

# Weddings



*Where Tradition Meets Luxury*

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

WH

WINDERMERE HOUSE

ESTABLISHED 1870

[windermerehouse.com](http://windermerehouse.com) | 705.769.3611 | [events@windermerehouse.com](mailto: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 chip
- Potato rosemary crusted lamb chop, peppermint jelly - *Add \$3/per person*
- 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, Windermere House mason jars of pickles & 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 \$85<sup>PP</sup>

### Windermere House Salad

blend of Muskoka greens, spiced pecans, cucumber, Johnston's cranberries, apple & pear chips, locally sourced elderberry 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 \$95<sup>PP</sup>

### Classic Caesar

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

### AAA Roast Beef Striploin

english cut, beer battered 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 \$75<sup>PP</sup>

### 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 \$65<sup>PP</sup>

### Classic Caesar

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

### Milford Bay Trout

local, pan seared trout, 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

# WH

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# Other Options

## 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

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### Chicken fingers & fries, plum sauce

or

### Cheese burger with fries

or

Roasted chicken breast, mashed potatoes, steamed carrots

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### Chocolate brownie sundae

or

### Fresh fruit plate

## VEGETARIAN OPTIONS

### Vegetable Napoleon

grilled zucchini, egg plant, portabella mushroom, peppers, red onion, brie, 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

Minimum 25 people

### 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

blend of Muskoka greens, spiced pecans, cucumber, Johnston's cranberries, apple & pear chips, locally sourced elderberry dressing

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

Caesar Salad

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

Choose 2 Proteins

Dr Pepper BBQ Pork Side Ribs

-

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

blend of Muskoka greens, spiced pecans, cucumber, Johnston's cranberries, apple & pear chips, locally sourced elderberry 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

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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# Wedding/Event Bar Packages

## STANDARD OPEN BAR PACKAGE - \$70/PERSON

Sobieski Vodka  
Canadian Club OR Wiser's Rye Whisky  
Bombay Sapphire Gin  
Bacardi White Superior Rum  
J&B Scotch  
Domestic Beer Selection (Canadian, Coors Light, Budweiser, Bud Light)  
House Wine – Cedar Rock Cabernet Sauvignon and Chardonnay

## PREMIUM OPEN BAR PACKAGE - \$90/PERSON

Titos OR Stolichnaya Vodka  
Crown Royal Rye Whisky  
Tanqueray Gin  
Appleton's Estate Rum  
Johnny Walker Red Scotch  
Domestic, Imported and Craft Beer Selection – 6 choices - (Canadian, Coors Light, Budweiser, Bud Light, Mill St. Organic, Keith's IPA, MGD, Stella Artois, Heineken, Corona, Rickard's Red, Mad Tom IPA, Belgian Moon)

### Choice of 1 red/1 white from the following wines selection:

#### RED

Leaping Horse Vineyards Merlot, California 2016  
Cedar Rock Cabernet Sauvignon, California 2016  
Lilly Pilly Shiraz, Australia 2014  
Tawse Growers Blend Pinot Noir, Niagara Ontario 2013  
Opawa Pinot Noir, New Zealand 2015  
Cannonball Cabernet Sauvignon, California, 2016

#### WHITE

Angels & Cowboys 2017 (Rosé)  
Cedar Rock Chardonnay, California 2016  
Redstone Limestone Vineyard Riesling, Niagara Ontario 2015  
Echeverria Valle Dorado Sauvignon Blanc, Chile 2017  
Tiefenbrunner, Pinot Grigio, Italy 2015  
Map Maker Sauvignon Blanc, Marlborough New Zealand 2016

## CONSUMPTION/HOST BAR (MINIMUM SPEND GUARANTEE OF \$30/PERSON)

See attached as "Host Bar Selections" for pricing

\*\*\*All beverages/Bar Package prices are subject to an 18% service fee and HST\*\*\*

# Host Bar Selections

## DOMESTIC BEER - \$7/BOTTLE

Budweiser  
Bud Light  
Canadian  
Coors Light

## PREMIUM, IMPORTED & CRAFT BEER

Mill St. Organic \$7.50/Bottle  
Keith's IPA \$7.50/Bottle  
MGD \$7.50/Bottle  
Rickard's Red \$7.50/Bottle  
Belgian Moon \$7.50/Bottle  
Stella Artois \$8.00/Bottle  
Heineken \$8.00/Bottle  
Corona \$8.00/Bottle  
Mad Tom IPA \$8.00/Can  
Guinness \$8.00/Can  
Sapporo \$8.00/Can

## CIDERS - \$8/CAN

Brickworks Original  
Brickworks Peach

## LIQUEURS - \$9/OZ

Bailey's  
Kahlua  
Grand Marnier

## PREMIUM SPIRITS - \$9/OZ.

Titos or Stolichnaya  
Crown Royal Rye Whiskey  
Appleton Estate Rum  
Tanqueray Gin  
Johnnie Walker Red Scotch

