

THE
LAKE HOUSE

ON CANANDAIGUA

INVITING SPACES

FRESH FLAVORS

WARM SERVICE



1970

LH

OC

Your Guide to Epicurean Delights

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

Social Hour Reception _____	2	Breakfast/Brunch _____	9
Dinner _____	3	Bar & Beverage _____	10
Desserts _____	8	Menu Standards _____	13
Late Night _____	7		

FOOD AND BEVERAGE SERVICE

At The Lake House on Canandaigua, our philosophy is to apply the standards of a fine restaurant to your event experience, and our methodology is simple: to streamline the planning process from start to finish. As you review the menu, you will notice a thoughtful approach to all meal periods, from breakfast to dinner and everything in between.

Our breakfast selections showcase the freshest ingredients from our in-house bake shop. Our mid-morning and afternoon breaks will spark a conversation. Our internationally inspired lunch offerings will energize and satisfy even the most discerning palate.

Our à la carte plated dinners are tailored to offer creativity and flexibility- from multi-course dinners to epic culinary adventures.

There are no limitations - let your imagination soar.

BANQUET EVENT ORDERS

In order to procure and prepare your food and beverage banquet order, all menu selections are due 3 weeks prior to the start of the program. Our team will provide copies of banquet event orders (BEOs), to which additions or deletions can be made. When the BEOs are finalized, copies must be signed and returned to the event manager 14 business days before the start of the function.

TIMING OF BANQUET FUNCTIONS

- Buffet Services and Reception Stations are designed for 90 minutes.
- Package Morning and Afternoon Breaks are designed for 30 minutes.
- Additional fees will apply for requests to exceed these service time standards of 15% for every additional 30 minutes
- Menus are designed for indoor functions. Specialty curated menus will be provided for functions held on our event lawn and pool.

GUARANTEE

To ensure every detail is handled in a timely manner, the final guaranteed number of guests is due by 11:00 am, 5 business days before the start of your event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event order will be considered your minimum guarantee.

Menus and quantities are designed for a minimum of 15 guests unless otherwise specified. A charge of \$150 will be added to any function in which the minimum can not be met.

The Lake House reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within a 5-day timeframe. The menu selection for a pop-up event will be decided by The Lake House and cannot be changed within this 5-day time frame unless approval from The Lake House Executive or Banquet Chef has been granted.

Our menus are designed with dietary restrictions in mind. We will prepare specialty requests complimentary for up to 3% of the guarantee. Any additional needs will be subject to charge based on availability.

**All Menu Packages and Stations must be ordered for a minimum of 80% of the event guarantee guest count. Display and Action Stations are to be ordered in conjunction with breakfast menu.*

Dining at The Lake House is an experience unlike any other. Each and every dish is made in-house with the freshest ingredients and detailed care. Our world-class culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in-house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience in Canandaigua for you and your guests.

Yours in hospitality,

Garrette Gray
Executive Chef

1970

LH

OC

In-Suite Dining

Pricing per person, unless otherwise specified. 10 person minimum.

Bridal Suite Brunch | 50

Chicken Caesar Wrap

Scrambled Egg & Cheese, Croissant

Caprese Skewers, Assorted Sliced Fruits

Crostini, Naan Bread, Crackers

Vegetable Display, Assorted Dips

Assorted French Macarons, Cream Puffs

Groom's Suite Snacks | 50

Hearty Sandwiches, Chips N' Dips

Roasted Beef, Rye Bread

Turkey, Sourdough Bread

Stone-Ground Guacamole

Tortilla Chips, Crudité, Pico De Gallo

Chocolate Chip Cookies

ENHANCEMENTS

Bloody Mary Cart | 20+ per person

Bloody Mary Mix | Svedva (20), Tito's (25), Or Grey Goose (30)

Celery Sticks, Lemon Wedges, Lime Wedges, Olives

Mimosa Cart | 25+ per person

Choice of Prosecco (25) Or Champagne (40)

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice

Pack of Beers | 25 For Five

Corona, Corona Premier, Miller Lite, Michelob Ultra

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Social Hour Reception

Priced per person unless otherwise specified. Minimum of 25 guests.

