

Social & Corporate Events
at Sprucewood Shores Estate Winery

2026 & 2027



7258 County Road 50 West, Harrow, ON

226 935 7484

www.sprucewoodshores.com

Who We Are

We envision our Winery to be a welcoming venue for every person to find a wine and an experience they enjoy, to explore and to relax in a setting parallel to none. We are Canada's only beach front Winery right on the sandy shores of Lake Erie, boasting a beautiful Tuscan style building surrounded by gardens and rolling vines. Sprucewood Shores is the picture perfect vineyard event location.



Whether your event has 5 or 250 guests, we have endless possibilities and unique offerings to make the day memorable, at any time of the year. With an onsite event specialist guiding you through the entire planning process, we can do it all.

Host your function in an intimate and charming all season setting, with unparalleled food, wine and service. Corporate events, meetings, presentations, bridal/baby showers, engagement parties, retirement parties, birthdays, tastings, and more!

Includes:

Complimentary on-site parking, accessible washroom, temperature controlled hall, wi-fi, and more!

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Photo: Nicole Vallance Photography

Venue

Meeting & Event Spaces



Vineyard Reception Hall

Boasting panoramic views of the vineyard, and space to host 40 to 250 guests with microphone and surround audio, this is an incredible space to wow your staff or clients.

Size 70'x70' 4900 sq ft, plus 30'x100' outdoor patio adjacent to building

Rental Fees: Weekday (Mon - Thurs) or Off-Season (Nov - Apr)
\$25 per person (Minimum of \$1500+tax)

Ask our Coordinators for weekend/In-Season pricing



Main Hall

Our Main Hall is the first room you walk in to when entering in to the Winery and it is sure to impress. With 45 foot cathedral like ceilings with dark wood trim and chandeliers with an inviting 25 foot bar, it is the perfect space to host cocktail parties, meet & greets with clients, for up to 120 guests standing or 80 seated. With the Erie Room adjacent to it or our wedding suite upstairs, it combines to a multi functioning space perfect for any type of gathering. Size: 40' x 30' 1200sq.ft. Includes regular table top linens and white garden chairs.

Available to book: December to March, and Weekdays (Monday to Thursday throughout the year, excluding holidays/long weekends) after 5pm.

Rental Fees: \$20 per person (Minimum of \$1500+tax)



Erie Room

A private space with an adjacent public patio overlooking our gorgeous property, this room is the perfect space for smaller groups of up to 30 guests.

Size: 20x20' 400 sqft

Rental Fees: \$250 per hour (Minimum 3 hour rental) Includes regular table top linens & Crossback Vineyard Chairs) If there is a sit down meal however, this room can only accommodate 30 guests.



Sprucewood Shores Event Menus

Event Menus



Breakfast

Rise & Shine Continental - \$15.00 per person
Assortment of Muffins and Pastries (GF options available if requested prior)
Fresh Fruit
Assortment of Individual Yogurts
Orange, or Apple Juice
Coffee and Tea Selection

Lunch

Sandwich Stop - \$19.00 per person, served on platters on each table
Choice of Classic Salad:
\$3.00 per person for a garden, Greek or Caesar salad
Assortment of freshly prepared sandwiches:
Turkey, Roast Beef & Black Forest Ham
Assorted Dessert Bars
Coffee and Tea Selection
Assorted Soft Drinks

Charcuterie Offerings

SSEW Charcuterie Boards

An assortment of charcuterie meats, Ontario cheese, crackers, antipasto, hummus, fruits and vegetables. Great for snacking & sharing throughout the day!

Small \$55+hst (serves 2 - 3 people)

Medium \$95+hst (serves 4 - 6 people)

Large \$150+hst (serves 7 - 9 people)

Individual Picnic Boxes

Locally baked bread, charcuterie meats, Ontario cheese, antipasto, hummus, vegetables and a dessert

\$36+hst



All food and beverage items are subject to change. Applicable to 15% gratuity and taxes

Event Menus

Continued



SSEW Platters

Sandwich platter

An assortment of baguette subs featuring salami with provolone and also ham with cheddar, plus wraps including turkey with provolone and a vegetarian Greek wrap option with feta & mozzarella.



