

MAKING MEMORIES IN MUSKOKA 2018-2019 WEDDING PACKAGE



Make it a
CLUBLINK
Wedding

Melissa Felton
Conference Services Manager, Weddings and Special Events
mfelton@clublink.ca :: www.rockycrest.ca
705-375-2240 ext. 302
(800) 263-5763 ext. 302



The Journey Starts Here...

Congratulations on your recent engagement and upcoming nuptials!

Thank you for considering Rocky Crest Golf Resort as a possible location for this memorable celebration . At Rocky Crest you will experience the uniqueness of our traditional Muskoka Resort, breathtaking views of pristine Lake Joseph, warm genuine friendly staff, along with unmatched service.

Our Executive Chef, brings Muskoka inspired cuisine to this beautiful dining atmosphere. The extensive wine list and the menu's locally sourced fish, meats, produce and artisan foods & beers create a true Muskoka experience in every bite. Our Executive Chef strives in his commitment to putting a story of this region on every plate for the diner's culinary experience. Our Culinary Team is an essential supporter of local farmers and vendors.

Your onsite wedding planner and our team of hospitality professionals will help create the experience and wedding day that you have always envisioned. At Rocky Crest we are committed to ensuring the memories of your wedding will last a lifetime...

Wishing you life long happiness,

Melissa Felton- Conference Services Manager, Resort Wedding Specialist

General Information

Rocky Crest Golf Resort offers a la carte and packaged options to suite your wedding requirements. Minimum revenue guarantees may be required for your event based on venue and time of year.

Food Information

Abiding by a strict health and safety policy, Rocky Crest Resort requires all food and beverage that is consumed during the event to be supplied and prepared by Rocky Crest Resort. The wedding cake/cupcakes are the only exception to this policy, the storage and handling requirements must be organized through your Conference Services Manager.

Beverage Information

Rocky Crest Resort is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Rocky Crest Resorts liquor license at the prices determined and posted by the Resort. Guests of the facility and those attending the event may not bring in alcoholic beverages into service areas.

The sale of alcohol is permitted between 11 am and 2 am daily. Product other than those noted on our wine and beverage lists can be ordered upon requests specifically for your function, upon availability from the LCBO. Special order beverages will be priced at costs determined by Rocky Crest Resort. *If you have special order product you wish for us to bring in you will be financially responsible for the full amount of product ordered.

SOCAN and Re-Sound Fees

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Musical Publishers of Canada) charges.

Save Your Date

Based on business levels and demand on dates, we are happy to discuss the option to hold your preferred date for up to 1 week, while you go through your decision making process, some blackout dates may apply, please understand this is based on demand for that specific date.

Taxes and Administration Fees

Our current Provincial tax HST is 13%, applicable on all food and beverage, rentals, administration fees and services. All Taxes are subject to change. A administration fee of 20% applies to all venue rentals, food and beverage and HST.

Rehearsal

We will be happy to offer assistance with a walk through for the ceremony rehearsal, this is a great opportunity to ensure that everyone understands their rolls and flow of the ceremony. A time will be schedule for this and will be noted during your planning session.

Food Tasting Policy

As part of our deluxe wedding package we are pleased to offer a food tasting for all weddings over 65 guests. We wish to extend an invitation to join us for dinner for 2, for the bride and groom, in our Windows Dining Room for an opportunity to experience our culinary talents. This is a complimentary service that we are pleased to offer. You will have the opportunity to take advantage of our full dinner menu. Please book this reservation for a food tasting through Melissa Felton directly. (Based on availability)We are also happy to extend this invitation to parents , if they wish to join the tasting our regular full dinner menu will be offered to additional guests over 2 ppl. We will be pleased to accommodate this as long as it has been pre-arranged. The pricing for dinner for additional guests, will be based on regular menu pricing.

Wedding dinner tastings will include, two appetizers, two main courses and two desserts. Not included in wedding dinner tastings, rehearsal dinner menus, late night food and hors d'oeuvres. Wedding Dinner Buffets, will include a tasting off of our regular dinner menus only.

Outdoor Ceremony Options

Sun Dock Ceremony

Located on the sparkling waters of spectacular Lake Joseph with an unmatched backdrop in the heart of cottage country.

