

A hand holding a bouquet of white roses against a white background. The hand is positioned on the left side of the frame, holding the stems of the bouquet. The bouquet is composed of several white roses of various sizes, interspersed with green leaves and stems. The background is a soft, white fabric, possibly a wedding dress, which is slightly wrinkled and draped. The overall aesthetic is clean, elegant, and romantic.

Lago

CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS

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.

ALL WEDDINGS INCLUDE

Complimentary hotel room for Bride and Groom the night of the wedding, champagne toast for you and your guests, floor length black or white table linens and cloth napkins, service ware, black banquet chairs, table numbers, 3 high top tables, cake table, place card table, gift table, mirrors and votives, coat racks (seasonal)

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 250 guests

EXISTING TENT

up to 300 guests

EY LOBBY

up to 240 guests

VERANDA (WITH ADDITIONAL TENTS)

up to 400 guests

*All spaces are set at a maximum number with 10 guests per 60" round table. Numbers will fluctuate depending on your final layout choices.

CEREMONIES

CEREMONIES

\$1,500

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

CEREMONY LOCATIONS

North Veranda

or

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

When hosting a ceremony only:

North Veranda Ceremonies must be completed by 1:30PM

Penthouse Ceremonies must be completed by 1:30PM

Reception:

If Lago is hosting your wedding reception, the cost of the ceremony is \$500.00

\$1,500.00 for the Penthouse

Rehearsals will be scheduled based on space availability.

Set-up for rehearsal is dependent on weather.





OFF PEAK

January - March • Friday or Sunday year round

(Does not apply to Memorial and Labor Day Sundays)

\$59.95

AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, champagne toast, floor length black or white table linens and cloth napkins, service ware, black banquet chairs, table numbers, 5 high top tables, cake table, place card table, gift table, mirrors and votives, coat racks (seasonal)

APPETIZERS + 2 COURSE DINNER

5 HOUR BAR

⋮

Signature Bar (refer to page 10 for list of items included)

APPETIZERS

choose 2

⋮

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Veggie Spring Rolls
Fig and Goat Cheese Crostini
Bacon-Wrapped Chestnuts

SALAD

choose 1

⋮

Classic Caesar
Chopped Salad
tomatoes + cucumbers + shaved red onion + white balsamic dressing
Mixed Green Salad
cucumbers + olives + feta + balsamic oil and herb dressing

ENTRÉE
OPTION

choose 1

⋮

Airline Chicken Breast
roasted red skin potatoes + asparagus with pan gravy
Pork Loin
roasted garlic mashed potatoes, brussels sprouts, mushroom pork demi
Short Rib
crushed red skins, green beans, herbed braising reduction
*Chefs Seasonal Vegetarian dish available as second option

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

EAST BANK PACKAGE

\$79.95

AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, champagne toast, floor length black or white table linens and cloth napkins, service ware, black banquet chairs, table numbers, 3 high top tables, cake table, place card table, gift table, mirrors and votives, coat racks (seasonal)

ADDED AMENITIES

5 high tops total, house centerpiece, tiered cake, votives, chilled display, and complimentary stay on first anniversary night

APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS

choose 2

- Sriracha Deviled Eggs
- Grilled Chicken Satay with Pesto
- Artichoke and Boursin Bites
- Veggie Spring Rolls
- Beef Tartar Crostini
- Bacon-Wrapped Chestnuts
- Shrimp and Sweet Corn Fritters

CHILLED
STATIONED
APPETIZER

choose 1

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

SALAD

choose 1

- Classic Caesar
- Chopped Salad
tomatoes + cucumbers + shaved red onion + white balsamic dressing
- Mixed Green Salad
cucumbers + olives + feta + balsamic oil and herb dressing
- Arugula Salad
candied nuts + dried fruit + pickled red onion + vanilla vinaigrette
- Gorgonzola
- romaine + pancetta + chopped egg + diced onion + peppercorn dressing

