



## Weddings, Banquets & Events on the Lake

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This Banquet Packet provides sample menus and current pricing. Our Chef would be delighted to tailor a menu to your specific needs. Prices are subject to change. Group menu pricing is guaranteed within 30 days of event date. 20% taxable service charge and current sales tax will be added to all food, beverage and fees. Please advise Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

November 2011

# Welcome

We would like to welcome you and introduce you to Riva Grill on the Lake, as well as our two other Lake Tahoe restaurants, Gar Woods Grill & Pier & Caliente Southwest South. Following is a description of each venue. It would be our pleasure to host your wedding, rehearsal dinner, social occasion or corporate lunch/dinner.

**Gar Woods & Riva Grill** each showcase the nostalgic ambiance of Tahoe's classic wooden boat era and are home to the famous "Wet Woody"®, a drink that must be experienced. With nearly 2 million sold, you'll be in good company! At both lakefront locations, the entire restaurant along with our most coveted amenity, the deck, may be reserved for groups of up to 400 (date restrictions apply). Upstairs private rooms with balconies are available year-round. Gar Woods can accommodate groups of up to 160 in combined rooms or smaller parties may reserve just one room. Riva Grill can accommodate groups of up to 220 upstairs.

**Riva Grill** is located in South Lake Tahoe and incorporates rich mahogany exposed beam ceilings, artistic lights and skylights into a contemporary design that brings all the beauty of Tahoe indoors through floor to ceiling windows. (For information please contact Riva Grill Group Sales at 530-542-2600.)

**Gar Woods** is located on the north shore of Lake Tahoe in picturesque Carnelian Bay and is also accessible by boat utilizing our deep water, 130-foot pier. Private banquet rooms with floor to ceiling windows offer dramatic, sweeping lake views.

**Caliente** is located in Kings Beach on Lake Tahoe's north shore and is beautifully appointed with an upscale, Southwestern flair. The large rooftop deck and Palapa bar are popular spots in the summer. The entire restaurant may be bought-out for events. (For information please contact Gar Woods Group Sales).

Celebrating anniversaries of 24 years, 14 years, and 5 years respectively in 2012, our fun-in-the-sun restaurants provide ideal settings for upbeat and unforgettable events on the Lake!

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# *The Riva Story*

Every year, more and more people from around the world, travel to Lake Tahoe for its idyllic views, glacially-created waters and pristine forests, its motivated and bustling townships, magnificent winter and summer sports, fine dining and entertainment. What a sight. What a splendid resort destination!

By word-of-mouth, or happenstance, Tahoe has been frequented since the mid-1800's when Captain John C. Fremont and Kit Carson were in the "neighborhood" searching for a new path to The Pacific. Settlers, now tourists and residents, have been coming to America's largest Alpine lake ever since.

And Tahoe has become a great on-the-water playground for Riva runabouts. Apart from other familiar wooden boat builders, like Gar Wood, Chris-Craft and Hackercraft, the Riva runabout - quite possibly - may best be characterized by the old saying "Old World Quality, New World Design". People are willing to part with good money for the art of boatmanship and the recognition won by Riva.

Riva was founded in 1860 by Pietro Riva on the Oglio River in Northern Italy. The company grew quickly and soon moved to its present location at Sarnico, on the shore of Lago d'Iseo in the Lake District north of Milan. The company's direction and success became one of international envy. Riva runabouts won countless "races" during the firm's infancy at the turn of the Century, gaining it a reputation for fast and well built boats. After World War II, the mahogany runabout began an era of elite speed-boating that would last to-this-day while Riva became a world leader for elegance and perfection of finish. After 1950, Signor Carlo Riva and his protégé Gino Gervasoni could deliver two Honduran mahogany speedboats a month at their boatyard on the Lake. The intrigue of these boats quickly spread from their environs to the Italian Riviera, then to the French Riviera and Monaco. By the '60's, fleets of Riva's were docked side-by-side in the holiday ports of the Mediterranean. These "precious mahogany sculptures" became the rage...the water borne conveyances for the elite, with powerful V8 engines, leather upholstery, sunbathing space over the engine compartment and, in some cases, two berths under the foredeck. Indeed, as their Italian sports car counterparts, they were delivered to oil sheiks, European millionaires...and soon to world-wide connoisseurs, including admirers at Lake Tahoe.

Riva opened its first United States showroom in 1964. About the time when Sierra Boat Company's Dick Clarke, then its general manager, recognized the potential marriage of the various Riva configurations with appreciative and awakening West Coast customers. From the rakish 18 foot "Florida" model to the 29' Super Aquarama designs (used within the Riva Grill logo), Riva developed a most impressive list of satisfied customers which, today, includes over three dozen handsome examples of each and every model: the 18' Florida, 21' Olympic, 22' Ariston, 28' Tritone, 27' Aquarama, 28' "Super" Aquarama and 29' "Special". With any "luck" you may see any or many of them plying the Lake's crystal blue waters at high season. *Circe III*, a 1977 21' "Olympic" regularly gets underway for shoreline cruises. *La Sirena*, a 1968 22' Ariston is also "out" a lot. On Tahoe's west shore, look for *Nancy*, a 1969 26' Aquarama, perhaps enroute to Emerald Bay or other calm anchorages for an afternoon picnic or evening libations. The only "Tritone" model, and a real eye-catcher, is *Water Buggy*; as well as *Capriccio*, *Ciao Tahoe* and *Sky Rocks*....each, too, are impressive examples of the Aquarama silhouette. In all, Tahoe is home to the largest concentration of Riva runabouts in North America. Should your travels permit, visit Sierra Boat Company at Carnelian Bay to marvel at the Italian mastery of mahogany. Just next door is Riva Grill's sister property, Gar Wood's Grill & Pier...another favorite "stop" for safe mooring and dining.

