

AT THE LAKE

EFFORTLESS ENTERTAINING
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2026 EVENTS PACKAGE

WELCOME

Thank you for your interest in AT THE LAKE's Effortless Entertaining this season!

As the founder and operator of AT THE LAKE, I bring years of experience as a sommelier, caterer and host to your next event! Services range from entertaining and interactive wine tastings, formal sit down dinners or medium-large grazing cocktail parties throughout Muskoka and beyond.

Utilizing seasonal and premium ingredients with personal, yet seamless service, AT THE LAKE will make your next get together effortless, memorable and delicious.

Sample menus to follow.

Please reach out to customize your experience.

Cheers!

Allison



GRAZEABLES

Striking presentations for casual or formal gatherings

Cheese Boards

premium, artisan cheese selection with fresh fruit,
honey, mixed nuts & crisps

Charcuterie

sliced cured meats & terrines with marinated olives,
cornichons, mustard & crisps

Crudités

colourful vegetable selection with white bean & artichoke dip

Raw Bar

jumbo prawns, oysters, jonah crab claws, albacore tuna ceviche
old bay aioli, lemon, mignonette & hot sauce

Nacho Bar

beef & black bean chili, hand-made tortilla chips, tex mex cheese,
pickled jalapenos, lime crema, pico de gallo, guacamole



CANAPÉS

Passed small bites ideal for cocktail parties and social gatherings. One to two bite savoury starters created to encourage an appetite. Canapés are a great addition to grazeable appetizer stations.

- Grilled Spicy Veggie Slider with Slaw (Vegan)
- Mushroom & Eggplant Skewer Sesame Miso (Vegan)
- Burrata & Tomato Salad Cups
- Tuna Ceviche Cups with Tortilla Chips
- Prawn Brochette & Pickled Pepper Sauce
- BBQed Oysters with Garlic Compound Butter
- Chicken Skewer with Green Goddess
- Steak Tartare on Crostini
- Grilled Lamb Chops with Chimichurri
- Pulled Pork Sliders with Apple & Red Cabbage Slaw



TASTINGS

Book an entertaining & educational hour with a Sommelier-guided wine, beer, or cocktail tasting!

Ideal for:

- Team building
- Bridal showers
- Bachelorette parties
- Birthday parties
- Family gatherings
- Just having fun!

Classic Tasting Package

- Reception wine (5oz)
- Flight of 4 wines (4x3oz)
- Light Cheese & Charcuterie
- Sommelier Educational Session
- Glassware Rental

\$85 per person

+ Service Fee \$500



PRIVATE DINNERS

Inspired by seasonal ingredients and classic dishes. AT THE LAKE will take care of every detail from start to finish. Choose from a sample menu, or share inspiration for a theme, such as recent travel experience, wine pairings, or celebration. ATL will curate a menu to reflect the individuality of the evening.

Additional touches:

- Floral arrangements
- Guest Chefs
- Printed Menus
- Live Music
- Ambiance & Decor

Sample menus below.



ITALIAN TABLE

Caprese Salad

seasonal fruit & tomato, buffalo mozzarella & prosciutto
aged balsamic & basil

Grilled Chicken Piccata

chicken supreme, lemon-parsley-caper sauce

Classic Risotto

arborio rice & parmesan

Seasonal Vegetable

Roasted Cipollini Onions

Panna Cotta

chilled vanilla cream, seasonal fruit & biscotti

65 per person

Add-ons:

Grilled Sourdough

5 per person

SOUTHERN FIESTA

Tuna Ceviche

albacore tuna, jalapenos, citrus & tortilla chips

Grilled Pork Chop

double bone-in 14oz chop

peach & tomato salsa

Elote Salad

grilled corn, cilantro, lime crema & queso

Chipotle Sweet Potatoes

honey & shishitos

Sweet Corn Bread

seasonal fruit & vanilla ice cream

75 per person

Add-ons:

Grilled Prawns

two-piece skewer with pickled pepper sauce

9 per piece

FRENCH BISTRO

Frisée Salad

bitter greens, Dijon vinaigrette, lardon & soft boiled egg

Salmon Filet

dill beurre blanc & fine herbs

Haricots Verts

green beans with toasted almonds

Pommes Dauphinoise

scaloped potatoes in garlic cream & Gruyère

Artisanal Cheese Selection

cheese with fresh fruit, nuts & honey

85 *per person*

Add-ons:

Oysters & Classic Accompaniments

mignonette, lemon & hot sauce *4 per piece*

Crème Brûlée

vanilla custard with torched sugar *14 per person*

STEAK HOUSE

Jumbo Prawns

chilled poached prawns, old bay aioli & lemon

Wedge Caesar Salad

iceberg, lemon-parmesan dressing, bacon & white anchovy

Porterhouse

classic, thick-cut t-bone steak

Roasted Duck Fat Potatoes

duck fat & thyme finished with sea salt

Garlic Spinach Sauté

spinach with shallots, garlic & nutmeg

Key Lime Pie

lime custard, graham cracker & whipped cream

110 per person

Add-ons:

Oysters

mignonette, lemon & hot sauce 4 per piece

Miso Roasted Mushrooms

wild mushrooms roasted in miso butter 6 per person

Steak Sauces

Blue Cheese Compound Butter

Garlic Compound Butter

Chimichurri

4 each per person

RESERVATIONS

Start the conversation to curate an
experience to remember!

Ring or reach out by email.

(416) 995.6696

info@atthelakemuskoka.com

Visit the website for more information:

www.atthelakemuskoka.com

View the latest on social media:

IG: [@atthelake_muskoka](https://www.instagram.com/atthelake_muskoka)



Allison

PRICING

GRAZEABLES

Cheese

\$16/3x1oz + accompaniments

Minimum 6oz of each cheese

Charcuterie

\$14/3x1oz + accompaniments

Minimum 6oz of each meat

Crudités

\$9 per 6oz + dip

Raw Bar

\$4 per piece + accompaniments

Nacho Bar

\$11 per 8oz + accompaniments

RENTALS

Tables, chairs, tents.

Service ware: Platters, boards,
towers, ice wells, tongs.

Glassware, flatware, plates.

Linens: table clothes & napkins.

\$TBD

CANAPÉS

Veggie Slider \$8

Mushroom & Eggplant Skewer \$8

Burrata & Tomato Salad Cup \$9

Tuna Ceviche Cup \$9

Prawn Brochette \$9

BBQed Oyster \$4

Chicken Skewer \$7

Steak Tartare on Crostini \$10

Grilled Lamb Chop \$12

Pulled Pork Slider \$8

SERVICE

Run of Show \$1000

Chef \$700

Sommelier \$500

Assistant \$450

Cook \$375

Bartender \$350

Server \$350

TRAVEL TIME

\$40/hr per person