

# WEDDING PACKAGES

Lago Custom Events is the perfect destination to host your dream wedding. Boasting over 10,000 sqft of modern open concept space including a large outdoor veranda with exquisite views of Lake Erie and the newly renovated East Bank of the Flats.

Our venue offers a customizable canvas that can bring any imagination to life.

Our expert on-site Event Specialists will guide you through every step of the planning process ensuring every moment of your celebration is memorable. Founded in 2006, Lago Custom Events is renowned for exceptional culinary excellence, gracious service and inspired creativity.

Offering a variety of menu options from plated, buffet, passed hors d' oeuvres, and stations we assure exceptional quality and care by our professional, courteous Lago staff.

A beautiful presentation that surpasses expectations.

## ALL WEDDINGS INCLUDE

We can connect you with our preferred vendors for:

Flowers, DJ's, Cakes, Design details, Invitations/Save the Dates, Photo booths, Photographers

As our name states we are always open to customize any wedding to fit your vision.

Anything you would like that you do not see, you can discuss with your wedding specialist and they will help make it all a reality.

Our venues can host the following

### RIVIERA BALLROOM

up to 220 guests

### EXISTING TENT

up to 300 guests

rental fee of \$3,500

### EY LOBBY

up to 230 guests

rental fee of \$3,500

### VERANDA (WITH ADDITIONAL TENTS)

up to 400 guests

### PENTHOUSE

up to 100 guests

rental fee of \$1,000

### BRIDAL SUITE

rental fee \$300

\*All spaces are set at a maximum number with 10 guests per 60" round table, depending on final headcount. Numbers will fluctuate depending on your final layout choices.

# CEREMONIES

CEREMONIES  
\$2,000



Up to 150 White Folding Chairs | up to 200 guests  
White Runner  
Speakers, Microphone and Mixer  
Water Station

## CEREMONY LOCATIONS

North Veranda  
or  
Penthouse (19th Floor of the EY Tower) • Additional \$1,000.00 for space rental

When hosting a ceremony only:  
Ceremonies must begin between the hours of 11am and 12:30pm

\$1,500 if wedding reception is hosted by Lago Custom Events

Rehearsals will be scheduled based on space availability. \$150 on-site coordination fee for rehearsal.  
Mandatory \$150 day-of coordination fee.

Lago Custom Events reserves the right to change ceremony location on or before 9am the day of.





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# OFF PEAK

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January - March • Friday or Sunday year round

*(Does not apply to Holidays)*

\$64.95

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## 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

## APPETIZERS + 2 COURSE DINNER

4 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS

choose 2

Sriracha Deviled Eggs  
Grilled Chicken Satay with Pesto  
Artichoke and Boursin Bites  
Vegetable Spring Rolls  
Fig and Goat Cheese Crostini  
Mushroom Risotto Balls

SALAD

choose 1

Classic Caesar  
Chopped Salad  
tomatoes + cucumbers + shaved red onion + white balsamic dressing  
Greek Salad  
cucumbers + olives + feta + balsamic oil and herb dressing

ENTRÉE  
OPTION

choose 1

or upgrade for  
\$3.00 per guest to an  
additional entrée  
from list

Airline Chicken Breast  
Salmon  
Short Rib

\*Vegetarian and Gluten Free  
option available (seasonal)

(Filet 4oz add \$10 per person,  
8oz add \$20 per person)

**Starch • Choose 1**

Boursin or Garlic Mashed Potatoes  
Crushed Red Skins

**Vegetables • Choose 1**

Asparagus  
Green Beans

Price subject to change. 22% Service Fee 8% Tax

# EAST BANK PACKAGE

\$84.95

## 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

## ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 5 high tops, chilled display, champagne toast, tiered cake from Wild Flour

## APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS

choose 2

- Sriracha Deviled Eggs
- Grilled Chicken Satay with Pesto
- Artichoke and Boursin Bites
- Vegetable Spring Rolls
- Mini Crab Cakes
- Mushroom Risotto Balls
- Shrimp and Sweet Corn Fritters

CHILLED  
STATIONED  
APPETIZER

choose 1

- Hummus with Pita and Vegetables
- Crudité with Herb Mousseline
- Assorted Domestic Cheese with Crackers