So, welcome to Riva Grill, Lake Tahoe's newest mark of restaurant excellence. Like it's namesake, the Riva runabout, everyone who is someone...as celebrities, heads of state and industrial magnates...enjoys such a treasure. Well, almost everyone. Many "yet known" are also Riva aficionados. Riva boats enjoy a most impressive clientele. Today, however, only twenty or so are built-to-order each year at a cost of 350,000,000 lira, or approximately \$200,000 USD. As well, over 3,000 now dot the globe. Tastefully done in European fashion, the Riva runabout has no equal. Among the most beautiful boats in the World, definitely amidst one of the most glamorous locales as Lake Tahoe, the Riva runabout is designed for the joy of the ride and little else. Now, please, enjoy the splendid setting of Riva Grill, fond remembrances and all that captures the nostalgia of Tahoe and the excitement of the vintage days when wooden boats were the rage. As they are at Riva Grill!

By Steven A. Lapkin (founding co-Chair, Tahoe Wooden Boat Week)

\* \* \* \* \*

# Dinner on the Lake

## Appetizers, Soups and Salads

### Crab Chili Relleno

Dungeness crab / corn off the cob / sauce Diablo / avocado-tomato salsa / lime-sour cream

### Sashimi

pepper-seared rare Ahi / mango-jicama salsa / wontons / wasabi cream

### Beer Battered Coconut Prawns

mango mustard marmalade / grilled pineapple

### Steamed Clams

white wine / garlic butter / garlic bread

### Dungeness Crab Cakes

mango-jicama relish / pomegranate syrup / sriracha aioli

### Steamed Mussels

tomato broth / leeks / tomatoes / garlic / garlic bread

### French Onion Au Gratin

gruyere / grated asiago / sourdough croutons

### Shrimp & Lobster Bisque

lobster cream / rock shrimp / sherry

### House Salad

fresh spring greens / roasted red pepper vinaigrette / feta / sugar crisp walnuts

### Caesar Salad

fresh romaine / classic garlic-lemon dressing / asiago / crostini (add grilled chicken)

## Entrees

### Chimichurri Pork Tenderloin

bay shrimp risotto/ grilled asparagus/ mango sauce/ tomato salad/ chimichurri

### Filet and Scampi

garlic prawns / 7 oz. bacon wrapped filet mignon / Point Reyes blue cheese butter

### Filet Mignon

10 oz. bacon wrapped filet / Point Reyes blue cheese butter / garlic mashed potatoes

### Pepita Crusted Ahi

seared rare / mandarin-jicama slaw/chipotle emulsion/mashed parsnip & potatoes/pomegranate

### Rum Peppercorn Ribeye

18 oz. char grilled / certified Angus / dark rum peppercorn sauce / truffle mashed potatoes

### Chicken Florentine

sautéed / baby spinach / concasse of tomato / white wine cream / basmati rice

### Margarita Hawaiian Swordfish

grilled / cheddar polenta/ avocado / sun-dried tomatoes / cilantro / lime-tequila beurre blanc

### Seared Diver Scallops

fennel/ tomato-vodka vinaigrette/ basil-olive oil / mashed parsnip & potatoes

### Seafood Tagliarini

sautéed prawns, / scallops / clams / Dungeness crab / pesto / sun-dried tomatoes

### Conchiglie

grilled chicken/ pancetta / artichoke hearts / shell pasta / smoked gouda-cream

### Filet & Lobster

two 6 ounce Maine lobster tails / 7oz bacon-wrapped filet / garlic mashed potatoes

## Housemade Sweets

**Blueberry Lemon Cheesecake** graham cracker crust / brandy-blueberry sauce/ candied lemon zest/ fresh whipped cream

**Mocha Crunch Ice Cream Cake** Hoch's Family chocolate & coffee ice cream / Oreo crust / Skor bar sprinkles

**Peppermint Stick Sundae & Crème Wafers** Hoch's Family peppermint stick ice cream / crème wafers

(Hershey's hot fudge is available...Yum)

**Hot Fudge or Caramel Sundae** Hoch's Family vanilla bean / Hershey's hot fudge / fresh whipped cream

**Butterscotch Creme Brulee** pear-Frangelico compote/ chocolate filled hazelnut cookie / fresh whipped cream

# LUNCH AT THE LAKE

## Appetizers, Soups & Salads

### Dungeness Crab Cakes

mango-jicama relish / pomegranate syrup / sriracha aioli

### Zucchini Sticks

beer-battered / Italian bread crumbs / ranch dressing

### Sashimi

pepper-seared **rare** ahi / mango-jicama salsa / wontons / wasabi cream

### Shrimp & Lobster Bisque

lobster cream / rock shrimp / sherry

### French Onion Au Gratin

gruyere / grated asiago / sour dough croutons

### Steamed Clams

white wine / garlic butter / garlic bread

### Steamed Mussels

tomatoes / leeks / garlic / tomato broth / sourdough crostini

### Beer Batter Coconut Prawns

mango mustard marmalade / grilled pineapple

### Barbequed Chicken Quesadilla

fresh corn / jack cheese / poblano chili pesto / chipotle sour cream

### Sliders

three classic mini burgers / grilled onions / ketchup / mayo / pickles & lettuce on the side

### Caesar Salad

romaine / classic garlic-lemon dressing / grated asiago / crostini (add grilled chicken )

### House Salad

fresh spring greens / roasted red pepper vinaigrette / feta / sugar crisp walnuts

### Garlic Bread

toasted French roll / garlic butter (add gorgonzola)

## Entrees

### Chef's Fresh Fish

ask your server about Chef Robert's fresh fish special

### Dungeness Crab Sandwich

Dungeness crab / grilled sourdough bread / lettuce/ cheddar cheese

### Fish & Chips

beer battered/ French fries/ apple slaw/ Cajun remoulade

### Grilled Fish Tacos

spiced / grilled / warm flour tortillas / lime slaw / avocado-tomato salsa

### Chipotle BBQ Bacon Burger

ground filet of beef/ bacon / cheddar/ Chipotle ranch/ onion ring/ bbq sauce/ ciabatta

### California Burger

beef tenderloin/ teriyaki glaze/ guacamole/ Roma tomatoes/ pepper-Jack cheese/ bacon / ciabatta

