



Wedding Price List

(Prices in effect April 1, 2015 until December 31, 2015)

STRATHMERE HAS THREE BEAUTIFUL WEDDING VENUES:

Historic Strathmere Inn, featuring the Carriage House, Veranda and Common Areas. An 1860s home built entirely of fieldstone with sweeping circular staircase and hearths. Also included is a beautiful outdoor ceremony site canopied under majestic 100-year old walnut trees – Mother Nature’s Chapel, with arbour, bench seating and signing table.

Capacity: Maximum 65 for dinner/100 for the reception

Historic Strathmere Lodge, a beautifully renovated 150-year-old barn, with 3 fieldstone fireplaces, comfortable lounge, open loft, and large dance floor. Also included is a charming outdoor ceremony site, with arbour, bench seating and signing table, overlooking rolling farm fields.

Capacity: Max. 225 for Dinner/250 for the Reception.

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.

Capacity: Max. 200 for Dinner/225 for Reception.

Tents can also be added to any facility to increase capacity.

RENTAL FEE TO RESERVE EXCLUSIVE USE OF THE MAIN LEVEL OF STRATHMERE INN:

		2015	2016
Saturdays & Holidays	Minimum 40 adults	\$1,895	\$1,995
Long weekend Sundays	Minimum 40 adults	\$1,195	\$1,295
Fridays & Regular Sundays	Minimum 30 adults	\$1,195	\$1,295
Monday - Thursday	Minimum 25 adults	\$595	\$695

Nov 1 - April 30: Reduced Rental Fees and Reduced Minimums (25 adults Sunday - Friday/30 adults Saturdays & Holidays).

RENTAL FEE TO RESERVE EXCLUSIVE USE OF STRATHMERE LODGE OR THE GARDEN HOUSE

		2015	2016
Saturdays & Holidays	Minimum 110 adults	\$2,895	\$2,995
Long weekend Sundays	Minimum 80 adults	\$2,295	\$2,395
Fridays & Regular Sundays	Minimum 50 adults	\$2,295	\$2,395
Monday - Thursday & Luncheons	Minimum 50 adults	\$1,095	\$1,195

Nov 1 - April 30: Reduced Rental Fees and Reduced Minimums (80 adults Saturdays & Holidays).

FACILITY RENTAL FEES ALSO INCLUDE:

- One regular guest room for the wedding night
- Ceremony Site - Complete set-up of an outdoor ceremony from April 1 to November 30
- 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, with vintage string lighting over ceremony sites or patios
- Beautiful gardens and landscapes for photographs throughout our 200-acre property
- Decorated fireplace mantles, planters and urns filled with flowers throughout the growing season to decorate the entrances of every facility and ceremony site
- Friendly and efficient staff for our licensed bar and catering services
- Free Guest Parking

*Planning to get married within the next 5 months?
Strathmere offers ½ price facility fee & reduced minimums
(Excluding Holidays – see page 2, point 12)*



Booking Information

- Ceremony/arrival times are scheduled as follows:**
Dinner Receptions:
 - **The Lodge & Garden House** - 4:00 or 4:30 pm
 - **The Inn 4:30 pm.**(6pm for Friday ceremonies is also permitted.)
Gala Cocktail Receptions: 6:00 pm for all locations.
- Deposits required to confirm a wedding date are:**
The Lodge & Garden House:
Saturday-\$2500 upon signing/\$2,500 6 mos. prior
Sun to Fri-\$2,000 upon signing/\$2,000 6 mos. prior
The Inn:
Saturday - \$1500 upon signing/\$1500 6 mos. prior
Sun-Fri - \$1,000 upon signing/\$1,000 6 mos. prior

A final deposit equal to the estimated balance of all charges is due 14 days prior to the wedding day.
- Strathmere requires minimum beverage sales, before taxes, as follows:**
The Lodge & Garden House:
Saturday - \$750/Sunday to Friday - \$300
The Inn:
Saturday - \$300/Sunday to Friday - \$200
This minimum does not include wine and beverages served during dinner, and a minimum of 1 glass of wine must be purchased. Should the net bar sales be less than the minimum, the difference will be added to the final invoice as a surcharge. The bar closes at 1:00am. All guests must depart by 1:45 am.
- Gala Cocktail Receptions** are offered Sunday to Friday year-round, and Saturdays from Nov 1 to Apr 30. A minimum of 40 adult guests is required for The Inn and 60 for The Lodge or Garden House.
- Non-alcoholic Weddings** are offered Sunday through Thursday evenings, and for Sunday luncheons (excluding long weekend Sundays).
- Catering Services:** With the exception of the wedding cake, Strathmere must provide all catering services for functions held at its facilities.
- Children:** Children aged 3 and 10 are half price, and no charges apply for children under 3 years old.
- 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 takes care of ordering, delivery and handling.
- Decorating:** We take special care in decorating for every season. We ask that couples discuss decorating plans in advance, to ensure Strathmere's décor is respected. Please refer to our Policy on Decorating for details.
Decorating times are guaranteed as follows:
 - Saturday/Sunday/Holidays: after 12:00 Noon on the wedding day
 - Friday: no later than 2 hours prior to the ceremony or arrival time.
- Music:** A SOCAN Fee (Society of Composers, Authors and Music Publishers of Canada) is required if music is played. The current rates, before taxes, are \$59.17 for The Lodge and Garden House and \$41.13 for The Inn.
- A flat rate security fee of \$125 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 minimize such risks.
- 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.
- Items in this price list may change without notice. All prices are subject to HST. The Government of Canada requires that HST be applied to the service charge. A service charge of 15% will be applied to food and beverages ordered.



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 for details on Strathmere’s all-inclusive packages, complete with stylized food and beverages, specialty linens and chair covers, and guest table and ceremony decorations specially designed for the season.

Reduced facility rental fees are offered when choosing a Wedding in Season Package.

WEDDING COORDINATION

The following planning services are included with your facility fee:

1. Strathmere’s Wedding Reservations Manager and the entire Reservations team will assist you year-round with questions as they arise.
2. Six weeks prior to your wedding day, one of Strathmere’s experienced Wedding Coordinators will be in touch to schedule a meeting. Attention to every detail, from the ceremony through to wedding completion will be discussed with your Coordinator, who will offer professional advice and assistance to ensure your day is perfect.
3. Your Wedding Coordinator will oversee your special day, including suppliers’ needs, room set-up, assistance with the ceremony, and complete management of the catering and reception details until late night is served. If you decide to add your own décor, we will leave that to you to arrange with family and friends, so the Coordinator and staff can focus on the room set-up, catering and other services. Following late night service, and as the Coordinator departs, a Closing Manager will take care of the remainder of the evening.

