

# 2026 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
\$76.50 Per Person

#### <u>Package #2</u>

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
\$76,75 Per Person

# Lake House 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: 2 Bottles of Red & White Wine with our Customized Lake House Labeling per Table OR 2 Bottles of Refreshing, Sparkling Non-Alcoholic Cider, Fresh, Crisp, White 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 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 & Olive Oil Ice Cream Crepe with Strawberry Coulis Freshly Brewed Coffee & Tea \$94.50 Per Person

#### Package #4

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 \$116.75 Per Person

In your Inclusive Wedding Package, all the basics are included: Fresh, Crisp, White 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 \$96.50 Per Person

#### Package #6

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

\$85.50 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: 2 Bottles of Wine with our Customized Lake House Labeling per Table OR 2 Bottles Refreshing Sparkling Non-Alcoholic Cider, Fresh, Crisp, White 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 #7

Hydroponics Mixed Greens with Orange Poppy seed Dressing

Oriental Noodle Salad

Breast of Chicken Florentine

Fresh Atlantic Grilled Salmon Fillet

Potato Croquettes

Grilled Seasonal Vegetables

Assorted Market Breads & Rolls

Authentic Italian Tiramisu

Freshly Brewed Coffee & Tea

\$104.50 Per Person

### Package #8

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
\$116.75 Per Person

### Cocktail Wedding Reception

### Hot & Cold Hors d'Oeuvres

Louisiana Crab Cakes

Mini Bruschetta

Coconut Shrimp

Bacon Wrapped Scallops

Raspberry & Brie on a Crostini with Honey Drizzle

Croustade Cups with Smoked Salmon & Cream Cheese

Stuffed Mushroom Caps with Herbs & Truffle Oils

Bocconcini & Cherry Tomato Skewer with Fresh Basil drizzled with Balsamic Vinegar
Or choose from our complete list...

### Late Night Sweet Table

Fresh Fruit Display Assorted Small Pastries Coffee & Tea Service

8 HORS D'OEUVRES PER PERSON \$ 59.95 per person

10 HORS D'OEUVRES PER PERSON \$ 66.95 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
Bartending Fee Included

All Inclusive Soft Bar \$15.95 per Person

#### Host Consumption Bar

1 oz House Bar Shots with Soft Drink Mix \$7.50 Rum, Rye, Vodka, Scotch & Gin 1 oz House Bar Shots Cocktails with Juice Mix \$9.95

341mL Bottled Domestic Beer \$7.50

(Blue, Budweiser, Canadian, Coors Light)

511mL Premium Draft Beer \$ 9.75

(Steam Whistle, Muskoka Detour, Muskoka Lager, Muskoka Tread Lightly)

330 mL Imported Beer \$8.95

Heineken, Corona

142mL House Wine by the Glass \$7.95

750 mL 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

### Wedding Menu Add-Ons

Antipasto Platter per Table \$85.00

Shrimp Skewer add on to Plated Dinner \$ 9.95 per Person

Chocolate Fountain \$7.95 per Person with Inclusive Menu

Poutine \$ 6.95 per Person

Mini Cheeseburger Sliders \$6.95 per Person

Mini Hamburger Sliders \$5.95 per Person

Chocolate Fountain \$5.95 per Person with Deluxe Menu

Belgium Waffle Station \$5.95 per Person

Ice Cream Sundae Bar \$5.95 per Person

Gourmet Pizza \$5.95 per Person

Sausage/Hotdogs per Person \$5.95 per Person

Grilled Cheese \$4.95 per Person

French Fries \$4.75 per Person

Chicken Wings \$2.75 each

Possible Upgrades and Customization Options Available