



# *alder creek*

## adventure center

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### event information | 2018



## ALDER CREEK DINING ROOM, TRAILSIDE BAR AND PATIO

site fee\* (full buyout): \$2,700

capacity: 30-200 people

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## MEADOW PATIO (OUTDOOR)

site fee\*: \$800

capacity: 30-100 people

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## NORTH MEADOW PATIO (OUTDOOR)

site fee\*: \$600

capacity: 30-60 people

exclusively for lunchtime

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### ADDITIONAL:

private bar set up | \$225

*includes set up and breakdown of bar + (1) bartender for (4) hours*

*pricing available upon request for the following:*

patio heaters  
audio/visual needs  
dance floor  
patio umbrellas

*\* fees include existing furniture, rectangular tables, white folding chairs outside, standard white linens, china, flatware, glassware and firepits.*

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

4 hours (events must end by 10PM)

additional event hours: \$250 per hour

amplified music outdoors must conclude by 8PM



## PORTABLE LUNCHES:

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### CLASSIC SANDWICHES AND WRAPS | \$14 per person

minimum order of 10 per each sandwich type  
includes bag of chips and bottled water  
served with lettuce, tomato, onion and pickle

#### BREAD:

sliced whole wheat or sourdough bread, spinach or plain tortilla

#### CHEESE:

swiss or cheddar

#### MEAT:

thinly sliced smoked ham,  
honey roasted turkey or  
roast beef

#### VEGETARIAN OPTIONS:

roasted garlic hummus, spinach,  
cucumber, olives, feta cheese and  
greek vinaigrette

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### CHEF DAVID'S SPECIALTY SANDWICHES + WRAPS | \$16 per person

minimum order of 10 per each sandwich type  
includes bag of chips and bottle water

THE CUBAN | ham, roasted pork loin, swiss, dijon, pickles, sourdough roll

OVEN ROASTED TURKEY | brie cheese, basil aioli, arugula

NATURAL CHICKEN SALAD | grapes, celery, red onion, romaine, honey wheat

THAI QUINOA WRAP | carrots, red bell peppers, red cabbage, cilantro,  
thai coconut peanut dressing, spinach tortilla

GRILLED TRI TIP | arugula, blue cheese, red wine vinaigrette, flour tortilla

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## ADD ONS

ASSORTED COOKIES | chocolate chip, oatmeal raisin, toffee crunch | \$2 each

WHOLE SEASONAL FRUIT | \$2 each

ASSORTED SOFT DRINKS | \$2 each



## PONY EXPRESS BBQ LUNCH | \$26 per person

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### SALADS

select one option, add \$2 per additional option

CHOPPED CAESAR SALAD | pecorino romano, croutons  
MIXED GREEN SALAD | cucumber, carrots, olives, red wine vinaigrette

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### ENTRÉES

select two options, add \$3 per additional option  
served with lettuce, tomato, onion and pickle

6OZ NATURAL BEEF CHEESEBURGER (cheddar cheese)  
GRILLED ALL BEEF HOT DOG  
HERB BRINED NATURAL BARBECUED CHICKEN SANDWICH  
SHREDDED BARBECUED PORK SHOULDER SANDWICH

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### SIDES

select two options, add \$2 per additional option

dijon coleslaw  
barbecued baked beans  
white cheddar macaroni and cheese  
creamy red potato salad  
vegetable pasta salad, herbed vinaigrette  
seasonal fresh fruit salad (add \$1 per person)

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### DESSERT

ASSORTED COOKIES | chocolate chip, oatmeal raisin, toffee crunch



## FIRESIDE BARBECUE BUFFET | \$34 per person day or night

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### SALADS

select two options, add \$2 per additional option

ALDER CREEK CAFÉ'S FAMOUS SUPERFOOD KALE SALAD  
ASIAN SALAD | mixed greens, carrots, red onion,  
peppers, mandarin oranges, crispy wontons, sesame soy vinaigrette  
ROASTED BEET AND ARUGULA SALAD | goat cheese, pistachios

