

# Muskoka Weddings Live Here

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



Photographer: Kayla Yestel

## 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 11 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](http://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](http://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

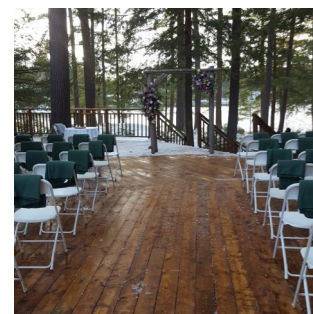
Outdoors: The Point, Garden, Deck

Indoors: Sherwood Lounge

*It literally brings tears to my eyes thinking about how perfect our wedding weekend was!...*

*Every minute, every hour, I would have an innate feeling that there is something important that I should be doing. Something I should be helping with. Something I should be making sure gets done. But every time this thought crossed my mind, I reminded myself "Christina is here", and I immediately knew everything would be taken care of.*

Becky & David  
Bride & Groom  
September 2018



## THE RECEPTION

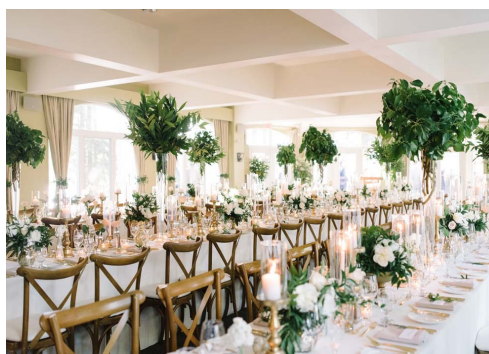
Indoors: The Verandah Room

Outdoors: Garden (requires tent rental)

*We both could not believe how well our dream weekend went, and it absolutely could not have been possible without you! From the decorations and set-up on Friday, to the seamless organization of the crazy day on Saturday, everything went off without a hitch.*

*Without a doubt, we'll be recommended Sherwood for any of our friends' future weddings!*

Stephanie & Ryan  
Bride & Groom  
April 2019



# CULINARY EXCELLENCE

## • Dinner Menus •

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### 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 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."

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

# • Welcome Dinner • “Tour of Muskoka” •

• Marché Food Stations • 40 Guests Minimum •

Choose 3 Stations: \$45/person • Choose 4 Stations: \$51/person • All 5 Stations: \$57/person

## Cottage Cookout Station

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All beef hot dogs & Oktoberfest sausages  
ketchup, mustard, relish, onions, kraut, hot peppers

Corn on the cob with butter

Muskoka Country Coleslaw  
Chef's panko parmesan crusted macaroni & cheese  
Three-bean & beef chilli

## Rustic Flatbread & Salad Station

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Build your own Caesar salad  
creamy garlic dressing, country style croutons, parmigiano-reggiano cheese, crispy bacon  
Antipasti & Panzanella Salad

### Oven baked personalized flatbreads

Served on house-baked foccacia, naan, & thin-crusts

#### Sauces:

Creamy garlic, tomato, BBQ sauce, pesto

**Choose from the following toppings.** Up to 3 toppings per flatbread

Ham, pepperoni, bacon, grilled chicken,  
Mushrooms, tomatoes, peppers, grilled vegetables, pineapple  
Goat cheese, mozzarella, feta, bocconcini

\*gluten free available upon request

## Carver's Market Station

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**Muskoka mini red potato salad,**  
pickles, herbs, stone ground mustard dressing, fresh red peppers and scallions

**Organic Artisan greens** with assorted toppings & vinaigrettes

**Slow roasted Alberta striploin** with crusty rolls (carved to order)  
three mustards, horseradish, creamery butter, roasted garlic jus

## Cheese & Charcuterie Station

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Chef's selection of signature domestic and international cheeses  
Charcuterie board featuring five selected premium cold cut meats, with pickles, olives, marinated artichokes, and crostinis,  
Artisan fresh breads  
Today's market vegetables crudite platter & dips

## Sherwood Sweet Station

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Assorted squares, mini tarts, cakes, house made cookies  
Fresh fruit platter, mousse & berries  
Freshly brewed coffee, regular & decaffeinated, selection of black & specialty teas

# • Welcome Dinner • “Muskoka Cookout” •

- Menu available May through October •
- 35 Guests Minimum • \$34/person •

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

## **Salad Station** (Choose any three)

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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  
Panzanella salad  
Potato & grainy mustard salad  
Feta highlighted pasta salad  
Fresh herbed Five-bean salad  
Watermelon mint & cinnamon salad

