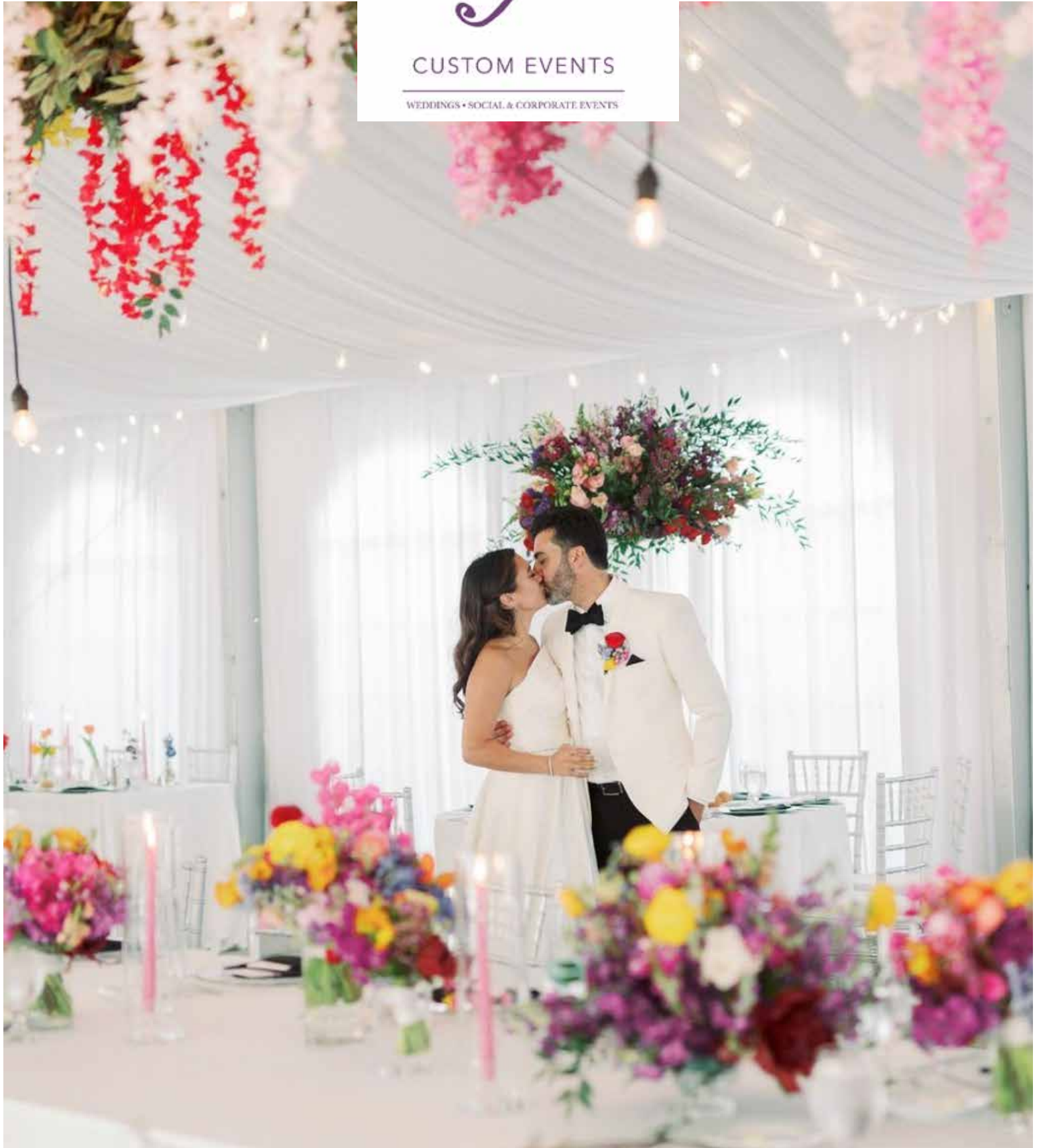


Lago

CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



Ceremonies

PENTHOUSE

Ceremony \$2,500 space rental

VERANDA / BALLROOM

Ceremony \$1,500 space rental

CEREMONY SETUP

\$2,000

If hosting your reception with us \$500 off rental space and setup

Up to 150 White Folding Chairs, 25' White Runner, Riser
Speaker and a Microphone, Water Station



Off Peak

NOVEMBER - APRIL

(Does not apply to Holidays)

\$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

4 Hour Bar

SIGNATURE BAR

(refer to page 7 for list of items included)

