



November 8, 2008

FOR YOUR WEDDING IN 2009

2008 is quickly winding down, and with the arrival of this updated “Wedding Package” you can start making some decisions for your “Special Day”!!!

This package contains all the information you need to open the lines of communication with us. Once you have decided on the many options available we can put together a cost projection for you, and your family to see how the budget is working for everyone.

If there is something you would like to add to your “Wedding Package” please feel free to ask for it. At Kootenay Lakeview Lodge we are flexible and open minded, if it’s possible we will make it happen for you!!!!

Please read the new “Room Booking Policy”, if you have any questions please call or email. The rooms are now available for you to book directly with us. The \$50 non-refundable deposit is in effect, and will apply to all weddings. Firstly, book your rooms for yourselves and immediate family, and then advise your guests to book their rooms as quickly as possible. We will block the requested rooms until March 30, 2009, at that time they will be released to the general public.

Accommodations near by:

Bavarian Bed & Breakfast	250-229-2276
Ainsworth Hot Springs Hotel	250-229-4212
Ainsworth Motel	250-229-4711
Balfour Beach Inn	250-229-4235
Cedars Lakeshore Inn & Camp	250-229-4777

We look forward to planning your wedding so please call or email with any questions.

Thank you,

Holly or Reg

1-877-229-4141

email - info@kootenaylakeviewlodge.com

Kootenay Lakeview Lodge 2009 Wedding Package

Weddings

Ceremony & Reception includes:

Event Co-ordinator
A Choice of Excellent Menus Prepared by our Executive Chef
Gift Table/Cake Table
Server Personnel
Bartender
A Spectacular Backdrop for Pictures
Tents for 140 people
Complimentary Parking

Ceremony Only:

Included in the ceremony site fee of \$300:
Set Up
Access to sound system
Chairs (up to 12)
Signing table with chair
Take Down

Reception Options:

Wedding Cakes

All Wedding Cakes are prepared and decorated by our pastry chef. They are customized to your specifications and priced accordingly. Piping design will be unique to each cake, simplistic but elegant. Bride supplies the centre piece, and some of the flowers for garnishing around the Cake. We suggest a small three-tier cake for photos, and a slab cake for serving to guests. The three-tier can be used for future occasions such as present opening the next day.

Style Options:

- Three tiers, with or without pillars between the layers
- Slab style cake, either round or square.
- Cupcake Tree
- Flavours: Chocolate, Vanilla or Lemon
- Filling: Chocolate Mousse, Chocolate, Lemon, Mango, Raspberry, Crème Chantilly-Lemon, Fruit Puree
- Icing: Fondant, Crème Chantilly, Mousse, Butter Cream,
- Icing extras: Ganache add \$.50 per person or
- Icing extras: Italian Butter Cream add \$.50 per person

Pricing:

Regular Three-Tier - \$4.00 per serving
Full Slab Cake and Small Three-Tier Cake - \$3.50 per serving
Full Slab Cake - \$2.50 per serving

*Photos available upon request.

**Wedding Cakes purchased off site will be subject to handling & storage cooler fee:

***Handling includes: decorating, slicing and serving.

Bar

Fully hosted

Partial hosted (pre arranged \$ limit set followed by cash bar)

Full cash bar

Full “twoonie” bar

Partial “twoonie” bar (pre arranged \$ limit set followed by cash bar)

*For all Bar Service options – Bride and Groom may set exactly what type of liquor that will be offered for sale. (i.e. beer and wine only)

Wine

House

Sawmill Creek Merlot -	1 litre	\$10.00
Sawmill Creek Chardonnay -	1 litre	\$10.00

A \$6.00 corkage/decant fee will be charged per bottle or litre.

You may choose any wine at the BCLD store and we would be happy to bring it in. You would be charged the price of the bottle plus a \$6.00 corkage fee per bottle

Note: As per British Columbia Liquor Control and Licensing Branch policy, all alcohol must be purchased from Eagleview / McQ's / Kootenay Lakeview Lodge. No private alcohol products (i.e. UVIN or UBREW) may be brought onto the premises. Personal alcohol must be consumed inside the boundaries of the rented rooms only. The boundaries do not extend beyond the balconies. Unfortunately the wineries are unable to produce custom labels for small orders. If you want personal labels we recommend having labels printed and we will attach them to the bottles for you. Prices are subject to change.

