
2025 Wedding Package

LW
LIVING WATER
RESORTS



Wedding Packages

Each Package Includes:

Before your Big Day

- Planning Sessions with an Event Coordinator
- Planning Documents
- Preferred Vendors List
- Wedding Entrée Tasting (up to 4 People)
- Customized Link to Preferred Accommodation Rates for your guests at the Resort
- Discounts at Living Shore Spa and Cranberry Golf Course



During your Reception

- Customized Floor Plan
- Tables and Linen
- Chair Covers
- Podium
- Easels
- Table Settings
- Wine With Dinner (1 bottle of red & one bottle of white per 8 guests)
- Bread Basket and Butter for each table.
- Option of Coffee and Tea Station OR
- Table-Side Coffee and Tea Service
- Cake Cut and Platter
- 3 Choices of Hand Passed Hors d'oeuvres (3 pieces per person)
- Complimentary parking for your guests

After your Reception

- Complimentary Wedding Night Stay in a Living Water Resort One Bedroom Condo

Wedding Package Enhancements

Before your Wedding Enhancements

Wedding Party Tee Times - *Customized/person*

Wedding Party Spa Services - *Customized/person*

Ceremony Enhancements

Waterfront Ceremony - \$750

Cocktail Hour Enhancements

Waterfront Cocktail Hour - \$350

Sparkling Wine Toast Enhancement - \$4/person

Bar Enhancements

Premium Bar Enhancement 5 hour - \$15/person

Premium Bar Enhancement 7 hour - \$20/person Signature

Signature Cocktail Enhancement - \$5/per drink



Please be advised that menu items and prices may change. All prices are subject to HST and an 18% administration fee. Taxes and administration fees are subject to change without notice. At Living Water Resorts, our Food and Beverage Service aims to cater to all guest allergies and dietary needs. While we strive to ensure a safe dining experience, we cannot guarantee a completely allergen-free environment. Changes and substitutes to menu items are available at additional charge. Please note that the pictures displayed are for illustration purposes only and may not reflect the actual portion size or presentation of the items.

Wedding Packages

Signature Willow Wedding Package



3 Course Dinner with 5 Hour
Standard Host Bar
\$167/person

Signature Bear Estate Wedding Package



3 Course Dinner with 7 Hour
Standard Host Bar
\$182/person





Buffet Wedding Packages

- Buffet Dinner with 5 Hour Standard Host Bar: \$149/person
- Buffet Dinner with 7 Hour Standard Host Bar: \$164/person
- Buffet Brunch with 3 Hour Standard Host Bar: \$79/person
- Buffet Brunch with 5 Hour Standard Host Bar: \$99/person

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RECEPTION Hors d'oeuvres

Vegetarian



Falafel Bites | Cucumber & Tomato Salsa, tzatziki | \$33/dozen  ** 


Bocconcini Skewers | Heirloom Cherry Tomatoes | 
Fresh Basil | Reduced Balsamic | \$33/dozen



Spring Rolls | Sweet Chili Lime Dip | \$25/dozen

Arancini | Panko Crusted | Mozzarella | Basil | Tomato Chutney
| \$26/dozen

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze
\$26/dozen  

Chicken Satays | Herb Marinated | Tzatziki \$36/dozen  ** 

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger |  
Garlic Green Onions \$48/dozen

25 People — 2 Selections
26-50 People — 4 Selections
51+ People — 6 Selections
Minimum 2 Dozen per selection

From the Water

Shrimp Cocktail | Cocktail Sauce \$35/dozen

Coconut Shrimp | Sweet Chili Dip | \$26/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton |
Chipotle Aioli | Scented Soy | \$36/dozen

Smoked Salmon | Cucumber Rounds | Capers |
Dill Sour Cream | Red Onion \$28/dozen


Oysters | Lemon Segments | Fresh Horseradish  
Mignonette | Cocktail Sauce | Market Price/dozen



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Plated Dinner

Entrees

CHICKEN SUPREME - Double Creme Brie | Wild Mushroom Jus | Chive Mashed Potatoes | Seasonal Vegetables ** 

BLACKENED SALMON - Cajun Spiced | Mediterranean Salsa | Grilled Lime | Basmati Rice | Seasonal Vegetables  

GRILLED 8oz NEW YORK STRIPLOIN

Served Medium Rare | Chive Mashed Potatoes | Seasonal Vegetables | Garlic Herb Butter | Mushroom Jus





Vegetarian Options

FALAFEL BOWL - Homemade Falafel | Tzatziki | Shredded Carrot | Edamame | Cucumber | Quinoa  | Tomatoes | Beet Hummus | Microgreen Salad | Olive Oil 

