



SQUAW VALLEY  
ALPINE MEADOWS

# BANQUET MENUS



## **START ME UP CONTINENTAL** *\$25 per person*

Seasonal Melons and Berries  
 Mini Pastries, an assortment of cinnamon rolls, Danishes, and muffins  
 Yogurt and Granola, Greek yogurt, fruit compote and honey (GF)  
 Cranberry and Orange Juice  
 Illy Coffee Service, dairy and non-dairy creamer, Assorted Gourmet Hot Teas

## **...CONTINENTAL BREAKFAST ENHANCEMENTS**

**Scrambled Eggs**, add \$6 per person

**Cherry Wood Smoked Bacon**, add \$6 per person

**Silva Chicken Apple Sausage**, add \$6 per person

**Herb Roasted Breakfast Potatoes**, add \$6 per person

**Steel Cut Oats with Caramelized Apples**

sliced almonds, brown sugar, cinnamon and honey, add \$9 per guest

**Chef's Frittattas**, roasted vegetable and pesto and Italian sausage with sweet peppers, cippolinis and roasted tomato sauce, add \$13 per guest

**Buttermilk Pancakes or Grand Marnier French Toast**, real maple, add \$9 per guest

**Bagels and Lox Station**, plain and assorted bagels, smoked salmon and trout, chive cream cheese, tomatoes, shaved red onion, capers, lemons and more..., add \$13 per guest

**Burritos**, scrambled eggs, roasted potatoes, cheddar jack cheese, salsa and sour cream, chorizo or veggie, add \$13 per guest

**Sandwiches**, griddled English muffins stuffed with scrambled egg and white cheddar  
 Choice of bacon, sausage or veggie, add \$11 per guest

**Thai Tofu Scramble**, with matchstick veggies, spinach, cilantro and Thai peanut sauce. , add \$11 per guest

**Omelet Station**, chef prepared, eggs to order and gourmet fluffy omelets.  
 avocado, green onion, peppers, mushrooms, spinach, tomatoes, ham, turkey, bacon, assorted cheeses and salsa. Add \$15 per person, requires \$95/chef fee per 30 guests

## **OLYMPIAN BREAKFAST BUFFET** *\$38 per person*

Seasonal Melons and Berries  
 Toast Bar with Fruit Preserves and Whipped Butter *Gluten Free bread available upon request*  
 Scrambled Eggs  
 Cherry Wood Smoked Bacon  
 Chicken Apple Sausage  
 Herb Roasted Breakfast Potatoes  
 Cranberry and Orange Juice  
 Illy Coffee Service, dairy and non-dairy creamer, Assorted Gourmet Hot Teas

## **GOT TO GO - BOXED BREAKFAST** *\$27 per person*

Choice of Burritos, Breakfast Sandwiches or Tofu Scramble  
*sandwiches and scrambles come with crispy homefries on the side*  
 Melon and Berry Salad  
 10oz apple, cranberry or orange juice  
 Full Illy's to-go coffee and tea service

## **FROM THE BAR - requires a bartender fee and \$500 minimum**

**MIMOSA BAR** - Enjoy your favorite Bottle of Bubbly Enhanced with Fresh Valencia Orange Juice, Fruity Cranberry Juice and a Variety of Pellegrino Flavored Waters  
 Korbel California Champagne - \$12 per drink  
 Piper Sonoma Sparkling Wine - \$14 per drink

**BLOODY MARY BAR** - Enjoy our signature Squaw Valley Bloody Mary Mix with your choice of Vodka accompanied by all your favorite fixings - Locally Made Beef Jerky, Olives, Pepperoncinis, Spicy Green Beans, Limes and Celery  
 Seagram's Vodka - \$11 per drink  
 Tito's Vodka - \$13 per drink  
 Grey Goose Vodka - \$14 per drink