### Thai Chicken Lettuce Wraps

chopped peanuts / spicy chicken / sweet chili sauce/ peanut sauce

### Caprese Chicken Sandwich

grilled / Buffalo mozzarella / balsamic tomatoes & onions / garlic aioli / pesto / ciabatta

### Prime Rib French Dip

slow roasted & thinly sliced/ sweet French roll/ gruyere/ sautéed onions/ horseradish cream

### Great Scott Burger

8 oz. handmade classic / oat wheat bun / mayo / tomato / lettuce / onion

### Crab Cake Slider

Cajun remoulade/ granny apple slaw/ Sister Schubert's buttermilk buns

### Crab Chili Relleno

Dungeness crab / corn / sauce Diablo / avocado salsa / lime- sour cream

## Deck Favorites

### California Cobb Salad

marinated chicken / Roma tomatoes / blue cheese / egg / bacon / avocado / olives / cucumber

### Pacific Nicoise Salad

Steelhead trout / kalamata olives / green beans / red potatoes / egg/ balsamic vinaigrette

### Peppered Tenderloin & Blue Cheese Salad

served chilled / mixed greens / roasted tomatoes / Granny Smith apple salad / sugar crisp walnuts / onions / balsamic vinaigrette

### Chipotle Chicken Salad

avocado / black beans / cucumbers / Cotija cheese / corn off the cob / pico de gallo/ cilantro-pepita dressing

# Sierra Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### **House Salad**

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTREES

### **Chimichurri Pork Tenderloin**

bay shrimp risotto, grilled asparagus, mango sauce,  
tomato salad & chimichurri

### **Conchiglie**

shell pasta, grilled chicken, pancetta,  
smoked gouda cream & artichoke hearts

### **Pan Seared Salmon**

pineapple beurre blanc, creamy polenta & grilled pineapple salsa

Vegetarian Option Available

## DESSERT

### **Sorbet with Seasonal Berries**

\$39.95 per guest

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# Sunset Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### **House Salad**

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTRÉES

### **Filet Mignon**

10 oz. bacon wrapped filet with Point Reyes blue cheese butter,  
demi glaze & garlic mashed potatoes

### **Chicken Florentine**

sautéed baby spinach with concasse of tomato,  
white wine cream & basmati rice

### **Pepita Crusted Ahi**

grilled **rare** with mashed parsnip & potatoes,  
mandarin-jicama slaw, chipotle emulsion & pomegranate

Vegetarian Option Available

## DESSERT

### **Godiva Silk Torte**

Callebaut chocolate, pistachio brittle,  
graham cracker crust & warm caramel sauce

\$49.95 per guest

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# Emerald Menu

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### **House Salad**

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## DUET ENTRÉE

### **Pistachio Crusted Halibut**

mango jicama relish and pomegranate syrup

**&**

### **Sliced Roast Tenderloin of Beef**

Point Reyes blue cheese butter

accompanied with garlic mashed potatoes & asparagus

Vegetarian Option Available

## DESSERT

### **Godiva Silk Torte**

Callebaut chocolate, pistachio brittle,  
graham cracker crust & warm caramel sauce

\$54.95 per guest

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# Heavenly Lunch Menu

**Available before 4pm ONLY**

**Orders must be taken by 3:45pm**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## SALAD

### **House Salad**

fresh spring greens, red pepper vinaigrette, feta & sugar crisp nuts

## ENTREES

### **Petite Filet Mignon**

7 oz. bacon wrapped filet with Point Reyes blue cheese butter,  
demi glaze & garlic mashed potatoes

### **Chicken Florentine**

sautéed baby spinach with concasse of tomato, white wine cream  
& basmati rice

### **Pan Seared Salmon**

pineapple beurre blanc, creamy polenta & grilled pineapple salsa

\$29.95 per person

assorted desserts available  
(please refer to banquet enhancements, page 16)

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# **Alpine Lunch Menu**

**Available before 4pm ONLY**

**Orders must be taken by 3:45pm**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## **ENTREES**

### **Chipotle Chicken Salad**

avocado, black bean, cucumbers, Cotija cheese, corn, pico de gallo,  
cilantro-pepita dressing

### **Dungeness Crab Sandwich**

Dungeness crab, grilled sourdough bread, lettuce, cheddar cheese

### **California Burger**

beef tenderloin, teriyaki glaze, guacamole, Roma tomatoes,  
pepper-jack cheese, bacon, ciabatta  
(all burgers must be prepared the same way)

## **DESSERT**

### **Sorbet with Seasonal Berries**

\$24.95 per person

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# **Riva Buffet**

## **60 person minimum required**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

### **SALADS**

Mediterranean Pasta Salad  
House Salad

### **ENTRÉES**

**accompanied by fresh mixed vegetables**

#### **Pan Seared Salmon**

pineapple beurre blanc, creamy polenta and grilled pineapple salsa

#### **Chicken Florentine**

sautéed baby spinach with concasse of tomato, white wine cream & basmati rice

#### **Penne al Fresco**

penne pasta tossed with fresh marinara, Roma tomatoes & basil

### **CARVING STATION**

#### **Roasted Tom Turkey**

cranberry-apple relish & assorted dinner rolls

Coffee & Tea included

**\$39.95 Per Guest**

**assorted desserts available**

(please refer to banquet enhancements, page 16)

**Children 10 and under are half price , children in high chairs free of charge**

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# **Gar Woods Buffet**

## **60 person minimum required**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

### **SEAFOOD & SALADS**

Sushi Platter

Artisan Cheese Display

Tossed Caesar Salad

Caprese Salad

### **ENTRÉES**

accompanied by fresh mixed vegetables

#### **Chicken Milanese**

prosciutto, fresh mozzarella, pesto & garlic mashed potatoes

#### **Pan Seared Seabass**

grilled onions, tomato relish & basmati rice

#### **Roasted Sliced Pork Tenderloin**

bay shrimp risotto, mango sauce, tomato salad & chimichurri

### **CARVING STATION**

#### **Slow Roasted New York Strip Loin**

dinner rolls, creamy horseradish & cabernet au jus

Coffee & Tea included

\$49.95 Per Guest

assorted desserts available

(please refer to banquet enhancements, page 16)

