



LORA BAY

WEDDING PACKAGE





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introduction

Lora Bay is the perfect place for you and your fiancée to say “i do” anytime of year.

Located only 25 minutes west of Collingwood in the Town of the Blue Mountains off Highway 26, Lora Bay is nestled between the quaint town of Thornbury & Meaford and boasts natural and serene vistas of the Blue Mountain, Niagara Escarpment, and the majestic shores of Georgian Bay.



Lora Bay is a master-planned four season recreational community situated on 580 acres of pristine land, with access to both the Georgian Trail and the clear waters of Georgian Bay. Not only do we provide a sought after lifestyle, here at Lora Bay you can golf our 18-hole 7,105 yard championship golf course, fish, bike, hike or swim in the summer and cross country ski or snowshoe in the winter. Our focus has always been on creating a unique community, with an emphasis to keep it country, reflect the local character, and preserve rather than re-create. These principles are also reflected in our staff's commitment to making your wedding a special and unique event, ensuring high standards of quality and service.



Your wedding day will be taken care of from start to finish by our special events team. Every element of your day may be completely customized to suit your every desire.



A wedding at Lora Bay is the perfect way to begin your *happily ever after*



for the bride and groom

Congratulations on your engagement!

We are looking forward to hosting your wedding at Lora Bay.

This is a magical time between you and your fiancé and there are a few things we can do to help enhance this once in a lifetime experience.

Upon booking your wedding at Lora Bay, you and your fiancé will be provided with our dedicated wedding coordinator to assist you with planning and organizing every last detail of your day.

Our Event and Wedding Coordinator will be on-site through out your wedding day to oversee the strategic execution of set up, supplier deliveries, and tending to the needs of you and your guests. In addition, our wedding coordinator will work closely with you and our Executive Chef to develop the perfect menu for your wedding.



venue facts

The Clubhouse at Lora Bay suits any type of wedding celebration - whether it is a casual cocktail party or a formal fine-dining event - Lora Bay can cater to your every need.

Designed by Rene D'Lesing, the Clubhouse offers an intimate and inviting space with spectacular views of Georgian Bay, Nippising Ridge and the 18th hole. The Lora Bay dining room and the Winter Gardens combine stone and timber beams, incorporating high ceilings, expansive windows and naturally inspired interiors.

The Clubhouse at Lora Bay consists of the golf shop, restaurant, and residents lodge. The dining room and Winter Gardens can comfortably accommodate 200 guests.

Our venue offers exclusive and tranquil environments to celebrate your union with family and friends.





ceremony info

The rental fee includes exclusive use of the ceremony space, setup and tear down of the designated areas, and any tables required for your service.

The rental fee does not include an officiant, chair rentals, additional decor, or entertainment.

If you have booked one of our outdoor ceremony options, an indoor option will be provided at no additional charge in case of inclement weather.

Ceremony back-up location will be confirmed two weeks prior to the wedding date.

Weather calls are made by our wedding and event coordinator two hours prior to the ceremony start time.

Lora Bay ceremony spaces are private and intimate. We ensure that members, residents, and guests at Lora Bay are off-site prior to your ceremony and all golfers are held up to ensure the perfect setting for when you say:

"i do"



outdoor terrace ceremony



After your breathtaking walk down winding stone stairs surrounded by beautiful gardens, your ceremony will take place under a rustic arbour on the Lora Bay Terrace, which boasts stunning stonework and views of Georgian Bay and the 18th green.

Minimum: 50
Maximum: 200

\$700.00 + HST

georgian bay ridge ceremony



Stun your guests with a ceremony on the ridge, overlooking the serene waters of Georgian Bay.

A destination ceremony without the travel and cost - a ceremony hosted on the ridge with sail boats in the distance is a magical experience.

Minimum: 50
Maximum:

\$950.00 + HST

intimate indoor ceremony



Minimum: 50
Maximum: 60

\$700.00 + HST



Minimum: 50
Maximum: 150

\$700.00 + HST

With floor to ceiling windows overlooking the 18th green and Georgian Bay an intimate indoor ceremony still has the picturesque backdrop couples seek at Lora Bay. The Winter Garden's or in front of the fireplace are perfect for winter weddings or a "back up plan" for outdoor ceremonies.



reception info

The rental fee includes exclusive use of the Lora Bay Clubhouse, room setup, lanterns with candle votives, tables, chairs, glassware, flatware, podium and microphone, event serving and bar staff, tear down and complimentary parking.



