

Catering Rates

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 fine amenities of today.



*Please Contact
Special Event Sales Manager*

Meaghen Lottman

SpecialEvents@granlibakken.com

530-581-7567

www.granlibakken.com

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

Welcome,

Thank you for inquiring about having your banquet here at Granlibakken! Enclosed is our planner with detailed information on our facilities and menu options.

Translated from Norwegian, Granlibakken means “a hill sheltered by fir trees,” and is appropriately nestled in a private valley of 74 forested acres. 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.

Please feel free to call me at 530-581-7567 should you have any questions or if I may assist you in any way. Let us know how we can help plan your event!

Kindest regards,

*Special Events Sales Manager
Granlibakken Tahoe*



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	<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

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

Call Liquor - \$8.00 per pour

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

Premium Liquor \$9.00 per pour

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

Beer & Non-alcoholic Options

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

- *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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~~Grandbakken Hors D'oeuvre Selections~~

(Minimum of 50 pieces)

Hors D'oeuvres at \$3.00 per piece

Quiche
Bruschetta
Olive Tapenade on a Crostini
Deviled Eggs
Swedish or BBQ Meatballs
Salami Cornucopias w/ Horseradish

Mini Brochettes - Beef or Chicken
Calamari strips with Cocktail sauce
(3 per order)
Jalapeno Poppers with dipping sauce
(2 per order)

Hors D'oeuvres at \$4.00 per piece

Smoked Trout Canape on a baguette
Prosciutto Wrapped Melon
Spanakopita-Spinach Stuffed Filo Dough

Onion, Mushroom or Artichoke Puffs
Chicken Pot Sticker with Dipping Sauce

Deluxe Hors D'oeuvres at \$5.00 per piece

Scallops Wrapped in Bacon
Mushroom Caps Stuffed w/ Sausage
Thai Lime & Coconut Shrimp Skewers
(2 per order)

Mini Crab Cakes w/ Mustard Sauce
Mini Hamburger Slider with Cheese
Seared Ahi Tuna on a Wonton chip
with Sesame Soy Glaze

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

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

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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 18% service and 7.50% sales tax. 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. Rates are subject to change.

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 or the actual attendance, or whichever is greater.

Event Booking

During our peak summer season (June thru August); we only book weddings 9 months prior to the wedding date. For September and October, we only book weddings 6 months prior to the wedding date. For November thru May, we book weddings at any time.

Deposits

A non-refundable deposit is required at the time of booking. The deposit will be the banquet room rental fee. 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.