



A WORLD-CLASS LAKEFRONT VENUE

WITH ITS LAKESIDE LOCATION, NATURAL SETTING AND OUTDOOR PATIOS, EDGEWOOD TAHOE OFFERS THE PERFECT TRANQUIL ENVIRONMENT FOR WEDDINGS, RECEPTIONS, HOLIDAY PARTIES AND CORPORATE DINNERS.

EDGEWOOD TAHOE CATERING STAFF IS FAMOUS FOR ITS CREATIVE CUISINE AND PROFESSIONAL SKILL, ASSURING THAT EVERY EVENT IS A SUCCESS. EXCELLENT MENUS AND FULL BAR FACILITIES ARE AVAILABLE FOR ANY EVENT.



THANK YOU FOR YOUR INQUIRY ABOUT PLANNING AN EVENT AT EDGEWOOD.

WE HAVE ENCLOSED OUR SPECIAL EVENT MENUS, AND DEPENDING ON THE TIME OF YOUR EVENT, MINIMUM MENU PRICING APPLIES. PLEASE CONSULT US TO CREATE ANY MENU FOR YOUR SPECIAL EVENT, INCLUDING ITEMS NOT LISTED ON THE ENCLOSED MENUS.

WE REQUIRE FOOD AND BEVERAGE DETAILS 8 WEEKS PRIOR, WITH PAYMENT 3 WEEKS PRIOR, AND CONFIRMATION OF THE NUMBER OF GUESTS 72 HOURS PRIOR TO YOUR FUNCTION. ACCESS TO THIS FACILITY IS NO SOONER THAN 1 HOUR BEFORE YOUR EVENT. THE LOBBY, BAR AREA, GOLF COURSE AND SPORTS BAR ARE PUBLIC AREAS AND ARE OFF LIMITS FOR PHOTOGRAPHERS.

NORTH ROOM

(MINIMUM 100; MAXIMUM 250 GUESTS)

THIS BEAUTIFUL FACILITY, IS APPROXIMATELY 2,750 SQUARE FEET, FEATURES TALL WALLS OF WINDOWS LOOKING OUT OVER THE LAKE AND LEADS OUT ONTO EDGEWOOD TAHOE'S LARGE LAKESIDE PATIO.

THE NORTH PATIO CEREMONY SITE CAN SEAT UP TO 130 GUESTS WITH ADDITIONAL STANDING ROOM AVAILABLE OR THE NORTH LAWN CEREMONY SITE CAN SEAT UP TO 200 GUESTS.

TIME AVAILABLE: 4PM

DINNER SERVED AT 5:30PM

MONDAY – THURSDAY RENTAL \$3000
FRIDAY & SUNDAY RENTAL \$4250
SATURDAY 4PM RENTAL \$7000

EVENT PRICING IS FOR 4 HOURS; ADDITIONAL EVENING HOURS ARE \$1000/HOUR, UP TO A MAXIMUM OF 2 ADDITIONAL HOURS

A NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT OF \$5000 IS REQUIRED TO RESERVE YOUR DATE.

THERE WILL BE AN ADDITIONAL CHARGE OF \$750 IF WEDDING CEREMONY IS HELD HERE, ADDING ½ HOUR TO END OF EVENT.

* PRICES WILL INCREASE AFTER APRIL 2018

SOUTH ROOM

(MINIMUM 50; MAXIMUM 100 GUESTS)

THE SOUTH ROOM IS AN INTIMATE SPACE, MEASURING APPROXIMATELY 1,750 SQUARE FEET, OFFERING GORGEOUS VIEWS OF LAKE TAHOE. THIS ROOM IS EXCELLENT FOR RECEPTIONS, GROUP MEETINGS AND BANQUET DINNERS.

THE SOUTH PATIO AND SOUTH BEACH CEREMONY SITES CAN SEAT UP TO 100 GUESTS EACH. WHEN BOOKING 12PM, THE NORTH LAWN AND PATIO CEREMONY SITES ARE ALSO AVAILABLE.

TIMES AVAILABLE: NOON & 6:15PM

MONDAY – THURSDAY RENTAL \$2000
FRIDAY & SUNDAY RENTAL \$2750
SATURDAY NOON RENTAL \$2750
SATURDAY 6PM RENTAL \$4000

EVENT PRICING IS FOR 4 HOURS; ADDITIONAL EVENING HOURS ARE \$1000/HOUR, UP TO A MAXIMUM OF 2 ADDITIONAL HOURS

A NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT OF \$4000 IS REQUIRED TO RESERVE YOUR DATE.

THERE WILL BE AN ADDITIONAL CHARGE OF \$750 IF WEDDING CEREMONY IS HELD HERE, ADDING ½ HOUR TO END OF EVENT.

