



## **Special Events Information and Menu**

for Desolation Brewing, LLC dba South of North Brewing Co.

### **Available Venues at the Basecamp Hotel:**

#### **The Barn**

- indoor space, adjoins the Tap Room Bar, includes television with HDMI port access
- up to 50 guests seated, 65 cocktail style event
- site fees range from 500-1000 or optional food and beverage minimum range of 2000 to 4000

#### **Courtyard Deck**

- outdoor space, located above tap Tap Room Bar, private fire pit
- 60 guests seated , 80 guests for cocktail style event
- site fees range from 500-1000 or optional food and beverage minimum of 2000-4000

#### **Mountain View Deck**

- 3rd floor deck with sweeping mountain views adjacent to stateline and cedar avenues
- 50 guests seated, 65 guests for cocktail style event
- site fees range from 500-1000 or optional food and beverage minimum of 2000-4000

#### **Courtyard Lawn**

- twinkle-lit lawn with yard games and an airstream backdrop with wood chip ground covering
- area is defined from the corner of each building to the front of the lawn. Game areas past this line will remain open to the public. Includes 2 private fire pits.
- 150 guests seated, 200 guests for cocktail style event
- site fees range from 1000-2000 or optional food and beverage minimum of 4000-8000

#### **Barn, Courtyard Lawn, Courtyard Deck and Beer Garden Bar - Full Buyout**

- private access to barn, courtyard lawn, courtyard deck and bar
- private access to the for Mountainview deck is not included but is available for guest access
- 3 private fire pits, 2 on ground level and 1 on courtyard deck
- 40 room block minimum with hotel contract - booked separately via Basecamp Hotel
- site fees from 2,500 to 5,000 with optional food and beverage minimum of 10,000-20,000

### **Important Venue Rental Information**

If the optional food and beverage minimum is met, the site fee will be waived.  
Site fees and optional food and beverage minimums are determined based on date and timing.

Service charges and tax do not apply towards meeting the food and beverage minimum.  
Includes wooden picnic tables with mixed black chair and bench seating, 8 guests per table.

No tablecloths are necessary but are available for additional fee.

In lieu of a full buyout, the tap room bar will be open to the public during the event.  
Up to four hours of venue space rental included. Additional time available upon request.

### **Beer Garden ~ Food Offerings**

All food packages are served include the appropriate buffet and serving utensils.

One of each per guest is provided - Fork, Knife, Black Cloth Napkin

Additional rentals and napkin colors can be arranged upon request for additional charge.

Water is available at the tap room bar at all times.

### **Appetizers**

Appetizers are priced per guest at 5 per selection.

**Mushroom Bruschetta** - sourdough crostini/forest mushrooms/warm goat cheese

**Tomato Bruschetta** - sourdough crostini/tomato/basil/olive oil and balsamic

**Caprese Skewer** - grape tomato/basil pesto/herb mozzarella

**Shrimp Cocktail** - poached shrimp/cocktail sauce/lemon/horseradish

**Mini Meatballs** - sweet and sour sauce

**Spinach and Artichoke Dip** - sourdough crostini/carrots

**Deviled Eggs** - hot+sweet mustard

### **Platters**

Platters may be ordered for any serving size. Platters are offered at 7 per serving.

