



# PLUMPJACK

SQUAW VALLEY INN



Annie X Photography

## CONFERENCES & BANQUETS

### 2010

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[www.plumpjacksquawvalleyinn.com](http://www.plumpjacksquawvalleyinn.com)

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# Welcome...

PlumpJack Squaw Valley Inn, located at the base of the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge.

Intimate and luxurious, the interior spaces of our resort are theatrically designed with tweed banquettes, stone floors, copper sconces, whimsical sculptures and muted fabrics in earth toned hues. Guest rooms are graciously appointed with the finest amenities to comfort and welcome your guests.

The Inn's acclaimed three star restaurant, PlumpJack Cafe, is widely regarded as Lake Tahoe's premier dining destination. PlumpJack has a phenomenal wine list and has received the "Best of Award of Excellence" by *Wine Spectator Magazine* in both 2006 and 2007. Attentive service and extensive wine selections are available in both our restaurant and our fire lit bar, the perfect places to gather with friends for upscale, casual dining. The same standards of excellence extend to every aspect of your special event.

Our split-level facility features natural wood beams beneath a high vaulted ceiling with views of the surrounding peaks. Subtle earth-toned color palettes accommodate a variety of decorating possibilities with rich tapestries and custom furniture accents.

Each floor is 2,800 square feet, which can be broken down into smaller rooms with our partitions. Both floors are equipped to handle u-shape, boardroom, classroom, and theatre setups to suit your meeting needs. Round tables are also available for intimate private dinners.

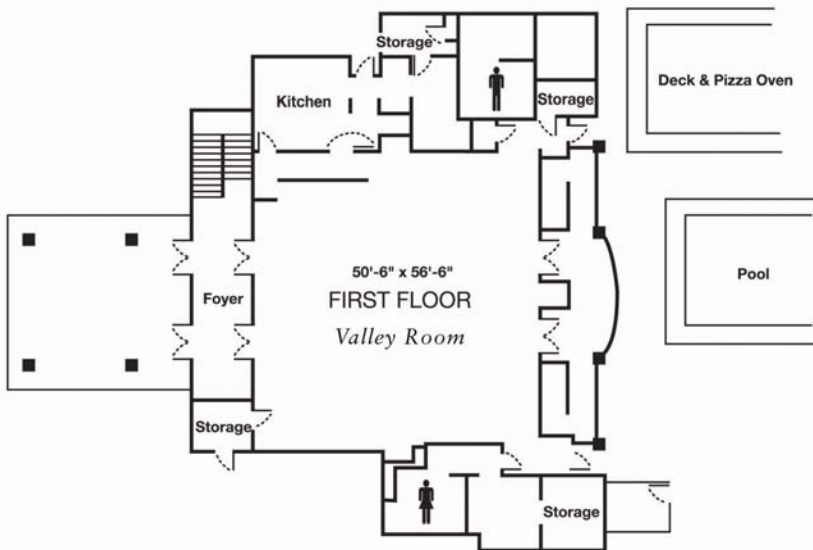




PROTECTING AUTHENTIC HOSPITALITY



## CONFERENCE CENTER SPECIFICATIONS



PlumpJack Squaw Valley Inn has 5,600 square feet of meeting space on two levels. The Mountain Room and the Valley Room are each 2,800 square feet and can be divided into halves or quarters to create meeting rooms of 1,400 or 700 square feet. The Mountain Room features vaulted ceilings and both the Mountain Room and the Valley Room feature spectacular views of the surrounding mountains. Wireless internet access is available in all meeting rooms. Complete audiovisual supplies are available.



### CAPACITY

Arrangement	Floor	½ Floor	¼ Floor
Reception	400	100	30
Theatre	300	100	25
Class Room	160	60	25
Banquet	200	60	30



# EVENT PRICING

CONFERENCE FEE	Conference facility rental fee is factored on a sliding scale based on the number of guest rooms booked by your program. Please inquire with the sales office for pricing.
GUEST ROOMS	Group blocks are available for ten (10) or more rooms. Rates are based on double occupancy and vary by season. A deposit of first night's room and tax for the number of rooms in the group block is required at time of booking. Certain rooms pets are friendly, a \$150 fee will be charged upon check in.
CATERING	Food and beverage selections and exact entrée counts are required fourteen (14) days in advance. A fifty percent (50%) deposit is required upon confirmation of event. A food and beverage minimum is required of all groups and is determined based on size and necessities of group.
AUDIO VISUAL	We will gladly coordinate the rental of audiovisual equipment. Please inquire about pricing.

