

LAKEHOUSE WEDDING PACKAGE 2020

VENUE

Lakehouse is available for rent between October 13th, 2019 and April 30th, 2020 and then again from October 13th, 2020 to April 30th, 2021. All wedding rentals beginning at 11am and end at 2am with the capacity to host up to 80.

Please note: Due to the nature of Lakehouse as a business and venue, the Lakehouse Lounge and Coffee Shop is open from 9am to 11am the morning of your event to allow yourself and your guests to eat breakfast, as options within the townsite are limited during off-season. Following 11am, please allow us one hour to set-up tables, chairs and do a proper cleaning before decorating. Due to this small time window, we recommend you hire a professional decorator.

Venue Fee 3000.00

HOTEL ROOMS

In order to ensure peace of mind for you and your guests, all fifteen newly renovated rooms are required to be booked for the night of your event. At the time of booking, a room block will be created under your name and your guests can call to reserve their individual room. We ask that all guests call to confirm their reservation a minimum of one month prior to the event date. A 30% deposit is required to secure the room booking. All fifteen rooms must be confirmed two weeks (14 days) prior to the event date. In the event of a vacant or unconfirmed room, the amount owing will be charged on the final invoice.

If additional accomodation is needed, our sister property, Arrowhead Resort is a one minute walk down the street.

Lakehouse guests receive a special room rate of \$189.00 plus taxes on each night of their stay. Our wedding room rates only apply to Lakehouse hotel rooms.

Check out our website for pictures and more information on room styles: staylakehouse.ca and stayarrowhead.ca.

LAKEHOUSE ROOM STYLES

One Queen Suite - Upper Floor	4
One Queen Suite - Main Floor	5
Two Queen Studio - Upper Floor	5
One King Studio - Upper Floor	1

MENU

APPETIZERS

One portion of an appetizer equals 3 pieces. Minimum order of 10 portions per appetizer required.

Spanakopita	12.60
Bruschetta	12.60
Teriyaki Beef Skewers	12.60
Crab and Cream Cheese Wontons	12.60
Chicken Satay	12.60
Caprese Skewers	12.60
Assorted Breads and Oils	12.60
Baked Brie in Phyllo and Tomato Jam	12.60

PLATED DINNERS

Plated pricing includes one protien, one salad (may substitute for soup if desired), one starch, one vegetable, one dessert and dinner rolls. Minimum order of 30 plates. Menu may also be served buffet-style.

Pesto Chicken - light, creamy pesto sauce with olives and sundried tomatoes	
Pork Ribs - Manitoba honey BBQ glazed	47.25
Baron of Beef - served with a red wine demi glace, mushrooms and au jus	47.25
Nana's Classic Lasagna - with ground Italian sausage and four cheeses	47.25
Herb Roasted Chicken - served with a white wine mushroom sauce	47.25
Stuffed Portabella Mushrooms- with roasted vegetables and a balsamic	
reduction	47.25

If you would like to make a modification to our menu, please contact us. A service fee may apply to specialty meals.

STARCH
Whipped Garlic Potatos
Herb Roasted Baby Potatoes
Baked Potatoes
Perogies
Wild Rice Pilaf
VEGETABLE
Dill and Honey Carrots
Classic Roasted Root - carrot, beet and parsnip
Roasted Medley -zucchini, asparagus, red onion and broccoli
Cabbage Rolls
SALAD
Artisan Greens - cucumber, sunflower seeds, cherry tomato, feta cheese with herbed balsamic dressing
Greek - green peppers, cucumbers, tomatoes, red onion, feta and homemade red wine Greek dressing
Caesar - classic style with bacon optional
Quinoa - roasted chilled root vegetables, kale, feta cheese and balsamic
Spinach - strawberries, almonds, red onion and creamy poppyseed dressing
SOUP
Tomato Pesto
Potato Leek
Borscht
Hearty Mexican Style
Creamy Mushroom
Bacon and Corn Chowder

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DESSERT

Seasonal Crumble

Assorted Pies

Cheesecake

Lemon Squares

Black Forrest Cake

Carrot Cake

LATE LUNCH

Priced per person.

Assorted Flat Breads	16.00
Pulled Pork Tacos	18.00
Beef Sliders	20.00
Manitoba Social Platter	19.00
Italian Antipasto	25.00
Ice Cream Sundae Bar	12.00
Vegetables and Dip	6.00
Chips, Pretzels and Popcorn	6.00

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BAR SERVICE

WINE LIST

Wine list is subject to change based on availability.

Folonari Pinot Grigio - white	32.00
Villa Maria Private Bin Sauvignon Blanc - white	40.00
Sangre De Toro Garnacha - red	32.00
H3 Cabernet Sauvignon - red	44.00
Bolla Prosecco - sparkling	37.00

BAR

Every bar is equiped with a large selection of hard liquors, domestic beers and coolers.

Cash Bar 6.50	Host Bar	5.80
	Cash Bar	6.50

CORKAGE

This fee applies to all bottles of wine that are not ordered through Lakehouse. If you would like to bring in your own wine in, please inquire. This is fee subject to taxes and gratuities.

Corkage Fee 30.00