





event information | 2017











site fees

four hours | events must end by 9 p.m.

additional event hours for \$250 per hour amplified music outdoors must conclude by 9 p.m.

meadow room

up to 60 guests without tables, 40 guests with tables member | \$100 public | \$175

gathering room

up to 75 guests, existing furniture member | \$100 public | \$150

bennett flat patio with tent

up to 200 guests cocktail party, 150 guests maximum seated dining saturday | \$1,000 sunday - friday | \$800

ceremony site | \$600

Fees include rectangular tables, white plastic chairs, standard white linens, and heavy-duty paper products.

May also include use of a bocce ball court, horseshoe pit and volleyball court,
dependent upon other events.

Upgrade to China and glassware available for additional fee.

additional costs

private bar set up | \$75 beer and wine, plastic glassware

pricing available upon request

tent heaters audio/visual needs dance floor



transportation

20-person limo bus | \$150 per hour (2-hour minimum)





30-person limo bus | \$210 per hour (2-hour minimum)





Let Tahoe Donner take care of getting your guests home safely!

We will drop off anywhere in Tahoe Donner, Truckee, Donner Lake, and all hotels within 15 miles.



chef justin brendecke

Justin came to work with Tahoe Donner during the summer of 2013 as the kitchen supervisor for our newly renovated golf snack bar, T-9 Grill. He was an integral part of raising the standard of the food we were serving to both our golf community and also the patrons of The Marco Polo Grill at the Trout Creek Recreation Center's pool. He introduced a number of new and interesting specials that were well received. Time and time again we would hear comments of praise from golfers who had enjoyed their grilled spicy Santa Fe chicken wrap with fresh-made guacamole or one of our grilled ham, arugula and fontina cheese sandwiches (those who have tried this can attest that it is truly a sinful delight).



"As we wrapped up our golf season, we had to find a way to keep this young man around," said Michael Peters, food and beverage director. "After analyzing some of the challenges we saw at Pizza on the Hill this summer, it was a no-brainer to give him a shot at implementing improvements at our family restaurant and banquets at the Clubhouse. Justin has since undertaken raising the level of service and standards with great passion." Brendecke, with the help of our executive chef, Lew Orlady, has streamlined the menu in order to provide better and faster service. He has introduced some wonderful new menu items, like our fried mozzarella, made of hand-cut wedges of mozzarella, breaded in crushed cornflake, herb bread crumb, and fresh seasoning, flash fried and served with housemade marinara and raspberry preserves. Or our garlic cheesy bread made with French bread, fresh-shaved garlic and smothered in Grana Padono Italian Cheese, served bubbly hot and golden brown with a marinara dipping sauce.



starters

Priced per piece, 20 piece minimum, sold in 10 piece increments.

quesadillas | \$1.50 each sundried tomato tortilla with a blend of cheddar cheeses

chicken wings | \$1.50 each bbq, buffalo, sweet chili Thai, teriyaki

baked stuffed mushrooms | \$1.50 each whole button mushrooms stuffed with italian herb bread crumbs and mozzarella, baked in white wine and olive oil

housemade chips and salsa | \$2.50 per person with guacamole | \$4 per person

housemade kettle potato chips | \$2 per person with housemade garlic dip

fresh veggie and dip platter | \$30 with ranch or jalapeño ranch dip. Serves 20 people.



pasta buffet

salad

classic caesar salad or farmers market salad served with fresh garlic bread

entrées

Choice of two. Add a third choice for an additional \$5 per person.

bow tie pasta with marinara sauce
penne pasta bolognese with meat sauce
housemade mac and cheese
penne chicken primavera alfredo
bow tie pasta with vegetables in a light lemon, olive oil and garlic sauce
penne seafood alfredo shrimp, scallops, fresh fish, vegetables | add \$5 per person

dessert

brownies fresh fruit salad or watermelon | add \$2 per person

\$20 per person

12 & under | \$12 per person, \$15 with upgrades



pizza buffet

salad

classic caesar salad or farmers market salad

pizzas

A selection of

cheese

veggie

pepperoni

specialty pizzas Thai chicken, basil pesto, bbq chicken | add \$2 per person

dessert

brownies fresh fruit salad or watermelon | add \$2 per person

\$20 per person

12 & under | \$12 per person, \$15 with upgrades



taco buffet

starters

housemade tortilla chips and salsa

tacos

Choice of two. Add a third choice for an additional \$5 per person.

seasoned ground beef grilled cilantro chicken south of the border seasoned veggies marinated grilled steak | add \$5 per person

served with

spanish rice black beans shredded cheddar cheese blend diced tomato diced onion shredded lettuce sour cream

add guacamole | \$2 per person

dessert

brownies fresh fruit salad or watermelon | add \$2 per person

\$20 per person

12 & under | \$12 per person, \$15 with upgrades



backyard bbq buffet

salad

classic caesar salad or farmers market salad

entrées

Choice of two. Add a third choice for an additional \$5 per person.

