



# Lakehouse

RESORT

## Wedding Packages

CEREMONIES & RECEPTIONS



*Your Vision  
is Our Vow*

*Lakehouse*

RESORT





# *Table of Contents*

INTRODUCTION.....	1-2
CEREMONY SITES.....	3-4
RECEPTION VENUES.....	5-6
WEDDING PACKAGES.....	7-10
APPETIZERS.....	11-12
BUFFETS.....	13-14
PLATED DINNERS.....	15-16
BAR OPTIONS & BEVERAGES.....	17-18
FAQ'S.....	19-20

# *Happily Ever After...*

Whether you envision a celebration that is traditional or trendsetting, festive or formal, intimate or grand scale, Lakehouse Resort will capture your down the aisle style. Located in North San Diego county, close to Carlsbad and the beaches, Lakehouse spans over 200 acres and features breathtaking lake views, serene golf courses and luxuriously appointed indoor and outdoor wedding venues.

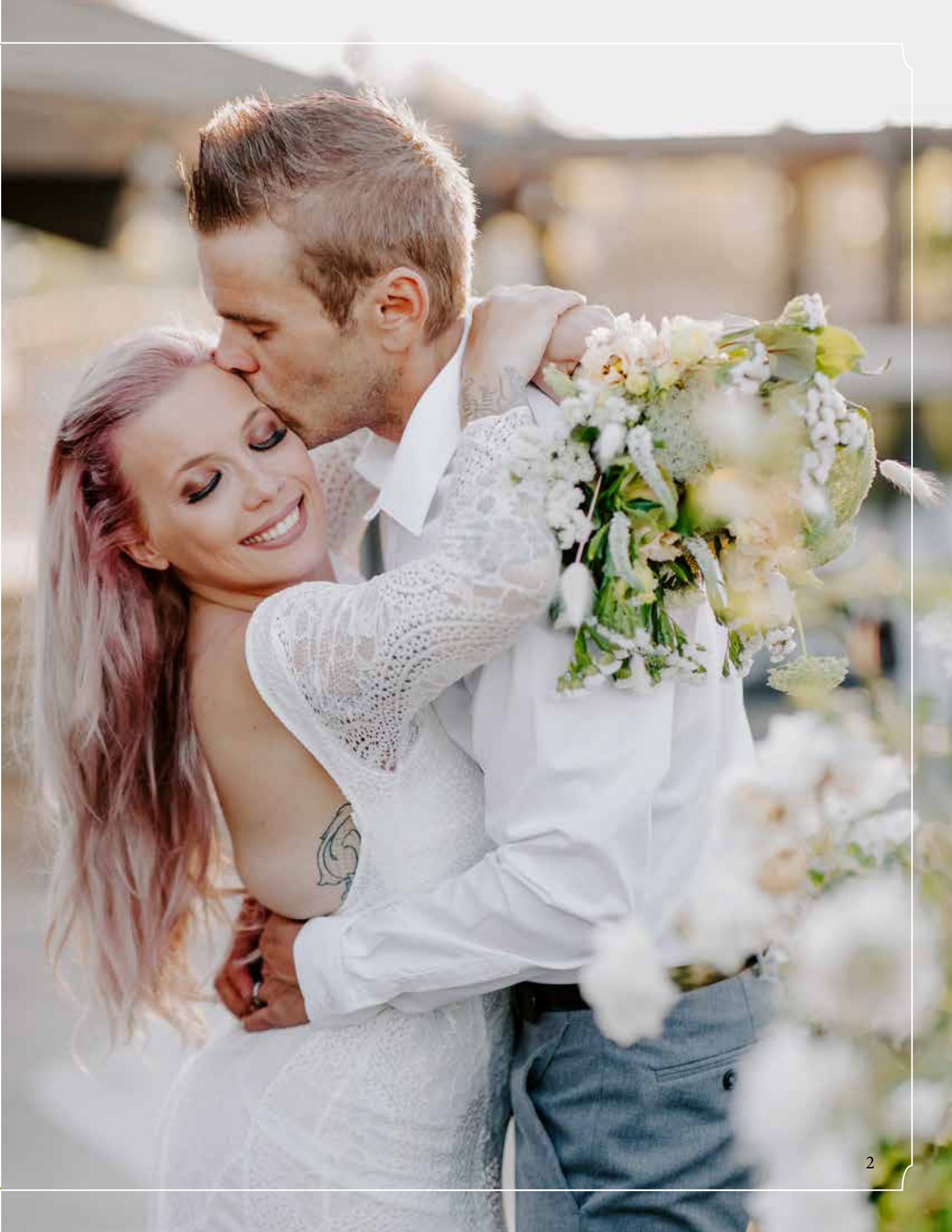
Our professional event team will ensure every detail of your wedding is flawless. Your vision is our vow.

