



Wedding Menus & Packages





Congratulations

On Your Engagement!

Dear Engaged Couples,

Thank you for considering hosting your wedding at Lakeview Golf Resort & Spa. Let our experienced Wedding Specialists guide you through the planning.

Are you dreaming of an outdoor wedding ceremony? Tie the knot on our beautifully landscaped golf course, or say "I do" in our romantic fireside library. Celebrate your nuptials with your family and friends in one of our picturesque ballrooms overlooking Cheat Lake.

Our Lakeview Wedding Specialists will provide you with suggestions and welcome your ideas on personalizing your special day.

We look forward to creating a memorable weekend for you and your guests!

Sincerely,

Lauren Thomas

Senior Wedding Specialist

304-594-9435

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Jillian Swartz

Wedding Specialist

304-594-9425

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Amenities



CHAMPAGNE TOAST WITH STRAWBERRY ACCENT FOR GUESTS

PERSONALIZED WEDDING CAKE

CENTERPIECES

Candlelit Centerpieces Including Mirror Underliners, Hurricane Globes with Taper Candles and Two Tea Lights

TABLE NUMBERS WITH STANDS

LINENS

White Floor Length Linens and White Cloth Napkins with Your Choice of White or Black Table Overlays

HEAD TABLE, GIFT TABLE & CAKE TABLE

Traditional Elevated Head Table or Sweetheart, Gift and Cake Table

DANCE FLOOR

Parquet Wooden Dance Floor

MAITRE D' SERVICE

GUEST ROOMS

Courtesy Hold on a Block of Sleeping Rooms for Your Wedding Guests

COUPLE'S OVERNIGHT ACCOMMODATIONS

Complimentary King Guestroom for the Newlyweds

Upgrade to a Jacuzzi King Guestroom with Parlor Room Will Be Reserved at Time of Signing

(Based on Availability)

BREAKFAST

Breakfast in Bed Delivered to the Newlywed's Room the Morning After Your Wedding

GOLF

Discounted Golf for Your Wedding Party the Day Before or the Day of Your Wedding

FITNESS CENTER

One Month Unlimited Tanning at the Lakeview Fitness Center for the Month Prior to Your Wedding

MEMBERSHIP

Choice of One of the Following Memberships for the Couple:

Golf Membership, Lakeview Fitness Center Membership or Social Membership

(Membership Only Valid from Date of Signing until Wedding Date for Up to One Year)

LAKEVIEW BRIDAL CLUB

A Lifetime Discount Card for the Married Couple to Receive 10% Off Dining, Golf and Lodging

(Excludes Pro Shop Purchases)



BEVERAGES

Three Hours of Host Bar to Include Beer, Wine and Soft Drinks

DISPLAYED HORS D'OEUVRES

(Choice of Three Displayed Hors d'Oeuvres)

Vegetable Crudités with Dip

Seasonal Fruit Display with Fruit Yogurt Dipping Sauce

Domestic and Imported Cheese Display with Course Ground Mustard and Assorted Crackers

Caprese Display

Fresh Sliced Tomatoes Topped with Fresh Mozzarella Cheese, Basil and Olive Oil

Crostini Display

Slices of Crisp Breads with Assorted Toppings Including Tomato Basil Bruschetta and Olive Tapenade

Spinach Artichoke Dip Served with Sliced Baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

SALAD

Garden Harvest Salad

Mixed Field Greens and Romaine Accompanied with Summer Vegetables and Choice of Two Dressings

ENTRÉES

(Choice of Two Plated Entrées)

Balsamic Herb Grilled Chicken Breast with a Garlic Basil Butter

Grilled Chicken Breast with a Roasted Red Pepper Coulis

Grilled Dijon and Tarragon Marinated Chicken Breast

Slow-Roasted Pork Loin with Orchard Fruit and Sage

Pecan-Crusted Tilapia with a Tropical Fruit Compote

Sliced Sirloin of Beef with a Rich Demi-Glace

Pasta Primavera

Seasonal Vegetables in a Rich Alfredo Sauce Tossed Into Penne Pasta

All entrées are accompanied by your choice of seasonal vegetables and starch, rolls with butter, iced tea and coffee

DESSERT

Wedding Cake





BEVERAGES

Four Hours of Host Bar to Include Beer, Wine and Soft Drinks

DISPLAYED HORS D'OEUVRES

(Choice of Three Displayed Hors d'Oeuvres)

