

The
Wedding Chapel
at Harveys
LAKE TAHOE



Reception
Highlights

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LAKE TAHOE

The catering staffs of The Wedding Chapel and Harveys Resort Hotel are committed to providing the best of service and attention to detail. Only the highest quality food and services are offered.

You are invited to consult our expert staff on the selection of menus and the many details and ideas that can be suggested to make your reception a memorable event.

Please don't hesitate to contact us for answers to any questions you may have concerning menu and party planning.

General Policies

1. Convention Center reception room, based on availability, will be tentatively held for your event upon request and confirmed to you 90 days prior to the planned function. Premium reception areas (with lake views and higher room rental fees) may be guaranteed up to one year in advance with a non-refundable room fee deposit. Menus and prices are guaranteed 90 days prior to your event. Prices quoted outside 90 days will need to be reconfirmed.
2. All reception rooms are beautifully appointed and include full set-up, including tables, chairs, linens, china, glass and silver, as well as professional service personnel. Room rental fees for a three-hour reception are as follows:

3-Hour Reception	Up to 40 People	\$400.00
	41-100 People	\$500.00
4-Hour Reception	41-100 People	\$900.00
	101-200 People	\$1,000.00
	201-400 People	\$1,200.00

Confirmation of specific rooms cannot be given as the final number of guests may fluctuate.

Please request price quote for premium lake view reception rooms, based on size of group and length of time desired.

3. Minimum expenditure for food is \$24.00 per person until 2:30 p.m. and \$37.00 per person from 3:00 p.m. (Minimums do not include cake.) All food and beverage prices are subject to 18.5% gratuity and 7.1% sales tax. Parties of 25 guests or less will incur a \$100 set-up fee in addition to the standard room rental fee.
4. The Wedding Chapel at Harveys will require a non-refundable deposit of approximately 50% of the food and beverage requirements 60 days prior to the event. The approximate remaining balance is due 30 days prior to the event. Any differences will be settled upon completion of the reception.
5. The final guaranteed number of guests is due seven days prior to the event. We will use the original estimated number in the event no final guarantee is given. No changes may be made to the event during the final 7 days unless you wish to increase your guarantee.
6. The Wedding Chapel at Harveys and Harveys Resort Hotel are not responsible for lost or broken items brought into the reception or restaurant areas.

Hors d'Oeuvre Presentations

HOT (50 pieces)

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|-------------------------------------------------------------|----------------------------------------------------------------|
| Oriental Spring Rolls
with Plum Sauce
\$128.00 | Bacon Wrapped Scallops
\$166.00 |
| Danish Frikadeller Meatballs
\$128.00 | Oysters Rockefeller
\$220.00 |
| Buffalo Style Chicken Wings
\$128.00 | Petite Crab Cakes
with Remoulade Sauce
\$220.00 |
| Smoked Chicken Quesadilla
\$200.00 | Pot Stickers
\$166.00 |
| Petite Quiche
\$128.00 | Mushroom Caps
with Crabmeat Gratinée
\$177.00 |
| Baby Sausage
with Mustard Sauce
\$128.00 | Brochette of Beef Teriyaki
\$177.00 |
| Crabmeat Rangoon
\$138.00 | Mignonettes of Steak au Poivre
\$244.00 |
| Miniature Asian Spareribs
\$138.00 | Fried Breaded Shrimp
with Cocktail Sauce
\$177.00 |
| Jalapeño Poppers
with Tomatillo Sauce
\$128.00 | Piña Colada Shrimp
coated with Coconut
\$244.00 |
| Spinach and Goat Cheese Meze
177.00 | |

COLD (50 pieces)

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Deviled Eggs a' la Russe
\$128.00 | Belgian Endive with Smoked Salmon Mousse
\$177.00 |
| Baby Tomatoes
filled with Herb Cream Cheese
\$128.00 | Chilled Prawns on Ice
with Condiments
\$261.00 |
| Genoa Salami Coronets
filled with Queen Anne Olives
\$128.00 | Lobster Medallions
with Tarragon Mayonnaise
\$261.00 |
| Fresh Strawberry
crowned with Brie Cheese
\$128.00 | California Roll
\$261.00 |
| Crostini with Goat Cheese
and Roasted Peppers
\$166.00 | Seared Abi Tuna
with Papaya Relish on Brioche
\$261.00 |
| Seasonal Melon
with Prosciutto Ham
\$166.00 | Seared Diver Scallops
with Mango-Pineapple Salsa on Spoon
\$261.00 |
| Fresh Fruit and Cheese Kebabs
\$177.00 | |
| International Cheese and Fruit Selection
with Crackers and Freshly Baked Breads
20 Servings - \$122.00
50 Servings - \$240.00
100 Servings - \$416.00 | Rainbow of Fresh Garden Vegetables
with Guacamole and Bleu Cheese Dip
20 Servings - \$105.00
50 Servings - \$195.00
100 Servings - \$366.00 |
| Mixed Nuts
\$20.00 per pound | Potato or Tortilla Chips
\$15.00 per bowl |