# ACTIVITIES

SQUAW VALLEY	PlumpJack Squaw Valley Inn is located adjacent to the Cable Car building. Squaw Valley has 4,000 acres of skiable terrain and 30 lifts. Activities include: Snowmobiling, Cross County and Alpine Skiing, Snow Shoeing, Sledding, Sleigh Rides, Ice Skating, Climbing Wall, Swimming, Fishing, Golfing, Mountain Bike Riding, Horse Back Riding, Hiking, Tennis, Shopping, Spa Treatments and more.
LAKE TAHOE	Located just 5 miles south, Lake Tahoe offers many activities including: Fishing Charters, Water Skiing and Wake Boarding, Kayaking, Sailing, Speed Boat Rides, River Rafting, Dinner Cruises, Fly Fishing, Mountain Bike Riding, Hiking, Gambling, Shopping and Hot Air Ballooning.
CONCIERGE	PlumpJack's concierge can assist you in making arrangements for all your group activities, transportation needs and corporate gifts.
TEAM BUILDING	Numerous teambuilding activities are available in Squaw Valley. Please inquire about available facilitated programs. Adventure courses can be customized to your group's needs.
GIFT CARDS	Welcome your guests to PlumpJack Squaw Valley Inn with the perfect gift - the PlumpJack Gift Card. This attractive card is available in any denomination, and is the perfect way to thank your guests for their attendance. Keep your group entertained and refreshed by giving members the option to satisfy their individual needs at the PlumpJack Cafe during free time.



# BREAKFAST BUFFET

## FRESH FROM THE PLUMPJACK BAKERY

**\$15 per person**

Assorted Bagels with Cream Cheese  
House made Pastries and Scones with Preserves & Butter  
Fresh Orange or Grapefruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Regular & Herbal Teas

## HEALTHY START

**\$20 per person**

Assorted Bagels with Cream Cheese  
House made Pastries and Scones with Preserves & Butter  
Fresh Seasonal Fruit Salad with Low Fat Yogurt  
7 Grain Granola with Dried Fruit & Nuts served with Yogurt & Milk  
Fresh Orange or Grapefruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Regular & Herbal Tea

## HOT BREAKFAST BUFFET

**\$25 per person**

Assorted Bagels with Cream Cheese  
House made Pastries and Scones with Preserves & Butter  
Fresh Seasonal Fruit Salad with Yogurt  
7 Grain Granola with Dried Fruit & Nuts served with Yogurt & Milk  
Scrambled Eggs & Fresh Herbs  
Hardwood Smoked Bacon  
Fresh Orange or Grapefruit Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
Selection of Regular & Herbal Tea

*Add Mimosas and Bloody Marys - \$7.50 per drink*

*Prices do not include special menu item surcharges, station fees, sales tax and service charge.  
All prices and menu items are subject to change.*



# BREAKFAST & SNACKS A LA CARTE

## BEVERAGES

Peerless Organic Fair Trade Regular or Decaffeinated coffee- \$55 per gallon

Mighty Leaf Regular or Herbal Teas- \$3 per cup

Whole, 2% or Nonfat Milk- \$25 per gallon

Hot Chocolate- \$35 per gallon

Fresh Odwalla Orange or Grapefruit Juice- \$50 per gallon

Coke, Diet Coke, Sprite- \$3 each

500 ml Bottled Still and Sparkling Waters – Fiji or Pellegrino \$ 3.50 each

Spa Infused Water -\$40 per gallon

## HOUSE MADE BAKED GOODS

Housemade Seasonal Breakfast Breads- \$25 per dozen

Housemade Pastries and Scones with Preserves and Butter-\$30 per dozen

Assorted Bagels with Cream Cheese, Fruit Preserves and Butter- \$36 per dozen

Bagels with Smoked Salmon, Capers & Red Onions-\$15 per guest

## SNACKS

Whole Fresh Seasonal Fruit-\$2 per piece

Fresh Cut Fruit Platter-\$50 (Serves 25)

House Made Cookies-\$30 per dozen

House Made Brownies, Biscotti or Rice Crispy Treats-\$32 per dozen

House Made Potato Chips & Popcorn -\$10 per guest

Housemade Granola with Milk or Yogurt-\$6 per person

Chips, Dips, & Salsa-\$10 per person

*Prices do not include special menu item surcharges, sales tax and service charge.*

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# LUNCHEON BUFFET SELECTIONS

Please choose from the following items to customize your luncheon menu. Priced per person. Minimum of 15 people.

