



PLAN YOUR DREAM WEDDING



Close your eyes

and imagine your wedding day. You're standing at the end of a beautifully decorated aisle. The weather is perfect. The setting, breathtaking. A hush falls over the crowd as you see your closest friends and family looking on in loving admiration. Everything has come together flawlessly as you turn and take the first step toward the rest of your lives together. You've never felt happier.



Welcome

At Sawmill Creek Golf Resort & Spa, we believe your wedding should be as special as your love for one another. With our beautiful grounds, experienced event coordinator, and cozy bed and breakfast suites, we provide an all-in-one location for an effortlessly romantic wedding day. Let our in-house chef prepare a custom, inspired menu while you spend the morning relaxing, sipping champagne in our state of the art spa. Or perhaps you would rather enjoy a complimentary round

of golf on our par 71 championship course before the afternoon's ceremony. Whether it's an intimate celebration in our gazebo or a gathering of up to 300 in our outdoor tent or elegant banquet hall, Sawmill Creek has all the charm and the resources to make your wedding everything you've imagined it to be.

Come experience *Sawmill Creek Golf Resort & Spa* for yourself and see how we can make your special day one you will remember for a lifetime.

YOUR WEDDING DAY

You've found the wedding location of your dreams where, on the beautiful grounds of Sawmill Creek. With your decision comes the opportunity to fulfill your dream wedding with the help of our Wedding Consultants who will provide options that meet your vision and budget. We can provide you with preferred decorators, florists, photographers, musicians, and more.

Beyond the details, we ensure that your celebration is complete with delicious food, professional service and flawless execution for you and your guests to enjoy on your special day.

Sawmill Creek will help take care of all the details – big and small – and include many features in our wedding package to help make wedding planning simple and easy for you.

Sawmill Creek Wedding Package inclusions:

- Event Coordinator
- All Specialty Tables with Linens
- White or Black Linen Table Cloths & Napkins
- White Chair Covers (indoor only)
- Up to 15 Basic Centre Pieces
- Cake Cutting
- Suite for the Bride and Groom on their Wedding Night
- Breakfast the Next Morning for the Bride & Groom
- Setup and Tear-Down

**All items are included when renting Sawmill Creek's Season's Banquet Hall or Tent.*





SEASON'S BANQUET HALL

100 Guests \$1,500

Our elegantly decorated reception hall is the ideal place for wedding receptions and celebrations. Our Season's Banquet Hall seats up to 150 people and features a parquet dance floor and surrounding windows with beautiful golf course views around the room. For the perfect cocktail reception, the adjacent socializing deck overlooks the course.

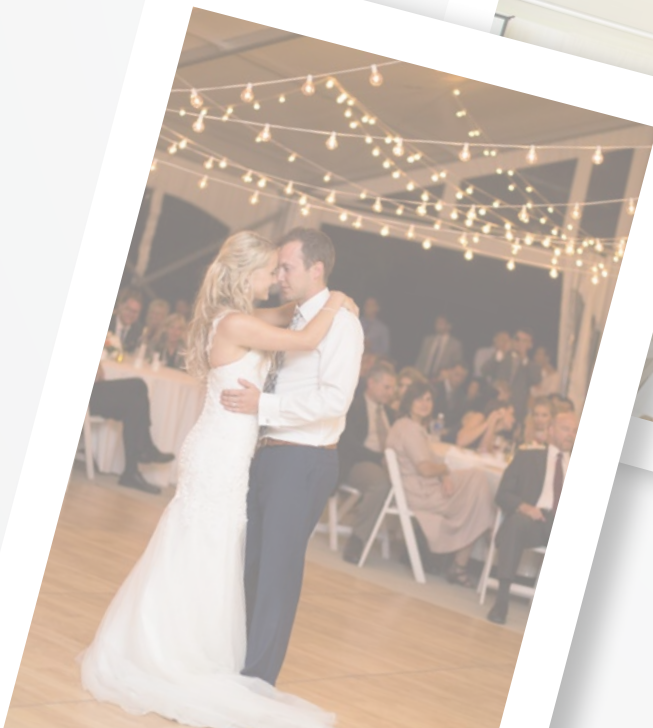




OUTDOOR TENT

Up to 300 Guests *\$1,500* | 150-200 Guests *\$2,000* | Up to 150 Guests *\$2,500*

The best feature of our resort is the golf course itself, the perfect setting for an outdoor wedding ceremony and reception on a beautiful summer or fall day. Our outdoor tent can be custom decorated to your wedding style and can seat up to 300 guests. Additional tents can be provided to expand your space and accommodate more guests.





