



MUSKOKA • ONTARIO • CANADA



2017 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
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Reception

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

Hot or cold hors d'oeuvres choices as follows:

Cold Hors D'oeuvres

Smoked Atlantic Salmon on Toasted Muskoka Rye
 Green Asparagus wrapped in Prosciutto
 Brie Cheese and Grapes on a Skewer
 Jumbo Shrimp on Toast with Cocktail Sauce
 Smoked Duck Breast with Lingonberries
 Teriyaki Vegetable Julienne in a Crepe
 Brie and Grapes on a Skewer

Hot Hors D'oeuvres

Mini Quiche
 Chicken Tarragon in Phyllo Bundles
 Butterflied Shrimp Breaded and Deep Fried
 Mini Sweet Onion Quiche
 Butterfly and Cranberry Parcel
 Beef Tenderloin Tips in a Green Peppercorn Sauce
 Jalapeno with Cream Cheese
 Crab Cakes with a Dill Yogurt

Jumbo Shrimp Pyramid

Jumbo Shrimp with Cocktail Sauce and Lemon Wedges

Nacho Platter

Served with Salsa and Sour Cream

Crudities With Dip

Selection of Fresh Vegetables with a Savory Dip

Cheese Plate

Variety of Imported and Domestic Cheeses Accompanied by Fresh Fruit and Crackers

Fresh Fruit Platter

Assortment of Fresh Fruit Artfully Arranged and Served with a Yogurt Dip



Drinks

Liquor

Bar Brands
Premium Brands

Beer

Domestic
Domestic Premium
Imported

Cocktails

Simple Cocktails
Deluxe Cocktails

House Wine

White/Red

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.

Specialty Drinks

Liqueurs, Brandy, Sherry
Premium Liqueurs
Aperitifs

Other Drinks

Soft drinks
Juices
Milk
Alcoholic/Non-Alcoholic Punch



Wedding Dinner

You have the option of a full service plated dinner or buffet . Sample plated dinners and buffets are as follows:

Roast Veal Rib eye "Madeira"

Smoked Canadian Salmon served on a Bed of Lettuce with Capers & Onion Rings
 Cream of Mushroom Soup
 Roast Veal Rib eye "Madeira"
 Served with Roasted Mini Red Potatoes & Fresh Seasonal Vegetables
 Chocolate Mousse Torte

Roast Prime Rib of Beef au jus

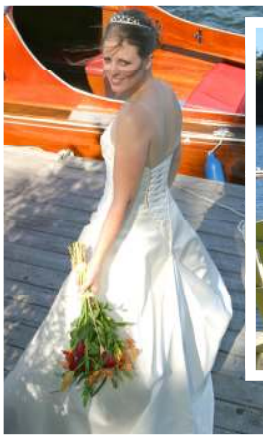
Baby Shrimp Cocktail Marie Rose with Lemon Wedge & Black Olives
 Traditional Caesar Salad
 Roast Prime Rib of Beef au jus
 Served with Chateau Potato & Fresh Seasonal Vegetables
 Cheesecake with Cherry Sauce

Baked Breast of Capon "Muskoka"

Poached Medallions of Atlantic Salmon with a Chive Mayonnaise on Radicchio
 French Onion Soup topped with a Swiss Cheese Crouton
 Baked Breast of Capon "Muskoka"
 Stuffed with Muskoka Rye & Served with Fresh Seasonal Vegetables
 Vienna Apple Strudel with Vanilla Sauce

Breast of Turkey Stuffed with Apples & Mangos

Roasted Butternut Squash & Apple Soup
 Crabmeat Cocktail a la Orange on Red Leaf Lettuce
 Breast of Turkey Stuffed with Apples & Mangoes
 Served with Roasted Yukon Gold Potatoes & Fresh Seasonal Vegetables
 Wild Berry Torte



