

THE
LANDING



A LAKE TAHOE RESORT
AND SPA

CATERING & EVENTS

CATERING SALES 530.541.5263

4104 LAKESHORE BOULEVARD ● SOUTH LAKE TAHOE, CA 96150

BREAKFAST

Served with Freshly Brewed Coffee/Decaf & a Selection of Regular/Herbal Teas
Available until 11:00 a.m.



CONTINENTAL BREAKFAST DISPLAY

Fresh Seasonal Fruit Display
Assorted Danish & Muffins, Served with Butter
Steel Cut Oats with Brown Sugar, Cinnamon, Dried Cranberries, & Toasted Almonds
Orange & Cranberry Juices

\$30 per Guest

10 Person Minimum



THE LANDING BREAKFAST BUFFET

Fresh Seasonal Fruit Display
Individual Yogurts with Berries & Granola
Orange & Cranberry Juices

Choice of:

- Assorted Danish & Muffins, Served with Butter
- Bagels with Whipped, Chive & Salmon Cream Cheeses

Choice of:

- Classic Scrambled Eggs
- Scrambled Egg Whites with Spinach, Tomato & Kefalotyri Cheese

Choice of:

- Breakfast Potatoes with Onions & Bell Peppers
- Crispy Hash-Browned Potatoes

Choice of:

- Chicken Apple Breakfast Sausage
- Thick-Cut Bacon

\$38 per Guest

20 Person Minimum



BREAKFAST ENHANCEMENTS

Add these items to your buffet:

Breakfast Sandwiches

- Classic Egg & Sausage with Cheese, on a Biscuit
- Classic Egg & Bacon with Cheese, on a Croissant
- Breakfast Burrito, Scrambled Eggs, Bacon, Cheese & Potatoes with Salsa
- Smashed Avocado Sandwich with Sliced Tomato & Chili-Roasted Feta, on Sourdough

\$12 each

10 Sandwich Minimum per selection

Classic Eggs Benedict

\$6 per guest

Brioche French Toast with Maple & Berry Syrups

\$6 per guest

Petite Buttermilk Pancakes with Maple & Berry Syrups

\$4 per guest

Biscuits & Sausage Gravy

\$4 per guest

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

T
H
E LANDING

LAKE
TAHOE
RESORT
& SPA

BRUNCH

Served with Freshly Brewed Coffee/Decaf & a Selection of Regular/Herbal Teas
Available until 2:00 p.m.



BRUNCH BUFFET

Fresh Seasonal Fruit Display

CHOICE OF:

- Assorted Danish & Muffins, Served with Butter
- Bagels with Whipped, Chive & Salmon Cream Cheeses

Individual Yogurts with Berries & Granola

Orange & Cranberry Juices



ENTRÉES ~ SELECT TWO:

- Scrambled Eggs
- CHOICE OF:
 - Quiche Lorraine (Bacon, Onions & Swiss)
 - Garden Veggie Quiche (Mushrooms Onions, Spinach, Zucchini & Gouda)
- Brioche French Toast with Maple Syrup & Berry Syrup
- Chicken Asparagus Crepe with Mornay Sauce
- Roasted Pork Loin, Whole-Grain Mustard Demi
- Pasta Primavera: Linguine Tossed with Fresh Market Vegetables with Red Sauce
- Grilled Tri-Tip of Beef with a Red Wine Sauce



ACCOMPANIMENTS ~ SELECT THREE:

- Breakfast Potatoes with Onions & Bell Peppers
- Chicken Apple Breakfast Sausage
- Thick-Cut Bacon
- Mixed Artisan Leaf Salad, Fresh Market Vegetables, Champagne Vinaigrette
- Greek Village Salad of Tomatoes, Cucumbers, Kalamata Olives, Onions, Bell Peppers & Feta
- Kale, Crispy Onion, Shaved Radish with Orange Segments Fennel, Apple & Spiced seed Couscous

\$68 per Guest

20 Person Minimum

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

BREAKS & A LA CARTE



BREAKS

All breaks include Assorted Soft Drinks & Bottled Water

FAST BREAK

Sliced Fresh Fruit
Assorted Granola Bars: Crunchy & Soft
Individual Assorted Yogurts

\$21 per guest

BALLPARK BREAK

Popcorn & Caramel Corn
Roasted Peanuts
Soft Plain & Salted Pretzels with Hot Mustard
Assorted Ice Cream Bars

\$24 per guest

ENERGY BREAK

Build Your Own Trail Mix: Granola, Mixed Nuts, Dried Apricots, Raisins & Chocolate Chips
Fresh Fruit Skewers with Blueberry-Honey Yogurt Dip

