

LAKE NATOMA INN  
*Weddings*  
• 2022 MENU •



Photo Credit: Elegant Events Media

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



Photo Credit: Holly D. Photography



Photo Credit: Holly D. Photography

*A Beautiful Place*  
FOR A MEMORABLE EVENT

702 Gold Lake Drive • Folsom, CA 95630 • 916-932-2769 • [weddings@lakenatomainn.com](mailto:weddings@lakenatomainn.com)

# 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

## *Rain / Extreme Weather*

In the event of rain, your ceremony will be moved to a separate indoor space. If an indoor space is not available, the ceremony will be held in the reception room as a "table side" ceremony. All monies paid for the outdoor ceremony site will be non-refundable.

## *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" (based on availability)  
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 Tablecloth, 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.

## *Catering Policy*

All Food and Beverages are to be prepared and served by the Lake Natoma Inn only. No outside food or beverages, except wedding cake/desserts, are permitted on the premises unless previously approved by the Lake Natoma Inn. The cake service fee is included in the wedding package. Food & Beverage Minimums apply.

T: 916.932.2769 | [WEDDINGS@LAKENATOMAINN.COM](mailto:WEDDINGS@LAKENATOMAINN.COM) | [WWW.LAKENATOMAINN.COM](http://WWW.LAKENATOMAINN.COM)

All prices are subject to change. All prices subject to 22% taxable service charge\* and current applicable sales tax.

\*Contributed to employee welfare benefits and direct material, labor and overhead costs.

## Daytime BUFFET WEDDING PACKAGE

**\$39.95 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
- Assorted 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)

Field Greens Salad with Apples, Bacon and Feta Cheese with Dijon Vinaigrette (GF)

Mixed Baby Greens Salad with Sun-Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (GF)

Garden Green Salad with Cucumbers, Julienne Carrots, Alfalfa Sprouts and Tomatoes with Ranch Dressing & Balsamic Vinaigrette (GF)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (GF)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing

Bow Tie Pasta Salad with Tomatoes, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Feta Cheese with White Balsamic Vinaigrette Dressing

Pasta Primavera Salad with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery and Onions with Zesty Italian Dressing

Quinoa Salad with Edamame, Roasted Corn, Carrots, Celery and Roasted Red Peppers with Lemon Vinaigrette Dressing (GF)

### *Entrées* (choose two)

Hoisin Glazed Chicken with Honey and Ginger, Marinated in Soy Sauce and topped with Grilled Pineapple

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)

Grilled Polenta with Balsamic Grilled Eggplant, Zucchini, Mushrooms and Tomatoes topped with Mozzarella Cheese (GF)

Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Pine Nuts

### *Accompaniments* (choose one)

Garlic Mashed Potatoes with Butter and Roasted Garlic (GF)

Herb Rice Pilaf with Onion, Celery, Stock and a Blend of Savory Spices (GF)

Rosemary Roasted Potatoes with Garlic and Rosemary Blend (GF)

Macaroni & Cheese with Homemade Cheese Sauce topped with Breadcrumbs

### *Kids Price*

Children Ages 3-10 \$19.95  
Babies 2 & Under No Charge

### *Vendor Price*

Special pricing for your vendors \$32.95

### *Unlimited Non Alcoholic Drink Package*

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

*Lake  
Natoma Inn*  
**BUFFET WEDDING PACKAGE**

**\$45.95 PER PERSON**

Package includes the  
following items:

- Two Butler Passed Hors d'oeuvres
- Two Salads
- Two Entrées
- One Accompaniment
- Seasonal Vegetables
- Assorted 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)*

**Field Greens Salad** with Apples, Bacon and Feta Cheese with Dijon Vinaigrette (GF)

**Mixed Baby Greens Salad** with Sun-Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (GF)

**Garden Green Salad** with Cucumbers, Julienne Carrots, Alfalfa Sprouts and Tomatoes with Ranch Dressing & Balsamic Vinaigrette (GF)

**Hearts of Romaine Salad** with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (GF)

**Classic Caesar Salad** with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing

**Bow Tie Pasta Salad** with Tomatoes, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Feta Cheese with White Balsamic Vinaigrette Dressing

**Pasta Primavera Salad** with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery and Onions with Zesty Italian Dressing

**Quinoa Salad** with Edamame, Roasted Corn, Carrots, Celery and Roasted Red Peppers with Lemon Vinaigrette Dressing (GF)

