

*The*  
*Wedding Chapel*  
*at Harveys*  
LAKE TAHOE



*Reception Highlights*

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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.

Year-round complimentary valet parking will be provided for you and your guests.

Please don't hesitate to contact us for answers to any questions you may have concerning menu and party planning. Our consultations and price quotes are complimentary.

## General Policies

1. Convention Center reception room will be held for your event upon request with a \$500 non-refundable deposit. Premium reception rooms require a \$1,000 non-refundable deposit. Ninety days prior to your event, you will receive a contract detailing your event. A 50% deposit of the reception will be due 60 days prior to your event date, with the remaining approximate balance due 30 days prior. Any differences will be settled upon completion of the reception.
2. All reception rooms are beautifully appointed and include tables, chairs, linens, china, glass and silver, as well as a dedicated banquet staff. Chair covers in a variety of colors are available at an additional cost. Three Hour Room Rental Fees, Tax and Gratuities are included in Reception Package Cost. Additional time is based on availability and prices are as follows:

Up to 50 People	\$200 each additional hour
51 to 100 People	\$300 each additional hour
101 to 200 People	\$400 each additional hour
Premium Lakeview Reception Rooms	\$500 each additional hour
3. 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.
4. The Wedding Chapel at Harveys and Harveys Resort Hotel are not responsible for lost or broken items brought into the reception or restaurant areas.

### PRICES SUBJECT TO CHANGE

## Additions

### Cold Hors d'Oeuvres (50 pieces)

Crostini with Goat Cheese and  
Roasted Peppers  
\$135

Deviled Eggs a la Russe  
\$135

Baby Tomatoes filled with  
Herb Cream Cheese  
\$135

Genoa Salami Coronets filled  
with Queen Anne Olives  
\$135

Medallions of Smoked Salmon  
and Cream Cheese  
\$225

Chilled Prawns on Ice with  
Condiments  
\$250

International Cheese and Fruit  
Selection with Crackers and  
Freshly Baked Breads  
25 Servings ~ \$150  
50 Servings ~ \$270  
100 Servings ~ \$500

Rainbow of Fresh Garden  
Vegetables and Freshly Baked  
Bread with Guacamole and  
Bleu Cheese Dip  
25 Servings ~ \$115  
50 Servings ~ \$210  
100 Servings ~ \$395

### Hot Hors d'Oeuvres (50 pieces)

Hunter Style Meatballs  
\$160

Buffalo Style Chicken Wings  
\$160

Oriental Spring Rolls with  
Plum Sauce  
\$175

Corn Breaded Chicken Strips  
with Corn Salsa and Ranch  
Dressing  
\$175

Barbequed Pork Skewers  
\$175

Pepper Bacon Wrapped  
Scallops  
\$200

Pot Stickers  
\$200

Fried Breaded Shrimp with  
Cocktail Sauce  
\$210

Petite Crab Cakes with Aioli  
\$225

### Carving Board

Cedar Plank Salmon  
(serves 50)  
Served with Gravlax Sauce  
and Herb Brioche  
\$290 per 50 servings

Whole Roasted Tenderloin  
of Beef  
(serves 25)  
Served with Sauce  
Béarnaise and Silver Dollar  
Rolls  
\$300  
per 25 servings

Roast Prime Rib  
(serves 50)  
Served with Creamed  
Horseradish and Au Jus and  
Multi-Grain Rolls  
\$390 per 50 servings

Hors d' Oeuvres or Carving Board may be added to enhance any Lunch or Dinner Buffet.

