



DEERHURST

A SKYLINE RESORT

MUSKOKA



Wedding Menu Packages

*Administrative fee and HST extra; Pricing subject to change.



Your Perfect Celebration

The wedding reception is your time to share the joys of the day with family and friends. Relax and let Deerhurst's experienced culinary and banquet teams look after every detail of your wedding celebration with gracious hospitality. Our wedding food and beverage packages wrap up your evening's celebration in one easy per person price to make budgeting a snap. Or let us customize your dining experience to suit your unique tastes. We're here to make your wedding day perfect!

All Wedding Food & Beverage Packages Include:

- A dedicated resort wedding specialist to guide your event right from the initial planning stages through to overseeing every detail on your big day
- Cocktail reception, dinner and bar service as outlined in the package
- Complimentary food and wine tasting for the bride and groom (additional cost associated for additional tasting attendees)
- White table linens and napkins, standard tables, chairs, flatware and glasses
- Complimentary bottle of house wine (white or red) and chocolate dipped strawberries delivered to bride and groom's hotel room on the wedding night
- Complimentary dinner entrée for two vendors (i.e. DJ and photographer)

Administrative fee and HST is extra. Venue rental and guest accommodation priced separately.

*Administrative fee and HST extra; Pricing subject to change.



Wedding Packages

Muskoka

Wedding Package

- One-hour Cocktail Reception
 - Choice of 3 hors d'oeuvres
 - Standard brand bar
 - Soft drinks, juice, bottled water
- Three-Course Dinner
- House VQA Wine with Dinner (2 hours)
- Coffee and tea service
- Wedding cake service included as dessert option
- Bar service from 9pm – 1am
- Late Night Buffet – coffee and one food choice

Algonquin

Wedding Package

- One-hour Cocktail Reception
 - Choice of 4 hors d'oeuvres including premium items
 - Standard brand bar
 - Soft drinks, juice, bottled water
- Four- Course or Buffet Dinner with upgraded entrée choices
- House VQA Wine with Dinner (2 hours)
- Coffee and tea service
- Wedding cake service included as dessert option
- Bar service from 9pm – 1am
- Late Night Buffet – coffee and 2 food choices

Premium

Wedding Package

- One-hour Cocktail Reception
 - Choice of 5 hors d'oeuvres including premium items
 - Premium brand bar
 - Soft drinks, juice, bottled water
- Four- Course or Buffet Dinner with choice of amuse bouche or sorbet palate cleanser and upgraded and premium entrée choices
- Imported Wine with Dinner (2 hours)
- Coffee & tea service
- Wedding cake service included as dessert option
- Bar service from 9pm – 1am
- Late Night Buffet – coffee and 2 food choices including premium gourmet grilled cheese

Minimum – 50 people | Maximum – 500 people

*Administrative fee and HST extra; Pricing subject to change.



Wedding Packages

Bar Service

Bar service will be available from cocktail reception until 1am excluding the dinner period (2 hours) during which time wine service at the table will be available, and the bar will be closed.

Muskoka & Algonquin Wedding Packages

- **Beer:** Molson Canadian, Coors Light, Muskoka Brewery Cream Ale and Lager
- **House spirits 1oz:** Ballantines Scotch, Wisers Whiskey, Smirnoff Vodka, Beefeater Gin, Captain Morgans White Rum
- **Wine:** Peninsula Ridge Estate Un-oaked Chardonnay and Cabernet Sauvignon by the glass
- **Soft drinks, juice and bottled water**
- Note: Additional hour bar service to 2am – priced separately

Premium Wedding Package

- **Beer:** Molson Canadian, Coors Light, Muskoka Brewery Cream Ale, Lager, Detour and mad Tom, Heineken, Dos Equis and Sol
- **House spirits 1oz :** Chivas Regal 12 yr Scotch, Wisers Deluxe Whiskey, Absolut Vodka, Bombay Sapphire Gin, Captain Morgans White & Spiced Rum, Bacardi Dark Rum, Caesars
- **Wine:** Laurent Miquel Vineyards red and white wine, Languedoc Hills, France by the glass
- **Soft drinks, juice, Eska still and sparkling bottled water**
- Note: Additional hour bar service to 2am – priced separately

Sparkling Touch Add Cabert Prosecco Extra Dry service at the ceremony or reception for an additional cost



Wedding Packages Cocktail Receptions

All packages include:

- Carrot and celery sticks with ranch and hummus dips
- Canadian cheddar and brie cheese served with grapes, water crackers and flat breads

