



KEDRON
DELLS GOLF CLUB

2026

Event Packages



Welcome

Welcome to Kedron Dells Golf Club! At Kedron Dells, we will ensure your event exceeds your expectations. Our professional Event Coordinator will work with you and your vendors to create a memorable, stress-free day. Your guests will rave about the spectacular food, friendly staff and amazing experience.

Kedron Dells offers an intimate, elegant, rustic ambiance with beautiful forested landscapes. Our reception space can accommodate up to 160 guests with natural lighting, a stone fireplace, vaulted wood-beam ceiling, and chandeliers. During our summer months, enjoy a sunset view overlooking the golf course and grounds on our private, licensed outdoor patio.

Kedron Dells Golf Club would be happy to host your:

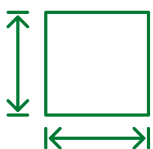
Bridal Shower
Baby Shower
Engagement Party
Birthday Party
Wedding Anniversary
Prom
Corporate Event
Celebration of Life
Club/Organization Celebration Event

Don't see your event above? Contact us today and we'll make it happen!

OUR *Inclusions*



UP TO 8 HOURS OF USE, INCLUDING SETUP AND CLEANUP.
THE LATEST PERMITTED ACCESS CONCLUDES AT 1:30 AM.



2000 SQ FT



ACCESSIBLE



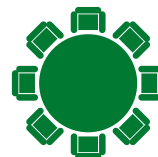
LICENSED BAR



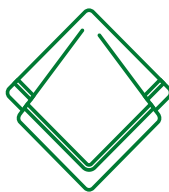
IN-HOUSE
CATERING



FREE PARKING



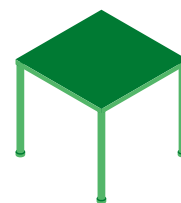
60" ROUND
TABLES



LINENS



CHAMPAGNE
CHIAVARI
CHAIRS



6' RECTANGLE
TABLES



MICROPHONE
+ PODIUM



EASELS



EVENT
COORDINATOR

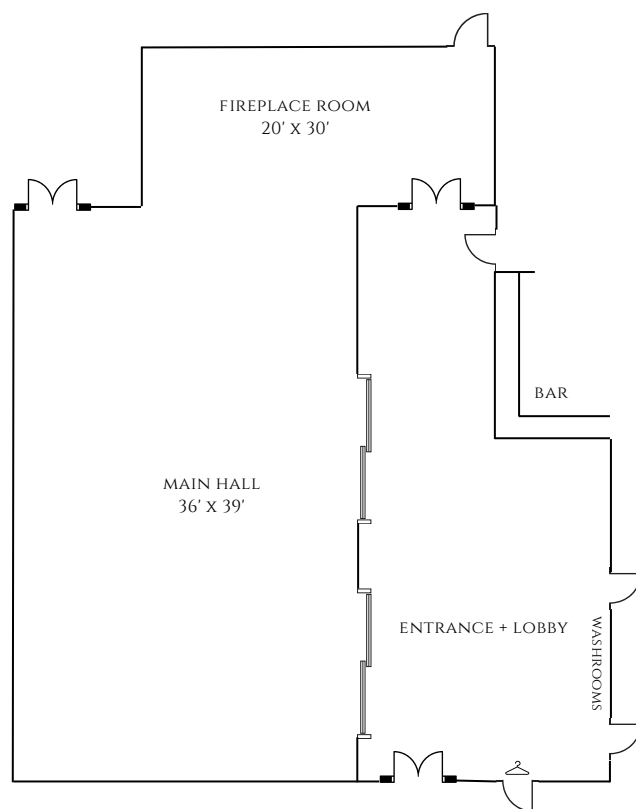
RENTAL / HALL FEE

\$5 PER PERSON

Capacity

OUTLINE

COCKTAIL EVENT	CAPACITY (STANDING)
Main Hall + Fireplace	160
COCKTAIL EVENT	CAPACITY (SEATED)
Main Hall + Fireplace	Varied
BUFFET	CAPACITY (SEATED)
Main Hall + Fireplace	110 (without dancefloor)
Main Hall + Fireplace	80 (dancefloor and/or additional tables)
Main Hall	80 (without dancefloor)
PLATED	CAPACITY (SEATED)
Main Hall + Fireplace	120 (dancefloor and/or additional tables)
Main Hall + Fireplace	140 (without dancefloor)
Fireplace	20



*The capacity chart is a general reference.
Please contact our Event Coordinator to discuss
your specific needs and confirm availability.*



FOOD Service

"The service at dinner and throughout the evening was impeccable! And the food was AMAZING! I've had family and friends messaging me all week about how great the food was and how we picked such a perfect setting for our special day. We can't thank Kedron enough for helping us celebrate the wedding of our dreams!" -Stephanie, June 2024 ★★★★★

At the heart of every unforgettable event is exceptional cuisine—food that guests remember and savour long after the day has passed. Under the leadership of our talented Chef and Food & Beverage Manager, Tony Boyle, our team is devoted to creating a dining experience that delights everyone. From exquisite appetizers to decadent desserts, we proudly provide a range of flavourful options.

We understand that every detail counts, and we're committed to accommodating dietary needs and offering kid-friendly meals to ensure every guest enjoys their meal. For those seeking something unique, we're always happy to discuss custom menus tailored to your vision. With Tony's expertise and our attentive staff, you can expect nothing less than high-quality service and cuisine that leaves a lasting impression.



