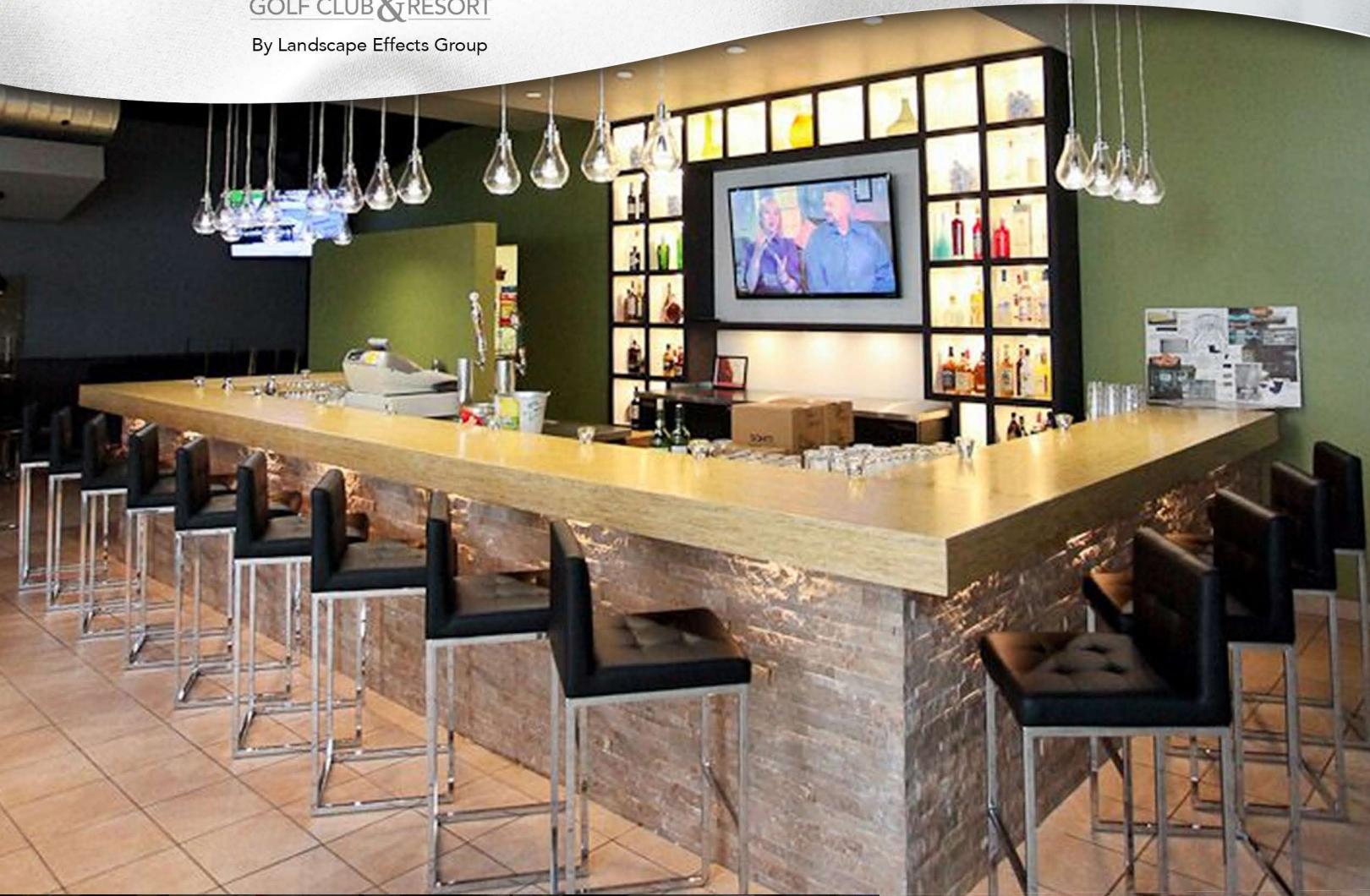




By Landscape Effects Group

Refined. Relaxed. Reborn.  
[www.rochesterplace.com](http://www.rochesterplace.com)



For a tour of our facility or to arrange your next event please contact our  
General Manager **Stefanie Goulding** at [stefanie@rochesterplace.com](mailto:stefanie@rochesterplace.com)  
Or Call **519-728-2361 Extension 4**

## 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 180 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

A logo for Parkside Grille. It features the word "Parkside" in a bold, sans-serif font. A stylized torch or flame icon is positioned to the right of the letter "k". Below "Parkside", the word "GRILLE" is written in a smaller, all-caps, sans-serif font.

