



**JW** MARRIOTT

THE ROSSEAU MUSKOKA

# EVENT MENUS



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THE ROSSEAU MUSKOKA

# BREAKFAST MENUS



# BREAKFAST BUFFET

## BREAKFAST \$29

Assorted Danishes, muffins, croissants  
White, multigrain breads, English muffins for toasting  
Butter, marmalade, fruit preserves, honey, Nutella, peanut butter  
Chef's selection of juices  
Reunion Island Coffee, Taylors of Harrogate Tea

## SELECT TWO

Sliced fruit, berries  
Greek yogurt, local honey, fruit compôte  
Fresh fruit skewer, watermelon, cantaloupe, pineapple, honeydew,  
grape, mocha whipped cream  
Granola parfait, house made granola, vanilla scented yogurt,  
seasonal berries, mint  
Fruit salad, loganberry dressing

## SELECT ONE

Scrambled eggs, spinach, fresh herbs  
Scrambled eggs, Balderson aged cheddar cheese, chives  
Eggs Benedict  
Cage-free egg frittata, heirloom tomato, spinach, red onion

## SELECT ONE

Red skin, pearl onion hash  
Breakfast potato, crushed rosemary  
Sweet potato, red onion hash  
Fingerling potatoes crushed, leeks, thyme  
Medley of potatoes, scallions

## SELECT TWO

Crispy bacon  
Peameal bacon  
Maple banger pork sausages  
Chicken sausages  
Turkey, apricot, thyme sausages

## SELECT ONE

Whole wheat waffles, agave syrup, whipped birch syrup butter, apple jam  
Cherry chocolate French toast, maple syrup, Chantilly cream, whipped  
butter  
Bala cranberry pancakes, whipped butter, Bala cranberry syrup  
Steel cut oatmeal, raisins, raw sugar, cinnamon, dried cranberries

Minimum 25 guests

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



# BREAKFAST

## CONTINENTAL BREAKFAST \$25

Chef's selection of juices  
Assorted Danishes, muffins, croissants  
White, multigrain breads, English muffins for toasting  
Butter, marmalade, fruit preserves, honey, Nutella, peanut butter  
Sliced fruit, berries  
Assorted individual yogurts  
Assorted cold cereals, 2% milk, skim milk  
House-made granola  
Steel cut oatmeal, dried banana chips, brown sugar, raisins  
Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 guests

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

Full table set up \$2.50 per person

## BOXED BREAKFAST TO GO \$16

Select one item from each category

### FRUITS

Apple  
Pear  
Orange

### YOGURT

Fruit yogurt  
Natural yogurt

### ROSSEAU BAKERY

Butter croissant  
Daily muffin  
Daily Danish

### BEVERAGES

Bottled juice  
Bottled water  
Reunion Island Coffee, Taylors of Harrogate Teas

No Minimum Required



# BREAKFAST ENHANCEMENTS

## BREAKFAST ENHANCEMENTS

Traditional smoked salmon, capers, lemon **\$8**

Cured meats – capicola, salami, prosciutto, selection of cheeses  
**\$10**

Local cheese board - Array of soft, semi-soft, hard cheeses, dried fruits, figs, flavoured honey, flatbread, crackers **\$12**

Italian sausage hash - spicy Italian sausage, peppers, red onion, red skin potatoes **\$5**

Crab Benedict, classic hollandaise sauce, green onions **\$6**

Build your own burrito - flour tortilla, scrambled eggs, salsa, limes, ground chicken, Cotija cheese, pepperoncini **\$9**

Omelet station: cage free eggs, egg whites, sweet peppers, ham, pork maple sausage, cheddar cheese, mushrooms, spinach, tomatoes **\$12**

Chef attended required **\$150**





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# ROSSEAU BREAKS



# MORNING COFFEE BREAKS

## TRAIL MIX ENERGIZER BREAK \$16

Build own trail mix – feullitine flakes, dried apricots, mini chocolate chips, dried fruit medley, almonds, raisins, banana chips, toasted coconut, granola, sesame sticks, roast pumpkin seeds, freeze dried raspberries

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum

## FRUIT BREAK \$14

Spiced strawberry yogurt parfait

Fruit filled muffins – lemon poppy seed and raspberry curd, blueberry and yogurt

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests

## HEALTHY BREAK \$16

Build your own granola parfait

Yogurt, pomegranate seeds, dried blueberries, dried banana chips, dried apple rings, grapes, kiwi, Bala cranberry syrup, tangerine syrup, seasonal fruit compôte

Chewy power cookie, dates, pumpkin seeds

Chocolate avocado mousse

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests

## BREAK \$14

Selection of granola bars, Kashi, multigrain bars, All-Bran bars

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum



# AFTERNOON COFFEE BREAKS

## CANDY BREAK \$16

Vanilla caramels, gum drops, nut toffee, M&Ms, Skittles, gummy worms, jelly beans, jujubes, wine gums  
Soft drinks, bottled water  
Reunion Island Coffee, Taylors of Harrogate Teas  
No Guest Minimum

## COOKIE BREAK \$13

Chocolate chunk cookie, oatmeal cranberry, maple biscotti, chocolate bourbon roll, caramel shortbread  
Soft drinks  
Reunion Island Coffee, Taylors of Harrogate Teas  
No Guest Minimum

## CHURROS BREAK \$16

Deep-fried churros, Dulce de Leche dip, melted chocolate, icing sugar, cinnamon sugar  
Mexican hot chocolate  
Soft drinks, bottled still and sparkling water  
Reunion Island Coffee, Taylors of Harrogate Teas  
Minimum 20 guests

## CHOCOLATE BREAK \$15

Chocolate angel food cake, raspberry fool  
Caramel chocolate cupcakes  
Double chocolate chip cookies  
Chocolate bark  
Reunion Island Coffee, Taylors of Harrogate Teas  
Minimum 20 guests

## APPLE BREAK \$15

Ontario apples two ways: fresh from the orchard, dried cinnamon dusted apple chips  
Juicer to process apples - attendant required, \$150  
Apple coffee cake, apple butter tarts  
Soft drinks, bottled still and sparkling water  
Reunion Island Coffee, Taylors of Harrogate Teas  
Minimum 20 Guests

