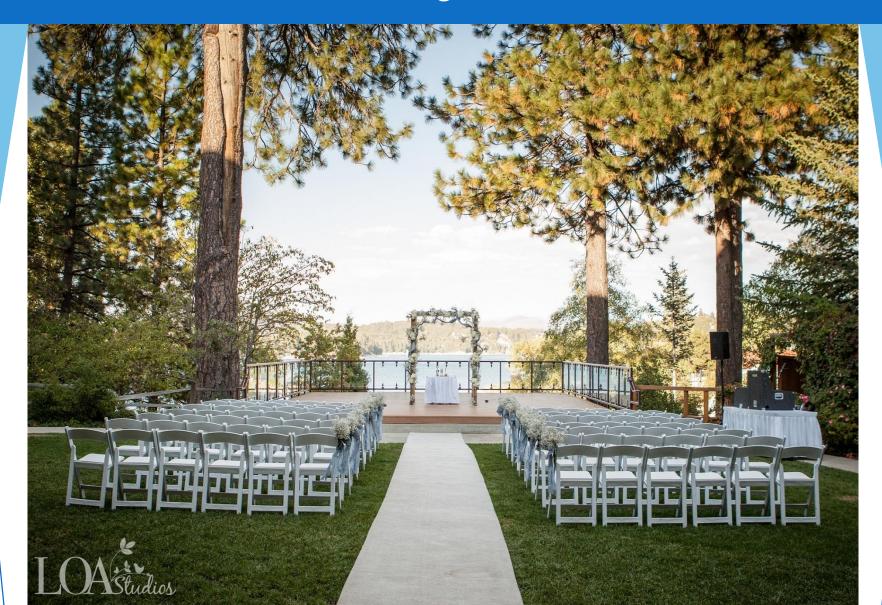
# Lake Arrowhead Resort and Spa Wedding Menus



# Ceremony Information



Ceremony prices include the following: Rehearsal and Ceremony Coordinator Lakeview Photography Venues White Folding Garden Chairs Gift and Guest Book Tables Wedding Arch Directional Signage Signature "Spa of the Pines" Water Station

# Lakeside Lawn Ceremony Pricing

(Maximum Seating - 300 Guests)

Friday, Sunday 11:00am, 2:00pm, 5:00pm

Saturday, 11:00am, 2:00pm, 5:00pm \$2,500

Monday -Thursday, 10:00 am-6:00 pm

\$2000

\$1,500

Your Wedding Specialist will also assist you with off-season and indoor wedding location availability and pricing

# Ceremony Rehearsals

We ask that all Ceremony Rehearsals be held to one half hour Rehearsal times may be booked thirty (30) days prior to your event Location and times are subject to space and availability

Available at an additional cost: Officiate, Audio Visual Services, Photographer, Flowers, Music, Chairs Covers, Specialty Linens, Table Top Upgrades and Limousine Services

a customary 22% taxable service charge and applicable sales tax will be added to prices

Wedding Reception Locations and Pricing

Reception Times and Pricing

Luncheon Reception Dinner Reception 11:00 am-4:00 pm 6:00 pm-12:00 am

# Saturday Ballroom & Reception Site Fees

Arrowhead Ballroom, 150-300 Guests	\$1,500
Lakeview Terrace Room, 100-130 Guests	\$1,500
Evergreen Room, 30-60 Guests	\$ 400
Acorn/Pinecone, 35-70 Guests	\$ 500
Stars, 30-50 Guests	\$ 400

Reduced Site Fees are available for Sunday-Friday, Holiday Weekends excluded

# Included at No Additional Charge with Your Reception

Wooden Parquet Dance Floor Selected Floor Length Linens Four Votive Candles Per Table Cake, Gift and Guest Book Table Staging for Band or DJ Table

\*Complimentary Lakeview King Room for Your Wedding Night (50 person Minimum Reception Required)

Vendor and Children's meals are available (age 12 and under): \$30.00 Per person

a customary 22% taxable service charge and applicable sales tax will be added to prices

# The Ruby Package

Package Includes: Tray Passed Hors d'oeuvres (2), Gourmet Plated Dinner Which Includes Salad, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter, Wedding Cake, Coffee and Tea Station and Champagne Toast.

