



COTTONWOOD RESTAURANT

10142 Rue Hilltop, Truckee, CA 96161

530-587-5711

Email: privateparties@cottonwoodrestaurant.com Website: www.cottonwoodrestaurant.com

Welcome,

Thank you for your interest in booking your special event at Cottonwood Restaurant. Cottonwood is an ideal location for group dinners and celebrations because of its excellent food, outstanding service, and rustic elegance in a historic setting. Our menu offers delicious New American cuisine featuring an abundant variety of fresh seafood, quality meat and seasonal produce, whenever possible Cottonwood chooses local and sustainable ingredients. We feature a full bar and adventurous wine list, and are able to tailor beverage options to suit your group. We offer a wide range of choices should you wish to enhance your menu. Our experienced culinary team and wait staff are here to ensure you will have the most memorable event.

We organize custom events for groups as few as 12 to as many as 160. We provide large tables for parties of 12-24 and private banquets for groups of 25-40. The entire restaurant can accommodate 130 guests, 160 when the deck is available. We have ample parking available.

An initial payment, signed copy of our special event agreement and confirmation by our staff are required to hold your reservation. Further Cottonwood information is available on our website.

Please feel free to call or email us with questions or to reserve a date. We look forward to planning your event or party!

Sincerely,
Alicia McCann
Private Events Coordinator

Ben Deinken
Head Chef

Kathie Kearley-Green
Managing Owner

Parties of 12 to 24

Large Tables

For parties of 12 to 24, we will set one or two large tables. Other tables in the same dining room may be seated with restaurant guests (for fully private options please see the “Fireplace Room” section).

Menus as well as beverage options are customizable. Generally, minimums are not associated with this size group. We allow (2) 750-ml bottles of outside wine or champagne per party with corkage charge of \$25 per bottle. Wines we do not carry may be special ordered and will be priced at cost plus our regular restaurant mark-up.

All charges including food, beverage, fees, rentals and any services are subject to a 20% service charge plus applicable taxes. No outside food and beverages can be brought into Cottonwood.

Parties of 25 to 40

Private Fireplace Room

Thank you for your interest in our Private Dining Fireplace Room. This cozy room lends itself for business dinners, birthday and anniversary parties, rehearsal dinners or wedding receptions.

We can seat up to 40 guests or, if you would rather have a cocktail party, we can accommodate up to 60 guests. This room is semi-private and you will be the only guests seated in the room. However, the restrooms and kitchen are located nearby, so there is some outside traffic.

The room is booked on a food and beverage minimum charge basis. We allow (2) 750-ml bottles of outside wine or champagne per party with corkage charge of \$25 per bottle. Wines we do not carry may be special ordered and will be priced at cost plus our regular restaurant mark-up.

All charges including food, beverage, fees, rentals and any services are subject to a 20% service charge plus applicable taxes. No outside food and beverages can be brought into Cottonwood.

Lunch Events

Luncheons may be available Tuesdays through Saturdays between the hours of 11:00am to 3:00pm, and require a food and beverage minimum of \$2,000, not including service charge and applicable taxes. Luncheon menus are available.

Parties of 75-125 (150 with deck availability)

Whole Restaurant Buyouts

Thank you for your interest in booking Cottonwood Restaurant. The entire restaurant will be at your disposal for the evening. The event can be planned as you wish.

Cottonwood's equipment is included in your event pricing. However, there will be a charge for special requests and rental equipment. A buyout is available throughout the year except for holiday periods and July through early-September. Food and beverage minimum charges apply and fluctuate seasonally. This minimum covers pre-dinner appetizers, dinner and host bar until 10:00pm. Any food and beverage service requested after 10:00pm may require booking a "Late Night After Party" or additional fees. Restaurant closure fees also apply.

All charges including food, beverage, rentals & any services are subject to a 20% service charge plus applicable taxes. We allow (2) 750-ml bottles of outside wine or champagne per party with corkage charge of \$25 per bottle. Wines we do not carry may be special ordered and will be priced at cost plus our regular restaurant mark-up.

No outside food and beverages can be brought into Cottonwood.

Food and Beverage Minimums

A minimum means the amount of dollars that must be spent on food and beverages for pre-dinner appetizers, dinner and host bar until 10pm. These minimums fluctuate seasonally. Restaurant closure fees, ceremony fees, setup fees, outside rentals, special services, service charge and applicable taxes do not apply toward the minimum. The restaurant does not allow food, beverage, merchandise, gift certificates or any other items to be removed from the premises as compensation towards minimums.

