



Wedding & Events Services





CATERING & EVENTS

Thank you for considering Lake of the Woods Resort.

The resort offers event space year-round. Please note, due to our immensely popular outdoor BBQ's with live music on Saturdays, we are unable to offer catering or event reservations of any sort on Saturdays from June through October.

Our high-mountain family lake resort sits beside one of the clearest natural lakes found in the Southern Oregon Cascades. One can enjoy cabin life, comfort food, the wonders of nature, and a variety of outdoor recreational activities. We are just a one hour drive from Oregon's only National Park, Crater Lake, thirty five minutes from Klamath Falls, and forty five minutes from the Medford and Ashland area.

Our Event staff looks forward to hosting your next gathering, business meeting, holiday party, wedding or family reunion. Please review the enclosed information on all the wonderful services we provide and allow us to assist you in planning your next event at the beautiful and picturesque Lake Of The Woods Resort.

To check availability of event space, please contact our Event Coordinator, Cathy Cresser at:

- Email: cathy.cresser@lakeofthewoodsresort.com
- Resort: 1-866-201-4194
- Phone: 541-949-8300 , Ext. 7092
- Cell phone: 619.430.6198



We are confident that our resort will not only meet your expectations but surpass them at every opportunity. Our team has a long tradition of providing our guests with exceptional experiences and a truly special venue for all your event needs.

THANK YOU!

Wedding Packages

Your commitment to each other in front of family and friends will be one of the most significant events of your lives together, and we want to help create memories that you will treasure and relive each time you visit Lake of the Woods Resort.

Effortless Event Package

\$ 1,500 for location

Gazebo with Private Beach or
Lodge Picnic Area

Includes set up, removal and labor charges.

Tables and Chairs may be rented for an
additional fee

Ambient Woods Package

\$ 4,000

Up to 50 people

Includes ~

Tables, Chairs, Linens and Parking Passes

Venue Coordinator

Bar set-up (alcohol purchased separately, prices in
event brochure)

Cake Cutting, Plating and Service

Ceremony & Reception set-up/clean up

Choice of Lodge picnic area or Gazebo
with beach area.

*Food is not included but must be purchased
with package. Pricing subject to change.

Wedding Packages

Devine Woods Package

\$6,000

Up to 75 people

Includes -

Tables, Chairs, Linens and Parking Passes

Venue Coordinator

Bar set-up (alcohol purchased separately, prices in event brochure)

Cake Cutting, Plating, and Service

Ceremony & Reception set-up

& clean up

Choice of Lodge picnic area or Gazebo with beach area.

*Food is not included but must be purchased with package.
Pricing subject to change.



Dockside Package

\$12,000

Up to 150 people

Includes -

Tables, Chairs, Linens and Parking Passes

Venue Coordinator

Bar set-up (alcohol purchased separately, prices in event brochure)

Cake Cutting, Plating, and Service

Ceremony & Reception set-up and clean up

Choice of Lodge picnic area or gazebo with beach area.

*Food is not included but must be purchased with package.
Pricing subject to change.

Wedding Packages

Wonderland Package

\$15,000

Up to 250 people

Includes -

Tables, Chairs, Linens and Parking Passes

Venue Coordinator

Bar set-up (alcohol purchased separately, prices in event brochure)

Cake Cutting, Plating, and Service

Ceremony & Reception set-up and clean up

Choice of Lodge picnic area or Gazebo with beach area.

*Food is not included but must be purchased with package.

Prices subject to change.





Meeting & Events Space

MT. MCGLOUGHLIN ROOM

\$100 all day plus \$10 per vehicle

Available Monday-Saturday and accommodates up to 18 people. This banquet room is located on the first floor of the Lake House Restaurant with sliding doors to ensure privacy. Two large windows offer a sweeping view of the lake as a breathtaking backdrop to any meeting.

THE LIBRARY

\$100 per day plus \$10 per vehicle

Available every day and accommodates up to 20 people. This banquet room is located on the second floor of the Lake House Restaurant. This wood paneled room offers a view of the trees that surround our cabins.



Meeting & Event Venue Options

LODGE PICNIC AREA & STAGE

\$1000 per day plus \$10 per vehicle

Available Sunday - Friday and accommodates up to 250 people. This area is located between the Lake House Restaurant & General Store. It includes the use of the stage, with stunning views of the lake. Perfect for a family reunion, picnic, a catered meal by the Lake House Restaurant, or a team-building activity for your business or event. This setting is also perfect for weddings.



