



Weddings

AT LAKE ARROWHEAD



LAKE ARROWHEAD

RESORT AND SPA

909.744.3020 | LAKEARROWHEADRESORT.COM



Ceremony

VENUES, PRICING
& VENDORS

CEREMONY PRICING | LAKESIDE LAWN (MAXIMUM SEATING | 250 GUESTS)

SATURDAY | \$2,500
11:00AM, 2:00PM, 5:00PM

FRIDAY AND SUNDAY | \$2,000
11:00AM, 2:00PM, 5:00PM

MONDAY - THURSDAY | \$1,500
10:00 AM - 6:00 PM

*OFF-SEASON AND INDOOR WEDDING
LOCATION AVAILABILITY AND PRICING UPON REQUEST
PRICES ARE EXCLUSIVE OF TAX AND 26% SERVICE CHARGE

INCLUDED WITH YOUR CEREMONY

LAKEVIEW & INDOOR VENUES AVAILABLE

FOR YOUR PHOTO SESSION

WHITE GARDEN CHAIRS

GIFT AND GUEST BOOK TABLES

WEDDING ARCH

DIRECTIONAL SIGNAGE

EASELS

WATER STATION

CEREMONY REHEARSALS

WE GLADLY PROVIDE CEREMONY REHEARSALS

REHEARSAL LOCATION AND TIMES WILL BE CONFIRMED 30 DAYS PRIOR
TO YOUR EVENT AND ARE SUBJECT TO AVAILABILITY FOR ONE HALF HOUR

SPECIAL SERVICES PROVIDED BY OUR PREFERRED PARTNERS (REFER TO VENDOR LIST)

OFFICIANT

AUDIO VISUAL SERVICES

PHOTOGRAPHER / VIDEOGRAPHER

DECOR-FLORALS

CAKE DESIGN

ENTERTAINMENT

RENTALS

TRANSPORTATION SERVICES



Reception

VENUES-PRICING & AMENITIES

RECEPTION VENUES AND PRICING

SATURDAY RECEPTION SITE FEES

ARROWHEAD BALLROOM | 150-250 GUESTS | \$1,500

LAKEVIEW TERRACE ROOM | 100-120 GUESTS | \$1,500

EVERGREEN ROOM | 30-60 GUESTS | \$400

ACORN/PINECONE | 35-70 GUESTS | \$500

STARS | 30-50 GUESTS | \$400

PRICES QUOTED ARE BASED ON A ONE HOUR COCKTAIL RECEPTION &
FOUR-HOUR WEDDING RECEPTION. ADDITIONAL TIME IS PRICED AT
\$500 PER HOUR.

PRICES ARE EXCLUSIVE OF TAX AND 26% SERVICE CHARGE

REDUCED SITE FEES ARE AVAILABLE FOR SUNDAY-FRIDAY
HOLIDAY WEEKENDS EXCLUDED

RECEPTION PACKAGES INCLUDE

WOODEN PARQUET DANCE FLOOR

WHITE OR IVORY FLOOR LENGTH LINENS

WHITE OR IVORY CLOTH NAPKINS

FOUR VOTIVE CANDLES PER TABLE

CAKE, GIFT & GUEST BOOK TABLES

TOASTING GLASSES

CAKE KNIFE & SERVER

STAGING FOR BAND

DJ & PHOTO BOOTH TABLES

MENU TASTING FOR TWO

(BASED ON \$10,000 FOOD & BEVERAGE MINIMUM)



Food & Beverage Minimum Requirements

REQUIREMENTS

FOOD & BEVERAGE MINIMUM REQUIREMENTS

SATURDAY

LAKESIDE TERRACE BALLROOM | 15,000
ARROWHEAD BALLROOM | \$17,000

FRIDAY & SUNDAY

LAKESIDE TERRACE ROOM | FROM \$8,500
ARROWHEAD BALLROOM | FROM \$11,500

MIDWEEK

LAKESIDE TERRACE ROOM | \$4,000
ARROWHEAD BALLROOM | \$7,500

INTIMATE EVENT SPACES

MINIMUMS PROVIDED BASED ON REQUEST

FOOD & BEVERAGE MINIMUMS LISTED ARE EXCLUSIVE OF
26% SERVICE CHARGE & TAX.

