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FRIDAY HARBOUR®

All Seasons Resort



SAY I DO

on the shores of Lake Simcoe

[FRIDAYHARBOUREVENTS.COM/WEDDINGS](https://fridayharbourevents.com/weddings)

Wedding Packages



Why choose

FRIDAY HARBOUR RESORT

Located on the shores of Lake Simcoe, Friday Harbour is Canada's luxury 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, exceptional 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.

Maximum Capacity (Seated): 50 Indoor* / 130 Indoor Maximum
Maximum Capacity (Cocktail Reception): 150 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 compliments a spacious interior restaurant space and private dining space.

Maximum Capacity (Seated): 70 Indoor* / 130 Indoor Maximum
Maximum 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.



Let's plan YOUR DREAM WEDDING

Our Events Specialists will deliver a seamless event that will be memorable for both you and your guests. For all events, hosts have the option to create a bespoke menu that reflects your unique culinary vision or serve a menu designed by our Executive Chef.

ENHANCED INCLUSIONS/RESORT AMENITIES:

- Tasting for two people
- Service Staff
- Existing tables & chairs
- Table flatware and glassware
- Menu Card & Name Card
- Easel
- Microphone & Speaker
- Complimentary Day Parking
- Complimentary Coat check from October 15th to April 30th



CANAPÉS

Chef's Selection | 21

1 hour unlimited. Seasonal selection is based on 4 pieces per person. 2 hot & 2 cold.

Selection of Canapés

PRICES ARE PER DOZEN

Pea & Mozzarella Arancini | 63

housemade rice croquettes, herb aioli, parmigiano

Vegetable Spring Rolls | 59

sweet chili sauce

Mini Vegetable Samosa | 61

mint & mango chutney

Falafel Slider | 59

mini brioche bun, roasted garlic aioli, lettuce, cucumber

Spanakopita | 59

sundried tomato dip, spinach crisps

Broccoli Bites | 53

cheddar cheese, jalapeño aioli

Tomato Bruschetta | 57

whipped ricotta, basil pesto

Meatballs | 87

housemade beef meatballs, basil pesto, parmigiano

Melon & Prosciutto | 83

honeydew melon, prosciutto di parma, olive oil

Mini BLT Grilled Cheese | 71

sourdough, Ontario bacon, lettuce, tomato, Canadian cheddar, ketchup

Beef Slider | 89

mini brioche, pesto aioli, cheddar cheese, lettuce, tomato, pickle

Chicken Tikka | 83

spices & yogurt marinated roasted chicken thigh, mint chutney

Fried Chicken | 79

spicy aioli, dill pickle

BBQ Chicken Skewers | 83

bbq sauce marinated chicken tenders, spicy aioli

Smoked Salmon Toast | 75

cream cheese, dill, cucumber

Shrimp Cocktail | 80

housemade cocktail sauce

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



Small Bites

Priced Per Person
Minimum 25 people & 1 hour

Rustic Antipasto Station | 37

Vegetarian Antipasti

marinated mushrooms, shredded spiced & marinated eggplant, fire roasted & marinated red pepper, zucchini fritelli, pesto marinated cherry tomatoes, pickled vegetable medley, marinated olives

Artisanal Bread

house made fresh focaccia, stuffed focaccia, locally sourced bread, crackers

Cured Meats

prosciutto di parma & assorted cured meats

Cheeses

assorted local & international cheeses, FH honey, pickles, preserves

Classic Antipasto Display | 23

pickled vegetable medley, two variety of assorted cured meats, three variety of assorted local & international cheeses, marinated artichoke, preserves, pickles, FH honey, crackers

Mezze Station | 25

Dips & Spreads

hummus, artichoke & asiago, fire roasted pepper, spinach, baba ghanouj, tzatziki

Pickles

marinated mushrooms, pickled eggplant, vegetable medley

Chips

pita chips, tortilla chips, crackers

Vegetables

marinated cucumber, tomato & feta, green salad

Seafood Bar | 47

East Coast Oysters

assorted shucked east coast oysters, mignonettes, horseradish

Smoked Salmon Platter

gherkins, pickled onion

Shrimp Cocktail

classic cocktail sauce, celery

Ontario Cured Trout Platter

capers, lime crème fraîche

Steamed-Chilled Mussels & Clams

lemon & dill dressing, shaved fennel

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



LAKE SIDE ROMANCE

Priced Per Person | 152

Canapes | 1 hour

passed canapes & four assorted varieties
chef's choice of two hot & two cold canapes

PLATED DINNER

Appetizer Choose any one

Potato & Leek Soup

croutons, crispy onion, crème fraîche

Beet Salad

whipped ricotta, heirloom beets, shaved raw
vegetables, arugula, crumbled pistachio