Appetizers

- choose 2 -

Traditional, Crispy Chicken, or Marmalade Deviled Eggs
Artichoke and Boursin Voulevant
Caramelized Onion and Goat Cheese Tart
Chilled Jerk Shrimp
Crispy Pimento Cheese Arancini with Marinara Aioli
Grilled Chicken Satay with Peanut Sauce
Ricotta, Cucumber, Mint on Baguette
Baby Sweet Peppers stuffed with Pimento Cheese
Chicken Waldorf on a Crostini

Salad

- choose 1 -

CAESAR Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing
CHOPPED Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette
GREEK Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

Entrees

PROTEIN | CHOOSE 1

upgrade to an additional entrée from list for \$5 per guest

Airline Chicken Breast
Salmon
Short Rib
Add On Filet Mignon MKT

STARCH | CHOOSE 1

Boursin Mashed Potatoes
Crushed Red Skins

VEGETABLES | CHOOSE 1

Asparagus
Green Beans

**Vegetarian and Gluten Free options available (refer to page 6)*

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



East Bank

\$144.95

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

EAST BANK AMENITIES

Complimentary Hotel Room for Bride and Groom The Night of The Wedding, 5 High Tops, Champagne Toast, Tiered Cake From Wild Flour

5 Hour Bar

SIGNATURE BAR

(refer to page 7 for list of items included)

Appetizers

- choose 2 -

Baby Swiss and Spinach Stuffed Mushrooms
Prosciutto Wrapped Midori Compressed Honeydew
Beef Satay with Chimichurri
Shrimp and Sweet Corn Fritter
Salerno Family Meatball
Chicken and Waffle Lollipop
Coconut Shrimp with Rum Butter Sauce

Chilled Stationed Appetizer

- choose 1 -

CHARCUTERIE

Cured Italian Meats, Assorted Domestic And Imported Cheeses,
Pickled Vegetables, Olives, Whole Grain Mustard, Fig Jam,
Crostini, Crackers

TAPAS DISPLAY

Traditional, Roasted Red Pepper and Pesto Hummus, Tabouli,
Babaganouch, Marinated Vegetables, Feta with Olive Oil
and Red Pepper Flakes, Pita, Lavash

Salad

- choose 1 -

CAESAR Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing

CHOPPED Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette

GREEK Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

NUTS AND BERRIES Mixed Greens, Berries, Nuts, Goat Cheese, Brown Sugar Vinaigrette

CHEF SEASONAL

Entrees

Duet entree option or choose 2 single entrees

PROTEIN

Chicken
Porchetta
Short Rib
Sirloin Filet
Salmon
Cod
Shrimp Scampi Style

Add Ons (MKT)

Filet Mignon
Scallops
Lamb

*Vegetarian and Gluten Free options included (refer to page 6)

Starch

- choose 1 -

Boursin Mashed Potatoes
Roasted Fingerling Potatoes
Fennel Gratin
Parmesan Polenta
Potato Gratin

Vegetables

- choose 1 -

Broccolini
Asparagus
Green Beans
Brussels Sprouts
Roasted Heirloom Carrots

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

Shoreway

\$174.95

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

SHOREWAY AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, 10 high tops, select chivari chairs, champagne toast, tiered cake from Wild Flour, amily style mini pastries, late night food, Tito's Vodka, clear votives, solid colored napkins, custom neon sign, complimentary prefix dinner on one year anniversary

5 Hour Bar

PREMIUM BAR

SIGNATURE COCKTAIL WITH KETEL ONE BOTANICAL

(refer to page 7 for list of items included)

Appetizers

- choose 3 -

Baby Swiss and Spinach Stuffed Mushrooms
Prosciutto Wrapped Midori Compressed Honeydew
Beef Satay with Chimichurri
Shrimp and Sweet Corn Fritter
Salerno Family Meatball
Chicken and Waffle Lollipop
Coconut Shrimp with Rum Butter Sauce
Crispy Pork Belly with Kraut, Arugula, Balsamic Vinaigrette on Crostini
Sesame Rare Seared Tuna on Fried Wonton With Ginger Thai Vinaigrette
Mini Beef Wellington
Lamb Lollipop with Chimichurri

Chilled Stationed Appetizer

- choose 1 -

ANTIPASTO

SHRIMP COCKTAIL DISPLAY

CHILLED BEEF TENDERLOIN

Thin Sliced Tenderloin, Caramelized Onions, Horseradish Cream, Blistered Tomatoes, Marinated Mushrooms, Focaccia Bread

Salad

- choose 1 -

CAESAR Romaine, Kale, Pancetta Crouton, Tomato, Parmesan, Toasted Bread Crumb, Classic Caesar Dressing

