



WH

WINDERMERE HOUSE

ESTABLISHED 1870

Event Package



WINDERMEREHOUSE.COM
SALES@WINDERMEREHOUSE.COM

705-769-3611



welcome

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

We are proud to offer the ideal mix of nostalgia, beauty and luxury. Breathtaking waterfront views offer an unparalleled backdrop for your special occasion, corporate retreat, private event or meeting.

	rounds of 10	theatre	boardroom	dimensions LxWxH	square feet	room rental
tobin	40	48	28	24x32x10	816	400
islandview	150	170	38	24x75x10	2000	1000
boardroom	14		14	24x16x10	396	300

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



property at a glance

total rooms	56
gardenview room	31
lakeview rooms	21
suites	3
suites 2 bedroom	1
cottage 4 bedroom	1



windermere pub

indoor seating	75
outdoor seating	54
live music friday & saturday's	
*seasonal	



the rosseau & veranda

indoor seating	150
outdoor seating	100

lobby bar

indoor seating	40
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guest services

heated outdoor pool, hot tub and barrel
saunas
fitness room with dry sauna
waterfront activities
canoeing, kayaking & paddle boards
bikes
sports activities
ftennis, pickleball, shuffleboard, horseshoes,
badminton, volleyball & bocci ball
campfire



in room amenities

LCD flat screen TV's
high speed internet
onsite parking
keurig coffee maker
premium bedding
luxury waffle & cotton bathrobes
luxurious toiletries from zero%



brunch buffet

50pp

choice of one salad & two entrees
includes home fries, farmer sausage, freshly
baked pastries, sliced fruit, sweets, coffee, tea and juices

salad

heritage greens

whipped labneh, caramelized orange, shaved asparagus,
seed crumb, summer fruits & honey shallot vinaigrette

muskoka salad

woolwich goat cheese, maple pickled grapes, dried
cranberries, shaved radish, puffed canadian wild rice &
niagara blueberry baco noir vinaigrette

caesar salad

crisp romaine, endive, radicchio, baguette croutons, shaved
parmigiano reggiano, crispy prosciutto & garlic dressing

torn burrata

basil, heirloom tomato, grape must, 9-year aged balsamic,
herb oil, grilled peach & baguette

entree

frittata

wild mushroom & goats cheese

scrambled eggs

chive & cave aged cheddar

seared salmon

herb chimichurri

pain perdu

whipped sweet butter, smashed raspberries & ontario
maple syrup

eggs benedict

peameal bacon, hollandaise, toasted english muffin & chive

passed hors d'oeuvres

25pp choice of 3 pieces per person

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

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

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

prawn cultured cream

soft herbs & cured lemon

Lunch buffet

25pp

mambo italiano

panzanella salad

heirloom cherry tomato, artisan greens, red onion, torn bocconcini, seasoned croutons, peppers & oregano olive vinaigrette

chicken parmigiano

fire roasted tomato & mozzarella cheese

rigatoni al la caprese

oven burst cherry tomatoes, basil & roasted garlic

tiramisu

my thai

mango salad

peppers, scallion, artisan greens, carrot & sesame lime vinaigrette

thai red coconut curry chicken

seasonal vegetables & steamed rice

vegetable dumpling

sweet & spicy dip

assorted dessert squares

the sandwich grill

green salad

shaved vegetable crudite & sherry shallot vinaigrette

roasted tomato soup

crispy cheese croutons

smoked ham

gruyere cheese, grainy mustard aioli, lettuce, tomato & butter croissant

smoked turkey

triple cream brie, cranberry aioli, leaf lettuce & baguette

mediterranean wrap

hummus, roasted eggplant, goat cheese, ras el hanout chickpeas & pickled red onion

assorted dessert squares

fiesta

warm mexican street corn salad

red onion, queso cotija, cilantro, lime & corn chips

chicken fajita

bell pepper, onion, house fajita spice, flour tortillas, shredded cheese, sour cream, salsa & chopped lettuce

cinnamon sugar dusted churros

bbq

citrus apple slaw

devilled egg potato salad

bbq chicken

american style mac & cheese

bacon & jalapeño

berry crumble

make it plated

additional 10 per person

1st course (choice of 1 entrée)

roasted chicken breast

grainy mustard pan jus

seared atlantic salmon

caramelized citrus chimichurri

warm marinated du puy lentils, dressed sprouts, radish, peas & shaved cucumber

wild mushroom risotto

leeks & arugula

2nd course

seasonal fruit crumble

cinnamon chantilly

interactive stations

\$25pp

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)

cookies & milk

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

dinner 75pp

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 organic salad
johnsons dried cranberries, woolwich goats cheese, candied pecans, cranberry chardonnay vinaigrette

plated

three course meal, choice of one entrée
additional starter course | 8
additional entrée choice | 15

buffet

choice of two salads, two entrees, seasonal vegetables, potatoes and a dessert table



entree

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 fraîche, 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

seared king oyster mushroom "scallops"
petit pea + preserved lemon risotto, oven dried heirloom tomato, crushed hazelnuts

entree upgrades

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

desserts

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

fresh fruit 15pp
seasonal fruit & berries

petit four 15pp
selection of finger desserts

demitasse dessert bar 20pp

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



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, premium alcohol, and includes house wine, non-alcoholic beverages, sangria along 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

local gems | choice of two
lakes of bay sparke house, red ale
sawdust city, lone pine west coast ipa
katalyst brewing, mexican lager
canvas brewing, original kolsch
windermere house light lager and/or IPA

