



Wedding Packages for Cocktail Receptions

Your wedding reception includes:

MENU

PASSED HORS D'OEUVRES RECEPTION

Twelve hors d'oeuvres per person (select 7 types) & a late night station
\$75/person

HORS D'OEUVRES & STATION RECEPTION

Five hors d'oeuvres per person & two dinner stations
A late night station
\$94/person

DAY OF YOUR WEDDING

A mix of traditional and cocktail style tables & seating
Accent tables
White table linens
Choice of white napkins
Modern dinnerware, stemware and flatware
Access to our AV system (professional DJ is required)
Wireless microphone
Set up and take down of your décor
Ongoing communication with event coordinator through the planning process
Final meeting with our onsite event coordinators to review all elements of your big day
Day of coordination assistance from our event team
Ceremony on site (when availability permits)
Complimentary cake cutting & plating for late night service

ROOMS

Vista Room

Ideal for up to 110 people for a seated dinner or 220 people for a cocktail style event

Main Room

Perfect for up to 250 guests for a plated dinner and hosts 440 people for a cocktail style reception

Both Rooms

If hosting your reception in the main room, the Vista Room can be booked for a ceremony or cocktail hour at an additional cost of \$2,500 for the day (availability permitting)

PACKAGE PRICING

For Fridays & Off Season** Saturdays (January through March)

Vista Room: Minimum food spend of \$4,750

Main Restaurant: minimum food and beverage spend* by couple of \$13,000

For Saturdays & Long Weekend Sundays

Vista Room: Minimum food spend of \$8,000

Main Restaurant: Minimum guest count of 120 adults **and** minimum food and beverage spend* by couple of \$17,500

For Sundays (excluding long weekends)

Vista Room: Minimum food spend of \$4,000

Main Restaurant: minimum food and beverage spend* by couple of \$11,000

For Weekdays (excluding holidays)

Flexible minimums

**Off season is from January through April.

VENUE RENTAL PRICING

Venue rental pricing declines according to the amount spent on food and beverages (F&B spend) by the couple

| FRIDAYS | | SATURDAYS & LONG WEEKEND SUNDAYS | |
|----------------------|-----------|----------------------------------|-----------|
| F&B spend by couple | Venue fee | F&B spend by couple | Venue fee |
| Less than \$6,500 | \$2,000 | Less than \$11,000 | \$2,000 |
| \$6,500 to \$11,000 | \$1,500 | \$11,000 to \$21,500 | \$1,500 |
| \$11,000 to \$16,000 | \$1,000 | More than \$21,500 | Waived |
| More than \$16,000 | Waived | | |

| SUNDAYS | | WEEKDAYS (EXCLUDING HOLIDAYS) | |
|---------------------|-----------|-------------------------------|-----------|
| F&B spend by couple | Venue fee | F&B spend by couple | Venue fee |
| Less than \$6,500 | \$1,500 | Less than \$6,500 | \$1,000 |
| \$6,500 to \$16,000 | \$1,000 | \$6,500 to \$11,000 | \$750 |
| More than \$16,000 | Waived | More than \$11,000 | Waived |

***Minimum food and beverage spends and F&B spend amounts used to calculate the venue fee & will be adjusted upwards in future years in accordance with the proportion of meal package price increases.**

Taxes of 13% and a gratuity of 18% are applied to all invoice items.

Hors d'Oeuvres Selection

SELECT SEVEN HORS D'OEUVRES FOR A COCKTAIL STYLE RECEPTION (12 PER GUEST WILL BE SERVED)
SELECT FIVE HORS D'OEUVRES FOR A COCKTAIL & STATION RECEPTION

SEAFOOD

Crispy Rice "Sushi" / Raw Salmon / Avocado /
Spicy Mango Slaw / Sesame Ginger Mayo

Tempura Shrimp / Louisiana Remoulade Dip

Crab & Cream Cheese Eggrolls / Sweet Chili
Sauce

Mini Shrimp Cocktails / Classic Cocktail Sauce

Smoked Salmon Devilled Eggs / Pickled
Mustard Seed / Bacon / Sweet Pickled
Jalapeno / Fresh Dill

