

WINTERS CREEK LODGE



Dear Bride and Groom,

We thank you for your interest in our Winters Creek Lodge for your upcoming event. You could not find a more special place! We pride ourselves on making each occasion unique.

Our facility rental pricing will be valid for any bookings that occur during this time period:

From: May 1st, 2016 to October 31st, 2016

\$1,500.00 for Monday-Thursday events

\$2,000.00 for Friday and Sunday events

\$3,000.00 for Saturday events

\$ 800.00 for Ceremony only on Saturday and Sunday

We can seat up to 120 people indoors for receptions, and our spacious deck can hold up to 200 for your wedding or casual outdoor event. Your event includes full audio visual capabilities, seating for your guests, event, wedding and reception planning help, a modern designer wedding arch, and dance floor (if desired), a lovely bride ready room and the most amazing views anywhere.

We invite you to please take a look at our website and don't hesitate to call or email for a site visit. We love to show off our gorgeous new lodge!

<http://www.winterscreeklodge.com>

Judit Jambor

Weddings and Meetings Agent

Mt. Rose Ski Tahoe, 22222 Mt. Rose Hwy.

Reno, NV. 8951

Office: 775-849-0704 ext. 233,

Fax: 775-849-9080

WINTERS CREEK LODGE

2016 Wedding Pricing

Facility Fee includes the following

Ceremony site with white folding chairs

Wedding Arch

Private Bridal dressing room

Set-up Time Prior to Event

Selected Linens, Napkins, Tables, Chairs & Vases

China, Glassware & Silverware

Cake Cutting and Serving

Dance Floor

Professional Wait Staff

Bartender Service

Spectacular Views of the Mountains & Valley



WINTERS CREEK LODGE

Cold Appetizers

Fresh Veggie Platter \$85

Raw or Marinated Grilled Fresh Vegetables, including Portabella Mushrooms, Zucchini, Asparagus and other Seasonal Veggies. Garnished with Country Olives, served with Dill Buttermilk Ranch.

Seasonal Fruit Platter \$85

Selection of Fresh Berries, Melons and other Seasonal Fruits, artfully arranged with Specialty Cheeses, Nuts and Assorted Crackers.

Peeled Jumbo Prawns \$160

Steamed with Classic Spices, served on ice, with Spicy Cocktail Sauce and Lemon.

Crostini Trays

Individual bites of your choice toppings on Fresh made Crostini.

- ♥ Shrimp Salad, creamy and drizzled with Cocktail Sauce **\$125**
 - ♥ Fresh Tarragon Chicken Salad, with Fresh Herbs **\$125**
 - ♥ Homemade Hummus, garnished with Kalamata Olive **\$115**
 - ♥ Tomato & Basil Bruschetta **\$115**



All Appetizer platters contain 100 pieces serving 35-50 people.

All platters available as Butler Passed, add 10 per order

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Spring Roll Wrap Trays

Roast Chicken Breast Spring Roll, splashed with Asian Sesame Sauce, packed with shredded Napa Cabbage, Carrots and Radish. Served with Sesame Sauce. **\$125**

Seared Ahi Tuna Spring Roll, Avocado, Napa Cabbage, Cucumbers dashed with Sriracha Sauce. Served with Teriyaki Sauce. **\$135**

Marinated Grilled Vegetable Spring Roll, Portabellas, Zucchini, Asparagus and other Summer Veggies. Served with Spicy Peanut Sauce. **\$115**

Hot Appetizers

Stuffed Mushrooms \$105 Savory Garlic and Fries Herb Filling

Mediterranean Chicken Skewers \$125 Grilled and served with Peanut Sauce

Terriyaki Beef Skewers \$135 Grilled and served with an Asian Sesame Sauce

Spanakopita \$125 Traditional Flaky Pastry layered with Spinach and Feta Cheese

Hot Blackened Prawns \$150 Cajun spiced and served a Lemon Cream Sauce



All Appetizer platters contain 100 pieces serving 35-50 people.

All platters available as Butler Passed, add 10 per order.

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

The Twins Peaks Buffet \$43

Includes choices of 2 salads, 1 side dish, 1 Vegetable and 2 entrees

Choices of Salads

- ♥ Fresh Tossed Caesar Salad with house made Parmesan Croutons
- ♥ Fresh Mesclun and Garden Greens, Cherry Tomatoes, Cucumbers and House made Parmesan Croutons served with Raspberry Vinaigrette or Ranch
- ♥ Baby Spinach, Strawberries, Feta Cheese and Roasted Almonds served with Raspberry Vinaigrette

Choices of Starches & Vegetables

- ♥ Baked Beans brazed with Applewood Smoked Bacon
 - ♥ Wild Mushroom Rice Pilaf
 - ♥ Medley of Grilled Spring Vegetable
 - ♥ Rosemary Roasted Red Skin Potatoes
 - ♥ Celeriac Root Mash Potatoes

Choice of Entrees

- ♥ Herb Roasted Breast of Chicken in a Wild Mushroom Marsala
- ♥ Slow Roasted Red Chili and Apricot Glazed Pork Loin with a Sweet and Spicy Apricot Glaze
- ♥ Fillet of Sole Florentine in a Lemon Caper Beurre Blanc
 - ♥ Herb Crusted Tri-Tip with red wine reduction

Garlic bread and Roll basket

Fresh Brewed Coffee or Tea



Minimum of 35 people per buffet.

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

The Summit Buffet \$48

Includes choices of 2 Salads, 2 Starches, 2 Vegetables, and 2 Entrees

Choices of Salads

- ♥ Garden Fresh Mesclun and Garden Greens tossed in our house Raspberry Walnut Vinaigrette garnished with Cherry Tomatoes, Cucumbers, Radishes and Croutons
 - ♥ Fresh Tossed Caesar Salad with House made Parmesan Croutons
- ♥ Iceberg Wedge Salad garnished with Tomatoes & Gorgonzola crumbles served with Blue Cheese dressing
 - ♥ Baby Spinach salad garnished with Strawberries, Feta Cheese and Candied Walnuts served with Raspberry Vinaigrette

Starches & Vegetables

- ♥ Grilled Summer Vegetables
- ♥ Sauteed Green Beans with Sun-Dried tomatoes and Roasted Almonds
 - ♥ Wild Mushroom Rice Pilaf
 - ♥ Rosemary Roasted Red Skin Potatoes
 - ♥ Caramelized Shallot Mashed Gold Yukon Potatoes

Choices of Entrees

- ♥ Fire Grilled New York Strip seasoned with Fresh Herbs and Cracked Spices
- ♥ Herb Roasted Breast of Chicken with Roasted Artichokes and Sun Dried Tomatoes topped with Garlic Lemon Sauce
 - ♥ Wild Caught Atlantic Grilled Salmon with Lemon Dill Beurre Blanc
 - ♥ Seared Jumbo Shrimp in a Creamy Lobster Sauce
 - ♥ Filet of Sole Florentine in a Lemon Caper Beurre Blanc
 - ♥ Herb Crusted Grilled Tri Tip with Cabernet jus
- ♥ Seared Filet Mignon with Roasted Shallot Cream and Herb Butter

Garlic bread and Roll basket

Fresh Brewed Coffee or Tea



Minimum of 35 people per buffet.

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Plated Dinner Selections

All menu selections are served with Fresh Mesclun and Greens served with homemade Parmesan Croutons and assorted Breads and Butter. Fresh brewed Coffee or Tea, Mountain Spring Water and Fountain Sodas are also included.

Entrée Options

Please select any two entrees and two accompaniment.

Starches - Wild Mushroom Rice Pilaf, Roasted Garlic Mashed Potatoes, Rosemary Roasted Red Skin Potatoes.

Vegetables - Grilled Summer Vegetables, Sauteed Green Beans with Sundries tomatoes, Grilled Asparagus with Toasted Almonds.

(all Steaks, Veal and Lamb cooked medium unless otherwise specified)

Herb Roasted Breast of Chicken \$40

In a Mushroom Marsala Sauce

Wild Atlantic Salmon \$45

With Lemon Dill Beurre Blanc

Seared Jumbo Shrimp \$48

In a creamy Lobster Sauce

Seared Rack of Lamb \$55

Seasoned Cracked Spices fire grilled, served with Cognac Wild Mushroom Pan Jus

Roasted Prime Rib of Beef \$49

Encrusted in Fresh Herbs and Spices then slow roasted

Filet Mignon \$49

Served over Wild Mushrooms finished with Gorgonzola Demi-glaze

Chefs Fee of \$100 applies for carving station



Minimum of 35 people

All plated dinners and desserts must be pre-ordered

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Vegetarian Features \$40

All menu selections are served with Fresh Mesclun and Greens served with home-made Parmesan Croutons and assorted Breads and Butter. Fresh brewed Coffee or Tea, Mountain Spring Water and Fountain Sodas are also included.

Entrée Options

Pasta Primavera

Penne Pasta tossed with Fresh Herbs served with Summer Roasted Vegetables and Parmesan Cheese

Wild Mushroom Ravioli

Served in a Vegetable broth sprinkled with Parmesan Cheese

Eggplant Parmesan

Made with Panko Breadcrumbs, Herbs, Fresh Mozzarella Cheese, Roasted Pomodoro Sauce sprinkled with Parmesan Cheese

Veggie Burger

Grilled Veggie Patty comes with the works on a Sesame Seed Bun, served with a side of Sweet Potato Fries



Minimum of 35 people

All plated dinners and desserts must be pre-ordered

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Children's Menu

Please select one of the following from the menu for your guests
12 years old and under

Choices of Entrée

- ♥ Macaroni & Cheese **\$14**

- ♥ Grilled Cheese & French Fries **\$14**

- ♥ Chicken Strips & French Fries **\$16**

“Sweet Treats”

