



North Tahoe Event Center Wedding Reception Menus

Wedding Receptions

Congratulations on your engagement! Let your perfect marriage begin at the lakefront North Tahoe Event Center with its breathtaking views of Lake Tahoe. Since 1982, Bella Affair has enjoyed working with its clients both longtime and new, to inspire, create and fulfill their vision. We have a passion for what we do and we are here to assist you in organizing every detail from designing the menu, to creating the event plan, to selecting the perfect linens and, most of all, providing delicious food uniquely presented.

Come “Experience our taste... and taste our Experience!”

Our catering package (food menu and bar package) includes:

Gracious, professional wait staff, bartender, chef and dishwasher.

Cutting and service of your wedding cake or wedding dessert.

Guest placesettings with silverware, water goblets and carafes of ice water.

China service for the meal, cake and coffee.

Bar, glassware, bar tool/tubs and four high top cocktail tables. (see page 8 for details)

Water Station: Decorative Beverage Dispenser filled with Ice Water and Lemon Slices.

(Linens not included. We can provide beautiful linens at competitive prices.)

Our catering package is based on a:

Four hour NTEC rental, includes the ceremony time. Extended time can be arranged.

Minimum of 50 full fare guests. 50% off children ages 5 to 12. Ages 4 and under are free.

Smaller weddings (under 50) please contact us for pricing.

Custom menus and menu items can be created to meet your culinary wishes!

We would be happy to handle your linen rental. We offer competitive rates on linens and napkins in your choice of colors and fabrics. We'll make sure you have the right quantity and sizes so your reception looks beautiful. Our staff will put them on and off, so you can just enjoy the moment with all your family and friends.

Contact us, we would love to talk to you about your wedding.

Janet Bellas

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North Tahoe Event Center Wedding Reception Menus

Tahoe Buffet

Salads: Select One

Classic Caesar Salad with Garlic Croutons
Toasted Walnuts, Gorgonzola & Greens with Balsamic Vinaigrette
Dried Cranberries, Toasted Pecans & Greens with Spicy Miso Dressing
Strawberries, Mandarin Oranges, Toasted Pecans & Greens with Champagne Vinaigrette
Tomatoes, Cucumbers & Greens with Dijon Vinaigrette

Entrees: Select Two

(all chicken entrees are boneless, skinless chicken breasts)

Marinated Chicken with Fresh Herb Chimichurri Sauce
Seared Chicken with Mushroom Marsala Sauce
Mediterranean Chicken Topped with Artichoke, Red Pepper and Mozzarella
Citrus Infused Chicken Breast with Fresh Fruit Salsa
Carved Baron of Beef with Au Jus & Horseradish
Santa Maria Spice Rubbed Tri Tip (add \$2 per person)
Honey Walnut Crusted Salmon (add \$2 per person)
Chili-Garlic Salmon or White Fish with Cilantro-Tomato Salsa (add \$2 per person)

Our Chef will work with you to complete your menu with

Herb-Olive Oil Roasted Seasonal Vegetables
The perfect Starch for your entrees and personal tastes
Fresh Baked Artisan Breads with Whipped Butter
Gourmet Blend Coffees & Hot Tea

Tahoe Buffet \$ 38 per person plus 7.5% sales tax and 20% service charge.



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“Heavenly” Served Reception

First Course

*Each guest is served a salad preselected by the client,
served with a basket of Artisan Bread with Whipped Butter.*

Classic Caesar Salad with Garlic Croutons
Toasted Walnuts, Gorgonzola & Greens with Balsamic Vinaigrette
Dried Cranberries, Toasted Pecans & Greens with Spicy Miso Dressing
Strawberries, Mandarin Oranges, Toasted Pecans & Greens with Champagne Vinaigrette
Tomatoes, Cucumbers & Greens with Dijon Vinaigrette

Main Course

*Each guest is served an entree preselected by the client,
served with Chef's selection of seasonal vegetables and starch du jour.*

Rosemary Chicken Breast with Toasted Pine Nuts & Sherry Cream Sauce
Mediterranean Chicken Topped with Artichoke, Red Pepper and Tomato
Seared Chicken with Mushroom Marsala Sauce
Chili-Garlic Salmon or White Fish with Cilantro-Tomato Salsa (add \$3 per person)
Honey Walnut Crusted Salmon (add \$3 per person)
Marsala-Rosemary Roast Sirloin (add \$3 per person)
Filet Mignon with Bordelaise Sauce (add market per person)
Vegetarian entree available upon prior request.

Hot Beverages

Gourmet Blend Coffees & Hot Tea

Served Dinner Pricing

Single Entree/ 1 Selection \$ 40 per person
*Single Entree/ 2 Selections \$ 46 per person
**Guest preselected entree must be noted on the guest placecard.*
Duo Entree: add chicken or prawns to any entree above (add \$ 6 per person)

All prices are subject to 7.5% sales tax & 20% service charge.



North Tahoe Event Center Wedding Reception Menus

International Hors d'oeuvre Reception

Great when a lighter fare is desired.

Passed Hors d'oeuvres

Select three

Pot Stickers with Ponzu Dipping Sauce
Spinach, Walnut & Feta Stuffed Mushrooms
Lemon Basil Prawns
Steak Empanada with Cilantro Cream
Classic Deviled Eggs

Buffet Hors d'oeuvres

Lavish Cheese Display with Crackers and Fruit Garnish
Mediterranean Herb Roasted Vegetable Platter with Olives
Grilled Kielbasa with Sweet & Spicy Mustard
Quesadillas with Pico de Gallo
Roasted Red Pepper Hummus with Toasted Pita Chips

Hot Beverages

Gourmet Blend Coffees & Hot Tea

Sierra Sunset Hors d'oeuvres: \$ 36 per person

Pricing based on passed & buffet hors d'oeuvres offered simultaneously.

