

YOUR WEDDING RECEPTION INCLUDES

Menu

4 hors d'oeuvres per person
A three-course plated dinner or buffet meal
(All dietary restrictions accounted for)
Coffee and tea service with dessert
A late night station

DAY OF YOUR WEDDING

Round guest tables or long table 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
Day of coordination assistance from our event team
Ceremony on site (when availability permits)
Complimentary cake cutting & plating for late night service

Along with:

Ongoing communication with event coordinator through the planning process
Final meeting with our onsite event coordinators to review all elements of your big day

ROOMS

Vista Room

Ideal for smaller and more intimate receptions but can seat up to 100 guests 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 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 (availability permitting)



Reception

PACKAGE PRICING

For Fridays & **Off Season Saturdays - \$125/guest

Vista Room: Minimum guest count of 45 adults
 Main Restaurant: Minimum food and beverage spend* by couple of \$14,000

For Saturdays & Long Weekend Sundays - \$139/guest

Vista Room: Minimum guest count of 55 adults (during high season)
 Main Restaurant: Minimum guest count of 115 adults and minimum food and beverage spend* by couple of \$19,500

For Sundays (excluding long weekend Sundays) - \$123/guest

Vista Room: Minimum guest count of 40 adults
 Main Restaurant: Minimum food and beverage spend* by couple of \$12,500

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 & OFF SEASON SATURDAYS		SATURDAYS & LONG WEEKEND SUNDAYS	
F&B spend by couple*	Venue fee	F&B spend by couple*	Venue fee
Less than \$7,000	\$2,000	Less than \$11,500	\$2,000
\$7,000 to \$12,500	\$1,500	\$11,500 to \$23,500	\$1,500
\$12,500 to \$19,500	\$1,000	More than \$23,500	Waived
More than \$19,500	Waived		

SUNDAYS		WEEKDAYS (EXCLUDING HOLIDAYS)	
F&B spend by couple*	Venue fee	F&B spend by couple*	Venue fee
Less than \$7,500	\$1,500	Less than \$7,500	\$1,000
\$7,500 to \$17,500	\$1,000	\$7,500 to \$12,500	\$750
More than \$17,500	Waived	More than \$12,500	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.



Reception

Choose any combination of 4 hors d'oeuvres

MEAT

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

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

Wagyu Beef Dumplings / Truffle Soy / Sweet Ginger Sauce

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

Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip

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

Meatball Sliders / Tomato Sauce / Havarti / Caramelized Onion / Roasted Garlic Mayo (+\$7/dz)

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip

Korean Mozzarella Pogo / Spicy Ketchup

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

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukka

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

Phyllo Baked Pear & Brie Melts

Tempura Sweet Potato Tostada / Grilled Pineapple Chutney (Vegan)

Cucumber Cups / Hummus / Olive Tapenade

Tofu Bites / Spicy Ketchup

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

Tempura Cauliflower / Spicy Yogurt

SEAFOOD

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

Tempura Shrimp / Louisiana Remoulade Dip

Shrimp Skewer / Cajun Spice

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce

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

POULTRY

Thai Chicken Skewer / Peanut Sauce

Chicken Wing Lollipop / BBQ Sauce / Honey Garlic Sauce (+\$5/dz)

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

Nashville Hot Crispy Chicken Pops / Gherkin / Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss / Aioli

Chicken Spring Roll / Plum Sauce

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

Duck Cuban Slider / Pulled Duck / Smoked Duck Ham / Grainy Dijon / Garlic Mayo / Swiss / Pickle (+\$8/dz)

INDULGENT PAIRINGS

Dark Chocolate Truffles with a Grand Marnier Shooter (+\$10/dz)

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



hors d'oeuvres

Three course plated dinners include choice of one appetizer, entrée with chosen side and one dessert.
(limit of 3 entrée choices including vegetarian and vegan options)
Additional courses are available at an additional price.

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
Basil Oil

DESSERT

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

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

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

Ontario Duck Leg Confit
Lemongrass Thai Curry Sauce

Honey & Rosemary Duck Magret
Crispy Skinned Duck Breast A L'Orange
(available for an additional \$6/person)

SEAFOOD

Skin-On Grilled Salmon
Lemon Parsley Sauce

Feta & Roasted Tomato Stuffed Salmon
Creamy Dill Mousse

Soy & Ginger Glazed Black Cod
Cucumber Slaw, Sesame

Seared Pickerel
Chilled Pineapple & Argula Salsa
(available for an additional \$5/person)

MEAT

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

Striploin Steak
AAA Angus Reserve Striploin, Demi-Glace

Tomahawk Pork Chop
Honey Saffron Compound Butter, Apple
Chutney

Ribeye Steak
AAA Angus Reserve 15 oz Bone-In Ribeye,
Chimichurri Sauce
(available for an additional \$20/person)

Tenderloin Steak
AAA Angus Reserve Tenderloin,
Horseradish Cream Sauce, Caramelized
Onion Smoked Bone Marrow Butter
(available for an additional \$15/person)

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

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

Brinner



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

Flourless Black Forest Torte

Fudge Cake, Sour Cherry Compote, Whipped Cream

Limoncello Cake

Tangy Lemon Infused Whipped Cream, Curled Lemon Zest

Lemon Meringue Tart

Graham Cracker Crust, Torched Meringue

Classic Italian Tiramisu

Mascarpone, Rich Espresso, Savoiardi Ladyfinger Cookies, Marsala Wine, Dark Chocolate

New York Style Cheesecake (gluten/nut free)

Berry Compote

Madagascar Vanilla Bean Crème Brûlée

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
\$16 per guest

The Pasta Course

Spaghetti or Penne, 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)
\$12 per guest



The number of vegetarian and/or vegan meals as well as dietary restrictions and allergies must be provided no later than ten 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

Pincher

BUFFETS

LAGO DELUXE

(available for an additional \$10/person)

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



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

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

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

PRETZEL WALL

Sweet & Savoury Housemade Pretzels
Assortment of Mustards,
Queso Cheese, Variety of Sweet
Sauces

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
(available for an additional \$3/guest)

BEAVER PASTRIES LAGO-STYLE

Hand Stretched Dough
Deep-Fried and Dusted with Cinnamon
Sugar

PIZZA STATION

Hand Rolled Pizza Pies!
A Variety of:
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
Marinara Sauce
Garlic Dip

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

Late Night



WINE SELECTION

HOUSE RED (\$39/bottle)

Inniskillin Niagara Estate Pinot Noir

Inniskillin Niagra Estate Cabernet Merlot

Santa Carolina Cabernet Sauvignon

Peller Family Merlot

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon

PREMIUM RED (\$46/bottle)

Ruffino Chianti DOCG

Trius Cabernet Sauvignon

ULTRA PREMIUM RED (\$55/bottle)

Oyster Bay Pinot Noir

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)

Oyster Bay Pinot Grigio

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 Selection