



Lake Arrowhead
RESORT AND SPA



Rehearsal Dinners

*Rehearsal Dinners include BIN189 Bakeshop dinner rolls,
Iced Tea, Arrowhead blend regular or decaffeinated coffee.
(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 with all the Fixins'
Baked Macaroni n' Cheese
Apple Pie, Chocolate Brownies and Fresh Baked Cookies*

\$31.00

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, Cannoli, Amaretto Ganache Cookies*

\$35.00

Grass Valley

*Crisp Romaine, Roasted Corn, Black Bean and Cilantro Vinaigrette
Corn Chip and Pico, Tortilla Soup
Jicama and Orange Salad
Smoked Chicken Enchiladas
Marinated Skirt Steak Fajitas, Warm Tortillas
Grilled Grouper, Lime Coriander Butter
Spanish rice, Green Chili Black Beans
Churros, Flan and Tequila Truffles*

\$37.00

Tavern Bay

*Firehouse Chili with Onions, Sour Cream and Cheddar
Tri-Colored Potato Salad, Fresh Sliced Watermelon
Iceberg Lettuce, Shaved Carrots, Cherry Tomatoes and Caramelized Onion Vinaigrette
Bourbon Smoked Chicken with Spicy Molasses Butter
Grilled Swordfish and Roasted Red Pepper and Corn Salsa
BBQ Baby Back Pork Ribs
Baked Pork n' Beans, Grilled Corn on the Cob
Jalapeño Corn Bread and BIN189 Bakeshop Rolls
Wild Berry Cobbler, Decadent Chocolate Cake
White Chocolate Dipped Strawberries*

\$39.00



Bridal Suite Menu

(\$200.00 Minimum Order)

Morning Goodies

- Fruit Danish, Butter Croissants*
\$36.00 Per Dozen
- Jumbo Blueberry and Banana Multigrain Muffins*
\$36.00 Per Dozen
- Jumbo Cinnamon Rolls with Praline Topping*
\$40.00 Per Dozen
- Plain and Multigrain Bagels with Cream Cheese*
\$40.00 Per Dozen
- Individual Assorted Yogurts*
\$3.75 Each
- Sliced Seasonal Fresh Fruit*
\$6.00 Per Person

Beverage Refreshments

- Fresh Squeezed Orange, Grapefruit Juice*
\$36.00 Per Gallon
- Individual Bottled Apple, Tomato Juice*
\$3.50 Each
- Arrowhead Blend Regular Coffee,
Decaffeinated Coffee and Iced Tea*
\$45.00 Per Gallon
- Red Bull® Energy Drink* \$5.00 Each
- Assorted Soft Drinks* \$4.00 Each
- Bottled Mineral Water* \$3.50 Each
- Bottled Arrowhead Water* \$2.00 Each
- Mimosas* \$28.00 Per Pitcher
- Bloody Mary's* \$30.00 Per Pitcher

Snacks

- Chocolate Dipped Strawberries*
\$42.00 Per Dozen
- Assorted Fresh Baked Cookies, Chocolate
Chunk Brownies and Blondies*
\$34.00 Per Dozen
- Seven Varieties of Sweet and Spicy Nuts*
\$20.00 Per Pound

- Kettle Chips with Four-Onion Dip*
\$7.00 Per Person
- Fresh Tri-Color Tortilla Chips with
Salsa and House Made Guacamole*
\$8.50 Per Person
- Assorted Finger Sandwiches*
\$3.50 Per Piece

South of the Border

- Fresh Guacamole, Roasted Tomatillo
Salsa, smoked Tomato Pico de Gallo,
House Made Corn Tortilla Chips*
*Assorted Bottled Sodas
and Sparkling Waters*
\$14.00 Per Person

Fresh Market Fruit & Cheese

- Tropical Fruit Kebob with Guava-Ginger Glaze,
Ice Cold Grapes, Limon Cello Marinated Berries,
Domestic and Imported Artisan Cheese,
Water Crackers,
Cucumber-Citrus Water*
\$15.00 Per Person

Sliders & Shakes

- Fresh Ground Chuck Sliders with Bleu Cheese Onion Mustard*
Truffle Yukon Gold House Fries
Strawberry Mascarpone Milkshakes
\$12.00 Per Person



Ceremony Locations and Pricing

Ceremony prices include the following amenities:

*Rehearsal and Ceremony Coordinator
Lakeview Photography Venues
White Folding Garden Chairs
Carpet Aisle Runner
Gift and Guest Book Tables
Wedding Arch
Directional Signage
Signature “Spa of the Pines” Water Station*

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

Ceremony Time Frames

*10:00am-12:00pm—Ceremony must be accompanied by reception
2:00pm-3:00pm—Ceremony only, no reception required
5:00pm-7:00pm—Ceremony must be accompanied by reception*

Lakeside Lawn Ceremony Pricing *(Maximum Seating – 300 Guests)*

<i>Saturday, 10:00 am-12:00 pm</i>	<i>\$2,000</i>
<i>Saturday, 5:00 pm-7:00 pm</i>	<i>\$2,500</i>
<i>Sunday or Friday, 10:00 am-6:00 pm</i>	<i>\$1,500</i>
<i>Monday –Thursday, 10:00 am-6:00 pm</i>	<i>\$1,000</i>

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

Ceremony Rehearsals

Ceremony Rehearsal times may be scheduled Sunday through Friday prior to 6:00 pm.

