

EVENTS 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 afternoon and evening events 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@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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Tel: (403) 225-6525 | Fax: (403) 225-3959
Email: lakehouse.events@crmr.com

Front Page Photo Credit:

Kaity Body Photography,
Heart & Sparrow Photography,
Blair Marie Photography.

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	120
Private Dining Room	60	48

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	\$34 per dozen
Pico De Gallo, Guacamole, Jalapeno, Manchego, Tortilla	\$34 per dozen
Roasted Pepper Bruschetta, Zucchini & Shallot Chutney, Olive Oil Focaccia	\$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	\$40 per dozen

HOT

Vegetable Spring Roll, Saskatoon Sweet Chili Jam	\$36 per dozen
Smoked Cheddar & Chive Beignet, Truffled Honey Mustard	\$36 per dozen
Confit Duck, Cherry Hoisin, Tempura Green Onion, Pickled Vegetable Slaw	\$38 per dozen
Pork, Leek & Sage Sausage Roll, Spicy Lake House Ketchup	\$38 per dozen
House Smoked Bacon Wrapped Prawn, Chipotle Barbeque Sauce	\$40 per dozen
Glazed Elk & Bison Meat Balls, Roasted Garlic Demi, Fresh Herbs	\$40 per dozen



Photo: Krystin Harder Photography



Photo: Heart + Sparrow Photography

PLATED LUNCH & DINNER

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.

ROCKY MOUNTAIN CHEESE & CHARCUTERIE BOARD \$18

Applewood Smoked Cheddar, Triple Cream Brie, Air Dried Beef, Westphalian Ham, Elk Salami, Mustard Melons, Bread & Butter Pickles, Pickled Onions, Fig Jam & Rye Bread

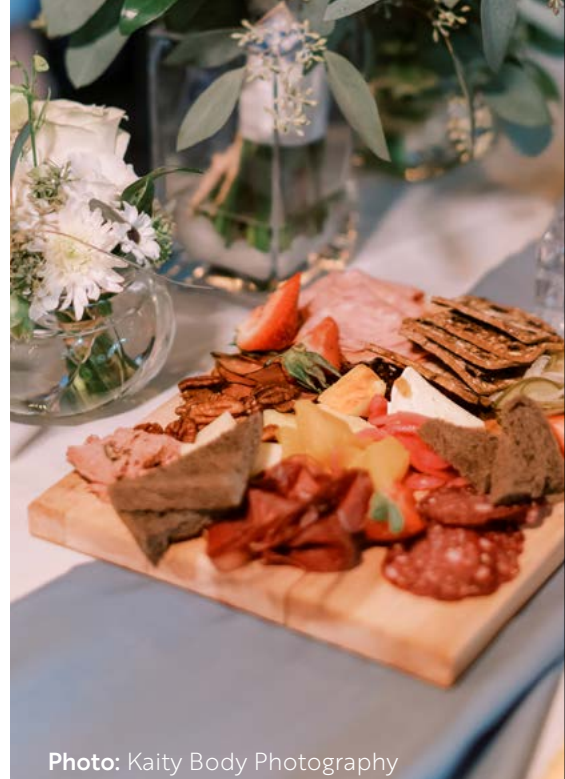


Photo: Kaity Body Photography

STARTERS

Soups, salads and appetizers are structured as set courses, please select just **ONE** menu option from each of the following courses you wish to serve.

SOUPS

ROASTED HEIRLOOM TOMATO \$15

Smoked Gouda Fritters, Fennel Salsa, Aged Vincotto

WILD MUSHROOM \$15

Sautéed Mushrooms, Parmesan Crisp, Chive Pistou

THAI COCONUT CURRY \$16

Sweet Potato, Confit Chicken, Cilantro Salsa Verde, Candied Red Chili

SALADS

BUTTERLEAF GREENS \$15

Pancetta Crisp, Strawberries, Pickled Red Onions, Stilton Cheese, Creamy Poppyseed Dressing

TRI-COLORED TOMATO & ORGANIC GREENS \$16

Grainy Mustard Sherry Vinaigrette, Butter Croutons, Quail Egg, Pickled Pearl Onions, Manchego

GOLDEN BEET SALAD \$16

Arugula, Pickled Carrots, Shaved Radishes, Spiced Cashews, Feta Cheese, Blood Orange & Ginger Dressing

APPETIZERS

RICOTTA & HERB GNOCCHI \$22

Kale, Charred Bell Pepper Chimichurri, Toasted Hazelnuts, White Wine & Parmesan Cream

SALMON GRAVLAX \$24

Dill & Cucumber Relish, Frisée Lettuce, Beet Gastrique, Horseradish Crème Fraiche, Pumpernickel Bread

