

W E D D I N G C A T E R I N G M E N U



THE RIDGE TAHOE

Weddings with a View WEDDING PACKAGES



♥ *The Intimate Tahoe Collection* \$1,195 plus tax

Designed for parties of 20-40 people

For the bride and groom who are planning an intimate, romantic wedding with family and close friends.

- Minister (non-denominational)
- Flowers for the bride and groom – 1/2 dozen rose hand-tie bouquet with garden flowers, foliage and ribbon, and a double rose boutonniere for the groom
- One hour photography package, photographer, 18 photos placed in a storybook album
- Wedding cake with your choice of icing, filling, flavor and topped with a fresh floral arrangement

♥ *The Lakefront Ceremony Collection* \$1,995 plus tax

Designed for parties of 40-75 people

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.

- Minister (non-denominational)
- Flowers for the bride and groom – 1/2 dozen rose hand-tie bouquet with garden flowers, foliage and ribbon, and a double rose boutonniere for the groom
- One hour photography package, photographer, 18 photos placed in a storybook album
- Wedding cake with your choice of icing, filling, flavor and topped with a fresh floral arrangement
- A lakefront ceremony location*

* Additional site fee may apply for certain ceremony locations.

♥ *The Elegant Mountain Collection* \$3,195 plus tax

Designed for parties of 50-150 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.

- Minister (non-denominational)
- Flowers for the bride and groom, maid of honor and two attendants, best man and two groomsmen, two corsages and two boutonniere for the parents, arch with floral spray or garland for the ceremony
- Three hour photography package, photographer, 36 photos placed in a storybook album
- Wedding cake with your choice of icing, filling, flavor and topped with a fresh floral arrangement

♥ *The Enchanted Wedding Collection* \$4,995 plus tax

Designed for parties of 50-175 people

For the bride and groom planning a wonderful event with all the elements

- Minister (non-denominational)
- Musician (choice of: pianist, violinist, guitarist, etc.) to perform live music during pre-seating of ceremony, and during ceremony and recessional
- Flowers for the bride and groom, maid of honor and two attendants, best man and two groomsmen, two corsages and two boutonniere for the parents, arch with floral spray or garland for the ceremony, and 12 floral centerpieces for reception tables
- Three hour photography package, photographer, 36 photos placed in a storybook album
- Wedding cake with your choice of icing, filling, flavor and topped with a fresh floral arrangement
- D.J. services for reception – Four hours of professional disc jockey includes top of the line equipment to play couple's choice of music and master of ceremonies services

* Package upgrades are welcome. Packages require 20 person minimum. All wedding ceremonies must accompany a Ridge Tahoe reception. Food and beverage minimum required on Friday or Saturday evening events. Ceremony chair rental not included. Nevada marriage license not included. Prices subject to change. Other restrictions apply.

THE RIDGE TAHOE

Weddings with a View

WEDDING PACKAGES

♥ *The Celebration Wedding Collection*

\$6,995 plus tax

Designed for parties of 50-175 people

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

- Wedding day hair and make up session for bride and maid of honor performed by our wedding hair and make up specialist
- Minister (non-denominational)
- Musician (choice of: pianist, violinist, guitarist, etc.) to perform live music during pre-seating of ceremony, and during ceremony and recessional
- Flowers for the bride and groom, maid of honor and two attendants, best man and two groomsmen, two corsages and two boutonniere for the parents, arch with floral spray or garland for the ceremony, and 12 floral centerpieces for reception tables
- Five hour photography package, photographer, 48 photos placed in a storybook album, CD with 75 photos, and 2 8x10 bonus prints
- Videographer includes complete professional recording of wedding ceremony with edited DVD
- Customized upgraded of wedding cake with choice of icing, filling, flavor and topped with a fresh floral arrangement
- D.J. services for reception – four hours of professional disc jockey includes top of the line equipment to play couple's choice of music and master of ceremonies services