FOOD STYLING

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

Throughout the growing season Strathmere Growers harvest edible flowers to garnish dessert plates; with fresh herbs being picked daily and infused into sauces and marinades, along with fresh organic baby greens for our salads, and garlic, beets, squash, asparagus, rhubarb and heirloom tomatoes to mention just a few. Strathmere Honey Bees are busy making Wildflower Honey; The Orchard is maturing and bares fruit, with apples, plums and pears making their way into the kitchen and used in baking, sauces and purées.

Breaking from tradition, Strathmere works exclusively with a butcher for all of its meat, a fishmonger for all of its fish and seafood, a fromagiere for all cheeses, and a local egg farmer.



Hors D'oeuvres

(Refer to "Gala Cocktail Reception Menu"
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

Choose 4 From the List Below:

Vegetable Samosas with Curry Dip

Mushroom Tartlet

Mini Crab Cakes with Lime Aioli

Artichoke, Kalamata Olive and Chevre Cheese Tart

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Spanakopita

Vegetarian Spring Rolls with Sweet Chilli Sauce

Chef's Choice Seasonal Crostini

\$9 per person (4 per person)

Beef Tenderloin Sliders with Chipotle Aioli, Caramelized Onion and Brie Cheese
\$37 per dozen (minimum 4 dozen)

Barbeque Pulled Pork Sliders garnished with Pickled Vegetable Slaw
\$36 per dozen (minimum 4 dozen)

Lobster Roll Sliders with Avocado, Red Onion and Cilantro
\$38 per dozen (minimum 4 dozen)

HORS D'OEUVRES BY THE DOZEN

Asian Sesame Peanut Tofu Skewer

Butter Pecan Shrimp

Wild Mushroom and Chevre Cheese Risotto Balls with Roasted Garlic Aioli

Bacon Wrapped Dates filled with Parmigiano Cheese

\$30 per dozen (minimum 4 dozen of each selection)

SUGGESTED QUANTITIES BASED ON 4 PER PERSON

35 persons (12 Dozen)

50 persons (17 Dozen)

100 persons (34 Dozen)

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Party Trays

(Unless otherwise noted, each tray serves approx. 25 persons)

Shrimp Ice Box - \$185

Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce

Spinach Dip - \$70

served with toasted pita chips

Veggies and Dip - \$125

Seasonal Fresh Veggies served with Garlic Caesar Dip

Veggie Rice Paper Rolls - \$125

with Vietnamese Dipping Sauce

(40 pieces per tray)

Maki Rolls - \$125

Mango & Avocado with Spicy Aioli

Served with Pickled Ginger, Wasabi and Soya Sauce

(60 pieces per tray)

Charcuterie Board - \$135

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

Artisan Cheese Board - \$160

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

Canadian Cheese Board - \$130

Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti

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

Baked Brie Wedge - \$75

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

Warm Spinach, Artichoke and Parmesan Dip - \$80

Served Warm with Toasted Pita Chips

(serves approx - 50 persons)

Warm Crab and Sweet Roasted Onion Dip - \$95

Served Warm with Toasted Pita Chips

(serves approx - 50 persons)

Roasted Sweet and Spicy Mixed Nuts - \$85

Featuring - Walnuts, Pecans, Almonds, Cashews and Toasted Coconut

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Plate Service Dinner Menus

POULTRY

Garden Herb Chicken - \$38

dusted with Strathmere's Own Garden Fresh Organic Herbs with a Citrus Herb Cream Sauce

Honey Balsamic Chicken - \$39

grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit Salsa
(available May 1 - September 1)

Marsala Chicken - \$40

Grain fed breast of chicken topped with Exotic Mushrooms and Marsala Wine Sauce

Country Chicken - \$41

stuffed with Fontina Cheese and wrapped with Prosciutto and resting on a Creamy Garlic Alfredo Sauce

Parisienne Chicken - \$42

topped with Baby Spinach, Caramelized Onion & Brie Cheese with a Dried Cranberry Cream Sauce

BEEF

Beef Tenderloin - \$50

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

Surf & Turf - \$60

Snow Crab Crusted Beef Tenderloin Steak (medium doneness)

or

Beef Tenderloin Steak topped with Butter Poached Shrimp (medium doneness)

LAMB

Lamb Shank - \$50

with Rosemary Braising Jus (available January 1 - April 30)

Rack of Lamb - \$60

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

PORK

Pork Tenderloin - \$38

Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro

FISH

Blueberry Salmon - \$38

Fresh Atlantic Salmon with a Wild Blueberry Wildflower Honey Glaze with Basil Crème Fraiche

Nicoise Salsa Salmon - \$39

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

Halibut - \$43

Fresh Halibut with a Lime Avocado Mango Jalapeno Salsa (based on availability)

Vegetarian Substitution - Portobello Mushroom Tower

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

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Included with all Plate Service Dinner Menus

The Soup Kettle

Winter (November 13 – March 31) Roasted Apple Butternut Squash garnished with Crème Fraiche and Candied Ginger

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

Summer (June 1 – September 8) Roasted Heirloom Tomato Gazpacho garnished with Cilantro

Fall (September 9 – November 12) Sweet Potato and Carrot garnished with Yogurt 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

Seasonal Warm Fruit Crumble with Crème Anglaise

Bourbon Pecan Torte garnished with Salted Caramel

Strathmere Stylized Dinner Entrées

Treat your guests to a Choice Dinner Menu, offering you and your guests the same appetizer and dessert with a choice of entrée! Choose 2 entrées from the plate service dinner menu excluding Beef, Surf & Turf or Lamb, which may be chosen at an upgraded cost. Strathmere will print and place menus at each place setting. As guests are seated, and following any formalities, service staff will circulate throughout the room taking entrée choice orders. (No pre-ordering required to a maximum of 110 persons.)

(If number of guests is over 110, pre-ordered entrée selections are required.)

