



KNOLLWOOD
GOLF CLUB

Wedding Packages



The authentic
Country



Dream

come true

Knollwood is situated amidst the picturesque Ancaster countryside and has several spectacular venues, all of which have rustic charm and a warm, welcoming ambiance. We are the place to come if you imagine having your wedding in a century-old barn with modern amenities or under the stars surrounded by nature at The Hitching Post. We have some of the most unique wedding venues out there!

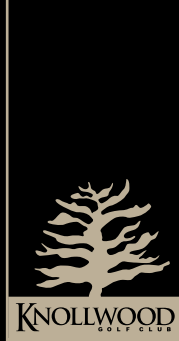
Additionally, our food tastes as incredible as it looks and our team of culinary experts use top quality ingredients to create home cooked and stunning meals for your big day. Check out our online wedding planner to set up a tour of everything Knollwood has to offer.

We look forward to getting to know you and helping you create the signature and memorable day you have always envisioned.



MAGNERS

MAGNERS



Your Perfect Venue

At Knollwood Golf Club we offer a variety of customizable packages to ensure that your wedding day is exactly the way that you have always envisioned it. We have several very unique sites that you can choose from, plus an elegant Inn that can be booked to help make your day stress free.

The Old Course, founded in 1970 by renowned superintendent Jack Harris, features *The Hitching Post, The Hitching Post Chapel, and Hawthorne Hall.*

The New Course, founded by Jack and his son Jim Harris in 1989, features *Harris Hall, The East Lawn, Harris Pond, and The Inn.*



The Hitching Post

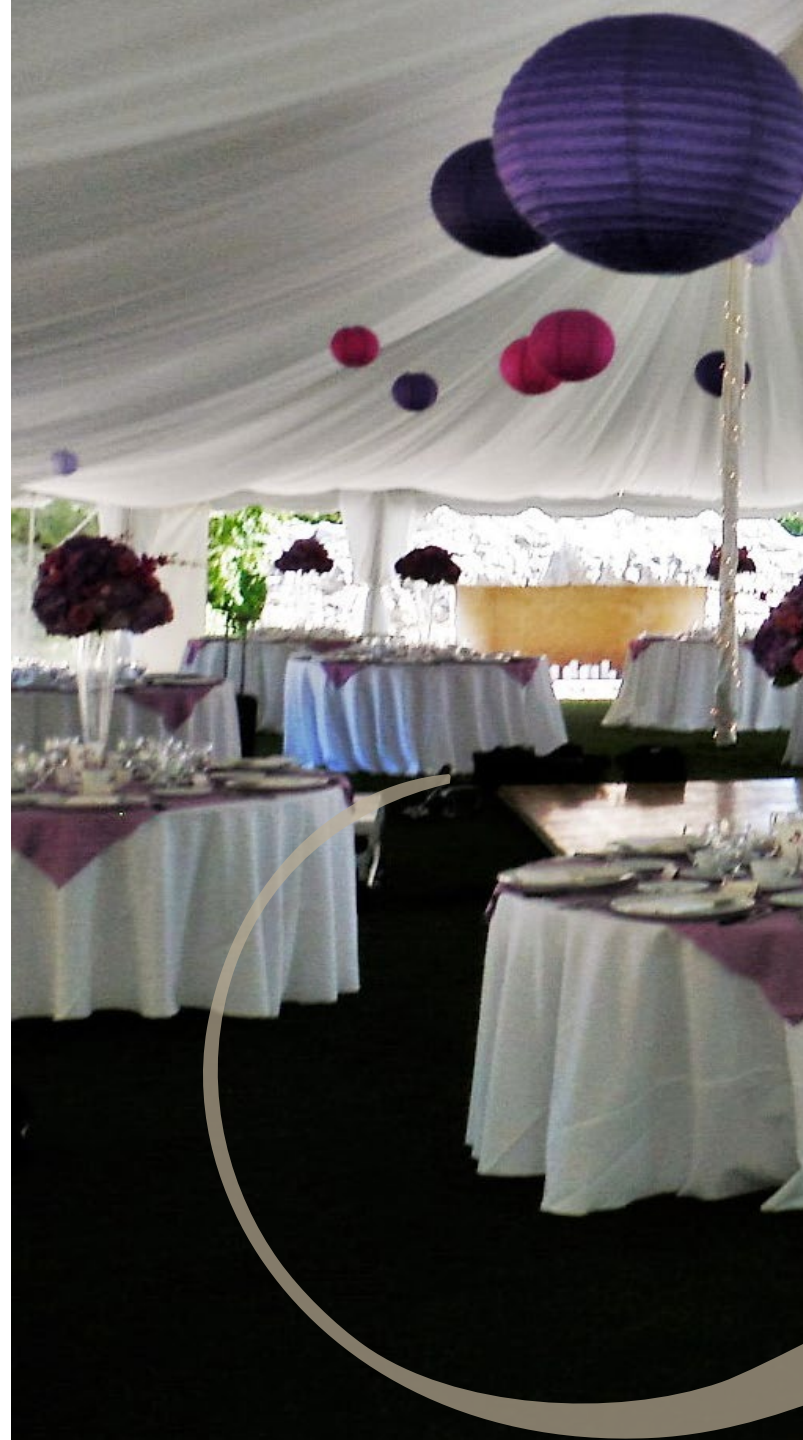
The Hitching Post is one of Ontario's most unique outdoor wedding venues. Picture this...A stunning outdoor reception area surrounded by crumbled stone walls, complete with a 20 ton stone fireplace, and a spectacular view of the 14th fairway. Just outside the dining area, invite your guests to enjoy cocktails from the cast iron bar under the canopy of a Maple grove.

