
Group Menu 2025

LW
LIVING WATER
RESORTS



Farmhouse Breakfast Buffet

\$33/person (minimum 20 people)

Offered Monday, Thursday, Sunday

- Scrambled Eggs with Chives   
- Crispy Bacon  
- Turkey Sausages
- Herb Spiced Home Fries   
- Flavored Yogurt with Granola 
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter   

Southwest Breakfast Buffet

\$33/person (minimum 20 people)

Offered Tuesday & Friday

- Scrambled Eggs with Pico & Monterey Jack Cheese   ** 
- Crispy Bacon  
- Peameal Bacon  
- Herb Spiced Home Fries   
- Yogurt with Granola 
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter   



Breakfast Buffet

All buffets come with Coffee & Tea



Note: Menus outside of the daily rotation are available for an additional \$5 per person

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. 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.










Breakfast Buffet

All buffets come with Coffee & Tea

Living Water Fusion Breakfast Buffet

\$33/person (minimum 20 people)




Offered Wednesday & Saturday

- Scrambled Eggs with Spinach and Asiago   ** 
- Crispy Bacon  
- Belgium Waffles with Maple Syrup
- Herb Spiced Home Fries 
- Yogurt with Granola 
- Assorted Freshly Baked Pastries & Danishes
- Fresh Seasonal Fruit Platter   

Sunrise Buffet

\$21/person (minimum 10 people)

Offered Daily

- Seasonal Fruit Platter   
- Assorted Breakfast Pastries & Muffins
- Yogurt with Granola 

***Add extra \$11 / person for Bacon and Egg



Enhance your Breakfast Buffet with:

Turkey Sausage - \$3/person

Home-made Chipotle   
Baked Bean Medley - \$2/person

Crème Brûlée French Toast 
with Dulce De Leche - \$6/person

90%

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MORNING & AFTERNOON Breaks

All buffets come with Coffee & Tea





Morning Classic

\$13/person

- Fruit Platter   
- Assorted Cookies

Pick Me Up

\$15/person

- Fruit Platter   
- Yogurt 
- Granola
- Chocolate Chip Banana Bread

The New Yorker

\$17/person

- Smoked Salmon | Multigrain & Plain Bagels |
- Lemon Dill Cream Cheese & Regular Cream Cheese |
- Pickled Onions | Guacamole | Spinach | Sliced Cucumbers | Capers

Charcuterie Platters

\$22/person

- Assorted Cheeses and Cured Meats | Cornichons | Fruits |
- Assorted Nuts | Kalamata & Stuffed Olives |
- Variety of Chutneys & Compotes | Pickled Vegetables |
- French Baguette & Assorted Crackers

Afternoon Classic

\$13/person

- Vegetable Crudit  with Ranch
- Brownies

Health Nut

\$22/person

- Roasted Garlic Hummus | Guacamole | Tzatziki |
- Falafel Bites | Warm Assorted Olives | Mini Naan |
- Corn Chips | Kind Bar

The Snacker

\$16/person

- Assorted Chips & Popcorn
- Assorted Chocolate Bars and Candies

Continuous Coffee Service for 3 hours

\$5/person

Add Whole Fruit

\$2/person

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GOURMET SANDWICHES BOXED LUNCH

\$27/person

Includes Bottle of Water, Piece of Fresh Fruit, Bag of Chips & Snacks

Prime Rib

Horseradish Aioli | Dijon | Cheddar | Lettuce | Ciabatta Bun

Oven Roasted Turkey

Roasted Garlic Aioli | Lettuce | Tomato | Swiss Crisp Bacon | Ciabatta Bun

Black Forest Ham

Swiss | Dijon Mustard | Roasted Garlic Aioli | Lettuce | Ciabatta Bun

Caprese

Arugula | Pesto | Roasted Garlic Aioli | Bocconcini Cheese | Reduced Balsamic
Tomato | Ciabatta Bun



VEGAN

Grilled Veggie Sandwich

Eggplant | Zucchini | Roasted Pepper | Vegan Pesto | Balsamic Reduction | Ciabatta Bun

