



JW MARRIOTT

THE ROSSEAU MUSKOKA

Congratulations

on your engagement



1050 Paignton House Road, Minett,
Muskoka Lakes, Ontario P0B 1G0
705-765-1900 | jwrosseau.ca | posted January 2020

To Begin the Celebrations

Ceremony fees include:

Event space rental

Chairs for guests, table and chair(s) for registry

Pre or post-ceremony butler service of sparkling mineral water

Ceremony space reserved indoors (year-round):

\$500 + \$8 per guest including wedding party

Ceremony space reserved outdoors with indoor back-up (mid-May to mid-October):

\$1000 + \$8 per guest including wedding party

Based on 60 guests or more in attendance

Your Selected Wedding Package will Include:

Marriott Wedding Certified Event Managers to help you plan

One complimentary menu tasting,
2 to 3 months before the wedding*

One hour standard wedding bar for your post-ceremony cocktail reception

Two glasses per person house wine served with dinner

Complimentary buffet style cake cutting Late night coffee & tea service

White linens & napkins

Your selected event space

All necessary standard tables, chairs, flatware and glassware

Special overnight rates for your guests based on minimum length of stay

Based on 60 guests or more in attendance.

Ask about special rates for winter weddings.

** Main wedding dinner will be included in the tasting, including two appetizers, two main courses and two desserts.*

If additional items are requested, fees may apply. Not included in the tasting: rehearsal dinner menu, hors d'oeuvres, late night food.

Muskoka Classic Wedding

Butlered Cocktail Reception

Canapés & Hors d'oeuvres

Based on 4 pieces per person

Choose 4 from the listed selections in package

Dinner

Fresh artisanal bread & rolls, sweet butter

Symphony of greens, candied almond slivers sun-dried cranberries, grape tomatoes, cranberry wine vinaigrette

Mediterranean style chicken, artichoke r agout sun-dried tomato butter sauce, goat cheese mashed potatoes, seasonal vegetables

White chocolate tart, raspberry curd, berries

Coffee, decaffeinated coffee, tea

\$140 per person

Muskoka Classic Wedding Package

Main Course Alternatives

Spiced chicken, porcini tomato reduction sun-dried tomato risotto, roast fennel

Pepitas crusted chicken, saffron infused green lentil r agout, yellow & green bean medley

Thai style chicken, coconut curry sauce basmati rice, baby bok choy

Upgrade package by \$3 per person

Chicken breast, spinach boursin cheese stuffing pancetta wrapped, balsamic cream, roast garlic mashed potatoes, seasonal vegetables



Lake Rosseau Wedding

Butlered Cocktail Reception Canapés & Hors d'oeuvres

Based on 4 pieces per person

Choose 4 from the listed selections in package

Dinner

Fresh artisanal bread & rolls, sweet butter
Quinoa minestrone soup, herb oil
NY strip loin, herb rubbed, red wine sauce
smoked Balderson cheddar potato gratin,
baby carrots

Cherry clafouttis tart, fresh berries, chocolate
garnish

Coffee, decaffeinated coffee, tea

\$160 per person

Lake Rosseau Wedding Package Main Course Alternatives

NY strip loin, Old Bay® dusted, pearl onion jus
herb potato cake seasonal vegetables

NY strip loin, porcini mushroom rubbed, pearl
onion jus, celery root potato puree, seasonal
vegetables

JW Wedding

Butlered Cocktail Reception Canapés & Hors d'oeuvres

Based on 5 pieces per person

Choose 5 from the listed selections in package

Dinner

Fresh artisanal bread & rolls, sweet butter

Boston bibb, asiago cheese, pea tendrils, roast beets
creamy blood orange dressing

Beef filet & grilled colossal shrimp, port wine sauce
truffle mashed potatoes, asparagus

Milk chocolate crème brûlée, cranberry biscotti

Coffee, decaffeinated coffee, tea

Late-night Buffet

Choose 2 from the listed selections in package

Late night selections prepared based on 50% of
guest guarantee

\$180 per person

JW Wedding Package Main Course Alternatives

Beef filet, ancho chile sauce, rosemary gratin
potatoes, baby vegetables

Beef filet, shiitake sauce, Yukon Gold potato
mushroom gratin, seasonal vegetables

Upgrade package by \$3 per person

Beef filet, lump crab topping, smoked tomato demi
leek potato hash, root vegetables

Ceremony fees are subject to a 20% Administration and Facility fee used to cover the cost of equipment, heat, light, power and other expenses related to such use of Function Space. This Administration and Facility fee is not a tip or gratuity for services provided by personnel, and no part of the Administration and Facility fee is distributed to personnel.

Food & Beverage prices are subject to an Administration and Facility fee in the amount of 9.75%. The Administrative and Facility fee is used to cover the cost of equipment, heat, light, power and other expenses related to the overall use of the facilities. This Administrative & Facility Fee is not a tip or gratuity for services provided by employees, and no part of the Administrative and Facility Fee is distributed to personnel.

