



# THE WATERSIDE INN



*Wedding Packages*

*2011*



*River Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Wild Forest Mushroom Purée***

*goat cheese crumbles*



***Herb Crusted Chicken Supreme***

*mashed potato, French beans, medium top carrots,  
red & yellow peppers, thyme jus*



***Vanilla Crème Brûlée***

*seasonal berries, mint*

***Freshly Brewed Coffee or Tea***

***\$95.00 per person***

*Personalized Printed Dinner Menus*

*Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,*

*Sparkling wine & strawberries delivered at midnight and*

*breakfast the following morning*

*Complimentary Gourmet Sample Dinner*

*Complimentary Gold or Silver Charger Plates for the Head Table*

*Complimentary Audio-Visual Equipment (Limited)*

*Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity*

*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



*Marina Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Baby Arugula, Baby Spinach, Frisée***  
*brie fritters, Kressi vinaigrette*



***Chicken Supreme stuffed with Goat Cheese & Peppers***  
*scalloped potatoes, buttered carrots, French beans,  
baby bok choy, rosemary jus*

*or*

***Lemon, Panko & Herb Crusted Salmon***  
*French beans, sticky purple rice,  
coriander yogurt sauce*



***Dark Chocolate Tartufo***  
*strawberry coulis, marinated strawberries*

***Freshly Brewed Coffee or Tea***

***\$99.00 per person***

*Personalized Printed Dinner Menus  
Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,  
Sparkling wine & strawberries delivered at midnight and  
breakfast the following morning  
Complimentary Gourmet Sample Dinner  
Complimentary Gold or Silver Charger Plates for the Head Table  
Complimentary Audio-Visual Equipment (Limited)  
Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



*Harbourfront Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Chef's Choice Hot Hors D'oeuvres and Cold Canapés***

*OR*

***Summer Greens***

*crumbled goat cheese, grilled peppers, balsamic vinaigrette*

*OR*

***Chicken Supreme stuffed with Goat Cheese & Peppers***

*scalloped potatoes, buttered carrots, French beans,  
baby bok choy, rosemary jus*

*or*

***Lemon, Panko & Herb Crusted Salmon***

*French beans, sticky purple rice,  
coriander yogurt sauce*

*OR*

***Cassata Ice Cream Tart***

*assorted berries, raspberry coulis*

***Freshly Brewed Coffee or Tea***

***\$110.00 per person***

*Personalized Printed Dinner Menus*

*Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,*

*Sparkling wine & strawberries delivered at midnight and  
breakfast the following morning*

*Complimentary Gourmet Sample Dinner*

*Complimentary Gold or Silver Charger Plates for the Head Table*

*Complimentary Audio-Visual Equipment (Limited)*

*Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity*

*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### *Lakeshore Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

#### ***Chef's Choice Hot Hors D'oeuvres and Cold Canapés***



***Carrot & Ginger Puree***  
*cinnamon crème fraîche*



***Spinach Salad***  
*wild mushrooms, crisp croutons, apple julienne, raspberry vinaigrette*



***Chicken Supreme stuffed with Goat Cheese & Peppers***  
*scalloped potatoes, buttered carrots, French beans,  
baby bok choy, rosemary jus*

*or*

***Lemon, Panko & Herb Crusted Salmon***  
*French beans, sticky purple rice,  
coriander yogurt sauce*



***Dark Chocolate Tartufo***  
*strawberry coulis, marinated strawberries*

***Freshly Brewed Coffee or Tea***

***\$118.00 per person***

*Personalized Printed Dinner Menus  
Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,  
Sparkling wine & strawberries delivered at midnight and  
breakfast the following morning  
Complimentary Gourmet Sample Dinner  
Complimentary Gold or Silver Charger Plates for the Head Table  
Complimentary Audio-Visual Equipment (Limited)  
Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### *Port Credit Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

#### **Antipasto Bar**

*assorted Italian bread platter & dips  
prosciutto, coppacola, mortadella, bocconcini cheese  
kalamata olives, grilled Mediterranean vegetables, barrelled feta cheese  
tomato & basil bruschetta  
herb marinated grilled calamari  
white wine & herb steamed PEI mussels  
shrimp cocktail, cocktail sauce*



