



Wedding Trousseau



2010



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
www.nottawasagaresort.com • meet@nottawasagaresort.com

With Package Included in Wedding Package



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



Menu Selections

Wedding Menu Selections



Choice of Soup

all soups are served "en croûte"

- Baked butternut squash with maple syrup
- Cream of asparagus with slivered almonds
- Tomato and fennel bisque
- Beef barley and vegetable
- Chicken vegetable with orzo
- Cream of broccoli with Irish cheddar cheese
- Sweet potato and gorgonzola bisque with fresh mint
- Smoked tomato bouillon with wild rice and vegetable brunoise

Signature Upgrades

- Wild mushroom soup with bourbon
 - Roasted root vegetable soup with brie
 - Shrimp bisque with fine Cognac
- +2.95

Choice of Salad

- Petit salad greens, mandarins and candied pecans with maple shallot vinaigrette
- Field greens with cherry tomatoes, julienne carrots and feta cheese with tomato vinaigrette
- Crown salad with a basil, balsamic, raspberry or honey-lime vinaigrette
- Classic Caesar salad with herbed croutons
- Spinach and romaine with red onions and Asiago cheese in a red pepper 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
 - 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 subject to applicable tax and 15% Gratuity.
Rates are subject to change at anytime without notice.

Main Entrées

Choice of Main Entrée



Pan-seared breast of chicken and three onion ragout in a Champagne beurre blanc, oven-roasted potatoes and market fresh vegetables
49.95

Roasted chicken supreme topped with apple stuffing, home-grown sage, oven-roasted potatoes and fresh vegetables
49.95

Stuffed pork tenderloin with mushrooms, topped with bacon and onions in a brandied cream sauce with white and wild rice
49.95

Pan-seared Atlantic salmon, crusted with pistachios in a lemon Appleton cream sauce, herb risotto and seasonal vegetables
50.95

Pesto-marinated chicken supreme with blackened scallops presented in a lemon Chardonnay sauce, garlic mashed potatoes and seasonal vegetables
51.95

Premium cut prime rib of Canadian beef au jus natural with garlic mashed potatoes and market vegetables
51.95

Garlic tiger shrimp and seared breast of chicken in a roasted red pepper cream sauce served with bliss potatoes and market vegetables
51.95

Roasted chicken supreme with caramelized pear and smoked provolone in a cognac and pink peppercorn reduction, rosemary sweet potato tower and seasonal vegetables
51.95

Cajun-style beef striploin with a skewer of tiger shrimp in a lime beurre Blanc, roasted sweet potatoes and seasonal vegetables
52.95

Grilled filet mignon in a Niagara Cabernet-Merlot jus with crispy Leeks, sweet potato and Yukon gold tower and market picked vegetables
57.95

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



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Signature Main Entrées

(includes choice of signature upgraded soup and dessert)



Roasted supreme of chicken and charbroiled tenderloin topped with a sherry wine green peppercorn reduction with market vegetables and coconut crusted polenta
58.95

Grilled Provimi veal chop crusted with oregano in a truffle reduction, asparagus, batonnet of root vegetables and parsley potatoes
65.95

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
76.95

Choice of Dessert



Pecan flan with orange-chocolate sauce
Black and white chocolate-layered mousse
Cherry cheesecake
Double fudge temptation
Lemon chiffon cake
Swiss chocolate raspberry torte
Warm apple blossom
Chocolate marble cheesecake

Signature Upgrades

Individual raspberry mousse with chocolate hazelnut ice cream
Lemon tuille basket with Grand Marnier marinated berries and oranges with crème fraîche Romanov
Chocolate Passion warmed and topped with a Drambuie butterscotch sauce and fresh berries
+4.50



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Hot & Cold Buffet

(minimum 80 guests)



Hand-cut crudités with red pepper aioli
Relish tray

Assorted Salads

Market fresh greens
Oven-roasted potato salad with shiitake mushrooms and basil dressing
Creamy broccoli salad with feta cheese and red onions
Pepper and onion salad with mini Bocconcini and artichokes in an oregano vinaigrette
Asian vegetable salad with bokchoy and roasted corn
Tabouleh with fresh parsley and Roma tomatoes