HONEY HOUSE PHOTOGRAPHY



Vegetarian



Gluten Free



Lactose Free



Breakfast

CONTINENTAL

18*

Fresh Fruit

A selection of breakfast pastries

Bagels with cream cheese

Individual yogurts

Assortment of juices

Unlimited Coffee/Tea

Breakfast

BUFFET

25*

Fresh scrambled eggs

Smoked bacon

Breakfast sausage

Homefried potatoes

A selection of breakfast pastries

Fresh Fruit

Assortment of juices

Unlimited Coffee/Tea



LISA HUGHES PHOTOGRAPHY

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

TWO-COURSE Plated Lunches

AVAILABLE BETWEEN 11AM AND 3PM

32*

APPETIZERS

SELECT ONE APPETIZER FOR ALL GUESTS.

Kedron House Salad 🌿🌿🍷

tender greens | lightly pickled julienne vegetables | grape tomatoes | house balsamic vinaigrette

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

Tomato & Roasted Red Pepper Bisque 🌿🌿🍷

smooth tomato and roasted red pepper puree simmered with savory vegetables | basil oil

Roasted Butternut Squash Soup 🌿🌿🍷

velvety blend of roasted butternut squash and fall spices | maple cream

Wild Mushroom & Thyme Soup 🌿🌿

creamy velouté of cremini, chanterelle and button mushrooms infused with garlic and thyme | creme fraiche

Potato Bacon Chowder

applewood smoked bacon and Burbank potatoes simmered in rich creamy chowder | chives

Harvest Apple Spinach Salad 🌿🍷

baby spinach | honeycrisp apple straws | goat cheese crumble | roasted pistachios | pickled red onion rings | apple cider honey vinaigrette

Citrus Garden Medley 🌿

tender heritage greens | shaved heirloom beet, radish and carrot coins | cheery tomatoes | sharp cheddar crisp | sherry citrus vinaigrette

Caprese Salad 🌿

heirloom tomato wedges | fresh basil | burrata cheese | olive oil | sea salt | balsamic syrup

ENTRÉES

SELECT ONE ENTRÉE FOR ALL GUESTS.

ALL ENTREES ARE SERVED WITH SEASONAL VEGETABLES + CHOICE OF ROASTED GARLIC MASHED POTATOES, ROSEMARY ROASTED MINI POTATOES, OR WHITE WINE HERB RISOTTO.

Hand Carved Roast Striploin of Beef

tender AAA hand carved striploin of beef | mini-Yorkshire pudding | rich au jus

Asiago and Herb Crusted Chicken 🍷

chicken breast hand breaded with panko and fresh herbs | charred tomato ragout

Chimichurri Baked Salmon 🌿🍷

lemon and herb marinated Atlantic salmon fillet | chimichurri sauce

Grilled Chicken with Sun-dried Tomato and Olive Medley 🌿🍷

grilled herb marinated chicken breast | sun-dried tomato and kalamata olive medley



*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

LUNCH Buffets

35*

INCLUDES COFFEE, TEA AND WATER

DELI DELIGHT

Kedron House Salad

tender greens | julienne marinated vegetables | grape tomatoes | house balsamic vinaigrette

Pasta Salad

macaroni noodles | hard boiled eggs | bell pepper | red onion | pickles | Dijon mayo

ENTRÉES

SELECT THREE SANDWICHES

Roast Beef on Ciabatta

thin sliced beef | horseradish mayo | cheddar | lettuce | tomato | caramelized onion | ciabatta bread

Smoked Turkey on Focaccia

smoked deli turkey | provolone | greens | Roma tomato | cranberry mayo | herb focaccia

Chicken Bahn Mi

grilled chicken | lightly pickled vegetables | banh mi sauce | cilantro | jalapeno | soft roll

Ham and Brie

black forest ham | creamy brie | sweet roasted peppers | greens | spiced pepper jelly | square kaiser

Grilled Vegetable Wrap

a selection of grilled vegetables | cucumber | roasted pepper hummus | flour tortilla

Pesto Chicken Caesar Wrap with Avocado

grilled chicken | basil pesto | avocado slices | romaine | Caesar dressing | Parmesan Reggiano | flour tortilla

DESSERT

an array of bite sized desserts | fruit slices | berries

TASTE OF ITALY

Basket of Warm Focaccia Bread

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

Caprese Salad

Roma tomato | fresh mozzarella | kalamata olives | pepperoncini | red wine vinaigrette | basil oil

ENTRÉES

SELECT TWO PASTAS

Cheese Tortellini

tomato cream | spinach | shredded cheese

Linguine Bolognese

rich meat sauce | Parmesan Reggiano

Penne Primavera

marinara sauce | fresh vegetables | feta cheese

Fettucini Chicken Alfredo

grilled chicken | creamy alfredo sauce

DESSERT

an array of bite sized desserts | fruit slices | berries

MEXICAN FIESTA

Crispy Tortillas with Salsa

Black Bean and Grilled

Corn Salad

black beans | grilled corn | bell pepper | red onion | jalapeño | tomato | cilantro | citrus chili vinaigrette

Mexican Chopped Salad

greens | avocado | tomato | onion | cotija cheese | cumin lime dressing

ENTRÉES

Make your own Taco Bar

Hard and soft tortillas | classic taco ground beef | marinated spiced chicken | lettuce | shredded cheese | pico de gallo | crema | guacamole | pickled red onion | jalapeño | cilantro

DESSERT

an array of bite sized desserts | fruit slices | berries



*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

ALL DAY

Meeting

60*

INCLUSIONS

Access from 9AM to 5PM

Continental Breakfast | Coffee and Tea

Full Lunch | Morning and Afternoon Nutrition Breaks

Chairs, Tables and Linens | Wi-fi Access for Organizer

CONTINENTAL BREAKFAST

fresh fruit display | a selection of breakfast pastries | bagels with cream cheese | individual yogurts | assortment of juices | coffee and tea

MORNING NUTRITION BREAK

freshly brewed coffee and tea | assortment of juices | granola bars

LUNCH

Kedron House Salad

tender greens | lightly pickled julienne vegetables | grape tomatoes house balsamic vinaigrette

