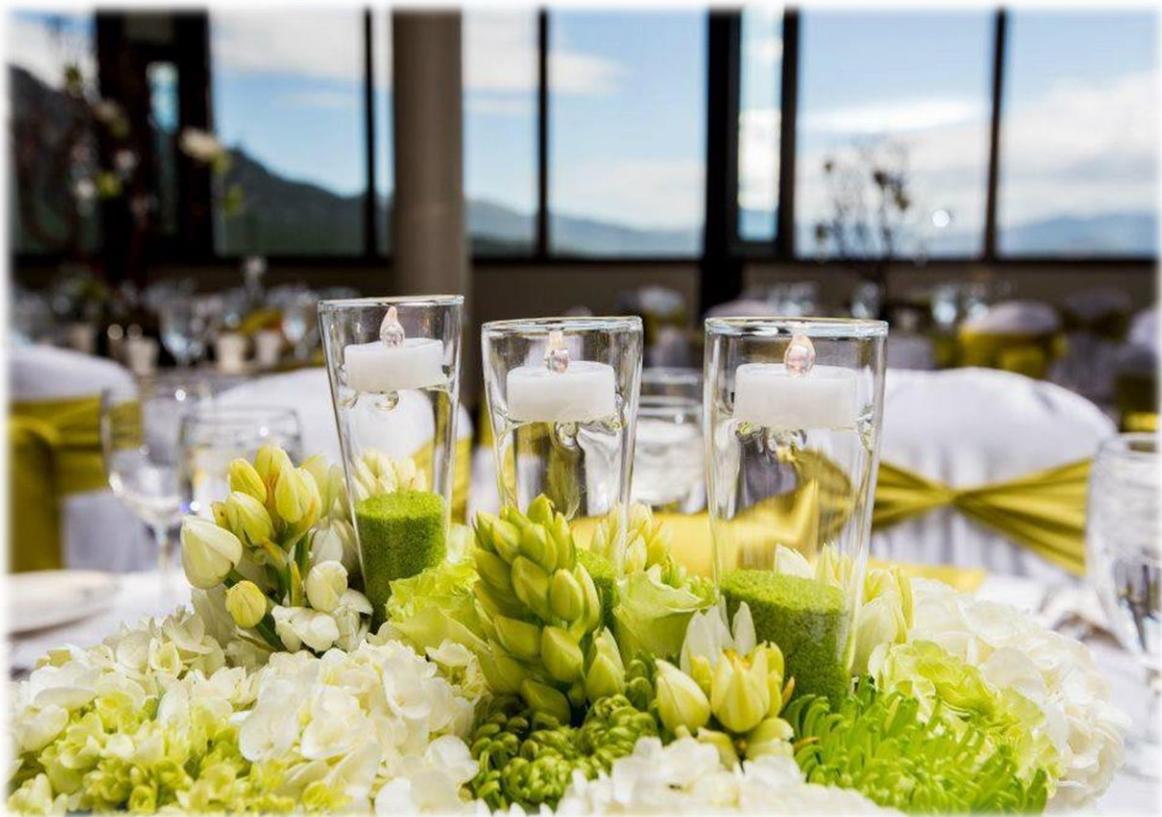


Harrahs[®]
HARVEYS[®]
LAKE TAHOE

*Wedding Ceremony &
Reception Packages*





Thank you for your interest in Harrah's & Harveys Lake Tahoe for your Ceremony & Reception.

Harrah's & Harveys provides beautiful event spaces and incredible food and beverage.

Our professional and dedicated Convention Services staff can help navigate through our array of options and will design a catering plan to suit your event perfectly.

We are looking forward to talking with you soon!



CAESARS
ENTERTAINMENT®

Ceremonies

Ceremonies at Harrah's and Harveys are customizable based on each couple's budget and personal style.

Ceremony Pricing

Up to 50 Guests	\$1,000
51 to 100 Guests	\$2,000
101 to 150 Guests	\$2,500
151 to 200 Guests	\$3,000

Your Ceremony will Include:

Room Rental for (1) Hour, Setup & Teardown, White Backdrop with Uplighting. Pillars and Green Silk Arrangements

A Preferred Vendor List will be provided with local recommendations for additional services.

