

# *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](http://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 Princess**

## **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.*

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

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

## **Tahoe Princess**

*Our seventy foot, one story, pontoon style boat, is our “floating ballroom” on the Lake. The Princess also offers ceremonies while underway. Great for your summer “island style” wedding or reception. The Princess is available May through October only. Minimum of 25 persons. Maximum of 90. The Tahoe Princess' guest capacity depends on event style and set up requirements.*

<b><u>Charter Rates:</u></b>	<b>Hourly Charter Rate per hour: first two hours</b>	<b>Additional per hour</b>
<b>June – September</b>	<b>\$900</b>	<b>\$700</b>

*\*Food and beverage is additional and based on a per person charge.*

*\*Tahoe Princess only offers buffet style reception service.*

### **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**

<b>Chair Covers (includes delivery &amp; setup)</b>	\$ 10.00 per cover
<b>Custom Ring Buoy</b>	\$ 175.00
<b>Large Flower Vase Rental (a set of two)</b>	\$150.00
<b>Flowers</b>	\$ Quote
<b>Wedding Cake</b>	\$ Quote
<b>Entertainment</b>	\$ Quote
<b>Photography</b>	\$ Quote
<b>Coordinating Colored Linens</b>	\$ Quote
<b>Extensive Setup Fee</b>	\$ Quote
<b>One Hour Ceremony Rehearsal with Coordinator</b>	\$100

# **Tahoe Princess Simple Ceremony Package**

**June – September  
\$2000**

## **Package Includes:**

- ~Two Hour Private Charter*
- ~Exclusive Use of the Tahoe Princess Floating Atrium for your Ceremony*
- ~Traditional Aisle setup with standard chairs for the guests (maximum 75)*
- ~Uniformed Captain to perform ceremony*
- ~Minister's Donation*
- ~Ceremony Music played over house sound system*
- ~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**

<b><i>Chair Covers (includes delivery &amp; setup)</i></b>	<b><i>\$ 10.00 per cover</i></b>
<b><i>Custom Ring Buoy</i></b>	<b><i>\$ 175.00</i></b>
<b><i>Floral Urn Rental (a set of two)</i></b>	<b><i>\$150.00</i></b>
<b><i>Additional Flowers</i></b>	<b><i>\$ Quote</i></b>
<b><i>Wedding Cake</i></b>	<b><i>\$ Quote</i></b>
<b><i>Entertainment</i></b>	<b><i>\$ Quote</i></b>
<b><i>Photography</i></b>	<b><i>\$ Quote</i></b>
<b><i>Coordinating Colored Linens</i></b>	<b><i>\$ Quote</i></b>
<b><i>Extensive Setup Fee</i></b>	<b><i>\$ Quote</i></b>
<b><i>One Hour Ceremony Rehearsal with Coordinator</i></b>	<b><i>\$100</i></b>

## ~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

#### **Crudité 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 Canapés**

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 \$125 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 - \$125.00

**\$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)**

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**Bourbon Pecan Pie**  
**Carrot Cake ~ 3 layer**  
**Crème Brulée Cheesecake**  
**Key Lime Pie**

**\$6.00++ per person**  
**(please select one)**

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**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: \$3.50 - \$4.50

**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~**

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

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

**~Private Charter Rates~  
Tahoe Queen & M.S. Dixie II**

**Tahoe Queen**

Lake Tahoe's famous paddle wheeler, the Tahoe Queen was built on the Mississippi River in 1983, then trucked to Lake Tahoe and reassembled. This historic paddle wheeler is 144 feet long and 33 feet wide, features three decks, and is Coast Guard certified for up to 500 passengers.

**Charter Rates:** **Hourly Charter Rate**  
**\$1,400.00**

**Remote Fee**  
**\$1,200.00**

*(Remote fee applies if vessel boards and unloads at any docks other than Ski Run Marina)*

**\*Food and beverage is additional and based on a per person charge.**

**\*Additional minimums, guarantees will apply if a public cruise has to be canceled for an exclusive cruise.**

**M.S. Dixie II**

The luxurious paddle wheeler M.S. Dixie first came to Lake Tahoe in 1949 and has created a tradition of hospitality since then. Retired in 1993 and replaced by the state of the art M.S. Dixie II, the tradition is alive today in Tahoe's newest and largest paddle wheeler. US Coast Guard certified for up to 570 passengers, the M.S. Dixie II was originally constructed on the headwaters of the Mississippi, then transported over 2,000 miles on the transport rigs nearly a football field in length, to its home port in historic Zephyr Cove Resort & Marina, NV.

