



FRIDAY HARBOUR®
All Seasons Resort

SAY I DO
on the shores of Lake Simcoe

Wedding Packages



Why choose FRIDAY HARBOUR RESORT

Located on the shores of Lake Simcoe, Friday Harbour is Canada's upscale lifestyle resort community and all seasons destination.

Providing superior facilities, modern design, and world-class experiences for homeowners, guests, and visitors alike, this stunning waterside community offers a unique blend of urban energy and natural tranquility.

With breathtaking waterfront views, great dining experiences and expert event planning and coordination, we are thrilled that you are considering Friday Harbour Resort for your upcoming wedding!

Beach Club

COASTAL. INVITING. FRESH.

The Gateway to Lake Simcoe, Beach Club instantly transports you into vacation mode. The dining room features a large roaring fireplace, plenty of windows, white wooden panelling and upscale cottage decor with underlying nautical themes.

Venue Capacity (Seated): 50 Indoor* / 120 Outdoor
Venue Capacity (Cocktail Reception): 120 Indoor / 200 Outdoor
Menu: Mediterranean Inspired
Outdoor Functionality: Outdoor Patio With Views Of Lake Simcoe



*Based on existing venue furniture and setup

Lake Club

MODERN. STYLISH. ELEVATED.

The restaurant's awe-inspiring glass and wood frame design by award-winning Graziana + Corazza Architects complements a spacious interior restaurant space and private dining space.

Venue Capacity (Seated): 70 Indoor* / 120 Indoor Maximum
Venue Capacity (Cocktail Reception): 100 Indoor / 180 Outdoor
Menu: Contemporary cuisine with International Accents
Outdoor Functionality: Outdoor Patio With Views Of The Harbour



*Based on existing venue furniture and setup

For further info on your event capacity and room set up requirements, please speak with our event specialists.



CANAPÉS

Price per dozen | One dozen minimum per item | Based on 3 pieces per person.

Garden 60 per dozen

- BEETROOT SPICED CAKE | VG
guacamole, pickled onion
- TOMATO TART | V, D
goat cheese, sesame cup, caramelized onion
- ARANCINI | V, D
tomato sauce, verde sauce, parmesan cheese
- SAMOSA | VG
mango chutney, tofu garlic sauce
- OPA TOAST | D, V
black olive, candied tomato, feta cheese, grilled toast
- SPRING ROLL | V
ginger aioli
- WATERMELON BOCCONCINI SKEWER | GF, V
compressed watermelon, mint, balsamic glaze

Farm 84 per dozen

- CHICKEN & LEEK DUMPLING |
ponzu aioli, cilantro, sesame seeds
- BEEF SLIDER | D
FH sauce, pickle, tomato
- CHICKEN DRUMMETTE | GF
frenched chicken wing, buffalo & ranch sauce
- STEAK SKEWER | GF
chimichurri aioli, maldon salt
- B.L.T. | GF, D
bacon, lettuce, tomato, mayo

Lake & Ocean 72 per dozen

- COD TACO | D, P
guacamole, pasilla crema, cilantro, flour tortilla
- TUNA TARTARE | GF, P
wasabi mayo, sesame crisp, scallion
- FISH & CHIPS | P
tartar sauce, potato crumb, slaw
- SEAFOOD SALAD | GF, SH, P
sumac cream, fine herbs, lettuce cup
- SHRIMP COCKTAIL | GF, SH, P
creamy cocktail sauce
- FRIED SHRIMP | SH, P
thai chili sauce, cilantro

Chef's Selection 17 per person

Leave it to the Chef, who will create a seasonally inspired selection of three canapés per person, which will include one vegetarian, one seafood, and one meat creation.

DIETARY NOTES

- GF – GLUTEN FREE
- D – CONTAINS DAIRY
- V – VEGETARIAN
- VG – VEGAN
- P – PESCATARIAN
- N – CONTAINS NUTS

MENUS AND PRICING ARE SUBJECT TO CHANGE BASED ON SEASONAL AND VENUE AVAILABILITY.
PRICES EXCLUDE TAX, RA FEES & GRATUITIES.