CHOPPED Romaine, Radicchio, Pepperoncini, Cucumber, Roasted Red Pepper, Red Onion, Pecorino, Barolo Vinaigrette

GREEK Mixed Greens, Cucumber, Olives, Feta, Balsamic Vinaigrette

NUTS AND BERRIES Mixed Greens, Berries, Nuts, Goat Cheese, Brown Sugar Vinaigrette

CHEF SEASONAL

Entrees

Duet entree options or choose 2 single entrees

PROTEIN

Chicken
Porchetta
Short Rib
Marinated Hanger Steak
Sirloin Filet
Salmon
Cod
Shrimp Scampi Style

Add Ons (MKT)

Halibut
Filet Mignon
Bison
Scallops
Lamb

*Vegetarian and Gluten Free options included (refer to page 6)

Starch

- choose 1 -

Boursin Mashed Potatoes
Roasted Fingerling Potatoes
Fennel Gratin
Parmesan Polenta
Potato Gratin

Vegetables

- choose 1 -

Broccolini
Asparagus
Green Beans
Brussels Sprouts
Roasted Heirloom Carrots

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

Vegetarian Menu Options

V = Vegan or Can Be Vegan

Appetizers

- Vegan Spring Roll \$5
- Primavera Vegetables in Cucumber Cup \$5 **(V)**
- Red and Gold Beet Tartar on Crostini \$6
- Grilled Vegetable Skewer \$5 **(V)**
- Burrata and Tomato with Pesto Candied Lemon Rind \$8
- Gazpacho with Fresh Chopped Vegetables \$8 **(V)**
- Smoke Edamame Hummus \$5 **(V)**

Entrées \$27

RATATOUILLE (V)

Roasted Red Pepper Coulis, Polenta Cake, Arugula Salad

ZUCCHINI NOODLE PRIMAVERA (V)

Zucchini Noodles, Roasted Vegetables, Marinara, Parmesan Cheese

EGGPLANT PARMESAN

Panko Breaded Eggplant, Provolone, Pasta With Marinara

VEGAN WELLINGTON (V)

House Made Vegetable Filling Wrapped In Vegan Puff Pastry

STUFFED ZUCCHINI (V)

Fresh Herb Couscous And Soubisse



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

Signature Bar

SPIRITS

Ketel One, Ketel One Citroen, Ketel One Oranje
Kettle One Botanicals
Tanqueray Gin
Hornitos Reposado Tequila
Johnnie Walker Red Label Scotch
Jack Daniels Whiskey
Maker's Mark Bourbon
Bacardi Superior
Bacardi Spiced

BEER

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite
Corona
Michelob Ultra

IMPORT + CRAFT + LOCAL (SELECT TWO)

Fat Heads Head Hunter IPA
Fat Heads Bumble Berry
Great Lakes Dortmunder
Great Lakes Hazecraft
Great Lakes Edmund Fitzgerald Porter
Saucey Brew Works Hefeweizen

UPGRADES (BY THE CASE OF 24)

High Noon Pineapple \$156
High Noon Peach \$156

WINE

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Red Blend

Each additional hour \$15.00 per guest

Premium Bar

SPIRITS

Belvedere Vodka, Belvedere Organics Vodka
Nolets Gin
Tres Generaciones Plata Tequila
Tres Generaciones Reposado Tequila
Bacardi Superior
Bacardi Spiced
Johnnie Walker Black Scotch
Jack Daniels
Basil Hayden Whiskey
Knob Creek Bourbon
Hennessy VS

BEER

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite
Corona
Michelob Ultra

IMPORT + CRAFT + LOCAL (SELECT TWO)

Fat Heads Head Hunter IPA
Fat Heads Bumble Berry
Great Lakes Dortmunder
Great Lakes Hazecraft
Great Lakes Edmund Fitzgerald Porter
Saucey Brew Works Hefeweizen

UPGRADES (BY THE CASE OF 24)

High Noon Pineapple \$156
High Noon Peach \$156

WINE

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Red Blend
Lago 'Fabio Salerno Selection' Prosecco

Each additional hour \$18.00 per guest

Add On Champagne Toast \$5.00 Per Guest

*Single Wine Pour \$9.00 Per Guest | Includes One Wine Pour of White or Red with Dinner
(Salerno Wines Only, or Menu Price for Upgraded Wines)*

Add on Prosecco \$52.00 Per Bottle

\$150.00 BARTENDER FEE. 1 BARTENDER PER 75 GUESTS.

