



PLUMPJACK SQUAW VALLEY INN
private dining 2019

plumpjack squaw valley inn

PlumpJack Squaw Valley Inn, located amidst the majestic Sierra Nevada Mountains, combines the refinements of a world-class hotel with the charm of a mountain lodge.

Our dedicated, professional staff is expertly equipped to assist you in creating a memorable private event.

LOCATION: 1920 Squaw Valley Road, Olympic Valley, CA 96146.
Across the street from the Village & ski lifts at Squaw Valley USA.

OCCUPANCY: We can host private events from 12 to 220 guests.

THE INN: Our 55 rooms are appointed with the finest amenities to comfort and welcome your guests.

CATERING: The Inn's acclaimed PlumpJack Cafe is widely regarded as Lake Tahoe's premier dining destination. Attentive service and extensive wine selections are available in our restaurant and our fire-lit bar, the perfect place for gathering with friends or for casual dining. The same standards of excellence extend to your celebration in our private dining locations. Custom menus can be created for any group size.

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Our venues

PERFECT FOR OCCASIONS OF ALL SIZES

PlumpJack Squaw Valley Inn combines outstanding cuisine with spectacular indoor and outdoor dining venues making it the ideal location for a private event. We ensure that your special occasion is brought to life on our picturesque grounds or in one of our versatile private spaces. We provide a full-service experience that includes catering, cocktail/drink service, décor, event coordination and more.



VALLEY ROOM

The Valley Room is an elegant private dining space with great views and floor to ceiling doors opening onto the PlumpJack pool deck. The Valley Room's location adjacent to the pool patio offers a flawless transition from a beautiful outdoor reception into an exclusive private dining experience. The Valley Room is a flexible dining space which can accommodate intimate parties of 12 to 220 guests.

PERFECT FOR...

upscale plated dinners & family style gatherings



MOUNTAIN ROOM

The Mountain Room features vaulted ceilings and spectacular views making it the perfect location for stationed dinners and receptions. The Mountain Room opens onto a balcony overlooking the PlumpJack pool deck and the sweeping expanse of surrounding peaks. The Mountain Room is a flexible dining space which can accommodate intimate parties of 12 to 220 guests.

PERFECT FOR...

social stations / roaming bites & team meetings



UPPER POOL PATIO

Located amongst the aspen trees and unique granite features, the PlumpJack pool deck and upper pool patio is the ultimate venue for an outdoor lunch, dinner or reception. The upper pool patio is equipped with umbrellas, heat lamps, fire pit and market lighting. Guests attending events on the upper pool patio quickly understand what it means to experience the natural beauty of the Sierra Nevada.

PERFECT FOR...
al fresco gatherings & après ski events



PLUMPJACK CAFE

The PlumpJack Cafe is the renowned fine dining location of the PlumpJack Squaw Valley Inn. Typically open for dinner service to the public and hotel guests, this location can be used as a private dining venue for lunch and dinner on select dates.

PERFECT FOR...
rehearsal dinners, wine pairing experiences & luncheons



CREEKSIDE TRAM VIEW TERRACE

The Creekside Tram View Terrace is a secluded patio with stunning views of the majestic Tram Face at Squaw Valley. Ideal for cocktail receptions and private ceremonies, the Creekside Terrace embraces unsurpassed views in a private setting.

PERFECT FOR...
hors d'oeuvres receptions & ceremonies



CREEKSIDE PATIO

The Creekside Patio features an outdoor dining nook on your way to the Creekside Tram View Terrace for intimate farm-to-table and wine pairing dinners.

PERFECT FOR...
creative meetings & intimate farm-to-table dinners



BOCCE COURTS

The bocce and croquet lawn is a refreshing outdoor venue ideal for combining casual recreation with light snacks and beverages. The lawn features a bocce court, picnic tables and great views of the iconic Tram Face cliffs at Squaw Valley.

PERFECT FOR...

getting competitive with sips & snacks



LOWER POOL PATIO

The Lower Pool Patio offers a grand outdoor dining experience. The patio accommodates dinners of up to 250 guests. Buyout of all PlumpJack hotel rooms is required to host events on the Lower Pool Patio.

PERFECT FOR...

dining with a view

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private brunch buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

FRESH FROM THE PLUMPJACK BAKERY \$18 PER PERSON

Assorted bagels with cream cheese
English muffins
Housemade pastries & scones with strawberry jam, marmalade & butter
Fresh orange & apple juices
Freshly brewed regular & decaffeinated coffee
Selection of regular & herbal tea

HEALTHY START \$23 PER PERSON

Assorted bagels with cream cheese
English muffins
Housemade pastries & scones with strawberry jam, marmalade & butter
Fresh seasonal fruit salad
7 grain granola with dried fruit & nuts
plain greek yogurt, mixed berry yogurt & milk
Fresh orange & apple juices
Freshly brewed regular & decaffeinated coffee
Selection of regular & herbal tea

