Weddings & Special 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 the Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

Welcome

We would like to welcome and introduce you to Riva Grill on the Lake, as well as our three other restaurants; Gar Woods in Carnelian Bay, Bar of America in Truckee, and Sparks Water Bar in Sparks, NV. 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 over 4 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 and weather 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 200 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.
(For information, contact Gar Woods Group Sales at 530-546-3366)

Bar of America® is located in historic downtown Truckee. With floor-to-ceiling windows that fill its rustic, timeless dining spaces with sunlight, Bar of America offers the perfect venue for parties of 50 to 100 guests. The entire bar and restaurant can also be reserved for larger events.
(For information, contact Bar of America at 530-587-2626)

Sparks Water Bar, is the newest "Home of the Wet Woody"®. Opened in August 2021, the restaurant comprises two floors and sits on the waterfront of Sparks Marina. The second floor features private rooms and wrap-around balcony with views of the Sierra Nevada mountains.
(For information, contact Sparks Water Bar at 775-351-1500)

In 2026, we are celebrating Gar Woods' 38th Anniversary, Riva Grill's 28th Anniversary, and 14 years with Bar of America in our restaurant family and Spark's Water Bar 5th Anniversary.

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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 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!

Alpine Lunch Menu

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

Available before 3 pm
40 person maximum

SOUP

Cup of Shrimp & Lobster Bisque
lobster cream & rock shrimp

ENTREES

Choice of:

Peppered Tenderloin & Blue Cheese Salad
served chilled, mixed greens, Point Reyes blue cheese, roasted tomatoes, Granny Smith Apple salad, spiced walnuts, balsamic vinaigrette

Dungeness Crab Sandwich
chilled Dungeness crab, grilled sourdough bread, lettuce, cheddar cheese

Grilled Chicken on Brioche
split top brioche, Asiago pesto aioli,
marinated & wood fire roasted tomatoes and onions with French fries

Vegan/Vegetarian Option Available

DESSERT

Hoch's Family Creamery Vanilla Bean Ice Cream
with fresh Berries

$59 per person

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Heavenly Lunch Menu

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs
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Available before 3 pm

SALAD

House Salad
fresh spring greens, red pepper vinaigrette, feta & sugar crisp walnuts

ARTISAN BREADS

ENTREE

Choice of:

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

Blackened Crusted Ahi
grilled **rare,** ginger sticky rice, chili glaze,
cucumber salad & broccolini

Vegan/Vegetarian Option Available

DESSERT

Chocolate Silk Torte
pistachio crumble, graham cracker crust & warm caramel

$79 per person

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Sierra Menu

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

SALAD

House Salad
fresh spring greens, red pepper vinaigrette, feta & sugar crisp walnuts

ARTISAN BREADS

ENTREES

Choice of:

Grilled Pork Tenderloin
Kurobuta pork tenderloin, lightly smoked, cream corn mashed potatoes,
pancetta, brussels sprouts, white beans, apple cider bourbon glaze

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

Chimichurri Salmon
Patagonia Verlasso Salmon, pepita chimichurri, charred poblano cream sauce,
prickly pear coulis, Spanish rice, pickled red onion, broccolini

Vegan/Vegetarian Option Available

DESSERT

White Chocolate Snickers Cheesecake
graham cracker crust, Hershey's Hot Fudge, Snickers bar crumbles

$95 per guest

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Sunset Menu

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

SALAD

House Salad
fresh spring greens, red pepper vinaigrette, feta & sugar crisp walnuts

ARTISAN BREADS

ENTRÉE

Choice of:

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
sesame crusted, grilled **rare**, ginger sticky rice, chili glaze,
cucumber salad & broccolini

Vegan/Vegetarian Option Available

DESSERT

Chocolate Silk Torte
pistachio crumble, graham cracker crust & warm caramel

$105 per guest

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Emerald Menu

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

SOUP

Shrimp and Lobster Bisque
lobster cream, rock shrimp, sherry

SALAD

Sierra Caesar
classic garlic dressing, asiago, sundried tomatoes, capers & crostini