2-Choice Entrée Dinner Menu \$49 per person

Accent Courses

(Additional cost/person)

Caesar Salad with Bacon, Garlic House Dressing and Toasted Croutons \$5

Caprese Ravioli served with a duet of sauces featuring

Creamy Alfredo and Fresh Garden Tomato \$6

Soup and Salad \$3

Red Wine, Raspberry, Hibiscus Sorbet \$5 (Winter)

Camomile Tea and Honey Sorbet \$5 (Spring)

White Grape and Peach Champagne Granite \$5 (Summer)

Apple Cider and Thyme Champagne Granite \$5 (Autumn)

Artisan Quebec Cheese Plate - featuring Le Dounaier and
St-Honore Triple Cream Brie with our Wildflower Honey \$5

Stylized Desserts

(Additional cost/person)

Pumpkin Cheesecake \$4

Lindt Dark Chocolate Espresso Pot de Crème \$5

Duet Dessert - Vanilla Bean Crème Brulee and Flourless Chocolate Cake \$6

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Buffet Dinner Menu

(Minimum 50 adult guests)

(Strathmere Inn is not available for buffet service; a choice 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 during final details

Canadian Cheese Tray with Assorted Crackers

Fresh Atlantic Salmon (whole side, served at room temperature)

with Asian 5 Spice Sticky Glaze and Toasted Sesame Seeds

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 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

Bourbon Pecan Torte

Fresh Fruit Tray

Chocolate Obsession Cake

Coffee and Tea

\$52 per Person

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Gala Cocktail Reception Menu

(Minimum 40 adults in The Inn and 60 in The Lodge and The Garden House, offered Sunday through Friday, excluding long weekend Sundays)

“An Elegant Stand-Up and Mingle Reception, with Lounge, Outdoor Patio Areas, a few Guest Tables with Chairs and 3 Cruiser Tables scattered throughout the room dressed with Ivory Linen”

CEREMONY AT 6:00 PM

SERVED FOLLOWING THE CEREMONY

Punch

(1 glass per person)

Whiskey Sour Quench (alcoholic)

Sunkist Cranberry (non-alcoholic)

Hors D'oeuvres

(placed out allowing you and your guests to help themselves)

Warm Spinach, Artichoke & Parmesan Dip with Toasted Pita Chips

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

(passed on trays by our service staff)

Choose Five of your favourites from the list below

(Allowing 1 of each for every person)

Chef's Choice Seasonal Crostini

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

SERVED 1 TO 1½ HOURS FOLLOWING PUNCH & HORS D'OEUVRES

Food Station

Baked Brie garnished with Sautéed Sweet Pepper Medley and Caramelized Onion

Veggies and Dip

Teriyaki Beef and Red Onion Kebobs

Charcuterie Board garnished with Marinated Eggplant, Kalamata Olives and Sweet Gherkins

Roasted Honey Mustard Sausage Skewers

Calamari with Roasted Garlic Lemon Aioli

Strathmere Bistro Pizza Wedges

LATE NIGHT TABLE

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves

Fresh Fruit Tray with Chocolate Sauce and Caramel Dip

Coffee/Tea

\$47 per person

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Late Night Offerings

(Served after 10:30pm. Unless otherwise noted, serves 25 persons.)

Strathmere Bistro Pizza Wedges - \$125 (40 pieces)

From the selection below choose your 2 favourite pizzas:

Chicken and Chevre Cheese with Sweet Chili Sauce

Caramelized Onion and Mushroom with Garlic Herb Cheese Paste

Prosciutto and Arugula with Tomato Sauce and Shaved Parmesan Cheese

Sandwich Tray - \$160

Assorted fillings, featuring a variety of breads and wraps

Assorted Seasonal Fruit with Chocolate Sauce & Caramel Dip - \$125

Double Smoked Bacon Mac and Cheese - \$80

Roasted Sweet and Spicy Mixed Nuts - \$85

Featuring – Walnuts, Pecans, Almonds, Cashews and Toasted Coconut

Poutine Bar - \$8 per person

Frites with Homemade Gravy and Cheese Curds

Add...

Sweet Potato Frites - \$1 per person

Crab Cream Sauce - \$2 per person

Cookie Bar - \$29 per dozen

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

The Sweet Table - \$8 per person

(Minimum 25 Adult Guests)

Vanilla Bean Cream Tarts

Assorted French Macaroons

Carrot Cake with Cream Cheese Icing

Raspberry Chocolate Brownies

Coffee and Tea

Chocolate Covered Strawberries - \$29 per dozen

Wedding Cake Service - No Charge

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

Coffee and Tea - \$2.50 per person

Allows for guests to help themselves

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Beverage Selections

House Wine with Dinner

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

Vin Villa Vidal VQA (white) (0)

Baco Noir VQA (red) (0)

Two glasses, poured by our service staff offering you and your guests a choice of red or white. \$12/person
Top-up for toasting (following service of 2 glasses per guest). Add \$3/person

or

Pinot Grigo VQA (white) (0)

Merlot VQA (red) (0)

Two glasses, poured by our service staff offering you and your guests a choice of red or white. \$15/person
Top-up for toasting (following service of 2 glasses per guest). Add \$4/person

Alcoholic Punch (serves 30) – Passed on Trays

Sunkist Cranberry (vodka based) \$125

Whiskey Sour Quench (rye based) \$130

Sangria (red wine) garnished with fresh fruit \$140

Non-Alcoholic Punch (serves 30) – Passed on Trays

Sunkist Cranberry \$95

Chilled Apple Cider \$95

Soft Drinks (by the litre) \$14

San Pellegrino (750mL) \$8

Sparkling Grape Juice (by the litre) \$19

Mimosas (Champagne & Orange Juice) (by the litre) \$28

Apple Cider (by the litre) \$19

BAR LIST

Beer – Domestic - \$5.75

Beer – Premium - \$6.20

House Liquor (1oz) - \$5.75

Cocktails (1oz) - \$6.20

Premium Liquor/Liqueurs (1oz) - \$6.64

Seasonal Coolers - \$6.64

Wine by the Glass (5oz) - \$6.64

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

Non-Alcoholic Beverages

Mocktails - \$3.32

Soft Drinks - \$2.43

Juice/Perrier - \$3.32

Non-Alcoholic Beer - \$3.98

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Wine List

(sold by the 750ml bottle)

Selections may vary throughout the season based on availability by L.C.B.O.

