CONVICT LAKE
RESORT
— 2019 —
Weddings

Congratulations on your recent engagement…

We certainly share in your excitement and it would be our pleasure to host your wedding. The venues overlooking a crystal-clear lake ringed with majestic peaks will serve as the perfect destination to exchange your I-Do's.

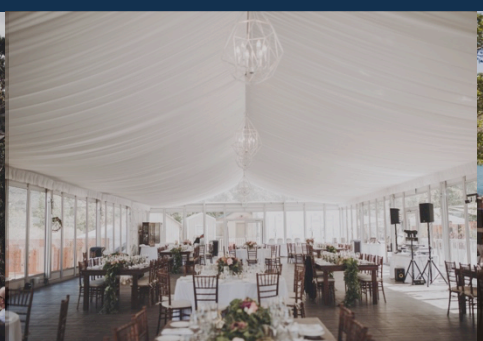
We offer all-inclusive wedding packages, planning services, catering and rentals. The resort boasts 28 beautifully furnished mountain cabins, 3 lodges, a general store, horseback riding and boat rentals. Extend your special day into a wonderful and memorable weekend getaway for all of your family and friends.

We understand that perfection is important on your special day, you can rely on the creativity of our chef and experienced wedding planners to put your mind at ease. Leave the details to us while you enjoy every moment! The stunning surroundings, understated elegance and exclusive setting will make this day memorable.

"A wedding is a moment in time, an event to treasure and one of the most important days in your life. Let us help build your memories and exceed your expectations…"

Images provided by Minaret Photography, Sarah Liz Photography and Matrimony Media

Mike Melin | Managing Director | 760.382.1710 ***Meghan Gallagher*** | Wedding Coordinator | 760.518.8470



WEDDINGS AT CONVICT LAKE

Wedding Tent Reception

Our reception fee of $23 per guest includes all linens, tables, glassware, setup, breakdown, cake cutting, water and lemonade station, nonalcoholic beverages, and reception coordination fee. Tent rental includes use of the tent, wood flooring, market lights and courtyard. Upgrades are available for an additional cost.

- **Tent Rental Fees;** Monday – Thursday $2,500 | Friday $3,500 | Saturday $4,400 | Sunday $3,000
- There is a $200 fee to move inside the restaurant from 10pm to 12pm.

Payments – Terms and Conditions

· All Deposits are non-refundable
· Deposit #1 $5,500.00. This is to secure the date of your event.
· Deposit #2 $5,500.00. This is due 180 priors to your event date.
· Deposit #3 The balance is due 14 days prior to your event along with your final head count.
· We accept all major credit cards, credit card charges will incur a 3% processing fee.
· Please make all checks payable to Convict Lake Resort, Inc.

CANCELLATION:
· All bookings are final and all payments are nonrefundable.

MINIMUM BILLING:
· Customer guarantees a minimum billing of $16,000.00 for Saturday and holiday weekend events. There is a $10,000.00 minimum for Friday events. Sunday through Thursday there is no minimum.

EXPIRATION:
· If another customer requests the same date within 10 days from the date of receiving your invoice and you have not made a payment we will contact you for the payment. The date and the venue will be released to the other guest if the payment is not received within 24 hours after we contact you.

CABIN RENTALS AT CONVICT LAKE

Here are the next steps for reserving any of our cabins and houses for your wedding.

-Depending on the number of guests you have you may put a hold on the following number of cabins:

1-49 guests= 6 cabins
50-74 guests= 9 cabins
75-99 guests =12 cabins
100+ guests=15 cabins

*If there are specific cabins that you would like to put on old please let us know.
We will create a rate worksheet with the list of the cabins on hold and the applicable rates.
NOTE: Rates are guaranteed until November 1 and may change after this date.
You can send the worksheet to your guests and they may call us to book the cabin of their choice.
NOTE: To secure the cabins only for your guests the cabins on hold are off-line and may not be booked via our website.

- Cabins that are not booked 6 months prior to your wedding date will be taken off hold and released to the general public.

We cannot place a hold on any of the deluxe houses. You may reserve any house on a first come first serve basis by paying the required deposit.

DEPOSIT POLICY AND MINIMUM STAY

-No deposit is required to place cabins on hold.
-A 50% deposit is required for the guest to reserve any cabin on hold.
-A 50% deposit is required to reserve any of our three deluxe houses. The deposit may be made in two separate installments.
-There is a 2 or 3-night minimum stay for all cabins depending on the dates of the stay. There is a minimum 3-night stay required for any of the houses.

