

Your Rehersal Dinner at the Restaurant at Lake Creek Lodge

Lake Creek Lodge offers you the opportunity to host your rehearsal dinner in our beautiful restaurant at our historic lodge. You will have exclusive access to the inside dining area, our separate bar area, and to our covered deck which is attached to the main lodge. The deck has a bar area and a separate dining area.

We offer a full-service dining experience, using our furniture, silverware, plate ware and glassware. We provide all set up and clean up, along with a bartender and servers to make your dinner a memorable experience.

You will have your choice of one of our selected food options that includes both alcoholic and non-alcoholic choices.

We cater to parties up to 115 people maximum. Our inside dining area has a maximum capacity of 46 people, our bar holds 16 people, and our deck has a capacity to seat 60 people. Our deck has a tented roof with open sides that look out over Lake Creek. We offer 6 heat lamps for the deck area.





Pricing for exclusive use of the Lodge Restaurant

Up to 70 guests \$5000 minimum

ONE gallon of iced tea or lemonade per 25 guests.

Up to \$1750 of alcohol is included in the charge.

Hard liquor can only be purchased from our list of batch cocktails. All beer and wines are off our current bar prices.

71-90 guests \$6000 minimum

Up to \$2250 of alcohol is included in the charge.

91-115 guests \$7500 minimum

Up to \$2950 of alcohol is included in the charge.





Menu Options

Entrees

Option 1: Braised Boneless Short Ribs.

Option 2: Lobster or Ground Bison Mac 'N Cheese.

Option 3: 1/3 lb. Wagyu Burgers

Option 4: Bison Shepperd's Pie with Mashed Sweet Potato and topped with Havarti Cheese.

Option 5: Seafood, Ground Bison, Vegetarian or Italian Sausage Lasagna, served with Garlic Bread.

Option 6: Roasted Bell Peppers stuffed with Ground Bison or Tofu, Mushrooms and Garbanzo Beans.

Option 7: Soft or Hard Tacos with choice of Shredded Chicken or Pork, or Shrimp, or Ground Bison or grilled Vegetables, served with Sour Cream, Guacamole, Pico de Gallo and Shredded Cheese.

Each option comes with a choice of 2 salads, 2 sides and 1 Vegetable.

Salads

Option 1: Waldorf Salad – Spinach, Walnuts, Apple, Celery.

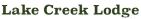
Option 2: Classic Caesar Salad -Romaine, Shaved Parmesan, House made Croutons, Anchovies.

Option 3: Greek Salad -Spinach, Feta Cheese, Kalamata Olives, Cucumber, Cherry Tomatoes, Red Onion.

Option 4: House Salad -Mixed Greens, Cherry Tomatoes, Dried Cranberries, Shredded Carrot, Cucumber.

Option 5: Artichoke Salad – Artichoke Hearts, Marinated Red Bell Peppers, Red Onion, Fresh Basil, Fresh Parsley, Chili Flakes.

Option 6: Caprese Salad -Tomatoes, Mozzarella, Fresh Basil, Balsamic Vinaigrette.



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Sides

Garlic Mashed Potatoes Roasted multicolored Baby Potatoes with fresh Rosemary Scalloped Potatoes with Oregon White Cheddar Sweet Potato and Red Bell Pepper Hash Bistro Wild Rice Pilaf

Vegetables

Honey roasted Carrots with toasted Pecans Green Beans tossed in roasted Garlic Broccolini in herb Butter Brussel Sprouts and crispy Bacon Bits Roasted Root Vegetables

No substitutions or additions to our food options without a surcharge.

There can be no change of venue due to variation in weather conditions or smoke.

All menu and beverage choices will be finalized 60 days before the event.





Alcohol Ordering FAQs:

Lake Creek Lodge's per client cost for a pint of beer, glass of wine or a cocktail from a batched cocktail will reflect what a retail bar would charge locally.

On average, a wedding weekend client at our lodge may expect to spend the following numbers on alcohol for a wedding weekend at our lodge. Please keep in mind that these prices are based on an average of 3-5 drinks per guest per night (Friday and Saturday).

50-99 Guests: \$2,500-\$4,000 *not including gratuity.

100-130 Guests: \$4,000-\$6,500 *not including gratuity.

131-160 Guests: \$5,500-\$8,000 *not including gratuity

Cost Breakdown:

Wine: \$10-\$12 per glass per person Beer: \$6-\$8 per pint per person Batched Cocktails: \$10-\$14 per drink per person

Special requests welcome.

Most beer selections are available 1/6 or 1/2 barrel sizes.

Some beer selections are available in cans/bottles by the case.





Alcohol Calculations

- Most weddings average between 4-5 drinks per guest per event night.
- How that is split between beer, wine and cocktails will be different for every group.
- Any unopened wine will go home with you.
- You are welcome to fill growlers if there is beer left in the kegs.
- When making your alcohol order, determine if you are most comfortable having leftover alcohol, or running out of alcohol during your event.

Product	# Of Drinks
1/2 Barrel Keg	124 Pints
1/6 Barrel Keg	41 Pints
1/4 Barrel Keg (limited availability)	62 Pints
Case of Wine (12 bottles)	60 Glasses
Gallon of Batch Cocktails	20 Cocktails

TOTAL DRINK ESTIMATE: Estimate your guests' consumption:

Guest Count	x Average # of Drinks/Guest	= Total Drinks

- We suggest calculating your order for a minimum of 2 glasses of wine, 2 pints of beer, and 1 cocktail per guest.
- Orders are due to LCL's event manager a minimum of 4 weeks prior to your event.





Event Wine List

Chardonnay Happy Chardonnay Benzinger Chardonnay, CA Josh, CA William Hill, WA Kendall Jackson, CA Lange, OR Chalk Hill, CA	22 23 28 32 32 42 42	Pinot Noir Happy Pinot Cloudveil, OR Wine by Joe, OR Acrobat, OR Benton Lane, OR Lange, OR Dobbs, OR	24 32 36 38 48 54 56
Pinot Gris Happy Pinot Gris Wine by Joe, OR Erath, OR Acrobat, OR Cloudveil, OR Lange, OR	24 26 26 32 32 54	Red Blend Happy Red Apothic Dark Red, CA Maryhill, WA Seven Falls Rapids Red, WA Chateau Ste Michelle, WA Cline Cashmere Red, CA	23 29 26 38 44 34
Rosé Happy Rose Wine by Joe, OR Cloudveil, OR Kendall Jackson, CA Chloe, CA Elouan, OR	20 30 26 32 28 44	Cabernet Happy Cabernet Josh, CA Chateau Ste. Michelle, WA Benzinger, CA Brown Heritage, WA Decoy, CA William Hill, CA	20 32 28 30 38 44 36
Other Whites Waterbrook White Blend, WA Decoy Sauvignon Blanc, CA La Crema Sauvignon Blanc, CA Bubbles Happy Bubbles La Marca Prosecco Josh Prosecco Argyle Brut	24 36 40 20 26 32 45	Other Reds Cline Merlot, CA Seven Falls Merlot, WA Waterbrook Syrah, WA Tenent Pundit Syrah, WA Josh Zinfandel, CA	34 36 28 42 34

Special requests are welcome. All selections have a 12-bottle minimum. Happy wines are a rotating selection.

Lake Creek Lodge works with Southern Glazers, Oregon Brand Management and Galaxy Wines. If you do not see a wine you'd like to serve for your wedding weekend. Please contact LCL's Event Manager.

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Event Brewery List

Microbrews Anderson Valley **Barley Brown Bend Brewing** Blue Moon **Boneyard Brewing** Cascade Lakes Crux Brewing **Deschutes Brewing** Double Mountain Firestone Walker Full Sail Goodlife Brewing Hop Valley Lagunitas Ninkasi Brewing Pfriem Sam Adams Sierra Nevada Stone Sunriver Brewing Terminal Gravity Three Creeks Brewing Trumer Wild Ride

Ciders 2 Towns Angry Orchard Anthem Bend Cider Co. Crispin Reverend Nat's Seattle Smith & Forge Swift Teton Tumalo Woodchuck

Domestics Coors, Pabst, Rainier, Keystone, Miller, Olympia

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SIGNATURE BATCH COCKTAILS

Premixed by the gallon, batch cocktails make a great option for large parties.

LEMON DROP

The Lemon Drop first squeezed to life in San Francisco in the 1970's. Now a staple on any cocktail list, it is distinguished by its sugared rim that is the introduction to a blend of Vodka, fresh lemon juice, triple sec and agave syrup. 32 drinks per gallon

\$350

COSMOPOLITAN

The legendary Cosmopolitan is a simple cocktail with a big history. Reaching its popularity in the 1990's when the HBO show "Sex and the City" was at its peak. The pink hued, Martini style drink mixes Vodka with Cointreau, cranberry juice and fresh lime juice. 36 drinks per gallon

\$425

ΜΟΙΙΤΟ

A classic Rum based cocktail that traces its origins back to Cuba and the 16 th century cocktail, El Draque, named after the famous English sea captain, Sir Francis Drake. The Mojito is distinguished by its muddled mint base, adding Rum, simple syrup, fresh lime juice and topped with club soda. 32 drinks per gallon

\$320

HARD LEMONADES

Nothing better for a hot summer's day than an ice-cold lemonade, enhanced by either Vodka, Tequila or Bourbon. With the addition of orange liquor, lemonade and fresh lime juice, Summer is calling! 24 drinks per gallon \$275





CLASSIC MARGARITA

Nothing is more classic on a North American cocktail list than the Margarita. Combining the tang of fresh lime juice and the sweetness of orange liquor with Tequila's distinctive flavour profile, the Classic Margarita remains a timeless example of the sour category of cocktails. Bring a touch of Mexico to your Camp Sherman celebration. 26 drinks per gallon

\$275

MOSCOW MULE OR KENTUCKY MULE

The Moscow Mule is a mid-century classic that was born in 1941 and helped contribute to Vodka's rise in America. The simple cocktail is a blend of Vodka, fresh lime juice and ginger beer. A restorative choice on a hot summer day. For a twist on the classic, replace the Vodka for Bourbon to create a Kentucky Mule. 26 drinks per gallon

\$275

BOURBON ARNOLD PALMER

The non-alcohol version was made famous by the American golfer, Arnold Palmer. We've turned up the volume of this cocktail by adding Bourbon to unsweetened iced tea, lemonade and a splash of agave syrup. Bourbon is the name of the game in this delicious summer cocktail.

> 21 drinks per gallon \$250

BEE'S KNEES

The Bee's Knees is a Prohibition-era cocktail for the Gin lovers. A Gin based cocktail blended with fresh lime juice and sweetened with lavender honey. This cocktail is the "bee's knees". 39 drinks per gallon

\$400

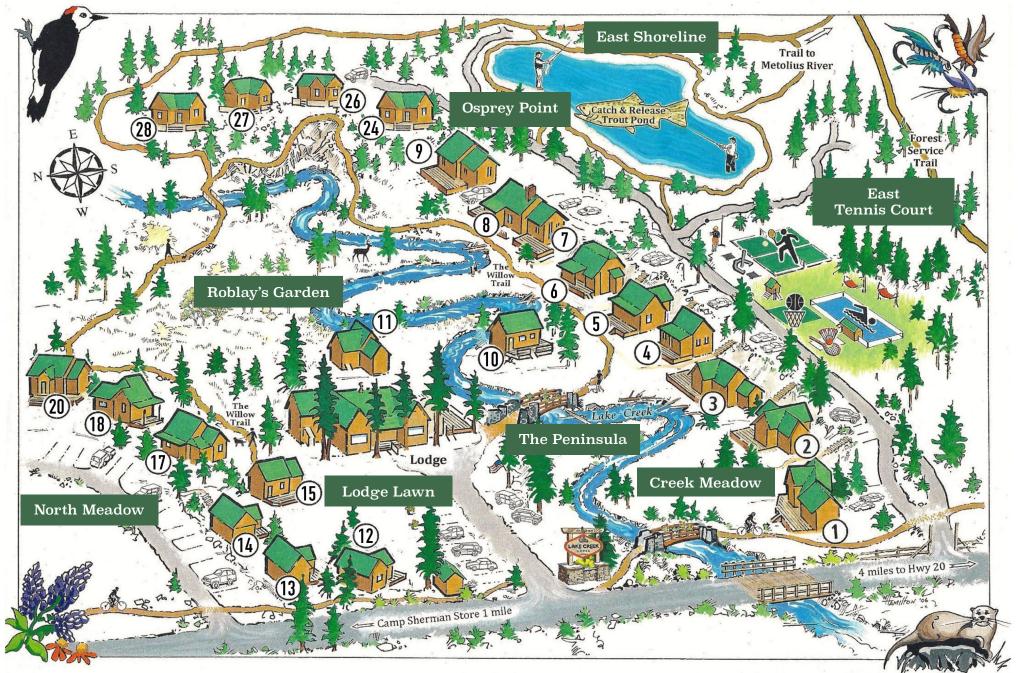
RUBY MARTES

This is a grapefruit version of the Classic Margarita. A blend of Tequila, fresh grapefruit juice, fresh lime juice and agave syrup for a refreshing and zesty twist to the Margarita. 21 drinks per gallon \$250

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Call us at 541.588.2150



www.lakecreeklodge.com

Reconnect with nature

Lake Creek Lodge`s 42-acre campus is nestled in the Deschutes National Forest and on the banks of crystal-clear Lake Creek. Our lodge, grounds, historic and luxury cabins make for the perfect destination for a family reunion, romantic getaway, wedding, company retreat, fishing excursion or basecamp for your Metolius Basin adventure.

Cabin 1 ✤ 🗱 🖸 2 bdrm (1 queen/ 2 twins), 1 bath

Cabin 3 ✤ 🗱 🖸 3 bdrm (2 queens/ 3 twins), 2 bath

Cabin 4 ☆* ≈≈ ▲ 3 bdrm (2 queens/ 2 twins), 2 bath

Cabin 5 ✤ 🗱 ≈≈ 2 bdrm (1 queen/ 2 twins), 1 bath

Cabin 6 ☆[★] ≋≋ 2 bdrm (1 queen/ 2 twins), 1 bath

Cabin 7 * 1 bdrm (queen), 1 bath studio with kitchenette (Duplex with Cabin #8)

Cabin 8 * (3 bdrm (2 queens/ 2 twins), 2 half baths, 1 shower (Duplex with Cabin #7)

Luxury Cabin 9 📽 🗖 3 bdrm (2 queens /2 twins), 2 bath **Cabin 10 ☆^{*} ≈** 3 bdrm (1 queen /4 twins), 2 bath

Cabin 11 *^{*} ≈≈ 3 bdrm (2 queens /2 twins), 2 bath

Cabin 12 * 2 bdrm (2 queens), 2 bath

Cabin 13 ** 2 bdrm (1 queen/ 2 twins), 1 bath

Cabin 14 2 bdrm (1 queen/ 2 twins), 1 bath

Cabin 15 3 bdrm (2 queens/ 2 twins), 2 bath

Luxury Cabin 17 📽 🙆 3 bdrm (2 queens/ 2 twins), 3 bath

Luxury Cabin 18 📽 🚺 🗑 🎓 3 bdrm (2 queens/ 2 twins), 3 bath

Luxury Cabin 20 * 🖾 词 3 bdrm (2 queens/ 2 twins), 2 bath

Luxury Cabin 24 3 bdrm (1 king/ 1 queen/ 2 twins/ trundle), 3 bath



Luxury Cabin 26 🖸 🗑 奈 3 bdrm (1 king/1 queen/2 twins), 3 bath

Luxury Cabin 27
S bdrm (1 king/1 queen/2 twins), 3 bath

Luxury Cabin 28
S bdrm (1 king/1 queen/2 twins), 3 bath

*All Cabins have full sized kitchens except cabin 7.

Key:

Pet Friendly - A pet fee of \$30/night per pet, will apply. (Maximum 2 pets per cabin)

Fireplace or Woodstove

≫ Creek Views

🛜 Wi-Fi available

Washer/ Dryer; For cabins without a washer/ dryer, there is a coin operated laundry room onsite.

Visit our website for more information regarding current seasonal specials or policies.

Call us at 541.588.2150

www.lakecreeklodge.com



Preferred Vendor List

CATERING

Bleu Bite Catering High Desert Catering Bowtie Grand Cru Catering Cascade Catering A Broken Angel- Vegan Food Cart Swig & Stone Masa Redmond Taco Co.

RENTALS

Curated Event Rentals Heirlooms & Co. Central Event Rentals O'Brien Events Table Tops Even Rentals

WEDDING COORDINATORS

Indigo Bride Ponderosa Planning Two Pines Wedding & Events Bridal Bliss Mint Actually Ashley Events Amanda Claire & Company Events A/C Events Caitlin McDonald Events

Lake Creek Lodge

3375 SW Forest Service Rd #1419 Camp Sherman, OR 97730 (541) 588-2150 events@lakecreeklodge.com

OFFICIANTS

Rev Chris Lewis Wendy Duncan Ministries

FLORISTS

Summer Robbins Flowers Woodland Floral Company Sweet Posy Floral Roots Wild Floral Co. Poise Shoppe High Desert Florals

MAKE-UP

Kate Hana Artistry Makeup Mafia – Bend, OR The Garrison Collective Edge Hair and Makeup

PHOTO BUS Bend VW Photo Bus

PHOTOGRAPHERS

Allison Harp Julia Duke Photo Kayla Cindy Photo Victoria Carlson Photography

DJ

Dustin Riley Events Flip Flop Sounds Bend Event Sounds

SIGNAGE Golden Hour Designs





Special Event Policies

The following policies and rules are in place at Lake Creek Lodge for the safety, well-being and protection of you, your guests, our staff and our campus.

- Maximum event capacity shall not exceed the number outlined in your contract.
- The Main Lodge deck can accommodate up to 90 guests, the Lodge Dining Room can accommodate 40.
- Event guest parking is allowed by Cabin 17 and by the pool.
 - Vendor parking is allowed by the pool and by Cabin 20.
- Lake Creek Lodge is a completely non-smoking and non-vaping property. Evidence of smoking or vaping will result in a \$250 fine per person, per violation. In addition, a \$20/per butt fee found will be charged per contract holder.
- Due to extreme fire danger, fireworks, sparklers, fire pits, and live-flame candles are strictly prohibited. Please use an LED alternative.
- The availability of fire in the cauldrons and open flame cooking is at the discretion of the Camp Sherman Fire District and the Deschutes National Forest and LCL management. Please inquire about current fire restrictions before planning your events.
- All event sound, bar service and scheduled activities must end at the time outlined in your contract.
- LCL campus quiet hours are from 10pm—7am. Conversations and group gatherings must be taken indoors by 10pm.
- Vendor deliveries and pickups are guaranteed between 12pm on the first day of your contract and 12pm on the last day of your contract. Deliveries and pickups outside of this window are based on availability and up to the discretion of LCL.
- The driving of vehicles is only permitted on driveways and approved pathways. Driving or parking on the lawns or trails is prohibited.
- Dogs are welcome on our campus grounds and on some cabins and decks. Dogs must be leashed, and owners must pick-up dog waste. Dogs are not allowed inside the Main Lodge, on beds or on furniture.
- Decorations, photos, lights, etc., may not be nailed, stapled, or otherwise fastened to the buildings or structures on the property unless approved by LCL management and must be done in such a way as to not damage the integral structures or landscaping.
- Tents are allowed to be erected with water barrels or cement blocks. Stakes are only allowable in Roblay's Garden and the North Meadow.
- Artificial petals/leaves, glitter, confetti, rice, microplastics etc., are not permitted on the property at any time. Sterilized birdseed, native flower petals, lavender buds, or bubbles may be allowed.
- All custom rentals and equipment are the sole responsibility of the client.





- LCL is a beer, wine and batched cocktail venue. All alcohol must be purchased through LCL or clients will be responsible for checking in their own beer and wine. Batched cocktails orders cannot be ordered past LCL's one month benchmark before a clients wedding weekend.
- Complete setup of each venue site including the movement/placement of tables, chairs, place settings, etc. is the sole responsibility of the client and/or their rental company, catering team or wedding coordinator.
- Each venue site used by the client is expected to be free from rental equipment, décor, micro-trash and other event related material before departure.

Vendor FAQs:

- Client contracted coordinators must be aware and oversee the process of their contracted client vendors while on site.
- Cake must be stored away from LCL kitchen.
- Tents may be staked in Roblay's Garden.
- Tents or posts outside of Roblay's Garden must be secured with water barrels.
- Light posts must be self-supporting.
- Vendors: Please keep an eye on the weather pattern leading up to wedding weekend at the lodge. Roblay's Garden is a marshy field, it can be wet at times.
- All event trash must be disposed of by the event team at the conclusion of a wedding weekend.
- All food items and food waste must be discarded at the conclusion of an event.
- No glitter or microplastics allowed.
- LCL will provide barware for each event. Our inventory is glass pints, pilsners, stemless wine, rocks and champagne flutes. We do not provide water goblets.
- Please have your client use a vendor for tables and chairs.
- LCL will provide tables and chairs in the Main Lodge and on the Main Lodge deck for up to 115 people.
- No vendors are allowed to drive onto Roblay's Garden.
- Client contracted wedding coordinators: Please provide your client's vendors with schematics and timelines of where your vendors must set up at if you yourself cannot physically be on campus. This is your responsibility to let them know.
- Dimensions of Roblay's & The Pond- schematics to scale

I have read, understand, and will abide by the policies set forth by Lake Creek Lodge.

Client Signature:	Date:
Client	
Signature:	Date:

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