



# WEDDING PACKAGES



Grand Valley Golf & Country Club

2025/26








# THE VENUE



## The Silo - Ceremony

The silo ceremony site is a beautiful backdrop for your special moment.

-  Ceremony space
-  Lemon water station
-  White folding chairs

Ceremony Fee: \$1000

Ceremony Fee w/o reception: \$1500

## Grand Hall - Reception

Our grand room is a blank canvas for you to bring any style of wedding come to life.

-  Personalized tasting for two
-  Plated service
-  White linens and napkins
-  Chairs, round tables, 6 harvest tables
-  Dinnerware and glassware
-  On-site event concierge
-  On-site event manager
-  Service staff and bartenders

Reception Fee: \$1000



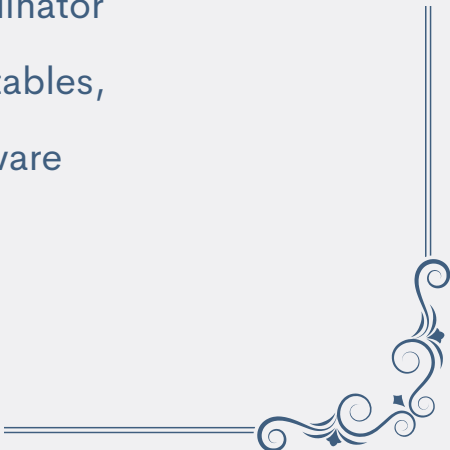
**Capacity - 180**



# SERVICES



- ⊗ Plated dinner service
- ⊗ Food & Beverage Manager to oversee dinner and bar operations
- ⊗ Service Staff and Bartenders
- ⊗ On-site Event Manager & Coordinator
- ⊗ Set up and take down of linens, tables, chairs, dinnerware and glassware
- ⊗ Preferred Vendor List





# JUNIPER PACKAGE



## Drink Station

Infused Water Station

## Cocktail Reception

Selection of four seasonal hors d'oeuvres.  
(Unlimited throughout cocktail hour)

## Three Course Dinner

Assorted Breads

Appetizer - Select One Option

Main Entree - Select One Option

Dessert - Select One Option

Coffee & Tea

## Late Night

Poutine Station

Presentation of wedding cake

**\$69pp food only**

**\$119pp w/ open bar**

Children Meals 12 years and under

Garlic Bread, Chicken Fingers, Fries, Ice cream

\$45

Pricing does not include HST



# AZALEA PACKAGE



## Drink Station

Infused Water Station

## Cocktail Reception

Selection of six seasonal hors d'oeuvres.  
Selection of two Signature Mocktails  
(Unlimited throughout cocktail hour)

## Three Course Dinner

Assorted Breads  
Appetizer - Select One Option  
Main Entree - Select Two Options  
Dessert - Select One Option  
Coffee & Tea

## Late Night

Selection of two late night options  
Presentation of wedding cake

**\$83pp food only**  
**\$133pp w/ open bar**

Children Meals 12 years and under  
Garlic Bread, Chicken Fingers, Fries, Ice cream  
\$45

Pricing does not include HST





# PEONY PACKAGE



## Drink Station

Infused Water Station

## Cocktail Reception

Selection of six seasonal hors d'oeuvres.  
Selection of two Signature Mocktails  
(Unlimited throughout cocktail hour)

## Four Course Dinner

Assorted Breads  
Appetizer - Select One Option  
2nd Course - Select One Option  
Premium Main Entree - Select Two Options  
Dessert - Select One Option  
Coffee & Tea

## Late Night

Selection of two late night options  
Presentation of wedding cake

**\$95pp food only**  
**\$145pp w/open bar**

Children Meals 12 years and under  
*Garlic Bread, Chicken Fingers, Fries, Ice cream*  
\$45

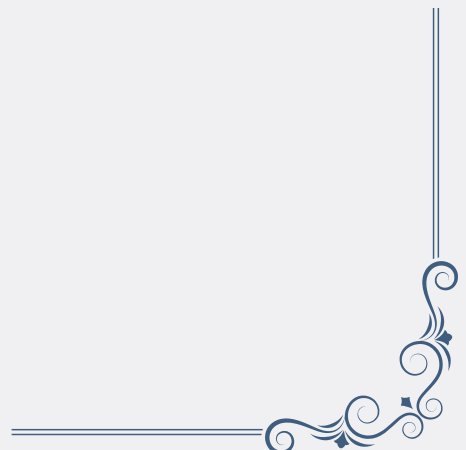
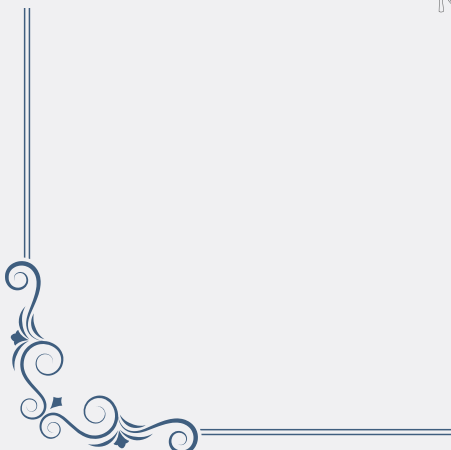
Pricing does not include HST



