



THE  
TIMBERS

OLD GREENWOOD

MOUNTAIN WEDDINGS





**WELCOME TO THE HOME  
OF YOUR MOST CHERISHED  
FUTURE MEMORIES.**



## THE VENUE

Pulling inspiration from the trees that surround us, The Timbers features exposed wood inside and out. Paired with interior white walls and modern fixtures, the space is designed with mountain weddings in mind.



## EXQUISITE OUTDOORS

Take in the views while you say your I do's. The outdoor ceremony site at The Timbers is located on a private terrace overlooking a sage-dotted meadow. The trees that line the fairway of the golf course below perfectly frame the mountains in the distance.





## THE DETAILS

### 02.

Outdoor bistro lights overhang our terrace ceremony site. Complete your vows and treat your guests to a stunning indoor/outdoor reception.



### 01.

Extra inventory of cross back chairs ensures your guests comfort during the ceremony, as well as a seamless transition to the evening's reception.



### 03.

A built in water feature with fire pit is complimented by pyramid patio heaters – all activated at the touch of a button – providing year-round warmth and tranquility.

### 04.

A private cocktail terrace provides the perfect backdrop for instagram worthy moments.



## ELEGANT INDOORS

Step inside and start the party! From weddings large and elegant to small and intimate, The Timbers is a blank canvas, fully customizable to the unique needs of your special day. Accommodating gatherings up to 160 people, The multi-use ballroom is ideal for stunning indoor ceremonies, large receptions, and any combination in between. As you look across the room at the most cherished people in your life, you'll know this is the perfect venue and an unforgettable mountain moment.





## THE DETAILS

### 06.

Derived from the mountain, our west coast modern cuisine features the highest quality ingredients and meals executed to perfection by our classically trained banquet chef.



### 05.

Using fresh and seasonally sourced, local ingredients, our professional bartenders create memorable craft cocktails.



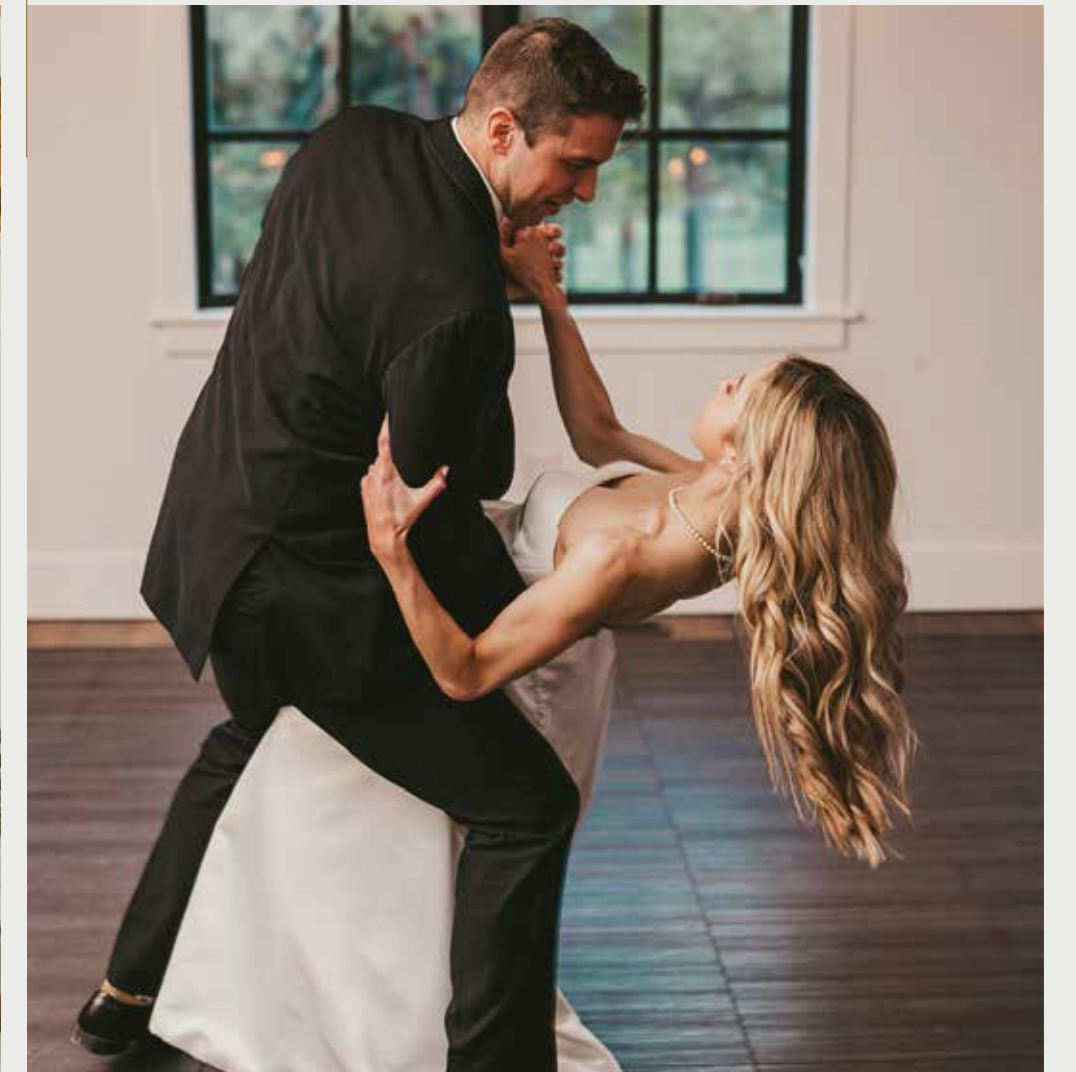
### 07.

