



Thank you for considering LAGO!

Located at the Dows Lake Pavillion on the beautiful Rideau Canal in Ottawa, LAGO is among the city's most well known wedding and event venues with a reputation for excellence in service and style. LAGO is perfect for extravagant ceremonies and timeless wedding celebrations.

Customers are able to enjoy the waterfront through our wide glass windows and wrap-around patios. Our restaurant on the main floor can accommodate over 220 seated guests for dining and 440 for cocktails. Our main patio can also seasonally seat 200 guests.

The Vista Room is a perfect solution for Meetings, Weddings, Business Gatherings, or Corporate Parties. With panoramic views of Dows Lake and Queen Juliana Park, our guests are delighted regardless of the season. Our open concept modern design includes complete audio-visual capabilities with a Disc Jockey set up and LED lit dance floor. The unique decor and lighting are the added touch for any event. The Vista Room can accommodate 120 seated guests or 220 guests for cocktails with additional seasonal seating for 70 guests on our patio.

Menus are created by our internationally trained head chef and his culinary team who emphasize on creating globally inspired menus prepared from scratch using locally sourced ingredients. With our full catering and cocktail service our experienced staff will help plan and organize your event, so you can sit back, relax and enjoy.

At LAGO Bar|Grill|View, we put our full attention into giving you a day to remember.

LAGO will be perfect for your next event!



Event Details

YOUR EVENT INCLUDES

PAY OF YOUR EVENT

Round guest tables or banquet seating (where permissible)

Accent tables

Dining chairs

White table linens

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

Day of coordination assistance from our event team

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

MINIMUMS & VENUE PRICING

Please contact the venue for event specific details. Pricing and minimums depend on day of the week and time of the year.



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

PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

MEAT

Short Rib Gaufrette / Gorgonzola Mayo / Pickled Onion / Gaufrette Chip | 50

Braised Pork Belly Lettuce Wraps / Sesame Chili Sauce / Pickled Vegetables / Peanuts | 41

Wagyu Beef Dumplings / Truffle Soy / Sweet Ginger Sauce | 43

Fig & Bacon Phyllo Tartlets / Smoked Bacon / Fig & Rosemary Jam / Whipped Goat Cheese / Phyllo Cups | 42

Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip | 41

Marinated Beef Pastry Puffs / Pulled Beef / Creamy Boursin / Roasted Red Pepper / Puff Pastry | 44

Meatball Sliders / Tomato Sauce / Havarti / Caramelized Onion / Roasted Garlic Mayo | 56

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip | 39

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip | 38

Korean Mozzarella Pogo / Spicy Ketchup | 40

Summer Roll / Cucumber / Pickled Carrot / Sweet Chili Sauce / Rice Paper | 39

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkah | 40

Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo | 38

Phyllo Baked Pear and Brie Melts | 40

Tempura Sweet Potato Tostada / Grilled Pineapple Chutney (Vegan) | 39

Cucumber Cups / Hummus / Olive Tapenade | 40

Tofu Bites / Spicy Ketchup | 39

Mini Grilled Cheese & Tomato Soup / Cheddar / Mozzarella / Crostini | 39

Tempura Cauliflower / Spicy Yogurt | 39

hors d'oeuvres



PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

POULTRY

Thai Chicken Skewer / Peanut Sauce | 42

Mini BBQ Chicken Tacos / Hard Shell / Cilantro / Pico / Lettuce / Lime Crema / Chipotle | 42

Chicken Wing Lollipop / BBQ Sauce / Honey Garlic Sauce | 50

Nashville Hot Crispy Chicken Pops / Gherkin / Comeback Sauce | 41

Chicken & Bacon Croquettes / Torched Swiss | 41

Chicken Spring Roll / Plum Sauce | 37

Southern Fried Chicken & Waffles / Slaw / Pickle / Cajun Maple Butter | 41

Duck Cuban Slider / Pulled Duck / Smoked Duck Ham / Grainy Dijon / Garlic Mayo / Swiss / Pickle | 56

SEAFOOD

Mini Poke Bowl / Crispy Rice Paper / Raw Salmon / Avocado / Spicy Mango Slaw / Sesame Ginger Mayo | 41

Tempura Shrimp / Louisiana Remoulade Dip | 41

Shrimp Skewer / Cajun Spice | 41

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili | 42

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce | 41

Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Fresh Dill | 40

INDULGENT PAIRINGS

Dark Chocolate Truffles paired with a Grand Marnier Shooter | 59

Deep Fried S'more / Marshmallow / Ground Graham Cracker / Chocolate Drizzle | 41

hors d'oeuvres



Three course plated dinners include choice of one appetizer, one entrée with chosen side and one dessert. (Limit of 3 entrée choices including vegetarian and/or vegan options).