# Tray Passed Hors d'oeuvres

(please select two)

Chicken Empanadas with Guacamole ~ Seared Ahi Tuna on Crispy Wonton with Wasabi Cream Stuffed Mushroom Caps~ Traditional Bruschetta with Tomato, Basil, Parmesan with Balsamic Drizzle

#### Dinner

(Choice of Salad)

Mixed Field Greens Salad - Mesclun Greens with Julienne Tomatoes and Toasted Pine Nuts Aged Balsamic Vinaigrette
Caesar Salad - Baby Romaine, Shaved Parmesan Cheese and Caesar Dressing

#### **Entree**

(Choice of Two Entrées)

Chef's selection of accompaniments included, split or duo entrée requests subject to additional charge

#### Chicken Marsala

Montreal Top Sirloin with Bordeaux Reduction Veracruz Grilled Sole with a Veracruz Sauce (tomatoes, onions, olives)

# Champagne Toast

For the official toast to the wedding couple, A glass of house champagne or sparkling cider is offered to each of your guests.

# Custom Design Wedding Cake

Included in Your Package - Enhance your Dessert with Chocolate Covered Strawberries - \$16 per dozen

# \$95.00 per person

prices are per person. a customary 22% taxable service charge and applicable sales tax will be added to prices

# The Sapphire Package

Package Includes Appetizer Display, Buffet Dinner, Chef's Selection of Full Accompaniments, Rolls and Butter, Wedding Cake, Deluxe Coffee and Tea Station and Champagne Toast.

# Station Item Assorted Cheese Display with Fresh Sliced Fruit

#### **Buffet Dinner**

<u>Salads Included</u> Mixed Field Greens Salad Caesar Salad

(Choice of 2 Entrées)

Chicken Marsala Montreal Top Sirloin with Red Wine Reduction Sole A la Veracruz Mushroom Ravioli

\*\*Additional entrées can be added at \$10 per person\*\*

#### (Choice of 2 Starches)

Rice Pilaf
Rosemary Roasted Potatoes
Mashed Potatoes

# Chef's Choice of Seasonal Vegetables, Rolls & Butter

# Champagne Toast

For the official Toast to the Wedding Couple, a Glass of House Champagne is offered to each of your guests.

# Custom Design Wedding Cake or Dessert Station

#### Deluxe Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

\$115.00 per person

Prices are per person. A customary 22% taxable service charge and applicable sales tax will be added to prices

# The Emerald Package

Package Includes (2) Tray Passed Reception Items,
Gourmet Plated Dinner Which Includes Appetizer, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter,
Wedding Cake, Deluxe Coffee and Tea Station and Champagne Toast.

### Passed or Station Items

Please Select (2)
Smoked Salmon with a Dill Cream Cheese on Toast Points~ Bruschetta ~ Chicken Satay
Caprese Skewers

### Plated Dinner

#### (Appetizer)

Mixed Field Greens Salad - Mesclun Greens with Julienne Tomatoes and Toasted Pine Nuts Aged Balsamic Vinaigrette
Caesar Salad- Baby Romaine, Shaved Parmesan Cheese, Caesar Dressing
Wine & Country Salad- Mixed Greens, Romaine, Red Grapes, Walnuts, Goat Cheese with a Champagne Vinaigrette

#### (Choice of 2 Entrées)

Florentine Stuffed Chicken Chicken Breast Stuffed with Mushrooms and Spinach with a Morney Sauce
Atlantic Salmon with a Chimichurri Sauce
New York Strip with a Peppercorn Red Wine Reduction

Each entrée is accompanied by chef's selection of starch and seasonal vegetables

# Champagne Toast

For the official Toast to the Wedding Couple, a Glass of House Champagne is offered to each of your guests.

