

A close-up photograph of a hand holding a bouquet of white roses. The hand is positioned in the upper left quadrant, with fingers wrapped around the stems. The bouquet is composed of numerous white roses of various sizes, interspersed with green leaves and stems. The background is a soft, out-of-focus white fabric, likely a wedding dress. The overall aesthetic is clean, elegant, and romantic.

Lago

CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS

WEDDING PACKAGES

Lago Custom Events is the perfect destination to host your dream wedding. Boasting over 10,000 sqft of modern open concept space including a large outdoor veranda with exquisite views of Lake Erie and the newly renovated East Bank of the Flats.

Our venue offers a customizable canvas that can bring any imagination to life.

Our expert on-site Event Specialists will guide you through every step of the planning process ensuring every moment of your celebration is memorable. Founded in 2006, Lago Custom Events is renowned for exceptional culinary excellence, gracious service and inspired creativity.

Offering a variety of menu options from plated, buffet, passed hors d' oeuvres, and stations we assure exceptional quality and care by our professional, courteous Lago staff.

A beautiful presentation that surpasses expectations.

We can connect you with our preferred vendors for:
Flowers, DJ's, Invitations/Save the Dates, Photographers
and let Lago handle the rest!

As our name states, we are always open to customize any wedding to fit your vision.

Anything you would like that you do not see, you can discuss with your wedding specialist and they will help make it all a reality.

Mandatory \$500 Wedding Specialist fee

Our venues can host the following:

RIVIERA BALLROOM

up to 220 guests
rental fee of \$1,000

NORTH PAD

cocktail hour rental fee of \$500.00

EXISTING TENT

up to 300 guests
rental fee of \$3,500
up to 400 guests with additional tents
additional rental fees may apply

EY LOBBY

up to 230 guests
rental fee of \$4,000

PENTHOUSE

up to 200 guests
rental fee of \$1,500

BRIDAL SUITE

room set-up and rental fee \$400

CEREMONIES

CEREMONIES
\$2,000



Up to 150 White Folding Chairs | up to 200 guests
White Runner
Speakers, Microphone and Mixer
Water Station

CEREMONY LOCATIONS

North Veranda
Additional \$500 for space rental if ceremony only

Penthouse (19th Floor of the EY Tower)
Additional \$1,500.00 for space rental

When hosting a ceremony only, it must completely conclude no later than 1:30PM.

If ceremony and reception are both hosted on-site we offer a \$500 discount on the ceremony cost

Rehearsals will be scheduled based on space availability.

Lago Custom Events reserves the right to change ceremony location on or before 9am the day of.





OFF PEAK

January - March
(Does not apply to Holidays)
\$64.95

AMENITIES

Floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station

APPETIZERS + 2 COURSE DINNER

4 HOUR BAR

Signature Bar (refer to page 7 for list of items included)

APPETIZERS

choose 2

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Vegetable Spring Rolls
Fig and Goat Cheese Crostini
Mushroom Risotto Balls

SALAD

choose 1

Classic Caesar
romaine, parmesan and parmesan crisp
Chopped Salad
tomatoes, cucumbers, shaved red onion and white balsamic dressing
Greek Salad
cucumbers, olives, feta and balsamic oil and herb dressing

ENTRÉE
OPTION

choose 1

or upgrade for
\$3.00 per guest to an
additional entrée
from list

Airline Chicken Breast
Salmon
Short Rib

*Vegetarian and Gluten Free
options available (refer to page 5)

(Filet 4oz add \$10 per person,
8oz add \$20 per person)

Starch • Choose 1

Boursin or Garlic Mashed Potatoes
Crushed Red Skins

Vegetables • Choose 1

Asparagus
Green Beans

EAST BANK PACKAGE

\$84.95

AMENITIES

Floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station

ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 5 high tops, champagne toast, tiered cake from Wild Flour

APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

⋮

Signature Bar (refer to page 7 for list of items included)

APPETIZERS

choose 2

⋮

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Vegetable Spring Rolls
Beef Satay

Mushroom Risotto Balls
Shrimp and Sweet Corn Fritters
Mini Maryland Crab Cakes
Salmon Mousse in Cucumber Cups

CHILLED
STATIONED
APPETIZER

choose 1

⋮

Hummus with Pita and Vegetables
Cruité with Herb Mousseline
Assorted Domestic Cheese with Crackers

SALAD

choose 1

⋮

Classic Caesar romaine, parmesan and parmesan crisp
Chopped Salad
tomatoes, cucumbers, shaved red onion and white balsamic dressing
Greek Salad
cucumbers, olives, feta and balsamic oil and herb dressing
Nuts & Berries Salad
spring mix, berries, nuts, goat cheese and vanilla vinaigrette
Gorgonzola
romaine, pancetta, chopped egg, diced onion and peppercorn dressing