All prices are subject to 7.5% sales tax & 20% service charge.



North Tahoe Event Center Wedding Reception Menus

"Brunch at Tahoe" Buffet Reception

For daytime receptions.

Select One

Classic Caesar Salad with Garlic Croutons
Toasted Walnuts, Gorgonzola & Greens with Balsamic Vinaigrette
Dried Cranberries, Toasted Pecans & Greens with Spicy Miso Dressing
Strawberries, Mandarin Oranges, Toasted Pecans & Greens with Champagne Vinaigrette
Tomatoes, Cucumbers & Greens with Dijon Vinaigrette

Select One

Red Potato Salad with Mustard-Dill Vinaigrette
Citrus Wild Rice Salad with Dried Cranberries & Toasted Pecans
Home Fries with Sauteed Onions and Peppers

Included

Fresh Fruit Salad (*in season*)
French Toast with Maple Syrup
Petite Crustless Cheese Quiches
Hot Ham & Cheese Stuffed Croissants

Hot Beverages

Gourmet Blend Coffees & Hot Tea

"Brunch at Tahoe" Buffet \$ 32 per person

All prices are subject to 7.5% sales tax & 20% service charge.



North Tahoe Event Center Wedding Reception Menus

Stations Reception

Italy

Classic Caesar Salad
Wild Mushroom Ravioli with Gorgonzola Sauce or Cheese Tortellini with Sun Dried Tomato Pesto
Hot Crusty Garlic Bread

Mexico

Chicken Enchiladas Rancheras
Rice and Cheese Verdi Casserole

Asia

Asian Vegetable-Noodle Salad
Teriyaki Glazed Salmon

Carving

Baron of Beef with Rosemary Au Jus & Horseradish
Garlic Mashed Yukon Gold Potatoes

Farmers Market

Fresh Vegetable Basket with Dill Dip
Lavish Cheese Display with Fruit and Crackers

Beverages

Gourmet Blend Coffees & Hot Tea

Stations Menu Price Per Person

4 stations: \$50 • 5 stations: \$58

*Above pricing based on selected stations offered simultaneously.
Additional fee added for staggered stations.*

All prices are subject to 7.5% sales tax & 20% service charge.



North Tahoe Event Center Wedding Reception Menus

Reception Enhancements

Passed Hors d'oeuvre Selections

- Spinach, Walnut & Feta Stuffed Mushrooms
- Petite Three Cheese Tarts
- Baked Almond-Brie Phyllo Cups with Orange Glaze
- Bruschetta with a Balsamic Reduction
- Smoked Mozzarella and Roasted Tomato Mini Calzone
- Quesadillas with Cilantro Cream
- Chicken Pot Pie Turnover
- Chicken Skewers with Thai Peanut Sauce (add 75¢ per person)
- Kielbasa Bites with Sweet & Spicy Mustard Dipping Sauce
- Beef Crostini with Horseradish Cream
- Steak and Cilantro Empanada
- Roasted Pineapple-Jalapeño Glazed Meatballs
- Petite Rack of Lamb (add market)
- Sesame Seared Ahi on Wasabi Wonton Crisp (add \$1 per person)
- Chilled Lemon Basil Prawns
- Prawns with Cocktail Sauce
- Coriander Crusted Salmon Bites
- Classic Deviled Eggs

Passed Hors d'oeuvre Pricing

Two Selections: \$ 8 per person • Three Selections: \$ 11 per person • Four Selections: \$ 15 per person

Buffet Hors d'oeuvre Displays

Seasonal Garden Display: \$ 5 per person

Fresh Vegetables, Pita Chips and Olives with Dill Dip and Hummus.

Lavish Cheese Display \$ 8 per person

Assorted imported, domestic and housemade Cheeses with fruit Garnish and Crackers

20% discount on Displays when packaged with Passed Hors d'oeuvres.

All prices are subject to 7.5% sales tax & 20% service charge.



North Tahoe Event Center Wedding Reception Menus

Bar Package

Added to all catered receptions.

*Client provides all beverages (alcoholic and/or nonalcoholic), mixers and drink garnishes.
Beverage quantity guidelines are available from Bella Affair.*

*Our package includes staff to handle:
setup of the bar, bartending & bussing during your reception
pouring & serving of your toasting beverage
cleanup of the bar & boxing of your beverages for you to take*

*Our package includes the following equipment:
a portable bar with back bar tables, ice, large icing tubs, napkins,
stir sticks, cocktail picks, glassware: rocks, beer/beverage, wine & flute*

*Beverage Station: \$ 7 per person
(\$2 discount per person with disposable cups in place of glassware)*

*Above pricing based on a single standard bar setup with suggested beverage quantities.
Additional fee added for extra or expanded bar setup and/or beverage quantities.*



Optional Enhancements

Wine Service During Dinner

Guest tables will be set with wine glasses & opened bottles of your wine: \$ 15 per table

Beverage Additions

Old Fashion Lemonade or Fresh Brewed Iced Tea: \$ 12 per gallon

Extended Receptions or Decorating Labor

All prices are based on a 4 hour NTEC rental. If you wish to extend your time, \$ 35/labor hour will be added for additional staff labor.

We can help set and/or take down your centerpieces, favors, candles, linens, etc: \$ 35/labor hour.

Linen Rental

We offer a full array of beautiful linens in a rainbow of colors and fabrics. Quotes available.

**All prices are based on a 4 hour NTEC rental (includes wedding time if at the NTEC)
and are subject to 7.5% sales tax & 20% service charge.**