* PRICES WILL INCREASE AFTER APRIL 2018

\$49.50

PER GUEST
PLUS 7.1% TAX
& 20% GRATUITY

THERE WILL BE ADDITIONAL
CHARGES FOR ANY
SUBSTITUTIONS

SELECTIONS

MIXED EXOTIC LETTUCES TWO DRESSINGS – RANCH WITH FRESH DILL & CHAMPAGNE VINAIGRETTE

FRESH SLICED SUMMER MELONS AND BERRIES {DF/GF}

ROASTED BUTTERNUT SQUASH {DF/GF}

CRISPY PECANWOOD SMOKED BACON {DF/GF}

PENNE PASTA ROASTED TOMATO SAUCE & ANDOUILLE SAUSAGE {DF}

SKILLET POTATOES CARAMELIZED ONION / BELL PEPPERS {DF/GF}

EGGS BENEDICT

PARMESAN CRUSTED CHICKEN BREAST LEMON, GARLIC & OREGANO

OMELETTE STATION MADE TO ORDER WITH AN ASSORTMENT OF FILLINGS

CARVING STATION

CARVED TRI TIP & BAKED HAM {DF/GF}

AU JUS, HORSERADISH, MUSTARD

FRESHLY BAKED DINNER ROLLS {DF}

BEVERAGES

FRESH ORANGE JUICE

GRAPEFRUIT JUICE

CRANBERRY JUICE

FRESHLY BREWED COFFEE

OFFERED FOR 12PM BOOKINGS ONLY

\$6.00

PER GUEST FOR
EACH SELECTION
PLUS TAX &
GRATUITY

TRAYED APPETIZERS (SERVED DURING COCKTAIL HOUR)

RARE ROAST BEEF CROSTINI KALAMATA OLIVES, FETA CHEESE AND ROASTED RED BELL PEPPER

TOMATO SOUP SHOOTER MINI GRILLED CHEESE

MINI SHRIMP TACOS

CHILLED VIETNAMESE SPRING ROLLS WITH CRISP ORIENTAL VEGETABLES {DF/GF}

DATES STUFFED WITH GOAT CHEESE WRAPPED IN BACON

TOMATO PESTO BRUSCHETTA

CHATEAUBRIAND IN TOMATO WRAP BERNAISE SAUCE

SMOKED SALMON ON BRIOCHE TOAST CAPERS / CREAM / FRESH DILL

SPICY TUNA & CRAB SUSHI ROLL {DF}

CREPES LIME CHICKEN & GINGER

LAMB SATE THAI PEANUT SAUCE {DF/GF}

WILD MUSHROOM BOUCHEE DUCK PATE / FIG JAM

SEAFOOD ROLL CHIPOTLE AIOLI

\$10.00

PER GUEST FOR
EACH DISPLAY
PLUS TAX &
GRATUITY

DISPLAY STATIONS

ASSORTED FRESH AHI TUNA & SALMON SUSHI WASABI, PICKLED GINGER AND LITE SOY SAUCE {DF}

CHEESE DISPLAY ASSORTED IMPORTED AND EXOTIC CHEESES SERVED WITH CRACKERS, FRUIT & VEGETABLES

OYSTER BAR FRESHLY SHUCKED ICED OYSTERS {DF/GF}, OYSTERS ROCKEFELLER, SERVED WITH LEMON WEDGE, TABASCO AND TOMATILLO SALSA VERDE

PASTA ORCHIETTE PASTA PREPARED ON REQUEST (GF AVAILABLE) WITH ROASTED TOMATO, ARTICHOKE, CAPERS, PARSLEY, BASIL PESTO, FRESLY GRATED PARMESAN, SUN- DRIED TOMATO & PARMESAN, BAKED ITALIAN BREAD

ICED PRAWNS LARGE PEELED SHRIMP DISPLAYED ON CRUSHED ICE WITH A SPICY COCKTAIL SAUCE {DF/GF}

TOSTADA BAR FRESHLY COOKED MINI TOSTADA WITH SHRIMP CEVICHE, MAHI MAHI, CHICKEN, PICO DE GALLO & SALSA {DF}

MEDITERRANEAN SEASONAL GRILLED VEGETABLES, OLIVES, HUMMUS, TZATZIKI & PITA CHIPS

CHOCOLATE FOUNTAIN MOLTEN BELGIAN MILK CHOCOLATE RICE KRISPY TREATS, PRETZELS, STRAWBERRIES, BANANA, PINEAPPLE, MARSHMALLOW

\$65.00

PER GUEST
PLUS 7.1% TAX
& 20% GRATUITY

CHOICE OF TWO ENTREES

CARVED TRI TIP MERLOT AU JUS {DF/GF}

SOLE STUFFED WITH SCALLOPS & PRAWNS CHARDONNAY BASIL BEURRE BLANC {GF}

BROILED FRESH SALMON TOMATO ARTICHOKE RAGOUT {DF/GF}

PORTABELLA TORTELLINI SPINACH & PARMESAN CREAM {V}

PARMESAN CRUSTED CHICKEN BREAST LEMON BASIL CREAM {GF}

CHICKEN BREAST STUFFED WITH JALAPEÑO CHEESE, SPINACH, RED BELL PEPPER AND MUSHROOMS

FLAT IRON STEAK SHITAKE MUSHROOM SAUCE {DF/GF}

HONEY CHILI GLAZED PORK LOIN GRILLED VEGETABLES {DF/GF}

CRISP DUCKLING RASPBERRY CABERNET SAUCE {DF/GF}

- MIXED FIELD GREENS CHOICE OF TWO DRESSINGS {DF/GF}
- FRESH FRUIT & VEGETABLE DISPLAY {DF/GF}
- SELECTED POTATO **OR** RICE (SEE BUFFET DINNER SIDE SELECTIONS)
- SELECTED HOT VEGETABLE (SEE BUFFET DINNER SIDE SELECTIONS)
- FRESH BAKED DINNER ROLLS
- FRESHLY BREWED COFFEE

