

WH
WINDERMERE HOUSE
ESTABLISHED 1870

Weddings at Windermere House

Where Tradition Meets Luxury



windermerehouse.com | events@windermerehouse.com |
1.888.946.3376



Evelyn Barkey



Congratulations on your engagement

Say “I do” to Windermere House, and let us make your special day the most talked about wedding of the year. The historic Victorian-style hotel, set on the shores of Muskoka’s exclusive Lake Rosseau, offers the ideal mix of nostalgia, romance and beauty.

Whether it’s an intimate afternoon wedding or a grand evening affair, no detail is spared; every event is tailored to the couple’s specific needs for a one-of-a-kind celebration that is uniquely yours.

Venues across the property, including the Islandview Room, Verandah and Front Lawn, accommodate up to 150 to guests. All wedding guests receive a preferred room rate, including the very coveted Windermere Cottage.

With timeless elegance, top-notch service, and hospitality, it’s no wonder that Windermere House has remained a cherished and memorable wedding venue since 1870.

Your happily ever after begins on the lawns of Windermere. Windermere House has provided unforgettable ceremonies for hundreds of happy couples over the years. Now we’re ready to create an amazing experience for you.

INTERACTIVE AND INTELLIGENT SERVICE STAFF

SUPERIOR MANAGEMENT OF YOUR EVENT

‘IT’S ALL IN THE DETAILS’ PLANNING WITH THE EVENTS

MANAGER USE OF RESORT FACILITIES FOR YOU AND YOUR GUESTS

Outdoor Ceremony

Beautiful Lake Rosseau will provide the ultimate background for your outdoor ceremony. Please note that inclement weather options are available.

ONSITE CEREMONY CHARGES START AT \$750, PLUS 18% SERVICE FEE AND 13% HST.

Reception

With a stunning view of Lake Rosseau and a covered Verandah, the Islandview Room is perfect for a spectacular cocktail reception and an elegant formal dinner.

\$3,000 VENUE FEE PLUS 18% SERVICE FEE AND 13% HST.

Wedding Packages

All packages cover the following:

- TABLES
- WALNUT CHIAVARI CHAIRS
- WHITE FLOOR LENGTH LINENS AND WHITE NAPKINS
- GLASSWARE, FLATWARE AND CHINA
- VOTIVES (3 PER TABLE)
- PORTABLE DANCE FLOOR
- SET-UP AND TEAR DOWN UP (OF EVERYTHING LISTED ABOVE)
- SERVICE AND BAR STAFF



Room Rates – 2022

Inclusive of Breakfast

WEDDINGS W/ BREAKFAST	SPRING May 20 - June 20		SUMMER June 21 - Sept 4		FALL Sept 5 - Oct 30	
	WEEKDAY	WEEKEND	WEEKDAY	WEEKEND	WEEKDAY	WEEKEND
	GARDENVIEW	225	280	300	340	n/a
LAKEVIEW	275	350	400	430	n/a	430
LAKEVIEW BALCONY	345	375	430	475	n/a	475
PREMIUM LAKEVIEW BALCONY	385	410	460	520	n/a	520
PLATINUM SUITE	380	425	450	500	n/a	500
LONGHURST SUITE	420	475	520	570	n/a	550
WINDERMERE COTTAGE	725	900	950	995	n/a	995
2 BEDROOM SUITE	760	950	1,000	1,050	n/a	1,050

Accommodations

For Saturday wedding receptions, a minimum block of 12 rooms is required in the main hotel for the Friday night and Saturday. Rooms must be the designated rooms over the reception area, which consists of 8 Lakeview rooms and 4 Gardenview rooms. If the above rooms are not occupied by your guests, you will be responsible for payment of any unused rooms. Most weekends, a two-night minimum stay is required on all additional guest rooms.

We ask that your guests book online at www.windermerehouse.com. Please ensure that they have your group code to enter upon booking for the preferred rate to apply. As rooms are not guaranteed and are on a first-come, first-serve basis, we suggest your guests' book as soon as possible.

When your guests are making a reservation, a one-night-stay deposit is required. This deposit, less an administration fee of \$35, is refundable if notice of cancellation is received more than seven days prior to the arrival date. Cancellations with less than seven days of arrival will result in loss of the full deposit.

Contract room rates are based on two guests in each room. For any additional people five years of age and older, an extra \$35 per person per night applies.

ALL ROOM RATES ARE SUBJECT TO A \$28 RESORT FEE AND 13% HST.

