

Wedding Packages

Durham Region's Waterfront Venue, is now available for the most important celebration of your life.

This gorgeous New England style wedding venue, boasts the most romantic sunsets in a truly elegant setting, situated on the shores of Lake Ontario.

An outdoor ceremony overlooking the graceful swans & majestic yachts of Frenchman's Bay, an elegant outdoor wedding on our newly renovated Terrace Patio, an indoor ceremony in our upstairs Terrace Room, beautiful dining in our Main Floor Hall surrounded by panoramic views of the bay, then back upstairs for your evening reception, to obtain your photographer's dream lighting of sunset photos starring you, the bride and the groom, all while stargazing on the Terrace & sipping champagne, are all possible at The Lake House.

Choose from our all-inclusive packages or customize your own culinary cuisine, using only the freshest ingredients. Our high standards of excellence and professionalism are our trademark....

Inclusive Wedding Packages

In your Inclusive Wedding Package all the basics are included: White Look Linen, Formal Table Settings & Professional Uniformed Serving Staff. To compliment the evening, Freshly Brewed Coffee & Tea & a selection of Delicious Pastries awaits you on your Late-Night Sweet Table.

Package #1

Mixed Salad Greens with Balsamic Vinaigrette
Grilled Lemon Basil Breast of Chicken
Roasted Herb Potatoes
Fresh Sautéed Green Bean Almondine
Fresh Sautéed Baby Carrots
Assorted Market Breads & Rolls
New York Style Cheesecake
Freshly Brewed Coffee & Tea
\$73.50 Per Person

Package #2

Traditional Wedding Soup
Hydroponic Lettuce & Fresh Herb Salad
Stuffed Loin of Pork
Rice Pilaf with Shitake Mushrooms
Medley of Seasonal Vegetables
Assorted Market Breads & Samp; Rolls
Warm Apple Blossom
Freshly Brewed Coffee & Tea
\$73.75 Per Person

The Lake House Deluxe Wedding Packages

Elegance awaits your guests upon arrival. Enjoy the Breathtaking View from our Licensed Patio, while sampling a variety of our Classic Hot & Cold Hors d'Oeuvres.

Included in this package, are White Look Linens, Formal Table Settings & Professional Uniformed Serving Staff. To compliment your evening, a Delectable Upgraded Sweet Table including Chocolate Dipped Strawberries,

Assorted Pastries, Fresh Fruit & Coffee & Tea Service.

Package #3

Red & White Wine with Customized Lake House Labeling

Ravioli with Blush Sauce

Spring Garden Salad with Apple Cider Vinaigrette

Stuffed Boneless Breast of Chicken

Potato Croquette

Grilled California Vegetables

Baguette & Flat Breads with Balsamic & Dlive Oil

Ice Cream Crepe with Strawberry Coulis

Freshly Brewed Coffee & Tea

\$94.50 Per Person

Package #4

Red & White Wine
Sweet Potato & Pear Soup
Kale & Caesar Salad
Beef Tenderloin with Cognac Peppercorn Sauce
Garlic Mashed Potatoes
Sautéed Zucchini with Red Peppers
Baguette & Flat Breads with Balsamic & Olive Oil
New York Style Cheesecake
Freshly Brewed Coffee & Tea
\$106.75 Per Person

Inclusive Buffet Wedding Packages

In your Inclusive Wedding Package, all the basics are included: White Look Linen, Formal Table Settings & Professional Uniformed Serving Staff. To compliment the evening, Freshly Brewed Coffee & Tea and a selection of Delicious Pastries, awaits you on your Late-Night Sweet Table.

Package #5

Classic Caesar Salad
Tomato & Cucumber Vinaigrette
Roasted Striploin
To Be Carved by Chef
Creamy Horseradish & Gravy
Roasted Herb Potatoes
Fresh Sautéed Carrots Batons
Green Beans Almandine
Assorted Market Breads & Rolls
Tartufo Royale (Chocolate with Raspberry Sorbet)
Freshly Brewed Coffee & Tea
\$83.50 Per Person

<u>Package #6</u>

Dijon Chicken with White Wine & Tarragon
Penne alla Vodka
California Mixed Salad Greens
Thai Vegetable Salad
Parisian Potatoes
Broccoli Florets & Rainbow Peppers
Assorted Market Breads & Rolls
Chocolate Tartufo
Freshly Brewed Coffee & Tea
\$80.50 Per Person

Deluxe Buffet Wedding Packages

Elegance awaits your guests upon arrival. Enjoy the Breathtaking View from our Licensed Patio, while sampling a variety of our Classic Hot & Cold Hors d'Oeuvres. Included in this package, are White Look Linens, Formal Table Settings & Camp; Professional Uniformed Serving Staff. To compliment your evening, a Delectable Upgraded Sweet Table including Chocolate Dipped Strawberries, Assorted Pastries, Fresh Fruit, Coffee & Tea Service.

