



HYATT REGENCY LAKE TAHOE
HYATT WEDDING GUIDE



Agate Package

AGATE PACKAGE

Based on 150 Guests Ceremony Site Fee: \$4,000 Reception Site Fee: \$3,500 Reception: \$36,750 (\$245 Per Guest) Total: \$44,250

***Price estimate is not inclusive of applicable taxes and service charge.*

Inclusions

- Infused water station for ceremony
- Dedicated hotel Event Manager and professional Event Captain
- One bartender for every 75 guests
- Privacy boxwood hedge dividers
- Resort standard tables
- White garden chairs for wedding ceremony
- Resort standard china, flatware, and glassware
- Napkins and floor length white or ivory linens for head and guest tables
- Indoor dance floor and staging
- Glass votive candles, three per table
- Directional signage
- Complimentary menu tasting for two guests
- Complimentary accommodations for couple, two-night stay

Cocktail Hour

- One hour Signature bar
- Three tray passed Hors d'oeuvres

Dinner Reception

- Three Hour Signature Bar
- Champagne Toast or Welcome Champagne pour
- Plated 2-Course Dinner with up to three pre-selected Entree options
- Tableside Bread Presentation
- Coffee and Tea Service
- Wedding Cake with Buttercream Design or Plated Dessert
- Fruitwood Chiavari chairs with Ivory seat cushion (indoor only)

Ceremony Site Fee

\$3,000 to \$4,500

Reception Site Fee

\$3,000 to \$4,500

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$245 per guest

Prices are subject to 25% taxable service charge and current sales tax of 8.265%.Spring/Summer May 1, 2025 - October 31, 2025Menu pricing and selections may change based on availability and market conditions.

Crystal Package

CRYSTAL PACKAGE

Based on 150 Guests Ceremony Site Fee: \$4,000 Reception Site Fee: \$3,500 Reception: \$38,250 (\$255 Per Guest) Total: \$45,750

**Price estimate is not inclusive of applicable taxes and service charge.

Inclusions

- Infused water station for ceremony
- Dedicated hotel Event Manager and professional Event Captain
- One bartender for every 75 guests
- Privacy boxwood hedge dividers
- Resort standard tables
- White garden chairs for wedding ceremony
- Resort standard china, flatware, and glassware
- Napkins and floor length white or ivory linens for head and guest tables
- Indoor dance floor and staging
- Glass votive candles, three per table
- Directional signage
- Complimentary menu tasting for two guests
- Complimentary accommodations for couple, two-night stay

Cocktail Hour

- One Hour "Select" Bar
- Three Tray passed Hors d'oeuvres

Dinner Reception

- Three Hour "Select" Bar
- Champagne Toast or Welcome Champagne pour
- Plated 2-Course Dinner with up to three pre-selected Entree options
- Tableside Bread Presentation
- Coffee and Tea Service
- Wedding Cake with Buttercream Design or Plated Dessert
- Fruitwood Chiavari chairs with Ivory seat cushion (indoor only)

Ceremony Site Fee

- \$3,000 to \$4,500

Reception Site Fee

- \$3,000 to \$4,500

Food and Beverage Minimum

- Based Upon Date and Event Space

Reception Package Pricing

- Beginning at \$255 per guest

Prices are subject to 25% taxable service charge and current sales tax of 8.265%. Spring/Summer May 1, 2025 - October 31, 2025 Menu pricing and selections may change based on availability and market conditions.

Emerald Package

EMERALD PACKAGE

Based on 150 Guests Ceremony Site Fee: \$4,000 Reception Site Fee: \$3,500 Reception: \$40,500 (\$270 Per Guest) Total: \$48,000

**Price estimate is not inclusive of applicable taxes and service charge.

Inclusions

- Infused water station for ceremony
- Dedicated hotel Event Manager and professional Event Captain
- One bartender for every 75 guests
- Privacy boxwood hedge dividers
- Resort standard tables
- White garden chairs for wedding ceremony
- Resort standard china, flatware, and glassware
- Napkins and floor length white or ivory linens for head and guest tables
- Indoor dance floor and staging
- Glass votive candles, three per table
- Directional signage
- Complimentary menu tasting for two guests
- Complimentary accommodations for couple, two-night stay

