

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

Intimate Garden Ceremony Collection

starting at \$3,395 plus tax

Designed for up to 50 guests

*Use of the Garden Ceremony location is included in the Intimate Garden Ceremony Collection. Time frames will vary.

- Officiant (non-denominational)
- Bridal Bouquet & Groom Boutonniere – Couples' Choice of Seasonal Flowers and Colors
- One-Hour Photography Package with 75 Professionally Edited Images
- Wedding Coordination Services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Arbor, IPOD Amplification and White Garden Chairs
- \$10+ per person for each guest at ceremony beyond guest count of 50

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

Simple Elegance Collection

\$4,495 plus tax

Designed for up to 20 to 30 guests

For those who are looking for a simple ceremony and intimate reception to follow.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, One Bridesmaid's Bouquet, One Groomsman's Boutonniere, Arbor Floral Spray for Ceremony, 3 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- One-Hour Photography Package with 75 Professionally Edited Images
- IPOD Amplification
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Cross Back Reception Chairs
- Lamour Floor Length Linen and Dinner Napkins
- Dance Floor Area

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

The Tahoe Collection

\$4,795 plus tax

Designed for up to 30 to 40 guests

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Two Bridesmaid's Bouquets, Two Groomsmen's Boutonnieres, Arbor Floral Spray for Ceremony, 4 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- One-Hour Photography Package with 75 Professionally Edited Images
- IPOD Amplification
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Dance Floor Area

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

The Sierra Mountain Collection

\$8,195 plus tax

Designed for up to 40 to 60 guests

For the Bride and Groom who are aiming to have all of their wedding event details taken care of; this collection includes most all of the traditional wedding style services.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Three Bridesmaid's Bouquets, Three Groomsman's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 6 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Three-Hour Photography Package with 75 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Dance Floor Area

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

The Enchanted Wedding Collection \$9,595 plus tax Designed for up to 60 to 80 guests

This package is designed for an incredible wedding guest experience.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Three Bridesmaid's Bouquets, Three Groomsman's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 8 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Five-Hour Photography Package with 150 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Dance Floor Area

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

The Celebration Wedding

Collection \$10,195 plus tax

Designed for up to 80 to 100 guests

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Three Bridesmaid's Bouquets, Three Groomsman's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 10 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Five-Hour Photography Package with 150 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Hardwood Dance Floor

Weddings with a View

2021-2022 Catering Menu

The Elegant Wedding Collection \$10,495 plus tax Designed for up to 100 to 120 guests

For the Bride and Groom who would like an elegant celebration, this collection offers everything needed for your complete wedding.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, and Three Bridesmaid's Bouquets, Three Groomsman's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 12 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Five-Hour Photography Package with 150 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Hardwood Dance Floor

Weddings with a View

2021-2022 Catering Menu

The Signature Wedding Collection \$10,395 plus tax Designed for up to 120 to 150 guests

For the Bride and Groom who would like a grand celebration, this collection offers everything needed for your complete wedding.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Three Bridesmaid's Bouquets, Three Groomsmen's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 15 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Five-Hour Photography Package with 150 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Hardwood Dance Floor

Weddings with a View

2021-2022 Catering Menu

The Grand Wedding Collection \$12,595 plus tax Designed for up to 150 to 200 guests

For the Bride and Groom who would like a grand celebration, this collection offers everything needed for your complete wedding.

- Officiant (non-denominational)
- Bridal Bouquet and Groom Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Three Bridesmaid's Bouquets, Three Groomsman's Boutonnieres, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 20 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces
- Five-Hour Photography Package with 150 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services
- Wedding Day Hair and Makeup session for the Bride performed by our Wedding Hair and Makeup Specialist
- Wedding Coordination Services
- Dessert/Cake Cutting Services
- Cross Back Reception Chairs
- Specialty Lamour Linen and White Dinner Napkins
- Hardwood Dance Floor

