



TAHOE DONNERSM
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

**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

GARLIC BREAD

HOUSEMADE COOKIES

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.

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

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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

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



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



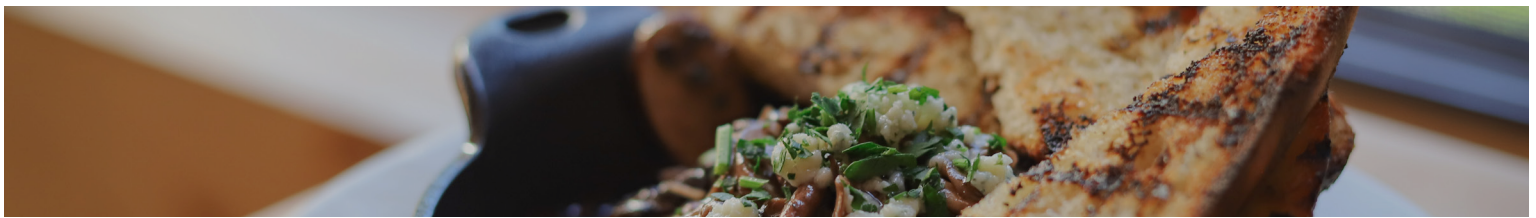
Vegetarian



May contain nuts



Contains raw or undercooked food products



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

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-SIZE PIECES	\$200
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