



Weddings

— AT THE CHATEAU —



Inclinedweddings.com | 775.832.1303 | events@ivgid.org

955 Fairway Blvd | Incline Village NV 89451

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Rates 2022/2023

Reception Venue Rates | June thru October

Saturday	\$7,990
Friday & Sunday	\$6,490
Monday - Thursday	\$4,990

Reception Venue Rates | November & May

Saturday	\$6,990
Friday & Sunday	\$5,490
Monday - Thursday	\$3,990

Reception Venue Rates | December thru April

Saturday	\$5,490
Friday & Sunday	\$4,490
Monday - Thursday	\$3,490

Wedding Ceremony

10th Tee Box Ceremony	◇ white folding chairs	\$1,000
Creekside Ceremony	◇ white folding chairs up to 100 guests ◇ *pre ceremony #10 tee box	\$1,500
Fireside Ceremony	◇ white folding chairs	\$500
The Grille (winter only)	◇ Used for cocktail hour	\$500

Upgrades

Cross-back Chairs	\$5 per chair	Lounge Furniture	\$850
Backdrop with Birch Trees	\$200	Specialty Linen Package	\$5 per person
Sweetheart Chairs	\$200	Fire Pits	\$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 | \$20

3 hours | \$31

4 hours | \$38

5 hours | \$43

Premium Soft Bar

choice of wine from list & premium draft beer

2 hours | \$22

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 | \$23

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 | \$24

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 | \$26

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

Bar & Beverage Menu

Wine List & Beverage Selections

Well/House

Wine | House Wines*

Cocktails | \$7

Sobieski Vodka | Gordons Gin | Meyers Platinum Rum

Sauza Gold Tequila | Evan Williams Bourbon | Dewars Scotch

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 | Any options between \$29-\$37

Cocktails | \$8

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

Hornitos Repasado Tequila | Jack Daniels Bourbon

Jameson Irish Whiskey | Dewars Scotch | Kahlua | 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 | Any from wine list (exc Moet & Chandon)

Cocktails | \$9

Grey Goose Vodka | Ketel One Vodka | Hendricks Gin

Captain Morgan Rum | Myers Dark Rum | Patron Tequila

Makers Mark Bourbon | Bulleit Bourbon | Crown Royal Whiskey

Jameson Irish Whiskey | Glenlivet 12yr 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 | \$28*

