A bride in a white lace dress is holding a large, round bouquet of white flowers. The bouquet is composed of many layers of white petals, creating a full, rounded shape. The bride's hands are visible at the bottom of the bouquet, and she is wearing a ring on her left hand. The background is a blurred grey wall.

Weddings at Horseshoe Resort



HORSESHOE
a
SKYLINE RESORT

Barrie



Forever Begins With A Dream

Congratulations On Your Upcoming Nuptials!

We thank you for considering Horseshoe Resort for your very important wedding celebration. At Horseshoe Resort, we are proud of our four season wedding facilities, excellent service and four-star cuisine.

Imagine a Winter wedding set against the pristine backdrop of fresh snow. Spring, Summer or Fall nuptials overlooking the spectacular 18th fairway from the Valley View Tent. An intimate gathering in our Ellesmere Chapel, or a ceremony view from the top of our ski hill.

Our professional Wedding Coordinator and culinary staff will ensure the utmost attention to detail to make your special day everything you have imagined and more.

Horseshoe Resort, Barrie, ON Canada

sales@horseshoeresort.com | 877-624-0827 | www.horseshoeresort.com

Forever Begins With A Dream



The Horseshoe Resort Wedding Packages include the following:

Menu Tasting,

A tasting of the proposed menu for two guests within four months of your wedding date.

Your Choice of Reception Venue.

White Table Linens and Napkins.

Bridal Suite,

One complimentary bridal suite with a bottle of chilled sparkling wine and Chelsea's Chocolate Truffles.

Complimentary Hors D'oeuvres,
3 pieces per guest.

Host Bar,

Four Hour Regular Host Bar (includes Wine service during dinner)
Regular host bar consists of: Regular Vodka, Rum, Gin, Rye & Scotch,
our house Red & White Wine, Domestic Beer, and Soft Drinks.

Alternative Meals,

For those guests who are vegetarian or have special dietary requirements.

Coffee & Tea Service.

Ample parking is available onsite

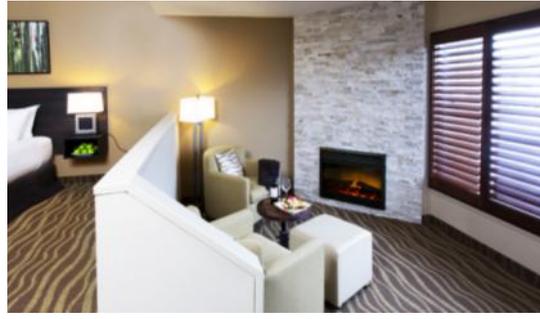
Children's Package available at \$65 per child, including unlimited non alcoholic beverages.

Add \$10 per guest to upgrade to a premium host bar,

Premium host bar consists of: Premium vodka, rum, gin, rye & scotch, our house red & white wine, domestic & imported beers, soft drinks, juices, mineral water, selected liqueurs after dinner served from the bar area

15% service charge and 13% HST are applicable on all menu prices

Accommodations



HORSESHOE ROOMS

Generous and accommodating, our Horseshoe Room offers two queen size beds or one king size bed with a pull out sofa and small sitting area. Each room features a bath with glass stand-up shower and hand-held rain slide bar. Horseshoe Rooms can comfortably sleep up to four people.

DELUXE ROOMS

Our charming Deluxe Room offers a sunken sitting area with cozy electric fireplaces and well-appointed bathrooms. Enjoy two queen size beds or one king size bed with a pullout sofa. Sleeps up to six people.

LOFT SUITES

This two-level suite overlooking the spectacular Valley Golf Course features a main floor with a sunken sitting area with fireplace, a two-piece bathroom and a pull out sofa bed. The spiral staircase leads to your sky-lit bedroom featuring king size bed and full bathroom with oversized whirlpool tub. Sleeps up to four people.

SLOPE SIDE CONDOS

Slopeside Condos consist of two bedrooms, and can sleep six comfortably. With two four-piece bathrooms, an enclosed balcony, fully stocked kitchen, washer and dryer and a living area with a pull out sofa and fireplace, you can relax and socialize in a comfortable home away from home setting. An LCD television with DVD player is in each sitting room and other amenities include, a coffee maker with complimentary coffee.