Cocktail Hour

- One Hour "Premium" Bar
- Three Tray passed Hors d'oeuvres

Dinner Reception

- Three Hour "Premium" Bar
- Champagne Toast or Welcome Champagne pour
- Plated 2-Course Dinner with up to three pre-selected Entree options
- Tableside Bread Presentation
- Coffee and Tea Service
- Wedding Cake with Buttercream Design or Plated Dessert
- Fruitwood Chiavari chairs with Ivory seat cushion (indoor only)

Ceremony Site Fee

\$3,000 to \$4,500

Reception Site Fee

\$3,000 to \$4,500

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$270 per guest

Prices are subject to 25% taxable service charge and current sales tax of 8.265%.Spring/Summer May 1, 2025 - October 31, 2025Menu pricing and selections may change based on availability and market conditions.

Hors d'oeuvres

HORS D'EOURVES
Select three

COLD SELECTIONS

- Cubed Watermelon, Feta, Crushed Pistachio
- Goat Cheese, Raspberry, Wildflower Honey on Crostini
- Whipped Burrata and Heirloom Marinated Tomato on Crostini
- Ahi Poke in Savory Sesame Cone
- Smoked Salmon Crostini, Whipped Cream Cheese, Everything Spice

HOT SELECTIONS

- Bacon-Leek Tart
- Wild Mushroom-Truffle Arancini

- Baked Chicken Bites in Puff Pastry, Parmesan Cream
- Coconut Shrimp*, Lime-Curry Dipping Sauce
- Crispy Pork Belly*, Red Cabbage Cream
- Glazed Short Rib, Creme Fraiche, Aged Parmesan Cheese, Green Onion
- Mini Crab Cake*, Roasted Red Pepper Dill Relish

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Plated Salad

PLATED SALAD

- Frisee and Mixed Greens
- Dried Figs, Point Reyes Blue Cheese, Herbed White Balsamic Vinaigrette
- Little Gem Salad
- Asiago Cheese, Oven Roasted Tomatoes, Garlic Ciabatta, Niman Ranch Prosciutto*, Classic Caesar* Dressing
- Organic Greens
- Blueberries, Toasted Almonds, Goat Cheese, Orange, Greek Yogurt Dressing
- Baby Arugula
- Heirloom Tomato, Shaved Fennel, Fresh Tangerines, Crumbled Goat Cheese, Sherry Vinaigrette
- Arugula & Baby Spinach
- Raspberry, Brie, Natural Uncured Bacon*, Port Wine Vinaigrette

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Plated Entree

PLATED ENTREE

- Arborio Risotto
- Roasted Zucchini, Seasonal Mushrooms, Cherry Tomatoes, Lemon
- Vegetable Terrine

Roasted Portobello, Red Pepper, Tomato, Goat Cheese, Zucchini, Couscous, Tomato Chutney, Balsamic

Grilled Filet Mignon

Duck Fat Potato Confit, Asparagus, Romanesco, Porcini Puree, Bordelaise Sauce

Responsibly Sourced Salmon*

Forbidden Rice, Turmeric Roasted Cauliflower Cream, Bok Choy, Lime Cream Jus

Roasted Free Range Fulton Valley Chicken Breast

Sweet Potato Puree, Grilled Zucchini, Pepper Salsa, Kalamata Olive Tapenade, Chicken Jus

Braised Short Rib*

Potato Puree, Orange Glazed Carrots, Port Wine Cipollini, Pickled Beech Mushroom, Natural Jus

Grilled Shrimp*, Spanish Chorizo

Couscous Pilaf, Smoked Mussel* Tomato Ragu, Herb Oil

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3-Tier Wedding Cake

CAKE FLAVORS

Vanilla

Chocolate

Confetti

Coconut

Lemon

Orange

Carrot

White Almond Sour Cream

FROSTINGS

Salted Caramel

Chocolate

Strawberry

Marshmallow

Cream Cheese

Lemon Cream

Vanilla Bean Buttercream

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Agate Wedding Bar Package

AGATE BAR PACKAGE

Cocktail Hour

- One Hour Signature bar

Dinner Reception

- Three Hour Signature Bar
- Champagne Toast or Welcome Champagne pour

SIGNATURE SPIRITS

- Conciere Brand Vodka
-
- Gin
-
- Silver Rum
-
- Silver Tequila
-
- Scotch
-
- Bourbon
-
- Whiskey
-