THE GAZEBO

With reception at Sawmill Creek \$350 | With reception off-site \$1000

If saying “I do” in the open air surrounded by nature is your vision, our Gazebo will be your location of choice. The Gazebo is located by our manicured gardens and tranquil pond offering not only a place to exchange vows but also for those picturesque photographs. Spring, Summer or Fall this is a natural choice you and all your guests can enjoy. The Gazebo seats a maximum of 120 guests inside. Additional chairs can be placed in front of the Gazebo if required.



BAR

Sawmill Creek can provide an open or host bar including liquors, beer, wine, soft drinks and mixes with an experienced bartender to serve your guests.

Cash bar where guests pay for their drinks is available. Loonie/Toonie bars are also available where guests pay a portion of their drinks and the the host pays off the balance at the end of the event.

Red Wine

price per bottle

House Gamay Merlot | 28

Ontario

Santa Carolina Shiraz | 28

Chile

Yellow Tail Cabernet Sauvignon | 32

Australia

Alton Farms Ridge Red | 35

Ontario

Pascual Malbec | 38

Argentina

Kim Crawford Pinot Noir | 52

New Zealand

White Wine

price per bottle

House Riesling | 28

Ontario

Santa Carolina Chardonnay | 28

Chile

Yellow Tail Moscato | 32

Australia

Alton Farms Ridge White | 35

Ontario

Barefoot Pinot Grigio | 38

USA

Kim Crawford Sauvignon Blanc | 52

New Zealand

Punch Bowl

price per bowl - serves 50

Fresh Citrus Punch | 75

Coconut Rum Punch | 125

Open Bar Rates

Open	Domestic	Premium
2 Hours	\$24/guest	\$35/guest
4 Hours	\$38/guest	\$56/guest
6 Hours	\$51/guest	\$77/guest

Regular Bar Rates

price per drink

Domestic | 4.75

beer & liquor

Premium | 7.25

beer & liquor

Prices are subject to change without notice & are subject to 13% HST & 15% Gratuity. A final guest count will be required at 14 days prior to the event when final payment is due.

Due to Health and Safety Regulations and our Liability Insurance, Sawmill Creek must supply all food and beverage items being served at Sawmill Creek. Any removal of food or drink served by Sawmill Creek is prohibited with the exception of remaining wedding cake or cupcakes.





CUSTOMIZED MENU

Soup

Tomato Bisque | 7
Italian Wedding | 6
Broccoli & Cheddar | 7

Salad

Heritage Garden | 4
blend of mixed greens, cherry tomatoes, cucumbers, shredded carrots, chef's balsamic vinaigrette
Caesar | 5
crisp romaine hearts tossed in creamy garlic parmesan dressing with smoked bacon, garlic croutons and red onion
Berry Spinach | 6
baby spinach tossed with bacon, strawberry, red onion almond slices and raspberry vinaigrette

Entrée

Add fresh Lobster or Shrimp at Market Value
Select 2 entrée options | add \$3 per person for a 3rd entrée option
Slow Roasted Prime Rib | 39
served with yorkshire pudding and our Chef's homemade au jus
Grilled Salmon Fillet | 35
served with pineapple, red pepper and cilantro garlic chutney
Chicken Supreme | 29
drizzled with creamy mushroom Marsala and shallot sauce
Roasted Striploin | 37
medium, served with a red wine glaze
Combination Plate* | 38
*Chicken Supreme and Striploin served medium with red wine glaze *considered as two options*

Side *entrées come with a choice of starch or vegetable side*
Select 1 side option

Sweet Potato Mash	Chef's seasonal vegetables
Garlic Ranch Mashed Potato	Green Bean Almondian
Rosemary Roasted Potato	Roasted Asparagus add \$1
Rice Pilaf	

Pasta *add pasta to your entrée*

Penne | 3
tossed in a zesty marinara sauce
Fettuccine | 4
tossed in a creamy garlic alfredo sauce
Rigatoni Primavera | 5
served with Chef's grilled vegetables

Vegetarian or Gluten-Free Entrée

Stuffed Mushroom | 25
served with grilled mixed vegetables
Stir Fry | 19
served with rice noodles and Chefs mixed vegetable
Pasta Primavera | 19
served with mixed vegetable, Chefs creamy alfredo sauce

