

LAKE NATOMA INN

Weddings

2023 MENU

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



Photo credit: uvVisions

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
 Complete Set Up and Break Down of White Wedding Chairs
 White Wrought Iron Arch or White Gazebo to Decorate
 Unity Candle Table with Linen
 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 Menu Tasting Event
 Mirror Tile and Four Votive Candles to enhance your table centerpiece
 Complete Set Up, Clean Up and Break Down
 A variety of linen color choices for Tableclothes, 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
 Tables and Chairs
 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

\$42.95 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)

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)

Kids Price

Children Ages 3-10 \$21.95

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 \$7 per person

gf=gluten free v=vegetarian vg=vegan

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

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The Classic BUFFET WEDDING PACKAGE

\$48.95 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)

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)

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 \$7 per person

The Elegant BUFFET WEDDING PACKAGE

\$57.95 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)

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)

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)

Chef Carved Entrées (continued)

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)

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)

Kids Price

Children Ages 3-10 \$28.95

Babies 2 & Under No Charge

Vendor Price

Special pricing for your vendors \$47.95

Unlimited Non Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$7 per person

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The Premier SERVED WEDDING PACKAGE

\$67.95 PER PERSON

Package includes the
following items:

- ▶ Three Butler Passed Hors d'oeuvres
- ▶ One First Course Green Salad
- ▶ Two Entrées & One Vegetarian
- ▶ 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 \$57.95

Unlimited Non Alcoholic Drink Package

Includes Lemonade, Iced Tea & Sodas for \$7 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 & SPECIALTY STATIONS

Minimum 25 guests

Ice Cream Sundae Bar

Chocolate & Vanilla Ice Cream served with Chocolate and Caramel Sauce, Whipped Cream, Cherries, Nuts & Sprinkles
\$9.95 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
\$9.95 per person

Nacho Bar

Warm Tortilla Chips, Nacho Cheese Sauce, Seasoned Ground Beef, Chopped Tomatoes, Cilantro, Sour Cream, Black Olives, Salsa and Jalapeños
\$9.95 per person

Street Taco Bar

Carnitas served with Warm Corn tortillas, Cilantro, Red Onion, Salsa, Sour Cream and Avocado Cream
\$9.95 per person

Mac & Cheese Martini Bar

served in Martini Glasses with Crispy Pancetta, Sour Cream, Fried Onion Strings, Chopped Tomatoes and Chives
\$9.95 per person

Mashed Potato Martini Bar

served in Martini Glasses with Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Pesto
\$9.95 per person

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Beer, Wine & Cocktails & 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

BEER

(selection of 2 each)

Domestic & Premium Bottled Beers

ASSORTED SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite

PREMIUM BAR PRICE

2 Hours \$29
3 Hours \$32
4 Hours \$35

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

BEER

(selection of 2 each)

Domestic & Premium Bottled Beers

ASSORTED SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite

CALL BAR PRICE

2 Hours \$27
3 Hours \$30
4 Hours \$33

Semi Hosted Bar Package

NO HOST COCKTAILS AVAILABLE

HOUSE WINE

Chardonnay, Pinot Grigio
Cabernet Sauvignon, Merlot

BEER

(selection of 2 each)

Domestic & Premium Bottled Beers

ASSORTED SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite

SEMI HOST BAR PRICE

2 Hours \$24
3 Hours \$27
4 Hours \$30

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
Perfect for Rehearsal Dinners



Front of Hotel



Premium Lakeside Suite

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.

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