



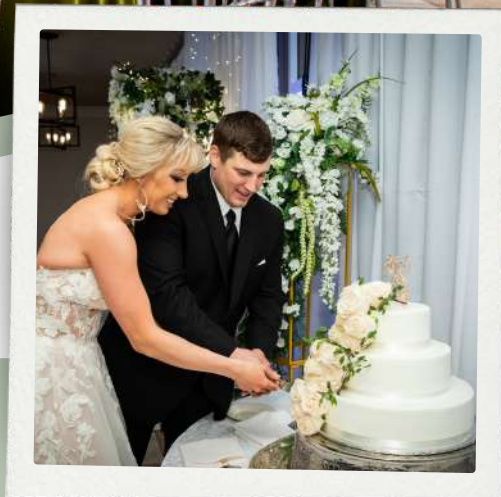
Reception Only

WEDDINGS
on the Lake

PARENT COMPANY OF

Always
FOREVER
WEDDINGS AND RECEPTIONS

LAKE  SIDE
Weddings & Events



702-240-5290

WWW.LAKESIDEWEDDINGS.COM

CONTACT@LAKESIDEWEDDINGS.COM

RECEPTION

Venues

WE HAVE 2 BEAUTIFUL BANQUET ROOM
OPTIONS TO CHOOSE FROM!



SWAN BANQUET

225 PERSON
CAPACITY



GRAND ATRIUM

130 PERSON
CAPACITY

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Gem

\$5,500 for up to 30 Guests (Friday-Sunday)

\$5,250 for up to 30 Guests (Monday-Thursday)

(\$55 per additional person over 30 guests) (2027 Events Additional \$250 Fee)

This package is not available on Saturday evenings.

(Please see our Waterfall Garden packages for a 30 person Saturday evening event)

Reception Services Included

- Use of Chosen Banquet Room 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
- Professional DJ/ Emcee
- Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Signature Menu—see menu attached)

Drinks Included

- Water, Tea, Coffee, and Soda
- (Hosted or cash bar options available—please see attached drink menu)**
(Alcohol for 21 and over. ID's required)

Cake Included

- 2 Tier Wedding Cake with Cake Service
- (Cake Service includes Table, Linen, Utensils, and Server)**
Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Opal

\$7,195 for up to 50 Guests (Friday-Sunday)

\$6,695 for up to 50 Guests (Monday-Thursday)

(\$55 per additional person over 50 guests) (2027 Events Additional \$500 Fee)

This package is not available on Saturday evenings in March, April, May, September & October

Reception Services Included

- Use of Chosen Banquet Room 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
- Professional DJ/ Emcee
- Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Signature Menu—see menu attached)

Drinks Included

-Water, Tea, Coffee, and Soda

Cash Bar Included (Alcoholic beverages are available for purchase)

(Hosted bar options available-please see attached drink menu)

(Alcohol for 21 and over. ID's required)

Cake Included

-3 Tier Wedding Cake with Cake Service

(Cake Service includes Table, Linen, Utensils, and Server)

Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Amber

\$8,995 for up to 75 Guests (Friday-Sunday)

\$8,495 for up to 75 Guests (Monday-Thursday)

(\$80 per additional person over 75 guests) (2027 Events Additional \$500 Fee)

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

Reception Services Included

- Use of Chosen Banquet Room 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
- Professional DJ/ Emcee
- Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Signature Menu—see menu attached)

Drinks Included

-Water, Tea, Coffee, and Soda

Beer & Wine Bar Included!

Domestic Regular & Light Beers:

Coors Banquet, Coors Light, Miller Light and Miller Genuine Draft

Wines: White Zinfandel, Cabernet, Moscato, Chardonnay, Merlot and Pinot Grigio

(Mixed Drinks Available for Purchase)

(Alcohol for 21 and over. ID's required)

Cake Included

-3 Tier Wedding Cake with Cake Service

(Cake Service includes Table, Linen, Utensils, and Server) Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Onyx

\$11,795 for up to 100 Guests (Friday-Sunday)

\$11,295 for up to 100 Guests (Monday-Thursday)

(\$90 per additional person over 100 guests) (2027 Events Additional \$500 Fee)

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

Reception Services Included

- Use of Chosen Banquet Room for 4 Hours
- Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- Choice of Sweetheart Table or 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
 - Professional DJ/ Emcee
 - Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 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

(Signature Menu—see menu attached)

Drinks Included

- Water, Tea, Coffee, and Soda

Standard Open Bar Included:

Includes: Domestic Regular and Light Beers: Coors Banquet, Coors Light, Miller Light and Miller Genuine Draft

Included Wines: Chardonnay, Cabernet, Moscato, Merlot, Pinot Grigio, and White Zinfandel

Includes House Varieties: Vodka, Gin, Bourbon, Rum, Whiskey, Brandy and Tequila
Included Mixers: Tonic Water, Club Soda, Ginger Ale, Sweet n Sour & Orange, Pineapple & Cranberry Juices
(Alcohol for 21 and over. ID's required)

Cake Included

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

SIGNATURE MENU INCLUDED

CLASSIC AND INTERNATIONAL MENU OPTIONS:

1) ENTREES (select TWO):

Asian Flank Steak – Asian-influenced, seared flank steak doused with spice yakitori demi glaze

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, prosciutto ham, & sundried tomato with penne pasta

Three-Cheese Ziti – Choose One: No Meat or Chicken or Ground beef

Beef Stroganoff w/ Mushrooms – Beef with fettuccine pasta served with a mushroom garlic cream sauce

Buttermilk Fried Chicken - Choose One: Mango Salsa or Country Gravy

Lasagna: Choose One: No Meat or Ground beef

Scampi: Choose Chicken or Shrimp: Sautéed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair pasta

Chicken Marsala - Choose One: Breast or Thigh

Chicken Picatta - Choose One: Breast or Thigh

Orange Chicken with Chicken Thighs

Teriyaki Chicken: Boneless chicken thighs served in a flavorful teriyaki sauce

Birria: Shredded beef, chopped onions, cilantro, and lime

Beef or Chicken Fajitas: Sautéed beef or chicken served with peppers, onions

Chicken Enchiladas: Chicken breast in corn tortillas served in a green chile sauce

Fettuccini Shrimp Diablo

Chicken Chipotle - Choose One: Breast or Thigh

Prime Ribs of Beef Au Poivre (additional \$3 per person for 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).*

Plated Meal Option Available for Additional Fee: You may upgrade to plated meal for an additional \$10 per person. Please let us know if you would like to add this upgrade.

Please note: If you have selected an item with an upgrade charge, this will be added to your contract total.

SIGNATURE MENU CONTINUED

2) ACCOMPANIMENTS (select ONE OF EACH):

SALAD (select ONE):

House Salad - 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

Vineyard Spinach Salad - Spinach, apples, red onion, pecans, gorgonzola cheese, and balsamic vinegar dressing

VEGETABLES (select ONE):

Green Beans w/ Caramelized Onions & Bacon

Buttered Baby Whole Carrots

Steamed Seasonal Vegetables w/ Lemon Zest

Sweet Kernel Corn

Vegetable Stir-Fry

Roasted Seasonal Vegetables

Grilled Onions & Bell Peppers

Charred Corn Salsa

Grilled Zucchini

Spicy Asian Green Beans

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

Mashed Potatoes w/ Butter & Herbs

Refried Beans

Mexican Rice

Vegetable Fried Rice

BREAD (select ONE):

Bread Rolls with Butter

Tortillas

Cornbread with Butter (additional \$2 per person)

**Children's Plated Meal available for
children ages 10 and under:**

**Includes: chicken fingers, macaroni &
cheese, and fresh fruit**

**No additional charge if child is
included in your package guest count
OR additional child may be added
for \$20 per child plus tax/service fee**

EXCLUSIVE MENU (UPGRADE OF \$30 PER PERSON)

1) 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

Czarina Chicken Breast – Sautéed boneless breast of chicken w/ lightly spiced tarragon

Chicken Francaise 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, bayleaf, olive oil, red onion, fresh thyme, fresh oregano, black pepper, kale & rotini pasta

2) ACCOMPANIMENTS (select amount noted):

SALAD - accompanied with Bread and Butter at Buffet (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

Vineyard Spinach Salad - Spinach, apples, red onion, pecans, gorgonzola cheese, and balsamic vinegar dressing

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

Parmesan Saffron Risotto

Interested in adding appetizers?

We have cold appetizers starting at
\$8 per person per item

OR

hot appetizers starting at
\$10 per person per item!

Many options to choose from!

