The Chateau
Banquet Menu
Beer & Wine Packages

Bar service is continuous. Total price is based on number of guests 21 and over.

House: house wines & keg of domestic beer

First 2 hours.......................................................... $15/guest
3rd hour................................................................. +$10/guest
4th hour................................................................. +$8/guest
5th hour................................................................. +$6/guest
6th hour................................................................. +$5/guest
$15 + $10 + $8 + $6 + $5 = $44/guest

Premium: choice of wine from list, keg of premium beer

First 2 hours.......................................................... $18/guest
3rd hour................................................................. +$12/guest
4th hour................................................................. +$10/guest
5th hour................................................................. +$8/guest
6th hour................................................................. +$6/guest
$18 + $12 + $10 + $8 + $6 = $54/guest
**Full Bar Packages**

Bar service is continuous. Total price is based on number of guests 21 and over.

<table>
<thead>
<tr>
<th>Well: house wines, domestic beer keg, well level alcohol</th>
</tr>
</thead>
<tbody>
<tr>
<td>First 2 hours... ................................................................. $16/guest</td>
</tr>
<tr>
<td>3rd hour... .................................................................. +$11/guest</td>
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<tr>
<td>4th hour... .................................................................. +$9/guest</td>
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<tr>
<td>5th hour... .................................................................. +$7/guest</td>
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<tr>
<td>6th hour... .................................................................. +$6/guest</td>
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<tr>
<td>$16 + $11 + $9 + $7 + $6 = $49/guest</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Call: call level wines, domestic beer keg or premium beer keg, call level alcohol</th>
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</thead>
<tbody>
<tr>
<td>First 2 hours... ................................................................. $18/guest</td>
</tr>
<tr>
<td>3rd hour... .................................................................. +$14/guest</td>
</tr>
<tr>
<td>4th hour... .................................................................. +$12/guest</td>
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<tr>
<td>5th hour... .................................................................. +$9/guest</td>
</tr>
<tr>
<td>6th hour... .................................................................. +$7/guest</td>
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<tr>
<td>$18 + $14 + $12 + $9 + $7 = $60/guest</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium: choice of wines, premium beer keg, premium level alcohol</th>
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</thead>
<tbody>
<tr>
<td>First 2 hours... ................................................................. $20/guest</td>
</tr>
<tr>
<td>3rd hour... .................................................................. +$16/guest</td>
</tr>
<tr>
<td>4th hour... .................................................................. +$13/guest</td>
</tr>
<tr>
<td>5th hour... .................................................................. +$11/guest</td>
</tr>
<tr>
<td>6th hour... .................................................................. +$9/guest</td>
</tr>
<tr>
<td>$20 + $16 + $13 + $11 + $9 = $69/guest</td>
</tr>
</tbody>
</table>
## Wine List & Beverage Choices

### White
- **Hayes Ranch Chardonnay**.......................$19
- **Firesteed Pinot Gris**..........................$22
- **Joel Gott Sauvignon Blanc**....................$22
- **Ferrari Carano Fume Blanc**...................$27
- **Kim Crawford Sauvignon Blanc**.............$32
- **Condurum White Blend**.........................$30
- **Wente Morning Fog Chardonnay**.............$28
- **Butter Chardonnay**.............................$30
- **Mer soleil Unoaked Chardonnay**..........$32

### Sparkling
- **Weibel Wedding Celebration**..............$22
- **Ruffino Prosecco**.............................$30
- **Gloria Ferrer Sonoma Brut**...............$38
- **Moet & Chandon Imperial Brut**.........$95

Champagne toasts and wine at the table are charged by the bottle and not included in bar packages.
$25 bottle corkage fee per 750ml

### Red
- **Hayes Ranch Cabernet**.........................$19
- **Jargon Pinot Noir**.............................$23
- **Meiomi Pinot Noir**...........................$39
- **Adobe Red Blend**.............................$25
- **Purple Heart Red Blend**....................$30
- **Coppola Claret**...............................$35
- **Cigar Old Vine Zinfandel**.................$30
- **Rodney Strong Merlot**......................$27
- **Scotto Family Cellars Cabernet**.........$22
- **BR Cohn Cabernet**............................$38

