

Stateline Brewery Banquet Menu

Tahoe Buffet

\$39 per person

Salads

Caesar Salad

(Romaine Hearts, Garlic, Parmesan Cheese, Croutons, House-Made Caesar Dressing)

Farmer's Market Salad

(Spinach/Spring Mix, Red Cabbage, Shaved Carrots, Radish, Cucumber, Tomatoes, Cremini Mushrooms, Candied Walnuts, Feta Cheese, Basil Vinaigrette)

Appetizers

Artichoke Dip with Sourdough Bread

(Fresh Sourdough Bread, Creamy Artichoke and Spinach Dip, Melted Jack Cheese, Garlic Oil)

Pretzel Bites

(Fresh Bavarian Pretzels, Salted and Buttered, Honey Mustard, Sweet Whiskey Cream Sauce, Nacho Cheese)

Jalapeno Poppers

(Cream Cheese Stuffed Jalapenos, Lightly Battered and Fried, House-Made Ranch Dressing)

Sides

Steamed Vegetables

(Steamed Cauliflower, Broccoli, Carrots, House Seasoning)

Rice & Beans

(Jasmine Rice, Black Beans, House Seasoning)

Garlic Mash Potatoes

(California Potatoes, Milk, Garlic, House Seasoning, Parsley)

Entrees

Fajitas - Chicken & Beef

(House-Seasoned Chicken and Beef Sirloin, Red and Green Peppers, White and Red Onions)

Herb Roasted Chicken

(Roasted House-Seasoned Chicken, Sea Salt, Garlic Herb Oil)

Pasta Alfredo with Chorizo Sausage & Garlic Bread

(Cavatappi Pasta, House-Made Alfredo Sauce, Parmesan Cheese, Andouille Pasta, Lemon, Garlic)

Desserts

Walnut Pudding

Churros

Heavenly Buffet

\$52 per person

Salads

Caesar Salad

(Romaine Hearts, Garlic, Parmesan Cheese, Croutons, House-Made Caesar Dressing)

Farmer's Market Salad

(Spinach/Spring Mix, Red Cabbage, Shaved Carrots, Radish, Cucumber, Tomatoes, Cremini Mushrooms, Candied Walnuts, Feta Cheese, Basil Vinaigrette)

Appetizers

Artichoke Dip with Sourdough Bread

(Fresh Sourdough Bread, Creamy Artichoke and Spinach Dip, Melted Jack Cheese, Garlic Oil)

Onion Rings

(Beer-battered Onion Rings, Deep Fried, House-Made BBQ Sauce)

Buffalo Cauliflower

Flash Fried Cauliflower Florets, House-Made Buffalo Sauce, Blue Cheese Crumbles, House-Made Ranch Dressing

Sides

Steamed Veggies

(Steamed Cauliflower, Broccoli, Carrots, House Seasoning)

Jasmine Rice

(Jasmine-Seasoned White Rice)

Garlic Mash Potatoes

(California Potatoes, Milk, Garlic, House Seasoning, Parsley)

Entrees

Cajun Style Mahi-Mahi

(Baked Mahi-Mahi Fish, Cajun Spice and House Seasoning)

BBQ Ribs

St. Louis Style Pork Ribs, Slow Roasted, House-Made BBQ Sauce)

Shrimp Scampi Pasta with Garlic Bread

(Capellini Pasta, Sauteed Shrimp, Herb Butter, White Wine, House Seasoning)

Desserts

Berry Cheesecake

Peanut Butter Cup

Stateline Buffet

\$69 per person

Salads

Caesar Salad

(Romaine Hearts, Garlic, Parmesan Cheese, Croutons, House-Made Caesar Dressing)

Farmer's Market Salad

(Spinach/Spring Mix, Red Cabbage, Shaved Carrots, Radish, Cucumber, Tomatoes, Cremini Mushrooms, Candied Walnuts, Feta Cheese, Basil Vinaigrette)

Appetizers

Artichoke Dip with Sourdough Bread

(Fresh Sourdough Bread, Creamy Artichoke and Spinach Dip, Melted Jack Cheese, Garlic Oil)

Edamame

(Fresh Edamame Pods, Spicy Citrus Chili Sauce, Cilantro, Himalayan Pink Salt)

Poke Tuna Nachos

(Sushi-grade Ahi Tuna, Crispy Wontons, Fresh Avocado, Green Onion, Sesame Seeds, Balsamic, Sriracha and Chipotle Dressing)

Sides

Steamed Veggies

(Steamed Cauliflower, Broccoli, Carrots, House Seasoning)

