CULINARY DELIGHTS
Savor an Incomparable Dining Experience

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 Complete Meeting Package (CMP) a great value and your stay a memorable one!

**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:
- Soup and salad
- Fresh-baked bread
- Main course entrée
- Dessert
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. We provide each group with a social room to relax, talk informally, and get to know each other better.

Alcoholic Beverages cannot be sold by the Lodge, however, you may bring them in for your dinner meals and social hours. Your Conference Coordinator can also assist you in selecting wine for your menus and arrange to have it delivered. We provide glasses and ice for Social Hours.

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.
Award-winning Dining That Unites & Delights

Here’s a sample of what guests might expect to enjoy during the daily meals included in your Complete Meeting Package (CMP).

**BREAKFAST BUFFET**
- Chilled Fruit Juices
- Freshly-Baked Breads & Scones
- Bagels & Cream Cheese
- Fresh Seasonal Fruits
- Yogurt Bar with Granola & Dried Fruit
- Hot Steel-Cut Oatmeal
- Cold Cereals
- Scrambled Eggs & Egg Whites
- Applewood Smoked Bacon
- Pork Sausage
- Cottage Potatoes
- Chef’s Daily Special
- Buttermilk Pancakes
- Multi-Grain Cranberry Pancakes
- Whipped Butter & Maple Syrup

**LUNCH BUFFET**
- Mixed Greens with Cannellini Beans & Creamy Basil-Red Wine Vinaigrette
- Sicilian, Smoked Turkey & Grilled Vegetable Sandwiches
- Pasta Salad & Roasted Potato Salad
- Marinated Olives & Cherry Peppers
- Panna Cotta with Fresh Berries

**SERVED DINNER**
- Roasted Eggplant Soup
- Field Greens Salad with Balsamic Vinaigrette
- Beef Tenderloin with Cabernet Reduction
- Potato Gratin & Seasonal Vegetables
- Roasted Vegetable Cutlet with Wild Mushroom Demi-Glace (Vegetarian Option)
- Assorted Rolls
- Chocolate Flourless Torte
Enhanced Menu Ideas

Our culinary team has designed a menu of tempting items to make your meeting even more memorable, from nourishing breakfast flourishes, to reviving afternoon breaks and vibrant social hours. Seven (7) days advance notice required. Please ask your Conference Coordinator for pricing:

MORNING BREAK ENHANCEMENTS

Complimentary coffee service is available in your meeting room throughout the day. For an additional charge, you may also order refreshments for your group to enjoy during meetings and breaks. Please inquire with your Conference Coordinator for more information.

Continental Breakfast
• Assorted Muffins and Breakfast Breads with Butter, Margarine & Jams
• Bagels & Cream Cheese
• Fresh Cut Fruit
• Yogurt & Toppings
• Milk & Juice

Yogurt & Granola Parfaits
Greek Yogurt layered with Wildberry Compote and Granola

Fresh Baked Breakfast Bread
Assorted Pastries, Sweet Breads and Muffins

Maple Pecan Rolls (served hot)

Cinnamon Crumble Coffee Cake

Blueberry Bread Pudding
served with warm Maple Syrup

Sun-dried Tomato & Spinach Strata (minimum 20 guests)

Croque Tartine Parisienne
Egg-topped Ham and Cheese Breakfast Sandwich

Breakfast Burritos
• Meat—Scrambled Eggs, Cheese, with choice of Ham, Bacon, Sausage or Chorizo
• Vegetarian—Scrambled Eggs, Cheese, Peppers, Tomato and Onion

Smoked Salmon
served with Bagels, Cream Cheese, Pickled Red Onion, Tomato, Lemon and Fresh Bread

Sliced Seasonal Fruit

Cookie & Fruit Combo

Popcorn

Bottled Naked Juice®

Bottled Water

Assorted Soda
AFTERNOON BREAK IDEAS

Select an energizing treat to keep the inspiration and ideas flowing well after lunch time.

Home-Style Cookies
Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut & Sugar Cookies

Liz’s Fabulous House-Baked Brownies

Liz’s Assorted House-Baked Dessert Bars

Kind® Bars

Assorted Haggen Daz® Ice Cream Sandwiches, Drumsticks & Frozen Fruit Bars

Sundae Break
Premium Vanilla Ice Cream with Caramel Sauce, Chocolate Sauce, Strawberries, Brownie Bites, Wildberries, Chopped Nuts and Whipped Cream

Kettle-Style Potato Chips
with Ranch and French Onion Dip

SOCIAL HOUR PACKAGES

Try a selection of small bites. You may also bring alcohol; we provide glasses, ice and atmosphere!

