

GET MARRIED AT THE LAKE

HILL'S RESORT



4777 W Lakeshore Road
Priest Lake, Idaho
83856

www.hillsresort.com



208-443-2551



whitney@hillsresort.com

HILL'S RESORT

As a full service venue; rehearsal dinner, ceremony, reception and lodging are all on site at Hill's Resort. Invite your guests to spend the weekend celebrating you and enjoying all Priest Lake has to offer.

YOUR VISION

Weddings come in all shapes and sizes. At Hill's Resort, our goal is to provide you with an experience that will surpass all expectations. The beauty of Priest Lake compliments most wedding aesthetics, from boho chic to candlelit elegance.

START FOREVER



CEREMONY SITE

BEACH FRONT CEREMONY

seats up to 150 guests
*chairs not included
please see preferred vendors
for rental recommendations

INDOOR CEREMONY

seats up to 70 guests

A truly unique setting along the shores of Priest Lake with the Selkirk Mountains as the backdrop, Hill's Resort is the perfect destination for your wedding day.

We can accommodate receptions and weddings September through June. Our grounds and facilities offer various settings, including beach side, lake side, and indoor to meet the needs of your specific vision



SITE SET UP + BREAKDOWN

Ceremony site is reserved from 3 pm Friday to 12 pm Sunday for event. This allows wedding party to set up chairs prior to the ceremony and break down ceremony site the day after the event.

Hill's Resort does not set up the ceremony site. This includes, but is not limited to: chairs, arbor, sound equipment, décor. Wedding party is responsible for all set up, to include moving anything from main lodge to ceremony site or vice versa

HILL'S STAFF

Hill's Resort staff will set up and breakdown ceremony chairs and/or additional décor at a cost of \$50 per person, per hour. Hours are rounded up.

site rules



Removeable arches, floral arrangements, candles, etc. are all allowed at the ceremony site. If candles are used, the flame must be completely contained and blown out immediately following the ceremony.



Any "throwing" material (either by flower girl during processional or by guests during recessional) must be either real flowers, or water soluble and picked up by Sunday at 12 pm.

THE RECEPTION

HILL'S MAIN LODGE

Your facility fee includes the main lodge: skylight + main dining rooms, lounge + luby bay room, as well as (weather pending) pickleball court, lawn + deck.

RECEPTION TIMING

Hill's restaurant is open to the public from 8 am - 12 pm on the day of your ceremony. At 12 pm we close to the public to prepare for your event. Indoor music can play until midnight, with outdoor music *non-explicit* playing until 10:00 pm. All guests must be out of the building by 1:55 am.

INCLUDED



Tables, chairs, white linen tablecloths, white or black linen napkins, silverware, plateware + flatware for up to 150 people.



Cake table, gift table, guest book table + buffet tables to include chafing dishes, platters + utensils.



Set up crew: Hill's staff will rearrange tables to agreed upon layout, linen all tables + set out décor. Décor plan must be presented to events specialist 21 days prior to event for staffing purposes.



Break down crew: Hill's staff will break down décor in dining room once dancing has started. Décor will be stored in lobby for wedding party to pick up the next day.



Staffing for event: bartenders, wait staff + event manager, along with kitchen staff.

