

# WEDDING CATERING



CONTACT:

Palisades Tahoe  
Wedding & Banquet Sales  
866-368-1357  
[weddings@palisadestahoe.com](mailto:weddings@palisadestahoe.com)

# DINNER PACKAGES

- Your choice of one dinner package
- Passed appetizers served for one hour
- Freshly baked artisan rolls and whipped butter
- Starbucks Coffee and premium tea display
- Cake cutting service for in-house cake
- Cake cutting service for outside cake | \$5 per guest

## *Additional Information:*

- Appetizers are five pieces per person total
- Children's meals available, up to twelve years old | \$28 per guest
- Vendor meals available, Chefs choice hot entree | \$40 per guest
- Dietary restrictions - please see policy page for more information
- Menu substitutions permitted subject to chef approval, additional charge may be applicable

## **PLATED DINNERS**

- Table running order is to be submitted to your Venue Manager five business days in advance
- Escort cards are required for all plated meals



# BUFFET

\$79 | *per guest*

- TRAY PASSED APPETIZERS | *Choice of three*
- ARTISAN DINNER ROLLS AND BUTTER  
*Gluten free available, please pre-order with Venue Manager*
- SALADS | *Choice of two*
- ENTRÉES | *Choice of two*
- SIDES | *Choice of two*

## UPGRADES

### *Additional Items:*

- TRAY PASSED APPETIZERS | *\$5 per guest*
- SALAD | *\$8 per guest*
- SIDE | *\$7 per guest*
- ENTRÉE | *\$19 per guest*

### *Add-Ons:*

- STATIONED APPETIZERS | *As priced per guest\**
- IN-ROOM SUITE PLATTER | *\$19 per guest | Menu on pg. 22*
- LATE NIGHT BITES\*\*

**BOOK ROCKER BAR FOR YOUR  
CUSTOM PRIVATE AFTER PARTY\*\***



*\*Prices will vary depending on food selection*

*\*\*Ask your Venue Manager for details*

*Prices are based on two hours of service*

*All rates quoted per person and are subject to 22% taxable service charge and a 7.25% California State tax. All prices are subjected to change. No fee for children age 4 and younger, when buffets are selected. Please see back of the Banquet Menu for all Palisades Tahoe Policies.*



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# APPETIZERS

## CHILLED

CAPRESE SKEWERS

BEET POKE CUPS *Crispy wontons*

HEIRLOOM TOMATO BRUSCHETTA *Tomato, basil, crostini*

AHI POKE CUPS *Crispy wontons*

LOBSTER ROLLS *Remoulade*

SMOKED SALMON *Chive cream, lavosh*

PROSCIUTTO WRAPPED MELON *Seared duck breast, prosciutto, blackberry*

THAI SUMMER ROLLS *Shaved cabbage, micro veggies, rice wrappers, thai sweet chili sauce*

## WARM

WILD MUSHROOM POLENTA CANAPE *Polenta cake with wild mushroom and caramelized onion with ragout*

PASTRY PURSES *Chicken, creamy sundried tomato and spinach*

BACON WRAPPED DATES *Gorgonzola*

TEMPURA SHRIMP *Sweet chili glaze*

CRAB CAKES *Cajun remoulade*

MEATBALLS *Tomato jam*

CARNITAS *Jicama slaw, salsa verde, tortilla chip*

BBQ BITE *Smoked shoulder, Texas sauce, jalapeno slaw, toasted brioche*

## STATION DISPLAYS | Priced per guest

CALIFORNIA CHEESE BOARD | \$23 per guest

*Assorted California cheeses, fresh honeycomb and compotes, california grapes, lavosh, crostini*

FRESH FROM THE GARDEN | \$17 per guest

*Fresh seasonal vegetable crudité, homemade buttermilk ranch, roasted garlic hummus, crostini*

OLD WORLD CHARCUTERIE | \$26 per guest

*Sausages, cured salamis and prosciutto, whole grain mustard, lavosh, crostini*

OLD WORLD CALIFORNIA

MEAT AND CHEESE BOARD | \$47 per guest

*Assorted California cheeses, fresh honeycomb and compotes, California grapes, lavosh and crostini, sausages, cured salamis and prosciutto, whole grain mustard*

SHRIMP COCKTAIL BAR | \$27 per guest

*Poached jumbo shrimp cocktail, lemons, cocktail sauce*

PREMIUM SEAFOOD DISPLAY | \$51 per guest

*Snow crab, jumbo shrimp, ahi poke, lobster, mignonette, cocktail sauce, lemons*



Must order for 50% of the final guest count

\*All seafood sustainably sourced or wild caught through Kanaloa Seafood, Santa Barbara, CA.

