



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. 22% 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.

March 2014

Welcome

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

Riva Grill & Gar Woods 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.

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.

Bar of America® is our newest addition to our family and we are excited to expand into historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 45 guests, or the entire bar and restaurant may be bought-out for events. (For more information contact Gar Woods Group Sales).

In 2014 we will celebrate several milestones... Gar Woods' 26th Anniversary, Riva Grill's 16th Anniversary, Caliente's 7th Anniversary- and 2 years with Bar of America in our restaurant family! Bar of America is also celebrating it's 40th year in business!

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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 fore-deck. Indeed, as their Italian sports car counterparts, they were delivered to oil sheiks, European millionaires...and soon to worldwide 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

Ahi Poke Stack

Sesame marinated tuna / thai chili / sticky rice
crispy wonton mango-ginger relish / sweet soy / wasabi cream

Beer Battered Coconut Prawns

mango mustard marmalade / grilled pineapple

Steamed Clams

white wine / garlic butter / garlic bread

Dungeness Crab Cakes

black beans & corn pico de gallo / avocado / basil oil / Sriracha aioli

Deviled Eggs

white truffle oil / tobiko / scallion / meyer lemon aioli

Grilled California Artichoke

One half trimmed artichoke / char grilled / garlic rosemary aioli /
balsamic vinaigrette / lemon

Steamed Mussels

tomato broth / leeks / tomatoes / garlic / garlic bread

Pomegranate Glazed Pork Ribs

slow smoked st. louis ribs / pomegranate glaze
molasses / basil oil

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

Oven Roasted Halibut

Saffron butter crust / sweet basil risotto / citrus broth / orange segments

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

Blackened Ahi

served rare / mandarin-jicama slaw / chipotle emulsion / carrot mashed potatoes / pomegranate

Ribeye

18 oz. char grilled / certified angus / sautéed mushrooms / asparagus, pancetta & red potato hash
rosemary garlic & mushroom cream

Herb Roasted Chicken

garlic mashed potatoes / lemon zest broccolini / white wine-rosemary jus

Alaskan King Salmon

pan seared salmon / chili glaze / cucumber salad / broccolini

Seared Diver Scallops

dungeness crab risotto / sautéed green beans / meyer lemon beurre blanc

Seafood Tagliarini

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

Conchiglie

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

Big Ass Pork Chop

16oz. Char grilled / lightly smoked / pancetta & green beans / garlic mashed potatoes / apple-fennel slaw / sweet country mustard

Filet & Lobster

10 Ounce lobster tail / 7 oz. Bacon-wrapped filet / garlic mashed potatoes

Desserts

Dark Chocolate Croissant Bread Pudding a la Mode Callebaut dark chocolate / vanilla bean anglaise / fresh raspberries

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

Banana Cream Pie caramelized bananas / banana cream / graham cracker short crust / vanilla bean anglaise

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

Lunch on the Lake

Dungeness Crab Cakes black beans & corn pico de gallo / avocado / basil oil / Sriracha aioli

Zucchini Sticks beer-battered / italian bread crumbs

Ahi Poke Stack sesame marinated tuna / thai chili / sticky rice crispy wonton / mango-ginger relish / sweet soy / wasabi cream

Shrimp & Lobster Bisque lobster cream / rock shrimp / sherry

French Onion Au Gratin gruyere / grated asiago / croutons

Steamed Clams white wine / garlic butter / garlic bread

Steamed Mussels tomatoes / leeks / garlic / tomato broth
sourdough crostini

Develed Eggs white truffle oil / tobiko / scallion / meyer lemon aioli

Pomegranate Glazed Pork Ribs slow smoked st. louis ribs
pomegranate glaze / molasses / basil oil

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 / sourdough
croutons (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's fresh fish special

Dungeness Crab Sandwich

chilled dungeness crab / grilled sourdough bread / lettuce / cheddar cheese

Fish & Chips

lemon-beer battered pacific snapper / french fries / apple slaw / cajun remoulade

Grilled Fish Tacos

Grilled snapper / warm corn tortillas / apple-jicama slaw / guacamole / cilantro / pico de gallo

