



Lakeview
Weddings



CP IMAGERY

WEST VIRGINIA PHOTOGRAPHER

Lakeview Weddings

MENUS AND PACKAGES

Lakeview Golf Resort
One Lakeview Drive
Morgantown, WV 26508
304-594-1111 Option 4
aaron.gizzi@ailhospitality.com



Congratulations on Your Engagement

Package Inclusions



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!

Sincerely,

(304) 594-1111
gm.lakeview@ailhospitality.com

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-crust ed 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

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

Starch options

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

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 two displayed hors d'oeuvre options:

Vegetable crudités with dip

Seasonal fruit display with 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 crispbreads
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 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 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*

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

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

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 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

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 tapenades

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'oeuvres Reception 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

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

Enhancements

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

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

CARVING STATION OPTIONS

Roasted pork loin

Roasted turkey breast

Virginia baked ham

Top round of beef

Prime rib of beef

Tenderloin of beef

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

Notes

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
Paul McGrady Entertainment: 724-557-9472
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





Guests of our West Virginia golf resort will enjoy a wide range of services and amenities, including:

- 500 acres of pristine West Virginia countryside overlooking Cheat Lake
- 187 beautifully appointed rooms and suites
- 36 holes of championship golf
- Two exceptional restaurants and lounges
- 40,000 square-foot Lakeview Fitness & Sports Center
- 25,000 square-feet of elegant event space
- Indoor and outdoor pools
- Free shuttle to and from Morgantown Municipal Airport
- Business center
- Sundries shop
- Complimentary parking
- Complimentary Wi-Fi

Our guestrooms include all the modern amenities you expect to find when traveling, plus a few extras that will make you and your guest's experience first-class.

Each tastefully appointed room offers one king bed or two double beds, room service, and complimentary Wi-Fi. Additionally, all rooms are equipped with flat screen TVs, deluxe bedding packages, furnishings and more. For an enhanced experience and additional living space, choose one of our suites. All feature a master bedroom with a king bed, large living area with wet bar, and a balcony with outdoor seating and panoramic views of beautiful Cheat Lake.



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

LAKEVIEW CATERING OFFICE

304-594-9516

info@lakeviewresort.com

lakeviewbride.com

facebook.com/weddingsatlakeview



LAKEVIEW GOLF RESORT

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Morgantown, WV 26508