



WH

WINDERMERE HOUSE

ESTABLISHED 1870

Corporate Package



WINDERMEREHOUSE.COM

SALES@WINDERMEREHOUSE.COM

705-769-3611



welcome to the *Lady of the Lake*

Nestled in the heart of Muskoka, Windermere House is a historic Victorian style hotel featuring 56 guest rooms and a four-bedroom private cottage. Set along the pristine shores of Lake Rosseau, our iconic property blends timeless elegance with modern luxury. With breathtaking waterfront views and classic Muskoka charm, Windermere House provides the perfect setting for social events, corporate retreats, and private gatherings.

Meeting Spaces

	Banquet Seating	theatre	boardroom	dimensions LxWxH	square feet	room rental
Tobin Room	40	48	20	24x32x10	816	600
Islandview Room	130	170	36	24x75x10	2000	1200
Boardroom	12	N/A	12	24x16x10	396	400



property at a glance

total rooms	57
gardenview room	31
lakeview rooms	23
suites 2 bedroom	1
cottage 4 bedroom	1



windermere pub

indoor seating	75
outdoor seating	54
<i>live music friday & saturday's</i>	
<i>*seasonal</i>	



the rosseau & veranda

indoor seating	80
outdoor seating	100

Lobby bar

indoor seating	20
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Amenities

- Heated outdoor pool, hot tub and 3 barrel saunas overlooking Lake Rosseau
- Fitness room with dry sauna
- Waterfront activities
canoeing, kayaking & paddle boards
- Bikes
- Sports Activities - tennis, pickleball, shuffleboard, badminton, volleyball & lawn games
- 3 firepits



In Room Amenities

- LCD flat screen TV's
- High speed internet
- Free onsite parking
- Nespresso coffee maker
- Premium bedding
- Luxury waffle & cotton bathrobes
- Luxurious toiletries



BBQ Welcome Dinner

\$89pp

Give your guests an authentic Muskoka welcome with a BBQ buffet on our front lawn overlooking Lake Rosseau. Guests can sip refreshing beverages, enjoy classic lawn games, and take in the stunning views while indulging in Chef Clyne's signature Smokehouse Menu – a true taste of Muskoka hospitality.

PROTEINS

(Choice of 3)

12 Hour Smoked Canadian Brisket

Smoked Ontario Pastured Chicken

Smoked Ontario Pulled Pork

Smoked Pork Sausage

Smoked Chicken Wings

Fable Pulled Mushrooms (vegan) + \$10/pp

HOT & COLD SIDES

(Choice of 3)

Smoked Pablano & Pork Belly Queso Mac & Cheese

Texas Style Baked Pinto Beans, Brisket Ends, Pablano, Fire Roasted Tomato

Smoked Mashed Potatoes, Buttermilk, Garlic

Bacon and Cheddar Tater Kegs, Cajun Aioli

Jalapeño Cheddar Corn Bread, Chili Honey Butter

Citrus Apple Slaw, Shaved Apple, Carrot, Citrus Dressing

Corn + Avocado Salad, Red Onion, Queso Cotija, Citrus Vinaigrette

Devilled Egg Potato Salad, Celery, Dill, Crème Fraîche

Potato Scallion Buns

DESSERT

Seasonal Warm Fruit Crumble

Meeting Packages

Full Day

\$215/pp

Hot Breakfast Buffet
Served in the Rosseau

AM Break

Choice of 2 Snacks
Served with Coffee & Tea
Infused Water, Aeras Sparkling & Still Water

Lunch

Choice of 1 WH Signature Lunch Buffet

PM Break

Choice of 2 Snack
Served with Coffee & Tea
Infused Water, Aeras Sparkling & Still Water

Dinner

Buffet Style or Plated

Room Rental / wifi
audio visual not included

Half Day

\$115/pp

excludes dinner

Hot Breakfast Buffet
Served in the Rosseau

AM Break

Choice of 2 Snacks
Served with Coffee & Tea
Infused Water, Aeras Sparkling & Still Water

Lunch

Choice of 1 WH Signature Lunch Buffet

PM Break

Choice of 2 Snack
Served with Coffee & Tea
Infused Water, Aeras Sparkling & Still Water

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

Break Choices

Freshly Baked Scones, Whipped Butter, Honey & Preserves

Fresh Sliced Fruit & Berries

Greek Yogurt Parfaits, Local Fruit Compote, WH Granola

Windermere House Lemon Loaf w/ Citrus Glaze

WH Cinnamon Sugar & Walnut Streusel Loaf

Chef's Selection of Freshly Baked Cookies

Raisin & Pecan Butter Tarts, Maple Granola Clusters

Coconut Chia Seed Pudding, Preserved Berries

Spinach & Feta Egg Bites

Upgrades

Biscotti & Nespresso, Assorted Nespresso, WH Biscotti,
Milk Frother, Assorted Dairy & Non-Dairy Options
+\$5/pp