## BREAK PACKAGES - \$16 per person

*Packages include Iced Tea and Lemonade*

### HIT THE TRAIL - BUILD YOUR OWN TRAIL MIX

Dried Fruit and Nuts  
Mixed Roasted Nuts  
Pretzels  
Assorted Mini Candies

### OLYMPIC LADY

Gourmet Assorted Cookies  
House Made Fudge Brownies  
Assorted Bars

*Gluten Free available, Individually wrapped*

### CHUTE 75 CHIPS AND DIP

House made Tortilla Chips  
Red and Green Salsa  
Guacamole  
Warm Queso

### ROCK GARDEN HUMMUS

Grilled Naan  
Gluten Free Crostini  
Classic and Chipotle Hummus  
Farm Fresh Veggies  
Tzatziki Sauce

### GRANITE ALLEY CREAMERY

California Cheeses  
Roasted Garlic  
Assorted Gourmet Mustards  
Crackers and Gluten Free Crostini

### YOGURT PARFAIT BAR

Fat-free Plain, Vanilla and Strawberry Greek Yogurts  
California Berries  
Granola  
Sliced Almonds, Chocolate Chips, Berry Sauce, Honey, and Shredded Coconut

## A LA CARTE BREAK ITEMS

### BEVERAGES

Assorted Bottled Juices	\$4 Each
Bottled Water	\$4.Each
Assorted Soft Drinks	\$3 Each
Sparkling San Pellegrino® Mineral Water	\$4 Each
Sparkling San Pellegrino® Fruit Beverages	\$4 Each
Red Bull® and Red Bull Sugar Free® Energy Drinks	\$5 Each
Zico® Coconut Water, Original and Chocolate	\$5 Each
Apple Cider, Hot Chocolate, and Gourmet Tea Packets	\$65 per Shuttle*
Iced Tea with Lemon and Sweeteners	\$50 per Shuttle*
Illy Regular Coffee and Decaffeinated Coffee	\$65 per Shuttle*

*\*Each Shuttle Contains 12-15 12oz. Cups*

### SNACKS

Deep River Chips	\$4 Each
Bagged Popcorn, assorted flavors	\$4 Each
Assorted Candy Bars	\$3 Each
Assorted Clif Bars	\$5 Each
Granola Bars	\$3 Each
Whole Fresh Fruits	\$3 Each
Tahoe Territory Jerky, assorted flavors	\$12 Each

## **SUNNYSIDE DELI, *Build Your own Gourmet Sandwich \$38 per person***

Farmer's salad, matchstick veggies, cucumbers and tomatoes, Dijon vinaigrette  
 Artisan breads, multigrain, rye, sourdough, multigrain GF  
 Thin sliced roasted turkey, roast beef, ham, cured salamis  
 Roasted Garlic Hummus  
 Gourmet California sliced cheeses  
 Sliced tomatoes, shaved red onions, butter lettuce, pickled goodies  
 Pesto and chipotle aiolis, Dijon and mayo  
 Super Slaw  
 House Potato Chips  
 Cookies and brownies  
 Served with Iced Tea and Lemonade

## **CORNICE BUFFET, *From the Grill \$45 per person***

Farmer's salad, matchstick veggies, cucumbers and tomatoes, Dijon vinaigrette  
 Pasta Salad, rotini, artichoke hearts, sundried tomatoes and basil, balsamic  
 Artisan Buns, *GF individually wrapped available*  
 Grilled CAB beef patties  
 Grilled Beyond Burgers  
 Gourmet California sliced cheeses, Point Reyes blue  
 Sliced tomatoes, shaved red onions, butter lettuce, pickled goodies  
 Roasted garlic aioli, ketchup, mustard, bistro sauce  
 Cherry wood smoked bacon, caramelized onions, roasted mushrooms  
 Roasted red potato salad  
 Cookies and brownies  
 Served with Iced Tea and Lemonade

## **TEX MEX LUNCHBUFFET, *Southwest Flavors \$45 per person***

Santa Fe Salad, organic greens, caramelized corns, tomato, cilantro, pepitas and avocado ranch  
 Spanish rice  
 Cumin black beans  
 Achiotte chicken thighs  
 Pork Carnitas  
 Fajita peppers, onions and portabellas  
 Shredded Jack, shredded lettuce, sour cream, red and green salsas, jalapenos and serrano peppers  
 Flour and street corn tortillas  
 Abuelita's brownies  
 Served with Iced Tea and Lemonade

## **SECRET GARDEN, *Korean Style Goodness \$48 per person***

Secret Garden Quinoa Salad - quinoa, edamame, carrots, radishes, sugar snap peas, bean sprouts, red cabbage, mint, basil, cilantro, serrano peppers, crushed cashews, soy-lime vinaigrette  
 Steamed Jasmine Rice  
 Korean BBQ Beef  
 Korean BBQ Portobello Mushrooms  
 Miso Roasted Carrots and Brussel Sprouts  
 Sweet Hawaiian Rolls  
 Matcha Tea Cake  
 Served with Iced Tea and Lemonade

## **ALOHA BOWLS, *Hawaiian Flavors \$45 per person***

Steamed sushi rice  
 Seaweed salad  
 Pickled cucumber, red onion and black sesame salad  
 Ahi Tuna Poke, scallion, ginger, garlic, chilies, tamari and sesame  
 Kalua Pork, overnight salt roasted pork shoulder  
 Tofu Poke  
 Edamame, radish sprouts, shredded purple cabbage, red fresnos, pickled mango, kim chi  
 Wasabi aioli, sriracha aioli  
 Cheesecake bites  
 Served with Iced Tea and Lemonade

## **BROKEN ARROW BOXED LUNCH \$29 per person**

*To-Go only, choose 3 options for your group, preorder counts required. GF multigrain bread available.*

All boxed lunches will include whole fruit, bagged chips, giant cookie & canned soda or sparkling water

### **SELECT THREE**

**Sliced Sliced Roast Beef**, cheddar, horseradish aioli, butter lettuce and tomato on ciabatta roll  
**Cajun Spiced Turkey**, crisp bacon, Muenster cheese, pesto aioli, butter lettuce and tomato on telera roll  
**Black Forest Ham**, Swiss and Dijonaise, butter lettuce and tomatoes on Sourdough Rye  
**Secret Garden Salad**, quinoa, edamame, carrots, radishes, bean sprouts, red cabbage, mint, basil, cilantro, serrano peppers, crushed cashews, soy-lime vinaigrette  
**Hummus Wrap**, flour tortilla with hummus, baby spinach, matchstick veggies, tomato and onion  
**Cobb Salad**, chopped romaine, herb grilled chicken, smoked blue cheese, hard boiled egg, avocado, roma tomatoes, shaved red onion, applewood bacon and balsamic vinaigrette

## PASSED HORS D' OEUVRES

\$25.00 per person - choice of three  
*approximately 5-7 pieces per person*

### VEGETARIAN

- 🍴 Beet Poke, sesame, ginger and scallion, wonton chip
- 🍴 Heirloom Tomato Bruschetta, kalamata olives, roasted garlic, basil pesto, on a crostini
- 🍴 Zucchini Fritters, sun dried tomato aioli
- 🍴 Veggie Pakora, matchstick fried nests, chickpea batter, mango chutney and cilantro
- 🍴 Caprese Skewers, fresh mozzarella, heirloom cherry tomatoes, basil leaves and balsamic gastrique

### POULTRY

- 🍴 Lime Soy Skewers, grilled chicken, coconut peanut dipping sauce
- 🍴 Wrapped Melon, seared duck breast, prosciutto and blackberry
- 🍴 Duck Confit, plum salsa, cherry gastrique, rice cracker
- 🍴 Pastry Purses, Boursin cheese, braised chicken, sundried tomatoes and spinach

### PORK

- 🍴 Dates, Point Reyes blue cheese, cherrywood bacon
- 🍴 BLT Skewers, pork belly, heirloom tomato, baby iceberg, chipotle aioli
- 🍴 BBQ, smoked shoulder, Texas sauce, jalapeno slaw, toasted brioche
- 🍴 Pigs in Blankies, Niman Ranch franks, spicy mustard, sharp cheddar, chipotle ketchup
- 🍴 Carnitas, jicama slaw, salsa verde, tortilla chip

### \*SEAFOOD

- 🍴 Ahi Poke, ginger, garlic, sesame and soy, wonton chip
- 🍴 Crab Cake, charred lemon, basil aioli
- 🍴 Ceviche, shrimp and scallop, citrus, chilies, watermelon, micro cilantro, tortilla chip
- 🍴 Shrimp and Grits, chipotle BBQ, white corn grits, roasted green chilies, spoon
- 🍴 Lobster Roll, lobster tail, garlic buttered roll, celery leaf, chipotle remoulade,

*Additional Hors D' Oeuvres, \$8.00 per person per selection*

### FROM THE GARDEN \$20 per person

Assorted farmer's veggies, grilled naan, GF crostini, French onion dip, hummus and goddess dressing

### CALIFORNIA CHEESE BOARD \$22 per person

Artisan California goat and cow cheeses  
Mustards, pestos, roasted garlic, grapes, and berries  
Crackers and GF crostini

### CHARCUTERIE BOARD \$26 per person

Artisan cured meats including prosciutto, salamis, grilled sausages  
Wild mushroom pate, mustards, and dips  
Crackers and GF crostini.

### TASTE OF THE FOOTHILLS BOARD *With a Local Focus* \$32 per person

Artisan California goat and cow cheeses  
Prosciutto, salamis, grilled sausages, and wild mushroom pate  
Nuts, dried fruits, honeycomb, grapes and berries, and mustards  
Crackers and GF crostini

### ARTISAN FLAT BREADS \$24 per person

Ancho BBQ Chicken, smoked bacon, caramelized onions, Point Reyes blue cheese  
Forest, wild mushrooms, butternut, balsamic red onions, goat feta, arugula pesto  
Caprese, vine ripe tomatoes, basil, fresh mozzarella, roasted garlic with herbed olive oil  
Sicilian, soppressata, prosciutto, calabrese peppers, criminis, caramelized onions, asiago and arrabiatta sauce

## STATIONED HORS D' OEUVRES

*All prices subject to taxable 22% Service Charge and 7.25% Sales Tax. A 1.5% Village Assessment Fee applies in Palisades, Alpenglow and Base Camp Conference Rooms.*

# DINNER BUFFET

All Dinner Buffets come with Illy Coffee, Illy Decaffeinated Coffee, and an Assortment of Gourmet Teas

## **MOUNTAIN FIESTA, *Creative Southwestern Flavors \$60 per person***

Santa Fe Salad, baby greens, caramelized corn, tomato, cilantro, radish, pepitas and avocado ranch  
Spanish Rice  
Cumin Black Beans  
Chile Grilled Beef Butcher Steak, cilantro pesto  
Achiote Rubbed Chicken Thigh, pico de gallo  
Roasted Fajita Vegetables, onion, sweet peppers, green chilies, portabellas  
Flour and corn tortillas  
House Salsas, red, green and habanero  
Serranos and jalapenos, cilantro, lime, shredded jack cheese, sour cream  
Abuelita's brownies

## **TEXAS BBQ \$65 per person**

Baby Wedge Salad, Point Reyes blue cheese, ranch, cherry wood bacon, red onion, tomatoes  
White cheddar mac and cheese, panko and parmesan crust  
Butternut Spears and Brussels Crisps with pomegranate balsamic glaze  
BBQ Smokehouse Pork Belly with green tomato chutney, ancho chile pesto  
Smoked Brisket with Cherry Cola BBQ  
Smoked Portobellos with black salt roasted tomatoes and onions  
Assorted chocolate, caramel & whiskey friendly treats by Chef Cortney

## **LITTLE ITALY, *Italian Flavors \$70 per person***

Grilled Caprese Salad, vine ripe tomato, fresh mozzarella, basil, balsamic reduction, sea salt  
Caesar Salad, house dressing, focaccia croutons, shaved asiago, Meyer lemon and kalamatas  
Steamed Broccolini and balsamic roasted red onions  
Lemon Rosemary Roasted Chicken, artichoke hearts and roasted garlic  
Grilled Butcher Steak, wild mushroom, duck fat cippolinis and red wine demi-glace  
Penne Pasta and basil arugula pesto, tossed with roasted butternut and sweet peppers  
Baked Garlic Bread  
Tiramisu

## **MEDITERRANEAN, *Summery Whole Food Flavors \$70 per person***

Hummus, baba ghanoush, tabbouleh, grilled pita and GF crostini  
Fatoush salad, chopped romaine and organic greens, tomato, cucumber, chickpeas, pickled red onion, pita chips and Greek dressing  
Quinoa pilaf stuffed vine ripe tomatoes, feta and arugula pesto  
Garlicky braised greens  
Seared Californian sea bass, elephant garlic and grilled meyer lemon beurre blanc  
Herb grilled chicken, artichoke, baby tomatoes, capers and orzo pilaf, citrus vinaigrette  
Chef Cortney's Baklava

## **SQUAW PEAK, *Gourmet California Influenced Flavors \$85 per person***

Organic baby lettuce and frisee, citrus supremes, goat feta, toasted almonds, champagne vinaigrette  
Balsamic roasted red onions, grilled patty pan squash and broccolini  
Wild mushroom risotto, baby leeks and asiago  
Lemon thyme roasted bone-in chicken breast, white wine pan jus  
Whole roasted rosemary beef tenderloin, glazed shallots and demi-glace  
California Seas Bass, wilted spinach, lemon chive beurre blanc  
Tahoe Turtle Tiramisu, mini genoise cake brushed with espresso, layered with vanilla merengue buttercream, salted caramel core and candied pecans (plated)

PLATED DINNERS - \$95.00 Per person

Served with Artisan Bread and Butter, Illy Coffee, Illy Decaffeinated Coffee, and an Assortment of Gourmet Teas

**SALADS**, Choice of One

**ENTREES**, Choice of Two

**VEGETARIAN/VEGAN ENTREE**, Choice of One

**DESSERT**, Choice of One

## **SALADS** Please Choose One

**Baby Greens**, taxi tomatoes, English cucumbers, edible flowers, pea shoots and Dijon vinaigrette

**Caesar**, garlic dressing, crisp romaine, focaccia croutons, asiago tuilles, kalamata olives and charred lemon

**Wedge**, iceberg lettuce, red onion, roma tomato, cherrywood bacon, Point Reyes blue dressing

**Pear and Blue Cheese**, pears, artisan greens, Point Reyes blue cheese, toasted pecans, white balsamic and honey dressing

**Baby Kale**, butternut squash and beets, goat feta, dried cherries and pecans, balsamic vinaigrette

**Mediterranean**, baby lettuce, cubed feta, tomato, sweet peppers, basil, pine nuts and herb vinaigrette

## **DINNER ENTREES** Please Choose Two

### MEATS

**Grilled Flank Steak**, black salt roasted roma tomato, potato rosti, chimichurri butter

**Grilled Salmon Creek Pork Tenderloin**, hambone braised black lentils, broccoli rabe, whole grain béarnaise

**Peppercorn Venison Chop**, duck fat fingerling potatoes, baby leek, baby carrots, huckleberry demi-glace

**Rack of Lamb**, herb crusted 4 bone rack cooked medium rare, Humboldt Fog blue cheese fondue, gold steak fries, roasted brussel sprouts

**Petit Filet**, pan seared medium rare, demi-glace, garlic wild mushrooms, asparagus, potato rosti

**NY Strip**, grilled medium rare, red wine sauce, grilled purple onion, scalloped potatoes, braised greens

*add two giant shrimp scampi style to any Meat entrée \$12 per person*

### POULTRY

**Crispy Seared Chicken**, bone-in, pan jus, whipped potatoes, grilled broccolini and duck fat cippolinis

**Crispy Duck Breast**, bing cherry demi-glace, thyme and butternut squash risotto, haricot verts

**Red Brick Chicken**, achiote roasted, garlic whipped gold potatoes, rosemary and lemon sauce, asparagus

## *Entrees continued...*

### FISH\*

**California Sea Bass**, miso brushed, crispy risotto cake, escabeche sauce, baby bok choy, celery leaf

**Seared Scottish Salmon**, charred lemon, pesto roasted tomatoes, spinach risotto, aged balsamic

*\*Sustainably wild caught and farmed options from Kanaloa Seafood, Santa Barbara, CA*

## **VEGETARIAN/VEGAN** Please Choose One

**Veggie Lasagna**, layered with béchamel, marinara, and spinach ricotta, grilled garlic bread, basil oil

**Grilled Vegetable Terrine**, red quinoa, black lentils, grilled fennel, squash and peppers, chimichurri

**Goat Cheese Polenta Cakes**, crispy seared, roasted tomatoes and squash, cilantro pesto

## **DESSERTS** Please Choose One

**Tahoe Turtle Tiramisu**, mini genoise cake brushed with espresso, layered with vanilla merengue butter-cream, salted caramel core and candied pecans

**Chocolate Almond Layer Cake**, espresso mousse, vanilla tuille, fresh raspberries

**Tres Leche Cake**, mango coulis, coconut tuille

**Peach Upside Down Cake**, peach coulis, cinnamon chantilly creme (GF)

**Tarte Tatin**, California apples and pears, frangipane, salted caramel, vanilla bean ice cream

*Ask for custom vegan and gluten free options*

# BEVERAGE SERVICES

A \$150.00 Labor Charge will apply for Consumption Bars less than \$500.00

## GOLD LEVEL

### LIQUOR | \$14 per glass

GREY GOOSE VODKA  
TAHOE BLUE VODKA  
HENDRICKS GIN  
GENTLEMAN JACK TENNESSEE WHISKEY  
JAMESON IRISH WHISKEY  
CROWN ROYAL CANADIAN WHISKEY  
MCCALLAN 12YR. SCOTCH  
BACARDI RUM GOLD RESERVE  
HERADURA SILVER TEQUILA  
CAZADORES REPOSADO TEQUILA  
GRAND MARNIER  
DISARRONO AMARETTO, BAILEYS, KAHLUA

### WINE | \$14 per glass

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER  
JOEL GOTT SAUV BLANC  
JOSH CELLARS CABERNET  
SOKOL BLOSSER PINOT NOIR  
FLEURES DE PRAIRIE ROSE  
PIPER SONOMA SPARKLING

### BEER

COORS LT| \$5 per  
CORONA, BLUE MOON | \$6 per  
SIERRA NEVADA, LAGUNITAS IPA| \$7 per

### OTHER

ASSORTED SODA AND JUICE | \$3 per

### PACKAGE BAR PRICING\*

FULL BAR  
First Hour|\$23 per person  
Additional Hour|\$20 per person

### BEER AND WINE ONLY

First Hour|\$19 per person  
Additional Hour|\$16 per person

## SILVER LEVEL

### LIQUOR | \$12 per glass

TITO'S VODKA  
OXLEY GIN  
WOODFORD RESERVE BOURBON  
TULLAMORE DEW IRISH WHISKEY  
KRAKEN SPICED DARK RUM  
PARTIDA TEQUILA  
DEWAR'S SCOTCH

### WINE | \$12 per glass

NOBEL VINES CHARDONNAY  
ALEXANDER VALLEY VINEYARDS CABERNET  
FERRARI CARANO FUME BLANC  
CONUNDRUM ROSE  
KORBEL CALIFORNIA CHAMPAGNE

