



Granlibakken Tahoe Wedding Guide

What better place to celebrate the most important day of your life than at a picturesque Lake Tahoe property. Granlibakken Tahoe is nestled in the heart of 74 wooded acres and located less than a mile from beautiful Lake Tahoe and Tahoe City. Granlibakken offers the hospitality and ambience of yesterday with fine amenities of today. We welcome you, your family and friends to enjoy this beautiful spot as you exchange your everlasting vows.

*Please Contact
Special Events Venue Coordinator:*

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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 Couple to Be,

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

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. The 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. This is perfect for wedding day pampering. 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.

Granlibakken has several banquet rooms equipped to cater both large and small parties. The rustic Cedar House with an exclusive Tahoe feel. Granhall has a charming stone fireplace and a lovely garden deck. The 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.

Private and perfect is the All-Inclusive Big Pine Lodge & Lawn package starting at \$6,900. Please see details about this package on the following page.

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Granlibakken Reception Rates & Capacity

<i>Cedar House:</i>	<i>\$700</i>	<i>Seating capacity 60 persons or 50 with a dance floor.</i>
<i>Cedar Deck:</i>	<i>\$500</i>	<i>Seating capacity 100 persons.</i>
<i>Granhall & Alumni:</i>	<i>\$1,200</i>	<i>Seating capacity 120 persons.</i>
<i>Garden Deck:</i>	<i>\$500</i>	<i>Seating capacity 200 persons</i>
<i>Mountain Ballroom:</i>	<i>\$3,000</i>	<i>Seating capacity 300 persons.</i>
<i>Mountain, Lake Or Bay Room:</i>	<i>\$1,000</i>	<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>	<i>\$500</i>	<i>Seating Capacity 200 persons</i>

Big Pine Lodge and Lawn:

*All-inclusive package at the cost of \$6,900. This includes a 7 bedroom lodge with a living room, bridal changing room, kitchen, seven lodging rooms for **two nights** and a hot breakfast buffet for 14 people each morning in the main lodge. The 7 bedroom lodge has a beautiful lawn area surrounded by big pine trees and flowers. The lawn has a stunning two tiered stone ceremony stage with rock stairs flowing down both sides. This package also includes a venue coordinator, tables & chairs, tableware, standard white linens, umbrellas, heat lamps, set-up and clean-up,. The lawn can accommodate **200** guests.*

Minimum Catering Costs:

- All catering must be done by Granlibakken. No outside catering is allowed.*
- Catering at the Big Pine Lodge is \$52 per person. Please note: all meals at the Big Pine Lodge are served buffet style.*
- There is a 50 person minimum for buffet catering and a \$1,000 minimum for Food and Beverage 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 also). 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 Venue Coordinator*
- ❖ *Setup and clean up*
- ❖ *Tableware (dishes, glasses, silverware, etc)*
- ❖ *Four hours of staffing for the dinner*
- ❖ *White ceremony chairs*
- ❖ *Reception tables & chairs*
- ❖ *Standard White linens (a variety of linen colors available at additional fee)*
- ❖ *Wedding Rehearsal Space*
- ❖ *4 Heat Lamps (additional available for rent)*
- ❖ *4 Umbrellas*
- ❖ *Complimentary Cake Cutting*

Your Granlibakken Venue 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 rehearsals*
- ❖ *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 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
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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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>Salami 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 with</i>
<i>(2 per order)</i>	<i>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

Granlibakken Sit-Down Dinner Options

Sit down dinner options include:

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

Main Entrees

- 7oz Petite Filet Mignon: \$42.00
Bordelaise & Bearnaise Sauce
- Petite Filet Mignon & Shrimp Sauté \$45
Bordelaise & Bearnaise Sauce
- 4oz Petite Filet Mignon & Salmon \$45.00
Bordelaise & Bearnaise Sauce
- Alaska Lemon Baked Salmon \$40.00
With Lime Beurre Blanc
- Mahi Mahi \$Market Price
- Halibut \$Market Price
- Herb Roasted Prime Rib \$45.00
- Of Beef Au Jus Chicken Oscar \$35.00
With Crab, Asparagus and Bearnaise Sauce
- Chicken California \$32.00
With Tomato, Avocado and topped with Bearnaise Sauce
- Chicken Picatta \$32.00
With Mushrooms and scallions
- Petite Filet Mignon & Australian Lobster \$Market Price

Vegetarian Entrees

- 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)

Starting at \$42 per person (\$52 per person on lawn)

** Market pricing may apply*

- *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.

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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

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. You will be charged for all unused guaranteed rooms unless the hotel is sold out, in which case a \$25 handling fee will apply. We require a two-night minimum 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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