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love forever

CASCADE LODGE
WEDDING & REHEARSAL
PACKAGES





CASCADE LODGE

ESTB  1927
LAKE SUPERIOR MINN



WELCOME

HELLO

Imagine waking up in a rustic cabin on the North Shore of Lake Superior, the natural light gently awakens your senses, the smell of pine trees fills the air, and the sound of the Cascade Creek echoes in the background.

Today is a special day, the day you commit yourself to your soulmate, today you let love reign.

Couples in love have chosen Cascade Lodge as their wedding or rehearsal venue ever since the Lodge opened in 1927. Maybe it is the romantic setting in the midst of the Cascade River State Park or the Lake Superior view from our main lodge Fireside Room, or perhaps the natural hospitality of the Lodge hosts that makes the wedding at the Cascade Lodge a perfect choice.

Whatever it might be, we love hosting weddings, groomsmen and rehearsal dinners, and special occasions at the Lodge.

We take care of every imaginable detail so you can truly relax and enjoy your big day.

WEDDING



SYDNEY LEIGH
PHOTOGRAPHY

SITES



WOODLAND CHAPEL



Our Woodland Chapel creates a perfect outdoor setting for a small to medium size wedding. Rustic log benches provide seating for up to 60 guests. The location is lovely, situated on Cascade Creek and accessed via wooden foot bridge, the Chapel is flanked by a hill on one side and the creek on the other.

WOODLAND CHAPEL HIGHLIGHTS

Outdoor seating for up to 60 guests

Power outlet available

Wedding arbor

*IMPORTANT: No indoor back-up for inclement weather, not wheelchair accessible

SITE FEE \$350



LEDGE ROCK SHORELINE



The expanse of Lake Superior as your backdrop, wonderful gray-red ledge rock shoreline, and wintergreen foliage set a stage for a truly incredible ceremony.

Standing room only for up to 60 guests

*IMPORTANT: No indoor back-up for inclement weather, not wheelchair accessible

SITE FEE \$150

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CLIENT SPOTLIGHT

Halli & Reid

We wanted a casual wedding where our family and friends would come together to celebrate our big day in a beautiful setting, with amazing food, great music, and hosts who genuinely made sure that our day was as perfect as we imagined it.



MENIQUE KÖÖS
PHOTOGRAPHY





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MAIN LODGE & WOODLAND
CHAPEL

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Perfect combination of indoor and outdoor space so that the weather does not spoil your plans. Location call must be made 24 hours in advance.

Main Lodge, built in 1937, features a romantic room with hardwood parquet floor, stone fireplace, grand piano, wood ceiling beams, and the incredible view of Lake Superior. Our Outdoor Chapel features rustic log benches and offers a perfect woodland setting.