CANADIAN

Featuring VQA Wines from Sandbanks Estate Winery

Growing 100% Prince Edward County Grapes

Dunes Vidal (0) \$30.50 (White)

Baco Noir (0) \$30.50 (Red)

and introducing their newest taste sensation...LOVE 375ml
White Wine kissed with Organic Canadian Cassis \$30

AUSTRALIAN

Lindemans Bin 65 Chardonnay (1) \$35 (White)

Lindemans Bin 50 Shiraz (0) \$35 (Red)

Wolf Blass Chardonnay (1) \$36 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$36 (Red)

CHILEAN

Santa Carolina Sauvignon Blanc (0) \$35 (White)

Santa Carolina Cabernet Sauvignon (0) \$35 (Red)

FRENCH

Sylvaner Crystal D'Alsace (0) \$35 (White)

Beaujolais Superieur (0) \$35 (Red)

ITALIAN

Bolla Pinot Grigio Delle Venezie (1) \$35 (White)

Bolla Valpolicella (0) \$35 (Red)

SPARKLING WINES & CHAMPAGNES

CANADIAN

Pelee Secco (1) \$32

AUSTRALIAN

Seaview - Brut - Methode (1) \$35

SPANISH

Cordon Negro Brut (1) \$36

GERMAN

Henkell Trocken (2) \$36

FRENCH

Veuve Clicquot Brut (1) \$115

The above specialty wine requests require
six weeks' notice prior to the wedding day to ensure delivery and availability and
are sold on a confirmed number of bottles

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Accommodation

Each of our 34 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	Current Rate, before taxes		Maximum Capacity
	High Season (May - October)	Low Season (Nov. - April)	
One Queen Bed	\$147	\$127	2 persons
One Queen and One Single Bed	\$157	\$137	3 persons
Two Double Beds	\$169	\$149	4 persons
One King Bed	\$162	\$142	2 persons
One King Bed, with Jacuzzi Bath tub	\$175	\$155	2 persons
The Studio: king bed, double pullout, sitting area, kitchenette	\$219	\$199	4 persons
The Schoolhouse, with 6 bedrooms, 4 bathrooms, living room and kitchenette	\$750	\$730	14 persons
Also refer to "Strathmere Bed and Breakfast Options for Family and Friends" for group reservations			

1. Please add tax to the above prices.
2. A continental breakfast is included and served from 8:00 to 10:30 am.
3. Check-in time is 3:00 pm, with checkout at 10:00 am. We offer an early check-in time of 2:00 pm for the wedding couple's room only. If the wedding couple is staying in the Schoolhouse or other group reservations, only their room will be available by 2pm; check-in for the rest of the Schoolhouse or other rooms is 3:00 pm. We suggest booking a 2-night stay to guarantee earlier access.
4. No pets are permitted.
5. All rooms are non-smoking. Many outdoor patios surround overnight guest buildings.
6. Guest rooms are accessed by stairs, not elevators. Please speak with Reservations concerning guests with limited mobility and other special needs.
7. Cancellation and Payment Policy:
 - (a) A credit card (Visa or Mastercard) is required to reserve all rooms at Strathmere. Payment for individual rooms is processed upon checkout.
 - (b) When booking 3 rooms or less, there is no penalty if cancelling more than 72 hours from arrival. Cancellation less than 72 hours from arrival is 100%.
 - (c) Group bookings of four or more rooms are subject to a non-refundable deposit equal to 50% of the room rates with the balance due 14 days prior to arrival. This applies to the Schoolhouse, also.



FAQs

When do I meet with my Wedding Coordinator? Your Coordinator will contact you approximately 6 weeks before the wedding day to set up a meeting. The menu must be confirmed 30 days in advance, with final guest count and details confirmed no later than 14 days prior. In the meantime, please direct questions to Wedding Reservations, from 9:00 am - 5:00 pm, Monday through Thursday, and until noon on Fridays.

Can we get cost estimates? Yes, certainly. Cost estimates can be requested by e-mailing 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 areas. Personal alcohol consumption is permitted in overnight guest rooms only.

How much wine will I need for the meal? Dinner wine is based on 2 glasses per guest. Additional wine can also be ordered. 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, we will circulate pouring wine again. If you decide to offer a top-up for toasting, we will pour 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 is the suggested timing? We recommend two hours from the time of the ceremony to the start of the meal. Guests attending only the reception should be invited to arrive 3 hours after dinner start time. We recommend hors d'oeuvres be ordered 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? During final details, your Coordinator will discuss substitutions for vegetarians and vegans, along with severe allergies. Strathmere offers vegetarian, vegan and gluten free meals at no additional cost. Our kitchen is not a nut free kitchen. While we take great care to ensure no cross contamination when considering allergies, we cannot guarantee that our kitchen is free of food items that can cause fatal allergic reactions. Couples should advise guests to take precautions to ensure their own health and safety.

Are we able to customize a menu? Yes, definitely. Please contact Glenna Camposarcone (glennac@strathmere.com) about your special meal requests and she 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 and some vendors require you to provide a meal only if asked to provide services before and during dinner. Please check with your suppliers 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 fully accessible. Strathmere Inn and the Guest Rooms have limited accessibility.



FAQs

Can I have a rehearsal? With full Wedding Coordination services, a rehearsal is not necessary. For those who wish to have a rehearsal, they are scheduled on Thursday evenings at 5:30, 6:30 or 7:30 pm, with date/time to be confirmed 10 days prior (business dictates rehearsal availability). A fee of \$50 plus tax will be charged. This fee covers the time of the Wedding Coordinator to guide you, 45 minutes use of an outdoor ceremony site, and use of an indoor ceremony location in case of inclement weather. Rehearsal dinners are also available in which case the fee is waived. If 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).

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 Inn event taking place.

When can our guests begin reserving overnight rooms? Once your wedding is confirmed at Strathmere, your guests should contact Strathmere Reservations as early as possible. Overnight rooms can book up quickly. Your tentative block of rooms will be filled first; rooms are then taken from the general inventory. Guests may call 613-489-2409 or 1-800-495-6649 from 8:30 to 4:30, seven days a week.

Can we invite more guests after dinner? Yes, definitely. Please refer to page 1 for maximum capacities of all facilities. Strathmere is a destination facility, so we find that guests being invited to the reception often arrive a little earlier than the invited time, allowing for travel and locating Strathmere. With this in mind we suggest reception guest arrival be no earlier than 3 hours from dinner start time. Your Wedding Coordinator will discuss arrangements that may be made for greeting and directing reception guests who arrive early until they are able to join the festivities.

Who do I contact if I have any questions? Your file is kept with Wedding Reservations. As weekends are very busy with weddings and appointments, please contact Reservations from Monday to Thursday 9am - 5pm and Friday from 9am - 12:00 noon.

