



Weddings

WITH A VIEW

at Holiday Inn Club Vacations®
Tahoe Ridge Resort

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Intimate Grand View Garden Ceremony

Starting at \$3,395 plus tax
Designed for up to 50 guests

*Use of the Garden Ceremony location is included in the Intimate Garden Ceremony.

*Time frames will vary.

- Officiant (non-denominational)
- Hair and Makeup for Bride
- Bouquet & Boutonniere – Couples' Choice of Seasonal Flowers and Colors
- One-Hour Photography Package with 75 Professionally Edited Images
- Wedding Coordination Services
- Wedding Arbor, Bluetooth Amplification and White Garden Chairs
- \$5.00+ per person for each guest at ceremony beyond guest count of 50

Additional fees to host at Ceremony at Arch at Lake Side Beach.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Simple Elegance Collection

\$4,595 plus tax

Designed for 20 to 30 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, One Bridesmaid's Bouquet, One Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, 3 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

One-Hour Photography Package with 75 Professionally Edited Images

Blue Tooth Amplification

Wedding Coordination Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Dance Floor Area

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Tahoe Collection

\$4,895 plus tax

Designed for 30 to 40 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere, Two Bridesmaid's Bouquet, Two Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, 4 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

One-Hour Photography Package with 75 Professionally Edited Images

Bluetooth Amplification

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Dance Floor Area

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Sierra Mountain Collection

\$8,995 plus tax

Designed for 40 to 60 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 6 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

Three-Hour Photography Package with 75 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Dance Floor Area

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Enchanted Wedding Collection

\$10,395 plus tax

Designed for 60 to 80 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 8 Hanging Vases to hang from Ceremony Chairs then move Reception Tables as the Centerpieces

Five-Hour Photography Package with 150 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Dance Floor Area

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Celebration Wedding Collection

\$11,295 plus tax

Designed for 80 to 100 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 10 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

Five-Hour Photography Package with 300 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Hardwood Dance Floor

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Elegant Wedding Collection

\$11,795 plus tax

Designed for 100 to 120 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 12 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

Five-Hour Photography Package with 300 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Hardwood Dance Floor

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Signature Wedding Collection

\$12,695 plus tax

Designed for 120 to 150 guests

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 15 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces

Five-Hour Photography Package with 300 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Hardwood Dance Floor

Hair and Makeup for Bride

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

The Grand Wedding Collection

\$12,995 plus tax

Designed for 150 to 200 guests

This package is available for Ceremony and Cocktail style Reception Only

*No formal dinner seating.

Officiant (non-denominational)

Bouquet and Boutonniere, Maid of Honor Bouquet and Best Man Boutonniere Three Bridesmaid's Bouquet, Three Groomsmen's Boutonniere, Arbor Floral Spray for Ceremony, Two Mother's Wrist Corsages, Two Father's Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Boutonniere, 8 Hanging Vases to hang from Ceremony Chairs then move to Reception Tables as the Centerpieces, 6 Cocktail Table Arrangements, One Entry Table Arrangement.

Five-Hour Photography Package with 300 Professionally Edited Images

D.J. services for reception – Five hours of professional disc jockey services with top-of-the-line equipment and wall up-lighting to play couples' choice of music and

Master of Ceremony services

Wedding Coordination Services

Dessert/Cake Cutting Services

Cross Back Reception Chairs

Specialty Essential or Lamour Linen and Essential or Lamour Dinner Napkins

Hardwood Dance Floor

8 Reception Tables, 6 High Cocktail Tables & Appetizer/Action Station Tables.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Appetizer Displays

*Platters are priced per person

Cheese & Cracker Platter \$10

Assorted Cheese and Crackers, Sliced Baguettes, Crostini, Grapes, and an Assortment of Seasonal Berries

Baked Brie \$10

Baked in Puff Pastry with Green Apples, Honey Drizzle and Sliced Almonds, Served with Crostini

