

WH

WINDERMERE HOUSE

Wedding Package 2028

WINDERMEREHOUSE.COM
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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






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Venue Details

Maximum Guest Capacity
Islandview Room - 130 guests

Minimum Guest Count June to Thanksgiving- 100 guests

Venue Fee
wedding package includes

Ceremony

- Private Ceremony on Front Lawn Overlooking Lake Rosseau
- White Folding Chairs
- Signing Table

Reception

- Set Up and Tear Down
- Round or Long tables
- Crossback Chairs
- White Floor Length Linens and White Napkins
- Glassware, Flatware and China
- Service Staff, Bartenders
- Private Section on Verandah for Cocktail Hour
- Access to Reception Space in Islandview Friday 3pm - Sunday 11am
- Complimentary One Night Stay in our Two Bedroom Suite with Breakfast for the Couple
- Wedding Tasting (for two people)
- Complimentary Bridal Suite Lunch (up to 10 guests)
- 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.

Please inquiry about venue buyouts for an exclusive and private experience for yourself and guests which includes exclusive use of restaurants on property











Wedding Dining Experience

Your wedding day dining experience at Windermere House begins with a celebratory touch: complimentary Lunch to the Bridal suite with an assortment of fresh fruit, salad, 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 and Signature drink canoe bar. 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

Mini Lobster Roll, Canadian Lobster, Crème Fraiche, Lemon, Chive, Milk Bun

Muskoka Vegetable Pakora, Seasonal, Chili Mayo, Lime Leaf Dust, Cilantro

Ontario Prime Beef Slider, Caramelized Onion Bacon Jam, Arugula,
Double Creme, Black Truffle Sauce, Pickle, Brioche

WH Spicy Tuna Roll, Yellowfin Tuna, Tempura Crunch, Spicy Mayo, Nori, Pickled Ginger

Caramelized Pear and Ricotta Tart, Chive, Butter Pastry

Custom hors d'oeurves available upon request



All food and beverage subject to 20% admin fee and 13% hst

Plated Wedding Menu

Appetizer

Choice of one

Scallop Velouté
Seared Diver Scallop, Bacon Cipollini Relish, Shiso

WH Greens
Petite Gem, Peach Compressed Cucumber, Radish, Pickled Strawberry, Woolwich Goat Cheese Mousse, Champagne Herb Vinaigrette

Caserecce alla Zonnona
WH Canadian Prairie Semolina Pasta, Guanciale, Fire ROasted Tomato, Pecorino Romano, Parmigiano Reggiano DOP, Egg Yolk, Calabrain Chili, Basil

Heirloom Tomato
Aqua Tomate, Dehydrated Black Olive, Whipped Stracciatella, Basil, Aged Balsamic

Entrées

Choice of Two

32-Hour Braised Short Rib, Red Wine Jus

Pastured Chicken, Lightly Smoked, Smoked Chicken Jus

Atlantic Line Caught Canadian Halibut, Dashi Beurre Blanc

Spring Pea Risotto, Lemon, Crushed Hazelnuts, Parmigiano Reggiano DOP, Soft Herbs, Pea Sprouts (V)

Martins Farm Prime Beef Tenderloin, Medium, Sauce aux Poivre + 15/pp

Potato Robuchon, Local Muskoka Field Vegetables*

*Vegetables change with our local farmers supply, seasonality and availability

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Dessert

Choice of One

Pavlova
Baked Meringue, Mascarpone Cream, Sponge Cake, Seasonal Ontario Fruit

Caramel Apple Tart
Preserved Apples, Caramel Ganache, Alond Sponge, Cinnamon Creme Anglaise

Mocha Entrmet
Chocolate Sponge, Mocha Mousse, Chocolate Mascarpone, Blood Orange Gel, Mocha Ganache

Caramel Pecan Cheesecake
Vanilla Cheesecake, Caramel Glaze, Brown Butter Pecan Crumb, Pecan Praline, Caramel Ganache

Coconut Chocolate Pot du Crème
GF Chocolate Crumble, Macerated Raspberries (Vegan/GF/NF)



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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



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Late Night

Choice of One

Poutine
Kennebec Fries, WH Poutine Sauce, Quebec Cheese Curds, Chives, Ketchup

Focaccia Pizza
Fresh Made Focaccia, Pepperoni + Hot Honey, Sausage & Peppers, Cheese

WH-ite Castle
Junior Smashburgers, American Cheddar, Ketchup, Mustard, Onion, Pickle, Milk Bun

Nostalgia Co. WH Pizza Pockets
Mac & Cheese Cups with Wagyu Hotdogs & Cave Aged Cheddar
NES + Rear Projection +$5/pp



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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 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.

Additional 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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