

Za's

LAKEFRONT

Welcome to Za's Lakefront where we offer tasty bites, liquid delights, and awesome sights with the best views in North Lake Tahoe. In 1988 the original Za's opened in Tahoe City in a cozy spot welcoming families and friends to enjoy a meal together. This Za's closed in 2004 for owner and chef Jonny to take his culinary talents on the road as a personal chef for the John Force Race Team. The decision that it was time to reopen Za's in its original location was made in 2013 mixing old favorites with new dishes inspired by travels. In the Summer of 2018 Za's moved to a beautiful new lakefront location tripling the dining size. We invite you to come and enjoy a private event at Za's Lakefront from the Upstairs View Room, Lakeside Patio, Side Bar, and Main Dining Room for events of all types and sizes. We look forward to sharing our love of Tahoe, family and food in a breathtaking location.

Sincerely,
Jonny Roscher
Chef Owner

Za's Lakefront:
Helana Kearns
Event Coordinator
zslakefrontoffice@gmail.com
(530)583-ZAZA(9292) 120 Grove St. Tahoe City, Ca. 96145



- Site Fees for the Following are:**
- \$2,850.00 for the View Room
 - \$2,500 for the Side Bar
 - \$7,500 for the Lakefront Patio & Side Bar
 - Building Buyout available upon request
 - \$3,000.00 Food & Beverage Minimum Applies To All Events

INCLUDED IN OUR SITE FEES

Set Up and Breakdown of All In-House Equipment

Dining Tables and Chairs

Prism Floor Plan Designer Technology

Gift, Cake, Registry, and Head Tables

White Linen Napkins

White Table Linens (Upon Request)

Blue Melamine Plates, Glassware and Flatware

All Necessary Servers, Bartenders and Kitchen Staff

Complimentary Parking

ADDITIONAL OPTIONS

Cake Cutting and Serving Fee \$4 Per Person

Outside Rentals Permitted. If Za's Staff Manages the Rental Process There Will be a 20% Cost of Management.



Breakfast Menu

Continental

\$25 Per Person

- Assorted Pastries
- Bagels with cream cheese
- Fresh Fruit
- Yogurt
- Coffee & Juice

Breakfast Buffet

\$35 Per Person

- Scrambled Eggs
- Bacon or Sausage
- Country Potatoes or Green Chili Hash Cash Potatoes
- Toast
- Bagels with Cream Cheese
- Juice

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
- Tea \$4
- Beer, Wine & Liquor

SELF SERVE BLOODY MARY OR MIMOSA BAR AVAILABLE

Comes with all the fixings at \$15 Per Beverage



Tasty Bites Menu

Prices are per piece
Minimum of 30 pieces per item
Passed or Stations

Cold

- \$4.00- Chips & Salsa
- \$4.50- Bruschetta On Crostini
- \$4.00- Pineapple & Watermelon Skewers With Hot Honey
- \$4.50- Tomato Mozzarella Skewers – Balsamic Glaze
- \$5.00- Belgian Endive Stuffed With Smoked Chicken Salad
- \$5.00- Beef Tataki
- \$6.50- Bay Shrimp & Avocado With Chips
- \$6.50- Shrimp Cocktail
- \$7.50- Spicy Tuna In A Cone
- \$11.50- Steak Tartar
- MKT Price- Oysters On The Half Shell With Mignonette
(East Coast & West Coast Oysters Available)

Hot

- \$3.00- Bacon Wrapped Water Chestnuts
- \$4.00- Wings - Spicy Sweet Chili Garlic Sauce, Celery, Carrots & Blue Cheese
- \$4.00- Baked Dates Stuffed With Butternut Squash, Cream Cheese & Pecans
- \$4.50- Polenta & Wild Mushrooms
- \$4.50- Sausage Stuffed Sweet Peppers
- \$5.00- Pork & Lamb Meatballs With Marinara Sauce & Parmesan Cheese
- \$5.00- Pat's Popper's -Jalapenos With Shrimp Wrapped In Bacon With Easy Cheese
- \$5.00 Jamaican Jerk Chicken Skewers
- \$6.00- Calamari With House Made Tartar Sauce
- \$9.00- Crab Cakes With Mustard Aioli
- \$9.00- Lamb Lollipops With Jalapeno Pepper Jelly
- \$9.00- Pepper Crusted Duck Breast
- \$10.00- Lobster Corn Dogs With A Honey Chipotle Glaze