ARTISAN BREADS

ENTRÉE

Choice of:

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

Fresh Hawaiian Seafood
fresh Hawaiian fish, flown from the islands

Filet Oscar
10 oz. bacon wrapped filet toped with fresh Dungeness crab
& sauce béarnaise, garlic mashed potatoes & asparagus

Vegan/Vegetarian Option Available

DESSERT

Chocolate Silk Torte
pistachio crumble, graham cracker crust & warm caramel

$135 per guest

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Gar Woods Buffet

Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

60 person minimum

SALADS

Tossed Caesar Salad
tossed romaine, classic garlic-lemon dressing, asiago, sundried tomatoes, capers & crostini

Cranberry Apple Spinach Salad
spinach, cranberry, granny smith apple, candied walnuts and balsamic vinaigrette

ENTRÉES

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

Chimichurri Salmon
Patagonia Verlasso Salmon, pepita chimichurri, charred poblano cream sauce,
prickly pear coulis, Spanish rice, pickled red onion, broccolini

Grilled Pork Tenderloin
garlic mashed potatoes, green beans,
caramelized peaches & vanilla-balsamic demi glace

Fresh Mixed Vegetables

CARVING STATION

Slow Roasted Prime Rib
creamy horseradish & cabernet au jus

ARTISAN BREADS

$115 Per Guest

A la carte dessert course available
(please refer to banquet enhancements, page 13)

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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 tailor a menu to suit your needs
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STARTER

displayed through cocktail hour

Iced Jumbo Prawns
cocktail sauce

SALADS

Heirloom Caprese
Buffalo mozzarella, tomatoes, basil, olive oil & balsamic reduction

Petite Wedge Salad
iceberg lettuce, tomatoes, red onions, bacon,
Point Reyes blue cheese crumbles & blue cheese dressing

ENTRÉES

Lobster Ravioli
lobster ravioli, jumbo prawns, wild mushrooms, roasted tomatoes,
fennel, basil, saffron, Gruyere cream sauce

Fresh Hawaiian Fish
fresh Hawaiian fish, flown in from the islands

Grilled Australian Lamb Rack
blackberry reduction, basil infused olive oil,
smoked gouda & cranberry risotto

Fresh Mixed Vegetables

CARVING STATION

Roast Tenderloin of Beef
sauce bearnaise
ARTISAN BREADS

$135 Per Guest

A la carte dessert course available
(please refer to banquet enhancements, page 13)

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Brunch Buffet On The Lake

60 person minimum required
Riva Grill has prepared this menu for your review.
Our chef would be delighted to tailor a menu to suit your needs

SALADS

Fresh Fruit Platter
House Salad
fresh spring greens, red pepper vinaigrette, feta cheese & sugar crisp walnuts

SEAFOOD

Lobster Deviled Eggs
Smoked Salmon Platter
Iced Jumbo Prawns

BREAKFAST

Eggs Benedict
Grand Marnier French Toast
Bacon & Sausage
Country Potatoes

Prime Rib Carving Station

Horseradish Cream Sauce & Cabernet Au Jus
ARTISAN BREADS

BAKERY

Croissants & Fresh Bagels
Assorted Breakfast Pastries

BEVERAGES

Fresh Juices, Coffee & Tea

$89 Per Guest

~Available for an Additional Charge ~
Wet Woody® Bar / Bloody Mary Bar / Mimosa Bar / Trader Vic's® Mai Tai Bar

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Banquet Hors D'oeuvres

Cold Passed Hors D'oeuvres (minimum 20 pieces per order)