Receptions

WEDDING RECEPTION PACKAGES INCLUDE:

- Private Reception Room on the Convention Center Level for 2-4 hours to Accommodate your Guests
** Upgraded space with room rental to apply, based on availability.
- Cocktail Rounds with Chairs, High-Top Tables, and 72" Dining Tables
- House Selection of Linen, Skirting, and Napkins (White, Ivory, Brown, or Black)
- Head Table for the Wedding Party or Sweetheart Table for the Bridal Couple
- Leaf Candle Centerpiece Complimentary
- Guestbook Table, Gift Table and Cake Table
- Parquet Dance Floor
- 6ft Draped Table Area for Band or Disc Jockey
- Menus are available for Brunch, Lunch or Dinner Times

NOTE: The below specialty Menu Packages do not qualify for any contractual discounts. Contracted Discounts apply only to current Banquet Menu Pricing.



Other Fees & Guidelines

- Bar Minimum – \$350++ per bar for first hour, \$150 per bar for each additional ½ hour
- Hand Passed Hors D'oeuvres – \$50.00 per server/per hour
- Corkage Fee – \$25.00 per 750ml Bottle (for Client provided Wine/Champagne)
- Champagne Toast (if not included in package) – \$32.00 ++ per Bottle
**Includes Wedding Celebration Champagne and Martinelli Sparkling Cider*
- Wedding Cake – Ask Convention Services Manager for Pricing
- Client Providing Cake – \$100 Fee (Delivered day of Event)
- Cake Service Fee – \$4.00 per person (for Client provided cakes)
- Cake Tasting – Start at \$215.00 for 2 guests – 3 4” inch cakes including coffee & tea (see Food Tasting policy for additional pricing)
- Cake instead of Dessert – Reduce menu pricing by \$2.50 per person (ONLY for Cakes ordered through Harrah's/Harveys Bakery)
- Storage Fee – Delivery of items the day before the event will incur a \$200 fee
- Dance Floor (if not included in package) – Start at \$150.00
- Room Draped (Black only) – Ask the Convention Services Manager for a quote
- Chiavari Chairs or Chair Covers – Ask the Convention Services Manager for a quote
- Upgraded Linens – Ask the Convention Services Manager for a quote

Audio Visual

- iPod Patch to House Sound – \$426.53 Inclusive Charge
- Wedding Projector Package – \$899.49 Inclusive Charge
 - 4k Projector, 8'X8' Tripod, Screen, Stand, Cables, Power
- Wedding Sound System #1 – \$746.81 Inclusive Charge
 - (2) Powered Speakers w/Stand, Wired Microphone, Audio Mixer, Cables
- Uplighting Package – \$527.96 Inclusive Charge
 - (4) Static Colored LED, Uplights, Cables, Power
- Additional AV equipment and packages available – ask the Convention Services Manager for pricing
- DJs should be self-contained

Outside Food and Beverage is not permitted with the exception of Wedding Cakes and Wine/Champagne (see above for fees to provide own Wedding Cake, Wine/Champagne)

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



Cake & Champagne Reception

Two Hour Reception

Displays

One (1) Display Artisan Cheese Display with Freshly Baked Breads

(1) Display of Fresh Vegetable Crudités Served with Ranch or Blue Cheese Dip

Tiered Wedding Cake

Selection of Buttercream Icing, Filling and Cake - Tiers Based on Final Guarantee

Champagne Toast

One Glass of Champagne or Sparkling Cider per person

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea and Herbal Hot Tea

\$45.00++ per person

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



Cocktail Reception

Two Hour Reception

Displays

One (1) Display of Imported and Domestic Cheese Served with Assorted Breads and Crackers
One (1) Display of Fresh Vegetable Crudités Served with Ranch or Blue Cheese Dip
Based on one piece per person of each item

Cold Hors D'oeuvres

Grilled Asparagus Spears wrapped in Prosciutto (gf)
Crostini with Goat Cheese and Roasted Peppers (v)

Hot Hors D'oeuvres

Mignonettes of Steak Gorgonzola (gf) Pepper Bacon Wrapped Scallops (gf) Asian Spring Rolls
with Plum Sauce (v)

Champagne Toast

One Glass of Champagne or Sparkling Cider per person

Tiered Wedding Cake

Selection of Icing, Filling and Cake - Tiers Based on Final Guarantee

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea and Herbal Hot Tea

Hosted Bar Service

One Hour of Hosted Call Brands, Domestic and Imported Beers, House Wine, Assorted Sodas
and Bottled Water
Each Additional Hosted Hour Bar at \$17.00++ per person

\$70.00++ per person

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



Reception & Plated Dinner

Groups Under 30 add \$8.00++ per person

One Hour Welcome Reception

- Imported and Domestic Cheese Display
- Fresh Vegetable Crudites Display

Choice of One Salad

- Hearts of romaine with sourdough croutons, Parmesan cheese and Caesar dressing
- Baby romaine, cucumber, feta cheese, tomato, and Greek olives with oregano vinaigrette dressing (v)

Entrees

Select One of the Following for All Guests.