\$20 per guest

FIESTA BREAK

House-Made Corn Tortilla Chips
Guacamole, Chipotle Sour Cream, Salsa Fresca
Warm Jalapeño Queso

\$24 per guest

HEALTH KICK

Vegetable Crudités with Hummus
Fresh Fruit Skewers with Blueberry-Honey Yogurt Dip

\$18 per guest

SWEET TREATS

Chocolate-Covered Strawberries
Jumbo Chocolate Chip Cookies
Chocolate Turtle Brownies
Ice-Cold Milk & Chocolate Milk

\$20 per guest



ALL DAY BEVERAGE STATION

Fresh Brewed Coffee & Decaf
Assorted Hot Teas
Assorted Soft Drinks & Bottled Water

\$35 per guest

A LA CARTE FOOD

Individual Yogurts **\$5 each**

Assorted Muffins **\$72 dozen**

Coffee Cakes **\$72 dozen**

Breakfast Breads **\$60 dozen**

Assorted Pastries **\$60 per dozen**

Jumbo Chocolate Chip Cookies **\$60 dozen**

Chocolate Turtle Brownies **\$60 dozen**

A LA CARTE BEVERAGES

Fresh-Brewed Coffee/Decaf **\$90 per gallon**

Specialty Teas **\$90 per gallon**

Hot Chocolate with Whipped Cream, Chocolate Shavings & Mini Marshmallows **\$8 per guest**

Apple, Tomato, Orange, Ruby Red Grapefruit or Cranberry Juice **\$5 each**

Iced Tea ~ Traditional or Fruit-Flavored **\$7 each**

Still & Sparkling Bottled Waters **\$5 each**

Assorted Soft Drinks **\$5 each**

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING
LAKE TAHOE
RESORT & SPA

LUNCH BUFFETS

Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee/Decaf, a Selection of Regular/Herbal Teas & Iced Tea
20 Person Minimum
Available until 2:00 p.m.



THE DELI BOARD

House-Made Pasta Salad
Chef's Garden Salad with Champagne Vinaigrette
Thinly Sliced Roast Beef, Black Forest Ham & Turkey
Swiss, Provolone & Cheddar
Tomatoes, Leaf Lettuce, Red Onions, Dill Pickles,
Whole-Grain Mustard & Horseradish Mayonnaise
Assorted Artisan Rolls
Individual Potato Chips
Assorted Cookies & Brownies
\$54 per guest



PASTA LUNCH BUFFET

Traditional Caesar Salad
Village Salad: Tomatoes, Cucumbers, Kalamata Olives, Onions, Bell Peppers & Feta
TWO ENTRÉE CHOICES:

- Chicken Alfredo: Pasta Tossed with Roasted Chicken & Alfredo Sauce
- Traditional Pasta Bolognese: Penne Pasta with Beef Bolognese Sauce
- Vegetarian Pasta: Penne with Roasted Vegetables in a Basil Pesto
- Baked Lasagna with House-Made Marinara

Cookies & Brownies
Served with Garlic Bread
\$52 per guest



SOUTHWESTERN BUFFET

Shredded Seasoned Chicken & Sliced Adobo Flank Steak
Sautéed Bell Peppers & Sweet Onions
Shredded Cheese, Shredded Lettuce, Cilantro, Diced Tomato, Chopped Onions & Chipotle Crema
Corn & Flour Tortillas
Cilantro Lime Rice & Vegetarian Black Beans
House-Made Tortilla Chips with Tomato Salsa & Guacamole
Cinnamon Churros
\$56 per Guest

LUNCH ON THE RUN

Served "To Go" with Cookie, Chips, Whole Fresh Fruit & Bottled Water

CHOICE OF THE FOLLOWING:

- Curried Chicken Salad, Lettuce, Tomato & Onion, on a Croissant
- Ham, Cheese, Lettuce, Tomato & Onion, on Sourdough
- Turkey, Bacon, Lettuce & Tomato, on Brioche
- Pesto Chicken Wrap: Grilled Chicken, Fresh Spinach, Sun-Dried Tomatoes, Feta-Pesto Dressing
- Turkey Cranberry Wrap: Turkey, Fresh Sprouts, Cranberry, Green Apple Cream Cheese Spread
- Veggie Hummus Wrap: Grilled Eggplant, Roasted Red Peppers, Cucumbers, Red Onions & Kalamata Olives

SELECT ONE SIDE FOR GROUP:

- Pasta Salad
- Potato Salad

\$35 per Guest

10 Sandwich Minimum Per Selection

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

PLATED LUNCH

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee/Decaf, a Selection of Regular/Herbal Teas and Iced Tea
Available until 2:00 p.m.