#### **Penne Pasta**

*vodka rose tomato sauce, green basil*



#### **Seared Chicken Supreme, Veal Strip loin Steak**

*forest mushroom risotto cake, seasonal vegetables, red wine jus*



#### **Coffee Semifreddo**

*almond biscotti, coffee sauce*

#### **Freshly Brewed Coffee or Tea**

**\$125.00 per person**

#### *Personalized Printed Dinner Menus*

*Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,  
Sparkling wine & strawberries delivered at midnight and  
breakfast the following morning  
Complimentary Gourmet Sample Dinner  
Complimentary Gold or Silver Charger Plates for the Head Table  
Complimentary Audio-Visual Equipment (Limited)  
Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



## *Waterside Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

### ***Chef's Choice Hot Hors D'oeuvres and Cold Canapés***

*or*

***Potato & Leek Purée***  
*chive sour cream*

*or*

***Heirloom Red Tomato, Fresh Mozzarella***  
*green basil, balsamic syrup*

*or*

***Pomegranate Granite***

*or*

***Filet Mignon***  
*blue cheese crusted, dauphinoise potato, seasonal vegetables, rosemary jus*  
*or*

***Prime Rib of Beef***  
*silky mashed potato, medley of seasonal vegetables*

*or*

***Individual Cheese Cake***  
*assorted seasonal berries, raspberry coulis*

***Freshly Brewed Coffee or Tea***

***\$135.00 per person***

*Personalized Printed Dinner Menus  
Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00 noon Check In,  
Sparkling wine & strawberries delivered at midnight and  
breakfast the following morning  
Complimentary Gourmet Sample Dinner  
Complimentary Gold or Silver Charger Plates for the Head Table  
Complimentary Audio-Visual Equipment (Limited)  
Discounted Room Rates for Guests*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



## Customize Your Own Menu

### Cocktail Reception Options

#### *Antipasto Bar*

*assorted Italian bread platter & dips  
prosciutto, coppacola, mortadella, bocconcini cheese  
kalamata olives, grilled Mediterranean vegetables, barrelled feta cheese  
tomato & basil bruschetta  
herb marinated grilled calamari  
white wine & herb steamed PEI mussels  
shrimp cocktail, cocktail sauce*  
**\$18.00 per person**

*Chef's Selection Passed Hot Hors D'oeuvres  
& Cold Canapés*  
**\$11.00 per person**

### Soups

*Roma Tomato Bisque  
basil crème fraîche*

*Carrot & Ginger Purée  
cinnamon crème fraîche*

*Wild Forest Mushroom Purée  
goat cheese crumbles*

*Potato & Leek Purée  
chive sour cream*

*Zucchini & Pesto Soup  
garlic croutons*

*Tuscan Onion Soup  
parmesan crouton, scallions*

*Moroccan Chick Pea Soup  
fresh coriander*

### Deluxe Soups (add \$2.00)

*Lobster Bisque  
lentil du pay soup*

*Saffron Spiced Seafood Chowder  
baby clams*

*Duck Consommé  
smoked duck, red beets*

*Corn & Crab Bisque*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### Salads

*Baby Arugula, Baby Spinach & Frisée*  
*brie fritters, Kressi vinaigrette*

*Garden Greens*  
*crumbled goat cheese, grilled peppers, balsamic dressing*

*Spinach Salad*  
*wild mushrooms, crisp croutons, apple julienne, raspberry vinaigrette*

*Summer Greens*  
*toasted pecans, pepper julienne, lemon vinaigrette*

*Romaine Hearts*  
*crisp bacon, shaved parmesan, creamy roasted garlic dressing*

*Boston Bibb*  
*radicchio, grapefruit segments, strawberries, strawberry vinaigrette*

### Appetizers

*House Applewood Smoked Salmon*  
*cucumber jicama claw, capers*

*Heirloom Red Tomato*  
*fresh mozzarella, green basil, balsamic syrup*

*Seafood Plate*  
*smoked salmon, Canadian snow crab salad,  
poached shrimp, horse radish emulsion, cucumber jello, smoked tomato aioli*

*Jumbo Black Tiger Shrimp*  
*apple & fennel slaw, coriander yogurt*

*Spinach and Ricotta Cannelloni*  
*gorgonzola cream sauce*

### Intermezzo

*Pomegranate Granité*

*Lemon Granité, Raspberry Granité*

*Passionfruit Granité, Champagne Granité*

### Pasta Course

*Cheese or Veal Tortellini*  
*Choice of Pesto, Cream or Tomato sauce*

*Penne Pasta*  
*vodka rose sauce, green basil*

*Prices are subject to applicable taxes & gratuity*  
*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### Entrées

