



WEDDING PACKAGE

LIVING WATER

2024

RESORTS



WEDDING | Packages

Each Package Includes:

Before

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

During Your Reception

- 3 Choices of Hand Passed Hors D'oeuvres (3 pieces per person)
- Complimentary Parking for your guests

During Your Dinner

- Customized Floor Plan
- Tables and Linen
- Chair Covers
- Podium
- Easels
- Glassware
- Wine With Dinner (1 bottle of red, and one bottle of white per 8 guests)
- Bread Basket and Butter for each table.
- 3 Hour Coffee and Tea Station
- Cake Cut and Platter

After

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



Willow Wedding Package

3 Course Dinner with 5 Hour Standard Host Bar

\$147/person

Signature Bear Estate Wedding Package

3 Course Dinner with 7 Hour Standard Host Bar

\$162/person

PACKAGE | *Enhancements*

Before Your Wedding Enhancements

Wedding Party Tee Times-Customized/person

Wedding Party Spa Services-Customized/person

Ceremony Enhancements

Waterfront Ceremony-starting at \$750

Cocktail Hour Enhancements

Waterfront Cocktail Hour-starting at \$350

Champagne Toast Enhancement \$3/person

Bar Enhancements

Premium Bar Enhancement 5 hour-\$15/person

Premium Bar Enhancement 7 hour-\$20/person

Signature Cocktail Enhancement-\$4/per drink

Dinner Enhancements

4 Course Enhancement \$10/person

Selection of Starter, Entrée and Dessert Enhancements



Vegetarian

Falafel Bites | Cucumber & Tomato Salsa, tzatziki 🌱

Spanakopita | Spinach | Feta | Chives

Bocconcini Skewers | Heirloom Cherry Tomatoes | Fresh Basil |
Reduced Balsamic 🌱

Spring Rolls | Sweet Chili lime Dip 🌱

Margherita Arancini | Panko Crusted | Mozzarella | Basil | Tomato
Chutney

From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze 🌱🍷

Chicken Satays | Herb Marinated | Tzatziki 🌱

Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger | Garlic
Green Onions | *Additional \$2/Person* 🌱🍷

Swedish Meatballs | Cranberry Sauce | *Additional \$2/Person* 🍷

4oz Beef Burger Sliders | Mini Brioche Bun | Arugula | Truffle Aioli |
Additional \$4/Person

From the Water

Mini Crab Cakes | Panko crusted | Chili Aioli | Chive

Smoked Salmon | Cucumber Rounds | Capers | Dill Sour Cream
Red Onion 🌱

Coconut Shrimp | Sweet Chili Dip

Shrimp Cocktail | Cocktail Sauce | *Additional \$2/Person* 🌱🍷

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton | Chipotle
Aioli | Scented Soy | *Additional \$2/Person* 🍷

Oysters | Lemon Segments | Fresh Horseradish | Mignonette | Cocktail
Sauce | *Additional Price Per Person/Market Price* 🌱🍷

Desserts

Mini Lemon Tarts | Short Bread, Lemon Curd, Whipped Cream

Churros | Dulce de Leche

RECEPTION

hour of oeuvre

Package Includes 3 Selections

Enhancements Additional to Package Price
Additional Choices Priced Per Dozen Above
Package Price



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 🌱

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

CAESAR | Kale | Shaved Parmesan Reggiano Cheese | Bacon |
Romaine | Lardons | Croutons | Lemon Wedge | Roasted
Garlic Dressing

ENTREES

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

BEEF BOLOGNESE | Penne Noodles | Mozzarella | Parmesan | Basil

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

VEGETARIAN OPTIONS

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

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

DINNER | Selections

DESSERTS

HOME MADE TIRAMISU

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 🌱🌱

3 Course Package Includes Choice of:

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

4 Course Enhancement Includes Choice of:

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



DINNER | Enhancements



ENTREE ENHANCEMENTS

SWEET AND STICKY LAMB SHANK - \$5/Person

Braised New Zealand Lamb Shank | Hoisin Glaze | Sesame Seeds | Green Onion | Basmati Rice | Seasonal Vegetables 🍷