SALAD

choose 1

- Classic Caesar
- Chopped Salad  
tomatoes + cucumbers + shaved red onion + white balsamic dressing
- Greek Salad  
cucumbers + olives + feta + balsamic oil and herb dressing
- Nuts & Berries Salad  
spring mix, berries, nuts, goat cheese and vanilla vinaigrette
- Gorgonzola  
romaine + pancetta + chopped egg + diced onion + peppercorn dressing

DUET ENTRÉE  
OPTIONS  
OR  
CHOOSE 2  
SINGLE  
ENTREES

### Entrees

- Chicken Medallions
- Pork Tenderloin
- Short Rib
- Sirloin Filet
- Salmon
- Cod

\*Vegetarian and Gluten Free  
option available (seasonal)

(Filet 4oz add \$10 per person,  
8oz add \$20 per person)

### Starch • Choose 1

- Boursin or Garlic Mashed  
Potatoes
- Crushed Red Skins
- Pasta with Parmesan Cream
- Quinoa with Vegetables

### Vegetables • Choose 1

- Broccolini
- Asparagus
- Green Beans
- Brussels Sprouts
- Roasted Summer/  
Winter Squash

Price subject to change. 22% Service Fee 8% Tax

# LAKE FRONT PACKAGE

\$94.95

## 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

## ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 8 high tops, chilled display, champagne toast, tiered cake from Wild Flour, family style mini pastries, chilled display, up-lights (up to 9)

## APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS  
choose 2

Sriracha Deviled Eggs  
Grilled Chicken Satay with Pesto  
Artichoke and Boursin Bites  
Vegetable Spring Rolls  
Beef Satay

Mushroom Risotto Balls  
Shrimp and Sweet Corn Fritters  
Mini Maryland Crab Cakes  
Salmon Mousse in Cucumber Cups

CHILLED  
STATIONED  
APPETIZER  
choose 1

Hummus with Pita and Vegetables  
Crudit  with Herb Mousseline  
Assorted Domestic Cheese with Crackers  
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,  
Herb Mousseline and Crackers

SALAD  
choose 1

Classic Caesar  
Chopped Salad  
tomatoes + cucumbers + shaved red onion + white balsamic dressing  
Greek Salad  
cucumbers + olives + feta + balsamic oil and herb dressing  
Nuts & Berries Salad  
spring mix, berries, nuts, goat cheese and vanilla vinaigrette  
Gorgonzola  
romaine + pancetta + chopped egg + diced onion + peppercorn dressing

DUET ENTR E  
OPTIONS  
OR  
CHOOSE 2  
SINGLE  
ENTREES

**Entrees**  
Chicken Medallions  
Pork Tenderloin  
Short Rib  
Sirloin Filet  
Salmon  
Cod

\*Vegetarian and Gluten Free  
option available (seasonal)

(Filet 4oz add \$10 per person,  
8oz add \$20 per person)

**Starch • Choose 1**  
Boursin or Garlic Mashed  
Potatoes  
Crushed Red Skins  
Pasta with Parmesan Cream  
Quinoa with Vegetables

**Vegetables • Choose 1**  
Broccolini  
Asparagus  
Green Beans  
Brussels Sprouts  
Roasted Summer/  
Winter Squash

Price subject to change. 22% Service Fee 8% Tax

# SHOREWAY PACKAGE

\$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

## ADDED AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 10 high tops, chilled display, champagne toast, tiered cake from Wild Flour, family style mini pastries, chilled display, up-lights (up to 9), custom gobo, complimentary night stay on 1 year Anniversary

## APPETIZERS, 3 COURSE DINNER + LATE NIGHT FOOD

### 5 HOUR BAR

Premium Bar (refer to page 10 for list of items included)  
Signature Cocktail with Ketel One Botanical

### APPETIZERS

choose 3

Sriracha Deviled Eggs	Shrimp and Sweet Corn Fritters
Grilled Chicken Satay with Pesto	Mini Maryland Crab Cakes
Artichoke and Boursin Bites	Beef Wellington
Vegetable Spring Rolls	Crispy Phyllo Wrapped Shrimp
Beef Satay	Salmon Mousse in Cucumber Cups
Mushroom Risotto Balls	Short Rib Potato Pancake

### CHILLED STATIONED APPETIZER

choose 1

Hummus with Pita and Vegetables  
Crudit  with Herb Mousseline  
Assorted Domestic Cheese with Crackers  
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,  
Herb Mousseline and Crackers

