



Banquets At The Creek

THANK YOU FOR YOUR INTEREST IN
REBEL CREEK GOLF CLUB
FOR YOUR UPCOMING EVENT.

Rebel Creek Golf Club is the ideal setting to host your event. Nestled in the rolling hills of Petersburg, just minutes away from downtown Kitchener-Waterloo awaits our breathtaking scenery.

The Banquet Facility can host up to 200 guests for your event with a warm and inviting atmosphere, rich color and an outstanding service team. Our professional management team will assist you in coordinating all the details of your function, setting the perfect tone for your event. Rebel Creek prides itself on culinary creativity and offers an extensive array of menus to choose from. If desired, we can custom-design a menu to fit all your food and beverage needs. We encourage you to make an appointment with our Event Coordinator to discuss your ideas and options.



Breakfast Menu

Prices Subject to Tax and Gratuity

CONTINENTAL BREAKFAST

\$14/person

Fresh Baked Muffins, Danishes and Croissants
Fresh Seasonal Fruit Tray
Coffee, Tea and Juice

TITANIUM BREAKFAST BUFFET (MINIMUM 30 PEOPLE)

\$19/person

Choose two items from the following:

Bagels, Danishes, Croissants and/or Fresh Muffins

Included:

Fresh Seasonal Fruit
Scrambled Eggs, Bacon, Sausage and Home Fries
Coffee, Tea and Juice

PLATINUM BREAKFAST BUFFET (MINIMUM 30 PEOPLE)

\$22/person

Choose two items from the following:

Bagels, Danishes, Croissants and/or Fresh Muffins

Included:

Fresh Seasonal Fruit
Individual Assorted Yogurts
Waffles, Scrambled Eggs, Bacon, Sausage and Home Fries
Coffee, Tea and Juice

PER DOZEN

Assorted Pastries	\$19
Assorted Muffins	\$19
Assorted Cookies	\$9

INDIVIDUAL OPTIONS

Coffee, Decaf and Tea Station	\$75
Pitcher of Juice	\$8

Breaks

Prices Subject to Tax and Gratuity

HEAVENLY INDULGENCE

Assorted Squares and Cookies
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Assorted Soft Drinks and Juice

\$7/person

HEALTHY ALTERNATIVE

Assorted Yogurt and Granola Bars
Fresh Fruit Tray
Vegetable Crudite Platter
Freshly Brewed Regular and Decaffeinated Coffee and Tea
Assorted Juice

\$12/person

SPORTS BREAK

Warm Buns
40 Creek Chili
Pulled Pork Sliders
Grilled Beef Sliders
Pulled Chicken Sliders
Assorted Soft Drinks

\$14/person



Lunch Menu

Prices Subject to Tax and Gratuity

HOT LUNCHEON BUFFET

Choose two items from the following:

- Fresh Mixed Greens with Balsamic Vinaigrette
- Classic Caesar Salad
- Quinoa Salad
- German Potato Salad
- Italian Pasta Salad
- Classic Mediterranean Salad with Kalamata Olives, Bell Peppers, Cucumber and Feta Cheese

Choose two items from the following:

- Old World Lasagna
- Grilled Breast of Chicken with Honey Cashew Cream
- Pork Schnitzel with Wild Mushroom Herbed Cream Sauce
- Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream

Accompaniments Included:

- Seasonal Vegetables and Chef's Choice of Starch

Desserts Included:

- Assorted Squares and Cookies
 - Freshly Brewed Regular and Decaffeinated Coffee and Tea
- \$25/person

LIGHT LUNCHEON BUFFET

Choose two items from the following:

- Fresh Market Greens, Caesar Salad, Classic Mediterranean Salad, German Potato Salad, Italian Pasta Salad, Quinoa Salad, Soup du Jour

Included:

- Assorted Sandwiches and Vegetarian Wraps including; Egg Salad, Tuna Salad, Turkey and Ham and Swiss.

