



WH

WINDERMERE HOUSE

ESTABLISHED 1870

Wedding Package
2027

WINDERMEREHOUSE.COM

705-769-3611

SALES@WINDERMEREHOUSE.COM



Congratulations

Nestled in the heart of Muskoka, the historic "Lady of the Lake", Windermere House, is a 57 room Victorian-style hotel, set on the shores of lovely Lake Rosseau.

With breathtaking waterfront views as your backdrop, say "I do" on our expansive front lawn, surrounded by the natural beauty of the lake. Following your ceremony, enjoy a sophisticated cocktail reception on our private covered veranda, where you and your guests can take in the stunning vistas. Your celebration continues in the Islandview Room, with panoramic views of Lake Rosseau providing a dramatic setting for your reception

Combining timeless elegance, masterful cuisine & service excellence



Venue Details

Maximum Guest Capacity

Islandview Room - 130 guests

Minimum Guest Count May to October - 100 guests

Ceremony Fee

ceremony includes

- Private Ceremony on Front Lawn Overlooking Lake Rosseau
- White Folding Chairs
- Signing Table
- Weather Back up in The Rosseau

Venue Fee

wedding packages include

- Madeline Hockley Wedding Planners as your personal wedding coordinator leading up to the wedding and day of execution (full design packages available upon request)
- Set Up and Tear Down
- Round or Long tables
- Silver Chiavari Chairs
- White Floor Length Linens and White Napkins
- Glassware, Flatware and China
- Service Staff, Bartender
- Complimentary 1 Night Stay in our 2 Bedroom Suite with Breakfast for the Couple
- Wedding Tasting (for two people)
- Access to Prismm Program for floorplan and seating design
- Access to Preferred Vendor List

Accommodations

Windermere House requires the 12 rooms above the event space to be booked. These rooms include 4 Gardenview, 7 Lakeview and the 2 bedroom suite.

Windermere House has the following rooms available in the main inn

- 31 Gardenview Rooms
- 9 Lakeview no Balcony
- 14 Lakeview with Balcony
- Longhurst Suite
- 2 Bedroom Suite
- 4 bedroom cottage

Windermere Cottage, is equipped with 4 bedrooms, 3 bathrooms, full kitchen, living room, dining room, screened in porch, private firepit and private parking. The Windermere Cottage is available for 4 night minimum from June to August, 3 day minimum September to May. The Windermere Cottage is not part of the room block but can be booked upon request.





Wedding Dining Experience

Your wedding day dining experience at Windermere House begins with a celebratory touch: complimentary mimosas served in the Bridal Suite, accompanied by an assortment of fresh fruit, juices, and delicate tea sandwiches. Cocktail hour unfolds on the expansive front lawn, where guests will enjoy five elegantly passed hors d'oeuvres, all while taking in the breathtaking views of Lake Rosseau. Our covered Verandah offers an inviting space with a dedicated satellite bar to keep your guests refreshed. Enhance the occasion with a signature cocktail that reflects your unique style. As guests transition to the Islandview Room, they will be treated to a curated plated dinner experience. The meal begins with freshly house-made bread, followed by a preselected appetizer, two exquisite entree options, and a refined dessert course. After dining, let the celebration continue with dancing into the evening, concluding with a late-night station to keep the energy high.

Cocktail Hour

Passed Hors D'oeuvres

Caramelized Pear + Ricotta Tartlet, Chive, Herb + Flowers

Ahi Tuna Tataki, Sesame Cone, Sesame Aioli, Wasabi Tobiko, Sushi Gari, Scallion, Aji Furikake

Delhi Spiced Lobster + Compressed Watermelon, Nasturtium, Trout Caviar, Petals

Wagyu Slider, Charcoal Sesame Bun, Chateau de Bourgogne, Horseradish,
Gherkin, Bacon XO Sauce

Confit Chicken Salad, Chicken Skin Cracker, Foie Gras Torchon,
Scallion, Tea Poached Sultanas, Celery



Plated Wedding Menu

Appetizer

Choice of one

Fig + Pea Sprouts

Muskoka Honey Sweetened Fresh Ricotta, Mint, 9-year Aged Balsamic, Toasted Hazelnuts

Organic Green Salad

Black Garlic Hummus, Champagne Vinaigrette, Herb Oil, Herbs + Flowers

Spring Pea Soup

,Crème Fraîche, Baguette Croute, Goat Cheese, Sturgeon Caviar, Basil, Lemon Oil

Paccheri

Cannellini Beans, Ontario Wild Boar Bacon, Chestnut Mushrooms, Parmigiano Reggiano, Crisp Parsley, Herb Oil

Entrées

Choice of Two

Atlantic Line Caught Canadian Halibut

Salsa Tocino, Poached Potatoes, Green Beans, Herb Oil

Seared Rock Hen

Napa Cabbage, Northern Wild Rice, Apple Calvados Jus

Milford Bay Trout

Kombu Crust, Yu Choy, Shaved Fennel Salad, Warm Mirin Vinaigrette

32-Hour Braised Shortrib

Taleggio + Truffle Whipped Potato, Asparagus, Madeira Sauce aux Poivre

Vegetarian Option

Fabel Pulled Mushrooms

Ezme Salad, WH Tahini, Duqqah, Smashed Chickpea + Potato, Lavash

Dessert

Choice of One

Double Chocolate + Strawberry Entremet

White Chocolate Feuilletine, Strawberry Ganache, Chocolate Genoise, Strawberry Mousse, White Chocolate Glaze

