



Executive Chef Julien Ross & his Culinary Team

As a graduate of Humber College, Executive Chef Julien Ross has honed his culinary skills during the past 15 years through experiences abroad mainly in France and Scotland, as well as working other private Golf Clubs and high end restaurants in southern Ontario.

Chef Julien continues to source and develop upcoming chefs from Ontario College Culinary programs. This dynamic culinary team made up of young, eager employees passionate about their career provide an extraordinary culinary experience for your wedding.



**We can customize our menu
to meet specific requests.**



Knowing the importance of your wedding day and the days leading up to your wedding, you will have a professional and experienced co-ordinator to assist you in the step-by-step planning process and offer advice on every detail to make your day a most memorable one on the Island.

Wedding Packages are based on a minimum of 70 guests and include the following features:

- Only one wedding at a time will be hosted
- Custom-designed wedding packages with personalized wedding consultation
- Choice of customized menus – ability to design a menu to satisfy your taste and your budget
- Special prices and menus for children
- Elegant facilities for weddings from 70 to 200 persons
- Courteous, professional staff dedicated to quality and attentive service, ensuring an enjoyable experience on your special occasion
- Beautiful setting for outdoor photography with manicured gardens and mature trees
- Newly renovated and elegantly appointed Indian Head Room, Screened Porch, and Outdoor Promenade Veranda
- Menu tasting for two with wine
- Parking on the mainland and ferry boat service to island on the day of your event
- List of local lodging available in Lake of Bays area for those guests staying overnight
- Decorated head and cake tables with crisp white linens
- Table linens (Specialty Selection available)
- Specially designed and printed menu with your personal greeting for guest tables
- Room equipped with an in-house public address system
- In-house music system featuring classical, contemporary or jazz selections
- Referral service to help complete your wedding plans. We offer information and assistance regarding invitations, photography, lodging, flowers, entertainment, ceremony, decor, wedding cakes and more.

Bigwin's comprehensive Wedding Package is an all-inclusive approach to planning your reception details with no unwanted surprises. This package is designed to provide you with everything you need to make this the wedding day of your dreams. Bigwin is committed to excellence and spares nothing in our attention to detail, our creative and flexible approach to cuisine and our friendly and courteous service staff. Allow us to invite you to our Island and facilities and share a "truly unique experience" that you and your guests will remember for many years to come.

When you are ready to move ahead with the planning (two to three months prior to your wedding date) we will schedule a meeting with you to discuss every detail. From this meeting we will produce a detailed schedule of your special day. Included will be your menu and bar requirements, floor plans and a comprehensive estimate.



**NOW THAT YOU'VE MADE THE MOST IMPORTANT DECISION...
WE'LL LOOK AFTER THE REST.**

Bigwin Island offers you a unique, romantic setting for your special day. Whether you're planning a casual or more traditional reception, our facilities provide the perfect combination of fantasy-meets-reality for your wedding day.

We can accommodate up to 200 of your most cherished guests. Bigwin Island will customize your event to tantalize your palette and your pocketbook. Exceptional service and glorious views make Bigwin Island an easy decision for your wedding reception.

LAKE OF BAYS, MUSKOKA • ONTARIO

BIGWINISLAND.COM

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See you on the island!



A PRIVATE EQUITY GOLF CLUB WELCOMING CORPORATE AND PUBLIC PLAY



◆ THE TRADITIONAL ◆

PRE-DINNER RECEPTION

1-Hour host bar with house brand liquor, domestic beer and house red and white wine

A selection of Hot Hors D'oeuvres and Cold Canapés (4 pieces per person)

DINNER MENU

Selection of Breads with Butter

Choice of One Starters: Soup/Salad

Intermezzo

Choice of One Entree

ENTREES

- Roasted Breast of Grain Fed Chicken, Duchess Potato, Sweet Pepper Batons and Baby Carrots; Applewood Smoked Cheddar Cream
- Pan Seared Trout, Buttered Asparagus, Israeli Couscous Salad; Pink Grapefruit and Charred Orange Gastrique
- Eight Ounce Traditional Prime Rib, Yorkshire Pudding, Roast Potatoes, Vegetable Medley; Natural Jus
- Roasted Slices of Marinated Pork Tenderloin, Saffron Potato Parcel, Vegetable Bundle; Port Jus
- Chickpea Gnocchi, Grilled Vegetables, Sautéed Wild Mushrooms; Balsamic Reduction (Vegetarian and Gluten-Free)

A dessert of your choice

Coffee and Tea

House red and white wine served during dinner

POST DINNER RECEPTION

2-Hour host bar including house brand liquor, domestic beer and house red and white wine

Late Evening Treats, Freshly Baked Cookies, Bite size pastries, Coffee and Tea

(\$179 pp.)