- Assorted Squares and Cookies
 - Freshly Brewed Regular and Decaffeinated Coffee and Tea
- \$20/person

Lunch Menu CONTINUED Prices Subject to Tax and Gratuity

BBQ LUNCHEON BUFFET

MINIMUM OF 30 GUESTS

CHOOSE TWO OF THE FOLLOWING ITEMS

Fresh Market Greens, Caesar Salad, Classic Mediterranean Salad, German Potato Salad, Italian Pasta Salad, Quinoa Salad, Soup du Jour

INCLUDED

Grilled Gourmet Hamburgers, Jumbo Hot Dogs and Sausages with Crusty Buns and Garnishes

Vegetarian Hamburgers Available Upon Pre-Request

Assorted Cookies

Freshly Brewed Regular and Decaffeinated Coffee and Tea

\$21/person



The Platinum Buffet

Prices Subject to Tax and Gratuity

PER PERSON MINIMUM OF 50 PEOPLE

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE THREE SALADS FROM THE FOLLOWING

Fresh Mixed Greens with Balsamic and Herb Vinaigrette Dressings

Classic Caesar Salad

Baby Spinach Salad with Strawberries, Toasted Almonds and Raspberry Vinaigrette

German Potato Salad

Italian Pasta Salad

Quinoa Salad

Classic Mediterranean Salad with Kalamata Olives, Bell Peppers, Cucumber and Feta Cheese

COLD SELECTIONS INCLUDED

Smoked Seafood Mirror

Italian Antipasto Mirror with Assorted Cheeses, Smoked Meats and Italian Breads

LIVE CARVING STATION INCLUDED

Grainy Mustard and Rosemary Crusted Roasted Striploin with Forest Mushroom Demi-Glace

CHOOSE TWO ENTREES FROM THE FOLLOWING

Classic Style BBQ Ribs

Southern Style Fried Chicken

Grilled Breast of Chicken with Honey Cashew Cream

Loin of Pork with Spinach and Wild Forest Mushrooms

Filet of Salmon with Dill Cream

Old World Lasagna

Penne with Grilled Chicken, Sundried Tomatoes and Garlic in Chevre Cream

Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream

CHOOSE ONE VEGETABLE FROM THE FOLLOWING

Farm Fresh Green Beans

Baby Carrots with Orange Zest Butter

Steamed Broccoli Crowns

CHOOSE ONE STARCH FROM THE FOLLOWING

Roasted Garlic and Parmesan Mashed Potatoes

Rice Pilaf

Roasted Baby Red Potatoes with Rosemary

DESSERT

A Fine Selection Cheesecakes, Homemade Pies and Cakes

Freshly Brewed Coffee and an Assortment of Teas

\$55/person

The Titanium Buffet

Prices Subject to Tax and Gratuity

PER PERSON MINIMUM OF 50 PEOPLE

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE THREE SALADS FROM THE FOLLOWING

Fresh Mixed Greens with Balsamic Vinaigrette

Classic Caesar Salad

Quinoa Salad

German Potato Salad

Italian Pasta Salad

Classic Mediterranean Salad with Kalamata Olives, Bell Peppers, Cucumber and Feta Cheese

LIVE CARVING STATION INCLUDED

Grainy Mustard and Rosemary Crusted Roasted Striploin with Forest Mushroom Demi-Glace