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

Southwest Chicken Salad Sandwich

Chilled chicken salad / spicy marinated / red onion / bacon / lettuce / tomato / sweet French roll

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 Chili Relleno

rock 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

king salmon / 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

Grilled Pork Tenderloin

parsnip mashed potatoes, green beans, caramelized peaches,
vanilla-balsamic demi glace

Conchiglie

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

Alaskan King Salmon

pan seared salmon, chili glaze, cucumber salad broccolini

Vegetarian Option Available

DESSERT

Choice of Dessert

(Blueberry Lemon Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte,
Vanilla Ice Cream with Fresh Berries, or Sorbet with Seasonal Berries)

\$42 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

Herb Roasted Chicken

garlic mashed potatoes, lemon zest broccolini, white wine-rosemary jus

Blackened Ahi

Served **rare**, mandarin-jicama slaw, chipotle emulsion,
carrot mashed potatoes, pomegranate

Vegetarian Option Available

DESSERT

Choice of Dessert

(Blueberry Lemon Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte,
Vanilla Ice Cream with Fresh Berries, or Sorbet with Seasonal Berries)

\$54 per guest

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Emerald Menu

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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

Choice of: (or served as a Duet Entrée*)

Hawaiian Swordfish

roasted corn & artichoke orzo, sweet chili lime butter

Lamb Chops

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

Vegetarian Option Available

DESSERT

Godiva Silk Torte

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

\$59 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

Herb Roasted Chicken

garlic mashed potatoes, lemon zest broccolini, white wine-rosemary jus

Alaskan King Salmon

pan seared salmon, chili glaze, cucumber salad broccolini

\$34 per person

assorted desserts available

(please refer to banquet enhancements, page 16)

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Alpine Lunch Menu

Available before 4pm ONLY
For groups with 50 guests or less
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

chilled 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

\$26 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

Alaskan King Salmon

pan seared salmon, chili glaze, cucumber salad broccolini

Chicken Picatta

mushrooms, capers, Meyer lemon butter sauce & garlic mashed potatoes

Grilled Pork Tenderloin

caramelized peaches & vanilla-balsamic demi glaze & parsnip mashed potatoes

accompanied by fresh mixed vegetables

CARVING STATION

Roasted Tom Turkey

cranberry-apple relish & assorted dinner rolls

Coffee & Tea included

\$42 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

Smoked Salmon Platter
Artisan Cheese Display
Tossed Caesar Salad
Caprese Salad

ENTRÉES

Chicken Florentine

spinach & tomatoes, white wine cream sauce & garlic mashed potatoes

Pan Seared Sea Bass

grilled onion-tomato relish & basmati rice

Lamb Chops

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

accompanied by fresh mixed vegetables

CARVING STATION

Slow Roasted New York Strip Loin

dinner rolls, creamy horseradish & cabernet au jus

Coffee & Tea included

\$54 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

SEAFOOD, SALADS & PASTA

Iced Jumbo Prawns
Sushi Platter
House Salad
Waldorf Salad
apples & walnuts in a citrus yogurt dressing
Alaskan King Crab Legs available
(additional market price)

ENTRÉES

Lamb Chops

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

Herb Roasted Chicken

lemon zest broccolini, white wine rosemary jus & garlic mashed potatoes

Lobster & Crab Stuffed Halibut

tomato basil coulis & basmati rice

Roasted Tenderloin of Beef

Dark rum peppercorn sauce & truffle mashed potatoes

accompanied by fresh mixed vegetables

CARVING STATION

Slow Roasted Prime Rib & Roasted Tom Turkey

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

Coffee & Tea included

\$ 64 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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Buffet Brunch On The Lake

60 person minimum required

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
Chicken & Waffles
Country Potatoes

Choice of Two Main Entrées

Lamb Chops, Pork Tenderloin, Beef Tenderloin, Pan Seared Salmon, or
Chicken Picatta
(served over garlic mashed potatoes, basmati rice, or polenta)