CANCELLATION POLICY

There is a $30.00 fee to cancel a cabin reservation and a $200.00 fee to cancel a house reservation. Cabin reservations cancelled within 45 days of arrival and house reservations cancelled within 180 days of arrival will forfeit the deposit and may be responsible for the entire rent unless re-rented.

We look forward in helping you on your special day,
Please contact us if you have any questions or concerns
(760) 934 − 3800 Ext.46 www.convictlake.com

WEDDING PACKAGES

All packages include tent rental, ceremony site, per-chair and per-guest reception fees. The reception fee includes all linens, tables, glassware, plates, stemware, setup, breakdown, cake cutting, water and lemonade station, non-alcoholic beverages, shuttle service to ceremony site, and coordinating fees. You may select any hors d'oeuvre, dinner or bar service for your package.

SAMPLES - Saturday Wedding Packages based on 100 guests

Silver Package

Quantity	Description	Unit Price	Amount
1	Planning Fee	$1,200	$1,200
1	*Wedding Tent Rental	$4,400	$4,400
100	Reception Fee	$23	$2,300
100	The Aspen Grill Buffet No-host bar	$38	$3,800
		Subtotal	$11,700
		Administrative Fee 20.00%	$2,340
		Tax Rate 7.25%	
		Sales Tax	$848.25
		Total	**$14,888.25**

Gold Package

Quantity	Description	Unit Price	Amount
1	Planning Fee	$1,200	$1,200
1	*Wedding Tent Rental	$4,400	$4,400
100	Reception Fee	$23	$2,300
100	The Mt Morrison Buffet	$45	$4,500
100	Choice of 2 Hors d'Oeuvres	$6	$600
100	Hosted Soft Bar estimate	$30	$3,000
		Subtotal	$16,000
		Administrative Fee 20.00%	$3,200.00
		Tax Rate 7.25%	
		Sales Tax	$1,160.00
		Total	**$20,360.00**

WEDDING PACKAGES

Platinum Package

Quantity	Description	Unit Price	Amount
1	Planning Fee	$1,200	$1,200
1	*Wedding Tent Rental	$4,400	$4,400
100	Reception Fee	$23	$2,300
100	The Laurel Mountain Buffet	$70	$7,000
100	Choice of 4 Hors d'Oeuvres	$12	$1,200
100	Hosted Premium Bar estimate	$55	$5,500

Subtotal		$21,600.00
Administrative Fee	20.00%	$4,320.00
Tax Rate	7.25%	
Sales Tax		$1,566.00
	Total	**$27,486.00**

***Tent Rental Fees;** Monday – Thursday $2,500 | Friday $3,500 | Saturday $4,400 | Sunday $3,000

REHEARSAL DINNER

REHEARSAL DINNER ONLY

Gourmet Pizza Buffet

$25 per guest, plus tax & gratuity
Choose two of the following brick-oven pizzas or create your own:

~ Mt. Morrison Meat Lovers ~
sausage, pepperoni, prosciutto, applewood smoked bacon, red sauce and mozzarella cheese

~ Mono Jim's Veggie ~
mushrooms, bell peppers, olives, onions, tomatoes, artichoke hearts,
red sauce and mozzarella cheese

~ Convict Lake Margarita ~
tomatoes, garlic, white truffle oil, fresh mozzarella

~ The Godfather ~
caramelized shallots, sun-dried tomatoes, mushroom trio, pesto and mozzarella cheese

~ The Howlie ~
prosciutto, applewood smoked bacon, pineapple, jalapeño, red sauce and mozzarella cheese

The above pizzas include:
~ Garlic Bread ~
~ Spring Green Salad ~
with choice of two dressings

Mono Jim BBQ Buffet

$25 per guest, plus tax & gratuity
Choose two of the following, each served with French Rolls:

~ Pulled Pork ~
Slow cooked pork shoulder tossed in jalapeno-bourbon BBQ sauce

~ Smoked BBQ Chicken ~
smoked chicken brushed in jalapeno-bourbon BBQ sauce

~ Grilled Bratwurst ~
with peppers, onions, garlic & whole grain Dijon mustard mustard

Side Dishes
Choose two of the following:
(add $2.00 per guest for additional items)
~ Molasses Baked Beans ~
~ Potato Salad ~
~ Coleslaw ~
~Mac n Cheese~

