



The Wedding

YOU'VE ALWAYS DREAMED OF AT
GREY SILO GOLF COURSE

for bookings & inquiries, please contact

519-884-3556 EXT. 26205

HOSPITALITY.GREYSILO@GOLFNORTH.CA

golfnorth.ca/greysilo



GREY SILO WEDDINGS

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, Grey Silo 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 Timber Room, with its classic post-and-beam interior, large oak bar, and fieldstone gas fireplace, makes the perfect backdrop for your on-site ceremony. This 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.



THE VENUE

We are open year-round and guarantee that your wedding will be the only one on the property.

With talented and experienced culinary team as well as a professional and dedicated staff, we look forward to hosting you.

The Timber Room

MAXIMUM CAPACITY: Up to 130 guests

RENTAL RATE: \$2400 + TAX

CEREMONY FEE: \$1300 + TAX

Use of our Corn Crib Room for the cocktail hour

Included with your rental:

- Linen tablecloths in white or black
- A variety of linen napkins in different colours
- China, silverware, and glassware
- Tables and chairs
- A cordless microphone with a podium
- Bar and wait staff for the evening
- Access to the Timber Room may be granted the morning of the event unless previous arrangements have been made
- Grey Silo is happy to offer a complimentary round of golf with a cart for the couple

**Contact the Hospitality Manager
for more details**

hospitality.greysilo@golfnorth.ca

ALL-INCLUSIVE FOOD PACKAGE // PLATED MEALS

Gold Package

\$101.95 PER PERSON

includes

Fresh Bread & Butter
Chef's Choice of Seasonal Vegetables
One Bottle of White & One Red Wine
per Table with Dinner
Coffee & Tea

on arrival

Choice of two hors d'oeuvres per guest
Refer to page 11 for a full list of choices

choice of one salad

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

choice of one starch

MASHED POTATOES

- Roasted Garlic
- Bacon-Infused Roasted Garlic

ROSEMARY & SEA SALTED
MINI ROASTED POTATOES

choice of entrées

*Includes choice of two meat entrées and
one vegetarian entrée*

CHICKEN

Eight ounce herb & garlic chicken served with
one of the following sauces:

- Amaretto honey cream sauce
- Peppercorn, parmesan cream sauce
- Roasted garlic au jus

BEEF

Six ounce marinated beef tenderloin served with
one of the following sauces:

- French onion au jus
- Bacon whisky sauce
- Peppercorn au jus

SALMON FILET

Marinated with maple, miso, and Dijon and served
with a pineapple and mango salsa

BUTTERNUT SQUASH RAVIOLI ✓

Served with seasonal vegetables and a sage and
mushroom cream sauce

CANNELLONI ✓

Filled with spinach, ricotta, and leek with
a thyme cream sauce

STUFFED ACORN SQUASH ✓

Filled with quinoa, cranberries, and pistachios

ROASTED SPAGHETTI SQUASH ✓

Served with quinoa and lentil bolognese sauce

SIGNATURE PACKAGE // PLATED MEALS

choice of one dessert

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 and 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, and garnished with fresh berries

CHOCOLATE MOUSSE CAKE

Chocolate cake layered with chocolate mousse and garnished with fresh berries

HOMEMADE SEASONAL CRUMBLE

Garnished with fresh seasonal berries and whipped cream

one late-night option

FRESH VEGETABLE & DIP PLATTER

CHIP & DIP DISPLAY

 *Vegetarian option*

All prices are subject to taxes & administration charge.

Additional choices may be added, price varies based on selection.



