



alder creek

adventure center

event information | 2017



site fees

Friday and Saturday available for dinner only during high season
(no lunch during peak season)

four hours | events must end by 10 p.m.
additional event hours for \$250 per hour
amplified music outdoors must conclude by 8 p.m.

alder creek dining room and trailside bar

dinner/cocktail party buyout | \$2,150

30 – 80 guests

bar open to public | \$1,000

30 – 80 guests

meadow patio (outdoor)

\$800

30 – 80 guests

Fees include existing furniture inside, rectangular tables, white folding chairs outside,
standard white linens, China, flatware and glassware.

additional costs

private bar set up | \$75

beer and wine

pricing available upon request

patio heaters

audio/visual needs

dance floor

patio umbrellas



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.



alder creek adventure center event information

chef joe casey

Chef Casey brings an extensive culinary résumé to the Alder Creek Café.

His dream to become a chef began at a young age, when during high school, he began cooking in restaurant kitchens. Now, with over twenty years of experience in the food and beverage industry including top-honors graduation from the California Culinary Academy in San Francisco and training with such notable chefs as John Tesar, Dale Ray and Tahoe Donner's very own Lew Orlady, Casey is a welcome addition to the new Alder Creek Café.



In addition to the many unique and daily fresh items on the made-to-order menu, the Café also specializes in banquet events. With large timber construction and floor-to-ceiling windows providing breathtaking meadow and mountain views, the Alder Creek Adventure Center is a striking venue suitable for a variety of special events, each of which can offer a wide range of food options created by Casey. Check out the Firewalker buffet menu or the more refined White Lightning menu—both of which are named after favorite cross country skiing trails just outside the impressive facility. The passed hors d'oeuvres selections are one of the kitchen staff's favorite items to prepare. Says Casey, "The charred jumbo prawns and the smoked trout cakes are fun to make... and people love them!"

One of the philosophies that Joe subscribes to comes from his alma mater.

"Mise en place... (a French culinary phrase meaning 'everything in place' which refers to the setup required before cooking) is also a state of mind. Someone who has truly grasped the concept is able to keep many tasks in mind, simultaneously weighing and assigning each its proper value and priority. This assures that the chef has anticipated and prepared for every situation that could logically occur during a service period."

—The New Professional Chef, Culinary Institute of America



boxed lunches

all sandwiches served on honey wheat or sliced sourdough with lettuce, tomato, and onion
served with chips, cookie, bottled water and fruit

classic sandwiches and wraps | \$14

Choice of

turkey, ham, or roast beef sandwich
with cheese

caesar wrap

shredded romaine lettuce, hearts of palm, red plum tomatoes, avocado,
parmesan and creamy basil-caesar dressing

thai wrap

napa cabbage, carrot and bell pepper, ginger-soy vinaigrette

premium wraps | \$16

Choice of

caesar wrap with chicken, turkey, ham, or roast beef

shredded romaine lettuce, hearts of palm, red plum tomatoes, avocado,
parmesan and creamy basil-caesar dressing

chicken thai wrap

napa cabbage, carrot and bell pepper, ginger-soy vinaigrette

roast beef wrap

baby spinach, red onion, tomato and crumbled blue cheese dressing

All prices are subject to 20% gratuity and local tax.



pony express bbq buffet

Lunch only

salad

basil-caesar or field greens

entrées

Choice of two

6 oz. angus beef smash burger
grilled all beef hot dog
citrus-grilled chicken sandwich
6 oz. chipotle pork burger

served with

Choice of

fennel slaw
bbq baked beans
mac and cheese
corn on the cob
potato salad
orzo pasta

fixin's

red onion, lettuce, tomato, sliced cheddar,
minced yellow onion, pickled jalapeños

dessert

assorted cookies

\$22 per person

All prices are subject to 20% gratuity and local tax.



cowboy camp bbq buffet

Lunch only

salad

classic greek or strawberries and pistachios

entrées

Choice of two

soy-ginger bbq pork spare ribs
chipotle lime marinated airline chicken breast
teriyaki and citrus grilled atlantic salmon
grilled marinated flank steak with salsa agresto

served with

Choice of

fennel slaw
bbq baked beans
mac and cheese
corn on the cob
potato salad
orzo pasta

dessert

Choice of

vanilla pound cake with strawberry syrup
assorted cookies

\$32 per person

All prices are subject to 20% gratuity and local tax.



passed hors d'oeuvres

Priced per piece, 30 piece minimum, sold in 10 piece increments.

\$2

yellow curry chicken English cucumber, chopped parsley, smoked paprika
tomato bruschetta balsamic gastrique, fried capers
deviled eggs crispy chorizo, chives and paprika (vegetarian option)
shredded chicken quesadillas melted red onion, fresh cilantro, charred tomato salsa

\$2.50

blue cheese and gingered beet endive apple cider vinaigrette, intensity mix micros
spicy italian meatball marinara, Grana Padano-parmesan
smoked trout rilletes garlic crostini, rosemary powder

\$3.50

charred jumbo prawns mango chutney, cilantro oil
smoke idaho trout cakes lemon aioli, smoked paprika
seared beef tenderloin garlic crostini, tomato confit

platters

Minimum of 30 people

antipasto platter marinated artichokes, roasted vegetables, olives, cheeses, salami | \$6 per person
mezze platter quinoa tabbouleh, hummus, marinated feta, roasted peppers, olives, pita | \$4 per person
crudités platter | \$4 per person
fruit and artesian cheese platter | \$5 per person

All prices are subject to 20% gratuity and local tax.



