



Name(s):
 Cell#:
 Email:
 Date of Charter:
 Time of Charter:
 Number of Guests:

Wedding Charter Packages & Pricing Information

The Super Ultimate

Monday-Thursday (4 hours):	\$16,800	\$ _____
Friday-Sunday & Holidays (4 hours):	\$17,000	\$ _____

The Ultimate Wedding

Monday-Thursday (3 hours):	\$12,600	\$ _____
Friday-Sunday & Holidays (3 hours):	\$12,800	\$ _____

The Diamond Reflection

Monday-Thursday (2 hours):	\$7,000	\$ _____
Friday-Sunday & Holidays (2 hours):	\$7,200	\$ _____

The Emerald

Monday-Thursday (2 hours):	\$6,200	\$ _____
Friday-Sunday & Holidays (2 hours):	\$6,400	\$ _____

The Special Romance

Monday-Thursday (1 hours):	\$3,000	\$ _____
Friday-Sunday & Holidays (1 hours):	\$3,200	\$ _____

*Selected times only, times may vary

Public Wedding Cruise

Sunday-Saturday (2-Hour Sunset Ceremony):	\$999	\$ _____
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# of Additional Hours: 	\$2,700 per hour	\$ _____
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(only offered to 2 hour cruises)

Estimated Additional Services (To be added into charter price)

Day of Coordinator Fee	\$250	\$ _____
Rehearsal Date/Time: _____	\$250	\$ _____
Photography	\$550 per hour	\$ _____
Flowers	Request quote	\$ _____
Cake	Request quote	\$ _____
Livery Fee <small>(only applies to pick up from another marina)</small>	\$950 per hour	\$ _____
Dock Fee <small>(only applies to pick up from another marina)</small>	Request quote	\$ _____

Payment

DEPOSIT DUE UPON BOOKING:
50% of Charter Price

\$ _____

Private Charter Gratuity:

\$250/ Hour

\$ _____

2nd PAYMENT: *due 90 days before charter
(Charter Price + Gratuity – Deposit Paid)

\$ _____

Bar Options

Host Full Bar (*To be applied at the end of cruise with credit card*)

Host Beer, Wine and Champagne Bar (*To be applied at the end of cruise with credit card*)

Cash Bar (*Guest will pay for drinks with cash as they order*)

CATERING MENU

(MINIMUM 15)

Breakfast/Brunch

Tahoe Continental:

Assorted Muffins/Mini Croissants/Specialty Jam/Butter \$7.00/person
Fresh Fruit Platter \$8.50/person

\$15.50/person

The Bonanza:

Veggie Frittata \$11.00/person
Grilled Chicken Artichoke Sausage Bites \$7.00/person
Oven Roasted Breakfast Potatoes \$5.00/person
Seasonal Fresh Fruit Salad \$7.50/person
Assorted Muffins \$6.00/person

\$36.50/person

Sierra Peaks:

Vegetarian Frittata \$11.00/person
Smoked Salmon Platter/Tomato/Red Onion/Cream Cheese \$8.00/person
Mini Bagels Included
Mixed Berry French toast Souffle/ Maple Syrup \$11.00/person
Oven Roasted Breakfast Potatoes \$5.00/person
Mixed Green Salad w/cucumbers/carrots/grape tomatoes/sunflower seeds/
Balsamic vinaigrette \$4.00/person
Fresh Fruit Salad \$7.50/person
Mini Brownies/Mini Lemon Bars \$4.00/person

\$50.50/person

Tahoe Summit:

Scrambled Eggs \$8.50/person
Bacon or Breakfast Sausage \$4.50/person
Roasted Breakfast Potatoes \$5.00/person

Bagels/Cream Cheese/Specialty Jams/Butter	\$4.50/person
Fresh Fruit Salad	\$7.50/person
\$30.00/person	

Lunch

Pyramid Peak:

Assorted Sandwiches:	\$12.50/person
Turkey/Roast Beef/Ham/Vegetarian (cheese only)	
Choice of 2 Salads:	\$9.00/person
Dijon Potato/Asian Coleslaw/Fruit Salad/Italian Pasta Salad	
Choice of 1 Dessert:	\$3.50/person
Assorted Mini Pastry Bites: Brownies/Lemon Bars	
Mini Cookies: Chocolate Chip/Peanut Butter/Oatmeal Raisin	
\$25.00/person	

Brown Baggin'It:

Your Choice of Deli Sandwiches with Cheese	\$13.50/person
Assorted Potato Chips	\$3.50/person
Choice of Mini Cookie:	\$3.50/person
Chocolate Chip/Peanut Butter/Oatmeal Raisin	
\$20.50/person	