DOMESTIC BEER

- Bud Light
-
- Coors Light
-

PREMIUM AND IMPORTED BEER

- Stella Artois
-
- Corona Extra
-
- Blue Moon
-
- Sierra Nevada Pale Ale
-

LOCAL AND CRAFT BEERS

- Lead Dog Citra Solo IPA 12oz Can
-
- Revision Blonde Ale 12oz Can
-

NON-ALCOHOLIC BEER

- Athletic Brewing Run Wild IPA
-

SELTZER

- High Noon
-
- White Claw
-

CANVAS WINES BY MICHAEL MONDAVI

- Brut
- Chardonnay
- Cabernet Sauvignon

BOTTLED WATER AND ASSORTED SOFT DRINKS

ADDITIONAL HOUR OF BAR

\$15 Per Guest

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Crystal Wedding Bar Package

CRYSTAL BAR PACKAGE

Cocktail Hour

- One Hour "Select" Bar

Dinner Reception

- Three Hour "Select" Bar
- Champagne Toast or Welcome Champagne pour

SELECT SPIRITS

- Tito's Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Patron Silver Tequila
- Jim Beam White Label Bourbon
- Teeling Small Batch Irish Whiskey
- Chivas Regal

DOMESTIC BEER

- Bud Light
- Coors Light

PREMIUM AND IMPORTED BEER

- Stella Artois
- Corona Extra
- Blue Moon
- Sierra Nevada Pale Ale

LOCAL AND CRAFT BEERS

- Lead Dog Citra Solo IPA 12oz Can
- Revision Blonde Ale 12oz Can

SEASONAL WINE FEATURE

- Angeline Chardonnay
Martin Ray Vineyards, California
- Angeline Rose of Pinot Noir,
Martin Ray Vineyards, California
- Angeline Cabernet Sauvignon
Martin Ray Vineyards, California
- Lovo
- Prosecco
- Veneto
- Italia

ADDITIONAL HOUR OF BAR

\$17 *Per Guest*

NON-ALCOHOLIC BEER

- Athletic Brewing Run Wild IPA

HARD SELTZER

- High Noon
- White Claw

BOTTLED WATER AND ASSORTED SOFT DRINKS

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Emerald Wedding Bar Package

EMERALD WEDDING BAR PACKAGE

Cocktail Hour

- One Hour "Premium" Bar

Dinner Reception

- Three Hour "Premium" Bar
- Champagne Toast or Welcome Champagne pour

PREMIUM SPIRITS

Ketel One Vodka

Hendrick's Gin

Diplomatic Reserva Exclusiva Rum

Don Julio Silver Tequila

Del Maguey Vida Mezcal

Jack Daniel's Whiskey

Makers Mark Bourbon Whisky

Crown Royal Whiskey

Jameson Irish Whiskey

Johnnie Walker Black Scotch

DOMESTIC BEER

Bud Light

Coors Light

LOCAL AND CRAFT BEERS

Lead Dog Citra Solo IPA 12oz Can

Revision Blonde Ale 12oz Can

NON-ALCOHOLIC BEER

Athletic Brewing Run Wild IPA

HARD SELTZER

High Noon

White Claw

PREMIUM WINES

Kendall-Jackson California Vintner's Reserve Chardonnay

Bonanza Cabernet Sauvignon
Caymus Vineyards

BOTTLED WATER AND ASSORTED SOFT DRINKS

ADDITIONAL HOUR OF BAR

\$21 *Per Guest*

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Classic Hand Crafted Cocktails

CRAFT COCKTAILS

Sidecar | \$18 Per Drink

Hennessy V.S. Cognac, Cointreau Liqueur and Fresh Lemon Juice

Tahoe Sangria | \$400 Per Gallon

Hand crafted in-house by our exceptional beverage team using your choice of our featured Seasonal wines, Angeline Chardonnay, Angeline Rose, Angeline Cabernet Sauvignon, your guests will find this a refreshing and relaxing enhancement to your event.