### Well/House

**Wine:**
- House Wines*

**Cocktails**.................................$7
- **Vodka:** Sobieski
- **Gin:** Gordons
- **Rum:** Ron Rico
- **Tequila:** Sauza Gold
- **Bourbon:** Evan Williams
- **Whiskey:** Fireball

**Domestic Beer Kegs**..............$550
Choose One:
- Coors/Coors Light, Bud/Bud Light, Miller, Michelob Amber Bock, Tahoe Amber

**Domestic Bottle Prices**.............$6

### Call

**Wine:**
- Any options between $22-$28

**Cocktails**.................................$8
- **Vodka:** Tahoe Blue, Tito's
- **Gin:** Tanqueray
- **Rum:** Bacardi
- **Tequila:** Hornitos Repasado
- **Bourbon:** Jack Daniels
- **Whiskey:** Seagrams 7, Jameson
- **Scotch:** Dewars
- **Other:** Kahlua, Jager, Amaretto, etc

**Premium Beer Kegs**..............$750
Choose One:
- Alaskan Amber, Lagunitas, Sierra Nevada, Stella, Fat Tire, Corona Light, Founders All Day IPA

**Premium Bottle Prices**.............$7

### Premium

**Wine:**
- Any from wine list (exc Moet & Chandon)

**Cocktails**.................................$9
- **Vodka:** Grey Goose, Ketel One
- **Gin:** Bombay Sapphire
- **Rum:** Captain Morgan
- **Tequila:** Patron
- **Bourbon:** Makers Mark, Bulleit
- **Whiskey:** Crown Royal, Jameson
- **Scotch:** Glenlivet 12yr
- **Other:** Bailey's, Grand Mariner

**Premium Beer Kegs**..............$750
Choose One:
- Alaskan Amber, Lagunitas, Sierra Nevada, Stella, Fat Tire, Corona Light, Founders All Day IPA

**Premium Bottle Prices**.............$7
**Vegetarian**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Caprese Skewers</td>
<td>$4</td>
</tr>
<tr>
<td>Fresh mozzarella, tomatoes &amp; basil with a balsamic reduction</td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$4</td>
</tr>
<tr>
<td>Filled with quinoa and the best seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Tomato &amp; Basil Soup Shooter</td>
<td>$3</td>
</tr>
<tr>
<td>Served with a wedge of grilled cheese</td>
<td></td>
</tr>
<tr>
<td>Vegetable Eggrolls</td>
<td>$3</td>
</tr>
<tr>
<td>Mixed veggies wrapped in a wonton wrapper with sesame dipping sauce</td>
<td></td>
</tr>
</tbody>
</table>

**Fish**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ahi Tuna Tostada</td>
<td>$5</td>
</tr>
<tr>
<td>Served on a wonton chip with wasabi</td>
<td></td>
</tr>
<tr>
<td>Prawn Cocktail</td>
<td>$5</td>
</tr>
<tr>
<td>Served in a sake cup</td>
<td></td>
</tr>
<tr>
<td>Smoked Alaskan Salmon</td>
<td>$5</td>
</tr>
<tr>
<td>On a bagel chip with chive crème fraiche</td>
<td></td>
</tr>
</tbody>
</table>

**Meat & Poultry**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Albondigas</td>
<td>$3</td>
</tr>
<tr>
<td>Meatball with a chipotle dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Bacon &amp; Eggs</td>
<td>$3</td>
</tr>
<tr>
<td>Deviled eggs with Applewood smoked bacon</td>
<td></td>
</tr>
<tr>
<td>Endive Spoons</td>
<td>$4</td>
</tr>
<tr>
<td>Stuffed with smoked chicken and herbed goat cheese</td>
<td></td>
</tr>
<tr>
<td>Prosciutto Wrapped Asparagus</td>
<td>$4</td>
</tr>
<tr>
<td>In a brown butter sage sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked Flat Iron Steak Skewers</td>
<td>$4</td>
</tr>
<tr>
<td>With smoky habanero BBQ sauce</td>
<td></td>
</tr>
<tr>
<td>Spicy BBQ Pulled Pork</td>
<td>$3</td>
</tr>
<tr>
<td>With a crispy onion garnish</td>
<td></td>
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</tbody>
</table>

