

Muskoka Weddings Live Here

- Rehearsal Dinner • Cottage Catering • Outdoor Ceremonies • Year-Round in Muskoka • Exclusive Resort Use •



Photographer: Kayla Yestal

Start Forever at Sherwood Inn



• General Information •

YEAR ROUND IN MUSKOKA

Whether you've dreamed of a Spring, Summer, Fall or Winter wedding, all can come true at Sherwood Inn.

With various ceremony locations and a spectacular dining room with floor-to-ceiling windows for your reception, Sherwood Inn offers the opportunity to take over the entire property for your special day. With no other guest on property, your special day can turn into an entire Muskoka getaway weekend for your family and friends. From group bonfires with chili and hot chocolate, summer wine and cheese receptions in the garden, shuffleboard tournaments, canoe races and so much more, the ideas are endless!

SHERWOOD INN

Offers a la carte dining options to suit your wedding requirements. Menus and pricing are guaranteed 90 days prior to your wedding date.

FOOD INFORMATION

Abiding by a strict health and safety policy, Sherwood Inn requires all food and beverage that is consumed during the event to be supplied and prepared by Sherwood Inn. The wedding cake is the only exception to this policy, the storage and handling requirements must be organized through your Conference Services Manager.

BEVERAGE INFORMATION

Sherwood Inn is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Sherwood Inn's liquor license at the prices determined and posted by the Resort.

Guests of the facility and those attending the event may not bring alcoholic beverages into service areas. The sale of alcohol is permitted between 9 am and 2 am daily.

Product other than those noted on our wine and beverage lists can be ordered upon request specifically for your function, based on availability from the LCBO. Special order beverages will be priced at costs determined by Sherwood Inn.

SOCAN

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Musical Publishers of Canada) charges. For more information please visit their website – www.socan.ca

RE-Sound

Is a company that represents performance rights of artists and record companies.

For more information please visit their website – www.resound.ca

SAVE YOUR DATE

Sherwood Inn is happy to hold your preferred date for 1 week while you go through your decision making process, some blackout dates may apply, based on demand for that specific date.

ADMINISTRATION FEE AND TAXES

Our current Provincial tax HST is 13%, applicable on all food and beverage, rentals, administration fees and services. All Taxes are subject to change. An administration fee of 20% applies to all food and beverage and is subject to HST.

ACCOMMODATION & CULINARY EXPERIENCE (based on availability)

As part of our exclusive use wedding package we wish to extend an invitation to join us for an over night stay and dinner for two, (Sunday – Thursday), the wedding couple, in our Dining Room for an opportunity to experience our culinary talents and superb service. This is a complimentary service that we are pleased to offer. Each couple is entitled to try one appetizer, entrée and dessert, each off our Vintages Menus. Please book this reservation for a food tasting through the Conference Services Department directly. (Based on availability).

THE ENTIRE RESORT DEDICATED TO YOUR SPECIAL DAY

- Exclusively Yours •

THE CEREMONY

Outdoors: The Point, Garden, Deck

Indoors: Sherwood Lounge

We had the privilege of hosting our winter wedding at the Sherwood Inn this past February. While Muskoka is often thought of as a summer destination, our wedding weekend proved that Muskoka and the Sherwood Inn can be enjoyed regardless of the season. With exclusive use of the resort and its amenities, the weekend felt like a true cottage experience among friends and family. The Sherwood Inn staff were extremely helpful. From anticipating guests needs to joining in on the wedding fun, we cannot thank them enough for their professional hospitality. Our guests were most impressed by the food throughout the weekend – Chef Jose Caneira did not disappoint. The Sherwood Inn offered us the perfect venue to host our intimate winter wedding and we couldn't be happier with our choice!

Johnny and Alana, February 2020 Wedding



THE RECEPTION

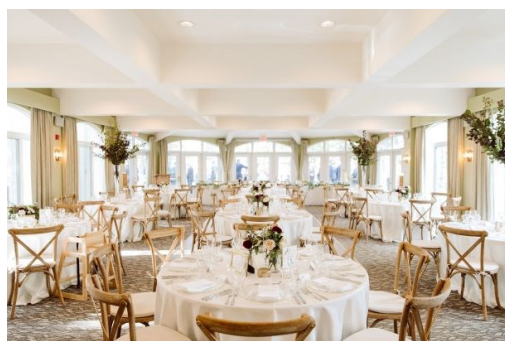
Indoors: The Verandah Room

Outdoors: Garden (tent rental may be require, limited availability)

We had a truly fantastic wedding weekend and it would never have been possible without your brilliant organization and knowledge.