Whiskey Sour | \$18 Per Drink

Jack Daniel's Tennessee Whiskey, Fresh Lemon Juice and Simple Syrup

Paloma | \$18 Per Drink

Casa Noble Crystal Tequila, Fresh Lime Juice and Grapefruit Soda

Mojito | \$18 Per Drink

Cruzan Aged Light Rum, Muddled Lime and Mint Leaves, Simple Syrup and Club Soda

Moscow Mule | \$18 Per Drink

Tito's Handmade Vodka, Ginger Beer and Fresh Lime Juice

Sazerac | \$18 Per Drink

High West Double Rye! Whiskey, Absinthe Liqueur, Peychaud's Bitters and Angostura Bitters

Daiquiri | \$18 Per Drink

Bacardi Superior Rum, Fresh Lime Juice and Simple Syrup

Blood & Sand | \$18 Per Drink

Johnnie Walker Black, Luxardo Cherry Liqueur, Sweet Vermouth and Fresh Orange Juice

Negroni | \$18 Per Drink
Campari Liqueur, Bombay Sapphire Gin and Sweet Vermouth

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Alcohol Free

ALCOHOL FREE COCKTAILS

Fo' Fashioned | \$12 Per Drink
Muddled Cherry, Orange, Sugar, Ginger Ale

Raspberry Lemonade | \$12 Per Drink
REAL Red Raspberry Puree, Fresh Lime Juice, Lemon-lime Soda

No-jito | \$12 Per Drink
Muddled Mint, Fresh Lime Juice, Club Soda

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Late Night Food Options

PUB HOUSE LATE NIGHT BITES

Italian Meatballs, Orange Zest, Parmesan, Marinara

Grilled Wings with a Secret Dry Rub, Ranch, Blue Cheese, Ancho
BBQ Sauce

Fried Cheese Curds, Shishito Peppers

\$45 *Per Guest*

DANCE + INDULGE

Mozzarella Sticks, Chipotle Aioli, Marinara

Mini Pork Cubanos, Swiss Cheese, Mustard Aioli, Pickle

Tater Tot Nachos
Warm Cheese Sauce, Jalapenos, Green Onions, Pico de Gallo,
Sour Cream, Ketchup

\$45 *Per Guest*

LATE NIGHT NACHOS

Flash Fried Corn Tortilla Chips

Citrus-Chipotle Chicken Tinga

Condiments

Slow Cooked Black Beans, Warm Cheese Sauce, Jalapenos, Green Onions, Pico de Gallo, Sour Cream

\$45 Per Guest

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Hors D'oeuvres

HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

Minimum order of 12 pieces per selection.

COLD SELECTIONS

- Cubed Watermelon, Feta, Crushed Pistachio | \$8 Per Piece
- Goat Cheese, Raspberry, Wildflower Honey on Crostini | \$8 Per Piece
- Whipped Burrata and Heirloom Tomato on Crostini | \$8 Per Piece
- Truffled Deviled Egg*, Bacon*, Chive | \$9 Per Piece
- Moroccan Chicken Salad*, Greek Yogurt in Lettuce Cup | \$9 Per Piece
- Ahi Poke* in Savory Sesame Cone | \$11 Per Piece
- Smoked Salmon* Crostini, Whipped Cream Cheese, Everything Spice | \$11 Per Piece

WARM SELECTIONS

Bacon - Leek Tart | \$8 Per Piece

- Wild Mushroom - Truffle Arancini | \$8 Per Piece
- Baked Chicken Bites in Puff Pastry, Parmesan Cream | \$9 Per Piece
- Coconut Shrimp*, Lime-Curry Dipping Sauce | \$10 Per Piece
- Crispy Pork Belly*, Red Cabbage Cream | \$10 Per Piece
- Glazed Short Rib, Crème Fraiche, Aged Parmesan Cheese, Green Onion | \$10 Per Piece
- Grilled Lamb Chops*, Dijon - Pistachio Crumb, Mint Aioli | \$11 Per Piece
- Mini Crab Cake*, Roasted Red Pepper Dill Relish | \$11 Per Piece
- Skewered Natural Bacon* Wrapped Scallop*, Blackberry Glaze | \$11 Per Piece