◆ THE CLASSIC ◆

PRE-DINNER RECEPTION

1-Hour host bar with house brand liquor, domestic beer and house red and white wine

A selection of Hot Hors D'oeuvres and Cold Canapés (5 pieces per person)

DINNER MENU

Selection of Breads with Butter

Choice of Two Starters: Soup/Salad

Intermezzo

Choice of One Entree

ENTREES

- Sundried Tomato and Goat Cheese Mousse filled Chicken Supreme, Orzo with Spinach and Baby Vegetable Bundle; Basil Cream Sauce
- Duet of Lemon Thyme Mousse filled Chicken Breast and Seared 6oz Beef Tenderloin, Rosti Potato and Stuffed Zucchini; Chive Cream and Madeira Jus
- Pappardelle Primavera (Vegetarian; Gluten-Free Option Available)
- Pesto Filo Wrapped Salmon, Sweet Potato Purée, Steamed Asparagus; Ice Wine Velouté (Duet option available adding 2 Garlic Tiger Shrimp)
- Duet of Asiago, Artichoke and Arugula filled Chicken Breast and Poached Salmon, Roasted Potatoes, Steamed Vegetable Bundle; Mushroom Cream and Cranberry Beurre Blanc

A dessert of your choice

Coffee and Tea

House red and white wine served during dinner

POST DINNER RECEPTION

2-Hour host bar including house brand liquor, domestic beer, and house red and white wine

Late Evening Treats, Freshly Baked Cookies, Bite size pastries, Coffee and Tea

(\$189 pp.)

◆ THE MUSKOKAN ◆

PRE-DINNER RECEPTION

1-Hour host bar with house brand liquor, domestic beer and house red and white wine

A selection of Hot Hors D'oeuvres and Cold Canapés (6 pieces per person)

DINNER MENU

Selection of Breads with Butter

Choice of Two Starters: Soup/Salad

Intermezzo

Choice of One Entree

ENTREES

- Truffle Oil and Sage Mousse filled Supreme of Chicken, Wild Rice and Bell Pepper Risotto, Double Smoked Bacon wrapped French Beans; Thornbury Pear Cider Velouté (Duet option available adding 6oz Beef Tenderloin)
- Pan Seared 8oz Beef Tenderloin, Roasted Garlic Mash Potato, Broccoli Spears and Slow Roast Tomato; Mushroom Marsala Jus
- Grilled Ten Ounce Certified Angus Strip Loin, Sweet and Yukon Gold Potato Pavé, Baby Vegetables, Onion Straw and Forest Mushrooms; Port Jus
- Baked Cod, Edamame Beans, Grilled Fennel, Slow Roast Tomatoes; Black Olive Oil
- Grilled Vegetable and Bocconcini Tart (Vegetarian; Gluten Free Option Available)

(Duet option available adding a 4oz Butter Poached Lobster Tail)

A dessert of your choice

Coffee and Tea

House red and white wine served during dinner

POST DINNER RECEPTION

2-Hour host bar including house brand liquor, domestic beer, and house red and white wine

Late Evening Treats, Freshly Baked Cookies, Bite size pastries, Coffee and Tea

(\$199 pp.)

◆ SOUPS ◆

- Tomato and Roasted Pepper Bisque; Basil Oil and Parmesan Crostini
- Cream of Shiitake Mushroom and Roast Garlic; Brie Crostini
- Minestrone
- Butternut Squash and Maple Brown Ale, Chive Cream
- Sweet Potato and Leek Parmentier
- Cream of Asparagus; Spears and crumbled Blue Cheese

◆ STARTERS & SALADS ◆

- Wedding Salad; Field Greens, Brunoise of Melon, crumbled Goat Cheese, Raspberry Vinaigrette
- Caprese Salad; Buffalo Mozzarella, Vine Ripened Tomatoes, Rocket; Aged Balsamic Reduction
- Summer Salad; Mix greens, Goat Cheese, Julienne Vegetables, Strawberries and Candied Pecans; Berry Vinaigrette
- Baked Brie, Spinach, Mushroom and Tomato Tart; Fig and Ginger Marmalade
- Poached Pear Salad; Julienne Vegetables, Praline Pecans and Old Cheddar Crumble; Bacon Vinaigrette
- Mini Antipasto; Grilled Vegetables, Bocconcini and Charcuterie Meats
- Traditional Caesar Salad; Romaine Lettuce, Croutons, Maple Bacon Crisp, Romano Shavings and Creamy Caesar Dressing
- Crab and Lobster Salad, Sliced Avocado and Tomato; Sweet Mango Coriander Coulis
- Tandoori Shrimp and Charred Onion Cakes, Petite Rockette and Sweet Pepper Salad; Lychee Raita Sauce (additional \$2)
- Beef Tenderloin Medallion, Cherry Tomato and Asparagus Risotto (additional \$3) Mint Lychee Sauce
- Leek wrapped Shrimps and Scallop, Sunchoke Purée, Tomato Concassé, Frisée Lettuce (additional \$3)

◆ INTERMEZZO ◆

- Gin Pink Grapefruit
- Limoncello
- Crémant and Grape
- Peach Vodka

◆ DESSERTS ◆

- Chocolate Trio: White Chocolate Brûlée, Dark Chocolate Rum Truffle, Milk Chocolate Raspberry Pâté, Sauce Anglaise and Berry Coulis
- Assorted Crème Brûlée: Vanilla, Ginger and Coffee flavoured
- Salted Caramel Cheese Cake; Chantilly Cream
- Raspberry and Dark Chocolate Orange Mousse with assorted Berries
- Nutella and White Chocolate Crêpes, Strawberries and Orange Segments

Make Bigwin Island Your Destination For a Truly Unique Wedding Experience.

Prices include 15% service charge, 13% HST. Room Rental Charge for Indian Head Room, Screened Porch and Promenade Veranda: \$2,000.00. Room rental charge not included. Prices are subject to change. On Site Ceremony Fee \$500 plus Chair Rental Fee \$5 per Chair.