



ALPINE LAKE RESORT

Wedding Guide



ALPINE LAKE RESORT | 700 WEST ALPINE DRIVE | TERRA ALTA, WV

Congratulations on your Engagement!

Dear Bride and Groom,

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

Are you dreaming of an outdoor wedding ceremony? Tie the knot on our beautifully landscaped golf course or other locations with breathtaking views! Let us help you celebrate your nuptials with your family and friends in our picturesque banquet room overlooking Alpine Lake.

Our Alpine Lake Events Director will provide you with suggestions and welcome your ideas on personalizing your special day.

We look forward to creating a memorable weekend for you and your guests!

Sincerely,

Kellie Hardesty

Front Office Manager
(304) 789-2481 Ext. 164



VENUE *pricing*

TO SCHEDULE A COMPLETE ACCESS WEDDING;
FROM APRIL THROUGH OCTOBER, THE MINIMUM COST IS \$6,000
FROM NOVEMBER THROUGH MARCH, THE MINIMUM COST IS \$3,000

*Minimum cost: Facility & service fees, food and
beverage selections, and taxes*

BANQUET & RECEPTION HALL RENTAL

APRIL THROUGH OCTOBER, RENTAL FOR \$1,750
FROM NOVEMBER THROUGH MARCH, RENTAL FOR \$750
Twenty-four hour rental accommodations for 200 guests or under
*Additional \$100 per half hour past midnight

LAKESIDE GAZEBO & BOATHOUSE - \$500

Three day rental. Does not include furniture or setup
and is available through a third party vendor

SKI SLOPE GAZEBO - \$500

Three day rental. Does not include furniture or setup
and is available through a third party vendor

LAKER'S LOFT - \$100

Four hour rental ideal for a guest Meet & Greet

LINENS/CHAIR COVERS

Table cloths, overlays and linen napkins \$3 per guest
Chair Covers \$5 per guest

SETUP/CLEANUP - OPTIONAL

Furniture (table & chairs) setup \$500
Dance Floor placement \$500
Linen placement \$100
Cleanup services \$500
Removal of decorations & linens \$100

BARTENDER FEE - \$150

Cash Bar or Open Bar for nonalcoholic or adult beverages

CARVING STATION - \$100

Stationed Chef for 90 at chef to tend carving station

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

PREFERRED *vendors*

FLORISTS

Kelly's Flowers | 304.225.7673 | www.kellysfloral.com | Morgantown, WV
Green Acres Flower Basket | 301.334.3855 | OaklandFlowerBasket.com | Oakland, MD
Coombs Florist | 304.292.1571 | www.coombsflowers.com | Morgantown, WV
Kingwood Floral | 304.329.2424 | www.kingwoodfloral.com | Kingwood, WV

LIMO & CARRIAGE RIDES

Pleasant Valley Dream Rides | 301.334.1688 | www.pleasantvalleydreamrides.com | Friendsville, MD
Red Carpet Limousine | 800.0424.3475 | www.redcarpetlimousine.net | Morgantown, WV
A Touch of Class Limousines | 301.698.2650 | www.ataouchofclasslimousines.com | Frederick, MD

MUSIC

Troy Koon | 304.826.6286 | wvhoops@gmail.com | Morgantown, WV
Sounds Fun Entertainment | www.jonnyrock.com | Friendsville, 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



WEDDING *checklist*

- Set up a budget plan
- Determine guest list
- Book ceremony venue
- Confirm wedding date
- Choose members of wedding party
- Pick wedding theme/color scheme
- Entertainment, DJ or band
- Photographer/videographer
- Block rooms in hotel for guests
- Find florist
- Make/order wedding invitations
- Book rehearsal dinner
- Plan meal menus and wedding cake
- Open bar and cash bar options
- Wedding gown
- Schedule hair appointment and makeup appointments
- Call guests to confirm RSVPs
- Bridesmaids and wedding party attire
- Obtain marriage license
- Favors (place cards, guest book, cake knife)
- Thank you notes
- Set up honeymoon

NOTES

Ski Slope Gazebo



\$500

- No refund after cancellation period
- Includes exclusive use for three days
- 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 per hour
- All trash must be placed in containers prior to leaving the facility
- Prices are subject to change without notice

Lakeside Gazebo & Boathouse



\$500

- No refund after cancellation period
- Includes exclusive use for three days
- 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 per hour
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PER PERSON OPTIONS