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Presentation Stations

STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

CALIFORNIA CHEESE DISPLAY

- Handcrafted Regional Cheese Selection:
Laura Chenel Sonoma Goat Cheese, Cypress Grove Lamb
Chopper Gouda Cheese, Fiscalini Farmstead Gold Cheddar, Point
Reyes Farmstead Blue Cheese
- Fig Jam, Wildflower Honey, Assorted Dried Fruits
- Sourdough Baguette, Sesame Lavosh

\$33 Per Guest

NIMAN RANCH ARTISANAL CHARCUTERIE

- Prosciutto, Capocollo, Hot Sopresatta, Porchetta*
- Rosemary - Orange Marinated Olives, Marinated Cherry Peppers,
Cornichons
- Sourdough Ciabatta, House-Made Rosemary Focaccia

\$35 Per Guest

LOCAL HARVEST

Crudite

Celery, Baby Carrots, Cherry Tomatoes, Snow Peas, Green Beans

Grilled Vegetables

Baby Peppers, Red Onions, Asparagus, Zucchini, Roasted Cauliflower

Assorted Crackers and Dips

Avocado Ranch, Hummus, Herbed Ricotta, Lavosh, Pita Chips

\$28 *Per Guest*

SUMMER SUNSET

White Bean Tomato Summer Vegetable Soup

Grilled Pita Bread, Red Pepper Hummus, Cucumber Mint Yogurt

Quinoa Salad with Grilled Zucchini, Roasted Tomatoes, Parsley, Olive Oil

Lemon Orzo Pasta, Kalamata Olive, Basil, Heirloom Tomato, Onion

\$33 *Per Guest*

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REHEARSAL DINNER BUFFETS

LOCAL AND SUSTAINABLE

Summer Tomato Bisque

Tahoe Food Hub Salad

Baby Kale, Lamb Chopper Cheese, Watermelon Radish, Sweet Corn, Jalapeno-Honey Vinaigrette

Spring Organic Baby Greens

Parmesan, Toasted Almonds, Orange Citrus Vinaigrette

Spinach and Grilled Peach Salad

Spiced Cashews, Soft Goat Cheese, White Balsamic Citrus Vinaigrette

Niman Ranch Pork*

CREEKSIDE BBQ

Cobb Salad

Iceberg Lettuce, Grilled Chicken Breast, Natural Uncured Bacon*, Hard Boiled Eggs, Cheddar Cheese, Tomatoes, Black Pepper Ranch Dressing

Caesar Salad

Romaine, Herbed Croutons, Shaved Parmesan Cheese, Ancho Caesar* Dressing

Roasted Heirloom Potato Salad

Mustard Vinaigrette

Bone In Ribeye*

Demi-Glace

Apple Cider Reduction

.....

Responsibly Sourced Salmon*

Leeks, Mustard Chive Sauce

.....

Roasted Free Range Fulton Valley Chicken Breast*

Sautéed Sweet Corn, Glazed Baby Carrots

.....

Roasted Fingerling Potato

.....

Mixed Berry Crisp with Vanilla Bean Crème Anglaise

.....

Lemon Poppy Seed Mousse

.....

\$145 *Per Guest*

Mesquite Spiced Grilled Salmon*

Citrus Salsa

.....

Slow Cooked Baby Back Ribs*

Citrus BBQ Sauce

.....

Vegetarian Smoky BBQ Baked Beans

.....

Loaded Mashed Potatoes

Cheddar Cheese, Bacon*, Green Onions

.....

Corn on the Cob

Garlic Butter Glaze

.....

Roasted Garlic Green Beans

.....

Banana Pudding Parfaits

.....

Vanilla Bean Crème Brulee

.....

\$130 *Per Guest*

Prices are subject to 25% taxable service charge and current NV sales tax of 8.265%.Spring/Summer May 1, 2025- October 31, 2025Menu pricing and selections may change based on availability and market conditions.

CARVING STATIONS

ROASTED NEW YORK STRIPLOIN

Sea Salt & Crushed Black Pepper Strip Loin of Beef

Charred Onion, Sherry Demi

.....

Classic Caesar Salad

Garlic Croutons, White Anchovy, Creamy Dressing

.....

Herb Roasted Fingerling Potatoes

.....

Soft Rolls, Salted Butter

.....

