



Drinks & Other Things

Pricing in effect April 1, 2024 - March 31, 2025



DRINKS BY CONSUMPTION

Bar Price List (Before Tax)

- Domestic Beer (12 oz) - \$8.19
- Premium Beer (12 oz) - \$9.29
- Craft Beer - (16 oz) - \$10.18
- Liquor (1 oz) - \$8.19
- Cocktails (1 oz) - \$9.29
- House Wine (5oz) - \$9.29
- Liqueur (1.5 oz) - \$10.18
- Coolers (12 oz) - \$9.29
- Signature Cocktails (1 1/2 oz) - \$11.73
- Premium Wine (5oz) - \$11.73
- Cider - \$9.29
- Non-Alcoholic**
- Mocktails \$6.42
- Juice/San Pellegrino - \$5.31
- Soft Drinks - \$3.76
- Non-Alcoholic Beer - \$6.42

Open Bar Estimates	2024 /Guest	2025 /Guest
Prior to Dinner Only 2 drinks/guest average	\$19.50	\$21.00
Before and After Dinner 6 drinks/guest average	\$58.50	\$63.00
<p>Estimates are based on historical averages assuming a mix of guests attending - those who indulge and those who will consume just a few. We will assist in estimating your open bar budget, setting limitations you are comfortable with. The reconciliation invoice will be adjusted to reflect actual consumption.</p>		

UPGRADED WINE WITH DINNER

Replace Your Package Wine - Just the 2 glasses or unlimited (Max 2 hours of service).

Wine	Additional \$/Person - 2024	
	2 Glasses	Unlimited
CANADIAN Pelee Island Private Selection Pinot Grigio VQA Pelee Island Merlot VQA	\$3.50	\$12
ITALIAN Bolla Pinot Grigio Delle Venezie Bolla Valpolicella	\$7.00	\$16.50
NEW ZEALAND Oyster Bay Sauvignon Blanc Oyster Bay Pinot Noir	\$11.75	\$23
PELEE SECCO FOR TOASTING	\$9.50	



REHEARSAL DINNERS

Offered Wednesdays and Thursdays (maximum 3-hour usage) from January to July, as well as November and December. Due to the high volume of weddings during August, September and October, only rehearsals can be offered.

SPRING/SUMMER

The Kebob Trio
Lemon Rosemary Chicken GF/DF
Teriyaki Beef and Red Onion GF/DF
Sweet Chili and Lime Shrimp GF/DF

FALL/WINTER

The Kebob Trio
Buffalo Chicken GF
Adobe Beef GF/DF
Garlic Ginger Shrimp GF/DF

Substitute for Vegan/Veg

Sesame Peanut Tofu Kebob

Also Includes...

Marinated Grilled Vegetables, in season
Spring Mix Salad with Housemade Raspberry Vinaigrette
Chef's Choice Seasonal Salad

Drink

One Beverage per Person (Iced Cold Beer, Glass of House White or Red Wine or Soft Drink)

Sweet

Assorted Sweets with Coffee and Tea

Price

\$1250 for up to 20 People
\$55/additional adult & \$27/child (3 – 10)

Admin fee and Taxes will be added to the prices quoted above.

Menu and beverage selections are subject to change based on availability.

Rehearsal dinners are held in a common dining area with location, room set-up and bar arrangements to be confirmed by Wedding Reservations 10 days prior to rehearsal date.



GETTING-READY OPTIONS

One complimentary room will be ready by 1pm on the wedding day. If you wish to arrive earlier, we can offer the the following options:

Use of Lounge

Complimentary use of your Venue Lounge can be reserved from 9:30-1:30pm in the Lodge and Garden House, and 10:30-2:30 pm in the Farmhouse.

The following policies apply:

- You must vacate by 1:30pm (2:30pm for the Farmhouse) so staff can clean and begin preparations for your wedding.
- Please limit what you take into the Lounge, leaving what you can in your vehicles. Our goal is to get you checked into your overnight rooms as early as possible.
- No personal food or alcohol is permitted in the Lounge, however, you can pre-order food and drinks (see below).

Email weddings@strathmere.com to reserve the Lounge.

Girls' Sleepover

Start the celebrations early. Stay the night before and book any of our Spa Packages at 10% off!

Morning Room Check-In

Based on availability 14 days prior to the wedding day, book a 9:00 am check-in to one of your overnight rooms at a reduced rate:
King/2 double beds - \$125/Studio \$175 + Tax.

Email overnight@strathmere.com to check availability of overnight rooms.

GETTING-READY AND TAKE-OUT FOOD & DRINK

THE BRIDAL BOARD - \$137, serves 8

St Honoré Triple Cream Brie, Guinness Cheddar Cheese, C'est Bon Goat Cheese, Calabrese Sausage, Hunter Salami, Saucisson Salami, Crudités & Garden Herb Hummus garnished with Crostini, Crackers (Regular & Gluten Free), House Preserves & Fresh Fruit

THE PASTRY BOARD - \$137, serves 8

Croissant/Danish/Loaf, Yogurt Parfaits, House Preserves, Berries, Coffee & Tea

BEVERAGES

A Cooler of Six Ice Cold Craft Beer - \$38
House Wine by the Bottle (750 ml) - \$35
Pelee Secco Bubbly (750 ml) - \$38
Mimosas by the Litre - \$38
San Pellegrino (750 ml) - \$10.25
Coffee, Tea & Water Station - \$46, serves 10

Boards and beverages are prepared so they can be delivered to Lounge or Overnight Room (or moved from one to the other).



OTHER ADD-ON SERVICES

Pasta Accent Course	\$6.50 per person
Five Cheese Ravioli - Served with a duet of sauces featuring Creamy Alfredo and Fresh Garden Tomato VEG	
Soup & Salad	\$6.50 per person
Substitute for Halal Chicken	\$3.00 per person

RECEPTION ONLY GUESTS \$33.00 per person

Includes Late Night Services as arranged for dinner guests.

LINEN UPGRADES

The Wedding in Season Packages include ivory or white floor length linen and a Poly Napkin in a colour of your choice. The Gala Cocktail Receptions and Simple Celebrations include ivory lap length linen and ivory napkins, with upgrades available at additional cost (as listed below).

Upgraded Linen Options	
POLY (CLASSIC)	Cost
Solid Colour Napkin	\$0.68
Lap-length Long Ivory or White Cloth (53" x 120")	\$7.20
Floor Length Long Ivory or White Cloth (90" x 156")	\$21.60
Floor Length Round Ivory or White Cloth (120")	\$18.00
SATIN/BURLAP/CRINKLE	
Napkin	\$0.95
Floor Length Long Cloth (90" x 156")	\$26.40
Floor Length Round Cloth (120")	\$21.60
Table Runner (12" x 120")	\$5.00
ENGLISH LACE CLOTH	
120" round	\$55.00