

***Ridge Garden Ceremony*** starting at **\$1,395** plus tax

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere-Couples Choice of Seasonal Flowers & Colors
- One Hour Photography with Disk of 75 Professionally Edited Images
- Bride and Groom Cutting Cake topped with Fresh Flowers
- Celebratory Bottle of Champagne

***The Intimate Garden Collection*** starting at **\$1,795** plus tax

**Designed for parties of 10-20 Guests**

For the bride and groom who are planning an intimate, romantic wedding with family and close friends this package offers just what you need.

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere-Couples Choice of Seasonal Flowers & Colors
- One Hour Photography with Disk of 75 Professionally Edited Images
- Wedding Coordination Services
- Elegant Cup Cake Display with a Bride & Groom Cutting Cake topped with Fresh Flowers
- Bridal Hair & Makeup

***The Tahoe Collection*** **\$2,195** plus tax

**Designed for parties of 20-40 Guests**

The Ridge Tahoe can arrange for ceremonies at various locations on the shores of Lake Tahoe. Share the crystal blue waters of this spectacular natural Mountain Lake with your family and friends.

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere, Maid of Honor Bouquet & Best Man Boutonniere- Couples Choice of Seasonal Flower Types & Colors
- One Hour Photography with Disk of 75 Professionally Edited Images
- Wedding Coordination Services
- Dessert Station with Bride & Groom Wedding Cake topped with Fresh Flowers
- Bridal Hair & Makeup

### ***Simple Elegance Garden Collection \$3,495***

#### **Designed for parties of 20-30 Guests**

For those who are looking for a Simple Ceremony with a Garden Cocktail Party to follow. This package offers simplicity and fun for you and your guests. This Package includes use of the Grand View Garden Ceremony Site for a Two Hour Time Period.

- Grand View Garden Ceremony with Garden Cocktail Party to Follow
- White Garden Chairs, Arbor, Processional & Recessional Music for the Ceremony
- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere- Couples Choice of Seasonal Flower Types & Colors
- One Hour Photography with Disk of 75 Professionally Edited Images
- Elegant Cup Cake Display with a Bride & Groom Cutting Cake topped with Fresh Flowers
- International Cheese Platter
- Lemonade & Punch Station
- Celebratory Toast
- Wedding Coordination Services
- Bridal Hair & Makeup
- Cocktail Tables

### ***The Elegant Mountain Collection \$4,695*** plus tax

#### **Designed for parties of 40-60 people**

For the bride and groom who are looking to keep things uncomplicated but would like details taken care of, this collection covers the most important amenities.

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere, Maid of Honor Bouquet & Best Man Boutonniere, Two Bridesmaids Bouquets, Two Groomsmen Boutonnieres, Arbor Floral Spray for Ceremony, 6 Simple Centerpieces- Couples Choice of Flower Types & Colors
- Two Hour Photography Package with Disk of 75 Professionally Edited Images
- Five Hour DJ Services- Five hours of professional disc jockey services with top of the line equipment to play the couple's choice of music and Master of Ceremony service
- Wedding Coordination Services
- Dessert Station with Bride & Groom Wedding Cake topped with Fresh Flowers
- Brides Hair & Makeup

### ***The Enchanted Wedding Collection \$5,595*** plus tax

#### **Designed for parties of 60-80 people**

For the bride and groom planning a wonderful event with all the elements this package includes the necessities for a perfect dream wedding.

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere, Maid of Honor Bouquet & Best Man Boutonniere, Two Bridesmaids Bouquets, Two Groomsmen Boutonnieres, Arbor Floral Spray for Ceremony, 8 Low Lying Centerpieces- Couples Choice of Flower Types & Colors
- Three Hour Photography Package with Disk of 75 Professionally Edited Images
- Five Hour DJ Services- Five hours of professional disc jockey services with top of the line equipment to play the couple's choice of music and Master of Ceremony service
- Wedding Coordination Services
- Dessert Station with Bride & Groom Wedding Cake topped with Fresh Flowers
- Wedding day Hair and Make-up session for the Bride & Maid of Honor performed by our wedding hair and makeup specialist

## ***The Celebration Wedding Collection \$6,495*** plus tax

### **Designed for parties of 80-100 Guests**

For the bride and groom who would like a grand celebration, this collection offers everything needed for your complete wedding.

