



Photo courtesy of Paisley Photography

Weddings at
The Lake House
at Lake Bonavista

CRMR
CANADIAN ROCKY MOUNTAIN RESORTS

crmr.com

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 and the CRMR family of properties includes Buffalo Mountain Lodge in Banff, Emerald Lake Lodge in Field, B.C., and Deer Lodge in Lake Louise. Other Calgary restaurants include Cilantro and The Loft at Granary Road. Bin 905, our boutique wine & spirit outlet has been a Calgary mainstay since 1997. 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 authored by CRMR Wine Director Brad Royale.



Photo courtesy of Sarah Pukin Photography

This package is designed for luncheon weddings with 30 people or less for either a stand up or a sit down reception. Please contact our event coordinator, Stacey Foley for more information on this document or to inquire about dates.

Stacey Foley - Event Coordinator
Direct: 403-225-6525
Email: lakehouse.events@crmr.com
www.crmr.com/lakehouse

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



747 Lake Bonavista Drive SE, Calgary, Alberta
Tel: (403) 225-6525 ~ Fax: (403) 225-3959
Email: lakehouse.events@crmr.com

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	130
Private Dining Room	70	60

May 1st – October 31st

10:30am – 4:00pm*	Whole Venue Minimum	Bonavista Dining Room Minimum	Private Dining Room Minimum
Sunday**	\$7,000.00	\$5,000.00	\$2,000.00
Monday - Friday	\$7,000.00	\$5,000.00	\$700.00

4:00pm – Close*	Whole Venue Minimum	Bonavista Dining Room Minimum	Private Dining Room Minimum
Friday & Saturday	\$20,000.00	\$15,000.00	\$5,000.00
Sunday**	\$14,000.00	\$11,000.00	\$3,000.00
Monday - Thursday	\$12,000.00	\$9,000.00	\$3,000.00

November 1st – April 30th

10:30am – 4:00pm*	Whole Venue Minimum	Bonavista Dining Room Minimum	Private Dining Room Minimum
Sunday**	\$5,000.00	\$3,000.00	\$2,000.00
Monday - Friday	\$5,000.00	\$3,000.00	\$500.00

4:00pm – Close*	Whole Venue Minimum	Bonavista Dining Room Minimum	Private Dining Room Minimum
Friday & Saturday	\$17,000.00	\$13,000.00	\$4,000.00
Sunday**	\$12,000.00	\$9,000.00	\$3,000.00
Monday - Thursday	\$10,000.00	\$8,000.00	\$2,000.00

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

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.

** 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 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 working 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 at The Lake House will be happy to accommodate any dietary or allergy concerns, please advise your events coordinator. Any guests with allergies 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; other colors are available on a rental basis. We can also provide tea light candleholders for the tables.



Photo courtesy of Abby + Dave

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

- ♦ Please be advised, restaurant parking is designated in the marked parking lots at no charge.



Hors D'oeuvres & Canapés

Cold

Cherry Tomato, Mozzarella, Basil Pesto, Focaccia	\$28 per dozen
Baked Parmesan Cannoli, Herbed Boursin Cheese	\$30 per dozen
Triple Cream Brie, Red Pepper Relish, Rosemary Shortbread	\$32 per dozen
Smoked Salmon, Pickled Onion, Lemon Crème Fraiche, Multigrain Sourdough	\$36 per dozen
Side Striped Shrimp Cocktail, Mary Rose Sauce, Potato Gaufrette	\$38 per dozen

Hot

Vegetable Spring Roll, Saskatoon Berry Sweet Chili Sauce	\$28 per dozen
Mushroom-Green Onion & Parmesan Mini Quiche, Smoked Tomato Relish	\$30 per dozen
Curried Chicken, Mango Chutney, Puffed Wild Rice	\$32 per dozen
House Smoked Bacon Wrapped Prawn, Maple Barbeque Sauce	\$34 per dozen
Glazed Elk & Bison Meat Balls, Roasted Garlic Demi	\$36 per dozen
Lamb Kebab, Mint Yoghurt, Harissa	\$36 per dozen
Braised Beef Tart, Confit Onion, Horseradish Cream	\$36 per dozen



Photo courtesy of Heart & Sparrow



Platters

The following items are presented to your guests for self service.
Each of the following platters is designed to serve approximately 10 guests.