Watermelon Skewer feta, mint, balsamic drizzle (GF, V)	$6 each
Caprese Skewer mozzarella, tomato, basil vinaigrette (GF, V)	$6 each
Tomato Portobello Bruschetta balsamic reduction on toast point (V)	$6 each
Ahi Tuna Poke & Wasabi Cream soy glaze, sesame seed	$7 each
Smoked Salmon Cucumber dill & caper sour cream (GF)	$7 each
Shrimp Ceviche Tostadas guacamole and mango salsa (GF-DF)	$7 each
Beef Tenderloin Tostada salsa, peppers, avocado, chimichurri (DF)	$8 each
Lobster Deviled Eggs truffle oil, scallion, Meyer lemon aioli (GF, DF)	$8 each

Hot Passed Hors D'oeuvres (minimum 20 pieces per order)

Dungeness Crab Toasts Au Gratin-smoked gouda	$9 each
Barbequed Chicken Quesadilla- corn, jack cheese, poblano chili, pesto, chipotle sour cream	$7 each
Chili Grilled Shrimp Skewer -sweet Thai chili sauce (GF)	$7 each
Dungeness Crab Cake –Dijon-horseradish aioli, cucumber dill salad	$9 each
Bacon Wrapped Diver Scallop - honey mustard (GF)	$7 each
Coconut Beer Battered Prawn –mango mustard marmalade	$7 each
Shrimp Stuffed Jalapenos –wrapped with bacon (GF)	$7 each
Thai Meatballs– sweet chili sauce	$7 each
Lamb Chop Lollipops -balsamic reduction (GF, DF)	$8 each
New England Shrimp & Lobster Roll	$9 each

Placed Hors D'oeuvre Stations

Smoked Salmon Platter (serves 50-60, approx. 2 pieces per)	$375 large platter
Iced Jumbo Prawns (serves 50-60, approx. 2 pieces per)	$500 large bowl
Charcuterie Board - assortment of cured meats, fine cheeses & spreads, warm bake Brie, olives, baguettes, crackers, bread sticks, fresh and dried fruits, candied walnuts (Vegetarian & Gluten Free Artisan Cheese Display available)	$600 large (serves 75-100) $450 small (serves 50)
Alaskan King Crab Legs lemons and drawn butter	Market Price per person

Carving Stations

Slow Roasted Prime Rib au jus, creamy horseradish & assorted rolls (serves 40-45)	$550
Roast Tenderloin of Beef béarnaise & assorted rolls (serves 25-30)	$495
Roast Turkey Breast white wine turkey jus, apple cranberry relish & assorted rolls (serves 50-60)	$325
Mango Glazed Ham grilled pineapple relish & assorted rolls (serves 50-60 people thinly sliced)	$325

Consult with the Group Sales managers if you would like a more inclusive heavy hors d'oeuvres reception.

Dessert

Desserts a la Carte (3 pieces per person with chef's choice or pre-selected assortment) 3 for $12 (per person)

Chocolate Dipped Strawberries (GF)
Mini Chocolate Silk Torte
Mini Fruit Tarts
Lemon Bars
Cowboy Brownies
Pecan Bars
Chocolate Chip Coconut Bars
Cheesecake bites
Macaroons (mixed flavors)

Riva Plated Desserts

Apple Pecan Bread Pudding a la Mode
Apple cider foster sauce, pecan pieces, Hoch's Family Creamery vanilla bean ice cream
(minimum 50ppl)

Chocolate Silk Torte
pistachio crumble, warm caramel sauce & graham cracker crust

White Chocolate Snickers Cheesecake
Graham cracker crust, Hershey's hot fudge, Snickers bar crumbles

Mocha Crunch Ice Cream Cake with Skor bars

Warm Chocolate Brownie
caramel sauce fresh raspberry whipped cream

Seasonal Sorbet (GF) , Vanilla & Seasonal Ice Cream

Add Some Fun!

Wet Woody® Bar– Unique and interactive- add a **Wet Woody® Bar** with different rum floats to your cocktail hour - the perfect ice breaker– and a way to incorporate our world famous signature drink! Have fun with the names as the Woody's get stiffer… (we'll have descriptive tent cards for each Wet Woody® based on the Rum float). Wet Woody's® will be delivered to the bartender without the rum and guests then select their Woody of choice.

