



Lakeview Weddings 

MENUS & packages



Lakeview Golf Resort

One Lakeview Drive

Morgantown, WV 26508

304-594-1111 option 4

aaron.gizzi@ailhospitality.com

Congratulations on Your Engagement

Dear Engaged Couple,

Thank you for considering hosting your wedding at Lakeview Golf Resort. Let our experienced Wedding Specialist 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.

The Lakeview Wedding Specialist will provide suggestions and welcome your ideas on personalizing your special day.

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





Package Inclusions

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

CENTERPIECES

Candlelit centerpieces including mirror underliners, hurricane globes with taper candles and two tea lights

TABLE NUMBERS WITH STANDS

LINENS

White floor-length linens, white cloth napkins and your choice of white or black table overlays

CHAIR COVERS

White spandex chair covers and chair bands

HEAD TABLE, GIFT TABLE AND CAKE TABLE

Traditional elevated head or sweetheart table, gift table and cake table

PARQUET WOODEN DANCE FLOOR

GUEST ROOMS

Courtesy hold on a block of sleeping rooms for your guests

COUPLE'S OVERNIGHT ACCOMMODATIONS

Complimentary king room for the newlyweds on your wedding night Upgrade to a Jacuzzi King with parlor room (to be reserved at time of signing and is based on availability)

GOLF

Discounted golf for wedding party on the day before or day of wedding

MEMBERSHIP

Choice of one of the following memberships for the couple: Golf | Lakeview Fitness Center | Social Membership Membership valid on date of signing through wedding date (up to one year)

LAKEVIEW BRIDAL CLUB

Lifetime discount card for the married couple to receive 10% off dining, golf and lodging (excludes Pro Shop purchases)

Classic Menu

BEVERAGE PACKAGE

Three hours of bar to include beer, wine and soft drinks

RECEPTION

Choose two displayed hors d'oeuvre options:

- Vegetable crudités with dip
- Seasonal fruit display with fruit yogurt dipping sauce
- Domestic and imported cheese display with coarse ground mustard and assorted crackers
- Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
- Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
- Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with Summer vegetables and choice of two dressings

CHOOSE TWO PLATED ENTRÉE OPTIONS:

- 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 featuring seasonal vegetables in a rich Alfredo sauce and tossed into penne pasta

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

Starch options

- Roasted red potatoes
- Garlic mashed potatoes
- Rice pilaf
- Fingerling potatoes
- Risotto
- Red roasted mashed potatoes

Vegetable options

- Green beans with roasted red peppers
- Green beans almandine
- Sautéed zucchini and squash
- Sautéed broccoli and cauliflower
- Sautéed julienne seasonal vegetables
- Broccoli in cheddar cheese au gratin

Vintage Menu

BEVERAGE PACKAGE

Four hours of bar to include beer, wine and soft drinks

RECEPTION

Choose three displayed hors d'oeuvre options:

- Vegetable crudités with dip
- Seasonal fruit display with fruit yogurt dipping sauce
- Domestic and imported cheese display with coarse ground mustard and assorted crackers
- Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
- Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
- Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with Summer vegetables and choice of two dressings

CHOOSE TWO PLATED ENTRÉE OPTIONS

- Sauteed 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
- Filet of flounder stuffed with spinach and mushrooms
- Grilled sirloin medallions topped with sautéed 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

Romantic Menu

BEVERAGE PACKAGE

Three hours of call brand open bar Personalized signature drink

RECEPTION

Choose one butler-passed hors d'oeuvre option:

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
Asparagus wrapped in phyllo
Chicken and pesto blossoms

Choose two displayed hors d'oeuvre options:

Vegetable crudités with dip
Seasonal fruit display with fruit yogurt dipping sauce
Domestic and imported cheese display with coarse ground mustard and assorted crackers
Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with Summer vegetables and choice of two dressings

CHOOSE TWO PLATED ENTRÉE OPTIONS:

Chicken Fromage: 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

Elegant Menu

BEVERAGE PACKAGE

Four hours of call brand open bar Personalized signature drink

RECEPTION

Choose three displayed hors d'oeuvre options:

Vegetable crudités with dip
Seasonal fruit display with fruit yogurt dipping sauce
Domestic and imported cheese display with coarse ground mustard and assorted crackers
Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
Spinach artichoke dip served with sliced baguettes