**Crudités** - seasonal vegetables/buttermilk ranch

**Pretzel Bites** - salted pretzel bites/warm beer cheese/mustard

**Hummus** - hummus variety/pita/veggies

**Gourmet Cheese** - artisanal cheese/dried fruits/nuts/crackers/crostini

**Fruit Platter** - seasonal fruit display

**Pickled platter** - pickled veggies/mustards/fresh baked bread

### **Side and Salad Choices - 6/guest**

**Macaroni and Cheese** - choice of cheddar, gouda or goat cheese blends

**Roasted Fingerlings** - fingerling potato/sea salt/garlic/fresh herbs

**Rosemary or Regular Mashed Potatoes** - rosemary/butter

**Scalloped Potatoes** - cheddar topped

**Roasted Asparagus** - lemon/garlic/olive oil

**Roasted Brussel Sprouts** - lemon/garlic/olive oil

**Quinoa** - chilled/ house dressing / roasted vegetables (vegan)

**Coleslaw or Potato Salad or Meditteranean Pasta Salad**

### **House Salad**

mixed greens/candied walnut/dried cranberries/goat cheese/house vinaigrette

### **Garden Salad**

mixed greens/grape tomato/cucumber/radish/shaved carrot/choice of dressing

### **Kale Chopped Salad**

kale/carrot/roasted red pepper/cucumber/pepperoncini/house vinaigrette

### **Caesar Salad**

romaine/crouton/parmesan

**Taco Bar** 12/guest

Authentic spiced slow cooked shredded chicken or ground beef

Soft corn or flour tortillas

includes the following toppings: tomato, lettuce, onion, salsa, sour cream, shredded cheese **Add elote cups, Mexican rice, refried beans, black beans, guacamole, chips & salsa, chips & guacamole, chips & queso** 4/guest/dish

**Brat Bar** 10-13/guest

one sausage per guest served with soft buns, pickled red onions, sauteed peppers, mustards, sauerkraut, ketchup, and relish

**variety of two sausages** - 10/guest

**variety of three sausages** - 13/guest

**Sausage and Brat Choices**

smoked bratwurst/andouille/all-beef frank/elk and jalapeño/

italian beyond sausage (vegan)/classic ny style hot dog/chicken apple

**Smoked BBQ Entrees offered by 10 Crows Restaurant - 12/guest/selection**

BBQ Pulled Pork (add 2/guest for slider station)

BBQ Pulled Chicken (add 2/guest for slider station)

Beef Brisket

Tri Tip

Beef or Pork Ribs

**Boxed Lunches**

Includes: Sandwich or Garden Salad, Fruit, Chips, Bottled Water, Napkin

For the Sandwiches:

Choice of: Turkey, Ham, Roast Beef, Chicken Salad or Avocado+Egg Salad

Choice of: American, Cheddar or Swiss Cheese (or no cheese)

15/guest

**Snack Time**

Variety of sweet and savory mid-day snacks

Offered buffet style with disposable plates, cups and napkins

Canned beverages, Coffee and Hot Tea

All dietary restrictions can be accommodated upon request

7/guest

### **Dessert Offerings**

all s'mores offerings come with skewers for roasting at our fire pits on site

#### **S'mores bar**

display of chocolate, marshmallows, graham crackers, napkins and skewers - 5/guest

#### **Premium S'mores bar**

Standard S'mores plus Nutella Hazelnut Spread, Dried Fruit and Strawberries - 7/guest

#### **S'mores (pre-packaged)**

ingredients for 2 s'mores packaged in a small ziploc- 4/guest

**Chocolate Chip Cookies or Brownies** - 3/guest

**Fruit Platter** - 7/guest

#### **Chef's Delight (3 pieces per guest)**

Let our chef make her famous array of delicious bite sized desserts - 8/guest

### **Brunch**

#### **Smoked Salmon + Bagel Platter** - 15/guest

Alaskan smoked salmon / bagels / herbed + regular cream cheese/ capers / onion

#### **Scrambled Egg Bake** - 7/guest

with optional add ins - cheddar / peppers / onions / spinach / tomato

#### **Biscuits and Gravy** - 4/guest

sausage gravy / buttermilk biscuits / scallions / paprika

### **Beer Garden ~ Bar Offerings**

A variety of premium bottled and draft beers.

