

Winter Wedding Packages

November 2010 - April 2011

Zephyr Cove Resort, Lake Tahoe, NV
(800) 23-TAHOE

Welcome to Zephyr Cove Resort, where you'll find every kind of fun!

Zephyr Cove Resort is a part of Tahoe's history. Since 1862, this small bay in the southeast corner of Lake Tahoe has been a place to relax and enjoy the beauty and recreation afforded by its surroundings.

Wedding ceremonies take place on your choice of ship or shore, complimented by the fresh winter snowfall or beautiful waters of Lake Tahoe.

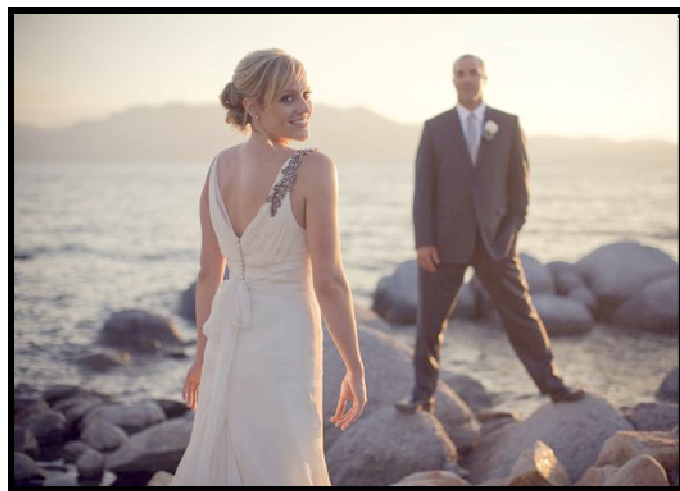
Our event specialists are prepared to participate in your preparations as much or as little as you wish, and can assist with recommendations for flowers, photographers, and other event management services.

Planning a rehearsal dinner or post-wedding event? Zephyr Cove offers several venues that will bring your family and friends together in great celebration. Options range from a cruise on the lake to a casual dinner in our lodge.

Zephyr Cove Resort is a great place for your friends and family to stay as well. Our lake front cabins, lodge rooms, and RV park are just a few of the many options offered for accommodations in the area. And the full service snowmobiling center has a variety of fun snow activities.

The beautiful location sold us initially, but we had such a great experience with your staff. They were so willing to work within our budget and try their best to get all the things we wanted. Their willingness to be creative and realistic was refreshing as we navigated the wedding planning process.

We had such a great time with Zephyr Cove and I would highly recommend the site to anyone looking for the classic Lake Tahoe wedding.



- Tom Petithomme & Kelsey Norton Wedding Ceremony & Reception



Lake Tahoe Cruises
Zephyr Cove Resort

Winter Wedding Packages



Tahoe Paradise Winter Wedding Special\$5,500

Includes

- 3 hour private charter of our 2-story, 82 foot, luxury yacht
- Ceremony by uniformed captain
- 2 entrée buffet or plated menu
- Unlimited non-alcoholic beverages
- Champagne & Sparkling Cider Toast for you and your guests

- Tables, chairs, linens, china, glassware all included
- Sound system included

Up to 50 guests

Tahoe Paradise Cocktail Cruise\$5,500

Includes

- 3 hour private charter of our 2-story, 82 foot, luxury yacht, the Tahoe Paradise
- Ceremony by uniformed captain
- Two hot or cold hors d'oeuvres

- Unlimited hosted beer & wine bar; unlimited non-alcoholic beverages
- Tables, chairs, linens, china, glassware all included
- Sound system included

Up to 50 guests

Tahoe Paradise Valentine's Day Wedding Special.....\$2,750

Includes

- 2 hour private charter of our 2-story, 82 foot, luxury yacht
- Ceremony by uniformed captain
- Champagne & Sparkling Cider Toast for you and your guests
- Chocolate Covered Strawberries

- Unlimited non-alcoholic beverages
- Tables, chairs, linens, china, glassware all included
- Sound system included

Up to 50 guests



Lake Tahoe Cruises
Zephyr Cove Resort

Tahoe Queen Dockside Ceremony\$1,000

Get married on the beautifully renovated Tahoe Queen. The ceremony will be held on the fully enclosed 2nd deck of the Tahoe Queen, in front of a 2-story crystal chandelier. Your guests will enjoy panoramic views from the boat's floor- to-ceiling windows as they watch you say "I do."