### SALAD

choose 1

Classic Caesar  
Chopped Salad  
tomatoes + cucumbers + shaved red onion + white balsamic dressing  
Greek Salad  
cucumbers + olives + feta + balsamic oil and herb dressing  
Nuts & Berries Salad  
spring mix, berries, nuts, goat cheese and vanilla vinaigrette  
Gorgonzola  
romaine + pancetta + chopped egg + diced onion + peppercorn dressing

### DUET ENTR E OPTIONS OR CHOOSE 2 SINGLE ENTREES

#### Entrees

Chicken Medallions / Airline Chicken Breast  
Pork Tenderloin  
Short Rib  
Sirloin Filet  
Salmon  
Cod  
Shrimp skewer

\*Vegetarian and Gluten Free option available (seasonal)

(Filet 4oz add \$10 per person, 8oz add \$20 per person)

#### Starch • Choose 1

Boursin or Garlic Mashed Potatoes  
Crushed Red Skins  
Pasta with Parmesan Cream  
Quinoa with Vegetables  
Israeli Couscous + Squash + Herbs  
Mushroom and Brown Rice Pilaf

#### Vegetables • Choose 1

Broccolini  
Asparagus  
Green Beans  
Brussels Sprouts  
Roasted Summer/Winter Squash  
Roasted Root Vegetables  
Glazed Baby Carrots

Price subject to change. 22% Service Fee 8% Tax



# LATE NIGHT FOOD

## PIZZAS

\$24.95 each

Assorted ½ Sheet Pizzas  
Lago, Cheese, Pepperoni, Vegetable

## SALERNO FAMILY MEATBALLS

\$3.95 per meatball

## PASTA

\$4.95 per guest

with marinara or parmesan cream

## SOFT PRETZELS

\$5.95 per guest

with mustard and cheese sauce

## WALKING TACO

\$8.95 per guest

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

## SLIDER BAR

\$4.95 per slider | up to 3 varieties

beef or cheese burger on sesame brioche lettuce and pickle, eggplant parmesan on brioche,  
meatball on pretzel bun, buffalo chicken with lettuce celery blue cheese on brioche,  
pulled pork with grain mustard on pretzel bun

## TATER TOT BAR

\$8.95 per guest

cheddar cheese sauce, goat cheese, bacon, caramelized onions, scallions

## ASSORTED SANDWICH TRAY

\$10.95 per guest

turkey, ham and roast beef sandwiches (vegetarian option available), served with chips

Price subject to change. 22% Service Fee 8% Tax





## SIGNATURE BAR

### SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje  
Tanqueray  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Olmeca Altos Plata Tequila  
Johnnie Walker Red Label Scotch  
Jack Daniels Whiskey  
Bulleit Bourbon

### B E E R

#### **Domestic (select two)**

Bud Light  
Budweiser  
Miller Lite

#### **Import + Craft + Local (select two)**

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmunder

### W I N E

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese

**Each additional hour \$15/guest**

## PREMIUM BAR

### SPIRITS

Belvedere  
Ketel One Citroen, Ketel One Oranje  
Nolets  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
Maestro Dobel Tequila  
Johnnie Walker Black Label Scotch  
Jack Daniels Whiskey  
Maker's Mark Bourbon

### B E E R

#### **Domestic (select two)**

Bud Light  
Budweiser  
Miller Lite

#### **Import + Craft + Local (select two)**

Labatt Blue  
Corona Extra  
Fat Heads Head Hunter IPA  
Great Lakes Dortmunder

### W I N E

Lago 'Fabio Salerno Selection' Chardonnay  
Lago 'Fabio Salerno Selection' Sangiovese  
Lago 'Fabio Salerno Selection' Pinto Grigio

**Each additional hour \$15/guest**

Upgrading from Signature to Premium \$11.00 per guest  
Titos \$3.00 per guest to add-on | All Liquors \$5.00 per guest to add-on  
Add on champagne toast \$4.00 per guest | Single wine pour \$6.00 per guest  
Add on Prosecco \$36.00 per bottle | Add on bottles of wine for tables \$28.00 per bottle

\$150.00 Bartender fee. 1 Bartender per 75 guests.  
Price subject to change. 22% Service Fee 8% Tax



## ENHANCEMENTS

### MIMOSA BAR

Lago 'Fabio Salerno Selection Prosecco | \$36.00  
Add on fresh fruits and juices | \$3.95 per guest  
Add On Moet Splits | \$19.95 per guest

### BLOODY MARY BAR

Selection of spicy, savory and pickled accoutrements to pair with our Signature and Premium vodkas.  
Available to add to any Lago Custom Events bar package.