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.



Wedding Reception Locations and Pricing Reception Times and Pricing

<i>Luncheon Reception</i>	<i>11:00 am-4:00 pm</i>
<i>Dinner Reception</i>	<i>6:00 pm-12:00 am</i>

Saturday Guest Ballroom & Reception Site Fees

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

Reduced Site Fees are available for Sunday-Friday, excluding holiday weekends.

Included at No Additional Charge with Your Reception

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

**Complimentary Deluxe Alpine King Room for Your Wedding Night
(Fifty-person Minimum Reception Required)*

*Children's meals are available (age 12 and under):
Fresh Fruit Cup, Chicken Tenders and Fries
\$24.00*

Wedding Dinners



WEDDING PACKAGES

Dinners

Our Wedding packages include:

- *A selection of four tray-passed hors d'oeuvres*
- *A three-course dinner or dinner buffet*
- *Wedding cake (Delivery fee may apply)*
- *Iced tea, coffees*
- *Champagne toast*

*Other food and beverage enhancements may
be added to compliment your wedding day.*

Custom-designed menus available upon request.

We look forward to sharing this memorable day with you!





RECEPTION

Tray-passed Hors d'oeuvre (Select 4)

COLD

- Truffled Goat Cheese Profiteroles with Walnuts and Herbs*
- Bruschetta with Vine-ripened Tomatoes, Mozzarella, Basil and Garlic*
- Smoked Salmon and Sweet Corn Tartlet with Chive Cream*
- Salmon Tartar with Capers and Scallions on Crisp Plantain Chip*
- Chili Seared Ahi Tuna Tostada with Mango-Black Bean Salsa
and Avocado Vinaigrette*
- Asparagus Spear Wrapped with Prosciutto, Whole Grain Mustard Dipping Sauce*
- Walnut-Cranberry Crostini with Spanish Ham, Truffled Goat Cheese,
Marinated Figs, Balsamic*

HOT

- Vegetable Spring Rolls with Sweet Chili Dipping Sauce*
- Miniature Goat Cheese Tartlet with Heirloom Tomatoes, Pine Nut Vinaigrette*
- Crispy Stretched Shrimp Skewer with Peanut Dipping Sauce*
- Thai Beef Satay with Lemongrass and Kaffir Lime Leaves*
- Indian Spiced Chicken Skewers with Cool Cucumber-Yogurt Dipping Sauce*
- Smoked Chicken Tostadas with Roasted Corn-Avocado Salsa*
- Hawaiian "Kahlua Pig" Tacos with Lettuce, Guacamole,
and Papaya-Green Onion Salsa*
- Bay Scallops and Wild Mushrooms in Puff Pastry with Truffle Oil*



PLATED DINNERS

Plated dinner packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast. (Thirty-person Minimum)

Appetizers

Garlic Shrimp Crêpe

*Blue Corn Pancake with Ancho Chilies,
Roasted Corn and a Touch of Cream*

\$15.00

Jameson Cured Smoked Salmon Tartlet

*Caramelized Onions, New Potatoes
and Fromage Blanc*

\$13.00

Grilled Vegetable and Goat Cheese Terrine

*Toasted Pine Nuts
and Broken Pepper Oils*

\$12.00

Soy Cured Carpaccio of Filet Mignon

*Baby Arugula, Japanese Mushrooms, Parmesan
and Sweet Soy-Truffle Dressing*

\$13.00

Maryland Crab Cake

*Panko-cruste with Marinated Tomatoes
and Sweet Basil Sauce*

\$15.00

Three-Cheese Ravioli

*Dried Porcini and Morel Mushroom Sauce with Asparagus,
Truffle Oil and Aged Pecorino*

\$9.00



PLATED DINNERS

Plated dinner packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast. (Thirty-person Minimum)

First Course

Soup

BIN189 Signature Seafood Chowder

*Assorted Shellfish, Maine Lobster, Red Garnet Yams,
Tarragon, Puff Pastry*

Roasted Corn Chowder

*Basil Crème Fraîche
Chipotle and Leeks*

Traditional 19th Century

Lobster Bisque

Garnished with Roasted Corn Fritters

Spring

*Puree of French Lentil with Sherry and Market
Vegetables,
Chilled English Pea with Mint*

