

EAT
DRINK



DANCE

WEDDING MENU

2020 - 2021



RESORT AT SQUAW CREEK®
LAKE TAHOE

RECEPTION DISPLAYS AND STATIONS

Prices are based on one hour of service.

Price based on one per person.

Antipasti

Prosciutto Di Parma, Soprasata, Capocollo Mixed Olives, Roasted Red and Yellow Peppers, Artichoke Hearts, Fire Roasted Tomatoes, Shaved Parmesan Reggiano, Assorted Breads

\$16

Domestic and Imported Cheese Display

Dried Fruits, Nuts, and Artisan Crackers

\$20

Seafood Bar

Fresh Shucked Washington Oysters, Citrus Poached Shrimp, Snow Crab Claws, Cocktail Sauce, Stone Ground Mustard Remoulade, Mignonette, Lemons and Limes

\$42

Mac and Cheese Station

Select One: Smoked Cheddar Ditalini, Parmesan- Asiago Cavatappi
On the Side: Scallions, Tomatoes, Roasted Garlic, Toasted Breadcrumbs,
Sliced Jalapenos, Sauté Mushrooms, Caramelized Onions

Smoked Cheese Sauce

\$25

Add Truffle- \$6 per person

Add Shrimp- \$6 per person

Add Lobster- \$8 per person

Add Chicken (Buffalo or Barbeque)- \$5 per person

RECEPTION DISPLAYS AND STATIONS

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Pasta Shop

Cavatelli Pasta Fresh Made at Station

Summer Squash, Snap Peas, Heirloom Tomato, Fresh Torn Basil, Brown Butter Beurre Fondue

Carson Valley Sweet Sausage, Broccoli Di Rabe, Shaved Garlic, Sonoma Pinot Grigio, Fresh Shaved Parmesan, Cracked Pepper

\$28

Plates

Heirloom Tomato, Fresh Mozzarella, Young Arugula

Balsamic Shaved Prosciutto, Asiago Polenta, Micro Basil, Olive Oil

Truffle Mascarpone Risotto, Wild Mushrooms

Pacific Crab, Siracha Aioli, Tempura Flake, Dressed Baby Mizuna

Assorted Bread Sticks, Flavored Olive Oils

\$32

PASSED HORS D' OEUUVRES

*All Hors d'oeuvres must be ordered in a minimum of twenty-five pieces per selection.
Displayed options also available.*

WARM

Chicken and Waffles, Salted Honey | \$6 each

Grilled Cheese, Tomato Soup Shooters | \$6 each

Steamed BBQ Pork Buns, Hoisin | \$6 each

Braised Short Rib, Truffle Mash Shooter | \$7 each

Crab Latke Cake, Crème Fresh, Idaho Caviar | \$8 each

“Surf and Turf” Lobster and Sirloin Skewer, Chimichurri Butter | \$8 each

COLD

Deviled Hen Egg, White Truffle | \$6 each

Gran Mariner Compressed Watermelon, Balsamic | \$6 each

Tomato Mozzarella Cup, Balsamic, Young Basil | \$6 each

Tuna Poke, Wonton Cone, Siracha Aioli | \$8 each

Dungeness Crab Salad, Avocado, Citrus Vinaigrette | \$8 each

Lobster Roll, Avocado Crema | \$8 each

TWO COURSE PLATED DINNER

\$68 PER PERSON

*Table service includes Artisan Rolls and Butter,
Starbucks Regular and Decaffeinated Coffee, and Herbal Teas*

First Course

(Choose ONE for all guests)

Del Rio Greens

Local greens, candied hazelnut, dried cranberry,
goat cheese crostini

Butter Leaf Caesar

Fine Herbs, House Broken Caesar Vinaigrette,
Pecorino Cold Fondue

Melons

Compressed seasonal melon, shaved serrano ham, young arugula, torn
herbs, toasted pine nuts, extra virgin olive oil

Tomato Bisque

Roasted summer tomato, basil pesto, sourdough crostini

Spiced Shrimp

Israeli couscous, roasted tomato, Kalamata olives,
masala spiced shrimp

Entree Course

(Choose TWO meat, ONE vegetarian for guests to pre-select)

Herb Crusted Mary's Organic Chicken

parmesan risotto cake, sugar snap peas, oven dried tomato, bourbon jus

Grilled Sirloin

Shitake, marble fingerling hash, haricot vert, demi glas

Norwegian Salmon

purple potato plank, lump crab, tri colored cauliflower, wilted spinach,
shellfish broth

Cauliflower Steak

Smoked Tomato, Grilled Portabellas, Roasted Shallots, Pine Nuts

CUSTOM PLATED DINNER OPTIONS

FIRST COURSE CHOICES

Butter Leaf Lettuce
Graham Cracker Green Apple Bites, Raw Almonds,
Shallots, Chives & Green Goddess Dressing
\$10