\$95 Medium (serves 4 - 6 ppl)
\$150 Large (serves 7 - 9 ppl)

Pastry platters

Breakfast Pastry Platter - An assortment of muffins and all-butter pastries. Perfect for when getting ready in the bridal suite

\$75 (serves 8 - 10 ppl)

Dessert Pastry Platter - An assortment of sweet treats to snack on.

\$75 (serves 8 - 10 ppl)

Fruit platter - An assortment of red and green seedless grapes, strawberries, pineapple, cantaloupe, watermelon, and honeydew

\$100 (serves 8 - 10 ppl)

Flatbreads

Your Choice of:
Dill Pickle Bacon Onion Mozza OR Brie Prosciutto Fig Onion Arugula Balsamic Mozza.
Serves 2. Vegetarian available.



\$20 each

Mac n Cheese Bites

Made by Butcher's on the Block. Regular or Jalapeño.

\$13 / 2 bites

Pretzel Bites

Warm Pretzel bites served with Queso dip.

\$12 each

All food and beverage items are subject to change. Applicable to 15% gratuity and taxes

3D Catering Services



Don Kumarasinghe, 3D

Catering

dondilini@aol.com

519-257-9971

Chef Don offers a variety of catering styles to suit your shower or special event, including a brunch-style buffet, seated lunch service (platter-style or plated), and plated dinner service. Each menu is thoughtfully prepared using locally sourced ingredients and made fresh onsite, creating a memorable dining experience for you and your guests.

3D Catering Booking Requirements:

\$500 non-refundable deposit is required to book

- Each Main Course Protein is available for an extra \$5/person family style
- Each menu side item is available as an extra item @ \$3/person
- Meals for children: 3-10: half price, 0-3: no charge
- Flat rate fee applies for <100 people of \$250 or <50 people of \$500.
- Children under 10 years old do not apply to this total.

All food and beverage items are subject to change. Applicable to 15% gratuity and taxes

BRUNCH MENU PRICING

(All Subject to HST & 15% Gratuity)

\$40/p buffet style service

All cutlery, plates, glassware, linen napkins
and full service

Choice of:

2 Salads OR 1 Salad and 1 Soup (With
Sliced Baguettes)

1 Main Course (Chicken or Pork)

4 additional side dishes

Coffee & Tea Station

+\$5/p for platter style

Salad

Select Two; or One and then One Soup

Romaine with Shaved Fennel

Mixed Bitter Greens with Pumpkin Seed

House Salad

Baby Greens with Strawberries

Mixed Green Salad with Feta Cheese

Watermelon and Goat Cheese Salad and fresh Greens

German Potato Salad With Egg

Penne Pasta Salad With Roasted Veg

Dressing/Vinaigrette

Select One

Avocado Vinaigrette

Artichoke Vinaigrette

Cranberry Vinaigrette

Lemon Vinaigrette

Honey Lemon Mustard

Cucumber Vinaigrette

Strawberry Vinaigrette

Aged Balsamic Emulsion



Soups

Select One

Broccoli & Cheddar

Truffled Asparagus Soup

Creamy Cherry Tomato Soup

Main Course

Select One

Herb Encrusted Chicken Breast (*3 Pepper sauce)

Grilled Pork Tenderloin (*Rum Raisin/Fig Demi-Glace)

Chicken Scaloppini (*Lemon/Mush. Sauce)

Side Dishes

Select Four Options

Caramelized Onion Quiche

Scrambled Eggs

Pancakes

Waffles

Sausage and Bacon

Herb Spiced French Beans

Mixed Veg Medley in Garlic Butter

Garlic Buttered Asparagus

Herb Roasted Mini Creamer Potato

Penne with Roasted Garlic & Parmesan Sauce

Bowtie A La Vodka Sauce

LUNCH MENU PRICING

(All Subject to HST & 15% Gratuity)

\$46/p family style service

All cutlery, plates, glassware, linen napkins
and full service

Choice of:

1 Salad with 1 Dressing

1 Main Course (Chicken or Pork)

Vegetable & Starch

1 Dessert (Vanilla & Chocolate Cake With
Mixed Berry Compote)

Coffee & Tea Station

+\$6/p for plated

DINNER MENU PRICING

(All Subject to HST & 15% Gratuity)

\$50/p buffet service

\$55/p family style service

\$61/p plated service

All cutlery, plates, glassware, linen napkins and
full service

Bread baskets & butter

Choice of:

5 Appetizers Butler Passed

1 Salad with 1 Dressing

1 Main Course with Sauce (2nd Main Course
+\$5/p family style)

Vegetable & Starch

Coffee, Tea and Biscotti

Lunch & Dinner Menu

Options

Appetizers

Choice of 5 (2 Protein, 3 Vegetarian)

Garlic Buttered or Coconut Shrimps (+\$1/person)

Cajun Salmon Cubes

Lamb Cubes in Lemon Oregano (+\$1/person)

Hickory Smoked Meat Balls

Cajun Chicken and Mascarpone on Crouton

Chicken Guacamole

Seared Tuna w Tamarind Ketchup on

Cucumber

Beef Cubes in Peppercorn Sauce (+\$1/person)

Smoked Salmon and Cream Cheese on Croute



Bacon & Ricotta Strudel

Avocado Salsa in Semolina Crisps

Charred Corn and Tomato Salsa

Coconut Curried Mixed Veg. on Croute

Mini Tomato Bocconcini

Spinach & Ricotta in Mushrooms

Mini Arancini in Light Cherry Tomato Sauce

Olive and Artichoke Tapenade on Crouton

Bruschetta or Greek Bruschetta

Salad

Select One

- Romaine with Shaved Fennel
- Mixed Bitter Greens with Pumpkin Seed
- House Salad
- Baby Greens with Strawberries
- Mixed Green Salad with Feta Cheese
- Watermelon and Goat Cheese Salad and fresh Greens

Dressing/Vinaigrette

Select One

- Avocado Vinaigrette
- Artichoke Vinaigrette
- Cranberry Vinaigrette
- Lemon Vinaigrette
- Honey Lemon Mustard
- Cucumber Vinaigrette
- Strawberry Vinaigrette
- Aged Balsamic Emulsion

Main Course

* Recommended Sauce

- Herb Encrusted Chicken Breast (*3 Pepper sauce)
- Beef Tenderloin Marinated and Grilled (+\$10/p, *Wild Mushroom)
- NY Grilled Beef Strip Loin (+\$10/p, *Pepper Corn/Wild Mushroom)
- Grilled Pork Tenderloin (*Rum Raisin/Fig Demi-Glace)
- Pan Seared Salmon Fillet (+\$5/p, *Lemon Dill Butter Sauce/ Tropical Salsa)
- Pan Seared Tilapia Fillet (*Pineapple/Tropical Salsa)
- Corn Crusted Pickerel Fillet (+\$5/p, *Coconut Curry Sauce)
- Chicken Scaloppini (*Lemon/Mush. Sauce)



Vegetables

Select One

- Herb Spiced French Beans
- Mixed Veg Medley in Garlic Butter
- Ratatouille
- Creamed Cauliflower
- Garlic Buttered Asparagus
- Garlic Buttered Mushrooms Spiced
- Maple Glazed Butternut Squash
- Mixed Root Veg in Garlic Butter
- Grilled Zucchini in Tomato Basil

Starch

Select One

- Rice Pilaff With Veg
- Herb Roasted Mini Creamer Potato
- Herb Blitz Potato
- Roasted Garlic Mash Potato
- Roasted Fingerling Potatoes with Sautéed Onions
- Caramelized Sweet Potatoes
- Sweet Potato Mash with Cinnamon & Brown Sugar
- Creamy Mushroom Risotto
- Penne with Roasted Garlic & Parmesan Sauce
- Bowtie A La Vodka Sauce
- Tri Colour Fusilli in Blush Sauce

Dietary Accommodation

Available Upon Request

- Mixed Veg & Organic Quinoa with Spiced Yogurt (Vegetarian & Gluten Free)
- Pasta with Herb Blush Sauce (Vegetarian & Gluten Free)
- Fried Plantain & Coconut Cream Stew (Vegetarian, Gluten Free & Lactose Free)
- Soya Meat & Vegetables (Vegetarian & Lactose Free)

