



CONVICT LAKE RESORT *Weddings*



Congratulations on your recent engagement...

Start your forever amongst the aspen trees, surrounded by beauty with our 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 by Eureka Photo, Minaret Photography, The Yellow Wild, Sarah Liz Photography and Matrimony Media

WEDDINGS AT CONVICT LAKE

Aspen Grove Ceremony

All Wedding Ceremonies are held in our Aspen Grove on Convict Lake Resort Property opposite the Wedding Reception Tent. The Grove is for your exclusive use providing an intimate experience. 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. A shuttle is offered to then take the immediate family and bridal party to Convict Lake for photos preceding the ceremony.

Wedding Tent Reception

Our reception fee of \$25 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 \$4,500 | Sunday \$3,000
- There is a \$500 minimum to move inside the restaurant from 10pm to 12pm with late night food offerings.

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 fees is required by the US Forest Service and will be added to each invoice.

CANCELLATION:

- All bookings are final and all payments are nonrefundable.

MINIMUM BILLING:

- Customer guarantees a minimum billing of \$20,000.00 for Saturday and holiday weekend events. There is a \$16,000.00 minimum for Friday events and \$12,000.00 for Sunday events. Monday through Thursday \$7,000.00 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 Wedding Packages based on 100 guests

- All packages can be customized to suit your needs and budget, costs are subject to change until booking is made.

SAMPLE Package A

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,500	\$1,500
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental (Friday)	\$3,500	\$3,500
100	Reception Fee	\$25	\$2,500
100	The Aspen Grill Buffet No-host bar	\$45	\$4,500
Subtotal			\$12,500
Administrative Fee 23.00%			\$2,875
Forest Service Fee 3%			\$375
Tax Rate 7.25%			
Sales Tax			\$906.25
Total			\$16,656.25

SAMPLE Package B

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,500	\$1,500
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental (Saturday)	\$4,500	\$4,500
100	Reception Fee	\$25	\$2,500
100	The Mt Morrison Buffet	\$55	\$5,500
100	Choice of 2 Hors d'Oeuvres	\$8	\$800
100	Hosted House Bar estimate	\$40	\$4,000
1	Bar service	\$200	\$200
Subtotal			\$19,500.00
Administrative Fee 23.00%			\$4,485
Forest Service Fee 3%			\$585
Tax Rate 7.25%			
Sales Tax			\$1,413.75
Total			\$25,983.75

PLEASE NOTE: A 3% charge of all fees is required by the US Forest Service which is added to each invoice.

WEDDING PACKAGES

SAMPLE Package C

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$1,500	\$1,500
1	Ceremony Fee	\$500	\$500
1	*Wedding Tent Rental (Saturday)	\$4,500	\$4,500
100	Reception Fee	\$25	\$2,500
100	The Laurel Mountain Buffet	\$70	\$7,000
100	Choice of 4 Hors d'Oeuvres	\$16	\$1,600
100	Hosted Premium Bar estimate	\$60	\$6,000
1	Bar Service	\$200	\$200
	Subtotal		\$23,800
	Administrative Fee 23.00%		\$5,474
	Forest Service Fee 3%		\$714
	Tax Rate 7.25%		
	Sales Tax		\$1,725.50
	Total		\$31,713.50

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





RECEPTION HORS d'OEUVRES

Passed Hors d'Oeuvres

Each selection is \$5 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

~ **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

Each selection is \$4 per guest, 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**~

\$5 per guest, plus tax & gratuity

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

\$45.00 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

- ~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~

The Mt. Morrison Buffet

\$55 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

~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~



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~



RECEPTION DINNER

Taco Bar

\$45 per guest, plus tax & gratuity

Choose three of the following entrees:

Each served with corn and/or flour tortillas 2 sides and 2 sauces

~ 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 ~

Condiment station includes: onion, cilantro, shredded lettuce, cheese, chips and salsa

LATE NIGHT FOOD

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)

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 ~

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 \$500 fee for bar service and table service during dinner.

Hosted House Bar

\$40.00 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

~ **Wine, Sparkling and Beer selection upon availability** ~

Hosted Soft, Well & Call Bar

\$50.00 per guest for 5 hours

Cocktails: Featuring our well and call liquor

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

~ **Wine, Sparkling and Beer selection upon availability** ~

Hosted Premium Bar

\$60.00 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

~ **Wine, Sparkling and Beer selection upon availability** ~

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

Golden Trout Pilsner, Paranoids Pale Ale

Late Night

A fee of \$500 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***