



JW MARRIOTT

THE ROSSEAU MUSKOKA

EVENT MENUS



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THE ROSSEAU MUSKOKA

BREAKFAST MENUS



BREAKFAST BUFFET

BREAKFAST \$29

Assorted Danishes, muffins, croissants
White, multigrain breads, English muffins for toasting
Butter, marmalade, fruit preserves, honey, Nutella, peanut butter
Chef's selection of juices
Reunion Island Coffee, Taylors of Harrogate Tea

SELECT TWO

Sliced fruit, berries
Greek yogurt, local honey, fruit compôte
Fresh fruit skewer, watermelon, cantaloupe, pineapple, honeydew,
grape, mocha whipped cream
Granola parfait, house made granola, vanilla scented yogurt,
seasonal berries, mint
Fruit salad, loganberry dressing

SELECT ONE

Scrambled eggs, spinach, fresh herbs
Scrambled eggs, Balderson aged cheddar cheese, chives
Eggs Benedict
Cage-free egg frittata, heirloom tomato, spinach, red onion

SELECT ONE

Red skin, pearl onion hash
Breakfast potato, crushed rosemary
Sweet potato, red onion hash
Fingerling potatoes crushed, leeks, thyme
Medley of potatoes, scallions

SELECT TWO

Crispy bacon
Peameal bacon
Maple banger pork sausages
Chicken sausages
Turkey, apricot, thyme sausages

SELECT ONE

Whole wheat waffles, agave syrup, whipped birch syrup butter, apple jam
Cherry chocolate French toast, maple syrup, Chantilly cream, whipped
butter
Bala cranberry pancakes, whipped butter, Bala cranberry syrup
Steel cut oatmeal, raisins, raw sugar, cinnamon, dried cranberries

Minimum 25 guests

For groups fewer than 25 people a \$200 surcharge will apply



BREAKFAST

CONTINENTAL BREAKFAST \$25

Chef's selection of juices
Assorted Danishes, muffins, croissants
White, multigrain breads, English muffins for toasting
Butter, marmalade, fruit preserves, honey, Nutella, peanut butter
Sliced fruit, berries
Assorted individual yogurts
Assorted cold cereals, 2% milk, skim milk
House-made granola
Steel cut oatmeal, dried banana chips, brown sugar, raisins
Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 guests

For groups fewer than 25 people a \$200 surcharge will apply

Full table set up \$2.50 per person

BOXED BREAKFAST TO GO \$16

Select one item from each category

FRUITS

Apple
Pear
Orange

YOGURT

Fruit yogurt
Natural yogurt

ROSSEAU BAKERY

Butter croissant
Daily muffin
Daily Danish

BEVERAGES

Bottled juice
Bottled water
Reunion Island Coffee, Taylors of Harrogate Teas

No Minimum Required



BREAKFAST ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Traditional smoked salmon, capers, lemon **\$8**

Cured meats – capicola, salami, prosciutto, selection of cheeses **\$10**

Local cheese board - Array of soft, semi-soft, hard cheeses, dried fruits, figs, flavoured honey, flatbread, crackers **\$12**

Italian sausage hash - spicy Italian sausage, peppers, red onion, red skin potatoes **\$5**

Crab Benedict, classic hollandaise sauce, green onions **\$6**

Build your own burrito - flour tortilla, scrambled eggs, salsa, limes, ground chicken, Cotija cheese, pepperoncini **\$9**

Omelet station: cage free eggs, egg whites, sweet peppers, ham, pork maple sausage, cheddar cheese, mushrooms, spinach, tomatoes **\$12**

Chef attended required **\$150**





JW MARRIOTT
THE ROSSEAU MUSKOKA

ROSSEAU BREAKS



MORNING COFFEE BREAKS

TRAIL MIX ENERGIZER BREAK \$16

Build own trail mix – feullitine flakes, dried apricots, mini chocolate chips, dried fruit medley, almonds, raisins, banana chips, toasted coconut, granola, sesame sticks, roast pumpkin seeds, freeze dried raspberries

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum

FRUIT BREAK \$14

Spiced strawberry yogurt parfait

Fruit filled muffins – lemon poppy seed and raspberry curd, blueberry and yogurt

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests

HEALTHY BREAK \$16

Build your own granola parfait

Yogurt, pomegranate seeds, dried blueberries, dried banana chips, dried apple rings, grapes, kiwi, Bala cranberry syrup, tangerine syrup, seasonal fruit compôte

Chewy power cookie, dates, pumpkin seeds

Chocolate avocado mousse

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests

BREAK \$14

Selection of granola bars, Kashi, multigrain bars, All-Bran bars

Seasonal whole fruit

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum



AFTERNOON COFFEE BREAKS

CANDY BREAK \$16

Vanilla caramels, gum drops, nut toffee, M&Ms, Skittles, gummy worms, jelly beans, jujubes, wine gums

Soft drinks, bottled water

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum

COOKIE BREAK \$13

Chocolate chunk cookie, oatmeal cranberry, maple biscotti, chocolate bourbon roll, caramel shortbread

Soft drinks

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum

CHURROS BREAK \$16

Deep-fried churros, Dulce de Leche dip, melted chocolate, icing sugar, cinnamon sugar

Mexican hot chocolate

Soft drinks, bottled still and sparkling water

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 guests

CHOCOLATE BREAK \$15

Chocolate angel food cake, raspberry fool

Caramel chocolate cupcakes

Double chocolate chip cookies

Chocolate bark

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 guests

APPLE BREAK \$15

Ontario apples two ways: fresh from the orchard, dried cinnamon dusted apple chips

Juicer to process apples - attendant required, \$150

Apple coffee cake, apple butter tarts

Soft drinks, bottled still and sparkling water

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests

HEARTY BREAK \$15

San Danielle prosciutto, baby mozzarella, basil, crostini

Warm edamame bean pods, Maldon Smoked Salt

Soft drinks, bottled still and sparkling water

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum



AFTERNOON COFFEE BREAKS

CHIP & DIP BREAK \$16

House kettle chips, Siracha dip, creamy Boursin dip
House corn tortilla chips, salsa, guacamole
Boylan's Craft sodas, black cherry, orange tangerine, root beer
Bottled still and sparkling water
Reunion Island Coffee, Taylors of Harrogate Teas
No Guest Minimum