PASSED CANAPES

Price per piece. The Lake House recommends 3-4 pieces per person for a one hour event, 5-6 pieces per person for a two hour event, and 8-10 pieces per person for events over two hours.

HOT CANAPES

FROM THE FARM

Chicken & Waffle | Bourbon Hot Honey
Bao Bun | Pork Belly | Spicy Mayo
Beef Wellington | Bearnaise Sauce
Falafel | Lemon Tahini Sauce
Lamb Meatball | Spicy Tomato Sauce
Pork Skewer | Bourbon Glaze
Smoked Brisket Jam | Biscuit | Jalapeno
Jerk Lamb Lollipop | Mango Pepper Sauce
Chicken Satay | Thai Peanut Sauce

8

FROM THE SEA

Crab Cake | Old Bay Aioli
Grilled Scallop | Grapefruit Salsa

10

CHILLED CANAPES

FROM THE FARM

Beef Carpaccio | Horseradish | Crostini | Belgium
Szechuan Beef Tartar | Sesame Cone | Garlic
Crispy Ramen Deviled Egg | Miso | Scallion
Traditional Bruschetta | Sourdough Baguette
Jerk Chicken Salad | Pineapple Relish
Caprese Bocconcini | Tomato Jam

8

FROM THE SEA

Bagel Spice Gougères | Pastrami Salmon | Cream Cheese
Tuna Tartar | Miso Mayo | Wasabi | Sesame
Shrimp Cocktail | Smoked Horseradish
Oyster Shooter | Green Apple Mignonette

10

RECEPTION ENHANCEMENTS

Farmers Market | 18

Raw & Roasted Seasonal Vegetables

Assorted Dips

Finger Lakes Cheese Board | 22

Local Cheeses

Baguette, Crackers

Dried Fruits

Grapes & Nuts

Imported Cheese & Cured Meats Board | 28

Artisanal Cured Meats, Local Cheeses

Rustic Breads

Pickles & Mustards

Mezze | 32

Roasted Red Pepper Salad

Artisanal Cured Meats

Marinated Olives, Assorted Cheeses, Artichoke Hearts

Cherry Tomato & Mozzarella Salad

Hummus, Babaganoush

Dolmas, Crackers, Pita, Naan Breads

On The Lake Raw Bar | 36

Shrimp

Chilled Mussel

Oyster On Half Shell

Clam On Half Shell

Tuna Crudo

Shrimp Cocktail | Mignonette | Horseradish | Tabasco | Lemon

**Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.*

Dinner

Pricing per person, unless otherwise specified. All wedding menus are served freshly brewed coffee, a selection of teas, half & half, 2% milk

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than three entrées are selected for a plated meal, the price for the menu will be determined by the highest priced entrée.

For Pre-Selected entrée, a per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with guest place cards.

For tableside selection an additional \$38+ per guest to be applied in addition to the meal price to cover the additional product required for service. Entrée sides will be the same for all guests.

Three Course Plated Dinner I | 130

Choice of one salad | choice of one starter or one dessert | choice of two entrées

One vegetarian selection based upon availability

SALADS

Arugula Salad

Baby Arugula | Orange | Cucumber | Tomatoes | Spiced Walnuts |
Vanilla Scented White Balsamic Vinaigrette

The Caesar

Romaine | Shaved Parmesan | Stewed Tomatoes | Herb Crouton
Caesar Dressing

Panzanella Salad

Endive | Baby Spinach | Heirloom Tomato | Mozzarella
Pickled Onions | Honey Bacon Vinaigrette

STARTERS

Cauliflower Soup

Smoked Salmon | Croutons | Saffron Oil

Gnocchi Carbonara

Goat Cheese | English Peas | Pancetta

Spiced Lamb & Veal Meatball

Cream Polenta | Tomato Sauce | Shaved Parmesan

ENTRÉES

Honey 5 Spice Breast of Chicken

Orange Honey Gastrique

Braised Short Rib of Beef

Port Reduction

Sweet Corn Risotto

Wild Mushroom

Milanese Chicken Breast

Meyers Preserved Lemon

Lightly Charred Atlantic Salmon

Pea Purée | Old Bay Butter

Roasted Pickled Cauliflower

Red Pepper Hummus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Dinner

Pricing per person, unless otherwise specified. All wedding menus are served freshly brewed coffee, a selection of teas, half & half, 2% milk

