

A romantic scene of a wedding couple on a golf course. The groom is wearing a dark blue suit and the bride is in a white dress. They are standing on a grassy slope, looking at each other. In the background, there are rolling green hills, a golf course with a sand trap, and a line of trees with autumn foliage under a soft, overcast sky.

The Wedding

YOU'VE ALWAYS DREAMED OF AT
REBEL CREEK GOLF CLUB

for bookings & inquiries, please contact

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HOSPITALITY.REBELCREEK@GOLFNORTH.CA

golfnorth.ca/rebelcreek



WEDDINGS AT THE CREEK

Congratulations & thank you for considering us for your upcoming wedding. Nestled in the rolling hills of Petersburg, just minutes away from Kitchener and Waterloo, awaits the breathtaking scenery of Rebel Creek Golf Club.

Rebel Creek's banquet facility and terrace offer a first class 22,000 square foot venue that can cater up to 150 of your family and friends. With our warm and inviting atmosphere, rich colours, and outstanding service team, we will make your wedding day a memorable one!

Rebel Creek offers elegance and ambiance during all seasons: a summer wedding overlooking the greens, an autumn wedding amidst the falling leaves, or a classic winter wonderland. Outside, our patio stretches the length of the facility and around a rustic yet modern Muskoka lounge. Our patio overlooks the 9th hole and other parts of the golf course, providing a gorgeous backdrop for any part of your wedding.

Our professional events manager will ensure that planning your special day will be as easy and stress-free as possible. With a range of plated and buffet options available, we guarantee you will find something that suits your needs and our courteous, professional staff will exceed your expectations.

We truly hope that you will find Rebel Creek Golf Club as the ideal venue to host your special event!

PACKAGE ONE // PLATED

At Last

\$95 PER GUEST

choice of hors d'oeuvres

Refer to page 9 for a full list of hors d'oeuvres
approximately three hors d'oeuvres per person

plated dinner - included

DINNER ROLLS with piped honey butter

1 BOTTLE EACH OF RED AND
WHITE HOUSE WINE *per table*

choose one starter

FRESH BABY GREENS with cucumber and
field tomatoes with an herb or balsamic vinaigrette

ROASTED BUTTERNUT
SQUASH BISQUE with maple crème fraiche

HEARTS OF ROMAINE with smoked bacon,
Parmesan cheese and garlic Crostini

choose one entrée

PAN-ROASTED CHICKEN SUPREME
with garlic cream

BEEF TENDERLOIN wild mushroom demi

FILET OF SALMON with your choice of dill
cream or mango chutney

all entrées served with seasonal vegetables

choose one starch

ROASTED MINI POTATOES
with garlic and rosemary

PARMESAN MASHED POTATOES
with roasted garlic

choose one dessert

NEW YORK STYLE CHEESECAKE
with berry compote

DAY AND NIGHT BOMBE
white and dark chocolate mousse with caramel drizzle

WILDBERRY MOUSSE with berry compote

served with coffee & tea

choice of one late night offering

Refer to page 9 for a full list of late night offerings

HOST BAR: ADDITIONAL \$60 PER GUEST

pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors,
domestic and premium beer (draft and bottle), house
wines, and non-alcoholic beverages

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic
and premium beer (draft and bottle), house wines, and
non-alcoholic beverages

PACKAGE TWO // PLATED

Everlasting Love

\$100 PER GUEST

choice of hors d'oeuvres

Refer to page 9 for a full list of hors d'oeuvres
approximately three hors d'oeuvres per person

plated dinner - included

DINNER ROLLS with piped honey butter

1 BOTTLE EACH OF RED AND
WHITE HOUSE WINE *per table*

choose one starter

FRESH BABY GREENS
with slivered onions, cinnamon chèvre & grilled
pears with a balsamic vinaigrette

