

**Strathmere, since 1979**

**WEDDING PRICE LIST**

(Prices in effect from April 1 - December 31, 2012)

**Exclusive Use of The Main level of Historic Strathmere Inn, featuring the Carriage House, Veranda and Common Areas.** An 1860's home built entirely of fieldstone with sweeping circular staircase and hearths. A beautiful outdoor ceremony site canopied under majestic 100-year old walnut trees – **Mother Nature's Outdoor Chapel, with arbour, bench seating and signing table.**

<b>Evening Facility Rental Fee for the Inn</b>		<b><u>2012</u></b>	<b><u>2013</u></b>
Saturdays	minimum 40 adults	\$1595	\$1695
Sunday through Friday	minimum 30 adults	\$1195	\$1295

The maximum capacity for the Inn is 65 guests for dinner and 100 guests for a reception.

**Exclusive Use of Strathmere Lodge,** a beautifully renovated 100-year-old barn, with 3 fieldstone fireplaces, comfortable lounge, open loft, and large dance floor. A charming outdoor ceremony site, with arbour, bench seating and signing table, overlooking rolling farm fields.

**Exclusive Use of The Garden House,** with wrap-around windows, 2 fieldstone fireplaces, comfortable lounge, large dance floor, and a beautiful blend of wood and mocha ledge rock walls. A tranquil outdoor ceremony site overlooking the woods and fruit orchard, with arbour, bench seating and signing table.

<b>Evening Facility Rental Fee for the Lodge or Garden House</b>		<b><u>2012</u></b>	<b><u>2013</u></b>
Saturdays & Special Holidays	minimum 110 adults	\$2395	\$2495
(Minimum 50 adults from November 1 – May 14 <sup>th</sup> )			
Sunday through Friday	minimum 50 adults	\$1795	\$1895
(Except long weekend Sundays minimum 80 adults)			

The maximum capacity for the Lodge is 210 guests for dinner and an additional 70 for the reception. The maximum capacity for the Garden House for a Full Service Sit Down dinner is 160 guests and maximum capacity for a Buffet Style Dinner is 140 guests and you may have an additional 50 for the reception.

<b>Daylight Romance Weddings (<i>not including overnight room</i>)</b>		<b><u>2012</u></b>	<b><u>2013</u></b>
Sundays in Garden House from	minimum 50 adults	\$950	\$1050
November to April only			
from 10am-2pm or 11am-3pm			

**Facility Rental Fees Above, Also Include:**

- One regular overnight guest room (queen bed) for the wedding night (for all evening weddings)
- Ceremony Site - Complete set-up of an outdoor ceremony (from Apr 1-Nov 30), and indoor fireside ceremonies for inclement weather and winter weddings
- An experienced Wedding Coordinator to assist you prior to and on your wedding day (details on page 3)
- Standard ivory linen tablecloths (90" round), napkins, oil lanterns, standard dishware, tables & chairs
- Year-round lighting indoors and out
- Beautiful Country Gardens and Landscaping for photographs throughout the 200-acre estate
- Decorated fireplace mantles, planters and urns filled with flowers throughout the growing season to decorate the entrances of every facility and ceremony site
- Licensed bar and catering services by friendly and efficient staff
- Free guest parking

Tents can be added to all facilities for larger weddings.

***Planning to get married within the next 5 months?***

***Strathmere offers 1/2 price facility fee & reduced minimums on evening weddings.***

# BOOKING INFORMATION

- 1. Ceremony/arrival times:** Strathmere ceremonies for dinner receptions are held at 4:00 pm or 4:30 pm at the Lodge and Garden House, and 4:30 pm at the Inn. Ceremonies for cocktail receptions are scheduled at 6:00 pm for all locations.
- 2. Deposits:** Half of the facility fee is required upon signing a contract, with the second half of the facility fee due 30 days following. A post-dated cheque or credit card authorization is also required for the food and beverage deposit due 6 months prior to the wedding date. A payment plan option is available. A final deposit, equal to the estimated balance, is due 14 days prior to the wedding date. Please note that all deposits are non-refundable/non-transferable as they become due.
- 3. Beverage Policy:** The minimum total beverage sales on Saturdays must be \$500 plus taxes for the Lodge and Garden House, and \$300 plus taxes for the Inn. The minimum total beverage sales for Sunday through Friday events is \$300.00 for The Lodge and The Garden House and \$200.00 for The Inn. This minimum does not include wine and beverages served during dinner. Should the net bar sales be less than the minimum, the difference will be applied to the final bill as a service charge. The bar closes at 1:00 am and all guests must leave the facility by 1:45 am.
- 4. Cocktail receptions** are offered Sunday through Friday only. Non-alcoholic weddings are offered Sunday through Thursday evenings, and Sunday luncheons (excluding long weekends).
- 5. Catering Services:** With the exception of the wedding cake, Strathmere must provide all catering services for functions held at its facilities. Preliminary catering and wine selections are to be submitted 6 months prior to the function, with final guest numbers and other arrangements finalized no later than 14 days prior to the function.
- 6. Specialty Linen:** Strathmere has an exclusive supplier of linens and chair covers. With the exception of personal/handmade items, specialty linen must be supplied by Strathmere. Strathmere will take care of ordering, delivery and handling. Please refer to the "Extras Price List" for selections.
- 7. Decorating:** We take special care in decorating Strathmere for the season. We ask that couples discuss decorating plans in advance, to ensure Strathmere's décor is respected. You are free to decorate your wedding facility and ceremony site with whatever floral arrangements you choose. Our staff will be pleased to place table decorations at your request. Please refer to Strathmere's Policy on Decorating for further details. Decorating times are guaranteed as follows:
  - Saturday/Sunday/Special Holidays: *anytime after noon on the wedding day*
  - Friday: *no later than 2 hours prior to the ceremony or arrival time*
  - Sunday luncheon weddings: *anytime after 9:00 am.*
- 8. Music:** A SOCAN (Society of Composers, Authors and Music Publishers of Canada) licensing fee is required if music is played. The current rate is \$59.17, plus tax for The Lodge and The Garden House and \$41.13 plus tax for the Inn.
9. A flat rate security fee of \$125.00, plus tax, is charged for all evening weddings. Both Strathmere and the wedding host(s) are required to ensure guests have a safe and secure environment. While there can be no guarantees, of course, having a security guard helps to maintain such an environment.
- 10. Children:** Children between the ages of 5 and 10 is half price, and no charges will apply for children under 5 years old (adult minimum restrictions apply).
- 11. Special Holidays:** Surcharges apply to events held on the following special holidays: Family Day, Good Friday, Victoria Day, Canada Day, August Civic Holiday, Labour Day, Thanksgiving Day and New Year's Eve. These fees do not apply to other days on long weekends. Strathmere is closed on Christmas Day, Boxing Day and New Year's Day.
12. Items in this price list may change, without notice. All prices are subject to HST. HST must also be applied to the service charge. A service charge of 15% will be applied to all food and beverages ordered.

