

2021 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 | LOK 1S0 Phone 705-756-2722 | Toll Free 800-461-5817 | Email sales@severnlodge.com Website www.severnlodge.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.

<u>BBQ#1</u>

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 4 oz Breast of Chicken Veggie Burgers Hot Dogs Assorted Fresh Fruit Assorted Desserts

<u>BBQ#2</u>

Assorted Breads and Rolls Caesar Salad Vegetable Salad Pasta and Feta Cheese Salad Grilled Vegetables served chilled Baked Potato Fresh Vegetables Ooz New York Steak 4oz Breast of Chicken Hot Italian Sausage Marinated Tofu 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:

Cold Hors D'oeuvres

Smoked Atlantic Salmon on Toasted Muskoka Rye Beef Carpaccio on Toast Brie and Grapes on a Skewer Prosciutto on a Sesame Bread Stick Old Cheddar and Pear with Cranberry Coulis Artisanal Toast with Brie & Fresh Preserves Jumbo Shrimp on Toast with Cocktail Sauce Smoked Duck Breast with Lingonberries Avocado on Whole Grain Toast Fresh Fruit Skewer (Strawberry, Kiwi, Mango) 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 Grilled Pineapple with Prosciutto Arancini with Sundried Tomatoes

ShrimpPlatter - 200 small shrimp on a platter with cocktail sauce

Charcuterie Board ~ A wide selection of cured meats served with crackers and toast

Cheese Board - Imported and domestic cheeses with crackers

Fresh FruitPlatter ~ An assortment of fresh fruit and served with a yogurt dip

AntipastoBoards - A selection of olives and marinated vegetables with an assortment of breads.

Nacho Platter - Served with salsa and sour cream

Crudities With Dip - A selection of fresh vegetable morsels with a savory dip

Special Orders Available Upon Reguest



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 available liquor options.

Alcoholic Drinks

Liquor Bar Brands Premium Brands

Beer Domestic Domestic Premium & Imported

> Specialty Cocktails Available upon reguest

> > 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. 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 Juices Milk Coffee Alcoholic Punch ~ (minimum 25 glasses) Non-Alcoholic Punch ~ (minimum 25 glasses)



Wedding Dinner

You have the option of a full service plated dinner or buffet. Plated dinner options are as follows. Buffets are custom built.

> 3 Course Meal with 1 Entrée Choice Each additional entrée choice 3 Course Meal with Combo Plate

4 Course Meal with 1 Entrée Choice Each additional entrée choice 4 Course Meal with Combo Plate

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 40z Tenderloin & Chicken Breast Combo Plate 402 Tenderloin & 1/2 Cornish Hen 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 Roast Vegetable Parcel served in Phyllo Pastry on Tomato Coulis Wild Mushroom Risotto Roast Pepper Stuffed with 7 Bean Mix

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 ~ Fresh Cut Fries, Gravy and Cheese Curds

Deluxe Poutine Bar - Two Kinds of Fries, Gravy, Cheese curds with side toppings of bacon, chives and sour cream.

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

Hot Pretzels and Mustard – Warm Salted Pretzels and a Selection of Mustards

Pizza – Delicious slices of tasty pizza prepared in our kitchen: Pepperoni, Hawaiian, Cheese, Vegetarian, Mushroom, Hot & Zesty

Cereal Bar - Selection of Favourite Cereals and 4 Varieties of Milk

Artisan Sandwich Platter - 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

Bon Fire S'more Basket

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.

In House Planner

You have access to an experienced in house meeting, event and wedding planner. Always happy to help with guestions and organization of the big day.

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 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 \mathcal{E} 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.



Other Services

Facility Fee	Includes use of a 30' x 40 '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	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 per foot fee applies. There is no launching facilities at the lodge however there is a marina nearby.
Water-Skiing/Tubing	Prices are per run and must be booked in advance.
Outboard Boat Jet Ski	14" aluminum fishing boats with outboard motors are available for rent.
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. Pre-ordering lunch for all guests to the master account is also an option
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 bisto 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 Dinning Room, and the services of our onsite coordinator.

Payments

Four payments are required as follows:

Payment 1 - A non-refundable deposit 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 $\mathbf{3}$ - 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, orVisa, 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, pushpins 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 reguirements.

Please call or email our Sales Manager to discuss your requirements. sales@severnlodge.com 1-800-461-5817