



Granlibakken Tahoe Wedding Guide

What better place to celebrate the most important day in your life than picturesque Lake Tahoe. Nestled in the heart of 74 wooded acres, Granlibakken is located less than a mile from beautiful Lake Tahoe. Our rustic lodge offers the hospitality and ambience of yesterday with fine amenities of today. We welcome you to experience your wedding of a lifetime.

*Please Contact Our
Special Events Coordinators:*

Annie Evans & Alexandra Montigny

SpecialEvents@granlibakken.com

530.581.7316

www.Granlibakken.com

*All room rental, food and beverage rates in this package were updated November 20, 2015.
Rates are subject to change. All food and beverage rates are plus tax and 18% service.*



Dear Couple to Be,

Congratulations on your engagement! Enclosed is our Wedding guide with detailed information on our facilities, room rates, menu options, and package rates.

Our mountain hideaway is close to shopping and festivities in Tahoe City. Our recreational facilities include tennis courts, surrounding fitness course, Wi-Fi, outdoor heated pool and hot tub. Summer is very popular with activities such as bicycling around the lake, hiking, boat cruises, fishing, golfing, horseback riding and seasonal festivals. In winter, epic skiing, snowmobiling, ice skating, snowball fights and sledding are enjoyed. Additionally on our property we have an intimate ski hill, sled hill, the Treetop Adventure Park (a large 2 & ½ hour zip lining ropes course) and a brand new day spa that offers services such as massages, body wraps and facials. This is perfect for wedding day pampering.

Granlibakken has several banquet rooms equipped to cater to both small and large parties. We have our rustic Cedar House with an exclusive Tahoe feel. Granhall has a charming stone fireplace and a lovely garden deck. Our Mountain Ballroom totals 5,400 square feet with 16 foot tall ceilings that make this room state-of-the-art! The Mountain Ballroom room also has a deck to enjoy the outdoors and can be divided into one or two-thirds.

*We also have our all-inclusive Big Pine Lodge & Lawn package. This includes a large lodge with a living room, bridal changing room, kitchen, seven lodging rooms for **two nights**, & a full hot buffet breakfast for 14 people each morning. The lodge is attached to our beautiful lawn area surrounded by flowers & big pine trees. The lawn has a stunning two tiered stone ceremony stage with rock stairs flowing down both sides. This package also includes a wedding coordinator, house center pieces, tables, tableware, linens of your choice, chairs, set-up, clean-up, umbrellas, heat lamps and naturally your ceremony & reception in our beautiful garden. The lawn can hold 250 guests.*

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Granlibakken Reception Rates & Capacity

| | | |
|------------------------------------|----------------|--|
| <i>Cedar House:</i> | \$700 | <i>Seating capacity 60 persons or 50 with a dance floor.</i> |
| <i>Pavilion:</i> | \$1,000 | <i>Seating capacity 100 persons.</i> |
| <i>Granhall & Alumni:</i> | \$1,200 | <i>Seating capacity 120 persons.</i> |
| <i>Mountain Ballroom:</i> | \$3,000 | <i>Seating capacity 300 persons.</i> |
| <i>Mountain, Lake Or Bay Room:</i> | \$1,000 | <i>The Mountain Ballroom can be broken down into three sections: Mountain, Lake, or Bay Room. Seating capacity 75 persons per 1/3.</i> |
| <i>Mountain Deck:</i> | \$500 | <i>Seating Capacity 200 persons</i> |
| <i>Garden Deck:</i> | \$500 | <i>Seating Capacity 200 persons</i> |

Big Pine Lodge and Lawn:

*All-inclusive package at the cost of \$6,900. This includes a large lodge with a living room, bridal changing room, kitchen, seven lodging rooms for **two nights**, & a full hot buffet breakfast for 14 people each morning. The lodge is attached to our beautiful lawn area surrounded by flowers & big pine trees. The lawn has a stunning two tiered stone ceremony stage with rock stairs flowing down both sides. This package also includes a wedding coordinator, house centerpieces, tables, tableware, linens of your choice, chairs, set-up, clean-up, umbrellas, heat lamps and naturally your ceremony & reception in our beautiful garden. The lawn can hold 200 guests. Catering at the Big Pine Lodge is \$52 per person. Please note: all meals at the Big Pine Lodge are served buffet style.*

Minimum Catering Costs:

- All catering must be done by Granlibakken. No outside catering is allowed.*
- There is a 50 person minimum for buffet catering and a \$1,000 minimum for bar charges.*
- 4 hour room rental at the start of dinner, not including ceremony & cocktail hour.*
- Additional \$250 an hour over 4 hour limit.*

Minimum Lodging Requirements:

You must reserve and guarantee lodging rooms. The minimum number of lodging rooms you will need to reserve is 20% of the total number of guests. For example, if you expect 100 guests, you will need to guarantee 20 lodging rooms (the Big Pine lodge counts as 7 rooms towards your 20%, each room in the townhouses count towards this number). You will be charged for all unused guaranteed rooms unless the hotel is sold out, in which case a \$25 handling fee will apply.

