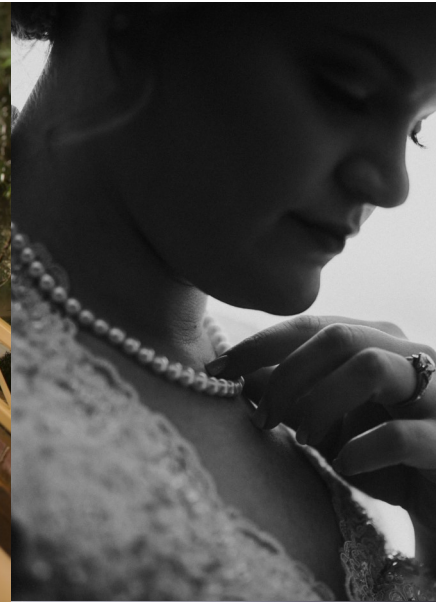




LAKE TAHOE
RESORT HOTEL

2024 Wedding Packages



Chris McClure
Events Catering Manager
cmclure@tahoeresorthotel.com
530-543-2175



2024 Onsite Ceremony Packages

(Banquet Receptions are required to be reserved with Ceremony)

Garden Atrium

(seating for up to 180 people)

- ◆ Space for up to 1 hour
- ◆ Silver Chiavari chairs set theater style with center aisle
- ◆ Ceremony attendant
- ◆ 30 minute ceremony rehearsal (scheduled upon request and based on availability)
- ◆ Option of having our Stone Fireplace or Grand Staircase as your backdrop

\$850++ for 50-99 people

\$1200++ for 100-150 people

\$1350++ for 151-180 people

*Manzanita Branch Screens (in photo to the right) based upon availability and not included in packages



Mamie & Meteor Room

(up to 60 guests)

- ◆ Space for up to 30 minutes
- ◆ Silver Chiavari chairs set theater style with center aisle
- ◆ Clear vases with LED candles to line the aisle
- ◆ LTRH trees with lights available upon request
- ◆ iPod Patch
- ◆ 30 minute ceremony rehearsal (scheduled upon request and based on availability)

\$500++ for up to 60 people



Balcony Suites

(up to 20 guests; weather dependent)

- ◆ Unsurpassed views of Mount Tallac, located on the 7th floor of our hotel. Usage of the outside balcony of your suite for your wedding ceremony
- ◆ Silver Chiavari chairs set theater style with center aisle
- ◆ 4:00 pm check-in
- ◆ Most weekends may require a 2 night stay in the balcony suite room —please consult with your event manager for more information

Standard suite rates apply plus \$200 ++ set up fee

View our Balcony Suite : <https://youtu.be/1GPdMWr5Zhw?list=TLGGPCDonhr0ziAwNzEwMjAyMQ>





The Arch Lakeside Beach

(Available May-late October)

Pricing Includes*

- ◆ 90 Minute Waterfront Ceremony
- ◆ Chairs for up to 150 Guests
- ◆ Aisle Runner
- ◆ Ceremony Music
- ◆ Microphone

*Additional amenities available upon request with additional fees

For an additional fee Lake Tahoe Resort Hotel will guarantee a backup ceremony location at our hotel in case of inclement weather.

Weather backup is required for spring and fall months if wedding is 100 or more guests

For more information or to book your ceremony, please contact Blue Sky Events

www.blueskyevents.com
775-589-2210





The Lake Tahoe Resort Hotel is pleased to offer the following packages for your wedding celebration. All of our packages may be customized to create a truly unique and memorable experience.

Our Signature 2024 Reception Package

- ◆ 4 hours event rental, including 1 hour for a cocktail reception. No site fee rental for receptions.
- ◆ (additional hours available upon request and for an additional fee)
- ◆ Professional Catering Sales Manager to oversee and assist in planning your venue details
- ◆ Dedicated Banquet Captains and Event Staff to provide exceptional service to you and your guests
- ◆ Choice of plated or buffet dinner options
- ◆ Non alcoholic beverages (including coffee & tea, and sodas)
- ◆ Tables for place cards, gifts, guest books, and cake
- ◆ Guest Tables with ¾ length linens in white, ivory, or black and matching napkins
- ◆ Centerpieces that include a vase with a floating candle
- ◆ Dance Floor & DJ table
- ◆ Blue banquet chairs (silver Chiavari chair upgrade available)
- ◆ Champagne Toast for all guests
- ◆ Cake cutting service fee waived
- ◆ Complimentary comp upgrade to premium level suite for the wedding couple (Saturday arrivals may require a 2 night minimum length of stay. Subject to availability & excludes holidays or special event periods)
- ◆ 10% Discount on Rehearsal Dinner OR Farewell Brunch

Plated Package—\$129.00++ per person

Buffet Package —\$126.00++ per person

*50% off Plated or Buffet Package prices for children 10 years and under

Upgraded Fallen Leaf Package

All of the above plus:

- ◆ 4 Pieces of Hors D'oeuvres Total per Person**
- ◆ Silver Chiavari Chairs
- ◆ Upgraded Floor Length Linens

Plated Package—\$159.00++ per person

Buffet Package —\$156.00++ per person

*reduced prices for children 10 years and under

Above packages are subject to current 24% service charge and current CA Sales Tax.
Prices and menus are subject to change due to unforeseen changes in the market.



