

EVENING PACKAGE 35-





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., Deer Lodge and The Post Hotel 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.

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 weddings and 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.



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Front Page Photo Credit:

Shannon Yau Photography, Abby + Dave,
Barbara Rahal Photography, Kristyn Harder
Photography.

BOOKING INFORMATION

Rooms available for private functions	Capacity for a Stand-up Style Cocktail Reception	Capacity for a Banquet Style Served Meal	Capacity for a Wedding with Ceremony & Reception
Whole Venue	200	180	150
Bonavista Dining Room	160	120	60
Private Dining Room	60	48	40

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**	Tues - Fri	Fri & Sat	Sunday**	Tues - Thurs
Whole Venue	\$8,000	\$6,000	\$20,000	\$16,000	\$12,000
Bonavista Dining Room	\$6,000	\$4,000	\$15,000	\$12,000	\$9,000
Private Dining Room	n/a	\$700	\$5,000	\$4,000	\$3,000

NOVEMBER | DECEMBER | MAY

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – Close*		
	Sunday**	Tues - Fri	Fri & Sat	Sunday**	Tues - Thurs
Whole Venue	\$6,000	\$5,000	\$18,000	\$14,000	\$10,000
Bonavista Dining Room	\$4,000	\$3,000	\$14,000	\$11,000	\$8,000
Private Dining Room	n/a	\$500	\$4,000	\$3,000	\$2,000

JANUARY 1st - APRIL 30th

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – Close*		
	Sunday**	Tues - Fri	Fri & Sat	Sunday**	Tues - Thurs
Whole Venue	\$5,000	\$5,000	\$16,000	\$12,000	\$10,000
Bonavista Dining Room	\$4,000	\$3,000	\$12,000	\$9,000	\$8,000
Private Dining Room	n/a	\$500	\$4,000	\$3,000	\$2,000

*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 Events Manager 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 event 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.

HORS D'OEUVRES & CANAPÉS

COLD

Baked Parmesan Cannoli, Herbed Boursin Cheese

\$32 per dozen

Pico De Gallo, Guacamole, Jalapeno, Manchego, Tortilla

\$34 per dozen

Grilled Artichoke, Hummus, Black Olive, Pickled Mushroom

\$34 per dozen

Furikake Crusted Ahi Tuna, Olive Tapenade, Miso Aioli, Gaufrette Potato

\$38 per dozen

Smoked Salmon, Dill Mascarpone, Fried Capers, Cucumber, Citrus Gastrique

\$38 per dozen

HOT

Vegetable Spring Roll, Saskatoon Sweet Chili Jam

\$34 per dozen

Smoked Cheddar & Chive Beignet, Truffled Honey Mustard

\$34 per dozen

Confit Duck, Cherry Hoisin, Tempura Green Onion, Pickled Vegetable Slaw

\$36 per dozen

Pork, Leek & Sage Sausage Roll, Spicy Lake House Ketchup

\$38 per dozen

House Smoked Bacon Wrapped Prawn, Chipotle Barbeque Sauce

\$39 per dozen

Glazed Elk & Bison Meat Balls, Roasted Garlic Demi, Fresh Herbs

\$39 per dozen



Photo: Krystin Harder Photography



Photo: Heart + Sparrow Photography

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

\$14

Chefs Choice, Fig Jam, Grapes, Nuts, Pickled Red Onions, Cranberry & Hazelnut Crackers

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$14

Selection of Regionally Produced Charcuterie, Mustard Melons, Bread & Butter Pickles, Grainy Mustard & Rye Bread

MENU #1 – 3 COURSE DINNER

\$76 PER PERSON

FIRST COURSE

ROASTED HEIRLOOM TOMATO SOUP

Ratatouille, Parmesan Focaccia, Herb Oil

ENTRÉE (Choice Of)

BLACKENED ALBACORE TUNA

Black Olive Gnocchi, Scotch Crab Quail Egg, Green Beans, Salsa Rossa, Basil Puree

OR

WILD BOAR CHOP

Boar Shoulder Lasagna, Cauliflower & Apple Cream, Black Kale, Garlic Croutons, Cider Barbecue Sauce

OR

GRILLED BEEF TENDERLOIN

Wild Mushroom Pie, Beer Braised Shallots, Watercress, Sweet Mustard Jus

DESSERT

Please select two desserts from the dessert menu.