Children 10 and under are half price , children in high chairs free of charge

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# **Lake Tahoe Buffet**

## **60 person minimum required**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

### **SEAFOOD, SALADS & PASTA**

Iced Jumbo Prawns

Smoked Salmon Platter

House Salad

Waldorf Salad

apples & walnuts in a citrus yogurt dressing

Alaskan King Crab Legs available (additional market price)

### **ENTRÉES**

accompanied by fresh mixed vegetables

**Lamb Chops**

blackberry reduction, basil infused olive oil, smoked gouda & cranberry risotto

**Lobster & Crab Stuffed Sole**

tomato basil coulis with lobster mashed potatoes

**Chicken Milanese**

prosciutto, fresh mozzarella, pesto & basmati rice

### **CARVING STATION**

**Slow Roasted Prime Rib & Roasted Tom Turkey**

creamy horseradish, cabernet au jus, cranberry apple relish & rolls

Coffee & Tea included

\$ 59.95 Per Guest

assorted desserts available

(please refer to banquet enhancements, page 16)

Children 10 and under are half price , children in high chairs free of charge

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11/11

# Buffet Brunch On The Lake

**60 person minimum required**

Riva Grill has prepared this menu for your review.  
Our chef would be delighted to customize or change this menu to suit your needs.

## **Seafood, Salads & Bakery**

Iced Jumbo Prawns

Smoked Salmon Platter

Penne Pasta, Artichoke & Tomato Salad

Fresh Fruit Platter

House Salad

Fresh Croissants & Bagels

## **Entrée**

Eggs Benedict

Grand Marnier French Toast

Bacon & Sausage

Country Potatoes

## **Choice of Main Entrée**

Lamb Chops, Pork Tenderloin, Beef Tenderloin, Pan Seared Salmon, or Chicken Picatta

## **Made to Order Omelet Station**

Invite one of our Chefs to the party!

Fresh Juices, Coffee & Tea

\$ 39.95 Per Guest

Children 10 and under are half price, children in high chairs free of charge

Available for an Additional Charge~

Alaskan King Crab Legs, Carving Station, Assorted Desserts & Bloody Mary Bar

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# Banquet Hors D'oeuvres

## Cold Passed Hors D'oeuvres

Antipasto Skewer	\$2.95 each
Portobello Mushroom Crostini	\$2.95 each
Belgium Endive	\$2.95 each
Ahi Tuna Poki & Wasabi Cream	\$3.95 each
Smoked Steelhead Crostini	\$3.95 each
Tenderloin Carpaccio on Crostini	\$3.95 each

## Hot Passed Hors D'oeuvres

Cubano Beef or Chicken Skewer	\$2.95 each
Spanikopita	\$2.95 each
Barbequed Chicken Quesadilla	\$2.95 each
Chili Grilled Shrimp Skewer	\$3.95 each
Crab, Macadamia Nut & Mango Wonton	\$3.95 each
Short Rib Flouta	\$3.95 each
Dungeness Crab Cake	\$3.95 each
Bacon Wrapped Diver Scallop	\$3.95 each
Beef Tenderloin Tostada	\$3.95 each
Coconut Beer Battered Prawn	\$3.95 each
Dungeness Crab Toasts Au Gratin	\$3.95 each

## Placed Hors D'oeuvre Stations

Smoked Salmon Platter (serves 50-60, approx 2 pieces per)	\$195 large platter
Sushi Platter (serves 50-60, approx 2 pieces per)	\$395 large platter
Iced Jumbo Prawns & Alaskan King Crab Legs (serves 50-60, approx 2 pieces per)	Market Price
Grilled Vegetable, Cold Vegetable or Fresh Fruit Platter	\$150 large / \$95 small
Artisan Cheese Display tiers of fine cheeses & spreads, baguettes, bread sticks, grapes & fresh seasonal berries	\$295.00 large / \$195 small

## Carving Stations

Slow Roasted Prime Rib au jus, creamy horseradish & assorted rolls (serves 40-45 people thinly sliced)	\$425.00
Roast Tenderloin of Beef béarnaise & assorted rolls (serves 25-30 people thinly sliced)	\$300.00
Roast Turkey Breast white wine turkey jus, apple cranberry relish & assorted rolls (serves 50-60 people thinly sliced)	\$225.00
Mango Glazed Ham grilled pineapple relish & assorted rolls (serves 90-100 people thinly sliced)	\$175.00

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# Desserts

## Desserts a la Carte

Chocolate Dipped Strawberry	\$3.00 each
Godiva Silk Torte	\$2.50 each
Seasonal Crème Brulee	\$2.50 each
Fruit Tart	\$2.50 each
Lemon Bar	\$2.00 each
Cowboy Brownie	\$2.00 each
Pecan Tart	\$2.00 each
Coconut Cluster	\$2.00 each
Assorted Dessert Display (approx 3-4 pieces per person)	\$8 per person

## Riva Plated Desserts

Godiva Silk Torte Guittard chocolate, pistachio brittle, warm caramel sauce & graham cracker crust	\$8.95 each
Lemon Blueberry Cheesecake with blueberry brandy compote	\$7.95 each
Mocha Crunch Ice Cream Cake with Skor bars	\$7.95 each
Seasonal Crème Brulee	\$6.95 each

# Late Night Menu

## Hot Snacks

Mini Cream Cheese Stuffed French Toast	\$3.95 per person
House Made Gourmet Popcorn	
Mini Grilled Cheese-Specialty Cheeses	
Classic Pigs in a Blanket	
Beef or Crab Cake Sliders	

## Cold Snacks

Candy Bar or Sundae Bar* (mini Snickers, Reese's, Hershey's Kisses...) San Francisco 'It's It' Ice Cream Treat Bites	\$3.95 per person
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\*Sundae Bar may replace dessert course (if applicable) with additional per person fee.  
Ice cream attendant, choice of flavors, multiple toppings and fresh whipped cream included.

