



Congratulations 

On Your Special Day!

Package Inclusions

- Event space rental.
- Special room rates for out of town guests.
- Complimentary menu tasting for the couple.
- Beautiful lakefront grounds for photography.
- Dining tables with matching tablecloths, napkins, china, silverware, and glassware.
- Cake and/or gift table(s).
- Waiter service for reception and throughout the celebration.
- Access to A/V sound system.
- Private bartender available throughout your event.
- Lock off area for gifts or envelopes.
- Cake cutting or private space to display cake.
- Complimentary self-parking.



Event Venues



Take in the breathtaking views overlooking beautiful Lake Muskoka,



The Restaurant

- Complete with its own patio, bar, and fireplace, this space offers floor to ceiling windows overlooking Lake Muskoka.
- Just feet away from the pool and spa, this space has everything you need for your post-celebration celebrations.



The Restaurant and Lakeside Patio



The Beach



- Sand under your feet, morning sun on your face, with all the quiet beauty of Lake Muskoka.
- A short walk from our lodge, restaurant, pools and spa.
- Perfect for celebratory drinks with your loved ones.

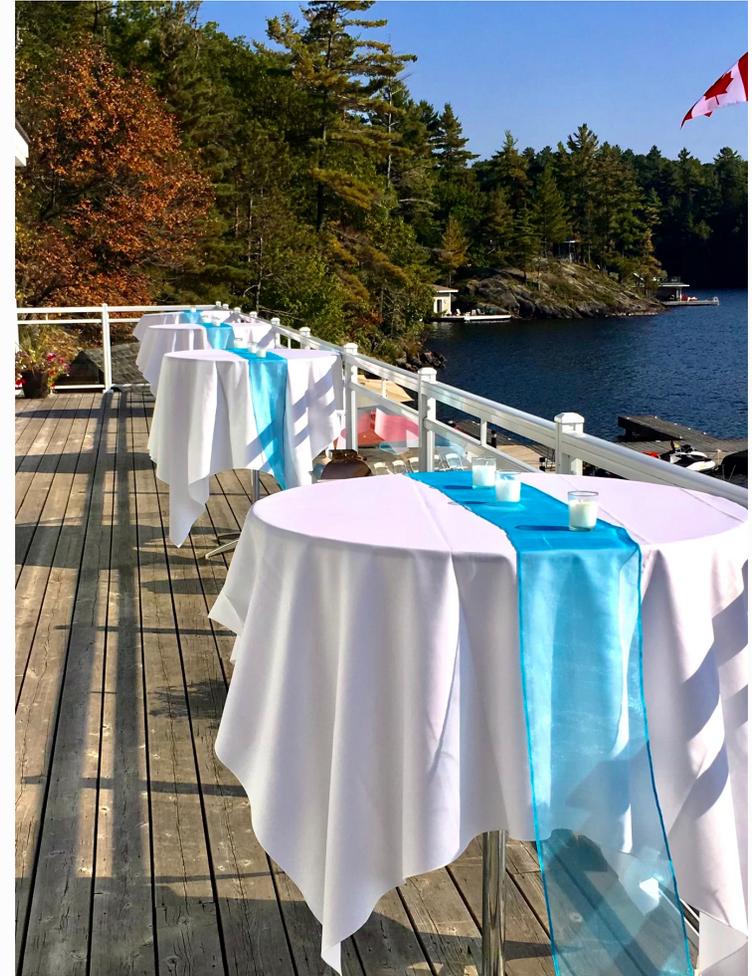


The Executive Suite

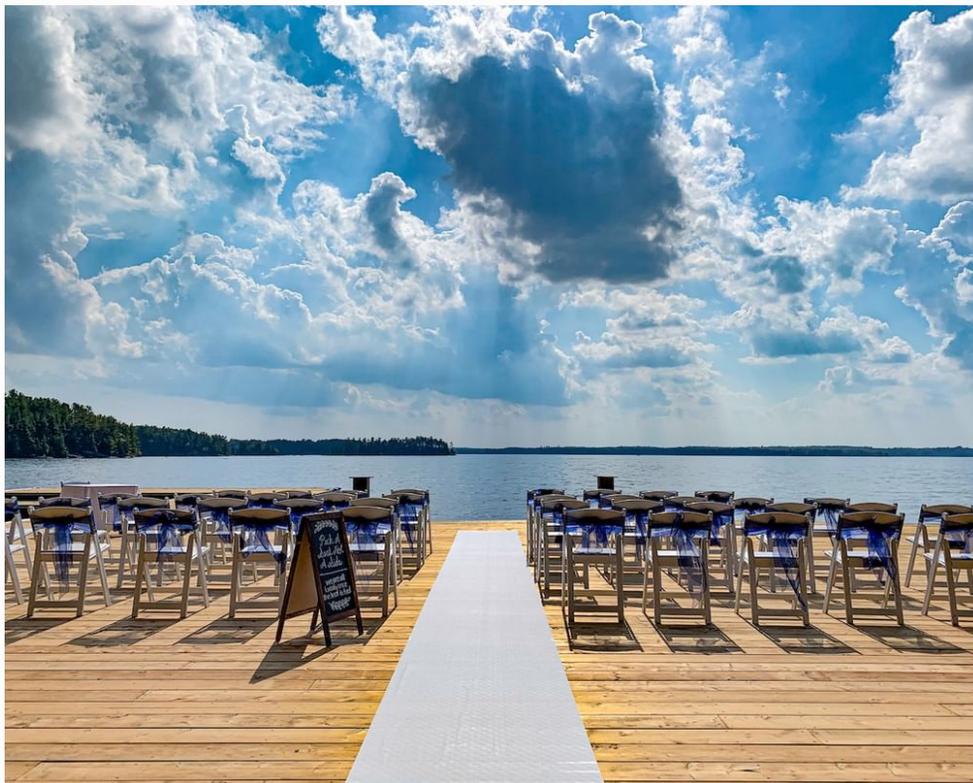
- The perfect small space for meeting, mingling, and sharing.
- Where "zoom" is just how you get the best shot of your spectacular view.
- It's somehow easier to work when your space includes the peaceful beauty of Lake Muskoka.
- Comes complete with full kitchen, bar, and three bedroom suites for smaller, individual space.



The Boathouse



- The most intimate event space on Lake Muskoka.
- A modern space surrounded by nature built over the lake.