CHOOSE TWO ENTREES FROM THE FOLLOWING

Classic Style BBQ Ribs

Southern Style Fried Chicken

Grilled Breast of Chicken with Honey Cashew Cream

Loin of Pork with Spinach and Wild Forest Mushrooms

Filet of Salmon with Dill Cream

Old World Lasagna

Penne with Grilled Chicken, Sundried Tomatoes and Garlic in Chevre Cream

Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream

CHOOSE ONE VEGETABLE FROM THE FOLLOWING

Farm Fresh Green Beans

Baby Carrots with Orange Zest Butter

Steamed Broccoli Crowns

CHOOSE ONE STARCH FROM THE FOLLOWING

Roasted Garlic and Parmesan Mashed Potatoes

Rice Pilaf

Roasted Baby Red Potatoes with Rosemary

DESSERT

A Fine Selection Cheesecakes, Homemade Pies and Cakes

Freshly Brewed Coffee and an Assortment of Teas

\$52/person

The Gold Buffet

Prices Subject to Tax and Gratuity

PER PERSON

Fresh Oven Baked Dinner Rolls and Piped Honey Butter

CHOOSE TWO SALADS FROM THE FOLLOWING

Fresh Mixed Greens with Balsamic Vinaigrette

Classic Caesar Salad

Quinoa Salad

Italian Pasta Salad

Classic Mediterranean Salad with Kalamata Olives, Bell Peppers, Cucumber and Feta Cheese

CHOOSE TWO ENTREES FROM THE FOLLOWING

Classic Style BBQ Ribs

Southern Style Fried Chicken

Oven Roasted Turkey Breast with all the traditional trimmings

Grilled Breast of Chicken with Honey Cashew Cream

Loin of Pork with Spinach and Wild Forest Mushroom

Filet of Salmon with Dill Cream

CHOOSE ONE OF THE FOLLOWING

Old World Lasagna

Penne with Grilled Chicken, Sundried Tomatoes and Garlic in Chevre Cream

Tri Color Cheese Tortellini with Spinach, Roasted Tomatoes and Pesto Cream

CHOOSE ONE VEGETABLE FROM THE FOLLOWING

Farm Fresh Green Beans

Baby Carrots with Orange Zest Butter

Steamed Broccoli Crowns

CHOOSE ONE STARCH FROM THE FOLLOWING

Roasted Garlic and Parmesan Mashed Potatoes

Roasted Baby Red Potatoes with Rosemary

DESSERT

A Fine Selection Cheesecakes, Homemade Pies and Cakes

Freshly Brewed Coffee and an Assortment of Teas

\$48/person

Plated Starters

Prices Subject to Tax and Gratuity

PER PERSON

SOUPS

Wild Mushroom Puree with Oregano Parmesan Crouton	\$8/person
Roasted Butternut Squash with Maple Cream	\$8/person
Roasted Garlic and Chive Potage with Crème Fraiche	\$7/person
Sweet Chili Tomato Cream	\$7/person
Roasted Red Pepper and Dill Soup	\$6/person

SALADS

Hearts of Romaine with Smoked Bacon, Parmesan Cheese and Garlic Crustini	\$9/person
Spinach Salad with Strawberries, Red Onions, Toasted Almonds and Poppyseed Vinaigrette	\$9/person
Baby Greens with Slivered Onions, Cinnamon Chevre, Grilled Pears and tossed with Balsamic Vinaigrette	\$8/person
Baby Greens Salad with Crisp Julienne Vegetables, Cucumber and Field Tomatoes with Balsamic Vinaigrette or Herb Vinaigrette Dressing	\$7/person



Plated Entrees

Prices Subject to Tax and Gratuity

ENTREES

(All entrees are served with Seasonal Vegetables and Starch with the exception of any pre-determined Entrees)

Grilled Beef Tenderloin with Roasted Root Vegetable, Garlic and Parmesan Mashed Potato and Madeira Sauce	\$38/person
Pork Tenderloin Medallions with Wild Mushroom and Smoked Bacon Demi	\$36/person
Pan Roasted Chicken Supreme with Honey Cashew Cream	\$31/person
Pan Roasted Chicken Supreme with Garlic Chevre Cream	\$30/person
Oven Roasted Mahi Mahi with Mango Vanilla Cream	\$30/person
Filet of Salmon with Dill Cream or Mango Chutney	\$25/person
Asian Style Vegetable Stirfry baked in Phyllo Pastry on Coconut Scented Basmati Rice and Drizzled with Thai Chili Dipping Sauce	\$20/person
Penne with Sundried Tomato, Spinach and Roasted Garlic Chevre Cream	\$18/person
Three Cheese Ravioli and Grilled Vegetables Tossed with Sundried Tomato Pesto Cream	\$18/person

