

# 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.

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 \$5,000

up to 400 guests with additional tents

additional rental fees may apply

## EY LOBBY

up to 230 guests

rental fee of \$3,500

## PENTHOUSE

up to 100 guests (cocktail style) up to 200 guests (ceremony)

rental fee of \$1,000

## BRIDAL SUITE

room set-up and 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

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

When hosting a ceremony only, it must completely conclude no later than 1:30PM.

If ceremony and reception are both hosted on-site we offer a \$500 discount on the ceremony cost

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.





# OFF PEAK

January - March  
*(Does not apply to Holidays)*  
 \$64.95

## 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

## APPETIZERS + 2 COURSE DINNER

4 HOUR BAR



Signature Bar (refer to page 7 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  
 romaine, parmesan and parmesan crisp  
 Chopped Salad  
 tomatoes, cucumbers, haved red onion and white balsamic dressing  
 Greek Salad  
 cucumbers, olives, feta and 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  
 options available (refer to page 5)

(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

# EAST BANK PACKAGE

\$99.95

## 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, 9 up lights, champagne toast, tiered cake from Wild Flour

## APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 7 for list of items included)

APPETIZERS

choose 2

- Grilled Chicken Satay with Pesto
- Artichoke and Boursin Bites
- Vegetable Spring Rolls
- Mini Crab Cakes
- Mushroom Risotto Balls
- Shrimp and Sweet Corn Fritters
- Fig and Goat Cheese Crostini
- Grilled Jerk Shrimp
- Bacon Wrapped Scallops
- Sausage Stuffed Mushrooms
- Tuna Poke on Crostini
- Mediterranean Lamb Lollipops
- Beef Wellington
- Bacon Wrapped Chorizo Stuffed Dates

CHILLED  
STATIONED  
APPETIZER

choose 1

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

SALAD

choose 1

- Classic Caesar romaine, parmesan and parmesan crisp
- Chopped Salad
- tomatoes, cucumbers, haved red onion and white balsamic dressing
- Greek Salad
- cucumbers, olives, feta and balsamic oil and herb dressing
- Nuts & Berries Salad
- spring mix, berries, nuts, goat cheese and vanilla vinaigrette
- Gorgonzola
- romaine, pancetta, chopped egg, diced onion and 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 options available (refer to page 5)
- (Filet 4oz add \$10 per person, 8oz add \$20 per person)

**Starch • Choose 1**

- Boursin or Garlic Mashed Potatoes
- Crushed Red Skins
- Quinoa with Vegetables
- Israeli couscous + zucchini + squash + herbs

**Vegetables • Choose 1**

- Broccolini
- Asparagus
- Green Beans
- Brussels Sprouts
- Roasted Summer/Winter Squash
- Garlic Roasted Broccoli
- Glazed Roasted Carrots

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

# VEGETARIAN MENU OPTIONS

ALL ENTRÉES ARE VEGAN AND GLUTEN FREE

## RATATOUILLE

roasted red pepper coulis, polenta cake, arugula salad

## ZUCCHINI NOODLE PRIMAVERA

carrots, broccoli, cherry tomatoes, aglio e olio

## STUFFED BELL PEPPER

brown rice, black beans, corn, vegan cheese, pico de gallo

## MUSHROOM BOURGUIGNON

carrot, onion, celery, red wine braise, soft polenta

## CAULIFLOWER CURRY

carrots, potatoes, lentils, rice pilaf



# LATE NIGHT FOOD

## PIZZAS

\$24.95 each

Assorted ½ Sheet Pizzas (15-20 slices)  
Lago, Cheese, Pepperoni, Vegetable

## SALERNO FAMILY MEATBALLS

\$3.95 per meatball

## PASTA

\$4.95 per guest

marinara or parmesan cream

## SOFT PRETZELS

\$5.95 per guest

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 cheeseburger on sesame brioche with lettuce and pickle, eggplant parmesan on brioche,  
meatball with banana pepper and provolone on pretzel bun,  
buffalo chicken with lettuce, celery, blue cheese on brioche bun, pulled pork with grain mustard on pretzel bun

## TATER TOT BAR

\$8.95 per guest

cheddar cheese sauce, goat cheese, bacon, caramelized onion, scallion

## 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 Gin
- Captain Morgan White Rum
- Captain Morgan Spiced Rum
- Olmecca Altos Plata Tequila
- Johnnie Walker Red Label Scotch
- Jack Daniels Whiskey
- Bulleit Bourbon

BEER

**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

WINE

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

**Each additional hour \$15.00 per guest**

PREMIUM BAR

SPIRITS

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

BEER

**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

WINE

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

**Each additional hour \$13.00 per guest**

Upgrading from Signature to Premium \$13.00 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 \$11.00 per guest per hour**  
**Belvedere Vodka \$14.00 per guest per hour**  
If adding to an existing bar \$5.00 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  
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 items chosen 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

Assortment of bagels

Choose 2 of the following cream cheese flavors: plain, strawberry, honey-almond, 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 and egg, choice of eggs, 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 Sandwich on English Muffin | Served with Tater Tots

Choose 2

egg, bacon and cheddar

egg, spring onion and cheddar

egg, capicola and provolone

egg, sausage and american cheese

egg, fresh herb and 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 items chosen 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

Assortment of bagels

Choose 2 of the following cream cheese flavors: plain, strawberry, honey-almond, 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

## A LA CARTE

Chips and Salsa | house made guacamole, pico de gallo, tortilla chips | \$6.95 per guest

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

Domestic Cheese | assorted cheese, 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 2 | \$8.00 per guest

Roasted Turkey | turkey, cheddar, cucumber, rosemary aioli on whole wheat bread

Veggie | cucumber and roasted red pepper hummus on whole wheat bread

Chicken Caesar Wrap | grilled chicken, romaine, caesar dressing and 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