Rental fee for the Wedding Ceremony on the Bayside Dock is an additional cost of **\$1500.00** including 100 white folding resin patio chairs. Bayside Dock Ceremony Site is available to weddings with a minimum of 40 guests

***ADD Ceremony and Cocktail Reception music from Muskoka Touring Company \$500.00, this includes lapel mic for the minister full ceremony music needs and cocktail reception music.**

May-June and September-October from 4:00 PM, July and August from 5:00 PM

* LONG WEEKENDS -THE DOCK IS NOT AVAILABLE FOR A WEDDING CEREMONY.

Armishaw Beach Ceremony

Nestled amongst the woods, boasting a beautiful backdrop on Armishaw Lake. Intimate, rustic and romantic picturesque Armishaw Lake ceremony location is a true Muskokan setting.

Ceremony Rental fee of \$750.00 this includes set up of up to 100 white folding patio chairs.

***ADD Ceremony and Cocktail Reception music from Muskoka Touring Company \$600.00, this includes lapel mic for the minister full ceremony music needs and cocktail reception music.**

This location is available for weddings up to 180 ppl.

Available for ceremonies at any time of the day.

*Please note that this location does not have power access.

Algonquin Room

The Algonquin rooms is situated along the waterfront of the property boasting spectacular views of Lake Joseph and a private outdoor deck.

Perfect for smaller weddings and rehearsal dinners under 32 ppl.

Rental fee for this venue is \$500.00

Bayside Patio

With panoramic views of Lake Joseph your guests can enjoy a cocktail reception or rehearsal dinner.

Rental fee for the Bayside Patio is an additional cost -\$500.00 if the bar is based on consumption bar, \$750.00 if the bar is a bar package bar. The Bayside Patio is not available for Cash bar receptions.

The Bayside Patio is available for a cocktail receptions in May, early June, mid September and October

(not available mid-June through mid-September)

On the Green Gazebo

Situated at Rocky Crest Golf Club, just off the 18th hole you will find our Gazebo Room, perfect for smaller dinner functions with a guest list under 22 ppl.

Rental fee for this venue is \$500.00

Tent Reception Area

Located outside our Marquee Tent we have a lovely reception area that is perfect for an intimate wedding ceremony, the additional cost for this space with chairs \$300.00.

Reception Options

Marquee Tent

This Luxurious three-season event space boasts romantic chandelier lighting along with a cozy outdoor reception and bonfire space that embraces a true outdoor Muskoka wedding experience. The Marquee tent seats up to 180 guests.

Rental fee for the Marquee Tent is an additional cost of **\$3900.00, includes Muskoka Touring Company DJ Service for dinner and dance.**

The tent rental fee also includes White Chiavari Chairs, floor length white linen and white cloth napkins. Due to noise restrictions and for the comfort of all guests the music at the Marquee will be turned down at 11 pm with background music until 12 am. Unfortunately Live Bands are not permitted for Marquee Tent Weddings.

~Please note that there is a minimum number of guests required to book this space, which applies based on date

Lakeside Conference Centre

Rental fee for the Lakeside Conference Centre **\$2500.00, includes Muskoka Touring Company DJ Service for dinner and dance.** Due to noise restrictions and for the comfort of all guests the music at the Lakeside Conference Centre will be turned down at 11 pm and turned off by 12 am.

Live Bands are permitted, however band must be finished by 10 pm

~Please note that this venue is perfect for 30-50 people, banquet style, buffet service only available in this location.

DJ Service

The rental fees of the following venues includes the DJ services of Muskoka Touring Company; Marquee Tent, Lakeside Conference Centre, Lake Windows Dining Room, Clubhouse at Rocky Crest Golf Club. for dinner and reception/dance music. Rocky Crest is pleased to announce that Muskoka Touring Company, Muskoka's #1 DJ, has partnered with us to be our in-house DJ. Please visit them online at www.muskokatouringcompany.com. This inclusion has no cash value.

Windows Dining Room

Overlooking beautiful Lake Joseph, this location is available on selected dates only for wedding dinner and receptions, a minimum room block will apply

Rental fee for Windows Dining Room is an additional cost of **\$2500.00, includes Muskoka Touring Company DJ Service for dinner and dance.**

Due to noise restrictions and for the comfort of all guests the music at the Windows Dining Room will be turned down at 11 pm and turned off by 12 am

Clubhouse at Rocky Crest Golf Course

Available on occasion for Member weddings, please ask for details on dates that may be available for this venue.

