



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 ceremony and reception. Our featured ceremony venue 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.

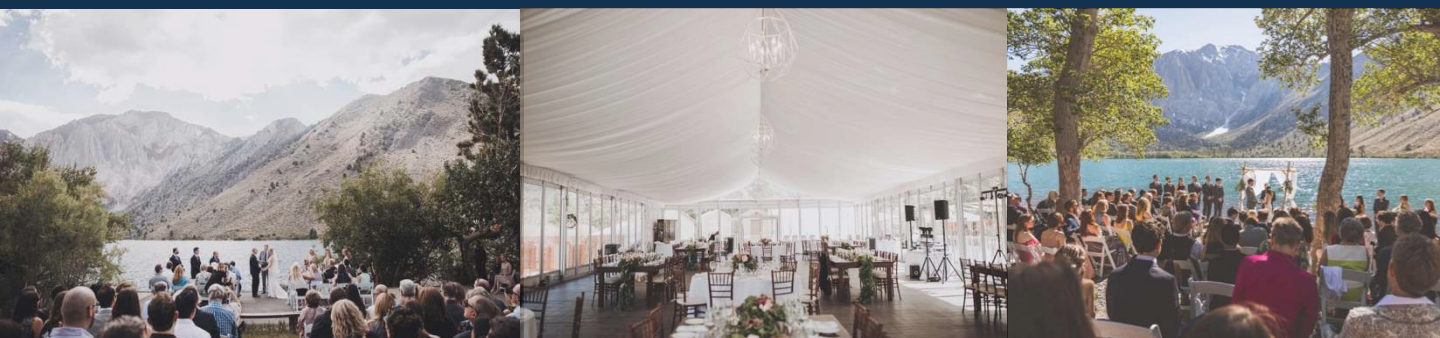
We understand that perfection is important on your special day, you can rely on the creativity of our chef and experienced wedding planners to put your mind at ease. Leave the details to us while you enjoy every moment! The stunning surroundings, understated elegance and exclusive setting will make this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

Ceremony

Our ceremony site fee of \$1,200 includes setup, breakdown, U.S. Forest Service permit, shuttle service to and from the restaurant to the lake, and ceremony coordination. Chair rental fee is \$3 per chair.

Wedding Tent Reception

Our reception fee of \$20 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. 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 hold 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	Ceremony Fee	\$1,200	\$1,200
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Chairs at Lakeside Ceremony Site	\$3	\$300
100	Reception Fee	\$20	\$2,000
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	Ceremony Fee	\$1,200	\$1,200
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Chairs at Lakeside Ceremony Site	\$3	\$300
100	Reception Fee	\$20	\$2,000
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	Ceremony Fee	\$1,200	\$1,200
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Chairs at Lakeside Ceremony Site	\$3	\$300
100	Reception Fee	\$20	\$2,000
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

~ Salmon Tar Tar ~

Gooseberry relish, roasted jalapeno basil aioli on a crispy wonton

~ Wild Mexican Shrimp Ceviche~

Tropical relish, lime vinaigrette on a baby endive leaf

~ Roasted Yellow and Red Beets ~

Creamed goat cheese, candied walnuts and finished with aged balsamic vinegar

~ 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

~ Crispy Polenta ~

Topped with a bourbon bacon shallot marmalade

~ Shrimp and Assorted Vegetable Tempura~

With citrus ponzu dipping sauce

~ Brie On Toasted Crostini ~

Topped with fresh berries and finished with apricot coulis

~ Stuffed Champignons ~

Fresh herb goat cheese and cherry glazed

~ Caprese Bite ~

Cherry tomato, fresh mozzarella, basil leave and balsamic glaze

~Melon And Prosciutto~

Honey dew and cantaloupe with prosciutto di parma

Hors d'Oeuvre Stations

Each station is \$4 per guest, plus tax & gratuity

~ Cured Meat Station ~

~ Fruit & Veggie Station ~

~ Shrimp Cocktail Shooters ~

Each of the following stations are 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

~Macadamia Crusted Fresh Pacific Mahi Mahi~
with roasted jalapeno-cilantro-soy vinaigrette

~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~

~Oven Roasted Potatoes~

~ Au Gratin Potatoes~

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

~Scottish Salmon~
finished with Lemon Lobster Beurre Blanc

~Chicken Marsala~
marinated chicken breast finished with a Marsala
Cream sauce

~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~

~Oven Roasted Potatoes~

~Au Gratin Potatoes~



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~
with Mango Beurre Blanc

~Poached Lobster Tail~
with Saffron Beurre Blanc

~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 of the following:

(add \$2.00 per guest for additional items)

~Seasonal Vegetables~

~Oven Roasted Potatoes~

~Au Gratin Potatoes~



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

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***

PREFERRED VENDORS

Wedding Officiates

Dave Schacht

760.914.0425

Jill Orozco

Nondenominational

760.861.5106

Jennifer Lane

Nondenominational

760.390/6552

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

MumsNRoses

Chanel

760.914.2502

Mumsnroses.com

Red Lily Design

Patricia Vanderschuit

redlilydesign.com

760.934.0033

Furniture

Rummage Girl Weddings

Airline Acosta

760.937.0833

Bakers

Mimi's Cookie Bar

mimiscookiebar.com

760.924.0877

Magnolia's Kitchen

603.313.2440

Mountain Cakery

Michelle Goulet

mountaincakery@gmail.com

760.935.3902

DJ Services

FreshTracks Entertainment

Rick Kunkel

rick@freshtracksentertainment.com

Ron Orozco

ron@mammothsol.com

760.861.5106

Live Music

Felici Trio – Brian Schuldt

felicitrio.com

760.934.7015

The Idle Hands String Band

760.873.5334

Hair & Makeup

Allure Salon

alluremammoth.com

760.709.2082

Alpenglow Bridal

Nichole Holstrom

949.395.5050

Blazing Shears

Cayla Marguiles & Sarah Wood

Wedding Hair

775.685.6644 - 714.883.3241

Katrina Lantier

katrina@thepowderroom

mammoth.com

760.709.1916

Photographers

Minaret Photography

minaretphoto.com

760.709.1095

Steve Dutcher

stevedutcher.com

760.873.8183

Joel St. Marie

joelstmarie.com

760.812.1001

Sarah Liz

hello@sarahlizphoto.com

805.720.2343

Videographers

Sam & Greg Weddings

sammy@samandgregweddings.com

760.914.1197

562.552.4388

Moving Picture Weddings

Marc Rotse

503.427.1920

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

Babysitting

Karen Fiebiger

Babysitting & baby furniture rentals

760.914.2126

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