



Congratulations!

We are honored that you are considering the Lakeside Inn for your upcoming
Wedding Ceremony and/or Reception location.

The Lakeside Inn, rich in history and ambience, provides personalized service
every step of the way as you plan your special event.

Our Wedding specialist, Lisa Morgan, has years of experience assisting brides
realize the wedding of their dreams. We have a variety of indoor
and outdoor venues for wedding ceremonies,
rehearsal dinners and wedding receptions.

We are delighted to custom design each wedding around your particular needs.

We trust the following pages will assist you in formulating
your plans for your special day.

In the right pocket you will find information on specific settings and menus to
custom design your Lakeside Inn wedding.

We also have some packages available that might fit your needs, so be sure to ask Lisa.

Please allow us the opportunity to help you with
your arrangements for this most memorable occasion!



Le Petite Wedding Package

This package is available Sunday through Thursday.

This package is designed for the small intimate wedding of two to ten people.

There will be an added cost for additional guests which would require a larger wedding cake and additional champagne.

The package includes a hand-held bridal bouquet made from a variety of fresh white flowers with a boutonniere to match for the groom.

An officiant to perform the ceremony.

A beautiful and delicious wedding cake for up to ten people.

A bottle of champagne.

A guest room for one night for the Bride & Groom.

Cost: \$750.00

You may choose to have your wedding luncheon or dinner here with us and have your guests join you either in the Beauclaire Dining Room or in a private dining room reserved just for your guests.

Please contact our Sales & Catering Department at 1-800-556-5016 or email Lisa at lisa@lakeside-inn.com

All prices subject to 7% Sales Tax and 20% Service Charge



Wedding Ceremony

For Brides selecting the Lakeside Inn for their Wedding Ceremony,
site location fees are as follows:

The Lakeside Oaks/Gazebo	\$700.00
The Tea Garden	\$450.00
The Great Room (Lobby)	\$800.00

Folding White Chairs are available at \$1.50 per chair

Wedding Reception

The Courtyard Great Lawn	\$1,500.00
The Beauclaire	\$1,350.00
The Alexander Room*	\$700.00
The Grandview Room	\$250.00
The Veranda	\$300.00
The Pool Deck (after 5pm)	\$700.00
The Great Room (Lobby)	\$800.00
The Tea Garden	\$450.00

Site Location Pricing includes:

- Sweetheart Table for the Bride and Groom
- Tables for the Guest Book, Cake and Gifts
- House Table Linens, Glassware, Dishes and Flatware
- Set-up and Breakdown of Tables and Chairs
- *The Alexander Room has a built-in dance floor

Room Rental Prices are for Maximum of Four Hours
Additional Hours and Set-Ups May Incur Additional Fees

*Want the entire Inn for your event? Reserve the **entire historic inn.**
Available May through January only*

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Receptions

Champagne Brunch

“Society Hill”

(Minimum 25 guests)

Mimosa

(One per person)

Seasonal Strawberries, Grapes and Fresh Fruit Melon

Assorted Danish, Bagels and Cream Cheese

Lakeside Inn Eggs Benedict

Cinnamon French Toast served with Maple Syrup

Quiche Lorraine

Crisp Country Bacon and Sausage

Red Bliss Potatoes or Southern Style Grits

Coffee, Decaffeinated Coffee or Choice of International Teas

\$21.95 per person

Add an Omelet Station..... *\$5.00 additional per person*

Carving Station..... *\$7.00 additional per person*

Choice of One Item:

Roast Prime Rib of Beef

Fresh Vermont Whole Turkey

Virginia Ham Bone In

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Cold Hors D'oeuvres, Platters and Displays

Whole Salmon Display

Choose from Hickory Smoked or Poached served with Cucumber Slices, Lemon, Capers and Shaved Egg
\$275.00 per display serves 50 guests

Chilled Jumbo Shrimp served on Ice Display

Served with Wasabi Cocktail Sauce
\$275.00 per 100 pieces

Vegetable Crudités Display

Chilled Fresh Garden Vegetables served with Spinach Herb Dip
\$150.00 per display serves 50 guests

Imported and Domestic Cheese Display

An Array of Fine Cheeses Artfully Presented and served with English Crackers
\$225.00 per display serves 50 guests

Tuscany Antipasti Display

Thinly Sliced Cured Meats, Imported Cheeses, Olives and Marinated Peppers
\$225.00 per display serves 50 guests

Seasonal Fruit Display

Sliced Fresh Fruit and Berries of the Season served with Raspberry Yogurt Dip
\$150.00 per display serves 50 guests