The rental fee does not include linens, napkins, champagne flutes or dancefloor.

Setup fees may be incurred if staff is required to stage additional decor items.

The reception spaces are available from 3pm to 1am the day of the wedding, unless otherwise specified.



the lora bay dining room



Minimum: 50
Maximum: 100
\$2,000.00 + HST

The Lora Bay dining room facilitates reception dinners up to 100 guests. With floor to ceiling windows the views are unparalleled, helping to create a unique and stunning atmosphere. Amenities include a full service bar, private terrace with patio seating, fireplace, outdoor firepit, washrooms and room for a dance floor.

winter gardens



Minimum: 50
Maximum: 100
\$500.00 + HST

The winter gardens facilitates reception dinners up to 100 guests. Amenities include a satellite bar serving beer and wine, access to the private terrace with patio seating, and access to washrooms. The winter gardens is adjacent to the main dining room; couple these two rooms together to seat up to 250 guests.

the lodge at lora bay



Sports Lounge: \$500.00 + HST
Lower Level: \$400.00 + HST
Full Lodge: \$750.00 + HST

The Lodge at Lora Bay offers additions to enhance your wedding day, or options for a non-traditional couple. The lower level is ideal for cocktail receptions and pre-ceremony gatherings. The Sports Lounge is adjacent to the winter gardens, seating an additional 75 guests if paired with the winter gardens and main dining room. The full lodge is perfect for a cocktail style wedding, as seated dining cannot be accommodated. Amenities include a satellite bar, private washrooms, access to a private balcony, access to the terrace, and a coat room.

concierge services

Your day; your world. We are here to make your day everything you dreamed it to be. Our mission is to make your wedding day as carefree as possible, while still executing your exact vision.

Our wedding and event coordinator will work with you from start to finish, providing personal and professional assistance along the way.

Services include referrals to preferred vendors for floral arrangements, designers, musicians and entertainment, transportation, photographers, accommodations and more! We will also assist in obtaining quotes and confirming booking, produce menu cards and place cards, and create signature cocktails.

On your big day our Wedding and Event Coordinator will be on site to receive vendors, oversee setup, install decor, and ensure every detail is tended to.

Concierge services start at \$500.00, subject to change depending on requests.



Dining experience

Our Executive Chef Jamal Benabdeslam will work to create a delicious and elegant dining experience for you and your guests.

With extensive experience in banquet dining and catering, Jamal brings professionalism and flare to his culinary creations.

We offer a number of menu alternatives to allow you to customize every aspect of your dinner. From cocktail party hors d'oeuvres to fabulous platters, plated fine dining menus, elaborate buffet selections, chef attended marche stations, and late night snacks - there is a wide variety of menu options Jamal can prepare for your big day.



hors d'oeuvres

Smoked Salmon Cream Cheese Mousse served in Wonton Baskets

Lemon Cream Cheese on Pumpernickel Crostini topped with Shaved Cucumber and Shrimp

Cucumber Rounds with Cream Cheese or Bruschetta

Prosciutto Wrapped Melons

Prosciutto wrapped Asparagus with a Balsamic Reduction

Fresh Spring Rolls in Rice Paper with Thai Sauce

Deviled Eggs with Candied Bacon

Mussels on the 1/2 Shell Provincial

Grilled Vegetable and Goat Cheese in Puff Pastry Cups

Fig and Goat Cheese in Puff Pastry Cups

Seasonal Soup Shooters

Blackened Tiger Shrimp tipped with a Sweet and Savory Lemon Marmalade

Mini Tourtiere Tarts

Housemade Meatballs in a Thai Chili Sauce

Crab Stuffed Mushroom Caps with Shaved Gruyere

Vegetarian Spring Rolls with Plum Sauce

Caramelized Onions and Blue Cheese on Crostini

Crab Cakes Infused with a Thai Chili Sauce and Lemongrass

Wild Mushroom Puff Pastry Purses with Tarragon Cream Reduction

Braised Beef Stuffed Mini Yorkshire Pudding with a Horseradish Cream

Peppered Pork Poin on Crostini with an Apple Chive Horseradish Cream

Rosemary and Garlic Flatbread Topped with Prosciutto Wrapped Asparagus and Citrus Cream Cheese



platters

Crudites

fresh, raw vegetables served with house-made dips

Cheese Platter

an assortment of specialty cheeses served with chutney, dried fruits, spiced nuts, crackers and crostini