## Plated Served Lunches

(Minimum 25)

Lunch Service by 2 pm

Served with the Elegance of Fine Dining Table Service

Includes:

An Elegantly Appointed Reception Room with Tables, Chairs, Linens, China, Glass and Silver

A Dedicated Banquet Staff

Lunch Entrées include Choice of Soup or Salad (Select One):

Pacific Seafood Chowder

Minestrone

Field Greens with Tomatoes, Cucumbers and Carrots with Herb Vinaigrette

Spinach Salad with Mushrooms, Eggs and Tomato Vinaigrette Dressing

Hearts of Romaine with Parmesan Cheese, Sourdough Croutons and Caesar Dressing

Chef's Selection of Accompaniments

Fresh baked rolls and sweet butter

**Entrées** (Choice of one) Parties of 50 or more may select Two Entrees with counts given of each

Supreme of Chicken Picatta

With Mushrooms, Tomatoes and Capers, served on  
Herbed Linguine in a Lemon-Caper Butter Sauce

Roasted Pork Medallions

Served with Apple Sage Stuffing and a Dijon Mustard  
Sauce

Grilled Salmon Fillet

Marinated with Soy Sauce and Brown Sugar and  
served with a Beurre Blanc infused with hints of  
Lemon and Garlic, Served with an Asian Style Rice

Roast Prime Rib of Beef

With au Jus (luncheon cut)

Chicken Strips and Fries

(for children 4-12 only)

French Roast regular and decaf coffee and Harney specialty Teas and Milk

An appropriately sized Wedding Cake prepared by our Award Winning Pastry Chefs

Champagne Toast for all Guests

Complete package price includes all taxes and gratuities

Adults \$62.00 per person

Children \$30.00 (ages 4-12)

## Luncheon Buffet

(Minimum 30)

Lunch Service by 2 pm

(Buffet replenished for 90 minutes)

Includes:

An Elegantly Appointed Reception Room with Tables, Chairs, Linens, China, Glass and Silver

A Dedicated Banquet Staff

Salad Bar to consist of

Freshly Tossed Greens, Assorted Toppings and Dressings

Pasta Salad with Bay Shrimp

Marinated Mushrooms a la Greque

Chef Seasonal Vegetables

Sourdough Rolls and Creamery Butter

**Entrées** (Choice of Three)

Medallions of Chicken Tarragon

Manicotti with Parmesan Cream Sauce

Grilled Salmon Steak with Lemon Butter

Roast Loin of Pork with Caramelized Onions and Mushrooms

Chicken Fried Steak with Country Gravy

Mahi-Mahi with Roasted Macadamia Nuts and Lime Butter

Chicken Pomodoro with Herbed Pasta

Sliced Tri Tip of Beef with Mushrooms and Cabernet Sauce

French Roast regular and decaf coffee and Harney specialty Teas and Milk

An appropriately sized Wedding Cake prepared by our Award Winning Pastry Chefs

Champagne Toast for all Guests

Complete package price includes taxes and gratuities:

Adults	\$78.00
Children	\$30.00

## Plated Served Dinners

(Minimum 25)

Served with the Elegance of Fine Dining Table Service

Includes:

An Elegantly Appointed Reception Room with Tables, Chairs, Linens, China, Glass and Silver

A Dedicated Banquet Staff

Dinner Entrées include Choice of Soup or Salad (Select One):

Pacific Seafood Chowder

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

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

Hearts of Romaine with Sourdough Croutons, Parmesan Cheese and Caesar Dressing

Baby Romaine, Cucumber, Feta Cheese, Tomatoes, Greek Olives with Oregano Vinaigrette

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

Chef's Selection of Accompaniments

Fresh baked rolls and sweet butter

**Entrées** (Choice of One) Parties of 50 or more may select Two Entrées with counts given of each

Dore Style Halibut

Lemon Caper Beurre Blanc Sauce

Grilled Top Sirloin with Tobacco Onions,  
Maitre D' Butter accompanied with Chicken  
Madeira

Grilled Hunter Style Chicken Breast with Shallots,  
Cremini Mushrooms, Tomatoes and Brandy in a  
Tarragon Demi-Sauce with Creamy Garlic Mashed  
Potatoes

Chicken Breast and Prawns with Chasseur and  
Saffron Buerre Blanc Sauce

Roast Prime Rib of Beef  
With Au Jus and Creamed Horseradish

Chicken Strips and Fries  
(for children 4-12)

An appropriately sized Wedding Cake prepared by our  
Award Winning Pastry Chefs

Champagne Toast for all Guests

Complete package includes all taxes and gratuities

Adults	\$89.00 per person
Children	\$30.00 (ages 4-12)

## Dinner Buffet

(Minimum 30)

(Buffet replenished for 90 minutes.)

