

Authentically Muskoka

Weddings at Delta Sherwood Inn

- Rehearsal Dinner
- Cottage Catering
- Outdoor Ceremonies
- Year-Round in Muskoka
- Exclusive Resort Use



where the best is just the beginning

Resort Information and History

SHERWOOD INN WAS BUILT IN 1939

Before the Sherwood Inn was built, there stood a boarding house named "Edgewood" on this very property. Welcoming loggers in the winter and vacationers in the summer, the foundation of the old Resort can still be found where our "Edgewood" cottage is located this very day.

When Charles Draper, a lawyer from Toronto, built the Inn, it only had guestrooms. Visitors would arrive by boat, as the roads were very poor. The bell that we have at the front desk was used to let guests and porters alike, know that a boat was at the dock for pickups and deliveries.

In the 1950's when R. Pritchard owned the Inn, cottages were added to the property. There were two more owners, R. Kaufman and Milt Conway. It was then purchased by John and Eva Heineck, who lovingly managed the Inn for twenty years and established this property as one of the finest Country Inn's in Ontario.

Looking to retire the Heinecks sold the Inn to ClubLink in 1998. Now, guests have access to three private ClubLink golf courses in Muskoka. With the arrival of Delta as the Management company, Delta Sherwood Inn now had Canada-wide exposure, while maintaining the unique personality, history and "Old Muskoka" charm.

YEAR ROUND IN MUSKOKA

Whether you've dreamed of a Spring, Summer, Fall or Winter wedding, all can come true at Delta Sherwood Inn.

With various ceremony locations and a spectacular room with floor-to-ceiling windows for your reception, Delta Sherwood Inn offers the opportunity to take over the entire property for your special day. With no other guest on property, your special day can turn into an entire Muskoka getaway weekend for your family and friends. From an organized group hockey game on frozen Lake Joseph, group bonfires with chili and hot chocolate, summer wine and cheese receptions in the garden, shuffleboard tournament, canoe races and so much more, the ideas are endless.

THE ENTIRE RESORT DEDICATED TO YOUR SPECIAL DAY

• Exclusively Yours •

THE CEREMONY

Outdoors: The Point
Indoors: Sherwood Lounge

"I could not have imagined a more spectacular outdoor venue than "the Point" at Sherwood—overlooking the beautiful lake while saying my vows to my husband was the most memorable experience and I will carry it with me for the rest of my life" *Julie, Bride - 2008*



THE RECEPTION

Indoors: The Verandah Room
Outdoors: Garden (requires tent rental)

"The meal served at our wedding was the best we have ever had. We're so happy the guests attending our wedding are still talking about the meal. This, combined with the wonderful service, made the weekend something we will never forget! Thank you, Thank you." *Brian and Melissa, Groom and Bride - 2009*



CULINARY EXCELLENCE

• Dinner Menus •

CULINARY EXCELLENCE IN MUSKOKA

For over seventy passionate years, Delta Sherwood Inn has been committed to culinary excellence. Priding ourselves on the use of Muskoka and Canadian products from local farms and herbs from the gardens on property, this ensures that only the freshest ingredients are used in the kitchen.

Delta Sherwood Inn has designed interactive menus for your special day. Set in various price ranges, all menus offer an excellent variety of the finest ingredients prepared with award winning skills by our talented culinary team. We've gathered some ideas for your rehearsal evening, wedding reception evening and even late-night buffet and snacking ideas to keep your guests dancing the night away. All of these suggestions have you and your family in mind, they'll both enhance your wedding weekend and will allow your family to gather, socialize and celebrate your special day - together.

Myself and my team are excited to work with you to design and customize the menu for your special day. It is our fondest desire that your wedding be the most memorable day of your life, and to start a new Muskoka tradition for your family.



