

CELEBRATING — IN — STYLE

Your Guide to Hosting
a Memorable Event



WELCOME



IMPRESS YOUR GUESTS WITH YOUR EVENT AT ROCHESTER PLACE

Welcome to Rochester Place Golf Club & Resort, your premier destination for stylish events and memorable celebrations. From elegant weddings to lively gatherings and professional events, our venue is the perfect setting for any occasion. Take advantage of our breathtaking golf course and stunning views to create an event that will be remembered for years to come. Our experienced team is here to help with all your event planning needs, and our comprehensive event guide includes all the venue details you need to make a confident booking.

Style & Cuisine

At Parkside Grille, we pride ourselves on offering a truly memorable dining experience for all occasions. Whether you prefer classic cuisine or something unique and innovative, our culinary team sources only the freshest local ingredients to craft group menu options for up to 250 guests, accommodating any food allergies or specific health needs. Our fully licensed facility also features a professional bar service with creative flair, adding an extra dose of energy to your event. Let us elevate your gathering with delicious food and drink that will tantalize your taste buds.

Event Spaces

Host your next event in style at Parkside Grille and The Rendezvous. Our spacious 3,000 sq. ft. Parkside Grille patio lounge offers seating for up to 120 guests, featuring a stunning outdoor fireplace and a tranquil water feature with scenic golf course views—perfect for any gathering. Inside, our reception space accommodates up to 175 guests, creating a warm and inviting setting for dining and celebrations.

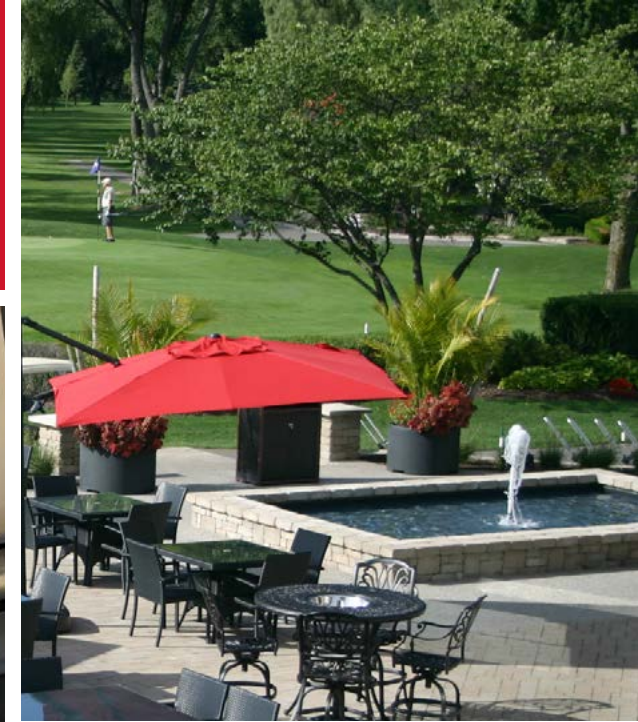
For larger events, The Rendezvous provides 5,000 sq. ft. of covered outdoor seating with a modern-rustic charm, accommodating up to 250 guests. Whether you're planning a corporate function, milestone celebration, or social gathering, we offer the perfect backdrop for an unforgettable experience.

Custom Events

At Parkside Grille, we tailor events to your unique vision. Our experienced events staff will ensure every detail is executed to perfection, from weddings to corporate gatherings. Choose Parkside Grille or The Rendezvous for a truly spectacular event.

LET'S MAKE YOUR PLANNING EASY

Call us 519-728-2361 or email info@rochesterplace.com



Venue Pricing

Front Dining Room max. 100 people*	\$1100
Back Dining Room max. 70 people*	\$750
Entire Back Dining Room + Front Bar min. 125 people*	\$1800
Patio Parking max. 60 people*	\$900
Patio Green max. 60 people*	\$900
Entire Dining Room + Patio min. 150 people*	\$3300
The Rendezvous max. 250 people*	\$5000

*\$75 per person charge for not meeting minimum guest requirement.

For a tour, call 519.728.2361 or email info@rochesterplace.com

CUSTOMIZE YOUR EVENT

We're here to work with your vision and budget

All Venues Include Staff Service

- Dinnerware, flatware, glassware, and barware provided.
- One-hour rehearsal during the wedding week (available with ceremony booking).
- One additional 60-minute meeting after booking and menu selection.