PREMIER SLOPE SIDE CONDOS

Newly renovated Slope Side Condos consist of two bedrooms and upgraded amenities of our regular Slope Side Condos.

Room Descriptions



Horseshoe Resort offers an ideal destination and picturesque settings perfect for celebrating your big day. Our wide range of venues can accommodate every group size from a rustic intimate elopement to a grand celebration. Whatever you envision, we can help make your dreams come true.

ALPINE ROOM

The Alpine Room is our largest indoor venue, seating up to 140 in a classroom style or 220 for a banquet. Featuring 14 foot ceilings, this 4,050 square foot room with spectacular view of the ski hills offers a number of options for any event.

FAIRWAY ROOM

The Fairway Room is a flexible venue that can accommodate from 40 to 120 guests in a variety of layouts. From boardroom meetings to receptions, this 1,920 square foot room provides the perfect option.

VALLEY VIEW TENT

The Valley View Tent offers an outdoor setting adjacent to Silks Dining Lounge. During the summer months, the Valley View Tent offers a beautiful view of the historic Valley and accommodates 200 for a banquet or reception.

HIGHLANDS CLUBHOUSE

The Highlands Clubhouse features 12 foot ceilings and accommodates up to 120 people. Located separately in a private country club type setting. Offering beautiful views of the Highlands Golf Course.

THE CHAPEL

The Ellesmere Chapel is a rustic chapel used for ceremonies and prayer. The space holds up to 65 people and features 14 foot ceilings. Outdoor ceremony locations available!

Dining Venues



INN DINING ROOM & FIRESIDE LOUNGE

Located in the Inn at Horseshoe, Silks Dining Lounge offers an upscale dining experience where local ingredients meet global food trends. Menus feature a range of organic, gluten free and vegetarian fare and are changed seasonally to reflect locally grown ingredients. Take in spectacular views of the ski hills while you unwind in front of the roaring fireplace with a glass from our eclectic wine selection.

CRAZY HORSE RESTAURANT

Enjoy lunch and dinner, or relax with one of ten draft beers on our upper or lower patio. Pull up a stool to our hand-crafted pine bar and cheer on your favourite teams on the big screen or any one of our many televisions. Crazy Horse is pleased to offer live entertainment every Saturday evening.

COOKHOUSE CAFETERIA

During the winter months, the Cookhouse serves as our cafeteria offering soups,, sandwiches, chili, pizza, snacks and more. Enjoy a delicious foot-long hot dog with a side of spiral fries! We also offer an express line, so you don't have to wait to enjoy favorites!

SHOE BREW CAFE

This cozy coffee shop is located in the Chalet at the base of the hill, offering a variety of specialty coffees, teas and hot chocolate. Warm up with a cup of your favorite brew, or snack on a fresh pastry or decadent dessert made in-house by our very own pastry chef, Faye.

THE LAST YARD

Located in the Highlands Clubhouse, The Last Yard offers a healthy selection of light meals and snacks in the summer months. Enjoy a refreshing cold beverage on our patio with some friends while overlooking our 10-acre driving range. Pop in after a round of golf or stop in on your way by!

Room Rentals



ROOM RENTALS

Après Deck	\$300.00
Fireside Lounge	\$300.00
Inn Dining Room Patio	\$500.00
Fairway Room	\$500.00
Go West	\$500.00
Horseshoe Center	\$500.00
Highlands Clubhouse	\$600.00
Crazy Horse Restaurant	\$500.00
Alpine Room	\$1,000.00
Valley View Tent	\$1,500.00
Chapel	\$1000.00

ADDITIONAL SERVICES

Fire Pit	\$200.00
Dance Floor	\$300.00
Additional Bar Set Up Fee (included bartender)	\$500.00

Wedding Packages



HORSESHOE SIGNATURE WEDDING PACKAGE

\$125 per person

Your Reception Venue
Signature Hors D'oeuvres (3 pieces per person)
3 Course plated Dinner Menu –OR- Buffet style Dinner Menu
Service of Your Wedding Cake
Four Hour Standard Host Bar Package
White Linens & Napkins
Dance Floor & Podium

