

LAKE NATOMA INN

Weddings

2024 MENU

*Year after year, Lake Natoma Inn has been voted one of
Sacramento and Folsom's top wedding venues!*



Photo credit: Holly D. Photography

A Beautiful Place

FOR A MEMORABLE EVENT

CEREMONY & RECEPTION SITES

Accommodating up to 250 guests

Ceremonies (Only available with Reception Room Rental)

All Ceremony Site Rentals Include the Following Amenities and Services:

30 Minute Rehearsal with Wedding Assistant/Manager
Wedding Day Ceremony Coordination with Wedding Assistant/Manager
Set Up and Break Down of White Wedding Chairs
White Wrought Iron Arch, Wooden Hexagon Arch or White Gazebo for decorating
Unity Candle Table with Linen
White Aisle Runner
Picturesque Water Fountain
Complimentary Water Station

Rental Fees

Evening Ceremony

\$850
Gazebo 5:00 pm to 5:30 pm
Patio 6:00 pm to 6:30 pm

Afternoon Ceremony

\$700
Gazebo 11:00 am to 11:30 am
Patio 12:00 pm to 12:30 pm

Reception Room Rentals

All Room Rentals Include the Following Amenities and Services:

Banquet Captain to Oversee Event Details
Professional Uniformed Staff
Complimentary Self Parking
Two Complimentary Admissions to "Date to Taste" Our Group Tasting Event
Four Votive Tealight Candles to enhance your table centerpiece
Set Up, Breakdown and Clean Up of Hotel provided Tables & Chairs
A variety of linen color choices for Tablecloths, Overlays and Napkins
Reserve Signs, Table Stands, and Table Numbers
Easels available to display your Seating Chart, Engagement Photo, Welcome Sign
Dance Floor
China, Glassware, and Flatware
Gift Table with Linen
Place Card Table with Linen
Guest Book Table with Linen
Cake Table with Linen
Cake Cutting Set for event use

Rental Fees

Friday or Sunday Evening*

The Sutter Room \$1850 6:00 pm to 11:00 pm
Sierra Ballroom \$2050 5:30 pm to 10:30 pm
Grand Pavilion \$2350 5:00 pm to 10:00 pm

Saturday or Sunday Afternoon

The Sutter Room \$1350 12:00 pm to 4:00 pm
Sierra Ballroom \$1550 11:30 am to 3:30 pm
Grand Pavilion \$1750 11:00 am to 3:00 pm

Saturday Evening*

The Sutter Room \$1950 6:00 pm to 11:00 pm
Sierra Ballroom \$2350 5:30 pm to 10:30 pm
Grand Pavilion \$2950 5:00 pm to 10:00 pm

**Hotel Security Fee of \$200 is required for all events scheduled until 10pm or later.*

Certificate of Liability Insurance

Patrons who reserve space at Lake Natoma Inn must provide certificate of liability insurance for the day of their event covering a minimum of one million dollars 14 business days prior to the event date. Please see the Wedding Assistant/Manager for additional information.

The Daytime
BUFFET WEDDING PACKAGE

\$44.95 PER PERSON

Package available for Afternoon
Weddings only & includes
the following items:

- Two Butler Passed Hors d'oeuvres
- Two Salads
- Two Entrées
- One Accompaniment
- Seasonal Vegetables
- Fresh Baked Rolls & Butter
- Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee & Assorted Teavana Hot Teas
- House Sparkling Wine & Cider Toast
- Cutting and Serving of Wedding Cake or Dessert (Client to provide)

Salads (choose two)

Mixed Green Salad with Sun Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (gf, v, vg)

Garden Green Salad with Mixed Greens, Cucumbers, Julienne Carrots, and Tomatoes with Ranch Dressing (v) and Balsamic Vinaigrette (gf, v, vg)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (gf, v)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing (v)

Chickpea & Kale Salad with Avocado Herb Vinaigrette (v, vg)

Mediterranean Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach (v)

Pasta Primavera Salad with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery, Onions and Parmesan Cheese with Italian Dressing (v)

Entrées (choose two)

Chicken Cordon Bleu with Smoked Ham and Gruyere Cheese, Breaded, Baked and topped with Creamy Brie Sauce

Tuscan Grilled Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic (gf)

Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary (gf)