SELECT ONE SALAD AND ONE DESSERT FOR GROUP:

SALAD

- Traditional Caesar Salad: Romaine Lettuce, Caesar Dressing, Crostini and Shaved Parmesan
- Artisan Mixed Leaf Salad: Mixed Baby Greens with Fresh Market Vegetables, Champagne Vinaigrette
- Village Salad: Tomatoes, Cucumbers, Kalamata Olives, Onions, Bell Peppers and Feta

DESSERT

- Seasonal Cheesecake
- Chocolate Cake
- Apple Strudel

SELECT UP TO TWO ENTRÉES FOR THE GROUP:

SPLIT MENUS ~ The number of each entrée selection must be communicated to the hotel at least 7 days in advance. Indicator cards are required to designate entrée choice to each guest.

ENTRÉES

All Entrées served with Chef's Seasonal Vegetables and Chef's Starch Choice

Lemon and Herb Roasted Chicken Breast
\$58

Grilled Halibut, Citrus Beurre Blanc
\$65

Roasted Pork Loin, Whole-Grain Mustard Demi
\$60

Grilled Skirt Steak with a Chimichurri Sauce
\$65

Baked Eggplant Stack with Tomato, Feta, Mozzarella and Basil
\$58

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

RECEPTIONS



RECEPTION DISPLAYS ~ 50 Servings per Display

COLD DISPLAYS

Seasonal Crudités, Served with Greek Ranch Dip	\$ 200.00
Trio of Hummus Dips, Served with Wood-Baked Pita and Seasonal Vegetables	\$ 200.00
Chips, Guacamole and Salsa Bar	\$ 200.00
Fresh Seasonal Grilled Vegetables in Balsamic	\$ 225.00
Fresh Seasonal Fruit Display, Served with Blueberry Honey Yogurt Dip	\$ 200.00
Antipasto Platter with Olives, Pickled and Grilled Vegetables and Cured Meats	\$ 400.00
Assorted Finger Sandwiches, Cucumber Chive, Smoked Salmon with Dill, Tarragon Chicken Salad	\$ 225.00
Artisan Cheese Display, Fresh Seasonal Fruits and Fruit Paste, Served with Crackers	\$ 325.00
Smoked Salmon, Capers, Onions, Tomatoes and Artisan Breads	\$ 300.00
Cold Jumbo Shrimp Display with Cocktail Sauce	\$ 375.00
Seared Ahi on a Sesame Crisp	\$ 400.00

HOT DISPLAYS

Crab Cakes with Lemon Dill Aioli	\$ 200.00
Chicken Skewers with Spicy Peanut Dipping Sauce	\$ 200.00
Warm Spinach and Artichoke Dip, Served with Crackers and Pita	\$ 200.00
Miniature Beef Wellington	\$ 300.00

PASSED HORS D'OEUVRES ~ 2 Dozen Minimum

COLD PER PIECE

Watermelon Cubes with Chili-Roasted Feta	\$ 4.00
Caprese Salad Skewers	\$ 5.00
Tomato Bruschetta	\$ 5.00
Smoked Salmon, Cucumber Cup with Caper Cream	\$ 6.00
Seared Ahi on a Sesame Crisp	\$ 7.00
Prosciutto -Wrapped Melon	\$ 5.00
Chili-Marinated Prawns	\$ 7.00
Seared Tenderloin Carpaccio on a Crostini Toast with Whole-Grain Mustard	\$ 6.00
Crostini with Chèvre Topped with a Fig and Olive Tapenade	\$ 5.00
Figs with Honey Burrata Topped with Pomegranate Seeds	\$ 5.00

HOT PER PIECE

Chicken Skewers with Spicy Peanut Sauce	\$ 6.00
Arancini with Roasted Red Pepper Aioli	\$ 5.00
Miniature Crab Cakes with Lemon Dill Aioli	\$ 7.00
Miniature Beef Wellingtons	\$ 8.00
Coconut Shrimp with a Coconut Basil Cream	\$ 8.00
Mini Chicken and Waffle with Toasted Chili Syrup	\$ 7.00
Lamb Lollipops with a Minted Jus	\$ 12.00

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
 ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
 IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY



RECEPTION STATIONS



CHILI STATION

CHOICE OF TWO:

- Chicken and White Bean Chili
- Chili Con Carne
- Vegetarian Black Bean Chili
- Pork Chili Verde
- 5 Alarm Beef Chili