Assorted Hand-Rolled Sushi

An Artistic Display of Nori Wrapped with Chef's Selection of Traditional Fillings and Sushi Rice
Served with Wasabi, Pickled Ginger and Soy Sauce
\$275.00 per 100 pieces

Assorted Finger Sandwiches

Petite Tea Sandwiches Trimmed and Filled with Chef's Selection of Mousses and Salads
\$125.00 per 100 pieces

Baked Brie en Croute

A Full Wheel of Imported Brie Cheese, Topped with Pecans, Brown Sugar and Wrapped in Phyllo Pastry
Served Baked Warm with Grapes and Raspberry Coulis
\$150.00 serves 35 guests

Assorted Canapé Display

Chef's Selection of Homemade Purees, Mousses or Pates Attractively Displayed in Pastry Boats
\$225.00 per 100 pieces
(Also Available Served Butler Style)

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Hot Hors d'oeuvres
Elegantly Served per 100 pieces

Sea Scallops Wrapped in Applewood Smoked Bacon.....	\$300.00
Petite Maryland Crab Cakes with Caper Tartar Sauce.....	\$350.00
Oriental Vegetable Egg Rolls with Spicy Mustard Sauce.....	\$175.00
Jumbo Stuffed Mushrooms with Scallops, Lobster & Shrimp with Homemade Sauce and Asiago Cheese	\$300.00
Petite Brie en Croute with Raspberry Coulis	\$250.00
Beef and Mushroom Sate with Teriyaki Sauce	\$275.00
Chicken Pineapple Kabob	\$250.00
Jumbo Shrimp tempura with Sweet & Sour Sauce	\$300.00
Lakeside Inn Meatballs.....	\$250.00
Chicken Tenders with Honey Mustard Dipping Sauce.....	\$225.00
Assorted Mini Quiche	\$225.00
Mini-Chicken or Beef Wellington.....	\$300.00
Zellwood Corn Fritters served with Lemon Chive Sauce.....	\$200.00
Stuffed Shrimp Jalapenos with Spicy Cheddar Cheese.....	\$275.00
Beef Franks in the Blanket.....	\$200.00

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Plated Luncheon Entrée Selections

Petite Filet Mignon

4 oz. Grilled Petit Filet Mignon with Applewood Bacon
\$24.00

Boneless Breast of Chicken

Stuffed with Apples, Walnuts and Cornbread
\$18.00

Prime Rib of Beef

Seasoned and Slow Roasted Choice Prime Rib Served with Au Jus
\$21.00

One Quarter Roasted Chicken

Tender Chicken with Olive Oil and Garden Fresh Rosemary
\$18.00

Filet of Salmon

Seared with either a Fruit Beurre Blanc or Shrimp and Dill Sauce
\$20.00

Pasta Primavera

Penne Pasta with Baked Eggplant Parmesan, Roasted Roma Tomatoes with Mozzarella Cheese
\$17.00

Luncheon Selections include choice of:

Tossed Spring Greens and Garden Vegetables with Choice of Dressing
Or
Caesar Salad with Garlic Croutons

Also Served with Chef's Selection of Vegetable and Appropriate Starch
Homemade Baked Rolls and Butter
Coffee, Decaffeinated Coffee or Choice of International Teas

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Plated Dinner Entrée Selections

Grilled Petite Filet Mignon with Skewered Grilled Prawns, Duo of Sauces
\$38.00

Aged Center Cut Filet Mignon, Grilled and Wrapped in Smoked Applewood Bacon, Wild Mushroom Sauce
\$34.00

Slow Roasted Prime Rib of Beef Au Jus with Mild Horseradish Sauce
\$30.00

Boneless Breast of Chicken Topped with Snow Crabmeat, Herb Beurre Blanc Sauce
\$28.00

Sautéed Chicken Breast with Garlic Mashed Potatoes, Brandy Cream Sauce
\$27.00

Chicken Carnivale: Pan Seared Breast of Chicken Rubbed with Caribbean Spices
Corn and Pepper Sauce
\$27.00

Baked Red Snapper, Jack Daniel's Pepper sauce
\$32.00

Grilled Pacific Salmon, Lobster and Crab Sauce
\$30.00

Steamed Mahi-Mahi, Roma Tomatoes and Capers
\$30.00

Pasta Primavera: Penne Pasta with Fresh Vegetables and Tomato Parmesan Sauce
\$25.00

Dinner Selections include choice of:

Tossed Spring Greens, Artichokes, Hearts of Palm, Tomato, with Choice of Dressing
or