## **Grilled Selections** (Select any Two)

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BBQ chicken breast  
All beef ground chuck burgers  
Array of Italian, Oktoberfest, & Debrazini sausages  
Freshly Smoked hot maple atlantic salmon  
\*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, kraut,  
domestic sliced cheese & fresh Ace Bakery buns

## **Dessert Table**

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



## • Welcome Dinner •

### **The Energizer**

25 Guests Minimum • \$38/person

#### Soup

**Homemade coconut cauliflower soup** (Vegan & GF)

#### Salad Station

**Farm house greens with baby kale** with pumpkin seeds, hemp hearts, avocado, blueberries.  
Extra virgin olive oil vinaigrette

#### **Caesar salad station**

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

#### **Antipasti grilled vegetable platter**

#### **Build your own vine ripened tomato bruschetta**

#### Hot Line

**Oven baked rainbow trout** with tomato gremolata  
**Grain fed supreme of chicken** with rosemary scented jus  
**Chick pea fritters** with tahini dip (V)

#### Dessert Table

Fresh fruits and assorted berries, avocado-chocolate  
mousse, strawberry-rhubarb or apple crisp with oats &  
hemp hearts strudel

Freshly brewed coffee, regular and decaffeinated,  
Selection of black and specialty teas

### **The Hunter's Fare**

25 Guests Minimum • \$39/person

#### Soup

**Cheddar & Ale soup**

#### Salad Station

#### **Caesar salad station**

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

#### **Sherwood's Crispy Apple Walnut salad**

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

#### **Herbed tomato cucumber salad**

#### Hot Line

**Smoked beef brisket** with Chef's selection barbecue  
sauces

**Smoked & roasted whole chicken** with molasses glaze

#### **Baked chorizo and tomato mac & cheese**

#### Dessert Table

B-52 chocolate cake, fruits & custard  
Biscotti with freshly brewed coffee, regular and  
decaffeinated, Selection of black and specialty teas

**Add to your evening:** Indoor S'more Bar \$14/ person minimum 15 people

## • Passed Hors D'oeuvres •

- minimum order of 2 dozen per selection •

Vine ripened tomato bruschetta on an herbed crostini or cucumber slice **\$36** per dozen

Sherwood house smoked salmon, on a crustini with scallion crème fraîche **\$41** per dozen

Toasted brie cheese, Bala cranberry and spiced pecan on an herb crostini **\$36** per dozen

Cherry tomato, marinated bocconcini, and Kalamata olive wrapped in prosciutto **\$41** per dozen

Beef tenderloin and stilton on an herb crostini with Honey-horseradish aioli **\$41**per dozen

Smoked duck breast with Sherwood maple glaze on a scallion bellini pancake **\$41**per dozen

Steak tar-tar with truffle scented aioli served on sliced radish **\$53** per dozen

Fresh pickerel cakes **\$41** per dozen

Vegetarian samosas with curry dip **\$36** per dozen

Fresh Ahi tuna taco, pico di gallo, wasabi mayo, on a crispy wonton **\$53** per dozen

Oysters two ways: freshed chucked or baked garlic grana-padano **\$53** per dozen

Vegetarian spring rolls with cilantro sweet chili sauce **\$36** per dozen

Chicken satay marinated in a garlic & sesame oil served with assorted dipping sauces **\$36** per dozen

Crab & brie wrapped in a light phyllo pastry **\$53** per dozen

Crispy crab cakes served with a tropical salsa **\$41**per dozen

Grilled jumbo shrimp with a duo of sauces **\$53** per dozen

Bite size fish and chips– Muskoka cream ale battered white fish on a rosti with lime and caper aioli **\$41**per dozen

Skewered Alberta beef drizzled with a bourbon maple glaze **\$41** per dozen

Bacon wrapped scallops with classic cocktail sauce **\$53** per dozen

House made Macaroni & Cheese Bites **\$36** per dozen

Warm Chorizo & olive skewers **\$36** per dozen

Seared foie gras en croute with blueberry gastrique **\$53** per dozen



# • Reception Displays •

Enhance your reception, menu, or late night with the following additions

## Market Fresh Stationary Platters

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minimum order of 2 platters per selection

\* all platters serve approximately 10 guests

### **Sherwood Smoked Salmon Platter:**

Pickled shallots, herbed cream cheese, lemon wedges, crispy capers, selection of rye and white bread crisps **\$39 per platter**

### **Black Tiger Shrimp Platter:**

Fresh grilled & chilled jumbo tiger shrimps, mango chutney, cocktail sauce, cognac rose, lemons and limes **\$50 per platter**