Customize Your Event With The Following

CHEESE PLATTER

- Artisan Cheeses & Artisan Crackers with a Pepper Jelly
\$18 Per Person

CHARCUTERIE

- Assorted Cured Meats with Artisan Crackers, Mustards & Jams
\$20 Per Person

CHEESE & CHARCUTERIE COMBO PLATTER

\$22 Per Person

CRUDITES

- Vegetables with Ranch & Hummus
\$8 Per Person

HOME MADE HUMMUS WITH WARM FLATBREAD

\$6 Per Person

SLIDER STATION

30 minimum per slider

- Pork Belly Sliders
 - Hot Italian Beef Sliders
 - Seared Ahi Tuna Sliders
 - Veggie Neatloaf Sliders
 - Cheese Burger
- \$10 Per Person



Za's Lakefront Lunch Menu

\$38 Per Person

Plated Only

Choice of Salad

- Caesar Salad

or

- House Salad with mixed greens, tomato, cucumber & balsamic dressing.

Choice of 2 Entrees

- Smoked Chicken Salad with mixed greens, smoked chicken, roasted red bells, gorgonzola, caramelized walnuts & our house balsamic dressing
- House Ground Burger with lettuce, tomato, bacon onion marmalade & cheddar cheese served with house cut fries
- Hot Italian Roast Beef Sandwich with spicy Italian Beef on a french roll served with house cut french fries
- Flatbread Chicken with grilled chicken, chipotle sour cream, balsamic greens, roma tomato & served with house cut fries
- Baked Hoagie Sandwich with salami, capocola, mozzarella, lettuce, roma tomatoes, pepperoncini & red onion on a french roll served with house cut fries
- Fish & Chips beer battered swai, cole slaw & tartar sauce served with house cut fries
- Meatloaf (Vegetarian Meatloaf) brown rice, flax seed, mushrooms, walnuts, carrots, onions, red bells, cheddar cheese, lettuce, tomato & pickles on a brioche bun served with house cut fries

{Dessert Options Available}

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



Pizza, Pasta and Salad Buffet Menu

\$38 Per Person

Choice of

- Caesar Salad

or

- House Salad with mixed greens, tomato, cucumber & balsamic dressing

Assorted Pizzas

- 16" Large Pizzas cut into smaller sharing slices (Serves 5 people)

- Assortment of veggie and meat options

Choice of

- Baked Bolognese Pasta - rigatoni pasta with our house made bolognese meat sauce topped with mozzarella cheese

or

- Cheese Tortellini – served with seasonal vegetables and a vidalia onion vinaigrette (cold pasta)

{Dessert Options Available}

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4

- Coffee & Tea \$4

- Beer, Wine & Liquor



Commons Beach Menu

Buffet \$55 Per Person

Family Style \$60 Per Person

Choice of 2 Salads

- Caesar Salad
- Pasta Salad

- House Salad with mixed greens, tomato, cucumber & balsamic vinaigrette

Choice of 2 Entrees

(Extra Entrees \$25 per person)

- Chicken Marsala - mushrooms, garlic & marsala wine sauce
 - Braised Pork Short Ribs
 - Grilled Pork Tenderloin with pineapple compote
 - Cajun Mahi Mahi with mango salsa
 - Baked Eggplant
- Grilled Polenta with wild mushrooms in a marsala sauce

Choice of 2 sides

(Extra sides \$5 per person)

- Fried Brussels Sprouts
- Roasted Garlic Broccoli
- Oven Roasted Cauliflower
- Buttermilk Mashed Potatoes
- Creamy Parmesan Polenta

{Dessert Options Available}

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



Marina Menu

Buffet \$65 Per Person
Family Style \$70 Per Person

Choice of 2 Salads

- Caesar Salad
- House Salad with mixed greens, tomato, cucumber & balsamic dressing
- Smoked Salmon & Arugula Salad with sun dried blueberries, goat cheese, red onion, capers & a vidalia onion vinaigrette.
- Grilled Romaine with prosciutto, gorgonzola & a balsamic glaze

Choice of 2 Entrees

(Extra Entrees \$25 per person)

