

Family Reunions & Banquets

Nestled in the heart of 74 wooded acres, Granlibakken is located less than a mile from beautiful Lake Tahoe. The rustic atmosphere offers hospitality and nostalgic ambience with the fine amenities of today.



*Please Contact
Special Events Sales Manager:*

Meaghen Lottman

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*All room rental, food and beverage rates in this package were updated June 9, 2017.
Rates are subject to change. All food and beverage rates are plus tax and 18% service.*

Dear Family,

Thank you for your interest in Granlibakken Tahoe! Translated from Norwegian, Granlibakken means "a hill sheltered by fir trees." Granlibakken is intimately nestled in a private valley of 74 forested acres, less than one mile from beautiful Lake Tahoe.

Granlibakken offers the charm and intimacy of a mountain hideaway, yet is close to shopping and recreation in Tahoe City less than a mile away. On-site recreational facilities include outdoor heated pool, hot tub, sauna, tennis courts, surrounding fitness course, intimate ski and sled hill, Day Spa and The Treetop Adventure Park (a large 2 & ½ hour zip lining ropes course). The day spa offers services such as massages, body wraps and facials. Please note: the Day Spa and the Adventure Park require reservations and are by appointment only. Other popular summer activities include bicycling, hiking, boat cruises, fishing, golfing, horseback riding and fun seasonal festivals. In winter, epic skiing, snowmobiling, ice skating, snowball fights, sledding, s'mores and more.

Granlibakken offers either the Bed & Breakfast Package or the All-Inclusive Family Package Plan. The Bed & Breakfast Package includes lodging, a full buffet breakfast and all resort amenities.

The All-Inclusive Family Package includes lodging, breakfast, lunch, dinner, all resort amenities and a coordinator who will be happy to arrange special events and activities for your family and friends.

Please contact us with any questions you may have. We want to know how we can assist in planning your family reunion at Granlibakken Tahoe!

Kind regards,

*Meaghen Lottman
Special Events Sales
Granlibakken Tahoe*



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Granlibakken All-Inclusive Package Rates

Granlibakken Tahoe is an All-Inclusive venue where we traditionally provide great hospitality. The per person, per night rate for a family reunion includes: Lodging, all meals, a complimentary cocktail hour (per two nights booked), use of resort amenities: swimming pool, sauna, hot tub, tennis courts, free parking, wireless internet, surrounding fitness course, intimate ski and sled hill. On-site Day Spa and The Treetop Adventure Park (a large 2 & ½ hour zip lining ropes course). The day spa offers services such as massages, body wraps and facials. Please note: the Day Spa and Adventure Park require reservations and are by appointment only. Other popular summer activities include bicycling, hiking, boat cruises, fishing, golfing, horseback riding and fun seasonal festivals. In winter, epic skiing, snowmobiling, ice skating, snowball fights, sledding, s'mores and more.

The all-inclusive package may be customized to meet the specific needs of your group. Your venue coordinator is available to assist you with a wide range of recreational activities (river rafting, lake cruises, golf, mountain biking, skiing, ice skating and more).

Children: *The following pertains to children 5-17 years of age. Granlibakken can arrange for a special guest fee to be charged for a child who is sharing a room with 2 adults paying the double rate. This child will be charged the guest rate of \$50.00 per person, per night, plus 20% tax and service, based on sharing the same room with 2 participants paying the double rate. This rate includes all of the above accommodations including meals and lodging. If a child shares a room with a single adult, they will both be charged the double participant rate. In the event two families share a 3 bedroom townhouse, you will be charged the double bedroom rate, plus the appropriate number of children at the special guest fee, plus an extra room charge at \$65.00 per night, plus 10% room tax. Children who are 0-4 years of age lodge free with a paying adult.*

Townhouses: *One, two, and three bedrooms townhomes with full kitchens, living room, dining area, and some with lofts and fireplaces are available.*

Forest Lodge: *Exclusive use 8 bedroom modern Tahoe Treehouse Chalet is perfect for your family reunion. Cozy private living area with large flat screen TV, surround sound, granite fireplace and forest views. The Forest Lodge's oversized kitchen and wraparound deck with a big BBQ is perfect for group meal preparation and comes with place settings for up to 16 guests. Additional place settings are available to rent at \$5.00 per setting with a minimum of \$30.00. The Aspen Room can be used for dining or a wonderful gathering spot. Tasteful private rooms with patios, balconies, mini fridges, coffee makers, flat screen TV's and naturally, more beautiful views.*

Off Grounds Fee: *\$70 per person, per day plus tax and service for participants not staying at Granlibakken. This rate includes 3 full meals, parking and all resort amenities.*

