



**TAHOE DONNER<sup>SM</sup>**  
**2023 WEDDING + CATERING PACKET**





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# VENUE PACKAGES

## THE LODGE RESTAURANT & PUB

*Packages include tables, chairs, black draping, china, flatware, glassware, white linens and napkins and candle votives.*



## THE FULL LODGE BUYOUT

**SITE FEE STARTING AT \$5,000**

**FOOD AND BEVERAGE MINIMUM OF \$7,000**

## INDOOR VENUES AT THE LODGE

### **SAGE ROOM**

Site fee and minimum dependent on date, please call or email for pricing

### **ALDER ROOM**

Site fee | Mon-Thurs: \$700 • Fri-Sun: \$800

Food and beverage minimum: \$2,250



## OUTDOOR VENUES AT THE LODGE

### **THE GROTTO**

Site Fee | Mon-Thurs: \$700 • Fri-Sun: \$800

Food and Beverage Minimum: \$2,250

### **THE PAVILION**

Site Fee | Mon-Thurs: \$2,000 • Fri-Sun: \$2,500

Food and Beverage Minimum: \$7,500



## LODGE WEDDING BUYOUTS

### **SAGE ROOM BUYOUT | 6-HOUR WEDDING EVENT**

Site Fee Starting at \$1,000

Maximum Capacity | 30 people

### **ALDER ROOM BUYOUT | 6-HOUR WEDDING EVENT**

Site Fee Starting at \$2,000

Food and Beverage Minimum | \$2,250

Maximum Capacity | 55 people

### **THE GROTTO BUYOUT | 6-HOUR WEDDING EVENT**

Site Fee Starting at \$2,800

Food and Beverage Minimum | \$2,250

Maximum Capacity | 85 people

### **THE PAVILION WEDDING BUYOUT**

Site Fee Starting at \$7,000

Minimum Capacity | 100 people • Maximum Capacity | 175 people

*Inquire about additional wedding packet and full Lodge buyout*





# VENUE PACKAGES

## ALDER CREEK ADVENTURE CENTER

*Packages include tables, chairs, china, flatware, glassware, white linens and napkins and candle votives.*



## ALDER CREEK ADVENTURE CENTER RECEPTIONS

### COCKTAIL RECEPTION

Site Fee | \$1,250

Food and Beverage Minimum | \$1,500

Maximum Capacity | 85 people (inside), 120 (inside + outside)

### 4-HOUR DINNER RECEPTION BUYOUT

Site Fee | \$2,700

Food and Beverage Minimum | \$2,250

Maximum Capacity | 85 people (inside), 120 (inside + outside)



## ALDER CREEK ADVENTURE CENTER EVENT BUYOUTS

### 6-HOUR EVENT

Site Fee | Mon-Thurs: \$3,500 • Fri-Sun: \$4,200

Food and Beverage Minimum | \$6,500

### 6-HOUR WEDDING EVENT

Site Fee | \$4,200

Food and Beverage Minimum | \$6,500

Maximum Capacity | 85 people (inside), 120 (inside + outside)



