



BEACH
RETREAT & LODGE
SOUTH LAKE TAHOE
2023 CATERING MENU

CONTENTS

BREAKFAST.....	page 3-4
BEVERAGES.....	page 5
BREAKS.....	page 6
LUNCH BUFFETS.....	page 7-8
BOXED LUNCH.....	page 9
HORS D'OEUVRES.....	page 10-11
DINNER.....	page 12-13
ACTION STATIONS.....	page 14
CARVING STATIONS....	page 15
DESSERT.....	page 16
LATE NIGHT EATS.....	page 17
BAR PACKAGES.....	page 18-19
AUDIO VISUAL.....	page 20
CATERING POLICIES...	page 21

BREAKFAST

All breakfast is served buffet style with fresh coffee, herbal teas, orange juice, grapefruit juice and cranberry juice.

TIMBER COVE CONTINENTAL | \$16 Per Person

Fruit Display (VE, GF)
Pastry Display (V)
Yogurt Parfaits (V)
Toast Station with Assorted Breads, Butter and Jams (V)

TO GO BOXED BREAKFAST | \$20 Per Person

Includes disposable silverware & napkins

Yogurt & Berry Parfait
Your Choice of:

[Sunrise Breakfast Sandwich](#) | English Muffin, Egg, Cheddar, Bacon

[Bijou Breakfast Burrito \(VE\)](#) | Tofu Scramble, Potatoes, Bell Pepper, Onion, Spinach, Served with a Side of Salsa

[BRL Burrito](#) | Scrambled Eggs, Cheddar, Potatoes, Bacon, Sausage, Served with a Side of Salsa

OMELET STATION | \$24 Per Person

\$200 attendant fee. 1 attendant per 40 guests for 2 hours. Maximum of 120 guests.

Fruit Display (VE, GF)
Roasted Red Potatoes with Bell Pepper & Onion (VE, GF)
Eggs or Egg Whites with Your Choice of Toppings:
Bacon, Ham, Sausage, Veggie Sausage, Peppers, Onion, Jalapeno, Mushroom, Tomato, Spinach, Cheeses

ADD ONS

[Mimosa Bar](#) | \$15 Per Person for 2 Hours

[Bloody Mary Bar](#) | \$15 Per Person for 2 Hours

BREAKFAST

All breakfast is served buffet style with fresh coffee, herbal teas, orange juice, grapefruit juice and cranberry juice.

BUILD YOUR OWN BREAKFAST

\$28 Per Person.

Choice of 1 item from each category to create your own custom buffet.

*Each additional item | **\$4 each***

COLD

Bagels & Cream Cheese (V)
Yogurt & Berry Parfaits (V)
Fruit Display (VE)

EGGS

Herb Scrambled Eggs
Spring Vegetable Tofu Scramble (VE, GF)
Frittata Florentine with Mushroom & Ricotta (V)
Ham and Cheddar Egg Bites

MEATS

Applewood Smoked Bacon
Chicken Apple Sausage
Pork Sausage Links
Vegetable Sausage (V)

POTATOES

Roasted Red Potatoes with
Bell Pepper & Onion (VE, GF)
Hashbrowns (VE, GF)
Home Fries (VE, GF)

SWEET & SAVORY

Oatmeal, Brown Sugar & Golden Raisins (V)
French Toast (V)
Buttermilk Pancakes with Blueberry Compote
Pastry Display
Biscuits & Sausage Gravy
Toast Station with Assorted Breads, Jams & Butter

BEVERAGES

HOT TEA | \$48 Per Gallon

Includes Tea Bag Assortment

ENERGY DRINKS | \$5 Per Person

Red Bull, Sugar Free Red Bull

FULL DAY COFFEE SERVICE | \$10 Per Person

Regular Coffee, Decaffeinated Coffee, Hot Tea

FULL DAY BEVERAGE SERVICE | \$16 Per Person

Regular Coffee, Decaffeinated Coffee, Hot Tea, Water Station, Assorted Soft Drinks