TRADER VIC'S

Mai Tai Bar-We are proud to be the first restaurant in the USA licensed to offer two of Trader Vic's original Mai Tai's– Trader Vic's original and the 1944 Old Way. The best Mai Tai in the world– and a memorable way to start your one-of-a-kind celebration!

Bloody Mary Bar– We'll deliver the vodka on ice, guests build their own Bloody Mary's from a selection of ingredients-perfect with Brunch!

Late Night Appetizers– Late Wedding? We've got you covered - with delicious snacks to go with all of those Wet Woody's® while your guests dance the night away.

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

...TO THE VALLEY

CHAMPAGNE/SPARKLING/PROSECCO

	Glass	Bottle
NV La Marca Prosecco (Italy)	187 Ml	18-
NV Chandon Rosé (California)	187 Ml	18-
NV La Marca Prosecco (Italy)		44-
NV Santa Margherita Brut Rosé (Italy)		49-
NV Roederer Estate Brut (Anderson Valley)		59-
'21 Domaine Carneros Taittinger Brut (Carneros)		72-
'21 Schramsberg Blanc de Blancs (Napa)		84-
NV J Brut Rosé (Russian River Valley)		85-
NV Veuve Clicquot Yellow Label Brut (Champagne)		145-
'13 Perrier-Jouet Belle Epoque Brut (Champagne)		290-

CHARDONNAY

'23 Josh Cellars (California)	15-	45-
'22 Wente Riva Ranch (Monterey)		48-
'23 Black Stallion (Los Carneros)	18-	56-
'23 Sonoma Cutrer (Russian River)		58-
'22 Talbott Sleepy Hollow (Monterey)		59-
'22 Patz & Hall (Sonoma)		62-
'23 Stag's Leap Wine Cellars Karia (Napa)		69-
'23 Flowers (Sonoma)		72-
'23 Cakebread Cellars (Napa)		74-
'23 Frank Family (Napa)		79-
'23 Rombauer (Carneros) half		44-
'23 Rombauer (Carneros)	24-	86-
'21 Jayson Pahlmeyer (Napa)		92-

SAUVIGNON & FUMÉ BLANC

'23 Ferrari-Carano (Sonoma)		45-
'23 Kim Crawford (Marlborough)	16-	46-
'24 Hall (Napa)		48-
'23 Silverado Vineyards Miller Ranch (Yountville)		54-
'23 Duckhorn (Napa)	19-	59-
'23 Rombauer (Napa)		62-
'23 Frog's Leap (Rutherford)		64-

LIGHTER WHITES

'23 Ferrari-Carano Pinot Grigio (California)	16-	46-
'23 J Pinot Gris (California)		47-
'23 Ponzi Vineyards Pinot Gris (Willamette Valley)		49-
'23 Whispering Angel Rosé (Côtes de Provence)		56-
'24 Flowers Rosé (Sonoma Coast)	18-	58-
'23 Santa Margherita Pinot Grigio (Valdadige)		62-

CABERNET

	Glass	Bottle
'22 Josh Cellars (California)	15-	45-
'22 Daou (Paso Robles)	18-	56-
'22 Justin (Paso Robles)		59-
'21 Black Stallion (Napa)		64-
'22 Quilt (Napa)	21-	74-
'22 Chateau St.Jean Knights Valley (Sonoma County)		76-
'22 Justin Reserve (Paso Robles)		79-
'21 Trefethen (Oak Knoll)		89-
'22 Faust (Napa)		99-
'22 Pine Ridge (Napa)		105-
'22 Orin Swift Palermo (Napa)		110-
'20 Jordan (Alexander Valley)		115-
'21 Duckhorn (Napa)		130-
'21 Stag's Leap Wine Cellars Artemis (Napa)		140-
'20 Silver Oak (Alexander Valley)		155-
'21 Joseph Phelps (Napa)		165-
'22 Caymus (Napa) 1 Ltr		195-