## **Strathmere Presents...“A Wedding In Season”**

In keeping with our philosophy of “Fresh, Local and Seasonal”  
Strathmere is pleased to offer its all-inclusive wedding packages, from Elegant to Fun!

Spring Blossom

Country Harvest

Daylight Romance

Summer Breeze

Winter Wonderland

Country Christmas

Ask Wedding Reservations for details on the above all-inclusive packages, complete with stylized food and beverages, and guest table and ceremony decorations specially designed for the season.

## **Strathmere's Food Styling... continues to grow.**

Working within its philosophy of “Fresh, Local and Seasonal”, talented young chefs and gardeners work hand in hand to grow and develop produce that makes its way “onto the plate” for guests to enjoy.

Edible flowers garnish the dessert plates; fresh herbs are picked daily and infused into sauces and marinades. Fresh organic baby greens for our salads; home grown cut flowers are placed in country crocks; and, The fall harvest offers yet more delicious produce for guests to consume, featuring our garlic, and country preserves. Strathmere Honey Bees are busy making our Wildflower Honey; The Orchard is the newest addition, looking forward to fruit trees in bloom and the promise of sweet jams, jellies, and country pies and cakes.

## **Strathmere Wedding Coordination**

The following planning services are included with your facility fee:

1. Upon booking, your file is kept in Wedding Reservations at all times. Strathmere’s Wedding Reservations Manager, together with the rest of the Reservations team, are available Monday to Friday to assist you with all your questions and details as they arise throughout the booking period. Six weeks prior to your wedding day, one of our experienced Wedding Coordinators will be assigned to work with you. Your Coordinator will then be in touch to set a meeting to review all the final details of your special day.
2. Attention to every detail, from the ceremony through to wedding completion will be discussed with your Coordinator, who will offer professional advice and assistance throughout the discussions to ensure your day is perfect.
3. A final estimate will be prepared and sent to you within 5 days of the final meeting.
4. Your Coordinator will oversee all the details on your wedding day, including suppliers’ needs, room set-up, placement of centerpieces and guest favours, assistance with the ceremony, and complete management of the catering and reception details until late night is served. Following late night service, and as your Coordinator departs, a well-briefed Closing Manager will take care of the final arrangements for the evening, wrapping up leftover cake and ensuring gifts etc., are gathered for you to take home.

## ***Hors D'oeuvres Selections***

(Served prior to a meal. Refer to "Gala Cocktail Receptions" when no meal is being served.)

May we suggest...

Hors D'oeuvres being circulated to you and your guests following the ceremony make a wonderful presentation. Couple your favourites with punch, and treat your guests to a wonderful appetizer and aperitif before dinner!

### **Passed On Trays By Our Service Staff**

From the List Below Choose 4:

Vegetable Samosas with Curry Dip

Mushroom Tartlet

Artichoke, Kalamata Olive and Chevre Cheese Tart

Proscuitto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Spanakopita

Vegetarian Spring Rolls with sweet chilli sauce

**\$7.85 per person (4 per person)**

### **Kobe Beef Sliders with Chipotle Aioli, Caramelized Onion and Brie Cheese**

(\$32.95 per dozen, minimum 4 dozen)

### **Hors D'Oeuvres By The Dozen** (passed on trays by our service staff)

Lemon Rosemary Chicken Lollipop with Yogurt Dip

Chili Lime Beef Lollipop

Deep Fried Cheese Ravioli with Marinara Dipping Sauce

Broiled Bacon Wrapped Scallops with Lemon Crème Fraiche

Asian Sesame Peanut Tofu Skewer

Butter Pecan Shrimp

Mini Crab Cakes with Lime Aioli

### **All Hors D'Oeuvres By The Dozen \$27.95 per dozen**

(Minimum order 4 dozen of each selection)

