

*Severn  
Lodge*

Muskoka • Ontario • 1869

WEDDING  
PACKAGE  
2025

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# SEVERN LODGE EXCLUSIVELY YOURS...

## Venue Fees:

**FOR FRIDAY & SATURDAY** weddings in May, June, September, and October a venue fee of \$7,500 is required to secure the resort. In addition, 40 rooms must be booked on the Friday night and 45 rooms must be booked on the Saturday night. There is a minimum food and beverage spend of \$17,000 applies the day of the wedding, and \$5,000 on the Friday.

## **FOR WEEKNIGHT WEDDINGS SUNDAY-THURSDAY**

In May, June, September, and October a venue fee of \$3500 will be required to secure the resort. A minimum bedroom requirement of 20 bedrooms is required. A minimum food and beverage spend of \$10,000 applies the day of the wedding.

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

## **Exclusive Benefits Included in the Venue Fee:**

Exclusive use of the resort for your guests. Check in at 12 noon day of wedding and check out at 12 noon 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 couple 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, whiskey or gentleman's choice for groomsman
- Complimentary tasting
- One complimentary room for wedding couple for night of tasting including breakfast and use of the facilities
- Champagne for wedding couple night of wedding in room
- One night 1st anniversary stay at Severn Lodge – night of your choice pending availability including breakfast
- All staffing

## MICRO WEDDING PACKAGE

\$125 per person\*

- 35 people or less
- Minimum food and beverage spend of \$4,000
- 10 bedroom minimum
- Wedding reception in main dining room; semi-private
- Ceremony space - bride and grooms choice

**\*Available May/June/September/October**

### PACKAGE INCLUDES:

- Reception – includes passed hors d'oeuvres (2 hot and 2 cold based on 6pcs per person)
- 4 course meals with 1 entrée choice
- Fresh baked bread basket 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 PACKAGE | \$5000

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 Redfoot 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 Redfoot 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!

**\*Available May/June/September/October**

### 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 Redfoot room

*(\$135 per additional guest. Up to 16 guests in red foot room)*

### MENU INCLUDES

- Reception - includes passed hors d'oeuvres (2 hot and 2 cold based on 6pcs per person)
- 3 course meals with 1 entrée choice including flat and sparkling bottled water and all non-alcoholic beverages including soft drinks, juice, coffee and tea service
- Standard white table linen, standard tables/chairs

# WEDDING PACKAGES

## ALL PACKAGES INCLUDE

- Fresh baked bread basket per table
- Flat and sparkling bottled water
- All nonalcoholic beverages including soft drinks, juice and coffee and tea service
- Standard white linen, standard tables/chairs

*Each additional entrée choice \$12*

*Combo entrée plate add \$10 extra per person*

## FRIDAY & SATURDAY WEDDINGS

### WEDDING DINNER PACKAGE 1

**\$85 per person**

3 Course Meal with 1 Entrée Choice

### WEDDING DINNER PACKAGE 2

**\$95 per person**

4 Course Meal with 1 Entrée Choice

## THURSDAY - SUNDAY WEDDINGS

### WEDDING DINNER PACKAGE 1

**\$75 per person**

3 Course Meal with 1 Entrée Choice

### WEDDING DINNER PACKAGE 2

**\$85 per person**

4 Course Meal with 1 Entrée Choice

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

# MENUS

## REHEARSAL DINNER

45 people minimum required. BBQ options are served outside. Buffet options are served in the main dining room. All menus include: non-alcoholic beverages including flat and sparkling water, soft drinks, juice and coffee and tea service. Standard white linen, standard tables chairs.