GAZEBO

*\$ 500 per day plus \$ 10 per vehicle
\$ 1000 per day w/private beach*

Available Sunday - Friday and accommodates up to 150 people. Our beautiful, grand gazebo is located on the shores of the lake and frames the magnificent Mt. McLoughlin. This space is perfect for weddings or private parties.



BAR SET-UP FEES

\$150 FOR BEER AND WINE SERVICE

\$350 FOR FULL BAR SERVICE

CASH BAR SERVICE

Selections of beer, wine, cocktails, and soft drinks. Guest are responsible for purchasing their own drinks.

PARTIALLY HOSTED BAR

Selections of beer, wine, cocktails, and soft drinks. Host options include setting a certain amount, providing drink tickets, or creating a specified drink list.

HOSTED BAR

Treat your guests to a hosted bar by hosting all drinks. Level of drinks available at the bar include a selection of well, call, or premium.

BEER AND WINE PRICING

BEER:

\$125 - 1/6 BBL OF YOUR CHOICE:

- PELICAN PILSNER
- FULL SAIL AMBER
- HOP VALLEY HEFE
- BLACK BUTTE PORTER
- ACE HARD CIDER
- COORS LIGHT (1/4 BBL)

\$150 - 1/4 BBL OF YOUR CHOICE:

- LOW BONFIRE IPA FROM WALKABOUT
- BONEYARD RPM IPA

\$200 - 1/2 BBL OF COORS LIGHT

\$250 - 1/2 BBL OF YOUR CHOICE:

- LOW BONFIRE IPA
- BONEYARD RPM IPA
- WALKABOUT WORKERS PALE ALE

WINE:

\$25/750ml BOTTLE OF RED, WHITE OR BLUSH

CHAMPAGNE TOAST

PER PERSON:

\$4 Champagne

\$3 Sparkling cider





CAKE CUTTING, PLATING, AND SERVICE STAFF

\$100 for 50 - 150 guests

\$150 for over 150 guests

Less than 50 people \$ 2 per person

You
are my
Everything





Save the Date



FOOD SERVICE

ALL BUFFETS ARE AVAILABLE TO BE SET UP AT ANY OF OUR BEAUTIFUL RESORT LOCATIONS. THERE IS A \$350 SET UP AND TEAR-DOWN FEE FOR ALL CATERED EVENTS. SET-UP INCLUDES BUFFET TABLES, CHAFFING DISHES, SERVING UTENSILS, WATER, LEMONADE, ICED TEA AND TRASH REMOVAL. A 20% GRATUITY WILL BE APPLIED TO ALL FOOD AND BEVERAGE.

BBQ BASH BUFFET

**\$32 PER
PERSON**

Smoked Pork Ribs – slowly smoked St. Louis ribs with delicious homemade BBQ sauce.

BBQ Quartered Chicken – brushed with our delicious homemade BBQ sauce.

BBQ Pulled Pork – slow smoked and pulled apart to perfection.

LAKE HOUSE BBQ

**\$37 PER
PERSON**

Smoked Tri-Tip – slices of our house-smoked tri-tip, with whiskey butter mushroom sauce.

Smoked Pork Ribs – slowly smoked St. Louis ribs with delicious homemade BBQ sauce.

BBQ Quartered Chicken – Brushed with our delicious homemade BBQ sauce.

BBQ Pulled pork – Slow smoked and pulled apart to perfection.



FOOD SERVICE

BONFIRE BBQ

**\$42 PER
PERSON**

Smoked Tri-Tip - sliced and seasoned to perfection.

BBQ Brisket - slow cooked and tender.

Smoked Pork Ribs - slowly smoked St. Louis ribs with delicious homemade BBQ sauce.

BBQ Quartered Chicken - brushed with our delicious homemade BBQ sauce.

BBQ Pulled Pork - slow smoked, hand-pulled and smothered in our house-made BBQ sauce

BBQ BUFFETS INCLUDE THE FOLLOWING SIDE DISHES:

House made red potato salad

Green salad with tomatoes, onions, carrots, cucumbers, and croutons

House made coleslaw

Smokey maple baked beans

Lemonade

Iced tea

Water

FOOD SERVICE

PRIMO PASTA BUFFET

**\$32 PER
PERSON**

Chicken Fettuccini Alfredo - Grilled chicken, lemon-parmesan cream sauce over fettuccine noodles.