Dessert

For an Everlasting Memory, \$4.00 pp

- Chocolate Cheesecake with Strawberry Compote
- New York Cheesecake with Mix Berry Compote
- Crème Brûlée with Seasonal Berry Ragout
- Key Lime Pie with Mixed Berry Ragout
- Caramel Tart with Caramel Anglaise
- Apple Tart with Caramel Anglaise
- Pumpkin Cheesecake with Seasonal Berry Ragout
- White Chocolate and Cranberry Tart
- Tiramisu or Tar Tu Four with Bing Cherry
- Chocolate Sauce
- Strawberry Romanoff with Strawberry Compote



For The Kids

Select One

- Chicken Fingers/Ketchup
- Grilled Cheese
- Pasta in Butter
- Pasta in Tomato Sauce

Late Night Snack

Select One

- Late Night Pizza \$3
- Poutine Bar with Cheese Curds & Beef Gravy \$3

A La Carte

Available Upon Request

- Individual Pastries (1.5 pieces/p): \$4.50/p
- o Cran and White Chocolate Tart
- o Cheesecake with Berries on top
- o Chocolate Mousse Cake with Chocolate Cups
- o Brownie Tart
- Cheese and Cracker Trays, Strawberries and Grapes, Nuts: \$3/p
- Vegetable Tray with Dipping Sauce (spinach, red pepper, artichoke): \$2/p
- Fruit Presentation with Carvings: \$4.50/p
- Fruit & Pastry with Carvings: \$8/p
- Antipasto Platters (per table); \$7/p

COCKTAIL PARTY MENU

PRICING

\$45/p for 3 hours of butler passed service
(minimum of 30 guests)

All cutlery, glassware, plates (if needed) and napkins

Choice of:

- 2 salads and 2 dressings (see salad options within the lunch and dinner menus)
- 6 Appetizers - Butler Passed
- Coffee, Tea and Biscotti Station



Appetizers

Select Six 6 (2 Proteins & 4 Vegetarians):

- Garlic Buttered or Coconut Shrimps (+\$1/person)
- Cajun Salmon Cubes
- Lamb Cubes in Lemon Oregano (+\$1/person)
- Hickory Smoked Meat Balls
- Cajun Chicken and Mascarpone on Crouton
- Chicken Guacamole
- Seared Tuna w Tamarind Ketchup on Cucumber
- Beef Cubes in Peppercorn Sauce (+\$1/person)
- Smoked Salmon and Cream Cheese on Croute
- Goose Plate in a Choux Bun
- Avocado Salsa in Semolina Crisps
- Charred Corn and Tomato Salsa
- Coconut Curried Mixed Veg. on Croute
- Mini Tomato Bocconcini
- Spinach & Ricotta in Mushrooms
- Mini Arancini in Light Cherry Tomato Sauce
- Olive and Artichoke Tapenade on Crouton
- Bruschetta or Greek Bruschetta

A La Carte

Available Upon Request

A la Carte Options

- Individual Pastries (1.5 pieces/p): \$4.50/p
- Cran and White Chocolate Tart
- Cheesecake with Berries on top
- Chocolate Mousse Cake with Chocolate Cups
- Brownie Tart
- Cheese and Cracker Trays, Strawberries and Grapes, Nuts: \$3/p
- Vegetable Tray with Dipping Sauce (spinach, red pepper, artichoke): \$2/p
- Fruit Presentation with Carvings: \$4.50/p
- Fruit & Pastry with Carvings: \$8/p
- Late Night Pizza: \$3
- Poutine Bar with Cheese Curds & Beef Gravy: \$3
- Antipasto Platters (per table); \$7/p



Beverage



Bar Pricing



Sprucewood allows you to serve your guests only the best!

3 BAR SERVICE OPTIONS ARE AVAILABLE FOR YOUR EVENT:

1. HOST YOUR OWN OPEN BAR

BAR FLAT FEE - \$200

Includes admin, set up and SOP Permit Fees (SOP will be under hosts name, we will apply for you on your behalf). Purchase your liquor/beer at the LCBO/Beer Store/Wolfhead/Craft Breweries, and wine at Sprucewood Shores. Anything unopened can be returned by you for a full refund.

BAR SERVICE FEE:

\$5 per person (Day Event) or
\$10 per person (Evening Event)

to include smart serve certified bartenders, ice, glassware/cups, straws, garnishes, mixes, pop, and setup/cleanup

2. HOST YOUR OWN CASH BAR

BAR FLAT FEE - \$500

Includes admin, set up and SOP Permit Fees (SOP will be under hosts name, we will apply for you on your behalf). Purchase your liquor/beer at the LCBO/Beer Store/Wolfhead/Craft Breweries, and wine at Sprucewood Shores. Anything unopened can be returned by you for a full refund. Sprucewood Shores will provide a float. Cash Bar pricing is set by client prior to event, Client will get any profit made from the sale of the cash bar.

