

Fair Way to forever

2026/2027



The Greens at Renton

The Greens at Renton
969 Concession 14, RR 4- Townsend
Simcoe Ontario
N3Y 4K3

Dear Couples,

Thank you for considering The Greens at Renton to be a part of your wedding journey. Set in the heart of Norfolk County, our 27-hole golf facility is more than just a golf course—it's a place where your wedding dreams can come to life, surrounded by breathtaking scenery and personalized service that ensures your day is nothing short of magical.

At The Greens, every wedding is unique. Whether you're imagining an intimate gathering of 25 or a lively celebration for 175, our venue provides the perfect backdrop, blending seasonal charm with warm, all-year-round accommodations. With us, your love story unfolds in a setting that's as special and enduring as the memories you'll create.

Our culinary team delights in crafting unforgettable dining experiences. From curated menus to custom dishes tailored to your tastes, each bite is prepared with care and designed to bring smiles to all ages and palates. Let us make your reception as exceptional as the vows you'll share.

We invite you to experience the enchanting combination of natural beauty and modern amenities that make The Greens at Renton an ideal choice for your 2026 or 2027 wedding. Let us bring your vision to life, creating a day that's beautifully and unmistakably yours. Our team is here to support you in every way, answering questions and providing guidance as we plan a celebration that reflects everything you've dreamed of.

We look forward to the chance to be part of your love story!

Warmly,
Emilie Kershaw, WPICC
Wedding Planning Certified
Director of Events, The Greens at Renton
events@greensatrenton.com
519-426-3308 EXT 3

All prices are subject to HST, and all consumable items are subject to 15% Service Fee and HST







The Court Yard
HOLDS UP TO 150 GUESTS





The Garden Room

HOLDS UP TO 50 GUESTS





The Ballroom

HOLDS UP TO 180 GUESTS



Rental Spaces

Outdoor Ceremonies April-October for up to 100 Guests	\$650.00
Outdoor Ceremonies April-October for up to 180 Guests	\$900.00
Indoor Ceremonies November-March in The Garden Room	\$250.00
Indoor Ceremonies November-March in The Ball Room	\$400.00
Simulator Cocktail Area Year Round- Maximum 2.5 Hour Usage	\$450.00
Garden Room in season(April-October)	\$1450.00
Garden Room off season (November-March)	\$800.00
Ball Room in season(April-October)	\$2200.00
Ball Room off season (November-March)	\$1100.00
Indoor Reception Simulator usage year round- Main Bar access only.	\$150.00/Hour
Indoor Reception Simulator usage year round- Main Bar & Simulator Bar access	\$185.00/Hour
Getting Ready space for Bridal Party	\$275.00

On course photography tour is a 2-2.5 Hour tour around the golf course to take wedding party photos. This is available seasonally and all spots are weather dependant to ensure the cleanliness and safety of all guests participating. 5 Photo locations are picked prior to the wedding date with the Event Coordinator to ensure a seamless photo tour.

\$350.00

Doesn't not include photographer and is mandatory to take photos within the golf course

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*On Course Photo
Tour*
\$350.00



Cocktail Hour

During cocktail hour, indulge your guests with our enchanting Greens Grazing Board or delightful passed hors d'oeuvres, served in either a playful 4-piece or a generous 8-piece selection per guest. For an extra touch of magic, feel free to offer both!

Greens Grazing Board: \$1550.00

Designed to accommodate up to 120 guests comfortably, our grazing boards are designed to have something to appeal to everyone! Each board is built different with the following basics: Assortment of Smoked Meats, Fresh Sharp cheeses, Fresh & Dried Fruits, Nuts, Breads, Croissants, Crackers, Popcorn, Dark Chocolate, Pretzels, Chocolate Covered, Raisins, Pickled Vegetables, Olives, Mini Brownies & Cookies. Served with Honey, Assorted Mustards, Olive Oil & Balsamic Vinegar & Hummus.

