



Wedding Trousseau



2008



Nottawasaga Inn Resort
6015 Highway 89, Alliston, ON L9R 1A4

Alliston Area: (705) 435-5501 Toronto Direct: (416) 364-5068 Toll Free: 1-800-669-5501

Wedding Package

Included in Wedding Package

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Served Dinner*

(soup, salad, main entrée and dessert)

**buffet dinner or signature upgrades may replace served dinner options*

Three glasses of domestic house wine per person
Bakery fresh assorted grain rolls and creamery butter
Coffee and tea
Banquet Room
Complimentary Deluxe Junior Suite for Wedding Couple
Complimentary Sunday brunch for Wedding Couple

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Menu Selections

Wedding Menu Selections



Choice of Soup

all soups served en croûte

- Baked butternut squash with maple syrup
- Cream of spinach with shredded Asiago cheese
- Roast yellow pepper with fennel
- Cream of mushroom with bacon
- Curried cauliflower with coconut milk
- Chicken vegetable with orzo
- Cream of broccoli with Irish cheddar cheese
- Smoked tomato bouillon with wild rice and vegetable brunoise

Signature Upgrades

- Wild mushroom soup with bourbon
 - Leek and roast pear with Stilton cheese
 - Shrimp bisque with fine Cognac
- +2.95

Choice of Salad

- Baby greens with sliced black olives, lemon cilantro, vinaigrette and cherry tomatoes
- Crown salad with a basil, balsamic, red pepper, raspberry or honey-lime vinaigrette
- Classic Caesar salad with herbed croutons
- Spinach and romaine with pine nuts, tri-colour peppers drizzled with an orange-sesame vinaigrette

Signature Upgrades

replaces choice of soup or salad

- Smoked Atlantic salmon with cream cheese, capers, onions and pumpernickel bread
 - Italian antipasto platter with marinated vegetables, prosciutto, melon, garlic scented shrimp, olives, sliced tomato and bocconcini cheese
- +6.50

Choice of Pasta

replaces choice of soup or salad

- Mushroom and cheese ravioli in a pesto cream sauce with crispy leeks and carrots
 - Tri-colour penne with roasted red pepper cream sauce
 - Mediterranean style penne pasta in a zesty tomato fusion and basil oil
 - Meat tortellini in sun-dried tomato and fresh basil cream sauce with prosciutto and fresh herbs
- +2.95

Signature Upgrades

- Cannelloni stuffed with spinach and ricotta cheese in a roasted garlic cream sauce
 - Jumbo ravioli with Portobello mushrooms in a sherry cream sauce
- +3.95



Prices are per person and subject to PST, GST and 15% gratuity.

Main Entrée

Choice of Main Entrée



Supreme of chicken with a pecan crust and Jack Daniels cream sauce
with bliss potatoes and market vegetables

48.95

Supreme of chicken with goat cheese, leeks and mushrooms
in a cherry brandy sauce with duchesse potatoes and market picked vegetables

48.95

Pan-seared pork tenderloin with Danish blue cheese and port wine reduction
with chive new potatoes

48.95

Pesto-marinated chicken supreme with blackened scallops
presented in a lemon Chardonnay sauce, garlic mashed potatoes and seasonal vegetables

50.95

Premium cut prime rib of Canadian beef au jus natural
with garlic mashed potatoes and market vegetables

50.95

Garlic tiger shrimp and seared breast of chicken
in a roasted red pepper cream sauce served with bliss potatoes and market vegetables

50.95

Phyllo wrapped salmon fillet with roasted corn and peppers on a chive beurre blanc
with steamed mini chateau potatoes and ratatouille

50.95

Quebec-style free range supreme of chicken with Canadian Brie and watercress
in a sweet Vermouth reduction, braised vegetables and Dauphinois potato cake

51.95

Pan-seared sirloin of beef
with an herb and mustard crust, glazed onions, roast root vegetables and bliss potatoes

52.95

Grilled filet mignon in a Merlot red wine glaze
topped with caramelized onions, garlic duchesse potatoes and market picked vegetables

56.95

Children's menu available for ages 12 years and under, please inquire
Vegetarian options available, please inquire



Prices are per person and subject to PST, GST and 15% gratuity.

