

















site fees

bennett flat meadow

ceremony site | \$600

Site fees include wood rustic benches for up to 100 ppl or 150 white plastic folding chairs

meadow room

up to 60 guests without tables, 40 guests with tables | \$225

northwoods pavilion

up to 200 guests cocktail party, 150 guests maximum seated dining saturday | \$1,350 sunday - friday | \$900

Site fees include rectangular tables, white plastic folding 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.

additional costs

private bar set up required for any events held in the northwooods pavilion or for events with more than 40 guests | \$150

tent heaters at \$250 each + delivery

20 x 20 dance floor at \$500 + delivery

audio/visual needs starting at \$35

evening and social events four hours | additional event hours for \$250 per hour amplified music outdoors must conclude by 9 p.m.



passed hors d'oeuvres

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

risotto cakes | \$2.50

panko crusted mushroom risotto, fried and served with lemon aioli

pork belly sliders | \$3.00

pork belly glazed with a soy caramel, honey miso aioli, kimchi

taco bites | \$2.50

chicken or pork in a crunchy, bite size bowl, salsa verde, pickled onions

mushroom frites | \$2.00

tempura fried portabella mushrooms, served with calabrian chile aioli

chicken wings | \$2.00

bbq, buffalo, sweet chili thai, teriyaki

dispalyed hors d'oeuvres

30 person minimum

crostini and toppings | \$3 per person

herbed crostini's served with tomato bruschetta, hummus, and herbed goat cheese

tortilla chips, salsa and guacamole | \$3 per person

grilled vegetable platter | \$4 per person

selection of herbed seasonal vegetables, grilled to perfection

cheese plate | \$6 per person

variety of cheeses, served with crackers, fruits and nuts

charcuterie plate | \$7 per person

variety of cured meats, served with mustard, pickled vegetables

full spread | \$8 per person

variety of cheeses, cured meats, served with crackers, fruits, nuts, mustard, pickled vegetables



pizza buffet

salad or soup

choice of one | add on more options for \$3 per person, per option
caesar salad
seasonal green salad
minestrone soup

pizzas

a selection of cheese veggie pepperoni

specialty pizzas

thai chicken, basil pesto, bbq chicken | add \$2 per person

dessert

choice of one | add on more options for \$4 per person, per option tiramisu cannoli

additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$8 per pitcher garlic bread | add \$2 per person

\$20 per person



pasta buffet

salad or soup

choice of one | add on more options for \$3 per person, per option
caesar salad
seasonal green salad
minestrone soup

entrées

choice of two | add on more options for \$4 per person, per option lasagna

vegetable lasagna

homemade gnocchi with italian sausage in cream sauce penne with vegetables and an herbed butter sauce | substitute gluten free penne for \$2 per person radiatore with shrimp | alfredo, lemon butter sauce, or fra diavolo | add \$4 per person seasonal vegetarian risotto

dessert

choice of one | add on more options for \$4 per person, per option tiramisu cannoli

additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$2 per person

\$24 per person



taco buffet

starters

house made tortilla chips and salsa

tacos

choice of two | add on more options for \$5 per person, per option seasoned ground beef grilled shredded chicken carnitas crispy fried vegetables citrus marinated shrimp | add \$2 per person

service style

choice of one

home style

shredded lettuce, tomatoes, shredded cheese blend, sour cream, pico de gallo, refried beans, spanish rice

street style

diced onions, chopped cilantro, pickled onions, salsa verde, salsa roja, pico de gallo, cotija cheese, limes, black beans, elote - corn grilled and slathered with herbs, mayo, fresh parmesan and sprinkled with parsley

dessert

tres leche cheesecake

additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$8 per pitcher homemade guacamole | add \$2.50 per person

\$23 per person



backyard bbq buffet

fixin's

hamburger and hot dog buns, onion, relish, lettuce, tomato, american cheese, mayo, mustard, ketchup, and pickles

entrées

choice of two | add on more options for \$4 per person, per option

1/3 pound angus burger

1/4 pound chicago all beef hot dog

marinated and grilled chicken drumsticks

slow cooked pulled pork bbq sandwich | add \$4 per person

served with

choice of two | add on more options for \$3 per person, per option caesar salad seasonal green salad cole slaw texas baked beans mac and cheese roasted corn on the cob veggie pasta salad potato salad

dessert

chewy gooey brownies

additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$8 per pitcher tortilla chips and homemade guacamole | add \$2.50 per person

\$24 per person



roadhouse buffet

salad or soup

choice of one | add on more options for \$3 per person, per option
caesar salad
seasonal green salad
minestrone soup

entrées

choice of two | add on more options for \$4 per person, per option slow cooked north carolina style pulled pork dry rubbed tri trip classic tangy bbq chicken breast baked fish (seasonal) citrus glaze, provençal, lemon pepper, salt & pepper marinated grilled steak | add \$5 per person

served with

choice of two | add on more options for \$3 per person, per option
caesar salad
farmers market salad
cole slaw
texas baked beans
mac and cheese
roasted corn on the cob
veggie pasta salad
potato salad

dessert

pound cake with fresh berries and whipped cream

additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$8 per pitcher tortilla chips and homemade guacamole | add \$2.50 per person

\$30 per person



beverage options

soft drinks

\$9 per pitcher, serves 8 assorted soft drinks include coke, diet coke, sprite, root beer, pellegrino sparkling water, lemonade, iced tea

beer

bottled domestic 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

additional options

champagne toast | \$3 per person

\$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached



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, chiavari chairs or other options.
- 8. what linens do you provide? We provide standard white tablecloths. Other colors are available at an additional cost.
- 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.



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.