STARCH & VEGETABLES

- Garlic and Parmesan Mashed Potatoes
- Roasted Mini Red Potatoes with Rosemary and Garlic
- Baby Carrots with Orange Compound Butter
- Roasted Root Vegetable



Plated Desserts

Prices Subject to Tax and Gratuity

DESSERTS

Dulce de Leche Cheesecake	\$9/person
Wildberry Mousse (Gluten Free)	\$9/person
Brownie Cheesecake	\$9/person
Triple Chocolate Truffle with Caramel Drizzle (Gluten Free)	\$9/person
Tiramisu	\$9/person
New York Style Cheesecake with Wild Berry Compote	\$9/person
Raspberry Panna Cotta	\$9/person
Sorbet with Fresh Berries (Gluten Free)	\$9/person



Reception Enhancements

Prices Subject to Tax and Gratuity

Hors D'Oeuvres Quantity Guidelines:

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later 8-12

pieces per person = heavy reception or light dinner

PREMIUM HORS D'OEUVRES (PER DOZEN MINIMUM FOUR DOZEN OF EACH)

Pulled Pork Spring Rolls with Southern Chipotle Aioli

Vegetarian Stuffed Samosas with Spicy Mango Chutney

Smoked Turkey Breast on Crustini with Brie and Cranberry Relish

Mini Beef Wellingtons in Phyllo Pastry

Skewers of Grilled NY Strip Steak with a Peppercorn Dijonaise Dipping Sauce

Smoked Salmon on Potato Latkes with Lemon Dill Cream Cheese

\$36 /Dozen

SIGNATURE D'OEUVRES (PER DOZEN MINIMUM FOUR DOZEN OF EACH)

Fresh Basil and Tomato Mini Bruschetta

Wild Mushrooms, Roasted Red Peppers and Herbed Chevre Phyllo Cups

Caribbean Jerk Chicken Skewers with Mango Chutney

Roasted Red Pepper and Chipotle Antijitos

Vegetarian Spring Rolls with Thai Red Chili Dipping Sauce

Mini Crab Cakes with Sriracha Cream

Classic Bacon Wrapped Scallops with Jerk Aioli

\$32/Dozen

Prices Subject to Tax and Gratuity

Reception Enhancements

LATE NIGHT FOOD STATIONS

\$19/PER PERSON

Southern Smoked Meat Bar (Minimum 50 People)

Smoked Beef Brisket, South Carolina Pulled Pork and Pulled Chicken all served on Slider Buns. Accompanied with Sweet Potato Frites and Chipotle Aioli. Finish them off with your choice of toppings:

- Southern Carolina Sauce
- 40 Creek B.B.Q. Sauce
- Caramelized Onions
- Sweet Onion Jam
- Carolina Slaw
- Crispy Onions

Burger Slider Bar (Minimum 50 people)

Burger sliders topped with Forty Creek B.B.Q. Sauce and Pepper Jack Cheese. Finish it off with the following toppings :

Grilled Bar (Minimum of 50 people)

Grilled Angus Dogs, Smoked Sausages and Oktoberfest Sausages with the following toppings:

- Honey Mustard
- Traditional Mustard
- Ketchup
- Hot Peppers
- Mayo
- Shredded Pickles
- Sweet Onion Jam
- Sautéed Onions
- Diced Tomatoes
- Sweet Relish

“Pub Food” Bar (Minimum 50 People)

All the Traditional “Pub Food” selections to finish off your evening:

- Rebel Creek’s Famous Chicken Wings with accompanying sauces
- Tri Colour Nachos with Sour Cream, Salsa and Cheddar Jalapeño Cheese Sauce
- French Canadian Poutine on Lightly Beer Battered Fries
- Battered Onion Rings
- Pub Style Pretzels with Ale Mustard



Prices Subject to Tax and Gratuity

Reception Enhancements

LATE NIGHT FOOD STATIONS CONTINUED

\$19/ PER PERSON

Deli Bar (Minimum of 50 People)

Deli Meat Platters with Black Forest Ham, Prosciutto, Sliced Roast Beef, Genovese Salami, Assorted Olives and Pickles. Served with Rolls, Butter and Assorted Mustards.

