

Tahoe Serenity

Beach Ceremony &
Yacht Reception





Site Fee

Friday-Sunday

Monday-Thursday

Up to 40 Guests

\$950

\$800

41-99 Guests

\$1300

\$1100

100-150 Guests

\$1600

\$1400

150-225

\$1800

\$1600



Extra Services

- ◇ Bridal Tent (\$65)
- ◇ PA System (\$75)
- ◇ Minister (\$210)



Included in Beach Ceremony Site Fee Cost

- ◇ Set up and break down of ceremony site
 - ◇ Maximum of 70 guests
 - ◇ Arbor & White wedding chairs
 - ◇ Blocked off ceremony site
- ◇ Day before, run-through rehearsal (Select times available)



- **2.5 Hour Reception Charter \$3300.00**
(includes complimentary champagne toast)
- **Additional Hours \$1000.00 each**
- **Livery Fee (Depending on Location)**
- **Crew Service Fee \$75 per hour**



- ◆ **Tahoe Serenity is a 63ft Skipper Liner Yacht that was made in 1996. The maximum capacity is 75 passengers per the U.S. Coast Guard.**
- ◆ **There is a full bar on board along with our infamous Pain Killer drink. Catering is available, we require a minimum of 25 adults for all caterings.**
- ◆ **There is enough seating in the main salon for 32 guests we have additional seating on the top deck and in the helm.**

Ceremony & Cruise Times

11am Ceremony 12pm-2:30pm Cruise

2pm Ceremony 3pm-5:30pm Cruise

4pm or 5pm Ceremony

5-7:30pm or 6-8:30pm Cruise



Catering Menu

- ◆ Catering service is provided by the Round Hill Pines which includes, servers on board during the cruise, plates, silverware, standard table linens, linen napkins, coffee service, and clean up.
- ◆ All caterings require a minimum of 25 adults but only up to a maximum of 60.
- ◆ We can accommodate most dietary restrictions



Reception Platters Carvers

\$7-Farmer's Market Fresh Crudité's –*Seasonal Vegetables, Ranch, and Pesto*

\$9-Season Fresh Fruit Board-*Seasonal Fruit, Berries, Honey Lime Yogurt*

\$7-Chips & Guacamole-*Salsas Verde and Rojo, roasted Corn and Black Bean Relish*

\$12-Gourmet Cheese Board-*Seasonal Fruits, Nuts, Lavosh, And Assorted Crackers*

\$14-Intermezzo Antipasto Platter-*Italian Meats and Cheese, Olives, Crackers, and Breads*

\$16-Fiesta Nachos Table-*Warm Tortilla Chips, Salsas, Guacamole, Black Beans, Chicken Mole, Pork Carnitas, Ropas Viejas Beef, Nacho Cheese Sauce*



Round Hill Pines Beach Buffet

\$43 adults \$25 children

Choice of Starter, Soup or Salad; Choice of Two Proteins; Choice of Two Sides; Choice of Dessert

Includes Rolls, Butter, Coffee Service

STARTERS/SOUPS/SALADS

Chips & Salsa Bar -*Guacamole, Fire Roasted Salsa, Pico De Gallo*

Vegetable Spring Rolls-*Sweet Thai Chili*

Assorted Pizza Bites-*Parmesan, Roast Tomato Dipping Sauce* add \$2++

Caribbean Ceviche-*Tortilla Chips* add \$4++

Roast Tomato Basil-*Cheese Croutons*

Shrimp and Corn Chowder

Chicken Tortilla Soup-*Queso Fresco*

Black Bean-*Chorizo, Sour Cream, Cilantro*

Beef Minestrone-*Grilled Rosemary Beef*

Classic Caesar Salad-*Romaine, Parmesan, Garlic Pizza Points, Caesar Dressing*

Heart of Palm and Bibb Lettuce-*Roast Red Peppers, Yellow Tomato, Sweet Onion Vinaigrette*

Baby Spring Mix, Grilled Summer Peach-*Goat Cheese, Toast Almonds, White Balsamic Vinaigrette*

Chili Mandarin Spinach Salad -*Oranges, Peppers, Cashew, Ginger Soy Dressing*

Black Bean Roasted Corn Salad-*Green Chili, Bay Shrimp* add \$2++

Caprese Grilled Vegetable Platter-*Fresh Tomato, Grilled Vegetables & Mozzarella Basil Pesto* add \$2++