## BARBEQUE

### BBQ OPTION 1

**\$48 pp**

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

### BBQ OPTION 2

**\$60 pp**

- 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

### BUFFET OPTION 1

**\$70 pp**

#### 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 tartlets
- Fresh fruit basket
- English trifle

### BUFFET OPTION 2

**\$80 pp**

#### 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 tartlets
- Chocolate mousse
- Vanilla profiteroles
- Macadamia & white chocolate chip cookies
- Vienna apple strudel

# WEDDING RECEPTION DINNER

## PASSED HORS D'OEUVRES

6 pieces per person based on a selection of 2 hot and 2 cold, \$20 pp

### COLD

- Smoked Atlantic salmon on toasted Muskoka rye, beef carpaccio on toast
- Brie and grapes on a skewer prosciutto on a crispy bread stick
- Aged cheddar and pear with cranberry coulis
- Artisanal baguette 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)
- Caramelized fig & gorgonzola bruschetta
- Grilled pineapple with prosciutto

### HOT

- 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
- Arancini with sundried tomatoes



## ENTRÉES

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.

- Roast striploin of beef with green peppercorn sauce
- Roast striploin of veal
- 6oz veal tenderloin steak
- 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 Lobster or fillet of pickerel with toasted pecans
- Fillet of Atlantic salmon with white wine cream sauce
- 4oz tenderloin & chicken breast combo plate

### VEGETARIAN / VEGAN

- Roast vegetable parcel served in phyllo pastry on tomato coulis
- Roast pepper stuffed with 7 bean mix
- Wild Mushroom risotto
- Spinach mushroom and brie cheese in puff pastry on tomato coulis



# WEDDING RECEPTION DINNER

## SOUPS

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

## 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 & watercress salad with a raspberry vinaigrette dressing
- Cucumber ribbon artisan salad with lemon vinaigrette dressing

## DESSERTS

- Vienna apple strudel with vanilla sauce
- New York cheese cake with cherry, blueberry or other sauce of choice
- Chocolate mousse
- Chocolate brownie with raspberries
- Baked summer berries
- Strawberry rhubarb crumble with vanilla ice cream



## ADDITIONAL RECEPTION BUFFET MENU OPTIONS

### BUFFET PACKAGE 1 • \$75pp

#### Salads

- Mixed green salad
- Tomato & cucumber salad
- German potato salad
- Green bean salad

#### Accompaniments

- Vegetables & savory dip
- Deviled eggs

#### Mains

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

#### Desserts

- Tortes
- Cheesecakes
- Squares
- Cookies
- Profiteroles
- Fruit tartlets
- Fresh fruit basket
- English trifle

#### Beverages

- Coffee
- Tea
- Milk
- Juices
- Soft drinks

### BUFFET PACKAGE 2 • \$85 pp

#### Salads

- Caesar salad
- Baby spinach salad
- Mixed vegetable salad
- Grilled plum tomato salad
- German potato salad

#### Accompaniments

- 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 and rolls

#### Desserts

- Tortes
- Cheesecakes
- Fresh fruit tartlets
- Chocolate mousse
- Vanilla profiteroles
- Macadamia & white chocolate chip cookies
- Vienna apple strudel
- Bread & butter pudding
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#### Beverages

- Coffee
- Tea
- Milk
- Juices
- Soft drinks



## LATE NIGHT STATIONS

Minimum 50 guests. All stations are served in disposable take-out boxes, on disposables, or white china pending setup location.

### TACO & NACHO BAR

**\$16 pp**

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

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### HOT PRETZELS AND MUSTARD

**\$13 pp**

Warm salted pretzels and a selection of mustards.

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### PIZZA (select 2)

**\$13 pp**

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

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### BON FIRE S'MORES

**\$10 pp**

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

### HOT DOG STATION

**\$16 pp**

Ballpark hot dogs accompanied by shoestring fries, ketchup, mustard, and relish.

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### THE GRILLED CHEESE SANDWICH STAGE

**\$16 pp**

Golden brown toasted bread enriched with aged cheddar. Accompanied by regular shoestring fries, coleslaw, pickles and ketchup.

