

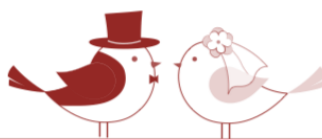


Congratulations!

Planning your wedding is a special time, and we want you to enjoy the process. We will arrange a site visit to take you through the space, get to know each other and talk details. This will help us to provide you with a detailed and bespoke estimate of cost. Once your wedding is confirmed, we will coordinate all the details & logistics, working closely with your selected vendors, to make all the planning a reality.

Through the planning process, we are available for meetings, phone calls, walk-throughs if necessary as well as make any recommendations for vendors that you need. We invite you to stay as our guest in our Honeymoon Suite on the day of your wedding. On the day of, your guests will be warmly welcomed and guided to your wedding ceremony and reception by our team.

Marie-France Lafleur-Gagnon
Events Coordinator & Executive Chef
705.268.5800 ext. 8025
mflafleur@cedar Meadows.com



reservations@cedar Meadows.com
www.cedar Meadows.com

1000 Norman Street, Timmins, ON P4N 8R2
Property Direct: 1.877.207.6123

Terms & Conditions



Our Catering & Banquet departments look forward to working with you to plan your meeting or event successfully! To give you some guidance, please be mindful of the following conditions.

Event Planner –

All wedding and event clients must have a designated wedding planner, a “day-of wedding” coordinator or a point of contact person with all the details necessary on the event day. This will allow communication to flow easily between our employees and your planner.

Pricing & Billing –

- i. Pricing will be noted in your BEO (Banquet Event Order).
- ii. All pricing is subject to 13% HST, and 18% Service on all Food & Beverages.
- iii. All prices may change without notice with the exception of a confirmed BEO.
- iv. We are required by law to charge a SOCAN (Society of Composers, Authors, and Music Publishers of Canada) as well as a Resound Fee. Resound is a bona fide organization which is sanctioned by the Federal Copyright Board of Canada. It is separate and distinct from SOCAN organization. Resound collects royalties on behalf of recording companies and performers.

Deposits, Credits & Payments –

- i. A 50% non-refundable deposit is required to hold all meeting rooms.
- ii. A \$2,000 non-refundable deposit is required for all weddings.
- iii. All events require a valid credit card or a corporate credit reference. Credit forms may be obtained from our Events Coordinator.
- iv. Full payment is required in advance of private, one time, and special events (i.e. Weddings).
- v. A deposit schedule will be arranged with our Events Coordinator.
- vi. All other accounts are due upon receipt of invoice.
- vii. Deposits can be made by cash, debit or any major credit cards (Visa, Amex, Mastercard).

Cancellations –

- i. Appropriate space is assigned based on availability, number of guests and the set up requirements. The Resort reserves the right to relocate meeting/event space to better suit all clients' needs.
- ii. Cancellation of bookings less than 5 business days prior to the event will result in 100% cancellation charge (including Food & Beverages)
- iii. Cancellation for larger confirmed events (greater than 50 people) will result in 100% cancellation charge of forecasted event revenue unless space can be resold to a comparable event for that date. An event is confirmed when a BEO (Banquet Event Order) has been signed and/or deposit has been paid.

Use of Facilities –

- i. The convenor is responsible for any disturbances, damages or theft on the property of Cedar Meadows Resort & Spa associated with any of their delegates or guests.
- ii. The convenor is responsible for repairs, cleanup costs and lost rental time associated with restoring the function or meeting space to a saleable condition as result of misuse, neglect, or damage.
- iii. The use of nails, tacks, pins, staples, tape or any other type of adhesive used on any floors, walls, doors & molding, ceilings, draperies, furniture or equipment is not permitted in the event space. Any damages incurred or excess cleanup will be billed to the person(s) who signed the contract.
- iv. Signage must be professional in nature; defacing or taping of material within the hotel is prohibited.
- v. Cedar Meadows Resort & Spa reserves the right to inspect and control all private functions. Liability or damages to the premises will be charged accordingly. The convenor for any function is held responsible for any damages to the premises by their guests or independent contractors on their behalf (this includes hired decorators).
- vi. Cedar Meadows Resort & Spa will not be held responsible for damage or loss of personal property or equipment left in the resort prior to, during, or following any function.