Peach Tart

Vanilla Shell, Almond Crème, Peaches, Peach Compote, Chantilly Cream

Tres Leche Tiramisu Cake

Coffee-Soaked Sponge, Vanilla Mascarpone, Chocolate Crumb, Chocolate Tuile

Coconut Chocolate Pot du Crème

GF Chocolate Crumble, Macerated Raspberries (Vegan/GF/NF)



Additional Offerings

Allow Windermere House to elevate your guests dining experience with additional food offerings and experiences.

Welcome your guests with a BBQ rehearsal dinner on the front patio and verandah with your own private bar, lawn games and fire with smores.

Our Sushi Chef a selection of Windermere House famous sushi, sashimi, handrolls and specialty rolls for your cocktail hour.

Create a focal point to your cocktail hour with our 12ft Charcuterie Board Crafted with Local, Domestic & Imported Charcuterie Meats + Pâté, Artisan & Imported Cheeses, Fresh Fruit, Preserves, Olives, Crisps + Crackers, Buttermilk Ranch Hummus, Whipped Feta Chili dip, Crudité + Provisions, Heirloom Tomatoes + Burrata

Elevate your dessert or late night with our Pastry Chef's Demitasse Dessert Bar. Crafted in house, guests can enjoy a selection of bite sized, hand curated sweets & treats like, mini Pot du Crème, Crème Brûlée, Crème Caramel, Ganache Filled Soft Beignets, Zeppolis & Tiramisu



Late Night

Choice of One

Pork Belly Tacos

Honey + Chipotle Roasted Pork Belly, Avocado Cabbage Slaw, Cilantro + Onions, Lime Crema, Tortilla
V: Fable Pulled Mushrooms GF: Corn Tortillas

Mac & Cheese

Choice of (1);

Return of the Mac: Fontina, PEI Cave Aged Cheddar, Parmigiano Reggiano Mornay, Panko Breadcrumb

Buffalo Mac: Aged Cheddar, Buffalo Sauce, Crispy Chicken, Blue Cheese, Panko Bread Crumbs

Queso Bacon Mac: WH Queso, Smoked Bacon, Pickled Jalapeno, Tomato, American Cheddar, Crispy Onions

Poutine

Herb + Sea Salt Tossed fries, Quebec Cheese Curds, Poutine Sauce
Toppings: Ketchup, Crispy Onions, Hot Sauce, English Peas
V: Mushroom Poutine Sauce

Focaccia Pizza

Herb + Sundried Pomodori Tomato Focaccia, Bianco Tomato Sauce, Mozzarella
Varieties: Brooklyn Pepperoni, Margherita, Grilled Vegetable

Yorkie Bar

Yorkshire Pudding, Shaved Roast Beef, English Peas, Fried Onions, Beef Gravy, Buttermilk Mashed Potatoes

Mini Macs

Double Chuck Brisket Patties, American Cheddar, Lettuce, Onion, Pickle, Mustard Aioli, Sesame Brioche Bun, Kettle Chips



Bar Package

Our host bar pricing is designed to provide seamless service throughout your event, covering cocktail hour and the reception, for up to 6 hours. The bar package includes a signature drink during cocktail hour, premium selections from Local Distilling Co., four varieties of carefully chosen beer, and Windermere House Private Label VQA red and white wines. For an extended celebration, additional bar hours can be arranged.

Dinner Wines

For an elevated dining experience, we offer our Windermere House Labelled Chardonnay or Pinot Grigio, along with a robust Cabernet Merlot for your dinner service.

Wine Upgrades

Windermere House has an extensive wine list, wine cellar and private distribution list to provide our couples with the option of elevating their dinner with wine. Collaborate with our Sommelier and Food & Beverage Director to explore exceptional wine selections, enhancing both the meal and your guests' overall experience.



Beverage Experiences

Custom Cocktail

Make your wedding truly unforgettable with a custom cocktail, available on tap for your guests. Whether it's a refreshing Appletini or Lemon Drop on the Verandah, or an indulgent Espresso Martini or S'mores Martini late into the evening, our expert bar team will craft a signature drink to reflect your style and elevate the ambiance.

Mimosa Bar

Elevate your breakfast buffet, private breakfast or brunch with an elegant Mimosa Bar. Choose from Prosecco, Sparkling Wine, Champagne, or Cava, paired with freshly squeezed Orange, Grapefruit, and Cranberry juices, complemented by a selection of fruit garnishes.

Caesar Bar

Nothing compliments a morning gathering quite like a Caesar. Guests can personalize their drinks with an array of mixers, and delightful toppings, and premium Vodka, adding a playful and sophisticated twist to your brunch offering.

CONTACT

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