

Corporate Guide

Thank you for considering Viamede Resort!

Choosing a venue that fits your group's needs can be difficult. Having your meeting at Viamede means gathering your fellow co-workers for a fun-filled retreat in the Kawarthas'.

Why are we different?

- **We're small.** Big enough to have everything you need by small enough that you're our main focus.
- **One simple price,** perfectly transparent. No hidden fees
- **Simplicity simplified.** We plan meetings all day every day and can help you get all the details done in about 20 minutes, letting you focus on your guests.
- **Attrition policies.** We don't worry too much about narrowing down your numbers months in advance.
- **It's all fun and games.** All our activities are available to your guests and we're happy to work with you on team-building and organized fun.
- **Simple Meals.** You don't need to pawn over menus in advance- our chefs can put together menus for you based on the freshest ingredients in the days leading up to your meeting. We will take into account the meal style you'd like, allergies, and the weather to make sure your guests make it back to the meeting full and happy.



The Package!

We really do want to keep things simple for you, and so for that, we've built a package that includes just about everything for your event:

- Accommodations
- Meeting Space
- Basic AV Equipment
- Parking
- Wifi
- All resort fees, gratuities, and similar costs
- Resort Amenities
- All meals (including break-out snacks and non-alcoholic beverages)

Spring and Fall

\$280 per person, per night (Single Occupancy)

\$195 per person, per night (Double Occupancy)

Winter

\$235 per person, per night (Single Occupancy)

\$175 per person, per night (Double Occupancy)

Summer

\$400 per person, per night (Single Occupancy)

\$260 per person, per night (Double Occupancy)

plus 13% HST



Accommodations

Viamede has 28 guest rooms and 18 cottages, which range from 1 to 3 bedrooms with a total capacity of 60 to 160 (depending on who's sharing a bed with whom). We will assign your guests to accommodations that suit your group's needs best.

Conference Rooms

Our meeting rooms range from seating 10 to 100. With multiple meeting areas on site, this allows for different spaces to do breakout sessions or hospitality rooms. Whether that be in one of our smaller conference rooms or outside on the dock!

The Food!

We love food. Really, we do. We have a small on-site farm, grow our own herbs and some veggies year-round, and know most of our local farmers. Our meals are always fresh, local, and fun!

With this being said, we encourage you to go with our "chef's choice" menu. This means we take a look at your agenda, dietary restrictions, and the weather and make a seasonal meal based on the ingredients available at this time. This cuts down on your time spent managing dietary restrictions and pouring over menus and lets you focus on planning the rest of the meeting.

We are always happy to work with you on special requests like making the CEOs grandmothers gnocchi recipe or if you'd like specific themes.

Here are some menu examples that we routinely use:

Breakfast is served buffet-style, with a full selection of bacon, sausage, waffles/pancakes, toast, and cereal, fresh sliced fruit, and more.

Lunch ideas:

- BBQ served on our lakeside patio, including Viamede-raised pork sausages, hamburgers, pasta salad, and apple pie with ice cream for dessert
- Working lunch with premium sandwiches, a selection of salads, homemade chip selection, and cheesecake for dessert
- Hot buffet served in 1885 with garden salad, fresh-baked rolls, butter chicken and rice, and fresh cookies (you can take these back to the meeting room to snack on)
- Pack your own picnic lunch to add flexibility for afternoon activities

Dinner ideas:

- Tex Mex night! Tequila sunrises and nachos to start, tacos and fajitas, and fresh churros with vanilla ice cream for dessert. We can even get you a piñata.
- Cocktail-style dinner with food stations open all night – great for a casual evening when people are arriving
- Hot buffet with Caesar salad, homemade bread loaves, Viamede-raised pork roast, mashed potatoes, grilled veggies, and a selection of cakes for dessert
- Pub night – family-style platters of deep-fried goodies, nachos, Caesar salad, and bread pudding for dessert
- Mount Julian tasting menu – for groups of up to 12 people plan a 5-course dinner at our tasting menu-only restaurant, featuring foraged and farmed ingredients and fantastic wine pairings. Extra charges apply

Snack breaks are designed for that perfect boost in the morning or afternoon and are meant to stay fresh in the meeting room for a few hours.

- Muffins and fresh fruit
- Yogurt parfait
- Fresh-baked cookies and whole fruit

Other Fun Ideas:

Give your team an afternoon off to explore the property! Either that be kayaking, hiking or just relaxing by the pool while you plan the next session.

We also offer some group activities:

- Wine Tasting
- Cooking Class
- Guided Hike or Paddle with our naturalist
- Planting Workshop with our gardener
- Yoga Class on the dock
- Run a scavenger hunt or photo contest (we can even pitch in a prize!)

Looking to go over the site to check out the Kawarthas? Ask our event coordinator for some fun things to do in the area.

