



PALISADES
TAHOE™

BANQUET MENUS



START ME UP CONTINENTAL *\$25 per person*

Seasonal Melons and Berries
 Mini Pastries, an assortment of cinnamon rolls, Danishes, and muffins
 Yogurt and Granola, Greek yogurt, fruit compote and honey (GF)
 Cranberry and Orange Juice
 Starbucks Coffee Service, dairy and non-dairy creamer, Assorted Gourmet Hot Teas

...CONTINENTAL BREAKFAST ENHANCEMENTS

Scrambled Eggs, add \$6 per person

Cherry Wood Smoked Bacon, add \$6 per person

Silva Chicken Apple Sausage, add \$6 per person

Herb Roasted Breakfast Potatoes, add \$6 per person

Steel Cut Oats with Caramelized Apples

sliced almonds, brown sugar, cinnamon and honey, *add \$9 per guest*

Chef's Frittatas, roasted vegetable and pesto and Italian sausage with sweet peppers, cippolinis and roasted tomato sauce, *add \$13 per guest*

Buttermilk Pancakes or Grand Marnier French Toast, real maple, *add \$9 per guest*

Bagels and Lox Station, plain and assorted bagels, smoked salmon and trout, chive cream cheese, tomatoes, shaved red onion, capers, lemons and more..., *add \$13 per guest*

Burritos, scrambled eggs, roasted potatoes, cheddar jack cheese, salsa and sour cream, chorizo or veggie, *add \$13 per guest*

Sandwiches, griddled English muffins stuffed with scrambled egg and white cheddar
 Choice of bacon, sausage or veggie, *add \$11 per guest*

Thai Tofu Scramble, with matchstick veggies, spinach, cilantro and Thai peanut sauce. , *add \$11 per guest*

Omelet Station, chef prepared, eggs to order and gourmet fluffy omelets.
 avocado, green onion, peppers, mushrooms, spinach, tomatoes, ham, turkey, bacon, assorted cheeses and salsa. *Add \$15 per person, requires \$95/chef fee per 30 guests*

OLYMPIAN BREAKFAST BUFFET *\$38 per person*

Seasonal Melons and Berries
 Toast Bar with Fruit Preserves and Whipped Butter *Gluten Free bread available upon request*
 Scrambled Eggs
 Cherry Wood Smoked Bacon
 Chicken Apple Sausage
 Herb Roasted Breakfast Potatoes
 Cranberry and Orange Juice
 Starbucks Coffee Service, dairy and non-dairy creamer, Assorted Gourmet Hot Teas

GOT TO GO - BOXED BREAKFAST *\$27 per person*

Choice of Burritos, Breakfast Sandwiches or Tofu Scramble
sandwiches and scrambles come with crispy homefries on the side
 Melon and Berry Salad
 10oz apple, cranberry or orange juice
 Full Starbucks's to-go coffee and tea service

FROM THE BAR - requires a bartender fee and \$500 minimum

MIMOSA BAR - Enjoy your favorite Bottle of Bubbly Enhanced with Fresh Valencia Orange Juice, Fruity Cranberry Juice and a Variety of Pellegrino Flavored Waters
 Korbel California Champagne - *\$12 per drink*
 Piper Sonoma Sparkling Wine - *\$14 per drink*

BLOODY MARY BAR - Enjoy our signature Palisades Tahoe Bloody Mary Mix with your choice of Vodka accompanied by all your favorite fixings - Locally Made Beef Jerky, Olives, Pepperoncini's, Spicy Green Beans, Limes and Celery
 Seagram's Vodka - *\$11 per drink*
 Tito's Vodka - *\$13 per drink*
 Grey Goose Vodka - *\$14 per drink*

BREAK PACKAGES - \$16 per person

Packages include Iced Tea and Lemonade

HIT THE TRAIL - BUILD YOUR OWN TRAIL MIX

Dried Fruit and Nuts
Mixed Roasted Nuts
Pretzels
Assorted Mini Candies

OLYMPIC LADY

Gourmet Assorted Cookies
House Made Fudge Brownies
Assorted Bars

Gluten Free available, Individually wrapped

CHUTE 75 CHIPS AND DIP

House made Tortilla Chips
Red and Green Salsa
Guacamole
Warm Queso

ROCK GARDEN HUMMUS

Grilled Naan
Gluten Free Crostini
Classic and Chipotle Hummus
Farm Fresh Veggies
Tzatziki Sauce

GRANITE ALLEY CREAMERY

California Cheeses
Roasted Garlic
Assorted Gourmet Mustards
Crackers and Gluten Free Crostini