\$75.00

PER GUEST
PLUS 7.1% TAX
& 20% GRATUITY

CHOICE OF THREE ENTREES

ROAST PRIME RIB OF BEEF PINOT NOIR AU JUS {DF/GF}

ROSEMARY & MUSTARD PORK LOIN ARTICHOKE SHALLOT & VERMOUTH JUS {DF/GF}

ROAST PROVENCAL CHICKEN FRESH ROSEMARY, LEMON & GARLIC {DF/GF}

SEARED SLICED RARE AHI TUNA WASABI CRÈME

SAUTEED WALU SCALLION CHILI RELISH {GF}

PISTACHIO CRUSTED LOIN OF LAMB PORT DEMI-GLACE {DF}

SKEWERED GRILLED PRAWNS CHIPOTLE CREAM SAUCE {GF}

GUINEA HEN STUFFED WITH BUTTERNUT SQUASH {DF/GF}

BONELESS SHORT RIBS BRAISED IN CABERNET {DF}

ROOT VEGETABLE SHEPHERDS PIE {V/GF}

- MIXED FIELD GREENS CHOICE OF TWO DRESSINGS {DF/GF}
- FRESH FRUIT & VEGETABLE DISPLAY {DF/GF}
- BLT SALAD HEIRLOOM TOMATOES / BABY GEM LETTUCE / SMOKED BACON / CROUTONS / CREAMY HOUSE DRESSING
- SELECTED POTATO AND RICE (SEE BUFFET DINNER SIDE SELECTIONS)
- SELECTED HOT VEGETABLE (SEE BUFFET DINNER SIDE SELECTIONS)
- FRESH BAKED DINNER ROLLS
- FRESHLY BREWED COFFEE

\$95.00

PER GUEST
PLUS 7.1% TAX
& 20% GRATUITY

CHOICE OF FOUR ENTREES

MEDIUM-RARE FILET OF BEEF CABERNET SAUCE {DF/GF}

GRILLED LOBSTER TAIL ROASTED GARLIC TARRAGON BUTTER {GF}

SAKE ROASTED SEA BASS BABY BOK CHOY {DF/GF}

PRAWNS STUFFED WITH CRAB WRAPPED IN PANCETTA SEAFOOD REDUCTION {GF}

MEDIUM RARE DUCK BREAST POMEGRANATE CHILI SAUCE {DF/GF}

LOIN OF VENISON SUN DRIED CHERRY SAUCE {DF/GF}

STUFFED PHEASANT BREAST DUXELLE GREEN PEPPERCORN SAUCE

ROAST RACK OF SPRING LAMB TAPENADE JUS & ONION JAM {DF/GF}

PORTABELLA GRILLED VEGETABLE & LENTIL CASSEROLE {V/DF/GF}

CHOICE OF TWO

GRILLED ASPARAGUS MARINATED TOMATOES & SHAVED PARMESAN {GF}

WATERMELON SALAD PERSIAN CUCUMBERS / CHERRY TOMATOES / BALSAMIC REDUCTION {DF}

HEARTS OF ROMAINE HEIRLOOM TOMATO, ROASTED GARLIC & LEMON PEPPER VINAIGRETTE {DF}

CHICKEN CREPES ROASTED PEPPER SAUCE

ANTIPASTO PLATTER OF GRILLED VEGETABLES, CHEESE AND MEATS {GF}

- TWO TRAYED HORS D'OEUVRES (SEE HORS D'OEUVRES SELECTION)
- ASSORTED EXOTIC ORGANIC LETTUCES – CHOICE OF FOUR DRESSINGS
- FRESH FRUIT & VEGETABLE DISPLAY {DF/GF}
- SELECTED POTATO AND RICE (SEE BUFFET DINNER SIDE SELECTIONS)
- SELECTED HOT VEGETABLE (SEE BUFFET DINNER SIDE SELECTIONS)
- FRESH BAKED DINNER ROLLS
- FRESHLY BREWED COFFEE

ALL BUFFET DINNERS

OFFER A CHOICE OF POTATO &/OR RICE, HOT VEGETABLE
& DRESSINGS FROM THE FOLLOWING:

POTATOES

CRUSHED POTATOES SOUR CREAM, CHEDDAR, NEUSKE BACON {GF}
OVEN ROASTED POTATOES BASIL, GARLIC, PANCETTA {DF/GF}
NEW POTATO WITH PARSLEY {GF}
POTATO & GRUYERE GRATIN {GF}
TWICE BAKED POTATOES {GF}
GRILLED POTATO ROASTED RED PEPPER, CIPPOLINI ONIONS {GF}
FINGERLING POTATOES OYSTER MUSHROOMS {GF}
REGGIANO MASHED POTATOES {GF}

HOT VEGETABLES

CONFIT BRUSSEL SPROUTS / CHILI FLAKES / LEMON {DF/GF}
CURRIED BUTTERNUT AND CASHEWS {DF/GF}
ASSORTED STEAMED VEGETABLES {DF/GF}
GRILLED PORTABELLA MUSHROOM {DF/GF}
BABY BOK CHOY / SHITAKE / GREEN ONIONS {DF/GF}
RED CHARD, BACON, SHALLOTS {DF/GF}
EGGPLANT ROASTED GARLIC & LEEKS {DF/GF}
GRILLED GARLIC MARINATED ZUCCHINI {DF/GF}
ROASTED & CHARRED BROCCOLI / PEANUTS {DF/GF}

RICE ETC.