Served with Corn Bread Muffins, Honey Butter, Sour Cream, Shredded Cheddar Cheese, Fresh Sliced Jalapeños and Diced Sweet Onions

\$32 per Guest



STREET TACO BAR

CHOICE OF TWO:

- Slow-Cooked Pork Carnitas in Picadillo Sauce
- Braised Asian Sticky Pork Belly with Slaw
- Beef Barbacoa
- Chili Lime Sautéed Shrimp
- Fajita-Seasoned Grilled Market Vegetables

SERVED WITH:

Served with Queso Fresco, Shredded Lettuce, Diced Tomatoes, Salsa Verde
Cilantro Lime Rice & Vegetarian Black Beans
Mini Corn and Flour Tortillas

\$38 per Guest



RAW BAR

CHOICE OF THREE:

- Chilled Jumbo Shrimp Cocktail
- Oysters (variety based on season) on the Half Shell with Mignonette sauce
- Traditional Ceviche: Shrimp, Scallop and Halibut
- Ahi Poke
- Crab Cocktail

Served with Lemon Wedges and Fresh Horseradish

\$58 per Guest per Hour

DESSERT STATION

Mini Lemon Meringue Tarts
Assorted French Macarons
Mini Cheesecake Bites
Chocolate Ganache Tart
Mini S'mores Bites

\$22 per Guest

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

DINNER BUFFET

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee/Decaf, a Selection of Regular/Herbal Teas and Iced Tea

Two Entrée Buffet: \$80 per Guest / Additional Entrée Choices: \$10 per Guest / 25 Person Minimum



SALAD

CHOICE OF TWO:

- Fresh Seasonal Fruit Salad
- Mixed Greens Salad, Balsamic Vinaigrette and Ranch Dressing
- Arugula, Buffalo Mozzarella, Heirloom Tomatoes, Basil, Pesto Dressing

ENTRÉES

CHOICE OF TWO:

- Lemon and Herb Roasted Chicken Breast
- Seared Citrus Halibut, Lemon Caper Sauce
- Seared Salmon Fillet, Citrus Beurre Blanc
- Roasted Pork Loin, Whole-Grain Mustard Demi
- Roasted Tri-Tip of Beef, Red Wine Sauce
- Seared Flat Iron Steak, Chimichurri
- Baked Eggplant with Tomato, Feta, Mozzarella and Basil
- Pasta Primavera: Fresh Vegetables Tossed with Pasta and a House-Made Marinara Sauce



ACCOMPANIMENTS

CHOICE OF TWO:

- Rosemary Roasted Potatoes
- Sweet Potatoes
- Yukon Gold Mashed Potatoes
- Potatoes Au Gratin: A Blend of 3 Cheeses with Sliced Yukon Gold Potatoes
- Wood-Fired Grilled Seasonal Vegetables
- Balsamic Glazed Vegetables
- Wild Rice Pilaf with Apricots and Almonds



DESSERTS

CHOICE OF TWO:

- Vanilla Cheesecake
- Flourless Chocolate Cake
- Mixed Berry and Chocolate Trifle
- Chocolate Mousse Cake, Pomegranate Glaze and Pistachios

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

PLATED DINNER

Served with Freshly Baked Rolls & Butter, Freshly Brewed Coffee/Decaf, a Selection of Regular/Herbal Teas & Iced Tea



SELECT ONE SALAD AND ONE DESSERT FOR GROUP:

SALAD

- Burrata and Tomato Salad: Tomatoes, Burrata Cheese, Olive Oil, Balsamic Reduction
- Village Salad: Tomatoes, Cucumbers, Kalamata Olives, Onions, Bell Peppers and Feta
- Traditional Caesar Salad: Romaine Lettuce, Caesar Dressing, Crostini and Shaved Parmesan
- Artisan Mixed Leaf Salad: Mixed Baby Greens with Fresh Market Vegetables, Champagne Vinaigrette

DESSERT

- Vanilla Cheesecake
- Flourless Chocolate Cake
- Mixed Berry and Chocolate Trifle
- Chocolate Mousse Cake, Pomegranate Glaze and Pistachios

SELECT UP TO TWO ENTRÉES FOR THE GROUP:

SPLIT MENUS ~ The number of each entrée selection must be communicated to the hotel at least 7 days in advance. Indicator cards are required to designate entrée choice to each guest.