REHEARSAL DINNER

REHEARSAL DINNER ONLY

Taco Bar

$25 per guest, plus tax & gratuity
Choose two of the following entrees, each served with corn and or flour tortillas:
Condiment station includes, onion, cilantro, shredded lettuce and cheese

~ Pork Carnitas ~
Slow braised pork marinated in spices

~ Carne Asada ~
Marinated flank steak and fresh herbs

~ Mexican Grilled Chicken Breast~
Marinated in orange juice, achiote and dried chilies

~ Fresh Grilled Mahi-Mahi ~
Rubbed in dried spices and finished with cilantro lime oil

Side Dishes
Choose two of the following:
~ Black Beans ~
~ Mexican Rice ~
~ Grilled Red Bell Peppers and Onions ~
~ Roasted Corn ~

Salsas
Choose two of the following:
~ Guacamole sauce ~
~ Roasted Tomatillo Salsa ~
~ Fruit Salsa ~
~ Roasted Tomato Salsa with dried chilies ~
~ Pico De Gallo ~

RECEPTION HORS d'OEUVRES

Passed Hors d'Oeuvres

Each selection is $3 per guest per item, plus tax & gratuity

~ Seared Filet Mignon ~

On French bread, horseradish aioli topped with sweet peppers and shallot jam

~ Bruschetta ~

Vine ripe tomatoes, fresh basil and white balsamic vinegar on soft grilled crostini

~ Brie On Toasted Crostini ~

Topped with fresh berries and finished with apricot coulis

~ Meatball Skewers~

With teriyaki sauce

~ Mini Grilled Cheese~

Served with tomato and basil soup

Each selection is $4 per guest per item, plus tax & gratuity

~ Salmon Tar Tar ~

Roasted jalapeno basil aioli on a crispy wonton

~ Wild Mexican Shrimp Ceviche~

Tropical relish, lime vinaigrette on a baby endive leaf

~ Cajun Shrimp~

Served bite size with guacamole

Market Price per guest per item, plus tax & gratuity.

~ Tuna Tar Tar on crispy wonton~

Hors d'Oeuvre Stations

Each selection is $3 per guest per item, plus tax & gratuity

~ Caprese Bite ~

Cherry tomato, fresh mozzarella, basil leave and balsamic glaze

~ Crispy Polenta ~

Topped with a bourbon bacon shallot marmalade

~ Shrimp and Assorted Vegetable Tempura~

With citrus ponzu dipping sauce

~ Mashed Potato Station~

Served with chives, bacon, sour cream

$7 per guest per item, plus tax & gratuity

~ Mini Beef Sliders~

Served with fries and all the fixings

Market Price per guest per item, plus tax & gratuity.

~ Cheese & Olive Station ~

RECEPTION DINNER

Restaurant Tastings

The Restaurant at Convict Lake will host two tastings. Please ask wedding coordinator for further details.

The Aspen Grill Buffet

$38.00 per guest, plus tax & gratuity
Choose two of the following entrees:

~Slow Smoke Tri-Tip~
finished with House BBQ Sauce

~Marinated Fresh Herb Grilled Chicken Breast~
finished with a meyer cream sauce

~Buttermilk fried Chicken~
finished with a mushroom gravy

~Fresh Pacific Mahi Mahi~
- Macadamia Crusted with roasted jalapeno-cilantro-soy vinaigrette
- Blackened with a tropical salsa
- Lemon Beurre Blanc
- Roasted tomato saffron

~Fettuccini Pasta~
Pistachio pesto cream sauce, roasted bell peppers, wild mushrooms topped
with shave parmesan

Side Dishes
Spring green salad, sourdough bread, and your choice of two from the following:
(add $2.00 per guest for additional items)
~Seasonal Vegetables~
Squash, zucchini, red peppers, cauliflower and broccolini (Broccolini or Brussel Sprouts only add $2.00 per guest)
~Oven Roasted Potatoes~
~ Au Gratin Potatoes~
~ Shitake Risotto~

The Mt. Morrison Buffet

$45 per guest, plus tax & gratuity
Choose two of the following entrees:

~Pan Roasted Natural Pork Tenderloin~
brined in root beer and spices, roasted with vanilla bean, dried cherry & cardamom apple chutney

~New York Steak~
topped with a burgundy place de veau
(add $2.00 per guest for Prime Rib)