PECAN WILD RICE {DF/GF}
HERBED PASTA / RICE BLEND {DF}
PENNE PASTA WITH BASIL
BLACK PEPPER FETTUCINE WILD MUSHROOMS
ISRAELI COUSCOUS / TOASTED PINE NUTS {DF}
BASMATI RICE / CHILE POBLANO & CORN {DF}
LEMONGRASS SCENTED JASMINE RICE {DF/GF}
MACARONI AND CHEESE
FARRO / PISTACHIO / MIXED HERBS GOLDEN RAISINS {DF}

DRESSINGS

CHAMPAGNE VINAIGRETTE {DF/GF}
MUSTARD TARRAGON {GF}
RANCH WITH FRESH DILL {GF}
BLACKBERRY BASIL VINAIGRETTE {DF/GF}
THOUSAND ISLAND {GF}
ROASTED GARLIC BALSAMIC VINAIGRETTE {DF/GF}
BLOOD ORANGE VINAIGRETTE {DF/GF}
CREAMY POINT REYES BLUE {GF}
TRUFFLE ROASTED SHALLOT VINAIGRETTE {DF/GF}
SOY GINGER {DF}

ADDITIONAL SIDES ADD \$4.00 PER PERSON

(V) – VEGETARIAN • (DF) – DAIRY FREE • (GF) – GLUTEN FREE

\$75.00

PER GUEST
PLUS 7.1% TAX
& 22% GRATUITY

SALADS

BEET SALAD ROASTED RED & GOLD BEETS / BURRATA CHEESE / ARUGULA / PISTACHIO PUREE

CAESAR SALAD ROMAINE LETTUCE IN A PARMESAN PASTRY RING / TRADITIONAL CAESAR DRESSING

EDGEWOOD SALAD AN ASSORTMENT OF GREENS / CHARDONNAY VINAIGRETTE
TOASTED CARAMELIZED PECANS {DF/GF}

SIGNATURE SALAD BUTTER LETTUCE GARNISHED WITH CABERNET POACHED PEAR / POINT REYES
BLUE CHEESE / FIG PORT WINE VINAIGRETTE {GF}

KALE SALAD CURRANTS / PINENUTS / LEMON THYME VINAIGRETTE{DF/GF}

ENTREES

FREE RANGE CHICKEN BREAST RAGOUT OF MUSHROOM / ROASTED ARTICHOKE / CIPPOLINI ONION {DF/GF}

PHEASANT BREAST WRAPPED IN PANCETTA / FIG AND SHITAKE MUSHROOM {DF/GF}

SAUTEED PRAWNS FILO WRAPPED / STUFFED WITH CRAB / LOBSTER SAUCE

FRESH SEA BASS HERBED POLENTA CAKE/ TOMATO CAPER GLAZE {DF/GF}

FRESH DAILY CATCH BROILED / ROASTED PINEAPPLE / PAPAYA SALSA PASSIONFRUIT CREAM {GF}

ROSEMARY & MUSTARD PORK TENDERLOIN ARTICHOKE HEARTS SHALLOTS / VERMOUTH {DF/GF}

FILET OF VEAL MEDALLIONS PORCINI MUSHROOM SAUCE {GF}

ROAST VENISON PINOT NOIR / JUNIPER BERRY SAUCE {GF}

MINTED PESTO CRUSTED RACK OF SPRING LAMB ROSEMARY SHALLOT JUS {GF}

FILET MIGNON MIXED PEPPERCORNS / POMEGRANATE GLAZE {DF/GF}

ORANGE & FENNEL DUSTED LOBSTER TOMATO TARRAGON RISOTTO CITRUS BEURRE BLANC {DF/GF}

RED CHARD FONTINA CANNELONI ROASTED TOMATO CREAM {V}

- YOUR CHOICE OF ONE SALAD
- FRESH VEGETABLES & STARCH (CHEF'S CHOICE)
- FRESHLY BAKED DINNER ROLLS
- FRESHLY BREWED COFFEE

HOST TO PROVIDE ENTRÉE COUNTS – REQUIRED 3 DAYS IN ADVANCED WITH 3 ENTRÉE SELECTIONS MAXIMUM.

COMBINATION PLATE OF 2 ENTREES \$10.00 ADDITIONAL.

DESSERT MAY BE SELECTED AND PRICED OFF OUR BANQUET DESSERT MENU WHICH CHANGES SEASONALLY

ADD 7.1% TAX
& 22% GRATUITY
TO ALL PRICES

LIQUOR

PREMIUM WELL	\$8.00
CALL	\$9.00
PREMIUM	\$10.00
COGNAC / SINGLE MALT	FROM \$15.00

BEER

KEG OF HOUSE MICRO BREW	\$475.00
DOMESTIC BOTTLE	\$6.50
PREMIUM BOTTLE	\$7.25

MISC

PUNCH BOWL	\$60.00
MINERAL WATER	\$4.00
JUICE	\$4.00
SODA	\$3.00

PER BOTTLE

HOUSE WINE & CHAMPAGNE

EDGEWOOD PRIVATE LABEL CHARDONNAY, CABERNET, MERLOT	\$25.00
CHATEAU LISIERE DU BOIS CALIFORNIA CHAMPAGNE	\$25.00
SPARKLING APPLE	\$14.00

