WEDDING PLANNER

Port Cunnington lodge offers a number of intimate and romantic settings where couples may hold their wedding ceremony. Among the more popular choices are the scenic waterfront dock, our flat-top boathouse and the quaint Anglican Church at the top of the hill which is within walking distance for their guests.

Our spacious Main Lodge dining room, with its beautiful view of Lake of Bays, seats up to 125 guests. Our front lawns also provide the perfect backdrop. All weddings over 75 guests receive a special discounted weekend accommodation rate which includes a breakfast each morning. Groups with 110 or more guests will receive exclusive use of the resort's accommodations and amenities.

Flexibility is the cornerstone of our food and beverage services. Our chef will accommodate any reasonable advance requests and will work with you to design and customize a menu to your specifications. We understand the desire to personalize your event and encourage all who book with us to do so. A weekend wedding is only limited by one's imagination and is always an event to be remembered!

We invite you to visit our website, www.portcunnington.com, for a glimpse of what we offer our guests and to contact me to arrange your on-site inspection for a more in-depth look.

Thank you for your interest in Port Cunnington Lodge as a location for your wedding and please do not hesitate to call 1-800-894-1105 should you have any questions.

On behalf of everyone at Port Cunnington Lodge, we wish you the best and look forward to speaking with you.

Kindest Regards,

Angela Jenkins
Wedding Coordinator

ACCOMODATIONS

Port Cunnington Lodge offers a variety of accommodations ranging in size from 1 to 5 bedroom stand alone cottages and units, each offering views of beautiful Lake of Bays.

Weekend Wedding Special Rate

$195.00++ per person for the weekend (includes Friday & Saturday night)

Minimum 75 guests

Includes Friday night welcome barbeque, one full buffet breakfast and one continental buffet breakfast

Midweek Wedding Special Rate

$160.00++ per person for two-night midweek stay (Sunday-Thursday night)

Minimum 35 guests

Includes Friday night welcome barbeque, one full buffet breakfast and one continental buffet breakfast

* The rate for children aged 4 – 7 is half the adult rate, and children under the age of 3 are free of charge but do not count towards the required minimums*

Cottage Name	Minimum	Maximum
Ptarmigan	7 persons	8 Persons
Brown Owl	7 persons	10 persons
Crow's Nest	7 persons	8 persons
Titmouse	7 persons	10 persons
Peregrine	7 persons	8 persons
Redwing	5 persons	6 persons
Whip-poor-will	5 persons	6 persons
Hummingbird	3 persons	4 persons
Chickadee	2 persons	2 persons
Golden Eagle	10 persons	10 persons
Osprey	10 persons	10 persons
Great Horned Owl #1, #2, #3, #4	4 persons	4 persons
Great Blue Heron #1 & #3	2 persons	2 persons
Great Blue Heron #2 & #4	3 persons	4 persons
Boathouse Suites #1 & #2	3 persons	4 persons
Sandpiper Suites #1, #3, #4, #6	2 persons	2 persons
Sandpiper Suites #2 & #5	2 persons	4 persons

CATERING INFORMATION

Food

To ensure availability of your choices, we require you to submit your selections to our catering department at least 30 days prior to your function, after which an event itinerary will be forwarded to you confirming your final details. Please review this document, authorize its contents and forward signed copy back to us to confirm the arrangements.

Menu prices are subject to change. We will guarantee food and beverage prices 45 days in advance. All functions on site are to be catered by Port Cunnington Lodge, with the exception of wedding cakes. There is a surcharge for cake service. A minimum of four courses or $55 per person is required. We request that you limit your selection to one item per course for plated meals. Dietary substitutions are available upon request. Buffets are also available for a minimum of 60 and a maximum of 100 guests.

Beverages

A complete alcohol and wine list may be obtained from Port Cunnington Lodge. Your choice should be submitted at least four weeks prior to the event to ensure availability from the LCBO. Guests wishing to provide their own wine may do so, but wine must be purchased from the LCBO. No homemade wine is permitted. A corkage fee of $15 per 750mL bottle applies. Port Cunnington Lodge is responsible for the safe service of all alcoholic beverages. All provincial liquor laws apply. The service of alcoholic beverages is permitted until 12:30am. All entertainment must cease at 1:00am to ensure the event room is vacant by 1:30am.

Taxes and Gratuities

All food and beverage prices are guaranteed 45 days prior to an event. A 15% service charge applies to all services and 13% HST applies to all food and beverage services and service charges.

Guarantee

The guaranteed number of people attending your event is required 1 week prior to the event. If the guaranteed number is not provided to us, the maximum number of 125 adults will be used as the guaranteed number for the purposes of food and beverage preparation and invoicing.