Venue Rental Fees

Venue fees at Rocky Crest Resort are charged separately for each event. Availability of space is dependent on time of year. Food and Beverage selections are additional and may require a minimum spend with the venue space.

Venue fees encompass the following; use of the facility, tables and chairs, white on white linen, china, flatware, banquet glassware, votive candles for guest tables, service and bar staff.

Base set up and tear down of the event is also included in rental rates.

*Additional labour fees may apply, ie; arrangement of decorations/ changes to agreed on diagrams.

*All of our event venue spaces are subject to availability and are subject to interaction with other events occurring on the Resort on the same date.

Rocky Crest Wedding Package

Your Rocky Crest Wedding Package Includes...

Personal on-site wedding planner

Wedding agenda for overnight guests at check in

Hors d'oeuvres during reception (3pcs/pp)

One toasting size glass of sparkling wine

Late evening coffee station

3 Votive holders and white tea lights on each table

Printed dinner menu on each table

White table linens and napkins

Private bonfire from 9 pm- 1 am located at the tent the night of the wedding

Complimentary dinner for 2 ppl ~please see our food tasting policy page

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Complimentary loft suite on your wedding night with congratulatory gift

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Complimentary one night stay in a loft suite

with dinner on your first anniversary *

All packages based on a minimum of 65 guests

*Based on Availability

The above items listed in this package have no cash value.

The above items are included when purchasing from the full wedding package and do not apply to any other promotional package offers.

Plated Dinner Menu

Your plated dinner includes, fresh baked breads and butter, 3 or 4 course menu from the selections featured and coffee service station.

Please select 2 entrée choices from the entrée selection, please note that you will need to provide the entrée choices in advance (30 days). For ease of service we also request that a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating (escort) card. Dinner Entrees will be served with your choice of garlic smashed potatoes or roasted potatoes and seasonal vegetables.

Our chef is pleased to customize your wedding menu beyond what you will find in this wedding package, if you have any further menu questions or suggestions please speak to us further.

Soups

Butternut squash with apple- *Chefs' Fall Favourite*

Roasted tomato and goat cheese

Cream of wild mushrooms

Yukon gold potato and wild leek- *Chefs' Spring Favourite*

Spicy cauliflower

Salads/Appetizers

Ontario Baby Greens salad- *Chefs' Summer Favourite*

with grape tomatoes, cucumbers, spiced pecans, diced red peppers and white balsamic cranberry vinaigrette

Boston Bibb and Watercress salad

with crumbled goat cheese, sundried cranberries, red peppers and house herb vinaigrette

Arugula salad

Baby arugula with shaved granny smith apple and strawberries finished with a Lime yogurt dressing

Romaine Hearts

Crisp romaine lettuce, slivered Padano cheese, tossed in a classic lemon Caesar dressing. Garnished with a balsamic toast point

Smoked Atlantic Salmon

served with crisp garden greens, red onions and a cranberry lime marmalade

Wild & Tame Creamed Mushrooms

A fine selection of mushrooms and poppa Jims honey in a golden phyllo basket accented by truffle essence, reduced balsamic drizzle

Vegan and Vegetarian Entrees- \$78 per person 3 course/\$80 per person 4 course

Vegetable Risotto -*GLUTEN FREE/VEGETARIAN*

Shiitake Mushrooms, scallions, red peppers and smoked garlic sautéed in olive oil and folded into Parmigiano Reggiano and Arborio Rice

Grilled Tofu Stir Fry -*VEGETARIAN/GLUTEN FREE*

Sesame-ginger marinated tofu and julienned peppers, red onions, carrots, zucchini, and celery finished with our house made pineapple lime sweet chili sauce

Vegetarian Phyllo Strudel -*VEGETARIAN*

Baked and served over cous cous finished with a rustic tomato sauce

Stuffed Red Pepper -*VEGAN/GLUTEN FREE/CALORIE WISE*

Shallots, Garlic, mushrooms, and fresh thyme sautéed in olive oil, tossed with golden quinoa, and stuffed in a red pepper, served oven roasted on a bed of arugula with a fresh basil tomato coulis

Rockin' Moroccan Vegetable Stew -*VEGAN/GLUTEN FREE/CALORIE WISE*

Sweet potatoes, carrots, parsnips, celeriac, zucchini, peppers, and Vidalia onions cooked in Moroccan spices and stock, served on a bed of cumin and cilantro scented steamed basmati rice