Suggested quantities based on 4 per person

35 persons (12 Dozen)

50 persons (17 Dozen)

100 persons (34 Dozen)

## **Assorted Party Trays**

*A lovely addition to a meal or cocktail reception.  
Placed out for guests to help themselves.*

(Each tray serves approx. 25 persons, unless otherwise noted)

### **Shrimp Ice Box**

Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce  
\$176.00

### **Spinach Dip**

A wonderful dip served with toasted pita chips  
\$58.00

### **Veggies and Dip**

Seasonal Fresh Veggies, served with Buttermilk Ranch Dip  
\$105.00

### **Shrimp and Veggie Rice Paper Rolls** (40 pieces per tray)

with Vietnamese Dipping Sauce  
\$118.00

### **Vegetarian Sushi Platter** (60 pieces per tray)

Featuring a Duo of Flavours – Mango & Avocado and Cucumber, Avocado & Red Pepper with Spicy Aioli  
with Pickled Ginger, Wasabi and Soya Sauce  
\$110.00

### **Charcuterie Board**

Hot Soppressata, Cured Chorizo, Hot Italian Roasted Sausage, Prosciutto and Pate with Artisan Baguette  
garnished with Marinated Eggplant and Kalamata Olives and Sweet Gherkins  
\$129.00

### **Artisan Cheese Board**

Featuring the following Quebec Cheeses  
Le Douanier, Saint-Honore Triple Cream Brie, Bleu Benedictin, L'ÎLE-AUX-GRUES and C'est Bon  
Garnished with Fresh Herbs & Fruit served with Artisan Baguette and Assorted Crackers  
\$148.00

### **Canadian Cheese Board**

Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti  
Garnished with fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers  
\$118.00

### **Cedar Plank Salmon** (2 whole sides – approx. 80 pieces)

Fresh Atlantic Salmon baked on a Cedar Plank served with Lemon Dill Crème Fraiche  
(Special Note: Cedar Plank Salmon is served at room temperature)  
\$155.00

### **Baked Brie Wedge**

Baked Brie topped with our Homemade Seasonal Savoury Jelly and wrapped in Puff Pastry  
\$60.00

### **Warm Artichoke and Parmesan Dip** (serves approx – 50 persons)

Served Warm with Toasted Pita Chips  
\$68.00

### **Warm Crab and Sweet Roasted Onion Dip** (serves approx – 50 persons)

Served Warm with Toasted Pita Chips  
\$90.00

## ***Plate Service Dinner Menu Suggestions***

(Choose 1)

### ***Poultry***

#### **Garden Herb Chicken**

dusted with Strathmere's Own Garden Fresh Organic Herbs with a Citrus Herb Cream Sauce  
**\$33.95**

#### **Honey Balsamic Chicken (available May 1 – September 2)**

grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit Salsa  
**\$34.95**

#### **Marsala Chicken**

Grain fed breast of chicken topped with Exotic Mushrooms and Marsala Wine Sauce  
**\$35.95**

#### **Country Chicken**

stuffed with Fontina Cheese and wrapped with Prosciutto and resting on a Creamy Garlic Alfredo Sauce  
**\$36.95**

#### **Parisienne Chicken**

topped with Baby Spinach, Caramelized Onion & Brie Cheese with a Dried Cranberry Cream Sauce  
**\$37.95**

### ***Beef***

#### **Beef Tenderloin**

Canadian AAA Beef Tenderloin Steak (served to a medium doneness),  
with a Rosemary, Shallot and Roasted Garlic Red Wine Reduction  
**\$39.95**

#### **Surf & Turf**

Canadian AAA Beef Tenderloin (medium doneness) served with Lobster Tail drizzled with garlic butter  
**\$46.95**

### ***Lamb***

Roasted Garlic and Herb Crusted Rack of Lamb (served to a medium doneness), with Pinot Noir Reduction  
**\$46.95**

### ***Pork***

#### **Pork Tenderloin**

Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro  
**\$33.95**

Pork Tenderloin with Strathmere's Wildflower Honey Grainy Mustard Sauce

**\$34.95**

### ***Seafood***

#### **Blueberry Salmon**

Fresh Atlantic Salmon with a Wild Blueberry Wildflower Honey Glaze  
**\$33.95**

#### **Nicoise Salsa Salmon**

Fresh Atlantic Salmon with Dijon Mustard, Sundried Tomato, Herbes de Provence Marinade served with Creamy Nicoise Aioli  
**\$34.95**

#### **Sablefish**

Delicate Mild Flavoured White Fish Pan Seared with a Soy Ginger Cilantro Vinaigrette  
**\$34.95**

#### **Vegetarian Substitution – Portobello Mushroom Tower**

Sautéed Portobello Mushroom layered with Grilled Eggplant, Zucchini, Peppers, Baby Spinach,  
Caramelized Onion and topped with Seared Tofu

***Included with all Plate Service Dinner Selections:***

**The Soup Kettle**

**Winter (November 19 – March 31)** Roasted Apple Butternut Squash garnished with Crème Fraiche and Candied Ginger

**Spring (April 1 – May 31)** Roasted Cauliflower Soup garnished with Chive Oil

**Summer (June 1 – September 2)** Chilled Melon and Strawberry

**Fall (September 3 – November 18)** Roasted Red Pepper garnished with Crème Fraiche

**or**

**Country Field Greens**

Our Own Homegrown Organic Country Field Greens,  
garnished with Tomato, Cucumber, Radish and Crispy Noodles drizzled with Balsamic Vinaigrette

