

Muskoka Weddings Live Here

- Rehearsal Dinner
- 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!

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.

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 Events 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. 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).

Exclusively Yours

THE ENTIRE RESORT DEDICATED TO YOUR SPECIAL DAY

THE CEREMONY

Outdoors: The Point, Garden, Deck

Indoors: Sherwood Lounge

The weekend surpassed our wildest expectations and a lot of it had to do with both all the upfront planning/work you and your team did but also all of the hard work / and incredible service from your teams while we were on site during the weekend. So many of our guests have passed along compliments as to how great everything was at the Sherwood and that it made up such a big part of their experience over the weekend.

We are truly grateful to both you and the rest of the staff and are looking forward to coming back up in the years to come to celebrate / reminisce on happy memories.

Chloe + Martin – July 2024



THE RECEPTION

Indoors: The Verandah Room

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

Thank you so much, we are beyond grateful for all of your hard work and your team! We feel so happy in how everything came together, and you were at the center of all of that. You truly brought our vision to life and we couldn't have asked for a better weekend!

From the bottom of our heart THANK YOU!!

Amber + Rob – September 2024



CULINARY EXCELLENCE IN MUSKOKA

For over eighty 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.

Dietary Requirements and Food Allergies

We are pleased to offer meal modifications for those guests with special dietary constraints. Special requests can be discussed with your Events Manager. Should any of your guests have a food allergy please inform us of the nature of the allergy so we can take the necessary precautions when preparing their food.

Additional speciality product requests over and above our standard offerings may result in additional fees.

MEET OUR EXECUTIVE CHEF

Born and raised in Porto, Portugal, Sherwood Inn's Executive Chef, José Caneira, from an early age has perfected his craft and earned recognition as a versatile Chef de Cuisine. Having trained alongside Michelin Chefs, Caneira is inspired by the natural qualities of fresh, local ingredients, using them as the foundation for the exceptional menus he creates. A Red Seal Certified Chef, José has a keen ability to deliver a consistently high standard of culinary output, even when accommodating stringent dietary restrictions. His unique touch has quickly elevated Sherwood Inn's most popular Muskoka dishes to new heights.

"You're only as good as the last plate that went out," says Caneira. "I take a lot of pride in my work, and enjoy being passionate about what our team creates."

Friday Night Ideas

Muskoka Cookout

40 guests minimum, \$49/person

Barbecued items are grilled and served right in the garden (weather permitting)

From the Oven

Freshly baked, an iron skillet jalapeno & cheddar cornbread

Salad + Entrée Sides Station

choose any 3

Build your own Caesar Salad

Romaine lettuce, croutons, parmigiano/Reggiano, crispy bacon, house garlic dressing

Village Greek Salad

Ripe tomatoes, peppers, onions, cucumber, feta cheese, calamata olives, Mediterranean vinaigrette

Tangled Baby Greens

Gem tomatoes, cucumber, frisée, toasted sunflower seeds, assorted dressings

Cured Italian Antipasto

Marinated grilled vegetables, capicola, prosciutto, soppressetta, basil bocconcini

Muskoka Picnic Potato Salad

Skin-on potatoes, snipped green onions, gherkins, smoked bacon, mustard seed aioli

Farfalle Pasta Salad

Goat feta cheese, sun-dried tomatoes, cucumber, peppers, olives, spinach, artichokes, oregano/basil vinaigrette

Crunchy Spinach-Watermelon Salad

Feta, mint, cinnamon, fresh seasonal berries

Tuna Nicoise Salad

Green beans, olives, potatoes, eggs, scarlet tomatoes, mustard/herbed vinaigrette

Northern Market Cole Slaw

Sweet peppers, carrot, cabbage slaw, ruby onions, herbed aioli

Baby Arugula Caprese Salad

Mini pesto buffalo mozzarella, gem tomatoes, micro-greens, balsamic scented lemon vinaigrette



Grilled Entrée Selections

choose any 2

Smoked BBQ Glazed Chicken

Mesquite barbecue brushed chicken breasts

All-Beef Ground Chuck Burgers

Ace-Bakery buns, lettuce, tomato, pickles, onions, sliced cheese, mustard, relish, ketchup