Passed Hors D'Oeuvres:

4 Pieces \$12.00/person or 8 Pieces \$18.00/person.

For the 4 Piece, please select 4 of the options below and for the 8 Piece please select 6 of the options below.

1. **Shrimp Shooters:** Succulent shrimp nestled in a shot glass of zesty cocktail sauce, adorned with fresh parsley for a touch of color and flavor.
2. **Charcuterie Skewers:** A delightful mix of flavors with a cube of assorted cheese, savory salami, a sweet grape, and a mini brownie, all artfully arranged on a skewer.
3. **Grilled Cheese Shooters:** Mini grilled cheese triangles paired with a cozy, rich shot of tomato soup—perfect for a warm, nostalgic bite.
4. **Fried Ravioli Spoons:** Crispy fried ravioli served in delicate china spoons, accompanied by warm, flavorful tomato sauce for dipping.
5. **Maple Bacon Jam Cups:** Sweet and savory house-made bacon jam served in golden phyllo cups—a delightful bite with rich flavor.
6. **Whipped Feta Crostini:** Crunchy crostini topped with airy whipped feta and drizzled with hot honey—a delightful blend of creamy, salty, and sweet.
7. **Brie, Pear, and Balsamic Crostini:** A slice of ripe pear and creamy brie on a toasted crostini, finished with a tangy balsamic glaze—a perfect mix of sweet and savory.
8. **Steak Bite Crostini:** Crisp crostini topped with tangy blue cheese, a tender steak bite cooked to medium, and a touch of raspberry balsamic reduction for an elegant finish.

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Dinner Buffets

All dinner buffets are served with fresh dinner rolls and butter on all tables. Both dinner options include 2 Salads, 1 Pasta, 1 Vegetable Choice, and 1 Starch. The Fair Way Fest includes 1 Meat Option while the Greens Grand Buffet includes 2 Meat Options.

Salads: A choice of 2.

- Classic Caesar Salad
- Garden Salad with assortment of dressings
 - Greek Salad
- Moroccan Couscous salad with dried apricots and almonds
- Baby Kale Salad with shaved parmesan and lemon dressing
 - Arugula, Pear and walnut salad with balsamic glaze
 - House Pasta Salad

Vegetables: A choice of 1.

- Honey glazed carrots with thyme
- Roasted Brussel Sprouts with pancetta
 - Green bean Almondine
- Grilled Corn on the cob with Chipotle Butter
 - Roasted Butternut squash with sage
 - Seasonal Roasted Vegetables

Starch: A choice of 1.

- Roasted garlic and herb fingerling potatoes
- Sweet potato puree with brown sugar and butter
 - Garlic mashed potatoes
 - Rice pilaf
- Lemon and Garlic Couscous

Pastas: A choice of 1.

- Penne Bolognese
- Four cheese baked ziti with a crispy parmesan crust
 - Penne a la vodka with a creamy tomato sauce
 - Gnocchi with sage and butter sauce
 - Cappelletti Alfredo with fresh parsley
 - Penne Carbonara with pancetta and egg.

Main Meats: Fairway Fest a choice of 1 and Greens Grand a choice of 2:

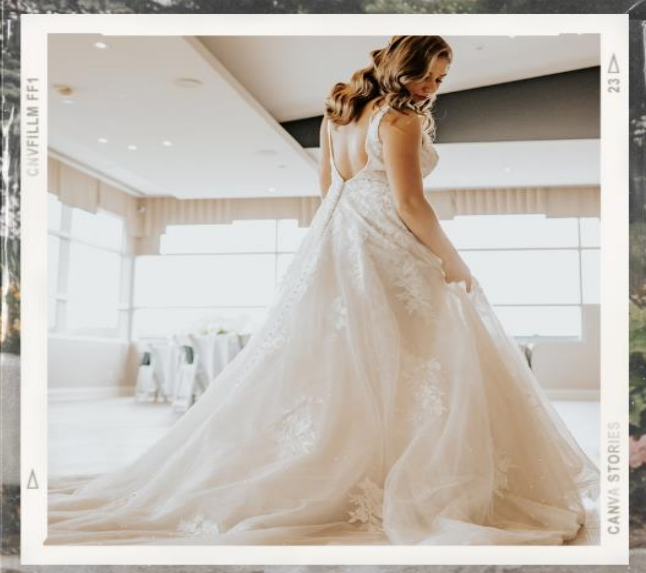
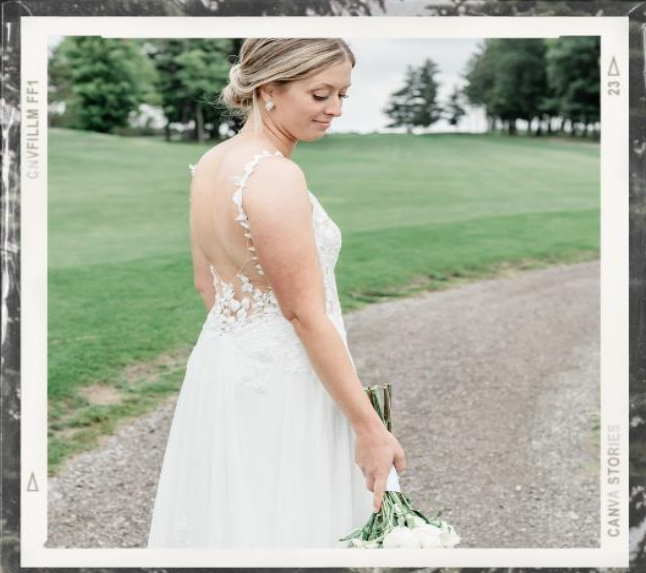
- Herb Crusted Prime Rib with Au Jus
- Slow Roasted Pork Belly with apple chutney
- Grilled Salmon with a cream dill sauce
- Beef Wellington with Mushroom Duxelles
- Roasted Turkey Breast with cranberry sauce
- Stuffed Chicken breast with spinach, feta and sundried tomatoes
 - Herb Roasted ¼ Chicken

Fair Way Fest: \$70.00/Person

The Greens Grand Buffet: \$85.00/Person

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DESSERT AVAILABILITY

DESSERT STATIONS



ALL DESSERT ADD ONS ARE SERVED IN A GRAZING TABLE STYLE WITH A LARGE ASSORTMENT OF FRESHLY BAKED DESSERTS COULD INCLUDE BUT NOT LIMITED TO MILK CHOCOLATE, WHITE CHOCOLATE, DARK CHOCOLATE COVERED STRAWBERRIES, STRAWBERRY SHORTCAKE SKEWERS, DONUT HOLE SKEWERS, PINEAPPLE & STRAWBERRY SKEWERS DRIZZLED IN CHOCOLATE, S'MORES SKEWERS, MINI CHOCOLATE MOUSSE TARTS, MINI LEMON CUSTARD TARTS, NUTELLA MINI CHEESE CAKES, CHOCOLATE CHIP COOKIE DOUGH MINI CHEESE CAKES, BANANA CREAM MINI CHEESE CAKES, ECLAIR CAKES, APPLE PIE ENCHILADAS, PEANUT BUTTER BALLS, ASSORTED COOKIES, MINI BROWNIES, ASSORTED SEASONAL SQUARES, AND MORE.

UP TO 60 GUESTS: \$900.00

UP TO 120 GUESTS: \$1725.00

UP TO 180 GUESTS: \$2550.00

CHEESECAKE TRUFFLES

DELIGHT IN TWO LUSCIOUS CHEESECAKE TRUFFLES, SERVED FAMILY-STYLE ON EACH TABLE FOR A SHARED MOMENT OF SWEETNESS. \$6.00 PER PERSON

APPLE OR PEACH TARTLETS

ENJOY TWO WARM, BITE-SIZED APPLE OR PEACH TARTLETS, PRESENTED FAMILY-STYLE FOR A COZY, COMMUNAL TREAT AT EVERY TABLE. \$6.00 PER PERSON

ASSORTED FRESHLY BAKED COOKIE BAR

A TEMPTING DISPLAY OF FRESHLY BAKED COOKIES IN AN ASSORTMENT OF CLASSIC AND SEASONAL FLAVORS, PERFECT FOR A SWEET INDULGENCE. \$8.00 PER PERSON

THESE OPTIONS ARE PERFECT FOR CREATING A MEMORABLE, SHAREABLE DESSERT EXPERIENCE!