DONUT BREAK \$16

mousse filled Espresso
Caramel chocolate drizzle, loganberry pipette
Glazed birch syrup citrus
Chilled soft drinks, still, sparkling water
Reunion Island Coffee, Taylors of Harrogate Teas
No Guest Minimum

LEMONADE BREAK

\$22 one flavour per gallon
Orange, basil, lemonade
Pineapple, ginger, mint lemonade
Blackberry, raspberry, lemon, thyme lemonade
Bala cranberry, pineapple lemonade
Coconut water, blackberry lemonade
No Guest Minimum

JAVA BREAK \$16

Selection of specialty Illy coffee
Assorted biscotti
San Pellegrino sparkling sodas
Coconut water with mango
Vitamin Water
Red Bull
Starbucks Frappuccino
Taylors of Harrogate Teas
No Guest Minimum



BREAK ENHANCEMENTS & ALL DAY BREAK

A LA CARTE BREAK ENHANCEMENTS

San Pellegrino flavoured mineral water, Aranciata orange, Limonata, grapefruit pomello, blood orange **\$5**

Naked Juices **\$7**

House-made Chai milk **\$4**

House-made granola bars **\$4**

Maple walnut scones, Chantilly cream, Bala cranberry peach jam **\$45 per dozen**

Muskoka Springs ginger ale **\$5**

Best Ever nuts & seeds **\$6**

Smoothies **\$8**

Pomegranate juice, Activia yogurt, blueberries, ginger

Blueberries, Greek yogurt, mint, vanilla bean

Orange juice, flax, spinach, Activia yogurt

ALL DAY FOOD LAB BREAK **\$34**

Variety of Chef's seasonal selections from below

Honey Roast Peanuts- peanuts, sugar, honey

Southern Heat Mix- peanuts, sugar, corn, almonds, spices

Sierra Mountain Mix- peanuts, raisins, sunflower kernels, cashews, almonds, pumpkin seeds

Cranberry Trail Mix- raisins, peanuts, dried cranberries, pumpkin seed kernels, cashews

Sprouted grains, sweet chili chips, gluten-free kale chips

Milk chocolate covered raisins

Whole fruit

Dried fruit bundles- apricots, blueberries, cranberries, apples

Chilled soft drinks, still, sparkling water

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 20 Guests





JW MARRIOTT
THE ROSSEAU MUSKOKA

LUNCH MENU



LUNCH BUFFET

DELICATESSEN \$36

Chef's soup of the day

Fingerling potato salad, lemon tahini vinaigrette

Chermoula vinaigrette coleslaw

Seasonal greens, spiced pepitas, grape tomatoes, white balsamic, lemon vinaigrette

SANDWICHES | SELECT FOUR

Roast beef sandwich – (CAB) sliced roast beef, jerk mayonnaise, smoked Balderson cheese, lettuce, rosemary focaccia

Roast turkey sandwich – turkey, provolone cheese, tarragon mayonnaise, baby spinach, brioche roll

Vegetable sandwich – roast vegetables, spinach, mint pine nut pesto, gluten-free soft roll

Tuna salad sandwich – tuna, herb mayonnaise, celery, sprouts, lettuce, twelve grain roll

Italian sandwich – arugula, prosciutto, Genoa salami, arugula, pepperoncini spread, potato scallion bread

Sliced fruit of the moment

House kettle chips, Cholula dip

Cranberry lemon bar, blondie brownies, fruit tarts

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 Guests

ITALIAN BUFFET \$39

White bean, kale soup

Caesar salad, croutons, parmesan cheese, bacon bits, creamy dressing

Focaccia, bread sticks, olive oil, balsamic vinegar

Arugula salad, shaved fennel, pecorino cheese, roast butternut squash

Green bean, white bean, sun-dried tomato salad

Brown, button, shiitake mushrooms, gemelli pasta, San Marzano tomato sauce, parmesan cheese

Chicken Marsala, pan-seared chicken breast, herbs, button, brown mushrooms, Marsala wine

Pizzas

Margarita, buffalo mozzarella, vine ripened tomato

Brown, button mushrooms, crumbled hot Italian sausage, arugula

Chocolate Frangelico mousse, honey cheesecake, almond biscotti

Reunion Island Coffee, Taylors of Harrogate Teas

Minimum 25 Guests

For groups fewer than 25 people a \$200 surcharge will apply to all buffets



LUNCH BUFFET

MEDITERRANEAN LUNCH BUFFET \$39

Selection of flatbreads and hummus
Roast eggplant soup
Mezze platter – marinated artichokes, beans, grilled vegetables, cheese
Greek salad – feta cheese, Kalamata olives, tomato, cucumber, Greek inspired vinaigrette
Chickpea salad – parsley, tomato, lemon
Spanakopita
Mediterranean vegetable ravioli, sun-dried tomato pesto
Lemon, caper seared salmon
Chicken souvlaki, tzatziki sauce
Braised lentil ragout
Lemon roast potatoes
Baklava, sliced fruit, citrus ricotta cheesecake
Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

For groups fewer than 25 people a \$200 surcharge will apply

SOUTHWEST LUNCH BUFFET \$36

Corn and chili soup, tortilla strips, Cholula hot sauce
Green salad, tortilla strips, roast corn, Monterey jack cheese, ancho chili vinaigrette
Jicama, pineapple, roast red pepper cilantro slaw
Fried corn tortilla chips, Pico de Gallo house made
Build your own tacos: black beans, limes, cilantro, shredded lettuce, Cotija cheese, flour tortilla, salsa, sour cream

PROTEINS | SELECT TWO

Grilled carne asada, lime, cilantro, garlic marinade
Pulled pork salsa verde sauce, cilantro, garlic, parsley
Rockfish, chili flake, cilantro rubbed
Guajillo chili marinated chicken

Traditional southwest rice, tomato, garlic, cumin, oregano
Dulce de Leche pudding, chocolate flan, spiced cinnamon cookies
Reunion Island Coffee, Taylors of Harrogate Teas
Enhancement: lime, chili marinated shrimp \$6 per person 3 pieces each

25 Guest Minimum

For groups fewer than 25 people a \$200 surcharge will apply



LUNCH BUFFET

LAKE ROSSEAU LUNCH BUFFET \$39

Soup of the day

Assorted rolls, butter

Build your own Cobb salad - bibb lettuce, leaf lettuce, tomatoes, eggs, smoked chicken, crumbled bacon, blue cheese, olives, herb vinaigrette, ranch dressing

