



Brunch Wedding Offerings

2018-2019

WHEN PLANNING FOR THE DAY YOU HAVE BEEN DREAMING ABOUT FOR AS LONG AS YOU CAN REMEMBER, LEAVE THE STRESSFUL DETAILS TO THE PROFESSIONALS. AS RENO/TAHOE'S PREMIER VENUE, WE OFFER A GORGEOUS SETTING, KNOWLEDGEABLE CHEFS AND EXPERIENCED STAFF. EVERY ITEM ON OUR MENU IS MADE IN OUR SCRATCH KITCHEN, AND WE SOURCE INGREDIENTS THAT ARE LOCAL AND SUSTAINABLE WHENEVER POSSIBLE. OUR CHEFS LOVE TO COLLABORATE WITH THE HAPPY COUPLES, AND CREATE CUSTOMIZED MENUS TAILORED TO EACH COUPLE'S TASTES. WE ALSO OFFER DELICIOUS, INNOVATIVE MENUS THAT RANGE FROM FUN REGIONAL FOOD STATIONS TO ELEGANT PLATED DINNERS. OUR BELIEF IS THAT SHARING A MEAL IS A UNIVERSAL LANGUAGE THAT BINDS TOGETHER FRIENDS, FAMILY, AND CULTURE, SO WHAT BETTER WAY TO CELEBRATE SUCH A MOMENTOUS DAY?

**GATHER AROUND, SHARE AMONGST, SAVOR TOGETHER,
AND CREATE MEMORIES THAT WILL LAST A LIFETIME**

FACILITY FEE INCLUDES THE FOLLOWING:

Ceremony

CHOICE OF:

- OUTDOOR CEREMONY UNDER OUR GORGEOUS PERGOLA
- INSIDE CEREMONY IN FRONT OF OUR ROMANTIC FLOOR TO CEILING FIREPLACE
- INSIDE CEREMONY IN FRONT OF OUR SCENIC PICTURE WINDOWS

WHITE RESIN CHAIRS WITH SET UP AND BREAKDOWN

ONE HOUR REHEARSAL

USE OF PRIVATE BRIDAL SUITE

Staffing

WEDDING EVENT HOST

PROFESSIONAL WAIT STAFF

EXPERIENCED BARTENDERS

CHEFS AND KITCHEN STAFF

Reception

USE OF 4,000 SQUARE FOOT GRAND ROOM WHICH OPENS TO OUR 4,500 SQUARE FOOT PATIO

HOUSE LINENS, NAPKINS, TABLES, CHAIRS, CHINA, GLASSWARE, AND SILVERWARE

USE OF ALL AUDIO/VIDEO FUNCTIONS

DANCE FLOOR

CAKE CUTTING AND DISPLAY TABLE

4 HOURS OF EVENT TIME

CHAMPAGNE AND SPARKLING CIDER TOAST

PRE-WEDDING PLANNING WITH THE GROVE PROFESSIONALS

SET UP AND BREAKDOWN AT TIME OF THE EVENT

FULLY STOCKED BAR WITH NO MINIMUM REQUIRED

COMPLIMENTARY TASTING FOR THE COUPLE WITH OUR CHEFS

Welcoming Refreshers

FUN, CREATIVE, SWEET

WELCOME YOUR GUESTS WITH A THOUGHTFUL BEVERAGE. \$3 EACH

Warm

Cold

FRENCH HOT COCOA, HOUSE MARSHMALLOWS,
VANILLA CREAM, CHOCOLATE SPRINKLES (GF)

MULLED APPLE CIDER, CINNAMON STICKS,
VANILLA CREAM (GF)

CILANTRO-BLACKBERRY LEMONADE (GF)

COLD-PRESSED LATTE, RAW SUGAR, VANILLA
CREAM, GROUND CINNAMON (GF)

SEASONAL FRUIT AGUA FRESCA (GF)

Passed Starters

MINGLE, SOCIALIZE, TOAST

IMPRESS YOUR GUESTS FROM THE START. MUST BE ACCOMPANIED WITH A FULL MENU.

PASSED FOR 30 MINUTES. SELECT 1 - \$4 SELECT 2 - \$6 SELECT 3 - \$8

Warm Items

Cold Items

BUTTERMILK FRIED CHICKEN, CORNMEAL
WAFFLE, JALAPEÑO JAM

CRAB CAKE, REMOULADE

BAKED BRIE IN A PHYLLO CUP, QUAIL EGG,
CRISPY PROSCIUTTO

BACON WRAPPED DATE, GOAT CHEESE (GF)

MAPLE BACON DOUGHNUTS

MINI QUICHE LORRAINE, BACON, GRUYERE

CAESAR SALAD, PARMESAN TUILE CUP (GF)

GRILLED PEACH, BURRATA, HONEY COMB,
CROSTINI

SMOKED SALMON REUBEN, RUSSIAN DRESSING,
RYE

SMOKED CHICKEN WALDORF SALAD, PHYLLO,
WALNUTS

ROASTED SWEET POTATO, HERBED RICOTTA,
WALNUT, CRANBERRY, HONEY (GF)

Displayed Appetizers

SATISFY, DELIGHT, INDULGE

MUST BE ACCOMPANIED WITH A FULL MENU.

Lighter - \$4

Heartier - \$6

BAGEL PLATTER, LOX, CAPERS, ONION, CREAM
CHEESE, LEMON, DILL

BAKED BRIE EN CROÛTE, JAM

CHEESE BOARD, HONEY, FRUIT, NUTS,
FLATBREADS

LOCAL CHARCUTERIE BOARD, PÂTÉ, CHEESE,
MUSTARD, JAM, FRUIT

Brunch Buffet



TEL: 775.324.7683
THEGROVERENO.COM

CLASSIC, COMFORT, VARIETY

CHOICE OF 2 SALADS, 3 SIDES, 2 MAINS. STARTING AT \$32
UPGRADE THE SALAD, SIDES, OR MAINS WITH THE "ADD-ON" PRICE

BRUNCH INCLUDES ORANGE JUICE, COFFEE, TEA

Salads

- SEASONAL FRUIT SALAD, HONEYED-POPPY SEED DRESSING (GF)
- LITTLE GEMS SALAD, BACON LARDON, ROASTED TOMATO, CROUTON, BUTTERMILK GORGONZOLA
- NIÇOISE SALAD, EGG, ONION, HARICOT VERT, OLIVE, TOMATO, RADISH, POTATO (GF)
- ROASTED BEET SALAD, GOAT CHEESE, CITRUS, ALMONDS, PICKLED ONION, AVOCADO, ORANGE-MINT VINAIGRETTE (GF) \$2
- ORZO PASTA SALAD, SEASONAL ROASTED VEGETABLES, ARUGULA, FETA, LEMON

Mains

- SCRAMBLED EGGS, FRESH HERBS, CHEDDAR (GF)
- QUICHE (SELECT 1 TYPE):
 - LORRAINE – BACON, GRUYERE
 - ROASTED RED PEPPER – GOAT CHEESE, CHIVE
 - FLORENTINE – SPINACH, PARMESAN
- CHORIZO AND POTATO EGG CUSTARD, NEW MEXICAN CHILE SAUCE (GF)
- FRITTATA SQUARES, CHEDDAR, HAM, GREEN ONION (GF)
- BAKED FRENCH TOAST, VANILLA BEAN, BRIOCHE, WHIPPED CREAM, STRAWBERRY COMPOTE, TOASTED PECAN
- FRENCH CREPES, NUTELLA, WHIPPED CREAM, BERRIES, BANANA
- SLOW ROASTED NEW YORK STEAK, CARVED \$5
- CRAB CAKE, BÉARNAISE \$4

Sides

- HOUSE-MADE GRANOLA PARFAIT, GREEK YOGURT, FRUIT
- APPLEWOOD SMOKED BACON
- PORK SAUSAGE
- CHICKEN-APPLE SAUSAGE \$1
- CHEDDAR-JALAPENO BISCUIT, GRAVY

- BUTTERY CROISSANTS
- HOUSE-MADE SCONES & MUFFINS
- HERB FRIED TRI-COLORED POTATOES (GF)
- POTATO HASH, POBLANO, ONION, CHORIZO \$1
- GRILLED LEMON ASPARAGUS \$1

GATHER AROUND | SHARE AMONGST | SAVOR TOGETHER | INSPIRED CUISINE