Signature Main Entrées

(includes choice of signature upgraded soup and dessert)



Roasted supreme of chicken and charbroiled tenderloin topped with sherry wine green peppercorn reduction with market vegetables and coconut crusted polenta

56.95

Grilled Provimi veal chop crusted with oregano in a truffle reduction, asparagus, batonnet of root vegetables and parsley potatoes

64.95

New Zealand lamb rack roasted with a tarragon and Pelee Island wine reduction served with herb duchesse potatoes

69.95

Chive-crusted filet mignon adorned with a Cuban rock lobster tail in a Pernod sauce served with rösti potatoes and baby vegetables

74.95



Choice of Dessert



Berry Fantasy Cheesecake
Black and white chocolate-layered mousse
Cherry cheesecake
Double Chocolate Extravaganza
Chocolate raspberry truffle torte
Fresh fruit flan with Chantilly cream
Warm apple blossom
Chocolate marble cheesecake
Pistachio caramel torte

Signature Upgrades

Classic individual baked Alaska
Lemon tuille basket with Grand Marnier marinated berries and oranges with crème fraîche Romanov
Heart of white and dark chocolate mousse with berries and an Amaretto crème anglaise
Chocolate Passion warmed and topped with a Drambuie butterscotch sauce and fresh berries
Leaning Lemon Cake Tower layered with white chocolate mousse
adorned with a medley of fresh berries
+4.50



Prices are per person and subject to PST, GST and 15% gratuity.

Hot & Cold Buffet

(minimum 80 guests)

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Crudités with olives and pickles

Assorted Salads

Market fresh greens

Potato salad with creamy Dijon honey dressing, green and red onions

Carrot-pineapple slaw with walnuts and a creamy cider dressing

Bowtie pasta with walnuts, cherry tomatoes and cilantro dressing

Tomato and olive salad with lemon parsley dressing

Selection of Cold Cuts

Black Forest ham, Italian salami, Montreal smoked meat and sliced turkey

Choice of One Pasta Entrée

Vegetarian lasagna with mozzarella cheese, zucchini, eggplant and onion

Mushroom tortellini in a pesto cream sauce with Genoa salami and fresh herbs

Penne pasta with a vine-ripened tomato cream sauce and fresh vegetables

Choice of One Hot Entrée

Pan-seared veal medallion with mushroom and onion ragout

Beef bourguignonne with button mushrooms and Niagara Cabernet-Merlot wine sauce

Roast pork loin with mango and pineapple chutney

Roast chicken breast Florentine in a basil cream sauce

Tilapia fillet with carrots, leeks and Matane shrimp in a chardonnay beurre blanc

Grilled chicken with an apricot and onion compote

Choice of One Carved Entrée

Glazed Wellington County smoked ham

Roast loin of Ontario pork

Roast of Canadian beef with a red wine jus

Seasonal country fresh vegetables

Choice of One Potato or Rice

Oven roasted potatoes with fresh herbs

Whipped Yukon Gold potatoes with buttermilk

Boiled new potatoes with mint

Vegetable studded rice

Dessert Display

European and French pastries

Select flans, squares, cakes and tortes

Fresh sliced fruit

52.95

Signature Upgrade

Hot & Cold Buffet with carved prime rib of beef

(replaces choice of carved entrée)

55.95

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Prices are per person and subject to PST, GST and 15% gratuity.

Candle Light Buffet

(minimum of 80 guests)



Crudités

Assorted Salads

Market picked salad greens
Potato salad with olives, cucumbers, oregano and chives
Minty feta and cucumber salad
Spicy coleslaw with julienne red and green peppers in an orange sesame vinaigrette
Broccoli, chick peas and cherry tomatoes with a red wine vinaigrette
Tri-colour penne pasta with julienne yellow and red peppers, feta cheese and a basil vinaigrette
Fine yellow beans with roasted corn, grilled chicken in a honey Dijon dressing

Decorated salmon medallions
Country pâté assortment

Selection of Cold Cuts

Black Forest ham, Italian salami, Montreal smoked meat and sliced turkey
Carved premium prime rib of Canadian beef

Choice of Two Hot Entrée

Fusilli pasta in a tomato cream fusion with tri-coloured sweet peppers
Veal medallions cacciatore topped with mozzarella
Mediterranean style penne rigate in a zesty tomato sauce
Fillet of sole escovitch with herb butter and julienne of vegetables
Roast loin of Pork crusted with fresh herbs and a raspberry-ginger glaze
Farfalle pasta in a basil spinach cream sauce
Beef tenderloin tips with wild mushrooms and pearl onions

Choice of One Potato or Rice

Herb roasted château potatoes
Poached dill parisienne potatoes
Garlic layered dauphinois potatoes
Oriental rice

Medley of seasonal country vegetables

Gourmet International Dessert Display

European and French pastries
Select cakes, tortes, pies and flans
Fresh fruit slices
Imported and domestic cheese board

62.95



Prices are per person and subject to PST, GST and 15% gratuity.