Vegetable Crudités with Dip

Seasonal Fruit Display with Fruit Yogurt Dipping Sauce

Domestic and Imported Cheese Display with Course Ground Mustard and Assorted Crackers

Caprese Display

Fresh Sliced Tomatoes Topped with Fresh Mozzarella Cheese, Basil and Olive Oil

Crostini Display

Slices of Crisp Breads with Assorted Toppings Including Tomato Basil Bruschetta and Olive Tapenade

Spinach Artichoke Dip Served with Sliced Baguettes

BUTLER PASSED HORS D'OEUVRES

(Choice of One Butler Passed Hors d'Oeuvres)

Boursin Cheese Stuffed Mushrooms | Spanakopita | Scallops Wrapped in Bacon | Raspberry and Brie Phyllo

Chicken and Pineapple Skewers | Vegetable Spring Rolls | Beef Hibachi Skewers | Coconut Shrimp

Sweet and Sour Meatballs | Assorted Mini Quiches

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

SALAD

Garden Harvest Salad

Mixed Field Greens and Romaine Accompanied with Summer Vegetables and Choice of Two Dressings

ENTRÉES

(Choice of Two Plated Entrées)

Sautéed Chicken Breast Served with a Chive Cream Sauce

Apricot Glazed Chicken Breast

Artichoke and Sun-Dried Tomato Stuffed Chicken Breast

Peach Barbecue Glazed Pork Loin Topped with Fried Onions

Fillet of Flounder Stuffed with a Maryland Crab Stuffing

Grilled Sirloin Steak Topped with Sautéed Wild Mushrooms and Onions

Roasted Portobello Stuffed with Goat Cheese, Spinach and Roasted Red Peppers Drizzled with a Balsamic Reduction

All entrées are accompanied by your choice of seasonal vegetables and starch, rolls with butter, iced tea and coffee

DESSERT

Wedding Cake





BEVERAGES

Three Hours of Host Bar to Include Call Brand Liquors, Beer, Wine and Soft Drinks
Personalized Signature Drink

DISPLAYED HORS D'OEUVRES

(Choice of Three Displayed Hors d'Oeuvres)

Vegetable Crudités with Dip

Seasonal Fruit Display with Fruit Yogurt Dipping Sauce

Domestic and Imported Cheese Display with Course Ground Mustard and Assorted Crackers

Caprese Display

Fresh Sliced Tomatoes Topped with Fresh Mozzarella Cheese, Basil and Olive Oil

Crostini Display

Slices of Crisp Breads with Assorted Toppings Including Tomato Basil Bruschetta and Olive Tapenade

Spinach Artichoke Dip Served with Sliced Baguettes

Crab Dip Served with Sliced Baguettes

Antipasto Display

Chef's Presentation of Seasonal Marinated Roasted Vegetables Served with Assorted Cured Meats and Fresh Cheeses, Olives and Freshly Baked Breads

BUTLER PASSED HORS D'OEUVRES

(Choice of Two Butler Passed Hors d'Oeuvres)

Boursin Cheese Stuffed Mushrooms | Spanakopita | Scallops Wrapped in Bacon | Raspberry and Brie Phyllo

Chicken and Pineapple Skewers | Vegetable Spring Rolls | Beef Hibachi Skewers | Coconut Shrimp

Sweet and Sour Meatballs | Assorted Mini Quiches

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

STATION

(Choice of One Specialty Station to be Served During Hors d'Oeuvres Hour)

Italian Pasta Bar | Martini Macaroni and Cheese Bar | Mashed Potato Martini Bar | Starbucks Coffee Station

SALAD

Garden Harvest Salad

Mixed Field Greens and Romaine Accompanied with Summer Vegetables and Choice of Two Dressings

ENTRÉES

(Choice of Two Plated Entrées)

Chicken Fromage

A Boursin Cheese Stuffed Chicken Breast

Pan-Seared Chicken Breast with Roasted Portobello and Shallots Accompanied by an Aged Balsamic Reduction

Roasted Pork Loin with Caramelized Peaches and Dried Cherries

Herb-Crusted Salmon with a White Wine Dill Crème

Oven-Roasted Prime Rib with Rosemary Infused Au Jus

Maryland Crab Cakes Served with House Dressing, Infused Mixed Greens and a German Mustard Crème

