

DOCK

OF THE BAY

STEAK & SEAFOOD GRILLE

Wedding

CONTACT INFORMATION

1110 BAY STREET, GRAVENHURST ONTARIO P1P 1Z9

EVENTS@DOCKOFTHEBAY.CA

705-687-7723

CAPACITY: 120 GUESTS SEATED

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WHY DOCK OF THE BAY

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DOCK OF THE BAY Function/Event/Catering Contract





Try us and you'll be convinced! Our **recipes** are authentic and time-tested. The ingredients are always **fresh**. The result? A menu that **bursts with flavor**.

Let's talk about **service**. We have it in spades. Our dedicated staffs are **attentive** and knowledgeable.

Did we mention **friendly**?

When you dine with us, you're always in **good hands**.

Make the decision to invest in **Dock of the Bay** as your wedding venue on beautiful **Lake Muskoka**, will treat you and your guests to a dining experience that's **unparalleled**.



CREATE ... We specialize in customized wedding menus to reflect our Muskoka wedding couples. Work with Chef Darren and his culinary team to create a spectacular dining experience for you and your guests.

TASTE ... Everyone who books Dock of the Bay for their wedding will get a chance to taste their wedding food **before** the wedding day! This gives you a great excuse to take a break from your wedding planning to dine lakeside with us.

**tasting is for the wedding couple. Additional charges will apply for extra guests.*

DRINK ... From bringing in beer from your favourite Muskoka microbrewery to designing a fabulous signature cocktail to be passed to your wedding guests we have you covered.



We have three different starting price points for you, starting at \$50.00 per person (plus taxes and gratuities). Each provides a unique experience to you and your wedding guests.

If you have something specific in mind, let our events team know and we would be happy to prepare a custom quote for you.

Keeping it Simple

Option One

\$50.00

Plus taxes and gratuity

STARTER (Choose ONE)

- Cottage Salad (Spring greens, cucumber, tomato, red onion, sweet peppers with a balsamic maple vinaigrette)
- House made vegetarian spring rolls with sweet chilli dipping sauce
- Roasted butternut squash soup

MAIN (Choice of...)

(Guests RSVP with ONE choice and must be submitted three weeks pr/or to your wedding date)

- Roasted chicken breast, over mini potatoes, seasonal vegetables and portabella mushroom sauce
- Grilled Atlantic salmon, over new potatoes, seasonal vegetables and tomato caper dill salsa
- Prime rib 8oz over mini potatoes, seasonal vegetables, Yorkshire pudding, and rosemary jus

DESSERT (Choose ONE)

- Chocolate mousse cake
- Strawberry rhubarb crisp
- Crème brulee

Served with coffee and tea

Welcome Them

Option Two

\$65.00

Plus taxes and gratuity

HORS D'OEUVRES

- Chef's Choice of three passed hors d'oeuvres per person
- One domestic and imported cheese platter (stationed)
- One crudités and dip display (stationed)

STARTER (Choose ONE)

- Mediterranean salad with mixed greens with Roma tomatoes, cucumber ribbons, sweet peppers, black olives, Bermuda onions, feta cheese and basil balsamic vinaigrette.
- Riesling poached shrimp cocktail with a horseradish dill sauce.
- Asparagus and stilton soup

MAIN (Choice of...)

(Guests RSVP with ONE choice and must be submitted three weeks prior to your wedding date)

- Grilled half Cornish hen with charred corn, tomato, black bean salsa, over red potatoes and seasonal vegetables
- Baked wild Coho salmon, over basmati rice, seasonal vegetables and heirloom tomato basil salsa
- Prime rib 10oz slow roasted over roasted white potatoes seasonal vegetables, Yorkshire pudding and gorgonzola peppercorn sauce

DESSERT (Choose ONE)

- Crème brulee
- Chocolate mousse cake
- White chocolate Amaretto cheesecake

Served with coffee and tea

HORS D'OEUVRES

- Chef's Choice of four passed hors d'oeuvres per person.
- One domestic and imported cheese platter (stationed)
- One crudités and dip display (stationed)
- Hummus and assorted flat breads (stationed)

The Full Experience Option Three

\$85.00

Plus taxes and gratuity

STARTER (Choose ONE)

- Exotic greens and cassis poached pear salad, with Dijon glazed walnuts, goat cheese, sundried cranberries, cherry tomatoes, yellow peppers and cucumber linguini, drizzled with lemon marmalade vinaigrette
- Smoked salmon California roll, over fennel slaw, and sweet and sour sesame sauce
- Lobster bisque soup

MAIN (Choice of...)