Mediterranean Platter \$10

Assorted Vegetables, Hummus, Olives, Artichokes, Feta Cheese and Pita Chips

Fruit Platter \$6

Domestic Cheese and Crackers \$6

Vegetable Crudit  Platter *GF \$7

Assorted Dips - Ranch, Pesto, Hummus - Served with Crostini

Bruschetta \$6

Roma Tomatoes, Basil and Feta

Chips and Salsa \$5

Homemade Green or Red

*Add Guacamole \$5

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Passed Appetizers

\$7 Per Selection or Choice of 3 Items for \$20

Pot Stickers Choice of Chicken or Pork with Plum and Hoisin Sauce

Shrimp Tempura Pineapple Chili Sauce

Crab Cakes with Red Pepper Aioli

Vegetarian Chimichanga

Stuffed Mushroom Caps *GF

Spanikopita Phyllo with Spinach and Feta

Bruschetta Roma Tomatoes, Basil and Feta

Tri-Tip Gazed with Hoisin Sauce on Potato Cake +\$1

Satay Skewers Choice of Shrimp, Chicken or +\$2 Beef

Seared Ahi Tuna Wonton Chip Soy Sauce and Wasabi +2

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Plated Dinners

Choice of Classic Caesar or Green Salad with Sweet Basil
Dressing, Dinner Rolls and Butter or Bread Sticks
Choice of Two Sides
Unlimited Lemonade, Coffee, Tea and Soda

Filet Mignon *GF \$68

Prime Rib of Beef \$68

Served with au jus, sour cream, and horseradish

Citrus Macadamia Salmon \$56

Salmon Prepared Citrus Macadamia Style

Chicken Anna \$54

Boneless Breast of Chicken Sautéed with Fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine

Herb-Roasted Chicken *GF \$54

Whole chicken marinated in fresh herbs and oil

Wild Mushroom Ravioli \$42

Served with Roasted Pepper Cream Sauce and Feta Cheese

Pasta Primavera \$38

Blend of Fresh Vegetables with Choice of Olive Oil and Garlic, Red Pepper Cream Sauce or Alfredo Sauce

*Events with plated menus will be charged at the highest-priced item for all attendees.

*Events with plated menus must all have the same starch and vegetable.

*Select up to Two Entrees per group. Special Dietary Restrictions Available.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Duo Entrees

Caesar or Green Salad with Sweet Basil Dressing
Dinner Rolls and Butter
Choice of Two Sides
Unlimited Coffee, Tea and Soda

Beef Tips and Wild Mushroom \$66

Ravioli Filled with Portobella and Shiitake Mushrooms, Tossed with a Roasted Red Pepper Cream Sauce and Topped with Feta Cheese.

Santa Maria Tri-Tip and Chicken Anna \$68

Tri-Tip of Beef with Caramelized Onion and Boneless Breast of Chicken Sautéed with Fresh Basil, Garlic, Artichoke Hearts, Tomato, and White Wine.

Herb-Roasted Chicken and Citrus Macadamia Salmon \$60

Herb-Roasted Chicken and Salmon Prepared Citrus Macadamia Style.

Chicken Anna and Wild Mushroom Ravioli \$58

Boneless Breast of Chicken Sautéed with Fresh Basil, Artichoke Hearts, Roasted Tomato Sauce and Fresh Ravioli Filled with Portobella and Shiitake Mushrooms, Tossed with a Roasted Red Pepper Cream Sauce and Topped with Feta Cheese.