- Perfect boutique setting for your most intimate wedding overlooking Lake Muskoka.



The Dock

- Have your celebration, quite literally, on beautiful Lake Muskoka.
- Be surrounded by nature; the cooling breeze, calming waves, and a beautiful sunset overlooking our western docks.



Lower Patio

- Open air seating overlooking beautiful Lake Muskoka.
- Tent options available for covered seating.
- Sparkling twinkle lights for nighttime ambiance.
- Perfect setting for intimate, boutique style wedding.

Bob's Boathouse Bar

- Muskoka's best lakeside bar.
- A summer hangout that's cool in every sense of the word.
- Cool breezes, cold drinks, and a warm reception; you get them all at Bob's Bar.
- A fun spot for pre and post event celebrations.





The Boutique Package

- Suited for a 50-60 person ceremony
- Ceremony on the water
- Beautiful indoor private room overlooking Lake Muskoka
- Exclusive use of extended patio for your reception.
- Stocked private bar for your use throughout the event
- Mouth-watering appetizers passed around for you during reception.
- Exclusive use of the elegant Touchstone Grill dining room or boathouse dining for dinner.
- Five star customized menu to your desired tastes.
- Professional staff to cater to your needs and provide a seamless evening.
- True Muskoka lakeside boathouse for after party.
- Late night menu to finish off the evening.



The Intimate Package

- Suited for a 10-15 person ceremony.
- Use our newly renovated executive suite.
- Have your ceremony on the deck overlooking the water, attached to the unit.
- Private bar with a bartender.
- Catered five star customized menu to your desired tastes.
- Professional staff to cater to your needs.
- Late night menu to finish off the evening.
- Room also has one master bedroom and two single rooms attached.
- Private parking area.

