



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



BREAKFAST MENU

groups of 10 or less must order each item for your entire group

CONTINENTAL BREAKFAST | \$10.95 per guest

assorted muffins, pastries, whole fruit, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

DELUXE CONTINENTAL | \$14.95 per guest

assorted muffins, pastries, whole fruit, low fat yogurt, assorted granola bars, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

HOT BREAKFAST BUFFET | \$20.95 per guest

choice of eggs, choice of potatoes, 2 meat selections, toast, sliced fruit, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea (gluten-free bread \$2.00 per guest)

BAGEL BAR | \$4.95 per guest

assorted bagels, butter, preserves, choose 2 flavors of cream cheese: plain cream cheese, strawberry cream cheese, honey-almond cream cheese, garlic-chive cream cheese

add-on | \$0.95 per guest
sliced tomatoes
sliced english cucumbers
alfalfa sprouts

add-on | \$2.95 per guest
cured salmon + capers
chopped shallots
chopped hard-boiled egg

THE ULTIMATE BRUNCH | \$34.95 per guest

sliced fruit, assorted yogurt, assorted bagels with cream cheese, assorted muffins and pastries, smoked salmon with shallots + capers + chopped hard-boiled eggs, choice of potatoes, choice of eggs, bacon, country sage sausage links, grilled vegetables, desserts, tomato and mozzarella salad, orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

All prices subject to change. Not inclusive of 22% service charge and 8% tax.





AL A CARTE

EGGS

scrambled egg whites	\$3.50 per guest
scrambled eggs with cheddar	\$3.95 per guest
hard-boiled eggs	\$1.95 per guest
baked egg frittata with cheddar + ham + broccoli	\$4.25 per guest
egg strata with pancetta + spinach tomatoes + provolone cheese	\$4.25 per guest

BREAKFAST BREADS

waffles	\$4.95 per guest
pancakes	\$4.95 per guest
french toast	\$4.95 per guest
gluten-free french toast	\$6.50 per guest

MEATS | \$2.95 per guest

bacon
country sage sausage links
turkey bacon
turkey sausage
corned beef hash
brown sugar glazed ham

BREAKFAST POTATOES | \$2.95 per guest

rosemary potatoes
hash browns
parmesan tater tots
sweet potato hash

BREAKFAST ADD-ON'S

vanilla yogurt parfaits with berries and granola	\$3.25 per guest
english muffins	\$1.50 per guest
sliced fruit	\$5.50 per guest
whole fruit	\$1.95 per guest
assorted granola bars	\$1.50 per guest
assorted instant oatmeal	\$1.50 per guest
toast	\$0.95 per guest
gluten-free bread	\$1.95 per guest

BREAKFAST SANDWICHES ON ENGLISH MUFFIN | \$5.50 per guest

bacon + egg + cheddar
egg + spring onion + cheddar
canadian bacon + egg + american cheese
sausage + egg + american cheese
fresh herb with egg + swiss cheese

BREAKFAST BURRITO | \$5.95 per guest

with egg + cheddar + tomato salsa
add bacon or sausage

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

BREAK MENU

groups of 10 or less must order each item for your entire group

AL A CARTE

tortilla chips | \$6.95 per guest
with house-made guacamole & pico de gallo

crudité | \$3.75 per guest
fresh vegetables with herb mousseline

domestic cheese | \$4.25 per guest
assorted cheese served with crackers

parmesan and rosemary popcorn | \$2.75 per guest

chips & dip | \$4.95 per guest
house made potato chips, pretzels, french onion dip

deviled eggs | \$3.75 per guest

trail mix-nuts with dried fruit | \$5.95 per guest

whole fruit | \$1.95 per guest

assorted candy bars | \$1.95 per guest

energy bars | \$3.50 per guest

granola bars | \$1.50 per guest

assorted cookies & brownies | \$19.95 per dozen

BUNDLES

7TH INNING STRETCH | \$13.95 per guest

soft pretzels
warm cheese sauce
stadium mustard
cracker jacks
popcorn
salted peanuts

MEDITERRANEAN DELIGHT | \$15.95 per guest

hummus
tabbouleh
baba ghanoush
mini round pita
fresh vegetables

LITTLE ITALY | \$11.95 per guest

cured meats
assorted domestic cheeses
olives and pickled vegetables
crostini

THE HEALTH NUT | \$15.95 per guest

whole fruit
granola bars, energy bars
trail mix
coconut water

BEVERAGES

soda	\$1.95 per guest
bottled water	\$1.95 per guest
coffee	\$49.95 per gallon
iced tea	\$29.95 per gallon
hot tea	\$24.95 per gallon
lemonade	\$29.95 per gallon
juice	\$19.95 per gallon

HALF DAY BEVERAGE STATION | \$3.95 per guest

soda, water, gourmet regular and decaf coffee, assorted hot teas

FULL DAY BEVERAGE STATION | \$6.95 per guest

soda, water, gourmet regular and decaf coffee, assorted hot teas

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LUNCH MENU

groups of 10 or less must order each item for your entire group

BUFFETS

THE PANINI | \$18.95 per guest

cucumber and tomato salad
creamy pancetta and white bean soup
italian - capicola + salami + onion + arugula
caprese - shredded mozzarella + tomato + basil
chicken parmesan

THE GODFATHER | \$24.95 per guest

campanelle pasta with parmesan cream sauce
penne pasta marinara
italian sausage links
salerno family meatballs
caesar salad
rolls and butter

THE MIXED GRILL | \$21.95 per guest

hamburgers, hot dogs, grilled chicken with assorted buns
chopped romaine with tomatoes + cucumbers + onions
white balsamic and peppercorn dressings
pasta salad - red peppers + onions + celery + vinegar
american, swiss and cheddar cheese
sliced tomato, pickles and lettuce
mayonnaise, mustard and ketchup

SOUTH OF THE BORDER | \$19.95 per guest

black beans and rice
shredded barbacoa
adobo chicken
flour tortillas
corn tortilla chips
shredded cheddar
pico de gallo
lime sour cream
chicken tortilla soup

SOUP AND SALAD BAR | \$14.95 per guest

romaine, mixed greens, tomatoes, onions, carrots, cucumbers, olives
bacon, pepperoni, shredded cheese, croutons, chopped egg
peppercorn dressing, white balsamic dressing
rolls and butter

add on protein:

grilled chicken	\$4.50
rock shrimp	\$6.50
poached salmon	\$5.50
skirt steak	\$6.50

SOUP | choose 1

creamy pancetta and white bean
tomato basil bisque
italian wedding
beef and vegetable
vegetable
chicken and dumpling

All prices subject to change. Not inclusive of 22% service charge and 8% tax.