- Smoked Chicken Pasta with artichoke hearts, roasted red bells, mushrooms, & smoked mozzarella in a garlic cream sauce over penne
 - Jamaican Jerk Chicken
- Pork Tenderloin stuffed - roasted red bells, spinach, roasted garlic & a chipotle honey glaze
 - Top Sirloin in a wild mushroom demi glaze
 - Cajun Mahi Mahi with mango salsa
- Baked Salmon with roma tomatoes, capers & garlic
 - Baked Eggplant

Choice of 2 sides

(Extra sides \$5 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
- Grilled Asparagus
- Fried Brussels Sprouts
- Chile Honey Glazed Baby Carrots
- Roasted Garlic Broccoli

{Dessert Options Available}

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



View Plated Menu

\$80 Per Person
(70 maximum)

Includes House Made Bread with our Balsamic Dipping Sauce

Choice of 1 Salad

- Caesar Salad
- House Salad with mixed greens, tomato, cucumber & balsamic dressing.
- Smoked Salmon & Arugula Salad with sun dried blueberries, goat cheese, red onion, capers & a vidalia onion vinaigrette.
- Baby Kale Salad with roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, aged jack cheese, caramelized walnuts & vidalia onion vinaigrette

Choice of 2 Entrees

- Petit Filet in a wild mushroom demi glaze served with buttermilk mashed potatoes & grilled asparagus
- New York Steak with roasted poblano butter served with green chile hash brown casserole & grilled asparagus
 - Chicken Marsala with mushrooms, garlic & a marsala wine sauce served with buttermilk mashed potatoes & fried brussels sprouts
- Rack of Lamb with jalapeno pepper jelly served with green chile hash brown casserole & fried brussels sprouts
 - Potato Crusted Halibut with a lemon butter sauce served with buttermilk mashed potatoes & grilled asparagus
- Grilled Marinated Portabella Mushroom stuffed with spinach, butternut squash, roasted red bells, goat cheese and spicy pecans served with buttermilk mashed potatoes & grilled asparagus
 - Butter Poached Lobster with buttermilk mashed potatoes & grilled asparagus (Market Price)

Choice of one Dessert

- Tiramisu
- Berries Flambe
- Bananas Foster
- Strawberry Short Cake
- Chocolate Tort
- Cheesecake

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
 - Coffee & Tea \$4
 - Beer, Wine & Liquor



View Family Style Menu

\$80 Per Person

Includes House Made Bread with our Balsamic Dipping Sauce

Choice of 1 Salad

- Caesar Salad
- House Salad with mixed greens, tomato, cucumber & our house balsamic dressing.
- Smoked Salmon & Arugula Salad with sun dried blueberries, goat cheese, red onion, capers & a vidalia onion vinaigrette.
- Baby Kale Salad with roasted beets, carrots, red onion, roasted red bells, dried cherries, pears, aged jack cheese, caramelized walnuts & vidalia onion vinaigrette

Choice of 2 Entrees

(Extra Entrees \$25 per person)

- Petit Filet in a wild mushroom demi glaze
- New York Steak with roasted poblano butter
- Chicken Marsala with mushrooms, garlic & a marsala wine sauce
- Rack of Lamb with jalapeno pepper jelly
- Potato Crusted Halibut with a lemon butter sauce
- Grilled Marinated Portabella Mushroom stuffed with spinach, butternut squash, roasted red bells, goat cheese and spicy pecans
- Butter Poached Lobster (Market Price)

Choice of 2 Sides

(Extra sides \$5 per person)

- Pfeifer Potatoes
- Asiago Mashed Potatoes
- Oven Roasted Cauliflower
- Grilled Asparagus
- Fried Brussels Sprouts
- Chile Honey Glazed Baby Carrots
- Roasted Garlic Broccoli

Choice of one Dessert

- Tiramisu
- Chocolate Tort
- Cheesecake

BEVERAGE OPTIONS

- Assorted Soft Beverages \$4
- Coffee & Tea \$4
- Beer, Wine & Liquor



WINES BY THE BOTTLE
(Changes Seasonally)

BUBBLES

ADAMI Prosecco, Italy (375ml)	19
GLORIA FERRER Ferrer Blanc de Noirs Rosé, Sonoma (375ml)	19
BILLECART-SALMON ROSE Champagne, Champagne France (375ml)	69
GLORIA FERRER Private Cuvée Brut, Sonoma	48
BILLECART-SALMON INSPIRATION 1818 Brut, Champagne France	89