**Ketel One Vodka \$9 per guest**  
**Belvedere Vodka \$11 per guest**

### CIGAR BAR

A unique addition to any event.  
**Market price per guest**

### MANHATTAN

Add all of the necessities to make your favorite Manhattan.  
Available to add to Signature + Premium bar packages.  
**\$2 per guest**

### MARTINI

Sweet and dry Vermouth and assorted accoutrements  
**\$5 per guest**

Price subject to change. 22% Service Fee 8% Tax





# POST WEDDING BRUNCH

5% off if booked with reception | 10% off if booked with rehearsal and reception  
groups of 10 or less must order each item for your entire group

## CONTINENTAL BREAKFAST

\$10.95 per guest

Assorted muffins, pastries, whole fruit, orange juice, cranberry juice,  
gourmet regular and decaf coffee, assorted hot tea

## HOT BREAKFAST BUFFET

\$20.95 per guest

Choice of eggs, choice of potatoes, 2 meat selections, toast, sliced fruit, orange juice, cranberry juice,  
gourmet regular and decaf coffee, assorted hot tea (gluten-free bread \$2.00 per guest)

## BAGEL BAR

\$4.95 per guest

(Choose 2 flavors of cream cheese)

Assortment of bagels, plain cream cheese, strawberry cream cheese,  
honey-almond cream cheese, chive and garlic

Add-On: Sliced tomatoes, sliced English cucumbers, smashed avocado | \$1.95 per guest

Add On: Cured salmon, capers, chopped shallots, chopped hard-boiled egg | \$2.95 per guest

## THE ULTIMATE BRUNCH

\$34.95 per guest

Sliced fruit, assorted yogurt, assorted bagels with cream cheese, assorted muffins and pastries,  
smoked salmon with shallot + capers + egg, choice of egg, choice of potatoes,  
bacon, sausage, grilled vegetables, tomato + mozzarella salad, desserts,  
orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

## GRAB AND GO

\$8.95 per guest

Breakfast sandwiches | English muffin | Choose 2 | Comes with tater tots

Bacon + egg + cheddar

Egg + spring onion + cheddar

Capicola + egg + provolone

Sausage + egg + American cheese

Fresh herb + egg + Swiss cheese

Coffee and assorted hot tea \$2.50 per guest

Coffee and assorted hot tea with orange and cranberry juice \$3.50 per guest

Price subject to change. 22% Service Fee 8% Tax



# BRIDAL SUITE PACKAGE

from 8am-3:30pm | \$300 rental fee | groups of 10 or less must order each item for your entire group

## CONTINENTAL BREAKFAST

\$10.95 per guest

Assorted muffins, pastries, fresh cut fruit, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

## BAGEL BAR

\$4.95 per guest

Assorted bagels, butter, preserves, choose 2 flavors of cream cheese:  
plain cream cheese, strawberry cream cheese, honey-almond cream cheese, garlic-chive cream cheese

Add-On: Sliced tomatoes, sliced English cucumbers, smashed avocado | \$1.95 per guest

Add On: Cured salmon, capers, chopped shallots, chopped hard-boiled egg | \$2.95 per guest

## A LA CARTE

Tortilla chips | with house made guacamole + pico de gallo | \$6.95 per guest

Crudit  | fresh vegetables with herb mousseline | \$3.75 per guest

Domestic cheese | assorted cheese served with crackers | \$4.25 per guest

Parmesan and rosemary popcorn | \$2.75 per guest

Chips & dip | house made potato chips, pretzels, french onion dip | \$4.95 per guest

## COOL SANDWICH TRAY

choose two | \$8.00 per guest

Roasted Turkey | turkey + cheddar + cucumber + rosemary aioli + whole wheat bread

Veggie | cucumber + roasted red pepper hummus + whole wheat bread

Chicken Caesar Wrap | grilled chicken + romaine + caesar dressing + shaved parmesan

## HALF DAY BEVERAGE STATION

\$3.95 per guest

Soda, water, gourmet regular and decaf coffee, assorted hot teas

## FULL DAY BEVERAGE STATION

\$6.95 per guest

Soda, water, gourmet regular and decaf coffee, assorted hot teas

## MIMOSA BAR

Lago 'Fabio Salerno Selection Prosecco | \$36.00 per bottle

Add on fresh fruits and juices | \$3.95 per guest

Add On Moet Splits | \$19.95 per guest

Price subject to change. 22% Service Fee 8% Tax