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

Beverage Add Ons

INDIVIDUAL BOTTLES

Belvedere \$170

Tito's \$150

Haku \$140

Nolet's \$140

Hendrick's \$150

Makers Private Select \$300

Bookers \$360

Woodford Reserve \$190

Suntory Ao \$280

Angel's Envy \$240

Angel's Envy Rye \$340

Johnnie Walker Blue \$460

Glenmorangie 10 Year \$160

Glenmorangie 18 Year \$390

Casaminos Blanco \$210

Casamigos Reposado \$240

Casamigos Anejo \$260

Don Julio Reposado \$285

Clase Azul Reposado \$240

Don Julio 1942 \$560

Ron Zacapa 23 \$165

Bacardi 8yr \$140



Beverage Add Ons

INCLUDED COCKTAILS

CLASSIC PALOMA

Hornitos Resposado Tequila, Grapefruit Juice, Lime, Club Soda

TEQUILA SUNRISE

Hornitos Resposado Tequila, Orange Juice, Grenadine

MADRAS

Ketel One Vodka, Orange Juice, Cranberry Juice

BAY BREEZE

Ketel One Vodka, Pineapple Juice, Cranberry Juice

CAPE CODDLER

Ketel One Vodka, Cranberry Juice

TRADITIONAL RANCH WATER

Tequila, Lime, Water

CUBA LIBRE

Bacardi Superior Rum, Coke

RUM PUNCH

Bacardi Spiced Rum, Cranberry Juice, Pineapple Juice, Grenadine

BOTANICAL SEA BREEZE

Ketel One Botanical Grapefruit and Rose, Grapefruit Juice, Cranberry Juice

CUSTOM COCKTAILS | \$4 PER GUEST

APEROL SPRITZ

Aperol, Orange Juice, House Prosecco

LAGO LIMONCELLO SPRITZ

Limoncello, Fresh Lemon Juice, House Prosecco

SPECIALTY MARGARITAS

Blood Orange, Strawberry, Prickly Pear, Raspberry, Pomegranate

WHITE PEACH BELLINI

Peach Puree, Peach Schnapps, House Prosecco

KYRE ROYAL

House Sparkling, Giffard's Creme De Cassis

SEASONAL SANGRIA

White, Rose or Red, All Feature Ketel One Botanicals

CUSTOM COCKTAILS | \$6 PER GUEST

STRAWBERRY HABANERO MARGARITA

Habaneri Infused Hornitos Resposado Tequila, Strawberry Puree, Lemon Juice, Lime Juice, Agave Nectar

NEGRONI

Tanqueray Gin, Antica Formula Sweet Vermouth, Campari

APPLE MULE

Apple Cinnamon Infused Ketel One Vodka, Apple Cider/Juice, Ginger Beer, Lime Juice

SPICY KIWI MARGARITA

Habaneri Infused Hornitos Resposado Tequila, Kiwi Puree, Lemon Juice, Lime Juice, Agave Nectar

GIN SMASH

Nolet's Gin, Cucumber, Lime Juice, White Grape Juice

MATCHA GRAPEFRUIT HIGHBALL

Suntory Toki Whiskey, Matcha Grapefruit Tea, Sparkling Water

CLASSIC COLADA

Bacardi Spiced Rum, Bacardi 4, Coconut Cream, Pineapple Juice, Lime Juice

Enhancements

FROM THE KITCHEN

CAVIAR STATION

Selection of Caviar \$MKT

Egg White, Egg Yolk, Creme Fraiche, Chive, Potato Blini

SORA SUSHI STATION

Assorted Sushi, Edamame, Gyoza

\$18 Per Person

Live Rolling Station | \$200 Chef Fee for 1 Hour of Service

PRIME RIB CARVING STATION

Au Jus, Slider Buns, Horseradish Creme Fraiche

\$28 Per Person

\$200 Chef Fee for 1 Hour of Service

CHILLED BEEF TENDERLOIN

Thin Sliced Tenderloin, Caramelized Onions, Horseradish Cream, Blistered Tomatoes,
Marinated Mushrooms, Focaccia Bread

