



PLUMPJACK

SQUAW VALLEY INN



Annie X Photography

CONFERENCES & BANQUETS 2009

www.plumpjacksquawvalleyinn.com

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Welcome...

PlumpJack Squaw Valley Inn, located at the base of the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge.

Intimate and luxurious, the interior spaces of our resort are theatrically designed with tweed banquettes, stone floors, copper sconces, whimsical sculptures and muted fabrics in earth toned hues. Guest rooms are graciously appointed with the finest amenities to comfort and welcome your guests.

The Inn's acclaimed three star restaurant, PlumpJack Cafe, is widely regarded as Lake Tahoe's premier dining destination. PlumpJack has a phenomenal wine list and has received the "Best of Award of Excellence" by *Wine Spectator Magazine* in both 2006 and 2007. Attentive service and extensive wine selections are available in both our restaurant and our fire lit bar, the perfect places to gather with friends for upscale, casual dining. The same standards of excellence extend to every aspect of your special event.

Our split-level facility features natural wood beams beneath a high vaulted ceiling with views of the surrounding peaks. Subtle earth-toned color palettes accommodate a variety of decorating possibilities with rich tapestries and custom furniture accents.

Each floor is 2,800 square feet, which can be broken down into smaller rooms with our partitions. Both floors are equipped to handle u-shape, boardroom, classroom, and theatre setups to suit your meeting needs. Round tables are also available for intimate private dinners.

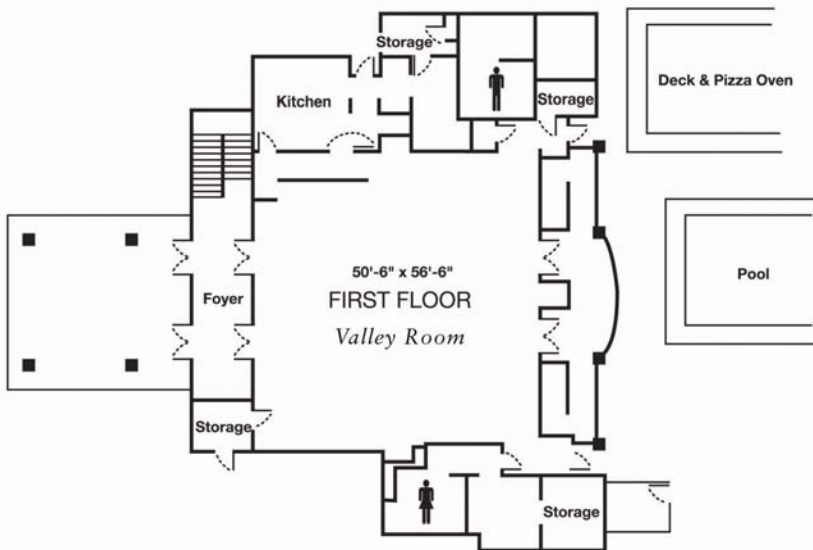




PROTECTING AUTHENTIC HOSPITALITY



CONFERENCE CENTER SPECIFICATIONS



PlumpJack Squaw Valley Inn has 5,600 square feet of meeting space on two levels. The Mountain Room and the Valley Room are each 2,800 square feet and can be divided into halves or quarters to create meeting rooms of 1,400 or 700 square feet. The Mountain Room features vaulted ceilings and both the Mountain Room and the Valley Room feature spectacular views of the surrounding mountains. Wireless internet access is available in all meeting rooms. Complete audiovisual supplies are available.



CAPACITY

Arrangement	Floor	½ Floor	¼ Floor
Reception	400	100	30
Theatre	300	100	25
Class Room	160	60	25
Banquet	200	60	30



EVENT PRICING

- CONFERENCE FEE** Conference facility rental fee is factored on a sliding scale based on the number of guest rooms booked by your program. Please inquire with the sales office for pricing.
- GUEST ROOMS** Group blocks are available for ten (10) or more rooms. Rates are based on double occupancy and vary by season. A deposit of first night's room and tax for the number of rooms in the group block is required at time of booking. Pets are not permitted.
- CATERING** Food and beverage selections and exact entrée counts are required fourteen (14) days in advance. A fifty percent (50%) deposit is required upon confirmation of event. A food and beverage minimum is required of all groups and is determined based on size and necessities of group.
- AUDIO VISUAL** We will gladly coordinate the rental of audiovisual equipment. Please inquire about pricing.