Pork Loin with Apple Cider and Brandy Glaze (gf)

Soft Polenta with Grilled Vegetables, Olive Oil, Balsamic Glaze and Fresh Basil (v, vg)

Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Parmesan Cheese (v)

Accompaniments (choose one)

Garlic Mashed Potatoes with Butter and Roasted Garlic (gf, v)

**Upgrade to a Martini Bar! See page 7.*

Herb Rice Pilaf with Vegetable Stock, Onion, Celery and a Blend of Savory Spices (gf, v, vg)

Rosemary Roasted Potatoes with Garlic and Fresh Rosemary (gf, v, vg)

Macaroni & Cheese with Homemade Cheese Sauce topped with Breadcrumbs (v)

**Upgrade to a Martini Bar! See page 7.*

Kids Price

Children Ages 3-10 \$22.95

Babies 2 & Under No Charge

Vendor Price

Special pricing for your vendors \$34.95

Unlimited Non Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$8 per person

gf=gluten free v=vegetarian vg=vegan

T: 916.932.2769 | WEDDINGS@LAKENATOMAINN.COM | WWW.LAKENATOMAINN.COM

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*Contributed to employee welfare benefits and direct material, labor and overhead costs.

The Classic
BUFFET WEDDING PACKAGE

\$49.95 PER PERSON

Package includes the following items:

- Two Butler Passed Hors d'oeuvres
- Two Salads
- Two Entrées
- One Accompaniment
- Seasonal Vegetables
- Fresh Baked Rolls & Butter
- Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee & Assorted Teavana Hot Teas
- House Sparkling Wine & Cider Toast
- Cutting and Serving of Wedding Cake or Dessert (Client to provide)

Salads (choose two)

Mixed Green Salad with Sun Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (gf, v, vg)

Garden Green Salad with Mixed Greens, Cucumbers, Julienne Carrots, and Tomatoes with Ranch Dressing (v) and Balsamic Vinaigrette (gf, v, vg)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (gf, v)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing (v)

Chickpea & Kale Salad with Avocado Herb Vinaigrette (v, vg)

Mediterranean Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach (v)

Pasta Primavera Salad with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery, Onions and Parmesan Cheese with Italian Dressing (v)

Entrées (choose two)

Chicken Cordon Bleu with Smoked Ham and Gruyere Cheese, Breaded, Baked and topped with Creamy Brie Sauce

Tuscan Grilled Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic (gf)

Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary (gf)

Pork Loin with Apple Cider and Brandy Glaze (gf)

Soft Polenta with Grilled Vegetables, Olive Oil, Balsamic Glaze and Fresh Basil (v, vg)

Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Parmesan Cheese (v)

Grilled Tri Tip with Peppercorn and Mustard Rub with a Balsamic and Garlic Demi-Glaze (gf)

Baked Salmon with Lemon Dill Cream Sauce (gf)

Blackened Salmon with Tropical Mango Salsa (gf)

Accompaniments (choose one)

Garlic Mashed Potatoes with Butter and Roasted Garlic (gf, v)
 *Upgrade to a Martini Bar! See page 7.

Herb Rice Pilaf with Vegetable Stock, Onion, Celery and a Blend of Savory Spices (gf, v, vg)

Rosemary Roasted Potatoes with Garlic and Fresh Rosemary (gf, v, vg)

Macaroni & Cheese with Homemade Cheese Sauce topped with Breadcrumbs (v)
 *Upgrade to a Martini Bar! See page 7.

Kids Price

Children Ages 3-10 \$24.95
 Babies 2 & Under No Charge

Vendor Price

Special pricing for your vendors \$39.95

Unlimited Non-Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$8 per person

The Elegant BUFFET WEDDING PACKAGE

\$59.95 PER PERSON

Package includes the
following items:

- Three Butler Passed Hors d'oeuvres
- Three Salads
- Two Entrées
- One Chef Carved Entree
- One Accompaniment
- Seasonal Vegetables
- Fresh Baked Rolls & Butter
- Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee & Assorted Teavana Hot Teas
- House Sparkling Wine & Cider Toast
- Cutting and Serving of Wedding Cake or Dessert (Client to provide)

Salads (choose three)

Mixed Green Salad with Sun Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (gf, v, vg)

