



PLUMPJACK

SQUAW VALLEY INN



Annie X Photography

# WEDDINGS & RECEPTIONS

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[www.plumpjacksquawvalleyinn.com](http://www.plumpjacksquawvalleyinn.com)

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# *Congratulations!*

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. Our dedicated, professional staff has over 10 years of experience coordinating and executing weddings and events. We are equipped to assist you in creating a memorable celebration and we look forward to making your dream wedding a reality.

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 and was voted "Readers Choice for Dining" by *Conde Nast Traveler* in 2005. Attentive service and extensive wine selections are available in both our restaurant and our fire lit bar, the perfect place for gathering with friends or for casual dining. The same standards of excellence extend to your special event.

Our split-level facility features natural wood beams beneath a high vaulted ceiling with views of the surrounding peaks; rich tapestry wall panels and subtle color palettes that accommodate a variety of decorating possibilities.

Each floor is approximately 3,000 square feet. Our outdoor pool patio is also available for ceremonies, receptions and dining.



# EVENT PRICING

*A guarantee of all 60 hotel rooms for Friday and Saturday night is required for Saturday wedding receptions June through September. A guest room guarantee of 30 rooms is required for Saturday weddings in May and October. Some exceptions apply. All Saturday packages are available in May and October with a minimum guarantee of 100 guests. Minimum guarantee not required for Friday and Sunday weddings. Poolside dining will incur an additional set up charge of \$2000.*

## **PACKAGE A – SATURDAY WEDDING RECEPTION WITH ON-SITE CEREMONY (JUNE - SEPTEMBER)**

**\$6000 includes:** 2 level banquet facility, upper and lower pool deck, ceremony set up, place settings, linens, table skirts, slip covers, dance floor, candles, candelabras, votives, heat lamps, microphone for speeches and ceremony, and one bar set up. Minimum dinner guarantee of 150 guests required June through September and all hotel rooms must be guaranteed by client for Friday and Saturday evenings. Some exceptions apply.

## **PACKAGE B – SATURDAY WEDDING RECEPTION WITH OFF-SITE CEREMONY (JUNE - SEPTEMBER)**

**\$5000 includes:** 2 level banquet facility, upper and lower pool deck, place settings, linens, table skirts, slip covers, dance floor, candles, candelabras, votives, heat lamps, microphone for speeches, and one bar set up. Minimum dinner guarantee of 150 guests required June through September and all hotel rooms must be guaranteed by client for Friday and Saturday evenings. Some exceptions apply.

## **PACKAGE C – SATURDAY WEDDING RECEPTION WITH OFF-SITE CEREMONY (OCTOBER - MAY)**

**\$4000 includes:** 2 level banquet facility, upper pool deck after 5pm, place settings, linens, table skirts, slip covers, dance floor, candles, candelabras, votives, heat lamps, microphone for speeches, and one bar set up. Minimum dinner guarantee of 100 guests required. Some exceptions apply. Reception must be over by 11pm and use of lower pool deck not permitted without hotel room buyout. *Indoor ceremony setup available for an additional \$1000.*

## **PACKAGE D – FRIDAY OR SUNDAY WEDDING RECEPTION FOR MORE THAN 100 GUESTS (YEAR ROUND)**

**\$3000 includes:** 2 level banquet facility, upper pool deck for cocktails after 5pm, place settings, linens, table skirts, slip covers, dance floor, candles, candelabras, votives, heat lamps, microphone for speeches, and one bar set up. *Reception must conclude by 11pm and use of lower pool deck not permitted without hotel room buyout. Indoor ceremony setup available for an additional \$1000. 40 hotel room nights must be guaranteed by client. Some exceptions apply. Reception must be over by 11pm and use of lower pool deck not permitted without hotel room buyout.*



# EVENT PRICING, *CONTINUED*

## **PACKAGE E – FRIDAY OR SUNDAY WEDDING RECEPTION FOR 100 GUESTS OR LESS (AVAILABLE YEAR ROUND)**

**\$2000 includes:** 2 level Banquet facility, upper pool deck for cocktails after 5pm, place settings, linens, table skirts, slip covers, dance floor, candles, candelabras, votives, heat lamps, microphone for speeches, and one bar set up. **Intimate Creek Side Ceremony Location for 85 guests or less, available for \$2000.** *30 hotel rooms must be guaranteed. Some exceptions apply. Reception must conclude by 11pm and use of the lower pool deck not permitted without hotel room buyout.*

## **PACKAGE F – INTIMATE MIDWEEK RECEPTION AND CREEK SIDE CEREMONY LOCATION (FOR 85 GUESTS OR LESS)**

**\$2000 includes:** Creek Side ceremony set up with cocktail area, private dining room, place settings, linens, table skirts, slip covers, candles, candelabras, one bar set up, dance floor, microphone for speeches and one bar set up. *20 hotel room nights must be guaranteed by client. Valid Monday – Thursday. Reception must conclude by 11pm, lower pool deck not permitted without hotel room buyout.*



# WEDDING COORDINATION

The wedding day is one of the most important days in a couple's life. It ought to be romantic, exhilarating, and fun. It can also be emotional and sometimes taxing. The PlumpJack team has over 10 years of experience & knowledge of Olympic Valley and North Tahoe area. We allow you to relax and enjoy! To help you plan a seamless event, we offer wedding coordination services from \$1000 to \$3500. Please see below for a synopsis of the services we provide:

- Help schedule meetings with all prospective vendors
- Allow unlimited phone calls and meetings
- Help with “Save the Date” information
- Arrange transportation reservations
- Create a customized timeline of the rehearsal, wedding day, and reception
- Confirm set-up time & day of timeline
- Work with photographer and all vendors to ensure time line is followed
- Organize and orchestrate the wedding rehearsal
- Organize and orchestrate the ceremony
- Organize and direct the wedding party on wedding day
- Personal attention to the Bride, Groom & Bridal Party
- Set up and organization of décor, escort cards, and gift table
- Direct guests to dinner tables
- Placement of guest book, favors, menus, and table names or numbers
- Delivery of personal items to bridal suite
- Onsite throughout wedding weekend to ensure all events from the rehearsal to the post wedding brunch take place flawlessly

*Please note that if wedding coordination through PlumpJack SVI is not requested, please plan to have coordination arranged through another source.*

## PLUMPJACK 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.



# FREQUENTLY ASKED QUESTIONS

## **AUDIO VISUAL EQUIPMENT**

A stage, dance floor, microphone and speakers for ceremony, if necessary, are included in rental fee. Should any additional audio visual equipment be required, please refer to the PlumpJack SVI Audio Visual List for pricing.

## **BABYSITTING SERVICES**

We are pleased to offer a selection of certified nannies and babysitters available for evenings or day long child care. PlumpJack SVI cannot arrange the services for you, however, will provide necessary contact information.

## **BAND DRESSING ROOMS**

PlumpJack SVI has limited dressing room space available for hired musicians. Please provide us with a copy of your signed entertainment contract to confirm the requested accommodations.

## **CAR RENTAL/TRANSPORTATION**

Car rental services are available in nearby Truckee and through the Reno Airport. Transportation from the Reno Airport may be arranged prior to arrival, please inquire regarding pricing.

## **CONCIERGE**

Golf, boat rides, water sports, hikes, bike rentals and more can be arranged through our full service Concierge for you and your guests.

## **GIFT BAGS**

Our Front Desk Staff will gladly provide guests checking into the hotel with any gift bags or itineraries that you may provide. Gift bags can be delivered to individual guest rooms for an additional charge.



# FREQUENTLY ASKED QUESTIONS

## MASSAGE

In room massage is available to calm and soothe tension, or as a special thank you for friends and family arriving to celebrate with you. Please request at least 24 hours prior to desired time.

## MENU TASTINGS

Please inquire regarding a tasting for your menu planning. Menu choices provided at the tasting will not be selections available for your reception, however, are designed to provide a taste of PlumpJack's flavor and style. The tasting will consist of 2 complimentary entrees and starters. Alcohol, beverages, and gratuity are not included in the site tasting. Tastings are not available on Saturdays.

## MENU PLANNING

Menus, entrée and guest counts must be finalized 2 weeks prior to your wedding. This ensures proper food ordering as well as invoicing.

## PETS

Some rooms are pet friendly. A fee of \$150 will be assessed to the final guest bill. 1 dog per room.

## PREFERRED VENDORS

PlumpJack Squaw Valley Inn is happy to provide you with a selection of suggested vendors to create the perfect and unique atmosphere for your celebration.

## WINE ORDERING

Wines must be selected 2 weeks prior to your wedding and are not guaranteed until confirmed by the PlumpJack Squaw Valley Inn wine buyer. Corkage is \$25 per 750ml bottle and \$50 per magnum. All wines should be on site the day before your wedding.



# PLATED MENU GUIDELINES

Our private Dining selections are designed as pre-selected set menus. If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines:

- Maximum of two (2) entrée selections and one (1) vegetarian option for your dinner. The highest price of the three entrees prevails as the per person price for all guests.
- Guaranteed entrée counts are due to the Sales Manager no later than fourteen (14) business days prior to the function.
- An additional \$10.00 per person coordination fee for multiple entrée choice menus is applicable.

Your guests may have the option of selecting an entrée on site. Please follow these guidelines:

- Selection of a minimum 4 course menu with common first, second and last course pre-selected.
- Maximum of two (2) entrée selections and one (1) vegetarian option is available for dinner.
- An additional \$25.00 per person coordination fee for ordering entrée selection on site is applicable.

## OPTIONS (PLEASE SELECT COURSES FROM MENU ON FOLLOWING PAGE)

**2 Courses \$50 per person**

Soup or Salad, Entrée

**3 Courses \$55 per person**

Warm Appetizer, Soup or Salad, Entrée

**4 Courses \$60 per person**

Warm Appetizer, Soup, Salad, Entrée

**5 Courses \$65 per person**

Warm Appetizer, Salad, Fish Course, Sorbet, Entrée

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 Chef and Sommelier available upon request.

Wedding Cakes are subject to an additional cost, based on the design and ingredients requested.

Ice cream sundae bars, chocolate fondue fountains and plated desserts are available upon request. Please inquire about pricing.



# BRIDE & GROOM LUNCH PLATTERS

*These are suggested menus for room delivery while you are getting ready.*

## **Menu 1**

**\$25 per person (minimum 10 people)**

Assorted Pizzas with Seasonal Toppings  
Sliced Turkey Breast, Roasted Ham, Salami, Roast Beef  
Sliced Cheeses  
Grilled Seasonal Vegetables  
Crispy Garlic Fries with Tarragon Aioli & Ketchup  
Lettuce, Tomato, Pickles & Onions  
Caesar or Mixed Green Salad  
Sliced Fresh Baked Bread & Lavosh  
Condiments

## **Menu 2**

**\$20 per person (minimum 8 people)**

Sliced Turkey Breast, Roasted Ham, Salami, Roast Beef  
Sliced Cheeses  
Grilled Seasonal Vegetables  
Lettuce, Tomato, Pickles & Onions  
Caesar or Mixed Green Salad  
German Potato Salad  
Sliced Fresh Baked Bread & Lavosh  
Condiments

## **Menu 3**

**\$18 per person (minimum 6 people)**

Sliced Turkey Breast, Roasted Ham, Salami, Roast Beef (choose 3)  
Sliced Cheeses  
Lettuce, Tomato, Pickles & Onions  
Caesar or Mixed Green Salad  
Sliced Fresh Baked Bread & Lavosh  
Condiments

## **Menu 4**

**\$15 per person (minimum 6 people)**

Sliced Turkey Breast  
Sliced Cheeses  
Lettuce, Tomato, Pickles & Onions  
Caesar or Mixed Green Salad  
Sliced Fresh Baked Bread & Lavosh  
Condiments

## **Menu 5**

**\$12 per person (minimum 6 people)**

Sliced Turkey Breast  
Sliced Cheeses  
Lettuce, Tomato, Pickles & Onions  
Sliced Fresh Baked Bread & Lavosh  
Condiments

*Prices do not include special menu item surcharges, sales tax and service charge.*

*All prices and menu items are subject to change. Prices do not include beverages & additions.*



# PLATED DINNER MENU SELECTIONS

## APPETIZERS

Prosciutto Friséé & Melon Salad, Port Gastrique, Toasted Walnuts  
Caramelized Onion Tart, Duck Confit, Arugula Salad, Balsamic Reduction  
Glazed Fresh Bacon, with Fuji Apple Sauce & Braised Greens  
Chicken or Beef Satay with Hibiscus Ketchup  
Sweet Crab Cake with Fennel Salad & Tarragon (\$5 extra)

## SOUPS (EXAMPLES)

(Soups prepared seasonally, Summer Melon Gazpacho (Summer Only)  
please inquire with your Sales associate)

