

Weddings

— AT THE CHATEAU —

955 Fairway Blvd
Incline Village NV 89451
Lake Tahoe



inclineweddings.com
events@ivgid.org
775.832.1303

VENUE FEES 2025 | 2026 —

JUNE THRU OCTOBER | RECEPTION

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

NOVEMBER & MAY | RECEPTION

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

DECEMBER THRU APRIL | RECEPTION

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

RECEPTION ENHANCEMENTS

Cross-back Chairs	\$5 per chair	Lounge Furniture	\$800
Backdrop with Birch Trees	\$200	Champagne Wall	\$600
Sweetheart Chairs	\$200	Fire Pits	\$150
Specialty Linen	\$5 per person	Additional Hour	\$1,500

10TH TEE | CEREMONY

white folding chairs	\$1,000
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CREEKSIDE | CEREMONY

white folding chairs	\$1,500
up to 100 guests	
10th Tee Pre Ceremony	

FIRE SIDE | CEREMONY

white folding chairs	\$500
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THE GRILLE

Cocktail Hour	\$500
Winter Availability	



Soft Bar Packages

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

HOUSE SOFT BAR

House Wines & Domestic Draft Beer

2 hours		\$22
3 hours		\$31
4 hours		\$38
5 hours		\$43

PREMIUM SOFT BAR

Call Level Wines & Domestic or Premium Draft Beer

2 hours		\$24
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

Well Level Spirits & House Wines
Domestic Draft Beer

2 hours		\$25
3 hours		\$35
4 hours		\$44
5 hours		\$49

CALL FULL BAR

Call Level Spirits & Wines
Domestic or Premium Draft Beer

2 hours		\$26
3 hours		\$40
4 hours		\$51
5 hours		\$59

PREMIUM FULL BAR

Premium Level Spirits & Wines
Domestic or Premium Draft Beer

2 hours		\$28
3 hours		\$45
4 hours		\$59
5 hours		\$69

Champagne Toasts and Wine Service at the tables are charged by the bottle and are not included in Bar Packages.

Hosted Bar options based on consumption are available.

\$25 per bottle corkage fee per 750ml

22% service charge on all food & beverage | no tax

Bar Packages

WELL LEVEL FULL BAR

Spirits \$8 Sobieski Vodka | Gordons Gin | Myers Platinum Rum | Sauza Gold Tequila | Evan Williams Bourbon | Dewars Scotch

Wine \$28 btl Hayes Ranch Cabernet | Hayes Ranch Chardonnay | Gambino Champagne

Draft Beer \$8 | Choice of 1 Coors/Coors Light | Bud/Bud Light | Tahoe Pilz

CALL LEVEL FULL BAR

Spirits \$9 Tahoe Blue Vodka | Tito’s Vodka | Tanqueray Gin | Bacardi Rum | Hornitos Reposado & Silver Tequila
Jack Daniels Bourbon | Jameson Irish Whiskey | Dewars Scotch | Kahlua | Amaretto

Red Wine	White Wine	Sparkling Wine Choice of 1
Z. Alexander Brown Cabernet \$42	Black Stallion Chardonnay \$33	Ruffino Prosecco \$37
Parducci Pinot Noir \$33	Ferrari Carano Fume Blanc \$37	Gloria Ferrer Sonoma Brut \$37

Draft Beer \$8 - \$9 | Choice of 1 Coors/Coors Light | Bud/Bud Light | Tahoe Pilz | Stella Artois
Blue Moon | Alibi Kolsch | Garage Dweller Hazy | Revision IPA

PREMIUM LEVEL FULL BAR

Spirits \$10 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

Red Wine	White Wine	Sparkling Wine Choice of 1
Justin Cabernet \$54	Wente Morning Fog Chardonnay \$42	Ruffino Prosecco \$37
Meiomi Pinot Noir \$42	Santa Cristina Pinot Grigio \$37	Gloria Ferrer Sonoma Brut \$37
Daou ‘Pessimist’ Red Blend \$37	Kim Crawford Sauvignon Blanc \$42	

Draft Beer \$8 - \$9 | Choice of 1 Coors/Coors Light | Bud/Bud Light | Tahoe Pilz | Stella Artois
Blue Moon | Alibi Kolsch | Garage Dweller Hazy | Revision IPA

