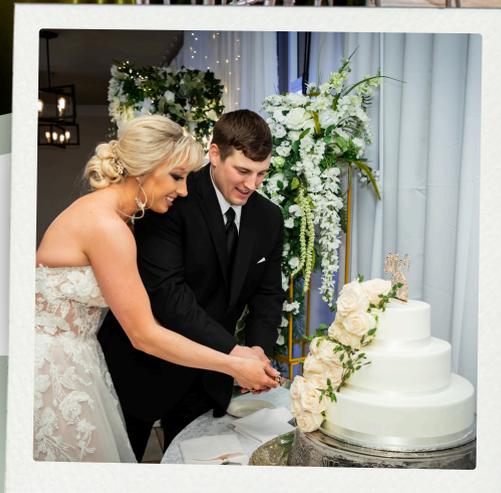




Reception Only



WEDDINGS
on the Lake

PARENT COMPANY OF

Always & Forever
Weddings and Receptions

LAKE  SIDE
Weddings & Events



702-240-5290

WWW.LAKESIDEWEDDINGS.COM CONTACT@LAKESIDEWEDDINGS.COM

RECEPTION

Venues

WE HAVE 2 BEAUTIFUL BANQUET ROOM
OPTIONS TO CHOOSE FROM!



SWAN BANQUET

225 PERSON
CAPACITY



GRAND ATRIUM

130 PERSON
CAPACITY

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Gem

\$5,250 for up to 30 Guests (Friday-Sunday)

\$5,000 for up to 30 Guests (Monday-Thursday)

(\$55 per additional person over 30 guests) (2026 Events Additional \$250 Fee)

This package is not available on Saturday evenings.

(Please see our Waterfall Garden packages for a 30 person Saturday evening event)

Reception Services Included

- Use of Chosen Banquet Room for 3 Hours
- Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- Choice of Sweetheart Table or Wedding Party Head Table
- Centerpiece Included (Fresh Long Stem Rose in Vase)
- Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- Champagne Toast for Entire Party over 21
- Table Service Provided for Couple
 - Professional DJ/ Emcee
 - Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included

- Water, Tea, Coffee, and Soda
- (Hosted or cash bar options available—please see attached drink menu)
(Alcohol for 21 and over. ID's required)

Cake Included

- 2 Tier Wedding Cake with Cake Service
- (Cake Service includes Table, Linen, Utensils, and Server)
Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Opal

\$6,695 for up to 50 Guests (Friday-Sunday)

\$6,195 for up to 50 Guests (Monday-Thursday)

(\$55 per additional person over 50 guests) (2026 Events Additional \$500 Fee)

This package is not available on Saturday evenings in March, April, May, September & October

Reception Services Included

- Use of Chosen Banquet Room for 3 Hours
- Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- Choice of Sweetheart Table or Wedding Party Head Table
 - Centerpiece Included (Fresh Long Stem Rose in Vase)
- Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
 - Champagne Toast for Entire Party over 21
 - Table Service Provided for Couple
 - Professional DJ/ Emcee
 - Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
 - 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included

-Water, Tea, Coffee, and Soda

Cash Bar Included (Alcoholic beverages are available for purchase)

(Hosted bar options available-please see attached drink menu)

(Alcohol for 21 and over. ID's required)

Cake Included

-3 Tier Wedding Cake with Cake Service

(Cake Service includes Table, Linen, Utensils, and Server)

Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Amber

\$8,495 for up to 75 Guests (Friday-Sunday)

\$7,995 for up to 75 Guests (Monday-Thursday)

(\$80 per additional person over 75 guests) (2026 Events Additional \$500 Fee)

Premium Saturday Evening Fee of \$500 will apply to Saturday evenings in March, April, May, September & October

Reception Services Included

- Use of Chosen Banquet Room for 3.5 Hours
- Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- Choice of Sweetheart Table or Wedding Party Head Table
- Centerpiece Included (Fresh Long Stem Rose in Vase)
- Dinnerware: 1 Natural White Dinner Plate,
2 Forks, 1 Butter Knife and Water Goblet
- Champagne Toast for Entire Party over 21
 - Table Service Provided for Couple
 - Professional DJ/ Emcee
 - Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Dinner Buffet Included

(Choice of Classic Menu or International Menu—see menus attached)

Drinks Included

-Water, Tea, Coffee, and Soda

Beer & Wine Bar Included!

