



BOOK THIS OFFER BY DECEMBER 21, 2024 AND RECEIVE THE FOLLOWING FOR JUST \$10,000

- MARQUEE TENT RENTAL WITH DJ SERVICES FOR DINNER AND DANCING
- SET 3-COURSE DINNER MENU
- 24 BOTTLES OF HOUSE WINE FOR DINNER
- CHEF SELECTED HORS D'OEUVRES (3 PIECES PER PERSON)
- SPARKLING WINE TOAST AT COCKTAIL RECEPTION OR DINNER
- MUSKOKA-STYLE BONFIRE
- 2-NIGHTS IN A ONE-BEDROOM PREMIUM SUITE
- 2-NIGHT RETURN ANNIVERSARY STAY AT 50% OFF THE REGULAR RATE
- CASH BAR WITH CHOICE OF 2 FEATURED HOUSE-SIGNATURE DRINKS
- PRINTED DINNER MENU ON EACH TABLE, VOTIVE CANDLES, WHITE TABLE LINEN, WHITE LINEN NAPKINS, PRINTED WEDDING DAY AGENDA FOR OVERNIGHT GUESTS.



### Available 2025 Dates

May 10, 17, 24, June 7, 14 and  
October 12, 18 2025

**BOOK YOUR AUTHENTIC MUSKOKA  
DESTINATION WEDDING TODAY!**

Contact the Conference Services Manager  
[rockycrestgroups@clublink.ca](mailto:rockycrestgroups@clublink.ca)

[www.rockycrest.ca](http://www.rockycrest.ca)

Package offered for up to 80 guests, Additional guests are welcome for \$125 per person. Dinner options do not include beef or fish however, upgrades are available. Please see our special \$10K wedding package for menu inclusions. This package is available for select dates only. Subject to 20% administration fee and taxes, SOCAN and Re-sound charges apply. This offer cannot be combined with any other package or promotion.

Ceremony space at Armishaw Lake is available for on-site ceremonies.  
Offer valid until December 21, 2024.

PHOTOS: SAMANTHA ONG PHOTOGRAPHY, KELLY HOLINSHEAD/THE SHUTTEBUG GALLERY, VISUAL ROOTS PHOTOGRAPHY



# \$10K WEDDING PACKAGE

## HORS D'OEUVRES

### MINI BRUSCHETTA BITES

DICED ROMA TOMATOES, FRESH BASIL, OLIVE OIL, GARLIC, TOPPED WITH PARMESAN ON A CROSTINI.

### SPRING ROLLS

VEGETARIAN STYLE WITH A CHILI PLUM SAUCE.

### BATTERED CAULIFLOWER

SERVED WITH RANCH DIPPING SAUCE.

## DINNER

3-COURSE SET DINNER MENU WILL INCLUDE 1 CHOICE FROM EACH COURSE FROM THE FOLLOWING MENU, FRESH BAKED BREADS WITH BUTTER AND COFFEE STATION.

### YUKON GOLD POTATO AND LEEK (GF)

OR

### BUTTERNUT SQUASH WITH APPLE (GF)

OR

### ONTARIO BABY GREENS SALAD (VEGAN/GF)

WITH GRAPE TOMATOES, CUCUMBERS, SHREDDED CARROTS, HERB VINAIGRETTE.

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### GRANNY SMITH APPLE STUFFED CHICKEN BREAST CHEF'S FALL FAVOURITE

CHICKEN SUPREME STUFFED WITH OLD CHEDDAR, FINISHED WITH AN APPLE CIDER GLAZE, ASIDE GARLIC SMASHED POTATOES AND SEASONAL VEGETABLE BOUQUET.

OR

### CRISP SKIN CHICKEN SUPREME BREAST

*CHEF'S SPRING FAVOURITE*

FINISHED WITH A DOUBLE SMOKED BACON AND WILD MUSHROOM CREAM, ASIDE GARLIC SMASHED POTATOES AND SEASONAL VEGETABLE BOUQUET.

OR

### ROCKIN' MOROCCAN VEGETABLE STEW (VEGAN/GF)

BLACK BEANS, CHICKPEAS, 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.

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### STRAWBERRY RHUBARB CRUMBLE

OR

### FRUIT PLATE FOR ALLERGY GUESTS

OR

**CUPCAKE DESSERT STATION - AN ASSORTMENT OF PREMIUM FLAVOURED CUPCAKES**

Menu

Food and beverage upgrades and enhancements are available with this package, connect with us for further information on items such as host bar packages, late night food and rehearsal dinner menus. [Click here for our 2025 wedding package.](#)