MENU #2 – 3 COURSE DINNER

\$79 PER PERSON

FIRST COURSE (Choice Of)

SALT ROASTED GOLDEN BEETS

Spring Greens, Poached Pear, Radish, Oat Biscuit, Herbed Scottish Crowdie,
Aged Balsamic Blackberry Vinaigrette

OR

ROASTED HEIRLOOM TOMATO SOUP

Ratatouille, Parmesan Focaccia, Herb Oil

ENTRÉE (Choice Of)

PAN SEARED HALIBUT

White Bean, Baby Shrimp & Spinach Ragu, Pea Shoot & Green Onion Salad, Bacon Crisp,
Thousand Island Sauce

OR

APPLEWOOD CHEDDAR STUFFED CHICKEN SUPREME

Pearl Barley, Confit Thigh, King Oyster Mushrooms, Leeks, Saskatoon Berry Compote, Natural Jus

OR

MARINATED BISON FLAT IRON

Bison Meatloaf, Chive & Sour Cream Crushed Potatoes, Brussel Sprouts,
Chimichurri, Game Jus

DESSERT

Please select two desserts from the dessert menu



MENU #3 – 4 COURSE DINNER

\$94 PER PERSON

FIRST COURSE

WILD MUSHROOM SOUP

Sautéed Mushrooms, Parmesan Crisp, Chive Pistou

SECOND COURSE

SALT ROASTED GOLDEN BEETS

Spring Greens, Poached Pear, Radish, Oat Biscuit, Herbed Scottish Crowdie, Aged Balsamic Blackberry Vinaigrette

ENTRÉE (Choice Of)

BLACKENED ALBACORE TUNA

Black Olive Gnocchi, Scotch Crab Quail Egg, Green Beans, Salsa Rossa, Basil Puree

OR

APPLEWOOD CHEDDAR STUFFED CHICKEN SUPREME

Pearl Barley, Confit Thigh, King Oyster Mushrooms, Leeks, Saskatoon Berry Compote, Natural Jus

OR

GRILLED BEEF TENDERLOIN

Wild Mushroom Pie, Beer Braised Shallots, Watercress, Sweet Mustard Jus

DESSERT

Please select two desserts from the dessert menu



MENU #4 – 4 COURSE DINNER

\$100 PER PERSON

FIRST COURSE

SALT ROASTED GOLDEN BEETS

Spring Greens, Poached Pear, Radish, Oat Biscuit, Herbed Scottish Crowdie,
Aged Balsamic Blackberry Vinaigrette

SECOND COURSE (Choice Of)

ROASTED HEIRLOOM TOMATO SOUP

Ratatouille, Parmesan Focaccia, Herb Oil

OR

TIKKA SPICED SEA SCALLOPS

Red Lentil Dahl, Cucumber Salad, Caper & Lemon Yogurt, Cashew Crumb

ENTRÉE (Choice Of)

PAN SEARED HALIBUT

White Bean, Baby Shrimp & Spinach Ragu, Pea Shoot & Green Onion Salad, Bacon Crisp,
Thousand Island Sauce

OR

WILD BOAR CHOP

Boar Shoulder Lasagna, Cauliflower & Apple Cream, Black Kale, Garlic Croutons, Cider Barbecue Sauce

OR

GRILLED BEEF TENDERLOIN

Wild Mushroom Pie, Beer Braised Shallots, Watercress, Sweet Mustard Jus

DESSERT

Please select two desserts from the dessert menu



MENU #5 – 5 COURSE DINNER

\$108 PER PERSON

FIRST COURSE (Choice Of)

WILD MUSHROOM SOUP

Sautéed Mushrooms, Parmesan Crisp, Chive Pistou

OR

SALT ROASTED GOLDEN BEETS

Spring Greens, Poached Pear, Radish, Oat Biscuit, Herbed Scottish Crowdie,
Aged Balsamic Blackberry Vinaigrette

SECOND COURSE

TIKKA SPICED SEA SCALLOPS

Red Lentil Dahl, Cucumber Salad, Caper & Lemon Yogurt, Cashew Crumb

PALATE CLEANSER

Strawberry-Rosemary Sorbet, Preserved Citrus Zest

ENTRÉE (Choice Of)

APPLEWOOD CHEDDAR STUFFED CHICKEN SUPREME

Pearl Barley, Confit Thigh, King Oyster Mushrooms, Leeks, Saskatoon Berry Compote, Natural Jus

OR

WILD BOAR CHOP

Boar Shoulder Lasagna, Cauliflower & Apple Cream, Black Kale, Garlic Croutons, Cider Barbecue Sauce

OR

MARINATED BISON FLAT IRON

Bison Meatloaf, Chive & Sour Cream Crushed Potatoes, Brussel Sprouts, Chimichurri, Game Jus