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# Wine List

## CHAMPAGNE

NV Brut **Korbel** (California)  
 NV Brut **Mumm** (Napa)  
 NV Blanc de Noirs **Domaine Chandon** (Carneros)  
 NV Brut **J** (Russian River)  
 '06 Blanc de Blancs **Schramsberg** (Napa)

## CHARDONNAY

'09 **Toasted Head** (California)  
 '09 **Chateau St. Jean** (Sonoma)  
 '09 **Joel Gott** (Monterey)  
 '08 **MacMurray Ranch** (Sonoma Coast)  
 '09 **Fess Parker** (Santa Barbara)  
 '08 **Wente River Ranch** (Monterey)  
 '09 **La Crema** (Sonoma)  
 '08 **Sonoma Cutrer** (Russian River)  
 '08 **Roth Estate** (Alexander Valley)  
 '08 **Ferrari-Carano** (Alexander Valley)  
 '08 **Frank Family** (Napa)  
 '08 **Patz & Hall** (Sonoma)  
 '09 **Rombauer** (Carneros)

## SAUVIGNON & FUME BLANC

'10 **Ferrari-Carano** (Sonoma)  
 '09 **Charles Krug** (Napa)  
 '09 **Roth Estate** (Alexander Valley)  
 '10 **Kim Crawford** (Marlborough)  
 '09 **Duckhorn** (Napa)

## LIGHTER WHITES

'08 Riesling **Wente** (Monterey)  
 '09 Pinot Gris **Elk Cove** (Willamette Valley)  
 '08 Pinot Gris **Adelsheim** (Willamette Valley)  
 '09 Pinot Gris **J** (Russian River)  
 '09 Viognier **Freemark Abbey Carpy Ranch** (Napa)  
 '09 Rose **Francis Coppola Sofia** (Sonoma)

## CABERNET

27- '08 **Toasted Head** (California) 28-  
 31- '07 **Beaulieu Vineyard - BV** (Napa) 29-  
 34- '08 **Alexander Valley** (Alexander Valley) 34-  
 44- '08 **Beringer** (Knights Valley) 37-  
 54- '08 **Hess Allomi Vineyard** (Sonoma) 39-  
 '08 **Francis Coppola Director's Cut** (Alexander Valley) 41-  
 '07 **Robert Mondavi** (Napa) 42-  
 28- '07 **Rombauer** (Napa) 44-  
 29- '08 **Justin** (Paso Robles) 48-  
 30- '08 **Mt. Veeder** (Mt. Veeder) 49-  
 32- '06 **Provenance** (Napa) 52-  
 33- '08 **Frog's Leap** (Napa) 64-  
 33- '06 **Jordan** (Sonoma) 74-  
 35- '07 **Duckhorn** (Napa) 89-  
 36- '06 **Silver Oak Cellars** (Alexander Valley) 109-

## MERLOT

43- '07 **Columbia Crest Grand Estates** (Columbia Valley) 27-  
 45- '06 **Franciscan** (Napa) 32-  
 58 '05 **Rutherford Hill** (Napa) 34-  
 '07 **Whithall Lane** (Napa) 43-  
 '07 **Ferrari-Carano** (Sonoma) 44-  
 '07 **Duckhorn** (Napa) 74-

## PINOT NOIR

31- '08 **Mac Murray Ranch** (Sonoma) 29-  
 44- '08 **Wildhorse** (Santa Barbara) 35-  
 '07 **Wente Reliz Creek** (Monterey) 37-  
 '06 **Gloria Ferrer** (Carneros) 39-  
 '08 **Adelsheim** (Willamette Valley) 42-  
 '06 **Truckee River Gary's Vineyard** (Santa Lucia) 49-

## ZINFANDEL

'09 **Ridge Three Valleys** (Sonoma) 39-  
 '08 **Girard Old Vine** (Napa) 43-  
 '08 **Rombauer** (Napa) 47-  
 '07 **Ravenswood Teldeschi** (Dry Creek) 49-  
 '07 **Rosenblum Rockpile Road** (Rockpile) 54-

## BIGGER REDS

'06 Syrah <b>Bridlewood Reserve</b> (Central Coast)	29-	'08 Malbec <b>Alamos</b> (Mendoza)	37-
'08 Sangiovese Blend <b>Ferrari-Carano Siena</b> (Sonoma)	34-	'07 <b>Meritage Girard</b> Artistry (Napa)	69-
'07 Sangiovese <b>Picchetti</b> (Santa Clara)	48-	'06 Meritage <b>Franciscan Magnificat</b> (Napa)	59-
'09 Zinfandel Blend <b>Orin Swift</b> The Prisoner (Napa)	48-	'04 Meritage <b>Joseph Phelps Insignia</b> (Napa)	195-
'07 Petite Syrah <b>Stags' Leap</b> (Napa)	59-		

We attempt to display the current vintages of all the wines on our list. However, due to the various release dates of new vintages, please request date verification if you desire a specific vintage. Upon prior restaurant approval you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party. A 20% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information subject to change up to 30 days prior to function.

While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, other requests for you or your guests.

# Bar List

## Liquors and Prices

<b>World Famous Wet Woody ®</b>	<b>\$9.95</b>
Well Drinks	\$6.25
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy) FIT	\$8.25
Premium Drinks, Coffee Drinks, 2 Liquor	\$9.95
Super Premium, Specialty & 3 Liquor	\$10.95

## Non-Alcoholic Beverages

Coffee	\$3.90
Republic of Teas	\$4.90
Sodas & Ice Tea – Refills Free	\$3.90
Fruit Juice Drink & Milk	\$3.90
Root Beer Floats	\$5.90
Virgins	\$5.90
Smoothies	\$6.90
Espresso	\$4.50
Double Espresso	\$6.50
Cappuccino, Latte & Mocha	\$5.50
Double Cappuccino, Latte & Mocha	\$7.50
Liquor Cappuccino	\$9.75

## Waters & Non-Alcoholic

Beck's N/A	\$5.25
Henry Weinhard's Root Beer	\$5.25
Henry Weinhard's Root Beer Float	\$7.90
Pellegrino - 500ml / Litre	\$5.25 / 7.75
Red Bull & Sugar Free Red Bull	\$4.25