*HALAL OPTION: SUBJECT TO MARKET VALUE PRICING

BUILD YOUR OWN MENU

It is our pleasure to offer you customizable menus, featuring local and sustainable ingredients. Choose from the following menus to begin creating your menu for your special event.

À la carte: Prices per dish.

Choice of:
 • One appetizer
 • Two main courses
 • One dessert

*Additional course choices available for \$10 per person, per course

All menus include complimentary bread, local butter, olive oil, balsamic vinegar.

APPETIZER

GARDEN SALAD | GF, VG | 14

house lettuce blend, heirloom shaved root vegetables, fresh herbs, lemon dressing

FIRE-ROASTED TOMATO SOUP | V | 15

rosemary focaccia croutons, grana padano, basil

WATERMELON GAZPACHO | V, N | 16

cucumber, feta, grapefruit, pistachio, strawberry

MUSHROOM POTATO SOUP | GF, VG | 16

pickled mushrooms, crispy potato, thyme oil

BEETROOT SALAD COMPOSE | GF, VG | 16

candy cane, golden and purple beets, garlic toum, root vegetable chips

SMOKY BRUSSELS SPROUTS | GF, V | 16

Korean xo sauce, pickled ginger aioli, crispy rice

CAESAR SALAD | D, P | 17

romaine lettuce, creamy caesar dressing, croutons, bacon, grana padano

WEDGE SALAD | GF, V | 18

iceberg lettuce, radish, edamame, charred corn, sweet onion purée, wasabi ranch

CAPRESE SALAD | GF, V | 19

heirloom tomatoes, buffalo mozzarella, balsamic caviar, basil oil, chili jam

BEEF TARTARE | 24

beef tenderloin, grilled baguette, quail's egg, capers, black garlic aioli, chives

Main Course

GARDEN

YELLOW RISOTTO | GF, VG | 32

Ontario corn, saffron, caramelized onion, crispy onions, pickled chilies

PORCINI MUSHROOM RISOTTO | GF, VG | 32

artichoke purée, pickled beech mushroom, mushroom chips, sautéed mushrooms, fresh mushrooms

BRAISED EGGPLANT | GF, VG | 29

cauliflower oat purée, asparagus, fingerling potatoes, verde sauce, carrot chip

MISO BAKED SQUASH | VG | 29

bok choy, coconut curry sauce, pickled carrot, puffed grains

POTATO CANNELLONI | GF, VG | 29

grains, fennel & citrus fruit salad, cucumber, beans, lemon potato

LAKE & OCEAN

ASIAN TUNA NICOISE | GF | 36

grilled tuna, cabbage, bok choy, edamame, radishes, soy-cured egg, chili green beans, miso dressing, crispy rice

MISO BAKED COD | GF | 38

bok choy, coconut curry sauce, pickled carrot, puffed grains

SWORDFISH | GF | 42

black bean puttanesca, mustard greens, blistered tomatoes, polenta, olive crumble, lemon

CHINOOK SALMON | GF | 38

saffron poached salmon, fennel & citrus fruit salad, cucumber, beans, lemon potato

FOGO ISLAND COD | D | 44

herb mustard spaetzle, cherry tomatoes, parmesan, sea asparagus, tomato powder

FARM

CHICKEN BALLONTINE | GF, D | 34
carrot purée, confit potatoes, chili greens, truffle emulsion

TANDOORI CORNISH HEN | GF | 34
saffron rice, red onion mint salad, coriander yogurt

KING COLE DUCK | GF | 40
duck breast, ginger & scallion scented lentils du puy, peach, birch syrup jus

BRAISED BEEF SHORT RIB | GF, D | 47
fingerling potatoes, mustard greens, Ontario creamed corn, cipollini onion

TERIYAKI BEEF SHORT RIB | 47
braised beef, mustard greens, edamame, miso carrot, ginger carrot purée, tempura onion rings, pickled mushroom

CURRIED LAMB RACK | N | 47
Israeli fruit & nut couscous, fennel, mint chutney

STRIPLOIN ROAST | GF | 54
truffled whipped potatoes, garlic greens, pickled carrot, crispy onion, jus