Carnival Bar (Minimum 50 People)

Welcome to fairgrounds with all of the favourites:

- Popcorn
- Mini pogo sticks
- Pretzel bites
- Funnel cakes
- Churros
- Mini donuts
- S'mores
- House-made chips

Candy Bar (Minimum 50 People)

Each candy bar will be individually tailored with the assistance of our on-site Hospitality Manager to determine which of your childhood favourites will be front seat to bring back memories and tickle any sweet tooth!

Designed for 1 ½ hours of service.

If including a food station along with a plated or buffet meal, there is no minimum number of food stations required. There is a minimum order of 2 food stations for a cocktail style event.



Reception Enhancements

Prices Subject to Tax and Gratuity

SIGNATURE ITEMS FOR 50 SERVINGS

Crisp Vegetable Crudités with Creamy Herb Dip	\$175
Sliced Fresh Seasonal Fruit	\$250
A Myriad of Cheeses served with Crackers	\$325
Selection of Sweets, Squares and Petit Fours	\$250
Baked Brie Wheel with Cranberry and Caramelized Onions and Toasted Baguettes	\$200
Artisan Sandwiches and Wraps	\$325
Mediterranean Selection	\$350
Hummus, Roasted Red Pepper, Tzatziki, Grilled Vegetables, Assorted Olives, Feta Cheese and Served with Pita Triangles	
Display of Fresh and Smoked Seafood with Accompaniments	\$550
Italian Antipasto Mirror with Assorted Cheeses, Smoked Meats and Italian Breads	\$450

PER DOZEN

Jumbo Tiger Shrimp with Cocktail Sauce and Wasabi Cream Sauce	\$36
Chocolate Dipped Strawberries (Minimum 2 dozen)	\$36

Room Rental

	Banquet Room	Bistro	Meeting Room	Muskoka Lounge
Banquet	200	120	40	60
Dimensions	66' x 50'	44' x 50'	22' x 50'	
Sq. Footage	3300	2200	1100	1500
Rental Rate	\$1500	\$1000	\$500	\$800



General Information

The Rebel Creek Events Team is committed to working with you to make your celebration a memorable one. Please read through the following material carefully. We hope that you will find that Rebel Creek is the ideal venue to host your event.

BOOKING YOUR EVENT

Once you have decided to host your event at Rebel Creek an Event Agreement will be issued and a non-refundable deposit will be required to secure the use of the facility. All details pertaining to your event must be confirmed no later than 21 days prior to the event date, after which, your Event Coordinator will forward you a Banquet Event Order, outlining any information pertaining to the function. We ask that you review the Event Order, authorize its contents and forward a signed copy back to your Event Coordinator as soon as possible to confirm your arrangements. At this time you will receive an invoice for the estimated value of the booking, the total of which must be paid one week prior to your event.

GUARANTEE

A guaranteed number of guests attending your function is required 14 days prior to your event. This number cannot exceed the room capacity. If no guaranteed number is provided at this time, the number of persons shown on the Banquet Event Order will be regarded as the minimum guarantee for the purposes of food and beverage preparation, as well as for final billing. If actual numbers are greater than the guaranteed or Event Order number, the higher number will apply.