Selection of Dips

Cheddar, Onion, Clam, Guacamole or Salsa
\$12.00 per pint

Food Stations

(Minimum service for 50 persons. 3 Food Station minimum required.)

CHINESE WOK STIR FRY

Chicken and Shrimp with Stir-Fried Vegetables
\$14.00 per person

PASTA BAR

Fettuccine Alfredo, Penne, and Bow Tie Pasta, Alfredo, Bolognese and Clam Sauce with Sundried Tomatoes, Romano Cheese, Shredded Parmesan Cheese and Assorted Italian Breads
\$13.00 per person

To enhance the Pasta Bar, we suggest a Classic Caesar Salad, Hearts of Romaine, fresh Parmesan and home-style croutons
Add \$5.00 per person

FISH TACO BAR

Broiled Mahi Mahi and deep-fried beer-battered Cod served with corn and soft flour tortillas, shredded cabbage, red onions, diced tomatoes, radish, sour cream, cilantro, shredded cheese, Jalapeño salsa and tomatillo sauce
\$14.00 per person

FAJITA! FAJITA!

Marinated Beef and Chicken with Peppers and Onions, Cheese, Green Onions, Cilantro, Fresh Salsa, Lime, Sour Cream and Guacamole – soft flour tortillas
\$12.00 per person

PASTRY BAR

A delicious array of Fine Cakes, Pies, Tarts and Pastries Including Cheesecakes, Fruit Tarts, Chocolate Mousse Cakes, French Pastries And Chocolate Dipped Strawberries Fresh Brewed Coffee, Decaf and Tea
\$11.00 per person

SEAFOOD FANTASY

Gulf Prawns, Crab Claws, Oysters on the Half Shell, Clams on the Half Shell, Mussels (in season) served on Ice with Cocktail Sauce, Tartar and Shallot Sauces with Tabasco and Oyster Crackers
\$277.00 per 50 pieces
Complimentary ice carving with 150 piece minimum order

SALUTE TO SALAD

Spinach Salad, Classic Caesar Salad and Fresh Field Greens with an array of toppings to Build Your Own Salad creation
Fresh Breads and Rolls with a selection of Salad Dressings
\$10.00 per person

SNOOPY SALAD

Butter and Iceberg Lettuce tossed with a Light Herb Vinaigrette, Chopped Tomatoes, Scallions, King Crab, Shrimp, Chopped Egg and Fresh Avocado
\$12.00 per person

SHRIMP STATION

Chilled Gulf Prawns on Ice with Condiments, Blackened Prawns with Pineapple Rum Sauce, Island Spiced Shrimp Skewers, and Shrimp Ceviche Served with sliced Sourdough Bread
One of each item per guest
\$17.00 per person

Carving Board

ROTISSERIE TURKEY BREAST

Served with Cranberry Salsa, Petite Croissants and Sourdough Rolls
\$233.00 per 50 servings

HOUSE MAPLE CURED AND SMOKED PACIFIC SALMON

Served with Mustard Dill Sauce, Capers, Bermuda Onions, Eggs, Lemons and Petite Rye Bread
\$322.00 per 50 servings

WHOLE ROASTED TENDERLOIN OF BEEF

Served with Sauce Béarnaise and Silver Dollar Rolls
\$305.00 per 25 servings

ROAST PRIME RIB

Served with Creamed Horseradish and Multigrain Rolls
\$388.00 per 50 servings

SALMON COULIBAC

Whole Salmon Fillet layered with Spinach and Scallop Mousse in a decorated Pastry Crust, Lemon Buerre Blanc with Caviar
\$300.00 per 25 servings

SANTA MARIA STYLE BBQ TRI-TIP

Fresh Tomato Salsa, Sourdough Rolls
\$266.00 per 30 servings

HONEY GLAZED BAKED HAM

Presented with Pineapple Chutney, Whole Grain Mustard, Buttermilk Biscuits and Cornbread
\$266.00 per 50 servings

The above items are carved by a member of our Culinary Team and are accompanied by Traditional Condiments and Appropriate Assorted Rolls and Breads.