MAIN LODGE HIGHLIGHTS

Cocktail Reception, standing room only 60 guests

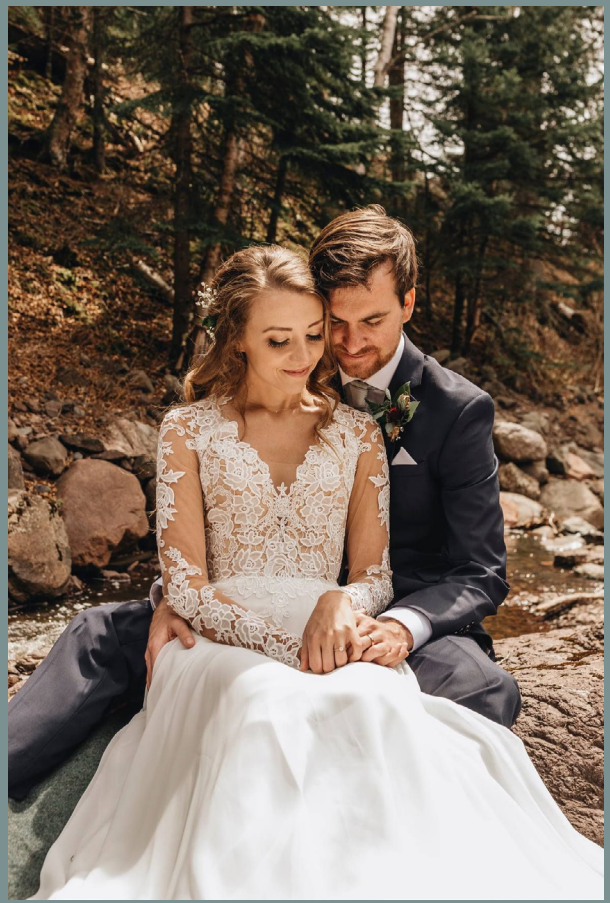
Wedding Ceremony up to 60 seated

Access to Lodge basement game room (pool table, TV, games, etc)

SITE FEE \$1,000

*LODGE SITE FEE ALSO INCLUDES LEDGE ROCK SHORLINE AND THE OUTDOOR CHAPEL LOCATION

***FIRE IN THE WOOD BURNING FIREPLACE DURING EVENT \$100





RESTAURANT & PUB

Built in 1947 and serving guests ever since, our restaurant and pub is known for the authentic North Shore hospitality and ambiance. Stone fireplace, historic wagon wheel light fixtures, and amazing views of Lake Superior make Cascade Restaurant and Pub a perfect locale to host your wedding event.

CASCADE RESTAURANT AND PUB HIGHLIGHTS

Seating for up to 60 guests in the Restaurant & Pub

Seating up to 52 in the Main Dining Room

Seating up to 60 on the Patio (picnic tables)

BUY- OUT FEES

FULL RESTAURANT & PUB BUY OUT- 60 GUESTS MAX

(1PM-4PM) \$1,500 RENTAL + \$2,500 FOOD & BEVERAGE MINIMUM

(4PM-8PM) \$2,500 RENTAL + 3,500 FOOD AND BEVERAGE MINIMUM

MAIN DINING ROOM ONLY BUY OUT -52 GUESTS MAX

(1PM-4PM) \$1,000 ROOM RENTAL + 1,500 FOOD AND BEVERAGE MINIMUM

(4PM-8PM) \$2,500 RENTAL + \$2,500 FOOD AND BEVERAGE MINIMUM

OUTDOOR PATIO BUY OUT- UNDER TENT- 60 GUESTS MAX

(1PM-3:30PM) \$2,000 FOOD & BEVERAGE MINIMUM

(4PM-8PM) \$3,600 FOOD AND BEVERAGE MINIMUM


ENTIRE RESTAURANT, PUB & PATIO ALL DAY BUY OUT- 60 GUESTS MAX

(8AM-8PM)- \$10,000 FOOD AND BEVERAGE MINIMUM

LATE NIGHT PARTY ADD ON

(8PM-10PM) - \$350 PER HOUR



A long table set for a party with various appetizers, including skewers, fruit, and small bites, with a quote overlaid.

“LOVE IS
COMPOSED OF
A SINGLE SOUL
INHABITING
TWO BODIES.”



M E N U S



APPETIZERS

— *PER DOZEN* —

BACON WRAPPED SCALLOPS \$44
PARMESAN STUFFED ARTICHOKE HEARTS \$39
BEEF WELLINGTON BITES \$49
PETITE SPANAKOPITA \$34
CHICKEN SATAY \$36
BRIE WITH RASPBERRIES IN PHYLLO \$42
PIGS IN BLANKET \$22
BEEF EMPANADAS \$38
PROSCIUTTO HAM WRAPPED MELON \$42
SHRIMP COCKTAIL \$42
CAPRESE SKEWERS \$24



PLATTERS

— *SERVES 24* —

CHARCUTERIE BOARD \$149

Imported and domestic cheeses, marinated olives and pickles, fresh and sun dried fruit, dry and cured meats, nuts, crackers and crostinis

CHEESEBOARD \$ 125

Selection of imported and domestic cheeses, preserves, honey, fresh and sun dried fruit