Decorations

All decorations must conform to city codes and fire ordinance rules. The resort will not permit affixing of anything to the walls, floors or ceilings with nails, staples, push-pins or any other substance unless approved by management during planning. Open flames (i.e. candles) that are not enclosed in glass are strictly forbidden. If you have any questions about decorations or centerpieces please ask the management and we will be happy to help you! Confetti and rose petals are not permitted inside the buildings or on the grounds. A minimum $250 cleaning charge will be levied if confetti or rose petals are used. Decorations and decorating are the responsibility of the wedding couple.

Ceremony and Socan fee

There is a $4.00 ceremony fee per person. This includes one chair per person, signing table, set-up and tear-down of the ceremony site. Chair covers can be added for an additional $2 per person. A socan fee of $88.75 is applicable.

FRIDAY NIGHT MENU

Cottage Classic

Mixed greens salad with two dressings

Your choice of one other salad

Grilled all-beef hamburgers

Grilled hot dogs

Lettuce, tomato, pickle, onion and condiments

Assorted cookies

It is possible to upgrade for hamburgers and hotdogs to Oktoberfest sausage and grilled chicken breast for $7/person

Pasta Bar Upgrade

Upgrade for $8/person

Mixed greens salad with two dressings

Your choice of one other salad

Grilled garlic bread

Your choice of <u>two</u> pastas:

Linguine with Italian sausage and basil tomato sauce OR

Rotini with roasted garlic and wild mushroom cream sauce OR

Penne with sautéed vegetables and herb butter OR

Rotini with chicken and Alfred sauce OR

Penne with roma tomatoes, black olives and feta

Assorted cookies

Additional pastas can be added for $4/person

B.B.Q. Buffet

Upgrade for $12/person

Mixed greens with two dressings

Your choice of one other salad

Grilled Chicken brushed with Muskoka barbeque sauce

Tender pork ribs baked in a maple chipotle barbeque sauce

Roasted potatoes

Assorted cookies

Salad Selections

Caesar salad with herbed croutons and parmesan cheese

Grilled vegetable pasta salad

Tomato, cucumber and feta salad

Spinach salad with apples, pecans and honey Dijon dressing

Red-skinned potato salad with grainy Dijon dressing

Additions

Additional Salads - $2/person

Fresh fruit platter - $4/person

Assorted Cookies - $3/person

Cheese and cracker platter - $4.50/person

Fresh-cut vegetables and dip – $3/person

Dessert squares and tarts - $4/person

BREAKFAST OPTIONS

Our continental buffet includes fruit juices, yoghurt, fresh fruit salad, house-made granola, hot and cold cereals. It also includes a wide variety of freshly-baked croissants, Danishes and muffins. White and whole wheat bread round out this quick and delicious buffet.

Our full buffet breakfast includes everything in the continental buffet option with the addition of scrambled eggs, home-fried potatoes, pancakes, sliced bacon and pork sausage.

Breakfast Additions

Omelette Station - one of our chefs makes your omelette in front of your eyes (fillings include diced bell peppers, sliced mushrooms, cheddar cheese, tomatoes and ham) - $6/person

Eggs Benedict - $4/person

Eggs Florentine - $3.50/person

Homemade waffles - $3.50/person

We can also add any platter that you choose to your breakfast buffet. You can also choose to upgrade your continental breakfast to full hot buffet breakfast for $6/person.

HORS D'OEUVRES

Minimum two dozen per selection

Minimum three items per person

Hot Hors D'oeuvres

Mini meatballs with sweet & sour dipping sauce

Spanakopita

Variety of mini quiches

Sesame chicken in puff pastry

Apple and cheddar crustini

Lightly spiced pork in puff pastry

$ 20/dozen

Grilled chicken or beef satay with a sweet and spicy dipping sauce

Crab and brie in phyllo pastry

Brie in phyllo pastry with raspberry coulis

Miniature crab cakes

$27/dozen

Cold Hors D'oeuvres

Bruschetta on toast points

Herb chicken salad in a wonton cup

Chilled melon wrapped in prosciutto

Bocconcini and grape tomato skewers

Roasted red pepper and feta crostini

$ 20/dozen

Smoked salmon with dill cream cheese

Smoked salmon mousse on toasted French bread

Prawn wrapped in a snow pea

Grilled asparagus wrapped in forest ham

$ 27/dozen

FIRST COURSE

Soups - $7.50 per person (choose one of the following)

Broccoli and cheddar

Leek and potato

Cream of mushroom

Tomato basil

Corn and potato chowder

Muskoka ale and cheddar

Roasted butternut squash

Thai vegetable

Sorbet - $6.50 per person (palate cleanser course in a variety of flavours)

Pasta - $9.75/person

Ravioli – ricotta and herb stuffed noodles tossed in your choice of tomato sauce, cream sauce or flavoured butter