ALBERTA BEEF TENDERLOIN | GF | 60
truffle whipped potatoes, mustard greens, truffle emulsion

Dessert

CRÈME BRULÉE | GF, V | 14
creamy custard, seasonal fruit

APPLE CRUMBLE | V | 15
apple tart, oat crumble, toffee bits ice cream, caramel sauce

CHEESECAKE | V | 15
seasonal chef's inspired cheesecake

LEMON MERINGUE | V | 15
lemon curd, short bread crumble, torched meringue

CHOCOLATE MARQUISE | GF, V, N | 15
hazelnut, whipped cream, berry compote

MENU ENHANCEMENTS

FOR THE TABLE

Priced per Table

MARINATED OLIVES | GF, VG | 9

mixed olives, lemon, fine herbs, garlic

CHARCUTERIE | D | 27

cured salumi, Ontario cheeses, marinated vegetables, house pickles, olive bread

CHEESE BOARD | V, N | 17

Chef's selection of Canadian cheeses, fruit chutney and compote, nuts, artisan breads

GRILLED VEGETABLE PLATTER | GF, VG | 11

sweet peppers, red onion, artichokes, roasted garlic, eggplant, zucchini, cherry tomatoes

ADD ON MENU SELECTIONS

PASTA COURSE

Gluten free option available for additional \$3 per portion

GNOCCHI | V | 18

truffle cream sauce, forest mushroom mix, walnut, parsley

PENNE A LA POMODORO | V | 17

black olives, fennel, roasted peppers

PASTA ARRABBIATA | 16

tomatoes, garlic, pickled chilies, basil, grana padano

FRUIT SALAD | GF, VG | 12

fresh seasonal fruits, mixed berries, mint, sparkling & flat water

COOKIE BAR | D, V, N | 14

assortment cookies, biscotti, chocolate brownie, freshly brewed coffee & selection of teas

CHIPS & DIPS | GF, V | 12

Yukon potato, corn chips, tomato salsa, chef's house made dips, sparkling & flat water

KIDS MENU

39 PER CHILD | 3 COURSE MEAL

APPETIZERS

VEGGIES & DIP | GF, V

Carrot, celery, red pepper, cherry tomatoes, ranch dip

GARDEN SALAD | GF, VG

Mixed greens, carrot, radish, cherry tomato, house dressing

MAINS

CHICKEN FINGERS

Four chicken tenders, fresh – cut fries, plum sauce, ketchup

GRILLED CHEESE | D

Classic grilled cheese, with a choice of fresh – cut fries or a side salad

KIDS PASTA

Choice of house tomato sauce, rosé, butter

DESSERT

ICE CREAM SUNDAE

Vanilla ice cream, choice of chocolate, caramel or raspberry sauce, sprinkles, whipped cream

BRIDAL BRUNCH BUFFET PACKAGES

Priced per person. Minimum of 25 guests.

TRADITIONAL CONTINENTAL 25

ASSORTED BAKED PASTRIES | V

BAGELS WITH CREAM CHEESE, TOMATO, ONION | V, D

INDIVIDUAL YOGURT | V, D

FRESH FRUIT SALAD | GF, VG

BUTTER, FRUIT PRESERVES | GF, V, D

ORANGE, GRAPEFRUIT JUICE & APPLE JUICE | GF, VG

FRESHLY BREWED COFFEE AND SELECTION OF TEA

SUNSEEKER BREAKFAST 33

SCRAMBLED EGGS | GF

MAPLE BACON | GF

BREAKFAST SAUSAGES

HEIRLOOM HOME FRIES | GF

FRESH FRUIT SALAD | GF, VG

ASSORTED BREAKFAST PASTRIES | V

INDIVIDUAL YOGURTS | GF, D

ORANGE, GRAPEFRUIT JUICE & APPLE JUICE | GF, VG

FRESHLY BREWED COFFEE & SELECTION OF TEAS

HIGH POINT BREAKFAST 49

SEASONAL SELECTION OF BREAKFAST MUFFINS & LOAVES | V

YOGURT PARFAIT | GF, D
House granola, mixed berries

GRAVLAX SALMON BAGEL | D
everything cream cheese, pickled onion, dill, capers

AVOCADO TOAST | V
hard-boiled eggs, candied tomatoes, salsa verde

HEIRLOOM HOME FRIES | GF, VG

SLICED FRUIT | GF, VG
melons, seasonal fruits, berries

BUTTER & FRUIT PRESERVES | V, GF

ORANGE, GRAPEFRUIT JUICE & APPLE JUICE | GF, VG

A LA CARTE 45

PANCAKES | V, D
lemon ricotta blueberry pancakes, peaches, berry compote, Innisfil Creek honey, mint, sliced seasonal fruits, berries