Menu Options

- All menu options can be catered and customized to your specific wedding dreams
- Customized wedding packages starting at \$100.00 per person.
- Bar and wine billed on consumption - wine for dinner can be brought for a \$25.00 corkage fee.
- Sample menu option's include...

Deluxe Menu

Appetizers

- Seared Ontario pickerel with cucumber relish on a pita chip
- Szechuan Beef Spring rolls (they are a little hot)
- Bacon-wrapped scallops
- Slow beef brisket with frizzled onion on a baguette with horseradish aioli

Starters

- Touchstone Salad
 - Baby lettuces, Sprouts, Candied Pecans, and Cranberries with a Green Goddess dressing
- Chopped Caesar Salad
 - Crisp Romaine, shaved parmesan, bacon, croûtons & house-made Caesar dressing
- Caprese Salad
 - Heirloom tomatoes, sliced mozzarella, fresh basil leaves with cracked black pepper and olive oil, and balsamic dressing

Mains

- 8oz Certified Angus New York Sirloin
 - With a house-made peppercorn sauce, wild mushrooms, seasonal vegetables and garlic mashed potatoes
- White Wine Herbed Chicken
 - White wine herbed cream sauce topped with shitake mushrooms over a 6oz boneless chicken. Served with fingerling potatoes tossed with truffle oil and parmesan, seasonal vegetables
- Seafood Linguine
 - Shellfish, shrimp, and scallops in a rich creamy white wine creole sauce garnished with cherry tomatoes and mussels

Desserts

- Lemon zest two-bite Cheesecake with a caramel or blueberry coulis
- Chocolate Fudge Cake

Late Night Snack Options

- Pickerel Tacos
- Flatbreads
 - Prosciutto flatbread with sundried tomato pesto, sauté onions, sliced prosciutto, and crumble feta
 - Margarita flatbread with house-made tomato sauce, sliced bocconcini, tomatoes, and basil
- Imported, Domestic Cheese and Charcuterie platters

Custom Dream Menu

- For an additional cost, all Deluxe Menu options can be combined with our Custom Dream Menu options.
- Additional upgrades can all be personally customized to what you'd like to include.
- Choose from a selection of...

Appetizers

- Mini burgers cheddar and smoked mozzarella and sauteed onions and double-smoked bacon
- Bacon-Wrapped Tenderloin Tips with maple syrup
- Raspberry Point Oyster's
- Shrimp Shooter/celery salt-rimmed shooter glass filled with a tomato juice red onion mixture and topped with a butter lime shrimp

Starters

- Heirloom and Tomato and Zucchini Salad
 - Heirloom tomatoes with spiralled zucchini, cherry tomatoes, avocado, pine nuts, and crumbled goat cheese with a champagne citrus vinaigrette dressing
- Sea Scallops
 - U-10 scallops on a bed of Saffron and pancetta risotto garnished with candied beets and a sweet pea puree
- Muskoka Summer Salad
 - Watermelon, strawberries, toasted almonds, feta cheese and baby spinach tossed in a raspberry vinaigrette

