



UCLA LAKE ARROWHEAD LODGE

EST. 1922

EXPERIENCE UNIQUE CULINARY DELIGHTS!



Breakfast Buffet



Cheese Plate



Served Dinner

Our Executive Chef and culinary team present guests with three extraordinary meals each day. Your group will be seated together in one or more of our three dining rooms. You will enjoy sunny views by day and the warmth of our fireplaces and candlelit tables by night. Our award-winning menus and dining services are just part of what makes our Meeting Package a great value and your stay a memorable one!

Meal Service begins with dinner on the day of your arrival and ends with lunch on the day of your departure.

- Breakfast is served from 8:00–9:00 a.m.
- Lunch is from 12:00 noon–1:00 p.m.
- Dinner is at 6:30 p.m.
- Whole fresh fruit, coffee, tea, and iced water is available in the Main Lodge Lobby from 6:00 a.m. until 6:00 p.m.

Special Dietary Needs can be accommodated in most cases. Vegetarian options are available at every meal, and with advance notice, we try to accommodate other special dietary needs.

Coffee, Iced tea, Lemonade, and Iced Water are offered with lunch and dinner. Breakfast includes coffee, juices, milk and iced water.

Social Hours are an important part of every conference, encouraging networking and fun outside of formal meetings. Let your conference coordinator know if you would like us to arrange a dedicated social time to enhance your conference experience.

Additional Food and Beverage items may be ordered for receptions and social hours at an additional charge. Read on, and imagine the possibilities — your Conference Coordinator will be happy to assist you.

Breakfast, served buffet style, includes:

- Fresh juices
- Sweet rolls and muffins
- Seasonal fruits
- Yogurt bar
- Hot and cold cereal
- Bacon, sausage, scrambled eggs and egg whites
- Daily featured item such as Eggs Benedict

Lunch, usually a buffet but occasionally a served meal, includes:

- Main course entrée
- Salad
- Side dishes
- Dessert

Dinner, a four-course served meal, includes:

- Main course entrée
- Soup and salad
- Fresh-baked bread
- Dessert



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ENHANCED MENU



House-Prepared Pastries



Assorted Parfait Bar



Maple Pecan Rolls

MORNING BREAK & BEVERAGES

PRICED PER PERSON. TEN (10) DAY ADVANCE NOTICE REQUIRED.

For an additional charge, order refreshments to accompany the complimentary coffee service included in the Meeting Package.
Items require a 10-person minimum order (unless otherwise noted).

Continental Breakfast.....\$18.75

- Bagels and cream cheeses
- Fresh breakfast breads
- Fresh seasonal fruit
- Milk and juice
- Yogurt and toppings
- Butter and jams

Breakfast Sandwiches.....\$10.00

Bacon, sausage, egg and cheese on croissants
and English muffins

Assorted Parfait Bar.....\$7.00

A variety of seasonal fruits and yogurt and granola

House-Prepared Pastries.....\$9.75

Fresh sweet breads and muffins

Sliced Seasonal Fruit.....\$5.50

A selection of fresh seasonal sliced fruit

Cookie and Fruit Combo.....\$11.00

An assortment of homestyle cookies and a selection of fresh
seasonal sliced fruit

Fresh Baked Cinnamon Rolls.....\$9.75

Fluffy, cinnamon-infused dough topped with creamy glaze

Fresh Baked Maple Pecan Rolls.....\$9.75

House-baked maple pecan rolls served hot

Fresh Baked Cinnamon Crumble Cake.....\$9.75

Delicious cinnamon crumble cake, freshly baked to perfection

KIND® Bars.....\$3.75

A variety of KIND® snacks

Bottled Naked Juice®.....\$6.50

Assorted flavors of 100% fruit juices

Aluminum Bottled Water.....\$4.75

Premium purified still bottled water

Coca Cola® Soft Drinks.....\$4.75

Coke®, Diet Coke®, Sprite®, and Dr. Pepper®

Sparkling Water.....\$4.75

Assorted flavors of carbonated water

Aguas Frescas.....\$6.75

Seasonal fruit, cucumber mint, berries



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Homestyle Cookies



Mountain Sliders



Tortilla Chips with Salsa and Guacamole

AFTERNOON RELAXATION OFFERINGS

PRICED PER PERSON. TEN (10) DAY ADVANCE NOTICE REQUIRED.

Select a treat to keep the inspiration and ideas flowing as your meeting sessions wind down in the afternoon.
Items require a 10-person minimum order (unless otherwise noted).