DUET ENTRÉE
OPTIONS
OR
CHOOSE 2
SINGLE
ENTREES

⋮

Entrees
Chicken Medallions
Pork Tenderloin
Short Rib
Sirloin Filet
Salmon
Cod

*Vegetarian and Gluten Free
options available
(refer to page 5)

(Filet 4oz add \$10 per person,
8oz add \$20 per person)

Starch • Choose 1

Boursin or Garlic Mashed Potatoes
Crushed Red Skins
Quinoa with Vegetables
Israeli couscous + zucchini + squash + herbs

Vegetables • Choose 1

Broccolini
Asparagus
Green Beans
Brussels Sprouts
Roasted Summer/Winter Squash
Garlic Roasted Broccoli
Glazed Roasted Carrots

Price subject to change. 22% Service Fee 8% Tax

LAKE FRONT PACKAGE

\$94.95

AMENITIES

Floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station

ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 8 high tops, champagne toast, tiered cake from Wild Flour, family style mini pastries, up-lights (up to 9)

APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 9 for list of items included)

APPETIZERS
choose 2

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Vegetable Spring Rolls
Beef Satay
Mushroom Risotto Balls
Shrimp and Sweet Corn Fritters
Mini Maryland Crab Cakes
Beef Wellington
Crispy Phyllo Wrapped Shrimp
Salmon Mousse in Cucumber Cups
Short Rib Potato Pancake

CHILLED
STATIONED
APPETIZER
choose 1

Hummus with Pita and Vegetables
Crudit  with Herb Mousseline
Assorted Domestic Cheese with Crackers
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,
Herb Mousseline and Crackers

SALAD
choose 1

Classic Caesar romaine, parmesan and parmesan crisp
Chopped Salad
tomatoes, cucumbers, shaved red onion and white balsamic dressing
Greek Salad
cucumbers, olives, feta and balsamic oil and herb dressing
Nuts & Berries Salad
spring mix, berries, nuts, goat cheese and vanilla vinaigrette
Gorgonzola
romaine, pancetta, chopped egg, diced onion and peppercorn dressing

DUET ENTR E
OPTIONS
OR
CHOOSE 2
SINGLE
ENTREES

Entrees

Chicken Medallions
Pork Tenderloin
Short Rib
Sirloin Filet
Salmon
Cod

*Vegetarian and Gluten Free
options available (refer to page 7)

(Filet 4oz add \$10 per person,
8oz add \$20 per person)

Starch • Choose 1

Boursin or Garlic Mashed Potatoes
Crushed Red Skins
Pasta with Parmesan Cream
Quinoa with Vegetables

Vegetables • Choose 1

Broccolini
Asparagus
Green Beans
Brussels Sprouts
Roasted Summer/ Winter Squash

SHOREWAY PACKAGE

\$104.95

AMENITIES

Floor length black or white table linens and cloth napkins, service ware, black banquet chairs, cake table, memorial table, place card table, gift table, coat racks (seasonal), coffee station

ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 10 high tops, champagne toast, tiered cake from Wild Flour, family style mini pastries, up-lights (up to 9), custom gobo, complimentary night stay on 1 year Anniversary

APPETIZERS, 3 COURSE DINNER + LATE NIGHT FOOD

5 HOUR BAR

Premium Bar (refer to page 9 for list of items included)
Signature Cocktail with Ketel One Botanical

APPETIZERS

choose 3

Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Vegetable Spring Rolls
Mini Crab Cakes
Mushroom Risotto Balls
Shrimp and Sweet Corn Fritters
Fig and Goat Cheese Crostini
Grilled Jerk Shrimp
Bacon Wrapped Scallops
Sausage Stuffed Mushrooms
Tuna Poke on Crostini
Mediterranean Lamb Lollipops
Beef Wellington
Bacon Wrapped Chorizo Stuffed Dates

CHILLED STATIONED APPETIZER

choose 1

Hummus with Pita and Vegetables
Crudit  with Herb Mousseline
Assorted Domestic Cheese with Crackers
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,
Herb Mousseline and Crackers

SALAD

choose 1

Classic Caesar romaine, parmesan and parmesan crisp
Chopped Salad
tomatoes, cucumbers, shaved red onion and white balsamic dressing
Greek Salad
cucumbers, olives, feta and balsamic oil and herb dressing
Nuts & Berries Salad
spring mix, berries, nuts, goat cheese and vanilla vinaigrette
Gorgonzola
romaine, pancetta, chopped egg, diced onion and peppercorn dressing