The Veranda Package
• Garden-fresh Vegetable Crudités with Two Specialty Dips
• Domestic Cheeses
• Fresh Seasonal Fruit
• Crackers and French Bread

The Fireside Package
• All items in The Veranda Package
• Two (2) selections from the House-Made Appetizers menu

Fresh Vegetable Crudités Platter
Crisp garden-fresh vegetables with choice of one (1) dip: French Onion, California Green Onion, Sun-dried Tomato or Ranch

Grilled Vegetable Display
Grilled Marinated Asparagus, Red Pepper, Carrot, Zucchini, and Portobello Mushroom with Balsamic Reduction

Pita Chips
with Garlic or Red Pepper Hummus

Crostini & Dip
with Tomato-Basil Dip, Black Olive and Cannellini Bean Dip or Spinach-Artichoke Dip

Crostini & Hot Spinach-Artichoke Dip (minimum 20 guests)

Crostini & Hot Lobster-Artichoke Dip (minimum 20 guests)

Tortilla Chips & Dips
Home-style Tortilla Chips with a choice of two dips: House Salsa, Tomatillo Salsa, Chipotle Salsa, Black Bean & Corn Salsa or Guacamole

Charcuterie & Cheese
Select Cured Meats and Imported Cheese with Olives, Figs, Cornichons, Grain Mustard and French Baguette

Antipasti Assorti
An array of Italian Meats and Cheeses, Olives, Artichokes, Peppers and Herb Garlic Crostini

Imported & Domestic Cheese Platter
Selection of Cheeses, Fresh Berries, Dried Fruit, Assorted Crackers and Sliced Baguette

The Tavern Package
An assortment of cocktail snacks such as Pretzels, Nuts and Cracker Mixes served with one (1) Chef’s Choice of Chips and Dip

The Lakeside Package
A seasonal selection of sweets, such as assorted Petit Fours and Chocolate-Dipped Strawberries
HOUSE-MADE APPETIZERS

An exciting display of buffet-style appetizers can be created by combining items from the selection below. All items require a 20-person minimum order.

Cold Selections
- Heirloom Tomato Caprese Crostini with Balsamic Glaze
- Prosciutto and Shaved Fennel Crostini
- Smoked Salmon and Lemon Dill Cream Cheese Crostini
- Creamed Goat Cheese, Prosciutto and Tomato Crostini
- Baked Figs with Goat Cheese, Bacon and Roasted Walnut
- Seared Ahi Tuna with Asian Slaw on Crisp Wonton
- Garlic-Roasted Artichoke wrapped in Prosciutto
- Cream Cheese Tartlet with Caramelized Pear Relish
- Goat Cheese and Sun-dried Tomato Jam Tartlet

Hot Selections
- Caramelized Onion and Apple Tartlet
- Salmon Cakes with Tomato Chutney
- Roasted Vegetable Caprese Stuffed Mushroom with Balsamic Glaze
- Pancetta Stuffed Mushrooms
- Miniature Quiche
- Baked Garlic-Herb Potato with Bacon
- Baked Spinach and Artichoke Tartlet
- Roasted Wild Mushroom Fromage Tartlet
- Pear and Brie En Croute

Premium Hot Selections
- Crab Cakes with Remoulade
- Grilled Beef Tenderloin Fromage Tartlet
- Pan-fried Scallops with Citrus Coulis
- Pancetta-Wrapped Scallops

Elevated Dinner Choices

Consider treating your guests to our all-new seasonal menu featuring the following bold favorites:

Grass-Fed Beef Tenderloin
Shallot Thyme Butter

Herb-Crusted Colorado Lamb Chops
Rosemary Garlic Sauce

Braised Beef Short Rib
Cabernet Demi-glace

Roasted Free-Range Chicken
Cranberry, Spinach, Mascarpone, Natural Pan Jus

Pan Seared Sea Bass
Lemon, Whole-Grain Mustard Sauce

Pine-Smoked Duck Breast
Brandied Currants

Additional per person fee applies. Seven (7) days advance notice required. Contact your Conference Coordinator for details.
Nestled amidst pine-studded mountains and a historic sparkling lake, the renowned UCLA Lake Arrowhead Lodge accommodates groups of 10 to 200 guests. Our unique lakefront setting and crisp mountain air make it easy for your group to leave everyday distractions behind — getting focused and becoming inspired!

Take full advantage of our all-inclusive value-priced Complete Meeting Package (CMP), which includes overnight accommodations in our chalet-style rooms, meeting rooms with A/V setup, refreshment breaks, and three delicious chef-prepared meals per day. Contact us or visit our website for more information!