SELECT THREE SANDWICHES

Roast Beef on Ciabatta

thin sliced beef | horseradish mayo | cheddar | lettuce | tomato caramelized onion | ciabatta bread

Smoked Turkey on Focaccia

smoked deli turkey | provolone | greens | Roma tomato | cranberry mayo | herb focaccia

Chicken Bahn Mi

grilled chicken | lightly pickled vegetables | banh mi sauce | cilantro jalapeno | soft roll

Ham and Brie

black forest ham | creamy brie | sweet roasted peppers | greens | spiced pepper jelly | square kaiser

Grilled Vegetable Wrap

a selection of grilled vegetables | cucumber | roasted pepper hummus flour tortilla

Pesto Chicken Caesar Wrap with Avocado

grilled chicken | basil pesto | avocado slices | romaine | Caesar dressing Parmesan Reggiano | flour tortilla

DESSERT

An array of bite sized desserts | sliced fruit | berries

AFTERNOON NUTRITION BREAK

fresh baked cookies | individual bags potato chips | soft drinks | coffee and tea

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.





Reception Menus

PUB NIGHT

26*

Fresh Market Crudité Platter

fresh market vegetables | peppercorn ranch

Assorted Beef Sliders SERVES 1 SLIDER PER PERSON

Grilled mini beef burgers served 3 ways | brie, bacon and onion strings | aged cheddar, BBQ sauce and crispy jalapenos | classic with lettuce, tomato, red onion and pickle

House Made Stone Baked Pizzas SERVES 2 SLICES PER PERSON

Chicken Wings with Assorted Sauces SERVES 3 WINGS PER PERSON

Fresh Cut French Fries

Onion Rings

PUB NIGHT II

22*

Fresh Market Crudité Platter

fresh market vegetables | peppercorn ranch

Assorted Beef Sliders SERVES 1 SLIDER PER PERSON

Grilled mini beef burgers served 3 ways | brie, bacon and onion strings | aged cheddar, BBQ sauce and crispy jalapenos | classic with lettuce, tomato, red onion and pickle

House Made Stone Baked Pizzas SERVES 2 SLICES PER PERSON

Cheese Nachos

pub mix cheese blend | olives | jalapeno | shredded lettuce | tomato | sour cream and salsa

COLD PLATTER

22*

Fresh Market Crudité Platter

fresh market vegetables | peppercorn ranch

Artisan Flatbreads with Gourmet Dips

a selection of 4 dips | assorted flatbreads | crispy tortillas | pretzel thins

Assorted Finger Sandwich and Wraps

smoked turkey | black forest ham | tuna and egg salad | grilled vegetable wraps

Dessert

an array of bite sized desserts | fresh fruit slices | berries

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

ARTISAN *Hors d'Oeuvres*

SELECT ONE FOR \$40 PER DOZEN

COLD

California Rolls 🌱🥗

pink ginger | wasabi | soy sauce

Avocado Bruschetta 🌱🥗

toasted baguette | vine ripened tomatoes | fresh basil | avocado

Chilled Black Tiger Shrimp 🌱🥗

sriracha lime cocktail sauce

Caprese Skewers 🌱

baby bocconcini | grape tomatoes | fresh basil | balsamic syrup

Brie and Poached Pear Crostini

chamomile poached pear | double creme brie |

baguette crostini | hot honey

Smoked Salmon Cucumber Rolls 🌱

herbed cream cheese | smoked salmon | fresh dill

HOT

Vegetable Spring Rolls 🌱

crispy fried | sweet plum dip

Chicken and Lemongrass Dumpling

ginger soy dipping sauce

Arancini

breaded saffron risotto ball | mozzarella stuffing | marinara

Charred Steak Crostini

grilled steak | caramelized onion | horseradish mayo |

baguette crostini

Coconut Shrimp

crispy fried coconut shrimp | Thai chili sauce

Handcrafted Spanakopita

feta cheese | spinach | phyllo pastry | tzatziki

Chicken & Waffle Bites

Belgium waffle | crispy chicken bite | spiced maple syrup

Tandoori Chicken Kebabs 🌱

chicken breast marinated in yogurt and spices | cucumber mint raita
dipping sauce

Buttermilk Hushpuppies 🌱

fried cornmeal fritters | Cajun remoulade sauce



*SUBJECT TO TAX AND GRATUITY.



SIP, SAVOR, CELEBRATE: PERFECT MENUS FOR *Showers & Engagements*

THE SAVORY CELEBRATION PACKAGE

28*

Fresh Market Crudité Platter

fresh market vegetables | peppercorn ranch

Artisan Flatbreads with Gourmet Dips

a selection of 4 dips | assorted flatbreads | crispy tortillas | pretzel thins

Stationed Hors D'Oeuvres

CHOOSE 3 HORS D'OEUVRES FROM OUR SELECTION

GOURMET SANDWICH PLATTERS

EGG SALAD + TUNA SALAD + SELECT TWO FROM BELOW

Roast Beef on Ciabatta

thin sliced beef | horseradish mayo | cheddar | lettuce | tomato caramelized onion | ciabatta bread

Smoked Turkey on Focaccia

smoked deli turkey | provolone | greens | Roma tomato | |cranberry mayo | herb focaccia

Chicken Bahn Mi

grilled chicken | lightly pickled vegetables | banh mi sauce |cilantro | jalapeno | soft roll

Ham and Brie

black forest ham | creamy brie | sweet roasted peppers | greens | spiced pepper jelly | square kaiser

Grilled Vegetable Wrap

a selection of grilled vegetables | cucumber | roasted pepper hummus | flour tortilla

Pesto Chicken Caesar Wrap with Avocado

grilled chicken | basil pesto | avocado slices | romaine | Caesar dressing | Parmesan Reggiano | flour tortilla