Additional courses are available at an additional price.
If more than one entrée is chosen then the meal is priced according to the highest priced entrée.

APPETIZERS

Choose either one soup or one salad.

Offering a choice between two appetizer options is available at a \$7 per person surcharge (exact numbers for each selection must be received ten days before the event).

SALAD

Caesar Salad
Artisan Romaine Leaves, House Caesar Dressing, Fig & Olive Toast, Bacon, Crispy Capers, Fresh Parmesan

Arugula and Watermelon Salad
Fennel, Watermelon Salsa, Roasted Pumpkin Seeds, Whipped Feta, Champagne Grapefruit Vinaigrette

Greek Salad
Chiffonade Kale, Red Cabbage, Brussel Sprouts, Carrots, Cucumber, Cherry Tomatoes, Black Olives, Herb Feta, Basil Greek Dressing

Red Wine Poached Pear Salad
Romaine & Endive, Pear, Gorgonzola, Watermelon Radish, Toasted Walnuts, Dried Cranberries, White Balsamic Vinaigrette

Garden Salad (Vegan)
Field Greens, Garden Vegetables, Herbs, Sweet Green Goddess Dressing

Heirloom Tomato Salad
Balsamic Reduction, Labneh, Olive Oil, Crushed Salted Pistachio, Dried Fig Pesto, Everything Spice

Beetroot Salad
Roasted Heirloom Beets, Goat Cheese Ricotta, Maple Pecans, Apple, Pickled Mustard Seed, Maple & Dill Vinaigrette

SOUP

Baja Butternut Squash Soup
Sweet Squash, Robust Blend of Herbs and Spices, Pine Nut Pesto

Green Goddess Gazpacho
Cracked Pepper, Olive Oil, Pressed Yogurt, Harissa

Buttered Corn Bisque
Sweet Grilled Corn, Cucumber Salsa

Brie & Roasted Red Pepper Soup
Julienne Cut Green Apple, Crostini

Harira Soup
Grilled Tomato, Lentil, Farro, Chickpea, Fresh Herbs, Mediterranean Spice Blend

Smoked Potato & Cheddar Soup
Hickory Smoked Potato, Chive Crème Fraiche

Coconut Lime Sweet Potato Soup (Vegan)
Roasted Sweet Potato Puree, Coconut Milk, Crispy Chickpeas

Watermelon Tequila Gazpacho

gourmet

Mushroom Toast
House Brioche Bread, Herb Roasted Mushrooms, Creamy White Wine Sauce, Fresh Ricotta

Dinner



ENTRÉES

With the exception of the vegetarian/vegan options, all plated entrées come with your choice of starch and chef's choice of seasonal vegetables that best compliment the protein. All beef options are cooked to medium doneness. If offering a choice of entrées, exact numbers for each selection must be received ten days before the event.

POULTRY

Chicken Supreme
7oz Wing-On Breast, Rosemary &
Thyme Butter Baste, Mushroom
Marsala Cream Sauce | 78

Almond Crusted Chicken Supreme
7oz Wing-On Breast, Disaronno Cream
Sauce | 78

Bacon-Wrapped Stuffed Chicken
Supreme
Prosciutto & White Cheddar Stuffed,
Creamy White Wine Sauce | 81

Ontario Duck Leg Confit
Lemongrass Thai Curry Sauce | 78

Honey & Rosemary Duck Magret
Crispy Skinned Duck Breast A L'Orange
| 90

SEAFOOD

Skin-On Grilled Salmon
Lemon Parsley Sauce | 78

Feta & Roasted Tomato Stuffed Salmon
Creamy Dill Mousse | 79

Soy & Ginger Glazed Black Cod
Cucumber Slaw, Sesame | 82

Seared Pickerel
Chilled Pineapple & Arugula Salsa | 89

MEAT

Striploin Steak
AAA Angus Reserve Striploin, Demi-Glace
| 89

Tomahawk Pork Chop
Honey Saffron Compound Butter, Apple
Chutney | 80

Ribeye Steak
AAA Angus Reserve Bone-In Ribeye,
Chimichurri Sauce | 106

Tenderloin Steak
AAA Angus Reserve Tenderloin,
Horseradish Cream Sauce, Caramelized
Onion Smoked Bone Marrow Butter | 108

Braised Beef Short Rib
Tender AAA Short Rib, Sweet & Sour
Glaze, Toasted Sesame, Crispy Onion
| 89