Selections from the Carving Board may be added to enhance any brunch, lunch or dinner buffet or in conjunction with a minimum of three Food Stations.

Complete Beverage Service

A **"No Host" Cash Bar** is available on a per drink consumption basis with a bar guarantee of \$275.00 for the first hour and \$110.00 for each additional half hour. The minimum expenditure for three hours is \$715.00++ (plus tax and gratuity); the four hours minimum expenditure is \$935.00++. If your guests do not meet the guarantee by purchasing drinks, you are responsible for the difference.

A **"Hosted" Bar** is also available on a per drink price with the same minimum guarantees as above. The total cost is based on consumption. You may put a cap on the hosted amount, or you may change to a "No Host" Cash Bar once the minimum has been met.

Unlimited Consumption Hosted Bar Per Hour

Premium Brands - \$13.25/Person

Super Premium Brands - \$16.25/Person

Beverage Stations are available. An assortment of beer, wine and soft drinks may be set up for your guests' enjoyment. Total cost is based on consumption. There is no dollar guarantee.

Wines

In the interest of gracious hospitality, we urge you to consider the inclusion of wine to further enhance your event.

WINE STEWARD SELECT WINES	Per Bottle
Merlot	\$28.00
Cabernet	\$28.00
Chardonnay	\$28.00

SPARKLING WINE & CHAMPAGNE

Wedding Celebration	\$28.00
Mumm Blanc de Noir Napa	\$54.00
Korbel Sec.	\$38.00
St. Michelle Domaine Brut.	\$32.00
Non-alcoholic Brut Ariel	\$28.00
Martinelli Sparkling Cider	\$18.00

WHITE WINE

Francis Coppola Diamond Chardonnay	\$38.00
Beaulieu Vineyards "Coastal" Chardonnay	\$33.00
Franciscan Chardonnay	\$38.00
Kendall-Jackson Vintner's Reserve Chardonnay	\$46.00
Mondavi Napa Chardonnay	\$54.00
Fume Blanc-Ferrari Carano Sonoma	\$42.00

BLUSH WINE

Beringer White Zinfandel	\$28.00
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RED WINE

Francis Coppola Merlot	\$45.00
Franciscan Merlot	\$55.00
Ferrari Carano Sonoma Merlot	\$66.00
Sterling Napa Merlot	\$60.00
Franciscan Cabernet	\$69.00
Claret Niebaum Coppola Diamond Series	\$44.00
Beaulieu Vineyards "Coastal" Merlot	\$33.00
Beaulieu Vineyards "Coastal" Cabernet	\$33.00

BEVERAGE SPECIALTIES

Fruit Punch (by the gallon, 32 - 4 oz. servings)	\$53.00
Champagne Punch (by the gallon, 32 - 4 oz. servings)	\$66.00

Luncheon Buffets

THE DELI BUFFET LUNCH

(Minimum 25 guests. Available until 2:30 p.m.)

*Sliced Roast Beef, Breast of Turkey, Baked Ham and Genoa Salami
Assorted Domestic and Imported Cheeses*

Selection of Ciabatta, Cheddar and Kaiser Rolls

Cole Slaw and Tuna Salad

*Freshly Tossed Greens with sliced Tomatoes, Cucumbers, Mushrooms,
Carrots and Radishes, Choice of Dressings*

Red-Skinned Potato Salad

Fruit Salad

Freshly ground Columbian and French Roast Coffee, Decaf or Tea

\$24.00 per person

(Children 4-12 ~ \$14.50)

THE VIRGINIA CITY BUFFET LUNCH

(Minimum 25 guests. Available until 2:30 p.m.)