Split Menus Subject to an Additional Fee.

- Sautéed Breaded Chicken Cutlet (gf) With wild mushrooms, pine nuts and light basil wine sauce - \$114++ per person
- Pan Seared Fillet of Salmon (gf) Served with a citrus ginger sauce - \$116++ per person
- Seared Filet Mignon Served with a cabernet sauce-\$138++ per person
- Chef's Choice and Dietary Needs Plated Meals \$114++ per person

Accompaniments

Fresh Seasonal Vegetables, Chef's Selection of Potato or Rice, Freshly Baked Artisan Breads

Tiered Wedding Cake

Selection of Buttercream Icing, Filling and Cake – Tiers Based on Final Guarantee

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea and Hot Tea

Champagne Toast

One Glass of Champagne or Sparkling Cider per person

Hosted Bar Service:

One Hour of Hosted Call Brands, Domestic and Imported Beers, House Wine, Assorted Sodas and Bottled Water Each Additional Hosted Hour Bar at \$17.00++ per person

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



Platinum Wedding Buffet

Groups Under 30 add \$8.00++ per person

One Hour Welcome Reception

- Imported and Domestic Cheese Display
- Fresh Vegetable Crudités Display

Cold Selections

- Tossed garden greens with tomatoes, mushrooms, cucumbers, bacon, cheese, croutons, alfalfa sprouts, red onions and assorted dressings (v)
- Pasta primavera (v)

Entrees

- Chicken Piccata with mushrooms, tomatoes, capers and lemon butter sauce
- Sliced roast sirloin with caramelized onions and au jus (gf)
- Penne pasta with sun-dried tomatoes, spinach and roasted garlic in a basil cream sauce (v)

Accompaniments

Fresh Seasonal Vegetables, Chef's Selection of Potato or Rice Creation, and Freshly Baked Artisan Breads

Tiered Wedding Cake

Selection of Buttercream Icing, Filling and Cake -Tiers Based on Final Guarantee

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea, and Herbal Hot Tea

Champagne Toast

One Glass of Champagne or Sparkling Cider Per Person

Hosted Bar Service

One Hour of Hosted Call Brands, Domestic and Imported Beers, House Wine, Assorted Sodas and Bottled Water

Each Additional Hosted Hour Bar at \$14.00++ per person

\$140.00++ per person

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



Bar Options

Call Brands

New Amsterdam, Seagram's, Johnnie Walker Red, Jim Beam, el Jimador, E. & J. Gallo Trinity Oaks Chardonnay & Cabernet Sauvignon

Premium Brands

Absolut, Tito's Handmade or Ketel One, Bombay, Dewar's White Label, Jack Daniel's Tennessee Whiskey or Bulleit, Bacardi Superior or Captain Morgan Original Spiced, E. & J. Gallo or Hennessy V.S, Sommelier's Wine Selection

CASH BAR

Inclusive of tax and service

Call Drink & Wine \$14.00

Premium Drink & Wine \$19.00

Super Premium Drink & Wine \$22.00

Cordials \$19.00

Domestic Beer \$10.00

Miller Lite, Coors Light or Coors Banquet

Imported Beer \$11.00

Corona Extra, Modelo Especial or Stella Artois

Craft Beer \$12.00

Sierra Nevada Pale Ale, Blue Moon Belgian White or Lagunitas

Assorted Soft Drinks \$6.00

Bottled Waters \$4.00

Cash Bar prices includes service charge and tax.

Hosts may also purchase Drink Tickets good for all premium spirits, wine, domestic beer, and non-alcoholic beverages.

Drinks will be charged based on beverage consumption by drink type.

Harrah's and Harveys Lake Tahoe offer Call, Premium and Super Premium Brands. A Bar Guarantee of \$350 PER BAR is required for the first hour and \$150 for each additional half hour thereafter. One Bartender per bar for approximately every 75 guests.

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



CAESARS
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Wedding Cakes

Our Pastry Shop will create your personalized wedding cake to leave a lasting impression.

Cake

White, Chocolate, Almond, Lemon or Carrot

Filling

Butter Cream, Whipped Cream, White or Dark Chocolate Mousse,
Strawberry, Raspberry, Lemon, Cream Cheese or Fudge

Icing Favors

Butter Cream, Whipped Cream, White Chocolate Mousse

Please inquire for a Cake Form with pricing and selections.

All Prices are Subject to 7.1% Sales Tax and 23% Service Charge



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