AVOCADO TOAST | V, D
creamy avocado, two poached eggs, grilled ciabatta bread, cherry tomatoes, radish, hollandaise, garden salad, sliced seasonal fruits, berries

SHAKSHUKA | V, D
two eggs poached medium in a sauce of tomatoes, olive oil, peppers, onion and garlic, olive bread, sliced seasonal fruits, berries

QUICHE | V, D
red pepper, candied tomatoes, whipped feta, garden salad, sliced, seasonal fruits, berries

All above items are served with fresh fruit salad and freshly brewed coffee & selection of teas.

**Vegan egg options available for an additional cost

**Gluten-free options available for an additional cost

LUNCH & DINNER BUFFET PACKAGES

Priced per person. Minimum of 25 guests.

DELI MARKET SANDWICH BOARD 45 PER PERSON

GARDEN SALAD | GF, VG
mixed greens, heirloom carrots, radish, beets, lemon herb dressing

HEIRLOOM POTATO SALAD | GF, V
egg, celery, dill, dijon vinaigrette

CABBAGE MEDLEY COLESLAW | GF, VG
fresh herbs, creamy peppered dressing

CHEF'S SELECTION OF SEASONALLY INSPIRED GOURMET SANDWICHES
to include meat, seafood, vegetarian sandwiches / wraps on assorted artisan breads and loaves

ASSORTED PICKLED VEGETABLES AND MUSTARD | GF, V

KETTLE COOKED CHIPS | GF, VG

THE BOARDWALK 64 PER PERSON

BREAD
herb and garlic butter, Chefs' in-house spread

CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP | V, GF
hot and room-temperature soups

WALDORF SALAD | V, GF
red romaine lettuce, granny smith apple, cranberries, grapes, celery, toasted walnuts, rose vinaigrette

ISRAELI COUSCOUS SALAD | VG
cherry tomato, cucumber, feta, red onion, olive, fresh herbs

SHORT RIB | GF
whipped potatoes, charred broccoli, jus

SEARED TROUT | GF
sautéed green beans, toasted almonds, grilled radicchio, charred preserved lemons

CHOPPED COBB SALAD
grilled chicken, iceberg lettuce, crispy onions, blue cheese, cherry tomatoes, avocado purée, corn, radish

ROASTED RATATOUILLE | V, GF
zucchini, eggplant, red onion, red pepper, tomato, fine herbs

ASSORTED MINI DESSERTS | D, N

FRESHLY BREWED COFFEE & SELECTION OF TEA

THE RIVA

69 PER PERSON

BREAD

sterling Ontario butter, Chef's in house made spread

CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP | V, GF
hot and room-temperature soups

SWEET & BITTER GREENS | V, GF

heirloom shaved crudités, balsamic dressing

SQUASH SALAD | GF, V, N

compressed and grilled zucchini, spinach, candied pecans,
whipped feta cheese,
blackberry vinaigrette

ANCIENT GRAIN SALAD | V, GF

dried fruit, tomatoes, edamame, toasted pumpkin seeds, beet
hummus, citrus herb dressing

MARINATED SLOW ROASTED

WHOLE CHICKEN | GF

roasted fennel, baby potatoes & onions,
chimichurri sauce

ONTARIO BEEF STRIPLOIN | GF

kale, horseradish crème, crispy onions, jus

ROASTED ROOT VEGETABLES | V, GF

carrot, celery root, maple glaze, fine herbs

PASTA PRIMAVERA | V

blistered tomato, parmesan-reggiano, basil

SPRINGHILL FARM TROUT | GF

puttanesca, capers, olives, tomato, charred lemon

ASSORTED MINI DESSERTS | D, N

FRESHLY BREWED COFFEE & SELECTION OF TEAS

THE LAKE CLUB

75 PER PERSON

BREAD

sterling Ontario butter, Chefs in house-made spread

CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP | V, GF
hot and room-temperature soups