Garden Green Salad with Mixed Greens, Cucumbers, Julienne Carrots, and Tomatoes with Ranch Dressing (v) and Balsamic Vinaigrette (gf, v, vg)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (gf, v)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing (v)

Chickpea & Kale Salad with Avocado Herb Vinaigrette (v, vg)

Mediterranean Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach (v)

Pasta Primavera Salad with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery, Onions and Parmesan Cheese with Italian Dressing (v)

Entrées (choose two)

Chicken Cordon Bleu with Smoked Ham and Gruyere Cheese, Breaded, Baked and topped with Creamy Brie Sauce

Tuscan Grilled Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic (gf)

Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary (gf)

Pork Loin with Apple Cider and Brandy Glaze (gf)

Soft Polenta with Grilled Vegetables, Olive Oil, Balsamic Glaze and Fresh Basil (v, vg)

Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Parmesan Cheese (v)

Baked Salmon with Lemon Dill Cream Sauce (gf)

Blackened Salmon with Tropical Mango Salsa (gf)

Chef Carved Entrées (choose one)

Grilled Tri Tip with Peppercorn & Mustard Rub, served with Au Jus & Horseradish (gf)

Sage Roasted Turkey Breast served with Cranberry Aioli (gf)

Roasted Rosemary & Garlic Prime Rib with Au Jus and Horseradish (gf)*

*upcharge \$9 per person

Accompaniments (choose one)

Garlic Mashed Potatoes with Butter and Roasted Garlic (gf, v)

*Upgrade to a Martini Bar! See page 7.

Herb Rice Pilaf with Vegetable Stock, Onion, Celery and a Blend of Savory Spices (gf, v, vg)

Rosemary Roasted Potatoes with Garlic and Fresh Rosemary (gf, v, vg)

Macaroni & Cheese with Homemade Cheese Sauce topped with Breadcrumbs (v)

*Upgrade to a Martini Bar! See page 7.

Kids Price

Children Ages 3-10 \$29.95

Babies 2 & Under No Charge

Vendor Price

Special pricing for your vendors \$49.95

Unlimited Non Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$8 per person

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The Premier
SERVED WEDDING PACKAGE

\$69.95 PER PERSON

Package includes the following items:

- Three Butler Passed Hors d'oeuvres
- One First Course Green Salad
- Up to Three Pre-Selected Entrées
- Seasonal Vegetables
- Fresh Baked Rolls & Butter
- Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee & Assorted Teavana Hot Teas
- House Sparkling Wine & Cider Toast
- Cutting and Serving of Wedding Cake or Dessert (Client to provide)

First Course Green Salad
(choose one for everyone)

Mixed Green Salad with Sun Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (gf, v, vg)

Garden Green Salad with Mixed Greens, Cucumbers, Julienne Carrots, and Tomatoes with Ranch Dressing (v) and Balsamic Vinaigrette (gf, v, vg)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (gf, v)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing (v)

Entrées (choose up to three)

Vegetarian / Vegan

Portobello Mushroom Napoleon with Grilled Vegetables, Olive Oil, Balsamic Glaze, Fresh Basil served with Soft Polenta (v, vg)

Entrées (continued)

Chicken

Chicken Cordon Bleu with Smoked Ham and Gruyere Cheese, Breaded & Baked, topped with Creamy Brie Sauce, served with Garlic Mashed Potatoes

Tuscan Grilled Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic, served with Garlic Mashed Potatoes (gf)

Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary, served with Garlic Mashed Potatoes (gf)

Pork

Roasted Pork Loin with Apple Cider & Brandy Glaze, served with Garlic Mashed Potatoes (gf)

Fish

Baked Salmon with Lemon Dill Cream Sauce, served with Herb Rice Pilaf (gf)

Blackened Salmon with Tropical Mango Salsa, served with Herb Rice Pilaf (gf)

Entrées (continued)

Beef

Grilled Tri Tip with Peppercorn & Mustard Rub with a Balsamic & Garlic Demi-Glaze, served with Garlic Mashed Potatoes (gf)

Roasted Rosemary & Garlic Prime Rib with Au Jus and Horseradish, served with Garlic Mashed Potatoes (gf)*

*upcharge \$9 per person

Kids Price (ages 10 & under)

