

## YOUR EVENT INCLUDES.

### DAY 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 event

### 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.

Event Details

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 / Caramelized onions / 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 (SWEET)

Dark Chocolate Truffles paired with a Grand Marnier Shooter | 59

Hazelnut Creampuff paired with a Crème de Cassis Shooter | 56



Hors d'oeuvres

## DINNER STATIONS

### HANDMADE TACO STATION

Warm Flour and Corn Tortillas  
Options of Classic Spiced Beef, Braised  
Chicken, Pulled Pork, Guinness-Battered  
Cod, or Crispy Cauliflower  
(select two).  
Topped with:  
Cheeses, Salsa, Fresh Cilantro,  
Pico de Gallo,  
Shredded Cabbage,  
Pickled Jalapeno, Radish,  
Sour Cream, Guacamole  
\$19 per guest

### MAC & CHEESE

Smoked Cheddar Sauce  
Lemon Zest Panko  
Pork Belly  
Parmesan  
Crispy Onions  
\$20.50 per 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  
\$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

### 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

### BUILD-A-POUTINE

Crispy Yukon Gold Fries  
Sweet Potato Fries  
Gravy (gluten-free)  
St-Albert Cheese Curds, Bacon  
Hot Peppers  
Fried Onion & Fresh Herb  
Chipotle Mayo, Hot Sauces  
\$17 per guest

### PIZZA STATION

Hand rolled pizza pies!  
Classic Cheese  
Vegetarian  
Pepperoni  
Canadian  
Hawaiian  
Garlic Dip  
Marinara Sauce  
\$18 per guest

### THAI NOODLES

Rice Noodles  
Chicken or tofu  
Scallions  
Baby Corn  
Bean Sprouts  
Chives  
Peanuts  
Pad Thai Sauce  
Lime Wedges  
\$21.50 per guest

Stations



## DINNER STATIONS (Cont'd)

### SANDWICH ARTIST BAR

An Assortment of Fine Cured Meats and Poultry Served with: Baguettes, Rolls, Bread  
Sliced Tomatoes, Pickles, Onions, Cheeses, Lettuces  
Variety of Sauces  
\$17 per guest

### 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  
\$15.50 per guest

### THE SUSHI PAVILION

Cucumber Maki, California Roll, Spicy Tuna Avocado Roll, Assorted Nigiri, Sashimi, Wasabi, Ginger, Soy Sauce  
\$29.50 per guest

### RAW BAR

Fresh Shucked Oysters With all the Fixin's, Chilled Shrimp & Sushi, Smoked Salmon With Cream Cheese & Bagels  
\$35 per guest

### CHARCUTERIE

An Assortment of Fine Cured Meats  
Pickled Vegetables  
Mixed Olives  
Dijon Mustards  
Basket of Fresh Bread  
\$19 per guest

### CHEESE PLEASE!

Quebec & Ontario Cheeses  
Fresh Baguette & Crackers Fresh & Dried Fruit  
Jams & Marmalades  
Nuts  
\$19 per guest

### THE ULTIMATE CRUDITÉ

A Beautiful Arrangement of Chefs Selected Seasonal Raw Vegetables and Dips  
\$12.50 per guest

### FRESH FRUIT

Pineapple  
Watermelon  
Honey Dew & Cantaloupe  
Berries  
\$12.50 per guest

Stations



## DINNER STATIONS (Cont.)

### LIVE CARVERY STATION

#### PROTEIN

Roasts Are Carved To Order, Served With Fresh Baked Bread, Au Jus, Horseradish, And Mustards. 50 person minimum

AAA Garlic & Herb Angus Reserve  
Tenderloin  
\$40 per guest

AAA Salt & Pepper Prime Rib  
\$31 per guest

Herb & Spice Rotisserie Chicken  
\$23 per guest

#### CARVERY ADD-ONS

Root vegetables or mashed potatoes are the perfect complement to the carvery

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

Brie Cheese Mashed Potatoes  
\$9 per guest

Maple Butter Sweet Potato Mash  
\$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  
\$31 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.

\$31.50 per person

Stations



## DESSERT STATIONS

### EXTRAS FOR YOUR SWEET TOOTH

PRICED PER DOZEN

Assorted French Macarons | 57

Banoffee Tarts | 42

Assorted Brownies, Bars, & Bite Sized  
Cakes | 40

### BUILD YOUR OWN S'MORES

ROAST YOUR MARSHMALLOWS!

Graham Crackers, Salted Butter Caramel,  
Dark chocolate Ganache, Assorted  
Chocolate & Bars  
\$14.50 per guest

### "HOW SWEET IT IS" DESSERT BAR

A customized dessert bar is available upon request

### MAVERICK'S DONUT STATION

An assortment of Ottawa's Famous  
Maverick's Doughnuts  
\$10.50 per guest

### BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails fried fresh at  
Lago!  
\$10 per guest

Desserts



## 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

(44/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

(44/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



*Wine  
Selections*