



2026 WEDDING PACKAGE



Making memories in Muskoka



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.

FOOD ALLERGY CAUTION

The safety and satisfaction of our guests is our highest priority, although precaution is taken when handling food to minimize the risk of allergen cross contamination in our kitchens, please be advised that our kitchens are not free from, wheat, peanuts, tree nuts, seafood, eggs, soy and dairy and other allergens. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. If any of your delegates have a food allergy, please inform us of the nature of the allergy, you will be sent a special meal and allergy request form to fill out.

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 p.m.- 6 p.m. 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 LAKE 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 \$1,800 includes set up of up to 160 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. Rocky Crest has a permanent Arbor located in this ceremony location, which can be decorated by the wedding couple.

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

ALGONQUIN ROOM

The Algonquin Room 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 \$1,000 if the bar is based on consumption. \$1,500 if the bar is a package.

The Bayside Patio is available for cocktail receptions in May, early June, mid-September and October. Further restrictions may apply.

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 rehearsal dinner functions with a guest list under 22 people. The Gazebo is available mid-May through mid-September as this space is unheated.

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 \$1,200.

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 \$6,500. 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).

The Marquee Tent will serve as the inclement weather back up for the ceremony location. The Tent will remain as set up for the dinner/reception portion of the evening.

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
- 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 in a one bedroom premium suite on wedding weekend
- Return anniversary stay at 50% off the rack rate 30 days pre / post the anniversary date. A certificate will be provided

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, roasted potatoes or rice pilaf (basmati saffron rice with green vegetables, DF and GF) 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

Your favorite soup can be customized for most allergen restrictions. **All soups can be made gluten free and dairy free.**

- BUTTERNUT SQUASH WITH APPLE
- CREAMY TOMATO BISQUE
- CREAM OF WILD MUSHROOMS
- YUKON GOLD POTATO AND LEEK
- THAI COCONUT CHICKEN SOUP
Vegetarian option available

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.

- BRAISED BEEF RAVIOLI
With a house-made tomato sauce, shaved fennel and slivered parmesan.
\$18 per person upgrade
- PENNE PASTA PRIMAVERA
Roasted vegetables in tomato sauce.
\$18 per person upgrade

SALADS/APPETIZERS

- HARVEST SWEET AND SAVORY GREENS
Candied pecan, roasted beet, sundried cranberry, goat cheese crumble, pomegranate vinaigrette.
- FLAVOURScape CRUNCH
A diverse landscape of curious flavours, you will find a crisp harvest lettuce blend, topped with spicy glazed pecans, fresh strawberry halves, shaved Asiago cheese, finished with the intense mellow but tartness from a traditional Modena balsamic vinaigrette drizzle.
- 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.
- 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

CHICKEN

- GRANNY SMITH APPLE STUFFED CHICKEN BREAST
Chef's Fall Favourite
Chicken Supreme stuffed with old cheddar, finished with an apple cider glaze.
\$101 per person 3 course
\$105 per person 4 course
- CRISP SKIN CHICKEN SUPREME BREAST
Chef's Spring Favourite
Finished with a double smoked bacon and wild mushroom cream.
\$102 per person 3 course
\$105 per person 4 course
- TUSCAN STUFFED CHICKEN BREAST
Creamy sautéed spinach with roasted garlic and sundried tomatoes, smothered with a rich and creamy lemon and caper sauce.
\$103 per person 3 course
\$106 per person 4 course
- MEDITERRANEAN CHICKEN SUPREME
Gluten Free, Dairy Free, Nut Free
Traditional Greek style seared chicken breast with lemon juice, olive oil and oregano
\$101 per person 3 course
\$105 per person 4 course

BEEF

- CARVED ROASTED ALBERTA STRIPLOIN OF BEEF
Chef's Favourite
With a green peppercorn sauce.
(minimum 20 ppl)
\$120 per person 3 course
\$126 per person 4 course
- CARVED SLOW ROASTED ALBERTA PRIME RIB
Au jus with Yorkshire pudding.
(minimum 20 ppl)
\$121 per person 3 course
\$127 per person 4 course
- GRILLED BEEF TENDERLOIN
With a merlot reduction.
(not included in promotional wedding packages, upgrade of \$24 per person)
\$123 per person 3 course
per person 4 course

FISH

- PAN SEARED FILLET OF ATLANTIC SALMON
Accompanied by a citrus beurre blanc.
\$113 per person 3 course
\$116 per person 4 course
- PACIFIC COD LOINS
Topped with a Cajun garlic butter.
\$98 per person 3 course
\$101 per person 4 course
- WILD MUSHROOM RISOTTO
Garlic butter shrimp and baby spinach folded into a creamy risotto.
\$101 per person 3 course
\$106 per person 4 course

SURF AND TURF

5 oz beef tenderloin with a colossal grilled shrimp
Market priced for 3 or 4 course meal.

