

wedding menu



 HEAVENLY WEDDINGS





Lakeview Lodge; A View to Remember

Weddings at Heavenly's Lakeview Lodge begin with the Heavenly Aerial Tram lifting your guests on a mile-long ascent, arriving at the Lakeview Lodge for your ceremony or reception. This wedding venue, overlooking Lake Tahoe, can accommodate small and large events, up to 250 guests.

Classic Build Your Own Buffet

\$65 pp

Your choice of two salads, two sides and two entrées.

Add an additional entrée or dessert for \$8 per person, or a salad or accompaniment for \$4 per person.

Salads

Baby Spinach & Spring Mix

Heirloom Tomatoes, Sundried Cherries, Chèvre Goat Cheese, Caramelized Onions, Candied Walnuts, Raspberry Vinaigrette

Tri-Colored Quinoa

Tri-Colored Quinoa, Baby Kale, Grilled Corn off the Cobb, Heirloom Tomatoes, Cotija Cheese, Candied Walnuts, Citrus Vinaigrette

Watermelon

Chèvre Goat Cheese, Fresh Mint, Pomegranate Molasses

Lakeview Caesar

Hearts of Romaine, White Anchovys, Shaved Grana Padano, Smoked Bacon, House Made Brioche Croûtons, Roasted Garlic Dressing

Kale

Purple Kale, Arugula, Chick Peas, Heirloom Tomatoes, Carrot, Cucumber, Dried Cranberries, Sunflower Seeds, Roasted Garlic, Champagne Vinaigrette

Caramelized Apple

Summer Greens, Candied Pecans, Caramelized Apple Wedges, Crumbled Blue Cheese, Apple Cider Maple Vinaigrette

Pearl Couscous

Pearl Couscous, Mild Yellow Curry, Sundried Tomatoes, Arugula, Toasted Slivered Almonds, Coconut Vinaigrette

Orzo

Orzo, Asparagus Tips, Roasted Red Peppers, Baby Beets, Spanish Onion, Arugula Spinach Pesto, Parmesan Cheese, Toasted Pine Nuts

Accompaniments

Charred Cauliflower with a Curry Cream

Roasted Fingerling Potatoes, Thyme, Chorizo, Garlic Confit

Roasted Baby Potatoes & Thyme (gf)

Wild Rice Pilaf, Dried Cranberries, Flat Leaf Parsley with Toasted Almonds

Yukon Gold Truffle Mashed Potatoes (gf)

Grilled Asparagus with Smoked Bacon & Herbed Butter

Au Gratin Potatoes with Fresh Herbs

Broccolini, Garlic Confit, Roasted Red Peppers, Green Beans

Grilled Spanish Onions, Baby Carrots, Parsnips, Asparagus, Shaved Fennel

Rainbow Baby Beets, Pearl Onion, Butternut Squash, Leak, Fresh Herbs, Extra Virgin Olive Oil

Patty Pan Squash, Zucchini, Baby Carrot, Honey Butter



HEAVENLY WEDDINGS 1

Classic Build Your Own Buffet (continued) \$65 pp

Your choice of two salads, two sides and two entrées.

Add an additional entrée or dessert for \$8 per person, or a salad or accompaniment for \$4 per person.

Protein

Roasted Tri-Tip with Fresh Pico De Gallo & Chimichurri

Pan Seared Chicken Breast, Herb Compound Butter

Roasted Maryland Chicken, Pancetta, Sage, Natural Pan Jus

Chilean Sea Bass, Caper Cream Butter Sauce, Crispy Leeks

Blackened King Salmon Ginger-Mango Coulis, Pineapple Relish

New Zealand Lamb Rack, Sierra Nevada Pale Ale Mustard, Fresh Thyme, Panko, Natural Pan Jus (additional \$3 pp)

Braised Veal Shank, Tomato Cabernet Sauce

Wagyu Beef Striploin, Peppercorn Brandy Glaze (additional \$3 pp)

Grilled Beef Tenderloin, Smoked Bacon Wrapped, Port Wine Veal Demi Glaze (additional \$3 pp)

