

GRANLIBAKKEN TAHOE WEDDING GUIDE



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PHOTOGRAPHY

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*All room rental, food and beverage rates in this package were updated May 10, 2019.
Rates are subject to change. All food and beverage rates are plus tax and 18% service.*

GRANLIBAKKEN TAHOE

“CELEBRATE YOUR SPECIAL DAY, THE TAHOE WAY”

Granlibakken Tahoe is nestled in the heart of 74 wooded acres 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 your friends to enjoy this beautiful location as you exchange your everlasting vows.



Enclosed you will find a detailed list of our wedding services, venue pricing and menus. Our picturesque property and lodging options make us the perfect destination for your Lake Tahoe Wedding.

As a full service venue we offer lodging, venue and catering.

We will work with you closely throughout the entire process to ensure your day is as unique and wonderful as you are.

**We offer 50% off winter wedding venues – November through April*

Excludes Big Pine Lodge and Lawn Package

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CEREMONY AND RECEPTION VENUES

<i>Cedar House and Deck</i>	\$1200	<i>Up to 60 Guests</i>	<i>April, May, October, November</i>
<i>Granhall and Alumni</i>	\$2000	<i>Up to 120 Guests</i>	<i>November - April</i>
<i>Garden Deck</i>	\$500	<i>Up to 200 Guests</i>	<i>May-October</i>
<i>Mountain Deck</i>	\$500	<i>Up to 200 Guests</i>	<i>Year-Round</i>
<i>Mountain Ballroom</i>	\$3000	<i>Up to 300 Guests</i>	<i>Year-Round</i>
<i>1/3 Ballroom</i>	\$1000	<i>Up to 75 Guests</i>	<i>Year-Round</i>

BIG PINE LODGE & LAWN

All-Inclusive **\$7,500** *Up to 200 Guests* *May - October*

*2 Nights lodging in the private 7 Bedroom Lodge
Living Room, Kitchen, Bridal Dressing Room*

*Stunning outdoor venue with a tiered stone ceremony stage and secluded lawn
-The lodge is available November – April for a lodging only rate-*



All Ceremonies Include

- *Rehearsal Space – Day Prior*
- *Standard White Wedding Chairs*
- *Setup and Cleanup – Day Of*
- *6 Heat Lamps*
- *6 Sun Umbrellas*

All Receptions Include

- *Tables, Chairs and Basic Linens*
- *5 Hours of Staffing (begins at start time of cocktail hour)*
- *Tableware and Service Items*
- *Complimentary Cake Cutting*
- *Setup and Cleanup – Day Of*

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IMPORTANT INFORMATION

Granlibakken will provide a venue coordinator to:

- *Provide a personalized site tour and recommend a vendor list*
- *Act as a menu consultant for all food and beverage selections*
- *Detail your banquet event order*
- *Create an estimate of your financial responsibilities and deposit schedules*
- *Create a custom floorplan for your chosen event space*
- *Oversee the ceremony and reception setup, food preparation, and hotel operations*
- *Be the on-site liaison between your wedding coordinator and hotel staff*

We recommend you hire a wedding coordinator to assist you with:

- *Etiquette and protocol for invitations, ceremony and toasts*
- *Create a timeline for your entire wedding day*
- *Organize and coordinate your rehearsal and rehearsal dinner*
- *Be the liaison between your family, bridal party, and vendors*
- *Assist the bride and bridal party with dressing*
- *Coordinate your ceremony and reception*
- *Collect your personal items at the conclusion of the reception*

CATERING

Granlibakken must provide all catering. No outside catering is allowed.

Catering at Big Pine Lodge is \$52 per person and must be a buffet. There is a 50 person minimum for buffet catering and a \$1000 minimum food and beverage combined total.

Weddings are allotted 5 hours of event time. Event time will begin at the start of cocktail hour.

Extra hours are available for an additional \$250 per hour.

Rehearsal dinner clean-up and cleaning service is not included, but is available for an additional charge of \$250 per hour. This service must be arranged two (2) weeks prior to your event.

Last minute requests are not guaranteed.