ROASTED BUTTERNUT SQUASH BISQUE
with maple crème fraîche

HEARTS OF ROMAINE with smoked bacon,
Parmesan cheese and garlic Crostini

SPINACH SALAD with Grand Marnier
strawberries, slivered almonds, goat cheese and
raspberry vinaigrette

choose two entrées

PAN-ROASTED CHICKEN SUPREME
with garlic cream

BEEF TENDERLOIN
with wild mushroom demi

FILLET OF SALMON with dill cream

all entrées served with seasonal vegetables

choose one starch

ROASTED MINI POTATOES
with garlic and rosemary

PARMESAN MASHED POTATOES
with roasted garlic

choose one dessert

DULCE DE LECHE CHEESECAKE
with berry compote

DAY AND NIGHT BOMBS
white and dark chocolate mousse with caramel drizzle

WILDBERRY MOUSSE with berry compote

served with coffee & tea

choice of one
late night offering

Refer to page 9 for a full list of late night offerings

HOST BAR: ADDITIONAL \$60 PER GUEST

pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors,
domestic and premium beer (draft and bottle), house
wines, and non-alcoholic beverages

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic
and premium beer (draft and bottle), house wines, and
non-alcoholic beverages

PACKAGE THREE // PLATED

Unforgettable

\$110 PER GUEST

choice of hors d'oeuvres

Refer to page 9 for a full list of hors d'oeuvres
approximately three hors d'oeuvres per person

plated dinner - included

DINNER ROLLS with piped honey butter

1 BOTTLE EACH OF RED AND
WHITE HOUSE WINE *per table*

choose one starter

FRESH BABY GREENS with julienne carrots,
slivered onions, cucumbers, field tomatoes, and Italian
herb vinaigrette

FRESH BABY GREENS with slivered onions
and cinnamon chevre, grilled pears and balsamic
vinaigrette dressing

HEARTS OF ROMAINE with smoked bacon,
Parmesan cheese, and garlic Crostini

choose two entrées

6oz BEEF TENDERLOIN &
6oz GRILLED CHICKEN BREAST
with garlic cream

6oz BEEF TENDERLOIN WITH THREE
JUMBO SHRIMP and wild mushroom demi

6oz BEEF TENDERLOIN & LOBSTER TAIL
SURF N' TURF with wild mushroom demi

all entrées served with seasonal vegetables

choose one starch

ROASTED MINI POTATOES
with garlic and rosemary

PARMESAN MASHED POTATOES
with roasted garlic

choose one dessert

BROWNIE CHEESECAKE
with caramel drizzle

WILDBERRY MOUSSE with berry compote

served with coffee & tea

choice of one
late night offering

Refer to page 9 for a full list of late night offerings

HOST BAR: ADDITIONAL \$60 PER GUEST

pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors,
domestic and premium beer (draft and bottle), house
wines, and non-alcoholic beverages

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic
and premium beer (draft and bottle), house wines, and
non-alcoholic beverages

PACKAGE FOUR // BUFFET

Only You

\$100 PER GUEST

choice of hors d'oeuvres

Refer to page 9 for a full list of hors d'oeuvres
approximately three hors d'oeuvres per person

buffet dinner - included

DINNER ROLLS with piped honey butter

1 BOTTLE EACH OF RED AND WHITE
HOUSE WINE per table

CAESAR SALAD with smoked bacon and
Parmesan with caesar dressing

FRESH BABY GREENS with julienne vegetables
with herb or balsamic vinaigrette dressing

choice of one pasta

OLD WORLD MEAT & CHEESE LASAGNA

TRI-COLOUR CHEESE TORTELLINI with
spinach, roasted tomatoes, garlic, and pesto cream

choose two entrées

GRILLED CHICKEN BREAST
with garlic cream

FILET OF SALMON with dill cream

ROASTED STRIP LOIN CARVING
STATION, crusted with grainy mustard & rosemary,
served with a forest mushroom demi-glace

add a third protein for only \$8 per person

sides- included

ROASTED ROOT VEGETABLES

MINI ROASTED POTATOES
with garlic & rosemary

dessert bar- included

A FINE SELECTION OF HOMEMADE PIES
AND ASSORTED CAKES

COFFEE & TEA STATION

choice of one
late night offering

Refer to page 9 for a full list of late night offerings

HOST BAR: ADDITIONAL \$60 PER GUEST
pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors,
domestic and premium beer (draft and bottle), house
wines, and non-alcoholic beverages

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic
and premium beer (draft and bottle), house wines, and
non-alcoholic beverages

