



Moses Pointe  
4524 Westshore Drive  
Northeast  
Moses Lake Washington 98837

  
**The Resorts at  
Moses Pointe**

The Resort at Moses Pointe offers the following amenities:

- The Links at Moses Pointe  
An 18-hole championship golf course  
509-764-2275 opt 3
- The Steakhouse at Moses Pointe  
An award winning steakhouse specializing in mouthwatering steaks and excellent service!  
509-764-2275 opt 4
- The Great Links Resort  
Featuring our lakefront and golf front units on-site  
509-764-2275 opt 5

**Contact Information:**

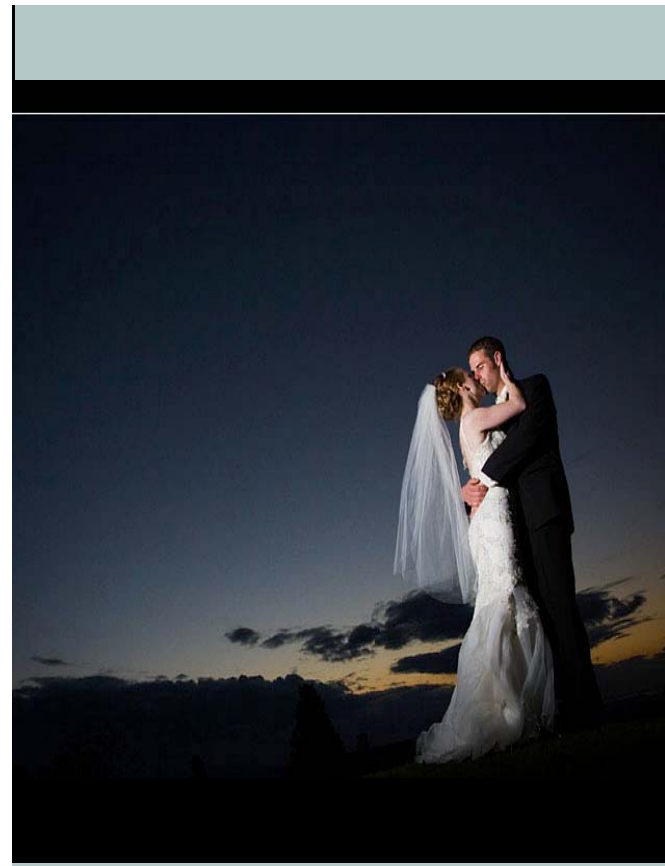
Tami McWilliams  
*Food and beverage manager*  
509-764-2275 opt 4  
[tmcwilliams@mosespointe.com](mailto:tmcwilliams@mosespointe.com)

Lue Blickfeldt  
*Banquet/Events Manager*  
509-764-2275 opt 32  
[lue@mosespointe.com](mailto:lue@mosespointe.com)

Mishelle Noyes  
*Director of marketing and sales*  
509-431-0322  
[mishellenoyes@hotmail.com](mailto:mishellenoyes@hotmail.com)

The Resorts at Moses Pointe  
4524 Westshore Drive Northeast  
Moses Lake, Washington 98837

509-764-2275  
[www.mosespointe.com](http://www.mosespointe.com)



*Weddings at Moses Pointe*

4524 Westshore Drive Northeast  
Moses Lake Washington 98837  
[www.mosespointe.com](http://www.mosespointe.com)  
Moses Lake,



## *Moses Pointe* Receptions

*I am commonly asked why it is so important to hire a bridal/wedding consultant. I think that there are multiple reasons to use someone such as myself when planning for your big day. I know I used the services of a wonderful lady when planning the wedding for my daughter, and I found her help both valuable, and rewarding. Now, I offer those same services to you through The Resorts at Moses Pointe, and I know that together, we will create the wedding of your dreams.*

*I will meet with you and together we will discover not only what you dream of, but what you can afford, and we will discuss how to pull it all together so that your day is designed around what will not only be very meaningful, but beautiful. We will discuss your specific needs, expectations, and the details that you want to incorporate into your wedding day. When you feel comfortable and confident that your needs will be met fully, realistically and affordably, we will begin this incredible journey. Together, we will determine the next step and the best direction for us to proceed to achieve our common goal...your perfect wedding day*

*-Lue Blickfeldt,*

*Moses Pointe Wedding Consultant*



Congratulations on your recent engagement and thank you for considering the Resorts at Moses Pointe to be part of your special day.

Our experienced wedding planning staff understands that the essence of a spectacular event is in the details. We look forward to assisting you in planning the perfect combination of ambience plus food and beverage to ensure your day is one you'll never forget and one your guests will always remember.

We are proud to be able to provide several wedding packages from which to choose. Whether you're interested in a plated, multi-course meal, a dinner buffet, or a reception style evening, we're eager to help you choose the right format to make your event reflective of your personal style.