Parkside Grille Event Spaces

INTERIOR DINING ROOMS

- Seating for 120 with grey faux leather chairs.
- Wood rectangle tables.
- Standard black house linen tablecloths and white linen napkins.
- 1 microphone.
- Access to up to 5 TVs for picture slideshows (see FAQ for details).

PARKSIDE PATIO

- Seating for 100 with black resin wicker-style chairs and tables.
- Access to up to 2 TVs for videos.
- 3 fire feature areas.
- Lounge seating available.

THE RENDEZVOUS

- Seating for 250 with white resin padded seat chairs.
- Optional white or black chair covers.
- Round plastic tables (seating 8-10) with white or black tablecloths.
- White or black cocktail napkins.
- Access to up to 2 TVs.

Potential Room Additions

OPTIONS INCLUDE:

- Gift Table
- Buffet Table
- Dessert Table
- Dance Space
- Head Table

Room capacity changes if you require any of the above options.

Additional Enhancements

PHOTO PROPS

- Use of 2 luxury golf carts (seating 10) for a photo shoot.
- Includes escort and guided access through the golf course to ensure safety and speed.
- \$500 for 2 carts; additional carts are \$50 each.

PHOTOBOOTH

- Includes use of the photo booth for the full duration of your event.
- Props, backdrops, and printed photos are not included
- \$500

Note: this is a self-operated (unattended) photo booth. Photos can be delivered to guests via QR code, email, or text.

CHAIR COVERS & COCKTAIL TABLES

- Formal chair covers available for an elegant touch.
- Applied by staff: \$5/chair (rental + laundering).
- Applied by the wedding party: \$3/chair (rental + laundering).
- Cocktail tables: \$10/table
- Add cocktail linens: \$5/table

COLOURED NAPKINS & TABLECLOTHS

- Enhance your event with coloured linens:
 - Napkins: \$1.15 each.
 - Tablecloths: \$15 each.
- The Rendezvous spandex tablecloths (black or white) for outdoor round tables: \$15 each.

CAKE AND DESSERT FEES

- Bring your own dessert: \$2 per person
- Cake cutting (buffet style): \$2 per person
- Cake cutting & service: \$2.50 per person

Note: If you would like your dessert served after the meal, our kitchen must remove your wedding cake at least 1-hour before dinner service.

EVENT READY

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FOOD & BEVERAGE
– Packages –

BREAKFAST

Choice of Buffet or individually plated. Priced per person, Choices are for the entire party.

Breakfast sandwich - \$10

Bacon, 2 eggs and cheese on a martin's potato roll

Breakfast Burrito - \$15

Bacon, sausage, refried beans, rice, cheese, eggs, hashbrown, pico de gallo, guacamole, chipotle sour cream.

Continental - \$13

- 1 muffin (blueberry or golden raisin)
- 2 pcs of toast (white, whole wheat, rye) w/ peanut butter and strawberry jam
- 1 berry yogurt parfait
- 1 glass of fresh juice (orange, apple, cranberry)
- Unlimited coffee and tea

Traditional - \$20

- 3 eggs over easy or scrambled
- 2 pcs each of bacon and sausage
- Hash browns
- 1 muffin (blueberry or golden raisin)
- 2 pcs of toast (white, whole wheat, rye) w/ peanut butter and strawberry jam
- Choice of 1 berry yogurt parfait or 1 fresh fruit cup
(choice to be made before hand for the entire group)
- 1 glass of fresh juice (orange, apple, cranberry)
- Unlimited coffee and tea

Untraditional - \$22

- 1 piece of quiche choice of
 - Broccoli, cheddar and onion
 - Ham, cheddar and onion
 - Roasted red pepper, spinach, kalamata olives, and goat cheese
- 2 pcs of bacon
- Hash browns
- Choice of 1 berry yogurt parfait or 1 fresh fruit cup
(choice to be made before hand for the entire group)
- 1 glass of fresh juice (orange, apple, cranberry)
- Unlimited coffee and tea

**Refer to 'Menu Choices & Add-ons' for options*

Add \$3-\$5 for additional salads and starches. Speak to your event designer for more details.

Room charges may apply to all options. 18% service fee and taxes not included. Priced per person.

