

PRIVATE EVENT PACKAGES

The Casual Canoe

WEDDINGS

Nestled along the tranquil shores of Cold Lake, The Casual Canoe offers an idyllic setting for your special day. Imagine exchanging your vows against the serene backdrop of the lake, as the gentle lapping of the waves harmonizes with your heartbeat. Our venue, bathed in natural beauty and imbued with an air of calm, sets the stage for your picturesque lakeside wedding. As you pledge your love amidst nature's quiet symphony, The Casual Canoe becomes more than just a venue - it becomes a part of your love story, immortalizing your commitment in its tranquil embrace.

HOLIDAY EVENTS

Let the calm allure of the lakeside transform your holiday parties at The Casual Canoe. Imagine your celebration sparkling under a sky full of stars, the soft shimmer of the lake adding a touch of magic to your festivities. The enchanting lake view and the inviting warmth of our venue seamlessly blend together, creating a holiday party experience like no other. As the laughter and cheer echo off the gentle waters, each moment is imbued with a charm that's uniquely lakeside. The Casual Canoe is more than a venue - it's a backdrop to your festive story, making your holiday celebrations unforgettable.

LIFE'S MILESTONES

We understand that life's milestones deserve the perfect setting. Whether it's the joyous celebration of a birthday, the commemoration of an anniversary, or a spontaneous just-because gathering, our lakeside venue is ready to enhance your celebrations. Envision your special moments unfolding against the soothing backdrop of Cold Lake, each cheer, each laughter echoed by the tranquil waters. Every celebration with us is more than an event - it's a cherished memory in the making. We invite you to mark life's milestones with The Casual Canoe, where every occasion is treated with the care and joy it deserves.



BOOKING INFORMATION

CAPACITY | FOOD & BEVERAGE MINIMUMS

28 Capacity for a Multi-Course Meal

32 Capacity for Cocktail Reception

\$3500 Minimum Food & Beverage Guarantee*
Fri & Sat | 5:00PM - Midnight

\$2000 Minimum Food & Beverage Guarantee*
Wed, Thurs & Sun | 5:00PM - 10:00PM

2 Select from two Multi-Course Menus*

1 Casual Menu served family style

\$-\$\$\$ Additional professional services can
be arranged at extra cost

FOOD & BEVERAGE MINIMUMS

Food and beverages (including alcohol) are applied towards your minimum guarantee; entertainment and GST are in addition to the minimum. If the minimum charge is not reached, a room rental fee will apply for the difference. 18% Gratuity for wait and kitchen staff is automatically applied. Some modifications to the menus can be accepted upon review with your event coordinator.

the MENU

OPTION ONE

FIRST COURSE

FEATURED SOUP DU JOUR

seasonal flavours & ingredients (VEG | GF)

ROASTED BEET & FETA SALAD

roasted beets | creamy feta | maple bourbon vinaigrette (VEG | GF)

SECOND COURSE (SELECT ONE)

CREAMY PESTO FETTUCCINE

velvety pesto cream sauce | spinach | cherry tomatoes (VEG)

BOURBON BRAISED BEEF

slow-cooked to perfection | port-glazed carrots | roasted garlic mash (GF)

CHICKEN SUPREME

golden roasted fingerling potatoes | sauteed zucchini (GF & DF Option)

DESSERT

creme brulée

mousse

\$65 Per Person

Wine Service +15 Per Person

the MENU

OPTION TWO

FIRST COURSE

FEATURED SOUP DU JOUR

seasonal flavours & ingredients (VEG | GF)

SECOND COURSE (SERVED FAMILY STYLE)

LAKESIDE MUSSEL HARVEST

PEI mussels | butter bourbon sauce | diced peppers & onions (GF)

ARANCINI

arborio rice | mozzarella | panko crumbs | house dressing (VEG)

THIRD COURSE (SELECT ONE)

CREAMY PESTO FETTUCCINE

velvety pesto cream sauce | spinach | cherry tomatoes (VEG)

BOURBON BRAISED BEEF

slow-cooked to perfection | port-glazed carrots | roasted garlic mash (GF)

CHICKEN SUPREME

golden roasted fingerling potatoes | sauteed zucchini (GF & DF Option)

DESSERT (SELECT ONE)

creme brulée

mousse

\$75 Per Person

Wine Service +15 Per Person

the MENU

OPTION THREE

GREENS (SERVED FAMILY STYLE)