# BREAKFAST + LUNCH

## CONTINENTAL BREAKFAST

\$22 per person

**FRESH-BAKED MUFFINS**

**ASSORTED ORGANIC YOGURT**

**HOUSEMADE GRANOLA**

**FRESH FRUIT**

**COFFEE AND TEA SERVICE**

## BRUNCH BUFFET

\$32 per person

**BRIOCHE FRENCH TOAST**

Vermont Maple Syrup

**SCRAMBLED EGGS**

Cheddar Cheese

**HOUSEMADE BREAKFAST POTATOES**

**FRESH ORANGE JUICE**

**COFFEE AND TEA SERVICE**

**SAUSAGE LINKS OR APPLEWOOD SMOKED BACON**

**FRESH FRUIT**

## DELI LUNCH

\$25 per person

**A SELECTION OF ONE HOUSEMADE SOUP**

**A SELECTION OF ONE SALAD**

**ICED TEA AND LEMONADE**

**FRESH ORANGE JUICE**

**A SELECTION OF DELI MEATS AND CHEESES,  
TUNA SALAD, ARTISAN BREAD**

Lettuce, Tomatoes, Pickles, Mustard, Mayonnaise

**HOUSEMADE COOKIES**

## ITALIAN LUNCH

\$30 per person

**CLASSIC CAESAR SALAD** R

**FARMER'S MARKET SALAD** GF V

Ranch or Sherry Vinaigrette

**HOUSEMADE MEAT LASAGNA**

**HOUSEMADE VEGETARIAN LASAGNA**

**FRESH-BAKED FOCACCIA**

**HOUSEMADE COOKIES**

Upgrade to Tiramisu | \$5 per person



Gluten-Free



Vegetarian



May contain nuts



Contains raw or undercooked food products

# HORS D'OEUVRES

## TIER ONE

Price per 30 pieces | 30-person minimum | Selection of one: \$210, Selection of two: \$375 or Selection of three: \$565

### STUFFED MUSHROOMS GF V

Parmesan, Roasted Garlic, Herbs, Mascarpone

### CHICKEN SATAY N

Sweet and Sour Sauce

### CONE QUESADILLAS

Chicken, Black Beans, Cheddar, Monterey Jack Cheese

### FORAGED MUSHROOMS CROSTINI V

### WATERMELON BITES GF V

Feta, Julienne Mint, Balsamic Reduction

### HOUSEMADE SWEET POTATO CHIPS GF

Avocado, Crispy Smoked Bacon, Pico de Gallo

### ARANCINI BALLS V

Risotto, Fontina, Marinara, Parmesan, Fresh Parsley

## TIER TWO

Price per 30 pieces | 30-person minimum | Selection of one: \$240, Selection of two: \$430 or Selection of three: \$645

### HOUSEMADE MEATBALLS

Marinara and Parmesan

### SMOKED PAPRIKA, GARLIC AND HERB GF

SHRIMP SKEWERS

### CURRIED DEVILED EGGS GF

Micro Cilantro

### CAPRESE SKEWERS GF V

Cherry Tomatoes, Basil, Mozzarella Balls,

Balsamic Reduction

### BLOODY MARY SHRIMP SHOOTERS GF

### GUACAMOLE SHRIMP ON A WONTON CRISP

### AHI TUNA POKE

Crema on a Wonton Crisp

### BACON-WRAPPED JALAPEÑOS

Stuffed with Avocado Cream Cheese

### SMOKED SALMON ON HOUSEMADE FOCACCIA

Boursin, Red Onions, Capers, Microgreens

### BRAISED SHORT RIB ON GARLIC CROSTINI

### ASSORTED BRUSCHETTA

## TIER THREE

Price per 30 pieces | 30-person minimum | Selection of one: \$330, Selection of two: \$630 or Selection of three: \$1,260

### HOUSEMADE CRABCAKES

Pea Tendrils, Shaved Cucumber, Basil Emulsion

### APPLEWOOD SMOKED BACON-WRAPPED GF SCALLOPS

### MINI BEEF WELLINGTONS

Red Wine Reduction

GF Gluten-Free

V Vegetarian

N May contain nuts

R Contains raw or undercooked food products

# THREE COURSE BUFFETS

## MEXICAN BUFFET

\$38 per person | Served with Mexican-Style Rice, Sour Cream, Cheese, Housemade Guacamole, Pico de Gallo, Tortilla Chips and Corn-Flour Blend Tortillas

