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
**Lakeside Gem:**  
$4,750 for up to 30 Guests (Friday-Sunday)  
$4,500 for up to 30 Guests (Monday-Thursday)  
($50 per person additional over 30 guests)

**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!)  
- Centerpiece Included (Fresh Long Stem Rose in Vase)  
- Champagne Toast for Entire Party over 21  
- Table Service Provided for Bride and Groom  
- Professional DJ/ Emcee

**Dinner Buffet Included**  
*(SEE MENU OPTION “A” - Please note: you may switch to an Italian or Mexican Menu instead for no additional charge!)*

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

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!)
- Centerpiece Included (Fresh Long Stem Rose in Vase)
- Champagne Toast for Entire Party over 21
- Table Service Provided for Bride and Groom
- Professional DJ/ Emcee

Dinner Buffet Included
(SEE MENU OPTION “A” - Please note: you may switch to an Italian or Mexican Menu instead for no additional charge!)

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: $7,495 for up to 75 Guests (Friday-Sunday)
$6,995 for up to 75 Guests (Monday-Thursday)
($75 per person additional over 75 guests)

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!)
- Centerpiece Included (Fresh Long Stem Rose in Vase)
- Champagne Toast for Entire Party over 21
- Table Service Provided for Bride and Groom
- Professional DJ/ Emcee

Dinner Buffet Included
(SEE MENU OPTION “A” - Please note: you may switch to an Italian or Mexican Menu instead for no additional charge!)

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

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!)
- Centerpiece Included (Fresh Long Stem Rose in Vase)
- Champagne Toast for Entire Party over 21
- Table Service Provided for Bride and Groom
- Professional DJ/ Emcee

Appetizers Included
- Complimentary Crudites and Fresh Variety of Domestic Cheeses & Crackers

Dinner Buffet Included
(SEE MENU OPTION “A” - Please note: you may switch to an Italian or Mexican Menu instead for no additional charge!)

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

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

Cake Included
- 3 Tier Wedding Cake (choose from 6 designs!) with Cake Service (Cake Service includes Table, Linen, Utensils, and Server)
“MENU OPTION “A” INCLUDED

Dinner Buffet

1) SALAD (select ONE):
   ___ Mixed Greens w/ Cherry Tomatoes & House Dressing
   ___ Classic Cesar - 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

2) ENTREES (select TWO):
   ___ Flank Steak – Seared Flank Steak with Au jus
   ___ Asian Flank Steak – Asian Influenced, Seared Flank Steak doused with Fine Spice Yakatori Demi Glaze
   ___ Chicken Angelo Provencale – Sautéed Boneless Breast with Sweet Onions, Olives and Artichoke Hearts in Light Wine Sauce
   ___ Chicken Marsala – Sautéed Boneless Breast in Sweet Marsala Wine sauce with Sliced Mushrooms
   ___ Chicken Picatta Breast – Sautéed Boneless Breast of chicken with Dry White Wine, Lemon and Capers Sauce
   ___ Chicken Alfredo – Grilled Chicken Breast on Bowtie Pasta tossed with Creamy Alfredo Sauce
   ___ Roast Baron of Beef (carved–to-order)
   ___ Prime Ribs of Beef Au Poivre (carved–to-order)

PLEASE NOTE: $3 Per Person Additional for Carved to Order Items

Vegetables (Select 1)
   ___ Buttered Baby Whole Carrots
   ___ Steamed Seasonal Vegetables w/ Lemon Zest
   ___ Sweet Kernel Corn
   ___ Green Beans w/ Caramelized Onions & Bacon

Starch (Select 1)
   ___ Bow Tie Pasta w/ Sundried Tomato
   ___ Penne Pasta w/ Lemon Pepper Alfredo Sauce
   ___ Roasted Potatoes w/ Butter and Herbs
   ___ Mashed Potatoes w/ Butter & Herbs
   ___ Rice Pilaf
**MENU OPTION “B” (UPGRADE OF $15 PER PERSON)**

**Dinner Buffet**

1) **SALAD** (select ONE):
   - **ACCOMPANIED BY BREAD BASKET & BUTTER**
     - 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

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 Francais 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 & Rotini Pasta

<table>
<thead>
<tr>
<th>Vegetables (Select 2)</th>
<th>Starch (Select 1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Honey Glazed Carrots</td>
<td>Penne Pasta w/Sundried Tomatoes</td>
</tr>
<tr>
<td>Asparagus w/ Lemon Butter Sauce</td>
<td>Three Cheese Au Gratin Potatoes</td>
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<tr>
<td>Sautéed Vegetable Medley</td>
<td>Roasted Potatoes w/ Butter and Herbs</td>
</tr>
<tr>
<td>Green Beans w/ Caramelized Onions &amp; Bacon</td>
<td>Vegetable Fried Rice</td>
</tr>
<tr>
<td>Asian Style Vegetable Mix</td>
<td>Parmesan Saffron Risotto</td>
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</tbody>
</table>
Hosted/Cash Bar Options:

_____ Beer & Wine Bar- $18 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 - $28 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 - $5 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- $10 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

_____ Cash Bar $400 (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 6 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.
Cake Design Options (select one)

- Color Swirl
- Simplicity
- Ribbon and Pearls
- Graceful Scroll

You can select 1 color of your choice for your 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 (Please note: accent color can be used on swirl designs, dots, or ribbons, etc. Color shades may vary.)

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

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

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