Note: Can be made Vegan with No Tzatziki or Cheese

RED THAI CURRY BOWL - Mixed Vegetables | Coconut Thai Curry Sauce | Lemongrass Coconut Scented Rice | Cilantro | Grilled Lime

BUTTERNUT SQUASH RAVIOLI - Rosemary Cream Sauce | Pecans   | Spinach | Julienned Sundried Tomatoes

Vegan Option

VEGAN CURRY BOWL - Thai Curry Sauce | Coconut Jasmine Rice | Mixed Vegetables | Marinated Chickpeas | Cucumber | Lime Wedge | Chilies | Cilantro 

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Plated Dinner

Soups

WILD MUSHROOM

Puff Pastry Croutons | Chives

MAPLE ROASTED BUTTERNUT SQUASH

Crème Fraiche | Chives | Parsnip | Pear

CREAM OF LEAK & POTATO

Crispy Leeks

ROASTED RED PEPPER & TOMATO



Feta | Chives

Salads

FARMERS BLEND



Heritage Greens | Roasted Pear | Dried Cranberries |
Goat Cheese | Toasted Pumpkin Seeds

BERRY



Heritage Greens | Assorted Fresh Berries | Goat Cheese |
Toasted Almonds | Raspberry Vinaigrette

CAESAR

Asiago Cheese | Bacon | Romaine | Croutons | Lemon
Wedge | Roasted Garlic Dressing

Salad Enhancements

Additional \$4/Person

CAPRESE

Heirloom Tomatoes | Cherry Tomatoes | Bocconcini Cheese
| Basil Pesto | Olive Oil | Arugula | Balsamic Glaze

ROASTED HEIRLOOM BEET

Heritage Greens | Roasted Beets | Beet Paint | Goat Cheese |
Radish | Candied Walnuts | Blood Orange Balsamic Vinaigrette



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Plated Dinner

3 Course Dinner

- Choice of One Soup OR One Salad
- Choice of One Protein Entrée AND One Vegetarian Entrée
- Choice of One Dessert


Offer an additional choice of Entree for \$5 a person
A customized seating chart can be provided for \$35
Placecards can be provided for \$4 per person
Place cards with meal selection must be provided 14 days prior to the event.


4 Course Dinner



Additional \$4/Person


- Choice of One Soup AND One Salad
- Choice of One Protein Entrée AND One Vegetarian Entrée
- Choice of One Dessert

Entree Enhancements

BRAISED LAMB SHANK - \$5/person **
Braised New Zealand Lamb Shank | Chive Mashed Potatoes |
Seasonal Vegetables | Port Jus

BEEF SHORT RIBS - \$8/Person 
Beer Braised | Chive Whipped Garlic Potatoes | Seasonal
Vegetables | Port Jus

PAN SEARED HALIBUT - \$9/Person  
Red Thai Coconut Curry Sauce | Fingerling Potatoes | Cilantro
| Seasonal Vegetables

FILET MIGNON 6oz - \$15/Person 
Served Medium Rare | Bacon-Wrapped | Chive Mashed
Potatoes | Seasonal Vegetables | Port Jus



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Plated Dinner

Desserts

CHOCOLATE TRUFFLE CAKE

Chocolate Sauce | Fresh Berries

NEW YORK STYLE CHEESECAKE

Dulce De Leche | White Chocolate Honeycomb |
Chocolate Pearls

TRIPLE MOUSSE CAKE

Dark Chocolate Mousse | Milk Chocolate | White
Chocolate

RASPBERRY SORBET

Fresh Berries



Dessert Enhancements

Additional \$4/Person

CRÈME BRÛLÉE

Almond Biscotti | Fresh Berries

S'MORE TART

Toasted Marshmallow Fluff | Dark Chocolate Pate | Graham
Cracker Crust | Dulce De Leche

VEGAN CHOCOLATE CAKE

Fresh Berries



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Buffet Dinner Menu



- Warm Ciabatta Buns with butter
- Soup Of The Day
- **Caesar Salad** | Crisp Romaine Lettuce | Parmesan Reggiano | Bacon | Croutons | Creamy Garlic Dressing
- **Berry Salad** | Mixed Greens | Fresh Berries | Goat Cheese |  Toasted Almonds | Balsamic Dressing
- Roast Beef Carving Station  
- Homemade Yorkshire Puddings and Au Jus
- Maple Soy Glazed Salmon  
- Vegan Pasta Primavera  
- Lemongrass Scented Rice   
- Roasted Garlic Mashed Potatoes 
- Steamed Vegetables with Vegan Pesto  
- Gourmet Pies & Cakes

All buffets come with Coffee & Tea



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Buffet Brunch Menu

All buffets come with Coffee & Tea

Select any four items from the menu for your buffet.

