



MOUNTAIN LAKE
LODGE
Weddings





Forever starts at Mountain Lake Lodge. Imagine a natural world where 2,600 acres of rugged mountain forest in Southwest Virginia's Allegheny Mountains are yours to wander and explore. Where the land is protected to ensure that this natural environment will be available and unspoiled—now and for the years to come. The rustic retreat of Mountain Lake Lodge does just this. Let us share Mountain Lake with you on your special day as our history becomes a part of your story.

From creating the perfect atmosphere to overseeing every step of the event, we offer a variety of services to make your wedding the experience of a lifetime. Regardless of your wedding size, our experienced and dedicated staff of wedding professionals will carefully attend to every detail to help turn your wedding day into an enchanted and unforgettable occasion.

Whether you're looking for an elegant affair or a rustic twist on time-honored traditions, Mountain Lake Lodge offers a personalized setting. Why settle for just the wedding when you can make it a wedding celebration weekend? Mountain Lake Lodge is the perfect destination venue for friends and family alike to escape to a mountain retreat.

Your guests will benefit from a splendid range of services at Mountain Lake Lodge – whether they choose to stay in our Main Lodge or a modern or historic multi-room cottage, all of our accommodations reflect the spirit and comfort of our Appalachian mountain home. Attendees will be able to take advantage of hiking, biking, geocaching, bird watching, our Treetops Aerial Adventure Course, and more. You and your guests will enjoy real American, regional food and drink with a farm-to-table approach that celebrates a kinship with local roots.

This picturesque wedding destination is like no other, providing a natural blend of scenery, elegance and personal attention. Let Mountain Lake Lodge help make your wedding dreams a reality!





MOUNTAIN LAKE
LODGE

Wedding Site Package

Natural Beauty & Romance Mountain Lake

Lodge offers a stunning historic setting nestled on over 2,600 enchanting acres in the scenic Appalachian Mountains. On your wedding day you and your photographer will have free range over the entire property to capture once in a lifetime memories.

Activities & Beyond Turn your wedding into a full event weekend by taking advantage of everything to do here at Mountain Lake Lodge. Your guests are welcome to stay the night and take advantage of our preferred wedding group rates. With multiple event spaces and our Harvest Restaurant, your Event Manager is happy to assist you with planning every event of your wedding weekend, including the rehearsal dinner, a group outing to our Treetops Adventure Course, and morning-after brunches.

Wedding Ceremony The wedding ceremony is the most important part of your wedding day. Mountain Lake Lodge offers multiple indoor and outdoor wedding ceremony locations for you to choose from. Each location includes tan folding chairs for your guests, complimentary setup, and your choice of specialty tables with linen.

Cocktail Hour Location Cocktail hour is the kickoff to the celebration and a chance to sample a wide variety of food and drink while mingling with friends. This pre-reception event is an opportunity for you to show off your personal style and set the tone for the rest of the evening. Our indoor and outdoor cocktail receptions include linens on the bistro tables, bar setup, and butler service.





MOUNTAIN LAKE LODGE

Wedding Reception & Dance Your photos are finished, the guests have come together, and now it's time to dine and dance. You and your guests will feast on a gourmet catered meal from one of our exceptional menus or allow our chefs to create a customized meal especially for your event. Your room selection includes elegantly appointed white or ivory table linens, head table or sweetheart table, many unique floor plan options, cake table, gift table, guestbook table and more. Decorating with your own flowers and personal décor ensures your special day will reflect your taste and personal style. A complimentary champagne toast for you and your guests as well as cake cutting and service is also provided. Let your Banquet Manager ensure that each detail is perfectly executed as you and your guests dine and dance through the night.



Honeymoon Suite Allow us to pamper you in our complimentary upgraded honeymoon accommodations with a selection of suites across property. Wake up and enjoy breakfast at our Harvest Restaurant. Enjoy a complimentary late checkout for the newlyweds (based on availability).



Catering & Event Manager The bride and groom will enjoy the luxury of having our Catering & Event Manager dedicated to their every need. The Onsite Coordinator is your liaison to our resort team and can provide a wealth of vendor contacts to create your perfect day. Our main focus is to coordinate with our culinary and service staff to ensure that we have everything flawlessly prepared for your perfect day. This team member is dedicated to helping organize all the details including linens, floor plans, rehearsal dinner and more.



A wedding experience you will always remember at Mountain Lake Lodge...



