



MUSKOKA • ONTARIO • CANADA



2020 Wedding Kit

Severn Lodge is one of Ontario's premier waterfront resorts, and is located in the heart of the world famous Muskoka Georgian Bay lake country. The resort is nestled along the picturesque shores of Gloucester Pool, part of the historic Trent Severn Waterway.

It encompasses over 2000 feet of private shoreline, is surrounded by hundreds of acres of pristine woodlands, and has a breathtaking view of numerous pine clad islands and sheltered bays.

We're a resort that is steeped in history and charm, and we've been hosting romantic and memorable weddings for nearly a century. You might say, we've been perfecting the art of hospitality by enchanting our guests with the best in atmosphere, accommodation, recreation, food and service.

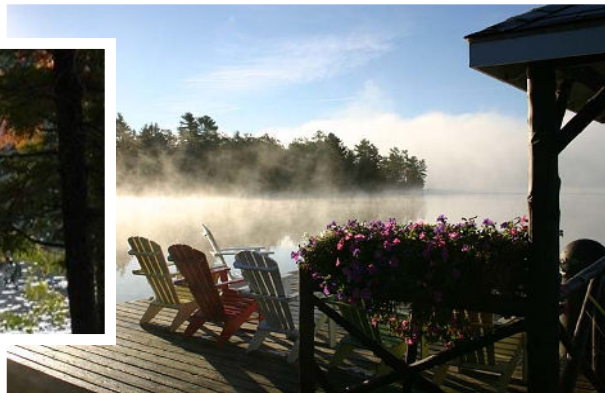
So, come and relax, let us help you with all of the details of your special weekend. Your family and friends will join you in an unforgettable event, the beginning of your journey together.

Our wedding packages give you and your guests options of one or two night packages complete with waterfront accommodations, fine country dining and recreation.

Your wedding by the lake will be magical when you and your bridal party arrive at the dock in our 37 foot 1922 Ditchburn mahogany motor-launch.

Your guests will be in awe of your choice of venue for this special day ... a hidden treasure called Severn Lodge.

Severn Lodge | 116 Gloucester Trail | PO Box 250 | Port Severn | Ontario | Canada | L0K 1S0
Phone 705-756-2722 | Toll Free 800-461-5817 | Email sales@severn lodge.com
Website www.severn lodge.com



Rehearsal Dinner

The following BBQ menus are available as an option only for the rehearsal dinner.
Alternatively, you make a plated choice from our regular dinner menu.

BBQ #1 - \$36.95

Assorted Breads and Rolls
Potato Salad
Mixed Green Salad
Vegetable Salad
Crudités and Dip
Roast Potatoes
Fresh Vegetables
6 oz All Beef Burgers with all the trimmings
4oz Breast of Chicken
Hot Dogs
Assorted Fresh Fruit
Assorted Desserts

BBQ #2 - \$41.95

Assorted Breads and Rolls
Caesar Salad
Vegetable Salad
Pasta and Feta Cheese Salad
Grilled Vegetables served chilled
Baked Potato
Fresh Vegetables
6oz New York Steak
4oz Breast of Chicken
Hot Italian Sausage
Assorted Fresh Fruit
Assorted Pies, Tartlets, Nanaimo Bars, Brownies and Cookies



Cocktail Hour

Your reception between the ceremony and dinner can be tailored to suit your desires.

Hot or cold hors d'oeuvres are as follows:

\$9.50 per person (4 pieces pp)

Cold Hors D'oeuvres

Smoked Atlantic Salmon on Toasted Muskoka Rye

Beef Carpaccio on Toast

Brie and Grapes on a Skewer

Fresh Fruit Skewer (Strawberry, Kiwi, Mango)

Prosciutto on a Sesame Bread Stick

Old Cheddar and Pear with Cranberry Coulis

Jumbo Shrimp on Toast with Cocktail Sauce

Smoked Duck Breast with Lingonberries

Greek Skewer (Feta, Cucumber, Pepper & Tomato)

Caprese Skewer (Cherry Tomato, Basil and Boccancini Cheese)

Hot Hors D'oeuvres

Mini Sweet Onion Quiche

Chicken Tarragon in Phyllo Bundles

Coconut Shrimp Breaded and Deep Fried

Jalapeno Poppers

Brie and Cranberry Parcel

Beef Tenderloin Tips in a Green Peppercorn Sauce

Breaded Mushrooms with Curry Dip

Caramelized Fig & Gorgonzola Bruschetta

Crab Cakes with a Dill Yogurt

Grilled Pineapple with Prosciutto

Arancini with Sundried Tomatoes

Shrimp Platter - \$289.00 - 200 small shrimp on a platter with cocktail sauce

Nacho Platter (Serves 25) - \$69.00 - Served with salsa and sour cream

Crudities With Dip (Serves 25) - \$109.00 - A selection of fresh vegetable morsels with a savory dip