APPETIZERS

- Mild chunky salsa served with crisp house prepared flour tortilla chips
- Creamy spinach and artichoke dip with Parmesan and cream cheeses served with crisp house prepared flour tortilla chips
- Spicy buffalo chicken dip served with crisp house prepared flour tortilla chips
- Authentic Mexican soft farmer's cheese queso dip served warm with crisp house prepared flour tortilla chips
- Seasonal fresh vegetable platter served with ranch dipping sauce
- Seasonal fresh fruit and berry platter with a sweet cream cheese-based dip
- Cheddar, Swiss, and pepper jack cheeses served with a variety of artisanal crackers
- Cheddar, Swiss and pepper jack cheeses served with Margherita pepperoni and a variety of artisanal crackers
- Bruschetta of diced tomato, red onion, fresh basil and balsamic glaze on a toasted crostini
- Warm creamy dip prepared with Maryland lump crab served with pita bread
- Handcrafted pork and beef blend Italian seasoned meatballs (50 pieces) in a hearty marinara
- Oven roasted zucchini and artichoke bites
- Roasted large white button mushroom caps stuffed with a seasoned breading
- Roasted large white button mushroom caps stuffed with Maryland lump crab and Old Bay seasoned breading
- Frittered Maryland crab balls
- Jumbo shrimp stuffed with Maryland crab
- Brie cheese with Granny Smith apple and walnuts on a toasted French baguette crostini
- Antipasto kabob skewers
- Homemade macaroni and cheese bites
- Golden baked soft pretzels sticks with melted cheese baked pretzels
- Assortment of tea/finger sandwiches
- Caprese salad tray of fresh mozzarella, tomato and basil with a balsamic glaze
- Miniature French cheese and onion quiche

PARTY TRAY MENU FOR SMALLER EVENTS

APPETIZERS *continued*

- Bacon-wrapped sea scallops
- Frittered coconut shrimp
- Smoked salmon and cream cheese with dill on a French baguette crostini
- Crisp bacon with caramelized onions on a toasted French baguette crostini

VEGETABLE CHOICES

- Sautéed fresh green beans tossed with bacon, onion and garlic
- Honey-glazed carrots
- Dill buttered carrots
- Butter roasted corn
- Creamed corn
- Corn on the cob
- Steamed broccoli
- Fresh vegetable medley sautéed in butter with salt and pepper
- Garlic roasted Brussel sprouts
- Fresh peas
- Sautéed asparagus (\$2 upcharge per person)
- Steamed cauliflower
- Ceasar salad
- House salad
- Spinach salad

STARCH CHOICES

- Red skin garlic mashed potatoes (add beef or chicken gravy for \$1 upcharge per person)
- Roasted red skin seasoned potatoes
- Baked Idaho spud potatoes with butter and sour cream (\$1 upcharge per person)
- Baked potato bar with bacon, chives, cheese (\$2 upcharge per person)
- Sweet potato casserole
- Homemade elbow macaroni and cheese
- Baked beans with bacon and brown sugar
- Rice pilaf
- Pasta salad
- Potato salad
- Beer battered French fries (\$1 upcharge per person)
- Potato Wedges
- Potato Chips
- Mushroom risotto (\$1 upcharge per person)
- Homemade classic stuffing/dressing

DESSERTS

- 5-layer chocolate cake (\$1.50 upcharge per person)
- Pecan salted caramel cheese cake (\$1 upcharge per person)
- Reese's peanut butter pie (\$1.50 upcharge per person)
- Chocolate mousse cake (\$1.50 upcharge per person)
- Rockslide brownies (\$1 upcharge per person)
- Raspberry cheesecake (\$1 upcharge per person)
- Chef choice desserts
- Silk chocolate pie
- Dutch apple pie
- Cherry Pie
- Assorted cookies
- NY style cheese cake
- Blondie brownies
- Pecan pie
- Blueberry pie

ENTRÉES PER PERSON OPTIONS

TOP/PER PERSON MENU ENTRÉES

Two proteins, one starch, one vegetable, salad, dinner roll, and chef's choice of dessert

- Beef tenderloin stuffed with dates, cranberries, fresh herbs and almonds
- Baked bone-in pork chop stuffed with sundried tomatoes and spinach
- London Broil
- Grilled Salmon with your choice of bourbon glaze, lemon pepper or blackened
- Prime rib (see added cost to carving station price may vary due in market price)
- 4oz. Maryland lump crab cakes topped with imperial sauce
- Hawaiian bone-in pork chops with pineapple chutney
- Chicken roulade of bacon, spinach and Feta cheese
- St. Louis style barbeque baby back rib quarters
- Flounder fillet stuffed with jumbo crab meat and topped with imperial sauce