MOUNTAIN LAKE LODGE *Gazebo*

Beneath a canopy of lush trees, our picturesque gazebo provides a romantic setting to exchange vows. Infuse your ceremony with charm, grace, and stunning natural beauty while your guests sit within the stone amphitheatre and overlook the majestic lakebed.





MOUNTAIN LAKE
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The Overlook at the Historic Clubhouse

(Seasonal Venue: May - October)

This remote and intimate location offers bridal couples a truly magnificent outdoor ceremony site overlooking the Blue Ridge Mountains. Nestled atop Salt Pound Mountain above the New River Valley this site provides privacy and a breathtaking setting for bridal parties.



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MOUNTAIN LAKE
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Mary's Barn



Rustic meets elegant in Mary's Barn with exposed whitewashed wooden beams, cozy fireplace, private patio for cocktail hour, built-in dance floor, and a secluded setting for your reception so you and your guests can dine and dance the night away.



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**MOUNTAIN LAKE
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Grand Ballroom



Our Grand Ballroom offers an exquisite venue to continue the party for your reception. Floor to ceiling stone walls accompanied by wrought iron chandeliers create the ultimate elegant Appalachian retreat for you and your guests to enjoy.



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MOUNTAIN LAKE LODGE

Spring Wedding Menus March, April, May

All entrees are designed for buffet or plated dinner service.
Each selection is served with Freshly Baked Breads and Regular and Decaffeinated Coffee.

SOUP

(Please select one)

Tomato Bisque
Roasted Chicken with Caramelized Onion and Barley
Mushroom, Barley and Fresh Herbs
Oyster Stew
Clam and Poblano Chowder
Shrimp Bisque
Chicken Vegetable with Orzo
Butternut Squash
Wild Mushroom with Truffle

SALAD

(Please select one)

Spinach with Spiced Pecans, Red Onions, Goat Cheese and Sherry Vinaigrette
Mixed Greens with Parsnip, Onion, Cucumber and Fresh Herb Vinaigrette
Roasted Beet Salad with Blue Cheese, Pine Nuts and Citrus Vinaigrette
Frisee with Bacon, Fresh Herbs, Parmesan and Truffle Vinaigrette
Caesar – Romaine, Garlic Croutons and Shaved Parmesan
Kale with Feta, Dried Cranberries, Scallions and Blood Orange Vinaigrette

ENTRÉE

(Please select two)

Roasted Airline Chicken Breast with Herb Grits, Wild Mushrooms and Brown Butter Leek Puree
Grilled Rainbow Trout with Fingerling Potatoes, French Beans, Edwards Virginia Ham and Rappahannock Oysters
Grains of Paradise Seared Salmon with Potato Puree, Charred Onion/Citrus Relish, Arugula and Red Onion
Meade Braised Lamb Shank with Goat Cheese Polenta, Glazed Baby Carrots and Almond Pesto
Brined and Grilled Berkshire Pork Chop with Sweet and Spicy Collard Greens, Red Pepper Fritters and Ham Jus
8 oz. Grilled Beef Filet with Buttermilk Mashed Potato, Herb Roasted Root Vegetables and Blue Cheese Butter

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event.

Mountain Lake reserves the right to provide all food and beverage in private event space.

All Prices subject to a 20% Service Charge and 5.3% Sales Tax.

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MOUNTAIN LAKE LODGE

Summer Wedding Menus *June, July, August*

All entrees are designed for buffet or plated dinner service.
Each selection is served with Freshly Baked Breads and Regular and Decaffeinated Coffee.

SOUP

(Please select one)

Tomato Bisque

Roasted Chicken with Caramelized Onion and Barley

Mushroom, Barley and Fresh Herbs

Oyster Stew

Clam and Poblano Chowder

Shrimp Bisque

Chicken Vegetable with Orzo

Butternut Squash

Wild Mushroom with Truffle

CHILLED SOUP

Gazpacho

Chilled Melon and Basil

Vichyssoise (Potato Leek)

Cornbread and Buttermilk

SALAD

(Please select one)

Spinach with Spiced Pecans, Red Onions, Goat Cheese and Sherry Vinaigrette

Mixed Greens with Parsnip, Onion, Cucumber and Fresh Herb Vinaigrette

Roasted Beet Salad with Blue Cheese, Pine Nuts and Citrus Vinaigrette

Frisee with Bacon, Fresh Herbs, Parmesan and Truffle Vinaigrette

Caesar – Romaine, Garlic Croutons and Shaved Parmesan

Kale with Feta, Dried Cranberries, Scallions and Blood Orange Vinaigrette

ENTRÉE

(Please select two)