Children Meals

Children 10-16 can choose from our regular Clubhouse menu at a 20% preferred rate.
Personal Pizza | 15
Hamburger | 15
Chicken Fingers & Fries | 15

Dessert

Cheesecake | 6
airy crust with rich and creamy filling topped with berry compote
Larocca Cakes | 8
variety of handcrafted cakes to select from.
Tiramisu | 7
layers of mascarpone cheese, coffee and lady fingers.
Refined Xpressions Desserts | 9
select from a variety of personalized desserts

All pricing is per person unless otherwise indicated. Prices are subject to change without notice & are subject to 13% HST & 15% Gratuity. A final guest count will be required at 14 days prior to the event when final payment is due.

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LATE NIGHT MENU

Crudettes & Dip

market fresh vegetables, accompanied by our chef's selection of dips
30 Guests \$75 | Up to 50 Guests \$100 | Up to 75 Guests \$150

Continental Cheese Board

finest selection of cheeses decorated with seasonal fresh fruit assorted gourmet crackers
Small \$150 | Medium \$190 | Large \$285

Seasonal Fruit Platter

assortment of sliced seasonal fresh fruit and berries
Small \$110 | Medium \$160 | Large \$205

Antipasto Platter

variety of breads and oils for dipping. black olives, prosciutto, genoi salami, black and green olives, mozzarella and provolone cheese, cherry tomato and bocconcini skewers
Small \$200 | Medium \$240 | Large \$325

Three-foot Sub or Sandwiches

assorted sub choices of select deli meats, egg salad, tuna, tomato, lettuce, onion, cheese, topped with baby dill pickles and a condiment tray
\$10/guest

Finger Food Assortment

mini quiche, chicken wings, taco station, spring rolls, assorted flat breads, build your own nachos with accompanied dipping sauces
\$21/guest

Food Bar

select from a poutine bar, perogie bar or nacho/taco bar
\$9/guest

Focaccia Pizza

your choice of three toppings per pizza
\$26/pizza

Sliders

select from pulled pork or beef
\$13/guest

Small platters serve up to 30 guests, medium platters serve up to 50 guests and large platters serve up to 75 guests. Pizzas serve up to 15 guests. Extra pizza toppings are \$2.50.





DINNER BUFFET

40 Guests Minimum Required | Sample Menu Listed at \$45/guest

Salad

Select 2 salad options

Heritage Garden

blend of mixed greens, cherry tomatoes, cucumbers, shredded carrots, chef's balsamic vinaigrette

Caesar

crisp romaine hearts tossed in creamy garlic parmesan dressing with smoked bacon, garlic croutons and red onion

Creamy Potato

redskin potatoes, chef's creamy dressing

Greek Pasta

feta, vinaigrette, onions, tomato, cucumber, olives

Side

Select 1 side option

Sweet Potato Mash

buttery sweet potato with fragrant herbs

Potato Mash

tangy garlic ranch

Roasted Potato

rosemary & olive oil

Rice Pilaf

steamed rice with garden vegetables

Vegetable

Select 1 vegetable option

Seasonal Vegetables

chef's choice

Green Bean Almondean

garden beans with toasted almonds

Roasted Asparagus | add \$1/guest

red pepper and onion

Pasta

Select 1 pasta option

Penne

tomato basil red sauce

Fettuccine

chef's alfredo sauce

Bowtie

broccoli, white cheddar sauce

Entrée

Select 1 entrée options

Roast Beef

Chef's homemade au jus and horseradish

Stuffed Pork Loin

apple and cranberry served with apple sauce

Chicken Supreme

drizzled with creamy mushroom Marsala and shallot sauce

Prime Rib Carving Station | add \$10/guest

medium, served in a red wine reduction drizzle

Smoked Ham

pineapple glaze

Sweet Selections

Assorted Squares, Pies, and Cakes





MENU # 1

\$40/guest

Salad

garden salad served with Chef's balsamic vinaigrette

Entrée *select 3*

Slow Roasted Prime Rib

served with yorkshire pudding and our Chef's homemade au jus

Grilled Salmon Fillet

served with pineapple, red pepper and cilantro garlic chutney

Chicken Supreme

drizzled with creamy mushroom Marsala and shallot sauce

Roasted Striploin

medium, served with a red wine glaze

Dessert *served with coffee or tea*

Cut and Serve Wedding Cake or Cupcakes



MENU # 2

\$55/guest

house red and white wine on each table, and selection of soup or salad, dinner rolls