Available Wine Substitutions | Sobon ‘Rocky Top’ Zinfandel | \$37 . Rodney Strong Merlot | \$33 . Justin Rose | \$41

Signature Bites

VEGETARIAN

CAPRESE SKEWERS | \$4

fresh mozzarella | cherry tomato | basil | balsamic glaze | GF

STUFFED MINI BELLS | \$4

fire roasted corn & avocado salsa | radish | micro cilantro | GF VGN

TOMATO BASIL SOUP SHOOTER | \$4

grilled cheese wedge

SEAFOOD

AHI TUNA TOSTADA | \$6*

wonton chip | wakame | wasabi aioli | sesame seeds

PRAWN COCKTAIL SHOOTER | \$5*

house cocktail sauce | lemon wedge | chive | GF

BACON WRAPPED SCALLOP SPOONS | \$7*

cajun cream | fresh chive

MEAT

SHORT RIB LETTUCE WRAP | \$7*

honey bourbon braised short rib | white bean succotash

ALBONDIGAS | \$4

bbq meatball | chipotle cream | diced roasted red pepper | GF

SPICY BBQ PULLED PORK SPOONS | \$4

bbq drizzle | crispy onion garnish

PROSCIUTTO WRAPPED ASPARAGUS | \$4

brown butter sage sauce | toasted slivered almonds | GF

BRUSCHETTA | \$4

fresh tomato | basil | garlic | baguette | balsamic glaze

BLACKBERRY & BRIE SKEWER | \$4

fresh basil | lemon basil oil | GF

WATERMELON & FETA SKEWER | \$4

mint | balsamic drizzle | GF

MINI LOBSTER ROLL | \$8*

light lemon aoli | parsley

SMOKED ALASKAN SALMON | \$5*

bagel chip | chive crème fraiche | capers

BACON WRAPPED GRILLED SHRIMP | \$6*

spicy peach glaze

SEARED LAMB LOLLIPOP | \$8*

rosemary | garlic butter | GF

BUFFALO CHICKEN MEATBALL | \$4

buffalo glaze | blue cheese drizzle | parsley

SMOKED FLAT IRON STEAK SKEWERS \$ 5

smoky habanero BBQ sauce | micro cilantro

SWEET BABY MAE CHICKEN SKEWERS | \$4

pineapple relish | sesame seeds | green onion | sweet bbq

ROASTED MUSHROOMS | \$4

crostini | boursin cheese | chive

VEGETABLE EGGROLLS | \$4

sesame dipping sauce

BENTO SHRIMP | \$6*

airy tempura | sweet thai chili glaze

BACON & EGGS | \$4

deviled egg | bacon | chive | GF

MINI SLIDER | \$7*

selections on next page

22% service charge on all food & beverage | no tax

Appetizers

Displays & Grazing Boards

CHARCUTERIE BOARD | \$30

array of cheeses | cured meats | grapes | olives | marinated artichoke hearts | cornichons | dried fruit | nuts | baguette | crackers

FROMAGE DISPLAY | \$20

domestic cheeses | fresh fruits | vegetable crudité | crackers | dip du jour

BAKED BRIE IN PUFF PASTRY | \$10

variety of jams | honey | assorted crackers | sliced baguette

DIPS & CHIPS | \$16

Artichoke Spinach Dip | Hatch Chili Queso Dip | Frijoles Puercos | Pico De Gallo | Guacamole | House made Tortilla Chips

MINI SLIDER STATION | \$21

choice of 3 displayed | \$7 per piece passed

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 (falafel substitution available)

BBQ Jack Fruit + guajillo chile & pickled cabbage slaw | brioche bun

Roasted Mushroom + grilled onion | gorgonzola cheese | potato bun

Mushroom & Swiss + beef burger | sautéed mushrooms & onions | creamy worcestershire sauce | pretzel bun

Turkey + cranberry sauce | brie | brioche bun

MAC N' CHEESE BAR | \$18

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

22% service charge on all food & beverage | no tax

Appetizers

Buffet Dinner Packages

Dinner includes Coffee & Tea, Artisan 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 | \$74