~Scottish Salmon~
- finished with Lemon Beurre Blanc
- Macadamia Crusted with roasted jalapeno-cilantro-soy vinaigrette
- Blackened with a tropical salsa
- Roasted tomato saffron

~Marinated Fresh Herb Grilled Chicken Breast~
finished with a meyer cream sauce

~Buttermilk fried Chicken~
finished with a mushroom gravy

~Fettuccini Pasta~
Pistachio pesto cream sauce, roasted bell peppers, wild mushrooms topped
with shave parmesan

Side Dishes
Spring green salad, sourdough bread, and your choice of two from the following:
(add $2.00 per guest for additional items)
~Seasonal Vegetables~
Squash, zucchini, red peppers, cauliflower and broccolini (Broccolini or Brussel Sprouts only add $2.00 per guest)
~Oven Roasted Potatoes~
~ Au Gratin Potatoes~
~ Shitake Risotto~

RECEPTION DINNER

The Laurel Mountain Buffet

$70 per guest, plus tax & gratuity
Choose two of the following entrees:

~Filet Mignon~
Certified Black Angus Filet finished with Burgundy Demi Glaze

~Wild Alaskan Halibut~
- finished with Lemon Beurre Blanc
- Macadamia Crusted with roasted jalapeno-cilantro-soy vinaigrette
- Blackened with a tropical salsa
- Roasted tomato saffron

~Scallops~
With roasted tomato saffron

~Prime Rib Carving Station~
Certified Black Angus Ribeye served with Horseradish Cream Sauce and Au Jus

Side Dishes
Spring green salad, sourdough bread, and your choice of two from the following:
(add $2.00 per guest for additional items)

~Seasonal Vegetables~
Squash, zucchini, red peppers, cauliflower and broccolini (Broccolini or Brussel Sprouts only add $2.00 per guest)

~Oven Roasted Potatoes~
~ Au Gratin Potatoes~
~ Shitake Risotto~

SUNDAY BRUNCH

Mt. Laurel Breakfast

$15 per guest, plus tax & gratuity
Beverages
~Orange Juice~
~Milk~
~Hot Tea~
~Coffee~
Continental Breakfast
~Assorted Pastries~
~Seasonal Fruits~

Mt. Morrison Breakfast

$20 per guest plus tax & gratuity
Beverages
~Orange Juice~
~Milk~
~Hot Tea~
~Coffee~
Breakfast Buffet
~Assorted Pastries~
~Seasonal Fruits~
~Bagels with Cream Cheese~
~Scrambled Eggs with applewood smoked bacon or sausage & home fries~

The Brown Bear Breakfast Buffet

$30 per guest plus tax & gratuity

Beverages
~Orange Juice~
~Milk~
~Hot Tea~
~Coffee~

Breakfast Buffet
~Assorted Pastries~
~Seasonal Fruits~
~Bagels with Cream Cheese~

Choose two of the following entrees:
~Scrambled Eggs~
with Mahogany smoked bacon or sausage & home fries
~Eggs Benedict Convict Lake~
speck ham, pistachio pesto & hollandaise
~Grand Mariner French Toast~
Battered Hawaiian Bread - Powdered sugar and fresh berry compote

Additional Items
Priced individually, per guest
~Home Fries $1.00~
~French Toast $3.00~
~Scrambled Eggs $2.00~
~Apple Wood Smoked Bacon $2.50~

BEVERAGE SERVICE

Add either Champagne Options to any of the following beverage service packages.

Bubbly Bar

$4.00 per guest - With Segura Cava Brut and fresh fruit

Champagne Toast

$4.00 per guest - Poured for each guest at their tables prior to toast

Choose one (1) of the following beverage service packages.
All beverage packages include domestic and imported beers, wines by the glass and soft drinks, an example of possible selections are listed below. The beverage packages include bar service and table service during dinner.

Hosted Soft Bar

$30.00 per guest for 5 hours

Wine: Cypress Chardonnay, Cypress Cabernet, McManis Pinot Noir, Lagaria Pinot Grigio or Peche Merle Sauvignon Blanc

Sparkling: Segura Cava Brut

Beer: Coors, Coors Light, Bud Light, Budweiser, Blue Moon, Sam Adams, Sierra Nevada, Monkey Fist IPA, Stella Artois, Pacifico, Stone IPA, Angry Orchard

Hosted House Bar

$35.00 per guest for 5 hours

Cocktails: Featuring our well Vodka, Whiskey, Scotch, Rum, Gin, and Tequila

Wine: Cypress Chardonnay, Cypress Cabernet, McManis Pinot Noir, Lagaria Pinot Grigio or Peche Merle Sauvignon Blanc