HORSESHOE PREMIUM WEDDING PACKAGE

\$135 per person

Your Reception Venue
Signature Hors D'oeuvres (3 pieces per person)
3 Course plated Dinner Menu –OR- Buffet style Dinner Menu
Four Hour Standard Host Bar Package
A selection of (2) Late Night Savoury options
Service of Your Wedding Cake
White Linens & Napkins
Dance Floor & Podium
White Head Table Back Drop

HORSESHOE DELUXE WEDDING PACKAGE

\$150 per person

Your Reception Venue
Signature Hors D'oeuvres (3 pieces per person)
4 Course plated Dinner Menu –OR- Buffet style Dinner Menu
Four Hour Standard Host Bar Package
A selection of (2) Late Night Savoury options
Service of Your Wedding Cake
Basic Sweet Table
White Linens & Napkins
Dance Floor & Podium
White Head Table Back Drop

Children's Wedding Package \$65 per person (12 and Under)

Brunch Menu



Crusty Breads & Rolls with Butter

French Pastries/Croissants/Morning Breads

Fresh Cut Fruit Salad with Seasonal Berries

Traditional Eggs Benedict/ Local Farmers Sausage/ Crisp Smoked Bacon

Maple Hot Cakes w/ Ontario Maple Syrup
Gourmet Banana Bread French Toast

Chef Created Omelette Station

Low Fat Yogurts, Granola, Dried Fruit & Nuts

Salad of Heritage Greens
with House Made Vinaigrettes



Nicoise Salad-New Potatoes/Green Beans/Nicoise Olives/Cherry Tomatoes/Egg

Horseshoe Charcuterie w/baby pickles/olives

Ice Chilled Black Tiger Shrimp
Tomato Cocktail, lemon Aioli

Smoked Salmon w/ Capers/Bagels/Cream Cheese

Wild Mushroom Ravioli
Olive Oil/ White Wine/Parmesan/Herbs

Maple & Pommery Glazed Berkshire Ham– Sherry Pan Gravy
Thyme Roasted New Potatoes
Seasonal Vegetable Gathering

Short Crust Apple Pie
Vanilla Cheesecake,
Faye's Inspired Dessert Selection
Assorted Tortes and Squares
Ontario & Quebec Cheese Selection, Grapes & Biscuits

Coffee, assorted Teas and Juice

*\$50 per person
(Minimum 40 people in a private room)*



Hors D'oeuvres Selection



When having a cocktail party 9-10 pieces per person is recommended and when having a pre-dinner reception, 3-4 pieces per person are recommended.

Please select 6—8 varieties (3 Signature pieces per person included in your Wedding Package)

SIGNATURE HORS D'OEUVRES

\$3 per piece

Apple & Brie Grilled Cheese Sandwich with Smoked Honey Mustard
Coconut Shrimp with Margarita Dip
Asian Inspired Vegetarian Spring Rolls with Sweet & Spicy Sauce
Maple- Rosemary Chicken Satay
Meatballs with Spicy BBQ Sauce
Cocktail Sausage Rolls
Smoked Salmon Tartare with Capers & Fresh Dill
Goat Cheese & Truffle Mousse
Prosciutto, Strawberry and Tarragon Canape
Gazpacho Shooter



DELUXE HORS D'OEUVRES

\$4 per piece

Porcini & Parmesan Arancine
Charred Lemon Jumbo Prawns with Sriracha Mayo
Sundried Tomato, Spinach & Goat Cheese Quiche
Caprese Skewer-Heirloom Cherry Tomatoes, Basil, Baby Bocconcini
Vegetarian Sushi Roll with Wasabi Mayo
Lobster Salad with Avocado
Toasted Baguette with Duck Rilette & Fig Jam
Whole Wheat Asparagus Ravioli with Red Pepper Coulis
Herb Grilled Beef Brochette

Reception Stations

Items priced per person, minimum 25 guests, add \$8 per person if under 25 guests



CARVING STATIONS

Your Choice

AAA Striploin-Cabernet Jus, Horseradish, Dijon Mustard.
Grilled Atlantic Salmon-Pineapple & Mango Salsa/Champagne Dill Sauce.
Porkloin-Wild Mushroom Sauce.
Butter & Sage Basted Turkey-Turkey Jus, Apple Stuffing Maple & Mustard.
Glazed Ham-Sherry Sauce.
Served with rolls and butter.

