



PLUMPJACK

SQUAW VALLEY INN



CONFERENCES & BANQUETS

2012

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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. Our 56 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. 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 retreat.

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.

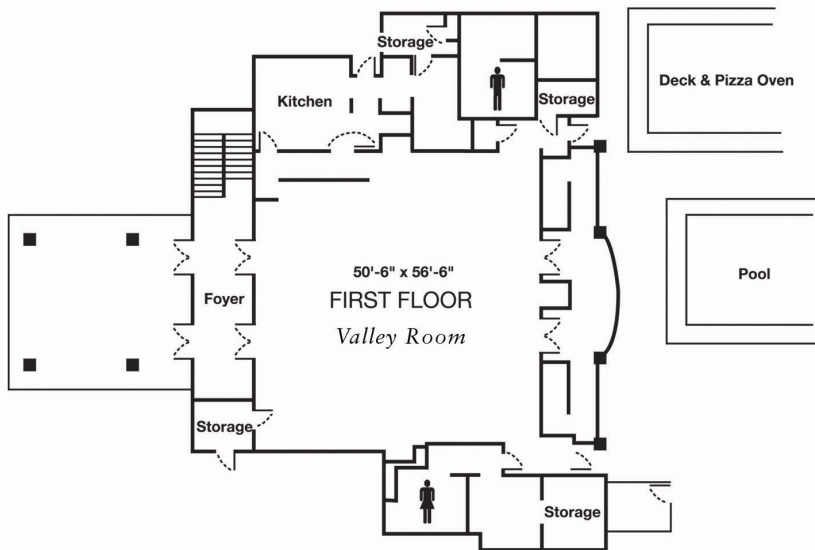




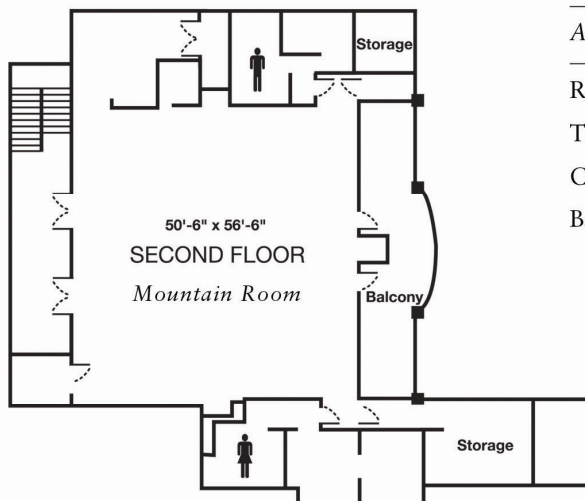
PROTECTING AUTHENTIC HOSPITALITY



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.
- 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.
- 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.



LUNCHEONS & CASUAL WELCOME RECEPTIONS

- BUFFET MENU 1** **\$55 per person**
Choice of 1 Entrée: Pizza or Pasta, 2 Salads or 1 Soup, & Dessert
- BUFFET MENU 2** **\$50 per person**
Choice of 1 Entrée, 1 Pasta, 2 Salads or 1 Soup & Dessert
- BUFFET MENU 3** **\$47 per person**
Choice of 1 Entrée, 2 Salads or 1 Soup, & Dessert
- BUFFET MENU 4** **\$42 per person**
Selection of Seasonal Passed Hors D'oeuvres, Station of Artisanal Cheeses or Antipasto Platter, Chef's Seasonal Selection of Passed Sushi Rolls or PlumpJack Snacks
- BUFFET MENU 5** **\$38 per person**
Choice of 2 Pastas or 2 Pizzas, 1 Salad, & Dessert
- BUFFET MENU 6** **\$38 per person**
"Fiesta" Choice Steak, Shrimp, Pork or Chicken Soft Tacos, PlumpJack Enchilada's, Black Bean & Corn Salad, Chips & Salsa, & Dessert
- BUFFET MENU 7** **\$32 per person**
Choice of 3 Deli Sandwiches, 1 Salad, & Dessert
Can be either Pre made or Make your own sandwich buffet
- BUFFET MENU 8** **\$25 per person**
To- Go Sandwich Boxed Lunch: Choice of 3 Deli Sandwiches, Potato Chips, Fresh Fruit & House Made Chocolate Chip Cookie
- BUFFET MENU 9** **\$20 per person**
Chef's Seasonal Soup & Salad, Fresh Baked Breads & Butter, & House Made Cookies

MENU CHOICES

SOUPS

Soups Made Seasonally
Please inquire with your sales associate

BUILD YOUR OWN SALADS

Little Gem Lettuce, Spinach, Arugula, Mixed Gathered Greens (*choose dressing, cheese, nuts, fruit*)

Pasta Salad
Potato Salad - *German or Classic American*

SANDWICHES

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

HOUSE MADE PIZZAS

(STATION FEE APPLIED FOR WOOD OVEN USE)

Margherita
Pepperoni & Salami
Vegetarian Pizza

PASTAS

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

ENTRÉES

Chicken
Tri Tip
Pulled Pork
Seasonal White Fish

DESSERTS

Seasonal Fruit Salad
Assorted Cookies
Rice Crispy Treats
Brownies
Lemon Bars



PRIVATE BRUNCH BUFFET IN MEETING ROOM

FRESH FROM THE PLUMPJACK BAKERY \$15 per person

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 \$20 per person

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 \$25 per person

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

EXTRAS Priced separately

Mimosas & Bloody Mary's - \$9 per drink
Warm Cinnamon Roles - \$36 per dozen
Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast - \$25 per person
Made to order Omelet Station - \$8 per omelet (\$175 Chef fee first hr/\$150 per additional hr)
Hearty Breakfast Bars - \$32 per dozen
Assorted Muffins - \$24 per dozen
Fruit Strudel - \$36 per dozen
Chocolate Covered Strawberries - \$3 per person

HORS D'OEUVRE SELECTIONS

PASSED HORS D'OEUVRES

Passed Wood Fired Gourmet Pizza Slices @ \$13 per pizza (one pizza serves 2-3 guests)
Pizza Station Chef Fee \$175 for first hour/\$150 each additional hour

\$4 per piece

Demitasse of Seasonal Soup (*chilled or warm*)
Tomato & Chevre Bruschetta
Warm Mushroom Filo Tarts with White Truffle Oil & Parmesan
Roasted Beet Salad Bouchee with Blue Cheese & Walnuts
Mini Papadams with Baba Ganouche, Tomato & Parsley

\$5 per piece

Marinated Sweet Shrimp Salad with Cilantro-Lime Dressing
Smoked Salmon on Potato Crisp with Crème Fraiche
Smoked Ham & Cheddar Pretzel Bites with Jalapeno-Honey Mustard
Pork Tenderloin with Honey-Mustard Glazed Bacon
Caprese Crostini with Aged Balsamic Reduction

\$6 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
Thai Beef Salad in a Cucumber Cup

APPETIZER STATIONS

Minimum of 30 guests.

\$12 per person

Antipasto Platter with Olives, Pickled, Marinated, & Grilled Vegetables
\$6 Supplement for the Addition of Cured Meats

\$15 per person

Selection of Artisan Cheeses with Clover Honey, Candied Nuts, Seasonal Fruit, House Made Breads & Lavosh

\$15 per person

Caprese Platter with Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil & Aged Balsamic Reduction

\$15 per person

Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast

\$25 per person (minimum of 25 guests)

Assorted Seasonal Selection of Sushi Rolls
Abi, Hamachi, Salmon, Shrimp, Tofu, Tobiko, Seasonal Vegetable

\$35 per person

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



PLATED MENU COURSE OPTIONS

Selection of one appetizer, one soup/salad, two entrees, one dessert. Chef will always provide a vegetarian option in addition to your two entrée selections. A final guest and entrée count is due 14 days prior to event.

2 COURSES - \$55 PER PERSON
SOUP OR SALAD, ENTRÉE

3 COURSES - \$65 PER PERSON
APPETIZER, SOUP OR SALAD, ENTRÉE

4 COURSES - \$75 PER PERSON
AMUSE BOUCHE, APPETIZER, SOUP OR SALAD, ENTRÉE

*A PlumpJack dessert course may be added.
Plated desserts range from \$6 to \$10 per person.
Buffet desserts are \$8 per person.
Please inquire about dessert station pricing.*



PLATED DINNER MENU SELECTIONS

APPETIZERS

Prosciutto Friséé & Melon Salad with Port Gastrique & Toasted Walnuts
Caramelized Onion & Duck Confit Tart with Arugula Salad & Balsamic Reduction
Glazed Pork Belly with Fuji Apple Sauce & Braised Greens
Chicken or Beef Satay with Peanut Sauce
Crab Cake with Fennel & Tarragon Salad (\$5 supplement)

SOUPS (EXAMPLES)

(Soups prepared seasonally,
please inquire with your
sales associate)

Tomato Gazpacho (Summer Only)
Summer Melon Gazpacho (Summer Only)
Pear & Parsnip Soup
Sweet Corn Soup (Chilled or Hot)
Wild Mushroom Bisque
Roasted Butternut Squash Soup
Roasted Tomato Soup

SALADS

(Design your own salad by
selecting one item from each
category)

Greens Little Gem Lettuce, Spinach, Arugula, Mixed Gathered Greens
Nuts Walnuts, Pecans, Almonds, Pistachios, Hazelnuts, Pine Nuts (\$2)
Cheeses Asiago, Goat, Blue, Manchego, Parmesan, Buffalo Mozzarella (\$2)
Fruits Dried Apricots, Dried Cranberries, Shaved Apples or Pears, Fresh
Mandarin or Blood Orange Segments (seasonal \$2), Fresh Seasonal
Berries (\$2), Heirloom Tomatoes (seasonal \$2)
Dressings Champagne-Yogurt Vinaigrette, Caesar, Sherry-Dijon Vinaigrette,
Balsamic Vinaigrette, Champagne-Mint Vinaigrette, Apple Cider
Vinaigrette
Extras White Anchovies (\$1), Hard Boiled or Poached Egg (\$3), Bacon (\$1),

ENTRÉES

Roasted or Grilled Chicken Breast
Roasted or Grilled Duck Breast (\$6 supplement)
Grilled Pork Loin
Roasted Seasonal White Fish
Roasted Salmon or Halibut (\$5 supplement)
Lobster (Market Price)
Grilled Sirloin and Seasonal White Fish Split Plate (\$5 supplement)
Grilled Filet of Beef and Halibut, Salmon or Shrimp (\$10 supplement)
Grilled Angus Sirloin Steak
Grilled Australian Lamb Sirloin (\$8 supplement)
Grilled Filet of Beef (\$7 supplement)



DINNER STATION MENU SELECTIONS

Please choose from the following menus to customize your buffet.

Menus are priced per person.

Chef staffed carving stations are \$150 per hour with a 2 hour minimum.

Buffet dessert options are available at \$8 per person.

Menu 1

\$100 per person (minimum 25 people)

Slow Roasted New York Strip and Roasted Turkey Breast
Mashed or Roasted Potatoes and Seasonal Vegetables
Chilled Platter including Sushi Rolls, 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

Menu 2

\$85 per person (minimum 25 people)

Slow Roasted New York Strip and Roasted Turkey Breast
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

Menu 3

\$75 per person (minimum 25 people)

BBQ Tri Tip, Pork Tenderloin, Pulled Pork, Seasonal White Fish (Choice of 2)
Mashed or Roasted Potatoes
Corn on the Cob
PJ Slaw Salad, Mixed Green Salad
Macaroni & Cheese
Fresh Baked Corn Bread

Menu 4

\$65 per person (minimum 25 people)

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



PLUMPJACK SNACKS ~ AM & PM BREAKS

\$3 EACH

WHOLE FRESH SEASONAL FRUIT

\$4 EACH

FREE RANGE DEVILLED EGGS WITH CHEF'S TOPPINGS (BACON, CHIVES, JALAPEÑO DUST)
FLASH FRIED HOT PEPPERS (SEASONAL)
PJ PIGS IN A BLANKET

\$5 EACH

BEEF SLIDERS
LAMB SLIDERS (\$2 SUPPLEMENT)
MINIATURE DELI SANDWICHES
COCKTAIL MEATBALLS

\$6 EACH

SEASONED FRIES (PER PERSON)
PULLED PORK MINIATURE SANDWICHES
HOUSE MADE SOFT PRETZELS WITH SAVORY SAUCES
CRAB CAKES
FLAT BREAD WITH HUMMUS

\$7 EACH

STEAK, SHRIMP, PORK OR CHICKEN SOFT TACOS
TOMATO SOUP AND GRILLED CHEESE (BACON \$1 SUPPLEMENT)
PJ BLT's
HOUSE MADE POTATO CHIPS & POPCORN

\$10

CHIPS, DIPS, & SALSA (PER PERSON)

\$13 EACH

ASSORTED GOURMET PIZZAS (EACH PIZZA HAS 8 SLICES)

\$75

FRESH CUT SEASONAL FRUIT PLATTER (SERVES 25 GUESTS)

FRESH FROM THE BAKERY (ONE DOZEN MINIMUM)

ASSORTED COOKIES OR RICE CRISPY TREATS - \$30 PER DOZEN
DARK CHOCOLATE BROWNIES OR BISCOTTI - \$36 PER DOZEN
HEARTY BARS - \$32 PER DOZEN
WARM CINNAMON ROLLS - \$36 PER DOZEN
ASSORTED MUFFINS - \$24 PER DOZEN
FRUIT STRUDEL - \$36 PER DOZEN
CHOCOLATE COVERED STRAWBERRIES - \$3 PER PERSON



PLATED DESSERT MENU SELECTIONS

\$6 PER PERSON

Warm Chocolate Fudge Cake
Peanut Butter Mousse, Caramelized Banana, Raspberry Puree

Almond Angel Food Cake
Toasted Almonds, Blackberry Ice Cream, Fresh Seasonal Fruit, Caramel Sauce

Citrus Buttermilk Shortcake
Lime Candy, Fresh Berries, Chantilly Cream

\$8 PER PERSON

Petite Apple Linzer Tort
Cranberry Puree, Spiced Orange Ice Cream, Caramel Drizzle

Lemon Meringue Pie
Toasted Meringue, Dark Chocolate Sauce

Chocolate Bread Pudding
Espresso Ice Cream, Cocoa Nibs, Orange Essence

Cranberry White Chocolate Bread Pudding
Vanilla Bean Ice Cream, Candied Pecans, Dark Chocolate Sauce

Crème Brulee
Served with Vanilla Bean Short Bread Cookies

Chocolate Caramel Mousse
Sea Salt, Cocoa Nibs

\$10 PER PERSON

PlumpJack's Chocolate Mousse "S'more"
Honey Graham Cracker, Hot Fudge, Marshmallow Anglaise

Double Chocolate Cheesecake
Espresso Crust, Citrus Reduction

Caramel Cheesecake
Graham Crust, Baked Apples, Lemon Essence



STATION DESSERT MENU SELECTIONS

PRICES VARY; INQUIRE WITH YOUR SALES ASSOCIATE FOR STATION QUOTE.

