



KEDRON
DELLS GOLF CLUB

2027

Wedding Packages



NORTH STORY WEDDINGS



Welcome

Congratulations! Welcome to Kedron Dells Golf Club. Your wedding should be everything you have dreamed of. At Kedron Dells, we will ensure your wedding **exceeds your expectations**. Our professional Wedding Coordinator will work with you and your vendors to create a **memorable, stress-free day**. Capture moments on our lovely green space, while your guests enjoy and rave about our **spectacular food and friendly staff**.

Located in North Oshawa, Kedron Dells offers an **intimate, elegant, rustic ambiance with beautiful forested landscapes**. Our reception space accommodates up to **110 guests** and features **natural lighting, a stone fireplace, a vaulted wood beam ceiling, and chandeliers**. In summer, enjoy sunset views from our outdoor patio; in winter, celebrate by the cozy fireplace surrounded by beautiful snowy landscapes. Kedron Dells Golf Club is proud to offer you and your partner the **best value wedding venue in the Oshawa and GTA**.

Contact Us

2400 Ritson Road North | Oshawa, ON | L1H 0N8 | (905) 728 6641 EXT 109
cassandra@kedrondellsgolfclub.ca



OUR *Inclusions*

- Access from 12:00PM to 1:30AM
- Wedding Coordinator
- 60" Round Tables
- 6' and 8' Banquet Tables
- Floor Length Table Linens
- Champagne Chiavari Chairs
- Microphone And Podium
- Private Bridal Suite
- Cake Table and Cake Cutting Service
- Taste Test for Couple*
- Free Overnight Parking
- Easels
- Guided Photo Session with Event Coordinator Around Grounds**
- Water + Variety of Non-Alcoholic Punches provided during Cocktail Hour
- 1 Hour Ceremony Rehearsal + 1 Hour for Decor Setup***

TRUSTED *Vendors*

ONCE YOU SECURE YOUR DATE, YOU'LL RECEIVE OUR EXCLUSIVE LIST OF RECOMMENDED VENDORS. THESE VENDORS ARE NOT PART OF OUR PACKAGES, AND WHILE YOU'RE NOT REQUIRED TO CHOOSE FROM THE LIST, WE STRONGLY ENCOURAGE YOU TO CONSIDER BOOKING THEM.

- Officiant
- DJ
- Floral
- Décor
- Photographer
- Accommodation
- Cake
- Transportation

*MUST BE SCHEDULED WITH EVENT COORDINATOR AND FOOD AND BEVERAGE MANAGER.

**ONLY TWO GOLF CARTS ARE AVAILABLE: ONE FOR THE COUPLE AND ONE FOR THE PHOTOGRAPHER AND COORDINATOR. AVAILABILITY MAY VARY BASED ON THE TIME OF YEAR, WEATHER CONDITIONS, AND OTHER FACTORS.

***RESERVATIONS MUST BE MADE BETWEEN 12:00 PM AND 4:00 PM; BOOKINGS MADE AFTER 4:00 PM WILL INCUR AN ADDITIONAL FEE OF \$100 PER HOUR. SUBJECT TO AVAILABILITY. PLEASE SPEAK WITH OUR COORDINATOR FOR SCHEDULING.

Ceremony

SPACES

\$2,000* (ELOPEMENT)

\$1,500* (WITH PACKAGE)

INDOOR

Our intimate field stone fireplace with rustic mantle will set the perfect backdrop for your ceremony.



OUTDOOR

From May to October, set the stage to your I Do's under our rustic wooden arbour. You and your guests will be seated on white chairs, shaded by large maple trees while overlooking the beautiful golf course grounds.