*Entrées (choose two)*

**Hoisin Glazed Chicken** with Honey and Ginger, Marinated in Soy Sauce and topped with Grilled Pineapple

**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)

**Grilled Polenta** with Balsamic Grilled Eggplant, Zucchini, Mushrooms and Tomatoes topped with Mozzarella Cheese (GF)

**Penne Pasta** with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Pine Nuts

**Pork Loin** with Apple Cider and Brandy Glaze (GF)

**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)

**Herb Rice Pilaf** with Onion, Celery, Stock and a Blend of Savory Spices (GF)

**Rosemary Roasted Potatoes** with Garlic and Rosemary Blend (GF)

**Macaroni & Cheese** with Homemade Cheese Sauce topped with Breadcrumbs

*Kids Price*

Children Ages 3-10 \$22.95

Babies 2 & Under No Charge

*Vendor Price*

Special pricing for your vendors \$38.95

*Unlimited Non Alcoholic Drink Package*

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



# All Hors d'oeuvres WEDDING PACKAGE

**\$47.95 PER PERSON**

Package includes the  
following items:

- Four Stationed Hors d'oeuvres
- Two Displayed Hors d'oeuvres
- One Specialty Station
- One Chef Carved Station
- 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)

## Displayed Hors d'oeuvres (choose two)

Seasonal Fresh Fruit Display with Honey Yogurt Dip

Vegetable Crudite with Ranch Dip, Roasted Red Pepper Dip and Hummus

Local California Cheese Display with Assorted Crackers, Breads and Crostini

Bruschetta Bar Traditional Tomato, Basil and Garlic, Olive Tapenade, Feta Cheese and Garlic Rubbed Crostini

Antipasti Display with Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Olives, Salami, Sliced Baguettes and Crostini

## Specialty Stations (choose one)

Mashed Potato Martini Bar Garlic Mashed Potatoes served in Martini Glasses with Shredded Cheddar Cheese, Bacon, Chives, Sour Cream and Pesto (GF)

Mac & Cheese Martini Bar Homemade Macaroni and Cheese served in Martini Glasses with Crispy Pancetta, Sour Cream, Fried Onion Strings, Chopped Tomatoes and Chives

Pasta Station Penne Pasta Noodles with Marinara Sauce and Alfredo Sauce served with Fresh Grated Parmesan Cheese and Warm Garlic Bread

## Chef Carved Station (choose one)

Sage Roasted Turkey Breast served with Cranberry Aioli, Mustard, Mayonnaise and Assorted Mini Rolls

Roasted Pork Loin with Apple Cider and Brandy Glaze served with Mayonnaise, Mustard and Assorted Mini Rolls

Grilled Tri Tip with Peppercorn & Mustard Rub, served with Au Jus, Horseradish and Assorted Mini Rolls

## Stationed Hors d'oeuvres (choose four)

See Page 8 for full descriptions

Meatballs  
Beef Wellington  
Bacon Jam Tart  
Quesadilla Trumpets  
Tandoori Chicken Satay  
Risotto Balls  
Potstickers  
Asian Spring Rolls  
Artichoke Heart Beignet  
Mac & Cheese Bites  
Goat Cheese & Honey Triangle  
Brie & Pear Beggar's Purse  
Caprese Skewer  
Kielbasa Pineapple Skewers

## Kids Price

Children Ages 3-10 \$23.95  
Babies 2 & Under No Charge

## Vendor Price

Special pricing for your vendors \$40.95

## Salad

See Page 7 for full list of selections available

Add any Green Salad to this package for \$2 per person

## Unlimited Non Alcoholic Drink Package

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

## Now & Forever BUFFET WEDDING PACKAGE

**\$54.95 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
- Assorted 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)*

**Field Greens Salad** with Apples, Bacon and Feta Cheese with Dijon Vinaigrette (GF)

**Mixed Baby Greens Salad** with Sun-Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (GF)

**Garden Green Salad** with Cucumbers, Julienne Carrots, Alfalfa Sprouts and Tomatoes with Ranch Dressing & Balsamic Vinaigrette (GF)

**Hearts of Romaine Salad** with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (GF)

**Classic Caesar Salad** with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing

**Bow Tie Pasta Salad** with Tomatoes, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers and Feta Cheese with White Balsamic Vinaigrette Dressing

**Pasta Primavera Salad** with Rainbow Rotini Pasta tossed with Black Olives, Bell Peppers, Zucchini, Celery and Onions with Zesty Italian Dressing