Summer

*Smoked Chicken and Tortilla Soup,
Gazpacho with Polenta Croutons*

Autumn

*White Bean with Smoked Andouille Sausage,
Minnesota Wild Rice with Duck Confit*

Winter

*Smoked Potato Soup with Scallions and Cheddar
Cheese*

(or)

Salad

Locally Grown Organic Baby Greens

*Field Greens, Pear Tomatoes,
Red Onion, Balsamic Vinaigrette*

Caesar

*Crispy Romaine Lettuce, Garlic Herb Croutons,
Shaved Parmesan Cheese
Creamy Caesar Dressing*

Frisée & Red Oak

*Crumbled Roquefort Cheese,
Pancetta, Garlic Croutons,
Roasted Garlic-Dill Vinaigrette*

Baby Spinach

*Hard Boiled Egg, Crispy Bacon,
Sweet Onions, Pear Tomatoes,
Cabernet Vinaigrette*

Baby Arugula

*Marinated Baby Artichokes, Shredded Celery Root, Sliced Shiitake Mushrooms,
Shaved Parmesan, Lemon-Thyme Vinaigrette*



PLATED DINNERS

Plated dinner packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast. (Thirty-person Minimum)

Intermezzo

*Fresh Seasonal Sorbet with Fresh Mint and Berries
Served in a Martini Glass
\$4.00*

Entrée Selections

Courtship

\$70.00

(Split Entrée Fee of \$3.00 Per Person)

Tofu Parmesan

*Tofu Crusted in Parmesan Cheese,
Grilled Organic Tomato,
Garlic Sautéed Broccoli Rabe,
Picoline Olive Vinaigrette*

Herb Roasted Chicken

*Roasted Garlic Mashed Potatoes
Baby Carrots, Crispy Leeks
and Pommery Mustard Sauce*

Prosciutto-wrapped Chicken Breast

*Celery Root Polenta, Roasted
Seasonal Vegetables,
Roasted Garlic Jus*

Lavender Scented Salmon

*French Beans Glazed in Truffle Honey, Fingerling
Potatoes, Pinot Grigio Beurre Blanc*

Engagement

\$75.00

(Split Entrée of \$3.00 Per Person)

Portobello Stuffed Chicken

*Spinach, Portobello and Smoked Gouda Stuffed
Chicken Breast, Sliced Baked Potato, Patty Pan
Green and Yellow Squash*

Three-Cheese Ravioli

*Dried Porcini and Morel Mushroom
Sauce, Asparagus, Truffle Oil
and Aged Pecorino Cheese*

Pacific Red Snapper

*Roasted in Banana Leaves, Tropical
Fruit Salsa, Peanut-Coconut Sauce,
Sautéed Bok Choy*

Potato-crusted Chicken Breast

*Creamy Polenta, Broccolini,
Julienne Carrots,
Poultry Jus*

Petit Filet Mignon "Au Poivre"

*Green Peppercorn-crusted, Creamed Yukon Gold Potatoes,
Baby Carrots, Cognac Spiked Demi*



PLATED DINNERS

*Plated dinner packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast.
(Thirty-person Minimum)*

Entrée Selections

Ceremony

\$80.00

(Split Entrée of \$3.00 Per Person)

Alaskan Halibut

*Sweet Corn-Basil Risotto,
Smoked Red Pepper Vinaigrette*

New York Steak

*12-oz. Upper 2/3rd's Choice, Manchego
Twice Baked Potato, Sautéed Spinach,
Wild Mushroom Sherry Reduction*

Pork Chop

*Brined in Bourbon and Molasses,
Potato-Leek Gratin, Sautéed Cabbage
With Pearl Onions, Au Jus*

Veal "Osso Bucco"

*10-oz. Winter Vegetable Risotto,
Garlic Sautéed Spinach,
Braising Jus*

Truffled Goat Cheese Stuffed Chicken Breast

Basil Mashed Potatoes, Wild Mushrooms, Broccoli Rabe, Sun-dried Tomato Reduction Sauce

Honeymoon

\$90.00

(Split Entrée of \$3.00 Per Person)

Australian Rack of Lamb

*12-oz. Crusted in Herb Dijon, Goat Cheese Whipped
Potatoes, Asparagus,
Triple Blanched Garlic Jus*

Veal Chop

*12-oz. Bone in, Grilled Seasonal Fruit
Chutney, Creamy Polenta,
Sautéed Rapini, Natural Jus*