INVESTMENT Packages

SILVER

DINNER

3 Course Plated Dinner Service
(Standard Menu Choices)
1 Bottle of Red and 1 Bottle of
White House Wine per table**
5 Hour Standard Host Bar
Late Night Coffee and Tea Station

GOLD

COCKTAIL HOUR

Fresh Market Crudit  Platter
Artisan Flatbreads with Gourmet Dips
and Tapenades

DINNER

3 Course Plated Dinner Service
(Standard Menu Choices)
1 Bottle of Red and 1 Bottle of White
House Wine per table**
5 Hour Standard Host Bar
Late Night Coffee and Tea Station
Late Night Snack Table featuring
fresh fruit and assorted tea
sandwiches

PLATINUM

COCKTAIL HOUR

Selection of 3 Hors D'Oeuvres
Fresh Market Crudit  Platter
Artisan Flatbreads with Gourmet Dips
and Tapenades

DINNER

3 Course Plated Dinner Service
(Premium Menu Choices)
1 Bottle of Red and 1 Bottle of White
House Wine per table**
5 Hour Premium Host Bar
Late Night Coffee and Tea Station
Late Night Snack Table featuring
fresh fruit and assorted tea
sandwiches
Late Night Station (Premium
Selection)

DIAMOND

COCKTAIL HOUR

Selection of 4 Hors D'Oeuvres
Fresh Market Crudit  Platter
Artisan Flatbreads with Gourmet
Dips and Tapenades
Charcuterie Board featuring cured
and smoked meats, imported and
domestic cheeses, olives and
pickled vegetables

DINNER

4 Course Plated Dinner Service
(Diamond Menu Choices)
1 Bottle of Red and 1 Bottle of
White House Wine per table**
Poured Champagne for
celebratory toast**
6 Hour Premium Host Bar
Late Night Coffee and Tea
Station
Late Night Snack Table featuring
fresh fruit and assorted tea
sandwiches
Late Night Station (Diamond
Selection)

\$ 1 2 5^{PP}

\$ 1 5 0^{PP}

\$ 1 6 5^{PP}

\$ 1 8 0^{PP}



ASHLEA MACAULAY PHOTOGRAPHY

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MUST SEAT 8 OR MORE GUESTS PER TABLE. IF LESS GUESTS PER TABLE, ADDITIONAL CHARGES MAY APPLY.



Winter SPECIAL

AVAILABLE NOVEMBER TO APRIL

COCKTAIL HOUR

Fresh Market Crudité Platter

Artisan Flatbreads with Gourmet Dips and Tapenades

DINNER

3 Course Plated Dinner Service (Premium Menu Choices)

1 Bottle of Red and 1 Bottle of White House Wine per table**

5 Hour Standard Host Bar

Late Night Coffee and Tea Station

Late Night Snack Table featuring fresh fruit and assorted tea sandwiches

Late Night Station (Premium Selection)

\$ 1 3 0^{PP}

LISA HUGHES PHOTOGRAPHY

Sunset SPECIAL

ACCESS FROM 5PM TO 1:30AM

Selection of 4 hors d'oeuvres

Fresh Market Crudité Platter

Artisan Flatbreads with Gourmet Dips and Tapenades

Charcuterie Board featuring cured and smoked meats, imported and domestic cheeses, olives and pickled vegetables