Fresh Butcher-selected Sausages

Variety of grilled sausages, sauerkraut, trio of mustards, BBQ sauce, sweet onions

Roasted Vegetables & Za'atar Tofu

Charred corn on the cob, roasted vegetables, firm tofu

Borbon-Maple Glazed Pork Ribs

Slow cooked Fall-apart-tender and served with a BBQ tangy sweet sauce

Dessert Table

Chef's Selection of Baked Squares, Mini Tarts, Chocolate Mousse,

Berries + Fresh Carved Melon Fruit

Let's Have Italian

40 guests minimum
\$49/person

Italian Wedding Soup

Light chicken broth, Ancini pasta, fine herbs, mini meatballs

Garlic Bread

Roasted garlic butter, parsley, melted three-cheese blend

Salad Station

Build your own Caesar Salad

Romaine lettuce, croutons, parmigiano/Reggiano, crispy bacon, house garlic dressing

Tousled Baby Greens

Shaved fennel, pearl tomatoes, radicchio, arugula, feta cheese, balsamic vinaigrette

Beet Caprese Salad

Tomato, ruby beets, buffalo mozzarella, fresh basil, lemon & red wine vinaigrette

Hot Line

Chicken Piccata

Chicken breast with a Lemon Butter Caper sauce served with herbed roasted potatoes wedges, red peppers and onion toss.

Grilled Puttanesca Fresh Salmon

Fennel & shallot orzo risotto, zucchini, green beans, puttanesca tomato sauce

Chef-Attended Made-To-Order Pasta

Penne & Farfalle pasta, tomato and cream basil sauces, toppings: tomato, onion, mushrooms, peppers, chilies, sausage, spinach, parmesan, garlic, pesto, extra virgin olive oil.

Dessert Table

Fresh Ricotta Cannoli's, Tiramisu, Biscotti, Carved Seasonal Fruit Platter

Great Canadiana

Minimum 40 guests
\$53/per person

Soup

Split Pea Soup

An earthy soup with ham

Salad Station

Maple Tossed Green Salad

Red cabbage slaw, baby kale, muesli greens, Ontario apples, dried cranberries, candied walnuts, maple-mustard dressing

Canadian Cob Salad Platter

Eggs, bacon, iceberg lettuce, grilled chicken, tomatoes, ranch dressing

Heirloom Beet Salad

Roasted beets, arugula, fresh cilantro, red onions, feta, cucumber, strawberry balsamic vinegar

Hot Line

Carved AAA Inside Beef Round

Chef-attended sliced roast beef served with Ace Bakery buns, trio of mustards, horseradish, beef drippings

Battered East Coast Haddock

Muskoka Ale battered, potato pancakes, sage tartar sauce

Roasted Ontario Root Vegetables Casserole

Hearty vegan dish served over quinoa

Maple Smoked Whole Chicken

Light Smoked & Roasted chicken served with Apple Cider Glaze and accompanied by carrots and Green Beans.

Dessert Table

Chocolate Nanaimo bars, Oat & Date Squares, Beaver Tails, Carved Seasonal Fruit Platter

Cocktail Reception

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

Served Hot

From the Land

\$49 per dozen

Mini Beef Wellington

Puffed pastry, horseradish aioli

Smoked Duck Breast

Sherwood Inn maple glazed, potato pancake

Marinated Chicken Satay

Garlic sesame seed oil, soya glaze

Toasted cheese Ravioli

Spice marinara sauce

Skewered Alberta Tenderloin Tip

Beef drizzle, with Bourbon maple glaze

From the Garden

\$45 per dozen

Cranberry Brie Bites

Crostini, melted cheese, candied pecans

Vegetable Samosa (V)

Coriander mango chutney

Muskoka Mushroom Bites

Herbed panko, truffle aioli

Vegetarian Spring Rolls (V)

With cilantro, sweet chili sauce

Served Cold

From the Land

\$47 per dozen

Asparagus & Prosciutto

Grilled asparagus, rolled with prosciutto ham, olive oil

Mini Chicken Quesadillas

Soft tortilla wrap, smoked chicken, Havarti,
Pico de Galo

Truffle Beef Carpaccio

Thinly sliced beef, truffle essence, crostini

Caprese Skewers

Marinated bocconcini, olives, prosciutto, cherry tomato

From the Garden

\$43 per dozen

Vine-Ripened Tomato Bruschetta (V)