Capacity: 250

Availability: May through October

Sunday through Friday Food & Beverage Minimum: \$12,500 + HST + Service Charge

Saturday Food & Beverage Minimum: \$17,500 + HST + Service Charge









Hawthorne Hall

Hawthorne Hall is an extension of the Old Course Clubhouse, which is situated inside a century old Ontario barn. This beautiful hall is perfect for indoor ceremonies and intimate, dining room style wedding receptions. The room has a rustic appeal with a cozy stone fireplace, slate floors and a gorgeous gabled ceiling with original wood beams.

Capacity: Ceremony 100 Reception 65

Availability: April through October

Sunday through Friday Food & Beverage Minimum: \$2,500 + HST + Service Charge

Saturday Food & Beverage Minimum: \$5,000 + HST + Service Charge



Harris Pond

Tucked behind the longstanding home of the Harris family, this secluded area is the perfect setting for those more intimate daytime affairs. Accessible by golf cart shuttle or short three minute walk, you and your guests will be mesmerized by the sights and sounds of nature and pond wildlife.

Capacity: 150

Availability: May through October

Sunday through Friday Food & Beverage Minimum: \$12,500 + HST + Service Charge

Saturday Food & Beverage Minimum: \$15,000 + HST + Service Charge









Harris Hall

Harris Hall is Knollwood's most popular indoor reception venue.

This hall is situated inside a century old barn and boasts rustic post and beam architecture, hardwood floors, a copper hooded fireplace and panoramic windows with views of the golf course. While this hall was once a hayloft, it has been restored and outfitted for modern service.

Capacity: 120

Availability: March through December

Sunday through Friday Food & Beverage Minimum: \$10,000 + HST + Service Charge

Saturday Food & Beverage Minimum: \$15,000 + HST + Service Charge



The Inn

The Inn at Knollwood is one of the most beautifully appointed and luxurious boutique-style country houses in Ontario. This fully restored century house overlooks the 9th hole at the New Course and is open for golf, wedding and business related lodging. The house has been appointed with the finest furnishings, oil paintings and amenities to make your stay the most memorable in the region.

Sleeps: 8

Availability: Year Round

Sunday through Thursday Weeknight Rate: \$495 + HST + Service Charge

Friday & Saturday Weekend Rate: \$595 + HST + Service Charge

(two nights minimum)





Say
"I Do"
at Knollwood

The Hitching Post Chapel



This natural outdoor chapel consists of a rustic wooden pergola and manicured green surrounded by mature trees and an open view of a traditional country barn. This site adjoins the Hitching Post Tent.

The East Lawn Chapel



The East Lawn is a beautiful stretch of green surrounded on three sides by a waterway and a stunning view of the rolling landscape. This site is just outside of Harris Hall.

The Harris Pond



Tucked away behind the longstanding home of the Harris family, this secluded area is positioned on the banks of a pond and will have you mesmerized by the sights and sounds of the natural wildlife.

Menu

Packages

Food is one of the most important aspects of a wedding reception and at Knollwood Golf Club we pride ourselves in creating an experience that truly represents you and your guests. With three buildable packages the sky is the limit in designing a menu that brings your vision to life and a satisfied smile to your guests.



Emerald Package

Cocktail Reception

Selection of 3 Hors D'Oeuvres, Passed

- Vegetable Spring Rolls Thai Dipping Sauce
- Sirloin Burger Sliders Aged Cheddar
- Spanakopita Tzatziki Dip
- Caprese Skewers Balsamic Reduction
- Crab Cakes Roasted Red Pepper Aioli

Appetizer

Served with freshly baked artisan rolls & butter

Mixed Green Salad Cherry Tomatoes, Cucumber, Carrot, Red Onion, Spicy Pecans & White Balsamic Vinaigrette

OR

Traditional Caesar Salad Double Smoked Bacon & Herbed Croutons

Entrée

Seared Chicken Supreme Lemon Thyme Jus

Served with Knollwood select vegetables & seasonal accompaniment. Choice of fresh herb & kosher salt crusted roasted potatoes OR country garlic mashed potatoes.