5 Hour Standard Host Bar

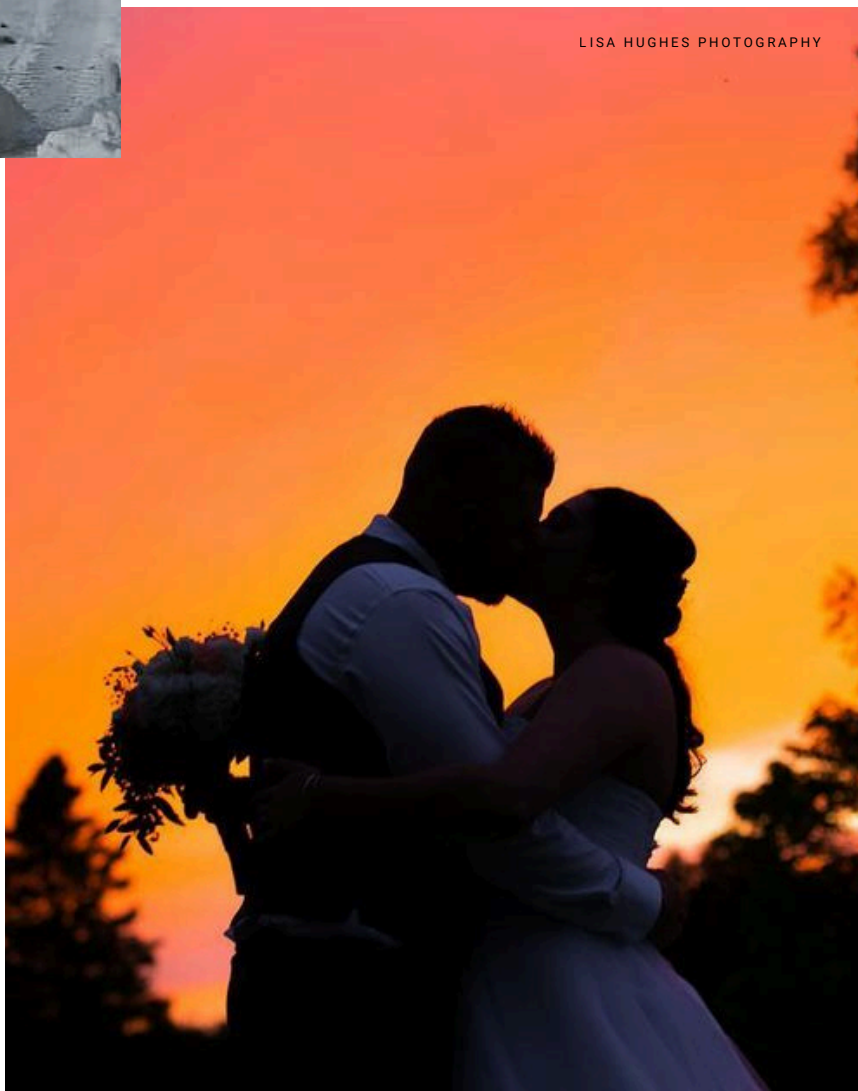
Late Night Coffee and Tea Station

Late Night Snack Table featuring fresh fruit

\$ 9 5^{PP}

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MUST SEAT 8 OR MORE GUESTS PER TABLE. IF LESS GUESTS PER TABLE, ADDITIONAL CHARGES MAY APPLY.



EXPERIENCE

Brunch

INCLUSIONS

Served between 8AM and 4PM

Pre-reception non-alcoholic punches

Champagne Mimosa for toasting

Two bottles of house wine per table

Coffee and Tea

MENU

- Fresh Seasonal Fruit Display
- Cereals and Granola with Berries
- Assorted Breakfast Breads, Rolls, Muffins, Bagels
- Sweet Creamy Butter, Cream Cheese, Preserves
- Smoked Salmon Platter with Capers and Scallions
- Assorted Individual Yogurts
- Cinnamon French Toast/Powdered Sugar
- Scrambled Eggs
- Crisp Bacon and Sausage Links
- Home Fried Mini Red Potatoes
- Made-to-Order Omelette and Egg Station
- Garden Salad
- Caesar Salad
- Grilled Vegetable and Prosciutto Platter
- Seafood Pasta Salad
- Sliced Roast Striploin of Beef with Yorkshire Pudding
- Grilled Chicken Supreme
- Rice Pilaf
- Fresh Seasonal Vegetables

Consumption or Pay-As-You-Go Bar

\$120^{PP}

*SUBJECT TO TAX AND GRATUITY.





EXCLUSIVE

Add-Ons

CARD BOXES RENTAL

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 RENTAL

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

Backdrop (White or Black)

300

Ceiling (White Only)

500

Backdrop + Ceiling

800

Outdoor Ceremony (White Only)

750

CEREMONY CARPET RUNNER

100

The black ceremony carpet runner adds sophistication to your special day. It is durable, water-resistant, and features a non-slip backing for safety, allowing you to focus on your unforgettable moment.

ALL ADD-ONS SUBJECT TO TAX AND GRATUITY.

8





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



Vegan



Gluten Free



Dairy Free

ARTISAN Hors d'Oeuvres

SELECT ONE FOR \$48 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





Appetizers

SELECT ONE APPETIZER FOR ALL GUESTS.

STANDARD

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 savoury 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

PREMIUM

UPGRADE FOR \$8*

Soup and Salad Combo

Select one standard salad and one standard soup to be served together

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

DIAMOND

UPGRADE FOR \$14*

Grilled Vegetable and Goats Cheese Tower 🌿

grilled eggplant | zucchini | bell pepper | red onion | goat cheese | baby arugula | basil puree | balsamic syrup

Antipasto Plate 🌿

roasted peppers | grilled vegetables | bocconcini cheese | tomato | prosciutto | melon | kalamata olives | olive oil

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

Entrées

SELECT ONE ENTRÉE FOR ALL GUESTS. ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES, ROSEMARY ROASTED MINI POTATOES, CREAMY MASHED POTATOES OR A WHITE WINE HERB RISOTTO.

