



— THE —
LODGE
— —

2023 WEDDING PACKET



WEDDINGS AT TAHOE DONNER

INCLUDED

CEREMONY WITH FOLDING WHITE CHAIRS

PROFESSIONAL SERVICE STAFF

**TABLES, CHAIRS, GLASSWARE, FLATWARE, FLOOR-LENGTH
WHITE TABLECLOTHS AND NAPKINS**

DANCE FLOOR

EXTRAS TO CONSIDER

WEDDING COORDINATION

FLOWERS OR DÉCOR

OFFICIANT

PHOTOGRAPHER

MUSIC + SOUND

SEE RECOMMENDED VENDOR LIST

SITE OPTIONS

PAVILION (OUTDOOR)

Site Fee | \$7,000

Food and Beverage Minimum | \$100 per person

Friday-Sunday • 100 person minimum

FULL LODGE BUYOUT (INDOOR/OUTDOOR)

Site Fee | \$10,000

Food and Beverage Minimum | \$15,000 total

Friday-Sunday • 100 person minimum

Customized menus available, please contact Group Sales for details.

TIMELINE

3PM | CEREMONY ON THE LAWN

4PM | COCKTAIL HOUR IN THE GROTTO

**5-9PM | DINNER AND DANCING ON THE PAVILION
OR IN THE LODGE**

ADDITIONAL DETAILS

INCLUDED IN SITE FEES

SET UP AND BREAKDOWN OF ALL IN-HOUSE EQUIPMENT

WHITE RESIN CHAIRS WITH PADDED WHITE SEAT CUSHIONS

DINING TABLES

GIFT, CAKE, REGISTRY AND HEAD TABLES

FLOOR-LENGTH WHITE LINEN TABLECLOTHS AND WHITE NAPKINS

ELEGANT CHINA, GLASSWARE, FLATWARE AND VOTIVE CANDLES

WEDDING REHEARSAL FOR DAY BEFORE

COMPLIMENTARY PARKING

PROPANE FIRE PITS

ADDITIONAL OPTIONS

CAKE CUTTING FEE | \$4 PER PERSON

BARTENDER SERVICE | \$50 PER HOUR

For no-host bars and only if \$500 in bar revenue is not met

OUTSIDE RENTALS | PERMITTED

Will be charged at actual cost plus 20% if The Lodge staff is managing the rental process

OUTSIDE MUSHROOM HEATER | \$85 EACH

Includes propane

OUTSIDE VENDOR OVERTIME | \$1,000 PER HOUR

If clients' vendors have not vacated premises by 11PM (for DJ, lighting, rentals, etc.)



WEDDING COORDINATOR

TO ASSIST WITH YOUR SPECIAL DAY, IT IS STRONGLY RECOMMENDED THAT YOU UTILIZE THE SERVICES OF A PROFESSIONAL WEDDING COORDINATOR.

BEFORE THE BIG DAY

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



SUMMER PACKAGES AND ACTIVITIES

GOLF | 12 OR MORE PARTICIPANTS

Custom packages available that include tickets, rentals and a lesson

EQUESTRIAN | 6 OR MORE PARTICIPANTS

Group options and guided tours available

HIKING | 6 OR MORE PARTICIPANTS

Group options and guided tours available

MOUNTAIN BIKING | 6 OR MORE PARTICIPANTS

Group options and guided tours available



HORS D'OEUVRES

TIER ONE

Priced individually | 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

ARANCINI BALLS V

Risotto, Fontina, Marinara, Parmesan, Fresh Parsley

TIER TWO

Priced individually | 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 SHRIMP SKEWERS GF

CAPRESE SKEWERS GF V

Cherry Tomatoes, Basil, Mozzarella Balls, Balsamic Reduction

BACON-WRAPPED JALAPEÑOS

Stuffed with Avocado Cream Cheese

SMOKED SALMON ON PITA

Boursin, Red Onions, Capers, Microgreens

ASSORTED BRUSCHETTA

BLOODY MARY SHRIMP SHOOTERS GF

TIER THREE

Priced individually | 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 SCALLOPS GF

BRAISED SHORT RIB ON GARLIC CROSTINI

AHI TUNA POKE

Crema on a Wonton Crisp

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.

FOUR COURSE MENUS

ALDER BUFFET MENU

\$75 per person | Served with Fresh Rolls and Butter

APPETIZER SELECTION | CHOICE OF TWO FROM HOR D'OEUVRES (PAGE 5)

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

ROASTED FINGERLING POTATOES

GRILLED ASPARAGUS

FORAGED MUSHROOMS

ROASTED BRUSSELS SPROUTS V

LODGE MAC AND CHEESE V

SEASONAL VEGETABLE MEDLEY V

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ASPEN BUFFET MENU

\$85 per person | Served with Fresh Rolls and Butter

APPETIZER SELECTION | CHOICE OF THREE FROM HOR D'OEUVRES (PAGE 5)

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 NY STRIP

GRILLED CHICKEN BREAST

SEASONAL FISH

BRAISED SHORT RIBS GF

CERTIFIED ANGUS BEEF® PETIT FILET

SIDE SELECTION | CHOICE OF TWO

WHIPPED POTATOES GF V

ROASTED FINGERLING POTATOES

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

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

PLATTERS

Priced individually | Serves 30

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

SLIDER STATION

Priced individually | Serves 30

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

DESSERT

Priced individually | Serves 30

ASSORTED BITE-SIZED PIECES	\$200
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DESSERT OFFERINGS

DESSERT STATION

Choose from the following to create a custom dessert station | All served in bite-sized portions | Priced by the piece with the minimum of 30 pieces per each variety

