

*Weddings and Receptions at  
Lakeshore Resort*

*Contact: [klindameck@gmail.com](mailto:klindameck@gmail.com)  
Phone: 559-893-3193*



Have you ever dreamed of having your very special event in the picturesque mountains of the High Sierra? Imagine a lakeside wedding in the summer with a warm breeze on the rocky point. Or perhaps a wooded area in the fall surrounded by pines and the natural beauty that can only be described as breathtaking. Even a winter wedding in the snow, outside in the meadow or in the Lodge Hall where the floor to ceiling windows let you watch the snowflakes fall.

Lakeshore Resort and the Huntington Lake area are the best-kept secret in the Sierra...



The opportunities are endless. Go all out as fancy as you would like or keep it simple and let the genuine beauty of our Lodge Hall and the surrounding area speak for itself.



The Living Room Lobby of the "old" hotel is available for staging photos, getting ready for your wedding and just relaxing before your event. Leave the planning to us... you will get to enjoy your day to the fullest as our staff takes care of all your needs.



## *Hors D' Oeuvres ~*

Pick one for an appetizer or choose several to create your own mixer buffet.

Our platters are priced for 50-person service and range from \$150-\$500. You may need to order more than one platter or consider a variety of choices for your guest during cocktail hour.

### *Bruschetta ~*

*A fun blend of fresh tomatoes, basil, garlic, balsamic and olive oil served with crostini's.*

### *Humus and Pita ~*

*Blended with sesame and garlic served with fresh pita.*

### *Swedish Meatballs ~*

*Tossed in brown gravy.*

### *Fresh Fruit Display ~*

*Seasonal fruits cut to display color and natural beauty served with a honey*

*yogurt for dipping.*

### *Fresh Vegetable Display ~*

*Cut to display color and*

*beauty served with*

*pepper parmesan for*

*dipping.*

### *Fancy smoked salmon Dip~*

*Served with crackers*

### *Tiger Prawns on Ice ~*

*Served with cocktail sauce and lemons.*

### *Cold Cuts and Variety Rolls ~*

*Fresh baked rolls served with*

*freshly cut meats and cheeses with all the trimmings.*

### *Cheese and Crackers ~*

*Variety of premium cheeses and crackers.*

### *Lakeshore Platter ~*

*Cheese, crackers salami, kalamata olives, marinated artichokes, baby pickles, marinated mushrooms.*

### *Herbed cheese dip and Crackers ~*

*Cream cheese blended with herbs, garlic, scallions and artichokes.*

### *Cowboy Caviar ~*

*A local favorite – cream cheese blended with Cajun spices and hot sauce topped with black beans, cheddar cheese, diced tomatoes, green onions olives and jalapeños.*



## *Main Meal Choices*

### *Salad Choices ~*

Mixed Greens ~ with shredded carrots, red cabbage and grape tomatoes served with your choice of our house made dressings.

Caesar Salad ~ tossed romaine with croutons, parmesan cheese and Caesar dressing.

Baby Greens Spring Mix and Spinach ~ tossed with our house balsamic vinaigrette, bleu cheese, walnuts and dried cranberries.



### *Entrees ~*

Choose up to three entrees, served buffet style. Choose one salad. All entrees are served with fresh rolls, vegetables, and your choice of Rice Pilaf or Rosemary Red Potatoes.

Entrees range from \$18.00- \$34.00 per person.

*Baked Salmon ~ with roasted garlic and sundried tomato butter.*

*Chicken Huntington ~ local favorite is sautéed with artichokes and tarragon in heavy cream and white wine garlic butter.*

*Shrimp Scampi- Served over rice or pasta.*

*Chicken Picatta ~ flower dredged, browned with lemon caper sauce*

*Chicken Cordon Bleu ~ ham and cheese wrapped in breaded chicken and topped with white sauce*

*Prime Rib ~ Cooked medium rare to rare with au jus.*

*Barbequed Tri Tip ~ tender and juicy.*

*Penne Pasta ~ tossed and served with meat sauce or vegetarian sauce*

*Build your own taco and burrito bar ~ carne asada, seasoned ground beef, seasoned chicken, soft and hard shells, beans, rice, all the trimmings.*

*Shrimp Scampi~ served over rice or pasta.*

*Pork Chop~ Broiled to perfection with mint jelly.*

*Baby Back Ribs~ Smothered in barbeque sauce and served with baked beans and coleslaw.*

*Tender Filet Mignon~ Broiled and served with sautéed mushrooms.*

*Includes basic beverage service of iced tea, lemonade, water with lemon slices and coffee. Please add current sales tax and gratuity of 20% when figuring pricing.*





## *Bar Services ~*

In addition to the food and dancing, you may want to offer your guests some adult beverages served by a Lakeshore bartender. The Lodge Hall bar is set up for full service with premium liquors should you desire. The bar can be set up in a multitude of ways. Here are some examples. We will only allow you to bring in your own wine and champagne at a corkage fee of 10.00 per bottle.

- Full service hosted bar ~
  - This is a bar that is entirely paid for by the wedding party. The bartender will keep track of what the guests purchase, and it will be reflected on the final billing.
- Full service hosted for time limit ~
  - Same as above but we will do this for a designated time for example, start of the event for 1, 2 or 3 hours. Then all guests purchase their own drinks.
- Beer and or Wine ~
  - We purchase the beer and wine for you, and it is served to your guests. Pricing depends on the types of beer and wine you choose. Guests would be able to purchase their own hard liquor drinks.
- No Host Bar ~
  - All guests purchase their own beverages at their own cost.

## *Additional Information ~*

Lakeshore Resort sleeps approximately 105 people in our 28 cabins. We can make arrangements for rate flexibility depending on the date of the wedding. Peak times will not negate any rate decreases and we must stick to a two-night minimum on weekends.



## *Rehearsal Dinner ~*

Consider having your rehearsal dinner ordered served by 5pm with us in our beautiful restaurant or our restaurant patio weather permitting. Reservations will need to be made in advance and we can serve up to 30 people. Rental of the restaurant is dependent on the season demand and may require an additional site rental fee. A guaranteed number of people must be received fourteen days prior to the event.

## *Buffet Breakfast ~*

Lakeshore Resort can provide a breakfast for you and your guests the day following your wedding event. Arrangements must be made ahead of time and confirmation of number of guests are required fourteen days prior. There is a charge of \$225 per hour for the lodge hall.

## *Requirements for Lodge Hall Event ~*

When we pick a specific date for your wedding, 1000.00 is due as a deposit on services. This deposit is non-refundable. We will then send out a receipt for the deposit and our email correspondence will act as our contract. A guaranteed number of people must be received seven days prior to the event. The guaranteed number of people is the contracted price. This is the set amount of payment. This total must be paid before the wedding takes place. If you have more people than the contracted amount, you will pay the additional per person price. Less people and there is no price decrease. All left over food and any kegs remains the property of Lakeshore Resort. We will add tax and 20% gratuity.

Please plan on having personal decorations and rentals removed the following day. Check with the office on timing.