## HEARTY BREAK \$15

San Danielle prosciutto, baby mozzarella, basil, crostini  
Warm edamame bean pods, Maldon Smoked Salt  
Soft drinks, bottled still and sparkling water  
Reunion Island Coffee, Taylors of Harrogate Teas  
No Guest Minimum



# AFTERNOON COFFEE BREAKS

## CHIP & DIP BREAK \$16

House kettle chips, Siracha dip, creamy Boursin dip  
House corn tortilla chips, salsa, guacamole  
Boylan's Craft sodas, black cherry, orange tangerine, root beer  
Bottled still and sparkling water  
Reunion Island Coffee, Taylors of Harrogate Teas  
No Guest Minimum

## DONUT BREAK \$16

mousse filled Espresso  
Caramel chocolate drizzle, loganberry pipette  
Glazed birch syrup citrus  
Chilled soft drinks, still, sparkling water  
Reunion Island Coffee, Taylors of Harrogate Teas  
No Guest Minimum

## LEMONADE BREAK

\$22 one flavour per gallon  
Orange, basil, lemonade  
Pineapple, ginger, mint lemonade  
Blackberry, raspberry, lemon, thyme lemonade  
Bala cranberry, pineapple lemonade  
Coconut water, blackberry lemonade  
No Guest Minimum

## JAVA BREAK \$16

Selection of specialty Illy coffee  
Assorted biscotti  
San Pellegrino sparkling sodas  
Coconut water with mango  
Vitamin Water  
Red Bull  
Starbucks Frappuccino  
Taylors of Harrogate Teas  
No Guest Minimum



# BREAK ENHANCEMENTS & ALL DAY BREAK

## A LA CARTE BREAK ENHANCEMENTS

San Pellegrino flavoured mineral water, Aranciata orange, Limonata, grapefruit pomello, blood orange **\$5**

Naked Juices **\$7**

House-made Chai milk **\$4**

House-made granola bars **\$4**

Maple walnut scones, Chantilly cream, Bala cranberry peach jam **\$45 per dozen**

Muskoka Springs ginger ale **\$5**

Best Ever nuts & seeds **\$6**

Smoothies **\$8**

Pomegranate juice, Activia yogurt, blueberries, ginger

Blueberries, Greek yogurt, mint, vanilla bean

Orange juice, flax, spinach, Activia yogurt

## ALL DAY FOOD LAB BREAK **\$34**

Variety of Chef's seasonal selections from below

Honey Roast Peanuts- peanuts, sugar, honey

Southern Heat Mix- peanuts, sugar, corn, almonds, spices

Sierra Mountain Mix- peanuts, raisins, sunflower kernels, cashews, almonds, pumpkin seeds

Cranberry Trail Mix- raisins, peanuts, dried cranberries, pumpkin seed kernels, cashews

Sprouted grains, sweet chili chips, gluten-free kale chips

Milk chocolate covered raisins

Whole fruit

Dried fruit bundles- apricots, blueberries, cranberries, apples

Chilled soft drinks, still, sparkling water

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests





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# LUNCH MENU



# LUNCH BUFFET

## DELICATESSEN \$36

Chef's soup of the day

Fingerling potato salad, lemon tahini vinaigrette

Chermoula vinaigrette coleslaw

Seasonal greens, spiced pepitas, grape tomatoes, white balsamic, lemon vinaigrette

## SANDWICHES | SELECT FOUR

Roast beef sandwich – (CAB) sliced roast beef, jerk mayonnaise, smoked Balderson cheese, lettuce, rosemary focaccia

Roast turkey sandwich – turkey, provolone cheese, tarragon mayonnaise, baby spinach, brioche roll

Vegetable sandwich – roast vegetables, spinach, mint pine nut pesto, gluten-free soft roll

Tuna salad sandwich – tuna, herb mayonnaise, celery, sprouts, lettuce, twelve grain roll

Italian sandwich – arugula, prosciutto, Genoa salami, arugula, pepperoncini spread, potato scallion bread

Sliced fruit of the moment

House kettle chips, Cholula dip

Cranberry lemon bar, blondie brownies, fruit tarts

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 Guests

## ITALIAN BUFFET \$39

White bean, kale soup

Caesar salad, croutons, parmesan cheese, bacon bits, creamy dressing

Focaccia, bread sticks, olive oil, balsamic vinegar

Arugula salad, shaved fennel, pecorino cheese, roast butternut squash

Green bean, white bean, sun-dried tomato salad

Brown, button, shiitake mushrooms, gemelli pasta, San Marzano tomato sauce, parmesan cheese

Chicken Marsala, pan-seared chicken breast, herbs, button, brown mushrooms, Marsala wine

## Pizzas

Margarita, buffalo mozzarella, vine ripened tomato

Brown, button mushrooms, crumbled hot Italian sausage, arugula

Chocolate Frangelico mousse, honey cheesecake, almond biscotti

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 Guests

For groups fewer than 25 people a \$200 surcharge will apply to all buffets



# LUNCH BUFFET

## MEDITERRANEAN LUNCH BUFFET \$39

Selection of flatbreads and hummus

Roast eggplant soup

Mezze platter – marinated artichokes, beans, grilled vegetables, cheese

Greek salad – feta cheese, Kalamata olives, tomato, cucumber, Greek inspired vinaigrette

Chickpea salad – parsley, tomato, lemon

Spanakopita

Mediterranean vegetable ravioli, sun-dried tomato pesto

Lemon, caper seared salmon

Chicken souvlaki, tzatziki sauce

Braised lentil ragout

Lemon roast potatoes

Baklava, sliced fruit, citrus ricotta cheesecake

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

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

## SOUTHWEST LUNCH BUFFET \$36

Corn and chili soup, tortilla strips, Cholula hot sauce

Green salad, tortilla strips, roast corn, Monterey jack cheese, ancho chili vinaigrette

Jicama, pineapple, roast red pepper cilantro slaw

Fried corn tortilla chips, Pico de Gallo house made

Build your own tacos: black beans, limes, cilantro, shredded lettuce, Cotija cheese, flour tortilla, salsa, sour cream