Colossal Lump Crab Cake with Smoked Red Potato Hash, White Asparagus and Sweet Corn Anglaise

Dry Rubbed Airline Chicken Breast with Heirloom Tomato Confit, Seared Garlic Grit Cake and Sautéed Spinach

Grilled Bison Ribeye with Housemade Giardeneira, Herb Roasted Fingerlings and Horseradish Mousse

Grilled Rainbow Trout with Sautéed Baby Vegetables and Tarragon Vinaigrette

Spicy Lacquered Salmon with “Dirty” Rice, Grilled Okra and Roasted Onion Relish

Roasted Jerk Rubbed Pork Tenderloin with Garlic Fried Potatoes and Kale Slaw

Pulled Pork BBQ with Triple Mac-N-Cheese, Celery Seed Coleslaw and Buttered New Potatoes

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MOUNTAIN LAKE LODGE

Fall/Winter Wedding Menus *September through February*

All entrees are designed for buffet or plated dinner service.
Each selection is served with Freshly Baked Breads and Regular and Decaffeinated Coffee.

SOUP

(Please select one)

Tomato Bisque
Roasted Chicken with Caramelized Onion and Barley
Mushroom, Barley and Fresh Herbs
Oyster Stew
Clam and Poblano Chowder
Shrimp Bisque
Chicken Vegetable with Orzo
Butternut Squash
Wild Mushroom with Truffle

SALAD

(Please select one)

Spinach with Spiced Pecans, Red Onions, Goat Cheese and Sherry Vinaigrette
Mixed Greens with Parsnip, Onion, Cucumber and Fresh Herb Vinaigrette
Roasted Beet Salad with Blue Cheese, Pine Nuts and Citrus Vinaigrette
Frisee with Bacon, Fresh Herbs, Parmesan and Truffle Vinaigrette
Caesar – Romaine, Garlic Croutons and Shaved Parmesan
Kale with Feta, Dried Cranberries, Scallions and Blood Orange Vinaigrette

ENTRÉE

(Please select two)

Braised Lamb Shank or Grilled Rack with White Bean and Fennel Ragout, Braised Endive and Toasted Walnut
Pan Seared Rockfish with Salsify Puree, Roasted Broccolini and Gremolata Fingerling Potatoes
Seared Jumbo Scallops with Yukon Hash, Roasted Peppers, Frisee and Bacon Vinaigrette
8 oz. Grilled Beef Tenderloin with Green Peppercorn Potato Cake, Black Trumpet Mushroom and Charred Onion
Crispy Airline Chicken Breast with Roasted Beets, Swiss Chard and Picked Onion
Brined and Grilled Berkshire Pork Chop with Maple Sweet Potato Gratin, Collard Greens and Crispy Shallot

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MOUNTAIN LAKE
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Virginia Valley Package

Package Includes:

Stunning historic setting nestled on over 2,600 enchanting acres
Breathtaking photography venues in the scenic Appalachian Mountains
Discounted Wedding Guest Room Blocks
Deluxe One-Night Honeymoon Suite for the bridal couple
Formal Tablecloths and Napkins
Dance Floor
Champagne Toast for you and your guests
Your Choice of Seasonal Menu
Cake Cutting and Coffee Service
Menu Tasting for Two
Experienced Catering & Event Managers to help you along every step

SPRING (March, April, May)

\$78++ PER GUEST

Children's Meals (Ages 12 and under) \$39++ per guest
Plated Meal Option Additional \$11++ per guest

SUMMER (June, July, August)

\$99++ PER GUEST

Children's Meals (Ages 12 and under) \$50++ per guest
Plated Meal Option Additional \$11++ per guest

FALL & WINTER (September through February)

\$88++ PER GUEST

Children's Meals (Ages 12 and under) \$44++ per guest
Plated Meal Option Additional \$11++ per guest

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MOUNTAIN LAKE
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Bear Cliffs Package

Package Includes:

Stunning historic setting nestled on over 2,600 enchanting acres
Breathtaking photography venues in the scenic Appalachian Mountains
Discounted Wedding Guest Room Blocks
Deluxe One-Night Honeymoon Suite for the bridal couple
Formal Tablecloths and Napkins
Dance Floor
Champagne Toast for you and your guests
Hors D'oeuvres throughout Cocktail Hour
Your Choice of Seasonal Menu
Cake Cutting and Coffee Service
Menu Tasting for Two
Experienced Catering & Event Managers to help you along every step