ASIAN TUNA NIÇOISE | GF

grilled tuna served rare, tri-coloured cabbage, bok choy, edamame,
radishes, soy-cured egg, chili green beans, miso & tahini dressing, crispy
rice

MANGO THAI SALAD | GF

lettuce, green mango, shredded root vegetables, nam pla prik dressing,
vermicelli, cashew

EDAMAME | GF, VG

lime salt, sesame dressing

TERIYAKI BEEF

onion, peppers, broccoli, carrots, scallion,
sesame seeds

FOGO ISLAND COD | P, D

baked cod, smoked spaetzle, cherry tomatoes, parmesan, sea
asparagus

BUTTER CHICKEN | GF, D

chicken thigh, curry saffron-scented rice,
cucumber raita, pickled chili's

RISOTTO | GF, D

Ontario corn, saffron, caramelized onion purée, crispy onions, pickled
red chillies,

ASSORTED MINI DESSERTS | D, N

FRESHLY BREWED COFFEE & SELECTION OF TEAS

PATIO PACKAGES

Priced per person. Minimum of 25 guests.

POOLSIDE PATIO BUFFET

(AVAILABLE FROM JUNE - AUGUST)

SPEDUCCI STATION | 21

GRILLED CHICKEN, BEEF AND LAMB SKEWERS | GF
toum sauce, chimichurri, tzatziki

BBQ BURGER BUFFET | 45

GARDEN SALAD | GF, VG
mixed greens, shaved root vegetables, lemon herb dressing

HEIRLOOM POTATO SALAD | GF, V
tri-coloured potatoes, egg, celery, chilies, grainy mustard

CREAMY CABBAGE MEDLEY COLESLAW | GF, V
carrot, fresh herbs

ALL CANADIAN BEEF PATTY, CHICKEN BREAST, AND VEGGIE BURGERS
lettuce, tomato, pickle, onion, Backerhaus buns

ASSORTED PICKLED VEGETABLES AND CONDIMENTS | V

SKINNY FRIES | GF, VG

FRESH FRUIT SALAD | GF, VG

MINI ASSORTED TREATS | D, N

BAJA BBQ | 70

TOMATO WATERMELON SALAD | GF, V
heirloom tomato, watermelon, feta cheese, olive tapenade, dill

CAESAR | GF, V
parmigiano, crispy chickpeas, radish, creamy lemon dressing

SPUN ROOT SLAW | GF, VG
heirloom carrots, radish, beets, green onion, cucumber, puffed jalapeño avocado dressing

SIMCOE STREET CORN | GF, V
grilled corn, cajun butter, feta cheese, sumac, scallions

GRILLED SHRIMP | GF, SH
succotash, corn, onions, fresh beans, cherry tomatoes

HERB-MARINATED CHICKEN | GF
grilled summer vegetables

GRILLED BEEF BAVETTES | GF
scallion, toum sauce

SWEET POTATO FRIES | GF, V
pickled chilies, fresh herbs

FRUIT SALAD | GF, VG

FOOD STATIONS

Priced per person. Minimum of 25 guests.

DESSERT STATION | V | 13

Chef's Selection of seasonal inspired mini desserts

VEGGIES IN THE GARDEN | GF, VG | 15

heirloom carrots, watermelon radish, celery, cucumbers, cherry tomatoes, beets, hummus, baba ghanoush, avocado green goddess dressing fine olive oil, sea salt

NACHO BAR | GF, V | 15

chipotle sour cream, black bean and charred corn salsa, pico de gallo, jalapeno queso cheese sauce, scallion, guacamole Tri-coloured tortilla chips

SLIDER STATION | D | 3 PER PERSON | 17

Fried Chicken

house pickle, lettuce, classic mayo

LC Beef & Cheese

pickles, lettuce, tomato, cheddar, FH sauce

Beer Battered Fish

coleslaw, tartar sauce, pickle

Falafel

hummus, avocado, pickled onion

ANTIPASTO | D | 21

prosciutto, vine-ripened tomato, basil & buffalo mozzarella platters, cured meats, salami, Ontario cheese, mushrooms, pickled eggplant, sun-dried tomatoes, grilled peppers, herbed olives, artichokes, artisan breads

CHEF MANNED STATIONS

Additional costs for chef manned station \$30/hr. Minimum 2 hours.

