



Wedding Planner

Port Cunningham 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. 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 Culinary Team 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.portcunningtonlodge.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 Cunningham 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 Cunningham Lodge, we wish you the best and look forward to speaking with you.

Kindest Regards,

Angela Jenkins

ajenkins@portcunningtonlodge.com

Guest Service Manager / Wedding Coordinator

ACCOMODATIONS

Port Cunningham 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

\$335.00++ per person for the weekend (includes Friday & Saturday night)

Minimum 75 guests

Includes one full buffet breakfast and one continental buffet breakfast

Midweek Wedding Special Rate

\$275.00++ per person for two-night midweek stay (Sunday-Thursday night)

Minimum 25 guests

Includes 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*

Site Fees

Site Fee Weekend Wedding – \$6,500

Site Fee Mid Week Wedding - \$1,250

Includes:

- Onsite wedding ceremony
- Services of our wedding coordinator
- Two nights accommodation for the bride & groom
- Professional trained wait staff
- White on white table linens
- All necessary standard tables, chairs, flatware and glassware

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. Please take special note: All prices listed throughout this package are subject to a 3-5% increase per year.

Additional Requests/Building Rental

Events held in spaces other than the main Lodge are subject to additional fees.

Boathouse: \$500

Heritage Barn: \$1,000

Mobile Bar: \$250

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 \$25 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 if requested. 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 20% 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.

Friday Night Menu

Cottage Classic

\$49 per person

Mixed greens salad with two dressings

Your choice of one other salad

Grilled all-beef hamburgers

Veggie burgers

Grilled hot dogs

Lettuce, tomato, pickle, onion and condiments

Assorted cookies

It is possible to upgrade hamburgers and hotdogs to Oktoberfest sausage and grilled chicken breast for \$7.50/person

Pasta Bar Upgrade

Upgrade for \$10/person

Mixed greens salad with two dressings

Your choice of one other salad

Grilled garlic bread

Your choice of two 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 \$4.50/person)



B.B.Q. Buffet

Upgrade for \$18/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 squares, tarts and cakes. Fruit Platter

Salad Selections (*choose 2*)

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 - \$4/person
Fresh fruit platter - \$5/person
Cheese and cracker platter - \$8/person
Fresh-cut vegetables and dip - \$4.50/person
Dessert squares and tarts - \$5/person

BUILD YOUR OWN BUFFET DINNER

Upgrade for \$29/ person

COLD DISHES

Choose Two (2)

Baby spinach salad

Mandarin orange, shaved red onion, toasted almonds, creamy poppyseed vinaigrette

Five bean salad

Marinated vegetables, onions, Dijon vinaigrette

Tomato and bocconcini

Pesto, balsamic glaze, arugula

Kale Caesar salad

Baby kale, smoked pancetta, shaved pecorino, focaccia parmesan croutons

Belgium endive baby spinach radicchio salad

Grilled pear, goat cheese, champagne vinaigrette

Tender green salad

Sun-dried cranberry, goat cheese, pecans, strawberry vinaigrette

Apple kale cabbage slaw

Creamy or vinegar dressing

Tomato cucumber salad

Red onion, dill, lemon vinaigrette

Tri colour fusilli pasta salad

Roasted peppers, sundried tomato, red onion, olives, basil

Antipasto

Garden vegetable, marinated gourmet olives, hummus, artichoke, pita chips

HOT SIDE DISHES

Choose Three (3)

Rosemary, garlic roasted baby red potatoes

Whipped Yukon gold truffle mashed

Parisian potatoes

Lemon, arugula & cherry tomato risotto saffron vegetable rice pilaf

Creamy mascarpone polenta

Roasted Ontario corn on the cob

Green bean brown butter almandine

Baby carrots and asparagus

Roasted roots vegetables and squash

Eggplant parmesan

Authentic penne puttanesca

Potato gnocchi / roasted tomato garlic cream sauce

Cheese tortellini / sun-dried tomato pesto

Served with dinner rolls and butter

ENTREES

Choose Two (2)

Stuffed roasted pork loin / mustard crust / apple and onion stuffing / apple demi-glace