**Antipasto Display**.................................$28
An array of cheeses, cured meats, olives, artichoke hearts, roasted tomatoes, figs, grapes & sliced baguette

**Artichoke Hatch Chili Dip**.................$10
With house made tortilla chips

**Baked Brie in Puff Pastry**...................$10
A variety of jams with assorted crackers & sliced bread

**Mini Slider Station**.........................$20
Make your own pulled pork sandwich and mini burger with your choice of cheese, LTO, & sauces on soft Hawaiian style buns

**Olive Bar**..........................................$24
Lemon, blue cheese & roasted olives, olive tapenade, cherry tomatoes, roasted garlic cloves, mozzarella balls, assortment of flavored olive oils & breads

**Sushi Display**.................................$28
A variety of sushi rolls drizzled with sriracha aioli or avocado cream sauce with toasted sesame seeds, comes with wasabi, ginger, soy sauce & soup shooters

**Tahoe Trail Mix Bar**.........................$12
Mixed nuts, dried cranberries, cheerios, mm’s, popcorn, granola, chocolate chips, & premixed options

**Waterfall Display**..............................$16
Domestic cheeses, fresh fruits, seasonal vegetables, crackers and dip du jour

IVGID reserves the right to change prices due to current market conditions
Buffet Dinner Packages

One hour buffet, includes unlimited non-alcoholic beverages, coffee station, rolls & herb butter

Burnt Cedar Buffet Package .............................................................. $69

Appetizer: Waterfall Display with domestic cheeses, fresh fruits, seasonal vegetables, crackers & dip du jour
Buffet: Garden salad with mixed greens, fresh vegetables & house made white balsamic vinaigrette
Sautéed hari coverts
Garlic creamed mashed potatoes
Smoked beef tri tip with a pepper crust with demi glaze
Provencal breast of chicken with sun dried tomatoes, artichoke hearts, roasted garlic and olives with a beurre blanc sauce

Fairway Buffet Package ................................................................. $78

Appetizer: Antipasto Display with a variety of hand crafted cheeses, cured meats, olives, artichoke hearts, roasted tomatoes, fresh fruit & market fresh crudités
Buffet: Nutty greens salad of mixed greens, curried nuts, dried cranberries, goat cheese crumbles & raspberry vinaigrette
Roasted new potatoes
Butter sautéed vegetables
Grilled and sliced top sirloin with mushroom demi glaze
Orange glazed roasted salmon filet with a fresh dill-dijon sauce

Third Creek Buffet Package ............................................................. $89

Appetizers: Olive Bar with selected olives, olive tapenade, cherry tomatoes, roasted garlic cloves, mozzarella balls, assortment of flavored olive oils & breads
Buffet: Sunset salad with mixed greens, candied nuts, seasonal berries, mandarin oranges, blue cheese crumbles and balsamic vinaigrette
Sautéed asparagus
Potatoes Au Gratin
Thick cut prime rib with horseradish & au jus
Pan seared halibut seasoned with tarragon topped with a truffle beurre blanc sauce

Children’s Price .............................................................................. $15

Children between 6 to 12 years old

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# Plated Dinner Packages

Packages include unlimited non-alcoholic beverages, coffee station, rolls & herb butter. 
Your choice of passed appetizers for one hour (see page 6 for options) & a Garden Salad. 
Salad upgrades available

