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BANQUET

M E N U

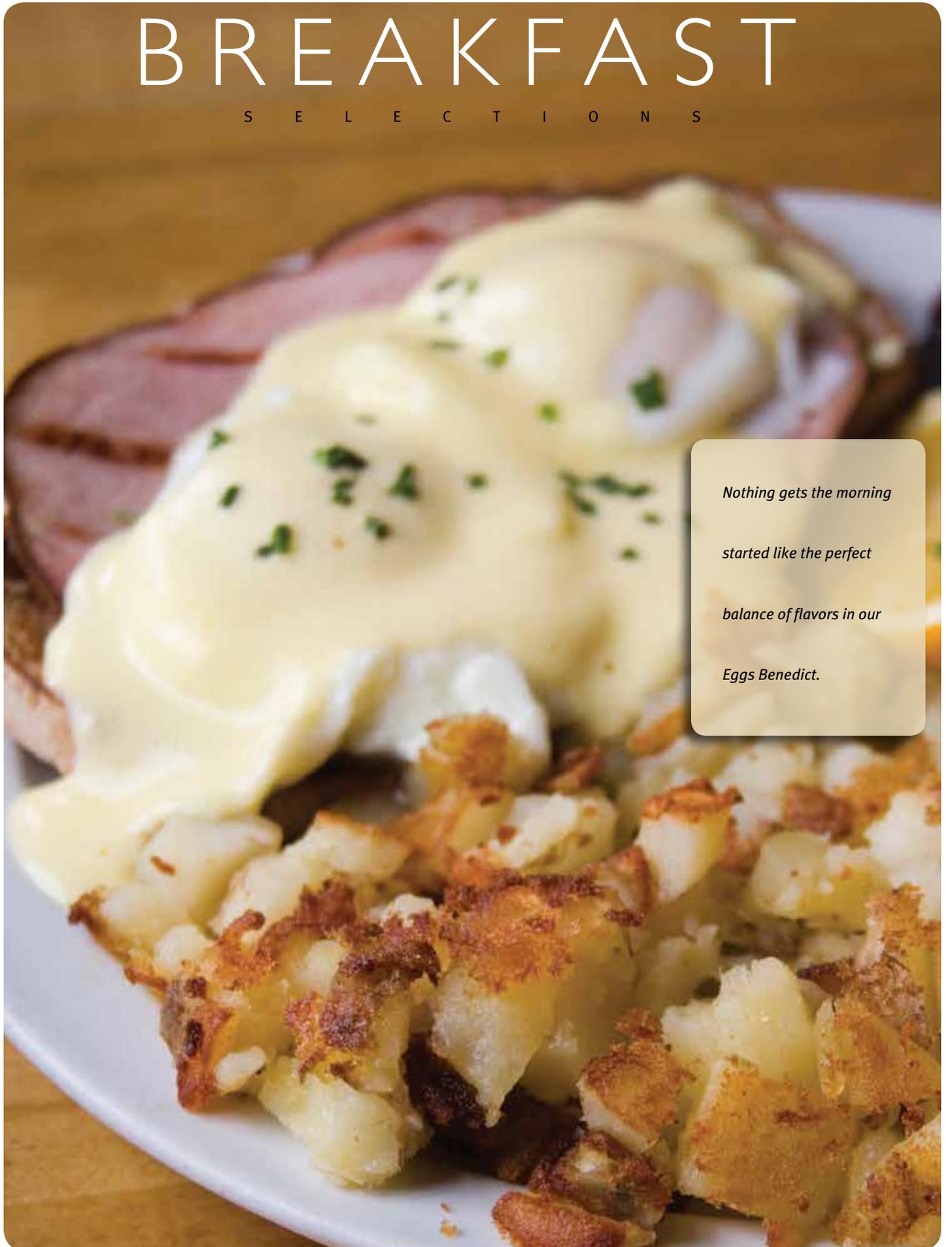
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BREAKFAST

S E L E C T I O N S



Nothing gets the morning started like the perfect balance of flavors in our Eggs Benedict.

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BREAKFAST

SELECTIONS



Our Breakfast Burrito has become an instant classic, and you can get it on the go.

BREAKFAST PASTRIES AND GOODIES

Breakfast Loaves (loaf, 12 slices)	\$36.00
Fresh-Baked Scones (dozen)	\$36.00
Mini Bagels served with Cream Cheese (dozen)	\$27.00
Bakery Basket (dozen)	\$32.00
<i>Muffins, scones and croissants, served with creamery butter and local jams</i>	
Assorted Yogurts (4 oz.)	\$5.00
Hard-Boiled Eggs (each)	\$3.00

BEVERAGES

Banana and Berry Smoothies (pitcher)	\$36.00
<i>Made to order for an extra \$2.95 per person</i>	
Assortment of Soft Drinks (each)	\$4.00
Hansen's Natural Sodas (each)	\$4.25
Bottled Spring and Mineral Waters (each)	\$4.50
Starbucks Frappuccino (each)	\$5.00
Assortment of Fruit Juices (each)	\$4.50
Energy Drinks (each)	\$4.50
Lemonade/Iced Tea/Infused Waters (gallon)	\$34.00
Assortment of Specialty Teas, Hot Cider and Hot Cocoa (gallon)	\$45.00
Premium-Blend Regular and Decaf Coffee (gallon)	\$52.00
Beverage Break Package (per person)	\$13.00
<i>Includes unlimited coffee, assortment of specialty teas, sodas and bottled water for 8 hours</i>	

THE CONTINENTAL

(per person) \$17.00

Assorted chilled juices, bakery basket of fresh breakfast pastries, creamery butter and local jams, freshly-brewed premium and decaffeinated coffee and assortment of specialty teas.
Add a medley of seasonal sliced fresh fruit for an additional \$2.00

