



## *Wedding Packages for Cocktail Receptions*

Your wedding reception includes:

### **MENU**

#### **PASSED HORS D'OEUVRES RECEPTION**

Twelve hors d'oeuvres per person (select 7 types) & a late night station  
\$80/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**

A mix of traditional and cocktail style tables & seating  
Accent tables

White table linens (wooden tables may be preferred)  
Choice of black or 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, additional fee of \$1,000)

Complimentary cake cutting & plating for late night service

*Weddings are hosted from September to April of each year.*



**PACKAGE PRICING**

**For Fridays, Saturdays & Long Weekend Sundays (September & October)**  
 Minimum food and beverage spend by couple: \$14,000

**For Fridays & Saturdays (November & January through March)**  
 Minimum food and beverage spend by couple: \$10,000

**For Fridays & Saturdays (April & December) & NYE**  
 Minimum food and beverage spend by couple: \$11,500

**For Sundays (September through April, excluding long weekends)**  
 Minimum food and beverage spend by couple: \$8,000

**For Weekdays (excluding holidays)**  
 Flexible minimum food and beverage spend

**VENUE PRICING**

FRIDAYS, SATURDAYS & LONG WEEKEND SUNDAYS (SEPT & OCT)		FRIDAYS, SATURDAYS & NYE (NOVEMBER THROUGH APRIL)	
F&B spend by couple	Venue fee	F&B spend by couple	Venue fee
Less than \$14,000*	\$2,500	Less than \$12,000	\$1,500
\$14,000 to \$20,000	\$1,000	\$12,000 to \$20,000	\$1,000
More than \$20,000	Waived	More than \$20,000	Waived

SUNDAYS		WEEKDAYS (EXCLUDING HOLIDAYS)	
F&B spend by couple	Venue fee	F&B spend by couple	Venue fee
Less than \$12,000	\$1,500	Less than \$15,000	\$1,000
\$12,000 to \$20,000	\$1,000	More than \$15,000	Waived
More than \$20,000	Waived		

*Taxes of 13% and a gratuity of 18% are applied to all invoice items.*

*\*Not usually possible given minimum spend but rare exceptions made for end of October events*



## *Hors d'Oeuvres Selection*

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

### **SEAFOOD**

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

Tempura Shrimp / Remoulade Dip

Crab & Cream Cheese Eggrolls / Cucumber &  
Cilantro Vinegar

Mini Shrimp Cocktails / Cilantro-Lime Cocktail  
Sauce

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

Ahi Tuna Wonton Chips / Truffle Soy / Avocado  
/ Chili

### **POULTRY**

Masala Chicken Skewers / Honey Yogurt /  
Sesame

Chicken Spring Roll / Chili Peanut Sauce

Nashville Hot Crispy Chicken Pops / Gherkin  
Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss

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

### **MEAT**

Beef Kofta Skewer / Spicy Tahini Dip

Nduja (Salami Spread) On Baguette / Pickled  
Mustard Seed

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

Angus Beef Sliders / American Cheddar / Burger  
Sauce / Umbrella Relish / Lettuce / Tomato

Pork & Kimchi Dumplings / Truffle Soy / Sweet  
Ginger Sauce

### **VEGETARIAN**

Fried Halloumi Cheese Skewers / Honey /  
Pistacio Dukkah

Classic Spanokopita / Onion Dip

Korean Mozzarella Pogo

Vegetarian Spring Roll / Honey Garlic Dip

Fried Goat Cheese & Cranberry Bombs

Tomato & Bocconcini Skewers / Basil Pesto /  
Balsamic Reduction

Phyllo Baked Pear and Brie Melts

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

Tempura Sweet Potato Tostada (vegan)



## Food Stations

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

### FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken Fingers  
Crispy Breaded Chicken Wings  
Frank's Hot, Honey Garlic, BBQ, Smokey Mustard  
Sour Cream  
Blue Cheese Dip

### CHEESE PLEASE!

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

### FRY LOVE YOU

Spiced Waffle Fries  
Sweet Potato Fries  
Fried green beans with truffle-soy vinaigrette  
Deep fried pickles  
Deep fried cheese curds  
Chefs Selection of Dips

### HANDMADE TACO STATION

Warm flour and corn tortillas  
Pulled beef, chicken, pulled pork, crispy spiced cauliflower options (select two options).  
Topped with cheeses, fresh cilantro, tomatoes, pico de gallo, shredded cabbage, radishes, sour cream, guacamole, etc.

### THE ULTIMATE CRUDE

An beautiful arrangement of chefs selected seasonal raw vegetables and dips

### SANDWICH ARTIST BAR

An Assortment of fine cured meats and poultry served with:  
Baguettes / Rolls / Breads  
Sliced Tomatoes  
Pickles  
Onions  
Cheeses  
Antipasto  
Lettuces  
Variety of Sauces  
Etc.