Black bean, feta cheese salad

Couscous salad, cinnamon vinaigrette

MAIN COURSE | SELECT TWO

Pan seared whitefish, chermoula sauce

Rigatoni pasta, scallions, chicken, parmesan broth

Roast (CAB) New York striploin, red wine jus

Vegetarian chili, carrots, corn, kidney beans, sour cream, scallions, aged Balderson cheddar cheese

Sautéed summer squashes, Italian herbs

Sliced fruit

Fruit swirl cheesecakes, caramel chip cookie, chocolate mint tarts

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

For groups fewer than 25 people a \$200 surcharge will apply

PICNIC LUNCH \$37

Mason jars of Cobb salad – romaine, Kalamata olives, cherry tomatoes, 3 year old aged Balderson cheddar cheese, sweet peppers, hard-boiled egg, herb vinaigrette

Cucumber, feta, scallion salad, Greek inspired vinaigrette

Rustic potato salad

Buttermilk fried chicken - served cold

Kettle chips, smoked paprika onion dip

Individual wrapped Baby Bel cheese

Antipasto kabob - cured Genoa salami, soppressata, prosciutto, marinated artichoke

Fruit salad

Miniature chocolate chip cookies

Bottled water

Rosemary lemonade

Reunion Island Coffee, Taylors of Harrogate Teas

25 Guest Minimum

Substitute kettle chips for tortilla chips, salsa Verde

For groups fewer than 25 people a \$200 surcharge will apply



LUNCH BUFFET

BBQ LUNCH \$37

Iceberg lettuce, red cabbage, carrots, teardrop tomatoes, balsamic vinaigrette

Creamy Napa cabbage slaw, pineapple, bell peppers

Red skin herb vinaigrette potato salad, gherkins, grainy mustard

Beef burgers

Chicken burgers

Vegetable burgers

Potato scallion buns, lettuce, tomato, onion, pickles

Corn on the cob, jalapeno butter

Truffle infused ketchup, charred scallion Dijon mustard, black pepper mayonnaise, tzatziki sauce

Peach apple cobbler, Rocky Road cookies, sliced watermelon, sliced pineapple, ice cream bars

Reunion Island Coffee, Taylors of Harrogate Teas

Chef attended required \$150

25 Guest Minimum

For groups fewer than 25 people a \$200 surcharge will apply

ASIAN BUFFET \$36

Hot and sour soup, wontons

Napa cabbage ginger salad served in Asian baskets

MAIN COURSE | SELECT TWO

Chili garlic sauce glazed flank steak

Chicken Gangnam style, honey, coriander, ginger, sesame seed, garlic, scallion

Chinese five spiced shrimp, charred scallions

Ginger fried rice

Thai green curry noodles

Black bean and broccoli stir-fry

Almond cookies, coconut fruit salad, ginger crème brulée spoons

Reunion Island Coffee, Taylors of Harrogate Teas

Chef attended required \$150

25 Guest Minimum

For groups fewer than 25 people a \$200 surcharge will apply



BOXED LUNCH

BOXED LUNCH

SALADS | SELECT ONE

Red skin potato salad, grainy mustard, scallions, apple cider vinaigrette

Bocconcini, artichoke tomato salad, white balsamic vinaigrette

Seasonal greens, heirloom carrots, grape tomato, vinaigrette

SANDWICHES | SELECT ONE

Shaved (CAB) roast beef sandwich, arugula, fontina cheese, rosemary aioli, olive roll

Grilled chicken sandwich, parmesan cheese, romaine, bacon, Caesar dressing, sunflower bread

Turkey sandwich, black pepper mayonnaise, pepperoncini, lettuce, tomato, croissant

Grilled vegetable sandwich, sweet potato hummus, sprouts, grilled vegetables, sunflower seed roll

FRUIT | SELECT ONE

Apple, pear or orange

Seasonal fruit salad

SNACK | SELECT ONE

Lays potato chips

Smartfood Popcorn

Doritos

DESSERT | SELECT ONE

Chocolate chip cookie

Cherry brownie

Shortbread trio – caramel, chocolate, blueberry

BEVERAGES | SELECT ONE

Bottled juice

Bottled water

Soft drink

\$26 Boxed

\$28 Market style

\$32 JW Logo insulated cooler box (minimum 2 week advanced order)

Reunion Island Coffee, Taylors of Harrogate Teas

No Guest Minimum





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THE ROSSEAU MUSKOKA

A LA CARTE RECEPTIONS



COLD AND HOT HORS D'OEUVRES

COLD HORS D'OEUVRES

VEGETARIAN

Pappadum crackers, Dahl
Sautéed kale, chili, gorgonzola bruschetta
Phyllo basket, caramelized onion, goat cheese
Toasted sesame seed cone, edamame
Mini Caprese tomato stacks
Sweet potato, black bean chili, tortilla chip
Lentil cake, succotash relish

FROM THE SEA

Endive lobster spears, smoked jalapeno remoulade
Smoked ahi tuna mini taco, cilantro mojo sauce
Smoked Milford Bay trout, cucumber relish, pita chip
Smoked salmon roulade, avocado cilantro, crostini

FROM THE LAND

Five spiced beef, chives, wonton spoon, tangerine sauce
Thai beef noodle, wonton shell
Shaved soppressata, goat cheese, toasted pine nuts, crostini
Bruschetta smoked chicken pesto
Smoked duck, crepe bundle, port raspberry sauce
Beef carpaccio, charred scallion aioli

HOT HORS D'OEUVRES

VEGETARIAN

Vegetable pakora, saffron aioli
Caprese risotto balls, pesto aioli
King mushroom tempura, lemongrass infused soy
Artichoke parmesan fritter, black pepper aioli
Caramelized onion, sweet potato tart

FROM THE SEA

Lobster bisque shooters
Salmon spedini
Buttermilk fried clams, smoked tabasco aioli
Shrimp dumpling, ginger infused ponzu sauce

FROM THE LAND

Chicken tandoori skewer, mint yogurt
Mini smoked chicken, smoked Gouda tart
Green curry chicken sate, yogurt dip
Thai chicken spring roll, sesame soy
Steamed Berkshire pork dumpling Thai chili aioli
Greek filled olive and feta Lamb meatball