Three Course Plated Dinner II | 150

Choice of one salad | choice of one starter or one dessert | choice of two entrées

Choice of one vegetarian selection

SALADS

Arugula Salad

Baby Arugula | Orange | Cucumber | Tomatoes | Spiced Walnuts |
Vanilla Scented White Balsamic Vinaigrette

The Caesar

Romaine | Shaved Parmesan | Stewed Tomatoes | Herb Crouton
Caesar Dressing

Baby Wedge

Blue Cheese | Charred Tomato | Peppered Bacon | Scallion
Buttermilk Chive Dressing

Roasted Beet & Goat Cheese Salad

Roasted Beets | Honey Truffle Goat Cheese | Crisp Apple
Pine Nuts | Crostini | Hazelnut Vinaigrette

STARTERS

Cauliflower Soup

Smoked Salmon | Croutons | Saffron Oil

Gnocchi Carbonara

Goat Cheese | English Peas | Pancetta

Spiced Lamb & Veal Meatball

Cream Polenta | Tomato Sauce | Shaved Parmesan

Heart of Palm "Crab Cake"

Spicy Ratatouille | Spinach | Vegan Chili Aioli

ENTRÉES

Honey 5 Spice Breast of Chicken

Orange Honey Gastrique

Double Pork Chop

Apple Bourbon Glazed

Miso Glazed Seabass

Navel Orange Sauce | Stewed Tomatoes

Maple Glazed Duck Breast

Ginger Carrot Purée

Braised Short Rib of Beef

Port Reduction

Sweet Corn Risotto

Wild Mushroom

Blue Cheese Crusted Filet of Beef

Veel Demi-Glaze

Lightly Charred Atlantic Salmon

Pea Purée | Old Bay Butter

Roasted Pickled Cauliflower

Red Pepper Hummus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Dinner

Pricing per person, unless otherwise specified. All wedding menus are served freshly brewed coffee, a selection of teas, half & half, 2% milk

Three Course Plated Dinner III | 175

Choice of one salad | choice of one starter or one dessert | choice of one entrée with choice of two sides and warm rolls
Choice of one vegetarian selection

SALADS

Arugula Salad

Baby Arugula | Orange | Cucumber | Tomatoes | Spiced Walnuts
Vanilla Scented White Balsamic Vinaigrette

The Caesar

Romaine | Shaved Parmesan | Stewed Tomatoes | Herb Crouton
Caesar Dressing

Baby Wedge

Blue Cheese | Charred Tomato | Peppered Bacon | Scallion
Buttermilk Chive Dressing

Panzanella Salad

Endive | Baby Spinach | Heirloom Tomato | Mozzarella
Pickled Onions | Honey Bacon Vinaigrette

Roasted Beet & Goat Cheese Salad

Roasted Beets | Honey Truffle Goat Cheese | Crisp Apple
Pine Nuts | Crostini | Hazelnut Vinaigrette

STARTERS

Cauliflower Soup

Smoked Salmon | Croutons | Saffron Oil

Gnocchi Carbonara

Goat Cheese | English Peas | Pancetta

Spiced Lamb & Veal Meatball

Cream Polenta | Tomato Sauce | Shaved Parmesan

Heart of Palm "Crab Cake"

Spicy Ratatouille | Spinach | Vegan Chili Aioli

Lobster Bisque

Sherry Cream | Caviar | Chervil

"Steak Frites"

Wagyu Beef Tartare | Crispy Potato Pancake
Truffle Crème Fresh | Béarnaise

ENTRÉES

Petite Beef Filet | Herb Seared Seabass

Braised Beef Short Rib | Seared Scallops

Petite Beef Filet | Jumbo Lump Crab Cake

Crispy Tofu | Hearts of Palm "Crab Cake" (Vegan)

Petite Beef Filet | Grilled Salmon

Sweet Corn Risotto | Roasted Pickled Cauliflower

SIDES

Whipped Potato | Garlic Confit

Balsamic Roasted Broccolini

Crushed Fingerling Potato | Herb Oil

Grilled Asparagus | Lemon Vinaigrette

Potato Gratin

Wilted Spinach | Bacon

Louisiana Wild Rice

Honey Roasted Heirloom Carrots

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Dinner

Pricing per person, unless otherwise specified. Minimum order of 25.