UPGRADES

pre-dinner reception

ADDITIONAL HORS D'OEUVRES
FROM \$42 *per dozen*

plated or buffet dinner

ADDITIONAL SOUP OR SALAD COURSE
\$6 *per person*

ADD PASTA COURSE
\$8 *per person*

buffet dinner

ADD A THIRD PROTEIN
\$8 *per person*

beverages

CHAMPAGNE TOAST
\$6 *per person*

NON-ALCOHOLIC PUNCH
\$75 *for approximately 50 people*

ALCOHOLIC PUNCH
\$250 *for approximately 50 people*

SATELLITE BAR // \$500

late night

ADDITIONAL LATE NIGHT BAR
\$20 *per guest*

on-site upgrades

MUSKOKA LOUNGE CEREMONY
only available November to March
\$1500 *with a ceremony time of 4PM or later*

CHIAVARI CHAIRS // \$4 *per chair*

PATIO SATELLITE BAR // \$500

SUBSTITUTIONS

vegetarian options

included in all packages (choose one)

ASIAN STYLE VEGETABLE PARCELS
baked in a phyllo pastry served over white rice and drizzled
with Thai chili dipping sauce

TRI-COLOURED CHEESE TORTELLINI
with spinach, roasted tomatoes, and pesto cream

VEGAN STIR FRY

children's meals

with ice cream for dessert \$15 per child

CHICKEN FINGERS & FRIES with plum sauce

PENNE PASTA with basil tomato sauce and
Parmesan cheese

PEPPERONI OR CHEESE PIZZA

HAMBURGER & FRIES

PLATTERS & CANAPÉS

stationed platters

price per platter

feeds approximately 50 people

CRISP VEGETABLE CRUDITÉS // \$200
served with creamy herb dip

SLICED FRESH SEASONAL
FRUIT // \$275

MYRIAD OF CHEESES // \$350
served with assorted crackers

BAKED BRIE WHEEL // \$250
with cranberry, caramelized onions,
and toasted baguettes

ARTISAN SANDWICHES &
WRAPS // \$350

ANTIPASTO PLATTER // \$475
with grilled and marinated vegetables, assorted
cheeses, cured meats, olives and italian bread

stationed platters additions

JUMBO TIGER SHRIMP // \$42/dozen
with cocktail cause and wasabi cream

CHOCOLATE DIPPED
STRAWBERRIES // \$42/dozen
(minimum 2 dozen)

passed hors d'oeuvres

MINI BASIL & TOMATO BRUSCHETTA

VEGETARIAN SPRING ROLLS
with Thai red chili sauce

TRUFFLE MAC & CHEESE FRITTERS

CARIBBEAN JERK CHICKEN SKEWERS
with mango chutney

THAI-CURRY VEGETABLE SAMOSAS

PULLED PORK SPRING ROLLS
with Chipotle aioli

SPANAKOPITA a delicious spinach and feta baked
phyllo creation

ROASTED RED PEPPER ANTIJITOS

MINI PHILLY CHEESESTEAKS

COCONUT SHRIMP with wasabi cream

SMOKED SALMON on potato latke with lemon
dill cream cheese

GRILLED SLIDERS with caramelized onions
and mushrooms

MAPLE GLAZED SCALLOPS wrapped in bacon
with jerk aioli

MINI CRAB CAKES with Sriracha cream



PHOTO BY MELISSA WEBER PHOTOGRAPHY

LATE NIGHT

*1 late night bar included in packages
each bar serves approximately 50 people*

SOUTHERN SMOKED MEAT BAR
with South Carolina pulled pork, slider buns,
Southern poutine, & toppings

SLIDER BAR with burger sliders, slider buns,
and assorted toppings

PUB FOOD BAR with wings, nachos, pub fries,
onion rings, and pretzel bites

PIZZA BAR with assorted traditional &
non-traditional pizzas

POUTINE BAR with choice of Southern, American,
or Canadian style poutine

CARNIVAL BAR with popcorn, mini pogo sticks,
pretzel bites, funnel cake, churros, mini donuts, s'mores,
and house-made chips

DELI BAR with bread rolls, butter, assorted mustards,
assorted meats, olives and pickles

Add additional bars for \$20 per person.

