



Thank you for considering LAGO!

Located at the Dows Lake Pavillion on the beautiful Rideau Canal in Ottawa, LAGO is among the city's most well known wedding and event venues with a reputation for excellence in service and style. LAGO is perfect for extravagant ceremonies and timeless wedding celebrations.

Customers are able to enjoy the waterfront through our wide glass windows and wrap-around patios. Our restaurant on the main floor can accommodate over 220 seated guests for dining and 440 for cocktails. Our main patio can also seasonally seat 200 guests.

The Vista Room is a perfect solution for Meetings, Weddings, Business Gatherings, or Corporate Parties. With panoramic views of Dows Lake and Queen Juliana Park, our guests are delighted regardless of the season. Our open concept modern design includes complete audio-visual capabilities with a Disc Jockey set up and LED lit dance floor. The unique decor and lighting are the added touch for any event. The Vista Room can accommodate 130 seated guests or 220 guests for cocktails with additional seasonal seating for 70 guests on our patio.

Menus are created by our internationally trained head chef and his culinary team who emphasize on creating globally inspired menus prepared from scratch using locally sourced ingredients. With our full catering and cocktail service our experienced staff will help plan and organize your event, so you can sit back, relax and enjoy.

At LAGO Bar | Grill | View, we put our full attention into giving you a day to remember.

LAGO will be perfect for your next event!



Wedding Packages for Cocktail Receptions

Your wedding reception includes:

DAY OF & SET UP

Round guest tables and cocktail tables
Dining chairs
White table linens
Choice of black or white cloth napkins
Modern dinnerware, stemware and flatware
Access to our AV system
Wireless microphone
Set up and take down of your décor
Coordination assistance from our event team

PASSED HORS D'OEUVRES RECEPTION

Ten hors d'oeuvres per person
A late night station
\$69/person

HORS D'OEUVRES & STATION RECEPTION

Five hors d'oeuvres per person
Two stations
A late night station
\$84/person

Cocktail receptions can be hosted on weekday, Friday and Sunday evenings.

A minimum food spend of \$4,000 is in place for Friday and Sunday events.

The room rental fee is as follows (all spend amounts are prior to tax and gratuity):

\$1,500 fee for events that do not exceed \$6,500

\$1,000 fee for events that are greater than \$6,500 but do not exceed \$13,000

\$500 fee for events that are greater than \$13,000 but do not exceed \$17,000

There is no room charge for events that exceed \$17,000

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HORS D'OEUVRES 2022

SELECT TEN HORS D'OEUVRES FOR A COCKTAIL STYLE RECEPTION
SELECT FIVE HORS D'OEUVRES FOR A COCKTAIL & STATION RECEPTION

POULTRY

Chicken Spring Roll / Sweet & Sour Sauce
Marinated Chicken Satays / House BBQ Sauce
Nashville Hot Crispy Chicken Pops / Comeback Sauce
Chicken & Bacon Croquettes / Torched Swiss
Chicken & Mushroom Wellington / House Gravy
Duck Cuban Slider / Duck Confit / Smoked Duck / Grainy Dijon / Garlic Mayo / Swiss /
Pickle
Smoked Chicken Lettuce Wraps / mango & celery root salad

MEAT

Sweet Soy Marinated Beef Satays / Chili-Peanut Dip
Meatball Sliders / Rose / Havarti / Arugula
Angus Beef Sliders / American Cheddar / Burger Sauce / Lago Relish
Spiced Pork Sausage Rolls / Maple Mustard Dip
Genoa Salami Crostini / Warm Baguette / Almond Pesto / Aioli
Pork Dumplings / Spicy Ginger Aioli / Pickled Radish / Truffle Soy

SEAFOOD

Tempura Shrimp / Remoulade Dip
Mini Shrimp Cocktails / Cilantro-Lime Cocktail Sauce
Mini Crab Rolls / Surimi / Lettuce / Garlic Mayo
Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Dill
Mini Smoked Salmon Bagels / Everything Spiced Cream Cheese
Sushi Assortment: Cucumber Maki / California Roll / Spicy Tuna Avocado Roll / Assorted Nigiri

HORS D'OEUVRES 2022

SELECT TEN HORS D'OEUVRES FOR A COCKTAIL STYLE RECEPTION
SELECT FIVE HORS D'OEUVRES FOR A COCKTAIL & STATION RECEPTION

VEGETARIAN

Classic Spanokopita / Babaghanouj
Buffalo Mozzarella Arancini
Vegetarian Spring Roll / Honey Garlic Dip
Fried Halloumi Cheese Skewers / Sweet Chili Dip
Fried Goat Cheese Bombs / Pear Chutney / Prosciutto
Tomato & Bocconcini Skewers / Basil Pesto / Balsamic Reduction
Mini Pear & Brie Grilled Cheese / Brioche
Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo
Sweet Potato Tempura "Chips" / Smoked Spicy Mayo
Vegan Bao / Spiced & Grilled Oyster Mushrooms / Cucumber / Hoisin

SWEETS

Assorted French Macarons
Crème Brulee Mini Doughnuts / Vanilla Pastry Cream Stuffed
Chocolate Covered Strawberries
Banoffee Tarts / Banana / Dolce de Leche / Whipped Cream / Chocolate
Assorted Brownies, Bars & Bite Sized Cakes

FOOD STATIONS

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White
Chicken Fingers
Crispy Breaded Chicken
Wings
Frank's Hot, Honey Garlic,
BBQ, Smokey Mustard
Sour Cream
Blue Cheese Dip

CHEESE PLEASE!