ADDITIONAL WINE SELECTION AVAILABLE FROM OUR EXTENSIVE WINE LIST

INCLUDED IN OUR FACILITY RENTAL FEE:

1. TABLES, CHAIRS, WHITE, IVORY OR CHOCOLATE BROWN LINENS & WHITE, IVORY OR CHOCOLATE BROWN NAPKINS, GLASSWARE, SILVERWARE & FLATWARE.
2. WAITSTAFF & BARTENDERS, SET UP & CLEAN UP CREW.
3. CAKE CUTTING & SERVING.
4. DANCE FLOOR – DIMENSIONS ARE: NORTH ROOM – 15' X 15' & SOUTH ROOM – 15' X 12'.
5. TABLE STANDS, FRAMED TABLE NUMBERS, EASELS, HURRICANE LAMPS.
6. REHEARSAL TIME – SUBJECT TO AVAILABILITY. 8AM, 9AM, 10AM OR 11AM OFFERED.
7. AISLE RUNNER, FOR DECK CEREMONIES ONLY

MENU REQUIREMENTS:

1. ALL FOOD IS PREPARED BY EDGEWOOD. NO OUTSIDE CATERERS ARE ALLOWED. WE PREPARE ALL FOOD INCLUDING HORS D'OEUVRES, BASED ON YOUR TOTAL GUEST COUNT. NO PARTIAL ORDERS ARE ALLOWED. WE DO NOT ALLOW "TO GO FOOD". THE BRIDE & GROOM ARE THE ONLY EXCEPTION.
2. ENCLOSED IN YOUR WELCOME PACKET YOU WILL FIND A COMPLIMENTARY VOUCHER TO USE FOR DINNER FOR TWO IN OUR RESTAURANT. THIS IS IN LIEU OF A FORMAL FOOD TASTING, AND IS INTENDED FOR YOU TO TASTE THE QUALITY OF THE FOOD & STYLE OF OUR CHEF. WHEN YOU PRESENT YOUR VOUCHER TO THE SERVER, HE/SHE WILL ALSO BRING A SAMPLING OF OUR HOUSE WINES, CHAMPAGNE AND KEG BEER FOR YOU TO TASTE.
3. MINIMUM MENU PRICES EXIST:
A. FOR 12PM BOOKINGS, THE MINIMUM MENU PRICE IS \$49.50++ PER PERSON.
B. FOR 4PM OR 6:15PM BOOKINGS, THE MINIMUM MENU PRICE IS \$65.00++ PER PERSON.
4. THE MINIMUM NUMBER OF PEOPLE REQUIRED IN THE NORTH ROOM IS 100 ADULT GUESTS. (CHILDREN 0-3 YEARS – NO CHARGE, 4-10 YEARS – ½ PRICE)
5. THE MINIMUM NUMBER OF PEOPLE REQUIRED IN THE SOUTH ROOM IS 50 ADULT GUESTS. (CHILDREN 0-3 YEARS – NO CHARGE, 4-10 YEARS – ½ PRICE)

BAR REQUIREMENTS:

1. MOST GROUPS PURCHASE ALL OF THEIR BEVERAGES FROM EDGEWOOD, BUT OCCASIONALLY SPECIAL WINES MAY BE BROUGHT IN, FOR WHICH WE CHARGE A CORKAGE FEE OF \$20.00 + GRATUITY FOR EACH 750 ML SIZED BOTTLE WE OPEN & SERVE. ADDITIONAL CHARGES WILL APPLY IF THE BOTTLE IS A MAGNUM, JEROBOAM, ETC...
2. NO OUTSIDE KEGS ARE ALLOWED. WE CAN OFFER AN ASSORTMENT OF BOTTLED BEERS FOR YOUR GUESTS.
3. ALL BEVERAGES ARE CHARGED BASED ON ACTUAL CONSUMPTION.
4. BY LAW, EDGEWOOD ONLY SERVES ALCOHOL TO PEOPLE WHO ARE 21 YEARS OR OLDER.
5. EDGEWOOD RESERVES THE RIGHT TO REFUSE SERVICE TO ANY INDIVIDUAL WHO, IN OUR OPINION, IS TOO INTOXICATED.
6. "OPEN HOSTED" BARS MAY BE RE-EVALUATED AFTER 4.5 HOURS BY OUR STAFF.
7. WINTER SPECIAL – IF BOOKING A WEDDING NOV THROUGH MARCH HOUSE WINE, HOUSE CHAMPAGNE AND HOUSE KEG BEER ARE COMPLIMENTARY (EXCLUDING TAX AND GRATUITY).

TIME REQUIREMENTS:

1. REHEARSAL TIMES ARE OFFERED AT 8AM, 9AM, 10AM OR 11AM, AND ARE SUBJECT TO CHANGE IF AN EVENT IS BOOKED THAT CAUSES CONFLICT IN SCHEDULING. YOUR OFFICIATE OR WEDDING COORDINATOR IS RESPONSIBLE FOR COORDINATION OF YOUR REHEARSAL.
2. IF HOLDING YOUR WEDDING CEREMONY AT EDGEWOOD, YOUR SCHEDULED STARTING TIME IS 4PM IN THE NORTH ROOM AND 12PM OR 6:15PM IN THE SOUTH ROOM.
3. WHEN RESERVING THE NORTH ROOM, DINNER IS SERVED NO LATER THAN 5:30PM DUE TO LOGISTICAL REASONS. NO EXCEPTIONS MAY BE MADE TO THIS RULE.