Filet Mignon

*8-oz. Midwest Center Cut,
Au Gratin Potatoes, Blue Lake Beans,
Roquefort Demi*

Orange Dusted Boneless Squab

*Sautéed Cabbage with Indian Spices,
Creamed Yukon Gold Potatoes,
Roasted Baby Beets, Natural Jus*

Chile Roasted Sea Bass

Saffron Stewed New Potatoes, Asparagus Spears, Basil Vinaigrette

Duets

\$100.00

(Split Entrée does not apply for Duets)

Winter Truffle-stuffed Free Range Chicken and Maryland Crab Cake

*Shredded Celery Root-Fennel Salad
with Crème Fraîche, Sweet Corn Sauce*

Petit Center Cut Filet Mignon and Alaskan Halibut

*Potato-Leek Gratin, Sautéed Wild Mushrooms, Port
Wine Reduction Sauce with Green Peppercorns*

Niman Ranch (Kobe of Pork) Pub Steak and Butter Poached Lobster Tail

*Caramelized Onion and Sweet Corn Risotto, Sautéed
Spinach, Sun-dried Tomato-Basil Beurre Blanc*

Petit Center Cut Filet Mignon and Half Maine Lobster

*Creamed Yukon Gold Potatoes, Green Beans Amantine
Tarragon Demi with French Butter Drizzle*



Dinner Buffets

*All menu items are subject to 20% taxable service charge and 8.75% sales tax. Prices are subject to change.
Lake Arrowhead Resort and Spa * 27984 Hwy 189 * Lake Arrowhead, CA 92352 * 800-800-6793*



DINNER BUFFETS

*Dinner Buffet packages include BIN189 Bakeshop rolls with sweet butter, tableside iced tea, Arrowhead blend regular or decaffeinated coffee service, wedding cake or sweet bites and Champagne toast.
(Fifty-person Minimum)*

North Shore

\$75.00

Grilled Antipasto Station

Marinated Roasted Peppers, Olives, and Mushrooms, Grilled Asparagus, Eggplant, Squash and Tomato Cured Prosciutto and Salami, Shaved Pecorino, Toasted Pine Nuts, Assorted Mediterranean Cheeses, Warm Olives, Rosemary Almonds, BIN189 Bakeshop Breads, Extra Virgin Olive Oil and Aged Balsamic

Pasta Station

*Caesar Salad: Crispy Romaine Lettuce, Garlic Herb Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing
Penne or Fusilli Pasta with Marinara, Alfredo, Garlic and Olive Oil, Tomatoes, Basil, Chicken, Rock Shrimp, Bacon, Peas, Arugula, Wild Mushrooms, Olives, Capers, Parmesan, Chili Flakes,
(Chef Attendant Optional \$150.00)*

Carving Station

*Prime Rib Crusted in Horseradish and Pommery Mustard.
Served with Rosemary Au Jus, Horseradish Cream, Sweet Onion Chutney and Dijon Aioli
(Chef Attendant Required \$150.00)*

Fresh Market Vegetables

Petite Sweets Table

Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello, Fresh Fruit Tarts and Chef's Selection of Four Petites Fours

(or)

Wedding Cake



DINNER BUFFETS

*Dinner Buffet packages include BIN189 Bakeshop rolls with sweet butter, tableside iced tea, Arrowhead blend regular or decaffeinated coffee service, wedding cake or sweet bites and Champagne toast.
(Fifty-person Minimum)*

Meadow Bay

\$80.00

Napa Valley Station

*Artisan California Cheese, Grilled Vegetables with Cabernet Reduction, Marinated Specialty Olives, Caprese Salad,
Served with French bread and Water Crackers*

Mashed Potato Martini Station

*Yukon and Truffle Mashed Potatoes, Crème Fraîche, Chopped Chives, Bacon Bits, Scallions, Poblano Chili, Sweet
Corn Succotash, Parmesan Cheese, Vermont Cheddar Cheese, Point Reyes Bleu Cheese, Wild Mushroom Ragout,
Sautéed Garlic Spinach*

Carving Station

*Pommery-cruste Tenderloin of Beef, Merlot Demi,
Truffle Champagne Mustard, Creamy Horseradish and Roasted Pepper Aioli
(Chef Attendant \$150.00)*

Fresh Market Vegetables

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake

Orchard Bay

\$99.00

Seafood Display

*West Coast Oysters, Jumbo Shrimp, Crab Legs, Chilled Mussels and Clams,
Served on Ice with Fresh Lemon, Traditional and Non-traditional Dipping Sauces*

Maryland Crab Bisque

Tropical Fruit Salad with Toasted Coconut and Guava-Lime Syrup

Penne Pasta Salad with Italian Squash, Mozzarella and Tomatoes

Hawaiian Pork Loin with Grilled Pineapple-Red Onion Chutney

Chicken Parsillade, Champagne Dijon Cream

Beef Medallions and Burgundy Mushrooms

Scallop Potatoes, Baby Carrots and Steamed Asparagus

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake

Wedding Luncheons



Lake Arrowhead
RESORT AND SPA



Wedding Package Luncheons

Our Luncheon packages include:

- *A three-course luncheon or luncheon buffet*
- *Wedding cake, (Delivery fee may apply)*
- *Iced tea, coffees*
- *Champagne toast*

Other food and beverage enhancements may be added to compliment your wedding day.