SPRING (March, April, May)

\$97++ PER GUEST

Children's Meals (Ages 12 and under) \$49++ per guest
Plated Meal Option Additional \$11++ per guest

SUMMER (June, July, August)

\$118++ PER GUEST

Children's Meals (Ages 12 and under) \$59++ per guest
Plated Meal Option Additional \$11++ per guest

FALL & WINTER (September through February)

\$107++ PER GUEST

Children's Meals (Ages 12 and under) \$54++ per guest
Plated Meal Option Additional \$11++ per guest

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MOUNTAIN LAKE
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Mountain Peak Package

Package Includes:

Stunning historic setting nestled on over 2,600 enchanting acres
Breathtaking photography venues in the scenic Appalachian Mountains
Discounted Wedding Guest Room Blocks
Deluxe Two-Night Honeymoon Suite for the bridal couple
Formal Tablecloths and Napkins
White Chair Covers
Dance Floor
Champagne Toast for you and your guests
Hors D'oeuvres throughout Cocktail Hour
Your Choice of Seasonal Menu
Four Hour Open Bar featuring Domestic Beer, House Wine and Well Liquors
Cake Cutting and Coffee Service
Menu Tasting for Two
Experienced Catering & Event Managers to help you along every step

SPRING (March, April, May)

\$149++ PER GUEST

Children's Meals (Ages 12 and under) \$49++ per guest
Plated Meal Option Additional \$11++ per guest

SUMMER (June, July, August)

\$170++ PER GUEST

Children's Meals (Ages 12 and under) \$59++ per guest
Plated Meal Option Additional \$11++ per guest

FALL & WINTER (September through February)

\$159++ PER GUEST

Children's Meals (Ages 12 and under) \$54++ per guest
Plated Meal Option Additional \$11++ per guest

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MOUNTAIN LAKE LODGE

Spring Hors D'oeuvres *Available March, April, May*



CLASSIC

Ginger Pork Meatballs with Citrus Honey
Grilled Herb Chicken Skewers with Whole Grain Mustard Glaze
Goat Cheese Stuffed Cremini Mushrooms
Crostini with Pesto of Asparagus, Lemon and Parmesan
Crostini with White Bean Hummus
Three Cheese Tarts with Olive, Bacon and Scallion

\$135++ per 50 pieces

GOURMET

Cucumber with Smoked Trout and Dill Salad
Wild Mushroom Phyllo Tart
Virginia Ham Salad on Corncake with Chive Crème Fraiche
Crostini with Arugula Pesto, Burrata Cheese and Sundried Tomato
Marinated Grilled Vegetable Skewer with Cucumber Garlic Yogurt

\$155++ per 50 pieces



PREMIUM

Fingerling Potatoes with Truffle Crème Fraiche and Salmon Caviar
Seared Scallop with Bacon Mousse and Sherry Gastrique
Mini Crab Cake with Red Pepper Rouillie
Raw Marinated Tuna with Citrus and Soy
Prosciutto Wrapped Asparagus with Parmesan and Chili Flakes
Tempura Shrimp with Sweet Chile

\$185++ per 50 pieces

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MOUNTAIN LAKE LODGE

Summer Hors D'oeuvres *Available June, July, August*



CLASSIC

Grilled Vegetable and Goat Cheese in Phyllo Cup
Three Cheese Tart with Bacon, Olive and Scallion
BBQ Rubbed Chicken Skewers with Spicy Mustard BBQ Sauce
Strawberry and Basil Bruschetta on Crostini
Roasted Garlic Beef Meatballs with Smoked Tomato Sauce
Chilled Cantaloupe/Basil Shooter
Chilled Honeydew/Mint Shooter

\$135++ per 50 pieces

GOURMET

BBQ Pork Sliders with Celery Seed Coleslaw
Crab Stuffed Mushrooms with Basil Aioli
Asparagus Strudel with Smoky Red Pepper Aioli
Berry Parfait with Honey and Mint Cream
Smoked Salmon and Caper Tart/Cakes
Heirloom Tomato Gazpacho Shooter