BOXED LUNCH

includes sandwich (choose 2 total), salad (choose 1), cookie, chips, pickle and whole fruit
\$18.95 per guest

SANDWICHES

roast beef - caramelized onion + horse aioli + swiss on a hoagie bun
roast turkey - cheddar + cucumber + rosemary aioli on wheat
veggie - cucumber + hummus + red pepper on multigrain
club - turkey + bacon + tomato + lettuce + basil aioli on ciabatta
sicilian - ham + salami + pepperoni + tapenade + provolone on a hoagie bun

SALADS

pasta salad
potato salad
chopped salad

BOXED SALAD

includes choice of salad (choose 2 total) fresh bread and cookie
\$12.95 per guest

caesar salad

nuts & berries - mixed greens + berries + nuts + goat cheese
wedge - pancetta + chopped boiled egg + onion + gorgonzola + peppercorn
simple - cucumbers + tomatoes + onions + white balsamic
mixed green - olives + cucumbers + feta
antipasto - pepperoni + provolone + romaine + salami
add on chicken \$2.75 per person

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

A LA CARTE BUFFET OPTIONS

PROTEINS

chicken marsala	\$6.95 per guest
chicken piccata	\$6.95 per guest
pistachio chicken	\$7.50 per guest
pork loin	\$5.95 per guest
flank steak	\$10.95 per guest
salmon	\$12.95 per guest

STARCH

penne marinara	\$3.50 per guest
penne parmesan cream	\$4.50 per guest
penne pesto	\$4.50 per guest
garlic mashed potatoes	\$2.75 per guest
roasted fingerlings	\$3.75 per guest
roasted red skins with rosemary	\$2.50 per guest
ORZO (spinach + roasted tomatoes + fresh herbs)	\$2.95 per guest
couscous + roasted vegetables	\$3.25 per guest

VEGETABLES

fried green beans	\$2.75 per guest
asparagus	\$3.50 per guest
brussels sprouts	\$2.95 per guest
broccolini	\$2.50 per guest
roasted cauliflower	\$2.95 per guest

SALADS

pasta salad	\$2.75 per guest
potato salad	\$2.75 per guest
cucumber + tomato salad	\$2.95 per guest
caesar salad	\$3.25 per guest
simple salad	\$2.75 per guest
tomatoes + cucumbers + onions	
nuts & berries	\$3.50 per guest
spring mix + berries + nuts + goat cheese	
rolls and butter	\$1.50 per guest

SANDWICHES

\$7.95 per guest

ROAST BEEF

caramelized onions
horseradish aioli
swiss
hoagie bun

ROASTED TURKEY

turkey
cheddar
cucumber
rosemary aioli
whole wheat bread

VEGGIE

cucumber
roasted red pepper
hummus
multigrain bread

TURKEY CLUB

bacon
tomato
lettuce
basil aioli
ciabatta

EGG SALAD

romaine
egg salad
croissant

SICILIAN

salami
ham
pepperoni
tapenade
provolone
hoagie bun

CURRY CHICKEN SALAD

chicken salad
croissant

CHICKEN PANINI

breaded chicken
marinara
shredded mozzarella
panini bread

CAPRESE PANINI

tomato
shredded mozzarella
basil
panini bread

ITALIAN PANINI

salami
capicola
onion
arugula
tapenade
provolone
hoagie bun

ALL AVAILABLE AS WRAPS | choose plain wrap, whole wheat wrap. Gluten free bread **\$2.00 per guest.**

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



PIZZA

\$24.95 per half sheet pizza (15 slices)

CHEESE

marinara + provolone

PEPPERONI

marinara + provolone + pepperoni

VEGETABLE

marinara + provolone + onions + peppers + tomatoes + olives

LAGO

provolone + roasted tomatoes + coppa

DESSERTS

\$5.95 per guest

BLACKBERRY CRISP BAR

TOFFEE BLONDIE BAR

CARAMEL APPLE CHEESECAKE

LEMON TWIST CHEESECAKE

PEANUT BUTTER MOUSSE

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

COCKTAIL HOUR MENU

groups of 10 or less must order each item for your entire group

ANTIPASTO | \$295.00/25 guests

italian meats, assorted cheeses, pickled vegetables, olives, crostini

CRUDITE | \$95.00/25 guests

assorted vegetables, herb mousseline

CURED SALMON | \$325.00/25 guests

smoked salmon, capers, chopped egg, chopped onions, crostini

ASSORTED CHEESE | \$125.00/25 guests

imported cheeses, domestic cheeses, crostinis, crackers

SEAFOOD | \$495.00/25 guests

gulf shrimp, oysters, marinated crab salad, chilled calamari salad, cocktail sauce, fresh lemons

FRUIT & BERRIES | \$195.00/25 guests

assorted sliced fruit, assorted berries, honey vanilla yogurt

HORS D'OEUVRES

minimum order of 12 per item

\$3.00 each

sriracha deviled eggs
fig and goat cheese crostini
curry chicken salad on raisin bread crostini
grape tomato and bocconcini skewers
crispy mushroom risotto balls
veggie spring rolls
grilled chicken satay with pesto
spinach and feta in phyllo
bacon-wrapped chestnuts
artichoke and boursin bites
peking duck spring rolls

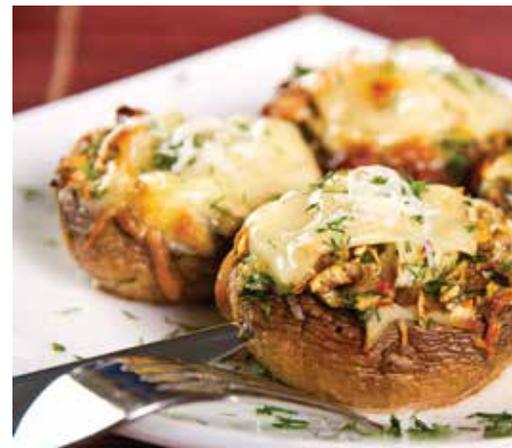
\$4.00 each

grilled jerk shrimp
beef tartar crostini
citrus crab salad
smoked salmon spoons
bacon-wrapped scallops
sausage stuffed mushrooms
mini maryland crab cakes
shrimp and sweet corn fritter
wagyu beef satay
chorizo stuffed dates with bacon
almond raspberry brie in phyllo
shrimp spring roll

\$5.00 each

crispy phyllo wrapped shrimp, mediterranean lamb lollipops
assorted sushi, beef wellington, bacon wrapped shrimp
chicken yakitori, short rib pierogis, coconut shrimp with rum butter

