

Tahoe Biltmore Weddings and Events

*Thank you for inquiring about the Tahoe Biltmore for your upcoming event!
In one of nature's most beautiful settings,
we at the Tahoe Biltmore look forward to helping you create an affordable,
fun and personalized Lake Tahoe event experience.*

*My name is Bradley Perry and I am the Group/event Sales manager for the Tahoe Biltmore.
We also have a great new Event Coordinator on staff Meaghan Lottman who will be handling all details for the entirety
of your event. In order to ensure that all of your wishes are met, we will be working closely with you on all of the details,
from the colors and style, to the dining experience and hotel accommodations for your guests.*

In this package you will find the functional policies, event space information, and our menu, beverage and bar options.

*If you have any questions, or would like to schedule a site visit, please feel free to call or e-mail me.
I look forward to working with you!*

Sincerely,

Bradley C. Perry

Group/Event Sales

Tahoe Biltmore

Phone: (775) 833-6724

E-mail: bperry@tahoebiltmore.com

www.tahoebiltmore.com

1800-833-6707

#5 Highway 28, Crystal Bay, Nevada 8940232132



Event & Meeting Rooms

The Tahoe Biltmore has many versatile and elegant spaces to use for your wedding, meeting, private dinner, and more!

Our location offers in-house catering, experienced service staff, on-site coordinating, all for an affordable price.

All prices below include tables, chairs, table linens, service staff, set-up, break-down, and cleaning fee's

The Nevada Ballroom: \$1125 / \$525 (1/2) - 4 Hrs

Our property has a 6,435 square foot Grand Ball room, located on our Hotel Lobby Floor, equipped with A copper fireplace, large windows and bar access. This can be utilized as one large room accommodating up to 300 People or can be divided with wall separators to accommodate two smaller functions.

The Lobby Bar: \$150 - 3 Hrs

A private section of our large Nevada Ballroom includes exclusive use of half the Lobby Bar and Indoor/outdoor cocktail area. The lobby bar can accommodate up to 75 people.

Private Boardroom & Private Dining Room: \$150

This private board room accommodates up to 40 people and is great for smaller parties, board meetings, Rehearsal dinners and wedding receptions.

Chapel: \$450

Our Chapel can accommodate up to 50 seated guests. This includes a minister and our coordinating services. The Minister also offers customizable wedding ceremonies for an additional charge.

Breeze Nightclub: \$525 - 4 Hrs

Boasts large plasma TV's & Mirrored Walls & Ceilings. The Breeze can accommodate 100 guests. There may be extra charges if a sound technician is required for your event (ex. Live band).

Hospitality Suites & Balcony: \$700 + Rental of Balcony Rooms

Overlooking the Lake Tahoe Stateline, the balcony is a perfect place for outside wedding ceremonies and cocktail parties. This space can accommodate up to 100 people (requires overnight accommodations in all 7 Balcony Rooms).



Menu Options

Appetizer's & Platter's

<i>Fresh Vegetable Platter</i>	<i>\$6/person</i>
<i>Fresh Fruit Platter</i>	<i>\$7/person</i>
<i>Fruit and Cheese Platter</i>	<i>\$8/person</i>

<i>Freel Peak Platter</i>	<i>\$10/person</i>
Strawberries & Brie	
Asparagus wrapped w/ Smoked Ham	

<i>Pacific Platter</i>	<i>\$12/person</i>
Pot-stickers w/ Sesame Sauce	
Vegetable Spring Rolls w/ Hot Mustard	
Oriental Chicken Wings w/ Sweet and Sour	

<i>Antipasto Display</i>	<i>\$12/person</i>
Grilled & Marinated Vegetables	
Sliced Genoa Salami & Capocollo	
Smoked Mozzarella Cheese	

<i>Mount Rose Platter</i>	<i>\$14/person</i>
Pot-stickers w/ Sesame Sauce	
Sausage & Sautéed Onion Stuffed Mushrooms	
Chicken Satay & Beef Satay	

<i>Sand Harbor Platter</i>	<i>\$16/person</i>
Mini Crab Cakes	
Coconut Shrimp	
Thai Chicken Spring Rolls	

<i>Jumbo Shrimp Cocktail</i>	<i>\$19/person</i>
Jumbo Shrimp w/ Lemon & Cocktail Sauce	

<i>Seafood bar</i>	<i>\$21/person</i>
Crab Claws	
Jumbo Shrimp	
Smoked Salmon w/ Capers, Onion & Lemon	

Breakfast Platter's and Buffet

<i>Continental Breakfast Platter</i>	<i>\$8/person</i>
Sliced Fresh Fruit	
Assorted Baked Goods	
Coffee & Juice	

<i>Lox & Bagel Breakfast Platter</i>	<i>\$15/person</i>
Assorted Fresh Bagels	
Smoked Salmon	
Onions, Capers & Cream Cheese	
Coffee & Juice	

<i>The Fallen Leaf Breakfast Buffet</i>	<i>\$23/person</i>
(Minimum Guest Count 30)	
Sliced Seasonal Fruit	
Scrambled Eggs w Peppers & Onions	
Crisp Bacon & Sausage Links	
Golden Hash Browns	
Biscuits & Gravy	
Assorted Baked Goods	
Jellies & Marmalades	
Coffee & Assorted Juices	

Salads (a la carte)

<i>Mixed Green Salad</i>	<i>\$3.95/person</i>
Mixed Greens & Cherry Tomatoes	
Sliced Onions & Cucumber	

<i>Classic Caesar Salad</i>	<i>\$5.95/person</i>
Hearts of Romaine Lettuce	
Traditional Caesar Dressing	
Parmesan Cheese & Croûtons	

<i>W/ Herb Marinated Chicken</i>	<i>\$9.95/person</i>
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Menu Options

Luncheon Meals

(Includes Entrée & Dessert w/ Coffee, Iced Tea or Lemonade)

Pot Roast \$19.95/person
Slow Cooked Sliced Roast w Pan Gravy
Mixed Vegetables & Mashed Potatoes

Linguine Pasta \$19.95/person
Grilled Chicken Breast
Artichoke Hearts & Fresh Tomatoes
Garlic White Wine Sauce

Fillet of Salmon \$26.95/person
Herb Crusted Seared Salmon
Topped w/ Fruit Salsa
Rice Pilaf & Vegetables

Lunch & Dinner Buffet

(Minimum Guest Count 30)

Deli Platter \$19.95/person
Assorted Deli Meats & Cheeses
Assorted Bread
Pasta Salad & Fresh Fruit

Italian Buffet \$25.95/person
Classic Caesar Salad
Tri Colored Cheese Tortellini
Marinara or Alfredo
Sausage w Peppers & Onions
Chicken Parmesan

South Of The Border \$30.95/person
Roasted Sweet Corn & Lime Ceviche
Cilantro & Lime Marinated Carne Asada
Shredded Chicken Fajitas
Warm Flour Tortillas
Refried Beans & Spanish Rice
Pico de Gallo, Sour Cream & Sliced Jalapeños

All American Barbecue Buffet \$30.95/person
Mixed Greens Salad & Coleslaw
Barbecue Chicken & Ribs
Baked Beans, Corn on the Cob
Apple Pie

Create Your Own Buffet

(Minimum Guest Count 30)

Salad (Choose One)
Mixed Greens
Classic Caesar

Starch (Choose Two)
Mashed Garlic Potatoes
Roasted Rosemary Potatoes
Wild Rice Pilaf
Cheese Tortellini in Cream Sauce

Vegetables

Mixed Seasonal Vegetable Medley

Entrée

Slow Roasted Prim Rib w/ Savory Au Jus
Grilled Atlantic Salmon w/ Lemon Dill Beurre Blanc
Chicken Breast w/ Capers & Artichoke Hearts
in a Garlic White Wine Sauce

Dessert

Chocolate Decadence Cake
Tiramisu
New York Cheesecake
Chef's Choice

Choice of Two Meats and Two Starch \$32.95/person
Choice of Three Meats and Two Starch \$38.95/person

Menu Options

Plated Dinner Packages

(Includes Salad, Entrée, Dessert)

(Choose one package per group)

North Shore Dinner \$ \$35.95/person

Pasta Primavera

Fresh Seasonal Vegetables, Rich Cream Sauce

Served over Penne Pasta

Grilled Pork Chop

Center Cut Pork Chop

Mashed Potatoes & Mixed Veggies

Grilled Herb Shrimp

Herb Jumbo Shrimp

Wild Rice Pilaf & Mixed Vegetables

Crystal Bay Dinner \$39.95/person

Fresh Pacific Salmon

Grilled Salmon, Fruit Salsa

Seasonal Vegetables & Wild Rice Pilaf

Pan Seared Chicken Breast

Marsala Wine & Mushroom Demi-glace

Mixed seasonal Vegetables over Linguine

Rib Eye Steak

Herb Marinated w/ Smoked Shallots

Cabernet Sauce

Mixed Vegetables & Mashed Potatoes

Mount Tallac Dinner \$39.95/person

Rack of Lamb

w/ Apricot Mint Sauce

Herb Roasted Potatoes & Mixed Vegetables

Beef Wellington

Fillet Mignon w/ Mushroom Duxelle

Wrapped in a Puff Pastry

Mashed Potatoes & Mixed Vegetables

Herb Encrusted Sea Scallops

Roasted Pepper Coulis

Wild Rice Pilaf & Mixed Vegetables

*All plated dinners come with salad
Mixed Green or Caesar (Choose One)*

Surf and Turf

New York Steak & Shrimp \$49.95/person

Grilled New York Steak

Peppercorn Sauce

Grilled Herb Shrimp

Mashed Potatoes & Mixed Vegetables

Fillet Mignon and Lobster Tail \$56.95/person

Tender Fillet of Beef w/ Merlot Sauce

Steamed Lobster Tail

Drawn Butter & lemon

Wild Rice Pilaf & Mixed Vegetables

Plated Dinner Specialty Salad Selections

Pecan Salad \$7.95/person

Romaine Hearts w/ Blue Cheese Crumbles

Candied Pecans & Sliced Granny Smith Apples

Raspberry Vinaigrette

Add Chicken \$12.95/person

Blueberry Steak Salad \$15.95/person

Mixed Greens

Herb Marinated Sirloin

Feta Cheese, Blueberries & Almonds

Blueberry Vinaigrette

Desserts

(Included in Luncheon Entrées, Buffets & Plated Dinners Packages)

Chocolate Decadence Cake

Garnished w/ Dark Chocolate Ganache & Chocolate Shavings

Tiramisu

Lady Fingers in Coffee Liquor

Garnished w/ Dark Chocolate Shavings

New York Cheesecake

Decadent Traditional New York Style Cheesecake
w/ Delicious Graham Cracker Crust



Additional Information

Additional Charges:

- *Audio or visual equipment*
- *Dance floors*
- *Specialty linen*
- *Additional staff*
- *Each additional hour for room use \$100*
- *Any parties larger than 200 guests may require additional rentals. You will be notified in advance of any excess charges.*
- *Food and Beverage menus and options (details included in this package).*
- *Chair Covers, Chair setup and tear down at off site locations.*
- *Up Lighting*

Marriage License Information

In order to obtain a marriage license, both parties must be present and have one of the following

Valid Driver's License

Photo I.D.

Valid Passport or certified copy of your birth certificate (with photo I.D.)

You must provide the full names of each parent (including mother's maiden name)
and state of birth for each parent

You must have a Nevada Marriage Certificate to be married in Nevada

Marriage licenses are available at the offices of:

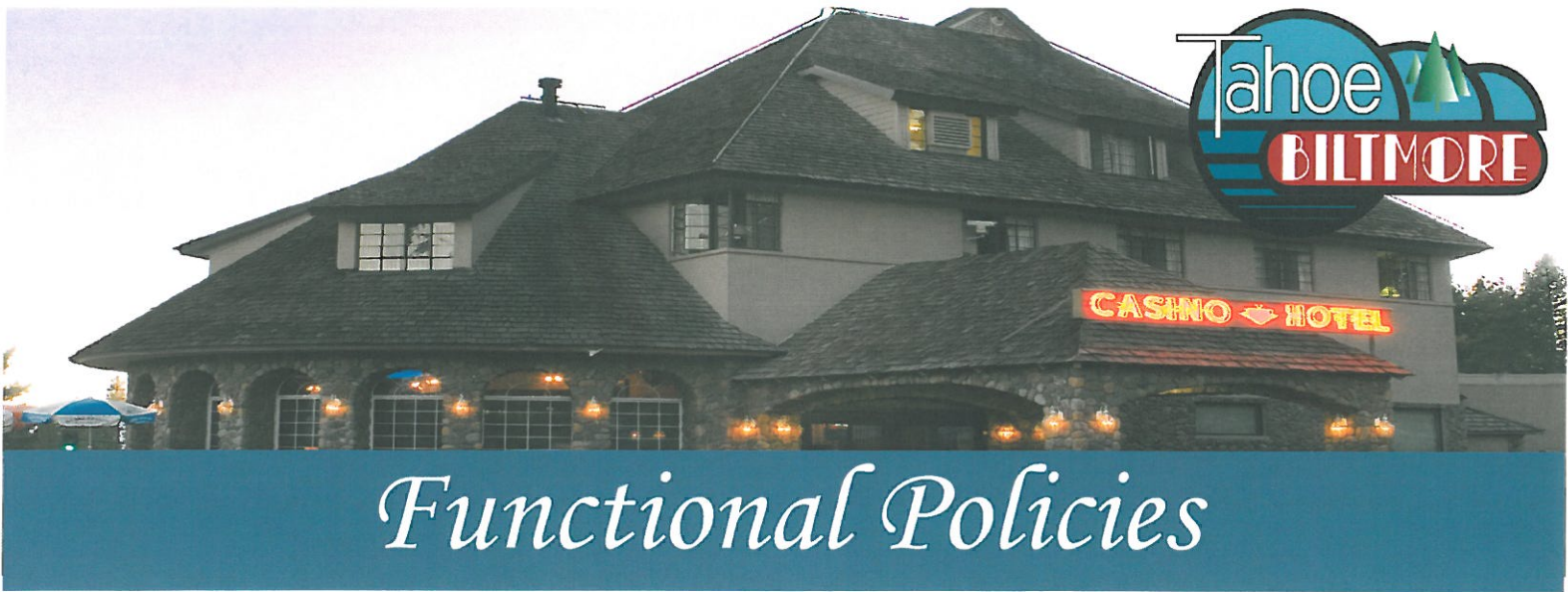
Incline Village General Improvement District

893 Southwood Blvd.

Incline Village, Nevada 89451

Phone: (775) 832-1100

Monday-Friday 8am-5pm



*Thank you for considering the Tahoe Biltmore!
It is our goal to provide you with exceptional service in order
to give you the event experience that you envision.*

Payments:

A 50% deposit is required to hold the event room, 60 days prior to the specific date that you request.

This deposit is non-refundable and is applied towards your final bill.

All food and beverage related items will be subject to 7.725% Nevada state tax and a 20% service charge. Room rental fees are subject to a 20% service charge to our discretion.

Payment is due in full one week before the date of your event.

We accept VISA, MASTERCARD, DISCOVER CARD and AMEX.

Company Checks are also permitted with prior manager approval.

Guarantee:

Seven days prior to the event, a guaranteed number of people will be required.

This number will be the minimum that you are charged for, even if fewer guests arrive.

The guaranteed number may be not be reduced within seven days of the event.

Contract:

In order to reserve the chapel or other banquet facilities a completed and signed contract is required.

Damages:

Tahoe Biltmore will not assume liability for any lost or damaged articles left in the building prior, during or after your event. The guest agrees to assume responsibility for any damages or loss on the premises during the event from the time the guests have entered the establishment.

The customer is responsible for enforcing that all guests that are under 21 do not drink alcoholic beverages.