Everything went so smoothly and we're particularly impressed you managed to change the weather forecast for us at such short notice!!

*Jamie & Mark
Bride & Groom
September 2019*



CULINARY EXCELLENCE

• Dinner Menus •

CULINARY EXCELLENCE IN MUSKOKA

For over seventy five passionate years, Sherwood Inn has been committed to culinary excellence. Priding ourselves on the use of Muskoka and Canadian products from local farms and herbs from the gardens on property, to ensure that only the freshest ingredients are used in the kitchen.

Sherwood Inn has designed interactive menus for your special day. Set in various price ranges, all menus offer an excellent variety of the finest ingredients prepared with award winning skills by our talented culinary team. We've gathered some ideas for your rehearsal evening, wedding reception and even late-night buffet and snacking ideas to keep your guests dancing the night away. All of these suggestions have you and your family in mind, they'll both enhance your wedding weekend and will allow your family to gather, socialize and celebrate your special day - together.

Our Culinary Team is excited to work with you to design and customize the menu for your special day. It is our fondest desire that your wedding be the most memorable day of your life, and to start a new Muskoka tradition for your family.



MEET OUR EXECUTIVE CHEF

Born and raised in northern Ontario, Chef Everett is no stranger to fresh local food. Spending summers on his grandfather's farm he gained a respect and passion for food and farming - which is where he discovered his love for the culinary arts. Driven by a passion for the outdoors and sourcing local ingredients, Chef Everett strives to use the freshest local ingredients available during each season.

Chef Everett began working as a dishwasher at age 14 and was cooking by age 15. His passion for food started early as he excelled in the kitchen and was soon making everything on the menu. This inspired Chef Everett to attend culinary school at Canadore College in North Bay, Ontario. Upon graduating with a Culinary Management diploma, he began working at the Grandview Resort in Huntsville under the guidance of Executive Chef Ken Schulz - eventually achieving his Red Seal certification in 2009. Since then Chef Everett has grown to oversee the culinary operations at both The Lake Joseph Club and Sherwood Inn.

*Note: Prices & Menus are subject to change with 90 days notice
All food & beverage prices are subject to administration fee & taxes*

• Welcome Dinner • “Muskoka Cookout” •

• 40 Guests Minimum • \$42/person •

Barbequed selections served in Sherwood’s Garden for a casual, social atmosphere
(weather permitting)

Salad Station (Choose any three)

Build your own caesar salad station: Creamy garlic dressing, country style croutons, parmigiano-reggiano cheese, crispy bacon
Village Greek salad
Organic Artisan greens & assorted vinaigrettes
Caprese salad platter
Muskoka picnic potato salad
Pasta salad with goat’s cheese, roasted red peppers, & spinach
Watermelon crunch salad with feta, mint, & fresh berries

Grilled Selections (Select any Two)

BBQ chicken breast
All beef ground chuck burgers
Array of Italian, Oktoberfest, & Debrazini sausages
Fresh hot maple Atlantic salmon oven roasted
*Meatless burgers or grilled vegetables available upon request for vegan or vegetarian diners
** All above served with lettuce, tomatoes, pickles, sliced red onion, trio of mustards, relish, ketchup, sauerkraut, domestic sliced cheese & fresh Ace Bakery buns

Dessert Table

Chef’s selection of baked squares, mini tarts, fresh fruit & berries platter
Freshly brewed coffee, regular & decaffeinated, selection of black & specialty teas

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• Welcome Dinner •

Let's Have Italian

40 Guests Minimum • \$39/person

Soup

Chef's Daily Creation

Cheesy Garlic Bread

Salad Station

Caesar salad station

Creamy garlic dressing, country style croutons,
Parmigiano-reggiano cheese, bacon

Caprese Salad

Hot Line

Traditional Meat & Vegetarian Lasagna

Chef's selection of Assort Oven Baked Pizzas

Dessert Table

Tiramisu, panna cotta, biscotti, & assorted seasonal fruit
platter and freshly brewed coffee, regular and
decaffeinated, Selection of black and specialty teas