\$155++ per 50 pieces

PREMIUM

Mini Crab Cake with Red Pepper Rouillie
Bacon Wrapped Scallop with Truffle and Radish
Sesame Tuna with Ginger/Soy Foam
Lamb Lollipop with Heirloom Tomato Relish
Surriano Wrapped Asparagus with Parmesan and Chili Flakes

\$185++ per 50 pieces



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MOUNTAIN LAKE LODGE

Fall/Winter Hors D'oeuvres

Available September through February



CLASSIC

Rutabaga Coins with Herbed Goat Cheese
Wild Mushroom Strudel with Sherry Gastrique
Potato Croquettes with Goat Cheese, Cheddar or Ham (select one)
Grilled Pear with Pistachio and Honey Mascapone
Citrus Chicken Skewer with Soy and Sesame

\$135++ per 50 pieces

GOURMET

Almond Gazpacho Shooter
Swiss Chard and Smoked Salmon Roulade on Toast Point
Fingerling Potato stuffed with Smoked Trout Mousse
Lamb Sausage with Apricot Chutney
Beef Chip topped with Virginia Ham Salad

\$155++ per 50 pieces



PREMIUM

Fried Sweetbreads with Truffle and Radish
Crispy Quail Breast with Vanilla Scented Beet
Shrimp and Blood Orange Ceviche
Fole Gras Pate on Crostini
Rappahannock Oyster in Half Shell with Pink Peppercorn
Mignonette

\$185++ per 50 pieces

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MOUNTAIN LAKE LODGE

Wedding Beverage Selections

Our customized beverage packages feature beer, liquor and wine selections that have been uniquely designed to compliment your event. Our experienced and friendly staff is delighted to fulfill any special requests, offer expert beverage knowledge, and create custom packages.

BEER SELECTIONS

DOMESTIC	IMPORTED	MICROBREWS
Budweiser Bud Light Coors Light Miller Light Michelob Ultra Michelob Light Michelob Lager Sam Adams Boston Lager Yuengling	Heineken Amstel Light Corona Extra Corona Light Stella Artois	Parkway Brewing (VA) DogFish Head Magic Hat New Belgium Port City Brewing (VA) Devil's Backbone (VA) Champion (VA) Foothills Highland Blue Mountain Brewing (VA) Evil Twin Sierra Nevada Anchor Duck-Rabbit Breckenridge Terrapin Stone Brewing Alewerks Brewing (VA)

WINE SELECTIONS

Our House Wines include Trinity Oaks Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot.
Mountain Lake is happy to accommodate special requests.

Continued on next page

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MOUNTAIN LAKE LODGE

Wedding Beverage Selections

LIQUOR SELECTIONS

	WELL	PREMIUM WELL	ULTRA-PREMIUM
BOURBON	Old Crow	Jim Beam Wild Turkey 81	Woodford Reserve Bulleit
GIN	Bowman's	Beefeater Tanqueray	Bombay Sapphire Hendrick's Plymouth
RUM	Jacquin's	Bacardi Superior Captain Morgan Original Spiced	Captain Morgan White Gosling's Rum Meyer's Rum
SCOTCH	Clan McGregor	Dewar's White Label Johnny Walker Red	Johnny Walker Black Laphroig 10 Macallan 12
TEQUILA	Montezuma	Jose Cuervo	1800 Silver Cazadores Patron
VODKA	Bowman's	Absolut Smirnoff Stolichnaya	Grey Goose Ketel One Tito's
WHISKEY	Seagram's 7	Crown Royal Jack Daniel's	Bulleit Rye Jameson Templeton Rye

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MOUNTAIN LAKE LODGE

Wedding Beverage Packages

\$500 Minimum for any Beverage Package
\$25++ Bartender Fee per hour
Prices and availability are subject to change.

HOSTED BAR

Domestic Beers - \$4 ++per serving
Imported Beers - \$5++ per serving
Microbrews - \$5++ per serving
House Wines - \$5.50++ per serving
Well Liquors - \$8++ per serving
Premium Well Liquors - \$9++ per serving
Ultra-Premium Liquors - \$10++ per serving
Sodas, Juices & Mineral Waters - \$3++ per serving

CASH BAR

Domestic Beers - \$5 per serving
Imported Beers - \$6 per serving
Microbrews - \$6 per serving
House Wines - \$6 per serving
Well Liquors - \$9 per serving
Premium Well Liquors - \$10 per serving
Ultra-Premium Liquors - \$11 per serving
Sodas, Juices & Mineral Waters - \$3.50 per serving

OPEN BAR

Pricing is calculated per person, per hour, for a minimum of two hours.
Individuals under 21 years of age are not included in per person pricing.