(Guests RSVP with ONE choice and must be submitted three weeks prior to your wedding date)

- Roasted breast of Guinea fowl, with mandarin maple glaze, fingerling potatoes, seasonal vegetables and a citric beurre blanc
- Pickerel parmigiana, panko crusted, layered with steak tomatoes, red onion, and Asiago sauce over new crop potatoes and seasonal vegetables
- Beef tenderloin tower, grilled AAA tenderloin on a leek and Yukon gold potato bundle, seasonal vegetables, and foil gras, marsala sauce

DESSERT (Choose ONE)

- Grand Marnier crème brulee
- White chocolate raspberry mousse cake
- Mile-high cheese cake with wild berry compote

Served with coffee and tea

LATE NIGHT STATION (Choose ONE)

(Based on 60% of your final guest count)

- Pizza party, house made gourmet pizzas, penne Primavera pasta, garlic bread with cheese, Caesar salad
- Build your own sandwich station with assorted cold cuts, salads, artisan breads, and condiments
- Pub grub, wings, poutine, mini burgers, onion rings
- Assorted sweets and fresh fruit.

Decisions, Decisions

THE BUFFET

\$50.00

Plus taxes and gratuity

SALADS

- Spring greens
- Tomato Boconcinni
- Tuscan bean
- Caesar salad
- Cranberry wild rice

NIBBLIES

- Antipasto platter, of smoked meats and seafood, marinated olives, and grilled vegetables
- Domestic and imported cheese platter
- Artisan breads
- Crudités and dip

THE MAIN EVENT

- Penne asiago pasta
- Grilled salmon
- Chicken sorrentina
- Carved Prime Rib with Yorkshire pudding
 - Roasted new potatoes
 - Seasonal vegetables

DESSERTS

- Chef's selection of cakes, pies, pastries, fresh cut fruit and berries

Served with coffee and tea

Mix n' Mingle

COCKTAIL RECEPTION

Starting from

\$60.00

Plus taxes and gratuity

STATIONED APPETIZERS

- Crudités and Dip
- Bruschetta
- Domestic and imported cheese
- Antipasto of smoked salmon, prosciutto, and marinated olives and vegetables seafood platter of tiger shrimp, scallops, mussels, and calamari, with assorted dipping sauces.

PASS AROUND APPETIZERS

- Tiger shrimp
- Mushroom and filo parcel
- Smoked salmon canapé
- Profiterole stuffed with sundried tomato goat cheese
- Teriyaki chicken skewer
- Escargot stuffed mushroom
- Mini Quiche
- Fresh oysters

These are some suggestions to get your mouth watering! A cocktail reception / food station wedding reception can be a lot of fun! In order to provide your guests with enough food, we will create a custom menu consisting of stationed and pass around appetizers.

CREAT YOU OWN COCKTAIL HOUR

Taxes and gratuity extra

PLATER (person)

- Crudités and dip \$4
- Bruschetta \$2.50
- Domestic and imported cheese \$5
- Antipasto \$7
 - Smoked salmon, prosciutto, and marinated olives and vegetables
- Seafood \$8
 - Tiger shrimp, scallops, mussels, and calamari, with assorted dipping sauces

NOTE: 40 ppl purchased provides content for up to sixty

PASS AROUND (each)

- Smoked salmon canapé \$1.50
- Escargot stuffed mushroom \$1.50
- Mini Quiche \$1.50
- Profiterole stuffed \$1.50
 - With sun dried tomato goats cheese
- Mushroom and filo parcel \$1.75
- Tiger shrimp \$2
- Teriyaki chicken skewer \$2
-
- Fresh Oysters \$2.50
- Vegetarian spring roll \$3



Because no great story started with a salad - Anon

We would be happy to offer your guests a selection of...

Bottled Domestic, Import and Draft Beer

Red and White Wine By the Glass

Bar Liquor (Vodka, Rye, Rum, Gin, Tequila, Scotch)

**we can stock the bar for signature drinks*

What is the difference between a CASH BAR and a CONSUMPTION BAR?