The Hunter's Fare

40 Guests Minimum • \$47/person

Soup

Cheddar & Ale soup

Salad Station

Caesar salad station

Creamy garlic dressing, country style croutons,
Parmigiano-reggiano cheese, bacon

Waldorf Salad

Loaded baked potato salad: cheddar cheese, scallions, sour
cream, bacon bits

Herbed tomato cucumber salad

Hot Line

Smoked venison hind with Chef's selection barbecue
sauces

Cornish game hens with smoked bacon & mushroom
cream sauce

Truffled mac & cheese

Dessert Table

Fruits & Biscotti with freshly brewed coffee, regular and
decaffeinated, Selection of black and specialty teas

• Reception •

- Passed Hors D'oeuvres •
- minimum order of 2 dozen per selection •

Vine ripened tomato bruschetta on an herbed crostini or cucumber slice \$40 per dozen

Sherwood house smoked salmon, on a crostini or cucumber slice with scallion crème fraîche \$44 per dozen

Toasted brie cheese, Bala cranberry and spiced pecan on an herb crostini \$40 per dozen

Skewered cherry tomato, marinated bocconcini, and Kalamata olive with in prosciutto \$44 per dozen

Beef tenderloin and stilton on an herb crostini with Honey-horseradish aioli \$44 per dozen

Smoked duck breast with Sherwood maple glaze on a potato pancake \$44 per dozen

Vegetarian samosas with curry dip \$40 per dozen

Vegetarian spring rolls with cilantro sweet chili sauce \$40 per dozen

Chicken satay marinated in a garlic & sesame oil served with assorted dipping sauces \$40 per dozen

Crab & brie wrapped in a light phyllo pastry \$57 per dozen

Crispy crab cakes served with a tropical salsa \$44 per dozen

Skewered grilled jumbo shrimp with a duo of sauces \$57 per dozen

Mini Fish & Chips—beer battered white fish on a potato pancake with caper lime aioli \$44 per dozen

Skewered Alberta beef drizzled with a bourbon maple glaze \$42 per dozen

Bacon wrapped scallops with classic cocktail sauce \$62 per dozen

House made Macaroni & Cheese Bites \$40 per dozen

Warm Chorizo on potato pancake with honey mustard \$40 per dozen

Mini Beef Wellingtons \$48 per dozen

Watermelon & feta skewer \$40 per dozen

Prosciutto & cantaloupe skewer \$48 per dozen

• Market Fresh Displays •

Individual portions displayed in a variety of ways

- minimum order of 2 dozen per selection •

Sherwood Smoked Salmon:

Pickled shallots, herbed cream cheese, lemon wedges, crispy capers, selection of rye and white bread crisps \$48 per dozen

Black Tiger Shrimp:

Fresh grilled & chilled jumbo tiger shrimps, mango chutney, cocktail sauce, cognac rose, lemons and limes \$59 per dozen

Oyster Bar:

Prince Edward Island Oysters, maple hot sauce dressing, mignonette, Tabasco, lemons, Worcestershire \$60 per dozen

Fresh Market Crudite: \$38 per dozen

Artisan Cheeses:

Served with grapes, crackers and crostinis \$56 per dozen

Charcuterie & Pickles:

served with fresh breads \$62 per dozen

• Plated Dinner Menus •

Indulge in the ultimate culinary experience for your guests

\$75 for a 3-course meal, per guest

ONE STARTER
UP TO TWO ENTRÉE OPTIONS
ONE DESSERT

**Upcharges may apply*

First course is always preceded with artisan breads & butter

Appetizers

ARUGULA SALAD

Arugula, baby spinach, blue cheese, strawberries, spiced pecans, with a red wine honey vinaigrette

ORGANIC GREENS

Shaved red onion, cherry tomatoes, candied walnuts, shaved grana padano, maple shallot vinaigrette

HERB PANKO CRUSTED GOAT'S CHEESE

with cranberry chutney, baby greens & toasted crostini

BOSTON BIBB SALAD

Hydro Bibb lettuce, sun dried cranberries, candied walnuts, sweet peppers, crumbled goats cheese, And house herb dressing