Jasmine Rice

(Jasmine-Seasoned White Rice)

Rosemary Roasted Potatoes

(Red-skinned Roasted Potatoes, Olive Oil, Rosemary, House Seasoning)

Entrees

Paleo Salmon

(Sauteed Pink Salmon, Squash, Red Peppers, Red Onions, Tomatillo Avocado Sauce)

Alaskan King Crab Legs

(Alaskan King Crab Legs, Drawn Butter, Lemon)

Seared Sirloin Steak with Shrimp

(House-Seasoned Sirloin Steak, Sauteed Shrimp, Melted Jack Cheese)

Desserts

Tiramisu

Lemon Squares

Buffet Add-ons

Items on this list can be added to or subbed out on any buffet. An additional cost per person may apply.

Dinner Rolls - \$2 per person

Sesame Tuna Salad - \$7 per person

(Seared Ahi Tuna, Mixed Greens, Sliced Carrots, Red Cabbage, Red Peppers, Cucumbers, Avocado, Crispy Wontons, Sesame Soy Vinaigrette)

Southwest Steak Salad - \$8 per person

Sweet Chili Zing Chicken Wings Appetizer - \$6 per

(Fried House-Seasoned Chicken Wings, Sweet Chili Zing Sauce, House-Made Ranch Dressing)

Shrimp Ceviche Appetizer - \$8 per person

Bacon Wrapped Scallops Appetizer - \$10 per person

Chicken Picatta Entree - \$6 per person

Crab Cakes Entree - \$10 per person

Searced Ribeye Entree - \$10 per person

Brownie Squares - \$2 per person

Chocolate & Coffee Mousse Cup - \$2 per person

Chocolate Covered Strawberries - \$2 per person

Crème Brulee - \$2 per person

Add Our Prime Rib Carving Station - \$450

Plated Dinners are only available Sunday-Thursday and include a 4-course meal containing an appetizer, salad, entrée and dessert. Choose from 2 salads, 2 appetizers, 3 sides, 3 entrees and 2 desserts from the food menus above. Price will depend upon items selected.

Stateline Bar Menu

Beer & Wine Package

Groups up to 75 people, \$32 per person up to 3 hours, \$75 bar set up fee in the event room.

Groups 75 to 150 people, \$42 per person up to 3 hours, \$100 bar set up fee in the event room.

Beer

Stateline Blonde Ale Draft, Stateline IPA Draft, Coors Lt. Btl.,
Corona Btl., Stella Btl., St. Paulie Girl Non-Alcoholic Btl.

Wine by the Glass

Freelander Cabernet, Jeff Runquist "1448" Red Blend, Rubus Old
Vine Zinfandel, Smoketree Chardonnay, Seaglass Pinot Grigio,
Sentall Rose, Korbel Brut

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Iced Tea,
Lemonade, Coffee

Premium Liquor Package

Includes Beer & Wine Package

Groups up to 75 people, \$45 per person up to 3 hours, \$100 bar set up fee in the event room.

Groups 75 people to 150, \$55 per person up to 3 hours, \$125 bar set up fee in the event room.

Liquor

Platinum Vodka, Absolut Citron, Beefeater's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Pueblo Viejo Silver Tequila, Triple Sec, Jack Daniels, Tullamore Dew Irish Whiskey, Dewar's White Label Scotch

Mixers

Fresh Lime & Lemon Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Sweet N Sour Mix, Olive Juice, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Simple Syrup

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Iced Tea, Lemonade, Coffee

Top Shelf Liquor Package

Includes Beer & Wine Package

Groups up to 75 people, \$55 per person up to 3 hours, \$100 bar set up fee in the event room, includes beer and wine package.

Groups 75 to 150 people, \$65 per person up to 3 hours, \$150 bar set up fee in the event room, includes beer and wine package.

Liquor

Ketel One Vodka, Absolut Citron, Tanqueray Ten Gin, Mt. Gay Rum, Sailor Jerry Spiced Rum, Patron Silver Tequila, Cointreau, Bulleit Bourbon, Bulleit Rye, Crown Royal, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch

Mixers

Fresh Lime & Lemon Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, House-Made Sweet N Sour Mix, House-Made Bloody Mary Mix, Olive Juice, Dolan Dry Vermouth, Carpano Antica Sweet Vermouth, Angostura Bitters, Orange Bitters, Simple Syrup, Pomegranate Syrup (Grenadine), Blackberry & Peach Puree, Ginger Beer

Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Iced Tea, Lemonade, Coffee

Consumption Bar

For groups 30 to 50 people, drink minimum set at \$500

For groups 50 to 75 people, drink minimum set at \$1000

For groups 75 to 150 people, drink minimum set at \$2,000

The host pays total amount of drinks consumed up to 4 hours, drinks are served from the main bar in the restaurant which is a full-service bar with an extensive whiskey list, craft cocktails and house made beer. Spirits more than \$20 are not applicable. Guests must order drinks from a server inside the event room.

