



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



Ceremonies

CEREMONY PACKAGE

\$2,000

added on to reception \$1,500

AMENITIES

150 white folding chairs, speaker and microphone, water station, directional signage

PENTHOUSE

\$3,500 space rental

NORTH VERANDA

\$500 space rental



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
jerk shrimp cocktail
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, parmesan, toasted bread crumb, black garlic caesar dressing
NUTS AND BERRIES mixed greens, berries, nuts, goat cheese, brown sugar 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. 24% 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

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, parmesan, toasted bread crumb, black garlic 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
herbed couscous
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, champagne toast, tiered cake from wild flour, silver or gold chivari chairs, late night food, clear votives, solid colored napkins, custom neon sign, complimentary prefix dinner at lagoon 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, parmesan, toasted bread crumb, black garlic 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
herbed couscous
parmesan polenta
potato gratin

Vegetables

- choose 1 -

broccolini
asparagus
green beans
brussels sprouts
roasted heirloom carrots

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Vegetarian Menu Options

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 soubise



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Signature Bar

SPIRITS

ketel one vodka
ketel one citroen and oranje
ketel one botanicals
tanqueray gin
mi campo blanco 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
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

SPIRITS

tito's handmade vodka
belvedere organics
nolet's gin
codigo 1530 blanco tequila
codigo 1530 rosa tequila
johnnie walker black label scotch
basil hayden whiskey
four roses bourbon
bacardi superior rum
bacardi spiced rum

DOMESTIC + CRAFT BEER

(SELECT FOUR)

bud light
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

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

INCLUDED COCKTAILS

available to be made with signature bar

CLASSIC PALOMA

hornitos reposado tequila, grapefruit juice, lime, club soda

TEQUILA SUNRISE

hornitos reposado 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

available as signature cocktail in shoreway package

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

available as signature cocktail in shoreway package

STRAWBERRY HABANERO MARGARITA

habanero infused hornitos reposado 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

habanero infused hornitos reposado 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

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, mignonette, 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, ligo

\$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

\$20.00 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

à la carte ordering available as carry out from lagoon 10am-3pm for food and beverages



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