## PROTEINS | SELECT TWO

Grilled carne asada, lime, cilantro, garlic marinade

Pulled pork salsa verde sauce, cilantro, garlic, parsley

Rockfish, chili flake, cilantro rubbed

Guajillo chili marinated chicken

Traditional southwest rice, tomato, garlic, cumin, oregano

Dulce de Leche pudding, chocolate flan, spiced cinnamon cookies

Reunion Island Coffee, Taylors of Harrogate Teas

Enhancement: lime, chili marinated shrimp \$6 per person 3 pieces each

25 Guest Minimum

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



# LUNCH BUFFET

## LAKE ROSSEAU LUNCH BUFFET \$39

Soup of the day

Assorted rolls, butter

Build your own Cobb salad - bibb lettuce, leaf lettuce, tomatoes, eggs, smoked chicken, crumbled bacon, blue cheese, olives, herb vinaigrette, ranch dressing

Black bean, feta cheese salad

Couscous salad, cinnamon vinaigrette

## MAIN COURSE | SELECT TWO

Pan seared whitefish, chermoula sauce

Rigatoni pasta, scallions, chicken, parmesan broth

Roast (CAB) New York strip loin, red wine jus

Vegetarian chili, carrots, corn, kidney beans, sour cream, scallions, aged Balderson cheddar cheese

Sautéed summer squashes, Italian herbs

Sliced fruit

Fruit swirl cheesecakes, caramel chip cookie, chocolate mint tarts

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

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

## PICNIC LUNCH \$37

Mason jars of Cobb salad - romaine, Kalamata olives, cherry tomatoes, 3 year old aged Balderson cheddar cheese, sweet peppers, hard-boiled egg, herb vinaigrette

Cucumber, feta, scallion salad, Greek inspired vinaigrette

Rustic potato salad

Buttermilk fried chicken - served cold

Kettle chips, smoked paprika onion dip

Individual wrapped Baby Bel cheese

Antipasto kabob - cured Genoa salami, soppressata, prosciutto, marinated artichoke

Fruit salad

Miniature chocolate chip cookies

Bottled water

Rosemary lemonade

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

Substitute kettle chips for tortilla chips, salsa Verde

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



# LUNCH BUFFET

## BBQ LUNCH \$37

Iceberg lettuce, red cabbage, carrots, teardrop tomatoes, balsamic vinaigrette

Creamy Napa cabbage slaw, pineapple, bell peppers

Red skin herb vinaigrette potato salad, gherkins, grainy mustard

Beef burgers

Chicken burgers

Vegetable burgers

Potato scallion buns, lettuce, tomato, onion, pickles

Corn on the cob, jalapeno butter

Truffle infused ketchup, charred scallion Dijon mustard, black pepper mayonnaise, tzatziki sauce

Peach apple cobbler, Rocky Road cookies, sliced watermelon, sliced pineapple, ice cream bars

Reunion Island Coffee, Taylors of Harrogate Teas

Chef attended required \$150

25 Guest Minimum

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

## ASIAN BUFFET \$36

Hot and sour soup, wontons

Napa cabbage ginger salad served in Asian baskets

## MAIN COURSE | SELECT TWO

Chili garlic sauce glazed flank steak

Chicken Gangnam style, honey, coriander, ginger, sesame seed, garlic, scallion

Chinese five spiced shrimp, charred scallions

Ginger fried rice

Thai green curry noodles

Black bean and broccoli stir-fry

Almond cookies, coconut fruit salad, ginger crème brulée spoons

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

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



# BOXED LUNCH

## BOXED LUNCH

### SALADS | SELECT ONE

Red skin potato salad, grainy mustard, scallions, apple cider vinaigrette

Bocconcini, artichoke tomato salad, white balsamic vinaigrette

Seasonal greens, heirloom carrots, grape tomato, vinaigrette

### SANDWICHES | SELECT ONE

Shaved (CAB) roast beef sandwich, arugula, fontina cheese, rosemary aioli, olive roll

Grilled chicken sandwich, parmesan cheese, romaine, bacon, Caesar dressing, sunflower bread

Turkey sandwich, black pepper mayonnaise, pepperoncini, lettuce, tomato, croissant

Grilled vegetable sandwich, sweet potato hummus, sprouts, grilled vegetables, sunflower seed roll

### FRUIT | SELECT ONE

Apple, pear or orange

Seasonal fruit salad

### SNACK | SELECT ONE

Lays potato chips

Smartfood Popcorn

Doritos

## DESSERT | SELECT ONE

Chocolate chip cookie

Cherry brownie

Shortbread trio – caramel, chocolate, blueberry

## BEVERAGES | SELECT ONE

Bottled juice

Bottled water

Soft drink

\$26 Boxed

\$28 Market style

\$32 JW Logo insulated cooler box (minimum 2 week advanced order)

No Guest Minimum





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# A LA CARTE RECEPTIONS



# COLD AND HOT HORS D'OEUVRES

## COLD HORS D'OEUVRES

### VEGETARIAN

Pappadum crackers, Dahl  
Sautéed kale, chili, gorgonzola bruschetta  
Phyllo basket, caramelized onion, goat cheese  
Toasted sesame seed cone, edamame  
Mini Caprese tomato stacks  
Sweet potato, black bean chili, tortilla chip  
Lentil cake, succotash relish

### FROM THE SEA

Endive lobster spears, smoked jalapeno remoulade  
Smoked ahi tuna mini taco, cilantro mojo sauce  
Smoked Milford Bay trout, cucumber relish, pita chip  
Smoked salmon roulade, avocado cilantro, crostini

### FROM THE LAND

Five spiced beef, chives, wonton spoon, tangerine sauce  
Thai beef noodle, wonton shell  
Shaved soppressata, goat cheese, toasted pine nuts, crostini  
Bruschetta smoked chicken pesto  
Smoked duck, crepe bundle, port raspberry sauce  
Beef carpaccio, charred scallion aioli

## HOT HORS D'OEUVRES

### VEGETARIAN

Vegetable pakora, saffron aioli  
Caprese risotto balls, pesto aioli  
King mushroom tempura, lemongrass infused soy  
Artichoke parmesan fritter, black pepper aioli  
Caramelized onion, sweet potato tart