HOT BREAKFAST BUFFET \$29 PER PERSON

Assorted bagels with cream cheese
English muffins
Housemade pastries & scones with strawberry jam, marmalade & butter
Fresh seasonal fruit salad
7 grain granola with dried fruit & nuts
plain greek yogurt, mixed berry yogurt & milk
Scrambled eggs & fresh herbs
Choice of: home fries, hash browns, or roasted sweet potatoes
Choice of: hardwood smoked bacon, sausage links, sausage patties, honey smoked ham
Fresh orange & apple juices
Freshly brewed regular & decaffeinated coffee
Selection of regular & herbal tea

private brunch buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

GOURMET BREAKFAST BUFFET \$45 PER PERSON

Assorted bagels with cream cheese
English muffins
Smoked salmon platter with capers, onions, tomatoes & toast
Maple pecan bread pudding
Housemade pastries & scones with strawberry jam, marmalade & butter
Fresh seasonal fruit salad
7 grain granola with dried fruit & nuts
plain greek yogurt, mixed berry yogurt & milk
Vegetable frittata
Choice of: home fries, hash browns, or roasted sweet potatoes
Choice of: hardwood smoked bacon, sausage links, sausage patties, honey smoked ham
Fresh orange & apple juices
Freshly brewed regular & decaffeinated coffee
Selection of regular & herbal tea

HAUTE BREAKFAST BUFFET \$65 PER PERSON | MAX 50 GUESTS

Artisan cheese & charcuterie display
olive tapenade, roasted red peppers, sundried tomato tapenade,
local honey, assorted breads & gourmet crackers
Eggs benedict
english muffin, poached egg, sautéed spinach, tomato, hollandaise sauce
Pumpkin spice french toast
Applewood smoked bacon
Savory scones
Seasonal fruit salad
Fresh orange & apple juices
Freshly brewed regular & decaffeinated coffee
Selection of regular & herbal tea

ENHANCEMENTS

Mimosas | \$9 per drink
Bloody marys | \$12 per drink
Smoked salmon platter with capers, onions, tomatoes & toast | \$225 per platter
(Serves 25 guests)
Hearty breakfast bars | \$48 per dozen
Assorted muffins | \$48 per dozen
Chocolate covered strawberries | \$4 per piece
Seasonal fruit tray | \$150 per platter (serves 25 guests)
Whole fruit | \$3 per piece
2nd protein | \$5 per person (*choice of:* hardwood smoked bacon, sausage links, sausage patties, honey smoked ham, chicken cranberry sausage, turkey sausage (\$2 supplement))
Pancakes, waffles or french toast (max 100 people) \$6 per person

break service

ENERGY BOOST \$12 PER PERSON

Savory housemade popcorn
rosemary, truffle salt, parmesan
Seasonal whole fruit
Choice of trail/snack mix:
goji berries, wasabi peas, pretzels, sesame sticks
or
dried fruit, chocolate chips, peanuts, almonds

SNACK & CHAT \$15 PER PERSON

Seasonal crudités
Flatbread | *ex*: grilled naan, pita chips
Hummus, ranch, seasonal dip
Seasonal fruit tray

COMFORT BITES \$16 PER PERSON

Mini tomato soup & mini grilled cheeses
Assorted chips
Assorted cookies

CHIPS & DIPS \$18 PER PERSON

Seasonal white fish ceviche
Chips & pico de gallo
Guacamole

HAPPY HOUR \$25 PER PERSON

Antipasto platter with olives, pickled, marinated & grilled vegetables with cured meats
Selection of artisan cheeses with clover honey, candied nuts, seasonal fruit, housemade
breads & gourmet crackers
Housemade bread sticks

a la carte snacks

MINIMUM 2 DOZEN PER ORDER

FROM THE BAKERY \$48 PER DOZEN

Assorted muffins

cinnamon streusel, lemon poppy seed, blueberry, carrot raisin, mixed seasonal berry

Rice crispy treats

Assorted cookies

chocolate chip, snickerdoodle, peanut butter, m&m, s'mores

Hearty bars

Dark chocolate brownies

White chocolate blondies

Lemon bars

Biscotti

Assorted scones

white chocolate cranberry, bacon and cheese, mixed berry

SAVORY SNACKS

Whole fruit | \$3 per piece

Bags of chips | \$4 each

Bags of pretzels | \$4 each

Yogurts | \$4 each

Housemade granola | \$5 each

Snack mix - goji berries, wasabi peas, pretzels, sesame sticks @ \$5 each

Trail mix - dried fruit, pretzels, chocolate chips, peanuts, almonds @ \$5 each

Granola bars | \$3 each

Candy bars | \$4 each

choice of: 3 musketeers, milky way, hershey's, snickers

Clif bars | \$5 each

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

SALAD BAR \$32 PER PERSON
INCLUDES BREAD & BUTTER

SALAD BAR OPTIONS TIER 1 (CHOOSE 1)

Farmer's Market Salad

seasonal produce, shaved manchego cheese, toasted cashews,
golden balsamic vinaigrette

Caesar Salad

little gem lettuce, grana padano croutons, shaved parmesan

SALAD BAR OPTIONS TIER 2 (CHOOSE 2)

Greek Pasta Salad

fusilli, castelvetrano olives, cherry tomatoes, grilled broccolini, shaved fennel,
feta cheese, balsamic vinaigrette

Grilled Broccoli-Quinoa Salad

spinach, preserved lemon, toasted almonds, honey-dijon vinaigrette

Three Bean Salad

fresh green beans, red kidney beans, cannelloni beans, shaved red onion,
red wine vinaigrette

Israeli Cous Cous

grilled squash, cucumber, cherry tomatoes, roasted red bell peppers,
meyer lemon vinaigrette

Cold Buckwheat Soba Noodle Salad

shitake mushrooms, shredded carrots, cabbage, edamame, miso vinaigrette

Roasted Beets & Arugula Salad

blue cheese, walnuts, balsamic vinaigrette

Watermelon Salad (spring/summer)

feta, mint, red onion, cucumbers, cherry tomatoes, white balsamic-mint vinaigrette