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### SLIDER STATION

**\$16 pp**

Mini beef sliders topped with lettuce, tomato, cheese. Accompanied by golden onion rings, ketchup, mustard, relish and mayo.

### POUTINE STATION

**\$16 pp**

Poutine made with all fresh ingredients, toppings and traditional flavors. Including french fries, gravy, and cheese curds.

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### PIEROGI STATION

**\$16 pp**

Sweet potato and cheddar cheese pierogies served with bacon, and sautéed onions.

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### MAC AND CHEESE BAR

**\$16 pp**

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 (3 shrimp/person)**

Small **\$200**

Medium **\$275**

Large **\$350**

Served with cocktail sauce.

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## **NACHO PLATTER**

Small **\$50**

Medium **\$70**

Large **\$90**

Served with salsa, guacamole & sour cream.

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## **ARTISAN SANDWICHES**

**\$70 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.

## **GRILLED CHICKEN BREAST**

Small **\$140**

Medium **\$180**

Large **\$200**

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

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## **ANTIPASTO BOARD**

Small **\$180**

Medium **\$200**

Large **\$300**

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

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## **DIP PLATTER**

Small **\$80**

Medium **\$120**

Large **\$140**

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

## **CROSTINI & BRUSCHETTA**

Small **\$45**

Medium **\$55**

Large **\$65**

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

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## **SMOKED SALMON**

Small **\$150**

Medium **\$200**

Large **\$250**

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

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## **CRUDITÉS & DIP**

Small **\$55**

Medium **\$65**

Large **75**

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

# PLATTERS

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

## CHEESE & CRACKER

Small **\$65**

Medium **\$75**

Large **\$85**

Assorted cheese garnished with strawberries, seedless grapes, dried fruit & nuts. Crackers and fresh baguette.

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## ARTISAN CHEESE BOARD

Small **\$85**

Medium **\$100**

Large **\$150**

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

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## CHARCUTERIE BOARD

Small **\$270**

Medium **\$340**

Large **\$425**

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

## FRESH FRUIT

Small **\$50**

Medium **\$75**

Large **\$100**

Seasonal fresh fruit & berries.

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## BROWNIES & BLONDIES

Small **\$75**

Medium **\$100**

Large **\$125**

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## COOKIE TRAY

Small **\$40**

Medium **\$60**

Large **\$90**

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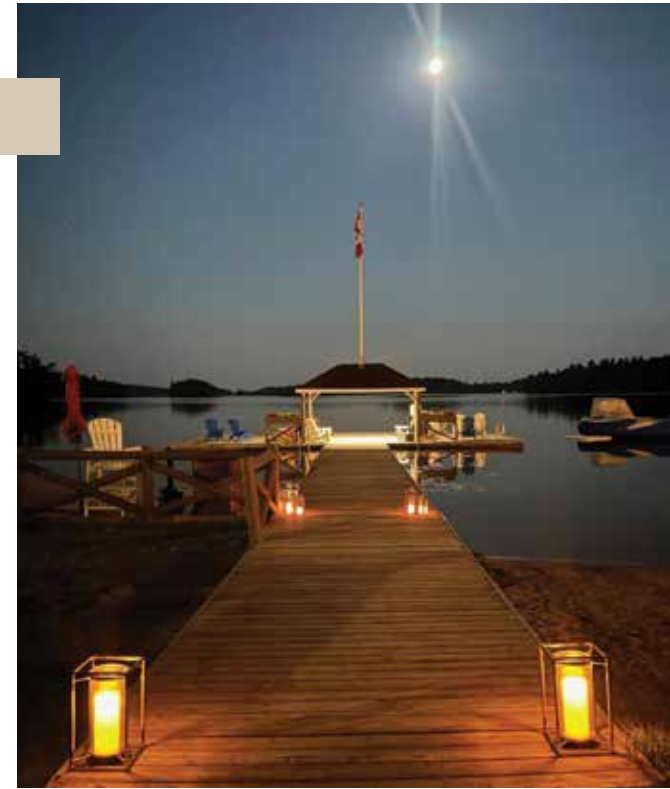
## CHOCOLATE DIPPED STRAWBERRIES