Red Braised Beef Short Ribs, Pickled Green Papaya

Grilled Halibut, Blistered Heirloom Tomatoes, Chipotle Chili Butter

Vegetarian

Ricotta Ravioli, Roasted Butternut Pumpkin, Mild Yellow Curry Cream

Spinach Cheese Tortellini, Blistered Tomato and Fresh Basil Sauce, Shaved Parmesan

Grilled Eggplant Lasagna, Roasted Red Pepper, Grilled Zucchini, Mozzarella, Parmesan, Fresh Basil

Zucchini, Green Lentils Fritters, Grilled Tofu, Roasted Baby Carrots, Salsa Verde (Vegan)

Carving Station | \$150 Chef Fee

Bourbon Glazed Whole Ham, Caramelized Pineapple Relish, Pork Jus, Sweet Butter Rolls

Wood Smoked BBQ Beef Brisket, Pineapple Salsa, Sweet Butter Rolls

Roasted Fresh Herbed Crusted Prime Rib of Beef, Natural Jus, Horseradish Black Pepper Cream, Sweet Butter Rolls

Slow Braised Lamb Leg, Sierra Nevada Whole Grain Mustard, Port Wine Jus, Rosemary Focaccia Rolls

Wood Smoked Turkey Breast, Cranberry Orange Relish, Wild Mushroom Gravy, Sweet Butter Rolls

Moroccan Spiced Rubbed Slow Roasted Pork Loin, Natural Pan Jus, Rosemary Focaccia Rolls

Sweet & Desserts

Prices are Per Person

S'mores Bar | \$10

Ice Cream Sundae Bar | \$12

Choose one salad, two sides and two entrées.

Salads

Baby Spinach & Mixed Greens

Heirloom Tomatoes, Sundried Cherries, Chèvre Goat Cheese, Caramelized Onions, Candied Walnuts, Raspberry Vinaigrette

Lakeview Caesar

Hearts of Romaine, White Anchovies, Shaved Grana Padano, Smoked Bacon, House Made Croûtons, Roasted Garlic Dressing

Caramelized Apple

Summer Greens, Candied Pecans, Caramelized Apple Wedges, Crumbled Blue Cheese, Apple Cider Maple Vinaigrette

Watermelon

Chèvre Goat Cheese, Fresh Mint, Pomegranate Molasses

Lake View Summer

Summer Salad Mix, Candied Pecans, Mandarin Segments, Blueberries, Strawberries, Goat Cheese, Spanish Onions, Orange Sherry Vinaigrette

Sides

Wild Rice Pilaf, Dried Cranberries, Flat Leaf Parsley with Toasted Almonds

Green Beans, Lyonnaise Potatoes

Yukon Gold Truffle Mashed Potatoes

Grilled Spanish Onions, Baby Carrots, Parsnips, Asparagus, Shaved Fennel

Rainbow Baby Beets, Pearl Onion, Butternut Squash, Leek, Fresh Herbs, Extra Virgin Olive Oil

Roasted Fingerling Potatoes, Thyme, Chorizo, Garlic Confit

Orzo, Asparagus, Roasted Red Peppers, Baby Beets, Spanish Onion, Arugula Spinach Pesto, Parmesan Cheese, Toasted Pine Nuts

Grilled Asparagus, Smoked Bacon, Herbed Butter

Au Gratin Potatoes, Fresh Herbs

Broccolini, Garlic Confit, Roasted Red Peppers, Green Beans

Patty Pan Squash, Zucchini, Baby Carrot, Honey Butter

Entrées

Wagyu Beef Striploin, Peppercorn Brandy Glaze

Grilled Halibut with Blistered Heirloom Tomatoes, Chipotle Chili Butter

Blackened King Salmon, Ginger-Mango Coulis, Pineapple Salsa

Roasted Tri-Tip, Fresh Pico De Gallo, Chimichurri

Ricotta Ravioli, Roasted Butternut Pumpkin, Mild Yellow Curry Cream

Grilled Cajun Pork Loin Chops, Pineapple Salsa, Roasted Garlic Jus

Slow Roasted Chicken Quarters in Tomatoes, Capers, Olives, Sage, Garlic, Flat Leaf Parsley, Charred Lemons

Baked Sea Bass, Chimichurri Aioli, Bacon Furikake Crust

Bourbon Glazed Ham, Caramelized Pineapple Relish, Natural Pan Jus

Wood Smoked Turkey Breast, Cranberry Orange Relish, Wild Mushroom Gravy

Ricotta Ravioli, Roasted Butternut Pumpkin, Mild Yellow Curry Cream

Spinach Cheese Tortellini, Blistered Tomato and Fresh Basil Sauce, Shaved Parmesan



Choose one salad from Family Dining (page 3).

Entrées

Grilled Beef Tenderloin, Smoked Bacon Wrapped, Wild Mushrooms Ragout, Grilled Asparagus, Demi Port Wine Veal

Wagyu Beef Striploin with a Peppercorn Brandy Glaze, Wild Rice Pilaf, Dried Cranberries, Flat Leaf Parsley, Toasted Almonds

Grilled Halibut, Blistered Heirloom Tomatoes, Chipotle Chili Butter, Green Beans and Lyonnaise Potatoes

Pan Seared Cod, Radicchio, Toasted Pine Nuts, Goat Cheese, Flat Leaf Parsley, Red Ruby Grapefruit Segments, Salsa Verde

New Zealand Lamb Rack, Sierra Nevada Pale Ale Mustard, Panko, on Roasted Red Pepper and Fresh Mint Couscous

Maple Syrup Brined/Grilled Bone-In Pork Loin with Apple Brandy Chutney on Orzo, Baby Asparagus, Roasted Red Peppers, Spanish Onion and Sundried Tomato

Blackened King Salmon, Grilled Pineapple Salsa, on Orzo, Asparagus, Roasted Red Peppers, Spanish Onion

Pan Seared Maryland Chicken, Garlic Mashed Potatoes, Broccolini, Charred Lemon, Rosemary-White Wine Jus

Grilled Organic Chicken Breast on Angel Hair Pasta, Blistered Tomatoes, Capers, Olives, Sage, Garlic, Flat Leaf Parsley, Charred Lemons

Confit Duck Leg, Crispy Skin Duck Breast, Baby Bok Choy, Parmesan Polenta, Plumb Sauce

Zucchini, Green Lentils Fritters, Grilled Tofu, Roasted Baby Carrots, Salsa Verde (Vegan)

Sweet & Desserts

Prices are Per Person

S'mores Bar | \$10

Ice Cream Sundae Bar | \$12



Hand Passed

Prices are Per Piece

Scallop Poppers, Sriracha Aioli, Unagi Glaze, Wasabi Tabiko | \$6.75

Truffle Arinchini, Grana Padano, Roasted Garlic Aioli | \$4.75

Dungeness Crab Cakes, Ginger Soy Aioli, Salmon Pearls, Soy Glaze | \$5.75

Lamb Lolipop, Sierra Nevada Pale Ale Mustard, Panko, Fresh Thyme | \$6.75

Crispy Pork Belly, Smoked Kielbasa Sausage, Caramelized Onion, Ponzu Sauce | \$5.75

Cured and Smoked Atlantic Salmon, Capers, Chives, Red Onions, Sourdough Toast Points, Dill Mousse | \$5.75

Scallop Ceviche Spoons | \$6.75

Heirloom Tomato Bruschetta, Goat Cheese and Pomegranate Molasses, Sourdough Baguette | \$4.75

Roasted Beet and Goat Cheese Soufflé in a Savory Tart Shell, Pomegranate Glaze | \$4.75

Sushi Grade Ahi, Wonton Crisp, Kimchi, Unagi Glaze | \$5.75

Smoked Chicken Salad, Toasted Walnuts, Red Grapes in a Phyllo Cup | \$5.75

Appetizer Presentation Stations

Prices are Per Person

Bruschetta Bar | \$13

Ricotta, Roasted Artichoke Tomato, Roasted Garlic, Basil Roasted Eggplant Caponata, Heirloom Tomato Pico De Gallo, Extra Virgin Olive Oil, Balsamic Reduction, Toasted French Baguette Slices, Boutique Crackers