Z. Alexander Brown Cabernet | \$42

Borne of Fire Cabernet | \$52

Justin Cabernet | \$54

Parducci Pinot Noir | \$33

Meiomi Pinot Noir | \$42

Sobon 'Rocky Top' Zinfandel | \$37

Rodney Strong Merlot | \$33

Coppola Claret | \$37

Cline 'Cashmere' Red Blend | \$33

Daou 'Pessimist' Red Blend | \$37

White

Hayes Ranch Chardonnay | \$28*

Black Stallion Chardonnay | \$33

Wente Morning Fog Chardonnay | \$42

Rodney Strong Chardonnay | \$45

Chateau Ste. Michelle Riesling | \$33

Santa Cristina Pinot Grigio | \$37

Kim Crawford Sauvignon Blanc | \$42

Ferrari Carano Fume Blanc | \$37

Grounded 'Space Age' Rose | \$31

Justin Rose | \$41

Sparkling

*Weibel Wedding Celebration | \$22

Ruffino Prosecco | \$37

J Winery Cuvee 20 brut | \$52

Moet & Chandon Imperial Brut | \$95

Passed

Prices below are per piece

Caprese Skewers VEG / GF | \$4

Fresh mozzarella | cherry tomatoes | basil | balsamic glaze

Roasted Mushrooms VEG | \$4

crostini | boursin cheese | chive

Tomato & Basil Soup Shooter VEG | \$3

wedge of grilled cheese

Vegetable Eggrolls VEG | \$4

stir fried vegetables | wonton wrapper | sesame dipping sauce

Greek Sliders VEG | \$4

falafel | tzatziki | grilled pita | cherry tomato

Stuffed Mini Bells VGN / GF | \$4

fire roasted corn and avocado salsa | radish | micro cilantro

Bruschetta VEG | \$3

roma tomato | basil | baguette | balsamic reduction

Ahi Tuna Tostada | \$6*

wonton chip | wakame | marinated ahi tuna

wasabi aioli | sesame seeds

Prawn Cocktail Shooter GF | \$6*

house cocktail sauce | lemon wedge | chive

Bento Shrimp | \$6*

airy tempura | sweet thai chili glaze

Smoked Alaskan Salmon | \$5*

bagel chip | chive crème fraîche

Albondigas GF | \$3

meatball | chipotle dipping sauce | diced roasted red pepper

Bacon & Eggs GF | \$3

deviled eggs | Applewood smoked bacon | chive

Seared Lamb Lollipop GF | \$8*

rosemary | garlic butter

Sweet Baby Mae Chicken Skewers | \$4

grilled pineapple | sesame seeds | green onion

Smoked Flat Iron Steak Skewers | \$4

smoky habanero BBQ sauce | micro cilantro

Spicy BBQ Pulled Pork Spoons | \$3

crispy onion garnish

Prosciutto wrapped Asparagus GF | \$4

brown butter sage sauce | toasted slivered almonds

Displayed

Prices below are per guest

Charcuterie Display | \$30

array of cheeses | cured meats | grapes | olives | marinated

artichoke hearts | dried fruit | nuts | baguette | crackers

Fromage Display | \$20

domestic cheeses | fresh fruits | vegetable crudité

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 | \$21

choice of 3

Beef Cheese Burger + roma tomato | butter lettuce

red onion | 1000 | brioche bun

Buffalo Chicken + blue cheese coleslaw | brioche bun

Reuben + pastrami | swiss | 1000 | sauerkraut | brioche bun

Crispy Pork Schnitzel + shredded lettuce | pickle

beer mustard aioli | pretzel bun

Lamb Meat Ball + tzatziki | pickled cucumber | tomato

potato bun (sub falafel for VGN)

BBQ jack fruit + guajillo chile & pickled cabbage slaw | brioche bun

Roasted Mushroom + grilled onion | gorgonzola cheese

potato bun

Sushi Display | \$28

variety of sushi rolls | aioli | avocado cream

toasted sesame seeds | sriracha wasabi | ginger | soy sauce

miso soup shooters

Appetizers

Buffet Dinner Packages

Dinner includes coffee & tea, rolls with butter & a Displayed Appetizer

* Buffet Dinner price for Children 12 years old and under | \$18

Appetizer | Fromage Display domestic cheeses | fresh fruits | vegetable crudité | crackers | dip du jour

Burnt Cedar | \$73

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

Sautéed Hari Coverts + Creamy Garlic Mashed Potatoes

Smoked Beef Tri Tip pepper crust | chimichurri

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

Sierra Vista VEG VGN GF | **\$73**

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

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

Grilled Seasonal Vegetables + Sesame Soba Noodles VGN / GF radish | edamame | mint | snap peas | tamari | avocado

Grilled Tofu Steak VGN / GF soy caramel sauce | chili oil | crispy onion

Grilled Portabella & Eggplant Stacks VGN / GF tomato jam | basil oil | balsamic reduction

Fairway | \$83

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 | \$93

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

Grilled Asparagus + Potatoes Au Gratin

Braised Short Ribs cipollini onion | demi glaze

Pan Seared Halibut tarragon | truffle beurre blanc sauce

Additional selections starting at \$4 per person | Vegetarian & Vegan Entrees Available

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

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

Tandoori Style Tempeh Steak VGN / GF mango mint coriander chutney | kachumbari relish

Shepard's Pie VGN / GF eggplant | portabella mushroom | Beyond crumbles | Yukon potato

Buffet Dinner Menu

Themed Buffet Dinner Packages

Dinner includes coffee & tea

* Buffet Dinner price for Children 12 years old and under | \$18

Appetizer | **Fromage Display** domestic cheeses | fresh fruits | vegetable crudité | crackers | dip du jour

Diamond Peak Luau | \$83

Hawaiian Rolls | Garden Salad with White Balsamic Dressing | Macaroni Salad | Fried Rice | Hawaiian roasted Vegetables | Avocado Lomi Lomi | Kalua Pig | Huli Huli Chicken

Greek Feast | \$83

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

La Fiesta | \$73

Southwest Caesar Salad | Corn & Flour Tortillas | Fajita Veggies | Spanish Rice | Black Beans
Guacamole | Sour Cream | Shredded Cheddar Cheese | Pico de Gallo | Onions | Lime | Cilantro
Tequila Lime Chicken | Chimichurri Grilled Flank Steak

Taste of Italy | \$73

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 | \$73

Rolls with butter | Garden Salad with White Balsamic 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

Themed 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 Turkey | \$18 / \$9

cranberry chutney | garlic aioli | whole grain mustard

Smoked Salmon Filet | \$20 / \$10

lemon herb blanc | arugula pesto

Slow n' Low Brisket | \$27 / \$16

whole grain mustard | assorted bbq sauces

Herb Crusted Prime Rib | \$29 / \$17

rosemary au jus | creamy and raw horseradish

Enhancement Stations

A build-your-own guest experience

Salad Bar | \$22 / \$11

mixed greens | tomatoes | onion | peas | carrots | corn | feta | cheddar | garbanzo beans | chopped hard boiled egg
tofu | croutons | curried nuts | house white balsamic | ranch | blue cheese | green goodness