- Officiate (non-denominational)
- Bridal Bouquet & Groom Boutonniere, Maid of Honor Bouquet & Best Man Boutonniere, Two Bridesmaids Bouquets, Two Groomsmen Boutonnieres, Two Mothers Wrist Corsages, Two Fathers Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Bout, Arbor Floral Spray for Ceremony, 4 Hanging Vases to hang from Ceremony Chairs then move to Cocktail Tables, 10 Low Lying Centerpieces- Couples Choice of Seasonal Flower Types & Colors
- Four Hour Photography Package with Disk of 75 Professionally Edited Images
- D.J. services for reception – Five hours of professional disc jockey services with top of the line equipment to play the couple's choice of music and Master of Ceremony services
- Wedding day Hair and Make-up session for the Bride & Maid of Honor performed by our wedding hair and makeup specialist
- Wedding Coordination Services
- Dessert Station with Bride & Groom Wedding Cake topped with Fresh Flowers

## ***The Signature Wedding Collection \$7,595*** plus tax

### **Designed for parties of 100-150 Guests**

For the bride and groom planning an upscale wedding this package covers all the extras from start to finish.

- Minister (non-denominational)
- Bridal Bouquet & Groom Boutonniere, Maid of Honor Bouquet & Best Man Boutonniere, Three Bridesmaids Bouquets, Three Groomsmen Boutonnieres, Two Mothers Wrist Corsages, Two Fathers Boutonnieres, Flower Girl Basket with Petals, Ring Bearer Bout, Arbor Floral Spray for Ceremony, 6 Hanging Vases to hang from Ceremony Chairs then move to Cocktail Tables, 15 Low Lying Centerpieces, - Couples Choice of Seasonal Flower Types & Colors
- Five Hour Photography Package with Disk of 75 Professionally Edited Images
- Ceremony Videography includes professional Video of Ceremony, One Videographer, & an Edited DVD
- Musician (choice of: pianist, violinist, guitarist, etc.) to perform live music during ceremony
- D.J. services for reception – Four hours of professional disc jockey services with top of the line equipment to play the couple's choice of music and Master of Ceremony services
- Wedding day Hair and Make-up session for the Bride & Maid of Honor performed by our wedding hair and makeup specialist
- Wedding Coordination Services
- Dessert Station with Bride & Groom Wedding Cake topped with Fresh Flowers

\*All wedding packages are customizable. Package upgrades are welcome. Custom Wedding Cakes are Available upon request for an additional fee. Cake and Dessert Stands are included. Food and beverage minimum required on Friday or Saturday evening events. Ceremony & Reception Site Rental Fees are not included. Additional site fee will apply for Lake Front ceremony locations. Additional photo images, albums and prints may be purchased directly from photographer. Nevada marriage license not included. Prices subject to change. Other restrictions apply.

## Hors d'oeuvres Displays

### **International Cheese Platter**

\$10

Assorted Crackers, Sliced Baguettes, Crostinis, Dill Havarti, French Brie, English Huntsman Cheese, Grapes, with an Assortment of Three Fresh Seasonal Berries

### **Baked Brie**

\$9

Baked in Puff Pastry with Green Apples, Honey Drizzled and topped with Sliced Almonds. Served with Crostinis

### **Mediterranean Platter**

\$8

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

## Crusts & Spreads

Lime Scented Black Bean Salsa Served with assorted Chips and Crostinis

\$5

Sundried Tomato Hummus Served with assorted Chips and Crostinis

\$5

Baked Artichoke Dip Spinach Dip with Sourdough Bread, Vegetable Crudit 

\$5

### **Vegetable Crudit  Platter**

\$5

With Assorted Dips - Ranch, Pesto, Sour Cream and Onion  
Served with Crostinis

## Hors d'oeuvres

**\$5 per selection or choose any three items for \$14**

**Tri Tip +\$1.00**

glazed with Hoisin BBQ Sauce on Potato Cake

**Beef Tips Skewers +\$1.00**

with Shitake Butter

**Chicken Satay Skewers**

**Bruschetta**

Roma Tomatoes, Basil and Feta

**Empanadas Choice of:**

Chicken, Spinach, Black Olives and Feta Cheese  
or Seasonal Vegetables and Cheese Shrimp and Chive

**Pot Stickers**

Served with Plum and Hoisin Sauce

**Seared Ahi Tuna**

on a Wonton Chip with Soy Sauce and Wasabi

**Risotto with Langoustine**

**Shrimp Tempura**

**Mini Crab Cakes**

Served with Red Pepper Aioli

**Pulled Pork Tartlet**

with Cilantro Aioli

**Wild Mushroom Strudel**

with Sour Cream and Chive

**Stuffed Mushroom Caps**

Herb Stuffing with Cheese Crostinis

## **Plated Dinners**

All entrées include Organic Spring Mix with Sweet Basil Dressing, Rolls and Butter.

