

Lake Tahoe Cruises

**Tahoe Queen, Tahoe Paradise,
M.S. Dixie II, Tahoe Princess**

Ski Run Marina, Lake Tahoe, CA

Zephyr Cove Resort, Lake Tahoe, NV

**(800) 23-TAHOE
www.laketahoecruises.com**

We are proud to offer the M.S. Dixie II, Tahoe Queen, Tahoe Paradise and Tahoe Princess, designed to entertain your guests and help you celebrate your special occasion in a truly unforgettable manner. Lake Tahoe Cruises has over 30 years experience in cruise event entertainment.

Lake Tahoe Cruises is your full service event planning company. Not only do we handle all the facility, food and beverage details, our Sales Specialists can also assist you with cakes, themed events, entertainment and even nautical mementos. Imagine your guests signing their names and best wishes to you on your very own custom ring buoy!

We look forward to working with you to plan your very special event. Please call with any questions or to arrange an appointment to preview our vessels and provide a full event consultation. Best wishes and congratulations!

“Everything was perfect, a wonderful crew. We had a great time!!”

*Barbara & Joseph Bofenkamp
Tahoe Paradise*

“I could not have asked for a more perfect wedding day! Everything was exactly as I imagined it, the whole event was flawless. Thank you for making my special day perfect.”

*Jeremy & Sara Miller
Tahoe Queen*

“This was the greatest event, everyone was so nice and made my daughter’s wedding exceptional. I will recommend the Tahoe Paradise to any of our friends. Thank you so very much.”

*John & Sally Schaaf
Tahoe Paradise*

“My expectations were more than met. Tour guide commentary was unexpected and delightful. All our guests were relaxed and well taken care of. I would recommend this to anyone. The staff was outstanding!!”

*Rosie Dooley
Tahoe Paradise*

Private Charter Rates Tahoe Paradise

Tahoe Paradise

Our eighty-two foot, two story, luxury yacht, is perfect for the simplest to most upscale of events. Your ceremony is held under way as the vessel cruises across the spectacular waters of Lake Tahoe. This elegant vessel will make you the envy of your guests. The Tahoe Paradise is available for year round charters. Minimum of 25 persons. Maximum of 90. The Tahoe Paradise's guests capacity depends on event style and set up requirements.

| <u>Charter Rates:</u> | Hourly Charter Rate per hour: first two hours | Additional per hour |
|------------------------------|--|--------------------------------|
| June – September | \$1,200 | \$900 |
| October – May | \$900 | \$700 |

****Additional minimums/charges may apply****

Charter Guidelines...

- 1. Minimum of two hour charter time applies, except Saturdays and Holidays a Three hour minimum applies May through September.*
- 2. No candles, birdseed, rice or confetti are allowed anywhere on the boat, dock or marina area.*
- 3. All vessels must depart on time, any delay due to tardiness will not add any additional time on charter.*

Tahoe Paradise Deluxe Wedding Package

**June – September
\$4,000**

**October – May
\$3,000**

Package Includes:

- ~Three hour private charter
- ~Exclusive use of the 2-story 82' luxury yacht for your ceremony and reception
- ~Traditional aisle set up, with standard chairs for the guests
- ~Uniformed Captain to perform ceremony
- ~Minister Donation
- ~Ceremony music played over house sound system
- ~Crew assistance for setting up reception
- ~5 disc CD player and XM satellite radio
- ~ Reception tables, chairs, ivory linen tablecloths and napkins, silver flatware, china, cake table, guestbook table and head table
- ~Fuel and crew

*Food and beverage is additional
*Additional charter hours are available

***You must have a California State Marriage License when you arrive for the ceremony. Call the El Dorado County clerks office at 530.573.3409**

Additional Items

| | |
|---|--------------------|
| Chair Covers (includes delivery & setup | \$10.00 per cover |
| Custom Ring Buoy | \$ 175 |
| Large Flower Vase Rental (a set of two) | \$150.00 |
| Flowers | \$ Quote |
| Wedding Cake | \$ Quote |
| Entertainment | \$ Quote |
| Photography | \$ Quote |
| Coordinating Colored Linens | \$ Quote |
| Coordinating Colored Napkins | \$ 2.00 per napkin |
| Extensive Setup Fee | \$ Quote |
| One Hour Ceremony Rehearsal with Coordinator | \$100 |

~Hors D'oeuvres Packages~

~Sierra Nevada~

Fried Raviolis

Served with Marinara Sauce & Caper Aioli

Shrimp & Vegetable Egg Rolls

Served with sweet & sour sauce

Smoked Chicken

Quesadilla Cornucopia

Served with salsa and guacamole

Crudit  Platter

Assorted fresh vegetables

served with creamy ranch dressing

\$22.00++

~Emerald Bay~

Smoked Salmon Spread

Served with assorted crackers

Chicken Satay

Served with spicy peanut sauce

Grilled Marinated Vegetable Tray

Assorted chilled, grilled vegetables in Italian marinade.