Basil, olive oil, crostini

Fresh Corn Nacho Shells (V)

Pico de Gallo salsa & Avocado

Seafood

\$60 per dozen

Bacon Wrapped Sea Scallops

Served with classic cocktail sauce

Skewered Grilled Shrimp

Lemongrass Garlic chili drizzle

Seared Tuna

Carpaccio-style on crostini, mango chutney

Shrimp Cocktail

Horseradish tomato sauce, herbed crostini

\$50 per dozen

Crispy Crabcakes

Served with a with a tropical salsa

Mini Fish & Chips

Battered haddock, house made potato chip,
caper lime aioli

Sherwood House-Smoked Salmon

Cucumber, chive, crème fraiche

*Scalloped Ceviche

Corn tortilla, lime, cilantro

Cocktail Reception Displays

- Stationary Items •

- each platter/ board serves 8 guests •

Sherwood Inn Smoked Salmon

\$68 per platter

Pickled red onions, dill cream cheese, lemon wedges, capers,
Selection of rye + baguette crostini's

Black Tiger Shrimp

\$68 per platter

Chilled tiger shrimp on ice, cocktail sauce, cognac sauce, lemons + limes

Oyster Bar

Marker Price

PEI Malpeque Bay oysters, maple hot sauce, mignonette, tabasco, lemons, Worcestershire sauce

Domestic & International Cheese Board

\$67 per board

An array of cheeses served with grapes, berries, crostini, crackers

Deli Charcuterie Board

\$67 per board

Premium deli-cut meats, pickles & olives, crackers, and warm loaf slices

Food Station attended by Chef

Chef Fee: \$130 / hour / Chef

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

Plated Dinners

Indulge in the ultimate culinary experience for your guests

\$88 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, Beet + Pear Salad

Rocket greens, Ontario pears, roasted beets, goat cheese, micro-florals, honey pinot-noir vinaigrette

Sherwood Inn Tangled Mixed Baby Greens Salad

Shaved red onion, cherry tomatoes, candied walnuts, grana Padano cheese, maple shallot vinaigrette

Herbed Panko-Crusted Goat Cheese Salad

Sided by Boston bib lettuce + baby greens, cranberry chutney, toasted crostini, lemon & sumac vinaigrette

East Coast Lobster Ravioli

Creamy rose vodka sauce, clipped chives

Pan Seared Shrimp & Risotto

Saffron broth, baby spinach

Caesar Hearts of Romaine Salad

Romaine, house dressing, focaccia edge, maple bacon

Soup Selections

Muskoka Mushroom Chowder

Wild grains, truffle cream, forest herbs

Roasted Tomato Bisque

Balsamic, basil, herbed goat cheese

Roasted Golden Butternut Squash

Northern spy apple, nutmeg cream

East Coast Style Clam Chowder

With fresh Chive clippings



* Add an additional appetizer (an extra course)
for \$17 per person

** *you can create your own unique salad. Work with your event planner + our Chef on a personal level to*

Entrées

All entrees are served with seasonal market vegetables

Choose Your Protein

AAA Grilled 7oz Beef tenderloin center cut

Wild mushroom glaze
\$24 per person upcharge

Roasted AAA Beef Striploin

Lightly maple-smoked, green peppercorn, Bourbon sauce
\$16 per person upcharge

Honey-Mustard-Rubbed Pork Tenderloin

Grainy Dijon creamy reduction

Beef Tenderloin + Lobster Tail

5oz beef tenderloin, rock lobster tail,
lemon butter/demi-glaze sauces
\$34 per person upcharge

Grilled Fillet of Atlantic Salmon

Choice of: Orange-cranberry beet glaze or
cherry tomato lime salsa

Pan-Fried Georgian Bay Pickerel

Cornmeal-dusted, creamy lemon caper dill sauce
\$14 per person surcharge

Seared Supreme of Chicken

Stuffed with spy apple & Canadian cheddar, rosemary pan
chicken jus

Roasted Prime Rib of Beef

AAA beef, Yorkshire pudding, beef jus
\$23 per person upcharge

Frenched Ontario Rack of Lamb

Pistachio & Dijon mustard crust, ruby red jus
\$25 per person upcharge

Muskoka Mushroom Risotto

Grilled asparagus, grano Padano, extra-virgin olive oil
(vegetarian)