LUNCH MENU

Priced per person. Choices are for the entire party. 48 ppl minimum for buffet options.

SEATED LUNCH OPTIONS

(Served after the round of golf, not during play)

The Deli Buffet - \$24

Choice of cold cut sandwich w/fries

- Ham and cheddar
- Turkey and Swiss
- BLT
- House salad
- Coleslaw
- 1 Beer (16 oz Domestic Draft)

The Classic Buffet - \$26

Our classic burger (6oz patty, lettuce, tomato, onion, pickle, and cheese)

- Coleslaw
- French fries
- 1 Beer (16 oz Domestic Draft)

The Grande Buffet - \$34

Penne with all 4 sauces

- Tomato, Meat, Blush and Alfredo
- 2 pieces of fried chicken
- Herb roasted potatoes
- Seasonal vegetables
- House salad w/bun

DINNER MENU

** Choice of buffet or plated served at Parkside Grille or The Rendezvous. Family style options only available at The Rendezvous Event Space. Priced per person. Choices are for the entire party. Choice of 1 protein menu and 1 vegetarian menu only.*

Classic Dinner - \$34 (Buffet Only) \$36 (Family Style)*

- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Penne with Marinara Sauce
- Herb Roasted Potatoes
- Seasonal Roasted Vegetables
- Roasted Chicken

Add Roast Beef or Ribs for \$6 per person

Kabob Meal- \$35 (Buffet Only) \$37 (Family Style)*

- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Herb Roasted Potatoes
- Herbed Rice
- Seasonal Roasted Vegetables
- Grilled Chicken Breast Souvlaki Kabob
- Tzatziki

Swap Chicken Souvlaki for Chimichurri Beef for \$6 per person

Chicken Parmesan Meal- \$35 (Buffet Only) \$37 (Family Style)*

- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Penne with Marinara Sauce
- 8oz Chicken Parmesan

Swap Chicken for Veal Parmesan for \$6 per person

Rib Meal- \$35 (Buffet Only) \$37 (Family Style)*

- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Herb Roasted Potatoes

- Seasonal Roasted Vegetables
- Oven-Roasted Ribs Basted in Homemade Sweet & Tangy BBQ Sauce

Add Pickerel for \$6 per person

Steak Dinner- \$46 (Plated Only)*

- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Roasted Garlic & Smoked Cheddar Mashed Potatoes
- Herbed Roasted Seasonal Vegetables
- 10oz Canadian Center Cut AAA Striploin topped with Mushroom Bordelaise Sauce

Add 3 shrimp for \$12 per person

Chicken Supreme Dinner - \$42 (Plated Only)*

- 8oz Stuffed Chicken Supreme (stuffed with Prosciutto, smoked cheddar, and spinach) topped with Creamy Balsamic White Wine Garlic Sauce
- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Roasted Garlic & Smoked Cheddar Mashed Potatoes
- Herbed Roasted Seasonal Vegetables

Cajun Roasted Salmon Dinner \$43 (Plated Only)*

- 8 oz Sweet Cajun Roasted Salmon Served with a Creamy Maple Dijon Sauce
- Potato Scallion Buns & Whipped Butter
- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)
- Roasted Garlic & Herbed Ancient Rice Blend
- Herbed Roasted Seasonal Vegetables

VEGETARIAN & VEGAN OPTIONS

** Choice of buffet or plated served at Parkside Grille or The Rendezvous.*

Family style options only available at The Rendezvous Event Space. Priced per person. Choices are for the entire party. Choice of 1 protein menu and 1 vegetarian menu only.

Bowls - \$29 (Plated Only)*

- House Salad (fresh greens, tomatoes, cucumbers, radishes, pickled red onions, croutons, parmesan cheese, roasted pumpkin and sunflower seeds)

Choice of:

- Mexican Bowl: Rice, black beans, guacamole, Pico de Gallo, cilantro, lime wedge, sour cream chipotle dressing.
- Asian Bowl: Rice noodles, cucumber, broccoli, peppers, spring roll, carrots, mushrooms, herbs, lime wedge, maple soy vinaigrette.

Include house salad and bun. Options for dietary substitutions

Vegetable Lasagna - \$32

- Layers of fresh roasted tomatoes, zucchini, eggplant, peppers, onions, with tomato basil sauce, and pesto layered between egg noodles.