PALATE CLEANSERS

STRAWBERRY-ROSEMARY SORBET, PRESERVED CITRUS ZEST	\$7
FROZEN SUGARED PROSECCO GRAPES	\$7

ENTRÉES

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

HERB RUBBED CHICKEN SUPREME	\$42
Arugula, Semi-Dried Tomato, Lemon & Thyme Vinaigrette, Leek & Cheddar Pithivier, Sherry Jus	
CAJUN SPICED RED SPRING SALMON FILET	\$43
Garlic Mashed Potatoes, Grapefruit Salsa, Dill Mustard Sauce	
TANDOORI MARINATED PORK TENDERLOIN	\$43
Pearl Barley Pilaf, Apple & Bell Pepper Slaw, Tomato Tikka Sauce	
PANKO CRUSTED ICELANDIC COD	\$44
Chorizo & White Bean Cassoulet, Roasted Garlic Sabayon, Parsley Pistou	
GRILLED ALBERTA BEEF TENDERLOIN	\$50
Thyme Roasted Yukon Gold Potatoes, Marinated Portobello Mushroom, Maple Bacon Jam, Creamy Brandy Peppercorn Sauce	
FRESH B.C. HALIBUT *AVAILABLE SEASONALLY*	\$51
Green Onion Risotto, Crab & Ginger Nage, Spicy Sauce Vierge Seasonal halibut is available May through September only.	
BISON TENDERLOIN	\$62
Dauphinoise Potatoes, Braised Red Cabbage, Blue Cheese Crumble, Port & Rosemary Reduction	
WILD MUSHROOM PUTTANESCA (V)	\$36
Fusilli Pasta, Arugula, Shaved Manchego, Basil Gremolata, Pesto	



Photo: Abby + Dave



Photo: Myrtle & Moss Photography



Photo: Kaity Body Photography

PLATED DESSERTS

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

VANILLA CRÈME BRÛLÉE	\$15
Espresso White Chocolate Chip Cookie	
BAKED APPLE TART	\$15
Maple Bourbon Ice Cream, Saskatoon Berry Compote, Cinnamon Tuile	
STICKY TOFFEE PUDDING	\$15
Spiced Apples, Vanilla Crumb, Sea Salt Ice Cream	
CHOCOLATE MOLTEN CAKE	\$15
Smoked Vanilla Ice Cream, Graham Crumbs, Earl Grey & Blackberry Coulis	
WHITE CHOCOLATE RASPBERRY CHEESECAKE	\$15
Mango Coulis, Pistachio Chantilly, Honey Grapefruit Supremes	

DESSERT BUFFET

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

\$16

ALMOND CRÈME & DARK CHOCOLATE PROFITEROLES

RASPBERRY FRENCH MACARONS

ESPRESSO CREAM BROWNIE

GRAPEFRUIT MERINGUE TART

RHUBARB OAT SLICE

CHOCOLATE MIGNARDISES



Photo: Lindsey Parkin Photography

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 FINGERS, FRENCH FRIES & SEASONAL VEGETABLES

OR

MACARONI & CHEESE, SEASONAL VEGETABLES

OR

CHEDDAR PEROGIES, BACON BITS & SOUR CREAM

DESSERT

OREO COOKIE ICE CREAM



Photo: Blaire Marie Photography

COCKTAIL RECEPTION STATIONS

FRESH SHUCKED EAST COAST OYSTER BAR

\$4.50/OYSTER

Tabasco, Lemon Wedges, Two Assorted Mignonettes
Minimum order of 50.

ROASTED BEEF TENDERLOIN

\$400/ROAST

Yorkshire Pudding, Caramelized Red Onion, Demi Glaze, Horseradish Mayo
Carved to order. Serves approximately 20 people.

SMOKED RACK OF PORK

\$250/RACK

Spice Rub, Pretzel Bun, Creamy Cabbage Slaw, Apple BBQ Sauce
Carved to order. Serves approximately 15 people.

BUFFALO STYLE CHICKEN SKEWERS

\$14/PORTION

House Made Ranch Dip

CRAB & COD FALAFEL

\$15/PORTION

Cilantro Salsa Verde, Black Garlic Hummus

HALLOUMI, CHERRY TOMATO & MUSHROOM SKEWER

\$10/PORTION

Sumac, Pumpkin Seed & Mint Pistou



Photo: Blair Marie Photography



Photo: Desarea Evenson Photography

PLATTERS & LATE NIGHT STATIONS

Platters are designed to serve approximately 20 guests.

