

WEDDING CATERING



CONTACT: Palisades Tahoe
Wedding & Banquet Sales
866-368-1357
weddings@palisadestahoe.com

DINNER PACKAGES

- Your choice of one dinner package
- Passed hors d'oeuvres served for one hour
- Freshly baked artisan rolls and whipped butter
- Illy coffee and premium tea display
- Cake cutting service

Additional Information:

Hors d'oeuvres are five pieces per person total. Children's meals available, up to twelve years old.

Vendor meals available at \$35/person, chefs choice hot entree, dietary restrictions embraced.

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 meal.



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BUFFET

PRICE \$75 | *per guest*

- TRAY-PASSED HORS D'OEUVRES | *Choice of three*
- SALADS | *Choice of two*
- ENTREES | *Choice of two*
- SIDES | *Choice of two*

UPGRADES

Additional Items:

- HORS D'OEUVRE | *\$5 per guest*
- SALAD | *\$8 per guest*
- SIDE | *\$6 per guest*
- ENTREE | *\$16 per guest*

Add-Ons:

- A STATIONED APPETIZER BOARD | *\$12 per guest**
- A BRIDAL SUITE PLATTER | *\$18 per guest*
- A LATE NIGHT BITE | *\$9 per guest**

BOOK ROCKER BAR FOR YOUR CUSTOM
PRIVATE AFTER PARTY**



**Prices will vary depending on food selection*

***Ask your sales manager for details*

Prices are based on two hours of service

All rates are quoted per person and are subject to a 22% taxable service charge and a 7.25% California State tax. All prices are subject to change. Please deduct 25% from package price for children ages 5 through 12 years. No fee for children age 4 years or younger when buffets are selected. Special dietary considerations will be accommodated with advance notice (special pricing may occur).



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HORS D'OEUVRES

VEGETARIAN

BEET POKE *Sesame, ginger and scallion, wonton chip*

HEIRLOOM TOMATO BRUSCHETTA
Kalamata olives, roasted garlic, 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*

THAI SUMMER ROLL *Shaved cabbage, micro veggies, rice wrappers, thai sweet chile sauce*

POULTRY

LIME SOY SKEWERS *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 re moulade*

STATIONS | Upgrades

TASTE OF THE FOOTHILLS *Assorted local cow and goat cheeses, stone fruit spreads, mustards, honeycomb and crostinis | \$16 per guest*

CHARCUTERIE BOARD *Artisan cheeses, cured meats, grilled local sausage, dips and spreads | add \$18 per guest*

FROM THE GARDEN *Grilled, pickled and fresh vegetables, hummus, pesto and tapenade, grilled flatbreads | \$14 per guest*

FROM THE SEA* *Crab legs, citrus poached shrimp, oysters with champagne mignotte, ahi and hiramasa crudo, EVOO, charred citrus and sauces | \$30 per guest*

CEVICHE* *Shrimp, scallop, tuna poke, citrus, avocado, chilies and chips | \$24 per guest*



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



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BUFFET SALADS+SIDES

SALADS

BABY GREENS *Taxi tomatoes, English cucumbers, edible flowers, pea shoots and dijon vinaigrette*

TAHOE FOOD HUB *Best of what the region has to offer, chef's choice*

CAESAR *Roasted garlic dressing, crisp romaine, focaccia croutons, asiago tuilles, kalamata olives and charred lemon*

WEDGE *Iceberg lettuce, shaved red onion, roma tomato, cherry wood bacon, Point Reyes blue cheese dressing*

PEAR AND BLUE CHEESE *Pears, artisan greens, Point Reyes blue cheese, toasted pecans, white balsamic and honey dressing*

BABY KALE *Roasted butternut squash and beets, goat feta, dried cherries and pecans, balsamic vinaigrette*

MEDITERRANEAN *Baby lettuce, cubed feta, heirloom tomato, grilled baby sweet peppers, basil, pine nuts and herb vinaigrette*