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Granlibakken Reception Packages Include

- ❖ *An Onsite Wedding Coordinator*
- ❖ *Setup and clean up*
- ❖ *Tableware (dishes, glasses, silverware, etc)*
- ❖ *Four hours of staffing for the dinner*
- ❖ *White ceremony chairs*
- ❖ *Reception tables & chairs*
- ❖ *Standard linens (white/Ivory tablecloths & assorted napkin colors)*
- ❖ *Wedding Rehearsal Space*
- ❖ *Heat Lamps*
- ❖ *Umbrellas*
- ❖ *Complimentary Cake Cutting*

Your Granlibakken Wedding Coordinator will:

- ❖ *Provide a personalized site tour*
- ❖ *Recommend Vendor list*
- ❖ *Act as a menu consultant for all food and beverage selections*
- ❖ *Detail your banquet event orders outlining your entire event*
- ❖ *Create an estimate of your financial responsibilities and deposit schedules*
- ❖ *Help to create a floor plan of your event space*
- ❖ *Oversee the ceremony and reception room(s) set-up, food preparation, and other applicable hotel operations*
- ❖ *Be the on-site liaison between your wedding coordinator (if applicable) and hotel operations staff*

We recommend you hire a Wedding Coordinator to:

- ❖ *Assist with etiquette and protocol for invitations, family matters, ceremony and toasts*
- ❖ *Create a timeline for your entire wedding day, including ceremony and reception*
- ❖ *Work with you to organize and coordinate your ceremony rehearsal*
- ❖ *Be the liaison with your family, bridal party, entertainment, florist, photographer and other vendors being used to create a seamless operation*
- ❖ *Assist the bride and bridal party with dressing*
- ❖ *Coordinate your actual ceremony (lining up bridal party, assisting the bride, etc.)*
- ❖ *Coordinate your reception (first dance, toasts, cake cutting, etc.)*
- ❖ *Collect personal items you may have brought at the conclusion of the reception*
- ❖ *Assist you with the full service coordinating from your engagement to your honeymoon*

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GRANLIBAKKEN
TAHOE

| | <u>Gl</u> | <u>Btl</u> |
|---|-----------|------------|
| HOUSE WINES | | |
| SYCAMORE LANE Cabernet, Merlot, Chardonnay | 6 | 21 |
| LUCKY STAR Pinot Noir (California) | 7 | 24 |
| NOBLE VINES 337 Cabernet, 181 Merlot, 446 Chardonnay (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 |
| KUNG FU GIRL Riesling (Washington) - <i>White stone fruit, white peach, apricot, cool and delicious.</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; broody & 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> | | |
| 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 |
| Z. ALEXANDER BROWN 'UNCAGED' RED BLEND (North Coast) <i>- Robust and full-bodied with notes of blackberry, ripe plum, black cherry and milk chocolate.</i> | 8 | 28 |
| 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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Beer & Liquor Selection

Well Liquor - \$6.00 per pour

*Seagrams Vodka
Burnett's Gin
Bacardi Rum*

*J.B Scotch
Korbel Brandy
Azul Tequila
Early Times Whiskey*

Call Liquor - \$7.00 per pour

*Absolute Vodka
Stolichnaya Vodka
Seagrams 7
Seagrams V.O.
Canadian Club
Jack Daniels
Johnnie Walker Red
Bombay Dry Gin*

*Corralejo Tequila
Mount Gay Rum
Meyers Dark Rum
Malibu Rum
Captain Morgan's Spiced Rum
Jagermeister
Kahlua
Tuaca
McCormick Irish Cream*

Premium Liquor \$8.00 per pour

*Grey Goose Vodka
Kettle One Vodka
Bombay Sapphire
Glenfiddich Scotch
Dewer's Scotch*

*Johnnie Walker Black
Frangelico
Remy Martin Cognac
Grand Marnier*

Beer & Non-alcoholic Options

*Domestic Beer \$4 per bottle
Imported Beer \$5 per bottle
Micro Brew- market price
Kegs available in imported,
domestic & microbrew - market
price.*

*Mineral Water \$1.75
Sodas \$1.75
Carafe of ice tea \$6.50
Carafe of lemonade \$6.50
Non-alcoholic beer is available upon
Request.*

- ❖ A keg serves approximately 150 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.*

Granlibakken Hors D'oeuvre Selections

(Minimum of 50 pieces)

Hot Hors D'oeuvres \$3.00 per piece

*Quiche
Bruschetta
Tapenade
Jalapeno Poppers*

*Mini Brochettes - Beef or Chicken
Calamari
Chinese Selection - Egg rolls, Wontons
Swedish Meatballs or BBQ Meatballs*

Deluxe Hot Hors D'oeuvres \$5.00 per piece

*Scallops Wrapped in Bacon
Mini Crab Cakes w/Mustard Sauce
Onion, Mushroom or Artichoke Puffs
Mushroom Caps Stuffed w/Sausage*

*Allumette (Puff Pastry Matchsticks
w/Prosciutto and Gruyere Cheese)
Thai Lime & Coconut Shrimp Skewers
Mini Hamburger Sliders with Cheese*

Cold Hors D'oeuvres \$2.50 per piece

*Deviled Eggs
Salami Cornucopias w/Horseradish*

*Smoked Trout Canapé on a baguette
Canapé Cups w/Roast Red Pepper Cream*

Deluxe Cold Hors D'oeuvres

*Shrimp Cocktail - \$3.50 per piece
Prosciutto Wrapped Melon - \$4.00 per piece*

*Salmon Mousse (whole fish) decorated with
cucumbers \$5.00 per piece*

*Canapés - Roast Beef, Ham, Smoked
Turkey and Vegetarian - \$4.00 per piece*

*King Crab Display - (must have 2 weeks
advance notice) market price*

Stationary Hors D'oeuvres

Cheese and Fruit Mirror Display

*Small: \$75 (serves 25)
Medium: \$150 (serves 50)
Large: \$250 (serves 75)*

Vegetable Plate w/Dip

*Small: \$75 (serves 25)
Medium: \$150 (serves 50)
Large: \$225 (serves 75)*

*HELPFUL HINTS: 3 pieces per person if lunch or dinner is served.
8 - 10 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 (\$52 per person outside of main building) 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

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 be notified of the airline, flight number and arrival time. (Subject to change)

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 or the wedding package fee, or whichever is greater. 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 require a two-night minimum lodging policy for all weekend events.

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.

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