

Congratulations!

CEDAR MEADOWS
RESORT & SPA

Planning your wedding should be an exciting and enjoyable experience, and our team is here to guide you every step of the way. We begin with a personalized site visit to explore our venue, discuss your vision, and get to know you as a couple. This allows us to prepare a detailed, customized estimate tailored to your wedding plans.

Once your wedding is confirmed, we will work closely with you and your chosen vendors to coordinate the details and logistics, bringing your vision to life. Throughout the planning process, we are available for meetings, phone calls, and additional walk-throughs as needed, along with recommendations for trusted vendors to help complete your day.

On your wedding day, our team will ensure your guests receive a warm welcome and are guided to your ceremony and reception. As a special touch, we invite you to enjoy a complimentary stay in our Honeymoon Suite, making your wedding experience even more memorable.

Marie-France Lafleur-Gagnon
Events Coordinator & Executive Chef
705.268.5800 ext. 8026
mflafleur@cedarmeadows.com

Terms & Conditions

Event Policies & Guidelines

Our Catering and Banquet teams look forward to helping you plan a successful and memorable event. To ensure everything runs smoothly, please review the following policies and guidelines.

Event Planner & Point of Contact

All weddings and events must have a designated wedding planner, day-of coordinator, or primary point of contact who is familiar with the event details and available on the day of the event. This helps ensure clear communication and seamless coordination between your representative and our team.

Pricing & Billing

1. All pricing will be outlined in your Banquet Event Order (BEO).
2. All prices are subject to 13% HST and an 18% service charge on all food and beverage services.
3. Prices are subject to change without notice, except where confirmed in a finalized BEO.
4. SOCAN and Re fees are applicable as required for the use of copyrighted music. SOCAN collects royalties on behalf of songwriters, composers, and music publishers, while Re collects royalties on behalf of recording artists and record companies.

Deposits, Credits & Payments

1. A 50% non-refundable deposit is required to secure all meeting rooms.
2. A non-refundable deposit of $2,000 is required for all weddings.
3. All events require a valid credit card or an approved corporate credit reference. Credit application forms are available through our Events Coordinator.
4. Full payment is required in advance for private, one-time, and special events, including weddings.
5. A payment and deposit schedule will be arranged with our Events Coordinator.
6. All other accounts are payable upon receipt of invoice.
7. Deposits may be paid by cash, debit, or major credit cards, including Visa, Mastercard, and American Express.

Cancellations & Event Space

1. Event spaces are assigned based on availability, guest count, and setup requirements. Cedar Meadows Resort & Spa reserves the right to relocate an event or meeting to another suitable space to accommodate operational needs and the requirements of all clients.
2. Cancellations made fewer than five business days before the event will be subject to a 100% cancellation charge, including all food and beverage costs.
3. For confirmed events with more than 50 guests, cancellations will result in a charge equal to 100% of the projected event revenue, unless the space can be rebooked for a comparable event on the same date. An event is considered confirmed once the BEO has been signed and/or a deposit has been paid.

Use of Facilities & Property

1. The event organizer is responsible for any disturbances, damage, or theft involving Cedar Meadows Resort & Spa property that is caused by their guests, attendees, or representatives.
2. The event organizer is responsible for any repair costs, additional cleanup fees, or lost rental revenue resulting from misuse, neglect, or damage to the event or meeting space.
3. Nails, tacks, pins, staples, tape, and other adhesives are prohibited on floors, walls, doors, mouldings, ceilings, draperies, furniture, and equipment. Any resulting damage or excessive cleanup costs will be charged to the individual who signed the event contract.
4. All signage must be professional in appearance. Defacing resort property or attaching signage or other materials to surfaces using tape or adhesives is prohibited.

5. Cedar Meadows Resort & Spa reserves the right to inspect and oversee private functions. The event organizer is responsible for any damage to the premises caused by their guests or hired contractors, including decorators. Applicable repair and related costs will be charged accordingly.
6. Cedar Meadows Resort & Spa is not responsible for the loss of, theft of, or damage to personal belongings or equipment brought onto or left on the property before, during, or after an event.

Food & Beverage Services

Our Events Coordinator will be happy to assist you with planning your event and selecting your menu. Customized menus, special dietary requirements, and cultural or ethnic cuisine requests may be arranged in consultation with our culinary team.