Room Rates & Additional Fees

Banquet Room Fees

Peak Season - Late November (Thanksgiving) to April (Easter), Late May (Memorial Day) to October 1st

Sunday to Friday Daytime 11:00AM-4:00PM - \$500

Sunday to Thursday Night 4:00PM-10:00PM - \$1000

Saturday Daytime 11:00AM-3:00PM - \$1,500

Friday 4:00PM-11:00PM & Saturday 3:00PM-11:00PM - \$2,500

Off Season - April (Easter) to May (Memorial Day), October 1st to Late November (Thanksgiving)

Sunday to Friday Daytime 12:00PM-4:00PM - \$250

Sunday to Thursday Night 4:00PM-10:00PM - \$500

Saturday Daytime 11:00AM-3:00PM - \$750

Friday 4:00PM-11:00PM & Saturday 3:00PM-11:00PM - \$1,500

Event Room Set-up Fee (minimum 3 hours set-up and break down)
\$200

Mobile Elevated Stage for Head Bridal Table or other usage (not for
a dance floor) - \$100

Large Projection 180 in. Screen & Projector for Slideshows - \$50

Wireless Microphone & PA System - \$50

Dolby Atmos (Sound System) - \$100

Linens & Napkins - \$4 per person

Outside Wine Corkage Fee - \$15 per Bottle

Specialty Cake, Presenting & Cutting - \$2 per person

Outside Desserts & Pastries - \$3 per person

Business Meetings & Other Functions (no food or beverages) - \$100
an hour (with non-alcoholic beverages) - \$150 an hour

Bar/Lounge/Outdoor Patio Rental

Stateline Brewery main bar/lounge and the outdoor patio area can
also be rented out for parties, mixers, or any event. Same food and
beverage packages apply. No bar set-up fee will apply. Bar & lounge
area can only be rented Sunday to Thursday and a rental fee will be
determined per event.

Restaurant Buyout

For groups of 150 guests or more for 4 hours can be rented any day of
the week. Additional \$1000 for every hour after 4 hours. A food and
beverage minimum must be met which varies on host's needs.

Ordering off regular food and drink menu is an option. Stateline
Brewery can house up to 300 guests. Restaurant rental fee is \$5000
paid in full at time of signing contract.

Recommended Vendors

Audio Visual (In-House) - Daniel Weathers 530-542-9000

Cakes: Tahoe Cakes by Grace 530-318-4637 Lake Tahoe Cakes 530-318 2444

Disc Jockeys Lake Tahoe: DJ Deon (In-House) 530-208-9926
contact@trublupro.com

Florists: Thran's 800-360-3862 Twine Floral Co. 530-494-9330
Enchanted Florist 1-800-898-3569 Petal Pushers 530-544-0672

Live Music: Anne Roos (Celtic Harp) 530-541-2575 Avalanche,
Violin & Guitar 530-426-0908 Leep Entertainment 775-787-6000
The String Beings 775-323-6919 Sierra Strings 530-544-7036
Patrick Major 775-901-1907 Ike and Martin 888-407-6198 Four
Count Concepts (various artists) 888-407-6198

Wedding & Special Events Coordinators: Tahoe Elevated Events
775-783-9300, Cloud Nine Event Company 530-600-1444 Blue Sky
Events 877-LkTahoe Destination Tahoe Meetings & Events 775-
375-5032 Beau & Arrow Event Co. 530-600-2483 Lake of the Sky
Weddings (Ceremony Only) 530-5449193

Photographers: Gabriele Radu 775-815-3555 Sean Davis 805-441-
3846 Divided Line Media 760-271-0255 Nina Miller 530-412-0819
Melina Wallisch Photography 866-358-9080 Hall Creations 530-318-
2416 Peter Spain 530-520-7702 Indigo Photography 775-790-5177

Rentals: Tahoe Elevated Events 775-783-9300 Eventmasters 530-
543-0991 Celadon Events 775-240-3048 Red Carpet Events &
Design 775-355-1501

Video Productions: Video Quest Productions 775-267-6655 Stateline
Video Productions 775-588-6050 See Photographers