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

Sauteed Haricots Verts + Creamy Garlic Whipped Potatoes

Smoked Beef Tri Tip + pepper crust | chimichurri

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

FAIRWAY | \$84

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 | \$94

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

Grilled Asparagus + Potatoes Au Gratin

Braised Short Ribs + cipollini onion | demi glaze

Pan Seared Halibut Filet + tarragon truffle beurre blanc

ADDITIONAL SELECTIONS | VEGETARIAN & VEGAN

Wild Mushroom Risotto | \$5 + porcini | lion's mane | trumpet | cinnamon top | VGN/GF

Eggplant Parmesan | \$4 + tomato sauce | parmesan cheese | VEG

Grilled Portabella Mushroom | \$4 + sliced | vegan basil pesto | VGN

Roasted Cauliflower Salad | \$4 + pickled onion | toasted pine nuts | arugula | crispy caper | tumeric tahini dressing

Kale Salad | \$4 + roasted chick peas | beets | radish | avocado | pepitas | carrot ginger dressing

22% service charge on all food & beverage | no tax

Buffet Dinner Menu

Themed Buffet Dinner Packages

Dinner includes Coffee & Tea, Artisan 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

LA FIESTA | \$74

Southwest Caesar Salad + crisp romaine | cucumber | fire roasted corn & peppers | shaved parmesan | cornbread crouton | southwest caesar dressing
Corn & Flour Tortillas + Fajita Veggies + Spanish Rice + Black Beans guacamole | sour cream | shredded cheese | pico de gallo | onions | lime | cilantro
Tequila Lime Chicken + Chimichurri Grilled Flank Steak

TASTE OF ITALY | \$74

Caesar Salad + crisp romaine | garlic croutons | shaved parmesan | classic caesar dressing
Garlic Bread + Grilled Seasonal Vegetables | Penne Pasta with a Porcini Mushroom Cream Sauce
Tri Tip + garlic marinated
Parmesan Chicken + baked | zesty tomato sauce | parmesan cheese

SMOKEHOUSE BBQ | \$74

Garden Salad + mixed greens | fresh vegetables | house made white balsamic vinaigrette
Rolls & Butter + Grilled Seasonal Vegetables + Choice of Baked Beans or Mac N' Cheese
Choice of 2 + Smoked Tri Tip | Smoked Pork Ribs | 1/4 Chickens | Andouille Sausages | Pulled Pork + assorted bbq sauces

GREEK FEAST | \$84

Greek Salad + kalamata olives | feta | tomatoes | roasted red peppers | red onion | red wine vinaigrette
Warm Flatbreads + Lemonata Potatoes + Grilled Seasonal Vegetables
Baked Pastitsio + baked bucatini | cinnamon spiked meat sauce | creamy cheesy bechamel sauce
Greek Style 1/4 Chickens + yogurt marinated | garlic | oregano | lemon

DIAMOND PEAK LUAU | \$84

Garden Salad + mixed greens | fresh vegetables | house made white balsamic vinaigrette
Hawaiian Rolls + Macaroni Salad + Fried Rice + Hawaiian roasted Vegetables + Lomi Lomi Salmon
Kalua Pig + smoked | sea salt
Huli Huli Chicken + 1/4 chickens | pineapple | ginger

22% service charge on all food & beverage | no tax

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

SALMON EN CROUTE | \$20 / \$10

puff pastry | creamy spinach | hollandaise

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-you-own guest experience

MAC N' CHEESE BAR | \$18 / \$9

Choose up to 6 toppings:

bacon | ham | peas | diced 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

PASTA BAR | \$22 / \$11

spaghetti | cheese filled tortellini | marinara sauce | alfredo sauce | pesto sauce | bacon | peas | green onions | diced tomato | shaved parmesan | red chili flakes

Additions: Grilled Shrimp \$6 | Diced Chicken \$4 | Meatballs \$4

CHILI BAR | \$16 / \$8

homestyle chili | diced tomato | onions | sharp cheddar | sour cream | queso fresco | jalapenos | cilantro | limes | crispy tortilla strips

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

22% service charge on all food & beverage | no tax

Dinner Enhancements

Plated Dinner Packages

Dinner includes Coffee & Tea, Artisan Rolls with Butter & Passed Appetizers
Chef's Choice Vegetarian or Vegan Entrees Available

APPETIZER | choice of 2 passed appetizers served during cocktail hour + *upgraded selections

STARTER | Choice of 1 Salad

Garden Salad + mixed greens | cucumber | cherry tomato | watermelon radish | house made white balsamic vinaigrette