1. Food Safety & Dietary Requirements

a. All food and beverages served in event spaces must be provided by Cedar Meadows Resort & Spa. An exception may be made for wedding cakes purchased from a commercial supplier, subject to approval. Unauthorized food or beverages must be removed or discarded. Failure to comply with this policy will result in a $500 charge.

b. All alcoholic beverages will be served in accordance with applicable Ontario liquor laws and regulations.

c. Special dietary requirements, including food allergies and sensitivities, must be communicated to our Events Coordinator at least 72 hours before the event. Our culinary team will work to accommodate these requirements where possible. If additional meals are required beyond the guaranteed meal count, each additional meal will be charged at the applicable banquet meal rate, plus taxes and service charges. We recommend informing your guests of the planned menu in advance so they can identify any potential dietary concerns.

d. For food safety reasons, leftover food from receptions, breaks, or buffets cannot be packaged for guests to take home once it has been displayed or served in an event space.

2. Menu Selection & Guest Estimates

Menu selections and beverage arrangements must be finalized at least two weeks before the event. An estimated guest count, within 10% of the expected attendance, must also be provided at this time.

3. Guaranteed Guest Count

A final, guaranteed guest count must be submitted at least five business days before the event. For example, a Saturday dinner requires a guaranteed guest count by the preceding Tuesday.

4. Additional Charges

Additional charges may apply for events that run beyond the scheduled service time, unarranged special meal requests, and meals served above the guaranteed guest count.

5. Children's Meal Pricing

Children aged 12 and under will be charged 50% of the guaranteed banquet meal price. Guests aged 13 and older will be charged the full price.

6. Service Charges & Taxes

An 18% service charge applies to all food and beverage services. All prices are subject to applicable HST.

Alcohol & Beverage Services

Cedar Meadows Resort & Spa is committed to responsible and professional alcohol service. All alcoholic beverages must be supplied by the resort, and our service team will follow applicable laws and regulations regarding the service of alcohol to minors and intoxicated individuals.

i. Host Bars

Host bars are recommended when the event organizer wishes to cover the cost of alcoholic beverages consumed by guests. All beverages are supplied by Cedar Meadows Resort & Spa.

ii. Cash Bars

Cash bars are recommended when guests are responsible for purchasing their own beverages directly from the resort.

iii. Bartending Fees

A bartending fee of $25 per hour, with a minimum charge of three hours, will apply when total alcohol sales are less than $300.

iv. Alcohol Service Regulations

All alcoholic beverages served at your event must be purchased through Cedar Meadows Resort & Spa. Guests and event organizers may not bring their own alcoholic beverages onto the property, including the grounds surrounding the gazebo and any designated outdoor event areas.

Guests may be required to present valid government-issued identification confirming they are at least 19 years of age. Cedar Meadows Resort & Spa reserves the right to refuse alcohol service to anyone who cannot provide acceptable identification, appears intoxicated, or behaves inappropriately.

Anyone serving alcoholic beverages must have a valid Smart Serve certification on file with Cedar Meadows Resort & Spa and available for verification upon request.

v. Alcohol Outside Event Spaces

Guests may not leave designated licensed event spaces with alcoholic beverages, as the resort's corridors, lobby, and grounds are not licensed for alcohol consumption.

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 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 of equipment is not permitted in the event space. Any damage 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 group's arrival date. All reservations received after the cutoff 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 accommodation 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

CEDAR MEADOWS RESORT & SPA



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
- CM Steakhouse on site (breakfast, lunch, dinner)
- Bar on site
- In-room dining available
- Wilderness Tour offered daily at 3PM
- Creek Cruisers (seasonal)
- Spa Grande Nature on site

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

CEDAR MEADOWS RESORT & SPA



SALON CARTIER $1600
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 $175
This small meeting room can accommodate up to 20 people when set up boardroom style (depending on hall set up).

SALON MARGUERITE BOURGEOIS $245
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 $235
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).

