

Weddings on the Lake Parent Company of:

Lakeside Weddings and Events & Always and Forever Weddings & Events

Main: 702-240-5290

Website: www.lakesideweddings.com Email: contact@lakesideweddings.com

Reception Only

Our reception packages are ideal for a beautiful venue with a gorgeous lake view! Please see the photos for each of our reception locations and then choose the package that you would like!

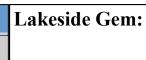
Reception Locations



Swan Banquet



Grand Atrium



\$5,000 for up to 30 Guests (Friday-Sunday)

\$4,750 for up to 30 Guests (Monday-Thursday)

(\$50 per person additional over 30 guests)

This package is not available on Saturday evenings.

Reception Services Included

- -Use of Chosen Banquet Room Use for 3 Hours
- -Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- -Choice of Sweetheart Table or Wedding Party Head Table
- -Centerpiece Included (Fresh Long Stem Rose in Vase)
- -Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- -Champagne Toast for Entire Party over 21
- -Table Service Provided for Couple
- -Day of Event Coordinator (will be assigned 4 weeks before event)
- -Professional DJ/ Emcee
- -1 Standard Easel provided for client use during event*
- -Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included

-Water, Tea, Coffee, and Soda

(hosted or cash bar options available—please see attached drink menu)

(**Please note: Alcohol will only be served to guests 21 and over. Please make sure everyone brings ID)

Cake Included

-2 Tier Wedding Cake with Cake Service (Cake Service includes Table, Linen, Utensils, and Server)

(choose from 6 designs! - see cake chart attached)





Lakeside Opal: \$6,195 for up to 50 Guests (Friday-Sunday) \$5,695 for up to 50 Guests (Monday-Thursday) (\$50 per person additional over 50 guests)

Saturday evenings are not available with this package in March, April, May, September and October

Reception Services Included

- -Use of Chosen Banquet Room Use for 3 Hours
- -Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- -Choice of Sweetheart Table or Wedding Party Head Table
- -Centerpiece Included (Fresh Long Stem Rose in Vase)
- -Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- -Champagne Toast for Entire Party over 21
- -Table Service Provided for Couple
- -Day of Event Coordinator (will be assigned 4 weeks before event)
- -Professional DJ/ Emcee
- -1 Standard Easel provided for client use during event*
- -Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included

- -Water, Tea, Coffee, and Soda
- Cash Bar Included (Alcoholic beverages are available for purchase) (hosted options available—please see attached drink menu) (**Please note: Alcohol will only be served to guests 21 and over. Please make sure everyone brings ID)

Cake Included

-3 Tier Wedding Cake with Cake Service (Cake Service includes Table, Linen, Utensils, and Server) (choose from 6 designs! - see cake chart attached)

Lakeside Amber:

\$7,995 for up to 75 Guests (Friday-Sunday) \$7,495 for up to 75 Guests (Monday-Thursday) (\$75 per person additional over 75 guests)

Premium Saturday Evening Fee of \$500 will apply to Saturday Evening Events in March, April, May, September and October

Reception Services Included

- -Use of Chosen Banquet Room Use for 3.5 Hours
- -Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- -Choice of Sweetheart Table or Wedding Party Head Table
- -Centerpiece Included (Fresh Long Stem Rose in Vase)
- -Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- -Champagne Toast for Entire Party over 21
- -Table Service Provided for Couple
- -Day of Event Coordinator (will be assigned 4 weeks before event)
- -Professional DJ/ Emcee
- -1 Standard Easel provided for client use during event*
- -Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included**

-Diet and Regular Soft Drinks

Beer and Wine Bar Included! Mixed Drinks available for purchase

- -Domestic Regular and Light Beers -Budweiser, Bud Light, Coors Light, and Miller Genuine Draft
- -White Zinfandel, Moscato
- -Chardonnay & Pinot Grigio Wine
- -Merlot and Cabernet Wines

(**Please note: Alcohol will only be served to guests 21 and over. Please make sure everyone brings ID)

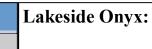
Cake Included

-3 Tier Wedding Cake with Cake Service (Cake Service includes Table, Linen, Utensils, and Server) (choose from 6 designs! - see cake chart attached)