Selections are based on 3 pieces per person

Muskoka Wedding Package: Choose 3 hors d'oeuvre

Algonquin Wedding Package: Choose 4 hors d'oeuvre

Premium Wedding Package: Choose 5 hors d'oeuvre

Cold

- Smoked Salmon with Cream Cheese, Red Onion, and Capers on Pumpnickel
- Cambozola Cheese with Grapes, and Candied Pecans on Crostini
- Thai Spiced Cocktail Shrimp Salad Tartlets
- Grilled Chicken and Sundried Cranberry Waldorf Tartlet
- Brandy Marinated Atlantic Salmon with Oriental Slaw

Algonquin & Premium Package

additional choices:

- Roasted Beef Tenderloin with Celery Root
- Remoulade Ahi Tuna Tartar in Crisp Cucumber
- Lobster Tarts with Fennel Slaw

Hot

- Crab and Brie in Phyllo Pastry
- Spicy Chorizo Sausage Tarts
- Vegetarian Mushroom and Leek Turnovers
- Mini White Potato and Montreal Smoked Meat Poutine
- Moroccan Chicken Wrapped in Phyllo Pastry

Algonquin and Premium Package

additional choices:

- Mini Beef Wellington
- Whole Sea Scallops Wrapped in Bacon
- Mini Crab Cakes with Sriracha Mayo



Wedding Packages Buffet Dinner

Algonquin and Premium Wedding Packages only

Starters

- **Bread and Roll Display**
Viennas, calabrese, crusty rolls, and assorted flatbreads
- **Caesar Salad**
Freshly grated asiago cheese, homemade focaccia croutons
- **Three Chef's Choice Seasonal Salads**
- **Antipasto Platter**
Assorted cured meats, cheeses, marinated olives and grilled vegetables

Entrées

Select two of the following:

- **Mustard Rubbed Roasted Striploin of Beef**
Natural pan jus
- **Bacon Wrapped Turkey Tournedos**
- **Cranberry fruit chutney**
- **Espresso and Cinnamon Rubbed Pork Loin**
Peach and bacon chutney
- **Blackened Trout Fillet**
White bean, corn and chorizo succotash
- **Roasted Steelhead Trout**
Tomato and chive beurre blanc
- **Cedar Plank Maple Barbecue Cured Salmon Fillet**
Apple and beet slaw, citrus butter sauce
- **Jerk Marinated Grilled Chicken Breast**
Maple jus, fruit chutney
- **Barley, Wild Rice and Seafood Risotto**
Shrimp, crab, lobster, corn, cherry tomatoes, edamame, cranberries, pepitas, shellfish cream

Premium Wedding Package Additional Choices:

- **Roasted Ontario Turkey Breast** - additional cost
Corn and sage stuffing, pan gravy
- **Roast Prime Rib of Beef** - additional cost
Horseradish, mustard, pan jus
- **Cocoa Nib and Coffee Roasted Quebec Venison Loin with Cranberry jus** – additional cost

Vegetarian Entrée

- **Chef's choice of vegetarian entrée is included in both buffet packages.**

Starch and seasonal vegetables will be prepared based on your entrée choices.

Additional entrée selection for the entire group at an additional cost

Desserts

- **Fresh Seasonal Fruit with Chocolate Fondue**
- **Assorted Cakes, Pies and Tortes**
- **Freshly Brewed Regular and Decaffeinated Coffee**
- **Selection of International Teas**



Wedding Packages

Plated Dinner: Starters

Muskoka Wedding Package:

Choose 3 courses – soup or salad, entrée and dessert. Add soup or salad as a 4th course for an additional cost

Algonquin Wedding Package:

Choose 4 courses – soup, salad, entrée and dessert

Premium Wedding Package

Choose 4 courses – soup, salad, entrée and dessert plus Amuse Bouche (Chef's choice) or choice of sorbet palate cleanser.