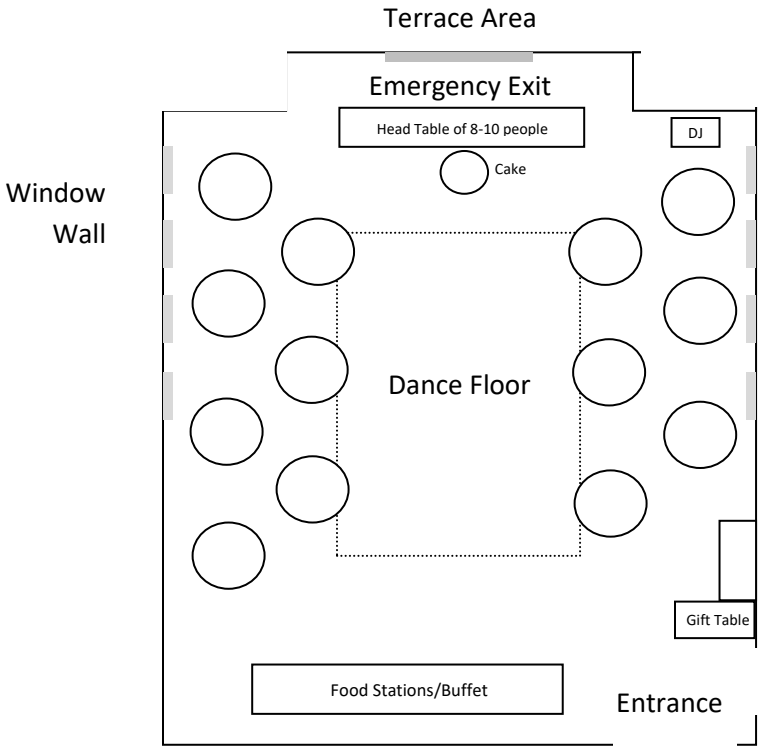
GAZEBO $900 (if booking ceremony only: $1,300)
Our outdoor gazebo, which is lined by a fresh flower garden, is perfect for relaxing or picture taking and can be rented for Wedding Ceremonies for up to 120 guests. The Gazebo rental cost is $700 with a set-up and chair rental fee of $3.25/each.

CHAPEL $1000 (if booking ceremony only $1,300)
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)

***Not to scale**

SALON CARTIER LAYOUT (40'W x 60'L = 2,400 sft)
Example of Wedding floor plan
(114 people based on 13 tables of 8 and 10 at the head table)



Rentals



Ceremony

White Patio Chairs ……..$3.25 each
White Folding Chairs ……..$3.25 each

Reception

Chair Covers (White) ……$3.50 each

Chair Sashes

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

Napkins

White ……Included
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 Buffets

A minimum of 30 guests is required for Buffets

Vegetarian, vegan and gluten-free meals are available upon request. Additional charges may apply. Please advise our Events Coordinator of dietary requirements prior to your wedding so we can make appropriate arrangements.

Buffets are not "all you can eat." Each buffet will be replenished as needed until all tables have had the opportunity to serve themselves. **Please note: Buffet tastings are not available.**

'SILVER' DINNER BUFFET - $72

*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 & Herb Dip
- Artisan Cheese & Cracker Board, Fresh Fruit
- Charcuterie Board with Cured Meats, Cheeses & Pickled Vegetables
- Seasonal Antipasto Platter

SALADS - Choice of TWO

- Baby Spinach Salad, Strawberries, Red Onion & Candied Nuts
- Seasonal Mesclun Salad with Vinaigrette
- Classic Caesar Salad, Homemade Dressing
- Mediterranean Pasta Salad with Fresh Herbs & Vegetables
- Creamy Purple Coleslaw with Fresh Herbs

STARCHES - Choice of TWO

- Penne Pasta with Pomodoro Sauce
- Lemon & Herb Rice Pilaf
- Herb-Roasted Baby Potatoes
- Garlic & Parmesan Mashed Potatoes
- Roasted Garlic Yukon Gold Potatoes
- Basmati Rice Pilaf with Fresh Herbs

MAIN COURSES - Choice of TWO

- Green Peppercorn Striploin - GF
- Herb-Crusted Roast Beef Au Jus with Horseradish – GF
- Garlic & Herb Roasted Chicken Au Jus – GF
- Marinated Butter Chicken
- Chicken Marsala with Mushroom Sauce
- Roasted Chicken Breast with Sundried Tomato Cream Sauce
- Salmon Fillet, Dill & Lemon Butter Sauce – GF
- Salmon Fillet with Maple-Bourbon Glaze - GF
- Oven-Roasted Pickerel with Lemon Caper Sauce – GF

DESSERT TABLE

- Fresh Seasonal Fruit & Berries
- Chef's Selection of Assorted Cakes
- Assorted Tarts & Pies
- Assorted Dessert Squares
- Mini Dessert Selection
- 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 Buffets (continued)

A minimum of 30 guests is required for Buffets
Vegetarian, vegan and gluten-free meals are available upon request. Additional charges may apply. Please advise our Events Coordinator of dietary requirements prior to your wedding so we can make appropriate arrangements.