Eggplant Parmesan

All entrées are accompanied by your choice of seasonal vegetables and starch, rolls with butter, iced tea and coffee

DESSERT

Wedding Cake



BEVERAGES

Four Hours of Host Bar to Include Call Brand Liquors, Beer, Wine and Soft Drinks
Personalized Signature Drink

DISPLAYED HORS D'OEUVRES

(Choice of Three Displayed Hors d'Oeuvres)

Seasonal Fruit Display with Fruit Yogurt Dipping Sauce
Domestic and Imported Cheese Display with Course Ground Mustard and Assorted Crackers
Caprese Display
Fresh Sliced Tomatoes Topped with Fresh Mozzarella Cheese, Basil and Olive Oil
Crostini Display
Slices of Crisp Breads with Assorted Toppings Including Tomato Basil Bruschetta and Olive Tapenade
Spinach Artichoke Dip Served with Sliced Baguettes
Crab Dip Served with Sliced Baguettes
Antipasto Display
Chef's Presentation of Seasonal Marinated Roasted Vegetables Served with Assorted Cured Meats and Fresh Cheeses,
Olives and Freshly Baked Breads

BUTLER PASSED HORS D'OEUVRES

(Choice of Two Butler Passed Hors d'Oeuvres)

Boursin Cheese Stuffed Mushrooms | Spanakopita | Scallops Wrapped in Bacon | Raspberry and Brie Phyllo
Chicken and Pineapple Skewers | Vegetable Spring Rolls | Beef Hibachi Skewers | Coconut Shrimp
Sweet and Sour Meatballs | Assorted Mini Quiches | Mini Crab Cakes | Blackened Pineapple Chicken on Walnut Bread

STATION

(Choice of One Specialty Station to be Served During Hors d'Oeuvres Hour or Dinner)

Sliced Beef Tenderloin or Roasted Pork Loin Carving Station
Asian Fusion Station
Chicken and Shrimp Stir Fry in a Hoisin Ginger Glaze Accompanied by Traditional White Rice or Lo Mein Noodles
Italian Pasta Station
Sautéed Tuscan Vegetables Tossed with Your Choice of Penne or Bow Tie Pasta, Accompanied by Marinara and Alfredo Sauces,
Roasted Garlic, Parmesan Cheese and Garlic Herb Bread Sticks
Mashed Potato Martini Bar
Creamy Mashed Potatoes Served with Butter, Sour Cream, American, Cheddar and Mozzarella Cheeses, Crumbled Bacon,
Scallions and Sautéed Vegetables Served in a Martini Glass
Martini Macaroni and Cheese Bar
Classic Cheddar Macaroni and Cheese and White Cheddar Macaroni and Cheese Served with Ham, Bacon,
Sautéed Vegetables, Parmesan and Baked Bread Crumbs
Fajita Bar
Grilled Chicken and Beef Strips, Soft Taco Shells, Lettuce, Tomato, Onions, Jalapeños,
Black Olives, Salsa, Sour Cream and Shredded Cheese
Lettuce Wraps
Asian Spiced Chicken and Beef, Hot and Ready to Roll Up in a Crisp Iceberg Lettuce Cup
Along with Shredded Carrots, Chopped Peanuts and Crispy Rice Noodles Served with a Thai Peanut Dipping Sauce
Bananas Foster
Sliced Bananas Sautéed in Butter, Brown Sugar and Cinnamon Flambéed with Brandy and Served Over Vanilla Ice Cream
Cherries Jubilee
Cherries and Orange Zest Warmed and Sweetened with Sugar Flambéed with Brandy and Served Over Vanilla Ice Cream



CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

SALAD

(Choice of One Salad)

Garden Harvest Salad

Mixed Field Greens and Romaine Accompanied with Summer Vegetables and Choice of Two Dressings

Caesar Salad

Chopped Romaine and Radicchio, Garlic Croutons and Parmesan Cheese with Caesar Dressing

ENTRÉES

(Choice of Two Plated or Buffet Style Entrées)

Breast of Chicken Piccata in a Lemon Butter Sauce

Pan-Seared Breast of Chicken with Wild Mushrooms and Marsala

Pork Mignon with an Apple and Shallot Compote

Polynesian Mahi Mahi

Sliced Tenderloin of Beef with Braised Root Vegetables and a Cabernet Demi-Glace

All entrées are accompanied by your choice of seasonal vegetables and starch, rolls with butter, iced tea and coffee

