



2023 WEDDING PACKAGE



Making memories in Muskoka



Photos: Bry Morrow Photography, Harriss Photography

Make it a
CLUBLINK
Wedding

Melissa Felton
Conference Services Manager, Resort Wedding Specialist
mfelton@clublink.ca
705-375-5680 / (800) 263-5763 ext. 3302

www.rockycrest.ca

The journey starts here.

Congratulations on your recent engagement and upcoming nuptials!

Thank you for considering Rocky Crest Golf Resort as a possible location for this memorable celebration. At Rocky Crest, you will experience the uniqueness of our traditional Muskoka Resort, breathtaking views of pristine Lake Joseph, warm genuine friendly staff, along with unmatched service.

Your onsite wedding planner and our team of hospitality professionals will help create the experience and wedding day that you have always envisioned. At Rocky Crest, we are committed to ensuring the memories of your wedding will last a lifetime.

Wishing you life long happiness.

Melissa Felton
Conference Services Manager,
Resort Wedding Specialist



GENERAL INFORMATION



Rocky Crest Golf Resort offers à la carte and packaged options to suit your wedding requirements. Minimum revenue and guest number guarantees may be required for your event based on venue and time of year.

FOOD INFORMATION

Abiding by a strict health and safety policy, Rocky Crest Resort requires all food and beverage that is consumed during the event to be supplied and prepared by Rocky Crest Resort. The wedding cake/cupcakes are the only exception to this policy, the storage and handling requirements must be organized through your Conference Services Manager. A cake waiver form will be required to be signed. In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

Final food and beverage prices and package menu inclusions will be confirmed 90 days prior to your scheduled function(s), as they could be affected by market prices, product availability or supply chain issues, and may result in menu substitutions.

BEVERAGE INFORMATION

Rocky Crest Resort is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Rocky Crest Resorts liquor license at the prices determined and posted by the Resort. Guests of the facility and those attending the event may not bring in alcoholic beverages into service areas. If outside beverages are brought in to a function space the Resort bar and bar service will be closed and end immediately and the guest will have their alcohol confiscated.

The sale of alcohol is permitted between 9 a.m. and 2 a.m. daily. Products other than those noted on our wine and beverage lists can be ordered upon requests specifically for your function, upon availability from the LCBO. Special order beverages will be priced at costs determined by Rocky Crest Resort. *If you have special order product you wish for us to bring in you will be financially responsible for the full amount of product ordered.

Rocky Crest Golf Resort reserves the right to close the bar if guests are found to be intoxicated as to threaten our liquor license. Guests of the wedding may not bring their own alcohol into the area of service for your wedding. Rocky Crest does not serve shooter style drinks or doubles.

SOCAN AND RE-SOUND FEES

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Musical Publishers of Canada) charges. This fee is subject to change.

SAVE YOUR DATE

Based on business levels and demand on dates, we are happy to discuss the option to hold your preferred date for up to one week, while you go through your decision making process, some blackout dates may apply, please understand this is based on demand for that specific date.

TAXES AND ADMINISTRATION FEES

Our current Provincial tax HST is 13%, applicable on all food and beverage, rentals, administration fees and services. All Taxes are subject to change. A administration fee of 20% applies to all venue rentals, food and beverage and HST.

REHEARSAL

We will be happy to offer assistance with a walk through for the ceremony rehearsal (based on space available at time of booking). This is a great opportunity to ensure that everyone understands their rolls and flow of the ceremony. A time will be scheduled for this and will be noted during your contract phase, this is typically offered from 4:00 p.m.-4:30 pm the day prior to the wedding. Due to other commitments times may not be able to be changed.

FOOD TASTING POLICY

As part of our deluxe wedding package we are pleased to offer a food tasting for all weddings over 80 guests. We wish to extend an invitation to join us for dinner for two, for the bride and groom, in our Windows Dining Room for an opportunity to experience our culinary talents. This is a complimentary service that we are pleased to offer. You will have the opportunity to take advantage of our full dinner menu. Please book this reservation for a food tasting through Melissa Felton directly (based on availability). We are also happy to extend this invitation to parents, if they wish to join the tasting our full dinner menu will be offered to additional guests over two people. We will be pleased to accommodate this as long as it has been pre-arranged. The pricing for dinner for additional guests, will be based on regular menu pricing. Wedding dinner tastings will include two appetizers, two main courses and two desserts. Not included in wedding dinner tastings, rehearsal dinner menus, late night food and hors d'oeuvres. Wedding Dinner Buffets, will include a tasting off of our regular dinner menus only. Tastings are available during our operating season. It is the responsibility of the wedding couple to book the tasting.