Caesar Salad with Homemade Croutons, Prosciutto and Asiago Cheese
or

Bibb Lettuce with Apples and Walnuts, Maytag Bleu Cheese and Balsamic Vinaigrette

Also Served with Chef's Selection of Vegetable and Appropriate Starch

Homemade Baked Rolls and Butter

Coffee, Decaffeinated Coffee or Choice of International Teas

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Buffet Dinner Selections

(Minimum 50 guests)

Hors d'oeuvres

*Choice of One Hot and One Cold Selection

** Choice of Two Hot and Two Cold Selections

Salads

Tossed Spring Greens, Artichokes, Hearts of Palm, Tomato, with Choice of Dressing
or

Caesar Salad with Homemade Croutons, Prosciutto and Asiago Cheese

Entrees

Sliced Filet of Beef with Three Peppercorn Sauce
Boneless Breast of Chicken Stuffed with Apple Walnut Corn Bread Stuffing
Sautéed Chicken Breast with Brandy Cream sauce
Mahi Mahi with Tomatoes and Capers
Snapper Carnivale with Diced Roma Tomatoes
Shrimp Scampi with Rice Pilaf
Herb Crusted Roast Pork tenderloin with mango Chutney
Baked Eggplant Parmesan with Penne Pasta

Vegetables

Sugar Snap Peas	Three Bean Medley
Variety of Seasonal Squash	Fresh Steamed Broccoli
Asparagus Spears	Honey Glazed carrots

Starches

Garlic Mashed Potatoes	Twice Baked Potato
Seasoned Wild Rice	Roasted Parsley Potatoes

***Choice of Two \$52.00**

****Choice of Three \$62.00**

Above served with fresh baked rolls,
Coffee, Decaffeinated Coffee or Choice of International Teas

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Themed Buffet Stations

(Minimum 25 Guests)

Little Italy

Chef Preparing Pasta to Order:

A selection of Penne, Ravioli and Fettuccini Pastas;
Italian Sausage Marinara, Creamy Alfredo or Garlic Pesto Sauces
Shredded Parmesan, Red Pepper Flakes and Garlic Bread Sticks

\$15.00 per person

(must also choose one Carving Station item – see below)

Asian Parasol

Chef Stir Frying Wok:

Selection of Onions, Peppers, Mushrooms, Peas, Chicken and Shrimp with Ginger Soy Sauce
Assorted Egg Rolls with Sweet & Sour Sauces

Asian Fried Rice

\$19.00 per person

(must also choose one Carving Station item – see below)

Southern Cocktail

Garlic Mashed, Roasted Sweet and Baked Potatoes
Various Toppings to include Chives, Bacon Bits, Sour Cream, Marshmallows, Cheddar Cheese,
Beef Tips with Bourguignon Sauce

\$15.00 per person

(must also choose one Carving Station item – see below)

Add Carving Station

Choice of Top Round, Turkey, Honey Glazed Ham, Teriyaki Steamship Round,
BBQ Top Sirloin or Pork Loin with Kiwi Ginger BBQ sauce . . . \$7.00/person
Prime Rib or Leg of Lamb . . . \$9.00/person

Additional Selections

Lakeside Inn House Salad Bar...\$3.00/person

Chef's Selection of Seasonal Vegetable...\$2.00/person

Above served with fresh baked rolls and appropriate condiments
Coffee, Decaffeinated Coffee or Choice of International Teas

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Themed Buffet Dinner

(Minimum 50 people)

Roma Ristaurante

Tuscany Antipasti Display with Thinly Cured Sliced Meats,
Imported Cheeses, Olives and Marinated Peppers

or

Caesar Salad with Homemade Croutons and Asiago Cheese

Chef Preparing Pasta to Order:

A selection of Penne, Ravioli and Fettuccine Pastas;
Marinara, Creamy Alfredo and Garlic Pesto Sauces
Add Your Choice of Shrimp or Chicken *\$6.00 per person*

Scaloppini of Chicken with Mushroom Artichoke Cream Sauce

Mahi Mahi with Roma Tomatoes and Capers

Penne Ala Vodka

Ratatouille: Mixed Italian Vegetables

\$34.00 per person

Old West Bar-B-Que

Salad Bar with Mixed Greens and All the Fixin's

Dijon Bliss Potato Salad

Oven Roast Chicken with Wild Turkey Bar-B-Que Sauce

Slow Roasted Smoked Baby Back Pork Ribs with Wild Turkey Bar-B-Que Sauce

Baked Beans with Molasses, Petit Corn on the Cob

Black Bean Chili and Rice, Texas Toast

*Include New York Strip Steak add *\$10.00 per person*

\$34.00 per person

Above Served with Warm Dinner Rolls and Butter
Coffee, Decaffeinated Coffee or Choice of International Teas