\$10,495 for up to 100 Guests (Friday-Sunday) \$9,995 for up to 100 Guests (Monday-Thursday) (\$85 per person additional over 100 guests)

Premium Saturday Evening Fee of \$500 will apply to Saturday Evening Events in March, April, May, September and October

Reception Services Included

- -Use of Chosen Banquet Room Use for 4 Hours
- -Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- -Choice of Sweetheart Table or Wedding Party Head Table
- -Centerpiece Included (Fresh Long Stem Rose in Vase)
- -Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- -Champagne Toast for Entire Party over 21
- -Table Service Provided for Couple
- -Day of Event Coordinator (will be assigned 4 weeks before event)
- -Professional DJ/ Emcee
- -1 Standard Easel provided for client use during event*
- -Tables with Standard Linen Only provided for gift and sign in*

Appetizers Included

- Complimentary Crudites and Fresh Variety of Domestic Cheeses & Crackers

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included- Open Bar Included!

- Diet and Regular Soft Drinks
- Domestic Regular and Light Beers -Budweiser, Bud Light, Coors Light, and Miller Genuine Draft
- White Zinfandel, Chardonnay, Moscato and Italian Pinot Grigio Wines
- Merlot and Cabernet Wines,
- House Varieties of: Vodka, Gin, Bourbon, Rum, Whiskey
- Mixers Include Tonic Water, Club Soda, Ginger Ale, Bloody Mary Mix & Orange, Pineapple & Cranberry Juices



Cake Included

-3 Tier Wedding Cake (choose from 6 designs!) with Cake Service (Cake Service includes Table, Linen, Utensils, and Server)





19	CLASSIC MENU INCLUDED
	Lunch / Dinner Buffet 1) SALAD (select ONE): Mixed Greens w/ cherry tomatoes & house dressing Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing ACCOMPANIED BY BREAD & BUTTER
	2) ENTREES (select TWO): Asian Flank Steak – Asian-influenced, seared flank steak doused with fine spice yakitori demi glaze Tuscan Chicken – Chicken thighs with a tomato-infused cream sauce, sundried tomato, & olives Chicken Alfredo – Grilled chicken breast on bowtie pasta tossed with Alfredo
	Sauce Chicken Parmesan with chicken breasts Chicken Carbonara—Chicken thighs with garlic, parmesan cheese, basil sauce and prosciutto ham & sundried tomato with penne pasta Three-Cheese Ziti — Available with either no meat, chicken, or ground beef Beef Stroganoff w/ Mushrooms — Beef with fettuccine pasta served with a mushroom garlic cream sauce Roast Baron of Beef (carved-to-order) Prime Ribs of Beef Au Poivre (carved-to-order) For Prime Rib Please circle one: Medium/Rare Medium Medium/Well Well Done If an option is not selected than Prime Rib will be Well Done. (*Please note: The center of the Prime Rib will be as requested and the ends will be more well. Also, please ensure your event begins on time (couple and all guests arrive on time) in order to prevent your prime rib from becoming more well done than requested).
	Please Note: \$3 Per Person Additional for Carved to Order Items
	3) ACCOMPANIMENTS (select ONE OF EACH):
2	VEGETABLES (select ONE): Green Beans w/ Caramelized Onions & Bacon Buttered Baby Whole CarrotsSteamed Seasonal Vegetables w/ Lemon ZestSweet Kernel Corn
	STARCH (select ONE): Bow Tie Pasta w/ Sundried Tomato Penne Pasta w/ Lemon Pepper Alfredo Sauce Rice Pilaf White Rice Roasted Red Potatoes w/Fresh Herbs & Butter Mashed Potatoes w/ Butter & Herbs