- Fresh Fruit Muffins — Light Cream Cheese
- Vanilla Icing | Fresh Fruit
- Fresh Fruit Juice Bar Smoothies **
- Acai Bowl Bar — Granola | Fresh Fruit | Honey
- Avocado Toast
- Pancake Station — Fresh Fruit | Mixed Berries | Whipped Cream | Syrup
- Waffle Station — Fresh Fruit | Mixed Berries | Whipped Cream | Syrup
- Yogurt Parfaits - Berries | Granola
- Gourmet Scrambled Eggs
- Maple Bacon
- Turkey Sausage

Cocktail Hour Hors d'Oeuvres (3 pieces per person)

- Mini Chicken & Waffles
- Mini Quiches
- Mini Frittatas
- Mini Breakfast Sliders

Enhance your Brunch Buffet:

- Additional Menu Item - \$5/person
- Eggs Benedict - \$5/person
- Chef-Manned Omelette Station - \$5/person
- Carving Station (options are Peameal Bacon, Cedar Plank Salmon or Striploin) - \$8/person
- **Mimosa Enhancement** - Sparkling Wine | Selection of Fruit Juices - \$4/person



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South Asian Menu Passed Appetizers

Passed Appetizers: Please select four combined options from the vegetarian and non-vegetarian sections.

Vegetarian Appetizers

Vegan Vegetable Pakoras - Potato, Onions | Peas | Cilantro | Chickpea Flour | Cilantro Raita

Vegan Vegetable Samosas with Manchurian Sauce - Potato | Onions | Carrots | Peas

Paneer Tikka Skewers with Mint Chutney - Paneer | Red Onions | Bell Peppers

Aloo Chaat - Potato | Mint Leaves | Coriander Leaves | Pomegranate | Sweet Tamarind Chutney



Menu selections must be finalized at least 21 days before the event.



Non-Vegetarian Appetizers

Chicken Tikka with Mint Chutney - Chicken | Red Onion | Bell Peppers

Butter Chicken Pani Puri - Pani Puri Stuffed with Butter Chicken

Aloo Tikki - Chicken | Onions | Green chili | Ginger | Cilantro Chutney

Fish Pakora - Cod | Potato | Peas | Onions | Lemon Coriander Dip

Shami Kebabs - Beef | Onions | Green Chilies | Garlic | Spices | Tamarind Chutney



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South Asian Menu Plated or Buffet

Main Course - Plated or Buffet Service:
Choose a total of **three options** from the vegetarian and non-vegetarian selections.

Sweets – Plated or Buffet Service:
Choose a total of two options from the selections.

Main Course - Vegetarian

All Entrees served with Basmati Rice, Butter Naan or Papadum

- Kofta Masala** - Mix Vegetables Kofta | Masala Korma Sauce
- Vegetable Korma** - Potatoes | Tomato | Carrots | Peas | Green Beans
- Vegetarian Biryani** - Basmati Rice | Vegetables | Mint | Spices
- Chana Masala** - Chickpeas | Onion | Tomato | Spices
- Paneer Butter Masala** - Paneer | Tomato Butter Sauce

Main Course - Non-Vegetarian

All Entrees served with Basmati Rice, Butter Naan or Papadum

- Butter Chicken** - Butter Chicken Sauce | Tikka Chicken
- Chicken Vindaloo** - Marinated Chicken | Fresh Herbs | Spices
- Fish Curry** - Cod | Onions | Ginger | Garlic | Tomato | Spices
- Chicken Korma** - Chicken | Potato | Tomato | Carrots | Peas | Green Beans | Riata
- Rogan Josh** - Lamb | Spices | Herbs | Saffron Rice
- Chicken Muradabadi Biryani** - Chicken | Vegetables | Mint | Spices

All plated and buffets come with Coffee & Tea



Sweets

- Paan Kulfi** - Paan leaves | Condensed Milk | Aromatic Spices
- Rice Kheer** - Rice | Milk | Saffron | Cardamon
- Rasmalai** - Sweetened Cheese | Thickened Milk | Saffron | Cardamom
- Gulab Jamun** - Rose Flavored Sugar Syrup



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Late Night Snacks

Served Between 9:00pm & 11:00pm

Note: Minimum late-night count should be at least 75% of the guest count.

