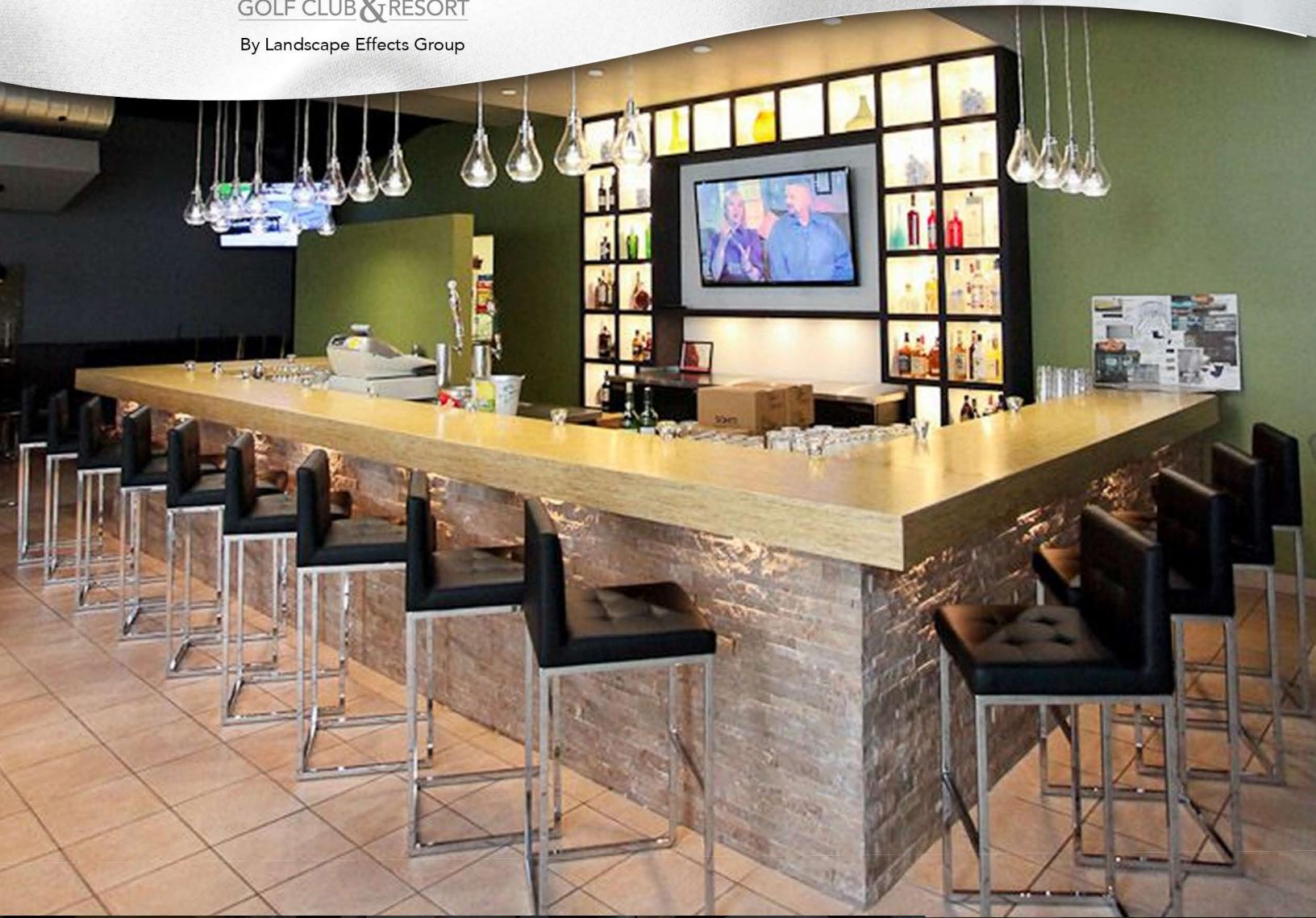




By Landscape Effects Group

Refined. Relaxed. Reborn.
www.rochesterplace.com



For a tour of our facility or to arrange your next event please contact our Event Coordinator **Breanne McGinty** at breanne@rochesterplace.com Or Call **519-728-2361 Extension 8**

