The Lake House

ALWAYS AN ESCAPE

CRMR

CANADIAN ROCKY MOUNTAIN RESORTS

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 for information on any of our sister properties.

*Photo courtesy of **Abby + Dave***

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 evening events with 35 people or less 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@crmr.com
www.crmr.com/lakehouse

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

Booking Information

Rooms available for private functions	Capacity for a Stand-up Style Cocktail Reception	Capacity for a Banquet Style Served Meal
Whole Venue	200	180
Bonavista Dining Room	160	130
Private Dining Room	60	50

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.

JUNE 1st – OCTOBER 31st

	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 1st – APRIL 30th

	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.

747 Lake Bonavista Drive SE, Calgary, Alberta
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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 and 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.

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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***

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Coursed Menu Selections

Please choose one of the following five menus for your dinner. The night of your event, each of your guests will have an individual menu presented to them. They will then be able to make selections from the menu you have chosen. There is no need to engage your guests for their selection before your function, allowing for a seamless & worry-free planning experience.

Please address any dietary restrictions with your event coordinator. Vegetarian options are available as necessary. All of our dessert selections are served with a choice fresh brewed coffee or tea. Our menus evolve seasonally and are subject to change as such.

Family Style Appetizers

Any of the following menus can add a Family Style Appetizer course. 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, 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

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Menu #1- 3 Course Dinner $70 per person

First Course

Warm Heirloom Tomato & Prosciutto
House Focaccia, Fontina Cheese, Mustard Greens,
Roasted Garlic & Kalamata Olive Tapenade

Entrée Choice Of

Pan Seared Steelhead Trout
Smoked Salmon & Crème Fraîche Tart, Leek & Pancetta Chowder,
Confit Fennel, Dill Oil

or

Smoked Duck Breast
Dauphinois Potato, Caramelized Cippolini Onion, Crispy Kale,
Bitter Honey Orange, Sherry & Juniper Reduction

or

Grilled Beef Tenderloin
Mashed Rutabaga, Yorkshire Pudding, Heirloom Carrots, Horseradish Butter,
Red Wine Demi

Dessert

Please select two desserts from the dessert menu

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Menu #2 - 3 Course Dinner $74 per person

First Course Choice Of

Golden Beet Carpaccio
Baby Kale, Pickled Beets, Pear,
Herbed Goat Feta, Hazelnuts,
Smoked Shallot Dressing

or

Smoked Potato & Celeriac
Crispy Pancetta, Caramelized Apple Salsa,
Herb Oil

Entrée Choice Of

Herb Crusted Halibut
Pont Neuf Potatoes, Savoy Cabbage,
Crushed Peas, Tomato, Lemon Aioli,
Cornichon & Caper Pistou

or

Maple Cured Bison Striploin
Braised Bison Short Rib, Brown Butter Beets,
Celeriac Puree, Pickled Saskatoon Berries,
Rosemary Port Jus

or

Duo of Alberta Lamb
Slow Roasted Sirloin, Lamb Rack, Fried Gnocchi, Wild Mushrooms,
Shaved Brussel Sprouts, Mint Gel, Cider Crème, Pan Jus

Dessert

Please select two desserts from the dessert menu

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Menu #3 - 4 Course Dinner $86 per person

First Course

Smoked Potato & Celeriac
Crispy Pancetta, Caramelized Apple Salsa, Herb Oil

Second Course

Warm Heirloom Tomato & Prosciutto
House Focaccia, Fontina Cheese,
Mustard Greens, Roasted Garlic & Kalamata
Olive Tapenade

Entrée Choice Of

Pan Seared Steelhead Trout
Smoked Salmon & Crème Fraîche Tart, Leek &
Pancetta Chowder, Confit Fennel, Dill Oil

or

Grilled Beef Tenderloin
Mashed Rutabaga, Yorkshire Pudding,
Heirloom Carrots, Horseradish Butter,
Red Wine Demi

or

Duo of Alberta Lamb
Slow Roasted Sirloin, Lamb Rack, Fried Gnocchi, Wild Mushrooms,
Shaved Brussel Sprouts, Mint Gel, Cider Crème, Pan Jus

Dessert

Please select two desserts from the dessert menu

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Menu #4 - 4 Course Dinner $90 per person

First Course Choice Of

Warm Heirloom Tomato & Prosciutto
House Focaccia, Fontina Cheese, Mustard Greens,
Roasted Garlic & Kalamata Olive Tapenade

or

Smoked Potato & Celeriac
Crispy Pancetta, Caramelized Apple Salsa, Herb Oil

Second Course

Crab & Salt Cod Samosa
Kachumber, Red Pepper Ketchup,
Coconut Moilee, Frisée

Entrée Choice Of

Maple Cured Bison Striploin
Braised Bison Short Rib, Brown Butter Beets, Celeriac
Puree, Pickled Saskatoon Berries, Rosemary Port Jus

or

Herb Crusted Halibut
Pont Neuf Potatoes, Savoy Cabbage, Crushed Peas, Tomato,
Lemon Aioli, Cornichon & Caper Pistou

or

Smoked Duck Breast
Dauphinois Potato, Caramelized Cippolini Onion, Crispy Kale,
Bitter Honey Orange, Sherry & Juniper Reduction