Fresh Juices, Coffee & Tea

\$ 44 Per Guest

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

~Available for an Additional Charge~

Made-to-Order Omelet Station with personal cook!
Alaskan King Crab Legs, Carving Station, Assorted Desserts & Bloody Mary Bar

Banquet Hors D'oeuvres

Cold Passed Hors D'oeuvres

Antipasto Skewer	\$3.25 each
Portobello Mushroom Crostini	\$3.25 each
Belgium Endive Honey Truffle Cream & Candied Walnuts	\$3.25 each
Ahi Tuna Poke & Wasabi Cream	\$4.25 each
Smoked Salmon Crostini	\$4.25 each
Tenderloin Carpaccio on Crostini	\$4.25 each
Deviled Egg	\$3.25 each

Hot Passed Hors D'oeuvres

Cubano Beef Skewer	\$3.25 each
Spanikopita	\$3.25 each
Barbequed Chicken Quesadilla	\$3.25 each
Chili Grilled Shrimp Skewer	\$4.25 each
Crab, Macadamia Nut & Mango Wonton	\$4.25 each
Short Rib Flouta	\$4.25each
Dungeness Crab Cake	\$4.25each
Bacon Wrapped Diver Scallop	\$4.25each
Beef Tenderloin Tostada	\$4.25each
Coconut Beer Battered Prawn	\$4.25each

Placed Hors D'oeuvre Stations

Smoked Salmon Platter (serves 50-60, approx. 2 pieces per)	\$225 large platter
Sushi Platter (serves 50-60, approx. 2 pieces per)	\$425 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	\$175 large / \$125 small
Artisan Cheese Display tiers of fine cheeses & spreads, baguettes, bread sticks, grapes & fresh seasonal berries	\$325 large / \$225 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)	\$350.00
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 50-60 people thinly sliced)	\$175.00

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Desserts

Desserts a la Carte

Chocolate Dipped Strawberry	\$3.25 each
Godiva Silk Torte	\$2.75 each
Seasonal Crème Brulee	\$2.75 each
Fruit Tart	\$2.75 each
Lemon Bar	\$2.25 each
Cowboy Brownie	\$2.25 each
Pecan Tart	\$2.25 each
Coconut Cluster	\$2.25 each
Assorted Dessert Display (approx. 3-4 pieces per person)	\$8 per person

Riva Plated Desserts

Banana Cream Pie caramelized bananas, banana cream, graham cracker short crust & vanilla bean anglaise	\$8 each
Dark Chocolate Croissant Bread Pudding a la Mode Callebaut dark chocolate, vanilla bean anglaise & fresh raspberries	\$9 each
Godiva Silk Torte Guittard chocolate, pistachio brittle, warm caramel sauce & graham cracker crust	\$9 each
Lemon Blueberry Cheesecake with blueberry brandy compote	\$8 each
Mocha Crunch Ice Cream Cake with Skor bars	\$8 each
Seasonal Crème Brulee	\$7 each
Sorbet, Vanilla & Peppermint Stick Ice Cream	\$7 each

Late Night Menu

The ideas are endless for fun, **Late Night Snacks** during weddings and events!

Traditional Beef or Crab Cake Sliders	\$3.95 per piece
Pomegranate Pork Grilled Cheese Bites	\$3.95 per piece
Classic Pigs In A Blanket	\$2.95 per piece
Mini PB&J Sandwiches	\$2.95 per piece

Wet Woody® Station

Consider adding a **Wet Woody® Station** with different rum floats to your cocktail hour or event! The perfect ice breaker— have fun with the names as the Woody's get stiffer... we'll set up a station with a bartender and deliver topless Wet Woody's®. All the rum floats will be on display with descriptive signage and guests can choose their Woody of choice!