BREAKFAST SPECIALTIES AND EGGS

Ham and Cheese Croissant (dozen)	\$72.00
Breakfast Burrito (dozen)	\$64.00
<i>Scrambled eggs, bacon, onions, peppers, cheese and salsa, wrapped in a tortilla</i>	
Breakfast Burrito to go with Orange Juice, Yogurt and Granola Bar (per person)	\$18.00
Seasonal Quiche (per pie, 8 pieces)	\$32.00
Seasonal Fruit Salad served in a Grapefruit Bowl with Yogurt (per person)	\$9.00
Oatmeal Brûlée (per person)	\$7.00
<i>Warm oats served with banana slices, brown sugar and raisins</i>	
Make your own Granola and Yogurt Parfait (per person)	\$15.00
<i>Includes assorted berries, nuts, granola and yogurt</i>	

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BREAKFAST

S E L E C T I O N S



Flapjacks and sausage breakfast starts your day on the right note.

PLATED BREAKFAST

Minimum 10 guests. All breakfasts are accompanied by freshly brewed premium and decaffeinated coffee, assortment of specialty teas and breakfast pastries.

Denver Burrito (per person)	\$19.00
<i>Scrambled eggs, ham, onions, peppers and cheese in a spinach tortilla with breakfast potatoes</i>	
Garden Frittata (per person)	\$19.00
<i>Fresh eggs, mushrooms, onions, tomatoes, cheddar and jack cheese with breakfast potatoes</i>	
<i>Add smoked salmon</i> (per person)	\$20.00
Flapjacks and Sausage (per person)	\$19.00
<i>Three buttermilk pancakes served with sausage links and warm maple syrup</i>	
“Joe’s” Special Scrambled Eggs (per person)	\$18.00
<i>Fresh eggs scrambled with spinach, mushrooms, onions and seasoned ground beef</i>	
Eggs Benedict	
<i>Two poached eggs served on an English Muffin</i>	
With Canadian Bacon and Hollandaise Sauce (per person)	\$19.00
With Seared Beef Tenderloin and Béarnaise Sauce (per person)	\$20.00
With Smoked Salmon and Béarnaise Sauce (per person)	\$20.00
Steak and Eggs (per person)	\$25.00
<i>New York Steak and scrambled eggs</i>	

BREAKFAST BUFFETS

Minimum 20 guests. Buffets include freshly brewed premium and decaffeinated coffee and assortment of specialty teas.

The Continental (per person)	\$17.00
<i>Assorted chilled Juices, bakery basket of fresh breakfast pastries, creamery butter and local jams</i>	
<i>Add a medley of seasonal sliced fresh fruit</i>	\$19.00
The Lake Tahoe Breakfast (per person)	\$21.00
<i>Assorted chilled juices, fresh fruit platter, scrambled eggs, breakfast potatoes, bacon, sausage links, yogurt, assorted breakfast pastries, creamery butter and local jams</i>	
The Executive Breakfast Buffet (per person)	\$25.00
<i>Assorted chilled juices, smoked salmon platter served with bagels, cream cheese, lettuce, tomatoes, onions and capers; scrambled eggs served with spinach, mushrooms and cheddar cheese; breakfast potatoes, bacon, sausage links; bakery basket of fresh breakfast pastries, creamery butter and local jams</i>	

BLOODY MARY’S AND MIMOSAS (each) **\$8.00**

Enhance your buffet with an action station of omelets, waffles or smoothies. Ask your coordinator for details.

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SEASONAL

M E N U S

*Farm-fresh ingredients
are the hallmarks of these
flavorful, seasonal dishes.*

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SEASONAL

M E N U S



Honey BBQ Chicken

SUMMER

Fruit Mix of Watermelon, Cantaloupe, Mandarin, Mint and Honey and Lime Yogurt
Romaine, Avocado and Smokey Corn Salad with Chipotle Dressing
Halibut with Black Beans and Tomato Salsa
Honey BBQ Chicken
Orzo and Shrimp with Roasted Tomato and Summer Squash with Rosemary Butter
Beef Tenderloin Cutlets with Sweet Cherry Bordelaise
Grilled Chicken Breast with Caper, Asparagus and Tomato Sauce
Grilled Summer Halibut with Kiwi-Lime Salsa and Champagne Sauce
Grilled Zucchini, Asparagus and Squash with Feta Vinaigrette
Couscous with Pine Nuts and Parsley
White Chocolate and Strawberry Cheesecake
Berry Shortcake with Cardamom Custard
Ice Cream Sandwiches

FALL

Apple Fennel Salad
Creamy Artichoke Dip with Pita Chips
Braised Pork Loin with Apple-Bacon Demi-Glace
Chicken Fricassee
Grilled Salmon with Pumpkin Fennel Sauce
Braised Chicken Breast with Rosemary Parsnip Broth
New York Steak with Leeks, Mushrooms and Whole-Grain Mustard
Herb Roasted Eggplant
Mashed Sweet Potatoes
Crumble Crusted Fruit Cups with Persimmons, Boysenberries, Apples, Plums and Cranberries
Pecan Pie with Bourbon Cream
Pear Tart with Tangy Ginger Cream

Dinner Buffet 2 salads/3 entrees/2 sides/1 dessert	\$55.95
Plated Dinner (3 Course) Choice of 1 entree	\$59.95
Plated Dinner (Split entree)	\$65.95

Lunch Buffet 1 salad/2 entrees/2 sides/1 dessert	\$39.00
Plated Lunch (3 Course) Choice of 1 entree	\$36.00

Menus feature local and seasonal ingredients – items subject to change.