WINGS \$75

48 traditional chicken wings, buffalo or bbq sauce, carrots and celery

CHIPS AND SALSA, GUACAMOLE, PICO DE GALLO \$46

MARINATED AND GRILLED VEGETABLES \$78

FRESH VEGETABLES WITH GREEN GODDESS DIP \$70

SPINACH & ARTICHOKE DIP WITH PITA CHIPS [V] \$85

SOFT PRETZELS WITH BEER CHEESE DIP \$84

BRUSCHETTA-TOMATOES, BASIL, BALSAMIC, BAGUETTE [V] \$75

FRESH SLICED AND WHOLE FRUIT PLATTER \$100

HUMMUS AND PITA BREAD, SLICED VEGETABLES \$65

HOUSE MADE FLATBREADS \$75/SERVES 24;

SAUSAGE

PEPPERONI

PULLED PORK BBQ

BACON-CHICKEN-RANCH

PLANT BASED PEPPERONI



PLATED DINNERS

14-24 GUESTS

CHOOSE ONE FROM EACH CATEGORY
*MAY PRE-SELECT ADDITIONAL VEGETARIAN OPTION
\$50 PER PERSON

20% SERVICE CHARGE, IF NO BUY-OUT THEN 120 MINUTES TABLE TIME ALLOTMENT, 5:00PM SEATING ONLY

STARTERS

CAESAR SALAD- romaine, shaved parmesan, caesar dressing, herbed croutons

GARDEN SALAD- mixed greens, cherry tomatoes, cucumbers, red onion, carrot ribbons, herbed croutons, balsamic vinaigrette

CLAM CHOWDER- cup of creamy clam chowder

TURKEY & WILD RICE SOUP- cup of rich and creamy turkey and wild rice soup

MINESTRONE- cup of traditional minestrone

ENTREES

SIRLOIN STEAK *gf- 12oz marinated sirloin steak, seasonal vegetables, mashed potatoes

PRIME RIB *gf- 10oz marble cut, mashed potatoes, seasonal vegetables, au jus

SHORT RIB- fall of the bone short rib, mashed potatoes, seasonal vegetables, demi glace

TERIYAKI GLAZED SALMON *gf- glazed atlantic salmon filet, seasonal vegetables, rice pilaf

BROILED *gf OR PANKO CRUSTED WALLEYE- broiled or crispy fried walleye filet, rice pilaf, seasonal vegetables, charred lemon

FRIED CHICKEN- crispy fried chicken, mashed potatoes, seasonal vegetables, pan gravy

CAJUN CHICKEN & ANDOUILLE PASTA- tagliatelle, tender cajun flavored chicken pieces, smoky andouille sausage, creamy cajun sauce, shaved parmesan, garlic bread

MEAT, VEGETABLE LASAGNA *v, or IMPOSSIBLE MEAT *v - house-made traditional lasagna, marinara sauce, shaved parmesan, garlic bread

DESSERT

CHOCOLATE MOUSSE- silky chocolate mousse, fresh berries, shaved white chocolate

CREME BRULEE- rich custard cream, caramelized sugar, fresh berries

FRESH BERRIES & CREAM- macerated mixed berries, vanilla whipped cream, mint leaves

CHOCOLATE LAVA CAKE- dark, dense chocolate decadence, served with a scoop of vanilla ice cream, and topped with chocolate sauce *gf

Price includes a server, modest table decor, linen napkins, glassware, silverware

*bread and basket included with starters, kids options available, *gf- gluten free *v-vegetarian



