



## CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



# Ceremonies

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## AMENITIES

150 White Folding Chairs, Speaker and Microphone, Water Station, Directional Signage

## PENTHOUSE

\$3,250 Space Rental

## NORTH VERANDA

\$500 Space Rental

## CEREMONY PACKAGE

\$2,000

Added on to Reception \$1,500



# Off Peak

NOVEMBER - APRIL

*(Does not apply to Holidays)*

**\$104.95**

## AMENITIES

Floor Length Black or White Table Linens and Cloth Napkins, Service Ware, Black Banquet Chairs, Cake Table, Memorial Table, Place Card Table, Gift Table, Coat Racks (Seasonal), Coffee Station.

## 4 Hour Bar

### SIGNATURE BAR

(refer to page 7 for list of items included)

## Appetizers

- choose 2 -

Traditional, Crispy Chicken, or Marmalade Deviled Eggs  
Artichoke and Boursin Voulevant  
Caramelized Onion and Goat Cheese Tart  
Chilled Jerk Shrimp  
Crispy Pimento Cheese Arancini with Marinara Aioli  
Grilled Chicken Satay with Peanut Sauce  
Ricotta, Cucumber, Mint on Baguette  
Baby Sweet Peppers stuffed with Pimento Cheese  
Chicken Waldorf on a Crostini

## Salad

- choose 1 -

**CAESAR** Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing  
**CHOPPED** Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette  
**GREEK** Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

## Entrees

### PROTEIN | CHOOSE 1 | CHOOSE 2 FOR DUET

*upgrade to an additional entrée from list for \$5 per guest*

Airline Chicken Breast  
Salmon  
Short Rib  
Add On Filet Mignon \$19

### STARCH | CHOOSE 1

Boursin Mashed Potatoes  
Crushed Red Skins

### VEGETABLES | CHOOSE 1

Asparagus  
Green Beans

*\*Vegetarian option included*

*\*\* Gluten-Free options available (refer to page 6)*

*Request pricing for less than 100 guests. Price subject to change. 22% Service Fee 8% Tax*



# East Bank

\$144.95

## AMENITIES

Floor Length Black or White Table Linens and Cloth Napkins, Service Ware, Black Banquet Chairs, Cake Table, Memorial Table, Place Card Table, Gift Table, Coat Racks (Seasonal), Coffee Station.

## EAST BANK AMENITIES

Complimentary Hotel Room The Night of The Wedding, 5 High Tops Tables, Champagne Toast, Tiered Cake From Wild Flour

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## 5 Hour Bar

### SIGNATURE BAR

(refer to page 7 for list of items included)

## Appetizers

- choose 2 -

Baby Swiss and Spinach Stuffed Mushrooms  
Prosciutto Wrapped Midori Compressed Honeydew  
Beef Satay with Chimichurri  
Shrimp and Sweet Corn Fritter  
Salerno Family Meatball  
Chicken and Waffle Lollipop  
Coconut Shrimp with Rum Butter Sauce

## Stationed Appetizer

### ANTIPASTO

Cured Italian Meats,  
Assorted Domestic and Imported Cheeses,  
Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam,  
Crostini and Crackers

## Salad

- choose 1 -

**CAESAR** Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing  
**CHOPPED** Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette  
**GREEK** Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette  
**NUTS AND BERRIES** Mixed Greens, Berries, Nuts, Goat Cheese, Brown Sugar Vinaigrette  
**CHEF'S SEASONAL**

## Entrees

Duct entree option or choose 2 single entrees

### PROTEIN

Chicken  
Porchetta  
Short Rib  
Sirloin Filet  
Salmon  
Cod  
Shrimp Scampi Style

Add Ons : MKT

Filet Mignon, Scallops, Lamb

\*Vegetarian option included

\*\*Gluten-Free options available (refer to page 6)

## Starch

- choose 1 -

Boursin Mashed Potatoes  
Roasted Fingerling Potatoes  
Fennel Gratin  
Parmesan Polenta  
Potato Gratin

## Vegetables

- choose 1 -

Broccolini  
Asparagus  
Green Beans  
Brussels Sprouts  
Roasted Heirloom Carrots

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# Shoreway

\$174.95

## AMENITIES

Floor Length Black or White Table Linens and Cloth Napkins, Service Ware, Black Banquet Chairs, Cake Table, Memorial Table, Place Card Table, Gift Table, Coat Racks (Seasonal), Coffee Station.