Style & Cuisine

We can do traditional, but if you're looking for something a little different, something uniquely enticing, Parkside Grille can satisfy your craving. Led by Chef Kirk Sereduik, one of the area's most innovative culinary talents, Parkside Grille can cater to any taste and style. With an emphasis on fresh local ingredients, Chef Kirk and his team can create group menu options for up to 200 people, with any food allergies or specific health concerns easily accommodated. As a fully licensed facility, Parkside Grille offers complete professional bar service with creative flair, giving your event a dynamic energy.



Facility

Parkside Grille offers an atmosphere designed to bring people together with seating for up to 200 inside, and another 120 on our 3,000 sq. ft. patio lounge with outdoor fireplace and cascading water feature overlooking the golf course. For business meetings, our private Parkside Banquet Room is equipped with a state-of-the-art multimedia system featuring multiple 60-inch HDTVs. As an added service, we can arrange first-class shuttle transportation for weddings, tournaments and community events.

Custom Events

Whatever your event, Parkside Grille is ready to make it as spectacular as possible. Our Events Staff will work closely with you to ensure every detail is executed flawlessly. From weddings to holiday parties, corporate gatherings to sports outings, we understand that no two events are exactly alike. Rest assured that when you choose Parkside Grille, your event will be all that you envision and more.

Call today and make a reservation 519-728-2361

Parkside
GRILLE

The logo for Parkside Grille features the word "Parkside" in a bold, black, sans-serif font. To the right of the "e" is a stylized graphic element resembling a torch or a flame, with a red flame at the top and a silver or metallic base. Below "Parkside" is the word "GRILLE" in a smaller, all-caps, sans-serif font.

Passed Canapés

(Room charges may apply to all options. 18% service fee and taxes not included)

Seafood

- Cajun dusted Calamari with arugula, cajun aioli & radish \$18
- House smoked Salmon on a crostini with dill infused cream cheese \$23
- Shrimp ceviche with mango, tomato, cilantro & avocado on a crisp won-ton \$25
- Pistachio Butter Salmon Bites, lightly dusted and fried, garnished with roasted red pepper \$26
- Mini lobster sliders, dusted with Caribbean spices. Served on a fluffy roll with tomato, lettuce and spicy aioli \$35
- Escargot stuffed mushroom cap with garlic butter and shredded orange cheddar \$38
- Fresh shucked oysters served with mignonette \$44
- Bacon Wrapped Scallops tossed in honey garlic sauce \$44
- Crab Cakes served with grilled lemon aioli and fresh vegetable garnish \$54



Meat

- Boneless Buffalo Chicken Wings drizzled with blue cheese ranch sauce \$18
- Chicken Parmesan Bites \$24
- Chicken Satays tossed in sweet and spicy sauce \$25
- Prosciutto wrapped peaches or dates \$26
- Ground Lamb Meatballs with tzatziki, feta and pickled jalapenos \$28
- Cheesy Chorizo Aranchini with tomato and black bean \$28
- Creamy Truffle infused fingerling potatoes with crispy prosciutto \$29
- Steak Tartare on a crostini with sriracha aioli, hickory stix and parsley \$38
- Pulled Pork Fritters with pimento cheese and general tao sauce \$42
- Mini Parkside sliders served on a mini ciabatta bun with cheese, lettuce, onion, pickle and parkside sauce \$48



Vegetarian

- Broccoli fritters with jalapeno aioli, smoked cheddar and fresh basil \$16
- Brie crostini with seasonal fruit preserve \$18
- Mini Spring Rolls \$18
- Roasted Cauliflower Florets finished with pesto, tahini sauce, almonds and pomegranate \$20
- Vegetarian grilled cheese with swiss, beets, roasted red pepper, arugula and garlic aioli \$21
- Tomato bisque shooters with grilled cheese loonies \$23
- Truffle mac & Cheese bombs breaded and fried till golden brown, finished with truffle infused oil and manchego cheese \$24
- Cheesy aranchini ball stuffed with mozzarella and peas \$24
- Mini spinach and feta spanakopita \$28
- Mini sesame waffle cones filled with honey, truffled goat cheese & topped with candied walnuts \$28