Bar Service Fee

\$5 per person (Day Event) or
\$10 per person (Evening Event)

to include smart serve certified bartenders, ice, glassware/cups, straws, garnishes, mixes, pop, and setup/cleanup

NOTE *3% Charge for use of Credit Card Square System



Bar Pricing Continued....

3. SPRUCEWOOD SHORES LICENSED BAR

Includes Admin, Setup/cleanup, Smart Serve Certified Bartenders, ice, glassware/cups, straws, garnishes

Starting at \$8.00 per wine/beer drink

Wine Bottle service option available with \$10 corkage fee/bottle

Operating under Sprucewood Shores License. Sprucewood will get any of the profits from the bar.

BAR SERVICE FEE:

\$5 per person - pop and juice fee

ADD A MOCKTAIL BAR!

\$5 per person - discuss details and menu options with your coordinator today!!!



WINE TASTINGS & SEMINARS

Team Building Activities and Experiences

Wine Tasting Seminar (Seated)

Includes 4 x 1.5oz wines per person
\$15.00/person

Wine, Cheese & Chocolate Seminar

Delve deep in to your senses as our resident expert takes you through a tasting of 4 of our wines, each paired with a delicious Ontario cheese and chocolate.

Ticket price includes 4 wines, food pairings, and a tour of our vineyard and barrel cellar. Taxes included. \$25/person

Wine Blending Seminar

Enjoy this team building workshop with Tanya the Winemaker. An in-depth seminar on the art of blending in wine making and work together to create your own blends! \$40/person



Wine List



Table Wine – all bottles are placed on the tables unopened, and anything that remains unopened at the end of the night will be bought back by Sprucewood.

Average consumption tip: 1/2 a bottle per person (divide your guest count by two for the number of bottles you will be budgeting for) at an average cost of \$15 per bottle

White

Table Wine Options

Pinot Grigio - \$14.95
Off-Dry, Fresh Smooth Peach and Grapefruit

Dry Riesling- \$13.96
Bright Crisp Peach, Apple and Lemon

Beach Glass White Dry Riesling & Pinot Grigio - \$17.94
Beach Glass Series. Off-Dry, Clean and Fresh, Grapefruit and Creamy Lemon Curd

Sauvignon Blanc - \$17.15
Dry, Fresh Smooth Peach Grapefruit

Chardonnay - \$22.95
Dry, Buttery Lemon Vanilla Oak

Bar Options

Sparkling Riesling - \$21.94
Dry, Delicate Bubbles with Fresh Peach and Apple

Add a Sparkling Table to wow your guests after your ceremony & start the celebrations!

Sweet Select Riesling - \$14.95
Sweet tropical natural flavours.

Chillin Dylan - \$15.15
Sweet party of Strawberry, Lychee Peach

Rose - \$19.96
Off-Dry, Smooth Bright Strawberry and Plum

Red

Table Wine Options

Baco Noir - \$19.95
Dry, Fine Tannin Jasmine and Ripe Blueberry

Lady in Red- \$14.95
Off-Dry, Med Body Smooth Black Cherry and Cranberry.

Cabernet Sauvignon - \$18.15
Dry, Medium Body and Smooth with Firm Tannin, Black Cherry

Lakeside Red - \$14.95
Off-Dry, Med Body, Unoaked, Fruit forward easy drinker.

Beach Glass Red Cabernet Franc Merlot - \$19.95
Beach Glass Series - Light mouth feel with burst of cherry and earthy finish

Premium Selections

Petite Pearl Marquette - \$20.95
Dry, Fine Tannin Candied Raspberry Elegant

Meritage Reserve - \$34.95
Dry, Full Body Plum and Leather Caramel.

Cabernet Sauvignon Reserve - \$24.95
Dry, Rich Raspberry Caramel

Merlot Reserve - \$39.95
Dry, Plush Plum Leather
Rich Luscious

Appassimento Cabernet Franc - \$49.95
Dried Fruit Concentrated Full Bodied Luscious



*Decor, Music &
Recommended Suppliers*

Elevate your Event

Book these items through Sprucewood Shores Estate Winery to enhance your event!



