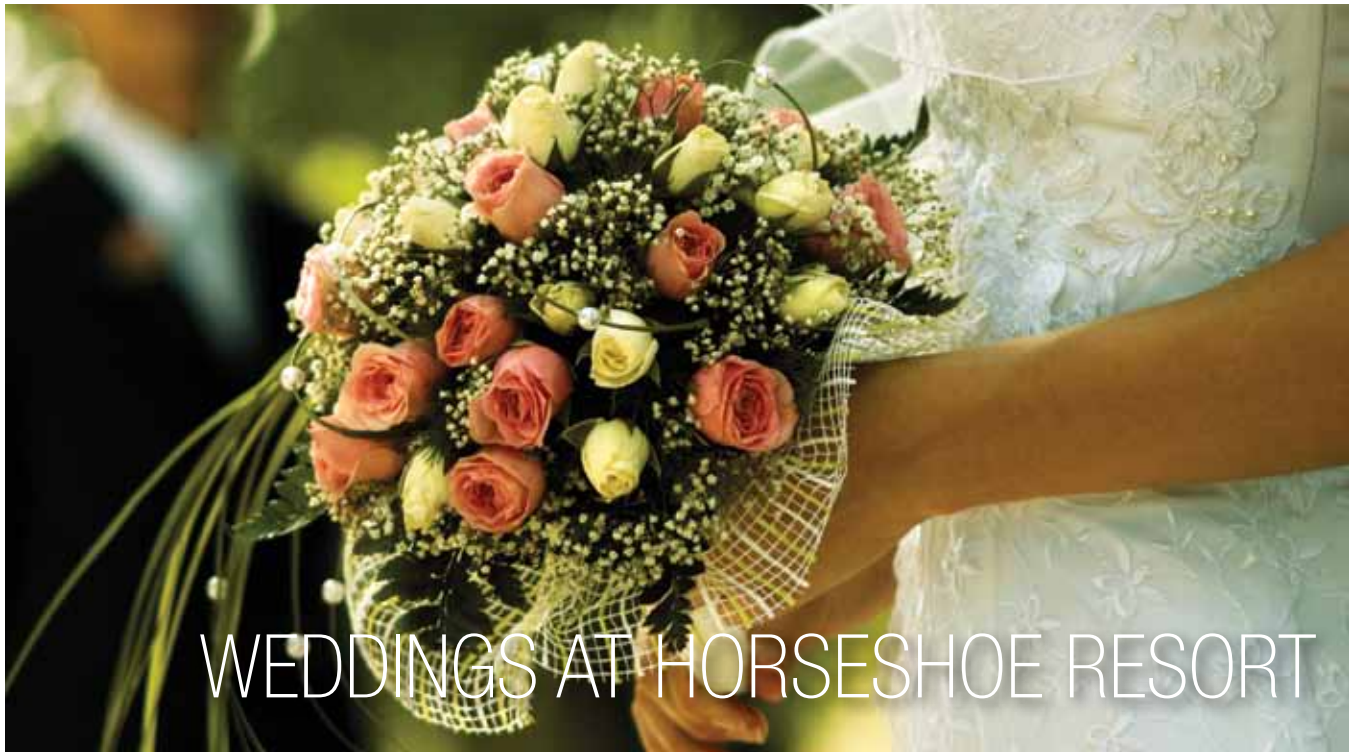


FOREVER BEGINS
WITH A DREAM



HORSESHOE
RESORT



WEDDINGS AT HORSESHOE RESORT

CONGRATULATIONS ON YOUR UPCOMING NUPTIALS!

We thank you for considering Horseshoe Resort for your very important wedding celebration. At Horseshoe Resort, we are proud of our four season wedding facilities, excellent service and four-star cuisine. Imagine a winter wedding set against the pristine backdrop of fresh snow; spring, summer or fall nuptials overlooking the spectacular 18th fairway from the Valley View Tent or an intimate gathering in our Ellesmere Chapel. Our professional Wedding Coordinator and culinary staff will ensure the utmost attention to detail to make your special day everything you have imagined and more.



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FOOD AND BEVERAGE

Enclosed you will find a variety of exceptional menus created by our culinary team, headed by Executive Chef, Dylan Tulloch. If you are looking for a more specific menu, our Wedding Coordinator and Executive Chef will be more than willing to customize a menu that will fit your needs.