Baby Hydro Ice Burg Wedge, Shaved Carrots, Pickled Onion,
Maytag Blue Cheese, Pancetta Crisp, Red Wine Blue Cheese Emulsion
\$15

Mixed local Baby Greens, Shaved Manchego, Candied Almonds,
Dried California Apricots, Champagne Vinaigrette
\$15

Young Arugula, Pickled Shallots, Humboldt Fog Goat Cheese,
Shaved Serrano Ham, Candied Pine Puts
\$15

Whole Milk Burrata, Grilled Summer peach, Heirloom Tomato,
Broken Sherry Vinaigrette, Micro Herbs
\$16

Butter Nut Squash Bisque, Toasted Spiced Pumpkinseed Cranberry Hash,
Cinnamon Crème Fresh
\$15

Roasted Corn Chowder, Spiced Pacific Baby Shrimp, Micro Basil
\$15

Crispy Butchers Bacon, Wilted Savoy Cabbage,
Toasted Pecans, Edamame puree
\$18

Butter Poached Main Lobster, Ricotta Gnocchi,
Shaved Fennel, Olive Oil Beurre Fondue
\$24

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*Enhance your first course by choosing a soup & salad combination
for your first course. Additional fees will apply and will be determined
by your selections.*

ENTRÉE COURSE CHOICES

Please note that your top tier entrée choice prevails in price for all entrée choices

Table service includes Artisan Rolls and Butter, Starbucks Regular and Decaffeinated Coffee, and Herbal Teas

Free Range Herb Roasted Chicken Breast 8oz
Sweet Potato Puree, Green Onion Froth, Local Mushrooms,
Pearl Onion, Marsala Jus
\$54 per person

Grilled Wild Salmon 6oz
Pressed marble Potato, Braised rainbow Chard,
Beach Mushroom, Herb Caper Coulis
\$56 per person

Roasted Pacific Halibut 6oz
Black lentils, Melted Leeks, Monterey Artichoke,
Pickled Fennel, Warm Herb Emulsion
\$60 per person

Berkshire Pork 8oz
Roasted Cauliflower Puree, Maple Bourbon Carrot, Brulee Baby Pear
\$62 per person

Alibi Ale Braised Beef Short Rib 6oz
Ricotta Gnocchi, Charred Cipollini Onions, English Peas, Braising Juices
\$64 per person

Grilled NY Strip 6oz
Green Onion Potato Latke, Roasted Corn and Shitake Hash,
Chimichurri Butter
\$64 per person

Sous Vide Beef Tenderloin 6oz
Pecorino Herb Potato Gratin, Grilled Asparagus,
Black Truffle Butter, Bordelaise
\$68 per person

WEDDING CAKE

Your wedding is not complete without dessert from our Resort Pastry Chef.

Consider a 3-tier wedding cake or cupcakes based on your own decoration specifications and flavor choices.

Cake Flavor

Vanilla, Chocolate, or Marble sponge cake
Carrot Cake (With or Without Nuts)
Red Velvet Cake
Banana Cake (With or Without Nuts)

Cake Filling

Strawberry, Raspberry or Lemon Cream
Cream Cheese
Chocolate Mousse (White or Dark)
Mocha Kahlua Mousse
Chocolate & Praline with Frangelico

Cake Frosting

Vanilla or Chocolate Butter cream
Cream Cheese Icing
Fondant (additional \$3 per person)
Chocolate Ganache (additional \$3 per person)

Please discuss your preferred design with your Events Manager prior to your event. Elaborate cake details may incur an additional cost at the discretion of our Pastry Chef. Your own wedding topper may be used, or your florist can arrange for fresh flowers and/or ribbon that will coordinate with your design.

*We can also provide Dessert Tables and Centerpiece Desserts from the simplest to the most elaborate selections and designs.
Custom pricing applies.*

\$9 per person


RESORT AT SQUAW CREEK®
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DESSERT BAR

Please note that prices and selections may change and are at discretion of Resort at Squaw Creek.

\$9 per person- Choose 4

- ❖ Eclairs
- ❖ Mini Pies
- ❖ Mini Tarts
- ❖ Tiramisu Bites
- ❖ Mousse Cups
- ❖ Mini Cake Bites
- ❖ Mini Strawberry Shortcake
- ❖ Chocolate Covered Strawberries

\$12 per person- Choose 4

- ❖ Cheesecake Bites
- ❖ Mini Custard Fruit Tarts
- ❖ Seasonal Crème Brulee
- ❖ Seasonal Fruit Crostada
- ❖ Chocolate Whoopie Pies
- ❖ Mocha Spice Mousse Cups
- ❖ Peanut Butter and Jelly Tarts
- ❖ Meyer Lemon Pudding Cake
- ❖ Salted Caramel Chocolate Bar

DESSERT STATIONS

*Please note that prices and selections
may change and are at discretion of
Resort at Squaw Creek.
Prices are based per person*