WINE SELECTION

Upgraded wine options are available at an extra cost and
can be discussed with our event manager if desired.

house red

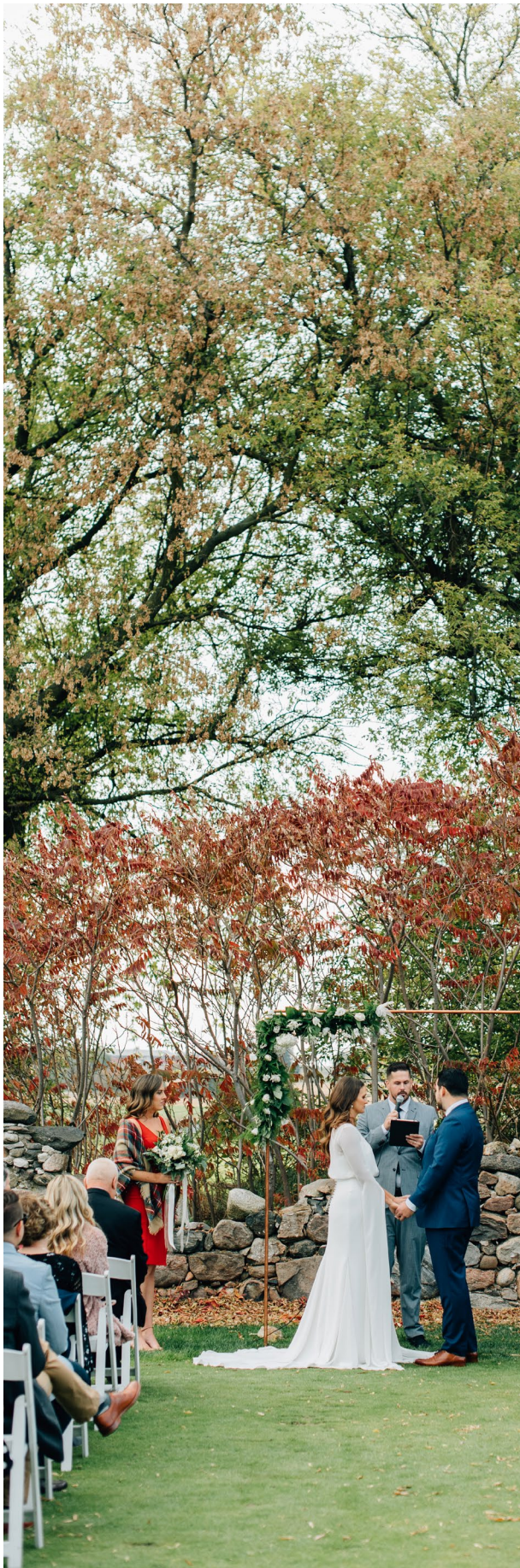
PELLER ESTATES FAMILY RESERVE
Cabernet Merlot (Ontario, Canada)

house white

PELLER ESTATES FAMILY RESERVE
Pinot Grigio (Ontario, Canada)

*Please note that outside wine is allowed but will be
subject to \$15 corkage fee per bottle.*





ROOM RENTALS

banquet room

MAXIMUM CAPACITY:
150 with dance floor, 180 without dance floor

DIMENSIONS: 66' x 50'

SQUARE FOOTAGE: 3,300

RENTAL RATE \$3,000

Includes staff, bartenders, linen table cloths & napkins,
flatware, glassware & china

ceremony

MAXIMUM CAPACITY: 180

DIMENSIONS: 70' x 40'

SQUARE FOOTAGE: 2,800

RENTAL RATE: \$1,500

Includes set up and tear down, white folding ceremony
chairs, registry signing table, and DJ table

bistro

MAXIMUM CAPACITY: 120

DIMENSIONS: 44' x 50'

SQUARE FOOTAGE: 2,200

RENTAL RATE: \$2,200

GENERAL INFORMATION

booking your event

Once you have decided to host your wedding at Rebel Creek, and Event Agreement will be issued and a non-refundable deposit of \$2,000 will be required to secure the use of the facility and your date. An additional \$5,000 deposit will be required 6 months prior to your wedding date. All details pertaining to your event must be confirmed no later than 21 days prior to the event date, after which, your Event Coordinator will forward you a Banquet Event Order, outlining any information pertaining to your function. We ask that you review the Event Order, authorize its contents and forward a signed copy back to your Event Coordinator as soon as possible to confirm your arrangements. At this time, you will receive an invoice for the estimated value of the booking, the remainder of which must be paid one week prior to your event.