Nutty Greens Salad + mixed greens | curried nuts | dried cranberries | goat cheese crumbles | raspberry vinaigrette

Classic Caesar Salad + crisp romaine | shaved parmesan cheese | focaccia croutons | parmesan crisp

Sunset Salad + mixed greens | curried nuts | strawberries | blueberries | mandarin oranges | blue cheese crumbles | house made white balsamic vinaigrette

LAKE VIEW | \$86

Choice of 2 Entrees

Herb Crusted Airline Chicken Breast + grilled zucchini | butter smashed fingerling potatoes | cipollini onions | red pepper coulis

Grilled Top Sirloin + chimichurri | garlic whipped potatoes | baby squash

Seared Diver Scallops + yuzu beurre blanc | cauliflower puree | roasted brussel sprouts | pancetta

PONDEROSA | \$96

Choice of 2 Entrees

Toasted Pistachio coated Chicken Breast + champagne citrus beurre blanc | herbed rice pilaf | roasted seasonal vegetables

New York Steak + red wine demi glaze | roasted red potatoes | broccolini & baby carrots

Roasted Salmon Filet + orange glazed | fresh dijon dill sauce | jasmine rice | sauteed hari coverts

SILVER TIP | \$116

Choice of 2 Entrees

Basil Marinated Airline Chicken Breast + sweet summer corn & lobster fritters | nutty rice pilaf | broccolini

Grilled Ribeye + creamy peppercorn sauce | hasselback potatoes with herbed garlic butter, parmesan & scallions | roasted zucchini | blistered mini bell pepper

Pan Seared Seabass + lemon risotto | grilled asparagus | blistered cherry tomato | citrus beurre blanc

GARLIC SAUTEED PRAWNS | \$8 + add 2 jumbo garlic & butter sautéed prawns to any entrée

CHILDRENS PLATE | \$18 12 years old and under

Choice of 1 entrée served with french fries & fruit + Chicken Fingers | Mini Cheeseburger Sliders | Macaroni & Cheese

22% service charge on all food & beverage | no tax

Plated Dinner Menu

BRUNCH BUFFET | \$86

Buffet includes 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

choice of 1

FRESH BERRIES PARFAIT + greek yogurt | house granola | fresh berries | honey

CLASSIC CAESAR SALAD + romaine | parmesan | crouton

NUTTY GREENS SALAD + mixed greens | curried nuts | dried cranberries | goat cheese crumbles | raspberry vinaigrette

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

GARDEN SALAD + mixed greens | cucumber | cherry tomato | watermelon radish | house made white balsamic vinaigrette

Enhancements

BLOODY MARY BAR | \$11 + bacon | spicy green beans | celery | cocktail onions | olives | lemon | lime & more

BUBBLE BAR | \$9 + orange juice | cranberry juice | grapefruit juice | mango juice | assorted berries and citrus fruit | mint

22% service charge on all food & beverage | no tax

Wedding Brunch

Desserts

SWEETS DISPLAY | \$7

fresh baked cookies | lemon bars | turtle brownies

CLASSIC CHEESECAKE | \$9

plain | chocolate | salted caramel | cinnamon apple
strawberry | blueberry | banana foster

STRAWBERRY SHORTCAKE | \$7

freshly baked pound cake | fresh strawberries | whipped cream

ICE CREAM SUNDAE BAR | \$7

vanilla ice cream | caramel | hot fudge | whipped cream
chopped nuts | candy toppings

ROOTBEER FLOAT BAR | \$7

Root Beer | vanilla ice cream | mason jar mugs
Make it Boozy with Not Your Father's Root Beer | +\$5

HOT COCOA BAR | \$5

assortment of flavored whipped creams | plain | vanilla
salted caramel | chocolate espresso | peppermint

S'MORES BAR | \$12

fire pits | graham crackers | marshmallows assorted chocolate candy bars

A CAKE CUTTING FEE OF \$1.50 PER PERSON APPLIES TO TRADITIONAL WEDDING CAKES.