Buffets are not "all you can eat." Each buffet will be replenished as needed until all tables have had the opportunity to serve themselves. **Please note: Buffet tastings are not available.**

'SIGNATURE' DINNER BUFFET - $78

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

PLATTERS - Choice of TWO
- Fresh Garden Vegetable Platter & Herb Dip
- Artisan Cheese & Cracker Board with Fresh Seasonal Fruit
- Charcuterie Board with Cured Meats, Artisan Cheeses & Pickled Vegetables
- Seasonal Antipasto Platter with Marinated Vegetables & Olives

SALADS - Choice of TWO
- Baby Spinach Salad, Strawberries, Red Onion & Candied Pecans
- Seasonal Mesclun Salad with House Vinaigrette
- Classic Caesar Salad with Homemade Dressing & Parmesan
- Mediterranean Pasta Salad with Fresh Herbs, Vegetables & Feta
- Creamy Purple Coleslaw with Fresh Herbs

STARCHES - Choice of TWO
- Penne Pasta with Pomodoro Sauce & Fresh Basil
- Lemon & Herb Rice Pilaf
- Herb-Roasted Baby Potatoes
- Garlic & Parmesan Mashed Potatoes
- Roasted Garlic Yukon Gold Potatoes
- Basmati Rice, Fresh Herbs & Toasted Almonds

MAIN COURSES - Choice of TWO
- Green Peppercorn Striploin – GF
- Herb-Crusted Roast Beef Au Jus with Horseradish Cream – GF
- Garlic & Herb Roasted Chicken Au Jus – GF
- Butter Chicken with Fragrant Indian Spices
- Chicken Marsala with Wild Mushroom Sauce
- Roasted Chicken Breast with Sundried Tomato Cream Sauce
- Salmon Fillet with Dill & Lemon Butter Sauce – GF
- Maple-Bourbon Glazed Salmon – GF
- Oven-Roasted Pickerel, Lemon Caper Sauce - GF

DESSERT TABLE
- Fresh Seasonal Fruit & Berries
- Chef's Selection of Assorted Cakes
- Assorted Tarts & Pies
- Assorted Dessert Squares
- Mini Dessert Selection
- 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 required. Pricing is per person.
All plated dinner selections include freshly baked bread and butter, freshly brewed coffee and tea. **Vegetarian, vegan and gluten-free options** are available upon request. Additional charges may apply. Please advise our Events Coordinator of any dietary requirements prior to your event so we can make the appropriate arrangements.

APPETIZERS - Please choose <u>one</u> of the following:

- **Smoked Salmon & Cucumber Salad**: baby greens, smoked salmon, cucumber ribbons, pickled onions, capers, dill & lemon crème fraiche
- **Roasted Pear & Brie Salad**: mixed greens, roasted pear, brie, toasted pecans, dried cranberries & honey-balsamic vinaigrette
- **Caesar Salad**: crisp romaine, garlic croutons, signature creamy Caesar dressing, crispy bacon bits, parmesan shavings
- **Roasted Red Pepper & Tomato Soup**: fire-roasted peppers, tomatoes, fresh basil, parmesan cream & herb oil
- **French Onion Soup**: slow-caramelized onions, rich beef broth, toasted baguette & melted Gruyère
- **Potato & Leek Velouté**: roasted Yukon gold potatoes, caramelized leeks, roasted garlic, fresh herbs, herb oil drizzle

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 <u>one</u> of the following entrées:

- **Maple-Glazed Atlantic Salmon** (GF) $83
  roasted Atlantic salmon, maple-bourbon glaze, citrus beurre blanc, fresh herbs
- **Herb-Roasted Chicken Breast** $75
  mushroom stuffing, roasted garlic jus & fresh herbs
- **Chicken Milanese** $79
  crispy parmesan-crusted chicken breast, lemon-herb butter sauce, arugula
- **Roasted Beef Tenderloin** (GF) $99
  6oz AAA beef tenderloin, roasted shallot & red wine reduction
- **Haddock à la Champagne** (GF) $79
  oven roasted haddock, Champagne cream sauce, sautéed leeks & fresh herbs
- **Beef Oscar** $105
  6oz beef striploin, crab, asparagus & béarnaise sauce

DESSERTS - Please choose <u>one</u> of the following desserts:

- Berry Cheesecake (GF)
- Chocolate Soufflé Cake (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.

