



SITE FEE - \$5,000 FOR UPPER AND LOWER MEADOW

FEE INCLUDES USE AND SET UP OF TABLES, CHAIRS, LINENS, TABLE SETTINGS INCLUDING PLATES, SILVERWARE AND GLASSES, 4,000 SQUARE FOOT TENT WITH BATHROOM FACILITIES AND CONCRETE FLOOR, AND WOOD WEDDING ARCH. WAIT STAFF AND BARTENDER WILL BE STAFFED AS PART OF THE SITE FEE.

SITE FEE - \$7,000 FOR BOTH MEADOW AREAS, FLOWER GARDEN, RESTAURANT & DECK

FEE INCLUDES USE AND SET UP OF TABLES, CHAIRS, LINENS, TABLE SETTINGS INCLUDING PLATES, SILVERWARE AND GLASSES, 4,000 SQUARE FOOT TENT WITH BATHROOM FACILITIES AND CONCRETE FLOOR, FLOWER GARDEN, RESTAURANT, DECK AND WOOD WEDDING ARCH. WAIT STAFF AND BARTENDER WILL BE STAFFED AS PART OF THE SITE FEE.

MEAL COST

SEE THE ATTACHED BANQUET MENU FOR SPECIFIC MEAL OPTIONS AND PRICING. LIGHTER FARE AND PREMIUM SELECTION INCLUDE LEMONADE, ICE TEA, COFFEE AND WATER.

FULL BAR

WE CAN PROVIDE DRINK TICKETS, BEER KEGS (NUMEROUS TYPES), CASES OF WINE OR CHAMPAGNE, CRAFT SIGNATURE DRINKS, OPEN BAR SERVICES OR CASH BARS. A COMBINATION OF ALL OF THE ABOVE IS ALSO AVAILABLE. LIQUOR SERVED AT THE VENUE MUST BE PURCHASED THROUGH LAKESIDE LODGE ACCORDING TO OUR LIQUOR LICENSE. ****BAR PACKAGES COMING SOON!!****

CABIN PRICING

CABIN PRICES VARY DEPENDING ON TIME OF YEAR AND CABIN TYPE. CABINS CAN BE BLOCKED UNDER THE BRIDAL PARTY NAME FOR GUESTS TO RESERVE AND PAY FOR INDIVIDUALLY.

OFF SEASON PRICING – NOVEMBER 1 TO MAY 15:

STANDARD CABINS - \$65 TO \$99/NIGHT

STUDIO CABINS - \$75 TO \$129/NIGHT

CABIN SUITES - \$149/NIGHT

PEAK SEASON PRICING – MAY 16 TO OCTOBER 31:

STANDARD CABINS - \$109 TO \$260/NIGHT

STUDIO CABINS - \$229 TO \$280/NIGHT

CABIN SUITES - \$259 TO \$300/NIGHT

THE EXPERIENCE

AT LAKESIDE LODGE

2023 WEDDING BANQUET MENU

APPETIZERS - \$36PER DOZEN

TUSCAN BRUSCHETTA *tomatoes, garlic, basil, and extra virgin olive oil on a toasted crostini*

GARLIC ARANCINI *cheesy fried risotto ball topped with tomato jam*

SWEET & SOUR BISON MEATBALLS

EGGPLANT POPCORN *topped with salsa rosada*

TERIYAKI BEEF SKEWERS *sweet chili and teriyaki marinated beef topped with a jalapeno cherry jam*

TUNA TARTAR *cucumber, bell pepper, and green onions marinated in a citrus ponzu on top of a wonton chip*

CHIPOTLE PORK BITES *crispy shredded pork on top of a cucumber wheel and topped with a sweet onion berry marmalade*

VEGETABLE PLATTER *assorted fresh vegetables served with house made ranch and green goddess* \$10PP

CHARCUTERIE PLATTER *assorted meats, cheeses, fruits, breads, and pickled vegetables* \$12PP

BUFFET/THEMED MENUS

ITALIAN - \$32PP

CHEESY FOCACCIA BREAD

CAESAR SALAD *romaine lettuce, shaved parmesan, roasted tomato caesar dressing, and cracked pepper*

CAVATAPPI MARINARA *topped with shaved parmesan*

PASTA PRIMAVERA *penne pasta tossed with seasonal vegetables and a garlic cream sauce*

ROASTED BROCCOLI WITH SUNDRIED TOMATOES, RED ONION, & TOASTED ALMONDS

CHICKEN PARMESAN *breaded chicken topped with tomato sauce and melted mozzarella*