# HORS D'OEUVRES




-  *Grilled cheese – sourdough, roasted red peppers soup dip*
-  *Shrimp cocktail – horseradish cocktail sauce*
-  *Tomato bruschetta – crostini, parmesan cheese*
-  *Vegetable spring roll – chili plum*
-  *Coconut shrimp – sweet Thai*
-  *Charcuterie skewer – cherry tomato, bocconcini, cacciatore,  
balsamic reduction*
-  *Caprese skewer – pesto bocconcini, cherry tomato, balsamic  
reduction*
-  *Watermelon and feta – mint and balsamic*
-  *Mini vegetable samosas – sweet*
-  *Thai Antijitos – chipotle aioli*
-  *Buffalo cauliflower*
-  *Fried chicken – dill ranch, pickle*
-  *Fried fish taco – flour tortilla, coleslaw*
-  *Beef satay – ginger ponzu marinade*
-  *Loaded potato skin – sour cream, bacon, green onion*
-  *Deep fried pickles*








# APPETIZERS




 *House salad with mescaline greens, pickled onion, dried cranberries and cherry tomatoes, tossed in an apple cider and maple vinaigrette*

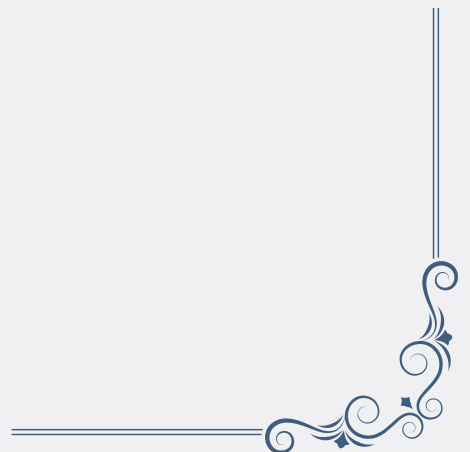
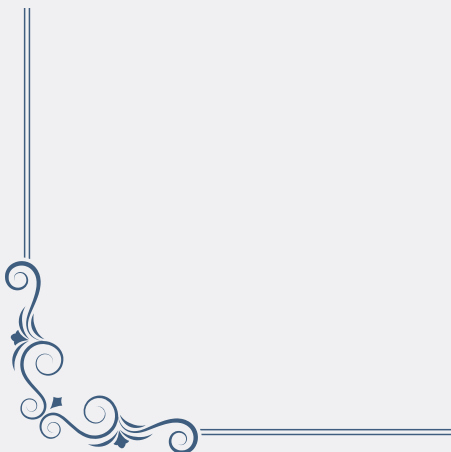
 *Arugula salad with julienne apple and pears, shaved pecorino cheese, tossed in a roasted shallot and rosemary vinaigrette*

 *Caesar salad with a creamy anchovy dressing, herb croutons, shaved grana padano cheese*

 *Roasted tomato and pimento soup, garnished with basil oil and herbed croutons*

 *Butternut squash and pear soup, garnished with a creme fresh Tortellini with alfredo cream sauce*

 *Penne primavera with homemade tomato sauce*










# MAIN ENTRÉES



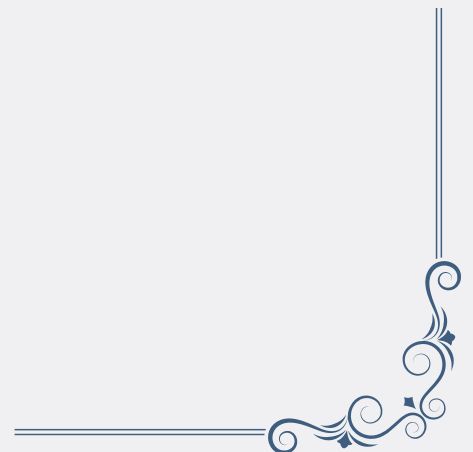
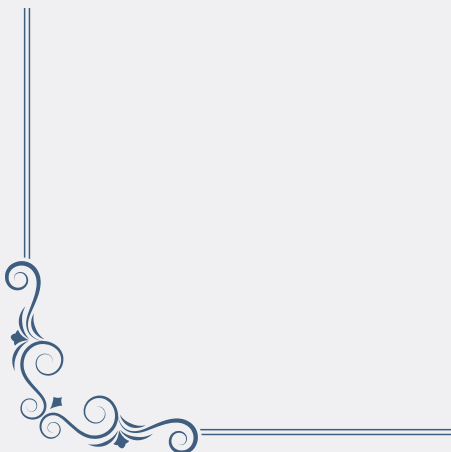
 *Beef and organic chicken breast duo served with a white wine mushroom cream sauce*