Roasted & Stuffed Acorn Squash

Root vegetables, spicy quinoa, red pepper coulis
(vegan)

Paired Proteins (per person upcharge)

Seared Beef tenderloin (4oz) and Creamy Garlic Shrimp \$17
Grilled Beef tenderloin (4oz) and Lemon Herb Salmon \$16
Roasted Chicken Supreme and Creamy Garlic Shrimp \$ 10

Choose Your Starch

Smashed Mini Red Potatoes with green onions

Yukon Gold Mashed Potatoes

Confit Fingerling Potatoes

Roasted Rosemary New Potatoes

Saffron and Sun dried Tomato Risotto
\$3 per person surcharge

Cumin & Herb-Scented Brown Rice

Scalloped Potatoes (Dauphinoise)

Parmesan & Roast Garlic Farfalle Pasta

Toasted Organic red Quinoa

Notes:

Upon selection of two listed entrees a 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.

When selecting **Paired Proteins Selection**.
Note that this is your only protein option along
with a 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.

Desserts

Triple Chocolate Mousse Cake

Espresso crème Anglaise

Scone Strawberry Shortcake

Raspberry coulis and whipping cream

Homestyle Carrot Cake

Maple-caramel glaze

(vegan + gluten free option available upon request)

Strawberry Champagne Cheesecake

Chocolate cookie graham (gluten free)

Warm Chocolate Molten Cake

Balsamic-scented strawberries, whipped cream

Sherwood Crème Brule

Choose one Flavor for all to enjoy:

Maple, Bailey's, Classic Vanilla Bean, B52 or Honey Butternut Squash

Warm Apple & Rhubarb Crumble

Double vanilla ice cream scoop

Wedding Cake

Our culinary team will dismantle, cut, plate, garnish,

+ serve your wedding cake for your dessert

(wedding cakes provided by couple)

Wedding Cake Plating Fee

Our culinary team will dismantle, cut, plate, garnish, + serve your wedding cake

in addition to your dessert

\$8 per person (minimum 20 portions)



Late Night Buffet

Each selection below requires minimum, inquire for more details.
minimum order of 40 guests unless otherwise stated

Individual tray of Burger and fries: \$23 per person

Premium ground chuck & beef brisket cheeseburgers, lettuce, tomato, onion and mustard mayo sauce
Straight cut fries on sea salt.

Gourmet Poutine Bar: Build Your Own: \$22 per person

Yukon fries, Thornloe cheese curds, beef gravy, sliced scallions, bacon bits, diced tomatoes, pepperoni bits, chili con carne and sour cream.

Midnight Sliders of Beef and BBQ Pulled Pork: \$24 per person

Slider buns, Yukon gold fries, trio of barbecue sauces
(2 sliders per person)

Assorted Grilled Cheese Sandwich Bar + Kettle Chips \$23 per person

Choose 2 options for all to enjoy:

- Classic Triple Cheddar, Harvarit, + Swiss Cheese on White Bread
- Canadian Smoked Ham + Cheddar Cheese on White Bread
- Jalapeno Havarti with Caramelized Onion + Corned Beef on Rye Bread
- Swiss Cheese with Smoked Chicken and mustard on Multigrain Bread
- Pear, Arugula + Gouda Cheese on Sour Dough Bread
- Turkey Club with Brie, Bacon, Cranberry on Multigrain Bread

(1.5 halves per person)

The Pizza Shoppe

8 slices per pizza, all with premium mozzarella, tomato basil sauce

- Pepperoni + Cheese \$24 per pizza
- Vegetarian: mushrooms, onions, peppers, tomatoes, olives \$27 per pizza
- Meat lovers: pepperoni, sausage, bacon, prosciutto ham \$29 per pizza
- Hawaiian: pineapple, ham \$28 per pizza
- Canadian: mushrooms, bacon, pepperoni \$27 per pizza
- Gluten Free Crust - \$3 surcharge per pizza

Chicken n' Rings \$23 per person

3 Breaded Chicken Strips per person served with crisp Beer Batter Onion Rings and Vegetable Crudit  with Ranch

Late night Hot Dog and Fries \$22 per person

Premium grilled wieners served on bun and Straight cut fries on sea salt.