*Mixed Greens with Tomatoes, Cucumbers, Sliced Mushrooms,
Alfalfa Sprouts, Sourdough Croutons, Bacon, Cheese,*

Red Onions, Radishes and Assorted Dressings

Pasta Salad with Bay Shrimp

Marinated Mushrooms a la Greque

Rainbow of Fresh Garden Vegetables with Bleu Cheese Dip

ENTRÉES

(Choice of Three)

Medallions of Chicken with Japanese Mandarins

Baked Ziti Bolognese

Roast Loin of Pork with Apple-Sage Dressing

Chinese Pepper Steak with Lo Mein Noodles

Mabi-Mabi with Roasted Macadamia Nuts and Lime Butter

Grilled Salmon Steak with Lemon Butter

Chicken Pomodoro with Herbed Pasta

Sliced Tri Tip of Beef with Mushrooms and Cabernet Sauce

Appropriate Vegetables and Garniture

Freshly Baked Rolls and Sweet Butter

Freshly ground Columbian and French Roast Coffee, Decaf or Tea

\$30.50 per person

(Children 4-12 ~ \$15.50)

Buffet will be replenished for 1.5 hours

*To substitute Prime Rib for one of the three buffet entrées
add \$8.00/per person*

Lunch & Dinner Elegance

Served with the elegance of fine dining table service

PLATED LUNCH - HOT (Available until 2:30 p.m.)

Lunch Entrées include:

*Choice of Soup or Salad
Appropriate Vegetables and Garniture
Freshly Baked Rolls and Sweet Butter
Freshly ground Columbian and French Roast Coffee, Decaf or Tea*

SOUP OR SALAD (Choice of One)

*Chicken Tortilla Soup • Tomato-Basil Bisque • Pacific Seafood Chowder • Minestrone
Field Greens with Tomatoes, Cucumbers and Carrots with Herb Vinaigrette
Tri-Color Tortellini Salad with Seasonal Vegetables and Basil Vinaigrette
Hearts of Romaine with Parmesan, Sourdough Croutons and Caesar Dressing
Melange of California Fresh Fruit*

ENTRÉES (Choice of One)

Supreme of Chicken Picatta
*with Mushrooms and Lemon Capers
Buerre Blanc
\$24.50 per person*

Herb Grilled Breast of Chicken
*with Penne Pasta with
Roasted Vegetables, Creamy Sundried
Tomato Sauce
\$24.50 per person*

New York Sirloin Steak Sandwich
*with sautéed Mushrooms and Onions
\$26.50 per person*

Roasted Loin of Pork
*with Apple Sage Stuffing
\$24.00 per person*

Linguine with Shrimp
*Sundried Tomatoes with Garlic Basic
Sauce
\$24.00 per person*

Grilled Salmon Fillet
*with Fresh Spinach and
Lemon Butter Sauce
\$24.00 per person*

Roast Prime Rib of Beef
*with Au Jus
\$25.00 per person*

Chicken Strips & Fries
*(for Children 4-12 only)
\$15.50 per child*

PLATED DINNER

Dinner Entrées include: *Choice of Soup or Salad*

*Seasonal Vegetables and appropriate Garniture
Freshly Baked Rolls and Sweet Butter
Freshly ground Columbian and French Roast Coffee, Decaf or Tea*

SOUP OR SALAD (Choice of One)

*Pacific Seafood Chowder • Classic Minestrone
Soup Upgrades: (add \$5.00 per guest)
French Onion with Gruyère • Lobster Bisque with Double Cream and Cognac*

*Wedge of Iceberg Lettuce, Red Onion, Sliced Tomato and Crumbled Bacon Bits,
Creamy Tarragon Dressing*

*Insalata Mista: Field Greens tossed with Balsamic Vinaigrette, Crumbled Gorgonzola
Cheese, Marinated Roma Tomatoes and Sourdough Croutons*

*Wilted Spinach Leaves with Apples, Walnuts and Shiitake Mushrooms,
Tomato Vinaigrette*

Hearts of Romaine with Parmesan, Sourdough Croutons and Caesar Dressing

ENTRÉES (Choice of One)

Grilled Breast of Chicken
*with Shiitake Mushrooms, Pine Nuts and
Light Basil Wine Sauce
\$37.00 per person*

Grilled Fillet of Salmon
*on Saffron Pasta and Cranberry Chutney
\$37.00 per person*

Seafood Trio
*Seared Bay Scallops, Jumbo Prawns and
Pan Roasted Sea Bass
with a Pineapple Cilantro Buerre Blanc
\$53.00 per person*

Grilled New York Sirloin
*served with Madagascar
Peppercorn Sauce
\$46.50 per person*

Roast Prime Rib of Beef
*with Au Jus and Creamed Horseradish
\$44.00 per person*

Charbroiled Filet Mignon
*with Zinfandel Port Onion Confit
\$49.50 per person*

Three on Three
*Choice of Filet Mignon, Veal, Prawns or
Lamb on Three Classic Sauces
\$50.50 per person*

Petite Filet Mignon
*with Cabernet Sauce and Shrimp
Provençale with Herbed Garlic Butter
\$53.00 per person*

Chicken Strips & Fries
(for Children 4-12 only) \$18.00 per child

Hotel Traditions Dinner Buffet

(Minimum 30 guests)

The traditional buffet service provides a variety of selections for your guests.