Stationary Appetizer Options

- Vegetable platter with dip \$50, 25-30 people
- Fruit platter \$55, feeds 20-25 people
- Charcuterie board \$80, feeds 25-30 people
- Whole heads of cauliflower \$18 per head
- Artisanal Cheese board with preserves \$80, feeds 25-30 people
- Classic nacho platter (guacamole, salsa, cheddar sauce, sour cream, pickled jalapenos, green onion) \$50 serves up to 15
- Classic shrimp cocktail \$6 per 4 shrimp
- Kale and spinach dip \$75, feeds 25-30 people



Call us today & let us make your planning easy!

Entrees - Plated

(Room charges may apply to all options. 18% service fee and taxes not included)

Wild Mushroom Risotto \$22

Add shrimp \$4

Shiitake, king oyster, porcini and bellini mushrooms. Finished with grated ramano and fresh cut chives

Vegetable Stack \$22

Portobello mushroom, roasted red pepper, zucchini, goat cheese and spinach served on rice pilaf

Chicken Parmesan \$21

Sundried tomato pesto risotto, peas, arugula, pecorino

Stuffed Breaded Chicken Breast \$23

Stuffed with mushroom, spinach, Arborio rice, sundried tomato pesto and goat cheese.
Served with roast potato hash and seasoned green beans

Grilled Salmon With Pistachio Butter \$26

Served with lemon infused quinoa, honey glazed heirloom carrots, red pepper confetti, pea tenders, and pickled red onion

Southern Comfort \$24

½ slab of BBQ pork ribs, coleslaw, house fries and your choice of cornbread or baked beans

Herb Encrusted Seared Halibut \$26

Served with purple rice pilaf, asparagus, heirloom tomatoes infused in garlic and grilled lemon hollandaise sauce.

Beef Short Rib \$34

Garlic mashed potatoes, honey glazed heirloom carrots, bordelaise sauce and chives

10oz AAA Top Sirloin (Market Price)

Garlic mashed potatoes, asparagus and mushroom sauce

Salads

Come with bread and butter

Beet & Quinoa Salad Add \$3.50 Per Person

Sweet pickled beets, seasoned quinoa, dried cranberries, feta, crisp greens, shaved vegetables and rosemary-pear vinaigrette

Wedge Salad Add \$3.50 Per Person

Iceberg lettuce, croutons, medium boiled egg, bacon, avocado, chives and blue cheese buttermilk ranch dressing

House/Caesar Salad Add \$2.75 per person

Seasonal soups are available and will change with the seasons!

Add Dinner Rolls & Coffee/Tea for \$2.00 per person

Add Penne with Tomato Sauce (family style) for \$3.15 per person

Add Penne with Basil Meat Sauce (family style) for \$4.95 per person



Call us today & let us make your planning easy!

Parksde
GRILLE

Family Style Menu Options

(Room charges may apply to all options. 18% service fee and taxes not included)

Option #1 \$13.99/person

- Pasta (with tomato basil sauce) unlimited
- Add meat sauce - \$1.00
- Garden or Caesar Salad (choose one)
- Dinner rolls with butter (1 per person)
- Coffee and tea

Option #2 \$15.99/person

- Garden or Caesar Salad (choose one)
- Classic Burger- Beef Burger, lettuce, tomato, smoked cheddar, onion, served with french fries
- *Dessert to be selected from Dessert Menu

Option #3 \$16.99/person

- Garden or Caesar salad (choose one)
- Pulled pork sandwich- BBQ pulled pork, brioche bun, bbq sauce, creamy coleslaw, cheddar, served with french fries
- *Dessert to be selected from Dessert Menu

Option #4 \$24.99/person

- Garden or Caesar salad (choose one)
- Pasta with tomato or meat sauce unlimited
- Roasted Chicken
- Roasted Potatoes
- Seasonal Vegetables
- Dinner rolls with butter (1 per person)
- *Dessert to be selected from Dessert Menu
- Coffee and Tea

All family style dinners are available as buffets. Please add \$2.00 per person for this option.