\$30 Per Guest

ENGAGING ENHANCEMENTS

HAND ROLLED CIGAR BAR

3 Hours and 30 Hand Rolled Cigars \$520

3 Hours and 50 Hand Rolled Cigars \$690

2 Hours and 75 Hand Rolled Cigars, Decorated Display, Custom Labels, Individual Take Home Bags \$920.00

All Come with Pre Rolled Cigars for Purchase

MANHATTAN / OLD FASHIONED

Manhattan/Old Fashioned Cart \$270

Additional Bartender for 2 hours

Luxardo Cherries, Oranges, Raw Sugar Cubes, Sweet Vermouth, Bitters

Brands Outside of the Packages Available for Purchase

ESPRESSO / CHAI TEA MARTINI CART

\$295

Additional Bartender for 2 Hours

Espresso Infused Kettel One, Chai Infused Kettle One, Baileys Irish Cream, Iced Coffee, Coffee Liqueur



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

Late Night Food

PIZZA

\$32.00 each

1/2 Sheet Pizzas

Cheese, Pepperoni, Vegetable, Lago

SLIDER BAR

\$18.00 | up to 3 varieties

Cheeseburger with Pickle, Fried Chicken with Pimento Cheese Spread,
Meatball with Banana Peppers and Provolone, Turkey BLT, Pulled Pork with Slaw

Add on \$5

Lobster BLT

Brisket, Caramelized Onions, Horseradish Cream

CHICKEN TENDER STATION

\$18.00

Traditional, Buffalo, BBQ, Tater Tots, Celery, Creamy Peppercorn, Ketchup, Blue Cheese

BREAKFAST STATION

\$18.00

Donuts, Assorted Breakfast Sandwiches and Burritos, Tater Tots, Ketchup

NY DELI

\$19.00

Turkey, Pastrami, Corned Beef, Rye, Pumpernickle, Kettle Chips, Kosher Pickle



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

Post Wedding Branch

\$250 Room Fee

Room Fee Waived if Booking with Wedding Reception
Restaurant Private Dining Room 9am-11am | \$500 Minimum Spend
Riviera Ballroom 9am-11am or 10am-12pm | \$1,000 Minimum Spend
Items Chosen Must Be Ordered for Your Entire Group



CONTINENTAL \$13

Assorted Muffins and Pastries, Sliced Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee, Assorted Hot Teas

HOT BREAKFAST BUFFET \$22

Scrambled Eggs, Hash Browns, Bacon, Sausage, Toast, Sliced Fruit

SOUTHERN BREAKFAST BUFFET \$27

Biscuits And Gravy, Grits, Scrambled Eggs, Country Ham, Assorted Jams, Southern Fried Potatoes

CLEVELAND BAGEL BAR \$13

Choice of 2 Cream Cheeses: Plain, Strawberry, Honey-Almond, Chive-Garlic

Add On: Sliced Tomato, English Cucumber, Smashed Avocado

Add On: Cured Salmon, Capers, Shallot, Egg

BREAKFAST SANDWICHES

(All Available in Wraps)

Choose Up To 2 Grab and Go

Egg, Canadian Bacon, American Cheese, English Muffin \$12

Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit \$11

Egg, Fresh Herbs, Swiss Cheese, English Muffin \$10

Egg, Fried Pork, Pimento Cheese, Buttermilk Biscuit \$13

Egg, Fried Chicken, Hot Honey, Biscuit \$13

BREAKFAST BEVERAGE STATION \$5.95

Regular and Decaf Coffee, Assorted Teas, Orange Juice, Cranberry Juice

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

Bridal Suite Packages

*from 9am-2pm | \$500 room rental and setup fee
groups of 10 or less must order items chosen for your entire group*

ASSORTED WRAP TRAY \$11

Chicken Salad, Turkey, Vegetable
Gluten Free Add \$2.00 Per Person

CHIPS \$2.95

SLICED FRUIT \$5.95

HUMMUS TRIO \$18

Traditional, Red Pepper and Pesto
Served with Vegetables and Pita

CHICKEN CAPRESE SKEWERS \$6

OVERNIGHT OATS \$6

Regular or Oat Milk

PARFAIT STATION \$14

Granola, Honey Vanilla Yogurt, Berries, Sliced Fruit, Dark Chocolate

SALAD BAR \$15

Chicken Salad, Tuna Salad, Mixed Grain Salad, Chopped Salad, Rolls

Bubbles or Mimosa Bar

Lago "Fabio Salerno Selection Prosecco \$52 Per Bottle

Chandon Brut \$62 Per Bottle

Moet Imperial Brut \$150 Per Bottle

Moet Imperial Nectar Rose \$140 Per Bottle

Veuve Clicquot \$150 Per Bottle

Moet Brut or Moet Rose splits \$15 Per Bottle

MIMOSA BAR \$6

Carafe of Orange Juice

(1 Carafe Per Bottle of Champagne)

Orange, Pineapple, or Grapefruit with Assorted Berries

Minimum 2 Bottle Order



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