



Muskoka • Ontario • 1869

## MUSKOKA'S PREMIER WEDDING DESTINATION

As one of Ontario's premier lakeside Muskoka resorts, we have been hosting memorable and romantic weddings for nearly a century. Severn Lodge offers you a magical setting with spectacular views, and the privacy of having the entire resort dedicated only to your wedding! We will provide you and your guests with a very unique experience that will make your wedding the most memorable.

[www.severnlodge.com](http://www.severnlodge.com)

1-844-546-3495 | [sales@severnlodge.com](mailto:sales@severnlodge.com)



## WEDDING PACKAGES

### ALL PACKAGES INCLUDE

- Fresh baked bread basket per table
- Flat and sparkling bottled water

Each additional entrée choice \$12.00

- All nonalcoholic beverages including soft drinks, juice and coffee and tea service

- Standard white linen, standard tables/chairs

Combo entrée plate add \$10 extra per person

### SATURDAY WEDDINGS

#### WEDDING DINNER PACKAGE 1

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
3 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 2

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 3

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice  
One Late night station

### FRIDAY WEDDINGS

#### WEDDING DINNER PACKAGE 1

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
3 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 2

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 3

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice  
One Late night station

### SUNDAY-THURSDAY WEDDINGS

#### WEDDING DINNER PACKAGE 1

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
3 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 2

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice

#### WEDDING DINNER PACKAGE 3

Reception – includes passed hors d'oeuvres.  
(3 hot and 3 cold based on 6pcs per person)  
4 Course Meal with 1 Entrée Choice  
One Late night station

## MICRO WEDDING PACKAGES

- \*35 people or less
- \*Minimum food and beverage spend
- \*Exclusivity fee not applicable
- \*10 room minimum
- \*wedding reception in main dining room; semi-private
- \*Ceremony space- bride and grooms' choice

### PACKAGE INCLUDES

- Reception – includes passed hors d'oeuvres. (3 hot and 3 cold based on 6pcs per person)
- 4 course meals with 1 entrée choice
- Fresh baked breadbasket per table
- Flat and sparkling bottled water.
- All non-alcoholic beverages including soft drinks, juice, coffee, and tea service
- Standard white linen, standard tables/chairs

### PACKAGE INCLUDES

- 2 nights in lakeview villa for the bride and groom
- Full use of all recreational facilities at the resort
- 2 breakfast's and 1 dinner for the bride and groom
- Wedding reception and dinner for the bride and groom
- Semi-private ceremony space – bride and grooms' choice
- Private wedding reception in the red foot room

(\$\$ per additional guest. Up to 16 guests in red foot room)

### MENU INCLUDES

- Reception - includes passed hors d'oeuvres. (3 hot and 3 cold based on 6pcs per person)
- 3 course meals with 1 entrée choice including flat and sparkling bottled water & all nonalcoholic beverages including soft drinks, juice, coffee and tea service
- Standard white linen, standard tables/chairs

## ELOPEMENT/VOW RENEWAL WEDDING PACKAGES |

Enjoy two nights with us in our exclusive Lakeview Villa located on the water, with breathtaking views of the Lake. Enjoy this villa all to yourself and have the exclusive use of the grounds and outdoor spaces surrounding the villa for your wedding. Your wedding reception will take place in our exclusive Red Room.

This intimate space is the perfect location for a sophisticated and romantic wedding reception ideal for 2-16 guests. Enjoy the outdoor balcony space of the Red Room for your cocktail hour and then be served dinner curated by our Executive Chef exclusively for you! The ceremony can take place in one of our many locations- your choice!

\*All prices per person are plus (13%) and administration (18%)

## SEVERN LODGE EXCLUSIVELY YOURS...

## Exclusivity Fees

**FOR SATURDAY** weddings in May, June, September, and October an exclusivity fee is required to secure the resort. In addition, 45 rooms must be booked, and a minimum food and beverage spend, applies the day of the wedding.

**FOR FRIDAY** weddings in May, June, September, and October an exclusivity fee is required to secure the resort. This will be waived if 30 rooms or more are booked. A minimum food and beverage spend applies the day of the wedding.