Food & Beverages –

Our Events Coordinator will be pleased to help you plan your event and discuss menus. Customized menus, special dietary needs or ethnic specialties can be arranged with our culinary team.

1. For the health and safety of all guests:
 - a. Food & Beverages consumed in the event space must be provided by Cedar Meadows Resort & Spa. Exceptions may be granted for Wedding Cakes from a commercial supplier. If unauthorized food or beverage is found in the event space, you will be asked to discard the product(s). Failure to adhere to this policy will result in a charge of \$500.00.
 - b. Alcoholic beverages will be served in accordance with the regulations of the Ontario Liquor Control Board.
 - c. If there are any special requests of meal requirements such as food allergies, or sensitivities prior to arrival. Our culinary team will create a specific menu for guests with restrictive diets. Name must be forwarded to our Events Coordinator no later than 72 hours prior to the catering event. A charge of equal value to the banquet meal plus taxes and gratuities will be applied if any special meals need to be prepared over and above the meals previously guaranteed. We recommend that you advise your guests of the menu selection in case of food sensitivities.
 - d. Leftovers from receptions, breaks or buffets cannot be wrapped up to take with you once they have been displayed in a meeting or event room.
2. Menus and beverage arrangements must be finalized, and number of guests firmly estimated (within 10%) at least two (2) weeks prior to the event date.
3. All food & beverage services require a guaranteed number of covers five (5) business days prior to your event. i.e. A dinner being hosted on a Saturday requires guaranteed numbers on the Tuesday prior.
4. Additional charges will apply for events that serve late, special meal requests not prearranged and extra covers served over and above the guaranteed number.
5. Children 12 and under attending banquet meals will be charged 50% of the guaranteed price. Children 13 and over will be charge full price.
6. A service charge of 18% will be added to all food and beverage services. All prices are subject to HST.

Alcohol & Beverage Services –

It is the policy of Cedar Meadows Resort & Spa to serve alcoholic beverages in a professional manner at all times. The service team will adhere to all applicable laws and regulations as they pertain to the service of alcohol to underage or intoxicated persons. All alcoholic beverages will be supplied by the resort.

- i. Host bars are recommended for groups when the host is paying for all liquor consumption provided by the resort.
- ii. Cash bars are recommended when guests purchase their own beverages provided by the resort.
- iii. A bartending fee of \$25/hour (min 3 hours) will be applied if the total of alcohol sale is less than \$300.
- iv. All alcohol served at your event must be purchased through Cedar Meadows Resort. Clients and/or guests are not allowed to bring in their own alcoholic beverages. This includes the grounds around the tent and gazebo area. Cedar Meadows Resort reserves the right to refuse service to anyone who cannot produce one piece of government issued ID confirming they are 19 years of age or older. Minors are permitted on premises when accompanied by an adult. Cedar Meadows Resort's service staff reserves the right to refuse service to anyone who appears to be intoxicated or behaves inappropriately. Anyone serving alcoholic beverages must have their "Smart Serve" certificate on file with Cedar Meadows Resort and have it available for display on the night of the event.
- v. Guests are not permitted to leave event spaces with an alcoholic beverage, as the resort corridors, lobby and grounds are not licensed by the Alcohol and Gaming Commission of Ontario.

Smoking –

In compliance with City and provincial legislation and resort policy, no smoking is permitted anywhere in the resort or tent. Your MC should include this announcement, as a fine will be charged for guests smoking inside the resort.

Décor, Deliveries and Entertainment –

We would be happy to work with you to make your event special. We have partnered with a local decorating company, Perfect Settings. If you wish to discuss what options are available, Julie will be more than happy to meet with you to discuss. She can be reached at 705-274-4153.

Please inform us of any special arrangements you have made through off-site florists or entertainment contractors.

- i. The resort is not responsible for any decoration. All decorating will be done by your hired professional and the contract discussed with that company.
- ii. All deliveries for events, meetings, conferences or weddings will not be accepted more than a day out without prior notice.
- iii. Early access to any event space to decorate will be accommodated on availability basis only, no more than one (1) day before the event's start time. Charges may apply depending on the time required.
- iv. Cleanup fees may be levied for the use of confetti, decorative sand, sparkles, steamers, artificial rose pedals, etc. and any excessive garbage.
- v. All candles used must be flameless.
- vi. Smoke machines are not allowed as they trigger the emergency alarms.
- vii. The use of nails, tacks, pins, staples, tape or any other type of adhesive used on any floors, walls, doors & molding, ceilings, draperies, furniture or equipment is not permitted in the event space. Any damages incurred or excess cleanup will be billed to the person(s) who signed the contract.