EVENT SPACE



Photo: Bayshore Photography

Outdoor Ceremony Options

ARMISHAW BEACH CEREMONY

Nestled amongst the woods, boasting a beautiful backdrop on Armishaw Lake. Intimate, rustic and romantic picturesque Armishaw Lake ceremony location is a true Muskokan setting.

Ceremony rental fee of \$1,500 includes set up of up to 140 white folding resin patio chairs, a signing table and chairs.

Add ceremony and cocktail Reception music from Muskoka Touring Company. This includes lapel mic for the minister, full ceremony music needs and cocktail reception music.

Available for ceremonies up to 170 people at any time of the day.

**Please note that this location does not have power access.*

SUN DOCK CEREMONY

Located on the sparkling waters of spectacular Lake Joseph with an unmatched backdrop in the heart of cottage country.

Ceremony rental fee of \$3,000 includes set up of 120 white folding resin patio chairs.

Available for ceremonies with a minimum of 100 guests.

May-June and September-October from 5 p.m. Not available in July and August.

The dock is not available for wedding ceremonies on long weekends.

ALGONQUIN ROOM

The Algonquin rooms is situated along the waterfront of the property boasting spectacular views of Lake Joseph and a private outdoor deck.

Rental fee of \$800.

Perfect for smaller weddings and rehearsal dinners under 32 people. Food and beverage services are limited.

BAYSIDE PATIO

With panoramic views of Lake Joseph your guests can enjoy a cocktail reception or rehearsal dinner.

Reception rental fee of \$500 if the bar is based on consumption. \$750 if the bar is a package.

The Bayside Patio is available for a cocktail receptions in May, early June , mid September and October

Not available mid-June through mid-September. Not available for cash bar receptions.

ON THE GREEN GAZEBO

Situated at Rocky Crest Golf Club, just off the 18th hole you will find our Gazebo Room, perfect for smaller dinner functions with a guest list under 22 people.

Rental fee of \$500.

TENT RECEPTION AREA

Located outside our Marquee Tent we have a lovely reception area that is perfect for an intimate wedding ceremony.

Ceremony rental fee of \$900.

EVENT SPACE



Photo: Bayshore Photography

Reception Options

MARQUEE TENT

This luxurious three-season event space boasts romantic chandelier lighting along with a cozy outdoor reception and bonfire space that embraces a true outdoor Muskoka wedding experience. The Marquee tent seats up to 170 guests.

Rental fee for the marquee tent is \$5,500. This includes Muskoka Touring Company DJ Service for dinner and dance, white Chiavari chairs, floor length white linen and white cloth napkins.

The marquee tent is the only indoor backup if weather does not permit for an outdoor ceremony.

Due to the comfort of our guests and local by-laws for outdoor events, music turn off time is at 11 p.m. Live bands are not permitted.

A minimum number of 80 guests are required to book this space for all weekend weddings (dependent on date).

LAKE JOSEPH CONFERENCE CENTRE

Rental fee for the Lakeside Conference Centre is \$3,500. This includes Muskoka Touring Company DJ Service for dinner and dance.

Due to noise restrictions and for the comfort of all guests the music at the Lakeside Conference Centre will be turned off at 11 p.m. Live Bands are not permitted.

This venue is perfect for 30-50 people. Banquet-style buffet service only available in this location.

CLUBHOUSE AT ROCKY CREST GOLF COURSE

Available on occasion for Member weddings. Please ask for details on available dates.

DJ Service

Rocky Crest Golf Resort is pleased to announce that Muskoka Touring Company, Muskoka's #1 DJ, has partnered with us to be our exclusive in-house DJ.

The rental fees of the following venues includes the DJ services of Muskoka Touring Company for dinner and reception/dance music: Marquee Tent, Lakeside Conference Centre, Clubhouse at Rocky Crest Golf Club. This inclusion has no cash value. Wedding parties are not able to provide an alternate DJ.

www.muskokatouringcompany.com

Venue Rental Fees

Venue fees at Rocky Crest Resort are charged separately for each event. Availability of space is dependent on time of year. Food and Beverage selections are additional and may require a minimum spend with the venue space.

Venue fees encompass the following; use of the facility, 60" tables and chairs, white on white linen, china, flatware, banquet glassware, votive candles for guest tables, service and bar staff.

Base set up and tear down of the event is also included in rental rates.

Additional labour fees may apply, ie; arrangement of decorations/ changes to agreed on diagrams. All of our event venue spaces are subject to availability and are subject to interaction with other events occurring on the Resort on the same date.

Your Rocky Crest Golf Resort wedding package includes...

