





# northwoods clubhouse event information | 2019











### site fees

### northwoods clubhouse wedding

150 guests maximum seated includes meadow for ceremony and tent for cocktails and reception 5 hours of event time: 1 hour for ceremony, 4 hours for cocktail and reception

### saturday | \$2,350 sunday - friday | \$1,900

### northwoods clubhouse special event

up to 200 guests cocktail party, 150 guests maximum seated dining 4 hours of event time

### saturday | \$1,750 sunday - friday | \$1,300

#### meadow room

up to 60 guests without tables, 40 guests with tables | \$350 3 hours of event time

Site fees include wood rustic benches for up to 100 people or 150 white plastic folding chairs if holding a ceremony rectangular tables for dining, white plastic folding chairs, standard white linens and heavy-duty disposable plates/napkins/flatware/glasses.

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 \$275 each + delivery

20 x 20 dance floor at \$500 + delivery

additional event hours for \$500 per hour

upgrade to real china/glassware/flatware/napkins| pricing to be determined

amplified music outdoors must conclude by 9 p.m.

If hosting a wedding at the Northwoods Clubhouse, it will be necessary to retain the services of a professional Wedding Coordinator.



# passed hors d'oeuvres

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

orange glazed albacore cucumber "crostini" | \$3.50
mini pulled pork tostadas | \$4.00
red quinoa + herbed goat cheese stuffed mini sweet peppers | \$3.50
rueben sliders | slaw, 1000 island dressing | \$4.00
salmon sliders | slaw, thai chili sauce | \$4.00
blood orange gazpacho shooters | \$3.50
chicken wings | bbq, buffalo, sweet chili thai, teriyaki | \$3.00
gorgonzola, pear and butternut squash, seeded baguette | \$3.50

# displayed hors d'oeuvres

30 person minimum

### crostini and toppings | \$4 per person

herbed crostini's served with tomato bruschetta, smoked salmon, red onion, capers on black rue

tortilla chips, salsa and guacamole | \$4.50 per person

babaganoush with piuta chips, veggies, and hummus | \$4.50 per person fried coconut shrimp, housemade sweet thai chili sauce | \$6 per person

#### cheese plate | \$8 per person

variety of cheeses, served with crackers, fruits and nuts

#### charcuterie plate | \$10 per person

variety of cured meats, served with mustard, pickled vegetables

### full spread | \$12 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

mediterranean, basil pesto, bbq pulled pork | add \$3 per person

#### dessert

triple chocolate brownies

### additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$9 per pitcher garlic bread| add \$2 per person

### \$24 per person

12 & under | \$12 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 pulled pork quinoa and vegetable medley citrus marinated shrimp | add \$4 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

mexican wedding cookies

#### additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$9 per pitcher homemade guacamole | add \$4 per person

### \$26 per person

12 & under | \$13 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

triple chocolate brownies

#### additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$9 per pitcher tortilla chips and homemade guacamole | add \$4.50 per person

# \$27 per person

12 & under | \$13.50 per person



### roadhouse buffet

#### salad or soup

choice of one | add on more options for \$3 per person, per option
caesar salad
southwest salad
dilled cucumber salad

#### entrées

choice of two | add on more options for \$4 per person, per option orange glazed grilled snapper marinated tri trip italian herbed chicken breast grilled summer vegetables slow roasted st louis style ribs, 1/2 rack | add \$5 per person

#### served with

choice of two | add on more options for \$3 per person, per option caesar salad garlic and rosemary roasted red potatoes dilled cucumber salad southwest salad bourbon sweet potatoes mac and cheese grilled corn on the cob orzo risotto salad loaded potato salad

#### dessert

baked apple crisp or grilled peach hand pie

#### additional options

fresh fruit salad or watermelon | add \$2 per person assorted soft beverages | add \$9 per pitcher tortilla chips and homemade guacamole | add \$4.50 per person

### \$35 per person

12 & under | \$17.50 per person



### pig roast (minimum 60 people)

#### salad

choice of two
caesar salad
caprese salad
seasonal green salad

#### entrée

roast suckling pig served with squaw rolls, and pineapple glaze and bbq sauce

#### served with

wild rice pilaf scalloped potatoes grilled summer vegetables

#### dessert

pineapple upside down cake

\$52 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 \$450 and up depending on variety

#### wine

sold by the 750 ml bottle starting at \$26 each

### additional options

champagne toast | \$4 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 \$20 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 | \$200 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.