LATE NIGHT STATIONS

PULLED PORK SLIDERS: \$14.00/PERSON

TENDER BBQ PULLED PORK SLIDERS TOPPED WITH CREAMY COLESLAW AND SERVED ALONGSIDE A VARIETY OF CRISPY KETTLE CHIPS—PERFECT FOR A SATISFYING AND FLAVORFUL BITE.

NACHO BAR: \$12.00/PERSON

A COLORFUL, DECORATIVE NACHO DISPLAY WITH HOUSE-COOKED CHIPS, WARM NACHO CHEESE, COOL SOUR CREAM, FRESH SALSA, AND CREAMY GUACAMOLE ON THE SIDE. BUILD THE ULTIMATE NACHO CREATION TO SUIT YOUR TASTE!

CHICKEN FINGERS AND FRIES: \$17.00/PERSON

OUR SIGNATURE, GOLDEN-BREADED CHICKEN TENDERS, SERVED WITH CRISPY HOUSE FRIES AND AN ASSORTMENT OF DELICIOUS DIPPING SAUCES FOR A CROWD-PLEASING FAVORITE.

CORN DOGS: \$12.00/PERSON

CLASSIC, GOLDEN-BATTERED CORN DOGS SERVED WITH A VARIETY OF DIPPING SAUCES—PERFECT FOR A NOSTALGIC AND SATISFYING SNACK!

Terms and Conditions

Embark on the meticulous planning of your upcoming celebration by consulting with our dedicated Event Coordinator to secure your desired date and venue at The Greens at Renton. To confirm your reservation, a non-refundable deposit of \$2500.00, along with a signed Event Contract, is requisite.

The venue strictly prohibits outside food and beverages, except for cake or cupcakes. Please present a store/bakery receipt on the event day.

For dietary considerations, kindly inform the Event Coordinator during the booking phase. A final check for allergies and special dietary restrictions will be conducted 90 days before the wedding. All menu selections will be pre-determined during the initial booking, and a taste testing will be scheduled. Final menu selections will be made the evening of the booked taste testing.

Note that any Prime Rib selections incur a mandatory \$300.00 + HST fee for a carving station with one of our chefs. Final guest numbers and additional food choices must be confirmed 30 days prior to the wedding.

Prices are subject to market fluctuations, with a potential increase of up to 15% based on market inflation no more than 60 days before the wedding. All prices are subject to applicable Ontario Tax Laws, with a 15% additional Service Fee on consumable items.

The bar services and music will conclude at 1:00 AM, and remaining guests must exit the facility. Renters are allotted 1 hour after final call to remove provided items unless otherwise arranged with the Event Coordinator.

Payment timeline: A \$2500.00 deposit is due upon booking, followed by 15% of the estimated balance due within 120 days of venue deposit. 50% of the estimated balance remaining is due 120 days prior to the wedding. Final numbers are due 45 days before the wedding, with final payment scheduled 40 days prior to the event. If booking within 240 days of your wedding date, the Event Coordinator will provide a different payment schedule.

A \$2500.00 deposit for Host Open or Host Toonie Bar is required 7 days before the wedding, with the remainder due the business day following the event. Credit card payments exceeding \$2500.00 are subject to a 3.5% processing fee.

Your seamless celebration journey begins with our meticulous planning and dedicated coordination. Reserve your special moments for 2026/2027 with the expertise of Emilie Kershaw, WPICC, at The Greens at Renton. Contact Emilie at events@greensatrenton.com or call 519-426-3308 EXT 3 to secure your dream wedding date. Let Emilie's professional guidance and meticulous planning make your celebration at The Greens at Renton truly unforgettable.

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