Chicken Tenders with French Fries \$22.95

Vendor Price

Special pricing for your vendors \$59.95

Unlimited Non Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$8 per person

Hors d'oeuvres SELECTIONS

1 piece per person,
per selection

Butler Passed Hors d'oeuvres

- Meatballs with our "Special Secret" Mama Luce Sauce
- Beef Wellington with Mushroom Duxelle in Puff Pastry
- Bacon Jam Tart with Caramelized Onion and Blue Cheese in a Quinoa Tart Shell (gf)
- Quesadilla Trumpets with Smoked Chicken, Monterey Jack Cheese, Peppers and Cilantro served with Fresh Salsa
- Tandoori Chicken Satay with Garlic, Ginger and Cayenne Pepper Rub (gf)
- Risotto Balls with Swiss Cheese and Smokey Ham rolled in Bread Crumbs and Fried to a Golden Brown
- Potstickers with Pork, Cabbage, Garlic and Ginger, served with Soy Dipping Sauce
- Asian Spring Rolls with Sweet Chili Sauce (v)
- Artichoke Heart Beignet Stuffed with Herbed Cream Cheese, rolled in Bread Crumbs and Parmesan Cheese (v)
- Mac & Cheese Bites with Mini Elbow Macaroni, Gruyere, Monterey Jack and Cheddar Cheese (v)
- Goat Cheese & Honey Triangle wrapped in Phyllo and topped with Brown Sugar (v)
- Smoked Brisket Empanada with Tomatoes, Jalapenos, Monterey Jack Cheese, and Sweet Golden Raisins, wrapped in an Arepa Flour Empanada Pastry
- Caprese Skewer with Cherry Tomato, Marinated Fresh Mozzarella and Olive (gf, v)
- Kielbasa Pineapple Skewers with Red Bell Pepper and Sweet Chili Sauce (gf)
- Spinach Pesto Puff with Nuts, Cheeses, Herbs and Spices inside a Flaky Puff Pastry (v)
- Caribbean Risotto Cake with Coconut Infused Risotto, Mango, Pineapple, Cilantro and Lemongrass and Breaded in Panko and Coconut (v, vg)
- Vegan Caprese Skewer with Cherry Tomato, Kalamata Olive and Artichoke Heart (v, vg)

Menu Additions

Only available to add on with wedding
menu package. Minimum 25 guests.

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream served with Chocolate and Caramel Sauce, Whipped Cream, Cherries, Nuts & Sprinkles
\$10.95 per person

Mini Dessert Assortment

(variety of 3 pieces per person, assortment may vary)

Assorted Bite Sized confections of Lemon Bars, Chocolate Éclairs, Mini Cheesecake Squares, Petit Fours, Chocolate Covered Strawberries and Fruit Tarts
\$10.95 per person

Nacho Bar

Warm Tortilla Chips, Nacho Cheese Sauce, Seasoned Ground Beef, Chopped Tomatoes, Cilantro, Sour Cream, Black Olives, Salsa and Jalapeños
\$10.95 per person

Street Taco Bar

Carnitas served with Warm Corn tortillas, Cilantro, Red Onion, Salsa, Sour Cream and Avocado Cream
\$10.95 per person

Mac & Cheese Martini Bar

served in Martini Glasses with Crispy Pancetta, Sour Cream, Fried Onion Strings, Chopped Tomatoes and Chives
Add to Buffet \$10.95 per person or Upgrade* \$5.95 per person

Mashed Potato Martini Bar

served in Martini Glasses with Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Pesto
Add to Buffet \$10.95 per person or Upgrade* \$5.95 per person

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Bar Packages

80 person minimum on all packages.
Pricing is per person for guests over 21.

No Host Bar Set Up Fee \$200

(Guests pay for own drinks)

Guests order and pay for their own drinks: beer, wine, cocktails, sparkling wine and soft drinks. Minimum number of guests not required.

Hosted Bar Set Up Fee \$200

(Client pays all or a portion)

Client to set a Bar Tab amount to be charged on consumption & choose what drinks to be covered for the guests. Minimum number of guests not required.

The bar must close 30 minutes prior to the conclusion of your event.