Plated Dinner Menu

Entrees

Beef

Roasted Alberta Striploin of beef with a green peppercorn sauce- *Chefs' any Season Favourite*
\$89 per person 3 course/\$94 per person 4 course

Slow roasted Alberta Prime Rib au jus
(Minimum 20 people required)
\$90 per person 3 course/\$95 per person 4 course

Grilled Beef Tenderloin with a merlot reduction
(not included in the 10K wedding package, upgrade of \$10 per person)
\$90 per person 3 course/\$93 per person 4 course

Chicken

Chicken Breast Stuffed with Granny Smith Apple- *Chefs' Fall Favourite*
and old Canadian cheddar, finished with a apple cider glaze
\$82 per person 3 course/\$85 per person 4 course

Crisp Skin Chicken Breast- *Chefs' Spring Favourite*
finished with a double smoked bacon and wild mushroom cream
\$82 per person 3 course/\$85 per person 4 course

Fish

Pan Seared Fillet of Atlantic Salmon accompanied by a citrus beurre blanc
\$83 per person 3 course/\$86 per person 4 course

Trout pan seared with maple lime glaze
\$83 per person 3 course/\$86 per person 4 course

Dessert

New York Style Cheesecake- *Chefs' Fall Favourite*
accompanied by our house-made Muskoka Blackberry and Irish Cream compote

Muskoka Berry Tea Cake- *Chefs' Spring Favourite*
warm fresh berries over a warm savory tea biscuit accented by sweetened heavy cream

Apple Blossom
warm apples bundled in pastry, topped with fresh farm cream

Vanilla bean Crème Brûlée

Decadent Chocolate Cake
finished with a Frangelico scented cream

Strawberry Rhubarb Crumble- *Chefs' Spring Favourite*
warm fruit filled rolled oat crumble complimented with farm fresh cream

Carrot Cake
moist carrot cake with cream cheese icing , finished with farm fresh cream

* If you wish to use your wedding cake for dessert a \$5 per person plating fee will apply.

Kids Menu
\$25

Crudités and Dip

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Choice of 1

Chicken fingers and fries
Mac and Cheese

Pasta with Tomato Sauce

~

Cookies

Dinner Buffet Selections

Rocky Crest Buffet

Selection of baked breads
Local field greens
Plus Chef's choice of two more gourmet salads
Canadian and international cheese board
Crudités and dip

Please select one entrée from each of the categories below

From the Carver

Roasted boneless turkey breast with a rich red wine sauce
with woodland mushrooms and thyme sauce
Roasted Alberta prime rib with a natural pan jus
Slow oven roasted pork loin with a Maple glaze
Roasted leg of Lamb with fresh mint jus

From the Sea

Baked lemon peppered Atlantic salmon served with a tropical salsa
Muskoka bay rainbow trout, fine vegetables and a cilantro citrus sauce
Sole stuffed with baby shrimp and dill cream

Pasta

Create your own pasta

Choose between Penne, Fusilli and Rigatoni noodles
Please select three of the following ingredients:
Smoked chicken, grilled vegetables, kalamata olives, wild mushrooms, sweet peppers, scallions, Italian sausage
Please select one of the following sauces:
Tomato, tomato cream, garlic cream or pesto cream sauce
All entrées are served with seasonal vegetables, potatoes or rice
Our Pastry Chef's selection of cakes, pastries and seasonal fruits
Freshly brewed coffee and tea

\$89 per person (Minimum of 40 people)

BBQ Dinner Buffet Menu

Basket of freshly baked breads
Chef's choice of three gourmet salads
Pickle tray, homemade potato chips
Whole side of BBQ Atlantic salmon

Please select two of the following entrées:

New York Striploin Steak
Marinated Breast of Chicken
Baby Pork Back Ribs
Medallions of Pork Tenderloin
Local trout

All entrées will be served with corn on the cob, Roasted potato, Grilled vegetable platter

Our Pastry Chef's selection of pies, cakes and seasonal fruit
Freshly brewed coffee service

\$89 per person (Minimum of 50 people)