STANDARD

Hand Carved Roast Beef

mini-Yorkshire pudding | rich au jus

Roasted Chicken Supreme and Oyster Mushrooms 🌿

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

Asiago and Herb Crusted Chicken 🥬

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

PREMIUM

Stuffed Chicken Supreme 🌿

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

Hand Carved Roast Striploin of Beef

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

Apple and Sage Stuffed Loin of Pork 🥬🥬

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

Pistachio and Herb Crusted Salmon 🥬

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

DUO'S

CHOOSE ANY 2 BELOW ↘

Chimichurri Baked Salmon 🌿🥬

lemon and herb marinated Atlantic salmon fillet | chimichurri sauce

Hand Carved Roast Striploin of Beef

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

Apple Chutney Pork Tenderloin 🌿🥬

seared pork tenderloin medallion | spiced apple chutney

Lemon and Herb Grilled Chicken Breast 🌿🥬

Lemon, basil, garlic, parsley marinated chicken breast | natural jus

UPGRADE FOR \$15*

DUO'S: 2 proteins served together on one plate—every guest enjoys both, no advance choices needed.

ENTRÉE CHOICE: + \$8 per guest
2 separate entrées—guests pick one in advance, requires seating chart and labeled place cards.

12

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MULTIPLE ENTRÉE SELECTIONS \$8 PER PERSON UP TO 2 CHOICES. COUPLES ARE RESPONSIBLE FOR ENTRÉE IDENTIFICATION CARDS FOR EACH GUEST AND A SEATING CHART. PLEASE SPEAK WITH OUR EVENT COORDINATOR FOR MORE INFORMATION.



Entrées

SELECT ONE ENTRÉE FOR ALL GUESTS. ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES AND YOUR CHOICE OF ROASTED GARLIC MASHED POTATOES, ROSEMARY ROASTED MINI POTATOES, CREAMY MASHED POTATOES OR A WHITE WINE HERB RISOTTO.

DIAMOND

UPGRADE FOR \$30*

Roast Prime Rib of Beef

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

Beef Tenderloin and Tiger Shrimp 🌿

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

Herb Crusted Rack of Lamb

shallot shiraz pan jus reduction

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

ENTRÉE OPTIONS

DUO'S

With our Duo's, you get the best of both worlds! You'll choose two proteins, and we'll serve them together on the same plate. That way, every guest enjoys both entrées without having to choose in advance. It's simple, delicious, and stress-free for everyone. *Included in our Platinum, Diamond, and Winter Packages—or available as an upgrade with our Silver and Gold packages.*

ENTRÉE CHOICE + \$8 per guest

Want to give your guests a choice? With this option, you'll select two separate entrées, and guests will enjoy a full portion of the one they choose. This does require a little extra planning—like providing a seating chart with each guest's selection and place cards labeled with their entrée choice—but it's a wonderful way to personalize the dining experience.

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MULTIPLE ENTRÉE SELECTIONS \$8 PER PERSON UP TO 2 CHOICES. COUPLES ARE RESPONSIBLE FOR ENTRÉE IDENTIFICATION CARDS FOR EACH GUEST AND A SEATING CHART. PLEASE SPEAK WITH OUR EVENT COORDINATOR FOR MORE INFORMATION.



Entrées

CHILDREN

\$ 5 0 ^{PP}

AGED 3-11 YEARS OLD

STARTER

Finger Food Platter | carrot and celery sticks | cheddar cheese | crackers | fruit

ENTRÉE

CHOOSE ONE OF THE FOLLOWING FOR ALL CHILDREN

Hamburger or Cheeseburger | fries

Chicken and Cheese Quesadilla | sour cream

Penne Pasta | choice of sauce | marinara | butter parmesan

Hot Dog | fries

Chicken Fingers | fries

DESSERT

Ice Cream Sundae | chocolate sauce | sprinkles

YOUNG ADULTS & VENDORS

GUESTS AGED 12-18 YEARS OLD & VENDORS

A \$20* reduction from the chosen package will be applied to all young adults and vendors. Please select a meal from the Adult Menu Selection.