## **CONTACT US:**

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San Marcos, CA 92078

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# Ceremony Sites

## GARDEN COURT

Our secluded lawn offers the perfect outdoor ceremony venue. Designed with a simple stone pathway and arch, the Garden Court is your canvas to realize your dream ceremony.

Up to 200 guests.



## WATER'S EDGE

An intimate lawn overlooking the lake's edge with breathtaking views of the lake's water feature. The Water's Edge ceremony site is the perfect location for quaint weddings.

Up to 56 guests.







## ISLAND

Located in the middle of Lake San Marcos on a private island with views of the mountains and beautiful scenery, The Island is a perfect spot to get married.

Up to 100 guests.



## LAKESIDE ARBOR

Idyllic lake views and soft breezes welcome your guests to the Lakeside Arbor, a beautiful outdoor ceremony venue. While all eyes will be on the wedding couple, the mountains and lake make a spectacular backdrop.

Up to 200 guests.



# Reception Venues

## FAIRWAY TERRACE & VERANDA

Golf course views, a stone terrace and flexible set up arrangement that allow for intimate parties designated to one room, and larger gatherings open up into all three rooms make this space perfect for groups of all sizes.

Maximum 90–240 guests.



## BOATHOUSE

Gather your family and friends around the outdoor fireplace and watch the sun dip into Lake San Marcos. Exclusive and intimate, The Boathouse features a private patio, floor to ceiling windows and banquet seating.

Maximum 56 guests.







## LAKE SIDE PAVILION

Make your wedding as unforgettable as the breathtaking lake view from the Pavilion. From our signature fireplace to the sky-high ceilings, the Pavilion is perfect for your friends and family to dance the night away under the glowing market lights.

Maximum 150 guests.



## LAKE SIDE LAWN

An intimate lawn overlooking the lake's edge with breathtaking views of the lake's water feature. Water's Edge is the picture perfect venue for an open air wedding with lakeside views.

Maximum 320 guests.







# Wedding Packages

## ALL WEDDING PACKAGES INCLUDE:

- Six Hours of Event Time (ceremony & reception)
- Venue Planner
- Two Hours of Vendor Set Up Time
- White Garden Chairs for Ceremony
- Three Cocktail Tables
- 60" Round Tables (Eight Guests per Table)
- Banquet Chairs for Reception\*
- Three Auxiliary Tables (gift table, DJ, dessert, etc.)
- Choice of Colored Floor Length Polyester Linens
- Choice of Colored Napkins
- Choice of Gold or Silver Charger
- China, Flatware, and Stemware
- Complimentary Cake Cutting
- 16'x16' Dance Floor (indoor receptions only)
- Three Complimentary Heaters or Umbrellas
- Dedicated Event Staff
- One Hour Ceremony Rehearsal Practice (based on availability)
- Complimentary Champagne Toast or Welcome Amenity
- Complimentary Menu Tasting for Two

\*upgraded chair options available for an additional charge

# WEDDING PACKAGES

## Silver

\$110 PER PERSON  
PLATED OR BUFFET

### INCLUSIONS

- One Appetizer Display
- One Hour hosted Standard Beer & Wine during cocktail hour (Upgrades Available)
- Champagne and/or Sparkling Cider Toast
- Iced Water, Coffee, Iced Tea, and Lemonade
- Rustic bread and butter
- Select between a Specialty Buffet or Two-Course Plated Dinner

## Gold

\$140 PER PERSON  
PLATED OR BUFFET

### INCLUSIONS

- Two Appetizer Displays
- One Hour hosted Standard Bar during cocktail hour (Upgrades Available)
- Champagne and/or Sparkling Cider Toast
- Iced Water, Coffee, Iced Tea, and Lemonade
- Rustic bread and butter
- Select between a Specialty Buffet or Two-Course Plated Dinner

### ADDITIONS & UPGRADES

Additional Entrée Option  
\$20 per person

Tray Passed Hors  
D'oeuvres

Tablesides Wine Service  
\$3 per person

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Substitute Appetizer Display  
with Tray Passed Hors  
D'oeuvres  
\$3 per person

We will accommodate any dietary needs to the best of our ability.

All passed appetizers and reception displays included in package must be equal to the total number of guests.

Menus and Pricing subject to change without notice.