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GRANLIBAKKEN HORS D'OEUVRE SELECTIONS

(MINIMUM OF 50 PIECES - PASSED)

\$3.00/Per Piece

- *Quiche*
- *Deviled Eggs*
- *Swedish Meatballs*
- *Bruschetta*
- *Salami Cornucopia*
- *BBQ Meatballs*
- *Olive Tapenade
Crostoni*
- *Calamari Strips (3PP)*
- *Jalapeño Poppers (2PP)*

\$4.00/ Per Piece

- *Smoked Trout
Canape*
- *Spanakopita*
- *Onion Puffs*
- *Mushroom Puffs*
- *Artichoke Puffs*
- *Prosciutto Wrapped
Melon*
- *Chicken Potstickers*

\$5.00/Per Piece

- *Ahi Wonton Cups*
- *Thai Lime and Coconut
Shrimp*
- *Mini Hamburger*
- *Mini Cheeseburger*
- *Artichoke Puffs*
- *Bacon Wrapped
Scallops*
- *Sausage Stuffed
Mushroom*

Stationary Hors D'oeuvres

Cheese and Fruit Display - \$6.00/Person
Vegetable and Dip Display - \$4.00/Person

Cut Fruit Platter - \$4.00/Person
Shrimp Cocktail Display - \$175 (50 Pieces)



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SIT DOWN DINNER OPTIONS

INCLUDES

- Choice of - One Main Entrée
- Choice of - One Vegetarian Entrée
- Rice, Potatoes, or Pasta (Starch)
- Specialty House Salad
- Chef's Choice Vegetable Side
- Bread and Butter

MAIN ENTRÉES

7 oz. Filet Mignon – Bordelaise and Béarnaise Sauce - \$42.00

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

Petite Filet Mignon & Salmon - Bordelaise and Béarnaise Sauce - \$45.00

Alaska Baked Salmon – Lime Beurre Blanc - \$40.00

Mahi Mahi or Halibut – Market Price

Herb Roasted Beef Prime Rib - \$45.00

Chicken Oscar – Crab & Asparagus with Béarnaise - \$35.00

Chicken California – Tomato & Avocado - \$32.00

Chicken Picatta - \$32.00

VEGETARIAN ENTRÉES - \$32.00

Indian Plate with Chana Masala

Stuffed Portobello Mushroom

Moussaka

Spinach Lasagna or Spinach Roulade

Pasta Primavera

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BUFFET DINNER OPTIONS

(50 PERSON MINIMUM - \$42/PERSON - \$52/PERSON ON LAWN)

INCLUDES

- Choice of - Two Main Entrées
- Choice of - One Vegetarian Entrée
- Rice, Potatoes, or Pasta (Starch)
- Specialty House Salad
- Chef's Choice Vegetable Side
- Bread and Butter