Chef Attendant required \$25 hr minimum 3 hrs.

\$20 per person

SEAFOOD BAR

Oysters, Jumbo Shrimp, Snow Crab Legs & Drawn Butter, Steamed Mussels & Clams with Traditional Garnishes.

\$25 per person

OYSTER BAR

Freshly Shucked Malpeque Oysters with Traditional Garnishes and Accompaniments.

\$15 per person

ANTIPASTO STATION

Antipasto Plate, Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami, Mozzarella, Tomato and Aged Balsamic Vinegar.

\$12 per person

POTATO BAR

Garlic Mashed Potatoes, Red Skin Potato Wedges, Potato Skins, Chives, Sour cream, Bacon, 3 Cheese Blend, Caramelized Onions and Jus.

\$12 per person

PASTA STATION

Create your own Pasta Prepared by our Culinary Team
Selection of Pastas, Sauces, and Fresh Ingredients.

Chef Attendant required \$25 hr minimum 3 hrs

\$20 per person

BAKED BRIE IN A PASTRY

with Lingonberry Preserve and Crackers.

\$9 per person

ONTARIO & QUEBEC CHEESE BOARD

With Fresh Fruit and Assorted Crackers.

\$9 per person

CRUDITES & DIP

\$5 per person



Reception Stations Continued



ASSORTED FINGER SANDWICHES

Smoked Salmon & Cucumber, Black Forest Ham & Aged Cheddar, Roast Beef with Dijon.

\$6 per person

MEDITERRANEAN BREADS & DIPS

Selection of Flat Breads, Pitas, Artisan Breads, Rolls and Grilled Naan Bread, Hummus Tahini, Roast Red Pepper and Goat Cheese Dip, Olive Oil and Aged Balsamic.

\$8 per person

ASSORTED WRAPS & DELI SANDWICHES

Smoked Turkey, Black Forest Ham, Roast Beef, Egg Salad, Tuna Salad and Vegetarian.

\$7 per person

SAVOURY ITEMS

Party Mix, Potato Chips and Pretzels OR Taco Chips with Salsa and Guacamole.

\$4 per person

EXECUTIVE CHEF'S COCKTAIL RECEPTION

Served Reception Style – (minimum 40 people)

Assortment of Artisan Breads, Flat Breads and Pita.
Roasted Garlic Hummus, Red Pepper Goat Cheese, Black Olive Tapenade.
Ontario Butternut Squash Soup Station.

Antipasto Station with Cured Meats, Prosciutto, Salami, Marinated Olives, Artichokes, Roasted Peppers and Marinated Vegetables.

Vegetable Crudités and House Crafted Dip.

Ontario and Quebec Cheese Board, served with Fruit and Assorted Crackers.
Tiger Prawns with Cocktail Sauce and Lemon Wedges.

Chilled Seafood Salad with Chilies and Cilantro,.

Smoked Salmon with Dill Mayo and Toasts.

Steamed Mussels with Creemore Springs and Leeks.

Fresh Herb Grilled Veggie Kabobs, Grilled Chicken Souvlaki with Tzatziki Sauce.

Wild Mushroom Ravioli with Olive Oil, White Wine, Fresh Herbs, Shaved Parmesan.

Roasted Beef Striploin, Cabernet Sauce, Mini Rolls, Dijon Mustard and Horseradish.

Faye's Assortment of Mini Pastries and Cupcakes.

\$48 per person



A La Carte Dinner Menu



A La Carte Dinner Menu

SOUPS

Gazpacho—Chilled Spanish Tomato Soup.

Maine Lobster Bisque - Sea Salt & Pepper Croutons & Scallion Oil.