**FOR WEEKNIGHT WEDDINGS SUNDAY-THURSDAY** in May, June, September, and October the exclusivity fee will be waived and a minimum bedroom requirement of 20 rooms is required. A minimum food and beverage spend applies the day of the wedding.

\*all fee and minimums are plus taxes (13%) and administration (18%)

Included in the Exclusivity Fee and Added Value:

Exclusive use of the resort for your guests. Check in at 12 noon day of wedding and check out at 12noon day following wedding.

Full use of all facilities & non-motorized recreational

Equipment. 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!

- Preferred Guest Room Rates
- Bonfire at dusk every night
- Ceremony Chairs: standard dining room chairs in dining room and standard white linen
- All required labour to host all meals and basic set ups of dining room and ceremony space
- Cake cutting and service of cake
- One complimentary waterfront room for the bride and groom for night before and night of wedding
- On site event coordinator day of and leading up to the wedding
- Mimosas for bridal party day of wedding
- Deluxe bottle of scotch, whisky or gentleman's choice for groomsmen
- Complimentary tasting
- One Complimentary waterfront room for bride and groom for night of tasting including breakfast and use of the facilities
- Champagne for bride and groom night of wedding in room
- One night anniversary stay at Severn Lodge – night of your choice pending availability including breakfast



## MAKE AN ENTRANCE

We are very fortunate to have “Sevlo” (short for Severn Lodge), a classic 37’ Ditchburn motor launch, which has made the Lodge it’s home for over 82 years.

Originally built in 1922 by the Ditchburn Boat Company in Gravenhurst, Ontario, and commissioned to be built for Lady Eaton of the Eaton Department Store family. The Sevlo echo’s classic Muskoka and makes for the most extraordinary arrival for any bride!

During the wedding festivities or following the ceremony, treat your guests or your bridal party and enjoy a one hour cruise in our vintage mahogany motor launch to view the spectacular islands of Gloucester Pool.



## CEREMONY SPACES

- The main lawn can be used for all ceremonies – Brides and Grooms choice on location.
- Should client wish to add a tent this will be an additional fee and can be used only for the ceremony.

## RECEPTION SPACES

- Outdoor dining setups are permitted only for rehearsal night BBQ's/Bufets.
- The main dining room is to be used for the wedding dinner.
- Should a client wish to add a tent for the wedding or rehearsal dinner additional staffing fees, and mobile kitchen set up fees will apply.
- Mobile kitchen set up with additional fee
- Additional labour fee for set up of all tables/chairs/and service

## GUEST ROOMS

### GUEST ROOM RATES PER PERSON

- Friday night single occupancy & double occupancy –includes breakfast and lunch per person on Saturday.
- Saturday night single occupancy & double occupancy – includes breakfast only.
- Weeknight the single occupancy & double occupancy – includes breakfast only.

Room rates and room blocks are booked at time of securing wedding and are subject to current market value rates at time of booking. Adult Rates are per person include accommodation in a waterfront room and use of the resort's recreation facilities.

Children's rates apply only when in same room with adults & does not fluctuant based on double or single occupancy

\*All room rates are subject to 13% HST

Guests who wish to stay into the afternoon on their day of departure must vacate their room by 12 pm, 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.



## ADDITIONAL FEES

### THE SEVLO

A fee will apply for delivery of the bridal party to the dock for the ceremony and will include a 30min ride for the bridal party. An additional fee will apply for any additional one-hour boat cruises booked during the duration of the wedding.

### SECURITY

A flat fee applies for overnight security night of wedding 7pm-7am

### SOCAN

SOCAN charges are based on the room capacity authorized under Vendor's liquor license. For instance, if an Event of 80 guests is held in an Event Space that has the capacity of 250, the SOCAN charge would be \$31.72 (without dancing) and \$63.49 (with dancing).

<http://www.socan.ca/>

Please note that SOCAN charges are subject to change upon notice to Convenor(s).

CAPACITY	WITHOUT DANCING	WITH DANCING
1-100 ppl	\$22.06	\$44.13
101-300 ppl	\$31.72	\$63.49

### SETUP/TEAR DOWN OF SPECIALITY ITEMS

At the lodge's desecration additional labour fees per person based on a 4 hour minimum will be required to assist with any special set ups or installation of décor etc.