INFUSED WATER | \$22 Per Gallon

Your choice of Lemon Cucumber, Citrus Fruits, or Cucumber Mint

ICED TEA | \$48 Per Gallon

LEMONADE | \$48 Per Gallon

COFFEE | \$65 Per Gallon

Regular or Decaffeinated

HOT COCOA (V, GF) | \$65 Per Gallon

Mini Marshmallows, Whipped Cream, Chocolate Sprinkles

BREAKS

SWEET TREAT BREAK | \$7 Per Person

Assorted Cookies & Milk

Dairy Free Milk Available Upon Request

TAHOE TRAIL MIX | \$10 Per Person

Create Your Own Trail Mix | Assorted Nuts, Dried Fruits, M&Ms, Chocolate Chips, Shaved Coconut, Pretzels

QUICK BREAK | \$12 Per Person

Assorted Bags of Chips, Pretzels, Assorted Tahoe Trail Bars, Fruit Salad

FIESTA BREAK | \$12 Per Person

Housemade Tortilla Chips, Salsa, Guacamole, Housemade Queso

BUILD YOUR OWN PARFAIT | \$12 Per Person

Assorted Yogurts, Mixed Berries, Granola, Honey

MORNING BREAK | \$12 Per Person

Breakfast Breads and Assorted Pastries to Include a Selection of the Following | Zucchini Bread, Lemon Poppy Bread, Banana Bread, Coffee Cake, Breakfast Muffins, Danishes, Beignets

MEDITERRANEAN MEZZE BREAK | \$14 Per Person

Assorted Hummus, Mini Naan Bread, Olives, Nuts, Seasonal Vegetables, Seasonal Dried Fruit

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

LUNCH BUFFETS

Minimum of 20 people. Additional fee for groups of less than 20.

All lunch buffets are served with iced tea, regular and decaffeinated coffee, hot tea, and dessert.

BEACH BBQ | \$33 per person

Beef Franks
1/4 lb Hamburgers
Veggie Burgers
Cheese, Lettuce, Tomato, Onion, Pickle
Ketchup, Mustard, Mayonnaise
Red Potato Salad
Summer Vegetable Pasta Salad
Watermelon Slices (VE)
Brownies

SOUTH OF THE BORDER | \$37 per person

Fajita Chicken
Birria Style Pork
Warm Corn & Flour Tortillas
Fiesta Rice (V)
Black Bean & Roasted Corn Salad (V)
Chips & Salsa (VE)
House Made Pico de Gallo (VE)
Mexican Cheese
Sour Cream
Guacamole
Churros with Chocolate Sauce

TAHOE TIKI LUAU | \$37 per person

Kahlua Pork
Maui Chicken
Macaroni Salad (V)
Toasted Coconut Pineapple Rice (V)
Hawaiian Slaw with Creamy Cilantro Dressing (V)
Fruit Kabobs (VE)
Hawaiian Sweet Rolls
Pineapple Upside Down Cupcakes

ITALIAN BUFFET | \$37 per person

Herb Marinated Grilled Chicken Breast
Italian Seasoned Beef Lasagna
Pesto Penne Pasta (V)
Hand Tossed Caesar Salad
Caprese Salad | Tomato, Mozzarella, Basil
Garlic Bread
Lemon Bars

MEMPHIS BBQ | \$39 per person

Hickory Smoked BBQ Brisket
Grilled BBQ Chicken Breast
Macaroni & Cheese
Granny Smith Coleslaw
Corn Bread & Butter
Potato Wedges
Freshly Baked Cookies

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

LUNCH BUFFETS

Minimum of 20 people. Additional fee for groups of less than 20.

All lunch buffets are served with iced tea, regular and decaffeinated coffee, hot tea, and dessert.

DELI BUFFET | \$33 Per Person

Includes Assorted Chips and Freshly Baked Cookies

Choice of 1: Potato Salad, Pasta Salad, Marinated Fresh Vegetable Salad

Choose between the House Made Wraps Buffet or Build Your Own Sandwich Bar

House Made Wraps Buffet

Veggie Wrap (V) | Hummus, Fresh Vegetables, Roasted Red Peppers, Arugula, Balsamic Drizzle Wrapped in a Large Flour Tortilla

AND Chicken Club Wrap | Roasted Chicken Breast, Applewood Smoked Bacon, Spring Greens, Tomato, Basil-Pecan Pesto Aioli Wrapped in a Large Flour Tortilla

Build Your Own Sandwich Bar

Sliced Roast Beef | Roasted Chicken Breast | Smoked Ham | Assorted Breads & Rolls | Sliced Cheddar | Swiss Cheese | Pepper Jack Cheese | Lettuce | Tomato | Onion | Pickle | Pepperoncini | Spicy Mustard | Garlic Sriracha Aioli | Mayonnaise

LUNCH ADD ONS

Priced Per Person

Whole Fresh Fruit \$3	Fresh Fruit Salad \$4
Individual Bag of Chips \$3	Garden Salad \$4
Poppyseed Cabbage Coleslaw \$4	Tomato Basil Bisque (V) \$5

V = Vegetarian; VE = Vegan; GF = Gluten Free

BOXED LUNCHES

Minimum of 10 people. Selections need to be ordered in increments of 10.

All boxed lunches are served with your choice of sandwich or wrap, fresh whole fruit, salad choice, bag of chips, freshly baked cookie & water.

\$25 Per Person.

Choice of 1 Salad: Pasta Salad (V), Potato Salad, or Marinated Fresh Vegetable Salad (VE, GF)

THE CLUB WRAP |

Sliced Chicken Breast, Applewood Smoked Bacon, Lettuce, Tomato, Basil-Pecan Pesto Aioli, Wrapped in a Flour Tortilla

THE BEEF |

Sliced Roast Beef, Cheddar Cheese, Arugula, Tomato, Roasted Red Peppers, Horseradish Aioli, On a Ciabatta Roll

THE FRENCH CHICKEN |

Sliced Chicken Breast, Swiss Cheese, Spring Mix, Tomato, Dijon Aioli, On a Croissant Roll

THE VEGGIE WRAP |

Hummus, Arugula, Roasted Red Peppers, Cucumber, Carrot, Tomato, Balsamic Reduction, Wrapped in a Flour Tortilla

THE CHICKEN BANH MI WRAP |

Herb Marinated Chicken, Cilantro, Cucumber, Jalapeno, Carrot, Shredded Cabbage, Garlic Chili Aioli, Wrapped in a Flour Tortilla

V = Vegetarian; VE = Vegan; GF = Gluten Free

PASSED HORS D'OEUVRES

Priced per person. Per person cost is based upon 2 pieces per person.

We recommend a minimum of 2 hors d'oeuvres per person.

Minimum of 20 people.

COLD HORS D'OEUVRES

MINI MEDITERRANEAN FLATBREAD (V) | \$4

Mini Naan Bread, Chickpea Hummus, Cucumber, Olive, Roasted Red Pepper Coulis

CAPRESE SKEWER (V, GF) | \$4

Heirloom Cherry Tomato, Basil, Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction

TOMATO BRUSCHETTA | \$5

Mini Naan Bread, Roasted Garlic, Tomato, Basil, Parmesan, Balsamic, Extra Virgin Olive Oil

SIGNATURE AHI POKE | \$6

Sushi Grade Ahi Tuna, Chili Soy Marinade, Wakame Seaweed Salad, Toasted Sesame Seeds, Tomato, Red Onion, Served on Wonton Chip

ANTIPASTO SKEWER (GF) | \$6

Queen Stuffed Olive, Kalamata Olive, Fresh Mozzarella, Basil Artichoke Heart, Salami, Prosciutto, Heirloom Cherry Tomato, Basil-Pecan Pesto Drizzle

SHRIMP COCKTAIL | \$6

Jumbo Shrimp Served Chilled, Cocktail Sauce

HOT HORS D'OEUVRES

ITALIAN SAUSAGE STUFFED MUSHROOM | \$4

Italian Sausage, Button Mushrooms, Fresh Herbs, Italian Breadcrumbs

PROSCIUTTO WRAPPED ASPARAGUS | \$5

Roasted Asparagus, Garlic Butter, Wrapped in Prosciutto, Puff Pastry, Poppy Seed, Balsamic Glaze

FIG & BRIE FLATBREAD | \$5

Mini Naan Bread, Brie Cheese, Fig Jam, Arugula, Medjool Dates, Toasted Almonds

FRIED RISOTTO BALLS | \$5

Arborio Rice, Mushroom, Garlic, Shallot, Parmesan, Italian Breadcrumbs

V = Vegetarian; VE = Vegan; GF = Gluten Free

STATIONED HORS D'OEUVRES

Priced per person. Minimum 20 people.

COLD STATIONED HORS D'OEUVRES

FRESH VEGETABLE DISPLAY (V) | \$8

A Variety of Sliced Vegetables, Served with Hummus and Ranch Dip

FRESH FRUIT DISPLAY (V) | \$8

Assorted Sliced Fruit, Grapes, Strawberries, Honey Yogurt Dip

CHEESE AND FRUIT DISPLAY (V) | \$10

Assortment of Domestic Cheeses and Fresh Fruit

CHEESE & CHARCUTERIE DISPLAY

Domestic Only Cheese Selection | \$12

Imported and Domestic Cheese Selection | \$18

Cured Meats, Cheeses, Dried Fruit, Olives, Fig Jam, Marinated Artichoke Hearts, Sun Dried Tomatoes, Assorted Crackers, Sliced Baguette

MEZZE PLATTER (VE) | \$16

Assorted Hummus, Mini Naan Bread, Olives, Seasonal Vegetables, Seasonal Dried Fruits, Cucumber, Assorted Nuts, Falafel, Tzatziki

HOT STATIONED HORS D'OEUVRES

SPINACH AND ARTICHOKE DIP (V) | \$6

Served with Tortilla Chips

BUFFALO CAULIFLOWER BITES (V) | \$6

Served with Ranch, Blue Cheese, Celery, Carrots

THAI CHICKEN MEATBALLS | \$8

Glazed with a Sweet & Tangy Thai BBQ Sauce

SPANAKOPITA | \$8

Spinach, Feta, and Mediterranean Spices
Wrapped in Filo Dough

BRIE PUFF PASTRY (V) | \$10

Brie Cheese Wrapped in Puff Pastry, Fig Jam, Garlic, Honey, Toasted Almonds, Medjool Dates, Served with Garlic Crostini

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

DINNER

Minimum of 20 people. Additional fee for groups of less than 20.

Most items can be served plated or buffet.

Plated dinner requires pre-selected entrée selection & client-provided place cards.

Dinner Menus include one salad, two entrees, and two sides.

Served with warm rolls & sweet cream butter, regular coffee, decaffeinated coffee, and hot tea.

Vegetarian entrees can be made vegan upon request.

LAKEVIEW DINNER | \$65 Per Person

CENTER CUT TOP SIRLOIN | Pan Seared with Sautéed Mushroom & Onion

CHICKEN BREAST PICCATA | With Lemon Caper Beurre Blanc

GRILLED SALMON | With Honey Orange Chipotle Glaze

ROASTED PORK LOIN MEDALLIONS | With Honey Garlic Apple Chutney

RATATOUILLE STUFFED SHELLS (V) | With Tomato, Bell Pepper, Zucchini, Yellow Squash, Chickpeas, Served with Pomodoro Sauce and Shaved Parmesan

RUBICON DINNER | \$75 Per Person

NEW YORK STRIP STEAK | Roasted and Served with Red Chimichurri Sauce

CHICKEN BREAST MADEIRA | With a Portuguese Wine & Mushroom Cream Sauce

PISTACHIO & COCONUT ENCRUSTED MAHI-MAHI | With Tropical Salsa & Citrus Wasabi Soy Reduction

PARMESAN ENCRUSTED PORK CHOP | With Dijon Cream Sauce

MUSHROOM RAVIOLI (V) | With Toasted Pine Nuts, Basil Chiffonade, Parmesan, & Sage Butter Sauce

EMERALD BAY DINNER | \$85 Per Person

FILET MIGNON | Beef Tenderloin Grilled with Red Wine Bordelaise Sauce

CAJUN STUFFED CHICKEN BREAST | Stuffed with Andouille Sausage, Thyme, Shallot, Parmesan, Creamy Dijon Bordelaise

SEARED LEMON GARLIC SHRIMP & SCALLOPS | Over Mushroom Parmesan Risotto

PORK MOUSSELINE | Pork Loin Stuffed with Prosciutto, Leeks & Fontina Cheese, with a Creamy Mushroom Mousseleine Sauce

PORTOBELLO MUSHROOM (V) | Stuffed with a Mediterranean Medley, Fresh Mozzarella, Parmesan, and Garlic Butter Drizzle

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

DINNER

Choose 1 salad and 2 sides to accompany your dinner entrée selections.

SALADS | Choose 1

GARDEN SALAD | Mixed Greens, Heirloom Tomato, Cucumber, Carrot Ribbon, Garlic Herb Crouton, Balsamic Vinaigrette

CAESAR SALAD | Romaine, Shaved Parmesan, Garlic Herb Croutons, Parmesan Crisps, Caesar Dressing (GF)

BEACH RETREAT SALAD | Mixed Greens, Granny Smith Apples, Goat Cheese, Candied Pecans, Champagne Vinaigrette

SIDES | Choose 2

Herb Rice Pilaf

Garlic Mashed Potatoes

Broccoli Cheddar Gratin

Penne Pasta with Vodka Sauce

Penne Pasta with Pesto Cream Sauce

Roasted Red Potatoes & Mushrooms | With Garlic Confit & Grated Parmesan

Potatoes Au Gratin with Toasted Herb & Garlic Panko

Sautéed Seasonal Vegetables

Grilled Asparagus

Garlic & Herb Marinated Grilled Zucchini

Brussels Sprouts with Crispy Pork Belly

Broccolini & Blistered Cherry Tomatoes

Macaroni & Cheese with Italian Breadcrumbs

Add Lobster | **\$9 Per Person**

V = Vegetarian; VE = Vegan; GF = Gluten Free

ACTION STATIONS

*Stations are not considered an entrée and are designed to be **enhancements** to your dinner.*

Chef attendant fee of \$200 for a maximum of 2 hours. One chef per 75 people is required.

Minimum of 20 people to order an action station.

MACARONI & CHEESE BAR | \$11 Per Person

Cooked to Order

Three Cheese Sauce, Chopped Bacon, Ham, Broccoli, Jalapeno, Sour Cream, Roasted Red Pepper, Cheeses, Hot Sauces

Add Buffalo Chicken | **\$2 Per Person**

TACO BAR | \$16 Per Person

Cooked to Order

Includes Pico de Gallo, Salsa, Sour Cream, Guacamole, Cheeses, Flour & Corn Tortillas, Limes, Hot Sauces

Choice of 2 Proteins | Fajita Chicken, Seasoned Ground Beef, Birria Pork, Pork Carnitas, Roasted Veggies

Add Carne Asada Flank Steak, Shrimp, or Mahi-Mahi | **\$4 Per Person**

Choice of 5 Vegetables | Lettuce, Shredded Cabbage, Cilantro, Jalapeno, Black Olive, Onion, Tomato, Fresh Bell Pepper, Roasted Red Pepper, Roasted Corn

Add Rice and Black Beans | **\$2 Per Person**

SALAD BAR | \$18 Per Person

Built to Order

Crisp Romaine, Spring Greens, Hard Boiled Egg, Grilled Chicken Breast, Smoked Ham, Chopped Bacon, Mixed Cheese, Blue Cheese Crumbles, Red Onion, Heirloom Cherry Tomato, Roasted Red Peppers, Assorted Artisan Dressings