Resort Facilities

You and your guests are welcome to enjoy the facilities at Windermere House during your stay. Activities such as badminton, horseshoes, bocce ball, volleyball, bicycling, kayaking, and canoeing are available at no additional charge.



FAQ's

WHEN CAN I SET UP FOR MY EVENT?

The Islandview room can be used beginning at 10:00 AM. If you require alternate arrangements, please speak to your Event Coordinator.

CAN I BRING MY OWN BAND/DJ/AV SUPPLIER?

Although we do not arrange the above, we are happy to provide referrals through our preferred suppliers list.

CAN I HAVE AN ONSITE REHEARSAL?

Certainly. Please discuss with your Venue Coordinator about availability.

CAN I RENT A WEDDING PARTY SUITE?

Yes. Suites may be part of the minimum of 12 rooms as mentioned in accommodations.

GOLF AT WINDERMERE

Windermere Golf & Country Club is only steps away from Windermere House. Established in 1919, the scenic 18-hole, par 72 course offers 14 ponds, tree-lined fairways, and 124 acres of spectacular views. For further information, please contact the golf course directly at 705.769.3381.

AMBA HEALTH & BEAUTY SPA

AMBA Health & Beauty Spa offers a number of special wedding packages, including a bride and groom package and a bridal party manicure and pedicure. Located on the third floor of Windermere House, the spa features six treatment rooms, a comfortable lounge, an enclosed manicure and pedicure area, an indoor fitness centre, and sauna. Bookings can be made directly with the spa at 705.769.1346 and a current listing of treatment options and pricing are available upon request.

CAN YOU ARRANGE FLORALS/ENTERTAINMENT/DECOR/PHOTOGRAPHY?

Although we do not arrange the above, we are happy to provide referrals through our preferred suppliers list.*

WHAT IS THE EXACT ADDRESS I SHOULD USE FOR MY INVITATIONS?

Windermere House
2508 Windermere Road
Windermere, ON
POB 1P0

WHAT HAPPENS IF IT IS RAINING WHEN IT'S TIME FOR MY OUTDOOR CEREMONY?

The Rosseau Grill or alternate meeting space will be transformed into your new ceremony space. Please speak to your Catering Coordinator on the details of this.

VENUE SPACES - SIZES & OCCUPANCY

VENUES	BANQUET	CEREMONY	BOARDROOM	RECEPTION	DIMENSIONS LxWxH	SQUARE FEET
TOBIN	32	48	28	70	24 x 32 x 10	816
ISLANDVIEW	150	170	38	150	24 x 75 x 10	2000
BOARDROOM	22		22		24 x 16 x 10	396
ROSSEAU GRILL	80				20 x 40 x 10	600
FRONTLAWN (OUTDOORS)	80	150		150		
VERANDAH (OUTDOORS)	40			150		



Wedding packages

hors d'oeuvres

cold

sesame salmon tartare | crisp nori 35/dozen (GF)
vegetarian quinoa "sushi" | nori | pickled mango | avocado 37/dozen (GF, v, vegan)
gem lettuce bites | buttermilk ranch | radishes 29/dozen (GF, v)
mini italian blt's | prosciutto | arugula | basil pesto | provolone | focaccia 35/dozen
caprese skewers | bocconcini | cherry tomatoes | basil 33/dozen (GF, v)
cherry tomato bruschetta | basil ricotta 33/dozen (v)

hot

vegan artichoke spinach cups 33/ dozen
twice baked potatoes | goat cheese | double smoked bacon 37/ dozen z (GF)
shrimp tempura | ginger dipping sauce 35/ dozen
jerk chicken peach skewers 35/ dozen (GF)
pea soup shooters | mint crème fraiche 30/dz (GF, v)
cauliflower & cumin fritters | lime yoghurt 33/ dozen (v)
braised beef short-ribs | truffle spun potatoes 35/ dozen (GF)
spanakopita | sesame seeds | tzatziki 30/ dozen (v)
vegetarian samosa | coriander chutney 30/ dozen (v)
french onion beef sliders | horseradish aioli | gruyere 39/ dozen
rosemary shrimp skewers | prosciutto 35/ dozen (GF)
mac & cheese bites | truffle mayo | tomato chipotle chutney 25/ dozen (v)
pistachio lamb pops | celeriac garlic puree 65/ dozen

minimum of three dozen of each.

maximum of five choices

reception stations

imported & domestic cheese board 21/ person
rosemary roasted nuts | quince paste | crostini & crisps

fruit platter 17/ person
a selection of seasonal fresh fruit | raspberry chia jam | coconut yogurt

crudité 15/ person
crisp vegetables | hummus | avocado ranch dip

land & sea charcuterie 41/ person
cured & smoked meats | beet cured salmon | poached shrimp | oysters,
marinated grilled calamari | crab, marinated olives | artichokes | pickled vegetables | sauce vierge | chipotle
cocktail sauce | lemons | horseradish | lemon aioli | grissini

carving station

all stations are served with fresh rolls and chef attended

whole roast alberta rib-eye 400
charred tomato jus | chimichurri | horseradish | assorted mustards
(serves approximately 25 people)

lemon & rosemary leg of lamb 225
onion marmalade | natural jus | mint chutney
(serves approximately 15 people)

fig porchetta 150
pear chutney | pickled mustard seed jus
(serves approximately 15 people)

sushi platters

rosseau platter | 4 dozen 105
california (crab, avocado, cucumber)
a.c.a. (avocado, cucumber, asparagus)
philadelphia (salmon, cream cheese, cucumber)

windermere platter | 4 dozen 125
california (crab, avocado, cucumber)
s.a.s. (spicy salmon, tempura crunch)
dynamite (avocado, cucumber, crab, shrimp tempura)

dinner options

(served with warm artisanal rolls & unsalted butter, coffee & tea)

windermere 105/ person

1st course
arugula salad | fennel | radicchio | hazelnuts | lemon vinaigrette

2nd course
beef tenderloin | garlic spun potatoes | spinach | roast cherry tomatoes | sauce perigueux

or

lemon butter seared scallops | peas | kale parsley risotto | pancetta

pinos 95/ person

1st course
organic greens | pickled heirloom carrots | frisee | red quinoa | raisins | almonds | herbed yoghurt dressing

2nd course

lemon thyme chicken supreme | seasonal vegetables, | du puy lentils | dark chicken mustard jus

or

pan seared pickerel | creamless corn | fingerling potatoes | seasonal vegetables | fish red wine sauce

lakeside 85/ person

1st course
grilled tuna nicoise | asparagus | potato coins | radish | egg | tarragon mayo | olive vinaigrette

2nd course

chili rubbed flank steak | charred broccolini | double smashed garlic potatoes | chimichurri

or

herb crusted salmon | fricassee of leeks | peas | forest mushrooms | carrot puree | sauce vierge

segwun 75/ person

1st course

caesar salad | gem lettuce | garlic croutons | parmesan | lemon caesar dressing

2nd course

red wine braised beef short-ribs | seasonal vegetables | garlic spun potatoes | wild & tame mushroom jus

or

chicken diavolo | rapini | garlic spun potatoes | lemon natural jus

vegetarian

(choice of one of the following)

harissa cauliflower steak | chickpeas | almonds | charred brocolini | chive beurre blanc

maple roast carrots | spinach | tahini | pomegranate

ricotta ravioli | walnuts | cremini mushrooms | truffle brown butter

desserts

(choice of one of the following)

steamed lemon pudding | blueberry compote

milk chocolate salted caramel tart

vanilla cheesecake | candied walnuts

sticky toffee pudding | vanilla ice cream | pecan caramel sauce

children 30/ child

(served with warm artisanal rolls & unsalted butter, pop, juice or milk)

1st course

crisp vegetables | buttermilk ranch dip

2nd course (choice of one for all kids attending the wedding)

chicken strips | choice of fries or caesar | honey mustard

cheeseburger | choice of fries or caesar

roast chicken breast | spun potatoes | green beans

darne of salmon | spun potatoes | green beans

3rd course

chocolate brownie waffle sundae

late night

poutine 60/ dozen

(choice of sweet potato or russet fries)
quebec cheese curds | scallions | vegetarian gravy

enhancements:

jerk chicken 12/dozen

pulled pork 15/ dozen

fried brussels sprouts 9/ dozen

pies

(12", choice of two)

queen margherita 15/ pizza

plum tomato sauce | buffalo mozzarella | basil

carnivore 19/ pizza

calabrese salami | chorizo | ham | ground beef | tomato sauce | mozzarella | parmesan

herbivore 17/ pizza

basil pesto (no nuts) | zucchini | marinated artichokes | spinach | feta | mozzarella | chilies

fun guy 15/ pizza

mushrooms | caramelized onions | ricotta | mozzarella | truffle oil

sliders

cheeseburger 55/dozen

tomato oregano jam | aged cheddar | arugula

cubano 60/ dozen

pulled pork | ham | gruyere | pickle | grainy mustard | chipotle mayo

b.b.q. jackfruit 45/ dozen

coriander slaw

poke bowl 60/ dozen

salmon | edamame | sesame | avocado | seaweed salad | sticky rice | kewpie mayo

bar offerings

host bar | 6 hours

standard host bar – 80 / person

premium host bar – 95 / person

deluxe host bar – 110 / person

consumption bar

beverages are charged based actual consumption
minimum spend of \$30.00 per person, see per drink pricing below.

standard

all standard bars will include a sangria and mocktail created custom for your event by our in-house mixologist

liquor | 7.50

smirnoff vodka

gordon's dry gin

crown royal

j&b rare scotch whiskey

captain morgan white rum

beer | 7.50

molson canadian

coors light

molson ultra

vizzy hard seltzer

heineken 0.00

wine | 10 per 6oz glass

vineland estates

niagara peninsula, canada

unoaked chardonnay

cabernet/merlot

premium

all premium bars will include everything from the standard bar along with an additional two cocktail created custom for your event by our in-house mixologist

liquor | 8.50

ketel one or tito's

tanqueray dry gin

forty creek barrel select whisky

johnny walker red label

bacardi gold rum

captain morgan spiced rum

liquors | 8.50

kahlua coffee flavoured liquor

baileys original irish cream

disaronno originale amaretto

malibu coconut rum liqueur

beer | 8.50

belgian moon

creemore lot 9

heineken

corona

strongbow cider

deluxe

all deluxe bars will include everything from the standard and premium bars along with an additional two cocktail created custom for your event by our in-house mixologist

liquor | 10

grey goose vodka

bombay sapphire london dry gin

spicebox canadian spiced whisky

johnny walker black label

jack daniel's tennessee whiskey

woodford reserve bourbon

appleton estate v/x signature blend

local beer, cider and seltzers | 9 - 10.50

muskoka brewery

muskoka seltzers

lakes of bay sparke house

sawdust city brewing

katalyst brewing

muskoka cliff jump cranberry cider

canvas brewing

non-alcoholic beverages (all bars will offer non-alcoholic beverages)

soft drinks | diet pepsi, pepsi, 7-up & gingerale

juice | apple, orange, cranberry & pineapple

water | sparkling & still

wine list

house wine | 45 per bottle

vineland estates, niagara peninsula, ontario | unoaked chardonnay
vineland estates, niagara peninsula, ontario | cabernet/ merlot

white wine | 50 per bottle

2019 lillpilly, riverina, australia | sauvignon blanc
2020 cantina rauscedo, fruill, italy | pinot grigio
2016 cedar rock, california | chardonnay
2018 rockway vineyard niagara, ontario | reisling

red wine | 50 per bottle

nv la linda private selection old vines, mendoza, argentina | malbec
2017 oxford landing, south australia | merlot
2017 lillpilly, riverina, australia | cabernet sauvignon
2020 dominic, south australia | pinot noir

other unique options

hi! proseco | 50 per bottle
2019 scarpetta frico rosato, fruill, italy | rosé | 55 per bottle
nv piper heidsieck cuvee brut france | champagne | 135 per bottle
2017 gérard bertrand côte des roses languedoc, france | rosé | 60 per bottle

Please ask your catering coordinator about our full wine list

beverage experiences

minimum of 20 people. all stations include a bartender or server.
(below 20 people a bartending fee will apply)

coffee cart | 17

gourmet coffee with flavored syrups and selection of after dinner liqueurs (grand marnier, amaretto, kahlua coffee liqueur and baileys irish cream). can be served to the guest tables during plated dessert service or beside the dessert buffet for a maximum of one hour.

mimosa bar | 17

orange, cranberry and grapefruit juice served with sparkling wine. guests can top their mimosas with a variety of garnishes (strawberries, blueberries, blackberries and raspberries). maximum service time of an hour and a half and two mimosas per person.

caeser bar | 17

selection of clamato and tomato juice, guests can top their Caesar with spicy green beans, peperoni stick, celery green olives, limes, lemons, tabasco, worcestershire and salt and pepper. maximum service time of an hour and a half and two mimosas per person.

