

Severn Lodge

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
1-844-546-3495 | 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

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!

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

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

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 crab meat.

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

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

HOUSE WINE LISTING

House Chardonnay
 Wolf Blass
 Yellow Label Chardonnay
 South

House Sauvignon Blanc
 Vinelands 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