DESSERT

an array of bite sized desserts | fruit slices | berries

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

SIP, SAVOR, CELEBRATE: PERFECT MENUS FOR *Showers & Engagements*

SUNRISE SOIRÉE PACKAGE

40*

Breakfast Pastries

muffins | croissants | danishes

Scrambled Eggs

Applewood Smoked Bacon

Pork Breakfast Sausage

Kedron House Salad

tender greens | lightly pickled julienne vegetables | grape tomatoes | house balsamic vinaigrette

Balsamic Grilled Vegetable Platter

bell pepper | zucchini | eggplant | asparagus | pepperoncini | balsamic syrup

SELECT TWO ENTRÉES

Citrus Glazed Grilled Chicken

chicken breast | orange, lemon, lime glaze | fresh herbs

Honey Garlic Roasted Pork Loin

herb marinated pork loin | house made honey garlic sauce

Asiago and Herb Crusted Chicken

chicken breast hand breaded with panko, asiago and fresh herbs | charred tomato ragout

Chimichurri Baked Salmon

lemon and herb marinated Atlantic salmon fillet | chimichurri sauce

Cheese Tortellini

tomato cream | spinach | shredded cheese

SIDES

Rosemary Roasted Mini Red Potatoes

Fresh Seasonal Vegetables

DESSERT

an array of bite sized desserts | fruit slices | berries

ADD-ONS

Smoked Salmon Platter

+10*

capers | Shaved red onion | cream cheese | bagels

Belgium Waffles and Buttermilk Pancakes

+8*

berry marmalade | whipped cream | creamy butter | maple syrup

Omelet Station

+10*

whole eggs | cheddar cheese | bell pepper | black forest ham | asparagus | red onion
bacon | mushrooms

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.





THREE-COURSE

Plated Dinners

SELECT ONE APPETIZER AND ONE ENTRÉE FOR ALL GUESTS.

APPETIZERS

Kedron House Salad

tender greens | lightly pickled julienne vegetables | grape tomatoes | house balsamic vinaigrette

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

Tomato & Roasted Red Pepper Bisque

smooth tomato and roasted red pepper puree simmered with savory vegetables | basil oil

Roasted Butternut Squash Soup

velvety blend of roasted butternut squash and fall spices | maple cream

Wild Mushroom & Thyme Soup

creamy velouté of cremini, chanterelle and button mushrooms infused with garlic and thyme | creme fraiche

Potato Bacon Chowder

applewood smoked bacon and Burbank potatoes simmered in rich creamy chowder | chives

Harvest Apple Spinach Salad

baby spinach | honeycrisp apple straws | goat cheese crumble | roasted pistachios pickled red onion rings | apple cider honey vinaigrette

+ 3*

Citrus Garden Medley

tender heritage greens | shaved heirloom beet, radish and carrot coins | cheery tomatoes | sharp cheddar crisp | sherry citrus vinaigrette

+ 3*

Caprese Salad

heirloom tomato wedges | fresh basil | burrata cheese | olive oil | sea salt | balsamic syrup

+ 5*

ENTRÉES

Hand Carved Roast Beef

mini-Yorkshire pudding | rich au jus

37*

Roasted Chicken Supreme and Oyster Mushrooms

herb marinated roasted chicken supreme | rosemary and thyme sautéed oyster mushrooms | Chardonnay butter emulsion

37*

Asiago and Herb Crusted Chicken

chicken breast hand breaded with panko and fresh herbs | charred tomato ragout

38*

Apple and Sage Stuffed Loin of Pork

centre cut pork loin | caramelized apple and sage filling | cranberry orange compote

38*

Stuffed Chicken Supreme

grain fed chicken breast supreme | Feta cheese | olive and sun-dried tomato tapenade | rustic basil cream

40*

Hand Carved Roast Striploin of Beef

tender AAA hand carved striploin of beef | mini-Yorkshire pudding | rich au jus

40*

Chimichurri Baked Salmon

lemon and herb marinated Atlantic salmon fillet | chimichurri sauce

46*

Pistachio and Herb Crusted Salmon

Atlantic salmon fillet | pistachio, fresh herb, panko crust | honey drizzle

48*

Roast Prime Rib of Beef

slow roasted hand carved prime rib | mini-Yorkshire pudding | rich au jus

50*

Herb Crusted Rack of Lamb

shallot shiraz pan jus reduction

50*

Beef Tenderloin and Tiger Shrimp

6oz AAA grilled beef tenderloin | garlic sautéed jumbo tiger shrimp | demi-glace | béarnaise sauce

60*

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MULTIPLE ENTRÉE SELECTIONS \$5 PER PERSON UP TO 2 CHOICES. ORGANIZERS ARE RESPONSIBLE FOR ENTRÉE IDENTIFICATION CARDS FOR EACH GUEST AND A SEATING CHART. PLEASE SPEAK WITH OUR EVENT COORDINATOR FOR MORE INFORMATION.

CONTINUED...

Plated Dinners

VEGETARIAN

Vegetable Stir Fry

stir fry vegetables and tofu tossed in a ginger teriyaki glaze | basmati rice | sesame seeds | scallions

Smoked Mozzarella Ravioli

roasted cherry tomato ragout | baby spinach | sautéed onions | peppers | basil oil | shredded parmesan

Grilled Asparagus Pasta

gluten free penne pasta | grilled asparagus | fire roasted peppers | grilled zucchini | roasted garlic marinara | fresh basil | parmesan crisp

CHILDREN

AGED 3-11 YEARS OLD

THE CHILD'S PRICE IS DETERMINED BY THE MEAL SELECTION.

Desserts

SELECT ONE DESSERT FOR ALL GUESTS.