DUET ENTR E OPTIONS

OR

CHOOSE 2 SINGLE ENTREES

Entrees

Chicken Medallions / Airline Chicken Breast
Pork Tenderloin
Short Rib
Sirloin Filet
Salmon
Cod
Shrimp skewer

*Vegetarian and Gluten Free
options available (refer to page 7)

(Filet 4oz add \$10 per person,
8oz add \$20 per person)

Starch • Choose 1

Boursin or Garlic Mashed Potatoes
Crushed Red Skins
Pasta with Parmesan Cream
Quinoa with Vegetables
Israeli Couscous - Squash + Herbs
Mushroom and Brown Rice Pilaf

Vegetables • Choose 1

Broccolini
Asparagus
Green Beans
Brussels Sprouts
Roasted Summer/Winter Squash
Roasted Root Vegetables
Glazed Baby Carrots

VEGETARIAN MENU OPTIONS

ALL ENTRÉES ARE VEGAN AND GLUTEN FREE

RATATOUILLE

roasted red pepper coulis, polenta cake, arugula salad

ZUCCHINI NOODLE PRIMAVERA

carrots, broccoli, cherry tomatoes, aglio e olio

STUFFED BELL PEPPER

brown rice, black beans, corn, vegan cheese, pico de gallo

MUSHROOM BOURGUIGNON

carrot, onion, celery, red wine braise, soft polenta

CAULIFLOWER CURRY

carrots, potatoes, lentils, rice pilaf



LATE NIGHT FOOD

PIZZAS

\$30.95 each

Assorted ½ Sheet Pizzas (15-20 slices)
Lago, Cheese, Pepperoni, Vegetable

SALERNO FAMILY MEATBALLS

\$3.95 per meatball

PASTA

\$4.95 per guest

marinara or parmesan cream

SOFT PRETZELS

\$5.95 per guest

mustard and cheese sauce

WALKING TACO

\$8.95 per guest

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

SLIDER BAR

\$4.95 per slider | up to 3 varieties

beef cheeseburger on sesame brioche with lettuce and pickle, eggplant parmesan on brioche,
meatball with banana pepper and provolone on pretzel bun,
buffalo chicken with lettuce, celery, blue cheese on brioche bun, pulled pork with grain mustard on pretzel bun

TATER TOT BAR

\$8.95 per guest

cheddar cheese sauce, goat cheese, bacon, caramelized onion, scallion

ASSORTED SANDWICH TRAY

\$10.95 per guest

turkey, ham and roast beef sandwiches (vegetarian option available), served with chips

Price subject to change. 22% Service Fee 8% Tax





SIGNATURE BAR

SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje
 Kettle One Botanicals
 Tanqueray Gin
 Captain Morgan White Rum
 Captain Morgan Spiced Rum
 Mi Campo Silver Tequila
 Johnnie Walker Red Label Scotch
 Jack Daniels Whiskey
 Maker's Mark Bourbon

B E E R

Domestic (select two)

Bud Light
 Budweiser
 Miller Lite

Import + Craft + Local (select two)

Corona Extra
 Fat Heads Head Hunter IPA
 Great Lakes Dortmunder
 Assorted White Claw

W I N E

Lago 'Fabio Salerno Selection' Chardonnay
 Lago 'Fabio Salerno Selection' Sangiovese

Each additional hour \$15.00 per guest

PREMIUM BAR

SPIRITS

Belvedere Vodka
 Ketel One Citroen, Ketel One Oranje
 Kettle One Botanicals
 Nolets Gin
 Captain Morgan White Rum
 Captain Morgan Spiced Rum
 Suavecito Blanco Tequila
 Johnnie Walker Black Label Scotch
 Jack Daniels Whiskey
 Knob Creek Bourbon
 Hennessy Cognac

B E E R

Domestic (select two)

Bud Light
 Budweiser
 Miller Lite

Import + Craft + Local (select two)

Corona Extra
 Fat Heads Head Hunter IPA
 Great Lakes Dortmunder
 Assorted White Claw

W I N E

Lago 'Fabio Salerno Selection' Chardonnay
 Lago 'Fabio Salerno Selection' Sangiovese
 Lago 'Fabio Salerno Selection' Prosecco

Each additional hour \$18.00 per guest

Upgrading from Signature to Premium \$13.00 per guest

Titos \$3.00 per guest to add-on | All Liquors \$5.00 per guest to add-on

Add on champagne toast \$4.00 per guest | Single wine pour \$6.00 per guest

Add on Prosecco \$52.00 per bottle | Add on bottles of wine for tables \$32.00 per bottle

\$150.00 Bartender fee. 1 Bartender per 75 guests.