SIDES

WHIPPED POTATOES *Butter and roasted garlic*

GREEN BEANS *Garlic blistered*

RISOTTO CAKES *Crisp spinach*

FINGERLING POTATOES *Herb roasted rainbow*

BROCCOLINI *Roasted tomatoes and black salt*

SEARED POLENTA CAKES *Cilantro pesto*

GRILLED ASPARAGUS *Confit pearl onions*

ROASTED BRUSSEL SPROUTS *Butternut squash, beets and Fennel roasted cauliflower*

MACARONI AND CHEESE *Fiscallini cheddar*



BUFFET ENTREES

POULTRY

PAN SEARED CHICKEN BREAST *Bone-in, herb roasted, cippolinis and rosemary*

RED BRICK CHICKEN *Achiote rubbed, lemon thyme jus*

CRISPY SEARED DUCK BREAST *Cherry demi glace, grilled leeks*

BEEF

GRILLED BUTCHER STEAK *House demi glace and caramelized onions*

ROASTED BEEF BAVETTE *Fresh herb chimichurri sauce*

WHOLE ROASTED NY STRIPLOIN *Red wine sauce, Point Reyes Blue Cheese*

WHOLE ROASTED BEEF TENDERLOIN
Chef's wild mushrooms, three day demi glace, duck fat cippolinis | add \$6 per guest

SEAFOOD

SEARED SALMON* *Campbell River Salmon, meyer lemon beurre blanc*

SEA BASS *Miso glazed, edamame and caramelized purple onion*

PAN SEARED CATCH *Work with the chef on what's seasonal and delicious from Kanaloa Seafood, choice of sauce*

PORK

ROASTED PORK TENDERLOIN *Red wine sauce, apple, pear and cherry chutney*

BONE-IN CHOPS *Roasted apples and pears, white balsamic, honey and thyme gastrique*

VEGETARIAN/VEGAN

GOAT CHEESE POLENTA CAKES *Crispy seared, roasted vegetables and cilantro pesto*

VEGGIE LASGANA *Layered with bechamel, marinara, spinach ricotta and house cheese blend*

GRILLED VEGETABLE TERRINE *Red quinoa, black lentils, grilled fennel, squash and sweet peppers, chimichurri*



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PLATED

PRICE \$90 | *per guest*

- TRAY-PASSED HORS D'OEUVRES | *Choice of three*
- SALADS | *Choice of one*
- ENTREES | *Choice of two*
- VEGETARIAN/VEGAN | *Choice of one*

UPGRADES

Additional Items:

- HORS D'OEUVRE | *\$5 per guest*
- SALAD | *\$8 per guest*
- SIDE | *\$6 per guest*
- ENTREE | *\$16 per guest*
- MAKE AN ENTREE A "DUET" | *\$12 per guest*

Add-Ons:

- A STATIONED APPETIZER BOARD | *\$12 per guest**
- A BRIDAL SUITE PLATTER | *\$18 per guest*
- A LATE NIGHT BITE | *\$9 per guest**

BOOK ROCKER BAR FOR YOUR CUSTOM
PRIVATE AFTER PARTY**



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***Ask your sales manager for details*

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HEIRLOOM TOMATO BRUSCHETTA

Kalamata olives, roasted garlic, 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

THAI SUMMER ROLL Shaved cabbage, micro veggies, rice wrappers, thai sweet chile sauce

POULTRY

LIME SOY SKEWERS 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 re moulade

STATIONS | Upgrades

TASTE OF THE FOOTHILLS Assorted local cow and goat cheeses, stone fruit spreads, mustards, honeycomb and crostinis | \$16 per guest

CHARCUTERIE BOARD Artisan cheeses, cured meats, grilled local sausage, dips and spreads | add \$18 per guest

FROM THE GARDEN Grilled, pickled and fresh vegetables, hummus, pesto and tapenade, grilled flatbreads | \$14 per guest

FROM THE SEA* Crab legs, citrus poached shrimp, oysters with champagne mignotte, ahi and hiramasa crudo, EVOO, charred citrus and sauces | \$30 per guest

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PLATED SALADS

SALADS

BABY GREENS *Taxi tomatoes, English cucumbers, edible flowers, pea shoots and dijon vinaigrette*

TAHOE FOOD HUB *Best of what the region has to offer, chef's choice*

CAESAR *Roasted garlic dressing, crisp romaine, focaccia croutons, asiago tuilles, kalamata olives and charred lemon*

WEDGE *Iceberg lettuce, shaved red onion, roma tomato, cherry wood bacon, Point Reyes blue cheese dressing*