COLD & VEGETARIAN

Whipped Goat Cheese Crostini (VG) $40
fig jam, toast walnuts, fresh thyme

Smoked Salmon Cucumber Rounds (GF) $46
lemon-dill cream cheese, capers, fresh herbs

Burrata & Roasted Grape Crostini (VG) $40
burrata, roasted grapes, balsamic glaze & basil

Mediterranean Vegetable Skewers $40
grilled zucchini, roasted peppers, artichoke, herb vinaigrette (GF, VG, V)

HOT & SAVOURY

Mini Beef Wellington $55
beef tenderloin, mushroom duxelles, puff pastry

Bacon-Wrapped Scallops (GF) $60
maple-bourbon glaze

Crispy Chicken & Waffle Bites $46
mini waffle, crispy chicken & maple-dijon

Coconut Shrimp $52
sweet chili-lime sauce

Bison Meatballs (GF) $50
Red wine demi-glace & fresh herbs

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 & Grazing

ARTISAN CHEESE PLATTER | $13 per person
A Selection of Domestic & Imported Cheeses, Seasonal Fruit, Dried Fruit, Marinated Olives, Nuts, Fig Jam, Honey, Crackers & Crostinis

CHEF'S GRAZING PLATTER | $13 per person
A Selection of Artisan Cheeses, Cured Meats, Marinated Olives, Pickled Vegetables, Seasonal Fruit, Crackers & Crostinis

MEDITERRANEAN PLATTER | $11 per person
Hummus, Whipped Feta, Tzatziki, Marinated Olives, Grilled Vegetables, Cherry Tomatoes, Pita & Flatbreads

DIP & DUNK PLATTER | $10 per person
Hummus, Spinach & Artichoke Dip, Whipped Feta & Roasted Red Pepper Dip Served with Pita, Crostinis & Fresh Vegetables

FARMHOUSE VEGETABLE PLATTER | $8 per person
Seasonal Fresh Vegetables, Grilled Vegetables, Pickled Vegetables & Assorted Housemade Dips

FRESH FRUIT & BERRY PLATTER | $9 per person
Seasonal Fresh Fruit, Berries, Grapes & Yogurt Dip

ANTIPASTI PLATTER | $12 per person
Prosciutto, Salami, Marinated Artichokes, Roasted Peppers, Olives, Mozzarella, Cherry Tomatoes & Grilled Breads

BRUSCHETTA PLATTER | $10 per person
Toasted Crostinis with Classic Tomato & Basil, Whipped Feta & Roasted Pepper, and Mushroom & Parmesan Toppings

MINI SANDWICH PLATTER | $68 per platter (36 Pieces)
Assorted Petite Sandwiches on Brioche & Artisan Breads — Roast Beef, Turkey, Chicken Salad & Vegetarian

WRAP & ROLL PLATTER | $73 per platter (36 Pieces)
Assorted Tortilla Wraps Filled with Turkey & Swiss, Chicken Caesar, Roast Beef & Cheddar, and Mediterranean Vegetables

CHEF'S SLIDER PLATTER | $82 per platter (36 Pieces)
Assorted Mini Sliders Featuring Classic Beef, Crispy Chicken & Pulled Pork

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)

Food Bar Options

An Interactive Dining Experience
Add something fun and memorable to your celebration! Choose from our customizable food bars, featuring delicious favourites and a variety of toppings and accompaniments.

1. POUTINE BAR - $16/person
Crispy golden French fries topped with traditional cheese curds and rich beef gravy.
Toppings: crispy bacon, sautéed mushrooms, green onions, curds, shredded cheese.

2. NACHO BAR - $16/person
Crispy tortilla chips served with seasoned ground beef and warm nacho cheese sauce.
Toppings: diced tomatoes, green onions, sour cream, salsa and guacamole.

3. DUMPLING BAR - $18/person
An assortment of steamed and pan-fried Asian-inspired dumplings (4-5 dumplings per person)
Selections: Pork, chicken and vegetable dumplings.
Accompaniments: Soy-ginger sauce, sweet chili sauce, sesame dipping sauce.

4. SLIDER BAR - $20/person
Mini grilled beef burgers served on soft brioche buns.
Toppings: Cheddar cheese, crispy bacon, caramelized onions, lettuce, tomatoes, pickles and assorted burger sauces.

5. TACO BAR - $18/person
A build-your-own taco station featuring seasoned fillings and fresh accompaniments.
Selections: Seasoned ground beef and chicken, soft flour tortillas and crispy taco shells.
Toppings: Shredded lettuce, diced tomatoes, shredded cheese, salsa, sour cream, guacamole and pickled onions.

6. CHARCUTERIE BAR - $23/person
A beautifully presented grazing station featuring an assortment of savoury favourites.
Selections: Cured meats, assorted cheeses, artisan crackers, sliced breads, fresh seasonal fruit, olives, pickles, nuts, dried fruit, preserves and spreads.