Ahi Tuna Wonton Chips / Truffle Soy / Avocado
/ Chili

POULTRY

Masala Chicken Skewers / Honey Yogurt /
Sesame

Chicken Spring Roll / Plum Sauce

Nashville Hot Crispy Chicken Pops / Gherkin
Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss

Duck Cuban Slider / Pulled Duck / Smoked
Duck Ham / Grainy Dijon / Garlic Mayo / Swiss /
Pickle

MEAT

Italian Pork Sausage Rolls / Sesame / Honey
Mustard Dip

Nduja (Salami Spread) On Baguette / Pickled
Mustard Seed

Meatball Sliders / Tomato Sauce / Havarti /
Caramelized Onion / Roasted Garlic Mayo

Angus Beef Sliders / American Cheddar / Burger
Sauce / Brioche Bun / Lettuce / Tomato

Pork & Kimchi Dumplings / Truffle Soy / Sweet
Ginger Sauce

Pepperoni Gyoza / Stringy Mozzarella / In-house
Marinara

VEGETARIAN

Fried Halloumi Cheese Skewers / Honey /
Pistachio Dukkah

Spanakopita / Onion Dip

Korean Mozzarella Pogo

Vegetarian Spring Roll / Honey Garlic Dip

Fried Goat Cheese & Cranberry Bombs / Aioli

Tomato & Bocconcini Skewers / Basil Pesto /
Balsamic Reduction

Phyllo Baked Pear and Brie Melts

Shoestring Fry Cups / Rosemary-Truffle Spray /
Parmesan / Malt Mayo

Tempura Sweet Potato Tostada (vegan)

Food Stations

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken Fingers
Crispy Breaded Chicken Wings
Frank's Hot, Honey Garlic, BBQ, Smokey Mustard
Sour Cream
Blue Cheese Dip

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Fried Green Beans with Truffle-Soy Vinaigrette
Deep Fried Pickles
Deep Fried Cheese Curds
Chefs Selection of Dips

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Options of Pulled Beef, Braised Chicken, Pulled Pork, Crispy Cauliflower (select two).
Topped with:
Cheeses, Salsa, Fresh Cilantro, Pico de Gallo, Shredded Cabbage, Pickled Jalapeno, Radish
Sour Cream, Guacamole

CHARCUTERIE

An Assortment of Fine Cured Meats
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket of Fresh Bread

SANDWICH ARTIST BAR

An Assortment of Fine Cured Meats and Poultry
Served with:
Baguettes, Rolls, Breads
Sliced Tomatoes
Pickles
Onions
Cheeses
Lettuces
Variety of Sauces

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
House Dip
Marinara Sauce

THE ULTIMATE CRUDE

A Beautiful Arrangement of Chefs Selected Seasonal Raw Vegetables and Dips

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
Cheese Curds, Bacon
Montreal Smoked Meat
Hot Peppers
Fried Onion & Fresh Herbs
Chipotle Mayo, Hot Sauces

PREMIUM POUTINE

(available for +\$3/person)
Upgrade One of Above Fry Choices To:
Spiced Waffle Fries, Curly Fries
or Tater Tots

SALAD STATION

Build Your Own Caesar Salad Station With Bacon Bits, Fresh Parmesan, and Roasted Garlic
Buttermilk Caesar Dressing
Mixed Green Crunch Salad With Green Goddess Dressing
Cold Cheese Tortellini Pasta with Sundried Tomato Vinaigrette

MAVERICK'S DONUT STATION

An Assortment of Ottawa's Famous Maverick's Doughnuts

FRESH FRUIT

Pineapple
Watermelon
Honey Dew & Cantaloupe
Berries

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails fried fresh at Lago!

ENHANCED STATIONS

ENHANCED STATIONS CAN BE SELECTED AT AN ADDITIONAL COST AS A SUBSTITUTION FOR ONE OF THE STATIONS FOR A COCKTAIL & STATION RECEPTION.
THE COST OUTLINED UNDER THE STATION WILL BE ADDED TO THE COST OF THE PACKAGE.