Deposit: *A non-refundable deposit in the amount of \$50 per person or \$1000, whichever is greater, is required to confirm a booking.*



GRANLIBAKKEN
TAHOE

	<u>Gl</u>	<u>Btl</u>
HOUSE WINES		
SYCAMORE LANE Cabernet, Merlot, Chardonnay	6	21
NOBLE VINES 337 Cabernet, 181 Merlot, 446 Chardonnay, 667 Pinot Noir (California)	8	26
WHITES		
BOLLINI Pinot Grigio (Italy) <i>Fragrant, perfumed bouquet with delicately focused white fruit flavors and a slightly flinty quality on the palate.</i>	7	25
CHARLES & CHARLES Riesling (Washington) - <i>Beautiful, full-flavored Riesling with hints of stone fruit, citrus & minerality.</i>	7	25
THE SEEKER Sauvignon Blanc (New Zealand) <i>A refreshing, vibrant palate with a core of sweet fruit leading to a long juicy finish.</i>	7	24
FROGS LEAP Sauvignon Blanc (Napa) <i>100% Organic - lemongrass, white flowers and subtle mineral notes; grapefruit, lemon zest and delicate white peaches.</i>	10	34
CHARDONNAY		
HESS (Monterey) - <i>Medium bodied and refreshing with a subtle oak toast balancing acidity.</i>	7	24
NAPA CELLARS - <i>Melon & green apple aromas with hints of spice and coconut oil; broady & citrusy, spiked with spice.</i>	8	29
SONOMA CUTRER (Russian River Ranches) <i>Aromas of honey, pear nectar and citrus blossom, softly framed by toasty, caramelized oak tones.</i>	10	37
HOPPER CREEK WINERY (Sonoma Valley) - <i>Tropical fruit and toasted vanilla notes.</i>	10	37
ROSÉ		
CHATEAU GASSIER (France) - <i>A very clean Rosé with notes of white peach, mandarin and grapefruit.</i>	8	30
PINOT NOIR		
BR COHN (North Coast) - <i>Medium-bodied, rich, smooth wine with notes of black cherry, raspberry and currant.</i>	9	32
MORGAN (Santa Lucia Highlands) <i>- Aromas of leather, toast, minerals and vanilla, with cherry-berry, dried herbs, spicy/earthy notes; medium-bodied.</i>	9	32
MERLOT		
HAHN (Central Coast) - <i>Full bodied Merlot with layers of black currant, cherry and bittersweet chocolate.</i>	7	25
WHITE HALL LANE (Napa Valley) - <i>This smooth as silk Merlot delivers richness that is hallmark Whitehall Lane.</i>	10	38
HOPPER CREEK WINERY (Napa Valley) - <i>Tropical fruit and toasted vanilla notes.</i>	15	55
CABERNET		
JOEL GOTT 815 CABERNET (California) <i>Aromatics of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla.</i>	8	30
RUTHERFORD RANCH (Napa Valley) - <i>Velvety flavors of black cherry, raspberry, dark chocolate and a hint of vanilla.</i>	10	37
B SIDE Cabernet (Napa Valley) - <i>Well integrated oak and smooth, supple tannins.</i>	13	46
REDS		
FOUR VINES BIKER ZINFANDEL (Paso Robles) <i>- Legendary blackberry aromas mix with cherries and white pepper. Boysenberries and a smokey char balance the fruit.</i>	8	30
HAHN GSM RED BLEND (Napa) - <i>Grenache, Syrah and Mourvedre blend. Bright cherry, strawberry and a hint of spice.</i>	8	30
FRESCOBALDI CASTIGLIONI CHIANTI (Italy) - <i>Smooth with bright fruit, it displays a firm clean-edged structure.</i>	8	30
FONSECA BIN 27 Port - <i>Intense rich fruity nose crammed with blackberry, cassis and cherry flavors.</i>	9	n/a
SPARKLING WINES		
BARCELONA BRUT (California) - <i>Full, fruity and intense nose with fresh flavors of green apple and citrus with a hint of vanilla.</i>	7	24
PIPER SONOMA BRUT <i>- Crisp & bright, berry-apple fruit and faint vanilla, creamy texture, lingering finish of citrus, berry and light toast.</i>	8	28
MIRABELLE SCHRAMSBERG (North Coast) <i>- Unique blend of Napa, Sonoma and Mendocino county Pinot Noir and Chardonnay. Green apple and jasmine fragrance.</i>	10	35

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Granlibakken Beer & Liquor Selection

