



Lakehouse

RESORT

2026-2027

WEDDING BROCHURE

1025 La Bonita Dr. San Marcos, CA | www.thelakehouseressort.com

Welcome to

Lakehouse

RESORT

Your Dream Wedding Destination

Whether your wedding vision is timeless or trend-forward, festive or formal, intimate or grand, Lakehouse Resort provides a breathtaking backdrop designed to reflect your love story. Nestled in the heart of North San Diego County, just minutes from Carlsbad and the coast, Lakehouse spans over 200 acres of natural beauty, where sweeping lake views, rolling golf course landscapes, and golden California light set the stage for unforgettable moments.

From lakeside ceremonies to elegant indoor celebrations and open-air receptions under the stars, our thoughtfully designed venues blend relaxed luxury with effortless romance. With a true destination feel, Lakehouse offers couples and their guests a seamless wedding weekend experience filled with stunning scenery, refined hospitality, and memories that last a lifetime.



GOLF. DINE. STAY. SAIL. REFUEL.



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Our culinary philosophy...



Committed to Freshness & Sustainability

At Lakehouse Resort, we take pride in sourcing the finest ingredients from local farmers, fishermen, and artisans to provide our guests with exceptional dining experiences. Our chefs partner with nearby farms and fisheries to ensure the freshest produce, meats, and seafood are at the heart of every dish. By supporting local businesses, we not only guarantee peak flavor and nutritional value, but we also contribute to the local economy and reduce our environmental footprint.

Our Trusted Partners

- Brandt Beef – Renowned for high-quality, responsibly raised beef.
- Santa Monica Seafood – Delivering the freshest, sustainably sourced seafood.
- Specialty Produce – Offering a wide variety of locally grown, seasonal produce.
- O'Brien's Bakery – Family-owned bakery, providing fresh, artisan bread baked with care.

Sustainability & Community Support

Our culinary philosophy is built on sustainability and community support. We are proud to foster long-standing relationships with these local partners, ensuring that every ingredient is not only fresh but also responsibly sourced.

Celebrating Local Flavors

At the heart of our dining experience is the celebration of local flavors. Our chefs believe that the quality of ingredients is the foundation for creating truly memorable meals, and we are dedicated to showcasing the best that our region has to offer.

A photograph of an outdoor wedding ceremony and reception area. In the foreground, a large, lush floral arrangement featuring pink, yellow, and white roses and smaller flowers sits on a stone-paved patio. Behind it, several white wooden chairs with curved backs are arranged in rows. To the left, another floral arrangement is visible. In the background, a dark wooden fence or railing separates the patio from a green lawn and trees. The text "CEREMONIES & RECEPTIONS" is overlaid in white, bold, sans-serif capital letters in the center of the image.

CEREMONIES & RECEPTIONS

Ceremony Sites



The Island

up to 100 guests

Nestled on a private island in the heart of Lake San Marcos, The Island offers a truly breathtaking setting for your wedding day. Surrounded by tranquil waters, sweeping mountain views, and lush natural beauty, this secluded oasis creates a stunning backdrop for a celebration that feels both intimate and unforgettable.

Pairs with any reception venue.

Water's Edge

up to 50 guests

Water's Edge is a picturesque lakeside venue defined by serene water views, a graceful shade tree, and a peaceful open-air ambiance. With its natural charm and romantic atmosphere, this waterfront setting is ideal for exchanging vows, elegant receptions, or sunset celebrations filled with effortless beauty.

Pairs with the Boathouse.



Ceremony Sites



Garden Court

up to 250 guests

Tucked away within beautifully landscaped grounds, the Garden Court feels like a hidden garden retreat. Framed by manicured greenery and seasonal blooms, this enchanting outdoor space offers a romantic setting for ceremonies, cocktail hours, and refined celebrations beneath the sky.

Pairs with the Fairway, Terrace, and Veranda.

Lakeside Arbor

up to 250 guests

Set along the lake's tranquil shoreline, the Lakeside Arbor provides a breathtaking stage for exchanging vows. Framed by open skies and natural beauty, this sun-kissed ceremony space feels timeless and romantic, allowing your love story to unfold in a setting as meaningful as the moment itself.

Pairs with the Lakeside Lawn.



Reception Venues



Boathouse

up to 50 guests

Gather your family and friends in this inviting lakeside space, where an outdoor fireplace and sunset views create a warm, memorable atmosphere. With a private patio, floor-to-ceiling windows, and elegant banquet seating, the Boathouse is ideal for a refined and intimate reception.

Pairs with Water's Edge or The Island.

Lakeside Lawn

up to 300 guests

Overlooking the lake and its stunning water feature, the Lakeside Lawn offers a spacious open-air setting filled with natural beauty. With sweeping views and a relaxed yet elegant atmosphere, this picturesque lawn is perfect for lively receptions beneath the sky.

Pairs with the Lakeside Arbor or The Island.



Reception Venues



Fairway, Terrace, & Veranda

up to 250 guests

Featuring scenic golf course views, a charming stone terrace, and flexible layouts, this collection of spaces is perfect for celebrations of any size. Host an intimate gathering in a single room or open all three for a seamless, elevated reception experience.

Pairs with the Garden Court or The Island.

Lakeside Pavilion

up to 150 guests

Celebrate with sweeping lake views in this stunning reception space designed for unforgettable moments. From its signature fireplace to soaring ceilings and an open, airy layout, the Pavilion invites your guests to dine, dance, and celebrate late into the night.

Pairs with the Lakeside Arbor or The Island.





