

Weddings & Social Events 2008

A Beautiful Place FOR A MEMORABLE EVENT

Begin your special day with a beautiful setting for your wedding ceremony. Whether you prefer to be married under our Outdoor Wedding Gazebo or on our Beautiful Garden Patio, Lake Natoma Inn offers endless possibilities for you.

Ceremonies

ALL CEREMONY RENTALS INCLUDE:

Complete Set up and Breakdown of White Wedding Chairs
Arch or Gazebo

Rental Fees

Friday Evenings
5pm-6pm or 6pm-7pm

Garden Patio \$500
Outdoor Gazebo \$500

Saturday or Sunday
11am-12pm or 12pm-1pm

Garden Patio \$500
Outdoor Gazebo \$500

Saturday Evenings
5pm-6pm or 6pm-7pm

Garden Patio \$550
Outdoor Gazebo \$550

Room Rentals

ALL ROOM RENTALS INCLUDE THE FOLLOWING AMENITIES AND SERVICES:

Food Tasting for the Bride & Groom
Champagne & Cider Toast
Mirror Tile and 3 Votive Candles
Choice of Linen Colors and Napkins
(Please see your wedding specialist for a complete list of colors)
Complete Set Up, Clean Up and Break Down
Dance Floor
China, Glassware and Flatware
Tables and Chairs
Professional Uniformed Staff
Gift Table
Guest Book Table
Cake Table

Rental Fees

Saturday or Sunday
Afternoon
12pm- 4pm

Friday or Sunday
Evening
6pm-11pm*

Saturday
Evening
6pm-11pm*

Lakes Ballroom \$700
Sierra Ballroom \$800
Grand Pavilion \$900

Lakes Ballroom \$1000
Sierra Ballroom \$1200
Grand Pavilion \$1400

Lakes Ballroom \$1200
Sierra Ballroom \$1500
Grand Pavilion \$1900

*A \$150 Security Fee is required for all events scheduled to end after 10pm.

Hors d'Oeuvres

\$1.95 Per Person
One Piece Per Person, Per Selection
50 Person Minimum

Warm

DEEP FRIED RAVIOLIS
HOT WINGS
JALAPENO POPPERS
CHICKEN OR BEEF TAQUITOS
MEATBALLS with Madeira Sauce
VARIETY OF MINI QUICHE
SPANAKOPITA
POT STICKERS, SPRING ROLLS, & WONTONS
MINI TACOS with Salsa
TERIYAKI CHICKEN OR BEEF SKEWERS
PECAN CHICKEN SKEWERS
KALAMATA OLIVE & ARTICHOKE TARTS
MUSHROOM TARTS

Cold

SALAMI CORONETS with Cream Cheese
BRUSCHETTA FORMAGGIO
ASPARAGUS Wrapped with Virginia Ham
MUSHROOM CAPS Stuffed with Crab
CRAB STUFFED CUCUMBERS
SEAFOOD STUFFED ENDIVE
SMOKED CHICKEN MOUSSE TARTS
PARMESAN POLENTA with Roasted Red Peppers

Displayed

Price Per Person
One Piece per Person, Per Selection

CRAB CAKES with Aioli \$2.50
PORTOBELLO MUSHROOM Wrapped in Puff Pastry \$2.50
MINI BEEF WELLINGTONS \$2.75
CHOCOLATE COVERED STRAWBERRIES \$3.25
POACHED PRAWNS with Cocktail Sauce \$3.50
SEASONAL FRESH FRUIT DISPLAY \$3.75
VEGETABLE CRUDITE with Assorted Dips \$3.75
IMPORTED AND DOMESTIC CHEESE DISPLAY with Assorted Crackers \$4.00

Signature Buffets

All Buffets Served with Assorted Rolls and Butter, Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks, Lemonade and Tropical Iced Tea

Los Besos

FIESTA MIXED GREEN SALAD

Mixed Baby Greens with Julienne Carrots, Tomatoes, Jicama and Tortilla Strips with Spicy Ranch Dressing

ROASTED CORN & BLACK BEAN SALAD
with Trio of Peppers, Red Onion and Cilantro

CHEESE ENCHILADAS

A Blend of Cheddar and Monterey Jack Cheeses
Wrapped in Corn Tortillas and Topped with
Red Enchilada Sauce