CHICKEN BANH MI SANDWICH STATION | 17

lemongrass chicken, pickled daikon and carrots, Thai basil aioli, cilantro
(Plant-based option: lemon grass tofu)

TUNA & SALMON POKE BOWL | GF, P | 19

sushi rice, edamame, pickled ginger, avocado, mango pearls, grilled pineapple, nori, sesame, pickled cucumber, taro crisps

MUSHROOM RISOTTO | GF, V | 18

arborio rice, porcini mushrooms, pickled beech mushroom, truffle mushroom espuma

OYSTER SHUCKING STATION | GF, P |

3 PER PERSON | 21

live shucking east coast oysters, shallot, lemon, horseradish, hot sauce

TACO | 2 PC PER PERSON | 19

CHICKEN TACOS | D

braised chicken, ancho chili, lime dressed cabbage, chipotle crema, flour tortilla

CARVED DRY-AGED BEEF STRILOPIN | GF, D | 22

Yukon Gold Mash, dusted onions, chili green bean confetti
Sauces: jus, chimichurri, grainy mustard, horseradish

POACHED SHRIMP TACOS | SH

shrimp, aji amarillo sauce, guacamole, radish, flour tortilla

JERK CHICKEN RISOTTO | GF, D | 22

coconut creamed corn, rice, chicken thigh, fruit pearls, scallions, slaw

BARBACOA | D

braised beef, cilantro, queso fresco, onions, pico de gallo, flour tortilla

*Plant based option: black bean

BAR PACKAGES

Open bar for one hour reception before dinner and for three hours after dinner.
No Bar service during dinner service. Guests may purchase dinner wine at an extra cost.

BASIC PACKAGE

70 PER PERSON

Bar Rail (1oz)
Smirnoff Vodka
Gordon's Dry Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Canadian Club Whiskey
Johnnie Walker Red
El Tequileño (Add for an extra \$3/person)

Beer (16oz)
Bud Light Can
Mill St. Organic Can
Goose Island IPA Can
Michelob Ultra Can

House Wine
Laurent Miquel Rouge
Laurent Miquel Blanc

Non-Alcoholic Beverage
Coffee/Tea
Fountain or Canned Pop

PREMIUM PACKAGE

85 PER PERSON

Bar Rail (1oz)
Ketel One Vodka
Tanqueray Gin
Crown Royal Whiskey
Goslings Rum
Captain Morgan Spiced Rum
Johnnie Walker Black
El Tequileño
McG Triple Sec
Campari
Aperol
Vermouth

Beer (16oz)
Bud Light Can
Goose IPA Can
Mill St. Organic Can
Michelob Ultra Can

Cooler (16oz)
Nutrl Lemon
Nutrl Raspberry

Wines
Laurent Miquel Rouge
Laurent Miquel Blanc

Non-Alcoholic Beverage
Coffee/Tea
Fountain Pop or Juice
Corona Sunbrew non-alcoholic beer

ULTRA-PREMIUM PACKAGE

110 PER PERSON

Sparkling Toast
Veuve du Vernay

Bar Rail (1oz)
Ciroc Vodka
Aviation Gin
Ron Zacappa Rum
Lot 40 Whiskey
Casamigos Blanco Tequila
McG Triple Sec
Campari
Amaretto
Vermouth
Johnnie Walker Black

Beer (16oz)
Bud Light Can
Goose IPA Can
Mill St. Organic Can
Michelob Ultra Can
Stella Artois Can
Corona Can

Coolers (16oz)
Nutrl Lemon
Nutrl Raspberry

Wines
Laurent Miquel Rouge
Laurent Miquel Blanc
Caposaldo Chianti
Caposaldo Pinot Grigio