Ontario Sugar Pumpkin Soup - Maple Cream & Apple Curry Oil.

Forest Mushroom Soup - Asparagus Ravioli & Porcini Essence.

Italian Wedding Soup - Mini Meatballs, Truffle & Ricotta Parcel.

SALADS

Selected Heritage Greens,
Shaved Fennel, Candied Walnuts, Feta, Orange Segments & White Balsamic.

California Field Greens,
Mango Vinaigrette, Herb & Goat Cheese Crostini & Toasted Pinenuts.

Caesar Salad,
Multigrain Croutons, Pepper Bacon, Grana Padano & Lemon.

Grilled Asparagus Salad,
Hard Boiled Egg, Chive Vinaigrette, Roasted Red Pepper & Prosciutto.

Vine Ripened Red & Yellow Tomato Salad,
Baby Arugula, Parmesan, Basil Vinaigrette & Aged Balsamic.

APPETIZERS

Butternut Squash Ravioli- Duck Confit, Braised Leeks & Madeira Jus.
\$5 Surcharge

Wild & Cultivated Mushroom Risotto- Lemon Mascarpone & Flat Leaf Parsley.
\$5 Surcharge

Chicken & Mushroom Crepe- Basil Cream Sauce.
\$5 Surcharge



A La Carte Dinner Menu



ENTREES

All entrées served with Fresh Seasonal Vegetable Bundle & Chef Inspired Potato Accompaniment

8 oz. *House Cut Canadian Prime Rib* au Jus & Yorkshire Pudding.

Prosciutto & Goat Cheese Stuffed Chicken Supreme - Port & Thyme Jus.

Pan Seared Chicken Supreme - Caramelized Pearl Onions, Merlot, Wild Mushrooms & Country Bacon.

Maple Glazed Atlantic Salmon - Citrus Beurre Blanc.

Grilled 8 oz. AAA Striploin Steak - Café de Paris Butter & Cabernet Jus.

Pan Seared AAA Beef Tenderloin with Red Wine Jus & Wild Mushrooms (\$8 Surcharge).



DUO ENTREES

Please choose two of the following:

AAA Striploin Steak, Grilled Chicken Breast, Maple Glazed Atlantic Salmon (\$5 surcharge).

DESSERTS

Double Swiss Chocolate and Amaretto Mousse In a Chocolate Cup with a Raspberry Coulis.

Horseshoe's Signature Sticky Toffee Pudding with Caramel Sauce.

Baked New York Cheesecake served with Raspberry Coulis.

Mint and Crème Chantilly.

Classic Crème Brûlée, with a Brandy Snap.

Grand Marnier Macerated Fresh Fruit and Berries Vanilla Ice Cream & Gaufrette Wafer.

Decadent Chocolate Truffle Torte with Caramel Sauce.



Coffee and Tea Service Included
3 or 4 Course plated dinner included in your wedding package
*Some surcharges may apply

\$50 per person
*Some surcharges may apply

Buffet Menu Selections



Horseshoe Buffet

All Buffets include Freshly Baked Breads, Rolls and Butter
Chef's Inspired Soup

PLEASE SELECT ONE OF THE FOLLOWING:

Fresh Fruit Platter Crisp or Crudités with Dip.

LEAF SALADS (PLEASE SELECT TWO)

Caesar Salad Bacon, Croutons, Parmesan & Lemon.

California Field Greens with Mango Vinaigrette.

Greek Salad with Tomatoes, Cucumbers, Olives, Feta & Greek Dressing.

Spinach & Arugula Salad with Strawberries,
Lemon-Herb Vinaigrette & Toasted Almonds.

COMPOSED SALADS (PLEASE SELECT TWO)

Orzo Pasta Sundried Tomatoes, Flat Leaf Parsley Pesto, Artichokes & Lemon.

Chilled Seafood Salad with Lime & Chili Vinaigrette.

Wheatberry & Raisin Salad.

Broccoli & Cheddar Salad with Bacon Ranch Dressing.

New Potato Chipotle Salad.

Salad Nicoise New Potatoes, Green Beans, Nicoise Olives, Cherry Tomatoes & Egg.

