



# WEDDINGS AT GREY SILO

As one of the premium locations in the Kitchener-Waterloo Region, Grey Silo Golf Course presents a unique and memorable setting for your wedding event. Nestled in the scenic surroundings of Waterloo's RIM Park, along the shores of the Grand River, the Grey Silo Golf Course offers a sense of rustic sophistication set to deliver an experience your guests will not soon forget. This truly unique atmosphere of private serenity in a natural setting comes complete with a wide array of amenities to make your day complete.

The main hall, with its classic post-and-beam interior, large oak bar, and fieldstone gas fireplace, makes the perfect backdrop for your on-site ceremony. The Timber Room can comfortably accommodate a gathering of up to 130 people, an area in which all can wine, dine, and dance the night away.

For a breath of fresh air, step out onto the wrap-around deck perched high above the golf course for a quiet moment of reflection. The facility also provides spectacular photo opportunities in a picturesque setting. Hospitality Manager, Samantha Roszell, and her competent professional staff at Grey Silo stand prepared to customize a unique package for you on this occasion that is truly special.



## **Booking your event**

### **Contract**

To secure your event date at Grey Silo Golf Course, a signed Banquet Contract and a non-refundable \$1000 deposit will be required. Payment can be made by Visa, Mastercard, Debit, Certified Cheque, or Cash. We also ask for a \$5000 deposit 6 months before your wedding, and the remaining balance, based on final guest count (minus bar and service fee), is due 21 days prior to your wedding. All details pertaining to your event must be confirmed no later than 21 days prior to your event. All taxes and gratuities are not included in the pricing. A full and final payment is due 7 days after the event date. The event convenor will pay for any messes or damages to the premises or equipment by any guests invited by on behalf of the event convenor in full.

### **Cancellation Policy**

In the situation that the event is cancelled, the initial deposit is non-refundable. Should the event be cancelled once final numbers are received, the total of the invoice will be billed.

### **Hall Rental**

The Timber Room Hall (capacity 130) rental is \$2400 plus taxes. The on-site Ceremony fee is \$1300 plus taxes and includes use of our Corn Crib Room for Cocktail Hour. All events requiring the playing of music are subject to a SOCAN fee (Society of Composers, Authors & Music Publishers of Canada) of \$59.17 plus taxes.

## **Menu Selections**

Choice of entrée selections and dietary substitutions are available upon request. It is the convenor's responsibility to collect all entrée choices and dietary needs of your guests ahead of time and provide a clear method of identification for our servers at the dinner table. This information must be given when the final numbers are given. Grey Silo Golf Course does not allow outside catering.

## **Alcoholic Beverages**

Grey Silo operates in accordance with the LCBO laws and regulations. No outside alcohol is allowed on the premises. Homemade wine is allowed if you get a non-sale special occasion permit from the LCBO. While your wine is being served, our bar is closed and will not reopen until your wine is removed from the room. A \$30.00 corkage fee will apply to every bottle of wine that is opened. Unopened wine can be removed from the premises. The corkage fee only applies to wine that is not purchased by Grey Silo. The special occasion permit must be delivered to Grey Silo 14 days before the event. Any person consuming (outside) alcohol will be asked to leave immediately.

## **Bar Options**

We offer the option of Consumption, Ticket, Open or Cash Bar for the Reception. There are three different Bar Packages to choose from for your day. For Cocktail Hour, couples may choose between Consumption or Cash Bar.

Grey Silo does not permit shots or doubles.

## **Health Regulations**

Apart from wedding cakes or special occasion cakes, all food and beverages consumed at Grey Silo Golf Course must be purchased from Grey Silo Golf Course. No leftover food may be removed from the clubhouse except for wedding and special occasion cakes. If you want Grey Silo to cut the cake, a \$125.00 cake cutting fee will be applied.

## **Function Space**

Room rentals include linen tablecloths (white, or black), a variety of colours of linen napkins to choose from, china and silverware, glassware, tables, chairs, cordless microphone, podium, bar and wait staff. Access to the room may be granted the morning of the event unless previous arrangements have been made with the Hospitality Manager.

## **Decorating**

The Hospitality Manager must be consulted & approve all decorations, centrepieces, candles, displays or signage used on the property prior to your event. Failure to do so may result in a delay of the decor to be set up, a shift in your timeline, or extra fees. All decorations must conform to municipal codes and fire ordinances. Grey Silo prohibits any items from being affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. Candles are allowed if the flame is enclosed by glass and the bottom is sealed. Tea lights are allowed if they are in a tea light holder. The use of confetti, sparkles/glitter, loose flower petals, etc., is strictly prohibited, and a minimum of \$200 clean up fee will apply to the invoice if used. All items must be removed from the room the night of the event unless previous arrangements have been made with the Hospitality Manager.

## **Pictures**

Pictures are allowed around the clubhouse and on the Walter Bean walking trail. Unfortunately, we do not allow pictures on the golf course due to the proximity of the golf course to the clubhouse. Weddings are not permitted to use Golf Carts.

## **Golf**

Grey Silo Golf Course is happy to offer a complimentary round of golf with a cart to the Bride and the Groom. Please contact the Hospitality Manager for more details.

## **Plated Dinner** **A La Carte**

**Plated meals include fresh Bread & Butter, your choice of Salad and Dessert, along with a Coffee & Tea station**

All Entrées served with your choice of starch, along with the chef's choice of vegetable

8oz Herb & Garlic Chicken with one of the following sauces

Amaretto Honey Cream Sauce  
Peppercorn, Parmesan Cream Sauce  
Roasted Garlic Au Jus  
**\$79.95**

6oz Beef Tenderloin with one of the following sauces

French Onion Au Jus  
Bacon Whiskey Sauce  
Peppercorn Au Jus  
**\$82.95**

Maple, Miso, and Dijon Marinated Salmon Filet with a Creamy Garlic Dill Sauce  
**\$81.95**

**Add a second Protein for \$8 per person**

All menu prices are subject to change without notice  
All Menu prices exclude taxes and a 18% event fee

## **All-Inclusive Food Package-Plated Meals** **Here Comes the Bride**

### On Arrival

Choice of two Hors D 'Oeuvres per person from the à la carte menu

Fresh Bread and Butter

Choice of one Salad from the à la carte menu

Choice of one Starch from the à la carte menu

Chef's choice of Seasonal Vegetable

Choice of Two of the following Entrées:

Garlic & Herb marinated Chicken with a choice of sauce from the à la carte menu

6 oz. Herb Marinated Beef Tenderloin with a choice of sauce from the à la carte menu

Maple, Miso, and Dijon marinated Salmon filet with a Pineapple & Mango Salsa

Choice of one Vegetarian option from the à la carte menu

Choice of one Dessert from the à la carte dessert menu

Bottles of Wine on tables with dinner  
(One White and One Red per table)  
Coffee and Tea

Late-Night Chip and Dip Display or Late-Night Vegetable and Dip Platter

**\$101.95 per person**

All menu prices are subject to change without notice  
All Menu prices exclude taxes and a 18% event fee

# 14 Karat Dinner Buffet

Fresh Bread & Butter

Chef's choice of three fresh Salads

Choice of one Starch from the à la carte menu

Chef's choice of Seasonal Vegetable

Choose one Entrée from the Following List:

Herb & Garlic Chicken Breast with a choice of sauce from the à la carte menu

Maple, Miso, and Dijon Marinated Salmon Fillet

Penne Pasta with Grilled Vegetables in a Roasted Red Pepper & Basil Marinara Sauce

Plus:

Herb-cruste beef carvery station with au jus

Or

Honey Dijon baked Ham carvery station

Or

Prime Rib carvery station with au jus-add \$8.95 per person

Choice of one Late-Night Option:

Fresh Vegetable & Dip Platter or Chip & Dip Display

Selection of Cakes, Tortes and Cheesecakes

Coffee & Tea

**\$89.95**

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## **24 Karat Dinner Buffet**

Fresh Bread & Butter

Chef's choice of three fresh Salads

Choice of one Starch from the à la carte menu

Chef's choice of Seasonal Vegetable

Choose two Entrées from the Following List:

Herb & Garlic Chicken Breast with choice of sauce from the à la carte menu

Honey Dijon Pork Chop with Apple Butter, pan jus, and Seasonal Chutney

Maple, Miso, and Dijon Marinated Salmon Fillet

Assorted Local Sausages with Condiments

Penne Pasta with Grilled Vegetables in a Roasted Red Pepper & Basil  
Marinara Sauce

Plus:

Herb-crusteD beef carvery station with au jus

Or

Honey Dijon baked Ham carvery station

Or

Prime rib carvery station with au jus-add \$7.95 per person

Choice of two of the following Late-Night options

Vegetables & Dip Platter, Chip & Dip Display, Cheese Display, Fruit Platter

Selection of Cakes, Tortes and Cheesecakes

Coffee & Tea

**\$95.95**

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## Vegetarian Options

Butternut Squash Ravioli and Seasonal Vegetables with a Sage and  
Mushroom Cream Sauce  
Cannelloni filled with Spinach, Ricotta, and Leek with a Thyme cream sauce  
Quinoa, Cranberry, and Pistachio-stuffed Acorn Squash **(V/GF)**  
Quinoa and Lentil Bolognese sauce served over Roasted Spaghetti Squash  
**(V/GF)**  
**\$ 70.95**

## Salads

Chef's Garden Salad  
Mixed Greens and Romaine Lettuce blend, fresh Garden Vegetables with a  
Balsamic and Shallot Vinaigrette

Baby Spinach Salad  
Baby Spinach with Feta Cheese, Toasted Pecans, Dried Cranberries, Crispy  
Onions, and Spiced Pear with an Apple Dijon Maple Vinaigrette

Caesar Salad  
Crisp Romaine, Bacon, Parmesan Cheese, and Seasoned Croutons with a  
Creamy Garlic Caesar Dressing

## Starches

Roasted Garlic Mashed Potatoes  
Bacon-Infused Roasted Garlic Mashed Potatoes  
Rosemary and Sea Salted Mini Roasted Potatoes

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## **Dessert Selections**

Dulce de Leche Cheesecake  
Garnished with whipped cream and fresh berries

Irish Cream Cheesecake  
A New York-style cheesecake accented with hints of Irish cream  
Garnished with whipped cream and fresh berries

Caramel Toffee Cream Cake  
Marble Cake layered with vanilla cream and caramel. Topped with toffee bits and Caramel sauce. Garnished with fresh berries.

Chocolate Mousse Cake  
Chocolate cake layered with chocolate mousse. Garnished with fresh berries.

Homemade Seasonal Crumble  
Garnished with fresh seasonal berries and whipped cream

## **Children's Menu**

Includes Salad, Entrée, and Dessert

Chicken Fingers and Fries  
Burger and Fries  
Homemade Macaroni and Cheese

**\$30.95**

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## Hors D'œuvres and Canapés

### COLD

(GF) Feta, Cucumber, Mint and Watermelon skewer with crushed Pistachios and Balsamic Drizzle

(V/GF) Mango, Kimchee, Soba Noodle Summer Roll with Almond Miso dipping sauce\*

(GF) Soppressata Caprese Bites with Basil Vinaigrette and Balsamic Drizzle

Goat Cheese, Apricot crostini with Pistachios and Mint\*

(GF) Striploin Steak Tostado with Chimichurri on Corn Crisp\*

### HOT

(GF) Grilled Tandoori Chicken skewer with Cucumber Mint Raita

Panko Crusted Chicken skewer with Sweet Chili sauce\*

(GF) Maple Bacon-wrapped Curry Spiced Scallops

Creamy Fried Arancini with Prosciutto and Marinara sauce

Ham & Brie Potato Croquette\*

Grilled Chicken, Caramelized Onion, and Goat Cheese

Tart/Flatbread\*

Coconut Shrimp with Sweet Chili Dipping Sauce

(V/GF) Sweet Potato Tater Tot

**\$48.95/Dozen**

Please note that you must order a minimum of 3 dozen of each variety ordered

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## Cocktail and Late-Night Trays

### Mini Slider Platters

Choose one of the Following

House-made mini burgers with cheddar cheese and condiments

House-made pulled pork with a Carolina-style BBQ sauce, topped with  
coleslaw

Chicken OR Pork Schnitzel with sauerkraut, pickles, and Dijon on the side

Small (24 pieces) **\$130** Medium (48 pieces) **\$250** Large (72 pieces) **\$370**