## Lake View Plated Dinner Package

<table>
<thead>
<tr>
<th>Price</th>
<th>$78</th>
</tr>
</thead>
</table>

Choose two entrees below:
- Seared bone in chicken breast with roasted tomato coulis, served with garlic mashed potatoes with a sweet corn succotash
- Top Sirloin with roasted red potatoes, baby squash and peppercorn demi glaze
- Sautéed diver scallops with cauliflower puree, roasted brussels sprouts and whole grain mustard beurre blanc

## Ponderosa Plated Dinner Package

<table>
<thead>
<tr>
<th>Price</th>
<th>$85</th>
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</thead>
</table>

Choose two entrees below:
- New York steak marinated with garlic, thyme & rosemary, grilled to medium, served with garlic mashed potatoes, sautéed broccolini, baby carrots and demi glaze
- Toasted pistachio coated chicken breast served with herbed pilaf, seasonal vegetables and champagne citrus sauce
- Grilled salmon served on a bed of wilted spinach & orange infused basmati rice and a delicate citrus beurre blanc

## Silvertip Plated Dinner Package

<table>
<thead>
<tr>
<th>Price</th>
<th>$110</th>
</tr>
</thead>
</table>

Upgraded salads: Nutty Greens, Caesar salad, Classic Wedge Salad, Beet Salad, or Sunset Salad

Choose two entrees below:
- Filet of beef served with a cognac & truffle oil demi glaze, wild mushroom risotto & broccolini
- Seared Asian spiced salmon with a mild black bean sauce served atop wasabi mashed potatoes with fresh garden vegetables
- Roasted pork tenderloin served with mashed sweet potatoes, sautéed asparagus, cranberry pork jus, topped with candied pecans

## Children’s Menu

<table>
<thead>
<tr>
<th>Price</th>
<th>$15</th>
</tr>
</thead>
</table>

to be served to guests between 6 to 12 years old, served with french fries and fruit salad

Choose one entrée:
- Chicken Fingers
- Mini Cheeseburger Sliders
- Macaroni & Cheese
Includes unlimited non-alcoholic beverages & coffee station. Items are set up in different locations around ballroom. One item from each category must be chosen unless adding on to a plated or buffet dinner.

**Proteins**

Choose one

DIY sandwiches with a variety of sliced rolls. Chef manned

Prime Rib .................................................. $28
  With garlic aioli, au jus & horseradish

Honey Ham ................................................. $15
  With whole grain mustard & cranberry chutney

Marinated Flank Steak ................................. $22
  With chopped cilantro & garlic aioli

Turkey Breast .............................................. $15
  With whole grain mustard, cranberry chutney & garlic aioli

**Sides**

Choose one

Loaded Potato Station ............................... $16
  Yukon potatoes with chives, Applewood smoked bacon, sharp cheddar, sour cream, basil crème fraîche & herb butter

Mac n’ Cheese Station ................................. $17
  Served in a martini glass with green onions, Applewood smoked bacon, sharp cheddar, chopped ham, peas, sriracha and tomatoes

Asian Noodle Station ................................. $17
  Lo Mein & Soba noodles, radishes, bell peppers, bok choy, broccoli, snap peas & mushrooms with soy sauce, soy ginger sesame sauce, sriracha & oyster sauce

**Greens**

Choose one

Salad Bar .................................................. $22
  Romaine, Spinach & Mixed Greens
  Tomatoes, Onions, Peas, Corn & Carrots
  Feta Cheese & Cheddar Cheese
  Garbanzo Beans, Eggs, Tofu, Nuts & Croutons

Lettuce Wrap Station ................................. $22
  Crisp iceberg lettuce leaves & Jasmine Rice
  Orange Noodles, Crushed Peanuts,
  Red Bell Peppers, Bean Sprouts, Mushrooms
  Peanut & Soy Dipping Sauces

Grilled Vegetables ..................................... $22
  Platter of grilled, marinated vegetables

**Stations**

Choose one

Chili Station ........................................... $15
  Includes Wild Bill’s award winning chili & fixings

Kabobs Station ......................................... $15
  A variety of meats and veggies on skewers with various dipping sauces

Grilled Cheese Station ............................. $15
  Variety of Classic and Modern options

Biscuit Station ................................. $15
  Perfect for brunch or late night snacks

Waffle Station ........................................ $15
**Themed Station Packages**

Includes unlimited non-alcoholic beverages & coffee station. Items are set up in different locations around ballroom.

