



WEDDING PACKAGES

2025-2026

# Wedding Venues

## CEREMONY SITES

### THE ISLAND

- Private island on Calabogie Lake
  - Seats 80-100
- Customizable archway
- Wooden benches
- Electrical outlet

**\$1500**

### THE BEACHFRONT

- Grassy point along the shores of Calabogie Lake
- Adjacent to the beach
- Seats 100+ guests
- Ability to customize by adding an outdoor tent
- Includes up to 100 chairs

**\$1500**

### THE MOUNTAIN

- Our most unique venue
  - Say “I do” with a view
- Mountain top ceremony
- Chair seating for guests
  - Chairlift operating

**\$3500**

# Wedding Venues

## RECEPTION ROOMS

### MADAWASKA ROOM

- Seats up to 70 guests
  - Private patio
- Setup with linens, plate-ware, flatware & glassware
  - Round tables
  - Chairs
  - Cake cutting
- Wedding tasting for two
- Wine tasting for two
- Add a bar for \$250**

**\$1000**

### BALCK DONALD

- Seats up to 120 guests
- Private deck overlooking the ski hill
- Setup with linens, plate-ware, flatware & glassware
  - Round tables
  - Chairs
  - Cake cutting
- Wedding tasting for two
- Wine tasting for two
- Add a bar for \$250**

**\$1500**

### ALGONQUIN/ANNEX

- Seats up to 154 guests
- Access to outdoor deck overlooking the ski hill
- Setup with linens, plate-ware, flatware & glassware
  - Round tables
  - Chairs
  - Cake cutting
- Wedding tasting for two
- Wine tasting for two
- Add a bar for \$250**
- Capacity for 220 guests + **\$500**

**\$2000**

# Wedding Menu

## B U F F E T

### SEASONAL BUFFET

- Salad bar
- Bread & butter
- Carving station
- Choice of 2 hot items
  - Roasted potatoes
- Seasonal vegetable
  - Dessert table
  - Coffee & tea

**\$85/PERSON**

### LATE-NIGHT SNACKS

- Sliders **\$13**
- Poutine bar **\$11**
- Cheese fondue **\$15**
- Chocolate fondue **\$15**
- Crudité w ranch & hummus **\$10**
- Flavoured popcorn **\$5**
- Chicken wing bar **\$15**
- Finger sandwiches **\$12**
- Mac & cheese bar **\$15**
- Taco bar **\$15**

**PER PERSON PRICING**

\*All food and beverage is subject to HST & 18% service fee\*

## SPRING/SUMMER BUFFET

### SALAD BAR

- Romaine lettuce, kale, spinach, tomato, cucumber, shredded carrot, red onion, croutons, bacon bits, Parmesan cheese, assorted dressings

### CHOICE OF TWO

- Chicken suprême w lemon caper sauce
- Pork tenderloin w roasted stone fruit & Port glaze
- Baked salmon w white wine beurre blanc
- Quinoa stuffed aubergine w ratatouille
- Penne alla Vodka

### **ROAST BEEF CARVING STATION**

Seasonal vegetables & roasted herb potatoes

### DESSERT BAR

- Fresh fruit platter
- Chocolat mousse cake
- Crème Brûlée cheesecake

## FALL/WINTER BUFFET

### SALAD BAR

- Romaine lettuce, kale, spinach, shredded beets, shredded carrot, red onion, seeds, dried fruit croutons, bacon bits, Parmesan cheese, assorted dressings

### CHOICE OF TWO

- Chicken suprême w wild mushroom cream sauce
- Pork tenderloin w cranberry & green peppercorn sauce
- Baked salmon w Béarnaise sauce
- Wild mushroom risotto
- Penne alla Vodka

### **ROAST BEEF CARVING STATION**

Seasonal vegetables & roasted herb potatoes

### DESSERT BAR

- Fresh fruit platter
- Chocolat mousse cake
- Crème Brûlée cheesecake

# Wedding Menu

## SEASONAL MENU

Prosecco toast  
-  
Choice of 3 canapés  
-  
Bread & butter  
-  
Soup  
-  
Salad  
-  
Main course  
-  
Dessert  
-  
Coffee & tea

