



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



The Classic

\$119.95

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, tiered cake (from wild flour), riviera ballroom rental, and bartending & barback staff.

4 Hour Bar SIGNATURE BAR

Appetizers

- choose 2 -

traditional, crispy chicken, or marmalade deviled eggs
artichoke and boursin voullevant
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

Duet 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*

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

Request pricing for less than 100 guests. Price subject to change. 24% Service Fee 8% Tax

All-Inclusive

\$179.95

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.

ALL-INCLUSIVE 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, setup and teardown crew, bartender, barback and space rental, complimentary prefix dinner at lago on one year anniversary

5 Hour Bar

PREMIUM BAR + SIGNATURE COCKTAIL

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

Double 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

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

Available for all 2026 Bookings. Price subject to change. 24% Service Fee 8% Tax

Signature Bar

Premium 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

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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