LOOKOUT

— *BUFFET* —

ICEBERG “WEDGE” SALAD - CHOPPED ICEBERG, CRISPY BACON, BLUE CHEESE CRUMBLES, RED ONION, TOMATO, BLUE CHEESE DRESSING

BRAISED BONE IN SHORT RIBS WITH DEMI GLACE
BONLESS CHICKEN THIGHS IN MUSHROOM CREAM SAUCE

MASHED POTATOES
GRILLED VEGETABLES

BREAD ROLLS AND BUTTER CHIPS

\$38 PER PERSON



TACO BAR MUCHO FUN

FIESTA

TACO SEASONED GROUND BEEF
SHREDDED CHICKEN
GRILLED VEGETABLES

MEXICAN RICE
REFRIED BEANS
SOFT AND HARD TACO SHELLS
SHREDDED ICEBERG LETTUCE
SLICED TOMATOES
SLICED ONION
GUACAMOLE
MEDIUM SALSA AND PICO DE GALLO
SOUR CREAM
JALAPENO
SHREDDED CHEESE
HOT SAUCE

\$22 PER PERSON



PRETTY ON THE SHORE

— *ITALIAN BUFFET* —

MIXED GREENS CAPRESE SALAD

CLASSIC MEAT LASAGNA

PESTO CHEESE RAVIOLI WITH SPINACH AND TOMATOES

CHICKEN PARMESAN BAKED ZITI

GARLIC BREAD

FRESH BASIL

SHAVED PARMESAN

\$28 PER PERSON





NORTHWOODS PRIME RIB

STATION

CAESAR SALAD

HERBED ROASTED POTATOES OR GARLIC
MASHED POTATOES

GRILLED SEASONAL VEGETABLES

PRIME RIB CARVING STATION WITH AU JUS
AND HORSERADISH CREAM

\$38 PER PERSON

\$125 CARVING STATION CHEF FEE



MEATLESS DINNER

SUBSTITUTES

PLANT BASED BURGER

GRAIN BOWLS WITH PLANT BASED ITALIAN SAUSAGE

ENTREE SALADS WITH PLANT BASED SAUSAGE



I DO BBQ

IN THE WOODS

HOUSE-MADE MAC & CHEESE
BOURBON BAKED BEANS
GRILLED VEGETABLES

PULLED PORK
BEEF BRISKET
BUTTERMILK FRIED CHICKEN

POTATO SALAD
COLE SLAW
CORNBREAD & BRIOCHE ROLLS

\$30 PER PERSON



“BEING DEEPLY LOVED
BY SOMEONE GIVES YOU
STRENGTH, WHILE LOVING
SOMEONE DEEPLY GIVES
YOU COURAGE.”



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NORTH SHORE RIVIERA

— *BUFFET* —

NORDIC SALAD WITH QUINOA, APPLE, AND ARUGULA

BROILED OR FRIED WALLEYE FILET WITH WILD RICE &
FARRO PILAF, CHARRED LEMON & TARTAR SAUCE

SWEDISH MEATBALLS OVER EGG NOODLES

GREEN BEANS IN BUTTER AND GARLIC

BREAD ROLLS & BUTTER CHIPS

\$28 PER PERSON



CUSTOM CELEBRATION DINNER

— *BUFFET* —

\$50 PER PERSON

CHOOSE THREE ENTREES

MAPLE MUSTARD ROASTED ATLANTIC SALMON
PANKO PARMESAN CRUSTED WALLEYE
CHICKEN THIGHS IN MUSHROOM CREAM SAUCE
BUTTERMILK FRIED CHICKEN WITH PAN GRAVY
PRIME RIB ROAST IN AU JUS
SHORT RIB IN DEMI GLACE
CARVED BOURBONGLAZED HAM
BEEF BRISKET IN BBQ SAUCE
CENTER CUT PORK LOIN IN BURGUNDY PEPPERCORN SAUCE

CHOOSE ONE VEGETABLE

SAUTEED GREEN BEANS IN BUTTER AND GARLIC
GRILLED VEGETABLES (ZUCCHINI, PEPPERS, ONIONS, YELLOW SQUASH)
MAPLE SYRUP ROASTED BRUSSEL SPROUTS
HONEY GLAZED CARROTS
BROCCOLINI WITH BUTTER, GARLIC, AND LEMON
ASPARAGUS SAUTEED IN OLIVE OIL AND GARLIC