Domestic Regular & Light Beers:

Budweiser, Bud Light, Coors Light and Miller Genuine Draft

Wines: White Zinfandel, Cabernet, Moscato, Chardonnay, Merlot and Pinot Grigio

(Mixed Drinks Available for Purchase)

(Alcohol for 21 and over. ID's required)

Cake Included

-3 Tier Wedding Cake with Cake Service

(Cake Service includes Table, Linen, Utensils, and Server) Choose from 6 designs!

RECEPTION ONLY PACKAGES AVAILABLE AT
SWAN BANQUET AND GRAND ATRIUM VENUES

Lakeside Onyx

\$11,295 for up to 100 Guests (Friday-Sunday)

\$10,795 for up to 100 Guests (Monday-Thursday)

(\$90 per additional person over 100 guests) (2026 Events Additional \$500 Fee)

Premium Saturday Evening Fee of \$500 will apply to Saturday evenings in March, April, May, September & October

Reception Services Included

- Use of Chosen Banquet Room for 4 Hours
- Tables, Chairs, and Standard Table Linens In Your Color (many colors to choose from!)
- Choice of Sweetheart Table or Head Table
 - Centerpiece Included (Fresh Long Stem Rose in Vase)
- Dinnerware: 1 Natural White Dinner Plate, 2 Forks, 1 Butter Knife and Water Goblet
- Champagne Toast for Entire Party over 21
 - Table Service Provided for Couple
 - Professional DJ/ Emcee
 - Certified Event Consultant
- Day-of Event Coordinator (will be assigned 4 weeks before event)
- 1 Standard Easel provided for client use during event*
- Tables with Standard Linen Only provided for gift and sign in*

Appetizers Included

- Complimentary Crudites and Fresh Variety of Domestic Cheeses & Crackers

Dinner Buffet Included

(Choice of Classic Menu or International Menu —see menus attached)

Drinks Included

- Water, Tea, Coffee, and Soda

Standard Open Bar Included:

Includes: Domestic Regular and Light Beers: Budweiser, Bud Light, Coors Light, and Miller Genuine Draft

Included Wines: Chardonnay, Cabernet, Moscato, Merlot, Pinot Grigio, and White Zinfandel

Includes House Varieties: Vodka, Gin, Bourbon, Rum, Whiskey and Tequila

Included Mixers: Tonic Water, Club Soda, Ginger Ale, Sweet n Sour & Orange, Pineapple & Cranberry Juices (Alcohol for 21 and over. ID's required)

Cake Included

-3 Tier Wedding Cake with Cake Service (Cake Service includes Table, Linen, Utensils, and Server) Choose from 6 designs!

CLASSIC MENU INCLUDED

1) SALAD (select ONE):

House Salad-Mixed Greens w/ cherry tomatoes & house dressing

Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons

Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing

Please Note: Bread and Butter to Accompany Salad at Buffet

2) ENTREES (select TWO):

Asian Flank Steak – Asian-influenced, seared flank steak doused with fine spice yakitori demi glaze

Tuscan Chicken – Chicken thighs with a tomato-infused cream sauce, sundried tomato, & olives

Chicken Alfredo – Grilled chicken breast on bowtie pasta tossed with Alfredo sauce

Chicken Parmesan with chicken breasts

Chicken Carbonara—Chicken thighs with garlic, parmesan cheese, basil sauce and prosciutto ham & sundried tomato with penne pasta

Three-Cheese Ziti – Available with either no meat, chicken, or ground beef

Beef Stroganoff w/ Mushrooms – Beef with fettuccine pasta served with a mushroom garlic cream sauce

Roast Baron of Beef (carved-to-order)

Prime Ribs of Beef Au Poivre (carved-to-order)