**Seasonal Fresh Vegetable & Potato**

**Rolls & Butter, Coffee & Tea**

**The Grand Finale (Choose 1)**

**Fruit Galette** - Puff Pastry with Cream Cheese Filling topped with Seasonal Fresh Fruit  
and garnished with Farmers' Cream

**Chocolate Obsession Cake**, garnished with Seasonal Fresh Fruit Coulis

**Citrus Cream Tart** garnished with Fresh Fruit Coulis and Farmer's Cream

**Pecan Tart** with garnished with Farmer's Cream

**Stylized Desserts**

**Warm Fruit Crumble** with Crème Anglaise \$2.95

**Wild Blueberry Cheesecake** with Seasonal Fresh Fruit Coulis \$2.95

**Lindt Dark Chocolate Espresso Pot de Crème** \$4.00

**Vanilla Bean Crème Brule** \$4.00

**Pumpkin Cheesecake** \$2.95

**Flourless Chocolate Cake with Minted whipped Cream** \$2.95

**Strathmere Stylized Dinner Entrees**

Treat your guests to a Choice Dinner Entrée Menu. Offering you and your guests the same appetizer and dessert with a choice of entrée!  
Choose any entree from the plate service dinner menu to a maximum of 3 entrée choices, (excluding Surf & Turf and Lamb). Strathmere will  
print menus and place at each place setting, as guests are seated for dinner and following any formalities our service staff will circulate  
throughout the room taking everyone's entrée choice and then serve table by table.

(No pre-ordering required to a maximum of 110 persons. Number of guests over 110  
pre-ordered entrée selections are requested)

Served with Potato and Fresh Vegetable Medley of the Season.

**2 – Choice Entrée Dinner Menu \$43.95 per person**

**3 – Choice Entrée Dinner Menu \$47.95 per person**

**Duet Menu - \$40.95 per person**

Appetizer

Duet of Soup featuring two taste sensations - Carrot & Ginger and Pear & Parsnip

Entrée

Parisienne Chicken & Beef Tenderloin Steak with Garlic Paste and Thyme

Dessert

Vanilla Bean Crème Brule & Flourless Chocolate Cake

**Accent Courses**

Portobello Mushroom Filled Ravioli served with a duet of Sauces featuring

Creamy Alfredo and Fresh Garden Tomato **\$5.50/person**

Soup and Salad **\$2.75/person**

Champagne and Fruit Granite **\$5.00/person**

Seasonal Fruit Sorbet **\$5.00/person**

Artisan Quebec Cheese Plate – featuring Le Dounaier and

St-Honore Triple Cream Brie with our Wildflower Honey **\$5.00/person**

## **Country Buffet Menu**

*(Minimum 50 adult guests)*

*(Strathmere Inn is not available for buffet service;  
however, a 3-choice or duet option is available in its place.)*

### **Cold Medley**

Strathmere Garden Greens

Country Cole Slaw

Veggies and Dip

Relish Tray

plus 2 seasonal salads to be confirmed at final details

Canadian Cheese Tray with Assorted Crackers

Dijon Cream Fresh Atlantic Salmon (whole side) with Oregano Crème Fraiche (served at room temperature)

### **Hot Entrées**

Carved Prime Rib of Beef au jus

Served to a medium doneness

&

Tarragon Chicken

Grain Fed Boneless Breast of Chicken served with a Dijon Mustard Tarragon Sauce

garnished with Caramelized Onion

&

Caprese Ravioli

with Roasted Red Pepper Alfredo Sauce

Fresh Vegetable Medley and Potato of the Season

Rolls and Butter

### **Sweet Table**

Choose 3 desserts from the list below, to be featured on your buffet

Carrot Cake with Cream Cheese Icing

Pecan Pie

Fresh Fruit Tray

New York Cheesecake garnished with Seasonal Fresh Fruit and Coulis

Chocolate Obsession Cake

Coffee and Tea

**\$43.95 per Person**

## ***Gala Cocktail Reception***

"An Elegant Stand-Up and Mingle Reception,  
with lounge and patio areas and a few tables and chairs scattered throughout the main room"

**Offered Sunday through Friday  
(Excluding long-weekend Sundays)**

**Ceremony Time 6:00 pm**

### **Following the Ceremony**

#### **Punch**

Passed On Trays by our Service Staff  
(1 glass per person)

Whiskey Sour Quench (alcoholic)

Sunkist Cranberry (non-alcoholic)

&

#### **Hors D'oeuvres**

Choose Five (5) of your favourites from the list below  
(allowing 1 of each for every person)

#### **Passed on Trays by our Service Staff**

Bacon Wrapped Scallops with Lemon Ginger Dip

Mini Crab Cakes with Lime Aioli

Spanakopita

Mushroom Tartlet

Vegetable Samosas with Curry Dip

Artichoke, Kalamata Olive and Chevre Cheese Tart

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Vegetarian Spring Rolls with Sweet Chili Sauce