MERLOT

'21 Ferrari-Carano (Sonoma County)		52-
'20 Grgich Hills (Napa)	18-	56-
'19 Whitehall Lane (Napa)		62-
'22 Emmolo by Caymus (Napa)		72-
'22 Duckhorn (Napa)		105-

PINOT NOIR

'22 Talbott Kali Hart (Monterey)		52-
'21 Truckee River Tondre Vineyard (Santa Lucia)		65-
'21 The Prisoner (Sonoma Coast)	21-	74-
'23 Belle Glos Clark & Telephone (Santa Maria Valley)	22-	76-
'22 Frank Family (Carneros)		82-
'20 Patz & Hall (Sonoma)		88-
'22 Flowers (Sonoma)		95-
'22 Archery Summit (Dundee Hills)		99-
'21 Domaine Serene Yamhill Cuveé (Willamette Valley)		119-

ZINFANDEL

'22 Lewis Grace (El Dorado)		58-
'21 Girard Old Vine (Napa)		62-
'22 Robert Biale Black Chicken (Napa)	20-	69-
'22 Frank Family (Napa)		72-
'22 Orin Swift 8 Years In The Desert (California)		99-
'21 Rombauer Twin Rivers (El Dorado)		105-

INTERESTING REDS

'22 The Pessimist Red Blend (Paso Robles)		52-
'22 Lewis Grace Grenache (El Dorado)	18-	58-
'22 Leviathan Bordeaux Blend (Oakville)	20-	69-
'23 The Walking Fool by Caymus Red (Suisun Valley)	20-	70-
'22 The Prisoner Red Blend (Napa)		89-
'21 Alpha Omega Two Squared Red Blend (Napa)		99-
'18 Franciscan Magnificat Meritage (Napa)		125-
'20 Justin Isosceles Meritage (Paso Robles)		130-
'20 Daou Soul of a Lion Cabernet (Paso Robles)		249-
'19 Joseph Phelps Insignia Meritage (Napa)		480-

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. Corkage fee $30 on each 750 ml.
Before ordering please advise the manager & your server of any food or beverage allergies
6-2025

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 ®	**$16.50**
Well Drinks	$11.00
Call Drinks (Including Irish, Brandy Coffee & Hot Toddy) FIT	$13.00
Premium Drinks, Coffee Drinks, 2 Liquor	$14.00
Super Premium, Specialty & 3 Liquor	$15.00+

Non-Alcoholic Beverages

Coffee	$6.00
Republic of Teas	$7.25
Sodas & Ice Tea – Refills Free	$6.00
Fruit Juice Drink & Milk	$6.00
Root Beer Floats	$12.00
Virgins	$10.00
Smoothies	$14.25
Espresso	$7.00
Double Espresso	$9.25
Cappuccino, Latte & Mocha	$8.00
Double Cappuccino, Latte & Mocha	$9.25

Waters & Non– Alcoholic

Pellegrino - Liter	$11.25
Voss Still Water—Liter	$11.00
Red Bull & Sugar Free Red Bull	$8.00

Brunch

Mimosa (with Chandon 187 ml)	$18.00
Champagne Cocktail (with Chandon 187ml)	$18.00
Michelada	$13.00

Draft Beer 16 oz. **$11.00**

Rotating Handles—please ask for current selection

Bottled

Budweiser	$10.00
Bud Light	$10.00
Michelob Ultra	$10.00
Angry Orchard Hard Apple Cider	$10.00
Corona Extra	$10.00
Heineken	$10.00
805 Blonde Ale	$10.00
Modelo Especial	$10.00
Guinness Pub Draft Can - 14.9oz	$13.00
White Claw (Black cherry, Mango)	$13.00

House Wines

Chardonnay	Glass $15.00
Josh Cellar's	Bottle $43.00
Cabernet	
Josh Cellar's	Glass $15.00
	Bottle $43.00
Spritzers, Wine Coolers & Kier	$15.00

$11.00 Well

Bourbon	Jim Beam
Scotch	Lauders
Gin	Seagram's
Vodka	Sky
Rum	Conch Republic
Tequila	Hornitos