Garnished by: Onions, tomatoes, pickles, cheese, banana peppers, ketchup, mustard, relish, mayonnaise, BBQ sauce
(1.5 sausages per person)

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

Banquet Bar

Wines

As of 2025 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 \$7.55 - \$10.85 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

\$19.00/ person/ hour plus 20% administration fee and 13% HST.

Minimum of 4 hours and does not include wine service at dinner



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.

Note: Beverage Prices & Beverage Menus are

Subject to change with 30 days notice

All beverage prices are subject to administration fee & taxes



WHITE WINES

Spy Valley, Sauvignon Blanc, Marlborough	65
Chardonnay VQA, Jackson Triggs, Niagara	34
Principato Pinot Grigio, Italy	60
Di Leonardo Chardonnay	62
13th Street Winery, Pinot Gris, VQA, Niagara	50

RED WINES

Cabernet Merlot, VQA, Jackson Triggs, Niagara	34
Boutinot, Cotes Du Rhones, Shiraz/Syrah	64
San Felice Chianti Classico	58
Estiba Malbec, Argentina	55
13th Street Winery, Merlot, VQA, Niagara	49
La Tene Pinot Noir	70
Chateau La Maroutine Bordeaux	60

NON-ALCOHOLIC WINE

Nozeco (Non-Alcoholic Sparkling)	42
Tarapaca Sauv Blanc	40
Red Option on its way!	

HOST BAR PRICING

STANDARD BRAND LIQUOR \$9.15/ 1oz

Wiser Deluxe Rye, Ballentine's Scotch, Absolut Vodka, Beefeater Gin, Lambs Rum, Sauza Tequila
Along with assorted standard mixes (fountain pop, juice, tonic, + soda water)

DOMESTIC BEER

Bud Light, Budweiser \$7.55/ bottle

PREMIUM/LOCAL BEER

Assorted Muskoka Brewery Cans \$7.90/355 ml can

CIDER + SELTZERS

Cider + Assorted Seltzers \$10.85/can

IMPORTED BEER

Stella / Corona Bottles \$8.75/ bottle

NON ALCOHOLIC BEER

Corona Sunbrew / Bud Zero/ Muskoka Veer Hazy IPA \$7/ Brew

DOMESTIC BAR PACKAGE

\$19 per person per hour minimum of 4 hours (all guests 19 years of age & older)

Includes Standard Brand Liquor, Domestic Beer, Resorts Choice of Muskoka Brewery Beers, Chardonnay + Cabernet Merlot, VQA, Jackson Triggs, Niagara

PREMIUM BAR PACKAGE

\$23 per person per hour minimum of 4 hours (all guests 19 years of age & older)

Includes Premium Brand Liquor, Crown Royal, Johnny Walker Black Label, Grey Goose, Bombay, Barcardi, Premium Tequila) Domestic Beer, Resorts Choice of Muskoka Brewery Beers, Imported Beers, Draft Beer, Pinot Gris + Merlot 13th Street Winery, VQA, Niagara

Complete Wine, Liquor, & Cocktail List available at www.sherwoodinn.ca/menus

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 Events Manager planning and preparation 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 (Black Out dates may apply)
 - 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 (Sherwood Inn provided items)
- ❖ White on white crisp linens
- ❖ 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 in
 - for moving Rental Chairs for Ceremony use
 - additional bar set up
 - Special requests

We cater to all types of Weddings and all seasons

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!

Wedding Fee and Minimum Room Commitments vary based on desired wedding date, season, and year.

All Wedding Fees are subject to 13% HST

All Exclusive Use room rates include Full Hot Breakfast Buffet and are based on single or 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, stand up paddle boards, life jackets, Lake Joseph beach access including chaise lounges, tennis + pickle ball 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 (weather permitting)

For More Information Please Contact
Christina Van Kempen
Events Manager
cvankempen@clublink.ca

Your Family Pet is welcome here

We know that pets are part of the family too.

We welcome small to medium sized
pets at Sherwood Inn.

Pet Fee: \$54 pet
(maximum of 2 medium size pets per room)

**Services animal only permitted
in the Main Inn + Inn rooms**