

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
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 - \$121/guest

Vista Room: Minimum guest count of 50 adults
 Main Restaurant: Minimum food and beverage spend* by couple of \$14,000

For Saturdays & Long Weekend Sundays - \$132/guest

Vista Room: Minimum guest count of 65 adults (during high season)
 Main Restaurant: Minimum guest count of 120 adults and minimum food and beverage spend* by couple of \$18,500

For Sundays (excluding long weekends) - \$120/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 \$12,000	\$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.



Reception

Choose any combination of 4 hors d'oeuvres

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 / Aioli

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

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 Dukka

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



hors d'oeuvres

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

Additional courses are available at an additional price.

APPETIZERS

Choose either one soup or one salad.

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

Additional courses (i.e. soup and salad) are available at an additional price.

SALAD

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

Arugula and Watermelon Salad
Arugula, Shaved Fennel, Watermelon Salsa, Roasted Pumpkin Seeds, Whipped Feta, Champagne Grapefruit 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, Cracked Pepper, Sea Salt

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

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

SOUP

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

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

Buttered Corn Bisque
Sweet Grilled Corn, Cucumber Salsa, Green Onion

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

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

Curried Cauliflower Soup (vegan)
Roasted Cauliflower Puree, Coconut Milk, Yellow Curry, Lime Crema

Truffled Parsnip & Apple Soup
Caramelized Apple Chutney

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, Sauce Supreme

Bacon Mushroom Chicken
Bacon Wrapped, Mushroom & Spinach
Stuffed, Pecan & Sherry Butter

Ontario Duck Leg Confit
Lemongrass Thai Curry Sauce

Honey & Rosemary Duck Magret
Crispy Skinned Duck Breast A L'Orange
(available for an additional \$5/person)

SEAFOOD

Crispy Skinned Salt & Pepper Salmon
Fillet
Miso & Honey Béarnaise

Maple Pistachio Crusted Salmon Fillet
Maple & Dijon Glaze, Cool Avocado
Mousse

Soy & Ginger Glazed Black Cod
Cucumber Slaw, Sesame

Halibut
Coconut & Lemongrass Poached Fillet,
Pink Peppercorn Au Poivre Sauce, Basil
(available for an additional \$5/person)

MEAT

Striploin Steak
AAA Angus Reserve Striploin, Demi-Glace

Ribeye Steak
AAA Angus Reserve Boneless Ribeye,
Chimichurri Sauce
(available for an additional \$10/person)

Tenderloin Steak
AAA Angus Reserve Tenderloin,
Horseradish Cream Sauce, Caramelized
Onion Smoked Bone Marrow Butter
(available for an additional \$11/person)

Braised Beef Short Rib
Tender AAA Short Rib, Sweet & Sour
Glaze, Toasted Sesame, Crispy Onion
(available for an additional \$3/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
Butter & Herb Melting Potatoes
Duck Fat Mash With Chives
Crispy 100 Layer Potato Stack
Squash and Maple Puree
Lightly Seasoned Sticky Rice
Israeli Couscous Tabbouleh

Dinner



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

King Eryngii Mushroom
Roasted Mushrooms, Squash & Maple Puree, Deep Fried Brie, Farro, Grilled
Asparagus, Pecan Sherry Butter

DESSERTS

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

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

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

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

Lemon Meringue Tart
Graham Cracker Crust, Torched
Meringue

Madagascar Vanilla Bean Crème Brûlée

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

ADDITIONAL COURSES

Antipasto
An Assortment of Prosciutto, Salami, and Capicola, Mixed Olives, Pickled and
Marinated Vegetables
\$16 per guest

Risotto
Wild Mushrooms, Shaved Parmesan
\$16 per guest

Arancini
Loaded Cheese Arancini, In-house Tomato Sauce, Roasted Allium Aioli
\$13 per guest

The Pasta Course
Spaghetti, In-house Tomato Sauce, Fresh Padano, Basil
\$12 per guest

Palate Cleanser Course
For the true food lovers, this course is served as a harmonious bridge between
courses to rejuvenate the senses and prepare you for the next course.
\$12 per guest



The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given 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

Dinner

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

Maple Brined Atlantic Salmon Fillets / Roasted Garlic & Lemon Beurre Blanc

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 / Chilled Four Cheese Tortellini / Bocconcini Cheese / Chopped Vegetables / Basil & Oregano Vinaigrette

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

Herb & Garlic Sweet Mini Yellow Potatoes

Mushroom Ravioli / Rose Sauce / Fresh Herbs

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, Fried Onion, Fresh Herbs
Chipotle Mayo, Hot Sauces

LOADED FRIES

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
(available for an additional \$5/guest)

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

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails Fried
Fresh at Lago!

SANDWICH ARTIST BAR

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

FINGER LICKIN FRIED CHICKEN

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

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

MAC & CHEESE

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



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 Selection