STRIPPED SPINACH RAVIOLI

Pesto cream and virgin olive oil

CHARCUTERIE PLATE

Chef's selection of cured meats, cheeses, pickles & olives
\$120 per table (serves up to 8 guests)

Soup Selections

GOURMET MUSHROOM

creamy soup with blend of forest mushrooms & truffle essence

BALSAMIC ROASTED TOMATO BASIL

with herbed goat cheese

ROASTED BUTTERNUT SQUASH

with Northern spy apple

CHEDDAR AND MUSKOKA ALE

garnished with crispy sweet onion

CHEF'S CREATION

daily inspiration created day of with fresh product

** you can create your own unique salad. Work with your wedding planner and our Chef on a personal level to customize your appetizer.

* add an additional appetizer (an extra course) for \$14 per person

*Note: Prices & Menus are subject to change with 90 days notice
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Entrées

All entrees are served with seasonal market vegetables

CHOOSE YOUR PROTEIN

GRILLED ALBERTA BEEF TENDERLOIN

Wild mushroom beef reduction
\$18 per person upcharge

ROASTED WHOLE BEEF STRIPLOIN

Pink peppercorn and brandy sauce
\$12 per person upcharge

ONTARIO PORK TENDERLOIN

Roasted apple honey reduction

LOBSTER TAIL

butter poached lobster tail
Market Value per person upcharge

PAN SEARED FILLET OF ATLANTIC SALMON

Orange cranberry glaze or cherry tomato, lime and shallot salsa

GEORGIAN BAY PICKEREL

Cherry tomato and lime shallot salsa or caper lemon cream sauce
\$12 per person upcharge

MANITOULIN ISLAND RAINBOW TROUT

Canadian maple Dijon drizzle
\$9 per person upcharge

SEARED SKIN-ON SUPREME OF CHICKEN

Stuffed with Northern spy apple & old Canadian cheddar with pan chicken jus

ROASTED PRIME RIB OF BEEF

With Yorkshire pudding and beef jus
\$18 per person upcharge

ROASTED MUSHROOM & ASPARAGUS RISOTTO

Vegetarian

YAM & BUTTERNUT SQUASH STUFFED RED PEPPER

With spiced quinoa (Vegan)

ADD-ONS

Butter poached lobster tail – Market Value per person
Shrimp skewer – \$14 per person
Sautéed forest mushrooms \$6 per person
Boursin cheese crust on your Beef Tenderloin – \$4 per person

CHOOSE YOUR STARCH

SMASHED YUKON GOLD POTATOES

(add smoked garlic, caramelized onion or wilted leek)

TRUFFLE SMASHED YUKON GOLD POTATOES

\$2 per person upcharge

CONFIT FINGERLING POTATOES

ROASTED ROSEMARY MINI RED POTATOES

OVEN ROASTED SWEET POTATOES

MUSHROOM RISOTTO

\$2 per person upcharge

HERB-SCENTED BASMATI RICE

POTATO AU GRATIN

DIETARY RESTRICTIONS ARE ALWAYS TAKEN AT
SHERWOOD INN. PLEASE LET YOUR WEDDING
PLANNER KNOW HOW WE CAN ASSIST YOU AND
YOUR GUESTS WITH ANY CONCERNS

Note: Upon selection of two above listed entrees and one vegetarian option for your guests, Sherwood Inn will require communication on the number of entrees required for each selection with seating chart/nametags for ease of service. Please inquire for further details.

Desserts

All desserts are enjoyed with coffee & tea service

CRÈME BRÛLÉE

select one of the following flavor options; maple, baileys, mint chocolate, vanilla bean, Kahlua, B-52

STRAWBERRY RHUBARB CRUMBLE

warm fruit filled rolled oat crumble served with Chantilly cream

NORTHERN ONTARIO APPLE & PEAR STRUDEL

cinnamon clove crème anglais

FRESH MUSKOKA WILD BERRY SHORTCAKE

soaked with wildberry coulis and served with Chantilly cream

CARROT CAKE WITH CREAM CHEESE ICING

maple caramel glaze

(Traditional or Vegan/ Gluten Free Options available)

FLOURLESS CHOCOLATE TORTE

with a hearty raspberry compote and Chantilly cream

NEW YORK STYLE CHEESECAKE

topped with Northern Ontario wild blueberry compote

WARM CHOCOLATE MOLTEN CAKE

served with balsamic scented strawberries and chantilly cream

WEDDING CAKE

our culinary team will dismantle, cut, plate, garnish, and serve your wedding cake for your dessert.