Dessert

Served with fresh brewed coffee & tea

New York Style Cheesecake Fresh Berries & Coulis

OR

Carluke Orchards Assorted Desserts

Late Night

Served with fresh brewed coffee & tea

Presentation of Wedding Cake

All Inclusive Packages Include:

Venue Space

Event Coordinator

In-House Dj

Linens

5 Hour Host Standard Bar

Standard Well Shots

Domestic Beer

House Wine Served

Throughout Dinner

Non-Alcoholic Beverages

All prices are subject
a Service Charge & HST*

\$115.00

Amethyst Package

Cocktail Reception

Selection of 3 Hors D'Oeuvres, plus a Fresh Crudite Platter

- Vegetable Spring Rolls Thai Dipping Sauce
- Sirloin Burger Sliders Aged Cheddar
- Spanakopita Tzatziki Dip
- Chicken Satay Thai Peanut Sauce
- Caprese Skewers Balsamic Reduction
- Crab Cakes Roasted Red Pepper Aioli
- Beet Canapés Crème Frais, Chives & Sweet Pickled Onions

Appetizer

Served with freshly baked artisan rolls & butter

Mixed Green Salad Cherry Tomatoes, Cucumber, Carrot, Red Onion, Spicy Pecans & White Balsamic Vinaigrette

OR

Traditional Caesar Salad Double Smoked Bacon & Herbed Croutons

OR

Tomato Bisque Basil & Olive Oil

Entrée

Seared Chicken Supreme Lemon Thyme Jus
OR

Slow Roasted 6oz Prime Rib Of Beef Au Jus

Served with Knollwood select vegetables & seasonal accompaniment. Choice of fresh herb & kosher salt crusted roasted potatoes OR country garlic mashed potatoes.

Dessert

Served with fresh brewed coffee & tea

New York Style Cheesecake Fresh Berries & Coulis
OR

Carluke Orchards Assorted Desserts

OR

Chocolate Cake Brandy Cherry Sauce

Late Night

Served with fresh brewed coffee & tea

Presentation of Wedding Cake,
Fresh Fruit Display

All Inclusive Packages Include:

Venue Space

Event Coordinator

In-House Dj

Linens

5 Hour Host Standard Bar

Standard Well Shots

Domestic Beer

House Wine Served

Throughout Dinner

Non-Alcoholic Beverages

All prices are subject
a Service Charge & HST*

\$130.00

Sapphire Package

Cocktail Reception

Selection of 4 Hors D'Oeuvres, plus a Fresh Crudite Platter

- Vegetable Spring Rolls Thai Dipping Sauce
- Sirloin Burger Sliders Aged Cheddar
- Spanakopita Tzatziki Dip
- Chicken Satay Thai Peanut Sauce
- Caprese Skewers Balsamic Reduction
- Crab Cakes Roasted Red Pepper Aioli
- Beet Canapés Crème Frais, Chives & Sweet Pickled Onions

Salad

Served with freshly baked artisan rolls & butter

Mixed Green Salad Cherry Tomatoes, Cucumber, Carrot, Red Onion, Spicy Pecans & White Balsamic Vinaigrette

OR

Traditional Caesar Salad Double Smoked Bacon & Herbed Croutons

Soup

Roasted Tomato Bisque Basil & Olive Oil

OR

Leek & Potato Dollop of Sour Cream & Chives

Entrée

Seared Chicken Supreme Lemon Thyme Jus

OR

Maple Glazed Salmon Roasted Cherry Tomatoes

OR

Slow Roasted 8oz Prime Rib of Beef Au Jus

Served with Knollwood select vegetables & seasonal accompaniment. Choice of fresh herb & kosher salt crusted roasted potatoes OR country garlic mashed potatoes.