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

**MULTIPLE ENTRÉE SELECTIONS \$8 PER PERSON UP TO 2 CHOICES. COUPLES ARE RESPONSIBLE FOR ENTRÉE IDENTIFICATION CARDS FOR EACH GUEST AND A SEATING CHART. PLEASE SPEAK WITH OUR EVENT COORDINATOR FOR MORE INFORMATION.





Desserts

SELECT ONE DESSERT FOR ALL GUESTS.

STANDARD

Apple Crumble

vanilla ice cream | caramel sauce

Crème Brûlée

almond biscotti | fresh berries

PREMIUM

Lemon Custard Flan

raspberry coulis | whipped cream

NY Style Cheesecake

berry compote | fresh mint

Sticky Toffee Pudding

toffee sauce | vanilla ice cream

UPGRADE FOR \$8*

DIAMOND

Chocolate Mousse Tower

milk and dark chocolate mousse | dark chocolate glaze

Chocolate Bombe with Carmel Centre

chocolate mousse | chocolate genoise | caramel centre | dark chocolate

Mayan Chocolate Crunch Pyramid

almond meringue cookie | chocolate mousse | crunchy chocolate | rich chocolate coating

UPGRADE FOR \$10*

NOTE

Please note that we offer a vegan, gluten-free, nut-free, and dairy-free cake upon request for any guests who may require it. 🌿🌱🥛

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

Late Night

PREMIUM

UPGRADE FOR \$7*

Snack Bar

assorted chip flavours | Heluva good dip | popcorn | peanuts | nachos and salsa

Popcorn Bar

White cheddar, Chicago, and regular popcorn | mini Reese's cups | M & M's | pretzel bits | seasonings | individual bags

Candy Bar

smarties | Swedish berries | skittles | cherry nibs | fuzzy peaches | sour gummy candy | individual bags

DIAMOND

UPGRADES LISTED BELOW

Grilled Cheese Station

12*

traditional grilled cheese | aged cheddar and bacon | provolone, tomato and caramelized onion | potato chips

Pizza Station

15*

A selection of house made pizzas with a variety of toppings

Poutine Bar

15*

fresh cut fries | cheese curds | shredded cheese | gravy

Nacho Station

12*

tortilla chips | nacho cheese sauce | chilli | jalapeños | guacamole | sour cream | salsa

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.





Bar OVERVIEW

The bar is a central element of most weddings, providing a space for guests to gather and celebrate. At Kedron Dells, we pride ourselves on offering great value and a diverse selection. Our **Standard** and **Premium Bar Packages** feature a variety of **beer, coolers, soft drinks, and house wines** to delight your guests. Enhance the experience with **add-ons** like signature drinks and an upgraded wine selection. **Drinking responsibly** is important to us, and our bar policies ensure that you and your guests can enjoy every moment with peace of mind.

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

UPGRADE

1 Hour Standard Host Bar

\$ 1 2^{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

ENJOY ALL THE CLASSICS FROM OUR STANDARD BAR MENU, **PLUS THESE EXCLUSIVE PREMIUM OPTIONS:**

UPGRADE FOR \$16*

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

UPGRADE

1 Hour Premium Host Bar

\$ 1 4^{PP}

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.

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

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

Bar

ADD-ONS

SIGNATURE DRINKS

Celebrate with our curated selection of signature drinks, available as part of your package. Please review the full list of options with our coordinator, and ensure your selections are chosen from our approved menu and confirmed prior to your wedding.

SPECIALTY BEVERAGES

UPGRADES LISTED BELOW



Prosecco for Celebratory Toast

8*

Available either as a self-serve option at the bar following your ceremony, or pre-set at each guest's place setting after cocktail hour to be enjoyed after your grand entrance.



Hot Chocolate and Cider Bar

7*

MINIMUM 20

Assorted Hot Chocolate Flavours | Hot Apple Cider | Mini Marshmallows | Cinnamon | Cocoa Powder | Whip Cream | Milk | Cinnamon Sticks | Orange Slices



Caesar Bar

10*

MINIMUM 20

Spicy and Regular Caesar | celery | variety of spices

*PRICED PER PERSON. SUBJECT TO TAX AND GRATUITY.