If you would like to inquire further, please feel free to contact our Wedding Coordinator directly at 705-835-5578 ext 1396.



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CATERING INFORMATION

TAXES AND SERVICE CHARGES

Prices are subject to a 3% Resort Amenity Fee on food and beverage and meeting space, and 5% Resort Amenity Fee on hotel rooms. Food and beverage and function services are also subject to a taxable 15% service charge. The regular 13% HST also applies to all transactions.

OUTSIDE FOOD AND BEVERAGE

All food and beverage service for your group must be provided by Horseshoe Resort. To maintain the high food quality standards the resort has set, Horseshoe reserves the right to make changes and/or substitutions and cost adjustments based on availability of product and current market value. In accordance with health and safety regulations, food and beverage products may not be removed after a function. Wedding cakes are the only exception to this rule.

SPECIAL MEAL REQUESTS AND FOOD ALLERGIES

Please inform us of guests that have any food allergies and medical dietary restrictions so that the necessary precautions can be taken when preparing their meal. Please be aware that food in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore we cannot guarantee a 100% allergy free environment.

FUNCTION GUARANTEES

Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to your group coordinator/manager. This guarantee will be the minimum of covers charged to the client. If this guarantee is not given to your coordinator/manager, the estimated number of attendees given will be used for billing. If your guarantee is over by more than 5% the day of the event, then we will do our best to accommodate the extra and the client will be billed accordingly. Please give linen numbers one week out.

PACKAGE HANDLING RECEIVING

All packages can be sent to our Shipping and Receiving Department which is open Monday to Friday from 8am to 3pm. Please give notice to your coordinator if anything is being shipped. Storage of packages is subject to space availability. Please label each package with the name of the group, coordinator, date of event and number of boxes.

OUTGOING

All outgoing packages must have the way bill, clear shipping address, billing account and alternate billing account. Your package must be sealed and ready to be shipped before leaving.

POSTING AND DECORATIONS

All signage displayed in public areas must be professional and tasteful. Nothing is to be attached, in any manner, to the walls of the banquet rooms or in the hallways. All open flame candles must be enclosed in a glass container which exceeds the height of the flame.

SOCAN

All musical entertainment is subject to a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada), we have a flat rate of \$59.17 plus applicable taxes.

AV EQUIPMENT

Please note that if you require any audio or visual equipment you will need to contact AV Canada for a quote and set up at ext. 1625.



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Linen - Your Wedding Package includes white linen napkins, white linen tablecloths, white chair covers for your reception and all dinnerware, glassware and cutlery. Upgrades are available depending on which package you choose.

Set-up and Clean-up - Access to your venue the day of your event is guaranteed 2 hours prior to event start. If the room is not occupied the day prior to your event, you may set up earlier at no cost. All decorations are to be removed the same evening of your event.

Alcohol - If we do not have your favorite wine for dinner, we will arrange to have it brought in and priced accordingly.



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BANQUET FACILITIES

ALPINE ROOM

Minimum Number of Guests - 100 Maximum Capacity - 200

FAIRWAY ROOM

Minimum Number of Guests - 50 Maximum Capacity - 100

VALLEY VIEW TENT

Minimum Number of Guests - 80 Maximum Capacity - 200

HIGHLANDS CLUBHOUSE

Minimum Number of Guests - 40 Maximum Capacity - 90

ELLESMERE CHAPEL

Maximum Capacity - 60



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PLATINUM PACKAGE (Ceremony & Reception Included)

Deluxe hors d'oeuvres

~~~~~

Four course dinner (or any Buffet)

~~~~~

Unlimited wine with dinner

~~~~~

Seven hour consecutive standard bar (from 6pm to 1am in same venue)

~~~~~

Late night seafood station or late night pub, cake cutting, coffee and tea

~~~~~

Late night chocolate fountain

~~~~~

Dressed head table, floor length tablecloths, napkins and chair covers of your choice or chavari chairs.

~~~~~

Square candles on the tables

~~~~~

Bridal room, golf for 4, breakfast for 2 and menu tasting for 2

~~~~~

1st year Anniversary dinner for 2

**\$175 PER PERSON.**

ASK ABOUT ENHANCING YOUR DINNER TO A FIVE COURSE MEAL

RATE INCLUDES ALL TAXES & GRATUITIES

SOCAN FEE OF \$59.17 IS INCLUDED



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## WEDDING PACKAGES

### GOLD PACKAGE RECEPTION

Deluxe hors d'oeuvres

