

Weddings

— AT THE CHATEAU —

955 Fairway Blvd
Incline Village NV 89451
Lake Tahoe



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VENUE FEES 2027 | 2028

JUNE THRU OCTOBER | RECEPTION

Monday - Thursday	\$5,990
Friday & Sunday	\$6,990
Saturday	\$8,490

NOVEMBER & MAY | RECEPTION

Monday - Thursday	\$4,990
Friday & Sunday	\$5,990
Saturday	\$7,490

DECEMBER THRU APRIL | RECEPTION

Monday - Thursday	\$3,990
Friday & Sunday	\$4,990
Saturday	\$5,990

RECEPTION ENHANCEMENTS

Cross-back Chairs	\$6 per chair	Lounge Furniture	\$800
Wooden Backdrop	\$200	Champagne Wall	\$600
Sweetheart Chairs	\$200	Fire Pits	\$150
Signature Linen	\$10 per person appx	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	\$600
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THE GRILLE

Cocktail Hour	\$600
Winter Availability	





SWEETHEART CHAIRS | \$200

perfectly versatile | fabulous s & soft

WOOD BACK DROP | \$200

10x10 wooden backdrop

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

Reception Enhancements



CHATEAU SIGNATURE LINEN | \$7-\$10 AVERAGE PER PERSON

Floor-length linens and coordinating napkins are provided for all reception tables, including dining and specialty tables.

A variety of color options available and fabric selections include:

LAMOUR | ESSENTIAL | VINTAGE

round floor length | \$32 each

rectangle floor length | \$33 each

napkins | \$2.25 each

Specialty linens are also available. Pricing is determined based on fabric selection and total quantities requested.

Please note: Complimentary linens are not available

CROSS BACK CHAIRS | \$6 EACH

walnut | neutral cushion

CHARGERS | \$2 EACH

auburn rattan | silver rim glass

Reception Enhancements



MAKE AN ENTRANCE THAT BECOMES A MOMENT

Arrive in timeless sophistication in a 1946 Packard Limousine, a meticulously restored vintage icon that elevates your wedding day with unmatched grace.

Its sweeping lines and polished chrome create a sense of grandeur that transports you and your guests to a golden era of romance.

Let this vintage treasure whisk you to your ceremony creating lingering memories.

The Packard offers a backdrop worthy of your most unforgettable photos and your most unforgettable day.

1946 PACKARD LIMOUSINE GRAND ENTRANCE | \$800



Grand Entrance

BAR PACKAGE PRICING IS PER PERSON FOR EACH GUEST OVER THE AGE OF 21 | BAR SERVICE IS UNLIMITED AND CONTINUOUS

NON ALCOHOLIC OFFERINGS AVAILABLE ON FULL BAR PACKAGES | N/A RED WINE | WHITE WINE | SPARKLING WINE | N/A BEER | MOCKTAILS

FULL BAR | PREMIUM

2 hours	\$34
3 hours	\$46
4 hours	\$60
5 hours	\$71

FULL BAR | CALL

2 hours	\$32
3 hours	\$41
4 hours	\$52
5 hours	\$61

SOFT BAR | CALL WINES & DOMESTIC & PREMIUM BEER

2 hours	\$30
3 hours	\$39
4 hours	\$49
5 hours	\$54

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 | \$28 PER BOTTLE CORKAGE FEE PER 750ML

CALL LEVEL FULL BAR

Spirits \$10 Tahoe Blue Vodka | Tito's Vodka | Tanqueray Gin | Bacardi Rum | Hornitos Reposado & Silver Tequila | Jack Daniels Bourbon | Jameson Irish Whiskey | Dewars Scotch | Kahlua | Amaretto

White Wine

Black Stallion Chardonnay | \$33
Ferrari Carano Fume Blanc | \$37

Red Wine

Z. Alexander Brown Cabernet | \$42
Estancia Pinot Noir | \$33

Sparkling Wine | Choice of 1

Ruffino Prosecco | \$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 \$11 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

Justin Cabernet | \$54
Meiomi Pinot Noir | \$42
Daou 'Pessimist' Red Blend | \$37