Security –

- i. Cedar Meadows Resort & Spa will not be responsible for any lost, stolen or damaged items on the property (including the parking lot). Please do not leave any valuables in your vehicle or unattended in your event space.
- ii. Security services can be arranged for a fee with advance notice.
- iii. All tent wedding rentals will be required to hire and pay at least 1 security person for the duration of the event. A security company name will be provided upon request or at the time of booking.

Group Accommodations –

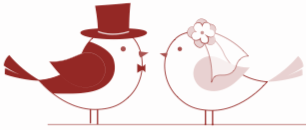
We are happy to reserve a block of guestrooms for your guests, upon request. Guestrooms will be held under a group block without a guarantee (30) days prior to the groups arrival date. All reservations received after the cut off date will no longer receive the group rate and will be accepted on a space and rate availability basis. Any person(s) arriving will be required to guarantee their accommodations in advance with a valid credit card number. You will be given a group ID number to reference your guestroom block and your guests should quote this ID number when making their reservations.

Room Check-In –

Check in time is 3:00pm. Guests arriving before 3:00pm and after 1:00pm will be accommodated as rooms become available. Check out time is 11:00am. Late check outs may be arranged directly with the Front Desk, on departure, based on space availability.

Signature of the person(s) renting the event space: _____

Date Signed: _____



Accommodations



Because we're all about spreading the love

Our resort lives to keep you and your guests feeling well-cared for in comfort! We can reserve rooms for your guests to take a quick nap when they get into town. A suite for meeting up with friends who haven't seen each other in years. Comfy places to grab a nightcap or late-night snack.

Standard Guest Rooms

All Standard Rooms feature two comfortable double size beds, a work area, flat screen TV, coffee maker and free hi speed wireless internet. We also offer Standard Rooms with Fireplace (additional charges apply). On request, we can accommodate your room with a fridge and/or microwave.

Business Rooms

These spacious rooms offer either a queen size or king size bed and patio door (all located on the ground floor). Each room comes with a larger work space, flat screen TV, fridge and microwave, coffee maker and free hi speed wireless internet.

Cozy Chalets

Quaint and unique, our Chalets are perfect for a weekend getaway, or for long term stay guests. Our chalets feature one queen size bed in the loft area, one pull out sofa in the living room, a full kitchen, washer and dryer, satellite television and free hi speed wireless internet.

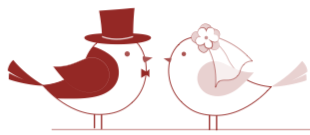
Junior Suites

Our Junior Suites features a gas fireplace, a two person deep-soaker tub, a two head walk-in shower, a queen bed, flat screen television with digital cable, coffee maker and free hi speed wireless internet.

Frontenac Suite

Our Frontenac Suite is spacious, bright and is ideal for those traveling with children or those needing additional space. It features two queen size beds, a pull out sofa bed, living room area and small kitchenette with bar fridge and microwave.

(Accommodations continued on next page)



Accommodations



Executive Suites

Our Executive Suites are spacious, rustic with old country charm. Each suite has a separate bedroom area with one queen size bed, a gas fireplace in the living room area, a two person deep-soaker tub and kitchenette.

Upper Canada Suite

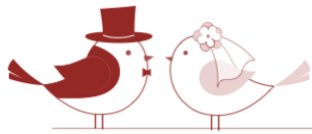
Our premier suite is one of a kind and there's nothing else like it offered in Timmins. This suite features one king size bed, two electric fireplaces, two large flat screen televisions, a wet bar, a Jacuzzi tub in the living room area, a dining area with kitchenette, and an upgraded washroom.