WEDDING PACKAGES

Wedding Ceremony

Ceremony Site Fees

Saturday

starting at \$2,500

Friday & Sunday

starting at \$2,000

Monday - Thursday

starting at \$1,500

The Island

M-Th | \$2,500

Fri & Sun | \$3,000

Sat | \$3,500

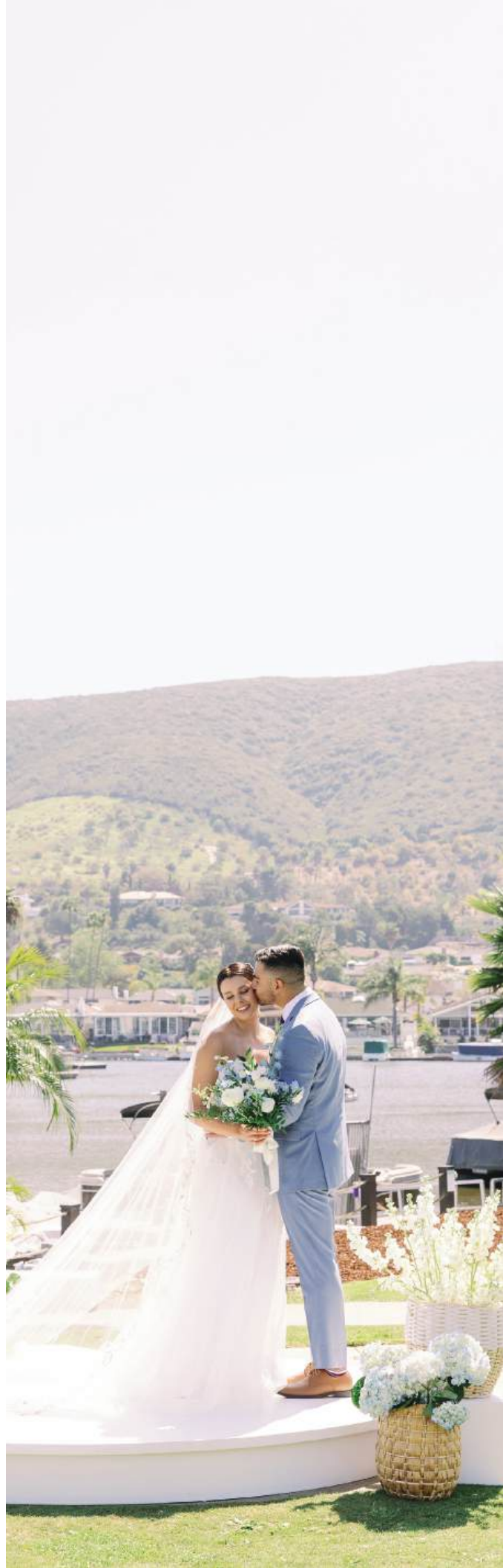
Ceremony Package Includes:

- One hour ceremony time
- White folding garden chairs
- Ceremony tables with white or ivory linen
- Fruit-infused water station
- Built-In Arbor (Garden Court & Lakeside Arbor) or Hexagon Wedding Arch (Water's Edge & The Island)
- One-hour ceremony rehearsal practice (based on availability)

Intimate Wedding & Ceremony-Only Packages Available
Please Inquire for Pricing

Ceremony Site fees are subject to change based on the location and time of year. Site fees will apply regardless if the event must be moved inside due to inclement weather.

A taxable service charge of 24% and a state tax of 7.75% will apply to all site fees.





Wedding Reception

Reception Package Includes:

- Five hours of event time
- On-site venue/event manager
- Minimum two hours of vendor access and set-up time
- One hour of vendor clean-up
- Up to five high cocktail tables
- Sweetheart table or head table
- 60" or 72" round banquet tables
- Auxiliary tables (gift table, DJ, cake, etc.)
- Banquet chairs for reception (upgrades available)
- Choice of white, ivory, or black floor-length polyester linens
- Choice of white, ivory, or black polyester napkins
- Standard clear votive candles for cocktail hour and reception
- White china, flatware, and stemware
- Complimentary cake cutting
- 16' x 16' wood dance floor (indoor receptions only)
- Three complimentary umbrellas or heaters
- Complimentary menu tasting for two
- Complimentary on-site guest parking
- Dedicated banquet staff

Wedding Packages

Lakehouse Signature

\$100 per person

- One Display Appetizer
- Cocktail Hour Hosted Beer & Wine
- Buffet Menu (Taste of Italy or South of the Border)
- Tableside Water Service
- Artisan Bread & Herbed Butter
- Sparkling Wine and Cider Toast for Reception or Ceremony
- Coffee Station (regular, decaf, & hot tea)
- Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

Waterside Elegance

\$165 per person

- Three Tray-Passed Appetizers (Upgraded Selections)
- Cocktail Hour Hosted Premium Bar
- Two-Course Plated Dinner, Buffet Menu, or Family Style
- Tableside Water Service
- Artisan Bread & Herbed Butter
- Sparkling Wine and Cider Toast for Reception or Ceremony
- Tableside Dinner Wine Service (Bottles Charged on Consumption)
- Coffee Station (regular, decaf, & hot tea)
- Gold or Silver Acrylic Charger Plates
- Custom Wedding Cake or Dessert Bar
- Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

The Golden Hour

\$125 per person

- Two Tray-Passed Appetizers & One Display Appetizer (Upgraded Selections)
- Cocktail Hour Hosted Standard Bar
- Two-Course Plated Dinner or Buffet Menu (Taste of Italy, South of the Border, Boathouse Bistro)
- Tableside Water Service
- Artisan Bread & Herbed Butter
- Sparkling Wine and Cider Toast for Reception or Ceremony
- Coffee Station (regular, decaf, & hot tea)
- Gold or Silver Acrylic Charger Plates
- Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

Lakehouse Luxe

\$200 per person

- Three Tray-Passed Appetizers (Upgraded Selections)
- Cocktail Hour Hosted Top Shelf Bar
- Two-Course Plated Dinner, Buffet Menu, or Family Style
- Tableside Water Service
- Artisan Bread & Herbed Butter
- Sparkling Wine and Cider Toast for Reception or Ceremony
- Tableside Dinner Wine Service (Bottles Charged on Consumption)
- Coffee Station (regular, decaf, & hot tea)
- DJ (6 Hour Package)
- Custom Wedding Cake or Dessert Bar
- Customized Floral Centerpieces for Each Table and a Sweetheart Arrangement (Based on Tables of 8-10 Guests)
- Gold or Silver Acrylic Charger Plates
- Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

Minimum guest count of 75. For guest counts under 75, pricing per person is subject to change.