White Wine

Wente Morning Fog Chardonnay | \$42
Santa Cristina Pinot Grigio | \$37
Kim Crawford Sauvignon Blanc | \$45

Sparkling Wine | Choice of 1

Ruffino Prosecco | \$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

Available Wine Substitutions | Sobon 'Rocky Top' Zinfandel | \$37 - Rodney Strong Merlot | \$33 - Justin Rose | \$41

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

Bar Packages

ZERO PROOF BAR PACKAGE | \$42

Build -Your-Own Mocktail Experience

Choose 3:

Strawberry Basil Smash strawberry lemonade | basil | lemon

Mock-arita orange juice | lime juice | agave | soda water | salt rim | lime

Cucumber Lime Mojito fever tree sparkling cucumber | sugar | mint leaves | lime

Cherry Fizz grenadine | ginger ale | maraschino cherries

Pineapple Mule ginger beer | pineapple juice | lime | mint

FEVER TREE PURE POUR BAR | \$32

Sparkling Cucumber | Blood Orange Ginger Beer | Pink Grapefruit | Elderflower

Lemon & Lime & Orange Wheel | Mint | Fresh Berries | Cucumber

ENHANCEMENT OPTIONS

Iced Tea & Lemonade | \$3 per person unlimited

Soda | on consumption | dt coke, coke, sprite, sparkling water | \$4 each

Non Alcoholic Beer | Heineken Zero | Hoppy Water | \$9 each

Non Alcoholic Wine | Red | White & Sparkling | \$40 per bottle

THE ZERO PROOF PACKAGE AND PURE POUR BARS ARE PRICED PER PERSON AND ARE DESIGNED TO BE ENJOYED BY ALL GUESTS THROUGHOUT THE ENTIRE RECEPTION,

IF ADDING THESE SELECTIONS TO A FULL BAR PACKAGE, A 50-GUEST MINIMUM IS REQUIRED.

SELF SERVE STATIONS | DESIGNATED BAR TENDER NOT PROVIDED

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

Bar Packages

Signature Bites

VEGETARIAN

CAPRESE SKEWERS | \$5
fresh mozzarella | cherry tomato | basil | balsamic glaze | GF

STUFFED MINI BELLS | \$5
fire roasted corn & avocado salsa | radish | micro cilantro | GFVGN

TOMATO BASIL SOUP SHOOTER | \$5
grilled cheese wedge

SEAFOOD

AHI TUNA TOSTADA | \$7*
wonton chip | wakame | wasabi aioli | sesame seeds

PRAWN COCKTAIL SHOOTER | \$7*
house cocktail sauce | lemon wedge | chive | GF

BACON WRAPPED SCALLOP SPOONS | \$8*
cajun cream | fresh chive

MEAT

SHORT RIB LETTUCE WRAP | \$7*
honey bourbon braised short rib | white bean succotash

ALBONDIGAS | \$5
bbq meatball | chipotle cream | diced roasted red pepper | GF

SPICY BBQ PULLED PORK SPOONS | \$5
bbq drizzle | crispy onion garnish

PROSCIUTTO WRAPPED ASPARAGUS | \$5
brown butter sage sauce | toasted slivered almonds | GF

BRUSCHETTA | \$5
fresh tomato | basil | garlic | baguette | balsamic glaze

BLACKBERRY & BRIE SKEWER | \$5
fresh basil | lemon basil oil | GF

WATERMELON & FETA SKEWER | \$5
mint | balsamic drizzle | GF

MINI LOBSTER ROLL | \$8*
light lemon aoli | parsley

SMOKED ALASKAN SALMON | \$6*
bagel chip | chive crème fraîche | capers

BACON WRAPPED GRILLED SHRIMP | \$7*
spicy peach glaze

SEARED LAMB LOLLIPOP | \$8*
rosemary | garlic butter | GF

BUFFALO CHICKEN MEATBALL | \$5
buffalo glaze | blue cheese drizzle | parsley

ISLAND BBQ CHICKEN SKEWERS | \$5
pineapple relish | sesame seeds | green onion | sweet bbq