Includes:

An Elegantly Appointed Reception Room with Tables, Chairs, Linens, China, Glass and Silver

A Dedicated Banquet Staff

Appetizers

Selection of International and Domestic Cheeses

Assorted Sliced Fresh Fruits and Seasonal Berries

BUFFET

Tossed Garden Greens with Tomatoes, Mushrooms, Cucumbers, Bacon, Cheese, Croutons, Alfalfa Sprouts,  
Red Onions and Assorted Dressings

Bay Shrimp Salad

Pasta Primavera

CHOICE OF 3 ENTRÉES

Breast of Chicken Madeira with Sliced Mushrooms

Roast Loin of Pork Calvados with Sauce Robert

Veal Marsala with Fresh Rosemary Polenta

Chicken Piccata with Mushrooms, Tomatoes, Capers and Lemon Butter Sauce

Sliced Roast Sirloin with Caramelized Onions and Au Jus

Salmon with Orange Ginger Sauce

Penne Pasta with Shrimp, 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

French Roast regular and decaf coffee and Harney specialty Teas and Milk

An appropriately sized Wedding Cake prepared by our

Award Winning Pastry Chefs

Champagne Toast for all Guests

Complete package includes all taxes and gratuities:

Adult	\$112.00 per person
Children	\$30.00 per person (ages 4-12)

**HONEYMOON & RECEPTION PACKAGE**

Includes:

A 2-Night Stay for the Bride & Groom at beautiful Harveys Lake Tahoe Resort Hotel  
3-Hour Lunch or Dinner Reception For 50 or more Guests  
Elegant Ballroom Setting  
3-Tier Wedding Cake Prepared by our Award-Winning Pastry Chefs  
Champagne Toast For All Guests  
Disc Jockey and Dance Floor

**THE TAHOE BUFFET**

(Lunch or Dinner)

**APPETIZERS**

Selection of International and Domestic Cheeses  
Assorted Sliced Fruit and Seasonal Berries  
Fresh Garden Vegetables with Ranch

**BUFFET**

Freshly Tossed Greens, Tomatoes, Onions,  
Cucumbers and Sourdough Croutons,  
Choice of Dressings  
Marinated Mushrooms and Peppers  
Pesto Seafood Salad

**ENTRÉES** (choice of three)

Medallions of Chicken with Artichoke Cream Sauce  
Seared Fresh Salmon with Cucumber Buerre Blanc  
London Broil with Shittake Mushrooms  
Fettuccine Alfredo  
Herb Marinated Roasted Chicken

**THE TAHOE PLATED**

(Dinner Only)

Includes Choice of Soup or Salad (Select One)

Pacific Seafood Chowder

Minestrone

Spinach Salad with Mushrooms and Eggs with  
Warm Bacon Dressing

Hearts of Romaine with Sourdough Croutons and  
Caesar Dressing

Baby Romaine, Cucumber, Feta Cheese, Tomatoes,  
Greek Olives with Oregano Vinaigrette

Mixed Field Greens with Glazed Walnuts, Maui Onions  
and Cranberries with a Cranberry Vinaigrette

**ENTRÉES** (Choice of One ~ Parties of 50 or more  
guests may select Two Entrées with counts given of  
each)

Supreme of Chicken Piccata with  
Mushrooms and Capers

Linguine with Shrimp and Sun-Dried Tomatoes

Veal Scallopini with Mushrooms and

Marsala Wine Sauce

Rib Eye Steak with Shallot Sauce, Garlic Mashed  
Potatoes and Julienne Vegetables