# Custom Design Wedding Cake

### Deluxe Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

# *\$130.00 per person*

Prices are per person. A customary 22% taxable service charge and applicable sales tax will be added to prices

# The Diamond Package

Package incudes: Welcome Champagne upon arrival to Ceremony, (4) Tray Passed Reception Items,
Gourmet Plated Dinner Which Includes Appetizer, Entrée, Chef's Selection of Full Accompaniments, Rolls and Butter,
Wedding Cake or Dessert Station, Deluxe Coffee and Tea Station and Champagne Toast
(minimum 75 guests required for this package)

# Tray Passed Hors d'oeuvres

(Please Select (4) From the Following Options)
Chicken Satay with Teriyaki
Mini Beef Wellingtons with Béarnaise
Seared Ahi Tuna with Wasabi Cream and Soy Emulsion on Wonton
Smoked Salmon on a Crostini with Dill Cream Cheese
Bruschetta with an Aged Balsamic Glaze
Coconut Shrimp with a Thai Chili Sauce
Jumbo Lump Crab Mango Ceviche
Caprese Skewers

## Plated Dinner

(Choice of Salad)

House Salad- with Carrots, Cucumber, Tomato and House Dressing Cranberry Apple Salad-Mixed Greens with Dried Cranberries, Feta, and Apples with a Raspberry Vinaigrette | Marinated Heirloom Tomatoes with Fresh Mozzarella, Basil Pesto, Extra Virgin Olive Oil and Balsamic Vinegar

(Choice of 2 Entrées)

Grilled 6 oz. Chicken breast and 4 oz. Roasted Beef with a Bordeaux Reduction
Grilled Filet Mignon with a Cabernet Reduction
Halibut with a Citrus Buerre Blanc
Airline Chicken Breast with a Lemon Caper Sauce

# Diamond Package Plated Dinner Continued

# Champagne Toast

For the official Toast to the Wedding Couple, a Glass of House Champagne is offered to each of your guests.

# Custom Designed Wedding Cake or Dessert Station

Included in Your Package

### Deluxe Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Whipped Cream, Chocolate Shavings and Cinnamon Sticks

# Late Night Snack

Choose One Option

Sliders with Tater Tots
Assorted Cookies & Milk
Hot Cocoa & Smores

Chicken Street Tacos with onions and cilantro
Chef's Choice of Assorted Pizzas

# \$175.00 per person

prices are per person. a customary 22% taxable service charge and applicable sales tax will be added to prices

# Beverages

breakfast breaks lunch reception dinner BEVERAGE healthy technology info

#### **BAR PACKAGES**

Packages Include | Select Beer & Wine, Bottled Water, Soda, Juice

### **Premium**

1 hr / 24 | 2 hr / 36 | 3 hr / 48 | 4hr 60

Tito' or Grey Goose, Johnny Walker Black, Knobb Creek Bourbon, Bombay Saphire, Patron Silver, Captain Morgan, Crown Royal, Assorted Cordials (Bailey's, Kahlua)

### Call

1 hr / 22 | 2 hr / 33 | 3 hr / 44 | 4hr 55

Ketel One, J&B or Cutty Sark Scotch, Jack Daniels or Jim Beam, Tanqueray, Cazadores Reposedo, Bacardi Superior, Seagrams 7

# House/Well

\$13 per person, per hour

#### **Beer & Wine**

\$12 per person, per hour

#### Hosted Cash Bar Premium Premium 13 14 Call Call 12 13 House/Well House/Well 9 10 **Domestic Beers Domestic Beer** 8 9 **Imported Beers Imported Beer** 9 10 House Wine BTG House Wine BTG 9 10 **Bottled Water Bottled Water** 6 5 Assorted Sodas & Juices **Assorted Juices** 6

#### **Beers Available**

Domestic: Miller lite, Budweiser, Bud light, Coors Light Imported/Craft: Corona, Stella, Modelo, Blue Moon, Lagunitas IPA

\*\*Other Beers Available Upon Request\*\*

### **Bartender Fee**

\$150 Each

# Catering Information and Policies

#### Resort Tour

We welcome engaged couples to view our beautiful property! Please call in advance to schedule an appointment to allow our Wedding Specialist to provide the time to discuss all of your wedding options.

#### Seating Arrangements

Seating will be at round tables of 8 or 10 persons unless otherwise requested. A floor plan will be drawn and sent with the Banquet Event Orders for your review and approvalPlace cards must be provided for split entrees. Place cards with the entrée selection are due with the final guarantee Seven (7) days prior to the even

#### Prices and Labor Charges

All prices listed are subject to change. Confirmation of menu prices will be made by your Wedding Specialist. Additional labor charges could apply for unusual set up requirements. For served meals, one server per 20 guests will be provided. For buffets, one server per 25 guests will be provided. Should additional servers be requested, a charge of \$25.00 per hour per server will apply. Discounts are available for off-season weddings and Friday and Sunday weddings, excluding holidays and holiday weekends

#### Linens

White and ivory floor length linens are included in all wedding packages. Specialty linen and chair covers in an array of colors are available at an additional fee.