CANDY SHOP

Jars filled with an assortment of your favorite colorful candies, assorted cookies, dark chocolate brownies, lemon bars & rice crispy treats

BABY IT'S COLD OUTSIDE

Warm cinnamon rolls, hot cocoa & coffee, miniature marshmallows, Baileys Irish Cream, biscotti's

PRETTY IN PETITE

Hand rolled truffles, mini lemon or key lime tarts with white chocolate, chocolate mousse tarts with caramel, seasonal berry mousse tarts, chocolate Kahlua tort with candied orange peel, cheese cake petites

CRÈME BRULÉE BAR

Assorted colorful flavors of house made crème brulée's, fired & caramelized before your very eyes

ICE CREAM SOCIAL

Design your own ice cream sundae bar with traditional sundae toppings

CUPCAKE TREE

Choice of 2 flavors - Red Velvet, Vanilla Bean, Dark Chocolate, Spiced or Carrot
Choice of 1 frosting - Vanilla Butter Creme, Crème Cheese, Chocolate Butter Creme
Cupcakes may be served as a plated course

BUFFET DESSERT MENU SELECTIONS

\$8 PER PERSON

Rocky Road Mousse Terrine
House Made Marshmallows

Lemon Cheesecake
Shortbread Cookie Crust, Fresh Blueberries

Autumn Spice Cake
Roasted Honey Crisp Apples, Dolce de Leche

Chocolate Cake
Coconut Mousse Filling, Dark Chocolate Ganache

Tiramisu

To provide the best food quality, items not seasonable available may be substituted at the Chef's discretion.



BEVERAGE MENU

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

PREMIUM BAR

\$9-\$11 per drink

Vodka: Belvedere (\$10), Chopin (\$10), Ketel One (\$10), Grey Goose (\$9)
Gin: Tanqueray 10 (\$9), Bombay Sapphire (\$8), Plymouth (\$9)
Rum: Goslings, Mt. Gay, Sailor Jerry (all \$8)
Tequila: Don Julio Anejo (\$10), Patron Silver (\$10), Cazadores Rep. (\$8)
Bourbon: Woodford Reserve, Knob Creek (both \$9)
Whiskey: Crown Royal, Bushmills, Jameson (all \$8)
Scotch: Johnnie Walker Black, Chivas (both \$10)
Cognac: Courvoisier VS, Hennessy VS (both \$10)
Cordials: Baileys, Campari, Fernet Branca (all \$7)

CALL BAR

\$8 per drink

Vodka: Absolut, Svedka Mandarin, & Vanilla Stoli
Gin: Tanqueray, Beefeater
Rum: Bacardi Light, Meyers Dark, Captain Morgan
Tequila: Sauza Hornitos, Jose Cuervo Gold
Bourbon: Jack Daniels, Jim Beam
Scotch: Dewars
Whiskey: Seagram's VO, Seagram's 7
Cordials: Baileys, Kahlua, Jagermeister, Frangelico, Peppermint Schnapps

WELL BAR

\$7 per drink

Vodka: Smirnoff
Gin: Bombay
Rum: Barcardi
Tequila: Azul Blanco
Bourbon: George Dickel "cascade hollow"
Whiskey: Seagram's 7
Scotch: Johnnie Walker Red
Brandy: Korbel

BOTTLED BEER

\$5 per bottle

Coors and Coors light

\$6 per bottle

Amstel Light, Pacifico, Stone Pale Ale

NON ALCOHOLIC

Spa Infused water - \$40 per gallon *Infused with seasonal fruits and herbs*
Peerless Organic Fair Trade Regular or Decaffeinated Coffee - \$3.50 per cup,
\$55 per gallon
Mighty Leaf Regular or Herbal Teas - \$3.50 per cup - \$40 per gallon
Whole, 2% or Nonfat Milk - \$25 per gallon
Hot Chocolate - \$35 per gallon
Fresh Odwalla Orange or Grapefruit Juice - \$50 per gallon
Coke, Diet Coke, Sprite - \$3.50 each
500 ml Bottled Still and Sparkling Waters - Fiji or Pellegrino \$ 3.50 each

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