Rotating California Wines

Soju specialty cocktails available upon request with 30 days notice

### **Hosted Bar**

- 2 hours of open bar at \$35/guest
- Each additional hour billed at \$10/guest
- Maximum of 5 hours
- Service Charge and Tax are additional

### **Consumption Bar**

- Can be billed to certain dollar amount or open tab with client's card on file
- Alcoholic beverages range from \$7-12 each
- Happy Hour pricing is not available during events
- 20% service charge will be added to the final bill
- 7.75% Tax will be added to the final bill

### **Satellite Bar**

- \$250 set up fee
- Bar set up with 2 draft beers, a variety of wines, and a variety of canned options in your event space
- If you have more than 100 guests and are not doing a full buyout, a satellite bar is required

## **Culinary and Meeting Requirements**

Based upon your requirements, the company has reserved meeting and function space as shown in the Banquet Event Order Invoice. The company reserves the right to change any function room assignments based on the final guaranteed attendance figures and/or weather or change in availability. Every possible effort will be made to ensure that the venue the client booked is the venue the client is provided. No guarantee of indoor backup plan is provided.

A guaranteed guest count with final menu selections are due thirty (30) days prior to the first scheduled event. This number shall be considered a minimum guarantee and no less will be charged. Should the client need to increase the order and the Chef and venue can accommodate, increases may be made for a late fee of an additional 10% on the per person fee. All requests should be submitted in writing via email. The client agrees to begin the function at its scheduled time and to have their guests vacate the function space at the completion time as specified on the Banquet Event Order Invoice.

All food and beverages shall be obtained from South of North Brewing unless otherwise approved by the Sales Manager. Due to California State Law, El Dorado County Health recommendations and insurance recommendations, any outside catering or food must be provided by a licensed business with a valid health permit in California. All leftover prepared foods are not allowed to leave the premises.

If outside catering is arranged, the catering company providing the food will also be responsible for providing the buffet set up, plates, flatware and service staff for the duration and service of the meal. The catering company and ultimately the client will be responsible for leaving the venue as it was when the event began. Any additional cleaning or repair will be charged to the client's folio. Cleaning charge is determined based on the case.

As a guideline, current food & beverage service charges and taxes are as follows:

- Food, beverages, disposable items, coordination and staff fees are taxable at 7.75%
- A 20% taxable service charge will be added, before tax, to all food and beverage items
- Venue rentals are not subject to service charge.
- Venue rentals when combined with food and beverage services are taxable at 7.75% but venue rentals are not taxable without food and beverage services

## **Parking**

Parking at Basecamp Hotel is for the hotel guests only at 1 parking spot per hotel room. If you have event guests that are not staying at the hotel, then please make shuttle arrangements or have them use the paid parking deck across Cedar avenue at the Zalanta shopping center to avoid being towed or ticketed. There is also street parking available at stateline in the non-snow falling months. Street parking is not permitted if snow plowing is possibly necessary. Follow all street signage to avoid ticketing.

### **Harvey's Outdoor Concert Series**

Harvey's casino is located across Stateline avenue from the Basecamp Hotel. During the summer months, Harvey's hosts an outdoor concert series. Their concerts range from country to rock and roll and occasionally comedy. The concerts are audible from the Mountainview deck and frequently other areas on the property. The dates for the summer concert series are released in early spring. If a concert is scheduled during a previously booked event, the client has 4 options.

1. Continue as planned and embrace the music
2. Change the date of the event to another available date
3. Change the time of the event to another available time on the same date
4. Change to the Barn venue if guest count is under 50 and space is available

**When the concert dates are released, if there is a schedule conflict, then an agent from South of North Brewing will contact the client to discuss arrangements.**

### **Event Payment Policies**

A signed contract and a 50% non-refundable site fee deposit are required in order to reserve your date. Final changes and payment are due 30 days in advance. Late fees up to 10% may apply after this time. A 3.5% processing fee will be added to all credit card transactions. ACH payment is enabled through the quickbooks secure invoicing system for no additional charge. Enter routing and checking numbers into a secure portal to process payments. In the event that a check must be mailed, please see the following information:

### **Please mail signed contracts and payments to:**

Desolation Brewing, LLC  
932 Stateline Ave, Suite B  
South Lake Tahoe, CA 96150

### **Cancellation**

Venue rental fees and food and beverage deposits are non-refundable. In the case that the client needs to cancel or reschedule the event, all costs incurred by the company will be paid for by the client. If the client cancels before 30 days, the deposit and venue rental fee remain non-refundable however the remaining balance may be waived depending on the ability to reschedule an event. If the client cancels within 30 days of the event, all costs will continue to be due and are the responsibility of the client to pay timely according to the contract.