Cheese Plate (serves 25) - \$179.00 Imported and domestic cheeses with by fresh fruit and crackers

Fresh Fruit Platter (serves 25) - \$99.00 - An assortment of fresh fruit and served with a yogurt dip

Antipasto Boards (serves 25) ~\$225.00 A selection of cured meats, cheeses and vegetables with an assortment of breads.

Special Orders Available Upon Request



Bar Services

A variety of bar/host packages are available for your event. These are best discussed with your event coordinator.
The following is a sample of our liquor prices.

Alcoholic Drinks

Liquor

Bar Brands - \$6.95

Premium Brands - \$7.95 & up

Beer

Domestic - \$6.95

Domestic Premium & Imported - \$6.95 & up

Specialty Cocktails

Available upon request - \$6.95 & up

Wine by Glass

White/Red - from \$7 per glass

Dinner Wines

You can make any selection from our wine list or if you would like one that is not on our wine list but is available through the LCBO, we will be more than happy to get it for you.

Due to liability concerns, we are not able to serve homemade wines.

A corkage fee does apply should you wish to bring in your own dinner wine. Bottles are available in 750 ml size.

Other Drinks

Soft drinks - \$3

Juices - \$3

Milk - \$3

Coffee - \$2.50

Alcoholic Punch - \$5.00 per glass (minimum 25 glasses)

Non-Alcoholic Punch - \$3.00 per glass (minimum 25 glasses)



Wedding Dinner

You have the option of a full service plated dinner or buffet. Plated dinner pricing is as follows.
Buffets are custom built and start at \$58.95 per person

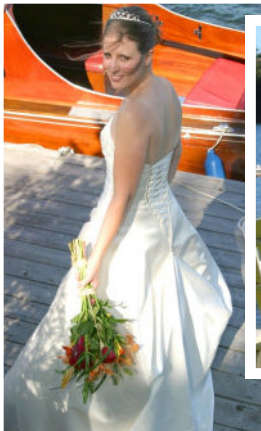
3 Course Meal with 1 Entrée Choice	\$57.95
Each additional entrée choice	\$5.00
3 Course Meal with Combo Plate	\$61.95
4 Course Meal with 1 Entrée Choice	\$67.95
Each additional entrée choice	\$5.00
4 Course Meal with Combo Plate	\$71.95

Plated Dinner Options

For efficiency of service we suggest the same dish for first, second and fourth course, offering protein selection for the entrée course.

Starters

Caesar Salad
Jumbo Shrimp Cocktail
Smoked Salmon on a Bed of Lettuce with Capers, Onions and Lemon
Smoke Duck Breast with Ligonberries and Artisan Salad
Spinach Mushroom and Brie Cheese in Puff Pastry on Tomato Coulis
Spinach & Watercress Salad with a Raspberry Vinaigrette Dressing
Cucumber Ribbon Artisan Salad with Lemon Vinaigrette Dressing
Cream of Mushroom Soup
Roasted Roma Tomato Soup
Butternut Apple Soup
Broccoli & Cheddar Soup
Cream of Chicken & Curry Soup
Roast Bell Pepper Soup



Entrees

Roast Rib Eye of Beef au Jus
 Roast Striploin of Beef with Five Peppercorn Sauce
 Roast Striploin of Veal
 6oz Veal Tenderloin Steak
4oz Tenderloin & Chicken Breast Combo Plate
 Breast of Turkey with Traditional Stuffing of Onions & Celery with Bala Cranberries
 Supreme of Chicken stuffed with Ricotta Cheese & Spinach
 Supreme of Chicken Glazed with Maple Syrup & Orange
 Supreme of Chicken stuffed with Sundried Tomatoes & Asiago Cheese
 Fillets of Georgian Bay Rainbow Trout stuffed with Crabmeat
 Fillet of Pickerel with Toasted Pecans
 Fillet of Atlantic Salmon with White Wine Cream Sauce

Served with choice of:

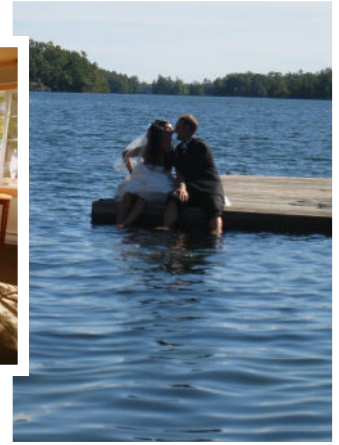
*Roasted Mini Red Potatoes, Mashed Yukon Gold, Yukon, Rice Pilaff, Steamed Rice
& Fresh Seasonal Vegetables*

Desserts

Vienna Apple Strudel with Vanilla Sauce
 New York Cheese Cake with Cherry, Blueberry or other sauce of choice
 Chocolate Mousse
 Chocolate Raspberry Mousse Torte
 Vanilla Custard and Fresh Fruit
 Baked Summer Berries
 Strawberry Rhubarb Crumble with Vanilla Ice Cream

There are Many more Dessert Options available. If you have something special in mind, please ask.

All of the above plated dinners come with an assortment of fresh baked breads or rolls, and a choice of coffee, tea, milk, juice or soft drinks.



Wedding Dinner Buffet

Buffet #1

Mixed Green Salad, Tomato & Cucumber Salad
 German Potato Salad, Green Bean Salad
 Vegetables & Savory Dip
 Deviled Eggs
 Tortellini (Cheese) Pesto
 Roast Beef (Carved)
 Roasted Mini Red Potatoes
 Fresh Seasonal Vegetables
 Assortment of Fresh Bread and Rolls
 Tortes, Cheesecakes, Squares, Cookies
 Profiteroles, Fruit Tartlets, Fresh Fruit Basket
 English Trifle
 Coffee, Tea Milk Juices, Soft Drinks

Buffet #2

Caesar Salad, Baby Spinach Salad, Mixed Vegetable Salad
 Grilled Plum Tomato Salad, German Potato Salad
 Vegetables & Savory Dip, Marinated Vegetables, Deviled Eggs
 Corsica Pasta Primavera
 Poached Salmon in a Dill Cream Sauce
 Carved Roast Strip loin of Beef with Five Peppercorn Sauce
 Mini Red Roast Potatoes
 Fresh Seasonal Vegetables
 Assortment of Fresh Breads & Rolls
 Tortes, Cheesecakes, Fresh Fruit Tartlets
 Chocolate Mousse, Vanilla Profiteroles
 Macadamia & White Chocolate Chip Cookies
 Vienna Apple Strudel
 Bread & Butter Pudding
 Coffee, Tea, Milk, Juices, and Soft Drinks

The above are just examples of common selections; we're happy to customize to your tastes



Late Night Snack

Late night calculations are estimated at 65% of your dinner guest count

Poutine Bar ~ \$9.95 per person – Fresh Fries, Gravy and Cheese Curds

Deluxe Poutine Bar ~ \$14.95 per person – Fries, Gravy, Cheese curds with side toppings of bacon, chives and sour cream.

Taco / Natcho Bar ~ 9.95 per person – Tacos or Natchos Ground Beef, Ground Chicken, Lettuce, Tomato, Cheese Sauce Salsa, Sour Cream, Black Beans and Hot Peppers

Hot Pretzels and Mustard ~ 6.95 per person – Warm Salted Pretzels and a Selection of Mustards

Pizza ~ \$4.50 per slice ~ Delicious slices of tasty pizza prepared in our kitchen:
Pepperoni, Hawaiian, Cheese, Vegetarian, Mushroom, Hot & Zesty

Cereal Bar ~ 7.95 per person – Selection of Favourite Cereals and 4 Varieties of Milk

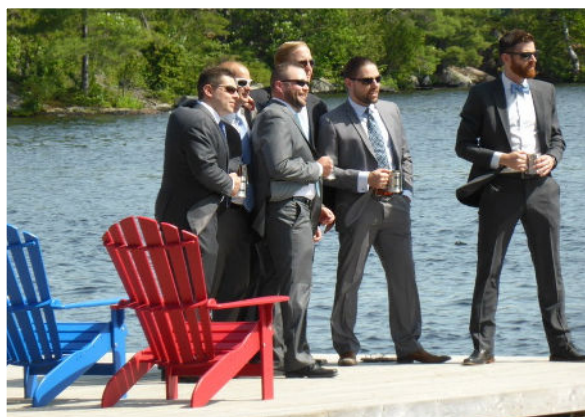
Open Face Sandwich Platter ~ Serves 25 ~ 2 pieces per person ~ \$139.00. Maximum of 5 choices:
Black Forest Ham, Tuna Salad, Smoked Salmon, Baby Shrimp Salad, Brie Cheese
Medium Cheddar Cheese, Chicken Salad, Genoa Salad, Smoked Mackerel Fillet

Have another idea? We're happy to explore other options!