Caprese (summer/fall) | \$4 supplement per person

heirloom tomatoes, fresh mozzarella, basil & saba

ENHANCEMENTS

Lemon rosemary grilled chicken | \$7 per person

Chilled lemongrass garlic marinated shrimp | \$10 per person

Pan seared salmon | \$9 per person

Marinated grilled skirt steak | \$10 per person

Miso marinated grilled tofu | \$5 per person

Additional salad tier 1 | \$6 per person

Additional salad tier 2 | \$8 per person

Add seasonal soup | \$8 per person

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

BUILD YOUR OWN BURRITO BOWL \$35 PER PERSON

INCLUDES CRISPY TORTILLA CHIPS

PROTEIN (CHOOSE 2)

Red Chili Marinated Chicken Adobo

Carne Asada | \$3 supplement per person

garlic & cilantro marinated flank steak

Beef Short Short Rib Barbacoa

Carnitas

Chili-Lime Shrimp | \$5 supplement per person

RICE (CHOOSE 1)

Ancho chili lime rice

Brown rice

TOPPINGS

Black beans

Pico de gallo

Pineapple salsa verde

Fire roasted chipotle salsa

Sour cream

Grated oaxaca cheese

Lettuce

DESSERT (CHOOSE 1)

Mini tres leches cake

Mexican wedding cookies

ENHANCEMENTS

Guacamole | \$3 per person

Grilled peppers & onions | \$4 per person

Additional protein | \$5 per person

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

FIESTA BUFFET \$46 PER PERSON

SALAD

Southwest Salad

chopped lettuce, black beans, corn, cherry tomatoes, poblano peppers,
cotija cheese, cilantro lime vinaigrette

TACO BAR PROTEINS (CHOOSE 2)

Carne Asada

garlic & cilantro marinated flank steak

Beef Short Rib Barbacoa

Chili-Lime Shrimp

Red Chili Marinated Chicken Adobo

Carnitas

TACO BAR ACCOMPANIMENTS

Soft Corn Tortillas

Lettuce

Grated Oaxaca Cheese

Sour Cream

Grilled Peppers & Onions

SIDES

Crispy Tortilla Chips

Pico de Gallo

PlumpJack Cheese Enchiladas

Or

Sweet Potato Enchiladas

mole verde, foraged mushrooms

DESSERT (CHOOSE 1)

Mini Tres Leches Cake

Mexican Wedding Cookies

ENHANCEMENTS

Seasonal White Fish Ceviche | \$4 per person

Guacamole | \$3 per person

Pineapple-Mango Salsa | \$2 per person

Salsa Verde | \$2 per person

Tortilla Soup | \$8 per person

Seasoned Black Beans | \$3 per person

Ancho Chili Lime Rice | \$3 per person

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

KOREAN INSPIRED BUFFET \$54 PER PERSON

SALAD (CHOOSE 1)

Spinach Salad

chestnuts, citrus, pears, asian pear vinaigrette

Little Gem Lettuce & Raddichio

mandarin oranges, wonton crisps, red bell peppers, cashews, sesame vinaigrette

ENTREES (CHOOSE 2)

Korean Barbequed Beef Short Ribs

Korean Spiced Grilled Chicken

Korean Spiced Grilled Pork

Miso Glazed Seasonal White Fish

Miso Marinated Grilled Tofu

SIDES (CHOOSE 1)

Rice Noodle Salad

seasonal vegetables, tamari sweet chili sauce

Cold Buckwheat Soba Noodle Salad

shitake mushrooms, shredded carrots, cabbage, edamame, miso vinaigrette

Sticky Rice

Korean Black Beans & Rice

VEGETABLES (CHOOSE 1)

Sesame Garlic Bok Choy

Vegetable Stir Fry

sugar snap peas, broccoli, eggplant, water chestnuts, onions, peppers

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

ITALIAN BUFFET \$60 PER PERSON

INCLUDES BREAD & BUTTER

SALAD (CHOOSE 1)

Caesar Salad

little gem lettuce, grana padano croutons, shaved parmesan

Farmer's Market Salad

seasonal produce, shaved manchego cheese, toasted cashews,
golden balsamic vinaigrette

Caprese (summer/fall) | \$4 supplement per person

heirloom tomatoes, fresh mozzarella, basil & saba

ENTRÉE (CHOOSE 2)

Eggplant Parmesan

Chicken Picatta

lemon & white wine caper sauce

Pork Marsala

marsala wine, sauteed mushrooms

Italian Sausage & Mixed Peppers

onions, tomatoes, garlic

Braised Lamb Shoulder

herbs, garlic, lemon zest

Pan Roasted Salmon | \$2 supplement

pine nuts, herb butter

Steamed Clams & Mussels

onions, tomatoes, garlic, saffron-white wine broth

Nona's Meatballs

pork & beef meatballs in a san marzano tomato sauce

PASTA (CHOOSE 1)

All pastas include grana padano & crushed red pepper on the side

San Marzano Spaghetti

san marzano tomato sauce, basil

Fontina Alfredo Rigatoni

creamy fontina cheese sauce

Seasonal Pesto Gnocchi

parmesan, olive oil, garlic

VEGETABLE SIDE (CHOOSE 1)

Roasted Seasonal Squash & Cauliflower

Sautéed Mixed Vegetables

artichokes, cherry tomatoes, fennel, peppers

DESSERT (CHOOSE 1)

House Made Tiramisu

Mini Chocolate Chip Cannolis

ENHANCEMENTS

Additional Pasta | \$8 per person

lunch & casual dinner buffets

MINIMUM 25 GUESTS REQUIRED; PRICED TO INCLUDE 1.5 HOURS OF SERVICE

BBQ BUFFET \$60 PER PERSON

INCLUDES CORNBREAD & BUTTER

SALAD (CHOOSE 1)

