



CONVICT LAKE RESORT

— 2022 —

Weddings

Congratulations on your recent engagement...

Start your forever amongst the aspen trees, surrounded by beauty with your private ceremony location being the perfect place to say your I-Do's. With endless photo opportunities, it is a venue for the adventurous.

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...”



This institution is an equal-opportunity provider. This program is operated under special use permit with the Inyo National Forest.

Mike Melin | Managing Director | 760.382.1710

Meghan Gallagher | Wedding Coordinator | 760.518.8470



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

WEDDINGS AT CONVICT LAKE

Aspen Grove Ceremony Fee

Our Aspen Grove is available for your exclusive use to host your intimate ceremony. The private location incurs a flat fee of \$500 for the rental of the Grove, including the set up and breakdown of the ceremony elements.

Wedding Tent Reception

Our reception fee of \$23 per guest includes all linens, tables, glassware, setup, breakdown, cake cutting, water 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.

PLEASE NOTE: A 3% charge of all vendor fees is required by the US Forest Service

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 and Sunday events. Monday 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.47 www.convictlake.com

WEDDING PACKAGES

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

Sample Saturday Wedding Packages based on 100 guests

- All packages can be customized to suit your needs and budget

SAMPLE Package A

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,200	\$1,200
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Reception Fee	\$23	\$2,300
100	The Aspen Grill Buffet No-host bar	\$40	\$4,000
	Subtotal		\$12,400.00
	Administrative Fee 20.00%		\$2,480.00
	Tax Rate 7.25%		
	Sales Tax		\$899.00
	Total		\$15,779.00

SAMPLE Package B

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,200	\$1,200
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Reception Fee	\$23	\$2,300
100	The Mt Morrison Buffet	\$48	\$4,800
100	Choice of 2 Hors d'Oeuvres	\$8	\$800
100	Hosted House Bar estimate	\$35	\$3,500
1	Bar service	\$200	\$200
	Subtotal		\$17,700.00
	Administrative Fee 20.00%		\$3,540.00
	Tax Rate 7.25%		
	Sales Tax		\$1,283.25
	Total		\$22,523.25

PLEASE NOTE: A 3% charge of all vendor fees is required by the US Forest Service

WEDDING PACKAGES

SAMPLE Package C

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,200	\$1,200
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental	\$4,400	\$4,400
100	Reception Fee	\$23	\$2,300
100	The Laurel Mountain Buffet	\$65	\$6,500
100	Choice of 4 Hors d'Oeuvres	\$16	\$1,600
100	Hosted Premium Bar estimate	\$55	\$5,500
1	Bar Service	\$200	\$200
	Subtotal		\$22,200.00
	Administrative Fee 20.00%		\$4,440.00
	Tax Rate 7.25%		
	Sales Tax		\$1,609.50
	Total		\$28,249.50

***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

Side Dishes

Choose two of the following:

(add \$2.00 per guest for additional items)

~ Molasses Baked Beans ~

~ Potato Salad ~

~ Coleslaw ~

~ Mac n Cheese ~

Please note to host a reception dinner there is a \$200 fee for to reserve the grass space outside of the General Store and \$5.00 per head for set up and breakdown of chairs, tables, linens, water station and staffing for event



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 \$4 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 \$5 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

Hors d'Oeuvre Stations

~ **Caprese Bite** ~

Cherry tomato, fresh mozzarella, basil leaf and balsamic glaze

~ **Crispy Polenta** ~

Topped with a bourbon bacon shallot marmalade

~ **Shrimp and Assorted Vegetable Tempura**~

With citrus ponzu dipping sauce

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

~ **Cheese & Olive Station** ~

RECEPTION DINNER

Restaurant Tastings

A complimentary tasting at the Restaurant at Convict Lake is provided for 2-4 guests and a fee is charged for any additional guests requested.

The Aspen Grill Buffet

\$40.00 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
broccoli (Broccoli or Brussel Sprouts only add
\$2.00 per guest)

~Oven Roasted Potatoes~

~ Au Gratin Potatoes~

The Mt. Morrison Buffet

\$48 per guest, plus tax & gratuity
Choose two of the following entrees:

~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
broccoli (Broccoli or Brussel Sprouts only add
\$2.00 per guest)

~Oven Roasted Potatoes~

~ Au Gratin Potatoes~



RECEPTION DINNER

The Laurel Mountain Buffet

\$65 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~

LATE NIGHT FOOD

Mini slider with french fries (\$7.00 per guest)

Mini grilled cheese (\$3.00 per guest)

Mini grilled cheese with tomato soup (\$4.00 per guest)

Tater tot bar with sauces: choose 3 sauces:

Lemon aioli, roasted jalapeno basil aioli, ketchup, spicy ketchup, Dijon mustard or béchamel (\$4.00 per guest)

Soft mini pretzels: Choose 3 sauces

Cheese sauce, mustard, dijon mustard, chocolate sauce (\$4.00 per guest)

S'more Bar- Variety of 3 chocolates, graham crackers, marshmallows and skewers

Late night pizza: Order per pizza

~ Mt. Morrison Meat Lovers ~

sausage, pepperoni, prosciutto, apple wood 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, apple wood smoked bacon, pineapple, jalapeño, red sauce and mozzarella cheese

~Build your own ~



SUNDAY BRUNCH

Mt. Laurel Breakfast

\$16 per guest, plus tax & gratuity

Beverages

~Orange Juice~

~Milk~

~Hot Tea~

~Coffee~

Continental Breakfast

~Assorted Pastries~

~Seasonal Fruits~

Mt. Morrison Breakfast

\$22 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. There is a \$200 fee for bar service and table service during dinner.

Hosted House Bar

\$35.00 per guest for 5 hours

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

Wine: Chardonnay, Cabernet, Pinot Noir, Pinot Grigio or Sauvignon Blanc, Rose

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: Chardonnay, Cabernet, Pinot Noir, Pinot Grigio or Sauvignon Blanc, Rose

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: Chardonnay, Cabernet, Pinot Noir, Pinot Grigio or Sauvignon Blanc, Rose

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

~All beer provided is based on availability~

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

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

Late Night

A fee of \$200 is required to move inside the bar area of the Restaurant at Convict from 10pm - 12am.

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

PREFERRED VENDORS

Wedding Officiates

Jill Orozco

Nondenominational

760.861.5106

Stacey Powells

661.433.9800 or 760.934.6422

Marriage Licenses

Mono County

clerkrecorder@mono.ca.gov

760.924.1800

Flowers

Red Lily Design

Patricia Vanderschuit

redlilydesign.com

760.934.0033

MumsNRoses

Chanel Gagnier

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

Magnolia's Kitchen

603.313.2440

Rachel Babula

Shea Schats Bakery

760.965.6047

DJ Services

FreshTracks Entertainment

Rick Kunkel

rick@freshtracksentertainment.com

Channa De Silva

www.weddingjukebox.net

310.904.9074

Live Music

Felici Trio – Brian Schuldt

felicitrrio.com

760.934.7015

The Idle Hands String Band

760.873.5334

Dave's band

760.937.2094

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

Shawn Reeder

Yosemiteweddingphotography.com

530.913.4809

Joel St. Marie

joelstmarie.com

760.812.1001

Videographers

Mammoth Wedding Videos

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

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