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Bar Snacks and Dips

Mini Pretzels
or
Gourmet Snack Mix
or
Goldfish
\$10.00 per pound

Ruffled Potato Chips with Dip
or
Tortilla Chips with Salsa
\$12.00 per pound

Gourmet Mixed Nuts
\$18.00 per pound

Jalapeno Cheese Dip or Chili Con Queso Dip served Hot with Tri Colored Tortilla's
\$20.00
(serves approximately 25 guests)

French Onion or Ranch Dip served with Vegetable Crudités
\$20.00
(serves approximately 25 guests)

Chef's Special Salmon and Shrimp Dip
Served Hot with Assorted English Crackers,
Celery and Carrot Sticks
\$35.00
(serves approximately 25 guests)

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Beverage Service

No Beverages May Be Brought On Lakeside Inn Property

Non-Alcoholic Beverages

Regular or Decaffeinated Coffee	<i>\$35.00 per gallon</i>
Iced Tea	<i>\$18.00 per gallon</i>
Fruit Punch	<i>\$16.00 per gallon</i>
Sodas	<i>\$ 2.00 per can</i>
Mineral Water (Sparkling or Non-Sparkling)	<i>\$ 2.50 per bottle</i>
Sparkling White Grape Juice, 750ml	<i>\$14.00 per bottle</i>

Alcoholic Beverages

Beer on Tap (Budweiser or Bud Light).....	<i>\$275.00 per keg</i>
Champagne Punch	<i>\$ 45.00 per gallon</i>
House Champagne, 750ml.....	<i>\$ 22.00 per bottle</i>
House Wine, 1.5 Liter.....	<i>\$ 32.00 per bottle</i>
<i>(Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon)</i>	

Specialty Wines May Be Ordered and Priced Upon Request

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Beverage Service

No Beverages May Be Brought onto Lakeside Inn Property

Hosted and Cash Bars

Hosted Bars are paid for by the Host of the Function on a Per Drink or Per Hour Basis

Cash Bars are paid for by the Guests Attending the Function

Host Bar – Per Person (Per Hour)

	Premium	Call	Well
1 st Hour	\$20.00	\$15.50	\$12.50
2 nd Hour	\$18.50	\$13.00	\$10.00
3 rd Hour	\$17.50	\$12.50	\$ 9.50
4 th Hour	\$16.00	\$11.00	\$ 8.00

Host / Cash Bar – Per Drink

Well Drink	\$6.00 each
Call Drink	\$7.00 each
Premium Drink	\$8.00 each
Extra Premium	\$8.00 each
Domestic Beer	\$4.50 per bottle
Imported Beer	\$5.50 per bottle
Non-Alcoholic Beer	\$4.00 per bottle
House Wine	\$6.00 per glass
Cordials and International Coffees	\$8.00 each
Cognacs V.S.	\$8.00 each
Soda and Juice	\$2.00 each

Drink Prices Include all Condiments and Mixers

If Bar Sales Do Not Exceed \$200.00, a \$75.00 Bartender Fee will be Applied.

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Other Wedding Services

We are happy to assist in recommending and coordinating reputable vendors to ensure your event is complete.

- Décor, Floral Arrangements and Guest Favors/ **Daisy A Day 352.383.4200**
- Entertainment – Live Bands, D.J.'s, Soloists, Harp or Violin Players
Orlando Event Pros-407.566.0025
Soundwave Entertainment Systems-407.905.0324
Anthony Bua 352.989.0991
- Elegant Cakes/ **Incredible Edible Cakes-Roberta Haupt 352.735.3956**
- Transportation – Limousines, Historic Trolleys, Unique Carriage Rides
- Ceremony Officiator/**Sherrie L. Knop 352.459.1842**
- Photographers and Videographers
Richard Harrell Photography 813.892.1910
Olivia Marie Photography 352.250.2935
Chris Kruger Photography 561.704.3325
- Professional Wedding Coordinators/**3 Wise Women Events 352.272.1959**
- Premier Boat Tours **352.434.8040**
- Seaplane Tours/Oct-April/**1.218.682.2006**
- Rehearsal Dinners
- Specialty Linens and Chair Covers/**Grand Rental Party Plus 352.357.9242**
- Great Lawn or Tea Garden Tenting

*Ask about our Bride/Groom's Accommodations
in our Lakefront Bridal Suite*

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