Custom-designed menus available upon request.

We look forward to sharing this memorable day with you!





PLATED LUNCHEONS

*Plated luncheon packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast.
(Twenty-person Minimum)*

First Course

Soup

BIN189 Signature Seafood Chowder

*Assorted Shellfish, Maine Lobster, Red Garnet Yams,
Tarragon, Puff Pastry*

Roasted Corn Chowder

*Basil Crème Fraîche
Chipotle and Leeks*

Traditional 19th Century

Lobster Bisque

Garnished with Roasted Corn Fritters

Spring

*Purée of French Lentil with Sherry
and Market Vegetables,
Chilled English Pea with Mint*

Summer

*Smoked Chicken and Tortilla Soup,
Gazpacho with Polenta Croutons*

Autumn

*White Bean with Smoked Andouille Sausage,
Minnesota Wild Rice with Duck Confit*

Winter

*Smoked Potato Soup with Scallions and Cheddar
Cheese*

(or)

Salad

Locally Grown Organic Baby Greens

*Field Greens, Pear Tomatoes, Red Onion
Balsamic Vinaigrette*

Caesar

*Crispy Romaine Lettuce, Garlic Herb Croutons,
Shaved Parmesan Cheese
Creamy Caesar Dressing*

Frisée & Red Oak

*Crumbled Roquefort Cheese,
Pancetta, Garlic Croutons,
Roasted Garlic-Dill Vinaigrette*

Baby Spinach

*Hard Boiled Egg, Crispy Bacon,
Sweet Onions, Pear Tomatoes,
Cabernet Vinaigrette*

Baby Arugula

*Marinated Baby Artichokes, Shredded Celery Root, Sliced Shiitake Mushrooms,
Shaved Parmesan, Lemon-Thyme Vinaigrette*



PLATED LUNCHEONS

*Plated luncheon packages include BIN189 Bakeshop rolls with sweet butter, iced tea, Arrowhead blend regular or decaffeinated coffee, wedding cake and Champagne toast.
(Twenty-person Minimum)*

Intermezzo

*Fresh Seasonal Sorbet with Fresh Mint & Berries
Served in a Martini Glass
\$4.00*

Entrée Selections

Ruby

\$50.00

(Split entrée fee of \$3.00 per person)

Tofu Parmesan

*Tofu Crusted in Parmesan Cheese,
Grilled Organic Tomato,
Garlic Sautéed Broccoli Rabe,
Picoline Olive Vinaigrette*

Herb Roasted Chicken

*Roasted Garlic Mashed Potatoes,
Baby Carrots, Crispy Leeks and
Pommery Mustard Sauce*

Lavender Scented Salmon

*French Beans Glazed in Truffle Honey, Fingerling
Potatoes, Pinot Grigio Beurre Blanc*

Pork Pub Steak

*Brined in Bourbon and Molasses,
Potato-leek Gratin, Sautéed Cabbage
with Pearl Onions, Au Jus*

Sapphire

\$55.00

(Split entrée fee of \$3.00 per person)

Pistachio Dusted Chicken Breast

*Basil Yukon Gold Mashed Potatoes, Slow Roasted
Roma Tomatoes, Haricot Vert, Saffron Leek Cream*

Alaskan Halibut

*Sweet Corn-Basil Risotto,
Smoked Red Pepper Vinaigrette*

Three Cheese Ravioli

*Dried Porcini and Morel Mushroom Sauce,
Asparagus, Truffle Oil
and Aged Pecorino Cheese*

Grilled New York Steak

*Manchego Twice Baked Potato,
Sautéed Spinach,
Wild Mushroom Sherry Reduction*



LUNCHEON BUFFETS

*Luncheon Buffet packages include BIN189 Bakeshop rolls with sweet butter, tableside iced tea, Arrowhead blend regular or decaffeinated coffee service, wedding cake or sweet bites and Champagne toast.
(Twenty-person Minimum)*

West Coast

\$50.00

*Crab Bisque Made with Valley of the Moon Pinot Blanc
Imported and Domestic Artisan Cheeses Paired with Raw Honeycomb
Field Green Salad, Ranch Dressing
Caprese Salad with Aged Balsamic
Artichoke and Rock Shrimp Pasta Salad*

