



Thank you for considering LAGO!

Located at the Dows Lake Pavillion on the beautiful Rideau Canal in Ottawa, LAGO is among the city's most well known wedding and event venues with a reputation for excellence in service and style. LAGO is perfect for extravagant ceremonies and timeless wedding celebrations.

Customers are able to enjoy the waterfront through our wide glass windows and wrap-around patios. Our restaurant on the main floor can accommodate over 220 seated guests for dining and 440 for cocktails. Our main patio can also seasonally seat 200 guests.

The Vista Room is a perfect solution for Meetings, Weddings, Business Gatherings, or Corporate Parties. With panoramic views of Dows Lake and Queen Juliana Park, our guests are delighted regardless of the season. Our open concept modern design includes complete audio-visual capabilities with a Disc Jockey set up and LED lit dance floor. The unique decor and lighting are the added touch for any event. The Vista Room can accommodate 120 seated guests or 220 guests for cocktails with additional seasonal seating for 70 guests on our patio.

Menus are created by our internationally trained head chef and his culinary team who emphasize on creating globally inspired menus prepared from scratch using locally sourced ingredients. With our full catering and cocktail service our experienced staff will help plan and organize your event, so you can sit back, relax and enjoy.

At LAGO Bar|Grill|View, we put our full attention into giving you a day to remember.

LAGO will be perfect for your next event!



Event Details

YOUR EVENT INCLUDES

PAY OF YOUR EVENT

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

Day of coordination assistance from our event team

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

MINIMUMS & VENUE PRICING

Please contact the venue for event specific details. Pricing and minimums depend on day of the week and time of the year.



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

PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

MEAT

Angus Beef Sliders / American Cheddar / Burger Sauce / Brioche Bun / Lettuce / Tomato | 55

Braised Pork Belly Lettuce Wraps / Sesame Chili Sauce / Pickled Vegetables / Peanuts | 41

Pork & Kimchi Dumplings / Truffle Soy / Sweet Ginger Sauce | 40

Fig & Bacon Phyllo Tartlets / Smoked Bacon / Fig & Rosemary Jam / Whipped Goat Cheese / Phyllo Cups | 42

Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip | 41

Marinated Beef Pastry Puffs / Pulled Beef / Creamy Boursin / Roasted Red Pepper / Puff Pastry | 41

Prosciutto Wrapped Cantaloupe Skewers / Pesto / Bocconcini Cheese / Balsamic Glaze | 41

Meatball Sliders / Tomato Sauce / Havarti / Caramelized Onion / Roasted Garlic Mayo | 56

Pepperoni Gyoza / Stringy Mozzarella / In-house Marinara | 39

POULTRY

Masala Chicken Skewers / Honey Yogurt / Sesame | 42

Nashville Hot Crispy Chicken Pops / Gherkin Comeback Sauce | 41

Chicken & Bacon Croquettes / Torched Swiss | 40

Chicken Spring Roll / Plum Sauce | 37

Southern Fried Chicken & Waffles / Slaw / Pickle / Cajun Maple Butter | 41

Duck Cuban Slider / Pulled Duck / Smoked Duck Ham / Grainy Dijon / Garlic Mayo / Swiss / Pickle | 56

hors d'oeuvres



PRICES ARE PER DOZEN
4 DOZEN MINIMUM ORDER PER HORS D'OEUVRE

SEAFOOD

Crispy Rice "Sushi" / Raw Salmon / Avocado/ Spicy Mango Slaw/ Sesame Ginger Mayo | 41

Tempura Shrimp / Louisiana Remoulade Dip | 41

Mini Shrimp Cocktails / Classic Cocktail Sauce | 41

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili | 42

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce | 41

Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Fresh Dill | 40

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip | 39

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip | 38

Korean Mozzarella Pogo / Spicy Ketchup | 40

Cardamom Roasted Pineapple / Pistachio Creme | 39

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkah | 40

Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo | 38

Fried Goat Cheese & Cranberry Bombs / Aioli | 40

Phyllo Baked Pear and Brie Melts | 40

Tempura Sweet Potato Tostada / Grilled Pineapple Salsa (vegan) | 39

Cantaloupe & Bocconcini Skewers / Pesto / Bocconcini Cheese / Balsamic Glaze | 40

INDULGENT PAIRINGS

Dark Chocolate Truffles paired with a Grand Marnier Shooter | 59

Hazelnut Creampuff paired with a Crème de Cassis Shooter | 56



hors d'oeuvres conf.

Three course plated dinners include choice of one appetizer, one entrée with chosen side and one dessert. (Limit of 3 entrée choices including vegetarian and/or vegan options).

Additional courses are available at an additional price.
If more than one entrée is chosen then the meal is priced according to the highest priced entrée.

APPETIZERS

Choose either one soup or one salad.
Offering a choice of two appetizer options is available at a \$6 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

Mushroom Toast
House Brioche Bread, Herb Roasted Mushrooms, Creamy White Wine Sauce, Fresh Ricotta

Beetroot Salad
Roasted Heirloom Beets, Goat Cheese Ricotta, Maple Pecans, Apple, Pickled Mustard Seed, Maple & Dill Vinaigrette

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 Fraiche

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

Truffled Parsnip & Apple Soup
Caramelized Apple Chutney

Dinner



ENTRÉES

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
| 77

Bacon Mushroom Chicken
Bacon Wrapped, Mushroom & Spinach
Stuffed, Pecan & Sherry Butter | 80

Ontario Duck Leg Confit
Lemongrass Thai Curry Sauce | 77

Honey & Rosemary Duck Magret
Crispy Skinned Duck Breast A L'Orange
| 88

SEAFOOD

Crispy Skinned Salt & Pepper Salmon
Fillet
Miso & Honey Béarnaise | 78

Maple Pistachio Crusted Salmon Fillet
Maple & Dijon Glaze, Cool Avocado
Mousse | 79

Soy & Ginger Glazed Black Cod
Cucumber Slaw, Sesame | 82

Halibut
Coconut & Lemongrass Poached Fillet,
Pink Peppercorn Au Poivre Sauce,
Basil | 90

MEAT

Striploin Steak
AAA Angus Reserve Striploin, Demi-Glace
| 87

Ribeye Steak
AAA Angus Reserve Boneless Ribeye,
Chimichurri Sauce | 99

Tenderloin Steak
AAA Angus Reserve Tenderloin,
Horseradish Cream Sauce, Caramelized
Onion Smoked Bone Marrow Butter | 103

Braised Beef Short Rib
Tender AAA Short Rib, Sweet & Sour
Glaze, Toasted Sesame, Crispy Onion
| 89

Parmesan Crusted Rack of Lamb
Fresh Herb and Parmesan Crust, Dijon
Mustard, Bordelaise Sauce | 90

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

Brinner



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.



The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given no later than seven 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

Dinner

BUFFETS

All buffets are served for a minimum of 45 guests.

LAGO DELUXE

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

\$90 | per guest

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

\$80 | per guest

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

\$79 | per guest



Dinner

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
\$17 per guest

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
\$23.50 per 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
\$19 per guest

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
\$20 per guest

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
\$17 per guest

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
\$23.50 per guest

FRY LOVE YOU

Spiced Waffle Fries, Sweet Potato
Fries
Deep Fried Pickles
Deep Fried Cheese Curds
Kettle Chips
Chefs Selection of Dips
\$21.50 per guest

PIZZA STATION

Hand Rolled Pizza Pies!
A Variety of:
Classic Cheese, Vegetarian,
Pepperoni, Canadian, Hawaiian
Marinara Sauce, Garlic Dip
\$18 per guest

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails Fried
Fresh at Lago!
\$9.50 per guest



Late Night

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

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 RED

(\$45/bottle)

Woodbridge Cabernet Sauvignon

Ruffino Chianti DOCG

Six Rows Shiraz

PREMIUM WHITE

(\$45/bottle)

Woodbridge Sauvignon Blanc

Ruffino Lumina Pinot Grigio

ULTRA PREMIUM RED

(\$55/bottle)

Robert Mondavi Cabernet Sauvignon

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

Wine Selections