Baked fillet of trout / citrus and herb beurre blanc

Miso glazed salmon filet / scallions

Chicken marsala / mushroom sauce

Grilled bacon wrapped beef tenderloin medallion / Merlot reduction

Barbeque pork ribs / house-made smokey BBQ sauce

Panko crusted sole fillet / roasted cherry tomato relish

Asian themed flank steak / honey sesame soy glaze

Tomato red wine braised beef short ribs

East coast mussels / tomato garlic shallot white wine broth

BBQ grilled chicken

Chicken parmesan / tomato sauce

Roasted breast of turkey / cranberry apple chutney / pan gravy

or choose a

CARVING STATION

minimum 50 guests

Herb salt crusted prime rib roast / au jus / horseradish cream / Yorkshire pudding

Roasted traditional porchetta / soft potato bun / traditional salsa verde / spiced apple sauce

Maple mustard bourbon glazed Virginia ham / grilled pineapple / pickled onion

Roasted herb garlic leg of lamb / PCL mint sauce / thyme demi-glace / lemon herb tzatziki

DESSERT

served in Mason Jars

Choose Two (2)

Warm cranberry apple crumble / local cranberries / apples / oatmeal crumble

Layered chocolate mousse / dark / white

Lemon meringue pie / lemon curd / graham crumbs / meringue

Black forest trifle / chocolate cake / soaked cherries

Banoffee pie / caramel / banana / whipped cream

No bake cheesecake / fresh blueberry compote

Mini fruit and seasonal berries salad / flavored yogurt

Panna cotta / fresh berries

Served with dinner rolls and butter

Breakfast Options



FULL BUFFET BREAKFAST

\$25 PER PERSON

scrambled eggs
 home-fried potatoes
 pancakes or waffles
 sliced bacon
 pork sausage
 fruit juices
 yoghurt
 fresh fruit salad
 house-made granola
 cold cereals
 croissants
 Danishes
 Muffins
 white and whole wheat bread station

CONTINENTAL BREAKFAST

\$15 PER PERSON

fruit juices
 yoghurt
 fresh fruit salad
 house-made granola
 cold cereals
 croissants
 Danishes
 Muffins
 white and whole wheat bread station

Breakfast Additions

Omelet Station - Add \$10/person
Eggs Florentine – Add \$5.50/person
Eggs Benedict – Add \$7.50/person

Hors D'oeuvres

***Minimum 3 pieces per person*

Hot Hors D'oeuvres

Mini meatballs with spicy marinara dipping sauce

Spanakopita

Variety of mini quiches

Sesame chicken in puff pastry

Caramelized pear and onion crostini

Grilled chorizo with roasted red sweet pepper relish

\$4.95 per piece – 2 dozen minimum per selection

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

Lemon and garlic tiger shrimp

Brie in phyllo pastry with local cranberry compote

Miniature crab cakes with jalapeno Aioli

\$6.95 per piece – 2 dozen minimum per selection

Cold Hors D'oeuvres

Bruschetta on toast points

Herb chicken and walnut salad in a pastry cup

Marinated watermelon and feta skewers

Bocconcini and grape tomato skewers

Sundried tomato and grilled vegetable roulade

\$4.95 per piece – 2 dozen minimum per selection

Smoked salmon rosette with dill cream cheese on cucumber round

Tuna ceviche on root vegetable chip

Tequila and lime poached tiger shrimp with cocktail sauce

Balsamic soaked asparagus spears wrapped in prosciutto

Shaved roast beef with horseradish aioli on garlic crostini

\$6.95 per piece – 2 dozen minimum per selection

PLATED DINNER

***Minimum 3 Course**

Soup



\$10 per person

(Choose one of the following)

- Broccoli and cheddar
- Leek and potato
- Cream of mushroom
- Roast tomato basil
- Corn and potato chowder
- Carrot and saffron bisque
- Roasted butternut squash
- Thai green curry

Add a Sorbet

\$6.50 per person

- Choose one:
- Sweet lemon and ice wine*
 - Raspberry and Grand Marnier*
 - Wild blueberries and port*

Salad Course



\$12 per person

Choose one of the following

Muskoka mixed baby greens – organic baby greens with cherry tomato, julienne carrots, red onion, cucumber, candied pecans and apple cider vinaigrette

Caesar salad – romaine lettuce, herb croutons, shaved pecorino, double smoked bacon and classic creamy dressing

Baby spinach and endive salad – with sliced strawberries, toasted almond slices and creamy poppyseed dressing

Grilled vegetable salad – grilled vegetables served on a bed of organic greens with crumbled goat cheese and citrus basil vinaigrette