~~~~

Three course dinner or Horseshoe buffet

~~~~

Unlimited wine with dinner

~~~~

Four hour consecutive host bar from 9pm – 1am

~~~~

Late night coffee and tea, cake cutting and dessert squares

~~~~

Chair covers, floor length linens and napkins of your choice

~~~~

Bridal room, golf for 4, breakfast for 2 and menu tasting for 2

~~~~

Square candles on the tables

\$149 PER PERSON

RATE INCLUDES ALL TAXES & GRATUITIES

SOCAN FEE OF \$59.17 IS NOT INCLUDED



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WEDDING PACKAGES

SILVER PACKAGE RECEPTION

Three course dinner or Horseshoe buffet

~~~~

1 bottle of red and white wine per dinner table of up to 10

~~~~

4 hour consecutive host bar from 9pm – 1am

~~~~

White chair covers, standard linens and napkins

~~~~

Cake cutting

~~~~

Bridal room and menu tasting for 2

**\$129 PER PERSON**

RATE INCLUDES ALL TAXES & GRATUITIES

SOCAN FEE OF \$59.17 IS NOT INCLUDED



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When having a cocktail party it is recommended that you order 9 to 10 pieces per person, if having a pre-dinner selection then 3 to 4 pieces are recommended.

#### CRUDITÉ

Assorted Crisp Vegetables with Dip  
\$100.00 serves 25 people

#### JUMBO SHRIMP PYRAMID

With Traditional Cocktail Sauce and Lemons  
\$200.00 serves 50 people

#### DOMESTIC CHEESE BOARD

With Fresh Fruit and Assorted Crackers  
\$6.99 per person (min. 20 people)

#### IMPORTED CHEESE BOARD

Five Imported Cheese Selections  
with Crackers and Fresh Fruit  
\$9.99 per person (min. 20 people)

#### BAKED BRIE IN PASTRY

With Lingonberry Preserve and Crackers  
\$120.00 serves 25 people

#### SEAFOOD STATION

Oysters, Shrimp Pyramid, Snow Crablegs and Drawn Butter,  
Steamed Mussels and Clams  
\$19.95 per per person

#### OYSTER BAR

Freshly Shucked Malpeque Oysters with Traditional Garnishes and Accompaniments  
\$3.25 per oyster (min. 25 people)

#### ASSORTED FINGER SANDWICHES

Smoked Salmon & Cucumber, Black Forest Ham & Aged Cheddar, and Roast Beef with  
Dijon Mustard  
\$4.95 per person

#### ASSORTED WRAPS AND DELI SANDWICHES

Smoked Turkey, Black Forest Ham, Roast Beef, Egg Salad, Tuna Salad and Vegetarian  
\$5.95 per person

#### FRUIT PLATTERS

Assorted Seasonal Fruits  
\$5.95 per person

#### LATE NIGHT PUB FARE

Pulled Pork Sliders, Poppers, Poutine and Nachos  
\$14.95 per person



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#### GOURMET

Smoked Salmon Tartare  
Moroccan Spiced Chicken Satay  
Goat Cheese & Truffle Mousse  
Asian Inspired Vegetarian Spring Rolls  
Prosciutto, Strawberry and Tarragon Canapé  
Escargots with Brandy Cream  
Charred Lemon Jumbo Prawns with Sriracha Mayo  
Mini Brie and Apple Grilled Cheese with Smoked Honey Mustard  
Pulled Pork Tartlet  
Heirloom Cheery Tomato and Marinated Bocconcini Skewer  
(all selections are available a la carte by the dozen for \$30.00)  
\$300.00, 120 piece assortment

#### HORS D'OEUVRES A LA CARTE

Any of the above listed selections available by the dozen  
\$30.00

Any of the below listed selections available by the dozen  
\$30.00

Meatballs with Spicy BBQ Sauce  
Honey Garlic Chicken Wings  
Cocktail Sausage Rolls  
Miniature Quiche Lorraine  
Deep Fried Mushrooms with Sauce Tartar

Smoked Salmon and Grapefruit Tartare  
Prosciutto and Grilled Pineapple  
Baby Shrimp and Dill Tartlets  
Marinated Artichoke Hearts with Feta Cheese  
Red Pepper and Goat Cheese Mousse



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## DINNER SELECTIONS

CHOOSE 1 STARTER, ENTRÉE & DESSERT.

### SOUP

Gazpacho Andalaz-Chilled Spanish Tomato