♥ *The Signature Wedding Collection*

\$9,995 plus tax

Designed for parties of 50-175 people

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

- Wedding day hair and make up session for bride and maid of honor performed by our wedding hair and make up specialist
- Minister (non-denominational)
- Musician (choice of: pianist, violinist, guitarist, etc.) to perform live music during pre-seating of ceremony, and during ceremony and recessional
- Flowers for the bride and groom, maid of honor and two attendants, best man and two groomsmen, two corsages and two boutonniere for the parents, arch with floral spray or garland for the ceremony, and 12 floral centerpieces for reception tables.
- Five hour photography package, photographer, 48 photos placed in a storybook album, CD with 75 photos, and 2 8x10 bonus prints
- Videographer includes complete professional recording of wedding ceremony and three hours coverage of your reception with edited DVD
- D.J. services for reception – four hours of professional disc jockey includes top of the line equipment to play couple's choice of music and master of ceremonies services
- Customized upgraded of wedding cake with choice of icing, filling, flavor and topped with a fresh floral arrangement
- Chocolate Fountain with your choice of milk or white melted chocolate served with fruit kabobs, macaroon cookies, jumbo marshmallows and pretzels



* Package upgrades are welcome. Packages require 20 person minimum. All wedding ceremonies must accompany a Ridge Tahoe reception. Food and beverage minimum required on Friday or Saturday evening events. Ceremony chair rental not included. Nevada marriage license not included. Prices subject to change. Other restrictions apply.

DINNERS FOR ANY OCCASION

All entrées include House Salad with Balsamic Vinaigrette Dressing, Rolls and Butter.
Specialty Salad – Organic Mescaline with Poached Pear and Spicy Pecans w/Lemon Ginger Vinaigrette Add \$2.
Replace Salad with Soup Choice: Tomato-Basil \$4. New England Clam Chowder \$5. Lobster Bisque \$12.

Plated Dinners

- **Beef Wellington** served with creamy Mashed Potato, Asparagus \$39
- **Filet Mignon** Roasted Potato, Caramelized Onions and Roasted Balsamic Portobello Mushroom \$38
- **Prime Rib of Beef** served with Garlic Smashed Potato, Au Jus Creamy Horseradish Sauce, Asparagus \$36
- **Herb Seasoned, Grilled Tilapia** with Roasted Shallot Butter Served with Couscous and Oven Roasted Tomato with Duet Squash puree \$33
- **Filet Tips of Beef with Marsala Demiglaze** Served with creamy Mashed Potato, Roasted Peppers and Asparagus tips \$34
- **Filet of Salmon** Fresh Salmon prepared with your choice of Moroccan or Citrus Macadamia Style served with Lemon Pepper Rice and Arugula Watercress Salad \$32
- **Chicken Divine** Boneless Breast sautéed with Prawns, Mushrooms, Roasted Red Bell Pepper, Shallots with Light Sherry Cream Sauce. Served with Garlic Mashed Potato and Grilled Vegetables. \$31
- **Chicken Saltimbocca** Prosciutto, Sage, and Swiss Cheese. Served with Roasted Shitake Mushroom and Tomato Sauce, Pesto Mashed Potato \$29
- **Chicken Anna** Boneless Breast sautéed with fresh Basil, Garlic, Artichoke Hearts, Tomato and White Wine. Served with Wild Mushroom Mashed Potato and Vegetable Piave \$29

Pasta Selections

- **Stagecoach Cioppino** Shrimp, Clams, Mussels, Fish, Calamari, and Crab Legs Stewed in a savory Tomato Sauce with a Chorizo Steamed Bun \$35
- **Shrimp Scampi Provençal Style** Sautéed in Garlic, Lemon, Tomatoes and White Wine over Homemade Angel Hair Pasta \$31
- **Wild Mushroom Ravioli** with Roasted Pepper Cream Sauce and Feta Cheese \$27
- **Pasta Primavera** Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo sauce tossed with Penne Pasta \$25

Vegetarian Selections

- **Portobello Wellington** served with Pesto Mashed Potato, Grilled Vegetables \$25
- **Stuffed Red Bell Pepper** with Mozzarella, Corn, Tomato and Basil Stuffing \$25
- **Eggplant** with Garlic and Herbs served with Creamy Polenta \$25
- **Wild Mushroom Ravioli** served in a Vegetable Broth \$26



Denotes Vegan Menu Choice

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

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.