PEAR AND BLUE CHEESE *Pears, artisan greens, Point Reyes blue cheese, toasted pecans, white balsamic and honey dressing*

BABY KALE *Roasted butternut squash and beets, goat feta, dried cherries and pecans, balsamic vinaigrette*

MEDITERRANEAN *Baby lettuce, cubed feta, heirloom tomato, grilled baby sweet peppers, basil, pine nuts and herb vinaigrette*



PLATED ENTRÉES

MEATS

GRILLED FLANK STEAK *Black salt roasted roma tomato, potato rosti, chimichurri butter*

GRILLED SALMON CREEK PORK TENDERLOIN *Ham bone braised black lentils, broccoli rabe, whole grain bernaïse*

PEPPERCORN VENISON CHOP *Duck fat fingerling potatoes, baby leek, roast baby carrots, huckleberry demi glace*

RACK OF LAMB *4 bone, herb crusted, Humboldt Fog blue cheese fondue, gold steak fries, roasted brussel sprouts*

PETIT FILET *Pan seared, three day demi glace, garlic buttered wild mushrooms, asparagus, potato rosti*

NY STRIP *Grilled medium rare Red wine sauce, grilled purple onion, scalloped potatoes, braised greens*

BONE IN PORK CHOP *Honey and white balsamic, roasted apples, whipped potatoes, brown butter carrots*

POULTRY

CRISPY SEARED CHICKEN *Bone-in, pan jus, butter whipped potatoes, grilled broccolini and duck fat cippolini*

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, grilled asparagus*

SEAFOOD

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*

CHEF'S SEASONAL *Ask what is in season from Kanaloa Seafood, design your own masterpiece with our chef*

VEGETARIAN/VEGAN

VEGGIE LASAGNA *Layered with bechamel, marinara, and spinach ricotta, grilled garlic bread, basil oil*

GRILLED VEGETABLE TERRINE *Red quinoa, black lentils, grilled fennel, squash and sweet peppers, chimichurri*

GOAT CHEESE POLENTA CAKES *Crispy seared, roasted tomatoes and squash, cilantro pesto*



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DESSERT

BARS | \$4 per guest

Brownies, caramel or peanut butter

Lemon bars

Salted caramel shortbread bars

Berry crumb bars

BITES | \$5 per guest

Mini cheesecakes

Chocolate caramel tartlet

Lemon berry tartlet

Cake pops, any flavor

Gourmet donuts: maple, chocolate or glazed

Cupcakes, non-filled

Cupcake, filled

Mini Pies, assorted flavors

COOKIES

Lake Tahoe iced sugar cookies | \$5 per guest

2" cookie, assorted flavors | \$3 per guest

4" cookie, assorted flavors | \$5 per guest

CUSTOM CAKES | starting at \$5 per guest

Work with our incredible pastry chef

Cortney Hadley, on designing your dream cake.

Your imagination is your only limit

HIS AND HERS DESSERT BARS

Have a favorite candy?

What you shared on your first date?

Let Chef Cortney design a custom dessert bar that

reflects the tastes of you both



**All dessert pieces must be ordered for no less than half of your guest count.*



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EVENING SNACKS

Pick a combination of any two | \$25 per guest -or- choose Ala Carte

GRILLED CHEESE BATONS &
TOMATO BASIL SOUP | \$13 per guest

Griddled sourdough, three cheeses, tomato soup

MINI QUESADILLAS | \$14 per guest

*Flour & corn tortillas, jack cheese, steak & veggie,
two salsas, guacamole*

MINI BURRITOS | \$14 per guest

*Brown rice and black beans, steak & veggie,
pico de gallo and guacamole*

SQUAW SLIDERS | \$14 per guest

*Angus bacon cheese with bistro sauce and veggie black bean
sliders with chipotle aioli and cilantro*

FLATBREAD PIZZA BITES | \$14 per guest

Pesto veggie and assorted cured meats with five cheeses blend

SHRIMP AND SCALLOP CEVICHE | \$16 per guest Tuna
poke, avocado salsa, salty chips