DISPLAY DISHES (PLEASE SELECT ONE)

Chilled Shrimp & Smoked Salmon, Cocktail Sauce, Lemon, Capers & Lemon Mayo.

Horseshoe Charcuterie, Smoked & Cured Meats, Prosciutto, Cheese, Baby Pickles & Mustard.

AntiPasto, Roasted Peppers, Artichokes, Prosciutto, Olives & Cheese.

CARVING STATION (PLEASE SELECT ONE)

Top Sirloin au Jus

Yorkshire Pudding, Dijon & Horseradish.

Maple-Pommery Glazed Ham

Sherry Sauce, Dijon & Grain Mustard.

Roast Pork Loin

Wild Mushroom Sauce & Dijon Mustard.

Buffet Menu Selections Continued

Horseshoe Buffet Selection Continued

CHICKEN & POULTRY (PLEASE SELECT ONE)

Roast Chicken with Tropical Island Salsa.
Chicken Chasseur, Wild Mushrooms, Bacon,
Pearl Onions & White Wine Demi Glace.
Horseshoe Barbecue Chicken.

Applewood Roasted Chicken Breast Tomato Sauce, Baby Spinach & Swiss Cheese.

PASTA (PLEASE CHOOSE ONE)

Fusilli Primavera Spring Vegetables & Alfredo Sauce. Fresh Herbs Rigatoni, Olive Oil, Roast
Garlic, Plum

Tomatoes, White Wine & Shiitake Mushrooms.

Penne Carbonara, Bacon, Parmesan, Cream & Sage.

Orecchiette, Chorizo, Peppers, Baby Spinach, Cherry Tomatoes, Asiago & Olive Oil.

FISH & SEAFOOD (PLEASE CHOOSE ONE)

Grilled Atlantic Salmon, Pineapple & Mango Salsa. Rainbow Trout, Baby Shrimp, Capers &
Lemon Butter.

Arctic Char , Cider Glaze, Parisienne Apples Mussels with Mill St. Organic Lager, Leeks &
Roasted Garlic.

Seafood Melange, Fresh Fish, Shellfish,
White Wine, & Lobster Sauce.

INCLUDED IN BUFFET MENU:

Seasonal Market Vegetables &
Rosemary Roasted Potatoes.

DESSERTS

Fresh Fruit Salad, Baked New York Cheesecake
Pastry Chef Faye Harwood's Inspired Cupcakes
and Mini Pastries.

Sticky Toffee Pudding with Caramel Sauce.
Home Style Apple Pie.

Included in Wedding Package

\$50 per person

Minimum 50 guest if minimum is not met \$8 surcharge per person



Children's Menu



Children 5 and under are free of charge

APPETIZER

Veggies and Dip to Start

ENTRÉE (PLEASE CHOOSE ONE)

Chicken Fingers and Fries,
Macaroni and Cheese or
Mini Burgers and Fries.

DESSERT

Same Dessert as Adult Guests

BEVERAGE

Soft Drinks, Juices, Milk & Chocolate Milk

Sweet Table



SIGNATURE SWEETS

Baked New York Cheesecake
Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
Home Style Apple Pie
Strawberry Rhubarb Pie
Fresh Strawberries and Whipped Cream
Faye's Homemade desserts
\$10 per person

DELUXE SWEETS

Baked New York Cheesecake
Horseshoe's Signature Sticky Toffee Pudding & Caramel Sauce
Home Style Apple Pie
Strawberry Rhubarb Pie
Chocolate Mousse in a Chocolate Cup
Fresh Fruit Salad
Fresh Strawberries and Whipped Cream
Faye's Homemade desserts
\$14 per person