Includes

- Seating for your guests
- Uniformed Captain to perform your ceremony
- Champagne & Sparkling Cider Toast for you and your guests

Up to 25 guests

Zephyr Cove Elopement Package for Two.....\$1,200

Includes

- Two nights in a Lakefront Cottage
- Your choice of an indoor or outdoor ceremony
- Non-denominational minister
- Custom bridal bouquet and groom's boutonniere
- Chilled champagne
- Freshly baked sweetheart cake

Zephyr Cove Cozy Cabin Wedding.....\$2,500

Includes

- Two nights in a Lakeview 2-story Chalet
- Traditional ceremony setup with seating for up to 25 guests
- Non-denominational minister
- Custom bridal bouquet & groom's boutonniere
- Champagne & Sparkling Cider Toast for you and your guests
- Displayed cheese & fruit assortment
- A two-tiered custom wedding cake.

Up to 25 guests

Zephyr Cove Adventure Wedding for Two.....\$1,575

Private ceremony on a scenic overlook performed by a non-denominational minister. A picnic-style boxed lunch, with a custom sweetheart cake and chilled champagne will await your return at the cottage.

Includes

- One night in a Lakefront Cottage
- 2-hour guided Lakeview Snowmobile Tour

Winter Wedding Enhancements

- Photography
- Entertainment
- Additional Flowers
- Décor
- Sound System
- Dinner Dance Cruise
- Emerald Bay Cruise
- Snowmobile Tours
- Food & Beverage Options
- Group Accommodations
- Transportation



Lake Tahoe Cruises
Zephyr Cove Resort

Winter Wedding Menu Options

Winter Wedding à La Carte Hors d'oeuvres

++ designates price per person

Minimum 25 people

COLD

MEDITERRANEAN BRUSCHETTA* 6.00++
Crostinis topped with diced tomato, Kalamata olives, garlic & fresh basil

CRUDITÉ PLATTER 6.00++
Assorted fresh vegetables served with creamy ranch dressing

CHEESE TRAY 6.00++
A variety of domestic & imported cheeses with assorted crackers
Add fresh seasonal fruit for \$2.00

GRILLED MARINATED VEGETABLE TRAY 7.75++
Assorted chilled, grilled vegetables in Italian marinade – served with pesto aioli

SHRIMP & SCALLOP CEVICHE 10.25++
Marinated in fresh citrus juice & pico de gallo laced with Patron tequila – served with tortilla chips

JUMBO PRAWN COCKTAIL 10.25++
Large, chilled tiger prawns served with lemon wedges & cocktail sauce

SMOKED SALMON SPREAD* 6.75++
Served with assorted crackers

PETITE DELI BOARD 8.00++
Assorted sliced meats and cheeses – served with rolls & condiments

PINWHEEL WRAPS* 8.00++
Choose from Turkey, spinach & roasted red pepper cream cheese, Ham, green onion & pineapple cream cheese, or Roasted red pepper, spinach, artichoke heart & Boursin cheese

DELUXE ASSORTED CANAPES* 9.00++
Shrimp, Chicken salad, Artichoke & cream cheese, salami & green olive, ham mousse, on light rye rounds

HOT

SPANAKOPITA* 6.50++
Feta cheese, spinach & onions layered in phyllo pastry

SPINACH & ARTICHOKE DIP 6.25++
Served in a bread bowl with bread cubes & crackers

FRIED RAVIOLI 5.25++
Served with marinara sauce & caper aioli

STUFFED MUSHROOM CAPS* 6.75++
Choice of herbs & cheese or bay shrimp filling

PETITE QUICHE ASSORTMENT* 6.00++
Bacon, herb-cheese, spinach & cajun shrimp fillings

SHRIMP & VEGETABLE EGGROLLS 5.75++
Served with sweet & sour sauce

MINI CRAB CAKES 8.75++
Served with red pepper remoulade

BACON WRAPPED SCALLOPS* 10.25++
Tender scallops wrapped in hickory-smoked bacon

BUFFALO CHICKEN WINGS 7.00++
Served with creamy ranch dip

CHICKEN SATAY* 8.50++
Served with spicy peanut sauce

ASAPARGUS WRAPPED IN PHYLLO* 6.75++
Asparagus spears in phyllo dough with Asiago & Fontina Cheese

SMOKED CHICKEN QUESADILLA CORNUCOPIA 7.00++
Served with salsa and guacamole

BEEF DUXELLE WELLINGTON* 11.00++
Tender beef with mushrooms wrapped in puff pastry

COCONUT JUMBO SHRIMP* 7.00++
Fried Spinach, Sweet Chili Glaze

* Suitable for Butler-style service (hand-passed). Add \$2.00 per person

Hors D'oeuvres subject to 20% service charge & NV sales tax.

Items & prices subject to change without notice. 25 person minimum.