Weddings with a View

2021-2022 Catering Menu

Hors d'oeuvres Displays

*Platters are priced per person

International Cheese Platter	\$12
Assorted Crackers, Sliced Baguettes, Crostini, Dill Havarti, French Brie, English Huntsman Cheese, Grapes, and an Assortment of Three Fresh Seasonal Berries	
Baked Brie	\$12
Baked in Puff Pastry with Green Apples, Honey Drizzle and Sliced Almonds, Served with Crostini	
Mediterranean Platter	\$12
Marinated Assorted Vegetables, Hummus, Olives, Artichokes, Feta Cheese and Pita Chips	
Crusts and Spreads	
Lime Scented Black Bean Salsa with assorted chips and crostini	\$6
Sundried Tomato Hummus with assorted chips and crostini	\$6
Baked Artichoke and Spinach Dip with sourdough bread and vegetable crudité	\$8
Vegetable Crudité Platter *GF	\$6
With Assorted Dips - Ranch, Pesto, Hummus - Served with Crostini	
Bruschetta Roma Tomatoes, Basil and Feta	\$6

Weddings with a View

2021-2022 Catering Menu

Hors d'oeuvres

\$6 per selection or choice of any three items for \$17:

Tri Tip glazed with Hoisin sauce on potato cake	+\$3
Beef Tips Skewers with shiitake butter	+\$3
Chicken Satay Skewers *GF	
Empanadas, Choice of: chicken, spinach, black olives and feta cheese OR cheese shrimp and chive	
Pot Stickers (choice of chicken or pork) with plum and Hoisin Sauce	
Seared Ahi Tuna on a wonton chip with soy sauce and wasabi	
Shrimp Tempura	+\$3
Mini Crab Cakes with red pepper aioli	+\$3
Pulled Pork Tartlet with cilantro aioli	
Wild Mushroom Strudel with sour cream and chive	
Stuffed Mushroom Caps *GF	

Weddings with a View

2021-2022 Catering Menu

Plated Dinners

All entrées include organic spring mix with sweet basil dressing, rolls and butter.

Unlimited non-alcoholic beverages are also included (coffee, tea, sodas).

Filet Mignon *GF	\$58
Served with au gratin potatoes and portobello mushroom	
Filet Tips of Beef with Marsala Demi Glaze *GF	\$56
Served with creamy mashed potatoes, roasted peppers and asparagus tips	
Prime Rib of Beef	\$56
Served with twice-baked potato, au jus creamy horseradish sauce and grilled asparagus	
Filet of Salmon	\$46
Fresh salmon prepared citrus macadamia style, served with herb couscous and roasted vegetables	
Chicken Anna	\$42
Boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine, served with wild mushroom mashed potatoes and grilled asparagus	
Herb-Roasted Chicken *GF	\$42
Served with wild mushroom mashed potatoes and grilled asparagus	
Wild Mushroom Ravioli	\$36
Served with roasted pepper cream sauce and feta cheese	
Pasta Primavera	\$32
Fresh blend of seasonal vegetables with choice of olive oil and garlic or Alfredo sauce, tossed with penne pasta	

*Events with plated menus will be charged at the highest-priced item for all attendees.

*Events with plated menus must all have the same starch and vegetable.

Weddings with a View

2021-2022 Catering Menu

Duo Entrées

All entrées include house salad with sweet basil dressing, starch, vegetables, dinner rolls and butter.

Unlimited non-alcoholic beverages are also included (coffee, tea, sodas).

Petite Filet and Lobster

Market price

Four-ounce filet of beef wrapped in bacon and broiled to perfection, accompanied with a four-ounce lobster tail

Filet Tips of Beef and Chicken Anna

\$54

Our house specialty, filet tips sautéed with shiitake mushrooms and shallots, finished with marsala demi glaze and served along with boneless breast of chicken sautéed with fresh basil, garlic, artichoke hearts, tomato and white wine

Herb-Roasted Chicken and Filet of Salmon

\$48

Herb-roasted chicken and fresh salmon prepared citrus macadamia style, served with herb couscous and roasted vegetables

Chicken Anna and Wild Mushroom Ravioli

\$44

Boneless breast of chicken sautéed with fresh basil, artichoke hearts, roasted tomato sauce and fresh ravioli filled with portobella and shiitake mushrooms, tossed with a roasted red pepper cream sauce and topped with feta cheese

Different combinations of plated choices can be customized. Please call for a price quote.

