



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
\$83/person

HORS D'OEUVRES & STATION RECEPTION

Five hors d'oeuvres per person & two dinner stations
A late night station
\$98/person

DAY OF YOUR WEDDING

A mix of traditional and cocktail style tables & seating
Accent tables
White table linens (wooden tables may be preferred)
White napkins
Modern dinnerware, stemware and flatware
Access to our audio 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: \$15,500

For Fridays & Saturdays (November & January through March)

Minimum food and beverage spend* by couple: \$10,500

For Fridays & Saturdays (April & December) & NYE

Minimum food and beverage spend* by couple: \$12,000

For Sundays (September through April, excluding long weekends)

Minimum food and beverage spend* by couple: \$8,500

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	\$2,000
\$14,000 to \$20,000	\$1,500	\$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		

*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.

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

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



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
Options of Pulled Beef, Braised Chicken, Pulled Pork, Crispy Cauliflower (select two).
Topped with:
Cheeses, Salsa, Fresh Cilantro, Pico de Gallo, Shredded Cabbage, Pickled Jalapeno, Radish
Sour Cream, Guacamole

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
Lettuces
Variety of Sauces

PIZZA STATION

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

CHARCUTERIE

An Assortment Of Fine Cured Meats
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
Chicken Strips
Fried Onion
Hot Sauces

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



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 AT AN ADDITIONAL COST AS A SUBSTITUTION FOR ONE OF THE STATIONS FOR 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
+\$17 per guest

AAA Salt & Pepper Prime Rib
+\$9 per guest

Herb & Spice Rotisserie Chicken
+\$1 per guest

CARVERY ADD-ONS **+\$8 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
+\$14 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll, Spicy Tuna Avocado Roll, Assorted Nigiri, Sashimi, Wasabi, Ginger, Soy Sauce
+\$8 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
+\$11 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.

+\$11 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
Chicken Strips
Fried Onion
Hot Sauces

FINGER LICKIN FRIED CHICKEN

(available for +\$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

MAVERICK'S DONUT STATION

An Assortment of
Ottawa's Famous
Maverick's Doughnuts

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Choice of Protein Options
Classic Spiced Beef, Braised
Chicken, Pulled Pork or
Crispy Spiced Cauliflower
(choose 2 of above)
Topped with:
Cheeses
Salsa, Fresh Cilantro
Pico de Gallo, Radish
Shredded Cabbage
Pickled Jalapeno
Sour Cream, Guacamole

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

CHEESE PLEASE!

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

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

PIZZA STATION

Hand rolled pizza pies!

Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian

House Garlic Dip
Marinara Sauce

BEAVERTAILS ON THE CANAL

Canada's Famous
Beavertails fried fresh at
Lago!



Wine Selections

HOUSE RED (\$35/bottle)

Inniskillin Niagara Estate Cabernet
Merlot
Jackson Triggs Niagara Estate Cabernet
Franc/Cabernet Sauvignon
Santa Carolina Cabernet Sauvignon
Lindemans Bin 40 Merlot

PREMIUM RED (\$42/bottle)

Woodbridge Cabernet Sauvignon
Ruffino Chianti DOCG
Six Rows Shiraz

ULTRA PREMIUM RED (\$53/bottle)

Robert Mondavi Cabernet Sauvignon

HOUSE WHITE (\$35/bottle)

Inniskillin Niagara Estate Pinot Grigio
Jackson Triggs Niagara Estate Sauvignon
Blanc
Santa Carolina Sauvignon Blanc
Jackson Triggs Niagara Estate
Chardonnay

PREMIUM WHITE (\$42/bottle)

Woodbridge Sauvignon Blanc
Ruffino Lumina Pinot Grigio

ULTRA PREMIUM WHITE (\$53/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