ACTIVITIES

- SQUAW VALLEY** PlumpJack Squaw Valley Inn is located adjacent to the Cable Car building. Squaw Valley has 4,000 acres of skiable terrain and 30 lifts. Activities include: Snowmobiling, Cross County and Alpine Skiing, Snow Shoeing, Sledding, Sleigh Rides, Ice Skating, Climbing Wall, Swimming, Fishing, Golfing, Mountain Bike Riding, Horse Back Riding, Hiking, Tennis, Shopping, Spa Treatments and more.
- LAKE TAHOE** Located just 5 miles south, Lake Tahoe offers many activities including: Fishing Charters, Water Skiing and Wake Boarding, Kayaking, Sailing, Speed Boat Rides, River Rafting, Dinner Cruises, Fly Fishing, Mountain Bike Riding, Hiking, Gambling, Shopping and Hot Air Ballooning.
- CONCIERGE** PlumpJack's concierge can assist you in making arrangements for all your group activities, transportation needs and corporate gifts.
- TEAM BUILDING** Numerous teambuilding activities are available in Squaw Valley. Please inquire about available facilitated programs. Adventure courses can be customized to your group's needs.
- GIFT CARDS** Welcome your guests to PlumpJack Squaw Valley Inn with the perfect gift - the PlumpJack Gift Card. This attractive card is available in any denomination, and is the perfect way to thank your guests for their attendance. Keep your group entertained and refreshed by giving members the option to satisfy their individual needs at the PlumpJack Cafe during free time.



BREAKFAST BUFFET

FRESH FROM THE PLUMPJACK BAKERY

Assorted Bagels with Cream Cheese
House made Pastries and Scones with Preserves & Butter
Fresh Orange or Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Regular & Herbal Teas

HEALTHY START

Assorted Bagels with Cream Cheese
House made Pastries and Scones with Preserves & Butter
Fresh Seasonal Fruit Salad with Low Fat Yogurt
7 Grain Granola with Dried Fruit & Nuts served with Yogurt & Milk
Fresh Orange or Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Regular & Herbal Tea

HOT BREAKFAST BUFFET

Assorted Bagels with Cream Cheese
House made Pastries and Scones with Preserves & Butter
Fresh Seasonal Fruit Salad with Yogurt
7 Grain Granola with Dried Fruit & Nuts served with Yogurt & Milk
Scrambled Eggs & Fresh Herbs
Hardwood Smoked Bacon
Fresh Orange or Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Regular & Herbal Tea

Add Mimosas and Bloody Mary's - \$7.50 per drink

*Prices do not include special menu item surcharges, sales tax and service charge.
All prices and menu items are subject to change.*



BREAKFAST & SNACKS A LA CARTE

BEVERAGES

Peerless Organic Fair Trade Regular or Decaffeinated coffee

Mighty Leaf Regular or Herbal Teas

Whole, 2% or Nonfat Milk

Hot Chocolate

Fresh Odwalla Orange or Grapefruit Juice

Coke, Diet Coke, Sprite

500 ml Bottled Still and Sparkling Waters – Fiji or Pellegrino

HOUSE MADE BAKED GOODS

Housemade Seasonal Breakfast Breads

Housemade Pastries and Scones with Preserves and Butter

Assorted Bagels with Cream Cheese, Fruit Preserves and Butter

Bagels with Smoked Salmon, Capers & Red Onions

SNACKS

Whole Fresh Fruit

Fresh Cut Fruit Platter

House Made Cookies

House Made Brownies, Rice Crispy Treats or Biscotti

House Made Potato Chips & Popcorn

Housemade Granola with Milk or Yogurt

Chips, Dips, & Salsa

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LUNCHEON BUFFET SELECTIONS

Please choose from the following items to customize your luncheon menu. Priced per person. Minimum of 15 people.