### FROM THE SEA

Lobster bisque shooters  
Salmon spedini  
Buttermilk fried clams, smoked tabasco aioli  
Shrimp dumpling, ginger infused ponzu sauce

### FROM THE LAND

Chicken tandoori skewer, mint yogurt  
Mini smoked chicken, smoked Gouda tart  
Green curry chicken sate, yogurt dip  
Thai chicken spring roll, sesame soy  
Steamed Berkshire pork dumpling Thai chili aioli  
Greek filled olive and feta Lamb meatball

Minimum order of 3 dozen per selection

\$49 per dozen, includes Butler Service



# HORS D'OEUVRES ENHANCEMENT & DISPLAYS

## ENHANCED HORS D'OEUVRES

Spice rubbed off the bone Australian lamb rack

Mini lump crab cake

Breaded mac & cheese bundle, truffle aioli

Muskoka cream ale beer battered scallops, Sriracha aioli

Minimum order of 3 dozen per selection

Hors d'oeuvres \$54 per dozen

## RECEPTION DISPLAYS

### ASSORTED SLIDER STATION \$18

Assortment of mini burgers to include:

Beef slider, pulled pork slider, black bean slider, mini sausage slider

Toppings to include:

Lettuce, tomato, 3 year old Balderson cheddar, chipotle aioli, grainy mustard, mayonnaise

Sweet potato fries, hand cut fries

Cholula infused ketchup and Sriracha aioli

Make it an action station- Chef Attendant for \$150.00

### CHEESE DISPLAY \$12

Soft ripened Sir Laurier, Pacific Rock, La Sauvagine and Celebrity goat cheese. Flavoured honey, Apricot jam, grapes, sliced baguette, crackers, sparkling cider gelée

### ARTISANAL BREAD DISPLAY \$16

Dill smoked salmon spread, roast garlic dip, green chili hummus, pancetta white bean purée, sweet pea guacamole  
Selection of breads, baguette, focaccia

### ANTIPASTO DISPLAY \$15

Buffalo mozzarella, provolone, prosciutto, sweet and hot salami, pepperoncini  
Grilled vegetables, artichokes, olives

### CHILLED SEAFOOD STATION \$24

Ahi tuna tartare, ponzu, toasted sesame seeds, chives, avocado  
Shrimp, Mary Rose sauce, lemons, cocktail sauce- 3 pcs per person  
Calamari  
Mussel marinated salad

All prices for stations are per person





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# ACTION STATIONS



# ACTION STATIONS

## OYSTER BAR \$16

Oysters in season  
Lemon, Tabasco, mignonette, ponzu

3 pieces per person, maximum 2 hours

Minimum 30 guests

## MUSSEL STATION \$13

### SELECT ONE

PEI mussels  
Tomatoes, Muskoka Cream Ale, shallots, garlic, basil, butter

OR

Moroccan style mussels  
coconut milk, chermoula, lime

## CHOPHOUSE INSPIRED CRAB CAKE STATION \$22

Crab cakes  
Tarragon aioli, sprouts, Smoked Maldon sea salt

## RISOTTO STATION \$15

Arborio rice  
Spinach, medley of mushrooms, tomatoes, scallions, peas, spinach,  
Parmigiano-Reggiano cheese

## MAC & CHEESE STATION \$14

Cavatappi  
Balderson smoked cheddar cheese sauce  
Truffle cheese sauce

Selection of Toppings

Cotija cheese, pecorino cheese, medley of mushrooms, sundried  
tomato, spinach, bacon bits

## MAC & CHEESE ENHANCEMENTS \$16

Pulled pork, smoked chicken, baby shrimp

## TECA PASTA BAR \$16

Farfalle pasta  
Gnocchi  
Leek mushroom agnolotti

Teca tomato sauce, pecorino sauces, nut-free pesto, fresh basil,  
parmesan cheese, spinach, artichokes, sweet Italian sausage crumbles,  
chicken

All action stations require a Chef Attendant

\$150 per chef



# CARVERY STATIONS

## ROAST TURKEY BREAST \$365

Turkey gravy, Johnston's cranberry wine reduction  
Serves 30 guests

## BEEF TENDERLOIN \$450

Horseradish, mushroom jus  
Serves 25 guests

## BRINED PORK LOIN \$295

Apple plum compôte  
Serves 25 guests

## AUSTRALIAN RACK OF LAMB \$125

Harissa spice rubbed, yogurt sauce  
Serves 8 guests

## ROSEMARY STUDED BEEF STRIP LOIN \$375



Truffle sauce  
Serves 30 guests

## PLANKED SIDE OF SALMON \$225

Dill yogurt dip, baguette  
Serves 25 guests

## TANDOORI MARINATED LEG OF LAMB \$225

Grilled pita  
Serves 25 guests

Servings are approximate

All stations are served with chef's choice of bread selection

Chef Attendant required for all carving stations \$150





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# PLATED DINNER



# PLATED DINNER APPETIZERS AND SALAD

## WELCOME STARTERS

Herb and chili spiced olives, feta cheese \$6

Hummus and baba ghanoush \$4

Relishes of pickles, olives, pickled vegetables and cheeses \$7

Minimum 10 guests , Placed on tables to share

## APPETIZERS

Mediterranean antipasto plate \$17

halloumi cheese, feta cheese, grilled eggplant, green zucchini, yellow squash, peppers, frisée, artichokes, olives, smoked paprika vinaigrette

Sliced beets \$11

carrot, fennel, baby spinach, Parmigiano-Reggiano, Georgian Bay honey vinaigrette

Heirloom tomato carpaccio \$15

arugula herb salad, 12-year-old balsamic

Quinoa style tabouleh salad \$13

quinoa, lemon, parsley, mint, heirloom tomato, feta cheese, baby kale

Panko breaded warm goat cheese \$12

summer greens, truffle honey

East coast infused lobster cake \$17

kale cabbage seaweed slaw, clam bacon ragout

## SALADS \$10

Seasonal greens, zucchini strings, heirloom 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