Assorted Shellfish Platter

marinated mussels, ceviche scallops, tiger shrimp, and snow crab

Smoked Fish Platter

kalapore trout, salmon, whitefish, oysters, lemon and white wine poached haddock with capers all smoked in house and served with pickled onions and crostini

Italian Antipasto

italian cured meats and cheeses, marinated grilled vegetables and olives served with grilled flat breads, oils and vinegars



Any selection of hors d'oeuvres served on platters

chef attended stations

Our live action, chef-attended stations are perfect for unique alternatives to passed hors d'oeuvres during cocktail hour or late night snacks

Hot Prawns

pan seared shrimp in a white wine garlic butter of Sambuca

Sushi Station

4 varieties of rolled sushi

Fajita Station

selections of beef, chicken, peppers, onions and cheese wrapped in warm flour tortillas and served with salsa, guacamole and sour cream

Thai Noodle Bar

julienne of vegetables, rice noodles, chicken, beef and shrimp along with a variety of curries tossed & served in mini Asian takeout containers

Mexican Taco Bar

tacos served with hard and soft tortillas and all of the traditional toppings - including chicken, beef, sour cream, salsa, guacamole, shredded cheese and lettuce

Poutine Station

fresh cut fries, cheese curds & gravy with a variety of toppings and two house-made seasoning salts served in mini takeout containers

Potato Martini Bar

mashed potatoes served with toppings such as crumbled blue cheese, bacon bits, shredded cheddar, chopped tomatoes, fresh chives, sour cream and flavoured butters

Tenderloin Sliders

pork, beef or chicken carved and served on mini crusty kaisers

Rack of Lamb

carved and offered with a blueberry dip, minted yogurt, or cilantro mint jus

Sundae Bar

cookie crumbs, butterscotch and chocolate syrup, berry compote, whipped cream, and colourful sprinkles with vanilla and chocolate ice cream



plated meals

3-Course Dinner

Select your choice of soup or salad, two entrees & dessert

4-Course Dinner

Select your choice of soup, salad, two entrees & dessert



The following menus are a great place to start, however at Lora Bay we recognize that you may already have a vision for your menu. Our Wedding and Event Coordinator and Executive Chef are happy to work with couples to customize a menu for your big day.

For menu pricing please contact our Wedding and Event Coordinator, Tierney Hill, at thill@lorabaygolf.com or 519-599-7500 ext. 403



first course

Soup

Five Mushroom Soup

Butternut Squash Soup with Curry

Black Bean Soup garnished with Fresh Tomato Cilantro Salsa

Roasted Tomato and Vegetable Bisque with Padano Cheese Crostini

Salad

Caesar Salad with Smoked Bacon, house-made Croutons and Parmesan

Baby Spinach with shaved Bermuda Onion, Mushrooms & Candied Walnuts
in a Poppyseed Dressing

Mixed Greens with Julienne of Vegetables in House Balsamic Dressing and
topped with Marinated Feta Cheese

Caprese Salad

Watermelon Salad with Red Onion, Feta and Balsamic Reduction

Warm Goats Cheese Salad



intermediate

Lemon Sorbet

Lobster Ravioli with a Saffron Beurre Blanc

Pan Seared Sea Scallops over Cauliflower Truffle Puree

Prosciutto Wrapped Chicken Tenderloin over Avocado

Salsa with a drizzle of Roasted Garlic Olive Oil

second course

Spinach and Goat Cheese Agnolotti with Sundried Tomato Pesto
Garlic and Rosemary Chicken Supreme topped with Three Mushroom Demi
Pan Seared Arctic Char with Cracked Pepper and Lemon Tarragon Butter
Pan Seared Spring Salmon with Sambuca Beurre Blanc
Apple Stuffed Pork Tenderloin with Sweet Cider Cranberry Jus
Roast Prime Rib with Thyme Mustard Jus
Herb Crusted Beef Tenderloin with Madagascar Peppercorn Jus

