



WEDDING PACKAGES

4125 Riverside Place, Anderson, CA 96007

530.365.7077

www.gaiahotelspa.com





Outdoor Wedding Garden - \$1,200

- Up to 300 guests for a reception or ceremony
- Features large grassy area overlooking the Sacramento River.

Mt. Lassen Room - 463 sq. ft. - \$200

- Up to 25 guests
- Side dining room off of our Woodside Grill onsite restaurant. Available for onsite rehearsal dinner or morning after breakfast for parties of 25 guests or less.

Mt. Shasta Room - 1,205 sq. ft. - \$400

- Up to 50 guests for a reception or 80 guests for a ceremony
- Features high ceilings with 2 sets of double doors leading to a large patio overlooking our lagoon and fountains.

Himalaya A Ballroom - 2,231 sq. ft. - \$600

- Up to 100 guests for a reception or 150 for a ceremony
- Features large windows and a patio overlooking our lagoon and fountains.

Himalaya B Ballroom - 2,231 sq. ft. - \$600

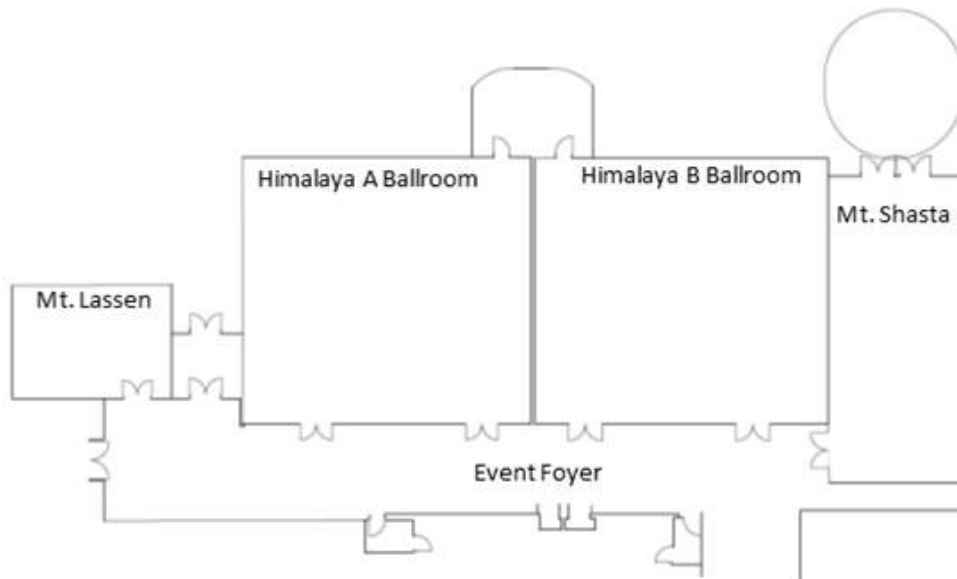
- Up to 100 guests for a reception or 150 for a ceremony
- Features large windows and a patio overlooking our lagoon and fountains.

Full Himalaya Ballroom (A & B) - 4,462 sq. ft. - \$1,200

- Up to 300 guests for a reception or ceremony
- Features large windows and a patio overlooking our lagoon and fountains.

EVENT VENUES & RENTAL INFORMATION

Room Rental Includes: Tables, chairs, table linens and linen napkins in your choice of color, China, flatware, glassware, event set up and clean up



*Prices do not include 20% service charge or sales tax.
Food and beverage minimum expenditures apply.*

Marquis

\$40 PER PERSON

PACKAGE INCLUDES

Full Service Uniformed Event Staff

One Night Complimentary Stay
in Our Bridal Suite

Dance Floor Rental and Set Up

Champagne & Sparking Cider Toast

Reception: Beverage Station
with Iced Tea, Lemonade, Water Service,
Organic Coffees & Hot Tea

Ceremony Infused Water Station

Cake Cutting (cake not included)

Event Set Up & Clean Up



BUFFET DINNER

Gaia House Green Salad with
Assorted Dressings

Garlic Bread

Grilled Chicken Breast

Penne Pasta with Garlic Alfredo

Seasonal Roasted Vegetables

Radiant

\$48 PER PERSON

1

CHOICE OF TWO PASSED HORS D' OEUVRES

BBQ Meatballs
Caprese Skewers
Spring Rolls
Bruschetta
Cucumber Canapes
Spanakopita

2

CHOICE OF BUFFET OR PLATED DINNER

All entrees served with garlic bread
& seasonal roasted vegetables

3

CHOICE OF SALAD

Gaia House Green Salad
with Assorted Dressings

Classic Caesar Salad

4

CHOICE OF ONE SIDE

Penne Pasta Alfredo
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Rice Pilaf



