

Wedding Guide

Congratulations on your engagement!

Choosing a wedding venue is a big decision. You have your very own unique vision for your wedding, and the venue plays an important role in your look, feel, and theme.

Getting married at Viamede means gathering your friends and family for a full weekend in Ontario cottage memories - start with a Friday dinner, carry on with volleyball for everyone on Saturday morning and end Sunday with a brunch to say goodbye.

At Viamede Resort, we want your uniqueness to shine and we want to help make your wedding vision a reality. Whatever you're dreaming of, Viamede is your personal wedding venue. Whether you want an outdoor wedding by the lake under a floral-lined gazebo or in our historic, rustic chapel, we will work with you to bring your dream to life.

Viamede specializes in the unique, the fun, and the personal. We have couples who let Chef dream up a surprise menu and others who ask Chef to make their grandmother's apple pie recipe for dessert. Some want cozy and intimate, and others want tequila served with dinner. Some want Viamede-raised whole hog, slow roasted over charcoal and maple chips, and others want a formal plated dinner. We've had live bands, Spotify playlists, DJs, tuxedos with flip flops, Hawaiian-themed weddings, and everything in between. And we loved them all.



The Wedding Package!

We really do want to keep things simple for you, and so for that, we've built a package that includes just about everything on the day of your wedding:

- Exclusive use of resort (cost of accommodation includes breakfast and all amenities on site)
- A 4-course tasting menu of your choice we can work with you on whatever dishes you'd like
- Pre-dinner cocktail reception, including our famous Market Cart
- Late night snacks
- VQA wine with dinner
- Open bar
- Service fees, resort fees, gratuities, room rental, venue fees, and everything else.
- Rehearsal dinner on Friday
- Planning time with our wedding coordinator
- Ceremony Site
- Menu tasting for two
- Standard room set up with basic linens
- All required serving and bartending staff

Cost Per Person: \$250 plus 13% HST

Accommodation cost per person (average): \$200 (cost typically paid by guests)

minimum spend of \$30,000

Accommodations



Viamede has 28 guest rooms and 14 cottages, which range from 1 to 3 bedrooms (excluding 4 Mount Julian cottages that are held for other guests that come every year). As part of your wedding deposit, we will hold all accommodations for your guests. These accommodations must all be booked by your wedding guests. Any rooms in this block that are not booked by your wedding guests will become your responsibility.

Your guests may call us individually to book the rooms or you can assign rooms to specific guests and provide us with a rooming list. We maintain a two-night minimum stay requirement for weddings and weekends in general at the resort.







Ceremony Locations

Our two most popular ceremony sites are the waterfront Wedding Point, set on a grassy lawn between our cottages overlooking Stoney Lake, and our historic Wedding Chapel, located just steps from the main building. Both locations will provide you with a breathtaking setting for your wedding pictures and fond memories for years to come.

For the couple seeking something boldly different, we are also open to discussing alternative ceremony locations. Alternative options will depend on the size of your wedding but could include having your ceremony on a dock, at our stunning Viking oak tree, or in front of our stone fireplace in the dining room.

Should you select the outdoor Wedding Point as your ceremony site, we will be sure to have the Wedding Chapel is ready for you in the event of bad weather.



Reception Venue

Since you have exclusive use of the property, some decor can be set out earlier on. We are open to discussing additional hours of decor assistance as needed depending on your requirements there may be additional fees for this. 1885 is a spacious room for 80, and cozy for 100. Depending on your numbers, we will suggest seating that will use the space best.



The Food! The Wonderful Food!

While every venue talks about their fantastic food, we have the year-round operation to back it up. On-site gardens and farms, a tasting-menu-only restaurant, and a team of chefs that plays with food year-round means that we can confidently tell you that our food is second to none.

Our wedding package is designed to let you be creative - bring us your Nonna's recipe for gnocchi or a bushel of home-grown carrots for soup, and we'll indulge you. Or let our chefs have fun suggesting options when they meet with you.

Some of our standard inclusions are:

- Our famous Market Cart will be used for a Lucullan pre-dinner display of Ontario cheeses, cured meats, house-made pickles, local vegetables, and other treats
- Dinner is served with fresh, house-baked Brioche and seasonal house-whipped butter (vegan and gluten-free options available)
- A soup, salad, and main course that are customized to your wishes, with a pre-ordered choice of 2 main courses (plus options for vegetarians and other dietary restrictions)
- Our signature dessert buffet includes home-made pies and pastries, fresh fruit, Ontario cheeses, and more

Just talk to us. We love new ideas! Please see the sample menu attached for a general idea on menus.



Beverages

Wine

Wine service is included in your dinner based on a selection of Ontario and international wines. Due to the shifting nature of the wine industry, we generally select wines in the months leading up to the wedding.

Bar

The bar cost is included in the wedding package. The bar consists of liquor, bottled beers, craft beer, house wine, as well as your choice of the signature drink.

Rehearsal

Most wedding couples have a rehearsal the day before their wedding. This is a great opportunity to ensure that everyone understands the flow of the ceremony, but it also offers a smaller group the chance to relax and enjoy the location before the formality of the wedding day. Should your officiant not be able to attend this rehearsal, our wedding coordinator is able to assist with a complete walk-through.

There are many options at Viamede Resort for your rehearsal dinner. You are welcome to host your own outdoor BBQ at your cottage for up to 15 people or select one of our rehearsal dinner menus which can be served to you in one of our banquet rooms.

If you would like to liven up the evening with some entertainment, let our events coordinator know and they can help you plan a fun-filled evening! Depending on entertainment options selected, additional costs may apply.



Possible Timeline of Wedding Weekend

The following timeline shows what many couples choose to do. However, you are welcome to let us know when you would like to schedule the various components.

Friday

3:00 pm	Guests begin to arrive at Viamede Resort
4:30 pm	Bride and Groom meet with the wedding coordinator to review last-minute items
	and run through a ceremony rehearsal.
6:00 pm	Informal rehearsal dinner, as desired
	Viamede Resort will happily help you come up with a fun activity to entertain
	you and your guests for the evening. Please ask your wedding coordinator
	about options and associated costs.

Saturday

8:30 – 10:30 am	Breakfast is served for in-house guests	
11:00 am	Decorating of dining room begins.	
3:30 pm	Groomsmen and ushers begin seating guests at the ceremony site	
4:00 pm	Ceremony starts	
4:30 – 5:30 pm	Pictures for the wedding party	
4:30 – 6:00 pm	Cocktail reception	
6:15 pm	Procession into the dining room	
6:30 pm	Dinner is served	
9:00 pm	Speeches, first dance, cake cutting, and the start of the dance	
10:30 pm	Late night station is served	
12:30 am	Bar closes, DJ stops	
1:00 am	Room is closed down	

Sunday

8:8:30 – 10:30 am	Breakfast is served for in-house guests
11:00 am	Guests check out of their rooms

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Sample Menu



Cocktail Hour

Assorted appetizers

or Market Cart with local cheese, meats, house preserves, etc

Soup Course

Roasted Red Pepper or Potato Leek

Salad Course

Kale Caesar Salad

or

Garden Salad with tomato, onion, spicy pecans, and sweet onion vinaigrette

Main Course

Chicken breast with roasted red pepper cream sauce. Served with seasonal vegetables and roasted potatoes

or

Beef Tenderloin with demi glaze. Served with seasonal vegetables and roasted potatoes

Dessert

Assorted dessert buffet

or Individual Apple Blossom (crumble)