Entrée Choose of pre-selection required

Dry Aged Beef Striploin

herb sweet potato mash, seasonal vegetables,
shoestring potatoes, shallot jus

or

Herb Crusted Salmon

lentil ragout, carrot crema, petite salad, caviar, dill
beurre blanc

Dessert Choose any one

Raspberry Cheesecake

amaretti cookie, berry compote, mint

Black Forest Trifle

chocolate mousse, mascarpone crema, sweetened
sponge, chocolate shavings

Late Night – 1 hour

Pizza Station

DELUXE BAR PACKAGE

Open Bar one hour during the reception and three hours post-dinner.
Table-side wine service will be featured throughout the dinner.

ELEVATE YOUR BAR EXPERIENCE

Enhance your celebration with a curated selection of spirits.

- Upgrade to Premium Bar | +\$18 per guest
- Upgrade to Luxury Bar | +\$46 per guest

See our Bar Collections page for a full list of spirits and inclusions.

FOREVER YOURS

Priced Per Person | 180

Canapes | 1 hour

passed canapes & six assorted varieties

Choose any four

meatballs, falafel slider, tomato bruschetta, bbq chicken skewers, spanakopita, smoked salmon toast

PLATED DINNER

Appetizer Choose any one

Roasted Squash Soup

ricotta crostini, toasted pumpkin seeds, seedlings

Raw Salad

mixed greens, shaved raw vegetables, cucumber, tomatoes, quick pickled onion, goat cheese, lemon dressing

Entrée Choose of

pre-selection required

Carved Beef Tenderloin

roasted garlic pomme puree, seasonal vegetables, parsnip crisps, thyme jus

or

Stuffed Chicken Supreme

ricotta & spinach stuffing, pea & cheddar polenta, seasonal vegetables, carrot crisps, tarragon sauce

Dessert Choose any one

Classic Tiramisu

ladyfingers dipped in espresso, mascarpone pastry cream, cocoa dust

Morello Cherry Panna Cotta

fresh berries, whipped Chantilly cream, mint

Late Night – 1 hour | Choose any one

FH Poutine Bar, Cannoli Bar, FH Pizza Station

PREMIUM BAR PACKAGE

Open Bar one hour during the reception and three hours post-dinner.
Table-side wine service will be featured throughout the dinner.

ELEVATE YOUR BAR EXPERIENCE

Enhance your celebration with a curated selection of spirits.

- Upgrade to Luxury Bar | +\$46 per guest

See our Bar Collections page for a full list of spirits and inclusions.

ETERNAL LOVE

Priced Per Person | 249

Rustic Antipasto Station

1 hour during canapes service

Vegetarian Antipasti

marinated mushrooms, shredded spiced & marinated eggplant, fire roasted & marinated red pepper, zucchini fritelli, pesto marinated cherry tomatoes, pickled vegetable medley, marinated olives

Artisanal Bread

house made fresh focaccia, stuffed focaccia, locally sourced bread, crackers

Cured Meats

prosciutto di parma & assorted cured meats

Cheeses

assorted local & international cheeses, FH honey, pickles, preserves

Canapes | 1 hour

passed canapes & six assorted varieties

Choose any six

meatballs, shrimp cocktail, falafel slider, tomato bruschetta, bbq chicken skewers, mini BLT grilled cheese, spanakopita, smoked salmon toast

PLATED DINNER

Appetizer Choose any one

Truffle Mushroom Soup

croutons, truffle cream, toasted walnuts, pecorino

Tuscan Kale Salad

frisee, Caesar dressing, croutons, parmigiano

Intermezzo

Sorbet

Entrée Choice of

pre-selection required

Carved Beef Tenderloin

roasted garlic pomme puree, seasonal vegetables, parsnip crisps, thyme jus

or

Carved Beef Tenderloin & Chicken Supreme Duo

herb & mascarpone potato mash, seasonal vegetables, crispy onion, peppercorn jus

Dessert Choose any one

Pistachio Tiramisu

ladyfingers dipped in espresso, pistachio pastry cream, chocolate cigar

Chocolate Mousse

amarena cherry, chocolate shavings

Late Night – 1 hour | Choose any two

FH Poutine Bar, Cannoli Bar, Mini Cheeseburger Bar

LUXURY BAR PACKAGE

Open Bar one hour during the reception and three hours post-dinner.

Table-side wine service will be featured throughout the dinner.