### **Force Majeure**

No damages shall be due for a failure of performance occurring due to acts of God, war, weather, terrorism, government regulation, riots, disaster or strikes rendering the event performance impossible. The hotel will have no liability for power disruptions of any kind.

### **Indemnification**

To the extent allowed by applicable law and subject to sovereign immunities afforded to Group, each party hereby agrees to indemnify, defend and hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from breach of any of its representations, warranties or covenants herein or the negligence, gross negligence or intentional misconduct of the party indemnifying or its respective officers, directors, employees, agents, contractors, members or participants (as applicable), provided that

with respect to officers, directors, employees, and agents, such individuals are acting within the scope of their employment or agency, as applicable.

### **Signage and Decor**

Signs and banners are not allowed in the public areas unless otherwise stated in writing. In regards to the Client's meeting space, the posting of all signs must be pre-approved by the venue. Nothing shall be posted, nailed, taped, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Absolutely **no glitter** is permitted. This includes decor that is glitter coated. An automatic \$200 cleaning fee will be incurred if glitter decor of any kind is used. Any damage to the venue will be assessed and charged at repair value to the card on file.

### **Alcohol + Other Beverages**

Service of alcoholic beverages is limited to the bar and staff of the hotel. All alcohol served on premises must come from the designated bar area and must not leave the property designated.

Alcohol will not be served to anyone under the age of 21. All guests may be asked for identification at any time and refused alcohol based on this identification requirement or level of intoxication.

For open bar tabs, 1 drink per person per ID per visit to the bar. No to-go alcohol (including crowlers) will be permitted to be added to the tab. No refunds for remaining bar tabs. Hourly tabs start and finish on the hour, no exceptions.

No outside non-alcoholic beverages will be permitted. Corkage and associated fees are available upon request. Corkage must be arranged prior to the event.

### **No Outside alcohol**

Due to the serious nature of violating this rule, if a guest or group is asked to remove outside alcohol more than once, consequences can be enforced from \$200/item fines to complete removal from the event or cancellation of the event. The client is tasked with informing guests of the severity of consequences accompanying violating this rule.

### **Smoking + Vaping**

No smoking or vaping is permitted anywhere on the Basecamp Hotel property. This includes the decks, lawn and hotel rooms.

### **Outside rentals**

A variety of outside vendors can provide rentals for your event. The vendor list can be found after the signature page of this document. All rentals must be picked up by the rental company at the end of the event. No overnight rentals are permitted.

**Authority**

The person signing the contract on behalf of the group, named client above, warrants that they are authorized to bind their group for such arrangements. This agreement is to be signed and returned to the hotel no later than 7 days following the date it was sent. If this agreement is not returned within the 7 day window, all venues and availability will be released back into inventory.

Pursuant to this contract, once the client has accepted and returned signed contract, Client is responsible for all of their event obligations with South of North Brewing at Basecamp Hotel.

Thank you for selecting South of North Brewing Co at the Basecamp Hotel for your special event. Our goal is for your group to enjoy a safe, fun and memorable experience with us. We look forward to welcoming your group to beautiful South Lake Tahoe.

**Please fill out the following information.  
Then sign and date the confirmation page and return to  
Desolation Brewing, LLC dba South of North Brewing at the Basecamp Hotel  
either via mail (address above) or email to [BaseCampSouthEvents@gmail.com](mailto:BaseCampSouthEvents@gmail.com)**

**Event Date(s):** \_\_\_\_\_

**Venue(s) Rented:** \_\_\_\_\_

**Responsible Billing Party:**

**I hereby confirm I have read and understand this 7 page document.  
(Signatures on page 8)**

**Print Name:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