Please Note: \$3 Per Person Additional for Carved to Order Items

3) ACCOMPANIMENTS (select ONE OF EACH):

VEGETABLES (select ONE):

Green Beans w/ Caramelized Onions & Bacon

Buttered Baby Whole Carrots

Steamed Seasonal Vegetables w/ Lemon Zest

Sweet Kernel Corn

STARCH (select ONE):

Bow Tie Pasta w/ Sundried Tomato

Penne Pasta w/ Lemon Pepper Alfredo Sauce

Rice Pilaf

White Rice

Roasted Red Potatoes w/Fresh Herbs

Mashed Potatoes w/ Butter & Herbs

Children's Plated Meal available for children ages 10 and under:

Includes: chicken fingers, macaroni & cheese, and fresh fruit

**No additional charge if child is included in your package guest count
OR additional child may be added for \$20 per child plus tax/service fee**

INTERNATIONAL MENU INCLUDED

1) SALAD (select ONE):

Mixed Greens w/ Cherry Tomatoes & House Dressing

Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons

Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing

Please Note: Bread Basket and Butter to Accompany Salad at Buffet OR Tortillas

2) ENTREES (select TWO):

Spaghetti and Meatballs: Traditional meat sauce over spaghetti and meatballs

Spaghetti with Meat Sauce: Traditional meat sauce seasoned with garlic and herbs over spaghetti

Chicken Scampi: Chicken breast tenderloins sauteed with bell peppers, roasted garlic and onions in a garlic cream sauce over angel hair pasta

Chinese Beef w/ Broccoli: Flank steak cooked in a sweet soy sauce with broccoli florets

Teriyaki Chicken: Boneless chicken thighs served in a flavorful teriyaki sauce

Birria: Shredded beef, chopped onions, cilantro, and lime

Beef or Chicken Fajitas: Sauteed beef or chicken served with peppers and onions

Chicken Enchiladas: Chicken breast in corn tortillas served in a green chile sauce

Chiles Rellenos: Peppers stuffed with onions, herbs, and cheese

3) VEGETABLES (Select ONE):

Vegetable Stir-Fry

Roasted Seasonal Vegetables

Grilled Onions & Bell Peppers

Charred Corn Salsa

Grilled Zucchini

Spicy Asian Green Beans

4) STARCH (Select ONE):

Refried Beans

Mexican Rice

Vegetable Fried Rice

Mashed Potatoes

White Rice

Red Roasted Potatoes

See something you want from the classic and international menu?

Great news! You can mix and match the classic and international menu for no additional charge as long as you select 1 salad, 2 entrees, 1 vegetable and 1 starch total.

EXCLUSIVE MENU (UPGRADE OF \$29 PER PERSON)

1) SALAD (select ONE):

- Arugula Salad with red onion, mandarin orange & sliced almonds with red wine vinaigrette
- Classic Caesar - Crisp romaine lettuce with parmesan reggiano and rustic croutons
- Waldorf Salad - Fresh leaf lettuce topped with a mixture of apples, walnuts, celery and grapes in a sweet creamy dressing

ACCOMPANIED BY BREAD & BUTTER

2) ENTREES (select TWO):

- Beef Tenderloin Medallions – Sliced tenderloin of beef with cognac peppercorn sauce
- Grilled Filet Mignon – Grilled petit filet w/ choice of peppercorn or béarnaise sauce and fresh parsley
- Czarina Chicken Breast – Sautéed boneless breast of chicken w/ lightly spiced tarragon crème sauce
- Chicken Francaise w/ Lemon Herb Butter Sauce
- Stuffed Chicken Breast w/ Red Pepper and Spanish Chorizo
- Pan Seared Alaskan Salmon – Honey-chile glaze and blackened pineapple salsa
- Vegan Lentil, Kale & Red Onion Pasta - Vegetable broth with dry lentils, bay leaf, olive oil, red onion, fresh thyme, fresh oregano, black pepper, kale & rotini pasta

3) ACCOMPANIMENTS (select TWO Vegetables and ONE Starch):

VEGETABLES (select TWO):

- Green Beans w/ Caramelized Onions & Bacon
- Asparagus w/ Lemon Butter Sauce
- Sautéed Vegetable Medley
- Ginger Honey Glazed Carrots
- Asian Style Vegetable Mix

STARCH (select ONE):

- Three Cheese Au Gratin Potatoes
- Penne Pasta w/ Sundried Tomato
- Vegetable Fried Rice
- Roasted Red Potatoes w/ Fresh Herbs
- Parmesan Saffron Risotto

Interested in adding appetizers?