**Charter Rates:** **Hourly Charter Rate**  
**\$1,400.00**

**\*Food and beverage is additional and based on a per person charge.**

**\*Additional minimums, guarantees will apply if a public cruise has to be canceled for an exclusive cruise.**

**Guidelines...**

- No candles, birdseed, rice or confetti may be thrown anywhere on the boat, dock or marina area
- All vessels must depart on time; any delay due to tardiness will not add any additional time on to the charter

## ~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

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

<b>Bow Ceremony ~ Dinner Cruises:</b>	<b>Saturdays/Holidays</b> <b>Not available</b>	<b>Sundays-Friday</b> <b>\$500</b>
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<b>Bow Ceremony ~ Day Cruises</b>	<b>Saturdays/Holidays</b> <b>\$500</b>	<b>Sundays-Friday</b> <b>\$500</b>
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**\*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

\*\$81 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)

## **~Receptions & Group Special Events~ Tahoe Queen & M.S. Dixie**

### ***Emerald Bay Sightseeing Cruise ~ Tahoe Queen & M.S. Dixie II***

*Highlight your tour with Tahoe's favorite sightseeing experience as you cruise to Emerald Bay, the Lake's most photographed spot. It's a wonderful experience for the first time or returning guests. Our narration compliments the natural beauty of Lake Tahoe as you take in dazzling vistas of the Sierras, the dramatic splendor of Emerald Bay, Fannette Island and the unique Vikingsholm Castle. A great cruise for the whole family! This cruise offers hot lunch available for purchase on board and live historical narration. The Tahoe Queen highlights the "Voyage through the Big Water" cruise with Lake Tahoe's only troubadour, Darin Talbot.*

### ***Family Fun Cruise ~ M.S. Dixie II***

*A social sea serpent named Tahoe Tessie, story time, fun facts from the Captain – Kids of all ages will take home more memories of the trip to Emerald Bay. Kid-friendly foods, served in a boat and drinks with souvenir cups are available for purchase. The on board galley offers a full lunch menu and bar service is available on decks.*

### ***Tales of Tahoe ~ Tahoe Queen***

*Who Better to bring to life the legends of Lake Tahoe than the man who first hiked here from Carson City in 1861 and pronounced it "the fairest place the whole earth affords". Nationally acclaimed impressionist McAvoy Layne is the Ghost of Mark Twain who will tell two "Tales of Tahoe", one for adults and one for children, on this scenic voyage to Emerald Bay. Questions about the lake of life in general? Mr. Twain will have an answer...or at least an opinion.*

### ***Sunday Champagne Brunch Cruise ~ M.S. Dixie***

*Treat yourself to a delightful combination of sightseeing, cruising and a bountiful array of hot and cold breakfast favorites served buffet style. You will enjoy a scenic cruise to Emerald Bay and return in plenty of time to experience a full day of area activities.*

### ***Sunset Dinner Dance Cruise ~ M.S. Dixie***

*Your guests will experience a memorable evening as they cruise beneath a magnificent Lake Tahoe sunset. Begin the cruise with dinner, followed by cocktails and dancing; or enjoy cocktails and dancing as the sun sets and dine on the return trip. Entrée selections are made aboard the ship – no need for advance orders.*

## **~Tahoe Queen Dinner Menu~**

### **Public Cruises**

#### **Truckee Sourdough Bakery Rosemary Baguette**

*Herbed Extra-Virgin Olive Oil & Roasted Red Pepper Hummus*

#### **Locally Grown Mesclun & Frisee Salad**

*Organic Grape Tomatoes, Monterey County Artichoke Hearts, Organic Gold Bell Pepper, Shaved Parmesan Cheese*

### **Entrée**

#### **Carved Tenderloin of Beef**

*Raspberry-Chipotle Demi-Glace and Oven-Roasted Seasonal Vegetables*

#### **Carved Roast Turkey Breast**

*Pesto Cream Sauce and Yukon Gold Potatoes Roasted with Herbs & Pacific Sea Salt*

#### **Lime & Chipotle Tortilla-Crusted Tilapia**

*Avocado Pico de Gallo and Infused Mexican Rice*

#### **Jumbo Ravioli with Roasted Vegetable Confetti**

*Roasted Shallot and Sage Butter Sauce*

#### **Assorted Cakes, Tarts, Pies, Cheesecakes**

*Dinner is served Buffet style*

*Menu items subject to change*

*Coffee, Tea & Soft Drinks are served during dinner*

## **~M.S. Dixie II Dinner Menu~**

### **Public Cruises**

#### **Shrimp Cocktail**

#### **Home Style Grilled Garlic Bread**

#### **Traditional Tossed Caesar Salad**

### **Entrée**

#### **Center-Cut Certified Angus Beef Top Steak**

*With Cognac-Green Peppercorn Sauce, with Gorgonzola Mashed Potatoes & Sautéed Seasonal Vegetables*

#### **Chicken Breast Stuffed with Artichoke Hearts, Spinach & Parmesan**

*With Sun-Dried Tomato Pesto Sauce, with Gorgonzola mashed Potatoes & Sautéed Seasonal Vegetables*

#### **Macadamia-Crusted Mahi-Mahi Filet**

*With Tropical Fruit Salsa, with Wild Rice Pilaf & Sautéed Seasonal Vegetables*

#### **Jumbo Ravioli with Porcini, Shitake & Portobello Mushrooms**

*Drizzled with Sun-dried tomato Pesto served with Sautéed Seasonal Vegetables*

#### **Chocolate Trilogy Cake**

*Dinner is served plated nightly*

*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: Dessert and Caesar Salad not included when served on 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).**