CHICKEN AND CHIPS | \$14 per guest

Crispy chicken tenders and waffle fries, three dipping sauces

SOFT BAKED COOKIES AND MILK SHOOTERS |
\$9 per guest



**All late night items must be ordered for no less than half of
your guest count.*

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



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BAR MENU

GOLD LEVEL

LIQUOR | \$14 per glass

Grey Goose Vodka
Tahoe Blue Vodka
Hendricks Gin
Woodford Reserve Kentucky Bourbon
Jameson Irish Whiskey
Crown Royal Canadian Whisky
Macallan 12yr Scotch
Bacardi Rum Gold Reserva
Heradura Silver Tequila
Cassado Reposado Tequila
Grand Marnier
Disaronno Amaretto
Baileys
Kahlua

WINE | \$14 per glass

Sonoma-Cutrer Chardonnay
Russian River Ranches
Joel Gott Sauv Blanc
Josh Cellars Cabernet
Sokol Blosser Pinot Noir
Fleures De Prairie Rose
Piper Sonoma Sparkling

BEER

Coors Light | \$5
Corona, White Claw | \$6
Fresh Squeezed IPA | \$7
Sierra Nevada, Lagunitas IPA | \$7

OTHER | \$3 per glass

Assorted soda and juice

SILVER LEVEL

LIQUOR | \$12 per glass

Tito's Vodka
Oxley Gin
Jack Daniels Tennessee Whiskey
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 Light | \$5
Corona, White Claw | \$6
Fresh Squeezed IPA | \$7
Sierra Nevada | \$7

OTHER | \$3 per glass

Assorted soda and juice

BRONZE LEVEL

LIQUOR | \$10 per glass

Vodka
Gin
Whiskey
Rum
Tequila

WINE | \$10 per glass

Chardonnay
Cabernet Sauvignon
Rose
Sauvignon Blanc

BEER

Coors Light | \$5
Corona, White Claw | \$6
Fresh Squeezed IPA | \$7
Sierra Nevada | \$7

OTHER | \$3 per glass

Assorted soda and juice

PACKAGE PRICING

BRONZE LEVEL

FULL BAR PACKAGE

First hour | \$17 per person

Additional hour | \$14 per person

BEER AND WINE ONLY

First hour | \$13 per person

Additional hour | \$10 per person

SILVER LEVEL

FULL BAR PACKAGE

First hour | \$20 per person

Additional hour | \$17 per person

BEER AND WINE ONLY

First hour | \$16 per person

Additional hour | \$13 per person

GOLD LEVEL

FULL BAR PACKAGE

First hour | \$23 per person

Additional hour | \$20 per person

BEER AND WINE ONLY

First hour | \$19 per person

Additional hour | \$16 per person

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BAR ENHANCEMENTS

SPECIALTY DRINKS | \$14 per drink, maximum choice of two

Minty Moscow Mule

Vodka, fresh lime juice, ginger beer and some simple syrup

Strawberry Rose Punch

Strawberries, Rosé champagne, lemon lime soda and simple syrup

Blackberry Whiskey Lemonade

Whiskey, lemon juice, rosemary, fresh blackberries, sugar and tonic water

Custom

Have a drink that is close to your heart? Ask your venue planner if we can accommodate your request

CHAMPAGNE TOASTS

HOURLY BAR | *Included with Silver or Gold 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

BRONZE | *\$40 champagne not included at this level*

SILVER | \$48

GOLD | \$56

CORKAGE FEES

WINE | *\$25 per bottle opened*

KEGS | *No kegs are permitted*

SPECIALTY BEER | *Ordered through Venue Distributor*



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ROCKER@SQUAW

FAREWELL BRUNCH | 9:00am–11:00am

Served with coffee, tea and assorted juices

PENTHOUSE BUFFET | \$58 per guest

Melons & Berries

Lox & Bagel bar: Truckee bagels, smoked salmon, herbed cream cheese and all the fixin's