Soups

- **Cream of Wild Mushroom Soup**
Roasted red pepper crème fraiche, truffled mushroom sauté, fresh herbs
- **Cream of Asparagus Soup**
Truffled mushroom sauté, roasted garlic crouton, fresh herbs
- **Leek and Potato Potage**
Chive oil, blue cheese crouton, crispy fried onions
- **Maple Roasted Butternut Squash and Apple Soup**
Toasted pepita, apple, bacon chutney

Premium Package – additional choice:

- **Lobster Bisque**
Brandy scented, avocado, crème fraiche, fresh cut chives

Sorbet

Premium Package - choose one:

- **Cassis Sorbet with Champagne**
- **Lime with Candied Ginger**
- **Lemon with Mandarin Vodka**

Muskoka and Algonquin Package: Add one sorbet choice for an additional cost

Salads

- **Garden Greens**
Heritage blend lettuces, cherry tomatoes, pickled beet tangle, goat cheese crouton, shallot and honey vinaigrette
- **Baby Romaine Lettuce Caesar Salad**
Creamy garlic dressing, crisp pancetta, steakhouse croutons, parmesan cheese, lemon
- **Boston Bibb, Romaine and Spinach Salad**
Maple candied pecans, pickled apples, dried cranberries, creamy feta dressing
- **Tomato Caprese Salad**
Grape, yellow and cherry tomatoes, bocconcini cheese, pickled red onion, frisée lettuce, cracked pepper, balsamic syrup, salsa verde

Premium Package – additional choice:

- **Tri-Colour Beet and Goat Cheese Salad**
Pickled golden, candy cane and purple beets, honey whipped chevre, candied hazelnuts, frisée, mandarin oranges, raspberry vinaigrette

Entrées – next page



Wedding Packages

Plated Dinner: Entrees

All packages: Choose one entrée. Add \$7.50/person for additional entrée selections, excluding dietary restrictions.

Muskoka, Algonquin and Premium Package:

- **Mushroom and Asiago Stuffed Supreme of Chicken**
Mashed maple roasted sweet potatoes, crispy onion, maple glaze, tarragon jus
- **Oven Roasted Skrei Cod**
Citrus scented couscous, stewed eggplant, pomegranate molasses orange butter sauce
- **Maple Glazed Arctic Char Fillet**
Roasted fingerling potatoes with double smoked bacon, stewed eggplant, sweet peppers, vanilla beurre blanc
- **Grilled 8oz Tenderloin of AAA Beef**
Yukon gold potato gratin, celeriac puree, port wine jus
- **Duo of 4 oz Bacon Wrapped Tenderloin and Braised Sirloin of AAA Beef**
Red skin mashed potatoes, everything crumble, butternut puree, horseradish jus

Algonquin and Premium Package – additional choices:

- **Prosciutto Wrapped Boursin Cheese Stuffed Supreme of Chicken**
Mashed maple roasted sweet potatoes, cabernet sauvignon jus
- **Horseradish Crusted 8oz Tenderloin of AAA Beef**
Yukon gold potato gratin, wild mushroom and braised beef cheek ragout

Premium Package – additional choice:

- **Duo of Grilled 6 oz Tenderloin of AAA Beef and Sautéed Garlic Shrimp Skewer**
Red skin mashed potatoes, red wine jus

Add: **Garlic Broiled Canadian Lobster Tail** - Additional cost

Vegetarian Entrées

All choices are vegan and gluten, nut and dairy free.
Choose one of the following for all your dietary guests:

- **Pakora Fried Portobello Mushroom Steak**
Warm quinoa and bean pilaf market vegetables, maple gastrique
- **Crispy Fried Tofu and Three Rice Risotto**
Brown, wild and Arborio rice, roasted corn, toasted pumpkin seeds, snap peas, wild mushrooms, sundried cranberries, market vegetables.
- **Warm Heirloom Tomatoes Stuffed with Butternut Squash Succotash**
Pepita crusted, bean ragout, roasted red pepper sauce

All entrees come with: **Buttered radish, baby carrot, asparagus, cherry tomato, French green beans, and cipolini onion**

Dessert (next page)



Wedding Packages

Plated Dinner: Dessert

All packages: Choose one dessert

Muskoka, Algonquin and Premium Package:

- **Wedding Cake Service**
Deerhurst kitchen will portion, plate and serve with mixed berry compote, freshly whipped cream
- **Maple Pecan and Cranberry Tart**
Chocolate espresso sauce, vanilla ice cream
- **Baked New York Cheesecake**
Mixed berry compote, chocolate fudge sauce, Pirouline wafer
- **Dark and White Chocolate Mousse Tower**
Macerated berries, raspberry coulis, chocolate straw

Algonquin and Premium Package – additional choice:

- **Passion-Fruit Curd Tart**
Caramel sugar, dulce de leche, raspberry ice wine coulis, raspberry sorbet

Premium Package only – additional choice:

- **Muskoka S'Mores**
Dark chocolate ganache bar, honey graham crumble, maple "marshmallow", fresh berries

All packages include:

- **Freshly Brewed Regular and Decaffeinated Coffee**
- **Selection of International Tea**



Wedding Packages Late Night

Late Night Buffet

All packages include one hour coffee and tea service

Muskoka & Algonquin Wedding Package:
Choose 1 item

Premium Wedding Package: Choose 3 items

Extra choices can be added for the price noted beside each item.

