

The
WINDERMERE
Manor

GRAND HALL RENTAL

MINIMUM OF 80 PEOPLE FRIDAY & SATURDAY EVENINGS FROM APRIL TO DECEMBER

Reception **\$1,200**

On Site Wedding Ceremony **\$1,500**
with Reception

(CEREMONY SUBJECT TO TIME AND SPACE AVAILABILITY)

All bookings with Windermere Manor include:

- ◆ Personal onsite Wedding Co-ordinator
- ◆ Choice of indoor or outdoor location for your ceremony
- ◆ Picturesque location for your photographs
- ◆ Wheelchair accessible
- ◆ Complimentary parking
- ◆ Dining capacity of up to 120 guests for a sit down meal or 150 for a cocktail reception
- ◆ Executive Chef and culinary team onsite
- ◆ Custom designed menus unique to your wedding
- ◆ Experienced and continuous catering assistance
- ◆ Host or Cash Bar available
- ◆ Climate controlled dining and dancing area
- ◆ Onsite Hotel accommodation with a special wedding rate for your overnight guests
- ◆ Printed hotel reservation invitation insert
- ◆ Complimentary King suite for your wedding night with welcome gift and breakfast for two the following morning
- ◆ Onsite Spa service
- ◆ Complimentary one year anniversary overnight stay with dinner
- ◆ All tableware and choice of complimentary table linens and napkins
- ◆ Complimentary late night cake cutting service
- ◆ Podium and cordless microphone for speeches
- ◆ Signing table and chair, guest registry table, gift table and DJ table
- ◆ Wedding planning guide and recommended services upon booking

Your entree selection includes:

Dinner rolls

Appetizer

Sorbet

Entrée

Dessert

Starbucks Coffee, Tazo Tea

Selection of Truffles & Chocolate Dipped Strawberries

First Course

(Choice of one)

Butternut Squash and Pear Soup

Creamy butternut squash tempered with savoury herbs and a confetti of pear

Cream of Wild Mushroom and Roast Leek Soup

A mushroom medley complemented with a finish of minced slow roasted leek

Tomato Bisque

Rich and zesty tomato served with a swirl of fresh pesto

Classic Wedding Soup

Clear broth, mini meatballs, pasta and lentils

Crisp Salad Greens served in a Cucumber Ring

Served with fresh sprouts and grape tomato

Spring Medley of Lettuces with Oranges, Kiwi and Mixed Nuts

Served with a vinaigrette dressing

Hearts of Romaine Caesar Salad

Served with parmesan crisp and fresh lemon

Sorbet

(Choice of one)

A refreshing sorbet is the ideal palate cleanser between courses; our flavorful sorbet adds a touch of class to your wedding meal

Mango

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Raspberry

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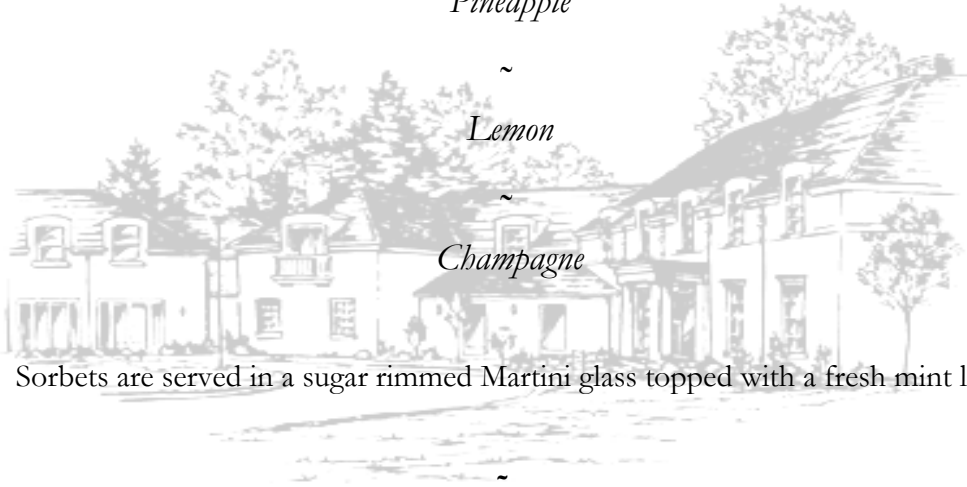
Pineapple

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Lemon

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Champagne



Sorbets are served in a sugar rimmed Martini glass topped with a fresh mint leaf

Tailored to your special day

Our Executive Chef will compile the perfect menu for your special day. We have an exciting selection of vegetarian dishes available as well as children's meal options.