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



DINNER MENU

groups of 10 or less must order each item for your entire group

PLATED DINNER OPTIONS

All plated dinners come with bread and butter

PROTEIN

airline chicken breast with citrus beurre blanc, pan gravy, or marsala with mushrooms \$13.50 per guest

farroe island salmon with lemon caper beurre blanc, or brown butter sage \$17.95 per guest

short rib with mushroom demi, or thyme demi \$13.95 per guest

pork loin with cherry port reduction, or pork gravy \$11.95 per guest

strip steak with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$24.95 per guest

filet 6oz. with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$36.95 per guest

crab cake with creole aioli, or mustard caper aioli \$15.75 per guest

VEGETARIAN OPTIONS

eggplant parm \$10.95 per guest

quinoa roasted vegetables and tofu \$13.50 per guest

chefs seasonal \$12.95 per guest

STARCH | \$4.95 per guest

mashed sweet potatoes maple brown sugar

roasted fingerling potatoes

crushed red skins

pasta with marinara or parmesan cream sauce

Israeli couscous + zucchini + squash + herbs

quinoa + kale + carrot + tomato

mushroom and brown rice pilaf

mashed potatoes | choose 1

boursin, cheddar + chive, sour cream + scallion

garlic + brown butter, gorgonzola + parsley

VEGETABLES | \$5.95 per guest

garlic roasted broccoli

broccolini

asparagus

brussels sprouts

green beans

glazed baby carrots

roasted mushrooms

roasted root vegetables

roasted summer/winter squash

SALAD | \$5.95 per guest

classic caesar

chopped salad - tomatoes + cucumbers + onions + white balsamic dressing

nuts & berries - spring mix + berries + nuts + goat cheese + vanilla vinaigrette

mixed greens - olives + cucumbers + feta + balsamic oil and herbs

chopped romaine - pancetta + chopped boiled egg + onion + gorgonzola + peppercorn dressing

DESSERT | \$6.95 per guest

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

double mousse cake

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



BUFFET PACKAGES

*\$29.95 per guest
choose 1 from each category
vegetarian options available (seasonal)*

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
additional protein \$10.95 per guest

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
additional starch \$4.95 per guest

VEGETABLE OPTIONS

green beans
broccolini
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
mixed greens

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

\$37.95 per guest
choose 1 from each category
vegetarian options available (seasonal)

PROTEIN OPTIONS

pistachio crusted chicken
pork tenderloin with pan gravy
maryland crab crake with creole aioli
salmon with brown butter sage
strip steak
grilled shrimp
additional protein \$12.95 per guest

STARCH OPTIONS

roasted fingerlings
crushed red skins
quinoa + kale + tomato + spinach
Israeli couscous + squash + herbs
additional starch \$4.95 per guest

VEGETABLE OPTIONS

roasted root vegetables
broccolini
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
mixed greens
nuts & berries



\$47.95
choose 2 proteins and starch | choose 1 vegetable and salad
vegetarian options available (seasonal)

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
strip steak
grilled shrimp

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
quinoa + kale + tomato + spinach
Israeli couscous + squash + herbs

VEGETABLE OPTIONS

green beans
broccolini
asparagus
brussels sprouts
glazed baby carrots

SALAD OPTIONS

chopped salad
classic caesar
mixed greens
nuts & berries

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

CARVING STATIONS

chef fee of \$150.00 per station

SLOW ROASTED PRIME RIB | \$400.00

with au jus + horseradish aioli | serves 20

ROAST TENDERLOIN | \$375.00

with truffle demi glace + horseradish aioli | serves 25

ROASTED PORK LOIN | \$300.00

with apple cider reduction + cherry port reduction | serves 20

PEPPERCORN ROASTED NEW YORK STRIP LOIN | \$250.00

with red wine jus | serves 35

DILL ROASTED ATLANTIC SALMON | \$300.00

with lemon dill crème fraiche on fresh | serves 30

SLOW ROASTED CORNED BEEF | \$250.00

with miniature jewish rye, swiss cheese + house made thousand island | serves 30

HERB ROASTED TURKEY BREAST | \$300.00

with cranberry chutney | serves 25

All prices subject to change. Not inclusive of 22% service charge and 8% tax.





STATIONS

minimum 25 guests

ASIAN NOODLE STATION | \$18.95 PER GUEST

rice noodles, miso broth, shrimp, tofu, chicken, green onions, garlic, peanut sauce, bean sprouts, peanuts, cilantro, sriracha served with chinese to go boxes and chopsticks

TAPAS BAR | \$18.95 PER GUEST

garlic and mint-marinated chicken skewers, beef tenderloin kababs, falafel, mediterranean vegetables, hummus, tzatziki, pita, marinated olives and artichokes

WALKING CHICKEN AND WAFFLE STATION | \$12.95 PER GUEST

chicken and waffle skewers individually portioned with collard greens and maple bacon syrup

WALKING SALAD STATION | \$4.95 PER GUEST

individually portioned salads in 5oz cups
chopped-caesar-mixed green
add chicken for \$2.75 per guest

WALKING TACO | \$10.95 PER GUEST

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

BUILD YOUR OWN SLIDER BAR | \$16.95 PER GUEST

mini buns, salerno family meatballs, pulled pork, mini burgers, eggplant ketchup, mustard, mayo, american cheese, swiss cheese, lettuce, tomatoes, pickles

MASHED POTATO BAR | \$16.95 PER GUEST

mashed idaho potatoes or mashed red skin potatoes served with chopped applewood smoked bacon, caramelized onions, shredded cheddar, smoked gouda, chopped broccoli, chived sour cream, gravy, butter

MACARONI AND CHEESE BAR | \$16.95 PER GUEST

penne in cheese sauce served with cheddar cheese, goat cheese, pulled pork, bacon, caramelized onions, blistered tomatoes, scallions

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COFFEE STATIONS

GOURMET REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS | **\$2.95 per guest**

CORDIAL COFFEE STATION | \$6.95 per guest

gourmet regular and decaf coffee, with display of Baileys, Kahlua and Frangelico

CHOCOLATE CORDIAL COFFEE STATION | \$8.95 per guest

gourmet regular and decaf coffee, with display of chocolate cordial cups with Baileys, Kahlua and Frangelico with chocolate sauce, caramel sauce and whipped cream



DESSERTS

\$7.95 per guest

caramel apple cheesecake

lemon twist cheesecake

peanut butter mousse

key lime pie mousse

double mousse cake

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

BAR PACKAGES

CONSUMPTION

SODA | \$2 per guest
DOMESTIC BEER | \$4 per guest
IMPORT + CRAFT + LOCAL BEER | \$6 per guest
LAGO 'FABIO SALERNO SELECTION' WINES | \$8 per guest
SIGNATURE SPIRITS | \$7 per guest
PREMIUM SPIRITS | \$9 per guest