19	INTERNATIONAL MENU OPTIONAL
	Lunch/ Dinner Buffet
2	1) SALAD (select ONE): Mixed Greens w/ Cherry Tomatoes & House Dressing Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing ACCOMPANIED BY BREAD & BUTTER
جا	2) ENTREES (select TWO): Spaghetti and Meatballs: Traditional meat sauce over spaghetti and meatballs Spaghetti with Meat Sauce: Traditional meat sauce seasoned with garlic and herbs over spaghetti Chicken Scampi: Chicken breast tenderloins sauteed with bell peppers,
	roasted garlic and onions in a garlic cream sauce over angel hair pasta Chinese Beef w/ Broccoli: Flank steak cooked in a sweet soy sauce with broccoli florets Teriyaki Chicken: Boneless chicken thighs served in a flavorful teriyaki sauce Birria: Shredded beef, chopped onions, cilantro, and lime Beef or Chicken Fajitas: Sauteed beef or chicken served with peppers and onions
4	Chicken Enchiladas: Chicken breast in corn tortillas served in a green chile sauce Chiles Rellenos: Peppers stuffed with onions, herbs, and cheese
	Vegetables (Select 1) Vegetable Stir-Fry Roasted Seasonal Vegetables Grilled Onions & Bell Peppers Charred Corn Salsa Grilled Zucchini Spicy Asian Green Beans
	Starch (Select 1) Refried Beans & Tortillas Mexican Rice Vegetable Fried Rice White Rice Mashed Potatoes Red Roasted Potatoes

1/2	EXCLUSIVE MENU (UPGRADE OF \$17 PER PERSON)
	1) SALAD (select ONE): Arugula Salad with red onion, mandarin orange & sliced almonds with red wine vinaigrette Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing ACCOMPANIED BY BREAD & BUTTER
	2) ENTREES (select TWO): Beef Tenderloin Medallions – Sliced tenderloin of beef with cognac peppercorn sauce Grilled Filet Mignon – Grilled petit filet w/ choice of peppercorn or béarnaise sauce and fresh parsley Czarina Chicken Breast – Sautéed boneless breast of chicken w/ lightly spiced tarragon crème sauce Chicken Française w/ Lemon Herb Butter Sauce Stuffed Chicken Breast w/ Red Pepper and Spanish Chorizo Pan Seared Alaskan Salmon – Honey-chile glaze and blackened pineapple salsa Vegan Lentil, Kale & Red Onion Pasta - Vegetable broth with dry lentils, bay leaf, olive oil, red onion, fresh thyme, fresh oregano, black pepper, kale
	a rotini pasta 3) ACCOMPANIMENTS (select TWO Vegetables and ONE Starch): VEGETABLES (select TWO): Green Beans w/ Caramelized Onions & Bacon Asparagus w/ Lemon Butter Sauce Sautéed Vegetable Medley Ginger Honey Glazed Carrots Asian Style Vegetable Mix
	STARCH (select ONE): Three Cheese Au Gratin Potatoes Penne Pasta w/ Sundried Tomato Vegetable Fried Rice Roasted Red Potatoes w/ Fresh Herbs & Butter Parmesan Saffron Risotto



Hosted/Cash Bar Options: ____ Beer & Wine Bar- \$19 per person for Included Reception Included Domestic Regular and Light Beers: Budweiser, Bud Light, Coors Light, and Miller Genuine Draft Included Wines: Chardonnay, Cabernet, Moscato, Merlot, Pinot Grigio, and White Zinfandel

__ Standard Open Bar - \$29 per person for Included Reception

Includes: Beer and Wine Bar Above PLUS

- House Varieties of: Vodka, Gin, Bourbon, Rum, Whiskey, & Tequila
- Mixers Include Tonic Water, Club Soda , Ginger Ale , Sweet n Sour &

Orange, Grapefruit, Pineapple & Cranberry Juices

_____ Upgrade Addition - \$6 per person (Only Available to Add to Standard Open Bar)

Includes: Beer and Wine Bar and Standard Open Bar Above PLUS

Imported Beers (Choose 2): Corona/Corona Light, Heineken, Stella, Guinness Draught, Blue Moon Belgian White, Dos Equis, Newcastle, and Beck's

Includes All of the Following: Malibu Coconut Rum, Captain Morgan's Spiced Rum, Jack Daniels, Jim Beam Bourbon Whiskey, Smirnoff Vodka, and Bacardi

Premium Addition-\$11 per person (Only Available to Add to Standard Open Bar)

Includes: Beer and Wine Bar and Standard Open Bar Above PLUS

Imported Beers (Choose 2): Corona/Corona Light, Heineken, Stella, Guinness Draught, Blue Moon Belgian White, Dos Equis, Newcastle, and Beck's

Includes All of the Following: Malibu Coconut Rum, Captain Morgan's Spiced Rum,

Jack Daniels, Jim Beam Bourbon Whiskey, Smirnoff Vodka, and Bacardi

Top Shelf Liquor (Choose 3) Jameson, Patron, Johnnie Walker Red Label, Grey Goose, Hennessy, Mount Gay, Jack Daniels Black Label, Tanqueray, or Bombay

Terricosy, Would Gay, Jack Dainers Black Laber, Tanqueray, of Bolliday

____ Cash Bar \$450 (Alcoholic beverages are available for purchase)

(Includes Bartender, Permit & Setup Fee)

TERMS AND CONDITIONS.