Price subject to change. 22% Service Fee 8% Tax

ENHANCEMENTS

MIMOSA BAR

Lago 'Fabio Salerno Selection Prosecco | \$52.00
Add on fresh fruits and juices | \$3.95 per guest
Add On Moet Splits | \$19.95 per guest

BLOODY MARY BAR

Selection of spicy, savory and pickled accoutrements to pair with our Signature and Premium vodkas.
Available to add to any Lago Custom Events bar package.

Ketel One Vodka \$11.00 per guest, per hour

Belvedere Vodka \$14.00 per guest, per hour

If adding to an existing bar \$5.00 per guest

CIGAR BAR

A unique addition to any event.

\$300 Setup and staffing | Market price per guest, per cigar

MANHATTAN

Add all of the necessities to make your favorite Manhattan.

Available to add to Signature + Premium bar packages.

\$2 per guest

MARTINI

Sweet and dry Vermouth and assorted accoutrements

\$5 per guest

Price subject to change. 22% Service Fee 8% Tax





POST WEDDING BRUNCH

5% off if booked with reception | 10% off if booked with rehearsal and reception
groups of 10 or less must order items chosen for your entire group

CONTINENTAL BREAKFAST

\$10.95 per guest

Assorted muffins, pastries, whole fruit, orange juice, cranberry juice,
gourmet regular and decaf coffee, assorted hot tea

HOT BREAKFAST BUFFET

\$20.95 per guest

Choice of eggs, choice of potatoes, 2 meat selections, toast, sliced fruit, orange juice, cranberry juice,
gourmet regular and decaf coffee, assorted hot tea (gluten-free bread \$2.00 per guest)

BAGEL BAR

\$6.95 per guest

Assortment of bagels

Choose 2 of the following cream cheese flavors: plain, strawberry, honey-almond, chive and garlic

Add-On: Sliced tomatoes, sliced english cucumbers, smashed avocado,
hard-boiled egg | \$2.95 per guest

THE ULTIMATE BRUNCH

\$34.95 per guest

Sliced fruit, assorted yogurt, assorted bagels with cream cheese, assorted muffins and pastries,
smoked salmon with shallot, capers and egg, choice of eggs, choice of potatoes,
bacon, sausage, grilled vegetables, tomato + mozzarella salad, desserts,
orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

GRAB AND GO

\$10.95 per guest

Breakfast Sandwich on English Muffin | Served with Tater Tots

Choose 2

egg, bacon and cheddar

egg, spring onion and cheddar

egg, capicola and provolone

egg, sausage and american cheese

egg, fresh herb and swiss cheese

Coffee and assorted hot tea \$2.50 per guest

Coffee and assorted hot tea with orange and cranberry juice \$3.50 per guest

Price subject to change. 22% Service Fee 8% Tax



BRIDAL SUITE PACKAGE

from 8am-3:30pm | \$400 room rental and setup fee | groups of 10 or less must order items chosen for your entire group

CONTINENTAL BREAKFAST

\$10.95 per guest

Assorted muffins, pastries, fresh cut fruit, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

BAGEL BAR

\$6.95 per guest

Assortment of bagels

Choose 2 of the following cream cheese flavors: plain, strawberry, honey-almond, chive and garlic

Add-On: Sliced tomatoes, sliced English cucumbers, smashed avocado, hard-boiled egg | \$2.95 per guest

A LA CARTE

Chips and Salsa | house made guacamole, pico de gallo, tortilla chips | \$6.95 per guest

Crudit  | fresh vegetables, herb mousseline | \$3.75 per guest

Domestic Cheese | assorted cheese, crackers | \$4.25 per guest

Parmesan and Rosemary Popcorn | \$2.75 per guest

Chips & Dip | house made potato chips, pretzels, french onion dip | \$4.95 per guest

COOL SANDWICH TRAY

choose 2 | \$8.00 per guest

Roasted Turkey | turkey, cheddar, cucumber, rosemary aioli on whole wheat bread

Veggie | cucumber and roasted red pepper hummus on whole wheat bread

Chicken Caesar Wrap | grilled chicken, romaine, caesar dressing and shaved parmesan

HALF DAY BEVERAGE STATION

\$3.95 per guest

Soda, water, gourmet regular and decaf coffee, assorted hot teas

FULL DAY BEVERAGE STATION

\$6.95 per guest

Soda, water, gourmet regular and decaf coffee, assorted hot teas

MIMOSA BAR

Lago 'Fabio Salerno Selection Prosecco | \$52.00 per bottle

Add on fresh fruits and juices | \$3.95 per guest

Add On Moet Splits | \$19.95 per guest

Price subject to change. 22% Service Fee 8% Tax