### SALAD SELECTION

**CORN AND BLACK BEAN SALAD** GF

### ENTRÉE SELECTION | CHOICE OF TWO

**FAJITA VEGETABLES** GF V

**GROUND BEEF** GF

**SHREDDED CHICKEN** GF

**CARNITAS** GF

### DESSERT SELECTION | CHOICE OF ONE

**HOUSEMADE COOKIES AND BROWNIES**

## PASTA BUFFET

\$42 per person | Served with Fresh-baked Focaccia

### SALAD SELECTION | CHOICE OF ONE

**CLASSIC CAESAR SALAD** R

**FARMER'S MARKET SALAD** V  
Ranch or Sherry Vinaigrette

**LODGE SEASONAL SALAD**

### PASTA SELECTION | CHOICE OF ONE

**PENNE, FUSILLI OR GEMELLI**

### SAUCE/ENTRÉE SELECTION | CHOICE OF TWO

**MARKET VEGETABLE** V  
Lemon, Ricotta, Pine Nuts

**CHICKEN PICATTA**  
Lemon Butter Caper Sauce

**SPICY SHRIMP**  
Garlic, Chili Flakes, Fresh Herbs, White Wine, Tomatoes

**CHICKEN BREAST**  
Cremini Mushrooms, Tomatoes, Parmesan

**BUTTERNUT SQUASH RAVIOLI** V  
Sage and Brown Butter Sauce

**TRADITIONAL BOLOGNESE**

### DESSERT SELECTION | CHOICE OF ONE

**HOUSEMADE COOKIES AND BROWNIES**

Upgrade to Tiramisu | \$5 per person

GF Gluten-Free V Vegetarian N May contain nuts R Contains raw or undercooked food products

Tahoe Donner Group Sales | groupsales@tahoedonner.com | (530) 587-9458 | tahoedonner.com  
All prices subject to change. Prices do not include 22% service charge or local tax.



# BBQ BUFFET

\$48 per person | Served with Fresh Rolls or Housemade Honey Cornbread and Butter

## SALAD SELECTION | CHOICE OF ONE

COLESLAW GF V

NEW POTATO SALAD GF V

CLASSIC CAESAR SALAD R

WATERMELON SALAD GF V

Arugula and Feta

FARMER'S MARKET SALAD GF V

Ranch or Sherry Vinaigrette

## ENTRÉE SELECTION | CHOICE OF TWO

SOUTHERN-RUBBED MARINATED TRI-TIP GF

ST. LOUIS OR BBQ BABY BACK RIBS GF

JERKED CHICKEN BREAST GF

ARGENTINIAN SEARED SALMON GF

Chimichurri

GRILLED PORTOBELLO MUSHROOM GF V

## SIDE SELECTION | CHOICE OF TWO

EARS OF CRISP CORN GF V

Chipotle Aioli, Cotija Cheese

GARLIC AND HERB WHIPPED POTATOES GF V

LODGE MAC AND CHEESE V

GRILLED MARKET VEGETABLES GF V

## DESSERT SELECTION | CHOICE OF ONE

HOUSEMADE COOKIES AND BROWNIES

SEASONAL CRISP

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# SMALL GROUP MENU

## PLATED SAGE MENU\*

Groups under 30 | Starting at \$58 per person

*\*Please note that this is a sample menu. This menu is based on seasonal offerings and are subject to change.*

### SALAD/SOUP SELECTION | CHOICE OF ONE

#### ORGANIC GREEN SALAD

Tomatoes, Carrots, Cucumber, Sherry Vinaigrette

#### SEASONAL SOUP

### ENTRÉE SELECTION | CHOICE OF THREE

#### BRAISED BEEF SHORT RIB

Creamy Polenta Cake, Goat Cheese, Lavender, Broccolini, Black Garlic Molasses

#### MARY'S ORGANIC CHICKEN BREAST

Organic Pea Purée, Mixed Cherry Tomatoes, Cucumber, Lemon, Red Onion, Basil, Caper Berry

#### PAN ROASTED WILD STRIPED BASS

Truffle Whipped Potatoes, Asparagus, Blistered Heirloom Tomatoes, Sorrel-Butter Sauce