TIME REQUIREMENTS (continued):

4. EVENING EVENTS CAN EXTEND THEIR ROOM RENTAL TIME, AT OUR DISCRETION, FOR A MAXIMUM OF 2 ADDITIONAL HOURS. 12PM EVENTS CANNOT EXTEND TIME.
5. 8 WEEKS PRIOR TO YOUR EVENT WE WILL CONTACT YOU FOR YOUR WEDDING CONTRACT DETAILS. (FOR MORE INFORMATION, SEE THE BRIDE'S TIMELINE INCLUDED IN YOUR WELCOME PACKET).
6. YOUR ESTIMATED PAYMENT IS DUE 3 WEEKS PRIOR TO YOUR EVENT. THE ESTIMATED PAYMENT WILL BE ON YOUR CONTRACT. A CREDIT CARD, VISA OR MASTERCARD, IS ALSO REQUIRED AT THIS TIME FOR ANY INCIDENTAL CHARGES OR CREDITS THAT MAY OCCUR AT THE END OF YOUR EVENT.
7. CONFIRMATION OF THE NUMBER OF GUESTS IS REQUIRED 72 HOURS PRIOR TO YOUR SCHEDULED EVENT. YOU ARE RESPONSIBLE FOR THIS NUMBER OR THE ACTUAL ATTENDANCE, WHICHEVER IS GREATER.
8. WE WILL ACCEPT YOUR GUEST'S PARTY FAVORS, ETC... 1 DAY PRIOR TO YOUR WEDDING, AS STORAGE SPACE IS VERY LIMITED.
9. YOU AND YOUR OUTSIDE VENDORS HAVE ACCESS TO OUR FACILITY & GROUNDS 1 HOUR PRIOR TO YOUR SCHEDULED EVENT.
 - A. EDGEWOOD WILL CHARGE AN ADDITIONAL \$250.00 PER HOUR FOR EARLY ACCESS REQUESTS, IF AVAILABLE.
10. THE FINAL EVENT BALANCE IS DUE AT THE CONCLUSION OF YOUR EVENT & WILL BE SETTLED WITH THE CREDIT CARD YOU PROVIDED ON YOUR CONTRACT. WE WILL MAIL YOU AN ITEMIZED INVOICE OF ALL CHARGES ALONG WITH YOUR CREDIT CARD RECEIPT FOR THE CHARGES OR CREDIT TO YOUR ACCOUNT THE DAY AFTER YOUR EVENT.
11. OUTSIDE VENDORS MUST PICK UP THEIR THINGS NO LATER THAN 1 DAY AFTER YOUR EVENT.

ADDITIONAL INFORMATION:

1. EDGEWOOD TAHOE IS NOT RESPONSIBLE FOR LOST OR MISSING ARTICLES.
2. THE LOBBY, BAR AREA AND SPORTS BAR ARE OFF LIMITS FOR PHOTOGRAPHS.
3. THE GOLF COURSE IS OFF LIMITS FOR PHOTOGRAPHS.
4. YOUR DEPOSIT IS NON-REFUNDABLE & NON-TRANSFERABLE.
WE WILL REFUND A DEPOSIT ONLY IF WE ARE ABLE TO RE-SELL THE DATE TO ANOTHER PARTY. YOUR DEPOSIT WILL BE REFUNDED LESS THE VALUE OF THE COMPLIMENTARY VOUCHER, UNLESS RETURNED, AND A \$500.00 DEDUCTION FOR ADMINISTRATIVE FEES.
6. IN THE EVENT THAT YOU ARE PROVIDING CHAIR COVERS FROM AN OUTSIDE VENDOR AND YOU WANT OUR STAFF TO PUT THE CHAIR COVERS ON & TIE THE BOWS, WE CHARGE A MINIMUM OF \$100.00. IF OVER 100 CHAIRS, WE WILL CHARGE AN ADDITIONAL \$1.00 PER CHAIR. YOU ARE RESPONSIBLE FOR THE DELIVERY AND PICK-UP OF YOUR CHAIR COVERS.
7. EDGEWOOD STAFF WILL SET UP CERTAIN ITEMS, IF PROVIDED TO US THE DAY BEFORE, FOR YOU WHEN SETTING UP YOUR EVENT. THESE ITEMS ARE:
 - A. A PARTY FAVOR AT EACH PLACE SETTING
 - B. CAKE KNIFE & SERVER, IF PROVIDING
 - C. TOASTING GOBLETS, IF PROVIDED
 - D. ESCORT CARDS OR NAME CARDS – WITH INSTRUCTIONS FOR OUR STAFF
 - E. CANDLES UNWRAPPED. NO TAPER CANDLES ARE ALLOWED. ALL CANDLES MUST BE ENCLOSED.
8. TV/DVD IS AVAILABLE FOR A \$100.00 CHARGE.
9. CONSTRUCTION OF THE EDGEWOOD TAHOE LODGE HAS BEGUN. THIS WILL NOT AFFECT THE CLUBHOUSE. NO WORK WILL BE DONE ON WEEKENDS.

