



2017 Venue Pricing, Catering & Event Options

General Information

Review our venue options and catering menu to get an idea of what we can offer you. After you determine what options from our menu and other services will best suit your event needs, please contact us to reserve your space and request an event quote. It's our goal to help you create a memorable event with excellent food and quality service.

Venue Pricing

The Revive Garden requires a 2 hour minimum booking. Staffing, Equipment, food and beverage services are additional. There is a \$1,500 minimum (excluding tax and service charges). We can accommodate 80 guests seated and 100 cocktail style. The Revive Garden is an outdoor venue. Revive Coffee & Wine is not responsible for inclement weather or event party delays.

Revive Garden (Back Yard Garden)

Monday - Thursday	Friday & Sunday	Saturday
\$350 per Hour	\$450 per Hour	\$600 Per Hour
\$1400 for 4 Hours	\$1800 for 4 Hours	\$2400 for 4 Hours

Special weekday rate of \$300 per hour from 9 AM to 12:00 PM Monday through Thursday.

*Rent the entire facility from 5:00 to 10:00 PM for an additional \$1500 (this includes the café and the front lawn). **The entire facility rental is required for parties of more than 75 guests.**

Payments

Deposit: Revive Coffee & Wine requires a deposit of \$1000.00 to reserve the requested space for the date and time of your event. The deposit will be applied to the final bill. All deposits are nonrefundable.

Final Payment: The final payment and guest count is required 14 days prior to the event. The guest count may not decrease but may increase up to 5 days in advance. Any overdue payments will be subject to a 5% late fee.

Cancellation: Revive Coffee & Wine is not responsible for inclement weather or event party delays. If cancellation should occur, written notice is required and must be submitted 60 days prior for a refund to be considered. If a cancellation occurs 12 days or less prior to the event, the client will be responsible for all charges in full. If the client does not show for the scheduled event, the client will be responsible for all charges in full. Sales tax of 7.75% and a 20% service charge will apply to all prices listed.

Menus

Our various menus can be used at any time, breakfast, lunch or dinner, at no additional fee. Certain menu items are subject to seasonal availability. We will offer substitutions if products are not available or are not up to our level of quality. Due to fluctuating food costs, all prices are subject to change.

Breakfast & Brunch

Continental

15.00 Per Person

- Assorted Breakfast Pastries
- Seasonal Fresh Fruit
- Butter and Preserves
- Orange Juice, Coffee & Tea Service

Brunch

25.00 Per Person

- Assorted Breakfast Pastries
- Seasonal Fresh Fruit
- Greek Yogurt Granola Parfait
- Revive Breakfast Scramble
- Butter and Preserves
- Orange Juice, Coffee & Tea Service

Appetizers & Platters

Charcuterie Platter

\$13.00 Per Person

- Fresh Fruits
- Blue Cheese Bacon Wrapped Dates
- Charcuterie of Artisan Meats & Cheeses
- Crostini's, Crackers &/or Bread

Small Bite Appetizer Platter

\$18.00 Per Person

- Fresh Fruits
- Blue Cheese Bacon Wrapped Dates
- Charcuterie of Artisan Meats & Cheeses
- Spinach Artichoke Dip
- Baked Brie
- Crostini's, Crackers &/or Bread

Themed Options

Italian Tortellini Chicken Caesar

\$20.00 Per Person

- Fresh Baked Breads and Butter
- Caesar Salad with Grilled Chicken and Tortellini Pasta, Parmesan Cheese & House made Crouton Dust

Southwestern Taco Bar

\$27.00 Per Person

- Black or Pinto Beans
- Mexican Rice
- Marinated Shredded Chicken
- Carne Asada
- Tortilla Chips
- Flour & Corn Tortillas
- Guacamole/Sour Cream/Cilantro/Cheese/ Shredded Lettuce/Salsa Fresca



Entrées

El Dorado \$28.00 Per Person
Choice of one salad, one side and one entrée

Sierra \$32.00 Per Person
Choice of one salad, one side and two entrées

South Shore \$38.00 Per Person
Choice of two salads, two sides and two entrées

Salads:

Beet – mixed greens, beets, goat cheese, pecans, crouton dust with balsamic vinaigrette

Caesar – crisp romaine, shredded parmesan, croutons with classic Caesar dressing

Honey Walnut – mixed greens, dried cranberries, walnuts & goat or blue cheese with honey raspberry balsamic vinaigrette

Summer Salad – Watermelon, cucumber and mint

Sides:

Grilled Vegetables – grilled seasonal vegetables

Loaded Mashed Potatoes – mashed potatoes with butter, bacon and cheddar cheese

Roasted Rosemary Red Potatoes – roasted red potatoes with rosemary and olive oil

Ranch Style Beans – House made ranch style beans with bacon

Sweet Potatoes – grilled sweet potatoes

Entrées

Seasoned Smoked Tri-Tip with Horseradish Cream Sauce

Seasoned Grilled Chicken with Chef Specialty Sauce

Grilled Salmon with Chef Specialty Sauce (Add \$3 Per Person)

Assorted Fresh Breads and Butter
\$3.00 per Person

Dessert Bar

Assorted desserts including Lemon Bars, Rockslide Brownies and Cheesecake
8.00 Per Person



Beverage Packages

The following prices apply to staffing, set-up, tear-down and clean up. Tax and a 20% service charge will be additional.