Our Executive Chef will also compile menus taking great care of any dietary or allergy restrictions your guests may have.

Please call our on-site wedding specialist to discuss how we can compile the perfect menu for your enjoyment.

Entrees

(We are pleased to offer your guests up to two Entrée choices on your wedding menu)

Roast Prime Rib of Canadian Beef
Served with Yorkshire pudding and pan gravy
\$38

Herb Crusted Roast Striploin of Beef
Served with wild mushroom ragout on a bed of peppercorn brandy sauce
\$40

Grilled 8oz Tenderloin Steak
Served with a Burgundy wine sauce and grilled button mushrooms
\$45

Roast Stuffed Chicken Supreme
Served with your choice of filling and sauce:

Ricotta cheese and Spinach
Pear and Goat Cheese
Bocconcini, Roma Tomatoes and Basil
Brie and broccoli

Pernod scented mushroom and shallot cream sauce
Red pepper and basil coulis
Sun dried tomato and cashew pesto
Mushroom, tomato and red wine sauce
Riesling cream sauce
\$35

Roasted Pork Tenderloin
Black pepper crusted served with a mustard cream sauce
\$35

Poached Atlantic Salmon Fillet
Herb and Dijon mustard crusted, drizzled with lingonberry sauce and served with wild rice
\$36

Rack of Ontario Lamb
Herb crusted lamb rack served with pan juices, mint drizzle and grilled tomato
\$44

All Entrées are served with a selection of seasonal vegetables and potatoes or rice.

Prices valid until February 14th 2010

Prices subject to applicable taxes and 15% gratuity

The Windermere Manor
200 Collip Circle London, Ontario
www.windmeremanor.com

A Splendid Ending

(Choice of one)

Seasonal Berry Cheesecake

A light cheesecake topped with seasonal local berries and coated with fruit coulis

Decadent Dark and White Chocolate Mousse

Dark and white chocolate mousse served layered in a martini glass topped with mango coulis

Crème Brulee

Windermere's selection of home made Crème Brulee

Seasonal Fresh Fruit Flan

Served with vanilla cream and seasonal berries

Milk Chocolate and Orange Terrine

Served with fresh fruit and berries

Windermere's Dessert Table

*Fresh Sliced Fruit Platters & Seasonal Berries
Display of Decadent Cakes Pastries and Cheesecakes
Assorted Cheeses served with Crackers and Grapes*

additional \$5 per person

(with Dinner instead of a plated dessert)

Chocolate Fountain

Served with assorted fruits, pretzels, lady fingers, marshmallows and berries for dipping

\$75.00

(minimum 25 people)

Prices subject to applicable taxes and 15% gratuity

Deluxe Dinner Buffet

(minimum 60 people)

Homemade Soup
Variety of Whole and Multigrain Breads
Seasonal Greens served with assorted Dressings
Caesar Salad, Pasta Salad, Feta, Tomato & Olive Salad
Spinach, Strawberry and Red Onion Salad
served with a raspberry vinaigrette
Selection of Cheese served with Crackers & Grapes
Relishes and Olives
Tomatoes, Cucumbers and Cottage Cheese with Fruit

Prime Rib of Alberta Beef Carvery
Grilled Chicken Breast with Fresh Herbs
Poached Salmon Fillet or Vegetarian Pasta
Oven Roasted New Skin Potatoes
Medley of Seasonal Vegetables

Fresh Fruit Tray & Seasonal Berries
Dark & White Chocolate Mousse
Selection of Decadent Cakes, Cheesecakes and Pastries
Truffles & Chocolate Dipped Strawberries

Freshly brewed Starbucks Coffee & Tazo Teas

\$36 per person

Prices subject to applicable taxes and 15% gratuity

Stand-up Cocktail Receptions

Gala I

(minimum of 60 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

\$20

Gala II

(minimum of 60 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

Bruschetta, Brie & Garlic on Focaccia

Selection of Sandwiches with Assorted Relishes

Selection of Windermere Pates Baked Brie & Phyllo

\$28

Gala III

(minimum of 75 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

Bruschetta, Brie & Garlic on Focaccia

Selection of Sandwiches with Assorted Relishes

Selection of Windermere Pates Baked Brie & Phyllo

Satay Station (chicken, beef, shrimp)