CHOOSE ONE STARCH

GARLIC MASHED REDSKIN POTATOES
ROASTED POTATO WEDGES
MAPLE ROASTED SWEET POTATOES
WILD RICE PILAF
FARRO WITH LEMON AND PARSLEY

CHOOSE ONE SALAD (BREAD AND BUTTER INCLUDED)

GARDEN SALAD
CAESAR SALAD
CAPRESE SALAD
RASPBERRY SALAD
GREEK SALAD
PANZANELLA SALAD



SWEET ENDINGS

————— *PER PIECE* —————

VANILLA CREAM PUFFS \$2

MINI CHEESECAKES \$2.5

COOKIES OR BROWNIES \$3

TIRAMISU \$5

LEMON BARS \$3.5

SEASONAL PIES \$3.5

CHOCOLATE MOUSSE WITH BERRIES \$4

DESSERT TABLE \$12 PER PERSON

Fresh Fruit and Seasonal Berries Display, Assorted

Desserts, Brownies, Cookies and Mini Cheesecakes,
Chocolate Mousse

BUILD YOUR S'MORES \$4.5 PER PERSON

Assorted chocolate bars, marshmallow, graham crackers

CAKE CUTTING SERVICE \$2 PER GUEST



BEVERAGE SERVICE

————— *N/A* —————

COFFEE, DECAF, HOT TEA OR HOT CHOCOLATE \$24 PER GALLON (SERVES 16)

LARGE ORANGE, TOMATO OR APPLE JUICE MILK \$60 PER GALLON (SERVES 20)

ICED TEA OR LEMONADE \$20 PER GALLON

ASSORTED SODA \$3 PER CAN

BOTTLED WATER \$1.5 PER BOTTLE



WINE SERVICE



TIER 1-

\$20 RED & WHITE PER BOTTLE

\$22 SPARKLING PER BOTTLE

TIER 2-

\$24 RED & WHITE PER BOTTLE

\$28 SPARKLING PER BOTTLE

TIER 3-

\$30 RED AND WHITE PER BOTTLE

\$34 SPARKLING PER BOTTLE

SPARKLING CIDER \$8 PER BOTTLE

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BEER AND BAR

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PORTABLE BAR SERVICE, HOSTED OR CASH BAR AVAILABLE.
BARTENDER FEE \$200 PER EVENT PER 50 GUESTS FOR CASH BAR.

DOMESTIC BEER BOTTLES AND CANS \$5.5
CRAFT/IMPORTED BEER BOTTLES AND CANS \$6

DRINK TOKENS \$8 EACH- GUESTS CAN ORDER ANY ALCOHOLIC BEVERAGE AT THE BAR-MOST POPULAR OPTION!

HOUSE SPIRITS BAR (Standard mixers included) \$7 PER DRINK
PHILLIPS VODKA, GORDON'S GIN, CRUZAN RUM, SEAGRAM'S 7 WHISKEY, SAUZA GOLD TEQUILA, E&J BRANDY *(OR OTHER COMPEARABLE QUALITY SUBSTITUTES BASED ON PRODUCT AVAIABLITY)*

MINNESOTA MADE BAR (Standard mixers included) \$8.5 PER DRINK
TATTERSAL VODKA, VIKRE BOREAL JUNIPER GIN, PANTHER WHISKEY, FAR NORTH SILVER RUM, VIKRE AQUAVIT *(OR OTHER COMPEARABLE QUALITY MINNESOTA MADE SUBSTITUTES BASED ON PRODUCT AVAIABLITY)*

BEER BY THE KEG (Serves approximately 110 16oz pints)
1/2 BARREL DOMESTIC \$360
1/2 BARREL CRAFT/MICROBREW/IMPORTED BEER \$480

MIMOSA & BELINNI BAR \$10 PER PERSON
PROSECCO AND CAVA, ASSORTED JUICES AND BERRIES

BLOODY MARY BAR \$8 PER PERSON

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OTHER INFORMATION

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PA SYSTEM RENTAL \$100 - includes Bose PA system set up at the ceremony site, then transferred to the reception site