PASTA BAR | \$28 Per Person

Cooked to Order

Includes Garlic Bread, Parmesan, Red Pepper Flakes

Choice of 2 Pastas | Linguini, Penne, Macaroni

Choice of 2 Sauces | Tomato Basil, Alfredo, Pesto Cream, Vodka Sauce

Choice of 4 Vegetables | Broccolini, Olives, Artichokes, Roasted Red Peppers, Garlic Mushrooms, Zucchini, Summer Squash, Tomatoes, Sundried Tomatoes, Basil

Choice of 2 Proteins | Herb Marinated Chicken Breast, Chicken Meatballs, Seasoned Ground Beef, Italian Ground Sausage

Add Shrimp | **\$4 Per Person**

V = Vegetarian; VE = Vegan; GF = Gluten Free

CARVING STATIONS

Chef attendant fee of \$200 for a maximum of 2 hours. One chef per 75 people is required.

Minimum of 30 people to order an action station.

Served with Clam Shell Rolls.

PRIME RIB | \$500 per 20 servings

Seasoned and Slow Roasted

Served with Au Jus Broth, Horseradish, Horseradish Creme and Artisan Rolls

HONEY MAPLE GLAZED SMOKED HAM | \$360 per 40 servings

Served with Sweet and Spicy Mustards and Artisan Rolls

BEEF TENDERLOIN | \$300 per 10 servings

Filet Mignon Seasoned and Seared

Served with Red Wine Demi Glaze, Red Chimichurri, and Artisan Rolls

PORK LOIN | \$300 per 20 servings

Seared with Fresh Herbs de Provence and Garlic

Served with Spiced Apple Chutney and Artisan Rolls

HICKORY SMOKED BRISKET | \$500 per 25 servings

Served with BBQ Sauces and Corn Bread Muffins

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

DESSERT

\$7 Per Person

Cookies, Brownies, & Lemon Bars | Assorted Cookies, Salted Caramel Pretzel Brownies, Luscious Lemon Bars

Angel Food Cake | White Sponge Cake with Strawberry Compote

Devil's Food Cupcakes | Chocolate Cake, Cream Cheese Frosting

S'mores Bar | Hershey's Chocolate, Marshmallow, Graham Crackers

Root Beer Float Bar | Hard Root Beer Available for an Additional Charge

Cheesecake | Chef's Seasonal Selection

Hot Chocolate Bar | Hot Cocoa, Mini Marshmallows, Chocolate Sprinkles, Whipped Cream, Peppermint, Cookies

Ice Cream Bar | Assorted Ice Cream Flavors, Assorted Ice Cream Toppings

Berry Crisp | Assorted Berries Baked with Oatmeal Streusel Topping

Lava Cake | Dark Chocolate Cake with a Dark Chocolate Truffle Center

V = Vegetarian; VE = Vegan; GF = Gluten Free

LATE NIGHT EATS

Pretzel Bites | \$8 Per Person

Cheese & Mustard Sauce for Dipping

Nacho Bar | \$9 Per Person

Cheese Sauce, Jalapenos, Onions, Tomato, Olives, Cilantro, Salsa, Sour Cream, Guacamole, Pico de Gallo, Refried Pinto Beans, Black Beans

Chorizo | +\$2 Per Person

Shredded Chicken | +\$2 Per Person

Seasoned Ground Beef | +\$2 Per Person

Carne Asada Steak | +\$4 Per Person

Shrimp | +\$4 Per Person

Sliders | \$10 Per Person

Pulled Pork | Hawaiian BBQ, Crispy Onion Strings

Buffalo Chicken | Green Leaf Lettuce With Blue Cheese Sauce

Cheeseburger | With Cheddar Cheese

Boneless Wings | \$11 Per Person

Carrots, Celery, Ranch, Blue Cheese

Choose Two Sauces | Sweet Garlic Sriracha,

Buffalo, BBQ, Honey Chipotle, Teriyaki, Plain

Plant Based Wings Available Upon Request

PIZZA

All Pizzas are 16" | 12 Slices Per Pizza

Priced Per Pizza

Gluten Free Cauliflower Crust Upon Request

Margherita Pizza (V) | \$24

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Roasted Garlic and Oil, Balsamic Reduction