Weddings with a View

2021-2022 Catering Menu

Vegetarian Features and Special Dietary Needs

Vegetarian Options:

Portobello Wellington with Pesto Mashed Potatoes, and Grilled Vegetable

Wild Mushroom Ravioli in a Vegetable Broth

Curry Vegetables with Coconut Basmati Rice

Ginger-Marinaded Grilled Tofu Steak over Asian-Flavored Noodles

Vegan Options:

Spicy Stir-Fry Tofu with Mushroom Rosemary Brown Rice

Warm Portobello Polenta with Grilled Vegetables

Gluten-Free Options:

Chile Cured Steak with Warm Quinoa Salad

Herb Chicken with Warm Lentils

Weddings with a View

2021-2022 Catering Menu

Dinner Buffets

Wedding buffets include salad bar, dinner rolls and choice of two sides.
Unlimited non-alcoholic beverages are also included (coffee, tea, sodas).

Ridge Signature Buffet \$56
Choice of three entrées – one selection from the Ridge Signature Buffet
and two selections from the Tahoe Buffet:

Filet Tips of Beef
Tri Tip (Carving Station required)*
Prime Rib (Carving Station required)*

Tahoe Buffet \$49
Choice of three entrées:

Pasta Primavera
Wild Mushroom Ravioli
Chicken Anna
Herb-Roasted Chicken *GF
Citrus Macadamia Salmon
Cider-Glazed Pork (Carving Station required*)

*Carving Service Fee \$100++

TAHOE RIDGE RESORT

Weddings with a View

2021-2022 Catering Menu

Buffet Accompaniments

Choice of two side dishes for your Ridge Signature Buffet or Tahoe Buffet
(Each additional choice \$7): .

Grilled Seasonal Vegetable *GF

Twice-Baked Potato

Coconut Jasmine Rice

Whipped Potatoes (Creamy, Pesto or Wild Mushroom)

Roasted New Potatoes with Garlic and Rosemary

Au Gratin Potatoes

Vegetable Paive

Asparagus with Garlic *GF

Weddings with a View

2021-2022 Catering Menu

Themed Dinner Buffets

Unlimited non-alcoholic beverages are also included (coffee, tea, sodas).

Mediterranean Buffet \$48

Greek Salad with tomatoes, cucumbers, olives and creamy feta dressing
Israeli Couscous with basil vinaigrette dressing, eggplant, zucchini, and squash
Tandoori Roasted Garlic Naan Bread
Hummus Garbanzo bean, lemon spread
Skordalia Sweet garlic and potato spread
Tzatziki Yogurt Garlic cucumber spread
Carved Rosemary Leg of lamb - lamb jus
Roasted Chicken with garlic reduction sauce
Naan Bread

Fiesta Buffet *GF \$44

Mixed Green Salad with jicama, tortilla strips, tomato and cilantro vinaigrette
Choice of two seasoned meats: Chicken Fajita, Ground Beef, or Pork
 Corn and Flour Tortillas
 Spanish Rice and Refried Beans
 Lettuce, Tomato, Onion, Jalapeño, Olives
 Shredded Cheese Blend and Queso Fresca
 Sour Cream
 Chips and Green Salsa

**Add Guacamole* \$4

**Add Ceviche Tostada Appetizer* \$8

Tuscan Buffet \$38

Tuscan buffet includes salad bar with ranch and basil vinaigrette dressing and garlic bread.

Choice of three pasta options:

Penne Primavera with Oil and Garlic, Alfredo or Marinara Sauces

Linguini and Meatballs with Marinara

Fettuccini Alfredo

Cheese Tortellini with Marinara or Bolognese (Italian meat sauce)

Wild Mushroom Ravioli with Roasted Pepper Cream Sauce

Substitutions: Chicken for \$6+ and Shrimp or Italian Sausage for \$8+

Weddings with a View

2021-2022 Catering Menu

Wedding Brunch Buffet

Brunch

\$32

Choice of two entrées:

Farm-Fresh Scrambled Eggs

Eggs Benedict

Poached eggs with Canadian bacon on an English muffin with hollandaise sauce

Denver Stuffed Jumbo Popovers

Scrambled eggs tossed with honey-cured ham, onions, bell peppers and cheddar cheese, filled into our own signature jumbo popover

Assorted Frittatas

Our version of Italian crust-less quiche – vegetable or bacon

Quiche

Spinach and mushroom

Lorraine: bacon and Swiss cheese

Belgian Waffles

Vanilla whipped cream, tropical fruit and maple syrup

French Toast

Texas toast topped with maple or orange syrup and powdered sugar

Weddings with a View

2021-2022 Catering Menu

Buffet Accompaniments

Fresh Seasonal Fruit Platter
Mini Fruit Yogurt and Granola Parfait
Sweet Scented Breakfast Basket
Country Potatoes
Applewood Bacon

Additions

Tuscany Sweet Sausage	\$4
Smoked Salmon with Red Onions and Capers	\$6
Mimosa Station	\$7
Bloody Mary Station	\$8

Healthy Continental Farewell Breakfast	\$24
Mini Granola and Yogurt Parfait Coffee Cake, Scrambled Eggs, Quiche (veggie or meat), Fresh Fruit Orange Juice, Coffee, Decaf, Hot Tea	

Weddings with a View

2021-2022 Catering Menu

Desserts

Couples' Wedding Cake Topped with Fresh Flowers

Dessert Station

An assortment of mini desserts

Choice of three mini desserts:

Chocolate Tart

Fruit Tart with Berry Topping

Cheesecake (plain with choice of fresh strawberry, chocolate or raspberry)

Lemon Meringue

Cupcakes (choice of one flavor and frosting)

Chocolate-Covered Strawberries *GF

Cream Puffs

Coconut Macaroon (plain or dipped in chocolate)

Rocky Road Brownie with Toasted Meringue

Cookies:

Oatmeal Raisin with White Chocolate and Coconut, Salted Caramel Chocolate Chunk
with Walnuts,

Espresso Cookies Dipped in Chocolate or Peanut Butter

Chocolate Peanut Butter Bites

S'mores Bites

Chocolate Hazelnut Cheesecake Bites

S'mores Bar \$6++ per person

*Vegan desserts are available; please expect price increase
due to specialty ingredients.

Weddings with a View

2021-2022 Catering Menu

Desserts

Chef Specialty Plated Dessert

\$12

Strawberry Shortcake

Creme brulee

Pana Cotta (vanilla bean with fresh fruit or chocolate with hazelnuts)

Chocolate Mousse

Tiramisu or Fruit Tiramisu

Lemon Semifreddo

Gateau (chocolate, black forest, salted caramel)

Peanut Butter Chocolate Squares

Hazelnut Cheesecake

Cupcake Display

Cake: white, chocolate, yellow, marble, strawberry

Fillings: buttercream (vanilla or chocolate), pastry cream, chocolate mousse, lemon curd, ganache

Gluten-Free Desserts

Chocolate-Covered Strawberries

Flourless Chocolate Cake

Gluten-Free Mini Muffins

Belgium Hot Chocolate Station

\$5

Belgium hot chocolate with marshmallow and peppermint stick toppings

Weddings with a View

2021-2022 Catering Menu

Rehearsal Dinners

Rustic Barbecue

\$46

Choice of two entrée selections:

Marinated Tri Tip Beef
House-Smoked Pork Ribs
Chicken

Choice of two accompaniments:

Beans
Potato Salad
Pesto Pasta Salad
Mixed Green Salad

Choice of one bread:

Garlic Bread
Cornbread Muffins

*Add Fresh Seasonal Fruit Platter *GF*

\$6

Weddings with a View

2021-2022 Catering Menu

Rehearsal Dinners

Fiesta Buffet	\$24
Choice of one seasoned meat:	
Chicken	
Beef	
Pork	
Buffet Accompaniments	
Chips and Green Salsa	
Corn Tortillas	
Spanish Rice and Refried Beans	
Lettuce, Tomato, Onion, Jalapeño, Olives	
Shredded Cheese Blend	
<i>Add Guacamole</i>	\$4
Pizza and a Beer	\$26
Choice of two pizza types: Combo, Pepperoni, Hawaiian, Cheese or Vegetable	
Mixed Green Salad	
One Domestic or Import Beer per Guest	
Fresh-Baked Cookie	
Sienna Buffet	\$24
House-Made Lasagna (meat or vegetarian)	
Mixed Green Salad with Basil and Ranch Vinaigrette Dressing	
Garlic Bread	

Weddings with a View

2021-2022 Catering Menu

Platters for In-Room Delivery

A \$25 delivery fee applies with each order. Platters serve ten guests.

Bridal Relaxation Platter	\$159
Seasonal Fresh Fruit Skewers, Cheese and Gourmet Crackers, Chocolate-Covered Strawberries, Two Bottles of Champagne	
Deli Platter	\$79
Turkey, Ham, Cheddar Cheese, Swiss Cheese, Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Mayonnaise and Mustard, Wheat and Sourdough Rolls, Bags of Chips	
Breakfast Platter	\$59
Muffins, Banana Bread, Bagels, Cream Cheese, Butter, Jam, Assorted Fresh Fruit	
<i>Add Smoked Salmon</i>	\$29
Crudité and Cheese Platter	\$49
Assorted Vegetables, Assorted Cheese and Gourmet Crackers, Served with Hummus	

Weddings with a View

2021-2022 Catering Menu

Bar Selection

Premium Brands and Cordials	\$8 to 14
Call Brands	\$8
Well Brands	\$7
Imported Bottled Beer	\$7
Domestic Bottled Beer	\$6

Wine per glass \$7 to 12
Wine by the bottle is also available. Call for wine selections and prices.

Signature Drinks *Available Upon Request*

Banquet Beverages

A Bartender deposit of \$500 is required for all groups.
This fee is waived if a minimum of \$500 is hosted in bar service.

Weddings with a View

2021-2022 Catering Menu

Wedding Ceremony and Reception Enhancements:

Hair and Makeup Services for Bridal Party	\$250++
Professional Musician for One Hour (Choice of Guitar, Violin or Pianist)	\$450+
\$650+ for Two Hours of Musician Time	
Selfie-Photo Booth with props, polaroid camera and 50 pack of film	\$300+
Two-Hour Professional Videography	\$1,900+
Six-Hour Professional Videography	\$4,100+
Eight-Hour Professional Videography	\$5,100+
Honeymoon Suite Turn Down Services	\$195+
Hand-Held Self-Use Steamer ((\$200+ Replacement fee if not returned)	\$75+
50" TV to display a looped Bride and Groom Video	\$150+
Hardwood Dance Floor Rental	\$500+
Guest Arrival Gift Basket Distribution	\$5+ per bag
Wooden Table Numbers	\$10+ each
Professional Fire Dancing Entertainment	\$500+
Shot Ski Rental or Souvenir	\$150+ to \$450+

Inquire for the following services:

- Additional Photography or Photo Booth Service
- Professional Limousine or Private Shuttle Services
- Horse and Carriage Ride in Downtown South Lake Tahoe Area

Weddings with a View

2021-2022 Catering Menu

Décor

Decorative Aisle Chair Floral Arrangements	\$75+ each
Arbor Floral Decoration	\$250+
Bridesmaid Bouquet	\$75+ each
Groomsmen, Father or Ring Bearer Boutonniere	\$18+ each
Mother's Wrist Corsage	\$40+
Flower Girl Basket with Petals	\$40+ each
Floor-Length Lamour Colored Linen (additional fabrics available)	\$30+ per table
Lamour Dinner Napkins (additional fabrics available)	\$1.40+ each
Card Box Rental	\$50+ each
Photo Display Easel Rental	\$25+

Weddings with a View

2021-2022 Catering Menu

Ordering Information and Catering Policies

Event Confirmation and Payments A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty (30) days prior to the date of the function. Additional charges incurred during the function will be payable at the end of the event. Additional food and beverage items can be ordered by the group representative up until seven (7) business days prior to a function date.

Minimum Requirements and Guarantee A minimum purchase of food and beverage may be required during our high-season, weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the contracted deadline, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

Cancellation Policy Should the function be canceled thirty (30) days or less prior to the function date, Tahoe Ridge Resort will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, Tahoe Ridge Resort will collect payment from the guarantor (or authorized representative) within seven (7) days of the date of cancellation.

Planning Deadline It is necessary that we are in receipt of final menu selection, room set up requirements and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

Menu Pricing Certain items are subject to seasonal availability. Tahoe Ridge Resort reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, Tahoe Ridge Resort finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

Quality Assurance The quality of Tahoe Ridge Resort food is guaranteed. Due to health regulations, Tahoe Ridge Resort will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.

Guest Responsibility The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Catering and Events Department. Tahoe Ridge Resort is not responsible for lost or stolen articles. For the safety of our patrons, Tahoe Ridge Resort reserves the right to refuse alcoholic beverage service at our discretion.

Additional Charges Prices quoted do not include 7.1% Nevada state sales tax and 21% service fee. Prices listed are per person. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

TAHOE RIDGE RESORT

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2021-2022 Catering Menu

Frequently Asked Questions

**A Specialized Event, a Couples' Day and a Shared Dream.
Anything is possible at Tahoe Ridge Resort.**

On behalf of our Wedding Event Specialists, Executive Chef and Culinary Team and all of our Tahoe Ridge Resort Event Staff and Seasoned Event Vendors, we are dedicated to exceeding your expectations and providing a memorable event from the selected cuisine and couple's desire to create an atmosphere and energy of your personalized touches.

What do you need to know before contacting the Tahoe Ridge Resort Catering and Event Team? First, know what matters most to you on your event day. In the beginning stages of planning, do not limit your dream in any way. It will be our delight to guide you through our streamlined wedding services and pre-designed or customizable wedding inclusions/packages. Next, have a desired date or time of year that you would like to celebrate, as well as your estimated number of guests.

Should I make an appointment to preview the resort and event locations? Yes. Appointments to preview our resort, wedding locations and personalized wedding consultations will require an advanced appointment. Appointments are available Tuesday through Saturday from 9 a.m. to 4 p.m.

Deposits and Payments Procedure: \$2,500 non-refundable deposits can be made by providing credit card information on the provided credit card authorization form or by calling with a credit card. You can also mail a check made payable to HICV Tahoe Ridge and send to P.O. Box 5790, Stateline, Nevada 89449. Payments may be made at any time but all final event details, payments, etc. are due thirty (30) days prior to scheduled event date.

How do I make a payment? To make a payment, contact your Special Event Planner at the Group Sales Department Tuesday through Saturday from 9 a.m. to 4 p.m. with form of payment and desired payment amount.

What does the facility fee include? A facility fee applies to all venues and includes the set up and teardown of resort's banquet equipment (chairs for ceremony, tables, china settings, silverware, stemware, dance floor area, and staging if needed), the assistance of an onsite event manager and personal banquet captain.

Is there a specific time our wedding ceremony or reception must be held? Although we do not have 'set' start and end times, we plan start times according to the season and size of your party to ensure a smooth flow of the event.

Does the Tahoe Ridge Resort provide a wedding coordinator to assist us with plans, packages, and preparation? Yes, Tahoe Ridge Resort will provide you with a Special Events Planner on staff to coordinate the details for events hosted at the resort.

Weddings with a View

2021-2022 Catering Menu

What are the responsibilities of a Special Events Planner?

- Act as the on-site liaison between your Tahoe Ridge vendors and resort staff.
- Monitor the status of reservations (if applicable).
- Personally oversee the details of the Bride and Groom's room reservations (if applicable).
- Recommend and secure services of special event professionals to provide wedding services like emcee, officiant, floral, photography, videography, etc.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event Order and Wedding "Resume" outlining all of your event specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the resort.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Organize and coordinate your ceremony rehearsal. Reminder to bridal party of all pertinent "call times" and "don't forgets" on the wedding day.
- Coordinate your actual ceremony (i.e. line up bride party, assist bride with dress, etc.)
- Create a floor plan of your function space in order for you to plan and provide the resort with your seating arrangements.
- Oversee the ceremony and reception room(s) set up, food preparation and other resort operations.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy, prior to the completion of your final bill.
- Ensure the ladies have their corsages and bouquets, etc., and assist with pinning of the gentlemen's boutonnières.
- Set up of ceremony programs, escort cards, place cards, favors and any personal items.
- Confirm call times and details with Tahoe Ridge vendors several days prior to the wedding day.
- Coordinate with vendors and the resort Banquet Captain to ensure timeliness of your events.

Special Event Services Continued. Day of and Rehearsal Coordination is a dedicated event attendant to run the rehearsal and day of ceremony, sets up all decorations, trouble shoots with vendors, helps facilitate timeline, departs once dinner is served. Coordinator will contact couples with initial greetings, sets a tasting date and one in person meeting, follows up after tasting with menu, details and vendor changes, is available for questions, but will not collect final details for your event until thirty (30) days prior to event dates. Should you need immediate assistance the Group Sales Department can be contacted for questions/concerns but we advise and ask for patience in our response times. Our rule of thumb is to reply with care and attention, thus there may be delays in our email/phone call response times during your planning time-frame. We work alongside several clients/couples all who will have successful weddings/ events. Each group's time is important and valued.

Weddings with a View

2021-2022 Catering Menu

Please consider hiring an independent Wedding Coordinator if you need the following.

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception to supply to the Special Events Manager.
- Be the liaison with your family and bridal party members.
- Assist the Bride and bridal party with dressing (dress bustling and fluffing).
- Coordinate your reception (i.e. grand entrance, first dance, toasts, cake cutting, etc.).
- Collect any personal items (bridal bouquet, left over cake, expensive decoration items) you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver them to the appropriate location at the conclusion of your event.
- Assist you with full-service coordinating from your engagement to your honeymoon, should you select a full-service package.
- Fastening chair sashes or chair covers.

Does Tahoe Ridge Resort permit outside food and beverage at the resort private event locations?

We do not permit food and beverage from outside sources to be served in our private event locations; however, our Executive Chef and culinary team can provide an extensive selection of wonderful food and beverage, including a multitude of ethnic cuisines. We are open to menu customizations that reflect couples' personal tastes and our Executive Chef is open and able to incorporate family recipes.

What are your food and beverage minimum policies? The food and beverage minimum is the least amount of money that you are required to spend in a combination of food and beverage, excluding service charge and sales tax, based on the venue you are utilizing for your event.

*Upgraded linens, china, silverware, specialty lighting and décor, bartender and/or chef fees, specialty cakes/dessert, package services/inclusion, guestroom accommodations, and in-room platters or rehearsal dinner services do not apply towards day of event food and beverage minimums.

Does the wedding couple have an opportunity to taste, plan and get acquainted with professional event vendors and Event Specialist? Yes! As a part of our wedding services, we offer a Group Tasting and Event Planner day to help ensure the overall wedding planning experience is exciting, fun, and a smooth transition that helps lead up to the event day itself. The tasting is not an interview process. It is a formal event held once per month to offer planning, tasting and one general planning session with our professional event team, Event Specialist and familiarization with our Executive Chef and processes, so that important decisions are being made in advance that will help guide/lead our couples towards an overall smoother planning process.

Are discounted rates for resort accommodations available when I attend the Group Tasting? Yes. Please inquire with your Event Specialist. Couples will need a wide-open schedule on the day of the Tasting Event.

Weddings with a View

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Is the Tasting Event complimentary? Yes. The Group Food Tasting is complimentary for the wedding couple (two). Each additional attendee is \$129+-. Additional Tasting Service fees will be added to total wedding event costs. Tahoe Ridge does not offer Private Tastings.

What if I have allergies, dietary, or lifestyle choices? Please notify Special Events ASAP of any allergies, dietary or lifestyle choices. If we are not notified, all tasting items will be standardized.

When do I need to finalize my menu and guest counts? All catering food and beverage selections must be finalized and confirmed with your Tahoe Ridge Event Specialist thirty (30) days prior to your selected event date. This will be considered a guarantee, for which you will be charged even if fewer guests attend the event.

Do you provide children's and vendor meals? Yes. Children three and under are complimentary, but please be sure to include them in guest seating counts and indicate if you will need high chairs. Children range from ages four to 12. Select from one of the following: Chicken Tenders and Fruit, House-Made Mac and Cheese or Pasta and Butter. Cost is \$18++ per child and includes unlimited sodas and juices. Vendor meals are required. Special Events Manager will add on meals for all vendors whose services are required into the dinner hour.

How can I host my bar or simply do a cash bar? The bar is based on consumption. Whatever dollar amount you allocate would be consumption based. Example: if you host \$500, once the \$500 is reached, it would then become a cash bar. You also state what you want to host. Example: just house wine and beer. If I am the guest and would like to purchase a vodka soda that would be available on a cash basis. So essentially, you state what you want to host based on your budget.

Is the Celebratory Toast included in my package or catered services? No. Champagne Toast is not included in your current wedding charges. If you would like a toast, it is \$32++ per bottle. You get about six glasses of champagne per bottle.

Can I bring in my own wine or champagne? Should you elect to provide your own wine or champagne, the resort will provide glassware and pour services for a mandatory fee of \$22++ corkage for every bottle brought into the event location.