## SHOREWAY AMENITIES

Complimentary Hotel Room the Night of the Wedding, 10 High Tops Tables, Silver or Gold Chivari Chairs, Champagne Toast, Tiered Cake from Wild Flour, Late Night Food, Tito's Vodka, Clear Votives, Solid Colored Napkins, Custom Neon Sign, Complimentary Prefix Dinner at Lago on One Year Anniversary

## 5 Hour Bar

### PREMIUM BAR + SIGNATURE COCKTAIL

(refer to page 7 for list of items included)

### Appetizers

- choose 3 -

Baby Swiss and Spinach Stuffed Mushrooms  
Prosciutto Wrapped Midori Compressed Honeydew  
Mini Beef Wellington  
Shrimp and Sweet Corn Fritter  
Salerno Family Meatball  
Chicken and Waffle Lollipop  
Coconut Shrimp with Rum Butter Sauce  
Lamb Lollipop with Chimichurri  
Spicy Tuna Crispy Rice

### Chilled Stationed Appetizers

#### ANTIPASTO

Cured Italian Meats, Assorted Domestic and Imported Cheeses, Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam, Crostini and Crackers

#### HUMMUS TRIO

Roasted Red Pepper, Garlic, and Traditional, Pita and Fresh Vegetables

### Salad

- choose 1 -

**CAESAR** Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing  
**CHOPPED** Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette  
**GREEK** Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette  
**NUTS AND BERRIES** Mixed Greens, Berries, Nuts, Goat Cheese, Brown Sugar Vinaigrette  
**CHEF'S SEASONAL**

### Entrees

Duet entree option or choose 2 single entrees

#### PROTEIN

Chicken  
Porchetta  
Short Rib  
Marinated Hanger Steak  
Sirloin Filet  
Salmon  
Cod  
Shrimp Scampi Style

Add Ons : MKT

Filet Mignon, Scallops, Lamb, Halibut, Bison

\*Vegetarian option included

\*\*Gluten-Free options available (refer to page 6)

### Starch

- choose 1 -

Boursin Mashed Potatoes  
Roasted Fingerling Potatoes  
Fennel Gratin  
Parmesan Polenta  
Potato Gratin

### Vegetables

- choose 1 -

Broccolini  
Asparagus  
Green Beans  
Brussels Sprouts  
Roasted Heirloom Carrots

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# Vegetarian Menu Options

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## Appetizers

Spring Roll  
Primavera Vegetables in Cucumber Cup  
Red and Gold Beet Tartar on Crostini  
Grilled Vegetable Skewer  
Burrata and Tomato with Pesto Candied Lemon Rind  
Gazpacho with Fresh Chopped Vegetables  
Smoke Edamame Hummus

## Entrées

### RATATOUILLE

Roasted Red Pepper Coulis, Polenta Cake, Arugula Salad

### ZUCCHINI NOODLE PRIMAVERA

Zucchini Noodles, Roasted Vegetables, Marinara, Parmesan Cheese

### EGGPLANT PARMESAN

Panko Breaded Eggplant, Provolone, Pasta With Marinara

### VEGAN WELLINGTON

House Made Vegetable Filling Wrapped In Vegan Puff Pastry

### STUFFED ZUCCHINI

Fresh Herb Couscous And Soubisse



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# Signature Bar

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## SPIRITS

Ketel Vodka  
Ketel One Citroen  
Ketel One Oranje  
Ketel One Botanicals  
Tanqueray Gin  
Hornitos Reposado Tequila  
Johnnie Walker Red Label Scotch  
Jack Daniel's Whiskey  
Maker's Mark Bourbon  
Captain Morgan White Rum  
Captain Morgan Spiced Rum

## DOMESTIC + CRAFT BEER

(SELECT FOUR)