facility fee

June & September \$8500
all other months \$6500



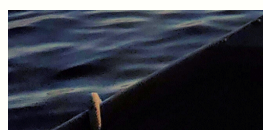
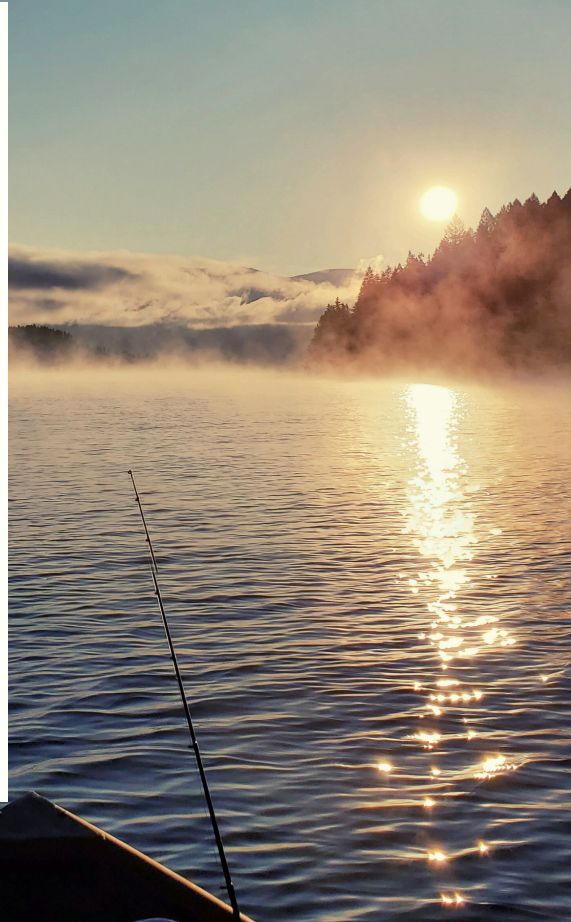
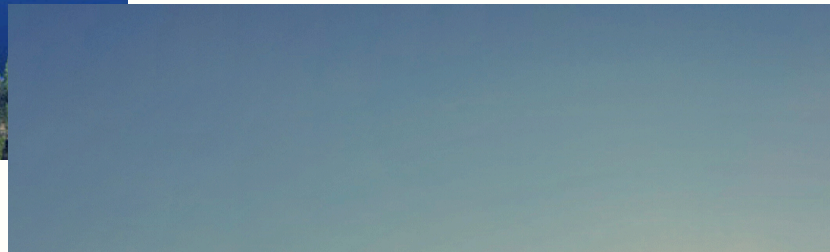
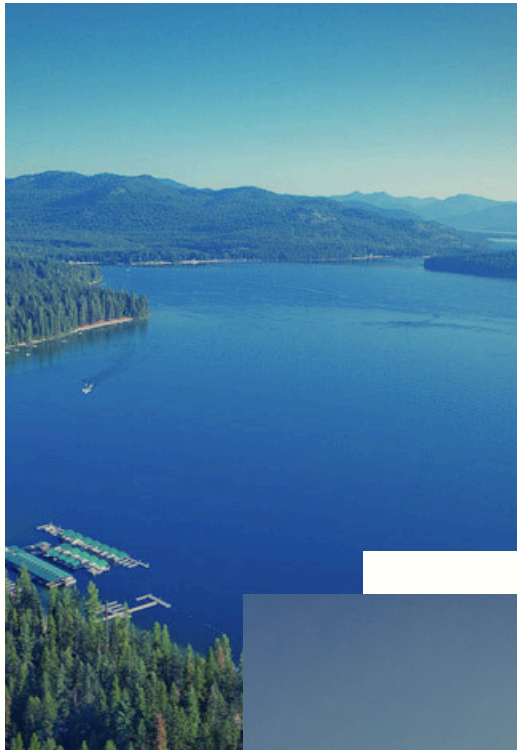
Lodging

ROOM BLOCK

Units directly behind ceremony site are put into a room block for your wedding guests. All guests receive a 10% lodging discount upon mentioning your wedding. These reservations are made through our front desk by your guests. Block is released to the public 40 days prior to the ceremony.

MASTER BILLED ROOMS

Any rooms that are master billed (paid for at time of final payment) will be made through our events specialist by the couple. These could include rooms for: couple, wedding party, DJ, hair/makeup, photographer, etc.



BILLING

A non refundable facility fee is due upon booking. The fee due will be based on which month the wedding takes place.

A fully refundable security deposit of \$1000.00 will be due 45 days prior to event date.

A 50% non refundable deposit on food is due 14 days in advance, at the same time the guaranteed guest count is due.

Couple will be billed on food for guaranteed guest amount or actual guest attendance, whichever is greater.

All pricing is subject to applicable sales tax.

Food + beverage pricing does not include 20% gratuity. Gratuity will be added onto final bill.

Final bill will include master billed lodging, facility fee, food + beverage charges, as well as any additional fees incurred. Additional fees could include labor, tent fees, damage fees, etc.