Photo credit to Taylor Jackson Photography

PLATED MEALS

À La Carte

Plated meals are customized to have a choice in what you would like on your wedding day!

includes

Fresh Bread & Butter

Chef's Choice of Seasonal Vegetables

Coffee & Tea

choice of one salad

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

choice of one starch

MASHED POTATOES

- Roasted Garlic
- Bacon-Infused Roasted Garlic

ROSEMARY & SEA SALTED MINI ROASTED POTATOES

choice of one entrée

Add a second protein for \$8 per guest

CHICKEN // \$79.95 PER GUEST

Eight ounce herb & garlic chicken served with one of the following sauces:

- Amaretto honey cream sauce
- Peppercorn, parmesan cream sauce
- Roasted garlic au jus

BEEF // \$82.95 PER GUEST

Six ounce marinated beef tenderloin served with one of the following sauces:

- French onion au jus
- Bacon whisky sauce
- Peppercorn au jus

SALMON FILET // \$81.95 PER GUEST

Marinated with maple, miso, and Dijon and served with a pineapple and mango salsa

BUTTERNUT SQUASH RAVIOLI // \$70.95 PER GUEST ✓

Served with seasonal vegetables and a sage and mushroom cream sauce

CANNELLONI // \$70.95 PER GUEST ✓

Filled with spinach, ricotta, and leek with a thyme cream sauce

STUFFED ACORN SQUASH // \$70.95 PER GUEST ✓

Filled with quinoa, cranberries, and pistachios

ROASTED SPAGHETTI SQUASH // \$70.95 PER GUEST ✓

Served with quinoa and lentil bolognese sauce

PLATED MEALS // À LA CARTE

desserts

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 and 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, and garnished with fresh berries

CHOCOLATE MOUSSE CAKE

Chocolate cake layered with chocolate mousse and garnished with fresh berries

HOMEMADE SEASONAL CRUMBLE

Garnished with fresh seasonal berries and whipped cream

children's menu

\$30.95 PER GUEST

Includes salad, choice of entrée, and dessert

CHICKEN FINGERS & FRIES

BURGER & FRIES

HOMEMADE MACARONI & CHEESE 🌱

🌱 *Vegetarian option*

All prices are subject to taxes & administration charge.

Additional choices may be added, price varies based on selection.



BUFFET DINNER

14 Karat

\$89.95 PER GUEST

includes

Fresh Bread & Butter
Chef's Choice of Three Fresh Salads
Chef's Choice of Seasonal Vegetables
Selection of Cakes, Tortes & Cheesecakes
Coffee & Tea

choice of one starch

MASHED POTATOES

- Roasted Garlic
- Bacon-Infused Roasted Garlic

ROSEMARY & SEA SALTED MINI ROASTED POTATOES

choice of one entrée

CHICKEN

Eight ounce herb & garlic chicken served with one of the following sauces:

- Amaretto honey cream sauce
- Peppercorn, parmesan cream sauce
- Roasted garlic au jus

SALMON FILET

Marinated with maple, miso, and Dijon

PENNE PASTA

With grilled vegetables in a roasted red pepper and basil marinara sauce

one specialty station

BEEF CARVERY STATION

Herb-crusted beef joint with au jus

HAM CARVERY STATION

Honey dijon baked ham

PRIME RIB CARVERY STATION

Traditional prime rib served with an au jus

**Additional \$8.95 per guest*

one late-night option

FRESH VEGETABLE & DIP PLATTER

CHIP & DIP STATION

 *Vegetarian option*

All prices are subject to taxes & administration charge.

Additional choices may be added, price varies based on selection.



Photo credit to Taylor Jackson Photography

BUFFET DINNER

24 Karat

\$95.95 PER GUEST

includes

Fresh Bread & Butter
Chef's Choice of Three Fresh Salads
Chef's Choice of Seasonal Vegetables
Selection of Cakes, Tortes & Cheesecakes
Coffee & Tea

choice of one starch

MASHED POTATOES

- Roasted Garlic
- Bacon-Infused Roasted Garlic

ROSEMARY & SEA SALTED MINI ROASTED POTATOES

choice of two entrées

CHICKEN

Eight ounce herb & garlic chicken served with one of the following sauces:

- Amaretto honey cream sauce
- Peppercorn, parmesan cream sauce
- Roasted garlic au jus