TEQUILA LIME CHICKEN

OR BEEF FAJITAS

Served with Lettuce, Salsa, Shredded Cheese, Sour
Cream, and Guacamole

SPICY REFRIED BEANS

with Melted Cheddar Cheese

TRADITIONAL SPANISH RICE

with Cumin, Onions, and Peppers

FLOUR TORTILLAS

Served Warm

\$27.95 per person

\$13.95 per child (age 10 and under)

That's Amore

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce with Fresh
Parmesan Cheese, Garlic Croutons,
and Traditional Caesar Dressing

ITALIAN PRIMAVERA PASTA SALAD

Rainbow Rotini Pasta tossed with Black Olives,
Bell Peppers, Zucchini, Squash, Celery, and
Onions with our Signature Italian Dressing

CAPRESE SALAD

Layers of Fresh Mozzarella, Tomatoes, Basil, and
Balsamic Vinaigrette

CHEF'S SIGNATURE

PENNE PASTA ALFREDO*

Penne Pasta Tossed in our
Award Winning Alfredo Sauce

MEAT LASAGNA

Fresh Lasagna Noodles Layered with a Savory
Blend of Ricotta, Parmesan and Mozzarella
Cheeses. Oven Baked to a Golden Brown.
(Vegetarian Lasagna may be
substituted upon request)

FRESH STEAMED

ITALIAN VEGETABLE MEDLEY

FRESH BAKED GARLIC BREAD

\$27.95 per person

\$13.95 per child (age 10 and under)

*Add Grilled Chicken & Mushrooms to the
Penne Pasta Alfredo for \$1.50 per person

Happily Ever After

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce with Fresh Parmesan Cheese, Garlic Croutons, and Traditional Caesar Dressing

GARDEN GREEN SALAD

Crisp Lettuce with Sliced Cucumbers, Julienne Carrots, Alfalfa Sprouts, Tomatoes and Assorted Dressings

ITALIAN PRIMAVERA PASTA SALAD

Rainbow Rotini Pasta Tossed with Black Olives, Bell Peppers, Zucchini, Squash, Celery, and Onions with our Signature Italian Dressing

RICE PILAF

A Blend of Rices with Fresh Vegetables and Herbs

CHEF'S SIGNATURE PENNE PASTA ALFREDO

Penne Pasta Tossed in our Award Winning Alfredo Sauce

FRESH SEASONAL VEGETABLES

Please select one of the following entrees:

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Sauce

CHAMPAGNE CHICKEN

Chicken Breast with Creamy Garlic Champagne Sauce

CHICKEN PICCATA

Chicken Breast with Lemon Butter Caper Sauce

\$28.95 per person

\$14.95 per child (age 10 and under)

Lake Natoma Inn

MIXED BABY GREENS

Assorted Mixed Greens with Sun-Dried Cranberries and Apricots, Glazed Walnuts Served with Balsamic Vinaigrette

GARDEN GREEN SALAD

Crisp Lettuce with Sliced Cucumbers, Julienne Carrots, Alfalfa Sprouts, Tomatoes and Assorted Dressings

ITALIAN PRIMAVERA PASTA SALAD

Rainbow Rotini Pasta Tossed with Black Olives, Bell Peppers, Zucchini, Squash, Celery, and Onions with Our Signature Italian Dressing

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Sauce

GARLIC MASHED POTATOES

Whipped Potatoes with Butter, Herbs and Garlic

FRESH SEASONAL VEGETABLES

Please select one of the following entrees:

FLAT IRON STEAK

Served with Port Wine Demi-Glace

NATOMA BAKED SALMON

Fresh Salmon Fillet Topped with Lemon Dill Sauce

\$29.95 per person

\$14.95 per child (age 10 and under)

Now & Forever

GARDEN GREEN SALAD

Mixed Baby Greens with Sliced Cucumbers,
Julienne Carrots, Alfalfa Sprouts, Tomatoes, and Assorted Dressings

HEARTS OF ROMAINE SALAD

Crisp Romaine Hearts with Pears, Bleu Cheese,
and Glazed Pecans Accompanied by a Citrus Vinaigrette

ITALIAN PRIMAVERA PASTA SALAD

Rainbow Rotini Pasta Tossed with Black Olives, Bell Peppers,
Zucchini, Squash, Celery, and Onions with our Signature Italian Dressing

GARLIC MASHED POTATOES

Whipped Potatoes with Butter, Herbs, and Garlic

FRESH SEASONAL VEGETABLES

CHICKEN PICCATA

Chicken Breast with Lemon Butter Caper Sauce

BAKED HALIBUT

with ORANGE BUERRE-BLANC SAUCE
Fresh Halibut with Orange Zest Butter Sauce

Please select one of the following items to be carved by our chef:

SLOW ROASTED PRIME RIB with AU JUS

Served with Creamy Horseradish Sauce

OVEN ROASTED TURKEY

Served with Cranberry Chutney

HONEY ROASTED HAM

Served with Pineapple Glaze

\$34.95 per person

\$17.95 per child (age 10 and under)

Served Meals

All Served Entrees Include:
Garden Green Salad with House Dressing
Assorted Rolls and Butter
Fresh Seasonal Vegetables
Fresh Brewed Gourmet Coffee, Decaffeinated Coffee, Hot Tea,
Tropical Iced Tea and Assorted Soft Drinks

Specialty Salads

(Please add an additional \$1.50 per person)

CLASSIC CAESAR SALAD
Crisp Romaine Lettuce with Fresh
Parmesan Cheese, Garlic Croutons, and
Traditional Caesar Dressing

SPINACH SALAD
Fresh Spinach Leaves with Bleu Cheese,
Marinated Red Onions, Sliced Almonds,
and Raspberry Vinaigrette Dressing

MIXED BABY GREENS
Assorted Mixed Greens with Walnuts,
Sun-Dried Cranberries & Apricots
Served with Balsamic Vinaigrette

Poultry

CHICKEN MARSALA
with Fresh Mushrooms and Marsala Wine Sauce
Served with Rice Pilaf
\$27.95

CHICKEN DIJON
with Creamy Mustard Sauce
Served with Rice Pilaf
\$27.95

CHICKEN PICCATA
with Lemon Butter Caper Sauce
Served with Rice Pilaf
\$27.95

CHAMPAGNE CHICKEN
with Garlic Champagne Sauce
Served with Rice Pilaf
\$27.95

ASIAN CHICKEN
with Hoisin Glaze
Served with Rice Pilaf
\$27.95

Meat & Game

ROASTED PORK LOIN
with Sweet Apricot Glaze
Served with Garlic Mashed Potatoes
\$29.95

SLOW ROASTED PRIME RIB
Served with Au Jus and Garlic Mashed Potatoes
\$36.95

MIXED GRILL DUET
Petite Filet Mignon and
Succulent Shrimp Scampi
Served with Rice Pilaf
\$38.95

HERB CRUSTED RACK OF LAMB
with Rosemary Sauce
Served with Garlic Mashed Potatoes
\$38.95

FILET MIGNON
with Peppered Brandy Sauce
Served with Garlic Mashed Potatoes
\$38.95

Seafood

HERB CRUSTED HALIBUT
with Orange Citrus Sauce
Served with Saffron Rice
\$29.95

NATOMA BAKED SALMON
with Lemon Dill Cream Sauce
Served with Rice Pilaf
\$29.95

Vegetarian

GRILLED PORTOBELLA MUSHROOM
with Layers of Tomatoes and Red Peppers
Served with Polenta
\$24.95

SUN-DRIED TOMATO RAVIOLI
with Roasted Red Peppers and Pesto Sauce
\$24.95

Children's Selection

(10 and under)
CHICKEN TENDERS
with Fresh Seasonal Vegetables and French Fries
\$9.95

Cake Cutting Fee

\$1.50 per person will apply to all events serving cakes, cupcakes, etc.

Midnight Munchies

BITE SIZED CANDY BARS \$1.50 per person
CRACKER JACKS with Caramel and Peanuts \$2.00 per serving
ASSORTED PETIT FOURS \$4.50 per person (3 Pieces per person)
RICE KRISPIES TREATS with Marshmallows \$18.00 per dozen
ASSORTED FRESH BAKED COOKIES \$26.00 per dozen
CHOCOLATE BROWNIES without Nuts \$26.00 per dozen

INDIVIDUAL BAGS OF CHIPS \$2.00 per bag
TRI-COLORED TORTILLA CHIPS with Salsa and Guacamole \$5.00 per person
FRESHLY POPPED POPCORN with Butter \$14.00 per bowl (serves 10)
SPICY BAR MIX \$17.00 per bowl (serves 12)
MIXED NUTS \$20.00 per bowl (serves 10)
FINGER SANDWICHES on Assorted Breads \$24.00 per dozen

Beer, Wine & Cocktails

HOSTED OR NO-HOST BARS

A \$100.00 Set-up fee is charged for each bar.
Set up fee includes bartender, garnishes and mixes.
Each bar can accommodate up to 150 people