Bud Light  
Budweiser  
Miller Lite  
Corona  
Michelob Ultra  
Assorted High Noon  
Fat Heads Head Hunter IPA  
Fat Heads Bumble Berry  
Great Lakes Dortmunder  
Great Lakes Seasonal  
Great Lakes Edmund Fitzgerald Porter

## WINE

Lago 'Fabio Salerno Selection' Pinot Grigio  
Lago 'Fabio Salerno Selection' Red Blend  
Wycliffe Sparkling Brut

Each additional hour \$15.00 per guest

# Premium Bar

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## SPIRITS

Belvedere Vodka  
Belvedere Organics  
Nolet's Gin  
Tres Generaciones Plata Tequila  
Tres Generaciones Reposado Tequila  
Johnnie Walker Black Label Scotch  
Jack Daniel's Whiskey  
Basil Hayden Whiskey  
Knob Creek Bourbon  
Bacardi Superior Rum  
Bacardi Spiced Rum

## DOMESTIC + CRAFT BEER

(SELECT FOUR)

Bud Light  
Budweiser  
Miller Lite  
Corona  
Michelob Ultra  
Assorted High Noon  
Fat Heads Head Hunter IPA  
Fat Heads Bumble Berry  
Great Lakes Dortmunder  
Great Lakes Seasonal  
Great Lakes Edmund Fitzgerald Porter

## WINE

Lago 'Fabio Salerno Selection' Pinot Grigio  
Lago 'Fabio Salerno Selection' Red Blend  
Wycliffe Sparkling Brut

Each additional hour \$18.00 per guest

Add On Champagne Toast \$5.00 Per Guest

Table Wine Pour \$30 Per Table

(Salerno Wines Only or List Price for Upgraded Wines)

Add on Prosecco \$52.00 Per Bottle

**HOSTED BAR: \$300 PER BARTENDER**

One Bartender Per (50) Guests

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# Beverage Add Ons

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## BY THE BOTTLE

### VODKA

Belvedere \$170

Tito's \$150

Haku \$140

### GIN

Hendrick's \$150

Nolet's \$140

### WHISKEY / BOURBON

Booker's \$360

Angel's Envy Rye \$340

Maker's Mark Private Select \$300

Suntory Ao \$280

Angel's Envy \$240

Woodford Reserve \$190

### SCOTCH

Johnnie Walker Blue \$460

Glenmorangie 18 Year \$390

Glenmorangie 10 Year \$160

### TEQUILA

Don Julio 1942 \$560

Don Julio Reposado \$285

Casamigos Anejo \$260

Casamigos Reposado \$240

Clase Azul Reposado \$240

Casamigos Blanco \$210

### RUM

Ron Zacapa 23 \$165

Bacardi 8yr \$140



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# Beverage Add Ons

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## INCLUDED COCKTAILS

### CLASSIC PALOMA

Hornitos Resposado Tequila, Grapefruit Juice, Lime, Club Soda

### TEQUILA SUNRISE

Hornitos Resposado Tequila, Orange Juice, Grenadine

### MADRAS

Ketel One Vodka, Orange Juice, Cranberry Juice

### BAY BREEZE

Ketel One Vodka, Pineapple Juice, Cranberry Juice

### CAPE CODDER

Ketel One Vodka, Cranberry Juice

### TRADITIONAL RANCH WATER

Tequila, Lime, Water

### CUBA LIBRE

Bacardi Superior Rum, Coke

### RUM PUNCH

Bacardi Spiced Rum, Cranberry Juice, Pineapple Juice, Grenadine

### BOTANICAL SEA BREEZE

Ketel One Botanical Grapefruit and Rose, Grapefruit Juice, Cranberry Juice

## CUSTOM COCKTAILS | \$4 PER GUEST

### APEROL SPRITZ

Aperol, Orange Juice, House Prosecco

### LAGO LIMONCELLO SPRITZ

Limoncello, Fresh Lemon Juice, House Prosecco

### SPECIALTY MARGARITAS

Blood Orange, Strawberry, Prickly Pear, Raspberry, Pomegranate

### WHITE PEACH BELLINI

Peach Puree, Peach Schnapps, House Prosecco

### KIR ROYALE

House Sparkling, Giffard's Creme De Cassis

### SEASONAL SANGRIA

White, Rose or Red, All Feature Ketel One Botanicals

## CUSTOM COCKTAILS | \$6 PER GUEST

### STRAWBERRY HABANERO MARGARITA

Habaneri Infused Hornitos Resposado Tequila, Strawberry Puree, Lemon Juice, Lime Juice, Agave Nectar

