



Banquets and Events

Are you planning a special occasion in Tahoe? Come and soak in our spectacular view of Lake Tahoe and allow us to treat you and your guests to our famous “Mountain Aloha” hospitality. *Jake's On The Lake* is the ultimate waterfront dining experience in Lake Tahoe and offers a fabulous menu on the water's edge.

Conveniently located in the heart of Tahoe City, Jake's offers a central location for groups staying on the north or west shore of Lake Tahoe and is just a short drive away from Squaw Valley, Northstar, and Truckee. Featuring an abundant variety of fresh seafood, quality meats, and seasonal produce our menu is inspired by California and Hawaiian flavors. Whenever possible Jake's chooses local and sustainable ingredients.

With the personal attention of our banquet manager, Danielle Padgett, and the expertise of our Executive Chef, Russell Coffman, Jake's can guarantee an event to remember. Whether you choose to host a plated 4 course dinner, an elaborate buffet, or a hosted cocktail party; Jake's can assure your event will be a success.

Sincerely,

Jeff Hill
General Manager

Russell Coffman
Executive Chef

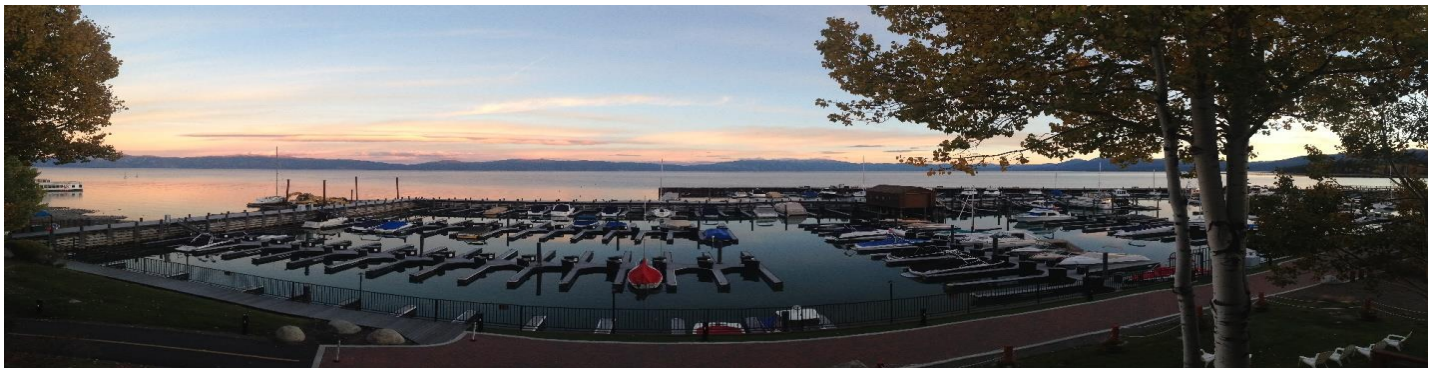
Danielle Padgett
Banquet Manager

Jake's On The Lake • (530)583-0188 • banquets@jakestahoe.com

FACILITIES

Jake's offers a scenic and beautiful setting for your special event. Our large two story waterfront restaurant can seat groups from 20-250 guests with indoor and outdoor seating. We offer a variety of menus featuring delicious salads, entrees, and desserts. If necessary, we can tailor a menu to meet your needs. We also offer an extravagant selection of cocktails, wine, and appetizers.

THE HEAVENLY VIEW ROOM accommodates 70-80 people for a private event. This lake front room has dramatic views of Lake Tahoe and offers an open air feel with indoor/outdoor seating available during warmer months. The Heavenly Room also features a lakefront deck that may be reserved for your event.



Our **FIREPLACE LOUNGE** accommodates up to 20 people for a seated event. With its high ceiling, towering windows, cozy fireplace, and leather couches this room has classic Tahoe charm. The fireplace lounge also features two big screen TV's making it an ideal space to host a sporting event party with friends or a casual family gathering.

THE SUNSET LEDGE accommodates up to 20 people and overlooks the café and bar area of the restaurant. This room has a beautiful view of the east and south shore of Lake Tahoe and is perfect for dinner parties of 10-20 people who want a private dining space but still want to be near the action of our waterfall bar.

Please contact us:

530-583-0188

banquets@jakestahoe.com

P.O. Box 6925 Tahoe City, Ca 96145



Appetizer Selections

Prices listed are for 50 pieces per order.