A cash bar is enjoyed by guests who are interested in purchasing their own drinks at your wedding event. Prices would be posted for them and our SMART SERVE bartender(s) would use a float to provide change for guests.

A consumption bar is charged to the host of the wedding. You will only be charged for the drinks consumed by your wedding guests throughout the function, you may also dictate what we offer your guests at what times, for example, a punch during cocktail hour, wine with dinner, and signature cocktails and beer for dancing.

Some Planning Tips and Tricks for Your Wedding at Dock of the Bay

ESTIMATING THE BAR:

When budgeting how much your open bar could be, industry estimates suggest that guests on average will drink two drinks per person in the first hour, half a bottle of wine per person with dinner (two glasses), and one drink per person thereafter until the function ends. Take a common wedding format lasting 1 hour for cocktails = 1 drinks, 2 drinks during dinner, and 3 hours for dancing = 2 drinks. This totals - 5 drinks for the function multiplied by an average drink cost of \$6 including taxes. Bar estimate is \$30 per person. Some will drink more, some will drink less. Your final bill will reflect the true amount consumed resulting in a credit to you or balance owing. Based on 100 guests, an open bar (billed on consumption) could cost you \$3000.00 Plus taxes and gratuities.

STANDARD SETUP ITEMS

60" Round Tables (Seat 8 people comfortably)

96" and 60" Rectangular Table (Head Table / Gift Table)

Banquet Chairs

Off White Linen (Table Cloth, Napkin)

STEELIE Tableware

10/18 Cutlery

9oz Water & Wine Glass

10x10 or 12x12 Dance Floor (accommodating 45/60 people dancing at any given time)

Coat Rack & Hanger

NOTES:

Items subject to change but currently these items are available for your use in designing your floor plan.

Note that the chairs used outside in the ceremony may be moved to the tables following the ceremony. Should you wish to bring in any additional furniture, let us know!

GENERAL INFORMATION

CAPACITY

We offer over 2000 sq ft of accessible wedding/event space right on Lake Muskoka, that is capable of hosting up to 120 guests seated for dinner (and up to 180 standing with your own private balcony/terrace for guests to enjoy the Muskoka scenery). Our experienced culinary team is here to assist you in organizing your event with expertise and efficiency.

STANDARD SETUP

Includes table, chair, linen, tableware and glassware provide from DOCK OF THE BAY inventory, excludes all rentals and items brought in by customer.

WHAT ARE ROOM RENTAL FEE INCLUDES

Room Rental Fee includes Staffs, Standard Setup, Bar Setup, Dance Floor, and Cake Service Charge.

WHAT IS THE REQUIRED MINIMUM SPENDING AMOUNT?

A minimum spend of \$2500 is required. This minimum spend requirement is based on food and beverages prior to taxes and gratuity, and does not include all items pertaining to the event such as room rentals, rented items, staff etc.

HOW ARE FEES/RENTALS/SETUP HANDLED

DOCK OF THE BAY will complete the STARDARD SETUP provided. Extra or rental setup charges will be arranged through our events team, based on your requirements. The host are responsible for all other setup or decoration.

CAN WE CUSTOMIZE A MENU TO SUIT OUR NEEDS?

Our Executive Chef will assist you in customizing your menu, if the attached menu option does not suit your needs. Please note our buffet food will only be left out for a maximum of 2 hours due to health and safety regulations.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS AND ALLERGIES?

Please ask your guests to share with you, any food allergies or intolerances that they may have, PRIOR to your function, due at the same time as your guaranteed

numbers. If we are aware of these concerns we can do our best to help you accommodate these guests.

WHAT IS A GUARANTEED NUMBER

A guaranteed number is a final attendant count. All guaranteed numbers must be given a minimum of SEVEN (7) business days prior to the function date. If this information is not given, the estimated figure on the contract will be considered the guarantee. The invoice will be calculated on the guarantee figure or the actual number of people present, whichever is greater.

BRING YOUR OWN NON-ALCOHOLIC DRINK & FOOD

Any food or beverage consumed in your event, banquet or dining room must be purchased from Dock of the Bay, with the exception of any special occasion cake. We will provide you with a waiver form to fill out with details pertaining to these food items. Due to issues of liability and food safety, all food and beverage items served on the premises are prohibited from being removed from the hotel.