HOSTED / CASH BAR OPTIONS:

Beer & Wine: \$24 pp

- DOMESTIC REGULAR & LIGHT BEERS: COORS BANQUET, COORS LIGHT, MILLER LIGHT AND MILLER GENUINE DRAFT
- WINES: WHITE ZINFANDEL, CABERNET, MOSCATO, CHARDONNAY, MERLOT AND PINOT GRIGIO

(MIXED DRINKS AVAILABLE FOR PURCHASE)

Standard Open: \$34 pp

INCLUDES: BEER AND WINE BAR PACKAGE

PLUS:

- HOUSE VARIETIES: VODKA, GIN, BOURBON, RUM, WHISKEY, BRANDY AND TEQUILA
- MIXERS: TONIC WATER, CLUB SODA, GINGER ALE, SWEET N SOUR, AND ORANGE, PINEAPPLE, AND CRANBERRY JUICES

(TOP SHELF DRINKS AVAILABLE FOR PURCHASE)

Upgrade Addition: \$12 pp

ONLY AVAILABLE TO ADD TO STANDARD

OPEN BAR:

UPGRADED BEERS, WINES AND SELTZERS (CHOOSE 2): CORONA, HEINEKEN, STELLA, MODELO, MODELO NEGRA, GUINNESS DRAUGHT, BLUE MOON BELGIAN WHITE, DOS EQUIS, MILLER HIGH LIFE, MICHELOB ULTRA, HEINKEN ZERO (N/A), CHAMPAGNE, PINOT NOIR, SAUVIGNON BLANC, OR WHITE CLAW SELTZER (ASSORTED FLAVORS ONLY)

AND INCLUDES ALL OF THE FOLLOWING:

JOSE CUERVO SILVER, CAPTAIN MORGAN'S SPICED RUM, JACK DANIELS, JIM BEAM BOURBON WHISKEY, SMIRNOFF VODKA AND BACARDI

Premium Addition: \$19 pp

ONLY AVAILABLE TO ADD TO STANDARD

OPEN BAR:

INCLUDES STANDARD OPEN BAR AND UPGRADE ADDITION PLUS: TOP SHELF

LIQUOR (CHOOSE 3 FROM LIST A OR CHOOSE 2

FROM LIST B):

LIST A: JAMESON, SCREWBALL, TITO'S VODKA, KETTLE VODKA, MALIBU COCONUT RUM, JACK APPLE, JACK HONEY, FIREBALL, TANQUERAY, CAZADORES REPOSADO, OR CAZADORES PLATA
LIST B: PATRON, DON JULIO BLANCO, GREY GOOSE, BOMBAY SAPPHIRE, HENNESSY, JOHNNIE WALKER RED LABEL, MAKERS MARK, BULLET BOURBON, JACK FIRE, CIROC MANGO, OR CIROC PEACH

Cash Bar \$450

(Alcoholic beverages are available for purchase) Includes Bartender, Permit and Setup Fee

ALCOHOL WILL ONLY BE SERVED TO GUESTS AGE 21 AND OLDER. ID'S REQUIRED.

TERMS AND CONDITIONS



Base Package Prices are noted in brochure:

Packages do not include 18% Service Fee and Taxes on Applicable items.

Service Fee: The service fee charge covers the venue labor and administrative costs for your event. This includes event maintenance, event set-up, event breakdown, and event cleanup. This also includes the staff's time they spend planning with you (in person, emails, over the phone, etc.).

Alcohol will only be served to guests 21 and older. ID's required.

Non-refundable Deposits for Lakeside Reception Only Packages (due at time of booking)

\$1000 non-refundable deposit for Lakeside Gem package

\$1500 non-refundable deposit for Lakeside Opal and Lakeside Amber packages

\$2000 non-refundable deposit for Lakeside Onyx package

Non-refundable Deposits are required upon making your reservation to secure your date.

Non-refundable Deposits are applied towards package total.

50% of remaining balance is due 60 days prior to event. Final balance is due 30 days prior to event.

There is no fee to reschedule your event date as long as we receive 90 days notice. If you cancel within 60 days of your event, 50% of the total is non-refundable. If you cancel within 30 days 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 JANUARY 2026

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 the sign-in and gift table. Please note that these items are not required but based on the couple's personal preference.

Can I bring in my own decorations?

You can provide free-standing and tabletop décor as long as there is no loose 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. All items must be preassembled.

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 you can drop off your items. However, they cannot accept perishable items in advance.

Is outside food or alcohol permitted?

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.



YOUR DREAM
EVENT
STARTS HERE!

Many options to
choose from!



Upgrades Available