DESSERT

Wedding Cake





BEVERAGES

Four Hours of Host Bar to Include Premium Brand Liquors. Beer, Wine and Soft Drinks

Personalized Signature Drink

DISPLAYED HORS D'OEUVRES

(Choice of Three Displayed Hors d'Oeuvres)

Vegetable Crudités with Dip

Seasonal Fruit Display with Fruit Yogurt Dipping Sauce

Domestic and Imported Cheese Display with Course Ground Mustard and Assorted Crackers

Caprese Display

Fresh Sliced Tomatoes Topped with Fresh Mozzarella Cheese, Basil and Olive Oil

Crostini Display

Slices of Crisp Breads with Assorted Toppings Including Tomato Basil Bruschetta and Olive Tapenade

Spinach Artichoke Dip Served with Sliced Baguettes

Crab Dip Served with Sliced Baguettes

Antipasto Display

Chef's Presentation of Seasonal Marinated Roasted Vegetables Served with Assorted Cured Meats and Fresh Cheeses,

Olives and Freshly Baked Breads

BUTLER PASSED HORS D'OEUVRES

(Choice of Two Butler Passed Hors d'Oeuvres)

Boursin Cheese Stuffed Mushrooms | Spanakopita | Scallops Wrapped in Bacon | Raspberry and Brie Phyllo

Chicken and Pineapple Skewers | Vegetable Spring Rolls | Beef Hibachi Skewers | Coconut Shrimp

Sweet and Sour Meatballs | Assorted Mini Quiches | Mini Crab Cakes | Blackened Pineapple Chicken on Walnut Bread

STATION

(Choice of One Specialty Station to be Served During Hors d'Oeuvres Hour)

Sliced Beef Tenderloin or Roasted Pork Loin Carving Station

Asian Fusion Station

Chicken and Shrimp Stir Fry in a Hoisin Ginger Glaze Accompanied by Traditional White Rice or Lo Mein Noodles

Italian Pasta Station

Sautéed Tuscan Vegetables Tossed with Your Choice of Penne or Bow Tie Pasta, Accompanied by Marinara and Alfredo Sauces, Roasted Garlic, Parmesan Cheese and Garlic Herb Bread Sticks

Mashed Potato Martini Bar

Creamy Mashed Potatoes Served with Butter, Sour Cream, American, Cheddar and Mozzarella Cheeses, Crumbled Bacon, Scallions and Sautéed Vegetables Served in a Martini Glass

Martini Macaroni and Cheese Bar

Classic Cheddar Macaroni and Cheese and White Cheddar Macaroni and Cheese Served with Ham, Bacon, Sautéed Vegetables, Parmesan and Baked Bread Crumbs

Fajita Bar

Grilled Chicken and Beef Strips, Soft Taco Shells, Lettuce, Tomato, Onions, Jalapeños, Black Olives, Salsa, Sour Cream and Shredded Cheese

Lettuce Wraps

Asian Spiced Chicken and Beef, Hot and Ready to Roll Up in a Crisp Iceberg Lettuce Cup Along with Shredded Carrots, Chopped Peanuts and Crispy Rice Noodles Served with a Thai Peanut Dipping Sauce

Bananas Foster

Sliced Bananas Sautéed in Butter, Brown Sugar and Cinnamon Flambéed with Brandy and Served Over Vanilla Ice Cream

Cherries Jubilee

Cherries and Orange Zest Warmed and Sweetened with Sugar Flambéed with Brandy and Served Over Vanilla Ice Cream



SALAD

(Choice of One Salad)

Garden Harvest Salad

Mixed Field Greens and Romaine Accompanied with Summer Vegetables and Choice of Two Dressings

Caesar Salad

Chopped Romaine and Radicchio, Garlic Croutons and Parmesan Cheese with Caesar Dressing

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

CHOICE OF RASPBERRY OR LEMON SORBET

DUAL ENTRÉE

(Choice of One Duel Plated Style Entrée)

Marinated Grilled Chicken Breast with a Soy Ginger Glace Accompanied by a Shrimp Skewer on a Bed of Long Grain Rice

Grilled Filet Mignon with a Cabernet Demi-Glace with a Broiled Lobster Tail with Drawn Butter and Lemon