Linguine – served with seafood Alfred sauce

Penne Primavera – sautéed vegetables tossed in a light butter sauce

SALAD COURSE

Choose one of the following for $7.50/person

Muskoka mixed baby greens – organic baby greens with tomato and shredded vegetables

Caesar salad – romaine lettuce, herb croutons and grated parmesan lightly tossed with the classic creamy dressing

Choose one of the following for $8.75/person

Baby spinach salad – with mandarin oranges, almonds and thinly sliced red onions OR with feta cheese and candied pecans OR with crisp bacon, forest mushrooms and thinly sliced red onion

Grilled asparagus salad – grilled asparagus served on a bed of organic greens with sesame seeds and finely diced red peppers

Tomato and Bocconcini salad – freshly sliced tomato and Bocconcini cheese topped with slivered basil and aged balsamic and extra virgin olive oil vinaigrette

Smoked salmon salad – smoked salmon served on a bed of organic greens with capers and red onions

Your choice of dressings include raspberry dill, honey Dijon, balsamic vinaigrette or creamy ranch

MAIN ENTRÉE

Pork tenderloin – roasted tenderloin of pork served with an apple compote - $25/person

Roast turkey – roasted turkey served with a sage dressing and cranberry relish - $24.50/person

Cornish game hen – grilled game hen basted with a balsamic glaze - $25.75/person

Prime rib – served with Yorkshire pudding and au jus - $34.00/person

Stuffed chicken supreme – chicken breast stuffed with forest mushrooms OR roasted red pepper, spinach and goat cheese OR cranberries and pecans finished with a maple glaze - $27.50/person

Chicken supreme – grilled chicken served with a roasted red pepper butter sauce - $24.50/person

Beef tenderloin – grilled AAA tenderloin served with merlot jus and sautéed market mushrooms - $34.00/person

Fresh Atlantic salmon – served with Port Cunnington maple syrup glaze - $26.00/person

Chicken and beef duo – chicken supreme and grilled beef tenderloin served with your choice of red pepper butter or mushroom red wine sauce - $35.50/person

Land and sea duo – your choice of two: grilled chicken OR prawn skewer OR beef tenderloin OR grilled salmon - $36.00/person

You can upgrade to lobster tail or colossal shrimp at market price

Children's Options

BBQ Chicken breast - $12/person

Chicken fingers - $9/person

Mini pizza - $9/person

Some of the adult menu options are also available in children's portions

VEGETARIAN ENTRÉES

Grilled vegetable risotto – four cheese or mushroom risotto served with grilled vegetables - $19/person

Stuffed portabella mushroom – stuffed with roasted red pepper, Sundried tomato and goat cheese - $20/person

Ricotta and herb-stuffed ravioli – served with basil tomato sauce - $18/person

Quiche – roasted red pepper, black olive and feta tartlet - $18/person

Vegetarian curry – assorted fresh vegetables in a mild curry sauce served over basmati rice - $18/person

All entrees are served with fresh seasonal vegetables and your choice of roasted herb potatoes OR garlic mashed potatoes OR rice pilaf

BUFFET MENU

Buffets are for a minimum of 60 persons and a maximum of 100 persons

Salads – choose 4 options

Mixed Muskoka greens with two dressings

Caesar salad with herb croutons and parmesan cheese

Grilled vegetable pasta salad

Tomato, cucumber and feta salad

Sesame, cabbage and red pepper salad

Spinach salad with mandarin oranges and candied pecans

Red skinned potato salad with grainy Dijon mustard dressing

Tri-coloured penne with tomatoes, bell peppers and red onions

Pasta Entrées – choose 1 option

Rotini with roasted garlic and mushroom cream sauce

Cheese tortellini with tomato and basil sauce

Rotini primavera with roasted vegetables in a light butter sauce

Penne with chicken and mushrooms in a tarragon cream sauce

Ricotta and herb-stuffed ravioli in a fresh tomato sauce

Shell pasta in a creamy seafood sauce

Main Entrées - choose 1 option

Grilled chicken breast with roasted red pepper butter sauce

Sliced roast beef au jus

Grilled salmon fillet with a maple glaze

Roasted pork with apple chutney

Grilled halibut in a lemon butter sauce

Herb-crusted boneless chicken breast

Tender pork ribs brushed with maple chipotle barbeque sauce

All entrées are served with fresh baked rolls, seasonal vegetables, coffee, tea and your choice of garlic mashed potatoes OR herb roasted potatoes OR basmati rice pilaf. Our chef will create a sumptuous selection of desserts for your dessert table.

