



Weddings at  
*The Lake House*



Perched directly above Lake Bonavista with large glass windows overlooking the lake. The Lake House is home to one of Calgary's finest and most creative restaurants as well as a unique setting for weddings. Exuding rustic elegance, the interior is illuminated with ornate elk antler chandeliers and accessorized with a grand fireplace. Catching your eye as you enter the restaurant, is a beautiful glass encased wine cellar as well as a refurbished 21 foot bar from the 1800's, previously housed in a mercantile shop in Montana. The outdoor patio provides the perfect opportunity to step outside, take a moment and enjoy the breathtaking views.

The Lake House is owned and operated by Canadian Rocky Mountain Resorts. The CRMR family of properties includes Buffalo Mountain Lodge in Banff, Emerald Lake Lodge in Field, B.C. and Deer Lodge in Lake Louise. The company is acclaimed across Canada and throughout the world for its superb luxury alpine accommodations and its commitment to exceptional world class dining experiences. Please visit [www.crmr.com](http://www.crmr.com) for information on any of our sister properties.



Photo courtesy of **Blair Marie Photography**

That commitment is evident at The Lake House, where CRMR's renowned and distinctive Rocky Mountain Cuisine is interpreted and presented by Chef Thomas Neukom and Chef Gareth Colville. Chef Neukom and Colville and their team have heralded numerous culinary awards showcasing the regional flavour of Western Canada. Our locally inspired menus are complimented by a diverse wine list offering global selections.

This package is designed for afternoon and evening weddings with 35 people or more for either a stand up or a sit-down reception. Please contact our events manager, Kirsten Davies for more information on this document or to inquire about dates.

**Kirsten Davies – Events Manager**

Direct: 403-225-6525

Email: [lakehouse.events@crm.com](mailto:lakehouse.events@crm.com)

[www.crmr.com/lakehouse](http://www.crmr.com/lakehouse)

Thank you for your interest, we look forward to hosting your wedding at The Lake House.



# Booking Information

## Food & Beverage Minimums

Food and beverages (including alcohol) are applied towards your minimum guarantee; any additional rentals, 20% gratuity and GST are in addition to the minimum. If the minimum charge is not reached, a room rental fee will apply for the difference.

Rooms available for private functions	Stand-up Style Cocktail Reception	Banquet Style Served Meal
Whole Venue	250	190
Bonavista Dining Room	160	150
Private Dining Room	70	60

## JUNE 1<sup>st</sup> – OCTOBER 31<sup>st</sup>

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – Close*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$7,000	\$6,000	\$20,000	\$14,000	\$12,000
Bonavista Dining Room	\$5,000	\$4,000	\$15,000	\$10,000	\$9,000
Private Dining Room	\$2,000	\$700	\$5,000	\$4,000	\$3,000

## NOVEMBER | DECEMBER | MAY

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – Close*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$5,000	\$5,000	\$17,000	\$12,000	\$10,000
Bonavista Dining Room	\$3,000	\$3,000	\$13,000	\$9,000	\$8,000
Private Dining Room	\$2,000	\$500	\$4,000	\$3,000	\$2,000

## JANUARY 1<sup>st</sup> – APRIL 30<sup>th</sup>

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – Close*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$5,000	\$5,000	\$15,000	\$11,000	\$9,000
Bonavista Dining Room	\$3,000	\$3,000	\$12,000	\$8,000	\$7,000
Private Dining Room	\$2,000	\$500	\$3,000	\$3,000	\$2,000

The Lake House is not open for bookings on Saturday morning or afternoon. There is a deposit required (30% of the minimum) at time of booking to secure your reservation.

\*Please note there will be a labour fee charged for any function starting in advance of the above listed hours of operation.

\*\* Regular minimums do not apply on the Sunday of a long weekend, please inquire with our Event Coordinator for more information.





# Information & Policies

- A 30% deposit of the food and beverage minimum is required at the time of booking to secure your function date; the deposit will be subtracted from your final bill on the date of your function.
- The final bill is due payable on the day of your function. We accept cash, debit, and all major credit cards; we do not accept personal cheques for final payment.
- The guaranteed number of guests is required (3) three business days prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater).
- Food and beverages (including alcohol) are applied towards your minimum guarantee; any additional rentals, 20% gratuity and GST are in addition to the minimum. If the minimum charge is not reached, a room and labour fee will apply for the difference.
- Our culinary team will be happy to accommodate any dietary or allergy concerns. Please advise your events coordinator at least three (3) business days ahead of time of any allergies or dietary restrictions. Any guests with allergies or dietary restrictions must also identify themselves to a server the day of the event.