Wedding Cake & Service

If you wish, we can provide recommendations for the creation of your wedding cake or cupcakes
There are several great bakeries in the area.

We can provide a wedding cake service that includes cutting the cake, serving it to your guests, plates, and cutlery.



That Special Severn Touch

Your Own Private Resort

For Saturday weddings in June, September, and October you will have the entire resort for you and your wedding guests from Saturday noon to Sunday noon, as your wedding guests must book all 46 of our rooms and with a minimum of 100 wedding guests for the reception.

If all rooms are booked Friday night too, you'll have that privacy for the entire weekend.

What could be more romantic! There are no minimum requirements for May weddings or on other week days.

Please check with our Group Sales Manager for details.

Bridal Party Arrival

There is nothing more romantic than being married at a waterfront resort, and what could be better than to have the bride and bridal party arrive for the wedding ceremony in our 37' 1922 vintage mahogany Ditchburn motor launch.

This classic craft was originally built in 1922 for Lady Eaton, wife of Sir Timothy Eaton and founder of the Eaton Department Stores. It looks very much like a water limousine. Please inquire about rental rates.

Islands of Gloucester Pool Cruise

Enjoy a one hour cruise in our vintage mahogany motor launch to view the spectacular islands of Gloucester Pool.

This can be arranged and paid for by you or individually by your guests.

A World of Recreation

Your guests will enjoy complimentary use of canoes, pedal boats, stand up paddleboards, kayaks, mountain bikes, tennis, volleyball, horseshoes, shuffleboard, basketball, 100 acres of wooded hiking trails, and more!

In addition for a nominal fee, we have outboard motor boats and jet ski rentals.

Complimentary Room

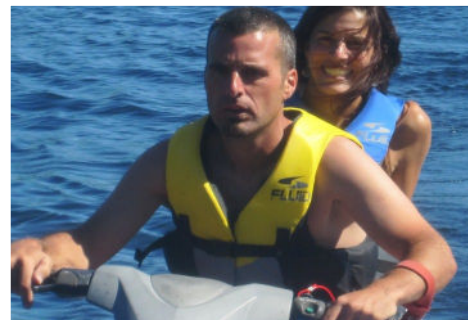
The bride and groom will receive a complimentary room on Friday & Saturday nights

Invitations & Websites

Remember, for your guests, a wedding at Severn Lodge is two things. First, your guests will be coming to your very special wedding, and second, they are going to enjoy a fun-filled getaway weekend at a beautiful lakeside resort. Therefore, we will help you promote this by providing you wording for the invitations and help with website edits

Other

Flowers, photography, videos, and entertainment are extra. These items are normally arranged for by the bride and groom. However, we can be of assistance, if needed.



Accommodation Package Rates

	<u>Adult Rates</u>	
<u>Occupancy</u>	<u>1Night</u>	<u>2Nights</u>
Double	\$149.00	\$249.00
Single	\$219.00	\$359.00
Triple	\$129.00	\$219.00
Quad	\$119.00	\$199.00
	<u>Children Rates</u>	
Ages 2-12	\$44.00	\$72.00
Ages 13-17	\$55.00	\$93.00

Rates are per person in Canadian dollars and include accommodation in a waterfront room/suite, breakfast each morning, use of the resort's recreation facilities to include canoes, kayaks, pedal boats, stand-up paddle boards, mountain bikes, tennis, 100 acres of wooded hiking trails, basketball, horseshoes, shuffleboard, games room, outdoor heated pool & hot tub, sandy beach and lake swimming, and more.

Children's rate applies only when in same room with adults.

Prices subject to 13% HST

Guest who wish to stay into the afternoon on their day of departure must vacate their room by 12 pm (check with front desk for extended stay) but are welcome to use our recreation facilities as long as they purchase lunch. Public washrooms are available in the Main Lodge to change in/out of bathing suits.