Hummus Trio: Roasted Garlic, Dill Pickle, Roasted Beet, Mini
Flatbreads & Crudité
+\$3.50/pp

Artisan Cheese Board, Chutney, Fruit, Crackers
+\$5/pp

Charcuterie Board, Pickles, Olives, Mustard, Crackers
\$6.50/pp

Charcuterie & Cheese Cones, Pickles, Olives
+\$3.50/pp

Coffee Break

Snack Choices

Freshly Baked Scones, Whipped Butter, Honey & Preserves

Fresh Sliced Fruit & Berries

Greek Yogurt Parfaits, Local Fruit Compote, WH Granola

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Hummus Trio: Roasted Garlic, Dill Pickle, Roasted Beet, Mini
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\$6.50/pp

Charcuterie & Cheese Cones, Pickles, Olives
+ \$3.50/pp

Continuous Beverage Station

A mix of:

Aeras Spring and Sparkling Water

Assortment Craft Sodas

Gatorade, G2 and Sugar Free

Greenhouse Juices

Ginger and Energy Shots

Milk, Chocolate Milk, Coconut Water

Kombucha, Green Juice

Freshii Energy Bites

\$25/person for a ½ day (Am Break and Lunch)

\$45/person for a full day (Breakfast, AM Break, Lunch, PM Break)

**Products, Brands and Selections may change at any time due to availability, seasonality, or available substitutions*

Lunch Buffet

Sandwich Spread

A Selection of Open-Faced Bagels and Sandwiches:

Prosciutto Cotto
Melon, Whipped Burrata, Hot Honey

Smoked Salmon
Herb Cream Cheese, Crispy Capers, Dill, Pickled Red Onion

Caprese Tomato
Fresh Mozzarella, Olive Pesto, Balsamic Caviar, Basil

Smoked Turkey
Triple Crème, Pickled Cranberry, Aioli

Egg Salad
8-Minute Eggs, Aioli, Mustard Seed, Dill, Crème Fraiche

Grilled Peach
Ricotta, Charred Radicchio, Arugula, Honey, Pickled Red Onion

Fire Roasted Tomato Soup
Crispy Onions, Basil

Green Salad
Shaved Vegetable Crudité, Sherry Shallot Vinaigrette

Pastry Chefs Assorted Dessert Selection

Amore a Tavola

Sicilian Chicken
sundried tomato, basil, shaved fennel, marsala cream sauce

Ziti a la Vodka
prosciutto, spinach, fire roasted tomato rose

Sicilian Salad
heritage lettuce, black olives, cherry tomato, shaved red onion, pepperoncini, croutons, shaved parmigiano reggiano, oregano vinaigrette

Caesar Salad
Petite Romaine, Smoked Bacon, Shaved Parmigiano, Baguette Croutons, Garlic Dressing

Grilled Vegetable Antipasti, Pickles & Olives

Tiramisu
ladyfinger, espresso, whipped mascarpone

Kashmiri Kickstarter

Butter Chicken
Tender pieces of slow simmered Ontario Chicken with yogurt and spices

Chana and Aloo Masala
Simmered Chickpeas and Potatoes in Coconut Curry

Steamed Basmati Rice
Cardamom, Bay, Fried Onion, Cilantro

Kachumber Salad
Tomatoes, Cucumber, Onion, Lemon Vinaigrette

Cucumber Raita, Potato Vegetable Samosa, Warm Naan
Pastry Chef's Selection of Desserts

Lunch Buffet Bowls

The Fiesta Bowl

Marinated Chicken

Sauteed Peppers & Onions

Tex Mex Rice + Black Beans
mixed lettuce, shredded cheese

Charred Corn, Pico de Gallo, Guacamole, Crispy Onions, Crushed Tortilla Chips

Chipotle Ranch, Lime Crema, Cajun Vinaigrette

Selection of Hot Sauces

Cinnamon Sugar Churros

**upgrade to marinated beef + \$6.50/person



Vietnamese bbq Bowls

Vietnamese Style BBQ Chicken

Vermicelli Noodles
mixed lettuce, bean sprouts, cucumber

Pickled Daikon + Carrot + Cilantro + Scallion + Thai Basil + Mint

Crispy Onions + Chopped Peanuts + Nuoc Cham

Crispy Fried Vegetarian Spring Rolls
Hoisin, sriracha

Assorted Squares

**upgrade to Vietnamese BBQ Pork + \$3.50/person



Cocktail Hour

Begin your evening in style with a cocktail hour on the Windermere House Verandah or Grand Lobby, where panoramic views of Lake Rosseau set the scene. Delight your guests with chef-crafted hors d'oeuvres and signature cocktails, creating an unforgettable prelude to dinner.

