

Alpine Lake Wedding Guide 2023



ALPINE LAKE RESORT

Congratulations on your engagement!

Dear Bride and Groom,

Thank you for considering hosting your wedding at Alpine Lake. Let our experienced specialists guide you through the planning.

Are you dreaming of an outdoor ceremony?

Our breathtaking vistas and landscaped golf course provide an amazing backdrop for your ceremony. Our banquet venues from the gazebo lakeside to the dining room in the lodge can host the reception of your dreams.

Our Chef and Events Director can provide you with suggestions and help you plan your special day.

We look forward to creating an event worthy of lifelong memories with you.

Sincerely

Alpine Lake Event Staff



Venue Pricing

To schedule a complete access wedding:

April through October, minimum cost is \$6500.00

November through March, minimum cost is \$3500.00

**Minimum cost is the equivalent of facility fees
and food and beverage selections less service fees & taxes**

Banquet and Reception Hall Rental

April through October \$2000.00

November through March \$1000.00

**This 12 hour rental accommodations for a maximum of 200
guests, noon to midnight. Arrangements can be made for time
to decorate the space**

Lakeside Gazebo and Boathouse Rental

\$750.00

**This does not include furniture or setup and those are
available through a third party vendor.**

Ski Slope Gazebo Rental \$750.00

**This does not include furniture or setup and those are
available through a third party vendor**

Laker's Loft Rental \$200

**Four hour rental. Ideal for a guest meet and greet. \$100
extra charge per half hour after midnight**

Venue Pricing

Linens and Chair covers

Tablecloths, overlays and linen napkins– standard \$6.00 per guest

Premium table linens will incur an additional charge, based on linen cost.

Chair Covers– Standard \$8.00 per guest– premium covers will incur an additional charge based on cost.

Set up and Clean up– Optional

Table and chairs set up- \$750.00

Dance floor- \$600.00

Linen Placement- \$150.00

Cleanup services- \$750.00

Removal of decorations and linens- \$150.00

Additional services:

Bartender fees– 200 dollars per bartender

Cash bar or open bar for nonalcoholic or adult beverages

Carving or Sauté station- \$150.00

Stationed Chef to tend station

All packages will be subject to 20% gratuity and 6% sales tax

Preferred Vendors

Florists

Green Acres Flower Basket | 301.334.3855 | OaklandFlowerBasket.com | Oakland, MD

Coombs Florist | 304.292.1571 | WWW.COOMBSFLOWERS.COM | Morgantown, WV

Hillsvieview Floral | 304.329.1697 | Kingwood, WV

Limo and Carriage Rides

**Pleasant Valley Dream Rides | 301.334.1688 | www.pleasantvalleydreamrides.com |
Friendsville, MD**

Red Carpet Limousine | 800.0424.3475 | www.redcarpetlimousine.com | Morgantown, WV

**A touch of Class Limousines | 301.698.2650 | www.atouchofclasslimousines.com |
Frederick, MD**

Music

Phantom Entertainment | 304.698.6790 | www.facebook.com/Rbishop1996

Troy Koon | 304.826.6286 | wvuhoops@gmail.com | Morgantown, MD

Photographers

**McMillen Photography & Photo Booth | 724.833.9083 | www.bensphotos.com |
Waynesburg, PA**

**Rebecca Devono Photography | 304.225.2516 | www.rebeccadevono.com |
Morgantown, WV**

Tim Ray Photography | 304.363.8395 | www.timerayphoto.com | Fairmont WV

Rentals

MPE Rentals | 304.296.6155 | www.mperentals.com | Morgantown, WV

RM Rentals | 301.616.1931 | Oakland, MD

Ski Slope Gazebo



\$750.00

- ♥ **No refund after cancellation period**
- ♥ **Includes exclusive use for ceremony**
- ♥ **Alpine Lake Resort will not be responsible for lost or damaged items**
- ♥ **You are responsible for decorations, furniture and other items brought into the facility**
- ♥ **An additional cleaning fee will be assessed if the facility is unduly soiled and/or damaged at a rate of \$50.00 per hour**
- ♥ **All trash must be placed in containers prior to leaving the facility**

