



PLUMPJACK

SQUAW VALLEY INN



WEDDINGS & RECEPTIONS

2011

www.plumpjacksquawvalleyinn.com

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Congratulations!

Planning your wedding is a very special time and whether you choose to celebrate in the Spring, Summer, Fall or Winter, the PlumpJack Squaw Valley Inn is committed to turning your dream wedding into a reality. Located at the base of the Sierra Nevada Mountains, the PlumpJack Squaw Valley Inn combines the refinement of a world class hotel with the charm of a mountain lodge. Our dedicated, professional team has over ten years of experience coordinating and executing weddings and special events.

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 rooms are graciously appointed with the finest amenities to comfort and welcome your guests.

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 special event facility features natural wood beams beneath a high vaulted ceiling with views of the surrounding Sierra peaks; rich tapestry wall panels and subtle color palettes that accommodate a variety of decorating possibilities. Outdoor pool patio and creek side locations are available for ceremonies, receptions and celebrations.



EVENT PRICING

A guarantee of all 57 guest rooms for 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. Poolside dining will incur an additional set up charge of \$2000.

We are happy to offer the Bride and Groom their suite complimentary on their wedding night.

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 required June through September and all hotel rooms must be guaranteed by client for Saturday evening. 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 required June through September and all hotel rooms must be guaranteed by client for 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 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. Minimum of 30 guest rooms 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 available for \$1000.** *20 hotel rooms must be guaranteed by client. 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 75 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.*

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

MESSAGE

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 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.

WEATHER

The PlumpJack Squaw Valley Inn reserves the right to make final decisions to move an event inside no later than four hours prior to event set up schedule due to weather.

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 \$60 per person
Appetizer, Soup or Salad, Entrée

4 Courses \$70 per person
Appetizer, Soup, Salad, Entrée

Split entrees will incur an additional supplement of \$10 per person.

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.

Deli Platter

\$20 per person (minimum 6 people)

Sliced Turkey Breast, Roasted Ham, Salami, Roast Beef
Grilled Seasonal Vegetables
Sliced Cheeses
Lettuce, Tomato, Onions & Pickles
Condiments

Pizza Platter

\$20 per person (minimum 6 people)

Assorted Pizzas
Examples: Margherita, Wild Mushroom, Pepperoni, Hawaiian
Condiments (grated parmesan, chili flakes)

Salad Platter

\$9 per person (minimum 6 people)

Mixed Green Salad
Caesar Salad
Butter Leaf Lettuce Salad
Dressings: Balsamic, Sherry, and Dijon Vinaigrettes, Blue Cheese, Creamy Italian

Extras

Sliced Fresh Baked Bread & Lavosh - no charge
Whole Fresh Fruit - \$6 per person
Crudite Plate - \$4 per person
Cheese Plate - \$10 per person
Pasta Salad - \$5 per person
Potato Salad - \$5 per person
Grilled Seasonal Vegetables - \$6 per person
Assorted Cookies and Brownies - \$30 per dozen

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 with Port Gastrique & Toasted Walnuts
Duck Confit Flauta with Cilantro-Tomatillo Salsa
Crispy Pork Belly with Fuji Apple Sauce & Braised Greens
Grilled Wild Mushrooms with Arugula & Cipollini Onions
Crab Cake with Fennel Salad & Tarragon (\$5 supplement)

SOUPS

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

Tomato Gazpacho, (Summer only)
Summer Melon 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 supplement)
Baby Mixed Greens, Shaved Apples, Blue Cheese, Sherry-Dijon Vinaigrette
Caprese Salad, Tomatoes, Fresh Mozzarella, Basil (Summer only - \$5 supplement)

ENTRÉES

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

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
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 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

ITEMS PRICED PER TRAY

Minimum of 30 guests.

\$10 per guest

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

\$10 per guest

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

\$15 per guest

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

\$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.
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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

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

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

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BREAKFAST 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

Add Mimosas and Bloody Mary's - \$9 per drink

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BEVERAGE MENU

Priced per drink.

PREMIUM BAR

\$8-\$10 per drink

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

Gin: Tanqueray 10, Bombay Sapphire, Plymouth (\$9)

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

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

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

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

Scotch: Glenlivet 12yr, Glenmorangie 10yr, Johnnie Walker Black (\$10), Chivas (\$9)

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

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

CALL BAR

\$7 per drink

Vodka: Absolut, Svedka Mandarin, & Vanilla Stoli

Gin: Tanqueray, Bombay

Rum: Bacardi Light, Meyers Dark, Captain Morgan

Tequila: Sauza Hornitos, Jose Cuervo Gold

Bourbon: Jack Daniels, Makers Mark

Scotch: Dewars

Whiskey: Seagram's VO, Seagram's 7

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

WELL BAR

\$6 per drink

Vodka: Smirnoff

Gin: Beefeater

Rum: Barcardi

Tequila: El Jimador

Bourbon: Jim Beam

Whiskey: Seagram's 7

Scotch: Johnnie Walker Red

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)

SPA INFUSED WATER

\$40 per gallon

Infused with seasonal fruits and herbs

Please inquire with the Catering 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.*

