

## 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)



## PACKAGE PRICING

### For Fridays & \*\*Off Season Saturdays - \$123/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 - \$135/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 \$18,500

### For Sundays (excluding long weekends) - \$121/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 \$12,000	\$1,000	\$7,000 to \$12,000	\$750
More than \$12,000	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.



# Summer of Savor

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 / Peanuts
- 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
- Prosciutto Wrapped Cantaloupe Skewers / Pesto / 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 / Slaw / Pickle / 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 Dukkha
- 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)
- Cantaloupe & Bocconcini Skewers / Pesto / Bocconcini Cheese / Balsamic Glaze

## INDULGENT PAIRINGS

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



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 Fraîche

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

Truffled Parsnip & Apple Soup  
Caramelized Apple Chutney



## ENTREES

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



## 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

## 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



# Evening 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



## 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

## WINE SELECTION

### HOUSE RED (\$38/bottle)

Inniskillin Niagara Estate Cabernet Merlot

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Lindemans Bin 40 Merlot

### PREMIUM RED (\$45/bottle)

Woodbridge Cabernet Sauvignon

Ruffino Chianti DOCG

Six Rows Shiraz

### ULTRA PREMIUM RED (\$55/bottle)

Robert Mondavi Cabernet Sauvignon

### HOUSE WHITE (\$38/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Jackson Triggs Niagara Estate Chardonnay

### PREMIUM WHITE (\$45/bottle)

Woodbridge Sauvignon Blanc

Ruffino Lumina Pinot Grigio

### ULTRA PREMIUM WHITE (\$55/bottle)

Robert Mondavi Sauvignon Blanc

## SPARKLING

A Rotation of Sparkling Wines Including:

### HOUSE SPARKLING (\$43/bottle)

Blu Giovello

Bottega Vino Dei Poeti Prosecco DOC

### PREMIUM SPARKLING (\$49/bottle)

La Marca Prosecco DOC