Roasted veggie frittata

Herb roasted red potatoes

Dungeness crab benedicts, creole hollandaise, wilted spinach, crispy muffin

Grilled skirt steak, chimichurri sauce, Pico de Gallo

Cherrywood smoked bacon

Chicken apple sausage

French toast, maple syrup & fresh berry compote

GROUND FLOOR BUFFET | \$38 per guest

Melons & berries

Greek yogurt & granola

Scrambled eggs with herbs

Roasted red potatoes

Cherrywood smoked bacon

Chicken apple sausage

French toast, maple syrup & fresh berry compote

LATE NIGHT | 10:00pm–12:00am

Choice of two

SLIDER BAR | \$25 per guest

House black bean patties, chipotle aioli, baby spinach

Diner burgers, cheddar, shredded lettuce, pickle, dijonaise

Southwestern, green chilies & onions, pepperjack, Pico de Gallo

STREET TACO BAR | \$25 per guest

Blackened Ahi, jalapeno slaw, pineapple mango salsa, Sriracha aioli

Carne asada, tomatillo salsa, queso fresco, cilantro, red onion

Roasted veggies, portabellas, cilantro pesto, corn & black bean salsa

GOURMET MAC & CHEESE BAR | \$25 per guest

Fiscallini cheddar cavatappi

Pork carnitas

Smoked brisket

Grilled portobella mushrooms, shaved asiago, smoked bacon & assorted goodies

Shaved Asiago, smoked bacon & assorted goodies

WINGS AND SUCH | \$25 per guest

Hot, mild, BBQ & teriyaki

Cajun potato wedges and veggie jojos

Celery, carrots, Point Reyes blue cheese dip & Ranch dressing



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BEVERAGE DETAILS

BARTENDERS

Our standard staffing is one bar/bartender for every 75 guests.

A \$150 bartender fee will be assessed if a bar revenue does not reach a minimum of \$500.00.

If additional bar/bartenders are requested, there will be an additional fee applied of \$150 per bar/bartender.

Consumption Bar will be charged per drink consumed.

All food and beverage items are subject to prevailing sales tax and service charge.

Cash Bar pricing is inclusive of taxes.

Package Bar is priced per person and includes assorted domestic & imported beer; featured wine, cocktails, soft drinks, and fruit juices.

One Bar Package per Event. Fluctuation of bar packages and hosting selections are not allowed.

In an effort to make your event memorable, as well as safe, we are providing this information to you for the protection and well-being of all our guests.

In compliance with ABC Laws (California Alcoholic Beverage Control) and local law enforcement agencies, the following resort policies have been developed and will be enforced:

PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE:

1. Palisades Tahoe must provide all liquor served and consumed in our function facilities or restaurants.
2. 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. Products allowed must be opened and served by Palisades Tahoe staff. A corkage fee of \$25+tax per 750ml bottle of wine will be assessed.
3. Guests may not remove or transport liquor from any space. Only resort staff may transport liquor to or from a function space.
4. Hosted Bars are limited to a maximum of five hours. Cash bars are limited to a maximum of five hours. Bar service will be closed at certain times during functions to meet these criteria. If beverage services are to be moved from one location to another, banquet bars will reopen 15 minutes after the group is seated. Details will be provided within the Banquet Event Order.
5. The legal drinking age in California is 21 years of age. Per the Resort Responsible Beverage Policy, all guests who appear to be under the age of 30 must have their identification checked.
6. Under no circumstances may an adult provide alcohol for an underage guest.
7. We will not serve anyone who is intoxicated or serve anyone to that point.
8. No guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.
9. We will limit the quantity of multiple liquor drinks served per guest.
10. Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.



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GUARANTEE POLICY

Your final menu selections must be made no later than thirty (30) days prior to your arrival.

Any changes after this date are subject to approval, and additional charges may apply.

Your final guarantees and counts on menus are required five (5) working days prior to the scheduled function. If no guarantee is provided, the original estimate will be used for billing. We are prepared to serve 5% over the final guarantee number. All charges will be based upon the greater of the final guarantee or the actual number of guests served.

PRICING

All food and beverage prices are subject to a 22% taxable service charge and 7.25% California State tax room and meals tax. All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function. Events held in Base Camp, Palisades and Alpenglow are subject to an additional 1.5% civic fee.

MISCELLANEOUS

All food items must be prepared and served at Palisades Tahoe. Any excess food item may not be removed from the function.

Palisades Tahoe reserves the right to move assigned function rooms.

If a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred.

Palisades Tahoe is not responsible for any items brought on property on behalf of the bridal party by an outside vendor.

Palisades Tahoe is not responsible for setting up, breaking down or moving items from outside vendors.

Palisades Tahoe does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function.

