

Zephyr Cove Shoreline Special Events

*Zephyr Cove Resort, Lake Tahoe, NV
(800) 23-TAHOE*

Zephyr Cove Resort is a part of Tahoe's history. Since 1862, this small bay in the southeast corner of Lake Tahoe has been a place to relax and enjoy the beauty and recreation afforded by its surroundings.

The shoreline event site is located at the North Beach of Zephyr Cove settled in a grove of sierra pines and aspens. A large tent with heaters, lighting, sidewalls with cathedral windows and tile flooring turn this outdoor setting into a dramatic place to hold a special event.

Wedding ceremonies take place on your choice of beach or lawn, complimented by a beautiful Redwood Arbor designed specifically for our outdoor location.

Our event specialist is prepared to participate in your preparations as much or as little as you wish, and can assist with recommendations for flowers, photographers, and other event management services.

Planning a rehearsal dinner or post-wedding event? Zephyr Cove offers several venues that will bring your family and friends together in great celebration. Options range from a cruise on the lake to a casual BBQ on the beach.

Zephyr Cove Resort is a great place for your friends and family to stay as well. Our lake front cabins, lodge rooms, and our full service RV park are just a few of the many options offered for accommodations in the area. And the full service marina has a variety of fun water activities.

“ With so many facilities around Lake Tahoe to have a wedding, this was of the highest quality especially for the value! The beautiful background made the day perfect and spectacular. This location provided everything including wonderful views and quality service!!”

Jennifer & Brian Zirbel ~ Shoreline Ceremony/Reception ~ June 2005

~Shoreline Wedding Packages~

This beautiful outdoor ceremony is performed just steps away from the shoreline of Lake Tahoe, with incredible mountain views of the west shore. You choose the ceremony location, on the beach or on the lawn. Included with the site is a unique, redwood wedding arbor, aisle runner, chairs for your guests, non-denominational minister, a flower package for the bride and groom and your own personal on-site ceremony coordinator.

Ceremony Only Site Fee

Sunday-Friday **\$1,000 per hour**

Ceremony & Reception Site Fee

Sunday-Friday	11-3 pm	\$500 per hour
Sunday-Friday	6-10 pm	\$500 per hour
Saturday	10-3pm	\$750 per hour
Saturday	5-10pm	\$1,000 per hour

Reception Only & Special Event Site Fee

Sunday-Friday	11-3 pm	\$300 per hour
Sunday-Friday	6-10 pm	\$300 per hour
Saturday	10-3pm	\$500 per hour
Saturday	5-10pm	\$750 per hour

The reception site fee includes a bridal changing room and bathroom located in the Lodge, a 30' x 70' tent for the reception with side walls that have cathedral windows, set up, break down, as well as clean up before and after. The site fee also includes heaters, outdoor table settings, tables, and chairs, white and cream linens. Upon request, we may provide you with extra tables and linens for a gift, sign in table and cake table for no extra charge.

Please note that all food and beverage is to be provided by Zephyr Cove and is not included in the site fee.

A One Hour Wedding Rehearsal with Ceremony Coordinator will be scheduled upon availability **\$100**

Additional Items

Chair Covers	\$ 10.00 per cover
Tiki Torches (Set of 20)	\$ 75.00
Wooden Dance Floor	\$ 500.00
China Package	\$ Quote
Coordinating Colored Linens	\$ Quote
Extensive Setup Fee	\$ Quote

Additional charges/minimums might apply

[Lake Front Cabins](#)

The Cabins are conveniently located near the wedding site offering you the privacy you need to prepare for your special day. Prices Range from \$200 - \$600 - An additional 10%per night discount is offered to bridal parties (two-night minimum on Saturday Nights). Please ask your sales specialists for more details.

[Rehearsal Dinners](#)

Are you looking for a place to have your rehearsal dinner? Zephyr Cove Resort and Lake Tahoe Cruises offers spectacular packages catering to your specific needs. Have your rehearsal dinner on the MS Dixie II, the Tahoe Queen, aboard the Princess or Paradise yacht, at one of our Shoreline Beach Sites, or in the Historic Zephyr Cove Restaurant.