Closure Fees

The Entire Restaurant can accommodate 130 guests, 160 when the deck is available. A one-time, non-refundable fee of \$2,000 is assessed in addition to our normal charges to reserve and close the entire restaurant, and \$500 to \$1,000 to close the main dining room only. Food and beverage minimums shall be determined for restaurant or room closures specific to the date.

Late Night Bar Bookings

10:00pm – 12:00am

Yes! We would love to accommodate your "After Party." After-Parties require a \$1,000 minimum for food and beverage, exclusive of service charge and applicable taxes.

Late Night Menus can be customized for your event. All charges including food, beverage, fees, rentals and any services are subject to a 20% service charge plus applicable taxes. No food and beverages can be brought into Cottonwood.

COTTONWOOD SPECIAL EVENT AGREEMENT

This Agreement is entered between (Guest) and Cottonwood Restaurant (Restaurant) for a Special Event to be catered by Restaurant on its premises.

Event Date: _____ Room: _____

Estimated # Attendees: _____

Guest access time for set-up: _____ Departure time: _____

By departure time, Facility to be vacated of all decorations, equipment or furniture, if any which Guest has brought to Facility. Our business hours for food service Sunday to Thursday are 5:00 to 9:00pm and Friday and Saturday 5:00 to 9:30pm. Our bar is available 4:30 to 11:00pm. Extended hours are available with an additional fee.

Menu Preference: Sierra Cottonwood Lunch #1 Lunch #2

Dinner Buffet #1 Dinner Buffet #2 Appetizers Other to customize (check one)

Beverage Preference: host no host other (check one) _____ describe

Contact: One person must be specified as the contact person for your group. This may be the Group Organizer, or a person designated by the Group Organizer. Our staff will contact the Group Organizer directly with questions or concerns. The contact person is responsible for the group and payment. The contact person is responsible for all menu and bar decisions to be finalized with an estimated guest count 30 days before the event.

Menus: Groups of 15 or more will be required to select a group menu. Our chef would be delighted to tailor a menu to your needs-prices may vary. Menus and entrees in this packet change from time to time and attempts are made to update accordingly. If an item is no longer available you will be notified. Meal counts are requested prior to the day of the event.

Guarantee: Restaurant will remain open to the public, unless you have contracted for a full restaurant buyout. Thirty (30) days prior to your event an estimated guest count is required. **No later than 7 days before the Event (10 days for certain customized menus and buyouts), Guest shall notify Cottonwood of the Final Guest Count (Guarantee) and any requested menu changes.** This Guarantee cannot be decreased for any reason. Our chef will prepare for 5% more attendees than your guarantee. Should the count of attendees exceed this 5% the restaurant has the right to revise the event order/contract as necessary to accommodate the guests.

You will be charged for the Guarantee or the actual count, whichever is greater. Cottonwood requires minimums for reserving certain spaces and menu choices: if these minimums are not met, Restaurant reserves the right to change certain details of your event or move your function to a more appropriate space.

All food, beverage, fees, rentals & any services provided or contracted by the restaurant are subject to 20% service charge (22% effective 1/1/2020). Taxes will be added to all charges, including service charge, as required by the California State Board of Equalization. October 1, 2019

Payment: We require an initial payment, signed copy of our special event agreement and email confirmation by Restaurant's event coordinator to hold your reservation for groups of 15 or more. There is a \$500 non-refundable payment (to be paid with cash or check) for groups up to 35 estimated attendees or \$2,500 estimated event costs. Prepayments will be credited to your bill on the day of the event. For groups with more than 35 estimated attendees, estimated event costs in excess of \$2,500 or December holiday season events, payment terms will be determined case by case at the time of booking, which may include a higher initial payment, a 2nd payment 30 days prior to event and payment of the estimate at the time the guarantee is due. All event charges shall be paid by Group Organizer only; Restaurant cannot collect charges from individual guests. Final payment is at the conclusion of your event and can be paid with Cash, Visa, MC, Discover, and American Express.

Service Charge (Gratuity) & Taxes: All food, beverage, fees, rentals and any services provided or contracted for by Restaurant are subject to 20% service charge (22% service charge effective 1/1/2020) and applicable taxes. Taxes will be added to all charges including all fees, room rental and service charges, as required by the California State Board of Equalization.

Food and Beverages: **All food (with the exclusion of specialty cakes) and beverages including liquor, beer and wine must be fully catered by Restaurant.** Liquor, beer and wine cannot be removed from the premises. If you desire to bring an outside cake a \$3 per person charge will apply. Please note menu items and prices are subject to seasonal change. Food menu prices may change up to 30 days prior to your event. Beverage prices are subject to change at any time without notice. Children 10 and under attending events serving buffets will be charged one half of the per person buffet price. Prepared buffet food may not be taken from the premises.