## Decorations

- Guests are welcome to bring in their own decorations however, no confetti or loose petals can be thrown or sprinkled on the tables or floor. We do not permit anything to be nailed, tacked, stapled or taped to the walls, floors or ceiling.
- The Lake House can provide white tablecloths and white napkins. We can also provide tealight candleholders for the tables, table numbers and a menu card for each setting
- Real candles are permitted however, they must be fully contained. Please note, we do NOT allow real candles to be placed directly on the floor.

## Bar Service

- The Lake House will be the sole provider of all beverages, including alcohol.
- Please inform your event coordinator at least two weeks in advance if you require a cash bar.

## Music & Speeches

- The Lake House can provide music during your reception and dinner service; if you wish to have your own live or recorded music played during your event please make arrangements with your event coordinator. All outside music vendors must be approved by the event coordinator.
- The Government of Canada mandates that The Lake House collect a SOCAN (Society of Composers, Authors & Music Publishers of Canada) fee and a Re:Sound Fee for all functions booking live or recorded music. For more information, please visit [www.socan.ca](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca).

## Audio-Visual

- A projector and screen and/or televisions, wireless microphone, & podium are all available for rent from The Lake House. Contact your event coordinator for a detailed rental price list and availability. Please contact your event coordinator at least two weeks prior to your event to arrange any audio-visual requirements.

## Public Parking

- Ample complimentary parking is available outside the restaurant.



# Hors D'oeuvres & Canapés

## Cold

Tomato, Caper & Chili Bruschetta, Whipped Mascarpone, Focaccia	\$30 per dozen
Baked Parmesan Cannoli, Herbed Boursin Cheese	\$30 per dozen
Prosciutto, Goat Cheese & Fig Jam, Sourdough Crostini	\$34 per dozen
Smoked Salmon, Pickled Onion, Dill Sour Cream, Black Pepper Scone	\$36 per dozen
Dungeness Crab, Lime & Ginger Aioli, Cucumber, Apple & Cilantro Salad	\$38 per dozen

## Hot

Vegetable & Cashew Spring Roll, Soy & Ginger Satay Sauce	\$32 per dozen
Herb Gnocchi, Wild Mushroom, Sherry Cream, Manchego	\$34 per dozen
Warm Brie & Artichoke Tart, Caramelized Red Onions, Vincotto	\$34 per dozen
House Smoked Bacon Wrapped Prawn, Maple Barbeque Sauce	\$36 per dozen
Glazed Elk & Bison Meat Balls, Roasted Garlic Demi	\$36 per dozen
Pork, Leek & Sage Sausage Roll, Spicy Lake House Ketchup	\$38 per dozen



Photos courtesy of **Natalie Andrusiak**



# Plated Wedding Dinners

Plated dinners are available with a **minimum of three courses** (excluding palate cleansers). All plated dinners include coffee and tea service. A custom menu card with your menu selections will be placed at each guest's place setting.

## Family Style Appetizers

Family style platters will be placed on the tables for your guests to enjoy upon being seated. A fun and interactive way to start the meal. Prices are per person.

### Canadian Cheese

**\$12**

Vital Green Farms Gouda, Manchego, Applewood Smoked Cheddar & Triple Cream Brie, Fig Jam, Grapes, Nuts, Pickled Red Onions, Cranberry & Hazelnut Crackers

### Rocky Mountain Charcuterie Board

**\$12**

Air Dried Beef, Westphalian Ham, Elk Salami, Boar Pâté, Mustard Melons, Bread & Butter Pickles, Sauerkraut & Rye Bread

Please select **one** menu option from each of the following courses you wish to serve

## Soups

### Heirloom Tomato & Fire Roasted Red Pepper

**\$13**

Sourdough Croutons, Herb Pistou

### Broccoli & Stilton

**\$14**

Lemon Cream, Fried Capers, Scallions

### Curried Butternut Squash

**\$14**

Roasted Garlic Naan Crisps, Cucumber-Cilantro Yoghurt

### Smoked Potato & Celeriac

**\$15**

Crispy Pancetta, Caramelized Apple Salsa, Herb Oil

## Salads

### Artisan Lettuce

**\$15**

Blood Orange Vinaigrette, Balsamic Macerated Strawberries, Bocconcini, Prosciutto