Late Night Snacks

FRY BAR | \$9

french fries | onion rings | sweet potato fries | tater tots
ketchup | ranch | 1000 | sesame

MAC N' CHEESE BAR | \$18

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

SOFT PRETZEL BAR | \$7

soft salted pretzel bites | beer cheese | assorted mustards

MINI PIZZA SLICES | \$7

cheese | pepperoni | veggie

POPCORN BAR | \$5

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

Desserts & Snacks

22% service charge on all food & beverage | no tax

Reception Enhancements



LOUNGE FURNITURE | \$800

vintage ivory area rug | plush ivory pillows

CHAMPAGNE WALL | \$600

trumpet champagne flutes | 2 walls

FIRE PITS | \$150

2 fire pits | patio furniture



SWEETHEART CHAIRS | \$200

perfectly versatile | fabulous s & soft

BACK DROP WITH BIRCH TREES | \$200

10x10 wooden backdrop | soft lit birch trees



LINEN UPGRADE | \$5 PER PERSON

floor length linen | napkins | variety of colors and fabrics

CROSS BACK CHAIRS | \$5 EACH

walnut | neutral cushion

The Chateau & Aspen Grove

VENUE ACCESS: HOW EARLY CAN I ARRIVE THE DAY OF MY WEDDING?

We can generally allow access 4 hours prior to 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. Should you wish to take pictures prior to your Ceremony, it's advised to arrive no sooner than 2 hours prior.

WHAT IS THE 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, standard chairs and 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.



Frequently Asked Questions

The Chateau & Aspen Grove

HOW MANY PEOPLE CAN YOU ACCOMMODATE FOR THE CEREMONY?

Approximately 200 at the 10th tee box, 100 Creekside, 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, however our seasoned Event Team can assist with troubleshooting and offer suggestions based on the circumstances.

HOW MANY TABLES ARE AT ASPEN GROVE AND HOW MANY OTHERS ARE AVAILABLE?

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.

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.

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 with a glass bottom. 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.

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 YOU HAVE REFRIGERATION FOR FLOWERS AND CAKE?

We do not have the proper refrigeration or storage for those items. A cake cutting fee of \$1.50 per person applies to traditional wedding cakes.

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.

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 is available and can include floor length linens and/or napkins in a variety of colors and fabrics. Price varies depending on selections. Contact your venue coordinator for selections and ordering.

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 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.

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.

DO YOU OFFER TASTINGS?

Yes, we host 1 sometimes 2 tasting events each year, Spring and Fall for contracted wedding clients. 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.

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 within one hour of the close of your event. Incline Village Events are NOT responsible for items left behind or missing items.

DO WE GET FREE GOLF IF WE BOOK WITH YOU?

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

Frequently Asked Questions

The Chateau & Aspen Grove

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. 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 an entrée per table 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	TOTAL
TABLE 1	2	8	0	10
TABLE 2	1	7	1	9
TABLE 3	3	5	2	10
VENDORS		2		2

IS IT CUSTOMARY TO PROVIDE DINNER FOR MY VENDORS?

Yes, it is customary to provide a vendor meal to those who are providing services for your wedding through dinner service. Photographer, DJ or Band, Coordinator, Photo booth, etc. Please include them in your dinner count and an area separate from your reception will be arranged for dining. For a plated dinner, please obtain selections and include in your entrée per table count. For a buffet dinner, your vendors will go through the buffet line. The vendor dinner price is the same as the guest price.

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 providing copies of a business license and insurance and they must sign our Vendor Rules & Regulations agreement.

DO YOU REQUIRE WEDDING INSURANCE?

Yes, an additional policy \$1 million per occurrence / \$2 million aggregate is required. Wedding liability insurance can cover injuries or accidents that occur during the ceremony or reception. Wedding cancellation or postponement insurance can reimburse you for costs that you incur if you have to call off or postpone the ceremony due to extreme weather, injury, illness, or an issue with a vendor. **Wedsure**, Eventsured and WedSafe are trusted resources. You are also able to obtain a policy through your home or car insurance company such as Statefarm, Allstate, Geiko, Progressive, etc.

Frequently Asked Questions

WEDSURE®

The Original Wedding Insurance

QUOTE IN 15 SECONDS

Wedding Insurance You Can Trust

Starting at \$125 for \$1M/\$2M
with Liability up to \$5M/\$5M

- ✓ Instant Certificates of Insurance
- ✓ Host Liquor Liability
- ✓ Damage to Rented Premises
- ✓ Available in all 50 states



Optional Coverages include

Liability
Cancellation
Gifts
Jewelry
Loss of Deposits
Photographs & Video
Professional Counseling
Special Attire
Rented Party Supplies

Wedsure is the
only wedding
insurance provider
to offer all coverages
individually.