LEMON POUND CAKE	\$4	MINT CHOCOLATE CHIP AND OATMEAL	\$3
CHEESECAKE	\$4	RAISIN COOKIES	
CARROT CAKE	\$4	CUSTOM OPTIONS AVAILABLE	MP
ASSORTED CLASSIC PETIT FOURS	\$5		

PLATED DESSERTS

Choice of one | \$10 each

SUSIE'S BROWNIE Vanilla Ice Cream and Vahlrona Chocolate Sauce	\$10	CHOCOLATE SOUFFLÉ CAKE Vahlrona Chocolate Sauce	\$10
CHEESECAKE Chocolate, New York Style or Lemon	\$10	BERRY COBBLER Cobbler Sauce and Vanilla Bean Ice Cream <i>Only available during summer</i>	\$10
CARROT CAKE	\$10		

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BEVERAGE OFFERINGS

CRAFTY MOCKTAILS

Priced individually | \$8 each

ROSEMARY AND BLUEBERRY SMASH

MOUNTAIN TOP MOJITO

LAVENDER LEMONADE

COCONUT CUCUMBER LIME MINT COOLER

SHIRLEY GINGER

BEER

Bottled domestic, craft and imported | Host \$6-9 each and no-host \$7-10 each
Kegs of beer \$450 and up depending on variety

WINE + SPARKLING

Sold by the 750ml bottle starting at \$32 each

WELL BAR

Host \$10 each and no-host \$11 each

PROSECCO

SEAGRAM'S VODKA AND GIN

JIM BEAM BOURBON

CAMPO AZUL TEQUILA

MAKER'S MARK

RON RIO RUM

DEWAR'S

PREMIUM BAR

Host \$12 each and no-host \$13 each

PROSECCO

TITO'S

TANQUERAY

HORNITOS

MAKER'S MARK

BACARDI SILVER

JOHNNIE WALKER RED LABEL

CAPTAIN MORGAN'S



SUPER PREMIUM BAR

Host \$14 each and no-host \$15 each

SPARKLING ROSÉ

KETEL ONE

BOMBAY SAPPHIRE

PATRÓN SILVER

BULLEIT RYE

CAZADORES REPOSADO

CROWN ROYAL

JOHNNIE WALKER RED LABEL

GLENLIVET

ADDITIONAL OPTIONS

Either set as a station for all guests or from the bar | Charged on consumption

HERB + FRUIT INFUSED WATER	\$1 PER PERSON	CHAMPAGNE TOAST	\$5 PER PERSON
SOFT DRINKS	\$4 PER PERSON	COFFEE SERVICE	\$4 PER PERSON
LEMONADE AND ICED TEA	\$4 PER PERSON		

PLEASE NOTE

Hosted bar prices add on 22% service charge and local tax | \$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached.



FREQUENTLY ASKED QUESTIONS

IS THERE AN ON-SITE WEDDING PLANNER?

No. Once we enter into a contract, the banquet and event manager will work with you to guarantee numbers and coordinate setup for your event, as well as help with general guidelines and timing. All other details, (i.e. florist and DJ) and any specific details (first dance, centerpiece setup/breakdown etc.) are items you would need to work out directly with your vendors.

WHAT TIME DOES THE PARTY STOP?

Outdoor, amplified music needs to stop at 8PM per Tahoe Donner noise ordinance regulations. The party can be moved into the Pub at no additional charge.

WHAT DO YOU PROVIDE?

The Lodge provides tables, chairs, flatware, glassware, china, standard linens, square glass votives, dance floor, lighting, setup/breakdown service and labor.

WHAT SIZES ARE THE TABLES?

We seat guests at 6-foot rounds in groups of 8 or 10. We also have 6-foot banquet tables for head table, gifts, guest book and dessert bars.

WHAT KIND OF CHAIRS DO YOU HAVE?

We have white resin folding chairs with padded seats for the ceremony and reception.

WHAT LINENS DO YOU PROVIDE?

We provide floor-length white tablecloths and napkins. Specialty linens are available at an additional cost.

WHAT DO I NEED TO RENT ON MY OWN?

Any additional items you'd like for your event (i.e. furniture, additional lighting, specialty linens) are available for an additional charge.

CAN WE HAVE A REHEARSAL THE DAY BEFORE?

Yes, you are welcome to do a rehearsal the day before your event. However, this needs to be scheduled around previously booked events taking place at The Lodge.

CAN WE BRING IN OUR OWN FOOD?

We require all food to be purchased through The Lodge and prepared in our kitchen, with the exception of the wedding cake/dessert.

CAN WE BRING IN OUR OWN ALCOHOL?

All alcohol, including beer, must be purchased through The Lodge. You may bring in wine with a \$35 per 750ml corkage fee, plus tax and gratuity.

IS THERE A CHILD'S PRICE?

Yes, for children ages 12 and under, we offer half price of your selected menu.

WHAT IS THE DEPOSIT?

The deposit is 20% of the estimate and is nonrefundable. See contract for further deposit information.

DO YOU ALLOW OUTSIDE VENDORS?

Yes, depending on who they are. Major décor/setup 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.

DO YOU OFFER VENDOR MEALS?

Vendor meals are chef's choice hot meals at half price of your selected menu.

WHAT ARE SET UP AND BREAKDOWN TIMES?

Professional vendors can come in as early as 11AM on the day of the wedding. Friends and family coming to set up additional decor items (if florist or wedding planner isn't doing it) may arrive up to two hours before ceremony start time.