Selection of Cold Cuts

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

Choice of One Pasta Entrée

Rigatoni pasta with tomato bolognaise
Cheese-filled tortellini with roasted yellow and red peppers in a basil cream sauce
Tri-colour penne pasta with smoked tomato cream sauce and sautéed mushrooms
Spinach and ricotta stuffed cannelloni in a garlic cream sauce
with sautéed fennel and Bermuda onions

Choice of One Hot Entrée

Beef bourguignonne with button mushrooms and Niagara Cabernet-Merlot wine sauce
Herb-crusted pork loin with bacon and glazed onions
Roast chicken breast Florentine in a basil cream sauce
Salmon darnes with carrots, leeks and Matane shrimp in a Chardonnay beurre blanc
Grilled chicken with artichokes and spiced olives in a roasted tomato and vodka sauce

Choice of One Carved Entrée

Glazed Wellington County smoked ham
Roast loin of Ontario pork
Prime rib of Canadian beef

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
Coconut scented jasmine rice with green peas and fresh herbs

Dessert Display

European pastries
Select flans, squares, cakes and tortes
Fresh sliced fruit

55.95



Prices are subject to applicable tax and 15% Gratuity.
Rates are subject to change at anytime without notice.

Candle Light Buffet

(minimum of 80 guests)



Hand-cut crudités with red pepper aioli
Relish tray

Assorted Salads

Market picked salad greens
Roma tomatoes and artichoke hearts with sweet peppers
Cucumber and sweet pepper salad with dill vinaigrette
Home-style coleslaw with fire-grilled chicken
Lime and guacamole infused penne pasta with roasted corn, black beans and red peppers
Creamy potato salad with scallions and a sun-dried tomato vinaigrette
Iced shrimp with cocktail sauce

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 Entrées

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
Baked halibut with a tomato-herb butter and julienned vegetables
Roast loin of pork crusted with fresh herbs and a peach and maple glaze
Curried New Zealand lamb topped with crispy leeks and caramelized onions
Farfalle pasta in a basil spinach cream sauce
Grilled breast of chicken with fennel and onions in a roasted pepper 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 pastries
Select cakes, tortes, pies and flans
Fresh fruit slices
Imported and domestic cheese board

66.95



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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
28.95 per dozen

Deluxe Cold Canapés

Smoked salmon pizza on focaccia
Prosciutto coronet with melon
Spiced shrimp with basil oil
Artichoke and Asiago cheese on garlic toast
Peking duck wrap
32.95 per dozen

Hot Hors d'Oeuvres

Jamaican patty
Jerk chicken fire crackers
Spanakopita with spinach and feta in phyllo
Wild mushroom tart
Cheddar and smoked bacon risotto cake
26.95 per dozen

Deluxe Hot Hors d'Oeuvres

Coconut-breaded shrimp
Smoked salmon and green onion quiche
Peppered beef tenderloin on a garlic crustini with horseradish aioli
Cajun spice chicken satays
Snow crab cakes with a red pepper aioli
30.95 per dozen



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Special Touches

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

12.50

Fresh vegetable crudités display with an assortment of dips

50 person minimum

4.25

Seasonal sliced fruit platter with low fat honey yogurt

30 person minimum

7.95

Assorted finger sandwiches including roast beef, egg salad, ham, salami and tuna

1½ sandwiches per person - 30 person minimum

8.95

Canadian and International cheese board with deluxe snack biscuits

30 person minimum

12.95

Shrimp pyramid frappé with cocktail and Marie Rose sauces

100 pieces

195.00



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Temptations **Divine Temptations**

(60 person minimum)



Sweet Table

Assorted pastries
Lemon chiffon cake
Fruit-topped cheesecake
Brulee cheesecake
Double fudge temptation
White chocolate mouse cake
Fresh fruit flan
Domestic cheese board garnished with grapes
10.95