LIVE CARVERY STATIONS

Roasts Are Carved To Order, Served With Fresh Baked Bread, Au Jus, Horseradish, And Mustards

AAA Garlic & Herb Angus Reserve Tenderloin
+\$17 per guest

AAA Salt & Pepper Prime Rib
+\$9 per guest

Herb & Spice Rotisserie Chicken
+\$1 per guest

CARVERY ADD-ONS
+\$8 per guest

ROASTED ROOTS
Honey Butter Carrots, Parsnips, Squash, Mini Potatoes, etc.

MASH
Brie Cheese Mashed Potatoes
Maple Butter Sweet Potato Mash

RAW BAR

Fresh Shucked Oysters With All The Fixin's
Chilled Shrimp & Sushi
Smoked Salmon With Cream Cheese & Bagels
+\$14 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll, Spicy Tuna Avocado Roll, Assorted Nigiri, Sashimi, Wasabi, Ginger, Soy Sauce
+\$8 per guest

INTERACTIVE PASTA STATION

Build Your Own Pasta With The Help Of Our Experienced Chefs!

Penne and Cheese Tortellini Pastas
Grilled Chicken, Chorizo Sausage & Bacon Bits
Sun-Dried Tomatoes, Mushrooms, Onions, Bell Peppers & Zucchini
Alfredo and Marinara Sauces
Parmesan Cheese, Olives & Other Toppings
+\$11 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses, imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

+\$12 per person

CHARCUTERIE CONES

A display of individual charcuterie filled cones with cured meats, cheeses, fruits, etc!

+\$8 per guest

Late Night Stations

SELECT ONE STATION

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
Cheese Curds, Bacon
Montreal Smoked Meat
Hot Peppers
Fried Onion & Fresh Herbs
Chipotle Mayo, Hot Sauces

PREMIUM POUTINE

(available for +\$3/person)
Upgrade One of Above Fry Choices To:
Spiced Waffle Fries, Curly Fries or Tater Tots

FINGER LICKIN FRIED CHICKEN

(available for +\$5/person)
Buttermilk Breaded All White
Chicken Fingers Crispy
Breaded Chicken Wings
Frank's Hot, Honey Garlic,
BBQ, Smokey Mustard
Sour Cream, Blue Cheese
Dip

MAVERICK'S DONUT STATION

An Assortment of
Ottawa's Famous
Maverick's Doughnuts

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Choice of Protein Options
Classic Spiced Beef, Braised
Chicken, Pulled Pork or Crispy
Spiced Cauliflower
(choose 2 of above)
Topped with:
Cheeses
Salsa, Fresh Cilantro
Pico de Gallo, Radish
Shredded Cabbage
Pickled Jalapeno
Sour Cream, Guacamole

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Fried Green Beans with
Truffle Soy Vinaigrette
Deep Fried Pickles
Deep Fried Cheese Curds
Chefs Selection of Dips

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts

SANDWICH ARTIST BAR

An Assortment of
Fine Cured Meats and
Poultry
Served with
Baguettes, Rolls
& Breads
Sliced Tomatoes
Pickles
Onions
Cheeses
Lettuce
Variety of Sauces

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
House Dip
Marinara Sauce

BEAVERTAILS ON THE CANAL

Canada's Famous
Beavertails fried fresh at
Lago!

Wine Selections

HOUSE RED

(\$35/bottle)

Inniskillin Niagara Estate Cabernet
Merlot

Jackson Triggs Niagara Estate Cabernet
Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon
Lindemans Bin 40 Merlot

PREMIUM RED

(\$42/bottle)

Woodbridge Cabernet Sauvignon
Ruffino Chianti DOCG
Six Rows Shiraz

ULTRA PREMIUM RED

(\$53/bottle)

Robert Mondavi Cabernet Sauvignon

HOUSE WHITE

(\$35/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon
Blanc

Santa Carolina Sauvignon Blanc
Jackson Triggs Niagara Estate
Chardonnay

PREMIUM WHITE

(\$42/bottle)

Woodbridge Sauvignon Blanc
Ruffino Lumina Pinot Grigio

ULTRA PREMIUM WHITE

(\$53/bottle)

Robert Mondavi Sauvignon Blanc

SPARKLING

A Rotation of Sparkling Wines Including:

HOUSE SPARKLING

(\$42/bottle)

Blu Giovello

Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING

(\$48/bottle)

La Marca Prosecco DOC