Assorted Vegetable Platter with Fresh Herb Ranch	\$75
Fresh White Corn Tortilla Chips & Avocado Salsa	\$75
Crispy Polenta Frites with Macadamia Nut Pesto	\$75
Soup Shots (Potato Leek, Tomato Basil, or Butternut Squash)	\$75
Baked Brie on Pesto Crostini	\$90
Herb and Goat Cheese Stuffed Mushrooms	\$90
Fried Artichoke Hearts with Two Dipping Sauces	\$90
Tomato & Mozzarella Skewers with Basil Oil & Balsamic Reduction	\$90
Heirloom Tomato Bruschetta	\$90
Seasonal Fruit Platter	\$90
Flat Bread Pizzas – Duck, Blue Cheese & Fig OR Margarita	\$100
Flat Bread Pizzas-Prosciutto & Artichoke OR Thai Chicken	\$100
Caramelized Onion, Duck Sausage and Goat Cheese Tart	\$100
Baked Brie and Bacon Marmalade on Crostini	\$100
Fig, Blue Cheese, and Bacon Canapé (seasonal)	\$120
Monterey Bay Calamari with Lemon Remoulade and Chili Water	\$120
Grilled Teriyaki Beef Skewers	\$120
Grilled Teriyaki Chicken Skewers	\$120
Quinoa and Sausage Stuffed Mini Sweet Peppers	\$120
Mushroom Risotto Bites with Tomato Chutney	\$120
Ahi Poke Marinated with a Soy- Chili Sauce and Wonton Chips	\$140
Artisan Cheese Platter with Dried Fruits and Candied Nuts	\$140
Ceviche with Fresh White Corn Tortilla Chips	\$165
Chilled Prawns with Cocktail Sauce and Lemons	\$165
Prosciutto Wrapped Basil Prawns with Citrus Remoulade	\$165
Petite Crab Cakes with Herb Lemon Remoulade	\$185
Coconut Prawns with Sweet Thai Chili Sauce	\$185
Raw Bar:	
Sashimi of Ahi Tuna with Shredded Cabbage and Wasabi Cream	\$325
Seared Ahi Tuna with Togarashi Crust and Edamame Salad	\$325
Hamachi Served in Soup Spoons with Avocado and Wasabi Soy Butter	\$325
Oysters on the Half Shell	\$325
Spicy Tuna Rolls	\$325

***All prices subject to 22% service charge and applicable taxes.
Prices and availability subject to change.***

TALLAC MENU

*\$53.00 per person
(tax and gratuity not included)*

ENTRÉES

Served with Jake's Caesar Salad and Hot Sourdough Rolls

SEASONED RANCH STEAK

Certified Angus Beef, Gorgonzola Cream Sauce,
Mashed Potatoes, Seasonal Vegetables

HERB CRUSTED FRESH FISH

Fresh Fish Sautéed with Parmesan and Herb Panko Crust,
Served with a Lemon Butter Sauce, Capers, Risotto Cake, Seasonal Vegetables

SEAFOOD SAUTE

Shrimp, Scallop, Crab, Crispy Risotto
Coconut Curry Sauce, Seasonal Vegetables

ROSEMARY CHICKEN

Roasted Airline Chicken Breast, Herb Rosemary Au Jus,
Garlic Mashed Potatoes, Seasonal Vegetables

DESSERT

CHOICE OF ONE OF THE FOLLOWING:

Cheesecake
Baileys and Kahlua Chocolate Mousse
GF Seasonal Fruit Cobbler
Hula Pie
Meyer Lemon Bar
Chocolate Truffles
Fresh Berries with Sabayon Cream Sauce
Coffee or Hot Tea

*All prices subject to 22% service charge and applicable taxes.
Prices and availability subject to change.
Menu restrictions may apply for groups over 40 during peak seasons.*

RUBICON MENU

*\$79.00 per person
(tax and gratuity not included)*

APPETIZER

Prosciutto Wrapped Basil Prawns Grilled with Herb Lemon Remoulade

ENTRÉES

Served with Jake's Caesar Salad and Hot Sourdough Rolls

MAINE LOBSTER TAILS

2 Four Oz. Tails, Plum Ginger Glaze,
Garlic Mashed Potato, Seasonal Vegetables

FILET MIGNON

Grilled 8oz Center Cut, Mushroom Soy Jus,
Garlic Mashed Potatoes, Seasonal Vegetables

MACADAMIA NUT CRUSTED FRESH FISH

Oven Roasted, Passion Fruit Beurre Blanc,
Black Forbidden Rice, Julienne Vegetables

ROSEMARY CHICKEN

Roasted 10 oz. Mary's Free Range Chicken Breast,
Rosemary Jus, Garlic Mashed Potatoes, Seasonal Vegetables

DESSERT

CHOICE OF ONE OF THE FOLLOWING:

Crème Brulee

Cheesecake

Baileys and Kahlua Chocolate Mousse

GF Seasonal Fruit Cobbler

Chocolate Truffles

Meyer Lemon Bar

Hula Pie

Coffee or Hot Tea

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CASCADE LUNCH MENU

\$37.00 per person
(tax and gratuity not included)