Cash Bar/Consumption Bars

We can provide fully hosted, partially hosted or cash bar options of beer and wine. No hard liquor allowed on the premises.

There is a \$275.00 staffing and set up fee per bar. Pricing is subject to change if additional staffing is required. Two bartenders are required for 25 or more guests. \$125.00 per additional bartender.

Revive Coffee & Wine has a selection of house, premium and deluxe wines and craft and domestic beers with a wide range of pricing for you to choose from. We will do our best to assist you in your selection and work within your budget.

- Minimum sales guarantee is \$10.00 per person.
- Glassware is optional at \$3.00 per person

Champagne & Service

Price based on type of champagne and glassware selected. Sparkling cider option also available.

Coffee Service Station

Freshly Roasted Regular and Decaffeinated Coffee, Whipped Cream, Half & Half, Cinnamon, Chocolate Shaving, Sugar in the Raw and Truvia.

\$3.50 per person (based on a flat rate per person).

Beverage Station

Lemonade, Infused Water and Iced Tea Station. \$2.00 (based on a flat rate per person).

Corkage Fee

The corkage fee for wine and champagne is \$20.00 per bottle.

Cake Cutting

A cake cutting fee of \$1.00 per person will be charged if the wedding cake is provided by one of our preferred vendors.

Cakes by Grace – tahoecakesbygrace.com

Flour Girl – flourgirlweddingcakes.com

The Cork & More - thecorkandmore.com

The fee will be \$2.00 per person for all other cakes.



Service Staff

If you require Revive Coffee & Wine Serving Staff for your event, there will be a fee of \$35.00 per/hr. per server.

Equipment Rentals and Venue Table Setting Options

All Prices Subject to Change

Equipment rentals can be arranged through Revive Coffee & Wine. There is a \$150 labor charge for set-up and break down of all rental equipment in addition to a \$50 delivery fee.

Tables

Square

4' Rectangular Banquet Tables	\$ 8.00
6' Rectangular Banquet Tables	\$ 9.00
8' Rectangular Banquet Tables	\$10.00

Chairs

White Samsonite Folding Chairs	\$ 2.00
White Padded Resin Folding Chairs	\$ 4.00
Mahogany Padded Resin Folding Chairs	\$ 4.00
Natural Wooden Padded Folding Chairs	\$ 4.00

Heating

8' Patio Heater with 5 gal Propane	\$ 95.00
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Linens (Selection of fabrics, colors and patterns)

Round

90" (Fits 30" Highboy or 36" Lowboy)	\$14.00
108" (Fits 48" or Half 60" or Highboy 36")	\$17.00
120" (Fits 60")	\$20.00

Runners & Napkins

Table Runners	\$ 6.00
Napkins	\$ 1.00

Tables

Round

30" Cocktail Table - Highboy (42" Tall)	\$10.00
36" Cocktail Table- Highboy (42" Tall)	\$10.50
48" Seats 5-6 (30" Tall)	\$ 9.00
60" Seats 8-10 (30" Tall)	\$10.00

Dance Floor

***All Dance Floor Prices include Set-Up and Take-Down.*

Sections are 3'X4' Oak Parquet

Average Size Dance Floor 12x20	
Dance Floor Rental	\$375.00

Arches

Mahogany Wooden Arch	\$ 90.00
9' White Lattice Arch	\$ 32.00

Linens (Selection of fabrics, colors and patterns)

Skirting

17'6" (6ft table)	\$25.00
21'6" (8ft table)	\$33.00

Tablesetting Options

Table Service – Priced Per Person

Plateware, silverware and glassware	\$ 5.00 per person
Glass Stemware	\$ 3.00 per person

Disposables – Priced Per Person

White Sugarcane Plate, Silver Plastic or Wooden Utensils, White Paper Napkin	\$2.00 per person
Pressed Palm Leaf Plate, Wooden Utensils, White Paper Napkin	\$2.50 per person
Bamboo Plate with Bamboo or Wooden Utensils, White Paper Napkin	\$3.50 per person
Heavy Duty Plastic Stemware (beer, wine, water)	\$1.00 per person



Revive Coffee & Wine

3135 Harrison Avenue, South Lake Tahoe, CA 96150 530/600-4007

info@revivecoffeewine.com www.revivecoffeewine.com

Revive Coffee & Wine Preferred/Approved Vendors

Cakes

Cakes by Grace
Flour Girl
The Cork & More

Catering

Blue Angel Café
The Cork & More
D'Lish
As You Wish
Butter + Salt

Florists

Enchanted Florist
Twine & Dandy
Thran's Flowers
Art In Bloom
Lavish Floral

Linens & Rentals

Creative Coverings
Camelot Party Rentals
Celebrations Party Rentals

Photography

Julie Zeid Photography
Brian Walker Photography
Hall Creations
Alyssa Poland Photography
Theilen Photography
Charleton Churchill Photography
Melina Wallisch Photography

Videography

Dax Victorino Films
Tahoe Wedding Movies
XOXO Video
Videoquest Productions

DJs

Lake DJ
Tru Blu Productions
Cornerstone Entertainment (also provides photo booths)
Extreme Productions
Moonlight Mobile DJ
Music Magic
Dynamic Duo

Live Music

KJ All Stars
Jumpstart
Hip Service
Cash Only
Sierra Gypsies

Wedding Coordination

*We Can Coordinate your entire event for an additional fee. If you decide not to use our staff, we recommend:

Blue Sky Events
Cloud Nine Event Company