Other Services

Facility Fee	\$5,000 - Includes use of a 30' x 45' tent and bistro chairs, use of the Regatta Room, Georgian Room, Dining Room for the Saturday evening dance, Ceremony Site set up and tear down, bon fire Friday and Saturday night, and the exclusive use of the resort as of Saturday noon to Sunday noon.
Boat Cruise	\$249.00 per hour - Can be used to bring the Bridal Party to the ceremony and/or cruises for you and your guests during your stay.
Docking	Docking for private boats are free for guests staying at the lodge. Otherwise a \$2 per foot fee (minimum \$50) applies. There is no launching facilities at the lodge however there is a marina nearby.
Water-Skiing/Tubing	\$12.95 for tubing and \$16.95 for water-skiing. Prices are per run and must be booked in advance.
Outboard Boat	\$59.00/ hour or \$89.00/ half day. Includes gas and oil.
Jet Ski	\$99.00/ half hour, \$109.00/hour, \$219.00/ half day morning, \$239.00/ half day afternoon or \$359.00/day (9am to 5pm).
Air Mattresses/ Pack n Play	No charge.
Saturday Lunch	A sandwich basket menu on Saturday will be available at the poolside patio. Guests usually make this purchase themselves.
Gift Shop	The lodge has a small gift shop where you can purchase snack food, ice cream cones, Severn Lodge clothing, souvenirs, and limited other supplies.
FREE Internet	Free wireless internet services are available throughout the Lodge.



Deposits | Payments | Cancellations

Hosting Fee

Our hosting fee will include the use of a 30' x 40" tent and bistro chairs for the wedding ceremony, use of our arbor, use of the Regatta Room on Friday night, use of the Dining Room for the dance on Saturday night until 1 am, use of the Georgian Room, and a bon fire Friday and/or Saturday night.

It also includes all set-ups and tear downs, use of all chairs, tables and linens in the Dining Room, and the services of our onsite facility coordinator.

Payments

Four payments are required as follows:

Payment 1 - \$2,000 non-refundable deposit. This is required to confirm the reservation.

Payment 2 - an amount that will bring the total paid to 50% of the wedding estimate due 180 days prior to the wedding.

Payment 3 - the remaining 50% of the reservation due 90 days prior to the wedding.

Payment 4 - any additional or miscellaneous charges incurred. This is due prior to departure.

Payments 1, 2, and 3 should be made by cash, e-transfer or personal cheque. Payment 4 can be made by cash, certified cheque, MasterCard, or Visa. You should instruct your guests to make their wedding reservations as early as possible.

Payment for any un-booked rooms that are part of the minimum requirements is due upon check-in.

Cancellations

If cancellation becomes necessary, our policy is as follows. If cancellation is 180 or more days prior to the wedding, 100% of the amount paid will be refunded less the non-refundable initial deposit. If cancellation is 0-179 days prior to the wedding, no refunds will be made.

Taxes

Pricing is subject to 13% HST

Rate Changes

All prices and policies are subject to change at any time without notice until a signed contract and a 50% deposit has been made. Additionally, all pre-selected food and liquor items are subject to change at any time should market prices increase substantially. As such, we reserve the right at any time to substitute with other comparably priced items or increase the price on the pre-selected items. If this should be the case, we will contact you to see what you prefer to do.



Other Information

When We Host Weddings

We host weddings in May, June, September and October.

Wedding Dates

June, September, October Weekends

For weekend dates in June, September, and October, we guarantee the privacy of the entire resort for your wedding day. We require a minimum of 100 adult guests for the wedding dinner on Saturday evening. We also require all 46 rooms/ at the Lodge to be booked for Saturday night with one of our room packages, and a minimum of 23 rooms/suites to be booked for Friday night.

If the minimum number of rooms/suites are not booked by wedding guests, then you will be responsible for paying for these rooms/suites at the single adult accommodation package rate applicable to the rooms/suites that are not booked.

Decorations

Decorations and decorating are responsibility of the wedding couple. All decorations must conform to local codes and fire ordinance rules. The resort will not permit affixing anything to the walls, floors or ceilings with nails, staples, push-pins or any other substances unless approved by management during planning.

Open flames (ie candles) that are not enclosed in glass are not permitted.

Fireworks

Fireworks / Pyro Techniques must be provided by a reputable licensed and bonded company and arranged in advance with management. Self-executed fireworks are not permitted. Chinese lanterns and Helium balloons are not permitted.

Sparklers are permitted when prearranged with resort management.

Wedding Dates

May Weekends & Mid-Week Weddings

For May Weekends and May, June, September, and October mid-week days there are no minimum requirements.

Please call or email our Sales Manager to discuss your requirements.

sales@severnlodge.com

1-800-461-5817