- MENU 1**                      **\$55 per person**  
Choice of 1 Entrée: Pizza or Pasta, 2 Salads or 1 Soup, & Dessert
- MENU 2**                      **\$50 per person**  
Choice of 1 Entrée, 1 Pasta, 2 Salads or 1 Soup & Dessert
- MENU 3**                      **\$45 per person**  
Choice of 1 Entrée, 2 Salads or 1 Soup, & Dessert
- MENU 4**                      **\$35 per person**  
Choice of 2 Pastas or 2 Pizzas, 1 Salad, & Dessert
- MENU 5**                      **\$30 per person**  
Choice of 3 Deli Sandwiches, 1 Salad, & Dessert. Can be either Pre made or Make your own sandwich buffet. Additional fee will apply to pre made sandwiches.
- MENU 6**                      **\$25 per person**  
To- Go Sandwich Boxed Lunch: Choice of 3 Deli Sandwiches, Potato Chips, Fresh Fruit & House Made Chocolate Chip Cookie

## MENU CHOICES

SOUPS (max 100 ppl)  
Soups Made Seasonally-  
Please inquire with your  
sales associate

SALADS  
Gathered Greens  
Caesar Salad with Parmesan  
& Croutons  
Spinach Salad with blue  
Cheese, Cranberries & Vinaigrette  
Pasta Salad  
Romaine Salad with Blue  
Cheese, Cranberries, & Vinaigrette  
Potato Salad - German or  
Classic American

SANDWICHES  
Smoked Turkey  
Roast Beef with  
Horseradish Mayo  
Black Forest Ham &  
Swiss  
Grilled Veggie

HOUSE MADE PIZZA  
(STATION FEE APPLIED FOR WOOD OVEN USE)  
Margherita  
Pepperoni & Salami  
Veggie Pizza

PASTA  
Primavera  
Puttanesca  
Grilled Chicken Alfredo (\$2 extra)  
Bolognese

ENTRÉES  
Chicken  
Tri Tip  
Seasonal Fish

DESSERTS  
Fresh Whole Fruit  
Fruit Salad  
Assorted Cookies  
Brownies

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# HORS D'OEUVRES SELECTIONS

## COCKTAIL HOUR PASSED HORS D'OEUVRES

**\$3.50 per piece**

Demitasse of Seasonal Soup  
Seasonal Vegetables & Garnishes served "En Croute"  
Warm Mushroom Filo Tarts with White Truffle Oil & Parmesan  
Roasted Beet Salad Bouchee with Blue Cheese & Walnuts  
Mini Papadams with Baba Ganouche, Tomato, Parsley

**\$4.50 per piece**

Marinated Sweet Shrimp Salad with Cilantro-Lime Dressing  
Smoked Salmon on Potato Crisp with Crème Fraiche  
Braised Chicken Meatballs with Thyme & Parmesan  
Pork Tenderloin with Honey-Mustard Glazed Bacon  
Smoked Trout with Dill Pollen and Lemon Confit

**\$5.50 per piece**

Moroccan Spiced Scallop on Papadam  
Seasonal Seafood Cones with Yuzu Vinaigrette  
Duck Rillettes on Crostini with Shallot Marmalade  
Beef Carpaccio on Brioche with Green Apple Mustard  
Gruyere Gougeres with Smoked Ham Fondue

## ITEMS PRICED PER TRAY

*Minimum of 30 guests.*

**\$10 per guest**

Antipasto Platter with Olives and Pickled, Marinated & Grilled Vegetables  
\$5 Additional For the Addition of Cured Meats

**\$10 per guest**

Selection of Domestic Cheeses with Traditional Accompaniments & House Made Lavosh

**\$25 per guest**

Smoked Salmon Platter with Capers, Onions, Tomatoes & Toast

**\$35 per guest**

Assorted Seafood Raw Bar Platter Including Chilled Prawns, Oysters, Scallops, & Mussels

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# PLATED DINNER GUIDELINES

## COURSE OPTIONS

Please select 1 option for each course and 2 entrée selections for the main course. The chef will provide a vegetarian entrée selection in addition to the 2 main options.