Lakehouse Signature

\$100 per person

One Display Appetizer, Cocktail Hour Hosted Beer & Wine, Buffet Menu (Taste of Italy or South of the Border), Tableside Water Service, Artisan Bread & Herbed Butter, Sparkling Wine and Cider Toast for Reception or Ceremony, Coffee Station, Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

DISPLAY APPETIZERS

CHOOSE ONE

Seasonal Fruit Display (GF, DF, V)
Seasonal Melons, Pineapple, Assorted Berries

Kale and Artichoke Dip
Rustic Bread, Toasted Pita Bread

Baked Brie
Cranberry Pomegranate Compote, Whole Grain Mustard, Assorted Crackers, Grilled Breads

UPGRADED DISPLAY APPETIZERS

CONTACT YOUR EVENT MANAGER FOR MORE DETAILS

Mediterranean Platter

Artisanal Cheese Board

Rustic Charcuterie Board

Fiesta Display

BUFFET

CHOICE OF BUFFET (TASTE OF ITALY OR SOUTH OF THE BORDER)

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

The Golden Hour

\$125 per person

Two Tray-Passed Appetizers (Upgraded Selections), One Display Appetizer, Cocktail Hour Hosted Standard Bar, Two-Course Plated Dinner or Buffet Menu (Taste of Italy, South of the Border, Boathouse Bistro), Tableside Water Service, Artisan Bread & Herbed Butter, Sparkling Wine and Cider Toast for Reception or Ceremony, Coffee Station, Gold or Silver Charger Plates, Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

DISPLAY APPETIZERS

CHOOSE ONE

Seasonal Fruit Display (GF, DF, V)

Seasonal Melons, Pineapple, Assorted Berries

Kale and Artichoke Dip

Rustic Bread, Toasted Pita Bread

Baked Brie

Cranberry Pomegranate Compote, Whole Grain Mustard, Assorted Crackers, Grilled Breads

Mediterranean Mezze Platter (V)

Feta Cheese, Roasted Garlic Hummus, Confit Garlic, Olive Salad, Local Assorted Raw Vegetables, Pita Bread

Fiesta Display

Cheese Quesadilla, Mexican Crema, Molcajete Salsa, House-Made Tortilla Chips
Add Guacamole \$3
Add Adobo Chicken \$7
Add Carne Asada \$9

TRAY-PASSED APPETIZERS

CHOOSE TWO

Heirloom Tomato Bruschetta (DF) (V)

Add Feta \$1 Each

Smoked Salmon Canapés

Herbed Cream Cheese, Squaw Bread, Red Onion, Dill

Buttermilk Chicken Bites

Chipotle Maple Glaze

Vegetable Egg Rolls (V) (DF)

Sambal Honey

Rustic Homestyle Meatballs

Arrabbiata Sauce, Shaved Parmesan

Deviled Egg (GF)

Paprika
Add 1 Gram Osetra Caviar \$10 Each

Snap Crackle Shrimp (DF)

Sweet and Spicy Sauce

Pulled Pork Tostada (GF)

Avocado Crema, Pickled Onion, Cilantro

Arancini (V)

Butternut Squash OR Asiago

Pot Stickers (DF)

Chicken OR Pork, Ponzu Sauce, Chives

Empanada

Black Bean and Corn (V) OR
Pork and Green Chile

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

The Golden Hour
Two-Course Plated

BUFFET OR PLATED
CHOICE OF BUFFET (TASTE OF ITALY, SOUTH OF THE BORDER, OR BOATHOUSE BISTRO)
OR
TWO-COURSE PLATED DINNER

STARTERS
CHOOSE ONE

Tomato Basil Bisque
Brioche Crouton

Lakehouse Garden Salad (GF, DF, V)
Cherry Tomatoes, Roasted Beets, Carrots, Quinoa, Red Wine Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Garlic and Herb Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉES
CHOOSE TWO

Herb-Crusted French-Cut Chicken Breast (GF, DF)
Whipped Potatoes, Seasonal Vegetables, Garlic Chicken Jus

Braised Short Rib (GF)
Whipped Potatoes, Onion Jam, Heirloom Carrots, Bordelaise Sauce

Pan-Seared Atlantic Salmon
Citrus Farroto, Chef's Seasonal Vegetables, Capers Beurre Blanc

VEGETARIAN ENTRÉE
(OPTIONAL)

Stuffed Portabella (GF, DF, V)
Zucchini, Onion, Spinach, Cherry Tomato, Asparagus, Ancient Grain Pilaf, with Balsamic Reduction

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

Waterside Elegance

\$165 per person

Three Tray-Passed Appetizers (Upgraded Selections), Cocktail Hour Hosted Premium Bar, Two-Course Plated Dinner, Buffet Menu, or Family Style, Tableside Water Service, Artisan Bread & Herbed Butter, Sparkling Wine and Cider Toast for Reception or Ceremony. Tableside Dinner Wine Service (Bottles Charged on Consumption), Coffee Station (regular, decaf, & hot tea), Gold or Silver Acrylic Charger Plates, Custom Wedding Cake or Dessert Bar, Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

TRAY-PASSED APPETIZERS

CHOOSE THREE

Heirloom Tomato Bruschetta (DF) (V)

Add Feta \$1 Each

Smoked Salmon Canapés

Herbed Cream Cheese, Squaw Bread, Red Onion, Dill

Buttermilk Chicken Bites

Chipotle Maple Glaze

Vegetable Egg Rolls (V) (DF)

Sambal Honey

Rustic Homestyle Meatballs

Arrabiata Sauce, Shaved Parmesan

Cucumber Hummus Bites (GF) (DF) (V)

Heirloom Cherry Tomato

Add Feta +\$1 Each

Deviled Egg (GF)

Paprika

Add 1 Gram Osetra Caviar \$10 Each

Snap Crackle Shrimp (DF)

Sweet and Spicy Sauce

Pulled Pork Tostada (GF)

Avocado Crema, Pickled Onion, Cilantro

Arancini (V)

Butternut Squash OR Asiago

Pot Stickers (DF)

Chicken OR Pork, Ponzu Sauce, Chives

Empanada

Black Bean and Corn (V) OR

Pork and Green Chile

Waldorf Chicken Salad Canapé (DF)

Grapes, Candied Walnut, Tarragon, Squaw Bread

Ahi Poke Wonton (DF)

Soy, Sesame, Sambal Aioli, Sesame Seed, Chive

Ceviche Shooter (GF) (DF)

Tomato, Onion, Citrus, Cilantro, Cucumber, Jalapeño

Cucumber Shrimp Cocktail (GF) (DF)

Chile Horseradish Sauce

Prosciutto Wrapped Melon (GF) (DF)

Wild Arugula, Honey Dijon Vinaigrette

Mini Beef Wellington

Béarnaise Sauce

Roast Beef Crostini

Roast Beef, Bleu Cheese Crumbles, Caramelized Onion, Arugula

Australian Lamb Lollipops (GF) (DF)