### RECREATIONAL EQUIPMENT REMOVAL

To remove all waterfront equipment, water trampoline and anything else located on the docks a flat fee will apply.

### LAND MARK FEES

Should the client wish to bring in speciality food items or outside food vendors for stations or display a flat fee per vendor will apply.

Should the client wish to bring in a kosher, south Asian, or Chinese caterer a 40% landmark fee will apply and additional fees for the kitchen, clean up and equipment will apply.

### ROOM DROPS

A fee per room for guest gift bags to be dropped or welcome gifts etc.

### TENTING

All tents are an additional cost and are to be arranged directly with Severn Lodge and will be master billed. Tents can be used for ceremonies. Should you wish to use a tent for your rehearsal dinner this is not permitted or recommended. Should an exception be made for a tented dinner event the following fees will apply;

- Mobile kitchen set up
- Additional labour fee for set up of all tables/chairs/and service
- Lawn maintenance and restoration

### 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

## DEPOSITS + PAYMENT SCHEDULE

### FOUR PAYMENTS ARE REQUIRED AS FOLLOWS:

Payment 1 – A 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 is 6 months prior to the wedding. Non-refundable

Payment 3 - the remaining balance of the contract is due 90 days prior to the wedding equaling 100% of total agreed upon contract. Non-refundable

Payment 4 - any additional or miscellaneous charges incurred is due day of departure.

All payments should be made by e-transfer or by certified bank cheque. Any payments made by credit card are subject to a 4% administration fee.

### TAXES AND ADMINISTRATION FEES

- All food and beverage pricing is subject to 13% HST and an 18% administration fee.
- Security, Sevelo, additional labour charges, and set up fees are subject to 13% HST and an 18% administration fee.
- Socan and equipment rentals if required are subject to 13% HST.
- All room rates are subject to 13% HST.

### FOOD AND BEVERAGE PRICING & ROOM 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.



# MENUS

## REHEARSAL DINNER

45 people minimum required

\*BBQ's served outside & buffet's to be served in main dinning room

All BBQ and buffet menus include:

- Non-alcoholic beverages including flat and sparkling water, soft drinks, juice and coffee and tea service

### BBQ OPTION 1

- Assorted breads & rolls
- Potato salad
- Mixed green salad
- Vegetable salad
- Crudities & dip
- Roast potatoes
- Fresh vegetables
- 6 oz. All beef burgers
- 4 oz. Chicken breast
- Veggie burgers
- Hot dogs
- Assorted fresh fruit
- Assorted desserts

### BBQ OPTION 2

- Assorted breads & rolls
- Caesar salad
- Pasta & feta cheese salad
- Vegetable salad
- Grilled vegetables served chilled
- Baked potatoes
- Fresh vegetables
- 6 oz. New York steak
- 4 oz. Chicken breast
- Hot Italian sausage
- Assorted fresh fruit
- Assorted desserts

### BUFFET OPTION 1

#### SALADS

- Mixed green salad
- Tomato & cucumber salad
- German potato salad
- Green bean salad
- Vegetables & savory dip
- Deviled eggs

#### MAINS

- Cheese tortellini pesto
- Roast beef (carved)
- Roasted mini red potatoes
- Fresh seasonal vegetables
- Assortment of fresh bread and rolls

#### DESSERTS

- Tortes
- Cheesecakes
- Squares
- Cookies profiteroles
- Fruit tarts
- Fresh fruit basket
- English trifle

### BUFFET OPTION 2

#### SALADS

- Caesar salad
- Baby spinach salad
- Mixed vegetable salad
- Grilled plum tomato salad
- German potato salad
- Vegetables & savory dip
- Marinated vegetables
- Deviled eggs

#### MAINS

- Corsica pasta primavera
- Poached salmon in a dill cream sauce
- Carved roast strip loin of beef with green peppercorn sauce
- Mini red roast potatoes
- Fresh seasonal vegetables
- Assortment of fresh breads & rolls

#### DESSERTS

- Tortes
- Cheesecakes
- Fresh fruit tarts
- Chocolate mousse
- Vanilla profiteroles
- Macadamia & white
- chocolate chip cookies
- Vienna apple strudel bread
- Buttermilk pudding

