

# WEDDING PRICE LIST 2010

**Strathmere, since 1979**

## WEDDING PRICE LIST

(Food and Beverage Prices in effect April 1, - Dec 31, 2010)

**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>2010</u></b>	<b><u>2011</u></b>
Saturdays & New Year's Eve	minimum 40 adults	\$ 1395.00	\$1495.00
Sunday through Friday	minimum 30 adults	\$ 995.00	\$1095.00

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>2010</u></b>	<b><u>2011</u></b>
Saturdays & New Year's Eve	minimum 110 adults (Reduced minimums from October 29 <sup>th</sup> – May 14 <sup>th</sup> )	\$2195.00	\$2295.00
Sunday through Friday	minimum 50 adults (Except long weekends, Sundays, minimum 80 adults)	\$1595.00	\$1695.00

The maximum capacity for the Lodge is 210 guests for dinner and 250 for a reception. The maximum capacity for the Garden House is 160 guests for dinner and 210 guests for a reception.

<b>Daylight Romance Weddings (<i>not incl. overnight room</i>)</b>		<b><u>2010</u></b>	<b><u>2011</u></b>
Sundays in Garden House from November to April only from 10am-2pm or 11am-3pm	minimum 50 adults	\$750.00	\$850.00

### Facility Rental Fees Above, Also Include:

- One regular overnight guest room (one 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 Co-ordinator to assist you prior to and on the 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 and 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 or 4:30 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 2<sup>nd</sup> half of the facility fee due 60 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. 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.
5. **Non-alcoholic weddings** are offered Sunday through Thursday evenings, and Sunday luncheons (excluding long weekends).
6. **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.
7. **Specialty Linen:** Strathmere has an exclusive supplier of linens and chair covers. With the exception of personal/handmade items, the client cannot bring in linens or chair covers from another source. Strathmere will take care of ordering, delivery and handling. Please refer to the "Extras Price List" for selections.
8. **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/Long Weekend Sunday/New Year's Eve: *anytime after noon on the wedding day*
  - Sunday – Friday evening weddings: *no later than 2 hours prior to the ceremony or arrival time*
  - Sunday luncheon weddings: *anytime after 9:00 am.*
9. **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 taxes.
10. A flat rate site supervisor fee of \$95.00, plus taxes, 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 site supervisor helps to maintain such an environment.
11. **Children:** Children between the ages of 5-10 eat at half price, and under the age of 5 years will not be charged. (Adult minimum restrictions apply).
12. **Surcharges:** Surcharges only apply to events held on the following special holidays: New Year's Day, 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.
13. Items in this price list may change, without notice. All prices are subject to applicable taxes (currently Provincial Sales Taxes are 8% on food and 10% on alcohol as well as GST which is currently 5%). GST is also applied to the gratuity. A gratuity of 15% will be applied to all food and beverage ordered.

Prices are subject to change without notice.

## **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 Reservations for details on the above all-inclusive packages, complete with stylized food and beverages, 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”, ongoing initiatives are converting Strathmere’s farm and gardens to organic ones. 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 Co-ordination**

The following planning services are included with your facility fee:

1. Upon booking, your file is kept in Wedding Reservations at all times. Lianna, 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 Co-ordinators will be assigned to work with you. Your Co-ordinator will then be in touch to set a meeting to review all your final details of your special day.
2. Attention to every detail, from the ceremony through to wedding completion will be discussed with your Co-ordinator, who will offer professional advice and assistance throughout the discussions to ensure your special day is perfect.
3. A final estimate will be prepared and sent to you within 5 days of the final meeting.
4. Your Co-ordinator 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 Closing Manager, who will have been briefed well by your Co-ordinator, 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

Breaded Parmesan Artichoke Hearts

Proscuitto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Orchard Berry Trio – Offering you and your guests a tasting of all three of the following  
Raspberry & Cream Cheese, Blueberry & Cream Cheese and Apple and Cream Cheese