*Selection of International and Domestic Cheeses
Assorted Sliced Fresh Fruits and Seasonal Berries*

*Tossed Garden Greens with Tomatoes, Mushrooms, Cucumbers,
Bacon, Cheese, Croutons,
Alfalfa Sprouts, Red Onions and Assorted Dressings
Marinated Fresh Mushrooms and Artichoke Hearts
Pasta Primavera*

CHOICE OF 3 ENTREES:

*Breast of Chicken Madeira with Julienne of Ham and Mushrooms
Roast Loin of Pork Calvados with Brandied Apples and Stuffing
Veal Marsala with Fresh Rosemary Polenta
Petite Filet Mignon with Brandied Peppercorn Sauce
Chicken Picatta with Mushrooms, Capers and Lemon Butter Sauce
Sliced Roast Sirloin Au Jus
Red Snapper with Orange Ginger Sauce
Penne Pasta with Sundried Tomatoes, Spinach and Roasted Garlic
in a Basil Cream Sauce*

*Selection of Seasonal Vegetables and Garniture
Assorted Freshly Baked Breads and Rolls with Sweet Butter
Freshly ground Columbian and French Roast Coffee, Decaf or Tea*

\$52.00 per person (Children 4-12 ~ \$18.00)

To substitute Prime Rib for one of the 3 buffet entrées add \$8.00/per person

Grande Dinner Buffet

(Minimum 50 guests)

*Selection of Imported and Domestic Cheeses and Fruits
Prosciutto Slices with Melon
Medallions of Smoked Salmon with Fresh Cream Cheese Dill Sauce
Oysters with Shallot Vinaigrette
Gulf Prawns on Ice with Brandied Cocktail Sauce*

*Crisp Hearts of Romaine Lettuce with Caesar Dressing
Smoked Chicken, Watercress and Endive with Raspberry Vinaigrette
Chilled Pasta Shells with Red and Green Bell Peppers,
Fresh Spinach and Sliced Onions with a Creamy Vinaigrette*

CHOICE OF 3 ENTREES:

*Roast Cornish Game Hen with Port Wine Sauce
Medallions of Veal with Marsala, Wild Mushrooms and Pearl Onions
Baked Halibut with Tomatoes, Poblano Peppers, Capers and Sundried Tomatoes
Charbroiled Fillet of Salmon with Fresh Chives and Shiitake Mushrooms
Roast Tenderloin of Beef with Fresh Horseradish Mouseline
Roasted Supreme of Chicken with Fresh Herbs and Braised Red Cabbage
California Seafood Grill with Lobster Sausage and Lemon Garlic Butter
Leg of Lamb with Apple-Rosemary Chutney*

*Selection of Seasonal Vegetables and Garniture
Assorted Freshly Baked Breads and Rolls with Sweet Butter
Freshly ground Columbian and French Roast Coffee, Decaf or Tea*

*\$64.00 per person (Children 4-12 ~ \$18.00)
(Price includes one Ice Carving – Chef's Choice)*

To substitute Prime Rib for one of the 3 buffet entrées add \$8.00/per person

Buffets will be replenished for 1.5 hours

Cake and Champagne Receptions

are available following your ceremony. This is a perfect intimate way to greet each guest personally and to thank them for coming to Lake Tahoe to help you celebrate your special day. Whatever your plans for the rest of the day or evening, this is the perfect way to “get the party started!”

Your Reception Package will include:

- *A private reception room for one and a half hours, beautifully appointed with tables, chairs, china, glass and silver*
- *Elegant two-tier wedding cake*
- *Celebration champagne toast (beer and wine are available at an additional cost)*
- *Professional service personnel*

Maximum number of guests 30

Minimum Cost \$500 (includes tax and tip)