<table>
<thead>
<tr>
<th>Pasta Station</th>
<th>$69</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizer: Fried Ravioli with spicy marinara dipping sauce &amp; tomato basil bruschetta with balsamic glaze</td>
<td></td>
</tr>
<tr>
<td>Bar: comes with garlic bread</td>
<td></td>
</tr>
<tr>
<td>• Deconstructed Caesar Salad</td>
<td></td>
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<tr>
<td>• Roasted broccolini</td>
<td></td>
</tr>
<tr>
<td>• Tortellini, Macaroni &amp; Spaghetti with Guest's Choice of Alfredo, Marinara or Pesto Sauce</td>
<td></td>
</tr>
<tr>
<td>• Grandma’s Italian Meatballs, Creamy Chicken Marsala</td>
<td></td>
</tr>
<tr>
<td>• Add Garlic &amp; Butter Shrimp +$5/person</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Around the World</th>
<th>$77</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizer: Vegetarian Egg Rolls &amp; Spanish Empanadas</td>
<td></td>
</tr>
<tr>
<td>Bar: comes with French baguettes</td>
<td></td>
</tr>
<tr>
<td>• Asian Salad with Mandarin Oranges, Slivered Almonds Black Sesame Seeds &amp; Spicy Peanut Dressing</td>
<td></td>
</tr>
<tr>
<td>• Italian Herbed Roasted Veggies</td>
<td></td>
</tr>
<tr>
<td>• Jamaican Coconut Rice</td>
<td></td>
</tr>
<tr>
<td>• Chicken Tikka Masala</td>
<td></td>
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<tr>
<td>• Baked Pastitsio</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Paella Station</th>
<th>$92</th>
</tr>
</thead>
<tbody>
<tr>
<td>Appetizer: Roasted Mixed Olives &amp; Bacon Wrapped Dates with Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Bar: comes with spinach &amp; pine nut flatbread</td>
<td></td>
</tr>
<tr>
<td>• Sautéed Spinach with Golden Raisins &amp; Sliced Almonds</td>
<td></td>
</tr>
<tr>
<td>• Roasted Brussels Sprouts</td>
<td></td>
</tr>
<tr>
<td>• Crispy Potato Cubes with Aioli &amp; Spicy Tomato Sauce</td>
<td></td>
</tr>
<tr>
<td>• Seafood Paella</td>
<td></td>
</tr>
<tr>
<td>• Spanish Marinated Beef Short ribs</td>
<td></td>
</tr>
</tbody>
</table>
**Late Night Fun**

**Dessert**

- Classic Cheesecake .......................................................................................................................... $6
  - With fresh fruit puree
- Strawberry Shortcake Bar .................................................................................................................. $7
  - Freshly baked pound cake, fresh strawberries & house made whipped cream.
  - Additional seasonal berries available for $2
- Sundae Bar .......................................................................................................................................... $7
  - Vanilla & chocolate ice cream, caramel, hot fudge, whipped cream & chopped nuts with assorted candy toppings

**Late Night Snacks**

- Cereal Bar ........................................................................................................................................ $8
  - Mix together or keep it classic with a variety of fun cereals & other tasty toppings, regular & soy milk available
- French Fries, Onion Rings & Sweet Potato Fries ............................................................................... $7
  - With ketchup, mustard & ranch dressing
- Mini Pizza Slices ............................................................................................................................... $5
  - Vegetarian, cheese & pepperoni
- Popcorn Bar ........................................................................................................................................ $5
  - Fresh popped popcorn from our popcorn cart with a variety of creative seasonings & toppings
- S’mores Bar .......................................................................................................................................... $12
  - All the necessities to roast marshmallows including our fire pits, graham crackers, marshmallows, Hershey bars, peanut butter cups & snickers bars