Chef Matthew Toni
Delta Sherwood Inn, Port Carling, Muskoka



• Wedding Rehearsal • “Tour of Muskoka” •

- Marché Food Stations • 35 Guests Minimum •

“Bracebridge Carnival”

all beef barbequed hot dogs—ketchup, mustard, relish, onions, tomato
corn on the cob with butter
peanuts in the shell
freshly popped popcorn (\$150 rental fee for machine is additional)

“Lake Rosseau Dock Party”

build your own caesar salad—creamy garlic dressing, country style croutons, parmigiano, crispy bacon
claystone oven baked pizza

- pepperoni, italian sausage, mixed mushrooms
- grilled vegetables, artichoke and tomato

assorted house baked cookies and squares

“Port Carling General Store”

fresh farm greens—shaved red onion, cherry tomatoes, toasted pine nuts, blue cheese drizzled with **taste of sherwood white balsamic vinaigrette***
ace bakery bread display with aged balsamic and extra virgin olive oil
roasted fennel, garlic, white bean spread, butternut squash dip, marinated olive, pickles
canadian cheese selection, red and green grapes, french baguettes, carr's wafers
crisp vegetables—spiced onion, chive and roasted garlic dip

“Muskoka Movie Festival”

goldie hawn coleslaw
kurt russell muskoka macaroni and cheese
catherine o'hara meatloaf with a chunky tomato relish, sticky onion gravy
martin short baked apple and cinnamon bread pudding

“Bala Farmer's Market”

brookland farms potato salad—applewood smoked bacon, hard boiled eggs, pickles, stone ground mustard dressing
fusilli and charred vegetable salad—hand torn basil, shaved parmesan, sun dried tomato and black olive vinaigrette
chef carved to order slow roasted alberta beef with dollar buns
selection of three mustard, horseradish, creamery butter, mayonnaise, whisky infused beef reduction

*taste of sherwood white balsamic vinaigrette

Housemade bottled items prepared by chef matthew toni

Available for purchase in the gift shop, or pre-ordered in larger quantities for your wedding party/guests

• Wedding Rehearsal • “Muskoka Cookout” •

- Menu available May through October •
- 20 Guests Minimum •

Barbequed selections served in Sherwood's Garden for a casual, social atmosphere
(weather permitting)

Salad Bar Choices - Select any Three

fresh farm house greens - shaved red onion, cherry tomatoes, toasted pine nuts, selection of housemade dressings
caesar salad station - herb crostini, fresh parmesan and traditional garnishes
fusilli pasta and charred vegetable salad - torn basil and shaved parmesan, balsamic vinaigrette
grilled vegetables - marinated with rosemary balsamic reduction & extra virgin olive oil
two bean salad - cucumber, redpepper, tomatoes, cumin vinaigrette
brookland farms potato salad - hard boiled egg, applewood smoked bacon & fresh herbs, ground mustard dressing
roasted corn and black bean salad - red peppers, scallions, roasted garlic & parsley dressing
thai chicken noodle salad - toasted peanuts and thai red curry dressing
country coleslaw - traditinal style
marinated vine tomatoes - pickled onions, tuscan olives, blue cheese, extra virgin olive oil & red wine vinegar
asian style vegetable slaw - soy, rice wine and sesame emulsion

Grilled Selections—Select any Two

bbq slathered chicken breast
hole in one all beef burger
assorted smoke house sausages
ball park hotdogs
sherwood's signature chicken burger
chic pea veggie burger

** all above served with lettuce, tomatoes, pickles, sliced red onion, trio of mustards, sherwood's own relish, smoked ketchup, domestic sliced cheese and ace bakery buns and rolls

Dessert Buffet

assorted bake shop treats, fresh fruit slices

freshly brewed reunion island coffee, regular and decaffeinated, selection of black and specialty teas

• Wedding Rehearsal • “Old Tijuana” •

• 20 Guests Minimum •

Cold Selections

tijuana salad - selected lettuces, diced tomatoes, scallions & shredded jalapeño jack cheese, lime vinaigrette and creamy avocado dressing

corn & black bean salad—tomato, cilantro, roasted peppers, chili peppers

nacho chips & salsa

Hot Selections

fire roasted chili tortilla soup

spanish rice with red beans

Fajitas

beef with tequila, onions, coriander

corona marinated chicken with lime, cilantro, sweet peppers

tomatoes, shredded lettuce, cheddar cheese, sliced jalapeño, guacamole, sour cream

warm flour tortillas

Dessert

selection of desserts from our pastry shop

freshly brewed reunion island coffee, regular and decaffeinated, selection of black and specialty teas