Farmer's Market Salad

seasonal produce, shaved manchego cheese, toasted cashews,
golden balsamic vinaigrette

Roasted Beets & Arugula Salad

blue cheese, walnuts, balsamic vinaigrette

Watermelon Salad (spring/summer)

feta, mint, red onion, cucumbers, cherry tomatoes, white balsamic-mint vinaigrette

ENTRÉE (CHOOSE 2)

BBQ Chicken

Herb & Whole Grain Mustard Marinated Tri Tip

Pulled Pork

house made bbq sauces

Chilled BBQ Rubbed Shrimp | \$5 supplement

SIDES (CHOOSE 2)

Southern Cole Slaw

Pasta Salad

cherry tomatoes, red onion, green peppers, feta, tri color fusilli, red wine vinaigrette

German Potato Salad

celery, dill, shallots, whole grain mustard vinaigrette

Slow Cooked Green Beans

bacon & black eyed peas

Braised Collard Greens

Baked Beans

DESSERT (CHOOSE 1)

Rice Crispy Treats

Lemon Bars

Dark Chocolate Brownies

White Chocolate Blondies

ENHANCEMENTS

Corn on the Cobb with Chipotle Lime Butter (summer only) | \$5 per person

PlumpJack Baked Mac 'n Cheese | \$5 per person

boxed lunches

PLEASE PROVIDE COUNTS ON MEAT & VEGETARIAN OPTIONS 14 DAYS BEFORE YOUR EVENT

BOXED LUNCHES \$35 PER PERSON

BURRITO "BOX"

Meat Option

rice, black beans, meat (choose 1: chicken, beef, pork), salsa, sour cream, cheese

Vegetarian Option

rice, black beans, assorted vegetables (peppers, onions), salsa, sour cream, cheese

Includes

tortilla chips, house made cookie, soda

Enhancements

guacamole | \$3 per person

CALIFORNIA SALAD "BOX"

Meat Option

quinoa, seasonal vegetables, fried chick peas, feta, lemon vinaigrette, grilled chicken

Vegetarian Option

quinoa, seasonal vegetables, fried chick peas, feta, lemon vinaigrette

Includes

whole seasonal fruit, house made cookie, soda

Enhancements

avocado | \$2 per person

THAI NOODLE SALAD

Meat Option

brown rice noodles, cabbage, basil, cucumbers, carrots, peppers, thai peanut vinaigrette, chicken

Vegetarian Option

brown rice noodles, cabbage, basil, cucumbers, carrots, peppers, thai peanut vinaigrette, grilled tofu

Includes

whole seasonal fruit, house made cookie, soda

passed hors d'oeuvres

MINIMUM 20 PIECES PER ORDER

\$4 PER PIECE

Demitasse of Seasonal Soup

Tomato & Chevre Bruschetta

Warm Mushroom Filo Tarts

truffle salt & parmesan

Roasted Beets, Blue Cheese & Walnuts in Endive

Crispy Polenta

roasted corn & poblano ragout

Compressed Watermelon with Feta, Mint & Saba

Mini Seasonal Vegetable Quiche with Saffron Aioli

Roasted Grape Flatbread with Chevre & Saba

Black Bean Tostone with Grilled Pineapple Salsa (vegan & gluten free)

add pulled pork \$2

Caesar Salad Bites

little gem lettuce, caesar dressing drizzle, crumbled crouton, grana padano

\$5 PER PIECE

Smoked Salmon on Taro Crisp with Crème Fraîche

Pork Tenderloin

nueske bacon jam on potato crisp

Caprese Crostini with Saba

Truffled Baby Portobello Mushrooms

shallot brioche stuffing

House Made Sausage Meatballs

caramelized shallot mustard

Shrimp Ceviche on Crispy Wonton

Mini Fingerling Potatoes

crème fraîche, chives | add bacon \$1

Fried Buffalo Chicken Slider

blue cheese dressing & sliced red onions

Mini Cheese Steak

flatiron steak, gruyere cheese sauce, caramelized onions, puff pastry

Caprese Skewer

tomatoes, fresh mozzarella, basil & aged balsamic reduction

Italian Meatball Slider

melted mozzarella, marinara

passed hors d'oeuvres

MINIMUM 20 PIECES PER ORDER

\$6 PER PIECE

Seasonal Seafood Cones

Duck Rillettes on Crostini

shallot marmalade

Beef Tartare on Brioche

green apple mustard

Moroccan Spiced Scallops

saffron aioli on papadum

Mediterranean Lamb Meatballs with Tzatziki

BBQ Pulled Pork Slider

sweet & spicy relish, hawaiian sweet roll

Pork Belly Slider with Asian Slaw & Cucumbers

Meatloaf Bites

sour cream chive mashed potato

Popcorn Chicken & Waffle Cones

tabasco maple syrup

Prosciutto Wrapped Melon

Mini Heirloom Tomato Quiche

balsamic grilled red onions (summer only)

PlumpJack "Stacker"

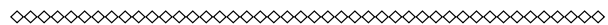
caramelized onion jam, american cheese & 1001 island dressing

