

## 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

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  
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)



Reception

## PACKAGE PRICING

### For Fridays & Off Season\*\* Saturdays

Vista Room: Minimum food spend of \$4,750  
Main Restaurant: minimum food and beverage spend\* by couple of \$12,000

### 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 \$18,500

### 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 & 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 \$12,000	\$1,500	\$11,500 to \$22,500	\$1,500
\$12,000 to \$17,000	\$1,000	More than \$22,500	Waived
More than \$17,000	Waived		

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



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

MEAT

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

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

Pork & Kimchi 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

Peach & Prosciutto Skewers / House Pickled Peaches / Bocconcini Cheese / Balsamic Glaze

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

Pepperoni Gyoza / Stringy Mozzarella / In-house Marinara

POULTRY

Masala Chicken Skewers / Honey Yogurt / Sesame

Nashville Hot Crispy Chicken Pops / Gherkin Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss

Chicken Spring Roll / Plum Sauce

Southern Fried Chicken & Waffles / Cajun Maple Butter

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

hors d'oeuvres



## SEAFOOD

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

Tempura Shrimp / Louisiana Remoulade Dip

Mini Shrimp Cocktails / Classic Cocktail Sauce

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

## VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip

Korean Mozzarella Pogo / Spicy Ketchup

Cardamom Roasted Pineapple / Pistachio Creme

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkah

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

Fried Goat Cheese & Cranberry Bombs / Aioli

Phyllo Baked Pear and Brie Melts

Tempura Sweet Potato Tostada / Grilled Pineapple Salsa (vegan)

Peach & Bocconcini Skewers / House Pickled Peaches / Bocconcini / Balsamic

## INDULGENT PAIRINGS

Dark Chocolate Truffles paired with a Grand Marnier Shooter

Hazelnut Creampuff paired with a Crème de Cassis Shooter



hours of courses cont.

## DINNER STATIONS

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

### HANDMADE TACO STATION

Warm Flour and Corn Tortillas  
Classic Spiced Beef, Braised Chicken,  
Pulled Pork, Guinness-Battered Cod, or  
Crispy Spiced Cauliflower  
(choose 2)  
Topped with:  
Cheeses, Fresh Cilantro, Crispy Onions,  
Pickled Cabbage, Pickled Jalapeno,  
Radish, Sour Cream, Guacamole, Mango  
Salsa, Mole Sauce

### MAC & CHEESE

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

### FINGER LICKIN FRIED CHICKEN

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

### LOADED FRIES

(available for an additional \$5/person)  
Spiced Curly Fries, Crinkle-Cut Sweet  
Potato Fries  
Gravy (gluten free)  
Vegetarian Chili  
Popcorn Chicken, Pulled Beef, Bacon  
St-Albert Cheese Curds  
Tomatoes, Pickled Jalapeno, Green  
Onion  
Truffle Aioli, Sour Cream

### BUILD-A-POUTINE

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

### PIZZA STATION

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

Stations



## DINNER STATIONS (Cont.)

### THAI NOODLES

Rice Noodles  
Chicken or tofu  
Scallions  
Baby Corn  
Bean Sprouts  
Chives  
Peanuts  
Pad Thai Sauce  
Lime Wedges

### FRY LOVE YOU

Spiced Waffle Fries  
Sweet Potato Fries  
Deep Fried Pickles  
Deep Fried Cheese Curds  
Kettle Chips  
Chefs Selection of Dips

### 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

### SANDWICH ARTIST BAR

An Assortment of Fine Cured Meats and  
Poultry Served with: Baguettes, Rolls &  
Bread

Sliced Tomatoes, Pickles, Onions,  
Cheeses, Lettuce  
Variety of Sauces

### CHARCUTERIE

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

### CHEESE PLEASE!

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

### THE ULTIMATE CRUDITÉ

A Beautiful Arrangement of Chefs  
Selected Seasonal Raw Vegetables and  
Dips

### FRESH FRUIT

Pineapple  
Watermelon  
Honey Dew & Canteloupe  
Berries

### BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails fried  
fresh at Lago!

### MAVERICK'S DONUT STATION

An assortment of Ottawa's Famous  
Maverick's Doughnuts

Stations



## ENHANCED DINNER STATIONS

**ENHANCED STATIONS CAN BE SELECTED AT AN ADDITIONAL COST AS A REPLACEMENT FOR ONE OF THE STATIONS OFFERED IN 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

#### ROASTED ROOTS

Honey Butter Carrots, Parsnips, Squash,  
Mini Potatoes, etc.  
+\$8 per guest

#### MASH

Brie Cheese Mashed Potatoes  
+\$8 per guest

#### MASH

Maple Butter Sweet Potato Mash  
+\$7 per guest

### 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



Stations

## 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, Fried Onion, Fresh Herbs,  
Chipotle Mayo, Hot Sauces

### **HANDMADE TACO STATION**

Warm Flour and Corn Tortillas  
Classic Spiced Beef, Braised Chicken,  
Pulled Pork, Guinness-Battered Cod, or  
Crispy Spiced Cauliflower  
(choose 2)  
Topped with:  
Cheeses, Fresh Cilantro, Crispy Onions,  
Pickled Cabbage, Pickled Jalapeno,  
Radish, Sour Cream, Guacamole, Mango  
Salsa, Mole Sauce

### **LOADED FRIES**

(available for an additional \$5/person)  
Spiced Curly Fries, Crinkle-Cut Sweet  
Potato Fries  
Gravy (gluten free)  
Vegetarian Chili  
Popcorn Chicken, Pulled Beef, Bacon  
St-Albert Cheese Curds  
Tomatoes, Pickled Jalapeno, Green  
Onion  
Truffle Aioli, Sour Cream

### **FRY LOVE YOU**

Spiced Waffle Fries  
Sweet Potato Fries  
Deep Fried Pickles  
Deep Fried Cheese Curds  
Kettle Chips  
Chefs Selection of Dips

### **PIZZA STATION**

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

### **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

### **FINGER LICKIN FRIED CHICKEN**

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

### **BEAVERTAILS ON THE CANAL**

Canada's Famous Beavertails Fried  
Fresh at Lago!

### **MAC & CHEESE**

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



Late Night



## WINE SELECTION

### HOUSE RED

(37/bottle)

Inniskillin Niagara Estate Cabernet Merlot

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Lindemans Bin 40 Merlot

### PREMIUM RED

(44/bottle)

Woodbridge Cabernet Sauvignon  
Ruffino Chianti DOCG  
Six Rows Shiraz

### ULTRA PREMIUM RED

(54/bottle)

Robert Mondavi Cabernet Sauvignon

### HOUSE WHITE

(37/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Jackson Triggs Niagara Estate Chardonnay

### PREMIUM WHITE

(44/bottle)

Woodbridge Sauvignon Blanc  
Ruffino Lumina Pinot Grigio

### ULTRA PREMIUM WHITE

(54/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



*Wine Selections*