Parmesan Crusted Rack of Lamb
Fresh Herb and Parmesan Crust, Dijon
Mustard, Bordelaise Sauce | 91

STARCHES

Please choose one option per protein:

Yukon Gold Whipped Mashed Potatoes
Herb & Garlic New Potatoes
Parmesan & Garlic Fingerling Potatoes
Duck Fat Mash With Chives
Crispy 100 Layer Potato Stack
Squash and Maple Puree
Lightly Seasoned Sticky Rice
Israeli Couscous Tabbouleh

Financier



VEGETARIAN & VEGAN ENTREES

General Tsao Tofu (Vegan)
Tempura Tofu, Sweet and Spicy Tsao sauce, Sticky Rice,
Crushed Candied Cashew, Sesame, Green Onion, Grilled Cabbage & Mango Slaw

Zucchini Roulade
Grilled Fior Di Latte Zucchini Roulade, Tomato Coulis, Rich Cauliflower Purée, Crispy
Parmesan

DESSERTS

Choose one dessert (choice between two options available at a \$6 per person surcharge). All desserts accompanied with coffee & tea service.

White Chocolate Tart
Vanilla Galliano Liqueur, Custard, Mint &
Berries

Limoncello Cake
Tangy Lemon Infused Whipped Cream,
Curled Lemon Zest

Classic Italian Tiramisu
Mascarpone, Rich Espresso, Savoiardi
Ladyfinger Cookies, Marsala Wine, Dark
Chocolate

Madagascar Vanilla Bean Crème Brûlée

Flourless Black Forest Torte
Fudge Cake, Sour Cherry Compote,
Whipped Cream

Lemon Meringue Tart
Graham Cracker Crust, Torched Meringue

New York Style Cheesecake (gluten/nut
free)
Berry Compote

Praline Paris-Brest
Choux Pastry, Praline Mousseline, Nutella
Ganache, Crème Chantilly

ADDITIONAL COURSES

Antipasto
Prosciutto, Salami & Capicola, Mixed Olives, Pickled & Marinated Vegetables
\$16 per guest

Risotto
Wild Mushrooms, Shaved Parmesan
\$17 per guest

Arancini
Loaded Cheese Arancini, In-house Tomato Sauce, Roasted Allium Aioli
\$14 per guest

The Pasta Course
Spaghetti, In-house Tomato Sauce, Fresh Padano, Basil
\$14 per guest

Palate Cleanser Course
An interlude between courses (such as lemon mint or pink grapefruit sorbet)
\$13 per guest



The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given no later than seven days prior to the event so the chef can properly prepare for the guests' needs. If more than one appetizer, entrée or dessert option is chosen then the chef requires the exact number of each option no later than seven days prior to the event. Prices and availability of product may change at any given time due to seasonal market fluctuations. All prices are subject to applicable taxes and 18% gratuity

Plimmer

BUFFETS

All buffets are served for a minimum of 45 guests.

LAGO DELUXE

Assortment of Warm Ciabatta Buns / Creamy Butter

Tender Field Greens Topped with Seasonal Vegetables / Chef Selected Dressings

Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /
Roasted Garlic Buttermilk Dressing

Broccoli Salad / Dried Cranberry / Quinoa / Almonds / Sunflower Seeds / Smoked
Cheddar Dressing

Local and International Cheeses / Crackers / Fruit Preserves

Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other Traditional
Antipasto

Cold Poached Shrimp Cocktail Station / Classic Cocktail Sauce / Jalapeno Thousand
Islands

Allium Butter Braised French Green Beans

Quebec Brie Cheese / Yukon Gold Mashed Potatoes

Three Cheese Tortellini / Rose Sauce / Fresh Herbs

Herb Marinated Canadian Chicken Breast / Honey-Dijon Sauce

Atlantic Salmon Fillets / Sun-Dried Tomato Pesto

Canadian Angus Reserve Prime Rib / Merlot Pan Juices / Horseradish / Whole Grain
Dijon Mustard (Chef on duty carving for 50+)

An Assortment of Patisserie Sweets Including a Variety of Cakes, Pastries and Sliced
Seasonal Fruit

\$92 | per guest

Dinner



BUFFETS

PRESTON

Rosemary Focaccia Breadbasket /
Aged Balsamic Vinegar / Extra Virgin
Olive Oil

Top-it-Yourself Caesar Salad / Crisp
Romaine / Bacon Bits / Grated
Parmesan Cheese / Roasted Garlic
Buttermilk Dressing