Ruby Package

TRAY PASSED HORS D'OEUVRES

(CHOICE OF TWO)

CHICKEN TERIYAKI SATAY | MINI BEEF WELLINGTON, BÉARNAISE |
SEARED AHI TUNA, WASABI CREAM, SOY EMULSION, WONTON |
SMOKED SALMON, CROSTINI, DILL CREAM CHEESE |
BRUSCHETTA, AGED BALSAMIC GLAZE | COCONUT SHRIMP, THAI CHILI SAUCE |
CAPRESE SKEWERS

PLATED DINNER

SALADS (CHOICE OF ONE)

MIXED FIELD GREENS SALAD | MESCLUN GREENS, JULIENNE TOMATOES,
TOasted PINE NUTS, AGED BALSAMIC VINAIGRETTE
CAESAR SALAD | BABY ROMAINE, SHAVEd PARMESAN, CAESAR DRESSING

ENTREES (CHOICE OF TWO)

CHICKEN MARSALA

MONTREAL TOP SIRLOIN | BORDEAUX REDUCTION

MAHI MAHI | VERACRUZ SAUCE (TOMATOES, ONIONS, OLIVES)

*VEGETARIAN OPTION AVAILABLE, IN ADDITION TO TWO SELECTIONS

CHEF'S CHOICE OF SEASONAL VEGETABLES AND STARCH
ASSORTED ROLLS & BUTTER

SPARKLING WINE TOAST

DESSERT STATION

ELABORATE COMPILATION OF ASSORTED MINI PASTRIES, DECADENT CAKES,
MOUSSES, TEA COOKIES, CHOCOLATE-DIPPED STRAWBERRIES

COFFEE & TEA STATION

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA

\$112.00 PER PERSON

A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES

Emerald Package

RECEPTION DISPLAY

ASSORTED CHEESE DISPLAY WITH FRESH SLICED FRUIT

TRAY PASSED HORS D'OEUVRES

(CHOICE OF THREE)

CHICKEN TERIYAKI SATAY | MINI BEEF WELLINGTON, BÉARNAISE |
SEARED AHI TUNA, WASABI CREAM, SOY EMULSION, WONTON |
SMOKED SALMON, CROSTINI, DILL CREAM CHEESE |
BRUSCHETTA, AGED BALSAMIC GLAZE | COCONUT SHRIMP, THAI CHILI SAUCE |
| CAPRESE SKEWERS

PLATED DINNER

SALADS (CHOICE OF ONE)

MIXED FIELD GREENS SALAD | MESCLUN GREENS, JULIENNE TOMATOES,
TOasted PINE NUTS, AGED BALSAMIC VINAIGRETTE
CAESAR SALAD | BABY ROMAINE, SHAVED PARMESAN, CAESAR DRESSING
WINE & COUNTRY SALAD | MIXED GREENS, ROMAINE, GRAPE TOMATOES, WALNUTS,
GOAT CHEESE, CHAMPAGNE VINAIGRETTE

ENTREES (CHOICE OF TWO)

FLORENTINE STUFFED CHICKEN | CHICKEN BREAST STUFFED WITH MUSHROOMS
AND SPINACH WITH A MORNEY SAUCE
ATLANTIC SALMON | CHIMICHURRI SAUCE
NEW YORK STRIP | PEPPERCORN RED WINE REDUCTION
*VEGETARIAN OPTION AVAILABLE, IN ADDITION TO TWO SELECTIONS

CHEF'S CHOICE OF SEASONAL VEGETABLES AND STARCH
ASSORTED ROLLS & BUTTER

SPARKLING WINE TOAST

DESSERT STATION

ELABORATE COMPILED OF ASSORTED MINI PASTRIES, DECADENT CAKES,
MOUSSES, TEA COOKIES, CHOCOLATE-DIPPED STRAWBERRIES

DELUXE COFFEE & TEA STATION

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA
CARAMEL, HAZELNUT, VANILLA SYRUP

\$141.00 PER PERSON

A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES

Sapphire Package

RECEPTION DISPLAY

ASSORTED CHEESE DISPLAY WITH FRESH SLICED FRUIT

TRAY PASSED HORS D'OEUVRES

(CHOICE OF THREE)

CHICKEN TERIYAKI SATAY | MINI BEEF WELLINGTONS, BÉARNAISE |
SEARED AHI TUNA, WASABI CREAM, SOY EMULSION, WONTON |
SMOKED SALMON, CROSTINI, DILL CREAM CHEESE |
BRUSCHETTA, AGED BALSAMIC GLAZE | COCONUT SHRIMP, THAI CHILI SAUCE |
CAPRESE SKEWERS

BUFFET DINNER

SALADS (CHOICE OF TWO)

MIXED FIELD GREENS SALAD | CAESAR SALAD | WINE & COUNTRY SALAD

ENTREES (CHOICE OF TWO)

CHICKEN MARSALA

AIRLINE CHICKEN BREAST WITH LEMON CAPER SAUCE
SLICED NEW YORK STRIP WITH RED WINE REDUCTION | BRAISED BEEF SHORT RIBS
MAHI MAHI A LA VERACRUZ | BLACKENED AHI TUNA
| MUSHROOM RAVIOLI WITH TOMATO BASIL

ADDITIONAL ENTRÉES CAN BE ADDED AT \$10 PER PERSON

SIDES (CHOICE OF TWO)

RICE PILAF | ROSEMARY ROASTED POTATOES | MASHED POTATOES

CHEF'S CHOICE OF SEASONAL VEGETABLES
ASSORTED ROLLS & BUTTER

SPARKLING WINE TOAST

DESSERT STATION

ELABORATE COMPILATION OF ASSORTED MINI PASTRIES, DECADENT CAKES,
MOUSSES, TEA COOKIES, CHOCOLATE-DIPPED STRAWBERRIES

DELUXE COFFEE & TEA STATION

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA
CARAMEL, HAZELNUT, VANILLA SYRUPS

\$156.00 PER PERSON

BASED ON 90 MINUTES OF SERVICE.

A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES.

Diamond Package

TRAY PASSED SPARKLING WINE UPON CEREMONY ARRIVAL

RECEPTION DISPLAY

ASSORTED CHEESE DISPLAY WITH FRESH SLICED FRUIT

TRAY PASSED HORS D'OEUVRES

(CHOICE OF FOUR)

CHICKEN TERIYAKI SATAY | MINI BEEF WELLINGTONS WITH BÉARNAISE |
SEARED AHI TUNA, WASABI CREAM AND SOY EMULSION, WONTON

SMOKED SALMON, CROSTINI, DILL CREAM CHEESE | BRUSCHETTA, AGED BALSAMIC GLAZE
COCONUT SHRIMP, THAI CHILI SAUCE | JUMBO LUMP CRAB MANGO CEVICHE | CAPRESE SKEWERS

PLATED DINNER

SALADS (CHOICE OF ONE)

HOUSE SALAD | CARROTS, CUCUMBER, TOMATO, HOUSE DRESSING
CRANBERRY APPLE SALAD | MIXED GREENS, DRIED CRANBERRIES, FETA, APPLES,
RASPBERRY VINAIGRETTE

MARINATED HEIRLOOM TOMATOES | MOZZARELLA, BASIL, PESTO,
EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE

ENTREES (CHOICE OF TWO)

PAN SEARED CHICKEN BREAST | FORGED MUSHROOM CARMELIZED PEARL ONION JUS
ROAST BEEF | BORDEAUX REDUCTION
GRILLED FILET MIGNON | CABERNET REDUCTION
HALIBUT | CITRUS BEURRE BLANC
AIRLINE CHICKEN BREAST | LEMON CAPER SAUCE