### **Approx – 1 to 1½ hours after Punch & Hors D'Oeuvres**

#### **Passed on Trays by our Service Staff**

Lemon Rosemary Chicken Lollipop with Yogurt Dip

Chili Lime Beef Lollipop

Deep Fried Cheese Ravioli with Marinara Dipping Sauce

Chef's Choice Seasonal Crostini

#### **Party Trays Placed Out Allowing Your Guests to Help Themselves**

Baked Brie garnished with Sautéed Sweet Pepper Medley and Caramelized Onion

Warm Artichoke & Parmesan Dip with Baguette

Veggies and Dip

Spinach Dip and Pita Chips

Shrimp Ice Box – Cold Jumbo Shrimp garnished with Lemon Zest and served with Cocktail Sauce

Strathmere Bistro Pizza Wedges

### **Late Night Table**

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves,  
including side plates, cutlery and napkins

Fresh Fruit Tray with Chocolate Sauce and Caramel Dip

Coffee/Tea

*\$39.95 per person*

## ***Late Night Offerings***

A gracious end to a beautiful day  
(served after 10:30 pm)

### **Strathmere Bistro Pizza Wedges**

From the selection below choose your 2 favourite pizza choices to be served to you and your guests.

Chicken and Chevre Cheese with Sweet Chili Sauce  
Caramelized Onion and Mushroom with Garlic Herb Cheese Paste  
Proscuitto and Arugula with Tomato Sauce and Shaved Parmesan Cheese  
**\$110.00** (40 pieces)

### **Sandwich Tray**

Assorted fillings, featuring a variety of breads and wraps  
**\$140.00** (serves 25 persons)

### **Fresh Fruit Tray with Chocolate Sauce & Caramel Dip**

Assorted Seasonal Fruit  
**\$125.00** (serves 25 persons)

### **Poutine Bar**

Frites with Homemade Gravy and Cheese Curds  
**\$8.00** per person

### **Cookie Bar**

**Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Double Chocolate & Peanut Butter**  
placed in assorted glass cookie jars allowing your guests to help themselves  
**\$24.00** per dozen (minimum 5 dozen)

### **The Sweet Table**

Minimum 25 Adult Guests  
Vanilla Bean Cream Tarts  
Assorted French Macaroons  
Carrot Cake with Maple Cream Cheese Icing  
Raspberry Chocolate Brownies  
coffee and tea  
**\$8.00** per person

### **Chocolate Covered Strawberries**

**\$25.00** per dozen

### **Wedding Cake Service**

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves,  
including side plates, cutlery and napkins  
**No Charge**

### **Late Night Coffee and Tea**

Allows for guests to help themselves  
**\$2.25** per person

## ***Strathmere Beverage List***

### **House Wine**

**Featuring our Vintner of the Year – Pelee Island and their Award Winning VQA Wines**

*Pelee Island Winery Private Selection Pinot Grigio VQA 750 ml (0) \$29.00 White*

*Pelee Island Winery Merlot VQA 750 ml (0) \$29.00 Red*

**Billed by Consumption**

We recommend 2 glasses per guest, and in the event that you want a top-up for toasting, we suggest 2.5 glasses. Our service staff will pour offering you and your guests their choice of red or white.

### **Alcoholic Punch** *(serves 30) – Passed on Trays by our Service Staff*

Sunkist Cranberry (vodka based) **\$110.00**

Whiskey Sour Quench (rye based) **\$115.00**

Sangria (red wine) garnished with fresh fruit **\$115.00**

### **Non-Alcoholic Punch** *(serves 30) – Passed on Trays by our Service Staff*

Sunkist Cranberry **\$90.00**

Chilled Apple Cider **\$75.00**

Soft Drinks (by the litre) **\$10.00**

Sparkling Grape Juice (by the litre) **\$18.50**

Mimosas (Champagne & Orange Juice) (by the litre) **\$24.00**

Apple Cider (750 ml) **\$18.50**

### **Strathmere Specialty Wine List Available on Request**

#### **Bar List**

#### **Beer – Domestic**

**\$5.18**

#### **Beer – Premium**

**\$5.75**

#### **House Liquor (1oz)**

**\$5.53**

#### **Cocktails (1oz)**

**\$5.97**

#### **Premium Liqueurs (1oz)**

**\$5.97**

#### **Seasonal Coolers**

**\$5.97**

#### **Wine by the Glass (5oz)**

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

**\$5.97**

#### **Non-Alcoholic Beverages**

Mocktails **\$3.32**

Soft Drinks **\$2.43**

Juice/Perrier **\$3.32**

Non-Alcoholic Beer **\$3.98**

All of the above prices are subject to applicable taxes

## **Strathmere's Wine Cellar**

(Sold by the bottle)

*Special Note: Selections may vary throughout the season based on availability by L.C.B.O.*

### *Introducing Canada's Latest VQA Wines*

Featuring

#### **Sandbanks Estate Winery**

Canada's Newest Prince Edward County Vineyard growing 100% Prince Edward County Grapes. Exclusively purchased directly from the Vintner. Couples ordering this wine for their wedding will also receive a gift bottle of wine featuring their chosen wine signed by the Vintner!