Dessert

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Menu #5 - 5 Course Dinner $97 per person

First Course

Smoked Potato & Celeriac
Crispy Pancetta, Caramelized Apple Salsa, Herb Oil

Second Course Choice Of

Crab & Salt Cod Samosa
Kachumber, Red Pepper Ketchup, Coconut Moilee, Frisée

or

Golden Beet Carpaccio
Baby Kale, Pickled Beets, Pear, Herbed Goat Feta, Hazelnuts,
Smoked Shallot Dressing

Palate Cleanser

Strawberry-Rosemary Sorbet, Preserved Citrus Zest

Entrée Choice Of

Maple Cured Bison Striploin
Braised Bison Short Rib, Brown Butter Beets,
Celeriac Puree, Pickled Saskatoon Berries,
Rosemary Port Jus

or

Pan Seared Steelhead Trout
Smoked Salmon & Crème Fraîche Tart,
Leek & Pancetta Chowder, Confit Fennel, Dill Oil

or

Grilled Beef Tenderloin
Mashed Rutabaga, Yorkshire Pudding,
Heirloom Carrots, Horseradish Butter, Red Wine Demi

Dessert

Please select two desserts from the dessert menu

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Desserts

Warm Apple Pie
Cinnamon Crumble, Vanilla Ice Cream,
Rhubarb Compote

Peanut Butter Swirl Cheesecake
Peanut Butter Mousse, Banana Ice Cream,
Apricot Coulis, Cocoa Nibs

Sticky Toffee Pudding
Warm Caramel Sauce, Vanilla Ice Cream,
Roasted Pineapple

Peach Crème Brûlée
White Chocolate Ricciarelli Cookie

Children's Menu

$20 per person

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 Tenders, French Fries & Seasonal Vegetables
or
Macaroni & Cheese, Seasonal Vegetables
or
Cheddar Perogies, Bacon Bits & Sour Cream

Dessert
Oreo Cookie Ice Cream

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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 **Heather Rattai***

Sparkling

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.

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White

2019 50TH PARALLEL Pinot Noir Rose (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 SPEARHEAD Pinot Gris (Okanagan Valley, Canada) **$55**
Sourced from the Golden Retreat vineyard in Summerland, a perfect spot for this grape. A luscious offering with a whip of dragon fruit, pear peel and Fuji apple.

2019 CHARLES BAKER Riesling CBR (Niagara Peninsula, Canada) **$46**
Charles Baker has been sourcing the best Riesling vineyards from the Peninsula since 2005. His Rieslings are known for their laser like acidity and structural dryness. A superbly crisp and dry offering with sage, lemon peel, orange blossom and key lime.

2019 BENCH 1775 Sauvignon Blanc (Okanagan Valley, Canada) **$51**
One of the finest examples of this grape made in Canada. The grapes are picked over several weeks to add layers of freshness and ripeness. Glorious nose of squished apricot and fresh sweet grass.

2019 PARDON ET FILS Chardonnay Saint-Véran (Burgundy, France) **$63**
A fine glass of white Burgundy. Saint-Véran is tucked around the famous commune of Pouilly-Fuissé. Warm apple flesh with a pinch of salt. Delightful.

Red

2018 LA FERME DU MONT Grenache Côtes du Rhône (Rhône Valley, France) **$55**
A wonderfully perfumed and spicy rendition of this famous wine. Lovely aromatics of kirsch, black pepper and ripe strawberry. A soft palate and juicy acidity make this an extremely versatile glass of red for the summer.

2017 ELIO ALTARE Dolcetto d'Alba (Piedmont, Italy) **$63**
Possibly the best Dolcetto on the market, year in and out. Hazelnuts, crunchy blueberry and a dash of early-season fig scream from the glass. Concentrated and wonderfully refreshing.

2017 POPPY Pinot Noir (Monterey County, United States) **$51**
Soft in a gushy way with lively definition of sweet cherry tofu, sugar coated raisins in muesli and fresh tobacco. Excellent value here for this grape.

2018 LA POSTA Malbec Pizzella (Mendoza, Argentina) **$46**
La Posta is a collaboration between Laura Catena and Luis Reginato with their focus highlighting old vineyards throughout Mendoza. This delicious, vibrant and full-fruited Malbec stems from the Pizzella Family vineyard in Altamira, a star growing region in Mendoza.

2015 SAN FILIPPO Sangiovese Rosso di Montalcino (Tuscany, Italy) **$63**
An absolutely delicious and ripe vintage in Tuscany with loads of fleshy warm cherry, sweet fresh hay, warm afternoon forest air and a very lavish palate. Dynamite Sangiovese.

2013 ANTHONIJ RUPERT Cabernet ~ Merlot Optima (Western Cape, SA) **$68**
The addition of age here is sublime and it's rare to see this wine on the market at this maturity. A cavalcade of iodine, smoked cured meat, incense and raw tobacco. Drinking very well.

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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 Die 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
Johnnie Walker Red Label
Moskovskaya Vodka
Cazadores Tequila
Wisers Deluxe Rye Whiskey
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**

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