5

CHOICE OF ONE CHICKEN ENTREE

Marsala
Walnut Brown Butter
Smoked Tomato
Garlic Alfredo
Pesto Cream

6

CHOICE OF ONE BEEF ENTREE

House Marinated Tri Tip
with BBQ Sauce
Smoked Brisket with BBQ Sauce

PACKAGE INCLUDES

Full Service Uniformed Event Staff

One Night Complimentary Stay
in Our Bridal Suite

Dance Floor Rental and Set Up

Champagne & Sparking Cider Toast

Reception: Beverage Station
with Iced Tea, Lemonade, Water Service,
Organic Coffees & Hot Tea

Ceremony Infused Water Station

Menu Tasting

Cake Cutting (cake not included)

Event Set Up & Clean Up



PACKAGE INCLUDES

Full Service Uniformed Event Staff
One Night Complimentary Stay in Our
Bridal Suite

Dance Floor Rental and Set Up
Champagne & Sparking Cider Toast
Reception: Beverage Station with Iced Tea,
Lemonade, Water service, Organic Coffees
& Hot Tea

Ceremony Infused Water Station
Menu Tasting

Cake Cutting (cake not included)
Event Set Up & Clean Up

Emerald

\$58 PER PERSON



1

CHOICE OF THREE PASSED HORS D' OEUVRES

Mini Salmon Cakes
Prociutto Wrapped Asparagus
Stuffed Mushrooms
Arancini
Cucumber Canapes

2

CHOICE OF BUFFET OR PLATED DINNER

All entrees served with garlic bread
& seasonal roasted vegetables

3

CHOICE OF SALAD

Gaia House Green Salad
with Assorted Dressings
Seasonal Spinach Salad

4

CHOICE OF ONE SIDE

Penne Pasta Alfredo
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Rice Pilaf

5

CHOICE OF TWO DINNER ENTREES

Grilled Salmon with Lemon Aioli
Airline Chicken with Piccata
Beef Tenderloin with Herb Butter Cap
Chicken Saltimbocca topped with
a Mornay Sauce
Chef Carved Prime Rib with Au Jus
and Horseradish



1

TWO RECEPTION STATIONS

Charcuterie & Hummus Display

2

CHOICE OF FOUR PASSED HORS D' OEUVRES

Shrimp Cocktail

Prosciutto Wrapped Asparagus

Halibut Cakes

Mini Baked Brie

Cucumber Canapes

Smoked Salmon Canapes

Princess



4

CHOICE OF ONE SIDE

Penne Pasta Alfredo

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

5

CHOICE OF TWO DINNER ENTREES

Beef Tenderloin with Herb Butter Cap

Chilean Sea Bass with Lemon Butter Sauce

Bacon Wrapped Filet Mignon

Lobster Ravioli with Truffle Cream Sauce

Seared Halibut with Lemon Butter Sauce

Garnished with Fried Capers

\$75 PER PERSON

PACKAGE INCLUDES

Full Service Uniformed Event Staff

One Night Complimentary Stay
in Our Bridal Suite

Dance Floor Rental and Set Up

Champagne & Sparking Cider Toast

Reception: Beverage Station
with Iced Tea, Lemonade, Water Service,
Organic Coffees & Hot Tea

Ceremony Infused Water Station

Menu Tasting

Cake Cutting (cake not included)

Event Set Up & Clean Up

3

PLATED DINNER

All entrees served with garlic bread
& seasonal roasted vegetables

4

CHOICE OF SALAD

Gaia House Green Salad
with Assorted Dressings

Seasonal Spinach Salad



Bar Menu

FULLY CUSTOMIZED HOSTED OR NO HOST BAR

\$150

Full cash bar set up with call, premium and ultra-premium brands, assorted house wines, domestic and import beers

Bartender for up to 8 hours

Customize your bar:

- Host full bar by keeping a tab
- Host bar up to an agreed upon dollar limit
 - Host specific time frames
 - Host drink tickets
- Specialty Cocktails - His & Hers
 - Host specific items such as a keg or bottles of wine



LATE NIGHT SNACKS

Loaded Tater Tots (\$20 per dozen)
Tater Tots Topped with Cheese and Chopped Bacon

Sliders (\$34 per dozen)
BLT, Bacon Cheeseburger, or Chopped Brisket

French Fries (\$16 per Dozen)
Sweet Potato Fries, Regular Fries, or 50/50

Tater Tots (\$18 per Dozen)
Sweet Potato Tots, Regular Tots, or 50/50

A LA CARTE ITEMS AND ADDITIONS

House Wine \$20 per bottle
House Champagne \$20 per bottle
Corkage Fee \$20 per bottle
Sparkling Cider \$10 per bottle
Domestic Keg \$290
Import/Craft Keg \$330



WOODSIDE grill
A Farm-to-Table Experience

Gaia
HOTEL | RESTAURANT | SPA

THE
LIVING WATERS SPA