



WH

WINDERMERE HOUSE

ESTABLISHED 1870

Wedding Package
2024/25

WINDERMEREHOUSE.COM

705-769-3611



Congratulations

Nestled in the heart of Muskoka, the historic "Lady of the Lake", Windermere House, is a 56 room Victorian-style hotel, set on the shores of lovely Lake Rosseau.

We are proud to offer the ideal mix of nostalgia, romance, and luxury for your nuptials. Breathtaking waterfront views offer an unparalleled backdrop for your ceremony on our front lawn then move to your cocktail reception on our private covered veranda, followed by your reception in the Islandview Room, where you will continue to have stunning views of Lake Rosseau

*Combining timeless elegance, masterful cuisine, service excellence
and best-in-class hospitality*



venue details

ceremony fee \$1,000

ceremony includes

- private ceremony starting at 4pm
- silver chiavari chairs
- signing table
- weather back up in The Rosseau

venue fee \$3,800

wedding packages include

- round tables (15 round tables of 10 people)
- silver chiavari chairs
- white floor length linens and white napkins
- glassware, flatware and china
- service staff, bartender and venue coordinator
- overnight stay with breakfast for the couple
- tasting (for two people)

additional costs

- socan / re-sound: \$115
approximately, based on current rates
- service charge: 20%
- HST: 13%
- Resort fee for rooms \$49 /night



food & beverage minimum

| | |
|---------------------|----------|
| june | \$24,000 |
| july & august | \$28,000 |
| september & october | \$24,000 |



accommodations

A minimum block of 12 rooms is required in the main hotel, which consist of:

- 7 Lakeview rooms (two night minimum June to August)
- 4 Gardenview rooms (two night minimum June to August)
- 1 2-bedroom suite (three night minimum June to August)

Additional rooms can be blocked for your guests to stay at the resort.

All room rates are subject to a resort fee and HST



menus



Our menus are designed to be flexible so that they can match your style and personality.

Whether it be a plated dinner, buffet, family style or stationed, we are here to design a perfect experience for you and your guests.

If you don't see an item that meets your expectations, our team would be happy to create one that will.



all pricing is subject to 20% service charge and 13% hst

Cocktail hour

charcuterie + antipasto grazing board \$25pp

local, domestic & imported charcuterie meats + pate, artisan & imported cheeses, fresh fruit, preserves, olives, crisps + crackers, buttermilk ranch hummus, whipped feta chili dip, crudité + provisions, heirloom tomatoes + burrata

passed hors d'oeuvres

choice of 3 items \$25pp

add an additional piece \$6.75pp

vegetarian

vegetable gyoza

sesame gochujang honey sauce, scallion, sriracha aioli

vegetable caponata

crostini, whipped goats cheese, crispy chickpeas

suppli verde

soft herbs, passata, parmigiano reggiano, pickled shallot

lemongrass compressed watermelon

feta, mint, aged balsamic

seafood

sesame crusted ahi tuna

rare seared, wasabi aioli, pickled ginger, scallion (GF)

kalapour springs smoked trout

blini, sturgeon caviar, creme fraiche, prosecco

tempura tiger prawn

unagi sauce, sesame

poached prawn

cultured cream, soft herbs & cured lemon

carne

fried chicken

buttermilk waffle, chili honey, black + white sesame

bison slider

brioche bun, triple cream brie, caramelized onion bacon jam, tomato relish, arugula

confit pork belly

crostini, egg yolk jam, oven dried heirloom cherry tomato

beef tartar

sauce ravigote, caper, gherkin, tarragon, crisp potato

spicy chicken parm slider

parmesan and panko crusted chicken breast, creamy arrabiata sauce, sliced bocconcini, basil, brioche



sushi

*seasonal availability

rosseau \$15pp

california, crab, avocado & cucumber a.c.a., avocado, cucumber & asparagus philadelphia, salmon, cream cheese & cucumber

windermere \$18pp

california, crab, avocado & cucumber s.a.s., spicy salmon & tempura crunch dynamite, avocado, cucumber, crab & shrimp tempura

Plated Wedding Menu

Plated menu option 1

1 appetizer
1 entree
1 dessert

\$89

Plated menu option 2

1 appetizer
2 entrees
1 dessert

\$97



Choose soup or salad

Add fourth course for \$16pp

soup

roasted heirloom carrot
thai red curry & lemongrass

moroccan lentil soup
toasted cumin crema & cilantro pesto

salad

heritage tomato salad
grilled peach, whipped burrata, basil, torn baguette crouton, 9-year aged balsamic

arugula, radicchio + pea sprout salad
shaved apple, meyer lemon vinaigrette, lemon gel, marigold

WH caesar salad
torn romaine, endive, radicchio, baguette croutons, shaved parmigiano, bacon lardon, confit + fresh garlic dressing,
lemon, white anchovy

down 2 earth organics salad
johnsons dried cranberries, woolwich goats cheese, candied pecans, cranberry chardonnay vinaigrette