DINNER BUFFETS

For preparation descriptions, see Plated Dinner Menu.
Tahoe, Sierra and Grand Buffets include Salad Bar, and Rolls and Butter.

Grand Buffet

\$43

Choose three entrées:

- Salmon or Tilapia
- Chicken Divine
- Prawn Scampi Provençal Style
- Filet Tips of Beef
- Prime Rib (Carving Station required*)

*Carving Service Fee \$75

Sierra Buffet

\$38

Choose two entrées from the Tahoe Buffet
and one entrée from The Ridge Grand Buffet.

Tahoe Buffet

\$34

Choose three entrées:

- Pasta Primavera
- Wild Mushroom Ravioli
- Chicken Anna
- Herb Roasted Chicken
- Cider Glazed Pork (Carving Station optional*)

*Carving Service Fee \$75

Side Dishes

Choose two Side Dishes for your Buffet:

- | | |
|--|---|
| ■ Twice Baked Potato | ■ Couscous |
| ■ Coconut Jasmine Rice | ■ Vegetable Piave |
| ■ Mashed Potato (Creamy, Pesto or Wild Mushroom) | ■ Roasted Tomato with Duet Squash Puree |
| ■ Roasted New Potato with Garlic and Rosemary | ■ Spinach Soufflé |
| Each additional choice \$4 | ■ Asparagus with Garlic |
| | ■ Grilled Seasonal Vegetable |

Pasta Buffet

\$26

Pasta Buffet includes Salad Bar and Garlic Bread.

Choice of three of the following Pasta Dishes:

- Penne Primavera with either Oil & Garlic, Alfredo or Marinara Sauces
- Wild Mushroom Ravioli
- Cheese Tortellini with Marinara or Bolognese (Italian meat sauce)
- Linguini & Meatballs with Marinara
- Fettuccini Alfredo

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



PLATED DUET MENUS

All entrées include House Salad with Balsamic Vinaigrette Dressing, Starch, Vegetables, Dinner Rolls and Butter.
Specialty Salad – Organic Mescaline with Poached Pear and Spicy Pecans w/Lemon Ginger Vinaigrette Add \$2.
Replace Salad with Soup Choice: Tomato-Basil \$4. New England Clam Chowder \$5. Lobster Bisque \$12.

Menu Selection #1

market price

■ **Petite Filet and Lobster**

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

Menu Selection #2

\$42

■ **Prime Rib and Shrimp Scampi Provençal Style**

Slow Roasted Prime Rib cut to order, served with Au Jus and
Creamy Horseradish Sauce and Tender Shrimp sautéed in Butter with
Tomato, Lemon, Garlic and White Wine served over Angel Hair Pasta

Menu Selection #3

\$39

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

Boneless Breast Sautéed with Fresh Basil, Garlic, Artichoke Hearts,
Tomato and White Wine. Served along with our house specialty,
Filet Tips sautéed with Shiitake Mushrooms and Shallots and finished
with Marsala Demiglaze

Menu Selection #4

\$32

■ **Chicken Anna and Wild Mushroom Ravioli**

Boneless Breast Sautéed with Fresh Basil, Artichoke Hearts, Roasted Tomato Sauce
and Fresh Ravioli filled with Portabello 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.