BEER BAR

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite

IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmunder

*\$16/guest / 3 hours of continuous service
\$4/hour each additional hour*

WINE BAR

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Red Blend
Lago 'Fabio Salerno Selection' Prosecco

*\$16/guest / 3 hours of continuous service
\$4/hour each additional hour*

BEER + WINE BAR

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite

IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmunder

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Red Blend
Lago 'Fabio Salerno Selection' Prosecco

\$18/guest / 3 hours of continuous service, \$4/hour each additional hour

**Beers not listed may be available for purchase. Client will be charged for all cases purchased and will be allowed to take home anything not consumed.*

One bartender per 75 guests at a rate of \$150/bartender. All bar packages include bottled water, juices and soft drinks. Coffee and tea available at an additional charge. All food and beverage is subject to 22% service charge and 8% sales tax. All pricing is subject to change.

All prices subject to change. Not inclusive of 22% service charge and 8% tax.



SIGNATURE BAR

SPIRITS

New Amsterdam Vodka
New Amsterdam Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
El Jimador Silver Tequila
Johnnie Walker Red Label Scotch
Jack Daniels Whiskey
Bulleit Bourbon

BEER

Domestic (select two)

Bud Light
Budweiser
Miller Lite

Import + Craft + Local (select two)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmund

WINE

Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese

2 hours \$21/guest

3 hours \$25/guest

4 hours \$30/guest

Each additional hour \$8/guest

PREMIUM BAR

SPIRITS

Belvedere Vodka
Tanqueray Gin
Bacardi
Maestro Dobel Tequila
Johnnie Walker Black Label Scotch
Jack Daniels Whiskey
Maker's Mark Bourbon
Captain Morgan Spiced Rum

BEER

Domestic (select two)

Bud Light
Budweiser
Miller Lite

Import + Craft + Local (select two)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmund

WINE

Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Prosecco

2 hours \$29/guest

3 hours \$35/guest

4 hours \$41/guest

Each additional hour \$10/guest

Titos \$3.00 per guest to add-on
All premium Liquors \$5.00 per guest to add-on

All prices subject to change. Not inclusive of 22% service charge and 8% tax.

ENHANCEMENTS

MIMOSA BAR

Selection of fresh fruits and juices paired with Lago 'Fabio Salerno Selection' Prosecco.
Available to add to any Lago Custom Events bar package.

\$9 per guest

If adding to an existing bar \$3 per guest

BLOODY MARY BAR

Selection of spicy, savory and pickled accoutrements to pair with our Signature and Premium vodkas.
Available to add to any Lago Custom Events bar package.

New Amsterdam Vodka \$9 per guest

Belvedere Vodka \$11 per guest

If adding to an existing bar \$5 per guest

CIGAR BAR

A unique addition to any event.

Market price per guest

MANHATTAN

Add all of the necessities to make your favorite Manhattan.

Available to add to Signature + Premium bar packages.

\$2 per guest

MARTINI

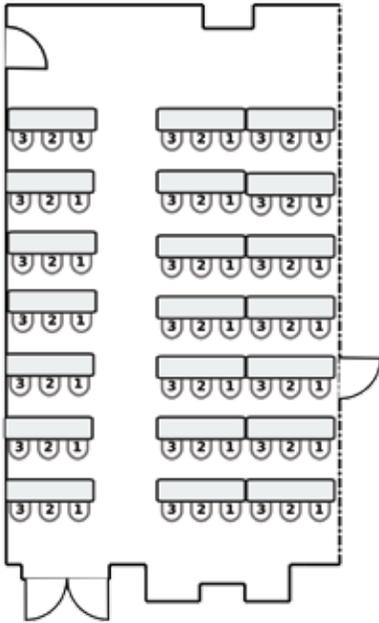
Sweet and Dry vermouth and assorted accoutrement

\$5.00 per guest

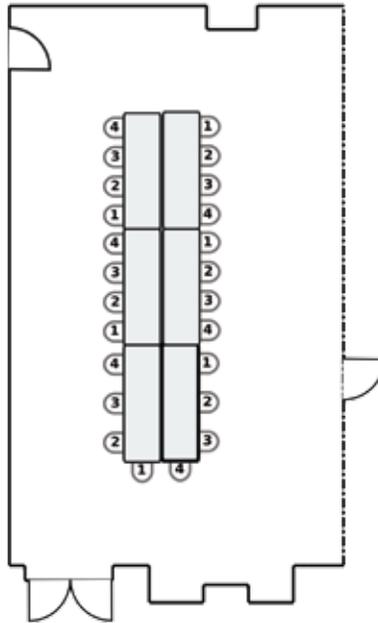
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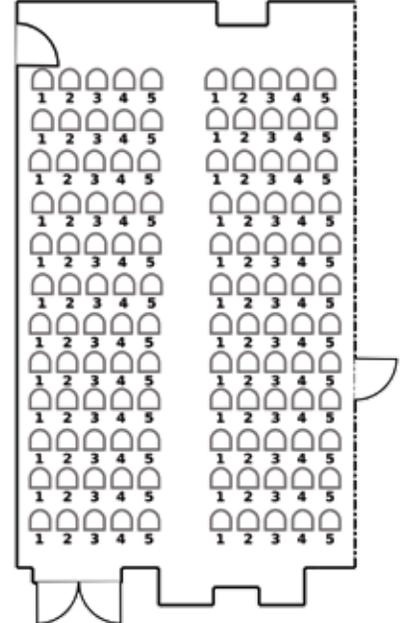
RIVIERA A



