



Weddings

At
Ramada Jackson's Point Resort & Spa



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Introduction

Congratulations on Your Engagement!

Thank you for considering Ramada Jackson's Point Resort & Spa as your wedding day location for celebration. We are excited to assist you in creating a wonderful, unforgettable wedding day!

We have recently completed a multi-million-dollar renovation, which offers a modern facility with all the scenic beauty and gorgeous natural surroundings that the southern shores of Lake Simcoe have to offer.

We have many different packages to fit your taste, style and budget. We are locally owned and very flexible. Our packages can be modified to exactly what you want.

Our team has years of experience, assisting brides in creating a unique, special and exceptional day. We are honored to be a part of your wedding day and personally treat each wedding with the attention and care it deserves.



Thank you again for considering Ramada Jackson's Point Resort & Spa as your wedding destination.

What's Included

- Hall Rental - Set Up and Tear Down
- Floor Length Table Linen and Napkins
- Discounted Spa Rate for Wedding Party
- Special Guest Room Block in Hotel
- Discounted Guest Rooms
- Complimentary Breakfast for Hotel Guests
- Gift Table
- Wedding Cake Display Table
- Receiving Table with Guest Sign In
- Complimentary Bridal Suite (over 80 guests)
- All menus are subjected to 13% tax & 15% service charge



Ceremony and Reception Venues

Bellagio Hall

With a beautiful crystal chandelier and unique lighting this venue is sure to make the bride shine on their special day. It has a maximum capacity of two hundred guests.

Symphony Hall

Provides a happy medium for venue size with a maximum capacity of one hundred guests; endless possibilities for the special day.

Simcoe Hall

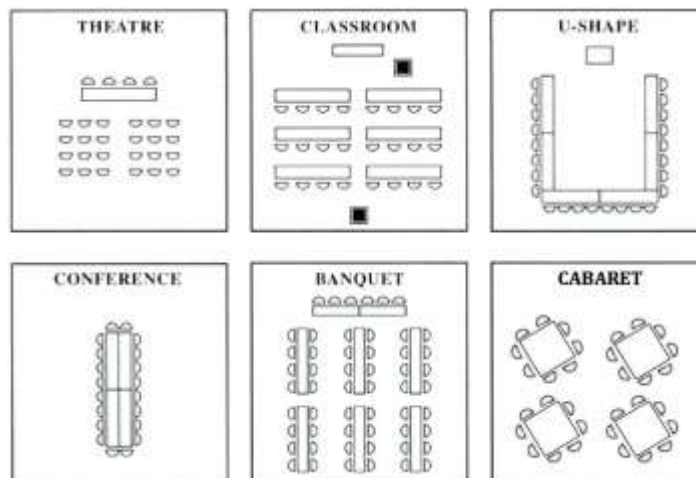
This venue is perfect for an intimate, private gathering with a maximum capacity of sixty guests.

Lakeview Grill & Bar

With a Beautiful view of Lake Simcoe the Ramada Jacksons Point has the largest Lakeview patio in the GTA. Our Lakeview Bar & Grill can accommodate 220 people.

Rooms	Sq Ft	Theater	Classroom	Boardroom	U Shape	Sit Down Dinner
Simcoe Hall	870	60	50	40	40	50
Symphony Hall	1400	120	80	60	70	100
Bellagio Hall	2650	400	260	200	140	200

Ceiling Height Simcoe 14 ft, Symphony 10 ft, Bellagio 24 ft



The Blue Package

Three Course Meals - **\$85.00** per Plate

Coffee & Tea Station

Mixed Bread Basket Provided for Each Table

Five Hours of Standard bar Service

Appetizers (Choice of One)	Entree (Choice of One)	Dessert (Choice of One)
House Salad - mixed greens, cherry tomato and red onion topped with a house vinaigrette	Grilled Chicken Supreme - topped with mushroom sauce and served with steamed seasonal vegetables and herb roasted potatoes	Cheesecake - creamy cheesecake garnished with berry compote
Caesar Salad - romaine lettuce topped with shaved parmesan cheese, bacon bits and garlic croutons	Pan seared Halibut - served with steamed seasonal vegetables and seasoned rice pilaf	Fresh Baked Cookie - a trio of fresh baked cookies topped with vanilla ice cream
Cream of Mushroom - infused with basil oil and garnished	New York Strip loin - seasoned with peppercorn sauce and served with steamed seasonal vegetables and red skinned mash potatoes	
	Carbonara Fettuccine - fettuccine noodles with a garlic cream sauce topped with smoked bacon and shaved parmesan cheese	





