



LAKESIDE
VENUES



All-Inclusive Package



2022 - 2023

724-439-3111

info@lakesidevenues.com

www.lakesidevenues.com

400 Old Route 21 Road,
McClellandtown, PA 15458



Reception Package

Includes the Following

- Picturesque Environment -

*Five Hours Reserved for Reception
Large Dance Floor
Beautifully Controlled Romantic Lighting
Lakes & Gazebo for Enjoyment and Photos*

- Beverage Service -

*Unlimited Bar (house brands)
Champagne Toast for Bridal Party & Parents' Tables
Coffee & Infused Water Station
Unlimited Shots During Bridal Dance*

- Elegant Decor -

*Linen Tablecloths/Assorted Linen Napkins
Centerpiece Options for Guest & Bridal Tables
China, Silverware, & Glassware
Candles with Choice of Votive Holders
Use of Additional Decor*

- Food Presentation -

*Dinner Selection (sit down or buffet)
Your Cake Plated & Served for Dessert
Elaborate Display of Your Cookies*

- Professional Staff -

*Wedding Reception Coordinator
Professional Bartender(s) in Formal Attire
Servers in Formal Attire
Welcoming Host/ Hostess
Greeting Doorman
Coat Check Attendant (weather dependent)*

- Special Highlights -

*Set Up & Clean Up
Mints on the Bar & in Restrooms
Music on Outside Patio
Secure Area for Coat Check
Wheelchair Accessible Entrances
Loading of Vehicles at the End of Event*



LAKE SIDE V E N U E S

Beverage Package

- Liquors -

*Tito's Vodka
Seagram's 7 Whiskey
Jim Beam Bourbon*

*Captain Morgan's Spiced Rum
Malibu Coconut Rum
Bacardi White Rum
Beefeaters's Gin*

*Peach Schnapps
Apple Pucker
Razzmatazz*

- Wines -

*White Moscato
Zinfandel Blush
Cabernet*

- Beers - *(choice of two)*

*Bud Light
Miller Lite
Michelob Ultra
Yuengling*

- Soft Drinks & Mixers -

*Orange Juice
Cranberry Juice
Pineapple Juice
Grenadine
Sweet Tea*

*Coke
Diet Coke
Dr. Pepper
Ginger Ale
Sprite*

*Soda Water
Tonic Water
Sweet & Sour
Lemon Slices
Lime Slices*

extras may be added for an additional charge



LAKE SIDE V E N U E S

Dinner Menu

choose two from each section

-Meats-

*Sliced Roast Beef
Stuffed Roast Beef
Breaded Boneless Pork Chop
Stuffed Pork Chop
Pulled Pork
Cabbage Rolls
Italian Meatballs
Chicken Cordon Bleu*

*Breaded Boneless Chicken
Grilled Chicken Breast
Stuffed Chicken Breast
Chicken Marsala
Chicken Parmesan
BBQ Chicken
Chicken Picatta
Honey Dijon Chicken
Chicken Tenders*

*Smoked Salmon
Herb Crusted Salmon
Citrus Peppercorn Tilapia
Hot Sausage
Maple Glazed Ham
City Chicken
Pork Wings
Grilled Pork Loin*

-Starches-

*Pasta Alfredo
Roasted Vegetable Alfredo
White Cheddar Mac & Cheese
Mac & Cheese
Pasta Primavera*

*Mashed Potatoes
Garlic Mashed Potatoes
Red Skin Parslied Potatoes
Scalloped Potatoes
Shredded Cheesy Potatoes*

*Baked Ziti
Penne Pasta
Stuffed Shells
Pierogies
Rice Pilaf*

-Vegetables-

*Cole Slaw
Broccoli Salad
Marinated Veggie Salad
Fruit Salad
Buttered Corn*

*California Blend
Candied Carrots
Steamed Broccoli
Fresh Green Beans
Grilled Asparagus*

*Tossed Salad
Caesar Salad
Pasta Salad
Greek Pasta Salad
Potato Salad*



Upgraded Amenities

pricing available upon request

Food & Beverage

Hors D'oeuvres
Late Night Snack Station
Carving Station
Signature Drink
Chocolate or Fondue Fountain
Champagne Toast for all Guests
Punch Fountain
Candy Buffet

Decor Elements

Napkin Rings
Plate Chargers
Pipe and Draping
Fresh Florals
Chiavari Chairs
Chair Covers
Specialty Linens
Dance Floor Decals
Ice Sculptures

Entertainment & Special Effects

LED Uplighting
Video Montage
Monogram Gobo Projection
Photo Booth
Live String Ensembles
Horse & Carriage Ride
Hotel Shuttle Service
Additional Reception Hour



Hors D'oeuvres Menu



- Cold Selections -

Fresh Fruits & Fruit Dip
Fresh Vegetables & Ranch Dip
Assorted Cubed Cheeses with Pepperoni & Crackers
Dried Fruits & Assorted Nuts
Spinach Dip with Assorted Crackers
Tomato Basil Bruschetta on French Bread Croutons
Prosciutto Wrapped Honeydew & Cantaloupe
Cream Cheese Wontons
Hummus & Pita Chips
Chilled Shrimp Cocktail
Caprese Sticks
Stuffed Olives
Antipasto Platter

- Hot Selections -

Crab Stuffed Mushrooms
Mini Crab Cakes
BBQ Pork Wings
Bacon Wrapped Scallops
Mini Reuben Sandwiches
Cranberry Meatballs
Buffalo Chicken Dip
Kielbasa with Pineapple
Mushrooms Stuffed with Sausage



On-Site Ceremony



- Package Includes -

*Use of Grounds for One Hour Prior to Reception Start Time
One Hour Ceremony Rehearsal Practice
Setup and Breakdown
Standard White Folding Chairs
Power Available for Sound System
Use of Aisle Decor
Accent Table and Linens
Backup Plan in Case of Inclement Weather*

- Ceremony Upgrades -

Fresh Seasonal Decor | Gazebo Drapes | Padded Chairs | String Ensembles

must provide your own DJ for sound & officiant



Recommended Vendors



DJ

Audio Force Productions, Sean Nice, 724-570-5622
2nd II None Productions, John Mitch, 412-927-0223

Photographer

McMillen Photography, Ben McMillen, 724-833-9083
Contemporary Photography, Michael Kilgore, 724-322-4537

Videographer

Infinite Live Productions, Nate Belliconish, 724-984-9193
Sparks Productions, Anthony Sparks, 724-557-2031

Florist

Neubauer's Flowers, Steve Neubauer, 724-437-5500
De Muth Florist, Edward De Muth, 724-628-7600

Bake Shop

Barton's Bake Shop, Hailey Barton, 412-384-9370
Bethel Bakery, 412-835-6658

Limo & Shuttle

Red Carpet Limousine, 412-366-8081

Hotel

Hilton Garden Inn, Kalie Kurutz, 724-434-7200 ext.0