LAKEVIEW ESTATES & WINERY

THE BRUNCH & LUNCH COLLECTION

Curated by Chef Minnie Nguyen

Celebrate your special occasion with an elegant lakeside dining experience at Lakeview Estates & Winery. Whether you're hosting a bridal shower, baby shower, birthday, cocktail party, or private gathering, our thoughtfully curated menus offer delicious selections for a memorable celebration.

THE BRUNCH COLLECTION | $55 per person

Enjoy an elegant brunch experience complemented by refreshing beverages, including orange juice, iced tea, hot coffee, and water.

Option 1 | The Lakeview Classic

Traditional Eggs Benedict — Perfectly poached eggs and Canadian bacon atop toasted English muffins, finished with house-made Hollandaise sauce.

Hickory-Smoked Bacon — Thick-cut bacon, slow-smoked to perfection and served crisp.

Rustic Country Potatoes — Golden potatoes tossed with caramelized onions, sweet bell peppers, and garden herbs.

Estate Scrambled Eggs — Farm-fresh eggs softly scrambled for a rich, buttery finish.

Artisan Pastry Basket & Seasonal Fruit — An assortment of croissants, seasonal pastries, and fresh seasonal fruit.

Option 2 | The Morning Harvest

Signature French Toast — Brioche dipped in vanilla-cinnamon custard, griddled until golden, and served with maple syrup.

Breakfast Protein Duo — Savory sausage links and hickory-smoked bacon.

Soft Scrambled Eggs — Fluffy scrambled eggs prepared with cream and fresh chives.

Yukon Medley — Yukon Gold potatoes with caramelized onions, bell peppers, garden herbs, and sea salt.

Seasonal Fruit Display — A refreshing assortment of seasonal fruits and berries.

THE LUNCH COLLECTION | $55 per person

Enjoy a relaxed yet refined lunch experience, accompanied by refreshing beverages, including soda, iced tea, and hot coffee.

Option 1 | The Smokehouse Buffet

Classic Caesar Salad — Crisp romaine, shaved Parmesan, creamy house dressing, and garlic-herb croutons.

Oak-Smoked Pulled Pork Sliders — Slow-smoked barbecue pulled pork served on brioche buns with tangy vinegar slaw.

Roasted Garlic & Chicken Flatbread — Roasted garlic white wine sauce, chicken, artichokes, caramelized onions, mozzarella, and herb crema.

Baked Three-Cheese Macaroni — Cellentani pasta in a creamy three-cheese sauce, topped with a golden Parmesan breadcrumb crust.

Herbed Potato Salad — Yukon Gold and red potatoes tossed with dill, chives, and grain mustard.

Option 2 | The Lakeview Social

Champagne & Strawberry Spinach Salad — Fresh spinach, strawberries, toasted almonds, feta cheese, and champagne vinaigrette.

Artisan Citrus-Ginger Chicken Salad — Napa cabbage, romaine, carrots, green onions, Mandarin oranges, cilantro, crispy wontons, and citrus vinaigrette.

Fig & Prosciutto Flatbread — Fig jam, prosciutto, feta cheese, fresh arugula, and balsamic glaze.

Chicken Club — Herb-roasted chicken, bacon, avocado crema, and tomatoes served on sourdough.

Seasonal Harvest Fruit Salad — A fresh assortment of seasonal fruits and berries.

THE LAKEVIEW COCKTAIL PARTY EXPERIENCE

$55 per person | 3-Hour Service

Elevate your celebration with an elegant cocktail party featuring a curated selection of passed hors d'oeuvres, accompanied by refreshing beverages, including soda, iced tea, and hot coffee.

Hosts may select five hors d'oeuvres from the selection below.

Beef Wellington Upgrade: An additional $5 per person applies when Beef Wellington Bites are selected as one of the five hors d'oeuvres.

Passed Hors d'Oeuvres Selection

Beef Wellington Bites | +$5 per person — Tender beef wrapped in puff pastry, baked until golden, and served with truffle aioli.

Caprese Skewers (GF) — Fresh mozzarella, ripe tomatoes, basil, and balsamic drizzle.

Chicken Empanadas — Crispy pastry filled with seasoned chicken, served with cilantro-avocado cream.

Chicken Satay (GF) — Marinated chicken breast skewers served with peanut sauce, sesame seeds, and green onions.

Fig & Brie Crostini — Creamy Brie and fig served on buttery toasted crostini, finished with balsamic glaze.

Italian Meatballs — Italian meatballs with house-made marinara, mozzarella, and cherry tomatoes.

Shrimp Cocktail (GF) — Chilled shrimp served with classic cocktail sauce, lemon, and chives.

Shrimp Crostini — Seasoned shrimp with cilantro aioli on toasted baguette slices.

Vegetable Egg Rolls (VG) — Crispy rolls filled with carrots, cabbage, onions, mushrooms, and noodles.

GF = Gluten-free | VG = Vegetarian. Please confirm dietary requirements and preparation details with the venue.

SWEET ENDINGS

The perfect finishing touch to your lakeside celebration.

Petite Pâtisserie Display | $18 per person — An elegant assortment of chocolate truffles, New York-style cheesecake bites, and French macarons.

Artisan Cookie & Brownie Platter | $8 per person — Freshly baked cookies and rich, fudgy brownies.

Layered Midnight Chocolate Cake | $11 per person — Multilayer chocolate cake served with whipped cream and macerated seasonal berries.

HOSTED BAR BEVERAGE PACKAGE

Soju Cocktails, Beer & Wine Package | $45 per person — Includes two soju cocktail selections, two beer selections, and two wine selections.

Mimosas, Beer & Wine Package | $35 per person — Includes two mimosa selections, two beer selections, and two wine selections.

Individual Mimosa | $16 per glass

VENUE RENTAL | $3,000 Venue Rental Fee

The venue rental includes:

- Four-hour event duration.
- Setup and breakdown access: one hour before and one hour after the scheduled event.
- Capacity for up to 200 guests.
- Reception tables with floor-length linens in black, white, or ivory, accompanied by gold Chiavari chairs.

OUTSIDE CATERING POLICY

Outside catering is permitted with prior approval from Lakeview Estates & Winery.

A separate $2,500 outside catering fee applies. This fee is in addition to the venue rental fee and any other applicable event charges.

EVENT BOOKING POLICY

To preserve availability for wedding celebrations, private events may be booked within three months of the requested event date, subject to availability and approval based on the venue's wedding calendar.

SERVICE CHARGE & SALES TAX

A 22% service charge and 7.75% sales tax will be added to applicable event charges.