(Billed on consumption)

Wine List

SPARKLING

NV Brut Korbel (California)	30-
NV Brut Mumm (Napa)	34-
NV Blanc de Noirs Domaine Chandon (Carneros)	37-
NV Brut J (Russian River)	50-
'10 Blanc de Blancs Schramsberg (Napa)	56-

CHARDONNAY

'12 Toasted Head (California)	30-
'12 Chateau St. Jean (Sonoma)	32-
'11 Merryvale Starmont (Napa)	34-
'12 La Crema (Sonoma)	37-
'11 Chalone Estate (Chalone)	38-
'12 Sonoma Cutrer (Russian River)	42-
'12 Ferrari-Carano (Sonoma)	43-
'11 Patz & Hall (Sonoma)	49-
'11 Frank Family (Napa)	59-
'11 Rombauer (Carneros)	66-

SAUVIGNON & FUME BLANC

'12 Ferrari-Carano (Sonoma)	30-
'12 Charles Krug (Napa)	32-
'13 Kim Crawford (Marlborough)	34-
'12 Duckhorn (Napa)	49-

LIGHTER WHITES

'11 Riesling Wente (Monterey)	27-
'12 Pinot Gris La Crema (Monterey)	32-
'12 Pinot Gris Elk Cove (Willamette Valley)	34-
'11 Pinot Gris Adelsheim (Willamette Valley)	35-
'11 Pinot Gris J (Russian River)	39-
'12 Viognier Zaca Mesa (Paso Robles)	34-
'12 Rose Francis Coppola Sofia (Sonoma)	31-

BIGGER REDS

'10 Syrah Grace Patriot (El Dorado)	39-
'10 Petite Syrah Stags' Leap (Napa)	59-
'10 Claret Newton (Napa)	36-
'11 Sangiovese Blend Ferrari-Carano Siena (Sonoma)	38-
'12 Zinfandel Blend Orin Swift The Prisoner (Napa)	59-

CABERNET

'11 Toasted Head (California)	30-
'12 Beaulieu Vineyard - BV (Napa)	33-
'11 Alexander Valley (Alexander Valley)	35-
'11 Beringer (Knights Valley)	39-
'11 Robert Mondavi (Napa)	41-
'12 Francis Coppola Director's Cut (Alexander Valley)	44-
'11 Mt. Veeder (Mt. Veeder)	52-
'11 Hess Allomi Vineyard (Sonoma)	54-
'10 Provenance (Napa)	56-
'10 Frog's Leap (Napa)	59-
'10 Rombauer (Napa)	64-
'09 Jordan (Sonoma)	74-
'10 Duckhorn (Napa)	94-
'08 Silver Oak Cellars (Alexander Valley)	110-

MERLOT

'12 Columbia Crest Grand Estates (Columbia Valley)	29-
'09 Franciscan (Napa)	34-
'10 Rutherford Hill (Napa)	39-
'11 Ferrari-Carano (Sonoma)	49-
'11 Whitehall Lane (Napa)	49-
'10 Duckhorn (Napa)	79-

PINOT NOIR

'11 Mac Murray Ranch (Sonoma)	32-
'11 Wildhorse (Santa Barbara)	36-
'09 Wente Reliz Creek (Monterey)	39-
'10 Gloria Ferrer (Carneros)	46-
'10 Adelsheim (Willamette Valley)	49-
'09 Truckee River Gary's Vineyard (Santa Lucia)	54-
'10 Sonoma Cutrer (Russian River)	64-

ZINFANDEL

'11 Fiddletown Old Vine (Fiddletown)	37-
'11 Ravenswood Taldeschi Vineyard (Dry Creek)	45-
'11 Rombauer (Napa)	49-
'11 Frank Family (Napa)	56-
'09 Rosenblum Rockpile Road (Rockpile)	64-

'11 Malbec Alamos (Mendoza)	36-
'09 Meritage Hess 19 Block (Mount Veeder)	57-
'11 Meritage Franciscan Magnificat (Napa)	69-
'10 Meritage Girard Artistry (Napa)	70-
'09 Meritage Joseph Phelps Insignia (Napa)	225-

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 22% 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.