\$740 *Per 20 Guests*

SALMON EN CROUTE

Northwest King Salmon En Crouete

Sautéed Spinach, Herbed Scallop Mousse in Puff Pastry

.....

Frisee and Mixed Green Salad

Truffle Sherry Vinaigrette

.....

Creamy Orzo Pasta Risotto

Sundried Tomatoes, Capers, Herbs

.....

Crusty Sourdough Baguettes

Salted Butter

.....

\$630 *Per 20 Guests*

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SELECT HOST-SPONSORED BAR PER DRINK

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SELECT HOST-SPONSORED BAR PER DRINK

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Includes Planner Choice of (1) Alcohol Free Hand Crafted Beverage

SELECT SPIRITS

- Tito's Vodka
- Jim Beam White Label Bourbon
- Beefeater Gin
- Bacardi Silver Rum
- Patron Silver Tequila
- Teeling Small Batch Irish Whiskey
- Chivas Regal
- \$17 Per Drink

DOMESTIC BEER

- Coors Light
- Bud Light
- \$8 Per Drink

PREMIUM AND IMPORTED BEER

- Stella Artois
- Corona Extra
- Blue Moon

BOTTLED WATER AND ASSORTED SOFT DRINKS

- \$7 Per Drink
- NON-ALCOHOLIC BEER
- Athletic Brewing Run Wild IPA
- \$9 Per Drink

LOCAL AND CRAFT BEERS

- Lead Dog Citra Solo IPA 12oz Can
- Revision Blonde Ale 12oz Can
- \$10 Per Drink

Sierra Nevada Pale Ale
.....
\$9 *Per Drink*

HARD SELTZER

High Noon
.....
White Claw
.....
\$12 *Per Drink*

SEASONAL WINE FEATURE

Angeline Chardonnay
Martin Ray Vineyards, California
.....
Angeline Rose of Pinot Noir
Martin Ray Vineyards, California
.....
Angeline Cabernet Sauvignon
Martin Ray Vineyards, California
.....
Lovo
.....
Prosecco
.....
Veneto
.....
Italia
.....
\$13 *Per Drink*

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SELECT HOST-SPONSORED BAR PER HOUR

SELECT HOST-SPONSORED BAR PER HOUR

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink. Includes Planner Choice of (1) Alcohol

Free Hand Crafted Beverage

\$27 *First Hour/ Per Guest*

\$22 *Second Hour/ Per Guest*

\$17 *Each Additional Hour/ Per guest*

SELECT SPIRITS

Tito's Vodka

.....

Beefeater Gin

.....

Patron Silver Tequila

.....

Chivas Regal

.....

Jim Beam White Label Bourbon

.....

Bacardi Silver Rum

.....

Teeling Small Batch Irish Whiskey

.....

DOMESTIC BEER

Coors Light

.....

Bud Light

.....

PREMIUM AND IMPORTED BEER

Stella Artois

.....

Corona Extra

.....

Blue Moon

.....

Sierra Nevada Pale Ale

.....

HARD SELTZER

High Noon

.....

White Claw

.....

BOTTLED WATER AND ASSORTED SOFT DRINKS

NON-ALCOHOLIC BEER

Athletic Brewing Run Wild IPA

.....

LOCAL AND CRAFT BEERS

Lead Dog Citra Solo IPA 12oz Can

.....

Revision Blonde Ale 12oz Can

.....

SEASONAL WINE FEATURE

Angeline Chardonnay
Martin Ray Vineyards, California

Angeline Rose of Pinot Noir
Martin Ray Vineyards, California

Angeline Cabernet Sauvignon
Martin Ray Vineyards, California

Lovo

Prosecco

Veneto

Italia

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Sweet Offerings

SPRING INTO SUMMER MINI DESSERT STATION

Cherry Vanilla Panna Cotta

Chocolate Raspberry Cupcakes

Strawberry Shortcake

Cherry Almond Double Fudge Brownies

St. Germain Crème Brulee

Vanilla Bean Crème Brulee

Blackberry Thyme Panna Cotta

Fresh Fruit Tarts

Mini Apricot Thumb-Print Shortbread Cookies

Honey Raisin Cookies

TAHOE COOKIE MONSTER STATION

House-Made Warm Cookies
Oat Chocolate Chip, Fudge Nut, Oatmeal Raisin, Banana Coconut
Sugar