Selection of Seasonal Vegetables and Garniture, Assortment of Freshly Baked Breads and Rolls with Butter  
French Roast regular and decaf coffee and Harney specialty Teas and Milk

**MINIMUM 50 ADULTS**

Complete package price includes all taxes and gratuities  
Lunch: \$4,699 • Additional Adult: \$69 • Children 4-12: \$30  
Dinner: \$5,349 • Additional Adult: \$79 • Children 4-12: \$30

For the Ultimate Package, add the South Beach or Celebration Wedding Package to the above!

## Wedding Cakes

Our Wedding Cakes are freshly baked in the Hotel bakeries and are available with your choice of flavors and fillings. Simply choose one selection from each category:

**Cake Flavors:**

- White    Chocolate    Almond    Lemon
- Carrot (add 25%)

**Fillings:**

- Whipped Cream    Buttercream    Chocolate Mousse
- White Chocolate Mousse    Strawberry    Fudge    Raspberry
- Bavarian Cream (light custard)    Lemon
- Cream Cheese

**Icings:**

- Whipped Cream    Buttercream    White Chocolate Mousse
- Upgraded Icings\*\*    Cream Cheese (add 25%)    Fondant (add 35%)

**Sizes:**

	Description - Base Size	Serves	Price
<input type="checkbox"/>	One Tier - 6" .....	10 .....	\$ 77.00
<input type="checkbox"/>	One Tier - 8" .....	14 .....	108.00
<input type="checkbox"/>	One Tier - 10" .....	20 .....	154.00
<input type="checkbox"/>	Two Tier - 10" x 6" .....	30 .....	230.00
<input type="checkbox"/>	Two Tier - 12" x 8" .....	40 .....	308.00
<input type="checkbox"/>	Three Tier - 10" x 8" x 6" .....	50 .....	385.00
<input type="checkbox"/>	Three Tier - 12" x 10" x 6" .....	75 .....	577.00
<input type="checkbox"/>	Three Tier - 14" x 10" x 8" .....	100 .....	770.00
<input type="checkbox"/>	Four Tier - 14" x 12" x 10" x 8" .....	125 .....	962.00
<input type="checkbox"/>	Four Tier - 16" x 14" x 10" x 8" .....	150 .....	1,155.00
<input type="checkbox"/>	Five Tier - 16" x 14" x 12" x 10" x 8" .....	175 .....	1,348.00
<input type="checkbox"/>	Six Tier - 16" x 14" x 12" x 10" x 8" x 6" .....	200 .....	1,540.00
<input type="checkbox"/>	Pillars <input type="checkbox"/> Stacked		

Please add 18.5% gratuity and 7.1% sales tax to wedding cakes boxed to go or delivered within the hotel(s).

**Keepsake Wedding Accessories:**

Wedding Cake Toppers, Toasting Glasses, Guest Books, Pens  
 Available for Purchase

Please make your selection at The Wedding Chapel



## Music

### Ceremony

Live music will enhance your special day even further...

Pianist on Keyboard:

~ in chapel... \$135

~ off property (Pianist or DJ)... \$195

Other musical instruments are available.. Quote

- Celtic Harp Music by Anne Roos
- TKO Entertainment, Bart Libby – Mobile DJ and Live Music Entertainment

### Reception

Reception music is almost a must...

Grand Piano Rental... \$200

Pianist (3 hours)... \$450

Disc Jockey (3 hours)... \$555

Disc Jockey (4 hours)... \$740

Our highly experienced DJ's (bartlibby.com) will contact you regarding your special songs and types of music desired. To make your reception a fun and festive affair, our expert DJ's will help you in hosting your reception as well as emcee all the traditional reception events. If you wish to bring your own disc jockey, a \$45 set-up fee will be incurred.

**Dance Floors...** \$180