Dunes Vidal (0) **\$29.50**(White)

Baco Noir (0) **\$29.50** (Red)

#### **Australian**

Lindemans Bin 65 Chardonnay (1) \$32.95 (White)

Lindemans Bin 50 Shiraz (0) \$32.95 (Red)

Wolf Blass Chardonnay (1) \$33.95 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$33.95 (Red)

#### **Chilean**

Santa Carolina Sauvignon Blanc (0) \$32.95 (White)

Santa Carolina Cabernet Sauvignon (0) \$32.95 (Red)

#### **French**

Sylvaner Crystal D'Alsace (0) \$32.95 (White)

Beaujolais Superieur (0) \$32.95 (Red)

#### **Italian**

Pinot Grigio Delle Venezie (1) \$32.95(White)

Rubesco (0) \$32.95 (Red)

### **Sparkling Wines & Champagnes**

#### **Canadian**

Pelee Secco (1) **\$29.00**

#### **Australian**

Seaview - Brut – Methode (1) **\$34.00**

#### **Spanish**

Cordon Negro Brut (1) **\$32.95**

#### **German**

Henkell Trocken (2) **\$33.95**

#### **French**

Veuve Clicquot Brut (1) **\$115.00**

*All wines listed above are 750ml. The above specialty wine requests require six (6) weeks notice prior to the wedding day to ensure delivery and availability and are sold on a confirmed number of bottles with Wedding Reservations*

## ***Strathmere Overnight Accommodation***

*Each of our 36 guest rooms is unique and tastefully decorated in a tranquil, country fashion with beautiful quilts, antique furniture and a scenic view of our 200 acre estate.*

Description	Maximum Occupancy	Current Rate before taxes
1 queen bed	2 persons	\$139.00
1 queen bed, 1 single bed	3 persons	\$149.00
2 double beds	4 persons	\$159.00
1 king bed	2 persons	\$159.00
1 king bed, with Jacuzzi Bathtub	2 persons	\$179.00
One bedroom with Queen Bed, and sitting room with double pullout couch	4 persons	\$159.00
The Studio King bed, double pullout, sitting area, kitchenette	4 persons	\$199.00
The Schoolhouse, with 6 bedrooms, 4 bathrooms, living room and kitchenette	14 persons	\$625.00

1. Please add tax to the above prices.
2. Check-in time is 3:00 pm or later, with checkout at 10:00 am. We offer an early check-in time of 2:00 pm for the bride's room only. If the bride & groom are staying in the Schoolhouse, only their room would be available by 2pm; check-in for the rest of the Schoolhouse is 3:00 pm.
3. No pets are permitted.
4. All guest rooms are non-smoking. Many outdoor patios surround guest buildings.
5. Guest rooms are accessed by stairs, not elevators. Please speak with Reservations concerning guests with limited mobility and other special needs.
6. Cancellation and Payment Policy:
  - (a) A credit card is required to reserve all rooms at Strathmere. Payment for individual rooms is processed upon checkout.
  - (b) The cancellation fee is 100% of the room rate if cancelling less than 72 hours prior to check-in time.
  - (c) Group bookings of four or more rooms are subject to a non-refundable deposit equal to 50% with the balance due 14 days prior to arrival. This applies to the Schoolhouse, also.

## ***FREQUENTLY-ASKED QUESTIONS***

**When do I meet with my Wedding Coordinator?** Your Coordinator will call you approximately 6 weeks before the wedding day to set up a meeting. Final details must be finalized no later than 14 days prior. A "Wedding Checklist" given at the time of confirmation will indicate the information we will be seeking. In the meantime, please direct questions to Wedding Reservations, from 9:00 am - 5:00 pm, Monday through Friday.

**Can we get cost estimates?** Yes, certainly. Cost estimates can be requested by e-mailing [weddings@strathmere.com](mailto:weddings@strathmere.com).

**Is Strathmere licensed?** Strathmere is fully licensed by Alcohol & Gaming Commission of Ontario. No private alcohol can be brought into the licensed or outdoor areas. It can be given as guest favours, however, cannot be opened in licensed or outdoor areas. Private alcohol is permitted in overnight guest rooms only.

**How much wine will I need for the meal?** We recommend 2 glasses per guest, and in the event that you want a top-up for toasting, we suggest 2.5 glasses. Rather than place bottles on the table, as guests are seated and following any formalities, our service staff will circulate throughout the room offering a choice of red or white. Following the appetizer course, and before the entrée is served, service staff will circulate pouring wine again. In the event that you decide to offer 2.5 glasses to ensure a top-up for toasting, our service staff will circulate throughout the room topping up everyone's glass as dessert is served.

**What if we prefer a wine that is not listed on your price list?** With a minimum of six weeks notice, we can arrange for other wines, based on availability.

**What time should I schedule the meal?** We recommend two hours from the time of the ceremony to the start of the meal. We suggest that hors d'oeuvres be served to your guests following the ceremony if there is more than 1 hour between the ceremony and dinner.

**Can we bring in our own caterer?** Strathmere is a fully catered facility and does not allow outside caterers. The wedding cake can be brought in.

**What if some of my guests have allergies or special diet restrictions?** During final details your Coordinator will discuss allergies and special diet restrictions and help to accommodate those needs. Fatal Allergies and Dietary Substitutions: Our kitchen is not a nut free kitchen. While we take great care to ensure no cross contamination when working with allergies we cannot guarantee that our kitchens are free of food items that can cause fatal allergic reactions. For plated meals, we will try to accommodate fatal allergies and dietary exceptions as best we can with one menu substitution at no additional cost. Additional allergies or menu changes that cannot be met with the one menu substitution may be charged at an additional charge of \$40.00 per, plus applicable taxes and gratuity. We do advise that all guests with allergies take their own precautions to ensure their health and safety, as we cannot be liable for dietary restrictions beyond our greatest efforts.