Alcoholic beverages will be charged on a consumption basis, either hosted, or no-host. Our wine list changes periodically, but we will provide you our current list. We can special order many wines we do not carry and these will be priced at cost plus our regular restaurant mark-up. Upon prior restaurant approval, if you have a special bottle of wine or champagne, you are welcome to bring it with the payment of our corkage of \$25 per bottle plus service charge and applicable taxes. **We allow only two 750-ml bottles of outside wine or champagne per party or group.** We are happy to discuss your wine preferences with you!

Time of Event: Groups who arrive more than 15 minutes late and therefore affect timing and service may be charged an extra \$10 per person.

Proposal of Approximate Costs: When planning your event, our office staff can prepare a proposal of estimated cost at your request. This will be sent when your food and beverage decisions are made. This proposal is an estimate only and may differ from the final bill depending on the final number and menu changes. It is merely a guideline and provided solely for planning purposes. Please note prices are subject to seasonal change.

Entertainment, Signage & Decorations: All entertainment, signage and decorations must be approved in advance by Restaurant's event coordinator. Guest shall not enter into any contract for entertainment at their event without Cottonwood's prior approval. All musicians and DJ's must carry a certificate of

insurance. No items may be attached to any wall, floor, window or ceiling. Confetti, birdseed or rice of any kind is not permitted.

Performance: In the event Restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God, either (1) all prior payments paid may be applied to a future date agreed upon by Cottonwood and Guest, not to exceed one year from the original date, or (2) all prior payments will be returned upon termination of this contract by the Guest. If Guest terminates this Agreement for any other reason, Guest agrees that such termination will constitute a breach of this Agreement, that it would be impractical or extremely difficult for Restaurant to determine the amount of its damages, and that the Restaurant shall retain all payments made by Guest as liquidated damages.

Cottonwood does not assume responsibility for any personal property or equipment brought by Guest or Guest's invitees to Cottonwood. Guest agrees to pay for any and all damages to Cottonwood's premises, property or equipment resulting from the Special Event. Guest shall pay for breakage of any wine glasses in excess of 5% of the glasses used.

All persons consuming liquor on the premises must be of legal age, as mandated by state law. Cottonwood reserves the right to refuse service to and/or remove any person from Cottonwood's property who appears intoxicated or is disruptive.

Please sign below representing you have read this Agreement, and fully understand and agree to its terms and conditions.

Executed By:

Organizer Name:

Organizer Signature: _____ Date ____/____/____

Phone Email Group Name (to print on menu)

Cottonwood Restaurant & Bar
10142 Rue Hilltop
Truckee, CA 96161



All banquet food menus and prices are subject to change up to 30 days prior to your event. Beverage prices are subject to change at any time. Your reservation will be booked after a signed special event agreement and initial payment are received by Cottonwood and confirmed via email by our staff. All menu prices are based on a per person charge except for appetizers and certain desserts sold by the order. A 20% service charge (22% effective 1/1/2020) will be added to all charges including food, beverage, fees and any services provided or contracted by the Restaurant and other charges. Taxes will be added to all charges, including service charges as required by the California State Board of Equalization.

The following are the chef's suggested menus for your event.

SIERRA DINNER

*\$55 per guest
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Choice of 1:

Locally Sourced Organic Greens
balsamic vinaigrette, cucumber, cherry tomatoes, carrot

or

Chopped Caesar Salad (upgrade charge \$1.50)

Main Course

Choice of 3 (1 per person):

Slow Roasted Bistro Steak

cabernet sauce, crispy pomme frites

Grilled Salmon

lemon white wine butter sauce, wild rice, seasonal vegetables

Herb Roasted Statler Chicken Breast

mushroom sauce, garlic whipped potatoes, seasonal vegetables

Seasonal Vegetarian Option Available

Something Sweet

Chef's dessert treat

(A la carte dessert course available - price varies)

Coffee and Tea

This is a suggested menu only.
Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

COTTONWOOD DINNER

*\$75 per guest
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Choice of 1:
Lump Crab Cakes Lemon Aioli
or
Crispy Polenta
whipped goat cheese, crispy prosciutto

First Course

Choice of 1:
Soup of the Day
or
Chopped Caesar Salad

Main Course

Choice of 3 (1 per person):

