



The Lake House



Perched directly above Lake Bonavista with large glass windows overlooking the lake, The Lake House is one of Calgary's finest and most

CRMR

CANADIAN ROCKY MOUNTAIN RESORTS

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. and Deer Lodge 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.



Photo courtesy of Abby + Dave

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 Sunday brunch events with 30 people or less for either a stand up or a sit-down reception. Please contact our event coordinator, Kirsten Davies for more information on this document or to inquire about dates.

Kirsten Davies - 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 event at The Lake House.

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	150
Private Dining Room	70	60

JUNE 1st – OCTOBER 31st

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – 1:00am*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$7,000	\$6,000	\$20,000	\$14,000	\$12,000
Bonavista Dining Room	\$5,000	\$4,000	\$15,000	\$11,000	\$9,000
Private Dining Room	\$2,000	\$700	\$5,000	\$3,000	\$3,000

NOVEMBER | DECEMBER | MAY

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – 1:00am*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$5,000	\$5,000	\$17,000	\$12,000	\$10,000
Bonavista Dining Room	\$3,000	\$3,000	\$13,000	\$9,000	\$8,000
Private Dining Room	\$2,000	\$500	\$4,000	\$3,000	\$2,000

JANUARY 1st – APRIL 30th

	Morning & Afternoon 9:00am – 4:00pm*		Evening 4:00pm – 1:00am*		
	Sunday**	Mon - Fri	Fri & Sat	Sunday**	Mon - Thurs
Whole Venue	\$5,000	\$5,000	\$15,000	\$11,000	\$9,000
Bonavista Dining Room	\$3,000	\$3,000	\$12,000	\$8,000	\$7,000
Private Dining Room	\$2,000	\$500	\$3,000	\$3,000	\$2,000

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.

*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 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 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 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. 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

Tomato, Caper & Chili Bruschetta, Whipped Mascarpone, Focaccia	\$30 per dozen
Baked Parmesan Cannoli, Herbed Boursin Cheese	\$30 per dozen
Prosciutto, Goat Cheese & Fig Jam, Sourdough Crostini	\$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

Tofu, Vegetable & Cashew Spring Roll, Soy & Ginger Satay Sauce	\$32 per dozen
Herb Gnocchi, Wild Mushroom, Sherry Cream, Manchego	\$34 per dozen
Warm Brie & Artichoke Tart, Caramelized Red Onions, Vincotto	\$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
Pork, Leek & Sage Sausage Roll, Spicy Lake House Ketchup	\$38 per dozen



Photos courtesy of Natalie Andrusiak

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.

Fresh Seasonal Vegetable Crudités

\$50

Roasted Red Pepper Hummus

Selection of Canadian & Imported Cheeses

\$110

Vital Green Farms Gouda, Classic Oka & Applewood Smoked Cheddar, Herb Boursin, Triple Cream Brie, Fig Jam, Grapes, Pickled Red Onion, Cranberry & Hazelnut Crackers

Rocky Mountain Charcuterie Board

\$100

Air Dried Beef, Westphalian Ham, Elk Salami, Herb Sausage, Boar Pâté, Mustard Melons, Bread & Butter Pickles, Sauerkraut & Rye Bread

Smoked Salmon Bagels

\$60

Smoked Salmon, Multigrain Bagel, Chive Cream Cheese, Red Onion & Capers

Fresh Sliced Seasonal Fruit

\$50

Orange Yogurt Dip

Selection of House Baked Muffins - 10 pieces

\$32

Butter, Home Made Fruit Marmalade and Jam

House Made Banana Bread - 10 slices

\$30

Butter



Brunch Entrées

Select **three** brunch entrées for your guests to choose from that day. 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.

Fig, Coconut & Pecan Granola

Warm Spiced Apple & Pear Compote, Maple Yogurt

\$12

Fiery Tomato, Chorizo & Roasted Red Pepper Skillet

Scrambled Eggs, Manchego Cheese, House Sourdough Bread, Compound Butter

\$20

Brioche French Toast

Roasted Plums, Whipped Amaretto Cream Cheese, Blood Orange Syrup, Toasted Almonds

\$17

Slow Braised Beef Short Rib

Scrambled Egg, Crispy Potato & Leek Cake, House Bacon, Broccolini, Grainy Mustard Hollandaise

\$24

Lake House Eggs Benedict

Poached Eggs, Country Ham, Applewood Smoked Cheddar, Hollandaise, Herb Roasted Potatoes

\$19

Sweet Potato Waffle Benedict

Poached Eggs, Crushed Avocado, Roasted Tomatoes, Hollandaise, Artisan Greens

\$18

Hot Smoked Arctic Char

Scrambled Eggs, Deviled Crab Rarebit, Multigrain Bagel, Shaved Cucumber, Pickled Shallots

\$20



Desserts

Please choose **two desserts** 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.

