



congratulations

on your Engagement

Thank you for considering The Rosseau, A JW Marriott Resort & Spa

Named for the company's founder, The JW Marriott brand represents the most luxurious category of Hotel carrying the Marriott name.

The Rosseau is a rare jewel in a pretigious crown of unique resort destinations. Offering surroundings of comfortable luxury, this JW Marriott is set in the pristine district of Muskoka. The resort appeals to those seeking a unique atmosphere in a grand hotel setting, surrounded by nature on the shores of beautiful Lake Rosseau.

We look forward to welcoming you to our corner of the world – we await your arrival.



To Begin the Celebrations

Wedding Ceremony

Your ceremony fee of \$2,800.00* will include:

Lakeview lawn, overlooking Rosseau

White wooden folding chairs

Gift, Guestbook & Registry tables

Portable sound system

Officiant microphone

Alternate reserved room in case of inclement weather

Butler passed sparkling mineral water with fruit garnish upon ceremony completion

Butlered selection of deluxe cold canapés (2 pieces per person)

Marriott certified Wedding Event Manager

We believe that every couple is unique, and that the success of your wedding is defined by what is important to you both. The Culinary and Events Team will work with you to customize menus and assist you in achieving your vision.

At The Rosseau, we ensure that your Dream Wedding is as creative and individual as you are.

**Plus 20% service charge and applicable taxes*

Your Selected Wedding Package will Include:

Marriott Wedding Certified Catering & Event Managers to help you plan

One complimentary menu tasting for four

Four hours host bar service for your reception and dinner

Two glasses of premium house wine per person served with dinner

One glass of sparkling wine for toasting

Complimentary buffet style cake cutting/Late night Coffee & Tea Service

Floor length white linen tablecloths & napkins

Your selected event space

All necessary standard tables, chairs, flatware and glassware

Special guestroom rates for your guests

Prices are per person and are subject to 20% service charge plus applicable taxes.

Based on 60 guests or more in attendance.

The Muskoka Classic Wedding

Butlered Cocktail Reception Canapés & Hors D'oeuvres

Chicken stir fry on a chopstick

Vegetarian spring rolls with coriander-chili lime dressing

Atlantic salmon on rosemary potato flan

Smoked beef on micro Yorkshire pudding

Based on 4 pieces per person

Dinner

Basket of flatbreads and fresh Artisanal rolls & bread

Creamery butter

Farmer's market salad with roast beets, candied pecans, blue cheese toast and navel orange vinaigrette

Crisp skinned half-chicken with mushrooms and double smoked bacon, charred onions and lemon thyme braised potatoes

Three squares: A unique selection of home-baked sweets

Coffee, decaffeinated coffee & tea

\$140* per person

Add \$10 per person for chair covers and table cloth overlays from the resort collection

**Plus 20% service charge and applicable taxes*

The Lake Rosseau Wedding

Butlered Cocktail Reception Canapés & Hors D'oeuvres

Skewered lemongrass spiced shrimp
Peppered Alberta beef, bourbon and maple glaze
Atlantic crab cakes
Mini Thai takeaway
Mini Ryebein wrapped in rye pastry

Based on 4 pieces per person

Dinner

Basket of flatbreads and fresh Artisanal rolls & bread
Creamery butter
Butternut squash & bourbon bisque with maple, cinnamon & fresh cream
Peppercorn dusted Alberta striploin with garlic mashed potatoes and pan
roasted vegetables, Red wine shallot jus
Warm chocolate molten
Vanilla whipped cream and field raspberry compote
Coffee, decaffeinated coffee & tea

\$150* per person

Add \$10 per person for chair covers and table cloth
overlays from the resort collection

**Plus 20% service charge and applicable taxes*

The Red Leaves Wedding

Butlered Cocktail Reception Canapés & Hors D'oeuvres

Seesame seared tuna lollipops

BBQ duck with mango and Asian vegetables in a rice paper wrap

California rolls with avocado and crab

Roast pork loin on a mini cornmeal muffin

Micro fish & chips

Crisp forest mushroom stuffed tortellini

Based on 5 pieces per person

Dinner

Basket of flatbreads and fresh Artisanal rolls & bread

Creamery butter

Roast chicken broth scented with basil pesto & a vegetable paysanne

Bacon wrapped Triple A Tenderloin with Maytag blue cheese butter

Sauté mushrooms & Yukon gold potatoes

Black olive & roast garlic jus

The ultimate chocolate brownie served with french vanilla ice cream, toasted walnuts & Belgian chocolate sauce

Coffee, decaffeinated coffee & tea

\$180* per person

Add \$10 per person for chair covers and table cloth overlays from the resort collection

**Plus 20% service charge and applicable taxes*

Bar Package Information

Included in all wedding packages:

Non-alcoholic assortment of soft drinks & juices

Standard Liquor

J&B®, Canadian Club®, Bacardi White®, Beefeater®, Smirnoff®

Upgraded Liquor

Chivas Regal®, Crown Royal®, Tanqueray®, Absolut®, Captian Morgan®

Traditional Cocktails

Domestic and Imported Beers (A selection of each)

Molson Canadian, Labatt's Blue, Coors Light, Budweiser, Moosehead, Corona, Heineken, Sleeman Cream Ale

Liquers

Bailey's Irish Cream, Amaretto, Kahlua, Grand Marnier

Martini Bars may be added – Please discuss this with your Sales or Event Manager