NON-ALCOHOLIC BEVERAGES

Soft Drinks \$3.25 each
Martinelli's Sparkling Cider \$15.00 per bottle
Fruit Punch or Lemonade \$28.00 per gallon
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee or Hot Tea \$36.00 per gallon
Tropical Iced Tea \$ 28.00 per gallon

Beer

DOMESTIC BEER (BOTTLED)

Budweiser, Bud Light, Coors Light, Miller Genuine Draft, O'Doul's \$3.75 each

PREMIUM BEER (BOTTLED)

Corona, Sierra Nevada, Heineken, Samuel Adams \$4.50 each

Wine

CHAMPAGNE & SPARKLING WINE

Salmon Creek Sparkling Wine \$20.00 per bottle
Domaine Chandon Brut \$40.00 per bottle
Moet & Chandon Dom Perignon \$225.00 per bottle

WHITE ZINFANDEL

Salmon Creek \$20.00 per bottle

CHARDONNAY

Salmon Creek \$20.00 per bottle
Beaulieu Vineyards - Napa (B.V.) \$28.00 per bottle

RED

Salmon Creek Merlot \$20.00 per bottle
Salmon Creek Cabernet Sauvignon \$20.00 per bottle
Beaulieu Vineyards Merlot - Napa (B.V.) \$28.00 per bottle
Beaulieu Vineyards Cabernet - Napa (B.V.) \$28.00 per bottle

** Please ask about our personalized B. V. wine labels!*

CORKAGE

If you choose to provide your own wine or champagne, a corkage fee of \$11.00 per bottle (750 ML) or \$18.00 per bottle (1.5 L) will apply.

Hosted Beverage Packages

Cocktail Selections

CALL

Smirnoff, Tanqueray, Meyers White, Captain Morgan, Cuervo Silver, Seagram 7,
Jim Beam, Johnnie Walker Red, and Christian Brothers Brandy

PREMIUM

Ketel One, Grey Goose, Bombay Sapphire, Tanqueray 10, Bacardi, Meyers Dark, Malibu,
Patron, Hornitos, Jack Daniels, Crown Royal, Johnnie Walker Black, Chivas,
Hennessy, Midori, Bailey's, Grand Marnier, Kahlua, and Chopin

Fully Hosted (Open) Bar

Price per person includes:

Bottled Beer, House Wine, House Champagne, Soft Drinks, Non-Alcoholic Beverages, and
Mixed Drinks (Premium or Call).

50 person Minimum

	<i>Premium</i>	<i>Call</i>		<i>Premium</i>	<i>Call</i>
<i>2 Hrs.</i>	\$17.00	\$15.00	<i>4 Hrs.</i>	\$21.00	\$19.00
<i>3 Hrs.</i>	\$19.00	\$17.00	<i>5 Hrs.</i>	\$23.00	\$21.00

Semi-Hosted Bar

Price per person includes:

Bottled Beer, House Wine House, Champagne, Soft Drinks, and Non-Alcoholic Beverages.

50 person Minimum

<i>2 Hrs.</i>	\$12.00	<i>4 Hrs.</i>	\$16.00
<i>3 Hrs.</i>	\$14.00	<i>5 Hrs.</i>	\$18.00

Catering Policies

SERVICE CHARGE

A 20% service charge is added to all food, beverage, audio visual, and room rental.

TAX

The current California State sales tax is added to all food, beverage, audio visual, room rental, service charge, and miscellaneous charges.

NON-REFUNDABLE DEPOSITS

A deposit is required to confirm your event space. All deposits are non-refundable.

FOOD & BEVERAGE

All food and beverage are to be prepared and served by Lake Natoma Inn staff only. All food and beverage pricing is subject to change and may be subject to a minimum number of guests. When choosing an entrée, you may select up to three options. Selection choices must have pre-counts. If the menu prices differ, the higher priced menu item prevails.

MINIMUMS

Food and beverage minimums do apply for all events.

FINAL GUEST COUNT

A final guest count is required 14 business days prior to your event date. Charges will apply for your final guarantee or actual attendance, whichever is greater.

FINAL PAYMENTS

A final payment is required 14 business days prior to your event. We require a credit card on file for any incidentals.

BARS

All bars will close 30 minutes prior to the conclusion of your event.

RESTRICTIONS

No alcohol-related favors are permitted. No pyrotechnics of any kind (including sparklers and/or fog machines) are permitted.