

WINTERS CREEK LODGE

WEDDINGS & EVENTS

AT WINTERS CREEK LODGE - MT. ROSE SKI TAHOE

CATERING PACKAGE



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Buffet \$80 | Plated \$100 (Prices Per Guest) | \$5000 Minimum

Includes

- Domestic & Imported Cheese Board with Seasonal Fruit & Crackers
- Chilled Prawn Cocktail
- Bruschetta

Choice of

- One salad
- Two entrees
- Two sides
- Vegetarian option provided if requested
- Kids Menu for guests under 12

Beverages

- Champagne & Sparkling Cider Toast
- Non-Alcoholic Beverages
- Coffee & Tea Service





SALAD

SELECT ONE

- **Caesar**

Romaine Hearts / Shaved Parmesan / Garlic Crouton / Cherry Tomato / Caesar Dressing

- **Mesclun & Garden Greens**

Mixed Greens / Cherry Tomato / Cucumber / Radish / Garlic Crouton / Ranch Dressing

- **Spinach**

Baby Spinach / Strawberry / Feta / Roasted Almond / Raspberry Vinaigrette

- **Wedge**

Iceberg Lettuce / Tomato / Bacon / Red Onion / Gorgonzola Crumbles / Bleu Cheese Dressing

MAIN COURSE

INCLUDES ASSORTED ROLLS & BUTTER | SELECT TWO ENTREES AND TWO SIDES

Entrees

- **Herb Roasted Breast of Chicken**

Artichoke Hearts / Sundried Tomatoes /
White Wine Lemon Garlic Sauce

Wild Mushrooms / Marsala Wine Sauce

- **Slow Roasted Pork Loin**

Apricot Sweet Chili Glaze

- **Grilled Marinated Tri-Tip**

Olive Oil / Herbs / Spices / Chimichurri

- **Grilled Atlantic Salmon**

Lemon / Dill / Beurre Blanc

Tropical Salsa / Ponzu Sauce

Sides

- Grilled Asparagus
- Wild Mushroom Rice Pilaf
- Medley of Grilled Spring Vegetables
- Caramelized Shallot Mashed Potatoes
- Rosemary Roasted Red Skin Potatoes
- Au Gratin Potatoes
- Baked Mac & Cheese
- Sautéed Baby Kale
- Creamy Bacon Cheddar Polenta



MAIN COURSE: VEGETARIAN & CHILDREN'S

Vegetarian Entrees Available by request to accommodate guests with dietary restrictions

SELECT ONE

- **Stuffed Portobello Mushroom**

Quinoa / Black beans / Roasted vegetables / Chimichurri

- **Pasta Primavera**

Penne Pasta / Fresh Herbs / Roasted Vegetables / Shaved Parmesan

- **Spinach & Artichoke Mac & Cheese:**

Baby Spinach / Artichoke Hearts / Greek Yogurt / Panko Breadcrumbs

- **Eggplant Parmesan**

Breaded Eggplant / Ricotta / Fresh Mozzarella / Marinara

Children's Entrees

\$20 | available for guests 12 & under

Includes Seasonal Fruit

SELECT ONE

- Chicken Tenders & French Fries
- Mini Cheese or Pepperoni Pizza
- White Cheddar Mac & Cheese



UPGRADES

Slow Roasted Prime Rib Served on the Carving Station: + \$100 Chef Fee

- Olive Oil / Herbs / Spices / Au Jus / Horseradish

Grilled Rack of Lamb: Market Price

- Olive Oil / Herbs / Spices / Mint Jelly / Red Wine Demi

NY Steak, Filet Mignon, or Ribeye: Market Price

- Garlic Herb Butter

Want Additional Items? (prices per person)

- Appetizer \$6
- Salad \$5
- Side \$5
- Entrée \$25





BAR PACKAGES

\$1000 Bar Minimum

Our bar is fully stocked with assorted spirits, wines, and draft beers

Hosted bars are available by consumption or \$25 per person for the first hour and \$10 per person for each additional hour

Cash bars are available by request

FACILITY FEES

| Day | Fee |
|---------------|---------|
| Mon - Thurs | \$3,000 |
| Friday | \$4,000 |
| Saturday | \$4,500 |
| Sunday | \$3,500 |
| Ceremony Only | \$1,500 |

Facility Fee includes the following:

- Outdoor or Indoor Ceremony Site
- Indoor Reception Area
- Private Staging Room
- Linens & Napkins
- Tables, Chairs, Vases, China, Silverware
- Cake Cutting Service

- Minimum of 60 guests
- We can comfortably accommodate up to 120 guests
- Plated dinners available for up to 100 guests
- All food and beverage items subject to 8.2625% sales tax and 20% service charge
- Not seeing everything you need? Please ask about our full catering menu for additional food offerings, late night snacks, and detailed bar information

CONTACT:

FOR CATERING, AVAILABILITY, AND BOOKING
INFORMATION PLEASE CONTACT:

- EVENT COORDINATOR: **CRYSTAL BLAINE**
- EMAIL: **CBLAINE@SKIROSE.COM**
- WEBSITE: **WWW.SKIROSE.COM/WEDDINGS-AND-EVENTS**