## Brunch

Mimosa (with Mumm 187 ml)	\$10.95
Glass of Champagne	\$10.95
Champagne Cocktail (w/ Mumm 187ml)	\$10.95

## Draft Beer

	<b>16 oz</b>
Stella Artois Lager	\$6.25
Red Nectar	\$6.25
Mirror Pond Pale Ale	\$6.25
Sierra Nevada Seasonal	\$6.25
Kona Longboard Lager	\$6.25
Shock Top	\$6.25
Lagunitas IPA	\$6.25
Pipeline Porter	\$6.25

## Bottled

Budweiser	\$5.25
Bud Light	\$5.25
Miller Lite	\$5.25
Beck's N/A	\$5.25
Anchor Steam	\$6.25
Corona Extra	\$6.25
Heineken	\$6.25
Modelo Especial	\$6.25
Guinness Pub Draft Can - 14.9oz	\$7.75

## House Wines

Chardonnay	
R.H. Phillips Toasted Head	Glass \$8.95 Bottle \$28.00
Cabernet	
R.H. Phillips Toasted Head	Glass \$8.95 Bottle \$28.00
Spritzers, Wine Coolers & Kier	\$10.95

## \$6.25 Well

Bourbon	Jim Beam
Scotch	Lauders
Gin	Seagram's
Vodka	Smirnoff
Rum	Conch Republic
Brandy	Korbel
Tequila	Cabrillo Blanco

## \$8.25 Call

Bourbon/Whiskey	Canadian Club Early Times Jack Daniels Seagrams 7 Cutty Sark Beeefeaters Skyy Firefly Sweet Tea
	Bacardi Limon Bacardi Select Bacardi Light Malibu Mount Gay Captain Morgan Cruzan Black Strap Kraken Black
Scotch	Voodoo
Gin	Bushmills
Vodka	Jameson
Rum	Jameson
	Dubonnet Red
	Bristol Cream
	Dry Sack
Spiced	
Irish Whiskey	
Aperitif	

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# Recommended Vendors

## Audio Visual

Computer Base Tahoe 775-588-5566  
Richard Dart 530-543-0805

## Bakeries

Katie Cakes/Sugar Pine Bakery 530-721-1501  
Flour Girl 530-573-1138  
Tahoe Cakes by Grace 530-318-4637  
The Cork & More 530-544-5253

## Beauticians

Acqua Hair Design 530-544-8080  
Mariana Lucido (hair & makeup) 775-586-1738  
Andrea Sorrentino (hair) 530-318-5038  
Sessions (hair) 530-541-2722  
Lulu Hair Design (hair & makeup) 775-588-7510  
Rachel Muller (makeup) 530-541-5511  
Rah Hair (hair & makeup) 530-541-4761

## Chamber of Commerce / Visitors Bureau

Lake Tahoe Chamber of Commerce 775-588-1728  
South Shore

## Chapels and Ceremony Locations

Lakefront Wedding Chapel 530-544-6119  
Lakeland Village 530-544-1685  
Tahoe Beach & Ski 530-542-8116  
Lakeside Beach 775-586-1851  
Round Hill Pines 775-588-3055  
Heavenly Ski Resort 530-542-5153  
Timber Cove 530-541-5787

## Disc Jockeys

Lake DJ 530-577-3414  
Diversity Entertainment 530-314-9583  
Dyna "Mic" Duo 530-577-6119  
Lake Tahoe DJ 530-318-8316  
Stew Strauss 800-542-2747  
High Sierra Sound 530-541-4881  
JJ Entertainment 800-662-8155  
Moonlight Mobile DJ 775-741- 8771  
Music Motion 800-477-7635  
Randy Harwick 530-577-6732

## Florists

Thran's 800-360-3862  
Lavish Floral 949-836-6138  
Flowers by Terri 530-544-7339  
Enchanted Florist 800-898-3569

## Live Music

Jackie Dausat 530-573-0218  
Anne Roos (Celtic Harp) 530-541-2575  
Avalanche, Violin & Guitar 530-426-0908  
Leep Entertainment 775-787-6000  
The String Beings 775-323-6919  
Sierra Strings 530-544-7036  
Randy Harwick 530-577-6732

## Wedding & Special Events Coordinators

Blue Sky Events 877-LkTahoe  
Destination Tahoe Meetings & Events 775-375-5032  
Simple Tahoe Weddings 888-543-0210  
JHannah Weddings 530-577-5039  
Janice Midkiff @ Ceremony of Love 530-725-0732  
Angela Dal Bon 530-632-6843  
Events, Ink 888-588-0484

## Lodging

Alder Inn 530-544-4485  
Buckingham Properties 800-503-0051  
Embassy Suites 530-544-5400  
Black Bear Inn 530-544-4451  
Fantasy Inn 800-367-7736 Lake  
Tahoe Vacation Resort 530-541-3568  
Forest Suites 800-822-5950  
Deerfield Lodge 888-757-3377  
Inn by the Lake 530-542-0330  
Lakeland Village 530-544-1685  
Lakeshore Lodge & Spa 530-541-2180  
Marriott Timberlodge 530-542-6600  
968 Park Hotel 877-544-0968  
Tahoe Seasons Resort 530-541-6700  
Tahoe Beach & Ski 530-542-8116

## Officiates

Rev. Mark E. Frady 775-721-9016  
Simple Tahoe Weddings 888-543-0210  
Pastor Robert Orr 530-577-5604  
Rev. J.B. McIntyre 800-336-3585  
Rev. John Spinola 877-470-8888  
Rev. David Beronio 800-553-1022 x3  
Rev. Lucie King 800-304-0570  
Randy Harwick 530-577-6732

## Photographers

Melina Wallisch Photography 866-358-9080  
Nicholas Nizich 530-542-2416  
Hall Creations 530-318-2416  
Peter Spain 877-997-7246  
Christa Hoffarth 530-573-0182  
Vernon Wiley Photography 775-309-3094  
Steven Keegan 775-901-2645  
Image Angels 800-743-1575  
Jorik Blom Photography 530-307-8872  
Chris Werner Photography 805-570-7534