A beach barbeque provides a casual approach for your rehearsal dinner. Relax on our mile of sandy beach and enjoy full beach side cocktail/beverage service while we prepare a mouth watering meal, flame broiled over mesquite right before your eyes. We have a menu sure to fit any size appetite or budget. Add a DJ or live band to your event for a truly memorable experience! Upon request we will reserve the volleyball court and the horseshoe pits free of charge. Our full service marina can help with the entertaining of your guests as well. We can reserve canoes, paddle boats, kayaks, and power boats solely for your event. Hire a boat to take your guests water skiing or wake boarding throughout the day!

~ **HORS D'OEUVRES** ~

**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 cheeses 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 served 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 CANAPES* 8.50
Shrimp, Chicken salad, Artichoke & cream cheese, Salami & green olive, Ham mousse, on light rye rounds

~**HOT**~

SPANAKOPITA* 6.25
Feta cheese, spinach & onions layered in phyllo pastry

SPINACH & ARTICHOKE DIP 6.00
Served in a bread bowl with bread cubes & crackers

FRIED RAVIOLI 5.00
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 fillings

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

ASAPARGUS WRAPPED IN PHYLLO* 6.50
Asparagus spears in phyllo dough with Asiago & Fontina Cheese with roasted red pepper aioli

**SMOKED CHICKEN QUESADILLA
CORNUCOPIA*** 6.75
Served with salsa and guacamole

BEEF DUXELLE WELLINGTON* 10.50
Tender beef with mushrooms wrapped in puff pastry

*Hors D'oeuvres subject to 20% service charge & NV sales tax.
Items & prices subject to change without notice
25 person minimum*

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

~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

CRUDITE 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 fresh fruit and 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 & fresh basil

\$26.00++

~ PARADISE ~

STUFFED MUSHROOM CAPS

Choice of herbs & cheese or bay shrimp filling

DELUXE ASSORTED CANAPES

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'oeuvre packages are priced per person, with a 25 person minimum
Subject to 20% service charge & NV sales tax*

~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++

~TAHOE SCRAMBLE~

Fresh Fruit Tray
Assorted Breakfast Pastries
Butter and 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 ++

~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++

~ZEPHYR BUFFET~

Assorted Breakfast Pastries
Butter and 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++

*Minimum of 25 people for Specialty Breakfast Menus
Prices are subject to 20% service charge & NV sales tax
All Menus and Prices are Subject to Change*

~ **SPECIALTY MENUS** ~

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

ENTRÉES

GARLIC & ROSEMARY PRIME RIB

Served with Au jus & Creamy Horseradish

FILET MIGNON (plated only)

Roasted tenderloin of beef with Béarnaise Sauce

CHICKEN DUXELLE EN CROÛTE

Topped with Basil Crème Fraîche

STUFFED CHICKEN BREAST

Spinach & Artichoke heart stuffing, with sun-dried tomato cream

HERB-CRUSTED CHICKEN BREAST

With Pesto Cream Sauce

BLACKENED SALMON FILLET

With Pineapple-Rum Sauce

PECAN-CRUSTED FILLET OF HALIBUT

With orange Buerre Blanc

SHRIMP & SCALLOP PROVENÇAL

Sautéed with garlic, tomatoes, green onions & white wine

SAUTEED CENTER-CUT PORK CHOPS

With maple bourbon applesauce

CHIPOTLE & LIME TORTILLA CRUSTED TILAPIA

Topped with avocado pico de gallo

JUMBO RAVIOLI WITH ROASTED VEGETABLE CONFETTI

Drizzled with your choice of (1) Alfredo or Marinara Sauce

PORTOBELLO MUSHROOM LASAGNA

Layered with spinach, red pepper & basil in mushroom cream sauce with Mozzarella, Swiss & Parmesan cheeses

ACCOMPANIMENTS

(Choose one)

Roasted Garlic Red-Skin Mashed Potatoes

Roasted Rosemary Red Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Cornbread Stuffing

Sun-dried Tomato Couscous

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

Except as noted, all entrées are suitable for buffets and plated dinners
Additional costs will apply

Two-Entrée Buffet

\$ 35.00

(Minimum of 25 people)

Three-Entrée Buffet

\$ 40.00

(Minimum of 25 people)