Package #7

Red & White Wine with Customized Lake House Labeling
Hydroponics Mixed Greens with Orange Poppy seed Dressing
Oriental Noodle Salad
Breast of Chicken Florentine
Fresh Atlantic Grilled Salmon Fillet
Almond Potato Croquettes
Grilled Seasonal Vegetables
Assorted Market Breads & Rolls

Authentic Italian Tiramisu Freshly Brewed Coffee & Tea

\$94.50 Per Person

<u>Package #8</u>

Red & White Wine with Customized Lake House Labeling
Hydroponic Mixed Greens with Balsamic Vinaigrette
Tomato, Cucumber & Bocconcini Salad
Chef Carved Beef Tenderloin with Béarnaise Sauce
Fresh Atlantic Grilled Maple Salmon Fillet
Roasted Fanned Potatoes
Fresh Asparagus & Bell Peppers
Assorted Market Breads & Rolls
Vanilla Caramel Cluster
Freshly Brewed Coffee & Tea

\$106.75 Per Person

Cocktail Wedding Reception

Butler Passed Hot & Cold Hors d'oeuvres

Chicken Satay's with Szechuan Sauce
Louisiana Crab Cakes
Vegetable Spring Rolls
Bacon Wrapped Scallops
Bocconcini & Cherry Tomato Skewer
Croustade Cups with Smoked Salmon & Eamp; Cream Cheese
Thai Vegetable Rolls with Sweet Chili Sauce
Lotus Wonton Cups with Thai Chicken
Mini Bruschetta
Or choose from our complete list available upon request

Sweet Table

Fresh Fruit Display
Assorted Small Pastries
Freshly Brewed Coffee & Tea Service

8 Hors d'oeuvres per Person \$ 57.95 per person

10 Hors d'oeuvres per Person \$ 64.95 per person

Beverage Service Menu

All Inclusive Bar Service

Domestic Beer

Premium Draft Beer.

Bar Liquor, Red & White Wine, Bloody Caesars, Screwdrivers,

Soft Drinks, Juices & Garnish

Smart Serve Bartenders

\$38.00 Per Person Four Consecutive Hours

(No Additional Bartending Fee)

Minimum 50 Guests

All Inclusive Soft Bar

\$15.95 per Person

Host Consumption Bar

loz House Bar Shots \$7.50

Rum, Rye, Vodka, Scotch & Gin Cocktails \$9.50

341mL Bottled Domestic Beer \$7.50

Blue, Budweiser, Canadian, Coors Light

511mL Premium Draft Beer \$9.75

330mL Imported Beer

Heineken, Corona \$8.95

142mL House Wine by the Glass \$7.95

750mL House Wine Bottle \$38.00

Soft Drinks \$3.95

Smart Serve Bartending Fee Applicable for Consumption or Cash Bar \$395.00

Beverage prices subject to change without notice

The Lake House List of Hors d'oeuvres

Chicken Tenders Tempura with Sweet Plum Sauce
Stuffed Mushroom Caps with Herbs &
Truffle Oils

Crab Cakes with Louisiana Hot Sauce Grilled Cajun or Garlic Shrimp Coconut Shrimp

French Style Chicken in Puff Pastry
Assorted Quiche Tartlets

Vegetable Spring Rolls with Black Bean Puree Chicken Satays with Szechuan Sauce Spanakopitas (spinach & feta in phyllo)

Assorted Mini Pizzas

Mini Bruschetta

Beef Satay with Peanut Sauce

Curried Vegetable Samosas

Lotus Wonton Cups with Thai Chicken Bacon Wrapped Scallops

Gorgonzola Bites drizzled with Balsamic Vinegar

Gougere Puffs with Porcini Mushrooms

Sweet & Sour or BBQ Meatballs

Croustade Cups with Smoked Salmon & Cream Cheese

Cucumber Rounds with Herb Cream Cheese

Stuffed Devilled Eggs

Prosciutto & Melon Skewer

Thai Vegetable Rolls with Sweet Chili Sauce

Antipasto Skewers with Salami, Green Olive, Bocconcini & Roasted Red Pepper

Imported & Canadian Cheeses with Gourmet Crackers

Pumpernickel Bread with Spinach Dip

Spinach & Artichoke Dip with Mini Pita

Avocado Toast Bites

Bocconcini & Cherry Tomato Skewer with Fresh Basil drizzled with Balsamic Vinegar

Possible Upgrades and Customization Options Available