



Photo courtesy of Alan Maudie

*Weddings at*  
*The Lake House*  
at Lake Bonavista

**CRMR**  
CANADIAN ROCKY MOUNTAIN RESORTS

[crmr.com](http://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. The CRMR family of properties includes Buffalo Mountain Lodge in Banff, Emerald Lake Lodge in Field, B.C., Deer Lodge in Lake Louise and Cilantro Downtown Calgary. 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](http://www.crmr.com) for information on any of our sister properties.



Photo courtesy of Blair Marie

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.

This package is designed for evening weddings with 30 people or more 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](mailto:lakehouse.events@crmr.com)  
[www.crmr.com/lakehouse](http://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  
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# 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 1<sup>st</sup> – October 31<sup>st</sup>

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 1<sup>st</sup> – April 30<sup>th</sup>

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 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 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; other colors are available on a rental basis. We can also provide tea light candleholders for the tables.



Photo courtesy of *Heart & Sparrow*

## 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](http://www.socan.ca) and [www.resound.ca](http://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

Cherry Tomato, Mozzarella, Basil Pesto, Focaccia	\$30 per dozen
Baked Parmesan Cannoli, Herbed Boursin Cheese	\$30 per dozen
Game Meat Terrine, Fig & Caramelized Onion Chutney, Sourdough Croûte	\$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 Spring Roll, Saskatoon Berry Sweet Chili Sauce	\$30 per dozen
Herb Gnocchi, Wild Mushroom, Sherry Cream, Manchego	\$34 per dozen
Ham & Cauliflower Cheese Tart, Roasted Grape, Honey Mustard	\$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
Smoked Duck Breast, Orange & Cherry Salsa, Polenta	\$38 per dozen



## Brunch Platters

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

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



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## Brunch Entrées

Select **three** brunch entrées for your guests to choose from that day. Each of your guests will receive an individually printed menu from which to order.

<b>Huevos Rancheros</b>	<b>\$20</b>
Chorizo, Corn Tortilla, Fried Pinto Beans, Avocado, Smoked Ricotta, Salsa Fresca, Fried Eggs	
<b>Brioche French Toast</b>	<b>\$17</b>
Whipped Lemon Yogurt, Strawberry Compote, Almonds, House Made Bacon, Maple Syrup	
<b>Grilled Beef Tenderloin</b>	<b>\$26</b>
Crispy Mushroom & Green Onion Wontons, Bell Peppers, Corn & Potato Hash, Fontina Cheese Sweet Chili Sauce, Poached Egg	
<b>Fried Haloumi &amp; Toasted Sourdough</b>	<b>\$18</b>
Pistachio Hummus, Golden Beets, Olives, Roasted Baby Tomatoes, Poached Egg	
<b>Lake House Eggs Benedict</b>	<b>\$18</b>
Poached Eggs, Country Ham, Applewood Smoked Cheddar, Hollandaise, Herb Roasted Potatoes	
<b>Atlantic Lobster Cake &amp; Waffle</b>	<b>\$20</b>
Smoked Salmon Scrambled Egg, Buttered Asparagus, Yuzu Hollandaise	



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## Desserts

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.

### Warm Cinnamon Bun Bread Pudding

Cream Cheese Honey Ice Cream,  
Candied Walnuts, Hard Apple Cider Coulis



### Raspberry Semifreddo

White Chocolate Feuilletine, Pear Coulis, St. Germain Jelly,  
Fresh Blackberries, Candied Lemon Zest

### Coconut Mango Cake

Coconut Daquoise, Mango Panna Cotta,  
Avocado Chocolate Mousse, Saskatoon Compote, Coconut Tuile



### Tiramisu Crème Brûlée

Espresso & Kahlua Ladyfinger, Mascarpone Cream,  
Almond Florentine

### Sticky Toffee Pudding

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

## Children's Menu

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

### Scrambled Eggs & Sausages

Roast Potatoes, Fresh Fruit

\$8

### Chocolate Chip Pancakes

Fresh Fruit, Maple Syrup

\$8





# 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 Tiare Sauvignon Blanc 'Il Tiare' Collio (Venezia Guilia , Italy)** \$51  
Tiare is one of the leading Sauvignon Blanc producers on the planet. The Collio hills in eastern Italy are ideal for bringing forward intense aromatics and weighty palates. This version of Sauvignon Blanc is awesome with ripe Asian pear, sweet summer grass and poppyseeds.
- 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.
- 2016 HEDGES Cabernet Sauvignon H.I.P. (Washington, United States)** \$68  
Brambleberry scented ganache with a beautiful swath of tanned leather and cigar wrapper.



# Beverage



<b>Draft Beer 16oz</b>	
Wild Rose Wraspberry Ale	\$9.75
Village Brewery Wit White Wheat Ale	\$9.75
Last Best IPA	\$9.75
Common Crown Blonde Ale	\$9.75

<b>Bottled Beer 12oz</b>	\$7.75 - \$8.00
Steam Whistle Pilsner	
Original 16 Pale Ale	
Grizzly Paw Ruttin Elk Red	

<b>Bottled Beer 12oz</b>	\$8.25 - \$9.75
Heineken Lager	
Corona Extra Pale Lager	
Rogue Dead Guy Ale	
Daura Damm *Gluten Free*	
Big Rock Rosé Cider (Calgary)	

## Premium House Brand Selections

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

<b>Highballs 1oz</b>	\$6.50
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Our premium house brand selections mixed with fountain pop

<b>Cocktails 1oz</b>	\$7.00
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Our premium house brand selections blended with fresh fruit juices or bottled mix

<b>Martinis 2oz</b>	\$13.00
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Our premium house brand selections shaken or stirred with vermouth

<b>Premium Martinis 2oz</b>	\$14.00 - \$18.00
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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