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### ENTRÉES

select two options, add \$4 per additional option

GRILLED PINEAPPLE SOY MARINATED FLANK STEAK  
BRAISED BARBECUED PORK RIBS  
CITRUS MARINATED CHICKEN THIGHS  
GRILLED MARINATED PORTOBELLINI MUSHROOMS

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### SIDES

select two options, add \$2 per additional option

dijon coleslaw  
barbecued baked beans  
white cheddar macaroni and cheese  
creamy red potato salad  
vegetable pasta salad, herbed vinaigrette  
seasonal fresh fruit salad (add \$1 per person)

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### DESSERT

ASSORTED COOKIES | chocolate chip, oatmeal raisin, toffee crunch  
MILLIONAIRES SHORTBREAD BARS | shortbread, caramel, dark chocolate, kosher salt



## APPETIZER STATIONS

each station serves (30) people | (V) vegetarian

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### \$175 | CHOOSE ONE SELECTION FROM THE FOLLOWING:

- roasted marinated seasonal vegetable antipasta, marinated olives
  - sliced seasonal fruit plate
  - roasted garlic hummus, cucumber dill tzatziki, fresh vegetables, crispy pita chips
  - housemade pico de gallo, roasted vegetable guacamole, yellow corn tortilla chips
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### \$200 | CHOOSE ONE SELECTION FROM THE FOLLOWING:

- selection of four cheeses to include cows milk, brie, goat and blue with honey, jams, mustards and assorted crackers (V)
  - heirloom tomatoes, fresh mozzarella, basil, E.V.O.O, balsamic reduction (july-october only) (V)
  - selection of dry and coppa salami, prosciutto, sliced baguettes, pomegranate mustard, plum preserves, apple jam
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### \$250 | CHOOSE ONE SELECTION FROM THE FOLLOWING:

- pan seared ahi tuna, wasabi aioli, wasabi micro greens
- chilled prawn cocktail, classic cocktail sauce
- seafood ceviche with citrus, jalapeño, cilantro, housemade tortilla chips



## PASSED HORS D'OEUVRES

30 piece minimum per type | (V) vegetarian

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### COLD

- CURRIED CHICKEN | crispy wonton, cilantro | \$3
  - KALE AND PROSCIUTTO BRUSCHETTA | shaved grana padano | \$3.50
  - DEILED EGGS (V) | white truffle aioli | \$3.50
  - ENDIVE WITH ROASTED BEETS (V) | gorgonzola cheese, walnuts | \$3
  - CHILLED PRAWNS | cucumber coin, wasabi cocktail sauce | \$4.50
  - BRUSCHETTA WITH SEARED TRI TIP | point Reyes blue cheese | \$4.50
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### WARM

- HERB STUFFED MUSHROOMS (V) | parmesan, toasted bread crumbs | \$3
- DUCK CONFIT | wonton chip, sundried cherry compte | \$4
- MARSALA MUSHROOM TARTS (V) | truffle oil drizzle | \$3.50
- JALAPEÑO AND CREAM CHEESE CRAB TARTS | \$4.50
- HOUSEMADE CRAB CAKES | siracha aioli | \$4.50
- BACON WRAPPED MEDJOOL DATES | almond stuffed | \$4
- STUFFED BLACK MISSION FIGS (V) | point Reyes blue cheese stuffed | \$3.5 (summer only)



## FIREWALKER DINNER BUFFET | **\$42** per person

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### PASSED HORS D'OEUVRES

additional hors d'oeuvres at \$3.50 per piece

ENDIVE WITH ROASTED BEETS (V) | gorgonzola cheese, walnuts  
JALAPEÑO AND CREAM CHEESE CRAB TARTS

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### SALADS

select two options, add \$2 per additional option

TAHOE HUB SALAD | chef's selection seasonal fresh vegetables  
ALDER CREEK CAFÉ FAMOUS SUPERFOOD KALE SALAD  
ROASTED BEET AND ARUGULA SALAD | goat cheese, pistachios