Lakeside Gazebo and Boathouse



\$750.00

- ♥ **No refund after cancellation period**
- ♥ **Includes exclusive use for ceremony**
- ♥ **Alpine Lake Resort will not be responsible for lost or damaged items**
- ♥ **You are responsible for decorations, furniture and other items brought into the facility**
- ♥ **An additional cleaning fee will be assessed if the facility is unduly soiled and/or damaged at a rate of \$50.00 per hour**
- ♥ **All trash must be placed in containers prior to leaving the facility**

Appetizers:

- ♥ Creamy spinach and artichoke dip with Parmesan served with tortilla chips –\$4 per person
- ♥ Buffalo chicken dip served with tortilla chips–\$5 per person
- ♥ Fresh crudite platter served with ranch dip –\$5 per person
- ♥ Fresh fruit and berry platter with a sweet cream cheese based dip – Market price
- ♥ Cheese and cracker board– Swiss, Cheddar and Pepper jack with artisanal crackers–\$6 per person
- ♥ Charcuterie board– cheeses and gourmet meats with artisanal crackers–\$8 per person
- ♥ Bruschetta– toasted crostini with tomato, red onion, basil and balsamic glaze –\$5 per person
- ♥ Maryland crab dip served warm with pita chips for dipping –\$8 per person
- ♥ Pork and Beef meatballs in marinara –\$5 per person
- ♥ Stuffed mushrooms– herbs, onions and garlic seasoned breadcrumb stuffed mushroom caps –\$5 per person
- ♥ Crab stuffed mushroom caps –\$8 per person
- ♥ Baked brie with apple and walnuts served with toasted French baguette crostini –\$6 per person
- ♥ Antipasto kebab skewers –\$6 per person
- ♥ Homemade macaroni and cheese bites –\$5 per person
- ♥ Soft pretzel sticks with cheese sauce –\$5 per person
- ♥ Assortment of tea and finger sandwiches –\$5 per person
- ♥ Caprese salad with fresh mozzarella, tomato and basil with a balsamic glaze –\$7 per person
- ♥ Miniature French cheese and onion quiche –\$6 per person
- ♥ Bacon wrapped sea scallops –\$9 per person
- ♥ Coconut shrimp fritters –\$9 per person
- ♥ Smoked Salmon and dilled cream cheese canapes –\$7 per person
- ♥ Ask if you do not see your favorite items here. We can do almost anything to meet your needs

Vegetable Sides

- ♥ Sautéed fresh green beans southern style
- ♥ Glazed baby carrots
- ♥ Creamed corn
- ♥ Steamed broccoli
- ♥ Fresh seasonal vegetable medley
- ♥ Roasted Brussels sprouts
- ♥ Green peas and mushrooms
- ♥ Sautéed fresh asparagus (\$2 upcharge per person)
- ♥ Caesar salad
- ♥ House salad
- ♥ Classic spinach salad
- ♥ Spring salad with chevre, berries and pecans (\$2 upcharge per person)

Starch choices

- ♥ Red skin garlic mashed potatoes
- ♥ Roasted red potatoes
- ♥ Baked potatoes (\$1 upcharge per person)
- ♥ Baked potato bar (\$3 upcharge per person)
- ♥ Sweet potato casserole
- ♥ Rice pilaf
- ♥ Mushroom risotto (\$2 upcharge per person)

Desserts

- ♥ Chef's choice desserts
- ♥ French silk chocolate pie
- ♥ Dutch apple pie
- ♥ Cherry or blueberry pie
- ♥ Pecan or pumpkin pie
- ♥ Assorted cookies
- ♥ Blondie brownies

The following are \$2.00 upcharge per person

- ♥ 5 layer chocolate cake
- ♥ Pecan salted caramel cheesecake
- ♥ Reese's peanut butter pie
- ♥ Chocolate mousse cake
- ♥ Raspberry cheesecake
- ♥ NY cheesecake with strawberries
- ♥ Rockslide brownies