Note: All available with gluten-free buns

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Lunch Buffet





All buffets come with Coffee & Tea

Farmhouse Lunch Buffet

\$35/person (minimum 20 people)

Offered Monday, Thursday, Sunday

(Chef Manned Outdoor BBQ – \$250. Not available as a BBQ experience during the winter or inclement weather)

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Balsamic Dressing | Green Goddess Dressing  
- Potato Salad — Served with Hard Boiled Eggs | Cheddar Cheese | Bacon Bites 
- Grilled Beef Burgers
(Impossible Meat Burgers available upon requests)
- Mild Italian Sausages 
- Burger Buns
- All Accompaniments for Burgers & Sausages
- Assorted Dessert Platters

Note: Menus outside of the daily rotation are available for an additional \$5 per person







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Southwest Lunch Buffet

\$35/person (minimum 20 people)

Offered Tuesday & Friday

- Roasted Corn Salad — Roasted and Charred Corn | Red Onions | Cilantro | Chilies | Queso Fresco | Lime Vinaigrette   ** 
- Fiesta Salad — Romaine | Corn Black Bean & Mango Salsa | Crispy Corn Tortilla Strips | Red Onions | Guacamole | Chipotle Lime Dressing 
- Mexican Beef
- Chipotle Braised Chicken
- Sauteed Peppers and Onions
- Red Beans and Rice
- Soft Flour Tortilla and Hard Corn Shells
- All Accompaniments for Taco and Fajita Bar
- Cinnamon Sugar Churros – Dulce De Leche and Chocolate Sauce

Living Water Fusion Lunch Buffet

\$35/person (minimum 20 people)

Offered Wednesday & Saturday

- Thai Chicken Soup  
- Sesame Ginger Chopped Salad – Napa & Purple Cabbage | Bell Peppers | Carrots | Edamame Green Beans | Bean Sprouts  
- Coconut Thai Curry Chicken  
- Fried Tofu   
- Bao Steam Buns with Assorted Toppings  ** 
- Soy and Garlic Sauteed Baby Bok Choy
- Assorted Dessert Platters

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Build Your Power Bowl Buffet

\$35/person (minimum 20 people)

Offered Daily





- Heritage Greens Salad | Tuscan Kale and Tri-Coloured Quinoa Salad | Romaine Lettuce Salad
- Choice of Dressings — Balsamic Dressing | Green Goddess Dressing | Poppy Seed Dressing
- Assorted Topping and Proteins for Your Power Bowl: *(Chef-Manned if there are 25 people or more)*
Grilled Chicken | Grilled Sirloin | Falafel Bites | Marinated Chickpeas | Fresh Tomatoes | Cucumbers | Julienned Carrots | Olives | Corn | Black Beans | Assorted Cheeses | Guacamole | Assorted Nuts | Couscous | Dried Apricots | Roasted Beets | Shredded Purple Cabbage | Julienned Peppers | Edamame
- Assorted Desserts

Note: Check with your event coordinator about specific allergens

Build Your Own Deli Sandwich Buffet

\$29/person (minimum 10 people)

Offered Daily

- Farmer's Blend Salad | Choice of Balsamic Dressing and Poppy Seed Vinaigrette
- Broccoli Salad | Dried Cranberries | Red Onion | Cheddar Cheese | Toasted Pumpkin Seeds  
- Assorted Deli Meats, Sliced Cheese, Gourmet Fresh Bread Selection
- Assorted Mayo's & Mustards
- Egg & Tuna Salad
- Assorted Dessert Squares
- Fresh Whole Fruit  

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Flavours of South Asia *Passed Appetizers*

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

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



Lunch Buffet – \$35 per person
(Minimum of 25 people)

Dinner Buffet – \$52 per person
(Minimum of 25 people)

Plated Dinner – \$66 per person
(Minimum of 25 people)

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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Flavours of South Asia

Passed Appetizers

Plated Dinner – Main Course:
Choose a total of three options from the vegetarian and non-vegetarian selections.