SLIDER STATION \$18/person ** 

Fried Chicken | Lettuce | Pickles | Spicy Aioli

Bacon Cheddar Burgers | Lettuce | Tomatoes | Roasted Garlic Aioli

Falafel | Tzatziki | Tomato | Cucumber Wrap

OYSTER STATION (Market Price) - Chef Manned Station  

Fresh Horseradish | Tequila Lime Mignonette | Cocktail Sauce | Lemons

BUILD YOUR OWN POUTINE \$12/person

Quebec Cheese Curds | House-made Gravy | Assorted Garnishes

Add Pulled Pork - \$3/person

**Gravy can be gluten-free upon request

PIZZA STATION \$16/person 

Pepperoni | Cheese | Grilled Vegetable | Tomato Sauce or Pesto Based

**Gluten-free dough available upon request

TACO BAR \$14/person  ** 

Soft & Hard Shells | Shredded Chipotle Chicken | _____

Classic Mexican-Style Ground Beef With All Accompaniments

| Braised Lentils available upon request

CHARCUTERIE \$20/person ** 

Assorted Cheeses and Cured Meats | Cornichons | Fruits | _____

Assorted Nuts | Kalamata & Stuffed Olives |

Variety of Chutneys & Compotes | Pickled Vegetables |

French Baguette & Assorted Crackers

VEGETABLE PLATTER with HUMMUS \$6/person   ** 

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Standard Bar

BOTTLED DOMESTIC BEER

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

CIDER

Rotating Local Ciders -
based on seasonal availability

WINE

Terre Passeri Bianco (White)
Terre Passeri Rosso (Red)
Louis Bernard Louis Costieres De Nimes (Red)
Louis Bernard Louis Costieres De Nimes (White)

SPIRITS

Phoenix Vodka
Crown Royal Whiskey
Beefeater Gin
Johnnie Walker Red Scotch
Bacardi White Rum
NUTRL Vodka Soda

STANDARD CAESAR

Clamato | Vodka | Celery Salt
| Lemon | Spicy Bean Garnish



Signature Drink Enhancements

Elevate your event and treat your guests to a signature drink!
\$5/drink

MOSCOW MULE | Vodka | Lime Juice | Ginger Beer

CUCUMBER LEMONADE | Beefeater Gin | Cucumber |
Lemon Juice | Simple Syrup

MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup

RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit |
Orange Juice | Soda

WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit |
Orange Juice | Soda

*Includes Bartender, Ice, Glassware,
Pop, Juice, Citrus Garnishes*

****Selection is subject to availability, equivalent
substitutions may be made.****

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Premium Bar

BOTTLED DOMESTIC

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

IMPORTED BEER

Corona
Heineken
Stella Artois

CRAFT BEER

Rotating Local Craft Beers -
based on seasonal availability

CIDER

Queen Street
Brick Works 1904
Rotating Local Ciders -
based on seasonal availability

STANDARD CAESAR

Clamato | Vodka | Celery Salt
| Lemon | Spicy Bean Garnish

WINE

Terre Passeri Blanco (White)
Terre Passeri Rosso (Red)
Louis Bernard Louis Costieres De Nimes (Red)
Louis Bernard Louis Costieres De Nimes
(White)

PREMIUM WINE ENHANCEMENT: \$18 PER BOTTLE

Wente Morning Fog Chardonnay, California
Wente Southern Hills Cabernet Sauvignon

SPIRITS

Phoenix Vodka
Crown Royal Whiskey
Beefeater Gin
Johnnie Walker Red Scotch
Bacardi White Rum
NUTRL Vodka Soda

PREMIUM SPIRITS

Georgian Bay Vodka
Collingwood Whiskey
Bombay Sapphire Gin
Jose Cuervo Reposado Tequila
Bacardi Gold Rum



Signature Drink Enhancements

Choice of One is Included

Elevate your event and treat your guests to a signature drink!

MOSCOW MULE | Vodka | Lime Juice | Ginger Beer

CUCUMBER LEMONADE | Beefeater Gin | Cucumber |
Lemon Juice | Simple Syrup

MOJITO | Lamb's White Rum | Mint | Lime | Simple Syrup

RED SANGRIA | Red Wine | Triple Sec | Seasonal Fruit |
Orange Juice | Soda

WHITE SANGRIA | White Wine | Triple Sec | Seasonal Fruit
| Orange Juice | Soda

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Build-Your-Own Caesar Bar Station

\$40/hour for bar service
\$10.75 per drink

Our bartender will get you started so you can garnish to perfection!