Special Receptions

For Special Receptions
(five dozen minimum)



Cold Canapés

Smoked Atlantic salmon with cream cheese
Salami Cornucopia
Baby Matane shrimp
Black Forest ham and cheese spiral
Liver pâté mousse
26.95 per dozen

Deluxe Cold Canapés

Canadian goat cheese and sun-dried tomato with fresh rosemary
Prosciutto coronet with melon
French Brie with caraway
Goose liver pâté
Smoked trout en croûte
28.95 per dozen

Hot Hors d'Oeuvres

Mini pizza Siciliana
Leek and mushroom crescent
Smoked barbequed chicken wings
Spanakopita with spinach and feta in phyllo
Swiss cheese and onion quiche
19.95 per dozen

Deluxe Hot Hors d'Oeuvres

Coconut-breaded shrimp
Tarragon chicken phyllo bundles
Spring rolls
Crab and Brie in phyllo
Oriental crab claws
23.95 per dozen



Special Touches

(to compliment your wedding dinner)



Side of smoked Atlantic salmon with capers, onions, pumpernickel, egg and lemon
30 persons
175.00

Brochettes of beef, chicken and shrimp satay with peanut, teriyaki and honey hoisin sauce
3 pieces per person
10.50

Fresh vegetable crudités display with an assortment of dips
50 person minimum
3.95

Seasonal sliced fruit platter with low fat honey yogurt
10 person minimum
3.95

Assorted finger sandwiches including roast beef, egg salad, ham, salami and tuna
1½ sandwiches per person - 10 person minimum
7.95

Canadian and International cheese board with deluxe snack biscuits
25 person minimum
8.95

Shrimp pyramid frappé with cocktail and Marie Rose sauces
100 pieces
195.00



Prices are per person and subject to PST, GST and 15% gratuity.

Divine Temptations

(60 person minimum)



Sweet Table

Assorted French pastries
Fresh fruit Hollandaise
Fruit topped cheesecake
Chocolate pecan flan
Double Chocolate Extravaganza
White chocolate mousse cake
Fresh fruit flan
Assorted mousses
Domestic cheese board accompanied with fresh fruit
10.95

Deluxe Inspirations

Chocolate dipped strawberries
Chocolate marble cheesecake
Fresh fruit band
Chocolate orange tart
Croquembouche
Double chocolate Sachertorte
Assorted European and French pastries
Grand Marnier marinated oranges with candied zest
Seasonal fresh fruit slices
International and Canadian cheese board with nuts
14.95



Bar Package **Host Bar Package** *(host bar package and punch served in Reception Room only)*



One alcoholic punch and one non-alcoholic punch available upon arrival
Host bar opens for ½ hour prior to dinner
Bar closes during dinner for wine service and re-opens after dinner
for 3½ consecutive hours, to a maximum of four (4) hours in total
Complimentary upgrade from the Deluxe Junior Suite to a Deluxe VIP suite
for the bride and groom
27.00



Facilities & Services **Additional Facilities and Services**



Custom dinner menus
Unique 80 seat chapel
Wedding Garden seats up to 250 people
Rehearsal parties
Cocktail parties and receptions
Private Sunday brunch following reception
Disc jockey, flowers, cake referrals
Full service hair salon
Complete skin care, nail care and beauty services
Registered Massage Therapist

Special rates for Friday and Sunday weddings,
excluding holidays and long weekends, inquire for details

*A wedding at Nottawasaga Inn is like no other,
beautiful photographic settings, fine wines, delicious dinners,
deluxe reception rooms and comfortable accommodation.*

*Our banquet and catering professionals are committed to ensuring that
your special day is just right.*



All prices are per person and subject to PST, GST, and 15% gratuity

Additional Wedding Information



Guest Rooms*

Standard Resort Room: Single or Double from \$129.00 - \$159.00

Deluxe Resort Room: Single or Double from \$144.00 - \$174.00

Deluxe Junior Suite \$195.00

Deluxe VIP Suite \$235.00

Deluxe 2 Room Executive Suite \$265.00

Deluxe Presidential Suite \$795.00

*Prices are per room, per night plus taxes when reserved for a wedding reception package
A discounted room rate is offered for Friday and Sunday weddings on Standard Resort Rooms only,
excluding holidays and long weekends. 7 day cancellation required prior to arrival. Please inquire.
Suites have a king size bed, Jacuzzi and fireplace.