Vegetarian Beetroot Slider with Tzatziki Sauce

\$7 PER PIECE

Tomato Soup and Grilled Cheese

bacon | \$1 supplement

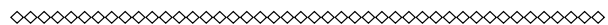


Passed Assorted Wood Fired Pizzas

\$18 per pizza | each pizza has eight slices

pizza station chef fee

\$175 for first hour / \$150 each additional hour



appetizer stations

SEASONAL CRUDITÉS

\$125 per platter | Serves 25 guests
hummus, ranch & seasonal dip

SEASONAL FRUIT TRAY

\$150 per platter | Serves 25 guests

SMOKED SALMON PLATTER

\$225 per platter | Serves 25 guests
capers, red onions, tomatoes & brioche toast

CAPRESE PLATTER

\$250 per platter | Serves 25 guests
heirloom tomatoes, fresh mozzarella, basil & saba

ANTIPASTO PLATTER WITH CURED MEATS

\$275 per platter | Serves 25 guests
olives, pickled, marinated & grilled vegetables

SELECTION OF ARTISAN CHEESES

\$300 per platter | Serves 25 guests
clover honey, candied nuts, seasonal fruit, house made breads & gourmet crackers

BUILD YOUR OWN BRUSCHETTA BAR

\$350 per platter | Serves 25 guests
assorted breads: grilled ciabatta, grilled naan, gourmet crackers
spreads: olive tapenade, goat cheese, egg salad, hummus, pesto
toppings: prosciutto, salami, cherry tomatoes, roasted mushrooms,
pickled vegetables, cucumbers, sliced grapes, mozzarella, radishes

plated menu pricing

CHOOSE YOUR MENU:

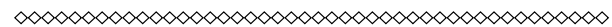
Selection of one appetizer, one starter (choose soup or salad), two entrées, one dessert

All plated menus include bread and butter

Chef will always provide a vegetarian option in addition to your two entrée selections

A final guest count is required 14 days prior to your event date

Plated menus decrease by \$10 when you provide entrée counts 14 days in advance



TWO COURSES | \$67 PER PERSON

One Starter, Two Entrées + Vegetarian Option

THREE COURSES | \$79 PER PERSON

One Plated Appetizer, One Starter, Two Entrées + Vegetarian Option

FOUR COURSES | \$89 PER PERSON

One Plated Appetizer, One Soup, One Salad, Two Entrées + Vegetarian Option

plated menu options

PLATED APPETIZERS

Prosciutto Friséé & Melon Salad

port gastrique & toasted walnuts

Caramelized Onion & Duck Confit

arugula salad & saba

Glazed Pork Belly

fuji apple sauce & braised greens

Roasted Beet “Caprese”

goat cheese, pistachios & tarragon oil

Crab Cake with Fennel & Tarragon Salad | \$5 supplement

SOUPS

Chef’s Seasonal Soup

Carrot Ginger Soup

Seasonal Seafood Bisque | \$2 supplement

Roasted Tomato & Red Pepper

Pear & Parsnip (fall & winter only)

Roasted Butternut Squash (fall & winter only)

Cinderella Pumpkin Soup (fall & winter only)

Tomato Gazpacho (summer only)

Summer Melon Gazpacho (summer only)

Sweet Corn & Jalapeno (chilled or hot) (summer only)

SALADS

Chef’s Seasonal Salad

greens, nuts, cheese, dried fruit or vegetable, dressing

Spinach

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette

Arugula

pine nuts (\$2), chevre, strawberries (\$2), apple cider vinaigrette

Little Gem Lettuce

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette

Mixed Greens

pistachios, manchego, watermelon radish, cucumbers, champagne mint vinaigrette

Caesar Salad

little gem lettuce, grana padano | boquerones \$1

plated menu options

DESIGN YOUR OWN SALAD

by selecting one item from each category

Greens: little gem lettuce, spinach, arugula, mixed greens

Nuts: walnuts, pecans, almonds, pistachios, hazelnuts, pine nuts (\$2)

Cheeses: chevre, blue, manchego, parmesan, mozzarella (\$2)

Fruits: dried apricots, dried cranberries, dried blueberries (\$1), fresh mandarin or blood orange segments (seasonal \$2), fresh seasonal berries (\$2), heirloom tomatoes (seasonal \$2), stone fruit (seasonal \$2)

Dressings: champagne-yogurt vinaigrette, caesar, golden balsamic vinaigrette, balsamic vinaigrette, champagne-mint vinaigrette, apple cider vinaigrette

Extras: white spanish anchovies (\$1), hard boiled egg (\$3), bacon (\$1), hearts of palm (\$3), grilled asparagus (seasonal) (\$3), avocado (\$2)

ENTRÉES

Our Chef's strive to use local and seasonal produce. We have included sample entrées presentations below, but encourage you to select "Chef's Seasonal Sides" to offer the best available produce to your guests.

Pan Roasted Chicken Breast

smashed potato hash, glazed baby carrots, natural jus

Slow Roasted Pork Loin

creamy polenta, braised greens, maple jus

Pan Roasted Seasonal White Fish

(ex: pacific rock fish, corvina seabass, mahi mahi)

forbidden black rice, sesame baby bok choy, coconut lemongrass broth

Pan Roasted Campbell River Salmon

quinoa tabouleh, snow peas, tzatziki sauce

Pan Roasted Alaskan Halibut (seasonal) (market price)

forbidden black rice, sesame broccolini, grapefruit beurre blanc

Grilled Flatiron Steak

herb roasted potatoes, brussels sprouts (fall/winter) or sautéed summer squash (spring/summer), red wine demi

Braised Beef Short Rib

horseradish pommes purée, grilled broccolini, pickled red onion

Braised Lamb Shank

smashed fingerling potatoes, grilled broccoli rabe, rosemary jus

Grilled Filet of Beef | \$7 supplement

pommes puree, haricot verts, red wine demi

Grilled Filet of Bison | \$10 supplement

cauliflower puree, braised baby kale, cabernet demi

Surf & Turf | market price

potato leek gratin, roasted brussels sprouts, bourbon glazed bacon, peppercorn demi, grapefruit gremolada

