



Weddings

— AT THE CHATEAU —



Inclinedweddings.com | 775.832.1303 | events@ivgid.org

955 Fairway Blvd | Incline Village NV 89451

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Rates 2021/2022

Reception Venue Rates | June - October

Saturday	\$7,990
Friday & Sunday	\$4,970
Monday - Thursday	\$3,045

Reception Venue Rates | November - May

Saturday	\$4,660
Friday & Sunday	\$3,230
Monday - Thursday	\$2,035

Wedding Ceremony

10th Tee Box Ceremony	◇ white folding chairs	\$1,000
Fireside Ceremony	◇ white folding chairs	\$500
The Grille (winter only)	◇ Used for cocktail hour	\$500

Upgrades

Cross-back Chairs	\$5 per chair
Specialty Linen Package	\$5 per person
Backdrop with Birch Trees and Mr. & Mrs. Chairs	\$400
Fire Pits	\$75 each
Lounge Furniture	\$150

The Chateau

Soft Bar Packages

Soft Bar pricing is per person for each guest over the age of 21. Bar service is unlimited and continuous.

A full bar may be available for guests to purchase cocktails or limit the bar to the soft bar selections.

House Soft Bar

house wines & domestic draft beer

2 hours | \$18

3 hours | \$31

4 hours | \$38

5 hours | \$43

Premium Soft Bar

choice of wine from list & premium draft beer

2 hours | \$20

3 hours | \$34

4 hours | \$45

5 hours | \$53

Full Bar Packages

Full Bar pricing is per person for each guest over the age of 21. Bar service is unlimited and continuous.

Well Full Bar

house wines, domestic draft beer, well level alcohol

2 hours | \$21

3 hours | \$35

4 hours | \$44

5 hours | \$49

Call Full Bar

call level wines, domestic or premium draft beer, call level alcohol

2 hours | \$22

3 hours | \$40

4 hours | \$51

5 hours | \$59

Premium Full Bar

choice of wines, domestic or premium draft beer, premium level alcohol

2 hours | \$24

3 hours | \$45

4 hours | \$59

5 hours | \$69

- Champagne toasts and wine service are charged by the bottle and are not included in bar packages
- \$25 bottle corkage fee per 750ml
- Hosted Bar options based upon consumption are available

Well/House

Wine | \$6.75 | House Wines*

Cocktails | \$7

Sobieski Vodka | Gordons Gin | Ron Rico Rum

Sauza Gold Tequila | Evan Williams Bourbon | Fireball Whiskey

Domestic Beer Draft | \$7

Choose One: Coors/Coors Light | Bud/Bud Light | Miller

Michelob Amber Bock | Tahoe Amber

Assorted Domestic Bottle Prices | \$7

Call

Wine | \$7.25 - \$9.25 | Any options between \$29-\$37

Cocktails | \$8

Tahoe Blue Vodka | Tito's Vodka | Tanqueray Gin | Bacardi Rum

Hornitos Repasado Tequila | Jack Daniels Bourbon

Seagrams 7 Whiskey | Jameson Irish Whiskey | Dewars Scotch

Kahlua | Jager | Amaretto

Premium Beer Draft | \$8

Choose One: Lagunitas | Stella | Blue Moon | Lead Dog Citra Solo

Revisions Disco Ninja | Brewers Cabinet Dirty Wookie | Sierra Nevada

Assorted Domestic & Premium Bottle Prices | \$8

Premium

Wine | \$6.75 - \$12.25 | Any from wine list (exc Moet & Chandon)