The freedom
to choose
saves you money.

Did you know Wedsure® insurance covers the rehearsal,
rehearsal dinner, ceremony and reception?

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DJ

AMPLIFIED ENTERTAINMENT
EPIK WEDDINGS & EVENTS
DJ BROCK & STEELE WEDDINGS
DJ SAWYER TAHOE
JUSTINCREDIBLE DJ
LAKE DJ
LAKE TAHOE DJ
LAST RESORT DJ
MCCLAIN'S MOBILE MUSIC
MILTON MERLOS PRODUCTIONS
MR. D DJ SERVICES
RENO TAHOE DJ COMPANY

LIVE MUSIC

CELTIC HARP MUSIC
LUKE STEVENSON
MILTON MERLOS PRODUCTIONS
SIERRA STRINGS
STRING BEINGS
TAHOE HARPIST - MARY LAW
VYBE SOCIETY
YOUR BAG PIPER - SEAN CUMMINGS

TRANSPORTATION

BELL LIMO
BLUE TAHOE TAXI
NORTHSTAR TRANSPORTATION
RENO TAHOE LIMOUSINE

PARTY RENTALS

CAMELOT PARTY RENTALS
CARSON VALLEY EVENT RENTALS
CELEBRATIONS PARTY RENTALS
CELEDON EVENTS
CRUX EVENTS
LUCKY BURRO
MOUNTAIN VIBES RENTALS
QUALITY EVENT DESIGN
RED CARPET EVENTS & DESIGNS
SIERRA LIGHTING
THICK & THIN LINES CALLIGRAPHER

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
JALIE EVENTS - EMILY MCCLINTOCK
LIANE MCCOMBS WEDDINGS & EVENTS
MARCELLA CAMILLE EVENTS
MOUNTAIN THYME EVENTS - NIKKI PRICE
POSITIVELY CHARMING WEDDINGS - CARISSA
SAND & SPRUCE EVENTS - SARAHBETH GLENN
STEPHANIE MARIE CO - STEPHANIE MORRIS
THAT BLISSFUL MOMENT - KAYLA LEWIS
TURQUOISE & TRUE EVENTS - ALIX
VANESSA'S DIY EVENTS - VANESSA MARTINEZ

PHOTOGRAPHERS

BLANCA & BRANDON PHOTOGRAPHY
BRIDGET MCDONALD PHOTOGRAPHY
CALVIN HOBSON PHOTOGRAPHY
CIPRIAN PHOTOGRAPHY
DOUG MIRANDA PHOTOGRAPHY
GABRIEL RADU PHOTOGRAPHY
GOT PHOTOGRAPHY
KENDALL PRICE PHOTOGRAPHY
NEMUS PHOTOGRAPHY
MINDFUL MEDIA PHOTOGRAPHY
MONIQUE PHOTOGRAPHY
THEILEN PHOTOGRAPHY
SHINES PHOTOGRAPHY
SIR BERRY PHOTOGRAPHY
STROTZ PHOTOGRAPHY

PHOTOBOOTH RENTALS

EPIC PHOTOBOOTH
EPIK WEDDING & EVENTS
PICBOX PHOTO BOOTH
TAHOE PHOTO BOOTH RENTALS

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
JASON CHESEBROUGH FILMS
O'MALLEY REELS

FLORIST

ART IN BLOOM
A FLORAL AFFAIR
AWESOME BLOSSOM
B&B DESIGNS
CHATEAU BLISS EVENT DESIGN
GALENA FOREST FLOWERS
HELIANTHUS FLORAL
HOLLY FLEUR
LOVE AND LUPINES
ROSE BUD FLORAL DESIGNS
SPARKS FLORIST
SWEET STEMS & CO
THRAN'S FLOWERS
TWIST FLOWERS

OFFICIANTS

ANN VALDES- EASEL & WINE
CEREMONIES BY MEREDITH
MOUNTAIN HIGH WEDDINGS
REVEREND DAVID BERONIO
REVEREND MARK FRADY
YOUR MEMORABLE DAY

