

# Holiday Season *Exclusive* Take Over Package

Exclusive take over of the iconic Windermere House including:

- Resort hosted hors d'oeuvres during reception
- Four course plated dinner in the Rosseau Grill
- Overnight accommodation
- Breakfast



**\$170** per person

#### Windermere Salad

baby lettuce / candied pecans  
Johnston's cranberries  
elderberry vinaigrette

#### Caesar Salad

croutons / Grana Padano  
garlic dressing

#### Chef's Choice Soup

#### Traditional Roast Turkey

slow roasted turkey / sage stuffing  
pan gravy / mashed potatoes  
seasonal vegetables

#### Milford Bay Trout

pan seared trout / spinach  
cous cous / seasonal vegetables

#### Fall Vegetable Ragout

fresh from the garden root vegetables  
and squash braised in sweet & sour glaze  
on wild rice and barley pilaf

#### Braised Beef Short Ribs

Muskoka Ale red wine sauce / mashed  
potatoes / roasted fall vegetables

#### Chocolate Layer Cake

chocolate ganache / vanilla bean ice cream

#### Cheese Cake

Niagara cherry sauce

#### Sticky Toffee Pudding

toffee sauce

#### Coffee & Tea Service

Minimum 40 guests | maximum 50 guests | minimum 20 rooms | pricing per person based on double occupancy  
Menu upgrades available | Effective November 1, 2020 – April 30, 2021

# WH

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Contact [events@windermerehouse.com](mailto:events@windermerehouse.com) | 705.769-3611