



Alders Creek Adventure Center Wedding Information | 2020





SITE FEES

ALDER CREEK ADVENTURE CENTER WEDDING

Includes inside dining room, trailside bar, and meadow patio.

Site fee* (full buyout): \$4,200

Includes 6 hours of event time: 1 hour for ceremony, 1 hour for cocktails, and 4 hours for reception

Capacity: Up to 100 guests, seated | 100-200 guests, seated and standing

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

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

*The services of a professional wedding coordinator required.



APPETIZER STATIONS

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

\$200 PER 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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\$225 PER 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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\$275 PER 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

COLD

- ENDIVE WITH ROASTED BEETS (V) | gorgonzola cheese, walnuts | \$4
 - TEMPURA VEGETABLE BITES | wasabi dipping sauce | \$4.50
 - DEVILED EGGS (V) | white truffle aioli | \$4.50
 - CHILLED PRAWNS | cucumber coin, wasabi cocktail sauce | \$5.50
 - KALE AND PROSCIUTTO BRUSCHETTA | shaved grana padano | \$4.50
 - CURRIED CHICKEN | crispy wonton, cilantro | \$4
 - BRUSCHETTA WITH SEARED TRI TIP | point reyes blue cheese | \$5.50
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WARM

- MARSALA MUSHROOM TARTS (V) | truffle oil drizzle | \$4.50
- JALAPEÑO AND CREAM CHEESE CRAB TARTS | \$5.50
- CRISPY PANCETTA | gruyere stuffed red potatoes, creme fraiche| \$4
- DUCK CONFIT | wonton chip, sundried cherry compte | \$5
- HERB STUFFED MUSHROOMS (V) | parmesan, toasted bread crumbs | \$4
- HOUSEMADE CRAB CAKES | siracha aioli | \$5.50
- BACON WRAPPED MEDJOOOL DATES | almond stuffed | \$5
- ROASTED BONE MARROW BRUSCHETTA | capers, lemon zest, EVOO | \$5
- STUFFED BLACK MISSION FIGS (V) | point reyes blue cheese stuffed | \$4.5 (summer only)



FIREWALKER | **\$55** per person

PASSED HORS D'OEUVRES

additional hors d'oeuvres at \$4.50 per piece

ENDIVE WITH ROASTED BEETS (V) | gorgonzola cheese, walnuts
CRISPY PANCETTA AND GRUYERE STUFFED RED POTATOES | creme fraiche | \$4

SALADS

select two options, add \$3 per additional option

TAHOE HUB SALAD | chef's selection seasonal fresh vegetables
SUNDRIED TOMATO CAESAR | rustic croutons and shaved pecorino romano

ENTRÉES

select two options, add \$7 per additional option

PAN SEARED PORK LOIN | grainy mustard jus
OVEN ROASTED NATURAL CHICKEN BREAST | dijon mustard chardonnay sauce
NATURAL SALMON | lemon caper reduction
VEGETARIAN | seasonal roasted vegetables, quinoa, basil, balsamic reduction

SIDES

select two options, add \$4 per additional option

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



HASTINGS MEADOW | **\$62** per person

PASSED HORS D'OEUVRES

additional hors d'oeuvres at \$4.50 per piece

DUCK CONFIT | wonton chip, sundried cherry compote
TEMPURA VEGETABLE BITES | wasabi dipping sauce

SALADS

select two options, add \$3 per additional option

QUINOA WITH GARBANZOS AND ROMAINE | lemon tahini dressing
ROASTED BEET AND ARUGULA SALAD | goat cheese and pistachios
TAHOE HUB SALAD | chef's selection seasonal fresh vegetables

ENTRÉES

select two options, add \$7 per additional option

HERB AND RED WINE VINEGAR MARINATED ANGUS CERTIFIED FLANK STEAK
SEARED NATURAL SALMON | *beurre rouge*
ROASTED PEPPER AND SPINACH STUFFED NATURAL CHICKEN ROULADE | dijon white
cheddar mornay
BUTTERNUT SQUASH ENCHILADAS | house made mole, cotija cheese

SIDES

select two options, add \$4 per additional option

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



HAWKS PEAK | **\$68** per person

PASSED HORS D'OEUVRES

additional hors d'oeuvres at \$4.50 per piece

CHILLED PRAWNS | cucumber coin, wasabi cocktail sauce
ROASTED BONE MARROW BRUSCHETTA | capers, lemon zest, EVOO

SALADS

select two options, add \$3 per additional option

CHICK PEA, CARROT, AND DILL SALAD | "green goddess" dressing
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

ENTRÉES

select two options, add \$7 per additional option

NY STRIP STEAK | point reyes bluse cheese veloute
SEARED SEA BASS | coconut pesto
SEARED SEASONAL WHITE FISH | fruit salsa
RED CURRIED STEAMED CLAMS | kefir lime, coconut milk
STUFFED GREEN ZUCCHINI "LASAGNA" | basil, ricotta, housemade marinara

SIDES

select two options, add \$4 per additional option

potato gratin with thyme and gruyere
dijon creamed spinach
cheesy creamy polenta
rice pilaf
roasted asparagus, lemon parsley vinaigrette
parmesan roasted cauliflower
steamed broccolini



SWEET ENDINGS

30 piece minimum per type

\$5 PER OPTION

CHOCOLATE CHIP BROWNIES

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

ASSORTED COOKIES | chocolate chip, oatmeal raisin, toffee crunch

\$7 PER OPTION

PEACH COBBLER | raspberry sauce, chantilly cream

SEASONAL FRUIT CRISPS | chantilly cream

LIGHT AND TANGY LEMON MOUSSE | fresh berries



BEVERAGE OPTIONS

SOFT DRINKS

Hosted \$4, No-host \$5
Assorted soft drinks include Coke, Diet Coke, Sprite,
Pellegrino Sparkling Water, Lemonade, Iced tea

BEER

Bottled domestic, craft and imported
Hosted \$6-9, No-host \$7-10
Kegs of beer \$450 and up depending on variety

WINE

We will provide a list

ADDITIONAL OPTIONS

Champagne toast | \$4 per person
Coffee service | \$4 per person
either set as a station for all guests or from the bar
charged upon consumption
hosted bar prices add on 22% 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 \$25+ 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?

Initial deposit is 20% of estimate due upon signing contract.
Six months prior: 50% of estimate
Thirty days prior: 100% of estimate

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.



REHEARSAL DINNER OR FAREWELL BRUNCH

Book a wedding at the Alder Creek Adventure Center and receive 10% off your site fee for your rehearsal dinner or farewell brunch at The Lodge, Alder Creek Adventure Center or Pizza on the Hill.

SUMMER PACKAGES AND ACTIVITIES



GOLF

12 or more participants

Custom packages including tickets, rentals, and lessons available.



EQUESTRIAN, HIKING AND MOUNTAIN BIKING

6 or more participants

Tours and group rates available.

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 and Donner Lake area.