### DESSERT SELECTION | CHOICE OF ONE

#### VALRHONA CHOCOLATE SOUFFLÉ CAKE

Gunther's Vanilla Bean Ice Cream

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# FOUR COURSE MENUS

## ALDER BUFFET MENU

Groups of 30+ | \$66 per person | Served with Fresh Rolls and Butter

### APPETIZER SELECTION | CHOICE OF TWO

#### STUFFED MUSHROOMS

GF V

Parmesan, Roasted Garlic, Herbs, Mascarpone

#### CHICKEN SATAY

N

Sweet and Sour Sauce

#### CONE QUESADILLAS

Chicken, Black Beans, Cheddar, Monterey Jack Cheese

#### FORAGED MUSHROOMS CROSTINI

V

#### WATERMELON BITES

GF V

Feta, Julienne Mint, Balsamic Reduction

#### HOUSEMADE SWEET POTATO CHIPS

GF

Avocado, Crispy Smoked Bacon, Pico de Gallo

#### ARANCINI BALLS

V

Risotto, Fontina, Marinara, Parmesan, Fresh Parsley

### SALAD SELECTION | CHOICE OF ONE

#### KALE AND BEET SALAD

GF V

Goat Cheese, Sunflower Seeds, Sprouts,  
Apple Cider Vinaigrette

#### LODGE SEASONAL SALAD

#### FARMER'S MARKET SALAD

GF V

Ranch or Sherry Vinaigrette

#### CLASSIC CAESAR SALAD

R

### ENTRÉE SELECTION | CHOICE OF TWO

#### SEARED SALMON

GF

Chimichurri

#### HERB-CRUSTED CHICKEN BREAST

#### NY STRIP STEAK

GF

Red Wine Reduction | \$5 per person

#### PORK TENDERLOIN MEDALLIONS

Dijon Mustard Sauce

#### CHEF'S CHOICE VEGETARIAN

V

#### LEMON GARLIC MARINATED SHRIMP

GF

### SIDES | CHOICE OF TWO

#### WHIPPED POTATOES

GF V

#### LEMON SPINACH PILAF

GF V

#### GRILLED ASPARAGUS

#### FORAGED MUSHROOMS

#### ROASTED BRUSSELS SPROUTS

V

#### LODGE MAC AND CHEESE

V

#### SEASONAL VEGETABLE MEDLEY

V



Gluten-Free



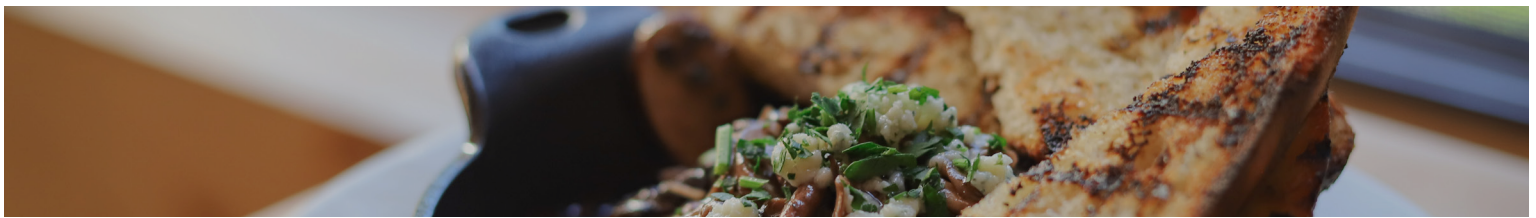
Vegetarian



May contain nuts



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# ASPEN PLATED MENU

Groups of 30+ | \$78 per person | Served with Fresh Rolls and Butter

## APPETIZER SELECTION | CHOICE OF TWO

### STUFFED MUSHROOMS GF V

Parmesan, Roasted Garlic, Herbs, Mascarpone

### CHICKEN SATAY N

Sweet and Sour Sauce

### CONE QUESADILLAS

Chicken, Black Beans, Cheddar, Monterey Jack Cheese

### ARANCINI BALLS V

Risotto, Fontina, Marinara, Parmesan, Fresh Parsley

### WATERMELON BITES GF V

Feta, Julienne Mint, Balsamic Reduction

### HOUSEMADE SWEET POTATO CHIPS GF

Avocado, Crispy Smoked Bacon, Pico de Gallo

### FORAGED MUSHROOMS CROSTINI V

### HOUSEMADE MEATBALLS

Marinara and Parmesan