Different combinations of Duet plated choices can be customized. Please call for a price quote.
Duets are limited to one Duet choice for Group.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Special Dietary

Vegan and Vegetarian

Penne Pasta with Oil, Marinara Sauce or Red Pepper Cream Sauce

Wild Mushroom Ravioli in a Vegetable Broth or Roasted Pepper Cream Sauce

Curry Vegetables with Basmati Rice

Portobello Fajita with Chef Choice Side

Warm Portobello Polenta with Grilled Vegetables

Marinated Portobello Mushroom Steak with Roasted Seasonal Vegetables and Vegan Mashed Potatoes, Chick Pea and Portobello Chili Verde served with Tortillas, Rice and Beans

Traditional Shashouka- North African Vegetable and Bean Stew, Braised in Tomatoes and Warm Spices, Served over Saffron Basmati Rice

Quinoa and Barley Pilaf with Lentils and Grilled Vegetables, served with Chimichuri Sauce

*Vegan and Vegetarian Buffets available.

Gluten-Free

Gluten-Free Ravioli with Oil Garlic, Marinara or Red Roasted Pepper Cream

Sauce Herb Chicken with Warm Lentils or Chef Choice Side to emulate group side buffet selections

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Buffets

Mixed Green Salad Bar or Classic Caesar
Dinner Rolls or Bread Sticks
2 Select Entrees and Choice of Starch and Vegetable
Unlimited Coffee, Tea and Sodas

Ridge Buffet \$60

Carving Station- Signature Entrees

Honey Baked Ham Brown Sugar, Pineapple Glaze 6++

Santa Maria Tri-Tip Roasted Peppers & Caramelized Onion 8+

Prime Rib Au Jus and Sour Cream Horseradish 10++

*Carving Station Required 65.00++

Select Entrees: Choice of 2

Penne Pasta Oil and Garlic or Marinara

Wild Mushroom Ravioli with Roasted Pepper Cream Sauce

Chicken Anna Boneless Breast of Chicken Sautéed with Fresh Basil,
Artichoke Hearts, Roasted Tomato Sauce

Herb-Roasted Chicken *GF

Macadamia Crusted Salmon with Citrus Reduction

Cider Glazed Pork

Beef Tips 6++

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Weddings with a View

2025-2026 Catering Menu

Ridge Buffet Accompaniments

Choice of 2 Side Dishes

Each Additional Choice \$6pp

Grilled Vegetable Platter Served Room Temperature

Twice-Baked Potato Cake

Basmati Rice Pilaf

Roast Brussel Sprouts with Thyme Caramelized Onion and

Bacon **Creamy Whipped Potatoes**

Roasted New Potatoes with Garlic and Rosemary

Cauliflower Au Gratin Asparagus with Lemon and Garlic *GF

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Weddings with a View

2025-2026 Catering Menu

Themed Dinner Buffets

Unlimited Coffee, Tea, Sodas

Tahoe Barbeque Buffet \$64

Includes Green Salad Bar with Ranch and Basil Vinaigrette Dressing
Santa Maria Tri-Tip
Barbeque Chicken
Baked Beans
Corn Bread
Potato Salad

Fiesta Buffet *GF \$46

Includes Green Salad Bar with Ranch and Basil Vinaigrette Dressing
Chips and Salsa
Choice of Two Seasoned Proteins: Fajita Chicken, Seasoned Taco Beef,
Pork Carnitas, or Tequila Shrimp
Corn and Flour Tortillas
Spanish Rice and Refried Beans
Lettuce, Tomato, Onion, Jalapeno, Olives
Shredded Cheese Blend and Queso Fresca
Sour Cream
Guacamole \$5++ PP

Buena Serra Buffet \$40

Includes Green Salad Bar with Ranch and Basil Vinaigrette Dressing and
Garlic Bread or Bread Sticks
Choice of Two Pasta Options:
Penne with Oil and Garlic or Marinara
Spaghetti and Meatball with Marinara
Fettuccini with Alfredo/Primavera
Three Cheese Tortellini with Pesto Cream Sauce
Wild Mushroom Ravioli with Roasted Pepper Cream Sauce
Lasagna Bolognese
Enhance Pasta Entree with Chicken, Shrimp or Italian Sausage \$6++
Add Third Pasta Option for \$8++

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Wedding Brunch Buffet

Orange Juice, Coffee, Decaf, Hot Tea

Brunch \$34

Choice of 2 Entrees

Farm-Fresh Scrambled Eggs with Cheese

Egg Benedict

Poached Eggs with Canadian Bacon on an English muffin with Hollandaise Sauce

Quiche

Spinach and Mushrooms or Bacon and Swiss Cheese

French Toast

Texas Toast topped with Maple or Orange Syrup and Powdered Sugar.

