# Weddings at Trillium Wood

NATURALLY BEAUTIFUL. DISTINCTLY YOURS.



**TRILLIUM WOOD GOLF CLUB • CORBYVILLE, ONTARIO**

WELCOME

# Your celebration starts here

From the first tour to the last dance, our team is here to make planning feel thoughtful, personal and effortless.

Set against the rolling landscape of Trillium Wood Golf Club, your day flows naturally from an outdoor ceremony to cocktails, dinner and dancing in our marquee reception space. Wood & Iron brings the experience to the table with approachable, crowd-pleasing food and warm hospitality.

- One beautiful setting for ceremony and reception
- Exclusive marquee reception space
- Menu planning with the Wood & Iron culinary team
- Flexible options for dietary needs
- A dedicated team from tour through celebration



**A PLACE TO GATHER**

Intimate or lively, classic or relaxed - build a celebration that feels unmistakably yours.



# Private, welcoming and all in one place.

CEREMONY • COCKTAILS • DINNER • DANCING

## THE CEREMONY

- Private event-area setting
- White ceremony chairs
- Signing table
- Floral ceremony backdrop
- Easy guest access

## THE RECEPTION

- Marquee event tent
- Seating for up to 150 guests
- Dance floor and private bar
- Designated outdoor patio
- Flexible walls and floor plans

## THE EXPERIENCE

- Event parking onsite
- Indoor-outdoor flow
- Private outdoor setting
- Wood & Iron catering
- Personalized planning

DINING COLLECTIONS

# Choose the experience that fits your day

Everycollection includes artisanrollsand butter, salad,entrée,seasonalvegetables,potatoorstarch, dessert, coffee and tea, plus vegetarian, vegan and gluten-aware accommodations.



SIMPLY WELCOMING

## Meadow

**$69**



MOST POPULAR

## Woodland

**$89**



ELEVATED DINING

## Grand Trillium

**$119**

HOW TO CHOOSE

Meadow keeps the menu classic and accessible. Woodland adds premium proteins and more choice. Grand Trillium offers the most elevated selections. All dinners are plated; the host selects the menu and guests pre-select an entrée.

### INCLUDED WITH EVERY COLLECTION

- Fresh artisan rolls & butter
- Choice of salad
- Entrée selection
- Seasonal vegetables
- Potato or starch
- Dessert
- Coffee & tea
- Dietary accommodations

Prices shown are per guest. Taxes, service charges, venue rental and beverages are additional.

SIMPLY WELCOMING

# The Meadow Collection

## $69 per guest

**SALAD • HOST SELECTS ONE**

Classic Caesar
Garden salad
Baby greens with apple cider vinaigrette

**ENTRÉE • HOST SELECTS UP TO TWO**

Tuscan chicken breast
Stuffed chicken breast
Pork tenderloin

**DESSERT • HOST SELECTS ONE**

Tiramisu
Chocolate cake
Lemon cheesecake

Plated dinner with roasted garlic mashed potatoes and seasonal vegetables. Guests pre-select one host-approved entrée; a vegetarian entrée is added automatically as needed.



OUR MOST POPULAR

# The Woodland Collection

## $89 per guest

**SALAD • HOST SELECTS ONE**

Classic Caesar
Arugula & cranberry salad
Mixed greens with balsamic vinaigrette

**ENTRÉE • HOST SELECTS UP TO TWO**

Herb-roasted chicken supreme Braised beef short rib
Stuffed pork tenderloin
Atlantic salmon with dill cream sauce

**DESSERT • HOST SELECTS ONE**

Chocolate mousse torte
New York cheesecake
Crème brûlée

Plated dinner with roasted garlic mashed potatoes and seasonal vegetables. Guests pre-select one host-approved entrée; a vegetarian entrée is added automatically as needed.



ELEVATED DINING

# The Grand Trillium Collection

## $119 per guest

**SALAD • HOST SELECTS ONE**

Classic Caesar
Arugula with raspberry vinaigrette
Baby spinach, candied pecans & goat cheese

**ENTRÉE • HOST SELECTS UP TO TWO**

10 oz prime rib
AAA New York striploin
Atlantic salmon
Braised beef short rib
Chicken supreme

**DESSERT • HOST SELECTS ONE**

Sticky toffee pudding
Chocolate torte
Lemon raspberry cheesecake Crème brûlée

Plated dinner with roasted garlic mashed potatoes and seasonal vegetables. Guests pre-select one host-approved entrée; a vegetarian entrée is added automatically as needed.