# *Platinum*

**\$175 PER PERSON  
PLATED OR BUFFET**

## **INCLUSIONS**

- One Tray Passed Appetizer
- Two Display Appetizers
- One Hour hosted Premium Bar during cocktail hour (must continue with Premium throughout entire event)
- Champagne and/or Sparkling Cider Toast
- Upgraded Wine Selection on tables during dinner (one white & red per table)
- Iced Water, Coffee, Iced Tea, and Lemonade
- Rustic bread and butter
- Select between a Specialty Buffet or Two-Course Plated Dinner

Pricing and Packages valid through December 31, 2023





# Appetizers

## DISPLAYS

A LA CARTE PRICING PER PERSON

### FRUIT DISPLAY \$8

Assorted Seasonal Fruits

### VEGETABLE CRUDITÉ \$9

Assorted Seasonal Raw Vegetables | Tzatziki | Garlic Hummus

### KALE AND ARTICHOKE DIP \$10

Rustic Bread | Toasted Pita Bread

### GUACAMOLE AND SALSA \$10

House Tortilla Chips | Molcajete Salsa | Tomatillo Salsa

### ARTISINAL CHEESE BOARD \$13

Three of Chef's Selected Cheeses | Honeycomb | Candied Nuts | Grapes | Berries

Dried Fruits | Assorted Crackers & Bread

### RUSTIC CHARCUTERIE BOARD \$13

Three of Chef's Selected Meats | Assorted Olives | Cornichons

### BAKED POTATO BAR \$13

Jack and Cheddar Cheese | Chives | Sour Cream | Whipped Butter | Bacon | Molcajete Salsa

### FIESTA DISPLAY \$13

Chicken Quesadilla | Classic Guacamole | Molcajete Salsa | Crispy Tortilla Chips

### RAW SEAFOOD BAR \$MP

Chilled Shrimp Cocktail | Snow Crab Claws | Oysters on the Half Shell | Cocktail Sauce

Horseradish | Tartar Sauce

# TRAY PASSED HORS D'OEUVRES

A LA CARTE PRICING PER PIECE

recommended one per person

## BUTTERMILK CHICKEN BITES \$7

Chipotle Maple Glaze

## VEGETABLE SPRING ROLLS \$6

Sambal Honey

## PULLED PORK TOSTADA \$8

Avocado Crema | Pickled Onion | Cilantro

## SNAP CRACKLE SHRIMP \$9

Sweet and Spicy Sauce

## TRUFFLE GRILLED CHEESE \$6

Brioche Bread

## MINI BEEF WELLINGTON \$8

Bernaise Sauce

## BEEF CARPACCIO \$8

Roasted Pepper Crostini | Chimichurri

## ARTICHOKE PARMESAN FRITTER \$6

Remoulade Sauce

## CHICKEN POTSTICKER \$7

Ponzu Sauce | Chives

## EMPANADA \$7

Black Bean and Corn OR Pork and Green Chile

## PHYLLO PURSE \$6

Brie, Bacon and Onion OR Brie and Pear

## MINI QUICHE LORRAINE \$6

Ham | Swiss Cheese

## CHICKEN SATAY \$7

Thai Peanut Sauce

## QUINOA SWEET POTATO CAKE \$6

Mashed Sweet Potato | Quinoa | Spices

## AVOCADO SPRING ROLL \$6

Molcajete Salsa

## MEATBALLS \$8

Arrabiata Sauce | Shaved Parmesan

## CUCUMBER SHRIMP COCKTAIL \$9

Chile Horseradish Sauce

## SMOKED SALMON CANAPES \$9

Herb Cream Cheese | Squaw Bread | Red Onion | Dill

## ARANCINI \$6

Butternut Squash OR Asiago Cheese

## PORK POTSTICKER \$7

Ponzu Sauce | Chives





# Buffets

## LAND & SEA

### PROTEIN (CHOOSE TWO)

- Grilled Sliced Tri Tip
- Roasted Atlantic Salmon
- Mustard and Herb Crusted Pork Tenderloin
- Pan Seared Mahi Mahi

### SIDES

- Seasonal Vegetables
- Brown Butter Roasted Butternut Squash
- Herb Roasted Fingerling Potatoes
- Spinach Berry Salad
- Quinoa Pilaf

## ITALIAN INFLUENCE

### ENTRÉES (CHOOSE TWO)

- House Made Beef Lasagna
- Chicken Piccata
- Chicken Parmesan
- Italian Sausage and Meatballs with House Sauce and Penne Pasta