Spaghetti and Meatballs - Beef meatballs, slow cooked in house marinara, with parmesan cheese.

Minestrone Soup - Traditional style.

Garden Salad or Traditional Caesar Salad

Garlic Bread - baked with seasoned garlic butter.



SECONDO BUFFET

**\$36 PER
PERSON**

Shrimp Carbonara - creamy sauce with bacon and cheese over fettuccini.

Chicken Piccata - simmered chicken breasts in lemon, capers, parsley and olive oil

Spaghetti and Meatballs - Beef meatballs, slow cooked in house marinara, with parmesan cheese.

Minestrone Soup - Traditional style.

Garden Salad or Traditional Caesar Salad

Garlic Bread - baked with seasoned garlic butter.

FOOD SERVICE

TERZO ITALIANA BUFFET

**\$38 PER
PERSON**

Chicken Piccata - simmered chicken breasts in lemon, capers, parsley and olive oil

Beef Bolognese - slow cooked meat sauce over delicate tagliatelle pasta with shaved parmesan cheese.

Lasagna - seasoned ground beef, marinara and fresh ricotta

Shrimp Fettuccini - Grilled shrimp, lemon- parmesan cream sauce over fettuccine noodles.

Minestrone soup - Traditional style

Garden Salad or Traditional Caesar Salad

Garlic Bread - baked with seasoned garlic butter.

Vegetarian & Gluten free options:

Our homemade vegetarian lasagna or veggie pesto fettuccini may be substituted for any protein. To add a vegetarian option to any buffet, a \$3 per person charge will be added.

- All prices subject to change

FOOD SERVICE

BREAKFAST BUFFETS

CONTINENTAL BUFFET

**\$20 PER
PERSON**

Scrambled Eggs - soft and fluffy.

Applewood Smoked Bacon - thick cut, cooked crispy.

Breakfast Sausage - smoky maple or regular links

Country Potatoes - crispy potatoes with bell peppers
& onions.

LAKEHOUSE BUFFET

**\$25 PER
PERSON**

Scrambled Eggs - soft and fluffy.

Applewood Smoked Bacon - thick cut, cooked crispy.

Breakfast Sausage - smoky maple or regular links

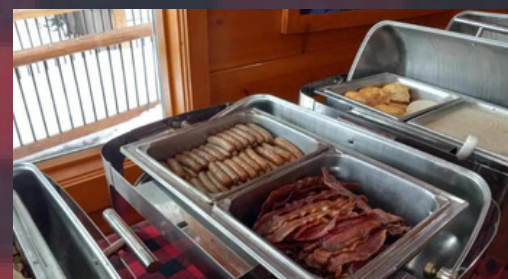
Country Potatoes - crispy potatoes with bell peppers
& onions.

Muffins - blueberry, apple cinnamon, cranberry or
cinnamon coffee cake.

Pancakes or French Toast - golden fluffy pancakes or
French toast made with thick, buttery Texas toast.

Option of fresh waffles and/or omelets

*Add a Fruit Tray to any buffet - \$125 per tray



FOOD SERVICE

FOOD TRUCK FOR 50 GUESTS OR LESS

\$700 TRUCK RENTAL FEE THAT INCLUDES MOVING TO PREFERRED LOCATION, STAFFING , PLATES,
NAPKINS, UTENSILS, WATER, TEA AND LEMONADE
ALL FIXIN'S AND CONDIMENTS INCLUDED WITH EACH PACKAGE
20% GRATUTITY APPLIED TO FINAL BILL FOR ALL FOODSERVICE

ORIGINAL TACO TRUCK

**\$22 PER
PLATE**

STREET TACOS - Offering guests choice of (2): carne asada, pulled chicken, pork carnitas or Baja fish tacos on corn tortillas
ELOTE IN A CUP - Delicious sweet corn roasted and mixed with a special blend of seasonings and topped with Cotija cheese
REFRIED, PINTO or BLACK BEANS AND SPANISH RICE
Salsa, guacamole and red & green taco sauce included