# BUFFET SALADS+SIDES

## SALADS

### ELOTE SALAD

*Grilled corn, black beans, roasted peppers, smoked bacon, wild arugula, cotija, fajita strips, cilantro lime dressing*

### HEIRLOOM GARDEN SALAD

*Mixed greens, tomatoes, carrots, cucumbers, avocado dressing*

### FARRO SALAD

*Black beans, cucumbers, red bell pepper, white balsamic vinaigrette*

### CAPRESE PASTA SALAD

*Cavatappi, tomatoes, ciliegine, pesto vinaigrette*

### ROASTED BUTTERNUT SQUASH SALAD

*Pecans, chevre, arugula, pancetta, white balsamic vinaigrette*

### MEDITERRANEAN SALAD

*Baby lettuce, cubed feta, tomato, sweet peppers, basil, herb vinaigrette*

### ROASTED BEET & GOAT CHEESE SALAD

*Roasted beets, goat cheese, candied pecans, maple balsamic dressing*

## SIDES

### GOAT CHEESE POLENTA

*Creamy polenta with Laura Chenel goat cheese*

### CUMIN AND ANCHO ROASTED HEIRLOOM CARROTS

*Lime crema*

### ROASTED BRUSSELS SPROUTS

*Balsamic chipollinis*

### BROCCOLINI

*Roasted tomatoes, black sea salt*

### WHITE CHEDDAR AND ROSEMARY MASHED POTATOES

### ROASTED BISTRO VEGETABLES

### WHITE GOLD MAC AND CHEESE

### GARLIC AND HERB POTATO WEDGES



# BUFFET ENTRÉES

## MEAT

### BEEF BAVETTE

*Black salt roasted roma tomato, chimichurri butter*

### GRILLED BUTCHER STEAK

*House demi sauce, caramelized onion*

### ROASTED BEEF TENDERLOIN | Add \$9 per guest

*Braised shallots, wild mushrooms, Napa cabernet reduction*

## POULTRY

### BBQ GRILLED CHICKEN

*Guajillo BBQ sauce*

### LEMON ROSEMARY CHICKEN

*Romesco*

### RED BRICK CHICKEN

*Bone in chicken, achiote rubbed, lemon thyme jus*

## SEAFOOD

### HONEY GLAZED SALMON\*

*Parsley puree*

### MOROCCAN SEARED COD

*Seared cod with preserved lemon, Castelvetro olive tapenade*

### JUMBO LUMP CRAB CAKE | Add \$8 per guest

*Cajun remoulade*

## VEGETARIAN/VEGAN

### GOAT CHEESE POLENTA CAKES

*Crispy seared, roasted seasonal vegetables, cilantro pesto*

### CAULIFLOWER STEAK

*Tahini, lemon, garlic, dill served over warm basmati rice*

*All can be made vegan upon request*

## CARVING STATIONS | Priced per guest

*Chef attendant fee of \$95 per 30 guests*

### SMOKED ROSEMARY TURKEY BREAST | \$27 per guest

*Smoked turkey, pan gravy, cranberry chutney*

### GARLIC HERB CRUSTED PRIME RIB | \$41 per guest

*Prime rib, red wine demi, horseradish crème*



*\*All seafood sustainably sourced or wild caught through Kanaloa Seafood, Santa Barbara, CA.*

# PLATED

\$99 | *per guest*

- SERVED WITH ARTISAN DINNER ROLLS & BUTTER
- TRAY PASSED APPETIZERS | *Choice of three*
- SALADS | *Choice of one*
- ENTRÉES | *Choice of two*
- VEGETARIAN/VEGAN ENTRÉE | *Choice of one*

## UPGRADES

### *Additional Items:*

- TRAY PASSED APPETIZERS | \$5 per guest
- SALAD | \$8 per guest
- ADD 3 TIGER PRAWNS TO ANY ENTRÉE | \$12 per guest
- ADD A JUMBO CRAB CAKE TO ANY ENTRÉE | \$16 per guest

### *Add-Ons:*

- STATIONED APPETIZERS
- IN-ROOM SUITE PLATTER
- LATE NIGHT BITES\*\*

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MEAT & CHEESE BOARD | \$47 per guest

*Assorted California cheeses, fresh honeycomb and compotes, California grapes, lavosh, crostini, sausages, cured salamis and prosciutto, whole grain mustard*

SHRIMP COCKTAIL BAR | \$23 per guest

*Poached jumbo shrimp cocktail, lemons, cocktail sauce*

PREMIUM SEAFOOD DISPLAY | \$43 per guest

*Snow crab, jumbo shrimp, ahi poke, lobster, mignonette, cocktail sauce, lemons*



Must order a minimum of 50% of the final guest count.