Chapel Ceremony**

Seats up to 80 people \$250.00

Garden Ceremony**

Seats up to 250 people \$495.00

**Responsible for bringing in your own minister and decorations. Garden rental based on 1 ½ hours, inclusive.
Inquire for pricing if reception is not being held on site.

Punch

Non-alcoholic punch \$80.00 per bowl and alcoholic punch \$110.00 per bowl.

Each bowl serves approximately 100 people.

Host Bar Consumption Prices***

Beer \$4.00, Liquor \$4.40, Wine \$5.25

***Minimum consumption of \$300.00 applies. If minimum is not met a service charge of \$100.00 will apply to the master bill.

Cash Bar Prices†

Cash bar setup fee \$80.00 per bar

Beer \$5.00 inclusive/drink, Liquor \$5.50 inclusive/drink

Domestic house wine \$6.50 inclusive/glass

†Minimum consumption of \$375.00 per bar applies.

If minimum is not met a service charge of \$175.00 per bar will apply to the master bill

Breakfast and Brunch

Breakfast is served from 7:00 am - 9:30 am and is \$9.95 per adult

Sunday Brunch is from 10:30 am - 1:30 pm and is \$19.95^{††} per adult

Both are served in the Riverview Dining Room

The Mahogany Room can be reserved for a private Sunday Brunch at a rental of \$250.00

^{††}Price subject to change for holiday weekends and selected dates

Entertainment

Applicable license fees are paid to SOCAN with respect to any live entertainment or disc jockey retained for your function and are chargeable based on the number of guests. The appropriate fee will be included in your cost estimate and will appear on the final bill.

Parking

Free parking for all guests

Prices are subject to PST, GST and 15% Gratuity, where applicable.
Rates are subject to change at anytime without notice.

Reception Facilities

Facilities



Crystal Ballroom (#12/14)

Minimum number of Guests - 230 adults
Maximum number of Guests with served dinner - 340 adults
Maximum number of Guests with buffet dinner - 270 adults

Champagne Ballroom (#15) and Bordeaux Ballroom (#16)

Minimum number of Guests - 100 adults
Maximum number of Guests with served dinner - 170 adults
Maximum number of Guests with buffet dinner - 140 adults

Fiesta Room (#1, 2, 3)

Minimum number of Guests - 100 adults
Maximum number of Guests with served dinner - 160 adults
Maximum number of Guests with buffet dinner - 120 adults

Belvista Room (#41)

Minimum number of Guests - 70 adults
Maximum number of Guests with served dinner - 90 adults
(an additional \$500.00 surcharge is applicable for the Belvista room)

Belmont Room (#40)

Minimum number of Guests - 70 adults
Maximum number of Guests with served dinner - 90 adults

Room #10

Minimum number of Guests - 50 adults
Maximum number of Guests with served dinner - 90 adults
Maximum number of Guests with buffet dinner* - 80 adults
**minimum number for buffet dinner is 80 people*

Room #10a

Minimum number of Guests - 40 adults
Maximum number of Guests with served dinner - 70 adults

Above capacities are based on round tables of 10 people per table, dance floor and head table of 8-10 people. Maximum capacities are subject to change should extensive setup be required in the room.

Room #11

Minimum number of Guests - no minimum
Maximum number of Guests with served dinner - 50 adults

Capacity is based on round tables of 10 people per table, no dance floor or head table.



Wedding Referrals

Ministers

Wedding Day Services - Rev. Hannom (905) 874-0129
Jim Murphy (905) 836-1118 or knjmur@rogers.com

Florists

McLachlan Floral Design (705) 458-8842 - www.mclachlanfloraldesign.ca
Lady Di Flowers (705) 435-4535
Carisma Florists (905) 848-2300
Bern's Flowers – Leo Kleiss (705) 435-5519 or (800) 570-5519 - www.bernsflowers.com

Limousine Services

Aventura North Limo (905) 729-4563 or (416) 990-6624 - tim@aventuranorthlimos.com

Photographer

Steingard Studios - Phil Steingard (705) 435-4014 - www.steingardstudios.com
Jennifer Klementti Photography (705) 719-9769 - www.jenniferklementti.com