APPETIZER

Caesar Salad

ENTRÉES

HERB CRUSTED FRESH FISH

Fresh Fish Sautéed with Parmesan and Herb Panko Crust,
Served with a Lemon Butter Sauce, Capers, Risotto Cake, Seasonal Vegetables

SEVEN SPICED RANCH STEAK

Gorgonzola Fondue, Roasted Yukon Potatoes, Arugula, Asian Pear, Pimentos

TURKEY CAPRESE MELT

House Roasted Turkey Breast, Heirloom Tomato, Macadamia Nut Pesto,
Fresh Mozzarella, Balsamic Red Onions, Multigrain Bread

DESSERT

Seasonal Fruit Cobbler

Hula Pie

Coffee or Hot Tea

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HEAVENLY BUFFET

\$53 per person
(Minimum 35 guests)
(Kids under 10 pay 1/2 price)

SALADS

Choice of 1

Jake's Classic Caesar Salad

Organic Greens Salad, Tomatoes, Blue Cheese, Croutons, Balsamic Vinaigrette
Apple and Candied Walnut Salad, Goat Cheese, Cranberry Vinaigrette (add \$1 pp)
Spinach Salad, Dried Cranberry, Bacon, Feta, Champagne Vinaigrette (add \$1 pp)

SIDES

Choice of 2

(additional sides for 2.00 per person)

Rice Medley
Mashed Potatoes
Herb Roasted Marble Potatoes
Scalloped Potatoes
Mac and Cheese
Seasonal Vegetables
Bacon Braised Kale
Sautéed Green Beans
Grilled Asparagus (seasonal)
Parmesan Herb Risotto Cakes
Potato Salad with Dill
Mediterranean Pasta Salad

ENTRÉE'S

Choice of 3

Chicken Turmeric Masala
Roasted Lemon Herb Chicken
Herb Crusted Fresh Fish with White Wine Buerre Blanc
Seared Fresh Fish with Champagne Citrus Ponzu, Raspberry Essence & Cilantro Oil
Grilled Pork Tenderloin with Ginger Peach Vinagrette
Slow Braised Beef Short Ribs with Sweet Ginger-Chili Glaze
Roasted Vegetable Stacks with Balsamic Reduction

Want More Options for Your Buffet?

Add a Chef's Carving Station (\$150 Chef Fee)
Whole Side of Salmon...mkt pricing
Prime Rib.....mkt pricing
Roasted Leg of Lamb....mkt pricing

*All prices subject to 22% service charge and applicable taxes.
Prices and availability subject to change.
Menu restrictions may apply for groups over 40 during peak seasons.*

EMERALD BUFFET

\$75 per person
(Minimum 35 guests)
(Kids under 10 pay 1/2 price)

SALADS

Choice of 1

Organic Greens, Seasonal Fruit, Crispy Prosciutto, Goat Cheese, Champagne Vinaigrette
Caprese, Heirloom Tomato, Burrata, Compressed Melon, Basil EVOO, Balsamic Reduction
Baby Spinach, Gorgonzola, Bacon, Red Wine Currants, Roasted Beets, Hazelnuts, Sherry Vinaigrette

SIDES

Choice of 2

(additional sides for 3.00 per person)

Espresso Mashed Potatoes
Truffle Potatoes au Gratin
Parmesan Soufflé
Duck Fat Roasted Marble Potatoes
Cornbread Succotash
Saffron Risotto Cakes
Sautéed Foraged Mushrooms
Barigoule Artichoke Hearts
Buerre Blanc Seasonal Vegetables
Grilled Asparagus, Prosciutto, Almond
Bacon Braised Kale
Citrus Brussels Sprouts & Spinach

ENTRÉE'S

Choice of 3

Roasted Lemon Herb Chicken, Kalamata Olives, Feta, Pimentos, Pine Nut, Pesto
Whole Side of Salmon, Sustainably Raised, Roasted Grapes, Asian Pear, Almandine
Macadamia Nut Crusted Fresh Fish, Bamboo Rice, Julienne Vegetables, Passion Fruit Beurre Blanc
Petite Lobster Tails, Drawn Butter, Citrus Marmalade (add \$4 pp)
Grilled Pork Tenderloin, Andouille, Goat Cheese Polenta, Peach Compote, Kale Chips
Slow Braised Beef Short Ribs, Mushroom Bacon Jus, Root Vegetables, Pancetta, Spinach
Rack of Lamb, Port Poached Cherries, Buerre Noisette Rainbow Carrots, Chimichurri
Prime New York Pave, Caramelized Onion Soubise, Cabernet Demi-Glace
Quinoa & Chickpea Vegetable Green Curry
Seasonal Vegetable Pasta Primavera

DESSERT

Choice of 1

Seasonal Fruit Cobbler
Traditional Tiramisu
New York Cheesecake
Triple Chocolate Cake
Banana Foster Bread Pudding

AGREEMENTS AND INFORMATION

Printed Name: _____ Event Date: _____

The following agreements and information has been established to help ensure that your function will run as smoothly as possible. The Jake's On The Lake staff want to provide you with excellent food and exceptional service. These agreements and information will help us to achieve these important goals. Your full cooperation in the following matters will also aid in the success of your event.