- Personal on-site wedding planner
- Wedding agenda for overnight guests at check-in
- Hors d'oeuvres during reception (3pcs/pp)
- One toasting size glass of sparkling wine
- Late evening coffee station
- 3 Votive holders and white tea lights on each table
- Printed dinner menu on each table
- White table linens and napkins
- Private bonfire from 9 p.m. - 1 a.m. located at the tent the night of the wedding
- Complimentary dinner for 2 ppl -please see our food tasting policy page
- Two-night stay on wedding weekend with congratulatory gift
- Return anniversary stay at 50% off the rack rate

All packages based on a minimum of 80 guests. The above items are included when purchasing from the full wedding package, do not apply to any other promotional package offers and have no cash value.



PLATED DINNER MENU

Your plated dinner includes: fresh baked breads and butter, three or four course menu from the selections featured and coffee service station.

Please select two entrée choices from the entrée selection. Dinner entrées will be served with your choice of garlic smashed potatoes or roasted potatoes and seasonal vegetables. A third entrée choice (protein) will be subject a surcharge of \$9 per person.

Our chef is pleased to customize your wedding menu beyond what you will find in this wedding package, if you have any further menu questions or suggestions please speak to us further.

SOUPS

- BUTTERNUT SQUASH WITH APPLE
Chef's Fall Favourite
- SOUTHWEST TOMATO SOUP
- CREAM OF WILD MUSHROOMS
- YUKON GOLD POTATO AND WILD LEEK
Chef's Spring Favourite
- THAI CURRY SWEET POTATO SOUP

PASTA COURSE OPTIONS

Not available as a course as part of a three or four course menu or as part of the promotional package menu. Full pricing applies.

- MEDITERRANEAN RAVIOLI
With blistered tomato and basil chiffonade in a rosé sauce.
\$15 per person upgrade
- PENNE PASTA WITH SMOKED SALMON
In a vodka cream sauce.
\$15 per person upgrade

SALADS/APPETIZERS

- ONTARIO BABY GREENS SALAD
Chef's Summer Favourite
Vegan and Gluten Free
With grape tomatoes, cucumbers, shredded carrots, herb vinaigrette.
- BOSTON BIBB AND PEA TENDRIL SALAD
With crumbled goat cheese, sundried cranberries, red peppers and house herb vinaigrette.
- ARUGULA SALAD
Baby arugula with candied walnuts, feta and strawberries finished with a honey lime yogurt dressing.
- ROMAINE HEARTS
Crisp romaine lettuce, slivered Padano cheese, tossed in a classic lemon Caesar dressing. Garnished with a focaccia toast crisp.

PLATED DINNER MENU

Entrée choices must be provided in advance (45 days). For ease of service we also request a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating (escort) card.

ENTRÉES

BEEF

- ROASTED ALBERTA STRIPLOIN OF BEEF
Chef's Favourite
With a green peppercorn sauce.
(minimum 20 ppl)
\$102 per person 3 course
\$107 per person 4 course
- SLOW ROASTED ALBERTA PRIME RIB
Au jus with Yorkshire pudding.
(minimum 20 ppl)
\$103 per person 3 course
\$108 per person 4 course
- GRILLED BEEF TENDERLOIN
With a merlot reduction.
(not included in promo wedding packages, upgrade of \$18 per person)
\$105 per person 3 course
\$108 per person 4 course

CHICKEN

- GRANNY SMITH APPLE STUFFED CHICKEN BREAST
Chef's Fall Favourite
Chicken stuffed with Oka, finished with a apple cider glaze.
\$94 per person 3 course
\$98 per person 4 course
- CRISP SKIN CHICKEN BREAST
Chef's Spring Favourite
Finished with a double smoked bacon and wild mushroom cream.
\$95 per person 3 course
\$98 per person 4 course
- MUSHROOM AND BELLAVITANO MERLOT STUFFED CHICKEN BREAST
Finished with a thyme and chardonnay cream reduction.
\$96 per person 3 course
\$99 per person 4 course

FISH

- PAN SEARED FILLET OF ATLANTIC SALMON
Accompanied by a citrus beurre blanc.
\$96 per person 3 course
\$99 per person 4 course
- CEDAR PLANK TROUT
With tomato chutney.
\$96 per person 3 course
\$99 per person 4 course
- SEAFOOD RISOTTO
Three seared sea scallops and three jumbo shrimp pan seared and served with blistered Grape tomatoes, shallots, garlic, and asparagus sautéed and folded into a creamy saffron infused risotto. Dusted with parmesan cheese and drizzled with truffle scented oil.
\$99 per person 3 course
\$104 per person 4 course
Available as an appetizer!

PLATED DINNER MENU

Entrée choices must be provided in advance (45 days). For ease of service we also request a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating (escort) card.