Shrimp & Mussel Station Carved Smoked Salmon

\$34

Prices subject to applicable taxes and 15% gratuity

Pre-Dinner Reception Fare



<i>Baked Brie in Phyllo Pastry with Raspberry and Peach Dipping Sauce (Three pound wheel)</i>	<i>\$75.00</i>
<i>Selection of Pate with Pumpernickel Rounds per tray (15-20 ppl)</i>	<i>\$28.00</i>
<i>Garden Crudities & Dip per tray (15-20 ppl)</i>	<i>\$58.00</i>
<i>International Cheeses per tray (15-20 ppl)</i>	<i>\$68.00</i>
<i>Fresh Sliced Fruit per tray (15-20 ppl)</i>	<i>\$58.00</i>
<i>Chocolate Fountain Served with assorted fruits, pretzels, lady fingers, marshmallows and berries for dipping (minimum 25 ppl)</i>	<i>\$75.00</i>
<i>Shrimp Platters per tray (60 pieces)</i>	<i>\$75.00</i>
<i>Windermere's Hickory Smoked Atlantic Salmon-3lbs per tray (15-20ppl)</i>	<i>\$65.00</i>

Prices subject to applicable taxes and 15% gratuity

Hors D'oeuvres Selection

\$50 per 25 Hors D'oeuvres

(Minimum 25 of each selection)

Cold

Stuffed Mini Red Potatoes with Blue Crab scented with Tarragon

Stuffed Mushroom Caps with Red Pepper Hummus

Savory Pate on Toast Rounds

Capicola and Fresh Melon

Asparagus wrapped in Prosciutto

Mini Pita with Curried Chicken

Smoked Salmon on Pumpernickel Rounds

English Cucumber with Pecans and Blue Cheese

California Rolls

Hot

Spanakopita (Phyllo Pastry with Feta Cheese and Spinach)

Boston Blue Crab in Garlic Mushroom Caps

Chicken Satay with Thai Peanut Sauce

Beef Satay with Szechwan Glaze

Shrimp with Pineapple and Roasted Garlic Sauce

Sausage in Puff Pastry

Savory Vegetarian Quiche

Tender Scallops wrapped in Bacon

Roasted Garlic and Brie on Focaccia

Spicy Glazed Meatballs

Butterflied Coconut Shrimp

Vegetarian Spring Rolls

Deep Fried Camembert

Chargrilled Beef Tenderloin on a Toasted Baguette

Prices subject to applicable taxes and 15% gratuity

Evening Reception Fare

Open-faced Sandwich Trays \$6
(Per person)

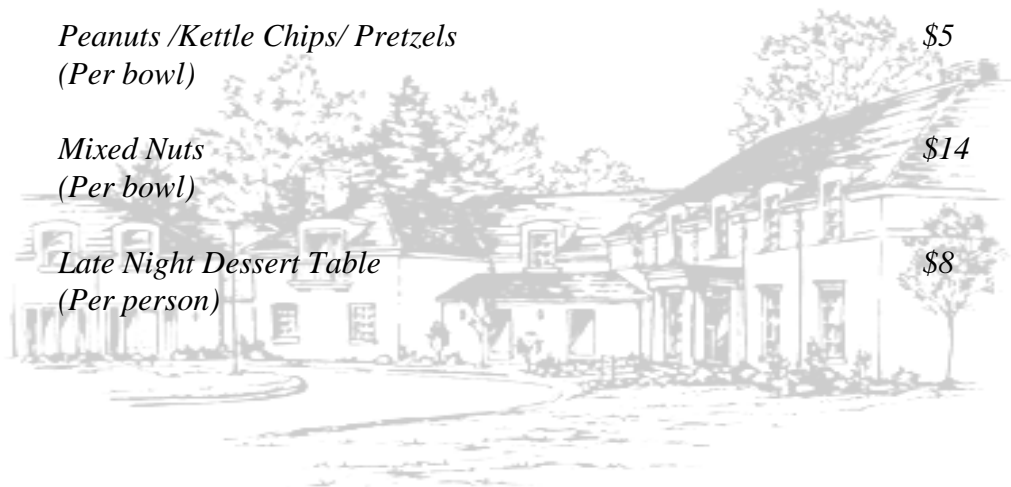
Baked Nacho Chips with Cheese, Vegetables and Salsa \$5
(Per person)

Mini Pizzas (Deluxe, Vegetarian, Meat) \$5
(Per pizza)

Peanuts /Kettle Chips/ Pretzels \$5
(Per bowl)

Mixed Nuts \$14
(Per bowl)

Late Night Dessert Table \$8
(Per person)



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