

Weddings & Receptions



ALPINE LAKE RESORT

Congratulations on your engagement!

I would like to extend my heartfelt congratulations to you on your recent engagement! It is truly an exciting and joyous time in your life, and I am delighted that you are considering Alpine Lake as a potential venue for your forthcoming wedding.

At Alpine Lake, we take immense pride in providing couples with an exceptional and memorable wedding experience. Our team of seasoned specialists is dedicated to assisting you every step of the way as you plan this significant occasion. Your dream wedding is our top priority, and we are committed to making it a reality.

If you have envisioned an outdoor ceremony surrounded by nature's beauty, our venue offers breathtaking vistas and a meticulously landscaped golf course that can serve as a stunning backdrop for your ceremony. Additionally, our banquet facilities range from the charming lakeside gazebo to the elegant dining room within the lodge, ensuring that we have the perfect setting to host the reception of your dreams.

I am at your disposal to offer suggestions, answer any questions, and provide guidance as you navigate the planning process. Your vision for your special day is of utmost importance to us, and we are here to assist in turning that vision into a reality.

Thank you for considering Alpine Lake for this momentous occasion. We are genuinely excited about the prospect of working with you to create an event that will be filled with cherished memories for a lifetime.

Once again, congratulations on your engagement, and we hope to be a part of your remarkable journey toward wedded bliss.

Mary Hibbs

EVENTS MANAGER & WEDDING COORDINATOR

304-789-2481 x164

CEREMONY LOCATIONS

EACH SITE IS AVAILABLE AT THE RATE OF \$750

IF YOU WISH TO COMBINE THE BOATHOUSE GAZEBO WITH THE BOATHOUSE, THE TOTAL RATE FOR BOTH IS \$1200.

SITES COME WITH YOUR EXCLUSIVE USE ON THE DAY OF THE CEREMONY.

THE SKI SLOPE

WHAT WAS ONCE USED AS THE RESORT'S SKI SLOPE IS NOW ONE OF THE MOST ENCHANTING PLACES TO WED! THE VIEW OVERLOOKS THE LAKE AND IS BREATHTAKING EVERY SEASON OF THE YEAR.



THE BOATHOUSE

THE BOATHOUSE OFFERS A CHOICE OF EITHER INDOOR OR OUTDOOR OPTIONS. INSIDE, IT BOASTS AN OPEN FLOOR AREA WITH A VIEW OF THE LAKE FROM THE REAR GLASS DOORS.



THE BOATHOUSE GAZEBO

THE BOATHOUSE GAZEBO IS AN OUTDOOR OPTION FOR INTIMATE WEDDINGS OR A LARGER GUEST LIST WITH THE OPTION FOR SEATING AROUND THE GAZEBO.



THERE ARE MANY OTHER AREAS THAT COUPLES HAVE UTILIZED FOR THEIR DREAM WEDDING. ASK FOR DETAILS.