**Are we able to customize a menu?**

Yes you certainly may, please speak to us about your ethnic/cultural meal requests, we will be most happy to design a customized menu with you.

**Do we have to use the suppliers on your referral list?** No. The suppliers on our referral list are suggestions only. With the exception of linen, please choose any suppliers you wish.

**Do I pay for the DJ's meal?** Most disc jockey companies require you to provide a meal only if he/she is asked to provide music before and during dinner. Please check with your disc jockey about their policy.

**Are the facilities air-conditioned?** Yes, all facilities are air-conditioned.

**Is Strathmere accessible to the physically disabled?** The Lodge and Garden House are accessible to the physically disabled. Strathmere Inn has limited accessibility.

**Can I have a rehearsal?** Yes. Rehearsals are scheduled on Thursday evenings at either 5:30 pm, 6:30 pm or 7:30 pm and will be confirmed 10 days prior to your rehearsal date. The rehearsal fee is \$50.00 plus tax. This fee covers 45 minutes use of an outdoor ceremony site, use of the indoor ceremony location and a wedding coordinator to guide you through. In the event that you would like a rehearsal, please call Wedding Reservations for availability.

**Does Strathmere provide candles?** In keeping with Strathmere's country setting we provide an oil lantern on every guest table. Open flame candles are not permitted under fire regulations. Votive candles and hurricanes are permitted to be brought in (candles surrounded by glass).

**Can we have coloured napkins and tablecloths?** Yes, definitely. Specialty linens can be arranged at an additional charge. Strathmere's Wedding in Season Packages include upgraded ivory floor length tablecloths and coloured napkins at no additional charge. Notice is required 6 weeks prior for all specialty linen.

**Where can I have pictures taken?** Each facility has lovely photo areas and there are many beautiful outdoor attractions. Your Wedding Coordinator will work with the photographer to ensure he/she does not interfere with another wedding party. Strathmere Inn and its surrounding lawns are not available to other parties when there is an event taking place in the Inn.

**When can my guests check into their rooms?** Check-in time is 3:00 pm or later. Checkout time is 10:00 am. The wedding couple's room only is guaranteed for 2:00 pm. check in time.

**Can we invite more guests after dinner?** Yes. Please refer to page 1 for maximum capacities on all facilities.

**Who do I contact if I have any questions?** Your file is kept with Wedding Reservations. Reservations hours are Monday to Sunday from 9:00 am to 5:00 pm.

### **Strathmere Contact Information**

Telephone: 613-489-2409 or, if long distance, 1-800-495-6649

1980 Phelan Rd. West

North Gower, Ontario K0A 2T0

Fax: 613-489-2630

Email: [strathmere@strathmere.com](mailto:strathmere@strathmere.com)

Wedding Reservations: [weddings@strathmere.com](mailto:weddings@strathmere.com)

Website: [www.strathmere.com](http://www.strathmere.com)

**GPS Coordinates:** Latitude 45.157216, Longitude -75.703858

## Strathmere Wedding Testimonials

**Katie & James** "I would like to send the staff at Strathmere a heartfelt thank you for making our wedding day extra special! Our family and guests raved about everything... and the food... oh my goodness!! Amazing!! Thank you, thank you, thank you! Amazing, elegant and beautiful!" **(June 2009)**

**Danielle & Rejean** "Thank you so much for the generous prize for the Hot 89.9 Royal Wedding. We really could not have imagined a more perfect wedding! Everything was so organized, the food was delicious, the Garden House was cozy and everyone had a great time. We cannot thank you enough for your help these past months and for making our day stress free and perfect!" **(November 2011)**

**Karen & Max** "Thank you so much for all your help in planning our wedding. We are so pleased with how everything turned out, it was so much more perfect than we expected!! (If that's even possible) The staff was terrific and seamlessly went about their work. Our guests keep raving about Strathmere! Thank you!" **(October 2009)**

**Courtney & Peter** "Thank you for all of your help on our wedding day. You are awesome and made sure that everything was taken care of so that we could just relax and enjoy our day! You truly went above and beyond our expectations and made us feel special." **(May 2010)**

**Amanda & Patrick** "Thank you everyone at Strathmere for providing us with our dream wedding. Your grounds are amazingly beautiful! And, let's not forget the food!! Everything was spot on, had the seasonal twist we were hoping for and was simply PERFECTION! You did an amazing job." **(September 2011)**

**Manon & Jeff** "We had the best day of our lives... The entire staff at Strathmere was unbelievable. I just wanted to let you know that we thought everything was PERFECT and we appreciate all of your help, time, organization and patience. Thanks again for an amazing day – Strathmere is the BEST location in Ottawa by far." **(July 2008)**

**Laura & Dominic** "Thank you so much for being the best wedding coordinator in the world! You were patient, knowledgeable, understanding and did everything with a smile. You made sure that our day at Strathmere would be perfect - and it was! It was the best day of our lives." **(August 2010)**

**Kayden & Andrew** "I have received compliments from almost every guest about the awesome food, service, and yes, the well organized wedding coordinator! We had a wonderful day and did not want it to end. I would love to do it all over again and would not change a thing!" **(October 2009)**