### NEGRONI

Tanqueray Gin, Antica Formula Sweet Vermouth, Campari

### APPLE MULE

Apple Cinnamon Infused Ketel One Vodka, Apple Cider/Juice, Ginger Beer, Lime Juice

### SPICY KIWI MARGARITA

Habaneri Infused Hornitos Resposado Tequila, Kiwi Puree, Lemon Juice, Lime Juice, Agave Nectar

### GIN SMASH

Nolet's Gin, Cucumber, Lime Juice, White Grape Juice

### MATCHA GRAPEFRUIT HIGHBALL

Suntory Toki Whiskey, Matcha Grapefruit Tea, Sparkling Water

### CLASSIC COLADA

Bacardi Spiced Rum, Bacardi 4, Coconut Cream, Pineapple Juice, Lime Juice

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# Enhancements

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## FROM THE KITCHEN

### CHARCUTERIE

Cured Italian Meats, Assorted Imported & Domestic Cheeses,  
Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam, Crostini, Crackers  
\$13 Per Person

### SEAFOOD DISPLAY

Shrimp Cocktail, Oysters, Crab Salad, & Seasonal Ceviche  
Lemons, Mingonette, House Cocktail Sauce  
\$22 Per Person

### CAVIAR STATION

Selection of Caviar  
Egg White, Egg Yolk, Crème Fraîche, Chive, Potato Blini  
\$MKT Per Person

### SORA SUSHI STATION

Assorted Sushi, Edamame, Gyoza  
\$18 Per Person  
\$200 Chef Fee for 1 Hour of Live Rolling Service

### PRIME RIB CARVING STATION

Au Jus, Slider Buns, Horseradish Crème Fraîche  
\$28 Per Person  
\$200 Chef Fee for 1 Hour of Service

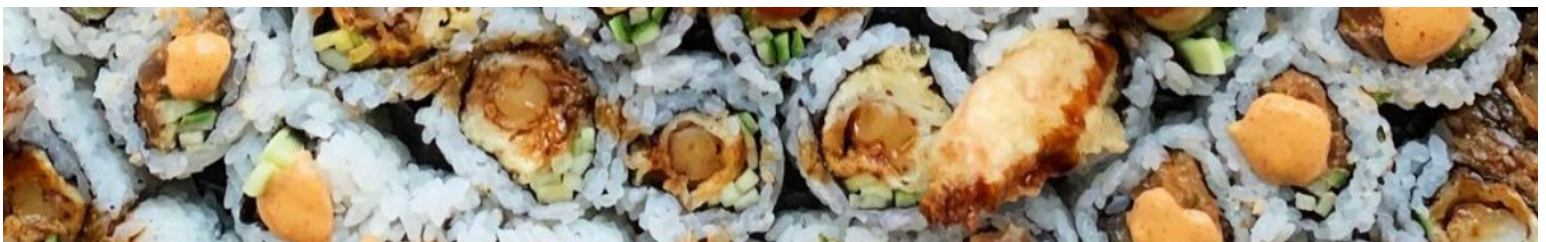
### CHILLED BEEF TENDERLOIN

Thin Sliced Tenderloin, Caramelized Onions, Horseradish Cream, Blistered Tomatoes,  
Marinated Mushrooms, Focaccia Bread  
\$30 Per Person

## ENGAGING ENHANCEMENTS

### HAND ROLLED CIGAR BAR

2 Hours and 30 Hand Rolled Cigars \$575  
3 Hours and 50 Hand Rolled Cigars \$805  
3 Hours and 75 Hand Rolled Cigars, Custom Labels, Individual Take Home Bags \$1035.00  
All Come with Pre-Rolled Cigars for Purchase