Cocktails | \$9

Grey Goose Vodka | Ketel One Vodka | Tanqueray Gin

Bombay Gin | Captain Morgan Rum | Myers Dark Rum

Patron Tequila | Makers Mark Bourbon | Gentleman Jack

Crown Royal Whiskey | Jameson Irish Whiskey

Glenlivet 12yr Scotch | Chivas Regal Scotch | Bailey's | Grand Mariner

Premium Beer Draft | \$8

Choose One: Lagunitas | Stella | Blue Moon | Lead Dog Citra Solo

Revisions Disco Ninja | Brewers Cabinet Dirty Wookie | Sierra Nevada

Assorted Domestic & Premium Bottle Prices | \$8

Red

Hayes Ranch Cabernet | \$25*

Z. Alexander Brown Cabernet | \$37

Borne of Fire Cabernet | \$45

Justin Cabernet | \$49

Parducci Pinot Noir | \$29

Meiomi Pinot Noir | \$37

Belle Glos Pinot Noir | \$49

Sobon 'Rocky Top' Zinfandel | \$29

Rodney Strong Merlot | \$29

Coppola Claret | \$30

Cline 'Cashmere' Red Blend | \$29

Daou 'Pessimist' Red Blend | \$33

White

Hayes Ranch Chardonnay | \$25*

Black Stallion Chardonnay | \$33

Wente Morning Fog Chardonnay | \$37

Aerena Chardonnay | \$41

Chateau Ste. Michelle Riesling | \$29

Santa Cristina Pinot Grigio | \$33

Joel Gott Sauvignon Blanc | \$37

Kim Crawford Sauvignon Blanc | \$33

Ferrari Carano Fume Blanc | \$29

Grounded 'Space Age' Rose | \$31

Justin Rose | \$41

Sparkling

*Weibel Wedding Celebration | \$22

Ruffino Prosecco | \$33

Gloria Ferrer Sonoma Brut | \$37

Moet & Chandon Imperial Brut | \$95

Wine List & Beverage Selections

Passed

Prices below are per piece

Vegetarian

Caprese Skewers | \$4

Fresh mozzarella | cherry tomatoes | basil | balsamic glaze

Roasted Mushrooms | \$4

crostini | boursin cheese | chive

Tomato & Basil Soup Shooter | \$3

wedge of grilled cheese

Vegetable Eggrolls | \$4

stir fried vegetables | wonton wrapper | sesame dipping sauce

Fish

Ahi Tuna Tostada | \$6

wonton chip | wakame | marinated ahi tuna

wasabi aioli | sesame seeds

Prawn Cocktail Shooter | \$5

house cocktail sauce | lemon wedge | chive

Lemon Confit Salmon Belly | \$5

crostini | chive crème fraiche | black tobiko

Meat & Poultry

Albondigas | \$3

meatball | chipotle dipping sauce

Bacon & Eggs | \$3

deviled eggs | Applewood smoked bacon

Endive Spoons | \$4

smoked chicken | herbed goat cheese

Sweet Baby Mae Chicken Skewers | \$4

grilled pineapple | sesame seeds

Smoked Flat Iron Steak Skewers | \$4

smoky habanero BBQ sauce

Spicy BBQ Pulled Pork Spoons | \$3

crispy onion garnish

Displayed

Prices below are per guest

Charcuterie Display | \$30

array of cheeses | cured meats | grapes | olives tapenade

dried fruit | nuts | fruit preserve | baguette | crackers

Fromage Display | \$20

domestic cheeses | grapes | crudité | nuts | fruit preserve

baguette | crackers | dip du jour

Dips & Chips | \$15

Artichoke Spinach Dip | Hatch Chili Queso Dip

Black Bean Dip | Guacamole | Pico De Gallo

house made tortilla chips

Baked Brie in Puff Pastry | \$10

variety of jams | assorted crackers | sliced baguette

Mini Slider Station | \$20

pulled pork | hamburgers | cheeseburgers | lettuce

tomato | onion | assorted sauces | mini buns

Sushi Display | \$28

variety of sushi rolls | aioli | avocado cream

toasted sesame seeds | sriracha wasabi | ginger | soy sauce

miso soup shooters

Tahoe Trail Mix Bar | \$12

mixed nuts | dried cranberries | cheerios | m&m's

popcorn | granola | chocolate chips | premixed options

Appetizers

Buffet Dinner Packages

Dinner includes unlimited non-alcoholic beverages, coffee & tea and rolls with butter

Additional Entrée selections starting at \$2 per person | Vegetarian & Vegan Entrees Available

Burnt Cedar Buffet Package | \$71

Appetizer | choice of 2 passed appetizers

Dinner Buffet

Garden Salad

mixed greens | fresh vegetables | house made white balsamic vinaigrette

Sautéed Hari Coverts + Garlic Creamed Mashed Potatoes

Smoked Beef Tri Tip pepper crust | demi glaze

Provençal Breast of Chicken sun dried tomatoes | artichoke hearts | roasted garlic | olives | beurre blanc sauce

Fairway Buffet Package | \$81

Appetizer | choice of 2 passed appetizers

Dinner Buffet

Nutty Greens Salad

mixed greens | curried nuts | dried cranberries | goat cheese crumbles | raspberry vinaigrette