DESSERTS

- Key Lime Tart | 8
Toasted Meringue | Raspberry Coulis | Fresh Berries
- New York Cherry Cheesecake | 8
Chantilly Cream | Strawberry Coulis
- Carrot Cake | 8
Cream Cheese Frosting | Pecans
- Chocolate Flourless Torte | 8
Fresh Berries | Raspberry Coulis
- Tiramisu | 8
Mascarpone Mousse | Chocolate Sauce
- Cake Cutting Fee | 8
Outside Cake Garnish Plate | Vanilla Whip Cream | Seasonal Berries
- Outside Dessert Fee | 8

KIDS

Designed for Children 7 Years & Under. Select one item from each category.

- | | |
|-----------------------------|------------------------------|
| <i>Proteins, Select One</i> | <i>Vegetable, Select One</i> |
| Grilled Chicken Breast | Glazed Carrots |
| Seared Salmon | Steamed Broccoli |
| Grilled Cheese | Sautéed Green Beans |
| Cheeseburger | Grilled Asparagus |
| <i>Starch, Select One</i> | <i>Dessert, Select One</i> |
| Mashed Potato | Chocolate Brownie |
| French Fries | Chocolate Chip Cookies |
| Mac N' Cheese | Fruit Cup |
| Steamed Rice | |
| Pasta With Butter Sauce | |

35

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Late Night Bites

Street Food Market Stand | 36

All Beef Cheddar Sliders

Mini Hot Dogs

Crispy Chicken Tenders

French Fry Cups

Traditional Condiments

Taco Bar | 36

Mojo Chicken

Carne Asada

Crispy Tofu | Pickled Onions

Frequentem Beer-Battered Mahi-Mahi

Traditional Condiments

Asian Take Out | 36

Choice of Three

Duck & Vegetable Spring Roll

Crab Rangoon

General Tso's Chicken Meatball

Mini Vegetable Lo Mein

Fried Rice

Duck Sauce, Sweet Chili, Chili Crunch, Sweet + Sour

Popcorn Bar | 26

Pre-bagged in individual portions for grab + go or in bowls with bags on the side for guests to help themselves

Assortment of Freshly Popped Popcorn

Choice of Two

Movie Theater, Chili Crunch, Cheddar Cheese, Truffle, Chipotle Caramel Corn

The Deck Oven Pizza | 22

Margherita | Tomatoes | Basil

Pepperoni Pizza | Hot Honey

Bbq Chicken | Caramelized Onions

Brussels Sprouts | Ricotta | Truffle Honey

Who Twisted My Pretzels | 22

Traditional Pretzels

Garlic-Parmesan Pretzel Bites

Beer Cheese, Spicy Brown Mustard, Garlic Parmesan Ranch

Sweet Treats | 22

Chocolate Covered Strawberries

Cake Pops

Mini Cupcakes

Milkshake Bar | 24

Vanilla Ice Cream | Chocolate Ice Cream | Strawberry Ice Cream

M&M | Chocolate Chips | Oreos | Sprinkles

◆ Enhancement: Booze It Up! Add a shot to any milkshake | 10

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Desserts

Pricing per dozen, unless otherwise specified.