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SEASONAL

M E N U S



Pan-Seared Sole with Asparagus, Prosciutto and Lemon Cream Sauce

WINTER

Spinach Salad with Dried Cranberries, Almonds and Pomegranate Dressing
Winter Greens with Butternut Squash, Candied Walnuts and Whole-Grain Mustard Vinaigrette
House-Made Meatloaf with Forest Mushroom Gravy
Savory Chicken Pot Pies
Seared Swordfish with Green Olive, Tomato and Garlic Jus
Chicken Breast with Sage, Artichoke and Cream Sauce
Short Ribs with Cranberry Wine
Three-Cheese Macaroni Delight
Hearty Winter Vegetable Stew
Buttermilk Mashed Potatoes
Chocolate Cake with Peppermint Chips
Dry Fig Pudding with Vanilla Cream
Black Cherry Almond Layer Cake

SPRING

Iceberg Lettuce, Dry Cotija Cheese and Black Bean Pico de Gallo with Cilantro Lime Vinaigrette
Spinach and Romaine with Toasted Sesame Seeds, Mandarin Oranges, Red Onion and Wasabi Vinaigrette
Grilled Chicken with Orange Sauce
Pan-Seared Pork Loin with Apricot Compote
Pan-Seared Sole with Asparagus, Prosciutto and Lemon Cream Sauce
Basil-Crusted Chicken Breast with Red Bell Pepper Sauce
Roast Lamb Shanks with Cherry Tomatoes, Garlic and Mint Demi-Glace
Warm Pasta Salad tossed with Tomatoes and Olives
Banana and Mango Rollup with Coconut and Chocolate Ganache
Lemon-Lime Crème Brûlée
Lemon Cake with Fresh Raspberries

Dinner Buffet 2 salads/3 entrees/2 sides/1 dessert	\$55.95
Plated Dinner (3 Course) Choice of 1 entree	\$59.95
Plated Dinner (Split entree)	\$65.95

Lunch Buffet 1 salad/2 entrees/2 sides/1 dessert	\$39.00
Plated Lunch (3 Course) Choice of 1 entree	\$36.00

Menus feature local and seasonal ingredients – items subject to change.

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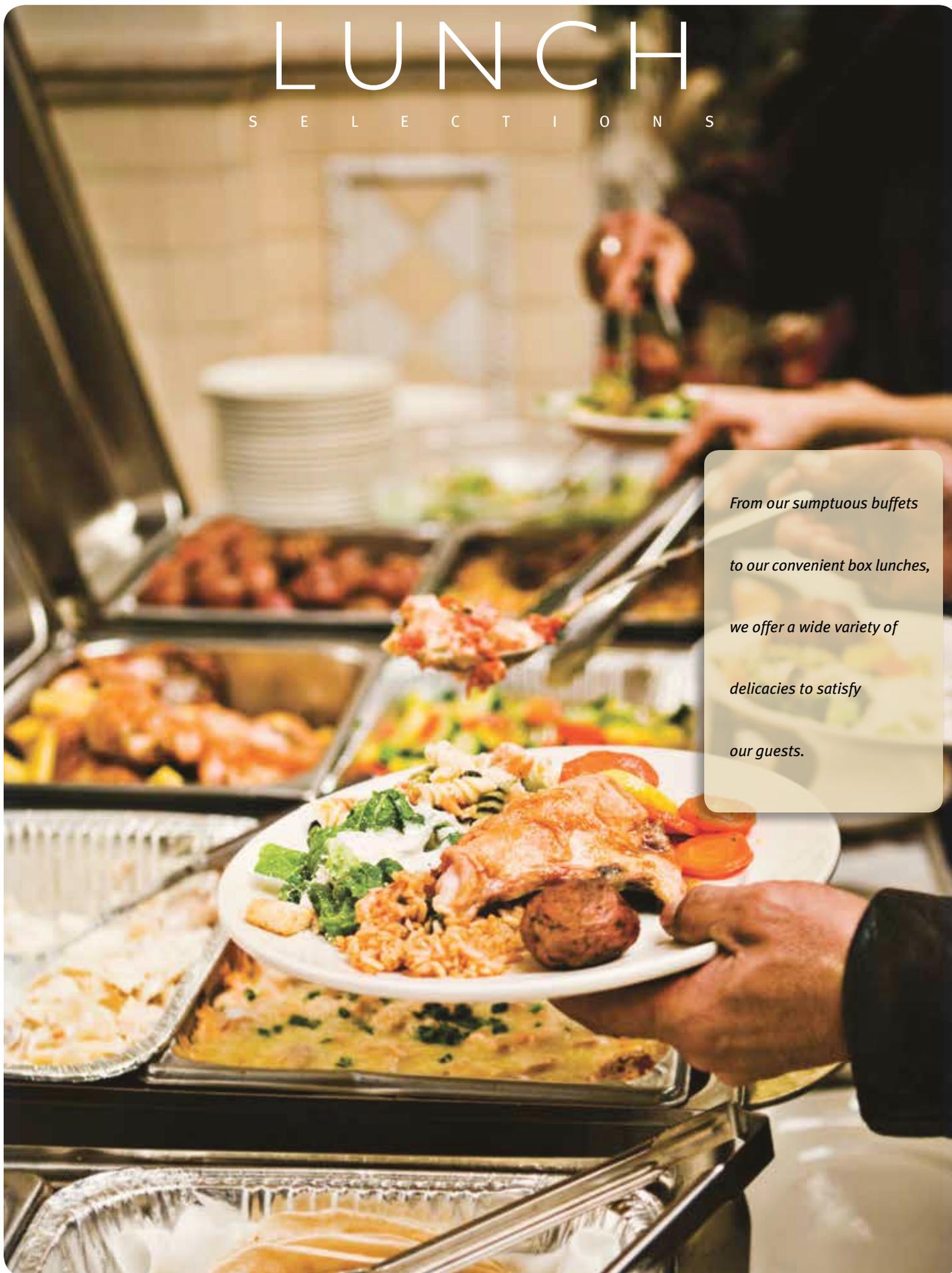
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LUNCH

S E L E C T I O N S



*From our sumptuous buffets
to our convenient box lunches,
we offer a wide variety of
delicacies to satisfy
our guests.*

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A delicious Chicken Caesar Wrap can be taken off site for a remote meeting or fun in the sun.