Passed Hors D'oeuvres

\$32.95/pp

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

Charcuterie Board

\$32.95/pp

Charcuterie + Antipasto Grazing Board - local, domestic + imported charcuterie meats / pate / artisan & imported cheeses / fresh fruit / preserves / olives / crisps + crackers / buttermilk ranch / hummus / shipped feta chili dip / crudite + provisions

Plated Dinner

Choose 1 appetizer + 1 protein + 1 dessert

Appetizers

Organic Greens

Artisan Lettuce, Woolwich Goat Cheese, Candied Pecans, Shaved Radish, Maple Pickled Grapes, Niagara Blueberry Baco Noir Vinaigrette

Roasted Potato & White Shiro Miso Soup

Crispy Shallot, Chive + Dill Herb Oil

Entrees

32-Hour Braised Beef Shortrib

reblochon whipped potato, grilled broccoli rabe + petite carrots, red wine jus, herb gremolata

Seared Ontario Pastured Hen Breast

reblochon whipped potato, grilled broccoli rabe + petite carrots, red wine jus, herb gremolata

Line Caught Atlantic Halibut

fingerling potato + edamame pottage, soft herb mizuna salad

Fabel Pulled Mushrooms (Vegan)

ezme salad, WH tahini, duqqah, smashed chickpea + potato, lavash

Dessert

Double Chocolate + Strawberry Entremet

white chocolate feuilletine, strawberry ganache, chocolate genoise, strawberry mousse, white chocolate glaze

Peach Tart

vanilla shell, almond creme, peaches, peach compote, chantilly cream

Tres Leche Tiramisu Cake

coffee-soaked sponge, vanilla mascarpone, chocolate crumb, chocolate tuile

Coconut Chocolate Pot du Creme

GF chocolate crumble, macerated raspberries (vegan/GF/NF)

Buffet Dinner

Breads, Whipped Butter, Pickles, Olives

WH Caesar Salad

Romaine, Endive Radicchio, Smoked Bacon, Baguette Croutons, Shaved Parmigiano Reggiano, White Anchovy, Lemon, Poached Garlic Dressing

Organic Greens

Artisan Lettuce, Woolwich Goat Cheese, Johnstons Dried Cranberries, Maple Pickled Grapes, Niagara Blueberry Baco Noir Vinaigrette

Heirloom Tomato Salad

Whipped Burrata, Grilled Peach, Baguette Crouton, Ages Balsamic

32-Hour Braised Beef Shortrib

Seared Ontario Pastured Hen Breast

Roasted Fingerling Potatoes

Chefs Choice of Seasonal Vegetables

Assorted Finger Desserts, Squares and Tarts



things to do....

Breweries

Clear Lake Brewery 38km
Canvas Brewing Company 43km
Muskoka Brewery 38km
Lake of Bays Brewery 48km
Canva Brewery Co 43km
Sawdust City Brewing Co 52km

Attractions

Windermere Marina – 250m
Windermere Golf Club – 250m
** private july and august*
Kee to Bala 34km
Muskoka Lakes Museum 16km
Huckleberry Rock Lookout 18km
The Chapel Gallery 33km
Canadian Raceboat Hall of Fame 29km
Muskoka Discovery Center 54km
Santa's Village 34km

Windermere Spa

RMT Massage
Relaxation Massage
Manicure & Pedicure
Facials
Body Polishing
Waxing
Packages

Custom Group Packages Available
Upon Request



windermere golf & country club

Open to the Public May to June
Private July & August
Open to Public September to October
Windermere House overnight stay rates apply
windermeregolf.ca
(705) 769-3381



off site group activities & team building

Sunset Cruises

Tour Lake Rosseau & Lake Joseph on the Peerless II
Maximum Capacity 30 guests
WH Catering Available Upon Request
info@sunsetcruises.ca | 705.645.2462

Muskoka Cruises

Tour Lake Rosseau & Lake Joseph on the Lady Rosseau
Maximum Capacity 80 guests
WH Catering Available Upon Request
info@muskokacruises.com | 705.205.7996

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



CONTACT

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