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

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

Asian spinach salad, shiitake, mizuna, daikon, tonagashi vinaigrette

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



# PLATED DINNER SOUP AND MAINS

## SOUP \$10

Baked potato soup, bacon cracklings

Smoked chicken, lentil soup

Quinoa minestrone soup (Vegetarian)

Spiced pumpkin soup cider cream (Vegetarian)

Coconut butternut squash soup, toasted coconut (Vegetarian)

Kale, sweet potato soup, chives (Vegetarian)

San Marzano tomato thyme soup, basil drizzle (Vegetarian)

## POULTRY

Chicken breast, spinach Boursin cheese stuffing, pancetta wrapped, roast garlic mashed potato, seasonal vegetables, balsamic cream **\$38**

Spiced chicken, porcini tomato reduction, roast fennel, sun-dried tomato risotto **\$36**

Pepita crusted chicken, saffron infused green lentil ragout, yellow and green bean medley **\$36**

Thai style chicken, coconut curry sauce, basmati rice, baby bok choy **\$36**

Mediterranean style chicken, artichoke ragout, sun-dried tomato butter sauce, goat cheese mashed potato, seasonal vegetables **\$36**

## PORK & GAME

Pork tomahawk, Bala apple wine emulsion, rosemary mini potato medley, baby carrots **\$45**

Rosemary Maldon Smoked Salt rubbed pork tenderloin, rhubarb compôte, fingerling potatoes, Brussels sprouts, **\$34**

Wild boar chop, bacon date ragout, sweet potato purée, parsnip, heirloom carrots **\$38**

## SEAFOOD

Semolina, thyme crusted barramundi, fingerling potato hash, ratatouille vegetables **\$36**

Birch syrup glazed red snapper, onion confit, seven grain rice, roast root vegetables **\$39**

Pan seared salmon, Vera Cruz Mexican rice **\$36**

Mustard seed crusted salmon, asparagus risotto, lemon beurre-blanc **\$36**

Arctic char, rouge beurre blanc, miso infused rice, edamame **\$39**

Spice rubbed whitefish, mushroom herb polenta, saffron cilantro sauce **\$36**

Pan seared striped bass, pesto soy vinaigrette, leek quinoa medley **\$45**



# PLATED DINNER MAINS

## BEEF, LAMB, VEAL

Beef filet, mushroom duxelles stuffed, port wine sauce, baby vegetables, roast garlic mashed potatoes **\$65**

Beef filet ancho chile sauce, rosemary gratin potatoes, baby vegetables **\$65**

(CAB) NY strip loin, herb rubbed, red wine sauce, smoked Balderson cheddar potato gratin, heirloom carrots **\$59**

Beef rib eye, Béarnaise butter, rosemary, celery root, mashed potato, seasonal vegetables **\$55**

Beef filet, shiitake sauce, Yukon Gold potato gratin, seasonal vegetables **\$65**

Lamb rack, porcini mustard crusted, colcannon, asparagus **\$39**

Muskoka Mad Tom beer braised beef short rib, Star anise sauce, honey glazed butternut squash, cellar root vegetables **\$38**

Veal rack, smoked Gouda grain mustard mashed potatoes, rosemary sauce, seasonal vegetables **\$46**

Beef filet, two colossal shrimp, asparagus, truffle mashed, asparagus, port wine sauce **\$68**

Beef filet, lump crab topping, leek potato hash, root vegetables, smoked tomato demi **\$70**

Beef filet, chicken, leek potato hash, root vegetables, smoked tomato demi **\$61**

Beef filet, lobster tail, herb potato cake, merlot jus, chive butter sauce, asparagus **\$82**

## Enhancements:

Lobster tail **\$16**

Shrimp two pieces (13-15) size **\$16**

## VEGETARIAN OPTIONS

Mushroom stack, portobello, king mushrooms, yellow tomato, baby kale, quinoa cake mushroom jus **\$30**

Goat cheese, leek, asparagus, spinach tart **\$31**

Wild mushroom bread pudding porcini dust, thyme tofu (GF) **\$29**

Vegetable Tian, eggplant, sweet potato, tomato, red onion, green zucchini, herbs **\$28**

Cranberry bean stuffed poblano pepper, sautéed kale, carrot ginger sauce **\$30**

Sweet potato ragout, cabbage, black beans, coconut sauce **\$30**

Mushroom ravioli, roast garlic, red onion, baby kale, edamame, Boursin sauce **\$32**



# PLATED DINNER DESSERT

## DESSERTS \$10

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

Caramel chocolate tart, raspberry curd

Hibiscus crème brûlée, chocolate biscotti

Flourless chocolate cake, espresso infused crème anglaise. Berries, crispy pearls

Vanilla bean, chocolate marble Crème Brulee, blueberry biscotti, berries

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

Cherry Clafoutis tart, berries, chocolate

Cranberry rhubarb crumble, candied rosemary

Strawberry tart, marinated strawberries, white chocolate feuilletine

Mocha cheesecake, shortbread biscuit, caramel chocolate sauce, Berries

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

## ALL DINNERS INCLUDE

Assorted dinner rolls, flatbread, sweet butter  
Reunion Island Coffee, Taylors of Harrogate Teas

## CHOICE MENU

A Choice Menu is when multiple meals are offered in advance and the selection per guest is provided prior to the group's arrival

All choice menus will be honored as follows: additional main course \$7.00 for one and \$10.00 for two; This cost is in addition to the cost of the most expensive main entrée

Prices are per person

## A LA CARTE MENU

An A la Carte Menu is when each guest chooses their main entrée on the night of the event in a banquet setting

Menus must be 4 Courses: Appetizer, Salad, Main Entrée, Dessert  
Appetizer, Salad, and Dessert will be chosen in advance by the planner  
Up to 4 main Entrée's will be chosen, including Vegetarian for night of Selection

Cost will vary by items selected, minimum A la Carte pricing is \$110 per person



# DESSERT ENHANCEMENTS

## DESSERT MINIATURES \$12

Chef's selection; whipped ganache chocolate mousse, lemon meringue tarts, dark chocolate cakes, raspberry mousse, assorted cookies, chocolate dipped strawberries