Ceiling Lights

Globe Lights
(3 sections included, in center of reception hall)

\$125 each for extra globe light sections

Drapery

\$400/section Drapery from ceiling peaks (includes 2 pieces of fabric)
+ \$100 setup fee

\$200 Full greenery hanging from Chandelier (each)
+\$100 setup fee

\$100 Swagging on wooden arbor

Dance Floor

\$400 15'x15' (< 150 guests)
\$600 20'x20' (150 - 179 guests)
\$800 25'x25' (180+ guests)

Table Linens & Napkins

\$20 Poly Cotton - white, ivory, oyster, silver, black, brown, red, navy, gold, burgundy, eggplant, tiffany, blue, burnt orange, blush and more!

\$20 Damask (Swirl) or Satin - silver, oyster, ivory, black, white, champagne, gold & ivory, ivory carmina

\$20 Overlays/Sequins - satin, taffeta, organza, lace, sequins, gold sparkle

\$5 Table runners - satin, taffeta, organza, black and white flocked

\$1 Upgraded Linen Napkins

Others

\$1.25 Gold Charger Plates

\$150 Staging/Risers (Head table only, includes 2 panels 4x8)

\$250 Outdoor Speaker & Wireless Microphone for Ceremony

\$250 Lawn games for cocktail hour (Giant Jenga, Cornhole and Connect 4)

Wine Favours

\$7.50

375mL Wine Bottles (personalized label included)



All prices are subject to change, applicable taxes and possible set up and delivery fees. Speak to your coordinator for details.

\$100 Fee for permanently damaged linen

Chairs

Included:

White Garden Chair for the reception hall
Vineyard Chairs for the Erie Shores Room



Upgrades:

- \$6 Gold Chiavari
- \$9 "X-Back" Vineyard (reception hall only) plus \$550.00 delivery/pick up charge
- \$9 Mahogany/Silver Chiavari (reception hall only) plus \$550.00 delivery/pick up charge

Tables

Included in your rental
72 " Rounds (Suitable for 8-10 guests)
6ft & 8ft Rectangular Tables
(Suitable for King Tables, Dessert Displays, Dj, Etc.)

\$100.00 Harvest Tables + \$550 delivery



GARDEN



GOLD CHIAVARI



CROSS BACK VINEYARD

All chair upgrades must be rented through Sprucewood Shores. 50% deposit on the cost of all chair rentals, except the Gold Chiavari. Once you order your chairs and put down your deposit, you may only decrease the amount of pre-booked chairs by 10% at the time of the event. \$100 per chair for damaged chairs for ALL the chair rental options. All prices are subject to change and applicable taxes

Music & Lights



Make your night unforgettable with our preferred music vendor, **Goldline Entertainment**.

Book with Goldline Entertainment

Goldline is known for their professionalism, energy, and ability to create the perfect flow from cocktail hour through the final song of the night. Their experienced team knows our venue, our layout, and how to keep your guests engaged and your dance floor full.

Goldline offers exclusive Sprucewood entertainment packages created specifically for our venue. Couples are encouraged to contact them directly to review the options and select the perfect fit for their event.

Website: www.goldlinedj.com

Phone: 416-316-4474

Email: info@goldlinedj.com

Sprucewood Entertainment Upgrades & À La Carte Rentals

Book directly with us & use our state-of-the-art equipment. Plug in & play!

AV Equipment

- Audio, 4 Intelligent Dance Floor Lights & 10 Perimeter Downlights - \$1000
- Video Projector & Screen \$250/screen

Special Effects

(Must have Audio & Intelligent Dance Floor Lights Service to add these options)

- Dancing on the clouds fog \$500
- Monogram (Custom Initials) \$400
- Live saxophone player (cocktail) \$500
- *Cold Sparklers \$400 per unit
- Special Offer! - Dancing on a Cloud with 4 *Cold Sparklers \$1600 - \$500 in savings * Get Dancing on a Cloud Free!
-

***Goldline Entertainment is the only DJ Service permitted to use Cold Sparklers within our venue**

Photo Booth \$1000

- 3 Hours with full time attendant
- Custom print & digital copies
- Props included