\$125 charge for Carving Station on buffets

A 20% Service Charge & Sales Tax will be added to the price of all dinners

~CLASSIC BUFFET MENUS~

LITTLE ITALY BUFFET

FRIED RAVIOLIS

Served with Caper aioli

CAESAR SALAD

PENNE PASTA

With Creamy Pesto Sauce

LASAGNA

With Marinara Meat Sauce

ITALIAN SAUSAGE

With Marinara Sauce

GRILLED CHICKEN BREAST

Marinated in Italian Seasonings

SEASONAL VEGETABLES

ROSEMARY GARLIC BREADSTICKS

Freshly Baked

ASSORTED SOFT DRINKS, COFFEE, TEA

\$30.00 ++

**SOUTH OF THE BORDER
BUFFET**

TORTILLA CHIPS

GARDEN GREEN SALAD

Served with

Chile-Cumin Ranch Dressing & Cilantro-Lime Vinaigrette

**SEASONED SHREDDED BEEF & RIO
CHICKEN**

MEXICAN-STYLE RICE

Savory Rice seasoned with Tomatoes, Onions & Chiles

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

ASSORTED SOFT DRINKS, COFFEE, TEA

\$28.00 ++

MEDITERRANEAN BUFFET

SPANAKOPITA

Spinach, Feta Cheese & Onions in Phyllo Pastry

GREEK SALAD

*Romaine Lettuce, Tomato, Cucumber, Red Onion,
Olives and*

Feta Cheese with Rosemary-Red Pepper Vinaigrette

COUSCOUS 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

ASSORTED SOFT DRINKS, COFFEE, TEA

\$35.00++

LAKESIDE LUAU BUFFET

TROPICAL FRUIT SALAD

**CHICKEN SATAY WITH PEANUT
SAUCE**

SESAME RICE

SEASONAL VEGETABLES

BLACKENED SALMON

With pineapple rum sauce

KAILUA PORK WITH FRIED

PLANTAINS

ROLLS WITH BUTTER

ASSORTED SOFT DRINKS, COFFEE, TEA

\$30.00++

Prices are subject to 20% service charge & NV sales tax

All buffets have a 25 person minimum

All Menus and Prices are Subject to Change

~BBQ BUFFETS~

~FAMILY STYLE BBQ~

MESQUITE SMOKED BBQ BABY BACK RIBS GRILLED TO PERFECTION

HOT AND SMOKEY CHICKEN WINGS

With Honey Chipotle Sauce

CARVED SANTA MARIA FLAT IRON STEAK

With Salsa Verde and Salsa Fresca

BOURBON MARINATED GRILLED CHICKEN BREAST

With Roasted Tomato, Shallots, Garlic and Bell Pepper Relish

ASSORTED GRILLED INTERNATIONAL SAUSAGES

With Stone Ground Mustard and Honey Mustard

CHICAGO STYLE HOT DOGS

With Bakery Fresh Buns and Appropriate Condiments

DILLED NEW POTATO SALAD

PASTA SALAD

RANCH STYLE BAKED BEANS

With Brown Sugar and Bacon

GREEN SALAD

With Garden Fresh Tomatoes and Cucumbers

Ranch and Balsamic Vinaigrette Dressing

SWEET CORN ON THE COB

With Cumin Butter

BAKERY FRESH DINNER ROLLS

STRUESSEL TOPPED FRUIT COBBLERS

HOMESTYLE COOKIES AND BROWNIES

ASSORTED SOFT DRINKS & BOTTLED WATER

\$39.00 ++

~NORTH BEACH BBQ'S~

#1 BBQ CHICKEN & NEW YORK STEAK
\$29.00

New York Strip and Boneless

Chicken Breast, Potato Salad, Green Salad with House Dressing or Ranch, Cookies, Chips, Soft Drinks, Lettuce, Tomato, Onions, Assorted Buns

#2 BBQ CHICKEN AND RIBS
\$26.00

Chicken Breast and Pork Ribs smothered In BBQ Sauce, Potato Salad, Green Salad with House Dressing or Ranch, Cookies, Assorted Soft Drinks and Bottled Water

#3 BURGERS, DOGS, SAUSAGES
\$22.00

Burgers, Hot Dogs and Polish Sausages, Cheese, Lettuce, Tomato, Onions, Assorted Buns, Potato Salad, BBQ Beans, Chips, Cookies, Assorted Soft Drinks and Bottled Water

#4 BURGERS & DOGS
\$17.00

Burgers and Dogs, Chips, Cookies, Cheese, Lettuce, Tomato, Onions, Assorted Buns, Assorted Soft Drinks and Bottled Water

~UPGRADES~ (per person)

Grilled Chicken Sandwich \$5.50
Cheeseburger \$5.25
Hot Dog \$4.25
Polish Sausage \$4.75
Grilled Steak Sandwich \$8.00
Potato Salad \$3.00

Ranch Style Beans \$3.00
(With Brown Sugar & Bacon)
Coleslaw \$2.50
Chips \$2.00
Cookies \$2.00
Fresh Corn on the Cobb \$2.75
Garden Green Salad \$3.00

*Minimum of 50 people for Specialty Menus
Prices are subject to Nevada State Sales Tax and 20% service charge
All Menus and Prices are Subject to Change*

~GOURMET DESSERTS~

CHOCOLATE FOUNTAIN *Attendant Included* **\$500.00**
\$5.00 Per Person for Fruit and Dips

CARROT CAKE **\$7.50 ++**
Six layers of incredibly moist carrot cake sandwiched with smooth cream cheese icing all studded with pecans and shards of fresh toasted coconut.

KEY LIME PIE **\$6.50 ++**
Authentic Florida Key Lime Pie. Tartly refreshing in a granola'd crust.

CRÈME BRULEE CHEESECAKE **\$7.50++**
Madagascar vanilla bean flecked crème Brulée layered with the lightest of cheesecakes, hand fired and mirrored with burnt caramel.

ROCKSLIDE BROWNIE DISPLAY **\$5.50++**
A light textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzled with milk chocolate ganache..

Prices are subject to NV sales tax & 20% service charge.

~BAR & BEVERAGE OPTIONS~

~ Hosted Bar Packages ~

Prices listed per person

Subject to 20% service charge and applicable state sales tax

Two- hour minimum on all bar packages

Full Hosted Bar

\$13.00 an hour – minimum two hours

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

Hosted Beer & Wine

\$10.00 an hour – minimum two hours

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

Hosted Soda & Juice Bar

\$5.00 an hour – minimum two hours

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

~ Tally By Consumption Bars ~

Prices listed per beverage

Subject to 20% service charge and applicable state sales tax

Liquors: \$4.50 - \$9.00 / Wines: \$4.50 - \$9.00 / Beers: \$3.50 - \$4.50

Payment is due in full at the conclusion of event

\$300 minimum guarantee on all bar packages

\$150 setup fee

~ Additional Beverage Services ~

Champagne Toast or Welcome Glass of Champagne	\$5.00 per person*
Welcome Glass of House Wine	\$5.50 per person*
Corkage Fee (For wine or champagne provided by customer)	\$15.00 per 750ml. bottle*
Additional Bar/ Bartender Fee (up to 4 hours)	\$150.00
Bar Set-Up Fee (For cash or tally bars)	\$150 .00
Wine with Dinner (up to 2 glasses of wine)	\$10.00 per person*

*We require one responsible party to sign off on the final bill before departing.

*Subject to 20% service charge & applicable state sales tax.

Pricing subject to change

Policies and Procedures....

Reservations / Deposits/Cancellations

To book an event a non- refundable consultation/booking fee of \$2000 is due along with the appropriate paper work and contracts filled out and signed, which include a detailed contract, catering agreement, and a credit card authorization form that is kept on file for over the phone deposits and costs occurred during your event.

- ❖ All deposits will go towards your final balance
- ❖ 14 days prior to your wedding it is your responsibility to call the Special Events Department with the final guaranteed number of guests and the final balance due or we will assume that the number of guests on your contract is your final count and we will charge the credit card on file for the remaining balance

Food and Beverage Minimums and Regulations

No outside food or beverages are allowed on the premises. **Any outside food/beverage will be confiscated by ZCR staff and subject to a \$1,000 fine.** Wine and Champagne are the exception and are subject to a \$15 per 750 ml corkage fee. Minors may not consume alcoholic beverages on resort property and Zephyr Cove will not serve to anyone who appears to be intoxicated. Please understand and cooperate, if we exercise this responsibility. If ZCR Rules and Regulations are not met, ZCR reserves the right to terminate the event at anytime. Menus and Minimums are subject to days and times ~ please contact the Special Events Department for further details.