## AFTER DINNER DESSERT PLATES

Mini mignardise \$48 per dozen

Selection of truffles \$39 per dozen

Chocolate logo available, 4 weeks advance notice required

## BALA STYLE ADULT S'MORES \$14

Bala cranberry wine marshmallows

Waffle cone, Lindt chocolate, marshmallow, peaches, Nutella wrapped in foil

## OLD SCHOOL ADULT S'MORES \$12

Rice Krispies, hazelnut chocolate base, marshmallow, caramel chocolate

## ENHANCEMENTS

Sliced fruit \$8

Dessert cones \$8 per person, 2 cones per person (Chef attended required)

Chef's selection of flavoured seasonal gelato: served in miniature and large ice cream cones topped with berries, chocolate curls, toasted coconut





JW MARRIOTT  
THE ROSSEAU MUSKOKA

# DINNER BUFFET & LATE NIGHT STATIONS



# DINNER BUFFETS

## BALA BBQ \$49

### SALAD | SELECT TWO

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

### FROM THE GRILL | SELECT TWO

Beef burgers, artisanal bun (vegetarian burgers available)  
Lamb burger, tandoori aioli, artisanal bun  
Salmon burger, char grilled pineapple salsa, artisanal bun  
Beef flank steak, horseradish cream  
Herb marinated chicken breast  
Corn on the cob  
Smoked paprika potato wedges  
Carolina red BBQ sauce, sweet chili mayonnaise, jalapeno ketchup,  
grainy mustard, shredded lettuce, sliced tomatoes, red onions  
Balderson 3 year old cheddar, Monterey jack cheeses  
Pickles

### DESSERTS | SELECT TWO

Sliced watermelon  
Salted caramel brownie  
Nanaimo bar  
White chocolate macadamia cookies  
Ice cream novelties  
Reunion Island Coffee, Taylors of Harrogate Teas

## MINETT BBQ \$63

Selection of breads, rolls, sweet butter  
Salad bar, shredded carrots, grape tomatoes, wonton strips,  
cucumbers, red cabbage, goat cheese, citrus vinaigrette, balsamic  
vinaigrette, creamy ranch  
Smashed red skin potato salad, gherkins, grainy mustard, mayonnaise,  
scallions  
Gemelli pasta primavera salad, broccoli, cauliflower, peppers,  
tomatoes  
Planked tandoori salmon, yogurt raita  
Korean BBQ short ribs  
Clam bake bucket – shrimp, mussels, clams, fingerling potatoes, corn  
on the cob, garlic, Andouille sausage, white wine  
Jalapeno corn bread  
Pina colada mousse cups, s'more's cheesecake, Belly individual ice  
cream, watermelon wedges  
Reunion Island Coffee, Taylors of Harrogate Teas



# DINNER BUFFETS

## MUSKOKA BBQ \$65

Country breads, sweet butter  
Caesar salad, croutons, bacon bits, Parmigiano-Reggiano cheese, garlic dressing  
Baby greens, teardrop tomatoes, peppers blue cheese, ranch dressing, herb vinaigrette  
Rustic smoked potato salad  
Cauliflower pickled onion salad

## PRESENTED FROM THE GRILL | SELECT TWO

10 oz rib eye   
Gremolata rubbed salmon  
Mint, garlic rubbed lamb loin  
Roast chicken breast, maple chili BBQ sauce

Corn bean succotash  
Assorted sauces: ancho chile BBQ sauce, rosemary butter  
Baked potato bar, whipped butter, sour cream, shredded cheese, bacon, scallions  
Grilled vegetable display  
S'mores bread pudding, rum raisin cheesecake, Nutella chocolate brownie, loganberry popsicle  
Reunion Island Coffee, Taylors of Harrogate Teas

## JW MARRIOTT DINNER BUFFET \$66

Rustic rolls, flatbreads, bottles of olive oil, balsamic vinegar  
Olive station – selection of marinated olives, crostini  
Butternut squash soup, spiced pepitas  
Local greens, watermelon radish, heirloom carrots, heirloom tomatoes, basil pear vinaigrette, maple vinaigrette  
Watermelon, feta salad  
Israeli couscous, corn, baby kale, charred tomatoes, parsley, pesto  
Planked Atlantic salmon, aged balsamic drizzle  
Muskoka Cream Ale brined pork loin, boar bacon wrapped, chipotle BBQ sauce  
Rosemary rubbed beef strip loin, port wine jus   
Whole grain mustard mashed potatoes  
Vegetables of the season  
Caramel chocolate tarts, assorted miniature cheesecakes, Georgian Bay honey mousse, walnut cookies, lemon meringue tarts, raspberry spiced cake  
Reunion Island Coffee, Taylors of Harrogate Teas



# BOAT CRUISE DINNER BUFFETS

## STEAMSHIP BUFFET | BUILD YOUR OWN \$68

Assorted dinner rolls, sweet butter

### SOUP | SELECT ONE

New England clam chowder, thyme, potato, clams, oyster crackers  
San Marzano ripened tomato soup, thyme, garlic, vegetable stock, asiago cheese

### GREENS | SELECT ONE

Dark greens bar: baby kale, baby spinach, Tat Soi - toppings include carrot, daikon radish, grape tomatoes, English cucumbers, croutons, julienne peppers, ranch dressing, Mediterranean Greek vinaigrette  
Spinach salad, tri-colour peppers, spiced pumpkin seeds, grape tomatoes, maple apple vinaigrette

### COMPOSED SALAD | SELECT ONE

Bocconcini, basil, tomato salad, white balsamic  
Black bean, salad, sun-dried tomatoes, cilantro, peppers  
Green bean, fennel salad, cilantro chermoula vinaigrette  
Pickled beet salad, cider vinegar, brown sugar, pickling spices  
Cucumber, feta, tomato salad, English cucumber, peppers, parsley, red wine vinaigrette

### POTATO | SELECT ONE

Boursin cheese smashed potatoes  
Caramelized onion, smoked paprika mashed potatoes