Apple Crumble

vanilla ice cream | caramel sauce

Crème Brûlée

almond biscotti | fresh berries

Lemon Custard Flan

raspberry coulis | whipped cream

Sticky Toffee Pudding

toffee sauce | vanilla ice cream

NY Style Cheesecake

mixed berry topping | fresh mint

Chocolate Mousse Tower

milk and dark chocolate mousse | dark chocolate glaze



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**MULTIPLE ENTRÉE SELECTIONS \$5 PER PERSON UP TO 2 CHOICES. ORGANIZERS ARE RESPONSIBLE FOR ENTRÉE IDENTIFICATION CARDS FOR EACH GUEST AND A SEATING CHART. PLEASE SPEAK WITH OUR EVENT COORDINATOR FOR MORE INFORMATION.

DINNER Buffets

DOCS DINNER

MINIMUM 30

45*

APPETIZERS

Chef's Choice of Soup

Warm Calabrese Rolls and Butter

Kedron House Salad

tender greens | lightly pickled julienne vegetables | grape tomatoes | assortment of salad dressings

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

Seafood Pesto Pasta Salad

fusilli | baby shrimp | scallops | grape tomatoes | pesto aioli

Grilled Vegetable Antipasti Platter

zucchini | eggplant | asparagus | bell peppers | cured Italian meats | balsamic syrup

ENTRÉES

Slow Roasted Beef

mini-Yorkshire puddings | rich au jus

Citrus Glazed Grilled Chicken

chicken breast | orange, lemon, lime glaze | fresh herbs

Penne Primavera Pomodoro

mixed vegetables | Pomodoro sauce (tomato) | kalamata olives | basil puree | feta cheese

Rosemary roasted mini red potatoes

Fresh Seasonal Vegetables

DESSERTS

An array of bite sized desserts | sliced fruit | berries

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

16



DINNER Buffets

KEDRON DINNER

MINIMUM 40

APPETIZERS

Chef's Choice of Soup

Sushi

pink ginger | wasabi | soy sauce

Smoked Salmon and Tiger Shrimp Platter

lime sriracha cocktail sauce | lemon | capers

Kedron House Salad

tender greens | lightly pickled julienne vegetables | grape tomatoes | assortment of salad dressings

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

Seafood Pesto Pasta Salad

fusilli | baby shrimp | scallops | grape tomatoes | pesto aioli

Grilled Vegetable and Prosciutto Platter

zucchini | eggplant | asparagus | bell peppers | prosciutto | balsamic syrup

ENTRÉES

Hand Carved Beef Striploin

mini Yorkshire pudding | rich au jus

SELECT TWO ENTRÉES

Citrus Glazed Grilled Chicken

chicken breast | orange, lemon, lime glaze | fresh herbs

Honey Garlic Roasted Pork Loin

herb marinated pork loin | house made honey garlic sauce

Asiago and Herb Crusted Chicken

chicken breast with panko asiago and fresh herbs | charred tomato ragout

Chimichurri Baked Salmon

lemon and herb marinated Atlantic salmon fillet | chimichurri sauce

Stuffed Chicken Supreme

baby spinach | sundried tomato | goat cheese | tarragon cream

Smoked Mozzarella Filled Ravioli

light marinara | fresh herbs | roasted garlic oil

Creamy Mashed Potatoes

Fresh Seasonal Vegetables

DESSERTS

Sliced Fresh Fruit Display

Assorted Square | Tarts | Cookies

NY Style Cheesecake

Fresh Berries | Whipped Cream

Crème Bruleé

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

65*





Holiday Menu

APPETIZERS

Roasted Butternut Squash Soup

velvety blend of roasted butternut squash and fall spices | maple cream

Wild Mushroom & Thyme Soup

creamy velouté of cremini, chanterelle and button mushrooms infused with garlic and thyme | creme fraiche

Festive Winter Greens

cranberry cider vinaigrette | sundried cranberries | lightly pickled vegetables

Caesar Salad

romaine lettuce | crumbled bacon | garlic croutons | Caesar dressing | Parmesan Reggiano

ENTRÉES

MULTIPLE SELECTIONS ARE SUBJECT TO A \$5 PER PERSON CHARGE. ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES.

Traditional Turkey Dinner | mashed potato | sage stuffing | turkey gravy | cranberry sauce

37*

Pork Tenderloin Medallions | spiced rum apple cranberry chutney

40*

Roast Prime Rib of Beef | mini-Yorkshire pudding | rich au jus

50*

DESSERTS

Apple Cranberry Crumble | vanilla ice cream | caramel sauce

White Chocolate Crème Brûlée | almond biscotti | fresh berries | candy cane chocolate bark

Sticky Toffee Pudding | toffee sauce | vanilla ice cream | candy cane chocolate bark

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

18





EXCLUSIVE RENTAL

Add-Ons

CARD BOXES

20

If you're looking for a **rustic** card box, consider renting our White Bird Cage. It comes in full white and features a lovely floral design. If you're looking for something more **modern** and classic, rent our white acrylic card box with black lettering.



THREE TIER CYLINDER VASES

100

Cylinder vases are versatile and can be used in many ways. Create your own centerpieces to hold your floral arrangements, greenery or candles.

CARD DISPLAY STAND

20

12-Pocket Rotating Metal Greeting Card Display Stand, 3-Tier, White

DRAPERY

500

Ceiling (White Only)

PROJECTOR & 80" SCREEN

100

Dell Projector and 80" Portable Projector Screen

MUST bring your own computer/device, extension cords, adapters, speakers, etc.



ALL ADD-ONS SUBJECT TO TAX AND GRATUITY.

19





Beverages & Bar

OPTIONS

At Kedron Dells, we believe that every gathering deserves a vibrant and inviting atmosphere, starting with a **well-curated beverage selection** that caters to everyone. The bar is often the heart of any event, where everyone comes together to mingle and have a good time. At Kedron Dells, we're all about giving you **great value** and a wide range of options.