$13.00 Call

Bourbon/Whiskey	Canadian Club
	Southern Comfort
	Jack Daniels
	Seagrams 7
	Tullamore Dew
	Fireball
	Buffalo Trace
	Bulleit Bourbon
	Bulleit Rye
Gin	Beefeaters
Vodka	Tito's
Rum	Bacardi Limon
	Bacardi Black
	Bacardi Light
	Malibu
	Malibu Black
	Mount Gay
	Captain Morgan
	Black Strap
	Kraken Spiced

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

$13.00 Call continued

Irish Whiskey	Tullamore Dew
	Jameson
Aperitif	Dubonnet Red
	Fernet-Branca
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

$14.00 Premiums

Bourbon	Buffalo Trace
	Maker's Mark
	Bulleit Bourbon
	Bulleit Rye
	Sazerac Rye
	Wild Turkey
Canadian Whiskey	Seagrams VO
Aperitif	Campari
	Aperol
Rum	Cruzan Single Barrel
	Gosling's 151
	Gosling's Black Seal 80
	Myers's Dark
	Pappas Pilar Dark
	Pusser's
	Pyrat XO Reserve
	Sailor Jerry
	Sammy's Red Head Beach Bar
Scotch	Dewar's
	J&B
	Johnnie Walker Red
Gin	Bombay
	Tanqueray
Tequila	Cazadores Blanco
Mezcal	Union
Vodka	Absolut
	Absolut Mandarin
	Absolut Citron
	Absolut Peppar
	Bakon Vodka
	Hydeout Vanilla
	Stolichnaya 80
	Stolichnaya Razberi
	Tahoe Blue

$14.00 Premiums continued

Liqueurs	Amaretto Di Saronno
	Frangelico
	Galliano
	Goldschlager
	Kahlua
	Midori
	Rumple Minze
	Sambuca Romana
	St. Brendan's
	Tia Maria
	Tuaca
	Aperol

$15.00 Super Premiums

Bourbon	Crown Royal
	Knob Creek
	Highwest Bourbon
	Basil Hayden
	Woodford Reserve
Vodka	Belvedere
	Chopin
	Effen
	Effen Cucumber
	Grey Goose
	Grey Goose L'Orange
	Ketel One
	Ketel One Citroen
Gin	Bombay Sapphire
	Hendrick's
Rum	El Dorado 15
	Flor de Cana 18 Year
Scotch	Chivas Regal
	Glenlivet
	Johnnie Walker Black
	Laphroaig 10 Year
Tequila	Casamigos Blanco
	Cazadores Reposado
	Patron Silver
	Don Julio Blanco
	Dobel Diamante
Liqueurs	B & B
	Chambord
	Cointreau
	Drambuie
	Grand Marnier
	St. Germain Eldeflower
Cognacs/Ports	Cockburn's Special Reserve Port
	Courvoisier
	Hennessy VS

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Specialty Spirits

Bourbon	Angel's Envy	$16.00
	Blanton's Single Barrel Bourbon	$20.00
	Eagle Rare 10 year	$16.00
	4 Roses Small Batch	$15.75
	Little Book Whiskey	$27.00
	Whistle Pig Rye	$20.00
Tequila	Casamigos Reposado	$16.00
	Casamigos Anejo	$18.00
	Cazadores Anejo	$18.00
	Cazadores Blanco	$15.00
	Clase Azul Plata	$27.00
	Clase Azul Reposado	$35.00
	Don Julio Anejo	$18.00
	Don Julio Reposado	$16.00
	Don Julio 70	$17.00
	Don Julio 1942 Anejo	$40.00
	Herradura Anejo	$17.00
	Herradura Ultra	$17.00
	Patron Piedra	$80.00
Port Wine	Cockburn's Port	$14.25
	Fonseca 2007 L.B. Vintage Port	$15.50
	Graham's 10 Year Tawny Port	$21.00
	Graham's Vintage Port	$27.00
Scotch	Macallan 12 Year Old	$20.00
	Macallan 18	$52.00
	Oban 14 year	$18.00
Cognac	Remy VSOP	$18.00

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Rates & Additional Charges

Room Rent: Riva Grill does not charge a flat room rental fee. We only require food and beverage minimums to reserve our private rooms or entire restaurant. Please see weekend minimums below.