## WEDDING RECEPTION DINNER

Passed Hors D'Oeuvres

(6 pieces per person based on a selection of 3 hot and 3 cold)

### 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
- Aged 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 bocconcini cheese)

### HOT HORS D'OEUVRES

- Mini sweet onion quiche
- Chicken tarragon in phyllo bundles
- Coconut shrimp breaded and deep fried
- Brie and cranberry parcel
- Beef tenderloin tips in a green peppercorn sauce
- Breaded mushrooms with curry dip
- Caramelized fig & gorgonzola bruscheta
- Grilled pineapple with prosciutto
- Arancini with sundried tomatoes

### SOUPS

- Cream of mushroom soup
- Roasted roma tomato soup
- Butternut apple soup
- Broccoli & cheddar soup
- Asparagus soup
- Roast bell pepper soup
- Wild mushroom risoto

### SALADS

- Caesar salad
- Jumbo shrimp cocktail
- Smoked salmon on a bed of lettuce with capers, onions and lemon
- Smoke duck breast with lingonberries 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

## ENTREES

All of our entrées are served with fresh seasonal vegetables and your choice of: roasted mini red potatoes, mashed yukon gold potatoes, yukon potatoes, rice pilaf, or steamed rice.

### BEEF

Roast striploin of beef with green peppercorn sauce

Roast striploin of veal

6oz veal tenderloin steak

### POULTRY

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.

### FISH

Fillets of georgian bay rainbow trout stuffed with crabmeat.

Fillet of pickerel with toasted pecans.

Fillet of Atlantic salmon with white wine cream sauce

### VEGETARIAN

Roast vegetable parcel served in phyllo pastry on tomato coulis

Roast pepper stufed with 7 bean mix

### ENTRÉE COMBO PLATES

4oz tenderloin & chicken breast combo plate

4oz tenderloin & 1/2 cornish hen combo plate

## DESSERT

Vienna apple strudel with vanilla sauce

New York cheese cake with cherry, blueberry or other sauce of choice

Chocolate mousse

Cherry clafoutis vanilla custard and fresh fruit

Baked summer berries

Strawberry rhubarb crumble with vanilla ice cream

## LATE NIGHT STATION

All stations are served in disposable take-out boxes, on disposables, or white china pending setup location.

### TACO & NACHO BAR

per person  
Ground beef, chicken, lettuce, tomato, cheese sauce, salsa, sour cream, black beans and hot peppers.

### HOT PRETZELS AND MUSTARD

per person  
Warm salted pretzels and a selection of mustards.

### PIZZA (select 2)

per person  
Pepperoni, Hawaiian, cheese, vegetarian, mushroom, hot & zesty.

### BON FIRE S'MORES

per person  
Make it yourself featuring marshmallows, dark chocolate and graham crackers.

### THE GRILLED CHEESE SANDWICH STAGE

per person  
Golden brown toasted bread enriched with aged cheddar. Accompanied by regular shoe string fries, coleslaw, pickles and ketchup.

### GOURMET PANINI BAR (select 2)

per person  
Gourmet, European inspired panini sandwiches served warm at the station.

- Grilled vegetables, pesto, & goat cheese
- Thyme marinated and grilled chicken with roasted peppers, Swiss cheese and Dijon aioli
- Seared beef and sliced brie cheese with arugula and pesto
- All accompanied by kettle chips

### FISH & CHIPS STATION

per person  
Mini battered fried fish and waffle chips, accompanied by tartar sauce and crunchy coleslaw.

### HOT DOG STATION

per person  
Ballpark Hot Dogs. Accompanied by shoe string fries, ketchup, mustard, and relish.

### SLIDER STATION

per person  
Mini beef sliders topped with lettuce, tomato, cheese and accompanied by golden onion rings, ketchup, mustard, relish & mayo.

### POUTINE STATION

per person  
Poutine made with all fresh ingredients, toppings and traditional flavors. Including french fries, gravy, and cheese curds for your guests to enjoy.

### PIEROGI STATION

per person  
Sweet potato and cheddar cheese pierogie served with bacon, and sautéed onions.