Fresh Seasonal Vegetable Crudités Roasted Red Pepper Hummus	\$50
Selection of Canadian & Imported Cheeses Vital Green Farms Gouda, Classic Oka & Applewood Smoked Cheddar, Herb Boursin, Shropshire Blue, Grapes, Pickled Red Onion, Cranberry & Hazelnut Crackers	\$95
Rocky Mountain Charcuterie Board Air Dried Beef, Westphalian Ham, Elk Salami, Herb Sausage, Boar Pate Mustard Melons, Grainy Dijon, Cornichons & Multigrain Sourdough	\$100
Smoked Salmon Bagels Smoked Salmon, Multigrain Bagel, Chive Cream Cheese, Red Onion & Capers	\$60
Fresh Sliced Seasonal Fruit Orange Yogurt Dip	\$50
Selection of House Baked Muffins - 10 pieces Butter, Home Made Fruit Marmalade and Jam	\$32
House Made Banana Bread - 10 slices Butter	\$30



Appetizers

Please choose 2 appetizers to be offered to your group. There is no need to ask your guests to decide ahead of time or to pre-order. Each of your guests will receive an individually printed menu from which to order. All charges are on a consumption basis.

Golden Beet Salad

\$15

Warm Caerphilly Goat Cheese, Walnut Granola, Pickled Red Beet, Honey Crisp Apple, Blackberry Vinaigrette

Baby Gem Lettuce

\$14

Shaved Carrots, Pickled Radish, Gorgonzola, Bacon Ranch Dressing, Grilled Herb Baguette

Roasted Kuri Squash Soup

\$12

Queso Fresca, Spiced Beluga Lentils, Candied Jalapeno

PEI Mussels & Frites

\$19

White Wine & Garlic Cream, Duck Confit, Chilli, Green Onion

Dungeness Crab Cake

\$19

Snap Pea, Bell Pepper & Bean Sprout Salad, Thai Coconut Curry, Cilantro Oil



The Lake House

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Entrées

Please choose 3 entrees to be offered to your group. There is no need to ask your guests to decide ahead of time or to pre-order. Each of your guests will receive an individually printed menu from which to order. All charges are on a consumption basis.

Pan Seared Scallops

\$21

Fingerling Potatoes, Green Beans, Tomato, Caperberries, Pickled Onions, Crispy Quail Egg, Citrus Yogurt Dressing

Pulled Slow Roasted Chicken Pot Pie

\$19

Puff Pastry, Leek & Bacon Bechamel, Honey Mustard Glazed Root Vegetables

Grilled Beef Striploin

\$24

Wild Mushroom Risotto, Cipollini Onion Relish, Watercress, Beef Jus

Beef & Bison Burger

\$19

Aged Cheddar, Mushrooms, Onion Rings, Chipotle Barbecue Sauce, Pickles, Sesame Bun

House Made Sundried Tomato Linguini

\$19

Arrabiata Sauce, Roasted Squash, Fennel, Basil, Parmesan, Garlic Sourdough Toast



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Desserts

Warm Cinnamon Bun Bread Pudding \$11
Cream Cheese Honey Ice Cream,
Candied Walnuts, Hard Apple Cider Coulis

Grasshopper Pie \$11
Fresh Mint & Canilla Mousse, Dark Chocolate Cacao Nib
Ganache, Flourless Chocolate Cake, French Macaron

Layered Pumpkin Cheesecake \$11
Gingersnap Cookie, Pomegranate Reduction,
Chantilly Cream, Pepita Butter Toffee

London Fog Crème Brûlée \$11
Lemon Scented Vanilla Glazed Oatmeal Cookie

Sticky Toffee Pudding \$11
Toffee Sauce, Sous Vide Pears, Oat Crumble,
40 Creek Whiskey Ice Cream, Cassis Pearls