Mains

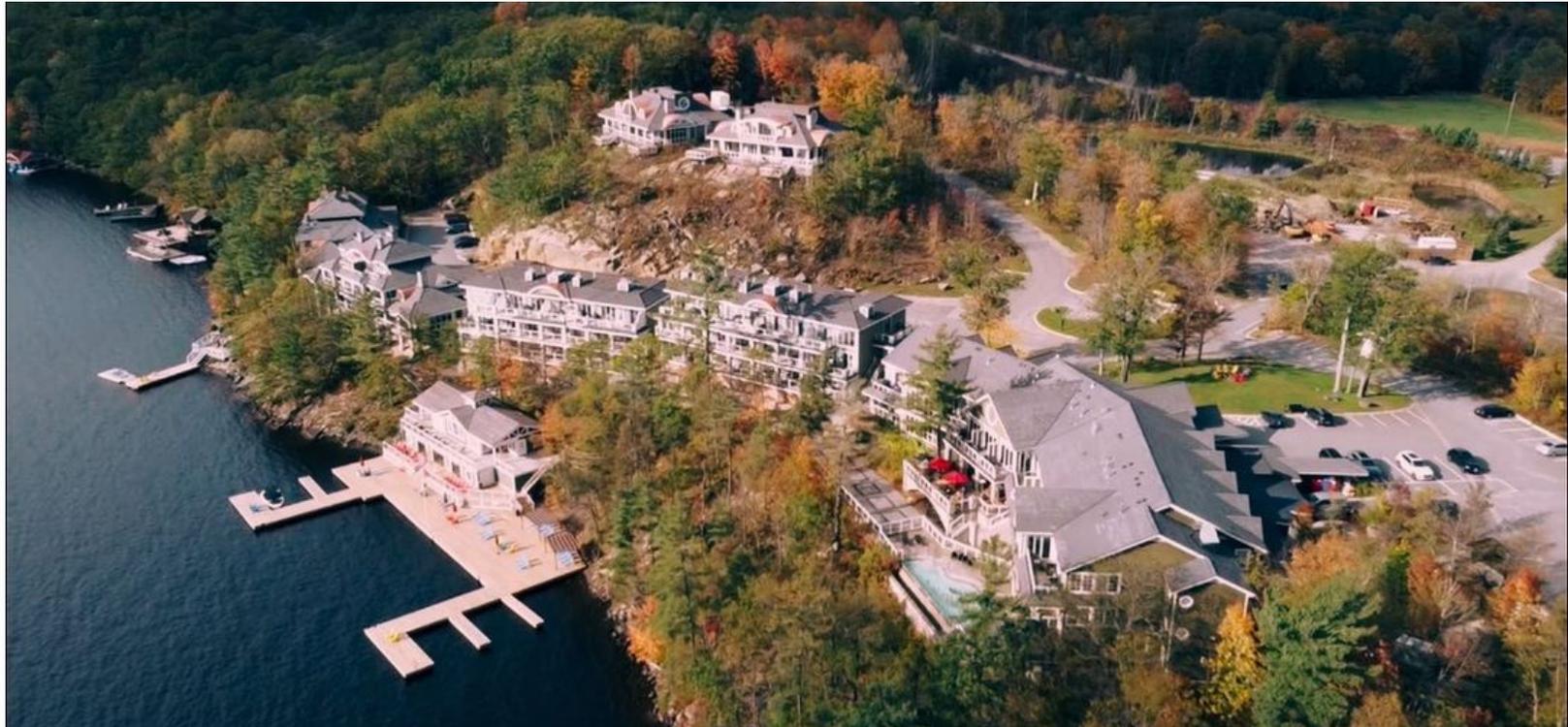
- Nova Scotia Swordfish
 - Grilled and topped with a Peach and Mango salsa verde. Served with wild rice and seasonal vegetables
- 14 oz Angus Ribeye
 - All-natural grass feed beef with no antibiotics or hormones, topped with a lobster and shrimp creole gratin served with a Truffle oil parmesan fingerling potatoes and asparagus
- Surf and Turf
 - 7oz Certified Angus Tenderloin with a rosemary port sauce with a 4oz Scottish organic salmon, seared with a zesty lemon, pepper and Rosemary infused olive oil. Served with asparagus and fingerling potatoes tossed in truffle oil and shaved parmesan

Desserts

- Caramel Crunch
- Two toasted layers of crunchy pecan meringue are sandwiched between alternating layers of smooth, buttery caramel and fresh whipped cream

Late Night Snack Options

- Atlantic Lobster & Fontina cheese
- Smoked Cheddar Cheese and Double Smoked Bacon
- Mini burgers cheddar and smoked mozzarella and sauteed onions and double-smoked bacon



Book your special day with specialized room rates, services, and wedding blocks available!

Visit Us Soon!



Email info@touchstoneresort.com to book your special day today!