For More Information: Lindsay Townsend - Sales Manager, Zephyr Cove Resort / Tahoe Queen

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Lake Tahoe Cruises
Zephyr Cove Resort

Private Charter Plated Dinner & Buffet Menu Options

++ designates price per person
Minimum 25 people

SALADS

(Choose One)

GARDEN GREEN SALAD

Mixed greens, carrots, cucumber & tomato with creamy ranch dressing

TRADITIONAL CAESAR SALAD

Romaine lettuce tossed with Parmesan cheese, croutons & Caesar dressing

SPINACH SALAD

Fresh spinach, sliced mushrooms, red onions, walnuts & bacon bits with creamy bacon dressing

PARADISE SALAD

(Add \$2.00)
Baby greens with toasted walnuts, mandarin oranges, gorgonzola cheese & balsamic vinaigrette

ENTRÉES

GARLIC & ROSEMARY PRIME RIB*

Served with au jus & creamy horseradish
*Carving station required on buffets - \$100.00

FILET MIGNON*

Roasted tenderloin of beef with Béarnaise Sauce
*Carving station required on buffets - \$100.00

CHICKEN DUXELLE EN CROUTE

Topped with basil crème Fraîche

STUFFED CHICKEN BREAST

Spinach & artichoke heart stuffing, with sun dried tomato and Pesto sauce.

HERB-CRUSTED CHICKEN BREAST

With pesto cream sauce

BLACKENED SALMON FILLET

With pineapple rum sauce

PECAN CRUSTED FILLET OF HALIBUT

With orange beurre blanc

SHRIMP & SCALLOP PROVENCAL

Sautéed with garlic, tomatoes, green onions and white wine

SAUTÉED CENTER CUT PORK CHOPS

With maple bourbon applesauce

CHIPOTLE & LIME TORTILLA

Crusted Tilapia. Topped with avocado pico de gallo

JUMBO VEGETABLE RAVIOLI

with Roasted Vegetable Confetti. Drizzled with your choice of alfredo or marinara sauce

PORTOBELLO MUSHROOM LASAGNA

Layered with spinach, red pepper & basil in mushroom cream sauce and mozzarella, swiss & parmesan cheeses

*One time carving station fee required on buffets including Prime Rib and Filet Mignon - \$100.00

ACCOMPANIMENTS

(Choose One)

Roasted Garlic Red-Skin Mashed Potatoes
Roasted Rosemary Red Potatoes
Au Gratin Potatoes

Wild Rice Pilaf
Cornbread Stuffing
Sun-dried Tomato Cous Cous

All dinners include seasonal vegetables, fresh baked rolls & butter, softdrinks, & coffee during dinner.

TWO ENTRÉE BUFFET

\$37.00 per person ++
plus State Sales tax and 20% service charge
(minimum of 25 people)

THREE ENTRÉE BUFFET

\$42.00 per person ++
plus State Sales tax and 20% service charge
(minimum of 40 people)

*Entrees subject to 20% service charge and sales tax. Items and prices subject to change without notice.

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Lake Tahoe Cruises
Zephyr Cove Resort

Winter Wedding Bar & Beverage Options

HOSTED BAR PACKAGES

++ designates price per person

Two- hour minimum on all bar packages

Subject to 20% service charge and applicable state sales tax

FULL HOSTED BAR

\$13.00++ an hour – minimum two hours

Includes all liquors, wine by the glass, imported, domestic & microbrew beers, soda, juice, tea, bottled water & coffee

HOSTED BEER & WINE

\$10.00++ an hour – minimum two hours

Includes wine by the glass, imported, domestic & microbrew beers, soda, juice, tea, bottled water & coffee

HOSTED SODA & JUICE BAR

\$5.00++ an hour – minimum two hours

Includes assorted sodas, fruit juices, bottled water, tea, sparkling cider, & coffee

TALLY BY CONSUMPTION BARS*

Prices listed per beverage

Subject to 20% service charge and applicable state sales tax

Liquors: \$4.50 - \$9.00 / Wines: \$6.00 - \$9.00 / Beers: \$4.00 - \$6.00

Payment is due in full at the conclusion of event

\$300 minimum guarantee on all bar packages

ADDITIONAL BEVERAGE SERVICES

++ designates price per person

Champagne Toast or Glass of Champagne	\$5.00 ++*
Welcoming Glass of House Wine	\$5.50 ++*
Corkage Fee <i>(for wine or champagne provided by customer)</i>	\$15.00 per 750ml. bottle*
Wine with Dinner <i>(up to two glasses of wine)</i>	\$10.00 ++*

We require one responsible party to sign off on the liquor bill before departing.
Subject to 20% service charge & applicable state sales tax.

Pricing subject to change