### BEER

COORS LT| \$5 per  
CORONA, BLUE MOON | \$6 per  
SIERRA NEVADA, LAGUNITAS IPA| \$7 per

### OTHER

ASSORTED SODA AND JUICE | \$3 per

### PACKAGE BAR PRICING\*

FULL BAR  
First Hour|\$20 per person  
Additional Hour|\$17per person

### BEER AND WINE ONLY

First Hour|\$16 per person  
Additional Hour|\$13per person

## BRONZE LEVEL

### LIQUOR | \$10 per glass

VODKA  
GIN  
WHISKEY  
RUM  
TEQUILA

### WINE | \$10 per glass

CHARDONNAY  
CABERNET SAUVIGNON  
ROSE  
PINOT GRIGIO

### BEER

COORS LT| \$5 per  
CORONA, BLUE MOON| \$6 per  
SIERRA NEVADA| \$7 per

### OTHER

ASSORTED SODA AND JUICE | \$3 per

### PACKAGE BAR PRICING\*

FULL BAR  
First Hour|\$17 per person  
Additional Hour|\$14 per person

### BEER AND WINE ONLY

First Hour|\$13 per person  
Additional Hour|\$10 per person

### NON-ALCOHOLIC BAR for guests 5 - 20 years old

ASSORTED SODA, LEMONADE, ICED TEA  
First Hour| \$6 per person  
Additional Hour|\$3.00 per person

**\*Package Bar Pricing will be applied to all guests over 21 years of age.**

*All Brands of beer, wine , and liquor are subject to change*



Squaw Valley recognizes a group size to be a minimum of 20 guests. For less than the minimum number, a \$10.00 per person menu surcharge will apply. Catering services will not be available for any group less than 10 people.

The Banquet Event Order (BEO) serves as a separate contractual agreement between the meeting planner and the Food & Beverage Department. All menu selections must be submitted and event BEO must be signed off by the meeting planner (14) business days prior to your event. Final guest counts are to be submitted by the meeting planner no later than (5) business days prior to your event date.

All food and beverage items are subject to 7.25% sales tax and 22% Service Charge. A 1.5% Village Assessment Fee does apply in Alpenglow, Palisades, and Base Camp Conference Rooms.

## MENU:

If you wish to offer your guests the option of selecting an entrée before the event, please follow these guidelines:

- Maximum of three (3) entrée selections—due to your Conference Planning Manager no later than (14) business days prior to the function
- Guaranteed entrée counts are due to your Conference Planning Manager no later than five (5) business days prior to the function
- Client must provide individual place cards with entrée choice indicator.

As a majority of our food is prepared a la minute to provide the highest quality product, observance to scheduled meal times and agendas is vital.

## GUARANTEE:

Your final guaranteed attendance numbers are due to your Conference Planning Manager no later than five (5) business days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance numbers indicated on your original contract will be considered your guarantee. Guarantees may not be reduced within 5 business days prior to your function; increases will be accommodated based on availability of product and staff. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

## BAR FEE:

A \$150 bartender fee will be assessed if a bar bill does not reach a minimum of \$500.00. Our standard staffing is one bar/bartender for every 75 guests. If additional bartenders are requested, there will be an additional bartender fee applied.

## LABOR FEE:

For each Chef Attendant required, a fee of \$95 will be charged per 50 guests for each event.

Coat check requires an attendant from beginning through the duration of the event, and will cost \$400.00 for a maximum of 300 guests. Additional charges may occur if an event has more than 300 guests.

## CORKAGE:

No beverage of any kind is allowed to be brought to any event held at Squaw Valley by the client or its Guests without special permission from Squaw Valley. Anything allowed must be opened and served by Squaw Valley staff. A corkage fee of \$25+tax per 750ml bottle of wine will be assessed.

## DÉCOR:

Themed décor may be arranged and must be approved prior to installation. Squaw Valley does not allow nailing, pinning, or taping any banners, posters, or pictures into our walls or ceilings. No décor is to be hung from any light fixtures. Linens, place settings, and stemware are included per your contract. Other items may need to be rented.

## SEATING:

For events located in the Village Conference Rooms or the Squaw Valley Conference Center (SVCC), Squaw Valley offers 60" rounds and 72" rounds for seating. The maximum number of seating that can be placed at a 60" round is 10 guests; a 72" round has a maximum of 12 guests. For events located at High Camp, the seating there cannot be changed or removed. Please contact your Conference Planning Manager for a diagram of the venue spaces at High Camp.