Tomato and bocconcini salad – freshly sliced tomato and Bocconcini cheese, basil chiffonade with aged balsamic and extra virgin olive oil

Main Entrée

COMBO PLATE

Choose Protein – you can choose either one or two to be served as a combo

Grilled chicken breast with mushroom Marsala sauce - \$55 per person

Grilled beef tenderloin medallion with merlot jus - \$65 per person

Grilled Atlantic salmon fillet with lemon herbed cream sauce - \$60 per person

All entrees are served with seasonal vegetables and choice of starch

Choose one:

Rice pilaf / roasted herbed potato / garlic mashed potato / scalloped potatoes

NON-COMBO PLATE

Pick one from below - (More than one plated option add \$10 / person)

Maple glazed Atlantic salmon - \$60 per person

Stuffed chicken supreme – stuffed with wild rice, forest mushrooms, dried cranberries, Marsala demi-glace - **\$55 per person**

Whole roasted horseradish and Dijon crusted striploin – rosemary and port demi-glace - **\$65 per person**

Roasted prime rib – served with Yorkshire pudding and au jus - **\$65 per person**

Grilled beef tenderloin – AAA tenderloin served with merlot jus - **\$65 per person**

Choose one:

Rice pilaf / roasted herbed potato / garlic mashed potato / scalloped potatoes

Children's Options -

\$25 per person

BBQ chicken breast

Chicken fingers

Mini pizza

Vegetarian Entrées

Choose one:

\$45 per person (VO can be a Vegan option)

Creamy vegetable risotto – Ontario sweet corn, snap pea, asparagus, arugula, cherry tomato, pea tendrils and shaved pecorino

Roasted portabella mushroom – topped with quinoa, artichoke heart, roasted peppers, sundried tomato and sweet pepper coulis **VO**

Cheese and herb-stuffed tortellini – served with rapini, roasted tomato and basil sauce

Lemon and herb crusted eggplant tower – red pepper tomato sauce, wilted greens, roasted heirloom cherry tomatoes, Israeli cous cous and grilled pita **VO**

Vegetarian curry – paneer, chickpea, summer vegetables stewed in a mild tomato cream curry over basmati rice pilaf, mint raita and grilled papadum

Roast butternut squash ravioli – sage browned butter sauce, toasted almonds and lemon zest



Desserts



\$10 per person

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

New York cheesecake – berry coulis

Crème brûlée – macerated berries

Wild mixed berry crumble – French vanilla ice cream

Individual fruit pie – choose flavour: apple, raspberry, blueberry, cherry mixed berry or coconut cream. Served with French vanilla ice cream

Layered dark and white chocolate mousse – Grand Marnier whipped cream

Chocolate lava cake – whipped cream, mint and fresh raspberry

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

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

Late Night Buffet

\$12 per person

Fresh fruit tray – sliced seasonal fresh fruit with a light fruit dip

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

Potato and cheddar perogies – served with sour cream, green onions and bacon bits

Mac and cheese station – with bacon bits, sauteed mushrooms, grated cheeses and caramelized onion

Mini sliders – choice of two: beef with cheddar, pulled pork, chopped chicken, brie and mushroom

Nacho station – crisp tortilla chips, warm nacho cheese, guacamole, Pico de Gallo, sour cream and green onions

Pizza – choose two styles from vegetarian, cheese, deluxe or pepperoni

Popcorn and candy bar – selection of seasonings and a variety of candies

Smores bar – toasted marshmallow, graham crackers and chocolate fountain

Mini doughnuts – Variety of mini doughnuts with dipping sauces



Wedding cake and cupcake service - \$5/slice

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 juice, regular and diet soft drinks

Each mixed drink contains a minimum of one ounce of alcohol



The client will be charged on a consumption-basis only. A bartender charge of \$35 per hour will apply if consumption is less than \$500.00. A charge of \$3.50 will apply for soft drinks.

Rail Spirits: Gin, Rye, Vodka, White / Dark Rum, Scotch - \$12/ drink (1.25 oz)

House Wine - \$45.00 / bottle

Craft/Domestic Beer Can - \$9.75

Draft 20oz/Imported Beer \$11

**Premium bar prices available upon request

The above prices do not include applicable tax & service charge



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

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
Huntsville Chamber Players ▪ 705-382-3223
Tobin Spring ▪ 705-789-3836
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

Ministers

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