Bar List

*Fun Idea! Include a **Wet Woody Station** with all our different rum floats to your cocktail hour.*

Liquors and Prices

World Famous Wet Woody®	\$11.00
Well Drinks	\$7.25
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy) FIT	\$9.25
Premium Drinks, Coffee Drinks, 2 Liquor	\$10.25
Super Premium, Specialty & 3 Liquor	\$11.25

Non-Alcoholic Beverages

Coffee	\$4.00
Republic of Teas	\$4.90
Sodas & Ice Tea – Refills Free	\$4.00
Fruit Juice Drink & Milk	\$4.00
Root Beer Floats	\$7.00
Virgins	\$6.00
Smoothies	\$6.00
Espresso	\$5.00
Double Espresso	\$7.00
Cappuccino, Latte & Mocha	\$6.00
Double Cappuccino, Latte & Mocha	\$8.00
Liquor Cappuccino	\$11.00

Waters & Non-Alcoholic

Beck's N/A	\$5.75
Sprecher Root Beer	\$5.75
Sprecher Root Beer Float	\$8.00
Pellegrino - 500ml / Litre	\$5.75 / 7.75
Red Bull & Sugar Free Red Bull	\$4.00

Brunch

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

Draft Beer

	16 oz.
Sierra Nevada <i>Seasonal</i>	\$7.00
Mammoth <i>"Golden Trout" Pilsner</i>	\$7.00
Lost Coast <i>"Great White" Witbier</i>	\$7.00
Lagunitas <i>IPA</i>	\$7.00
Riva Mohogany <i>Amber Ale</i>	\$7.00
Stella Artois <i>Lager</i>	\$7.00
Great Basin <i>"Icky" IPA</i>	\$7.00
Seasonal Brew	\$7.00

Bottled

Budweiser	\$6.00
Bud Light	\$6.00
Miller Lite	\$6.00
Beck's N/A	\$6.00
Racer 5	\$6.00
Anchor Steam	\$6.00
Corona Extra	\$7.00
Heineken	\$7.00
Modelo Especial	\$7.00
Guinness Pub Draft Can - 14.9oz	\$9.00

House Wines

Chardonnay	
Toasted Head	Glass \$10.00 Bottle \$29.00
Cabernet	
Toasted Head	Glass \$10.00 Bottle \$29.00
Spritzers, Wine Coolers & Kier	\$10.00

\$7.25 Well

Bourbon	Jim Beam
Scotch	Lauders
Gin	Seagram's
Vodka	Smirnoff

\$9.25 Call

Bourbon/Whiskey	Canadian Club Early Times Jack Daniels Seagrams 7 Tullamore Dew Fireball Cutty Sark Beefeaters Skyy Tito's Firefly Sweet Tea Bacardi Limon Bacardi Select Bacardi Light Malibu Mount Gay Captain Morgan Cruzan Black Strap Kraken Black Spiced Voodoo Bushmills Jameson
Scotch	
Gin	
Vodka	
Rum	
Irish Whiskey	