### **Filet Mignon**

\$49

Served with Au Gratin Potatoes and Portobello Mushroom

### **Filet Tips of Beef with Marsala Demi glaze**

\$47

Served with Creamy Mashed Potatoes, Roasted Peppers and Asparagus tips

### **Prime Rib of Beef**

\$42

Served with Twice Baked Potato, Au Jus Creamy Horseradish Sauce and Grilled Asparagus

### **Filet of Salmon**

\$36

Fresh Salmon prepared with your choice of Citrus Macadamia Style served with Herb Couscous and Roasted Vegetables

### **Chicken Anna**

\$34

Boneless Breast sautéed with fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine.  
Served with Wild Mushroom Mashed Potatoes and Grilled Asparagus

### **Herb Roasted Chicken**

\$32

Served with Wild Mushroom Mashed Potatoes and Grilled Asparagus

### **Wild Mushroom Ravioli**

\$32

Served with Roasted Pepper Cream Sauce and Feta Cheese

### **Pasta Primavera**

\$28

Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo Sauce tossed with Penne Pasta

\* 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.

## Duo Entrees

All entrées include House Salad with Sweet Basil Dressing, Starch, Vegetables, Dinner Rolls and Butter.

### **Petite Filet and Lobster**

Market price

4 oz. Filet of Beef wrapped in Bacon and broiled to perfection accompanied with a 4 oz. Lobster Tail

### **Filet Tips of Beef and Chicken Anna**

\$45

Our House Specialty, Filet Tips sautéed with Shiitake Mushrooms and Shallots and finished with Marsala Demi Glaze. Served along with Boneless Breast Sautéed with Fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine.

### **Chicken Anna and Wild Mushroom Ravioli**

\$36

Boneless Breast Sautéed with Fresh Basil, Artichoke Hearts, Roasted Tomato Sauce and Fresh Ravioli filled with Portabella and Shiitake Mushrooms, tossed with a Roasted Red Pepper Cream Sauce and topped with Feta Cheese

Different combinations of plated choices can be customized. Please call for a price quote.

## Vegetarian Features & Special Dietary Needs

### **Vegetarian Options:**

Portobello Wellington Served with Pesto Mashed Potatoes, Grilled Vegetable

Wild Mushroom Ravioli Served in a Vegetable Broth

Curry Vegetables with Coconut Basmati Rice

Ginger marinated Grilled Tofu Steak over Asian Flavored Noodles

### **Vegan Options:**

Spicy Stir-fry Tofu with Mushroom Rosemary Brown Rice

Warm Portobello Polenta with Grilled Vegetables

### **Gluten Free Options:**

Chile Cured Steak with Warm Quinoa Salad

Herb Chicken with Warm Lentils

## **Dinner Buffets**

For preparation descriptions, see Plated Dinner Menu.  
Wedding Buffets include Salad Bar and Dinner Rolls

### *Ridge Signature Buffet*

\$42

**Choose three Entrées; One Selection from the Ridge Signature and Two Selections from the Tahoe Buffet**

**Filet Tips of Beef**

**Tri Tip**

**Prime Rib** (Carving Station required\*)

### *Tahoe Buffet*

\$39

**Choose three entrées:**

**Pasta Primavera**

**Wild Mushroom Ravioli**

**Chicken Anna**

**Herb Roasted Chicken**

**Filet of Salmon**

**Cider Glazed Pork** (Carving Station optional \*)

\*Carving Service Fee \$75

### *Buffet Accompaniments*

**Choose two Side Dishes for your Ridge Signature or Tahoe Buffet**

Each additional choice \$4

- **Grilled Seasonal Vegetable**
  - **Twice Baked Potato**
  - **Coconut Jasmine Rice**
  - **Whipped Potatoes**

Creamy, Pesto or Wild Mushroom

- **Roasted New Potatoes**  
With Garlic and Rosemary
- **Au Gratin Potatoes**
- **Vegetable Piave**
- **Asparagus with Garlic**