Dinner Buffet Selections

Lobster BBQ'S

Selection of fresh baked breads
Hand picked baby greens
Creamy Coleslaw
Vine ripened Tomato & shaved red onion
with a balsamic glaze
Whole side of BBQ Atlantic salmon

BBQ Stations

Tiger Shrimp Kebobs (5shrimp skewer)

Mussels Marinara
Steamed fresh mussels in a tomato broth
with vegetable medley and basil
Bbq chicken breast
Corn on the cob,
Grilled vegetable platter
Baby roasted potato,

Action Stations

Live Lobster Cooking Station
with garlic lemon butter

Chocolate Fountain
Dipping Delights for the Chocolate Fountain
Strawberries, Marshmallows, Pretzels, Bananas, Peaches,
Mango, Grapes, Cherries, Pineapple, Graham Crackers
\$145 per person (Minimum of 50 people)

Action Stations

add to your buffet

Pasta Station

Choose your cut of noodles
Two sauces and specially prepared ingredients
\$8.00 per person

Carving Stations

Beef Tenderloin

\$11.00 per person

Suckling Pig

Crisp, ale-basted skin carved for your eyes only
\$8.00 per person

Live Lobsters

With garlic butter
Market priced

BBQ Enhancements

Beef Tenderloin 6oz-\$18 per person
Black Tiger Shrimp Skewers (5 pieces)-\$10 per person
Lobster Tails-4oz \$16 per person-5oz \$23 per person
Whole Suckling Pig-\$480 (30-40 people)

(Require 2 weeks notice)

Prices subject to change with 90 days notice

Hors D'oeuvres

Hors D'oeuvres, the following are included as part of your Rocky Crest Wedding Package, based on three pieces per person, please select an assortment of 2-4 of the following. Please ask for a detailed upgraded list with pricing for enhanced selections. Additional Hors D'oeuvres at \$40/dozen

Hot

Chicken Satay

Marinated in garlic and sesame oil served with assorted dipping sauces

German Style Mini Potato Pancake

Potato pancake topped with sliced Debreziner sausage and a hint of honey mustard

Spanakopita

Filo triangles stuffed with spinach and feta cheese

Spring Rolls

Vegetarian style with a chili plum sauce

Crispy Fried Crab Cakes

Served with a mango chili glaze

Mini Beef Wellingtons

With a peppercorn Ranch sauce

Cold

Mini Bruschetta

Diced roma tomatoes, fresh basil, olive oil, garlic, topped with goats cheese

House Smoked Trout

On cucumber slice with a dill flavoured goats cheese

Roast Beef & Stilton

On Toast Rounds with Honey Mayo

Smoked Duck Breast

On toasted multigrain bread, cranberry chutney

**For all of our promo packages where hors d'oeuvres are included, the hors d'oeuvre selection will be chef selected, please advise if you wish to include a vegetarian option.*

Reception and Late Night Food

Late Night

Chef's Gourmet Pizza- Assorted Pizza

\$18 per 8 slices

Baked Potato Bar

Build your own Baked Potato, with sour cream, cheese, bacon bits, chives, shredded cheese, sautéed onions, broccoli and salsa,

\$16.95 per person

Grilled Cheese Station

Custom built grilled cheese sandwiches prepared accompanied by an assortment of garnishes

\$16.95 per person

Make your own Poutine Station

French fries, gravy, grated cheese and green onions

\$16.95 per person

From the Cart

All beef hotdogs and Debreziner Style Sausage, served with Crusty Buns, Traditional Garnish and Condiments

\$16.95 per person

Buffalo Wings

Crispy wings tossed in your choice of mild, medium, hot, or honey garlic

\$18 per pound

Sandwich Platter

Assorted Deli & finger Sandwiches

\$90 serves 20

House made Kettle Chips

\$14 per Basket

Selection of Homemade Cookies

\$2.00 per cookie

Late Night Popcorn Cart

Popcorn Cart Station includes 1 staff member popping and scooping for 1 hour

Fresh popped popcorn, assortment of flavourings and bags

\$450

Cupcakes

~Rocky Crest wedding cupcake package~

100 vanilla and chocolate cupcakes with white icing

\$400.