Available with or without bechamel sauce, cheese and noodles.

Eggplant Parmesan Stack - \$32

- Breaded or grilled eggplant, layered with tomato basil sauce, mozzarella cheese, served over linguine, with choice of sauce.

Vegetable and Coconut Curry - \$32

- Braised seasonal vegetables, mushrooms in a creamy coconut, and curry spiced sauce, served over lemon basmati rice, garnished with herbs, and nuts.

Gluten free pastas are available in penne and spaghetti along with buns to accompany the meal for an additional \$2. Late night snack options available by request.



DESSERTS

Desserts - \$11 per person

- Crème Brûlée (Vanilla bean, creamy custard, burnt sugar top)
- Cheesecake (Classic N.Y. style baked cheesecake)
- Molten Lava Cake (Moist chocolate cake with a liquid chocolate center)
- Tiramisu (Coffee-soaked ladyfinger cookies topped with rich mascarpone cream and cocoa powder)

Cake & Dessert Fees

- Bring your own dessert: \$2 per person
- Cake cutting (buffet style): \$2 per person
- Cake cutting & service: \$2.50 per person

Note: If you would like your dessert served after the meal, our kitchen must remove your wedding cake at least 1-hour before dinner service

Pricing & Gratuity

- 18% gratuity will be added to all services.
- HST is not included in pricing.
- The client will be responsible for damage and/or loss of personal property.



FROM THE BAR

Basic Bar Service

- Charges based on consumption
- 8 hours of service included
- \$100 per additional hour of service

BAR RAIL (MIXED WITH JUICES OR SODAS): Starting from \$7

- Alberta Premium Vodka
- Canadian Club Whiskey
- Captain Morgan's Spiced Rum
- Bacardi White Rum
- Brugal Anejo Rum
- Sauza Silver Tequila
- Niagara Craft Distillers Gin

Domestic & Import Bottled Beers

DOMESTIC BOTTLED BEER: Starting from \$6

- Bleu, Bud Light, Budweiser, Canadian, Coors Light, Landshark, Miller Lite, OV.

IMPORT BOTTLED BEER: Starting from \$7

- Blue Moon, Coors Original, Corona, Creemore, Heineken, Michelob Ultra, MGD, Stella Artois.

Domestic & Import Draught Beers

DOMESTIC DRAFT: Starting from \$7.50

- Bud Light, Frank's Blonde Bombshell, Landshark, OV, Triple Bogey Amber, Triple Bogey.

IMPORT DRAUGHT: Starting from \$8

- Michelob Ultra, Creemore, Stella Artois, Hoegaarden, Coors Original.

Additional Beer Details

- Cans available upon request
- Cans only at The Rendezvous

Wines

HOUSE RED AND WHITE WINES: \$32+

- Pelee Sauvignon Blanc or Pelee Baco Noir

Additional Wine Options

- Premium additions available upon request from a selection at Rochester Place.
- Cash bar available for a set-up fee of \$150 (applies to full or partial cash bar).
- Second bartender available for \$150.

Bar Stations and Non-Alcoholic

MIMOSA BAR - \$14 PER PERSON

- Champagne, orange juice, cranberry juice, glasses with ice, and fresh fruit to garnish.

CAESAR BAR - \$16 PER PERSON

- Vodka, gin, Clamato, tomato juice, horseradish, Worcestershire, various pickles, rimmers, vegetables, and garnishes.

Wine Prices vary. Ask us about our wine selection.

- Corkage Fee - \$15.00

Cash Bar

- Cash bar available for a set-up fee of \$100, applied to full or partial cash bar.
- Additional bartender - \$100.

Non-Alcoholic

NON-ALCOHOLIC PUNCH - \$60

(Serves 30 people, served in a dispenser.)

POP - \$2.25

PITCHER OF POP - \$12

JUICE - \$2.50

POT OF COFFEE - \$15 (Serves 5 people)

COFFEE URN - \$140 (Serves 100 people)



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STATIONARY APPETIZER OPTIONS

Prices are per person

Veggie Platter with Dip of Choice - \$4

Various seasonal vegetables, cut to bite sizes, with choice of; Ranch, Thousand Island, Garden Herb.