(wedding cakes provided by couple)

-if served in addition to a dessert \$7.50/person cutting & plating fee

ADD ONS

french vanilla ice cream to any dessert —\$2 per person

• Late Night Buffet •

Each selection below requires minimum, inquire for more details.
minimum order of 30 guests unless otherwise state

Nacho Bar — \$19 per person

Loaded nachos, hot cheese, pico de gallo, sour cream, guacamole

Add On

Beef — \$3 per person

Chicken — \$3 per person

Build-your-own Poutine Bar — \$19 per person

Yukon gold fries, sea salt, thornloe cheese curds, beef gravy, sliced scallions, bacon bits, diced tomatoes

Add ON

Pulled pork — \$4 per person

Chilli con carne — \$3 per person

Pulled Pork Sliders - \$19 per person

Trio of barbecue sauces, Ace-bakery glossy slider buns with Yukon gold fries

Grilled Cheese and Fries — \$18 per person

Old Canadian cheddar, jalapeno havarti, swiss cheese Grilled and served with Yukon gold fries

Flatbread Pizza Station — Oven baked pizza — 8 slices per pizza

Pepperoni and cheese — \$21 per pizza

Cheese — \$19 per pizza

Vegetarian — \$25 per pizza

Meat lovers — \$29 per pizza

Hawaiian - \$28 per pizza

Wings Station — \$23 per person

Crispy chicken wings, served plain with mild, medium, hot, honey garlic and blue cheese dressing on the side, celery and carrot sticks

Late Night Street Meat — \$21 per person

Assorted Sausages & wieners

Buns, onions, pickles, tomatoes, cheese, banana peppers, ketchup, mustard, relish, mayonnaise

Note: Prices & Menus are subject to change with 90 days notice

All food & beverage prices are subject to administration fee & taxes

• Banquet Bar List •

Wines

As of 2022 our house wines are the Jackson Triggs, Niagara Chardonnay & Cabernet Merlot.

Our wine cellar holds a variety of wines and with contacts to many international agents and local wineries, we can find you the perfect wine for your celebration.

Unfortunately, due to the unpredictability of the wine market, we are not able to guarantee any wine selection more than 3 months in advance. We also cannot allow you to bring your own wine, but we are happy to do what we can to find your preferred wine through our suppliers.

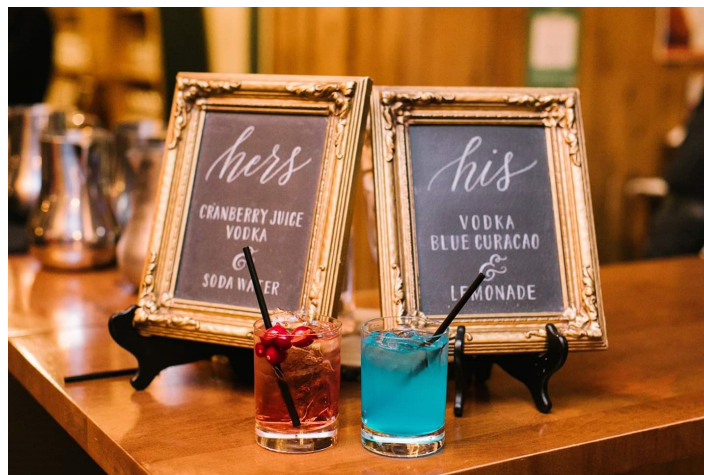
Bar

Standard wedding bar options include :

- ⊗ Host Bar (also known as open bar, based on consumption)
Standard bar prices range from \$7.40 - \$12.50 plus 20% administration fee and 13% HST.
- ⊗ Domestic Bar Package
Standard Bar Rail, Domestic Beer, House Wine of Resorts Choice
All guests 19 years of age and old are on the package
\$16.00/ person/ hour plus 20% administration fee and 13% HST.
Minimum of 4 hours and does not include wine service at dinner
- ⊗ Cash Bar
All charges are to the individual (minimums may apply)



There are variations on each of these themes and at Sherwood Inn we like to make your wedding experience as personalized as possible. With that in mind we are also able to provide personalized bar options for your event. Specialty orders of specific beer or liquor requests are a possibility, depending on the request there may be minimum orders and/or additional charges.