Dessert

Served with fresh brewed coffee & tea

New York Style Cheesecake Fresh Berries & Coulis

OR

Carluke Orchards Assorted Desserts

OR

Chocolate Cake Brandy Cherry Sauce

OR

Crème Brûlée

Late Night

Served with fresh brewed coffee & tea

Presentation of Wedding Cake,
Fresh Fruit Display

All Inclusive Packages Include:

Venue Space

Event Coordinator

In-House Dj

Linens

5 Hour Host Premium Bar

Premium Well Shots

Domestic Beer

House Wine Served

Throughout Dinner

Non-Alcoholic Beverages

All prices are subject
a Service Charge & HST*

\$145.00

Package *Enhancements*

Additional Hors D'Oeuvres

by the dozen

- Vegetable Spring Rolls Thai Dipping Sauce \$24.00
- Spanakopita Tzatziki Dip \$24.00
- Beet Canapés Crème Frais, Chives & Sweet Pickled Onions \$24.00
- Caprese Skewers Balsamic Reduction \$24.00
- Sirloin Burger Sliders Aged Cheddar \$36.00
- Crab Cakes Roasted Red Pepper Aioli \$36.00
- Smoked Salmon Crostini Herbed Cream Cheese, Capers, Dill & Salted Radish \$36.00
- Chicken Satay Thai Peanut Sauce \$36.00

Thank you again for everything...

[We] had a perfect day!

~Courtney

Additional Courses

per person

- Arugula Salad Roasted Tomatoes, Walnuts, Blue Cheese, Dill Honey Mustard Dressing \$3.00
- Roasted Tomato Bisque Basil & Olive Oil \$5.00
- Antipasto Plate Sliced Prosciutto, Mozzarella Caprese, Marinated Eggplant, Mushrooms, Roasted Red Peppers, Artichokes \$6.00
- Penne Pasta Traditional Homemade Tomato Sauce \$6.00
- Leek And Potato Dollop of Sour Cream & Chives \$7.00
- Fettuccine Alfredo Cream Sauce \$8.00
- Spinach & Cheese Cannelloni Marinara Sauce \$8.00
- Oriechette Braised Lamb Ragu, Black Olives & Capers \$10.00

Entrée Enhancements

per person

- Skewers of Jumbo Shrimp \$9.00
- Skewers of Scallops & Shrimp \$9.00
- 4oz Lobster Tail \$10.00

Package *Enhancements*

Late Night Stations

per person

- Crudité Platter Crisp Vegetables & Ranch Dressing \$6.00
- Fruit Platter Fresh Cut Fruit & Honey Yogurt Dip \$6.00
- Pizza Gourmet Flatbread Pizzas \$8.00
- Sliders Pulled Pork & Sirloin Burger Sliders \$8.00
- Poutine Bar Fresh Cut Fries, Cheese Curds & House-Made Gravy \$10.00
- Cheese Board Domestic & Imported Cheese, Baguette, Fruit & Nuts \$12.00
- Charcuterie Board Dried Cured Meats, Pickled Vegetables, Olives & Assorted Jams & Dips \$14.00

Vegan & Vegetarian Entrées

- Aloo Gobi*
- Vegetable Stir-Fry Jasmine Rice & Tofu*
- Eggplant Parmesan
- Grilled Vegetable Ratatouille Baked Feta Cheese

Children's Entrees

- Chicken Fingers & Fries
- Individual Cheese Pizza
- Penne Pasta Red, White, or Butter Sauce

Change your dinner service style

- Plated Service - Included
- Family Style - \$15 per person
- Buffet Style - \$10 per person

When I walked in I got a tear in my eye because I couldn't believe how you made it better than perfect.

~ Paige

Package *Enhancements*

Standard Bar - Beer

Additional hour of standard bar \$10 per person

Packages include a choice of four beers on the Standard Bar Beer List

Standard Bar - Liquor

Additional hour of standard bar \$10 per person

Packages include all of the spirits on the Standard Bar Liquor List

Premium Bar - Beer

Upgrade to premium bar \$6 per person

Additional hour of premium bar \$15 per person

The Premium Bar upgrade includes a choice of four beers on the Premium Bar Beer List

Premium Bar - Liquor

Upgrade to premium bar \$6 per person

Additional hour of premium bar \$15 per person

The Premium Bar upgrade includes all of the spirits on the Premium Bar List

VIP Selection

\$8 per person

Add on three additional choices from the VIP Selection List

Specialty Bar Add-ons

per person

Non-Alcoholic Fresh Fruit Punch	\$2.50
Alcoholic Fresh Fruit Punch	\$5.00
Sparkling Toast - Villa Marchesi Prosecco	\$6.00

Wine List

Your choice of two wines from the list below

- Argento Selección Malbec
- Villa Marchesi Pinot Grigio
- Chateau Des Charmes Chardonnay
- Chateau Des Charmes Cabernet Melot
- Laurent Miquel Vendanges Nocturnes Classic Blanc
- Laurent Miquel Vendanges Nocturnes Classic Rouge



OLD COURSE 1276 Shaver Road, Ancaster 905.648.6687
NEW COURSE 914 Book Road, Ancaster 905.648.6687