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Weddings with a View

2025-2026 Catering Menu

Brunch Buffet Accompaniments

Fruit Platter
Yogurt and Granola
Banana Bread
Country Potatoes

Brunch Enhancements

Hard Boiled Eggs \$5
Breakfast Link Sausage \$6
Apple Wood Bacon \$6
Smoked Salmon with Red Onion and Capers +\$14
2 Hr-Mimosa or Bloody Mary Bar \$22

Continental Farewell Breakfast \$22

Fresh Fruit, Yogurt and Granola, Banana Bread, Scrambled Eggs with Cheese,
Orange Juice, Coffee, Decaf, Hot Tea

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Weddings with a View

2025-2026 Catering Menu

Desserts

Plated/Dessert Bar \$10

*Up to 2 selections

Strawberry Shortcake

Crème Brulee

Chocolate Mousse

Tiramisu or Fruit Tiramisu

New York Cheesecake

Gluten-Free Desserts \$10

Chocolate-Covered Strawberries

Flourless Chocolate Cake

Belgium Hot Chocolate Station \$6

Belgium Hot Chocolate with Mini Marshmallow

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Weddings with a View

2025-2026 Catering Menu

Rehearsal Dinners

Fiesta Buffet \$28

Choice of 1 Seasoned Meat

Chicken Fajita
Taco Seasoned Beef
Carnitas
Portobello Fajita

Fiesta Buffet Accompaniments

Chips and Green Salsa
Corn Tortillas
Spanish Rice and Refried Beans Lettuce,
Tomato, Onion, Jalapeno, Olives
Shredded Cheese Blend

Guacamole *5.00++ PP

Pizza and Beer \$28

Choice of 2 Pizza Types

Combo, Pepperoni, Hawaiian, Cheese or Vegetable
Mixed Green Salad with Basil Vinaigrette and Ranch Dressing

One Domestic or Import Beer Per Guest

Sienna Buffet \$29

Lasagna: Bolognese or Vegetarian
Mixed Green Salad with Basil Vinaigrette and Ranch Dressing Cheesy
Garlic Bread

*20 person min to host a Buffet.

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Weddings with a View

2025-2026 Catering Menu

Platters for In-Room Delivery

Bridal Relaxation Platter \$89

Seasonal Fresh Fruit Skewers, Cheese and Gourmet Crackers, Chocolate-Covered Strawberries, Two Bottles of Champagne

Deli Platter \$58

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Mayonnaise and Mustard, Wheat and Sourdough Rolls, Bags of Chips

Breakfast Platter \$58

Muffins, Banana Bread, Bagels, Cream Cheese, Butter, Jam, Assorted Fresh Fruit

Add Smoked Salmon \$40

Crudit  and Domestic Cheese Platter \$48

Assorted Vegetables, Assorted Cheese and Gourmet Crackers, Served with Hummus

Breakfast Burrito \$92

Egg and Cheese or Egg Cheese and Bacon

*Coffee +3PP

*Mimosa \$8PP

\$18 delivery fee applies with each order

Platters accommodate 10 guests

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Bar Selection

Premium Brands and Cordials \$10 to 14

Call Brands \$10

Well Brands \$8

Imported Bottled Beer \$9

Domestic Bottled Beer \$8

Wine per glass \$8 to 12

Wine by the bottle is also available. Call for wine selections and prices.