RECEPTION PACKAGE INCLUSIONS

STATIONED HOR D'OEUVRE FOR THE COCKTAIL HOUR

DRINK STATION WITH COFFEE, TEA, WATER, AND LEMONADE

BUFFET DINNER

CHOICE OF WHITE, IVORY, OR BLACK FLOOR LENGTH TABLE LINENS

YOUR CHOICE OF NAPKIN COLOR

GUEST TABLES SET WITH WHITE CHINA, FLATWARE, AND GLASSWARE

DISPLAY TABLE FOR YOUR ESCORT CARDS

DRESSED TABLE FOR YOUR WEDDING CAKE

PROFESSIONAL WEDDING PLANNING AND COORDINATION

MENU TASTING OF DINNER CHOICES FOR THE COUPLE

PRICING DETAILS

PACKAGE PRICING IS PER GUEST AND SUBJECT TO A 20% SERVICE FEE

100 GUEST MINIMUM*

10% DISCOUNT FOR RECEPTIONS NOVEMBER - MARCH

*PLEASE ASK FOR DETAILS ON WEDDING RECEPTIONS FOR LESS THAN 100 GUESTS

Daisy

PACKAGE



HORS D'OEUVRES

CHOICE OF 2 HORS D'OEUVRES

FRESH CRUDITE PLATTER
SERVED WITH A RANCH-BASED DIP

SWEET ITALIAN MEATBALLS

CREAMY SPINACH AND ARTICHOKE DIP
WITH PARMESAN SERVED WITH TORTILLA CHIPS

BRUSCHETTA

TOASTED CROSTINI WITH TOMATO, RED ONION, BASIL AND BALSAMIC GLAZE

SALAD

CHOICE OF ONE

MIXED GREENS, TOMATO, CUCUMBER, ONION
ITALIAN & RANCH DRESSINGS

ROMAINE LETTUCE TOSSED WITH CAESER DRESSING AND PARMESAN CHEESE

ENTREES

CHOICE OF TWO ENTREES

SLOW ROASTED TURKEY BREAST

PORK LOIN WITH APPLE CINNAMON GLAZE

ROAST BEEF AU JUS

BAKED HONEY HAM

ROASTED PORK LOIN WITH HONEY DIJON SAUCE

\$59.89 PER GUEST

5 HOUR RECEPTION WITH
4 HOUR BAR SERVICE

\$64.89 PER GUEST

6 HOUR RECEPTION WITH
5 HOUR BAR SERVICE

Azalea
PACKAGE



HORS D'OEUVRES

CHOICE OF TWO

FRESH CRUDITE PLATTER
SERVED WITH A RANCH-BASED DIP

SWEET ITALIAN MEATBALLS

CREAMY SPINACH AND ARTICHOKE DIP
WITH PARMESAN SERVED WITH TORTILLA CHIPS

BRUSCHETTA

TOASTED CROSTINI WITH TOMATO, RED ONION, BASIL AND BALSAMIC GLAZE

CHEESE AND CRACKER BOARD
SWISS, CHEDDAR, AND PEPPER JACK WITH ARTISAN CRACKERS

SALAD

CHOICE OF ONE

MIXED GREENS, TOMATO, CUCUMBER, ONION
ITALIAN & RANCH DRESSINGS

ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

ENTREES

CHOICE OF TWO ENTREES

CHICKEN MARSALA

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 STROGANOFF

BEEF TIPS IN A CREAMY MUSHROOM SAUCE OVER BUTTERED EGG NOODLES

MAPLE GLAZED PORK CHOP

\$66.89 PER GUEST
5 HOUR RECEPTION WITH
4 HOUR BAR SERVICE

\$71.89 PER GUEST
6 HOUR RECEPTION WITH
5 HOUR BAR SERVICE

Rhododendron

PACKAGE

HORS D'OEUVRES

CHOICE OF TWO

FRESH CRUDITE PLATTER
SERVED WITH A RANCH-BASED DIP

SWEET ITALIAN MEATBALLS

CREAMY SPINACH AND ARTICHOKE DIP
WITH PARMESAN SERVED WITH TORTILLA CHIPS

BRUSCHETTA

TOASTED CROSTINI WITH TOMATO, RED ONION, BASIL AND BALSAMIC GLAZE

CHEESE AND CRACKER BOARD
SWISS, CHEDDAR, AND PEPPER JACK WITH ARTISAN CRACKERS

BAKED BRIE WITH APPLES AND WALNUTS
SERVED WITH TOASTED FRENCH BAGUETTE CROSTINI

SALAD

CHOICE OF ONE

MIXED GREENS, TOMATO, CUCUMBER, ONION
ITALIAN & RANCH DRESSINGS

ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

ENTREES

CHOICE OF TWO ENTREES

BEEF AU POIVRE

TENDERLOIN ROASTED WITH PEPPERCORN AND GARLIC

GRILLED PORK CHOPS