**Stephanie & Kevin** "Thank you so much for making our wedding day everything we dreamed of!" **(October 2010)**

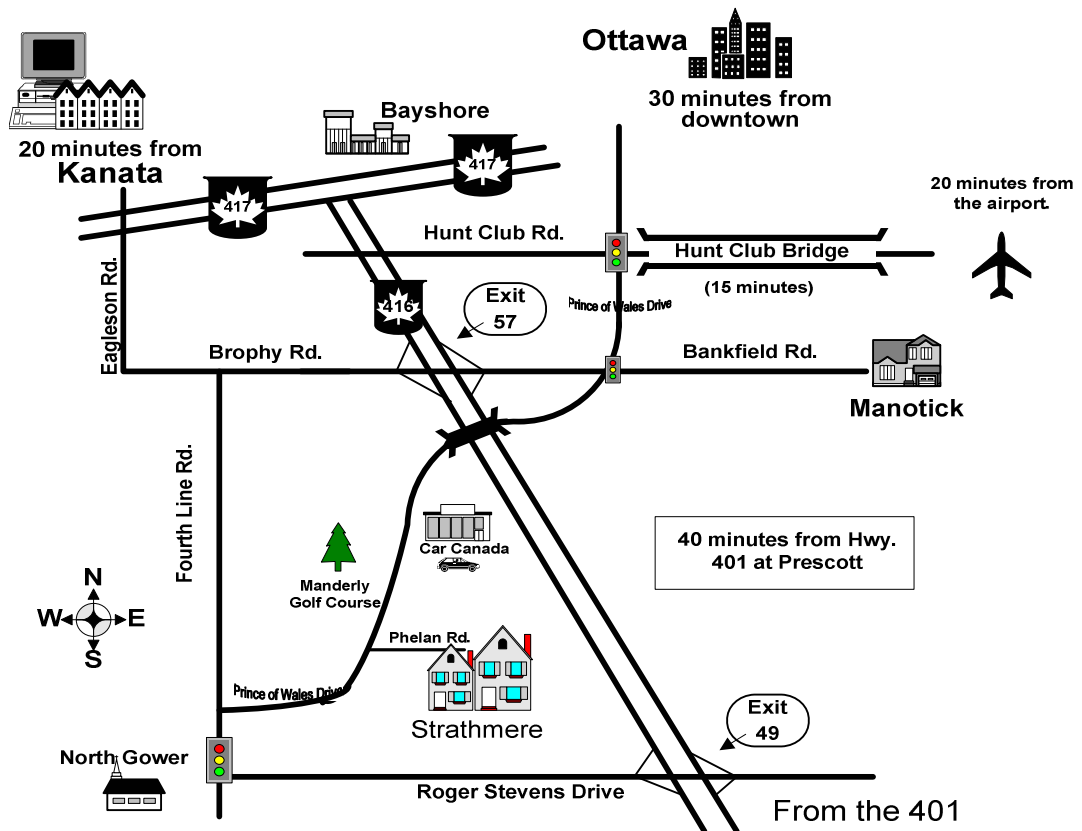
**Steph & Thomas** "My husband and I would like to commend your service staff for their efforts, they truly exceeded our expectations. Guests still rave about the food, the grounds, and the staff. The fact that our guests could stay on-site was greatly appreciated. Thank you for helping us have our dream wedding!" **(June 2008)**

**Ann & David** "Thank you for making our day magical and fabulous and low stress, and for making all of the work behind the scenes seem so effortless. We have recommended Strathmere to everyone we know, and we know our guests had a blast." **(June 2010)**

**Heather & Jamie** "How can we thank you enough for making the most special day of our lives so perfect? Your help with everything – from planning, rehearsal & wedding day was so appreciated! You and the Strathmere Staff were fantastic, we didn't have to worry about a thing, everything went off without a hitch! Thank you for your patience, understanding and skills!" **(May 2007)**

## DIRECTIONS TO STRATHMERE

For further assistance please call (613)489-2409 or 1-800-495-6649.



From Ottawa, Take Prince of Wales Drive, south. Approximately 5 km. after Hwy. 416 overpass (and Car Canada), turn left on Phelan Rd. West. Follow signs to Parking.

From the Airport, leave via the Airport Expressway. Exit at Hunt Club Rd. Turn left (west) and follow to Prince of Wales Dr. (over bridge and Rideau River). Turn left again (south) on Prince of Wales Drive and follow directions "From Ottawa".

From Via Rail-Fallowfield. Take Fallowfield east 0.5 km. Turn right on Woodroffe Ave. Take Woodroffe Ave. (south) approximately 5 km. Turn right on Prince of Wales Drive. Approximately 12 km, past car Canada, turn left on Phelan Rd. West. Follow signs to parking.

From the Queensway (Hwy. 417), (note: when traveling westbound the 416 exit is from the lefthand lane) take Hwy. 416 South to Bankfield/Brophy Rd. exit #57. Turn left on Bankfield Rd. Turn right onto Prince of Wales Drive. Approximately 5 km. past Car Canada, turn left on Phelan Rd. West. Follow signs for Parking.

From the 401, exit at Hwy. 416 North to Ottawa. Follow Hwy. 416 North to the Roger Stevens Drive exit (#49). Turn left at the end of the ramp and continue to North Gower (stop light). Turn right for approx. 2 blocks and then turn right again at flashing light. Continue north on Prince of Wales Drive for approximately 2 kms then turn right onto Phelan Rd. West (Do not turn left at first Phelan Rd. sign). Follow signs to Parking.

GPS Coordinates, Latitude 45.157216, Longitude -75.703858