Enhance your Décor & Reception

Audio

\$849++

(includes PA system Mp3 audio hook up and a wireless mic)

This package includes everything you would need to be your own DJ!

Draping

starting at \$700++ (\$250++ per 10ft panel of drape extra)

(drape décor behind sweetheart table, cake table, OR head table)

Make the setting of your special event extraordinary with decorative drape to match your color scheme or to help offset your lighting choices and theme.

Reception Chairs

Silver Chiavari Chairs —\$8.00++ per chair

Linens

Chair Sashes —\$3.50++ each

Chair Covers —\$8.00++ each

Table Runner (L'amour satin fabric)—\$15.00++ each

Table Runner (Crush or Pintuck fabric) —\$20.00++ each

Lamour Napkins —\$3.50++ each

Floor Length Lamour Tablecloths —\$35.00++ each

Uplights

\$400 for 6/\$600for 10

Set around reception room in choice of color

Pricing for above packages are subject to change and does not include labor. All pricing is subject to current 24% service charge & current CA sales tax.



2024 Wedding Package Hors D'oeuvres

Choose (3) from the below. 4 pieces total per person.

Cold Hors D'oeuvres

Goat Cheese Rolled in Pecans and Dried Cranberries
Deviled Eggs
Spicy Italian Pinwheels
Chilled Prawns with Cocktail Sauce
Seasonal Bruschetta
Grilled Shrimp Tostadas
Chefs Seasonal Canapes

Hot Hors D'oeuvres

Meatballs with BBQ or Korean Sweet Soy Glaze
Potstickers
Spring Rools with Plum Sauce
Grilled Cheese Bites
Spanakopita
Coconut Shrimp with Mango Salsa

Reception Enhancements

California Cheese Display

Assorted California Cheese with Fruit, an assortment of crackers and Baguette
Add \$27 per person

Vegetable Crudit  Cornucopia

Seasonal vegetables served with onion and ranch dips
Add \$15 per person

Italian Antipasto Display

Roasted vegetables, assorted peppers, fresh mozzarella cheese, olives, artichoke hearts,
Italian cured meats and hearts of palm
Add \$24 per person

Mediterranean Display

Assorted hummus and dips, vegetable crudit  served with pita bread
Add \$24 per person

Tour of Asia Display

Honey grilled shrimp, stir fried clams with a wine ginger sauce, crispy fried calamari
Add \$44 per person

Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.

2024 Wedding Package *Plated Dinner*

Salads (Choose One)

Mixed Greens Salad

House Vinaigrette Dressing

Caesar Salad

Crisp Romaine, Garlic Parmesan Dressing, Herb Croutons, Parmesan Crisp

Caprese Salad

Fresh Mozzarella, Tomatoes, and Basil

Entrees (Choose Two)

*Assigned table seating and place cards indicating guest entrée selection are required.

Entrée counts required 7 days prior to event.

Sautéed Chicken Marsala

Marsala wine reduction, mushrooms

Grilled Chicken Breast

Sun-Dried Tomato Jus

Basil Crusted Salmon

White wine jus

Grilled Top Sirloin

Roasted Garlic Demi-Glaze

Pork Tenderloin

Apricots, raisins

Portobello Napoleon (GF/Vegetarian)

Stacked roasted vegetables, pesto risotto,
drizzled with balsamic reduction



Combination Plates + \$5 per person

Grilled Chicken Breast & Salmon Fillet

Sun-Dried Tomato Jus, Shallot and Green Pea Cream Sauce

Grilled Top Sirloin & Chicken Piccata

Roasted garlic demi-glaze, lemon caper beurre blanc

Chef's Choice of Accompaniments, Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee, Assorted hot teas, and sodas are included.