Well Liquor - \$7.00 per pour

Seagram's Vodka	J.B. Scotch
Burnett's Gin	Korbel Brandy
Flor de Cana	Jimador Tequila
Early Times Whiskey	

Call Liquor - \$8.00 per pour

Absolute Vodka	Tito's Hand Made Vodka
Mount Gay Rum	Seagram's 7
Meyers Dark Rum	Seagram's V.O.
Canadian Club	Captain Morgan's Spiced Rum
Jack Daniels	Jagermeister
Johnnie Walker Red	Kahlua
Bombay Dry Gin	Tuaca
Corralejo Reposado Tequila	Bailey's

Premium Liquor \$9.00 per pour

Grey Goose Vodka	Woodford Reserve Bourbon
Maker's Mark Bourbon	Johnnie Walker Black
Kettle One Vodka	Remy Martin Cognac
Bombay Sapphire	Grand Marnier
Glenfiddich Scotch	Gran Centenario Anejo

Beer & Non-alcoholic Options

Domestic Beer \$5 per 12oz bottle	Mineral Water \$3
Imported Beer \$6 per 12oz bottle	Sodas \$3
Micro Brew - market price- \$6	Pitcher of Ice Tea \$8
Kegs available in imported, Domestic & microbrew - Market price	Pitcher of Lemonade \$8
	Non-alcoholic beer is available \$5
	Larger bottles of beer available at market price

- ❖ A 15.5 gallon ½ Barrel Keg serves approximately 124 - 16oz pours
- ❖ A 13.2 gallon ½ Barrel Keg serves approximately 106 - 16oz pours
- ❖ A 7.75 gallon 1/4 Barrel Keg serves approximately 62 - 16oz pours
- ❖ A 5 gallon Cornelius Keg serves approximately 40 - 16oz pours
- ❖ \$100 per bartender fee applies when ordering a cash bar
- ❖ Due to current liquor laws, all beer & liquor must be provided by Granlibakken
- ❖ \$15 Wine corkage fee per bottle

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Granlibakken Hors D'oeuvre Selections

(Minimum of 50 pieces)

Hors D'oeuvres at \$3.00 per piece

<i>Quiche</i>	<i>Mini Brochettes - Beef or Chicken</i>
<i>Bruschetta</i>	<i>Calamari strips with Cocktail sauce</i>
<i>Olive Tapenade on a Crostini</i>	<i>(3 per order)</i>
<i>Deviled Eggs</i>	<i>Jalapeno Poppers with dipping sauce</i>
<i>Swedish or BBQ Meatballs</i>	<i>(2 per order)</i>
<i>Salamí Cornucopias w/ Horseradish</i>	

Hors D'oeuvres at \$4.00 per piece

<i>Smoked Trout Canape on a baguette</i>	<i>Onion, Mushroom or Artichoke Puffs</i>
<i>Prosciutto Wrapped Melon</i>	<i>Chicken Pot Sticker with Dipping Sauce</i>
<i>Spanakopita-Spinach Stuffed Filo Dough</i>	

Deluxe Hors D'oeuvres at \$5.00 per piece

<i>Scallops Wrapped in Bacon</i>	<i>Mini Crab Cakes w/Mustard Sauce</i>
<i>Mushroom Caps Stuffed w/ Sausage</i>	<i>Mini Hamburger Slider with Cheese</i>
<i>Thai Lime & Coconut Shrimp Skewers</i>	<i>Seared Ahi Tuna on a Wonton chip</i>
<i>(2 per order)</i>	<i>with Sesame Soy Glaze</i>

Stationary Hors D'oeuvres

Cheese and Fruit Mirror Display \$6.00 per person
Cut Fruit Platter \$4.00 per person
Vegetable Mirror Display with Dip \$4.00 per person
Shrimp Cocktail Display with Cocktail Sauce & Lemon Garnish
(50 pieces) \$175.00
King Crab Display (Market Price)

Recommend - 3 pieces per person if lunch or dinner is served
Or - 10-12 pieces per person if hors d'oeuvres only

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Granlibakken Sit-Down Dinner Options

Sit down dinner options include:

- Your selection of one main entrée
- Choice of one vegetarian option
- Specialty house salad
- Rice, potatoes or pasta
- Vegetables
- Bread & butter

Main Entrées

7 oz. Petite Filet Mignon: Bordelaise & Béarnaise Sauce. \$42.00

Petite Filet Mignon & Shrimp Sauté Bordelaise & Béarnaise Sauce. \$45.00

4 oz. Petite Filet Mignon & Salmon Bordelaise & Béarnaise Sauce. \$45.00

Alaska Lemon-Baked Salmon With Lime Beurre Blanc. \$40.00

Red Snapper. \$38.00

Baked Halibut. \$40.00

Veal Piccata With Lemon-Caper Butter. \$38.00

Herb Roasted Prime Rib of Beef Au Jus. \$38.00

Chicken Oscar With Crab, Asparagus and Béarnaise sauce. \$32.00

*Chicken California With Tomato, Avocado and topped with Béarnaise Sauce.
\$32.00*