SMOKED FLAT IRON STEAK SKEWERS \$ 5
smoky habanero BBQ sauce | micro cilantro

ROASTED MUSHROOMS | \$5
crostini | boursin cheese | chive

BRIE EN CROUTE | \$5
baked brie | fig jam | puff pastry | honey & thyme

VEGETABLE EGGROLLS | \$5
sesame dipping sauce

BENTO SHRIMP | \$7*
airy tempura | sweet thai chili glaze

BACON & EGGS | \$5
deviled egg | bacon | chive | GF

MINI CHICKEN & WAFFLE | \$6
crispy fried chicken | leige waffle | maple drizzle

MINI SLIDER | \$8*
selections on next page

Appetizers

Displays & Grazing Boards —

FROMAGE DISPLAY | \$22

array of cheeses | fresh fruits | fresh vegetable crudité | crackers | dip du jour

ELEVATE YOUR BOARD Must accompany a Fromage Display | Not available à la carte

CHARCUTERIE + \$10

array of cured meats | olives | marinated artichoke hearts | cornichons | pickled seasonal vegetables | nuts | baguette

BAKED BRIE IN PUFF PASTRY + \$10

variety of jams | honey | pecans | fresh rosemary | 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 | \$24

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

Appetizers

Buffet Dinner Packages

Dinner includes Coffee & Tea & a Displayed Appetizer
Buffet Dinner price for Children 12 years old and under | \$35

APPETIZER | FROMAGE DISPLAY array of cheeses | fresh fruits | fresh vegetable crudité | crackers | dip du jour

BURNT CEDAR | \$80

Artisan Rolls & Butter

Garden Salad + mixed greens | heirloom cherry tomato | julienned carrot | cucumber | shaved red onion | herbed foccacia crouton | white balsamic vinaigrette

Arugula & Watermelon Salad + feta | mint | basil | aged balsamic | fresh cracked pepper

Creamy Garlic Whipped Potatoes + Chef's Selection of Seasonal Vegetables

Smoked Beef Tri Tip + pepper crust | chimichurri

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

FAIRWAY | \$90

Artisan Rolls & Butter

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

Green Bean Salad + crisp green beans | garbanzo beans | kidney beans | parsley | tossed in a sweet & tangy vinaigrette

Herbed New Potatoes + Chef's Selection of Seasonal Vegetables

Grilled Top Sirloin + mushroom demi glaze

Orange Glazed Roasted Salmon Filet + fresh dill-dijon sauce

THIRD CREEK | \$100

Artisan Rolls & Butter

Market Salad + mixed greens | radish | peas | asparagus tips | bacon | hardboiled egg | creamy dill dressing

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

Potatoes Au Gratin + Chef's Selection of Seasonal Vegetables

Braised Short Ribs + cipollini onion | demi glaze

Pan Seared Halibut Filet + tarragon truffle beurre blanc

Buffet Dinner Menu

Buffet Dinner Packages

Dinner includes Coffee & Tea & a Displayed Appetizer
Buffet Dinner price for Children 12 years old and under | \$35

LA FIESTA | \$80

Corn & Flour Tortillas

Southwest Caesar Salad + crisp romaine | cucumber | fire roasted corn & peppers | shaved parmesan | cornbread crouton | southwest caesar dressing

Fajita Veggies + Spanish Rice + Lime Spiked Black Beans

Tequila Lime Chicken + Chimichurri Grilled Flank Steak

guacamole | sour cream | shredded cheese | pico de gallo | onions | lime | cilantro

TASTE OF ITALY | \$80

Toasted Garlic Bread

Little Gems Caesar Salad + house made focaccia croutons | shaved parmesan | creamy Caesar dressing

Pearl Mozzarella Caprese Salad + heirloom cherry tomato | fresh basil | olive oil | salt & pepper | balsamic glaze

Penne Pasta with a Porcini Mushroom Cream Sauce + Grilled Seasonal Vegetables

Tri Tip + garlic marinated

Parmesan Chicken + baked | zesty marinara | melted mozzarella & parmesan cheeses GF

