

EVENING PACKAGE 35-



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., 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	\$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

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

\$16

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

ROCKY MOUNTAIN CHARCUTERIE BOARD

\$15

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

MENU #1 – 3 COURSE DINNER

\$80 PER PERSON

FIRST COURSE

ROMAINE SALAD

Chorizo & Sourdough Crumb, Cured Egg Yolk, Parmesan, Pickled Onions, Roasted Garlic & Lemon Dressing

ENTRÉE (Choice Of)

BAKED ICELANDIC COD

House Noodles, Spot Prawns, Bok Choy, King Oyster Mushroom, Snap Peas, Tamari Broth, Chilli & Hazelnut Gremolata

OR

STUFFED CHICKEN SUPREME

Fontina Cheese, Roasted Garlic & Herbs, Fried Baby Potatoes, Mushrooms, Artichokes, Arugula, Semi-Dried Tomatoes, Green Peppercorn Cream

OR

GRILLED BEEF TENDERLOIN

Yukon Gold Potato Rösti, Golden Beets, Horseradish Butter, Smoked Garlic Demi

DESSERT

Please select two desserts from the dessert menu.



MENU #2 – 3 COURSE DINNER

\$83 PER PERSON

FIRST COURSE (Choice Of)

ROMAINE SALAD

Chorizo & Sourdough Crumb, Cured Egg Yolk, Parmesan, Pickled Onions, Roasted Garlic & Lemon Dressing

OR

ROASTED HEIRLOOM TOMATO SOUP

Ratatouille, Parmesan Focaccia, Herb Oil

ENTRÉE (Choice Of)

PAN SEARED SCALLOPS

Herb Risotto, Tempura Scampi, Asparagus, Pickled Jalapeno & Pea Shoot Salad, Passion Fruit Vinaigrette

OR

SUFFED CHICKEN SUPREME

Fontina Cheese, Roasted Garlic & Herbs, Fried Baby Potatoes, Mushrooms, Artichokes, Arugula, Semi-Dried Tomatoes, Green Peppercorn Cream

OR

SOUS-VIDE BISON STRIPLOIN

Braised Bison Madras, Potato & Pea Samosa, Grilled Broccolini, Cashew Nuts, Pomegranate Salsa, Citrus Raita

DESSERT

Please select two desserts from the dessert menu



MENU #3 – 4 COURSE DINNER

\$98 PER PERSON

FIRST COURSE

WILD MUSHROOM SOUP

Sautéed Mushrooms, Parmesan Crisp, Chive Pistou

SECOND COURSE

WARM TRIPLE CREAM BRIE

House Sourdough & Basil Toast, Confit Tomatoes, Watercress, Citrus Vincotto

ENTRÉE (Choice Of)

BAKED ICELANDIC COD

House Noodles, Spot Prawns, Bok Choy, King Oyster Mushroom, Snap Peas, Tamari Broth, Chilli & Hazelnut Gremolata

OR

PARMESAN CRUSTED LAMB RACK

Lamb Shoulder Moussaka, Heirloom Carrots, Smoked Tomato Emulsion, Oregano Oil

OR

GRILLED BEEF TENDERLOIN

Yukon Gold Potato Rösti, Golden Beets, Horseradish Butter, Smoked Garlic Demi

DESSERT

Please select two desserts from the dessert menu



MENU #4 – 4 COURSE DINNER

\$100 PER PERSON

FIRST COURSE

ROASTED HEIRLOOM TOMATO SOUP

Ratatouille, Parmesan Focaccia, Herb Oil

SECOND COURSE (Choice Of)

ROMAINE SALAD

Chorizo & Sourdough Crumb, Cured Egg Yolk, Parmesan, Pickled Onions, Roasted Garlic & Lemon Dressing

OR

WARM TRIPLE CREAM BRIE

House Sourdough & Basil Toast, Confit Tomatoes, Watercress, Citrus Vincotto

ENTRÉE (Choice Of)

PAN SEARED SCALLOPS

Herb Risotto, Tempura Scampi, Asparagus, Pickled Jalapeno & Pea Shoot Salad, Passion Fruit Vinaigrette

OR

PARMESAN CRUSTED LAMB RACK

Lamb Shoulder Moussaka, Heirloom Carrots, Smoked Tomato Emulsion, Oregano Oil

OR

SOUS-VIDE BISON STRIPLOIN

Braised Bison Madras, Potato & Pea Samosa, Grilled Broccolini, Cashew Nuts, Pomegranate Salsa, Citrus Raita

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

ROMAINE SALAD

Chorizo & Sourdough Crumb, Cured Egg Yolk, Parmesan, Pickled Onions, Roasted Garlic & Lemon Dressing

SECOND COURSE

STEAK TARTARE

Truffled Potato Salad, Fried Crispy Quail Egg, Cherry Emulsion, Salsa Verde

PALATE CLEANSER

Frozen Sugared Prosecco Grapes

ENTRÉE (Choice Of)

PAN SEARED SCALLOPS

Herb Risotto, Tempura Scampi, Asparagus, Pickled Jalapeno & Pea Shoot Salad, Passion Fruit Vinaigrette

OR

SUFFED CHICKEN SUPREME

Fontina Cheese, Roasted Garlic & Herbs, Fried Baby Potatoes, Mushrooms, Artichokes, Arugula, Semi-Dried Tomatoes, Green Peppercorn Cream

OR

GRILLED BEEF TENDERLOIN

Yukon Gold Potato Rösti, Golden Beets, Horseradish Butter, Smoked Garlic Demi

DESSERT

Please select two desserts from the dessert menu



DESSERTS

PEANUT BUTTER CHOCOLATE BAR

Dark Chocolate Ganache, Peanut Butter Mousse, Salted Peanut Chewy Caramel, Chocolate Ice Cream, Aerated Milk Chocolate

BLACKBERRY CHIFFON POT DE CRÈME

Lemon Curd, Berry Compote, Meringue, Soft Lemon Cookie

STICKY TOFFEE PUDDING

Roasted Pineapple, Caramel Sauce, Kaffir Lime & Lemongrass Ice Cream, Toasted Black Sesame Oat Crumble

LONDON FOG CRÈME BRÛLÉE

Lemon Scented Vanilla Glazed Oatmeal Cookie



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

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.
- 2021 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.
- 2020 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