Carving Station

Turkey breast with onion and sage stuffing - $47.00

Boneless pork roast with a Dijon mustard crust - $47.00

AAA Alberta prime rib of beef served au jus - $54.00

Additions

Additional salads - $3/person

Smoked fish platter - $5/person

Fresh fruit tray - $4.50/person

Assorted cookies - $3.50/person

Cheese and crackers – $5.50/person

Fresh-cut vegetables and dip - $3.50/person

Dessert squares and tarts - $5.00/person

Chocolate-dipped strawberries - $20.00/dozen

DESSERTS

Balsamic strawberries – fresh berries with a sweet reduction of balsamic vinegar served over French vanilla ice cream or vanilla cheesecake

New York Cheesecake – decadent cheesecake with many flavours to choose from including apple caramel, chocolate truffle and Bailey's Irish cream

Crème Brûlée – prepared in the traditional style with a caramelized sugar top

Fruit Crumble – an individual bowl of fruit with an oat topping baked to golden brown, fruit options include apple and strawberry rhubarb

Fresh fruit pie – for something a little different, try one of our freshly-baked pies, flavours include blueberry, cherry and coconut cream

Mousse cakes – choose from a variety of different flavour options including chocolate fusion, tiramisu and raspberry mist

Tortes – these rich cakes are served by the slice in flavours such as raspberry truffle and white chocolate

All desserts are $8/person.

We endeavour to provide the utmost safety for our guests; however, we cannot guarantee a nut-fee environment

Please note that wedding cake may not be served as a dessert

LATE NIGHT BUFFET

Fresh fruit tray – sliced seasonal fresh fruit with a light fruit dip - $4.50

Cheese and crackers – an assortment of cheeses from around the world, served with crackers - $5.50

Cookies and squares tray – a wide variety of homemade cookies and squares - $4.75

Sandwich meat and rolls – an assortment of deli-style meats and freshly-baked rolls - $8.00

Chips and dip – corn tortilla chips served with your choice of two: hummus OR guacamole OR fresh tomato salsa OR spinach artichoke dip - $4.50

Pulled pork OR shaved beef on a bun - $7.50/person

Sliders or mini grilled cheese - $4.50/person

Poutine - $6.50

Pizza – delicious pizza made from scratch in our kitchen, choose from vegetarian, Hawaiian, deluxe and pepperoni - $65.00/tray

Wedding cake service - $1.95/slice

Coffee and tea - $14.50/silex

BANQUET BEVERAGE SERVICE

All bar set-ups consist of:

House brands of rye, scotch, vodka, light and dark rum, gin and domestic beer

There is also a wide variety of juiced, regular and diet soft drinks

Each mixed drink contains a minimum of one once of alcohol

Host Bar

The client will be charged on a consumption-basis only. A bartender charge of $15.00 per hour will apply if consumption is less than $500.00. A charge of $1.95 will apply for soft drinks.

Drink Prices (based on a 1/14 litre bottle)

Beefeater Gin - $195.00

Canadian Club - $195.00

Smirnoff Vodka - $195.00

Bacardi White / Dark - $195.00

Bells Scotch - $196.00

House Wine - $22.00 / bottle

Domestic Beer - $4.50 / bottle

The above prices do not include applicable tax

HELPFUL NAMES & NUMBERS

Photographers

Kelly Hollinshead ▪ 705-788-7392 ▪ www.kellytheshutterbug.com
Scott Turnbull ▪ 705-769-1726 ▪ www.turnbullphotography.com
Wendy MacCrimmon ▪ 705-384-7237 ▪ www.wmacphotography.com
Heather Douglas ▪ 705-789-0296 ▪ www.heatherdouglasphotography.com
Starshine Video Productions ▪ 705-788-5786 ▪ www.starshinevideoproductions.com

Wedding Cakes

Helen Coker Wedding Cakes ▪ 705-789-732
Rebecca Bell Cakewalk ▪ www.cakewalkcatering.com
Whimsical Bakery ▪ 705-349-1050

Florists

Florence's Flowers ▪ 1-800-637-5904
Cottage Country Flowers ▪ 705-788-1281
Tanya List floral designs 705-706-4653

Bands and DJ's

Robert McIsaac ▪ 705-687-0077
Mr. Melody Disc Jockey ▪1-800-267-2635
Huntsville Chamber Players ▪ 705-382-3223
Trillium Jazz Trio ▪ 705-789-3682
Bracebridge Bagpipes ▪ 705-645-4037

Rentals

Muskoka Party Rentals ▪ 705-645-2600
Events Party Rental Limited ▪ 1-705-739-1614

Hairstylists and Spa services

Deerhurst Spa ▪ 705-789-6411
Hudson Hair Salon 705-224-7000
Gemini Day Spa ▪ 705-789-0110

Childcare

The Traveling Nanny (Allana Thompson) 705-787-8937

Ministers

Rev. Heather Manual (Anglican) ▪ 705-642-8787
Wendy Oke ▪ 1-800-545-3681 ▪ www.muskokaweddings.ca