We have cold appetizers starting at
\$8 per person per item

OR

hot appetizers starting at
\$9 per person per item!

Many options to choose from!

HOSTED / CASH BAR OPTIONS:

Beer & Wine: \$22 pp

- DOMESTIC REGULAR & LIGHT BEERS:
BUDWEISER, BUD LIGHT, COORS LIGHT AND MILLER GENUINE DRAFT
 - WINES: WHITE ZINFANDEL, CABERNET, MOSCATO, CHARDONNAY, MERLOT AND PINOT GRIGIO
- (MIXED DRINKS AVAILABLE FOR PURCHASE)

Standard Open: \$32 pp

INCLUDES: BEER AND WINE BAR PACKAGE

PLUS:

- HOUSE VARIETIES: VODKA, GIN, BOURBON, RUM, WHISKEY AND TEQUILA
- MIXERS: TONIC WATER, CLUB SODA, GINGER ALE, SWEET N SOUR, AND ORANGE, PINEAPPLE, AND CRANBERRY JUICES

(TOP SHELF DRINKS AVAILABLE FOR PURCHASE)

Upgrade Addition: \$10 pp

ONLY AVAILABLE TO ADD TO STANDARD

OPEN BAR:

IMPORTED BEERS

(CHOOSE 2):

CORONA/CORONA LIGHT, HEINEKEN, STELLA, GUINNESS DRAUGHT, BLUE MOON BELGIAN WHITE, DOS EQUIS, AND BECK'S
AND INCLUDES ALL OF THE FOLLOWING:
MALIBU COCONUT RUM, CAPTAIN MORGAN'S SPICED RUM, JACK DANIELS, JIM BEAM BOURBON WHISKEY, SMIRNOFF VODKA & BACARDI

Premium Additions: \$17 pp

ONLY AVAILABLE TO ADD TO STANDARD

OPEN BAR:

INCLUDES

STANDARD OPEN BAR AND UPGRADE

ADDITION PLUS:

TOP SHELF LIQUOR (CHOOSE 3):
JAMESON, PATRON, JOHNNIE WALKER RED LABEL, GREY GOOSE, HENNESSY, MOUNT GAY, JACK DANIELS BLACK LABEL, TANQUERAY OR BOMBAY

Cash Bar \$450

(Alcoholic beverages are available for purchase)
Includes Bartender, Permit and Setup Fee

ALCOHOL WILL ONLY BE SERVED TO GUESTS AGE 21 AND OLDER. ID'S REQUIRED.

TERMS AND CONDITIONS



Base Package Prices are noted in brochure:

Packages do not include 18% Service Fee and Taxes on Applicable items.

Service Fee: The service fee charge covers the venue labor and administrative costs for your event. This includes event maintenance, event set-up, event breakdown, and event cleanup. This also includes the staff's time they spend planning with you (in person, emails, over the phone, etc.).

Alcohol will only be served to guests 21 and older. ID's required.

Non-refundable Deposits for Lakeside Reception Only Packages (due at time of booking)

\$1000 non-refundable deposit for Lakeside Gem package

\$1500 non-refundable deposit for Lakeside Opal and Lakeside Amber packages

\$2000 non-refundable deposit for Lakeside Onyx package

Non-refundable Deposits are required upon making your reservation to secure your date.

Non-refundable Deposits are applied towards package total.

50% of remaining balance is due 60 days prior to event. Final balance is due 30 days prior to event.