DUET ENTRÉE
OPTIONS
OR
CHOOSE 2
SINGLE
ENTREES

Entrees

- Chicken Medallions
- Pork Tenderloin
- Short Rib
- Flank Steak
- Salmon
- Mahi
- *Vegetarian option available (seasonal)

Starch • Choose 1

- Boursin Mashed potatoes
- Pasta
with Marinara or Parmesan Cream
- Crushed Red Skins
- Roasted Fingerlings
- Quinoa Kale Carrot Tomato
- Gluten-Free options available upon request

Vegetables

- Broccolini
- Asparagus
- Flash Fried Green Beans
- Brussels Sprouts
- Roasted Summer/Winter Squash

Tiered Cake
Coffee Station

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

LAKE FRONT PACKAGE

\$89.95

AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, champagne toast, floor length black or white table linens and cloth napkins, service ware, black banquet chairs, table numbers, 3 high top tables, cake table, place card table, gift table, mirrors and votives, coat racks (seasonal)

ADDED AMENITIES

5 high tops total, house centerpiece, tiered cake, pastries, up-lights (up to 8), chilled display, and complimentary stay on first anniversary night

APPETIZERS + 3 COURSE DINNER

5 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS
choose 2

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Veggie Spring Rolls
Beef Tartar Crostini
Bacon-Wrapped Chestnuts
Shrimp and Sweet Corn Fritters
Mini Maryland Crab Cakes
Almond Raspberry Brie in Phyllo

CHILLED
STATIONED
APPETIZER
choose 1

Hummus with Pita and Vegetables
Crudit  with Herb Mousseline
Assorted Domestic Cheese with Crackers
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,
Herb Mousseline and Crackers

SALAD
choose 1

Classic Caesar
Chopped Salad
tomatoes + cucumbers + shaved red onion + white balsamic dressing
Mixed Green Salad
cucumbers + olives + feta + balsamic oil and herb dressing
Arugula Salad
candied nuts + dried fruit + pickled red onion + vanilla vinaigrette
Gorgonzola
romaine + pancetta + chopped egg + diced onion + peppercorn dressing

DUET ENTR E
OPTIONS
OR
CHOOSE 2
SINGLE
ENTREES

Entrees
Chicken Medallions
Pork Tenderloin
Short Rib
Flank Steak
Salmon
Mahi
(Filet 4oz add \$10 per person,
8oz add \$20 per person)
*Vegetarian option available (seasonal)

Vegetables
Broccolini
Asparagus
Flash Fried Green Beans
Brussels Sprouts
Roasted Summer/Winter Squash

Starch • Choose 1
Boursin Mashed potatoes
Pasta with Marinara or Parmesan
Cream
Crushed Red Skins
Roasted Fingerlings
Quinoa + Kale + Carrot + Tomato
Gluten-Free options available
upon request

Tiered Cake
Coffee Station
Family Style Mini Pastries

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

SHOREWAY PACKAGE

\$99.95

AMENITIES

Complimentary hotel room for bride and groom the night of the wedding, champagne toast, floor length black or white table linens and cloth napkins, service ware, black banquet chairs, table numbers, 3 high top tables, cake table, place card table, gift table, mirrors and votives, coat racks (seasonal)

ADDED AMENITIES

5 high tops total, house centerpiece, tiered cake, family style mini pastries, up-lights (up to 8), chilled display, late night food, and complimentary stay on first anniversary night

APPETIZERS, 3 COURSE DINNER + LATE NIGHT FOOD

5 HOUR BAR

Signature Bar (refer to page 10 for list of items included)

APPETIZERS

choose 2

Sriracha Deviled Eggs
Grilled Chicken Satay with Pesto
Artichoke and Boursin Bites
Veggie Spring Rolls
Beef Tartar Crostini
Bacon-Wrapped Chestnuts
Shrimp and Sweet Corn Fritters
Mini Maryland Crab Cakes
Almond Raspberry Brie in Phyllo
Beef Wellington
Crispy Phyllo Wrapped Shrimp