***To ensure we have your wine in time for your special day the order must be placed within 30-days.**

Non Alcoholic Beverages & Spirits

Soft Drinks/Fruit Juice	\$ 2.00
Highballs/Domestic Beer/Cider/House Wine	\$ 4.50
Imported/Micro Brewed Beers	\$ 5.00
Premium Spirits/Liqueurs	\$ 5.00

Champagne Toast

Call for Pricing

Hors D'oeuvres & Late Night Platters

Platters (serves up to 50 people)

Fresh Vegetable Crudités	\$ 95.00
Fresh Sliced Fruit Platter	\$150.00
Canadian & European Cheese Selection with Assorted Crackers	\$140.00
Selection of European Cold Cuts	\$160.00
Poached BC Salmon Platter Chilled & Served with remoulade	\$175.00
Assorted Canapés	\$175.00

Accommodation

All rooms at Kootenay Lakeview Lodge have private balconies overlooking the lake. Price includes continental breakfast.

Room Rates

Regular rack rates will be offered to guests of the wedding who require accommodation for one night only.

Deluxe View Queen	\$149.00
Premier View Queen/Corner King	\$169.00
Honeymoon Suite	\$279.00

*discounted for bride & groom please enquire

This discounted rate is offered to guests of the wedding who require accommodation for more than one night.

Deluxe View Queen	\$129.00
Premier View Queen/Corner King	\$149.00
Honeymoon Suite	\$259.00

*discounted for bride & groom please enquire

****Room booking policy****

This policy applies to all weddings booked with McQ's at Kootenay Lakeview Lodge.

As of November 7th, 2008 rooms for 2009 weddings are available for booking. Kootenay Lakeview Lodge will block rooms as requested from the bride and groom for the wedding day. Rooms will be held until March 30, 2009, at which time rooms will be open to the general public. We strongly encourage all families and guests to book rooms as quickly as possible as the lodge only has 20 rooms available. To be fair to everyone it must be on a first come first serve basis. When booking your room a \$50 non refundable deposit must be made to a credit card. Please advise your guests that any room cancelled within 48 hours of your wedding date will be charged the full cost of the reservation. Cancellations prior to this time will only lose the non refundable deposit.

Additional Info

Taxes are applied as follows:

Food & Beverage	Subtotal x 15% Service Charge x 5% GST
Alcohol	Subtotal x 10% PLT + Alcohol Subtotal x 15% Service Charge x 5% GST
Hotel Room	Subtotal x 8% HRT + 5% GST

Other Fees:

Mandatory fees

Set up & Tear Down	\$550.00
This includes tents, tables, chairs, china, silverware, some decorating, placing of your centerpieces, and clean up.	
Linen Rental (per person: tablecloth, napkins, banquet covers)	\$ 3.00
Extra Tent (for weddings over 140 people, pls reserve 6 months in advance)	Call for Pricing
SOCAN Music	
with dancing 1-100 people	\$ 21.13
With dancing 100-300 people	\$ 59.17
Without dancing 1-100 people	\$ 20.56
Without dancing 100-300 people	\$ 29.56

SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires the users of music to obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada

Optional fees

DJ Service	\$400.00
Professional Facility Decorating –	Call for Pricing
Floral Centrepieces –	Call for Pricing
Golf (per person)	regular price \$10 \$ 5.00
Rehearsal Dinners	Call for Pricing
Shuttle Service (Queen City Shuttle) 352-9829	Call for Pricing

****Please Note:**

- A non-refundable deposit of \$500 is charged for all functions booked.
- Last Call is at 12:30 a.m. and the Bar Closes at 1:00 a.m.
- Dance Music is Turned Off at 1:30 a.m.