### Heirloom Tomato & Kale Salad

**\$16**

Lemon & Basil Vinaigrette, Brown Butter Croutons, Pickled Onions, Shaved Manchego Cheese

### Poached Pear, Radicchio & Arugula Salad

**\$16**

Walnut Vinaigrette, Pickled Fennel, Gorgonzola Cheese, Pomegranate

### Golden Beet Salad

**\$16**

Balsamic Dressing, Honey Roasted Hazelnuts, Orange Segments, Whipped Ricotta, Mustard Greens



Photo courtesy of Sarah Pukin Photography



## Palate Cleansers

**Strawberry-Rosemary Sorbet, Preserved Citrus Zest**  
**Melon Gazpacho, Mint Foam**

**\$7**  
**\$7**

## Entrées

Please select **up to two** of the following entrées for your plated wedding dinner menu. A vegetarian option will also be made available to your guests the night of your wedding. A total count of each entrée must be provided **72 hours** before your wedding.

### **Free Range Chicken Supreme**

**\$40**

Sweet Potato & Gruyere Gratin, Leek & Bacon Jam, Cider Jus

### **Red Spring Salmon Filet**

**\$40**

Parmesan & Tarragon Crust, Spinach & Crab En Croute, Sauce Vierge

### **Oak Smoked Steelhead Trout**

**\$40**

Roasted Baby Potatoes, Confit Tomato, Green Bean Salad,  
Quail Egg, Dill Chimichurri

### **Wild Boar Chop**

**\$40**

Sage Crushed Potatoes, Creamy Apple & Red Cabbage Slaw,  
Maple Barbecue Sauce

### **Fresh B.C. Halibut** *\*available seasonally\**

**\$43**

Indian Spiced, Fregola Pilaf, Red Pepper Kachumber, Spicy Yoghurt Dressing

***Fresh, seasonal halibut is available May through September only.***

### **Grilled Alberta Beef Tenderloin**

**\$45**

Fried Fingerling Potatoes, Sautéed Creamy Mushrooms, Horseradish Gremolata,  
Red Wine Glaze

### **Grilled Bison Tenderloin**

**\$55**

Aged Cheddar Mashed Potato, Saskatoon Berry Compote, Game Jus

### **Beluga Lentil Chili**

**\$30**

Basmati Rice, Taco Tomato Salsa, Avocado Mousse



Photos courtesy of **Abby + Dave**

*The Lake House*



## Plated Desserts

Please select **one** of the following desserts for your menu

### **Vanilla Crème Brûlée**

Soft Gingersnap Cookie

**\$12**

### **Baked Apple Tart**

Canadian Maple Ice Cream, Ginger Crisp,  
Candy Cranberries

**\$12**

### **Mixed Berry Shortcake**

Cream Biscuit, Fresh Berries, Chantilly Cream,  
Blackberry Coulis, Vanilla Bean Glaze

**\$12**

### **Chocolate Molten Cake**

Banana Ice Cream, Caramel Popcorn,  
Strawberry Coulis

**\$12**

### **White Chocolate Raspberry Cheesecake**

Mango Coulis, Chocolate Dipped  
Marshmallow, Vanilla Bean Chantilly

**\$12**



## Dessert Buffet

**\$15**

The dessert buffet will be set up at the conclusion of the meal for guests to help themselves at their leisure.

### **Almond Crème & Dark Chocolate Profiteroles**

### **Peanut Butter & Jam French Macarons**

### **Gluten Free Black Forest Chocolate Cake**

### **Lemon Raspberry Meringue Tarte**

### **Rhubarb Oat Slice**

### **Dark & White Chocolate Truffles**



Photo courtesy of **Abby + Dave**





# Children's Menu

\$18

This menu is designed for your guests ten years old & younger.