Tomato Gazpacho, (Summer Only)  
Chilled Cucumber and Avocado  
Puree of Sweet Corn Soup  
Wild Mushroom Bisque, Truffle Oil  
Roasted Butternut Squash  
Roasted Tomato Soup with Pesto Croutons

## SALADS

Gathered Greens, Golden Beets, Shaved Manchego, Champagne-Yogurt  
Vinaigrette  
Sweet Gem Lettuce, Goat Cheese, Pecans, Dried Cranberries & Creamy Vinaigrette  
Caesar Salad with Shaved Parmesan, Croutons (White Anchovies \$1 extra)  
Baby Mixed Greens, Shaved Apples, Blue Cheese, Sherry-Dijon Vinaigrette

## ENTRÉES

Grilled or Roasted Chicken Breast  
Grilled Angus Sirloin Steak  
Grilled Australian Lamb Sirloin (\$8 extra)  
Grilled Filet of Beef (\$5 extra)  
Roasted Seasonal White Fish  
Scottish Salmon (\$5 extra)

*All prices and menu items are subject to change.*

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



# HORS D'OEUVRES SELECTIONS

## COCKTAIL HOUR PASSED HORS D'OEUVRES

**\$3.50 per piece**

Demitasse of Seasonal Soup  
Seasonal Vegetables & Garnishes served "En Croute"  
Warm Mushroom Filo Tarts with White Truffle Oil & Parmesan  
Roasted Beet Salad Bouchee with Blue Cheese & Walnuts  
Mini Papadams with Baba Ganouche, Tomato, Parsley

**\$4.50 per piece**

Marinated Sweet Shrimp Salad with Cilantro-Lime Dressing  
Smoked Salmon on Potato Crisp with Crème Fraîche  
Braised Chicken Meatballs with Thyme & Parmesan  
Pork Tenderloin with Honey-Mustard Glazed Bacon  
Smoked Trout with Dill Pollen and Lemon Confit

**\$5.50 per piece**

Moroccan Spiced Scallop on Papadam  
Seasonal Seafood Cones with Yuzu Vinaigrette  
Duck Rillettes on Crostini with Shallot Marmalade  
Beef Carpaccio on Brioche with Green Apple Mustard  
Gruyere Gougeres with Smoked Ham Fondue

## ITEMS PRICED PER TRAY

*Minimum of 30 guests.*

**\$10 per guest**

Antipasto Platter with Olives and Pickled, Marinated & Grilled Vegetables  
\$5 Additional For the Addition of Cured Meats

**\$10 per guest**

Selection of Imported & Domestic Cheeses with Traditional Accompaniments & House Made Lavosh

**\$25 per guest**

Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast

**\$35 per guest**

Assorted Seafood Raw Bar Platter Including Chilled Prawns, Oysters, Scallops, & Mussels

*Prices do not include special menu item surcharges, sales tax and service charge.*

*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**

**\$105 per person (minimum 25 people)**

Slow Roasted New York Strip and Roasted Turkey  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Chilled Platter including: Oysters, Prawns, Scallop Ceviche, Ahi Tartare and Mussels  
Assorted Pizzas with Seasonal Toppings  
Antipasti Platter: Grilled Seasonal Vegetables with Fresh Herbs and Cured Meats  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Imported & Domestic Cheeses Paired with Fruit and Bread  
Seasonal Dessert

## **Menu 2**

**\$85 per person (minimum 25 people)**

Slow Roasted New York Strip and Roasted Turkey  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Assorted Pizzas with Seasonal Toppings  
Antipasti Platter: Grilled Seasonal Vegetables with Fresh Herbs and Cured Meats  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Imported & Domestic Cheeses Paired with Fruit and Bread  
Seasonal Dessert

## **Menu 3**

**\$75 per person (minimum 25 people)**

Slow Roasted Tri Tip, Free Range Chicken, Seasonal Fish (Choice of 2)  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Seasonal Dessert

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



# 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 - \$8 per drink*

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# 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)

## NON ALCOHOLIC

Assorted Sodas @ \$3 each

Coffee @ \$3 per cup, \$55 per gallon

Teas @ \$3 per cup, \$55 per gallon

Bottled Waters \$3.50 - \$7.50 per bottle

Spa Infused Water \$40 per gallon

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

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