~~~~~

Vichyssoise-Chilled Potato & Leek

~~~~~

Maine Lobster Bisque with Scallions and Cream

~~~~~

Ontario Sugar Pumpkin with Maple Cream

~~~~~

Forest Mushroom and Fresh Herb

### SALADS

Bouquet of Greens with Carrot, Radish, Cherry Tomatoes and Cucumber

~~~~~

California Field Greens with Toasted Pine Nuts, Herbed Goat Cheese Crouton and Mango Vinaigrette

~~~~~

Classic Caesar Salad

~~~~~

Baby Red Oak Greens, Whole Grain Croutons, Dried Cranberries and Smoked Tomato Vinaigrette

~~~~~

Vine Ripened Tomato and Parmesan with Basil Vinaigrette

### APPETIZERS

Wild Mushroom Risotto with Truffle Oil

~~~~~

Parma Prosciutto with Fresh Melon

~~~~~

Oven Roast Chicken & French Crepe in a Basil Cream Sauce

~~~~~

*Chardonnay Poached Shrimp with Traditional Cocktail Sauce (5)

~~~~~

\*Antipasto Plate consisting of Prosciutto, Marinated Eggplant, Hardboiled Egg, Roast Peppers, Salami, Mozzarella, Tomato and Aged Balsamic Vinegar (5)

### PALATE CLEANSING SORBET OR GRANITE

Sorbet flavours include: Raspberry, Mango or Champagne

Granite flavours include: Grapefruit Pepper Corn, Champagne or Apple Cider and Tarragon



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\*Denotes a Surcharge Applies.



## DINNER SELECTIONS

### ENTRÉES

8 oz. Roast Alberta Prime Rib of Beef au jus with Yorkshire Pudding

~~~~~

Oven Roasted Chicken Breast Stuffed with Prosciutto, Swiss Cheese and Sage with Parmesan and Herb Cream Sauce

~~~~~

Pan Seared Chicken Supreme with Pancetta, Oyster Mushrooms and Pearl Onions with a Merlot Reduction

~~~~~

Maple-Glazed Salmon with Citrus Beurre Blanc

~~~~~

Grilled 8 oz. Canadian Striploin Steak

~~~~~

*Pan Seared AAA Beef Tenderloin with Red Wine Jus and Wild Mushrooms (9)

All entrées served with Seasonal Vegetables and your choice of Potato: Dauphinoise, Baked, Château, Roast Garlic Mashed, Savoyarde or Boulanger

DESSERTS

Double Swiss Chocolate and Amaretto Mousse in a Chocolate Cup with a Raspberry Coulis

~~~~~

Decadent Chocolate Truffle Torte with Caramel Sauce

~~~~~

Baked New York Cheesecake with a Fruit Coulis, Mint and Crème Chantilly

~~~~~

Classic Crème Brûlée with a Brandy Coconut Snap

~~~~~

Grand Marnier Macerated Fresh Fruit and Berries with Vanilla Ice Cream & Gaufrette Wafer

~~~~~

\*Black and White Truffle Torte (4)

~~~~~

*Chocolate Tasting (based on tables of 8) (4)



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* Denotes a Surcharge Applies.



HORSESHOE BUFFET (Minimum 50 people)

- Freshly Baked Breads • Soup of the Day

Please select ONE item

- Fresh Fruit Platter • Crisp Crudité with Dip

INCLUDED in your Salad Station

- Classic Caesar • California Field Greens with Mango Vinaigrette • New Potato with Buttermilk-Dill Dressing • Tuscany Pasta • Old Fashioned Coleslaw • Peel and Eat Shrimp with Cocktail Sauce • Assorted Cold Cuts

Please select ONE item from the Carving Station

- Roast Beef au Jus with Yorkshire Pudding
- Maple-Pommery Glazed Ham with Sherry Sauce
- Roast Porkloin with an Armagnac and Mushroom Sauce