*Grilled Pacific Salmon with Alderwood Smoked Sea Salt
Three Cheese Ravioli with Sun-Dried Tomatoes, Pesto, Broccoli Rabe and Aged Goat Cheese
Pan-seared Chicken Breast with Paso Robles Pinot Noir Reduction Sauce*

*Fire Roasted Farmers Market Vegetables
Truffle-smashed Red Bliss Potatoes with Scallions and Cracked Black Pepper*

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake

The Lake Side Picnic

\$47.00

*Fresh Sliced Fruit and Berry Display
Field Green Salad with Ranch Dressing
Vine-Ripened Tomato, Mozzarella, Basil and Red Onion Salad
Red Bliss Potato Salad Spiked with Dill and Creamy Coleslaw*

*Salmon Baked in Banana Leaves with Tropical Fruit Salsa
Campfire Chicken and Steak Kebobs with Market Vegetables, Cumin and Lime
Peanut Barbecued Baby Back Ribs*

Wild Rice Pilaf, Green Beans with Roasted Tomato

Petite Sweets Table

*Chocolate Mousse Cake, BIN189 Cheese Cake, Fresh Fruit with Limon Cello
Fresh Fruit Tarts and Chef's Selection of Four Petites Fours*

(or)

Wedding Cake



Reception Enhancements

Specialty Stations

(Fifty-person Minimum)

Imported & Domestic Artisan Cheeses

14 Specialty Handcrafted Cheeses from around the world on hand. Truly a unique treat to start off your evening.
Paired with Organic Raw Honeycomb, Spiced Nuts and Specialty Water Crackers (market price)

Smoked Salmon

Cold Smoked Salmon, Pastrami Smoked Salmon, Hot Smoked Salmon, Ciroc Vodka Cured Salmon, Salmon Caviar, Lemon Crème Fraîche, Chive Sour Cream, Capers, Diced Red Onion, Chopped Cornichons, Hard Boiled Eggs and Bagel Chips
\$19.00 per person

Fajita & Taco Bar

Warm Corn and Flour Tortillas
Tequila and Lime-marinated Beef and Chicken, Sliced Bell Peppers, Onions and Jalapeños, Seasoned Ground Beef, Sour Cream, Cheddar Cheese Shredded Lettuce, Diced Onions and Tomatoes Mexican Rice and Refried Beans Pico de Gallo and Guacamole
\$18.00 per person

Sushi & Sashimi Station

Yellowtail, Salmon, California Roll, Spicy Tuna Roll, Tuna Cucumber Roll, Avocado Roll, Served with Wasabi, Soy Sauce and Pickled Ginger (4 pieces per person)
\$18.00 per person
(\$350.00 Sushi Chef Fee)



Carving Stations

(Chef Attendant Required: \$150.00 Per Chef)

Prime Rib

Crusted in Horseradish and Pommery Mustard. Served with Rosemary Au Jus, Horseradish Cream, Sweet Onion Chutney, and Dijon Aioli
\$19.00 per person

Steamship Round

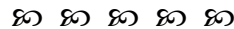
The Kobe Beef of Sustainable Raised Pork, First Marinated in Special Spices and Pineapple Juice, then Hickory Smoked to Perfection. Served with Grilled Pineapple-Red Onion Chutney
\$16.00 per person

New Zealand Leg of Lamb

Crusted Rosemary, Lemon Zest and Special Spices, Served MR with Roasted Garlic Au Jus, Classic Mint Jelly, Goat Cheese Crème Fraîche
\$15.00 per person

Free Range Organic Turkey Breast

Sage-Roasted to Perfection with Rich Turkey Gravy, Cranberry-Armagnac Chutney
\$12.00 per person



Grand Sweet Display

Truffles, Pralines, Chocolate Dipped Strawberries and Grapes, Opera Cake, Chocolate Mousse Cake and Petites Fours to include: Paris-Brest, Chocolate Dipped Profiteroles, Macarons, Mousse Tarts, White Chocolate Éclairs, Fruit Tartlets
\$17.00 per person

Bananas Foster

Caramelized Bananas, Flambéed with Cruzan Black Strap Molasses, Rum, Powdered Sugar
\$8.00 per person
(Chef Attendant Required: \$150.00)



BEVERAGE SERVICE

Host Bar – Packages (Twenty-person Minimum)

Duration	Top Shelf Spirits, Beer, Wine & Soda	Premium Spirits, Beer, Wine & Soda	Beer, Wine & Soda
One Hour	20.00	24.00	18.00
Two Hours	26.00	30.00	23.00
Three Hours	30.00	34.00	27.00
Four Hours	34.00	38.00	31.00
Five Hours	38.00	42.00	35.00

(Host Bar Packages do not include tableside cocktail service or shots at the bar.)