*buffet & family style
menu pricing*

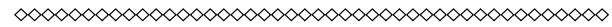
MENU DETAILS:

Minimum 25 guests required; price includes 1.5 hours of service

All buffet and family style menus include bread and butter

Chef staffed carving or BBQ stations are \$150 per hour with a 1.5 hour minimum (BBQ stations available outdoors only)

Buffet dessert options are available at \$8 per person



BUFFET MENU ONE | \$100 PER PERSON

Two Starters, Three Entrées, Four Sides

BUFFET MENU TWO | \$80 PER PERSON

Two Starters, Two Entrées, Three Sides

BUFFET MENU THREE | \$65 PER PERSON

One Starter, Two Entrées, Two Sides

FAMILY STYLE MENU | \$75 PER PERSON

One Shared Salad, Two Shared Entrées, Three Shared Sides

Available for up to 100 guests, family style seating required

*buffet & family style
menu options*

STARTERS

Chef's Seasonal Salad

greens, nuts, cheese, dried fruit or seasonal vegetable, dressing

Spinach

toasted walnuts, blue cheese, dried cranberries, golden balsamic vinaigrette

Arugula | \$4 supplement

pine nuts, chevre, strawberries, apple cider vinaigrette

Little Gem Lettuce

toasted almonds, manchego, dried cranberries, champagne yogurt vinaigrette

Mixed Greens

pistachios, manchego, watermelon radish, cucumbers, champagne mint vinaigrette

Caesar Salad

little gem lettuce, grana padano

ENTRÉES

Lemon Rosemary Grilled Chicken

natural jus

Herb & Garlic Crusted Slow Roasted Pork Loin

natural jus

Pan Roasted Seasonal White Fish (Ex: pacific rock fish, corvina seabass, mahi mahi)

cilantro lime vinaigrette

Pan Roasted Campbell River Salmon

tzatziki sauce

Pan Roasted Alaskan Halibut (seasonal) (market price)

coconut lemongrass broth

Chilled Lemongrass Garlic Marinated Shrimp | \$5 supplement

Grilled Flatiron Steak

red wine demi

Braised Beef Short Rib

Grilled Filet Mignon Roti | \$10 supplement

horseradish demi

Braised Lamb Shank

mint chimichurri

SIDES

Herb Roasted Red Potatoes

Sour Cream Mashed Potatoes

Smashed Fingerling Potatoes

Red Quinoa Tabbouleh

seasonal vegetables,

herb & citrus vinaigrette

Roasted Butternut Squash

Roasted Sweet Potatoes with Pecans

Forbidden Black Rice

Mushroom Barley Pilaf

Baked Mac 'n Cheese

Roasted Market Vegetable Medley

Oven Roasted Miso Cauliflower

Glazed Baby Carrots

Winter Squash & Cauliflower Medley

(fall/winter)

Roasted Brussels Sprouts

(fall/winter)

Grilled Summer Squash

(spring/summer)

plated dessert menu selections

\$10 PER PERSON

Chocolate Tiramisu Cake

dark chocolate genoise, tiramisu mousse, chocolate tuaca glaze

Flourless Chocolate Decadence Cake (gluten free)

hazelnut ganache, seasonal sorbet, chocolate crumble

Crème Brûlée

choice of chocolate, vanilla, meyer lemon, salted caramel,

chai, pumpkin spice, seasonal fruit

vanilla bean short bread cookies

Mutsu Apple Tart (fall/winter)

red wine & rosemary-fig compote, goat cheese crema, spiced cider candy

\$11 PER PERSON

S'mores Cheesecake

honey graham cracker crust, marshmallow meringue, chocolate ganache

up to 30 guests only

Strawberry Shortcake (spring/summer)

buttermilk biscuit, lemon chantilly cream, watsonville strawberries

Citrus Duo

lemon crème brûlée, key lime tart

\$12 PER PERSON

Artisan Cheese Display

two seasonal cheeses, candied nuts, seasonal fruit jam,

local honey, gourmet crackers

Dessert Trio

s'more merengue, chocolate dipped strawberry, mini vanilla cheesecake
with hazelnut crunch

buffet dessert menu selections

STATIONED DESSERTS

Tiramisu | \$8

espresso soaked lady fingers, mascarpone chantilly cream, shaved chocolate

White Chocolate-Cranberry Bread Pudding | \$8

candied pecans, dark chocolate sauce

Seasonal Fruit Cobbler | \$8

BABY IT'S COLD OUTSIDE

\$3 per person

Create Your Own Hot Cocoa or Coffee "Bar"

miniature marshmallows, crushed peppermint, salted caramel sauce,

chocolate sauce, whipped cream, cinnamon

(coffee at \$70 per gallon, hot cocoa @ \$55 per gallon, cordial options listed under cocktail menu)

S'MORES OUTDOOR ACTION STATION

\$150 for 1st hour, \$50 each additional hour

\$42 per dozen S'mores Product

marshmallows, chocolate, graham crackers

ICE CREAM SOCIAL

Ice Cream or Sorbet Bar | \$9 per person

vanilla, chocolate & assorted seasonal flavors of ice cream or sorbet (select 2)

toasted peanuts, chocolate sauce, salted caramel sauce, sprinkles,

maraschino cherries, whipped cream

Add (\$1 each): oreos, m&ms, reese's pieces, gummy bears,

coconut flakes, strawberry sauce

buffet dessert menu selections

MINI CRÈME BRÛLÉE BAR

\$6 per crème brûlée with cookie

Assorted colorful flavors of house made crème brûlée in ceramic cups, fired & caramelized before your very eyes