VEGAN AND VEGETARIAN ENTRÉES

\$85 per person 3 course
\$90 per person 4 course

- **VEGETABLE RISOTTO**
Gluten Free
Vegetarian
Shiitake Mushrooms, scallions, red peppers and garlic sautéed in butter and folded with Parmigiano Reggiano into Arborio Rice.
- **BUTTERNUT SQUASH RAVIOLI**
Vegetarian
Upgrade your appetizer course for an additional \$8 per person With caramelized onion and goat cheese in a sage cream sauce.
- **VEGETARIAN PHYLLO STRUDEL**
Vegetarian
Baked and served over cous cous finished with a rustic tomato sauce.
- **STUFFED RED PEPPER**
Vegan
Gluten Free
Calorie-wise
Shallots, garlic, mushrooms, and fresh thyme sautéed in olive oil, tossed with golden quinoa, and stuffed in a red pepper, served oven roasted on a bed of arugula with a fresh basil tomato coulis.
- **ROCKIN' MOROCCAN VEGETABLE STEW**
Vegan
Gluten Free
Calorie-wise
Black beans, chick peas, sweet potatoes, carrots, parsnips, celeriac, zucchini, peppers, and Vidalia onions cooked in Moroccan spices and stock, served on a bed of cumin and cilantro scented basmati rice.

KIDS MENU

Crudités and Dip

Choice of one:

- Chicken fingers and fries
- Mac and Cheese
- Pasta with Tomato Sauce

Cookies

Soft drinks and juice included

\$35

Crudités and Dip

Choice of one:

- Grilled Chicken Breast with vegetables and potatoes
- Grilled Striploin Steak with vegetables and potatoes

Cookies

Soft drinks and juice included

\$40

PLATED DINNER MENU

DESSERT

- NEW YORK STYLE CHEESECAKE
Chef's Fall Favourite
Accompanied by our house-made Muskoka Blackberry and Irish Cream compote.
- APPLE AND PEACH CRUMBLE
Warm fruit filled rolled oat crumble complimented with chantilly cream.
- VANILLA BEAN CRÈME BRÛLÉE
- DECADENT CHOCOLATE CAKE
Finished with a Frangelico scented cream.
- STRAWBERRY RHUBARB CRUMBLE
Chefs' Spring Favourite
Warm fruit filled rolled oat crumble complimented with chantilly cream.
- CARROT CAKE
Moist carrot cake with cream cheese icing , finished with chantilly cream
- GLUTEN FREE FLOURLESS CHOCOLATE CAKE
Served with raspberry compote.
- GLUTEN FREE VERY BERRY CHEESECAKE
- FRUIT PLATE (Gluten Free/Vegan)

*If you wish to use your wedding cake for dessert a \$10 per person plating fee will apply. There is no cash value for excluding dessert from the three or four course menu.

DINNER BUFFET SELECTIONS

*May not be available due to government restrictions

ROCKY CREST BUFFET

Selection of baked breads

Local field greens

Plus Chef's choice of two more gourmet salads

Canadian and international cheese board

Crudités and dip

Please select one entrée from each of the categories below

From the Carver:

- Roasted Alberta Prime Rib with a natural pan jus
- Honey and thyme brined turkey breast with turkey gravy and cranberry sauce
- Apricot and thyme stuffed pork loin with maple demi glaze
- Roast leg of lamb with orange pekoe and mint tea jus

From the Sea:

- Cedar planked Manitoulin Island trout with smoked tomato chutney
- Blackened mahi mahi with mango salsa

Choice of potato or rice and seasonal vegetables

Pasta

- Fusilli pasta with Italian sausage, bell peppers, mushrooms and green onions in a garlic rosé sauce
Gluten Free

Or

- Penne pasta with roasted mushrooms, peppers, zucchini and asparagus in a thick and chunky tomato sauce
Vegetarian, also available Gluten Free

Our Pastry Chef's selection of pies, cakes and seasonal fruit

Freshly brewed coffee service

\$106 per person
(Minimum of 80 people, maximum of 120 people)

DINNER BUFFET SELECTIONS

*May not be available due to government restrictions

BBQ DINNER BUFFET

Basket of freshly baked breads

Chef's choice of three gourmet salads

Pickle tray, homemade potato chips

Whole side of BBQ Atlantic salmon

Please select two of the following entrées:

- New York Striploin Steak (California cut)
- Marinated Breast of Chicken
- Baby Pork Back Ribs
- Medallions of Pork Tenderloin
- Local trout

All entrées will be served with corn on the cob, roasted potato, grilled vegetable platter

Our Pastry Chef's selection of pies, cakes and seasonal fruit

Freshly brewed coffee service

\$106 per person
(Minimum of 80 people, maximum of 120 people)