Host Bar	Per Drink	No Host Bar	Per Drink
Top Shelf Spirits	7.50	Top Shelf Spirits	8.50
Premium Spirits	8.50	Premium Spirits	9.50
Domestic Beers	4.00	Domestic Beers	5.00
Import/Specialty Beers	5.00	Import/Specialty Beers	6.00
House Wines	7.00	House Wines	7.50
Bottled Soft Drinks	3.00	Bottled Soft Drinks	3.50
Bottled Water & Juices	3.00	Bottled Water & Juices	3.50

(No shots at the bar)

Top Shelf Spirits

*Absolute Vodka, Beefeater Gin, Bacardi Rum, Cutty Sark Scotch,
Jim Beam Bourbon, Jack Daniels Whiskey, Jose Cuervo Gold Tequila,
Budweiser, Budweiser Light, Heineken, Amstel Light and Corona Beers
House Wine and House Sparkling Wine
Assorted Soft Drinks, Bottled Water*

Premium Spirits

*Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum,
J & B Scotch, Maker's Mark Bourbon, Cuervo 1800 Tequila,
Budweiser, Budweiser Light, Heineken, Amstel Light and Corona Beers
House Wine and House Sparkling Wine
Assorted Soft Drinks, Bottled Water*

\$150.00 Bar Set-up Fee Per Bar
(One Bartender Per Bar Per Each 75 Guests)

Wine Corkage Fee for Tableside Wine Service @ \$15.00 per bottle



Farewell Breakfast *(Twenty-person Minimum)*

Continental Breakfast

Fresh Squeezed Chilled Orange Juice
Jumbo Cinnamon Rolls, Blueberry and Multigrain Muffins,
Fresh Baked Brioche Rolls, Croissant and Fruit Danish
Sweet Butter and Fruit Preserves
Assorted Bagels, Smoked Salmon and Berry Cream Cheese,
Capers, Red Onions, Chopped Eggs, Chives
Seasonal Sliced Fruit and Berry Display
Steel Cut Oatmeal, Dried Fruits, Brown Sugar
BIN189 Seven Grain Granola, Individual Assorted Yogurts and Sun-dried Fruits
Assorted Breakfast Cereals with 2% and Soy Milk
Individual Starbucks® Frappuccino and Espresso
Arrowhead Blend Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$24.00 Per Person

Arrowhead Cabin Breakfast Buffet

Fresh Squeezed Chilled Orange Juice
Fresh Baked Morning Pastries, Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
BIN189 Seven Grain Granola, Jasmine Yogurt and Sun-dried Fruits
Scrambled Eggs with Fresh Herbs, Red Bliss Hash Brown Potatoes
Smoked Bacon, Pork and Turkey Sausage
Belgian Waffles and Brioche French Toast with Vermont Maple Syrup
Assorted Breakfast Cereals with 2% Milk and Soy Milk
Arrowhead Blend Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$27.00 Per Person

Add a Station

(Requires a Chef Attendant: \$150.00 Additional Fee)

Omelet Station

Eggs Prepared to Order, Egg Whites
and Egg Substitute, Peppers, Onions, Tomatoes,
Green Onions, Mushrooms, Spinach,
Tri-Color Peppers, Cheddar Cheese,
Jack Cheese, Salsa
\$9.00 Per Person
With Grilled Chicken, Rock Shrimp
or Jumbo Crab
\$12.00 Per Person

Parisian Crepe Station

Toasted Pine Nuts,
Fresh Fruit Compotes,
Whipped Mascarpone, Whipped Cream,
Powdered Sugar, Organic Honey
and Pure Vermont Maple Syrup
\$8.00 Per Person

Suggested Tray Passed Mimosas at \$7.00 Per Drink



Lake Arrowhead Resort and Spa General Wedding Information

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 approval. Your Wedding Specialist will gladly set out place cards for assigned seating. The place cards must be delivered in alphabetical order (by last name) no less than 24 hours prior to the wedding reception. The Resort will provide table numbers for each table at your request.

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.

Wedding Cakes

A beautifully decorated wedding cake is included in the package. The bridal couple will meet with the cake baker to discuss the style, flavor and size of the cake. Cake flavor choices are: Champagne, golden vanilla, lemon, toasted almond, spice, carrot, banana, marble, dark chocolate, chocolate peanut butter swirl, chocolate banana swirl and strawberry swirl. Cake filling choices are: lemon, strawberry, raspberry, Bavarian cream, chocolate dobash, banana cream, chocolate fudge, Champagne, mocha and chocolate hazelnut. Icing choices are: butter cream and whipped cream (weather permitting). Wedding cake size will be determined by the final meal guarantee. A larger cake or upgraded details to the cake are available at an additional cost, i.e., fondant, chocolate designs and sugar sculptures.