Please select ONE item from the Poultry Station

- Roast Chicken with a Tropical Island Salsa
- Chicken Chasseur (Roast Chicken with mushrooms, shallots, bacon and white wine in a demi glaze)
- Hickory Barbecue Chicken

Please select ONE item from the Pasta Station

- Fusilli Primavera (Medley of garden vegetables in a cream sauce)
- Rigatoni with Olive Oil, Roast Garlic, Plum Tomatoes, with White Wine and Shiitake Mushrooms
- Carbonnara (Prosciutto, bacon and sage in a cream sauce)

Please select ONE item from the Seafood Station

- Poached Atlantic Salmon with Champagne Dill Sauce
- Rainbow Trout with Baby Shrimp, Capers and Lemon Butter Sauce
- Cajun Catfish with Cilantro Beurre Blanc

INCLUDED

- Seasonal Market Vegetables • Rosemary Roasted Potatoes

DESSERTS INCLUDED (All selections)

- Fresh Fruit Salad • Baked New York Cheesecake • Chocolate Fudge Cake
- Home Style Apple Pie • Strawberry Rhubarb Pie
- Domestic Cheese Board with Crackers
- Freshly Brewed Coffee and Flavoured Teas



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VEGETARIAN OPTIONS

Prices are the same as all other menu's and include the same starters and desserts.

Please chose one of the three following options as your Main Course.