Lunch Buffet – Main Course:
Choose a total of two options from the vegetarian and non-vegetarian selections.

Dinner Buffet – Main Course:
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.

All plated and buffets come with Coffee & Tea



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

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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RECEPTION

Hors d'oeuvres

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

Vegetarian



Falafel Bites | Cucumber & Tomato Salsa, tzatziki
\$36/dozen  ** 



Bocconcini Skewers | Heirloom Cherry Tomatoes |
Fresh Basil | Reduced Balsamic | \$36/dozen 



Spring Rolls | Sweet Chili lime Dip | \$27/dozen

Arancini | Panko Crusted | Mozzarella | Basil | Tomato
Chutney | \$28/dozen



From the Land

Candied Bacon Lollipops | Dijon & Brown Sugar Glaze
\$28/dozen  


Chicken Satays | Herb Marinated | Tzatziki \$39/dozen  ** 


Marinated Beef Satays | AAA Beef | Soya Sauce | Ginger |
Garlic | Green Onions \$52/dozen  



From the Water

Shrimp Cocktail | Cocktail Sauce \$38/dozen  

Coconut Shrimp | Sweet Chili Dip | \$28/dozen

Sesame Seared Ahi Tuna | Seaweed Salad | Crisp Wonton |
Chipotle Aioli | Scented Soy | \$38/dozen 

Smoked Salmon | Cucumber Rounds | Capers |
Dill | Sour Cream | Red Onion \$30/dozen 

Oysters | Lemon Segments | Fresh Horseradish |  
Mignonette | Cocktail Sauce | \$22/half dozen or \$44 /dozen
(Minimum 6 dozen)

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Farmhouse Dinner Buffet

\$52/person (minimum 20 people)

Offered Monday, Thursday, Sunday

(Chef Manned BBQ Outdoors–Fee of \$250. Not available as a BBQ experience during the winter, or inclement weather)

- Warm Ciabatta Buns with butter
- Caesar Salad — Romaine Lettuce | Bacon Bits | Garlic Croutons | Asiago | Creamy Garlic Dressing
- Berry Salad – Mixed Greens | Fresh Berries | Goat Cheese | Toasted Almonds | Balsamic Dressing 🌱
- Barbecued Pork Back Ribs with BBQ Sauce 🍷
- Cajun Marinated Thigh & Drum Sticks
- **Vegetable Kabobs (available upon request) 🌱🌾
- Seasonal Vegetables 🌱🌾
- Black Bean Dirty Rice
- Assorted Pies 🌱



Dinner Buffet

All buffets come with Coffee & Tea









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Southwest Dinner Buffet

\$52/person (minimum 20 people)

Offered Tuesday & Friday

- Cheddar Biscuits
- Black Bean and Corn Soup **
- White Cheddar Macaroni and Cheese
- Blackened and Baked Salmon 
- Buttermilk Fried Chicken
- Garlic Mashed Potatoes 
- Seasonal Vegetables 
- Sweet Table

Living Water Fusion Dinner Buffet

\$52/person (minimum 20 people)

Offered Wednesday & Saturday

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Balsamic Dressing | Green Goddess Dressing 
- Thai Rice Noodle Salad — Cilantro | Bell Peppers | Cucumber | Red Onion | Shredded Carrot | Sesame Soy Vinaigrette 
- Crispy Vegetable Spring Rolls | Sweet Chili Sauce | Chives 
- General Tsao Chicken — Sesame Seeds | Green Onion | Chili 
- Baked Salmon | Honey Soy Glaze | Sesame | Scallions 
- Jasmine Lemongrass Steamed Rice 
- Garlic Sauteed Vegetables 
- Sweet Table

Note: Menus outside of the daily rotation are available for an additional \$5 per person









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Special Enhance BBQ Dinner

\$63/person (minimum 20 people)

Offered Daily

(Chef Manned Outdoor BBQ - \$250. Not available as a BBQ experience during the winter or inclement weather)