Customized menus are available. Prices quoted are for a 6 month future. If additional portioned items are required appropriate charges will apply.

Late Night Snack Menu

Broccoli Fritters \$16.00

Jalapeno aioli, basil, house smoked cheddar

Chicken Wings \$6.00 per person

Parkside Sliders \$4.00 per person

Mini ciabatta sliders, beef patty, cheddar cheese, lettuce, onion, pickle and Parkside sauce

Pepperoni & Cheese Pizza (12 slices) \$16.00 each

\$1 add on per topping per pizza (mushroom, bacon, hot pepper, olives, roasted red pepper and arugula, feta, pineapple, truffle oil)

*Charge for bringing in your own pizza is \$50.00

Option #5 \$25.99/person

- Garden or Caesar salad (choose one)
- Southern Rib Dinner, plated ½ slab of tender ribs, bbq sauce, cornbread or baked beans, house cut fries
- *Dessert to be selected from Dessert Menu

Option #6 \$26.99/person

- Garden or Caesar salad (choose one)
- Stuffed Chicken Dinner- Breaded chicken breast stuffed with goat cheese, sundried tomatoes, mushrooms and arborio rice), roast potato hash, seasonal vegetables
- Dinner rolls and Butter (1 per person)
- *Dessert to be selected from Dessert Menu

Option #7 \$27.99/person

- Garden or Caesar salad (choose one)
- Perch Dinner- 1/2 lb. Breaded perch (6 pieces per person), house cut fries, creamy coleslaw, tartar sauce
- Dinner rolls and Butter (1 per person)
- Add Family style Penne with tomato basil sauce - \$2.00
- *Dessert to be selected from Dessert Menu

Option #8 \$30.99/person

- Garden or Caesar salad (choose one)
- Baked Penne with blush sauce topped with cheese
- Chicken Parmesan (1 per person)
- Salmon Almandine (1 per person)
- (Add Perch instead of Salmon (3 pieces per person) - \$5.00)
- Seasonal Vegetables
- Dinner rolls with butter (1 per person)
- *Dessert to be selected from Dessert Menu
- Coffee and tea

Dessert Menu

*Oreo Truffles (12)	\$16.99
*Peanut Butter-Pretzel truffles (12)	\$16.99
*Apple fritters stuffed with berry compote (12)	\$18.99
*Ritz-Skor cakes drizzled with caramelized white chocolate (12)	\$18.99
Apple blossom with vanilla bean whip cream (1)	\$4.00
Ritz-Skor cakes drizzled with caramelized white chocolate ganache (1)	\$3.00
Caramelized white chocolate bark (1)	\$5.00

Call us today & let us make your planning easy!



Breakfast Options \$10.50/person

(Room charges may apply to all options. 18% service fee and taxes not included)

- Eggs (3)
- Bacon (3)
- Homefries
- French Toast or Pancakes with Maple Syrup (2)
- Tea & Coffee

Additions (per person)

- Add Sausage (2 per person) \$1.30
- Add Quiche (Meat or Veggie) \$3
- Add Bread and Butter (1 per person) \$1.00
- Add Salad \$2.85 (House or Caesar)
- Add Penne with Tomato Basil Sauce \$3.15
- Add Penne with Meat Sauce \$4.95
- Add Roasted Chicken with Herbs (2pcs) \$3.30
- Roasted Seasonal Vegetables \$2.50
- Skillet Baked Corn Bread \$2.50
- Add Assorted Pastries (1 per person) \$2.15
- Tart with Filling \$4.00
- Apple Blossom with Caramel Sauce \$4.50
- Yogurt, Granola & Mixed Berries \$4.25
- Churros with Passion Fruit White Chocolate Sauce (1 per person) \$3.00

Lunch Options

(Room charges may apply to all options. 18% service fee and taxes not included)

Option #1 \$18.50/person

- Caesar or House Salad (family style)
- Soup
- Assorted Sandwiches & Wraps (1 per person)
- Bite Size Dessert (1 per person)
- Coffee & Tea
- Bread & Butter (1 per person)