Set for up to 160 guests, 60" dinner rounds and 6' accent tables are complimented by cross back chairs with ivory pads, providing intimacy and comfort for 8-9 guests per table.



### 08.

A customizable floor plan includes movable indoor/outdoor bars and large dance floor designed to integrate seamlessly into the space.





## PERFECT PLACE, PERFECT SETTING

Make your reception unique with elegant place settings and personalized choices to match your memorable evening. Elegant linens from the Creative Coverings Essentials, Vintage, & Lamour lines are available for your floor length table coverings and napkins.

## GATHERING SPACES

### PJ'S AT GRAY'S CROSSING

Make it more than a ceremony and reception. Spend time with your guests and most cherished loved ones at your welcome party, rehearsal dinner, or post-wedding brunch. PJ's offers indoor and outdoor locations nestled atop the 18th green at Gray's Crossing. Just a short 5 minute drive or bike ride from Old Greenwood, take in the views of this natural landscape, dappled with meadows beneath the shadows of Mt. Rose.





## GATHERING SPACES

### ALPINE CLUB

Private and intimate or relaxed and casual, Alpine Club can do it all. Located in The Village at Northstar, this venue features a bar, roaring fireplace, plenty of space for dine or mingle, and a terrace overlooking the skating rink. Perfect for cozy gatherings during all four seasons, you'll find Alpine Club is a great option to accent your extended wedding week celebrations.

## CULINARY ARTS

### EXPERIENCE ELEVATED DINING

Rest assured, your guests will be talking about this meal for weeks to come. Fresh ingredients meet bold flavors in this west coast modern cuisine. Specializing in fresh-caught seafood, locally sourced produce, and rustic flavors, meals can be customized to your specific liking and needs. Unique to wedding caterers with on-site kitchens, you won't see any hot boxes or warmers here. Everything is prepared within minutes of being served to you and your guests.





# CULINARY ARTS

## CHEF GARRETT ROSMAN

Overseeing every detail from preparation through plating, Banquet Chef Garrett Rosman has over a decade of experience servicing weddings. Classically trained in culinary school, Rosman was born and raised in Tahoe. He leads a team of cooks experienced in adapting meals to your guests dietary restrictions. Provide your guests needs ahead of your big day and Rosman's team will ensure everyone has a curated experience.