The customer is responsible and shall reimburse Palisades Tahoe for any damage, loss or liability incurred by Palisades Tahoe by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

No items are allowed to be placed on any function room or lobby walls.

All signage produced by the customer must be pre-approved by Palisades Tahoe. In addition, Palisades Tahoe must pre-approve any promotional literature that mentions/describes Palisades Tahoe's services.

SHIPPING & RECEIVING

All Booking-related packages delivered to the Resort before the Booking must be labeled to the attention of the Conference Services Manager with the recipient's name, group affiliation and arrival date. The Resort does not accept any packages arriving more than 7 days prior to the Booking start date, and the Resort will not hold onto any packages or other materials beyond 7 days after the Booking end date.

Packages should be delivered within 3 days of the Booking start date and retrieved within 3 days after the Booking completion date. Service charges apply for all package handling as follows: A shipping/receiving fee of \$5.00 per package up to 10 pounds and \$.50 per pound for packages over 10 pounds will be charged to the Group's master account or to the attendee's individual account for each package received by the Resort. Additionally, packages and other items stored for the Group 4-7 days prior to or after the Booking will incur a daily \$35.00 storage fee. The Resort does not guarantee the Group's storage or service needs but uses reasonable efforts to assist.

There is a \$10 labor charge for each scheduled pick-up service, and there is a \$100 per pallet fee for pallet packing and wrapping.

WEDDING TASTING

Palisades Tahoe holds two wedding tasting events per year, and each confirmed wedding reception receives two complimentary tickets to one tasting event. Four (4) additional guests are allowed to join at an additional cost of \$80.00 per person, plus tax and service charge. Your Sales Manager can provide the upcoming dates of these events. If you would like a menu tasting on a different date, have a specific or custom menu, the charge for a separate tasting is \$80.00 per person.

BANQUET EVENT ORDER

Details for your event are produced on a separate contract known as the Banquet Event Order and must be finalized on or before five (5) days prior to your first event. A signature on the Banquet Event Order does not supersede or nullify the terms and conditions of this Agreement. Any changes made to a Banquet Event Order four (4) days or less prior to your first event, Resort may charge a change fee to Group Master Account. Requested changes to a room set up on the day of the event may result in a change fee.



CONTACT:

Palisades Tahoe
Wedding & Banquet Sales
866-368-1357
weddings@palisadestahoe.com

DRONE (UAV) POLICY

Out of safety concerns for guests, employees, and resort property, as well as concerns for individual privacy, SVAM prohibits the operation or use of unmanned aerial systems, or drones, by the general public.

This prohibition includes no drone use by the general public such as by recreational users and hobbyists operating from, on or above resort property.

This prohibition also includes no drones used for filming or videotaping which includes, except in the certain circumstances or editorial drone use by media or journalists operating from, on or above resort property.

The only exception to the resort's general prohibition of drones is as follows, in accordance with Part 107 of the Federal Aviation Regulations:

- *Non-hobbyist use of a drone weighing less than 55 pounds*
- *Drone operator must hold valid FAA certification as Remote Pilot Airman with a Small Unmanned Aircraft System rating*
- *All operations must comply with Part 107 of FAA regulations and California and Placer County equivalents, if any*
- *Operation is planned to occur in a location and on a date and time that does not include over-flight of any person (other than the drone operator) and/or operating resort lifts*
- *If persons will be present for over-flight a complete copy of FAA's bona fide Waiver of Part 107 must be delivered to the resort at least 30 days in advance*

Written access agreement between drone operator and resort must be in place at least 30 days in advance; this agreement must include full indemnification of resort for all claims arising in connection with any drone use

Palisades Tahoe Ski Holdings, LLC must be named Additional Insured on the drone operator's Aviation insurance policy with limits of not less than \$2 per occurrence/\$5 aggregate. Certificate of insurance to be delivered to resort at least 30 days in advance

All drones must stay a minimum distance of 500' from any moving chairlift.

The drone operation must meet legitimate need(s) and be supported and approved by Palisades Tahoe Marketing Dept. and Palisades Tahoe Risk Management Dept. at least 30 days in advance. Any violation of this policy may involve the confiscation of any drone equipment and may subject violators to

Any damages, including, but not limited to, damages for violations of privacy and/or physical or personal injuries or property damage, as well as regulatory fines and legal fees.