### VEGETABLES | SELECT ONE

Yellow beans, green beans, lemon thyme butter  
Seasonal roast root vegetables

### PROTEIN | SELECT TWO

Pan seared whitefish, sun-dried cranberry relish  
Steelhead trout, semolina, ground caraway crusted, lemon butter sauce  
Lemon, thyme roasted pork loin, vine ripened tomato reduction  
Peri Peri marinated chicken, red chilies, garlic, lemon  
Chicken saltimbocca, sage cream  
Dried mushroom rubbed beef striploin, grain mustard jus  
Bacon wrapped beef tenderloin medallions, Merlot, shallot sauce  
Lamb persillade roasted leg of lamb, salsa verde  
Miniature veal Ossobuco, smoked paprika sauce  
Mediterranean ravioli, sun-dried tomatoes, artichokes, arugula pesto

### DESSERT | SELECT ONE

Pastry chef's selection of desserts  
Miniature cherry cheesecakes, Grand Marnier cheesecakes, butter tarts, cappuccino chocolate cake, salted caramel brownie, bala cranberry shortbread cookies, sliced fruit  
Seasonal fruit tarts, sliced fruit, pecan tarts, maple panna cotta, chocolate angel food cake, macerated strawberries, chocolate chip biscotti  
Reunion Island Coffee, Taylors of Harrogate Teas



# FAMILY-STYLE DINNER MENU & KIDS' MENU

## BRAZILIAN RODIZIO FAMILY STYLE DINNER \$75

Assorted Breads & Rolls

Mixed greens, smoked paprika dressing, machego cheese, tomatoes

Corn pepper salad, toasted cumin vinaigrette

Shrimp ceviche

Black bean rice - plantains, cilantro fritters

Chayote & pepper wedges - roast garlic kale

## CARVED & SERVED TABLE SIDE

Beef tenderloin

Shrimp

Chicken drumettes

Spicy Italian sausages

Cumin rubbed pork tenderloin

Grilled pineapple

*Accompanied with pickled onion vinaigrette, chimichurri, creamy*

*Horseradish*

## DESSERT PLATTER

Coconut bread pudding, mango mousse, Brigadiro chocolate

bonbons

Reunion Island Coffee, Taylors of Harrogate Teas

Chef Attendant Fee \$150 (number of guests will determine number of Chefs required for tableside beef carving)

Items not carved will be served Family Style

## JW KIDS' MENU \$29

### APPETIZERS | SELECT ONE

Caesar salad, croutons, bacon bits, parmesan cheese, garlic dressing

Fruit salad

Carrot, celery, broccoli, ranch dip

### MAIN COURSE | SELECT ONE

Pepperoni pizza, tomato sauce, mozzarella, pepperoni

Crispy chicken fingers, plum sauce, French fries, ketchup

Grilled chicken breast, roast potato, seasonal vegetables

Spaghetti, meatballs, tomato sauce

### DESSERT | SELECT ONE

Double scoop sundae, chocolate ice cream, vanilla ice cream, chocolate sauce, sprinkles, whipped cream

Chocolate chip cookies

Watermelon, grapes

### BEVERAGE

Apple and freshly squeezed orange juice

White milk, chocolate milk

Soft drinks



# LATE NIGHT OPTIONS

## PIZZA \$10

Mozzarella cheese, broccoli pesto, salami, feta cheese  
Vegetarian, roast peppers, artichokes, asparagus, goat cheese  
Smoked BBQ chicken, smoked Balderson cheddar, BBQ sauce,  
spinach  
2 slices per person

## FRENCH FRIES

Hand cut, buffalo spiced ketchup \$7  
Sweet potato, harissa mayonnaise \$7  
Poutine, cheese curds, hand cut French fries, sweet potato fries,  
pulled pork, jus \$12

## SAVORY PUB CLASSICS

Chicken wings, blue cheese dressing, carrot sticks, celery sticks \$10  
House kettle chips, Sriracha dip \$6  
Mini Nathan mini beef hot dogs, sauerkraut, mustards Dijon, grainy  
mustard \$9  
Grilled cheese slider baguette smoked cheddar, caramelized onions  
\$9  
Chicken fingers, plum sauce, Carolina red BBQ sauce \$9

## SLIDERS

Reuben slider, smoked meat, sauerkraut, Swiss cheese, rye bread,  
Dijon \$9  
Beef sliders, Balderson aged cheddar cheese, lettuce, tomato, Cholula  
ketchup \$10  
Bahn mini bun pulled chicken, scallion sauce \$12  
**All late night options are priced per person**

## ALLERGIES

Please notify in advance of any allergies or dietary restrictions.

Allergy dishes will be priced the same as the main entrée selected for  
the entire group up to the guaranteed numbers.

Any extra undocumented allergy meals will be charged over and above  
the guaranteed numbers.

## HOTEL POLICY

All food and beverage served at JW Marriott The Rosseau Muskoka  
Resort & Spa must be supplied by the hotel.

JW Marriott The Rosseau Muskoka reserves the right to make menu  
changes and cost adjustments based upon availability of product and  
current market conditions.

In accordance with health and safety regulations, food & beverage  
products may not be removed from the hotel after a function or group  
event.





**JW MARRIOTT**  
THE ROSSEAU MUSKOKA

# BAR SERVICE



# HOST BAR SERVICE

## STANDARD COCKTAILS | \$8.85

Smirnoff Vodka, Seagram's VO Rye, J & B Scotch  
Captain Morgan Rum, Beefeater Gin

## STANDARD LIQUEURS AND BRANDIES | \$9.77

Kahlua, Bailey's, Sambuca, Napoleon

## DOMESTIC BEER | \$8.67

Molson Canadian, Miller Genuine Draft, Coors Light

## IMPORTED AND CRAFT BEER | \$10.69

Heineken, Corona, Stella Artois  
Muskoka Cream Ale, Muskoka Lager

## HOUSE WINE PER GLASS | \$9.77

Reif Estates, Black Oak (Gamay/Cabernet) Niagara, Canada VQA  
Reif Estates, White Sands (Vidal Riesling) Niagara, Canada VQA

## NON-ALCOHOLIC BEVERAGES:

Low Alcohol Beer | \$6.08  
Soft Drinks | \$4.25  
Sparkling and Still Bottled Water | \$4.25