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

Wedding Reservations: weddings@strathmere.com

Website: www.strathmere.com



Wedding Price List

(Prices in effect April 1, 2015 until December 31, 2015)

STRATHMERE HAS THREE BEAUTIFUL WEDDING VENUES:

Historic Strathmere Inn, featuring the Carriage House, Veranda and Common Areas. An 1860s home built entirely of fieldstone with sweeping circular staircase and hearths. Also included is a beautiful outdoor ceremony site canopied under majestic 100-year old walnut trees – Mother Nature’s Chapel, with arbour, bench seating and signing table.

Capacity: Maximum 65 for dinner/100 for the reception

Historic Strathmere Lodge, a beautifully renovated 150-year-old barn, with 3 fieldstone fireplaces, comfortable lounge, open loft, and large dance floor. Also included is a charming outdoor ceremony site, with arbour, bench seating and signing table, overlooking rolling farm fields.

Capacity: Max. 225 for Dinner/250 for the Reception.

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.

Capacity: Max. 200 for Dinner/225 for Reception.

Tents can also be added to any facility to increase capacity.

RENTAL FEE TO RESERVE EXCLUSIVE USE OF THE MAIN LEVEL OF STRATHMERE INN:

		2015	2016
Saturdays & Holidays	Minimum 40 adults	\$1,895	\$1,995
Long weekend Sundays	Minimum 40 adults	\$1,195	\$1,295
Fridays & Regular Sundays	Minimum 30 adults	\$1,195	\$1,295
Monday - Thursday	Minimum 25 adults	\$595	\$695

Nov 1 - April 30: Reduced Rental Fees and Reduced Minimums (25 adults Sunday - Friday/30 adults Saturdays & Holidays).

RENTAL FEE TO RESERVE EXCLUSIVE USE OF STRATHMERE LODGE OR THE GARDEN HOUSE

		2015	2016
Saturdays & Holidays	Minimum 110 adults	\$2,895	\$2,995
Long weekend Sundays	Minimum 80 adults	\$2,295	\$2,395
Fridays & Regular Sundays	Minimum 50 adults	\$2,295	\$2,395
Monday - Thursday & Luncheons	Minimum 50 adults	\$1,095	\$1,195

Nov 1 - April 30: Reduced Rental Fees and Reduced Minimums (80 adults Saturdays & Holidays).

FACILITY RENTAL FEES ALSO INCLUDE:

- One regular guest room for the wedding night
- Ceremony Site - Complete set-up of an outdoor ceremony from April 1 to November 30
- 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, with vintage string lighting over ceremony sites or patios
- Beautiful gardens and landscapes for photographs throughout our 200-acre property
- Decorated fireplace mantles, planters and urns filled with flowers throughout the growing season to decorate the entrances of every facility and ceremony site
- Friendly and efficient staff for our licensed bar and catering services
- Free Guest Parking

*Planning to get married within the next 5 months?
Strathmere offers ½ price facility fee & reduced minimums
(Excluding Holidays – see page 2, point 12)*



Booking Information

- Ceremony/arrival times are scheduled as follows:**
Dinner Receptions:
 - **The Lodge & Garden House** - 4:00 or 4:30 pm
 - **The Inn 4:30 pm.**(6pm for Friday ceremonies is also permitted.)
Gala Cocktail Receptions: 6:00 pm for all locations.
- Deposits required to confirm a wedding date are:**
The Lodge & Garden House:
Saturday-\$2500 upon signing/\$2,500 6 mos. prior
Sun to Fri-\$2,000 upon signing/\$2,000 6 mos. prior
The Inn:
Saturday - \$1500 upon signing/\$1500 6 mos. prior
Sun-Fri - \$1,000 upon signing/\$1,000 6 mos. prior

A final deposit equal to the estimated balance of all charges is due 14 days prior to the wedding day.
- Strathmere requires minimum beverage sales, before taxes, as follows:**
The Lodge & Garden House:
Saturday - \$750/Sunday to Friday - \$300
The Inn:
Saturday - \$300/Sunday to Friday - \$200
This minimum does not include wine and beverages served during dinner, and a minimum of 1 glass of wine must be purchased. Should the net bar sales be less than the minimum, the difference will be added to the final invoice as a surcharge. The bar closes at 1:00am. All guests must depart by 1:45 am.
- Gala Cocktail Receptions** are offered Sunday to Friday year-round, and Saturdays from Nov 1 to Apr 30. A minimum of 40 adult guests is required for The Inn and 60 for The Lodge or Garden House.
- Non-alcoholic Weddings** are offered Sunday through Thursday evenings, and for Sunday luncheons (excluding long weekend Sundays).
- Catering Services:** With the exception of the wedding cake, Strathmere must provide all catering services for functions held at its facilities.
- Children:** Children aged 3 and 10 are half price, and no charges apply for children under 3 years old.
- 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 takes care of ordering, delivery and handling.
- Decorating:** We take special care in decorating for every season. We ask that couples discuss decorating plans in advance, to ensure Strathmere's décor is respected. Please refer to our Policy on Decorating for details.
Decorating times are guaranteed as follows:
 - Saturday/Sunday/Holidays: after 12:00 Noon on the wedding day
 - Friday: no later than 2 hours prior to the ceremony or arrival time.
- Music:** A SOCAN Fee (Society of Composers, Authors and Music Publishers of Canada) is required if music is played. The current rates, before taxes, are \$59.17 for The Lodge and Garden House and \$41.13 for The Inn.
- A flat rate security fee of \$125 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 minimize such risks.
- 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.
- Items in this price list may change without notice. All prices are subject to HST. The Government of Canada requires that HST be applied to the service charge. A service charge of 15% will be applied to food and beverages ordered.



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 for details on Strathmere’s all-inclusive packages, complete with stylized food and beverages, specialty linens and chair covers, and guest table and ceremony decorations specially designed for the season.

Reduced facility rental fees are offered when choosing a Wedding in Season Package.

WEDDING COORDINATION

The following planning services are included with your facility fee:

1. Strathmere’s Wedding Reservations Manager and the entire Reservations team will assist you year-round with questions as they arise.
2. Six weeks prior to your wedding day, one of Strathmere’s experienced Wedding Coordinators will be in touch to schedule a meeting. Attention to every detail, from the ceremony through to wedding completion will be discussed with your Coordinator, who will offer professional advice and assistance to ensure your day is perfect.
3. Your Wedding Coordinator will oversee your special day, including suppliers’ needs, room set-up, assistance with the ceremony, and complete management of the catering and reception details until late night is served. If you decide to add your own décor, we will leave that to you to arrange with family and friends, so the Coordinator and staff can focus on the room set-up, catering and other services. Following late night service, and as the Coordinator departs, a Closing Manager will take care of the remainder of the evening.