### SIDES

- Classic Caesar Salad
- Roasted Vegetable Misto
- Crusty Garlic Bread
- Herb Roasted Fingerling Potatoes

## CAMPFIRE CLASSIC

### PROTEIN (CHOOSE TWO)

- BBQ Braised Chicken
- Smoked Tri-Tip
- Smoked Pork Butt
- Spare Ribs

### SIDES

- Chipotle Bakes Beans
- Grilled Corn on the Cob Station
- Classic Potato Salad
- SMG Coleslaw
- Watermelon

## BOATHOUSE BISTRO

### PROTEIN (CHOOSE TWO)

- Lemon Caper Chicken
- Braised Angus Beef Short Ribs
- Crusted Baked Cod Filet
- Grilled Sliced Flat Iron

### SIDES

- Mediterranean Salad
- Grilled Seasonal Vegetables
- Salt Roasted Marble Potatoes
- Roasted Heirloom Carrots
- Mushroom Risotto

## SOUTH OF THE BORDER

### PROTEIN (CHOOSE TWO)

- Carne Asada
- Carnitas
- Blackened Mahi Mahi
- Chicken Enchiladas

### SIDES & TOPPINGS

- Spanish Rice
- Refried Beans
- Street Corn Succotash
- Diced Tomato
- Cilantro & Onion
- Shaved Lettuce
- Lime Crema
- Molcajete Salsa
- Tomatillo Salsa
- Flour & Corn Tortillas
- Shredded Jack Cheese
- House Tortilla Chips

Custom Buffets available, ask your Sales Manager for details.



# *Plated Dinners*

## SALADS

choose one

### LAKEHOUSE GARDEN SALAD

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

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

### ARUGULA BACON SALAD

Wild Arugula and Frisee Lettuce | Applewood Bacon | Diced Apple | Candied Walnuts Gorgonzola Vinaigrette





# ENTRÉES

choose two

## HERB CRUSTED AIRLINE CHICKEN

Roasted Fingerling Potatoes | Seasonal Vegetables | Garlic Chicken Jus

## PAN SEARED ATLANTIC SALMON

Citrus Farroto | Seasonal Vegetables | Caper Buerre Blanc

## BRAISED SHORT RIB

Whipped Potatoes | Onion Jam | Heirloom Carrots | Bordelaise Sauce

## SEARED MAHI MAHI VERA CRUZ

Olive | Tomato | Caper | Bell Pepper | Steamed White Rice

## DUROC DRY AGED PORK CHOP

Root Vegetable Hash | Pole Beans | House Made Mostarda | Ham Hoc Jus

## GRILLED ANGUS 8OZ TENDERLOIN

Gorgonzola Whipped Red Bliss Potatoes | Seasonal Vegetable | Truffle Butter | Red Wine Demi Glas

Add Shrimp - MP | Add Lobster Tail - MP





# Beverages

## BAR OPTIONS

One Bartender per 75 guests included in each wedding package.  
For any additional bar needed there will be a \$350 bartender fee.

### BEER

#### STANDARD BEER

\$9 each

- Budweiser
- Michelob Ultra
- Bud Light
- Coors Light

#### PREMIUM BEER

\$10 each

- Stone Brewing IPA
- Corona
- Stone Buenaveza
- AleSmith .394 Pale Ale

#### TOP-SHELF BEER

\$11 each

- Pizza Port Chronic Ale
- Mother Earth Cali Creamin'
- Pizza Port Swami's IPA
- Stella Artois

#### BEER | OPEN BAR (3 HOURS)

Standard | \$27/adult    Premium | \$30 per adult    Top-Shelf | \$33per adult

### WINE

#### HOUSE WINE

\$9 each

House Chardonnay | House Cabernet Sauvignon

#### PREMIUM WINE

\$11 each

Murphy Goode Sauvignon Blanc | Murphy Goode Cabernet Sauvignon

#### TOP-SHELF WINE

\$13 each

DAOU Chardonnay | DAOU Cabernet Sauvignon

#### BEER & WINE | OPEN BAR (3 HOURS)

House | \$27 adult    Premium | \$33 per adult    Top-Shelf | \$39 per adult

## LIQUOR

### STANDARD BAR \$11 per drink

- Vodka
- Gin
- Rum
- Tequila
- Scotch
- Whiskey

### PREMIUM BAR \$14 per drink

- Titos Vodka
- CaliFino Blanco Tequila
- Bacardi Rum
- Johnny Walker Red
- Tanqueray Gin
- Jack Daniels Whiskey