Roasted Seasonal Vegetables + Herbed New Potatoes

Grilled Top Sirloin mushroom demi glaze

Orange Glazed Roasted Salmon Filet fresh dill-dijon sauce

Third Creek Buffet Package | \$91

Appetizer | choice of 2 passed appetizers

Dinner Buffet

Sunset Salad

mixed greens | candied nuts | seasonal berries | mandarin oranges | blue cheese crumbles | balsamic vinaigrette

Grilled Asparagus + Potatoes Au Gratin

Braised Short Ribs cipollini onion | demi glaze

Pan Seared Halibut tarragon | truffle beurre blanc sauce

Children 12 years old and under | \$17

Buffet Dinner Menu

Buffet Enhancements and Carving Stations can be added to a buffet package at full price or can replace an entrée or side dish for half price.

Carving Stations

Chef Attended carved fresh

Smoked Chicken | \$18 / \$9

glace de poulet | bbq sauces

Cedar Plank Salmon | \$20 / \$10

lemon herb blanc | arugula pesto

Slow n' Low Brisket | \$22 / \$11

whole grain mustard | assorted bbq sauces

Herb Crusted Prime Rib | \$24 / \$12

rosemary au jus | bbq sauces | horseradish

Enhancement Stations

A build-your-own guest experience

Salad Bar | \$22 / \$11

romaine | spinach | mixed greens | tomatoes | onion | peas | carrots | corn | feta | cheddar | garbanzo beans | eggs
tofu | croutons | nuts | house white balsamic | ranch | blue cheese | green goddess

Mac n' Cheese Bar | \$18 / \$9

green onions | tomatoes | peas | Applewood smoked bacon | chopped ham | sharp cheddar

Loaded Baked Potato Bar | \$15 / \$7

Yukon potatoes | Applewood smoked bacon | broccoli cheese sauce | sharp cheddar cheese | herbed butter
sour cream | basil crème fraîche | green onions

Chili Bar | \$16 / \$8

Wild Bill's Award Winning Chili | diced tomatoes | onions | sharp cheddar | sour cream
queso fresco | jalapenos | cilantro | limes | tortilla chips

Pasta Bar | \$22 / \$11

spaghetti | cheese filled tortellini | marinara sauce | alfredo sauce | pesto sauce | mini meatballs | bacon | peas
green onions | diced tomatoes | shaved parmesan

Noodle Bar | \$18 / \$9

lo mein noodles | soba noodles | radish | bell peppers | bok choy | broccoli | snap peas | mushrooms
soy sauce | ginger sesame sauce | sriracha | Unagi

Buffet Dinner Enhancements

Themed Buffet Dinner Packages

Dinner includes unlimited non-alcoholic beverages including coffee & tea

Diamond Peak Luau | \$81

Passed Appetizers

Ahi Poke Tostada ~ wonton chip | wakame | marinated ahi tuna | wasabi aioli | sesame seeds

Vegetable Eggroll ~ stir fried vegetables | wonton wrapper | sesame dipping sauce

Dinner Buffet

Hawaiian Rolls | Potato Macaroni Salad | Lomi Lomi Salmon | Fried Rice | Poi | Kalua Pig | Huli Huli Chicken

Greek Feast | \$81

Passed Appetizers

Seared Lamb Lollipop ~ rosemary | garlic butter | lemon + Greek Sliders ~ falafel | taziki | grilled pita | cherry tomato

Dinner Buffet

Warm Flat Breads | Greek Salad with Olives, Feta, Tomatoes, Roasted Red Peppers & Red Wine Vinaigrette | Baked Pastitsio with Ground Beef | Limonata Potatoes | Grilled Seasonal Vegetables | Greek Style 1/4 Chickens | Falafel with Tzatziki

South of The Border | \$71

Passed Appetizers

Stuffed Mini Bells ~ fire roasted corn salsa | black bean hummus | radish | micro cilantro

Spicy BBQ Pulled Pork Spoons ~ crispy onion garnish

Dinner Buffet

Southwest Caesar Salad | Fajita Veggies | Spanish Rice | Borracho Beans | Chicken Tinga | Chimichurri Grilled Flank Steak
Corn & Flour Tortillas | Assorted Salsas | Sharp Cheddar | Sour Cream | Queso Fresco | Jalapenos | Cilantro | Limes