*VEGETARIAN OPTION AVAILABLE IN ADDITION TO TWO SELECTIONS

CHEF'S CHOICE OF SEASONAL VEGETABLES AND STARCH
ASSORTED ROLLS & BUTTER

SPARKLING WINE TOAST

DESSERT STATION

ELABORATE COMPILED OF ASSORTED MINI PASTRIES, DECADENT CAKES,
MOUSSES, TEA COOKIES, CHOCOLATE-DIPPED STRAWBERRIES

DELUXE COFFEE & TEA STATION

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, TEA
CARAMEL, HAZELNUT, VANILLA SYRUP

LATE NIGHT SNACK (CHOICE OF ONE)

PULLED PORK, CHICKEN OR BEEF SLIDERS, FRENCH FRIES | MINI GRILLED CHEESE & TOMATO SOUP SHOOTER
MINI CHICKEN & WAFFLES | BUFFALO WINGS & FRENCH FRIES

\$195.00 PER PERSON

A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES.

Beverage Packages

HOSTED BAR | LAKE ARROWHEAD PACKAGE

\$21 FIRST HOUR | \$15 EACH HOUR FOLLOWING

NEW AMSTERDAM VODKA, NEW AMSTERDAM GIN, CRUZAN RUM, MONTE ALBAN BLANCO TEQUILA,
GRANTS SCOTCH, OLD FORESTER BOURBON

HOSTED BAR | ELITE PACKAGE

\$25 FIRST HOUR | \$21 EACH HOUR FOLLOWING

TITO'S VODKA, THE BOTANIST GIN, MOUNT GAY ECLIPSE RUM, ESPOLON BLANCO TEQUILA,
JAMESON WHISKEY, GLENLIVET FOUNDER SCOTCH, MAKERS MARK BOURBON

HOSTED BAR | BEER & WINE

\$18 FIRST HOUR | \$12 EACH HOUR FOLLOWING

SAM ADAMS BOSTON LAGER, STELLA ARTOIS, HEINEKEN, MODELO, COORS LIGHT, PACIFICO,
HEINEKEN 0.0, ASSORTED TRULY HARD SELTZERS
MOZAIK CHARDONNAY, LE RIME PINOT GRIGIO, AND MOZAIK CABERNET

ALL HOSTED BARS INCLUDE DOMESTIC & IMPORTED BEER, HOUSE WINE, ASSORTED SOFT DRINKS,
STILL AND SPARKLING BOTTLED WATER, RED BULL & ASSORTMENT OF MIXERS

HOSTED - ON CONSUMPTION

HOUSE | 13
ELITE | 16
HOUSE WINE | 12
IMPORTED & DOMESTIC | 9
BOTTLED WATER | 6
SOFT DRINKS, JUICES | 6

CASH BAR

HOUSE | 14
ELITE| 17
HOUSE WINE | 13
IMPORTED&DOMESTIC | 10
BOTTLED WATER | 7
SOFT DRINKS, JUICES | 7

\$150 BARTENDER FEE APPLIES (1 PER 100 GUESTS)

HOSTED ON-CONSUMPTION AND CASH BARS REQUIRE A MINIMUM SPEND
OF \$300 FOR 0-50 GUESTS AND \$600 FOR 51 GUESTS AND ABOVE
A \$100 STOCKING FEE WILL APPLY TO ALL REQUESTED SPECIALTY BRANDS NOT IN OUR INVENTORY
PACKAGES PRICED PER PERSON, PER HOUR. A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES.