#### *Grilled Aged New York Steak*

*forest mushrooms, skillet braised vegetables, grenadine onion marmalade, tarragon jus*

#### *Filet Mignon*

*crusted with blue cheese, dauphinoise potato, seasonal vegetables, rosemary jus*

#### *Prime Rib of Beef*

*silky mashed potato, medley of seasonal vegetables*

#### *Oven Roasted Cornish Hen*

*stuffed with purple rice, wild mushrooms, medium top carrots  
French beans, smoked onion jus*

#### *Baked Chicken Supreme*

*stuffed with goat cheese & peppers, scalloped potatoes, buttered carrots, French beans,  
baby bok choy, rosemary jus*

#### *Seared Halibut*

*wild rice potato cake, wok fried vegetables, lemon yogurt emulsion*

#### *Lemon, Panko & Herb Crusted Salmon*

*French beans, sticky purple rice, coriander yogurt sauce*

#### *Herb Crusted Chicken Supreme*

*mashed potato, French beans, medium top carrots, red & yellow peppers, thyme jus*

### Deluxe Entrées

#### *Seared Chicken Supreme & Veal Strip loin Steak*

*forest mushroom risotto cake, seasonal vegetables, red wine jus*

#### *Grilled Filet Mignon & Jumbo Tiger Shrimp*

*potato dauphinoise, buttered carrots, French beans, red peppers, tomato jam*

### Vegetarian Entrées

#### *Spinach & Ricotta Cannelloni*

*fire roasted tomato sauce, red peppers, grana padano cheese*

#### *Butternut Squash Ravioli*

*blue cheese cream sauce, grilled vegetables*

#### *Wild Mushroom & Beet Risotto*

*assorted vegetables, red pepper emulsion*

#### *Spinach Gnocchi*

*roasted cherry tomatoes, grilled peppers, tomato basil emulsion*

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### Carving Station

#### *Carved Lamb Leg with Herb Honey Garlic Crust*

*hummus, tzatziki & pita bread*

**\$160.00 (serves 25 guests)**

#### *Slow Roasted Prime Rib of Beef*

*sundried tomato baguette, horseradish, assorted mustards & natural jus*

**\$380.00 (serves 25-30 guests)**

#### *Roasted Whole Beef Tenderloin*

*rosemary potato breads, pink peppercorn, gorgonzola butter*

**\$360.00 (serves 18-20)**

#### *Cold House Smoked Salmon*

*maple brown sugar glaze, red onion marmalade, toasted pumpernickel rounds, dill yogurt*

**\$270.00 (serves 25)**

#### *Clove Studded and Blossom Honey Glazed Ham*

*seed mustard sauce, assorted gourmet breads*

**\$260.00 (serves 30)**

#### *Slow Roasted Hip of Beef*

*garlic baguette, forest mushroom jus*

**\$740.00 (serves 100)**

### Children's Menu Options

*Chicken Fingers and Fries*

*Grilled Cheese Sandwich and Fries*

*Personal Pepperoni Pizza*

*Penne Pasta with Tomato Sauce*

**\$20.00 per child**

***\*all entrees above also include a starter salad and ice cream dessert\****

*Prices are subject to applicable taxes & gratuity*

*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### *Desserts*

*Dark Chocolate Tartufo*  
*strawberry coulis, marinated strawberries*

*Vanilla Crème Brûlée*  
*seasonal berries, mint*

*Cassata Ice Cream Tart*  
*assorted berries, raspberry coulis*

*Coffee Semifreddo*  
*almond biscotti, coffee sauce*

### *Deluxe Desserts (Add \$3.00)*

*Individual Cheese Cake*  
*assorted seasonal berries, raspberry coulis*

*Lemon Curd Tart*  
*citrus reduction, farmhouse cream, mint*

*Selection of Gelato in a Brandy Snap Basket*  
*raspberry coulis*

*Individual Apple Lattice Tart*  
*crème anglaise, vanilla ice cream*

*Tiramisu Chocolate Tulip Cup*  
*mocha anglaise, berries*

### *Upgrade Your Bar*

*Upgrade our premium bar package by including upgraded house wine options  
and adding one of the options below:*

