



WEDDING PACKAGES



LAKE TAHOE GOLF COURSE

2500 EMERALD BAY RD
SOUTH LAKE TAHOE, CALIFORNIA
WWW.LAKETAHOEGC.COM





Ceremony Package

One Hour Ceremony
Mahogany Garden Ceremony Chairs
Wrought Iron or Wooden Arch
Fruit Infused Water Station
Ceremony Rehearsal Access

Ceremony fee \$2500.



Reception Packages

Cedar



















Aspen

Sequoia

Starting at \$74

Starting at \$98

Starting at \$129

Hors d'Oeuvres	One	Two	Three
Plated Two- Course Dinner Service with Chicken			
Plated Two- Course Dinner Service with Chicken or Salmon. Menu upgrades available.			
Plated Two- Course Dinner service with Choice of Single Entrée or Duet Plate			
Unlimited Beverage Station with Coffee, Hot Tea, Iced Tea or Lemonade			
Sparkling Wine & Cider Toast			
Hours and Type of Hosted Bar		One, House	Two, Classic
House Linens in Black, White, or Ivory			
Upgraded Floor Length Linens			
Chiavari Chairs			
Four Hour Event with Dance Floor			

Reception package pricing is per guest and is exclusive of service charge and tax. Pricing subject to change. Food and Beverage minimums apply.

Served Entree Selections

All Dinner Entrees Served with Salad, Choice of: Rosemary Roasted Potatoes, Garlic Whipped Potatoes, Buttermilk Whipped Potatoes, Parmesan Risotto or Jasmine Rice. Accompanied with Seasonal Vegetables, Mini Herb Bread Sticks & Butter

SALAD SELECTION

CLASSIC CAESAR

Parmesan Crisp, Garlic Crutons, Caesar Dressing
(GF)

SWEET BABY GREENS

Blue Cheese Crumbles, Fresh Grapes, Candied
Walnuts, Granny Smith Apples, Endive, Bacon, Sherry
Vinaigrette

HEIRLOOM TOMATO

Buffalo Mozzarella, Fresh Basil, Olive Oil
and Balsamic Vinegar Drizzle (GF)

SPINACH SALAD

Strawberries, Pine Nuts and Raspberry
Vinaigrette

ENTREE SELECTION

PAN-ROASTED HERB CHICKEN BREAST

Roasted Garlic Thyme Demi-Glace

ATLANTIC SALMON

Tomato Olive & Caper Sauce

BONELESS BEEF SHORT RIBS

Port Wine Demi-Glace
Included with the Sequoia package.
\$5 upcharge otherwise

BAKED STUFFED COD

Citrus Beurre Blanc
Included with the Sequoia package.
\$5 upcharge otherwise

FILET MIGNON

Cognac Peppercorn Sauce

Included with the Sequoia Package.
\$8 upcharge otherwise.

NY STRIP

Cognac Peppercorn Sauce or Port Wine
Demi-Glace

Included with Sequoia package.
\$6 upcharge otherwise.

HALIBUT

Citrus Beurre Blanc
Included with Sequoia Package
\$12 upcharge otherwise

DUET OF PETITE FILET & CHICKEN

Port Wine Demi-Glace & Citrus Beurre Blanc
Included with Sequoia Package
\$12 upcharge otherwise

DUET OF PETITE FILET & HALIBUT

Port Wine Demi-Glace & Citrus Beurre Blanc
Included with Sequoia Package
\$17 upcharge otherwise

DUET OF PETITE FILET & SHRIMP

Cognac Peppercorn Sauce
Included with Sequoia Package
\$17 upcharge otherwise

**All prices subject to a mandatory service charge*

Buffet Selections

Inquire about buffet pricing*

SALADS

(Select Two)

Classic Caesar
Sweet Baby Greens
Heirloom Tomato
Spinach

ENTREES

(Select Two)

Free Range Breast of Chicken
Atlantic Salmon
Stuffed Cod
Roasted Tri Tip with Cabernet Mushrooms
Pasta Primavera

ACCOMPANIMENTS

(Select Two)

Butter Whipped Mashed Potatoes
Herb Roasted Red Potatoes
Herb Rice Pilaf
Linguine with Garlic and Herbs
Pasta with Sun-Dried Tomato Cream Sauce
Green Beans Almondine with Lemon Butter
Chef's Choice Fresh Vegetable Medley

CARVING STATION

Inquire For Pricing
Roasted Pork Loin
Honey Baked Ham
Roasted Turkey Breast
Herb Roasted Prime Rib

**All prices subject to a mandatory service charge*



TRAY PASSED COLD SELECTIONS

Artichoke, Black Olive, Mozzarella, Tomato Skewer
with Basil Pesto (GF)
Bruschetta with Tomato, Basil, Garlic, Sea Salt,
Balsamic Reduction (V)
Blue Cheese, Orange Fig Honey, Soppressata,
Focaccia Crostini
Smoked Salmon, Rye Toast, Crème Fraîche, Tobiko
Roe, Chives
Ahi Tuna, Sesame Citrus Aioli, Furikake, Crispy
Wonton
Blackened Beef Tenderloin, Caramelized Onion, Olive
Crostini, Creamy Horseradish