2024 Wedding Package Buffet Dinner

Salads (Choose Two)

Tossed Seasonal Greens

Market Vegetables & Assorted Dressings

Caesar Salad

Crisp Romaine, Garlic Parmesan Dressing, Herb Croutons, Parmesan Crisp

Greek Pasta Salad

Feta, Tomatoes, Cucumbers, Red Onions and Olives

Fresh Fruit

Assorted Sliced Seasonal Fruit with Honey Yogurt dip

Spinach Salad

Red Onion, Sliced Almonds, Cranberries, Raspberry Vinaigrette

Entrees (Choose Three)

Grilled Chicken Breast

Pesto Cream Sauce & Toasted Pine Nuts

Horseradish Crusted Salmon

Citrus Glaze

Seafood Pasta Sautee

Clams, Scallops, Shrimp and Fresh Seafood
with Tomatoes, Garlic and White Wine over Linguini

Center Cut Top Sirloin

Bordelaise Sauce

Beef Short Ribs

Gorgonzola Demi Glaze

Mushroom-Stuffed Pork Loin

Tomato Chili Chutney



Choose slow roasted Prime Rib carving station as an entrée

For an additional \$15.00++ per person

(Served with silver Dollar rolls, Au Jus, & Creamy Horseradish)

Additional action stations – please inquire

Accompaniments (Choose Two)

Roasted Herbed Potatoes – Wild Rice – Garlic Mashed Potatoes

Scalloped Potatoes – Fresh Seasonal Vegetables

Includes Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee, Assorted hot teas, and sodas are included.

\$100 setup fee for buffets under 20 guests. Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.



2024 Wedding Package
Upgraded Buffet Dinner
+\$5 per person

Salads (Choose Two)

Spinach & Water Cress Salad

Roasted Portobello, Gouda, Truffle Balsamic

Apple Fennel Salad

Pecans, Blue Cheese, Chives, Citrus Vinaigrette

Famer's Market Salad (Seasonal, Chef's Choice)

Lemon Garlic Couscous and Shrimp Salad

Arugula & Red Beet Salad

Tarragon Champagne Vinaigrette

Entrees (Choose Three)

Beef Tenderloin Cutlets

Black Cherry Sauce

Organic Free Range Chicken Breast

Topped with Prosciutto & Asiago, Sun-dried Caper Sauce

NY Steak

Merlot Reduction

Chilean Seabass

Cucumber Relish and Champagne Sauce

Halibut

Lemon Beurre Blanc

Grilled Mahi Mahi

(medium rare) Macadamia Cream Sauce and Mandarin Slaw

Domestic Rack of Lamb

Whole-Grain Mustard Sauce

Choose slow roasted Prime Rib carving station as an entrée

For an additional \$15.00++ per person

(Served with silver Dollar rolls, Au Jus, & Creamy Horseradish)

Additional action stations –please inquire

Accompaniments (Choose Two)

Saffron Scented Rice– Herbed Quinoa – Mushroom Polenta

Au Gratin Potatoes – Truffle Mashed Potatoes -- Seasonal Roasted Vegetables

Risotto Primavera

Includes Fresh Rolls with Sweet Cream Butter

Regular & Decaf Coffee, Assorted hot teas, and sodas are included.

\$100 setup fee for buffets under 20 guests. Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.

2024 Sweet Endings

Minimum 20 guests. Add \$200 for attendant fee.

Dessert Stations

Cheesecake Medley

Traditional and chocolate cheesecake served with chocolate, caramel and strawberry sauces, seasonal fresh fruit compote, fresh berries and whipped cream

Add \$18++ per person

Dessert Bar

Assorted cheesecake, sliced cake, cookies, brownies and lemon bars

Add \$26++ per person

Cookie Bar

Assorted cookies, brownies, blondies and lemon bars

Add \$16++ per person

Italian Pasticcino

Cannoli, Lemon Bars, Struffoli

Add \$20++ per person



Dessert Items

Assorted Ice Cream Bars	\$65 per dozen
Petit Fours	\$49 per dozen
Mini Eclairs	\$47 per dozen
Chocolate-Dipped Strawberries	\$53 per dozen
Fresh Baked Cookies	\$63 per dozen
Fudge Brownies	\$63 per dozen



Menu selections are subject to change. Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.



2024 Rehearsal Dinner Menus

\$200 set-up fee for buffets under 20 guests. Buffets include rolls and butter, iced tea, freshly brewed premium blend regular and decaffeinated coffee and an assortment of specialty teas.