HOST BAR

All beverages will be prepaid by the event organizer based on the bar packages and upgrades of choice.

PAY-AS-YOU-GO BAR

Guests will be responsible for payment of their drinks as per Kedron Dells Golf Club pricing. Please speak with our Event Coordinator for an updated bar pricing list. The bar will be fully stocked based on our Premium Bar Menu selections. Debit, Visa and MasterCard are accepted. NO CASH. Please see Bar Policy below.

CONSUMPTION BAR

The event organizer will be responsible for the payment of all drinks consumed by guests. All beverages will be processed through Kedron Dells Golf Club's POS system based on our pricing. Please speak with our Event Coordinator for any updated bar pricing list. The bar will be fully stocked based on our Premium Bar Menu selections. Debit, Visa and MasterCard are accepted. Please see Bar Policy below.

DRY BAR

Our Dry Bar option offers guests non-alcoholic beverages for \$10 per person for up to five (5) hours of service (plus tax and gratuity). Non-alcoholic beverages include three (3) punches, water and soft drinks. The event organizer will prepay for all beverages during the event.

TICKETS

Offer your guests a seamless and convenient bar experience with our Ticket Bar option. Event organizers can prepay for a set number of drink tickets per guest (e.g., two tickets per person) at \$9 per ticket (+gratuity and HST). Guests can then redeem their tickets for any beverage from our Premium Menu, ensuring a hassle-free and enjoyable event. For more details or to customize your ticket package, please contact our Event Coordinator.

BAR POLICIES

A complimentary bartender is provided for all bars that exceed \$300 in beverage sales (before tax and gratuity). Events that do not exceed \$300 (subtotal and before applicable gratuity) in bar sales, will be subject to a \$100 (plus tax and gratuity) fee.

BEVERAGE

Add-Ons

HOT + COLD OPTIONS



Coffee/Tea

2.5



Hot Chocolate

2



Punches

Lemonade, Iced Tea + Peach Punch
6L of each

40



Bottled Pop

4 per bottle

SPECIALTY BARS



Caesar

Spicy and Regular Caesar | celery |
variety of spices

MINIMUM 20

8



Hot Chocolate or Cider

Assorted Hot Cocoa Powder | Mini Candy Canes
| Mini Marshmallows | Cinnamon | Cocoa
Powder | Whip Cream | Milk

MINIMUM 20

5



Mimosa

Assortment of fruit

UNLIMITED

10



Signature Drink

Ask our Event Coordinator

\$

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

BAR MENU SELECTIONS

Standard

SOFT DRINKS

Pepsi and Diet Pepsi

7UP

Schweppes Ginger Ale

Club Soda

Tonic

Cranberry and Orange Juice

HOUSE WINE

Lakeview Wine Co. The Local Collective White Wine

Lakeview Wine Co. The Local Collective Red Wine

BEER

Budweiser

Bud Light

Mill Street Organic

NON ALCOHOLIC BEER

Corona Cero

HOUSE RAIL

Niagara Falls Distiller's Craft Vodka, Rye Whisky,

White Rum and Gin

Grants Blended Scotch

5 HOUR HOST BAR

\$ 4 0^{PP}

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**ALL BAR SERVICES ARE UNAVAILABLE DURING DINNER SERVICE. BAR CLOSSES PROMPTLY AT 12:30AM - NO EXCEPTIONS.

***BAR MENU IS SUBJECT TO CHANGE WITHOUT NOTICE.





BAR MENU SELECTIONS

Premium

WHEN YOU CHOOSE PAY-AS-YOU-GO OR CONSUMPTION BAR, THIS MENU IS AUTOMATICALLY INCLUDED. ENJOY ALL THE CLASSICS FROM OUR STANDARD BAR MENU, **PLUS THESE EXCLUSIVE PREMIUM OPTIONS:**

WINE

Seasons Pinot Grigio
Seasons Cabernet Merlot

BEER

Michelob Ultra
Rolling Rock
Stella Artois
Corona

COOLERS

Triple Bogey Transfusions (Cranberry, Orange, Grape)
Triple Bogey Azalea + Water Hazard
Sandbaggers
Mikes Hard
SVNS Hard 7UP

HOUSE & PREMIUM RAIL

Amaretto Disaronno
Baileys
Captain Morgan Dark
Crown Royal Canadian Whisky
Drambuie
Johnnie Walker Red Label Scotch
Kahlua

5 HOUR HOST BAR

\$ 50^{PP}

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**ALL BAR SERVICES ARE UNAVAILABLE DURING DINNER SERVICE. BAR CLOSSES PROMPTLY AT 12:30AM - NO EXCEPTIONS.

***BAR MENU IS SUBJECT TO CHANGE WITHOUT NOTICE.

NEXT STEPS

Secure a Date!

INQUIRE, BOOK A TOUR & RECEIVE A QUOTE

- Reach out to us to inquire about available dates.
- We invite you to book a tour of our venue so you can experience the space firsthand and ask any questions you may have.
- After your tour, we'll provide you with a detailed quote based on your selected package and any special requests.

REVIEW AND CONFIRM QUOTE

- Take time to review the quote and let us know if you'd like to make any changes or adjustments to the package.
- Once you're happy with the quote, confirm your selection, and we'll finalize the details for you.

SIGN THE CONTRACT + PAY DEPOSIT

- We'll send you a contract outlining the details, terms, and conditions of your event.
- Review the contract, and once you agree, sign it to confirm your booking with us.
- In the contract, you'll share your credit card information, and we'll use it to process the \$500 deposit.
- Once your deposit is processed, we'll send you a receipt confirming your booking.