GUARANTEE: A minimum number of 20 guests are required for all banquets. Ten (10) days prior to your event, an estimated number of people is required. A guaranteed number of guests is required five (5) days prior to the event. This is the minimum number that the billing is based upon and the patron is financially responsible for the guaranteed number of guests even if they do not all attend. Groups who arrive more than 15 minutes late and therefore effect timing and service may be charged an extra \$10 per person.

CONTACT: We request that one person be specified as the contact person from the group. A banquets team member will contact them directly during the event with any questions or concerns that may arise. The contact person is responsible for the group and payment. The contact person is responsible for all menu and bar decisions to be finalized prior to 20 days before the event.

DEPOSITS: Once the date of your event is confirmed, a deposit is required to guarantee the date and space for your event. Deposit amounts may vary depending on the size of the room or party. For all parties of 80 guests or more, the deposit is \$1000.00 or 25% of your projected cost whichever is more. Please keep in mind that these deposits are non-refundable & will be applied to your account when calculating the final bill.

ROOM CHARGES: The upstairs Heavenly View Room requires a \$400 non-refundable room charge for events larger than 45 people. An event smaller than 45 people to be held in the Heavenly View Room (upstairs), or events requiring longer than 3 hours may be subject to an additional room charge or minimum amount required. The room charge for smaller parties desiring the Heavenly View Room is \$1,000. Events lasting longer than 3 hours will require an additional fee of \$12 per person. An additional room fee may apply for events requiring unusual supplies or preparation. Events on holidays or weekends, especially during peak season, may be required to pay an additional room charge and meet a food and beverage minimum. All room charges are subject to service charge, applicable taxes and are non-refundable.

BEVERAGES/BAR/FOOD: All events must be fully catered in food and beverage by Jake's On The Lake. In compliance with state law and banquet facility policy, no hard liquor, beer, or wine may be brought onto the premises from outside sources. All persons consuming alcohol on the premises must be of legal age by state law. Visibly intoxicated persons will not be served any alcohol at all. If you desire to bring in an outside cake or dessert a \$2 per person charge will apply.

MUSIC/ENTERTAINMENT: Please discuss the type of entertainment you are planning with the banquet manager. The banquet manager must first approve any type of live music or DJ. Please provide the company name and phone number to the banquet manager as soon as the DJ/band is booked.

DAMAGES: The patron agrees to assume responsibility for any damage or loss on the premises during the event from the time the guests have entered the establishment. Jake's will not assume responsibility for any lost or damaged articles left in the restaurant prior to, during, or after the event.

DECORATIONS: All decorations must be discussed with the banquet manager prior to the event. No confetti, birdseed, or rice will be allowed. You may use tape or string to affix your decorations. No tacks, pins, or nails may be used. Excessive room set ups may require a room fee.

TAX AND SERVICE CHARGE: All food and beverage are subject to 22% service charge and applicable taxes. Taxes will be added to all charges including room charge and service charge. Any additional fee or room charge is subject to the service charge and taxes.

PROPOSAL OF APPROXIMATE COSTS: When planning your event, we will send out a proposal of costs at your request. This proposal is an estimate and may differ from the final bill depending on the final number and menu changes. It is merely a guideline and provided solely for planning purposes. Please note that prices are subject to seasonal change.

PAYMENT: Payment is due in full on the day of your event. Any other arrangements (i.e. accounts receivable) must be made with the banquet manager in advance. If you need to be billed, a credit card authorization is required. Any accounts receivable must be paid within 7 working days following the event. We accept VISA, MASTERCARD, AMERICAN EXPRESS, and DISCOVER credit cards. Company checks are acceptable with prior management approval. Cash is also an acceptable form of payment.

PLEASE DO NOT HESITATE TO ASK ANY QUESTIONS. ONCE YOUR EVENT IS BOOKED, PLEASE SIGN, DATE AND RETURN THIS AGREEMENT WITH YOUR DEPOSIT TO HOLD YOUR DATE. THANK YOU FOR CHOOSING JAKE'S FOR YOUR SPECIAL OCCASION!

I understand and will comply with all the above agreements and information.

Signed: _____ Dated: _____