- Farmer's House Salad — Heritage Mixed Greens | Fresh Assorted Veggies | Choice of Balsamic Dressing, Poppy Seed Vinaigrette   
- Beef Sirloin
- BBQ Chicken Breasts
- Corn on the Cob  
- Baked Potatoes — Sour Cream| Cheese| Butter| Chives| Bacon Bits (all on the side)   
- Chef's Choice of Assorted Desserts



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Hurontario Mills Buffet

\$77/person (minimum 50 people)

For groups of 25-49 people, a \$250 chef fee applies

Offered Daily

- 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



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Plated Dinner

3 COURSE DINNER \$66/person

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

4 COURSE DINNER \$71/person

- Choice of One Soup *AND* 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

For planners offering more than one entree, place cards with coding are required. These can be provided by your coordinator:

** Groups less than 30 - \$60*

** Groups 31- 100 - \$100*

** Groups 101 and over - \$150*

Customized seating charts available for \$35 per set

Place cards with meal selection must be provided 14 days prior to the event.



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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


Plated Dinner





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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 Vegan with No Tzatziki and 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

ENTREE ENHANCEMENTS

BRAISED LAMB SHANK - \$5/person

Braised New Zealand Lamb Shank | Chive Mashed Potatoes | Seasonal Vegetables | Port Jus **

BEEF SHORT RIBS - \$9/Person

Beer Braised | Chive Whipped Garlic Potatoes | Seasonal Vegetables | Port Jus

PAN SEARED HALIBUT - \$10/Person

Red Thai Coconut Curry Sauce | Fingerling Potatoes | Cilantro | Seasonal Vegetables

FILLET MIGNON 6oz - \$16/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 \$3/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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SLIDER STATION \$19/person ** 

Fried Chicken | Lettuce | Pickles | Spicy Aioli

Bacon Cheddar Burgers | Lettuce | Tomatoes | Roasted Garlic Aioli


Falafel | Tzatziki | Tomato | Cucumber Wrap

BUILD YOUR OWN POUTINE \$13/person

Quebec Cheese Curds | House-made Gravy | Assorted Garnishes

Add Pulled Pork - \$3/person

****Gravy Options 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 \$15/person   ******

Soft & Hard Shells | Shredded Chipotle Chicken |

Classic Mexican-Style Ground Beef With All Accompaniments

| Braised Lentils available upon request

CHARCUTERIE \$22/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 \$7/person   ****** 



Late Night Snacks

Minimum of 20 people

*****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. 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.*****

Standard Bar Menu

BOTTLED DOMESTIC \$8.50 each	STANDARD WINE
Mill Street Organic	\$10.50 per glass (5oz) \$45.50/bottle
Alexander Keith's	Terre Passeri Bianco (White)
Budweiser	Terre Passeri Rosso (Red)
Bud Light	
	PREMIUM WINE
IMPORTED BEER \$9.75 each	\$55/bottle
Corona	Redstone Bistro Chardonnay (White)
Heineken	Redstone Bistro Cabernet (Merlot)
Stella Artois	
	SPARKLING WINE \$74.50/Bottle
CRAFT BEER \$10.25 each	Masi Modello Prosecco
Rotating Local Craft Beers - based on seasonal availability	
	SPIRITS \$8.50/1oz
CIDER \$10.25 each	Phoenix Vodka
Queen Street	Crown Royal Whiskey
Brick Works 1904	Beefeater Gin
Rotating Local Ciders - based on seasonal availability	Johnnie Walker Red Scotch
	Bacardi White Rum
	NUTRL Vodka Soda
STANDARD CAESAR 10.25 each	PREMIUM SPIRITS \$10/1oz
Clamato Vodka Celery Salt Lemon Spicy Bean Garnish	Georgian Bay Vodka
	Collingwood Whiskey
	Bombay Sapphire Gin
	Jose Cuervo Reposado Tequila
	Bacardi Gold Rum



SIGNATURE DRINK ENHANCEMENTS | Choice of One
Elevate your event and treat your guests to a signature drink!
\$10.75/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

13% HST including in the listed beverage price; Taxes and administration fees are subject to change with out notice.

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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	Worcestershire
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.