FOOD STYLING

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

Throughout the growing season Strathmere Growers harvest edible flowers to garnish dessert plates; with fresh herbs being picked daily and infused into sauces and marinades, along with fresh organic baby greens for our salads, and garlic, beets, squash, asparagus, rhubarb and heirloom tomatoes to mention just a few. Strathmere Honey Bees are busy making Wildflower Honey; The Orchard is maturing and bares fruit, with apples, plums and pears making their way into the kitchen and used in baking, sauces and purées.

Breaking from tradition, Strathmere works exclusively with a butcher for all of its meat, a fishmonger for all of its fish and seafood, a fromagiere for all cheeses, and a local egg farmer.



Hors D'oeuvres

(Refer to "Gala Cocktail Reception Menu"
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

Choose 4 From the List Below:

Vegetable Samosas with Curry Dip

Mushroom Tartlet

Mini Crab Cakes with Lime Aioli

Artichoke, Kalamata Olive and Chevre Cheese Tart

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Spanakopita

Vegetarian Spring Rolls with Sweet Chilli Sauce

Chef's Choice Seasonal Crostini

\$9 per person (4 per person)

Beef Tenderloin Sliders with Chipotle Aioli, Caramelized Onion and Brie Cheese
\$37 per dozen (minimum 4 dozen)

Barbeque Pulled Pork Sliders garnished with Pickled Vegetable Slaw
\$36 per dozen (minimum 4 dozen)

Lobster Roll Sliders with Avocado, Red Onion and Cilantro
\$38 per dozen (minimum 4 dozen)

HORS D'OEUVRES BY THE DOZEN

Asian Sesame Peanut Tofu Skewer

Butter Pecan Shrimp

Wild Mushroom and Chevre Cheese Risotto Balls with Roasted Garlic Aioli

Bacon Wrapped Dates filled with Parmigiano Cheese

\$30 per dozen (minimum 4 dozen of each selection)

SUGGESTED QUANTITIES BASED ON 4 PER PERSON

35 persons (12 Dozen)

50 persons (17 Dozen)

100 persons (34 Dozen)

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Party Trays

(Unless otherwise noted, each tray serves approx. 25 persons)

Shrimp Ice Box - \$185

Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce

Spinach Dip - \$70

served with toasted pita chips

Veggies and Dip - \$125

Seasonal Fresh Veggies served with Garlic Caesar Dip

Veggie Rice Paper Rolls - \$125

with Vietnamese Dipping Sauce
(40 pieces per tray)

Maki Rolls - \$125

Mango & Avocado with Spicy Aioli
Served with Pickled Ginger, Wasabi and Soya Sauce
(60 pieces per tray)

Charcuterie Board - \$135

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

Artisan Cheese Board - \$160

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

Canadian Cheese Board - \$130

Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti
Garnished with Fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers

Baked Brie Wedge - \$75

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

Warm Spinach, Artichoke and Parmesan Dip - \$80

Served Warm with Toasted Pita Chips
(serves approx - 50 persons)

Warm Crab and Sweet Roasted Onion Dip - \$95

Served Warm with Toasted Pita Chips
(serves approx - 50 persons)

Roasted Sweet and Spicy Mixed Nuts - \$85

Featuring - Walnuts, Pecans, Almonds, Cashews and Toasted Coconut

*Prices may change without notice.
All of the above prices are subject to applicable taxes and service charge.*



Plate Service Dinner Menus

POULTRY

Garden Herb Chicken - \$38

dusted with Strathmere's Own Garden Fresh Organic Herbs with a Citrus Herb Cream Sauce

Honey Balsamic Chicken - \$39

grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit Salsa
(available May 1 - September 1)

Marsala Chicken - \$40

Grain fed breast of chicken topped with Exotic Mushrooms and Marsala Wine Sauce

Country Chicken - \$41

stuffed with Fontina Cheese and wrapped with Prosciutto and resting on a Creamy Garlic Alfredo Sauce

Parisienne Chicken - \$42

topped with Baby Spinach, Caramelized Onion & Brie Cheese with a Dried Cranberry Cream Sauce

BEEF

Beef Tenderloin - \$50

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

Surf & Turf - \$60

Snow Crab Crusted Beef Tenderloin Steak (medium doneness)

or

Beef Tenderloin Steak topped with Butter Poached Shrimp (medium doneness)

LAMB

Lamb Shank - \$50

with Rosemary Braising Jus (available January 1 - April 30)

Rack of Lamb - \$60

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

PORK

Pork Tenderloin - \$38

Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro

FISH

Blueberry Salmon - \$38

Fresh Atlantic Salmon with a Wild Blueberry Wildflower Honey Glaze with Basil Crème Fraiche

Nicoise Salsa Salmon - \$39

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

Halibut - \$43

Fresh Halibut with a Lime Avocado Mango Jalapeno Salsa (based on availability)

Vegetarian Substitution - Portobello Mushroom Tower

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

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Included with all Plate Service Dinner Menus

The Soup Kettle

Winter (November 13 – March 31) Roasted Apple Butternut Squash garnished with Crème Fraiche and Candied Ginger

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

Summer (June 1 – September 8) Roasted Heirloom Tomato Gazpacho garnished with Cilantro

Fall (September 9 – November 12) Sweet Potato and Carrot garnished with Yogurt 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

Seasonal Warm Fruit Crumble with Crème Anglaise

Bourbon Pecan Torte garnished with Salted Caramel

Strathmere Stylized Dinner Entrées

Treat your guests to a Choice Dinner Menu, offering you and your guests the same appetizer and dessert with a choice of entrée! Choose 2 entrées from the plate service dinner menu excluding Beef, Surf & Turf or Lamb, which may be chosen at an upgraded cost. Strathmere will print and place menus at each place setting. As guests are seated, and following any formalities, service staff will circulate throughout the room taking entrée choice orders. (No pre-ordering required to a maximum of 110 persons.)

(If number of guests is over 110, pre-ordered entrée selections are required.)