Individual Shooters & Trifles | 84 per dozen

Panna Cotta | Seasonal Fruit Compote

Ny Caramel Apple | Roasted Apple | Caramel Crème | Shortbread Crust

Double Chocolate | Chocolate Sponge | Chocolate Cream

Banana Pudding | Cookie Crust | Banana | Pastry Cream

Carrot Cake | Carrot Cake | Cream Cheese Mousse | Pecans

Tiramisu | Kahlua Mascarpone Mousse | Espresso Cake

Strawberry Shortcake | Champagne Pickled Strawberries | Vanilla Chantilly

Milk & Cookie Shooters | Whole Milk & Chocolate Chip Cookie

Mini Tarts | 74 per dozen

Fruit & Cream | Assorted Fruits, Vanilla Pastry Cream

Chocolate Caramel | Chocolate Crust, Salted Caramel, Chocolate Ganache

Key Lime | Vanilla Chantilly

Mini Pies | Blueberry Cobbler | Apple Crumble | Peach

Bars & Hand Helds | 64 per dozen

Lemon Bar | Shortbread Crust, Lemon Curd

Salted Chocolate Brownies | Cacao Nibs

Blondies | Candied Pecans, Butterscotch Chips

Cookies | Available in Assorted Flavors

Fruit Crumb Bar | Shortbread Crust, Seasonal Fruit Jam, Oat Streusel

Vanilla Cheesecake Bite | Chantilly

Chocolate Covered Strawberries

Miniature Cream Puff | Vanilla Cream, Seasonal Fruit

Miniature Eclairs | Chocolate Cream

Cannoli | Sweetened Ricotta Whip, Chocolate Chips

STATIONARY PRESENTATIONS

Milkshake Bar | 24

Vanilla ice cream | chocolate ice cream | M&M | chocolate chips | Oreos | sprinkles

◆ Enhancement: Booze it up! Add a shot to any milkshake | 10

Gourmet S'mores | 20

Graham crackers | chocolate shortbread | two varieties of house-made marshmallows | dark | milk | white chocolate bark | sticks

Hot Cocoa Bar | 12

House-made cocoa mix | mini marshmallows | chocolate sprinkles | meringue puffs

◆ Crème Brûlée | 17

Fresh fruit compote

Chocolate Fountain | 28

Pound cake | Strawberries | Marshmallows | Assorted Cookies

◆ Cannoli Station | 22

Whipped ricotta & chocolate chip | peanut butter chocolate ganache | raspberry crumble | pistachio | rainbow sprinkles | mixed nuts | micro chocolate chips | caramel pearls

Sheet Cakes

Vanilla, vanilla | double chocolate | strawberries & cream | NY carmel apple | funfetti

Half-Sheet Cake | \$400 (40 servings)

Full-Sheet Cake | \$800 (80 servings)

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Breakfast & Brunch

All breakfast buffets come with Joe Bean coffee station and chilled fresh selection of juices. Pricing per person, unless otherwise specified.

BREAKFAST BUFFET

Classic Brunch | 68

Freshly Squeezed Orange, Grapefruit

Local Harvest Seasonal Juice

Sliced Fruits, Seasonal Berries

Sliced Smoked Atlantic Salmon, Cream Cheese, Plum Tomatoes, Red Onions, Capers, Chopped Egg, Mini Bagel

Freshly Baked Croissant, Seasonal Muffins, Cinnamon Rolls, Fruit Preserves

Scrambled Eggs

Applewood Smoked Bacon, Pork Sausage

Breakfast Potatoes

Brioche French Toast, Warm Ny Maple Syrup

Stewed Apples

Continental Brunch | 52

Freshly Squeezed Orange, Grapefruit, & Apple Juice

Sliced Fruit Display

Assorted Cold Cereals, Skim Milk, Whole Milk, Low-Fat Milk Non-Fat Milk, Greek Yogurt

Baked Croissants, Seasonal Muffins, Scones

Choice of One

Smoked Atlantic Salmon, Cream Cheese, Vine Ripened Tomatoes, Red Onions, Capers, Chopped Eggs, Mini Bagels

Selection Sliced Meats & Cheeses, Assorted Artisanal Breads, Fruit Preserves

(Add additional hot items for \$9 each)

Finger Lakes Boat Ride Brunch | 95

Sliced Seasonal Fruits, Sweet Cornbread

Iceberg Wedge Salad

Bacon | Blue Cheese Crumble | Cucumber | Onions | Tomatoes | Ranch Dressing

Grilled Vegetable Station

Roasted Garlic Hummus | Tzatziki | Chimichurri

Sliced Smoked Atlantic Salmon, Cream Cheese, Plum Tomatoes, Red Onions, Capers, Chopped Egg, Mini Bagel

Brioche French Toast, Whipped Butter, Warm Maple Syrup, Stewed Apples

Scrambled Eggs

Honey Glazed Roasted Carrots, Fresh Herbs

Home-Style Potatoes, Fresh Herbs

Mini, Cheesecake, Breakfast Pastries, Coffee Cake

◆ Omelet & Fresh Egg Station

Chef attended, your choice of fresh brown eggs, egg beaters or egg whites

Fillings:

Tomatoes	Country Ham
Peppers	Turkey
Onions	Bacon
Roasted Mushrooms	Mozzarella
Spinach	Cheddar

◆ Attendant Required | \$200 Attendant Fee Per 35 Guests | | ◆ Optional Attendant | \$200 Attendant Fee Per 50 Guests

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness.