Dinners

The Simplistic

Assorted Rolls with Butter
Freshly Brewed Coffee/Tea

Salads

Please choose two salads from the following:

Caesar

traditional with fresh Parmesan

House (mixed greens)

honey mustard vinaigrette and vegetables

Greek

layered with feta and topped with kalamata olives

Potato

creamy with fresh crab and dill

Pasta

tossed in pesto and topped with goat cheese

Asian

rice noodles with julienne vegetables with peanut sauce

Tofu

crisp tofu over exotic lettuce with marinated vegetables

Root Vegetable

thinly sliced and tossed in a light vinaigrette

Lentil

mixed with chick peas, Cous Cous and a zesty dressing

Southern

B.B.Q vegetables and chicken with southern style

Hot Items

Please choose one Entrées:

Veal Inside Round

slow cooked to medium rare served with
marsla mushroom and leek ragout

Pan Seared Fillet of Salmon

served with a creamy dill sauce

Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

Spanish Paella

basmati rice, shrimp, mussels, chicken and
chorizo sausage in a saffron broth

Seafood Casserole

topped with golden mashed potato and Parmesan

Indian Spiced Salmon

with an Asian style mango chutney

Pork Crown Roast

with grain mustard white wine reduction

Mediterranean Stuffed Chicken

with sweet chilli cream sauce

Roasted Chicken

with a smoked bacon and mushroom compote

Penne Pasta

with smoked tomato basil sauce

Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

Vegetarian Quiche

served with a sweet tomato salsa

Fettuccini Alfredo

topped with Cajun chicken

Choice of Potato (Mashed, Roasted Garlic Mashed,
Horseradish Mashed, Roasted or Dauphine)

Or Choice of Pasta - Penne (Pesto, Tomato or
Alfredo)

Seasonal Vegetable Medley

\$25.95 per person
(\$12.95 for children under 12)

Prices throughout the Wedding Package are subject to change without notice.
Prices DO NOT include applicable taxes or gratuities

Dinners

The Distinctive

Assorted Rolls with Butter
Freshly Brewed Coffee/Tea

Platter – can be served between ceremony & reception

Vegetable Crudites

Salads

Please choose three salads from the following:

Caesar

traditional with fresh Parmesan

House (mixed greens)

honey mustard vinaigrette and vegetables

Greek

layered with feta and topped with kalamata olives

Potato

creamy with fresh crab and dill

Pasta

tossed in pesto and topped with goat cheese

Asian

rice noodles with julienne vegetables with peanut sauce

Tofu

crisp tofu over exotic lettuce with marinated vegetables

Root Vegetable

thinly sliced and tossed in a light vinaigrette

Lentil

mixed with chick peas, Cous Cous and a zesty dressing

Southern

B.B.Q vegetables and chicken with southern style

Hot Items

Inside Round of Beef Slow Roasted (Carved and served with chasseur sauce and horseradish)

Please choose one additional Entrée from the following:

Veal Inside Round

slow cooked to medium rare served with marsla mushroom and leek ragout

Pan Seared Fillet of Salmon

served with a creamy dill sauce

Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

Spanish Paella

basmati rice, shrimp, mussels, chicken and chorizo sausage in a saffron broth

Fettuccini Alfredo

topped with Cajun chicken

Seafood Casserole

topped with golden mashed potato and Parmesan

Indian Spiced Salmon

with an Asian style mango chutney

Pork Crown Roast

with grain mustard white wine reduction

Mediterranean Stuffed Chicken

with sweet chilli cream sauce

Roasted Chicken

with a smoked bacon and mushroom compote

Penne Pasta

with smoked tomato basil sauce

Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

Vegetarian Quiche

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)

And Choice of Pasta - Penne (Pesto, Tomato or Alfredo)

Seasonal Vegetable Medley

\$31.95 per person (\$15.95 for children under 12)

Prices throughout the Wedding Package are subject to change without notice.
Prices DO NOT include applicable taxes or gratuities

Dinners

The Indulgent

Assorted Rolls with Whipped Butter
Fresh Brewed Coffee/Tea

Platters – can be served between ceremony & reception

Vegetable Crudites
Fresh Fruit and Cheese

Salads

Please choose three salads from the following:

Caesar

traditional with fresh Parmesan

House (mixed greens)

honey mustard vinaigrette and vegetables

Greek

layered with feta and topped with kalamata olives

Potato

creamy with fresh crab and dill

Pasta

tossed in pesto and topped with goat cheese

Asian

rice noodles with julienne vegetables with peanut sauce

Tofu

crisp tofu over exotic lettuce with marinated vegetables

Root Vegetable

thinly sliced and tossed in a light vinaigrette

Lentil

mixed with chick peas, Cous Cous and a zesty dressing

Southern

B.B.Q vegetables and chicken with southern style

Hot Items

Roasted New York 'AAA' Strip Loin (Carved and served with chasseur sauce and horseradish)

Please choose two additional Entrees from the following:

Veal Inside Round

slow cooked to medium rare served with marsla mushroom and leek ragout

Pan Seared Fillet of Salmon

served with a creamy dill sauce

Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

Spanish Paella

basmati rice, shrimp, mussels, chicken and chorizo sausage in a saffron broth

Fettuccini Alfredo

topped with Cajun chicken

Seafood Casserole

topped with golden mashed potato and Parmesan

Indian Spiced Salmon

with an Asian style mango chutney

Pork Crown Roast

with grain mustard white wine reduction

Mediterranean Stuffed Chicken

with sweet chilli cream sauce

Roast Chicken

with a smoked bacon and mushroom compote

Penne Pasta

with smoked tomato basil sauce

Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

Vegetarian Quiche

served with a sweet tomato salsa

Choice of Potato (Mashed, Roasted Garlic Mashed, Horseradish Mashed, Roasted or Dauphine)

And

Choice of Pasta - Penne (Pesto, Tomato, Alfredo)

Seasonal Vegetable Medley

\$34.95 per person (\$16.95 for children under 12)

Dinners

The Unforgettable

Assorted Rolls with Whipped Butter
Fresh Brewed Coffee/Tea

Platters – can be served between ceremony & reception

Vegetable Crudites
Fresh Fruit and Cheese
Assorted European Cold Cuts and Breads

Salads

Please choose three salads from the following:

Caesar

traditional with fresh Parmesan

House (mixed greens)

honey mustard vinaigrette and vegetables

Greek

layered with feta and topped with kalamata olives

Potato

creamy with fresh crab and dill

Pasta

tossed in pesto and topped with goat cheese

Asian

rice noodles with julienne vegetables with peanut sauce

Tofu

crisp tofu over exotic lettuce with marinated vegetables

Root Vegetable

thinly sliced and tossed in a light vinaigrette

Lentil

mixed with chick peas, Cous Cous and a zesty dressing

Southern

B.B.Q vegetables and chicken with southern style

Hot Items

Carved Prime Rib (with a chardonnay reduction)

Please choose two additional Entrees from the following:

Veal Inside Round

slow cooked to medium rare served with
marsla mushroom and leek ragout

Pan Seared Fillet of Salmon

served with a creamy dill sauce

Chicken Parmesan

Stuffed with havarti & bacon in a sweet tomato chutney

Spanish Paella

basmati rice, shrimp, mussels, chicken and
chorizo sausage in a saffron broth

Seafood Casserole

topped with golden mashed potato and Parmesan

Indian Spiced Salmon

with an Asian style mango chutney

Mediterranean Stuffed Chicken

with sweet chilli cream sauce

Roasted Chicken

with a smoked bacon and mushroom compote

Vegetarian Pasta

with pesto and Parmesan topped with grilled vegetables

Vegetarian Quiche

served with a sweet tomato salsa

Fettuccini Alfredo

Topped with Cajun Chicken

Pork Crown Roast

With a grainy mustard white wine reduction with smoked
tomato basil sauce

Choice of Potato (Mashed, Roasted Garlic Mashed,
Horseradish Mashed, Roasted or Dauphine)

And

Choice of Pasta - Penne (Pesto, Tomato or Alfredo)

Seasonal Vegetable Medley

\$42.95 per person
(\$21.95 for children under 12)

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