MENU SELECTIONS

The Rebel Creek Event Team strongly recommends that you limit your menu to one item per course for your event. Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table. Rebel Creek will attempt to accommodate those guests with food allergies or specific dietary restrictions where notification is received 14 days prior to the event. If special meals are required the day of event, and no notification was given, charges will apply. With the exception of wedding cakes or other special occasion cakes, all food and beverage consumed at Rebel Creek Golf Club must be purchased from Rebel Creek Golf Club. No leftover food may be removed from the clubhouse.

LINEN

Rebel Creek provides white table linens and black napkins for your event. You may request an alternate napkin colour from the selection offered by Rebel Creek. If the requested colour is available through Rebel Creek's linen supplier, no additional charge will apply. However, if it is necessary to order coloured linens which are different from the standard colours offered by Rebel Creek, or you would like specialty linens you will be invoiced for the cost of the rental of the linen plus a 25% surcharge. Linen selections and requests should be submitted to your Event Coordinator at least 30 days prior to the date of your event.

TAXES AND SERVICE CHARGES

The following charges apply to all event bookings: 15% service charge on all services, 13% HST, as well as HST on all services and service charges.

Rebel Creek is required by law to collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge for all events using live or recorded music. The non-refundable fee is currently set at \$59.17, plus applicable taxes.

HEALTH REGULATIONS

With the exception of wedding cakes or other special occasion cakes, all food and beverage consumed at Rebel Creek Golf Club must be purchased from Rebel Creek Golf Club. **No leftover food may be removed from the clubhouse.**

ALCOHOLIC BEVERAGES

All liquor served during your event must be purchased under the Rebel Creek Golf Club liquor license at the prices determined by the Food and Beverage Manager in accordance with the liquor laws of Ontario. Rebel Creek reserves the right to stop service of alcohol at any time to any guest who shows the signs of intoxication. Any discriminatory acts or harassment of any kind towards any employee of Rebel Creek will not be tolerated and may result of individuals being asked to leave the premises or shut down of the event as a result of.

Requests for preferred alcoholic and non-alcoholic beverage selections should be discussed with your Event Coordinator and requested at least 30 days prior to your event to help ensure their availability. Products other than those noted in this package or stocked regularly by Rebel Creek may be ordered upon request for your function if they are available through the LCBO and will be priced at costs determined by Rebel Creek. These products will also be subject to all applicable taxes and service charges.

The sale of all alcoholic beverages at Rebel Creek Golf Club are subject to all Ontario Liquor laws and, as such, will be permitted between 11am and 1am daily. All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Hours of service are Monday to Sunday from 11:00am until 1:00am. Last call is at 12:30am. Everyone is required to depart the building by 1:30am. Rebel Creek Golf Club operates in accordance with L.C.B.O laws and regulations.

FUNCTION SPACE

Rebel Creek reserves the right to change function rooms assigned, should the number of guests attending the function differ from the original number quoted. Rebel Creek also reserves the right to renegotiate any charges if there is a significant drop (25% or more) in your room requirements or function attendance or if there is a significant change to your planned food and beverage arrangements. Room rental charges include: table and chair set-up, basic linens, china, silverware, glassware, staffing, and podium & microphone.

DECORATING

Your Event Coordinator must be consulted regarding all decorations, centerpieces, candles, displays or signage used on the property prior to your reception. All decorations must conform to municipal codes and fire ordinances. Rebel Creek prohibits any items to be affixed to walls or floors with tape, tacks, pushpins, nails, glue, etc. The use of confetti, table confetti and or rice is strictly prohibited and a minimum cleaning charge of \$300 will be applied to the final invoice if confetti or rice is thrown. Decorations and centerpieces, and the cleanup of such items, are the responsibility of the event convener.

ADDITIONAL EQUIPMENT OR RENTALS

Rebel Creek will rent any equipment required and charges will be applied. Any rental requests must be submitted 30 days in advance.



WE LOOK FORWARD TO SERVING
YOU SOON!

DANIELLE COTEY-GREB
CLUBHOUSE AND HOSPITALITY MANAGER
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