2 flavors for parties over 25 guests, 3 flavors for parties over 50 guests, four flavors for parties over 100 guests

Chef Fee of \$150 per hour applies for action station

Chocolate Crème Brûlée with Chocolate Cocoa Nib Cookies

Vanilla Bean Crème Brûlée with Almond Biscotti

Meyer Lemon Crème Brûlée with Pistachio Shortbreads

Salted Caramel Crème Brûlée with Chocolate Cocoa Nib Cookies

Chai Crème Brûlée with Snickerdoodle Cookie

Pumpkin Spice Crème Brûlée with Snickerdoodle Cookie

Seasonal Fruit Crème Brûlée with Seasonal Cookie

CUPCAKE TREE

\$4 per cupcake, \$3 per mini cupcake

choice of 2 flavors: red velvet, vanilla bean, chocolate, carrot

choice of 1 frosting: vanilla, cream cheese, dark chocolate, peanut butter

cupcakes may be served as a plated course

SEASONAL PIE DISPLAY

\$60 per pie | 10 slices

\$3 per person for house made vanilla ice cream

Year round: chocolate mousse, lemon meringue, key lime, maple pecan, seasonal fruit

Seasonal options: strawberry, blueberry, blackberry, peach, nectarine, apricot, apple, cherry, pumpkin

Pie may be served as a plated course for \$10 per person with vanilla ice cream

pretty in petite

PETITS FOURS CAN BE SERVED AT A STATION OR ON A PLATTER AT EACH TABLE.
MINIMUM 20 PIECES PER ORDER

\$4 PER PIECE

Mini Tarts

lemon, key lime, chocolate mousse, peanut butter mousse, espresso mousse,
seasonal berry, apple, pear

Cheese Cake Petites

double chocolate, meyer lemon, caramel or vanilla bean

Hand Rolled Truffles

dark chocolate cocoa nib, dark chocolate peanut butter or dark chocolate
with candied orange peel

Miniature S'more Cones

Mini Chocolate Chip Cannolis

Meringues (gluten free)

lemon, lavender, s'mores

Chocolate Dipped Strawberries

Stuffed Strawberries (gluten free)

mascarpone mousse & pistachios

Mini Cookie Sandwiches

assorted cookie flavors with frosting filling

Mini Cream Puffs

filled with berry, chocolate, butterscotch or coconut mousse

\$6 PER PIECE

Mini Banana Pudding

waffle cookie, whipped cream

Mini Flourless Chocolate Decadence Cake (gluten free)

hazelnut ganache, chocolate crumble

Mini Tiramisu

espresso soaked lady fingers, mascarpone chantilly cream, shaved chocolate

sample menus

TO PROVIDE THE BEST FOOD QUALITY, ITEMS NOT SEASONABLY AVAILABLE MAY BE SUBSTITUTED AT THE CHEF'S DISCRETION.

3 HORS D'OEUVRES & 2 COURSE MENU + DESSERT ~ \$89 PER PERSON

Passed Hors D'oeuvres

black bean tostone with grilled pineapple salsa | 1 per person
pork tenderloin with honey-mustard glazed bacon | 1 per person
compressed watermelon with feta, mint & saba | 1 per person

Salad

Mixed Gathered Greens
toasted pistachios, manchego, watermelon radish, cucumber,
golden balsamic vinaigrette

Entrée

Grilled Flatiron
caramelized onion mashed potato, glazed baby carrots, thyme demi
Pan Roasted Chicken Breast
herb roasted potatoes, broccolini, natural jus

Dessert

Chocolate Tiramisu Cake
dark chocolate genoise, tiramisu mousse, chocolate tuaca glaze

3 HORS D'OEUVRES & 3 COURSE MENU + DESSERT ~ \$104 PER PERSON

Passed Hors D'oeuvres

truffled baby portobello mushrooms with shallot brioche stuffing | 1 per person
house made sausage meatballs with caramelized shallot mustard | 1 per person
seasonal seafood poke cones | 1 per person

Appetizer

Caramelized Onion & Duck Confit
arugula salad & saba

Soup

Butternut Squash
toasted pepitas

Entrée

Red Wine Braised Short Rib
creamy polenta, glazed baby carrot medley, pickled red onion garnish
Pan Roasted Corvina Seabass
forbidden black rice, sautéed carrots & bok choy, lemon grass broth

Dessert

S'mores Cheesecake
honey graham cracker crust, marshmallow meringue, chocolate ganache

sample menus

TO PROVIDE THE BEST FOOD QUALITY, ITEMS NOT SEASONABLY AVAILABLE MAY BE SUBSTITUTED AT THE CHEF'S DISCRETION.

FARM FRESH FAMILY STYLE ~ \$93 PER PERSON

AVAILABLE FOR UP TO 100 GUESTS

Salad

Spinach Salad
cranberries, toasted almonds, chevre vinaigrette

Shared Entrée

Pan Roasted Campbell River Salmon
green goddess dressing
Grilled Australian Lamb Sirloin
demi-glace

Shared Sides

Roasted Brussels Sprouts with pomegranate seeds
Smashed Fingerling Potatoes
Grilled Zucchini

Dessert

Citrus Duo
lemon crème brûlée, key lime tart

cocktail menu

Please inquire with the Sales Department regarding the most current wine and champagne availability.

A beer and wine bar set-up is included at your event.