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\$9.25 Call continued		\$11.25 Super Premiums	
Tequila	Chimayo Reposado F.I.T. (Fruit Infused Tequila) Hornitos	Bourbon	Crown Royal Blanton's Knob Creek
Aperitif	Dubonnet Red Fernet-Branca		Gentlemen's Jack Woodford Reserve
Cordials	Apple Sour Schnapps Blue Curacao Butterscotch Schnapps Crème de Cassis Crème de Cocoa-White & Brown Crème de Menthe-White & Green Peach Schnapps Peppermint Schnapps Orange Curacao Sloe Gin Triple Sec	Vodka	Belvedere Chopin Hangar One Hangar One Mandarin Effen Effen Cucumber Grey Goose Grey Goose Oranje Ketel One Ketel One Citroen Ultimat
Liqueurs	Jagermeister	Gin	Bombay Sapphire Hendrick's Tanqueray 10 Flor de Cana 18 Year
Bourbon	\$10.25 Premiums Maker's Mark Seagram's VO Wild Turkey	Rum	Chivas Regal Glenlivet Johnnie Walker Black
Aperitif	Campari	Scotch	Laphroaig 10 Year Cazadores Reposado Corralejo Reposado El Tesoro Reposado Partida Blanco Tres Generaciones Reposado
Rum	Bacardi 151 Cockspur Cruzan Single Barrel Gosling's 151 Gosling's Black Seal 80 Myers's Dark Pusser's Oakhart Pyrat XO Reserve Sailor Jerry	Tequila	B & B Chambord Cointreau Drambuie Grand Marnier
Scotch	Dewar's J&B Johnnie Walker Red	Liqueurs	Cockburn's Special Reserve Port Courvoisier Hennessy VS
Gin	Bombay Tanqueray	Cognacs/Ports	
Tequila	Cabo Wabo Blanco Sauza Hornitos Reposado		Specialty Spirits
Vodka	Cazadores Blanco Absolut Absolut Acai Berry Absolut Citron Absolut Peppar Absolut Vanillia Stolichnaya 80 Stolichnaya Razberi Tahoe Blue	Blanton's Single Barrel Bourbon	\$12.00
Liqueurs	Amaretto Di Saronno Frangelico Galliano Goldschlager Kahlua Midori Rumple Minze Sambuca Romana St. Brendan's	Fonseca 2007 L.B. Vintage Port	\$12.00
		Herradura Anejo	\$12.00
		Macallan 12 Year Old	\$12.00
		Don Julio Blanco	\$12.00
		Don Julio Reposado	\$12.00
		Partida Reposado	\$14.00
		Patron Silver	\$12.00
		Don Julio Anejo	\$13.00
		Cazadores Anejo	\$13.00
		XO Vodka	\$14.00
		Oban 14 year	\$14.00
		Remy VSOP	\$14.00
		Graham's 10 Year Tawny Port	\$17.00
		Clase Azul Reposado	\$20.00
		Don Julio 1942 Anejo	\$25.00
		Graham's 1994 Vintage Port	\$25.00

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Recommended Vendors

Audio Visual

Richard Dart 530-543-0805

Bakeries

Flour Girl 530-573-1138
Tahoe Cakes by Grace 530-318-4637
The Cork & More 530-544-5253
Ab Fab Cakes 530-545-8381

Beauticians

Aqua 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
Imagine Salon (hair & makeup) 530-600-1616

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
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
Music in Motion 916-923-3548
Randy Harwick 530-577-6732

Florists

Thran's 800-360-3862
Lavish Floral 775-232-7137
Flowers by Terri 530-544-7339
Enchanted Florist 800-898-3569
Petal Pushers 530-544-0672

Live Music

Jackie Dauzat 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
Patrick Major 775-901-1907

Wedding & Special Events Coordinators

Cloud Nine Event Company 530-600-1444
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

Photo Booth Rental

Reno Photo Booth 775-354-0300
Annie's Photo Booth 530-622-2931

Lodging

Alder Inn 530-544-4485
Buckingham Properties 800-503-0051
Lake Tahoe Resort Hotel 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

Sean Davis 805-441-3846
Nina Miller 530-412-0819
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
Lovely You Photography 916-747-3515
XSight Photography 916-308-9999

Rentals

Tahoe Event Rentals 775-557-8806
Eventmasters 530-543-0991
Party House 530-587-1853

Transportation

Bell Limo 775-588-3838
Shuttle Around Tahoe 530-318-9294
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
Tahoe Wedding Movies 805-4413846

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 within 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 22% 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 22 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. Alternatively, all deposits may be returned upon termination of this contract by client due to the restaurant's inability to perform beyond its control. The right to terminate this contract without liability pursuant to this paragraph is conditioned upon delivery of written notice to the restaurant by client setting forth the basis for such termination as soon as reasonably practical, but in no event longer than 10 days after learning of such basis. Restaurant reserves the right to return the monies upon receipt of insurance proceeds, if any. 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	\$15.00/person
Event Dance Floor	\$500.00/event
Indoor or Beach Ceremony (50 person minimum) *does not apply toward room minimums*	\$15.00/person
Event Bartender (for events with under 50 guests)	\$300.00/event

Other Charges

Second Room	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
Meetings	4 hour minimum per room (set up fees may apply for custom arrangements) Coffee/Beverage Service Continental Breakfast	\$100.00/hour \$5.00/person \$10.00/person
Linen Only	A fee will be assessed when linen is desired, & <u>no other</u> set up is required.	\$10.00/table
Cake Fee Only	A fee is charged for those who supply their own cake & <u>not</u> paying the reception fee	\$2.50 person
Outside Rentals	All rental items will be assessed at actual cost plus a service charge & tax.	
Audio/Visual Rental	Audio/visual equipment is available for rental from the restaurant.	\$50.00/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.