• Passed Hors D'oeuvres •

- priced per bakers dozen • minimum order of 2 dozen per selection •

Chilled Selections

canadian whipped brie, ham cracklings, roasted grapes, toasted herb crouton
vine tomato bruschetta herbed crostini
sherwood smoked salmon, rosemary flan, thyme, quebec caviar, chive crème fraiche drizzle
mini thai takeaway, indonesian noodles with bbq vegetables and smoked red curry
east coast crab cakes, onion sprouts
ontario seared lamb lollipops, mint and purple mustard
beef tartar, brookland farms potato chip
brie cheese,garpe and spicy pecan on crostini
cherry tomato, marinated bocconcini, prosciutto and black olive skewer
scallop civiche with citrus and cilantro

Warm Selections

vegetarian spring rolls with cilantro sweet chili sauce
spicy skewered lemongrass spiced shrimp
chicken stir-fry on a chopstick: marinated chicken, seared peppers, red onion, mushroom, bok choy
roast cracked pepper pork loin, cornmeal muffin
seared diver caught scallops, red pepper mango salsa
miniature fish and chips, traditional garnishes
skewered alberta beef, bourbon maple glazed
tiny reuben, rye pastry, spicy mustard
mushroom goat cheese tart
scallop wrapped in bacon, cocktail sauce
curry vegetable samosa with yogurt & cucumber dip

• Plated Dinner Reception Menus •

Indulge in the ultimate culinary experience for your guests by selecting:

**ONE APPETIZER OR SOUP
UP TO TWO ENTRÉE OPTIONS
ONE DESSERT**

Prices noted on the entrée page **include all courses** for each guest.

Appetizers

TOMATO BLUE

vine ripened tomatoes, pickled red onion, tuscan olives, crumbled blue cheese, hand torn basil, extra virgin olive oil, sherry vinegar

ORGANIC GREENS

(spring/summer)

shaved red onion, cherry tomatoes, toasted pine nuts, parmesan cheese, white balsamic vinaigrette

ORGANIC GREENS

(fall/winter)

spiced pecans, crumbled goat cheese, bala cranberry vinaigrette

GRILLED VEGETABLE TERRINE

balsamic reduction, pesto vinaigrette, parmesan shavings

WARM GOAT CHEESE

grilled asparagus, tomato confit, mache baby greens, sherry vinegar

SHERWOOD HOUSE SMOKED SALMON

capers, pickled red onion, parsley, quebec caviar, chive hash, crème fraiche

POACHED TIGER SHRIMP

shaved fennel slaw, coriander, mangos, sweet chillis

BOSTON BIBB SALAD

hydro bibb lettuce, toasted walnuts, crumbled goat's milk feta, cucumbers, dill, buttermilk dressing

CURED DUCK upcharge of \$3

mache lettuce, asian pear, toasted walnuts, extra virgin olive oil, raspberry vinegar

SEARED SCALLOPS upcharge of \$4

diver caught scallops, pecorino cheese, sweet pea volute

Soup Selections

SHERWOOD MUSHROOM SOUP

chive, enoki mushrooms

CAULIFLOWER SOUP

baked cheddar croutons

LOBSTER BISQUE upcharge of \$3

crème fraiche, chives, crab

GARDEN TOMATO GAZPACHO

cucumbers, baby shrimp

SWEET PEA VOLUTE

bacon cracklings

ROASTED CARROT GINGER

spiced honey, candied ginger

ONTARIO PARSNIP

confit apples, cinnamon, nutmeg

FIELD CORN

chives, bacon, potato

ROASTED BUTTERNUT & ACORN SQUASH

cinnamon milk foam

* add an additional appetizer (an extra course) for \$8 per person

* add iced fruit granite for \$2.50 per person

• Plated Dinner Reception Menus •

Indulge in the ultimate culinary experience for your guests by selecting:

ONE APPETIZER OR SOUP
UP TO TWO ENTRÉE OPTIONS
ONE DESSERT

Prices noted on the entrée page **include all courses** for each guest.