MID/PER PERSON MENU ENTRÉES

Two proteins, one starch, one vegetable, salad, dinner roll, and chef's choice of dessert

- Cordon Bleu of breaded chicken breast stuffed with ham and Swiss cheese
- Baked chicken breast stuffed with bacon and Gouda cheese
- Roulade of rolled chicken breast filled with fresh basil, mozzarella cheese and topped with a garlic aioli
- Beef tenderloin topped with a peppercorn and garlic crust
- Grilled pork chop with your choice of bourbon glaze, salt and pepper or blackened
- Baked chicken breast wrapped in bacon stuffed with Swiss and mushrooms
- Cacciatore of chicken breast cooked in a hearty marinara with onions, peppers and mushrooms

LOW/PER PERSON MENU ENTRÉES

Two proteins, one starch, one vegetable, salad, dinner roll, and chef's choice of dessert

- Pork loin stuffed with Parmesan cheese and fresh herbs marinated in Italian dressing
- Chicken filets in a mushroom Marsala wine sauce
- Parmigiana of breaded chicken cutlet with fresh basil, mozzarella and marinara
- Bourguignon of beef tips simmered in red wine with carrots, onion, potato and mushrooms
- Stroganoff of beef tips in a creamy Dijon and mushroom sauce over buttered egg noodles
- Milanese of baked breaded pork cutlets with a pink vodka sauce
- Baked flounder in a fresh lemon pepper sauce
- Maple syrup glazed pork chop

ALPINE LAKE RESORT EVENT CATERING AND BANQUET PRICES

Prices are subject to market variation and seasonal availability; substitutions are available upon request and may result in an upcharge per menu tier plan

ENTRÉES PER PERSON OPTIONS

BASE/PER PERSON MENU ENTRÉES

One protein, one starch, one vegetable, salad and chef's choice of dessert

- Slow roasted turkey breast
- Baked or grilled chicken breast with choice of lemon pepper, garlic butter, rosemary garlic, or Italian
- Pork loin stuffed with homemade dressing
- Top round of beef slow roasted and topped with au jus
- Parmesan breaded chicken breast topped with fresh tomatoes and basil
- Baked honey glazed ham
- Chicken Piccata in a lemon caper sauce
- Roasted pork loin in a honey Dijon mustard sauce
- Cod filets baked in a lemon garlic sauce
- 8oz blackened seasoned flounder fillets
- Brochette of tender beef tips with onions, mushrooms, peppers served on a kabob skewer lightly drizzled with tangy honey mustard

SIMPLE/PER PERSON MENU ENTRÉES

One protein, one starch and either one salad or one vegetable

- Slow cooked pork loin with Italian seasoning and fresh garlic
- Baked chicken thigh and legs with choice of lemon pepper, Italian garlic, barbeque, or rosemary garlic
- Slow cooked pulled pork loin with separate buns for self-assemble sandwiches, choice of vinegar Carolina or Barbeque
- Tender beef tips in a savory beef gravy over buttered egg noodles
- Homemade chicken salad served on a bun
- Club sandwich of deli ham and turkey with bacon, sliced tomato and lettuce on toasted sourdough bread
- House made beef meatballs in marinara served with a sub roll with melted mozzarella toasted in the oven
- Baked spiral cut ham with a pineapple glaze

SPECIALTY FOOD BARS

PIZZA BAR

per person cost for choice of two fresh pizzas served buffet style

Toppings include pepperoni, sausage, bacon, diced chicken, ham, green pepper, black olive, spinach, diced tomato, banana pepper, onion and mushroom. Sauces include garlic olive oil, marinara, alfredo and mild buffalo.

PASTA BAR LOW

Choice of one protein, one pasta, one sauce, grated parmesan, garlic bread and salad

MID

One entrée from "basic" menu plus one protein, one pasta, one sauce, grated parmesan, garlic bread and salad

TOP

Choice of two proteins, two pastas, two sauces, one cheese, one vegetable, garlic bread and salad

PROTEINS

Meatballs
Sliced chicken breast
Sausage
Ground beef

PASTA

Angel Hair
Spaghetti
Linguini
Fettucini
Penne
Farfalle (Bowtie)
Rotini
Elbow Macaroni

SAUCE

Alfredo
Cheese
Garlic Butter
Garlic Olive Oil
Marinara
Pesto

CHEESE

Shredded Mozzarella
Shredded Cheddar
Grated Parmesan

VEGETABLES

Broccoli
Squash
Zucchini
Mushrooms
Peppers and Onions
Diced Tomato
Spinach



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