Choose two butler-passed hors d'oeuvre options:

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
Beef Wellington in a puff pastry
Asparagus wrapped in phyllo
Chicken and pesto blossoms

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with Summer vegetables and choice of two dressings

CHOOSE TWO PLATED ENTRÉE OPTIONS

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 served with Chef's choice of sauce
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

Infinite Menu

BEVERAGE PACKAGE

Four hours of premium brand open bar Personalized signature drink

RECEPTION

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
Beef Wellington in a puff pastry
Asparagus wrapped in phyllo
Chicken and pesto blossoms

Choose three displayed hors d'oeuvre options:

Vegetable crudité with dip
Seasonal fruit display with fruit yogurt dipping sauce
Domestic and imported cheese display with coarse ground mustard and assorted crackers
Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with Summer vegetables and choice of two dressings

CHOICE OF RASPBERRY OR LEMON SORBET

CHOOSE ONE DUEL ENTRÉE OPTION:

Marinated grilled chicken breast with a soy ginger demi-glace accompanied by a shrimp skewer on a bed of long grain rice
Grilled filet mignon with a cabernet demiglace 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

Buffet Reception Menu

BEVERAGE PACKAGE

Three hour soda bar

RECEPTION

Choose two displayed hors d'oeuvre options:

Vegetable crudité with dip
Seasonal fruit display with fruit yogurt dipping sauce
Domestic and imported cheese display with coarse ground mustard and assorted crackers
Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

GARDEN HARVEST SALAD

Mixed field greens and romaine accompanied with summer vegetables and choice of two dressings

CHOOSE TWO ENTRÉE OPTIONS SERVED BUFFET STYLE:

Additional entrée available for additional cost

Baked or fried chicken
Herb-crusted pork loin with a pan sauce
Sliced sirloin of beef with a rich demi-glace
Rigatoni with meatballs
Pasta primavera

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

Hors D’oeures Reception Menu Enhancements

BEVERAGE PACKAGE

Three hours of bar to include beer, wine and soft drinks

RECEPTION

Choose two displayed hors d’oeuvre options:

- Vegetable crudités with dip
- Seasonal fruit display with fruit yogurt dipping sauce
- Domestic and imported cheese display with coarse ground mustard and assorted crackers
- Caprese display featuring fresh sliced tomatoes topped with fresh mozzarella cheese, basil and olive oil
- Crostini display featuring slices of crisp breads with assorted toppings: tomato basil bruschetta, herb-infused hummus and olive tapenade
- Spinach artichoke dip served with sliced baguettes

CHAMPAGNE TOAST WITH STRAWBERRY ACCENT

HEAVY HORS D’OEUVRES

Choose four hot hors d’oeuvre options:

- Boursin cheese stuffed mushrooms
- Scallops wrapped in bacon
- Chicken and pineapple skewers
- Beef hibachi skewers
- Spanakopita
- Raspberry and brie phyllo
- Vegetable spring rolls
- Coconut shrimp
- Franks en croute with a hot mustard
- Assorted mini quiches
- Sweet and sour meatballs
- Asparagus wrapped in phyllo
- Chicken and pesto blossoms

Choose one reception station option:

- Mashed potato martini bar
- Martini macaroni and cheese bar
- Italian pasta station
- Lettuce wraps

Ask about adding a chef-attended action station for an additional fee

ACCOMPANIED BY ICED TEA AND COFFEE

DISPLAYED HORS D’OEUVRE OPTIONS

- Vegetable crudite
- Seasonal fruit display
- Crostini display
- Domestic and imported cheese display
- Caprese display
- Smoked salmon display
- Antipasto display
- Hot spinach and artichoke dip display
- Crab dip display
- Chilled shrimp cocktail display

SPECIALTY STATION OPTIONS

- Asian fusion station
- Italian pasta station
- Mashed potato martini bar
- Martini macaroni and cheese bar
- Fajita bar
- Lettuce wraps station
- Slider bar
- Starbucks® coffee station
- Candy station
- Maryland crab cake station
- Shrimp and Scallops station

CARVING STATION OPTIONS

- Roasted pork loin
- Roasted turkey breast
- Virginia baked ham
- Top round of beef
- Prime rib of beef
- Tenderloin of beef