THE LUXE BUFFET

Priced Per Person | 179

Rustic Antipasto Station - 1 hour reception

Vegetarian Antipasti | marinated mushrooms, shredded spiced & marinated eggplant, fire roasted & marinated red pepper, zucchini fritelli, pesto marinated cherry tomatoes, pickled vegetable medley, marinated olives

Artisanal Bread | house made fresh focaccia, stuffed focaccia, locally sourced bread, crackers

Cured Meats | Prosciutto di parma & assorted cured meats

Cheeses | assorted local & international cheeses, FH honey, pickles, preserves

2-hour dinner service

Salad Bar | Make Your Own Salad

melange of greens, assorted vinaigrettes & dressing, chickpeas, beans, shredded carrots, cheddar cheese, cucumber, tomato, bacon, nuts, seeds

Composed Salads

Potato Salad | triple crunch mustard, celery, onion, aioli

Bean Salad | red kidney beans, pinto beans, turtle beans, onion, tomato, lemon vinaigrette

Caesar Salad | romaine lettuce, croutons, bacon bits, buttermilk dressing

Coleslaw | cabbage, carrots, sherry vinegar, mayonnaise, parsley

LIVE STATIONS

Pasta Station

assorted short & long pastas, house-made tomato sauce & cheese sauce, chili oil, seasonal vegetables, parmigiano

Ontario Top Sirloin

slow roasted Wellington County beef top sirloin, mustard & Montreal seasoning marinade, caramelized onion jus, Yorkshire pudding, horseradish

Sides

mascarpone & garlic mash potatoes
roasted root vegetable medley

Dessert | FH Sweet Station

cakes, pastries, tortes, candies, macarons, cupcakes, seasonal pies, seasonal fresh fruits & berries, mini sundae bar, Italian desserts in mason jars

Late Night - 1 hour

Pizza Station

DELUXE BAR PACKAGE

Open Bar one hour during the reception and three hours post-dinner.
Table-side wine service will be featured throughout the dinner.

ELEVATE YOUR BAR EXPERIENCE

Enhance your celebration with a curated selection of spirits.

- Upgrade to Premium Bar | +\$18 per guest
- Upgrade to Luxury Bar | +\$46 per guest

See our Bar Collections page for a full list of spirits and inclusions.

SOUTH ASIAN BUFFET

Priced Per Person | 95

Condiments

mixed vegetable pickle, mango chutney, mint chutney,
papadum, boondi raita, sliced cucumber & tomato

Salads

Chana Chaat Salad | chickpeas, red onions, cucumber,
lime juice, tempered cumin, chaat masala

Lacha pyaz & kheera salad | onion rings, cucumber,
chili powder, lemon juice

Masaledaar pasta salad | penne pasta, spicy blend of
seasoning, peppers, tomato, peas

Mains

Bhindi Masala

stir fried lady finger 'okra', traditional blend of indian
spices, onion & tomato, fresh coriander

Dal Makhani

slow cooked lentils & pulses, butter, cream, fresh
coriander

Murgh Makhni

chicken tikka, authentic tomato, cashew & cream gravy

Navratan Korma

raisins, cashews, blend of seasonal vegetables, paneer,
coconut milk, creamy gravy

Jeera and Pea Pulao

tempered cumin & seasonal peas, cloves, cardamom,
basmati rice

Assorted Breads

mix of naan & roti

Dessert

Gulab Jamun Cheesecake

crumbled pistachio, saffron chantilly cream

Additional Mains Options

priced per person

Goat Curry | 29

boneless mutton, spice blend, curry leaves, thick onion
& tomato gravy, tempered green chili

Chicken 65 | 19

boneless chicken, curry leaves, ginger, garlic, chilies,
yogurt marinade & fried

Dhaba Style Chicken Curry | 21

rich onion gravy, marinated & oven roasted chicken,
whole spices, fresh coriander

Fish Masala Curry | 23

cod fish, chilies, ginger, curry leaves, coconut gravy

Palak Paneer | 17

spinach gravy, fried cottage cheese, tapered chili,
cream

CUSTOM WEDDING CAKES

Starting at 395
10 inches

CONNECT WITH YOUR EVENT SPECIALIST FOR MORE INFORMATION.