**Unless otherwise stated, a minimum of \$1,500 is required to book the Riviera Room and \$2,500 to book the Gar Wood Room. Friday and Saturday evening minimums are as follows:*

Riviera Room:

Seating capacity 100 persons without dance floor, 80 persons with dance floor		
	Friday Night Minimum	Saturday Night Minimum
October – April	\$3,500.00	\$5,000.00
May – September	\$4,500.00	\$6,000.00

Gar Wood Room:

Seating capacity 120 persons without dance floor, 100 with a dance floor		
	Friday Night Minimum	Saturday Night Minimum
October– April	\$4,500.00	\$6,000.00
May – September	\$5,500.00	\$6,500.00

**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.

Weekend 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

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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:

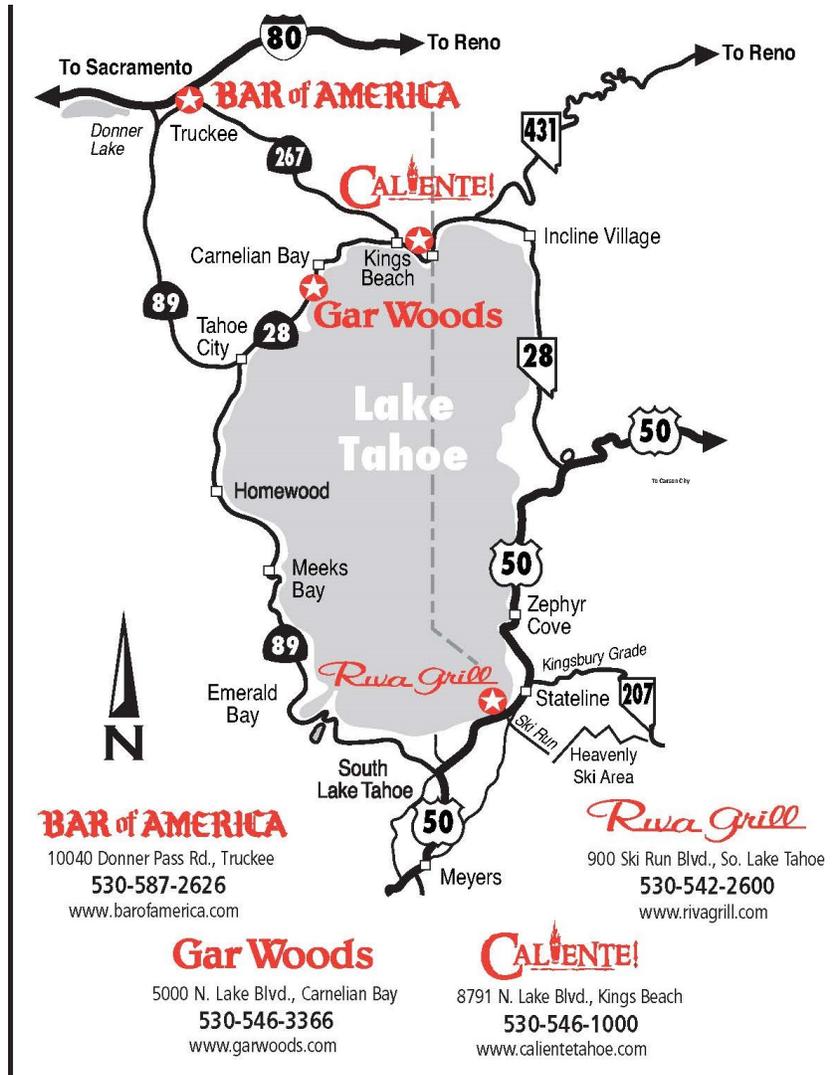
onthewater@rivagrill.com

Group Sales Email:

groupsales@rivagrill.com

Website:

www.rivagrill.com



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 and charges for parking during the summer months. 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.

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