 *Certified organic Chicken supreme stuffed with roasted tomato, oregano and goats cheese served with Dijon cream sauce*

 *Seared Atlantic salmon served with olive oil, tomato, capers and herbs sauce*

 *Thai vegetable coconut curry served with basmati rice*

 *Premium - 7oz beef tenderloin (additional \$15pp)*





# DESSERT



*New York style cheesecake with chutney strawberry sauce*



*Chocolate lava cake served with a chocolate drizzle*



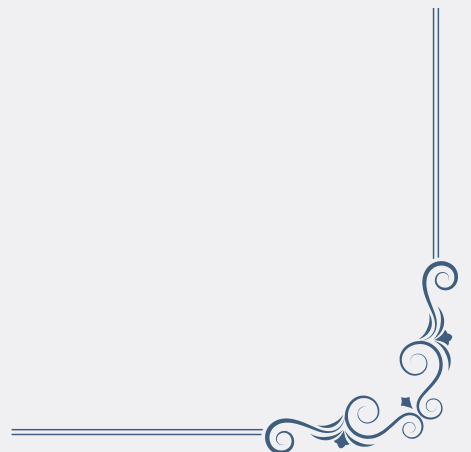
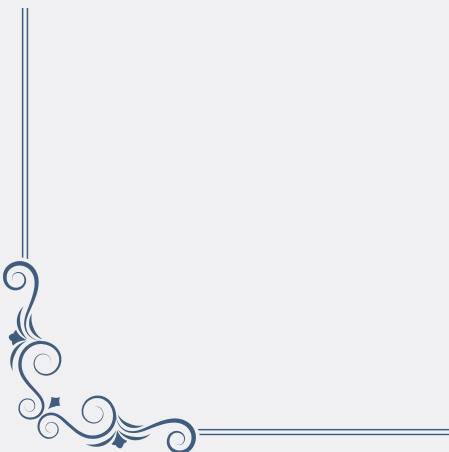
*Apple crumble tarte service with french vanilla ice cream*



*White and dark chocolate mousse cake served with a chocolate  
drizzle*



*Seasonal Sorbet*





# LATE NIGHT



## **Trio Pizza**

*Assorted Cheese, vegetable and meat*

## **Street Meat**

*Sausage, hotdogs w/ assorted garnishes*

## **Mini Burgers**

*Mini cheeseburgers served with  
ketchup and mustard*

*Mini crispy buffalo chicken burgers served with  
blue cheese ranch dressing*

*Mini Portobello mushroom 'burgers' served with  
sweet balsamic onions*

## **Poutine Station**

*Yukon fries with Quebec cheese curds and dark vegetable gravy*

## **Sweet Table**

*Assorted petite four and mini cakes, fresh fruit*

*\*add an additional late night option for \$10pp*



# BAR SERVICE



## Host Bar Package

Includes all beer, win, spirits and pop.  
Beverages will be recorded and charged at end of event.

*\*\$500min spend*

## Cash Bar Package

Guests will be responsible for paying for their own beverages.

*\*\$500 min spend*

## All Inclusive Bar Package

Unlimited beverages while bar is open.  
Includes one bottle of red and one bottle of white during dinner service.

*\$50pp*

## Champagne Toast

Add Champagne toast

*\$8pp*



# DRINK MENU



*Prices listed are for host/cash bar only. Pricing does not include HST.*

## **Domestic - 9**

Molson Canadian  
Coors Original  
Coors Light  
Miller Lite

## **Import - 10**

Heineken

## **IPA - 9**

Hopps Valley

## **Non-Alc - 5**

Heineken 0.0

## **Wine - 8**

VQA White  
VQA Red  
Inniskillin Pinot Grigio

## **Pop/Soft Drink - 2**

## **Juice - 3**

## **Liquor Bar Rail - 8**

Vodka  
Gin  
Rye  
Bourbon  
Scotch  
Rum

## **Mocktails (cocktail hour only)**

Margarita  
Whiskey Sour  
Tom Collins  
Cosmo  
Mojito



226 751 2657



info@grandvalleygolf.com



www.grandvalleygolf.com



1910 Roseville Rd, Cambridge, ON