HONEY DIJON PORK CHOP

With apple butter, pan jus, and seasonal chutney

SALMON FILET

Marinated with maple, miso, and Dijon

ASSORTED LOCAL SAUSAGES

Served with condiments

PENNE PASTA

With grilled vegetables in a roasted red pepper and basil marinara sauce

one specialty station

BEEF CARVERY STATION

Herb-crusted beef joint with au jus

HAM CARVERY STATION

Honey dijon baked ham

PRIME RIB CARVERY STATION

Traditional prime rib served with an au jus

**Additional \$8.95 per guest*

two late-night options

FRESH VEGETABLES & DIP PLATTER

CHIP & DIP STATION

CONTINENTAL CHEESE PLATTER

FRESH FRUIT PLATTER

 *Vegetarian option*

All prices are subject to taxes & administration charge.

Additional choices may be added, price varies based on selection.

ADDITIONAL OPTIONS

À La Carte

HORS D'OEUVRES AND CANAPÉS

\$48.95 PER DOZEN

Must order a minimum of 3 dozen of each variety ordered.

c o l d

FETA, CUCUMBER, MINT AND
WATERMELON SKEWER ^v

With crushed Pistachios and Balsamic Drizzle

SUMMER ROLL ^v

Filled with Mango, Kimchee, and Soba Noodle with
an Almond Miso dipping Sauce

SOPPRESSATA CAPRESE BITES

With Basil Vinaigrette and Balsamic Drizzle

GOAT CHEESE, APRICOT CROSTINI ^v

With Pistachios and Mint

STRIPLOIN STEAK TOSTADO

With Chimichurri on Corn Crisp

h o t

GRILLED TANDOORI CHICKEN SKEWER

With Cucumber Mint Raita

PANKO CRUSTED CHICKEN SKEWER

With Sweet Chili Sauce

SCALLOPS

Maple Bacon-Wrapped and Curry Spiced

CREAMY FRIED ARANCINI

With Prosciutto and Marinara Sauce

POTATO CROQUETTE

Ham & Brie

TART/FLATBREAD

Grilled Chicken, Caramelized Onion, and Goat Cheese

COCONUT SHRIMP

With Sweet Chili Dipping Sauce

SWEET POTATO TATER TOT ^v

^v *Vegetarian option*

All prices are subject to taxes & administration charge.

*Additional choices may be added, price varies based
on selection.*

ADDITIONAL OPTIONS // À LA CARTE

COCKTAIL & LATE-NIGHT

crowd pleasing bites

ASSORTED GRILLED SAUSAGES

A selection of locally sourced sausages served with assorted mustards, ketchup, pickled hot peppers, sauerkraut, and sweet relish

// \$95 SMALL | 24 PIECES

// \$185 MEDIUM | 48 PIECES

// \$275 LARGE | 72 PIECES

THE CLASSIC POUTINE

Crispy golden fries with local cheese curds and gravy

// \$90 SMALL | 20-40 GUESTS

// \$180 MEDIUM | 50-70 GUESTS

// \$260 LARGE | 80+ GUESTS

THE PREMIUM POUTINE

Crispy golden fries with local cheese curds, gravy, shawarma spiced chicken, bacon bits, green onions, and crispy onions

// \$190 SMALL | 20-40 GUESTS

// \$280 MEDIUM | 50-70 GUESTS

// \$360 LARGE | 80+ GUESTS

SANDWICHES & WRAPS

Assorted fillings of turkey, ham, beef, egg salad, tuna salad, chicken salad

// \$250 SMALL | 120 PIECES

// \$350 MEDIUM | 200 PIECES

// \$450 LARGE | 280 PIECES

platters

ANTIPASTI

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

// \$250 SMALL | 40 GUESTS

// \$350 MEDIUM | 60 GUESTS

// \$450 LARGE | 80 GUESTS

CRUDITÉS & DIP

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

- Blue cheese dip
- Herb garlic dip
- Peppercorn ranch dip

// \$110 SMALL | <50 GUESTS

// \$170 MEDIUM | 50-84 GUESTS

// \$200 LARGE | 85+ GUESTS

CONTINENTAL CHEESE

Array of fine Canadian & European cheeses served with grapes, strawberries, and crackers