## STANDARD SPIRITS - \$7/OZ.

Sobieski Vodka  
Wiser's Rye Whiskey  
Bacardi Rum  
Bombay Sapphire  
J & B Scotch

## SCOTCH - PRICED PER OZ.

Glenfiddich 12 yr. - \$11  
Glenlivet 12 yr. - \$12  
Glenlivet 18 yr. - \$25  
Glenmorangie 10 yr. - \$13  
Balvenie 12 yr. - \$19  
Johnnie Walker Black - \$10

## WHITE WINE

Cedar Rock Chardonnay, California 2016 - \$11/glass | \$45/bottle  
Redstone Limestone Vineyard Riesling, Niagara Ontario 2015 - \$12/glass | \$48/bottle  
Echeverria Valle Dorado Sauvignon Blanc, Chile 2017 - \$13/glass | \$53/bottle  
Tiefenbrunner Pinot Grigio, Italy - \$14/glass | \$60/bottle

## RED WINE

Leaping Horse Vineyards Merlot, California 2016 - \$10/glass | \$40/bottle  
Cedar Rock Cabernet Sauvignon, California 2016 - \$11/glass | \$46/bottle  
Lilly Pilly Shiraz, Australia 2014 - \$12/glass | \$48/bottle  
Bachelder Pinot Noir, Niagara Ontario 2016 - \$14/glass | \$58/bottle

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Red	Glass	Glass	Bottle
	6oz	9oz	
Leaping Horse Vineyards Merlot, California 2016	10	14	40
Cedar Rock Cabernet Sauvignon, California 2016	11	16	46
Lilly Pilly Shiraz, Australia 2014	12	18	48
Tawse Growers Blend Pinot Noir, Niagara Ontario 2013	14	21	58
Clancy's Red Blend, Barossa Australia 2014			54
Grayson Zinfandel, Napa Valley California 2015			55
Catena Malbec, Argentina 2015			60
Opawa Pinot Noir, New Zealand 2015			60
Cannonball Cabernet Sauvignon, California, 2016			63
Domaine Brusset Cotes Du Rhone, France 2015			63
La Fortuna Rosso Di, Montalcino 2014			65
Brovia, Dolcetto D'alba, Italy 2014			69
Centopassi Argille Di-Tagghia Nero D'avola, Italy 2014			70
Clos Des Los Siete Mendoza, Argentina 2013			72
Muga Reserva Red Blend, Rioja, Spain 2013			74
La Crema Pinot Noir, Sonoma California 2014			80
Bernard Defaix Bourgogne Pinot Noir, France 2015			85
Al Pasco Toscana Sangiovese Merlot, Italy 2012			90
Yalumba The Cigar Cabernet Sauvignon, Australia 2012			90
Blazon Cabernet Sauvignon, Lodi California			95
Brovia Barolo, Italy 2012			157
Caymus Cabernet Sauvignon, Napa Valley California 2014			260
Barnett Vineyards Merlot, Napa Valley California			270



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<b>Champagne/Sparkling</b>	<b>Glass</b>	<b>Glass</b>	<b>Bottle</b>
	<b>6oz</b>	<b>9oz</b>	
Henkell Trocken Dry-Sec Germany			46
Villa Marchesi Prosecco	12		50
Tawse Limestone Ridge "Spark" Niagara 2016	13		53
Chateau de Montgueret Cremant de Loire Brut, France			60
Peller Estates Ice Cuvee Rose			95
Piper Heidsieck Cuvee Brut Champagne, France			110
Veuve Clicquot Brut Champagne, France			205
<b>White/Rosé</b>			
Gererd Bertand Cotes de Roses 2017 (Rosé)	14	21	62
Cedar Rock Chardonnay, California 2016	11	17	45
Redstone Limestone Vineyard Riesling, Niagara Ontario 2015	12	18	48
Echeverria Valle Dorado Sauvignon Blanc, Chile 2017	13	19	53
Tiefenbrunner, Pinot Grigio, Italy 2015	14	21	60
Map Maker Sauvignon Blanc, Marlborough New Zealand 2016			50
Willm Gewurztraminer Reserve, Alsace France 2016			55
Telmo Rodriguez Basa Blanco blend, Spain 2013			60
Vasse Felix Chardonnay, Margaret River Australia 2015			75
Domaine de Vauroux Chablis, France 2015			80
Cloudy Bay Sauvignon Blanc, Marlborough New Zealand 2016			94
La Crema Chardonnay, Sonoma California 2015			97
Thomas George Chardonnay, Russian River California 2012			121