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

\$96 per person 3 course
\$101 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
With goat cheese and chives in a cream sauce.
- GRILLED TOFU
Gluten Free
Vegetarian
Quinoa risotto style, with cherry tomatoes and roasted red peppers.
- STUFFED RED PEPPER
Vegan
Gluten Free
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
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

Kids menu is available for children up to 11 years of age.

Crudités and Dip

Choice of one:

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

Cookies

Soft drinks and juice included

\$20

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

\$24

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
Gluten Free
- 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 (Gluten Free/Vegan)
Served with strawberry coulis
- GLUTEN FREE FLOUR-LESS CHOCOLATE CAKE (GF)
Served with raspberry compote.
- FRESH SEASONAL 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

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
- Roasted Pork loin, finished with a thyme and maple glaze
- Roast leg of lamb with orange pekoe and mint tea jus

From the Sea:

- Pacific Cod loins, finished with a Cajun garlic butter

Choice of potato or rice pilaf (basmati saffron rice with green vegetables, DF and GF) 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 Primavera - roasted vegetables in tomato sauce
Vegetarian, also available Gluten Free

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

Freshly brewed coffee service

\$124 per person
(Minimum of 80 people, maximum of 120 people)

ADD TO YOUR BUFFET

Enhance your dinner buffet by adding any of the below enhancements or live action stations. These stations are designed to be an enhancement to your dinner buffet selection and experience.

ACTION STATIONS

Live Action Stations with one of our culinary team members.

- PASTA STATION
Choose your cut of noodles
Two sauces
Specially prepared ingredients
\$20 per person (minimum 50 guests)
- BEEF TENDERLOIN CARVING STATION
\$34 per person (minimum 25 guests)
- LIVE LOBSTER COOKING STATION
With garlic butter
Market priced

BBQ ENHANCEMENTS

Beef Tenderloin 7oz
\$39 per person

Black Tiger Shrimp Skewers (5 pieces)
\$18 per person

Chicken or Beef Skewers
\$10 each

Lobster Tails
Market priced

Require 2 weeks notice.
Prices subject to change with 90 days notice.

DINNER BUFFET SELECTIONS

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
- Marinated Breast of Chicken
- Baby Pork Back Ribs
- Medallions of Pork Tenderloin
- Pacific Cod loins, finished with a Cajun garlic butter

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

\$124 per person
(Minimum of 80 people, maximum of 120 people)



DINNER BUFFET SELECTIONS

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
- 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

\$152 per person (*Minimum of 100 people*)

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 \$56/dozen

Hot

- CHICKEN SATAY
Marinated in garlic and sesame oil served with assorted dipping sauces
- 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 BITES
Diced Roma tomatoes, fresh basil, olive oil, garlic, topped with parmesan on a crostini
- BOCCONCINI CHEESE
Heirloom tomato skewers, basil
- WATERMELON CUBES
topped with feta cheese, prosciutto and balsamic drizzle
- SHRIMP SKEWER
Cocktail sauce
- LEMON SUNDRIED TOMATO HUMMUS
Goat cheese crumble bite
- SMOKED ATLANTIC SALMON
Caper berry, cream cheese and crostini
- AHI TUNA
Nori crisp and wasabi aioli

For all of our promotional 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

Gluten free options available

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.

\$19 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.

\$19 per person

BUILD YOUR OWN POUTINE STATION

French fries, gravy, cheese curds and green onions.

\$19 per person

TACO BAR

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

\$19 per person

HOT DOG ROLLER STATION

Served with crusty buns, traditional garnish and condiments.

\$19 per person

BUFFALO WINGS

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

\$24 per pound or \$250 per 100 pcs

SUB PLATTER

Assorted roast beef, turkey and vegetarian sub sandwiches.

\$150 serves 20

HOUSE-MADE KETTLE CHIPS

\$18 per basket (serves 2-4 people)



RECEPTION AND LATE NIGHT

On The Sweet Side

ROCKY CREST WEDDING CUPCAKE PACKAGE

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

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.
\$120/Serves 20

FRESH FRUIT PLATTER

Assorted seasonal fresh cut assorted fruit with a yogurt dip.
\$120/Serves 20

CHEESE AND CRACKERS

Assortment of international cheese, crackers and fresh fruit.
\$240/Serves 20

CHARCUTERIE PLATTER

Chef's variety of cured and smoked meats and pates, pickled items, chutney's and preserves served with crusty baguette.
\$300/Serves 20

ANTIPASTO

Grilled peppers, asparagus and mushrooms, marinated artichoke hearts, olives and herb crusted goats cheese.
\$180/Serves 20

SMOKED ATLANTIC SALMON

Thinly sliced salmon garnished with lemons, capers and Spanish onions.
\$250/Serves 20

SHRIMP PYRAMID

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

OYSTER BAR

Self serve station.
Market priced (sold in 100 pieces only)

REHEARSAL DINNER MENUS

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

\$48 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

\$46 per person

Taste of Italy Buffet

- Selection of freshly baked breads and butter
- Local field greens, Caesar Salad
- Penne pasta with smoked chicken, grilled vegetables, scallions, in a tomato cream sauce
- Chicken Marsala
- Fine herb roasted potatoes
- Our Chef's selection of finger pastries

\$45 per person

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

\$60 per person

Rehearsal Dinner Venue Space

Bayside Patio, provides a beautiful non-private dining experience beside beautiful Lake Joseph. Maximum 40 people, time restrictions will apply.