All food and beverage subject to 20% gratuity and 13% hst

pasta course

\$20pp

forged mushroom + woolwich goats cheese ravioli

gorgonzola cream, arugula, fresh ricotta

burbank potato gnocchi

chorizo sausage, fire roasted tomato, basil, torn burrata, crispy gremolata

penne alla vongole

torn romaine, endive, radicchio, baguette croutons, shaved parmigiano, bacon lardon, confit + fresh garlic dressing, lemon, white anchovy



entrées

seared ontario hen breast

herb roasted + pressed creamer potatoes, heirloom carrots, calvados jus

grilled smoked ontario pork loin chop

verjus dressed apple + savoy cabbage slaw, fleur dijon + pork belly potato salad, crème fraiche, dill, fennel

ras-el hanout seared ontario trout

spiced cous-cous, charred zucchini, burst heirloom cherry tomato, sultana raisin, spinach, honey whipped labneh, crispy olives, salsa molcajete

ras-el hanout roasted eggplant + foraged mushrooms

charred cauliflower hummus, tomato, pomegranate, crispy chickpeas, cilantro (vegan)

seared king oyster mushroom "scallops"

petit pea + preserved lemon risotto, oven dried heirloom tomato, crushed hazelnuts (vegetarian)



upgrade entrees

grilled smoked ontario beef tenderloin steak

herb roasted + pressed creamer potatoes, dressed broccoli rabe, red wine jus + \$18

bourgignon braised ontario beef shortrib

confit garlic spun potatoes, heirloom carrots, sauce perigeaux, herb gremolata + \$8

duck confit

gnochetti sardi, foraged mushrooms, woolwich goats cheese, arugula, nova scotia wild blueberry jus + \$12

honey + miso roasted vancouver island sablefish

smashed taro, edamame, foraged mushrooms, matsutake mushroom shoyu jus + \$9

hazelnut + breadcrumb crusted line caught atlantic halibut

potato brandade, haricot verde, WH buttermilk & herb oil + \$12

dessert

passionfruit + orange blossom crème brûlée
raspberry, lavender butter crumb, vanilla chantilly cream

cherry frangipane tart
cinnamon + clove spiced crème anglaise, red fruits, flowers

dark belgian chocolate + coconut pot de crème
gluten free chocolate cookie crumb, wafer

chocolate praline tart
chocolate ganache, candied pecans, gin spiked caramel, dehydrated strawberry

meyer lemon cheesecake jar
butter graham crumb, lemon curd, raspberry compote



dessert stations

petit four \$15pp
selection of finger desserts

fresh fruit \$15pp
seasonal fruit & berries

demitasse dessert bar \$25pp

selection of bite sized, hand curated sweets & treats mini pot du crème, crème brûlée, crème caramel, ganache filled soft beignets, zeppolis & tiramisu



interactive stations / late night

\$25pp / station



bahn mi

french baguette, thick cut smoked pork belly, pate, pickled carrot + daikon, cilantro, hoisin, chili sauce, sriracha mayo, cucumber (veg: tofu / GF: lettuce wrap)

sicilian meatballs

nona's style meatballs, creamy polenta + pecorino, fire roasted tomato sauce, parmigiano reggiano, pepperoncini (veg/GF: impossible meatballs)

30-hour braised pulled shortrib

pulled chianti braised ontario beef shortrib, truffle spun potatoes, red wine jus, crispy parsnip

oyster raw bar

selection of freshly shucked canadian oysters, apple mignonette, lemon, hot sauce

dim sum

steamed & fried gyoza, pot stickers, spring rolls, soup buns, dumpling sauce, nuoc cham, chili oil, sesame, scallion, hoisin, chili sauce, soya sauce

pork belly tacos

honey + chipotle roasted pork belly, avocado cabbage slaw, cilantro + onions, lime crema, tortilla (veg:mushrooms / GF: corn tortillas)

bbq brisket

slow smoked angus beef brisket, warm cornbread, sweet hickory bbq sauce, house pickles

french onion sliders

french onion beef slider, ontario chuck brisket patty, caramelized onions, gruyere cheese, thyme + beef fat aioli (veg: impossible slider / GF: lettuce wrap)

demitasse & finger desserts

selection of mini + 2 bite confectionaries, doughnuts, petit fours, tarts, macaroons, cookies

cookies & milk

assorted crumby cookie dough co edible cookie dough, fresh cookies, milk + chocolate milk

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beverage offerings

standard host bar \$90

6 hours, includes house wine, non-alcoholic beverages, sangria and mocktail created custom for your event by our in-house mixologist

liquor

smirnoff vodka
gordon's dry gin
crown royal
bell's original scotch whiskey
captain morgan white rum

beer

canadian
coors light
muskoka brewery, detour ISA
non-alcoholic beer

premium host bar \$105

6 hours, house wine, premium liquors, non-alcoholic beverages with an additional two signature cocktails created by our in-house mixologist

liquor

grey goose vodka
muskoka oddity gin
forty creek barrel whiskey
johnny walker red label
appleton estate v/x signature blend
bulleit bourbon

beer

blue moon belgian white
heineken
creemore crisp pilsner
windermere house lager

upgrade options \$17

scotch | choice of two

the glenlivet 12 year old
glenfiddich 12 year old
cragganmore distillers edition
lagavulin 8 year old islay

liqueurs | choice of two

baileys original irish cream
disaronno originale amaretto
kahlua coffee flavoured liquor
malibu coconut rum liqueur

consumption bar

beverages are charged based actual consumption. should the bar revenue be less than \$350, a bartender charge of \$45 per hour per bartender (minimum of 4 hours) will apply.

beverage experiences

all stations include a bartender or server; maximum service time of an hour and a half and two drinks per person

coffee bar 17

gourmet coffee with flavored syrups and after dinner liqueurs (grand marnier, amaretto, kahlua coffee liqueur and baileys irish cream).

mimosa bar 17

orange, cranberry and grapefruit juice served with sparkling wine with a variety of fruit garnishes

caeser bar 17

guests can top their Caesar with spicy green beans, peperoni stick, celery, green olives, tabasco, worcestershire and salt and pepper.

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. if you are interested in adding a martini luge, please ask your event manager.



CONTACT

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