

YOUR WEDDING RECEPTION INCLUDES:

menu

PASSED HORS D'OEUVRES RECEPTION

Twelve hors d'oeuvres per person (select 7 types)

A late night station

\$76/person

HORS D'OEUVRES & STATION RECEPTION

Five hors d'oeuvres per person

Two dinner stations

A late night station

\$95/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)



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 115 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 / 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
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 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)
Cantaloupe & Bocconcini Skewers / Pesto / Bocconcini Cheese / Balsamic Glaze

INDULGENT PAIRINGS

Dark Chocolate Truffles paired with a Grand Marnier Shooter (+\$10/dz)
Hazelnut Creampuff paired with a Crème de Cassis Shooter



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



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



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
+\$18 per guest

AAA Salt & Pepper Prime Rib
+\$10 per guest

Herb & Spice Rotisserie Chicken
+\$2 per guest

CARVERY ADD-ONS

ROASTED ROOTS

Honey Butter Carrots, Parsnips, Squash, Mini Potatoes, etc.
+\$8.50 per guest

MASH

Brie Cheese Mashed Potatoes
+\$8.50 per guest

MASH

Maple Butter Sweet Potato Mash
+\$7.50 per guest

RAW BAR

Fresh Shucked Oysters With All The Fixin's
Chilled Shrimp & Sushi
Smoked Salmon With Cream Cheese & Bagels
+\$15 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll
Spicy Tuna Avocado Roll, Assorted Nigiri,
Sashimi
Wasabi, Ginger, Soy Sauce
+\$9 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
+\$12 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.

+\$13 per person



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)



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