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

Choose up to 6 toppings:

bacon | ham | peas | tomato | green onion | steamed broccoli | roasted red pepper | sautéed mushrooms
chopped jalapenos | pico de gallo | fajita veggies | cheddar cheese | buffalo sauce | blue cheese crumbles | chili
sour cream | panko | french fried onions | sriracha

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

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

Chili Bar | \$16 / \$8

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

Pasta Bar | \$22 / \$11

spaghetti | cheese filled tortellini | marinara sauce | alfredo sauce | pesto sauce | bacon | peas
green onions | diced tomatoes | shaved parmesan | red chili flakes
Additions: Grilled Shrimp \$6 | Diced Chicken \$4 | Meatballs \$4

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

Plated Dinner Packages

Dinner includes coffee & tea, rolls with butter & a selection of 2 Passed Appetizers

Appetizer | choice of 2 passed appetizers - *upgraded appetizers

Lake View | \$84

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 | \$94

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

Crystal Bay | \$92

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

Choice of 2 Entrees

- Seared Scalloped Tofu VGN / GF ~ tamari | carrot puree | bok choy | roasted cashew | wakame crisp
- Stuffed Portobello Mushroom VGN / GF ~ sweet potato puree | red quinoa | couscous | caramelized onion
grilled asparagus | balsamic reduction
- Spaghetti Squash & Beyond Meatballs VGN ~ roasted mini bell peppers | arugula pesto sauce | toast points

SilverTip | \$114

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 | \$18 12 years old and under

Choice of 1 Entrée ~ served with french fries and fruit

Chicken Fingers | Mini Cheeseburger Sliders | Macaroni & Cheese

Plated Dinner Menu

Wedding Brunch Buffet | \$86

Buffet includes unlimited coffee, tea, orange juice & cranberry juice

Appetizer | Fromage Display domestic cheeses | fresh fruits | vegetable crudité | crackers | dip du jour

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 | balsamic glaze drizzle

Lox n' Bagel

smoked salmon | shaved red onion | fresh dill | capers | fresh tomato
cream cheese | boursin cheese

Choice of 1

Happy Tiers Bakery Quiche

ham & cheddar or seasonal vegetable

Savory Frittata

mushrooms | crispy prosciutto | cherry tomato
asparagus | blended cheeses

Choice of 1

BYO Belgian Waffle

fresh berries | chocolate chips | 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 | fresh berries

Sunset Salad

mixed greens | fresh berries | curried nuts | mandarin oranges
gorgonzola | house made white balsamic vinaigrette

Classic Caesar Salad

romaine | parmesan | crouton

Garden Salad

mixed greens | cucumber | cherry tomato | watermelon radish
house fried beet chips | house made white balsamic
vinaigrette

Nutty Greens Salad

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

Bubble Bar | \$9 / \$4

orange juice | cranberry juice | grapefruit juice | mango juice
assorted berries and citrus fruit | mint

Wedding Brunch

Desserts

Assorted Dessert Display | \$7

fresh baked cookies | lemon bars | turtle brownies

Classic Cheesecake | \$7

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

Root Beer Float Bar | \$7

Henry Weinhard Root Beer Keg | vanilla ice cream | mason jar mugs

Hot Cocoa Bar | \$5

Flavored Whipped Cream | plain | vanilla | salted caramel | chocolate espresso | peppermint

Late Night Snacks

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

ketchup | mustard | ranch dressing

Pretzel Bar | \$7

soft salted pretzel bites | beer cheese | assorted mustards

Mini Pizza Slices | \$6

cheese | pepperoni | veggie

Popcorn Bar | \$5

popcorn cart | assorted shakers | cinnamon sugar | cocoa | white cheddar | seasoned salt | chili lime | old bay | parmesan cheese | ranch

S'mores Bar | \$12

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

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

A payment link will be provided to you to make payments online. Otherwise, payments will be charged to the credit card on file.

What is the cancellation policy?

All deposits & venue fees are non-refundable.

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. Ceremony fees include white folding chairs along with the set up and breakdown. Both restrooms are equipped with quaint dressing rooms.

Aspen Grove venue fee includes permanent picnic tables, specialty tables, melamine china, silverware, standard linen, disposable drink ware, 120 white folding Ceremony chairs, grassy grounds, 3 outside propane heaters, 1 propane fire pit, 900 sq foot building with restrooms and 10 reserved parking spots adjacent to the venue.

At both properties, you are welcome to rent specialty items such as chairs, tables, furniture and place settings. The rental company is responsible for delivery, set up and strike as well as any assembly/disassembly (including tying seat cushions). We feature an award winning catering team and banquet staff that are here to execute your wedding to perfection. Outside food and beverage or outside catering is prohibited.

How many people can you accommodate for the ceremony?