Music

Wellington String Quartet (416) 410-5365
Montage Music - Quartet (416) 924-8180
DJU Entertainment - Michael Gerecht (877) 747-6411 or (705) 725-9074
Norman Liota (519) 836-0591 or normanliota@hotmail.com - www.normanliota.com
Amity Trio (705) 432-8670 or amitytrio@takenotepromotion.com

Bands

Bob Read (705) 721-0624

DJ Services

BobHawkins.com Professional Disc Jockey Service (905) 853-8705 or (800) 361-2855
DJU Entertainment - Michael Gerecht (877) 747-6411 or (705) 725-9074

Chair Covers

Under Wraps (905) 265-9928
Micki's (905) 738-1161

Wedding Cakes

Cranston Corradini (705) 435-6894
Sharon's Cakes (519) 940-0007 - www.sharonscakes.ca
Iced Delights (705) 721-5022 - www.iced-delights.com

Decorating Services

EventDecorator.com (705) 835-5535 or (800) 450-4789 - www.eventdecorator.com
Encore Wedding Design (416) 410-1151
Champagne Moments (705) 721-0781 - www.champagnemoments.com
The Coordinators (705) 739-1309 or 1-877-739-1309 - www.wedoupyourdoforyou.com
McLachlan Floral Design (705) 458-8842 - www.mclachlanfloraldesign.ca

Certified Wedding Planners

Wedding Ties - Sheryl Clifford (705) 431-5426 or sheryl@weddingties.ca

Hotel Policies for Weddings



Confirmation

Upon booking, we require one copy of the signed letter of agreement, along with the deposits requested by the requested dates, to confirm arrangements. Tentative bookings will only be held for a maximum of 2 weeks from the date of booking and are not guaranteed. If another couple is prepared to make a definite commitment any time during your tentative booking, we reserve the right to contact you and require a final decision within 24 hours.

Scheduled Ceremonies On-site (Chapel OR Garden)

A maximum 90 minutes (including set-up of decor, if required as well as any picture taking) for the Garden is included in the rental. A maximum 2 hours (including set-up of decor, if required as well as any picture taking) for the Chapel is included in the rental. It is your responsibility to remove all decor immediately after the ceremony.

Pictures

Picture taking is not permitted on the Golf Course. Should your ceremony not be taking place on the hotel premises, please advise your Wedding Co-ordinator when and where you are planning to take photographs. This will assist us in avoiding any overlapping with other weddings taking place on-site.

Guest Rooms

The group co-ordinator is responsible for informing all guests of the following arrangements: Wedding room rates will be available for overnight guests. Bedrooms will be held until 45 days prior to your wedding date and after this date, rooms held without names will be released. All reservations must be made with the Group Reservations Department. Reservations will only be accepted at time of booking with a credit card. All cheque/cash reservations must be full payment for all nights reserved (including taxes) and will only be confirmed upon receipt. The Group Reservation Department is open Monday to Friday from 8:00 am - 5:00 pm and Saturday from 10:00 am - 4:00 pm. Cancellation of individual bedrooms must be done a minimum 7 days prior to the arrival date. Individual rooms cancelled within 7 days of arrival will be charged the bedroom rate for each night reserved, unless resold. The full wedding room rate will be charged per night for any "no-shows". Any discrepancies in this respect, between Nottawasaga Inn and the individual(s), will be charged to the Master Bill.

Check-In

Check-in is anytime after 4:00 pm. Each guest must check-in at the Front Desk, provide a credit card imprint or cash deposit for incidental charges, and complete the required registration form.

Check-Out

Check-out is 12:00 pm. We require each guest to check-out individually at the Front Desk. Express check-out feature is available; see instructions in guest room for more details. If you wish, the Front Desk department will assist in reviewing your Master Account.

Payment Procedures

Full payment is due 12 working days prior to your wedding. Any additional billing, including any increases in guest meal and/or bar charges, will be processed on the credit card used for guarantee. Should the estimated final payment of your function not be received twelve (12) working days prior to your wedding, the Nottawasaga Inn reserves the right to cancel the function.

Individual Invitee Accounts

An account will be set up for each invitee on a confirmed reservation and will record all personal expenses incurred by such invitee during such stay at the Nottawasaga Inn, including without limitation, telephone calls and additional services. In the event that such accounts are not settled upon check-out for whatever reason, such amounts shall be added to the Master Account.