Minimum order of 3 dozen per selection

\$49 per dozen, includes Butler Service



HORS D'OEUVRES ENHANCEMENT & DISPLAYS

ENHANCED HORS D'OEUVRES

Spice rubbed off the bone Australian lamb rack
Mini lump crab cake
Breaded mac & cheese bundle, truffle aioli
Muskoka cream ale beer battered scallops, Sriracha aioli

Minimum order of 3 dozen per selection

Hors d'oeuvres \$54 per dozen

RECEPTION DISPLAYS

ASSORTED SLIDER STATION \$18

Assortment of mini burgers to include:
Beef slider, pulled pork slider, black bean slider, mini sausage slider

Toppings to include:
Lettuce, tomato, 3 year old Balderson cheddar, chipotle aioli, grainy mustard, mayonnaise

Sweet potato fries, hand cut fries
Cholula infused ketchup and sriracha aioli

Make it an action station- Chef Attendant for \$150.00

CHEESE DISPLAY \$12

Soft ripened Sir Laurier, Pacific Rock, La Sauvagine and Celebrity goat cheese. Flavoured honey, Apricot jam, grapes, sliced baguette, crackers, sparkling cider gelée

ARTISANAL BREAD DISPLAY \$16

Dill smoked salmon spread, roast garlic dip, green chili hummus, pancetta white bean purée, sweet pea guacamole
Selection of breads, baguette, focaccia

ANTIPASTO DISPLAY \$15

Buffalo mozzarella, provolone, prosciutto, sweet and hot salami, pepperoncini
Grilled vegetables, artichokes, olives

CHILLED SEAFOOD STATION \$24

Ahi tuna tartare, ponzu, toasted sesame seeds, chives, avocado
Shrimp, Mary Rose sauce, lemons, cocktail sauce- 3 pcs per person
Calamari
Mussel marinated salad

All prices for stations are per person





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THE ROSSEAU MUSKOKA

ACTION STATIONS



ACTION STATIONS

OYSTER BAR \$16

Oysters in season
Lemon, Tabasco, mignonette, ponzu
3 pieces per person, maximum 2 hours
Minimum 30 guests

MUSSEL STATION \$13

SELECT ONE

PEI mussels
Tomatoes, Muskoka Cream Ale, shallots, garlic, basil, butter
OR

Moroccan style mussels
coconut milk, chermoula, lime

CHOPHOUSE INSPIRED CRAB CAKE STATION \$22

Crab cakes
Tarragon aioli, sprouts, Smoked Maldon sea salt

RISOTTO STATION \$15

Arborio rice
Spinach, medley of mushrooms, tomatoes, scallions, peas, spinach,
Parmigiano-Reggiano cheese

MAC & CHEESE STATION \$14

Cavatappi
Balderson smoked cheddar cheese sauce
Truffle cheese sauce

Selection of Toppings
Cotija cheese, pecorino cheese, medley of mushrooms, sundried
tomato, spinach, bacon bits

MAC & CHEESE ENHANCEMENTS \$16

Pulled pork, smoked chicken, baby shrimp

TECA PASTA BAR \$16

Farfalle pasta
Gnocchi
Leek mushroom agnolotti

Teca tomato sauce, pecorino sauces, nut-free pesto, fresh basil,
parmesan cheese, spinach, artichokes, sweet Italian sausage crumbles,
chicken

All action stations require a Chef Attendant

\$150 per chef



CARVERY STATIONS

ROAST TURKEY BREAST \$365

Turkey gravy, Johnston's cranberry wine reduction
Serves 30 guests

BEEF TENDERLOIN \$450

Horseradish, mushroom jus
Serves 25 guests

BRINED PORK LOIN \$295

Apple plum compôte
Serves 25 guests

AUSTRALIAN RACK OF LAMB \$125

Harissa spice rubbed, yogurt sauce
Serves 8 guests

ROSEMARY STUDED BEEF STRIP LOIN \$375



Truffle sauce
Serves 30 guests

PLANKED SIDE OF SALMON \$225

Dill yogurt dip, baguette
Serves 25 guests

TANDOORI MARINATED LEG OF LAMB \$225

Grilled pita
Serves 25 guests

Servings are approximate

All stations are served with chef's choice of bread selection

Chef Attendant required for all carving stations \$150





JW MARRIOTT
THE ROSSEAU MUSKOKA

PLATED DINNER



PLATED DINNER APPETIZERS AND SALAD

WELCOME STARTERS

Herb and chili spiced olives, feta cheese **\$6**

Hummus and baba ghanoush **\$4**

Relishes of pickles, olives, pickled vegetables and cheeses **\$7**

Minimum 10 guests , Placed on tables to share

APPETIZERS

Mediterranean antipasto plate **\$17**

halloumi cheese, feta cheese, grilled eggplant, green zucchini, yellow squash, peppers, frisée, artichokes, olives, smoked paprika vinaigrette

Sliced beets **\$11**

carrot, fennel, baby spinach, Parmigiano-Reggiano, Georgian Bay honey vinaigrette

Heirloom tomato carpaccio **\$15**

arugula herb salad, 12-year-old balsamic

Quinoa style tabouleh salad **\$13**

quinoa, lemon, parsley, mint, heirloom tomato, feta cheese, baby kale

Panko breaded warm goat cheese **\$12**

summer greens, truffle honey

East coast infused lobster cake **\$17**

kale cabbage seaweed slaw, clam bacon ragout

SALADS **\$10**

Seasonal greens, zucchini strings, heirloom tomatoes, spiced walnuts, maple vinaigrette

Mediterranean salad, grilled eggplant, pomegranate, roast peppers, pickled red onions, halloumi cheese, mint, cumin olive oil vinaigrette

Baby arugula, roast Bing cherries, parmesan cheese, croutons, herbs, white balsamic vinaigrette

Boston Bibb, asiago cheese, pea tendrils, roast beets, creamy blood orange dressing

Baby oak greens, balsamic roast onions, pancetta bacon cracklings, bacon sherry vinaigrette

Asian spinach salad, shiitake, mizuna, daikon, tonagashi vinaigrette

Symphony of greens, candied almond slivers, sun-dried cranberries, cherry tomatoes, cranberry wine vinaigrette