BAR INFORMATION

We are governed by Provincial Liquor Laws. No liquor service will be permitted outside the normal licensing hours. Public areas (such as the entrance to Dock of the Bay on the main floor) are not licensed for the consumption of alcohol. Termination of liquor service is 1:00am.

BRING OUR OWN WINE

We would be happy to assist with wine selections made outside of DOCK OF THE BAY list; however, the wine must be purchased from LCBO. The ability to bring your own wine is subject to a Corkage Fee of \$25.00/750mL bottle in addition to the price of the wine. We would be happy to do this for you should you require something special.

WINE AND LIQUOR

Wine can select from our menu started from \$35.00 and up per bottle. Basic Liquor (bar rail) - Rum, Gin, Tequila, Scotch, Rye (1 oz) \$5.00
Beer - import \$6.00, domestic \$5.50
Cocktails are menu price from \$6-\$10 (for example Caesar is \$7.5 1.5oz)

DECOR AND FLORAL (AND OTHER VENDORS)

We are pleased to provide assistance and suggestions in arranging speciality linen, decorations, flowers or entertainment.

CONFETTI

Confetti (regular and metallic) and similar items are not permitted on the premises. If any damage or unnecessary clean-up is required, we reserve the right to apply an additional clean up fee.

SIGNAGE & DISPLAY

All signage displayed in public areas of the Dock of the Bay must be of a professional and tasteful nature.

It is the host's responsibility to provide any additional signage and lobby postings. Nothing is to be attached, in any manner, to the walls of the event spaces or in public areas. All groups are responsible for any damage caused by their delegates or guests.

Storage of goods shipped prior to the event is subject to time and space restrictions. Dock of the Bay does not accept liability for any loss or damage to goods stored before, during, or after the event. Please discuss your needs with our Events Department. Delivery of materials will only be accepted 24 hours prior to the event (storage space subject to availability). All deliveries must be clearly labelled with the following information: The Wedding Couple's First and Last Names, Wedding Date.

Additional power requirements beyond normal use can be supplied by the Dock of the Bay. We must be consulted prior to the hook up of any electrical equipment to ensure the availability of correct voltage and amperage. Additional fees may apply.

SOCIETY OF COMPOSERS, AUTHORS AND MUSIC PUBLISHERS OF CANADA FEE

This fee must be paid when musical works are played at receptions, conventions, assemblies and fashion shows at an establishment where any group has hired a band or disc jockey. The entire fee is remitted by the Dock of the Bay to the SOCAN society.

LOAD IN / OUT / SET-UP /TEARDOWN

You are able to get into the room at 10:00am on the date of your function and you must remove all items (vendors and personal details) by 2:30am the date of your function. If we do not have a function the night before or the day after, special consideration can be made to accommodate requests outside of these times for set-up and teardown.

CHILDREN

Children are your responsibility. Please ensure that children are supervised at all times. Meals for the children will be discounted to reflect a smaller portion size for those under the age of 10.

VENUE COORDINATOR VS WEDDING COORDINATOR

Although we are very happy to assist you with details pertaining to the items contracted between us (Dock of the Bay and the Wedding Couple) we highly suggest that you look to the services of an Independent Wedding Coordinator to help you navigate the ENTIRE wedding planning process and the coordination of your wedding day. We will work with them to deliver an incredible and well-rounded, supportive experience for you and yours. They can help you with hair/make-up, officiants, decor, florals, videographers/photographers, stationery, scheduling and much more.

Side Note: we recommend the team at HOLLY MATRIMONY WEDDINGS. Who has arranged a special rate JUST for DOCK OF THE BAY events. Feel free to contact her at www.hollymatrimony.ca or info@hollymatrimony.ca and be sure to mention this wedding information package.

HOLLY MATRIMONY WEDDINGS also has an anti-discrimination policy stated on her website, that her and her team follow.

The Anti-discrimination policy is stated in the following paragraph.

"We are committed to creating a culture that reflects the diversity of our clients. With that goal in mind, we encourage our employees to understand, accept, and celebrate differences among people. We welcome everyone and prohibit all discrimination on the basis of race, ethnicity, age, religion, physical ability, sexual orientation, gender identity and gender."

Note: Information above are for reference only, may change without notice.

OTHER VENDOR FAVOURITES!