### MAC AND CHEESE BAR

per person  
Old fashioned macaroni and cheese, made with white cheddar, baked with crunchy panko bread crumbs and parmesan cheese.

## PLATTERS

Small serves 10-12 ppl | Medium serves 16-18 ppl  
Large serves 24-30 ppl

### JUMBO SHRIMP

S | M | L

Served with cocktail sauce.

### NACHO PLATTER

S | M | L

Served with salsa, guacamole & sour cream.

### ARTISAN SANDWICH PLATTER

per dozen (min. 2 dozen)

Maximum of 5 choices:

Black forest ham, tuna salad, smoked salmon, baby shrimp salad, brie cheese, medium cheddar cheese, chicken salad, smoked mackerel fillet.

### ROASTED STRIPLOIN

S | M | L

Pommery mustard & steak spice crusted shaved aaa beef striploin served with gourmet mustards, horseradish-peppercorn aioli, sautéed mushrooms, swiss cheese & assorted dinner rolls.

### ROOT CHIPS

S | M | L

House-made taro root chips, sweet potato chips & plantain crisps.

### GRILLED CHICKEN BREAST PLATTER

S | M | L

Sliced grilled chicken breast, served with grilled vegetables, goat cheese, pesto mayo, and hot banana peppers & assorted dinner rolls.

### ANTIPASTO BOARD

S | M | L

Grilled vegetables, marinated olives, roasted peppers, marinated mushrooms, dried italian hot & mild sausages, caprese salad, parmigiano chunks & marinated artichokes, sliced baguete .

### GOURMET FOCACCIA

S | M | L

Anna's pizza with freshly sliced tomatoes, balsamic & fresh basil; spicy eggplant pizza with mozzarella, fresh parsley & oregano. (served at room temperature).

### MEDITERRANEAN DIP

S | M | L

Hummus, tzatziki & eggplant caviar served with grilled pita bread, focaccia spears, and flat bread.

### CROSTINI & BRUSCHETTA

S | M | L

Homemade garlic herb & traditional crostini served with tomato basil bruschetta, lemon cannellini bean bruschetta & olive tapenade.

### TRADITIONAL TEA SANDWICH & PINWHEEL TORTILLA WRAPS

per dozen (minimum 2 dozen)  
Served on white, whole wheat & rye bread fillings to include a variety of the following: egg salad, tuna salad, smoked salmon, ham & swiss, grilled veggies and cucumber & cream cheese.

### SMOKED SALMON

S | M | L

Sided smoked salmon served with capers, red onion, cream cheese, dijon honey dill sauce, english cucumber, chopped egg, sprouts & rye bread.

### CRUDITÉS & DIP

S | M | L

Market fresh vegetables to include carrot, celery, broccoli, cauliflower, cucumber, sweet peppers, cherry tomatoes & homemade dip.

### CHEESE & CRACKER

S | M | L

Assorted cheese garnished with strawberries, seedless grapes, dried fruit & nuts. Plater of crackers & fresh baguete.

### ARTISAN CHEESE BOARD

S | M | L

Gourmet selection of local & imported – soft, semi-soft, hard & blue cheeses, served with specialty breads, artisan crackers, & fresh and dried fruits & nuts.

### CHARCUTERIE BOARD

S | M | L

Artisan cured meats, parma ham, local salamis, smoked cheeses, house made pickles, marinated olives, whole grain mustard & sliced baguete.

### FRESH FRUIT

S | M | L

Seasonal fresh fruit & berries.

### GOURMET DESSERT

S | M | L

Selection to include mini pastries, gourmet cookies, assorted dessert squares & artisan tarts.

### BROWNIES & BLONDIES

S | M | L

### GOURMET COOKIES

S | M | L

### CHOCOLATE DIPPED STRAWBERRIES

S | M | L

Dark chocolate with milk swirl; milk chocolate with pistachio; milk chocolate with coconut.