MINI SWEETS

A selection of Faye's inspired mini desserts
\$12 per person

TUXEDO STRAWBERRIES

\$36 per dozen



CHOCOLATE FOUNTAIN

Strawberries, Pineapple, Melon, Marshmallows and Wafers
\$6 per person

COOKIE STATION

An Array of Assorted House Made Cookies
\$3 per person

CUSTOMIZED CUPCAKE STATION

Assorted flavors and colors are Available
\$8 per person

FRUIT PLATTER

An arrangement of Fresh Seasonal Fruits
\$8 per person

Late Night Savory Menu



KETTLE FRIED TRI COLOURED NACHOS

Cheddar-Jack Cheese, Green Onions, Diced Tomatoes, Black Olives, Jalapenos, Baja Salsa, Sour Cream
\$5 per person

LOADED POTATO SKINS

Horseshoe Bbq Sauce, Bacon, Cheese, Chives
\$5 per person

HORSESHOE'S SIGNATURE PULLED BEEF ON CHEDDAR SLIDER BUNS

Housemade Salsa, Crispy Fire Onions and Horseradish Mayo
\$5 per person

POUTINE STATION

Crispy Golden Fries and Spiced Potato Wedges
Natural Beef Jus, Three Cheese Pub Blend, Smoked Mozzarella
Diced Tomatoes, Green Onions and Sour Cream
\$6 per person

Bar Packages

STANDARD HOST BAR

Includes Domestic Beer, Regular Brand Liquor,
House Red and White Wine, Soft Drinks, Juices,
Regular/Decaffeinated Coffee and Tea
Horseshoe Resort provides ice, mix, glassware, and bartenders
\$50.00 per person

PREMIUM HOST BAR

Includes Domestic and Premium Beer, Regular & Premium Brand Liquors,
Liqueurs and Cocktails, House Red and White Wine, Sparkling Wine Toast,
Soft Drinks, Juices, Regular/Decaffeinated Coffee and Tea
Horseshoe Resort provides ice, mix, glassware, and bartenders
\$60.00 per person

DELUXE HOST BAR

Includes a Signature Drink, Domestic and Premium Beer,
Premium Brand Liquors, Liqueurs and Cocktails, Tequila, Bourbon,
Premium Wines, Sparkling Wine, Soft Drinks, Juices,
Regular/Decaffeinated Coffee and Tea
Horseshoe Resort provides ice, mix, glassware, and bartenders
\$75.00 per person

Each additional Standard Bar hour \$12.95 per person
Each additional Premium Bar hour \$15.95 per person

*All specialty beverage items are subject to availability.
In addition to the selections listed above, we are able to create
customized beverage selection for your banquet requirements.*

All of the above Packages are based on a Four Hour unlimited open Bar served
in the same venue.

Bar may close during dinner service, includes 1 bottle of red and white house
wine service during dinner per table.

All pricing plus applicable taxes and gratuities.

Wedding Information

TAXES & SERVICE CHARGES

Food and beverage and function services are subject to a taxable 15% service charge. 13% HST applies to all transactions.

OUTSIDE FOOD & BEVERAGE

Horseshoe Resort does not permit outside food and beverage. To maintain our high food quality standards, Horseshoe reserves the right to make changes and/or substitutions and cost adjustments based on availability of product and current market value. In accordance with health and safety regulations, food and beverage products may not be removed after a function. Wedding cakes are the only exception to this rule.

SPECIAL MEAL REQUESTS & FOOD ALLERGIES

Please inform us of guests that have any food allergies and medical dietary restrictions so that the necessary precautions can be taken when preparing their meal. Please be aware that food in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens, therefore we cannot guarantee a 100% allergy free environment.

SOCAN FEE

All musical entertainment is subject to a SOCAN fee of \$100, plus applicable taxes.

AUDIO VISUAL EQUIPMENT

AV Canada is our in house Audio Visual supplier. Please contact them directly to receive a quote 416.881.7391

PACKAGE HANDLING

Receiving

All packages can be sent to our Shipping and Receiving Department which is open Monday to Friday from 8am to 3pm. Please give notice to your coordinator if anything is being shipped. Storage of packages is subject to space availability. Please label each package with the name of the group coordinator, date of event and number of boxes.

Posting and Decorations

All signage displayed in public areas must be professional and tasteful. Nothing is to be attached, in any manner, to the walls of the banquet rooms or in the hallways. All open flame candles must be enclosed in a glass container which exceeds the height of the flame.