Tahoe Style Cornish Game Hen With Brown and Wild Rice Stuffing. \$32.00

Chicken Marsala With mushrooms and scallions. \$32.00

Petite Filet Mignon & Australian Lobster. Market price

Vegetarian Entrées

\$32.00

*Indian plate with Chana Masala
Stuffed Portobello Mushrooms
Moussaka*

*Spinach Lasagna
Pasta Primavera
Spinach Roulade*

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Granlibakken Buffet Options

(Minimum 50 people)

\$42 per person includes:

Choice of two main entrées

Choice of one vegetarian

Specialty house salad

Rice, potatoes, or pasta

Vegetables

Bread & butter

Choice of two Main Entrées

Herb Roasted Prime Rib Au Jus (carving station)

Chicken Breast Stuffed with Savory Corn Bread

Seafood Fettuccini with Shrimp and Scallops

Grilled Tri-Tip with Maitre d'hôtel Sauce

Chicken Picatta with Lemon Caper Butter

Fresh Salmon with Lime Beurre Blanc

Calamari Dore with Lemon Butter and Parsley

Crab Cakes with Dijon Mustard Sauce

Pork Chop Jus Lei with Apple Garnish

Vegetarian Entrées

Stuffed Portobello Mushrooms with Artichoke Bottoms, Brunoised Vegetables Polenta, Pomodoro Sauce and shaved parmesan.

Indian Harvest Corn and Wild Rice Cake with Miso Mustard Gravy.

Cannelloni with Ricotta Cheese, Spinach, Mushrooms and Basil served with a Pomodoro Sauce and Alfredo Sauce.

Indian plate with Chana Masala (chickpea stew), Matar Paneer (Indian Cheese with Peas), Indian Cauliflower, Brown Basmati Rice and Papadum.

Bean Cassoulet with White Beans, Lentils, Kidney Beans, Vegetarian Sausage served in a Puff Pastry with Grilled Vegetables and Organic Brown Rice.

Banquet Policies and Procedures

Food and Beverage

All food and beverage served at Granlibakken must be purchased through Granlibakken Resort. Please note that the current prices stated on the enclosed menus incur an additional 7.50% sales tax and 18% service charge. All menu choices must be submitted to your coordinator six weeks prior to the event. A guaranteed count for each specified entrée is due two weeks prior to the event.

Attendance and Guarantees

At the time of booking your event, the expected attendance must be specified. The final guaranteed number of guests is due 3 days prior to the start of your event. Should the final guarantee not be received 3 days prior to the event, the expected attendance will be considered your guaranteed count. Charges will be based upon the group's guaranteed attendance, the actual attendance or whichever is greater.

Deposits

A non-refundable deposit is required at the time of booking. If you are booking on the family package, the deposit is \$50 per person with a minimum of \$1,000. If you are booking on the Bed and Breakfast option, the deposit is either \$50 per room with a minimum of \$1,000, or the banquet room rental fee, should you choose to have a banquet at Granlibakken. Your event will not be confirmed without a deposit.

Payments

90% of the estimated bill will be issued to you 6 weeks prior to the event and is due 30 days before the event. Final payment is due within 30 days of the invoice date, which will be mailed to you upon your departure. A service charge of 1.5% per month or (18% annually) will be added to all amounts not paid within 30 days.

Lodging

20% of the guaranteed number of attendees is required to lodge at Granlibakken. If you do not meet the guaranteed amount, you will be charged for the unused rooms. We required a two-night minimum for all weekends.

Lodging Cancellation Policy

There is a \$100 deposit due at the time of booking. If a cancellation is received more than 14 days prior to arrival, the deposit is fully refundable, less a \$25 handling fee. If cancellation is received less than 14 days prior to arrival, the \$100 deposit is forfeited, unless the hotel is completely sold out, in which case there is a \$25 charge.

Transportation:

Transportation is available from the Reno/Tahoe International Airport at a cost of \$49.00 per person, each way with a minimum of \$98.00 per trip. We require 7 days advance notice and all reservations must be prepaid or guaranteed to the master account. Cancellations received less than 24 hours prior to arrival or departure are non-refundable. Airport pickup service requires Granlibakken to be notified of the airline, flight number and arrival time. (Subject to change)

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