Pasta Primavera in a Rose Sauce

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Vegetable Stir Fry on a Bed of Rice

~~~~~

Eggplant Parmesan

KIDS MENU

Children ages 5 and under are free of charge to eat and children ages 6 - 12 can dine from this menu. Includes linens, covers and napkins that match adults and unlimited non alcohol beverages.

PLATED MEALS

Veggies and Dip

Chicken Fingers and French Fries

or

Macaroni and Cheese

or

Mini Burgers and French Fries

Ice cream

or

Fruit Bowl

\$65 per child, plus taxes and gratuity

SUPPLIERS & YOUTH (12 – 18 YEARS)

Same as dinner selection but remove \$25 off package price.



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BANQUET BEVERAGES

House Brands	\$5.25 per drink
Premium Brands	\$5.49 per drink
Domestic Beer.....	\$4.99 per bottle
Imported Beer.....	\$5.50 per bottle
Coolers	\$6.99 per bottle
Soft Drinks.....	\$2.00 per glass
House Wine (5 oz. glass).....	\$7.50 per glass
Cocktails	\$5.49 per drink
Liqueurs	\$5.49 per drink
Individual Mineral or Sparkling Water	\$2.75 per bottle
Mineral or Sparkling Water for your Table	\$6.95 per bottle
Champagne for toasting.....	\$4.99 per glass
Premium Glass of Wine (6 oz. glass)	\$8.50 per glass
Premium Liqueurs	\$6.99 per shot
Premium Martini (2 oz. glass)	\$8.99 per glass
Bartender Fee (minimum 3 hours for net sales below \$250.00) ...	\$16.50 per hour
Freshly Brewed Coffee or Flavored Tea.....	\$2.00 per person
Punch –non alcoholic.....	\$50.00 per bowl
Punch –alcoholic	\$95.00 per bowl

WINE LIST

WHITE

Vineland Estates Tintern Ridge	\$30.00 per bottle
Peller Estates Family Series	\$30.00 per bottle
Folonari Pinot Grigio	\$35.00 per bottle
Peller Estates, Private Reserve Gewurztraminer.....	\$40.00 per bottle
Baron Philippe de Rothschild Chardonnay	\$32.00 per bottle
Wente Chardonnay.....	\$39.00 per bottle
Wolf Blass Chardonnay.....	\$45.00 per bottle

RED

Vineland Estates Tintern Ridge	\$30.00 per bottle
Peller Estates Family Series	\$30.00 per bottle
Folonari Valpolicella.....	\$35.00 per bottle
Peller Estates, Private Reserve Cabernet Sauvignon.....	\$45.00 per bottle
Baron Philippe de Rothschild Merlot	\$32.00 per bottle
Wolf Blass Yellow Label Cabernet Sauvignon.....	\$45.00 per bottle

CHAMPAGNE

Trius Brut VQA Sparkling	\$56.00 per bottle
French Cross Sparkling	\$33.00 per bottle



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All prices are subject to 13% HST, 3% RAF and 15% gratuity.

1 HOUR HOST BAR

Includes domestic beer, regular brand liquors, house wine by the glass and fountain pop or juice

\$20.00 per person

4 HOUR HOST BAR

Includes domestic beer, regular brand liquors, house wine by the glass and fountain pop or juice

\$35.00 per person

STANDARD EVENING PACKAGE

Available from 6pm to 1am in the same venue. Includes domestic beer, regular brand liquors, house wine by the glass and unlimited bottles of wine during dinner and fountain pop or juice

\$50.00 per person

Upgrade the wedding package for \$15.00 per person

PREMIUM EVENING PACKAGE

Available from 6pm to 1am in the same venue. Includes domestic and premium beer, regular brand liquors, liqueurs and cocktails, house wine by the glass and unlimited bottles of wine during dinner, champagne toast and fountain pop or juice

\$60.00 per person

Upgrade the wedding package for \$20.00 per person

UNLIMITED NON-ALCOHOLIC PACKAGE

Available from 6pm to 1am in the same venue unlimited fountain pop and juice

\$15.00 per person

Available only in Reception Hall.



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PRICING GUIDE FOR DECORATIONS

Chair Covers.....	\$4.50 each
Specialty Linen	\$25.00 each
Specialty Napkins	\$2.00 each
Delivery for linens or covers	\$150
Square Votive holders and oil	\$1.00 each
Chapel Rental	\$400
Outdoor Ceremony	\$1000
(10th tee, Tent or Gazebo)	

ROOM CHARGES

Aprés Deck	\$150
Ellesmere or Leacock.....	\$150
Silks Patio	\$150
Copeland	\$200
Simcoe	\$250
Huron	\$300
Crazy Horse Restaurant	\$500
Fairway Room	\$500
Highlands Clubhouse	\$500
Alpine room	\$1000
Valley View Tent	\$1000

Prices quoted above are subject to applicable taxes and gratuities.
Specialty Linens require final numbers 1 week from event date.



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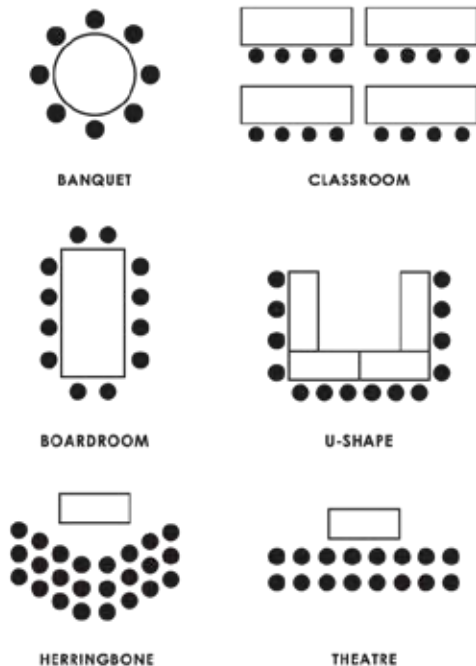


MEETING ROOM CAPACITIES

	CEILING	THEATRE	CLASSROOM	BOARDROOM	BANQUET	U-SHAPE	RECEPTION
Huron Room 24' x 37' - 890 sq.ft.	9 ft	80	45	36	56	30	76
Simcoe Room 23.3' x 28.8' - 675 sq.ft.	11 ft	50	36	28	48	24	48
Copeland Room 16.5' x 29.9' - 495 sq.ft.	10 ft	30	24	24	24	20	28
Leacock Room 18' x 24' - 445 sq.ft.	10ft			16			
Fairway Room 33.6' x 57' - 1920 sq.ft.	8.5 ft	120	80	40	104	40	160
Alpine Room 38.7' x 105.5' - 4050 sq.ft.	14 ft	240	138		220		260
Valley View Tent 75' x 40' - 3000 sq.ft.	14 ft	175			200		200
Highlands Clubhouse 24' x 76' - 1824 sq.ft.	12 ft	120	70	40	120	40	120
Ellesmere Room 16.5' x 24' - 400 sq.ft.	10 ft			16			
Ellesmere Chapel A-frame	14 ft	60					

• Meeting rooms are climate controlled • A complete line of Audio Visual equipment is available for a rental fee

Seating Arrangements



Room Layouts