Wedding & Reception Fees

Ceremony Fee (**Indoor or Beach Ceremony)** $25/guest ($1000 minimum up to 40 guests)
-Use of ceremony site, set-up & breakdown of chairs, beach maintenance and raking
-Set up fees may apply for custom arrangements, outside rentals, etc.
Ceremonyfeedoesnotapplytowardroomminimumsorincludeoutsideservices

Reception: reception set up, linens, table preparations, cake service	$25 /person
Event Dance Floor	$700/even

Other Charges

Meetings	4 hour minimum per room (set up fees may apply for custom arrangements) Coffee/Hot Chocolate/ Beverage Service	 $150/hour $10 /person
Linen Only	A fee will be assessed when linen is desired, & no other set up is required.	$250 per room
Cake Fee Only	A fee is charged for those who supply their own cake & not paying the reception fee	$5 person
Outside Rentals	Host is responsible for contracting any custom details such as specialty linen. Fees may apply.	
Audio/Visual Rental	limited audio/visual equipment is available for rental from the restaurant.	$150 /item

Room Minimums, Capacities & Closure Fees

Room Minimums Room minimums are required for the use of either upstairs rooms or closing the restaurant and may be increased on holidays or holiday weekends*. Any changes to the posted minimum will be stated on the event order. Food, beverage & event fees apply toward the minimum except closure fees, ceremony fees, special services, tax and gratuity. Failure to meet the room minimum will result in a room fee and will be charged regardless of consumption. The restaurant does not allow food, beverage, or gift certificates to be purchased as compensation towards the minimum.

FridayandSaturdayeveningminimumsareasfollows:(allotherdays/timesaresubjecttoalowerminimum)

Riviera Room: **Seating capacity 80 persons without dance floor, 60 persons with dance floor**

	Friday Night Minimum	Saturday Night Minimum
November - April	$6,500	$7,900
May - October	$7,400	$8,400

Gar Wood Room: **Seating capacity 100 persons without dance floor, 80 with a dance floor**

	Friday Night Minimum	Saturday Night Minimum
November– April	$7,500	$8,900
May – October	$8,400	$9,400

Restaurant Closure A one time non-refundable fee of $3000 is assessed to reserve and close the entire ring the day or evening. Increased food & beverage minimums shall be determined for each restaurant closure specific to the date.

Gar Wood & Riviera Rooms together can accommodate up to 200 guests
The Entire Restaurant can accommodate up to 400+ guests

Minimums will be determined for entire upstairs or restaurant buyout based on sales history on the specific date

Increased Room Minimums shall apply to major holidays & peak seasons including but not limited to Thanksgiving, Christmas Week through 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 week, Celebrity Golf Week, Labor Day Weekend

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.

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.

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 $30 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

MENU SELECTION Groups of 15 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.

General Policies

(continued)

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. These areas are open to the public.

-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.

-Riva Grill is not responsible for outside rentals or personal items (including custom linens) brought into the restaurant. Please plan to collect those items prior to leaving the premises.

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

-Guests may order- and this restaurant serves- some raw or undercooked meats, poultry, seafood, shellfish, eggs and/or other menu items, beverages or specials. These items or ingredients may increase your RISK of foodborne illness, especially if you have certain medical conditions. Please be responsible and let your server and the management know if you have any food or beverage allergies or known conditions that may be affected by consuming undercooked ingredients.

Directions to Riva Grill

Physical Address:
900 Ski Run Blvd
South Lake Tahoe, CA 96150

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

Phone:
530-542-2600

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 lodging shuttles when possible due to 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.