## Passed Hors D'oeuvres

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

### Seafood

- Cajun dusted Calamari with arugula, cajun aioli & radish \$20
- House smoked Salmon on a crostini with dill infused cream cheese \$23
- Shrimp ceviche with pico de gallo and lemon aioli served on a french crostini \$25
- Bacon Wrapped Scallops tossed in honey garlic sauce \$44
- Crab cakes served with hollandaise sauce \$38



### Meat

- Boneless Buffalo Chicken Wings drizzled with blue cheese ranch sauce \$20
- Chicken Parmesan Bites \$30
- Chicken Satays tossed in sweet and spicy sauce \$25
- Ground Lamb Meatballs with tzatziki, feta and pickled jalapenos \$28
- Steak Tartare on a crostini with sriracha aioli, hickory sticks and parsley \$38
- Pulled Pork Fritters with pimento cheese and general tao sauce \$42



### Vegetarian

- Broccoli fritters with jalapeno aioli, smoked cheddar and fresh basil \$16
- Brie crostini with seasonal fruit preserve \$18
- Mini Spring Rolls \$18
- Pistachio crusted brie wedges with cranberry pear sauce & mango-coconut slaw, garnished with chives \$48
- Truffle mac & Cheese bombs breaded and fried till golden brown, finished with truffle aioli and manchego cheese \$24
- Cheesy aranchini ball stuffed with mozzarella and peas \$24
- Mini spinach and feta spanakopita \$28



## Stationary Appetizer Options

- Vegetable platter with dip \$50, feeds 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 people
- 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)

All entrees come with plated or family style house salad + bread & butter

### **Wild Mushroom Risotto \$22.00**

Add shrimp \$4.00

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

### **Vegetable Stack \$22.00**

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

### **Chicken Parmesan \$22.00**

Served on penne with tomato sauce and seasonal vegetables

### **Chicken & Ribs \$25.00**

Herb roasted chicken breast, 1/3 slab of pork ribs brushed with 40 creek sauce, roasted potato and coleslaw

### **Southern Comfort \$26.00**

1/2 slab of BBQ pork ribs, coleslaw, house cut fries and cornbread

### **Beer Battered Pickerel \$30.00**

2 pieces of pickerel lightly battered and fried, served with house cut fries, coleslaw, tartar sauce and lemon wedge

### **Maple Glazed Salmon \$29.00**

Marinated and baked salmon, seasoned basmati rice, heirloom carrots, pickled red onion, pea tenders, red pepper confetti

### **6oz Beef Short Rib \$33.00**

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

### **8oz Baseball Cut AAA Steak \$33.00**

Garlic mashed potatoes, seasonal vegetables and mushroom cream sauce

## **Add Ons**

### **Beet & Quinoa Salad Add \$3.50 Per Person**

Sweet pickled beets, seasoned quinoa, dried cranberries, feta, crisp greens, shaved vegetables and blood orange vinaigrette

### **Penne with Tomato Basil Sauce (family style) Add \$2.50 Per Person**

### **Penne with Meat Sauce (family style) Add \$3.00 Per Person**

### **Substitute Caesar Salad instead of House Salad Add \$0.50 Per Person**

Add Coffee/Tea for \$1.00 per person

Seasonal soups are available and will change with the seasons!



Call us today & let us make your planning easy!

## 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 \$19.00/person**

- Garden Salad
- Burger bar buffet style (cheese, lettuce, tomato, red onion, pickle, mustard, ketchup, mayonnaise, hickory sticks, jalapenos or hot peppers)
- House Cut Fries
- Coffee, tea and desserts not included

### **Option #3 \$24.99/person**

- Garden or Caesar salad (choose one)
- Pasta with tomato or meat sauce (\$1.00/person)
- Roasted Chicken
- Roasted Potatoes
- Add Roast Beef with gravy (\$4.25 per person)
- Seasonal Vegetables
- Dinner rolls with butter (1 per person)
- Assorted bite size house desserts
- Coffee and Tea

### **Option #4 \$27.99/person**

- Garden or Caesar salad (choose one)
- Chicken Asiago - grilled chicken breast topped with asparagus and Asiago cheese and wrapped in Prosciutto covered with mushroom cream sauce on a bed of fingerling potatoes
- Dinner rolls and Butter (1 per person)
- Assorted bite size house desserts
- Coffee and Tea

### **Option #5 \$30.99/person**

- Garden or Caesar salad (choose one)
- Baked Penne with blush sauce topped with cheese
- Chicken Parmesan (1 per person)
- Salmon Almondine (1 per person)
- Seasonal Vegetables
- Dinner rolls with butter (1 per person)
- Assorted bite size house desserts
- 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