CHEF-LED STATIONS

Priced Per Person | Minimum 25 people & 1 hour

Whole Porchetta | 25

slow roasted & fully deboned porchetta, roasted onions & banana peppers, ciabatta, chili & garlic rapini, hot bomba, mustard

Ontario Top Sirloin | 29

slow roasted wellington county beef top sirloin, mustard & Montreal seasoning marinade, caramelized onion jus, yorkshire pudding, horseradish

Dry Aged Beef Striploin | 31

herbs & spices marinated-slow roasted dry aged beef striploin, sauteed onion, oven roasted peppers, mustard, horseradish

Ontario Prime Rib | 35

slow roasted wellington county beef rib eye, thyme jus, yorkshire pudding, crispy onion, roasted garlic gremolata, mustard, horseradish

Whole Roasted Chicken | 23

cajun seasoning, piri piri sauce, kettle chips, fresh herbs & lemon stuffed, natural pan gravy

Oyster Station | 37

assorted east coast oysters, mignonettes, fresh lemons, horseradish, hot sauce

Risotto Station | 21

seasonal vegetable inspired risotto, parmigiano, butter, mascarpone

Pasta Station | 23

assorted short & long pastas, house-made tomato sauce & cheese sauce, chili oil, seasonal vegetables, parmigiano

LATE NIGHT

Priced Per Person | Minimum 25 people & 1 hour

Pizza Station | 21

assorted pizza's – pepperoni, margherita & seasonally inspired vegetables, house made tomato sauce, fresh basil, Ontario mozzarella

FH Poutine Bar | 23

Quebec potato fries, Ontario cheese curds, house-made gravy, sour cream, bacon bits, pulled pork, green onion, salsa, Ontario cheddar cheese

Cannoli Bar | 21

assorted flavors – classic, chocolate, pistachio, mocha

FH Sweet Station | 28

cakes, pastries, tortes, candies, macarons, cupcakes, seasonal pies, seasonal fresh fruits & berries, mini sundae bar, Italian desserts in mason jars

Classic Sundae Bar | 21

assorted ice creams, candies, chocolate sauce, berry compote, caramel sauce, sprinkles, marshmallows, chocolate shavings, maraschino cherries, assorted cut fruits

Mini Cheese Burger Bar | 23

brioche bun, Ontario cheddar, lettuce, dill pickle, tomato, herb aioli

Slider Bar | 25

Beef Meat balls | basil pesto, parmigiano

BBQ Pulled Pork | roasted peppers & onion, coleslaw

Fried Chicken | chipotle aioli, iceberg slaw

KIDS MENU

40 Per Child.

Appetizers

Crudité Plate

cucumber, carrot, broccoli, pepper, cherry tomato,
celery, ranch dipping sauce

Chicken & Macaroni Soup

house made broth, root vegetables, elbow macaroni
pasta, poached chicken

Caesar Salad

romaine, caesar dressing, croutons, parmigiano

Entrées

choose any one

Mac 'n' Cheese

house made cheese sauce, elbow macaroni pasta,
breadcrumbs, Ontario mozzarella

Grilled Cheese Sandwich

buttered toast, Canadian cheddar, ketchup & fries

Chicken Fingers

four pieces- classic chicken fingers & fries, plum
sauce & ketchup

Penne Pasta

choice of tomato sauce or butter or cheese sauce

Desserts

choose any one

Ice Cream Bowl

your choice of vanilla or chocolate or strawberry

Fresh Fruit Bowl

fresh cut seasonal fruits, berries, honey drizzle

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

KIDS BEVERAGE PACKAGE

16 per child

Shirley Temple

Virgin Mojito

Fountain Soft Drinks

Juice

Milk

BAR *packages*

Open bar for one hour reception before dinner and for three hours after dinner.
House Wine during dinner service.

DELUXE | 43/person

SPIRITS 1oz

Smirnoff Vodka
Beefeater Gin
Captain Morgan White Rum
Canadian Club Whisky
Sauza Silver Tequila

BEER DRAFT

FH Lager

BEER CANS

Bud Light
Michelob Ultra
Mill St. Organic

HOUSE WINE

Laurent Miquel Vendanges
Nocturnes Rouge
Laurent Miquel Vendanges
Nocturnes Blanc

NON-ALCOHOLIC

Coffee and Tea
Fountain Soft Drinks
Non-Alcoholic Beer
Water

PREMIUM | 61/person

SPIRITS 1oz

Ketel One
Tanqueray Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Crown Royal Whisky
Johnnie Walker Red
Casamigos Blanco Tequila

BEER DRAFT

FH Lager
Stella Artois

BEER & COOLER CANS

Bud Light
Mill St. Organic
Michelob Ultra
Guinness
Batch 1904 Cider

HOUSE WINE

Laurent Miquel Vendanges
Nocturnes Rouge
Laurent Miquel Vendanges
Nocturnes Blanc

NON-ALCOHOLIC

Coffee and Tea
Fountain Soft Drinks
Water
Non-Alcoholic Beer

Signature Cocktail

LUXURY | 89/person

SPIRITS 1oz

Grey Goose Vodka
Hendrick's Gin
Captain Morgan White Rum
Appleton Estate Rum
Collingwood Whisky
Johnnie Walker Black
Casamigos Reposado Tequila