\*All seafood sustainably sourced or wild caught through Kanaloa Seafood, Santa Barbara, CA.



## PLATED SALADS | *please choose one*

### SALADS

#### HEIRLOOM GARDEN SALAD

*Mixed greens, tomatoes, carrots, cucumbers, cabernet vinaigrette*

#### ELOTE SALAD

*Grilled corn, black beans, roasted peppers, smoked bacon, wild arugula, cotija, fajita strips, cilantro lime dressing*

#### ROASTED BUTTERNUT SQUASH SALAD

*Pecans, chevre, arugula, pancetta, white balsamic vinaigrette*

#### STRAWBERRY AND PECAN SALAD

*Field greens, feta, poppyseed dressing*

#### MEDITERRANEAN SALAD

*Baby lettuce, cubed feta, tomato, sweet peppers, basil, herb vinaigrette*

#### ROASTED BEET AND GOAT CHEESE SALAD

*Roasted beets, goat cheese, candied pecans, maple balsamic dressing*



# PLATED ENTRÉES | *please choose two plus one vegetarian/vegan*

## MEAT

### BEEF BAVETTE

*Black salt roasted roma tomato, chimichurri butter*

### 6 oz FILET MIGNON | *Add \$10 for 8 oz filet*

*Yukon gold puree, broccolini, cipollini onions,  
Napa cabernet reduction*

### BOURBON BRAISED PORK BELLY

*Cotija polenta cake, grilled corn, peppers, and black beans,  
cilantro chimichurri*

### BUFFALO MEATLOAF

*White cheddar mashed potatoes, asparagus, haystack  
onions, extra stout demi glace*

### ROSEMARY LAMB SHANK

*Creamy farro, glazed carrots and parsnips, glace de viande*

### GRILLED 10 oz RIBEYE | *Add \$9 per guest*

*Rainbow fingerling potatoes, wild mushrooms, asparagus,  
bordelaise*

## POULTRY

### LEMON ROSEMARY CHICKEN

*Roasted fingerlings, asparagus, romesco*

### TEQUILA LIME CHICKEN

*Cotija polenta, ancho black beans, roasted peppers, tortilla  
strips, cilantro chimichurri*

## SEAFOOD

### HONEY GLAZED SALMON\*

*Goat cheese polenta cake, broccolini, parsley puree*

### SEASONAL FISH | *Market Price*

### STRIPED SEA BASS | *Add \$13 per guest*

*Miso brushed, wld mushroom risotto cake, escabeche sauce, baby  
bok choy, celery leaf*

### JUMBO LUMP CRAB CAKE | *Add \$8 per guest*

*Israeli cous cous, scallions, fresno peppers, frisee, cajun remoulade*

## VEGETARIAN

### WILD MUSHROOM RISOTTO CAKE

*English peas, crispy shallots, shitakes, italian salsa verde*

### GOAT CHEESE POLENTA CAKES

*Crispy seared, roasted seasonal vegetables, cilantro pesto*

### CAULIFLOWER STEAK

*Tahini, lemon, garlic, dill served over warm basmati rice*

*All can be made vegan upon request*



*\*All seafood sustainably sourced or wild caught  
through Kanaloa Seafood, Santa Barbara, CA.*