YOGURT PARFAIT BAR

Fat-free Plain, Vanilla and Strawberry Greek Yogurts
California Berries
Granola
Sliced Almonds, Chocolate Chips, Berry Sauce, Honey, and Shredded Coconut

A LA CARTE BREAK ITEMS

BEVERAGES

Assorted Bottled Juices	\$4 Each
Bottled Water	\$4.Each
Assorted Soft Drinks	\$3 Each
Sparkling San Pellegrino® Mineral Water	\$4 Each
Sparkling San Pellegrino® Fruit Beverages	\$4 Each
Red Bull® and Red Bull Sugar Free® Energy Drinks	\$5 Each
Zico® Coconut Water, Original and Chocolate	\$5 Each
Apple Cider, Hot Chocolate, and Gourmet Tea Packets	\$65 per Shuttle*
Iced Tea with Lemon and Sweeteners	\$50 per Shuttle*
Starbucks Regular Coffee and Decaffeinated Coffee	\$65 per Shuttle*

**Each Shuttle Contains 12-15 12oz. Cups*

SNACKS

Deep River Chips	\$4 Each
Bagged Popcorn, assorted flavors	\$4 Each
Assorted Candy Bars	\$3 Each
Assorted Clif Bars	\$5 Each
Granola Bars	\$3 Each
Whole Fresh Fruits	\$3 Each
Tahoe Territory Jerky, assorted flavors	\$12 Each

SUNNYSIDE DELI, *Build Your own Gourmet Sandwich \$38 per person*

Farmer's salad, matchstick veggies, cucumbers and tomatoes, Dijon vinaigrette
 Artisan breads, multigrain, rye, sourdough, multigrain GF
 Thin sliced roasted turkey, roast beef, ham, cured salamis
 Roasted Garlic Hummus
 Gourmet California sliced cheeses
 Sliced tomatoes, shaved red onions, butter lettuce, pickled goodies
 Pesto and chipotle aiolis, Dijon and mayo
 Super Slaw
 House Potato Chips
 Cookies and brownies
 Served with Iced Tea and Lemonade

CORNICE BUFFET, *From the Grill \$45 per person*

Farmer's salad, matchstick veggies, cucumbers and tomatoes, Dijon vinaigrette
 Pasta Salad, rotini, artichoke hearts, sundried tomatoes and basil, balsamic
 Artisan Buns, *GF individually wrapped available*
 Grilled CAB beef patties
 Grilled Beyond Burgers
 Gourmet California sliced cheeses, Point Reyes blue
 Sliced tomatoes, shaved red onions, butter lettuce, pickled goodies
 Roasted garlic aioli, ketchup, mustard, bistro sauce
 Cherry wood smoked bacon, caramelized onions, roasted mushrooms
 Roasted red potato salad
 Cookies and brownies
 Served with Iced Tea and Lemonade

TEX MEX LUNCHBUFFET, *Southwest Flavors \$45 per person*

Santa Fe Salad, organic greens, caramelized corns, tomato, cilantro, pepitas and avocado ranch
 Spanish rice
 Cumin black beans
 Achiote chicken thighs
 Pork Carnitas
 Fajita peppers, onions and portabellas
 Shredded Jack, shredded lettuce, sour cream, red and green salsas, jalapenos and serrano peppers
 Flour and street corn tortillas
 Abuelita's brownies
 Served with Iced Tea and Lemonade

SECRET GARDEN, *Korean Style Goodness \$48 per person*

Secret Garden Quinoa Salad - quinoa, edamame, carrots, radishes, sugar snap peas, bean sprouts, red cabbage, mint, basil, cilantro, serrano peppers, crushed cashews, soy-lime vinaigrette
 Steamed Jasmine Rice
 Korean BBQ Beef
 Korean BBQ Portobello Mushrooms
 Miso Roasted Carrots and Brussel Sprouts
 Sweet Hawaiian Rolls
 Matcha Tea Cake
 Served with Iced Tea and Lemonade

ALOHA BOWLS, *Hawaiian Flavors \$45 per person*

Steamed sushi rice
 Seaweed salad
 Pickled cucumber, red onion and black sesame salad
 Ahi Tuna Poke, scallion, ginger, garlic, chilies, tamari and sesame
 Kalua Pork, overnight salt roasted pork shoulder
 Tofu Poke
 Edamame, radish sprouts, shredded purple cabbage, red fresnos, pickled mango, kim chi
 Wasabi aioli, sriracha aioli
 Cheesecake bites
 Served with Iced Tea and Lemonade

BROKEN ARROW BOXED LUNCH \$29 per person

To-Go only, choose 3 options for your group, preorder counts required. GF multigrain bread available.