Baked Brie with Fig Jam and Walnuts.....\$16.75

Puff pastry, maple syrup and crostini

Mezze Plate Board.....\$16.75

Hummus, baba ghanoush, olives, tomatoes, feta, flat bread

Mountain Sliders.....\$16.75

Caramelized onion, mushrooms, cheddar, blue cheese,
and pommes frites

Charcuterie Board.....\$17.75

Ham, chorizo, Basque cheese, cornichons, brie and crostini

Assorted Charcuterie Cups.....\$16.75

Charcuterie cups and veggie cups

Tapas Style Bruschetta Board.....\$15.75

Crostini, olives, mushrooms, sundried tomatoes,
pesto, brie and goat cheese

Pita Chips and Hummus.....\$6.50

Jalapeno and cilantro, red pepper and garlic hummus

Kettle-Style Potato Chips.....\$4.00

With ranch and French onion dip

Crostini and Dip.....\$4.50

Choice of tomato basil dip, olive and cannellini bean dip
or spinach artichoke dip

Tortilla Chips and Dip.....\$5.50

Homestyle tortilla chips. Choice of two (2) dips: house salsa,
tomatillo salsa, chipotle salsa, black bean and corn salsa
or guacamole

Gourmet Popcorn.....\$7.00

Maple and bacon, salted caramel, sea salt and black pepper

Homestyle Cookies.....\$6.50

Soft, chewy, melt in your mouth sweetness

Homestyle Brownies\$6.50

Chocolate squares with a moist center and crisp outer layer

House-Baked Dessert Bars.....\$9.75

An array of sweet treats

Dessert Charcuterie Board.....\$16.75

Assorted chocolates, fruit and baked goods

Exhibition Dessert Cherry Jubilee.....\$13.00

Cherries and liqueur flambéed and served over vanilla
ice cream

**Assorted Ice Cream Bars, Sandwiches,
and Frozen Fruit Bars**.....\$5.00



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ENHANCED MENU



Veranda Package



Sweet Tavern Package



Grilled Vegetables

SOCIAL HOUR PACKAGES

PRICED PER PERSON. TEN (10) DAY ADVANCE NOTICE REQUIRED.

Enjoy social time together with a selection of small bites.

Items require a 10-person minimum order (*unless otherwise noted*).

Sweet Tavern Package.....\$6.50

An assortment of bulk candies and sweets such as M&Ms, gummy bears, chocolate covered pretzels or assorted sweet trail mixes served with chef's choice finger desserts

Savory Tavern Package.....\$6.50

An assortment of cocktail snacks such as pretzels, nuts, and cracker mixes served with chef's choice chips and dip

Fresh Vegetable Crudités Platter.....\$8.50

A colorful selection of crisp garden-fresh vegetables with choice of one (1) dip: French onion, California green onion, sundried tomato or ranch

Grilled Vegetable Display.....\$9.50

Grilled marinated asparagus, red pepper, carrot, zucchini, and portobello mushroom with balsamic reduction

Veranda Package.....\$16.00

- Vegetable crudité with two (2) specialty dips
- Domestic cheeses, fresh and dried seasonal fruit
- Crackers and French bread

The Fireside Package.....\$22.00

- All items in **The Veranda Package**
- Two (2) selections of house-made appetizers
- *Premium Hot Selections + \$2.00



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ENHANCED MENU



Stuffed Mushrooms



Seared Ahi Tuna



Crab Cakes with Remoulade

HOUSE-MADE APPETIZERS

PRICED PER PERSON. TEN (10) DAY ADVANCE NOTICE REQUIRED.

ALL ITEMS REQUIRE A 20-PERSON MINIMUM ORDER AND MINIMUM OF TWO (2) SELECTIONS.

An exciting display of buffet-style appetizers can be created by combining items from the selection below.

Cold Selections.....\$4.50

Heirloom tomato caprese crostini with balsamic glaze
Spicy tuna and cucumber bites
Bacon jam crostini
Garlic shrimp crostini with avocado sauce
Sicilian eggplant crostini
Baked figs with goat cheese, bacon and roasted walnut
Seared ahi tuna with Asian slaw on crisp wonton
Prosciutto and cantaloupe with white balsamic reduction

Hot Selections.....\$4.50

Baked garlic-herb potato and bacon
Baked spinach and artichoke tartlet
Roasted vegetable caprese stuffed mushroom with balsamic glaze
Garlic Parmesan mozzarella sticks with tomato basil sauce

Premium Hot Selections.....\$5.50

Crab cakes with remoulade
Bacon steak bites with creamy horseradish
Maple bacon brie cheese cups
Salmon cakes with tomato chutney



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ENHANCED MENU



French Fries



Bar Wings



Churros

LATE-NIGHT SNACKS

PRICED PER PERSON. TEN (10) DAY ADVANCE NOTICE REQUIRED.

Get creative with these tasty late-night snack ideas.

Items require a 10-person minimum order (*unless otherwise noted*).

Snack Selection

Choose any three (3) items.....\$15 per person

Chicken Fingers

Crispy all breast chicken fingers, served with ranch, bbq, and ketchup

Bar Wings

Choice of sauce toppings: bbq, teriyaki, or spicy buffalo

French Fries

Generous helpings of straight or curly fries

Onion Rings

Beer battered dipped all white onion rings

Churros

Fried sugar dough coated in cinnamon and sugar

Enhanced substitutions.....Add \$2.00 per substitution

Sliders

All Angus beef patties with mini bun, caramelized onions and secret sauce. Cheese on request.

Grilled Cheese Bites

Crispy buttered bread stuffed with American and provolone cheeses