



# Weddings, Banquets & Events on the Lake

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This Banquet Packet provides sample menus and current pricing. Our Chef would be delighted to tailor a menu to your specific needs. Prices are subject to change. Group menu pricing is guaranteed within 30 days of event date. 22% taxable service charge and current sales tax will be added to all food, beverage and fees. Please advise Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

June 2015

# Welcome

We would like to welcome you and introduce you to Riva Grill on the Lake, as well as our three other Lake Tahoe restaurants, Gar Woods Grill & Pier, Caliente Southwest South and Bar of America. Following is a description of each venue. It would be our pleasure to host your wedding, rehearsal dinner, social occasion or corporate lunch/dinner.

**Riva Grill & Gar Woods** each showcase the nostalgic ambiance of Tahoe's classic wooden boat era and are home to the famous "Wet Woody"®, a drink that must be experienced. With nearly 2 million sold, you'll be in good company! At both lakefront locations, the entire restaurant along with our most coveted amenity, the deck, may be reserved for groups of up to 400 (date restrictions apply). Upstairs private rooms with balconies are available year-round. Gar Woods can accommodate groups of up to 160 in combined rooms or smaller parties may reserve just one room. Riva Grill can accommodate groups of up to 220 upstairs.

**Riva Grill** is located in South Lake Tahoe and incorporates rich mahogany exposed beam ceilings, artistic lights and skylights into a contemporary design that brings all the beauty of Tahoe indoors through floor to ceiling windows.

**Gar Woods** is located on the north shore of Lake Tahoe in picturesque Carnelian Bay and is also accessible by boat utilizing our deep water, 130-foot pier. Private banquet rooms with floor to ceiling windows offer dramatic, sweeping lake views.

**Caliente** is located in Kings Beach on Lake Tahoe's north shore and is beautifully appointed with an upscale, Southwestern flair. The large rooftop deck and Palapa bar are popular spots in the summer. The entire restaurant may be bought-out for events.

**Bar of America®** is our newest addition to our family and we are excited to expand into historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 45 guests, or the entire bar and restaurant may be bought-out for events. (For more information contact Gar Woods Group Sales).

In 2015 we will celebrate several milestones... Gar Woods' 27th Anniversary, Riva Grill's 17th Anniversary, Caliente's 8th Anniversary- and 3 years with Bar of America in our restaurant family!

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# The Riva Story

Every year, more and more people from around the world, travel to Lake Tahoe for its idyllic views, glacially-created waters and pristine forests, its motivated and bustling townships, magnificent winter and summer sports, fine dining and entertainment. What a sight. What a splendid resort destination!

By word-of-mouth, or happenstance, Tahoe has been frequented since the mid-1800's when Captain John C. Fremont and Kit Carson were in the "neighborhood" searching for a new path to The Pacific. Settlers, now tourists and residents, have been coming to America's largest Alpine lake ever since.

And Tahoe has become a great on-the-water playground for Riva runabouts. Apart from other familiar wooden boat builders, like Gar Wood, Chris-Craft and Hackercraft, the Riva runabout - quite possibly - may best be characterized by the old saying "Old World Quality, New World Design". People are willing to part with good money for the art of boatmanship and the recognition won by Riva.

Riva was founded in 1860 by Pietro Riva on the Oglio River in Northern Italy. The company grew quickly and soon moved to its present location at Sarnico, on the shore of Lago d'Isèo in the Lake District north of Milan. The company's direction and success became one of international envy. Riva runabouts won countless "races" during the firm's infancy at the turn of the Century, gaining it a reputation for fast and well built boats. After World War II, the mahogany runabout began an era of elite speed-boating that would last to-this-day while Riva became a world leader for elegance and perfection of finish. After 1950, Signor Carlo Riva and his protégé Gino Gervasoni could deliver two Honduran mahogany speedboats a month at their boatyard on the Lake. The intrigue of these boats quickly spread from their environs to the Italian Riviera, then to the French Riviera and Monaco. By the '60's, fleets of Riva's were docked side-by-side in the holiday ports of the Mediterranean. These "precious mahogany sculptures" became the rage...the water borne conveyances for the elite, with powerful V8 engines, leather upholstery, sunbathing space over the engine compartment and, in some cases, two berths under the foredeck. Indeed, as their Italian sports car counterparts, they were delivered to oil sheiks, European millionaires...and soon to worldwide connoisseurs, including admirers at Lake Tahoe.

Riva opened its first United States showroom in 1964. About the time when Sierra Boat Company's Dick Clarke, then its general manager, recognized the potential marriage of the various Riva configurations with appreciative and awakening West Coast customers. From the rakish 18 foot "Florida" model to the 29' Super Aquarama designs (used within the Riva Grill logo), Riva developed a most impressive list of satisfied customers which, today, includes over three dozen handsome examples of each and every model: the 18' Florida, 21' Olympic, 22' Ariston, 28' Tritone, 27' Aquarama, 28' "Super" Aquarama and 29' "Special". With any "luck" you may see any or many of them plying the Lake's crystal blue waters at high season. *Circe III*, a 1977 21' "Olympic" regularly gets underway for shoreline cruises. *La Sirena*, a 1968 22' Ariston is also "out" a lot. On Tahoe's west shore, look for *Nancy*, a 1969 26' Aquarama, perhaps enroute to Emerald Bay or other calm anchorages for an afternoon picnic or evening libations. The only "Tritone" model, and a real eye-catcher, is *Water Buggy*; as well as *Capriccio*, *Ciao Tahoe* and *Sky Rocks*...each, too, are impressive examples of the Aquarama silhouette. In all, Tahoe is home to the largest concentration of Riva runabouts in North America. Should your travels permit, visit Sierra Boat Company at Carnelian Bay to marvel at the Italian mastery of mahogany. Just next door is Riva Grill's sister property, Gar Wood's Grill & Pier...another favorite "stop" for safe mooring and dining.

So, welcome to Riva Grill, Lake Tahoe's newest mark of restaurant excellence. Like it's namesake, the Riva runabout, everyone who is someone...as celebrities, heads of state and industrial magnates...enjoys such a treasure. Well, almost everyone. Many "yet known" are also Riva aficionados. Riva boats enjoy a most impressive clientele. Today, however, only twenty or so are built-to-order each year at a cost of 350,000,000 lira, or approximately \$200,000 USD. As well, over 3,000 now dot the globe. Tastefully done in European fashion, the Riva runabout has no equal. Among the most beautiful boats in the World, definitely amidst one of the most glamorous locales as Lake Tahoe, the Riva runabout is designed for the joy of the ride and little else. Now, please, enjoy the splendid setting of Riva Grill, fond remembrances and all that captures the nostalgia of Tahoe and the excitement of the vintage days when wooden boats were the rage. As they are at Riva Grill!

By Steven A. Lapkin (founding co-Chair, Tahoe Wooden Boat Week)

# Dinner on the Lake

## Appetizers, Soups and Salads

### Crab Chili Relleno

Dungeness crab / corn off the cob / sauce Diablo  
avocado-tomato salsa / lime-sour cream

### Ahi Poke Stack

Sesame marinated tuna / Thai chili / sticky rice  
crispy wonton mango-ginger relish / sweet soy / wasabi cream

### Beer Battered Coconut Prawns

mango mustard marmalade / grilled pineapple

### Steamed Clams

white wine / garlic butter / garlic bread

### Dungeness Crab Cakes

black beans & corn pico de gallo / avocado / basil oil / Sriracha aioli

### Deviled Eggs

white truffle oil / tobiko / scallion / Meyer lemon aioli

### Pomegranate Glazed Pork Ribs

slow smoked St. Louis ribs / pomegranate glaze  
molasses / basil oil

### French Onion Au Gratin

gruyere / grated asiago  
sourdough croutons

### Shrimp & Lobster Bisque

lobster cream / rock shrimp / sherry

### House Salad

fresh spring greens / roasted red pepper  
vinaigrette / feta / sugar crisp walnuts

### Caesar Salad

fresh romaine / classic garlic-lemon dressing  
asiago / crostini / sun dried tomatoes / capers  
(add grilled chicken)

## Entrees

### Hawaiian Swordfish

grilled swordfish / roasted corn & artichoke orzo / sweet chili lime-butter

### Filet and Scampi

garlic prawns / 7 oz. bacon wrapped filet mignon / Point Reyes blue cheese butter

### Filet Mignon

10 oz. bacon wrapped filet / Point Reyes blue cheese butter / garlic mashed potatoes

### Australian Lamb Chops

Butternut squash risotto / sautéed spinach / honey-lavender glaze / garlic demi

### Blackened Hawaiian Ahi

served rare / chili glaze / cucumber salad / broccolini

### Ribeye

18 oz. char grilled / certified angus / sautéed mushrooms / asparagus, pancetta & red potato hash  
rosemary garlic & mushroom cream

### Herb Roasted Chicken

garlic mashed potatoes / lemon zest broccolini / white wine-rosemary jus

### King Salmon

pan seared salmon / toasted cauliflower & Asiago / chimichurri / pickled sweet onion

### Seared Diver Scallops

Dungeness crab risotto / sautéed bay carrots & green beans / Blood Orange beurre blanc

### Seafood Tagliarini

sautéed prawns, / scallops / clams / Dungeness crab / pesto / sun-dried tomatoes

### Conchiglie

grilled chicken / pancetta / artichoke hearts / shell pasta / smoked gouda-cream

### Big Ass Pork Chop

16oz. Char grilled / lightly smoked / pancetta & green beans / garlic mashed potatoes / apple-fennel slaw / sweet country mustard

### Filet & Lobster

10 Ounce lobster tail / 7 oz. Bacon-wrapped filet / garlic mashed potatoes

## Desserts

**Dark Chocolate Croissant Bread Pudding a la Mode** Callebaut dark chocolate / vanilla bean anglaise / fresh raspberries

**Blueberry Lemon Cheesecake** graham cracker crust / brandy-blueberry sauce / candied lemon zest / fresh whipped cream

**Mocha Crunch Ice Cream Cake** Hoch's Family chocolate & coffee ice cream / Oreo crust / Skor bar sprinkles

**Deep Fried Oreos** 4 Oreo beignets / powdered sugar / vanilla bean ice cream

**Peppermint Stick Sundae & Crème Wafers** Hoch's Family peppermint stick ice cream / crème wafers

# Lunch on the Lake

**Dungeness Crab Cakes** black beans & corn pico de gallo / avocado / basil oil / Sriracha aioli

**Zucchini Sticks** beer-battered / italian bread crumbs

**Ahi Poke Stack** sesame marinated tuna / thai chili / sticky rice crispy wonton / mango-ginger relish / sweet soy / wasabi cream

**Shrimp & Lobster Bisque** lobster cream / rock shrimp / sherry

**French Onion Au Gratin** gruyere / grated asiago / croutons

**Steamed Clams** white wine / garlic butter / garlic bread

**Deviled Eggs** white truffle oil / tobiko / scallion / meyer lemon aioli

**Pomegranate Glazed Pork Ribs** slow smoked st. louis ribs / pomegranate glaze / molasses / basil oil

**Beer Batter Coconut Prawns**

mango mustard marmalade / grilled pineapple

**Barbequed Chicken Quesadilla** fresh corn / jack cheese / poblano chili pesto / chipotle sour cream

**Sliders** three classic mini burgers / grilled onions / ketchup & mayo pickles & lettuce on the side

**Caesar Salad** romaine / classic garlic-lemon dressing / grated asiago / sourdough croutons (add grilled chicken)

**House Salad** fresh spring greens / roasted red pepper vinaigrette / feta / sugar crisp walnuts

**Garlic Bread** toasted French roll / garlic butter (add gorgonzola)

## Entrees

### Chef's Fresh Fish

ask your server about Chef's fresh fish special

### Dungeness Crab Sandwich

chilled dungeness crab / grilled sourdough bread / lettuce / cheddar cheese

### Fish & Chips

lemon-beer battered pacific snapper / french fries / apple slaw / cajun remoulade

### Grilled Fish Tacos

Grilled snapper / warm corn tortillas / apple-jicama slaw / guacamole / cilantro / pico de gallo

### Chipotle BBQ Bacon Burger

ground filet of beef / bacon / cheddar / chipotle ranch / onion ring / bbq sauce / ciabatta

### California Burger

beef tenderloin / teriyaki glaze / guacamole / roma tomatoes / pepper-jack cheese / bacon / ciabatta

### Blackened Chicken Sandwich

chipotle ranch / avocado-tomato salsa / lettuce / tomato / onion / olive oil brushed bun

### Prime Rib French Dip

slow roasted & thinly sliced / sweet french roll / gruyere / sautéed onions / horseradish cream

### Great Scott Burger

8 oz. handmade classic / oat wheat bun / mayo / tomato / lettuce / onion

### Crab Chili Relleno

rock crab / corn / sauce diablo / avocado salsa / lime- sour cream

## Deck Favorites

### Chopped Cobb Salad

grilled chicken skewers / Roma tomatoes / Point Reyes blue cheese / egg / bacon / avocado / olives

### Pacific Nicoise Salad

king salmon / kalamata olives / green beans / red potatoes / egg / balsamic vinaigrette

### Peppered Tenderloin & Blue Cheese Salad

served chilled / mixed greens / roasted tomatoes / Granny Smith apple salad / sugar crisp walnuts / onions / balsamic vinaigrette

### Chipotle Chicken Salad

avocado / black beans / cucumbers / Cotija cheese / corn off the cob / pico de gallo / cilantro-pepita dressing

# Sierra Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### House Salad

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTREES

### Grilled Pork Tenderloin

parsnip mashed potatoes, green beans, caramelized peaches,  
vanilla-balsamic demi glace

### Conchiglie

shell pasta, grilled chicken, pancetta,  
smoked gouda cream & artichoke hearts

### Alaskan King Salmon

pan seared salmon, grape tomato couscous, pickled sweet onion  
& lemon beurre blanc

Vegetarian Option Available

## DESSERT

### Choice of Dessert

(please select one in advance for your guests to enjoy)

(Blueberry Lemon Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte,  
Vanilla Ice Cream with Fresh Berries, or Sorbet with Seasonal Berries)

\$49 per guest

A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information subject to change up to 30 days prior to function. While planning your event please advise the Group Sales

Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

6/15

# Sunset Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### House Salad

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTRÉES

### Filet Mignon

10 oz. bacon wrapped filet with Point Reyes blue cheese butter,  
demi glaze & garlic mashed potatoes

### Herb Roasted Chicken

garlic mashed potatoes, lemon zest broccolini, white wine-rosemary jus

### Blackened Ahi

grilled **rare**, chili glaze , cucumber salad & broccolini

Vegetarian Option Available

## DESSERT

### Choice of Dessert

(please select one in advance for your guests to enjoy)

(Blueberry Lemon Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte,  
Vanilla Ice Cream with Fresh Berries, or Sorbet with Seasonal Berries)

\$59 per guest

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# Emerald Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### House Salad

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## DUET ENTRÉE

### Hawaiian Swordfish

roasted corn & artichoke orzo, sweet chili lime butter

&

### Lamb Chops

blackberry reduction, basil infused olive oil with smoked gouda & cranberry risotto

Vegetarian Option Available

## DESSERT

### Godiva Silk Torte

Callebaut chocolate, pistachio brittle,  
graham cracker crust & warm caramel sauce

\$66 per guest

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# Heavenly Lunch Menu

Available before 4pm

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### House Salad

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTREES

### Petite Filet Mignon

7 oz. bacon wrapped filet with Point Reyes blue cheese butter,  
demi glaze & garlic mashed potatoes

### Herb Roasted Chicken

garlic mashed potatoes, lemon zest broccolini,  
white wine-rosemary jus

### Alaskan King Salmon

pan seared salmon, grape tomato couscous,  
pickled sweet onion & lemon beurre blanc

\$39 per person

assorted desserts available for additional charge  
(please refer to banquet enhancements, page 16)

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# Alpine Lunch Menu

Available before 4pm  
For groups with 50 guests or less

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## ENTREES

### Peppered Tenderloin & Blue Cheese Salad

Served chilled, mixed greens, Point Reyes blue cheese, roasted tomatoes,  
Granny Smith Apple salad, spiced walnuts, balsamic vinaigrette

### Dungeness Crab Sandwich

chilled Dungeness crab, grilled sourdough bread, lettuce,  
cheddar cheese with fruit

### Blackened Chicken Sandwich

Chipotle ranch, avocado-tomato salsa, lettuce, tomato, onion,  
olive oil brushed bun

## DESSERT

### Vanilla Ice Cream and Fresh Berries

\$29 per person

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# Riva Buffet

60 person minimum required

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALADS

Mediterranean Pasta Salad  
House Salad

## ENTRÉES

**Alaskan King Salmon**  
pan seared , grape tomato couscous,  
pickled sweet onion & lemon beurre blanc

**Chicken Picatta**  
mushrooms, capers, Meyer lemon butter sauce & garlic mashed potatoes

**Grilled Pork Tenderloin**  
caramelized peaches & vanilla-balsamic demi glace & parsnip mashed potatoes  
accompanied by fresh mixed vegetables

## CARVING STATION

**Slow Roasted New York Strip Loin**  
dinner rolls, creamy horseradish & cabernet au jus

Coffee & Tea included

**\$49 Per Guest**

assorted desserts available for additional charge  
(please refer to banquet enhancements, page 16)

Children 10 and under are half price , children in high chairs free of charge

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# Gar Woods Buffet

60 person minimum required

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SEAFOOD & SALADS

Smoked Salmon Platter  
Artisan Cheese Display  
Tossed Caesar Salad  
Caprese Salad

## ENTRÉES

**Chicken Florentine**  
spinach & tomatoes, white wine cream sauce & garlic mashed potatoes

**Pan Seared Sea Bass**  
grilled onion-tomato relish & basmati rice

**Lamb Chops**  
blackberry reduction, basil infused olive oil with smoked gouda & cranberry risotto  
accompanied by fresh mixed vegetables

## CARVING STATION

**Roasted Tenderloin of Beef**  
dinner rolls, au jus

Coffee & Tea included

\$59 Per Guest

assorted desserts available  
(please refer to banquet enhancements, page 16)

Children 10 and under are half price , children in high chairs free of charge

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# Lake Tahoe Buffet

60 person minimum required

## SEAFOOD, SALADS & PASTA

Iced Jumbo Prawns

House Salad

Waldorf Salad

apples & walnuts in a citrus yogurt dressing

Alaskan King Crab Legs available

(additional market price)

## ENTRÉES

**Lamb Chops**

blackberry reduction, basil infused olive oil, smoked gouda & cranberry risotto

**Herb Roasted Chicken**

lemon zest broccolini, white wine rosemary jus & garlic mashed potatoes

**Lobster & Crab Stuffed Mahi-Mahi**

tomato basil coulis & basmati rice

**Roasted Tenderloin of Beef**

Dark rum peppercorn sauce & truffle mashed potatoes

accompanied by fresh mixed vegetables

## CARVING STATION

**Slow Roasted Prime Rib & Roasted Tom Turkey**

creamy horseradish, cabernet au jus, cranberry apple relish & rolls

Coffee & Tea included

\$ 69 Per Guest

assorted desserts available

(please refer to banquet enhancements, page 16)

Children 10 and under are half price , children in high chairs free of charge

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6/15

# Buffet Brunch On The Lake

60 person minimum required

## Seafood, Salads & Bakery

Iced Jumbo Prawns  
Smoked Salmon Platter  
Penne Pasta, Artichoke Hearts & Tomato Salad  
Fresh Fruit Platter  
House Salad  
Croissants & Bagels

## Entrée

Eggs Benedict  
Grand Marnier French Toast  
Bacon & Sausage  
Chicken & Waffles  
Country Potatoes

## Choice of Two Main Entrées

Lamb Chops, Pork Tenderloin, or Beef Tenderloin  
&  
Pan Seared Salmon or Chicken Picatta  
(served over garlic mashed potatoes, basmati rice, or polenta)

Fresh Juices, Coffee & Tea

\$ 49 Per Guest

Children 10 and under are half price, children in high chairs free of charge

~Available for an Additional Charge~

Made-to-Order Omelet Station with personal cook!  
Alaskan King Crab Legs, Carving Station, Assorted Desserts & Bloody Mary Bar

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6/15

# Banquet Hors D'oeuvres

## Cold Passed Hors D'oeuvres

Antipasto Skewer	\$3.75 each
Portobello Mushroom Crostini	\$3.75 each
Belgium Endive Honey Truffle Cream & Candied Walnuts	\$3.75 each
Ahi Tuna Poke & Wasabi Cream	\$4.75 each
Smoked Salmon Crostini	\$4.75 each
Tenderloin Carpaccio on Crostini	\$4.75 each
Deviled Egg	\$3.25 each

## Hot Passed Hors D'oeuvres

Cubano Beef Skewer	\$3.75 each
Spanikopita	\$3.75 each
Barbequed Chicken Quesadilla	\$3.75 each
Chili Grilled Shrimp Skewer	\$4.75 each
Crab, Macadamia Nut & Mango Wonton	\$4.75 each
Short Rib Flouta	\$4.75each
Dungeness Crab Cake	\$4.75each
Bacon Wrapped Diver Scallop	\$4.75each
Beef Tenderloin Tostada	\$4.75each
Coconut Beer Battered Prawn	\$4.75each

## Placed Hors D'oeuvre Stations

Smoked Salmon Platter (serves 50-60, approx. 2 pieces per)	\$250 large platter
Sushi Platter (serves 50-60, approx. 2 pieces per)	\$450 large platter
Iced Jumbo Prawns & Alaskan King Crab Legs (serves 50-60, approx. 2 pieces per)	Market Price
Grilled Vegetable, Cold Vegetable or Fresh Fruit Platter	\$200 large / \$150 small
Artisan Cheese Display tiers of fine cheeses & spreads, baguettes, bread sticks, grapes & fresh seasonal berries	\$350 large / \$250small

## Carving Stations

Slow Roasted Prime Rib au jus, creamy horseradish & assorted rolls (serves 40-45 people thinly sliced)	\$450.00
Roast Tenderloin of Beef béarnaise & assorted rolls (serves 25-30 people thinly sliced)	\$375.00
Roast Turkey Breast white wine turkey jus, apple cranberry relish & assorted rolls (serves 50-60 people thinly sliced)	\$245.00
Mango Glazed Ham grilled pineapple relish & assorted rolls (serves 50-60 people thinly sliced)	\$195.00

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# Desserts

## Desserts a la Carte

Chocolate Dipped Strawberry	\$3.50 each
Godiva Silk Torte	\$3.00 each
Fruit Tart	\$3.00 each
Lemon Bar	\$2.50 each
Cowboy Brownie	\$2.50 each
Pecan Tart	\$2.50 each
Coconut Cluster	\$2.50 each
Assorted Dessert Display (approx. 3-4 pieces per person)	\$8 per person

## Riva Plated Desserts

Deep Fried Oreos Oreo beignets, powdered sugar, vanilla bean ice cream	\$10 each
Dark Chocolate Croissant Bread Pudding a la Mode Callebaut dark chocolate, vanilla bean anglaise & fresh raspberries	\$11 each
Godiva Silk Torte Guittard chocolate, pistachio brittle, warm caramel sauce & graham cracker crust	\$10 each
Lemon Blueberry Cheesecake with blueberry brandy compote	\$10 each
Mocha Crunch Ice Cream Cake with Skor bars	\$11 each
Sorbet, Vanilla & Peppermint Stick Ice Cream	\$9 each

## Add Some Fun!

***Wet Woody Station***– Unique and interactive- add a **Wet Woody® Station** with different rum floats to your cocktail hour - the perfect ice breaker– and a way to incorporate our world famous signature drink! Have fun with the names as the Woody's get stiffer... (we'll have descriptive tent cards for each Wet Woody® based on the Rum float). Wet Woody's® will be delivered to the bartender without the rum and guests then select their Woody of choice.

***Bloody Mary Bar***– We'll deliver the vodka on ice, guests build their own Bloody Mary's from a selection of ingredients-perfect with Brunch!

***Bourbon Tasting***– Just like it sounds...something for the groomsmen!

***Late Night Appetizers***– Late Wedding? We've got you covered - with delicious snacks to go with all those Wet Woody's® while your guests dance the night away.



# Wine List

## SPARKLING

NV Brut <b>Korbel</b> (California)	31-
NV Brut <b>Mumm</b> (Napa)	36-
NV Blanc de Noirs <b>Domaine Chandon</b> (Carneros)	44-
NV Brut <b>J</b> (Russian River)	59-
'10 Blanc de Blancs <b>Schramsberg</b> (Napa)	64-
NV Brut <b>Nicolas Feuillatte</b> (Champagne)	74-
'06 Brut <b>Perrier-Jouet Belle Epoque</b> (Champagne)	245-

## CHARDONNAY

'13 <b>Toasted Head</b> (California)	30-
'13 <b>Chateau St. Jean</b> (Sonoma)	33
'12 <b>Merryvale Starmont</b> (Napa)	35
'13 <b>Wente</b> (Monterey)	36-
'13 <b>La Crema</b> (Sonoma)	38-
'13 <b>Rodney Strong</b> (Chalk Hill)	39-
'13 <b>Sonoma Cutrer</b> (Russian River)	43-
'13 <b>Ferrari-Carano</b> (Sonoma)	44-
'12 <b>Davis Bynum River West</b> (Russian River)	49-
'13 <b>Frank Family</b> (Napa)	65-
'13 <b>Rombauer</b> (Carneros)	68-

## SAUVIGNON & FUME BLANC

'13 <b>Ferrari-Carano</b> (Sonoma)	31-
'14 <b>Charles Krug</b> (Napa)	32-
'14 <b>Kim Crawford</b> (Marlborough)	35-
'14 <b>Frog's Leap</b> (Rutherford)	47-
'13 <b>Duckhorn</b> (Napa)	49-

## LIGHTER WHITES

'13 Riesling <b>Wente</b> (Monterey)	29-
'13 Pinot Grigio <b>Ferrari Carano</b> (Sonoma)	34-
'14 Pinot Gris <b>Wild Horse</b> (Central Coast)	31-
'13 Pinot Gris <b>La Crema</b> (Monterey)	32-
'14 Pinot Gris <b>J</b> (Russian River)	39-
'13 Viognier <b>Zaca Mesa</b> (Paso Robles)	34-
'14 Rose <b>Francis Coppola</b> Sofia (Sonoma)	32-

## BIGGER REDS

'12 Syrah <b>Grace Patriot</b> (El Dorado)	45-
'11 Petite Syrah <b>Stags' Leap</b> (Napa)	62-
'12 Claret <b>Newton</b> (Napa)	39-
'12 Sangiovese Blend <b>Ferrari-Carano Siena</b> (Sonoma)	39-
'13 Zinfandel Blend <b>The Prisoner</b> (Napa)	65-

## CABERNET

'12 <b>Toasted Head</b> (California)	30-
'12 <b>Beaulieu Vineyard - BV</b> (Napa)	35-
'13 <b>Alexander Valley</b> (Alexander Valley)	37-
'12 <b>Beringer</b> (Knights Valley)	45-
'12 <b>Robert Mondavi</b> (Napa)	43-
'12 <b>Francis Coppola Director's Cut</b> (Alexander Valley)	48-
'12 <b>Mt. Veeder</b> (Mt. Veeder)	55-
'12 <b>Hess Allomi Vineyard</b> (Sonoma)	57-
'12 <b>Provenance</b> (Napa)	60-
'12 <b>Conn Creek</b> (Napa)	64-
'12 <b>Rombauer</b> (Napa)	79-
'10 <b>Jordan</b> (Sonoma)	89-
'11 <b>Duckhorn</b> (Napa)	99-
'10 <b>Silver Oak Cellars</b> (Alexander Valley)	120-

## MERLOT

'12 <b>Columbia Crest Grand Estates</b> (Columbia Valley)	32-
'12 <b>Franciscan</b> (Napa)	34-
'11 <b>Rutherford Hill</b> (Napa)	44-
'12 <b>Whitehall Lane</b> (Napa)	51-
'12 <b>Duckhorn</b> (Napa)	84-

## PINOT NOIR

'13 <b>Mac Murray Ranch</b> (Sonoma)	34-
'13 <b>Wildhorse</b> (Santa Barbara)	37-
'12 <b>Wente Reliz Creek</b> (Monterey)	42-
'11 <b>Gloria Ferrer</b> (Carneros)	47-
'13 <b>Morgan</b> 12 clones (Santa Lucia)	49-
'13 <b>Frank Family</b> (Carneros)	54-
'11 <b>Truckee River Gary's Vineyard</b> (Santa Lucia)	55-
'12 <b>Sonoma Cutrer</b> (Russian River)	64-

## ZINFANDEL

'11 <b>Boeger Walker</b> (El Dorado)	46
'12 <b>Fiddletown Old Vine</b> (Fiddletown)	38-
'12 <b>Frank Family</b> (Napa)	57-
'11 <b>Rombauer</b> (Napa)	59-
'09 <b>Rosenblum Rockpile Road</b> (Rockpile)	69-

'13 Malbec <b>Alamos</b> (Mendoza)	36-
'11 Meritage <b>Franciscan Magnificat</b> (Napa)	69-
'10 Meritage <b>Girard Artistry</b> (Napa)	70-
'12 Cabernet <b>Stags' Leap</b> Artemis (Napa)	95-
'09 Meritage <b>Joseph Phelps Insignia</b> (Napa)	225-

We attempt to display the current vintages of all the wines on our list. However, due to the various release dates of new vintages, please request date verification if you desire a specific vintage. Upon prior restaurant approval you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information subject to change up to 30 days prior to function. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

# Bar List

*Fun Idea! Include a **Wet Woody Station** with all our different rum floats to your cocktail hour.*

## Liquors and Prices

<b>World Famous Wet Woody®</b>	<b>\$11.00</b>
Well Drinks	\$7.25
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy) FIT	\$9.25
Premium Drinks, Coffee Drinks, 2 Liquor	\$10.25
Super Premium, Specialty & 3 Liquor	\$11.25

## Non-Alcoholic Beverages

Coffee	\$4.00
Republic of Teas	\$4.90
Sodas & Ice Tea – Refills Free	\$4.00
Fruit Juice Drink & Milk	\$4.00
Root Beer Floats	\$7.00
Virgins	\$6.00
Smoothies	\$6.00
Espresso	\$5.00
Double Espresso	\$7.00
Cappuccino, Latte & Mocha	\$6.00
Double Cappuccino, Latte & Mocha	\$8.00
Liquor Cappuccino	\$11.00

## Waters & Non-Alcoholic

Beck's N/A	\$5.75
Sprecher Root Beer	\$5.75
Sprecher Root Beer Float	\$8.00
Pellegrino - 500ml / Litre	\$5.75 / 8.00
Red Bull & Sugar Free Red Bull	\$5.00

## Brunch

Mimosa (with Mumm 187 ml)	\$10.95
Glass of Champagne	\$10.95
Champagne Cocktail (w/ Mumm 187ml)	\$10.95

## Draft Beer

	<b>16 oz.</b>
Sierra Nevada <i>Seasonal</i>	\$7.00
Lagunitas IPA	\$7.00
Lost Coast <i>"Great White" Witbier</i>	\$7.00
Riva Mohogany <i>Amber Ale</i>	\$7.00
Stella Artois <i>Lager</i>	\$7.00
Red Nectar	\$7.00
Castaway IPA	\$7.00
Skinny Dip	\$7.00

## Bottled

Budweiser	\$6.00
Bud Light	\$6.00
Miller Lite	\$6.00
Beck's N/A	\$6.00
Racer 5	\$6.00
Anchor Steam	\$6.00
Corona Extra	\$7.00
Heineken	\$7.00
Modelo Especial	\$7.00
Guinness Pub Draft Can - 14.9oz	\$9.00

## House Wines

Chardonnay	
Toasted Head	Glass \$11.00 Bottle \$30.00
Cabernet	
Toasted Head	Glass \$11.00 Bottle \$30.00
Spritzers, Wine Coolers & Kier	\$10.00

## \$7.25 Well

Bourbon	Jim Beam
Scotch	Lauders
Gin	Seagram's
Vodka	Smirnoff

## \$9.25 Call

Bourbon/Whiskey	Canadian Club Early Times Jack Daniels Seagrams 7 Tullamore Dew Fireball Cutty Sark Beefeaters Skyy Tito's Firefly Sweet Tea Bacardi Limon Bacardi Select Bacardi Light Malibu Mount Gay Captain Morgan Cruzan Black Strap Kraken Black Spiced Voodoo Bushmills Jameson
Scotch	
Gin	
Vodka	
Rum	
Irish Whiskey	

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	<b>\$9.25 Call continued</b>		<b>\$11.25 Super Premiums</b>
Tequila	Chimayo Reposado	Bourbon	Crown Royal
	F.I.T. (Fruit Infused Tequila)		Blanton's
	Hornitos		Knob Creek
Aperitif	Dubonnet Red		Gentlemen's Jack
	Fernet-Branca		Woodford Reserve
Cordials	Apple Sour Schnapps	Vodka	Belvedere
	Blue Curacao		Chopin
	Butterscotch Schnapps		Hangar One
	Crème de Cassis		Hangar One Mandarin
	Crème de Cocoa-White & Brown		Effen
	Crème de Menthe-White & Green		Effen Cucumber
	Peach Schnapps		Grey Goose
	Peppermint Schnapps		Grey Goose Oranje
	Orange Curacao		Ketel One
	Sloe Gin		Ketel One Citroen
	Triple Sec		Ultimat
Liqueurs	Jagermeister	Gin	Bombay Sapphire
			Hendrick's
			Tanqueray 10
Bourbon	<b>\$10.25 Premiums</b>	Rum	Flor de Cana 18 Year
	Maker's Mark	Scotch	Chivas Regal
	Seagram's VO		Glenlivet
	Wild Turkey		Johnnie Walker Black
Aperitif	Campari		Laphroaig 10 Year
Rum	Bacardi 151	Tequila	Cazadores Reposado
	Cockspur		Corralejo Reposado
	Cruzan Single Barrel		El Tesoro Reposado
	Gosling's 151		Partida Blanco
	Gosling's Black Seal 80		Tres Generaciones Reposado
	Myers's Dark	Liqueurs	B & B
	Pusser's		Chambord
	Oakhart		Cointreau
	Pyrat XO Reserve		Drambuie
	Sailor Jerry		Grand Marnier
Scotch	Dewar's	Cognacs/Ports	Cockburn's Special Reserve Port
	J&B		Courvoisier
	Johnnie Walker Red		Hennessy VS
Gin	Bombay		
	Tanqueray		
Tequila	Cabo Wabo Blanco		
	Sauza Hornitos Reposado		
	Cazadores Blanco		
Vodka	Absolut	Blanton's Single Barrel Bourbon	\$12.00
	Absolut Acai Berry	Fonseca 2007 L.B. Vintage Port	\$12.00
	Absolut Citron	Herradura Anejo	\$12.00
	Absolut Peppar	Macallan 12 Year Old	\$12.00
	Absolut Vanillia	Don Julio Blanco	\$12.00
	Stolichnaya 80	Don Julio Reposado	\$12.00
	Stolichnaya Razberi	Partida Reposado	\$14.00
	Tahoe Blue	Patron Silver	\$12.00
	Amaretto Di Saronno	Don Julio Anejo	\$13.00
Liqueurs	Frangelico	Cazadores Anejo	\$13.00
	Galliano	XO Vodka	\$14.00
	Goldschlager	Oban 14 year	\$14.00
	Kahlua	Remy VSOP	\$14.00
	Midori	Graham's 10 Year Tawny Port	\$17.00
	Rumple Minze	Clase Azul Reposado	\$20.00
	Sambuca Romana	Don Julio 1942 Anejo	\$25.00
	St. Brendan's	Graham's 1994 Vintage Port	\$25.00

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## *Recommended Vendors*

### Audio Visual

Richard Dart 530-543-0805

### Bakeries

Flour Girl 530-573-1138  
Tahoe Cakes by Grace 530-318-4637  
The Cork & More 530-544-5253  
Ab Fab Cakes 530-545-8381

### Beauticians

Aqua Hair Design 530-544-8080  
Mariana Lucido (hair & makeup) 775-586-1738  
Andrea Sorrentino (hair) 530-318-5038  
Sessions (hair) 530-541-2722  
Lulu Hair Design (hair & makeup) 775-588-7510  
Rachel Muller (makeup) 530-541-5511  
Rah Hair (hair & makeup) 530-541-4761  
Imagine Salon (hair & makeup) 530-600-1616

### Chamber of Commerce / Visitors Bureau

Lake Tahoe Chamber of Commerce 775-588-1728  
South Shore

### Chapels and Ceremony Locations

Lakefront Wedding Chapel 530-544-6119  
Lakeland Village 530-544-1685  
Lakeside Beach 775-586-1851  
Round Hill Pines 775-588-3055  
Heavenly Ski Resort 530-542-5153  
Timber Cove 530-541-5787

### Disc Jockeys

Lake DJ 530-577-3414  
Diversity Entertainment 530-314-9583  
Dyna "Mic" Duo 530-577-6119  
Lake Tahoe DJ 530-318-8316  
Stew Strauss 800-542-2747  
High Sierra Sound 530-541-4881  
JJ Entertainment 800-662-8155  
Music in Motion 916-923-3548  
Randy Harwick 530-577-6732

### Florists

Thran's 800-360-3862  
Lavish Floral 775-232-7137  
Flowers by Terri 530-544-7339  
Enchanted Florist 800-898-3569  
Petal Pushers 530-544-0672

### Live Music

Jackie Dauzat 530-573-0218  
Anne Roos (Celtic Harp) 530-541-2575  
Avalanche, Violin & Guitar 530-426-0908  
Leep Entertainment 775-787-6000  
The String Beings 775-323-6919  
Sierra Strings 530-544-7036  
Randy Harwick 530-577-6732  
Patrick Major 775-901-1907  
Ike and Martin 888-407-6198  
Four Count Concepts (various artists) 888-407-6198

### Wedding & Special Events Coordinators

Cloud Nine Event Company 530-600-1444  
Blue Sky Events 877-LkTahoe  
Destination Tahoe Meetings & Events 775-375-5032  
Simple Tahoe Weddings 888-543-0210  
JHannah Weddings 530-577-5039  
Janice Midkiff @ Ceremony of Love 530-725-0732  
Angela Dal Bon 530-632-6843  
Events, Ink 888-588-0484

### Photo Booth Rental

Reno Photo Booth 775-354-0300  
Annie's Photo Booth 530-622-2931

### Lodging

Alder Inn 530-544-4485  
Buckingham Properties 800-503-0051  
Lake Tahoe Resort Hotel 530-544-5400  
Black Bear Inn 530-544-4451  
Fantasy Inn 800-367-7736  
Lake Tahoe Vacation Resort 530-541-3568  
Forest Suites 800-822-5950  
Deerfield Lodge 888-757-3377  
Inn by the Lake 530-542-0330  
Lakeland Village 530-544-1685  
Lakeshore Lodge & Spa 530-541-2180  
Marriott Timberlodge 530-542-6600  
968 Park Hotel 877-544-0968  
Tahoe Seasons Resort 530-541-6700  
Tahoe Beach & Ski 530-542-8116

### Officiates

Rev. Mark E. Frady 775-721-9016  
Simple Tahoe Weddings 888-543-0210  
Pastor Robert Orr 530-577-5604  
Rev. J.B. McIntyre 800-336-3585  
Rev. John Spinola 877-470-8888  
Rev. David Beronio 800-553-1022 x3  
Rev. Lucie King 800-304-0570  
Randy Harwick 530-577-6732

### Photographers

Sean Davis 805-441-3846  
Nina Miller 530-412-0819  
Melina Wallisch Photography 866-358-9080  
Nicholas Nizich 530-542-2416  
Hall Creations 530-318-2416  
Peter Spain 877-997-7246  
Christa Hoffarth 530-573-0182  
Vernon Wiley Photography 775-309-3094  
Steven Keegan 775-901-2645  
Image Angels 800-743-1575  
Jorik Blom Photography 530-307-8872  
Chris Werner Photography 805-570-7534  
Lovely You Photography 916-747-3515  
XSight Photography 916-308-9999

### Rentals

Tahoe Event Rentals 775-557-8806  
Eventmasters 530-543-0991  
Party House 530-587-1853

### Transportation

Bell Limo 775-588-3838  
Shuttle Around Tahoe 530-318-9294  
Aladdin Limousines 800-546-6009  
Tahoe Casino Express 800-446-2928  
Borges Sleigh & Carriage 800-726-7433  
Lake Tahoe Horse & Carriage 530-542-4200  
Discover Lake Tahoe 530-542-1080

### Video Productions

VideoQuest Productions 800-374-9222  
Advanced Video 800-887-3107  
Stateline Video Productions 775-588-6050  
Distinctive Video 530-541-5280  
Tahoe Wedding Movies 805-4413846

# General Policies

**CONTRACTS** A confirmation letter, contract & event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order contract carefully. In addition a final completed event order confirming food, beverage, attendance, rentals set up & rates must be signed 72 hours prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MasterCard, Discover, Visa, Certified Funds & Cash. Unless a specific room is guaranteed, Riva Grill reserves the right to move your event from one room to another, including the downstairs dining area, for any reason. You will be notified 10 days in advance of any changes affecting your event location.

**DEPOSITS & LIQUIDATED DAMAGES** All deposits, including fees to close the restaurant are non-refundable. All deposits received upon signing the confirmation letter & contract described above, shall be subject to the liquidated damages clause herein after described.

All deposits are based on an estimate of total charges.

1st deposit	25% due upon booking (all closure fees due at this time)
2nd deposit	25% due 60 days prior to the event
3rd deposit	Due 30 days prior to the event

The 3rd deposit shall bring the total of all deposits to 75% of the actual estimated cost of the event including tax and gratuity, which may differ from the original estimated amount due. If an event is booked within 30 days of the event date, a 75% deposit is due upon booking. All deposits upon receipt by the restaurant are subject to liquidated damages as follows. Contracting client agrees that if it breaches this Contract by cancellation of any event, it will be impractical or extremely difficult for the restaurant to determine the damages that it will sustain. It is therefore agreed that in the event of such breach & cancellation by contracting Client, it shall pay to the restaurant the amount of its deposit as of the date of cancellation. Please be advised that our credit card machines pre-authorize for 15% over the initial amount entered for future gratuities provided by our guests. This is standard procedure for credit card charges in restaurants. The charge will appear on your statement for the actual deposit amount.

**GRATUITIES & TAXES** A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges as required by the California State Board of Equalization.

**GUARANTEES** The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees exceed 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 22 of this banquet packet.

**FOOD & BEVERAGE** Food (with the exclusion of cakes), liquor, beer & wine must be purchased from the restaurant only. Menus & prices are subject to change up to 30 days prior to your event. If menu is selected within 30 days, groups will be charged restaurant prices currently in effect at the time of event. Beverage prices are subject to change at any time and without notice. Children 10 and under, attending events serving buffets, will be charged one half the advertised buffet price. The restaurant does not allow food & beverage to be removed from the premises. Special pricing must be confirmed through our Banquet Manager 30 days prior to your event. Banquet information, menu items & prices may change at least twice a year, generally June & December. Quotes for parties are held for 7 days. Upon prior restaurant approval you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

**MENU SELECTION** Groups of 25 or more & groups seated upstairs may be required to select a customized menu. No prior meal counts need to be given ahead of time so guests may make their selections on the day of the event. Special orders must be finalized 30 days prior to event date. Menus must be selected 14 days prior to event date.

**DAMAGE** The contracted client is responsible for the conduct of their guests and agrees to pay the restaurant any and all damages arising from the occupancy & the use of the restaurant facilities by the client, client contractors, guests & any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the Contracting Client & attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting Client.

**SIGNS & DECORATIONS** A minimal amount of pre-approved signage is permitted. Signs should be freestanding or on an easel. No tacks, nails or staples are to be used to affix signs or decorations to the banister, walls or windows. Confetti, birdseed and rice are not allowed within the restaurant or on adjoining properties.

**PERFORMANCE** In the event that the restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God, all deposits or other monies paid will be applied to a future date agreed upon by the restaurant & client not to exceed one year of the original date. Alternatively, all deposits may be returned upon termination of this contract by client due to the restaurant's inability to perform beyond its control. The right to terminate this contract without liability pursuant to this paragraph is conditioned upon delivery of written notice to the restaurant by client setting forth the basis for such termination as soon as reasonably practical, but in no event longer than 10 days after learning of such basis. Restaurant reserves the right to return the monies upon receipt of insurance proceeds, if any. In the event that the customer cannot perform according to the signed contract for any reason, all deposits & monies paid will be subject to the liquidated damages provision above.

## **Disclosures**

Riva Grill does not have central air conditioning. Occasionally, Lake Tahoe experiences unseasonably warm weather. The beach and lawn areas used for ceremonies and certain outdoor functions are not owned, but are controlled by Riva Grill, and these areas are generally left in their natural state. We do not represent or guarantee their condition or appearance as it varies with the time of year, weather and usage.

California liquor laws, and our California liquor license, do not allow alcohol to be purchased from an outside establishment and consumed on Riva Grill's property. If alcohol is not purchased through Riva Grill, and is consumed on Riva Grill property, Riva Grill has the right to confiscate the unauthorized alcohol and charge the house price for the amount consumed. Riva Grill has a noise ordinance set in place by El Dorado County and has the right to manage the volume of event music. Any music provided by guests shall comply with our noise restrictions.

Pets are not allowed in the restaurant or on the deck..

**California Law prohibits smoking on the restaurant premises, including the outdoor patios & balconies.**

# Rates & Additional Charges

## Wedding & Reception Fees

Reception: reception set up, linens, table preparations, cake cutting	\$15.00/person
Event Dance Floor	\$500.00/event
Indoor or Beach Ceremony (50 person minimum) *does not apply toward room minimums*	\$15.00/person
Event Bartender (for events with under 50 guests)	\$300.00/event

## Other Charges

### **Second Room**

Groups who desire to use a second room for the entire event will be \$2000.00/event charged a one-time fee for the use of that room, Sunday – Thursday (see exclusions below) Room minimums apply for group functions on Friday & Saturday.

### **Meetings**

4 hour minimum per room (set up fees may apply for custom arrangements) \$100.00/hour

Coffee/Beverage Service

\$5.00/person

Continental Breakfast

\$10.00/person

### **Linen Only**

A fee will be assessed when linen is desired, & no other set up is required.

\$10.00/table

### **Cake Fee Only**

A fee is charged for those who supply their own cake & not paying the reception fee

\$2.50 person

### **Outside Rentals**

All rental items will be assessed at actual cost plus a service charge & tax.

### **Audio/Visual Rental**

Audio/visual equipment is available for rental from the restaurant.

\$50.00/item

## Room Minimums, Capacities & Closure Fees

### Room Minimums

Room minimums may be required for the use of either upstairs rooms or closing the restaurant, especially on holidays or weekends. Any changes to the minimum will be stated on the contract. Food, beverage & event fees apply toward the minimum. Restaurant closure fees, ceremony fees, special services, tax and gratuity may not be applied toward the minimum. Failure to meet the room minimum will result in a minimum room fee. Room minimums will be charged regardless of consumption. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be removed from the premises or used as reimbursement towards minimums.

*\*Unless otherwise stated, a minimum of \$1,500 is required to book the Riviera Room and \$2,500 to book the Gar Wood Room. Friday and Saturday evening minimums are as follows:*

### Riviera Room:

Seating capacity 100 persons without dance floor, 80 persons with dance floor

	Friday Night Minimum	Saturday Night Minimum
October – April	\$3,900.00	\$5,400.00
May – September	\$4,900.00	\$6,400.00

### Gar Wood Room:

Seating capacity 120 persons without dance floor, 100 with a dance floor

	Friday Night Minimum	Saturday Night Minimum
October– April	\$4,900.00	\$6,400.00
May – September	\$5,900.00	\$6,900.00

**Gar Wood & Riviera Rooms together can accommodate up to 220 guests**

**The Entire Restaurant can accommodate up to 500 guests**

### Restaurant Closure

A one time non-refundable fee of \$2000 is assessed to reserve and close the entire restaurant during the day or evening. Generally not available weekends June through September. New minimums shall be determined for each restaurant closure.

\*Weekend Minimums shall apply to major holidays & peak seasons including but not limited to Thanksgiving, Christmas Week thru New Years Day, Martin Luther King Weekend, Super Bowl Sunday, Valentine's Day, Presidents' Day Weekend, Easter Sunday, Mother's Day, Father's Day, Memorial Day Weekend, 4th of July Weekend, Labor Day Weekend\*

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## Directions to Riva Grill

**Physical Address:**

900 Ski Run Blvd. Suite #3  
South Lake Tahoe, CA 96150

**Mailing Address:**

900 Ski Run Blvd. Ste. 3  
South Lake Tahoe, CA 96150

**Phone:**

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**Fax:**

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**General E-mail:**

onthewater@rivagrill.com

**Group Sales Email:**

groupsales@rivagrill.com

**Website:**

www.rivagrill.com



**Directions to Riva Grill from Stateline Casinos (Reno, Carson Valley):**

Follow Hwy 50 West (towards California), for about 1 mile. You will come to a stop light and turn right on Ski Run Blvd. Riva Grill is at the end, on the left, on the water. Complimentary seasonal Valet Parking is available by pulling straight into Riva Grill's parking lot (closest to the water). Ski Run Marina parking will be to your left and charges for parking during the summer months. It is advisable to carpool or to utilize casino shuttles due to the limited space and cost of parking.

**Directions to Riva Grill from West of Ski Run Blvd. (Sacramento, Bay Area):**

Follow Hwy 50 East (towards Casinos). You will come to a stop light and turn left on Ski Run Blvd. See above for further instructions.

A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information subject to change up to 30 days prior to function. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.