Served with pesto aioli

Pinwheel Wraps

Choose from turkey, spinach & roasted red pepper cream cheese, ham, green onion & pineapple cream cheese, or roasted red pepper, spinach, artichoke heart & Boursin cheese

\$28.00++

~Tahoe~

Cheese & Fruit Tray

Served with assorted crackers

Petite Quiches

Bacon, herb-cheese, spinach & Cajun shrimp fillings

Buffalo Chicken Wings

Served with creamy ranch dip

Mediterranean Bruschetta

Crostinis topped with diced tomato, Kalamata olives, garlic and fresh basil

\$26.00++

~Paradise~

Stuffed Mushroom Caps

Choice of herb & cheese or bay shrimp filling

Deluxe Assorted Canap s

Shrimp, chicken salad, artichoke & cream cheese, Salami & green olive, ham mousse, on light rye rounds

Beef Duxelle Wellington

Tender beef with mushrooms wrapped in puff pastry

Prawn Cocktail

Served with lemon wedges & cocktail sauce

\$34.00++

**Hors D'oeuvres packages are priced per person, with a 25 person minimum.
Subject to 20% service charge and sales tax.*

~Hors D'oeuvres Carving Station~

**There is a \$100 one time fee for a carving station.*

Turkey Breast

Boneless breast of turkey, carved to order. Served with assorted rolls & condiments

\$6.75++

Prime Rib

Roast prime rib of beef, carved to order. Served with assorted rolls, au jus & creamy horseradish.

\$8.75++

Black Forest Ham

Smoked black forest style ham, carved to order. Served with assorted rolls & condiments.

\$7.75++

~Hors D'oeuvres A La Carte~

**Priced Per Person
25 Person Minimum**

~Cold~

Mediterranean Bruschetta* **\$5.75**

Crostinis topped with diced tomato, Kalamata olives, garlic & fresh basil

Crudité Platter **\$5.75**

Assorted fresh vegetables served with creamy ranch dressing

Cheese Tray **\$5.75**

A variety of domestic & imported cheese with assorted crackers. Add fresh seasonal fruit for \$2.00

Grilled Marinated Vegetable Tray **\$6.75**

Assorted Chilled, grilled vegetables in Italian marinade. Served with pesto aioli

Shrimp & Scallop Ceviche **\$9.75**

Marinated in fresh citrus juice & pico de gallo laced with Patron tequila. Served with tortilla chips

Jumbo Prawn Cocktail **\$9.95**

Large, chilled tiger prawns with lemon wedges & cocktail sauce

Smoked Salmon Spread* **\$6.50**

Served with assorted crackers

Petite Deli Board **\$7.75**

Assorted sliced meats and cheeses, served with rolls & condiments

Pinwheel Wraps* **\$7.75**

Choose from turkey, spinach & roasted red pepper cream cheese, ham, green onion & pineapple cream cheese, or roasted red pepper, spinach, artichoke heart & Boursin cheese

Deluxe Assorted Canapés* **\$8.50**

Shrimp, chicken salad, artichoke & cream cheese, Salami & green olive, ham mousse, on light rye rounds