BUTLER PASSED HORS D’OEUVRE OPTIONS

- 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
- Beef Wellington in a puff pastry
- Asparagus wrapped in phyllo
- Chicken and pesto blossoms

DESSERT STATION OPTIONS

- Chocolate covered strawberries
- Cookie station
- Chocolate fondue
- Bananas foster
- Cherries jubilee
- Cheesecake martini bar
- Viennese dessert display

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

Apple Annie's: 304-322-2859

Ooh La La Designer Cakerie and Patisserie: 304-441-2640

The Cupcakerie: 304-212-5464

MUSICIANS

Alex O'Neal Entertainment: 703-472-9021

Christine Mazza - Harpist: 304-598-2569

Funomenon Entertainment: 304-692-6526

TK the DJ Entertainment: 724-626-8997

Viva String Quartet: 304-599-7534

FLORISTS

Bella Fiore Designs: 304-381-4697

Galloway's Florist: 304-292-7783

Rooted By Design: 304-777-2489

Zia Flower: 304-376-2261

LIMO & SURREY Altoona's Red Carpet Limousine: 800-424-3475

Pleasant Valley Dream Rides: 301-334-1688

Rocky Ridge Acres: 724-627-3396

PHOTOGRAPHERS

Amberlee Christey Photography: 304-216-5903

CP Imagery 304-613-1337

Jessica Fike Photography: 412-582-1282

Kuirsta + Seth: 317-512-3594

McMillen Photography: 724-550-1000

Melissa Perkins, Moments to Memories Photography: 304-657-7659

Rebecca Devono Photography: 304-225-2516

Tim Ray Photography: 304-363-8395

PHOTO BOOTH

Berlee Booths: 304-216-5903

K&D PhotoFun!: 724-833-7662

McMillen Photography: 724-833-9083

Treasured Memories Photo Booth: 304-627-5957

VIDEOGRAPHERS

Filming the Bride: 304-554-9461

Gonzalez Videography: email@gonzalezvideography.com

Sparks Productions: 724-557-2031

BRIDAL BOUTIQUES & TUXEDO RENTALS

Coni & Franc: 304-296-9466

Daniel's of Morgantown: 304-296-7202

Koda Bridal: 412-343-3212

Oliverio's Bridal Boutique: 304-623-6006

Ptak's Mens Formal Wear: 724-438-3935

The Vow Boutique: 304-291-7333

LINEN & RENTALS

Elite Bridal & Events: 304-292-4020

MPE Rentals: 304-296-6155

The Mustard Couch: 304-813-4525

WEDDING OFFICIANTS

Pastor Dan Meadows: 304-291-0711

INVITATIONS & CALLIGRAPHY

Misty Mountain Calligraphy: mistymountaincalligraphy@gmail.com

Paper Hearts Invitations: hello@paperheartsinvitations.com



Resort Amenities

Lakeview Golf Resort is equal parts relaxation and exhilaration with 187 beautifully appointed guest rooms and suites on the shores of Cheat Lake and 36 holes of championship golf that have hosted icons like Sam Snead, Arnold Palmer, and Jack Nicklaus. Featuring award-winning restaurants and lounge, a world-class fitness center and 25,000 square-feet of elegant space for meetings and weddings, we are one of the premier golf and conference destinations in the region. Enjoy gracious hospitality, relax by a glowing fireplace, explore the tranquility of our 500 pristine acres and discover what makes our getaway in West Virginia a favorite destination among vacationers and meeting planners alike.

1

GUEST ROOMS – offering both king and two double bed options, remote-control flat screen cable television, coffee maker, iron and ironing board, hair dryer, voice message service and data port or wireless internet access.

2

GOLF – Voted “Best of Morgantown” for 4 consecutive years, we have two championship courses offering breathtaking views of Cheat Lake and the rolling hills of West Virginia

3

RESTURANTS – Legends Sports Bar and Fusion Restaurant

4

TIKI BAR – featuring live music on weekends



NOTES

For more information on to schedule a site visit, please contact

LAKEVIEW CATERING OFFICE

304-594-1111 Option 1

aaron.gizzi@ailhospitality.com

lakeviewresort.com

facebook.com/weddingsatlakeview