CHILLED
STATIONED
APPETIZER

choose 1

Hummus with Pita and Vegetables
Crudit  with Herb Mousseline
Assorted Domestic Cheese with Crackers
Trio-Assorted Domestic Cheese, Cured Meats, Crudit ,
Herb Mousseline and Crackers

SALAD

choose 1

Classic Caesar
Chopped Salad
tomatoes + cucumbers + shaved red onion + white balsamic dressing
Mixed Green Salad
cucumbers + olives + feta + balsamic oil and herb dressing
Arugula Salad
candied nuts + dried fruit + pickled red onion + vanilla vinaigrette
Gorgonzola
romaine + pancetta + chopped egg + diced onion + peppercorn dressing

DUET ENTR E
OPTIONS
OR
CHOOSE 2
SINGLE
ENTREES

Entrees
Chicken Medallions
Pork Tenderloin
Short Rib
Flank Steak
Salmon
Mahi
Shrimp skewer
(Filet 4oz add \$10 per person, 8oz
add \$20 per person)
*Vegetarian option available

Vegetables
Broccolini
Asparagus
Flash Fried Green Beans
Brussels Sprouts
Roasted Summer/Winter Squash
Roasted Root Vegetables
Glazed Baby Carrots

Starch • Choose 1
Boursin Mashed Potatoes
Pasta with Marinara or Parmesan
Cream
Crushed Red Skins
Roasted Fingerlings
Quinoa + Kale + Carrot + Tomato
Israeli Couscous + Squash + Herbs
Mushroom and Brown Rice Pilaf
Gluten-Free options available
upon request

Tiered Cake
Coffee Station
Family Style Mini Pastries

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

LATE NIGHT FOOD

PIZZAS

\$24.95 each

Assorted ½ Sheet Pizzas
Lago, Cheese, Pepperoni, Vegetable

SALERNO FAMILY MEATBALLS

\$2.95 per guest

PASTA

\$4.95 per guest

with marinara or parmesan cream

SOFT PRETZELS

\$5.95 per guest

with mustard and cheese sauce

WALKING TACO

\$10.95 per guest

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

BUILD YOUR OWN SLIDER BAR

\$16.95 per guest

mini buns, salerno family meatballs, pulled pork, mini burgers, ketchup, mustard, mayo, american cheese, swiss cheese, lettuce, tomatoes, pickles

MACARONI AND CHEESE BAR

\$16.95 per guest

penne pasta in cheese sauce served with cheddar cheese, goat cheese, pulled pork, bacon, caramelized onions, blistered tomatoes, scallions

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





POST WEDDING BRUNCH

groups of 10 or less must order each item 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

(Choose 2 flavors of cream cheese)

Assortment of bagels, plain cream cheese, strawberry cream cheese, honey-almond cream cheese, chive and garlic

Add-On: Sliced tomatoes, sliced English cucumbers, alfalfa sprouts | \$0.95 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 + egg, choice of egg, 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 sandwiches | English muffin | Choose 2 | Comes with tater tots

Bacon + egg + cheddar

Egg + spring onion + cheddar

Canadian bacon + egg + American cheese

Sausage egg + American cheese

Fresh herb + egg + 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



SIGNATURE BAR

SPIRITS

New Amsterdam Vodka
New Amsterdam Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
El Jimador Silver 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 \$8/guest

PREMIUM BAR

SPIRITS

Belvedere Vodka
Tanqueray Gin
Bacardi 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' Prosecco

Each additional hour \$10/guest

**Titos \$3.00 per guest to add-on
All Liquors \$5.00 per guest to add-on**

\$150.00 Bartender fee. 1 Bartender per 75 guests.

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

ENHANCEMENTS

MIMOSA BAR

Selection of fresh fruits and juices paired with Lago 'Fabio Salerno Selection' Prosecco.
Available to add to any Lago Custom Events bar package.

\$9 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.

New Amsterdam Vodka \$9 per guest

Belvedere Vodka \$11 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

\$5 per guest

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