- **Kettle Chips and Popcorn with Assorted Seasonings and Dip, Pretzels and Louisiana Cajun Cocktail Mix** - Additional cost
- **Sweet Table of Deep Dutch Brownies, Cookies, Mini Cupcakes, Nanaimo Bars, Mini Maple Tarts and Fresh Fruit** - Additional cost
- **Sweet and Salty Fries** - Additional cost
French fries, sweet potato fries, Sriracha mayo, ketchup, seasonings, vinegar

Algonquin and Premium Package – additional choice:

- **Poutine** - Additional cost associated
P.E.I. fries, Northern Ontario Thornloe cheese curds, peppercorn gravy

Premium Package only – additional choice:

- **Grilled Cheese Bar** - Additional cost associated
Grilled cheese with brie and pear, classic aged cheddar grilled cheese, apple and smoked gouda grilled cheese, spiced kettle chips, ketchup, Sriracha mayo

Late Night Extras

The following choices are additional to all packages:

- **Gourmet Poutine** - Additional cost
Sautéed fingerling potatoes, sweet potato fries, bacon, Northern Ontario Thornloe cheese curds, green onions, wild mushrooms, peppercorn gravy
- **Flatbread Pizza (12x4" squares)** - Additional cost
Pepperoni, Hawaiian, vegetarian
- **Slider Burgers (1.5oz, 60 sliders)** - Additional cost
Caramelized onions, mustard, ketchup, relish
- **Pulled Pork Sandwiches (72 sandwiches)** - \$340*/tray
- **Deluxe Chocolate Fountain** | Additional cost
Marshmallows, graham crackers, strawberries, pineapple, melon, bananas, dried apricots, Pizilli maple wafers. Serves 100 guests.



Wedding Packages Enhancements

These options are additional to all packages:

Cocktail Reception Extras

- **Mediterranean Display** - Additional cost
Toasted pita points, grilled flatbreads, hummus, baba ghanoush, roasted red pepper
- **Antipasto** - Additional cost
Vine ripened tomatoes, baby bocconcini, marinated artichokes, Kalamata black olives, grilled vegetables, prosciutto, genoa salami
- **Quebec Cheese Board** - Additional cost
Dried fruit, salted gourmet nuts, seasonal fruit, water crackers, flat breads. *Serves 10 – 12 adults*
- **Ice Jumbo Cocktail Shrimp** | Additional cost
Cocktail sauce, Marie rose, lemon wedges
- **Montreal Smoked Meat Reubens** - Additional cost
Kosher dills, assorted mustards, sauerkraut, swiss cheese, reuben sauce, mini rye bread rolls
- **Iced Seafood Raw Bar** - Additional cost
Market fresh shrimp, marinated seafood salad, mussels, oysters, house cured and smoked fish displayed on crushed ice with traditional accompaniments of mignonette, cocktail sauce, lemons, horseradish, aioli, hot sauces

Children's Menu

Additional cost associated

- **Celery, carrot sticks, broccoli florets, cucumber, ranch dip**
- **Mini Kidz Caesar Salad**
- **Dessert of Vanilla and Chocolate Ice Cream with Fresh berries**

Choose one of the following entrées:

- **Homemade Mac and Cheese with steamed vegetables**
- **Chicken Fingers with Fries, plum sauce**
- **Penne noodles, tomato sauce, parmesan cheese, garlic bread, steamed vegetables**
- **Grilled Chicken Breast, Roasted potatoes, steamed vegetables**



Wedding Packages

Rehearsal Dinners

Deerhurst Backyard Barbecue

Additional cost associated (Minimum 25 guests)

- **Chef's Selection of Three Seasonal Salads**
- **Maple Barbecue Grilled Chicken Breasts**
- **Deerhurst Custom 8oz Beef Burgers**
- **Maple Glazed Oktoberfest Sausages**
Peppers, onions, buns, condiments, pickles, tomatoes, lettuce, barbecue sauce
- **Baked Potato Bar**
Sour cream, bacon, butter, scallions, feta, cheddar, sautéed mushrooms
- **Grilled Medley of Vegetables or Corn on the Cob** (seasonal)
- **Vegetarian Option: Grilled Vegetable and Tofu Skewers**
- **Watermelon Platter, Freshly Baked Fruit and Pecan Pies**
- **Freshly Brewed Regular and Decaffeinated Coffee and International Teas**

