



Thank you for considering the Westover Inn as you start planning your wedding. This package has been created to assist you with these plans.

The Westover Inn celebrated its 25th anniversary last year, and during the past 25 years we have had the privilege of being involved in many weddings. Throughout the years we have had the opportunity to meet many people and share in one of the most important days of their lives.

Our primary focus is creating a wedding that is as individual as the couple that is being united. We offer a setting that is unique, intimate and truly beautiful. Specializing in weddings of all sizes, we will create a day that will be memorable to the bride and groom, as well as the guests that they have chosen to share in this wonderful event.

Once you have had the opportunity to review this package, please let me know if you have any questions or comments. If you have something in mind that you do not see in the package, we can make it happen. I look forward to hearing from you.

Sincerely,

Deanna Day
Innkeeper

MEMORIES...

“...Terry and I would like to thank you very much for all your help, encouragement and thoughtfulness in planning our wedding and ensuring our day was perfect in every way.”

Terry & Sharon Bowden

“...again, thank you so much for all you did to make that “cold” miserable day back in June, so warm & special.”

Charles & Daria Zamaria

“...the meals were exquisite and the little extra touches were well appreciated.”

Brian & Dianne Mummery

“...Colin and I wanted to thank you for putting forth so much effort and time to make our wedding the most beautiful day in our lives.”

Colin & Andrea Mickie

“...we both want to thank you and your staff for all the excellent attention to detail during our recent wedding at your beautiful Inn. Everything was wonderful and the food was exceptional.”

Russ & Carol Boone

“...we and our guests certainly felt very well taken care of from the moment we arrived. The dining room was prepared beautifully with meticulous attention to every detail.”

Bob & Muriel Ballantyne

“...thank you for helping to make our wedding feel like a fairy tale. We couldn't have picked a more perfect setting than the Westover Inn.”

Brian & Donna Ropp

“...a warm & heartfelt thank you for all of your assistance with our wedding. Everyone went out of their way to make our special day perfect!”

Matt Certosimo & Dawn Bennett

“...you and your staff did such a wonderful job and were so helpful that it allowed us to really enjoy our day. The day was beautiful, the food exquisite and the atmosphere warm and friendly,

Marc & Carmen Ford

“...you helped make our wedding day a glorious event. People kept asking if I was stressed before the event; I just kept thinking how there was nothing to stress about because I had full confidence in your abilities.”

Sydney and Wayne Shore

“...Bill & I would like to thank you very much for your personal attention to our wedding. We appreciated your advice and assistance in planning the event, which went like clockwork! It was, indeed a wonderful wedding celebration!”

Bill & Paula Jenkins

“...we both want to thank you so much for the beautiful reception on June 26. The tent looked beautiful, everyone loved the meals, the cake was gorgeous and the staff was excellent.”

Paul & Jodi Hayhoe

SAMPLE MENUS

Selection One – Five Course Dinner

Following the wedding ceremony a selection of canapés will be served with fruit punch.

Hors d'oeuvres Selection

Smoked Trout on a Savoury Pancake with Sour Cream

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Shrimp, Sweet Corn and Shiitake Mushroom Sandwiches

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Smoked Ham and Cheese Fritters with Sweet Mustard

*

Bruschetta with Parmesan Reggiano

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Twice-Baked White Truffle Potatoes with Bacon

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Rare Beef Croustini with Caramelized Onion and Horseradish Aioli

Five Course Dinners

Soup (Choose One):

Grilled Chicken, Corn and Pepper Pot Soup

Roasted Wild Mushroom Bisque with Truffle Oil and Chive

Chilled Gazpacho with Cilantro and Lime

Mussel Chowder with Saffron and Dill

Salad (Choose One):

Fish Cakes with Shrimp, Sweet Potato, Fennel and Dill
with a Saffron and Garlic Rouille

Baby Spinach Salad

Local Pancetta Bacon, Sir Wilfrid Brie, Toasted Walnuts
and Green Apple Vinaigrette

Local Organic Baby Greens with
Radish, Cucumber, Vidalia Onion
and an Oregano and Orange Vinaigrette

Leaves of Romaine with Crisp Lardons,
Grilled Focaccia Sticks and a Lemon-Garlic Aioli

Selection One – Five Course Dinner (continued)