Cocktail Service

A bartender fee of \$100.00 per hour will be applied to all host and cash bars.

HOST BAR

Host pays for amount guests consume

CASH BAR

Guests pay for their own drinks

Classic Cocktails 14	Classic Wine 14
Premium Cocktails 15	Premium Wine 15
Elite Cocktails 16	Elite Wine 17
Classic Beer 8	Craft Beer 9
Sodas & Juices 4.50	Draft Beer 10

Martinis & Manhattans

Classic | 15 Premium | 16 Elite | 18

PACKAGE BAR

Classic Brands

Two Hours | 40 || Three Hours | 50 || Four Hours | 60

Premium Brands

Two Hours | 55 || Three Hours | 65 || Four Hours | 75

Elite Brands

Two Hours | 70 || Three Hours | 80 || Four Hours | 90

Wine & Beer Bar

Lake House Wine, Lake House Beer, Soda

Two hours | 40 || Three Hours | 45 || Four Hours | 50

Toasts

Lake House Sparkling Wine | 14 *per glass*

Lake House Champagne | 25 *per glass*

Elite Wine | 15 *per glass*

ADD ON

Add a signature cocktail to your event. Price may increase for special requests and based on your selected bar package. Shots are not permitted.

SPECIAL PRODUCT REQUESTS

Specialty product requests or off menu product requests are based on availability and are subject to a \$150 stocking fee and purchase of all products ordered at retail cost.

GRATUITY

All prices are subject to 18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five business days prior to the event. This number is your guarantee and we will be able to increase not decrease.

Bar Packages

Ask your Event Coordinator about wine options with dinner.

CLASSIC PACKAGE

WHITE

Ruffino Pinot Grigio
Robert Mondavi Private Selection Chardonnay

RED

Robert Mondavi Private Selection Pinot Noir
Troublemaker Red Blend

ROSÉ

The Beach By Whispering Angel

SPARKLING

Ruffino Prosecco

VODKA

GIN

"Bar Water", Local Copley London Dry Gin

RUM

TEQUILA

Cruzan White & Spiced Rum
Mi Campo Blanco & Reposado

MEZCAL

RYE

-- Old Overholt Rye

BOURBON

SCOTCH

Jim Beam Dewars White Label

BRANDY

--

BOTTLE

Labatt Blue Light, Corona

CRAFT

--

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Big Ditch 'Hayburner' IPA

PREMIUM PACKAGE

WHITE

Treana Sauvignon Blanc
Fox Run Vineyards Unoaked Chardonnay

RED

Violet Pinot Noir
Liberty School Cabernet Sauvignon

ROSÉ

Muga Rosé

SPARKLING

Dr. Frank's Celebre

VODKA

GIN

Tito's Beefeater

RUM

TEQUILA

Bacardi Casa Noble Blanco & Reposado

MEZCAL

RYE

Del Maguey Vida Mezcal
Rittenhouse Rye

BOURBON

SCOTCH

Maker's Mark
Johnny Walker Red Label

BRANDY

Courvoisier VS

BOTTLE

Labatt Blue Light, Corona

CRAFT

Three Heads The Kind, Blue Moon

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Other Half Green City IPA
Big Ditch 'Hayburner' IPA