martini bar | 17 – 22 (based on the choice of liquor selection)

selection of four martini's (2oz martini's) custom created for your event by our in-house mixologist. maximum service time of an hour and a half and two mimosas per person. if you are interested in adding a martini luge, ask your event manager.

mocktail station | 12

selection of three mocktails custom created for your event by our in-house mixologist, classic beverages will be also be provided (soft drinks, juices and still and sparkling water). maximum service time of an hour and a half and two beverages per person.

mixologist custom bar

creating custom and unique event experiences is our passion and with beverages bars the opportunities are endless (bubbly, scotch, wine, sangria, craft beer and so much more). contact your event manager if you are interested in a custom beverage experience that we can create just for you.

Preferred Suppliers*

CEREMONY

All Seasons Weddings
705.645.9146
allseasonsweddings.com

Sue Woods
705.722.0742
revsue@bell.net

PHOTOGRAPHY

The Shutterbug Gallery
Kelly Holinshead
705.788.7392
thebug@vianet.ca

Turnbull Photography
Scott Turnbull
705.769.1726
scottturnbull.com

Tamara Lockwood Photography
647.382.2420
tamara-lockwood.com

Carissa Didier
416.574.0933
carissadidier.com

Evelyn Barkey Photography
705.783.2871
evelynbarkey@gmail.com

FLORAL

Seasons in the Country
705.645.5035
seasonsinthecountry.com

Tanya List Design & Floral
705.706.4653
tanyalist.ca

The Paisley Rose
hello@thepaisleyrose.ca

WEDDING CAKES

Whimsical Bakery
Huntsville, ON
705.784.0990
bakery@whimsicalbakery.ca

Mariposa Market
Orillia, ON
705.325.8885
mariposamarket.ca

Sweet Confections
Erin Fawcett
Huntsville, ON
705.349.1716
Sweetconfectionismuskoka.ca

DJ AND ENTERTAINMENT

Muskoka Music Source
Scott Dunlop, DJ
705.345.5502
sdunlop64@gmail.com

Dan Loeb
DJ & Karaoke 705.788.4843
dan.loeb86@gmail.com

Sole Power Productions
Edan Kaufman
416.663.7653
solepowerproductions.com

Jamie Williams
jamie@jamiwilliams.com

DJ in Muskoka
contact@djinmuskoka.com

AUDIO-VISUAL TECHNOLOGY & LIGHTING

Encore Global
encoreglobal.com

Sole Power Productions
Edan Kaufman
416.663.7653
solepowerproductions.com

DECOR / PLANNERS

Mad Bash Group
416.792.1263
office@madbash.ca

Lucy Myers Events Planning & Design
416.910.3132
lucymyersevents.com

Primp & Pop
Bryn Allison
416.400.8404
primppandpop.com

Rachel A. Clingen
Wedding & Event Decorator

905.763.7700
rachelaclingen.com

RENTAL SERVICES

Tiffany Party Rentals
705.733.0080
tiffanypartyrentals.com

Exclusive Affair Rental
705.759.2611
exclusiveaffair.com

Blue Ocean Lighthouse
705.645.5550
info@blueoceanlighthouse.com

Muskoka Party Rentals
705.645.2600
muskokapartyrentals.com

TRANSPORTATION

Hammond Transportation
705.645.543

A Star Service Limousines
705.327.8272

Fine Print

Use of Windermere House is subject to a \$3500 venue fee in addition to a minimum spend requirement based on food and beverage prior to tax and gratuity. For minimum spend requirements please contact the Events Coordinator. *Alternate suppliers/partners subject to advance approval from Windermere House.

POSSIBLE ADDITIONAL COSTS:

SOCAN legislated music fee (government-mandated); applicable if playing music and rates are determined based on room capacity, vendor meals, rental and incidentals (audio visual equipment, linens, etc). Liability insurance

An initial deposit of \$3500 is required with the signed contract. A second deposit of 50% of the estimated total is due six months prior to the event. Third deposit is due 60 days prior to the event. Final payment is due 10 days prior to the event.

All packages and services are subject to change without notice.

In the event of cancellation, all deposits and pre-payment outlined in contract are non-refundable.

WH

WINDERMERE HOUSE
ESTABLISHED 1979

We thank you for choosing Windermere House. We are here to make this day one that memories are made of.

CONTACT

705.769.3611 ext 604

catering@WindermereHouse.com

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Windermere,
Ontario P0B 1P0