BEER DRAFT

FH Lager
Stella Artois
Goose Island IPA

BEER & COOLER CANS

Michelob Ultra
Guinness
Corona
Batch 1904 Cider
Nutra Lemon & Raspberry

HOUSE WINE & SPARKLING

Nederburg Cabernet Sauvignon
Caposaldo Pinot Grigio
Veuve du Vernay Sparkling Wine

NON-ALCOHOLIC

Coffee and Tea
Espresso, Cappuccino, Latte,
and Americano
Fountain Soft Drinks
Water
Non-Alcoholic Beer

Two Signature Cocktails

ADD ONS

- 15 to add an extra hour per package per person
- Sparkling Toast additional for 14 per person for a 3oz pour only for reception

NON ALCOHOLIC BAR

26 per person

BEER CANS

Peroni Nastro Azzurro 0.0

Michelob Ultra 0.0

WINES

Leitz Eins Zwei Zero Chardonnay

Leitz Eins Zwei Zero Pinot Noir

Leitz Eins Zwei Zero Sparkling Riesling

OTHER BEVERAGES

Coffee and Tea

Fountain Soft Drinks

Water

BAR ENHANCEMENTS

selection of 3 scotches (1oz each)

pricing based on consumption per oz

Glenfiddich 12 Year | 19

Cragganmore 12 Year | 19

Laphroaig 10 Year | 21

Kilkerran 12 Year | 25

Talisker 10 Year | 26

The Balvenie 12 Year | 26

Oban 14 Year | 33

The Dalemor 15 Year | 32

Glenfiddich 18 Year | 36

APÉRITIF & DIGESTIFS

1 oz - 13 per person

Includes all of the below:

Campari

Aperol

Amaretto

Baileys

Kahlua

Drambuie

Grand Marnier

ADDITIONAL BAR SETUPS

SATELITE BAR

250 per bar

Indoor or Outdoor bar added during cocktail hour (1 hour only) – additional hours can be added at a cost of \$100 per hour.

BUBBLY CART

18 per person per hour
(minimum of 25)

Unlimited sparkling wine service during cocktail hour for one hour – bar service must be open when using the bubbly cart.

CONDITIONS

- No doubles or shots permitted.
- All beverage packages are to be sold for a minimum of 60 guests.
- Open bar for one hour reception before dinner and three hours after dinner.
- Only wine is available during dinner service - no bar service.
- Additional bar hours are available for 15 per hour, per person.
- All items/brands are subject to availability.
- All bar packages include juice and mixers. Bottled water and sparkling water are available for additional cost.
- Additional bar pricing is applicable for Kosher events, ask for details.
- Vendors are not served alcohol as part of the package. If you wish to have your vendors served alcohol, please include them in your guest count for the bar and let us know, otherwise they will be denied.
- Menu and pricing are subject to change based on seasonal and venue availability.
- Prices exclude tax, RA fees, and gratuities.

LIQUOR LICENSE & ALCOHOL

- Friday Harbour Resort venues are fully licensed facilities and therefore alcohol that is not purchased under the venue's liquor license is not able to be brought into the venue or consumed anywhere on property.
- Exception to this is our corkage policy of a maximum of 4 wine/sparkling bottles - 30 each for 750ml bottles, and 60 each for 1.15L bottles. Spirits and beer are not permitted.
- Any violation of this policy may result in suspension or closure of the bar operation at any time as well as forfeit the client's security deposit.
- Alcohol may be consumed only within the designated areas of each venue. No alcohol may be consumed outside of the designated areas.
- Friday Harbour Resort bartenders and staff reserve the right to ID any guest, and those who appear to be under the age of 25 should be prepared to show identification.
- If a minor is caught drinking alcohol, they will be asked to leave the premises immediately. Underage drinking is a violation and against the AGCO guidelines, which may result in the closure of the bar during the event.
- Friday Harbour Resort bartenders and staff reserve the right to deny alcohol to any guest who may seem or is intoxicated at any time during the event.
- No outside alcohol is permitted on the premises.

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 Outlet from the East parking lot is available for an additional fee.

ENTERTAINMENT & AUDIO VISUAL (AV)

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
- 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 – 45 per person (only main course)
- On-site ceremony fee
- Shuttle services - 75 per hour
- Ceremony chairs
- Audio-visual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such a cruiser tables, if desired
- Tent Rentals
- Florals
- Cake cutting or plating fee - 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

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.

Please refer to your formal Catering Agreement for cancellation terms. All bookings are subject to the conditions stipulated at the time of signing.





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WEDDINGS@FRIDAYHARBOUR.COM