LOCAL BAKERY- For fabulous wedding cakes contact Hanna Crosby of Crosby Bakery in Grand Marais. Find her on Facebook-Crosby Bakery, or by calling (218) 370 1417
Another amazing local baker is Jennifer at Superior Cookie Co., you can find her on Facebook

LOCAL PHOTOGRAPHER- For incredibly beautiful wedding photos contact Laura Muus. Find her on Facebook under Laura Muus Photography, or (218) 370 2410

LOCAL FLORIST- Terra Bella does wonderful work, (218) 387 1919

LOCAL OFFICIANTS

Jennifer Schulz- www.jennifershoals.com (218) 370 2663

Timothy Young- www.revyoung.blogspot.com (218) 387-1724



WEDDING POLICIES

DEPOSIT, CANCELLATION AND BILLING A non-refundable deposit of \$1,000 is required with the returned signed agreement. The remaining anticipated charges must be paid in full at the conclusion of the Event. All deposits and payments will be applied to the final invoice that will be prepared at the close of the Event. Couple has 7 days to preview and return the signed contract. If the contract is not returned within this timeframe or the couple decides not to have their wedding at Cascade Lodge, the date will be released.

Note: once contract is signed, all deposits are non-refundable and non-transferable. We cannot accommodate exceptions.

FOOD AND BEVERAGE SERVICE Cascade Restaurant adheres to all federal, local and state laws with regard to food and beverage purchases and consumption. All food and beverage served in public areas must be purchased, prepared and served by the staff of the Restaurant. The Restaurant reserves the right to cease Events without refund or confiscate if alcohol or food from an outside source is brought into any public room or common area. Unused banquet food and beverage cannot be taken from the Event space. Under Minnesota State Law, the Cascade Restaurant is the only authorized licensee able to sell and dispense liquor, beer and wine on the premises. The Restaurant will not dispense alcoholic beverages to persons under the legal drinking age (21 years or older). The Restaurant will request proper identifications (photo ID) of any person of a questionable age and refuse to serve those who appear to be intoxicated, cannot produce an ID or are under the legal drinking age.

MENU SELECTION&PRICE: Menu Pricing is guaranteed 30 days in advance. Menu selections for an Event must be submitted to the Lodge at least 30 days prior to your Event. Cascade Lodge provides buffet service only to any Event larger than 24 people. Plated Events are offered to weddings with up to 30 guests. The host must provide name place cards at each place setting indicating entrée choice for multi-entrée events. Children's and Vegetarian meal options may be added for an additional fee. The Lodge will make every effort to accommodate dietary, ethnic or religious catering needs; additional charges may apply. All food and N/A beverage are subject to 8.375% sales tax, 20% automatic gratuity, and 3% house charge. All Hosted and Cash bar service is subject to 10.875% liquor tax, 20% automatic gratuity and 3% house charge.

MENU GUARANTEE: Meal count guarantees must be submitted 14 business days prior to the Event. Guarantees cannot be decreased after this time. If the Lodge does not receive a guarantee by the deadline, the maximum number that appears on the Event Agreement will be used to plan menu execution and appropriate food orders. Should attendance be less than guarantee, you will be charged for the guaranteed amount.

WEDDINGCAKES: The Lodge allows groups to bring in their own wedding cake. Dessert plates and silverware are included in the rental cost. Cake cutting service is available at \$2 per person.

VISIT AND "TASTING": A complimentary dinner and breakfast for two, and a one-night stay will be provided for the bride and groom. The visit must take place in April for summer and fall weddings, and in November for late fall and winter weddings, and only after initial deposit has been received. We do not offer individualized menu tastings, but rather offer a complimentary breakfast and dinner at the restaurant which is meant to provide the couple with an idea of food quality and style, as well as the overall ambiance of the restaurant.