## Rentals

Eventmasters 530-543-0991  
Party House 530-587-1853

## Transportation

Bell Limo 775-588-3838  
Amador Coach Co. 775-324-4444  
Aladdin Limousines 800-546-6009  
Tahoe Casino Express 800-446-2928  
Borges Sleigh & Carriage 800-726-7433  
Lake Tahoe Horse & Carriage 530-542-4200  
Discover Lake Tahoe 530-542-1080

## Video Productions

VideoQuest Productions 800-374-9222  
Advanced Video 800-887-3107  
Stateline Video Productions 775-588-6050  
Distinctive Video 530-541-5280

## Formal Wear / Lingerie

Sidestreet Boutique Tuxedo Rental 800-626-1-tux  
Tuxedos of Lake Tahoe 775-831-4504

## Photo Booth Rental

Reno Photo Booth 775-354-0300

# General Policies

**CONTRACTS** A confirmation letter, contract & event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order contract carefully. In addition a final completed event order confirming food, beverage, attendance, rentals set up & rates must be signed 72 hours prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MasterCard, Discover, Visa, Certified Funds & Cash. Unless a specific room is guaranteed, Riva Grill reserves the right to move your event from one room to another, including the downstairs dining area, for any reason. You will be notified 10 days in advance of any changes affecting your event location.

**DEPOSITS & LIQUIDATED DAMAGES** All deposits, including fees to close the restaurant are non-refundable. All deposits received upon signing the confirmation letter & contract described above, shall be subject to the liquidated damages clause herein after described.

All deposits are based on an estimate of total charges.

1st deposit	25% due upon booking (all closure fees due at this time)
2nd deposit	25% due 60 days prior to the event
3rd deposit	Due 30 days prior to the event

The 3rd deposit shall bring the total of all deposits to 75% of the actual estimated cost of the event including tax and gratuity, which may differ from the original estimated amount due. If an event is booked with 30 days of the event date, a 75% deposit is due upon booking. All deposits upon receipt by the restaurant are subject to liquidated damages as follows. Contracting client agrees that if it breaches this Contract by cancellation of any event, it will be impractical or extremely difficult for the restaurant to determine the damages that it will sustain. It is therefore agreed that in the event of such breach & cancellation by contracting Client, it shall pay to the restaurant the amount of its deposit as of the date of cancellation. Please be advised that our credit card machines pre-authorize for 15% over the initial amount entered for future gratuities provided by our guests. This is standard procedure for credit card charges in restaurants. The charge will appear on your statement for the actual deposit amount.

**GRATUITIES & TAXES** A 20% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges as required by the California State Board of Equalization.

**GUARANTEES** The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees exceed 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 21 of this banquet packet.

**FOOD & BEVERAGE** Food (with the exclusion of cakes), liquor, beer & wine must be purchased from the restaurant only. Menus & prices are subject to change up to 30 days prior to your event. If menu is selected within 30 days, groups will be charged restaurant prices currently in effect at the time of event. Beverage prices are subject to change at any time and without notice. Children 10 and under, attending events serving buffets, will be charged one half the advertised buffet price. The restaurant does not allow food & beverage to be removed from the premises. Special pricing must be confirmed through our Banquet Manager 30 days prior to your event. Banquet information, menu items & prices may change at least twice a year, generally June & December. Quotes for parties are held for 7 days. Upon prior restaurant approval you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

**MENU SELECTION** Groups of 25 or more & groups seated upstairs may be required to select a customized menu. No prior meal counts need to be given ahead of time so guests may make their selections on the day of the event. Special orders must be finalized 30 days prior to event date. Menus must be selected 14 days prior to event date.

**DAMAGE** The contracted client is responsible for the conduct of their guests and agrees to pay the restaurant any and all damages arising from the occupancy & the use of the restaurant facilities by the client, client contractors, guests & any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the Contracting Client &/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting Client.

**SIGNS & DECORATIONS** A minimal amount of pre-approved signage is permitted. Signs should be freestanding or on an easel. No tacks, nails or staples are to be used to affix signs or decorations to the banister, walls or windows. Confetti, birdseed and rice are not allowed within the restaurant or on adjoining properties.

**PERFORMANCE** In the event that the restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God all deposits or other monies paid will be applied to a future date agreed upon by the restaurant & client not to exceed one year of the original date. In the event that the customer cannot perform according to the signed contract for any reason all deposits & monies paid will be subject to the liquidated damages provision above.

## Disclosures

Riva Grill does not have central air conditioning. Occasionally, Lake Tahoe experiences unseasonably warm weather.

The beach and lawn areas used for ceremonies and certain outdoor functions are not owned, but are controlled by Riva Grill, and these areas are generally left in their natural state. We do not represent or guarantee their condition or appearance as it varies with the time of year, weather and usage. California liquor laws, and our California liquor license, do not allow alcohol to be purchased from an outside establishment and consumed on Riva Grill's property. If alcohol is not purchased through Riva Grill, and is consumed on Riva Grill property, Riva Grill has the right to confiscate the unauthorized alcohol and charge the house price for the amount consumed.

Riva Grill has a noise ordinance set in place by El Dorado County and has the right to manage the volume of event music. Any music provided by guests shall comply with our noise restrictions.

Pets are not allowed in the restaurant or on the deck..