# WEDDINGS AT THE TIMBERS

## ► INCLUSIONS

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• 6-Hour event timeframe</li> <li>• Set up of venue-owned inventory</li> <li>• 60” round banquet tables</li> <li>• 6’ rectangular banquet tables</li> <li>• Cocktail tables</li> <li>• Ceremony chairs</li> <li>• Cross-back reception chairs</li> <li>• Dance floor</li> <li>• Floor length linens</li> </ul> | <ul style="list-style-type: none"> <li>• Glassware, flatware, and china</li> <li>• Napkins</li> <li>• Water station</li> <li>• Bar and service staff</li> <li>• On-site parking</li> <li>• Built-in fire pit</li> <li>• Patio heaters</li> <li>• Ceremony rehearsal time</li> <li>• Private wedding tasting</li> </ul> |
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## ► SUMMER PRICING

| Day         | Site Fee       | Catering         |
|-------------|----------------|------------------|
| Mon - Thurs | \$7,500 + Tax  | \$10K - \$20K ++ |
| Fri or Sun  | \$9,500 + Tax  | \$20K - \$30K ++ |
| Sat         | \$11,000 + Tax | \$20K - \$35K ++ |

## WINTER PRICING

| Day         | Site Fee      | Catering         |
|-------------|---------------|------------------|
| Mon - Thurs | \$6,000 + Tax | \$10K - \$20K ++ |
| Fri - Sun   | \$8,000 + Tax | \$20K - \$30K ++ |

## STAY STEPS AWAY: THE COTTAGES AT OLD GREENWOOD

Tranquility and respite define The Cottages at Old Greenwood. Located just steps away from the Timbers, our integrated lodging is ideal for housing your closest family and friends. Enjoy the privacy of your own two or three-bedroom cottage with the convenience of multiple units on the same cul-de-sac. With included access to Tahoe Mountain Club's private amenities, the Cottages are a perfect complement to your wedding week.





## OUR COURSES

MAY - OCTOBER

Reunite old friends, make new ones, and create lasting memories with a golf outing at Tahoe Mountain Club. Play a single round or take on all 36 holes of our impeccable mountain courses. Customizable pricing options available for pre-wedding rounds, bachelor parties, and rehearsal celebrations.





## CONTACT

Start your customized experience by reaching out to our dedicated team of planners.

[www.tahomountainclub.com/thetimbers](http://www.tahomountainclub.com/thetimbers)  
[events@tahomountainclub.com](mailto:events@tahomountainclub.com)  
1 (530) 550-5084



THE  
TIMBERS

OLD GREENWOOD

WEDDING MENU





## MENU POLICIES

- ▶ **20 PERSON MINIMUM ON ALL ORDERS**

**MENU IS PRICED PER PERSON UNLESS OTHERWISE NOTED**

**PRICES NOT INCLUSIVE OF 9% TAX AND 22% SERVICE CHARGE**

\*Item may be cooked to order or contains raw or less than thoroughly cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# PASSED APPETIZERS | \$33

choose three. (3-5 pieces total per person)  
+ \$11 for each additional appetizer.

## ▶ SEAFOOD

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### SEARED SESAME AHI

wonton chip, wasabi cream cheese,  
wakame salad, wasabi micro greens

### SPICY TUNA CONES

sriracha aioli

### CEVICHE BITES

shrimp, avocado crema, tortilla chip

### CRAB CAKES

lemon rosemary aioli

### SMOKED SALMON

dill cream cheese, capers, crackers

### CHIPOTLE SHRIMP QUESADILLA

roasted corn, cilantro, avocado crema

## ▶ MEAT

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### CHICKEN SALAD TARTS

grapes, walnuts, tart shells

### SWEDISH MEATBALLS

lingonberry cream sauce

### ROASTED RACK OF LAMB

pistachio mint pesto

### TRI-TIP CROSTINI

caramelized onion aioli, chimichurri

### TWICE BAKED POTATOES

red potato, bacon, cheese, sour cream

### PORK BELLY BAHN MI

pickled vegetables, sriracha aioli, naan  
bread

### SAUSAGE STUFFED MUSHROOMS

italian sausage, asiago, herbed bread  
crumbs

## ▶ VEGETARIAN

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### BRUSCHETTA

cherry tomatoes, crispy parmesan, crostini

### SUMMER ROLLS

rice noodles, crisp vegetables, aromatic herbs,  
may ploy

### MARSALA MUSHROOM TART

truffle oil

### CAPRESE SKEWERS

heirloom cherry tomatoes, fresh mozzarella, basil,  
balsamic drizzle

### FIGS

herbed goat cheese, fig compote, honey, crostini

### JALAPENO ATRICHOKE SPINACH DIP

gruyere cheese, filo shells

### ENDIVE CHIP

herbed goat cheese, fuji apple salsa



# STATIONED APPETIZERS

▶ **SEAFOOD RAW BAR | \$45**

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**CHILLED PRAWNS**  
wasabi cocktail sauce