ORIGINAL BURGERS AND HOT DOGS

**\$25 PER
PLATE**

GOURMET BURGERS - 1/3lb. juicy burger on a toasted brioche bun with up two choices of burger styles (American, BBQ Bacon, Etc.)
BEEFY HOT DOGS - 1/4lb. all beef hot dog, ballpark bun, and up to two styles of gourmet toppings (Chicago, Nacho, Chili & Cheese, Etc.)
FRENCH FRIES, TATER TOTS OR ONION RINGS

CREATE YOUR OWN MENU

PRICE TO BE DETERMINED



FOOD SERVICE

HORS D'OEUVRES

SERVICE FOR FIFTY- WE RECOMMEND A MINIMUM OF THREE HOR D'OEUVRES

Caprese Skewers \$125

Marinated Chicken Skewers \$150

Prosciutto Wrapped Asparagus \$175

Baked Brie \$225

Grilled Shrimp Skewers \$175

Stuffed Mushrooms \$75

Bacon Wrapped Jumbo Shrimp MKT

Coconut Shrimp \$175

Tomato Bruschetta on Crostini \$75

Gourmet Cheese Board MKT

Fruit Platter \$125

Antipasto Platter \$325

Jumbo Shrimp Cocktail MKT

RENTALS

| | |
|-----------------------------------|---------|
| 8' Rectangle Tables | \$20 |
| White Chairs | \$3 |
| Linen Tablecloth (white or cream) | \$30* |
| Cloth Napkins (each) | \$3.00* |
| 20'x20' Tent w/Table Top Heaters | \$700 |
| • Two 20'x20' Tents for \$1000 | |
| Small Tent 10'x10' | \$100 |
| Heaters | \$60 |

OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.

PRICES ARE SUBJECT TO CHANGE.

*INCLUDES RENTAL AND DELIVERY FEE



TERMS & CONDITIONS

Food & Beverage Arrangements

- Final menu details (head count, reception, bar & menu selections) are due forty-five (45) days prior to the event. If all details are not received as required, we cannot guarantee all items requested will be available.
- A 20% service charge is applicable to all food and beverage.
- A 50% deposit on a food order is required when added to a cabin and venue contract.
- **No outside food or beverage may be brought into a venue with the exception of a outside wedding cake. Depending on the infraction, a corkage fee/denial of services is applied.**
- Food tasting is available upon request. A maximum of six (6) people at \$25 per person, plus a 20% gratuity will be charged.
- As hosts, we are responsible to monitor the alcohol consumption levels of our guests and will regulate bar service to insure the safety of our guests.

Security

- Lake of The Woods Resort will not assume responsibility for damage or loss of any gifts or articles left in the facilities before, during, or following any event.

Lodging Arrangements

- A deposit of 50% is required at the time of booking. Cabins that are not held in a block will be rented based on availability. If a block of cabins is requested to be held under the wedding parties' name, any unreserved rooms will be released 90 days prior to the event.
- Cabins rented that are not included in the block will be subject to standard cancellation fees.





TERMS & CONDITIONS

Upon confirmation of Agreement:

When signing the final contract, you are agreeing to a non-refundable deposit in the amount of \$1,000.00 for catered venues and a \$500.00 non-refundable deposit on location venue only.

Reception Details

- 50% of venue and catering is due 90 days from from event date*
- Final payment due 30 days prior to event
- A 20% service charge is applicable to all services, including set up fees
- Lodge Picnic Area & Stage will accommodate up to 250 people.
- Gazebo & Beach Area will accommodate up to 150 people, Gazebo 75 seated.
- Additional tents, tables, chairs and linens can be rented for events. Inquire with Event Coordinator for pricing.
- Decorations are the responsibility of the wedding party. To ensure the success of your event, please notify your coordinator of any decorations or displays you are planning to use. All decorations must be removed within 24 hours of the conclusion of the event or as soon as required by the property, otherwise a \$250 clean up fee applies.
- Please notify your coordinator on what decorations will be used as restrictions may apply.
- Set-up arrangements - Every effort will be made to accommodate your request. However, due to space limitations, final set-up will be at the discretion of Lake of The Woods Resort Event Coordinator. Your time is outlined in your contract and use of the space outside the time allotted on the contract will be assessed at a rate of \$100 per hour. All music, of any kind, must be turned off by 9pm. All events must be completed by 9pm.
- **ADDITIONAL TERMS AND CONDITIONS APPLY AND WILL BE FORWARDED WITH INITIAL CONTRACT**

*Different arrangements are possible for payments; please discuss with Event Coordinator while discussing event details