All boxed lunches will include whole fruit, bagged chips, giant cookie & canned soda or sparkling water

SELECT THREE

Sliced Roast Beef, cheddar, horseradish aioli, butter lettuce and tomato on ciabatta roll
Cajun Spiced Turkey, crisp bacon, Muenster cheese, pesto aioli, butter lettuce and tomato on telera roll
Black Forest Ham, Swiss and Dijonaise, butter lettuce and tomatoes on Sourdough Rye
Secret Garden Salad, quinoa, edamame, carrots, radishes, bean sprouts, red cabbage, mint, basil, cilantro, serrano peppers, crushed cashews, soy-lime vinaigrette
Hummus Wrap, flour tortilla with hummus, baby spinach, matchstick veggies, tomato and onion
Cobb Salad, chopped romaine, herb grilled chicken, smoked blue cheese, hard boiled egg, avocado, roma tomatoes, shaved red onion, applewood bacon and balsamic vinaigrette

PASSED HORS D' OEUVRES

\$25.00 per person - choice of three

approximately 5-7 pieces per person

VEGETARIAN

- 🍴 Beet Poke, sesame, ginger and scallion, wonton chip
- 🍴 Heirloom Tomato Bruschetta, kalamata olives, roasted garlic, basil pesto, on a crostini
- 🍴 Zucchini Fritters, sun dried tomato aioli
- 🍴 Veggie Pakora, matchstick fried nests, chickpea batter, mango chutney and cilantro
- 🍴 Caprese Skewers, fresh mozzarella, heirloom cherry tomatoes, basil leaves and balsamic gastrique

POULTRY

- 🍴 Lime Soy Skewers, grilled chicken, coconut peanut dipping sauce
- 🍴 Wrapped Melon, seared duck breast, prosciutto and blackberry
- 🍴 Duck Confit, plum salsa, cherry gastrique, rice cracker
- 🍴 Pastry Purses, Boursin cheese, braised chicken, sundried tomatoes and spinach

PORK

- 🍴 Dates, Point Reyes blue cheese, cherrywood bacon
- 🍴 BLT Skewers, pork belly, heirloom tomato, baby iceberg, chipotle aioli
- 🍴 BBQ, smoked shoulder, Texas sauce, jalapeno slaw, toasted brioche
- 🍴 Pigs in Blankies, Niman Ranch franks, spicy mustard, sharp cheddar, chipotle ketchup
- 🍴 Carnitas, jicama slaw, salsa verde, tortilla chip

*SEAFOOD

- 🍴 Ahi Poke, ginger, garlic, sesame and soy, wonton chip
- 🍴 Crab Cake, charred lemon, basil aioli
- 🍴 Ceviche, shrimp and scallop, citrus, chilies, watermelon, micro cilantro, tortilla chip
- 🍴 Shrimp and Grits, chipotle BBQ, white corn grits, roasted green chilies, spoon
- 🍴 Lobster Roll, lobster tail, garlic buttered roll, celery leaf, chipotle remoulade,

Additional Hors D' Oeuvres, \$8.00 per person per selection

STATIONED HORS D' OEUVRES

FROM THE GARDEN \$20 per person

Assorted farmer's veggies, grilled naan, GF crostini, French onion dip, hummus and goddess dressing

CALIFORNIA CHEESE BOARD \$22 per person

Artisan California goat and cow cheeses

Mustards, pestos, roasted garlic, grapes, and berries

Crackers and GF crostini

CHARCUTERIE BOARD \$26 per person

Artisan cured meats including prosciutto, salamis, grilled sausages

Wild mushroom pate, mustards, and dips

Crackers and GF crostini.