BUILD YOUR CUSTOM

Quote

Fill in the details below and we'll prepare your personalized wedding quote. Leave anything blank if you're not sure yet!

1

CEREMONY

☐ OFFSITE ☐ ON-SITE + \$1,500

2

RECEPTION PACKAGE

☐ SILVER + \$125^{PP}

☐ GOLD + \$150^{PP}

☐ PLATINUM + \$165^{PP}

☐ DIAMOND + \$180^{PP}

☐ WINTER + \$130^{PP}

☐ SUNSET + \$95^{PP}

3

GUEST COUNT

ADULTS _____

CHILDREN (3-11) _____

YOUTH (12-18)/ VENDORS _____

4

REHEARSAL

☐ AFTER 4PM + \$100 PER HOUR

5

DRAPERY + DECOR

☐ BACKDROP + \$300 ☐ CARD BOX + \$20

☐ CEILING + \$500 ☐ VASES + \$100

☐ BOTH + \$800 ☐ CARD STAND + \$20

☐ OUTDOOR + \$750 ☐ CARPET RUNNER + \$100

6

MENU UPGRADES

☐ ENTRÉE CHOICE + \$8^{PP}

SPEAK WITH OUR COORDINATOR FOR OTHER UPGRADES

7

BAR UPGRADES

☐ ADD 1 HOUR STANDARD BAR + \$12^{PP}

☐ ADD 1 HOUR PREMIUM BAR + \$14^{PP}

☐ UPGRADE TO PREMIUM BAR + \$16^{PP}

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.

BAR SERVICE OPTIONS

All of our packages—except the Brunch Package—**include a Host (Open) Bar**. However, we're happy to customize our packages if you'd prefer the following options:

- Dry Bar – No alcohol is served.
- Pay-As-You-Go Bar – Guests purchase their own beverages.

If you'd like to explore these options further, just let our coordinator know and we can discuss pricing and details with you.

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, management reserves the right to suspend shot service at any time, without prior notice, should a guest appear to be 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 behaviour 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.

The bar will be closed during dinner and will resume after dessert/speeches.

We reserve the right to request valid government-issued photo identification from anyone appearing under the legal drinking age, in accordance with Ontario Liquor Licensing Regulations. Service will be refused if proper ID cannot be provided.

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.

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. Weddings will be subject to a \$150 fee to play music. No exceptions.

NO MINIMUM GUEST COUNT

At Kedron Dells Golf Club, we believe every love story is unique and deserves to be celebrated in its own special way. That's why we do not impose a minimum guest count for weddings at our venue. Whether you're planning an intimate gathering or a larger celebration, our team is here to accommodate your needs and help bring your vision to life.

PAYMENT STRUCTURE + METHODS

To secure a date, Kedron Dells Golf Club will require the signed contract, along with a \$1000 deposit. No date will be held until both the signed contract and deposit are received. The \$1000 deposit is non-refundable after five (5) calendar days.

The client will be responsible for the next payment six (6) months prior to the event. This payment will consist of 50% of the outstanding quoted balance.

The final payment will be required one (1) month prior to the event. At this time, the client will finalize the guest count, menu choices and other details. Based on these factors, the final payment will consist of the outstanding balance.

If a wedding is booked within six (6) months, half of the quoted amount (first payment) will be due upon signing the contract. The final payment will be required one (1) month prior to the wedding, once all details are finalized.

We gladly accept Visa-Debit, Visa, Mastercard, and e-transfer for your convenience. A valid credit card must remain on file regardless of your chosen payment method. Please note that cash, American Express, and cheques are not accepted.

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 or government policy changes, or any other unforeseen circumstances. While this rarely occurs, in the event of an abnormal or extraordinary increase in costs—such as extreme inflation, sudden supply shortages, or government-imposed changes (for example, if the cost of a key ingredient like chicken were to rise dramatically)—Kedron Dells Golf Club reserves the right to adjust pricing accordingly. Couples will be notified as soon as possible, and at that time may either pay the revised rate or cancel the booking, subject to standard cancellation fees.