Vikingsholm:

Gourmet B.L.T Sandwich:	\$15.00/person
Slices of Bacon/Heirloom Tomatoes/Mozzarella Buffalo/Arugula Sandwich with Sea Salt & Olive Oil on a Toasted Ciabatta Roll	
Italian Pasta Salad	\$5.50/person
Fresh Fruit Salad	\$7.50/person
Mini Brownies/ Mini Lemon Bars	\$3.50/person
31.50/person	

Cork and More Sandwich Trays: Assorted Sandwiches on a tray **\$12.50**
 Meat/Mayo/Mustard/Tomato/Lettuce **Add Cheese, additional \$1.00**

Dinner:

Tahoe Summer BBQ:

BBQ Pulled Pork Build Your Own Mini Sliders	\$10.50/person
BBQ Herbed Chicken Thighs	\$15.00/person
Black Beans/Cilantro/Lime	\$4.50/person
Dijon Potato Salad	\$5.50/person
Mediterranean Cucumber Salad e/Feta	\$6.00/person
All American Coleslaw	\$4.50/person
Fresh Fruit Salad	\$8.50/person
\$54.50/person	

Fallen Leaf Lake:

Grilled Marinated Tri Tip/Horseradish Cream	\$26.00/person
Chicken Artichoke Sausages/Hot & Sweet Mustard	\$9.00/person
Garlic Mashed Potatoes	\$6.00/person
Caprese Salad	\$6.50/person
Blanched Asparagus/Pistachio Balsamic Vinaigrette	\$5.50/person
Mixed Green Salad:	\$5.50/person
Strawberries/Goat Cheese/Sunflower Seeds/Raspberry Vinaigrette	
Sourdough Baguette/Butter	\$4.00/person
\$65.50/person	

Mediterranean:

Mediterranean Chicken Thighs	\$24.00/person
Greek Orzo Salad:	\$7.00/person
Cucumber/Mint/Kalamata Olives/Lemon Vinaigrette	
Grilled Balsamic Vegetables	\$8.00/person
Romaine Butter Leaf Salad:	\$6.00/person
Feta/Artichoke Hearts/Toasted Pecans/Swiss Chalet Dressing	
Sourdough Baguette/Butter	\$4.00/person
\$49.00/person	

Mt. Tallac:

Creamy Sundried Tomato Seasoned Chicken Thighs	\$24.00/person
Roasted Parsley Red Potatoes	\$5.50/person
Caramelized Brussel Sprouts	\$8.00/person
Mixed Greens:	\$6.50/person
Orange Slices/Pickled Onions/Slivered Almonds/Pomegranate Seeds/Lemon Poppy Dressing	
Sourdough Baguette/Butter	\$4.00/person
\$48.00/person	

Provencal:

Lemon Grilled Salmon	\$19.00/person
Chicken Thighs Marbella	\$17.00/person
Vegetarian Orzo:	\$6.00/person
Spinach/Roasted Shallots/Roasted Garlic/Roasted Red Peppers	
Roasted Red Potatoes	\$5.50/person
Grilled Balsamic Vegetables	\$8.00/person
Mixed Green Salad:	\$6.00/person
Sugared Walnuts/Grilled Asian Pears/Crumbled Bleu Cheese/Balsamic Vinaigrette	
Sourdough Baguette/Butter	\$4.00/person
\$65.50/person	

South of the Sierras:

Taco Bar Setup	
Tomatillo Cheese Enchiladas	\$10.50/person
Shredded Marinated Chicken/Marinated Carne Asada	\$16.00/person
Flour/Corn Tortillas	Included 1 of each/person
Guacamole/Sour Cream/Cilantro/Crumbled Queso/ Shredded Lettuce/Salsa Fresca	\$9.00/person
Cilantro Lime Black Beans	\$4.50/person
Mexican Rice	\$5.00/person
Authentic Tortilla Chips	Included- Handful/person
\$45.00/person	

Featured Wedding Menu:

Grilled Marinated Tri Tip/Horseradish Cream	\$27.00/person
Lemon Grilled Salmon/Lemon Dill Butter	\$16.00/person
Rosemary Roasted Red Potatoes	\$5.50/person
Grilled Balsamic Vegetables	\$8.00/person
Caprese Salad/Basil/Sea Salt/Olive Oil/Buffala de Mozzarella	\$7.00/person
Mixed Green Salad:	\$6.00/person
Sugared Walnuts/Grilled Asian Pears/Crumbled Bleu Cheese/Balsamic Vinaigrette	
Sourdough Baguette/Butter	\$4.00/person
\$73.50/person	