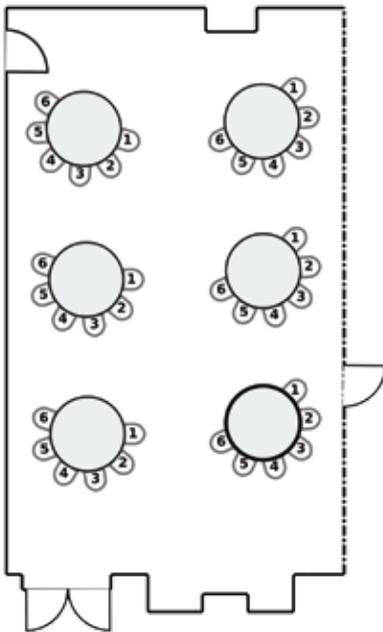
CLASSROOM
63 guests



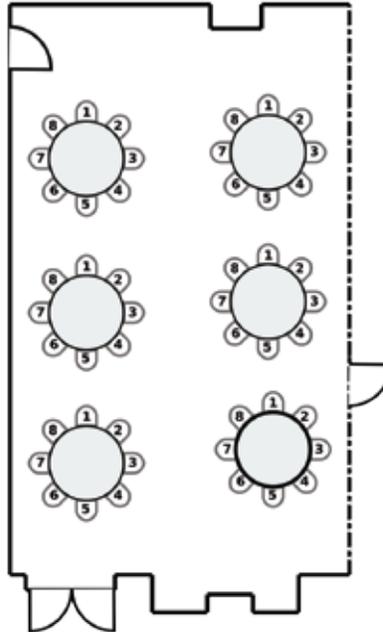
BOARDROOM
24 guests



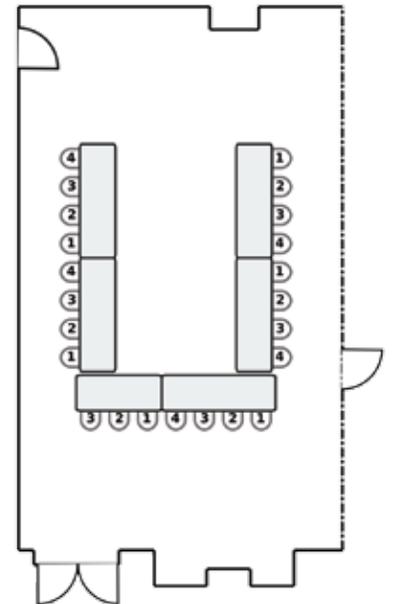
THEATER
120 guests



HALF ROUNDS
36 guests



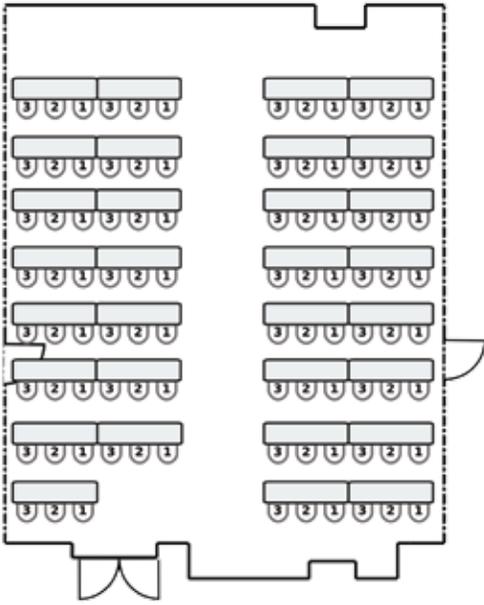
FULL ROUNDS
48 guests



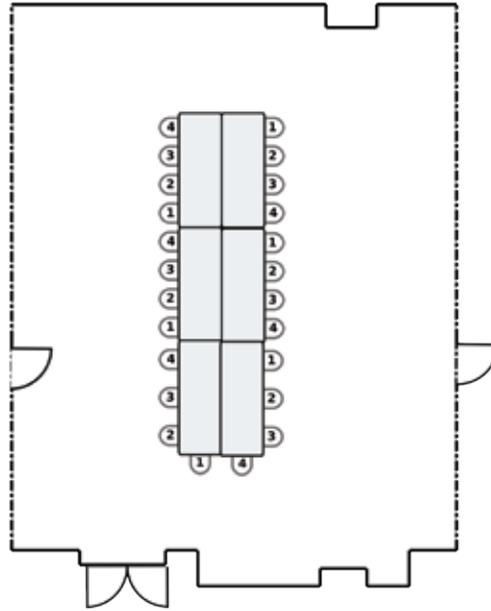
U-SHAPE
23 guests

Please refer to our event staff with any questions.