Entrées

all entrées are served with "in season" locally farmed vegetables and ace bakery artisan breads

ROASTED ALBERTA BEEF TENDERLOIN

buttermilk garlic mashed, wild and tame mushrooms, veal reduction

SEARED CRISPY YELLOW SKINNED CHICKEN

soft mascarpone polenta, rapini, port reduction

ROASTED KING SALMON

tomato basil risotto, lemon chive butter sauce

PAN ROASTED ATLANTIC HALIBUT

white bean and pea ragu, confit fingerlings, lemon butter sauce

ONTARIO PICKEREL

butter poached fingerling potatoes, corn, scallions, burre blanc

SURF AND TURF

chive rosti potatoes, roasted alberta beef tenderloin, butter poached lobster

CANADIAN FOOTHILLS BEEF STRIPLOIN

caramelized onion mash, green peppercorn sauce

ONTARIO LAMB RACK

corn and barley risotto, balsamic lamb jus

ROASTED VEAL CHOP

mushroom risotto, truffle reduction

SEARED SCALLOPS

moroccan vegetable stew, toasted almonds

PAPERDELLE PASTA

shallots, garlic, butternut squash, duck confit, tomatoes, brown butter sauce

PHEASANT

wild mushroom farce, confit fingerlings, truffle butter sauce

LEMONGRASS MARINATED CHICKEN

infused basmati rice, wok fried vegetables, coconut curry sauce

SEARED "RARE" TUNA

tomatoes, confit eggplant, grilled zucchini, poached yukons, lemon oil, garden herbs

Note: Upon selection of two entrées for your guests, Delta Sherwood Inn will require communication on the number of entrees required for each selection with seating chart/nametags for ease of service. Please inquire for further details.

• Plated Dinner Reception Menus •

Indulge in the ultimate culinary experience for your guests by selecting:

ONE APPETIZER OR SOUP
UP TO TWO ENTRÉE OPTIONS
ONE DESSERT

Prices noted on the entrée page **include all courses** for each guest.

Desserts

LEMON TARTLET

stewed berries, whipped cream

WARM CHOCOLATE MOLTEN

vanilla crème anglaise

SOUR CREAM APPLE TART

apple caramel

CRÈME BRULE WITH HEART SHAPPED COOKIE

choose your flavour: vanilla, maple thyme, basil, white chocolate

STICKY TOFFEE DATE PUDDING

bacon brittle and caramel

MINI CHEESECAKE

choose your flavour: mint chocolate chip, blueberry swirl, dark chocolate cappuccino, maple pecan

FRESH SEASONAL BERRIES

chantilly cream

CANADIAN ARTISAN CHEESES

niagara confort cream, canadian gold, quebec riopelle, pap jim's honey comb

• Reception Displays •

Enhance your menu with the following additions

Butcher's Carving Station

slow roasted alberta beef

miniature buns, three mustards, horseradish, creamery butter, mayonnaise, whiskey infused beef jus *(serves 100 guests)*

pepper crusted beef tenderloin, béarnaise sauce *(serves 20 guests)*

crusted beef striploin, dijon mustard crust, peppercorn sauce, mini kaiser buns *(serves 25 guests)*

oven roasted tom turkey, ace bakery bread, bala cranberry chutney, turkey gravy *(serves 30 guests)*

maple smoked, bone-in ham, honey mustard *(serves 60 guests)*

Market Fresh Station

crudites: selection of crisp vegetables, root vegetable chips, three homemade dips *(serves 40 guests)*

fruit: seasonally inspired sliced fresh fruit with berries, toasted coconut and minted honey yogurt

fruit fondue: local strawberries, cubed melon, vanilla, orange, lemon sponge cake squares
white, dark chocolate and caramel dipping sauces

Fisherman's Selections

oyster bar - prince edward island malpeque oyster shooters, thai dressing, tabasco, lemons,
worcestershire

sherwood smoked salmon - diced onion and pickled red onion capers, creamed horseradish, lemon,
whipped cream cheese, selection of rye and white bread crisps *(serves 30 guests)*

jumbo shrimp - fresh poached and chilled jumbo shrimps, vodka spiked cocktail sauce, lemons, limes *(100 pieces)*

smoked fish platter - smoked salmon, pastrami salmon, smoked trout, smoked whitefish, bermuda onions, chopped
eggs, capers, herbed cream cheese, lavosh crackers, pumpernickel and french baguettes *(serves 30 guests)*

• Late Night Buffet •

Each selection below requires minimums, inquire for more details.

