

PRIVATE EVENT PACKAGES



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
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32	Capacity for Cocktail Reception
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\$3500	Minimum Food & Beverage Guarantee* Fri & Sat 5:00PM - Close
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\$2000	Minimum Food & Beverage Guarantee* Wed, Thurs & Sun 5:00PM - Close
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3	Delicious Multi-Course Menus
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Family Style	Multiple courses served family style, selected in advance
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\$-\$\$\$	Additional professional services can be arranged at extra cost
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FOOD & BEVERAGE MINIMUMS

Food and beverages (including alcohol) are applied towards your minimum guarantee; any 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.

the MENU

OPTION ONE

FIRST COURSE

ELK CAMPFIRE MEATBALL SOUP

tomato basil broth | elk meatballs | melted smoked cheddar (GF)

HOUSE SALAD

mixed greens | tomato | cucumber | house-made maple bourbon vinaigrette
(VEG | GF)

SECOND COURSE (SELECT ONE)

WILD MUSHROOM & BOURBON CREST PASTA

house-made fettuccini | wild mushrooms | garlic toast | add chicken

BOURBON BRAISED BEEF

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

SAGE SERENADE CHICKEN

wild mushroom cream sauce | roasted garlic mash | seasoned zucchini (GF)

DESSERT (SELECT ONE)

SEASONAL CREME BRULÉE

ESPRESSO MOUSSE

65 PER PERSON

+ 15 PER PERSON FOR TABLE WINE

the MENU

OPTION TWO

FIRST COURSE

HOUSE SALAD

mixed greens | tomato | cucumber | house-made maple bourbon vinaigrette
(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)

WILD MUSHROOM & BOURBON CREST PASTA

house-made fettuccini | wild mushrooms | garlic toast | add chicken

BOURBON BRAISED BEEF

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

SAGE SERENADE CHICKEN

wild mushroom cream sauce | roasted garlic mash | seasoned zucchini (GF)

DESSERT (SELECT ONE)

SEASONAL CREME BRULÉE

ESPRESSO MOUSSE

75 PER PERSON

+ 15 PER PERSON FOR TABLE WINE

the MENU

OPTION THREE

CASUAL EATS (SERVED FAMILY OR BUFFET STYLE)

HOUSE SALAD

fresh mixed greens | tomato | cucumber | hemp seeds |
house-made maple bourbon vinaigrette (VEG | GF)

BOURBON VOYAGE CHEESE DIP

bourbon-infused smoked cheddar | assorted breads | crostini | rainbow
carrots | olives (VEG | GF option)

ARANCINI

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

TAPENADE & BRUSCHETTA

mixed olives | fresh tomatoes | toasted crostini balsamic vinaigrette
crispy parmesan (VEG | GF option)

BISON TRAIL NACHOS

crispy nachos | seasoned bison melted cheese blend | fresh basil &
green onions | house-made bourbon salsa & sour cream (GF)

BISON BOLOGNESE TRAIL

slowly simmered ground bison | pappardelle pasta | tomato & herb sauce
fresh garlic bread

DESSERT

SEASONAL CREME BRULÉE

ESPRESSO MOUSSE

50 PER PERSON

+ 15 PER PERSON FOR TABLE WINE

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 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 or loose petals 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.*

*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 provide pre-recorded 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, 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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