ROOM RESERVATIONS: If reservations are made by individual call-call in, individuals must call the Cascade Lodge directly at 218.387.1112 or toll-free at 800.322.9543. Based on room availability, you may wish to reserve ("block") of sleeping units for your guests. The Client is responsible to fill the reserved room block. Room Block must be reserved via phone call, please call the wedding coordinator to make the block. All reservations should be booked by the cut-off date stated in the contract, after which the bride and groom can either reserve the remainder of the rooms themselves, or the rooms will be released to the public. Any rooms remaining in the block will be released 30 days prior to your event and made available to the public. Any rooms held in block past 30 days mark which do not get booked by wedding guests will be charged to bride and grooms' card in full amount.

Room requests after that time may be accepted at the Lodge management's discretion and will be based on availability. Cascade Lodge requires minimum of 15 rooms/units to be booked in order to host the wedding ceremony at Cascade Lodge property and there is a 2 or 3 night stay minimum (depending on the unit). Weddings and Group reservations are subject to 30 days cancellation policy, and if a guest cancels within 30 days of the event their entire one-night deposit will be forfeited. If a guest cancels more than 30 days prior to the event, a \$20 cancellation processing fee per reservation will be deducted and the remainder of their deposit will be returned. Smaller elopements and micro weddings will be accommodated on case by case basis. Hosting wedding receptions and dinners does not require a stay at Cascade Lodge.

FINALDETAILS: Menu selections, room arrangements and all other details must be submitted to the Lodge at least 30 days prior to your Event. You will receive an event order (EO) to confirm details which must be returned to us with your signature. After receipt of the details, the Lodge will provide you with a complete Event Order (EO). A signed EO must be received by the Resort at least 21 days prior to the Event. The EO will serve as the agenda for your Event. Decorations must be approved prior to arrival for the Event. The Lodge does not allow glitter, confetti, rice, crepe paper or birdseed. The Lodge is not responsible for the retention or removal of any signs, banners, decorations or other equipment used and not belonging to the Lodge. The Lodge does not allow the affixing of anything to the walls, doors, floors or ceilings with nails, staples, tacks, tape or any other substance unless approved by the Lodge prior to the Event. A fee of \$250 will be charged to the group if adherence is not met. The installation and return of chair covers, bows, etc. is the group's responsibility. The Lodge is not responsible for any wedding cake accessories, centrepieces or gifts. All items must be removed from the premises at the end of the Event. Any items left after the Event will be considered abandoned.

Room arrangements/floor plans and set up must be submitted to the Lodge at least 30 days prior to your Event. If you change the room set-up specified on the Event Order on the day of the Event, a labor charge will be posted to the master bill. Additional charges may be assessed for special set up, special electrical supply, moving of heavy items, etc. Additional decorating and clean-up time must be scheduled and may be subject to additional charge if outside the time scheduled for your Event. The additional decorating time will not be guaranteed until 7 days prior to the event. You are responsible for clean-up of all decorations/ boxes/ packaging, etc. brought in by your group. If excessive clean-up is required by the Lodge, a labor charge of \$200 will be added to the master bill.

LIVE ANIMALS

The Lodge allows live animals inside the property in designated pet friendly guest cabins. Animals are not allowed in the Main Lodge. All animals must be on a leash at all times.

SHIPPING/RECEIVING

No material shipments will be accepted until five (5) business days prior to the event date. Any packages shipped to the Lodge must be clearly labelled with the organization, contact name and date of the event. All shipping must be pre-arranged with your Lodge contact prior to the items being shipped to the Lodge. All items left after the conclusion of your event will be considered abandoned. The Lodge will not be held responsible for these items.