# LATE NIGHT SNACKS

• Pick a combination of any two | \$28 per guest

## STATIONED APPETIZERS

WARM PRETZEL BITES *With beer cheese*

CHICKEN WINGS *Buffalo or BBQ, bleu cheese dressing*

TEMPURA SHRIMP *Sweet chili glaze*

CRAB CAKES *Cajun remoulade*

MEATBALLS *Tomato jam*



*Must order a minimum of 50% of the final guest count.*

*Menu available 7:30pm-9:30pm in venue.*

# CHILDREN'S MENU

• For kids 12 & under | \$28 per guest

## ENTRÉE

### CHICKEN TENDERS

*French fries, fresh fruit salad, ketchup, BBQ sauce*

### PENNE PASTA

*Marinara, penne pasta, parmesan, fresh fruit salad*

### MAC AND CHEESE

*Broccoli, fresh fruit salad*

*Can be GF - Please pre-order with your Venue Manager*



*Children's meals available, up to twelve years old*

# DESSERT BAR

## BARS | \$49 per dozen

*Brownies, caramel or peanut butter*

*Lemon bars*

*Salted caramel shortbread bars*

*Berry crumb bars*

## BITES | \$63 per dozen

*Mini cheesecakes*

*Chocolate caramel tartlet*

*Lemon berry tartlet*

*Cake pops, assorted flavors*

*Cupcakes, non-filled*

*Cupcake, filled*

*Mini Pies, assorted flavors*

## COOKIES

*Lake Tahoe iced sugar cookies | \$65 per dozen*

*2" Cookie, assorted flavors | \$39 per dozen*

*4" Cookie, assorted flavors | \$63 per dozen*

## VEGAN DESSERTS | \$67 per dozen

*Berry shortbread bar*

*Chocolate truffles*

*Chocolate chunk cookie with maldon salt*

## GLUTEN FREE DESSERTS | \$67 per dozen

*Nutella swirl brownie*

*Caramel apple crisp*

*Coconut macaroon*

## CUSTOM CAKES | Starting at \$6 per guest

*Let our pastry chef design your custom cake or dessert bar*

## WEDDING FAVORS | \$100 per dozen

*Lake Tahoe iced sugar cookie - Blue icing with a red heart and the couples initials, wrapped with ribbon and placed at each setting.*



# CUSTOM WEDDING CAKES

• *Wedding cakes can be a defining, celebratory symbol to your wedding. Build your very own dream wedding cake from the sizing and flavor charts detailed below. Your custom fabrication starts here!*

## LEVELS

- **BRONZE:** Bronze-level cakes are classified as basic buttercream icing or naked icing.
  - **SILVER:** Silver-level cakes are covered in buttercream and have basic buttercream details.
  - **GOLD:** Gold-level cakes are considered custom and use buttercream or fondant icing with detailed and or hand-painted and handcrafted details.
- *Every wedding cake is made completely from scratch by our artist pastry Chef Cortney. Please ask your Venu Manager to set up a free consultation for more extravagant cakes and designs.*

## ROUND CAKES

	SIZE	SERVES	BRONZE	SILVER	GOLD
ONE TIER	6"	8	\$75	\$100	\$120
	8"	16	\$130	\$150	\$180
TWO TIERS	6" - 9"	25	\$170	\$210	\$280
	6" - 10"	35	\$250	\$300	\$400
THREE TIERS	6" - 8" - 10"	50	\$360	\$420	\$600
	6" - 9" - 12"	60	\$400	\$500	\$680
FOUR TIERS	6" - 8" - 10" - 12"	50	\$560	\$700	\$1000
	6" - 9" - 12" - 14"	60	\$800	\$900	\$1300



# CUSTOM WEDDING CAKES

- When choosing your cake, please choose your preference of Cake flavor, filling, and your choice of buttercream. You can choose different cake flavors and fillings per tier.
- Flavor choices are endless! Just a few ideas! – Chef Cortney
- Should you have any inquiries about a custom cake or specific design, simply contact your Venue Manager who will assist in connecting you with our pastry chef to discuss your desired cake. If you would like to purchase a larger cake, your Venue Manager will provide you with pricing.

## CAKE FLAVORS

Almond  
Brown Sugar  
Carrot  
Chocolate  
Chocolate Chip  
Champagne  
Coconut  
Hummingbird  
Lemon Citron  
Lemon Poppyseed  
Marble  
Red Velvet  
Strawberry  
Margarita (Seasonal)  
Pumpkin (Seasonal)  
Egg Nog (Seasonal)

## FILLINGS

Apricot Preserves  
Raspberry Preserves  
Strawberry Preserves  
Chocolate Ganache  
Chocolate Buttercream  
Coconut Pecan  
Cookies & Cream  
Cream Cheese  
Fresh Raspberry  
Fresh Strawberry  
Lemon Curd  
Mocha Buttercream  
Peanut Buttercream  
Raspberry Cream  
Strawberry Cream  
Vanilla Buttercream