Bacon Wrapped Grilled Filet Mignon

cabernet sauce, garlic whipped potatoes, seasonal vegetables

Shrimp Scampi

lemon butter sauce, herb infused rice, seasonal vegetables

Slow Roasted Beef

au jus, garlic whipped potatoes, seasonal vegetables

Chef's Vegetarian Creation of the Day

Something Sweet

Chef's dessert treat
(A la carte dessert course available - price varies)

Coffee and Tea

This is a suggested menu only.
Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

LUNCH MENU ONE

*\$35 per person
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Choice of 1:

Locally Sourced Organic Greens
balsamic dressing, cucumber, cherry tomatoes, carrot
or
Chopped Caesar Salad (upgrade charge \$1.50)

Main Course

Choice of 1 per person:

Grilled Beef Tri Tip

red wine demi-glace, whipped potatoes, seasonal vegetables

Oven Roasted Salmon

lemon dill sauce, wild rice, seasonal vegetables

Herb Roasted Lemon Chicken

garlic jus sauce, wild rice, seasonal vegetables

(A la carte dessert course available - price varies)

Coffee and Tea

.This is a suggested menu only.
Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

LUNCH MENU TWO

*\$45 per person
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Chopped Caesar Salad

Main Course

Choice of 1 per person:

Pepper Crusted Beef

red wine sauce, crispy shoe string fries

Breaded Filet of Sole

lemon caper butter sauce, herb infused rice, seasonal vegetables

Oven Baked Chicken

stuffed with Swiss cheese & wrapped in prosciutto
lemon jus, roasted red potatoes, seasonal vegetables

(A la carte dessert course available – price varies)

Coffee and Tea

This is a suggested menu only.
Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

TAHOE BUFFET MENU

*\$55 per person – (15 person minimum)
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Choice of 1:

Locally Sourced Organic Greens
assortment of dressings, cucumber, cherry tomatoes, carrot
and
Hearts of Romaine
creamy garlic dressing and assortment of toppings

Main Course

Slow Roasted Tri Tip

Grilled onions, red wine sauce

Horseradish Crusted Halibut

garlic herb butter sauce

Sides

Wild Rice

Seasonal Vegetables

(A la carte dessert course available-price varies)

Coffee and Tea

This is a suggested menu only.
Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

HILLTOP BUFFET MENU

*\$75 per person – (15 person minimum)
(excludes service charge and tax)*

Items may be limited by seasonal availability

To Begin

Choice of 1:

Winter Greens

balsamic dressing, cucumber, cherry tomatoes, carrot

Whole leaf Caesar Salad

creamy garlic dressing, house made croutons, shaved parmesan

Vegetable and Cheese Display

assorted dips and breads

Main Course

Sliced Roast Beef

mushroom sauce

Grilled Chicken

herb jus

Seared Salmon

butter sauce

Sides

Garlic Whipped Potatoes

Herb Infused Rice

Seasonal Vegetables

Assorted Dessert Display

chef's choice

Coffee and Tea

This is a suggested menu only.

Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

COCKTAIL MENU

(Passed Appetizers)

(\$75 per order – 25 pieces per order)

(excludes service charge and tax)

Subject to seasonal availability

- Bacon Wrapped Grilled Shrimp with tomato jam
- Crispy Fried Polenta with whipped goat cheese
- Fried Brussel Sprouts with bacon relish
- Lettuce Cups with whipped Point Reyes blue cheese and balsamic glaze
- Mini Crab Cakes with Cajun Sauce
- Mini Pulled Pork Sliders with spicy slaw
- Cheese Puffs filled with cheese
- Mini Short Rib Bites with caramelized onion puree on toast
- Smoked Salmon Pinwheels stuffed with cream cheese and crispy red onion
- Cheese platters can be tailored for your specific needs - prices vary.

**A la carte dessert course available at additional cost*

This is a suggested menu only.

Our Chef would be delighted to tailor a menu to your specific needs - prices may vary.

AI CARTE DESSERT MENU

(excludes service charge and tax)

Assorted Dessert Station

\$10 per person

Assortment of petite treats chosen by our chef

Cottonwood Plated Desserts

(1 choice per event)

| | |
|---|------------|
| Winter Fruit Tart warm with powder sugar & crème anglaise | \$12 each |
| Italian Lemon Custard with fresh fruit | \$12 each |
| Warm Bread Pudding with whisky caramel sauce | \$12 each |
| Chocolate Pot de Crème | Menu Price |
| Fresh Fruit Crisp with Ice Cream | Menu Price |
| White Chocolate Crème Brulee | Menu Price |
| Today's Ice Cream or Sorbet | Menu Price |