#### Decorations

Any special requirements for your decorating must be coordinated in advance. Candles must be enclosed in glass. Dark rose petals or flowers, confetti, rice and birdseed are not permitted in the hotel or outside areas. Bubbles are allowed at outside areas only. All decorations must meet the approval of the San Bernardino County Fire Department

#### Audio Visual

We offer a full range of audio visual services to enhance your special day to include theatrical lighting, video projection, sound systems and microphones.

#### Resource List and Services

A complete resource list is available upon request; consult with your Wedding Specialist. A pre-determined time for setup or delivery of items must be established a minimum of three (3) days in advance of your wedding reception. We ask that the vendors you contract are made aware that they need to contact your Wedding Specialist within three (3) days if they have any questions, special requests or directions. The Resort is not responsible for any vendors that you have contracted with.

#### **Outdoor Functions**

The Resort reserves the right to make the final decision to use indoor banquet space in case of inclement weather on the day of your wedding ceremony and/or reception. All receptions must end before 9:00 p.m. For receptions at the pool area or Resort beach, acrylic or plastic ware will be provided; no glass allowed.

#### Insurance Requirements

The Lake Arrowhead Resort requires all vendors to carry a certificate of Liability of at least a minimum of \$1,000,000 naming Lake Arrowhead Resort Operator Inc. as additionally insured.

#### **Parking**

Complimentary self-parking is available at the Resort. Valet parking is also available at the cost of \$10.00 per vehicle. If you wish to host the valet parking for your guests, you may add this to your final bill. The cost will be based on the final meal guarantee at a rate of \$3.00 per person. It is suggested that a valet parking card be included with your wedding invitations. The guests would then present the card to the parking attendant the day of the wedding.

#### Food and Beverage Minimum Requirements

Each banquet room has an applicable room Food and Beverage Minimum. These minimums are exclusive of the 22% Service Charge and Applicable California State Sales Tax.

#### Food and Beverage Provisions

The resort must provide all food and beverage items. Additional menu selections and customized proposals are available through your Wedding Specialist. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed menus.

#### Confirmation of Space and Deposit Schedule

Space may be confirmed on a definite basis as early as 2 years in advance. All dates are considered definite upon receipt of deposit and signed catering agreement. Your first deposit is based on 25% of the estimated food and beverage costs, site rentals, service charge and applicable taxes. A payment plan is provided for additional deposits. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due 7 business days prior to your event in the form of a credit card or cashier's check.

#### Guarantee Agreement

The catering department must be notified of the exact number of guests attending a function 7 business days prior to the date of the event. This will be considered a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend your Wedding Specialist will charge accordingly.

#### Room Setup

Any outside Vendors (Florist, Linen Rental, Entertainment, etc.) hired for your function are fully responsible for the setup and breakdown of items ordered for your event. Equipment and Services: Each banquet room is set with the required number of tables, draped in white linen and banquet chairs. We also provide a magnificent wooden dance floor, risers for your entertainment, skirted cake table, place card and guest book table, gift table, bars, staff service, management and clean-up. The room will be available two hours before your event for setup. Any additional time will need to be requested to the Wedding Specialist at least thirty days before the event and will be based upon availability.

#### Attendant Stations/Beverage Service

We require one Chef for every 75 guests. A fee of \$150.00 per Chef is applicable. Bar set up fees of \$150.00 per bar are charged when a cash or hosted bar is ordered.

#### **Wedding Amenities**

Amenities for your hotel guests may be delivered to the Resort to be handed out at check-in or in-room. Due to limited storage space, guest room amenities may not be delivered more than 24 hours prior to arrival. Please note charges will apply at front desk and for in-room delivery, please see your Wedding Specialist for additional information. For wedding reception favors, accompaniments, special service ware, picture displays, personalized place cards and any additional items needed for setup are required to be delivered 72 hours prior to the actual wedding reception.