2-Choice Entrée Dinner Menu \$49 per person

Accent Courses

(Additional cost/person)

Caesar Salad with Bacon, Garlic House Dressing and Toasted Croutons \$5

Caprese Ravioli served with a duet of sauces featuring

Creamy Alfredo and Fresh Garden Tomato \$6

Soup and Salad \$3

Red Wine, Raspberry, Hibiscus Sorbet \$5 (Winter)

Camomile Tea and Honey Sorbet \$5 (Spring)

White Grape and Peach Champagne Granite \$5 (Summer)

Apple Cider and Thyme Champagne Granite \$5 (Autumn)

Artisan Quebec Cheese Plate - featuring Le Dounaier and
St-Honore Triple Cream Brie with our Wildflower Honey \$5

Stylized Desserts

(Additional cost/person)

Pumpkin Cheesecake \$4

Lindt Dark Chocolate Espresso Pot de Crème \$5

Duet Dessert - Vanilla Bean Crème Brulee and Flourless Chocolate Cake \$6

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Buffet Dinner Menu

(Minimum 50 adult guests)

(Strathmere Inn is not available for buffet service; a choice 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 during final details

Canadian Cheese Tray with Assorted Crackers

Fresh Atlantic Salmon (whole side, served at room temperature)

with Asian 5 Spice Sticky Glaze and Toasted Sesame Seeds

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 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

Bourbon Pecan Torte

Fresh Fruit Tray

Chocolate Obsession Cake

Coffee and Tea

\$52 per Person

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Gala Cocktail Reception Menu

(Minimum 40 adults in The Inn and 60 in The Lodge and The Garden House, offered Sunday through Friday, excluding long weekend Sundays)

“An Elegant Stand-Up and Mingle Reception, with Lounge, Outdoor Patio Areas, a few Guest Tables with Chairs and 3 Cruiser Tables scattered throughout the room dressed with Ivory Linen”

CEREMONY AT 6:00 PM

SERVED FOLLOWING THE CEREMONY

Punch

(1 glass per person)

Whiskey Sour Quench (alcoholic)

Sunkist Cranberry (non-alcoholic)

Hors D'oeuvres

(placed out allowing you and your guests to help themselves)

Warm Spinach, Artichoke & Parmesan Dip with Toasted Pita Chips

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

(passed on trays by our service staff)

Choose Five of your favourites from the list below

(Allowing 1 of each for every person)

Chef's Choice Seasonal Crostini

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

SERVED 1 TO 1½ HOURS FOLLOWING PUNCH & HORS D'OEUVRES

Food Station

Baked Brie garnished with Sautéed Sweet Pepper Medley and Caramelized Onion

Veggies and Dip

Teriyaki Beef and Red Onion Kebobs

Charcuterie Board garnished with Marinated Eggplant, Kalamata Olives and Sweet Gherkins

Roasted Honey Mustard Sausage Skewers

Calamari with Roasted Garlic Lemon Aioli

Strathmere Bistro Pizza Wedges

LATE NIGHT TABLE

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves

Fresh Fruit Tray with Chocolate Sauce and Caramel Dip

Coffee/Tea

\$47 per person

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Late Night Offerings

(Served after 10:30pm. Unless otherwise noted, serves 25 persons.)

Strathmere Bistro Pizza Wedges - \$125 (40 pieces)

From the selection below choose your 2 favourite pizzas:

Chicken and Chevre Cheese with Sweet Chili Sauce

Caramelized Onion and Mushroom with Garlic Herb Cheese Paste

Prosciutto and Arugula with Tomato Sauce and Shaved Parmesan Cheese

Sandwich Tray - \$160

Assorted fillings, featuring a variety of breads and wraps

Assorted Seasonal Fruit with Chocolate Sauce & Caramel Dip - \$125

Double Smoked Bacon Mac and Cheese - \$80

Roasted Sweet and Spicy Mixed Nuts - \$85

Featuring – Walnuts, Pecans, Almonds, Cashews and Toasted Coconut

Poutine Bar - \$8 per person

Frites with Homemade Gravy and Cheese Curds

Add...

Sweet Potato Frites - \$1 per person

Crab Cream Sauce - \$2 per person

Cookie Bar - \$29 per dozen

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

The Sweet Table - \$8 per person

(Minimum 25 Adult Guests)

Vanilla Bean Cream Tarts

Assorted French Macaroons

Carrot Cake with Cream Cheese Icing

Raspberry Chocolate Brownies

Coffee and Tea

Chocolate Covered Strawberries - \$29 per dozen

Wedding Cake Service - No Charge

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

Coffee and Tea - \$2.50 per person

Allows for guests to help themselves

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Beverage Selections

House Wine with Dinner

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

Vin Villa Vidal VQA (white) (0)

Baco Noir VQA (red) (0)

Two glasses, poured by our service staff offering you and your guests a choice of red or white. \$12/person
Top-up for toasting (following service of 2 glasses per guest). Add \$3/person

or

Pinot Grigo VQA (white) (0)

Merlot VQA (red) (0)

Two glasses, poured by our service staff offering you and your guests a choice of red or white. \$15/person
Top-up for toasting (following service of 2 glasses per guest). Add \$4/person

Alcoholic Punch (serves 30) – Passed on Trays

Sunkist Cranberry (vodka based) \$125

Whiskey Sour Quench (rye based) \$130

Sangria (red wine) garnished with fresh fruit \$140

Non-Alcoholic Punch (serves 30) – Passed on Trays

Sunkist Cranberry \$95

Chilled Apple Cider \$95

Soft Drinks (by the litre) \$14

San Pellegrino (750mL) \$8

Sparkling Grape Juice (by the litre) \$19

Mimosas (Champagne & Orange Juice) (by the litre) \$28

Apple Cider (by the litre) \$19

BAR LIST

Beer – Domestic - \$5.75

Beer – Premium - \$6.20

House Liquor (1oz) - \$5.75

Cocktails (1oz) - \$6.20

Premium Liquor/Liqueurs (1oz) - \$6.64

Seasonal Coolers - \$6.64

Wine by the Glass (5oz) - \$6.64

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

Non-Alcoholic Beverages

Mocktails - \$3.32

Soft Drinks - \$2.43

Juice/Perrier - \$3.32

Non-Alcoholic Beer - \$3.98

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Wine List

(sold by the 750ml bottle)

Selections may vary throughout the season based on availability by L.C.B.O.

