





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

For ceremonies, 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 northwoods 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

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

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 bbg 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

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

\$36 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.
- 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.
- 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 \$1,000 and is non-refundable.

 See contract for further 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.