



Your Rehearsal 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 36 people, our bar holds 12 people, the great room holds 20 people, and our deck has a capacity to seat 67 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.

Lake Creek Lodge

13375 SW Forest Service Rd 1419

Camp Sherman, OR 97730

Phone 541.588.2150

lakecreeklodge.com





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.



Reception Hors D'oeuvres & Displays

Welcome your guests to Lake Creek Lodge with a spread of appetizers and Displays that will not only visually excite but have them going back for more!

Allergen key (GF- gluten free, DF- dairy free, Veg- vegetarian, V- Vegan)

\$70 per dozen (minimum of 2 dozen each)

Served cold

-Cucumber and smoked salmon | whipped cream cheese, smoked salmon, dill pickle (GF)

-Bruschetta | Heirloom tomato, roasted red pepper hummus, basil (DF, V)

-Deviled eggs | House cured pork belly, tomato onion jam, chive (DF, VEG)

-Ahi poke | fried wonton, white soy, sesame, green onion (DF)

-West coast oysters | seasonal mignonette (+ market price) (GF,DF)

-Beef Carpaccio Crostini | Oregon coast wasabi cream, pickled shallot, truffle oil

Served hot

-Figs in a blanket | goat cheese, bacon lardon, balsamic reduction

-Fennel Sausage stuffed mushrooms | Herb pistou (GF)

-Bacon wrapped dates | Rogue blue cheese, Marcona almond, spiced honey (GF)

-Heirloom carrot tarts | Herb whipped ricotta, Hazelnut (VEG)

-Artichoke fritters | Feta, Local honey mustard (VEG)

-Korean fried cauliflower | gochujang, butter lettuce, pickled carrot (V)

Prices subject to change

Reception Displays

Locally sourced fruit platter | small \$35 (8-12 ppl)
medium \$55 (20-30 ppl) Large \$95 (40-50 ppl)
- assortment of seasonal fresh fruit | Melons, mixed berries, grapes

Seasonal vegetable mezze platter | small \$35 (8-12 ppl)
medium \$55 (20-30 ppl) Large \$95 (40-50 ppl)
-Assortment of seasonal grilled, pickled and fresh vegetables | roasted red pepper hummus, olive tapenade, tzatziki dip, grilled flatbread

Charcuterie Platter | small \$96 (6-12 ppl) medium \$240 (20-30 ppl) Large \$375 (40-50 ppl)
-A selection of 4 top shelf cured meats, variety of 3 PNW cheeses, mixed olives, house pickled vegetables, rosemary crostini, toasted baguettes, house mad fig mostarda, house jam, local honey comb, stone ground mustard

Cheese platter | \$82 (6-12 ppl) medium \$220 (20-30 ppl) Large \$325 (40-50 ppl)
-A variety of 3 PNW cheeses, mixed olives, house pickled vegetables, rosemary crostini, toasted baguettes, house mad fig mostarda, house jam, local honey comb, stone ground mustard

Prices subject to change





Wedding Day Buffets

Our Lake Creek Buffet features a delicious selection of locally sourced organic greens, Painted Hills bavette steak, and wild Alaskan halibut, prepared to perfection. Our buffets offer a variety of dietary options, including gluten-free, vegetarian, and vegan dishes, ensuring that all your guests can enjoy a delicious meal

Allergen key (GF- gluten free, DF- dairy free, Veg- vegetarian, V- Vegan)

20 person minimum

Lake Creek Buffet

\$84 per person

Dinner rolls | whipped butter (Veg)

Local organic green & frisee salad | Roasted beets, orange segments, candied hazelnuts, pickled shallots, goat cheese, herbed apple cider vinaigrette (GF, Veg)

Caesar salad | Sourdough croutons, shaved parmesan, house Caesar dressing

Honey glazed heirloom carrots, Heirloom Beets | Pistachio, goat cheese (GF, Veg)

Grilled asparagus | blistered cherry tomatoes, grilled lemon, parmesan

Roasted Garlic whipped potato | (GF, Veg)

Painted hills bavette steak | Wild mushroom bordelaise (GF)

Pan seared wild Alaskan halibut | citrus beurre blanc (GF)

Campfire tart | Marshmallow, graham cracker, dark chocolate, bordeaux cherries

Bananas foster bread pudding | salted caramel, whipped cream

Prices subject to change

Southern Frontier

\$68 per person

Dinner rolls | whipped butter (Veg)

Romaine salad | Black beans, tomato, cotija cheese, shaved radish, corn, tortilla strips, cilantro citrus vinaigrette

Tortilla chips | queso fresco, salsa roja, crema, guacamole, warm flour tortillas, spanish rice and pinto beans (GF)

Mexican street corn | Lime, cilantro, cotija (GF, Veg)

Roasted poblano | Chili & onions

Marinated Grilled Chicken | (GF, DF)

Grass fed Skirt steak carne asada | adobo marinade (GF,DF)

Tres leches cake (Veg)

Churro cheesecake bars (Veg)

The Great Northwest

\$74 per person

Dinner rolls | whipped butter (Veg)

Local organic green & frisee salad | almonds, dried cranberries, blue cheese, sherry-shallot vinaigrette (GF,Veg)

Caesar salad | Sourdough croutons, shaved parmesan, house Caesar dressing

Grilled broccolini | Blistered tomato, pecorino romano, lemon (GF,Veg)

Crispy brussel sprouts | spiced honey, Marcona almonds, pomegranate

Wild rice pilaf | butter, Fine herbs (GF, Veg)

Pacific King salmon | citrus gremolata (GF,DF)

Pan seared Mary's free range chicken breast | Wild mushroom chicken jus (GF)

Carrot cake | whipped cream cheese, candied Oregon walnuts, raisins (Veg)

Double Chocolate Brownies | walnuts (Veg) +\$6 pp

Prices subject to change





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.

100-115 Guests: \$4,000-\$6,500 *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.

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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.

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Event Wine List

Chardonnay

| | |
|--------------------------|----|
| Happy Chardonnay | 22 |
| Benzinger Chardonnay, CA | 23 |
| Josh, CA | 28 |
| William Hill, WA | 32 |
| Kendall Jackson, CA | 32 |
| Lange, OR | 42 |
| Chalk Hill, CA | 42 |

Pinot Gris

| | |
|------------------|----|
| Happy Pinot Gris | 24 |
| Wine by Joe, OR | 26 |
| Erath, OR | 26 |
| Acrobat, OR | 32 |
| Cloudveil, OR | 32 |
| Lange, OR | 54 |

Rosé

| | |
|---------------------|----|
| Happy Rose | 20 |
| Wine by Joe, OR | 30 |
| Cloudveil, OR | 26 |
| Kendall Jackson, CA | 32 |
| Chloe, CA | 28 |
| Elouan, OR | 44 |

Other Whites

| | |
|------------------------------|----|
| Waterbrook White Blend, WA | 24 |
| Decoy Sauvignon Blanc, CA | 36 |
| La Crema Sauvignon Blanc, CA | 40 |

Bubbles

| | |
|-------------------|----|
| Happy Bubbles | 20 |
| La Marca Prosecco | 26 |
| Josh Prosecco | 32 |
| Argyle Brut | 45 |

Pinot Noir

| | |
|-----------------|----|
| Happy Pinot | 24 |
| Cloudveil, OR | 32 |
| Wine by Joe, OR | 36 |
| Acrobat, OR | 38 |
| Benton Lane, OR | 48 |
| Lange, OR | 54 |
| Dobbs, OR | 56 |

Red Blend

| | |
|----------------------------|----|
| Happy Red | 23 |
| Apothic Dark Red, CA | 29 |
| Maryhill, WA | 26 |
| Seven Falls Rapids Red, WA | 38 |
| Chateau Ste Michelle, WA | 44 |
| Cline Cashmere Red, CA | 34 |

Cabernet

| | |
|---------------------------|----|
| Happy Cabernet | 20 |
| Josh, CA | 32 |
| Chateau Ste. Michelle, WA | 28 |
| Benzinger, CA | 30 |
| Brown Heritage, WA | 38 |
| Decoy, CA | 44 |
| William Hill, CA | 36 |

Other Reds

| | |
|-------------------------|----|
| Cline Merlot, CA | 34 |
| Seven Falls Merlot, WA | 36 |
| Waterbrook Syrah, WA | 28 |
| Tenent Pundit Syrah, WA | 42 |
| Josh Zinfandel, CA | 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.

Wine list subject to change

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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

Brewery list subject to change

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SIGNATURE BATCH COCKTAILS

Premixed by the gallon, batch cocktails make a great option for large parties.
Choose 2 options only - 2 gal. minimum per option

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

MOJITO

A classic Rum based cocktail that traces its origins back to Cuba and the 16th 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

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\$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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Preferred Vendor List

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

FLORISTS

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

OFFICIANTS

Rev Chris Lewis
Wendy Duncan Ministries

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

Lake Creek Lodge

3375 SW Forest Service Rd #1419
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(541) 588-2150
events@lakecreeklodge.com





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 67 guests, the Lodge Dining Room can accommodate 36.
- 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.

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- 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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