



Festive Packages

REBEL CREEK GOLF CLUB

for bookings & inquiries, please contact

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HOLIDAYS AT THE CREEK

Thank you in your interest in Rebel Creek Golf Club for your upcoming holiday event!

Let us at Rebel Creek make your Holiday event not only memorable for your friends, family and co-workers, but also less stressful for you! Our knowledgeable and experienced Event Manager will help plan your event every step of the way, ensuring an exquisite day or night for you and your guests, Joined with an outstanding service team, we will exceed expectations and create a positive experience from start to finish.

At Rebel Creek, we pride ourselves on culinary creativity and offer an extensive array of menus to choose from. Whatever style you are looking for, from plated to buffet, we guarantee that you will find something to suit all your wishes. Rebel Creek Golf Club is the ideal venue to host your Holiday Party with pristine snow sparkling on the grounds outside and the warmth inside of everyone celebrating Holidays!

A sincere thank you for your interest in beautiful Rebel Creek Golf Club, we look forward to serving you soon.

The First Noel

prices do not include HST & gratuity

BUFFET DINNER MENU

\$43 PER GUEST

includes:

WARM ROLLS with cranberry butter

starters (choose two):

ROASTED BUTTERNUT SQUASH SOUP
with maple cinnamon cream

FRESH GREENS SALAD with dried fruit,
candied pecans & cranberry vinaigrette

entrées (choose two):

OVEN ROASTED TURKEY
with all the trimmings

ROASTED CHICKEN BREAST with cranberry
chevre cream

MAPLE GLAZED HAM with apple glaze

ROASTED PORK LOIN
with apple cranberry demi

starch (choose one):

ROASTED BABY RED POTATOES
with garlic rosemary

CRANBERRY SPROUT RICE PILAF

vegetables (choose one):

ROASTED HONEY & THYME CARROTS

BUTTERED BROWN SUGAR SQUASH

desserts included:

BREAD PUDDING with Bailey's Irish cream sauce

APPLE CRANBERRY COBBLER
with creme fraiche

Deck the Halls

prices do not include HST & gratuity

BUFFET DINNER MENU

\$50 PER GUEST

includes:

WARM ROLLS with cranberry butter

starters (choose two):

ROASTED BUTTERNUT SQUASH SOUP
with maple cinnamon cream

FRESH GREENS SALAD with dried fruit,
candied pecans & cranberry vinaigrette

entrées (choose two):

OVEN ROASTED TURKEY
with all the trimmings

ROASTED CHICKEN BREAST with cranberry
chevre cream

MAPLE GLAZED HAM with apple glaze

MUSTARD & ROSEMARY CRUSTED
STRIPLOIN with wild mushroom & smoked bacon
demi-glaze

ROASTED PORK LOIN
with apple cranberry demi

starch (choose one):

ROASTED BABY RED POTATOES
with garlic rosemary

GARLIC & ROSEMARY MASHED
POTATOES

vegetables (choose one):

ROASTED HONEY & THYME CARROTS

GINGERED GREEN BEANS

desserts included:

BREAD PUDDING with Bailey's Irish cream sauce

APPLE CRANBERRY COBBLER
with creme fraiche

Silent Night

prices do not include HST & gratuity

PLATED DINNER MENU

\$49 PER GUEST

includes:

WARM ROLLS with cranberry butter

starters (choose one):

ROASTED BUTTERNUT SQUASH SOUP
with maple cinnamon cream

FRESH GREENS SALAD with dried fruit,
candied pecans & cranberry vinaigrette

entrées (choose one):

OVEN ROASTED TURKEY
with all the trimmings

ROASTED CHICKEN BREAST with cranberry
chevre cream

FILET OF SALMON with dill cream

BEEF TENDERLOIN with wild mushroom &
smoked bacon demi-glaze

starch (choose one):

ROASTED BABY RED POTATOES
with garlic rosemary

GARLIC & ROSEMARY MASHED
POTATOES

vegetables (choose one):

ROASTED HONEY & THYME CARROTS

GINGERED GREEN BEANS

desserts included:

NY STYLE CHEESECAKE
with mixed berry compote

NIGHT & DAY white & dark chocolate mousse with
caramel drizzle

WILDBERRY MOUSSE with berry compote

BROWNIE CHEESECAKE with caramel drizzle

CHEFS FESTIVE SEASONAL DESSERT

Platters & Hors D'oeuvres

prices do not include HST & gratuity

hors d'oeuvres

\$42 PER DOZEN

serves 50 guests

FRESH BASIL & TOMATO MINI
BRUSCHETTA

COCONUT SHRIMP

CARIBBEAN JERK CHICKEN SKEWERS
with mango chutney

ROASTED RED PEPPER & CHIPOTLE
ANTIJITOS

VEGETARIAN SPRING ROLLS with thai
chili dip

MAPLE GLAZED BACON WRAPPED
SCALLOPS

GRILLED SLIDERS
with caramelized onions & mushrooms

MAC & CHEESE FRITTERS
with Thai chili dip

PULLED PORK SPRING ROLLS

VEGETABLE SAMOSAS

SMOKED SALMON & HERB CREAM
CHEESE POTATO PANCAKES

platters

serves 50 guests

CRISP VEGETABLE CRUDITES // \$200
with creamy herb dip

FRESH SEASONAL FRUIT
PLATTER // \$250

MYRIAD OF CHEESES // \$350
served with assorted crackers

BAKED BRIE WHEEL // \$150
with cranberry, caramelized onions, and
toasted baguettes

JUMBO TIGER SHRIMP // \$42/*dozen*
with cocktail sauce and wasabi cream

DISPLAY OF FRESH AND SMOKED
SEAFOOD // \$550
with accompaniments

ANTIPASTO PLATTER // \$475
cheese, cured meats, olives, pickles

CHEF'S DESSERT TABLE // \$300
assortment of squares & tarts

WINE SELECTION

Please note that outside wine is allowed but will be subject to \$15 corkage fee per bottle.

Upgraded wine options are available at an extra cost and can be discussed with our event manager if desired.

house red

PELLER ESTATES FAMILY RESERVE
Cabernet Merlot (Ontario, Canada) // \$28 per bottle

house white

PELLER ESTATES FAMILY RESERVE
Pinot Grigio (Ontario, Canada) // \$28 per bottle





ROOM RENTALS

banquet room

MAXIMUM CAPACITY: 200

DIMENSIONS: 66' x 50'

SQUARE FOOTAGE: 3,300

RENTAL RATE \$2,000

bistro

MAXIMUM CAPACITY: 120

DIMENSIONS: 44' x 50'

SQUARE FOOTAGE: 2,200

RENTAL RATE: \$1,000

meeting room

MAXIMUM CAPACITY: 40

DIMENSIONS: 22' x 50'

SQUARE FOOTAGE: 1,100

RENTAL RATE: \$500

muskoka lounge

MAXIMUM CAPACITY: 60

SQUARE FOOTAGE: 1,500

RENTAL RATE: \$1,500

GENERAL INFORMATION

booking your event

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

menu selection

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

guest guarantee

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

linens

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

taxes and service charges

The following charges apply to all event bookings: 15% service charge on all services, 13% HST, as well as HST on all services and service charges. Rebel Creek is required by law to collect a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge for all events using live or recorded music. The non-refundable fee is currently set at \$59.17, plus applicable taxes.

alcoholic beverages

All liquor served during your event must be purchased through the Rebel Creek liquor license at the prices determined by the Golf Club. Rebel Creek reserves the right to stop service of alcohol at any time to any guest that shows signs of intoxication. Any discriminatory or harassment of any kind will not be tolerated and may result in individuals being asked to leave, or shut down the event as a result. The sale of all alcoholic beverages at Rebel Creek are subject to all Ontario Liquor Laws, and, as such, will be permitted between 9AM and 1AM daily. All alcoholic beverages are served in accordance with the Liquor Control Board of Ontario. Hours of service are Monday to Sunday from 9:00AM to 1:00AM. Last call is at 12:30AM. Everyone is required to depart the building by 1:30AM. Rebel Creek does not allow doubles or shots to be served.