Antipasti | \$15

Imported Artisan Cheeses, Grapes, Prosciutto De Parma, Assorted Sausages, Salami, Grilled Asparagus, Artichokes, Roasted Sweet Peppers, Toasted Baguette, Table Crackers, Broken Lavosh, Spreads and Dips

Smoked Salmon | \$15

Cured and Smoked Atlantic Salmon, Sourdough Toast Points, Lemons, Capers, Chives, Red Onions, Poached Quail Egg, Crème Fraiche

Seafood Raw Bar | \$20

King Crab Legs, Pacific North Western Oysters, Poached Jumbo Shrimp, Green Lip Mussels, Tomato Cocktail Sauce Lemons and Limes

Baked Flatbread | \$13pp

Goat Cheese, Mozzarella and Roasted Peppers Oven Cured Tomatoes, Balsamic Syrup and Arugula Forest Mushrooms, Brie, Chives and Fresh Thyme Sage, Pecorino and Roasted Garlic Smoked Ham Hock, Fennel Sausage, Pancetta, Olives Tomato, Oregano and Fontina Cheese

Gourmet Sausage | \$15

Grilled Venison, Elk, Buffalo, German Bratwurst, Polish Kielbasa, Caramelized Onions, Peppers, Sauerkraut, Soft Pretzels, Pickles, Sierra Nevada Mustards, Beer Cheese

Artisan Cheese Selection | \$15

Cheeses from Far and Near, Lavosh, Assorted Breads, Fresh Berries and Fruit, Roasted Fig Chutney, Pickled Vegetables

Late Night Snacks

Prices are Per Person

BBQ or Buffalo Hot Wings, Blue Cheese, Ranch, Celery and Carrots | \$6.50

Crispy Fried Chicken Tenders, House BBQ Sauce or Ranch | \$6.50

Loaded Tater Skins, Bacon and Cheddar, Sour Cream and Chives | \$5.50

Tortilla Chips, Pico De Gallo, House Made Guacamole | \$4.50

Warm, Soft Pretzels, Whole Grain Mustard, Beer Cheese | \$5.50

Ranch & Cheddar Popcorn | \$4.50

Kettle Chips & Onion Dip | \$4.50



Beverage Service

All bar items must be finalized one month prior to event date.

Domestic Beer

Please request a current Beer Offerings List from your Catering Service Manager

Bottle | \$7.75 ea

Keg | \$455 ea

Imported Beer

Please request a current Beer Offerings List from your Catering Service Manager

Bottle | \$8.75 ea

Keg | \$555 ea

Liquor Drinks

House Liquor | \$9.75 ea

Call Liquor | \$10.25 ea

Premium Liquor | \$11.25 ea

Cordials | \$11.25 ea

Non-Alcoholic Beverages

Coffee (Regular and Decaf) | Iced Tea | Hot Tea |
included with all buffet and dinners

Assorted Fruit Juices and Sodas | \$3.50 ea

Extras

Champagne Punch | \$45 per gallon

Fruit Punch | \$26 per gallon

Sparkling Cider | \$22 per bottle

Heavenly Hosted Bar Package

First Hour | \$20.00

Each Additional Hour | \$9.00

Pricing is per adult. Times are in hour increments. Minimum time is 2 hours. A portion of an additional hour will be charged in full. Packages include a variety of call and premium liquors, a selection of draft beer and wine selected from wine list up to \$37.00 per bottle. Number of wine choices selected is based on the size of the group.

Parties 20–125: 3 wines & 1 champagne

Parties over 125: 4 wines & 1 champagne

Package will include champagne for a toast. Shots of alcohol are not permitted

Hosted Soda & Juice Package

Available with a hosted bar package for guests ages 5–20. Price is per person.