## BAR PACKAGES

### DELUXE BAR PACKAGE

per person  
6 hours of service  
(Additional fee per person per hour)

#### SCOTCH

Ballantine's

#### BOURBON

Jack Daniels

#### RYE

Wisers Deluxe

#### RUM

Havana Club

#### GIN

Beefeater

#### VODKA

Absolut

#### BRANDY

Dyhardin VSOP- Deluxe  
St Remy VSOP - Premium

#### DOMESTIC BEERS

Molson Canadian  
Labat Blue

Coors Light  
Budweiser

Budweiser Light

#### LIQUEURS

Kahlua

Soho Lyche

Triple Sec

Cherry Brandy

Southern Comfort

Crème de Menthe Green

Crème de Menthe White

Crème de Cacao White

Crème de Cacao Dark

Peach Schnapps

Peppermint Schnapps

#### APERITIFS, VERMOUTH & BITTERS

Jagermeister

Campari

Martini Dry

Dubonnet Red

Cinzano Red

#### HOUSE WINE

Red and White

based on seasonal selection

## PREMIUM BAR PACKAGE

per person  
6 hours of service  
(Additional fee per person per hour)

COGNAC  
Courvoisier v.s.  
Hennessy VS

SCOTCH  
Ballantine's  
Johnnie Walker Black  
Chivas Regal  
Glenmorangie  
The Glenlivet  
Glenfiddich

IRISH WHISKEY  
Jameson

BOURBON  
Jack Daniels  
Gentleman's Jack

RYE  
Wisers Deluxe, C.C.  
Crown Royal

BRANDY  
Dyhardin VSOP- Deluxe  
St Remy VSOP - Premium

RUM  
Havana Club  
Bacardi White  
Bacardi 8  
Malibu  
Lamb Black Sheep Spiced  
Havana Club Amber

GIN  
Beefeater  
Tanqueray  
Beefeater 24

VODKA  
Belvedere  
Absolut  
Ketel One

TEQUILA  
Olmeca Gold  
Sauza Silver

PORT  
Sandeman  
Graham 10 Year Old

APERITIFS, VERMOUTH  
& BITTERS  
Jagermeister  
Campari  
Martini Dry  
Dubonnet Red  
Cinzano Red  
Amaro Lucano

LIQUEURS  
Bailey's  
Kahlua  
Grand Marnier  
Tia Maria  
Amaretto Disaronno  
Frangelico  
Southern Comfort Sambucca  
Ouzo  
Lemoncello  
Soho Lyche  
Alize Red Passion  
HpnotiQ Liquor  
B & B  
Grappa  
Goldschlager  
Galliano

LIQUEURS cont.  
Peach Schnapps  
Peppermint Schnapps  
Triple Sec  
Blue Curacao  
Melon  
Cherry Brandy  
Crème de Menthe Green  
Crème de Menthe White  
Crème de Cacao Whit  
Crème de Cacao Dark  
Crème de Banana, Drambuie

DOMESTIC & IMPORT BEER  
Molson Canadian  
Labat Blue  
Coors Light  
Budweiser  
Heineken  
Stella Artois  
Corona  
Alexander Keith's

HOUSE WINE  
Red and white  
based on seasonal selections and menu

## BAR PACKAGES

### HOUSE WINE LISTING

House Chardonnay  
Wolf Blass  
Yellow Label Chardonnay  
South

House Sauvignon Blanc  
Vinlands Estates Sauvignon Blanc

House Pinot  
Kim Crawford Pinot Noir

House Cabernet Sauvignon  
Tawse Cabernet Blend

House Syrah  
Inception  
Shiraz and Petit Verdot

\*Subject to change based on season and availability

### DINNER WINE UPGRADES

Should you prefer not to select our house wine you may select a wine through the LCBO.

The difference between the cost of our house wine and the wine you select will be added to your final bill based on consumption.

A corkage fee per bottle applies should you wish to bring your own dinner wine. Due to liability concerns, we are not able to serve homemade wines or accept donated wines.

### CONSUMPTION BAR

Should you wish to select a consumption bar this is applicable to the rehearsal dinner or one hour reception following the ceremony only.

The following fees will apply:

- Non alcoholic  
soft drink, juice, small bottled water
- Standard rail cocktails
- Premium rail cocktails
- Mixed specialty cocktails
- Domestic Beer
- Imported Beer
- House Wine .. the glass
- Liqueurs
- Aperitifs
- Fiol Prosecco per bottle
- House Red & White Ontario Wine per bottle
- Moet Chandon Bru Imperial Champagne per bottle