SOUTH OF THE BORDER (PER PERSON) \$69++

Corn jicama salad, Mexican rice and beans, grated cheeses, lettuce, olives, diced tomatoes, onions, guacamole, salsa, sour cream, soft tortillas, tortilla chips, chicken and beef fajitas, cheese gorditas

DESSERT

Flan

PONDEROSA (PER PERSON) \$74++

Tossed green salad, potato salad, pasta salad, sliced fresh fruit, corn on the cob, baked beans, BBQ chicken, BBQ ribs, grilled New York steak

DESSERT

Apple pie

ITALIAN FEAST (PER PERSON) \$69++

Caprese salad, Caesar salad, antipasto, mushroom ravioli, chicken marsala, lasagna, green beans with garlic and lemon, garlic bread

DESSERT

Tiramisu

SAN FRANCISCO TREAT (PER PERSON) \$71++

Mixed green salad, clam chowder with sourdough breadsticks, seafood cioppino, San Francisco chicken and rice, mushroom raviolis, grilled asparagus and red peppers

DESSERT

Cheesecake

10% discount applies to above prices if a wedding reception is contracted.

Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.

2024 Beverages

Design your own cocktail reception with the following selections. We serve alcohol responsibly and strictly adhere to all California state beverage laws. \$75 bar fee per hour.

Hosted Cocktail Bar (based on consumption)

Mixed Drinks (house)	\$12
Mixed Drinks (premium*)	\$13
Imported Beer	\$9
Domestic Beer	\$8
Wine	\$9
Soft Drinks/Water	\$7

Cash Cocktail Bar

Mixed Drinks (house)	\$10
Mixed Drinks (premium*)	\$14
Imported Beer	\$10
Domestic Beer	\$8
Wine	\$9
Soft Drinks/Water	\$6



Wine

House Varietals (per bottle)	\$38
<i>White: Seaglass Chardonnay, Seaglass Pinot Grigio, Seaglass Sauvignon Blanc, Seaglass Reisling</i>	
<i>Red: Seaglass Cabernet Sauvignon, Seaglass Pinot Noir</i>	

Premium Varietals (per bottle)	\$76
<i>White: Rutherford Ranch Chardonnay, Rutherford Ranch Sauvignon Blanc, Sonoma-Cutrer Chardonnay</i>	
<i>Red: Rutherford Ranch Cabernet Sauvignon, Scott Pinot Noir</i>	

Premium Varietals (per bottle)	
Sparkling Cider \$18, Jaume Serra Cristalino \$32, Korbel \$44, Domain Chandon \$64	



*premium brands include Grey Goose or Kettle One Vodka, Tanqueray Gin, Bacardi Premium Silver or Gold Rum, Myers Rum, Patron Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Red Scotch

Signature cocktails and custom bar packages available

BARS CLOSE 30 MINUTES PRIOR TO CONTRACTED EVENT END TIME

Pricing and menu items are subject to change based on market. All pricing is subject to current 24% service charge & current CA sales tax.

FAQs

How do I reserve space?

Space is available on a first come first serve basis. We do not hold space on a definite basis without a 25% nonrefundable deposit and signed confirmation agreement.

When is payment due?

We require 50% deposit 60 days in advance and full estimated payment 30 days in advance of the event. A credit card guarantee is required for any last-minute charges associated with changes or additions.

When is the guest guarantee due?

The attendance guarantee is due 10 days prior to your event. This is the number you will be charged for even if guests are unable to attend. We will set 5% over the guarantee upon request.

How do you handle special dietary needs?

We are happy to accommodate all our guest's dietary needs. Provide us with special needs 10 days prior to your event (with the guest guarantee) and the chef will make sure these needs are met. Usually, a buffet meal covers most concerns. Offerings for dietary restrictions are chef's choice.

Do I pay full price for children?

On a buffet, children 10 and under are ½ price. For a plated meal, we offer chicken fingers and French fries at \$35++ per child 10 and under. Two and under are free to share from their parent's plate.

Can I use my own vendors?

Yes, we appreciate your personal taste and welcome outside vendors. Outside vendors must provide appropriate insurance documents.

Can my guests get discounted suite rates?

Subject to availability and if you host your event with us, we will set up a discounted courtesy suite block, not to exceed more than 10 suites per night. Guests can make reservations on their own with a special code by a specified cutoff date. Unused rooms will revert back to hotel inventory with no obligation to the host couple.

How much is the reception space?

We do not charge a facility usage fee. We require a minimum food & beverage spend based on the date of your event. Food & Beverage minimums for prime-time Saturday evenings are as follows (exclusive of tax and service charge):

Queen of the Lake Ballroom, 1 section (max 40 guests)	\$5,000++
Queen of the Lake Ballroom, 2 sections (max 90 guests)	\$11,500++
Queen of the Lake Ballroom, 3 sections (max 130)	\$16,000++
Queen of the Lake Ballroom, 4 sections (max 200 guests)	\$25,000++

Can I receive a comp room for my wedding night?

We offer a Complimentary suite upgrade for the couple for two nights in a King Premium suite. Complimentary two night honeymoon suite offer requires a contracted food and beverage minimum spend of \$10,000++ (excludes holidays and peak performance dates).

