

Windermere MANOR

Thank you for your interest in The Windermere Manor. Please find following our current menu package along with some additional information.

Windermere Manor can accommodate up to 120 people for a plated dinner or buffet and up to 150 people for a cocktail reception. Numbers around the 100 mark offer maximum flexibility for set up. Windermere Manor is a full service hotel and provides all Food & Beverages onsite. We do not accept Food & Beverages from outside sources for our events, with the exception of wedding cakes.

You may have a tour of our facilities by visiting:

www.windermere Manor.com



Fall & Winter Menus

Please don't hesitate to contact me should you have any questions or require additional information.

Sincerely,

Brenda Brandt

General Manager

The Windermere Manor

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All prices are subject to applicable taxes and 15% service charge. Prices are subject to change.

Windermere Manor

“Its History and Its Traditions Maintained”

Windermere Manor is an estate home built in 1925 by John E. Smallman. This Tudor style home was architecturally designed in fitting tribute to his father Thomas; a founding member of “The Imperial Oil Company.” Although slightly altered, inside the Manor retains its feeling of a by-gone era of warmth and luxury.

The Smallman Family were cash crop farmers known for “Smallman & Ingram Dry Goods” in downtown London and its association with Imperial Oil. They also had a passion for breeding and racing horses. Down the path between the hotel and Manor House are the remnants of an old stone bridge that was once part of a horse run that wound through the property.

After three generations, the Smallman family relocated in the early 1970s. What was originally a family home, turned into a meeting/conference facility, restaurant, and hotel; all with a resort-like atmosphere. With extensive renovations, The Windermere Manor reopened its doors in 1991 as a component of the University of Western Ontario’s Research Park Development.

The Hotel is built atop of what was once the large in-ground swimming pool. Additions and renovations to the Manor have allowed for meeting spaces that were designed to gracefully blend with the original structure and convey a sense of period continuity.

The baronial splendor of the Grand Hall, with its lofty ceilings, hand-hewn beams, oak balcony and imposing yet welcoming wood-burning stone fireplace, echoes a by-gone era of pageantry and privilege.

The architectural design of the Grand Hall, with its lofty ceilings, hand-hewn beams, oak balcony and imposing yet welcoming wood-burning stone fireplace, showcase the history of The Windermere Manor. What was once used to host gala events and celebrations continues to this day.

The Smallman Mansion remains a significant London landmark and its unique setting and atmosphere have helped create fond memories for many visitors and guests over the years.

Grand Hall Rental

Reception \$1,500

On Site Wedding Ceremony with Reception \$1,800

(Ceremony Subject To Time and Space Availability)

Grand Hall Events

Minimum of 80 People Friday & Saturday Evenings from April to December

We include:

- Personal onsite Wedding Co-ordinator
- Choice of indoor or outdoor location for your ceremony
- Complimentary parking
- Climate controlled dining and dancing area
- Dining capacity of up to 120 guests for a sit down meal or 150 for a cocktail reception
- Customized menus to suit all tastes (fall/winter & spring/summer options)
- Experienced and continuous catering assistance
- Host, Ticket/Cash or Cash Bar available
- Wheelchair accessible
- Picturesque location for your photographs
- Onsite Hotel accommodation ~ 40 guestrooms
- Executive Chef and culinary team onsite
- Printed hotel reservation invitation insert
- Complimentary suite for your wedding night and breakfast for two the following morning (Minimum 80 Guests)
- Complimentary dinner for two at Restaurant Ninety One - *\$80 value to use after your wedding date* (Minimum 80 guests)
- Preferred wedding rate for overnight guests
- Choice of complimentary linen and napkins
- Wedding planning guide and recommended services upon booking

All prices are subject to applicable taxes and 15% service charge. Prices are subject to change.

Fall & Winter Dip Selection (serves 20)	\$60
Caramelized onion, butternut squash & pistachio, white bean parmesan with assorted crisps	
Garden Crudités & Dip (serves 20)	\$60
Selection of fresh vegetables with house made buttermilk dip	
Mezze Platter (serves 20)	\$80
Hummus, marinated feta, roasted olives, grilled vegetables, flat breads	
Brie Board (serves 20)	\$80
Wheel of double cream brie, Windermere honey, dried fruits, fresh fruits, toasted walnuts, crisps	
Cheese Board (serves 20)	\$100
Selection of domestic & international cheeses with dried fruit compote & assorted crisps	
Iced Prawns (serves 20)	\$110
Traditional shrimp cocktail sauce, chermoula, saffron aioli, lemon wedges	
Charcuterie Board (serves 20)	\$110
Assorted house made & local charcuterie, mustards & preserves with crisps & breads	
Cured & Smoked Rainbow Trout Platter (serves 20)	\$110
Thinly sliced house cured rainbow trout, hot smoked rainbow trout, cucumber pickles, red onion, lemon, sour cream, capers, & rye bread	
Windermere Platter (serves 20)	\$125
Selection of local & house made artisanal products, cheeses, pickled vegetables, charcuterie, fresh fruits, vegetables & preserves	

