



PLUMPJACK

SQUAW VALLEY INN



GP Martin Photography

# PRIVATE DINING

## 2011

REVISED 2011

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

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# WELCOME...

PlumpJack Squaw Valley Inn, located amidst the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge. Our dedicated, professional staff is expertly equipped to assist you in creating a memorable private event.

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 place for gathering with friends or for casual dining. The same standards of excellence extend to your celebration.

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 with seating capacity for 220.



# EVENT PRICING

## CATERING

Food and beverage selections with exact menu counts from the Private Dining Planner are required for parties of 21 or more 14 days in advance. Food and beverage selections for parties of 13-20 are required 7 days in advance. A deposit is required upon confirmation of event and varies based on size of party and set up required. A cocktail bar setup is available for \$250. Outdoor Dining

## GUEST ROOMS

Group blocks are available for 10 or more rooms. A deposit is required per room at the time of reservation. Rates vary by season. Certain rooms are pet friendly, a \$150 charge will be charged upon check in.

## 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, Fishing, Golfing, Mountain Bike Riding, Horse Back Riding, Hiking, Tennis, Shopping, Spa Treatments and Fitness Centers.

## 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 BUILDINGS

Teambuilding activities available in Squaw Valley. Please inquire with our Concierge about available programs. Courses can be customized to your 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	<b>\$55 per person</b> Choice of 1 Entrée: Pizza or Pasta, 2 Salads or 1 Soup, & Dessert
BUFFET MENU 2	<b>\$50 per person</b> Choice of 1 Entrée, 1 Pasta, 2 Salads or 1 Soup & Dessert
BUFFET MENU 3	<b>\$45 per person</b> Choice of 1 Entrée, 2 Salads or 1 Soup, & Dessert
BUFFET MENU 4	<b>\$40 per person</b> 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	<b>\$35 per person</b> Choice of 2 Pastas or 2 Pizzas, 1 Salad, & Dessert
BUFFET MENU 6	<b>\$35 per person</b> "Fiesta" Choice Steak, Shrimp, Pork or Chicken Soft Tacos, PlumpJack Enchilada's, Black Bean & Corn Salad, Chips & Salsa, & Dessert
BUFFET MENU 7	<b>\$30 per person</b> Choice of 3 Deli Sandwiches, 1 Salad, & Dessert <i>Can be either Pre made or Make your own sandwich buffet</i>
BUFFET MENU 8	<b>\$25 per person</b> To- Go Sandwich Boxed Lunch: Choice of 3 Deli Sandwiches, Potato Chips, Fresh Fruit & House Made Chocolate Chip Cookie
BUFFET MENU 9	<b>\$20 per person</b> 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

## 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*

### **\$3.50 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

### **\$4.50 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

### **\$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  
Thai Beef Salad in a Cucumber Cup

## APPETIZER STATIONS

*Minimum of 30 guests.*

### **\$10 per person**

Antipasto Platter with Olives, Pickled, Marinated, & Grilled Vegetables  
**\$5 Supplement for the Addition of Cured Meats**

### **\$10 per person**

Selection of Artisanal 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

### **\$25 per person**

Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast

### **\$25 per person**

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 - \$50 PER PERSON**  
SOUP OR SALAD, ENTRÉE

**3 COURSES - \$60 PER PERSON**  
APPETIZER, SOUP OR SALAD, ENTRÉE

**4 COURSES - \$70 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

Proscuitto 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 (\$5 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**

**\$80 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**

**\$60 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

**\$2 EACH**

WHOLE FRESH SEASONAL FRUIT

**\$3 EACH**

DEVILLED EGGS WITH CHEF'S TOPPINGS (BACON, CHIVES, JALAPEÑO DUST)

FLASH FRIED HOT PEPPERS (SEASONAL)

PJ PIGS IN A BLANKET

**\$4 EACH**

BEEF SLIDERS

LAMB SLIDERS (\$2 SUPPLEMENT)

MINIATURE DELI SANDWICHES

COCKTAIL MEATBALLS

**\$5 EACH**

SEASONED FRIES (PER PERSON)

PULLED PORK MINIATURE SANDWICHES

HOUSE MADE SOFT PRETZELS WITH SAVORY SAUCES

CRAB CAKES

FLAT BREAD WITH HUMMUS

**\$6 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 - \$32 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 PETIT

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, assorted cheese cake petites

## CRÈME BRULEE BAR

Assorted colorful flavors of house made crème brulee'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

### **\$8-\$10 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

### **\$7 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

### **\$6 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.*