## Themed Dinner Buffets

### Mediterranean Buffet

\$40

**Greek Salad** with tomatoes, cucumbers, olives, creamy feta dressing

**Israeli Couscous** with Basil Vinaigrette Dressing, Eggplant, Zucchini, & Squash  
Tandoori Roasted Garlic Naan Bread

**Hummus**- Garbanzo bean, lemon spread, **Skordalia**- Sweet garlic and potato spread

**Tzatziki Yogurt**, garlic cucumber spread

**Carved Rosemary leg of lamb**- lamb jus

**Roasted Chicken with garlic reduction sauce**

**Naan Bread**

### Fiesta Buffet

\$38

Mixed Green Salad with, Jicama, Tortilla Strips, Tomato, & Cilantro Vinaigrette

Choice of Two Seasoned Meats: Chicken Fajita, Ground Beef, or Pork

Corn Tortillas & Flour Tortillas

Spanish Rice and Refried Beans

Lettuce, Tomato, Onion, Jalapeno, Olives

Shredded Cheese Blend & Queso Fresca

Sour Cream

Chips and Salsa

\*Add Guacamole for \$2.00

\*Add Ceviche Tostada Appetizer for \$6.00

### *Tuscan Buffet*

\$29

Tuscan Buffet includes Salad Bar with Basil Vinaigrette Dressing and Garlic Bread

**Penne Primavera with choice of Oil & Garlic, Alfredo or Marinara Sauces**

**Linguini & Meatballs with Marinara**

**Fettuccini Alfredo**

For an additional \$2.00 substitute the following:

**Cheese Tortellini with Marinara or Bolognese** (Italian meat sauce)

**Wild Mushroom Ravioli with Roasted Pepper Cream Sauce**

Substitute for Chicken, Shrimp or Italian Sausage available. Ask for price quote.

# Wedding Brunch Buffet

## *Brunch*

\$30 per person

**Please select Two Entree items**

### **Farm Fresh Scrambled Eggs**

#### **Eggs Benedict**

Poached Eggs with Canadian Bacon on  
English Muffin with Hollandaise Sauce

#### **Denver Stuffed Jumbo Popovers**

Scrambled Eggs tossed with Honey Cured Ham, Onions, Bell Peppers,  
Cheddar Cheese filled into our own Signature Jumbo Popover

#### **Assorted Frittatas**

Our Version of Italian Crustless Quiche.  
Vegetable or Bacon

#### **Quiche**

Spinach & Mushroom  
Lorraine: Bacon & Swiss Cheese

#### **Belgian Waffles**

Vanilla Whipped Cream, Tropical Fruit and Maple Syrup

#### **French Toast**

Texas Toast  
Topped with Maple or Orange Syrup and Powdered Sugar

## *Buffet Accompaniments*

### **Fresh Seasonal Fruit Platter**

### **Mini Fruit Yogurt & Granola Parfait**

### **Sweet Scented Breakfast Basket**

### **Country Potatoes**

### **Applewood Bacon**

**Add Tuscany Sweet Sausage \$2.00**

**Smoked Salmon with Red Onions and Capers \$3.00**

Mimosa Station \$6.00

Bloody Mary Station 7.00

**Choice of Mini Dessert \$2.00**

\*Please see your Event Planner for Farewell Brunch Options

## *Desserts*

Ridge Bride & Groom Wedding Cake topped with Fresh Flowers

### **Dessert Station**

\$8

An Assortment of Mini Desserts

Choice of Four Mini Desserts

Chocolate Tart

Fruit Tart

Cheesecake (plain w/ choice of fresh strawberry, chocolate, or raspberry)

Lemon Meringue

Cupcakes (choice of one flavor and frosting)

Chocolate Covered Strawberries

Cream Puffs

Coconut Macaroon (plain or dipped in chocolate)

Rocky Road Brownie w/ toasted meringue

Cookie: oatmeal raisin w/ white chocolate and coconut, salted caramel chocolate chunk w/ walnuts,

espresso cookies dipped in chocolate, peanut butter

Chocolate Peanut Butter Bites

S'mores Bites

Chocolate Hazelnut Cheesecake Bites

### **Chef Specialty Plated Dessert**

\$7

Strawberry Shortcake

Crème Brule

Pana Cotta (vanilla bean with fresh fruit or chocolate w/hazelnuts)

Chocolate Mousse

Tiramisu or Fruit Tiramisu

Lemon Semifreddo

Gateau (chocolate, black forest, salted caramel)

Peanut Butter Chocolate Squares

Hazelnut Cheesecake

### **Cup Cake Display**

\$6

White, Chocolate, Yellow, Marble, Strawberry

Fillings: buttercream(vanilla or chocolate), pastry cream, chocolate mousse, lemon curd, ganache

### **Wedding Cake Accompaniments**

\$2

**Choice of One Mini Dessert**

## Rehearsal Dinner Buffets

These menus are specially designed to offer more casual fare for rehearsal dinners.