LUNCH

S E L E C T I O N S

LUNCHEON BUFFETS

\$100 set-up fee for buffets under 20 guests. Includes Iced Tea, Freshly Brewed Premium and Decaffeinated Coffee and Assortment of Specialty Teas

Emerald Bay Picnic (per person)	\$33.00
<i>Fall vegetable crudité's, sliced seasonal fruit tray, deviled eggs, potato salad, cold poached salmon with dill, tarragon chicken salad, Italian cured meat and cheese display, baguettes, ciabatta and croissants, relish tray, lemon bars</i>	
Deli Board Buffet (per person)	\$30.00
<i>Cole slaw, tossed seasonal greens, potato chips, assorted deli meats, sliced cheeses, sliced tomatoes, onions and pickles, assorted breads and rolls, mustard and mayonnaise, chocolate cake</i>	
<i>Add fried chicken</i> (per person)	\$3.00
Mexican Fiesta Buffet (per person)	\$30.00
<i>Mixed green salad, mushroom quesadillas, chicken fajitas, cheese enchiladas, hard and soft taco shells, Spanish rice, refried beans, lettuce, olives, sour cream, cheese, salsa, guacamole, tomatoes, onions, tortilla chips, caramel cinnamon churros</i>	
Italian Feast Buffet (per person)	\$30.00
<i>Caesar salad, caprese salad, antipasto, chicken parmesan, linguini with basil marinara sauce, cheese tortellini with pecorino cream sauce, garlic bread, tiramisu</i>	
The All-American Buffet (per person)	\$30.00
<i>Macaroni salad, fiesta corn salad, BBQ beans, hot dogs and hamburgers, buns, potato chips, pickles, lettuce, tomatoes, cheese, condiments, apple crisp</i>	
Chili, Baked Potato and Salad Bar (per person)	\$29.00
<i>Salad bar with fresh mixed greens, carrots, cucumbers, tomatoes and croutons; baked potato bar with bacon bits, broccoli, cheddar cheese, green onions, butter, sour cream, black bean chili, chili con carne; carrot cake</i>	
<i>Add sliced grilled chicken</i> (per person)	\$3.00
<i>Add sourdough bread bowls</i> (per person)	\$2.50

BOX LUNCHESES

Includes Fresh Whole Fruit, Potato Chips and Cookie

Sierra Deli (per box)	\$22.00
<i>Choice of roast beef, turkey or ham with Swiss cheese, lettuce, tomatoes and onions on a french roll</i>	
Chicken Caesar Wrap (per box)	\$23.00
<i>Grilled chicken strips, Romaine lettuce, Parmesan cheese, tomatoes and caesar dressing in a sun-dried tomato tortilla</i>	
Smoked Turkey Wrap (per box)	\$23.00
<i>Smoked turkey, spring salad mix, black bean hummus, tomatoes and avocado in a spinach tortilla</i>	
Flat Iron Steak Wrap (per box)	\$24.00
<i>Blue cheese, lettuce, caramelized onions, balsamic vinaigrette</i>	

DRINKS

Soft Drinks (each)	\$4.00
Bottled Water (each)	\$4.50
Energy Drinks (each)	\$4.50
Fruit Juices (each)	\$4.50

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R E C E P T I O N S A N D H O R S D ' O E U V R E S

Reenergize and impress

your guests with our

extensive selection of

snacks and

hors d'oeuvres.

LAKE
TAHOE
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BREAKS

R E C E P T I O N S A N D H O R S D ' O E U V R E S



Tallac Snow Peak is irresistible – you can make your Ice Cream Sundae just the way you want.

REFRESHMENTS AND SNACK BREAKS

Minimum 10 guests. All theme breaks include bottled water and assorted sodas.

After-School Snacks (per person)	\$17.45
<i>Cheese and cracker sandwiches, Hostess cake products, apples with caramel and peanut butter for dipping and regular and chocolate milk</i>	
Blockbuster Treat (per person)	\$15.45
<i>Freshly popped buttered popcorn, Cracker Jacks and assorted candy bars</i>	
Flume Trail (per person)	\$15.45
<i>Sliced seasonal fruit, Rice Krispie treats, assorted granola bars and trail mix</i>	
Winter Warmer (per person)	\$22.00
<i>Spiced nuts, s'more chocolate bark, mini grilled cheese and hot chocolate</i>	
Summer Soother (per person)	\$20.00
<i>Watermelon wedges, ice cream sandwich, fresh strawberries with honey yogurt dip and cucumber-infused water</i>	
Tallac Snow Peak (per person)	\$18.45
<i>Build your own sundae. Vanilla and chocolate ice cream, hot fudge, caramel sauce, chopped nuts, bananas, whipped cream, sprinkles and cherries</i>	
Chocolate Mountain (per person)	\$21.45
<i>Chocolate-dipped strawberries and fruit sections, chocolate-covered pretzels, chocolate truffles, candy bars, and chocolate chip cookies</i>	