**HALIBUT CEVICHE\***  
three citrus, jalapeno, cilantro, house-made chips

**AHI SASHIMI\***  
tobiko, ponzu, wasabi

▶ **RAW OYSTERS**  
\$420 for 60 oysters

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**ON THE HALF SHELL\***  
wasabi cocktail sauce, jalapeno cilantro mignonette

▶ **CHARCUTERIE | \$29**  
gluten free upon request

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**ARTISAN CHEESE**  
cow's milk, brie, goat cheese, blue cheese

**ARTISAN MEATS**  
salami, prosciutto, capicola

**CRACKERS**

**CROSTINI**

**HONEY, JAMS**

**ACCOMPANIMENTS**

▶ **ANTIPASTO | \$20**

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**SEASONAL VEGETABLES**

**HUMMUS & PITA CHIPS**

**OLIVES, DRIED FRUIT, & NUTS**

**CUCUMBER TZATZIKI**

**HOUSE BUTTERMILK DRESSING**



## DINING OPTIONS

all dinners include roll, butter, and coffee/tea station  
additional side +\$14  
additional entree +\$22  
dietary restrictions required 14 days in advance

▶ **BUFFET DINING | \$95**

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CHOOSE TWO SALADS

CHOOSE TWO SIDES

CHOOSE TWO ENTREES

▶ **PLATED DINING | \$110**

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CHOOSE ONE SALAD

**CUSTOM ENTREE ONE**

entree, vegetable, starch

**CUSTOM ENTREE TWO**

entree, vegetable, starch

**VEGETARIAN ENTREE**

entree, vegetable, starch

plated dinner requires:

- place cards
- final counts 14 days in advance
- entree counts by table



## SALADS

- ▶ **CAESAR**  
chopped romaine, garlic parmesan croutons, pine nuts, crispy parmesan
  
- HEIRLOOM TOMATO & WATERMELON**  
mixed greens, avocado, bacon, feta, herbed vinaigrette
  
- SPINACH** *June - September*  
local peaches, chèvre, croutons, sherry vinaigrette
  
- CHOPPED WEDGE**  
tomatoes, crispy prosciutto, gorgonzola, pickled onion, herb vinaigrette
  
- BUTTERLEAF LETTUCE**  
roasted bell peppers, corn, pepitas, avocado lime vinaigrette
  
- ARUGULA**  
gorgonzola, dried cherries, bacon, toasted walnuts, white balsamic vinaigrette



# ENTREES

▶ **CHICKEN**

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**HERB GRILLED CHICKEN BREAST**

wild mushrooms, lemon preserves, rosemary jus

**PINENUT CRUSTED CHICKEN BREAST**

creamy citrus basil jus

**CRISPY SKIN MOROCCAN CHICKEN**

aromatic herb roasted airline breast, curry reduction, coconut milk

▶ **VEGETARIAN**

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**ANCIENT GRAINS**

farro, roasted sweet potato, charred onion, shiitake mushrooms, arugula, romesco

**WILD MUSHROOM RISOTTO**

truffle oil, shaved parmesan, arugula

▶ **BEEF**

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**GRILLED MARINATED TRI-TIP**

chimichurri sauce

**FLANK STEAK**

red wine vinegar marinade, herbs, steak sauce

**BRAISED BEEF SHORT RIB \$**

red wine jus, crispy leeks

**GRILLED RIB EYE \$**

sliced, wild mushroom ragout

**PETITE FILET \$**

demi glace, balsamic shallots

▶ **FISH**

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**SALMON**

herb marinade, sweet corn ragout

**SEABASS**

saffron tomato vinaigrette

**SHRIMP**

garlic butter, white wine

**HALIBUT**

panko crusted, grilled pineapple salsa

**QUINOA TOWER**

roasted butternut squash, carrot, bell pepper, squash, micro arugula, balsamic glaze