COCKTAIL HOUR

# Set the tone with flavour

## GRAZING DISPLAYS

| | |
|---|---|
| Charcuterie board | **$12 / guest** |
| Artisan cheese station | **$10 / guest** |
| Seasonal fruit display | **$7 / guest** |
| Vegetable crudité | **$6 / guest** |

## PASSED HORS D'OEUVRES

**Classic • $30 / dozen**
Bruschetta • Spanakopita • Stuffed mushrooms

**Premium • $36 / dozen**
Chicken satay

**Seafood • $48 / dozen**
Bacon-wrapped scallops • Mini crab cakes

**ORDER BY THE DOZEN**

Each price is for one full dozen of a single selection. Choose any combination; every item is billed at its own price tier.



LATE-NIGHT EXPERIENCES

# One more reason to stay on the dance floor







**Gourmet poutine station** — $15
Crisp fries, cheese curds and rich gravy.

**Taco bar** — $18
Seasoned beef and chicken, tortillas and toppings.

**Slider bar** — $15
Beef cheeseburger and pulled-chicken sliders.

**Mac & cheese bar** — $14
Creamy macaroni with guest-selected toppings.

**Nacho station** — $14
Tortilla chips, queso, salsa and classic toppings.

**Sweet table or donut wall** — $12
An assorted display of bite-sized sweets.

All prices per guest. Ask about timing, service format and customization for your guest count.

BAR SERVICE

# Simple, complete bar packages

### CLASSIC HOSTED BAR
## $70++ / guest

- Railspirits and standard mixed drinks
- Domestic beer and house wine
- Soft drinks and non-alcoholic options

### PREMIUM HOSTED BAR
## $80++ / guest

- Classicinclusions plus premium selections
- Premium beer and upgraded wine
- One signature cocktail chosen by the host

### CASH BAR

| | |
|---|---|
| Domestic beer | **$8** |
| Premium / craft beer | **$9** |
| House wine | **$10 / glass** |
| Rail mixed drink | **$9** |
| Premium drink / cocktail | **$11-13** |

### OPTIONAL ADDITIONS

| | |
|---|---|
| Table wine service | **from $30 / bottle** |
| Champagne toast | **$8 / guest** |

++ indicates the 18% service charge and applicable taxes. Last call is 11:30 p.m.; the bar closes at midnight unless otherwise agreed.



PLANNING DETAILS

# A clear path from “yes” to “I do”

## VENUE RENTAL

| | |
|---|---|
| **Friday & Saturday** | **$5,000** |
| **Sunday through Thursday** | **$3,500** |

## PRIVATE OUTDOOR CEREMONY

| | |
|---|---|
| **Event-area ceremony** | **$1,000** |

White chairs, signing table and setup

## VENUE RENTAL INCLUDES

Exclusive marquee reception space • private bar • dance floor • designated patio • event parking

Any approved use of indoor clubhouse areas is specified in the event agreement.

## ADDITIONAL MEALS

| | |
|---|---|
| **Children's meal: chicken fingers & fries or cheese pizza** | **$25** |
| **Vendor meal: priced to match the selected collection** | **$69 / $89 / $119** |

## KEY DATES & TERMS

| | |
|---|---|
| **Deposit** | 25% due upon signing the contract. |
| **Final guest count** | Due 10 days prior to the ceremony. |
| **Final balance** | Due seven days before the ceremony. |
| **Payment methods** | E-transfer, cheque or credit card. Cancellation within 30 days: 50% of total owing. |

## PRICING NOTE

An 18% service charge and applicable taxes are additional. Prices are subject to change; final inclusions and approved access areas are confirmed in the event agreement.

FREQUENTLY ASKED QUESTIONS

# Helpful answers before your tour

### How many guests can you accommodate?

The marquee reception space accommodates up to 150 guests.

### Can we hold our ceremony onsite?

Yes. Our private event area beside the patio can be arranged as a welcoming outdoor ceremony setting.

### How do plated menu selections work?

The host selects one salad, one dessert and up to two entrées. Guests pre-select an entrée; the vegetarian entrée is available automatically and does not count as one of the two choices.

### Can dietary needs be accommodated?

Yes. Vegetarian, vegan and gluten-aware options are available. Share allergy and dietary details during final planning.

### When can we access the venue?

The wedding party and anyone associated with the couple may access the venue the night before, if available, and/or by 8:00 a.m. on the ceremony day.

### Can we bring our own cake?

Yes. There are no cake-cutting, plating or storage fees.

# Let's start planning

Tour the grounds, step inside the marquee and picture your day at Trillium Wood.

**BOOK A PERSONAL TOUR**

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