PARTNER A INITIAL

PARTNER B INITIAL

VENUE *Policies*

CANCELLATION AND REFUND POLICY

This contract is revocable by either party five (5) calendar days after the date of signing the contract. 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 client and/or Kedron Dells Golf Club.

If the client chooses to cancel before the six-month payment, a full refund will be issued in the amount of those payments, not including the first \$1000 booking deposit.

If the client chooses to cancel between the six-month payment and the one-month final payment; all payments made within this time period will be subject to a 50% penalty.

Cancellations after the final payment will not be refunded. 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.

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.

PARTNER A INITIAL

PARTNER B 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 beginning at 12PM on the event day. Kedron Dells Golf Course will provide one table and tablecloth. The DJ (and their equipment) must vacate the premises by 1:30AM. Additional fees may apply if the DJ extends beyond 1:30AM. Photo booths are permitted but can only be the dimensions of 4 X 4 feet. They cannot block any exits/doors and pathways. Setup must be fully complete prior or after dinner service. The location of the photo booth must be finalized with our Coordinator at least one month prior to the event, when all other details are confirmed, taking into account the floor plan and facility requirements. All equipment and staff must vacate the property by 1:30AM.

CAKE AND FLOWERS

All deliveries must be made the day of the wedding. 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. Couples 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. Couples 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 couple will be responsible for all guests. Kedron Dells Golf Club cannot assume responsibility for personal property or equipment brought on the premises.

PHOTOGRAPHY

Waiver

We are delighted that you have chosen Kedron Dells Golf Club as the venue for your wedding. We are pleased to allow you and your photographer to take photographs on our beautiful golf course. However, for the safety and well-being of all parties, we require you to read and agree to the following terms and conditions:

Acknowledgment of Risks

By signing this waiver, you acknowledge and accept that taking photographs on or around a golf course comes with inherent risks, including but not limited to:

- The risk of injury or death from stray golf balls.
- The risk of injury from golf carts or other equipment.
- The risk of slips, trips, and falls due to uneven terrain, water hazards, and other natural or man-made conditions.

Assumption of Risk

You and your photographer agree to assume full responsibility for your safety and the safety of your guests while taking photographs on or around the golf course.

Release of Liability

Kedron Dells Golf Club, its owners, employees, and agents, are not responsible for any injury, death, or damage to property that may occur while taking photographs on or around the golf course. You agree to release, waive, discharge, and hold harmless Kedron Dells Golf Club from any and all liability, claims, demands, or causes of action that may arise from your use of the golf course for photography.

Compliance with Golf Course Rules

You agree to:

- Stay clear of all golfers and golf balls.
- Not interfere with any golfers or games in progress.
- Follow any instructions given by Kedron Dells Golf Club staff.
- Respect all course boundaries and signage.

Indemnification

You agree to indemnify and hold harmless Kedron Dells Golf Club from any and all claims, actions, suits, costs, expenses, damages, and liabilities, including attorney's fees, brought as a result of your use of the golf course for photography.

Agreement

By signing below, you acknowledge that you have read and understood this waiver of liability, and that you agree to abide by all terms and conditions stated herein.

PARTNER A INITIAL

PARTNER B INITIAL

Contract

This contract defines the terms and conditions under which Kedron Dells Golf Club and (First Name & Last Name) (referred to as the client/couple) agree to the use of Kedron Dells Golf Club facility on (Month, Day, Year) from : PM until 1:30AM.

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.

WEDDING INFORMATION

Number of Guests:

Package:

Silver \$ PP
Gold \$ PP
Platinum \$ PP
Diamond \$ PP
Winter Wedding \$ PP
Sunset \$ PP
Brunch \$ PP

Bar:

☐ Standard Host
☐ Premium Host

Ceremony:

☐ On-Site ☐ Indoor ☐ Outdoor
☐ Off-Site
☐ Elopement (Ceremony Only)

Upgrades | Notes:

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

CLIENT INFORMATION

Partner A

.....
First Name & Last Name

.....
Email

.....
Street, City, Postal Code

.....
Contact Number

Partner B

.....
First Name & Last Name

.....
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.

.....
Partner A

.....
Partner B

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

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

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