PLANNING

- After securing your event date, you'll have the opportunity to take the lead in planning your event. While this is your time to organize and make it your own, please know that we are here to support you every step of the way.
- If you have questions, need recommendations or suggestions, or would like guidance with selecting vendors, we are more than happy to assist. Our goal is to help make the process as smooth and enjoyable as possible!

FINALIZE YOUR EVENT DETAILS, INFORMATION & PAYMENT

- We'll work with you to finalize the specifics—guest count, menu choices, timeline, floorplan, etc.—to ensure everything is perfect.
- We'll remind you that **final details and payment are due a minimum of 14 days prior to your event**, allowing us to place orders and arrange staffing.
- Once the final payment is received, we'll send you a receipt and confirm everything is set for your event.

ENJOY YOUR EVENT!

- On the day of your event, we'll ensure everything runs smoothly so you can enjoy the celebration without worry. Our team will be on hand to coordinate all details and make your event a memorable one!

BAR *Policies*

BAR CLOSURE TIME

The bar will close no later than 12:30 a.m.

OUTSIDE ALCOHOL

To comply with the AGCO, no outside alcohol may be brought onto the premises. All alcoholic beverages must be purchased and served by Kedron Dells.

LAST CALL

To maintain a seamless and safe atmosphere, we do not announce last call. This policy allows us to encourage responsible consumption and prevent overindulgence at the end of the event.

SHOTS

While shots are permitted, we reserve the right to discontinue shot service if a guest appears intoxicated. In such cases, we will halt shot service for all guests, as we cannot ensure that the beverage will not be shared or provided to others who may be impaired.

NO BEVERAGES BEYOND FRONT DOORS

For the safety and comfort of all guests, no beverages are allowed beyond the front doors and into the parking lot. A warning will be issued to any guest(s) violating this policy, as well as to the couple, organizer, or person in charge of the event. If the behavior persists, we reserve the right to stop serving alcohol.

OTHER

If guests are seen serving alcohol to minors, the bar will immediately be shut down and will not reopen.

Thank you for your cooperation and understanding. These policies are in place to help us create a safe, enjoyable, and responsible environment for all of our guests.

INITIAL

VENUE *Policies*

SOCAN

SOCAN refers to a license agreement between the Society of Composers, Authors and Music Publishers of Canada and all public venues across Canada. The licensing fee is used to compensate music creators and ensure businesses play music legally and ethically while supporting songwriter, composers, and music publishers. Events will be subject to a \$75 fee to play music. No exceptions.

MINIMUM GUEST COUNT

Minimum for all events is 20 guests.

PAYMENT STRUCTURE

To secure a date, Kedron Dells Golf Club will require the signed contract, along with a \$500 deposit. No date will be held until both the signed contract and deposit are received. The \$500 deposit is non-refundable after five (5) calendar days.

The **final payment will be required a minimum of two weeks prior to the event**. At this time, the client will finalize the guest count, menu choices, floorplan and other details. Based on these factors, the final payment will consist of the outstanding balance.

If an event is booked within one month of the event date, half of the quoted amount will be due upon signing.

TAXES AND GRATUITY

All sales are subject to a 15% gratuity and applicable taxes.

PRICE VARIATIONS

Packaged pricing will not be carried forward for more than one calendar year. We reserve the right to change package pricing in the event of supplier increases, tax/government policy changes, and/or any other reason. The client will be required to pay the increase when notified by Kedron Dells Golf Club staff or you may cancel the booking which is subject to cancellation fees.

INITIAL

VENUE *Policies*

CANCELLATION AND REFUND POLICY

This contract is revocable by either party five (5) calendar days after the date of signing. Upon revocation, the contract will be declared null and void, and the first deposit will be refunded in full to the client. This contract is not null and void unless written notification is given by both the client and/or Kedron Dells Golf Club.

To secure the event date, a \$500 booking deposit is required. If the client chooses to cancel at any time after this initial deposit, the deposit will not be refunded. Final payment is due a minimum of two weeks prior to the event date. If the client cancels after the final payment has been made, no refund will be issued. No exceptions.

ADDITIONAL CHARGES

After 1:30AM, if the client(s) and guests have not vacated the Kedron Dells Golf Club property, a fee of \$100 per half an hour will be charged.

If a Non-Sufficient Funds (NSF) cheque is received, a \$50 service charge will be applied to the client's invoice, which must be paid immediately by debit/credit/e-transfer.

Any additional clean-up including but not limited to vomit, glitter, feathers, confetti, and damages to the Kedron Dells Golf Club property, will be charged to the credit card on file.

Any vegetarian option that exceeds 10% of your total guest count will be considered a second entrée option and your event will incur a surcharge of \$5 per guest.

CONDUCT

Kedron Dells Golf Club will provide Smart Serve certified bartenders. The goal of our establishment is to serve our guests in a responsible, friendly and professional manner. Kedron Dells Golf Club staff have the right to intervene if a patron's conduct is deemed unacceptable (ex. destructive, vulgar, abusive etc.).

ACT OF GOD

Kedron Dells Golf Club is not responsible for any "Act of God" situations (rain, wind, extreme weather, power outage). Kedron Dells Golf Club will accommodate as best we can with the situation at hand. In case of rain during an outdoor ceremony, the hosts will have until 5:00PM the day prior to the event date to decide whether to move indoor or remain outdoor, after which the decision is final.

INITIAL

VENUE *Policies*

VENDORS

All outside vendors must work with and adhere to Kedron Dells Golf Club policies. Our Event Coordinator will require all vendor contact details no less than one month prior to the event to review all the details of the event.

DJ

The Disc Jockey will have access to the facility two hours prior to the event start time on the day of the event. All DJ equipment and staff must vacate the premises by 1:30 AM. Additional fees may apply if the DJ extends beyond this time. Please speak with our Event Coordinator to coordinate setup.