Add-Ons & Late Night Bites

PIZZA & MORE

CHEESE PIZZA (8 SLICES) | \$24 PER PIZZA

PEPPERONI (8 SLICES) \$27 PER PIZZA

MEAT LOVERS (8 SLICES) \$30 PER PIZZA

ALL PIZZAS SERVED WITH GARLIC BREADSTICKS & DIPPING SAUCE
CRUSHED RED PEPPERS, PARMESAN CHEESE

LATE NIGHT PAIRING | \$32 PER PERSON

SELECT ONE:

PULLED PORK, CHICKEN OR BEEF SLIDERS
FRENCH FRIES

MINI GRILLED CHEESE & TOMATO SOUP SHOOTER

MINI CHICKEN & WAFFLES

BUFFALO WINGS & FRENCH FRIES
FRESH CUT VEGETABLES & RANCH DIPPING SAUCE

COMFORT COMBO | \$40 PER PERSON

BAJA STREET TACOS & QUESADILLAS, CHIPS, SALSA & CHURROS
OR

BALLPARK SLIDERS, FRENCH FRIES, MINI HOT DOGS,
PRETZELS & CRACKER JACK

FAREWELL BREAKFAST | \$36 PER PERSON

BREAKFAST TO INCLUDE:

FRESHLY SQUEEZED ORANGE JUICE, SLICED FRUIT AND BERRY DISPLAY
FRESH BAKED MORNING PASTRIES, BIN 189 SEVEN GRAIN GRANOLA,
ASSORTED YOGURTS, ASSORTED CEREALS, WHOLE, 2%, SKIM & SOY MILK
SCRAMBLED EGGS WITH FRESH HERBS, SMOKED BACON, TURKEY SAUSAGE
FRENCH TOAST WITH MAPLE SYRUP
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & TEA

25 PERSON MINIMUM REQUIREMENT.

ALL STATIONED ITEMS ARE PRICED BASED ON 90 MINUTES OF SERVICE.
A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES.

Rehearsal Dinners

BACKYARD BUFFET | \$65 PER PERSON

FRUIT | FRESH SLICED WATERMELON

SALADS | COUNTRY COLE SLAW, POTATO SALAD

GREENS | ICEBERG LETTUCE, CUCUMBER, TOMATO, RANCH DRESSING

ENTREES | GRILLED HAMBURGERS, HOT DOGS WITH CHILI, GRILLED CHICKEN BREAST

ACCOMPANIMENTS | SLICED TOMATO, ONION, CHEESE, LETTUCE, PICKLES

SIDES | BAKED MACARONI N' CHEESE

DESSERTS | APPLE PIE, CHOCOLATE BROWNIES, FRESH BAKED COOKIES

TUSCANY BUFFET | \$75 PER PERSON

FRUIT | CHILLED GRAPES

SALAD | MARINATED TOMATOES, FRESH BASIL, SHAVED RED ONION

GREENS | CAESAR SALAD, HOUSE DRESSING, GARLIC CROUTONS

ENTREES | CHICKEN CACCIATORE WITH GARLIC HERB, FARFALLE FIVE-CHEESE LASAGNA,
EGGPLANT PARMESAN WITH MOZZARELLA CHEESE AND MARINARA