SAUSAGE & BEEF LASAGNA *layers of pasta, seasoned meat, three cheese blend, and tomato sauce baked until golden*

THE OUTLAW - \$32PP

PARKERHOUSE ROLLS *served with herb whipped butter*

GARDEN GREENS *mixed greens, cherry tomatoes, cucumbers, croutons, goat cheese, champagne vinaigrette*

CHEESY SCALLOPED POTATOES

GREEN ONION & TRIPLE CHEESE BAKED MACARONI & CHEESE

SPICED GRILLED CORN ON THE COB

THYME & HONEY GLAZED BABY CARROTS

ORANGE HERB MARINATED & SMOKED WHOLE CHICKEN *topped with a citrus pan jus*

HICKORY SMOKED STRIP STEAK *topped with a huckleberry chutney*

TACO CENTRAL - \$32PP

MEXICAN CAESAR *romaine, shaved parmesan, toasted pepitas, and caesar dressing*

SPANISH RICE

REFRIED BLACK BEANS *topped with cotija cheese*

STREET CORN SALAD *corn, black beans, tomatoes, cotija, avocado, cilantro lime vinaigrette*

FAJITA CHICKEN *marinated in herbs and spices and sautéed with onions, peppers, tomatoes, and garlic*

CHILI COLORADO BEEF *slow cooked beef in chili colorado sauce*

CARNITAS *marinated crispy pork topped with diced onions and fresh cilantro*

CHIPS, GUACAMOLE, SALSA, CREMA, CORN, & FLOUR TORTILLAS

FOOD STATIONS/BUFFET

INCLUDES BREAD & BUTTER AND CHOICE OF 1 SALAD, 2 STARCHES, 2 VEGETABLES, & 2 PROTEINS

SALADS

CAESAR SALAD *romaine lettuce, shaved parmesan, croutons, and a roasted tomato caesar dressing*

CHERRY ARUGULA SALAD *arugula, shaved red onion, dried cherries, parmesan cheese, candied pecans, and an orange balsamic vinaigrette*

BACON BLEU *butterleaf, red onion, heirloom cherry tomatoes, bacon, bleu cheese crumbles, and an herbed red wine vinaigrette*

STARCHES

CARAMELIZED SHALLOT MASHED POTATOES

ROSEMARY ROASTED FINGERLING POTATOES

ROASTED LEEK & TOMATO WILD RICE PILAF

BAKED MACARONI & CHEESE

VEGETABLES

LEMON GARLIC & HERB HARICOT VERTS

CHARRED BROCCOLINI

ROASTED SEASONAL VEGETABLE MEDLEY

CARAMELIZED RED ONION BRUSSELS SPROUTS

PROTEINS

TIER ONE - \$34PP

BLACKENED SALMON *topped with a lemon cucumber relish*

BRANDY APPLE PORK TENDERLOIN *topped with a cherry pepper chutney*

HERB ROASTED CHICKEN *topped with a pimenton gravy*

TIER TWO - \$40PP

BLACK PEPPER SAGE AIRLINE CHICKEN *topped with a red wine demi-glace*

CITRUS CRUSTED HALIBUT *topped with a lemon caper beurre blanc*

BBQ SMOKED TRI TIP *topped with smokehouse BBQ*

TIER THREE - \$46PP

LEMON GARLIC STEELHEAD TROUT *topped with a honey dijon cream sauce*

RED WINE BRAISED SHORT RIBS *topped with a shallot herb jus*

SMOKED FILET MIGNON *topped with a cabernet tomato demi-glace*

ACTION STATION - \$75 SET UP FEE PER STATION

CARVING STATION *choose any of the above proteins*

SALAD STATION *choose any of the above salads*

DESSERTS

JUMBO CHOCOLATE CHIP COOKIES *house made gooey cookies* \$3PP

TIRAMISU *espresso soaked lady fingers with a sweetened mascarpone filling, and topped with cocoa powder* \$4PP

STRAWBERRY CHEESECAKE MOUSSE CUPS *sweetened whipped cheesecake mousse, strawberry sauce, . . and toasted graham cracker crumbs* \$4PP

LUSCIOUS LEMON BARS *lemon curd filling with a sugar cookie crust and topped with whipped cream* \$4PP

OREO BROWNIES *fudgy brownies topped with a vanilla buttercream, cookie crumbles, and hot fudge* \$4PP

CHERRY CHOCOLATE TRIFLE *chocolate cake, cherry glaze, fresh cherries, and an almond chocolate drizzle* . . . \$6PP

Food & Beverage Prices Subject to Change

All Prices Subject to 4% WY Sales Tax, 3% Resort Fee, & 20% Service Charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions