



# **The Lakehouse Restaurant Banquet and Function Menu Guide**

The  
**Lakehouse**



## Weddings at Clevelands House Resort 2017 & 2018

Thank you.....

For considering Clevelands House Resort to be a part of your upcoming celebration. A truly memorable experience awaits you at Clevelands House. Our 408-acre estate is the perfect blending of time honoured traditions and modern conveniences. Located on the shores of beautiful Lake Rosseau, our lakeside setting and gardens provide an ideal backdrop for your wedding ceremony, morning stroll or family photographs.

Enclosed we have provided you with a variety of information and details to assist you in selecting your food and beverage decisions. Once your decision is made and you have chosen to share your day with us, our dedicated team will be with you every step of the way to ensure a completely stress free experience.

### Function Rooms

#### The Porch at The Lakehouse

The Porch is located on the ground floor of the Clevelands House grand Main Hotel. Guests can enjoy breakfast, lunch or dinner from our regular menu while overlooking beautiful Lake Rosseau. The Verandah is located off the porch dining room and has patio seating for approximately 65 guests. Join us for Appy Hour from 3-5pm daily with \$6 appetizers, wine, beer and cocktails. Our Main Dining Room can be made available for private functions by request only. **Maximum Capacity 250 guests**

#### Banquet Dining Room

Located on the ground floor of the resorts grand Main Hotel. The Segwun Dining Room encompasses the rustic elegance of the Muskoka's. Framed by sliding barn style doors and an inviting reception foyer, the room provides a spacious and inviting area for dining and dancing. Banquet dining options are buffet style, plated service and appetizer only parties. Please see menus below for offerings.

**Maximum Capacity 220 guests, function room fee \$15/pp**

**Smaller Rooms available for 40 and under please inquire**

**\*function room fees include: Menu tasting for 2, white resort linens, napkins, table skirting, garden cocktail reception, staging for Head Table, complete room set up and tear down, service staff, chefs and event coordinator services from beginning to end. \***

## The Lakehouse Restaurant Menu Options

### Buffet Menu

#### Buffet Breakfast Menu #1 \$25/pp:

Scrambled eggs  
Sausage  
Bacon  
Home fries  
Fresh fruit  
Toast  
Greek yogurt  
Granola  
With a fresh squeezed juice, coffee and tea station

#### Buffet Breakfast Menu #2 \$22/pp:

Scrambled eggs  
Sausage  
Bacon  
Home fries  
Fresh fruit  
Toast  
Greek yogurt  
Granola  
With a coffee and tea station

#### Lunch Buffet \$22/pp:

House made daily soup  
Green Salad Romaine Salad  
Assorted Sandwiches and wraps (vegetarian options included)  
Assorted dessert and fruit  
With a bottled water, bottled juices and pop and a coffee and tea station

#### Buffet Dinner Menu #1 \$58/pp:

Summer Greens Salad-Lemon Olive Oil vinaigrette  
Classic Caesar Salad- House smoked bacon, herb crouton, lemon and Parmesan  
Mediterranean pasta salad  
Vegetarian Entrée Option  
Prime Rib  
Yorkshire Pudding  
Fingerling Potatoes  
Roasted Seasonal Vegetables Port Jus  
Assorted dessert and fruit platters  
\*includes coffee, tea and non-alcoholic beverages\*

**Buffet Dinner Menu #2 \$56/pp:**

Summer Greens Salad-Lemon Olive Oil vinaigrette  
Classic Caesar Salad- House smoked bacon, herb crouton, lemon and Parmesan  
Mediterranean pasta salad  
Vegetarian Entrée Option  
Roasted Chicken  
Pan fried Trout  
Fingerling Potatoes  
Roasted Seasonal Vegetables Port Jus  
Assorted dessert and fruit platters  
\*includes coffee, tea and non-alcoholic beverages\*

**Set Menu Options**

**Seated dinner with table service. Pre-orders required for groups of 50 or above**

**Set #1 - \$44/pp**

ASSORTMENT OF ARTISAN BREAD w/ garden herb butter

**STARTER** LAKEHOUSE SOUP CREATION AND OUR SIGNATURE HOUSE GREEN SALAD w/ tomato, cucumber, radish, olive oil and lemon

**ENTREES** served with veg bundles and three cheese bacon butter potato  
ROASTED ½ CHICKEN w/ salsa verde  
PAN SEARED CRISPY TROUT w/ maple lemon butter

**DESSERT** DARK CHOCOLATE TORTE

Note that groups of 50 and above need to be pre ordered a minimum of 10 days in advance