CANADIAN

Featuring VQA Wines from Sandbanks Estate Winery

Growing 100% Prince Edward County Grapes

Dunes Vidal (0) \$30.50 (White)

Baco Noir (0) \$30.50 (Red)

and introducing their newest taste sensation...LOVE 375ml
White Wine kissed with Organic Canadian Cassis \$30

AUSTRALIAN

Lindemans Bin 65 Chardonnay (1) \$35 (White)

Lindemans Bin 50 Shiraz (0) \$35 (Red)

Wolf Blass Chardonnay (1) \$36 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$36 (Red)

CHILEAN

Santa Carolina Sauvignon Blanc (0) \$35 (White)

Santa Carolina Cabernet Sauvignon (0) \$35 (Red)

FRENCH

Sylvaner Crystal D'Alsace (0) \$35 (White)

Beaujolais Superieur (0) \$35 (Red)

ITALIAN

Bolla Pinot Grigio Delle Venezie (1) \$35 (White)

Bolla Valpolicella (0) \$35 (Red)

SPARKLING WINES & CHAMPAGNES

CANADIAN

Pelee Secco (1) \$32

AUSTRALIAN

Seaview - Brut - Methode (1) \$35

SPANISH

Cordon Negro Brut (1) \$36

GERMAN

Henkell Trocken (2) \$36

FRENCH

Veuve Clicquot Brut (1) \$115

The above specialty wine requests require
six weeks' notice prior to the wedding day to ensure delivery and availability and
are sold on a confirmed number of bottles

Prices may change without notice.

All of the above prices are subject to applicable taxes and service charge.



Accommodation

Each of our 34 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	Current Rate, before taxes		Maximum Capacity
	High Season (May - October)	Low Season (Nov. - April)	
One Queen Bed	\$147	\$127	2 persons
One Queen and One Single Bed	\$157	\$137	3 persons
Two Double Beds	\$169	\$149	4 persons
One King Bed	\$162	\$142	2 persons
One King Bed, with Jacuzzi Bath tub	\$175	\$155	2 persons
The Studio: king bed, double pullout, sitting area, kitchenette	\$219	\$199	4 persons
The Schoolhouse, with 6 bedrooms, 4 bathrooms, living room and kitchenette	\$750	\$730	14 persons
Also refer to "Strathmere Bed and Breakfast Options for Family and Friends" for group reservations			

1. Please add tax to the above prices.
2. A continental breakfast is included and served from 8:00 to 10:30 am.
3. Check-in time is 3:00 pm, with checkout at 10:00 am. We offer an early check-in time of 2:00 pm for the wedding couple's room only. If the wedding couple is staying in the Schoolhouse or other group reservations, only their room will be available by 2pm; check-in for the rest of the Schoolhouse or other rooms is 3:00 pm. We suggest booking a 2-night stay to guarantee earlier access.
4. No pets are permitted.
5. All rooms are non-smoking. Many outdoor patios surround overnight guest buildings.
6. Guest rooms are accessed by stairs, not elevators. Please speak with Reservations concerning guests with limited mobility and other special needs.
7. Cancellation and Payment Policy:
 - (a) A credit card (Visa or Mastercard) is required to reserve all rooms at Strathmere. Payment for individual rooms is processed upon checkout.
 - (b) When booking 3 rooms or less, there is no penalty if cancelling more than 72 hours from arrival. Cancellation less than 72 hours from arrival is 100%.
 - (c) Group bookings of four or more rooms are subject to a non-refundable deposit equal to 50% of the room rates with the balance due 14 days prior to arrival. This applies to the Schoolhouse, also.



FAQs

When do I meet with my Wedding Coordinator? Your Coordinator will contact you approximately 6 weeks before the wedding day to set up a meeting. The menu must be confirmed 30 days in advance, with final guest count and details confirmed no later than 14 days prior. In the meantime, please direct questions to Wedding Reservations, from 9:00 am - 5:00 pm, Monday through Thursday, and until noon on Fridays.

Can we get cost estimates? Yes, certainly. Cost estimates can be requested by e-mailing 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 areas. Personal alcohol consumption is permitted in overnight guest rooms only.

How much wine will I need for the meal? Dinner wine is based on 2 glasses per guest. Additional wine can also be ordered. 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, we will circulate pouring wine again. If you decide to offer a top-up for toasting, we will pour 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 is the suggested timing? We recommend two hours from the time of the ceremony to the start of the meal. Guests attending only the reception should be invited to arrive 3 hours after dinner start time. We recommend hors d'oeuvres be ordered 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? During final details, your Coordinator will discuss substitutions for vegetarians and vegans, along with severe allergies. Strathmere offers vegetarian, vegan and gluten free meals at no additional cost. Our kitchen is not a nut free kitchen. While we take great care to ensure no cross contamination when considering allergies, we cannot guarantee that our kitchen is free of food items that can cause fatal allergic reactions. Couples should advise guests to take precautions to ensure their own health and safety.

Are we able to customize a menu? Yes, definitely. Please contact Glenna Camposarcone (glennac@strathmere.com) about your special meal requests and she 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 and some vendors require you to provide a meal only if asked to provide services before and during dinner. Please check with your suppliers 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 fully accessible. Strathmere Inn and the Guest Rooms have limited accessibility.



FAQs

Can I have a rehearsal? With full Wedding Coordination services, a rehearsal is not necessary. For those who wish to have a rehearsal, they are scheduled on Thursday evenings at 5:30, 6:30 or 7:30 pm, with date/time to be confirmed 10 days prior (business dictates rehearsal availability). A fee of \$50 plus tax will be charged. This fee covers the time of the Wedding Coordinator to guide you, 45 minutes use of an outdoor ceremony site, and use of an indoor ceremony location in case of inclement weather. Rehearsal dinners are also available in which case the fee is waived. If 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).

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 Inn event taking place.

When can our guests begin reserving overnight rooms? Once your wedding is confirmed at Strathmere, your guests should contact Strathmere Reservations as early as possible. Overnight rooms can book up quickly. Your tentative block of rooms will be filled first; rooms are then taken from the general inventory. Guests may call 613-489-2409 or 1-800-495-6649 from 8:30 to 4:30, seven days a week.

Can we invite more guests after dinner? Yes, definitely. Please refer to page 1 for maximum capacities of all facilities. Strathmere is a destination facility, so we find that guests being invited to the reception often arrive a little earlier than the invited time, allowing for travel and locating Strathmere. With this in mind we suggest reception guest arrival be no earlier than 3 hours from dinner start time. Your Wedding Coordinator will discuss arrangements that may be made for greeting and directing reception guests who arrive early until they are able to join the festivities.

Who do I contact if I have any questions? Your file is kept with Wedding Reservations. As weekends are very busy with weddings and appointments, please contact Reservations from Monday to Thursday 9am - 5pm and Friday from 9am - 12:00 noon.

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

Wedding Reservations: weddings@strathmere.com

Website: www.strathmere.com