Photo booths are permitted but must not exceed 4 x 4 feet in size. They cannot block any exits, doors, or pathways, and setup must be fully completed either before or after dinner service. The placement of the photo booth must be determined prior to the event day based on the floor plan and facility needs. All equipment and staff must vacate the property by 1:30 AM.

CAKE AND FLOWERS

All deliveries must be made the day of the event. Kedron Dells Golf Club does not hold any responsibility of the product(s). Refrigeration is unavailable. The client is responsible for holders, stands, and all other décor for cake and/or flowers. Cakes and desserts are the only outside food allowed within the Kedron Dells Golf Club facility due to health and safety reasons.

SETUP | TEAR DOWN

Stapling, pinning, nailing, gluing or taping any object(s) to the interior or exterior of the reception area is not permitted. Kedron Dells Golf Club will set up tables, chairs and table settings. Organizers are responsible for set up of all other items, unless agreed to prior to the event. All additional décor is to be put up under Kedron Dells Golf Club supervision. We have the right to refuse additional décor if it will affect the ambiance of Kedron Dells Golf Club. All items not supplied or owned by Kedron Dells Golf Club must be removed by 1:30AM, the night of the event. Organizers and/or vendors are responsible for tearing down, cleaning up, and taking with you any decorations, signs, food, etc., that you brought to the venue, and you also must allow time to do this that's within your allotted event time. Kedron Dells Golf Club will not dismantle, load in/out or in any way be responsible for any items not owned by Kedron Dells Golf Club. Next day pickup is subject to availability.

DAMAGE AND LIABILITY

All damage(s) that occur to the building, outside facilities, golf course, or equipment, which may occur during the event caused by the client or guests, becomes the responsibility of the client and additional fees will be applied based on damages. Any damage is to be reported immediately to a Kedron Dells Golf Club staff member. The Organizer will be responsible for all guests. Kedron Dells Golf Club cannot assume responsibility for personal property or equipment brought on the premises.

INITIAL

VENUE

Policies

FOOD AND BEVERAGE TAKEAWAY

Event organizers and attendees are strictly prohibited from taking any food or beverages served at Kedron Dells Golf Club events off the premises. This policy is in place to ensure the health and safety of all event participants. Food that is prepared and served at our events is intended for immediate consumption. Taking food off-site increases the risk of foodborne illnesses, as we cannot control how the food is stored or handled once it leaves our facility. We strive to provide the highest quality food and beverages during our events. Allowing food to be taken home compromises this quality, as the food may no longer be in an optimal condition for consumption. Our food handling and safety practices are designed to comply with health regulations. Ensuring that all food remains within the controlled environment of our premises helps us adhere to these standards and avoid potential violations. We appreciate your understanding and cooperation.

OUTSIDE DESSERT CHARGE

Any event organizer or attendee who brings in outside dessert to an event hosted by Kedron Dells Golf Club will be subject to a fee of **\$5 per person, plus applicable gratuity and tax**. Event organizers must notify Kedron Dells Golf Club in advance if they plan to bring in outside desserts. Approval must be obtained from our Event Coordinator to ensure that the proposed food aligns with the event's standards and do not pose any risks such as allergies or safety concerns. Failure to comply with this policy may result in refusal to allow the introduction of outside dessert, and event organizers may be asked to remove any unauthorized dessert from the event premises. Event organizers are responsible for communicating this policy to their attendees and ensure compliance. By adhering to this policy, we aim to uphold the quality and consistency of our events while ensuring a positive experience for all attendees.

INITIAL

EVENT

Contract

ACCOUNT NO:

This contract defines the terms and conditions under which Kedron Dells Golf Club and(First Name & Last Name) (referred to as the client) agree to the use of Kedron Dells Golf Club facility on..... (Month, Day, Year) from AM/PM until AM/PM.

This contract constitutes the entire agreement between the parties and becomes binding upon the signature of both parties. The contract may not be amended or changed unless executed in writing and signed by Kedron Dells Golf Club Management and the client. By signing this agreement, you acknowledge you have read, understand and agree to all the terms and conditions as defined in the package. You also affirm the truth of all information documented.

EVENT INFORMATION

Number of Guests:

Final Guest Count and Payment Due:

Menu:

.....
.....
.....
.....

Bar:

- ☐ Consumption
- ☐ Pay-As-You-Go
- ☐ Dry
- ☐ Standard or ☐ Premium Host
- ☐ Tickets

Beverages:

- ☐ Coffee/Tea
- ☐ Hot Chocolate
- ☐ Punches
- ☐ Bottled Pop

Notes/Add-Ons:

.....
.....
.....

CLIENT INFORMATION

.....
First Name & Last Name

.....
Organization or Event Type

.....
Email

.....
Street, City, Postal Code

.....
Contact Number

CREDIT CARD INFORMATION

A VALID CREDIT CARD MUST REMAIN ON FILE FOR ANY ADDITIONAL FEES INCURRED. YOU AGREE AND AUTHORIZE THE USE OF THIS CREDIT CARD SHOULD ADDITIONAL CHARGES OCCUR AFTER THE FINAL PAYMENT.

☐ Visa ☐ MasterCard

.....
Name

..... /
Expiry Date

.....
CVV

.....
Card Number

.....
Card Holder Signature

CLIENT SIGNATURE

BY SIGNING BELOW, YOU ACKNOWLEDGE THAT YOU READ, UNDERSTOOD, AND AGREE TO THE POLICIES, TERMS AND CONDITIONS OUTLINED IN THE PACKAGE/CONTRACT. THIS CONTRACT IS BETWEEN THE PARTIES SIGNED BELOW.

.....
Organizer

.....
Date (Month, Day, Year)

Cassandra Elik
.....
Event Coordinator
Kedron Dells Golf Club