Signature Drink Available Upon Request

Banquets Beverages

A Bartender deposit of \$500 is required for all groups.
This fee is waived if a minimum of \$500 is hosted in bar service.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Wedding Ceremony and Reception Enhancements

Professional Musician \$750++ for 1Hr or \$950 for 2 Hrs

(Choice of Guitar, Violin or Pianist)

2hr-Hour Professional Video \$2,700+

6hr-Hour Professional Video \$4,100+

8hr Professional Video \$5,100+

Market/String Lighting \$2,500+

Wooden Table Numbers \$5 each

Easel \$25+

Inquire for the following services

Additional Photography Starting at \$275+

Photo Booth \$1k and up

Private Shuttle Services \$500+

Horse and Carriage Ride Bridal Entrance Professional

Laser Experience

Fire Dancing Entertainment

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Weddings with a View

2025-2026 Catering Menu

Decor

Decorative Aisle Chair Floral Arrangements	\$85+ each
Arbor Floral Decoration	\$250+
Bridesmaid Bouquet	\$75+ each
Groomsmen, Father or Ring Bearer Boutonniere	\$25+ each
Mother's Wrist Corsage	\$50+ each
Flower Girl Basket with Petals	\$50+ each
Floor-Length Lamour. (Additional fabrics available upon request and additional costs)	\$30 per table
Lamour Dinner Napkins (Additional fabrics available)	3+ each
	\$25+ each
Card Box Rental	\$25+ each
Photo Display Easel Rental	

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Ordering Information and Catering Policies

Event Confirmation and Payments A non-refundable deposit, along with a signed catering contract, is required in order to confirm an event. Final menu selections and an advanced payment of 100% of the estimated food and beverage charges will be payable thirty (30) days prior to the date of the function. Additional charges incurred during the function will be payable at the end of the event. Additional food and beverage items can be ordered by the group representative up until seven (7) business days prior to a function date.

Minimum Requirements and Guarantee A minimum purchase of food and beverage may be required during our high-season, weekend evenings to hold your exclusive event. The attendance must be guaranteed in advance, per your contract. This number will in no case be reduced after the contracted deadline, and charges will be executed accordingly. If the required guarantee is not provided by your contracted deadline, the original count at the time of event confirmation will be considered the guarantee.

Cancellation Policy Should the function be canceled thirty (30) days or less prior to the function date, Tahoe Ridge Resort will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, Tahoe Ridge Resort will collect payment from the guarantor (or authorized representative) within seven (7) days of the date of cancellation.

Planning Deadline It is necessary that we are in receipt of final menu selection, room set up requirements and all relevant details for which we are responsible, no later than your contracted deadline prior to the function date.

Menu Pricing Certain items are subject to seasonal availability. Tahoe Ridge Resort reserves the right to offer substitutions if food and beverage are not up to our level of quality. If, upon final confirmation of menu selections, Tahoe Ridge Resort finds that an item is not available at customary prices, the client will have the option to choose an alternative selection or pay a premium.

Quality Assurance The quality of Tahoe Ridge Resort food is guaranteed. Due to health regulations, Tahoe Ridge Resort will not allow food to be brought on or taken off premises. Special and custom menus can be designed upon request. Consuming raw or under cooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.

Guest Responsibility The party/organization scheduling an event agrees to assume full responsibility for the conduct of its members and assumes liability for charges incurred by its members and/or damages caused by its members. Taping or posting any materials on any walls is strictly prohibited without prior approval of the Catering and Events Department. Tahoe Ridge Resort is not responsible for lost or stolen articles. For the safety of our patrons, Tahoe Ridge Resort reserves the right to refuse alcoholic beverage service at our discretion.

Additional Charges Prices quoted do not include 7.1% Nevada state sales tax and 21% service fee. Prices listed are per person. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (21%). We strive to serve the best quality possible. Due to this reason, not all menu items may be available in certain meeting locations on our property.

TAHOE RIDGE RESORT

Weddings with a View

2025-2026 Catering Menu

Frequently Asked Question

A Specialized Event, a Couples' Day and a Shared Dream.

Anything is possible at Tahoe Ridge Resort.