// \$200 SMALL | <50 GUESTS

// \$300 MEDIUM | 50-84 GUESTS

// \$400 LARGE | 85+ GUESTS

SEASONAL FRUIT

Fresh fruit and seasonal berries

// \$150 SMALL | <50 GUESTS

// \$250 MEDIUM | 50-84 GUESTS

// \$350 LARGE | 85+ GUESTS

BRUSCHETTA

Fresh tomato, basil, goat cheese, and balsamic glaze

// \$90 SMALL | 30 PIECES

// \$170 MEDIUM | 60 PIECES

// \$250 LARGE | 90 PIECES

ADDITIONAL OPTIONS // À LA CARTE

COCKTAIL & LATE-NIGHT

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

// \$130 SMALL | 24 PIECES

// \$250 MEDIUM | 48 PIECES

// \$370 LARGE | 72 PIECES

stations

POTATO PEROGIES

Served with bacon bits, sour cream, sautéed onions, and green onions

// \$210 SMALL | 150 PIECES

// \$305 MEDIUM | 225 PIECES

// \$390 LARGE | 300 PIECES

HOMEMADE MACARONI & CHEESE 🍴

The classic and comforting pasta coated in a rich, velvety cheese sauce

// \$130 SMALL | 30 PORTIONS

// \$250 MEDIUM | 60 PORTIONS

// \$360 LARGE | 90 PORTIONS

Add Bacon & Caramelized Onions **or BBQ Pulled Pork for \$85*

ALL THE SIDES 🍴

Mix of crispy french fries, sweet potato fries, seasoned waffle fries, and onion rings. Served with assorted dips and condiments

// \$130 SMALL | <84 GUESTS

// \$250 LARGE | 85+ GUESTS

CHIP & DIP 🍴

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

- Guacamole
- Hummus
- Tomato salsa
- Cucumber dill dip
- Baba ghanoush
- Cold spinach & artichoke dip // *Additional \$10*
- Pineapple & mango salsa // *Additional \$10*

// \$100 SMALL | <50 GUESTS

// \$150 MEDIUM | 50-84 GUESTS

// \$200 LARGE | 85+ GUESTS

dessert

DESSERT PLATTER 🍴

Assorted selection of finger desserts and fresh berries

// \$110 SMALL | <50 GUESTS

// \$165 MEDIUM | 50-84 GUESTS

// \$220 LARGE | 85+ GUESTS

🍴 *Vegetarian option*

All prices are subject to taxes & administration charge.

Additional choices may be added, price varies based on selection.

GENERAL INFORMATION

contract

To secure your event date at Grey Silo, a signed banquet contract and a non-refundable \$1,000 deposit is required. The payment structure, following the deposit is 40% at 8 weeks before, 40% at 4 weeks before and the remaining balance 7 days before. The consumption bar or any unknown day-of can be paid up to 7 days after the wedding date.

cancellation policy

In the event 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.

prices

Prices are subject to an 18% administration charge and applicable provincial and federal taxes.

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 corkage fee will apply to every bottle of wine that is opened. Unopened wine can be removed from the premises. The corkage fee applies only to wine 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. Grey Silo does not permit shots or doubles.

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 a Consumption Bar and a Cash Bar.

health regulations

Apart from wedding cakes or special occasion cakes, all food and beverages consumed at Grey Silo must be purchased from Grey Silo. 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 cake-cutting fee will apply.

function space

Room rentals include linen white or black tablecloths, a variety of colours of linen napkins to choose from, china and silverware, glassware, tables, chairs, a cordless microphone, a 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.

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 its distance from the clubhouse. Wedding parties and guests are not permitted to use golf carts.

decorating

The Hospitality Manager must be consulted and 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 in setting up the decor, a shift in your timeline, or extra fees. All decorations must conform to municipal codes and fire ordinances. Grey Silo prohibits affixing any items 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 \$200 cleanup fee will be added 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.