- ♥ Fresh Fruit Cup with Whipped Cream **\$6**

- ♥ Carrot Cake with Cream Cheese Frosting **\$8**

- ♥ Spring Snow Delight, Vanilla Ice Cream with Cookie Crumbs and Whipped Cream **\$8**

- ♥ New York Cheesecake, Drizzled with Chocolate and Berries **\$10**



All plated dinners and desserts must be pre-ordered
All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

House Wine Selection Featuring:

\$28 a bottle / \$335 a case

White

Ferrari Carano Chardonnay - Sonoma

Ferrari Carano Fume Blanc - Sonoma

Talbot Kali Hart Chardonnay - Monterey

J Pinot Gris - Sonoma

Leese-Fitch Sauvignon Blanc - Paso Robles

Red

Moobuzz Pinot Noir - Monterey

Plungerhead Zinfandel - Lodi

Dreaming Tree Crush Red Blend - North Coast

Pennywise Cabernet Sauvignon - Paso Robles

Llama Malbec - Argentina

Premium Wine Selection Featuring:

\$45 a bottle / \$480 a case

White

Rombauer Chardonnay - Napa

Red

Belle Glos Dairyman Vineyard Pinot Noir - Russian River Valley



No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$18 plus tax and gratuity

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Champagne Selection Featuring:

Domaine St. Michelle - *\$25 a bottle*

Chandon Brut - *\$32 a bottle*

Chandon Rose - *\$32.00 a bottle*

Featured Bar Selections:

House Spirits \$5

New Amsterdam Vodka	Dewar's White Label
Beefeater Gin	Korbel Brandy
Bacardi Light	Jose Cuervo Gold
Jim Beam Bourbon	

Call Spirits \$6

Absolut	Wild Turkey
Stoli	Makers Mark
Titos Vodka	Bulliet Bourbon
Deep Eddy Vodka	Glenlivet
Captain Morgan	Corralejo Tequila
Malibu Rum	Casamigos Tequila
Sailor Jerry	Tanqueray
Fireball	Cazadores
Crown Royal	Fernet Branca
Jack Daniels	Tuaca
Jameson	Baileys
Seagrams	Frangelico
Chivas Regal	Kahlua

Disaronno



No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$18 plus tax and gratuity

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Premium Spirits \$8

Patron Silver	Barcardi 151
Don Julio Silver	Hennessy
Don Julio Reposado	Courvoisier
Tanqueray No. 10	JW Black
Bombay Sapphire	St. Germaine
Grey Goose	Woodford Reserve
Ketelone	Knob Creek
Angels Envy Bourbon	



Hand Crafted Cocktails \$7

(We can also make Mocktails)

Feature Call Spirits

Seasonal Fruits

Seasonal Herbs

Made to Order

Non-Alcoholic Beverages

Sodas, canned or fountain \$3

Bottled 12oz. Spring Water \$2

Orange, Cranberry or Grapefruit Juice **\$3 a glass / \$12 liter**

Fresh Brewed Coffee / Tea, Iced Tea, Hot Chocolate **\$3 a glass / \$28 a gallon**

No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$18 plus tax and gratuity

All prices subject to 7.725% sales tax and 25% service charge

WINTERS CREEK LODGE

Domestic / Imported / Micro Brew / Hard Cider Packages

We can offer many different styles, flavors and custom packages. We will have several Local Brews and regional favorites for guests to enjoy.

Domestic \$5

Micro Brew \$6 to \$7

Import \$6 to \$7

(Depending on style)



Premium Draft Package

UNLIMITED \$750

*Guests will enjoy 16oz. Drafts, equal to a standard pint. This package will give you **UNLIMITED** drafts of all 8 flavors for the event/evening.*

Great Basin Icky IPA - Reno, NV.

Under The Rose American Kolsch - Reno, NV.

21st Amendment Hell or High Watermelon Wheat - San Francisco, CA.

Brewers Cabinet Tahoe Amber - Reno, NV.

Coors Light/Bud Light - Guests choice

Ballast Point Sculpin IPA - San Diego, CA.

Rotating Seasonal Draft

(Lagunitas, Deschutes, Ballast Point, Ninkasi, Alaskan, Tahoe Mountain Brewing, etc.)

Drafts can change upon availability. We will provide the best selection we can offer.



Standard Draft Package

\$600 includes ALL 8 Drafts. Guests will enjoy **120 standard pints**.

♥ Special Draft Packages available by request

\$500 Per Keg Guests can enjoy **120 Standard 16oz. Pints** of ice cold brew.

Guests can purchase a Draft of their choice. We will do our best to get your personal beer, but please take in to consideration that not all types, and styles are available in our area.



No outside food or beverage, except wine and champagne by prior arrangement

Corkage fee of \$18 plus tax and gratuity

All prices subject to 7.725% sales tax and 25% service charge