Deluxe Inspirations

Chocolate dipped strawberries
Pecan truffle cake
Fresh fruit band
Raspberry lime Charlotte
Double chocolate Sacher torte
Assorted European pastries
Grand Marnier marinated oranges with candied zest
Seasonal fresh fruit slices
International and Canadian cheese board with nuts
14.95



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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



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.*



Prices are subject to applicable tax and 15% Gratuity.
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Additional Wedding Information



Guest Rooms*

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

Punch with spirits is \$130.00 per bowl. Without spirits is \$95.00 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 • Sunday Brunch is from 10:30 am - 1:30 pm^{††}

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

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

Entertainment

Applicable license fees are paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) with respect to any live entertainment or disc jockey retained for your function and are chargeable based on the number of guests and type of function. 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 applicable tax and 15% Gratuity.
Rates are subject to change at anytime without notice.

Facilities

Reception 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.



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Referrals

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 (705) 435-5519 or (800) 570-5519 - www.bernsflowers.com
Seasons Floral Studio (905) 936-3337

Photographers

Steingard Studios (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
Norman Liota (519) 836-0591 or www.normanliota.com
Amity Trio (705) 432-8670 or www.takenotepromotion.com

Bands

Bob Read (705) 721-0624

Disc Jockey Services

Bob Hawkins Professional DJ Services (800) 361-2855 www.bobhawkins.com
DJU Entertainment (877) 747-6411 or (705) 725-9074
Elliot Kravetz (416) 677-8629 or (905) 731-5675

Limousine Services

Barrie Executive Limousine (705) 722-5466 or www.barrieexeclimo.com

Chair Covers

Under Wraps (905) 265-9928
Micki's (905) 738-1161
Chair Covers Plus (905) 738-2203

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

Wedding Cakes

Cakes by Design (705) 739-6886 www.cakesbydesignbarrie.com
(specializing in peanut free, diabetic, egg & gluten free cakes)

Cranston Corradini (705) 435-6894

Sharon's Cakes (519) 940-0007 - www.sharonscakes.ca

Chocolate Fountain Rentals

Cakes by Design (705) 739-6886 www.cakesbydesignbarrie.com

Chocolate Fountain Canada (519) 239-4611

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 or in areas of the hotel that will impede other guest access. 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 bride and groom are 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. Additionally:

- Guests are asked not to gather in the hallways.
- Keep guest room doors closed at all times to avoid noise disturbances.
- Room types and locations are by request only and not guaranteed. In every case, we try and do our best to keep wedding guests together but, unfortunately, certain circumstances may arise that may make this impossible. Guests are not guaranteed to be on the same floor or in the same wing.
- Alcohol is only permitted in guest rooms. Alcohol is prohibited in hallways, lobbies and the recreation centre.
- The entire hotel is non-smoking. You may smoke on your balcony, but please keep the balcony door closed to prevent smoke from entering the room. Bedrooms that have been smoked in will be assessed and charged a minimum cleaning fee of \$75.
- Consumption of food and beverages not purchased from the hotel is limited to your guest room only.
- Preparation of food in guest rooms by any type of cooking appliances or burners is strictly prohibited.
- Guests are responsible for any pay movies or music charges. We do not give refunds on these services.
- Only registered hotel guests may access the Sports & LeisureDome amenities. A guest fee will apply for non-registered guests.
- Should housekeeping find any rooms damaged, in any way, the hotel will charge the credit card responsible for the room for all damages and/or cleanup fees.
- All early departures will be charged the full room rate for all nights reserved.

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.

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 hallways, hotel lobbies and public areas not licensed for alcohol consumption. Minimum service charge may be applicable for all Host or Cash bar functions.

Applicable license fees are paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) with respect to any live entertainment or disc jockey retained for your wedding. Current rates are (events with a dance): \$41.13 (1-100pp), \$59.17 (101-300pp), \$123.38 (301-500pp), \$174.79 (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 at least 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 end 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.

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 supplier 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

Please note: As of July 1, 2010, the Ontario Government will be combining the Provincial Sales Tax (PST) and the Goods and Services Tax (GST). The actual rate for this Harmonized Sales Tax (HST) has not currently been finalized but is projected to be around 13%.

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".