GREEK FEAST | \$90

Warm Flatbreads + Babaganoush & Tzatziki

Greek Salad + kalamata olives | feta | tomatoes | roasted red peppers | red onion | red wine vinaigrette

Orange Chickpea Salad + celery | parsley | orange vinaigrette

Lemonata Potatoes + Grilled Seasonal Vegetables

Greek Style 1/4 Chickens + yogurt marinated | garlic | oregano | lemon

Shrimp Saganaki + spicy tomato sauce | feta

SMOKEHOUSE BBQ | \$94

Cornbread & Honey Butter

Harvest Garden Salad + mixed greens | heirloom cherry tomato | cucumber | shaved red onion | carrot | spring peas | sliced radish | house made white balsamic vinaigrette | buttermilk ranch

Crisp Red Pepper & Sweet Corn Salad + diced green onion | creamy cilantro lime dressing

Cowboy Baked Beans + Creamy Mac N' Cheese + Grilled Seasonal Vegetables

Choice of 2 + **Smoked Tri Tip | Smoked Pork Ribs | 1/4 Chickens | Andouille Sausages | Pulled Pork** + assorted bbq sauces & chimichuri

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

Buffet Dinner Menu

Expanded Buffet Selections

Add Entree's or Sides to your Dinner Buffet | Priced per person | Must accompany a buffet package | Not available à la carte

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

Ratatouille | \$4 + thinly sliced eggplant, zucchini, yellow squash | roma tomatoes | onion & bell pepper tomato sauce | parmesan cheese VGN

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

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

Penne Pasta Primavera | \$5 + broccoli | red bell pepper | yellow squash | zucchini | carrot | red onion | peas | cherry tomato | fresh basil
choice of Sauce:

Roasted Red Pepper Sauce | basil oil VGN

White Wine & Garlic Cream Sauce | shaved parmesan VEG

Pad Thai & Crispy Tofu | \$5 + rice noodles | savory tamarind sauce | bean sprouts | julienned carrots & red bell pepper | red onion | scallions | crushed peanuts | lime | cilantro VGN GF

Drunken Noodle & Vegetables | \$5 + thick rice noodles | savory drunken noodle sauce | broccolini | zucchini | green beans | julienned carrots | red bell pepper | scallions | fresh basil | sesame seeds | chili flakes VGN GF

Buffet Dinner Menu

Buffet Enhancements and Carving Stations can replace an entrée or side dish or can be added to a buffet package

SUBSTITUTE \$ / ADDITION \$

Carving Stations

Chef attended & carved fresh | \$125

SMOKED TURKEY | \$20 / \$11
cranberry chutney | garlic aioli | whole grain mustard

SALMON EN CROUTE | \$22 / \$12
puff pastry | creamy spinach | hollandaise

SLOW N' LOW BRISKET | \$34 / \$23
whole grain mustard | assorted bbq sauces

HERB CRUSTED PRIME RIB | \$36 / \$22
rosemary au jus | creamy and raw horseradish

Enhancement Stations

a build-you-own guest experience

MAC N' CHEESE BAR | \$22 / \$14

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 | \$20 / \$12

yukon potatoes | applewood smoked bacon | broccoli cheese sauce | sharp cheddar cheese | herbed butter | sour cream | green onions

PASTA BAR | \$24 / \$16

spaghetti | cheese filled tortellini | marinara sauce | alfredo sauce | pesto sauce | bacon | peas | green onions | diced tomato | shaved parmesan | red chili flakes
Additions: Grilled Shrimp \$7 | Diced Chicken \$5 | Meatballs \$5

CHILI BAR | \$18 / \$9

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

Dinner Enhancements

Plated Dinner Packages

Dinner includes Coffee & Tea, Artisan Rolls with Butter & Passed Appetizers

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

STARTER | Host Choice of 1 Salad

Garden Salad + mixed greens | heirloom cherry tomato | julienned carrot | cucumber | pickled red onion | herbed focaccia crouton | white balsamic vinaigrette