Soup or Salad *select 1*

Roasted Butternut Squash
Tomato Bisque
Heritage Garden Salad
Caesar Salad

Entrée *select 3*

Slow Roasted Prime Rib
served with Yorkshire pudding and our Chef's homemade au jus
Grilled Salmon Fillet
served with pineapple, red pepper and cilantro garlic chutney
Chicken Supreme
drizzled with creamy mushroom Marsala and shallot sauce
Roasted Striploin
medium, served with a red wine glaze

Dessert *served with coffee or tea*

Cheesecake
Chocolate Fantasy Cake





MENU # 3

\$65/guest

house red and white wine on each table, and selection of soup or salad, dinner rolls

Cocktail Reception

Champagne & fresh strawberries

Appetizer

Bruschetta Platter for Each Table

Soup or Salad *select 1*

Roasted Butternut Squash

Tomato Bisque

Heritage Garden Salad

Caesar Salad

Entrée *select 3*

Slow Roasted Prime Rib

served with yorkshire pudding and our Chef's homemade au jus

Grilled Salmon Fillet

served with pineapple, red pepper and cilantro garlic chutney

Chicken Supreme

drizzled with creamy mushroom Marsala and shallot sauce

Roasted Striploin

medium, served with a red wine glaze

Dessert *served with coffee or tea*

Cheesecake

Chocolate Fantasy Cake



MENU # 4

\$80/guest

house red and white wine on each table, and selection of soup or salad, dinner rolls

Cocktail Reception

Champagne Shrimp Cocktail, Fresh Chocolate-Dipped Strawberries

Appetizer

Bruschetta & Antipasto Platter for Each Table or Served with Cocktail Reception

Soup or Salad *select 1*

Roasted Butternut Squash

Tomato Bisque

Heritage Garden Salad

Caesar Salad

Entrée *select 3*

Slow Roasted Prime Rib

served with Yorkshire pudding and our Chef's homemade au jus

Grilled Salmon Fillet

served with pineapple, red pepper and cilantro garlic chutney

Chicken Supreme

drizzled with creamy mushroom Marsala and shallot sauce

Roasted Striploin

medium, served with a red wine glaze

Dessert *served with coffee or tea*

Cheesecake

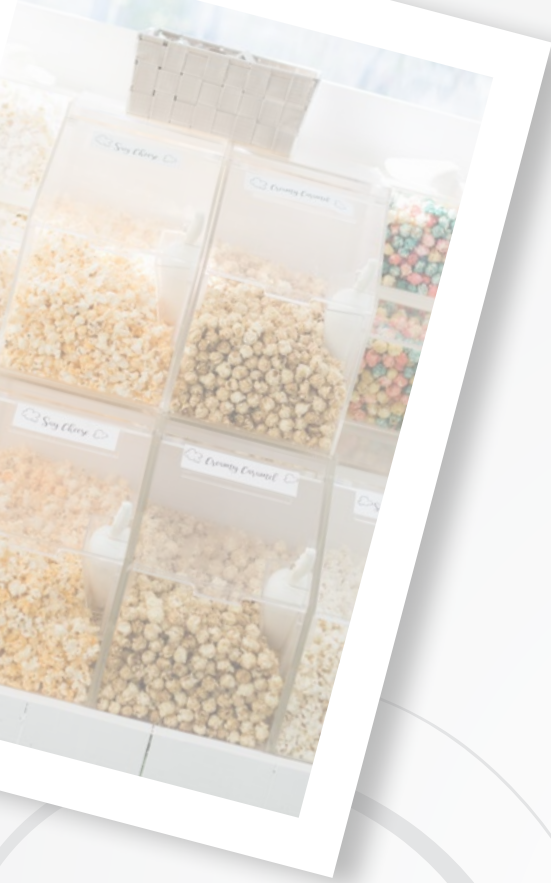
Chocolate Fantasy Cake or Lava Cake

Late Night

Variety of Fresh Cold Cuts, Buns and Condiments

Wedding Cake *(provided by the bridal party)*





START PLANNING YOUR DREAM WEDDING AND CONTACT OUR EVENT DIRECTOR

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www.sawmill-weddings.com