TASTE OF THE FOOTHILLS BOARD *With a Local Focus* \$32 per person

Artisan California goat and cow cheeses

Prosciutto, salamis, grilled sausages, and wild mushroom pate

Nuts, dried fruits, honeycomb, grapes and berries, and mustards

Crackers and GF crostini

ARTISAN FLAT BREADS \$24 per person

Ancho BBQ Chicken, smoked bacon, caramelized onions, Point Reyes blue cheese

Forest, wild mushrooms, butternut, balsamic red onions, goat feta, arugula pesto

Caprese, vine ripe tomatoes, basil, fresh mozzarella, roasted garlic with herbed olive oil

Sicilian, soppressata, prosciutto, calabrese peppers, criminis, caramelized onions, asiago and arrabiatta sauce

DINNER BUFFET

All Dinner Buffets come with Starbucks Coffee, Starbucks Decaffeinated Coffee, and an Assortment of Gourmet Teas

MOUNTAIN FIESTA, *Creative Southwestern Flavors \$60 per person*

Santa Fe Salad, baby greens, caramelized corn, tomato, cilantro, radish, pepitas and avocado ranch
Spanish Rice
Cumin Black Beans
Chile Grilled Beef Butcher Steak, cilantro pesto
Achiote Rubbed Chicken Thigh, pico de gallo
Roasted Fajita Vegetables, onion, sweet peppers, green chilies, portabellas
Flour and corn tortillas
House Salsas, red, green and habanero
Serranos and jalapenos, cilantro, lime, shredded jack cheese, sour cream
Abuelita's brownies

TEXAS BBQ \$65 per person

Baby Wedge Salad, Point Reyes blue cheese, ranch, cherry wood bacon, red onion, tomatoes
White cheddar mac and cheese, panko and parmesan crust
Butternut Spears and Brussels Crisps with pomegranate balsamic glaze
BBQ Smokehouse Pork Belly with green tomato chutney, ancho chile pesto
Smoked Brisket with Cherry Cola BBQ
Smoked Portabellas with black salt roasted tomatoes and onions
Assorted chocolate, caramel & whiskey friendly treats by Chef Cortney

LITTLE ITALY, *Italian Flavors \$70 per person*

Grilled Caprese Salad, vine ripe tomato, fresh mozzarella, basil, balsamic reduction, sea salt
Caesar Salad, house dressing, focaccia croutons, shaved asiago, Meyer lemon and kalamatas
Steamed Broccoli and balsamic roasted red onions
Lemon Rosemary Roasted Chicken, artichoke hearts and roasted garlic
Grilled Butcher Steak, wild mushroom, duck fat cippolinis and red wine demi-glace
Penne Pasta and basil arugula pesto, tossed with roasted butternut and sweet peppers
Baked Garlic Bread
Tiramisu

MEDITERRANEAN, *Summery Whole Food Flavors \$70 per person*

Hummus, baba ghanoush, tabbouleh, grilled pita and GF crostini
Fattoush salad, chopped romaine and organic greens, tomato, cucumber, chickpeas, pickled red onion, pita chips and Greek dressing
Quinoa pilaf stuffed vine ripe tomatoes, feta and arugula pesto
Garlicky braised greens
Seared Californian sea bass, elephant garlic and grilled meyer lemon beurre blanc
Herb grilled chicken, artichoke, baby tomatoes, capers and orzo pilaf, citrus vinaigrette
Chef Cortney's Baklava

SQUAW PEAK, *Gourmet California Influenced Flavors \$85 per person*

Organic baby lettuce and frisee, citrus supremes, goat feta, toasted almonds, champagne vinaigrette
Balsamic roasted red onions, grilled patty pan squash and broccolini
Wild mushroom risotto, baby leeks and asiago
Lemon thyme roasted bone-in chicken breast, white wine pan jus
Whole roasted rosemary beef tenderloin, glazed shallots and demi-glace
California Seas Bass, wilted spinach, lemon chive beurre blanc
Tahoe Turtle Tiramisu, mini genoise cake brushed with espresso, layered with vanilla merengue buttercream, salted caramel core and candied pecans (plated)

PLATED DINNERS - \$95.00 Per person

Served with Artisan Bread and Butter, Starbucks Coffee, Starbucks Decaffeinated Coffee, and an Assortment of Gourmet Teas

SALADS, *Choice of One*

ENTREES, *Choice of Two*

VEGETARIAN/VEGAN ENTREE, *Choice of One*

DESSERT, *Choice of One*

SALADS *Please Choose One*

Baby Greens, taxi tomatoes, English cucumbers, edible flowers, pea shoots and Dijon vinaigrette

Caesar, garlic dressing, crisp romaine, focaccia croutons, asiago tuelles, kalamata olives and charred lemon

Wedge, iceberg lettuce, red onion, roma tomato, cherrywood bacon, Point Reyes blue dressing

Pear and Blue Cheese, pears, artisan greens, Point Reyes blue cheese, toasted pecans, white balsamic and honey dressing

Baby Kale, butternut squash and beets, goat feta, dried cherries and pecans, balsamic vinaigrette