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# Late Night Food

## PIZZA

1/2 Sheet = 15 Slices

Cheese, Pepperoni, Vegetable, Lago

\$32.00 Each

## SLIDER BAR

Cheeseburger with Pickle, Fried Chicken with Pimento Cheese Spread,  
Meatball with Banana Peppers and Provolone, Turkey BLT, Pulled Pork with Slaw,  
Caprese with Tomato, Fresh Mozzarella, Basil, Balsamic

\$18.00 Per Person | Up to 3 Varieties

## CHICKEN TENDER STATION

Traditional, Buffalo, BBQ, Creamy Peppercorn, Bleu Cheese Sauces. Tater Tots, Celery, Ketchup

\$14.00 Per Person

## BREAKFAST STATION

Donuts, Assorted Breakfast Burritos, Tater Tots, Ketchup

\$16.00 Per Person

## NY DELI

Turkey, Pastrami, Corned Beef, Rye, Pumpernickle, Kettle Chips, Kosher Pickle

\$18.00 Per Person



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# Post Wedding Branch

## \$250 Room Fee

*Room Fee Waived if Booking with Wedding Reception*

*Restaurant Private Dining Room at Lago or Sora | 9am-11am | \$500 Minimum Spend*

*Riviera Ballroom at Lago Custom Events | 9am-11am or 10am-12pm | \$1,000 Minimum Spend*

*Items Chosen Must Be Ordered for Your Entire Group*



## CONTINENTAL \$15

Assorted Muffins and Pastries, Sliced Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee, Assorted Hot Teas

## HOT BREAKFAST BUFFET \$22

Scrambled Eggs, Tater Tots, Bacon, Sausage, Toast, Sliced Fruit

## SOUTHERN BREAKFAST BUFFET \$27

Biscuits And Gravy, Grits, Scrambled Eggs, Country Ham, Southern Fried Potatoes, Assorted Jams

## BAGEL BAR \$11

Choice of 2 Cream Cheeses: Plain, Strawberry, Honey-Almond, Chive-Garlic

*Add On: Sliced Tomato, English Cucumber, Smashed Avocado*

*Add On: Cured Salmon, Capers, Shallot, Egg*

## BREAKFAST SANDWICHES \$14

*(All Available in Wraps)*

*Choose Up To 2 For Entire Group*

*Served with Tater Tots*

Egg, Canadian Bacon, American Cheese, English Muffin

Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit

Egg, Fresh Herbs, Swiss Cheese, English Muffin

Egg, Fried Pork, Pimento Cheese, Buttermilk Biscuit

Egg, Fried Chicken, Hot Honey, Buttermilk Biscuit

## BREAKFAST BEVERAGE STATION \$6

Regular and Decaf Coffee, Assorted Teas, Orange Juice, Cranberry Juice

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# Bridal Suite Packages

from 9am-2pm | \$500 room rental and setup fee  
groups of 10 or less must order items chosen for your entire group

## Choose Your Snacks

### ASSORTED WRAP TRAY \$11

Chicken Salad, Turkey, Vegetable  
Gluten Free Add \$2.00 Per Person

### CHIPS \$3

### SLICED FRUIT \$6

### HUMMUS TRIO \$18

Traditional, Red Pepper and Pesto  
Served with Vegetables and Pita

### CHICKEN CAPRESE SKEWERS \$6

### OVERNIGHT OATS \$6

Whole or Oat Milk

### PARFAIT STATION \$14

Granola, Honey Vanilla Yogurt, Berries, Sliced Fruit, Dark Chocolate

### SALAD BAR \$15

Chicken Salad, Tuna Salad, Mixed Grain Salad, Chopped Salad, Rolls

## Bubbles and Mimosa Bar

### MIMOSA BAR

Orange, Pineapple, and Grapefruit  
with Assorted Berries  
Minimum 2 Bottle Order  
\$10 Per Person

## Choose Your Bubbles

Veuve Clicquot \$165 Per Bottle

Moet Imperial Brut \$150 Per Bottle

Moet Imperial Nectar Rose \$150 Per Bottle

Chandon Brut \$62 Per Bottle

LaValle Franciacorta Brut \$60 Per Bottle

Moet Brut or Moet Rose Splits \$28 Per Bottle



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