*3 premium liqueurs*

*or*

*2 premium liqueurs and 1 deluxe brand spirit*

***\$10.00 per person***



### Reception Menus

Sushi and Sashimi platter	\$3.50 per piece
Marinated Vegetable Antipasto and Feta	\$8.00 per person
Assortment of Italian Cured and Deli Meats	\$6.00 per person
Fresh Cut Crudités with Home-made Dips	\$6.50 per person
Domestic and International Cheese Selection	\$10.50 per person
Medley of Fresh Sliced Seasonal Fruit	\$9.00 per person
Poached Shrimp Tower with Cocktail Sauce	\$6.00 per person

### Hot Hors D'oeuvres

Brochette of Beef in Teriyaki Sauce	\$33.00 per dozen
Mini Brioche Hamburgers	\$36.00 per dozen
Grilled Lamb Chops	\$36.00 per dozen
Deep Sea Scallops Wrapped in Bacon	\$38.00 per dozen
Shrimp Spring Roll	\$35.00 per dozen
Vegetable California Rolls	\$31.00 per dozen
Canadian Snow Crab Cakes	\$33.00 per dozen
Chicken Satay with Peanut Sauce	\$33.00 per dozen
Spanakopita	\$31.00 per dozen
Coconut Shrimp	\$36.00 per dozen

### Cold Canapés

Vegetable California Rolls	\$35.00 per dozen
Black Figs, Goat Cheese Brûlée	\$33.00 per dozen
Smoked Salmon with Dill Cream Cheese, Capers	\$31.00 per dozen
Prosciutto Wrapped Asparagus	\$33.00 per dozen
Oysters on the Half Shell	\$36.00 per dozen
Smoked Chicken in a Mini Pita	\$32.00 per dozen
Lemon Spiced Hummus on Cucumber Ring	\$31.00 per dozen
Stuffed Dates filled with Goat Cheese and Pancetta	\$30.00 per dozen
Gazpacho Shooter, Prosciutto Straw	\$31.00 per dozen
Calabrese, Cherry Tomato, Basil Leaf	\$31.00 per dozen

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



### *Late Night Offerings*

#### **Late Night Delight**

*assortment of gateaux, mousses & tarts  
assorted French pastries  
domestic & imported cheese platter, gourmet crackers  
fresh sliced fruit & berries  
**\$13.00 per person***

#### **Chocolate Fountain Buffet**

*white & dark chocolate fountains  
seasonal fruit bowls for dipping  
mini biscotti, marshmallows  
**\$11.00 per person***

#### **Late Night Indulgence**

*domestic & imported cheese platter, gourmet crackers  
assorted finger sandwiches  
vegetable spring rolls  
BBQ chicken drumsticks  
assortment of oven baked cookies  
fruit skewers, yogurt dip  
**\$18.00 per person***

#### **Late Night Seafood**

*shrimp cocktail, cocktail sauce  
white wine & herb steamed PEI mussels  
fried calamari rings, Thai dressing sauce  
Canadian snow crab cakes, caper mayonnaise  
**\$19.00 per person***



## *Before & After*

### **Perfect Ending Breakfast**

**Treat your guests to a gourmet breakfast the morning after your wedding**

*freshly squeezed orange, grapefruit & cranberry juices*

*fresh baked pastries, croissants, assorted fruit muffins*

*bacon, country sausage, scrambled eggs*

*Belgian waffles, apple compote, maple syrup*

*medley of fresh cut seasonal fruits*

*assorted jams, preserves, honey & butter*

*freshly brewed dark roast coffee & premium teas*

**\$16.00 per person**

### **Bridal Shower Afternoon Tea**

*a choice of loose-leaf teas*

*fresh scones & clotted cream*

*finger sandwiches*

*goat cheese & bacon tarts*

*petit fours, butter cookies*

*berries & whipped cream*

**\$29.00 per person**

### **Rehearsal Dinner Buffet**

*hearts of romaine, shaved asiago, croutons, garlic dressing*

*tortilla chips, warm cheese sauce, sour cream, salsa*

*vegetable spring rolls*

*BBQ chicken drumsticks*

*assortment of oven baked cookies*

*fruit skewers, yogurt dip*

**\$25.00 per person**

### **Wedding Room Blocks**

*host your guests in style*

*our elegantly appointed rooms feature antique furniture,*

*Persian rugs and private balconies*

*map cards available with hotel information for your invitations*

**rates starting at \$169.00 per night**

*subject to applicable taxes*

*Prices are subject to applicable taxes & gratuity*

*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



## *Frequently Asked Questions*

**Is there a sample menu tasting offered?**

*Yes, complimentary after you've confirmed your wedding.*

**Is home-made traditional baking permitted?**

*Yes, however it is limited to specialty baking added to the sweet table.*

**What is your maximum capacity with reception and dance floor?**

*We can comfortably accommodate 250 people.*

**How many events are going on at the same time?**

*One – yours!*

**Is there a rental charge for the facilities?**

*No!*

**Can you accommodate a ceremony onsite and what is the fee for it?**

*Yes we can! We can set one section of our ballroom theatre style to accommodate up to 150 guests for the ceremony. The ceremony fee is \$500.00 plus GST. We provide a white runner and table for signing.*