**Please note that we are proud to provide the following complimentary amenities will all weddings and receptions:**

- Exclusive use of the facilities for up to 10 hours
- Tables and chairs with ivory linens and centerpieces
  - Silverware, glassware and dinnerware
- Cake cutting service and coordination of toast
  - Parking
- Changing rooms for the bridal parties
  - Facility set up and breakdown

If a tent is required, an appropriate charge will be added to any reception



*MP*

Moses Pointe is also happy to offer special packages for the following events:

Golf Tournaments  
Birthday parties  
Wedding anniversaries  
Class reunions  
Bridal showers  
Baby showers  
Graduation parties  
Award banquets  
Art shows  
Wine dinners

To inquire more information on these events or any other events that you may have please contact any of our staff at 509-764-2275



## Opal Package



### Two Reception Displays

- Fresh seasonal fruit display
  - Fresh vegetableswith a selection of dipping sauces

### A choice of two of the following items (other items upon request)

- Thai chicken wings
- Sausage and herbed stuffed mushrooms
  - Wild salmon canapés
  - Gravid meatballs
  - Turkey pinwheels
  - Antipasto kabobs
  - Crostinis with dip

Coffee and punch service

### APPROXIMATE PRICE

*\$5000 plus tax and gratuity*

*Based on 100 guests*

*Additional guests 20.00 per person*



## Ruby Package

Menu of appetizers to choose from  
Wedding cake delivery and set up  
Hosted bar for one hour with our house beer,  
wine and soft drinks,  
Champagne toast with our house champagne  
Two engraved champagne glasses

### Three Reception Displays

- Fresh seasonal fruit display
  - Fresh vegetableswith a selection of dipping sauces
- Imported and domestic cheeses with assorted crackers

### A choice of four of the following items (other items upon request)

- Thai chicken wings
- Sausage and herb stuffed mushrooms
  - Roasted vegetable pinwheels
  - Antipasto kabobs
- Assorted cheese with candied walnuts and fresh grapes
  - Coconut prawns

### APPROXIMATE PRICE

*\$7000 plus tax and gratuity*

*Based on 100 people*

*Additional guests 35.00 per person*



## Emerald Package

Menu of appetizers to choose from  
Two engraved champagne glasses  
One hour hosted bar with our house beer, wine  
and soft drinks

### Two Reception Displays

- Fresh seasonal fruit display
  - Fresh vegetableswith a selection of dipping sauces
- Imported and domestic cheeses with assorted crackers

### A choice of three of the following items (other items upon request)

- Thai chicken wings
- Sausage and herb stuffed mushrooms
  - Gravid meatballs
  - Turkey pinwheels
  - Antipasto kabobs
  - Crostinis with dip

Coffee and punch served

### APPROXIMATE PRICE

*\$6000 plus tax and gratuity*

*Based on 100 people*

*Additional guests 35.00 per person*

## Sapphire Package

Two hours hosted bar with our house beer, wine and soft drinks  
Two engraved champagne glasses  
Wedding cake service set up and delivery  
Champagne toast with our house champagne

### A choice of two of the following items

- Fresh seasonal fruit display
- Fresh vegetable display with a selection of dipping sauces
- Imported and domestic cheeses with assorted crackers

### A choice of two of the following appetizers

- Thai chicken wings
- Sausage, apple and herb stuffed mushrooms
- Tomato and basil crostinis
- Gravid meatballs
- Antipasto kabobs

Caesar Salad and Springfield greens with candied walnuts  
Chef's choice of steamed seasonal vegetables  
House rolls and honey citrus butter

### Choice of starch

- Wild rice pilaf
- Roasted red potato medley
- Buttered pasta with parmesan cream sauce

### Choose two of the following items for carving station

- Sea salt encrusted prime rib of beef
- Pepper crusted new york strip loin
- Apricot glazed baked spiral ham
- Orange tarragon chicken
- Apple bourbon pork tenderloin
- Wild Alaskan salmon
- Grilled Alaskan halibut

### Dessert

Choose one of the following items

- New york style cheesecake
- Chocolate lava cake served with a marionberry sauce
- Maple bread pudding with a warm crème anglais

Coffee and punch service

### APPROXIMATE PRICE

*\$9000 plus tax and gratuity*

*Based on 100 guests*

*Additional guests 55.00 per person*



## Diamond Package

Two hours hosted bar with our house wine, beer and soft drinks  
Two engraved champagne glasses  
Wedding cake service set up and delivery  
Champagne toast with our house champagne

### Three Displays

- Fresh seasonal fruit
- Fresh vegetables with a selection of dipping sauces
- Imported and domestic cheeses with assorted crackers

### Choice of three appetizers

- Mini lobster crab cakes
- Coconut prawns
- Smoked wild salmon crostini
- Sausage apple herb stuffed mushrooms
- Thai chicken wings
- Tomato and basil crostini

Caesar salad and Springfield greens with candied walnuts  
Chef's choice of seasonal vegetables  
House rolls and honey citrus butter

### Choice of starch

- Wild rice pilaf
- Roasted red potato medley
- Buttered pasta with parmesan cream sauce

### Choose two of the following items for the carving station

- Sea salt encrusted prime rib of beef
- Pepper crusted new york strip loin
- Apricot glazed baked spiral ham
- Wild Alaskan salmon
- Apple bourbon pork tenderloin
- Orange tarragon chicken
- Grilled Alaskan halibut

### Desserts

Choose one of the following

- New york style cheesecake
- Maple bread pudding with crème anglais
- Chocolate lava cake with a marionberry sauce
- Fresh seasonal fruit crisp with whipped cream

Coffee and punch service

### Approximate Price

*\$10,000 plus tax and gratuity*

*Based on 100 guests*

*Additional guests 65.00 per person*