A final guest and entrée count is due 14 days prior to event. Soup may be served for up to 100 guests.

*Please select courses from menus on the following pages.*

**3 Courses - \$60 per person**  
Soup or Salad, Entrée, Dessert

**4 Courses - \$70 per person**  
Appetizer, Soup or Salad, Entrée, Dessert

**5 Courses - \$80 per person**  
Appetizer, Salad, Sorbet, Entrée, Dessert

*Expanded course options are available upon request.*

*All menus include housemade bread and butter.*

*Chef reserves the right to make seasonal changes in selections.*

*Private consultation with the Chef and Sommelier are available upon request.*

*Ice cream sundae bars and chocolate fondue fountains are also available upon request. Additional charges apply.*

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# PLATED DINNER MENU SELECTIONS

## APPETIZERS

Proscuitto Friséé & Melon Salad, Port Gastrique, Toasted Walnuts  
Caramelized Onion Tart, Duck Confit, Arugula Salad, Balsamic Reduction  
Glazed Fresh Bacon, with Fuji Apple Sauce & Braised Greens  
Chicken or Beef Satay with Hibiscus Ketchup  
Sweet Crab Cake with Fennel Salad & Tarragon (\$5 extra)

## SOUPS (EXAMPLES)

(Soups prepared seasonally,  
please inquire with your  
Sales associate)

Tomato Gazpacho, (Summer Only)  
Summer Melon Gazpacho (Summer Only)  
Chilled Cucumber and Avocado  
Puree of Sweet Corn Soup  
Wild Mushroom Bisque, Truffle Oil  
Roasted Butternut Squash  
Roasted Tomato Soup with Pesto Croutons

## SALADS

Gathered Greens, Golden Beets, Shaved Manchego, Champagne-Yogurt Vinaigrette  
Sweet Gem Lettuce, Goat Cheese, Pecans, Dried Cranberries & Creamy Vinaigrette  
Caesar Salad with Shaved Parmesan, Croutons (White Anchovies \$1 extra)  
Baby Mixed Greens, Shaved Apples, Blue Cheese, Sherry-Dijon Vinaigrette

## ENTRÉES

Grilled or Roasted Chicken Breast  
Grilled Angus Sirloin Steak  
Grilled Australian Lamb Sirloin (\$8 extra)  
Grilled Filet of Beef (\$5 extra)  
Roasted Seasonal White Fish  
Scottish Salmon (\$5 extra)

*All prices and menu items are subject to change.*



# DINNER BUFFET MENU SELECTIONS

*Please choose from the following menus to customize your buffet. Priced per person. Chef staffed carving stations are \$150 per hour with a 2 hour minimum.*

## **Menu 1**                      \$105 per person (minimum 25 people)

Slow Roasted New York Strip and Roasted Turkey  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Chilled Platter including: Oysters, Prawns, Scallop Ceviche, Ahi Tartare and Mussels  
Assorted Pizzas with Seasonal Toppings  
Antipasti Platter: Grilled Seasonal Vegetables with Fresh Herbs and Cured Meats  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Imported & Domestic Cheeses Paired with Fruit and Bread  
Seasonal Dessert

## **Menu 2**                      \$85 per person (minimum 25 people)

Slow Roasted New York Strip and Roasted Turkey  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Assorted Pizzas with Seasonal Toppings  
Antipasti Platter: Grilled Seasonal Vegetables with Fresh Herbs and Cured Meats  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Imported & Domestic Cheeses Paired with Fruit and Bread  
Seasonal Dessert

## **Menu 3**                      \$75 per person (minimum 25 people)

Slow Roasted Tri Tip, Free Range Chicken, Seasonal Fish (Choice of 2)  
Mashed or Roasted Potatoes and Seasonal Vegetables  
Caesar Salad, Mixed Green Salad  
Assorted Fresh Baked Breads  
Seasonal Dessert

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# SEASONAL DESSERT MENU SELECTIONS