MAIN ENTRÉES

Herb Roasted Beef Prime Rib – Carving Station

Grilled Tri Tip – Carving Station

Chicken Breast Stuffed with Cornbread

Seafood Fettuccini with Shrimp and Scallops

Chicken Picatta with Lemon Caper Butter

Fresh Salmon with Lime Beurre Blanc

Crab Cakes with Dijon Mustard Sauce

Pork Chop Jus Lei with Apple Garnish

VEGETARIAN ENTRÉES

Indian Plate with Chana Masala

Stuffed Portobello Mushroom

Cannelloni

Indian Harvest Corn and Wild Rice Cakes

Bean Cassoulet

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GRANLIBAKKEN
TAHOE

	<u>Gl</u>	<u>Blf</u>
HOUSE WINES		
LINE 39 Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet	6	21
WHITES		
DAISY Pinot Grigio (Washington) <i>Silver Medal Winner in Autumn Food and Wine</i> - Aromas of ripe apple and sliced pear lead to tart medium-bodied fruit flavors. It delivers easy-drinking enjoyment.	7	25
CHARLES & CHARLES Riesling (Washington) - Beautiful, full-flavored Riesling with hints of stone fruit, citrus & minerality.	7	25
THE SEEKER Sauvignon Blanc (New Zealand) - A refreshing, vibrant palate with a core of sweet fruit leading to a long juicy finish.	7	24
ROMBAUER Sauvignon Blanc (Napa Valley) - Fresh and enticing, grapefruit, lime and meyer lemon intertwine with nectarine and passion fruit.	11	40
CHARDONNAY		
HARKEN (California) - Crème brûlée and buttered toast with a fresh finish.	7	24
NAPA CELLARS - Meyer Lemon melds with toasted coconut. Balanced acidity with a creamy finish.	8	29
SONOMA CUTRER (Russian River Ranches) - Aromas of honey, pear nectar and citrus blossom, softly framed by toasty, caramelized oak tones.	10	37
ROSÉ		
CHATEAU GASSIER (France) - A very clean Rosé with notes of white peach, mandarin and grapefruit.	8	30
PINOT NOIR		
BR COHN (North Coast) - Medium-bodied, rich, smooth wine with notes of black cherry, raspberry and currant.	9	32
MORGAN (Santa Lucia Highlands) - Aromas of leather, toast, minerals and vanilla, with cherry-berry, dried herbs, spicy/earthy notes; medium-bodied.	10	36
MERLOT		
WHITE HALL LANE (Napa Valley) - This smooth as silk Merlot delivers richness that is hallmark Whitehall Lane.	10	38
CABERNET		
JOEL GOTT 815 CABERNET (California) - Aromatics of roasted blue fruit, sweet blackberry and cherry cola with hints of graham cracker and vanilla.	8	30
RUTHERFORD RANCH (Napa Valley) - Velvety flavors of black cherry, raspberry, dark chocolate and a hint of vanilla.	10	37
B SIDE Cabernet (Napa Valley) - Well integrated oak and smooth, supple tannins.	13	46
REDS		
HAHN GSM RED BLEND (Napa) - Grenache, Syrah and Mourvedre blend. Bright cherry, strawberry and hint of spice.	8	30
BARONE RICASOLI CHIANTI (Italy) - Brilliant ruby red, round, fresh and well-balanced.	8	30
MORGAN COTES DU CROW RED BLEND (Monterey) - Medium-bodied with soft tannins offering black cherry flavors.	8	29
FOUR VINES BIKER ZINFANDEL (Paso Robles) - Legendary blackberry aromas mix with cherries and white pepper. Boysenberries and a smoky char balance the fruit.	8	30
FONSECA BIN 27 Port - Intense rich fruity nose crammed with blackberry, cassis and cherry flavors.	9	n/a
SPARKLING WINES		
ZONIN PROSECCO (Italy) - Dry and pleasantly fruit with a fresh aromatic note on the finish.	7	24
PIPER SONOMA BRUT - Crisp & bright, berry-apple fruit and faint vanilla, creamy texture, lingering finish of citrus, berry and light toast.	9	32
MIRABELLE SCHRAMSBERG (North Coast) - Unique blend of Napa, Sonoma and Mendocino county Pinot Noir and Chardonnay. Green apple and jasmine fragrance.	11	40

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Wine Corkage - \$15 per bottle + 18% service charge

BEER & LIQUOR

All beverages will be charged on consumption, per drink/pour.

A \$100 bartender fee applies when ordering a cash bar.

\$7.00/Per Pour

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

\$8.00/Per Pour

- Absolute Vodka
- Mount Gay Rum
- Meyers Dark Rum
- Canadian Club Whisky
- Kahlua/Baileys
- Jack Daniels
- Johnnie Walker Red
- Bombay Dry Gin
- Corralejo Reposado
- Tuaca

\$9.00/Per Pour

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

BOTTLED BEER

Domestic - \$5
Import - \$6
Micro - \$6

KEGS – Market Price

15.5 Gallon – 120 Beers
13.2 Gallon – 106 Beers
7.75 Gallons – 62 Beers

NON-ALCOHOL

Soda, Mineral Water,
Bottled Water - \$3.00
Pitcher of Lemonade or Iced
Tea - \$8.00



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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 14 days prior to the start of your event. Should the final guarantee not be received 14 days prior to the event, the expected attendance will be considered your guaranteed count.

Event Booking

During our peak summer season (June through 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 through 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, with a minimum of \$1000. Your event will not be confirmed without a deposit.

Payments

90% of the estimated bill will be invoiced 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 sent to you upon your departure. A service charge of 1.5% per month or (18% annually) will be added to all past due amounts.

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. Granlibakken does not charge attrition. We require a two-night minimum stay 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.

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