**\$155/PERSON**

## PLATED

## CANAPÉS

- Fried Halloumi **\$36/dz**
- Devilled eggs **\$24/ dz**
- Pork belly w sriracha apple slaw **\$48/dz**
- Seasonal tartare on potato chips **\$36/dz**
- Bacon wrapped chorizo stuffed dates **\$36/dz**
- Goat cheese and cranberry phyllo cups **\$36/dz**
  - Tomato & basil bruschetta **\$36/dz**
  - Watermelon, feta & Prosciutto **\$36/dz**
  - Corn fritters w cilantro crema **\$28/dz**
- Parmesan arancini w Arrabbiata sauce **\$42/dz**
  - Lox bagel bites **\$45/dz**

\*All food and beverage is subject to HST & 18% service fee\*

# SPRING/SUMMER

## SOUPS

- Gaspacho
- Roasted corn bisque
- Cuccumber, leek & potato

## SALAD

- Garden Salad w House vinaigrette
- Caesar w bacon, croutons, Parmesan
- Watermelon, feta & mint

## MAIN COURSE

All main courses are served w vegetables & roasted potatoes

- Chicken suprême w lemon caper sauce
- Pork tenderloin w roasted stone fruit & pan sauce
- Beef short rib w horseradish gremolata & jus
- Baked salmon w white wine beurre blanc
- Quinoa stuffed aubergine w ratatouille

## DESSERT

- Vanilla crème brûlée
- Chocolat mousse cake
- Feild berry shortcake

# WINTER/FALL

## SOUPS

- Corn chowder
- Tomato & roasted garlic
- Squash bisque w crispy sage

## SALAD

- Garden Salad w House vinaigrette
- Caesar w bacon, croutons, Parmesan
- Beet salad w goat cheese, kale & orange

## MAIN COURSE

All main courses are served w vegetables & roasted potatoes

- Chicken suprême w wild mushroom cream sauce
- Pork tenderloin w cranberry & green peppercorn sauce
- Beef short rib w Bordelaise sauce
- Baked salmon w Béarnaise sauce
- Willd mushroom risotto

## DESSERT

- Vanilla crème brûlée
- Chocolat mousse cake
- Spiced carrot cake w cream cheese frosting

# Add-Ons

## BAR

### **Premium Bar Package- \$350**

- Top shelf spirits
- Premium wine
- Two signature cocktails

### **Wine by the bottle**

- Table wine \$35
- Mid-range \$50
- Premium \$65

### **Bubbly**

- Prosecco \$35
- Spanish Sparkling \$50

## FOOD

- Rehearsal dinner-** \$55 per person
- Bridal suite catering-** \$20 person and up
- Choice of 2 main course-** \$8 per person
- Campfire s'mores-** \$5 per person
- Oyster bar-** 100 oysters for \$400
- Charcuterie bar-**\$20 per person
- **Grazing stations-** \$25 per person
- Hot breakfast buffet-** \$30 per person

## ACTIVITIES

### **Beach hangout- \$500**

- Private beach area from 5PM-10PM
  - Fire pit with wood
  - BBQ with propane and tools
  - Adirondack chairs
  - 6 foot buffet table
  - Picnic tables
  - Lawn Games
- Access to beach and amenities

### **Add a canoe bar- \$25 per person**

- Canoe filled with ice
- 2.5 drinks per person
- Assorted canned beers
- Assorted canned seltzers
- Bartender for 3 hours

**Private fire pit with wood- \$150/ each**

**Extend your reception until 1AM- \$300**



# Bachelor and Bachelorette Parties

## DECEMBER-MARCH

Celebrate with a winter adventure at Ontario's premier ski resort. Enjoy skiing, snowshoeing, après-ski, and cozy fireside evenings. Ideal for groups looking to blend outdoor activities with relaxation and dining.

### Inclusions

- 2 nights in hotel rooms, suites or slopeside condos
  - Lift tickets, ski/snowboard rentals
    - Snowshoeing with rentals
  - Indoor pool and outdoor hot tub
  - Table d'Hôte dinner at Canthooks
    - Breakfast included
    - Sparkling wine welcome gift
- Optional après-ski lounge with cocktails and games

**Pricing: From \$350/person based on double occupancy**

## MAY-OCTOBER

Create lasting memories with lakeside fun, outdoor adventures, and relaxation. Perfect for groups seeking dining, fun, and beautiful scenery.

### Inclusions

- 2 nights in hotel rooms, condos, or suites
  - Indoor pool and outdoor hot tub
- Adventure Pass for kayak, paddleboard, and canoe rentals
  - Guided hike at the Peaks
- Private beach day with food and beverage service
- Group BBQ dinner with chef, craft beer and wine
  - Evening bonfire with s'mores and music
    - Breakfast included
  - Signature cocktail welcome drink

**Pricing: From \$325/person based on double occupancy**