DINNER BUFFET SELECTIONS

*May not be available due to government restrictions

ROCKY CREST SIGNATURE MARCHÉ

APPETIZER STATION

- Bread station with a variety of dips
- Build your own salad, variety of lettuces
- Carrots, celery, cucumbers, grape tomatoes, bacon bits, cheese, shrimp
- Antipasto platter with marinated and grilled vegetables
- Charcuterie platter - Salami, sopresetta, prosciutto, summer sausage and smoked duck
- Shucked oyster platter, served with mignonette or vodka horseradish sauce
- Grilled and chilled cocktail shrimp with a fresh mango cocktail sauce

SMOKER STATION

- Carved skirt steak
- Barbecue brisket
- Assorted mustards, horseradish cream sauce and all the toppings with Silver Dollar buns

POTATO AND VEGETABLE STATION

- Baked potato bar
- Potatoes with condiments
- Bacon, chives, sour cream, bleu cheese, old cheddar, and herbed butter
- Fresh Ontario corn on the cob

PASTA STATION

- Create your own pasta, Chef selected fresh ingredients and toppings

DESSERT STATION

- Our pastry chef's selection of cookies, assorted mini tarts, brownies
- Exotic fresh fruit platters

\$130 per person
(Minimum of 100 people)

DINNER BUFFET SELECTIONS

*May not be available due to government restrictions

LOBSTER BBQ

Selection of fresh baked breads

Hand picked baby greens

Creamy Coleslaw

Vine ripened Tomato and shaved red onion with a balsamic glaze

Whole side of BBQ Atlantic salmon

BBQ STATION

Tiger Shrimp Kebobs (5 shrimp/skewer)

Mussels Marinara

Steamed fresh mussels in a tomato broth with vegetable medley and basil

Bbq chicken breast

Corn on the cob

Grilled vegetable platter

Baby roasted potato

ACTION STATION

Live lobster cooking station with garlic lemon butter

Chocolate Fountain

Dipping Delights: Strawberries, Marshmallows, Pretzels, Bananas, Peaches, Mango, Grapes, Cherries, Pineapple, Graham Crackers

Market priced
(Minimum of 50 people)

ADD TO YOUR BUFFET

ACTION STATIONS

- PASTA STATION

Choose your cut of noodles

Two sauces

Specially prepared ingredients

\$18.75 per person (minimum applies)

- BEEF TENDERLOIN CARVING STATION

\$25 per person

- LIVE LOBSTER COOKING STATION

With garlic butter

Market priced

BBQ ENHANCEMENTS

Beef Tenderloin 6oz

\$35 per person

Black Tiger Shrimp Skewers (5 pieces)

\$16 per person

Chicken or Beef Skewers

\$8 each

Lobster Tails

5oz \$25 per piece

Require 2 weeks notice.

Prices subject to change with 90 days notice.



HORS D'OEUVRES

The following are included as part of your Rocky Crest Wedding Package, based on three pieces per person. Please select an assortment of 2-4 of the following. Please ask for a detailed upgraded list with pricing for enhanced selections.

Additional hors d'oeuvres at \$50/dozen

Hot

- CHICKEN SATAY
Marinated in garlic and sesame oil served with assorted dipping sauces
- GERMAN STYLE MINI POTATO PANCAKE
Potato pancake topped with sliced Debreziner sausage and a hint of honey mustard
- SPANAKOPITA
Phyllo triangles stuffed with spinach and feta cheese
- SPRING ROLLS
Vegetarian style with a chili plum sauce
- CRISPY FRIED CRAB CAKES
Served with a mango chili glaze
- MINI BEEF WELLINGTONS
With a peppercorn Ranch sauce
- SAMOSAS
With mint and cilantro yogurt sauce

Cold

- MINI BRUSCHETTA
Diced roma tomatoes, fresh basil, olive oil, garlic, topped with goats cheese
- SMOKED TROUT MOUSSE
With dill and garlic crème fraiche on cucumber
- ROAST BEEF AND STILTON
On toast rounds with honey mayo
- WATERMELON CUBES
Topped with feta cheese, prosciutto and balsamic drizzle
- AVOCADO TOAST
- DUCK CONFIT
In moo shu pancake with hoisin sauce
- LEMON SUNDRIED TOMATO HUMMUS AND GOAT CHEESE PESTO BITES
- RASPBERRY AND CHIPOTLE CHEESE BALLS

For all of our promo packages where hors d'oeuvres are included, the hors d'oeuvre selection will be chef selected, please advise if you wish to include a vegetarian/vegan option.

RECEPTION AND LATE NIGHT

Late Night - Savoury

CHEF'S GOURMET PIZZA

16" pizza, 16 slices per pizza

Choose from:

Canadian - Bacon Mushrooms and pepperoni

Deluxe - peppers, pepperoni and onion

Hawaiian

Cheese

Cheese and Pepperoni

Vegetarian

\$50 per pizza

PIEROGI BAR

Build your own served with sour cream, cheese, bacon bits, chives and sautéed onions.