Heirloom Tomato Salad / Bocconcini
Cheese / Chopped Vegetables / Basil
& Oregano Vinaigrette

Cured Sausage & Deli Platter / Mixed
Olives / Pickled Vegetables / Other
Traditional Antipasto

Herb & Garlic Sweet Mini Yellow
Potatoes

Cheese Ravioli / Rose Sauce / Fresh
Herbs

Ratatouille / Eggplant / Tomato /
Zucchini / Rich Tomato Sauce

Chicken Picatta / Creamy Lemon
Butter Sauce / Brined Capers

Grilled Italian Sausage / Sun Dried
Tomatoes / Bell Peppers / Cipollini
Onion

Atlantic Salmon Fillets / Sweet Basil
Pesto

Cocoa Dusted Classic Style Tiramisu

Cheesecake / Amaretto Berry Coulis
Seasonal Sliced Fruit

\$83 | per guest

SOUTHERN HOSPITALITY

Assortment of Artisan Breads /
Creamy Butter

Top-it-Yourself Caesar Salad / Crisp
Romaine / Bacon Bits / Grated
Parmesan Cheese / Roasted Garlic
Buttermilk Dressing

PEI Potato and Pickled Egg Salad /
Apple / Celery / Grilled Onion /
Mustard Dressing / Fresh Dill /
Scallions

Southern Mango & Cucumber
Salad

Creamy Coleslaw

Sweet Mexican Street Corn / Chipotle
Aioli / Cajun Corn Crisps / Feta /
Lime Crema

Mac n' Cheese / Smoked Cheddar
Sauce / Stringy Mozzarella / Fresh
Chives

Beer Braised Pork Ribs / Smoked
Mesquite BBQ Sauce

Secret Recipe Lemon Brined
Buttermilk Fried Chicken / Maple
Syrup

An Assortment of Patisserie Sweets
Including a Variety of Cakes,
Cobblers and Sliced Seasonal Fruit

\$82 | per guest



Dinner

LATE NIGHT STATIONS

Select one station.

BUILD-A-POUTINE

Crispy Yukon Gold Fries, Sweet Potato Fries
Gravy (gluten free)
St-Albert Cheese Curds, Bacon,
Hot Peppers, Chipotle Mayo, Hot Sauces
\$17 per guest

NACHO STATION

Crispy Tortilla Chips
Cajun Chicken or Pulled Pork
(choose one)
Hot Queso, Refried Beans, Pico de Gallo, Spicy Salsa, Guacamole, Chipotle Mayo, Lime Crema
\$17 per guest

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
\$20 per guest

FRY LOVE YOU

Spiced Waffle Fries, Sweet Potato Fries
Deep Fried Pickles
Deep Fried Cheese Curds
Kettle Chips
Chefs Selection of Dips
\$21.50 per guest

PIZZA STATION

Hand Rolled Pizza Pies!
A Variety of:
Classic Cheese, Vegetarian,
Pepperoni, Canadian, Hawaiian
Marinara Sauce, Garlic Dip
\$18 per guest

PRETZEL WALL

Warm Baked Pretzels on Our Rustic Hanging Display, Hummus, Queso Cheese, Variety of Sweet Sauces & Mustards
\$16 per guest

BEAVER PASTRIES LAGO-STYLE

Hand Stretched Dough
Deep-Fried and Dusted with
Cinnamon Sugar
\$9.50 per guest

Late Night



WINE SELECTION

HOUSE RED (\$39/bottle)

Inniskillin Niagara Estate Pinot Noir

Inniskillin Niagra Estate Cabernet Merlot

Jackson Triggs Niagara Estate
Cabernet Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Peller Family Merlot

PREMIUM RED (\$46/bottle)

Ruffino Chianti DOCG

Trius Cabernet Sauvignon

ULTRA PREMIUM RED (\$55/bottle)

Bread & Butter Cabernet Sauvignon

HOUSE WHITE (\$39/bottle)

Inniskillin Niagara Estate Pinot Grigio

Inniskillin Niagara Estate Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Peller Family Reserve Chardonnay

Inniskillin Niagara Estate Riesling

PREMIUM WHITE (\$46/bottle)

Ruffino Lumina Pinot Grigio

Trius Sauvignon Blanc

ULTRA PREMIUM WHITE (\$55/bottle)

Bread & Butter Sauvignon Blanc

SPARKLING

A Rotation of Sparkling Wines Including:

HOUSE SPARKLING (\$46/bottle)

Lola Sparkling Rose

Astoria Prosecco

Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING (\$52/bottle)

Ruffino Prosecco DOC



Wine Selections