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

A minimum of two (2) hours will be allowed for decorating. 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 10:00 p.m. For receptions at the pool area or Resort beach, acrylic or plastic ware will be provided; no glass allowed.

Parking

Complimentary self-parking is available at the Resort. Valet parking is also available at the cost of \$15.00 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.

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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.

Cake

- Niki's Custom Cakes..... (909) 337-2172
- Tasteful Cakes.....Additional \$75.00 Delivery Fee Applies..... (951) 270-0949

Entertainment

- Celia Chan Valerio~Harpist..... (909) 798-2210
- The Genevieve Duo~Flute and Harp..... (909) 709-1064
- Wedding DJ and Live Music Services (909) 844-2377
- Paid 2 Party Wedding DJ's..... (800) 399-6655
- Inland Empire Live Music..... (909) 887-6913

Florists

- Fleuris Flower Studio..... (909) 881-1399
- The Bent Willow (909) 337-1713
- Flowerloft International..... (951) 787-8720
- Eufloa Floral Design..... (909) 337-4900

Officiants

- Reverend Mike Giordano..... (909) 645-2199
- Reverend Mike Hibbard..... (909) 844-1942
- Reverend Bill Stanley..... (909) 336-1502
- Reverend Midge James..... (909) 337-0157

Photographers

- Love One Another Photography..... (951) 907-3293
- TK Jones Photography..... (951) 682-1768
- Marianne Lozano Photography..... (310) 801-4434
- Julie Wilson Photography (909) 744-8137

Specialty Services

- Rumors Hair Salon..... (909) 336-5757
- The Spa of the Pines..... (990)744-3000

Videographers

- Alpha Omega Productions..... (909) 422-2574
- Cannon Video Productions..... (909) 685-5530
- Vantage Point Custom Films..... (909) 592-4231
- Mountain Video Service (310) 922-1224

Overnight Guest Room Accommodations

- Janese Gray..... (909) 744-3020



Planning Timeline ***“Things to-do”*** ***At a Glance***

Nine months before or earlier.....

- Select your ceremony and reception location*
- Select your wedding date; maybe a choice of two dates*
- Discuss your budget with each other, and family, if contributing*
- Select attendants; ask them to be in your wedding party*
- Compile guest list*
- Select officiant, musicians, band or DJ for reception*
- Select photographer/ videographer*
- Meet with florist to discuss bouquets, arrangements and table designs*
- Meet with wedding cake designer to discuss flavors and style designs*

Six to nine months before.....

- Select attendant's dresses, suits and accessories*
- Plan menu and schedule tasting, for entrees and cake flavors*
- Order invitations and other wedding stationery*
- Send “save-the-date” cards*
- Hold block of rooms for out-of-town guests*
- Register for wedding gifts*
- Plan rehearsal dinner for family and attendants*

Two to four months before.....

- Plan post-wedding brunch for the day after your wedding*
- Obtain marriage license*
- Meet with officiant to discuss ceremony*
- Select vows, readings, songs for ceremony*
- Select songs for reception, first dance, mother-son, father-daughter*
- Send wedding invitations six to eight weeks before wedding day*
- Select thank you gifts for parents*
- Do a trial run with make-up artist and hairstylist*
- Schedule Spa appointments for the day before the wedding*

Four to six weeks before.....

- Create ceremony and reception programs*



- Plan bridesmaids' luncheon*
- Put together welcome baskets for out-of-town guests*
- Have final dress fitting*
- Pick up ordered tuxedo, if purchasing*
- Start arranging seating plan*
- Pick up wedding rings*
- Mail invitations for brunch and rehearsal dinner*

Two weeks before.....

- Provide final guest count and guarantee to Wedding Specialist*
- Finalize seating plan, write place cards*
- Compose toasts for rehearsal dinner and reception*
- Make a detailed schedule of the wedding reception events and timeline (cocktail hour, hors d'oeuvres, first dance, dinner, cake-cutting)*

One week before.....

- Pick up dress, if not delivered*
- Pick up tuxedo, if renting*
- Make a list of everything you need to bring for your wedding day*
- Host bridesmaids' luncheon, often the day before the wedding*
- Confirm final details for your wedding day with the Wedding Specialist and provide final payment*

One day before.....

- Drop off welcome baskets for the out-of-town guests staying at the Resort*
- Drop off place cards, gift amenities, special decorations and anything else needed for your wedding day to the Wedding Specialist*
- Get a manicure, pedicure and massage, or body treatment*
- Attend rehearsal dinner; hand out your gifts to the wedding party*
- Assign attendants said responsibilities and tasks for your wedding day*

Day of.....

- Eat a good breakfast*
- Have make-up and hair done; and any last minute beauty treatments*
- Switch your engagement ring to your right hand*
- Get dressed*

Congratulations...your Wedding Day is finally here!