~Hot~

Spanakopita* **\$6.25**

Feta cheese, spinach & onion, layered in phyllo pastry

Spinach & Artichoke Dip **\$6.00**

Served in a bread bowl with bread cubes & crackers

Fried Ravioli **\$6.25**

Served with marinara sauce & caper aioli

Stuffed Mushroom Caps **\$6.50**

Choice of herbs & cheese or bay shrimp filling

Petite Quiche Assortment* **\$5.75**

Bacon, herb cheese, spinach Cajun shrimp filling

Shrimp & Vegetable Eggrolls **\$5.50**

Served with sweet & sour sauce

Mini Crab Cakes **\$8.50**

Served with red pepper remoulade

Bacon Wrapped Scallops **\$9.75**

Tender scallops wrapped in hickory-smoked bacon

Buffalo Chicken Wings **\$6.75**

Served with creamy ranch dip

Chicken Satay* **\$8.25**

Served with spicy peanut sauce

Asparagus Wrapped in Phyllo **\$6.50**

Asparagus spears in phyllo dough with Asiago & Fontina cheese

Smoked Chicken Quesadilla Cornucopia **\$6.75**

Served with salsa and guacamole

Beef Duxelle Wellington **\$10.50**

Tender beef with mushrooms wrapped in puff pastry

***Suitable for Butler-style service (hand passed). Add \$2.00 per person**

***Hors D'oeuvres subject to 20% service charge and sales tax.**

Items and prices subject to change without notice.

25 person minimum.

~Private Charter Menu~ Plated Dinners & Buffets

Salads

(choose one)

Garden Green Salad

Mixed greens, carrots, cucumber & tomato with creamy ranch dressing

Caesar Salad

Romaine lettuce tossed with Parmesan cheese, croutons & traditional caesar dressing

Spinach Salad

Fresh spinach, sliced mushrooms, red onions, walnuts & bacon bits with creamy bacon dressing

Paradise Salad

(plated dinners only – add \$2.00)
Baby greens with toasted walnuts, mandarin oranges, gorgonzola cheese & balsamic vinaigrette

Entrees

Garlic & Rosemary Prime Rib

Served with au jus & creamy horseradish
Carving station required - \$100.00

\$30.00

Pecan Crusted Fillet of Halibut

With orange beurre blanc

\$30.00

Filet Mignon

Roasted tenderloin of beef with choice of Béarnaise or Madeira Sauce

\$35.00

Shrimp & Scallop Provencal

Sautéed with garlic, tomatoes, green onions and white wine

\$28.00

Chicken Duxelle en Croute

Topped with basil crème Fraîche

\$29.00

Sautéed Center Cut Pork Chops

With maple bourbon applesauce

\$28.00

Stuffed Chicken Breast

Spinach & artichoke heart stuffing, with sun dried tomato Pesto sauce.

\$26.00

Chipotle & Lime Tortilla Crusted Tilapia

Topped with avocado pico de gallo

\$23.00

Herb-Crusted Chicken breast

With pesto cream sauce

\$26.00

Jumbo Vegetable Ravioli

with Roasted Vegetable Confetti
Drizzled with your choice of alfredo or marinara sauce

\$23.00

Blackened Salmon Fillet

With pineapple rum sauce

\$28.00

Portobello Mushroom Lasagna

Layered with spinach, red pepper & basil in mushroom cream sauce and mozzarella, swiss & parmesan cheeses

\$18.00

Accompaniments

(choose one)

Roasted Garlic Red-Skin Mashed Potatoes

Roasted Rosemary Red Potatoes

Au Gratin Potatoes

Two Entrée Buffet

\$35.00

(minimum of 25 people)

Wild Rice Pilaf

Cornbread Stuffing

Sun-dried Tomato Cous Cous

Three Entrée Buffet

\$40.00

(minimum of 40 people)

All dinners include seasonal vegetables, fresh baked rolls & butter,
soft drinks, coffee or tea during dinner.

*Entrees subject to 20% service charge and sales tax.
Items and prices subject to change without notice.
25 person minimum.

~Duet Plated Dinners~

Choose any two:

Filet Mignon
Herb-Crusted Chicken Breast
Sautéed Center-Cut Pork Chops
Blackened Salmon Fillet

Pecan-Crusted Fillet of Halibut
Shrimp & Scallop Provençal
Jumbo Ravioli with Roasted Vegetable
Confetti

\$40.00

All dinners include seasonal vegetables, fresh baked rolls & butter,
soft drinks, coffee or tea during dinner.

~Specialty Menus~

~Little Italy Buffet~

Caesar Salad

Fried Raviolis

Served with caper aioli

Penne Pasta

With creamy pesto sauce

Lasagna

With meat sauce

Italian Sausage

With marinara sauce

Grilled Chicken Breast

Marinated in Italian seasonings

Seasonal Vegetables

Rosemary Garlic Breadsticks

Freshly baked

\$30.00++

~South of the Border Buffet~

Garden Green Salad

Served with chili-cumin ranch dressing
& cilantro-lime vinaigrette

Tortilla Chips

Seasoned Shredded Beef & Rio Chicken

Mexican Style Rice

Savory rice seasoned with tomato, onions & chilies

Frijoles Charros

Black beans with tomato, roasted peppers & bacon

Warm Flour & Corn Tortillas

Condiments

Lettuce, tomato, onion, cilantro, olives, cheese,
salsa fresca, sour cream, guacamole

\$28.00++

~Mediterranean Buffet~

Greek Salad

Romaine lettuce, tomato, cucumber, red onion,
olives and feta cheese with rosemary
red pepper vinaigrette

Spanakopita

Spinach, feta cheese & onion in phyllo pastry

Cous Cous with Sun-Dried Tomato

Grilled Marinated Vegetables

Zucchini, yellow squash, eggplant, Portobello
mushroom & onion

Riviera Chicken

Chicken breast stuffed with spinach and artichoke
hearts topped with sun dried tomato cream

Mediterranean Salmon

Grilled salmon with lemon dill butter & capers

\$35.00++

*All buffets subject to 20% service charge and sales tax.
Assorted soft drinks, coffee and tea provided during dinner.
Items and prices subject to change without notice.
25 person minimum (50 person minimum on the Mediterranean buffet).

~Desserts~

Amaretto Mousse Cake

Chocolate Mousse Cake

Tiramisu

Individual Round Cheesecake topped with Fresh Berries

\$4.00++ per person

(please select one)

Bourbon Pecan Pie

Carrot Cake ~ 3 layer

Crème Brulée Cheesecake

Key Lime Pie

\$6.00++ per person

(please select one)

Lemon Drop Cheesecake

Milky Way Mousse Cake

\$7.00++ per person

(please select one)

~Assorted Desserts for Buffet~

Baklava

Tiramisu

Chocolate Rockslide Brownies

Petites Four ~ Grand Cru Assortment

Dessert Bars ~ Caramel Toffee, Roasted Hazelnut, Cookies & Cream

\$8.00++ per person

(please select four)

**All desserts subject to 20% service charge and sales tax.*

Items and prices subject to change without notice.

25 person minimum.

~Morning Options~

~The Lighter Side~

**Assorted Yogurts with Granola
Whole Fresh Fruit
Assorted Muffins
Butter & preserves
Orange Juice, Coffee, Hot Tea,
Soft Drinks & Ice Water**

\$10.00++

~Border Burrito Buffet~

**Fresh Fruit Tray
Corn Muffins with Butter & Honey
Warm Tortillas
Scrambled Eggs, Bacon, Chorizo
& Sliced Chicken
Refried Beans
Cheddar Cheese, Sour Cream,
Guacamole & Salsa
Orange Juice, Coffee, Hot Tea,
Soft Drinks & Ice Water**

\$14.00++

~Tahoe Scramble~

**Fresh Fruit Tray
Assorted Breakfast Pastries
Butter & preserves
Assorted Bagels & Cream Cheese
Fluffy Scrambled Eggs with Cheddar
Cheese
Country Style Potatoes
Sausage Links and Crispy Bacon
Orange Juice, Coffee, Hot Tea,
Soft Drinks & Ice Water**

\$15.00++

~Comstock Buffet~

**Assorted Breakfast Pastries
Butter & Preserves
Fluffy Scrambled Eggs
with Cheddar Cheese
Apple Chicken Sausage
and Crispy Bacon
Petite Deli Board
Sliced turkey, roast beef, ham, cheddar
and swiss cheeses, lettuce, tomato,
onion & condiments, assorted bakery
fresh rolls
Pasta Salad
Fresh Fruit Salad
Orange Juice, Coffee, Hot Tea,
Soft Drinks & Ice Water**

\$22.00++

**All breakfast buffets subject to 20% service charge and sales tax.
Items and prices subject to change without notice.
25 person minimum.*

~Bar & Beverage Options~

~Hosted Bar Packages~

Prices listed are per person
Two hour minimum on all bar packages

~Full Hosted Bar~

\$13.00 an hour per person

Includes all Liquors, wine by the glass, domestic & microbrew beers, soda, juice, bottled water, coffee & tea

~Hosted Beer & Wine~

\$10.00 an hour per person

Includes wine by the glass, imported, domestic & microbrew beers, soda, juice, bottled water, coffee & tea

~Hosted Soda & Juice Bar~

\$5.00 an hour per person

Includes assorted sodas, fruit juices, bottled water, sparkling cider, coffee & tea

~Tally by Consumption Bars~

Prices listed are per beverage.

Liquors: \$4.50 - \$10.00, Wines: \$4.50 - \$9.00, Beers: \$4.00 - \$5.00

Payment is due in full at the end of your event.

~Drink Tickets~

Prices listed include tax & service charge
Tickets are good for one beverage

~Full Bar~

\$10.00 per ticket

Includes all liquors, wine by the glass, imported, domestic & microbrew beers, soda, juice, bottled water coffee & tea

~Beer & Wine~

\$7.00 per ticket

Includes wine by the glass, imported, domestic & microbrew beers, soda, juice, bottled water, coffee & tea

~Soda & Juice~

\$3.00 per ticket

Includes assorted sodas, fruit juices, bottled water, coffee & tea

~Additional Beverage Services~

| | |
|---|-----------------------------------|
| Champagne Toast or Boarding Glass of Champagne | \$5.00 per person* |
| Boarding Glass of House Wine | \$5.50 per person* |
| Corkage Fee (for wine or champagne provided by customer) | \$15.00 per 750ml. bottle* |
| Additional Bar or Bartender Fee (up to four hours) | \$150.00 |
| Bar Set Up Fee (for cash or tally bars) | \$150.00 |
| Wine with Dinner (up to two glasses of wine) | \$10.00 per person* |

**All beverages subject to 20% service charge and sales tax.
Items and prices subject to change without notice.
25 person minimum.*

~Weddings on the Tahoe Queen~

~Tahoe Queen Formal Ceremony~

This elegant ceremony is ideal for groups of 25 – 100.

Included with your ceremony is:

Exclusive use of the Tahoe Queens 3rd deck for your ceremony

Traditional seating for your guests

Uniformed Captain perform your ceremony

Ministers Donation

Ceremony Music (played off CD)

Ceremony Coordination

Carpeted aisle runner

Private on-shore bridal changing room

| | | |
|---|---|---|
| <i>Formal Ceremony ~ Dinner Cruises:</i> | <i>Saturdays/Holidays</i> <i>\$1,500</i> | <i>Sundays-Friday</i> <i>\$1,000</i> |
|---|---|---|

| | | |
|---|---|---|
| <i>Formal Ceremony ~ Day Cruises</i> | <i>Saturdays/Holidays</i> <i>\$1,000</i> | <i>Sundays-Friday</i> <i>\$1,000</i> |
|---|---|---|

~Tahoe Queen Bow Ceremony~

Perfect for the smaller group, the Bow ceremony is ideal for groups of 2 to 25.

Included with your ceremony is:

*Reserved area for your ceremony time with seating for your guests (maximum of 25)**

Uniformed Captain to perform your ceremony

Ministers Donation

| | | |
|--|---|---|
| <i>Bow Ceremony ~ Dinner Cruises:</i> | <i>Saturdays/Holidays</i> <i>Not available</i> | <i>Sundays-Friday</i> <i>\$500</i> |
|--|---|---|

| | | |
|--|---|---|
| <i>Bow Ceremony ~ Day Cruises</i> | <i>Saturdays/Holidays</i> <i>\$500</i> | <i>Sundays-Friday</i> <i>\$500</i> |
|--|---|---|

****You must have a California State Marriage License when you arrive for the ceremony. Call the El Dorado County Clerks office at 530.573.3409***

**Prices do not include boarding and / or meal costs per person.*

**\$46 per person for a day cruises*

**\$75 per person for a dinner cruise. Includes boarding, dinner, & live entertainment.*

Guidelines...

- No candles, birdseed, rice or confetti may be thrown anywhere on the boat, dock or marina area*
- Sorry no gifts, decorations, head tables, guest book table, bouquet / garter toss, private dances or use of microphone for toasts (this does not apply to exclusive charters)*

~Tahoe Queen Dinner Menu~

Public Cruises

Wedge Salad

with vinaigrette and dried cranberries, served with biscuits and herb butter

Comstock Station

Comstock chili

Vegetable stew

Ranch house baked beans

Sternwheeler Station

*Hand carved peppered prime rib of beef with worcestershire horseradish
and our secret recipe sternwheeler steak sauce*

Slow roasted turkey breast, carved to order with wild mushroom gravy

Cowboy skillet potatoes

Pioneer Station

Cornmeal pine nut trout with lemon herb cream sauce

Roasted corn on the cob with cumin butter

Fire roasted squash with wild mushrooms and peppers

Emerald Bay Station

Apple cobbler

Assorted individual pies

Chocolate cake with vanilla cream sauce

Dinner is served Buffet style

~M.S. Dixie II Dinner Menu~

Public Cruises

Shrimp Cocktail

Home-Style Grilled Garlic Bread

Traditional Tossed Caesar Salad

Center-Cut Certified Angus Beef Top Sirloin Steak with Cognac-Green Peppercorn Sauce

Gorgonzola Mashed Potatoes & Sautéed Seasonal Vegetables

Chicken Breast Stuffed with Artichoke Hearts, Spinach & Parmesan Cheese

Topped with Sun-Dried Tomato Pesto

Gorgonzola Mashed Potatoes & Sautéed Seasonal Vegetables

Macadamia-Crusted Mahi-Mahi Fillet with Tropical Fruit Salsa

Wild Rice Pilaf & Sautéed Seasonal Vegetables

Jumbo Ravioli Stuffed with Porcini, Shiitake & Portobello Mushrooms

Drizzled with Sage Cream Sauce & Chopped Pecans

Sautéed Seasonal Vegetables

Chocolate Trilogy Cake

Dinner is served plated

Menu items subject to change

Coffee, Tea & Soft Drinks are served during dinner

~Group Luncheon Menu~ Tahoe Queen & M.S. Dixie

Turkey Croissant Sandwich

\$9.75

Bakery fresh croissant filled with thinly sliced turkey breast, cheddar & swiss cheese, tomato, lettuce & red onion. Served with potato salad.

Chicken Parmesan

\$10.50

Tender breast of chicken with Italian herbs and Parmesan cheese, topped with a choice of marinara or pesto cream sauce. * Served with red-skin mashed potatoes, vegetables, and a dinner roll.

Old Fashioned Pot Roast

\$12.75

A plentiful serving of tender, slow cooked pot roast. Served with gravy, red skin mashed potatoes, vegetables and a dinner roll.

Ground Beef Wellington

\$9.25

Puff pastry filled with seasonal ground beef, topped with mushroom gravy. Served with red skin mashed potatoes, vegetables and a dinner roll.

Chicken Pot Pie

\$8.75

Flaky pastry crust filled with tender chicken meat and mixed vegetables in a creamy sauce. Served with red skin mashed potatoes, vegetables and a dinner roll.

Mushroom Ravioli

\$9.75

Jumbo ravioli stuffed with porcini, portabella and shitake mushrooms, drizzled with sun dried tomato pesto. Served with a dinner roll.

Quiche Lorraine

\$12.75

Tender pastry filled with a mixture of egg, bacon bits and Gruyere cheese. Served with a small caesar salad.

Taco Salad

\$9.25

Crispy tortilla shell filled with lettuce, refried beans, tomato, green onions, black olives and a choice of chicken or beef.* Served with a side of salsa and ranch dressing or cilantro lime vinaigrette.

Chicken Caesar Salad

\$9.75

Fresh romaine lettuce tossed with grilled chicken breast, Parmesan cheese, seasoned croutons and creamy caesar dressing. Served with a dinner roll.

Deli Lunch Buffet

\$12.00

Assorted sliced meats and cheeses with a variety of breads, caesar salad, pasta salad, fruit salad and soup of the day, with assorted brownies and cookies.

***Note: Deli Lunch Buffet is not available on board the Tahoe Queen**

All lunches served with a choice of beverage (glass of house wine, domestic beer, soft drink, or coffee)

****Optional upgrade: Table linens @ \$2.00 per person****

Caesar Salad: Served prior to any entrée

\$2.25

Dessert & Coffee: Chocolate Cake or Mocha Swirl Cheesecake & Coffee

\$4.00

Dessert: Chocolate Cake or Mocha Swirl Cheesecake

\$3.25

Prices are per person

Please select one luncheon item for your group at least 14 days prior to your event.

*All luncheon menu items subject to 20% service charge and sales tax.

Items and prices subject to change without notice.

