









Granlibakken Tahoe is nestled in the heart of 74 wooded acres located less than a mile from beautiful Lake Tahoe and Tahoe City. Granlibakken offers the hospitality and ambience of yesterday with fine amenities of today.

We welcome you, your family and your friends to enjoy this beautiful location as you exchange your everlasting vous.

Enclosed you will find a detailed list of our wedding services, venue pricing and menus. Our picturesque property and lodging options make us the perfect destination for your Lake Tahoe Wedding.

As a full-service venue, we offer lodging, venue and catering.

We will work with you throughout the entire process to ensure your day is as unique and wonderful as you are.



Ceremony & Reception Venues

Venues are restricted to parties of 120 people maximum, with a 40 person minimum.

Venue	Rates	Available
Mountain Deck (outdoor)	\$4,500	Year-Round
Mountain Ballroom**	\$6,000	Year-Round
1/3 Mountain Ballroom ** (40 people)	\$3,000	Year-Round

**NOTE: in warmer months make use of Mountain Deck for your ceremony for an additional \$2,500





BIG PINE LODGE & LAWN

Big Pine offers a stunning outdoor venue with a tiered stone ceremony stage and secluded lawn. It must be booked with the accompanying seven bedrooom **Big Pine Lodge**, which carries a two-night minimum.

Big Pine Lodge	Prevailing Lodging Rates x 2 nights	7 rooms (14 Guests)
Big Pine Lawn (outdoor)*	\$6,500	June 1 st to October 1 st
Big Pine Kitchen & Living Room Access	\$1,500 per day	

Exclusive use of the 7 lodge bedrooms and Ponderosa bridal dressing room. The Big Pine living room and commercial kitchen can also be made available for an additional fee*.

Big Pine rehearsal dinner set up and clean-up is not included, nor is common area cleaning, but is available at a charge of \$250 per hour. This service must be arranged two weeks prior to your event.



Some Finer Details

All Ceremonies include:

- Ceremony Rehearsal Space Day Prior after 5pm
- Standard White Wedding Chairs
- Standard Setup and Cleanup Day Of
- 4 Heat Lamps (if required)
- 8 Sun Umbrellas

All Receptions include:

- Tables, Chairs and White Linens
- 5 Hours of Staffing (begins at start time of cocktail hour)
- Tableware and Service Items
- Existing Bistro lights at outdoor venues
- Standard Setup and Cleanup Day of

Not included:

- Wedding Cake or dessert fee: A \$2.50 charge will be levied per slice of cake or served dessert. Although Granlibakken Tahoe does not make wedding cakes, we will cut, plate and serve the cake slices or dessert.
- Dance Floor:

A dance floor for the reception is available:

12' x 12' = \$645.00 20' x 20' = \$1,200.00

We do not offer music for event.

Rehearsal Dinners

Rehearsal dinner venues are available at the resort. Only weddings that take the entire Big Pine Lodge are permitted to self-cater the rehearsal dinner, making use of the Big Pine Kitchen*. All other rehearsal dinner venues require room rental and catering through Granlibakken Tahoe's main kitchen.

IMPORTANT INFORMATION

Granlibakken will provide a wedding sales coordinator to:

- Provide a personalized site tour and recommend a vendor list
- Act as a menu consultant for all food and beverage selections
- Detail your banquet event order
- Create an estimate of your financial responsibilities and deposit schedules
- Create a custom floorplan for your chosen event space
- Oversee the ceremony and reception setup, food preparation, and hotel operations
- Be the on-site liaison between your wedding coordinator and hotel staff

We require you hire a wedding coordinator to assist you with:

- Etiquette and protocol for invitations, ceremony and toasts
- Create a timeline for your entire wedding day
- Organize and coordinate your rehearsal and rehearsal dinner
- Be the liaison between your family, bridal party, and vendors
- Assist the bride and bridal party with dressing
- Coordinate your ceremony and reception
- Collect your personal items at the conclusion of the reception
- No confetti or non-bio degradable outdoor decorations for tossing
- No open flames either indoor or outdoor



Catering

Granlibakken must provide all wedding day catering. No outside catering is allowed. There is a food and beverage minimum of \$12,000.

GRANLIBAKKEN HORS D'OEUVRE SELECTIONS

Minimum of 50 pieces

We recommend you select at least 3 different hors d'oeuvres for your wedding and 3 pieces of each of these selections, per person.

\$5.00 Per Piece	\$5.00 Per Piece	\$7.00 Per Piece
 Seasonal Quiche with Aioli Deviled Eggs Bruschetta Caprese Skewers Fig Bruschetta with Goat cheese and honey drizzle Calamari Strips (3PP) Stuffed Jalapeños wrapped in Bacon 	 Onion Puffs Falafel Balls Artichoke Puffs Prosciutto Wrapped Melon/Figs Chicken Potstickers 	 Ahi Wonton Cups Bourbon BBQ Meat Balls Mini Lobster Rolls Bacon Wrapped Scallops Sausage/Crab Stuffed Mushroom

Stationary Hors D'oeuvres

Cheese and Fruit Display - \$8.00/person Vegetable and Dip Display - \$8.00/person Charcuterie - \$11.00/person

Shrimp Cocktail Display - Market Value (50 Pieces)





SIT DOWN DINNER OPTIONS

50 person minimum

Includes

Choice of - One Main Entrée .

- Choice of One Vegetarian Entrée • (Vegan on request)
- Rice, Potatoes, or Pasta (Starch) •
- Specialty House Salad w/Vinaigrette
- Chef's Choice Vegetable Side ٠
- Artisan Rolls and Butter

Main Entrées

7 oz. Filet Mignon - Bordelaise and Béarnaise Sauce - \$52.00
Petite Filet Mignon & Shrimp Sauté - Bordelaise and Béarnaise Sauce - \$55.00
Petite Filet Mignon & Salmon - Bordelaise and Béarnaise Sauce - \$55.00
Alaska Baked Salmon - Lime Beurre Blanc - Market Price
Mahi Mahi or Halibut - Market Price
Herb Roasted Beef Prime Rib - \$52.00
Grilled Rosemary Organic Chicken with Lemon Caper Butter Sauce - \$42.00

Vegetarian entrées - \$42.00*

Stuffed Portobello Mushroom Spinach Lasagna Pasta Primavera Cannelloni

*NOTE: vegetarian options can be prepared as vegan and gluten free, if specified within the specified time frame for menu finalization

BUFFET DINNER OPTIONS

50 Person Minimum - \$62/Person | *\$10.00/person fee for a carving station

Includes

- Choice of Two •
- Choice of One
- Rice, Potatoes,
- Specialty Hous
- Chef's Choice •
- Bread and But

Main entrées

vo Main Entrées	Herb Roasted Beef Prime Rib - Carving Station*
ne Vegetarian Entrée	Grilled Pichana Roast with Chimichurri – Carving Station*
s, or Pasta (Starch)	Seafood Fettuccini with Shrimp and Scallops
se Salad	Grilled Rosemary Organic Chicken with Lemon Caper Butter Sauce
Vegetable Side	Fresh Salmon with Lime Beurre Blanc
tter	Rosemary Garlic Pork Tenderloin served with a light pork a jus
	Vegetarian entrées
	Stuffed Portobello Mushroom
	Spinach Lasagna
	Pasta Primavera
	Cannelloni



PLEASE CONTACT GRANLIBAKKEN SPECIAL EVENTS FOR MORE INFORMATION:

Call: 530-583-4242 or Email: specialevents@granlibakken.com



www.granlibakken.com