HOT SELECTIONS

Goat Cheese, Oven Roasted Tomatoes,
Caramelized Onion Tartlet (V)
Loaded Baked Potato Bite
Spinach & Feta Spanakopita
Mini Quiche Lorraine, Petite Herbs
Sesame & Sweet Soy Glazed Chicken Skewers
Mini Crab Cake, Whole-Grain Mustard, Old Bay Aioli
Coconut Shrimp Skewers, Mango & Mint Sauce
Beef Satay with Peanut Sauce
Grilled Cheese & Creamy Tomato Shooters



DISPLAYS

BREADS AND SPREADS

Warm Spinach Dip, Seasonal Hummus, Pita Chips, Olive Tapenade Bruschetta, Assorted Crostini
& Crackers

ARTISAN CHEESE DISPLAY

Imported & Domestic Cheeses, Candied Walnuts, Dried Fruits, Orange Honey, Grapes
Assorted Crackers & Flat Bread

ANTIPASTO DISPLAY

Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Pickled Vegetables,
Olives & Assorted Breads

ENHANCEMENTS

Additional Event Time

\$1000 per hour

AV Package

\$250

Stage

\$4/sqft

Floor Length Linen

Pricing Based on Selection

Charger Plates

\$2 per plate

Outdoor Banquet Space Tenting

Recommended for all outdoor dinners

Centerpieces

Pricing Based On Selection

Beverage Options

**Alcohol brands are subject to change*

**We are a "no-shot" event facility*

HOUSE

Scotch, Bourbon, Vodka, Gin, Rum, Tequila, Brandy.

CLASSIC

Dewar's Scotch, Seagram's 7 Whiskey, Tahoe Blue Vodka, Beefeater Gin, Captain Morgan Rum, Bacardi Rum, Hornitos Reposado Tequila

PREMIUM

Chivas Scotch, Crown Royal Bourbon, Grey Goose Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Disarrano Amaretto, Bailey's Irish Cream, Grand Marnier, Kahlua, Maker's Mark

HOSTED BAR ON CONSUMPTION

**Does not include gratuity & tax*

House \$9
Classic \$10
Premium \$12
Domestic Beer \$7
Imported Beer \$8
House Wine \$9
Soft Drinks \$4

FLAT CASH BAR PRICING

**Includes sales tax*

House \$9
Classic \$10
Premium \$12
Domestic Beer \$7
Imported Beer \$8
House Wine \$9
Soft Drinks \$4

BEER & WINE

Soda, Juices, Domestic & Import Beers, House Level Wine

One Hour \$16++
Two Hours \$24++
Three Hours \$32++
Four Hours \$40++

HOUSE BAR PACKAGE

House, Beer, House Wine & Soft Drinks

One Hour \$18++
Two Hours \$27++
Three Hours \$36++
Four Hours \$45++

CLASSIC BAR PACKAGES

Classic, Beer, House Wine & Soft Drinks

One Hour \$20++
Two Hours \$30++
Three Hours \$40++
Four Hours \$50++

PREMIUM BAR PACKAGES

Premium, Beer, Wine & Soft Drinks

One Hour \$24++
Two Hours \$36++
Three Hours \$48++
Four Hours \$60++

\$25++ per 750ml Bottle

General Information

GUARANTEES

All events are required to meet a Food and Beverage Minimum expenditure. Minimums vary due to date or time of the event. Minimums do not include service charge, cash bar, rentals or site fees.

SERVICE CHARGES

A twenty-four (24%) percent service charge and applicable sales tax (7.25%) will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

DEPOSITS

A non-refundable deposit based on your estimated total is required to reserve your date. The amount of the initial deposit varies, based on the date you select. Additional deposits will be scheduled in your contract. 100% of your final estimated balance is due 10 days prior to event.

EVENT TIMES

Wedding receptions will be allowed 4 hours total. Ceremonies will be allowed an additional hour. If additional time is required, arrangements may be made with the Events Sales Manager prior to the event. Additional charges apply. All music and entertainment outside must be turned off by 10pm.

DECORATIONS

Decorations requiring ladders for installation must be installed by a licensed and insured event company. Lake Tahoe Golf Course does not allow any type of glitter, confetti, tape, open flames, or smoke machines to be used on property. Fake flowers and petals are not allowed at ceremony site. Fireworks, including sparklers and sky lanterns are illegal in South Lake Tahoe, CA. No tape, glitter, chocolate fountains allowed.

FOOD & BEVERAGE

All food and beverage must be provided by Lake Tahoe Golf Course. We offer a variety of menu selections and packages designed to accommodate any event. Desserts are excluded from this policy. Wine may be brought in for a corkage fee of \$25 per 750ml bottle. Liquor and beer may not be brought in under any circumstances. Last call is 30 minutes before the end of event. No exceptions.

FINAL DETAILS

Final menu selections, room arrangements, and other details are due forty-five days prior to your event. After you provide us the final selections and arrangements, we will present you with a Banquet Event Order and floor plan confirming the specific requirements of your event, which you will sign and return as confirmation of your event.