### Rustic Barbecue

\$42

#### Choice of Two Entrée Selections

Marinated Tri Tip Beef  
House Smoked Pork Ribs  
Chicken

#### Choice of Two Accompaniments

Beans  
Potato Salad  
Pesto Pasta Salad  
Tossed Green Salad

#### Choose One Bread

Garlic Bread  
Cornbread Muffins

\*Add Fresh Seasonal Fruit Platter \$3

### Fiesta Buffet

\$24

#### Choice of One Seasoned Meat:

Chicken, Beef, or Pork

#### Buffet Accompaniments

Chips and Salsa  
Corn Tortillas  
Spanish Rice and Refried Beans  
Lettuce, Tomato, Onion, Jalapeno, Olives  
Shredded Cheese Blend  
\*Add Guacamole for \$2.00

### American Barbeque

\$23

Hamburgers  
Apple Chicken Sausages

#### Barbeque Accompaniments

Tossed Green Salad with Basil Vinaigrette Dressing  
Fresh Fruit  
Chips  
Fresh Baked Cookie

### Sienna Buffet

\$19.00

Traditional Spaghetti served with Marinara Sauce and Meatballs  
Tossed Green Salad with Basil Vinaigrette Dressing  
Grilled Vegetable Platter  
Served with Garlic Bread

\*For an additional \$3.00 Substitute the following: **Homemade Lasagna**

## *Platters for In-room Delivery*

A \$20 delivery fee applies with each order. Platters Serve 10 Guests

### **Bridal Relaxation Platter \$160.00**

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

### **Deli Platter \$95.00**

Turkey, Ham, Cheddar Cheese, Swiss cheese, Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Mayonnaise & Mustard, Wheat & Sourdough Rolls

### **Breakfast Platter \$75.00**

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

\*Add Smoked Salmon \$25.00

### **Crudit  & Cheese Platter \$\$\$\$**

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

## *Bar Selection*

### **Premium Brands and Cordials \$8 - 11**

### **Wine per glass \$7 - 9**

Wine by the bottle is also available. Call for Wine Selections and Prices.

### **Call Brands \$7**

### **Well Brands \$6**

### **Imported Bottled Beer \$6**

### **Domestic Bottled Beer \$5**

### **Signature Drinks Available Upon Request**

## *Banquet Beverages*

A Bartender deposit of \$250.00 is required for all groups.

This fee is waived if a minimum of \$250.00 is hosted in bar service.

## *Unlimited Non-alcoholic Beverages*

### **Coffee, Decaf, Hot Tazo Tea & Sodas**

\*Mandatory Non-Alcoholic Beverage fee of \$3.00 Per Person Applied to Wedding Groups

## Ordering Information and Catering Policies

***Event Confirmation / 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 days prior to the date of the function. Additional charges incurred during the function will be payable at the conclusion of the event. Additional food and beverage items can be ordered by the group representative up until seven business days prior to a function date.

***Minimum Requirements & 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 30 days or less prior to the function date, The Ridge Tahoe will retain 100% of the estimated food and beverage costs. If such payment has not been received as of the date of cancellation, The Ridge Tahoe will collect payment from the guarantor (or authorized representative) within 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. The Ridge Tahoe 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, The Ridge Tahoe 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 The Ridge Tahoe food is guaranteed. Due to health regulations, The Ridge Tahoe 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 food-borne 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 Sales and Catering office. The Ridge Tahoe is not responsible for lost or stolen articles. For the safety of our patrons The Ridge Resorts 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 20% service fee. An assembly/set up fee may be charged for set up of additional event items such as, but not limited to, centerpieces, decorations & party favors. These additional services must be arranged in advance with the Group Sales Coordinator and delivered at least 24 hours prior to the event. Groups of 19 people or less will incur a charge. Additional facility charges apply. A service charge will apply for groups of 19 people or less. Prices listed are per person unless otherwise noted. Prices and menu selection may change without notice. Prices are subject to sales tax (7.1%) and service fee (20%). 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.