Eclipse Dining Room Table D'hôte

Additional cost associated (Maximum 50 guests)

- **Assorted Dinner Rolls**
- **Chef's Custom Amuse Bouche**
- **Soup of the Day or Selection of Fresh Garden Greens with Deerhurst Wildflower Honey Vinaigrette**
- **Choice of Chef-designed entrees to include: Beef. Fish or Seafood. Poultry and Vegetarian**
Chef's selection of starch and seasonal vegetables
- **Chef's Daily Dessert Creation**
- **Freshly Brewed Regular and Decaffeinated Coffee and International Teas**

Deerhurst Signature Barbecue

Additional cost associated (Minimum 25 guests)

- **Garlic Baguette**
- **Chef's Selection of Four Seasonal Salads**
- **Maple Cured Cedar Planked Salmon Fillet**
- **Herb Roasted Barbecue Cut Chicken**
Muskoka Cream Ale barbecue sauce
- **Spiced Pork Side Ribs**
Deerhurst spice blend, wildflower honey and roasted garlic sauce
- **Baked Potato Bar**
Sour cream, bacon, butter, scallions, feta, cheddar, sautéed mushrooms
- **Grilled Medley of Vegetables or Corn on the Cob**
- **Vegetarian Option: Grilled Vegetable and Tofu Skewers**
- **Watermelon Platter**
- **Freshly Baked Fruit and Pecan Pies**
- **Freshly Brewed Regular and Decaffeinated Coffee and International Teas**

The Antler Steakhouse 3-Course Table D'hôte Menu

Additional cost associated. *May – October (Maximum 16 guests for private room; maximum 35 guests for main dining room)*

- **Assorted Dinner Rolls**
- **Chef's Custom Amuse Bouche**
- **Selection of Seasonal, Locally Sourced Appetizers**
- **Choice of Chef-designed entrees to include: Beef, Fish or Seafood, Poultry and Vegetarian**
with Chef's selection of starch and seasonal vegetables
- **Pastry Chef's Daily Dessert Creation**
- **Freshly Brewed Regular and Decaffeinated Coffee**



Wedding Packages Breakfast

Breakfast options are additional to all packages.

Eclipse Breakfast Buffet

Additional cost associated

Eclipse Dining Room only

7:30am – 11:30 am Monday – Saturday

7:30am – 9:30am Sunday

(Private room may be arranged for breakfast buffet later Sunday based on 50 guest minimum)

- **Fresh Juices**

Orange, apple, ruby red grapefruit and cranberry juice

Cold Buffet

- Assorted breakfast pastries
- Selection of cereals, house blend toasted granola, oatmeal
- Fresh cut fruit, cottage cheese, chilled hard boiled eggs
- Low fat yogurt, cheese platter
- Fresh toast, honey, fruit preserves, marmalade

Hot Buffet

- Egg selection of the day
- Made to order omelets
- Pancakes or waffles with Muskoka maple syrup
- Breakfast potato of the day, bacon, sausages, baked beans,

Gluten free hot and cold breakfast specialties available upon request.

Eclipse Sunday Brunch

Additional cost associated

Eclipse Dining Room only

7:30am – 9:30am Sunday

Eclipse Sunday Brunch takes the weekend to a new level with a lavish mix of personalized indulgences, including:

- Made-to-order omelets
- Carving stations
- Oven-fresh baked pastries
- Charcuterie and cheese trays
- Shrimp, smoked salmon and trout
- Assorted salads
- Breakfast favourites – bacon, sausage, ham, eggs, Eggs Benedict, hash browns, baked beans, stewed apples, toast station, cereals and more
- Pancakes and waffles
- Local flavours including Deerhurst's homegrown maple syrup and honey treats.



Wedding Packages Catering Information

Taxes and Service Charges

A 18% taxable administrative fee and 13% HST is added to all food and beverage pricing and packages.

Beverage Information

Deerhurst Resort is responsible for the sale and service of alcoholic beverage directed by the liquor laws of Ontario. All alcohol at your event must be purchased through Deerhurst Resort. Guests of the wedding party may not bring their own alcohol into the area of service for your wedding. Sale of alcohol is permitted from 11 am to 2 am with last call being 1:30 am. Deerhurst Resort reserves the right to close the bar if guests are found to be intoxicated as to threaten our liquor license.