Cotton Candy Cocktail Reception

1 hour live action cotton candy station

\$450

Sweet Table

Our Pastry Chef's selection of Assorted cakes, Butter tarts

Brownies, Country baked pies

New York style cheesecake

Seasonal fruits

\$16.95 per person

Platters

Crudités and Dip

Crisp, fresh garden vegetables with spiced dip

\$75/Serves 20

Cheese and Crackers

Assortment of international cheese, crackers and fresh fruit

\$190/Serves 20

Antipasto

Grilled peppers, asparagus and mushrooms, marinated artichoke hearts, olives and herb crusted

goats cheese

\$110/Serves 20

Smoked Atlantic Salmon

Thinly sliced salmon garnished with lemons, capers and Spanish onions

\$190/Serves 20

Shrimp Pyramid

Skewered, chilled black tiger shrimp accompanied with cocktail sauce

\$350 (100 pieces)

Rehearsal Dinner Menu

BBQ Menu

Local field greens
Chef's choice of two gourmet salads
Fresh vegetables and dip
Pickle tray
All beef hamburgers and vegetarian burgers
Chicken breast, marinated and grilled
All entrées will be served with crusty buns, traditional garnish and condiments
Our Pastry Chef's selection of finger pastries & whole fresh fruit
\$31

Pub Dinner

Garlic bread
Crisp, fresh garden vegetables with spiced dip
Traditional Caesar salad
Chef's gourmet pizzas
Honey garlic pork riblets
House made Chili
served with sour cream and grated cheese.
Selection of House made cookies and whole fresh fruit
\$32

Mexican

Chef's choice of two gourmet salads
Fresh vegetables and dip
Taco seasoned ground beef, chicken and vegetable fajita mix
Soft flour tortillas
Our Chef's selection of finger pastries
\$29

Stir Fry

Selection of freshly baked breads and butter
Local field greens, Sesame cucumber salad
Oriental chicken vegetables stir-fry
Served with chef seasonal vegetables and rice
Our Chef's selection of finger pastries
\$29

Lasagna Buffet

Selection of freshly baked breads and butter
Creamy Caesar salad, Roasted Maple carrot salad
Beef or vegetarian lasagne
Our Pastry Chef's selection of finger pastries
\$28

Pasta Buffet

Selection of freshly baked breads and butter
Local field greens, Creamy coleslaw
Penne pasta with
Smoked chicken, grilled vegetables, scallions, in a tomato cream sauce
Our Chef's selection of finger pastries
\$28

Lake Joseph Breakfast Buffet

(Minimum of 20 people)

Served in Windows Dining Room \$17.95/ \$28 private breakfast

Assortment of freshly baked muffins, danishes and croissants served with creamy butter and premium preserves

Chilled orange, grapefruit and apple juices

Seasonal fresh fruit

Selection of yogurts, granola and cereals

Chef's daily egg selection

Bacon and farmer sausages

Chef's choice of Belgian waffles or buttermilk pancakes with maple syrup

Muskoka country-style potatoes

Chilled fruit juices

Coffee and tea service

Please contact your conference services manager for private breakfast venue options and pricing.

Beverage Service Package Options

Standard Beverage Service (four hour)

Standard House bar spirits, house red and white wine by the glass, domestic bottled beer, minerals and juices

This includes one-hour bar service prior to dinner, two glasses of house wine per guest with dinner,

three-hour bar service following dinner

\$65.00 per person

Additional hours of standard bar service will be billed at \$13.00 per person per hour.

When purchasing a host bar package you are unable to mix with a cash bar option for any part of the evening, host bar is offered for the full duration of the events for the day.

Upgrade your Beverage Service Package to a Premium Package for \$9.00 per person per hour

Includes, Premium varieties of spirits, upgraded domestic wine, imported bottled beer and martinis

Themed or Signature Cocktail Stations

We are pleased to work with our wedding couple to develop a unique signature drink , ask for details on pricing.

Based on Consumption or Cash Standard Beverage Service Pricing from \$6.45-\$9 (subject to change)

Minerals and Juices \$3.00 each

Shooter style drinks are not served during banquets/weddings.

Rocky Crest Golf Resort will serve liquor according to prevailing LLBO regulations and will follow Smart Serve guidelines at all times.

Alcohol pricing is subject to change on all based on consumption and cash bar pricing.

*Gluten Free Cider/Beer will be available upon advanced request pricing at \$7.50 per can.