Small **\$175**

Medium **\$240**

Large **\$310**

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





# BAR PACKAGES

## DELUXE BAR PACKAGE • \$65pp

**6 hours of service, does not include table wine**

(add \$15 pp for each additional hour)

### **SCOTCH**

Ballantine's  
Johnny Walker Red Label

### **BOURBON**

Jack Daniels  
Jim Beam

### **RYE**

Wisers Deluxe  
Canadian Club

### **RUM**

Havana Club  
Bacardi White

### **GIN**

Beefeater London Dry  
Tanqueray London Dry

### **VODKA**

Polar Ice  
Smirnoff  
Ketel One

### **LIQUEURS, APERITIFS & VERMOUTHS**

Kahlua  
Baileys  
Peach Schnapps  
Peppermint Schnapps  
Jagermeister  
Campari

### **DOMESTIC BEERS**

Molson Canadian  
Coors Light  
Budweiser  
Budweiser Light

### **HOUSE WINE**

Red & White

## PREMIUM BAR PACKAGE • \$85pp

6 hours of service, does not include table wine

(add \$18 pp for each additional hour)

### COGNAC

Courvoisier VS  
Hennessy VS

### SCOTCH

Johnnie Walker Black  
The Glenlivet  
Glenfiddich

### IRISH WHISKEY

Jameson  
Bushmills

### BOURBON

Makers Mark  
Bulleit

### RYE

Canadian Club Classic  
Crown Royal Black  
Woodford Reserve

### RUM

The Kraken Spiced  
Eldorado

### GIN

Dillon's Dry  
Bombay Sapphire Dry  
Tanqueray No.Ten

### VODKA

Belvedere  
Grey Goose  
Titos Handmade

### TEQUILA

Olmecca Gold  
Sauza Silver

### APERITIFS & VERMOUTH

Jagermeister  
Campari

### LIQUEURS

Bailey's  
Kahlua  
Grand Marnier  
Amaretto Disaronno  
Frangelico  
Sambuca  
Grappa  
Goldschlager

### PORT

Graham 10 Year Old

### DOMESTIC & IMPORT BEER

Molson Canadian  
Coors Light  
Budweiser  
Heineken  
Stella  
Corona  
Alexander Keiths

### PREMIUM HOUSE WINE

Woodbridge By  
Robert Mondavi  
Selection

### WINE UPGRADE

Kim Crawford  
Pinot Noir  
Trius Red  
Rocca Delle Macie  
Chianti  
The Prisoner  
Robert Mondavi  
Nappa Valley Chardonnay  
Kim Crawford Rose  
Tom Gore Chardonnay  
Kim Crawford  
Sauvignon Blanc



# HOUSE WINE LISTING

*\*Subject to change based on season and availability*

## **House Chardonnay**

Wolf Blass

Yellow Label Chardonnay

South

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## **House Sauvignon Blanc**

Vinlands Estates Sauvignon Blanc

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## **House Pinot**

Kim Crawford Pinot Noir

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## **House Cabernet Sauvignon**

Tawse Cabernet Blend

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## **House Syrah**

Inception

Shiraz and Petit Verdot

## **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 of \$35 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 \$5
- Standard rail cocktails \$14
- Premium rail cocktails \$18
- Mixed specialty cocktails \$18
- Domestic beer \$9
- Imported beer \$12
- House wine (by the glass) \$14
- Liqueurs \$12
- Aperitifs \$12
- Fiol Prosecco (per bottle) \$75
- House red & white Ontario wine (per bottle) \$48
- Moet Chandon Bru Imperial Champagne (per bottle) \$320



# CONSUMPTION BAR

*If the bar sale is less than \$600 before taxes, \$30 per hour labour charges will apply.*