PLATED DINNER SOUP AND MAINS

SOUP \$10

Baked potato soup, bacon cracklings

Smoked chicken, lentil soup

Quinoa minestrone soup (Vegetarian)

Spiced pumpkin soup cider cream (Vegetarian)

Coconut butternut squash soup, toasted coconut (Vegetarian)

Kale, sweet potato soup, chives (Vegetarian)

San Marzano tomato thyme soup, basil drizzle (Vegetarian)

POULTRY

Chicken breast, spinach Boursin cheese stuffing, pancetta wrapped, roast garlic mashed potato, seasonal vegetables, balsamic cream **\$38**

Spiced chicken, porcini tomato reduction, roast fennel, sun-dried tomato risotto **\$36**

Pepita crusted chicken, saffron infused green lentil ragout, yellow and green bean medley **\$36**

Thai style chicken, coconut curry sauce, basmati rice, baby bok choy **\$36**

Mediterranean style chicken, artichoke ragout, sun-dried tomato butter sauce, goat cheese mashed potato, seasonal vegetables **\$36**

PORK & GAME

Pork tomahawk, Bala apple wine emulsion, rosemary mini potato medley, baby carrots **\$45**

Rosemary Maldon Smoked Salt rubbed pork tenderloin, rhubarb compôte, fingerling potatoes, Brussels sprouts, **\$34**

Wild boar chop, bacon date ragout, sweet potato purée, parsnip, heirloom carrots **\$38**

SEAFOOD

Semolina, thyme crusted barramundi, fingerling potato hash, ratatouille vegetables **\$36**

Birch syrup glazed red snapper, onion confit, seven grain rice, roast root vegetables **\$39**

Pan seared salmon, Vera Cruz Mexican rice **\$36**

Mustard seed crusted salmon, asparagus risotto, lemon beurre-blanc **\$36**

Arctic char, rouge beurre blanc, miso infused rice, edamame **\$39**

Spice rubbed whitefish, mushroom herb polenta, saffron cilantro sauce **\$36**

Pan seared striped bass, pesto soy vinaigrette, leek quinoa medley **\$45**



PLATED DINNER MAINS

BEEF, LAMB, VEAL

Beef filet, mushroom duxelles stuffed, port wine sauce, baby vegetables, roast garlic mashed potatoes **\$65**

Beef filet ancho chile sauce, rosemary gratin potatoes, baby vegetables **\$65**

(CAB) NY strip loin, herb rubbed, red wine sauce, smoked Balderson cheddar potato gratin, heirloom carrots **\$59**

Beef rib eye, Béarnaise butter, rosemary, celery root, mashed potato, seasonal vegetables **\$55**

Beef filet, shiitake sauce, Yukon Gold potato gratin, seasonal vegetables **\$65**

Lamb rack, porcini mustard crusted, colcannon, asparagus **\$39**

Muskoka Mad Tom beer braised beef short rib, Star anise sauce, honey glazed butternut squash, cellar root vegetables **\$38**

Veal rack, smoked Gouda grain mustard mashed potatoes, rosemary sauce, seasonal vegetables **\$46**

Beef filet, two colossal shrimp, asparagus, truffle mashed, asparagus, port wine sauce **\$68**

Beef filet, lump crab topping, leek potato hash, root vegetables, smoked tomato demi **\$70**

Beef filet, chicken, leek potato hash, root vegetables, smoked tomato demi **\$61**

Beef filet, lobster tail, herb potato cake, merlot jus, chive butter sauce, asparagus **\$82**

Enhancements:

Lobster tail **\$16**

Shrimp two pieces (13-15) size **\$16**

VEGETARIAN OPTIONS

Mushroom stack, portobello, king mushrooms, yellow tomato, baby kale, quinoa cake mushroom jus **\$30**

Goat cheese, leek, asparagus, spinach tart **\$31**

Wild mushroom bread pudding porcini dust, thyme tofu (GF) **\$29**

Vegetable Tian, eggplant, sweet potato, tomato, red onion, green zucchini, herbs **\$28**

Cranberry bean stuffed poblano pepper, sautéed kale, carrot ginger sauce **\$30**

Sweet potato ragout, cabbage, black beans, coconut sauce **\$30**

Mushroom ravioli, roast garlic, red onion, baby kale, edamame, Boursin sauce **\$32**



PLATED DINNER DESSERT

DESSERTS \$10

Indulgent brownie – layered brownie, cherry mousse, maple crème anglaise, toasted walnuts, berries, icing sugar

Caramel chocolate tart, raspberry curd

Hibiscus crème brûlée, chocolate biscotti

Flourless chocolate cake, espresso infused crème anglaise. Berries, crispy pearls

Vanilla bean, chocolate marble Crème Brule, blueberry biscotti, berries

Lemon timbale, minted sponge cake, meringue top, candied lemon zest, blackberry sauce

Cherry clafoutis tart, berries, chocolate

Cranberry rhubarb crumble, candied rosemary

Strawberry tart, marinated strawberries, white chocolate feuillitine

Mocha cheesecake, shortbread biscuit, caramel chocolate sauce, Berries

Bailey's cheesecake, graham crust, Bailey's chocolate ganache, chocolate pearls

ALL DINNERS INCLUDE

Assorted dinner rolls, flatbread, sweet butter

Reunion Island Coffee, Taylors of Harrogate Teas

CHOICE MENU

A Choice Menu is when multiple meals are offered in advance and the selection per guest is provided prior to the group's arrival

All choice menus will be honored as follows: additional main course \$7.00 for one and \$10.00 for two; This cost is in addition to the cost of the most expensive main entrée

Prices are per person

A LA CARTE MENU

An A la Carte Menu is when each guest chooses their main entrée on the night of the event in a banquet setting

Menus must be 4 Courses; Appetizer, Salad, Main Entrée, Dessert
Appetizer, Salad, and Dessert will be chosen in advance by the planner

Up to 4 main Entrée's will be chosen, including Vegetarian for night of Selection

Cost will vary by items selected, minimum A la Carte pricing is

\$110 per person



DESSERT ENHANCEMENTS

DESSERT MINIATURES \$12

Chef's selection; whipped ganache chocolate mousse, lemon meringue tarts, dark chocolate cakes, raspberry mousse, assorted cookies, chocolate dipped strawberries

AFTER DINNER DESSERT PLATES

Mini mignardise \$48 per dozen

Selection of truffles \$39 per dozen

Chocolate logo available, 4 weeks advance notice required

BALA STYLE ADULT S'MORES \$14

Bala cranberry wine marshmallows

Waffle cone, Lindt chocolate, marshmallow, peaches, Nutella wrapped in foil

OLD SCHOOL ADULT S'MORES \$12

Rice Krispies, hazelnut chocolate base, marshmallow, caramel chocolate

ENHANCEMENTS

Sliced fruit \$8

Dessert cones \$8 per person, 2 cones per person (Chef attended required)

Chef's selection of flavoured seasonal gelato: served in miniature and large ice cream cones topped with berries, chocolate curls, toasted coconut





JW MARRIOTT
THE ROSSEAU MUSKOKA

DINNER BUFFET & LATE NIGHT STATIONS



DINNER BUFFETS

BALA BBQ \$49

SALAD | SELECT TWO

Carrot ribbon salad, buttermilk dill dressing

Traditional vinaigrette coleslaw

Caesar salad, bacon bits, croutons, parmesan cheese, garlic dressing

Charred corn, cumin vinaigrette potato salad

FROM THE GRILL | SELECT TWO

Beef burgers, artisanal bun (vegetarian burgers available)

Lamb burger, tandoori aioli, artisanal bun

Salmon burger, char grilled pineapple salsa, artisanal bun

Beef flank steak, horseradish cream

Herb marinated chicken breast

Corn on the cob

Smoked paprika potato wedges

Carolina red BBQ sauce, sweet chili mayonnaise, jalapeno ketchup,

grainy mustard, shredded lettuce, sliced tomatoes, red onions

Balderson 3 year old cheddar, Monterey jack cheeses

Pickles

DESSERTS | SELECT TWO

Sliced watermelon

Salted caramel brownie

Nanaimo bar

White chocolate macadamia cookies

Ice cream novelties

Reunion Island Coffee, Taylors of Harrogate Teas

MINETT BBQ \$63

Selection of breads, rolls, sweet butter

Salad bar, shredded carrots, grape tomatoes, wonton strips, cucumbers, red cabbage, goat cheese, citrus vinaigrette, balsamic vinaigrette, creamy ranch

Smashed red skin potato salad, gherkins, grainy mustard, mayonnaise, scallions

Gemelli pasta primavera salad, broccoli, cauliflower, peppers, tomatoes

Planked tandoori salmon, yogurt raita

Korean BBQ short ribs

Clam bake bucket – shrimp, mussels, clams, fingerling potatoes, corn on the cob, garlic, Andouille sausage, white wine

Jalapeno corn bread

Pina colada mousse cups, s'more's cheesecake, Belly individual ice cream, watermelon wedges

Reunion Island Coffee, Taylors of Harrogate Teas



DINNER BUFFETS

MUSKOKA BBQ \$65

Country breads, sweet butter

Caesar salad, croutons, bacon bits, Parmigiano-Reggiano cheese, garlic dressing

Baby greens, teardrop tomatoes, peppers blue cheese, ranch dressing, herb vinaigrette

Rustic smoked potato salad

Cauliflower pickled onion salad

PRESENTED FROM THE GRILL | SELECT TWO

10 oz rib eye 

Gremolata rubbed salmon

Mint, garlic rubbed lamb loin

Roast chicken breast, maple chili BBQ sauce

Corn bean succotash

Assorted sauces: ancho chile BBQ sauce, rosemary butter

Baked potato bar, whipped butter, sour cream, shredded cheese, bacon, scallions

Grilled vegetable display

S'mores bread pudding, rum raisin cheesecake, Nutella chocolate brownie, logan berry popsicle

Reunion Island Coffee, Taylors of Harrogate Teas

JW MARRIOTT DINNER BUFFET \$66

Rustic rolls, flatbreads, bottles of olive oil, balsamic vinegar

Olive station – selection of marinated olives, crostini

Butternut squash soup, spiced pepitas

Local greens, watermelon radish, heirloom carrots, heirloom tomatoes, basil pear vinaigrette, maple vinaigrette

Watermelon, feta salad

Israeli cous cous, corn, baby kale, charred tomatoes, parsley, pesto

Planked Atlantic salmon, aged balsamic drizzle

Muskoka Cream Ale brined pork loin, boar bacon wrapped, chipotle BBQ sauce

Rosemary rubbed beef strip loin, port wine jus 

Whole grain mustard mashed potatoes

Vegetables of the season

Caramel chocolate tarts, assorted miniature cheesecakes, Georgian Bay honey mousse, walnut cookies, lemon meringue tarts, raspberry spiced cake

Reunion Island Coffee, Taylors of Harrogate Teas



BOAT CRUISE DINNER BUFFETS

STEAMSHIP BUFFET | BUILD YOUR OWN \$68

Assorted dinner rolls, sweet butter

SOUP | SELECT ONE

New England clam chowder, thyme, potato, clams, oyster crackers
San Marzano ripened tomato soup, thyme, garlic, vegetable stock, asiago cheese

GREENS | SELECT ONE

Dark greens bar: baby kale, baby spinach, Tat Soi - toppings include carrot, daikon radish, grape tomatoes, English cucumbers, croutons, julienne peppers, ranch dressing, Mediterranean Greek vinaigrette
Spinach salad, tri-colour peppers, spiced pumpkin seeds, grape tomatoes, maple apple vinaigrette

COMPOSED SALAD | SELECT ONE

Bocconcini, basil, tomato salad, white balsamic
Black bean, salad, sun-dried tomatoes, cilantro, peppers
Green bean, fennel salad, cilantro chermoula vinaigrette
Pickled beet salad, cider vinegar, brown sugar, pickling spices
Cucumber, feta, tomato salad, English cucumber, peppers, parsley, red wine vinaigrette

POTATO | SELECT ONE

Boursin cheese smashed potatoes
Caramelized onion, smoked paprika mashed potatoes

VEGETABLES | SELECT ONE

Yellow beans, green beans, lemon thyme butter
Seasonal roast root vegetables

PROTEIN | SELECT TWO

Pan seared whitefish, sun-dried cranberry relish
Steelhead trout, semolina, ground caraway crusted, lemon butter sauce
Lemon, thyme roasted pork loin, vine ripened tomato reduction
Peri Peri marinated chicken, red chilies, garlic, lemon
Chicken saltimbocca, sage cream
Dried mushroom rubbed beef striploin, grain mustard jus
Bacon wrapped beef tenderloin medallions, Merlot, shallot sauce
Lamb persillade roasted leg of lamb, salsa verde
Miniature veal Osso Buco, smoked paprika sauce
Mediterranean ravioli, sun-dried tomatoes, artichokes, arugula pesto

DESSERT | SELECT ONE

Pastry chef's selection of desserts
Miniature cherry cheesecakes, Grand Marnier cheesecakes, butter tarts, cappuccino chocolate cake, salted caramel brownie, bala cranberry shortbread cookies, sliced fruit
Seasonal fruit tarts, sliced fruit, pecan tarts, maple panna cotta, chocolate angel food cake, macerated strawberries, chocolate chip biscotti
Reunion Island Coffee, Taylors of Harrogate Teas



FAMILY-STYLE DINNER MENU & KIDS' MENU

BRAZILIAN RODIZIO FAMILY STYLE DINNER \$75

Assorted Breads & Rolls

Mixed greens, smoked paprika dressing, machego cheese, tomatoes

Corn pepper salad, toasted cumin vinaigrette

Shrimp ceviche

Black bean rice - plantains, cilantro fritters

Chayote & pepper wedges - roast garlic kale

CARVED & SERVED TABLE SIDE

Beef tenderloin

Shrimp

Chicken drumettes

Spicy Italian sausages

Cumin rubbed pork tenderloin

Grilled pineapple

Accompanied with pickled onion vinaigrette, chimichurri, creamy

Horseradish

DESSERT PLATTER

Coconut bread pudding, mango mousse, Brigadiro chocolate bon bons

Reunion Island Coffee, Taylors of Harrogate Teas

Chef Attendant Fee \$150 (number of guests will determine number of Chefs required for tableside beef carving)

Items not carved will be served Family Style

JW KIDS' MENU \$29

APPETIZERS | SELECT ONE

Caesar salad, croutons, bacon bits, parmesan cheese, garlic dressing

Fruit salad

Carrot, celery, broccoli, ranch dip

MAIN COURSE | SELECT ONE

Pepperoni pizza, tomato sauce, mozzarella, pepperoni

Crispy chicken fingers, plum sauce, French fries, ketchup

Grilled chicken breast, roast potato, seasonal vegetables

Spaghetti, meatballs, tomato sauce

DESSERT | SELECT ONE

Double scoop sundae, chocolate ice cream, vanilla ice cream, chocolate sauce, sprinkles, whipped cream

Chocolate chip cookies

Watermelon, grapes

Beverage

Apple and freshly squeezed orange juice

White milk, chocolate milk

Soft drinks



LATE NIGHT OPTIONS

PIZZA \$10

Mozzarella cheese, broccoli pesto, salami, feta cheese
Vegetarian, roast peppers, artichokes, asparagus, goat cheese
Smoked BBQ chicken, smoked Balderson cheddar, BBQ sauce, spinach
2 slices per person

FRENCH FRIES

Hand cut, buffalo spiced ketchup \$7
Sweet potato, harissa mayonnaise \$7
Poutine, cheese curds, hand cut French fries, sweet potato fries, pulled
pork, jus \$10

SAVORY PUB CLASSICS

Chicken wings, blue cheese dressing, carrot sticks, celery sticks \$10
House kettle chips, Sriracha dip \$6
Mini Nathan mini beef hot dogs, sauerkraut, mustards Dijon, grainy
mustard \$9
Grilled cheese slider baguette smoked cheddar, caramelized onions \$9
Chicken fingers, plum sauce, Carolina red BBQ sauce \$9

SLIDERS

Reuben slider, smoked meat, sauerkraut, Swiss cheese, rye bread,
Dijon \$9
Beef sliders, Balderson aged cheddar cheese, lettuce, tomato, Cholula
ketchup \$10
Bahn mini bun pulled chicken, scallion sauce \$12
All late night options are priced per person

ALLERGIES

Please notify in advance of any allergies or dietary restrictions.

Allergy dishes will be priced the same as the main entrée selected for the
entire group up to the guaranteed numbers.

Any extra undocumented allergy meals will be charged over and above
the guaranteed numbers.

HOTEL POLICY

All food and beverage served at JW Marriott The Rosseau Muskoka
Resort & Spa must be supplied by the hotel.

JW Marriott The Rosseau Muskoka reserves the right to make menu
changes and cost adjustments based upon availability of product and
current market conditions.

In accordance with health and safety regulations, food & beverage
products may not be removed from the hotel after a function or group
event.





JW MARRIOTT
THE ROSSEAU MUSKOKA

BAR SERVICE



HOST BAR SERVICE

STANDARD COCKTAILS | \$6.27

Smirnoff Vodka, Seagram's VO Rye, J & B Scotch
Captain Morgan Rum, Beefeater Gin

STANDARD LIQUEURS AND BRANDIES | \$7.19

Kahlua, Bailey's, Sambuca, Napoleon

DOMESTIC BEER | \$5.97

Molson Canadian, Miller Genuine Draft, Coors Light

IMPORTED AND CRAFT BEER | \$6.82

Heineken, Corona, Stella Artois
Muskoka Cream Ale, Muskoka Lager

HOUSE WINE PER GLASS | \$7.19

Reif Estates, Black Oak (Gamay/Cabernet) Niagara, Canada VQA
Reif Estates, White Sands (Vidal Riesling) Niagara, Canada VQA

NON-ALCOHOLIC BEVERAGES:

Low Alcohol Beer | \$5.00
Soft Drinks | \$4.25
Sparkling and Still Bottled Water | \$4.25

PREMIUM COCKTAILS | \$7.19

Absolut Vodka, Bacardi Superior Rum, Tanqueray Gin
Canadian Club Rye, Jose Cuervo Tequila, Johnnie Walker Red Scotch
Jack Daniels Sour Mash Whiskey, Jim Beam Bourbon