**THAI NOODLE BOWL**

rice noodles, sauteed veggies, coconut curry, thai basil

**POLENTA NAPOLEON**

polenta cakes, tomato sauce, spinach, grilled portabella, red pepper coulis

# SIDES

► **STARCH**

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**GARLIC MASHED POTATOES**  
roasted garlic, butter, cream

**ROASTED FINGERLING POTATOES**  
truffle oil

**HERB-ROASTED MARBLE POTATOES**  
shallots, garlic

**CHEESY POLENTA**  
monterey jack, mascarpone

**BASMATI RICE**  
fresh herbs

**PEARL COUSCOUS**  
rosemary, white wine, parmigiano  
reggiano

**MACARONI & CHEESE**  
penne, three cheese sauce

► **VEGETABLES**

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**SEASONAL GRILLED VEGETABLES**  
dijon vinaigrette

**ROASTED ROOT VEGETABLES**  
fresh herbs, roasted garlic

**STEAMED BROCCOLINI**  
lemon butter

**ROASTED CAULIFLOWER**  
parmesan

**RAINBOW CARROTS**  
cumin, tahini dressing

**ROASTED ASPARAGUS**  
lemon thyme dressing



# KID'S MENU | 40

▶ **ENTREE**  
choose one

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CHICKEN TENDERS

GRILLED CHICKEN

LINGUINI WITH BUTTER

LINGUINI WITH MEAT SAUCE

MACARONI & CHEESE

GRILLED CHEESE

▶ **SIDE**  
choose two

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FRUIT SALAD

VEGGIE STICKS & RANCH  
carrots, celery, cucumber

CHOP SALAD  
crisp vegetables, ranch

SAUTEED BROCCOLI

FRENCH FRIES





# DESSERTS

gluten free upon request

- ▶ **APPLE CRISP | 14**  
ginger snap streusel, ice cream
  
- BERRY CRISP | 14**  
oat crumble, ice cream
  
- TIRAMISU | 16**  
chocolate sauce
  
- ICE CREAM SANDWICHES | 10**  
vanilla bean gelato, chocolate chip cookies
  
- COOKIES | 10**  
chocolate chip  
chocolate chip macadamia nut  
oatmeal raisin  
coconut
  
- CRÊPES STATION | 15**  
choose two  
apple cinnamon  
chocolate  
banana-nutella  
strawberry
  
- DESSERT BARS | 16**  
choose two  
brownies  
blondies  
lemon bars  
shortbread & chocolate
  
- SMALL BITES | 17**  
choose two  
petite fruit tarts  
chocolate strawberries  
chocolate truffles  
chocolate mousse  
lemon mousse  
assorted cheesecakes  
chocolate salted caramels



# LATE NIGHT BITES

minimum order: half of guaranteed guest count

▶ **MAC & CHEESE BAR | 14**  
bacon, green onions, tomato,  
jalapenos

**QUESADILLA | 20**  
salsa, sour cream  
choose two  
tri-tip, chicken tinga, shrimp or  
vegetarian

**TWICE BAKED POTATOES | 12**  
bacon, sour cream, jack cheese

**PRETZEL BITES | 10**  
mustard, beer cheese

**SLIDERS & FRIES | 22**  
aged beef, white cheddar,  
caramelized onions, tomato jam, aioli,  
ketchup

**GRILLED CHEESE | 13**  
bacon jam, caramelized onions

**PIZZA BITES | 14**  
cheese or pepperoni

**SAUSAGE SLIDER BAR | 16**  
kielbasa, onions, sour kraut, mustards

**ASSORTED BURRITOS | 20**  
choose two  
chicken, tri-tip, veggie, breakfast

**CHICKEN CORN DOG BITES | 10**  
ketchup, mustard

**NACHO BAR | 20**  
house-made chips, house-made  
queso, house-made guacamole,  
salsa, sour cream, pickled jalapeno  
tri-tip or chicken tinga + 8