**** we do not make wedding cakes.
Ask for recommendations,
or check with your florist for
recommendations.***

\$34 per person Entrees

Choose two proteins, one starch, one vegetable, a salad, dinner rolls and dessert

- ♥ **Roasted beef tenderloin stuffed with dates, cranberries, fresh herbs and almonds**
- ♥ **Baked stuffed pork chop stuffed with sundried tomatoes and spinach**
- ♥ **London Broil**
- ♥ **Grilled bourbon glazed salmon (may be blackened or seasoned with lemon pepper)**
- ♥ **Prime rib– Market price plus cost for carving station**
- ♥ **Maryland crab cakes served with imperial sauce**
- ♥ **Pork chops Hawaiian style with pineapple chutney**
- ♥ **Chicken roulade with bacon, spinach and feta**
- ♥ **Flounder Oscar our way– jumbo crab, asparagus and imperial sauce**

\$27 per person Entrees

Choose two proteins, one starch, one vegetable, a salad, dinner rolls and dessert

- ♥ **Chicken Cordon Bleu– chicken stuffed with ham and Swiss**
- ♥ **Chicken roulade with basil and fresh Mozzarella, topped with garlic aioli**
- ♥ **Beef au poivre– tenderloin roasted with peppercorn and garlic**
- ♥ **Grilled pork chops– bourbon glazed, blackened, or Montreal seasoned**
- ♥ **Chicken cacciatore–chicken braised in tomato sauce with onions, peppers and mushrooms**
- ♥ **Shrimp scampi– jumbo shrimp in the classic lemon white wine and garlic sauce**

\$20 per person Entrees

Choose two proteins, one starch, one vegetable, a salad, dinner rolls and dessert

- ♥ **Pork loin stuffed with Parmesan and fresh herbs**
- ♥ **Chicken Marsala– breaded chicken cutlets with mushrooms, garlic and a rich Marsala sauce**
- ♥ **Chicken Parmesan– breaded chicken cutlets with marinara and fresh basil topped with mozzarella and parmesan**
- ♥ **Beef bourguignon– beef tips in red wine sauce with mushrooms, carrots, onions and potatoes**
- ♥ **Beef Stroganoff– beef tips in a creamy mushroom sauce over buttered egg noodles**
- ♥ **Maple glazed pork chop**

\$18 per person Entrees

Choose one proteins one starch, one vegetable, a salad, dinner rolls and chef's choice dessert

- ♥ **Slow roasted turkey breast**
- ♥ **Pork loin stuffed with homemade stuffing**
- ♥ **Roast beef au jus**
- ♥ **Baked honey ham**
- ♥ **Roasted pork loin with honey Dijon sauce**
- ♥ **Beef brochettes with onions, mushrooms and peppers**
- ♥ **Chicken piccata in a lemon pepper sauce**

Specialty Food Bars

Pasta Station: \$22 per person plus charge for station chef

Choose one pasta, two sauces and two proteins, comes with cheese, toppings, Caesar salad and garlic bread

Proteins:

Meatballs, Sliced chicken breast, Italian sausage, ground beef

\$4 upcharge for shrimp per person

Pasta:

Spaghetti, fettuccini, penne, farfalle, or rotini

\$2 upcharge for tortellini or ravioli

Sauce:

Alfredo, cheese, garlic butter, marinara, pesto

Cheese:

Shredded Mozzarella, Cheddar, Parmesan, feta

Veggie Toppings:

Broccoli, squash, mushrooms, peppers, onions, diced tomato, spinach, olives

Specialty Food Bars

Carving station: charge for station chef plus entrée cost

- ♥ **Any whole muscle entrée can be carved for the additional cost of the attendant.**
- ♥ **If any additional toppings or condiments are desired they may be added for an additional cost. Examples: Demi Rolls for tenderloin or prime rib, extra sauces such as mustard, or red wine reduction for prime rib (all beef carving stations come with horseradish mousse), oyster stuffing for turkey, sweet potato biscuits for ham. Anything can be done, just discuss with the chef to determine availability.**
- ♥ **Top round can also be carved, and specialty items such as steamship round or crown roasts could be carved depending upon availability**