\$10



*Photo Credit:
Blue Lotus Photography*



HEAVENLY WEDDINGS

Policies & Special Considerations

DEPOSITS & FINAL PAYMENT: A 50% non-refundable deposit and signed contract are required to hold any date and to confirm pricing. The remainder is due 30 days prior to event. Any final payment is due the day of the event.

FOOD & BEVERAGE MINIMUM: Monday—Thursday the food and beverage minimum is \$4,000; Friday the minimum is \$8,000; Saturday the minimum is \$10,000; and Sunday the minimum is \$5,000.

TRAM/FACILITY FEES: Monday—Thursday the tram/facility fee is \$2,900; Friday the tram/facility fee is \$4,200; Saturday the tram/facility fee is \$6,000; and Sunday the tram/facility fee is \$3,200.

FOOD & BEVERAGE: All food and beverage must be catered through Heavenly Resort. Only wine and champagne may be brought in for a corkage fee of \$25 per bottle or \$35 per bottle for magnums. Taxes and gratuity will be applied.

GUARANTEE: Final menu and bar specifics must be received in writing at least one month prior to event date. Guest shall provide Heavenly with a guaranteed head count at least two weeks prior to event. If such notice is not provided, the original estimate shall become the guaranteed head count.

SERVICE CHARGE & TAXES: All food, beverage, and fees are subject to a 20% service charge, California state sales tax, and 2.44% United States Forest Service fee. These fees are above and beyond the food and beverage minimum.

PLATED MEALS: Multiple entrées for plated meals will be charged at the highest priced selection. Multiple entrées are limited to two options plus a vegetarian accommodation. An exact count of each selection must be provided two weeks prior to the event. The meal choice must be shown on guest's place card at their seat.

CHILDREN'S MEALS: Children's Buffet & Plated meals are half price. Check with Catering Management for alternative options (Chicken Tenders and Fries, Macaroni and Cheese, Spaghetti, etc.).

VENDOR MEALS: Dinner for any outside vendors hired can be provided on request. Vendor meals are half priced for buffet style dinners and are half priced for plated dinners as well.

DECORATION & SET-UP: Guest is responsible for clean up of and removal of all decor the night of the event; including candles, flowers, etc. Open flames are prohibited. Candles must be in an enclosed device. No nails, tacks, staples or screws may be used for decorating purposes. No glitter or confetti may be used inside or outside the building. There is a \$500 cleaning fee for removing any excess decorations.

IMPORTANT DEADLINES: Final Menu, Bar and Linen selections must be submitted to the Catering Service Manager 30 days prior to event date. The second deposit is due 30 days prior to the event date. Final guest count is due two weeks prior to the event date. Final payment is due at the conclusion of the event. (* PLEASE SEE THESE DATES LISTED AT THE BOTTOM OF YOUR INVOICE FOR FURTHER REFERENCE)

CEREMONY FEE: Ceremony services are \$450 which includes deck space for ceremony, set-up and removal of chairs, and use (or removal) of wooden arch.

REHEARSALS: A rehearsal fee of \$400 will apply when guests request a rehearsal. There is a time limit of one hour and a limit of 20 guests at the rehearsal. Rehearsals are limited to available times and days only.

BAR FEES: There is a \$150 bartender fee for groups requesting a cash bar. There is a \$500 fee for an additional bar to be set up.

TIMING: Event time length is 5 hours. An additional hour is \$1,000 when previously arranged.

HEAVENLY RENTALS: We offer an indoor/outdoor dance floor. For floors up to 15' x 15' there is a fee of \$425 and for larger (up to 21' x 21') there is a fee of \$525.

GUEST RESPONSIBILITIES: Children are welcome at Lakeview Lodge, but must be under adult supervision at all times. The client is responsible for any damage, breakage, or loss of any restaurant amenities caused by their guest(s). All outside rentals must be cleared through Heavenly. Guest is responsible for the arrangement of delivery and pick up of rentals. Guest is responsible for all items that are brought up for their event to be brought down at the end of the night; including but not limited to candles, flowers, leftover cake, serving utensils, etc. Access to the facility the day after an event is not available.