WINTER SPECIAL

IF BOOKING A WEDDING NOVEMBER THROUGH MARCH - HOUSE WINE, HOUSE CHAMPAGNE AND HOUSE KEG BEER ARE COMPLIMENTARY (EXCLUDING TAX AND GRATUITY).

SECURE YOUR DATE

IF YOU AGREE TO THE [EDGEWOOD TAHOE EVENT POLICIES](#), PLEASE FILL OUT AND SIGN THE FORM BELOW. A NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT (\$4000 FOR THE SOUTH ROOM / \$5000 FOR THE NORTH ROOM) IS REQUIRED TO RESERVE YOUR DATE.

PRINT NAME

MAILING ADDRESS

EMAIL ADDRESS:

PHONE – HOME: PHONE – CELL:

NAME OF GROUP
(PLEASE PRINT FIRST AND LAST NAMES OF BRIDE & GROOM)

FUNCTION DATE

LOCATION TIME

SIGNATURE TODAY'S DATE

FOR ADMINISTRATIVE USE ONLY

RECEIVED (NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT) \$

BY DATE RECEIVED

BANDS

LEEP ENTERTAINMENT	JEFF	LEEPENTERTAINMENT.COM	800.787.6390
BART LIBBY	BART	BARTLIBBY.COM	530.577.7897
STRING BEINGS	VAN	THESTRINGBEINGS.COM	775.323.6919
CELTIC HARP MUSIC	ANNE	CELTICHARPMUSIC.COM	530.541.2575
IKE & MARTIN	IKE & MARTIN	IKEANDMARTIN.COM	888.407.6198

CAKES

ABSOLUTELY FABULOUS	NATASHA	ABFABDESSERTS.COM	530.545.8381
THE CORK & MORE	KIM	THECORKANDMORE.COM	530.544.5253
FLOUR GIRL	SARAH	FLOURGIRLWEDDINGCAKES.COM	530.573.1138
CAKES BY GRACE	GRACE	TAHOECAKESBYGRACE.COM	530.318.4637

D.J.'s

MUSIC MAGIC	BRETT	MUSICMAGICTAHOE.COM	530.577.2221
J.J. ENTERTAINMENT	OWEN	JJENTERTAINMENT.COM	530.412.3354
DYNA "MIC" DUO	RANDY	DYNA-MIC-DUO.COM	866.577.6119
LAKE DJ	DEREK	LAKEDJ.COM	530.577.3414

FLORISTS

THRANS	KATIE	THRANSFLOWERS.COM	800.360.3862
FLOWERS BY TERRI	TERRI		530.544.7339
ROSE PETALS	SHIRLEY	WEDDINGSINTAHOE.COM	800.347.5459

PASTORS

REV. DAVE BERONIO	DAVE	TAHOE-WEDDING.COM	775.588.7655
REV. J.B. MCINTYRE	JB	AWEDDINGCEREMONY.COM	800.336.3585
REV. SHARON RUSK	SHARON	IDOTAHOEWEDDINGS.COM	775.588.4105

PHOTOGRAPHERS

JARVIS PHOTOGRAPHY	BEATA & ERIC	JARVISPHOTOGRAPHY.COM	775.690.3808
THEILEN PHOTOGRAPHY	MATT & TARA	THEILENPHOTO.COM	775.224.8254
PHOTO TAHOE	LESLIE	PHOTOTAHOE.COM	530.318.6208
MELINA WALLISCH	MELINA	MELINAWALLISCH.COM	530.541.3810

VIDEO

VIDEOQUEST PRODUCTIONS	JASON	VIDEOQUESTPRODUCTIONS.COM	775.267.6655
DISTINCTIVE VIDEO	HOWARD	TAHOEDISTINCTIVEVIDEO.COM	530.541.5280
ADVANCED VIDEO	ALVAN	AVTAHOE.COM	800.887.3107

BEAUTY

MAKE-UP ARTIST	LINDA	TAHOEWEDDINGSAGOGO.COM	530.318.5038
HAIR STYLIST	TRAV	TRAVSCHWEITZER.COM	530.543.0128
ACQUA HAIR DESIGN	CHRISTINE	ACQUAHAIRDESIGN.COM	530.544.8080
SESSIONS SALON	STYLISTS	SESSIONSSALON.COM	530.541.2722

TRANSPORTATION

DISCOVER LAKE	JANEZ	DISCOVERLAKETAHOE.NET	530.542.1080
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WE CANNOT BE RESPONSIBLE FOR OUTSIDE SERVICES.

IF YOUR SERVICE PROVIDER IS NOT FROM THIS LIST, PLEASE HAVE THEM CONTACT US BEFORE YOUR EVENT TO GO OVER RULES & RESTRICTIONS AT THIS FACILITY.

1. WHAT DATES DO YOU HAVE OPEN?

Please call or email us for available dates.

2. CAN I MAKE AN APPOINTMENT TO COME VIEW THE FACILITY?

Yes, we are available 7 days a week to show the facility during business hours.

3. DO YOU HAVE A DAY OF WEDDING COORDINATOR?

Edgewood does not provide a coordinator, and we do not feel they are necessary, but can refer you to one. We do have an Event Manager on site to oversee the details of your wedding.

4. HOW MUCH IS THE AVERAGE WEDDING?

There are several variables that influence the average price for your event. Please contact us for more information and a consultation.

5. HOW DO I SECURE A DATE AT YOUR FACILITY?

After a complimentary one-week hold, we will require a signed Events Policies form, along with the deposit to secure a date. The deposit can be made with Visa, MasterCard or Check payable to Edgewood Tahoe.

6. DO YOU HAVE A BRIDAL CHANGING ROOM?

We have a Bridal Changing room for the Brides, which you have access to one hour prior to event start time, as well as throughout your reception.

7. HOW EARLY CAN I ARRIVE THE DAY OF MY WEDDING?

You, along with your vendors, can arrive one hour prior to your event start time.

8. DO YOU HAVE A PROJECTOR AND SCREEN?

Yes. We have a flat screen TV with DVD player or a projector, media cart and 7x7 screen, if requested. We charge \$100.00 each for use of this set up.

9. DO YOU HAVE ANY SOUND EQUIPMENT?

Edgewood does not provide any sound equipment.

10. HOW CAN I FIGURE OUT HOW MUCH MY BAR BILL WILL BE?

All bar charges are based on consumption, and Edgewood will provide you with an estimate based on what you decide to serve.

11. WHERE DOES THE COCKTAIL HOUR TAKE PLACE?

On the outside patios of your banquet room as well as inside the reception room.

12. CAN I SUPPLY MY OWN LIQUOR?

We allow only wine & Champagne to be brought in, and we charge a corkage fee of \$20.00 plus gratuity for each 750ml. bottle.

13. WHAT VEGETARIAN OPTIONS DO YOU HAVE?

Included on buffet and banquet dinner menus.

14. CAN YOU ACCOMMODATE SPECIAL DIETARY NEEDS?

Yes

15. DO YOU ALLOW OUTSIDE CATERING?

No

16. DO YOU PROVIDE FOOD TASTINGS?

We do not offer formal food tastings, but after booking with us, we will provide you with a \$100.00 Voucher to dine in the Edgewood Restaurant. You will order off the regular dinner menu, not the buffet & banquet menus, however, all of the food is prepared by the same kitchen. This is meant to give you a good idea of the quality, presentation and style of the chef. You will also be given tastings of our House wine, House Champagne & House Keg Beers when you use the voucher.

17. DO YOU HAVE ENOUGH PARKING?

We have two large parking lots as well as a valet option. On weekends, we may reserve parking for your guests and provide them transportation.

18. DO YOU PROVIDE A SHUTTLE SERVICE?

Edgewood does not have a shuttle service. Please see vendor list.

19. DO YOU HAVE MORE THAN ONE WEDDING GOING ON AT THE SAME TIME?

We have two banquet rooms. The South Room can be booked twice on any given day. We do not book two weddings at the same time, but they can overlap.

20. HOW MANY PEOPLE ARE YOU ABLE TO SEAT ON THE NORTH DECK, NORTH ROOM LAWN AREA AND/OR THE SOUTH DECK/SOUTH BEACH FOR THE WEDDING CEREMONY?

The North Deck can seat 130 people on the deck, the North Room lawn area can seat 200+ and the South Deck/South Beach can seat 100 people.

21. WHAT HAPPENS IF IT RAINS, IF I AM PLANNING ON AN OUTSIDE WEDDING CEREMONY?

If it rains, we can set up your ceremony inside the same room as your reception. After your ceremony is over you and your guests will walk out into the lobby area, where we will start your cocktail reception while our staff is rearranging the tables & chairs for the reception. This takes approximately 10 minutes.

22. ARE WE ABLE TO CHOOSE OUR OWN OUTSIDE VENDORS OR DO WE HAVE TO USE YOUR LIST?

We allow you to bring in outside vendors. Our vendors list serves as recommendations. It is not a required list of vendors.

23. HOW SOON DO I HAVE TO PICK UP MY THINGS THAT WERE LEFT BEHIND AFTER THE WEDDING?

We ask that all items left behind be picked up the day after your wedding.

24. WHERE ARE WE ALLOWED TO TAKE PICTURES?

You may take pictures in the garden area directly in front of the Clubhouse entrance, the flag pole island across from the main entrance, on the beach in front of your specific Banquet room, and the decks surrounding your room only.

25. DO YOU HAVE REFRIGERATION STORAGE FOR FLOWERS/CAKE?

No. We have limited refrigeration space, so we cannot store flowers or cakes.

26. DO WE GET FREE GOLF IF WE BOOK WITH EDGEWOOD?

If a wedding group books 8 players or more, the groom plays for free. If 16 players or more, the Bride & Groom both play for free. We offer free rental clubs for wedding groups.

27. DOES MY DEPOSIT GO TOWARD THE FINAL BILL?

Yes, the deposit you pay to secure the room is applied to the final bill.

28. DO YOU OFFER REHEARSAL TIMES BEFORE THE WEDDING?

We offer rehearsal times in the mornings at 8:00, 9:00, 10:00 or 11:00am, typically the day before your wedding.

29. WHEN IS OUR ESTIMATED PAYMENT AND GUARANTEED GUEST COUNT DUE?

Your estimated payment is due 3 weeks prior to your wedding, and the final guaranteed guest count is due 3 days prior.