Taste of Italy | \$71

Passed Appetizers

Bruschetta ~ roma tomato | basil | baguette | balsamic reduction + Fried Ravioli ~ spicy marinara dipping sauce

Dinner Buffet

Garlic Bread | Caesar Salad | Penne Pasta with a Porcini Cream Sauce | Grilled Seasonal Vegetables

Garlic Marinated Tri Tip | Parmesan Chicken

Wild Bill's Smokehouse BBQ | \$71

Passed Appetizers

Bacon & Eggs ~ deviled eggs | Applewood smoked bacon + Prawn Cocktail ~ house made cocktail | lemon wedge | chive

Dinner Buffet

Rolls with butter | Garden Salad with Ivory Dressing | Grilled Seasonal Vegetables | Choice of Baked Beans or Mac N' Cheese

Choice of 2 ~ Smoked Tri Tip | Smoked Pork Ribs | 1/2 Chickens | Andouille Sausages | Pulled Pork

Children 12 years old and under | \$17

Themed Buffet Dinner Menu

Plated Dinner Packages

Dinner includes unlimited non-alcoholic beverages, coffee & tea and rolls with butter

Lake View Plated Dinner Package | \$81

Appetizer | choice of 2 passed appetizers

Garden Salad ~ mixed greens | fresh vegetables | house made white balsamic vinaigrette

Choice of 2 Entrees

- Seared Airline Chicken Breast ~ roasted tomato coulis | garlic mashed potatoes | sweet corn succotash
- Top Sirloin ~ peppercorn demi glaze | roasted red potatoes | baby squash
- Seared Diver Scallops ~ yuzu beurre blanc | cauliflower puree | roasted brussel sprouts | pancetta

Ponderosa Plated Dinner Package | \$91

Appetizer | choice of 2 passed appetizers

Garden Salad ~ mixed greens | fresh vegetables | house made white balsamic vinaigrette

Choice of 2 Entrees

- New York Steak ~ herb marinated | demi glaze | garlic mashed potatoes | broccolini & baby carrots
- Toasted Pistachio coated Chicken Breast - champagne citrus sauce | herbed rice pilaf | roasted seasonal vegetables
- Grilled Salmon - citrus beurre blanc | basil oil | bed of wilted spinach | orange infused basmati rice

Silvertip Plated Dinner Package | \$111

Appetizer | choice of 2 passed appetizers

Choice of 1 Salad | choose 1 salad for entire group

Nutty Greens | Caesar Salad | Classic Wedge | Beet Salad | Sunset Salad | Garden Salad

Choice of 2 Entrees

- Filet of Beef ~ cognac & truffle oil demi glaze | whipped potatoes | sautéed broccolini
- Miso Glazed Salmon ~ edamame puree | perfect rice | roasted cashew | bok choy
- Roasted Pork Tenderloin ~ cranberry pork jus | candied pecans | mashed sweet potatoes | grilled asparagus
- Basil marinated Airline Chicken Breast ~ sweet summer corn & lobster fritters | nutty rice pilaf | broccolini

Children's Plate | \$17 12 years old and under

Choice of 1 Entrée ~ served with french fries and fruit

Chicken Fingers | Mini Cheeseburger Sliders | Macaroni & Cheese

Seasonal Vegetarian & Vegan Plates Available

Plated Dinner Menu

Plant Based Passed Appetizers ala carte prices are per piece

Stuffed Mini Bells VGN / GF | \$4

fire roasted corn salsa | black bean hummus | radish | micro cilantro

Jack Fruit Sliders VEG | \$5

Hawaiian roll | crispy onion | Sweet Baby Mae BBQ sauce

Wild Mushroom Arancini VEG | \$5

porcini | fine herbs | risotto | rosemary oil

Beyond Albondigas VGN / GF | \$6

chipotle BBQ | cilantro

Bruschetta VGN | \$3

roma tomato | basil | baguette | balsamic reduction

Greek Sliders VEG | \$4

falafel | Tzaziki | grilled pita | cherry tomato

Plant Based Buffet & Plated Dinner Packages

Dinner includes unlimited non-alcoholic beverages, coffee & tea and rolls with butter

Sierra Vista Buffet Package | \$81

Appetizer | choice of 2 passed appetizers included

Salad | choose 1

Roasted Cauliflower Salad VGN / GF pickled onion | toasted pine nuts | arugula | crispy caper | turmeric tahini dressing

Kale Salad VGN / GF roasted chick peas | beats | radish | avocado | pepitas | carrot ginger dressing

Sides | choose 2

Sautéed Hari Coverts VGN / GF

Grilled Seasonal Vegetables VGN / GF

Sesame Soba Noodles VGN / GF radish | edamame | mint | snap peas | tamari | avocado

Wild Mushroom Risotto VGN / GF porcini | Lion's Main | trumpet | cinnamon top

Entrée's

Beyond Lasagna VGN / GF tomato sauce | zucchini | spinach | cashew tofu ricotta

Shepard's Pie VGN / GF butternut squash | parsnip | mushrooms | Yukon potato

Crystal Bay Plated Package | \$91

Appetizer | choice of 2 passed appetizers included

Starter | choose 1

Curried Apple Soup VGN / GF ginger | cashew crème | apple crisp

Edamame & Roots VGN / GF beets | carrots | pea shoots | radish | arugula | yuzu vinaigrette

Entrée's | choice of 2

Seared Scalloped Tofu VGN / GF tamari | carrot puree | boc choy | roasted cashew | wakame crisp

Stuffed Portobello Mushroom VGN / GF couscous | red quinoa | caramelized onion | grilled asparagus | balsamic reduction

Spaghetti Squash & Beyond Meatballs VGN roasted mini bell peppers | arugula pesto sauce | toast points

Plant Based Menu

Wedding Brunch Buffet | \$81.....

Buffet includes unlimited non-alcoholic beverages, coffee & tea, orange juice, cranberry juice & apple juice

Appetizer | choice of 2 passed appetizers included

Brunch Buffet | includes the following

Shallot Confit Potatoes

rosemary fingerlings | shallot confit | herbs

Applewood Smoked Bacon

Sausage Links

Selections | choose from the following

Choice of 1

Hass Smashed Avocado Toast

truckee sourdough co wheat toast | crispy prosciutto

cherry tomato | micro arugula

Lox n' Bagel

crème fraiche | black tobiko | lemon confit salmon | chive

Choice of 1

Happy Tiers Bakery Quiche

ham & cheddar or seasonal vegetable

Savory Frittata

mushrooms | crispy Prosciutto | cherry tomato | asparagus

Choice of 1

BYO Belgian Waffle

assorted berries & preserves | whipped cream | syrups

Biscuits & Gravy

house baked cheddar chive biscuits | chorizo gravy | honey drizzle

Additions | can be billed upon consumption or add to a full bar package

Bloody Mary Bar | \$9 / \$4

bacon | spicy green beans | celery | cocktail onions

olives | lemon | lime & more

Choice of 1

Fresh Berries Parfait

greek yogurt | house granola | fruit preserve

Muesli Martini

strawberries | honey drizzle | mint sprig

Chia Pudding

banana chips | berries | shaved coconut

Choice of 1

Sunset Salad

mixed greens | fresh berries | curried nuts

mandarin oranges | gorgonzola

Classic Caesar Salad

romaine | parmesan | crouton

Bubble Bar | \$9 / \$4

prickly pear lemonade | orange juice | cranberry juice

pineapple juice | assorted berries and citrus fruit | mint

Wedding Brunch

Desserts

Classic Cheesecake | \$6

fresh fruit puree

Strawberry Shortcake Bar | \$7

Freshly baked pound cake | fresh strawberries | house made whipped cream

Additional seasonal berries | \$2

Sundae Bar | \$7

vanilla & chocolate ice cream | caramel | hot fudge | house made whipped cream | chopped nuts | candy toppings

Late Night Snacks

French Fries, Onion Rings & Sweet Potato Fries | \$7

ketchup | mustard | ranch dressing

Mini Pizza Slices | \$5

cheese | pepperoni | vegetarian

Popcorn Bar | \$5

popcorn cart | fresh popped popcorn | variety of creative seasonings & toppings

S'mores Bar | \$12

fire pits | graham crackers | marshmallows | assorted chocolate candy bars

Cereal Bar | \$8

assorted cereals | toppings | whole milk | soy milk

Desserts & Snacks

The Chateau & Aspen Grove

Venue Access: How early can I arrive the day of my wedding?

As a special courtesy we generally allow access at 12pm the day of your event. The contract allows you access no later than 90 minutes before your contracted start time and 1 hour after the end of your event.

What is the venue/ceremony fee payment schedule?

50% of Venue and Ceremony Fees—due at contract signing

25% of Venue and Ceremony Fees —due 30 days later

remaining 25% of Venue and Ceremony Fees —due the following 30 days

50% of the estimated Food & Beverage charges —due 30 days prior to event date

Final payment and guest count—due 10 days prior to the Wedding

Payments will be charged to the credit card on file unless other arrangements are made.

What do the venue/ceremony fees include?

The Chateau venue fee includes the ballroom, adjoining event deck, tables, chairs, standard linen, china, glass and silver, dance floor and ample parking. Both restrooms are equipped with quaint dressing rooms. Aspen Grove venue fee includes picnic tables, specialty tables, melamine china, silverware, standard linen, disposable drink ware, grassy grounds, 3 outside propane heaters, 900 sq foot building with bathrooms and 10 reserved parking spots adjacent to the venue. Ceremony fees include white folding chairs along with the set up and breakdown. You are welcome to rent chairs. The rental company is responsible for delivery, set up and strike as well as any assembly/disassembly of seat cushions. The Chateau and Aspen Grove are all inclusive venues and our award winning catering team and banquet staff are here to execute your wedding to perfection.

How many people can you accommodate for the ceremony?

Approximately 200 at the 10th tee box and Fireside at The Chateau and 150 at Aspen Grove.

Our ceremony is outside, what if it rains?

At The Chateau, we can move your ceremony inside by the fireplace. There is no back up plan for Aspen Grove.

How many tables are at Aspen Grove and how many others are available?

What are their dimensions?

There are 20 permanent 6ft picnic tables. Picnic tables are 36" x 6". They fit 6 people comfortably. A limited number of additional tables are included in the price of the venue.

Do you supply linen?

Yes, we provide 85 x 85 cotton/poly linen and an 18 x 18 inch cotton/poly napkin in either white or ivory.

Specialty Linen Packages are available at \$5-\$8 per person and include floor length linens and napkins in a variety of colors and fabrics.

What size linen should I order to have linen reach the floors?

Dining Tables (Round 72" diameter x 30" tall) - **132" linen**

Tall Standing Cocktail (Round 30" diameter x 42" tall) - **120" linen**

Short Cocktail (Round 36" diameter x 30" tall) - **108" linen**

Side Tables (Rectangle 30" x 6' x 30" tall) - **90" x 132"** & (30" x 8' x 30" tall) - **90" x 156"**

Frequently Asked Questions

The Chateau & Aspen Grove

Frequently Asked Questions

Do you have enough parking?

The Chateau provides ample parking. At Aspen Grove, 10 parking spaces will be reserved for the wedding party directly outside the gate. There is also an overflow parking lot just to the north of the building. Parking in the fire lane is prohibited. As with any vacation community, parking is limited in Incline Village so we also encourage carpooling or shuttling.

Do we get free golf if we book with you?

We offer wedding party golf packages. Please contact the golf shop at 775-832-1146.

What is not allowed at your venues?

Fireworks, sparklers, and sky lanterns are prohibited in the Tahoe Basin. Candles are permitted, however all flames must be enclosed within glass votives, hurricanes, etc. being at least 2 inches taller than the flame. Decorating with confetti, glitter or artificial rose petals is prohibited. Decorations must be attached in a way that won't permanently affect the buildings or trees. No thumb tacks, nails, tape or staples. We have found that fishing line and zip ties work great for almost all decorations.

What vendors do I need to hire?

We are inclusive venues, however you will need to hire a DJ/Entertainment for all of your sound equipment needs, Officiant, Florist and Photographer/Videographer and Cake/Dessert Baker. We require all hired vendors to be professional businesses carrying a business license and insurance.

Can we have a Ceremony Rehearsal onsite?

Rehearsal space and time can be arranged for a time prior to your wedding which does not conflict with the venues event schedule. You must arrange your rehearsal time at least 14 days ahead of time with the Sales & Events office.

Do you have refrigeration for flowers and cake?

We do not have the proper refrigeration for those items.

What is the cancellation policy?

All deposits & venue fees are non-refundable.

In a plated dinner how will you know what our guests have chosen to eat?