A gratuity of 10.25% is added to all food & beverage sales and is distributed to all servers and related service personnel involved with the event.

All meeting room, food and beverage, related services and gratuity are subject to applicable taxes (currently 13%) in effect on the date(s) of the event.

Hors D'oeuvres Selections

Cold

Smoked Milford Bay trout, cucumber relish pita chip

Smoked salmon roulade, cream cheese, dill

Shaved soppressata, goat cheese, toasted pine nut, crostini

Five-spiced beef, chives, wonton spoon

Smoked chicken pesto bruschetta

Smoked duck, jam, crêpe bundle

Mini caprese tomato stacks

Sweet potato, black bean chili, tortilla chip

Caramelized onion, goat cheese, phyllo basket

Hot

Shrimp dumpling, ginger-infused ponzu sauce

Buttermilk fried clams, smoked Tabasco® aioli

Thai chicken spring roll, sesame soy

Lamb meatball, olive, feta Greek filling Chicken tandoori skewer, mint yogurt Caprese risotto

balls, pesto aioli

Artichoke parmesan fritter, black pepper aioli

Caramelized onion, sweet potato tart

Bar Service

Standard Wedding Bar includes

Domestic Beer: Imported Beer:

Molson Canadian Miller

Heineken

Genuine Draft

Corona

Coors Light Muskoka

Stella Artois

Cream Ale Muskoka

Lager

House Wine:

Reif Estates, Black Oak (Gamay/Cabernet), Niagara, Canada VQA

Reif Estates, White Sands (Vidal/Riesling), Niagara, Canada VQA

Standard Liquor Brands:

Smirnoff Vodka

Captain Morgan White Rum

Seagram's VO Rye

Captain Morgan Dark Rum

J&B Scotch

Captain Morgan Spice Rum

Beefeater Gin

Upgrade your cocktail reception liquor brands and dinner wine to premium brands add \$6 per person (includes liqueurs & cognac)

Premium Wedding Bar includes

Premium Liquor:

Napoleon Brandy

Canadian Club Rye

Jose Cuervo Tequila

Johnnie Walker Red Scotch

Absolut Vodka

Jack Daniel's Whiskey

Bacardi Superior White Rum

Jim Beam Bourbon

Tanqueray Gin

Courvoisier VS Cognac

Liqueurs & Cognac: Premium Wine:

Kahlua

7 Peaks, Cabernet Sauvignon
California, USA

Bailey's

7 Peaks, Chardonnay
California, USA

Amaretto

Evening Host Bar Service Pricing

Domestic Beer	\$8.67	Standard Liquor	\$8.85
Imported Beer	\$10.69	Premium Liquor	\$9.77
Red or White House Wine	\$9.77	Liqueurs & Cognacs	\$11.43

Menu Selections

Appetizers

Upgrade your dinner to four courses by adding an Appetizer.

Panko breaded warm goat cheese, summer greens, truffle honey
\$12

Quinoa tabouleh, quinoa, lemon, parsley, mint heirloom tomato, feta cheese, baby kale
\$13

Heirloom tomato carpaccio, arugula herb salad 12-year-old balsamic
\$15

Sliced beets, carrot, fennel, baby spinach Parmigiano-Reggiano, Georgian honey vinaigrette
\$11

Mediterranean antipasto plate – halloumi cheese feta cheese, grilled eggplant, green zucchini yellow squash, peppers, frisée, artichokes, olives smoked paprika vinaigrette
\$17

Salads

Seasonal greens, zucchini strings, grape tomatoes, spiced walnuts, maple vinaigrette

Mediterranean salad, grilled eggplant pomegranate, roast peppers, pickled red onions halloumi cheese, mint, cumin olive oil vinaigrette

Baby arugula, roast bing cherries, parmesan cheese, croutons, herbs, white balsamic vinaigrette

Baby oak greens, balsamic roasted onions pancetta bacon cracklings, bacon sherry vinaigrette

Asian spinach salad, shiitake, mizuna, daikon togarashi vinaigrette

Soup

Spiced pumpkin soup (vegetarian) cider cream

Coconut butternut squash soup (vegetarian), toasted coconut

Kale sweet potato soup (vegetarian), chives

San Marzano thyme soup (vegetarian) basil drizzle

Baked potato soup, bacon cracklings

Main Course Choices

Additional main course choice \$7, third main course choice \$10 added to wedding package price.