Outside Food and Beverage

Deerhurst Resort reserves the right to supply all food and beverage served within the resort and on resort property. To maintain the high standards the resort has set for food quality, Deerhurst Resort reserves the right to make menu changes/substitutions and cost adjustments based on availability of product and current market conditions.

In accordance with Health and Safety Regulations, leftover food from one event may not be reused at a later event nor food and beverage products be removed from the function space after an event to be consumed at a later time.

Deerhurst Resort requires all food and beverage that is consumed at your event to be supplied and prepared by Deerhurst Resort due to food safety protocol. Wedding cake and guest table chocolates are the only exceptions.

In the event you wish to supply your own wedding cake, Deerhurst can provide refrigeration one day prior of your event. Presentation plate ware – cake cutting utensils is the

responsibility of the wedding party. The unused portion of the wedding cake will be refrigerated at the end of the evening and will be stored for the following two days, then discarded if not picked up.

Special Meal Requests/Food Allergies

Please inform us of any guests in your group that have any food allergies, medical dietary sensitivities so that we can take the necessary precautions when preparing their meal. Please be aware that food prepared in our kitchens may contain or have been in contact with peanuts, nuts, seafood or other possible allergens. Therefore, we cannot guarantee a 100% allergy free environment.

We undertake to provide, upon request, full information about the ingredients in any of the items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives.

Should a request be made onsite for an alternative meal due to personal preference, dietary restriction and/or allergies, a vegetarian meal will be served and a charge of equivalent to your organized meal will apply in addition to your final guarantee number. The same appetizer and dessert will be served to the guest. If additional appetizer and/or desserts are required, additional charges will apply.

Function Guarantees

Seventy-two (72) hours prior to the function a final guarantee of the number of attendees is due to Deerhurst Resort. This guarantee will be the minimum of covers charged to the client. If this guarantee is not provided to Deerhurst Resort, the estimated number of attendees given



Wedding Packages Catering Information

(Continued)

will be used for billing. This policy is not designed to generate revenue for Deerhurst Resort; it is applied only as a means of protection against unrecoverable losses. The client releases Deerhurst Resort of any responsibility regarding the level of the service and the quantity of food prepared when the number of participants exceeds three percent (3%) of the guaranteed/estimated (whichever is applicable to the situation) number of attendees.

Audio/Visual, Power And Technology Services

PSAV, our preferred onsite supplier, provides full audio-visual and internet services. Contact the Conference Services Department for more information. All audio-visual services are quoted and invoiced separately by PSAV.

Deerhurst Staff Assistance

Banner Assistance: starting from \$50 per banner
Staff Assistance: \$40 per staff member per hour (3 hour minimum).

Postering and Decorations

Postering in the Lobby and Public Areas is prohibited without the Resort's specific authorization. Only professional made signs may be displayed. Nailing, stapling, taping and screwing into walls, ceilings or floors or any other materials that would damage the property are strictly prohibited. The client will be held responsible for any damages done to the premises, prior to, during or following a function, by his/her guests or by independent contractors on his/her behalf. Should additional clean-up of function space be required, above and beyond the norm, additional fees may be charged.

Socan, Re:Sound And Entertainment

All musical entertainment is subject to fees for SOCAN (Society of Composers, Authors and Music Publishers of Canada) & RE:SOUND (a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for the re-broadcast of their work) . SOCAN/RE:SOUND charges are based on room capacity authorized under the Resort's Liquor License. For instance, if a function with 95 guests attending are located in a function room that has a capacity of 301 – 500 people, the SOCAN charge is \$61.69 (without dancing) or \$123.38 (with dancing).
<http://www.socan.ca> <http://www.resound.ca>

Socan Fees

Capacity	Without Dancing	With Dancing
1 – 100 people	\$20.56	\$41.13
101 – 300 people	\$29.56	\$59.17
301 – 500 people	\$61.69	\$123.38
Over 500 people	\$87.40	\$174.79

Re:Sound Fees

Capacity	Without Dancing	With Dancing
1 – 100 people	\$9.25	\$18.51
101 – 300 people	\$13.30	\$26.63
301 – 500 people	\$27.76	\$55.52
Over 500 people	\$39.33	\$78.66

We're Here to Help

We're looking forward to helping create your perfect wedding celebration. If you have any questions, please reach out at:
1-800-461-6522 | weddings@deerhurstresort.com