Italian Cocktail Meatballs on a Skewer

Spanakopita

Vegetarian Spring Rolls with sweet chilli sauce

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

**Treat your guests to the HOTTEST NEW FOOD TREND**

**Chef's Choice Seasonal Food Shooter** (\$25.95 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

Seasonal Vegetarian Spanish Egg and Potato Tortilla

Orange Scented Paprika Roasted Chorizo Sausage Skewer

Broiled Bacon Wrapped Scallops with Lemon Crème Fraiche

Asian Sesame Tofu Skewer with a Peanut Dipping Sauce

Butter Pecan Shrimp

Mini Crab Cakes with Lime Aioli

**All Hors D'Oeuvres By The Dozen \$25.95 per dozen**

(Minimum order 4 dozen of each)

Suggested quantities based on 4 per person

35 persons (12 Dozen, \$311.40)

50 persons (17 Dozen, \$441.15)

100 persons (34 Dozen, \$882.30)

## **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

\$170.00

### **Spinach Dip**

A wonderful dip served with toasted pita chips and grains

\$50.00

### **Veggies and Dip**

Seasonal Fresh Veggies, served with Creamy Ranch Dip

\$97.00

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

with Vietnamese Dipping Sauce

\$115.00

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

Featuring a Duo of Flavours – Cucumber, Avocado & Red Pepper and Carrot & Chive with Dipping Sauces

\$105.00

### **Charcuterie Board**

Chef's Choice Cured Meats with Artisan Baguette and garnished with Marinated Eggplant and Assorted Olives

\$125.00

### **Artisan Cheese Board**

Featuring the following Quebec Cheeses

Le Douanier, Saint-Honore Triple Cream Brie, Bleu Benedictin, L'ILE-AUX-GRUES and C'est Bon

Garnished with Fresh Herbs & Fruit served with Artisan Baguette and Assorted Crackers

\$145.00

### **Canadian Cheese Board**

Marble, Old White Cheddar, Monterey Jack, Orange Cheddar and Jalapeno Havarti

Garnished with fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers

\$115.00

### **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)

\$150.00

### **Baked Brie Wedge**

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

\$50.00

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

Served Warm with Toasted Pita Chips and Seasoned Flat Breads

\$65.00

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

Served Warm with Toasted Pita Chips and Seasoned Flat Breads

\$90.00

### **Seasonal Fresh Fruit Tray**

Assorted Seasonal Fruit, served with Ginger Berry Crème Fraiche

**\$115.00**

Prices are subject to change without notice.

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

(Choose 1)

### ***Poultry***

#### **Garden Herb Chicken**

dusted with Strathmere's Own Garden Fresh Organic Herbs with a Lemon, Lime Herb Sauce  
**\$31.95**

#### **Honey Balsamic Chicken**

Grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit Salsa  
**\$32.95**

#### **Dijon Chicken**

with a Brandy Dijon Mustard Cream Sauce finished with Shallots and Chives  
**\$33.95**

#### **Country Chicken**

stuffed with Fontina Cheese and wrapped with Prosciutto and resting on a Creamy Garlic Alfredo Sauce  
**\$34.95**

#### **Parisienne Chicken**

topped with Baby Spinach, Caramelized Onion & Brie Cheese with a Dried Cranberry Cream Sauce  
**\$35.95**

### ***Beef***

#### **Prime Rib of Beef**

Oven Roast Canadian AAA Prime Rib of Beef au jus (served to a medium doneness) with Yorkshire Pudding  
**\$36.95**

#### **Beef Tenderloin**

Oven Roast Canadian AAA Beef Tenderloin **Steak** (served to a medium doneness),  
with a Rosemary, Shallot and Roasted Garlic Red Wine Reduction  
**\$37.95**

#### **Surf & Turf**

Canadian AAA Beef Tenderloin (medium doneness) served with Lobster Tail drizzled with garlic butter  
**\$45.95**