Banquet Wine List

White

Crush, Pinto Grigio, Niagara (can be substituted for dinner wine) \$34.00

Chardonnay, Andrew Peller Niagara \$34.00

Pinot Grigio , Gabbiano, Tuscany Italy \$40.00

Sauvignon Blanc Matua Valley, Waimauku, New Zealand \$49.00

Chardonnay Grayson Cellars, Sonoma California \$60.00

RED

Cab Merlot ,Andrew Peller, Niagara \$34.00

Gabbiano, Chianti, Tuscany Italy \$40.00

Merlot ,Trius, Niagara \$39.00

Cabernet Sauvignon, Grayson Cellars, Sonoma California \$60.00

Pinot Noir, Blue Mountain, Okanagan Valley \$70.00

IN-HOUSE DISC JOCKEY SERVICE: Muskoka Touring Company

Rob McLissac (705) 687-0077- www.muskokatouringcompany.com

Who and What is The Muskoka Touring Company?

With over 15 years of experience in Muskoka and surrounding areas, The Muskoka Touring Company has become one of the top entertainment companies catering to the many resorts and recreational facilities of this beautiful area.

DISC JOCKEY SERVICES: *"We are entertainers that like to DJ"*

Our DJ's are professional, courteous, friendly, knowledgeable, and know how to throw a party. With a vast library of most musical styles, you are sure to dance the night away.

What makes us unique is our interactive style. Not only do we want to ensure that you and your guests have a good time, we like to have fun right along with you.

Our focus is you. We take pride in being a part of your special day, and want to make everything from the musical and technical side of your day perfect...~Rob McLissac

NEW* NOW OFFERING PHOTO BOOTH OPTIONS, PLEASE CONTACT ROB DIRECT

ENTERTAINERS:

Sherrise Stevens (soloist) (705) 789-7268

Trillium Jazz Trio with Marion Linton (705) 789-3682

PIANIST, FLUTE, VIOLINIST:

Brian Smith – brians@vianet.on.ca (705) 789-8884

Tim Sullivan – huntsvillepiano@bellnet.ca (705) 789-6528

Mary Kerfoot-classical flute (705) 746-0176

The Classic String Quartet www.classicstringquartet.com shari@classicstringquartet.com

416-239-0523 Toronto year round 705-762-1673 Spring-summer-fall

Jason Crawford-8-string guitarist (705) 687-2342

Glen Brownlee-piper (705) 765-5692

Linda Drennan, Violinist (705) 789 0486, lindadrennan@gmail.com

Steel Drum Hu (705) 309-3706 www.steeldrumhu.com

FLORISTS:

Pardon My Garden- Parry Sound (705) 746-9483

Seasons In The Country Florist- Bracebridge (705) 645-5035

Tanya List- Muskoka/Toronto (705) 705-4653

HAIR

Maryjo's Hair Design (705) 746-9969

MAKE-UP & OTHER SERVICES

Melissa Lesk Enhance, Make Up Artist 705-826-3599 leskmelissa@yahoo.ca

Samantha Brannan- dolphin_s26@yahoo.com

Preferred Suppliers

PHOTOGRAPHERS & VIDEOGRAPHERS:

Robert Holmgren www.rhphotography.ca
John Brisbane Bayshore Photography www.bayshorephotography.com 877-942-1661
Jen Colborne-jenshootsweddings.com
Samantha Ong Photography- www.samanthaongphoto.com
Bry Morrow Photography- 705-644-9832, www.brymorrow.com or brymorrowphoto@gmail.com
Jan Strouhal Photography info@strouhal.org
Harriss Photography- www.harrissphotography.com, Huntsville
Kelly Holinshead-ShutterBug – 705-788-7392, info@kellytheshutterbug.ca
Melanie Cooper Photography- www.melaniecooperphotography.com
Stephanie Coffee Photographer (416) 970-6921 www.stephaniecoffeyphotography.com
Laura Bombier – info@laurabombier.com (705) 789-3741
Heather Douglas - hdouglas@vianet.on.ca (705) 385-8580
Starshine Video Productions info@starshinevideoproductions.com (705) 788-3030
George Young Video Productions – info@georgeyoungvideo.com
Heartline Pictures (416) 205-9966
Cassie Jacklin Images www.cassiejacklinimages.com, info@cassiejacklinimages.com 705-746-2648
Stephanie White Photography 647-402-4244
Stacey Wight - p h o t o g r a p h y b y s t a c e y www.photographybystacey.ca 519.986.3505
Laura Weinstein- Videography www.lauraweinstein.com