The Ring Package



Three Course Meals - **\$105.00** per Plate

Two Bottles of Wine Provided for Each Table

Coffee & Tea Station

Mixed Bread Basket Provided for Each Table

Six Hours of Standard bar Service

Appetizers (Choice of One)	Entree (Choice of One)	Dessert (Choice of One)
<p>Risotto - topped with wild mushrooms, truffle oil and shaved parmesan cheese</p> <p>Seared Scallops - topped with mango puree, chili flakes and preserved lemon</p> <p>Lobster Bisque - garnished with garlic crostini</p> <p>Caprese Salad - a mix of heirloom tomatoes, bocconcini, basil oil and balsamic reduction</p>	<p>Grilled Salmon - seasoned and topped with lemon dill sauce served with wild rice pilaf and asparagus</p> <p>Beef Tenderloin - topped with red wine and shallot demi glaze served with roasted red potatoes and broccolini</p> <p>Beef Wellington - topped with red wine reduction and mushroom ragout served with red skinned mashed potatoes</p> <p>Prawn Linguini - linguini in a saffron cream sauce with steamed spinach and red onion</p> <p>Half Rack of Lamb - topped with cauliflower puree served with roasted squash</p> <p>Stuffed Chicken Supreme - stuffed with brie and asparagus and topped with candied walnuts and caramelized onions served with mashed red skinned potatoes</p>	<p>White Chocolate Torte - topped with raspberry coulis and fresh fruit</p> <p>Chocolate Lava Cake - served with vanilla ice cream and garnished with fresh fruit</p> <p>Tiramisu Gelato - served with a lady finger and topped with icing sugar</p>

Diamond Package



Four Course Meals - **\$120.00** per Plate

Two Bottles of Wine Provided for Each Table

Coffee & Tea Station

Mixed Bread Basket Provided for Each Table

Seven Hours of Standard bar Service

Appetizers (Choice of Two)	Entree (Choice of One)	Dessert (Choice of One)
<p>House Salad - mixed greens, cherry tomato and red onion topped with a house vinaigrette</p>	<p>Mediterranean Pasta - pasta served with grilled vegetables, olives, baby spinach and sweet basil pesto</p>	<p>Cheesecake - white chocolate blueberry swirl garnished with fresh fruit</p>
<p>Caesar Salad - romaine lettuce topped with shaved parmesan cheese, bacon bits and garlic croutons</p>	<p>Poached Halibut - topped with lemon dill sauce and served with seasonal vegetables and rice pilaf</p>	<p>Creme Brûlée - with Grand Marnier and topped with an orange twist</p>
<p>Cream of Mushroom - infused with basil oil and garnished</p>	<p>Pork Tenderloin - topped with maple dijon reduction and served with broccolini and sweet potato puree</p>	<p>Assortment of Fruit - seasonal fruit served with caramel sauce</p>
<p>Pulled Pork Crostini - topped with maple peppered apples and smoked gouda</p>	<p>Chicken Supreme - topped with leek ragout & double smoked bacon and served with seasonal vegetables</p>	<p>White Chocolate Brownie - served with garnish and topped with chocolate sauce drizzle</p>
<p>Risotto - with butternut squash, double smoked bacon and chip leeks</p>	<p>Beef Stroganoff - served on top of pappardelle noodles</p>	<p>Chocolate Cake - topped with espresso cream and chocolate sauce drizzle</p>
<p>Jerk Chicken Kabobs - served with gilled pineapple salsa</p>	<p>Rib eye Steak - topped with red wine demi reduction and served with red skinned mashed potatoes and seasonal vegetables</p>	
<p>Antipasto - a combination of cured Italian meats, cheeses, breads and pickled vegetables infused in oil</p>	<p>Half Rack of Ribs - served with baked potato and corn on the cob</p>	

Wedding Buffet Package

\$95.00 per Plate

Coffee & Tea Station

Five Hours of Standard bar Service

Fresh Baked Rolls & Butter with the Soup of the Day

OR

Pick Two:

Mixed Green Salad

Pasta Salad

Caesar Salad

Broccoli & Bacon Salad

Greek Salad

Red Skinned Mashed Potato

OR

Seasoned Rice Pilaf

Steamed Seasonal Vegetables

&

Pesto Penne Vegetable Pasta

Grilled Chicken Breast with Mushroom Sauce

&

Sliced Roast Beef with Au Jus

Pick Two:

Brownie

Cheesecake

Carrot Cake

Apple Crumble

Fresh Baked Cookies



Cash Bar or Toonie Bar

Buffet

\$41.00 per plate

Bread & Butter

Mixed Green Salad

Caesar Salad

Chef Choice Salad

Sliced Roast Beef with Red Wine Au Jus

Grilled Chicken with Mushrooms

Two Variety of Cakes

Coffee & Tea

Plated

\$49.00 per plate

Bread Basket

Caesar Salad

Grilled Chicken with Mushrooms

Or

Sliced Roast Beef with Red Wine Au Jus

Seasonal Vegetables

Roasted Potatoes

Cheese Cake

Coffee & Tea



Cocktail Hour

Hot Hors D'Oeuvres (pick 2 applicable to Blue, Ring and Diamond packages)

- Date and Brie Stuffed Crispy Panko Crusted Chicken Skewers
- Miniature Gorgonzola and Caramelized Onion Beef Burgers
- Crispy Tempura Fried Shrimp Served with a Sweet & Sour Dipping Sauce
- Crispy Salmon Coulibiach with Roasted Red Pepper Dipping Sauce
- Crispy Thai Vegetable Spring Rolls with Plum Dipping Sauce
- Gourmet Truffle Mac n' Cheese
- Trio of Mushroom Duxelles in Puff Pastry Parcels
- Crispy Pancetta Wrapped Peaches Served on an Asian Spoon
- Sweet Potato and Leek Soup Sips with Herbed Croutons
- Warm phyllo, Cranberry and Brie Bundles
- Miniature Chicken Pot Pie Cupcakes
- Green Onion Pancakes with Tamari Glazed Chicken, Ginger and Chill Mayonnaise
- Turkey and Ricotta Meatballs with Olives, Capers and Preserved Lemon

Cold Hors D'Oeuvres (pick 1 applicable to all inclusive packages)

- Smoked Salmon Rosettes on Pumpernickel with Sour Cream Drizzle
- Jumbo Prawn Spicy Caesar Cocktails Served in a Shot Glass with a Splash of Vodka
- Pepper Crusted Seared Tuna Slice on Seaweed Salad with Wasabi Served on an Asian Spoon
- Mustard Glazed Beef Carpaccio on Garlic Crostini
- Thai Spring Vegetable Salad Rice Paper Rolls with a Sweet Chili Dipping Sauce
- Phyllo Pastry Cups with Roasted Summer Vegetables and Smoked Tomato Pesto
- Lobster Salad Wontons
- Crumble Feta Cheese and Watermelon Salad Drizzled with Fresh Basil and Fruit Olive Oil, a dash of Kosher Salt and Ground Pepper Served in a Ceramic Spoon
- Caramelized Pear, Walnut and Ricotta Cheese on Crostini
- Jerk Beef on a Fried Plantain Chip
- Caramelized Onion and Bacon Marmalade Served over Brie on a Crostini



Late Night Buffet



<p>Fajita Station - \$12 per Person Pulled Pork, Variety of Salsas and Sauces, Three Cheese Mix, Corn & Flour Tortillas, Assortment of Vegetables</p>
<p>Poutine Station - \$8 per Person Hand Cut Fries, Lattice Fried, Sweet Potato Fries, Variety of Gravies, Cheese Curds, Three Cheese Mix, Assortment of Toppings</p>
<p>Sliders & Fries - \$10 per Person Gourmet Beef Sliders, Mixture of Toppings and Condiments, Standard Burger Garnish (Lettuce, Tomato, Onion, Pickle)</p>
<p>Sandwich Platter - \$8 per Person Sliced Deli Meats and Cheeses, Condiments and Buns</p>
<p>From the Sea - Market Price per Person Variety of Smoked Fish, Steamed Mussels, Oysters, Shrimp and Crostini</p>
<p>Candy Table - \$8 per Person Assortment of your Childhood Favorites</p>



Lakeside Ceremony



Specialty Stations

(Inquire about pricing)

