

Weddings 2019



Where Tradition Meets Luxury

Say *'I do'* to Windermere House
Your Happily Ever After Begins *Here.*

WH

WINDERMERE HOUSE

ESTABLISHED 1870

windermerehouse.com | 705.769.3611 | events@windermerehouse.com

Hors d'oeuvres

Choose any 3 for \$15 per person or 6 for \$25 per person

CANAPES

- Puff pastry tart, crab salad
- Sesame sear tuna nigiri
- Potato crisps, truffle oil, parmesan
- Vegetable spring roll, red plum sauce
- Truffle mac & cheese fritter, house ketchup
- Mini maple smoked cheddar crilled cheese
- Grape heirloom tomatoes, wild mushroom, toasted cashew pesto
- Portabello fries, blue cheese, chive aioli
- Beef tartar, quail egg, mustard aioli on crostini

SLIDERS

- All beef sliders, smoked sheddar, maple bacon
- Pulled pork, Dr. Pepper BBQ
- Jerk chicken, onion corn relish

PROTEIN

- Mini beef burritos
- Maple smoked bacon, parmesan, mushroom tart
- Petit yorkshire pudding, shaved beef, horseradish mayo
- Chicken satays, chilli mango chutney
- Tempura shrimp, horseradish chilli sauce
- Smoked duck & cranberry orange jam on tara root rhip
- Potato rosemary crusted lamb chop, peppermint jelly
- Ham, gouda, spinach terrain, dijon mustard
- Fried chicken & chips on a spoon, chipotle mayo
- Mini Ontario pickerel taco, mango peach salsa
- Chicken drumette, sweet chili lime dip
- Crispy pork belly, chilli, orange, brandy sauce

Minimum of 3 Dozen Per Selection Required



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Reception Stations

Minimum of 50 People

DOMESTIC CHEESE BOARD \$15PP

Chefs selection of Ontario cheese, candied nuts, dried fruits, compote and crostini's

IMPORTED CHEESE BOARD \$19PP

Chefs selection of cheese from around the world, candied nuts, dried fruits, compote and crostini's

FRESH SLICED FRUIT DISPLAY \$14PP

Including sliced melons, seasonal berries, whole fruits, local buckwheat honey poppy seed dip, chocolate peanut butter cream cheese dip & strawberry mint dip

CRUDITÉS & BREADS DISPLAY \$12PP

Chefs selection of market fresh vegetables, crusty bread, bread sticks & crackers, curried vegetable dip, bruschetta, garden vegetable dip

CHEF ATTENDED OYSTER BAR

(MINIMUM 400 PC) MARKET PRICE

Chefs selection accompaniments

HARVEST TABLE \$35PP

European cured & smoked meats, salami, smoked & cured milford bay trout, mason jar house pickle, vegetables, Italian cheese, heirloom tomatoes & buffalo mozzarella, classic olives and marinated artichokes, grilled portabello mushrooms, rustic crusty breads, crostini's

SEAFOOD TOWER \$45-\$50PP

Cooked, chilled shrimp, mussels, crab legs, oysters. Served with Chefs choice of sauces, tabasco, fresh lemon

PAELLA STATION \$20PP

Traditional Spanish favorite, chicken thighs, chorizo sausage, shrimp

ROAST BARON OF BEEF

(CHEF ATTENDED) \$35PP

Slow cooked roast beef, fresh horseradish, selection of mustards, chutneys, fresh baked rolls

Note: Please speak to your Event Coordinator about our in house sushi options



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Wedding Menus

THE GRANITE \$85PP

Windermere Salad

local baby lettuce, spiced pecans, Ontario sundried cranberries, maple balsamic dressing

Citrus Herb Scented Chicken Supreme

duck fat roasted fingerling potatoes, wilted swiss chard, honey glazed carrot, orange brandy pan jus

or

Prime Rib & Yorkshire Pudding

red skin mashed potato, roasted root vegetable, au jus

Tea & Coffee

THE DIAMOND \$95PP

Classic Caesar

crisp romaine hearts, shaved grande padano, pancetta crisp, sour dough croutons, house made garlic dressing

AAA Roast Beef Striploin

english cut, beer batter onion ring, potato croquette, sweet buttered seasonal vegetables, au jus

or

Citrus Herb Scented Chicken Supreme

red skin mashed potato, wilted swiss chard, honey glazed carrot, orange brandy pan jus

Tea & Coffee

THE SAPPHIRE \$75PP

Poached Pear, Baby Spinach Salad

pear poached in red wine, candied nuts, pickled onion mandarin orange tarragon dressing

Muskoka Lager Braised Beef Short Ribs

garlic mashed potato, roasted root vegetable & asparagus

or

Stone Fruit Stuffed Pork loin

pork loin stuffed with apricot, peaches, prunes & apples, apple brandy sauce garlic, mashed potato, roasted root vegetable & asparagus

Tea & Coffee

THE RUBY \$65PP

Classic Caesar

crisp romaine hearts, shaved grande padano, pancetta crisp, sour dough croutons, house made garlic dressing