- MENU 1** Choice of 1 Entrée, 1 Pizza or 1 Pasta, 2 Salads or 1 Soup, & Dessert
- MENU 2** Mexican Fiesta: Ground Beef Tacos Fajita Style, Chicken Mole Enchiladas, Chips & Salsa, Rice & Beans, Guacamole, & Flan
- MENU 3** Choice of 1 Entrée, 2 Salads or 1 Soup, & Dessert
- MENU 4** Choice of 2 Pastas or 2 Pizzas, 1 Salad, & Dessert
- MENU 5** Choice of 3 Deli Sandwiches, 1 Salad, & Dessert. Can be either Pre made or Make your own sandwich buffet. Additional fee will apply to pre made sandwiches.
- MENU 6** To- Go Sandwich Boxed Lunch: Choice of 3 Deli Sandwiches, Potato Chips, Fresh Fruit & House Made Chocolate Chip Cookie

MENU CHOICES

SOUPS (max 100 ppl)

Chef's Choice
Seasonal Hot Soup
Seasonal Cold Soup

SALADS

Gathered Greens
Caesar Salad with Parmesan
& Croutons
Spinach Salad with blue
Cheese, Cranberries & Vinaigrette
Pasta Salad
Romaine Salad with Blue
Cheese, Cranberries, & Vinaigrette
Potato Salad - German or
Classic American

SANDWICHES

Smoked Turkey BLT
Roast Beef with
Horseradish Mayo
Black Forest Ham &
Swiss
Grilled Veggie

WOOD OVEN PIZZA

Tomato, Basil & Mozzarella
Wild Mushroom
Pepperoni
Veggie Pizza

PASTA

Primavera
Puttanesca
Grilled Chicken Alfredo (\$2 extra)
Bolognese

ENTRÉES

Chicken
Tri Tip
White Fish

DESSERTS

Fresh Whole Fruit
Fruit Salad
Assorted Cookies
Brownies

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HORS D'OEUVRES SELECTIONS

COCKTAIL HOUR PASSED HORS D'OEUVRES

Gazpacho Shooter (Seasonal) Tomato, Melon or Cucumber
Tomato Basil & Goat Cheese Crostinis
Endive Leaves with Blue Cheese, Figs (Summer) or Grapes (Fall), Balsamic Reduction
Hummus on Pita Bread
Mini Papadams with Baba Ganouche, Tomato, Parsley

Spicy Shrimp on Wonton, Avocado Mousse
Smoked Salmon on Potato Gaufrette with Crème Fraiche & Dill
Salami & Farmers Cheese Trumpets with Cured Olives
Balsamic Grilled Figs with Smoked Bacon (Summer)
Prosciutto Wrapped Melon
Duck Rillettes on Crostini with Huckleberry Jam

Moroccan Spiced Scallop on Papadam with Saffron Aioli
Tuna Tartare Cones with Seasonal Ingredients
Cuban Scallop Ceviche Cones on Plantain Chip
Oysters on the Half Shell, Champagne Mignonette
Thai Beef Salad on a Cucumber Cup
Spicy Crab Salad in Pastry Shell

ITEMS PRICED PER TRAY

Minimum of 30 guests.

Antipasto with grilled Vegetables and Cured Meats

Imported and Domestic Cheeses with Fruit & Housemade Breads

Smoked Salmon and Caviar Tray

Assorted Seafood Raw Bar

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PLATED DINNER GUIDELINES

COURSE OPTIONS

Please select 1 option for each course and 2 entrée selections for the main course. The chef will provide a vegetarian entrée selection in addition to the 2 main options.

A final guest and entrée count is due 14 days prior to event. Soup may be served for up to 100 guests.

Please select courses from menus on the following pages.

3 Courses

Soup or Salad, Entrée, Dessert

4 Courses

Appetizer, Soup or Salad, Entrée, Dessert

5 Courses

Appetizer, Salad, Sorbet, Entrée, Dessert

Expanded course options are available upon request.

All menus include housemade bread and butter.

Chef reserves the right to make seasonal changes in selections.

Private consultation with the Chef and Sommelier are available upon request.

Ice cream sundae bars and chocolate fondue fountains are also available upon request. Additional charges apply.

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PLATED DINNER MENU SELECTIONS

APPETIZERS

Prosciutto Friséé & Melon Salad, Port Gastrique
Caramelized Onion Tart, Duck Confit, Arugula Salad, Balsamic Reduction
White Beans Bruschetta, Truffle Vinaigrette, Wild Mushrooms
Chicken or Beef Satay, Sweet Chili Sauce
Hawaiian Sweet Crab Cake, Watercress Salad, Citrus Mango Aioli

COLD SOUPS

Tomato Gazpacho, Basil Oil (Summer)
Summer Melon Gazpacho (Summer)
Greek Cucumber & Feta
White Corn Chowder (Summer)

HOT SOUPS

Wild Mushroom Bisque, Truffle Oil
Butternut Squash, Pumpkin Seeds
Roasted Tomato Soup with Pesto Croutons
Spicy Black Bean Soup with Lime Crème Fraiche

SALADS

Spinach Salad, Goat Cheese, Toasted Pecans, Dried Cranberries & Seasonal Vinaigrette
Caesar Salad with Shaved Parmesan, Croutons (White Anchovies \$1 extra)
Baby Mixed Greens, Matchstick Apples or Nectarines (Summer), Manchego Cheese,
Seasonal Vinaigrette
Greek Salad: Romaine Hearts, Cucumbers, Cherry Tomatoes, Red Onions & Kalamata
Olives, Lemon Feta Vinaigrette (Summer)

ENTRÉES

Grilled or Roasted Chicken Breast
Grilled Angus Sirloin Steak
Grilled Australian Lamb Sirloin (\$5 extra)
Roasted Duck Breast
Grilled Filet of Beef (\$5 extra)
Pan Seared or Grilled Seasonal White Fish
Scottish Grilled Salmon (\$5 extra)

All prices and menu items are subject to change.



DINNER BUFFET MENU SELECTIONS

Please choose from the following menus to customize your buffet. Priced per person. Chef staffed carving stations are \$150 per hour with a 2 hour minimum.

Menu 1

Meat Station

Slow Roasted Tri-Tip and Roasted Turkey, with Mashed or Roasted Potatoes and Seasonal Vegetables

Raw Bar

Oysters, Prawns, Scallop Ceviche, Ahi Tartare, Wontons, and Smoked Salmon (Caviar at market price)

Pizza Station (for 50 people or less)

Thin Crust Assorted Gourmet Pizzas with Seasonal Toppings

Antipasti Station

Grilled Seasonal Vegetables with Fresh Herbs and Cured Meats, Caesar Salad, Mixed Green Salad, Assorted Fresh Baked Breads

Cheese & Dessert Station

Imported & Domestic Cheeses Paired with Fruit and Bread, Seasonal Dessert

Menu 2

Meat Station

Slow Roasted Tri-Tip and Roasted Turkey, with Mashed Potatoes and Seasonal Vegetables

Pizza Station (for 50 people or less)

Thin Crust Assorted Gourmet Pizzas with Seasonal Toppings

Antipasti Station

Grilled & Pickled Vegetables with Fresh Herbs and Cured Meats, Caesar Salad, Mixed Green Salad, Assorted Fresh Baked Breads

Cheese & Dessert Station

Imported & Domestic Cheeses Paired with Fruit and Bread, Seasonal Dessert

BBQ Buffet

Grilled Station

Choice of 2 of the following:

Angus Tri Tip, Free Range Chicken, Seasonal White Fish

Vegetable Station

Corn on the Cob (summer only), Green Beans or Broccoli, Baked or Roasted Potatoes

Salad Station

Gathered Greens with Balsamic Vinaigrette, Whole Leaf Caesar Salad with Shaved Parmesan

Dessert Station

Seasonal Dessert

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SEASONAL DESSERT MENU SELECTIONS