Rosemary smoked Maldon salt rubbed pork tenderloin rhubarb compote, Brussels sprouts, fingerling potatoes

Semolina thyme crusted barramundi, fingerling potato hash, ratatouille vegetables

Mustard seed crusted salmon, asparagus risotto lemon beurre-blanc

Spice rubbed whitefish, mushroom herb polenta, saffron cilantro sauce

Vegetarian Main Courses

Mushroom stack, portobello, king mushrooms, yellow tomato, baby kale, quinoa cake mushroom jus

Cranberry bean, stuffed poblano pepper, sautéed kale carrot ginger sauce

Vegetable tian, eggplant, sweet potato, tomato, red onion, green zucchini, herbs

Mushroom ravioli, roast garlic, red onion, baby kale edamame, Boursin sauce

Dessert

Bailey's cheesecake, graham crust, Bailey's liqueur chocolate pearls

Cranberry rhubarb crumble, candied rosemary

Vanilla bean, chocolate marble creme brulée, blueberry biscotti, berries

Indulgent brownie, layered brownie, cherry mousse maple mousse, toasted walnuts, berries, icing sugar

Flourless chocolate cake, infused crème Anglaise, berries, crispy pearls

Lemon timbale, minted sponge cake, meringue top candied lemon zest, blackberry sauce

Late Night

(2 choices included in the JW Wedding Package, prepared based on 50% of guest guarantee)

House kettle chips, Sriracha dip	\$6
Hand cut French fries, buffalo spiced ketchup	\$7
Sweet potato French fries, harissa mayonnaise	\$7
Grilled cheese slider baguette smoked cheddar, caramelized onions	\$9
Chicken fingers, plum sauce, BBQ sauce	\$9
Reuben slider, sauerkraut, Swiss cheese, rye bread, smoked meat	\$9
Beef sliders, Balderson aged cheddar cheese, lettuce, tomato, Cholula® ketchup	\$10
Poutine, cheese curds, hand cut French fries, sweet potato fries, pulled pork, jus	\$12
Chicken wings, blue cheese dressing, carrot sticks, celery sticks	\$10
Pizzas: [2 slices per person]	\$10
Mozzarella cheese, broccoli pesto, salami, feta cheese	
Vegetarian, roast peppers, artichokes, asparagus, goat cheese Smoked	
BBQ chicken, smoked Balderson cheddar, BBQ sauce, spinach	

Additional Events

Wedding Rehearsal BBQ Menu

For groups fewer than 25 people, a \$200 surcharge will apply.

Salads [choice of two]

Carrot ribbon salad, buttermilk dill dressing
Vinaigrette coleslaw
Caesar salad, bacon bits, croutons, parmesan
cheese garlic dressing
Charred corn, cumin vinaigrette potato salad

Corn on the cob

Smoked paprika potato wedges
Caroline red BBQ sauce, sweet chili mayonnaise
jalapeno ketchup, grainy mustard, shredded
lettuce sliced tomatoes, red onions, pickles,
Balderson 3 year old cheddar, Monterey jack
cheeses

From the grill (choice of two)

Beef burgers on a bun
Note: vegetarian burgers available
Lamb burger, Tandoori aioli
Salmon burger, char grilled pineapple salsa
Beef flank, horseradish cream
Herb marinated chicken breast

Desserts [choice of two]

Sliced watermelon
Salted caramel brownie
Nanaimo bar
Ice cream novelties

Coffee, tea
\$49 per person

Breakfast Buffet #1

Minimum 25 guests

Chilled Florida orange juice, apple juice,
grapefruit juice Sliced fruit, seasonal berries
Assorted yogurts
Assorted cold cereals, 2% milk, skim milk
Hot oatmeal, raisins, raw sugar, cinnamon, dried
cranberries
Scrambled eggs, fresh herbs
Crispy smoked bacon, chicken sausages
Chef's potatoes of the day
Breakfast pastries, whipped butter, preserves
Toaster station - white, whole wheat, marble
rye, butter margarine
Coffee, tea
\$29 per person

Breakfast Buffet #2

Minimum 25 guests

Chilled Florida orange juice, apple juice,
grapefruit juice Sliced fruit, seasonal berries
Assorted yogurts
Assorted cold cereals, 2% milk, skim milk
Hot oatmeal, raisins, brown sugar, cinnamon,
dried cranberries
Scrambled eggs, aged cheddar cheese, chives
Eggs Benedict
Bala cranberry pancakes, whipped butter, syrup
Crispy smoked bacon, chicken sausage
Chef's potatoes of the day
House-made granola
Breakfast pastries, Nutella®
Coffee, tea
\$32 per person

Brunch

Minimum 50 guests

Chilled Florida orange juice, apple juice
cranberry juice, tomato juice
Sliced fruit, seasonal berries
Assorted individual yogurts
Assorted cold cereals, 2% milk, skim milk
Breakfast pastry selection
Steel-cut oatmeal, raisins, brown sugar
cinnamon, dried cranberries
Turkey apricot thyme sausages, crispy
smoked bacon
Eggs Benedict, chive hollandaise
Vanilla bean, banana glazed pancakes
Scrambled eggs, chives
Bagels, plain & flavored cream cheese
strawberry jam
Toaster station - white, whole wheat marble
rye, butter, margarine
Whole fruit
Leaf lettuces, grape tomato, cucumber
white balsamic vinaigrette
Roast chicken breast, lemon, rosemary
Wild rice succotash
Grilled asparagus
Raspberry trifle, selection of cookies butter
tarts, chocolate cakes
Coffee, tea
\$50 per person

Menu items and ingredients subject to change based on market availability and pricing.