Children's Menu

\$13

Served with Choice of One: Tossed Green Salad, Fresh Fruit Salad, Crispy French Fries

Choose one item for all children (3 to 11 years of age)

■ **Grizzly Burger**

■ **Chicken Tenders**

■ **Homemade Baked Macaroni and Cheese**

■ **Grilled Chicken**

■ **Corn Dogs**

■ **Popcorn Shrimp for \$1 more**

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TAPAS MENU

Tapas, meaning “small dishes” famous in Spain made from seafood, meats, cheese and vegetables.
Create an entire meal selecting a variety of tapas dishes, or simply choose a selection of tapas as an appetizer.

Choose any five items for \$30

Choose any six items for \$35

Tapas Frias (Cold)

- **Ensalada Arugula**
Arugula, Dried Fig, Prosciutto, Tomato-Feta Vinaigrette
- **Pepino Salad**
Sweet Bell Peppers, Cucumber, Apple, Red Onion and Feta
- **Portobello Bruschetta**
With Rosemary Aioli
- **Jamon Prosciutto**
Prosciutto and Sundried Tomato Tortilla Crisp
- **Crema de Cabrales con conac**
Blue Cheese and Cognac creamed, served with Baked Crostini
- **Quesos de España**
Spanish Cheese, Seasonal Fruit, served with Bread and Butter

Tapas Calientes (Hot)

- **Faldilla de Res a la Mantequilla con Hierbas**
Skirt Steak, Shallot Herb Butter, Green Onions
- **Solomillo con Queso de Cabrales**
Beef Tenderloin with Blue Cheese
- **Chorizo a la Plancha**
Grilled Spanish Sausage
- **Chicken Toro Brochetta**
Marinated Chicken with Spicy Herb Aioli and Tomato Bread
- **Paella de Pollo con Alcachofas**
Spanish Rice with Chicken, Artichoke and Thyme
- **Patatas Bravas**
Potatoes with Piquant Tomato and Aioli Sauces
- **Queso de Cabra Montanes**
Baked Goat Cheese with Tomato Basil served with Toast
- **Grilled Vegetables**
With drizzle of Basil Oil
- **Gambas Al Ajillo add \$5 more**
Shrimp with Garlic, Olive Oil and Red Pepper Flakes

* Tapas menu items available individually as appetizers. Please call for a price quote.

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ELEGANT BRUNCH BUFFETS

Mountain Peak Buffet

\$32 per person

Please select three from any Sunrise Buffet Items
And/or any of these Entrees.

- **Chicken Anna**
Breast of Chicken, sautéed fresh basil, garlic, artichoke hearts, tomato and white wine
- **Salmon**
Poached Salmon over wilted baby spinach topped with citrus bearer blank
- **Pasta Primavera**
Fresh blend of Seasonal Vegetables with choice of Olive Oil and Garlic or Alfredo tossed with penne pasta
- **Tilapia**
Herb Seasoned, Grilled White Fish with Roasted Shallot Butter Sauce

Sunrise Buffet

\$26 per person

Please select three items.

- **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
- **Cheese Blintzes**
Crepe stuffed with Ricotta and Sugar topped with a Berry Compote.
- **Top of the Mountain Omelet**
Ham, mushrooms, onions, bell peppers and cheese
- **Belgium Waffles**
Vanilla whipped cream and maple syrup
- **Banana Cream Stuffed French Toast**
Texas Toast stuffed with bananas, cinnamon, cream cheese, topped with Maple syrup and powdered sugar

Buffet Accompaniments

Please select three items.

- **Seasonal sliced Fruits**
- **Mini Bagels with Cream Cheese**
- **Caesar Salad**
- **Country Potatoes**
- **Mini Fruit Yogurt & Granola Parfait**
- **Organic Mixed Baby Green Salad**
- **Add Hickory Smoked Bacon or Tuscany Sweet Sausage** add \$2.00 per person
- **Assorted Mini Desserts** add \$5.00 per person

Carving Station

Add your choice to buffets above

- **Prime Rib of Beef** served with Au Jus and Creamy Horseradish Sauce \$7
- **Honey Baked Ham** served with spicy Asian Mustard Sauce \$6
- **Oven Roasted Turkey** served with Cranberry Sauce \$6

*75.00 Carving Station Service is required.

Eye-Openers

- **Champagne, Bloody Mary Bar, Bellini Stations available on request.**
Ask for price quote.



APPETIZER MENU

■ Shrimp Cocktail Homemade Cocktail Sauce with Horseradish and Garlic Aioli	\$12
■ Antipasto Platter Marinated Assorted Vegetables, Meats and Cheeses, Italian Bread	\$10
■ Assorted Fresh Fruit and Cheese With Crackers	\$8
■ Baked Brie Baked in Puff Pastry with Green Apples, Honey Drizzled and topped with Sliced Almonds. Served with Crostinis	\$8
■ Dip Trio Appetizer Lime Scented Black Bean Salsa, Sundried Tomato Hummus, Tahini Eggplant Puree. Served with assorted Chips and Crostinis	\$8
■ Spinach Dip With Sourdough Bread, Vegetable Crudite	\$6
■ Baked Artichoke Dip	\$6
■ Vegetable Crudite Platter With Assorted Dips - Ranch, Pesto, Sour Cream and Onion Served with Crostinis	\$5

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

■ Prosciutto and Melon	■ Asparagus wrapped in Prosciutto
■ Chicken Satay Skewers	■ Stuffed Mushroom Caps Herb Stuffing with Cheese
■ Chicken Tandori Skewers	■ Shrimp Tempura
■ Bruschetta Roma Tomatoes, Basil and Feta	■ Crab En Croute
■ Empanadas. Choice of: • Chicken, Spinach, Black Olives and Feta Cheese • Seasonal Vegetables and Cheese • Shrimp and Chive	■ Beef Tips Skewers with Shitake Butter
■ Pot Stickers Served with Plum and Hoisin Sauce	■ Mini Crab Cakes Served with Red Pepper Aioli
■ Seared Ahi Tuna on a Wonton Chip with Soy Sauce and Wasabi	■ Lemongrass Chicken Skewers
■ Indian Vegetable Samosas	■ Pulled Pork Tartlet with Cilantro Aioli
■ Lobster Tartlet with Sweet Thai Chile Sauce	■ Wild Mushroom Strudel with Sour Cream and Chive
	■ Tri Tip glazed with Hoisin BBQ Sauce on Potato Cake
	■ Baby Puff Pastry stuffed with Brandied Roquefort

Appetizer Stations

Encourage mingling and guest interaction at your next event with Appetizer Stationing. Choose a minimum of three stations if you are not ordering a meal. Portions are appetizer sized.

■ Asian Station Egg Rolls, Ginger Beef Skewers and Chinese Chicken Salad, Fortune Cookies	\$14
■ Pasta Station Choice of two Pastas: Penne, Fettuccini, Bow Tie Choice of three Sauces: Marinara, Creamy Alfredo, Pesto or Creamy Pesto Add Bolognese Sauce \$3. Add Chicken \$4. Add Shrimp \$5 Includes garlic oil, primavera vegetables and parmesan cheese	\$12*
■ Crepe Station Your choice of a Savory Crepe or Sweet Crepe Station Savory Herb Crepes with Tarragon Chicken or Wild Mushrooms Sweet Crepe with Cinnamon Apples or brandied, brown sugared Bananas	\$12*
■ Mashed Potato Station Creamy Mashed Potatoes with mixed Cheeses, Bacon, Sour Cream, Green Onions, sautéed Mushrooms and Home-Style Gravy	\$8

*Station Attendant Required. \$75/hour with One Hour Minimum

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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.



BARBECUE MENU

All American Barbecue

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|--|-------------|-----------------------------------|-------------|
| Old Fashioned Barbecue | \$24 | Cowboy's Favorite Barbecue | \$36 |
| ■ Hamburgers with or without Cheese | | ■ Marinated Tri Tip Beef | |
| ■ Veggie Burgers | | ■ House Smoked Pork Ribs | |
| ■ Hot Dogs* | | ■ Chicken Breast | |

*Add Chili and Cheese for \$1 more

Each Menu Served with choice of three side dishes:

- **Baked Beans**
- **Potato Salad**
- **Pesto Pasta Salad**
- **Tossed Green Salad**
- **Coleslaw**

Choose One Bread:

- **Garlic Bread**
- **Cornbread Muffins** (Jalapeno or Regular)

*Add Fresh Seasonal Fruit Platter \$3

*Barbecue Attendant Required for Barbecue Menus. \$50/hour with One Hour Minimum

Caribbean Barbecue

Choose Any Two Entrées for \$31

Choose Any Three Entrées for \$36

- **Jerk Chicken with Mango Chutney**
- **Caribbean Sausage**
- **Jamaican Beef Kabobs**
- **Add Shrimp Skewers add \$6 more**

Each Menu Served with choice of three side dishes:

- **Baked Beans**
- **Potato Salad**
- **Pesto Pasta Salad**
- **Tossed Green Salad**
- **Coleslaw**

Choose One Bread:

- **Garlic Bread**
- **Cornbread Muffins** (Jalapeno or Regular)

*Add Fresh Seasonal Fruit Platter \$3

*Barbecue Attendant Required for Barbecue Menus. \$50/hour with One Hour Minimum



BANQUET DESSERTS

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|---|-----|
| ■ Bananas Foster | \$8 |
| Sliced Bananas sautéed in Rum, Brown Sugar and Liqueur served with Vanilla Ice Cream | |
| ■ Mini Dessert Assortment Choice of three. | \$8 |
| An assortment of mini desserts such as Mini Cheesecakes, Chocolate Mousse, and Strawberries dipped in Chocolate | |
| ■ Flourless Chocolate Cake | \$8 |
| With Vanilla Scented Crème Anglaise and Seasonal Berries | |
| ■ Crème Brûlée | \$7 |
| Chilled Custard topped by Caramelized Sugar | |
| ■ Cheesecake | \$6 |
| New York, Strawberry, Raspberry or Peanut Butter | |
| ■ Homemade Apple Strudel | \$6 |
| ■ Chocolate Mousse | \$5 |

Additional desserts are available upon request.

*Wedding Cake Accompaniments** \$3

- **Choice of one: Homemade Tartlets, Mini Cheesecakes, Mini Chocolate Mousse**
- **Ice Cream – Vanilla, Cinnamon, or Chocolate**

*Cake accompaniments available with purchase of a wedding cake in a Ridge Wedding Package only

Chocolate Fountain \$400 Rental Fee

Your Choice of Milk Chocolate or White Chocolate

- **Assorted Dipping Choices for Fountain** \$8
- Fruit Kabobs, Macaroon Cookies, Angel Food Cake, Jumbo Marshmallows, Pretzels

*50 per minimum order

BANQUET BEVERAGES

Non-alcoholic Beverages

- | | | |
|--------------------------------------|---|--|
| ■ Coffee, Decaf, Hot Tazo Tea |  | \$26 per 2 liter Airpot
Serves 8 -10 cups per pot |
| ■ Premium Fruit Juices | | \$4 |
| ■ Assorted Soda-Canned | | \$3 |
| ■ Bottled Water | | \$3 |

Bar Selection

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|--|----------|
| ■ 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 | \$5 |
| ■ Domestic Bottled Beer | \$4 |
| ■ Signature Drinks Available Upon Request | |

A Bartender deposit of \$300.00 is required for all groups.
This fee is waived if a minimum of \$300.00 is hosted in bar service.

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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 cut-off, 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.