ADDITIONAL SNACKS

Seasonal Chocolate Bark (each)	\$3.50
House-Made Granola Bars (per dozen)	\$41.00
Protein Bars or Candy Bars (per dozen)	\$37.00
Assorted Ice Cream Bars (each)	\$4.00
Assorted Fresh Whole Fruit (per dozen)	\$37.00
Assorted Yogurts (4 oz. each)	\$4.00
Rice Krispie Treats (per dozen)	\$37.00
Fresh-Baked Cookies or Fudge Brownies (per dozen)	\$35.00
Soft Jumbo Pretzels with Mustard (per dozen)	\$37.00
Chocolate-Covered Strawberries (per dozen)	\$48.00
Sliced Seasonal Fruit (per person)	\$6.95
Vegetable Crudité Cornucopia served with Onion and Dill Dips (per person)	\$9.50
California Cheese Display (per person)	\$14.95
Freshly Popped Popcorn (per person)	\$9.00
Tortilla Chips, Pretzels or Potato Chips (per person)	\$8.00
Mixed Nuts (per pound)	\$20.00
Dips: Onion, Ranch or Salsa (per pint)	\$14.00
Unlimited Sodas and Bottled Water (4 hours) (per person)	\$10.00
Happy Hour: Unlimited Beer and House Wine (1 hour) (per person)	\$13.00

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R E C E P T I O N S A N D H O R S D ' O E U V R E S



Reward your attendees with the Martinis and Massages Happy Hour package.

HAPPY HOUR SUGGESTIONS

Brought to your meeting room, priced per person for one hour

Martinis and Massages (per person) <i>Martini bar, olives, nuts, chocolates and chair massages (chair massages additional)</i>	\$20.00
School of Sushi and Sake (per person) <i>Beer, wine, saki, sushi, edamame and sushi chef lessons (sushi chef additional)</i>	\$28.00
Goodies and Games (per person) <i>Beer, wine, candy and chocolate treats, Twister and Jenga</i>	\$17.95
Local's Place (per person) <i>Beer, wine, bar food and "Cheers" the sitcom</i>	\$15.95

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R E C E P T I O N S A N D H O R S D ' O E U V R E S



Coconut Shrimp with Mango Salsa is just a sampling of our Tallac Suite.

HORS D'OEUVRES SELECTIONS

Minimum 20 guests

Cascade Suite (per person) \$28.00

Choose up to four items. 10 pieces total

COLD

Deviled Eggs

Prosciutto-Wrapped Melon

Salami Cornets with Cream Cheese

Bay Shrimp Canapés

HOT

Buffalo Chicken Poppers

Chinese Egg Rolls with Plum Sauce

Shrimp Tempura

BBQ Meatballs

Sausage-Stuffed Mushrooms

Mt. Rose Suite (per person) \$30.00

Choose up to four items. 10 pieces total

COLD

Smoked Salmon Mousse and Cucumber Canapés

Goat Cheese Rolled in Pecans and Dried Cranberries

Celery Stuffed with Bleu Cheese

Snow Peas Stuffed with Herbed Cream Cheese

Smoked Sausage with Fig Jam

HOT

Pineapple and Chicken Teriyaki Skewers

Figs Wrapped in Bacon with Balsamic Glaze

Coconut Shrimp with Mango Salsa

Kalamata Olive and Artichoke Tart

Beef Satay Skewers

Spanakopita

Tallac Suite (per person) \$36.00

Choose up to five items. 10 pieces total

COLD

Seared Ahi with Papaya Relish

Smoked Salmon Canapé

Prosciutto-Wrapped Asparagus

Country Pâté Canapés

California Rolls

Assorted Bruschetta

Echo Flatbread

HOT

Miniature Beef Wellington

Figs Wrapped in Bacon with Balsamic Glaze

Mini Crab Cakes with Red Pepper Aioli

Spanakopita

Coconut Shrimp with Mango Salsa

Pot Stickers with Asian Sauce

Echo Scallops on Risotto Cakes

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R E C E P T I O N S A N D H O R S D ' O E U V R E S



Our Assorted Bruschetta is fresh, delicious and inviting.

HORS D'OEUVRES A LA CARTE

Priced per 40 pieces

COLD

Lychees with Macadamia Cream Cheese	\$97.00
Deviled Eggs	\$100.00
Prosciutto-Wrapped Melon	\$112.00
Salami Cornets with Herb Cream Cheese	\$117.00
Chilled Prawns with Cocktail Sauce	\$227.00
California Rolls	\$177.00
Seared Ahi with Papaya Salsa	\$157.00
Smoked Salmon Mousse and Cucumber Canapé	\$117.00
Prosciutto-Wrapped Asparagus	\$132.00
Country Pâté Canapés	\$132.00
Assorted Bruschetta	\$100.00
Crab Salad Crouton	\$207.00
Goat Cheese Rolled in Pecans and Dried Cranberries	\$112.00
Celery Stuffed with Bleu Cheese	\$100.00
Smoked Sausage with Fig Jam	\$127.00
Grilled Shrimp Tostadas	\$200.00
Chef's Seasonal Canapés	\$117.00

HOT

BBQ Meatballs	\$117.00
Pot Stickers with Asian Sauce	\$130.00
Chinese Egg Rolls with Plum Sauce	\$117.00
Spanakopita	\$182.00
Tempura Shrimp with Asian Sauce	\$187.00
Coconut Shrimp with Mango Salsa	\$210.00
Pineapple and Chicken Teriyaki Skewers	\$202.00
Miniature Beef Wellington	\$237.00
Miniature Crab Cakes with Red Pepper Aioli	\$200.00
Grilled Mushroom Quesadillas	\$112.00
Kalamata Olive and Artichoke Tart	\$182.00
Buffalo Chicken Poppers	\$112.00
Figs Wrapped in Bacon with Balsamic Glaze	\$177.00
Wild Mushroom Tart	\$182.00
Phyllo-Wrapped Asparagus	\$200.00
Echo Scallops on Risotto Cakes	\$230.00
Echo Flatbread	\$127.00
Maple-Glazed Baby Back Ribs	\$162.00

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R E C E P T I O N S A N D H O R S D ' O E U V R E S



California Cheese Display includes locally-made world-renowned cheeses and an assortment of crackers, baguettes and breadsticks.