\$17.95 per person

GRILLED CHEESE AND TOMATO SOUP STATION

Grilled cheese sandwiches prepared and accompanied by an assortment of garnishes.

Tomato soup served in tea cups.

\$17.95 per person

BUILD YOUR OWN POUTINE STATION

French fries, gravy, cheese curds and green onions.

\$17.95 per person

TACO BAR

Pulled pork, chicken, ground beef and all the fixings.

\$17.95 per person

MINI HOT DOG AND SLIDER STATION

Served with crusty buns, traditional garnish and condiments.

\$17.95 per person

BUFFALO WINGS

Crispy wings tossed in your choice of mild, medium, hot, or honey garlic.

\$18.95 per pound or \$225 per 100 pcs

SANDWICH PLATTER

Assorted deli and finger sandwiches.

\$120 serves 20

HOUSE-MADE KETTLE CHIPS

\$16 per Basket

LATE NIGHT POPCORN CART

Popcorn Cart Station with fresh popped popcorn, assortment of flavourings and bags.

\$450

RECEPTION AND LATE NIGHT

On The Sweet Side

ROCKY CREST WEDDING CUPCAKE PACKAGE

100 vanilla and chocolate cupcakes with white icing.
\$400

COTTON CANDY COCKTAIL RECEPTION

One hour live action cotton candy station.
\$450

SWEET TABLE

Our Pastry Chef's selection of assorted cakes, butter tarts, brownies, country baked pies, New York style cheesecake.
Seasonal fruits.
\$19.95 per person

SELECTION OF HOMEMADE COOKIES

\$24 per dozen

Platters

CRUDITÉS AND DIP

Crisp, fresh garden vegetables with spiced dip.
\$100/Serves 20

FRESH FRUIT PLATTER

Assorted seasonal fresh cut assorted fruit with a yogurt dip.
\$100/Serves 20

CHEESE AND CRACKERS

Assortment of international cheese, crackers and fresh fruit.
\$220/Serves 20

CHARCUTERIE PLATTER

Chef's variety of cured and smoked meats and pates, pickled items, chutney's and preserves served with crusty baguette.
\$220/Serves 20

ANTIPASTO

Grilled peppers, asparagus and mushrooms, marinated artichoke hearts, olives and herb crusted goats cheese.
\$150/Serves 20

SMOKED ATLANTIC SALMON

Thinly sliced salmon garnished with lemons, capers and Spanish onions.
\$210/Serves 20

SHRIMP PYRAMID

Skewered, chilled black tiger shrimp accompanied with cocktail sauce.
\$425 (100 pieces)

OYSTER BAR

Self serve station.
\$400 (100 pieces)

REHEARSAL DINNER MENUS

*Buffet options may not be available due to government restrictions

Muskoka Deck BBQ

- Fresh Baked Breads
- Pasta Salad
- Mixed Greens Salad
- BBQ Chicken
- BBQ Ribs
- Roasted Potatoes
- Our Pastry Chef's selection of finger pastries and whole fresh fruit

\$49 per person

Patio BBQ Menu

- Local field greens
- Chef's choice of two gourmet salads
- Fresh vegetables and dip
- Pickle tray
- All beef hamburgers and vegetarian burgers
- Chicken breast, marinated and grilled
- All entrées will be served with crusty buns, traditional garnish and condiments
- Our Pastry Chef's selection of finger pastries and whole fresh fruit

\$42 per person

Lasagna Buffet

- Selection of freshly baked breads and butter
- Creamy Caesar salad, Roasted Maple carrot salad
- Beef or vegetarian lasagne
- Our Pastry Chef's selection of finger pastries

\$38 per person

Mexican

- Chef's choice of two gourmet salads
- Fresh vegetables and dip
- Taco seasoned ground beef, chicken and vegetable fajita mix
- Soft flour tortillas
- Our Chef's selection of finger pastries

\$39 per person

Pasta Buffet

- Selection of freshly baked breads and butter
- Local field greens, Creamy coleslaw
- Penne pasta with smoked chicken, grilled vegetables, scallions, in a tomato cream sauce
- Our Chef's selection of finger pastries

\$38 per person

20 person minimum applies to most buffet menus

BREAKFAST AND LUNCH

*Buffet options may not be available due to government restrictions

Lake Joseph Breakfast Buffet

(Minimum of 25 people)

- Assortment of freshly baked muffins, danishes and croissants served with creamy butter and premium preserves
- Chilled orange and apple juices
- Seasonal fresh fruit
- Selection of yogurts, granola and cereals
- Chef's daily egg selection
- Bacon and farmer sausages
- Chef's choice of Belgian waffles or buttermilk pancakes with maple syrup
- Muskoka country-style potatoes
- Chilled fruit juices
- Coffee and tea service

Served in Windows Dining Room
\$23.95 per person

Private breakfast
\$48.95 per person

Please contact your conference services manager for private breakfast venue options and pricing.