Assorted Toppings to Include:
Dark Chocolate Sauce, Salted Caramel Sauce, Vanilla Bean
Anglaise, Rainbow Sprinkles, Oreo Crumbs, Gummy Bears,
Chocolate Shavings, Mixed Berry Compote

\$30 *Per Guest*

Each Additional Selection | \$8 Per Guest
.....
\$36*Per Guest*

SWEET STATION ADDITIONS

Royal Cup Regular and Decaffeinated Coffee, Hot Tazo Tea Selection | \$7 Per Guest
.....
House-Made Dark Hot Chocolate or Spiced Local Apple Cider | \$7 Per Guest
.....

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S'MORES GALORE

S'MORES

Classic S'more
Milk Chocolate, Marshmallows, Graham Crackers
.....
Peppermint Patty S'more
Peppermint Patty, Marshmallow, Graham Crackers
.....
Caramel Apple S'more
Chocolate Dipped Apple Slices, Dulce de Leche, Marshmallows
.....
Bacon Spectacular S'more
Nutella, Natural Uncured Bacon, Chocolate Bark, Marshmallows, Sliced Natural Uncured Bacon, Pound Cake
.....
Requires Fire Pit Rental | \$150 Per Fire Pit
.....
\$36*Per Guest*

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Tahoe Breakfast and Brunch Buffet Experience

TAHOE BREAKFAST BUFFET EXPERIENCE

Includes Continental Breakfast of the Day and your choice of any four items from Healthy & Light, Eggs N' Such and Sweet and Savory!

\$62 *Per Guest*

LET'S DO BRUNCH

Includes Continental Breakfast of the Day and your choice of any five items from Healthy & Light, Eggs N' Such, Sweet and Savory and Brunch for a perfect late morning meal

\$82 *Per Guest*

HEALTHY & LIGHT

Plain Greek Yogurt and Blueberry Yogurt, House-made Granola, Dried Apricots, Raisins, Almonds

Steel Cut Oatmeal with Brown Sugar, Honey, Raisins, Sliced Almonds, Low Fat Milk

Cereal Bar with Assorted Cereals, Granola, Low Fat, Skim, Soy Milk

Whole Grain Power Bowl, White Quinoa, Cherry Tomatoes, Edamame, Marinated Tofu, Pumpkin Seeds

SWEET & SAVORY

Buttermilk Pancakes, Syrup, Whipped Butter, Seasonal Fruit Compote

Thick Cut French Toast*, White Chocolate Sauce, Fresh Seasonal Berries, Powdered Sugar

Loaded Hash Browns, Cheddar, Chives

Baked Yogurt, Fresh Berries

Brown Sugar Natural Uncured Bacon*

Natural Uncured Bacon*

Breakfast Chicken Sausage*

Roasted Pork Breakfast Sausage*

EGGS N' SUCH

Classic Fluffy Cage-Free Scrambled Egg* White Cheddar, Chives

Egg White Scramble*, Grilled Asparagus, Local Goat Cheese

Frittata Bites*, Grilled Zucchini, Roasted Tomato, Ricotta Cheese, Fresh Basil

Truffled Cage-Free Scrambled Eggs*, Caramelized Onion, Gruyere, Chives

BRUNCH

Herb Grilled New York Steak*, Roasted Broccolini, Smashed Yukon Potatoes, Herb Parmesan

Marinated Chicken*, Peppers, Artichokes

Cage Free Scrambled Eggs served with Chorizo Hash* Roasted Potatoes, Bell Peppers, Caramelized Onions

Seasonal Oven Roasted Potatoes

European Continental, Sliced Prosciutto*, Salami*, Assorted
Cheese, Crackers and House-made Mustard
.....

Yukon Potato Hash, Herbs, Olive Oil
.....
Cheese Display and Artisanal Charcuterie*
.....
Caesar Salad, Romaine Lettuce, Baby Tomatoes, Sourdough
Croutons, Caesar Dressing
.....

Prices are subject to 25% taxable service charge and current sales tax of 8.265%.Spring/Summer May 1, 2025- October 31, 2025Menu pricing and selections may change
based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian