

PRIVATE EVENT PACKAGES

The Casual Canoe

WEDDINGS

A Setting as Timeless as
Your Commitment

There is a unique magic to an intimate lakeside wedding—a natural calm that lets your love take center stage. Nestled on the shores of Cold Lake, The Casual Canoe offers a picturesque sanctuary for your "I do's." Let the gentle symphony of the water and the beauty of the Alberta horizon become a permanent part of your love story.

HOLIDAY EVENTS

Celebrate Success with
a Lakeside View

Elevate your corporate holiday event at The Casual Canoe. With the starlit sky reflecting off the quiet waters of Cold Lake, our venue offers a sophisticated alternative to the traditional boardroom party. Give your team a night to remember in a space where natural elegance meets professional hospitality, creating an atmosphere that is as inspiring as it is festive.

LIFE'S MILESTONES

Mark Life's Best Moments
by the Water

From "just-because" parties to the big birthdays that change everything, The Casual Canoe brings your community together. Imagine your favourite people, great food, and endless laughter, all framed by the tranquil shores of the lake. We don't just host events; we help you craft the moments you'll be talking about for years to come. Private events are available at The Casual Canoe to celebrate all of life's milestones.



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 - 11:00PM

\$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 FETTUCCHINE

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

BOURBON BRAISED BEEF

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

CHICKEN SUPREME

roasted fingerling potatoes | seasonal vegetables (GF & DF Option)

TENDERLOIN SUMMIT STEAK

8oz Alberta AAA beef | chef's potato | seasonal vegetables (GF) (+\$)

DESSERT

SEASONAL CREME BRULÉE

HOUSE-MADE CHEESECAKE

\$65 Per Person

Wine Service +15 Per Person

Tenderloin option is subject to additional charge based on current market price

Both desserts are prepared and guests can select in 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)

VOL-AU-VENT

golden puff pastry | your choice of filling: lobster, elk or basil pesto (VEG)

THIRD COURSE (SELECT ONE)

CREAMY PESTO FETTUCCHINE

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

BOURBON BRAISED BEEF

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

CHICKEN SUPREME

roasted fingerling potatoes | seasonal vegetables (GF & DF Option)

TENDERLOIN SUMMIT STEAK

8oz Alberta AAA beef | chef's potato | seasonal vegetables (GF) (+\$)

DESSERT

SEASONAL CREME BRULÉE

HOUSE-MADE CHEESECAKE

\$75 Per Person

Wine Service +15 Per Person

Tenderloin option is subject to additional charge based on current market price

Both desserts are prepared and guests can select in 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 | butter bourbon sauce | diced peppers & onions (GF)

VOL-AU-VENT

golden puff pastry | your choice of filling: lobster, elk or basil pesto (VEG)

BOURBON VOYAGE CHEESE DIP

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

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

SEASONAL CREME BRULÉE

HOUSE-MADE CHEESECAKE

\$60 Per Person

Wine Service +15 Per Person

Both desserts are prepared and guests can select in 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 fully 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 (4) 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 (2) 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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