Coffee Shop

Doughnuts:

Strawberry, Plain, Caramel, Chocolate
Sugared Powdered Doughnut Holes
Caramel Pecan Cinnamon Buns

Served with:

Vanilla, Chocolate, Dulce De Leche, Toffee Sauces
Rainbow & Chocolate Sprinkles, Chopped Nuts, Toasted Coconut, Oreo
Crumb
Chocolate Chips, M&Ms, Graham Cracker Crumb, Mini Marshmallow,
Smoked Bacon
\$26

Sweet Tooth

White Chocolate Covered Mini Pretzels, Chocolate Covered Pretzel Rods
Pistachio Chocolate Nut Clusters, Caramel Bear Paws
Mini Sugar and Chocolate Chip Cookies
Gummy Bears, Jellybeans, Gumballs, Lollipops, Rock Candy
Worms in Dirt
\$28

Liquid Nitrogen

Spoons (select two):

Strawberry Kiwi Anglaise, Salted Chocolate Anglaise, Bourbon Vanilla
Anglaise

On the Side:

Oreo Crumbs, Graham Cracker Crumb, Chocolate Sprinkles
Rainbow Dipping Dots
Frozen Smoking Kettle Corn
\$27

LATE NIGHT SNACKS

*Please note that prices and selections
may change and are at discretion of
Resort at Squaw Creek*

Prices are based per person

Waffle Station

Made to Order Buttermilk Waffle
Nutella, Chocolate Sauce, Peanut Butter Sauce, Dulce De Leche, Whipped
Cream, Maple Syrup
Fresh Berry Compote, Banana Foster
Oreo Crumbles, Sprinkles, Mini Marshmallows
Walnuts, Sliced Almonds
Vanilla Ice Cream
\$24

Pretzel Stand

Salted Jumbo Pretzel, Cinnamon Sugar Pretzel Bites, Chocolate Pretzel
Rods
Pub Mustard, Yellow Mustard, Truffle Aioli
Smoked Cheddar Cheese Sauce
Caramel Sauce, Hot Fudge
\$22

Boardwalk Station

Made to Order Cotton Candy
Funnel Cake
Fresh Berries, Whipped Cream, Powdered Sugar, Hot Fudge
Lollipops, Taffy Chocolate Nut Fudge

Choice of One:
Chili Cheese Waffle Fries
Corn Dogs
Fried Pickles
\$27

BAR OPTIONS

Wine

TIER 1 & 2-

Hosted - \$12.00 per glass

Canvas, Sparkling
Canvas, Pinot Grigio
Canvas, Chardonnay
Canvas, Pinot Noir
Canvas, Cabernet Sauvignon

TIER 3-

Hosted - \$14.00 per glass

Non Hosted - \$16.00 per glass

Lamarca, Sparkling
Bellarouche, Rose'
Hess Collection Napa Chardonnay, Chardonnay
Kendall Jackson Chardonnay
The Crossings, Sauvignon Blanc
Chateau St Michelle, Riesling
Caymus Bonanza, Cabernet Sauvignon
Daou, Cabernet Sauvignon
Joseph Wagner's Boen, Pinot Noir
Kaiken, Malbec
Palisades, Red Blend

Tableside Wine Service Fee-

\$75 per 50 guests

Bartender Fees not included

\$75 per 50 guests for cocktail hour

\$175 per 50 guests for 4 hours, \$25 each additional hour

BAR OPTIONS

Beer

HOSTED-

Domestic: \$7.00 each

Premium & Craft: \$8.00 each

Domestic, Premium, & Craft Beer

*Bud Light, Stella Artois, Corona, Coors Light
Blue Moon, Lagunitas Little Sumpin', Icky IPA*

Liquor

HOSTED-

Tier 1: \$11.00 per drink

Tier 2: \$13.00 per drink

Tier 3: \$14.00 per drink

Soft Drinks: \$6.00 each

Mineral Waters: \$6.00 each

Juices: \$6.00 each

Included on All Back Bars: *Fruit Garnishes, Red Bull, Red Bull Sugar Free, Ocean Spray Selected Juices, Bloody Mary Mix, Club Soda, Tonic Water, Ginger Ale, Pepsi, Diet Pepsi, and Sierra Mist*

PACKAGE BAR OPTIONS

**times are in hour increments*

Tier 1 Bar

*\$22 per person for the first hour,
\$12 per person for each additional hour.*

Tier 2 Bar

*\$25 per person for the first hour,
\$15 per person for each additional hour.*

Tier 3 Bar

*\$30 per person for the first hour,
\$18 per person for each additional hour.*

Children's Package

(4 and under free)

\$15 for the whole event

Tablesides Wine Service Fee-

\$75 per 50 guests

Bartender Fees not included

\$75 per 50 guests for cocktail hour

\$175 per 50 guests for 4 hours, \$25 each additional hour


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