menu selections

Choice of entree options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event, and provide a clear method of identification for our servers at the dinner table. Menu tastings are offered at an additional cost of \$49.95 per person which will be added to the couple's wedding invoice for your convenience.

tax & service charges

The following charges apply to all event bookings: 18% service charge on all services, 13% HST, as well as HST on all services and service charges. Rebel Creek is required by law to collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RE: Sound charge for all events using live or recorded music. The non-refundable SOCAN fee is currently set at \$59.17 and RE: Sound is \$26.63 plus applicable taxes.

health regulations

With the exception of wedding cakes or other special occasion cakes or ethnic foods, all food and beverage consumed at Rebel Creek Golf Club must be purchased from Rebel Creek Golf Club. No leftover food may be removed from the clubhouse.

alcoholic beverages

All liquor served during your event must be purchased under the Rebel Creek Golf Club liquor license at the prices determined by the Hospitality Manager in accordance with the liquor laws of Ontario. Rebel Creek reserves the right to stop service of alcohol at any time to any guest who shows the signs of intoxication. Any discriminatory acts or harassment of any kind towards any employee of Rebel Creek will not be tolerated and may result in individuals being asked to leave the premises or shut down of the event as a result.

Requests for preferred alcoholic and non-alcoholic beverage selections should be discussed with your Event Coordinator and requested at least 30 days prior to your event to help ensure their availability. Products other than those noted in this package or stocked regularly by Rebel Creek may be ordered upon your request for your function if they are available through the LCBO and will be priced at costs determined by Rebel Creek. These products will also be subject to all applicable taxes and service charges.

The sale of all alcoholic beverages at Rebel Creek Golf Club are subject to all Ontario Liquor Laws and, as such, will be permitted between 9AM and 1AM daily. All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Hours of service are Monday to Sunday from 9:00AM until 1:00AM. Last call is at 12:30AM. Everyone is required to depart the building by 1:30AM. Rebel Creek does not allow shots or doubles to be served. Rebel Creek Golf Club operates in accordance with LCBO laws and regulations.

GENERAL INFORMATION

function space

Access to the room rented may be granted by 9AM the morning of the event. Last call for all events is 12:30AM. Outdoor ceremonies may only be moved indoors due to heavy rain or snow conditions the day of the wedding at the discretion of Rebel Creek Golf Club. Room rental charges include: table and chair set-up, basic linens, china, silverware, glassware, staffing, and podium and microphone.

Guest Guarantee

A guaranteed number of guests attending your function is required 14 days prior to your event. This number cannot exceed the room capacity. If no guaranteed number is provided at this time, the number of persons shown on the Banquet Event Order will be regarded as the minimum guarantee for the purposes of food and beverage preparation, as well as for final billing. If actual numbers are greater than the guaranteed or the Banquet Event Order, the high number will apply.

decorations

Your Event Coordinator must be consulted regarding all decorations, centerpieces, candles, displays or signage used on property prior to your reception. All decorations must conform to municipal codes and fire ordinances. Rebel Creek prohibits any items to be affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. The use of confetti, table confetti and/or rice is strictly prohibited and a minimum cleaning charge of \$300 will be applied to the final invoice if confetti or rice is used. Decorations and centerpieces, and the cleanup of such items, are the responsibility of the event organizer.

linens

Rebel Creek Golf Club will provide black, white or ivory table linens as well as a choice of coloured linen napkins for your event. If it is necessary to order specialty linen for your event, you will be invoiced for the cost of the rental of the linen plus a 25% surcharge. Linen selections and requests should be submitted to your Event Coordinator at least 30 days prior to the date of your event.

pictures

With the exception of the area around Hole #12 tee deck and the pond across from the island green, guests are prohibited from taking pictures on any part of the golf course.

complimentary golf

Rebel Creek Golf Club is happy to offer a complimentary round of golf for the bride and groom as well as 50% off for the wedding party.