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### ENTRÉES

select two options, add \$6 per additional option

HERB AND RED WINE VINEGAR MARINATED CERTIFIED ANGUS FLANK STEAK  
OVEN ROASTED NATURAL CHICKEN BREAST | dijon mustard chardonnay sauce  
NATURAL SALMON | lemon caper reduction  
VEGETARIAN | seasonal roasted vegetables, quinoa, basil, balsamic reduction

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### SIDES

select two options, add \$3 per additional option

roasted garlic mashed potatoes  
cheesy creamy polenta  
rice pilaf  
roasted asparagus, lemon parsley vinaigrette  
parmesan roasted cauliflower  
steamed broccolini, lemon butter





## HAWKS PEAK BUFFET | \$56 per person

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### PASSED HORS D'OEUVRES

additional hors d'oeuvres at \$3.50 per piece

CHILLED PRAWNS | cucumber coin, wasabi cocktail sauce

BACON WRAPPED MEDJOL DATES | almond stuffed

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### SALADS

select two options, add \$2 per additional option

TAHOE HUB SALAD | chef's selection seasonal fresh vegetables

ALDER CREEK CAFÉ FAMOUS SUPERFOOD KALE SALAD

ROASTED BEET AND ARUGULA SALAD | goat cheese, pistachios

BUTTER LEAF SALAD | pomegranate seeds, candied pecans, point Reyes blue cheese

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### ENTRÉES

select two options, add \$6 per additional option

GRILLED SNAKE RIVER FARMS WAGYU BAVETTE | whisky peppercorn demi glace

SEARED NATURAL SALMON | beurre rouge

SEARED SEASONAL WHITE FISH | fruit salsa

RED CURRIED STEAMED CLAMS | kefir lime, coconut milk

STUFFED NATURAL CHICKEN BREAST | spinach, roasted red peppers, white cheddar mornay sauce

BUTTERNUT SQUASH ENCHILADAS | housemade mole, cotija cheese

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### SIDES

select two options, add \$3 per additional option

roasted garlic mashed potatoes

cheesy creamy polenta

rice pilaf

roasted asparagus, lemon parsley vinaigrette

parmesan roasted cauliflower

steamed broccolini



## SWEET ENDINGS

30 piece minimum per type

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### \$4 PER OPTION

CHOCOLATE CHIP BROWNIES

MILLIONAIRES SHORTBREAD BARS | shortbread, caramel, dark chocolate, kosher salt

ASSORTED COOKIES | chocolate chip, oatmeal raisin, toffee crunch

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### \$6 PER OPTION

PEACH COBBLER | raspberry sauce, chantilly cream

SEASONAL FRUIT CRISPS | chantilly cream

LIGHT AND TANGY LEMON MOUSSE | fresh berries



## BEVERAGE OPTIONS

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### SOFT DRINKS

Hosted \$3, No-host \$4  
Assorted soft drinks include Coke, Diet Coke, Sprite,  
Pellegrino Sparkling Water, Lemonade, Iced tea

### BEER

Bottled domestic, craft and imported  
Hosted \$5-8, No-host \$6-9  
Kegs of beer \$425 and up depending on variety

### WINE

Sold by the 750 ml bottle starting at \$24 each

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### ADDITIONAL OPTIONS

Champagne toast | \$3 per person  
Coffee service | \$3 per person  
either set as a station for all guests or from the bar  
charged upon consumption  
hosted bar prices add on 20% service charge and tax  
\$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached



## 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. Parties can be relocated inside 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 (with the exception of dessert bars and wedding cake).

### 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?

We offer half price off your selected menu for children 12 and under.

### 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.



## TRANSPORTATION

**20-PERSON LIMO BUS**  
\$175 per hour (2-hour minimum)



**30-PERSON LIMO BUS**  
\$225 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 10 miles.