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

Market Salad + mixed greens | radish | peas | asparagus tips | bacon | hardboiled egg | creamy dill dressing

Little Gems Caesar Salad + house made focaccia croutons | shaved parmesan | creamy Caesar dressing

LAKE VIEW | \$92

Choice of 2 Entrees

Chicken Scallopini + creamy lemon butter caper sauce | garlic whipped potatoes | green beans with toasted almonds & sauteed shallots

Grilled Top Sirloin + chimichurri | roasted yukon gold potatoes | sauteed zucchini and red bell pepper

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

PONDEROSA | \$102

Choice of 2 Entrees

Toasted Pistachio Coated Chicken Breast + champagne citrus beurre blanc | herbed rice pilaf | sauteed zucchini with spring peas and crispy shallots

New York Steak + red wine demi glaze & sauteed mushrooms | roasted red potatoes | smokey paprika grilled cauliflower & garlic sauteed spinach

Roasted Salmon Filet + orange glazed | fresh dijon dill sauce | jasmine rice | sauteed green bean with orange zest and pistachios

SILVER TIP | \$122

Choice of 2 Entrees

Basil Marinated Chicken Scallopini + Pan Seared Crab Cake | creamy white wine sauce | nutty rice pilaf | green beans with spicy bacon jam | fresh basil

Grilled Ribeye + creamy peppercorn sauce | caramelized onion | garlic parmesan smashed fingerling potatoes | broccolini & rainbow baby carrots

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

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

CHILDRENS PLATE | \$35 12 years old and under

Host 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

Plated Dinner Vegan & Vegetarian Selection —

Additional entrée selections may be offered to your guests for an additional per-person charge | \$4

A Chef's Choice vegan or vegetarian entrée will be prepared complimentary to accommodate indicated dietary restrictions.

PENNE PASTA PRIMAVERA

broccoli | red bell pepper | yellow squash | zucchini | carrot | red onion | peas | cherry tomato | fresh basil
choice of Sauce:

Roasted Red Pepper Sauce | basil oil VGN

White Wine & Garlic Cream Sauce | shaved parmesan VEG

ROASTED GARDEN VEGETABLE PORTOBELLO

red quinoa | garlic sauteed spinach | diced zucchini | roasted red & yellow bell pepper | caramelized onion | cauliflower
puree | bright microgreens | chimichurri VGN GF

PAD THAI & CRISPY TOFU

rice noodles | savory tamarind sauce | bean sprouts | julienned carrots & red bell pepper | red onion | scallions
crushed peanuts | lime | cilantro VGN GF

DRUNKEN NOODLE & VEGETABLES

thick rice noodles | savory drunken noodle sauce | broccolini | zucchini | green beans | julienned carrots
red bell pepper | scallions | fresh basil | sesame seeds | chili flakes VGN GF

Vegan & Vegetarian

Brunch Buffet | \$86

Buffet includes Coffee, Tea, Orange Juice & Cranberry Juice

APPETIZER | FROMAGE DISPLAY array of cheeses | fresh fruits | fresh vegetable crudité | crackers | dip du jour

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 LIEGE 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 | \$13 + bacon | spicy green beans | celery | cocktail onions | olives | lemon | lime & more

BUBBLE BAR | \$10 + 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 | \$10

fresh baked cookies | lemon bars | turtle brownies

CLASSIC CHEESECAKE | \$12

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

STRAWBERRY SHORTCAKE | \$10

freshly baked pound cake | fresh strawberries | whipped cream

ICE CREAM SUNDAE BAR | \$9

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

GELATO CART | \$9

cinnamon | pistachio | coffee | green tea | DF dragon fruit sorbet

ROOTBEER FLOAT BAR | \$9

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

HOT COCOA BAR | \$7

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

S'MORES BAR | \$13

fire pits | graham crackers | marshmallows assorted chocolate candy bars

A CAKE CUTTING FEE OF \$1.50 PER PERSON APPLIES TO TRADITIONAL WEDDING CAKES
DESSERTS & LATE NIGHTS REQUIRE A 50% GUEST COUNT MINIMUM