Milford Bay Trout

local trout pan seared, lemon herb butter, rice pilaf, roasted root vegetable & asparagus

or

Muskoka Lager Braised Beef Short Ribs

garlic mashed potato, roasted root vegetable & asparagus

Tea & Coffee

OPTION OF ONE DESSERT

Taylor Farms Strawberry Short Cake

sponge cake, local strawberries, vanilla whipped cream

New York Style Cheese Cake

caramel sauce, pistachio brittle

Muskoka Maple Butter Tart

vanilla bean ice cream

Warm Chocolate Brownie

caramel drizzle, vanilla bean ice cream

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Other Options

Minimum of 25 People

WEDDING DAY IN SUITE LUNCH \$25PP

Minimum 10 people

Crudités Display

assorted vegetables, chefs choice of dips, Artisan breads and crackers

Chefs Choice of Sandwiches

assorted breads & wraps, meat and vegetable fillings

Windermere House Mason Jars of Pickles & Vegetables

Fresh Fruit Board & Tuxedo Strawberries

local honey, yogurt & poppy seed dip

KIDS MENU \$25PP

Garden vegetables with ranch dip

or

Green salad

Chicken fingers & fries, plum sauce

or

Cheese burger with fries

or

Roasted chicken breast, mashed potatoes, steamed carrots

Chocolate brownie sundae

or

Fresh fruit plate

VEGETARIAN OPTIONS

Vegetable Napoleon

grilled zucchini, egg plant, portabella mushroom, peppers, red onion, brie stacked & baked, marinara sauce, fresh sprouts

Seasonal Vegetable Strudel

honey mustard glazed seasonal vegetables, baby spinach in philo pastry, marinara sauce

Chick Pea, Arugula & Roasted Corn Fritters

seven grain pilaf, sweet pea & corn pesto

LATE NIGHT STATIONS

Poutine Bar \$14

sweet potato fries, house fries, Quebec cheese curds, green onions, diced tomatoes, rich mushroom gravy and beef gravy

Pizza Party \$16

chef's selection of vegetarian, meat & gourmet pizzas cooked in our pub stone bottom oven

Sandwich Board \$16

assorted sandwiches and wraps made on artisan breads, including assorted meats, egg salad, tuna salad and grilled vegetables

Popcorn, Soft Pretzels & Corn Dogs \$15

house made caramel popcorn, double butter popcorn, regular soft pretzels, jalapeno cheddar pretzels and classic corn dogs with mustard

Sliders & Fries \$17

100% beef sliders, pulled pork sliders, jerk chicken sliders with loads of house fries

Truffle Fries \$12

house fries, shaved parmesan, truffle oil

Please speak to your Event Coordinator regarding dietary restrictions, allergies, etc.

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Rehearsal Buffet Dinner

Minimum of 25 People

SUGAR MAPLE \$65 PLUS PLUS

Warm Rolls, Butter

Marinated Vegetable, Farfalle Pasta Salad

herb, olive oil and garlic dressing

Windermere Salad

local baby leaf lettuce

spiced pecans, cranberries, pea shoots, maple balsamic dressing

Windermere Caesar Salad

crisp romaine, maple bacon, parmesan cheese, croutons, caesar dressing

Choose 2 Proteins

[6oz] Striploin Steak

[6oz] Atlantic Salmon

[6oz] Chicken Supreme

Grilled Vegetables

Baked Potato

all the trimmings

Chefs choice of Tarts, Squares, Cheese Cake, Fresh Fruit

Coffee & Tea

RED OAK \$46 PLUS PLUS

Warm Rolls, Butter

Marinated Mushroom Salad

marinated in olive oil, champagne vinegar

Windermere Caesar Salad

crisp romaine, maple bacon, parmesan cheese, croutons, caesar dressing

Choose 2 Proteins

Dr Pepper BBQ Pork Side Ribs

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Muskoka Lager Braised Beef Short ribs

-

Summer Weiss Beer Can Chicken

-

Buckwheat Honey, Garlic Grilled Atlantic Salmon

Grilled Seasonal Vegetables, Herb Roasted

Mini Red Potatoes

Fresh Baked Cookies & Fruit Tray

Tea & Coffee

WHITE PINE \$35 PLUS PLUS

Grilled Seasonal Vegetable Salad

toasted sesame seeds, teriyaki dressing

Windermere Salad

local baby leaf lettuce, spiced pecans, cranberries, pea shoots, maple balsamic dressing

From the Grill

6 oz Beef Burgers, Herb & Garlic Boneless Skinless

Chicken Breast, Portobello Brie Burgers

aged cheddar, maple bacon, lettuce, sliced tomatoes, pickles, house made ketchups

Corn on the Cob (when in season)

Fresh baked Cookies, Fruit Tray

Coffee & Tea

CEDAR \$65 PLUS PLUS

Minimum 50 people

Warm Rolls, Butter

Marinated Forest Mushroom, Artichoke Hearts,

Muskoka Greens

beatties alliston vodka, herb vinaigrette

Mini Red Potato Salad

aged cheddar, chive dijon dressing

Windermere Caesar Salad

crisp romaine, maple bacon, parmesan cheese, croutons, caesar dressing

BBQ Whole Pig

or

BBQ Hip of Beef

&

BBQ whole, Beer Can, Cajun Chickens

Baked Ontario Russet Potato's

Corn on the Cob (when in season)

Cast Iron Pot of Fire Side Baked Beans

Fresh Fruit, Smore Sticky Buns,

Coffee & Tea

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