Keep in mind these recommendations are not tailored to your specific needs (budget, likes, dislikes, style, personality etc). We do not require these vendors to pay to be listed here nor do we provide them with compensation. We are just suggests you a starting point to be helpful!
Please let them know that we say hello!

<p>DJ SERVICES: Knight Hawk DJ Services (JASON MACKENZIE) Muskoka Touring Company (ROB MCLSAAC) Total Entertainment (JAMES SMOLKA)</p> <p>BANDS/LIVE MUSIC: The Classic String Quartet (SHARI LUNDY) Taylor Abram (TAYLOR ABRAM) The Griffin (CURT DUNLOP)</p> <p>PHOTOGRAPHER/VIDEOGRAPHERS: Scott Turnbull Took This Photo (SCOTT TURNBULL) wMAC Photography (WENDY MACCRIMMON) Visual Roots Photography (KATE AND ANDY GASS)</p> <p>FLORALS: Seasons in the Country (NICOLE CROZIER-BEST) Blooming Muskoka (LANA AUSTIN) Tanya List Design (TANYA LIST)</p> <p>OFFICIANTS: All Seasons Wedding Officiants Kettle Creek Weddings Town of Gravenhurst</p>	<p>EVENT RENTALS: Muskoka Party Rentals (KIM RIXON) Tiffany Party Rentals (ROBERT LANGLOIS)</p> <p>FULL SERVICE DESIGN (Decor/Florals/Specialty Linens & Rentals): Mode Function Event Design Ltd. (BRANDON)</p> <p>STATIONERY INKsational Designs (ANITA DIETL)</p> <p>MOBILE HAIR AND MAKE-UP Elements Salon and Spa (MONIKA HASTINGS) Hudson Hair Salon (TANYA ROWAN)</p> <p>WEDDING ATTIRE Say Yes Bridal Gallery in Orillia(DIANE HALFPENNY) Timpano (PAUL TIMPANO)</p>
<p>MARRIAGE LICENSE: For more information, visit http://www.ontario.ca/government/getting-married</p> <p>The closest municipal office - Town of Gravenhurst. Pat has been wonderful and if you visit the website, they use one of the photos of a wedding ceremony at Dock of the Bay! http://www.gravenhurst.ca/en/yourtown hall/civilmarriageinformation. asp</p>	

Vendors within Walking Distance of Dock of the Bay! Take advantage of the following businesses within metres of your wedding venue!

- Marriott Residence Inn Muskoka Wharf
- Blue Willow Tea Shop
- Boston Pizza Gravenhurst
- Sunset Grill Muskoka
- Muskoka Steamships (RMS Segwun and Wenonah II)
- Muskoka Boat and Heritage Centre
- Seasonal Shops Along the Boardwalk

EVENT			TYPE
Customer Name		Address	
Telephone			
Email			
Number of Guest	Child (age under 10)	Cost Per Person	
Start Time	Duration	Bar Setup	Wine/Beverage
Reception Time	Appetizer Time	Dinner Time	Dessert Time
Room Setup Specification:	<input type="checkbox"/> Standard	<input type="checkbox"/> Third Party	<input type="checkbox"/> Other
Head Table	Entry Table	Type of Table	Number of Table
<input type="checkbox"/> Florist	<input type="checkbox"/> Cake	<input type="checkbox"/> D.J.	<input type="checkbox"/> Live Band
<input type="checkbox"/> Specified Linen	<input type="checkbox"/> Centerpiece	<input type="checkbox"/> Dance Floor	<input type="checkbox"/> Mic. / Speaker
<input type="checkbox"/> Podium	<input type="checkbox"/> Projector	<input type="checkbox"/>	<input type="checkbox"/>

ITINERARY:

MENU:

☐ BUFFET

☐ PLATE

☐ OTHER

Amendments and Notes

DOCK OF THE BAY Function/Event/Catering Contract

Special Event & Wedding Catering

Our professional resources in culinary and service skills afford you complete assurance that all of our commitments will be carried out to your absolute satisfaction. In order to ensure you and your guests of a well organized function, please review our Catering Menu and Contract. The following terms and conditions are established to assist you in arranging your function. These terms and conditions are intended to ensure the highest level of quality in your food & beverage services.