On behalf of our Wedding Event Specialists, Executive Chef and Culinary Team and all of our Tahoe Ridge Resort Event Staff and Seasoned Event Vendors, we are dedicated to exceeding your expectations and providing a memorable event from the selected cuisine and couple's desire to create an atmosphere and energy of your personalized touches.

What do you need to know before contacting the Tahoe Ridge Resort Catering and Event Team?

First, know what matters most to you on your event day. In the beginning stages of planning, do not limit your dream in any way. It will be our delight to guide you through our streamlined wedding services and pre-designed or customizable wedding inclusions/packages. Next, have a desired date or time of year that you would like to celebrate, as well as your estimated number of guests.

Should I make an appointment to preview the resort and event locations? Yes. Appointments to preview our resort, wedding locations and personalized wedding consultations will require an advanced appointment. Appointments are available Tuesday through Saturday from 9 a.m. to 4 p.m.

Deposits and Payments Procedure: \$2,500 non-refundable deposits can be made by providing credit card information on the provided credit card authorization form or by calling with a credit card. Payments may be made at any time but all final event details, payments, etc. are due thirty (30) days prior to scheduled event date.

How do I make a payment? To make a payment, contact your Special Event Planner at the Group Sales Department Tuesday through Saturday from 9 a.m. to 4 p.m. with form of payment and desired payment amount.

What does the facility fee include? A facility fee applies to all venues and includes the set up and tear down of resort's banquet equipment (chairs for ceremony, tables, china settings, silverware, stemware, dance floor area, and staging if needed), the assistance of an onsite event manager and personal banquet captain.

Is there a specific time our wedding ceremony or reception must be held? Although we do not have 'set' start and end times, we plan start times according to the season and size of your party to ensure a smooth flow of the event.

Does the Tahoe Ridge Resort provide a wedding coordinator to assist us with plans, packages, and preparation? Yes, Tahoe Ridge Resort will provide you with a Special Events Planner on staff to coordinate the details for events hosted at the resort

TAHOE RIDGE RESORT

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2025-2026 Catering Menu

What are the responsibilities of a Special Events Planner?

- Act as the on-site liaison between your Tahoe Ridge vendors and resort staff.
- Monitor the status of reservations (if applicable).
- Personally, oversee the details of the Bride and Groom's room reservations (if applicable).
- Recommend and secure services of special event professionals to provide wedding services like emcee, officiant, floral, photography, videography, etc.
- Act as menu consultant for all food and beverage selections.
- Detail your Banquet Event Order and Wedding "Resume" outlining all of your event specifics and overnight accommodations to ensure that all information is communicated successfully to the operational team of the resort.
- Create an estimate of charges outlining your financial commitments and deposit schedule.
- Organize and coordinate your ceremony rehearsal. Reminder to bridal party of all pertinent "call times" and "don't forgets" on the wedding day.
- Coordinate your actual ceremony (i.e. line up bride party, assist bride with dress, etc.)
- Create a floor plan of your function space in order for you to plan and provide the resort with your seating arrangements.
- Oversee the ceremony and reception room(s) set up, food preparation and other resort operations.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet checks for accuracy, prior to the completion of your final bill.
- Ensure the ladies have their corsages and bouquets, etc., and assist with pinning of the gentlemen's boutonnières.
- Set up of ceremony programs, escort cards, place cards, favors and any personal items.
- Confirm call times and details with Tahoe Ridge vendors several days prior to the wedding day.
- Coordinate with vendors and the resort Banquet Captain to ensure timeliness of your events

Special Event Services Continued. Day of and Rehearsal Coordination is a dedicated event attendant to run the rehearsal and day of ceremony, sets up all decorations, trouble shoots with vendors, helps facilitate timeline, departs once dinner is served. Coordinator will contact couples with initial greetings, sets a tasting date and one in person meeting, follows up after tasting with menu, details and vendor changes, is available for questions, but will not collect final details for your event until thirty (30) days prior to event dates. Should you need immediate assistance the Group Sales Department can be contacted for questions/concerns, but we advise and ask for patience in our response times. Our rule of thumb is to reply with care and attention, thus there may be delays in our email/phone call response times during your planning timeframe. We work alongside several clients/couples all who will have successful weddings/ events. Each group's time is important and valued.