**Set #2- \$58/pp**

ASSORTMENT OF ARTISAN BREAD w/ garden herb butter

**STARTER** LAKEHOUSE SOUP CREATION AND OUR SIGNATURE HOUSE GREEN SALAD w/ tomato, cucumber, radish, olive oil and lemon

**ENTREES** served with veg bundles and three cheese bacon butter potato

ROASTED ½ CHICKEN w/ salsa verde

GRILLED 7 OZ TENDERLOIN w/ red wine reduction and roasted shallot butter PAN

SEARED CRISPY TROUT w/ maple lemon butter

**DESSERT DUO OF DARK CHOCOLATE TORTE AND OREO CHEESE CAKE**

Note that groups of 50 and above need to be pre ordered a minimum of 10 days in advance

**Add Passed Appetizers to your set menu or buffet:**

**\$13/pp must apply to all guests**

2-4 pieces per person

Maple Syrup Smoked Trout on House made Potato Chips w/ horseradish cream

Pulled Pork and Bacon Potato Skins

Crispy Salt N Pepper Chicken Wings w/ cucumber dill yogurt

**\$18/pp must apply to all guests**

2-4 pieces per person

Maple Syrup Smoked Trout on House made Potato Chips w/ horseradish cream Pulled  
Pork and Bacon Potato Skins

Crispy Salt N Pepper Chicken Wings w/ cucumber dill yogurt

Garden Tomato Bruschetta w/ goat cheese

Fries with Parm and Rosemary

**Host an Appetizer Only Party:**

**\$24/pp must apply to all guests**

3-5 pieces per person

Maple Syrup Smoked Trout on House made Potato Chips w/ horseradish cream Pulled  
Pork and Bacon Potato Skins

Crispy Salt N Pepper Chicken Wings w/ cucumber dill yogurt

Garden Tomato Bruschetta w/ goat cheese

Fries with Parm and Rosemary

Cheeseburger Sliders

**Late Night Menu and Platters**

(Must accompany a set menu or an appetizer only party)

Fruit and Cheese Tray add \$9/pp  
Veggie and Drip Tray add \$6/pp  
Meat and Cheese Tray add \$12/pp  
Oyster (passed) \$2.50 each  
Assorted PIE pizza (passed) deliver before 11pm \$8/pp  
Late Night Poutine (passed) \$12/pp  
Cheeseburger Sliders \$8/pp

**Set Breakfast Menus** (for groups of 20 and over)

**Lakehouse Continental Breakfast**

\$16/pp plus taxes and gratuity (requires 48 hours' notice)  
Croissants, muffins, Greek yogurt, granola and fresh fruit with a coffee and tea station

**Lakehouse Set Breakfast Menu #1**

\$17.50/pp plus taxes and gratuity. Includes coffee and tea.

LH BREAKFAST w/ scrambled eggs, sausage, bacon, home fries, fresh fruit and light rye Lakehouse

**Set Breakfast Menu #2**

\$22.50/pp plus taxes and gratuity. Includes coffee and tea.

CHOICE OF: LH BREAKFAST w/ scrambled eggs, sausage, bacon, home fries, fresh fruit and light rye FRENCH TOAST w/ Greek yogurt, berry coulis, candied pecans and Feltis Farm's Maple Syrup

PULLED PORK AND BACON BENEDICT w/ white cheddar and fresh house made hollandaise served on an English muffin with home fries and fresh fruit

\*Add a fresh squeezed orange juice station to any set menu for an additional \$5/pp plus taxes and gratuity (charge will apply to all guests) \*

\*Extra side orders will be charged accordingly\*

**Set Lunch Menu \$22/pp**

Includes coffee, tea and non-alcoholic beverages

All meals come with fresh cut fries and green salad except the entrée salad options

Choice of:

6oz Beef Burger or Bacon Cheddar Burger

Goat Cheese and Grilled Vegetable Sandwich

Chicken Avocado and Bacon Club Sandwich

Crispy Trout

Green Salad with Olive Oil & Lemon Vinaigrette with Grilled Chicken

Romaine Salad with Caesar Vinaigrette and Grilled Chicken

**For groups under 30 our main menu is available and can be viewed at  
[www.thelakehousemuskoka.ca](http://www.thelakehousemuskoka.ca)**