firewalker buffet

passed appetizers

sweet and spicy yellow curry chicken English cucumber, chopped parsley, smoked paprika
deviled eggs crispy chorizo and chives
tomato bruschetta balsamic gastrique, fried capers

salads

Choice of two

field greens mixed lettuce, cucumber, carrot, grape tomatoes, white-balsamic vinaigrette
basil caesar romaine, garlic croutons, and creamy basil-caesar dressing
classic greek mixed lettuce, cucumber, tomato, shaved red onion, feta cheese, red wine vinaigrette

entrées

Choice of two

oven roasted airline chicken breast sage infused brown butter, lemon zest
whole roasted pork loin pomegranate and smoked paprika buerre blanc
mahi-mahi (winter) atlantic salmon (seasonal) creamy ginger-citrus and black pepper vinaigrette,
preserved lemon peel
grilled artichoke and black lentil ratatouille garlicky tomato sauce, fried capers, parsley

entrées served with fresh artisan bread and butter

Choice of two

whipped potatoes / white corn polenta
spanish style rice / sweet potato hash
grilled asparagus / steamed green beans
yellow curry cauliflower / sautéed broccoli

\$40 per person

All prices are subject to 20% gratuity and local tax.



bear claw buffet

passed appetizers

blue cheese and gingered beet endive apple cider vinaigrette, intensity mix micros
spicy italian meatball marinara, Grana Padano-parmesan
smoked trout rillettes garlic crostini, house made ground rosemary seasoning

salads

Choice of two

field greens mixed lettuce, cucumber, carrot, grape tomatoes, white-balsamic vinaigrette
basil caesar romaine, garlic croutons, and creamy basil-caesar dressing
superfood Dino kale, baby spinach, quinoa, sunflower seeds, toasted almonds, citrus vinaigrette
baby spinach white mushrooms, shaved fennel, red onion and orange-champagne vinaigrette

entrées

Choice of two

grilled-marinated flank steak salsa agresto
oven roasted airline chicken breast sage infused brown butter, lemon zest,
house made ground rosemary seasoning
mahi-mahi (winter) atlantic salmon (seasonal) creamy ginger-citrus and black pepper vinaigrette,
preserved lemon peel
grilled artichoke and black lentil ratatouille garlicky tomato sauce, fried capers, parsley

entrées served with fresh artisan bread and butter

Choice of two

whipped potatoes / white corn polenta
spanish style rice / sweet potato hash
grilled asparagus / steamed green beans
yellow curry cauliflower / sautéed broccoli

\$48 per person

All prices are subject to 20% gratuity and local tax.



white lightning buffet

passed appetizers

charred jumbo prawns / mango chutney, cilantro oil
smoke idaho trout cakes / lemon aioli, smoked paprika
seared beef tenderloin / garlic crostini, tomato confit

salads

Choice of two

classic greek spring mix lettuces, tomato, cucumber, red onion, feta cheese, red wine vinaigrette
spring caesar salad romaine, hearts of palm, grape tomatoes, creamy basil-caesar dressing
superfood Dino kale, baby spinach, quinoa, sunflower seeds, toasted almonds, citrus vinaigrette
strawberry and pistachio mesclun lettuce, shaved fennel, white balsamic vinaigrette

entrées

Choice of two

whole roasted new york strip loin green peppercorn demi-glace
wild alaskan halibut (seasonal) sweet and spicy puttanesca, black olive tapenade
oven roasted airline chicken breast caramelized garlic and saffron butter infusion,
house made ground rosemary seasoning, preserved lemon
grilled artichoke and black lentil ratatouille garlicky tomato sauce, fried capers, parsley

entrées served with fresh artisan bread and butter

Choice of two

whipped potatoes / white corn polenta
spanish style rice / sweet potato hash
grilled asparagus / steamed green beans
yellow curry cauliflower / sautéed broccoli

\$54 per person

All prices are subject to 20% gratuity and local tax.



desserts

Choice of one

white peach cobbler with raspberry sauce | \$8

granny smith apple crisp with caramel sauce | \$7

new york style cheesecake with strawberry sauce | \$6

carrot cake | \$7

bite size desserts | \$9

chocolate brownies, assorted cookies, strawberry pound cake

coffee and tea service | \$2.50 per person

All prices are subject to 20% gratuity and local tax.



frequently asked questions

1. what time does the party stop?
Outdoor, amplified music needs to stop at 8 p.m. per Town of Truckee noise ordinance regulations. However, what typically happens is some of the parties will then relocate to inside to keep the party going until 10:00 p.m.
2. what do you provide?
We provide tables, chairs, flatware, glassware, China, standard linens, and set up/breakdown service and labor.
3. what sizes are the tables?
We seat guests at 8-foot banquet tables in groups of 8 or 10 outside. Existing furniture is used inside.
4. what kind of chairs do you have?
We have white folding chairs outside and fixed back chairs inside.
5. what linens do you provide?
We provide standard white tablecloths and napkins. Other colors are available at an additional cost.
6. what do I need to rent on my own?
Any additional items you'd like for your event (i.e. furniture, additional lighting, colored linens, etc.) are available for an additional charge.
7. can we bring in our own food?
We require all food to be purchased through Tahoe Donner and prepared in our kitchen.
8. 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 \$20 per bottle corkage fee, plus tax and gratuity.
9. is there a child's price?
Yes, for 12 and under, we offer half price of your selected menu.
10. what is the deposit?
The deposit is \$1,000 and is nonrefundable. See contract for further deposit information.
11. 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.