SIDES | ROASTED ZUCCHINI AND PEPPERS

DESSERTS | TIRAMISU, BISCOTTI COOKIES

FIESTA BUFFET | \$85 PER PERSON

SOUP | TORTILLA SOUP

GREENS | CRISP ROMAINE, ROASTED CORN, BLACK BEAN, CILANTRO VINAIGRETTE

SALAD | JICAMA AND ORANGE SALAD

ENTREES | CHICKEN ENCHILADAS, MARINATED SKIRT STEAK FAJITAS,

GRILLED MAHI MAHI WITH LIME AND CORIANDER BUTTER

ACCOMPANIMENTS | WARM CORN AND FLOUR TORTILLAS

SIDES | SPANISH RICE, SEASONED BLACK BEANS, TORTILLA CHIPS AND SALSA

DESSERTS | CINNAMON DUSTED CHURROS AND FLAN

LAKE ARROWHEAD BUFFET | \$90 PER PERSON

FRUIT | FRESH SLICED WATERMELON

SOUP | FIREHOUSE CHILI WITH ONIONS, SOUR CREAM AND CHEDDAR

SALAD | TRI-COLORED POTATO SALAD

GREENS | MIXED FIELD GREENS WITH TEAR DROP TOMATOES,

CUCUMBERS AND CARROTS, CHOICE OF DRESSING

ENTREES | BOURBON SMOKED CHICKEN WITH SPICY MOLASSES BUTTER,

GRILLED MAHI MAHI WITH ROASTED RED PEPPER AND CORN SALSA, ST. LOUIS PORK RIBS

SIDES | CORN BREAD, BAKESHOP ROLLS, SWEET CREAM BUTTER, GRILLED CORN ON THE COB

DESSERTS | FRUIT COBBLER, FLOURLESS CHOCOLATE CAKE

ALL BUFFETS SERVED WITH BAKESHOP DINNER ROLLS

ICE WATER, COFFEE & TEA SELECTION

BUFFETS ARE BASED ON 90 MINUTES OF SERVICE | 25 PERSON MINIMUM REQUIREMENT
A TAXABLE 26% SERVICE CHARGE AND SALES TAX APPLIES



Preferred

PARTNERS
& VENDORS

BAKERY

Michelle's Cakes | www.michelles-online.com | 909.792.8304
Little Bees Cakerie | www.littlebeescakerie.com | 951.496.2678

DJ

DJ Clay | www.djclay.com | 760.604.3266
Paid 2 Play Party Wedding DJ's | www.paid2party.com | 800.399.6655
On the Go DJ Pro | www.onthegodjpro.com | (909) 767-2919

FLORALS

Fleuris Flower Studio | www.fleurisflowerstudio.com | 909.239.3647
LaJarden | www.lajarden.com | 909.584.5119
Wildflowers at the Lake | 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

PHOTOGRAPHY

Love Story Photography | www.lovestoryphotography.com | 626.421.7974
Erin Marton Photography | www.erinmartonphoto.com | 949.533.2341
Romantic Shots Photography | www.romanticshots.com | 800.320.0045

SPECIALTY SERVICES

Spa of the Pines | www.lakearrowheadresort.com | 909.744.3000

VIDEOGRAPHY

Mountain Fresh Films | www.mountainfreshfilms.com | 310.922.1224
Godfather Films | www.godfatherfilms.com | 800.495.5530

WEDDING/EVENT MANAGERS

Annette Hoegner ClassicTouchEvent | 888.658.0088 | classictouchevents.com
Holly Chavez | HMC Events Solutions | 714.336.4136 | hmceventsolutions.com
Courtney Uriquiza | InStyle Events Co. | 714.336.4136

Live Entertainment

Sam Marsey
samuelalexandermusic.com

Use of any vendors not listed, is subject to a \$250 fee. Lake Arrowhead Resort requires all vendors to carry a Certificate of Liability, at a minimum of \$1,000,000, naming Lake Arrowhead Resort Operator Inc. as additionally insured. Further, a copy of the business license and any other applicable information will be required by the Resort.

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LAKEARROWHEADRESORT.COM



Catering

POLICIES & INFORMATION

RESORT TOUR

We welcome engaged couples to visit Lake Arrowhead Resort & Spa. Please reach out to the catering sales office to schedule your private tour.

SEATING ARRANGEMENTS

A floor plan will be provided with the Banquet Event Orders for your review and approval. Place cards must be provided for split entrees. Place cards with the entrée selection are due with the final guarantee fourteen (14) days prior to the event.

PRICES AND LABOR CHARGES

All prices are subject to change. Confirmation of menu prices will be made by your Catering Manager. Additional labor charges may apply for special set up requirements or last-minute changes. Discounts are available for off-season weddings and Friday or 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 are available for an additional fee.