## **Drink Lists**

### **Host Bar:**

Beverage packages available from 6pm-1am

#### **Reception Host Bar \$46/pp plus taxes and gratuity**

- Domestic Beer
- House Brand Liquors
- House Wine
- Soft Drinks
- Coffee/Tea
- \*Includes 4 hour Beverage Service, can start no later than 9pm\*

#### **Complete Host Bar \$59/pp plus taxes and gratuity**

- Domestic Beer & Imported Beer
- House Brand Liquors
- House Wine
- Unlimited House Wine Litres during dinner
- Soft Drinks
- Coffee/Tea
- \*Includes 5 hour Beverage Service, can start no later than 9pm\*

#### **Complete Host Bar Plus \$69/pp plus taxes and gratuity**

- Domestic Beer & Imported Beer
- House Brand Liquors
- Liqueurs and Cocktails
- House Wine
- Unlimited House Wine Litres during dinner
- Soft Drinks
- Coffee/Tea
- \*Includes 5 hour Beverage Service, can start no later than 9pm\*

## **Wine and Champagne Lists:**

### **Red Wines**

<b>Description</b>	<b>6oz glass</b>	<b>9oz glass</b>	<b>Bottle</b>
House Wine Peller Estates Cabernet Merlot VQA Niagara	\$7	\$10	\$30
Verano Shiraz Spain	\$8	\$11	\$32
Trius Cabernet Sauvignon VQA Niagara	\$10	\$13	\$39
Septima Malbec Argentina	\$11	\$15	\$44
James Mitchell Cab Sauv California	Not available by the glass	Not available by the glass	\$59
Appelby Lane <i>ORGANIC</i> Pinot Noir New Zealand	Not available by the glass	Not available by the glass	\$59
Luigi Righetti Amarone Italy	Not available by the glass	Not available by the glass	\$79
Fenocchio Barolo Italy	Not available by the glass	Not available by the glass	\$99

## White Wines

<b>Description</b>	<b>6oz glass</b>	<b>9oz glass</b>	<b>Bottle</b>
Peller Estates Chardonnay VQA Niagara	\$7	\$10	\$30
Black Cellar Sauvignon Blanc Niagara	\$8	\$11	\$32
Crush Pinot Grigio VQA Niagara	\$9	\$12	\$37
Trius Riesling VQA Niagara	\$9	\$12	\$39
Peller <i>Private</i> <i>Reserve</i> Rose VQA Niagara	\$10	\$14	\$39
Estrada Creek Chardonnay California	Not available by the glass	Not available by the glass	\$49



Appleby Lane <i>ORGANIC</i> Sauvignon Blanc New Zealand	Not available by the glass	Not available by the glass	\$49
Beaumont Chenin Blanc South Africa	Not available by the glass	Not available by the glass	\$49
Appleby Lane <i>ORGANIC</i> Sauvignon Blanc New Zealand	Not available by the glass	Not available by the glass	\$59
Domaine Damp Chablis <i>Un-Oaked</i> <i>Chardonnay</i> France	Not available by the glass	Not available by the glass	\$89

### Champagne and Bubbly

Description	5oz glass	Bottle
XOXO <i>Sparkling</i> Pinot Grigio - Chard Niagara	\$8	\$35
Veuve Cliquot Champagne France	Not available by the glass	165
Laurent-Perrier <i>Brut Rose</i> Champagne France	Not available by the glass	250

### Beer and Draft Choices:

**18oz Glass \$7.50 60oz Pitcher \$19.50**

Sleeman Original, Sapporo, Steam Whistle, Lakehouse Amber Ale and Sleeman  
Light

**Bottles \$5.25**

Coors Light, Canadian, Canadian 67, Budweiser, Bud Light

**Bottles \$6.25**

Sol, Heinekin

**Tall Cans \$8**

Guinness, Sommersby, Sleeman Rainside Session Ale

**Cocktails and Mixed Drinks priced accordingly**

**Optional Add Ons**

Outdoor Ceremony Site and Set-up \$300-\$500

Function Room Rental (per room) see pricing beside room options

Specialty Linens, napkins and chair covers-priced accordingly

AV Services- a la carte

Bon Fire-\$295

Cake Plating \$1.25/pp

**Wedding Officiant Services**

**The Lakehouse has 2 on-site wedding Officiants that are Provincially licensed to register your ceremony. Contact Sarah for details**

\$300 for 15 minute ceremony

\$350 for 20 minute ceremony

\$400 for 25-30 minute ceremony

All ceremony options include signing of the legal documents. Price include HST

\*\*\*\*All food and beverage services listed are subject to 13% HST and a 16% service charge\*\*\*\*\*