

# Weddings

AT LAKE ARROWHEAD



**LAKE ARROWHEAD**

RESORT AND SPA

909.744.3062 | LAKEARROWHEADRESORT.COM





*Ceremony*

LOCATIONS  
& PRICING

## CEREMONY PRICING | LAKESIDE LAWN

(MAXIMUM SEATING | 250 GUESTS)

SATURDAY | \$2,500

11:00AM, 2:00PM, 5:00PM

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FRIDAY AND SUNDAY | \$2,000

11:00AM, 2:00PM, 5:00PM

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MONDAY - THURSDAY | \$1,500

10:00 AM - 6:00 PM

\*OFF-SEASON AND INDOOR WEDDING  
LOCATION AVAILABILITY AND PRICING UPON REQUEST

## CEREMONY INCLUSIONS

LAKEVIEW PHOTOGRAPHY VENUES  
WHITE FOLDING GARDEN CHAIRS  
GIFT AND GUEST BOOK TABLES  
WEDDING ARCH  
DIRECTIONAL SIGNAGE  
SIGNATURE "SPA OF THE PINES" WATER STATION

## CEREMONY REHEARSALS

WE GLADLY PROVIDE CEREMONY REHEARSALS AT  
A MAXIMUM OF ONE HALF HOUR.

REHEARSAL TIMES MAY BE BOOKED 30 DAYS PRIOR TO YOUR EVENT.  
LOCATION AND TIMES ARE SUBJECT TO SPACE AND AVAILABILITY

## PREFERRED PARTNERS / DECOR TO CONSIDER

OFFICIATE  
AUDIO VISUAL SERVICES  
PHOTOGRAPHER / VIDEOGRAPHER  
FLORALS  
ENTERTAINMENT  
CHAIR COVERS, SPECIALTY LINENS, TABLETOP UPGRADES  
LIMOUSINE SERVICES

A TAXABLE 24% SERVICE CHARGE AND SALES TAX APPLIES.



# Reception

## LOCATIONS & PRICING

## RECEPTION LOCATIONS AND PRICING

### SATURDAY RECEPTION SITE FEES

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

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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 \$250 PER HOUR.

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

### RECEPTION INCLUSIONS

WOODEN PARQUET DANCE FLOOR

FLOOR LENGTH LINENS

LINEN NAPKINS

FOUR VOTIVE CANDLES PER TABLE

CAKE, GIFT & GUEST BOOK TABLES

STAGING FOR BAND OR DJ TABLE

\*COMPLIMENTARY LAKEVIEW KING GUEST ROOM  
ON WEDDING NIGHT

(50-PERSON MINIMUM RECEPTION REQUIRED)

### VENDOR & CHILDREN'S MEALS

VENDOR MEALS | \$30 PER PERSON

CHILDREN'S MEALS | \$30 PER CHILD

(12 AND UNDER)

A TAXABLE 24% SERVICE CHARGE AND SALES TAX APPLIES.



Food &  
Beverage  
Minimum  
REQUIREMENTS

FOOD & BEVERAGE  
MINIMUM REQUIREMENTS

PER PERSON MINIMUM  
FOR ALL EVENT SPACES  
\$125 PER PERSON\*

SATURDAY

LAKESIDE TERRACE ROOM | FROM \$10,000\*  
ARROWHEAD BALLROOM | FROM \$15,000\*

FRIDAY & SUNDAY

LAKESIDE TERRACE ROOM | FROM \$7,000\*  
ARROWHEAD BALLROOM | FROM \$10,000\*

MID-WEEK

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

INTIMATE EVENT SPACES

MINIMUMS PROVIDED BASED ON REQUEST  
FOR INTIMATE WEDDING SPACES.

\*MINIMUMS LISTED ARE EXCLUSIVE OF 24% SERVICE CHARGE & TAX.

# Ruby Package

## TRAY PASSED HORS D'OEUVRES

(CHOICE OF TWO)

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 |  
SHRIMP CEVICHE | 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 SMALL SCALED PASTRIES, DECADENT CAKES,  
MOUSSES, TEA COOKIES, CHOCOLATE DIPPED STRAWBERRIES

## COFFEE & TEA STATION

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA

**\$95.00 PER PERSON**

A TAXABLE 24% 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 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 |  
SHRIMP CEVICHE | 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 & COUNTY SALAD | MIXED GREENS, ROMAINE, RED GRAPES, 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 COMPILATION OF ASSORTED SMALL SCALED PASTRIES, DECADENT CAKES,  
MOUSSES, TEA COOKIES, CHOCOLATE DIPPED STRAWBERRIES

## DELUXE COFFEE & TEA STATION

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA  
WHIPPED CREAM, CHOCOLATE SHAVINGS AND CINNAMON STICKS

**\$125.00 PER PERSON**

A TAXABLE 24% 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 |  
SHRIMP CEVICHE | CAPRESE SKEWERS

## BUFFET DINNER

### SALADS

MIXED FIELD GREENS SALAD  
CAESAR SALAD

### ENTREES (CHOICE OF TWO)

CHICKEN MARSALA  
MONTREAL TOP SIRLOIN WITH RED WINE REDUCTION  
MAHI MAHI A LA VERACRUZ  
MUSHROOM RAVIOLI, 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 SMALL SCALED PASTRIES, DECADENT CAKES,  
MOUSSES, TEA COOKIES, CHOCOLATE DIPPED STRAWBERRIES

## DELUXE COFFEE & TEA STATION

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA,  
WHIPPED CREAM, CHOCOLATE SHAVINGS AND CINNAMON STICKS

## \$140.00 PER PERSON

BASED ON 90 MINUTES OF SERVICE. A TAXABLE 24% 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 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,  
RASBERRY VINAIGRETTE  
MARIANTED HEIRLOOM TOMATOES | MOZZARELLA, BASIL, PESTO,  
EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR

### ENTREES (CHOICE OF TWO)

DUO OF GRILLED CHICKEN BREAST & ROAST BEEF | BORDEAUX REDUCTION  
GRILLED FILET MIGNON | CABERNET REDUCTION  
HALIBUT | CITRUS BUEURRE 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 COMPILATION OF ASSORTED SMALL SCALED PASTRIES, DECADENT CAKES,  
MOUSSES, TEA COOKIES, CHOCOLATE DIPPED STRAWBERRIES

## DELUXE COFFEE & TEA STATION

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,  
TEA, WHIPPED CREAM, CHOCOLATE SHAVINGS AND CINNAMON STICKS

## LATE NIGHT SNACK (CHOICE OF ONE)

SLIDERS + TATER TOTS | ASSORTED COOKIES + MILK  
CHICKEN STREET TACOS + ONIONS AND CILANTRO | CHEF'S CHOICE ASSORTED PIZZAS

**\$175.00 PER PERSON**

A TAXABLE 24% SERVICE CHARGE AND SALES TAX APPLIES.



# Beverage Packages

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

## HOSTED BAR | HOUSE PACKAGE

\$16 1ST HOUR | \$10 EVERY HOUR FOLLOWING

NEW AMSTERDAM VODKA & GIN, CRUZAN LIGHT, SAUZA BLUE SILVER, CANADIAN CLUB, GRANTS, JIM BEAM WHITE LABEL, E&J BRANDY, BOLS ASSORTED

## HOSTED BAR | CALL PACKAGE

\$21 1ST HOUR | \$12 EVERY HOUR FOLLOWING

TITO'S, BEEFEATER, CRUZAN LIGHT, DULCE VIDA ORGANIC BLANCO 80, CANADIAN CLUB, CHIVAS REGAL, WILD TURKEY, COURVOISIER VS, BOLS ASSORTED

## HOSTED BAR | PREMIUM PACKAGE

\$26 1ST HOUR | \$12 EVERY HOUR FOLLOWING

KETTLE ONE, TANQUERAY, CAPTAIN MORGAN, CAZACOREZ REPOSADO, JAMESON, JACK DANIELS, CHIVAS REGAL 12 YR, COURVOISIER VSOP, BOLS ASSORTED

## HOSTED BAR | DELUXE PACKAGE

\$36 1ST HOUR | \$12 EVERY HOUR FOLLOWING

GREY GOOSE, HENDRICKS, MYERS DARK, PATRON ANEJO, JAMESON, MAKERS MARK 46, CROWN ROYAL, COURVOISIER VSOP, BOLS ASSORTED

## HOSTED BAR | BEER & WINE

\$16 1ST HOUR | \$8 EVERY HOUR FOLLOWING

## HOSTED - ON CONSUMPTION

PREMIUM | 13

CALL | 12

HOUSE | 10

HOUSE WINE | 8

IMPORTED | 8

DOMESTIC | 7

BTL WATER | 4.50

SOFT DRINKS, JUICES | 4.50

## CASH BAR

PREMIUM | 16

CALL | 15

HOUSE | 13

HOUSE WINE | 11

IMPORTED | 11

DOMESTIC | 10

BOTTLED WATER | 6

SOFT DRINKS, JUICES | 6

\$150 BARTENDER FEE APPLIES ( 1 PER 75 GUESTS)