CAKE MAKERS:

Sugar City Cupcakes (705) 716-0129
WHIMSICAL BAKERY, Christine Kropp (705) 349-1050 www.whimsicalbakery.ca
Let's Celebrate: Esther Jennings (705) 789-6064
Rustic Weddings-Hamilton (905) 299-5803

CONSULTING & DECORATING:

Events from the Box, Jeffery Crawford, inbox@eventsfromthebox.com, 705-706-0866
Elite Party Rentals (705) 722-6030
Affair Party Rental- (905) 795-16006
Posh Beyond Events (705) 791-9796
Muskoka Party Rentals (705) 645-2600
Tiffany Party Rentals (705) 733-0080
Julian Bayley-Ice Sculptures (519) 262-3500

MINISTERS:

John Crocker ~All Seasons Weddings 613-821-1106
Evelyn Coker~ I Do Ceremonies 705-787-0103 idoceremonies@bell.net
Colleen Hare- contact through Terry Hare
Bruce Aitken Officiant , 705-646-1911
weddingsandmoremuskoka@gmail.com
Wendy Passmore (705) 323-8632 or wendy.passmore@sympatico.ca
Pastor Mark LaRonde-Sheridan Hills Weddings 519-591-9091

CHURCHES:

St. Peters (Catholic)(705) 746-5181
Trinity Anglican Church (705) 746-5221
Fellowship Baptist Church (705) 746-5154
Saint Andrew's Presbyterian Church (705) 746-9612 St. James Centennial United Church (705) 746-8553

TRANSPORTATION:

Hammond Transportation (800) 563-1885 or (705) 645-5431

Room Rates

Room Rates Include:

Accommodation

All rates quoted are for Standard Non-Lakeview rooms and Premium Lakeview rooms. Due to the limited number of standard rooms we will block as many standards rooms as are available and premium rooms will make up the rest of your room block. Your guests will be offered each room type upon making their reservation. See resort website for more details on maximum occupancy levels per room type.

Access to all on-site complimentary recreational activities with exception to golf, spa, motorized boat cruises.

The above net rates are quoted in Canadian funds on a **per room, per night**, and are based on a minimum of **2 nights, the resort has a 2 night minimum length of stay, please speak to the Conference Services Manager for more information.** HST of 13% is additional. All rooms will have a Resort Amenity Fee applied at the rate of \$25.00 (resort amenity fee is to be determined for 2019) per night. In some cases a limited amount of one night stays may become available, based on wedding dates in early May, one night stay rates will apply.

Based on availability, we are pleased to extend these special rates two days prior to the indicated arrival date and two days after the indicated departure date, to any guest wishing to arrive early or to extend their departure. Room rates are subject to change 30 days after proposal has been sent. Room rates per the above will be held 60 days prior to your event.

2018-2019	May 4-May 24, 2018 ~	May 25- June 21, 2018 ~	June 22-Sept 3, 2018 ~	Sept 4- Oct 4, 2018 ~	Oct 5-Oct 21, 2018 ~
	May 3-May 23, 2019	May 24- June 20, 2019	June 21-Sept 2, 2019	Sept 3- Oct 3, 2019	Oct 4-Oct 20, 2019
1 Bedroom-Standard Suite dbl occ.	\$159	\$179	\$349	\$259	\$159
1 Bedroom Premium Suite dbl. occ	\$199	\$219	\$399	\$299	\$199
2 Bedroom-quad occ.	\$199	\$279	\$399	\$319	\$199
2 Bedroom Loft-quad occ.	\$199	\$279	\$399	\$319	\$199

*A maximum of 50% of the total room block can be blocked in 1 bedroom suites.

In-room gifting packages

Should you wish to supply an in-room giving package for your guests, our team will deliver these packages based on the below pricing guide.

When booked at least 72 hours in advance

Generic –under 10lbs- \$5 per package

Unique/Custom assigned to specific guests- under 10lbs- \$8 per package

When booked under

Generic –under 10lbs- \$8 per package

Unique/Custom assigned to specific guests- under 10lbs- \$12 per package

Please be advised that room drops will be completed after 4 pm, this is due to the nature of onsite guest requests upon arrival and room assignments.

Package last updated on November 2, 2017. Pricing in this package is subject to change.