Final bill will be e-mailed (unless otherwise arranged) no later than 14 days after the event.

For billing related questions, please contact Hill's accounting department at 208-443-2551

preferred vendors

PHOTOGRAPHERS

CORTNEY GILBERT PHOTOGRAPHY, SPOKANE WASHINGTON [INSTAGRAM @FINDINGCORTNEYGILBERT](#)

KAT SKYE PHOTOGRAPHY, SPOKANE WASHINGTON [WWW.KATSKYEPHOTO.COM](#)

CALEB + BRITT PHOTO, SPOKANE WASHINGTON [WWW.CALEBPLUSBRITT.COM](#)

PAIGE O PNW, SPOKANE WASHINGTON [WWW.PAIGEO.COM/BLOG](#)

ALWAYS EMILY PHOTOGRAPHY, BOISE IDAHO [WWW.ALWAYSEMILYPHOTOGRAPHY.COM](#)

DJ

BIG SHOW ENTERTAINMENT - LANCE MORRIS, SPOKANE WASHINGTON 509-990-0445

DJ LUIS P - LUIS PIMENTEL - 509-770-0902

BENT EVENTS- JOHNNY B, SPOKANE WASHINGTON 509.366.5855

FLORIST

DESIGN HOUSE FLORALS, SPOKANE WASHINGTON [WWW.DESIGNHOUSEFLORALS.COM](#)

NORTH STAR FLOWER FARM, DEANNA WILLIAMS, NEWPORT WASHINGTON [WWW.NORTHSTARFLOWER.COM](#)

IN BLOOM BY CAROLYN BRANDSEN, PENDLETON OREGON 541-215-9279 *REQUIRES LODGING

CAROLYN DESHLER, PRIEST LAKE IDAHO 208-443-2240

RENTALS

A TO Z RENTAL, MULTIPLE LOCATIONS [WWW.RENTATOZ.COM](#)

PREMIER PARTY RENTALS, OLDTOWN IDAHO 208-437-4502

HAIR AND MAKEUP

CICIBIRD BEAUTY [WWW.CICIBIRD.COM](#)

MONICA THODE MAKEUP ARTIST, INSTAGRAM [@MONICATHODE_MUA](#)

MARIAH SMITHSON, INSTAGRAM [@MAR.DIDMYHAIR](#)

ALEXI SAGE, SAGE BRIDAL BEAUTY CO. [WWW.SAGEBRIDALBEAUTYCO.COM](#)



DINNER PACKAGES

PACKAGE A – CLASSIC SELECTION

STARTING AT \$45 PER PERSON

Perfect for a curated menu with essential flavors. Pricing starts at the \$45 base amount and may increase depending on selected options, with an additional charge for premium selections.

- **One Protein Entree:** Choose one protein with your choice of sauce
- **One Pasta Entree:** Choice of pasta
- **Starch Side:** Choose from a variety of options
- **Vegetable Side:** Fresh, seasonal vegetable accompaniment
- **Salad:** Choice of one salad
- **Bread:** Choice of bread type

PACKAGE B – ENHANCED EXPERIENCE

STARTING AT \$50 PER PERSON

An expanded selection, perfect for those wanting variety and choice. Pricing starts at the \$50 base amount and may increase depending on selected options, with an additional charge for premium selections.

- **Two Protein Entrees:** Choose two proteins with paired sauces
- **One Pasta Entree:** Choice of pasta
- **Starch Side:** Choose from a variety of options
- **Vegetable Side:** Fresh, seasonal vegetable accompaniment
- **Salad:** Choice of one salad
- **Bread:** Choice of bread type

PACKAGE C – CUSTOM MENU

OUR FAVORITE! FOR A FULLY TAILORED EXPERIENCE, PACKAGE C ALLOWS YOU TO WORK CLOSELY WITH OUR CULINARY TEAM TO DESIGN A UNIQUE MENU. PRICING WILL BE CUSTOMIZED BASED ON YOUR SELECTIONS, INCLUDING ANY PREMIUM SELECTIONS CHOSEN.

ENTRÉE CHOICES

PROTEINS

EACH PROTEIN SELECTION INCLUDES
YOUR CHOICE OF SAUCE.