Sorbet

Inn-made sorbet will complement your meal

Entrée (Choose One):

de Martines Farm Pork Rib Eye

with Parsnip Puree, Grilled Apple, Thyme and Cider Reduction

Pan Seared Atlantic Salmon

Grilled Red Onion, Cherry Tomato and Feta Cheese Polenta

with a Sweet Basil and Mint Vinaigrette

Roasted Breast of Capon

with a Wild Rice Pancake, Mushroom, Asparagus and Pearl Onion Ragout
and Porcini Mushroom and Tarragon Jus

Grilled Ontario Beef Striploin

Yukon Gold Potato Mash and a Chimi Churri Sauce

Fresh Inn-Baked Rolls Are Served with Dinner

Dessert

Your wedding cake can be served as dessert or later in the evening.

Inn-Made Chocolate Mint Wafers will be served with coffee and tea.

**Selection Two – Four Course Dinner
Soup or Salad (Choose One):**

Grilled Chicken, Corn and Pepper Pot Soup

Roasted Wild Mushroom Bisque with Truffle Oil and Chive

Chilled Gazpacho with Cilantro and Lime

Mussel Chowder with Saffron and Dill

Fish Cakes with Shrimp, Sweet Potato, Fennel and Dill
with a Saffron and Garlic Rouille

Baby Spinach Salad

Local Pancetta Bacon, Sir Wilfrid Brie, Toasted Walnuts and a Green Apple Vinaigrette

Local Organic Baby Greens with
Radish, Cucumber, Vidalia Onion and an Oregano and Orange Vinaigrette

Leaves of Romaine with Crisp Lardons,
Grilled Focaccia Sticks and a Lemon-Garlic Aioli

Sorbet

Inn-made sorbet will complement your meal

Entrée (Choose One):

de Martines Farm Pork Rib Eye
with Parsnip Puree, Grilled Apple, Thyme and Cider Reduction

Pan Seared Atlantic Salmon
Grilled Red Onion, Cherry Tomato and Feta Cheese Polenta with a Sweet Basil and Mint
Vinaigrette

Roasted Breast of Capon with a Wild Rice Pancake,
Mushroom, Asparagus and Pearl Onion Ragout and Porcini Mushroom and Tarragon
Jus

Grilled Ontario Beef Striploin
Yukon Gold Potato Mash and a Chimi Churri Sauce

Fresh Inn-Baked Rolls Are Served with Dinner

Dessert

Your wedding cake can be served as dessert or later in the evening.
Inn-Made Chocolate Mint Wafers will be served with Coffee and Tea.

Selection Three – Three-Course Dinner
Soup or Salad (Choose One):

Grilled Chicken, Corn and Pepper Pot Soup

Roasted Wild Mushroom Bisque with Truffle Oil and Chive

Chilled Gazpacho with Cilantro and Lime

Mussel Chowder with Saffron and Dill

Fish Cakes with Shrimp, Sweet Potato, Fennel and Dill
with a Saffron and Garlic Rouille

Baby Spinach Salad

Local Pancetta Bacon, Sir Wilfrid Brie, Toasted Walnuts and a Green Apple Vinaigrette

Local Organic Baby Greens with
Radish, Cucumber, Vidalia Onion and an Oregano and Orange Vinaigrette

Leaves of Romaine with Crisp Lardons,
Grilled Focaccia Sticks and a Lemon-Garlic Aioli

Entrée (Choose One):

de Martines Farm Pork Rib Eye
with Parsnip Puree, Grilled Apple, Thyme and Cider Reduction

Pan Seared Atlantic Salmon
Grilled Red Onion, Cherry Tomato and Feta Cheese Polenta
with a Sweet Basil and Mint Vinaigrette

Roasted Breast of Capon
with a Wild Rice Pancake, Mushroom, Asparagus and Pearl Onion Ragout
and Porcini Mushroom and Tarragon Jus

Grilled Ontario Beef Striploin
Yukon Gold Potato Mash and a Chimi Churri Sauce

Fresh Inn-Baked Rolls Are Served with Dinner

Dessert

Dessert at the Westover Inn is an event in itself.
Your wedding cake can be served as dessert or later in the evening.
Coffee and Tea

PRICING

Selection One

**One-Hour Reception with a Selection of Canapés
(based on 3 pieces per person),
Fruit Punch, Five-Course Dinner
(Soup, Salad, Sorbet, Entrée, Dessert and Coffee/Tea)
Inn-Made Chocolate Mint Wafers**

\$63 per person plus applicable taxes and 18% service

Selection Two

**Four Course Dinners
(Soup or Salad, Sorbet, Entrée, Dessert and Coffee/Tea)
Inn-Made Chocolate Mint Wafers**

\$47 per person plus applicable taxes and 18% service

Selection Three

**Three Course Dinners
(Soup or Salad, Entrée, Dessert and Coffee/Tea)
\$43 per person plus applicable taxes and 18% service**

Wedding Cakes

Our Pastry Chef creates unique cakes based on discussions with the bride and groom. Surcharge costs for wedding cake decoration are determined based on the amount of detail involved in the cake; \$95 for basic cake style, \$145 for intermediate level of décor, and \$195 for a high level of expertise required for the desired cake.

Rental and Wedding Co-ordination

Our goal at the Westover is to make each wedding unique, memorable and stress free. Our experience enables us to provide the details which will make your day perfect in every way.

The rental fees listed include the services of the Innkeeper and his team to co-ordinate details of the wedding.

Dining Locations

Yellow Dining Room \$100

(maximum capacity of 22 guests for dinner at rectangular tables)

Function Room \$200

(maximum capacity of 40 guests for dinner at round tables of 8)

Red Dining Room \$300

(maximum capacity of 48 guests for dinner at round tables of 8)

The West Lawn and Patio \$250

(tent rental required)

Ceremony Locations

(do not include chair rentals)

Living Room \$200

Outdoor Tea House \$200.00

Red Room \$300

The West Lawn and Patio \$250

Westover Inn Chapel \$500

All rentals are subject to 13% HST

Guestroom Rentals

The Westover Inn offers 22 guestrooms and room rates vary with the seasons. Our luxury suite is the perfect honeymoon location. It is a spacious suite with a king-sized bedroom, balcony, a large living room with wet bar and large bathroom with a Jacuzzi tub. The luxury suite has a private entrance from the Manor.

**Westover Inn Wedding
Confirmation Policy and Payment Schedule**

1. We have a “One-wedding-per-day-only policy”. To secure a date as yours, and yours alone there is a \$1000 Cdn deposit required. This deposit is non-refundable.
2. Function contracts will be processed upon confirmation of all wedding details. Ideally, this should be completed at least one month prior to the wedding.
3. An advance deposit of 50% of charges will be requested upon receipt of the function contracts.
Beverages are not included in this deposit as beverages are billed on actual consumption.
4. Any guestrooms booked must be confirmed with a \$50.00 advance deposit per room per night. Any guestrooms not confirmed at least two months prior to the wedding will be released.
5. Payment for guestrooms will be due upon checkout.
6. The balance of wedding charges will be invoiced after the event. Final payment is requested no more than 14 days after the invoice date.
7. In the event that the function is cancelled within 21 days prior to the date, all payments and deposits received are non-refundable.
8. No outside food (wedding cakes perhaps, please inquire if desired), beverage or alcohol are permitted in the Westover Inn.

Frequently Asked Questions

To assist in your wedding planning I have compiled a list of the most frequently asked questions about weddings at the Westover Inn.

Q. How many weddings do you have in one day?

We only have one wedding per day. Part of the beauty of the Westover Inn is its exclusivity to the bride, groom and their guests.

Q. What size wedding can the Westover Inn accommodate?

We can accommodate weddings of up to 500 guests.

Q. Does the number of guests include children?

Yes, children are people too. We are happy to create a special menu for children. Remember to include the children in the number of people that the room can accommodate.

Q. Do we have to book guestrooms?

No, the guestrooms are available to you and your guests but you are under no obligation to book them if you are having your wedding here, with some exceptions to account for noise concerns.

Q. Is the Chapel always available?

Yes! If you are happy using it we are happy making it available. It is a beautiful old stone chapel that is not heated. It is very comfortable late spring through early fall.

Q. Can we bring our own wine?

No, wine that is consumed in a licensed establishment must be purchased on our liquor license.

We have a very extensive wine list. If there is something not on our wine list we are happy to order it in for you.

Q. Can we bring our own cake?

Perhaps, but it will not be a cost-saving measure. Everything that we serve at the Westover Inn has been made here. We have an amazing Pastry Chef who creates beautiful wedding cakes. We have found in the past that cakes that are brought in can often cause the bride and groom a lot of stress. In addition, our reputation is on the line for someone else's work, but if you wish to then please just ask and we can discuss.