Hotel Features

- Free Parking, large lot for over-sized vehicles
- Free WIFI throughout entire property
- Free local calls
- Conveniently located minutes from the airport and only 5 minutes from downtown
- Full service day Spa & Nordic Baths on site
- Le Voyageur Restaurant on site (serves breakfast, lunch, dinner)
- Bar on site
- In-room dining available
- Wilderness Tour offered daily at 3PM

Guest Room Features

- In-room microwave and fridge in selected rooms (not all rooms)
- In-room coffee maker
- Digital cable TV
- Pet-friendly rooms (main floor)
- Kitchenette suites
- Two person deep-soaker tub
- 100% smoke free
- Check-In – 3:00 PM
- Check-Out – 11:00 AM
- Please Note: Due to a limited number of rooms, we cannot guarantee early check-ins or late check-outs



Reception Rooms



SALON CARTIER \$1400

Let the powers combine! Our Salon Cartier features high ceilings, nature wood beams, natural light and a built in dance floor. Located off of the main lobby, the Salon Cartier is our largest indoor hall. Offering a combined 2,400 sq. ft. this facility is the ideal location for medium sized to larger sized meetings, dinners, or receptions. Depending on the set up, with its large dance floor and accompanying bar, the Salon Cartier can accommodate between 100 to 120 people (140-160 without a dance floor). The price includes set up and tear down of the hall, service staff, rental of chairs, tables, white tablecloths, napkins, cutlery, and glassware.

SALON CABOT \$150

This small meeting room can accommodate up to 20 people when set up boardroom style (depending on hall set up).

SALON MARGUERITE BOURGEOIS \$225

The Marguerite Bourgeois hall is located in our main lobby and on the second floor of the resort. This hall is spacious and perfect for smaller gatherings. It can accommodate up to 24 people (3 round tables of 8) or hollow square for 20 people.

SALON LOUIS RIEL \$220

This salon is the perfect setting for a smaller and more intimate wedding reception. This bright and cozy room is conveniently located off the main lobby and will seat 10 – 15 guests for dinner (depending on hall set up).

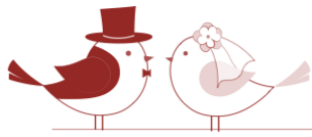
GAZEBO \$700 (if booking ceremony only: \$900)

Our outdoor gazebo, which is lined by a fresh flower garden, is perfect for relaxing or picture taking and can be rented for Wedding Ceremonies for up to 120 guests. The Gazebo rental cost is \$700 with a set-up and chair rental fee of \$3.00/each.

CHAPEL \$900 (if booking ceremony only \$1,100)

A unique way to say "I do", our Wedding Chapel on an island is for smaller and more intimate wedding ceremonies and can accommodate up to 60 people on the island (more if your guests overlook from off the island). Price includes white folding chair rental for your ceremony.

PLEASE NOTE - A \$2,000 non-refundable deposit is required to secure your wedding date. Although this deposit is non-refundable, in the case of another pandemic, it is transferable to a different date (within a year's time)



Reception Rooms

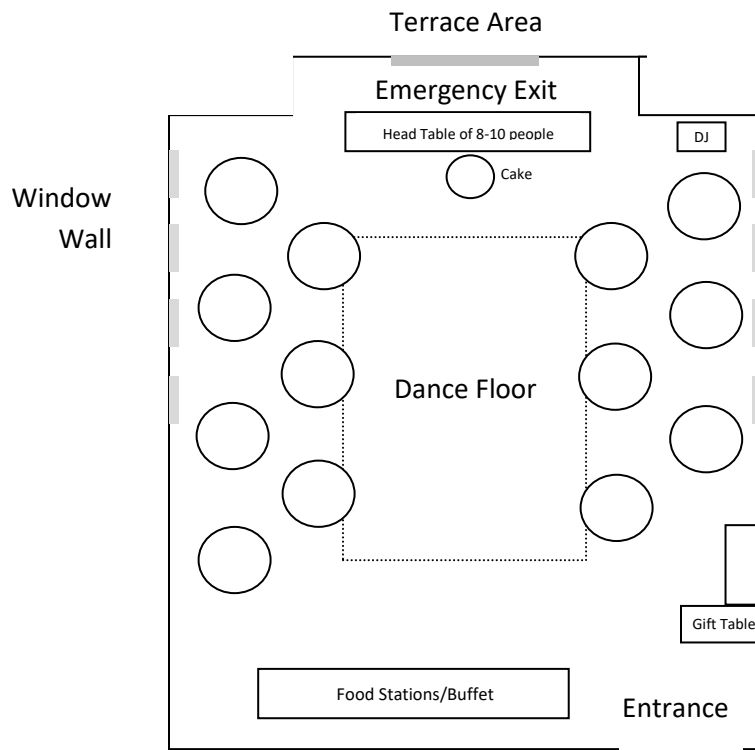


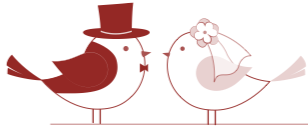
***Not to scale**

SALON CARTIER LAYOUT (40'W x 60'L = 2,400 sff)