### **Oyster Bar Platter:**

Prince Edward Island Oysters, maple hot sauce dressing, mignonette, Tabasco, lemons, Worcestershire **\$51 per platter**

**Fresh Market Crudite Platter & Dips \$36 per platter**

### **Artisan Cheeses:**

Served with grapes, crackers and crustinis **\$51 per platter**

### **Charcuterie & Pickles Platter**

served with fresh breads **\$51 per platter**

## Add On Carving Station

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### **Roasted prime rib of beef**

With Yorkshire pudding, horse radish, and jus

\$25 per person, minimum 15 guests

### **Dijon garlic crusted beef striploin**

served with pink peppercorn demi-glace and mini kaiser buns

\$12 per person, minimum 20 guests

### **Rosemary roasted leg of lamb**

\$11 per person, minimum 20 guests

### **Smoked roasted porkloin**

\$9 per person, minimum 20 guests

### **Whole suckling pig** (serves 30 guests)

Served with a variety of bbq sauces and dips, shaved fresh and pickled onion, kale and apple coleslaw, and mini slider buns.

\$650 (requires 2 weeks notice)

# • Plated Dinner Reception Menus •

Indulge in the ultimate culinary experience for your guests

\$65 for a 3-course meal, per guest

ONE STARTER  
UP TO TWO ENTRÉE OPTIONS  
ONE DESSERT

*\*Upcharges may apply*

## 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

### WILD AND TAME CREAMED MUSHROOMS

A fine selection of local mushrooms, Poppa Jim's honey, truffle essence, and reduced balsamic drizzle.  
Served warm in a golden filo basket

### STRIPPED SPINACH RAVIOLI

Pesto cream and virgin olive oil

### SHERWOOD SMOKED SALMON

Family sized platter added to table  
(add \$2 per person)

## Soup Selections

### GOURMET MUSHROOM

creamy soup with blend of forest mushrooms

### HEIRLOOM TOMATO BASIL

with herbed goat cheese

### ROASTED BUTTERNUT SQUASH

with Northern spy apple

### FRESH CREAM OF BROCCOLI

with aged Canadian cheddar

### CHEDDAR AND MUSKOKA ALE

garnished with crispy sweet onion

### LOBSTER BISQUE

with fresh poached Maritime lobster  
(add \$3 per person)

### "MUSKOKA WEDDING" SOUP

organic baby kale, meatballs & tableside organic chicken  
consommé  
(add \$3 per person)

\*\* 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 \$10 per person

# Entrées

All entrees are served with Seasonal Market Vegetables & artisan breads

## CHOOSE YOUR PROTEIN

### GRILLED ALBERTA BEEF TENDERLOIN

Wild mushroom beef reduction

\$11 per person upcharge

### ROASTED WHOLE BEEF STRIPLOIN

Pink peppercorn and brandy sauce

\$6 per person upcharge

### SPRING RACK OF LAMB

Garlic grainy mustard jus

\$14 per person upcharge

### ONTARIO PORK TENDERLOIN

Roasted apple honey reduction

### LOBSTER TAIL

butter poached lobster tail

\$21 per person upcharge

### PAN SEARED FILLET OF ATLANTIC SALMON

Orange cranberry glaze

### GEORGIAN BAY PICKEREL

Cherry tomato and lime shallot salsa

\$7 per person upcharge

### MANITOULIN ISLAND RAINBOW TROUT

Canadian maple Dijon drizzle

\$4 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

\$11 per person upcharge

### BABY SPINACH & RICOTTA CANNELLONI

Vegetarian

### OVEN ROASTED ROOT VEGETABLE CURRY (Vegan)

With coconut cream

### ADD-ONS

Butter poached lobster tail—\$15 per person

Shrimp skewer—\$6 per person

Sautéed forest mushrooms \$2 per person

Boursin cheese crust on your Beef Tenderloin —\$1 per person

## CHOOSE YOUR STARCH

### TOASTED ORZO

With virgin olive oil and fresh herbs

### SMASHED YUKON GOLD POTATOES

(add smoked garlic, caramelized onion or wilted leek)