Can I bring in other outside beer, kegs or hard liquor? No. Thank you for respectfully understanding that we are a full catered/event location and that our special liquor licensing and bar team will be able to assist.

TAHOE RIDGE RESORT

Weddings with a View

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If I elect to bring in my own cake, cupcakes, or dessert, what are the costs? \$3++ per person fee will be charged (if you are not opting to use a TRR wedding package).

What happens if I elect not to hire a professional Emcee/Music Services? The resort will provide IPOD Amplification (Simple Speakers). Wedding Couple will be responsible for providing their own device and person to operate music. This includes assigning a guest to make all announcements on behalf of your event.

Does my package include professional Hair and Makeup Services? Yes. All of our packages include Hair and Makeup Services for the Bride and will take place at the couples' hotel/suite. Automatic 20% gratuity will be added after the wedding if you do not leave a tip on the day of the wedding. 20% service fee is suggested. Retail value of hair and makeup is \$375 per Bride treatment.

Do I get a Hair and Makeup Trial? Trials will have a fee plus gratuity.

Can my bridal party or loved ones add on Hair and Makeup Services? Yes. Fees are \$250++ paid to stylist at time of trial.

What is included in the \$39+ Daily Resort Fee? Fee includes access to complete health club with racquetball, year-round sports complex with tennis, billiards room, indoor/outdoor swimming pool, whirlpool spas and saunas, movie theater, scheduled guided hikes, yoga and aerobic classes, and shuttle transportation to nearby South Shore casinos. Golf is also located nearby. Pack-n-play is complimentary. Kids' Club Mid-Week - Two-hour scheduled activities for children.

Does Tahoe Ridge provide babysitting services? No. Tahoe Ridge does not provide babysitting services, but we do recommend contacting Lake Tahoe Sitters for childcare services.

Can I provide a Live Band at my event? If your event is hosted in Castle Rock, then yes you can provide a Live Band. If your event is hosted at our Eagles Nest Location, then bands are not permitted.

When are the menu selections due? Menu selections along with 100% payment are due thirty (30) days prior to your event.

When is my guest count due? Final attendance count is due thirty (30) days prior. If you are unsure, please provide a lower estimate, as you can always add guests, but you cannot reduce your guest count. Your final charges will be based on your last estimate or your final attendance quote, whichever is higher.

What is the minimum Bar Deposit? The minimum Bar Deposit is \$500++.

Weddings with a View

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What is your Cancellation Policy?

Between signing of the contract and 120 days prior to event – loss of non-refundable deposit and cancellation fees for any confirmed event or services

Between 119 days and 90 days – 25% of estimated cost of the entire event

Between 89 days and 60 days – 50% of estimated cost of the entire event

Between 59 days and 30 days – 75% of estimated cost of the entire event

Between 29 days and day of event – 100% of estimated cost of the entire event

When are all final details due? All final details in which Tahoe Ridge staff is responsible must be communicated to the Group Sales Department no later than thirty (30) days prior.

What items are not allowed in the ceremony/reception spaces? Candles with flames, sparklers, bubbles, bird seed, fake rose petals, plastic fans, rice, programs, chair sashes and confetti are not permitted.

If I want to bring my own decorations, what rules apply and are there any fees?

- All centerpieces, favors, candles and decoration items must be delivered to your Planning Manager un-wrapped and semi-ready to be placed. **An additional fee will apply if there is an extreme amount of additional decoration or assembly required**
- Mini-alcohol bottles are **not permitted** as wedding favors
- Guest mugs or wine glasses may be used as wedding favors, but are **not permitted** for drink ware use during an event

What favors and decorations are allowed or preferred? As long as it is not on the above list, it is allowed, but remember green is good. Anything that is natural, compostable, reusable or edible is preferred by Tahoe Ridge.

What are the guests responsible for? You as a party are responsible for conduct of all attendees and will assume liability for charges incurred by damage caused by attendees.

Are there any additional charges on top of the prices quoted in wedding proposal? Prices quoted in wedding proposal have built-in 7.1% Nevada sales tax and 21% service charge.

When I have my wedding at Tahoe Ridge Resort, will my guests receive a discounted room rate? Yes, all your guests will receive room rates; however, discounts will vary by season and time of the week.