RECEPTION TRAYS

California Cheese Display (per person)	\$14.95
<i>Pt. Reyes Blue Cheese, Cotija from Fresno, San Joaquin Fiscalini and Winchester Gouda, garnished with dried fruit and served with an assortment of crackers, baguettes and breadsticks</i>	
Vegetable Crudité Cornucopia (per person)	\$9.50
<i>Seasonal vegetables served with onion and dill dips</i>	
Bounty of Breads (per person)	\$10.95
<i>Selection of rolls, baguettes and breadsticks with spinach dip, hummus, salmon spread, tapenade, roasted garlic and butter</i>	
Spanish Tapas Display (per person)	\$12.95
<i>Almonds, Spanish cheese, deviled eggs, olives, roasted peppers, marinated mushrooms and Serrano ham</i>	
Italian Antipasto Display (per person)	\$10.95
<i>An assortment of roasted vegetables, assorted peppers, fresh Mozzarella cheese, olives, artichoke hearts, Italian cured meats and hearts of palm</i>	
Fisherman's Seafood Display (per person)	\$14.95
<i>An assortment of shrimp, ceviche and fresh oyster "shooters" with cocktail sauce and lemons</i>	

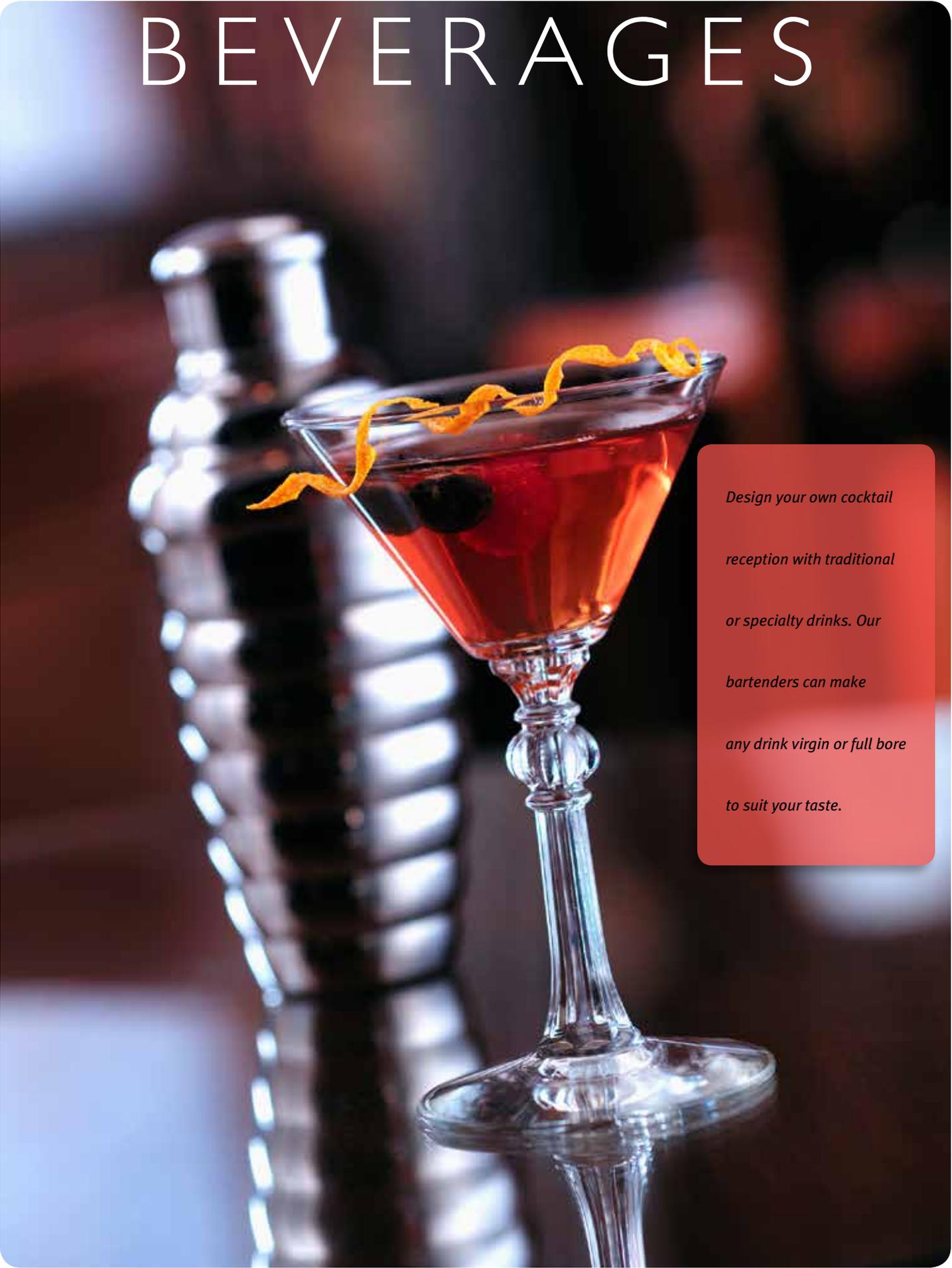
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BEVERAGES



*Design your own cocktail
reception with traditional
or specialty drinks. Our
bartenders can make
any drink virgin or full bore
to suit your taste.*

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BEVERAGES



Jose Cuervo Traditional Margarita.