Fully Hosted Premium Bar Package

COCKTAILS

Ketel One, Tito's, Assorted Flavored Vodkas, Bombay Sapphire, Bacardi Rum, Mount Gay Rum, Malibu, Herradura Tequila, Fireball, Woodford Reserve, Jack Daniels, Crown Royal, Jameson, Johnnie Walker Black, Chivas, Hennessy, Midori, Grand Marnier and Kahlua

WINE

Kendall-Jackson Vineyard
Chardonnay, Pinot Grigio, Cabernet Sauvignon and Pinot Noir

DOMESTIC & PREMIUM BEER BY THE BOTTLE

(up to 4 selections)

Domestic: Budweiser, Bud Light, O'Doul's, Coors, Coors Light, MGD, Miller Lite
Premium: Sierra Nevada Pale Ale, Sierra Nevada Torpedo IPA, Corona, Modelo Especial, Modelo Negra, Michelob Ultra, Stella Artois, 805, Heineken, Sam Adams, Angry Orchard, Guinness, Deschutes Fresh Squeeze IPA, Fat Tire, Blue Moon, White Claw

ASSORTED SODAS

PREMIUM BAR PRICE

2 Hours \$33
3 Hours \$36
4 Hours \$39

Fully Hosted Call Bar Package

COCKTAILS

Smirnoff, Assorted Flavored Vodkas, Bombay Original, Meyers White Rum, Sailor Jerry's Rum, Jose Cuervo, Seagram's 7, Southern Comfort, Jim Beam, Johnnie Walker Red, Disaronno Amaretto and Christian Brothers Brandy

WINE

McManis Family Vineyards
Chardonnay, Pinot Grigio, Cabernet Sauvignon and Pinot Noir

DOMESTIC & PREMIUM BEER BY THE BOTTLE

(up to 4 selections)

Domestic: Budweiser, Bud Light, O'Doul's, Coors, Coors Light, MGD, Miller Lite
Premium: Sierra Nevada Pale Ale, Sierra Nevada Torpedo IPA, Corona, Modelo Especial, Modelo Negra, Michelob Ultra, Stella Artois, 805, Heineken, Sam Adams, Angry Orchard, Guinness, Deschutes Fresh Squeeze IPA, Fat Tire, Blue Moon, White Claw

ASSORTED SODAS

CALL BAR PRICE

2 Hours \$30
3 Hours \$33
4 Hours \$36

Semi-Hosted Bar Package

NO HOST COCKTAILS AVAILABLE

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

DOMESTIC & PREMIUM BEER BY THE BOTTLE

(up to 4 selections)

Domestic: Budweiser, Bud Light, O'Doul's, Coors, Coors Light, MGD, Miller Lite
Premium: Sierra Nevada Pale Ale, Sierra Nevada Torpedo IPA, Corona, Modelo Especial, Modelo Negra, Michelob Ultra, Stella Artois, 805, Heineken, Sam Adams, Angry Orchard, Guinness, Deschutes Fresh Squeeze IPA, Fat Tire, Blue Moon, White Claw

ASSORTED SODAS

SEMI HOST BAR PRICE

2 Hours \$25
3 Hours \$28
4 Hours \$31

CORKAGE FEE

You may provide your own wine/champagne, corkage fee of \$30 per 750ml bottle, \$37 per 1.5L bottle. No Beverages may be brought in without prior approval. Due to the terms of our liquor license, you are unable to provide your own beer/hard liquor.

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LAKE NATOMA INN

• HOTEL ROOMS •

Amenities & Services

136 Beautifully Appointed Guest Rooms

6 Premium Lakeside Suites with Wood Burning Fireplace, Whirlpool Tub, Living Room & Bedroom

All Rooms offer Complimentary Coffee, Refrigerators, Microwaves & High Speed Wireless Internet

Natoma Bar & Grill Restaurant

Fitness Center, Outdoor Pool and Spa, Business Center

Access to the American River Bike Trail for Hiking, Biking and Romantic Lakeside Photos

Historic Folsom Shops and Restaurants within Walking Distance



Photo credit: J.O. Photography



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If your wedding group has 20 or more paid room nights, the Wedding Couple will receive a Complimentary Suite on their wedding night (Restrictions Apply). The Lake Natoma Inn will set up a hotel room account with discounted prices for you and your guests. All rooms and rates are subject to availability and we suggest reserving rooms as soon as possible as room availability and rates change frequently. For further information please contact the Wedding Assistant/Manager.