Nacho Platter - \$6

House fried corn tortillas, topped with queso, refried beans, braised chicken, pork or tofu, lettuce, Pico de Gallo, guacamole, pickled jalapenos, sour cream and cilantro.

Fruit Platter with Dip - \$6

Various seasonal fruits, portioned into bite sizes, with choice of; sweet yogurt, chocolate or whipped marshmallow.

Charcuterie Board - \$8

House made terrine, prosciutto, capicola, mortadella, salami, various pickles, toasted bread, crackers.

Domestic Cheese Board - \$8

Choice of 3 to 5 cheeses, served with assorted cold cut meats, crackers, bread, fruit and preserves.

Meat & Cheese Board - \$10

Assortment of 3 meats and 5 cheeses served with pickles, bread and crackers.



DIPS *Prices are per person.*

Beer and Cheese Dip - \$5.50

Beer, onions, and lots of cheddar cheese, served with pretzels, veggies, and nachos.

Hummus Dip - \$7.50

Chickpeas blended with garlic, lemon, tahini, and olive oil, served with pita, and crudite.

5 Cheese Dip - \$6.50

Cream cheese, Cheddar, Mozzarella, Parmesan, and Monterey Jack, with green onions, and parsley, baked until hot, and gooey, served with crudite, and nacho chips.

Spinach Dip - \$8

A blend of three cheeses, fresh spinach, and vegetables, served hot or cold, with pumpernickel bread.

Customization available upon your request.

PASSED APPETIZER PACKAGES

Prices are per person

Classic - \$14.99

- Roasted Cauliflower Florets
- Tempura Fried Broccoli
- Escargot Stuffed Mushrooms
- Chicken Satays
- Calamari

Superior - \$16.99

- Spring Rolls
- Bruschetta
- Beef Satay
- Arancini
- Chicken Parmesan Bites

Prestige - \$19.99

- Lamb Chops
- Shrimp Cocktail
- Chicken Pesto Crostini
- Vegetable Pakoras
- Asian Dumplings

Customization available upon your request.

FAQs

Deposits & Payments

- A non-refundable fee is required to reserve your date and ensure the exclusivity of your chosen room(s)/area(s). The fee equals the room rental charge plus applicable taxes.

Payment Terms

- Initial deposit upon booking.
- Payment for food and services is due 7 days prior by cheque/cash.
- Final bar charges and other items must be settled 2 days post-event by cheque/cash.
- Payments not received within 5 days will incur a 2.5% interest fee per month.
- Credit card payments over \$1,000 are subject to a 2% processing fee.

Taxes & Gratuities

- 13% HST applies to all charges (food, rentals, services).
- An 18% administration/service fee is added to venue rentals, food, and beverages, subject to HST.
- Prices are subject to change for reservations beyond two months.

S.O.C.A.N. & Re:Sound Fees

- Mandatory fees for music royalties: \$110 + HST.

Save Your Date

- Dates can be held for 1 week. If another inquiry arises, you'll have 24 hours to confirm with a deposit.

Food Information

- Rochester Place supplies all food except wedding cakes/cupcakes (setup fees apply).

Meal Requests & Allergies

- Notify us 14 days prior of any dietary restrictions/allergies.
- While we take precautions, our kitchens may contain allergens.

Beverage Information

- Rochester Place holds the liquor license.
- Bar service follows Ontario liquor laws: no service before 11:00 AM or after 1:00 AM.
- Shots and doubles are not served.
- **No outside alcohol is permitted.**

Final Guest Numbers

- Submit final guest count, seating plan, and menu selection 2 weeks prior.

Decorations, Candles & Tech

- Enclosed candles are allowed.
- USB for TV slideshows/videos must be provided 5 days prior.

On-Site Contact

- Coordinators and supervisors will oversee your event.

Staffing

- Approximately 1 server per 20 guests.

Parking

- Overnight parking is allowed, but vehicles must be collected by 8:00 AM. Rochester Place is not responsible for damage.

Vendor Policy

- External vendors are welcome but must provide insurance proof.
- Rental linen must arrive 48 hours prior, and all items must be removed by 1:30 AM.

Golf Arrangements

- Tee times for guest golfing must be pre-arranged.

Host Responsibilities

- The host is liable for damages caused by misuse or improper conduct by themselves or their guests.
- **Rochester Place is not responsible for lost or stolen items.**

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PLAY
DINE
HOST**



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