Rosemary Whole Grain Honey Mustard

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Waterside Elegance

Two-Course Plated

BUFFET, PLATED, OR FAMILY STYLE
CHOICE OF ANY BUFFET
OR
TWO-COURSE PLATED DINNER

STARTERS

CHOOSE ONE

Tomato Basil Bisque
Brioche Crouton

Lakehouse Garden Salad (GF, DF, V)
Cherry Tomatoes, Roasted Beets, Carrots,
Quinoa, Red Wine Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Garlic and Herb Croutons,
Shaved Parmesan, Caesar Dressing

Spinach Berry Salad (GF, V)
Baby Spinach, Mixed Berries, Goat Cheese,
Candied Pecans, Honey Raspberry Vinaigrette

Mediterranean Salad (V)
Romaine Lettuce, Mint, Basil, Cherry Tomato,
Kalamata Olive, Feta Cheese, Pita Chip
Croutons, Sumac Vinaigrette

Lakehouse Chop Salad (GF)
Romaine Lettuce, Cherry Tomatoes, Red
Onion, Bacon, Bleu Cheese Crumbles,
Avocado Ranch Dressing

Mango Quinoa Salad (GF, V)
Spring Mix, Fresh Mango, Tri-Color Quinoa,
Pickled Red Onion, Toasted Macadamia,
Passion Fruit Vinaigrette

ENTRÉES

CHOOSE TWO

Herb-Crusted French-Cut Chicken Breast (GF, DF)
Whipped Potatoes, Seasonal Vegetables, Garlic Chicken Jus

Braised Short Rib (GF)
Whipped Potatoes, Onion Jam, Heirloom Carrots, Bordelaise Sauce

Pan-Seared Atlantic Salmon
Citrus Farroto, Chef's Seasonal Vegetables, Caper Beurre Blanc

Seared Mahi Mahi Vera Cruz (GF, DF)
Olive, Tomato, Capers, Bell Peppers, Steamed White Rice

Grilled 10 oz Brandt Beef New York Sirloin (GF)
Garlic Mashed Potatoes, Grilled Carrots, Herb Butter

Grilled Brandt Beef 8 oz Filet (GF)
Whipped Potatoes, Seasonal Vegetables, Truffle Butter,
Red Wine Demi-Glace

Pan-Seared Local Halibut (GF)
Wild Mushroom and Asparagus Risotto, Cauliflower Purée,
Sauce Vierge

Lemon Caper Chicken (GF)
Roasted Heirloom Carrots, Roasted Fingerling Potatoes,
White Wine Butter Sauce

VEGETARIAN ENTRÉE

(OPTIONAL)

Stuffed Portabella (GF, DF, V)
Zucchini, Onion, Spinach, Cherry Tomato, Asparagus, Ancient Grain Pilaf, with Balsamic Reduction

Spaghetti Squash (GF, DF, V)
Marinara Sauce, Assorted Vegetables

Roasted Butternut Squash & Sage Gnocchi (V)
Butternut Squash, English Peas, Pearl Onion, Wild Mushrooms, Garlic Sage Cream Sauce

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

Lakehouse Luxe

\$200 per person

Three Tray-Passed Appetizers (Upgraded Selections), Cocktail Hour Hosted Top Shelf Bar, Two-Course Plated Dinner, Buffet Menu, or Family Style, Tableside Water Service, Artisan Bread & Herbed Butter, Sparkling Wine and Cider Toast for Reception or Ceremony, Tableside Dinner Wine Service, Coffee Station (regular, decaf, & hot tea), DJ (6 Hour Package), Custom Wedding Cake or Dessert Bar, Customized Floral Centerpieces for Each Table and a Sweetheart Arrangement (Based on Tables of 8-10 Guests), Gold or Silver Acrylic Charger Plates, Complimentary One-Night Stay in a Signature Room for the Couple on Wedding Night with an Amenity

TRAY-PASSED APPETIZERS

CHOOSE THREE

Heirloom Tomato Bruschetta (DF) (V)

Add Feta \$1 Each

Smoked Salmon Canapés

Herbed Cream Cheese, Squaw Bread, Red Onion, Dill

Buttermilk Chicken Bites

Chipotle Maple Glaze

Vegetable Egg Rolls (V) (DF)

Sambal Honey

Rustic Homestyle Meatballs

Arrabiata Sauce, Shaved Parmesan

Cucumber Hummus Bites (GF) (DF) (V)

Heirloom Cherry Tomato
Add Feta +\$1 Each

Deviled Egg (GF)

Paprika
Add 1 Gram Osetra Caviar \$10 Each

Snap Crackle Shrimp (DF)

Sweet and Spicy Sauce

Pulled Pork Tostada (GF)

Avocado Crema, Pickled Onion, Cilantro

Arancini (V)

Butternut Squash OR Asiago

Pot Stickers (DF)

Chicken OR Pork, Ponzu Sauce, Chives

Empanada

Black Bean and Corn (V) OR
Pork and Green Chile

Waldorf Chicken Salad Canapé (DF)

Grapes, Candied Walnut, Tarragon, Squaw Bread

Ahi Poke Wonton (DF)

Soy, Sesame, Sambal Aioli, Sesame Seed, Chive

Ceviche Shooter (GF) (DF)

Tomato, Onion, Citrus, Cilantro, Cucumber, Jalapeño

Cucumber Shrimp Cocktail (GF) (DF)

Chile Horseradish Sauce

Prosciutto Wrapped Melon (GF) (DF)

Wild Arugula, Honey Dijon Vinaigrette

Mini Beef Wellington

Béarnaise Sauce

Roast Beef Crostini

Roast Beef, Bleu Cheese Crumbles, Caramelized Onion, Arugula

Australian Lamb Lollipops (GF) (DF)

Rosemary Whole Grain Honey Mustard

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

Lakehouse Luxe

Two-Course Plated

BUFFET, PLATED, OR FAMILY STYLE

CHOICE OF ANY BUFFET

OR

TWO-COURSE PLATED DINNER

STARTERS

CHOOSE ONE

Tomato Basil Bisque

Brioche Crouton

Lakehouse Garden Salad (GF, DF, V)

Cherry Tomatoes, Roasted Beets, Carrots,
Quinoa, Red Wine Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Garlic and Herb Croutons,
Shaved Parmesan, Caesar Dressing

Spinach Berry Salad (GF, V)

Baby Spinach, Mixed Berries, Goat Cheese,
Candied Pecans, Honey Raspberry Vinaigrette

Mediterranean Salad (V)