#### **Lamb**

Roasted Garlic and Herb Crusted Rack of Lamb (served to a medium doneness), with Pinot Noir Reduction  
**\$45.95**

### ***Pork***

#### **Pork Tenderloin**

Oven Roast Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro  
**\$31.95**

#### **Pork Tenderloin**

Oven Roast Pork Tenderloin with Exotic Mushrooms and Marsala Wine Sauce  
**\$33.95**

### ***Seafood***

#### **Maple Salmon**

Fresh Atlantic Salmon with Canadian Maple Syrup Glaze  
**\$31.95**

#### **Chile Glazed Salmon**

Fresh Atlantic Salmon painted with a Red Curry Paste with Red Chilies and Star Anise with a Coconut Cream Sauce  
**\$32.95**

#### **Halibut**

Fresh Halibut Oven Roast with a Ruby Red Grapefruit and Rosemary Infused Sauce  
**\$31.95**

#### **Halibut**

Fresh Halibut Oven Roast with a Lime Avocado Jalapeno Salsa  
**\$32.95**

Prices are subject to change without notice.

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

### **The Soup Kettle**

**Winter** (November 20 – March 31) Roasted Apple Butternut Squash garnished with Crème Fraiche and Candied Ginger

**Spring** (April 1 – May 31) Sweet Spring Green Pea garnished with Tarragon Crème Fraiche

**Summer** (June 1 – August 31) Chilled Melon and Strawberry

**Fall** (September 1 – November 14) Roasted Red Pepper garnished with Crème Fraiche

**or**

### **The Garden Patch**

Our Own Homegrown Organic Country Field Greens,  
garnished with tomato, cucumber, pepper and red onion ring,  
featuring a duet of seasonal dressings placed on dinner tables,  
allowing you and your guests to dress your salads

Seasonal Fresh Vegetable & Potato of the Season  
Rolls & Butter

### **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  
Coffee & Tea

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

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

### **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 \$41.95 per person**

**3 – Choice Entrée Dinner Menu \$45.95 per person**

### **Duet Entrée Dinner Menu - \$41.95 per person**

A wonderful taste blend, featuring 2 entrée choices served on the same plate!

Garnished with potato and Fresh Vegetable Medley of the Season

Featuring

**Tarragon Chicken and Beef Tenderloin**

**or**

**Parisienne Chicken and Honey Herb Salmon**

### **Accent Courses**

Portobello Mushroom Filled Ravioli served with a duet of Sauces featuring  
Creamy Alfredo and Fresh Garden Tomato **\$5.50**

Soup and Salad **\$2.75**

Champagne and Fruit Sorbet **\$5.00**

Soup Duet, featuring a combination of Carrot & Ginger and Pear & Parsnip **\$4.00**

Fruit and Cheese Plate **\$5.00**

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

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

Prices are subject to change without notice.

## **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 determined at final details

Canadian Cheese Tray garnished with assorted crackers

### **Hot Entrées**

Your Choice of 2 Entrée Selections from the following:

#### **Carved Prime Rib of Beef au jus**

Served to a medium doneness

or

#### **Nicoise Salsa Salmon**

(Served at room temperature) Fresh Atlantic Salmon Side with Dijon Mustard, Sundried Tomato,  
Herbes de Provence Marinade served with a Creamy Nicoise Salsa

or

#### **Tarragon Chicken**

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

or

#### **Pork Tenderloin**

Oven Roast with a Cranberry Brandy Cream Sauce

The above menu selections are served with fresh vegetable medley and potato of the season

### **Sweet Table**

From the list below choose 3 desserts 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 garnished with Seasonal Fresh Fruit Coulis

Coffee/Tea

Rolls/Butter

**\$41.95 per Person**

## ***Gala Cocktail Reception***

"An Elegant Stand-Up and Mingle Reception,  
with a few tables and chairs scattered throughout the 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

Breaded Parmesan Artichoke Hearts

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Vegetarian Spring Rolls with Sweet Chili Sauce

*The Following Food Service is a combination of placed and passed foods,  
served approx – 1-hour - 1 1/2 hours after Hors D'Oeuvres have been served*

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

Lemon Rosemary Chicken Lollipop with Yogurt Dip

Chili Lime Beef Lollipop

Breaded Cheese Filled Potato Fritters

Chef's Choice Seasonal Food Shooter

*Party Trays to Be Placed Out Allowing You and Your Guests to Help Themselves*

Baked Brie garnished with Sautéed Sweet Pepper Medley and Caramelized Onion

and served with our Featured Home Made Savoury Jelly

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 scored and placed *out with lifter for guests to help themselves*

Fresh Fruit Tray with Chocolate Sauce and Caramel Dip

Coffee/Tea

*\$37.95 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.

1. Chicken and Chevre Cheese with Sweet Chili Sauce
2. Caramelized Onion and Mushroom with Garlic Herb Cheese Paste
3. Prosciutto and Arugula with Tomato Sauce

**\$100.00 (40 pieces)**

### **Sandwich Tray**

Assorted fillings, featuring a variety of breads and wraps

**\$135.00 (serves 25 persons)**

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

Assorted Seasonal Fruit

**\$120.00 (serves 25 persons)**

### **Assorted Cookies and Squares**

**\$95.00 (serves 25 persons)**

### **The Sweet Table**

Minimum 35 Adult Guests

(Choose 3)

Warm Fresh Fruit Crumble with Crème Anglaise

**Pecan Pie** garnished with Whipped Cream

**Carrot Cake** with Cream Cheese Icing

Cheesecake, featuring Bailey's and Kahlua Cream

**Assorted Squares**

Side plates, cutlery and napkins included with coffee and tea

**\$7.50 per person**

### **Wedding Cake Service with Coffee & Tea**

Client's cake scored and placed out allowing guests to help themselves

Side plates, cutlery and napkins included

Coffee/tea

**\$2.75 per person**

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

allows for guests to help themselves

**\$2.00 per person**

Prices are subject to change without notice.

## ***Strathmere Beverage List***

### **House Wine**

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

*Pelee Island Winery Private Selection Pinot Grigio VQA 750 ml (0) \$28.50 White*

*Pelee Island Winery Merlot VQA 750 ml (0) \$28.50 Red*

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) **\$100.00**

Whiskey Sour Quench (rye based) **\$110.00**

Sangria (red wine) garnished with fresh fruit **\$110.00**

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

Sunkist Cranberry **\$82.00**

Chilled Apple Cider **\$70.00**

Soft Drinks (by the litre) **\$15.00**

Sparkling Grape Juice (by the litre) **\$16.50**

Mimosas (Champagne & Orange Juice) (by the litre) **\$22.00**

Apple Cider (750 ml) **\$16.00**

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

#### **Bar List**

##### **Beer – Domestic**

\$5.75 including taxes

##### **Beer – Premium**

\$6.25 including taxes

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

\$6.25 including taxes

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

\$6.75 including taxes

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

\$6.75 including taxes

##### **Seasonal Coolers**

\$6.75 including taxes

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

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

\$6.50 including taxes

#### **Non-Alcoholic Beverages – including taxes**

Mocktails \$3.75

Soft Drinks \$2.75

Juice/Perrier \$3.75

Non-Alcoholic Beer \$4.50

### **Strathmere's Wine Cellar**

Prices are subject to change without notice.