Bridal Suite Lunch Platter

Serves 20 people
Catered to your guest room

- Assorted finger sandwiches
- Crudites and dip
- Fresh sliced fruit
- Cheese and crackers

\$350

Bridal Suite Continental Breakfast

(Minimum of 20 people)

- Assortment of freshly baked muffins, danishes, and croissants served with creamy butter and premium preserves
- Selection of yogurts, granola and cereals with dried fruits and assorted nuts
- Seasonal fresh fruit
- Chilled fruit juices
- Coffee and tea service

\$19.95

Sparkling

Prosecco Minonetto Prestige, Italy \$48
Henkell Trocken Dry, Germany \$45

Make mimosas in your bridal suite
Add a jug of orange juice \$21

BAR PRICING

Beverage Service Package Options *Pricing subject to change without notice*

STANDARD BEVERAGE SERVICE (FOUR HOUR)

Standard House bar spirits, house red and white wine by the glass, domestic bottled beer, minerals and juices.

Includes one-hour bar service prior to dinner, two glasses of house wine (Peller Estates) per guest with dinner, three-hour bar service following dinner.

\$76 per person

Additional hours of standard bar service:
\$16 per person per hour

Upgrade your Beverage Service Package to a Premium Package for \$12 per person per hour. Includes: Premium varieties of spirits, upgraded domestic wine, imported bottled beer and martinis.

Pricing subject to change without notice. When purchasing a host bar package you are unable to mix with a cash bar option for any part of the evening, host bar is offered for the full duration of the events for the day. Rocky Crest does not offer Toonie Bar options, however Rocky Crest will offer a ticket bar option for host bar billing. ClubLink does not permit the service and sale of shooter style drinks or double shots. Rocky Crest Golf Resort will serve liquor according to prevailing AGCO regulations and will follow Smart Serve guidelines at all times.

THEMED OR SIGNATURE COCKTAIL STATIONS

We are pleased to work with our wedding couple to develop a unique signature drink, ask for details on pricing.

HOUSE SIGNATURE DRINK OPTIONS

The following house signature drink options can be added to your host bar package at a cost of \$5 per person per hour for each drink choice.

Rocky Bourbon Smash - bourbon, cranberry juice and lemon garnished with blackberries.

Rocky Tee' - vodka and lemonade and coke garnished with a lemon wedge.

BASED ON CONSUMPTION OR CASH STANDARD BEVERAGE SERVICE

Pricing from \$8.50-\$16 each (subject to change)

Minerals and Juices - \$3 each

Gluten Free Cider/Beer will be available upon advanced request - \$12 each

Banquet Wine List *Pricing subject to change without notice*

WHITE

Chardonnay, Peller Estate, Ontario \$34

Chadonnay, Smoking Loon, California \$48

Pinot Grigio, Gabbiano, Italy \$42

Sauvignon Blanc, Map Maker, New Zealand \$58

Sauvignon Blanc, Lauren Miquel, France \$36

RED

Cabernet Merlot, Peller Estates, Ontario \$34

Cabernet Sauvignon, Ironstone, California \$58

Chianti, Gabbiano, Italy \$42

Malbec, Black River, Argentina \$49

Pinot Noir, De Loach, California \$64

SPARKLING

Prosecco Minonetto \$48

Henkell Trocken Dry \$45

PREFERRED SUPPLIERS

Muskoka Touring Company - ROCKY CREST GOLF RESORT'S IN-HOUSE DISC JOCKEY SERVICE

Rob McIssac (705) 687-0077

www.muskokatouringcompany.com

Who and What is The Muskoka Touring Company?

With over 15 years of experience in Muskoka and surrounding areas, The Muskoka Touring Company has become one of the top entertainment companies catering to the many resorts and recreational facilities of this beautiful area.

Our DJ's are professional, courteous, friendly, knowledgeable, and know how to throw a party. With a vast library of most musical styles, you are sure to dance the night away.

What makes us unique is our interactive style. Not only do we want to ensure that you and your guests have a good time, we like to have fun right along with you.

Our focus is you. We take pride in being a part of your special day, and want to make everything from the musical and technical side of your day perfect.

NOW OFFERING PHOTO BOOTH OPTIONS!