ELITE PACKAGE

WHITE

Living Roots Chardonnay
Fox Run Vineyards Dry Riesling

RED

Violet Hill Pinot Noir
Routestock Cabernet Sauvignon

ROSÉ

Chateau Pesquie Les Terrasses Rosé

SPARKLING

Louis De Sacy Champagne

VODKA

GIN

Ketel One Bombay Sapphire

RUM

TEQUILA

Captain Morgan Patron Silver & Vanilla Spiced Rum
Patron Reposado

MEZCAL

RYE

Del Maguey Vida Mezcal
High West Lake House Private Label Rye

BOURBON

SCOTCH

Woodford Reserve
Johnny Walker Black Label

BRANDY

Courvoisier VSOP

BOTTLE

Labatt Blue Light, Corona

CRAFT

Three Heads The Kind, Blue Moon

DRAFT

Von Trapp Bohemian Pilsner
Naked Dove Amber
Stella Artois
Other Half Green City IPA
Big Ditch 'Hayburner' IPA

Signature Cocktails

Signature cocktails are priced to accommodate 50 guests.

VODKA BASE

Moscow Mule | 750

vodka | lime | ginger beer

Espresso Martini | 800

vodka | espresso | coffee liqueur

Lemon Drop Martini | 750

vodka | lemon | demerara

Asian Pear | 800

vodka | lemon | rosemary | pear

GIN BASE

Classic Negroni | 800

gin | Campari | sweet vermouth

French 75 | 800

gin | lemon | orange liqueur | club soda

Bee's Knees | 750

gin | lemon | honey

Rosemary Gin Fizz | 750

gin | lemon | rosemary | club soda

RUM BASE

Mojito | 750

rum | lime | demerara | mint | club soda

Dark & Stormy | 750

rum | lime | ginger beer

Classic Daiquiri | 750

rum | lime | demerara

Painkiller | 800

rum | pineapple juice | orange juice | coconut

N/A COCKTAILS

MargNorita | 700

seedlip spice | lime | agave

PaNoma | 700

seedlip spice | grapefruit | lime | agave | soda

WhiskNo Sour | 700

Lyer's American malt | lemon | demerara

TEQUILA BASE

Margarita | 750

tequila | lime | agave

Paloma | 750

tequila | lime | grapefruit | soda

Mexican Sidecar | 800

tequila | orange liqueur | lemon | demerara

Mexican Mule | 750

tequila | lime | ginger beer

BOURBON & WHISKEY BASE

Old Fashioned | 800

bourbon | demerara | bitters

Whiskey Sour | 800

bourbon | lemon | demerara

Kentucky Mule | 750

bourbon | lime | ginger beer

Classic Manhattan | 800

whiskey | sweet vermouth | bitters

ADD ON

Add a signature cocktail to your event. Price may increase for special requests and based on your selected bar package. Shots are not permitted.

SPECIAL PRODUCT REQUESTS

Specialty product requests or off menu product requests are based on availability and are subject to a \$150 stocking fee and purchase of all products ordered at retail cost.

GRATUITY

All prices are subject to 18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five business days prior to the event. This number is your guarantee and we will be able to increase not decrease.

MENU STANDARDS

All menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Lake House reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control. A minimum number ordered is required for all menu enhancements or stations. All Menu Enhancement and Stations must be ordered for a minimum of 80% of the event guaranteed guest count.

TAXES & SERVICE CHARGES

18% gratuity paid to wait and bar staff, 5% hotel fee and applicable NYS sales tax. We ask that you confirm the total number of guests five working days prior to the event. This number is your guarantee and we will be able to increase not decrease.

PLATED SELECTIONS

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than three entrées are selected for a plated meal, the price for the menu will be determined by the highest priced entrée.

For pre-selected entrée, a per entrée final guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with guest place cards.

For tableside selection an additional \$38+ per guest to be applied in addition to the meal price to cover the additional product required for service. Entrée sides will be the same for all guests.

FOOD POLICIES

The Lake House does not allow any food or beverages to be brought in from outside by guests due to city, state, health and liquor laws. The Lake House maintains exclusive rights to provide, control and maintain all food and beverage services throughout The Lake House.

All food and beverage must be purchased through The Lake House for consumption on premise. Any leftover food or nonalcoholic beverage cannot be taken off property at the conclusion of your event. The Lake House will purchase any reasonable special items or product from a licensed approved vendor. Gluten-free or specialty products must be guaranteed 10 business days prior to the event. All menu prices are subject to service charges, taxes, and any applicable fees as outlined in this document and event contracts.

1970

LH

OC

770 S MAIN ST, CANANDAIGUA, NY 14424