### **Nacho Bar \$9.99 per person**

Tri-colour tortilla chips, cheese sauce, sour cream, black olive, tomato, lettuce, shredded cheddar, jalapeno, green onion

### **Chicken Wings \$6.00 per person**

### **Poutine Bar \$8.99 per person**

House cut fries, cheese sauce, mozzarella, gravy, tomato, jalapeno, sour cream, green onion

### **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)

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

## Dessert Menu

### **Assorted Bite Size House Desserts \$2.50 per person**

Minimum of 3 assorted desserts - 1 per person

### **Plated Brownie \$3.00 per person**

With caramel sauce

### **Plated Caramelized White Chocolate \$3.50 per person**

### **Apple Blossom \$4.00 per person**

With vanilla ice cream

Call us today & let us make your planning easy!



## **Breakfast Buffet Options \$10.50 per 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

### **Continental Breakfast \$12.99 per person**

Mini assorted muffins, mini bagels, toast, fruit board, peanut butter, cream cheese, jam, coffee, tea, juice

### **Breakfast Sandwich \$6.50 per person**

Bacon, egg, cheese, garlic aioli & chives

Add tater tots for \$2.00 per person

### **Crepe Menu**

- Crepes (2) \$2.00

### **Sweet Crepes (1 Crepe)**

- Whipped Cream \$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



## **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)

### **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)

### **Lunch On The Go (Served from Red Tree Turn)**

- Chicken Caesar Wraps, Veggie Wraps, Ham and Cheese sandwich or Corned Beef Sandwich \$11.99 per person  
Served with kettle chips (choice of 3)
- Hot dog with bag of chips \$5.50 per person
- Chorizo sausage with bag of chips \$7.00 per person

### **Add a beverage ticket to your meal!**

Non Alcoholic \$2.25 + tax • Alcoholic \$4.20 + tax

## 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<br>(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.

### Room Rentals

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

### Non-Alcoholic

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



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.

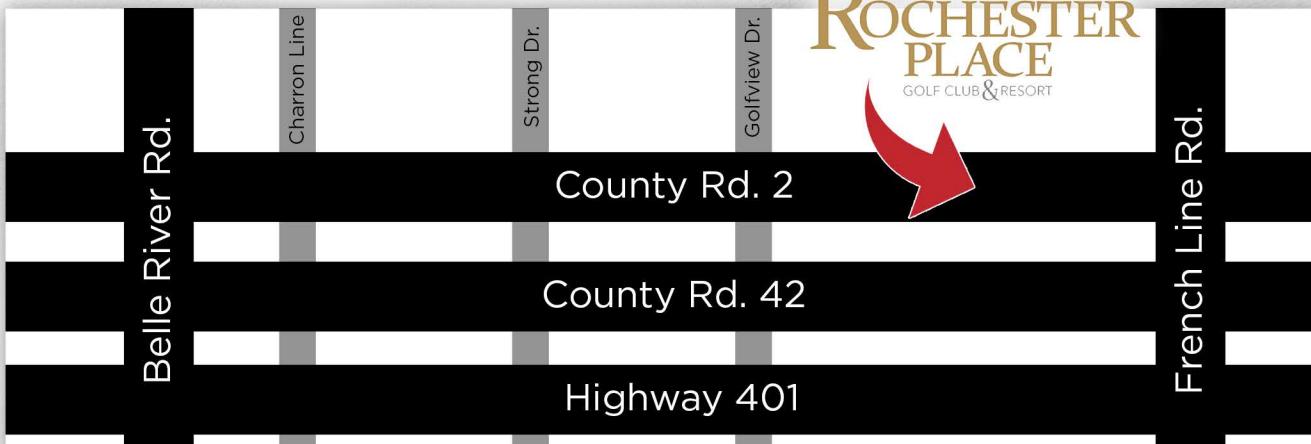
5 Business Days Prior: A USB stick of your photos/video is to be handed in at this time to ensure proper function. A final "minimum guest number" is required. This is the minimum number of covers that will be charged. (An increase in covers after this date can be accommodated).

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!**



## Driving Directions



**981 County Road 2, Belle River Ontario NOR 1AO**

**From London:** Take the **401 E** to Exit 56 **French Line** (31), turn right (N) toward **County Road 42**, turn right on **County Road 42** then 1st left on (31) **French Line**. Continue to end. Turn left and course is on the right.

**From Windsor:** Take the **401 E** to Exit 56 **French Line** (31), turn left (N) toward **County Road 42**, turn right on **County Road 42** then 1st left on (31) **French Line**. Continue to end. Turn left and course is on the right.



Call us today & let us make your planning easy!

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## 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!