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.

mixologist custom bar

creating custom and unique event experiences is our passion and with beverages bars the opportunities are endless



all day package

165pp

breakfast buffet
served in the rosseau

am break
choice of 2 snacks
served with coffee & tea

lunch
buffet lunch

pm break
choice of 2 snacks
served with coffee & tea

dinner
plated or buffet dinner

room rental / wifi
audio visual not included



At Windermere House we strive to create memorable and one of a kind events. each event is unique and we would be happy to assist you in creating a custom package that meets your vision and expectations

breaks

build your own break

choice of two

pastry chefs choice of house made scones, honey,
preserves & whipped butter

passionfruit and orange blossom marinated salad of fresh
fruit

windermere house lemon loaf with citrus glaze

cindy's cinnamon, sugar & walnut streusel loaf

assortment of freshly baked muffins

assortment of bakery fresh pastries, croissants & danishes

freshly baked assorted cookies

fresh sliced fruit & berries

windermere house nanaimo & date squares

sweet treat

freshly baked cookies
kawartha dairy ice cream sandwiches

artisan cheese board

chef's choice artisan cheese
preserves & crackers

charcuterie

sliced artisan, local and imported charcuterie meats,
mustards & pickles

things to do....

nearby attractions

windermere beach – 250m
windermere marina – 250m
windermere golf club – 250m
**private july and august*
the kee to bala 34km
muskoka lakes farm and winery 30km
muskoka lakes museum 16km
huckleberry rock lookout 18km
the chapel gallery 33km
muskoka discovery center 54km

breweries & dining

york and mason 13km
portside fusion 13km
beveragino 13km
crossroads 22km
water's edge wine bar & grill 25 km
muskoka lakes winery 32km
lake of bays co. 32km
canvas brewing company 32km
katalyst brewing 33km
muskoka brewery & distillery 38km

family activities

sugarbush hill maple farm 28km
johnston's cranberry marsh 29km
santa's village 34km
arrowhead provincial park 37km
dorset scenic lookout tour 81km
self-guided waterfall tours
(bracebridge falls, stubb's falls, wilson gall, high falls & ragged falls)



amba health & spa

.ambaspa.com
(705) 769-3611 ext. 617

windermere golf & country club

windermeregolf.ca
(705) 769-3381



off site group activities & team building

canadian outback adventures & events

corporate team building, training and development
canadianoutback.com | 416.526.3553

av tours – bear claw

georgian bay's ultimate adventure, atv guided tour
bearclawtours.com | 705.746.9481

captain action charters

fishing trips available on premiere muskoka lakes
captainactioncharters.com | 705.789.3126

treetop trekking

zipline and aerial game parks
treetoptrekking.com | 705.788.9000

sunset cruises

provides cruises of various lengths on lake muskoka, rosseau, & joseph
sunsetcruises.ca | 705.645.2462

muskoka steamship & discovery

provides cruises on rms segwun and wenonah ii (steamships)
realmuskoka.com | 705.687.2115

sws boatworks

watercraft rentals and ski school, cable park and flyboarding
swsmuskoka.com | 1.888.475.4797

bush's watersports park

waterski, wakeboard and cable park
bearclawtours.com | 705.762.5722

zig zag escape rooms

escape room, axe throwing and stargazers arcade
zigzagescaperooms.ca | 705.380.5051

maple lane farms

horse riding lessons & trailing riding facility
maplelanemuskoka.ca | 705.205.4115

things to do....

on site group activities & team building

on site amenities included in resort fee

outdoor pool / hot tub / 3 outdoor barrel saunas
tennis court / pickleball / basketball / volleyball
fitness room / dry sauna / men and women steam rooms
non-motorized watersports (canoe, kayak, SUP), beach for swimming
lawn games (ladder toss, bocci ball, cornhole, horseshoes)
mountain bikes
snowshoeing
outdoor wood firepit, gas firepits at the pub (seasonal) and on sauna/pool deck

tractor wagon rides

have a classic Canadian experience with a wagon ride around the village provided by our neighbouring farm Taylor Farms

wine/beer tasting or pairing

learn about a variety of wines and/or beers and pick up new favorite's, a variety of different events can be offered from tasting selections to food pairings

ask your venue coordinator about inviting a sommelier or brewmaster to your event

cooking classes

enjoy this unique learning experience that is guaranteed to get your guest excited about cooking

sushi making classes

lead by our sushi chef, create a variety of sushi rolls and enjoy eating your own creations

***seasonal availability*

yoga on the front lawn

enjoy the relaxation of mind and body as you stretch and perform basic yoga techniques

***accommodate indoors over winter months*

painting classes

local artist will teach and inspire through watercolors or acrylic painting, easy and fun, no experience needed.

karaoke night

enjoy thousands of songs in every genre and put your guests voice to the test

live music

windermere house is proud to partner with several local performers from solo's artists to full bands, a great addition to your event

muskoka bonfire

memories are made around the campfire, end your evening with a classic bonfire (don't forget to add the smores!)



CONTACT

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[windermere.house](https://www.instagram.com/windermere.house)



[windermerehouserestort](https://www.facebook.com/windermerehouserestort)