DECOR & EQUIPMENT

Additional equipment and decor must be coordinated and approved in advance with your Catering Manager. Open flamed candles must have a glass enclosure as instructed by the San Bernardino Fire Department ordinance. Faux flamed battery-operated candles must be used for all outdoor events. Faux rose petals, flowers, confetti, rice and birdseed are not permitted in any outdoor or indoor private venue. Bubbles permitted for outdoor event spaces only.

AUDIO VISUAL

A full range of audio-visual services are available through our preferred vendor, Backspin Media, such as theatrical lighting, video projection, microphones and sound system.

PREFERRED VENDOR LIST AND SERVICES

It is highly recommended to utilize the resorts' preferred vendor list. Any vendors not on our list will be subject to a \$250 vendor fee. See below for insurance requirements. A pre-determined time for setup or delivery of items must be established at least seven (7) days in advance of the event date. Outside vendors will be required to contact the Catering Manager at least seven (7) days in advance of event date with any questions, special requests or instructions.

BACK UP FOR 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 event. Outdoor functions require an end time of 9:00 PM. Plastic glassware will be used at all events contracted at the pool or any outside venue.

INSURANCE REQUIREMENTS

Lake Arrowhead Resort requires all vendors to carry a Certificate of Liability, at a minimum of \$1,000,000, and naming Lake Arrowhead Resort Operator Inc. as additionally insured. Further, a copy of the business license and any other applicable information will be required by the Resort.

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Catering

POLICIES
& INFORMATION

PARKING

Complimentary self-parking is available at the Resort.

FOOD AND BEVERAGE MINIMUM REQUIREMENTS

Each banquet room has an applicable Food and Beverage Minimum, which is exclusive of the 26% Service Charge and Applicable California State Sales Tax.

FOOD AND BEVERAGE PROVISIONS

The Resort is the sole provider of all food and beverage items. Additional menu selections and customized menus are available through your Catering Manager. Specialty Liquor Brands not in our current inventory are subject to a \$100 stocking fee.

CONFIRMATION OF SPACE AND DEPOSIT SCHEDULE

Space may be confirmed on a definite basis with a fully executed contact and non-refundable deposit. A deposit schedule will be provided in the contract. All scheduled payments outlined in the contract will be charged automatically on the scheduled date. The estimated charges for your event will include a 10% overage of your estimated bill and is due fourteen (14) business days prior to your event. The estimated total charges will be applied to the credit card the Resort has on file. In the event that the estimate is higher than your final bill, a credit will be issued accordingly.

GUARANTEE AGREEMENT

The Catering Department must be notified of the exact number of guests attending a function fourteen (14) business days prior to the date of the event. This will be considered your Guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your Catering Manager will charge accordingly.