Quebec & Ontario
Cheeses
Fresh Baguette &
Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Fried green beans with
truffle-soy vinaigrette
Deep fried pickles
Deep fried cheese curds
Chefs Selection of Dips

HANDMADE TACO STATION

Warm flour and corn tortillas
Pulled beef, chicken, pulled
pork, crispy spiced cauliflower
options.
Topped with cheeses, fresh
cilantro, tomatoes, pico de
gallo, shredded cabbage,
radishes, sour cream,
guacamole, etc.

THE ULTIMATE CRUDE

An beautiful arrangement
of chefs selected seasonal
raw vegetables and dips

SANDWICH ARTIST BAR

An Assortment of fine
cured meats and poultry
served with:
Baguettes / Rolls / Breads
Sliced Tomatoes
Pickles
Onions
Cheeses
Antipasto
Lettuces
Variety of Sauces
Etc.

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
House Garlic Dip
Marinara Sauce

CHARCUTERIE

An Assortment of fine
cured meats and poultry
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket of Fresh Bread

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
Cheese Curds
Bacon
Montreal Smoked Meat
Pulled Chicken
Fried Onion
Hot Sauces

SALAD STATION

Build Your Own Caesar Salad Station With Bacon Bits, Fresh Parmesan, and Roasted Garlic
Buttermilk Caesar Dressing
Mixed Green Crunch Salad With Green Goddess Dressing
Cold Cheese Tortellini Pasta with Sundried Tomato Vinaigrette

SUZY Q DOUGHNUT STATION

An Assortment of Ottawa's Famous Suzy Q Doughnuts!

FRESH FRUIT

Pineapple
Watermelon
Honey Dew
Cantaloupe
Berries
Etc.

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails fried fresh at Lago!

ENHANCED STATIONS

ENHANCED STATIONS CAN BE SELECTED AS ONE OF THE STATIONS FOR A COCKTAIL & STATION RECEPTION. THE COST OUTLINED UNDER THE STATION WILL BE ADDED TO THE COST OF THE PACKAGE.

LIVE CARVERY STATIONS

Roasts are carved to order, served with fresh baked bread, au jus, horseradish, and mustards

AAA Garlic & Herb Angus Reserve
Tenderloin
+\$10 per guest

AAA Salt & Pepper Prime Rib
+\$8 per guest

Herb & Spice Rotisserie Chicken

CARVERY ADD-ONS \$7 per guest

ROASTED ROOTS
Honey Butter Carrots, Parsnips, Squash,
Mini Potatoes, etc.

MASH
Brie Cheese Mashed Potatoes
Maple Butter Sweet Potato Mash

RAW BAR

Fresh Shucked Oysters With All The Fixin's
Chilled Shrimp
Sushi
Smoked Salmon With Cream Cheese &
Bagels
+\$10 per guest

INTERACTIVE PASTA STATION

Build your own pasta with the help of our experienced chefs!

Penne and Cheese Tortellini Pastas
Grilled Chicken, Chorizo Sausage & Bacon
Bits
Sun-Dried Tomatoes, Mushrooms, Onions,
Bell Peppers & Zucchini
Alfredo and Marinara Sauces
Parmesan Cheese, Olives & Other
Toppings
+\$8 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses, imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

+\$12 per person

LATE NIGHT STATIONS

SELECT ONE STATION

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
Cheese Curds
Bacon
Montreal Smoked Meat
Pulled Chicken
Fried Onion
Hot Sauces

HANDMADE TACO STATION

Warm flour and corn tortillas
Pulled beef, chicken, pulled pork, crispy spiced cauliflower options.
Topped with cheeses, fresh cilantro, tomatoes, pico de gallo, shredded cabbage, radishes, sour cream, guacamole, etc.

PIZZA STATION

Hand rolled pizza pies!

Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian

House Garlic Dip
Marinara Sauce

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken Fingers
Crispy Breaded Chicken Wings
Frank's Hot, Honey Garlic, BBQ, Smokey Mustard
Sour Cream
Blue Cheese Dip

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Fried green beans with truffle-soy vinaigrette
Deep fried pickles
Deep fried cheese curds
Chefs Selection of Dips

SANDWICH ARTIST BAR

An Assortment of fine cured meats and poultry served with:
Baguettes / Rolls / Breads
Sliced Tomatoes
Pickles
Onions
Cheeses
Antipasto
Lettuces
Variety of Sauces
Etc.

SUZY Q DOUGHNUT STATION

An Assortment of Ottawa's Famous Suzy Q Doughnuts!

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts

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EVENT WINE LIST

Ultra Premium

Mission Hill Reserve Chardonnay – VQA British Columbia \$ 54
Mission Hill Reserve Cabernet Sauvignon - VQA British Columbia \$ 59

Premium (requires 2 weeks notice)

Sensi Cabernet Sauvignon Terre Siciliane – \$ 45
Sensi Pinot Grigio Terre Siciliane – \$ 45

Domestic and Imports

Santa Rita Reserva Cabernet Sauvignon – Chile \$ 39
Santa Rita Reserva Sauvignon Blanc – Chile \$ 39

Inniskillin Niagara Estate Cabernet Shiraz – VQA \$ 32
Inniskillin Niagara Estate Pinot Grigio – VQA \$ 32

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon – VQA \$ 32
Jackson Triggs Niagara Estate Sauvignon Blanc – VQA \$ 32
Jackson Triggs Niagara Estate Chardonnay – VQA \$ 32

Cavallina Pinot Grigio – Italy \$ 32
Cavallina Nero D'Avola Syrah – Italy \$ 32

Lindemans Bin 65 Chardonnay – Australia \$ 35
Lindemans Bin 40 Merlot – Australia \$ 38

Sparkling

Pink by Yellowglen – Australia \$ 39
Prosecco \$ 39

All wines require a minimum of 72 hours notice for any event
Please note that many other wines are available for any event with applicable time