Food bars are available as an enhancement to your wedding or special event. Selections, pricing and service arrangements can be discussed with our Events Coordinator.

Beverages

Services
Full-service cash bar and host bar services are available for your event.
For cash bars, should sales exceed $350, there will be no additional bartending charge. Cash bar sales under $350 are subject to a $30 per hour bartending fee, plus applicable taxes.
All prices listed below are before 13% HST. An 18% service fee will be added to all Host Bar services.

Wine
5 oz Glass Red or White Wine $8.50/glass
Bottle of Red or White Wine ..... $38–$65/bottle

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

Beer & Cider
Domestic Beer $8.25
Imported Beer $8.75
Local / Craft Beer $8.75
Coolers & Ciders ..... $8.25–$8.75

Spirits
Liquor 1 oz (Rye, Rum, Gin, Vodka) $8.00
Premium Liquor ..... $9.75 & up

Punch (40 glasses)
Non-Alcoholic Strawberry or Raspberry Punch $105
Wine Punch $150
Alcoholic Strawberry Daiquiri or Raspberry Punch $215

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

CEDAR MEADOWS RESORT & SPA



FREQUENTLY ASKED QUESTIONS

Everything you need to know as you plan your special day at Cedar Meadows Resort & Spa.

DEPOSITS & BOOKINGS

How much is the deposit, and is it refundable?

A $2,000 deposit is required to secure your wedding date. Due to the high demand for wedding dates, all deposits are non-refundable, regardless of the reason for cancellation, including unforeseen circumstances such as a pandemic. Your deposit will be applied toward your final wedding invoice.

DECORATIONS & ROOM SETUP

Does Cedar Meadows Resort & Spa provide decorations?

Cedar Meadows does not provide wedding decorations. However, we do provide white table linens, napkins and all standard tableware, including cutlery and glassware.

Couples are welcome to bring their own centrepieces, balloons, tulle, fabric and other decorative elements to personalize the space. For the protection of our facilities, any wall decorations must be secured using sticky putty only. Pins, nails and other damaging adhesives are not permitted.

Confetti of any kind is not permitted. If rose petals are used during your ceremony, a member of your wedding party will be responsible for collecting and disposing of them afterward.

If you are looking for professional decorating services, our team would be happy to help point you in the right direction.

Can we have candles as part of our decorations?

Yes! Candles may be incorporated into your wedding décor; however, only flameless or battery-operated candles are permitted. Open flames and traditional burning candles are not allowed.

WEDDING CAKE & FOOD

Can we bring our own wedding cake?

Absolutely! You are welcome to bring in a professionally prepared wedding cake from a commercial bakery.

Please note the following:

- Cedar Meadows cannot provide refrigerated storage for wedding cakes.
- Cedar Meadows accepts no liability for the damage, setup, storage, care or repair of wedding cakes.

- If you wish to take leftover cake home, you must provide your own containers.
- Should you wish to have our banquet staff cut and serve your cake, a fee of $5.00 per person applies.

Can we take leftover food home after the wedding?

Unfortunately, no. All food supplied by Cedar Meadows Resort & Spa must remain on the premises and cannot be removed, packaged for take-home or reused. This policy is in place to maintain our food safety standards.

FOOD & BEVERAGE SERVICES

Can we bring our own liquor or beverages?

No. All alcoholic beverages served or consumed within Cedar Meadows banquet and event spaces must be purchased and supplied by Cedar Meadows Resort & Spa. Our team will be happy to discuss available bar options and beverage selections to suit your celebration.

SETUP & TAKE-DOWN

When can we decorate and set up our reception space?

Couples are welcome to access their reception space on the morning of their wedding to complete their decorating and setup.

If you would prefer to decorate the evening before, this may be possible depending on our event schedule and room availability. An additional rental fee may apply. Please coordinate any early access arrangements with our Events Coordinator in advance.

What happens to our decorations at the end of the evening?

At the conclusion of your reception, our banquet team will gather your table decorations and place them in a designated area of the reception room for collection.

You may arrange to collect your personal decorations after the wedding or early the following morning. If you have hired a professional decorator, arrangements can also be made for them to return the following morning to collect their materials.

Please ensure that all personal belongings, decorations and rented items are collected within the agreed timeframe.

Have additional questions? Our Events Coordinator will be happy to assist you throughout the planning process. We look forward to being part of your special day!

Cedar Meadows Resort & Spa