## Appetizer

Fresh Vegetables and House Made Dip

## Entrée

Please select **one** of the following dishes for the children attending your event:

**Chicken Fingers, French Fries & Seasonal Vegetables**

or

**Macaroni & Cheese, Seasonal Vegetables**

or

**Cheddar Perogies, Bacon Bits & Sour Cream**

## Dessert

Oreo Cookie Ice Cream



Photo courtesy of **Natalie Andrusiak**



# Cocktail Reception Stations

## **Fresh Shucked East Coast Oyster Bar**

**\$4/oyster**

Tabasco, Lemon Wedges, Three Assorted Mignonettes  
Minimum order of 50

## **Roasted Beef Tenderloin**

**\$300/roast**

Yorkshire Pudding, Braised Shallots, Demi Glaze, Horseradish Aioli  
Carved to order. Serves approximately 20 people

## **Slow Roasted Bison Striploin**

**\$320/roast**

Mini Ciabatta Buns, Cherry Mostarda, Game Jus  
Carved to order. Serves approximately 15 people

## **Buffalo Style Chicken Skewers**

**\$12/portion**

House Made Ranch Dip

## **Crab & Cod Falafel**

**\$13/portion**

Cilantro Salsa Verde, Black Garlic Hummus

## **Halloumi, Cherry Tomato & Mushroom Skewer**

**\$10/portion**

Sumac & Mint Yoghurt



Photo courtesy of **Milton Photography**



# Platters & Late Night Stations

*Platters are designed to serve approximately 20 guests.*

## **Fresh Seasonal Vegetable Crudités** **\$100**

Roasted Caramelized Onion & Garlic Mascarpone

## **Fresh Sliced Seasonal Fruit** **\$100**

Orange Yogurt Dip

## **Selection of Canadian & Imported Cheeses** **\$220**

Vital Green Farms Gouda, Manchego, Applewood Smoked Cheddar, Herb Boursin & Triple Cream Brie, Fig Jam, Grapes, Pickled Red Onion, Cranberry & Hazelnut Crackers

## **Rocky Mountain Charcuterie Board** **\$220**

Air Dried Beef, Westphalian Ham, Elk Salami, Boar Pâté, Mustard Melons, Bread & Butter Pickles, Sauerkraut & Rye Bread

## **Grilled Vegetable Pasta Salad** **\$60/bowl**

Honey, Lemon & Thyme Dressing

## **Marble Potato Salad** **\$60/bowl**

Bacon, Green Onion, Celery, Grainy Mustard Mayonnaise

## **East Coast Oyster Platter** **\$3.50/oyster**

Shucked East Coast Oysters on Ice, Tabasco, Lemon Wedges, Two Assorted Mignonettes. Minimum order of 20

## **Build Your Own Poutine Station** **\$14/person**

Home Made French Fries, Game Chili, Bacon Bits, Gravy, Cheese Curds

## **Assorted Pierogi Station** **\$16/person**

Spicy Italian Sausage, Sautéed Onion, Smoked Cheddar, Sour Cream

## **Buttermilk Fried Chicken** **\$16/person**

Carrot & Cabbage Slaw, Korean Hot Sauce, Citrus Aioli, Sesame Bun





# Cocktail Reception Desserts

## **Petite Fours**

**\$55/ 20 pieces**

Almond Crème & Dark Chocolate Profiteroles

Peanut Butter & Jam French Macarons

Rhubarb Oat Slice

Lemon Raspberry Meringue Tart

Gluten Free Black Forest Chocolate Cake

## **Assorted Truffles**

**\$90/ 40 pieces**

## **Lake House Cookies**

**\$50/ 20 pieces**



Photo courtesy of **Genevieve Renee**

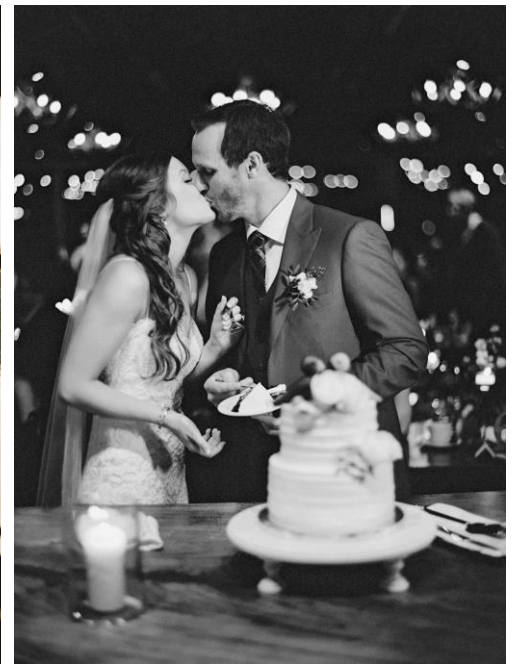


Photo courtesy of **Justine Milton Photography**



# Wedding Cakes

The Lake House Pastry Chefs are able to create custom wedding cakes for your special day. Due to the custom nature of wedding cakes, pricing will be determined based on the amount of time and detail involved in creating your ideas. Cakes can be accessorized with ribbon, fresh flowers, buttercream flowers, fruit – the possibilities are endless! Please inquire with our Event Coordinator about creating your unique cake, be sure to provide us with at least 4 weeks' notice when booking a cake with us.