Pepperoni Pizza | \$24

Pepperoni, Cheese, Red Sauce

Vegetarian Pizza (V) | \$26

Mushrooms, Bell Peppers, Onions, Olives, Spinach, Cheese, White Sauce

Supreme Pizza | \$28

Pepperoni, Italian Sausage, Bell Peppers, Mushrooms, Onions, Cheese, Red Sauce

BBQ Chicken Pizza | \$28

Barbeque Spiced Chicken, Tomato, Red Onion, Fresh Cilantro, Cheese, BBQ Sauce

Hawaiian Pizza | \$28

Ham, Pineapple, Cheese, Red Sauce

V = Vegetarian; VE = Vegan; GF = Gluten Free

All function room rental, food and beverage, and related services are subject to applicable taxes (currently 8.75%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all venue rental, function room rental, food and beverage and related services will be subject to a 24% Facility Fee. Please note that the facility fee is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 18% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder (currently 6%) will be applied to costs and/or expenses other than employee wages.

Beach Retreat & Lodge at Tahoe • 3411 Lake Tahoe Blvd • South Lake Tahoe, CA 96150 • (530) 541-6722

BAR PACKAGES

Host pays for drinks.

Priced per person.

1 Hr 2 Hr 3 Hr 4 Hr

BEER & WINE |

Assorted Sodas, Juices, Sparkling Cider, House Wine,
Sparkling Wine, Domestic & Imported Beer, Hard Cider

\$12 \$20 \$28 \$36

WELL | WINE, BEER, LIQUOR |

Assorted Sodas, Juices, Sparkling Cider, House Wine,
Sparkling Wine, Domestic Beer, Hard Cider, Well Liquor
(Whiskey, Bourbon, Vodka, Rum, Tequila, Gin), Mixers,
Cordials Bols & Dekuyper

\$16 \$26 \$36 \$46

PREMIUM | WINE, BEER, LIQUOR |

Assorted Sodas, Juices, Sparkling Cider, House & Select
Wine (California & Import), Sparkling Wine, Domestic,
Imported & Micro Brew Beer, Hard Cider, Brand Name
Liquors (Tito's, Jack Daniels, Dewar's White Label, Bulleit,
Tanqueray, Cazadores, Bacardi, Brandy, Liqueurs)

Request a Copy of Our Current Wine List

\$24 \$38 \$52 \$66

SUPER PREMIUM | WINE, BEER, LIQUOR |

Assorted Sodas, Juices, Sparkling Cider, House & Select
Wine (California & Import), Sparkling Wine, Domestic &
Imported Beer, Hard Cider, Top Shelf Liquor (Patron, Grey
Goose, Don Julio, Ketel One, Jameson, Johnnie Walker,
Crown Royal, Maker's Mark, Chivas, Bacardi, Fernet
Branca, Bombay)

Request a Copy of Our Current Wine

Any Name Brand Liquor Upon Prior Request

\$28 \$44 \$60 \$76

SODA & JUICE |

Assorted Sodas, Juice, Sparkling Cider

\$10 \$12 \$14

CASH BAR

Guests pay for their own drinks.
*All cash bars require a \$150 set up fee.
Priced per drink.*

LIQUOR

Well | \$9

Concierge Whiskey, Bourbon, Vodka, Rum, Tequila, Gin

Premium | \$12

Tito's, Jack Daniels, Dewar's White Label, Bulleit, Tanqueray, Cazadores, Bacardi, Brandy, Liqueurs

Super Premium | \$14

Patron, Grey Goose, Don Julio, Ketel One, Jameson, Johnnie Walker, Crown Royal, Maker's Mark, Chivas, Bacardi, Fernet Branca, Bombay