Hors D'oeuvres Selections

\$34 per dozen

Minimum 2 dozen of each selection

Cold

House Smoked Rainbow Trout

Potato gaufrette, red onion & cucumber relish, dill salt

Marinated Belgian Endive

Pomegranate, clementine, toasted walnut

Beef or Beet Carpaccio

Sourdough toast, cider gastrique, fried capers

Sweet Potato Tarts

Spiced maple sweet potato puree, chevre fondant, roasted pumpkin seed

Hard Cooked Quail Egg

Smoked maple aioli, house bacon chip, candied tomato

Seasonal Oysters on the Half Shell

Fresh horseradish, apple mignonette

\$37 per dozen

Hot

Buttermilk Potato Soups

Brioche crouton, gruyère, chive

Avonlea Cheddar Gougeres

Honey & whipped crème fraiche filling, sweet mustard

Potato Pancakes

Apple butter, sweet red onion petal, pressed yogurt

Crispy Polenta

Tomato rouille, shaved fennel, fine herbs

Spring Rolls

Sweet chili vinaigrette

Vietnamese BBQ Pork Skewers

Garlic & soy marinade, carrot, scallion, nuoc cham sauce

Your Entrée selection includes:

Selection of house made breads
Appetizer
Sorbet
Entrée
Dessert
Fire Roasted coffee & assorted teas

Appetizer

Choice of one

Salads

Local Greens

Lightly pickled vegetables, rosemary & cider vinaigrette

Baby Romaine

Sourdough croutons, bacon lardons, parmesan, house Caesar dressing

Marinated Winter Greens

Arugula, kale, savoy cabbage, white pear, parmesan, lemon & white balsamic vinaigrette

Soups

Caramelized Onion & Ale

Torn sourdough croutons, aged cheddar

Roasted Potato & Crème Fraiche

Cultured butter, chives

Sweet Pumpkin & Toasted Chili

Crème fraiche, crispy pumpkin seeds

Sorbet

Choice of one

Served in a chilled champagne saucer with fresh herb garnish

Fresh Orange

Mango

Green Apple

Pear

Entrée

Choice of two plus one vegetarian

Braised Boneless Short Rib

\$40

Confit red pearl onion, fingerling potatoes, forest mushroom, heirloom carrot, braise reduction, crème fraiche

Roasted Beef Ribeye

\$46

Black pepper crust, seared Portobello mushrooms, honey glazed heirloom beets, cracked baby potatoes, winter herbs, red ale jus

Maple Roasted Acorn Squash Crescents

\$36

Black bean ragout, picked parsley, corn kernels, toasted walnuts, ricotta salata, baby beets a la grecque, vegan demi-glace

Oven Roasted Chicken Breast

\$40

Sweet onion & potato galette, candied Brussel sprouts, double smoked bacon, sage jus

Seared Salmon

\$42

Juniper wild rice, wilted winter greens, sour apple, cedar tea, crispy leeks

Pan Roasted Duck Breast

\$46

Braised savoy cabbage, baby turnip, seared pearl onions, rosemary diablo

Red Wine & Cocoa Braised Lamb

\$46

Potato puree, rapini, roasted tomato, coffee jus, minted yoghurt

Dessert

Choice of one

Spiced Walnut Cake

Brandy crème anglaise, pear confit, pear chip, whipped crème fraiche

Dark Chocolate Crème Brulee

Almond brittle, candied orange zest

Apple Tart Tatin

Ginger cardamom caramel, crème fraiche ice cream

Yogurt Crème Mousse

White chocolate, pistachios, citrus compote, orange dust

Windermere's Premium Dessert Table

\$7 per person

(With dinner instead of a plated dessert)

Cakes, cheesecakes & pastries, fresh fruit, festive cookies, sweets & mignardises

Windermere's Dinner Buffet

Minimum 50 guests

\$45

Soup & salads:

Selection of house made breads
Caramelized onion, ale & cheddar soup
Marinated olives & pickled vegetables
Selection of premium cheeses, crisps & preserves
Choice of five freshly prepared salads

Choice of two entrées:

Premium Canadian roast beef carvery au jus
Poached salmon with green apple and apple cider gastrique
Honey glazed chicken breast with rosemary & walnuts
Roast porchetta with garlic, sage & pork sausage stuffing, roast garlic jus
Winter herb crusted Canadian leg of lamb with sweet onion chutney

Accompanied by:

Oven roasted new potatoes with crisp sage
Butter & fine herb glazed root vegetables

Dessert table:

Cakes, cheesecakes & pastries, fresh fruit, sweets & mignardises

Buffet Salad Selections

Classic Caesar Salad
Mixed Field Greens with Pickled Heirloom Vegetable Crudités & Honey Vinaigrette
Black Lentil & Heirloom Carrot with Toasted Cumin & Tahini
Spinach, Hard Egg, Bacon & Aged Cheddar with Sweet Tomato Vinaigrette
Arugula, Roasted Butternut Squash & Pear with Winter Herb Vinaigrette
Roasted Cauliflower, Red Skin Potato & Fire Roasted Peppers with Lemon Capers Dressing
Roasted Golden Beet Salad with Smoked Bacon & Feta
Sourdough Panzanella with Oven Roasted Tomatoes, Grilled Artichokes & Nicoise Olives
Purple Coleslaw with Green Apple & Golden Raisins

Add Ons:

- Additional protein entrée- \$4 per guest
- Vegetarian entrée selection- \$2 per guest

Gala I

Minimum 60 guests

\$45

Hot and cold hors d'oeuvres (5 pieces per person, maximum 5 selections)

Cheese board: with dried fruit compote & assorted crisps

Crudités platter: fresh vegetables with house made buttermilk dip

Charcuterie board: assorted local charcuterie, mustards & preserves

Iced prawns: shrimp cocktail sauce, chermoula, saffron aioli, lemon wedges

Mezze platter: hummus, marinated feta, roasted olives, grilled vegetables, flat breads

Fall & Winter dip selection

Assortment of open faced sandwiches

Dessert platter: fruit, French pastries, cookies, sweets, candies, macarons

Gala II

Minimum 60 guests

\$42

Hot and cold hors d'oeuvres (5 pieces per person, maximum 5 selections)

Cheese board: with dried fruit compote & assorted crisps

Crudités platter: fresh vegetables with house made buttermilk dip

Charcuterie board: assorted local charcuterie, mustards & preserves

Fall & Winter dip selections

Brie board: wheel of double cream brie, Windermere honey, dried fruits, fresh fruits, toasted walnuts

Assortment of warm, savoury puff pastry tarts

Dessert platter: fruit, French pastries, cookies, sweets, candies, macarons

Gala III

Minimum 60 guests

\$50

Hot and cold hors d'oeuvres (4 pieces per person, maximum 5 selections)

Cheese board: with dried fruit compote & assorted crisps

Crudités platter: fresh vegetables with house made buttermilk dip

Charcuterie board: assorted local charcuterie, mustards & preserves

Iced prawns: shrimp cocktail sauce, chermoula, saffron aioli, lemon wedges

Cured & smoked rainbow trout platter: cucumber pickles, red onion, lemon, sour cream, capers

Fall & Winter dip selections

Grilled and roasted winter vegetables

Braised beef short rib pots: pearl onions, carrots, bacon lardons, beef jus

Roast chicken platter: thighs, legs, & breasts roasted & carved, served with creamy spinach

Savoury brioche bread pudding: gruyère and sweet onion sauce

Dessert platter: fruit, French pastries, cookies, sweets, candies, macarons

Kettle Chips (serves 10-15) House made crispy kettle chips, sea salt	\$10
Soft Pretzel Sticks (serves 10-15) Russian mustard, Dijon mustard, yellow mustard	\$25
Individual Fry Boxes (serves 15) Tomato ketchup	\$35
Poutine Bar (serves 10-15) Fresh cut fries, shredded braised beef, beef jus, cheese curds, scallions, bacon bits	\$45
Nacho Bar (serves 10-15) Corn chips, grilled chicken, warm queso, scallions, fresh salsa, sour cream	\$45
Soft Taco Bar (serves 10-15) Braised beef, fresh salsa, sweet pickled onion, feta cheese, shredded lettuce, lime	\$55
Chili Bar (serves 10-15) Beef or vegetarian chili, cheddar, scallions, bacon, tomato, potato chips, sour cream	\$55
Pulled Chicken Sliders (serves 15) Sweet and sour coleslaw, cucumber pickles, house BBQ sauce, mini pretzel bun	\$55
House Made Donuts (serves 10-15) Served warm, honey buttermilk glaze	\$35
Dessert Board (serves 10-15) Fruit, French pastries, cookies, sweets, candies, macarons	\$55

General Information and Frequently Asked Questions

Minimum Numbers

Windermere Manor requires a minimum of 80 guests for a Friday or Saturday event from April to December. This minimum also applies to Sunday's of holiday weekends. If you are planning on having an event with less than 80 guests we are more than happy to accommodate you on a Sunday of a regular weekend, a weekday or anytime from January through March. In some cases we can make exceptions however generally there is an 80 person minimum on the Grand Hall area.

Maximum Numbers

For a formal sit down dinner (either plated or buffet), Windermere Manor can accommodate up to a maximum of 120 guests. Maximum capacity seating includes tables in The Grand Hall, Balcony and Atrium. In order to keep your dining tables limited to The Grand Hall and Balcony you will want to keep your numbers around 100 guests.

If you are hosting a Gala Cocktail Reception, Windermere Manor can accommodate up to a maximum of 150 guests.

Rental Fees

Windermere Manor currently charges a rental fee of \$1500.00 for all Wedding Receptions. The rental fee includes exclusive use of The Grand Hall, Balcony, Atrium, Outdoor Patio (patio furniture during the warmer months), Bar and Lounge Area as well as anywhere on the grounds for pictures. If you are also hosting your Wedding Ceremony on site at Windermere Manor the rental fee is \$1800.00. The Windermere Manor rental fee will be confirmed upon enquiry and includes setup, clean-up, tableware, linens, wait staff and bartenders.

SOCAN Fee and RE:SOUND Fee

If you are planning on having a DJ you will be required to pay the SOCAN fee OF \$63.49+HST as well as Re:Sound Fee of \$26.63+HST. These are per-event fees that will be applicable to your event and be added to your event order.

For more information regarding SOCAN you can visit their website at www.socan.ca. For more information regarding Re:Sound you can visit their website at www.resound.ca

If a DJ is not arranged and you decide to provide your own sound system and music an AVLA license agreement is required in addition to the SOCAN and Re:Sound. This can be obtained by going to www.connectmusic.ca

Hotel Rooms and Guest Room Blocks

The Windermere Manor provides you with a complimentary suite for your wedding night for the two of you (for weddings based on 80 people and up). Upon booking, The Windermere Manor is more than happy to block up to 20 rooms/suites for you and your guests (pending availability). Your guests will be offered a special wedding rate which will be confirmed early in the year of your wedding. Your guests will be required to call in to make their own reservations. The rooms will be held until one month prior to your wedding, at which time any rooms that have not been reserved by your guests will be released back for general sale.

It is important to secure your bedroom block when booking your wedding date. If you pass up on the opportunity there is no guarantee there will be bedrooms available to you after that point.

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Early Check-In

The Windermere Manor's check-in time is 3:00 p.m. If you have an early ceremony and you would like a room we suggest you book the night before, a request can be made for an early check in but not guaranteed. Unfortunately because our checkout time is 11:00 a.m. we cannot guarantee an early check-in for you or your guests. The front desk would be more than happy to store any items for you and your guests until the rooms are ready.

Menu Selections and Final Numbers

If you choose to have a plated dinner, you may select up to two entrée choices. Windermere Manor suggests you include the different entrée choices with an area for your guest's name on your reply cards. You will be required to provide a place card for each guest with a symbol on the front (or a different colour) to indicate what your guest has pre-chosen. You will meet with Windermere's Wedding Coordinator about 6-8 weeks prior to your wedding at which time you will provide your final menu selections and details. Your final numbers are due 5 business days prior to your event.

The Windermere Manor will supply all food and beverage items, with the exception of wedding cakes and cupcakes.

Children's Meals

The Windermere Manor is happy to provide a complimentary meal to children under 5 years old. Children between the ages of 6 – 12 year old will pay 60% of the adult entrée price. The children are able to have a children's meal (such as chicken fingers and fries) or the same meal you have selected for the adults.

Vegetarian Options and Dietary Restrictions

Our Chef is more than happy to accommodate any of your guests that have specific dietary restrictions. We recommend that your reply cards offer your guests a spot to note if they have any allergies or restrictions.

The Bar

It is possible to offer either a Host, Host/Ticket or Cash bar or a combination of both if you prefer (host bar following the ceremony and a cash bar following dinner). A host bar estimate is based on one drink per person per hour and a standard bar includes domestic beer and standard liquor. It is also possible to offer your guests additional drink options as indicated on the bar list. Another option is to offer your guests complimentary drink tickets. The Windermere staff usually place these under the coffee cup of each guest for you. Following dinner your Master of Ceremonies would announce that the tickets are available for use at the bar.

Provincial Liquor Laws do not permit the service of alcoholic beverages prior to 11:00 a.m. Monday to Sunday. All alcoholic beverage service will cease at 1:00a.m. at Windermere Manor.

Host Dinner Wines

Dinner wines will be served to your guests once dinner service has begun. The wine estimate is based on 2 glasses per person with a yield of 5 glasses per bottle. The Windermere Manor's wine list is not exclusive. If you prefer a wine not listed it is possible to advise the Wedding Coordinator what you would like to serve and we would be more than happy to check availability and price for you.

Deposits and Payments

The Windermere Manor requires a \$1,000.00 non – refundable deposit to confirm your booking along with your signed contract. Based on the details provided to the Wedding Coordinator at the finalization meeting, you are required to pay 50% of your estimated total 30 days prior to your event. The remaining balance is due 14 days prior. All of these details are outlined in your original contract with terms & conditions upon booking of your event.

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Decorations

The Windermere Manor doesn't have any decorations available for use onsite. You are welcome to decorate the Grand Hall or have a decorator come in on the day of the wedding and setup any items you would like; the timing for this is based on availability. As the Windermere Manor is an old building with lots of wood we ask no nails, screws or tape be used in any way that will damage the property. Votive candles in a glass holder are preferred on the tables but tea light candles in a holder or pillar candles in a hurricane vase are also acceptable. Please check with the Wedding Coordinator if you have any additional questions regarding decorating. Access to the Grand Hall for set up is confirmed 1 week prior to your wedding by the Wedding Coordinator.

The Grand Hall Fireplace

The Grand Hall fireplace is functional and is in operation from October to April (pending weather). During the warmer months we suggest filling the fireplace with pillar candles (6 – 12 varying in size) - hurricane vases are not required. This way the fireplace is still being used without creating any heat. We are happy to place your candles in the fireplace for you. * The small fireplace in the bar lounge area is not in operation but again you may choose to provide pillar candles.

Item Drop Off and Setup

Your wedding cake and any fresh floral arrangements are to be delivered the day of your wedding. Please have your florist, baker or decorator contact Windermere directly to set-up timing. Non-perishable items (such as favours, place cards, guest book, seating plan etc.) can be dropped off the day prior to your wedding the timing would be organized with your wedding coordinator prior to delivery. Set-up and decorating specifics for the items dropped off will be discussed at your finalization meeting 6 weeks prior to your wedding or as things arise. The Windermere Manor will assist with the setup of most of your items on your wedding day. We suggest that if you have items that are more intricate and time consuming to setup, that you delegate someone in your wedding party to set these up for you.

Wedding Rehearsal

If you are having your ceremony onsite and would like to have a wedding rehearsal, the Windermere Manor will be happy to arrange a suitable time with you at your finalization meeting. If your Officiant is not able to attend the rehearsal, either the Wedding Coordinator or one of the Banquet Managers will be happy to guide you through the rehearsal. There is no fee to have a rehearsal and the location of the rehearsal is confirmed the week of the rehearsal.

Brunch the following morning

If you would like to have brunch with your guests the following morning Windermere Manor has a number of options depending on the number of guests and what you would like to offer. Guests staying overnight in the hotel receive a voucher for our complimentary breakfast. These vouchers for the complimentary breakfast are not allowed to be used towards any other Brunch or Breakfast menu. The Wedding Coordinator will be able to discuss the options at your finalization meeting. There is no room rental fee for your brunch.

Appointments and Touring Windermere Manor

In order to serve you better we require that you make an appointment to tour Windermere Manor. We are frequently booked for meetings, dinner, social events and weddings and if you just stop by to take a look you might not have an opportunity to view the Grand Hall. When you make an appointment you are also guaranteed that someone will be available to show you around Windermere Manor and answer your questions.

If you have additional questions please don't hesitate to contact Windermere Manor's Wedding Coordinator at any time.

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