**How many hours is the room available?**

*Typically we reserve the room from 5pm - 1am. If you envision something different in terms of timing, please discuss it with our Catering Sales Manager.*

**What is your required deposit?**

*A \$2,000.00 non-refundable deposit is required upon signing the contract. We also require a \$500 damage deposit upon signing; however this is refundable after your event assuming no damage is done to the property.*

**What is the per hour cost of bartender & servers**

*The bartender and servers are all included in package prices.*

**What is the dress code of bartenders & servers?**

*Our professional wait staff is dressed in black pants, white shirt and black vest.*

**May I bring in a caterer?**

*No, our extraordinary team of Chef's will prepare all of the food for your event.*

**May I provide the wine or liquor?**

*No, we do have several house wines or a very extensive Wine Spectator Award of Excellence Wine List that you may select from.*

**May I bring in a wedding cake and is there a cake cutting fee?**

*Certainly, we have some supplier suggestions to assist you. Cake cutting is included in the package.*

**Is there a discount for weddings booked for a Friday or Sunday evening in the ballroom?**

*Yes! Weddings booked for a Friday or Sunday evening in will receive complimentary hors d'oeuvres and 10% off the package price before taxes and gratuities.*

**Is there a fee for setting up and dismantling?**

*No!*



**Are there a minimum number of people required to book a wedding package?**

*A minimum of 100 people is required for a Saturday wedding in the high season (May through October). There is no minimum required for Friday or Sunday weddings, nor in the off-season (November through April).*

**What are the cancellation terms?**

*A cancellation fee may be charged to you and payable upon demand if you cancel all or part of your event after signing our confirmation form. The fee is based on banquet pricing in effect at the time notification of cancellation is received in writing by The Waterside Inn. These amounts are due as liquidated damages and not as a penalty. The following schedule applies:*

<u>Notification of cancellation prior to the scheduled date of your wedding</u>	<u>% of Estimated Revenue Rentals and, or Labour Fees</u>
<i>0-30 days</i>	<i>100%</i>
<i>31-60 days</i>	<i>50%</i>
<i>61-90 days</i>	<i>25%</i>

*Should the Waterside Inn be able to re-book the space on the same date with another party with a comparable function, all or a portion of the cancellation fee may be refunded accordingly.*

**Do I need to rent: Tables & Chairs, Plates, Cutlery, Glassware, Serving Trays?**

*No, we include all of these items.*

**Do I need to rent: Table Linens, Napkins, and Chair Covers?**

*The Waterside Inn supplies all white tablecloths and napkins. We are happy to recommend our preferred linen vendor to you, should you wish to bring in additional linen. Of course, specialty linens and chair covers are at your own cost.*

**Is there a bridal/change room available and is there a fee?**

*A deluxe fireplace suite with king bed is included in our package for the Bride and Groom. We offer an early check in of 12:00pm noon for this suite on the day of the wedding.*

**Do you provide a DJ, Limo, Decorations, Flowers, etc?**

*We do have a list of suppliers that we have worked with; however, you will arrange these items on your own through the supplier of your choice.*

**Are taxes and gratuity included in your prices?**

*No, package prices are subject to all applicable taxes and 16% gratuity.*

**Are there any other fees or charges I should know about?**

*We are required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees for any function that has a Disc Jockey or live entertainment. Charges, although subject to change, are currently as follows:*

<i>SOCAN FEES</i>		<i>AMT</i>	<i>GST</i>	<i>TOTAL</i>
<i>Less than 100 ppl</i>	<i>No dancing, with music</i>	<i>\$20.56</i>	<i>\$1.03</i>	<i>\$21.59</i>
<i>Over 100 ppl</i>	<i>No dancing, with music</i>	<i>\$29.56</i>	<i>\$1.48</i>	<i>\$31.04</i>
<i>Less than 100 ppl</i>	<i>With dancing</i>	<i>\$41.13</i>	<i>\$2.06</i>	<i>\$43.19</i>
<i>Over 100 ppl</i>	<i>With dancing</i>	<i>\$59.17</i>	<i>\$2.96</i>	<i>\$62.13</i>



THE WATERSIDE INN

## Wedding Suppliers & Services

Please find below a limited listing of preferred suppliers of The Waterside Inn.