DESSERT

Please select two desserts from the dessert menu



DESSERTS

GIN & TONIC CAKE

Coconut Milk Crème Pâtissière, Lime Curd,
Coconut Lime Shortbread, Cucumber & Green Tea Pearls

DARK CHOCOLATE MARQUISE

Espresso Stracciatella Ice Cream,
Marble Streusel, Toasted Back Sesame Tuille

STICKY TOFFEE PUDDING

Toasted Meringue & Banana Ice Cream,
Vanilla Crumb, Phyllo Crinkle, Toffee Sauce

CHEVRE & FENNEL CRÈME BRÛLÉE

Caramelized Grapefruit Square



Photo: Kaity Body

CHILDREN'S MENU

\$20

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



Photo: Lindsey Parkin Photography



Photo: Riana Lisbeth Photography

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.

SPARKLING

VAPORETTO PROSECCO BRUT **(Veneto, Italy)**

\$50

Crisp and dry with white flowers, pear, lemon and lime.

GREMILLET BRUT **(Champagne, France)**

\$95

A blend of four to five harvest years including 20% *réserve*, the Brut Sélection enjoys a minimal aging period of 20 months. Floral and saline notes, almond, chalk and yeast make up the lively and forthright mouth.



Photo: Witney Cowen

WHITE

2020 BODEGAS OLIVARES ROSADO (JUMILLA, SPAIN)	\$55
Light, bright pink. Intense aromas of fresh red berries and rose oil. Spicy and incisive on the palate, offering tangy red currant and strawberry flavors with a touch of orange zest.	
2019 FLAT ROCK RIESLING (TWENTY MILE BENCH, CANADA)	\$55
One of the best producers of Riesling on the planet. This is a whole kaleidoscope of lime leaf, lemon meringue and slightly frozen honeydew melon. Wonderfully bright and sublimely crisp.	
2021 WILD GOOSE PINOT GRIS (OKANAGAN VALLEY, CANADA)	\$55
The Kruger's have been farming this Okanagan Falls vineyard since 1983 and have become one of the finest wineries in the country. Fantastic ripeness with lush Ambrosia apple and wisps of pear.	
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 apricot and fresh sweet grass.	
2020 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.	
2018 FOXGLOVE CHARDONNAY (CENTRAL COAST, UNITED STATES)	\$63
Bright nose and quite pure with yellow jujube, a whip of caramel meringue and salted peanuts. Lovely concentration and excellent freshness.	

RED

2018 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.	
2019 HALL RANCH ZINFANDEL (PASO ROBLES, UNITED STATES)	\$63
Absolutely gushes with over-the-top raspberry jam, fresh cigar, and figs dipped in chocolate. A wild ride of a wine that is akin to a rollercoaster	
2019 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.	
2019 BORGO SCOPETO SANGIOVESE ~ CABERNET SAUVIGNON (TUSCANY, ITALY)	\$63
Wonderfully soft and generous with plump cherry pie filling, cold dark chocolate and ripe blackberries. The freshness and richness here make for a lovely glass of red.	
2020 LA POSTA MALBEC PAULUCCI (MENDOZA, ARGENTINA)	\$51
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.	
2018 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.	



Photo: Justine Milton

BEVERAGE

DRAFT BEER 16OZ

BORN Brewing Co. Haiku Yuzu Lager	\$9.75
Establishment Brewery Afternoon Delight	\$9.75
Last Best IPA	\$9.75
Banff Ave Brewing Co. Ride or Dry Pilsner	\$9.75

BOTTLED BEER

\$8.50 - \$11.25

Corona Extra Pale Lager (Mexico)
Dandy Premium Lager 16oz (Calgary)
Erdinger Non- Alcoholic 17oz (Germany)
Big Rock Honey Brown (Calgary)
Guinness Draught 16oz (Ireland)
Heineken Lager (Netherlands)
Jam Rock Berry Sour 16oz (Calgary)
No Seasonal Cider 16oz (B.C.)

PREMIUM HOUSE BRAND SELECTIONS

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

HIGHBALLS 1OZ

\$7.00

Our premium house brand selections mixed with fountain pop

COCKTAILS 1OZ

\$7.50

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

MARTINIS 2OZ

\$13.00

Our premium house brand selections shaken or stirred with vermouth

PREMIUM MARTINIS 2OZ

\$14.00 - \$18.00

Our premium house brand selections shaken or stirred with 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
Freshly Brewed Coffee & Tea (per person / serves 10)	\$24.00