(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) **\$28.95**(White)

Baco Noir (0) **\$28.95** (Red)

#### **Australian**

Lindemans Bin 65 Chardonnay (1) \$31.95 (White)

Lindemans Bin 50 Shiraz (0) \$31.95 (Red)

Wolf Blass Chardonnay (1) \$32.95 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$32.95 (Red)

#### **Chilean**

Errazuriz Sauvignon Blanc (0) \$31.95 (White)

Errazuriz Shiraz (1) \$31.95 (Red)

#### **French**

Sylvaner Crystal D'Alsace (0) \$31.95 (White)

Beaujolais Superieur (0) \$31.95 (Red)

#### **Italian**

Pinot Grigio Delle Venezie (1) \$31.95(White)

Rubesco (0) \$31.95 (Red)

#### **Sparkling Wines & Champagnes**

##### **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) market price

*All wines listed above are 750ml. Specialty wine requests require six (6) weeks notice prior to the wedding day to ensure delivery and availability. Special orders 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	2010 before taxes	2011 before taxes
1 queen bed	2 persons	\$135.00	\$139.00
1 queen bed, 1 single bed or single pullout couch	3 persons	\$145.00	\$149.00
2 double beds	4 persons	\$155.00	\$159.00
1 king bed	2 persons	\$155.00	\$159.00
1 king bed, with Jacuzzi Bathtub	2 persons	\$175.00	\$179.00
One bedroom with Queen Bed, and sitting room with double pullout couch	4 persons	\$155.00	\$159.00
The Studio King bed, double pullout, sitting area, kitchenette	4 persons	\$195.00	\$199.00
The Schoolhouse, with 6 bedrooms, 4 bathrooms, living room and kitchenette	12 persons	\$600.00	\$625.00

1. *Please add taxes 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 is staying in the Schoolhouse, only her room would be available by 2pm; check-in for the rest of the Schoolhouse is 3pm.*
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) *Credit Card is required to reserve all rooms at Strathmere.*
  - (b) *Payment for individual rooms is due upon checkout. 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 assigned Coordinator will call you approximately 6 weeks before the wedding day to set up a meeting. Final details must be completed 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, questions can be directed to Wedding Reservations, from 9:00 am - 5:00 pm, Monday to Friday.

**Do we have to use the suppliers on your referral list?** No. The suppliers on our referral list are suggestions only. Please choose any suppliers you wish.

**Is Strathmere licensed by the LLBO?** Strathmere is fully licensed by the LLBO. No private alcohol can be brought into the licensed areas. The use of homemade wine is not permitted during the function. It can be given as guest favours, however cannot be opened on the premises.

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

**What if some of my guests have allergies or special diet restrictions?** During final details your Co-ordinator will discuss allergies and special diet restrictions and help to accommodate those needs. If you would like to serve an ethnic/cultural meal, we will be most happy to design a customized menu with you.

**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.

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

**Does Strathmere provide candles?** In keeping with Strathmere's country setting we provide oil lanterns, (1 per guest table). Open flame candles are not permitted under fire regulations. Votive candles and hurricane lanterns are permitted.

**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 speciality linen.

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

**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.

**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.

**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 you and your guests their choice of red or white. Following the appetizer course, and before the entrée is served, our service staff will circulate pouring wine for you and your guests. 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 in your prices?** With a minimum of six weeks notice, we can arrange for other wines.

**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.

**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 couples 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 Friday from 8:30 am to 4:30 pm.

***Strathmere Contact Information***

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\\_events@strathmere.com\*\*\*](mailto:weddings_events@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)**

**Kari & Brian** "... a note can barely say all we felt that magic day. A heartfelt thanks is sent to you for all your efforts and work in making it the most perfect day ever!" **(May 2005)**

**Nicole & Kent** "...We were overwhelmed by the beauty of the setting and the professional and sincere staff who catered the event with nothing but smiles." **(July 2005)**

**Julie & Kevin** "Strathmere was the perfect setting for our wedding. The staff in particular went above and beyond with their attention to detail, they really made our day perfect. Thanks especially for the personal touches!" **(July 2009)**

**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)**

**Michelle & Chris** "Our day was so beautiful, everything was perfect. The food was awesome, the staff was so efficient and polite, we couldn't have asked for better." **(July 2006)**

**Amanda & Mariano** "I couldn't have asked for a more special (and seamless) day and I have Strathmere to thank." **(October 2007)**

**Judy & Mike** "Thank you! Thank you! Thank you! We had an absolutely wonderful time. We loved it – all of our guests loved it!!" **(November 2008)**