Cave Rock:

Carved Beef Tenderloin/Garlic Herb de Provence Crusted w/Horseradish	\$50.00/person
Creamy Mashed Potatoes	\$7.00/person

Blanched Asparagus/Pistachio Balsamic Vinaigrette	\$5.50/person
Caprese Salad/Basil/Sea Salt/Olive Oil/Buffala de Mozzarella	\$7.00/person
Caesar Salad:	\$5.00/person
Romaine Lettuce/Fresh Parmesan Cheese/Cesar Dressing/Housemade Croutons	
Sourdough Baguette/Butter	\$4.00/person
\$78.50/person	

Appetizers

Meats:

Currant Pine Nut Meatballs/Sweet & Sour Sauce	\$9.00/person
Chicken Artichoke Sausage Bites/Hot & Sweet Mustard	\$6.00/person
Chicken Satay/Asian Peanut Sauce	\$9.00/person
Bacon Wrapped Dates	\$6.00/person
Beef & Blue Cheese Crostini's	\$8.00/person
Antipasta Skewers Artichokes/Olive/Salami/Tomato/Provolone/Basil	\$8.00/person

Vegetable/Fruit:

Fresh Vegetable Crudit�/Housemade Ranch & Hummus	\$5.50/person
Warm Artichoke Dip/Crostini Cubes	\$7.00/person
Caprese Skewers/grape tomatoes/pearl mozzarella/ basil/ balsamic	\$7.00/person
Apple/Goat Cheese/Thyme/Crostini	\$6.00/person
Roasted Red Pepper/Lemon Herb Goat Cheese/Balsamic Glaze/ Crostini	\$7.00/person
Imported & Domestic Cheese/Meat/Olives/Dried Fruit/ Fresh Fruit/Nuts/Fig Jam/Crackers Platter	\$9.50/person
Vegetarian Spring Rolls/Raspberry Jalapeno Sauce	\$7.00/person
Strawberries, Melon & Pineapple Bites/ Cr�me Fraiche	\$7.00/person
Farmers Market Fruit Platter	\$7.00/person
Arancini Cheese Balls/Marinara Sauce	\$5.50/person
Housemade Salsa/Guacamole/Tortilla Chips	\$7.00/person

Seafood:

Jumbo Prawns/Cocktail Sauce	\$9.00/person
Crab Cakes/Lemon Aioli	\$10.00/person
Coconut Shrimp/Sweet Chili Sauce	\$11.00/person
Smoked Salmon Bites/Lemon Cream Cheese/Capers/Dill/ Slice of Cucumber	\$9.00/person

Mini Sandwiches:

Mini Hawaiian Roll Sandwiches	\$8.50/person
Roasted Turkey/Mango Chutney/Swiss Cheese	
Roast Beef/Roasted Tomatoes/Horseradish Mayo/Provolone	
Vegetarian/Roasted red Pepper Mayo/Cucumber/Tomato/Avocado/Carrots/ Sunflower Seeds/Cheddar Cheese	
Warm Pulled Pork/ Mini Hawaiian Rolls/ Build Your Own Mini Sliders w/Coleslaw	\$10.50/person

Substitutions/Add On's

Let us know your dietary needs and we can make substitutions/recommendations

Gluten Free:

A lot of our dished are Gluten Free, just ask.
Gluten Free Wraps are available

Vegetarian:

Sauteed Green Beans w/Dijon butter sauce
Italian Style Roasted Mushrooms and Veggies
Blanched Asparagus w/ Balsamic Drizzle and Pistachios
Pasta Primavera

Vegetarian Lasagna
Other Options Available

Vegan:

Summer Corn Salad:

Farmers Market Corn/Fresh Cilantro/Red Bell Peppers/Fresh Lime Juice

Blanched Asparagus w/Balsamic Drizzle and Pistachios

Italian Style Roasted Veggies

Pasta Primavera

Grilled Balsamic Veggies

Portabella Mushrooms

Other Options Available

Kid Friendly (No Minimum)

Mac & Cheese/Fresh Fruit Salad

\$21.00/child

Chicken Tenders/Fresh Fruit Salad

\$21.00/child

Final Payment Due: Catering + 8.75% Sales Tax + \$75 Fee: \$ _____

**All Catering is Subject to a \$75 Service Fee (Delivery, Set Up, Clean Up, Utensils, Etc.)*