Hotel Policies

Conduct of Invitees

Nottawasaga Inn reserves the right to inspect and control all private functions. Invitees are required to comply with all hotel rules and regulations. You're accountable for all invited guests as well as all acts of damage caused by your invited guests. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

Attendance Guarantee

A guaranteed number of guests attending your event is required 14 working days prior to the date of the wedding. If the hotel does not receive the guaranteed number, the food, beverages and staffing will be based on the latest expected attendance the hotel has on file. Within 48 hours of the function, billing will be based on guaranteed numbers or attendance, whichever is greater and scheduled food and beverage may not be changed or cancelled.

A minimum number of guests will be charged as outlined in your "Wedding Agreement" should for any reason you not exceed it.

Access to Cocktail/Reception Rooms

Access to your cocktail/reception room for decoration purposes is guaranteed 4 hours prior to your event.

Food, Beverage and Entertainment

Any food and beverage consumed within the Nottawasaga Inn, outside of the bedroom allocated to the invitee, must be purchased from the Nottawasaga Inn. No alcohol may be consumed in hotel lobbies and public areas not licensed for alcohol consumption. Minimum service charge may be applicable to all Host or Cash bar functions.

Applicable license fees are paid to SOCAN with respect to any live entertainment or disc jockey retained for your wedding and are chargeable as follows: Event with a dance \$41.13 (1-100pp), \$59.17 (101-300pp), \$123.38 (301-500pp). \$174.79 (over 500pp), without a dance floor \$20.56 (1-100pp), \$29.56 (101-300pp), \$61.69 (301-500pp), \$87.40 (over 500pp plus taxes).

Reception menus are suggestions and we would be pleased to custom design a menu for your event.

Wines

Domestic House wine is served with the Wedding Trousseau. Wines that are not on our list may be purchased for you on a guaranteed consumption basis whereby any unopened wine remaining at the end of the function are considered to be purchased by the host. Selections should be made one month prior to the event to establish availability.

The hotel permits the service of alcoholic beverages from 11:00 am - 1:00 am daily. All entertainment must finish by 1:00 am in order for the function room to be vacant by 1:30 am. Please be advised that the banquet room must be vacated 30 minutes after the closure of the bar.

Linen, Decor and Entertainment

We would be happy to provide assistance and recommendations in arranging specialty linen, decorations, flowers or entertainment. Confetti and similar items are not permitted on the premises. If any damage or unnecessary cleanup is required, we reserve the right to apply a compensating fee to your bill. Due to local fire regulations, all candles must be enclosed in a glass container which exceeds the height of the flame.

Signage

All signage displayed in public areas of the hotel must be professional and tasteful nature. It is the hosts' responsibility to provide any additional signage throughout the hotel other than the lobby postings. Nothing is to be attached, in any manner, to the walls of the banquet rooms or in the hallways.

Hotel Policies

Receiving Wedding Materials

The Nottawasaga Inn does not maintain storage space. Storage of goods shipped prior to the event are subject to prior arrangements and space availability. The Nottawasaga Inn Does not accept liability for any loss or damage to goods stored before, during or after the wedding. Please discuss your needs with your wedding coordinator. Delivery of items will only be accepted 24 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labelled with the wedding couple's names, wedding date, banquet room number, hotel contact and sender's name. For information or regulations governing shipments into Canada, please contact Canada Customs and then make all the necessary arrangements with your customs broker.

Loading and Unloading of Equipment

Any loading or unloading of equipment for Reception rooms taking place at the rear of the hotel is permitted 15 minutes in this area as this is a fire route. After this time, vehicles will be removed at the owner's expense.

Wedding Cakes

All cakes must be delivered the day of the wedding only and set-up by the bakery themselves or another member of the wedding party. We will not accept any early deliveries. We will not set-up or assemble the wedding cake. The Nottawasaga Inn does not accept responsibility for any loss or damage to the wedding cake before, during or after the wedding.

Security

Special security arrangements are available upon request at an additional cost dependent upon your requirements.

Electrical Power

Additional power requirements, beyond normal use, can be supplied at an established cost and the hotel must be consulted prior to the hook up of any electrical equipment to ensure the availability of correct voltage and amperage.

Taxes and Gratuity

Food and Beverage: 8% Provincial Sales Tax, 15% gratuity, 5% Goods and Services Tax

Alcoholic Beverages: 10% Provincial Sales Tax, 15% gratuity, 5% Goods and Services Tax

Banquet Rooms: 5% Goods and Services Tax

The hotel reserves the right to re-allocate alternative function space based on final guarantee of attendance and business levels. A service charge may be applicable for the set-up of function rooms with extraordinary requirements.

All policies, outlined above, act in conjunction with the "Wedding Agreement".