Romaine Lettuce, Mint, Basil, Cherry Tomato,
Kalamata Olive, Feta Cheese, Pita Chip
Croutons, Sumac Vinaigrette

Lakehouse Chop Salad (GF)

Romaine Lettuce, Cherry Tomatoes, Red
Onion, Bacon, Bleu Cheese Crumbles,
Avocado Ranch Dressing

Mango Quinoa Salad (GF, V)

Spring Mix, Fresh Mango, Tri-Color Quinoa,
Pickled Red Onion, Toasted Macadamia,
Passion Fruit Vinaigrette

ENTRÉES

CHOOSE TWO

Herb-Crusted French-Cut Chicken Breast (GF, DF)

Whipped Potatoes, Seasonal Vegetables,
Garlic Chicken Jus

Braised Short Rib (GF)

Whipped Potatoes, Onion Jam, Heirloom Carrots,
Bordelaise Sauce

Pan-Seared Atlantic Salmon

Citrus Farroto, Chef's Seasonal Vegetables,
Caper Beurre Blanc

Seared Mahi Mahi Vera Cruz (GF, DF)

Olive, Tomato, Capers, Bell Peppers, Steamed White Rice

Grilled 10 oz Brandt Beef New York Sirloin (GF)

Garlic Mashed Potatoes, Grilled Carrots, Herb Butter

Grilled Brandt Beef 8 oz Filet (GF)

Whipped Potatoes, Seasonal Vegetables, Truffle Butter,
Red Wine Demi-Glace

Pan-Seared Local Halibut (GF)

Wild Mushroom and Asparagus Risotto, Cauliflower Purée,
Sauce Vierge

Lemon Caper Chicken (GF)

Roasted Heirloom Carrots, Roasted Fingerling Potatoes,
White Wine Butter Sauce

VEGETARIAN ENTRÉE

(OPTIONAL)

Stuffed Portabella (GF, DF, V)

Zucchini, Onion, Spinach, Cherry Tomato, Asparagus, Ancient Grain Pilaf, with Balsamic Reduction

Spaghetti Squash (GF, DF, V)

Marinara Sauce, Assorted Vegetables

Roasted Butternut Squash & Sage Gnocchi (V)

Butternut Squash, English Peas, Pearl Onion, Wild Mushrooms, Garlic Sage Cream Sauce

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

Buffet Menus

Taste of Italy

Included with all packages

Served with House-Made Rosemary
Focaccia Bread & Olive Oil

Proteins & Entrees (Choose Two)

- Baked Rigatoni Bolognese
- Chicken Piccata (GF)
Citrus Caper Beurre Blanc
- Spicy Tomato & Fennel Braised Short Rib (GF)(DF)
Roasted Garlic, Red Wine, Oregano
- Italian Sausage and Meatballs (DF)
Slow-cooked in our House-made Marinara Sauce

Sides

- Chef's Seasonal Vegetable Misto
Petite Herb, Garlic, Olive Oil
- Caprese Salad (GF)(V)
Beefsteak Tomato, Fresh Mozzarella, Basil, Shaved Red Onion,
Aged Balsamic, Olive Oil
- Linguini Aglio Olio (V)
Toasted Garlic with Parsley, Chili Flake, Olive Oil, and Grated
Parmesan Cheese

Islander

*Included with Waterside Elegance &
Lakehouse Luxe*

Served with Hawaiian Sweet Rolls and Butter

Proteins (Choose Two)

- Grilled Teriyaki Chicken Breast (DF)
Orange, Ginger, Soy
- Kalua Pulled Pork (GF)(DF)
Banana Leaf, Garlic, Brown Sugar
- Korean BBQ Short Rib (DF)
Sesame, Ponzu, Ginger, Scallion
- Citrus & Pepper Crusted Salmon (GF)(DF)
Lemon Pepper Crusted and Grilled

Sides

- Macadamia Mango Salad (GF)(DF)(V)
Passion Fruit Vinaigrette, Mixed Greens, Fresh Mango,
Toasted Macadamia
- Asian Long Bean Stir Fry (DF)(V)
Soy Sauce
- Lime Sticky Rice (GF)(DF)(V)
Coconut and Lime Sushi-style Rice
- Island Macaroni Salad (DF)(V)
Pineapple, Mango, Pasta, Brown Sugar Aioli

All buffet options can be served as a family-style dinner on
Waterside Elegance and Lakehouse Luxe Packages.

South of the Border

Included with all packages

Proteins (Choose Two)

- Chicken or Beef Fajitas (GF)(DF)
House Made Dry Rub, Roasted Garlic Oil
- Classic Pork Carnitas (GF)(DF)
Slow Roasted Pork with Mexican Dried Peppers, Citrus, Onion
- Carne Asada (GF)(DF)
Citrus and Chile Marinated Beef
- Pollo Asado (GF)(DF)
Citrus and Chile Marinated Chicken
Add Additional Protein | \$7 per person

Sides

- Chipotle Caesar Salad
Shaved Parmesan, Classic Caesar Dressing, Crispy Corn Tortilla
Chips
- Flour & Corn Tortillas
Locally Sourced Handmade Tortillas
- Spanish Rice
Tomato, Cumin, Onion, Garlic, Coriander
- Toppings
Diced Beefsteak Tomato, Diced Onion, Shaved Romaine Lettuce
- Whole Black Beans
- Mexican Crema
with Citrus & Garlic
- Molcajete & Tomatillo Salsa
House Made Red & Green Salsas, Toasted Spices, Roasted
Onion & Jalapeno
- Cheddar & Jack Cheese
- Cotija Cheese

Boathouse Bistro

*Included with The Golden Hour, Waterside
Elegance, & Lakehouse Luxe*

Served with Artisanal Rolls with Butter

Proteins (Choose Two)

- Lemon Caper Chicken (GF)
White Wine Butter
- Braised Brandt Beef Short Ribs (GF)(DF)
Bordelaise Sauce
- Grilled Flat Iron Steak (GF)(DF)
Chimichurri
- Atlantic Grilled Salmon (GF)
Dijon Cream Sauce

Sides

- Mediterranean Salad (GFO)(V)
Romaine, Feta Cheese, Olives, Basil, Mint, Red Onion, Pita
Croutons, Sumac Vinaigrette
- Roasted Heirloom Carrots (GF)(DF)(V)
Local Baby Carrots, Petite Herbs, Olive Oil
- Salt-Roasted Marble Potatoes (GF)(DF)(V)
Garlic Oil, Thyme
- Wild Mushroom Risotto (GF)
Arborio Rice, Wild Mushroom, Parmesan Cheese



Children's Menu

Plated

\$30 per child

One entrée, one side, fruit cup and one beverage.
All children will receive the same meal selection.
Children under 10 years old.