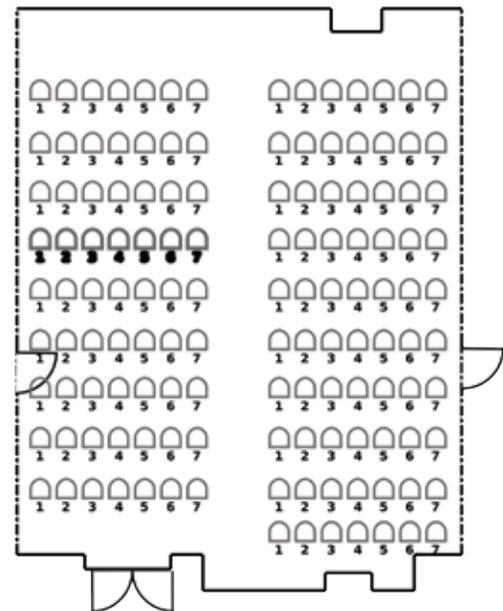
RIVIERA B



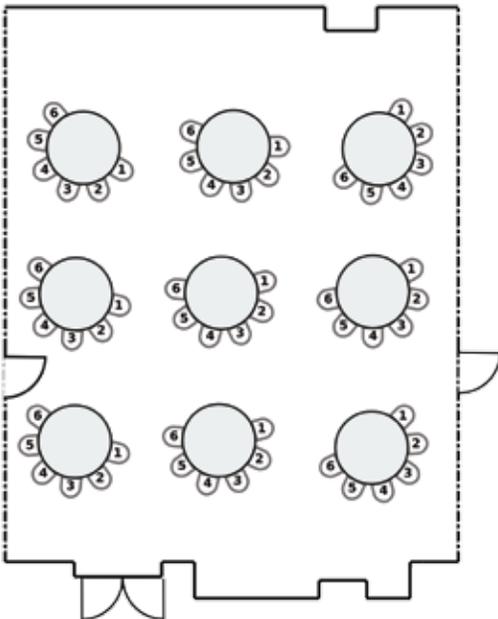
CLASSROOM
93 guests



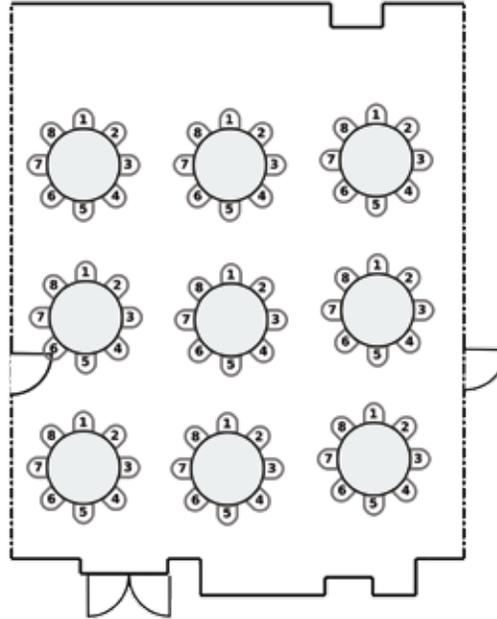
BOARDROOM
24 guests



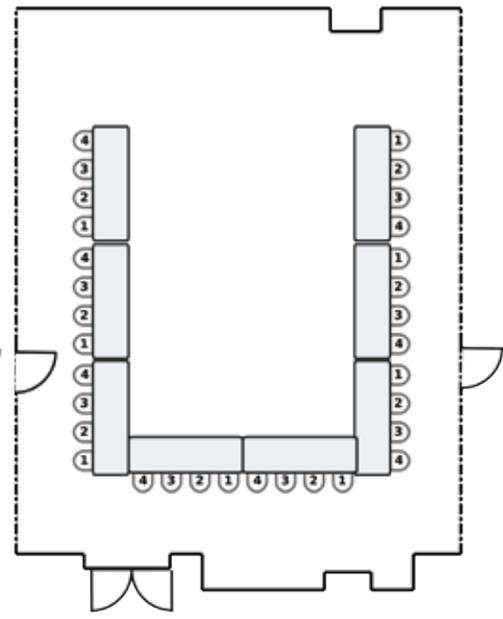
THEATER
133 guests



HALF ROUNDS
54 guests



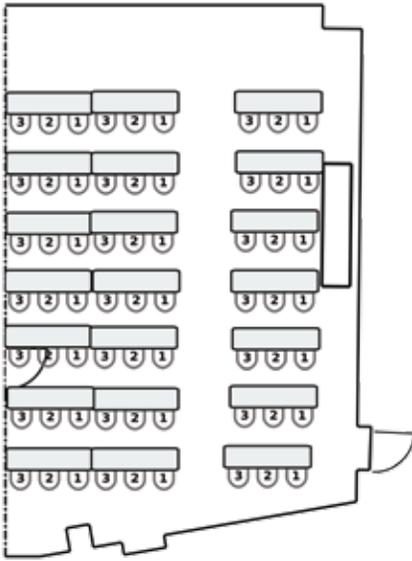
FULL ROUNDS
72 guests



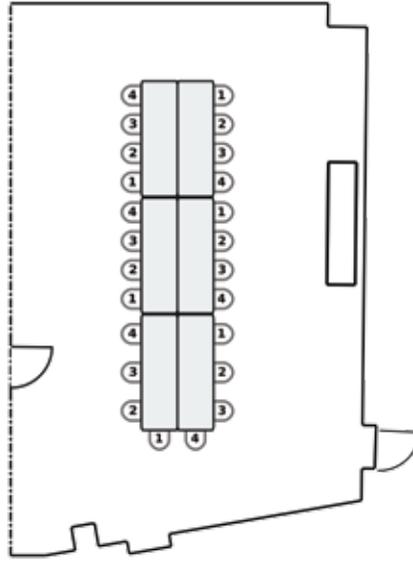
U-SHAPE
32 guests

Please refer to our event staff with any questions.