Mediterranean, baby lettuce, cubed feta, tomato, sweet peppers, basil, pine nuts and herb vinaigrette

DINNER ENTREES *Please Choose Two*

MEATS

Grilled Flank Steak, black salt roasted roma tomato, potato rosti, chimichurri butter

Grilled Salmon Creek Pork Tenderloin, hambone braised black lentils, broccoli rabe, whole grain béarnaise

Peppercorn Venison Chop, duck fat fingerling potatoes, baby leek, baby carrots, huckleberry demi-glace

Rack of Lamb, herb crusted 4 bone rack cooked medium rare, Humboldt Fog blue cheese fondue, gold steak fries, roasted brussel sprouts

Petit Filet, pan seared medium rare, demi-glace, garlic wild mushrooms, asparagus, potato rosti

NY Strip, grilled medium rare, red wine sauce, grilled purple onion, scalloped potatoes, braised greens

add two giant shrimp scampi style to any Meat entrée \$12 per person

POULTRY

Crispy Seared Chicken, bone-in, pan jus, whipped potatoes, grilled broccolini and duck fat cippolinis

Crispy Duck Breast, bing cherry demi-glace, thyme and butternut squash risotto, haricot verts

Red Brick Chicken, achiote roasted, garlic whipped gold potatoes, rosemary and lemon sauce, asparagus

Entrees continued...

FISH*

California Sea Bass, miso brushed, crispy risotto cake, escabeche sauce, baby bok choy, celery leaf

Seared Scottish Salmon, charred lemon, pesto roasted tomatoes, spinach risotto, aged balsamic

**Sustainably wild caught and farmed options from Kanaloa Seafood, Santa Barbara, CA*

VEGETARIAN/VEGAN *Please Choose One*

Veggie Lasagna, layered with béchamel, marinara, and spinach ricotta, grilled garlic bread, basil oil

Grilled Vegetable Terrine, red quinoa, black lentils, grilled fennel, squash and peppers, chimichurri

Goat Cheese Polenta Cakes, crispy seared, roasted tomatoes and squash, cilantro pesto

DESSERTS *Please Choose One*

Tahoe Turtle Tiramisu, mini genoise cake brushed with espresso, layered with vanilla merengue butter-cream, salted caramel core and candied pecans

Chocolate Almond Layer Cake, espresso mousse, vanilla tuille, fresh raspberries

Tres Leche Cake, mango coulis, coconut tuille

Peach Upside Down Cake, peach coulis, cinnamon chantStarbucks creme (GF)

Tarte Tatin, California apples and pears, frangipane, salted caramel, vanilla bean ice cream

Ask for custom vegan and gluten free options

BEVERAGE SERVICES

A \$150.00 Labor Charge will apply for Consumption Bars less than \$500.00

GOLD LEVEL

LIQUOR | \$14 per glass

GREY GOOSE VODKA
TAHOE BLUE VODKA
HENDRICKS GIN
GENTLEMAN JACK TENNESSEE WHISKEY
JAMESON IRISH WHISKEY
CROWN ROYAL CANADIAN WHISKEY
MCCALLAN 12YR. SCOTCH
BACARDI RUM GOLD RESERVE
HERADURA SILVER TEQUILA
CAZADORES REPOSADO TEQUILA
GRAND MARNIER
DISARRONO AMARETTO, BAILEYS, KAHLUA

WINE | \$14 per glass

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER
JOEL GOTT SAUV BLANC
JOSH CELLARS CABERNET
SOKOL BLOSSER PINOT NOIR
FLEURES DE PRAIRIE ROSE
PIPER SONOMA SPARKLING

BEER

COORS LT | \$5
CORONA, WHITE CLAW | \$6
SIERRA NEVADA, FRESH SQUEEZEDIPA | \$7

OTHER

ASSORTED SODA AND JUICE | \$3 per

PACKAGE BAR PRICING*

FULL BAR
First Hour |\$23 per person
Additional Hour |\$20 per person

BEER AND WINE ONLY

First Hour |\$19 per person
Additional Hour |\$16 per person

SILVER LEVEL

LIQUOR | \$12 per glass

TITO'S VODKA
OXLEY GIN
WOODFORD RESERVE BOURBON
TULLAMORE DEW IRISH WHISKEY
KRAKEN SPICED DARK RUM
PARTIDA TEQUILA
DEWAR'S SCOTCH

WINE | \$12 per glass

NOBEL VINES CHARDONNAY
ALEXANDER VALLEY VINEYARDS CABERNET
FERRARI CARANO FUME BLANC
BIELER ROSE
KORBEL CALIFORNIA CHAMPAGNE