Approximately 200 at the 10th tee box, 100 Creekside and 180 Fireside at The Chateau and 120 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 and are listed on the Rate Sheet.

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.

Frequently Asked Questions

The Chateau & Aspen Grove

Do you supply linen?

We provide 85 x 85 cotton/poly linen and an 18 x 18 inch cotton/poly napkin in either white or ivory. Client is responsible for placing linen at Aspen Grove. Specialty Linen Packages are available starting 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 floor?

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"**

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.

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.

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.

Frequently Asked Questions

The Chateau & Aspen Grove

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

A venue coordinator/banquet captain 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/captain does not arrive on site until 2 hours before the event.

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

The Incline Village Event Staff will work with you to ensure your floorplan, timeline and food and beverage details are all in order. You are not required to hire a coordinator, however 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. Should you choose to designate a professional we require you hire a coordinator from our preferred vendor list. Your coordinator should not be a family member or guest at the wedding.

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 \$65 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. We do not offer private tastings.

Can we take photos on the beach?

Access to IVGID Beaches (Ski Beach, Incline Beach, Hermit Beach and Burnt Cedar) is restricted to IVGID Recreation Pass holders, their guests, and Recreation Punch Card holders with beach access.

Visit the IVGID Passes page at InclineRecreation.com or contact the Incline Village Recreation Department, 775-832-1310, for more information about IVGID Passes. **IVGID Employees and Event Staff do not have beach access.**

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

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
Sweetheart Chairs—\$200

Frequently Asked Questions

The Chateau & Aspen Grove

Wedding & Event Vendors

DJ's

Amplified Entertainment
Epik Weddings & Events
DJ Brock Weddings
Justincredible DJ Entertainment
Lake DJ
Lake Tahoe DJ
Last Resort DJ
McClain's Mobile Music
Milton Merlos Productions
Moonlight Mobile
Mr. D DJ Services
Reno Tahoe DJ Company

Live Music

Celtic Harp Music
Milton Merlos Productions
Sierra Strings
String Beings
Tahoe Harpist - Mary Law
Your Bag Piper - Sean Cummings

Transportation

Bell Limo
Blue Tahoe Taxi
Northstar Transportation
Reno Tahoe Limousine

Officiants

Ann Valdes- Easel & Wine
Ceremonies by Meredith
Mountain High Weddings
Reverend David Beronio
Reverend Mark Frady
Your Memorable Day

Coordinators

Amy Varain Weddings & Events
Beau & Arrow Events - Melissa Hoffman
Blue Sky Events - Kery Hawk
Blushworthy Events - Trista Deweese
Cloud Nine - Lindsay Townsend
ENVY Event Management - Lynne Barth
Epic Thyme Events - Christi Nasser
Felicia Events - Felicia Gantar
Jalie Events - Emily McClintock
Marcella Camille Events
Mountain Thyme Events - Nikki Price
Sand & Spruce Events - Sarahbeth Glenn
Stephanie Marie Co - Stephanie Morris
Tahoe Inspired - Susie Cheatly
Turquoise & True Events - Alix
Vanessa's DIY Events - Vanessa Martinez

Party Rentals

Camelot Party Rentals
Celebrations Party Rentals
Celedon Events
Crux Events
Elevated Events
Lucky Burro
Mountain Vibes Rentals
Quality Event Design
Red Carpet Events & Designs
Sierra Lighting

Photographers

Blanca & Brandon Photography
Bridget McDonald Photography
Calvin Hobson Photography
Ciprian Photography
Doug Miranda Photography
Gabriel Radu Photography
Jeramie Lu Photography
Kendall Price Photography
Nemus Photography
Theilen Photography
Shines Photography
Sir Berry Photography
Strotz Photography

Florist

Art in Bloom
A Floral Affair
Awesome Blossom
B&B Designs
Blake's Floral Designs
Galena Forest Flowers
Helianthus Floral
Holly Fleur
Love and Lupines
Rose Bud Floral Designs
Sparks Florist
Thran's Flowers
Twist Flowers

Bakeries

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

Videographers

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

Photobooth Rentals

Epic Photobooth
Epik Wedding & Events
Picbox Photo Booth
Tahoe Photo Booth Rentals

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

*This is an informational list only. If your business wishes to be included on our list, please call 775-832-1303

Condos & Houses to Rent



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



Hyatt Regency Lake Tahoe 775-886-6692

111 Country Club Dr. Incline Village, NV, 89451

Incline Lodge 775-260-5750

1003 Tahoe Blvd, Incline Village, NV, 89451

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?	

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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
- ☐ Diamond Peak Luau Buffet
- ☐ Greek Feast Buffet
- ☐ La Fiesta 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
- ☐ Sweetheart Chairs
- ☐ Fire Pits
- ☐ Projector & Screen

Beverage Selections

No Host Bar (\$1500 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