YOUR CHOICE: BLACKENED, BOURBON GLAZED, OR MONTREAL SEASONED

SHRIMP SCAMPI

JUMBO SHRIMP IN LEMON WHITE WINE AND GARLIC SAUCE

BLACKENED CHICKEN WITH A JIM BEAM HONEY CREAM SAUCE

\$71.89 PER GUEST
5 HOUR RECEPTION WITH
4 HOUR BAR SERVICE

\$76.89 PER GUEST
6 HOUR RECEPTION WITH
5 HOUR BAR SERVICE

Alpine

PACKAGE



HORS D'OEUVRES

CHOICE OF TWO

FRESH CRUDITE PLATTER
SERVED WITH A RANCH-BASED DIP

SWEET ITALIAN MEATBALLS

CREAMY SPINACH AND ARTICHOKE DIP
WITH PARMESAN SERVED WITH TORTILLA CHIPS

BRUSCHETTA

TOASTED CROSTINI WITH TOMATO, RED ONION, BASIL AND BALSAMIC GLAZE

CHEESE AND CRACKER BOARD

SWISS, CHEDDAR, AND PEPPER JACK WITH ARTISAN CRACKERS

BAKED BRIE WITH APPLES AND WALNUTS
SERVED WITH TOASTED FRENCH BAGUETTE CROSTINI

CAPRESE SALAD

WITH FRESH MOZZARELLA, TOMATO, AND BASIL WITH A BALSAMIC GLAZE

CRAB STUFFED MUSHROOM CAPS

BACON WRAPPED SEA SCALLOPS

SALAD

CHOICE OF ONE

MIXED GREENS, TOMATO, CUCUMBER, ONION
ITALIAN & RANCH DRESSINGS

ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE

ENTREES

CHOICE OF TWO ENTREES

ROASTED BEEF TENDERLOIN

MARYLAND CRAB CAKES SERVED WITH
IMPERIAL SAUCE (MARKET PRICE)

BAKED PORK CHOPS WITH CORNBREAD
STUFFING AND CREAM SAUCE

PORK CHOPS HAWAIIAN STYLE WITH
PINEAPPLE CHUTNEY

GRILLED BOURBON GLAZED SALMON

FLOUNDER OSCAR OUR WAY - JUMBO

PRIME RIB (MARKET PRICE PLUS CARVING
STATION)

CRAB, ASPARAGUS, AND IMPERIAL SAUCE
(MARKET PRICE)

\$81.89 PER GUEST
5 HOUR RECEPTION WITH
4 HOUR BAR SERVICE

\$86.89 PER GUEST
6 HOUR RECEPTION WITH
5 HOUR BAR SERVICE

Sides

STARCHES

ROASTED RED POTATOES
RED SKIN GARLIC MASHED
POTATOES
RICE PILAF

VEGETABLES

SAUTEED FRESH GREEN BEANS
GLAZED BABY CARROTS
SEASONAL VEGETABLE MEDLEY



Enhancements

Venue

DANCE FLOOR	\$500
RECEPTION SET-UP	\$500
ARRANGEMENT OF TABLES AND CHAIRS	
DECORATION REMOVAL	\$250
REMOVAL OF YOUR DECORATIONS TO BE RETRIEVED THE FOLLOWING DAY	

Reception

ADDITIONAL HORS D'OEUVRES -	PRICED INDIVIDUALLY
CARVING STATION	\$150
COOKIE STATION	\$2.89 PER GUEST
CHAMPAGNE TOAST	\$4 PER GUEST
	\$2 CORKING FEE PER BOTTLE

Beverages

OPEN BAR

YOUR CHOICE. YOU SET THE AMOUNT AND CHOOSE YOUR DRINKS

BEER & WINE

BEER, WINE & WELL LIQUOR

BEER, WINE & CALL LIQUOR

BEER, WINE & ALL LIQUOR OPTIONS



CASH BAR

GUESTS WILL BE RESPONSIBLE FOR PURCHASING

THEIR OWN DRINKS



PRICING*

DOMESTIC BEER \$3.75 & UP

IMPORT BEER \$3.25 & UP

CRAFT BEER \$6 & UP

GLASS OF WINE \$5 & UP

BOTTLED WINE \$14 & UP

WELL LIQUOR \$4.25 & UP

CALL LIQUOR \$6.25 & UP

PREMIUM LIQUOR \$7.25 & UP

*PRICING IS SUBJECT TO CHANGE



HOMEMADE MACARONI AND CHEESE BITES
WITH YOUR CHOICE OF TWO DIPPING SAUCES

SOFT PRETZEL STICKS WITH CHEESE SAUCE

PEPPERONI PIZZA - 12 SLICES

HOT DOG STATION

TOPPINGS INCLUDE; KETCHUP, MUSTARD,
RELISH, ONION, AND CHEESE SAUCE

POPCORN CHICKEN

WITH YOUR CHOICE OF TWO DIPPING SAUCES

\$5.89 PER GUEST PER SNACK



ALPINE LAKE RESORT

700 W ALPINE DRIVE
TERRA ALTA, WV 26764
304-789-2481