There is no fee to reschedule your event date as long as we receive 90 days notice. If you cancel within 60 days of your event, 50% of the total is non-refundable. If you cancel within 30 days of your event, 100% of the total is non-refundable.

Afternoon events are those receptions concluding at least 2 1/2 hours prior to sunset.

Times will be subject to availability.

UPDATED JANUARY 2025

Frequently Asked Questions:

Are we allowed to bring in a photographer, videographer or photo booth?

Yes, you may bring in a photographer, videographer and/or photo booth with a reception only event. If you would like to add a photographer, videographer or photo booth with Lakeside, please let your coordinator know and they can provide pricing to add on these services.

***Does Lakeside provide guest books, card boxes or seating charts?**

No, we do not. Clients must provide their own guest book, card box, seating chart, welcome sign, etc. Lakeside will provide 1 easel per banquet space to display either a welcome sign or seating chart that the client provides. Lakeside will provide a table with standard linen for the sign-in and gift table. Please note that these items are not required but based on the couple's personal preference.

Can I bring in my own decorations?

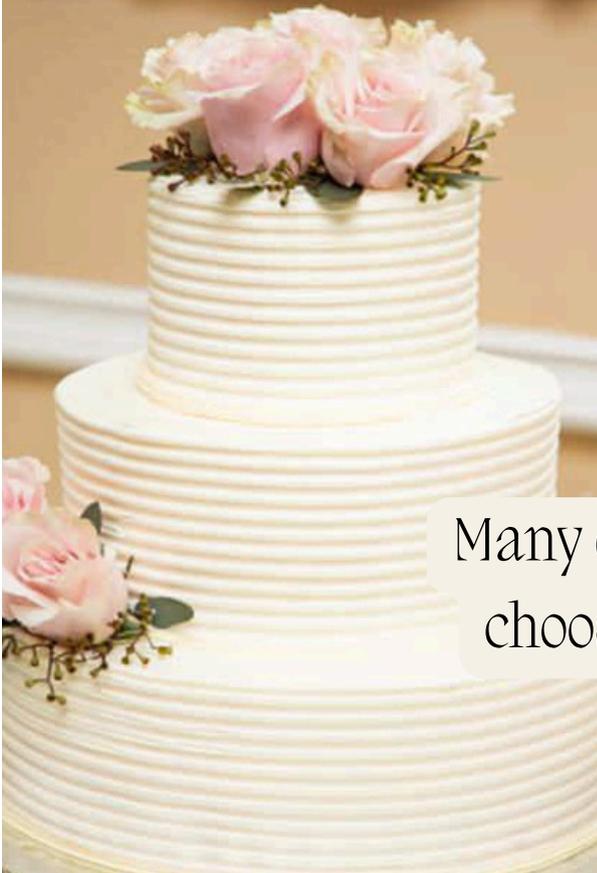
You can provide free-standing and tabletop décor as long as there is no loose glitter and no confetti. Live flame candles must be in a glass vase or votive at least 1-2 inches higher than the flame. Typical items brought in are card box, guest book, favors, and any other décor that you would like on your gift, sign in or sweetheart table. You are also welcome to bring in a cake topper or any other free standing signs or décor that you would like. Nothing may be attached to walls or ceilings. If you are unsure about an item, please reach out. All items must be preassembled.

What does the day-of event coordinator do?

The day-of event coordinator will be assigned 4 weeks before the wedding. They will reach out to introduce themselves. You can schedule your final planning meeting with them so they can finalize any remaining details such as final selections, room layout for your event, arrival time, etc. They will schedule a drop off appointment 1-3 days before your event so you can drop off your items. However, they cannot accept perishable items in advance.

Is outside food or alcohol permitted?

Outside alcohol is not permitted. Outside food is restricted but there are some exceptions such as a dessert bar or candy bar as long as items are store- or bakery-purchased. Nothing may be homemade. If you would like to bring in your own caterer, this option is only available Monday-Wednesday, with restrictions. Please inquire with coordinator for additional information.



YOUR DREAM
EVENT
STARTS HERE!

Many options to
choose from!



Upgrades Available