### All Things Grilled

Assorted Locally Sourced Sausages

Assorted Mustards, Ketchup, Pickled Hot Peppers, Sauerkraut, and Sweet  
Relish

Small (24 pieces) **\$95** Medium (48 pieces) **\$185** Large (72 pieces) **\$275**

### Classic Poutine

Crispy Golden Fries with Local Cheese Curds and Gravy

Small (20-40 ppl) **\$90** Medium (50-70 ppl) **\$180** Large (80+ ppl) **\$260**

### Premium Poutine

Classic Poutine plus Shawarma Spiced Chicken, Bacon Bits, Green Onions, and  
Crispy Onions

Small (20-40 ppl) **\$190** Medium (50-70 ppl) **\$280** Large (80+ ppl) **\$360**

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### **Perogy Station**

Potato Perogy's with Bacon Bits, Sour Cream, Sautéed Onions, and Green Onions

Small (150 pieces) **\$210**    Medium (225 pieces.) **\$305**

Large (300 pieces) **\$390**

### **Homemade Macaroni & Cheese Bar**

Small (30 portions) **\$130**    Medium (60 portions) **\$250**

Large (90 portions) **\$360**

Add Bacon & Caramelized Onions \$85

Add BBQ Pulled Pork \$85

### **Antipasti Platter**

Genoa salami, prosciutto, capicola, artichokes, olives, Bononcini cheese, grainy mustard, jelly, dried fruit, and nuts

Small (40 pp.) **\$250**    Medium (60 pp.) **\$350**    Large (80 pp.) **\$450**

### **Crudités & Dip Platter**

Fresh raw vegetable crudités served with one of the following dips:

Blue cheese dip

Herb garlic dip

Peppercorn ranch dip

Small (Less than 50ppl) **\$110**    Medium (50-80ppl) **\$170**

Large (85+ ppl) **\$200**

### **Chip & Dip Station**

Toasted flatbread and tortilla chips served with choice of three of the following dips:

Guacamole

Hummus

Tomato Salsa

Cucumber dill dip

Baba Ghanoush

Or

Cold Spinach & Artichoke dip add \$10.00

Pineapple & Mango Salsa \$10.00

Small (Less than 50 ppl) **\$100** Medium (50-80 ppl) **\$150** Large (85+ ppl) **\$200**

### **Continental Cheese Display**

An Array of Fine Canadian & European Cheeses Served with Grapes, Strawberries and Crackers

Small (Less than 50 ppl) **\$200** Medium (50-80 ppl) **\$300**

Large (85+ ppl) **\$400**

### **Market Fresh Seasonal Fruit Display**

Fresh fruit and seasonal berries

Small (Less than 50 ppl) **\$150** Medium (50-80 ppl) **\$250**

Large (85+ ppl) **\$350**

### **Bruschetta Display**

Fresh Tomato, Basil, Goat Cheese, and Balsamic glaze

Small (30 pieces) **\$90**    Medium (60 pieces.) **\$170**    Large (90 pieces) **\$250**

### **Large Salads**

roughly 80-100ppl

*Garden Salad* **\$125**    *Spinach Salad* **\$145**    *Caesar Salad* **\$185**  
*Pasta Salad* **\$185**    *Quinoa Salad* **\$185**

### **All the Sides**

Mix of Crispy French Fries, Sweet Potato Fries, Seasoned Waffle Fries, and  
 Onion Rings

Served with assorted dips and condiments

Small (less than 80ppl) **\$130**    Large (85+ ppl) **\$250**

### **Sandwiches & Wraps**

Assorted Turkey, Ham, Beef, Egg Salad, Tuna Salad, Chicken Salad  
 Small (120pcs) **\$250**    Medium (200pcs) **\$350**    Large (280pcs) **\$450**

### **Dessert Display**

An assorted selection of finger Desserts and Fresh Berries  
 Small (Less than 50ppl) **\$110**    Medium (50-80 ppl) **\$165**  
 Large (85+ pp.) **\$220**