THE ENTIRE RESORT DEDICATED TO YOUR SPECIAL DAY

• Weekend Ideas •

A WEEKEND TO REMEMBER

Organized activities throughout the weekend can make memorable experiences for your wedding party and guests. With many activities to indulge in at Sherwood Inn, there's no reason to leave the property.

Muskoka Bonfire, Kayak Races, Onsite Spa, Championship Golf and more.



THE ENTIRE RESORT ... EXCLUSIVELY YOURS

• Wedding Rates •

"Exclusive Use" Wedding Fee

- ⊗ Exclusive use of the entire resort from 4pm on day of arrival until 11am on day of departure
- ⊗ Services of on-site Catering Manager planning, preparation, and execution of your day
- ⊗ Run of the house room rate, all your guests are paying the same price
- ⊗ Accommodation and Culinary Experience
 - Sherwood Inn will provide complimentary overnight stay Sunday – Thursday based on availability
 - Sherwood Inn will make a dinner reservation during your stay to enjoy a 3 course meal of your choice from our Vintages Dining Room menus to experience our cuisine and our hospitality
- ⊗ Set up and tear down of ceremony & reception
- ⊗ White on white crisp linens
- ⊗ 3 tea light holders and candles on each table
- ⊗ Bonfire with marshmallows for the night of rehearsal only (availability may be restricted due to local fire bans)
- ⊗ Maximum 130 White folding chairs for outdoor wedding ceremony
- ⊗ Maximum 130 Dining Room chairs
- ⊗ Coffee & tea station offered Saturday evening after dinner
- ⊗ Wedding Night Stay for the Wedding Couple with Breakfast
- ⊗ Preferred return rates for Anniversary Stay

Exclusive Use/ Wedding Fee does not include:

- ⊗ Exclusive use of the Spa, Docks for guests utilizing the spa, or the Manor House Boardrooms.
- ⊗ Labour Fees for moving of Sherwood Inn Chairs if Rentals are brought
- ⊗ Labour Fees for moving Rental Chairs for Ceremony

We cater to all types of Weddings!

Exclusive Use Weddings

Maximum 130 guests indoors (*minimums may apply)

Maximum 180 guests outdoors (*additional rentals apply/ limited date capacity)

Inn-timate Mid-Week Weddings

Maximum 64 guests (*minimums may apply/ blackout dates apply)

Elopement Mid- Week Weddings

2 – 14 guests

Specially Customized Weddings

You have a vision or idea, let us know and let's see if we can make it happen!

Sunday afternoon luncheons to mid-week celebrations!

THE ENTIRE RESORT ... EXCLUSIVELY YOURS

• Wedding Rates •

Wedding Fee and Minimum Room Commitments vary based on desired wedding date

All Wedding Fees are subject to 13% HST

All Exclusive Use room rates include Full Hot Breakfast and are based on single/double occupancy per night. Room Rates are subject to a resort amenity fee and 13% HST

The Late Spring/ Summer/ Early Fall Resort Amenity Fee includes:

Beach towel service, fitness room, canoes, kayaks, paddle boats, stand up paddle boards, life jackets, Lake Joseph beach access including chaise lounges, tennis court, shuffleboard, hiking trails, fat bikes, One round of golf per person per stay at the Lake Joseph Club ClubLink Academy Course (par 3), parking, wireless internet - resort wide, in room tea and coffee service

The Late Fall/ Winter/ Early Spring Resort Amenity Fee includes:

Fitness room, hiking trails, fat bikes, snow shoes, cross country skis, games room, parking, wireless internet - resort wide, in room tea and coffee service,

For More Information Please Contact

Christina Van Kempen

Conference Services & Catering Manager – In House Wedding Coordinator

cvankempen@clublink.ca

1-800-461-4233 ext. 431

Your Family Pet is welcome here

We know that family pets are part of the family too.

We welcome small to medium sized
cats & dogs at Sherwood Inn.

Pet Fee: \$49 pet

(maximum of 2 medium size pets per room)

**Pets are not permitted in
Main Inn (unless service dog) or Inn Rooms**