ALL VENDORS MUST BE LICENSED PROFESSIONALS AND APPROVED BY THE EVENT TEAM @ THE CHATEAU & ASPEN GROVE

Vendor Partners

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

Vacation Rentals

LAKE TAHOE ACCOMMODATIONS

775-832-4475 + tahoeaccommodations.com

SUNBEAR VACATION RENTALS

775-831-9000 + sunbearrealty.com

TAHOE LUXURY PROPERTIES

530-584-3444 + tluxp.com

GOLDFISH PROPERTIES

775-832-4646 + gfplaketahoe.com

CLUB TAHOE RESORT | TIMESHARE

775-831-5750 + clubtahoe.com

BROCKWAY SPRINGS RESORT

530-546-4201 + brockwaysprings.com



Return to The Chateau Sales Office | events@ivgid.org
955 Fairway Blvd | Incline Village NV 89451 | inclineweddings.com

BRIDE OR GROOM NAME

BRIDE OR GROOM NAME

ADDRESS

CITY | STATE | ZIP CODE

PHONE #

EMAIL

INCLINE RESIDENT?

IVGID PPH Name & PPH #

CONTACT

if different than the couple

REQUESTED EVENT DATE

ESTIMATED GUEST COUNT

VENUE REQUESTED

CEREMONY SITE

LET US KNOW ALL THE PLACES YOU CHECKED US OUT

☐ Wedding Wire

☐ The Knot

☐ Google

☐ Instagram

☐ Another Wedding Vendor mentioned you

☐ I'm a resident

☐ Facebook

Contract Request Form



QUOTE INFORMATION

22% service charge on all food & beverage | no tax

MENU SELECTIONS

- | | | | |
|---|--|---|--|
| ☐ Lake View Plated | ☐ Ponderosa Plated | ☐ Silvertip Plated | |
| ☐ Burnt Cedar Buffet | ☐ Fairway Buffet | ☐ Third Creek Buffet | ☐ Diamond Peak Luau Buffet |
| ☐ Greek Feast Buffet | ☐ La Fiesta Buffet | ☐ Taste of Italy Buffet | ☐ Smokehouse BBQ Buffet |
| ☐ Buffet Enhancements | _____ | ☐ Late Night Snacks | _____ |
| ☐ Additional Appetizers | _____ | ☐ Dessert | _____ |

BEVERAGE & BAR SELECTIONS | \$1500 MINIMUM EXPENDITURE

BAR PACKAGE | HOSTED

- | | | |
|---|---|---|
| ☐ Soft Bar House # hours _____ | ☐ Soft Bar Premium # hours _____ | |
| ☐ Full Bar Well # hours _____ | ☐ Full Bar Call # hours _____ | ☐ Full Bar Premium # hours _____ |

CONSUMPTION | HOSTED

- | | | |
|---|--|--|
| ☐ Full Bar Well | ☐ Full Bar Call | ☐ Full Bar Premium |
| ☐ Beer & Wine Only Cocktails for Cash | ☐ Beer & Wine Only Signature Cocktail or Mocktail Cocktails for Cash | |

CASH BAR | NO HOST

- ☐ Full Bar Well
- ☐ Full Bar Call
- ☐ Full Bar Premium

TABLE SERVICE | HOSTED

- ☐ Wine Service with Dinner _____
- ☐ Champagne Toast _____

RECEPTION ENHANCEMENTS

- | | | | | |
|---|---|---|---------------------------------|---------------------------------------|
| ☐ Cross-back Chairs | ☐ Backdrop with Birch Trees | ☐ Sweetheart Chairs | | |
| ☐ Specialty Linen | ☐ Lounge Furniture | ☐ Champagne Wall | ☐ Fire Pits | ☐ Additional Hour |

Contract Request Form

The Chateau & Aspen Grove

Return to The Chateau Sales Office | events@ivgid.org
955 Fairway Blvd | Incline Village NV 89451 | inclineweddings.com

By signing the credit card authorization form, the below individual acknowledges and agrees to be financially responsible for any and all charges incurred for the event stated. The authorization will remain active for 60 days past the scheduled event date.

TODAYS DATE

EVENT DATE

EVENT NAME

BILLING ADDRESS

CITY | STATE | ZIP CODE

PHONE #

EMAIL

CARD NUMBER

EXPIRATION DATE

SECURITY CODE

The undersigned acknowledges that deposits due according to the above events' contract agreement will be automatically charged to the above credit card on file unless other arrangements are made and approved by the IVGID Sales Team prior to the deposit due date.

CARDHOLDER SIGNATURE

Credit Card Authorization