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**LAKESHORE**  
RECREATION FACILITY

*Wedding Package*  
— 2017 —



LAKESHORERECREATION.COM

# YOUR WEDDING AT LAKE SHORE RECREATION CENTER



Whether you are looking for an indoor or outdoor wedding, Lakeshore Recreation Center is your wedding destination.

Lakeshore Recreation Center is a full service customizable wedding facility and we would be happy to host your ceremony along with your reception. We offer many options to allow you to create the wedding of your dreams. Whether you would like the entire second floor, the banquet hall, or outside at the Pines, any option is possible. You are welcome to have your ceremony inside the banquet hall or outdoors at the Pines. Lakeshore Recreation Center has exceptional staff that excels in hospitality to make your day exceptional.

The Pines, located across the parking lot from Lakeshore Recreation, is a casual outdoor location licensed for 500 people under the shade of the pine trees. It is the perfect location for your outdoor service followed by food and beverages. As the sun sets, transition inside to Lakeshore Recreation Center to complete your wedding with dinner and dancing.

Allow our staff to assist you in your planning, set up the hall, cook, serve, operate the bar, and clean up. This allows you to spend time on what really matters, mingling with your guests and enjoying your day. At Lakeshore we pride ourselves in doing it all.

A non-refundable banquet hall deposit of \$300 is required at the time of booking to secure your date. Your \$300 will be deducted from the final invoice, which is to be paid in full by 5pm the day after your function by cash, cheque or debit.

# LAKESHORE RECREATION 2017 PRICING

## Banquet Hall Rental

(suitable for up to 250 people) A minimum of 80 adult meals to be purchased. - \$300 plus HST

## Lounge/Dining Room Rental

(lounge 40 people, dining room 50 people) A minimum of 35 adult meals to be purchased.

Lounge and dining room with banquet hall rental - \$100 plus HST

## On Site Ceremony

This is only available with a complete venue rental to allow a conversion from your ceremony to reception. Charges will depend on the conversion time required and start time of the event.

## Bar Options

**Cash Bar:** Your guests purchase beverages from our bar at their expense.

**Host Bar:** Your guests receive beverages from our bar at no cost to themselves. The total cost of their drinks will be added to your final invoice.

**Toonie Bar:** Your guests purchase beverages from our bar for \$2.00 with the difference in cost added to your final invoice.

**Beverage Tickets:** You may wish to distribute tickets to your guests and the value of the tickets used will be added to your final invoice.

\*host, toonie and ticket bar totals are subject to 15% gratuity

## Corkage Fees

If you wish to bring in home-made wine to be served during dinner only, you must obtain a **NO SALE PERMIT** from the LCBO which must be applied for a minimum of 10 days prior to the function.

Corkage fee - \$9 per 750ml bottle

Corkage fee - \$11 per 1L bottle

\*corkage fees are subject to 15% gratuity

# WEDDING PACKAGES

## Traditional Dinner Buffet or Family Style

- \*Fresh assorted breads or rolls with sweet whipped butter
- \*choice of soup or salad
- \*choice of entree
- \*choice of side
- \*choice of vegetable
- \*Assorted dessert buffet
- \*tea & coffee

### Selections

#### Soups

Your choice:

Roasted Red Pepper & Tomato Bisque

or

Honey Ginger Carrot

#### Salads

Your choice:

Fresh Greens with Seasonal Berries & Goats Cheese

Drizzled with a Mango Vinaigrette

or

Traditional Crisp Caesar Salad

romaine lettuce with bacon, croutons and shaved Parmesan

or

Greek Pasta Salad

Penne Pasta tossed in a creamy vinaigrette with tomatoes, cucumbers, black olives, feta and red onions

or

Potato Salad

Baby red potatoes tossed in a creamy vinaigrette with green onions, celery, crisp bacon bits and dill

## Entrees

Your Choice:

- AAA Angus Roast Beef
- Chicken Breast in a Herb Wine & Mushroom Sauce
- Pepper Crusted Pork Loin with Au Jus
- Honey Glazed Spiral Ham
- Maple Glazed Salmon or Salmon in a Dill Sauce
- Traditional Roast Turkey
- Stuffed Chicken Breast
- (Spinach, Feta & Sundried Tomato or Ham & Swiss)
- Prime Rib

## Sides

Your choice:

- Garlic Mashed Potatoes
- Sugared Sweet Potato Mash
- Garlic & Basil Parisienne Potatoes
- Baby Red Roasted Potatoes
- Wild Rice Medley
- Baked Potatoes

## Vegetables

Your choice:

- Seasonal Steamed Vegetables
- Honey Glazed Baby Carrots
- Butter Green Beans
- Grilled Peppers & Zucchini

## Desserts

An assorted buffet of cheesecakes, pies, cakes, tortes, mousse, trifle, fresh fruits and more...