FLORISTS:

Pardon My Garden
Parry Sound
(705) 746-9483

Seasons In The Country Florist
Bracebridge
(705) 645-5035

Tanya List
Muskoka/Toronto
(416) 409-8107

TRANSPORTATION:

Hammond Transportation
800-563-1885 or (705) 645-5431

MAKE-UP:

Kate Alexander
(519) 550-1338
kate.f.alexander@gmail.com

HAIR:

Maryjo's Hair Design
(705) 746-9969

CAKE MAKERS:

Cakes by Tracy
Tracy Hamlyn Blake
memoriesofmuskoka@outlook.com

Sugar City Cupcakes
(705) 716-0129
sugarcupcakes@hotmail.com

Comfort Bakeshop
(705) 349-1522

cupCAKE
(705) 812-4974
info@iwannacupcake.com

MINISTERS:

All Seasons Weddings
John Crocker
(613) 821-1106

I Do Ceremonies
Evelyn Coker
(705) 787-0103
idoceremonies@bell.net

Wendy Passmore
(705) 323-8632
wendy.passmore@sympatico.ca

Soul Sisters Celebrations
Erin Wilson
(705) 817-1751
soulsisterscelebrations@gmail.com
soulsisterscelebrations.com

Lucy Sinicropi
647-926-960
lucysinicropi@gmail.com
lucysinicropi.com



PREFERRED SUPPLIERS

MUSICIANS:

The Classic String Quartet
(416) 558-7427
shari@classicstringquartet.com
classicstringquartet.com

Jason Crawford (8-string guitarist)
(705) 687-2342

Glen Brownlee (piper)
(705) 765-5692

CONSULTING AND DECORATING:

Elite Party Rentals
(705) 722-6030

Affair Party Rental
(905) 795-16006

Posh Beyond Events
(705) 503-7770

Muskoka Party Rentals
(705) 645-2600

Tiffany Party Rentals
(705) 733-0080

Linen Lust
(705) 427-1961
info@linenlust.com
linenlust.com

The Painted Stone
Jennifer Jackson
(905) 699-6050
hello@thepaintedstone.ca

Trolley Time Rentals
Great for candy stations,
cake tables, lemonade stations
and more
trolleytime1@gmail.com

PHOTOGRAPHERS AND VIDEOGRAPHERS:

Soultree Photography
Nica Zajac
705-646-1576
soultreephoto@live.ca
soultreephoto.com

Bry Morrow Photography
(705) 644-9832
brymorrowphoto@gmail.com
brymorrow.com

Visual Roots Photography
Andrew and Kate
visualroots.com

Jason Ferber
jason@jasonferberphotography.com
jasonferberphotography.com
705-734-7005

Jen Colborne
jenshootsweddings.com

Samantha Ong Photography
samanthaongphoto.com

Noahzark Photography
Tiffany Smith
noahzarkphotography@gmail.com

Harriss Photography
harrissphotography.com

Kelly Holinshead
(705) 788-7392
thebug@vianet.ca

Laura Bombier
(705) 789-3741
info@laurabombier.com

Heather Douglas
(705) 385-8580
hdouglas@vianet.on.ca

Heartline Pictures
(416) 205-9966

Photography by Stacey
Stacey Wight
(519) 986-3505
photographybystacey.ca

Shine Media
info@shinemediacanada.com
(705) 345-8224

ROOM RATES



Rocky Crest is pleased to offer a 15% discount off our rack room rates for your wedding guests. Room rate pricing will vary based on our rack room rate at time of booking.

All rates are quoted in Canadian funds on a per room, per night basis and are subject to a daily \$45 resort amenity fee and 13% HST. All rooms are subject to a two (2) night minimum stay.

Premium lakeview rooms and standard non-lakeview rooms will both be available in your room block. Check the Rocky Crest Golf Resort website at <https://www.rockycrest.ca/> for details and maximum occupancies for each room type.

Room rates and resort amenity fee include access to all resort amenities listed at <https://www.rockycrest.ca/muskoka-resort-amenity-fee>

The room block will be held until 60 days prior to the wedding date. All rooms not reserved by this date will be released without penalty.

A maximum of 50% of the rooms blocked above at the wedding rate may be one-bedroom suites

Rocky Crest Golf Resort is pleased to offer 15% off our current regular (BAR) rates. Room rates will be confirmed upon signing a contract and will be valid for a defined period based on the time of booking the wedding. Please note that our room rates are dynamic and subject to change without notice.

To view our current regular (BAR) rates:

<https://reservations.guestdesk.com/sites/RockyCrestGolfResort/#/room>

IN-ROOM GIFTING PACKAGES (IF AVAILABLE)

Should you wish to supply an in-room giving package for your guests, our team will deliver these packages based on the below pricing guide.

When booked at least 72 hours in advance:

- Generic (under 10lbs) - \$8 per package
- Unique/Custom assigned to specific guests (under 10lbs) - \$10 per package

When booked under 72 hours in advance:

- Generic (under 10lbs) - \$15 per package
- Unique/Custom assigned to specific guests (under 10lbs) - \$15 per package

Please be advised that room drops will be completed after 4 p.m. This is due to the nature of onsite guest requests upon arrival and room assignments.