<p>BBQ Station BBQ Chicken, Beef & Lamb Served with Vegetable Kabobs</p>	<p>Italian Pasta Station Pasta Selections (Choose Two) Served with Thin. Crust Cheese Pizza and Garlic Bread</p>
<p>Chicken & Waffles Boneless Buttermilk Fried Chicken Served Over "Belgian" Style Waffles with Maple Syrup and Hot Sauce</p>	<p>Martini Bar Specialty Martini's Made-to-Order with a Selection of Exotic Liquors</p>
<p>Chilli Bar Hearty Beef Chilli Made with Fresh Tomatoes, Kidney Beans and Ground Beef Garnished with Grated Cheese, Scallions, Sour Cream, hot Peppers and a Variety of Hot Sauces *Vegetarian Options Available*</p>	<p>Montreal-Style Deli Station Montreal Smoked Meat (Corned Beef & Pastrami) with Pickles, Olives, Kettle Cooked Chips & Fries Includes Rye Breads, Cheese, Tomatoes, Lettuce, Mayonnaise, Mustard, Onions & Sauerkraut</p>
<p>Dim Sum Station Chinese Vegetables, Pork & Shrimp and Curried Chicken Dumpling Steamed Live in Steamer Baskets then Seared to a Golden Crisp Served with Soya Sauce, Hoisin Glaze, Tomato Chilli Dip, Hot Mustard and Plum</p>	<p>Italian Sandwich Bar Veal Scaloppini, Spicy Sausage, Salami, Eggplant Parmesan, Slice Bocconcini and Provolone on Fresh Ciabatta Buns with Toppings ((Hot Peppers, Olives, Marinated Mushrooms, Roasted Peppers and a Variety of Mustards</p>
<p>Mediterranean Station Tiropita Sheets & Mediterranean Dips Served with Grilled Pita Wedges & Homemade Focaccia</p>	<p>Oriental Station Fries Rice with Egg Rolls, Spring Rolls, Chow Mein & Chicken Balls</p>
<p>Fish n' Chips Battered Halibut Served with Fresh Cut Fries and Ketchup, Lemon & Tartar Sauce</p>	<p>Oyster Bar Fresh Oysters Displayed on Ice with Traditional Condiments</p>
<p>Gourmet Cheese Station Assorted Specialty Hard & Soft Cheeses Accompanied by Red & Green Grapes, a Variety of Specialty Crackers & Baguette</p>	<p>Seafood Bar Hot & Cold Lobster, Hot & Cold Crab, Shrimp, Steamed Mussels, Cod Fish Balls, Shrimp Patties, Rice with Clams & Scallops</p>
<p>Grilled Lamb Chops Station French Cut Grilled Marinated Lamb Chops Served "Butler Style"</p>	<p>Soft Taco Bar Beer Battered Cod with Corn Tortillas, Shredded Cabbage, Cilantro, Pico de Gallo, Lime, Tomato, Corn, Pinto Beans</p>
<p>International Pizza Station Bar Gourmet International Pizza with Marinara & Creamy Garlic Dip *Vegetarian Options Available*</p>	<p>Sundae Bar Vanilla, Strawberry & Chocolate Ice Cream with Strawberry, Chocolate or Butterscotch Sauces and Candy & Fruit Toppings</p>
<p>Italian Pasta Station Pasta Selections (Choose Two) Served with Thin. Crust Cheese Pizza and Garlic Bread</p>	<p>Specialty Caesar Station Signature Caesars with a Variety of Hot Sauces, Rimmers and Toppings</p>

Policies

Deposit and Payment Requirements

In order to secure your date we require a \$2,000 non-refundable deposit with your signed contract. 50% of the contract is due three months prior to the event date. Two weeks prior to the wedding, final amounts are due. Any items based "on consumptions" will be collected at the conclusion of the event.

Venue Rental

One venue room rental is included with most of the wedding packages

Rental Times

There is a five hour maximum for receptions; a cocktail hour and a four-hour reception. Each additional hour is \$300 up to six additional hours. Events must conclude by 1am due to Town of Georgina law restrictions.

Catering Services

All food is provided by Ramada Jackson's Point Resort & Spa. Exceptions made for wedding cakes. No leftover food will be allowed to be taken home by guests.

Guests with Special Needs

We are equipped with handicapped facilities. Please let us know in advance of your expected guests with special needs so we can accommodate.

Children's Meals

For children twelve and under, other food options are available; chicken fingers, fries, etc. at a reduced price

Choice of Entrees

Included in the pre-selected served meal packages, you may offer guests a choice between two entrees. The choices are the responsibility of the renter and must be indicated ahead of time to ensure proper service.

Hotel Rooms

We will be happy to hold a block of rooms at the Ramada Jackson's Point Resort & spa for one month prior to the wedding date. Check in time is 3pm and check out is 11am. Early check in is available for the bridal party.

Decorating/Damages Policy

Please note that the following items are not allowed: tapered candles, tape, pins, birdseed, rice and confetti. Also, there is a \$2.50 fee for each chair to have covers and sashes. You are responsible for any damages to the building, equipment and fixtures at the Ramada Jackson's Point Resort & Spa due to the activities of your guests.

Alcohol Service Policy

We are required to abide by the regulations of the Alcohol Gaming Commission of Ontario. Therefore, persons under the age of 19 are not allowed to consume alcohol on/around the premises. Servers and/or managers may deny service to any person under the influence of alcohol or appearing to be intoxicated. Management can close the bar if guests are seen giving alcohol to those under age. Any alcohol brought on to the property is not allowed and will be confiscated and a fee of \$2,500 will be charged.

Final Appointment

Two weeks prior to your wedding you will have a final appointment with the coordinator. Please allow at least one hour to discuss details.