WHITES

PERRIN FAMILY RESERVE Rhone, France "House White on Tap"	11
SABLES D'Azur Rosé, Provence, France	42
BELLA GRACE Sauvignon Blanc, Amador County, California	50
BALLETTO VINEYARDS Pinot Grigio, Russian River	54
GIRASOLE VINEYARDS Chardonnay, Mendocino County	54
GUINCO Vermentino, Sardinia, Italy	54
MORGAN Riesling, Santa Lucia Highlands	60
EHLERS ESTATE Sauvignon Blanc, Dry Creek Valley	60
FRANK FAMILY Chardonnay, Carneros, California	70

REDS

FINCA EL ORIGEN RESERVA Malbec, Mendoza Argentina	50
BELLA GRACE 1646 Red Blend, Amador County	50
CULTUSBONI "Chianti Classico", Italy	54
THE HARRISON Pinot Noir, Willamette Valley, OR	60
CHASING RAIN Cabernet, Red Mountain, WA	60
TERRA AMATA Zinfandel, Dry Creek Valley	65
EHLERS ESTATE Cabernet, Napa	98
WOLFDALES Cabernet Sauvignon, Napa	99
EHLERS ESTATE Cabernet 1886, St. Helena	195

\$40 Corkage Fee for Outside Wine

BEER

(Changes Seasonally)

DRAFT

Farmers Valle Mexican Lager ABV 5.5, Princeton, CA	9
50/50 Tahoe Pilsner ABV 5.3, Truckee, CA	9
Cali Squeeze Blood Orange Hefeweisen	9
Deschutes Fresh Squeezed IPA ABV 6.4, Bend, OR	9
Seasonal Hard Cider	10
N/A Beers (Athletico Upside Dawn & Guinness 0)	6/7

Non Alcoholic Beverages

**COKE, DIET COKE, SPRITE,
LEMONADE OR GINGER ALE, TEA & COFFEE \$4**



LIQUOR TIERS

(Changes Seasonally)

Well Bar \$13.00

- Deep Eddy Vodka
- Lewis and Clark Northwest Dry Gin
- Bacardi Light Rum
- Tres Agaves Tequila
- Bird Dog Whiskey

Premium Bar \$15.00

- Titos Vodka
- Gray Whale Gin
- Sailor Jerry Rum
- Teremana Reposado Tequila
- Illegal Mezcal
- Jack Daniels
- Redemption Bourbon
- Redemption Rye
- Tullamore DEW
- Dewars Scotch

Super Premium Bar: \$17.00

- Grey Goose Vodka
- Hendricks Gin
- Herradura Silver Tequila
- Dios Azul Anejo Tequila
- Woodford Reserve Bourbon
- Glenlivet 12 Year Single Malt Scotch



Frequently Asked Questions

- Za's site fee rates for private events are a minimum of \$2,850.00 in addition to a food and beverage minimum of \$3,000.00. Events lasting longer than 3 hours are \$200.00 per hour over the 3 hours.
- To lock in your event date a signed contract and non-refundable deposit of \$1,000.00 is required. The \$1,000.00 will go towards the final bill.
- Za's asks that one contact person be chosen to correspond with our event coordinator.
- Types of events Za's can accommodate are Rehearsal Dinners, Welcome Receptions, Birthdays, Corporate events, and more.
- All food and beverage must be supplied by Za's Lakefront. Exceptions made for desserts only.
- The View Room comfortably seats 70 guests and has standing room for 120 guests.
- The Lakefront Patio & Sidebar comfortably seats 60 guests and has standing room for 120 guests.
- We offer full bars with cash/credit service to anyone over 21 with proper identification.
- Outside rentals are permitted, but if Za's staff manages the rental process there will be a 20% cost of management fee.
- 14 days prior to your event date 50% of the projected event cost is due. 3 weeks prior to the event date the final guest count, beverage selections and final menu decisions are required. This includes guest allergies and dietary needs.
- The plated menu requires the following information: entree count, seating chart, and place cards that clearly indicate the entree selection of each guest.
- Seating Charts are required for all parties over 30.
- Setup of any décor/drop off of any items can take place 1 hour prior to event start time.
- Food and beverage services are subject to a 22% service charge and local tax.

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All food & beverage is subject to a 22% service charge and local tax.

Final Bill and Deposit are subject to a 3% Banquet Event Fee when using a Credit Card