Recommended Vendors

Audio Visual

Tahoe Event Rentals	775-781-5029

Bakeries

Flour Girl	530-573-1138
Sugar Pine Bakery	530-542-7000
Lake Tahoe Cakes	530-318-2444

Beauticians

Rah Hair (hair & makeup)	530-541-4761
Imagine Salon (hair & makeup)	530-600-1616
Lulu Hair Design (hair & makeup)	775-588-7510

Chamber of Commerce / Visitors Bureau

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

Chapels and Ceremony Locations

Lakeland Village	530-544-1685
Round Hill Pines	775-588-3055
Heavenly Ski Resort	530-542-5153
Timber Cove	530-541-5787
Lakeside Beach	530-545-8453

Disc Jockeys

Lake Tahoe DJ (Ryan Palmer)	530-318-8316
Lake DJ (Derek Tepey)	530-577-3414
Milton Merlos Productions	775-830-5687
Buzzard Ball DJ Entertainment (Steve Buzzard)	916-947-7464
Dyna "Mic" Duo (Randy & Theresa)	530-577-6119
High Sierra Sound (Jim Thorpe)	530-541-4881
Music in Motion (David Van Enger)	916-923-3548

Florists

Thran's	800-360-3862
Twine Floral Co.	530-494-9330
Create with T	530-721-1907
Rose Petals Florist	775-586-8811

Live Music

Daniel Rau	danielmichaelrau@gmail.com
Anne Roos (Celtic Harp)	530-541-2575
Avalanche, Violin & Guitar	530-412-1938
Leep Entertainment	775-787-6000
The String Beings	775-323-6919
Sierra Strings	530-544-7036
Ike and Martin	888-407-6198
Four Count Concepts (various artists)	888-407-6198

Wedding & Special Events Coordinators

Cloud Nine Event Company	530-600-1444
Blue Sky Events	877-LkTahoe
Pomegranate Occasions	530-208-5779
Jenn Robirds Events	jennrobirdsevents.com
Marecella Camille Events	925-787-9752
Lake of the Sky Weddings (Ceremony Only)	530-5449193

Lodging

Black Bear Lodge	530-544-4451
Desolation Hotel	530-725-0101
Lakeland Village Resort	775-586-4442
Lakeshore Lodge & Spa	530-541-2180
Lake Tahoe Resort Hotel	530-544-5400
Hilton Vacation Club Resort	702-823-7608
Forest Suites	800-822-5950
Hotel Azure	800-877-1466
Marriott Timberlodge	530-542-6600
Hotel Beckett	877-544-0968

Officiates

Dave Mulligan	775-722-1672
Rev. Mark E. Frady	775-721-9016
Pastor Robert Orr	530-577-5604
Rev. Dorie	530-544-9193

Photographers

Keoma Zec Photography	keomazecweddings.com
Jorik Blom	530-307-8872
Gabriele Radu	775-815-3555
Divided Line Media	760-271-0255
Nina Miller	530-412-0819
Melina Wallisch Photography	866-358-9080
Hall Creations	530-318-2416
Indigo Photography	775-790-5177
Corey Fox Photography.com	website only
Doug Miranda Photography	916-422-2256

Rentals

Tahoe Event Rentals	775-781-5029
Celadon Events	775-240-3048
Red Carpet Events & Design	775-355-1501
AIM Design & Collection	780-815-6000

Transportation

Discover Lake Tahoe	530-542-1080
Reno-Tahoe Limousine	775-348-0868
Aladdin Limousines	800-546-6009
Borges Sleigh & Carriage	800-726-7433
Terramar, A DMC Network	775-375-5032

Tuxedo Rental

Sidestreet Boutique	800-626-1-tux

Boat Charters

Tahoe Star Charters	530-578-0041
Tahoe Bleu Wave	775-588-9283
Tahoe Cruises	775-588-1881
Lake Tahoe Boat Rides	530-545-1223
The Party Boat	530-308-8016

Ice Sculpture

Cut and Chisled	951-691-2727
	tino.cutandchiseled@yahoo.com