- \*Alternate menu ideas are possible and will be quoted individually. Meals can be served family style, buffet or plated (we do not recommend plated meals for more than 50 people).
- \*For all menu selections, a guaranteed number of guest meals must be confirmed 14 days prior to your event. Charges will be applied to the guaranteed number or the actual number, whichever is greater.
- \*At Lakeshore, we realize that you might have other meal requests for your special day. We will happily provide pricing on alternate menu requests.
- \*In order to accommodate food allergies or special dietary requirements, i.e. gluten free, we require 14 days advance notice.

## Hors D'Oeuvres Buffet

In place of a traditional dinner this options provides you with an informal buffet with an assortment of hot and cold hors d'oeuvres.

This menu can be customized to your desire and has many options to choose from.

Buffet would be served for approximately 1.5 hrs

## Cocktail Party

Tray service. An assortment of hot and cold finger foods.

Ideal for an evening wedding!

Customize your selection from our hors d'oeuvres menu.

The options are endless...we can work together to create a fun and light fare for your guests!

Cocktail service would last approximately 1 hr

## Backyard BBQ

Looking to have a fun and informal twist to your wedding?

Lets work together to create a comfortable and satisfying menu your guests will talk about forever!

## A la Carte Menu

### Poutine Bar

French fries, sweet potato fries, beef gravy, cheese curds, shredded cheddar cheese, green onions, diced tomato, sour cream, bbq sauce

### Baked Potato Bar

Baked potato, cheddar cheese, bacon bits, shredded cheddar cheese, green onions, diced tomato, sour cream, salsa, bbq sauce

### Taco Bar

Soft taco, hard taco, seasoned beef, seasoned chicken, pulled pork, lettuce, tomato, green onion, shredded cheese, pico de gallo, sour cream & guacamole

### Nacho Bar

Warm tortilla chips, seasoned beef, seasoned chicken, pulled pork, lettuce, diced tomato, green onions, black & green olives, shredded cheddar cheese, pico de gallo, sour cream & guacamole

### Slider Bar

Chipotle pulled pork, honey bourbon pulled chicken, smokey bbq beef and all the fixings

### Deli Sandwich Bar

Artisan breads and rolls, deli meats & spreads, flavourful cheeses, lettuce, tomato, red onion, grainy mustards & specialty mayo

### Waffle Bar

Homemade waffles, preserves, fresh berries, whipped cream, chocolate chips, syrup & sauces

### Sweet Indulgence Bar

An assortment of cakes, pies, squares, mousse, trifle and fresh fruit

## Hors D'Oeuvres

Chicken &/or Beef Skewers

Trio of Poppers (jalapeno, broccoli cheddar, red chili)

Coconut Shrimp

Thai Chicken Springrolls

Vegetable Springrolls

Assorted Quiche Tartlettes

Asiago Cheese Puffs

Bruschetta Crustini

Sweet Chili Chicken Bites

Fried Pickle Spears

Crab Stuffed Mushrooms

Parmesan Vegetable Stuffed Mushrooms

Baja Chipotle Meatballs

Gourmet Grilled Cheese Bites

Trio of Sliders

(Baja Chipotle Pork, Honey Bourbon Chicken, BBQ Beef)

Dry Rubbed Chicken Wings

Balsamic Tomato Bocconcini Skewers

Bacon, Cheddar & Chive Potato Bites(cold)

Smoked Salmon Crustini

## Party Platters

All platters serve a minimum 25 ppl

Fried Pita with a Trio of Dip (Red Pepper Hummus, Garlic Hummus, Guacamole)

Vegetables & Dip (cucumber,carrot,tomato,celery,peppers,mushroom)

Fresh Fruit Platter & Dip (honey dew, cantalope, seasonal berries, watermelon, grapes)

Classic Cheese & Crackers (old cheddar, monteray jack, marble)

Premium Cheeses, Crackers & Artisan Breads

Antipasto Platter (marinated vegetables, cheeses, meats, olives) with Artisan Breads

Pumpernickel Bread with Spinach & Artichoke Dip

Feta Bruschetta Flatbread

Cheesy Garlic Flatbread

Homemade Tortilla Chips with Nacho Dip

Classic Sandwich Platter (Egg, tuna, salmon, veggie)

Premium Sandwich Platter (turkey&swiss, ham&cheddar, beef&monterey jack)

Deep Fried Indulgence (an assortment of pickle spears, mozza sticks, battered veggies, battered mushrooms & dips)

Smoked Salmon & Artisan Breads & Crackers

The Club Wings (100 wings with sauce)

Chilled Jumbo Shrimp with Cocktail Sauce

## EVENT RENTALS

Dance floor toulé and lights

Chandlier

Lit backdrop

Entrance street lamps

12" circular mirrors

Variety of vases

Long lasting candles

Custom center piece

### Linen

All linen is supplied by Four Seasons and is available in white or colours  
and must be pre-ordered 2 weeks prior to function.

Tablecloth (81 X 81)

Napkins

Toppers (53 X 53)

Table Runner (12x108)

\*more options available upon request

### Table Skirting/Full Coverage Linen

White table skirting or full coverage linens are available.