**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)**

**Cindy & Craig** "This was a truly memorable event for us... the food was excellent with great presentation. I will definitely recommend your property to anyone who may have a wedding in the future." **(October 2008)**

**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)**

**Jody & Jordie** "The Garden House was the perfect place for our wedding... the entire day and night could not have gone better without you to make it so." **(August 2004)**

**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)**

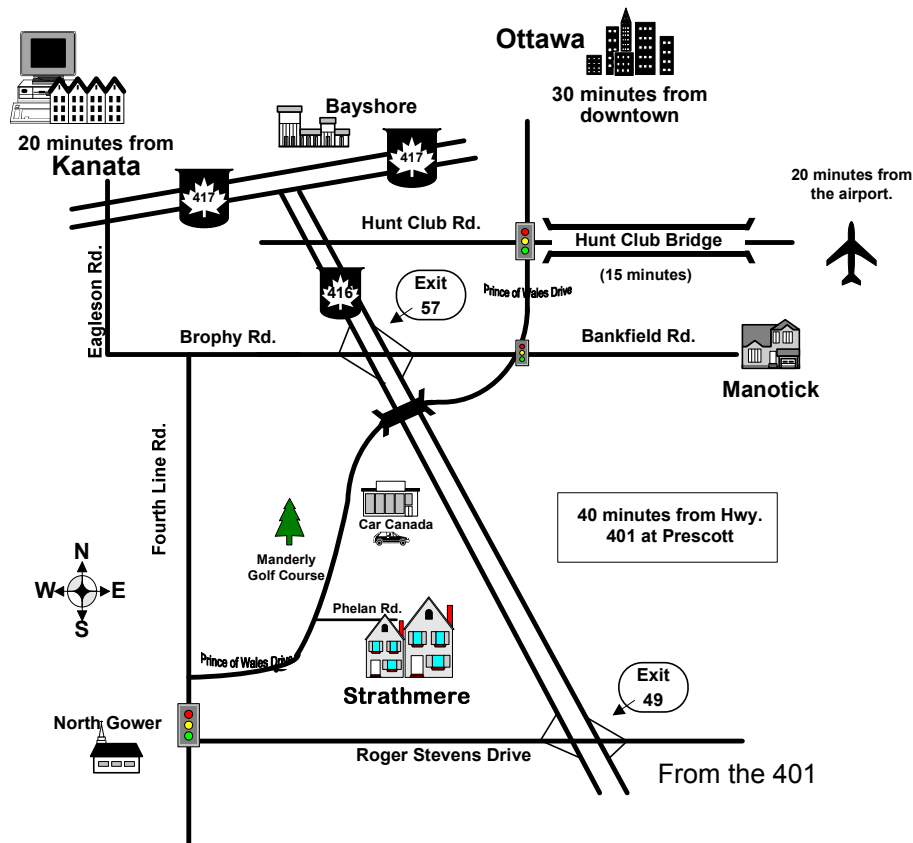
**Lily & Pete** "We couldn't have chosen a better location. The atmosphere & ambiance at Strathmere is a perfect place for wedding ceremonies. Many of our guests commented that it was the loveliest wedding they had ever attended. Wow! The food was delicious!" **(December 2001)**

**Barbara & Scott** "The staff at our daughter's wedding were available, yet professional at the same time. They wiped down the benches to allow us an outdoor ceremony. The gardens were immaculate and allowed for some really special pictures, it was like being home in B.C. The dinner was so delicious, the food so fresh and tasty, and elegantly placed. Even our fussy eaters were delighted with the choices and freshness. Thank you for helping us in making a very magical wedding for our daughter" **(July 2009)**

**Carla & Mike** "...thanks to your expert advice, beautiful setting and relaxed atmosphere, our wedding was the day of our dreams..." **(March 2005)**

## 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. 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 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. 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. (**Do not** turn left at first Phelan Rd. sign). Follow signs to Parking.

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