In the event of rain your function will be moved indoors to the best available space determined by our chef and food and beverage manager.

Gazebo at the Clubhouse, provides a private intimate dining experience with a maximum of 22 guests. Date availability and time restrictions do apply. Rental fee of \$500 will apply.

Marquee Tent, can be available upon request, please speak to your conference services manager for more information, rental fee of \$2,000, minimum numbers and a minimum spend on food and beverage will apply.

20 person minimum applies to most buffet menus

BREAKFAST AND LUNCH

Lake Joseph Breakfast Buffet

- 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
\$21.95 per person

Breakfast vouchers are available for purchase and can be handed out to your guests if you are hosting breakfast or wish to pay for breakfast for selected guests.

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

\$490

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

\$24

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.

\$80 per person

Additional hours of standard bar service:
\$18 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.

Offer two signature drinks at a cost of \$5 per person per hour for each drink choice.

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

THEMED OR SIGNATURE COCKTAIL STATIONS

We are pleased to work with you 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 an additional cost. Choice of two:

Spicy Rocky Rum Cream

Spiced Rum, Bailey's, Root Beer

Tipsy Shirley

Vodka, Orange Juice, Soda, Grenadine

Prosecco Cheers

Prosecco, Orange Juice, Splash of Soda

Best Day Vibes

Gin, Lemonade, Soda

Courtyard Sour

Whiskey, Lemon Juice, Sugar, Soda

Old Fashion Love

Rye, Sugar, Soda, Bitters

The house signature drink options are subject to change.

Banquet Wine List *Pricing subject to change without notice*

WHITE

Pinot Grigio, Inniskillin \$34

Sauvignon Blanc, Jackson-Triggs \$34

Chardonnay, Smoking Loon, California \$48

Pinot Grigio, Gabbiano, Italy \$42

Sauvignon Blanc, Lauren Miquel, France \$36

SPARKLING

Prosecco Minonetto \$48

Henkell Trocken Dry \$45

RED

Cab-Franc/Cab-Sauv Blend, Jackson-Triggs \$34

Chianti, Gabbiano, Italy \$42

Malbec, Black River, Argentina \$49

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.



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

Wink and Wave
Mobile Services
winkandwave.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

Abby Knight
(705) 773-9881
cakesbyabby22@outlook.com

MINISTERS AND OFFICIANTS:

All Seasons Weddings
John Crocker
(613) 821-1106
allseasonsweddings.com

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

Wendy Passmore
(905) 460-5540
wendy.passmore@sympatico.ca
weddingofficiant.ca

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



PREFERRED SUPPLIERS

MUSICIANS:

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

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

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

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

PHOTOGRAPHERS AND VIDEOGRAPHERS:

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

Noahzark Photography
Tiffany Smith
noahzarkphotography@gmail.com

Harriss Photography
harrissphotography.com

The Shutter Bug Gallery
Kelly Hollingshead
(705) 788-7392
thebug@vianet.ca
kellytheshutterbug.com

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

Hilary Knegt Photography
hilaryknegtphotography@live.ca
IG: hilaryknegtphotography

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

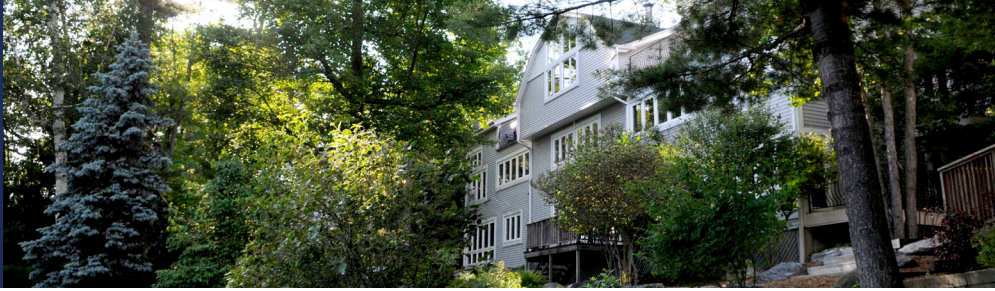
Heartline Pictures
(416) 205-9966

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

PHOTO BOOTH:

North Simcoe Photo Booth Co.
Jackie Adams
705-543-9468
northsimcoephoto boothco@gmail.com

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 \$49 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) - \$7 per room
- Unique/Custom assigned to specific guests (under 10lbs) - \$9 per room

Pricing for drops over 10 lbs will be quoted on an individual basis.

Room drop service cannot be guaranteed within 72 hours of the drop time.

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.