Marinated Grilled Chicken Breast with a Lobster Cream Sauce and Maryland Crab Cakes

Pan-Seared Salmon with a Mango Fruit Salsa and Teriyaki Glazed Grilled Chicken

All entrées are accompanied by your choice of seasonal vegetables and starch, rolls with butter, iced tea and coffee

DESSERT

Wedding Cake

STARCHES

Roasted Red Potatoes | Fingerling Potatoes | Garlic

Mashed Potatoes | Red Roasted Mashed Potatoes

Rice Pilaf | Risotto

VEGETABLES

Green Beans with Roasted Red Peppers | Green Beans

Almondine | Sautéed Zucchini and Squash

Sautéed Broccoli and Cauliflower | Sautéed Julienne

Seasonal Vegetables | Broccoli in Cheddar Cheese Au Gratin



Enhancements



DISPLAYED HORS D'OEUVRES

Vegetable Crudite
Antipasto Display
Seasonal Fruit Display
Domestic and Imported Cheese Display
Hot Spinach and Artichoke Dip
Crab Dip

BUTLER PASSED HORS D'OEUVRES

Add Additional Hot Hors d'Oeuvres

CARVING STATION OPTIONS

Roasted Pork Loin
Roasted Turkey Breast
Virginia Baked Ham
Prime Rib of Beef
Tenderloin of Beef

SPECIALTY STATION OPTIONS

Infusion Station
Bruschetta Station
Mashed Potato Martini Bar
Martini Macaroni and Cheese Bar
Starbuck's Coffee Station
Candy Station
Italian Pasta Station
Fajita Bar
Asian Fusion Station
Lettuce Wrap Station
Maryland Crab Cake Station
Shrimp and Scallop Station

DESSERT STATION OPTIONS

Cookie Station
Chocolate Fondue
Cherries Jubilee
Bananas Foster
Cheesecake Martini Bar
Viennese Dessert Display
Chocolate Covered Strawberries

BAR SERVICE OPTIONS

Additional Hour of Beer, Wine and Soft Drink Service
Additional Hour of Call Brand Bar Service
Additional Hour of Premium Brand Bar Service

Preferred Vendors



BAKERIES

The Cupcakerie | 304-212-5464
Almost Heaven Desserts | 304-622-7641
Oh La La Cakerie | 386-235-8808
Lolita's Cupcreations | 304-282-9774

BRIDAL BOUTIQUES & TUXEDO RENTALS

Oliverio's Bridal | 304-623-6006
The Vow Boutique | 304-291-7333
Coni & Franc | 304-296-9466
Ptak's Mens Formal Wear | 724-438-3935
Daniel's Mens Store | 304-296-7202

FLORISTS

Bella Fiore Designs | 304-381-4697
Galloway's Florist | 304-292-7783
Kelly's Floral Designs | 304-225-7673
Blooms Florist | 304-842-3639

LIMO & SURREY

Red Carpet Limousine | 800-424-3475
Rocky Ridge Acres | 724-627-3396
Pleasant Valley Dream Rides | 301-334-1688

MUSICIANS

Funomenon Entertainment | 304-692-6526
Alex O'Neal Entertainment | 703-472-9021
Viva String Quartet | 304-599-7534
Christine Mazza-Harpist | 304-598-2569
TK the DJ Entertainment | 724- 626-8997

PHOTOGRAPHERS & VIDEOGRAPHERS

Rebecca Devono Photography | 304-225-2516
Tim Ray Photography | 304-363-8395
McMillen Photography/Photo Booth | 724-550-1000
Jessica Fike Photography | 412-582-1282
Kuirsta + Seth Photography | 317-512-3594
Modern Dynamix Photography | 304-376-7465

WEDDING OFFICIANTS

Pastor Dan Meadows | 304-291-0711
Lucky Day Wedding and Event Services | 304-546-8265

INVITATIONS

Elite Bridal & Events | 304-292-0711

LINEN & RENTALS

Elite Bridal & Events | 304-292-4020
MPE Rentals | 304-296-6155





For more information or to schedule a site visit, please contact:

LAKEVIEW CATERING OFFICE
304-594-9516
INFO@LAKEVIEWRESORT.COM

VISIT WWW.LAKEVIEWBRIDE.COM FOR MORE INFORMATION

“Like” **Lakeview** On **facebook** for Special Offers and Promotions!
Weddings

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