Sparkling: Segura Cava Brut

Beer: Coors, Coors Light, Bud Light, Budweiser, Blue Moon, Sam Adams, Sierra Nevada, Monkey Fist IPA, Stella Artois, Pacifico, Stone IPA, Angry Orchard

Hosted Soft, Well & Call Bar

$45.00 per guest for 5 hours

Cocktails: Featuring our well and call liquor

Wine: Cypress Chardonnay, Cypress Cabernet, McManis Pinot Noir, Lagaria Pinot Grigio or Peche Merle Sauvignon Blanc

Sparkling: Segura Cava Brut

Beer: Coors, Coors Light, Bud Light, Budweiser, Blue Moon, Sam Adams, Sierra Nevada, Monkey Fist IPA, Stella Artois, Pacifico, Stone IPA, Angry Orchard

Hosted Premium Bar

$55.00 per guest for 5 hours

Cocktails: Featuring our Premium Spirits Grey Goose Vodka, Makers Mark Bourbon, Johnny Walker Red Scotch, Captain Morgan Rum, Bombay Sapphire Gin, and Patron Silver Tequila

Wine: Cypress Chardonnay, Cypress Cabernet, McManis Pinot Noir, Lagaria Pinot Grigio or Peche Merle Sauvignon Blanc

Sparkling: Segura Cava Brut

Beer: Coors, Coors Light, Bud Light, Budweiser, Blue Moon, Sam Adams, Sierra Nevada, Monkey Fist IPA, Stella Artois, Pacifico, Stone IPA, Angry Orchard

Add Mammoth Brews to Your Special Occasion *by request only*

Golden Trout Pilsner, Real McCoy Amber, Paranoids Pale Ale & IPA 395

****Please note that clients, guests or invitees may not bring outside food or beverages of any kind into the events function space***

PREFFERED VENDORS

Wedding Officiates

Dave Schacht
760.914.0425
Jill Orozco
Nondenominational
760.861.5106
Stacey Powells
661.433 9800 or 760.934.6422

Marriage Licenses

Mono County
437 Old Mammoth Road
Minaret Village Mall
Mammoth Lakes
760.924.1800

Flowers

Red Lily Design
Patricia Vanderschuit
redlilydesign.com
760.934.0033
MumsNRoses
Chanel
760.914.2502
Mumsnroses.com

Furniture

Rummage Girl Weddings
Airline Acosta
760.937.0833

Babysitting

Karen Fiebiger
Babysitting & baby furniture rentals
760.914.2126

Bakers

Mimi's Cookie Bar
mimiscookiebar.com
760.924.0877
Mountain Cakery
Michelle Goulet
mountaincakery@gmail.com
760.935.3902
Magnolia's Kitchen
603.313.2440

DJ Services

FreshTracks Entertainment
Rick Kunkel
rick@freshtracksentertainment.com
Channa De Silva
www.weddingjukebox.net
310.904.9074

Live Music

Felici Trio − Brian Schuldt
felicitrio.com
760.934.7015
The Idle Hands String Band
760.873.5334

Hair & Makeup

Alpenglow Bridal
Nichole Holstrom
949.395.5050
Allure Salon
alluremammoth.com
760.709.2082
Blazing Shears
Cayla Marguiles & Sarah Wood
Wedding Hair
775.685.6644 - 714.883.3241
Katrina Lantier
katrina@thepowderroom
mammoth.com
760.709.1916
Callie Carpenter
ccatec@hotmail.com
323.317.0214

Photographers

Minaret Photography
minaretphoto.com
760.709.1095
Steve Dutcher
stevedutcher.com
760.873.8183
Eureka Photo - Julie
juiliana@eureka-photo.com
760.920.2673
Joel St. Marie
joelstmarie.com
760.812.1001

Videographers

Sam & Greg Weddings
sammy@samandgregweddings.com
760.914.1197
562.552.4388

Transportation

Mammoth All Weather
Lucas Ropke
760.709.2927
www.mawshuttle.com
Mammoth Mountain Ski Area
Shuttles and buses for
large groups
760.934.0687

Accommodation

The Resort at Convict Lake
760.934.3800 Ext.47
convictlake.com
Sierra Nevada Lodge
thesierranevadaresort.com
760.934.2515
The Westin Monache
westinmammoth.com
760.934.0400