LIABILITY

Client assumes responsibility for any damage to the premises or equipment by any guest or outside vendor. Any damage will be charged accordingly. The customer shall indemnify, defend and hold harmless the Lodge and its shareholders, officers, directors, agents, employees, insurers and assigns against and from all claims, suits, losses, liabilities, damages, costs and expenses for bodily injury, including death, and property damage, including loss of use thereof, arising out of, incidental to, or in any way connected with the Event and/or the use of the Lodge property by the host

EVENT SPACE ASSIGNMENTS The Lodge reserves the right to inspect and control all private parties, receptions, meetings, etc. being held on our premises and reserves the right to immediately terminate service or occupancy without refund in case of any violation of any laws, regulations or Lodge policies. The Lodge reserves the right to reassign meeting and event space to a more appropriately sized location in the event the number of people attending your Event decreases considerably from your original estimate. The Lodge may substitute equally acceptable alternate space within the Lodge property if necessary. When outdoor functions are being arranged, at the Client's request, the Lodge will hold a back-up space in the event of inclement weather if available, additional fees may apply. The rain call must be made no later than 10am on the day of the Event. If you are not available to make the decision, the Lodge reserves the right to change the location if deemed necessary to provide the safest and best experience possible for the Event.

PHOTOS: All photography at Cascade Lodge property must be prescheduled with Lodge staff.

EVENT TIME All live and pre-recorded music must stop at 9pm sharp. Lodge quiet hours are from 10pm until 8am, these hours must be adhered to in order for all of our guests to have an enjoyable time at our property. Additional time at \$100 per hour may be added at the Restaurant for events going past 10pm. No food is to be left outside after the conclusion of the event as to prevent the wildlife from getting into the food. All facilities are to be left in the condition they were found in order to avoid extra cleaning fees. Please note that any excessive noise and/or public intoxication on our property is not permitted, and that after two verbal warnings within 30 minutes, the law enforcement will be called if guests refuse to abide by quiet hours.

DECORATING AND SETUP Decorations must be approved prior to arrival for the Event. The Lodge does not allow glitter, confetti, rice, crepe paper or birdseed. The Lodge is not responsible for the retention or removal of any signs, banners, decorations or other equipment used and not belonging to the Lodge. The Lodge does not allow the affixing of anything to the walls, doors, floors or ceilings with nails, staples, tacks, tape or any other substance unless approved by the Lodge prior to the Event. A fee of \$250 will be charged to the group if adherence is not met. The installation and return of chair covers, bows, etc. is the group's responsibility. The Lodge is not responsible for any wedding cake accessories, centrepieces or gifts. All items must be removed from the premises at the end of the Event. Any items left after the Event will be considered abandoned.

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LIVE ANIMALS The Lodge allows live animals inside the property in designated pet friendly guest cabins. Animals are not allowed in the Main Lodge. All animals must be on a leash at all times.

SHIPPING/RECEIVING No material shipments will be accepted until five (5) business days prior to the event date. Any packages shipped to the Lodge must be clearly labelled with the organization, contact name and date of the event. All shipping must be pre-arranged with your Lodge contact prior to the items being shipped to the Lodge. All items left after the conclusion of your event will be considered abandoned. The Lodge will not be held responsible for these items.

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FOOD AND BEVERAGE The selected reception package at the restaurant and pub calls for the space to close to the general public three hours prior to the event. Three hours will be allowed for the last diners to finish their meal and for the preparation of the space for the event. Wedding décor coordinators may bring in decorations and begin decorating the space one hour prior to the start of the buy-out time.

Food and Beverage minimum is to be made before 20% gratuity, 3% house charge, and applicable food and alcohol taxes are added to the final bill. The Food and Beverage minimum can be a combination of food and alcohol items, or food items only. Food and Beverage Minimum does not include cost of the wedding cake. Menus are to be finalized no later than 30 days prior to the event. No outside food and beverage are to be served at the event, with the exception of the wedding cake.

CREDIT CARD ON FILE FOR DAMAGES AND SITE FEE In order to finalize plans we will need to place a credit card on file to which we will charge a Site Fee and any additional fees, if deemed necessary, such as unfilled blocked rooms, extra cleaning, or damage fees.

60 guests Maximum Capacity

Cascade Restaurant & Pub Floorplan