Tequila, Vodka, or Gin | 1oz.
Clamato Juice
Spiced Rimmer

Garnish Options:

| | |
|------------------------------------|-----------------------|
| Celery | Asparagus |
| Olives | Cocktail Onions |
| Spicy Green Beans | Cucumber |
| Quartered Dill Pickles | Lime |
| Mini Corn on the Cob (on a skewer) | Lemon |
| Pickled Peppers | Horseradish |
| Pepperoni Sticks | Worchestershire |
| Bacon | Red Hot Tobasco Sauce |



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Accommodations

Living Water Resorts

Living Water Resorts Is Two Properties On One Resort. We Offer Various Room Sizes and Types to Suit Your Guests Needs

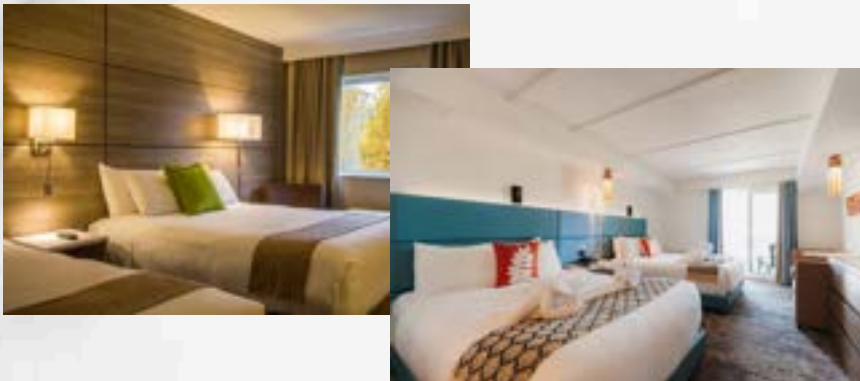
Living Water Resort & Spa accommodations:

- Deluxe Rooms
- One Bedroom Condos
- Two Bedroom Condos

Living Stone Golf Resort accommodations

- Classic Hotel Rooms

Our Rooms create a comfortable environment designed for relaxation and indulgence. We offer 760 sq. ft. one-bedroom Condos that sleep up to four guests, and 320 sq. ft. Deluxe Rooms that sleep two to four guests and Hotel Rooms that sleep two to four guests.



LIVING WATER RESORT & SPA

1 & 2 BEDROOM CONDO AMENITIES INCLUDE:

- One Bedroom offers a King bed in master bedroom
- Two Bedroom offers a King bed in master bedroom & 2 Queen beds in second bedroom

BOTH CONDOS OFFER:

- Pull-out sofa
- Complimentary access to wireless Internet
- Flat screen TVs in living room, master and second bedroom
- Full kitchen with appliances
- Flatware, glassware, and utensils for up to eight people
- Living room with dining room table

DELUXE ROOM AMENITIES INCLUDE:

- 2 Queen beds or 1 King bed
- Complimentary access to wireless Internet
- Flat screen TV with on-demand movies
- Kitchenette with cooktop, microwave, & mini fridge
- Flatware, glassware, and utensils for four people

LIVING STONE GOLF RESORT

CLASSIC HOTEL ROOM AMENITIES INCLUDE:

- 2 queen beds or 1 king bed with pullout sofa
- Complimentary access to wireless Internet
- Flat screen TV with on-demand movies
- Mini fridge in every room

Amenities Dine. Play. Pamper

On-site amenities include a luxurious pool with a waterslide, as well as a fitness room, fitness studio, waterfront restaurant, full-service spa, marina with boat rentals, and more. Guests also have access to our scenic 19-hole golf course and seasonal outdoor adult-only pool.

On-site Dining

LAKESIDE SEAFOOD & GRILL

For award-winning, upscale lakeside dining, come to Lakeside Seafood & Grill and savour the most delectable meals. Impeccable service and amazing views of Georgian Bay. Serving breakfast, lunch, and dinner, with indoor and outdoor seating, and open year 'round.



STATION ON THE GREEN

Our no-reservations required pub-style eatery. Station on the Green is the largest patio in Collingwood and overlooks the first hole of our golf course and the scenic Blue Mountain. Serving lunch and dinner, with indoor (limited) and outdoor seating and live music. Open seasonally.



LIVING SHORE SPA

Our full-service spa is located in Collingwood, Ontario and is the perfect place to unwind and escape from the hustle and bustle of everyday life. We have the area's only Aquapath™, as well as Infrared Halo-therapy. Living Shore Spa provides relaxation massages, facials, body treatments and luxurious foot treatments.



CRANBERRY GOLF COURSE

Situated off the shores of Georgian Bay with picturesque views of Blue Mountain, Cranberry Golf Course ranks among Ontario's most beautiful. Cranberry's 18-hole championship-style golf course is 6,557 yards of pure golfing pleasure. Spend the afternoon playing a round of golf after your afternoon meeting or practice your swing at our state-of-the-art practice facility.