CRUDITÉS, MARINATED OLIVES & PICKLED VEGETABLES \$120
Roasted Garlic Hummus, Herb Yoghurt

FRESH SLICED SEASONAL FRUIT \$110
Orange Yogurt Dip

SELECTION OF CANADIAN & IMPORTED CHEESES \$260
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 \$240
Selection of Regionally Produced Charcuterie, Mustard Melons, Bread & Butter Pickles, Grainy Mustard & Rye Bread

GRILLED VEGETABLE PASTA SALAD \$75/BOWL
Honey, Lemon & Thyme Dressing

MARBLE POTATO SALAD \$75/BOWL
Bacon, Green Onion, Celery, Grainy Mustard Mayonnaise

EAST COAST OYSTER PLATTER \$4/OYSTER
Shucked East Coast Oysters on Ice, Tabasco, Lemon Wedges, Two Assorted Mignonettes. Minimum order of 20.

BUILD YOUR OWN POUTINE STATION \$15/PERSON
Home Made French Fries, Game Chili, Bacon Bits, Gravy, Cheese Curds

GRILLED CHEESE SOURDOUGH \$16/PERSON
Gouda & Onion Jam, Prosciutto & Fontina, Cactus Potatoes, Pickle Spears, Fig Aioli, Ketchup

BUTTERMILK FRIED CHICKEN \$18/PERSON
Carrot & Cabbage Slaw, Korean Hot Sauce, Citrus Aioli, Sesame Bun



Photo: Abby + Dave



Photo: Abby + Dave

COCKTAIL RECEPTION DESSERTS

PETITE FOURS

\$70/ 20 PIECES

Almond Crème & Dark Chocolate Profiteroles
Raspberry French Macarons
Rhubarb Oat Slice
Grapefruit Meringue Tart
Esspresso Cream Brownie

LAKE HOUSE COOKIES

\$50/ 20 PIECES

CUPCAKES

\$48/ DOZEN

CUPCAKE FLAVORS

Chocolate | Vanilla | Lemon | Red Velvet | Almond

BUTTERCREAM FLAVORS

Vanilla Bean | Chocolate | Cream Cheese | Caramel | Lemon | Red Berry



Photo: Myrtle & Moss Photography



Photo: Kaity Body 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

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

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

\$55

GREMILLET BRUT **(Champagne, France)**

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.

\$95



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)** \$60
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.
- 2022 WILD GOOSE PINOT GRIS (OKANAGAN VALLEY, CANADA)** \$60
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.
- 2020 BENCH 1775 SAUVIGNON BLANC (OKANAGAN VALLEY, CANADA)** \$60
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.
- 2022 BRIGALDARA GARGANEGA SOAVE (VENETO, ITALY)** \$51
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.
- 2019 FOXGLOVE CHARDONNAY (CENTRAL COAST, UNITED STATES)** \$64
Bright nose and quite pure with yellow jujube, a whip of caramel meringue and salted peanuts. Lovely concentration and excellent freshness.

RED

- 2021 POPPY PINOT NOIR (MONTEREY COUNTY, UNITED STATES)** \$60
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)** \$64
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.
- 2021 LA FERME DU MONT GRENACHE CÔTES DU RHÔNE (RHÔNE VALLEY, FRANCE)** \$60
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.
- 2020 BORGIO SCOPETO SANGIOVESE ~ CABERNET SAUVIGNON (TUSCANY, ITALY)** \$64
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.
- 2021 LA POSTA MALBEC PAULUCCI (MENDOZA, ARGENTINA)** \$55
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.
- 2019 ANTHONIJ RUPERT CABERNET ~ MERLOT OPTIMA (WESTERN CAPE, SA)** \$72
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 Get Lucky Lager	\$9.75
Establishment Brewery Co. Afternoon Delight	\$9.75
Last Best IPA	\$9.75
Annex Ale Project Untold Glow Sour	\$9.75

BOTTLED BEER

\$8.50 - \$11.25

Corona Extra Pale Lager 12oz (Mexico)
Heineken Lager 12oz (Netherlands)
Big Rock Honey Brown 16oz (Calgary)
Dandy Premium Lager 16oz (Calgary)
BORN Brewing Autumn Amber 16oz (Calgary)
BORN Brewing Earl's Ale 16oz (Calgary)
Marmalade Skies Sour 16oz (Calgary)
Guinness Draught 16oz (Ireland)
No Boats Seasonal Cider 16oz (B.C.)

PREMIUM HOUSE BRAND SELECTIONS

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

HIGHBALLS 1OZ

\$8.00

Our premium house brand selections mixed with fountain pop

COCKTAILS 1OZ

\$8.50

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

MARTINIS 2OZ

\$16.00

Our premium house brand selections shaken or stirred with vermouth

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
Mocktails	\$5.50
Fernie Brewing Co. LOGO Non-Alc Pilsner	\$7.25
Coffee & Tea	\$3.95
Freshly Brewed Coffee & Tea (per person / serves 10)	\$28.00