Domestic Beers & House Wine
\$10++ per person, per hour

Domestic Beer, House Wine & Well Liquors
\$14++ per person each hour for first two hours, \$12++ each additional hour

Domestic & Imported Beer, House Wine & Premium Well Liquors
\$16++ per person each hour for first two hours, \$14++ each additional hour

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MOUNTAIN LAKE
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Open Bar Upgrades

ADD IMPORTS AND/OR MICROBREWS TO YOUR BEER SELECTION

Additional \$1++ per person, per hour

PREMIUM WINE UPGRADE

Mountain Lake is happy to accommodate special requests.

TIER 1

Kendal-Jackson Chardonnay
Lageder Riff Pinot Grigio
Chateau St. Michelle Riesling
Tololo Sauvignon Blanc
Queen of Hearts Pinot Noir
District 7 Cabernet Sauvignon
Terrazas Malbec

Additional \$1.50++ per person, per hour

TIER 2

Cambria "Katharine's Vineyard" Chardonnay
Lageder Pinot Grigio
Kim Crawford Sauvignon Blanc
King Estate Pinot Noir
Simi Cabernet Sauvignon
Raymond R. Collection Merlot

Additional \$2.50++ per person, per hour

TIER 3

Chalk Hill Chardonnay
Riffault Sancerre
Meomi Pinot Noir
Rodney Strong Alexander Valley Cabernet Sauvignon
Luigi Bosca Malbec
Alexander Valley Vineyards Merlot

Additional \$3.50++ per person, per hour

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MOUNTAIN LAKE LODGE

Beverage Enhancements



CUSTOM COCKTAIL - \$10.00++ per person, per hour

Let our Chief Mixologist create a themed cocktail for your wedding day!
Includes a premium cocktail or martini inspired by the couple.

SANGRIA BAR - \$9.00++ per person, per hour

Includes a zesty red and white sangria bar with fresh fruit purees to allow your guests to customize their libation. Seasonal flavors will be selected and may include Sour Cherry, Mango, Coconut or Fig. A \$100 Attendant Fee will apply.

MARGARITA & TEQUILA BAR - \$8.00++ per person, per hour

Includes your choice of three frozen and/or on-the-rocks margaritas made with our premium Tequila. Selections include Traditional, Strawberry, Raspberry, Peach & Mango. A \$25/hour Attendant Fee will apply.



MICROBREW BAR - \$8.00++ per person, per hour

SMOOTHIE BAR - \$8.00++ per person, per hour

Assorted alcoholic or non-alcoholic freshly blended fruit smoothies.
A \$25/hour Attendant Fee will apply.



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MOUNTAIN LAKE LODGE

Rejuvenate at Mountain Lake

Your arrival at Mountain Lake Lodge will stir the senses. Take in the clean, crisp Virginia Mountain air, forests filled with Eastern Hemlocks, and a thrill you might not have felt since you were dropped off at summer camp as a child. Mountain Lake offers a wide range of lodging choices, from historic rustic cabins overlooking the Lake to modern cottages with fireplaces in the woods, or traditional hotel rooms in the Main Lodge.



Ranging from simple one-bedroom accommodations to fully furnished four-bedroom homes, all of our accommodations reflect the spirit of our Appalachian mountain home near Blacksburg, Virginia. Each room offers high-speed Internet access and complementary parking.





MOUNTAIN LAKE LODGE

Experience Mountain Lake

Harvest Restaurant creates cuisine that is approachable yet refined, rustic yet graceful. Our food reflects our commitment to the environment—we source locally, we respect the ingredients, and we cherish the simplicity of the agricultural heritage of our region. Our menus change with the seasons so that we are only serving food that is fresh and relevant, as well as engaging and inspiring.



Stony Creek Tavern, located in the Main Stone Lodge, captures the essence of the outdoors while providing a casual and comfortable atmosphere to enjoy with friends while admiring the views. Our bar menu features many local microbrews, small plates, appetizers and delightful desserts.



Enjoy the outdoors, challenge yourself, and experience the exhilaration of climbing, balancing, and zipping through the forest on our Treetops Aerial Adventure Course. Sky bridges, standing swings, rope bridges, and zip lines offer a variety of challenges to fuel your adrenaline. Ask about our special wedding group rates.

Happily Ever After

begins at



MOUNTAIN LAKE
LODGE