### SHIITAKE MUSHROOM AND SCALLION HASH

\$1 per person upcharge

### CONFIT FINGERLING POTATOES

\$2 per person upcharge

### ROASTED ROSEMARY MINI RED POTATOES

### OVEN ROASTED SWEET POTATOES

### MUSHROOM RISOTTO

\$1 per person upcharge

### ANCIENT GRAINS RISOTTO

\$2 per person upcharge

### WHITE AND WILD RICE

### HERB-SCENTED BASMATI RICE

### TRUFFLE MASHED POTATOES

\$3 per person upcharge

### BUTTERNUT SQUASH & YUKON DAUPHINOISE POTATO

\$2 per person upcharge

### DUCHESSE POTATOES

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.*

# • Plated Dinner Reception Menus •

## Desserts

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### **CRÈME BRÛLÉE**

Please choose one of the following flavor options; maple, baileys, mint chocolate, vanilla bean, Kahlua,

### **STRAWBERRY RHUBARB CRUMBLE**

warm fruit filled rolled oat crumble served with Chantilly cream

### **NORTHERN ONTARIO APPLE & PEAR PHYLO CUP**

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

### **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

### **B-52 CHOCOLATE CAKE**

### **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 \$5/person

### **ADD ONS**

French Vanilla ice cream to any dessert — \$1 per person



## • Late Night Buffet •

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

### **Nacho Bar — \$16 per person**

Loaded nachos, hot cheese, salsa, sour cream, red pepper guacamole

#### **Add On**

Beef — \$1 per person

Chicken — \$1 per person

### **Build-your-own Poutine Bar — \$16 per person**

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

#### **Add ON**

Pulled pork — \$3 per person

Montreal smoked meat — \$3 per person

Chilli con carne — \$2 per person

### **Pulled Pork Sliders - \$17 per person**

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

### **Grilled Cheese and Fries — \$16 per person**

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

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

Pepperoni and cheese — \$19 per pizza

Cheese — \$19 per pizza

Vegetarian — \$23 per pizza

Meat lovers — \$25 per pizza

Hawaiian - \$25 per pizza

### **Wings Station — \$17 per person**

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

### **Chef Attended - Sundae Mashed Potato Bar — \$17 per person**

Scallions, chives, bacon bits, cheddar cheese, sour cream, gravy, broccoli bits, crispy fried onions, chopped hard-boiled eggs, olives, jalapeño.

### **Late Night Seafood Buffet — \$50 per person (*minimum order of 50 guests*)**

Shrimp cocktail, hot clams & mussels, smoked fish, calamari, fish cakes, snow crab legs, poached lobster, oysters, kiwi mussels.

# • Banquet Bar List •

## Wines

As of Winter 2020 our house wines are the Peller Family Selection, Niagara Chardonnay & Cabernet Merlot.

Our wine cellar holds close to 200 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.

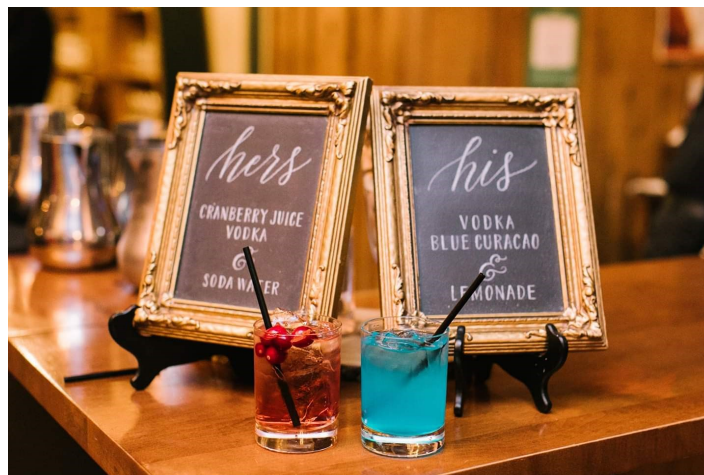
## Bar

Standard wedding bar options include :

- ⊗ Host Bar (also known as open bar, based on consumption)  
Standard bar prices range from \$6.25 - \$7.95 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  
\$14.00/ 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
- ⊗ Standard agenda for each guest upon check in
- ⊗ 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
- ⊗ Complimentary 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 170 guests outdoors (\*additional rentals apply)

#### **Inn-timate Mid-Week Weddings**

Maximum 64 guests (\*minimums may apply)

#### **Elopement Weddings**

2 – 14 guests

#### **Non- Traditional Weddings**

Ceremony & Dinner – No Dancing 12 – 30 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 or 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 Buffet 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, and complimentary daily newspaper available at the Front Desk.

### **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, and complimentary daily newspaper available at the Front Desk.

For More Information Please Contact

Christina Van Kempen

Conference Services & Catering Manager – In House Wedding Coordinator

[cvankempen@clublink.ca](mailto: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**