### TOP-SHELF BAR \$16 per drink

- Grey Goose Vodka
- CaliFino Reposado Tequila
- Bombay Sapphire Gin
- Johnny Walker Black
- Bulleit Bourbon

## NON-ALCOHOLIC

- Infused Water Station.....included in package
- Iced Tea.....included in package
- Lemonade.....included in package
- Coffee.....included in package
- Canned Soda.....\$3 each
- Sparkling Bottled Water.....\$5 each
- Still Bottled Water.....\$5 each

#### LIQUOR, BEER & WINE | OPEN BAR (3 HOURS)

Standard | \$42 adult    Premium | \$49 per adult    Top-Shelf | \$54 per adult

Additional Hours of Open Bar - Individual Drink Price per person, per hour.  
\*Custom options may be available. Contact your Sales Manager for details.





### **CAN WE BRING IN OUR OWN FOOD AND ALCOHOL?**

All food and beverage, including alcoholic beverages must be purchased and served through and by Lakehouse Resort. There is a corkage fee of \$20/bottle for wine that is brought in. Please note, exceptions may be made for religious accommodations.

### **WHAT IS REQUIRED TO SECURE MY WEDDING DATE?**

A signed contract and a deposit of 25% of the contracted amount are required to hold definite space.

### **WHAT IS REQUIRED FOR FUTURE PAYMENTS?**

Additional 25% installment of contract due 6 months prior to your event.

Additional 25% installment of banquet event order due 3 months prior to your event.

Final Balance is due 72 hours prior to your event.

### **DO YOU OFFER LATE NIGHTS OR FAREWELL BRUNCHES?**

Yes, we do. Please ask your sales manager for more details.

### **CAN ADDITIONAL EVENT TIME BE PURCHASED?**

Yes, additional event time can be purchased at the rate of \$500 per hour and is based on space availability.

### **DO YOU REQUIRE A DAY OF COORDINATOR?**

To ensure that your day goes off without a hitch, we do require you to hire a day of coordinator that has been approved by our team.

### **WHEN ARE ALL FINAL COUNTS AND DETAILS DUE?**

To ensure that we can execute your wedding perfectly and we can place all linens and food orders, all final numbers and details are due 14 days prior to the wedding. These details include seating charts and indicator place cards for meal selections, guaranteed adult, kid, and vendor counts, any dietary restrictions, etc.

Lakehouse Resort 1025 La Bonita Dr, San Marcos, CA 92078



## DO YOU HAVE A FOOD AND BEVERAGE MINIMUM REQUIREMENT?

Yes, all of our spaces are rented through a food and beverage minimum. How you reach that minimum (Silver, Gold, or Platinum) is up to you! We recognize that at time of signing you may not know your guest count, or which menu you'd like to have at your reception. The food and beverage minimum allows our couples flexibility of making all the detailed decisions later in the planning process.

## DO YOU OFFER A MILITARY DISCOUNT?

Yes, we are grateful for those that serve our community and offer a 10% off the per person package (excluding alcohol) for all active military and first responders.

## ARE THERE ANY ADDITIONAL FEES THAT NEED TO BE CONSIDERED?

All food and beverage pricing listed in these packages are subject to a 24% service charge and 7.75% state tax. The service charge is subject to change without notice. California law states that the service charge is subject to sales tax. Service charges are not distributed to staff as a gratuity and are retained by management to pay for wages and other business costs. Any additional gratuity is at the couple's discretion. It is never required and is always appreciated by the staff.

## DO ALCOHOLIC BEVERAGES GO TOWARDS THE FOOD AND BEVERAGE MINIMUM?

Yes, anything consumable, including alcoholic beverages, can be applied towards the food and beverage minimum requirement.

## DO YOU OFFER OFF-SEASON PRICING?

Yes! Our off season is between November and March. We offer the following discounts off the per person package (excluding alcohol):

JAN | FEB - 10% OFF

\*discounts can not be combined

## DO YOU OFFER SEPARATE PRICING FOR KIDS AND VENDORS?

Yes, kids under 12 years of age are \$25 and receive a kid friendly meal such as chicken tenders and french fries. Hosted Bar children pricing for any child that is eating a meal is \$20 per child for 3 hours and an additional \$5 per child for each additional hour. This includes unlimited soft drink beverages, shirley temples, etc. Vendors receive the same entree plate as your guests and are charged at \$50 per vendor. A few vendors to keep in mind for your vendor meal counts are the Planner, DJ, Photographer(s), Videographers(s), and Photobooth.

[www.lakehousehotelandresort.com](http://www.lakehousehotelandresort.com)

T 760.653.3209

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