Event Booking

We encourage our client to book and reserve the event date as soon as possible. Dates will not be held or reserved until the contract is signed and a \$1500+HST non-refundable room rental fee (or 25% of estimate price) is made. We reserve the right to refuse events that are requested late or exceed our capacity to provide service.

Your event will be confirmed when you have read and signed the contract, and supplied DOCK OF THE BAY with a non-refundable room rental fee.

Guaranteed Attendance

Final guest count guarantee and payment in full is due to DOCK OF THE BAY SEVEN (7) full working days prior to the event date. If final payment is not received by DOCK OF THE BAY on or before this date, the event is cancelled and no refunds are due.

Payments and Retainer Fee

Billing arrangements for all events must be made in accordance with policies, unless otherwise negotiated. A non-refundable room rental fee and is due at time of booking. Contract balance is due TEN (10) days prior to event date. Any extra and adjustments of balance will be charge after events.

We accept cash, Certify cheque, Debit, Visa and Master Card.

Cancellations

Event cancelled 90 days before event date, full refund will be issued within TEN (10) days after cancellation. Cancellation within 90 day before event date, no refund will be issued. However, deposit/retainer fee may be hold for up to 1(one) year, to be put towards another catering event booked with DOCK OF THE BAY. Future events must be booked in the same manner, adhering to a new catering contract.

Cancellation by Acts of God and/or Failure to Provide Service

DOCK OF THE BAY shall have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents, Acts of God (i.e. flood, fire, etc.), or any other cause beyond the DOCK OF THE BAY's control.

Rental / Equipment / Event Location

The client assumes all responsibility for any damages/theft to property rented to the client that may be caused by patrons, members, guests, or invitees. Rental of location is the sole responsibility of the client and it is recommended that the client confirm all necessary equipment in rooms is included.

We reserve the right to charge for missing or damaged linens or equipment attributed to individuals attending an event. Any Breakage, damaged, missing linens, equipment and loses due to accidents incurred by the guest of clients list below shall be billed separately within 10 Days after the event. Payment is due upon receipt.

Child attend the Event

Children (not to exceed 5% of total guest count) are free of charge. Charge for children above 5% of adult guest count is one half of the full price, Children are defined as individuals under the age of TEN (10).

Unused and leftover Food & Beverage

With our profession in culinary service, we guarantee food quantities is satisfied with your guests required. However, any leftover food or beverage remains the property of DOCK OF THE BAY.

Bartending/open Bar/Cash bar

We reserve the right to request identification and/or to refuse service at any event. We reserve the right to close the bar service due to patron interactions.

Event Setup / Meal Service & Staffing

Our contract includes standard set up; however, extra services can be arranged. Overtime is billed at a rate of \$30.00 per hour/per staff member. No overtime will be incurred if the event ends on schedule. We reserve the right to increase or decrease the number of staff if guaranteed guest count is 10% higher or lower than the number included in this contract. The client shall not be allowed to add any type of food not prepared by DOCK OF THE BAY for food safety reasons.

Pricing Guarantee

DOCK OF THE BAY reserves the right to make any reasonable adjustments to this agreement which allow for fluctuations in market availability, time constraints, or a necessity to comply with fire and safety hazards. Every possible attempt will be made to communicate any adjustments to client; however DOCK OF THE BAY is authorized to make any reasonable, immediate adjustments to agreement, as to best accommodate unexpected situations that could rise.

Gratuities

Gratuities is not included in your pricing, an 18% Gratuity is added to final total for all catered events for excellent service and we thank you for your generosity.

Taxes

All applicable government taxes will be imposed and paid by the client.

Delinquent Accounts

We reserve the right to assess finance charges on any amount unpaid when due at an interest rate of 1.5% per month. In the event that the DOCK OF THE BAY must seek legal remedies to complete execution of this contract, the client agrees to pay all attorney fees.

This agreement coincides with the CATERING ORDER WORKSHEET which outlines the exact type of food, times, and equipment to be provided by DOCK OF THE BAY for the client. A copy of the CATERING ORDER WORKSHEET must accompany this agreement.

Client

Date

Client

Date

Financially Responsible Client

Date

DOCK OF THE BAY REPRESENTATIVE

1110 Bay Street,

Phone: 705-687-7723

Gravenhurst, Ontario

Email: events@dockofthebay.ca

P1P 1Z9

website: www.dockofthebay.ca

Date