1/3 pound angus burger
1/4 pound chicago all beef hot dog
bbq chicken breast sandwich
slow cooked pulled pork bbq sandwich | add \$4 per person

fixin's

onion, relish, lettuce, tomato, american cheese

served with

Choice of one. Add a second choice for an additional \$2 per person.

garbanzo bean salad cole slaw texas baked beans mac and cheese roasted corn on the cob spanish rice black beans tater tots veggie pasta salad potato salad

add housemade kettle potato chips | \$1 per person

dessert

brownies fresh fruit salad or watermelon | add \$2 per person

\$22 per person

12 & under | \$12 per person, \$15 with upgrades



roadhouse buffet

salad

classic caesar salad or farmers market salad

entrées

Choice of two. Add a third choice for an additional \$5 per person.

slow cooked seasoned pulled pork bbq bbq pork ribs (1/2 rack per person) additional racks of ribs are priced at \$14 bone-in chicken breast bbq, lemon pepper, salt and pepper, teriyaki baked fish (seasonal) citrus glaze, provençal, lemon pepper, salt & pepper marinated grilled steak | add \$5 per person

served with

Add a third choice for an additional \$2 per person.

garbanzo bean salad cole slaw texas baked beans mac and cheese roasted corn on the cob spanish rice black beans tater tots veggie pasta salad potato salad chips and salsa

add housemade kettle potato chips | \$1 per person

dessert

brownies fresh fruit salad or watermelon | add \$2 per person

\$28 per person

12 & under | \$12 per person, \$15 with upgrades



frequently asked questions

- 1. what are the tent dimensions? The tent is 40 by 60 feet.
- 2. what is inside the tent?
 The tent is a blank space for you to work with.
 Décor can be customized.
- 3. are there lights in the tent? Yes, there is one strand of rope lights that border the tent. You can add more lighting at an additional charge.
- 4. what time does the party stop?
 Outdoor, amplified music needs to stop at 9 p.m.
 per Tahoe Donner noise ordinance regulations.
- 5. what do you provide?
 The Lodge provides 8-foot tables, white plastic chairs, plastic utensils and tableware, standard linens, and set up/breakdown service and labor.
- 6. what sizes are the tables? We seat guests at 8-foot rectangular tables in groups of 8 or 10.
- 7. what kind of chairs do you have?
 We have white plastic chairs. Possible upgrade to wooden benches.
- 8. what linens do you provide? We provide standard white tablecloths. Other colors are available at an additional cost.
- 9. what do I need to rent on my own? Any additional items you'd like for your event—including furniture, additional lighting, or colored linens—would be your responsibility.

- 10. can we bring in our own food?
 We require all food to be purchased through Tahoe
 Donner and prepared in our kitchen, with the exception of a cake. We offer buffet options.
- 11. can we bring in our own alcohol?

 Just like food, all alcohol must be purchased through
 Tahoe Donner. You may bring in wine with a \$10 per
 bottle corkage fee, plus tax and gratuity.
- 12. is there a child's price? See menu.
- 13. what is the deposit?
 The deposit is \$500 and is nonrefundable.
 See contract for futher deposit information.
- 14. do you allow outside vendors? Yes, depending on who they are. Major décor/set up vendors need to be approved in advance and we require a copy of their liability insurance. Florists, photographers, DJs etc. are welcome. We have a suggested referral list which we offer after a contract is signed.
- 15. is there an onsite planner?
 Once we enter into a contract, the banquet and event manager will work with you to finalize menus, guarantee numbers, and coordinate set-up for your event, as well as help with general guidelines and timing. All other details (i.e. florist and DJ) are items you would need to work out directly with your vendors.

other general information

We are located slightly over 6,000 feet above sea level. You will want to check with all family members to be sure this will not affect their health.