# DRINK PACKAGES

► **FULL HOSTED BAR**  
per person per hour

**BASE TIER**  
\$20 for the first hour  
\$14 each additional hour

**PREMIUM TIER**  
\$25 for the first hour  
\$18 each additional hour

► **HOSTED BEER & WINE**  
per person per hour

**BASE TIER**  
\$16 for the first hour  
\$12 each additional hour

**PREMIUM TIER**  
\$21 for the first hour  
\$16 each additional hour

► **HOSTED NON-ALCOHOLIC**  
per person per hour

\$9 for the first hour  
\$6 each additional hour

► **PAY PER DRINK**  
paid by host post event

**BASE TIER**  
wine | \$12  
cocktails | \$12  
beer | \$6 - \$8

**PREMIUM TIER**  
wine | \$16  
cocktails | \$16  
beer | \$6 - \$8

**SIGNATURE COCKTAIL**  
add to any package  
our selections | \$18  
custom cocktails | varies  
mocktail | \$10

**CORKAGE | \$35**  
per 750ml bottle

coordinate with event  
planner





# BAR TIERS

## ▶ **BASE TIER**

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### **SPARKLING WINE**

los dos cava brut

### **WHITE WINE**

lapostolle sauvignon blanc, sean minor central coast chardonnay, mirabeau forever rosé

### **RED WINE**

elizabeth rose pinot noir, tilia cabernet sauvignon, house of brown red blend

### **VODKA**

absolute, titos

### **GIN**

beefeater's, tanqueray,

### **RUM**

bacardi light, captain morgan

### **TEQUILA**

cazadores blanco, cazadores reposado

### **WHISKEY**

bulleit, fireball, jameson, maker's mark

### **SPEACIALTY**

bailey's, cointreau, jagermeister, kahlua, aperol

## ▶ **PREMIUM TIER**

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### **SPARKLING WINE**

francois montand brut

### **WHITE WINE**

nautilus sauvignon blanc, au bon climat chardonnay, blackbird vineyard rose

### **RED WINE**

sean minor sonoma coast pinot noir, matthews cabernet sauvignon, sean minor nicole marie red blend north coast

### **VODKA**

belvedere, grey goose, chopin wheat vodka

### **GIN**

bombay sapphire, hendrick's

### **RUM**

flor de cana reserve rum, koloa kauai gold rum

### **TEQUILA**

casamigos blanco, casamigos reposado, patron silver, mal bien mezcal

### **WHISKEY**

knob creek bourbon, four roses bourbon, knob creek rye, glengoyne 10 year,

### **SPEACIALTY**

aperol, grand marnier, sambuca roma, meletti coffee liqueur



# BEER, NON-ALCOHOLIC, & MIXERS

▶ **MIXERS**

included in all drink packages

SAN PELLEGRINO SODA WATER

LEMON JUICE

ORANGE JUICE

LIME JUICE

CRANBERRY JUICE

PINEAPPLE JUICE

GINGER BEER

GINGER ALE

TONIC

PEPSI

DIET PEPSI

STARRY

LEMONADE

ANGUSTURA BITTERS

ORANGE BITTERS

AGAVE

▶ **GARNISHES**

included in all drink packages

LEMONS

LIMES

ORANGES

MINT

OLIVES

CHERRIES

SALT

▶ **BEER**

included on all hosted tiers.  
pricing for pay per drink.

**DOMESTIC | \$6**

coors light

bud light

pabst blue ribbon

**PREMIUM | \$7**

modelo

firestone walker 805 blonde

sierra nevada pale ale

sierra nevada hazy ipa

fresh squeezed ipa

**SPECIALTY | \$8**

high noon

local craft beer

seasonal craft beer



# SPECIALTY COCKTAILS

▶ **TEQUILA | \$18**  
priced per drink

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RASPBERRY MEZCAL MARGARITA

SPICY WATERMELLON MARGARITA

▶ **GIN | \$18**  
priced per drink

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LAVENDER BEES KNEES

▶ **VODKA | \$18**  
priced per drink

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BLUEBERRY LEMONADE

ESPRESSO MARTINI

▶ **APEROL | \$18**  
priced per drink

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APEROL SPRITZ POPSICLE

SUMMER LOVER

▶ **BOURBON | \$18**  
priced per drink

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OLD FASHIONED

S'MORES OLD FASHIONED

▶ **MOCKTAILS | \$10**  
priced per drink

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LAVENDER LEMONADE

RASPBERRY SPRITZ

BLACKBERRY MOJITO