



Wedding & Event 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, Courtney Berdrow at:

- Email: eventservices@lakeofthewoodsresort.com
- Resort: 1-866-201-4194
- Phone: 541-949-8300 , Ext. 7092
- Cell phone: 208-715-1277



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. MCLOUGHLIN ROOM

*\$100 per 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.



** Fee waived if food is purchased*

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





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, CHAFING 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 Fettuccine 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 fettuccine 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

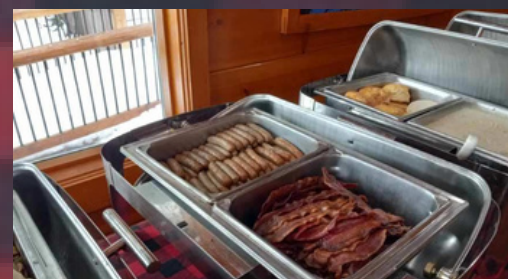
Country Potatoes - crispy potatoes with bell peppers
& onions.

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

HORS D'OEUVRES

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

Caprese Skewers \$125

Marinated Chicken Skewers \$150

Prosciutto Wrapped Asparagus \$175

Baked Brie \$225

Grilled Shrimp Skewers MKT

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)	\$20
Cloth Napkins (each)	\$3
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.

LAKE OF THE WOODS PREFERRED VENDOR LIST



PHOTO BY VANESSA GOULD



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PHOTOGRAPHERS:

- VANESSA GOULD PHOTOGRAPHY ~ 541.660.6511
- GABRIEL RAMIREZ PHOTOGRAPHY ~ 541.200.4370
- J-ME'S PHOTOGRAPHY ~ 541.219.1076

FLOWERS:

- ROSES ARE RED FLOWERS & MORE ~ 541.884.9620

HAIR & MAKEUP:

- CHAPS & HEELS ~ NICKY GIBSON ~ 702.217.2217

GROUP WELLNESS SESSIONS & SOUND THERAPY

- KELLY ROSE WELLNESS ~ 541.601.9218

MARQUEE LIGHTS

- ALPHA LIT MEDFORD ~ 541.357.6688

DJ SERVICE

- DJ SHABBIR ~ 541.892.6874

BANDS & SOLO/DUO ENTERTAINMENT

- MARTY COMBS ~ 541.591.2373
- TIM & DENNIS MITCHELL ~ 541.513.5855
- JEN LUCAS ~ 541.591.5461
- THE ROADSTERS ~ 541.441.3584
- SAUCY ~ 541.261.6495

CARRIAGE/SLEIGH RIDES

- TEN OLD HORSES ~ STEVE ~ 541.891.6547