## BUTTERCREAMS

Chocolate  
Cookies and Cream  
Mocha  
Peanut Butter  
Vanilla  
Almond  
Cream Cheese  
Coconut Cream

All flavors can be made gluten-free

## CHEF CORTNEY'S SUGGESTED COMBINATIONS:

**Kahlua Cream Cake** *Chocolate cake with Kahlua cream filling*

**Almond Joy** *Coconut cake, chocolate ganache, and almond buttercream*

**Raspberry Truffle** *Chocolate cake, raspberry preserves, and chocolate ganache filling*

**Champagne** *Champagne cake, fresh strawberries, and almond cream filling*

**Princess Diana** *Vanilla bean cake with vanilla buttercream filling and fresh strawberries*

**Lemon Berry** *Lemon cake layered with vanilla buttercream, lemon curd, and fresh raspberries*

**Turtle** *Chocolate almond cake with chocolate ganache, salted caramel and chopped almonds*

**Dulce de Leche** *Brown sugar cake, caramel buttercream filling, and a drizzle of caramel*

**Champagne Pear** *Pear-studded champagne cake filled with rosemary-infused mascarpone buttercream, topped with fresh blackberries*



# BAR MENU

## PREMIUM LEVEL

### LIQUOR | \$16 per glass

Titos Vodka  
Hendricks Gin  
Bulliet Bourbon  
Bulliet Rye  
Jameson Irish Whiskey  
Bacardi Silver White Rum  
Sailor Jerry Dark Rum  
Herradura Silver Tequila  
Cazadores Reposado Tequila  
Union Mezcal  
Grand Marnier  
Disaronna Amaretto  
Kahlua  
Baileys Irish Cream  
Sweet & Dry Vermouth  
Bitters

### WINE | \$14 per glass

Seaglass Sauvignon Blanc  
Neyers Unoaked Chardonnay | Sonoma  
Cambria Juia's Vineyard Rose  
Au. Bon. Climat Pinot Noir  
Oberon Cabernet Sauvignon- Napa  
Chandon Brut California Sparkling  
Chanon Rose Brut- California Sparkling

## STANDARD LEVEL

### LIQUOR | \$14 per glass

Tahoe Blue Vodka  
Tanqueray Gin  
Jack Daniels Tennessee Whiskey  
Tullamore Dew Irish Whiskey  
Bicardi Silver White Rum  
El Jimador Silver Tequila  
Monkey Shoulder Blended Scotch  
Sweet & Dry Vermouth  
Cointreau

### WINE | \$14 per glass

Joel Gott Sauvignon Blanc  
Sonoma Cutrer Chardonnay  
La Crema Pinot Noir | Monterey  
Bieler Rose  
Korbel California Champagne  
Silver Palm Cabernet

## BEER

Coors Light | \$6  
White Claw - assorted flavors | \$7  
Pacifico | \$7  
Sierra Nevada | \$8  
Fresh Squeezed IPA | \$8

## NON ALCOHOLIC BEER

Athletic Brewing - Cerveza, IPA | \$8

## LOCAL CRAFT BEER ENHANCEMENT PACKAGE

\$10 | 16oz Cans | Charged on  
Consumption

Lead Dog  
Alibi  
Fifty/Fifty  
Truckee Brewing

## OTHER

Assorted soda and juice | \$3 per glass  
Red Bull (assorted flavors) | \$5 per can  
on consumption

## MIXERS

Assorted sodas  
Cranberry & Orange Juice  
Pineapple & Grapefruit Juice  
Ginger Beer  
Lime & lemon juice  
Bitters  
Standard bar garnish (lemons, limes,  
Luxardo cherries & oranges, olives)

# PACKAGE PRICING

## PREMIUM LEVEL FULL BAR PACKAGE

First hour | \$27 per guest  
Additional hour | \$25 per guest

## BEER AND WINE ONLY

First hour | \$21 per guest  
Additional hour | \$19 per guest

## STANDARD LEVEL FULL BAR PACKAGE

First hour | \$24 per guest  
Additional hour | \$21 per guest

## BEER AND WINE ONLY

First hour | \$18 per guest  
Additional hour | \$16 per guest

## NON-ALCOHOLIC HOURLY BAR PACKAGE

First hour | \$6 per guest  
Additional hour | \$3 per guest

## LOCAL CRAFT BEER ENHANCEMENT PACKAGE

Please pick one  
Add \$2 per hour if you would like to  
add on the local craft beer enhancement  
package