- ❖ Maximum Reception is 200 people ~ Maximum under the tent provided is 120. An extra tent extension will be provided for groups over 120.
- ❖ \$10,000 minimum for Saturday Night Events
- ❖ All menus are Per Person plus tax and service charge and Buffet Style.
- ❖ Children 11 years old and younger will receive a 50% discount on food and beverage.
- ❖ Please note that the catering menu and bar prices are subject to change.
- ❖ A 6.75% Nevada State Sales Tax and a 20% service charge (18% for BBQ events) will be added to your final food and beverage bill.

Corresponding and Vendors

- ❖ Please state the name, date and time of event on all correspondence: e-mail, voice mail, deposit checks and mail.
- ❖ The wedding coordinator will communicate with one contact person; this contact person will make all payments and sign all contracts.
- ❖ Find enclosed our recommended vendors list. If you decide to bring your own cake there is a \$75.00 cake cutting fee, a \$150 outside musician fee.
- ❖ Vendors on this list will be hired and paid directly through ZCR.
- ❖ If you decide to use vendors other than the ones we provide for you, you must inform The Special Events Department of all plans, musicians and outside vendors performing at your event. Musicians must supply all their own equipment and lighting; music levels must be kept at a reasonable level, in consideration of other guests and neighbors. All music must be turned off at 10:00pm due to strict area noise regulations. We will not be responsible for any vendors that we did not hire. If your outside vendors need the support of our staff, a \$200.00 per staff personnel fee will be charged for each occasion they are needed.
- ❖ If the vendors (photographers, musicians, etc.) are invited to the catered meal, the price of that meal will be charged to the party host. All vendors invited to the meal will go through the buffet line after all the other guests have eaten.
- ❖ Our recommended vendors are responsible for guaranteeing quality and performance. After the event is over please conduct business with the vendor directly.
- ❖ Zephyr Cove Resort provides ceremony coordination for no extra fee; this service provides the client with consultation from the day of booking up to the day of the event and throughout the wedding ceremony. If you schedule to have the wedding coordinator present throughout the reception, there is a coordination fee of \$250.00. You may hire an outside wedding coordinator although Zephyr Cove Resort will not provide coordinating staff for the

day of the wedding. Please be respectful of our coordinators, they reserve the right to refuse service to anyone that is deemed unreasonable.

Ceremony / Reception

- ❖ **Due to very tight scheduling constraints, the ceremony must start on time. If the wedding is late we may have to reschedule or charge a fee. Events that start late will not be extended and no refund can be given for late arrivals or no shows.**
- ❖ You must have a **Nevada State Marriage License** when you arrive for the ceremony. Call Douglas County at (775) 586-7270 for more information.
- ❖ To acknowledge the departure of the Bride and Groom you may throw flower petals, or blow bubbles. Please no confetti, rice, birdseed, or fake petals. If you are unsure, please contact the wedding dept. These regulations are in place to protect the fragile natural environment of Lake Tahoe.
- ❖ Your personal ceremony coordinator will stay through the ceremony, when the coordinator leaves the site he/she will introduce the “wedding/group contact person” to the catering manager for an on-site contact, or you may hire the coordinator to remain for the reception for a coordinating fee of \$250.00.
- ❖ Set Up Time for the Wedding Party is one hour before the time of the event. Any additional time required can be scheduled no earlier than two weeks prior to the event and is subject to availability.
- ❖ There will be a customized fee for extensive set-up depending upon amount, required effort, and time deemed necessary to create the desired atmosphere. This must be set well in advance and is based upon availability. Please designate a person/persons from your party for favor placement and decoration.

Parking

- ❖ Zephyr Cove Resort has a park entry fee, due to the fact we reside on forest service land, of \$8 per car. (prices subject to change)
- ❖ We can arrange for you to pay for your group or each car can pay individually as they enter.
- ❖ A shuttle is additional but preferred for large groups; please ask your sales associate for shuttle recommendations.

Rehearsal Fees

- ❖ Ceremony Rehearsal Fees are \$100.00 with the ceremony coordinator. Rehearsals are available on a first come first booked basis and are based upon availability and event schedules. Rehearsals at the ceremony site are not confirmed until two weeks prior to your event.

Bridal Room

- ❖ ZCR has a bridal room located above the Main Lodge and is available on a first come first booked basis. All personal belongings must be removed before the start of the ceremony. Please be respectful for other events that are possibly scheduled after yours. Please ask the wedding department for more details.

All personal belongings must be removed from the event site at the conclusion of the event. Zephyr Cove Resort is not responsible for any lost or misplaced personal items.

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