*All prices are subject to change
and applicable taxes. Couples may
also book their own DJ/music
services.*

Preferred & Recommended Suppliers

Sprucewood allows you the freedom to find suppliers that best suite your style, and vision. To assist you in getting started, here are a few of our highly recommended wedding & event professionals:

Our Preferred Vendors:

DECOR & SILK FLORALS

Gail's Flowers and Events
Karen Siegner
519-977-5085
karen@gfed.ca

FRESH FLORALS

Renaissance Flowers
Amber Dayus
519-737-6843
<https://www.renaissanceweddings.ca>

DJ SERVICES

Goldline Entertainment
Daniel Baggio
416-316-4474
info@goldlinedj.com

Our Recommended Vendors:

ENTERTAINMENT

PHOTOBOOTHS & EXTRAS

Party In Motion
360 Photobooth
info@partyinmotion.ca
519-564-4938

Goldline Entertainment
Photobooth (Magic Mirror);
Cold Sparklers; Dancing on a
Cloud; Monogram & more.
Daniel Baggio
416-316-4474
info@goldlinedj.com

FIREWORKS

K & H Distributing
519.979.2471
sales@khfireworks.ca

LOUNGE FURNITURE RENTALS

Modish Lounge Rentals
519-996-1663

PHOTOGRAPHY

Jessica Ruxton Photography
www.jessicaruxtonphotography.com
contact@jessicaruxtonphotography.com

Nicole Vallance Photography
mail@nicolevallancephotography.com
519-564-4563

Jacob Medler
www.jacobmedlerphotography.com
jacobmedlerphotography@gmail.com
226-260-9031

Anthony Sheardown
www.anthonysheardownphotography.com
asheardownphoto@gmail.com
226-346-3249

Dominique Van Roie
Daydream Photographs
www.daydreamphotographs.com

VIDEOGRAPHY

Deluca Films -
www.deluca.film
info@deluca.film

Blur the Lines Films
www.blurthelinefilms.com
jessebombardier@outlook.com
519-819-5828



Preferred & Recommended Suppliers

continued....

ACCOMMODATIONS

HOTELS/MOTELS

TownePlace Suites Windsor

(519) 977-9707

250 Dougall Ave, Windsor ON,
N9A 7C6

Four Points by Sheraton Windsor

Downtown

(519) 256-4656

430 Ouellette Ave, Windsor, ON
N9A 1B2

The Grove Motel

www.thegrove.rocks

(519) 968-3418

96 County 50 Rd W, Colechester ON,
N0R 1G0

Hotel STRY

www.hotelstry.ca

(548) 444-7879

70 Murray St. Amherstburg ON
N9V 1H5

Hyatt Place Windsor

(519) 969-0710

2080 Huron Church Rd, Windsor,
ON N9C 2L7

Best Western Plus Leamington

(519) 326-8646

566 Bevel Line Rd Rr 1, Leamington,
ON N8H 3V7

RENTALS

The Little White Church

519-919-8592

7860 Essex County Rd 20,
Amherstburg, ON N9V 2Y7

Lakeside Porch & Pillow

519-819-7154

www.lakesideporchandpillow.ca

Lake Haven Cottage Rentals

519-817-9611

www.lakehavencottagerentals.com

The Point Suites

519-566-7993

facebook.com/thepointsuites/

Lakeside Hydeaway

519-817-8587

airbnb.com/h/lakesidehydeaway

Inn31

(519) 733-3292

31 Division St S, Kingsville, ON
N9Y 1P4

Air B&B & VBRO

Search "Cottages Along County
Road 50"

TRANSPORTATION

LIMO SERVICES

Butterfield Limo

www.butterfieldlimo.com

519-253-5466

Elegance Limousine Service

1-888-969-0045

info@elegancelimo.ca

www.elegancelimo.ca

Goldline Entertainment

416-316-4474

info@goldlinedj.com

VIP Windsor Shuttle Services

519-974-5466

reservations@viptransportation.ca

SCHOOL BUS RENTALS

(buses fit approx 48 people)

Switzer-Carty Transportation

www.switzer-carty.com

519-326-2607

Sharp Bus Line Limited

www.sharpbus.com

519-736-0933

Stevenson Transport

www.stevensonbus.com

519-727-3478