Example of Wedding floor plan

(114 people based on 13 tables of 8 and 10 at the head table)





Rentals



Ceremony

- White Patio Chairs\$3.00 each
- White Folding Chairs\$3.00 each

Reception

- Chair Covers (White)\$3.00 each

Chair Sashes

- White (by Perfect Settings).....Additional Cost
- Other Colours (by Perfect Settings).....Additional Cost

Napkins

- WhiteIncluded
- Other Colours (by Perfect Settings).....Additional Cost

Table Cloths

- White Floor Length..... Included
- Other Colours (by Perfect Settings).....Additional Cost

Table Skirts

- White Included
- Other Colours (by Perfect Settings).....Additional Cost

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Dinner

A minimum of 30 guests is required for Buffets

Vegetarian, Vegan, Gluten Free meals are available upon request (additional fees may apply). Please contact our Events Coordinator prior to your wedding to plan for your guests. Buffets are not 'all you can eat'. We will continue to replenish until all tables have served themselves at least once.

'SILVER' DINNER BUFFET - \$64 *Please Note: Tastings are not available for buffets

Included with your buffet: Ciabatta Buns & Butter, Sautéed Seasonal Vegetables.

PLATTERS (choice of TWO)

- Fresh Garden Vegetable Platter & Dip
- Cheese & Cracker Tray, Grapes & Berries
- Charcuterie & Pickled Vegetable Board

SALADS (choice of TWO)

- Chef's Spinach Salad
- Mesclun Salad
- Caesar Salad, Homemade Dressing
- Penne Pasta Salad

STARCHES (choice of TWO)

- Zesty Lime Basmati Rice
- Herb Roasted Potatoes
- Redskin Garlic Mashed Potatoes
- Fluffy Yukon Gold Potatoes
- Penne Pomodoro Sauce

MAIN COURSES (choice of TWO)

- Green Peppercorn Striploin
- Striploin of Beef Au Jus – GF
- Marinated Butter Chicken
- Roasted Thyme & Garlic Chicken Au Jus – GF
- Chicken Kiev, Garlic Herb Butter
- Salmon Fillet, Orange Citrus Glaze - GF
- Oven Roasted Pickerel, Lemon Caper Sauce

DESSERT TABLE

- Fresh Seasonal Fruit Tray
- Chef's selection of Assorted Cakes
- Tarts & Pies
- Dessert Squares
- Coffee & Tea Service

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)

Dinner (continued)



Vegetarian, Vegan, Gluten Free meals are available upon request (additional fees may apply). Please contact our Events Coordinator prior to your wedding to plan for your guests. Buffets are not 'all you can eat'. We will continue to replenish until all tables have served themselves at least once.

'PLATNUM' DINNER BUFFET - \$70 *Please Note: Tastings are not available for buffets
Included with your buffet: Ciabatta Buns & Butter, Sautéed Seasonal Vegetables.

PLATTERS (select TWO)

- Fresh Garden Vegetable Platter & Dip
- Cheese & Cracker Tray, Grapes & Berries
- Charcuterie & Pickled Vegetable Board

SALADS (select TWO)

- Chef's Spinach Salad
- Mesclun Salad
- Caesar Salad, Homemade Dressing
- Penne Pasta Salad

STARCHES (select TWO)

- Zesty Lime Basmati Rice
- Herb Roasted Potatoes
- Redskin Garlic Mashed Potatoes
- Fluffy Yukon Gold Potatoes
- Penne Pomodoro Sauce
- Roasted Mushroom Ravioli

MAIN COURSES (select TWO)

- Green Peppercorn Striploin
- Prime Rib of Beef Au Jus – GF
- White Cheddar & Prosciutto Stuffed Chicken
- Roasted Thyme & Garlic Chicken Au Jus – GF
- Chicken Cordon Bleu, Dijonnaise Sauce
- Salmon Fillet, Maple Glaze, Tomato Jam
- Oven Roasted Pickerel, Lemon Caper Sauce