# Preferred Resource List for the Lake Arrowhead Resort and Spa

The Lake Arrowhead Resort and Spa accepts no responsibility for the preferred resource list. This list is provided as a courtesy to our wedding clients for information on vendors familiar to the Lake Arrowhead Resort and Spa.

<i>Cake</i> Cucamonga Cakery	www.cucamongacakery.com	909-948-0221
Live Music		
Celia Chan Harpist	www.celiaharp.com	909 799-1116
Brian Stodart	www.brianstodart.com	909 844-2377
Inland Empire Live Music	www.empirelivemusic.com	909 887-6913
Professional DJ's		
Paid 2 Party Wedding DJ's	www.paid2party.com	800 399-6655
DJ Clay	www.djclay.com	760-604-3266
Florists		
Fleuris Flower Studio	www.Fleurisflowerstudio.com	909 239-3647
LaJarden	www.LaJarden.com	909 584-5119
Wildflowers at the Lake	www. www.wildflowersatthelake.com	909 337-8248
Officiants		
Reverend Mike Giordano	www.giordanosweddings.com	909 645-2199
Heidi Merrigan	www.Lovestoryvows.com	951-522-2511
Great Officiants	www.greatofficiants.com	562 435-4000
Photographers		
Love One Another Photography	www.loveoneanotherphotography.com	951 907 3293
Zook Photography	www.zookphoto.com	714 809-4309
Simply Perfect Images	www.simplyperfectimages.com	626-421-7974
Specialty Services		
Spa of the Pines	www.lakearrowheadresort.com	909 744-3000
Videographers		
Intristry Pictures	www.intristrypictures.com	626-404-3325
Mountain Fresh Films	www.mountainfreshfilms.com	310 922-1224
<b>Vendor Package Discount</b> The A Team		909 337-6655 /
		707 337 0033
Wedding Specialists	HMC Event Solutions	909 900-5579
Holly Chavez Annette Hoegner	Classic Touch Events	760-604-3266
Courtney Uriquiza	InStyle Events Co	714-336-4136
Courtiney or iquiza	mocyte Events co	/ 11 330 1130





Rehearsal Dinners include BIN189 Bakeshop dinner rolls, Coffee and Tea Service (Twenty-five Person Minimum)

## **Rock Camp**

Fresh Sliced Watermelon, Country Cole Slaw, Potato Salad Iceberg Lettuce, Cucumber, Tomato, Ranch Dressing Grilled Hamburgers, Hot Dogs and Chili, and Grilled Chicken Breast Sliced Tomato, Onion, Cheese, Lettuce, Pickles Baked Macaroni n' Cheese

Apple Pie, Chocolate Brownies and Fresh Baked Cookies

\$47.00

### **Grass Valley**

Crisp Romaine, Roasted Corn, Black Bean and Cilantro Vinaigrette
Tortilla Chips and Salsa
Tortilla Soup
Jicama and Orange Salad
Chicken Enchiladas
Marinated Skirt Steak Fajitas, Warm Corn and Flour Tortillas
Grilled Group, Lime, Coriander Butter
Spanish Rice, Seasoned Black Beans

Cinnamon Dusted Churros and Flan \$50.00

### Waterman Canyon

Caesar Salad, House Dressing, Garlic Croutons
Marinated Tomatoes, Fresh Basil Shaved Red Onion
Chilled Grapes
Chicken Cacciatore with Garlic Herb Farfalle
Five-Cheese Lasagna
Eggplant Parmesan with Mozzarella Cheese and Marinara
Tiramisu and Amaretto Cookies

\$48.00

#### **Summertime**

Firehouse Chili with Onions, Sour Cream and Cheddar
Tri-Colored Potato Salad ~Fresh Sliced Watermelon
Mixed Field Greens with Tear Drop Tomatoes, Cucumbers and Carrots, Choice of Dressing
Bourbon Smoked Chicken with Spicy Molasses Butter
Grilled Swordfish and Roasted Red Pepper and Corn Salsa
BBQ Baby Back Pork Ribs
Corn Bread and Bakeshop Rolls and Sweet Cream Butter
Baked Pork n' Beans~ Grilled Corn on the Cob
Wild Berry Cobbler ~ Flourless Chocolate Cake

\$52.00