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Please consider hiring an independent Wedding Coordinator if you need the following.

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception to supply to the Special Events Manager.
- Be the liaison with your family and bridal party members.
- Assist the Bride and bridal party with dressing (dress bustling and fluffing).
- Coordinate your reception (i.e. grand entrance, first dance, toasts, cake cutting, etc.).
- Collect any personal items (bridal bouquet, left over cake, expensive decoration items) you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver them to the appropriate location at the conclusion of your event.
- Assist you with full-service coordinating from your engagement to your honeymoon, should you select a full-service package.
- Fastening chair sashes or chair covers.

Does Tahoe Ridge Resort permit outside food and beverage at the resort private event locations? We do not permit food and beverage from outside sources to be served in our private event locations; however, our Executive Chef and culinary team can provide an extensive selection of wonderful food and beverage, including a multitude of ethnic cuisines. We are open to menu customizations that reflect couples' personal tastes and our Executive Chef is open and able to incorporate family recipes.

What are your food and beverage minimum policies? The food and beverage minimum is the least amount of money that you are required to spend in a combination of food and beverage, excluding service charge and sales tax, based on the venue you are utilizing for your event.

*Upgraded linens, china, silverware, specialty lighting and décor, bartender and/or chef fees, specialty cakes/dessert, package services/inclusion, guestroom accommodations, and in-room platters or rehearsal dinner services do not apply towards day of event food and beverage minimums.

Does the wedding couple have an opportunity to taste, plan and get acquainted with professional event vendors and Event Specialist? Yes! As a part of our wedding services, we offer a Group Tasting and Event Planner day to help ensure the overall wedding planning experience is exciting, fun, and a smooth transition that helps lead up to the event day itself. The tasting is not an interview process. It is a formal event held once per month to offer planning, tasting and one general planning session with our professional event team, Event Specialist and familiarization with our Executive Chef and processes, so that important decisions are being made in advance that will help guide/lead our couples towards an overall smoother planning process.

Are discounted rates for resort accommodations available when I attend the Group Tasting? Yes. Please inquire with your Event Specialist. Couples will need a wide-open schedule on the day of the Tasting Event.

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Is the Tasting Event complimentary? Yes. The Group Food Tasting is complimentary for the wedding couple (two). Each additional attendee is \$159++. Additional Tasting Service fees will be added to total wedding event costs. Tahoe Ridge does not offer Private Tastings.

What if I have allergies, dietary, or lifestyle choices? Please notify Special Events ASAP of any allergies, dietary or lifestyle choices. If we are not notified, all tasting items will be standardized.

When do I need to finalize my menu and guest counts? All catering food and beverage selections must be finalized and confirmed with your Tahoe Ridge Event Specialist thirty (30) days prior to your selected event date. This will be considered a guarantee, for which you will be charged even if fewer guests attend the event.

Do you provide children's and vendor meals? Yes. Children range from ages 3 to 12. Select from one of the following: Chicken Tenders and Fruit, House-Made Mac and Cheese or Pasta and Butter. Cost is \$22++ per child. Vendor meals are required. Special Events Manager will add on meals for all vendors whose services are required into the dinner hour.

How can I host my bar or simply do a cash bar? The bar is based on consumption. Whatever dollar amount you allocate would be consumption based. Example: if you host \$500, once the \$500 is reached, it will then become a cash bar. You also state what you want to host. Example: just house wine and beer. If I am the guest and would like to purchase a vodka soda that would be available on a cash basis. So essentially, you state what you want to host based on your budget.