SPRING PLATED	Citrus Trio Lemon Brulee, Citrus Salad, Blood Orange Sorbet Vanilla Rum Roasted Pineapple, Coconut Sorbet Chocolate Decadence with Strawberry Frozen Yogurt Mascarpone Cheesecake with Spiced Apples
SPRING BUFFET	Macadamia Nut Brownies with Hot Fudge & Vanilla Ice Cream Caramel Cheesecake with Hazelnut Cookie Crust
SUMMER PLATED	Buttermilk Shortcake, Strawberries, Balsamic Reduction, & Chantilly Peach Tart with Ginger Phyllo Crust, Mascarpone Ice Cream Berry and Melon Sorbets in a Honey Tuille Cup Chocolate Angel Food Cake, Blackberry Ice Cream
SUMMER BUFFET	Summer Berry Crisp with Vanilla Ice Cream Peach Up-side Down Cake
FALL PLATED	Milk Chocolate Brulee, Chocolate Orange Sorbet Maple Roasted Apple with Cream Cheese Ice Cream Persimmon Bread Pudding with Buttermilk Ice Cream
FALL BUFFET	Dark Rum Carrot Cake with Currant Rum Sauce Apple Crisp with Vanilla Ice Cream Sun-dried Cherry Bread Pudding with Candied Walnuts & Cinnamon Anglaise
WINTER PLATED	Rocky Road Mousse Terrine with House made Marshmallows Warm Chocolate 'Fudge' Cake with Coconut Ice Cream Apple-Ginger Tart with Pecan-Caramel Whip, Orange Reduction Carrot Cake with Cinnamon Ice Cream
WINTER BUFFET	Flourless Chocolate Cake, Coconut Glaze Chocolate Banana Bread Pudding Tiramisu
ASSORTED PETIT FOURS	Chocolate Espresso Tort with Candied Orange Peel Key Lime Tarts with White Chocolate & Pistachios (Additional \$4 per person) Chocolate Truffles Chocolate Dipped Strawberries (Seasonal) Assorted Cheesecake Bites

All menu items are subject to change.



BEVERAGE MENU

Priced per drink. Bar Setup Fee- \$250

PREMIUM BAR

\$8-\$10 per drink

Vodka: Belvedere, Chopin (\$9) / Ketel One, Grey Goose (\$8)

Gin: Tanqueray 10, Bombay Sapphire, Plymouth (\$8)

Rum: Goslings, Mt. Gay, Sailor Jerry (\$8)

Tequila: Don Julio Blanco, Patron Silver (\$10) / Cazadores Rep. (\$8)

Bourbon: Woodford Reserve, Knob Creek (\$8)

Whiskey: Chivas Crown Royal, Bushmills, Jameson (\$8)

Scotch: Glen Livet 12yr, Glenmorangie 10yr, Johnnie Walker Black (\$10)/Dewars (\$8)

Cognac: Courvoisier VSOP, Martell VSOP (\$10) / Courvoisier VS, Hennessy VS (\$8)

Cordials: Baileys, Campari, GoldSchlager, Fernet Branca (\$7)

CALL BAR

\$7 per drink

Vodka: Absolut, Svedka Mandarin, & Vanil Stoli

Gin: Tanqueray, Bombay, Beefeater

Rum: Bacardi Light, Meyers Dark, Captain Morgan

Tequila: Sauza Hornitos, Jose Cuervo Gold

Bourbon: Jack Daniels, Makers Mark

Scotch: Johnnie Walker Red

Whiskey: Seagram's VO, Seagram's 7

Cordials: Baileys, Kahlua, Jagermeister, Peppermint Schnapps, Frangelico

WELL BAR

\$6 per drink

Vodka: Seagram's

Gin: Seagram's

Rum: Castillo Light

Tequila: Buen Amigo

Bourbon: Jim Beam

Whiskey: Seagram's 7

Scotch: Clan McGregor

Cognac/Brandy: Korbel

BOTTLED BEER

\$5 per bottle

Bud Light, Budweiser

\$6 per bottle

Sierra Nevada, Heineken, Amstel Light, Corona

(St. Pauli Girl Nonalcoholic Beer, \$4 per bottle)

Please inquire with the Sales Department regarding the most current wine and champagne availability.

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