



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,

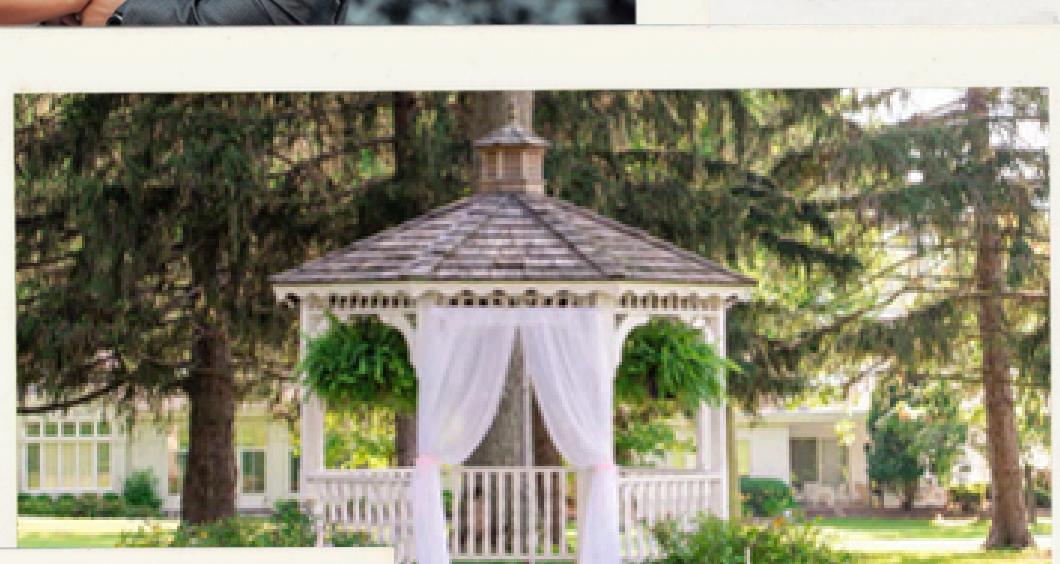
Thank you for considering hosting your wedding at Lakeview Golf Resort. Let our experienced Wedding Specialist guide you through the planning.

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

- 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
- 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

## 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

### 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

# 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

## 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 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 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*

*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

## ACCOMPANIED BY ICED TEA AND COFFEE

*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*

## DISPLAYED HORS D'OEUVRE OPTIONS

Vegetable crudité  
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.

3

**RESTURANTS** – Legends Sports Bar and Fusion Restaurant

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

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](mailto:aaron.gizzi@ailhospitality.com)

[lakeviewresort.com](http://lakeviewresort.com)

[facebook.com/weddingsatlakeview](http://facebook.com/weddingsatlakeview)