We will need a table per entrée count (see example below) and each place setting will need to be identified. We require marking your escort cards to indicate what people are eating.

	Salmon	Steak	Kids	
Table 1	2	8	0	10
Table 2	1	7	1	9
Table 3	3	5	2	10
Vendors		2		2

The Chateau & Aspen Grove

How soon do I have to pick up my things that were left behind after the wedding?

We ask that you exit the building with all of your belongings at the close of your event.

Who will supervise and troubleshoot on the day of our wedding?

A venue coordinator will be on-site at The Chateau the day of your wedding until dinner service but will mostly be behind the scenes working with our kitchen and banquet staff. At Aspen Grove, banquet staff does not arrive on site until 2 hours before the event.

What is the difference between the Incline Village Event Staff and a Day of Coordinator?

The Incline Village Event Staff will work with you to ensure your floorplan, timeline, vendors and food and beverage details are all in order. Your Day of Coordinator is either a professional planner or a dedicated point person who is not a wedding guest. We highly recommend hiring a professional to act as a liaison between you and your contracted vendors and to handle all of your day of coordination needs including decorating.

Who is responsible for set up and tear down?

We manage the set up and tear down of all items provided in your booking or rented from us and will have these items set in the agreed upon configuration at the beginning of your access time. Each vendor is responsible for the items they are providing and your Coordinator or designated person is responsible for setting and removing all client provided décor such as table numbers, escort cards, programs and personal effects.

What is your policy on outside alcohol?

All federal and state liquor laws will be enforced. The only outside liquor that is allowed to be brought in is wine and/or champagne with a \$25/per bottle corkage fee.

Do you offer tastings?

Yes, we host two tasting events each year for contracted wedding clients. One in the Spring and one in the Fall. This event is complimentary one time for the couple and is \$45 for each additional guest or to attend a second event. A selection of appetizers through desserts along with the wine list will be available for sampling. Although the entire menu will not be available for sampling, the event is designed to showcase the food quality and presentation.

Can we take photos on the beach?

IVGID beaches (Ski Beach, Incline Beach and Burnt Cedar Beach) are private and can only be accessed by Picture Pass Holders and their guests. During beach operating season, PPH or Recreation Punch Cards with beach access can gain entry to IVGID beaches to take photos on the beach. Guests of PPH must use a Punch Card, present a Daily Beach Pass (purchased by PPH's at the Recreation Center) or present a Daily Beach Use Authorization Form and pay the entrance fee. Daily Beach Use Authorization Forms can be obtained by beach access property owners and rental agents, this may be an option if you are staying in a local rental property with beach privileges. Please contact Incline Village Recreation Department, 775-832-1310 for more information on beach access. **IVGID Employees and Event Staff do not have beach access.**

Frequently Asked Questions

The Chateau & Aspen Grove



Aspen Grove Place Setting



The Chateau Place Setting



Wedding Ceremony Chair

- White
- Height: 30 3/4"
- Width at top of chair: 17 1/4"
- Seat Width: 15 1/4"



Banquet Chair

- Neutral sand color
- Height: 37 1/2"
- Height at top of seat: 18 1/4"
- Width at wide at of top of chair: 16"
- Size of seat cushion: 15 1/2" x 17 1/2"



Cross-back Chair

- \$5/chair rental fee
- Walnut
- Ivory seat cushion
- Height: 36"
- Seat Width: 18"



Stained Wood Backdrop with
Manzanita Glow Birch Trees —\$200
King & Queen Chairs—\$200

Frequently Asked Questions

The Chateau & Aspen Grove

Bakeries

Delicious Designs
Flour Girl
Happy Tiers
Lake Tahoe Cakes
Tahoe Cakes by Grace
Sugar Pine Cakery

Party Rentals

Camelot Party Rentals
Celebrations Party Rentals
Celedon Events
Crux Events
Elevated Events
Manzanita Glow
Roman Lighting

Photobooth Rentals

Epik Wedding & Events
Picbox Photo Booth
Tahoe Photo Booth Rentals

Officiants

Reverend David Beronio
Reverend Mark Frady
Lake Tahoe Wedding Officiant -
Jackie Phillips
Ann Valdes- Easel & Wine

Florist

Art in Bloom
B&B Designs
Blake's Floral Designs
High Sierra Gardens
Holly Fleur
Love and Lupines
Rose Bud Floral Designs
Sparks Florist
Thran's Flowers
Twist Flowers
Helianthus Floral