Non-Alcoholic Beverage
Coffee/Tea
Fountain Pop or Juice
Corona Sunbrew Non-Alc beer
Capuccino/Latte/Espresso

KIDS BEVERAGE PACKAGE

20 PER PERSON

Shirley Temple
 Virgin Mojito
 Virgin Margarita
 Virgin Sangria
 Seedlip Spirit Free Cocktails
 Fountain Pop/Juice
 Hot Chocolate/Milk
 Chocolate Milk

ADD ONS Per person

Unlimited Regular & Decaffeinated Coffee, Selection of Tea, and Hot Chocolate | 7
 Unlimited Soft Drinks & Juices | 7

SCOTCH TASTING BAR

Select up to seven Scotches to serve at your tasting bar.
 1oz each – charged based on consumption.

The Glenlivet 12-Year-Old 19.95	Dalwhinnie 15-Year-Old 26.95
Glenfiddich 12-Year-Old 19.95	Talisker 10-Year-Old 26.95
Cragganmore 12-Year-Old 19.95	Oban 14-Year-Old 32.95
Glenmorangie 10-Year-Old 19.95	Lagavulin 16-Year-Old 32.95
Laphroaig 10-Year-Old 21.95	The Dalemore 15-Year-Old 32.95
Glenkinchie 12-Year-Old 23.95	The Glenlivet 18-Year-Old 35.95
Kilkerran 12-Year-Old 24.95	Glenfiddich 18-Year-Old 35.95
The Balvenie 12-Year-Old 25.95	

CONDITIONS

*No doubles allowed

*No shots

*All Beverage Packages sold should be a minimum of 60 patrons

* 40 to add an extra hour per package per person

*Sparkling Toast additional for \$14.00 per person for a 3oz pour only for reception

BUY OUT

frequently asked questions



THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offering to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax, RA fees and gratuity.

Your menu selection will be made from our current seasonal menu package. Your event specialist can assist you with tailoring your selections for the best guest experience.

Menu pre-selections are required two weeks prior to your event.

PARKING & SHUTTLE SERVICE

Friday Harbour offers complimentary limited parking for our venues and complimentary parking at the East parking lot. Shuttle service to and from the venue from the East parking lot is available for an additional fee.

ENTERTAINMENT & AUDIO VISUAL (A/V)

We welcome you to secure entertainment for your event with us. As the restaurant is not equipped with a DJ sound system, all required sound systems can be arranged through our preferred audio-visual supplier.

ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider the items below as common costs. For a formal cost estimate please contact our event specialists.

- Standard table linen
- Set-up fee for non-standard setups starting at 1000
- SOCAN legislated music fee (government-mandated) – 22.06 to 63.49
- RE: SOUND legislated music fee (government-mandated) 9.25 to 26.63
- Vendor meals – only main course
- On-site ceremonies – set up/tear down fee start at 400.
- Shuttle services - 75 per hour
- Ceremony chairs
- Audio-visual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Tent Rentals
- Florals
- Cake cutting/plating fee - \$6 per person
- Dessert Station - \$6 per person
- Any third-party vendors must secure own liability Insurance
- Early access, if you wish to arrive prior to two hours before your guest arrival and event time - \$150 per additional hour

BUY OUT

frequently asked questions

YOUR FRIDAY HARBOUR EVENT TEAM

Throughout the duration of your planning, your event specialist will be your main point of contact and will ensure all details are covered in preparation for the big day. When you and your vendors arrive on-site, you will be welcomed by our on-site team of experts who will be your main point of contact during the event.

PAYMENT & CANCELLATION

A signed contract and initial deposit of 10% is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes two to three payments after your initial deposit. The final (largest) payment is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the payments paid to date.

Your contract may be terminated with formal written notice 72hrs prior to your event time. If notice of cancellation is received, all payments minus your initial 10% deposit are refundable. The first deposit of 10% is non-refundable. If your cancellation is received within 72 hours of your event all deposits are non-refundable.



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FRIDAY HARBOUR®
All Seasons Resort

SAY I DO
on the shores of Lake Simcoe