Wedding Dinner

Roast Strip loin of Beef with Five Peppercorn Sauce

Spinach, Cheese & Mushroom Feuilletage with a Tomato Coulis

Cream of Chicken & Curry Soup

Roast Strip loin of Beef with Five Peppercorn Sauce

Served with Mini Red Potatoes & Fresh Seasonal Vegetables

Vienna Chocolate Torte

Supreme of Chicken stuffed with Lobster & Chives

Cream of Ontario Wild Rice Soup

Baby Spinach & Mushroom Salad with a Lemon Vinaigrette

Supreme of Chicken stuffed with Lobster & Chives

Served with Rice Pilaf, Fresh Seasonal Vegetables and a White Wine Sauce

Tiramisu

Filletts of Georgian Bay Rainbow Trout stuffed with Crabmeat

Smoked King Kule Duck Breast with Lingonberry Crème on toasted Marble Rye

Boston Lettuce with a Yogurt & Lime Dressing

Filletts of Georgian Bay Rainbow Trout stuffed with Crabmeat

Served with Rice, Fresh Seasonal Vegetables and a White Wine Sauce

Chocolate Mousse

Poached Fillet of Atlantic Salmon with Riesling Sauce

Mushrooms a la Crème in a Crusty Bun with Five Peppercorns

Spinach & Watercress Salad with Raspberry Dressing

Poached Fillet of Atlantic Salmon with Riesling Sauce

Served with Steamed Rice & Fresh Seasonal Vegetables

Crème Caramel

Grilled Chicken Breast with Maple & Orange Glaze

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce & Lemon Wedges

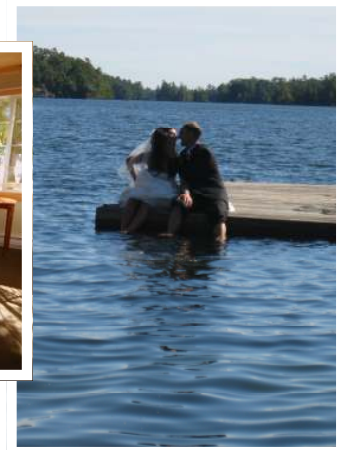
Cream of Bell Pepper Soup

Grilled Chicken Breast with Maple & Orange Glaze

Served with Rice Pilaf & Fresh Seasonal Vegetables

Coupe Framboise

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

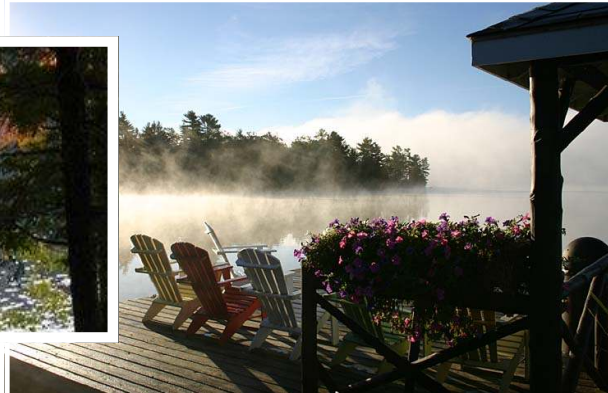
Buffet #1

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



Wedding Dinner

Children's Choices

Some of the items from the above entree choices are available in a children's portions. Alternatively, you could choose chicken fingers, hamburger or cheeseburger, or spaghetti for the children.

The above are just examples of the types of dinners our Chef can prepare. If you would like something totally different, the Chef and his staff are very capable to prepare your very own special menu.

Executive Chef ~ Hubert Obermeier

Excellent food has always been very important to us at Severn Lodge. Guests have often mentioned our meals as one of the highlights of their visit, and having Hubert certainly continues in this tradition. The talent and professionalism that he brings to our kitchen is absolutely top notch.

Hubert was born in Germany where he completed his chef's apprenticeship before moving to Switzerland to gain further experience in the ski resort areas of Davos, Klosters, and Neuchatel. He came to Canada in 1982 where he worked for the world renowned Hans-Ulrich Herzig at the Prince Hotel in Toronto. Being an avid outdoorsman, he visited our beautiful Muskoka lake country, and decided that this is where he wanted to live and work. Prior to accepting the position of executive chef at Severn Lodge, he was executive chef at several other prestigious resorts including the four diamond Sherwood Inn (Muskoka), Radisson Minaki Lodge (northwestern Ontario), and Taboo Resort (Muskoka).

The Muskoka and District Chefs' Association has honored him in the past as their "Chef of the Year", an accomplishment that we are very proud of.

Hubert and his family live in the picturesque village of Victoria Harbor on Georgian Bay, just a short distance from the Lodge.

Wedding Cake

If you wish, we can provide recommendations for the creation of your wedding cake. There are several companies that we have used before that can create your wedding cake.



Late Night Snack

Open Face Sandwich Platter

Black Forest Ham
Tuna Salad
Smoked Salmon
Baby Shrimp Salad
Brie Cheese
Medium Cheddar Cheese
Chicken Salad
Genoa Salad
Smoked Mackerel Fillet
Cucumber, Tomato & Spicy Sprouts

Whole Baked Brie

Hot from the oven, Brie cheese topped with lingon berries and wrapped in puff pastry, served with fresh crusty bread

Pizza

Delicious slices of tasty pizza prepared in our kitchen:

Pepperoni
Hawaiian
Cheese
Vegetarian
Mushroom
Hot & Zesty

Sweet Tray

A beautiful assortment of Cookies, Tartlets, Nanaimo Bars, Brownies, Profiteroles, and Puff Pastry Twists



Late Night Snack

Poutine Bar

Shoestring French Fries
 Curly French Fries
 Home Made French Fries
 Beef Sauce
 Pulled Pork
 Curried Chicken
 Jerked Chicken
 Cheese Curds

Taco Bar

Tacos & Wraps
 Ground Beef
 Ground Pork
 Ground Chicken
 Lettuce
 Tomato
 Cheese
 Sour Cream
 Salsa
 Black Beans
 Hot Peppers



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. 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 weddings on other week days.

Please check with our Wedding Coordinator 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.

Sea Plane Rides

Your guests can see our beautiful Muskoka ~ Georgian Bay lake country from the air, and enjoy the thrill of taking off and landing on the water ... an experience of a lifetime. Generally, a minimum number of persons is required.

Complimentary Room

The bride and groom will receive a complimentary room on Saturday night when staying at the lodge both nights.

Invitations

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 with color brochures and wording for the invitations.

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.



Deposits | Payments | Cancellations

Hosting Fee

Our hosting fee will include the use of a 30' x 40' tent and chairs for the wedding ceremony to be placed on the front lawn adjacent to the dock, 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 for the bride party to dress.

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 or personal cheque. Payment 4 can be made by cash, certified cheque, MasterCard, Visa, or Amex. 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 & Service Charges

HST of 13% and a service charge of 15% is applicable to most charges.

Rates

Please contact our group sales manager for rates.

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

Generally 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.

Wedding Dates

May Weekends & Mid-Week Weddings

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

Wedding Dates

Summer

We are able to host weddings during the summer months, however we require all rooms/suites be booked with a summer getaway package (double occupancy) of 2 or more nights.

If these rooms/suites are not booked by your wedding guests, then you will be responsible for paying for these rooms/suites as above.

We will also host very small weddings of 15 or less persons where requirements are minimal.

Please call our Sales Manager to discuss your requirements.