ROASTED BEET & FETA SALAD

roasted beets | creamy feta | maple bourbon vinaigrette (VEG | GF)

SECOND COURSE (SERVED FAMILY STYLE)

LAKESIDE MUSSEL HARVEST

PEI mussels | savory butter bourbon sauce | diced peppers & onions | fresh basil & chives | chili flakes | garlic toast served on the side (GF)

ARANCINI

arborio rice | mozzarella | panko crumbs | house dressing (VEG)

BOURBON VOYAGE CHEESE DIP

bourbon-infused smoked cheddar | assorted breads | fresh vegetables
mixed olives (VEG)

TAPENADE & BRUSCHETTA

mixed olives | fresh tomatoes | toasted crostini | fresh parmesan | balsamic
vinaigrette glaze (VEG | GF Option)

GOURMET MUSHROOM & BOURBON CREST PASTA

house-made fettuccini | mushroom bourbon cream sauce | fresh garlic
bread | served al-dente (VEG) | Add Chicken (\$)

DESSERT

creme brûlée
mousse

\$60 Per Person

Wine Service +15 Per Person

INFORMATION & POLICIES

- A 30% deposit of the food and beverage minimum is required at the time of booking to secure your function date; the deposit will be applied to your final bill on the date of your function. All payment methods for your deposit are accepted.
- The final bill is due payable on the day of your function. We accept cash, debit, and all major credit cards; we do not accept personal cheques for final payment.
- The guaranteed number of guests is required (3) three business days prior to your event. You will be charged for the guaranteed number or the actual attendance (whichever is greater)
- Menu selection and style is required (7) seven business days prior for a corporate or personal party and (14) fourteen business days prior for a wedding event.
- Food and beverages (including alcohol) are applied towards your minimum guarantee; any additional rentals, GST and Gratuities are in addition to the minimum. If the minimum charge is not reached, a room and labour fee will apply for the difference.
- Our culinary team will be happy to accommodate any dietary or allergy concerns. Please advise your event coordinator at least seven (7) business days ahead of time of any allergies or dietary restrictions. Any guests with allergies or dietary restrictions must also identify themselves to a server the day of the event. We offer gluten friendly options, although our kitchen is not gluten-free.

DECORATIONS

- Guests are welcome to bring in their own decorations however, no confetti can be thrown or sprinkled on the tables or floor. We do not permit anything to be nailed, tacked or stapled to the walls, floors or ceiling. Tape and other non-invasive adhesive can be used.
- The Casual Canoe Bourbon & Craft Kitchen can provide white tablecloths and black napkins. We can also provide tealight candleholders for the tables, table numbers/name placeholders and a menu card for each setting*, as well as use of the instant print camera.

*printing & design fees may apply

BAR SERVICE

- The Casual Canoe will be the sole provider of all beverages, including alcohol.
- Please inform your event coordinator at least (1) one weeks in advance if you require a cash bar.

MUSIC & AUDIO VISUAL

- The Casual Canoe can arrange music during your reception through approved streaming services; ask your event coordinator should you require a specific music theme.
- Additional live entertainment can be arranged, subject to availability and building capacity allowances, for an additional fee. This could include live music, comedians or a live artist. Please inform your event coordinator at least four weeks in advance so they can confirm availability and provide a quote.
- Guests are welcome to bring in their own rented audio-visual equipment with at least two weeks prior notice so the space and proper electrical outlets can be coordinated.

PATIO ACCESS

- Access to patio may be available, subject to weather. No smoking, including e-cigarettes and vapes on the patio. There is a smoking area at the rear of the building.
- Rental of patio or restaurant for wedding ceremonies is an additional \$500, which includes: scheduled pre-access to the ceremony site for coordination of event, restaurant to set-up for ceremony, cocktail hour and/or dinner as planned, basic event coordination and day-of assistance & two bottles of sparkling wine.

PUBLIC PARKING

- Public Parking is available at the rear of the building, on the street and at the Cold Lake Marina. Please do not drink and drive. The Casual Canoe will gladly call for alternative transportation on your behalf . We are not responsible for vehicles left in the parking lots overnight.

Create lasting memories with authentic connections at
The Casual Canoe Bourbon & Craft Kitchen



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