# SPECIALTY COCKTAILS

## **COLD SPECIALTY COCKTAILS**

*\$17 per drink on consumption only, maximum choice of two*

### **APEROL SPRITZ**

*Aperol, sparkling white wine and orange garnish*

### **HIGH WEST BARREL AGED OLD FASHION**

*High West Bourbon, bitters, simple syrup, orange slice and cherry garnish*

### **MARGARITA**

*Pre-select one type with your Venue Manager:  
Spicy, Cadillac, or Mezcalita*

### **WATERMELON GIN PUNCH**

*Hendricks Gin, lemon, and Saint Germaine*

### **LOCALS LEMONADE**

*Titos Vodka, St Germaine, lemon juice, and club soda*

### **NEGRONI**

*Tangurey Gin, Campari, Sweet Vermouth, orange twist*

### **ESPRESSO MARTINI**

*Titos Vodka, Mr Black Coffee Liqueur, Baileys*

### **CUSTOM**

*Looking for something else? Send us the recipe - \$18 per drink*

## **HOT SPECIALTY COCKTAILS**

*\$16 per drink on consumption*

### **SADDLE CIDER**

*Argonaut Brandy, Cointreau, apple cider*

### **TAHOE TODDY**

*Bulliet Whiskey, honey, hot water, fresh squeezed lemon*

### **THIN MINT**

*Rumple Minze, Frangelico, hot cocoa, whipped cream*

### **IRISH COFFEE**

*Starbucks Coffee, Baileys Irish Cream, Tullamore Dew*

### **MEXICAN MOCHA**

*Herradura Silver Tequila, Kahlua, cocoa, coffee & whipped cream*

## **NON-ALCOHOLIC SPECIALTY COCKTAILS**

*\$10 per drink on consumption only*

### **KOMBUCHA KOOLER**

*Hibiscus Kombucha and lime juice*

### **WATERMELON PUNCH**

*Watermelon juice, lime and sparkling soda water*



### **SHOWCASING COCKTAILS?**

*Showcasing cocktails will be classified as a signature drink and charged at \$17 per drink. Please reach out to your Venue Manager for more information.*

### **EVENTS AT HIGH CAMP**

*In the event it is windy at High Camp, Palisades Tahoe has the right to switch to plastic glassware during outdoor events.*

# "TRUST ME YOU CAN DANCE" – VODKA

**DANCE PARTY ENHANCEMENT** | offered from 7:00 - 9:00pm

## SHOTSKI

*Palisades Tahoe logo shotski with choice of three mixed shots*

JOLLY RANCHER SHOT *Vodka, peach schnapps, cranberry juice, pineapple juice*

GREEN TEA SHOT *Irish whiskey, peach schnapps, sour mix, splash of lemon lime soda*

LEMON DROP SHOT *Vodka, lemon juice, simple syrup*

Groups 120 & under | \$1,500

Groups 121 - 199 | \$2000

Groups 200 + | \$2,500

JELLO SHOTS | \$10 per shot

*Please pick one flavor - strawberry, orange or lime*

*Charged on consumption*



# BAR ENHANCEMENTS

## LIQUOR ENHANCEMENTS

\$17 per drink | Charged on consumption

\$4 per guest, per hour in addition to full bar package

### TEQUILA ENHANCEMENTS

DON JULIO SILVER

DON JULIO ANEJO

DON JULIO REPOSADO

### WHISKEY ENHANCEMENT

HIGH WEST BOURBON

HIGH WEST RYE

HIGH WEST SINGLE MALT

## CALM THE JITTERS

\$100 | Served from 3:00-4:00pm to the wedding party

6 ASSORTED BEERS

6 HARD SELTZERS

Add Champagne service for an additional \$100

Charged on consumption

## CHAMPAGNE TOASTS

\$250 Labor Fee | Hourly Bar - \$250 Labor fee

Champagne Included with Bar Package

### CONSUMPTION BAR

Charged per bottle opened

## TABLE SIDE WINE SERVICE

ONE ROUND TO START YOUR MEAL

\$250 service fee

### HOURLY BAR

Included choice of (1) white & (1) red

### CONSUMPTION BAR

Charged per bottle | (1) white & (1) red

## CONSUMPTION PER BOTTLE OF WINE OR CHAMPAGNE

STANDARD | \$50

PREMIUM | \$60

## CORKAGE FEES

### WINE

750 - \$35 per bottle opened | 1.5L - \$140 per bottle opened

### KEGS

No kegs are permitted

### SPECIALTY BEER

Ordered through Venue Manager



Please no liquor, beer or wine as wedding favors.