BEER

COORS LT| \$5
CORONA, WHITE CLAW| \$6
SIERRA NEVADA, FRESH SQUEEZED IPA | \$7

OTHER

ASSORTED SODA AND JUICE | \$3 per

PACKAGE BAR PRICING*

FULL BAR
First Hour |\$20 per person
Additional Hour |\$17per person

BEER AND WINE ONLY

First Hour |\$16 per person
Additional Hour |\$13per person

BRONZE LEVEL

LIQUOR | \$10 per glass

VODKA
GIN
WHISKEY
RUM
TEQUILA

WINE | \$10 per glass

CHARDONNAY
CABERNET SAUVIGNON
ROSE
SAUVIGNON BLANC

BEER

COORS LT | \$5 per
CORONA, WHITE CLAW | \$6 per
SIERRA NEVADA | \$7 per

OTHER

ASSORTED SODA AND JUICE | \$3 per

PACKAGE BAR PRICING*

FULL BAR
First Hour |\$17 per person
Additional Hour |\$14 per person

BEER AND WINE ONLY

First Hour |\$13 per person
Additional Hour |\$10 per person

NON-ALCOHOLIC BAR for guests 5 - 20 years old

ASSORTED SODA, LEMONADE, ICED TEA
First Hour | \$6 per person
Additional Hour |\$3.00 per person

***Package Bar Pricing will be applied to all guests over 21 years of age.**

All Brands of beer, wine , and liquor are subject to change

Palisades Tahoe recognizes a group size to be a minimum of 20 guests. For less than the minimum number, a \$10.00 per person menu surcharge will apply. Catering services will not be available for any group less than 10 people.

The Banquet Event Order (BEO) serves as a separate contractual agreement between the meeting planner and the Food & Beverage Department. All menu selections must be submitted and event BEO must be signed off by the meeting planner (14) business days prior to your event. Final guest counts are to be submitted by the meeting planner no later than (5) business days prior to your event date.

All food and beverage items are subject to 7.25% sales tax and 22% Service Charge. A 1.5% Village Assessment Fee does apply in Alpenglow, Palisades, and Base Camp Conference Rooms.

MENU:

If you wish to offer your guests the option of selecting an entrée before the event, please follow these guidelines:

- Maximum of three (3) entrée selections—due to your Conference Planning Manager no later than (14) business days prior to the function
- Guaranteed entrée counts are due to your Conference Planning Manager no later than five (5) business days prior to the function
- Client must provide individual place cards with entrée choice indicator.

As a majority of our food is prepared a la minute to provide the highest quality product, observance to scheduled meal times and agendas is vital.

GUARANTEE:

Your final guaranteed attendance numbers are due to your Conference Planning Manager no later than five (5) business days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance numbers indicated on your original contract will be considered your guarantee. Guarantees may not be reduced within 5 business days prior to your function; increases will be accommodated based on availability of product and staff. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

BAR FEE:

A \$150 bartender fee will be assessed if a bar bill does not reach a minimum of \$500.00. Our standard staffing is one bar/bartender for every 75 guests. If additional bartenders are requested, there will be an additional bartender fee applied.

LABOR FEE:

For each Chef Attendant required, a fee of \$95 will be charged per 50 guests for each event.

Coat check requires an attendant from beginning through the duration of the event, and will cost \$400.00 for a maximum of 300 guests. Additional charges may occur if an event has more than 300 guests.

CORKAGE:

No beverage of any kind is allowed to be brought to any event held at Palisades Tahoe by the client or its Guests without special permission from Palisades Tahoe. Anything allowed must be opened and served by Palisades Tahoe staff. A corkage fee of \$25+tax per 750ml bottle of wine will be assessed.

DÉCOR:

Themed décor may be arranged and must be approved prior to installation. Palisades Tahoe does not allow nailing, pinning, or taping any banners, posters, or pictures into our walls or ceilings. No décor is to be hung from any light fixtures. Linens, place settings, and stemware are included per your contract. Other items may need to be rented.

SEATING:

For events located in the Village Conference Rooms or the Palisades Tahoe Conference Center (PT), Palisades Tahoe offers 60" rounds and 72" rounds for seating. The maximum number of seating that can be placed at a 60" round is 10 guests; a 72" round has a maximum of 12 guests. For events located at High Camp, the seating there cannot be changed or removed. Please contact your Conference Planning Manager for a diagram of the venue spaces at High Camp.