### BRAISED SHORT RIB ON GARLIC CROSTINI

### CURRIED DEVILED EGGS GF

Micro Cilantro

### CAPRESE SKEWERS GF V

Cherry Tomatoes, Basil, Mozzarella Balls, Balsamic Reduction

### BLOODY MARY SHRIMP SHOOTERS GF

### ASSORTED BRUSCHETTA

### GUACAMOLE SHRIMP ON A WONTON CRISP

### AHI TUNA POKE

Crema on a Wonton Crisp

### BACON-WRAPPED JALAPEÑOS

Stuffed with Avocado Cream Cheese

### SMOKED SALMON ON HOUSEMADE FOCACCIA

Boursin, Red Onions, Capers, Microgreens

### SMOKED PAPRIKA, GARLIC AND HERB SHRIMP SKEWERS GF

## SALAD SELECTION | CHOICE OF ONE

### FARMER'S MARKET SALAD GF V

Ranch or Sherry Vinaigrette

### LODGE SEASONAL SALAD

### CLASSIC CAESAR SALAD R

### KALE AND BEET SALAD GF V

Goat Cheese, Sunflower Seeds, Sprouts, Apple Cider Vinaigrette

### CAPRESE SALAD GF V

Olive Oil and Balsamic Vinaigrette

## ENTRÉE SELECTION | CHOICE OF TWO

### GRILLED ANGUS RIB-EYE STEAK

### AIRLINE CHICKEN BREAST

### CALIFORNIA SEA BASS

### BRAISED SHORT RIBS GF

### CERTIFIED ANGUS BEEF® PETIT FILET

## SIDE SELECTION | CHOICE OF TWO

### WHIPPED POTATOES GF V

### LEMON SPINACH PILAF GF V

### GRILLED ASPARAGUS V

### ROASTED BRUSSELS SPROUTS V

### LODGE MAC AND CHEESE V

### SEASONAL VEGETABLE MEDLEY V

### FORAGED MUSHROOMS

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# MENU ENHANCEMENTS

## CARVING STATION

Priced individually | Serves 30

<b>ROASTED TURKEY BREAST</b> Cranberry Relish	<b>\$375</b>	<b>SEARED SALMON</b> Dill Crème Fraîche	<b>\$500</b>
<b>GRILLED TEQUILA LIME TRI-TIP</b> Chipotle Aioli	<b>\$500</b>	<b>PRIME RIB</b> Creamy Horseradish and Mustard	<b>\$550</b>

## PLATTERS

Priced individually | Serves 30

<b>HOUSEMADE HUMMUS</b> Naan and Vegetables	<b>\$200</b>	<b>GRILLED VEGETABLE CRUDITES</b> Chipotle Ranch	<b>\$200</b>
<b>FRESH SEASONAL SLICED FRUIT</b>	<b>\$220</b>	<b>CHEESE AND CHARCUTERIE BOARD</b>	<b>\$375</b>

## SLIDER STATION

Priced individually | Serves 30

<b>CAROLINA PULLED PORK</b> Pickles and Coleslaw	<b>\$250</b>	<b>TRADITIONAL BEEF SLIDER</b> Cheddar Cheese and Pickles	<b>\$250</b>
<b>FRIED BBQ CHICKEN</b> Tapatio and Old Bay Aioli, Pickles, Coleslaw	<b>\$250</b>		

## DESSERT

Priced individually | Serves 30

<b>ASSORTED BITE-SIZE PIECES</b>	<b>\$200</b>
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