**California Law prohibits smoking on the restaurant premises, including the outdoor patios & balconies.**

# Rates & Additional Charges

## Wedding & Reception Fees

Reception: reception set up, linens, table preparations, cake cutting	\$12.50/person
Event Dance Floor	\$400.00/event
Indoor or Beach Ceremony (50 person minimum) *does not apply toward room minimums*	\$12.50/person
Event Bartender (for events with under 50 guests)	\$275.00/event

## Other Charges

<b>Second Room</b>	Groups who desire to use a second room for the entire event will be charged a one-time fee for the use of that room, Sunday – Thursday (see exclusions below) Room minimums apply for group functions on Friday & Saturday.	\$2000.00/event
<b>Meetings</b>	4 hour minimum per room (set up fees may apply for custom arrangements) Coffee/Beverage Service Continental Breakfast	\$90.00/hour \$5.00/person \$10.00/person
<b>Linen Only</b>	A fee will be assessed when linen is desired, & <u>not</u> paying the reception fee	\$10.00/table
<b>Cake Fee Only</b>	A fee is charged for those who supply their own cake & <u>not</u> paying the reception fee	\$2.50 person
<b>Outside Rentals</b>	All rental items will be assessed at actual cost plus a service charge & tax.	
<b>Audio/Visual Rental</b>	Audio/visual equipment is available for rental from the restaurant.	\$25.00/item

## Room Minimums, Capacities & Closure Fees

### Room Minimums

Room minimums may be required for the use of either upstairs rooms or closing the restaurant, especially on holidays or weekends. Any changes to the minimum will be stated on the contract. Food, beverage & event fees apply toward the minimum. Restaurant closure fees, ceremony fees, special services, tax and gratuity may not be applied toward the minimum. Failure to meet the room minimum will result in a minimum room fee. Room minimums will be charged regardless of consumption. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be removed from the premises or used as reimbursement towards minimums.

### Riviera Room:

**Seating capacity 100 persons without dance floor, 80 persons with dance floor**

	Friday Night Minimum	Saturday Night Minimum
October – April	\$2750.00	\$4250.00
May – September	\$3750.00	\$4950.00

### Gar Wood Room:

**Seating capacity 120 persons without dance floor, 100 with a dance floor**

	Friday Night Minimum	Saturday Night Minimum
October– April	\$3450.00	\$5250.00
May – September	\$4450.00	\$5450.00

**Gar Wood & Riviera Rooms together can accommodate up to 220 guests**

**The Entire Restaurant can accommodate up to 500 guests**

### Restaurant Closure

A one time non-refundable fee of \$2000 is assessed to reserve and close the entire restaurant during the day or evening. Generally not available weekends June through September. New minimums shall be determined for each restaurant closure.

### \*NO MINIMUMS REQUIRED FOR SUNDAY though THURSDAY EVENTS\*

\*Minimums shall apply to major holidays & peak seasons including but not limited to

Thanksgiving, Christmas Week thru New Years Day, Martin Luther King Weekend, Super Bowl Sunday, Valentine's Day, Presidents' Day Weekend, Easter Sunday, Mother's Day, Father's Day, Memorial Day Weekend, 4th of July Weekend, Labor Day Weekend\*

A 20% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges.

Menus, prices & banquet information subject to change up to 30 days prior to function. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

# Directions to Riva Grill

**Physical Address:**

900 Ski Run Blvd. Suite #3  
South Lake Tahoe, CA 96150

**Mailing Address:**

900 Ski Run Blvd. Ste. 3  
South Lake Tahoe, CA 96150

**Phone:**

530-542-2600  
888-REGATTA

**Fax:**

530-542-3366

**General E-mail:**

onthewater@rivagrill.com

**Group Sales Email:**

groupsales@rivagrill.com

**Website:**

www.rivagrill.com



<p><b>Gar Woods</b> 5000 N. Lake Blvd., Carnelian Bay 530-546-3366 www.garwoods.com</p>	<p><b>CALIENTE!</b> 8791 N. Lake Blvd., Kings Beach 530-546-1000 www.calientetahoe.com</p>	<p><b>Riva Grill</b> 900 Ski Run Blvd., So. Lake Tahoe 530-542-2600 www.rivagrill.com</p>
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**Directions to Riva Grill from Stateline Casinos (Reno, Carson Valley):**

Follow Hwy 50 West (towards California), for about 1 mile. You will come to a stop light and turn right on Ski Run Blvd. Riva Grill is at the end, on the left, on the water. Complimentary seasonal Valet Parking is available by pulling straight into Riva Grill's parking lot (closest to the water). Ski Run Marina parking will be to your left with short-term validation available from Riva Grill. It is advisable to carpool or to utilize casino shuttles due to the limited space and cost of parking.

**Directions to Riva Grill from West of Ski Run Blvd. (Sacramento, Bay Area):**

Follow Hwy 50 East (towards Casinos). You will come to a stop light and turn left on Ski Run Blvd. See above for further instructions.

A 20% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information subject to change up to 30 days prior to function. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

**A FREE GIFT FROM**  
**WEDDINGS OF THE WEST**  
**FOR OUR BRIDES AND GROOMS**

A \$100.00 Gift Certificate from Any Member of Weddings of the West

To receive your free gift certificate read the following:

- 1 Learn more about our wonderful vendors by visiting [www.WeddingsOfTheWest.com](http://www.WeddingsOfTheWest.com) .  
You will probably find everything there that you need for your reception/wedding/honeymoon.  
Call our members to learn about each business' packages, availability, pricing, and special offers,  
so that you will have all of the information you need to select the businesses just right for you.
- 2 Fill out the form below, and obtain the signatures of six members of Weddings of the West, which  
you have chosen to use for your wedding (minimum \$50 purchase per business).
- 3 Pick **any** member of Weddings of the West (from our website, if you wish) from whom you would  
like to receive a \$100 gift certificate. Write the name of that business on line 6 below.
- 4 After your wedding, mail this form to Weddings of the West, PO Box 898, Carson City, NV  
89702
- 5 Allow 4-6 weeks for your application to be processed and for your gift to be mailed to you.
- 6 I have chosen the following business to award me a \$100 gift Certificate

Name of business \_\_\_\_\_

**Bride's Maiden Name (Last Name)** \_\_\_\_\_

**Bride's Married Name (Full Name)** \_\_\_\_\_

**Groom's Full Name** \_\_\_\_\_

**Wedding Date** \_\_\_\_\_

**Address** \_\_\_\_\_

**City, State, Zip** \_\_\_\_\_

**Home telephone number** \_\_\_\_\_

**Work telephone number** \_\_\_\_\_

**Email address** \_\_\_\_\_

*Print the name of the businesses and obtain the  
signatures from your six wedding professionals*

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_