### 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

### PIZZA STATION

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

### CHARCUTERIE

An Assortment of fine cured meats and poultry  
Pickled Vegetables  
Mixed Olives  
Dijon Mustards  
Basket of Fresh Bread

### BUILD-A-POUTINE

Crispy Yukon Gold Fries  
Sweet Potato Fries  
Gravy (gluten-free)  
Cheese Curds  
Bacon  
Montreal Smoked Meat  
Pulled Chicken  
Fried Onion  
Hot Sauces



### **MAVERICK'S DONUT STATION**

An Assortment of Ottawa's Famous Maverick's Doughnuts

### **FRESH FRUIT**

Pineapple  
Watermelon  
Honey Dew & Cantaloupe  
Berries

### **BEAVERTAILS ON THE CANAL**

Canada's Famous Beavertails fried fresh at Lago!

## **ENHANCED STATIONS**

ENHANCED STATIONS CAN BE SELECTED AS ONE OF THE STATIONS FOR A COCKTAIL & STATION RECEPTION. THE COST OUTLINED UNDER THE STATION WILL BE ADDED TO THE COST OF THE PACKAGE. MINIMUM OF 50 GUESTS FOR EACH ENHANCED STATION.

### **LIVE CARVERY STATIONS**

Roasts are carved to order, served with fresh baked bread, au jus, horseradish, and mustards

AAA Garlic & Herb Angus Reserve Tenderloin  
**+\$15 per guest**

AAA Salt & Pepper Prime Rib  
**+\$8 per guest**

Herb & Spice Rotisserie Chicken

**CARVERY ADD-ONS**  
**+\$7 per guest**

**ROASTED ROOTS**  
Honey Butter Carrots, Parsnips, Squash, Mini Potatoes, etc.

**MASH**  
Brie Cheese Mashed Potatoes  
Maple Butter Sweet Potato Mash

### **RAW BAR**

Fresh Shucked Oysters With All The Fixin's  
Chilled Shrimp & Sushi  
Smoked Salmon With Cream Cheese & Bagels  
**+\$12 per guest**

### **THE SUSHI PAVILION**

Cucumber Maki, California Roll, Spicy Tuna Avocado Roll, Assorted Nigiri, Sashimi, Wasabi, Ginger, Soy Sauce  
**+\$6 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  
**+\$6 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.

**+\$10 per person**

### **CHARCUTERIE CONES**

A display of individual charcuterie filled cones with cured meats, cheeses, fruits, etc!

**+\$9 per guest**



## Late Night Stations

SELECT ONE STATION

### BUILD-A-POUTINE

Crispy Yukon Gold Fries  
Sweet Potato Fries  
Gravy (gluten-free)  
Cheese Curds  
Bacon  
Montreal Smoked Meat  
Pulled Chicken  
Fried Onion  
Hot Sauces

### HANDMADE TACO STATION

Warm flour and corn tortillas  
Pulled beef, chicken, pulled pork, crispy spiced cauliflower options.  
Topped with cheeses, fresh cilantro, tomatoes, pico de gallo, shredded cabbage, radishes, sour cream, guacamole, etc.

### PIZZA STATION

Hand rolled pizza pies!

Classic Cheese  
Vegetarian  
Pepperoni  
Canadian  
Hawaiian

House Garlic Dip  
Marinara Sauce

### FINGER LICKIN FRIED CHICKEN

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

### FRY LOVE YOU

Spiced Waffle Fries  
Sweet Potato Fries  
Fried green beans with truffle-soy vinaigrette  
Deep fried pickles  
Deep fried cheese curds  
Chefs Selection of Dips

### SANDWICH ARTIST BAR

An Assortment of fine cured meats and poultry served with:  
Baguettes / Rolls / Breads  
Sliced Tomatoes  
Pickles  
Onions  
Cheeses  
Antipasto  
Lettuces  
Variety of Sauces  
Etc.

### MAVERICK'S DONUT STATION

An Assortment of Ottawa's Famous Maverick's Doughnuts

### CHEESE PLEASE!

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

### BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails fried fresh at Lago!



## *Wine Selections*

### **HOUSE RED**

(\$34/bottle)

Inniskillin Niagara Estate Cabernet  
Shiraz

Jackson Triggs Niagara Estate Cabernet  
Franc/Cabernet Sauvignon

Cavallina Nero D'Avola Syrah

Lindemans Bin 40 Merlot

### **PREMIUM RED**

(\$41/bottle)

Woodbridge Cabernet Sauvignon  
Ruffino Chianti DOCG

### **ULTRA PREMIUM RED**

(\$53/bottle)

Robert Mondavi Cabernet Sauvignon

### **HOUSE WHITE**

(\$34/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon  
Blanc

Cavallina Pinot Grigio

Jackson Triggs Niagara Estate  
Chardonnay

### **PREMIUM WHITE**

(\$41/bottle)

Woodbridge Sauvignon Blanc  
Ruffino Lumina Pinot Grigio

### **ULTRA PREMIUM WHITE**

(\$53/bottle)

Robert Mondavi Sauvignon Blanc