Crepe Menu

- Crepes (2) \$2.00

Sweet Crepes (1 Crepe)

- Whip \$1.00
- Preserves \$2.15
- Lemon Curd \$2.50
- Fruit (berries, 1 kind \$4.25
- Sauce Chocolate \$1.15
- Caramel \$0.75
- Powdered Sugar and Sprinkles \$0.75

Savory Crepe Fillings (1 Crepe)

- Add ham \$3.25
- Add Spinach and Cream Cheese \$2.50
- Cheese \$2.00
- Tea & Coffee \$0.50



Sandwiches Include:

Veggie - herb & garlic cream cheese with fresh seasonal vegetables

Caesar Wrap - Romaine, Bacon bits, croutons and parmesan wrapped in a warm tortilla

Swiss Grilled Cheese - Grilled bread with Swiss cheese, pear and prosciutto

Toasted Turkey Club - turkey, bacon, tomato, lettuce, mayo

Option #2 \$18.50/person

- Caesar or House Salad
- Penne with tomato basil sauce
- Assorted Sandwiches & Wraps (1 per person)
- Coffee & Tea
- Bread & Butter (1 per person)

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Parkside Grille Bar

Alcoholic Beverages

Domestic	\$4.25
Import	\$5.30
Domestic Draught	\$5.50
Import Draught	\$6.00
Coolers	\$5.30
Non-Alcoholic Punch	\$40.00/mason jar
Mimosa Bar (including OJ & 2 fruit choices)	\$35.00/bottle
Liquor Wells (Vodka, Rum, Rye, Gin)	\$4.65
Well Bottles (40oz)	\$155.00

*Cash Bar available for a set-up fee of \$50.00. All prices subject to tax + gratuity.

Non-Alcoholic

Pop	\$2.00
Pitcher of Pop	\$10.00
Juice	\$2.25
Coffee Urn (serves 40 people)	\$70.00
Corkage Fee	\$12.00

Room Rentals

Dining Room (100 people or less)	\$100
Dining Room and Front Bar (125 people minimum)	\$350
Dining Room/Front Bar/Patio (150 people minimum)	\$600
Ceremony (Patio 2 hours with minimum food food and beverage commitment)	\$200
Picture Package (3 Golf Carts and 3 hole's on course access) (Must be pre-planned with course and photographer)	\$150



Our Room Rental will include our House Linens (Black) and House Napkins (White) as well as microphone and up to 5 TV's for your personal picture slide show or video.

Each Room Capacity differentiates if you require a gift table, buffet tables, dessert tables and/ or a dance floor.

We do not hold "ceremony only" weddings.



Call us today & let us make your planning easy!

Socan (Songwriters Live & Recorded Music) & Re-Sound (Recording Artist Background Music)

A Socan Levy tax of \$59.17 and a Re-Sound fee of \$26.63 will be applied to all weddings where music is being played in our facility - Live or System Music. (subject to change as per Socan and Re-Sound guidelines)
30+ guests are required if you would like to play music.

Pricing & Gratuity

All prices and charges on the entire package are subject to change; applicable taxes and 18% gratuity

Food Tastings

Food Tastings are available upon request. Bride and Groom only. Additional people will be of additional costs. Tastings are not regular serving sizes.

Cake Cutting/Sweet Table Fee

A charge of \$0.75 per person will apply for bringing in your own desserts and/or sweets. We will provide dessert table, plates, cutlery and serving utensils.

A charge of \$1.00 per person will apply to cut your cake, provide plates, cutlery and serving utensils for buffet service.

A charge of \$1.75 per person will be apply if you would like us to serve your wedding cake or desserts to the guest tables as your dessert. Note: if you want your dessert after the meal our kitchen must remove your wedding cake at least 1 hour before dinner service.

Decorating

A charge of \$250.00 will be applied for any decorating costs our team needs to complete. This includes but is not limited to centrepieces, seating charts, candy tables, hanging any decorations/balloons. There is to be no tape used on walls. Ladders are not permitted for use without insurance.