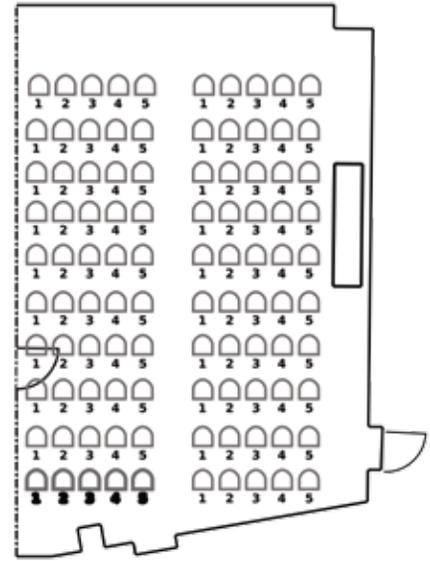
RIVIERA C



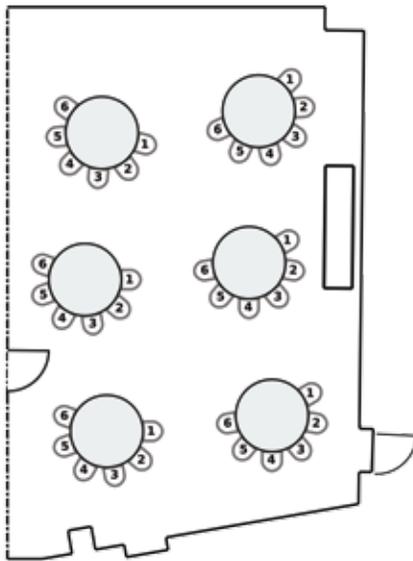
CLASSROOM
63 guests



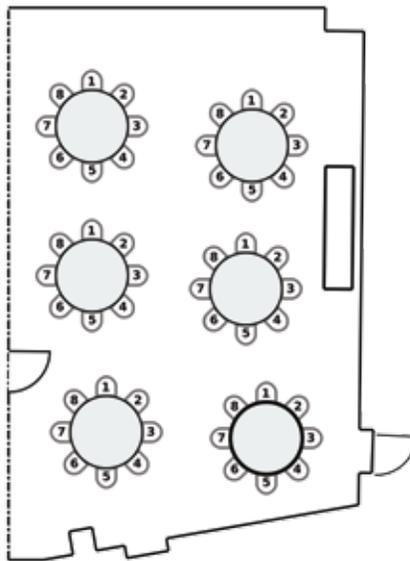
BOARDROOM
24 guests



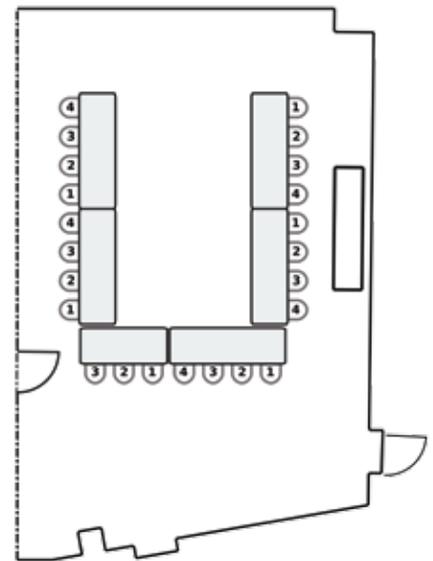
THEATER
100 guests



HALF ROUNDS
36 guests



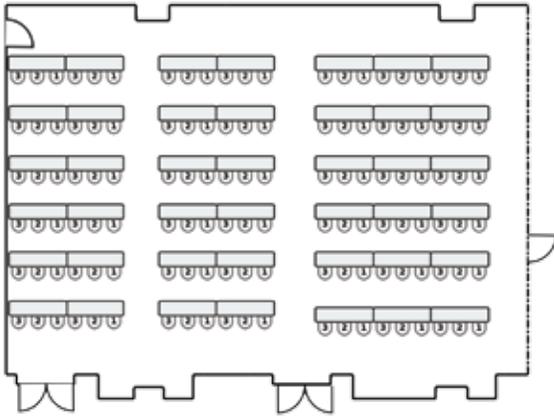
FULL ROUNDS
48 guests



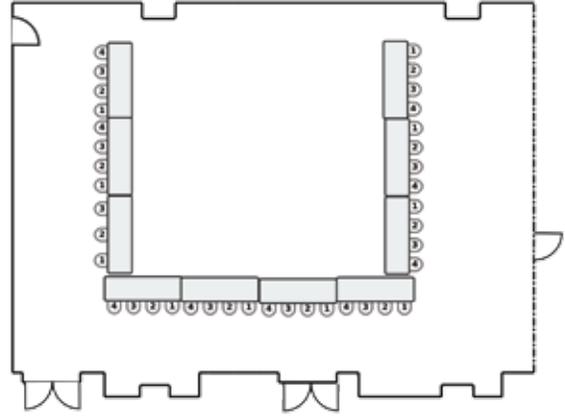
U-SHAPE
23 guests

Please refer to our event staff with any questions.

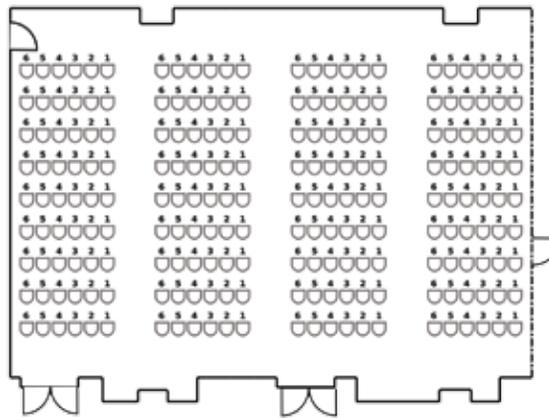
RIVIERA A/B



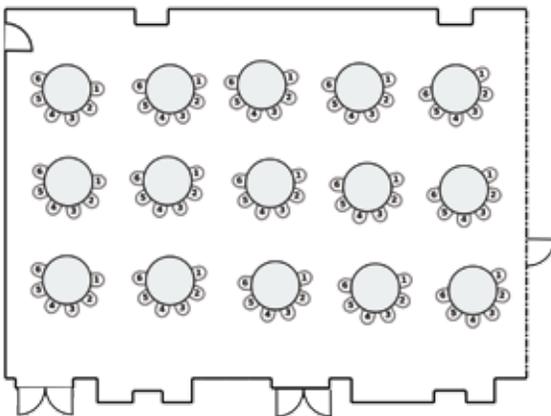
CLASSROOM
126 guests



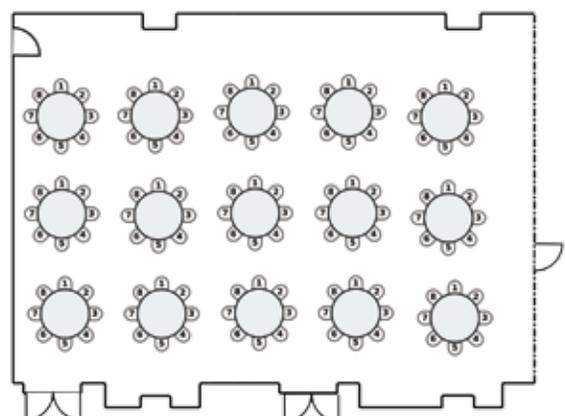
U-SHAPE
38 guests



THEATER
216 guests



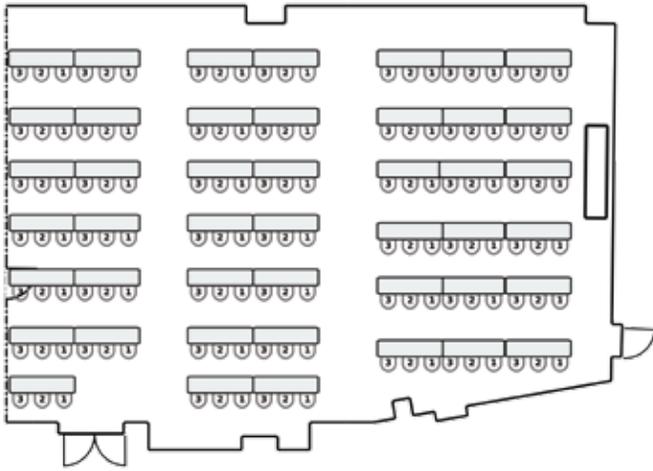
HALF ROUNDS
90 guests



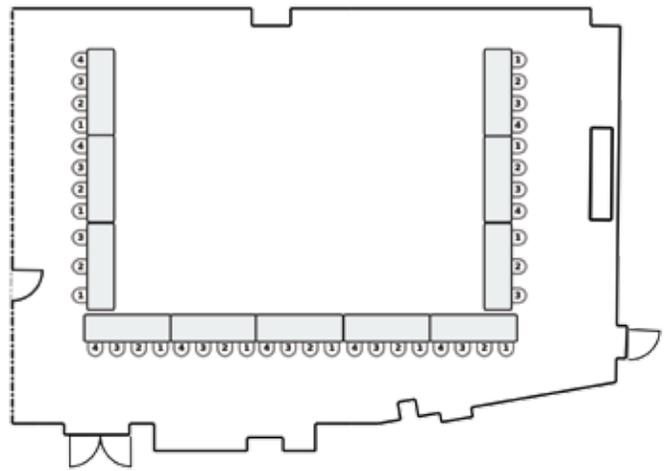
FULL ROUNDS
120 guests

Please refer to our event staff with any questions.