DESSERT TABLE

- Fresh Seasonal Fruit Tray
- Chef's selection of Assorted Cakes
- Tarts & Pies
- Dessert Squares
- Coffee & Tea Service

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)

Plated Menu



Minimum of **30 guests** is required, prices are per person. Plated dinners not offered outdoors (tent). All plated menus are accompanied with bread, butter, freshly brewed coffee & tea. Vegetarian, Vegan or Gluten Free options are available upon request. Additional fees may apply. Please contact our Events Coordinator prior to arrival.

APPETIZERS - Please choose one of the following:

- Baby Spinach Salad, Goat Cheese, Candied Walnuts & Orange Balsamic
- Mesclun Salad, Crispy Onions, Pickled Carrots, Maple-Dijon Vinaigrette
- Cream of Cauliflower Soup, Scallions
- Arugula, Asparagus, Cherry Tomato, Bell Pepper, Olives, Lemon Yogurt Dressing
- Romaine Caesar Salad, Croutons, Crisp Bacon, Homemade Caesar Dressing
- Blended Yukon Gold and Leek Soup

ENTRÉES - Pending on menu selection and the season, our Executive Chef will choose the freshest vegetables and the most appropriate starch to compliment your meal.

Please choose one of the following entrées:

- Grilled Atlantic Salmon (GF) \$53
Chipotle Hollandaise Sauce
- Prime Rib Beef Au Jus (GF) \$62
(Cooked Medium)
- Roasted Chicken Breast (GF) \$48
Garlic Cherry Tomato Confit
- Beef Tenderloin (6 oz) \$70
Red Wine Reduction
- Chicken Cordon Blue \$56
Dijonnaise Sauce
- Bison Ribeye (8 oz) \$76
Béarnaise Sauce

DESSERTS - Please choose one of the following desserts:

- Carrot Caramel Cheesecake
- Turtle Cheesecake (GF)
- Warm Apple Blossom, Caramel Sauce
- Chocolate Lovers Chocolate Cake

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)

Hors d'oeuvres



COCKTAIL STYLE RECEPTIONS

Planning to have a Cocktail Hour? "Cocktail Style" receptions are becoming very popular especially for smaller and more intimate gatherings. Choose from our selection of hot or cold hors d'oeuvres and create your very own menu for your guests. All hors d'oeuvres are displayed and served buffet style (Served butler style, add \$3.00 per dozen).

Helpful Tips for Quantities

- 3-4 pieces per person prior to a dinner
- 6 pieces per person for a 1 hour reception
- 8-10 pieces per person for a 1-2 hour reception
- 12-15 pieces per person for a 2+ hour reception (no dinner)

HORS D'OEUVRES SELECTION

Minimum order 2 dozen of one kind. Prices are per dozen.

Assorted Flatbread Squares (VG)	\$30	Chicken Satay, Mango BBQ Glaze (GF)	\$45
Chef's Daily Creations	\$32	Vegetable Spring Rolls, Thai Sauce (VG)	\$30
Artichoke Spinach Dip Crostini (VG)	\$30	Wagyu Dumplings, Wasabi Mayo	\$35
Caprese Swords - Cherry Tomato, Basil Leaf, Pesto Bocconcini (GF, VG)	\$34	Panko Coconut Shrimp, Thai Sauce	\$37
Antipasto Bites - Artichoke, Roasted Red Pepper, Salami (GF)	\$35	Maple BBQ Glazed Chicken Wings	\$32
		Fresh Oyster 1/2 Shell with Mignonette	\$45

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)

Platters & Food Bars



CHEF'S CHEESE SELECTION | \$12 per person

A variety of Imported and Domestic Cheeses with Fruit & Crostinis

CHARCUTERIE PLATTER | \$12 per person

Smoked & Cured Meats, Pickled Vegetables, Olives & Nuts

ANTIPASTO PLATTER | \$11

Pickled & Grilled Vegetables, Breads & Olives, Prosciutto & Melon

VEGETABLE CRUDITÉS PLATTER | \$8 per person

A variety of fresh raw vegetables served with dip

FRESH FRUIT PLATTER | \$9 per person

A selection of fresh sliced seasonal fruit and yogurt for dipping

HIGH TEA SANDWICHES | \$65 per platter (48 Pieces)