Is the Celebratory Toast included in my package or catered services? No. Champagne Toast is not included in your current wedding charges. If you would like a toast, it is \$32++ per bottle. You get about six glasses of champagne per bottle.

Can I bring in my own wine or champagne? Should you elect to provide your own wine or champagne, the resort will provide glassware and pour services for a mandatory fee of \$22++ Corkage for every bottle brought into the event location.

Can I bring in other outside beer, kegs or hard liquor? No. Thank you for respectfully understanding that we are a full catered/event location and that our special liquor licensing and bar team will be able to assist.

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What happens if I elect not to hire a professional Emcee/Music Services? The resort will provide IPOD Amplification (Simple Speakers). Wedding Couple will be responsible for providing their own device and person to operate music. This includes assigning a guest to make all announcements on behalf of your event.

Does my package include professional Hair and Makeup Services? No. Please contact a preferred vendor from our Event Professional List or a Local Salon to arrange services. Some of our preferred vendors will travel to the property and others are in-salon services.

What is included in the \$39+ Daily Resort Fee? Fee includes access to complete health club with racquetball, year-round sports complex with tennis, billiards room, indoor/outdoor swimming pool, whirlpool spas and saunas, movie theater, scheduled guided hikes, yoga and aerobic classes, and shuttle transportation to nearby South Shore casinos. Golf is also located nearby. Pack-n-play is complimentary. Kids' Club Mid-Week - Two- hour scheduled activities for children.

Does Tahoe Ridge provide babysitting services? No. Tahoe Ridge does not provide babysitting services, but we do recommend contacting Lake Tahoe Sitters for childcare services.

Can I provide a Live Band at my event? If your event is hosted in Castle Rock, then yes you can provide a Live Band. If your event is hosted at our Eagles Nest Location, then bands are not permitted.

When are the menu selections due? Menu selections along with 100% payment are due thirty (30) days prior to your event.

When is my guest count due? Final attendance count is due thirty (30) days prior. If you are unsure, please provide a lower estimate, as you can always add guests, but you cannot reduce your guest count. Your final charges will be based on your last estimate or your final attendance quote, whichever is higher.

What is the minimum Bar Deposit? The minimum Bar Deposit is \$500++.

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What is your Cancellation Policy?

Between signing of the contract and 120 days prior to event – loss of non-refundable deposit and cancellation fees for any confirmed event or services

Between 119 days and 90 days – 25% of estimated cost of the entire event Between 89 days and 60 days – 50% of estimated cost of the entire event Between 59 days and 30 days – 75% of estimated cost of the entire event Between 29 days and day of event – 100% of estimated cost of the entire event

When are all final details due? All final details in which Tahoe Ridge staff is responsible must be communicated to the Group Sales Department no later than thirty (30) days prior.

What items are not allowed in the ceremony/reception spaces? Candles with flames, sparklers, bubbles, bird seed, fake rose petals, plastic fans, rice, programs, chair sashes and confetti are not permitted.

If I want to bring my own decorations, what rules apply and are there any fees?

- All centerpieces, favors, candles and decoration items must be delivered to your Planning Manager un-wrapped and semi-ready to be placed. An additional fee will apply if there is an extreme amount of additional decoration or assembly required
- Mini-alcohol bottles are not permitted as wedding favors
- Guest mugs or wine glasses may be used as wedding favors, but are not permitted for drink ware used during an event

What favors and decorations are allowed or preferred? As long as it is not on the above list, it is allowed, but remember green is good. Anything that is natural, compostable, reusable or edible is preferred by Tahoe Ridge.

What are the guests responsible for? You as a party are responsible for conduct of all attendees and will assume liability for charges incurred by damage caused by attendees.

Are there any additional charges on top of the prices quoted in wedding proposal? Prices quoted in wedding proposal have built-in 7.1% Nevada sales tax and 21% service charge.

When I have my wedding at Tahoe Ridge Resort, will my guests receive a discounted room rate? Yes, all your guests will receive room rates; however, discounts will vary by season and time of the week.