Round Hill Pines Beach Buffet Continued

PROTEINS

Grilled Mahi Mahi, Shrimp-Mushroom, Ginger Scallion Glaze

Seared Regional White Fish-Veracruz Sauce

Banana Leaf Steamed Salmon-Plantain, Coconut Milk, Chili, Lime, Spices

Herb Roasted Chicken Breast-Mushroom Jus

Braised Chicken Mojo-Citrus, Garlic, Black Beans

Garden Chicken-Artichokes, Tomato, Mushrooms, Onions, Garlic, Herbs

Parmesan Crusted Breast of Chicken-Prosciutto in Lemon & Sage Sauce

Passionfruit Roast ½ Chicken-Brown Sugar Soy Glaze

Char- Sui Barbecued Pork-Lemongrass Ratatouille

Maple Brined Roast Pork Loin-Blackberry Balsamic

Beef Fajitas-Peppers, Onions, Cilantro Lime, Flour Tortillas

Grilled Beef Tri-Tip-Mushroom Herb Medley

Baja Seabass-Cilantro Citrus Chili, Black Bean Relish, Tortillas **add \$2++**

Lobster Ravioli-Leeks, Mushrooms, Garlic Butter **add \$4++**

Shrimp Saute-Garlic Tomatoes, Mushrooms **add \$4++**

Hanger Steak-Cabernet Reduction **add \$4++**

Braised Beef Short Ribs and Mushrooms-Ginger, Garlic, Soy **add \$4++**

Beef Striploin-Cognac Green Peppercorn **add \$8++**

SIDES

Seasoned Mexican Rice

Asparagus Herb Rice Pilaf

Seafood Mac N Cheese add \$2 ++

Coconut Camote & Taro

Scalloped Potatoes

Pesto Ratatouille

Steamed Asparagus, Lemon, Garlic

Baked Ziti, Smoked Mozzarella

Vegetable Lo Mein

Black Beans

Steamed Jasmine Rice

Santa Maria Beans

Island Plantain Tostones

Garlic Mashed Yukon Gold Potato

Roasted Heirloom Potatoes

Cauliflower Polonaise

Penne Primavera

Balsamic Grilled Vegetables add \$2++

Cheese Tortellini, Tomato Herb Butter

Desserts-\$8++

Cheesecake / Chocolate Cake / Cookie and Brownie Assortment / Strawberry Shortcake

Chocolate Nacho Bar / Caramel Flan / Tropical Rice Custard

Pineapple Upside-down Cake / Mango Pudding / Coconut Cream Pie

Beverages

Unlimited Non-Alcoholic \$2.50 per person

Customized Hosted Bar options available, all hosted bar options are based on consumption.

-Open Bar

-Time Restricted Bar

-Spending Restriction Bar

-Selection Restricted Bar

Wine only available by the case

No outside alcohol is allowed

Please speak to the Sales Manager about more details



FAQ's

◆ **Are we allowed to bring in outside vendors?**

Yes, except catering and bar. Catering and bar must be through Round Hill Pines Beach Resort. Vendors will have to count them in your total head count for persons aboard the vessel.

◆ **What are the decorations restrictions?**

No open flames, ex: sparklers, flame lit candles, confetti, loose beads, rice, or glitter.

◆ **Can I bring in my own cake?**

Yes, you can bring in your own cake, cupcakes, and dessert for no extra cost. You will need to make sure you notify the Sales Manager/Coordinator ahead of time.

◆ **Do you offer appetizers?**

Yes, all selections are listed in the menu section.

◆ **Are there other items that the chef offer than what is listed on the menus?**

Yes, the chef can create a menu specific to your needs. There maybe an additional cost for additions, substitutions, or special items.

◆ **Do you accommodate dietary restrictions?**

Yes, whether it is multiple people on your guest list or just one guest, we would be happy to provide them with a meal for them.

◆ **What time can we come in to decorate?**

It will depend on what time your cruise is at, it can be anywhere from 30-45 minutes prior to your departure time.

◆ **Is there any storage space to keep my decorations before or after the event?**

The majority of the facility being outdoors and there's not any available space on the yacht, there is not any additional storage space. You will need to bring your decorations in the day of the event and they will need to be removed the same night the event ends.