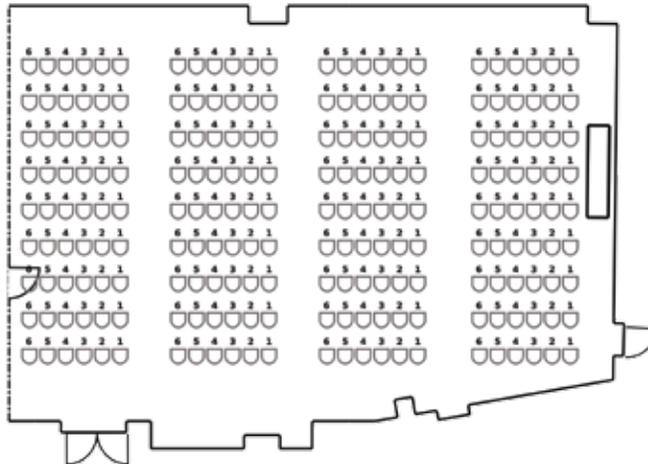
RIVIERA B/C



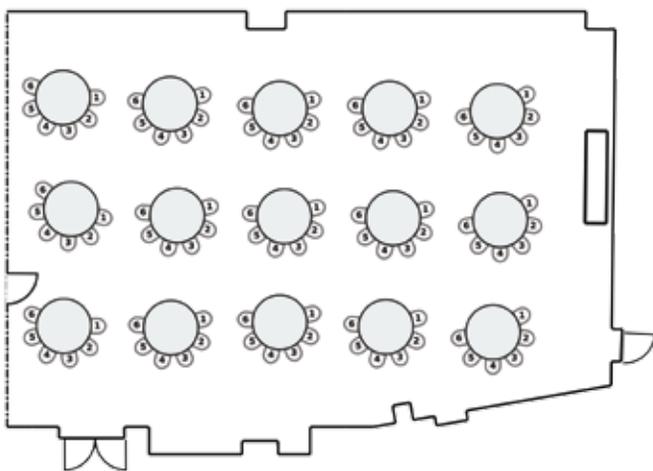
CLASSROOM
135 guests



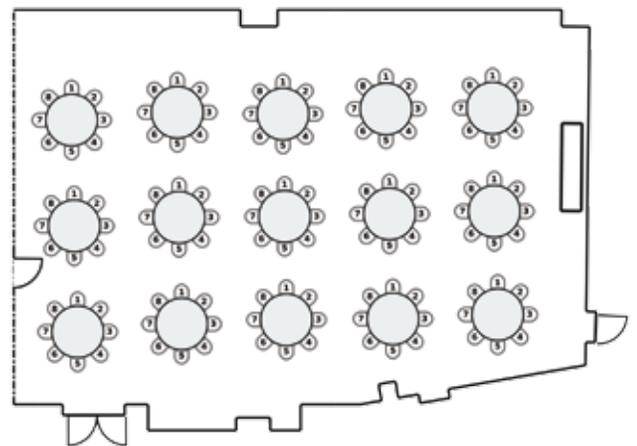
U-SHAPE
38 guests



THEATER
216 guests



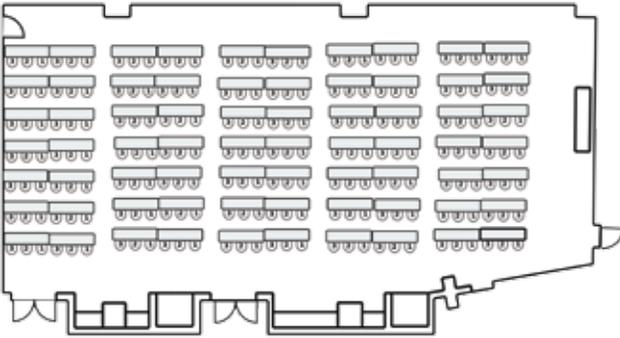
HALF ROUNDS
90 guests



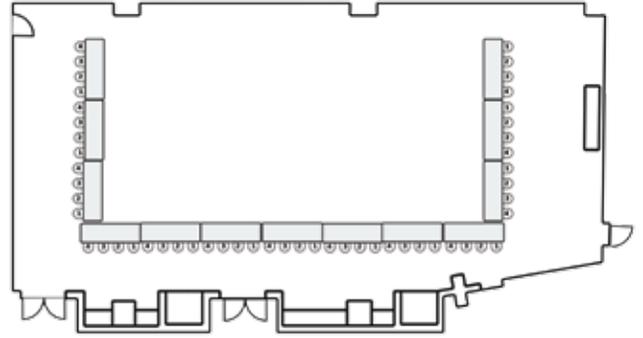
FULL ROUNDS
120 guests

Please refer to our event staff with any questions.

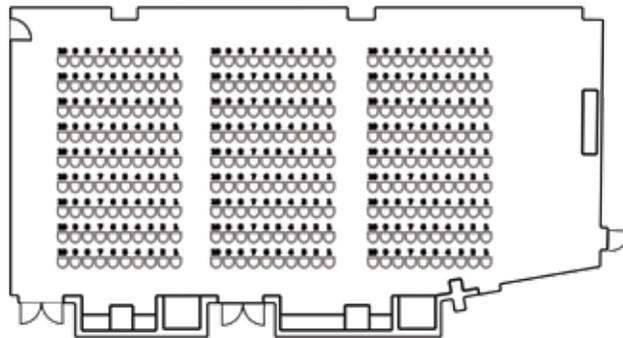
BALLROOM



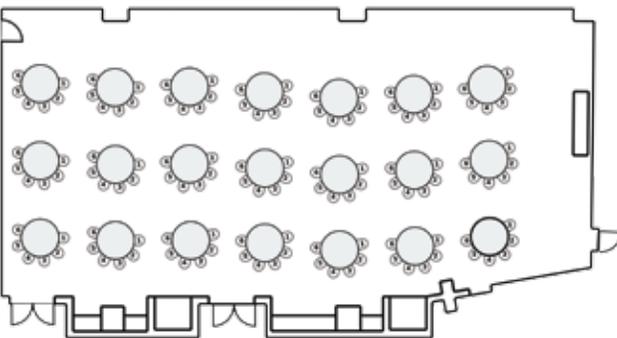
CLASSROOM
210 guests



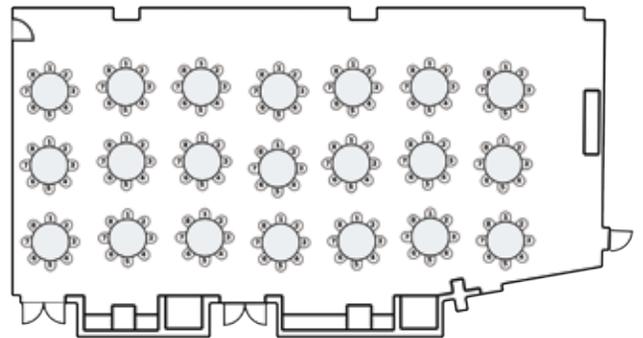
U-SHAPE
52 guests



THEATER
270 guests



HALF ROUNDS
126 guests



FULL ROUNDS
168 guests

Please refer to our event staff with any questions.