ENTRÉES

CHOOSE ONE

Chicken Tenders

Grilled Cheese

Hamburger

SIDES

CHOOSE ONE

French Fries

Mac & Cheese

DRINKS

CHOOSE ONE

Milk

Apple Juice

Orange Juice

Children's Hosted Soft Bar Package

\$20 per child for three hours

\$5 per child for each additional hour

Includes:

- Unlimited soft drinks
- Shirley Temples
- Other non-alcoholic beverages

RECEPTION ENHANCEMENTS



Reception Enhancements

Additional Event Time & Meal Options

- Additional Event Hours | \$500 per hour
- Additional Appetizers | Priced based on selection
- Additional Starter Option | \$10 per person
- Additional Entrée Option | \$16 per person

Beverage Enhancements

- Tableside House Wine Service | \$5 per person for service (Bottles Charged on Consumption)
- Corkage Fee | \$25 per bottle
- Sparkling Wine & Cider Toast | Bottles Charged on Consumption

Desserts

- Custom Wedding Cake or Dessert Bar | \$8.75 per person

DJ Packages

4 Hours

Reception Only

- Main reception system
- Dance lighting
- Wireless microphone for toasts
- DJ/Emcee

Saturday: \$1,395

Friday/Sunday: \$1,295

Monday–Thursday: \$1,195

5 Hours

Cocktail Hour & Reception

- 1 hour of cocktail music
- Additional speaker
- Full reception package

Saturday: \$1,995

Friday/Sunday: \$1,895

Monday–Thursday: \$1,795

6 Hours

Ceremony, Cocktail Hour & Reception

- Ceremony coverage with professional PA system
- Microphone for officiant and vows
- Cocktail hour
- Full reception package

Saturday: \$2,295

Friday/Sunday: \$2,195

Monday–Thursday: \$2,095

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.



Display Appetizers

Pricing is Per Person.

Seasonal Fruit Display \$8 (GF, DF, V)

Seasonal Melons, Pineapple, Assorted Berries

Mediterranean Platter \$15 (V)

Feta Cheese, Roasted Garlic Hummus, Confit Garlic,
Olive Salad, Local Assorted Raw Vegetables, Pita

Kale and Artichoke Dip \$10

Rustic Bread, Toasted Pita Bread

Artisanal Cheese Board \$25

Chef's Selected Cheeses, Honeycomb, Candied Nuts,
Grapes, Berries, Dried Fruits, Crackers & Bread

Rustic Charcuterie Board \$25 (DF)

Chef's Selected Meats, Olives, Cornichons,
Whole Grain Mustard, Pickled Onions, Giardiniera
Vegetables, Crackers & Bread

Fiesta Display \$13

Cheese Quesadilla, Mexican Crema, Molcajete Salsa,
House-Made Tortilla Chips
Add Guacamole \$3
Add Adobo Chicken \$7 | Add Carne Asada \$9

Baked Brie \$11

Cranberry Pomegranate Compote, Whole Grain
Mustard, Assorted Crackers, Grilled Breads

Elevated Displays

Pricing is per person.

Looking to make a lasting impression on your guests? Our elevated displays are designed to transform any event into an unforgettable sensation.

The Grazing Table

\$45 per person

Meats & Cheeses

- Chef's Selection

Sides

- Cornichons
- Dried Figs
- Champagne Grapes
- Olives
- Marcona Almonds
- Fig Jam
- Quince Paste
- Gourmet Mustards
- Honeycomb
- Assorted Berries and Fruits
- Pickled Vegetables
- Rustic Breads
- Crackers

Artisanal Toasts

\$18 per person

Assorted Toasts

- Roasted Beet and Ricotta
Grilled Sourdough, Roasted and Pickled
Beets, Candied Crumbled Pistachio,
Fennel Pollen, Chervil
- Wild Mushroom & Goat Cheese
Grilled Sourdough, Mushroom Ragout,
Pickled Fennel, Chive
- Smoked Salmon and
Mascarpone
Grilled Sourdough, Capers, Dill,
Cucumber, Pickled Onion

Raw Bar

\$MP

Chef Curated Selection

- Oysters on the Half Shell
- Jumbo Shrimp Cocktail
- Chilled Snow Crab Claws
- Seasonal Ceviche

Sides

- Mignonette
- Cocktail Sauce
- Fresh Lemon
- Fresh Horseradish
- Hot Sauce
- Sea Salt
- Crackers

Custom options available, ask your
Event Manager for details.



Specialty Stations

Pricing is per person. One Chef per 25 people. \$225 Chef Attendant Fee.

Pasta Station

\$35 per person
One Chef per 25 people.
\$225 Chef Attendant Fee.

Pasta (Choose One)

- Wild Mushroom Risotto (GF)
Assorted Wild Mushrooms, Mascarpone Cheese,
Shaved Parmesan, Truffle Oil
- Short Rib Farfalle
Braised Beef Short Ribs, Roasted Onion, Chive, Ricotta
Cream Sauce
- Chicken Pesto
Roasted Chicken, Cherry Tomato, Baby Spinach,
Mushroom, Pesto Cream Sauce
- Seasonal Vegetable Primavera
Veggies, Garlic, Lemon, White Wine, Marinara, Linguini

Carving Stations

minimum of 25 people per carving station
One Chef per 25 people.
\$225 Chef Attendant Fee.

- Roasted All-Natural Turkey Breast (GF)
House-Made Turkey Gravy and Cranberry Sauce
\$25 PER PERSON
- Herb-Crusted Brandt Beef Prime Rib (GF)
Au Jus and Horseradish Cream
\$40 PER PERSON
- Colorado Herb & Garlic Roasted Leg of Lamb (GF)
Mint and Juniper Demi Glaze and Sumac Yogurt
\$45 PER PERSON
- Pepper-Crusted Brandt Beef Whole Tenderloin (GF)
Bordelaise Sauce and Béarnaise Sauce
\$58 PER PERSON

Pasta Buffet with Carving Station

\$110 per person | includes attendant
25 guest minimum

Includes Garden Salad & Dinner Rolls

Pasta (Choose Two)

Wild Mushroom Risotto (GF)
Short Rib Farfalle
Chicken Pesto
Seasonal Vegetable Primavera

Carving Station (Choose One)

Turkey Breast
Prime Rib (+\$15 per person)

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.