ENTRÉES

All Entrées served with Chef's Seasonal Vegetables and Chef's Starch Choice

- Lemon and Herb Roasted Chicken Breast
\$78
- Seared Salmon Fillet, Citrus Beurre Blanc
\$80
- Seared Sea Bass, Lemon Capers Sauce
\$82
- Grilled Rib Eye of Beef, Red Wine Demi
\$82
- Seared Filet Mignon, Red Wine Demi
\$90
- Wood-Fired Grilled Rack of Lamb with a Salsa Verde
\$90
- Garlic Tomato Shrimp with a Saffron Rice
\$78
- Baked Eggplant Stack with Tomato, Feta, Mozzarella and Basil
\$78

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING
LAKE TAHOE
RESORT & SPA

BEVERAGES

All Bars require a \$150 setup fee per bar



PREMIUM LIQUOR

Smirnoff Vodka • Beefeater Gin • Bacardi Rum • Captain Morgan Spiced Rum • El Jimador Tequila • Dewars White Label Scotch • Evan Williams Bourbon

PREMIUM WINE & BEER

WINE: Bouvet Brut Sparkling Wine • Black Station Chardonnay • Black Station Cabernet Sauvignon

BEER: Bud Light • Corona • Sierra Nevada Pale Ale • Firestone 805



TOP TIER LIQUOR

Grey Goose Vodka • Bombay Sapphire Gin • Bacardi Rum • Sailor Jerry Spiced Rum • Patron Silver Tequila • Maker's Mark Bourbon • Johnnie Walker Black Label Scotch

TOP TIER WINE & BEER

WINE: Taittinger "La Française" Brut Champagne • Sonoma-Cutrer Chardonnay • Renwood Old Vine Zinfandel

BEER: Bud Light • Corona • Stella • Sierra Nevada Pale Ale • Firestone Union Jack IPA • Angry Orchard Cider



HOURLY BEVERAGE PACKAGES

Hourly bars are priced per person, per hour and include unlimited consumption of liquor, wine, beer, soft drinks and mixers.

PREMIUM PACKAGE

1 Hour	\$22 per guest
2 Hours	\$32 per guest
3 Hours	\$42 per guest
4 Hours	\$52 per guest
5 Hours	\$62 per guest

TOP TIER PACKAGE

1 Hour	\$28 per guest
2 Hours	\$40 per guest
3 Hours	\$52 per guest
4 Hours	\$64 per guest
5 Hours	\$76 per guest

PREMIUM WINE & BEER PACKAGE

1 Hour	\$16 per guest
2 Hours	\$25 per guest
3 Hours	\$34 per guest
4 Hours	\$43 per guest
5 Hours	\$52 per guest

TOP TIER WINE & BEER PACKAGE

1 Hour	\$18 per guest
2 Hours	\$27 per guest
3 Hours	\$36 per guest
4 Hours	\$45 per guest
5 Hours	\$54 per guest

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA

BEVERAGES

- All Bars require a \$150 setup fee per bar
- Consumption bars require a pre-approved credit card on file and final signature from responsible party at conclusion of event
- Consumption bars will be charged a \$150 bartender fee per bar. Bartender fee waived with \$500 in bar sales per bar



Premium Cocktails \$12.00 each

Top Tier Cocktails \$16.00 each

Signature Cocktails \$12.00 - \$16.00 each

Beer \$8.00 each

Premium Wine by the Glass \$10 per glass

Premium Wine by the Bottle \$40 per bottle

Top Tier Wine by the Glass \$14 per glass

Top Tier Wine by the Bottle See wine List

Premium Sparkling Wine \$40 per bottle

Champagne/Cider Toast \$6 per person

Sparkling Apple Cider \$15 per bottle

Assorted Soft Drinks or Fruit Juices \$5 each

Bottled Still or Sparkling Water \$5 each



Bloody Mary \$12

Mimosa \$10

Draught Domestic Beer* \$975 per keg

Draught Premium Beer* \$1200 per keg

**Draught Kegs provide approximately 160 twelve-ounce servings per keg. Partially used kegs will be charged at full price.*

Wine Handling/Corkage \$30 per 750ml bottle

Specialty Liquor, Beer or Wine - Priced Based on Request

CONSUMING RAW OR UNDERCOOKED MEAT OR FISH MAY INCREASE RISK OF FOOD BOURNE ILLNESS
ALL FOOD & BEVERAGE PRICING SUBJECT TO A 24% SERVICE CHARGE & CURRENT SALES TAX
IF GUEST COUNT IS LESS THAN MINIMUM REQUIRED, A \$250 FEE WILL APPLY

THE LANDING LAKE TAHOE RESORT & SPA