CASH BARS REQUIRE A \$150 CASHIER FEE + \$500 MINIMUM SPEND

PACKAGES PRICED PER PERSON. A TAXABLE 24% SERVICE CHARGE AND SALES TAX APPLIES.

# Add-Ons & Late Night Bites

## LATE NIGHT BITES

POPCORN TRIO (VARIETY) | \$20 PER PERSON

PIZZA (8 SLICES) | \$18 PER PIZZA

CHOCOLATE COVERED STRAWBERRIES | \$18 PER DOZEN

MINI CROISSANT SANDWICHES | \$18 PER PERSON

### SLIDERS & SUCH | SELECT ONE OF EACH | \$22 PER PERSON

PULLED PORK, PULLED CHICKEN OR BEEF

FRENCH FRIES OR TATER TOTS

### COMFORT COMBO | SELECT ONE | \$20 PER PERSON

MINI GRILLED CHEESE & TOMATO SOUP SHOOTER

MINI CHICKEN & WAFFLES

MILK SHOOTERS & COOKIES

### DESSERT STATION | PER PERSON

3 PIECES \$17.00 | 4 PIECES \$20.50 | 5 PIECES \$26.75 | 6 PIECES \$32.00

ELABORATE COMPILATION OF ASSORTED SMALL SCALED PASTRIES, DECADENT CAKES, MOUSSES, TEA COOKIES, CHOCOLATE DIPPED STRAWBERRIES

## ADD-ONS

### LATE NIGHT PACKAGE | \$30 PER PERSON

CHOICE OF ONE

**BAJA** | STREET TACOS & QUESADILLAS, CHIPS, SALSA & CHURROS

**BALLPARK** | SLIDERS, FRENCH FRIES, MINI HOT DOGS, PRETZELS & CRACKER JACKS

### FAREWELL BREAKFAST | \$30 PER PERSON

FRESHLY SQUEEZED ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

FRESH BAKED MORNING PASTRIES, SEASONAL SLICED FRUIT AND BERRY DISPLAY

BIN 189 SEVEN GRAIN GRANOLA, ASSORTED YOGURTS

ASSORTED CEREALS, WHOLE, 2%, SKIM & SOY MILK

SCRAMBLED EGGS WITH FRESH HERBS, SMOKED BACON, TURKEY SAUSAGE

SELECT ONE: WAFFLES OR FRENCH TOAST WITH MAPLE SYRUP

25 PERSON MINIMUM REQUIREMENT.

ALL STATIONED ITEMS ARE PRICED BASED ON 90 MINUTES OF SERVICE.

A TAXABLE 24% SERVICE CHARGE AND SALES TAX APPLIES.



# Preferred

PARTNERS  
& VENDORS

## BAKERY

Cucamonga Cakery | [www.cucamongacakery.com](http://www.cucamongacakery.com) | 909.948.0221

## DJ

DJ Clay | [www.djclay.com](http://www.djclay.com) | 760.604.3266

Paid 2 Play Party Wedding DJ's | [www.paid2party.com](http://www.paid2party.com) | 800.399.6655

The D'Jay Company | [www.thedjcompany.com](http://www.thedjcompany.com) | 888.944.8905

## FLORAL

Fleuris Flower Studio | [www.fleurisflowerstudio.com](http://www.fleurisflowerstudio.com) | 909.239.3647

LaJarden | [www.lajarden.com](http://www.lajarden.com) | 909.584.5119

Wildflowers at the Lake | [www.wildflowersatthelake.com](http://www.wildflowersatthelake.com) | 909.337.8248

## OFFICIATE

Reverend Mike Giordano | [www.giordanosweddings.com](http://www.giordanosweddings.com) | 909.645.2199

Heidi Merrigan | [www.lovestoryvows.com](http://www.lovestoryvows.com) | 951.522.2511

Great Officiants | [www.greatofficiants.com](http://www.greatofficiants.com) | 562.435.4000

The Wedding Doctor | [www.weddingdr.com](http://www.weddingdr.com) | 909.392.6925

## PHOTOGRAPHY

Love Story Photography | [www.lovestoryphotography.com](http://www.lovestoryphotography.com) | 626.421.7974

Love One Another Photography | [www.loveoneanotherphotography.com](http://www.loveoneanotherphotography.com) | 951.907.3293

Erin Marton Photography | [www.erinmartonphoto.com](http://www.erinmartonphoto.com) | 949.533.2341

## SPECIALTY SERVICES

Spa of the Pines | [www.lakearrowheadresort.com](http://www.lakearrowheadresort.com) | 909.744.3000

## VIDEOGRAPHY

Mountain Fresh Films | [www.mountainfreshfilms.com](http://www.mountainfreshfilms.com) | 310.922.1224

Godfather Films | [www.godfatherfilms.com](http://www.godfatherfilms.com) | 800.495.5530

## WEDDING SPECIALIST

Annette Hoegner | Classic Touch Events | 888.658.0088

Courtney Uriquiza | InStyle Events Co. | 714.336.4136

It is strongly recommend to utilize the resorts' preferred vendor list. Any vendors not listed will be subject to a \$250 fee. 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. In addition, a copy of the business license and any other applicable information needed as required by the resort.

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# Catering

## POLICIES & INFORMATION

### RESORT TOUR

We welcome engaged couples to view Lake Arrowhead Resort & Spa! Pre-arranged Site Visits are preferred to ensure the Catering Team can allow for an appropriate amount of time and attention to your visit.

### 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 Wedding Specialist. Additional labor charges could apply for unusual set up requirements or last-minute changes. For plated 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.

### LINENS

White and Ivory floor length linens are included in all wedding packages. Specialty linen and chair covers are available at an additional fee.

Additional decor must be coordinated in advance. Candles must have a glass enclosure. Dark rose petals or flowers, confetti, rice and birdseed are not permitted in any private event spaces, to include outdoors. Bubbles permitted for outdoor event spaces only. All decorations must meet the approval of the San Bernardino County Fire Department.

### AUDIO VISUAL

A full range of audio visual services are available, such as theatrical lighting, video projection, sound systems and microphones.

### PREFERRED VENDOR LIST AND SERVICES

It is strongly recommend to utilize the resorts' preferred vendor list. Any vendors not listed will be subject to a \$250 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 the event date. Outside vendors will be required to contact Wedding Specialist at least seven (7) days in advance of event date with any questions, special requests or directions.

### 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. Outdoor functions require an end time of 9:00 PM. For receptions at the pool area or Resort beach, acrylic or plasticware will be provided; no glass allowed.

### 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. In addition, a copy of the business license and any other applicable information needed as 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 room Food and Beverage Minimum. Minimums are exclusive of the 24% Service Charge and Applicable California State Sales Tax.

### FOOD AND BEVERAGE PROVISIONS

The resort must provide all food and beverage items. Additional menu selections and customized proposals are available through your Wedding Specialist. The Resort can offer custom menus, as well as special order any food or beverage item not currently listed on the menus.

### CONFIRMATION OF SPACE AND DEPOSIT SCHEDULE

Space may be confirmed on a definite basis with a fully executed contact and non-refundable initial deposit. A deposit schedule will be provided in the contract. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due fourteen (14) business days prior to your event in the form of a credit card. All final payments are subject to a 10% overage which will be returned back to the client if not used within 7-10 business days following the event.

### 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 a guarantee, for which you will be charged, even if fewer guests attend the event. In the event additional guests attend, your Wedding Specialist will charge accordingly.

### ROOM SETUP

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

### ATTENDANT STATIONS/BEVERAGE SERVICE

One (1) Chef is required for every 75 guests. A fee of \$150.00 per Chef is applicable. One (1) Bartender is required for every 75 guests. A Bartender Fee of \$150 Applies. Should group offer a Cash Bar, there will be an additional Cashier Fee of \$150, plus a minimum requirement of \$500. Should group not meet \$500 minimum, difference will be applied to the Master Account as a Room Rental.

### WEDDING AMENITIES

Amenities for Resort guests may be delivered to the Resort to be handed out at check-in. Due to limited storage space, guest room amenities may not be delivered more than 24 hours prior to arrival. Please note a \$3.00 fee applies per gift bag. Please speak with your Wedding Specialist for additional information.

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