Decor Enhancements

Linens

Specialty Linens | Market price

Please inquire with your Event Manager for options and pricing

Included: Poly-blend floor-length linens and napkins in Black, White, or Ivory are included in wedding packages

Seating

Chiavari Chairs | \$12 each
Gold, Silver, White, Black, or Fruitwood

Wooden Crossback Chairs | \$15 each
White or Fruitwood

Bentwood Chairs | \$18 each
Black or White

Specialty Chairs | Market price

Please inquire with your Event Manager for options and pricing

Tabletop Enhancements

Upgraded Tableware | Market price

Please inquire with your Event Manager for options and pricing

Gold or Silver Acrylic Charger Plates | \$2.5 each

Upgraded Charger Plates | Market price

Please inquire with your Event Manager for options and pricing

Lighting

- Up-Lights Package (up to 8) | \$400
- Garden Court Market Lighting | \$800
up to 2000 sq. ft.
- Lakeside Deck Market Lighting | \$820
up to 2500 sq. ft.
- Lakeside Lawn Market Lighting | \$840
up to 3000 sq. ft.
- Water's Edge Market Lighting | \$480
up to 1250 sq. ft.

Draping

Ceiling Chiffon Draping | \$600 for four panels
Fairway, Terrace & Veranda Only

Ballroom Draping | Price varies

Please inquire with your Event Manager for options and pricing

Dance Floors

Indoor

- 20' x 20' Wood Dance Floor | upgrade fee \$400

Outdoor

- 15' x 15' Wood Dance Floor | \$970
- 18'x18' Wood Dance Floor | \$1230
- 21'x21' Wood Dance Floor | \$1700
- Specialty Dance Floors | Price Varies

Please inquire with your Event Manager for options and pricing

Outdoor Enhancements

- Umbrellas (Blue) | \$75 each
- White Fringe Umbrellas | \$100 each
- Garden Hedge Walls | \$185 each
- Patio Heaters | \$100 each
- Fire Pits | \$150 each
- Magazine Box Photobooth | \$350

Custom Acrylic Branding available at an additional charge, backdrop only.

Specialty Features

Lawn Games | \$100

Includes Giant Jenga, Large Connect Four, Ladder Ball, & Corn Hole

Florals

Guest Table Floral Centerpieces | \$85 each

Upgraded centerpiece options available

Additional Fees

Chair Moving Fee | \$500

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

Late Night Menu

Lakehouse Resort offers late night menu service for your guests to continue the fun. Pricing is Per Person. Late night menu items must be ordered for a minimum of 50% of the final guaranteed guest count for each menu selection.

Fiesta Display \$13

- House-made Tortilla Chips
- Cheese Quesadillas
- Mexican Crema
- Molcajete Salsa

Assorted Sliders \$12

- Beef
- Pulled Pork
- Chicken Salad

Crispy Chicken Tenders \$12

Ranch, buffalo sauce

Grilled Cheese Display \$25

- Three Cheese Blend
- Short Rib
- Caramelized Onion

Nacho Bar \$15

Jalapeños, sour cream, guacamole, house nacho cheese sauce, pico de gallo, pickled vegetables
Add Pollo Asado: \$7 | Add Carne Asada: \$10

Corn Dog Bites \$7

Ketchup, mustard, relish

Buffalo Hot Wings \$9

Blue cheese dressing, celery, carrots

French Fries \$7

Ketchup, ranch, thousand island

Loaded Potato Skins \$X

insert description here

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.



A purple outdoor bar with three shelves. The top shelf holds a vase of pink flowers, a candle, and a set of glasses. The middle shelf holds bottles of wine, more glasses, and a small vase of white flowers. The bottom shelf holds various bar supplies. To the left of the bar is a large floral arrangement in a white vase. In front of the bar are several white candles of different sizes. The background features a string of lights and green trees.

BAR & BEVERAGES

Bar & Beverage Packages

Wedding packages include one bartender for every 50 guests (up to two bartenders). Additional bar set-ups are available for \$350 each and include one bartender. Additional bartenders may be added for \$250 each. Recommended: One bartender per 50 guests for ideal service flow

Beer & Wine Open Bar

Three Hour Minimum, charged per person.

STANDARD

3 Hours | \$27 per person
4 Hours | \$38 per person
5 Hours | \$49 per person
\$11 per person/each added hour

PREMIUM

3 Hours | \$33 per person
4 Hours | \$47 per person
5 Hours | \$61 per person
\$14 per person/each added hour

TOP-SHELF

3 Hours | \$39 per person
4 Hours | \$56 per person
5 Hours | \$73 per person
\$17 per person/each added hour

Liquor, Beer, & Wine Open Bar

Three Hour Minimum, charged per person.

STANDARD

3 Hours | \$42 per person
4 Hours | \$53 per person
5 Hours | \$64 per person
\$11 per person/each added hour

PREMIUM

3 Hours | \$49 per person
4 Hours | \$63 per person
5 Hours | \$77 per person
\$14 per person/each added hour

TOP-SHELF

3 Hours | \$54 per person
4 Hours | \$70 per person
5 Hours | \$86 per person
\$16 per person/each added hour

Still & sparkling bottled water, soft beverages, mixers, & garnishes are included with liquor selections. Ask your Event Manager for details.

SPARKLING WINE ENHANCEMENT

Available as an addition to any bar package.
\$5 per person

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.



Consumption Bar Tab

Charged per drink to master bill, based on consumption. You have the option to set a limit and pay only for the beverages of your choice.

Electronic Payment Bar

Guests will have the option to purchase their own beverages at the bar.

Beer

- Coors Light \$9
- Corona \$10
- Firestone 805 \$10
- Stone Delicious IPA \$10
- White Claw \$12
Mango & Black Cherry

NA Beer available upon request.
Ask your Event Manager for details.

