



## 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](mailto: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. 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

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, 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

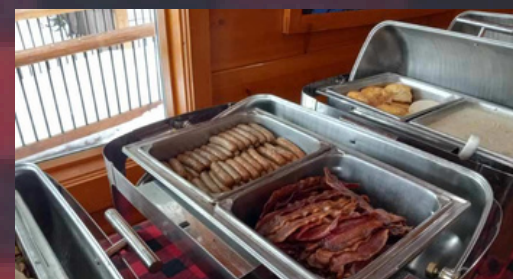
**Country Potatoes** - crispy potatoes with bell peppers  
& onions.

**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

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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