STANDARD PROTEINS

- MESQUITE GRILLED CHICKEN BREAST
- HERB-ROASTED CHICKEN BREAST
- PORK LOIN
- ROASTED TOP ROUND OF BEEF
- GRILLED FLANK STEAK
- TILAPIA
- GRILLED SHRIMP
- VEGETARIAN EGGPLANT PARMESAN

PREMIUM PROTEINS

- PRIME RIB WITH JUNIPER BERRY AU JUS*
- BEEF TENDERLOIN*
- SALMON*
- TROUT*
- SEABASS*
- HALIBUT*
- AIRLINE CHICKEN BREAST*

PASTA ENTRÉES

STANDARD PASTAS

- PESTO PENNE WITH SEASONAL VEGETABLES
- SPAGHETTI POMODORO WITH FRESH BASIL
- MAC AND CHEESE
- HOUSE MADE ALFREDO

PREMIUM PASTAS

- BACON MAC AND CHEESE*
- WILD MUSHROOM ALFREDO*
- SPINACH AND RICOTTA STUFFED SHELLS*
- RAVIOLI WITH LOIS'S SPAGHETTI SAUCE*
- SPAGHETTI WITH LOIS'S SPAGHETTI SAUCE*

**PROTEIN AND SAUCE PAIRING SUGGESTIONS
AVAILABLE UPON REQUEST**

SAUCES

CHOOSE ONE SAUCE TO PAIR WITH
EACH PROTEIN SELECTION.

STANDARD SAUCES

- CLASSIC DEMI-GLACE
- ROSEMARY DEMI-GLACE
- HONEY MUSTARD GLAZE
- GARLIC HERB BUTTER
- LEMON CREAM SAUCE
- BALSAMIC REDUCTION
- PICATTA
- GINGER CARROT PUREE
- BUTTERNUT SQUASH PUREE
- ORANGE MISO GLAZE

PREMIUM SAUCES

- CHIMICHURRI*
- MUSHROOM MARSALA*
- HUCKLEBERRY RED WINE REDUCTION*
- LEMON BUERRE BLANC WITH HUCKLEBERRY
DRIZZLE*
- MUSHROOM DEMI-GLACE*
- BÉARNAISE*



DINNER ACCOMPANIMENTS

STARCHES

STANDARD STARCHES

- ROASTED GARLIC MASHED POTATOES
- HERB-ROASTED FINGERLING POTATOES
- WILD RICE PILAF
- SCALLOPED POTATOES
- BUTTERY POLENTA

PREMIUM STARCHES

- CREAMY PARMESAN RISOTTO*
- SWEET POTATO GRATIN*

VEGETABLE SIDES

STANDARD VEGETABLES

- HONEY-GLAZED CARROTS
- SAUTÉED GREEN BEANS WITH SHALLOTS
- BROCCOLI AND CAULIFLOWER
- SEASONAL VEGETABLE MEDLEY (CHEF'S SELECTION)

PREMIUM VEGETABLES

- ASPARAGUS*
- BROCCOLINI*

SALAD OPTIONS

STANDARD SALADS

- CAESAR SALAD WITH CROUTON CRUMBLES
- GARDEN SALAD WITH SEASONAL VEGETABLES

PREMIUM SALADS

- ARUGULA SALAD WITH GOAT CHEESE, CANDIED PECANS AND CHAMPAGNE VINAIGRETTE
- RED LEAF AND BABY KALE SALAD WITH BERRIES AND BALSAMIC VINAIGRETTE

BREAD

- WARM, FRESHLY BAKED ROLLS SERVED WITH CREAMY BUTTER
- CHEESY GARLIC BREADSTICKS

dessert recommendations

BIRDIES PIE SHOP, SPOKANE WASHINGTON

SWEET FROSTINGS BLISSFUL BAKE SHOP, SPOKANE WASHINGTON

JUST AMERICAN DESSERTS, SPOKANE WASHINGTON

NOTHING BUNDT CAKES, SPOKANE WASHINGTON

JDUB CAKES TO MAKE, SPOKANE WASHINGTON

THE FROSTY BLONDE, SPOKANE WASHINGTON

EVENT APPETIZERS

Served plated at an appetizer station

(EACH PLATTER SERVES APPROXIMATELY 20 PEOPLE)