**Quinoa Salad** with Edamame, Roasted Corn, Carrots, Celery and Roasted Red Peppers with Lemon Vinaigrette Dressing (GF)

### *Entrées (choose two)*

**Hoisin Glazed Chicken** with Honey and Ginger, Marinated in Soy Sauce and topped with Grilled Pineapple

**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)

**Grilled Polenta** with Balsamic Grilled Eggplant, Zucchini, Mushrooms and Tomatoes topped with Mozzarella Cheese (GF)

**Penne Pasta** with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Pine Nuts

**Pork Loin** with Apple Cider and Brandy 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 \$6 per person

### *Accompaniments (choose one)*

**Garlic Mashed Potatoes** with Butter and Roasted Garlic (GF)

**Herb Rice Pilaf** with Onion, Celery, Stock and a Blend of Savory Spices (GF)

**Rosemary Roasted Potatoes** with Garlic and Rosemary Blend (GF)

**Macaroni & Cheese** with Homemade Cheese Sauce topped with Breadcrumbs

### *Kids Price*

Children Ages 3-10 \$27.95

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

GF=Gluten Free

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## Served Meal WEDDING PACKAGE

**\$64.95 PER PERSON**

Package includes the  
following items:

- Three Butler Passed Hors d'oeuvres
- One First Course Green Salad
- Two Entrées & One Vegetarian
- Seasonal Vegetables
- Assorted 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)

Field Greens Salad with Apples, Bacon and Feta Cheese with Dijon Vinaigrette (GF)

Mixed Baby Greens Salad with Sun-Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette (GF)

Garden Green Salad with Cucumbers, Julienne Carrots, Alfalfa Sprouts and Tomatoes with Ranch Dressing & Balsamic Vinaigrette (GF)

Hearts of Romaine Salad with Pears, Blue Cheese and Glazed Pecans with Citrus Vinaigrette (GF)

Classic Caesar Salad with Shaved Parmesan Cheese & Garlic Croutons with Creamy Caesar Dressing

### *Entrées (choose up to three)*

#### *Vegetarian*

Grilled Portobello Mushroom Napoleon with Tomatoes and Roasted Red Peppers, served with Creamy Polenta (GF)

Seasonal Vegetarian Raviolis with Creamy Pesto Sauce

### *Entrées (continued)*

#### *Chicken*

Hoisin Glazed Chicken with Honey and Ginger, Marinated in Soy Sauce and topped with Grilled Pineapple, served with Herb Rice Pilaf

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 \$6 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 & 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)

Brie & Pear Beggar's Purse with Almonds wrapped in Phyllo (V)

Caprese Skewer with Cherry Tomato, Marinated Fresh  
Mozzarella and Olive (GF) (V)

Kielbasa Pineapple Skewers with Red Bell Pepper and  
Sweet Chili Sauce (GF)

Poached Prawns with Cocktail Sauce (GF) (up charge \$2 per person)

Crab Cakes with Aioli (GF) (up charge \$2 per person)

## *Menu Additions* & SPECIALTY STATIONS

Minimum 25 guests

### *Ice Cream Sundae Bar*

Chocolate & Vanilla Ice Cream served with Chocolate &  
Caramel Sauces, Whipped Cream, Cherries, Nuts & Sprinkles  
\$8.95 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  
\$8.95 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

### *Sliders, Corn Dogs and French Fries*

Mini Hamburgers, Mini Corn Dogs and Crisp French Fries  
served with Ketchup and Mustard  
\$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*

See Hors d'oeuvres package for description \$9.95 per person  
Add to any wedding package menu for \$4.95 per person

### *Mashed Potato Martini Bar*

See Hors d'oeuvres package for description (GF) \$9.95 per person  
Add to any wedding package menu for \$4.95 per person



# Beer, Wine & Cocktails & BAR PACKAGES

75 person minimum on all packages. Varieties subject to change. Pricing is per person for guests over 21.

**Bar Set Up Fee \$150** (*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.

**Bar Set Up Fee \$150** (*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 \$26.00  
3 Hours \$28.00  
4 Hours \$30.00

## 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 \$24.00  
3 Hours \$26.00  
4 Hours \$28.00

## Semi Hosted Bar Package

### NO HOST COCKTAILS AVAILABLE

### HOUSE WINE

Chardonnay, Rosé,  
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 \$21.00  
3 Hours \$23.00  
4 Hours \$25.00

### CORKAGE FEE

You may provide your own wine/champagne,  
corkage fee of \$16 per 750ml bottle, \$28 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*



Front of Hotel

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



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.