A cocktail bar set-up or cash bar set-up is available for \$250

Hourly bar package: available on a per person, per hour cost based on the full guarantee for the entire event. Available for events with 50 or more guests only. (Excludes shots & cordials)

Consumption bar package: charge is based on consumption the day of your event.

cocktail menu

PREMIUM BAR

\$12 per drink (on consumption) *or* \$13 per drink (cash bar)

\$28 per person (1st hour)

\$14 per person for each additional hour

Wine thru \$50 per bottle with hourly package

Vodka: Ciroc

Gin: Nolet

Rum: Diplomatico Exclusiva

Tequila: Patron Silver

Bourbon: Woodford Reserve

Scotch: Chivas Regal

Brandy: Hennessy VS

Cordial: Grand Mariner

Cordial : St. Germain

Amaro: Nonino, Contrato Fernet

CALL BAR

\$10 per drink (on consumption) *or* \$11 per drink (cash bar)

\$24 per person (1st hour)

\$12 per person for each additional hour

Wine thru \$40 per bottle with hourly package

Vodka: Titos

Gin: Spirit works

Rum: Papas Pilar Blonde

Tequila: Herradura Silver

Bourbon: Bulleit

Scotch: Dewars White Label

Brandy: Merlet Cognac VS

Cordial: Baileys Irish Cream

Cordial: Di Sarrano Amaretto

Cordial: Sambuca

Cordial: Kahlua

Amaro: Fernet Branca

WELL BAR

\$8 per drink (on consumption) *or* \$9 per drink (cash bar)

\$20 per person (1st hour)

\$10 per person for each additional hour

Wine thru \$32 per bottle with hourly package

Vodka: New Amsterdam

Gin: City of London

Rum: Flor de Cana

Tequila: El Jimador (100% Agave)

Bourbon: Evan Williams

Scotch: Johnnie Walker Red

Brandy: Korbel

Cordial : Baileys Irish Cream

Cordial: Kahlua

Cordial: Peppermint Schnapps

Amaro: Jagermeister

cocktail menu

SIGNATURE PLUMPJACK COCKTAILS

\$13 per drink

Customized cocktails with a focus on infusions, fresh and seasonal ingredients, and small production spirits. Listed are a few of our favorites but we can help you design the perfect signature drink for your special event.

Frost Control

citrus oil infused vodka, st. germain, lemon, grapefruit twist

Pineapple Ginger Sparkler

prosecco, house made puree

PlumpJack Martini

ciroc vodka, chateau laribotte sauternes, frozen grapes

Tailspin

lavender infused nolet's gin, luxardo maraschino, cocchi Americano, crème de violette, lemon, edible flower

Please refer to the PlumpJack cocktail menu for inspiration.

PLUMPJACK BARREL SELECTIONS

Herradura Reposado \$12 per drink

Woodford Reserve \$12 per drink

(Specialty cocktail creations available – supplemental charges may apply)

PUNCHES & SANGRIAS

\$12 per drink (5 oz serving)

(Exact quantities must be specified in advance in increments of 25)

Punch is an ancient form of a mixed drink, incorporating spirit, spice, citrus, sugar, and water. We'll recreate several that are available by the carafe.

THE MANHATTAN BAR

\$14 per drink (up or on the single cube)

We'll provide up to four bourbon options, four vermouths/amaros & four bitters. Your guests select the combination of ingredients they would like to try.

THE MARTINI BAR

\$14 per drink (up or on the single cube)

We'll provide up to two gin & two vodka options, two vermouths, Ccstelvetrano olives and onions. Your guests select the combination of ingredients they would like to try.

THE BARREL AGED COCKTAIL ADDITION

\$750 per barrel (serves 50 drinks)

Barrel included for an additional \$100. Inquire for custom engraving on the barrel
With a minimum of six weeks notice we can create a custom barrel aged cocktail for your event. Price based on spirits used from the call bar.

beer & non-alcoholic beverages

PLEASE INQUIRE WITH THE SALES DEPARTMENT IF YOU WOULD LIKE TO SPECIAL ORDER A BEER THAT DOES NOT APPEAR ON THIS LIST. SPECIAL ORDERS REQUIRE A COMMITMENT TO THE FULL ORDER PRIOR TO YOUR EVENT. UNLESS YOU SPECIFY EXACT BEER OPTIONS, WE WILL STOCK THE BAR WITH AN ASSORTMENT OF BOTTLED BEERS.

CASUAL BEERS

\$5 per bottle | \$550 per keg

Budweiser

Coors Light

Pacifico

Additional keg options: PBR, Bud Light, Coors

CRAFT BEERS

\$7 per bottle | \$650 per keg

Anchor Brewing Company California Lager

Anderson Valley Brewing Company Boont Amber Ale

Drakes Brewing Company Hefeweizen

Rogue Ales "Dead Guy" Maibock

Additional keg options: Stella, Sierra Nevada

NON ALCOHOLIC BEVERAGES

Spa Infused Water | \$40 per gallon (Infused with seasonal fruits and herbs)

Regular or Decaffeinated Coffee | \$4.00 per cup, \$70 per gallon

Regular or Herbal Tea | \$4.00 per cup

Iced Tea | \$5 per cup, \$55 per gallon

Whole, 2% or Nonfat Milk | \$35 per gallon

Hot Chocolate | \$60 per gallon

Fresh Squeezed Orange Juice, Apple Juice or Lemonade | \$5 each, \$55 per gallon

Coke, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water | \$5 each

Bottled Still and Sparkling Waters | small \$5 each, large \$9 each