SPRING PLATED	Citrus Trio Lemon Brulee, Citrus Salad, Blood Orange Sorbet Vanilla Rum Roasted Pineapple, Coconut Sorbet Chocolate Decadence with Strawberry Frozen Yogurt Mascarpone Cheesecake with Spiced Apples
SPRING BUFFET	Macadamia Nut Brownies with Hot Fudge & Vanilla Ice Cream Caramel Cheesecake with Hazelnut Cookie Crust
SUMMER PLATED	Buttermilk Shortcake, Strawberries, Balsamic Reduction, & Chantilly Peach Tart with Ginger Phyllo Crust, Mascarpone Ice Cream Berry and Melon Sorbets in a Honey Tuille Cup Chocolate Angel Food Cake, Blackberry Ice Cream
SUMMER BUFFET	Lemon Cheesecake with Marinated Summer Fruits Peach Up-side Down Cake
FALL PLATED	Milk Chocolate Brulee, Chocolate Orange Sorbet Maple Roasted Apple with Cream Cheese Ice Cream Persimmon Bread Pudding with Buttermilk Ice Cream
FALL BUFFET	Dark Rum Carrot Cake with Currant Rum Sauce Autumn Spice Cake with Roasted Apples & Vanilla Ice Cream Sun-dried Cherry Bread Pudding with Candied Walnuts & Cinnamon Anglaise
WINTER PLATED	Rocky Road Mousse Terrine with House made Marshmallows Warm Chocolate 'Fudge' Cake with Coconut Ice Cream Apple-Ginger Tart with Pecan-Caramel Whip, Orange Reduction Carrot Cake with Cinnamon Ice Cream
WINTER BUFFET	Flourless Chocolate Cake, Coconut Glaze Chocolate Banana Bread Pudding Tiramisu
ASSORTED PETIT FOURS	Chocolate Espresso Tort with Candied Orange Peel Key Lime Tarts with White Chocolate & Pistachios (Additional \$4 per person) Chocolate Truffles Chocolate Dipped Strawberries (Seasonal) Assorted Cheesecake Bites

*All menu items are subject to change.*



# BEVERAGE MENU

*Priced per drink. Bar Setup Fee- \$250*

## PREMIUM BAR

### **\$8-\$10 per drink**

Vodka: Belvedere, Chopin (\$9) / Ketel One, Grey Goose (\$8)

Gin: Tanqueray 10, Bombay Sapphire, Plymouth (\$8)

Rum: Goslings, Mt. Gay, Sailor Jerry (\$8)

Tequila: Don Julio Blanco, Patron Silver (\$10) / Cazadores Rep. (\$8)

Bourbon: Woodford Reserve, Knob Creek (\$8)

Whiskey: Chivas Crown Royal, Bushmills, Jameson (\$8)

Scotch: Glenlivet 12yr, Glenmorangie 10yr, Johnnie Walker Black (\$10)/Dewars (\$8)

Cognac: Courvoisier VSOP, Martell VSOP (\$10) / Courvoisier VS, Hennessy VS (\$8)

Cordials: Baileys, Campari, GoldSchlager, Fernet Branca (\$7)

## CALL BAR

### **\$7 per drink**

Vodka: Absolut, Svedka Mandarin, & Vanil Stoli

Gin: Tanqueray, Bombay, Beefeater

Rum: Bacardi Light, Meyers Dark, Captain Morgan

Tequila: Sauza Hornitos, Jose Cuervo Gold

Bourbon: Jack Daniels, Makers Mark

Scotch: Johnnie Walker Red

Whiskey: Seagram's VO, Seagram's 7

Cordials: Baileys, Kahlua, Jagermeister, Peppermint Schnapps, Frangelico

## WELL BAR

### **\$6 per drink**

Vodka: Seagram's

Gin: Seagram's

Rum: Castillo Light

Tequila: Buen Amigo

Bourbon: Jim Beam

Whiskey: Seagram's 7

Scotch: Clan McGregor

Cognac/Brandy: Korbel

## BOTTLED BEER

### **\$5 per bottle**

Bud Light, Budweiser

### **\$6 per bottle**

Sierra Nevada, Heineken, Amstel Light, Corona

(St. Pauli Girl Nonalcoholic Beer, \$4 per bottle)

Please inquire with the Sales Department regarding the most current wine and champagne availability.

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