Chicken Salad, Cucumber & Cream Cheese, Egg Salad

CHEF'S DELUXE SANDWICHES | \$90 per platter (48 Pieces)

Chef's Selection on Brioche Buns, Ciabatta and Baguette Bread

SANDWICH BAR | \$18 per person

Make your own Sandwiches with a variety of breads, spreads, meats and toppings

POUTINE BAR | \$15 per person

Fresh Cut Fries, Cheese Curds, Shredded Mozzarella, Gravy

TACO BAR | \$13 per person

Housemade Corn Chips, Salsa, Guacamole, Cheese Sauce

DUMPLING BAR | \$14 per person

Kimchi & Chicken, Wagyu, and Vegetable Goyza Dumplings, Soy Sauce, Wasabi Mayo

DESSERT TABLE | \$10 per person

Chef's Assorted Desserts

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)

Beverages



Services

Full-service cash or host bar services available for your event. Should your cash bar sales exceed \$300 there is no charge for the bartender. Cash bar sales under \$300 are subject to a \$25 per hour bartending fee plus tax and gratuity.

Price list below does not include 13% tax. 18% service fee will be added to Host Bars.

Wine

5 oz Glass Red or White Wine.....\$7.85/glass
Bottle of Red or White Wine.....\$35 to \$60/bottle

To review our complete wine list, please contact our Events Coordinator. We can also customize and upgrade our bar selection (liquors, beers, etc.) based on availability.

Beer & Cider

Domestic Beer \$7.75
Imported Beer \$8.50
Local/Craft Beer.....\$8.50
Coolers & Ciders\$7.75 - \$8.25

Spirits

Liquor 1 oz (Rye, Rum, Gin, Vodka) \$7.50
Premium Liquor\$9.25 & Up

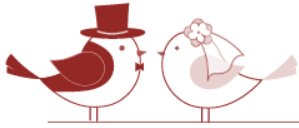
Punch (40 glasses)

Non Alcohol: Strawberry or Raspberry Punch.....\$95
Wine Punch.....\$135
Alcoholic Punch: Strawberry Daiquiri or Raspberry Punch.....\$195

All prices are subject to change without notice. Prices do not include applicable taxes or fees.

Menu selection subject to availability.

(13% HST tax and 18% Service Fee will be added to price)



Frequently Asked Questions



How much do I need for a deposit and is my deposit refundable?

Since wedding dates are high in demand, we require every couple to give a \$2,000 deposit to save the date, which is non-refundable (in case of another pandemic, the deposit remains non-refundable).

Does Cedar Meadows Resort & Spa provide decorations?

Cedar Meadows does not provide decorations. We do provide white table linens, napkins and all tableware (cutlery and glassware). You are welcome to bring in centerpieces, balloons, tuile, fabric and any other décor to dress up the room to meet your wedding style. We ask that any wall hangings are put up with sticky putty, not with pins or nails. Any type of confetti is not permitted. If you wish to use rose peddles for your ceremony, someone from your wedding party is responsible to pick them up afterwards. We can assist you with finding a professional decorator, just ask!

Can I bring my own cake?

Yes! Please do bring in your professionally baked cake. Please note: Cedar Meadows cannot store your cake in our refrigerator unfortunately. The resort accepts no liability for damage, set up, storage, care or repair of wedding cakes. You must provide your own containers if you wish to bring leftover cake with you after your wedding. If you wish to have your cake cut and served by Cedar Meadows employees, a \$5.00/piece applies.

Can we have candles?

You may have candles as part of your décor. However, they must be flameless. Open candles are not permitted.

Can we bring our own liquor?

Any liquor consumed in the banquet rooms or outdoor tent must be purchased and served by Cedar Meadows.

Can we take any leftover food with us?

Unfortunately not. Food supplied by Cedar Meadows Resort & Spa may not be removed or re-used (ex: leftovers).

When can we set up?

You are welcome to set-up the morning of your wedding. Should you wish to set up the night before, the room may be available at an additional charge.

What about take-down?

At the end of the night, our banquets team will place table decorations in one area of the hall/tent. You can collect your decorations after your wedding or early the next morning. If you are hiring a professional decorator, they can collect their decorations the following morning as well.