DJ's

Epik Weddings & Events
DJ Brock Weddings
Felipe Bilingual DJ
Justincredible DJ Entertainment
Lake DJ
McClain's Mobile Music
Moonlight Mobile
Mr. D DJ Services
Reno Tahoe DJ Company

Photographers

Blanca & Brandon Photography
Calvin Hobson Photography
Ciprian Photography
Doug Miranda Photography
Gabriel Radu Photography
Jeramie Lu Photography
Kendall Price Photography
Peter Spain Photography
Theilen Photography
Shines Photography
Strotz Photography

Coordinators

Blue Sky Events
Cloud Nine
ENVY Event Management
Felicia Events
Marcella Camille Events
One Fine Day
She Said Yes Weddings
Stephanie Marie Co
Tahoe Inspired

Live Music

Celtic Harp Music
Luke Stevenson—Luke Sings
String Beings
Tahoe Harpist—Mary Law
Your Bag Piper—Sean Cummings

Videographers

Chair Seven
Dax Victorino Films
D.P Weddings
O'Malley Reels

Transportation

Bell Limo
Northstar Transportation
Reno Tahoe Limousine
Tahoe Blue Taxi

Wedding & Event Vendors

All vendors must be licensed professionals and approved by the Event Team at The Chateau and Aspen Grove.

Condos & Houses to Rent

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Lake Tahoe Accommodations 775-832-4475

tahoeaccommodations.com

Incline Vacation Rentals 800-831-3304

inclinevacations.com

Incline at Tahoe Realty 888-686-5253

inclineattahoe.com

Goldfish Properties 775-832-4646

goldfishproperties.com

Club Tahoe Resort (timeshare) 775-831-5750

clubtahoe.com

Brockway Springs Resort 530-546-4201

brockwaysprings.com

Hotels & Resorts

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Hyatt Regency Lake Tahoe 775-886-6692

111 Country Club Dr. Incline Village, NV, 89451

Parkside Inn at Incline 775-831-1052

1003 Tahoe Blvd, Incline Village, NV, 89451

Tahoe Biltmore Lodge and Casino 775-831-0660

5 State Highway 28, Crystal Bay, NV, 89402

Incline Village Accommodations

The Chateau

Bride/Groom Name	
Bride/Groom Name	
Address	
City, State & Zip Code	
Phone #	
Email	

Resident of Incline Village? first & last name of IVGID PPH	
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Contact Person: Name, Phone Number & Email	
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Requested Event Date	
Day of the Week	
Estimated Guest Count	
Venue Requested	
Ceremony Site	
How did you hear about us?	



Return to Chateau Sales Office: lai@ivgid.org | bsl@ivgid.org | Fax 775.832.1347
Inclinedweddings.com | 955 Fairway Blvd Incline Village NV 89451 | 775.832.1303

Contract Request Form

Menu Selections

- Lake View Plated
- Ponderosa Plated
- Silvertip Plated
- Crystal Bay Plated (plant based)
- Burnt Cedar Buffet
- Fairway Buffet
- Third Creek Buffet
- Sierra Vista Buffet (plant based)
- Diamond Peak Luau Buffet
- Greek Feast Buffet
- South of The Border Buffet
- Taste of Italy
- Wild Bill's Smokehouse BBQ Buffet
- Wedding Brunch
- Buffet Enhancement s _____
- Additional Appetizers _____
- Late Night Snack _____
- Dessert _____

Optional Upgrades

- Cross back Chairs
- Upgraded Linen
- Backdrop w/ Birch Trees
- King & Queen Chairs
- Fire Pits
- Lounge Furniture
- Projector & Screen

Beverage Selections

No Host Bar (\$1000 Minimum)

- Well
- Call
- Premium

Hosted Bar Package

- Soft Bar House # Hours _____
- Soft Bar Premium # Hours _____
- Cocktails available for cash
- Full Bar Well # Hours _____
- Full Bar Call # Hours _____
- Full Bar Premium # Hours _____

Hosted Bar billed upon Consumption

- \$ _____
- Soft Bar House
- Soft Bar Premium
- Cocktails available for cash
- Full Bar Well
- Full Bar Call
- Full Bar Premium
- Wine Service with Dinner - selection _____
- Champagne Toast - selection _____

Contract Request Form