COCKTAIL RECEPTIONS AND SPECIALTY BEVERAGES

Design your own cocktail reception with the following selections. A \$100 bartender fee will be charged. This fee is waived if bar revenue exceeds \$500. We serve alcohol responsibly and strictly adhere to ALL California state beverage laws.

BARS

House Brands Bar, 1 hour	\$15.95
<i>Each additional hour</i>	<i>\$9.95</i>
Premium Bar, 1 hour	\$19.95
<i>Each additional hour</i>	<i>\$12.95</i>

Signature cocktails and custom bar packages available

COCKTAILS

House Brands \$7.00 Premium Brands \$8.50

<i>Skyy</i>	<i>Ketel One</i>
<i>Beefeater</i>	<i>Bombay Sapphire</i>
<i>Bacardi</i>	<i>Bacardi Gold</i>
<i>Jack Daniel's</i>	<i>Maker's Mark</i>
<i>Jose Cuervo Gold</i>	<i>Jose Cuervo Traditional</i>
<i>Dewar's White Label</i>	<i>Chivas Regal</i>

BOTTLED BEERS

Domestic (2 selections per bar)	\$5.00
<i>Coors Light, Budweiser, Bud Light, Michelob Ultra, Miller Lite</i>	
Premium (2 selections per bar)	\$6.00
<i>Sierra Nevada Pale Ale, Heineken, Corona, Amstel Light, Newcastle Brown Ale, Deschutes Mirror Pond Pale Ale</i>	
Draught (approximately 160 servings of 12 oz. per keg)	
<i>(Charges incurred for any "tapped" keg, partial kegs may not be removed from function)</i>	
<i>Domestic</i>	\$350.00
<i>Premium</i>	\$450.00

WINE

House Varietals

<i>Glass</i>	\$6.50
<i>Bottle</i>	\$28.00
<i>Chardonnay, Cabernet, Merlot, White Zinfandel</i>	

Premium Varietals

Request a copy of our current wine list

L A K E
 TAHOE
 RESORT
 HOTEL

All prices subject to tax, service charge and gratuity.

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DINNER

S E L E C T I O N S

Our chefs take pride in presentations as well as quality and freshness, as in this selection of our Whole Smoked Salmon.

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DINNER

S E L E C T I O N S



Kabob Station is stacked with chicken, beef and vegetable kabobs served with couscous, marinated cucumber salad and flatbread.

CARVING STATIONS

Add \$100 for uniformed chef. Servings are approximate and based on hors d'oeuvre size portions.

Leg of Lamb (serves 25) <i>Spicy mint Asian flavors</i>	\$425.00
Honey-Glazed, Slow-Roasted Ham (serves 40) <i>Silver dollar rolls, orange glaze and whole-grain mustards</i>	\$330.00
Slow-Roasted Baron of Beef (serves 100) <i>Silver dollar rolls, au jus and creamy horseradish</i>	\$525.00
Slow-Roasted Prime Rib (serves 50) <i>Silver dollar rolls, garlic jus and creamy horseradish</i>	\$435.00
Whole-Roasted Turkey (serves 40) <i>Silver dollar rolls, gravy and cranberry sauce</i>	\$340.00
Whole-Roasted Filet Mignon (serves 25) <i>Silver dollar rolls, bordelaise sauce and whole-grain mustard</i>	\$355.00
Whole Smoked Salmon Side (serves 25) <i>Rye bread, cream cheese, onions, capers and lemon</i>	\$225.00

RECEPTION STATIONS

Minimum 20 guests. Add \$100 for attendant.

Kabob Station (per person) <i>Chicken, beef and vegetable kabobs served with couscous, marinated cucumber salad and flatbread</i> Lamb and cucumber dill yogurt (per person)	\$18.95 \$21.95
Pasta Station (per person) <i>Two pastas served with marinara and alfredo sauces and garlic bread. Choice of toppings include: cheese, red pepper flakes, onions, mushrooms, garlic, tomatoes and peppers</i> Chicken Shrimp and Chicken	\$16.95 \$17.95 \$19.95
Sautéed Scampi Station (per person) <i>Sauté with garlic, white wine, butter and herbs, accompanied with linguini</i> Chicken Shrimp and Chicken	\$17.95 \$19.95
Asian Flavors Station (per person) <i>Korean beef, veggie fried rice, soba noodles and seaweed salad, served in "to go" containers with chopsticks</i>	\$21.95

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S E L E C T I O N S



Customize your dessert with the Cheesecake Medley.

DESSERT STATIONS

Minimum 20 people. Add \$100 for attendant.

Cheesecake Medley (per person)	\$7.95
<i>Traditional and chocolate cheesecakes served with chocolate, caramel and strawberry sauces, seasonal fresh fruit compote, fresh berries and Grand Marnier whipped cream</i>	
Crème Brûlée (per person)	\$7.95
<i>Flamed by an attendant garnished with fresh berries</i>	
Bananas Foster (per person)	\$8.95
<i>Bananas, brown sugar, 151 Bacardi® and banana liqueur, flamed and served over vanilla ice cream</i>	
Coffee Sweets (per person)	\$2.95
<i>Flavored coffee syrups, cinnamon, chocolate shavings, mini biscotti and whipped cream</i>	
Cordial Bar (per person per hour)	\$8.50

DESSERT ITEMS

Mini Cannolis (per dozen)	\$46.00
Petit Fours (per dozen)	\$44.00
Mini Éclairs (per dozen)	\$42.00
Chocolate-Dipped Strawberries (per dozen)	\$48.00

Custom desserts available upon request.