Non-Alcoholic Beverages

- Infused Water Station \$90 per dispenser (serves up to 40)
Choose One: Watermelon Mint, Strawberry Lime, or Blueberry Lemon
- Iced Tea \$90 per dispenser (serves up to 40)
- Lemonade \$90 per dispenser (serves up to 40)
- Coffee \$105 per dispenser (serves up to 20)
Regular or Decaf
- Hot Tea \$3 per tea bag
- Canned Soda \$4 each
- Sparkling Bottled Water \$4 each
- Still Bottled Water \$4 each
- Soft Bar Package Available
Includes Still & Sparkling Water, Sodas, & Juices.
Ask your Event Manager for Details

Standard Wine

\$11 per drink
House

- Chardonnay
- Cabernet Sauvignon

Premium Wine

\$14 per drink
Murphy Goode

- Sauvignon Blanc
- Cabernet Sauvignon

Top-Shelf Wine

\$18 per drink
DAOU Vineyards

- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon

Standard Liquor

\$11 per drink

- Vodka
- Tequila
- Rum
- Gin
- Whiskey

Premium Liquor

\$14 per drink

- Titos Vodka
- Espolon Blanco Tequila
- Captain Morgan White Rum
- Johnny Walker Red Scotch
- Tanqueray Gin
- Jack Daniels Whiskey

Top-Shelf Liquor

\$16 per drink

- Grey Goose Vodka
- Don Julio Tequila
- Bacardi Rum
- Johnny Walker Black Scotch
- Hendricks Gin
- Bulleit Bourbon Whiskey

Please note that specific brands may be substituted based on availability.



Specialty Cocktails

\$16 per drink

Spicy Margarita

Tequila, jalapeño, agave, fresh lime juice, Tajín rim, garnished with a lime wedge

Strawberry Mint Vodka Spritzer

Vodka, strawberry and mint, fresh lime, simple syrup, prosecco or soda water, garnished with a sprig of mint

Aperol Spritz

Aperol, prosecco, soda, garnished with an orange wheel

Elderflower Gin Fizz

Gin, elderflower liqueur, fresh lime juice, soda

Old Fashioned

Whiskey, sugar, bitters, orange peel, Bordeaux cherry

Espresso Martini

Vanilla vodka, Baileys, Kahlúa, espresso, garnished with espresso beans

Dirty Martini

Gin or vodka, olive brine, garnished with an olive

Custom Cocktails available on request with custom pricing.

A taxable service charge of 24% and a state tax of 7.75% will apply to all food and beverage. Prices and selections are subject to change. Please advise your Event Manager in advance of any dietary restrictions and allergies.

LAKEHOUSE WEDDINGS



DON'T MIND IF
"I Do."



Is a ceremony rehearsal included?

Yes. A ceremony rehearsal is included with every wedding package. Rehearsal times and locations are confirmed up to 30 days prior to the event, based on availability.

Do we need a wedding planner or coordinator?

Yes. The resort requires couples to work with a professional wedding coordinator to ensure a seamless event. The coordinator must be a licensed business and provide a certificate of insurance with a minimum of \$2 million in coverage. If a "day-of" coordinator is selected, their services must begin no later than one (1) month prior to the event date. We are happy to share a preferred list of planners for your consideration.

What are the vendor requirements?

All vendors must provide a certificate of insurance with at least \$2 million in coverage. The client is fully responsible for any liability incurred through outside vendors. The resort reserves the right to inspect and oversee all private functions.

Can we bring in outside food or beverages?

All food and beverage service must be provided exclusively by our in-house culinary and bar team. Approved specialty items such as wedding cakes, desserts, and religious or cultural food needs may be permitted and are reviewed on a case by case basis.

What is the alcohol service policy?

The resort reserves the right to refuse service to guests who appear to be intoxicated. Guests who appear to be under 30 years of age will be required to present valid identification to consume alcoholic beverages. All consumable items, including alcoholic beverages, apply toward the food and beverage minimum.

Can dietary restrictions be accommodated?

We will make every effort to accommodate dietary restrictions. Please provide your Event Manager with the guest's name, table assignment, and specific dietary needs in advance.

Are menu tastings included?

Yes. One complimentary tasting is included with every wedding package for up to two guests. Tastings are scheduled 90 days prior to your event, offered Wednesdays & Thursdays at 12pm, 1pm, or 2pm, based on availability. Your tasting menu selections must be confirmed at least two weeks in advance.

Are vendor meals required?

Yes. Vendor meals are provided at \$50 per person, plus service charge and sales tax. Meals are chef's choice and typically apply to planners, DJs, bands, photographers, videographers, and photobooth staff.

What service charges and taxes apply?

A 24% service charge and applicable state tax, currently 7.75%, will be added to all food, beverage, fees, audio-visual charges, and room rental. The service charge is taxable under California law and subject to change. A portion is distributed as gratuity to staff, with the remainder covering operational costs. Additional gratuity is optional and always appreciated.

Are military or first responder discounts available?

Yes. We offer 10% off food and non alcoholic beverages for active military members and first responders as a thank you for their service.

What are the payment requirements?

A signed contract and a 25% deposit are required at signing. Additional deposits of 25% are due at six months and 90 days prior to the event. A credit card is required to be on file. The remaining estimated balance is due two weeks (14 days) before the event. Any outstanding charges after the event will be applied to the credit card on file.

When is the final guest count due?

Final guest count and event details are due by 12:00 pm, 14 days prior to the event. This number is considered guaranteed and cannot be reduced. If a final count is not received, the contracted guest count will be used.

Are guest rooms available for the wedding couple and guests?

Yes. A complimentary signature room is provided for the wedding couple on the night of the wedding. Wedding room blocks with a minimum of 10 rooms for one night, as well as courtesy room blocks, are available upon request. Please contact your sales manager for details.

Check in time is 4:00 pm and check out time is 11:00 am.

Are there venue curfews?

Yes. To comply with local noise ordinances and be respectful of hotel guests, the following venue curfews apply:

Water's Edge & Boathouse: 10:00 pm
Lakeside Arbor, Deck & Lawn: 10:00 pm
Garden Court: 10:00 pm
Lakeside Pavilion & Fairway, Terrace, & Veranda:
past 10:00pm based on availability.

Please contact your sales manager for additional details.

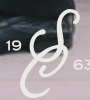
For Late Nights, Security is Required for the timeframe of your after-party if between 10pm and 2am.
(Recommended Security: LSM Security Patrol)

Can we provide welcome gifts for our guests?

Yes. We will provide your welcome gifts to your guests during their check-in at \$3 per generic gift and \$5 per personalized gift. Please contact your Event Manager for additional details.



Lakehouse
RESORT



1025 La Bonita Dr. San Marcos, CA | www.thelakehouseressort.com