PREMIUM LIQUEURS AND COGNAC | \$8.85

Grand Marnier, Amaretto, Drambuie, Courvoisier VS

PREMIUM HOUSE WINE PER GLASS | \$8.85

7 Peaks, Chardonnay, California, USA
7 Peaks, Cabernet Sauvignon, California, USA

BARTENDER FEES

Host Bar **\$150**

Minimum 3 hours, **\$30** each additional hour

All host bar prices and bartender fees are subject to a 20% Gratuity and 13% HST



CASH BAR SERVICE

STANDARD COCKTAILS | \$8.50

Smirnoff Vodka, Seagram's VO Rye, J & B Scotch, Captain Morgan Rum, Beefeater Gin

STANDARD LIQUEURS AND BRANDIES | \$9.75

Kahlua, Bailey's, Sambuca, Napoleon

DOMESTIC BEER | \$8.00

Molson Canadian, Miller Genuine Draft, Coors Light

IMPORTED AND CRAFT BEER | \$9.25

Heineken, Corona, Stella Artois
Muskoka Cream Ale, Muskoka Lager

HOUSE WINE PER GLASS | \$9.75

Reif Estates, Black Oak (Gamay/Cabernet) Niagara, Canada VQA
Reif Estates, White Sands (Vidal Riesling) Niagara, Canada VQA

NON-ALCOHOLIC BEVERAGES:

Low Alcohol Beer | \$6.75
Soft Drinks | \$5.00
Sparkling and Still Bottled Water | \$5.00

PREMIUM COCKTAILS | \$9.75

Absolut Vodka, Bacardi Superior Rum, Tanqueray Gin
Canadian Club Rye, Jose Cuervo Tequila, Johnnie Walker Red Scotch
Jack Daniels Sour Mash Whiskey, Jim Beam Bourbon

PREMIUM LIQUEURS AND COGNAC | \$12.00

Grand Marnier, Amaretto, Drambuie, Courvoisier VS

PREMIUM HOUSE WINE PER GLASS | \$12.00

7 Peaks, Chardonnay, California, USA
7 Peaks, Cabernet Sauvignon, California, USA

BARTENDER FEES

Bartender and Cashier \$200

Minimum 3 hours, \$55 each additional hour

Bartender Fees are subject to a 20% Gratuity and 13% HST

CASH BAR MINIMUM

Cash Bar service requires a minimum beverage spend of \$500.00

If Cash Bar minimum is not met, the difference will be charged to the master account

All Cash Bar prices listed include Gratuity and HST



BAR ENHANCEMENTS

BAR ENHANCEMENT STATIONS

CAESAR STATION \$16

Selection of Vodka

Mott's Clamato & House Clamato

Bacon, salami, shrimp, celery, spicy long beans, pickles, green olives

Horseradish, Worcestershire sauce, hot sauce, celery salt, Montreal steak spice

MARTINI STATION \$15

SELECT THREE

Dirty Martini, chocolate martini, apple martini, cosmopolitan, French Martini, lemon drop

Add a Martini Luge \$750 per block of ice

MUSKOKA BREWERY DRAUGHT \$10

SELECT TWO

Muskoka Craft Lager, Muskoka Cream Ale, Muskoka Detour

Muskoka Seasonal Brews (Summerweiss, Harvest Ale, Winterweiss)

MUSKOKA BARISTA BAR \$14

Gourmet Coffee

Flavored syrups, shaved chocolate, whipped cream

Sambuca, Baileys, Kahlua, Jameson Whiskey, Grand Marnier, Brandy, Amaretto

1 Bartender Required per 75 Guests at the Rate of \$200.00

SIGNATURE DRINKS

Start the evening off right!

Welcome your guests with a butler passed signature cocktail

SPRING AND SUMMER COCKTAILS

WATERMELON MOJITO \$12

Captain Morgan's White rum, smashed watermelon, mint leaves

Minted simple syrup topped with soda

LAVENDER MIMOSA \$12

Prosecco, fresh grapefruit juice, lavender infused syrup

FALL AND WINTER COCKTAILS

CHAMPAGNE COCKTAIL \$12

Sparkling wine

Sugar cube, Angostura bitters, lemon

PEAR BOURBON MANHATTAN \$12

Knob Creek Bourbon

Agave Nectar, bitters, pear, blackberries, topped with sparkling water

All prices are subject to 20% Service charge and 13% HST



WINES AND CHAMPAGNE

WHITE

Reif Estates, White Sands (Vidal/Riesling), Niagara, Canada VQA **\$35**

Fox Brook, Chardonnay, California, USA **\$45**

7 peaks, Chardonnay, California, USA **\$52**

Cavit Principato, Pinot Grigio, Veneto, Italy **\$44**

Laurent Miquel Vendanges Nocturnes White (Sauvignon Blanc), Languedoc Hills, France **\$38**

Reif Estates, Sauvignon Blanc, Niagara, Canada VQA **\$41**

Echeverria Sauvignon Blanc, Molina, Chile **\$44**

Cuvee Jean – Paul - Sec, Gasconge, France **\$38**

CHAMPAGNE AND SPARKLING

Bottega Prosecco Brut, Veneto, Italy **\$44**

Cabert Prosecco, Venezia Giulia, Italy **\$53**

Cavas Giró Ribot Brut Reserva, Ab Origen, Spain **\$57**

Bruno Paillard Brut Premiere Cuvée, Champagne, France **\$135**

10 days advance notice is required for ordering

RED

Reif Estates, Black Oak (Gamay/Cabernet), Niagara, Canada VQA **\$35**

Reif Estates, Merlot, Niagara, Canada VQA **\$38**

Black River, Malbec, Argentina **\$42**

Mitchell Mount Oakden Shiraz, South Australia, Australia **\$51**

Echeverria Cabernet Sauvignon, Central Valley, Chile **\$44**

Fox Brook, Cabernet Sauvignon, California, USA **\$45**

7 Peaks, Cabernet Sauvignon, California, USA **\$52**

Montpellier Pinot Noir, California, Usa **\$60**

Cuvee Jean – Paul - Rouge, Vaicluse, France **\$45**

Adria Vini, Rapido Red (Sandiovese), Italy **\$42**

Luccarelli Primitivo IGT, Puglia, France **\$40**

Laurent Miquel Vendanges Nocturnes Red (Syrah), Languedoc Hills, France **\$38**

A 20% taxable service charge and 13% HST will be added to prices

TECA and Muskoka Chophouse Wine Spectator Award of Excellence wine lists are also available. Please ask your event manager for details.





JW MARRIOTT

THE ROSSEAU MUSKOKA

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