Old Tijuana Taco Bar

beef with tequila, onions, coriander, tomatoes, shredded lettuce, cheddar cheese, sliced jalapeño, guacamole, sour cream, salsa, warm flour tortillas

Poutine Bar

hand cut fries, sea salt, quebec cheese curds, beef gravy

Mini Burger Bar

ground canadian beef, ace bakery buns, lettuce, tomatoes, pickles, onions, ketchup, sherwood's own relish, cheese, mustard

Grilled Cheese and Fries

smoked gouda, brie, aged cheddar and havarti cheese
grilled and served with handcut fries

Pizza Express

stone oven baked pizza
pepperoni and cheese
cheese
meat lovers
vegetarian

Candy Shop Bar

jelly beans, chips, popcorn, 5cent candies, chocolate bars, licorice, bubble gum (serves 100 people)

Seafood Bar

butter poached lobster tails, crab claws, mussels, peel and eat shrimp, calamari, shaved red onion, lemons, capers, drawn butter (serves 100 people)

• Banquet Bar List •

Delta Sherwood Inn has received the Wine Spectator Award of Excellence since 2006, which recognizes lists that offer a well-chosen selection of quality producers, along with a thematic match to the menu in both price and style. Currently our wine list boasts over 200 selections.

Host Bar Pricing

Host Bar is charged based on all beverages consumed.
Host bar prices do not include applicable taxes and service charges.

Standard Brand Liquor (1 oz)	6.00
Domestic Beer (Coors Light, Blue)	5.50
Premium Beer (Keiths)	6.25
Imported Beer (Heineken, Corona, Stella)	7.00
House Wine	33/bottle
Juices & Soft Drinks	2.00

House Wine:

White: Jackson-Triggs, Proprietor's Selection, Chardonnay, Niagara Peninsula, VQA

Red: Jackson-Triggs, Proprietor's Selection, Cab/Cab-Franc, Niagara Peninsula, VQA

Upgraded wine options available upon request



THE ENTIRE RESORT DEDICATED TO YOUR SPECIAL DAY

• Weekend Ideas •

A WEEKEND TO REMEMBER

Organized activities throughout the weekend can make memorable experiences for your wedding party and guests. With many activities to indulge in at Delta Sherwood Inn, there's no reason to leave the property.

Muskoka Bonfire, Group Hockey Game, Kayak Races, Onsite Spa, Championship Golf and more.



THE ENTIRE RESORT ... EXCLUSIVELY YOURS

• Wedding Fee Inclusions •

Delta Sherwood Inn offers exclusive use packages where the entire resort is booked for your wedding. Exclusive services are offered to provide you with a truly exceptional hospitality experience above and beyond the standard four diamond service. From the moment you and your guests arrive, to the final departure...the staff at Delta Sherwood Inn will cater to your guests every need. It's not just a day...it's an entire weekend!

"Exclusive Use" Wedding Fee

This "fee" includes:

- Exclusive use of the entire resort from 4pm on day of arrival to 11 am on day of departure
- Services of on-site Catering Manager planning, preparation, and execution of your day
- Run of the house room rate, all your guests are paying the same price
- Wedding Tasting for the Bride & Groom (select menu consisting of 2 appetizers, 2 entrees, and 2 desserts to taste)
- Set up and tear down of ceremony & reception
- White on white crisp linens
- Four tea light holders and candles per table
- Standard agenda for each guest upon check in and menu on each table at dinner
- One hundred dollar voucher for the bride and groom for Amba Spa
- Bonfire with marshmallows for the night of rehearsal only (availability in July & August may be restricted due to local fire bans)
- Congratulatory sparkling wine toast for all guests (July, August, September)
- White folding chairs for wedding ceremony (June through October)
- Anniversary one night stay with dinner and breakfast or wedding night complimentary
- *Choice of one of the following:*
 - ~ Wine & cheese reception for all of your guests for the night of rehearsal only (based on one glass of wine and 2.5 oz of cheese per person)
 - ~ Should you provide gift baskets for your guests, the \$5/room delivery fee to be waived
 - ~ Congratulatory sparkling wine toast in any month
 - ~ Upgrade bonfire to include s'mores and hot chocolate or hot cider