Typical Timing of Event Preparations at Rochester Place & Parkside Grille

Upon Booking Facility: A non-refundable \$500 deposit to Rochester Place will reserve your preferred date and ensure that whichever room/area(s) rented are private to you and your guests.

Three Months Prior: Meet with the Rochester Place team to discuss Menu, set-up and timeline, confirm décor needs, and ensure contact information for all wedding service professionals who will need access to Rochester Place have been forwarded to the Rochester Place team and that all service providers liability insurance is photocopied and handed to the team for our records.

Two Weeks Prior: Confirm Guest numbers and finalize any special meals, final walk-through timeline, set-up and seating plan.

5 Business Days Prior: A USB stick of your photos/video is to be handed in at this time to ensure proper function. A final "minimum guest number" is required. This is the minimum number of covers that will be charged. (An increase in covers after this date can be accommodated).

One day Prior: Ensure all décor materials, favours etc. are at Rochester Place, go over last minute changes that may have occurred with timelines/décor.

Call us today & let us make your planning easy!



Terms and Conditions

1. The reserved date will not be held unless the required deposit is received and contract is signed. Cancellation of a reserved date will result in the loss of the deposit as set out in accordance with requirements set out in the Planning Guide.
2. All quoted prices are current and subject to change on reservations beyond two (2) months.
3. A guaranteed number of Guests is required 5 Business days in advance. The Number of guests given before your event is the minimum number of guests for which you will be charged.
4. The host and guests will abide by the rules and regulations of Rochester Place Golf Club and Resort, including all requirements of the Liquor Control Act. The host will assist and co-operate with employees of the Club to ensure that all guests conduct themselves in accordance with such rules and regulations.
5. Wine orders placed with Rochester Place Golf Club & Resort will must be submitted 1 week prior to the event as we need to ensure stock.
6. If you would like your USB videos, music and I pods played at our facility, they must be submitted a week prior.
7. The host will be responsible for and indemnify the Club from all damage suffered at the Club, or any of its Members, as a result of any misuse of its facilities or other improper conduct by the host, or by any of the guests of the host.
8. The Club is not responsible for lost or stolen articles.
9. Payment Terms:
 - a) Catered Events- Payment of 100% of the estimated invoice is due and must be paid within 3 days of the event.
 - b) If payment is not received within 10 days there will be an interest fee of 2.5% applied per month.
10. All outside parties coming in to decorate and/or tear down, must be here the day of for set up and tear down must be coordinated in advance with facility management. Please respect that we are a restaurant and need our space for our diners as well as golfers next day. It is your responsibility to arrange this with your decorators/florists.
11. All outside parties coming in to decorate and/or tear down, any DJ/band, Photographers **must provide copy of their insurance to the facility in advance**. You can email/mail a copy and we will keep it on record in case of injury the day of the event. Decorating times will be in conjunction with facility times and will be arranged by the Event Coordinator.
12. The end of event is 1 am unless special arrangements are made with management. Volume levels may be limited at the discretion of Management. If the OPP are involved and warnings are given- It is up to the host to ensure music is turned down, or else they will be responsible for a charge that is applied through enforcements.
13. If your guests would like to golf that day, tee times must be arranged in advance in order to ensure a tee time.

Call us today & let us make your planning easy!



Take-Out Menu

www.rochesterplace.com



By Landscape Effects Group

Option #1

\$12.00 per person

Add meat sauce \$1

Add roast chicken (2 pieces) \$3.30

Penne with tomato basil, Dinner Rolls and Butter, House or Caesar salad and seasoned vegetables

Option #2

\$34.99

20 piece Chicken (fried or roasted) with large fry or roast potatoes

Option #3

\$55.00

Add topping per pizza \$1

Two 12 slice pepperoni and cheese pizza's with choice of large House or Caesar salad

Option #4

\$50

One dozen Parkside sliders with large fry or roast potatoes



Parkside Grille:

519-728-2361 ext. 3

For Large Catered Events contact:

519-728-2361 ext.8 brenanne@rochesterplace.com;
info@rochesterplace.com

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