## PREMIUM COCKTAILS | \$9.77

Absolut Vodka, Bacardi Superior Rum, Tanqueray Gin  
Canadian Club Rye, Jose Cuervo Tequila, Johnnie Walker Red Scotch  
Jack Daniels Sour Mash Whiskey, Jim Beam Bourbon

## PREMIUM LIQUEURS AND COGNAC | \$11.43

Grand Marnier, Amaretto, Drambuie, Courvoisier VS

## PREMIUM HOUSE WINE PER GLASS | \$11.43

7 Peaks, Chardonnay, California, USA  
7 Peaks, Cabernet Sauvignon, California, USA

## BARTENDER FEES

Host Bar \$150

Minimum 3 hours, \$30 each additional hour

All host bar prices and bartender fees are subject to a 20% Gratuity  
and 13% HST



# CASH BAR SERVICE

## STANDARD COCKTAILS | \$12.00

Smirnoff Vodka, Seagram's VO Rye, J & B Scotch, Captain Morgan Rum, Beefeater Gin

## STANDARD LIQUEURS AND BRANDIES | \$13.25

Kahlua, Bailey's, Sambuca, Napoleon

## DOMESTIC BEER | \$11.75

Molson Canadian, Miller Genuine Draft, Coors Light

## IMPORTED AND CRAFT BEER | \$14.50

Heineken, Corona, Stella Artois  
Muskoka Cream Ale, Muskoka Lager

## HOUSE WINE PER GLASS | \$13.25

Reif Estates, Black Oak (Gamay/Cabernet) Niagara, Canada VQA  
Reif Estates, White Sands (Vidal Riesling) Niagara, Canada VQA

## NON-ALCOHOLIC BEVERAGES:

Low Alcohol Beer | \$8.25

Soft Drinks | \$5.75

Sparkling and Still Bottled Water | \$5.75

## PREMIUM COCKTAILS | \$13.25

Absolut Vodka, Bacardi Superior Rum, Tanqueray Gin  
Canadian Club Rye, Jose Cuervo Tequila, Johnnie Walker Red Scotch  
Jack Daniels Sour Mash Whiskey, Jim Beam Bourbon

## PREMIUM LIQUEURS AND COGNAC | \$15.50

Grand Marnier, Amaretto, Drambuie, Courvoisier VS

## PREMIUM HOUSE WINE PER GLASS | \$15.50

7 Peaks, Chardonnay, California, USA  
7 Peaks, Cabernet Sauvignon, California, USA

## BARTENDER FEES

Bartender and Cashier \$200

Minimum 3 hours, \$55 each additional hour

Bartender Fees are subject to a 20% Gratuity and 13% HST

## CASH BAR MINIMUM

Cash Bar service requires a minimum beverage spend of \$500.00  
If Cash Bar minimum is not met, the difference will be charged to the master account

All Cash Bar prices listed include Gratuity and HST



# BAR ENHANCEMENTS

## BAR ENHANCEMENT STATIONS

### CAESAR STATION \$17

Selection of Vodka

Mott's Clamato & House Clamato

Bacon, salami, shrimp, celery, spicy long beans, pickles, green olives  
Horseradish, Worcestershire sauce, hot sauce, celery salt, Montreal  
steak spice

### MARTINI STATION \$16

#### SELECT THREE

Dirty Martini, chocolate martini, apple martini, cosmopolitan, French  
Martini, lemon drop

Add a Martini Luge \$750 per block of ice

### MUSKOKA BREWERY DRAUGHT \$12

#### SELECT TWO

Muskoka Craft Lager, Muskoka Cream Ale, Muskoka Detour

Muskoka Seasonal Brews (Summerweiss, Harvest Ale, Winterweiss)

### MUSKOKA BARISTA BAR \$15

Gourmet Coffee

Flavored syrups, shaved chocolate, whipped cream

Sambuca, Baileys, Kahlua, Jameson Whiskey, Grand Marnier, Brandy,  
Amaretto

1 Bartender Required per 75 Guests at the Rate of \$200.00

## SIGNATURE DRINKS

Start the evening off right!

Welcome your guests with a butler passed signature cocktail

## SPRING AND SUMMER COCKTAILS

### WATERMELON MOJITO \$14

Captain Morgan's White rum, smashed watermelon, mint leaves  
Minted simple syrup topped with soda

### LAVENDER MIMOSA \$14

Prosecco, fresh grapefruit juice, lavender infused syrup

## FALL AND WINTER COCKTAILS

### CHAMPAGNE COCKTAIL \$14

Sparkling wine

Sugar cube, Angostura bitters, lemon

### PEAR BOURBON MANHATTAN \$14

Knob Creek Bourbon

Agave Nectar, bitters, pear, blackberries, topped with sparkling water

All prices are subject to 20% Service charge and 13% HST



# WINES AND CHAMPAGNE

## WHITE

Reif Estates, White Sands (Vidal/Riesling), Niagara, Canada VQA **\$38**

Fox Brook, Chardonnay, California, USA **\$45**

7 peaks, Chardonnay, California, USA **\$52**

Cabert, Pinot Grigio, Friuli, Italy **\$57**

Laurent Miquel Vendanges Nocturnes White (Sauvignon Blanc),  
Languedoc Hills, France **\$42**

## CHAMPAGNE AND SPARKLING

Bottega Prosecco Brut, Veneto, Italy **\$46**

Cabert Prosecco, Venezia Giulia, Italy **\$54**

10 days advance notice is required for ordering

## RED

Reif Estates, Black Oak (Gamay/Cabernet), Niagara, Canada VQA **\$38**

Black River, Malbec, Argentina **\$44**

Ironstone, Merlot, Sierra Foothills, California, **\$57**

Fox Brook, Cabernet Sauvignon, California, USA **\$45**

7 Peaks, Cabernet Sauvignon, California, USA **\$52**

A 20% taxable service charge and 13% HST will be added to prices

TECA and Muskoka Chophouse Wine Spectator Award of Excellence wine lists are also available. Please ask your event manager for details.





**JW MARRIOTT**

THE ROSSEAU MUSKOKA

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