*Packages do not include 16% Service Fee and Taxes on Applicable Items (Service fee includes set-up, service for the waiting staff, & clean-up).

**Alcohol will only be served to guests 21 and over. Please bring ID.

Non-refundable Deposits for all Reception Only Packages (due at time of booking)
\$1000.00 non-refundable deposit for Lakeside Gem
(Gem is not available on Saturday Evenings)
\$1500.00 non-refundable deposit for Lakeside Opal and Lakeside Amber
\$2000.00 non-refundable deposit for Lakeside Onyx

Non- refundable deposits are required upon making your reservation.

The remaining balance is due four weeks prior to your wedding date.

There is not a fee to reschedule your wedding date as long as you give us at least 6 weeks notice. If you cancel within 8 weeks of your ceremony, 50% of the Total is non-refundable. If you cancel within 4 weeks of your event, 100% of the Total is non-refundable.

Afternoon events are those receptions concluding at least 2 1/2 hours prior to sunset. Times will be subject to availability.

UPDATED APRIL 2022



Frequently Asked Questions:

Are we allowed to bring in a photographer, videographer or photo booth?

Yes, you may bring in a photographer, videographer and/or photo booth with a reception only event. If you would like to add a photographer, videographer or photo booth with Lakeside, please let your coordinator know and they can provide pricing to add on these services.

*Does Lakeside provide guest books, card boxes or seating charts?

No, we do not. Clients must provide their own guest book, card box, seating chart, welcome sign, etc. Lakeside will provide 1 easel per banquet space to display either a welcome sign or seating chart that the client provides. Lakeside will provide a table with standard linen for sign in and a gift table. Please note that these items are not required but based on the couples personal preference.

Can I bring in my own decorations?

You can provide free standing and table top décor as long as there is no glitter and no confetti. Live flame candles must be in a glass vase or votive at least 1-2 inches higher than the flame. Typical items brought in are card box, guest book, favors, and any other décor that you would like on your gift, sign in or sweetheart table. You are also welcome to bring in a cake topper or any other free standing signs or décor that you would like. Nothing may be attached to walls or ceilings. If you are unsure about an item, please reach out.

What does the day of event coordinator do?

The day of event coordinator will be assigned 4 weeks before the wedding. They will reach out to introduce themselves. You can schedule your final planning meeting with them so they can finalize any remaining details such as final selections, room layout for your event, arrival time, etc. They will schedule a drop off appointment 1-3 days before your event so that they can get all items that we need from you for set up. However, they cannot accept perishable items in advance.

Is outside food or alcohol permitted?

No, outside alcohol is not permitted. Outside food is restricted but there are some exceptions such as a dessert bar or candy bar as long as items are store or bakery purchased. Nothing may be homemade. If you would like to bring in your own caterer, this option is only available Monday-Wednesday with restrictions. Please inquire with coordinator for additional information.



2 Tier or 3 Tier Cake Style Options Weddings on the Lake

Cake Design Options (select one)



Color Swirl



Simplicity



Ribbon and Pearls



Graceful Scroll



Peek A Boo



Modern Chic

designs, dots, or ribbons, etc. Color shades may You can select 1 color of your choice for your Please note: accent color can be used on swirl cakes icing (we strongly recommend white or ivory icing as darker colors can easily stain) and 1 to 2 colors for accents on your cake

DESIGN—SEE FLORAL CAKE BROCHURE FLOWERS NOT INCLUDED ON ANY CAKE

Cake Flavor Options: (choose 1 option only) 1)White 2)Chocolate 3)Marble 4)Lemon

Strawberry 2) Bavarian Crème 3) Chocolate Mousse Cake Filling Options: (choose 1 option only) 4) Lemon 5) Peach 6) Raspberry