BRUSCHETTA TWO WAYS

TOMATO BASIL GARLIC & OLIVE TAPENADE

\$200 PER PLATTER

SMOKED SALMON CROSTINIS

WITH SMOKED SALMON CREAM CHEESE TOPPED WITH LEMON CREME FRAICHE
AND CROSTINIS

\$375 PER PLATTER

WINGS

WITH HILL'S BUFFALO OR HILL'S BBQ SAUCE

\$225 PER PLATTER

STUFFED MUSHROOMS

SAUSAGE, GARLIC AND PARMESAN STUFFING

\$180 PER PLATTER

CAPRESE PLATTER

MOZZARELLA, BASIL & TOMATOES WITH PESTO AND BALSAMIC TO DRIZZLE

\$150 PER PLATTER

FRESH FRUIT AND CHEESE

ASSORTED FRESH FRUITS, CHEESES & CRACKERS

\$350 PER PLATTER

CHICKEN SATAY

CHICKEN SKEWERS WITH A THAI PEANUT SAUCE

\$250 PER PLATTER

BRIE & GARLIC

BRIE, ROASTED GARLIC & TOMATOES WITH FOCACCIA

\$200 PER PLATTER

PRAWN COCKTAIL

SERVED WITH HILL'S COCKTAIL SAUCE

\$270 PER PLATTER

HOUSE MEATBALLS

IN A WILD MUSHROOM DEMI

\$230 PER PLATTER

VEGETABLE TRAY

SERVED WITH RANCH AND BLUE CHEESE DRESSINGS

\$125 PER PLATTER

TORTILLA CHIPS

WITH HILL'S TRADITIONAL SALSA

\$100 PER PLATTER

SPINACH ARTICHOKE DIP

SERVED WITH BREAD

\$175 PER PLATTER

PRICES AND OPTIONS LISTED ARE EXAMPLES ~ SUBJECT TO CHANGE

WEDDING LATE NIGHT FOOD

Served in Lounge:

(EACH PLATTER SERVES APPROXIMATELY 20 PEOPLE)

WINGS

WINGS WITH HILL'S BUFFALO OR HILL'S BBQ SAUCE

\$225 PER PLATTER

STUFFED MUSHROOMS

SAUSAGE, GARLIC AND PARMESAN STUFFING

\$175 PER PLATTER

CAPRESE PLATTER

MOZZARELLA, BASIL & TOMATOES WITH PESTO AND BALSAMIC TO DRIZZLE

\$150 PER PLATTER

FRESH FRUIT AND CHEESE

ASSORTED FRESH FRUITS, CHEESES & CRACKERS

\$350 PER PLATTER

VEGETABLE TRAY

WITH RANCH AND BLUE CHEESE DRESSINGS

\$125 PER PLATTER

TORTILLA CHIPS

WITH HILL'S TRADITIONAL SALSA

\$100 PER PLATTER

CHICKEN STRIPS AND FRIES

CHICKEN STRIPS WITH FRIES SERVED WITH RANCH AND KETCHUP DIPPING SAUCES

\$275 PER PLATTER

ADDITIONAL SAUCES AVAILABLE:

HILL'S BBQ, SRIRACHA AIOLI, FRY SAUCE, TARTAR, CHIPOTLE AIOLI

\$10 PER 32 OZ

PIZZA

12" PIZZA WITH ASSORTED TOPPINGS

\$30 PER PIZZA (GF CRUST AVAILABLE FOR +\$3 EA)

PRETZEL STICKS

PRETZEL STICKS CUT INTO BITE SIZED PIECES, SERVED WITH WHOLE GRAIN MUSTARD DIPPING SAUCE

\$105 PER PLATTER

BIRRIA BEEF NACHOS

CORN TORTILLA CHIPS TOPPED WITH CHEESE SAUCE, BIRRIA BEEF, SALSA, PICKLED JALAPENOS, CILANTRO AND CHIPOTLE AIOLI

\$325 PER PLATTER