Late Night Snacks

LITTLE VIET PHO BAR | \$22

rice noodles | beef meatballs | bok choy | sliced mushrooms | sliced carrot
shaved white onion | sliced fresh jalapenos | basil | cilantro | lime wedges
hoisin | sriracha | soy sauce | crispy french fried onions | savory pho broth

FIESTA NACHO BAR | \$16

housemade tortilla chips | white queso | lime spiked black beans
pico de gallo | sour cream | sliced black olives | guacamole | cilantro

HAUGHT DOG BAR | \$18

all beef hot dogs | brioche bun | ketchup | deli mustard | relish | shaved red
onion | sauerkraut | pickled jalapenos | shredded cheddar | diced
tomatoes

FRY BAR | \$9

french fries | onion rings | sweet potato fries | tater tots
ketchup | ranch | 1000 | chipotle aioli
Add Chili & Nacho Cheese for Chili Cheese Fries | \$4

SOFT PRETZEL BAR | \$7

soft salted pretzel bites | beer cheese | assorted mustards

MINI PIZZA SLICES | \$7

cheese | pepperoni | veggie

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

Desserts & Snacks

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, 3% processing fee applies.

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, 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

OUR CEREMONY IS OUTSIDE, WHAT IF IT RAINS?

At The Chateau, your ceremony can be moved indoors for a Fireside Ceremony, offering a warm and inviting setting should the need arise. Tenting options are available for Aspen Grove through outside vendors. Arrangements would be made directly with the vendor and would incur additional costs. Our experienced Events Team is happy to provide recommendations and guidance based on the circumstances to help ensure a seamless transition.

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. Rehearsal time is not to exceed 1 hour.

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 and sheet 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 \$28/per bottle corkage fee.

Frequently Asked Questions

The Chateau & Aspen Grove

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. All vendors must be approved by the Incline Village Events Department. Your coordinator should not be a family member or guest at the wedding.

WHO IS MY VENUE CONTACT THE DAY OF OUR WEDDING?

A venue manager and/or 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 2 tasting events each year, Spring and Fall for contracted wedding clients. This event is complimentary one time for the couple and is \$75 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.

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.

Frequently Asked Questions

The Chateau & Aspen Grove

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.

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

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Wedding Insurance You Can Trust

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

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- ✓ 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
CELEBRATIONS PARTY RENTALS
CELEDON EVENTS
DESERT SOUTHWEST EVENT RENTALS
LUCKY BURRO
MOUNTAIN VIBES RENTALS
RED CARPET EVENTS & DESIGNS
RENO TAHOE PARTY RENTALS
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
DAYDREAM EVENTS - SHAWNA PACHECO
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
RENO BY DESIGN - LINDSAY CONGDON
SAND & SPRUCE EVENTS - SARAHBETH GLENN
STEPHANIE MARIE CO - STEPHANIE MORRIS
THAT BLISSFUL MOMENT - KAYLA LEWIS
TURQUOISE RIDGE EVENTS - DEVYN BRYAR

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
CANDLELIGHT & ROSES
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
WILD PEONY

OFFICIANTS

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

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

Incline Village Accommodations



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

MENU SELECTIONS

- Lake View Plated Ponderosa Plated Silvertip Plated
- Burnt Cedar Buffet Fairway Buffet Third Creek 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

- Full Bar Call # hours _____
- Full Bar Premium # hours _____
- Soft Bar Premium # hours _____

HOSTED BAR ON CONSUMPTION

- Full Bar Call Full Bar Premium Beer & Wine Only | Cocktails for Cash

TABLE SERVICE

- Wine Service with Dinner _____
- Champagne Toast _____

PRE-CEREMONY SIPS

RECEPTION ENHANCEMENTS

- Cross-back Chairs Wood Backdrop Sweetheart Chairs
- Specialty Linen Lounge Furniture Champagne Wall Fire Pits Additional Hour Chargers

Please check on the availability of the Packard Limousine | Yes No

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. 3% credit card processing fees apply.

CARDHOLDER SIGNATURE _____

Credit Card Authorization