### Invitations

Oakville Paper Boutique  
905-815-0122  
[www.oakvillepaper.com](http://www.oakvillepaper.com)

Weddings by Wave  
416-729-WAVE (9283)  
[www.weddingsbywave.ca](http://www.weddingsbywave.ca)  
\*plus limousines & DJs\*

### Florists

Tolyn Designs  
416-357-8469  
[www.tolyn designs.com](http://www.tolyn designs.com)

Westdale Florist  
905-270-6681  
[www.westdaleflorist.ca](http://www.westdaleflorist.ca)

Boeket Floral Boutique  
416-259-7487

### Decor & Event Rentals

Décor with Grandeur  
905-569-9741  
[www.decorwithgrandeurinc.com](http://www.decorwithgrandeurinc.com)

### Guestroom Decor

A Night of Romance  
647-449-6720  
[www.anightofromance.ca](http://www.anightofromance.ca)

### Ballroom Dance

Watts School of Dance  
905-62-WATTS  
[wattsschoolofdance@rogers.com](mailto:wattsschoolofdance@rogers.com)

### Event Planning

Celebrations Event Planning  
905-849-8131  
Lorraine McMullan  
[celebrations@on.aibn.com](mailto:celebrations@on.aibn.com)

### DJ Services

MacMillan Entertainment Group  
905-615-8585  
[www.macmillangroup.com](http://www.macmillangroup.com)

MC Entertainment Services  
905-801-5606  
[www.mcentertainment.ca](http://www.mcentertainment.ca)

Star Productions  
416-219-8749  
[www.starproductions.com](http://www.starproductions.com)

### Musicians

The Westminster Ensemble  
Flute/Strings/Harp/Piano  
Douglas Nader 416-536-3240

Montage Music  
Flute/Piano/Guitar/Harp/String  
Laura Nashman 416-924-8180

Paul Hampson  
Classical Guitar  
905-580-7842

### Ministers

All Life's Milestones  
905-335-1500  
[www.alllifemilestones.on.ca](http://www.alllifemilestones.on.ca)

Kettle Creek Weddings  
519-670-0904  
[www.kcwayneandrosanne.com](http://www.kcwayneandrosanne.com)

### Wedding Cakes

Dessert Trends  
416-537-9696  
[www.desserttrends.ca](http://www.desserttrends.ca)

Iris Segal Cakes  
905-465-3729  
[www.iriscakes.com](http://www.iriscakes.com)

### Videographer

Masterpiece Video Productions  
416-953-1MVP  
Joe Mendes  
[masterpiecevideo@sympatico.ca](mailto:masterpiecevideo@sympatico.ca)

Studio Cabral  
416-588-8244  
Chris Cabral  
[info@studiocabral.com](mailto:info@studiocabral.com)  
\*photography & videography\*

### Photographers

Merrow Photography  
905-795-0214  
[www.dmerrowphoto.com](http://www.dmerrowphoto.com)

Anthony Parazo Photography  
416-948-9711  
[www.anthonyparazo.com](http://www.anthonyparazo.com)

Kostel Photo  
647-290-9060  
[www.kostelphoto.com](http://www.kostelphoto.com)

### Local Spas & Salons

Salon Dolce Vita  
905-278-5550  
[www.salondolcevita.com](http://www.salondolcevita.com)

221° Salon & Spa  
905-274-9554  
[www.221degrees.com](http://www.221degrees.com)

### Limousine

Luxury Coach  
416-746-5466  
[www.luxury-coach.com](http://www.luxury-coach.com)

L.A. Limos  
416-948-1010  
[www.lalimos.ca](http://www.lalimos.ca)





*The Waterside Inn  
would be honoured to be a part of  
your wedding!*

*For Further Assistance, Please Contact*

Marlene Barcelos  
Catering Sales Manager  
905-891-7770 ext. 7121  
mbarcelos@watersideinn.ca  
www.watersideinn.ca