# ROCKER@PALISADES

• *Rocker Bar on consumption or non-hosted bar*

**LATE NIGHT** | 10:00pm - 12:00am | Choice of two | \$28 per guest

## PORK BELLY BAO

*Kimchi, pickles, bao buns*

## LOBSTER ROLLS

*Poached lobster, New England rolls, remoulade*

## BLACK AND BLEU

*Braised beef, bleu cheese, balsamic onion jam, brioche slider*

## WHITE GOLD MAC AND CHEESE

*White gold cheese sauce and cavatappi pasta*

## BUFFALO CHICKEN

*Crispy buffalo chicken, bleu cheese, white gold mac and cheese*

## LOBSTER MAC AND CHEESE

*Butter poached lobster, white gold mac and cheese*

## JUMBO CHICKEN WINGS

*Buffalo, BBQ*

## BUFFALO CAULIFLOWER

*Vegan bleu cheese*

## TRUCKEE SOURDOUGH PRETZEL

*Beer cheese sauce, whole grain mustard, honey mustard*

## CALAMARI FRITTO MISTO

*Calamari, lemons, serrano's, citrus aioli*



*\*All seafood sustainably sourced or wild caught through Kanaloa Seafood, Santa Barbara, CA.*

# POST NUPTIALS BRUNCH

## **FAREWELL BRUNCH**

*Served with coffee, tea and assorted juices*

**GOLDCOAST BUFFET** | \$58 per guest

*Melons and berries*

*Lox and bagel bar with cream cheese*

*Scrambled eggs with heirloom tomatoes and fresh herbs*

*Herb roasted potatoes*

*Cherrywood smoked bacon*

*Honey glazed spiral ham*

*NY strip with chimichurri*

*French toast, maple syrup and whipped butter*

**HAPPILY EVER AFTER BRUNCH BUFFET** | \$38 per guest

*Melons and berries* GF, V, VG

*Yogurt Bar – Assorted Greek yogurts, gluten free granola, fresh fruit, honey compot*

*Scrambled eggs*

*Herb roasted potatoes*

*Cherrywood smoked bacon*

*Chicken apple sausage*

*French toast, maple syrup and whipped butter*



## FROM THE BAR

*\$500 Minimum | \$95 Bartender Fee | Consumption or Non-hosted*

### **HAIR OF THE RED DOG A FULL SEND BLOODY MARY BAR**

***Comes with:***

Palisades Tahoe Bloody Mary Mix and your choice of Vodka

Please pre-select vodka with Venue Manager

***Accompanied by:***

Poached shrimp, assorted rims, beef stick, olives, celery, pickles, lemons, limes, cubes of cheese, green beans, bacon

Tito's Vodka | *\$16 per drink*

*or*

Grey Goose Vodka | *\$17 per drink*

### **EARLY START MIMOSAS BAR**

Enjoy your favorite sparkling wine with fresh squeezed orange juice, cranberry juice, and assorted Pellegrino sparkling waters

Please pre-select wine with Venue Manager

Korbel California Champagne | *\$14 per drink*

*or*

Piper Sonoma Sparkling Wine | *\$16 per drink*



# IN-SUITE MENU

• Please note that we require a minimum order of 10 per menu option per room.

## **GETTIN' HITCHED** | \$28 per guest

### VEGETARIAN

Artisan California goat and cow cheeses

Hummus and goddess dressing

Assorted farmer's veggies

Crackers and GF crostini

## **TYING THE KNOT** | \$32 per guest

Artisan California goat and cow cheeses

Prosciutto, salamis, and grilled sausages

Wild mushroom pate

Nuts, dried fruits, honeycomb, grapes and berries

Crackers and GF crostini

Mustards

## **BREAKFAST PLATTER** | \$28 per guest

House-made muffins, loaves, and pastries

Starbucks regular coffee

Fruit salad with mint

Gluten free and vegan available

Pre-order with your Venue Manager

Decaf & tea available

Pre-order with your Venue Manager

## **HOT BOXED BREAKFAST** | \$26 per guest

Breakfast burrito or egg sandwich on english muffin  
(veggie or meat)

Please choose one meat: bacon, sausage, or chorizo

Pre- order your selections with your Venue Manager

Gluten free not available for burritos



Ask your Venue Manager for details.

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