GRILLED 8oz NEW YORK STRIPLOIN - \$8/Person

Served Medium Rare | Chive Mashed Potatoes | Seasonal Vegetables | Garlic Herb Butter | Red Wine Mushroom 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 🍷🍷

FILLET MIGNON 6oz - \$15/Person

Served Medium Rare | Bacon-Wrapped | Garlic Herb Butter | Chive Mashed Potatoes | Seasonal Vegetables | Port Jus 🍷

DESSERT ENHANCEMENTS – Additional \$3/Person

CRÈME BRULEE | Almond Biscotti | Fresh Berries

S'MORE TART | Toasted Marshmallow Fluff | Dark Chocolate Pate | Graham Cracker Crust | Dulce De Leche

VEGAN CHOCOLATE CAKE | Fresh Berries 🍷

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 🍷

SOUP ENHANCEMENTS – Additional \$2/Person

LAKESIDE'S SEAFOOD CHOWDER | Georgian Bay Whitefish | Bay Scallops | Red Potatoes | Ontario Corn

All Enhancements are Above Package Price

*Enhancement Fees Subject to Change

MUSSEL STATION \$14/person 🌱

P.E.I Mussels | Red Thai Curry with Shrimp
| White Wine Cream Sauce

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

DIPPING STATION \$10/person

Hummus | Guacamole | Crudité | Falafel | Warm Spinach Artichoke

Dip | Crostini's | Crackers | Assorted Flatbreads

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

FRUIT & BERRY PLATTER \$8/person

Selection of Fresh Cut Fruit & Seasonal Berries 🌱🏠

VEGETABLE PLATTER \$6/person

Selection of Fresh Seasonal Vegetables 🌱🏠

LATE NIGHT

Snacks

Served Between 9:00pm - 11:00pm



STANDARD BAR *Menu*

BOTTLED DOMESTIC

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

WINE

Seasons Lakeview Cellars
Cabernet Merlot
Pinot Grigio

CIDER

Seasonal Selection

SPIRITS

Polar Ice Vodka
Wiser's Whiskey
Beefeater Gin
Ballantine's Scotch
Lamb's White Rum

STANDARD CAESAR

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

Includes Bartender, Ice, Glassware, Pop, Juice, Citrus Garnishes
**Selection is subject to availability, equivalent*
substitutions may be made

SIGNATURE DRINK ENHANCEMENTS | \$4/per drink

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

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

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish



PREMIUM BAR *Menu*

BOTTLED DOMESTIC

Mill Street Organic
Alexander Keith's
Budweiser
Bud Light

IMPORTED BEER

Corona
Heineken
Stella Artois

CRAFT BEER

Muskoka Brewery
Collingwood Brewery
Black Bellows White

CIDER

Ardiel
Strongbow

WINE

Seasons Lakeview Cellars
Cabernet Merlot
Pinot Grigio

SPIRITS

Polar Ice Vodka
Wiser's Whiskey
Beefeater Gin
Ballantine's Scotch
Lamb's White Rum

PREMIUM SPIRITS

Ketel One Vodka
Crown Royal Whiskey
Tanqueray Gin
Appleton Rum
Johnnie Walker Red Label

STANDARD CAESAR

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



*Includes Bartender, Ice, Glassware, Pop, Juice, Citrus Garnishes
*Selection is subject to availability, equivalent
substitutions may be made*

SIGNATURE DRINK ENHANCEMENTS | Choice of One

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

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

PREMIUM CAESAR | Vodka | Clamato Juice | Premium Rimmer | Fresh Horseradish | Celery | Lemon | Lime | Spicy Bean Garnish



LIVING WATER
RESORTS
GROUP SALES

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