*Minimum 4 hours labour. All liquor and liqueurs served 1oz and cocktails 1.5 oz.*

## RAIL

Deluxe rail \$8

Premium rail \$12

Specialty cocktails  
with deluxe rail \$16

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## BEER

Domestic beer tall boys \$9

Imported beer tall boys \$10.50

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## LIQUEURS & APERITIFS

Liqueurs \$7.50

Aperitifs \$7.50

## HOUSE WINE (by the glass)

House wine 9oz \$16

Premium house wine 9oz \$18

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## HOUSE WINE (by the bottle)

House wine  
Peller Family Estate Series \$45

Premium wine  
Woodbridge by Robert Mondavi \$55

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## CHAMPAGNE (by the bottle)

Ruffino Prosecco \$70

Moet Chandon Brut  
Imperial Champagne \$260





## 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.
- All tents must have a floor.

## RECEPTION SPACES

- Outdoor dining setups are permitted only for rehearsal night BBQ's/Bufets.
- The main dining room.
- Tent \*additional cost.
- 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 \$500.
- Additional labour fee for set up of all tables/ chairs/and service \$1,000 that are provided by an off-site vendor.

## ROOM RATES

*Rates are per room per night. All room rates are subject to 13% HST*

### SATURDAYS

#### Adults

Single occupancy, \$352  
Double occupancy, \$250/pp  
Triple occupancy, \$253/pp  
Quadruple occupancy, \$239/pp

#### Children

Teens 13yrs-16yrs, \$131/night  
Children 5yrs-12yrs, \$63/night  
Children under 4 are free

### SUNDAY - THURSDAY

#### Adults

Single occupancy, \$327  
Double occupancy, \$200/pp  
Triple occupancy, \$228/pp  
Quadruple occupancy, \$214/pp

#### Children

Teens 13yrs-16yrs, \$131/night  
Children 5yrs-12yrs, \$63/night  
Children under 4 are free

### FRIDAYS

#### Adults

Single occupancy, \$342  
Double occupancy, \$250/pp  
Triple occupancy, \$243/pp  
Quadruple occupancy, \$229/pp

#### Children

Teens 13yrs-16yrs, \$131/night  
Children 5yrs-12yrs, \$63/night  
Children under 4 are free

Room rates and room blocks are secured at the time of booking and are subject to the current market value at the time of reservation.

Adult rates are per person and include accommodation in a waterfront room, along with access to the resort's recreational facilities.

Children's rates apply only when staying in the same room as adults, and do not vary based on double or single occupancy.

Guests wishing to extend their stay into the afternoon on the day of departure must vacate their room by 12:00 PM but are welcome to use the resort's recreational facilities, provided they purchase lunch.

Public washrooms are available in the Main Lodge for changing in and out of bathing suits.

## ADDITIONAL FEES

Subject to HST (13%) + Administration (18%)

### THE SEVLO

A fee of \$1,000 will apply for delivery of the bridal party to the dock for the ceremony and will include a 30 min ride for the bridal party for photos. A fee of \$500 will apply for any additional one hour boat cruises booked.

### SECURITY

A flat fee of \$500 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 SPECIALTY ITEMS

At the lodge's desecration additional labour fees of \$35 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 of \$1,500 will apply.

### LAND MARK FEES

Should the client wish to bring in specialty food items or outside food vendors for stations or display a flat fee per vendor will apply of \$350.

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

\$10 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, proper flooring will be added and the following fees will apply;

- Mobile kitchen set up \$500
- Additional labour fee for set up of all tables/chairs/and service \$1,000.00
- Lawn maintenance and restoration \$850

### 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.

## DEPOSITS + PAYMENT SCHEDULE

### FOUR PAYMENTS ARE REQUIRED AS FOLLOWS:

**Payment 1** • \$7,500 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, Sevlo, 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 preselected 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 preselected items.





# Severn Lodge

Muskoka • Ontario • 1869