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DINNER

S E L E C T I O N S



South-of-the-Border themed dinner buffet provides a taste tour of Latin America.

THEME DINNER BUFFETS

\$100 set-up fee for buffets under 20 guests. Buffets include rolls and butter, iced tea, freshly brewed premium blend regular and decaffeinated coffee and assortment of specialty teas.

Premium Buffet (per person) \$76.00

Spinach salad with toasted pecans, red onions and bleu cheese with celery-seed vinaigrette, ceviche, sliced melon with prosciutto, petite filet with herb butter, coq au vin, lobster ravioli, haricot vert and mushrooms, leek and potato gratin, rice pilaf

DESSERT

Chocolate Truffles, Crème Brûlée Cheesecake

South-of-the-Border (per person) \$46.00

Corn jicama salad, Mexican rice and beans, grated cheeses, lettuce, olives, diced tomatoes, onions, guacamole, salsa, sour cream, soft and hard taco shells, tortilla chips, seasoned beef tacos, cheese enchiladas, chicken fajitas

DESSERT

Kahlua Cheesecake

Ponderosa (per person) \$46.00

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 Buffet (per person) \$47.00

Caprese salad, caesar salad, antipasto, mushroom ravioli, chicken marsala, pasta bolognese, green beans with garlic and lemon, garlic bread

DESSERT

Tiramisu

Beach Front Buffet (per person) \$47.00

Mixed green salad, artichoke dip, corn on the cob, boiled red potatoes, steamed clams and mussels, garlic shrimp, grilled trout, seasonal vegetables, garlic bread

DESSERT

Assorted Pies

San Francisco Treat (per person) \$47.00

Mixed green salad, clam chowder in a sourdough bread bowl, echo seafood cioppino, San Francisco chicken and rice, mushroom raviolis, grilled asparagus and red peppers

DESSERT

Ghirardelli Chocolate Fondue

Taste of Asia (per person) \$47.00

Asian spinach salad, cold sesame noodle salad, egg rolls, sweet and sour chicken, beef with oyster sauce, stir fry vegetables, fried rice, white rice

DESSERT

Almond Cake and Fortune Cookies

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TERMS OF AGREEMENT

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1. All food and beverage, set-up fees and audio/visual prices in the state of California are subject to current service charges and state tax. An applicable sales tax and 22% service charge will be added to all food and beverage, set-up fees and audio/visual prices listed in the catering menus.
2. As your meeting may fluctuate in number of attendees, Lake Tahoe Resort Hotel does not guarantee a specific room for your function, although adequate space will be reserved to accommodate your group based on your contracted numbers.
3. Lake Tahoe Resort Hotel requires guests to provide a guaranteed number of people to attend each food function at least 72 business hours in advance. This number will be considered your guarantee and is not subject to reduction. If Lake Tahoe Resort Hotel is not notified within the established guarantee hour notice, the original estimated figure will automatically become the guarantee.
4. As is customary, banquet prices are subject to change due to fluctuating market costs. Prices for all meal functions will be guaranteed by Lake Tahoe Resort Hotel for three (3) months.
5. In order to properly and timely cater your event(s), Lake Tahoe Resort Hotel Group Services must receive a signed set of banquet event orders (BEO) 30 days prior to your group's arrival.
6. We are prepared to serve 5% over your guarantee.
7. No outside food or beverage of any kind may be brought into the hotel.
8. Due to food safety requirements, all food is to be consumed at the time of service and is not permitted to leave the function room.
9. To avoid unnecessary charges, all changes must be received 72 business hours prior to the function. Counts must be guaranteed 72 business hours prior to the function.
10. Deposits are non-refundable, and cancellation fees will be based on contracted terms.
11. Lake Tahoe Resort Hotel will provide at no charge a reasonable amount of equipment, i.e., chairs, tables, white linens, etc. This complimentary arrangement does not include production staging or extraordinary set-ups.
12. All federal and local fire codes must be adhered to. Examples:
 - Fire exits and corridors must never be blocked.
 - Decorative materials will be required to have Proof of Treatment prior to delivery.
 - Usage of fog machines, smoke, pyrotechnics or similar devices is not permitted.
13. All drapes, hangings, curtains, drops and all other decorative materials, including Christmas trees, that would tend to increase the fire and panic hazard shall be made from materials that are non-flammable or shall be treated and maintained in a flame-retardant condition by means of a flame-retardant solution or a process approved by the fire chief. Exit doors, exit lights, fire alarm sending stations, wet standpipe hose cabinets and fire extinguisher locations shall not be concealed or obstructed by any decorative material.
14. To avoid damage to wallpaper or paint, nothing shall be taped, stapled, nailed or otherwise attached to columns, doors, walls, floors or other parts of the building or furniture without prior written consent from the Hotel. Distribution of promotional gummed stickers or labels is strictly prohibited.
15. Lake Tahoe Resort Hotel reserves the right to inspect and control all private functions to assure that they are being conducted in a consistent manner with the operation of hotel and safety procedures and with the comfort of other hotel guests in mind. The client will be responsible for all damage to the Hotel and to persons and/or property on or about the Hotel that results from actions of the client and their members and guests.
16. Lake Tahoe Resort Hotel will not assume any responsibility for the damage or loss of any merchandise left in the Hotel prior to or following a function.