## Cake Flavours:

- Chocolate
- Vanilla
- Lemon
- Red Velvet
- Almond

## Buttercream Fillings:

- Vanilla Bean
- Chocolate
- Mocha
- Coconut
- Red Berry
- Caramel
- Cream Cheese



Photo courtesy of **Heidrich Photography**



Photo courtesy of **Abby + Dave**

## Cupcakes

\$48 per dozen

## Cupcake Flavours:

- Chocolate
- Vanilla
- Lemon
- Red Velvet
- Almond

## Icing Flavours:

- Vanilla Bean
- Chocolate
- Caramel
- Coconut
- Red Berry
- Cream Cheese



Photo courtesy of **Natalie Andrusiak**



# Wine

This is a condensed version of our wine list. Please let us know if there is another selection you would like us to offer for your function. Quantities are limited with respect to wine. We do our best to ensure that what our guests select will be available to them. However, we do reserve the right to make adequate substitutions with reflected pricing if your selection is not available at the time of your function.

In order to ensure availability, wine selections must be provided no less than four weeks prior to the event.

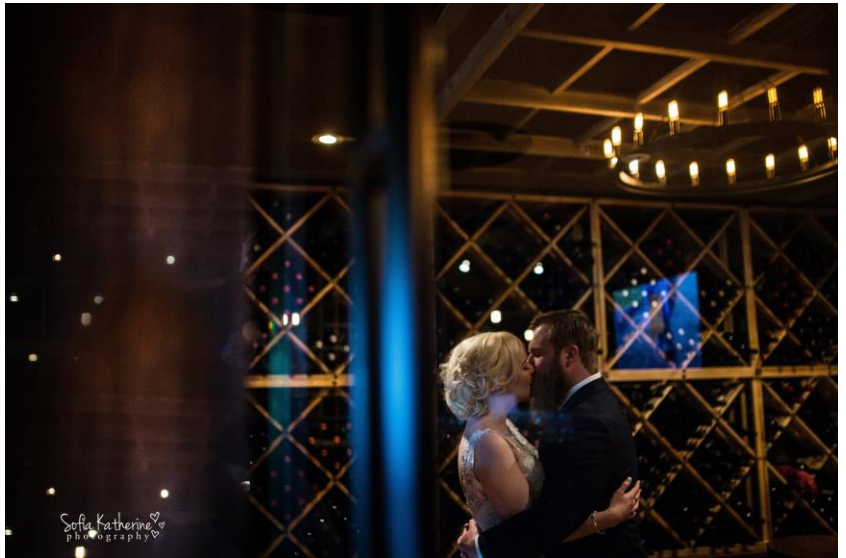


Photo courtesy of **Sofia Katherine Photography**

## Sparkling



Photo courtesy of **Jamie Anholt**

### **NV CANELLA Prosecco** **\$50**

#### **(Veneto, Italy)**

Prosecco's soft and delicate nature, fills your mouth with pleasure; an easy way to engage your guests into the evening at hand.

### **POL ROGER BRUT** **\$95**

#### **(Champagne, France)**

A generous producer from the south of Champagne, offering frothy fresh peeled apples, jasmine tea and light notes of cashew.





## White

- 2019 50<sup>th</sup> PARALLEL ESTATE Pinot Noir Rosé (Okanagan Valley, Canada)** **\$51**  
Hailing from Lake Country north of Kelowna, this prime viticultural area is magic for Pinot Noir. Proprietors Curtis and Sheri-lee throw down an aromatic and refreshing rose with dried cranberry, faint rose and wild sage brush.
- 2019 BRIGALDARA Garganega Soave (Veneto, Italy)** **\$46**  
One of the classic growing areas of the world. These old volcanic soils allow the Garganega grape to flourish here. This is filled with delicate white flowers, faint nougat and rich apple.
- 2019 TINHORN CREEK Pinot Gris (Okanagan Valley, Canada)** **\$55**  
The darling white grape of the Pacific Northwest. A luscious offering with highlights of pear peel and Gala apple. Very refreshing and perfect for most occasions.
- 2018 KITTEN SWISH Riesling (Rheingau, Germany)** **\$59**  
This tidy, dry and fruity Riesling from the gentle slopes around the town of Hattenheim is designed for refreshment. It gushes with chamomile, lime leaf and cantaloupe rind.
- 2019 ASTROLABE Sauvignon Blanc (Marlborough, New Zealand)** **\$51**  
The Forest-Waghorn family has two generations of winemaking in Marlborough. The name of the winery is coined after an exploratory French ship that sailed around Marlborough in 1827. This is brimming with grapefruit, guava and gooseberry. Quite punchy and full of life.
- 2017 BREWER CLIFTON Chardonnay (Sta Rita Hills, United States)** **\$63**  
Brewer Clifton is one of California's best Chardonnay specialists. Beautiful harmony here with sunflower, almond and perfectly ripe Gala apple.

## Red

- 2016 MAS LAS CABES Syrah ~ Grenache (Côtes du Roussillon, France)** **\$46**  
Smoked bacon drizzled with blueberry pie filling. Wonderfully aromatic and stylishly elegant.
- 2016 BIBI GRAETZ Sangiovese 'Cassamatta' (Tuscany, Italy)** **\$38**  
From one of Tuscany's superstar winemakers. This is super juicy and very versatile. Lovely freshness here with notes of cherry and sage.
- 2018 MEYER FAMILY Pinot Noir (Okanagan Valley, Canada)** **\$63**  
JAK Mayer and his team make some of the most sumptuous wines in the country. This is very pretty and quite fresh delivering a seductive nose of cranberry, sage and smashed warm cherry.
- 2018 CATENA Malbec (Mendoza, Argentina)** **\$42**  
This hails from the Catena family, the pioneering family that has brought the world's attention to the choice growing areas of Mendoza. A violet scented room, ground potters soil, a mixed bag of black fruits.
- 2017 PAOLO CONTERNO Nebbiolo d'Alba (Piedmont Italy)** **\$55**  
One of the best value wines from the same area as the famed Barolo and Barbaresco wines, this Nebbiolo is fresh and fragrant with tell-tale rose petal, sweet cherry and market spice tea.
- 2017 HEDGES Merlot~Cabernet Sauvignon~Syrah (Washington, United States)** **\$68**  
Sun ripened damson plums with fresh oregano, cherry danish, clove and firmly toasted blueberry waffles. Lovely glass of red with finely etched tannins.



# Beverage



Photo courtesy of **Sarah Pukin Photography**

## Draft Beer 16oz

Wild Rose Wraspberry Ale	\$9.25
Village Brewery Wit White Wheat Ale	\$9.25
Last Best IPA	\$9.25
Banff Ave Brewing Co. Ride or Dry Pilsner	\$9.25

## Bottled Beer 12oz

**\$7.75 - \$9.75**

Original 16 Pale Ale
Grizzly Paw Rutting Elk Red
Heineken Lager
Fernie Brewing Pilsner
Corona Extra Pale Lager
Dandy Premium Lager (Calgary)
Daura Damm *Gluten Free*
Big Rock Rosé Cider (Calgary)

## Premium House Brand Selections

Bombay Sapphire Gin	Cazadores Tequila
Johnnie Walker Red Label	Wisers Deluxe Rye Whiskey
Moskovskaya Vodka	Bacardi White & Black Rum

## Highballs 1oz

**\$7.00**

Our premium house brand selections mixed with fountain pop

## Cocktails 1oz

**\$7.50**

Our premium house brand selections blended with fresh fruit juices or bottled mix

## Martinis 2oz

**\$13.00**

Our premium house brand selections shaken or stirred with vermouth

## Premium Martinis 2oz

**\$14 - \$18**

Our premium house brand selections shaken or stirred with fresh fruit juices or bottled mix

## Lake House Punch (approximately 20 servings)

**\$130.00**

Pimm's & Cucumber | Raspberry Mojito | Classic Mojito | Red or White Wine Sangria

*The Lake House carries an extensive selection of top shelf spirits & liquors.  
Please speak to your event coordinator for a detailed product & price list.*

## Non-Alcoholic Beverages

Soft drinks	\$3.75
Juices	\$3.95
Coffee & Tea	\$3.95
Loose Leaf Tea	\$4.00
In house filtered sparkling & still water (per person / unlimited)	\$1.00
Freshly Brewed Coffee & Tea (per person / serves 10)	\$24.00