Banana Cheesecake

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

\$11

Brown Butter Apple Galette

Smoked Cheddar Pie Crust, Puffed Quinoa Crumble,
Rosemary Steeped Vanilla Bean Ice Cream, Blackberry
Coulis

\$11

Chocolate Apricot Gateau

Flourless Chocolate Cake, Apricot Creameaux,
Chai Poached Pears, Chocolate Mousse,
Cardamom Tuile

\$11

Sticky Toffee Pudding

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

\$11

Canadian Maple Crème Brûlée

Toasted Pecan Butter Tart Square

\$11



Children's Menu

This menu is designed for your guests ten years old & younger.
Please select **one** of the following dishes for the children at your event:

Scrambled Eggs & Sausages

Roast Potatoes, Fresh Fruit

\$9

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 **\$50**
(Veneto, Italy)

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

MOËT & CHANDON Impérial **\$95**
(Champagne, France)

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

White

- 2018 SEVEN TERRACES Pinot Rosé (Canterbury, New Zealand)** \$51
This rosé is a delight and perfectly primed for summer warmth. Refreshing with faint strawberry, thyme and soft hibiscus.
- 2018 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, faint nougat and rich apple.
- 2018 TINHORN CREEK Pinot Gris (Okanagan Valley, Canada)** \$55
The darling white grape of the Pacific Northwest. A luscious offering with highlights of pear peel and Gala apple. Very refreshing and perfect for most occasions.
- 2017 WILD GOOSE Riesling Stoney Slope (Okanagan Valley, Canada)** \$59
Arguably one of Canada's finest bottlings of Riesling year in and out. This is delightfully eventful on the palate with aromas of lime leaf, sage, cantaloupe and gooseberry.
- 2016 PETER YEALANDS Sauvignon Blanc (Marlborough, New Zealand)** \$51
Coming from the southern most vineyards of Marlborough in the Awatere Valley, this vineyard overlooks Cloudy Bay. Punchy and ripe with all the hallmarks you're looking for.
- 2016 BREWER CLIFTON Chardonnay (Sta Rita Hills, United States)** \$63
Brewer Clifton is one of California's best Chardonnay specialists. Beautiful harmony here with sunflower, almond and perfectly ripe Gala apple.

Red

- 2016 MAS LAS CABES Syrah ~ Grenache (Côtes du Roussillon, France)** \$46
Smoked bacon drizzled with blueberry pie filling. Wonderfully aromatic and stylishly elegant.
- 2016 BIBI GRAETZ Sangiovese 'Cassamatta' (Tuscany, Italy)** \$38
From one of Tuscany's superstar winemakers. This is super juicy and very versatile. Lovely freshness here with notes of cherry and sage.
- 2018 MEYER FAMILY Pinot Noir (Okanagan Valley, Canada)** \$68
JAK Mayer and his team make some of the most sumptuous wines in the country. This is very pretty and quite fresh delivering a seductive nose of cranberry, sage and smashed warm cherry.
- 2017 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. A violet scented room, ground potters soil, a mixed bag of black fruits.
- 2016 PAOLO CONTERNO Nebbiolo d'Alba (Piedmont Italy)** \$55
One of the best value wines from the same area as the famed Barolo and Barbaresco wines, this Nebbiolo is fresh and fragrant with tell-tale rose petal, sweet cherry and market spice tea.
- 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



Photo courtesy of Sarah Pukin Photography

Draft Beer 16oz

Wild Rose Wraspberry Ale	\$9.75
Village Brewery Wit White Wheat Ale	\$9.75
Last Best IPA	\$9.75
Big Rock Brewery Lake House Lager	\$9.75

Bottled Beer 12oz

Original 16 Pale Ale	\$7.75 - \$9.75
Grizzly Paw Rutting Elk Red	
Heineken Lager	
Fernie Brewing Pilsner	
Corona Extra Pale Lager	
Dandy Premium Lager (Calgary)	
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

Highballs 1oz

Our premium house brand selections mixed with fountain pop	\$6.50
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Cocktails 1oz

Our premium house brand selections blended with fresh fruit juices or bottled mix	\$7.00
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Martinis 2oz

Our premium house brand selections shaken or stirred with vermouth	\$13.00
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Premium Martinis 2oz

Our premium house brand selections shaken or stirred with fresh fruit juices or bottled mix	\$14 - \$18
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Lake House Punch (approximately 20 servings)

Pimm's & Cucumber Raspberry Mojito Classic Mojito Red or White Wine Sangria	\$130.00
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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
In house filtered sparkling & still water (per person / unlimited)	\$1.00
Freshly Brewed Coffee & Tea (per person / serves 10)	\$24.00