*all entrees are served with fresh dinner rolls, dairy butter, chef's choice starch and seasonal vegetables



Dessert

Raspberry Cheesecake with Chocolate Drizzle
Warm Lora Bay Apple Crisp served with Ice Cream
Pecan Tart with a Salted Caramel Drizzle

buffet dinners

Salads: your choice of three

Mixed Greens with House Dressing

Caesar Salad with Smoked Bacon, house-made Croutons and Parmesan

Baby Spinach with Red Onions, Walnuts and Poppy Seed Dressing

Greek Pasta Salad with Feta and Black Olives

Heirloom Tomato and Bocconcini Cheese

Broccoli Salad with Blue Cheese Dressing, Sun Dried Cranberries and Toasted Pecans

Mini Red and White Potatoes, tossed in a Grainy Mustard Salad Dressing

Entrees: your choice of three

Garlic and Rosemary Chicken Supreme topped with a Light Chicken Demi

Pan Seared Spring Salmon with Cucumber Relish

Chicken Supreme En Crouete with Blueberry Demi Glaze

Peppercorn Crusted Beef Tenderloin

Ontario Porkloin with Apples and Cider Sauce

Mushroom and Ricotta Ravioli with Pesto Cream

Pan Seared Artic Char with Cracked Pepper and Lemon Tarragon Butter

Roast Prime Rib with Thyme Mustard Jus

Beef Wellington

Carved Striploin with Red Wine Jus

Grilled, Marinated Boneless Chicken Breast with Fresh Tomato Cilantro Salsa

Cracked Pepper and Rosemary Beef Tenderloin with Grill Asparagus and Crab Hollandaise

*served with fresh dinner rolls, dairy butter, chef's choice starch and seasonal vegetables

Dessert

A selection of Chef's favourite decadent desserts, including fresh fruit

Coffee and Tea



late night

Fresh Fruit Platter

Decadent Desserts

Assorted squares and pastries

Cured Meats

Selections of European cured meats served with premium tapenades, gourmet mustards and fresh artisan breads

Cheese Boards

An assortment of specialty cheeses served with chutney, dried and fresh fruits, crackers and crostinis

Pub Style

A selection of cheddar perogies, beer battered onion rings, french fries, spring rolls and chicken wings

Grilled Cheese

Swiss, cheddar and havarti grilled cheese sandwiches served with gourmet condiments

Street Market

Sausages, hot dogs, french fries and sliders



All late night menus require a minimum of 75% of the total guest count
Late night options are served by 11:00pm

brunch wedding

Available Sundays:
Brunch Weddings for the less-formal couple, with the same elegance as a traditional wedding reception.

Celebrate your big day with mimosas, a brunch comprised of crepes, eggs benedict, waffles and more!

For availability and menus contact our Wedding and Event Coordinator, Tierney Hill, at thill@lorabaygolf.com or 519-599-7500 ext 403





bar service

The Clubhouse at Lora Bay is pleased to offer cocktail servers and bartenders to look after you and your guests' every need. Our main bar is located in the main dining room and additional satellite bars can be set up for your convenience.

Host Bar

A projected budget will be prepared based on your estimated guest count and approximate drinks per person. During the event, a master tab will be setup and all refreshments will be invoiced to you based on consumption. Bar selections can be customized by the bride and groom.

Cash Bar

Each guest will be responsible for the payment of their own refreshments. Bar selections and prices are set by Lora Bay.



his & hers

Specialty cocktails available upon request. For a list of inspired cocktails please contact our Wedding and Event Coordinator, Tierney Hill at thill@lorabaygolf.com or 519-599-7500 ext 403



Lora Bay is responsible for all sales and service of alcohol governed by the liquor laws of Ontario. All liquor must be purchased under our license at prices determined by management. All serving staff is smart serve certified and reserve the right to limit the distribution of alcohol based on smart serve standards of service.



getting married at Lora Bay

To begin planning please contact our Wedding and Event Coordinator Tierney Hill at thill@lorabaygolf.com or 519-599-7500 ext 403, who will tentatively put a hold on your date of choice (subject to availability)

is the beginning of your happily ever after