Children's Menu

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

Fresh Vegetables and House Made Dip

Please select ONE of the following dishes for the children at your event:

Roasted Chicken Breast with Mashed Potato & Veggies

or

Macaroni & Cheese

or

Lake House Cheddar Perogies, Bacon Bits & Sour Cream

Selection of House Made Ice Cream

\$18.00 per person



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 (Veneto, Italy)

\$45

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

GREMILLET (Champagne, France)

\$ 85

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



White

- 2017 CA'VEGAR Rosado of Corvina Chiaretto (Bardolino, Italy)** \$42
Beautifully round and wonderfully fresh with cantaloupe, cranberry and faint raspberry.
- 2017 POPLAR GROVE Pinot Gris (Okanagan Valley, Canada)** \$55
The darling white grape of the Pacific Northwest. A very soft, supple body with highlights of faint black pepper, talc powder and sun warmed pear and Gala apple.
- 2016 WITTMANN Riesling Trocken (Rheinhessen, Germany)** \$59
Wittmann is one of the most heralded winemakers in Germany. Their precision to balance and beauty is to be admired. This is quite taught with a fine delineation of lime and leaf carnation.
- 2017 SUGAR LOAF Sauvignon Blanc (Marlborough, New Zealand)** \$51
This is brimming with excitement. A full bouquet of gooseberries, lemon tree flowers, frozen apricots and a sprinkle of chopped grass...for good measure.
- 2016 MAC FORBES Chardonnay (Yarra Valley, Australia)** \$68
Mac Forbes is one of Australia's greatest wine makers. He's basically a legend, mostly due to his Chardonnay skills. This is extremely bright and marvelously fresh. Brimming with sunflower, fresh sliced quince and lemon licorice.

Red

- 2016 MATTHEW FRITZ Pinot Noir (North Coast, United States)** \$68
Wonderfully plush and supple with saturated raspberry, strawberry tops and cranberry. An elegant Pinot Noir that suits almost any situation or mood...like your situation, right now.
- 2013 MONTE ANTICO Sangiovese - Merlot (Tuscany, Italy)** \$38
Superb value here, this supple blend offers spiced cherries, cedar bark and faint tobacco.
- 2015 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. They have through trial isolated the best clones of Malbec for Argentinean soils. A violet scented room, ground potters soil, a mixed bag of black fruits.
- 2016 MATSU Tempranillo El Picaro (Toro, Spain)** \$51
The lands of Toro in Central Northwest Spain have been farmed with vines since the first century BC. This bottling from Matsu is from vines averaging 90 years of age. A bright nose of blueberry flan, hibiscus and violet. A soft texture on the palate makes this extremely versatile.
- 2014 CANOE RIDGE Cabernet Sauvignon Reserve (Washington, United States)** \$68
Dense and intense. Loads of black currant, chocolate shavings and tanned leather.



Beverage



Photo courtesy of Sarah Pukin Photography

Draft Beer 16oz	
Wild Rose Velvet Fog	\$9.75
Village Brewery Troubadour Mild Brown Ale	\$9.75
Last Best IPA	\$9.75
Common Crown Blonde Ale	\$9.75
Bottled Beer 12oz	\$7.75 - \$8.00
Steam Whistle Pilsner	
Original 16 Pale Ale	
Grizzly Paw Honey Wheat	
Bottled Beer 12oz	\$8.25 - \$9.75
Heineken Lager	
Corona Extra Pale Lager	
Rogue Dead Guy Ale	
Daura Damm *Gluten Free*	
Lone Tree Cider	

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 \$6.50

Our premium house brand selections mixed with fountain pop

Cocktails 1oz \$7.00

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 \$14.00 - \$18.00

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

Lake House Punch (approximately 20 servings)

Pimm's and Cucumber	\$130.00
Raspberry Mojito	\$130.00
Classic Mojito	\$130.00
Red or White Wine Sangria	\$130.00

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