VENDORS

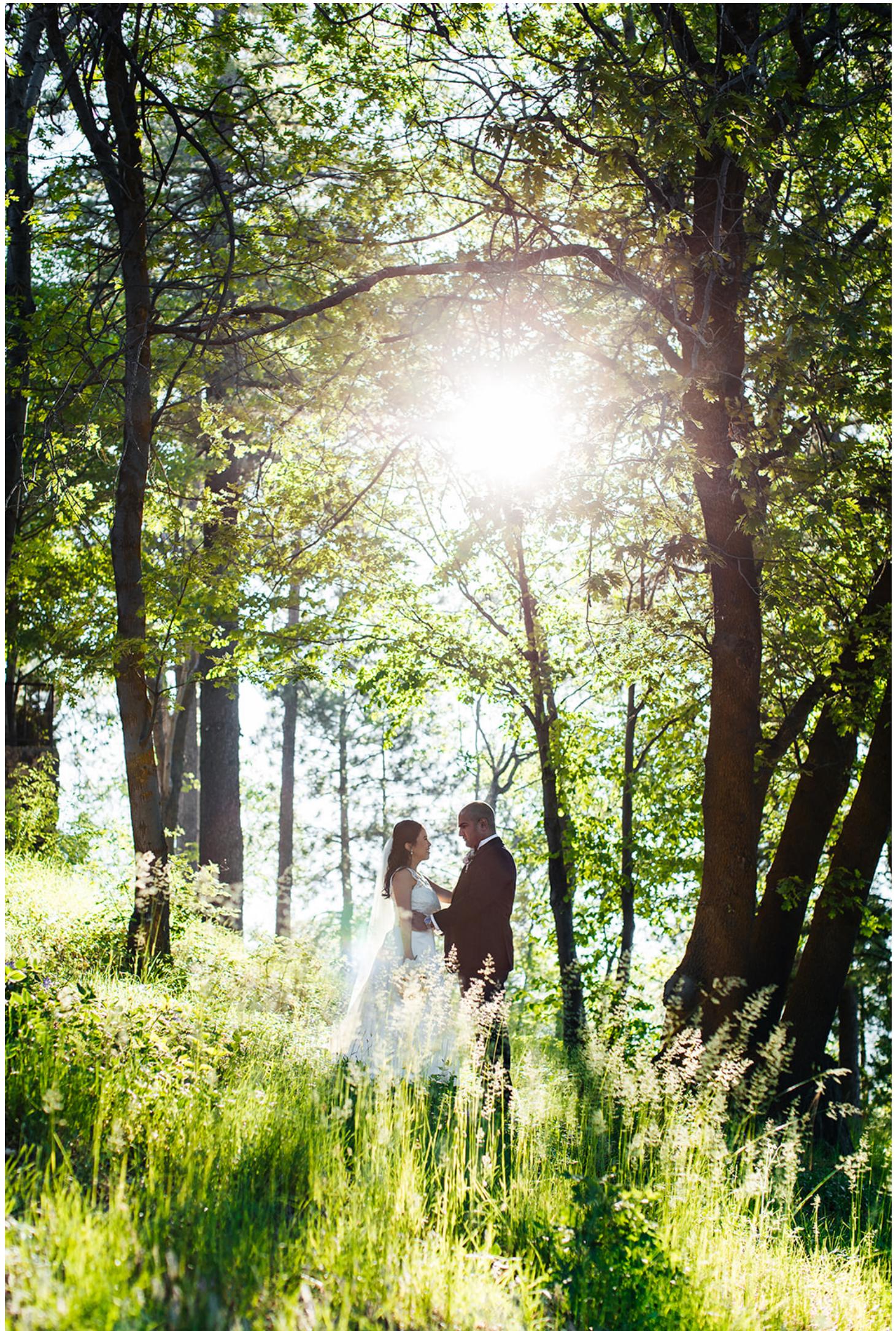
Any outside Vendors (Florist, Linen Rental, Entertainment, etc.) contracted for events are fully responsible for the setup and breakdown of items. The room will be available two hours before event start time for setup. Any additional time will need to be requested to the Catering Manager at least thirty days prior to event start date. Approval will be based upon availability.

ATTENDANT STATIONS/BEVERAGE SERVICE

Carving and action stations require One (1) Chef for every 75 guests at a rate of \$200 per event. One (1) Bar set up fee is required for every venue that requires a bar at a fee of \$150. Hosted and cash bars on consumption require a minimum spend of \$300 for 0-50 guests and \$500 for 51 and above.

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LAKEARROWHEADRESORT.COM





Please let me know if you have any questions on the attached information or if you would like to me to put together a tailored estimate for you!

Inclusions for Weddings

- : **All Packages** | Hotel Wedding Services Manager, Onsite Tasting for the Couple, Wedding Ceremony Rehearsal, Guest Room for 1 Evening at Lake Arrowhead Resort.
- : **Ceremony** | Arch, Garden Chairs, Easel for Sign, Water Station, Tables for Décor
- o **Reception** | Dinner Tables, Chairs, White/Ivory Linens (tablecloth & napkins), Glassware, Plates, Utensils, Candles, Dancefloor, Easel for your Signage, Additional Tables/Linens for your outsourced Décor/Cake/Gifts
- : **Room Block Options** | Contracted Discounted Room Blocks