25 person minimum

~Tahoe Queen & M.S. Dixie Information, Rules & Policies~ Public Cruises

M.S. Dixie II: The M.S. Dixie is a public cruise unless chartered privately
Receptions to 200 people

Tahoe Queen: Ceremonies can be performed by the Captain. The Tahoe Queen is a public cruise unless chartered privately
Formal Ceremony up to 150
Bow Ceremony up to 25 people
Receptions up to 200

***You must have a California State Marriage License when you arrive for the ceremony. Call the El Dorado County Clerks office at 530.573.3409**

Extensive Set-up Fee: There will be a customized fee for extensive set-up depending on amount, required effort, and time deemed necessary to create desired atmosphere. This must be set will in advance and is based upon availability. Please designate a person/persons from your group for favor placement and decoration.

Reservations / Deposits / Cancellations: Your Reservations are not confirmed until we receive the full deposit amounted stated on your contract. All deposits for weddings and receptions are non-refundable.

Deposit Amount to Reserve a Date is \$500 - \$5000: Depending on the size and extent of event. A credit card will be taken and kept on file for any additional costs incurred during your cruise, or for any damage caused to the vessel.

Guaranteed Guest Count: Your guaranteed guest count is required 14 business days prior to your event. **It is your responsibility to call the group sales office with you final guest count.** If we do not receive your final guest count we will assume that the number of guests on your contract is your final guest count and we will charge the credit card on file for the remaining balance. Please keep in mind that as a public cruise boat space is limited, increasing your guest count may only be possible if the space is available. On the day of your event should your guest count exceed your final guest count you will be charged for each additional guest at adult prices for all cruise fares, meals, and beverage costs. **Sorry, no refunds on any "no-shows".**

Final Payment: Final payment is required 14 business days prior to your cruise date. Final balance will be based on your final guest count and may be paid with a credit card, money order, cashier's check or cash. Personal checks will only be accepted if received by the sales office two weeks prior to cruise date. Any additional charges incurred during the cruise will be paid on your credit card on file with final accounting approval of the on board charges.

Vessel Regulations: Our vessels and crew are regulated by the United States Coast Guard rules and regulations and certain restrictions apply. **We do not allow any candles or open flame on our vessels. We do not allow any rice or birdseed to be thrown. We do not allow any confetti to be placed on the tables.** We will charge an automatic \$500 fee if these regulations are not followed. LTC is not responsible for any personal items left on the boat. All personal belongings must be taken off the boats at the conclusion of your event.

Boarding Passes: All passengers are required to have a boarding pass before board the Tahoe Queen on the M.S. Dixie. Please designate one individual from your group to check in at the ticket booth prior to boarding and collect the boarding passes to be handed out to each guest (children and infants included). Please remind your guests, especially on dinner cruises there is very limited space for baby carriages and strollers.

Sorry No....Use of microphones for toasts, no garter toss, no private use of the dance floor, no money dances, no head tables, no table or room decorations, and no gifts are to be brought on the boat (**does not apply to exclusive charters**) We do not guarantee where the groups will be seated for dinner or lunch cruises, this discretion is left to our food and beverage department.

Boat Schedule: Due to tight scheduling constraints, the ceremony and departure of vessels must be done on time. Should any group, wedding party or member of an event be running late. Lake Tahoe Cruises reserves the right to reschedule your event, cut your time short or charge additional fees. Boat departures will not be held to wait for late guests. Lake Tahoe Cruises is not responsible for weather or mechanical related delay, we will make every attempt to maintain the charter time and schedule.

Menu / Beverage / Service Charge / Sales Tax: There is a \$2 per person cake cutting charge for any cake that is brought in from an outside source. Wedding cakes are charged a 20% service charge and CA or NV sales tax. All groups with cakes are required to take the second dinner seating. Formal wedding ceremonies will be on the first dinner seating. All Bow ceremonies will be on the second dinner seating. **On public dinner cruises, a limit of two wedding cake orders will be taken per cruises. This will be on a first come basis.** We do not allow outside food or beverage of any kind to be brought on board any of our vessels with the exception of wine and champagne. If you provide your own wine or champagne, a corkage fee of \$15 per 750ml. bottle applies, magnums are \$25 per bottle. The corkage fee is subject to a 20% service charge and sales tax. All wine and champagne must be handed off to the boat manager at boarding. Hosted bar services can be arranged prior through the sales department. All bar services are subject to 20% service charge and sales tax.

Prices are subject to change with out notice; unless you have a confirmed booking (confirmed bookings required full deposit and all signed contracts returned).