WINE

Glass | \$9

Bottle | \$26

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sparkling Wine

BEER

Domestic | \$7

Budweiser, Bud Light, Coors Light

Import & Premium | \$9

Stella Artois, Corona, Pacifico, 805, Sierra Nevada Pale Ale

KEGS | Priced Per Request

Domestic, Import, and Premium

CHAMPAGNE & CIDER TOAST | \$6

Sparkling Wine & Cider

DRINK TICKETS

Beer & Wine | \$8

Well Liquor | \$10

Premium Liquor | \$14

Super Premium Liquor | \$16

Non-Alcoholic Beverages | \$4

AUDIO VISUAL SERVICES

Function Room Projector Package | \$300

HDMI, VGA, 1 Power Strip, LCD Projector,
Ceiling Mounted Screen

Projection Support Package | \$60

HDMI, VGA, 1 Power Strip, Ceiling Mounted
Screen, Skirted Table for Client Supplied
Projector

Podium Microphone Package | \$150

Podium, Wireless Lavalier Microphone, 4
Channel Mixer, Speaker

Wireless Microphone | \$110

Lavalier or Handheld Microphone, 4 Channel
Mixer, Speaker

Laptop Audio | \$50

Speaker

55" Flat Screen TV | \$150

HDMI

Flip Chart | \$30

Post-It Note Flip Chart Easel & Markers

White Board | \$30

White Board Easel & Markers

Wireless Speaker & Microphone | \$250

Bluetooth, USB, and AUX Connection

Up Lights Package | \$200

8 36x1W RGB LED Up Lights

Yard Game Package | \$150

Choice of 3 | Ladder Ball, Cornhole, Tic Tac Toe,
Giant Jenga, Giant Connect Four
Additional Game | **+\$75 Each**

Firepits | \$150

Includes 2 Firepits

Podium | \$50

CATERING POLICIES

Facility Rental Fee |

Includes Tables, Standard Linens & Napkins, Glassware, Silverware, Flatware, Banquet Staff, Bartenders, Setup & Cleanup Staff

All function room rental fees are subject to a **24% Facility Fee** and an **8.75% State Tax** (subject to change based on local tax rates)

Food & Beverage |

All food is prepared by Beach Retreat & Lodge. No outside caterers are allowed unless authorized. We do not allow "To Go" food or beverage. No leftovers can be taken at the conclusion of the event. Minimum of 20 people for all buffet menus. If less than 20, \$200++ fee will apply.

All food & beverage prices are subject to a **24% Facility Fee** & an **8.75% State Tax** (subject to change based on local tax rates)

Bar |

No outside kegs are allowed. Kegs purchased may not be transferred between on property events & venues. Kegs purchased may not be taken at the conclusion of the event.

All beverages are charged based on actual consumption if contracted as a cash bar.

By law, Beach Retreat & Lodge only serves alcohol to people who are 21 years or older.

Beach Retreat & Lodge reserves the right to refuse service to any individual who in our opinion, is too intoxicated.

Important Due Dates |

First deposit is due upon signing of agreement to secure your date.

Follow your Deposit Schedule as listed on your agreement for any additional deposits due.

60 days prior to your event we will contact you for your final food & beverage menu selections.

Final payment of your estimated balance is due **21 days** prior to the event. The estimated balance due will be provided with a banquet check.

confirmation of the number of guests is required in writing **10 days** prior to your scheduled event.

After 10 days prior to the event date, the guaranteed count cannot be lowered; additions may be increased by **5%** at the per person rate without penalty. Increased above the 5% will incur an additional service charge.

The final event balance is due at the conclusion of your event and will be settled with the credit card you provided on your contract. We will email you an itemized invoice of all charges along with your credit card receipt for the charges or credit to your account the day after your event.

Additional Information |

Beach Retreat & Lodge is not responsible for lost or missing articles.

No open flames of any type are allowed.

No Confetti, Glitter, Sparklers, Fog Machines, Dry Ice, or Incense.

To keep Lake Tahoe blue, the throwing of real or artificial flower petals is considered littering & not allowed on our property. Any petals found on property grounds is subject to a littering fee

Vendor delivery must be approved by Beach Retreat & Lodge & all contact information must be included on the Banquet Event Order.