



# 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.

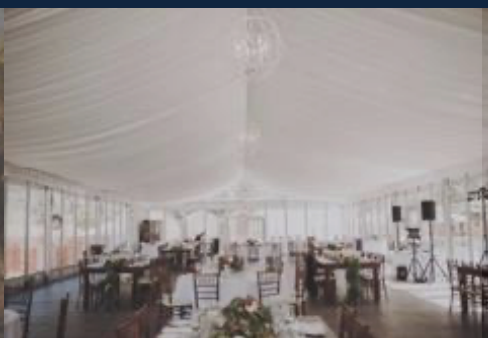
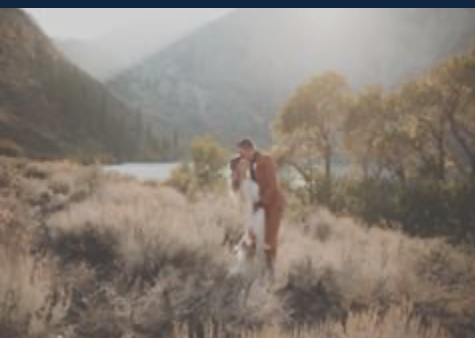
***“A wedding is a moment in time, an event to treasure and one of the most important days in your life. Let us help build your memories and exceed your expectations...”***



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

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**Meghan Gallagher** | Wedding Coordinator | 760.518.8470



# 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 \$27 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
- Late night is available from 10pm – 12am for \$500.00 with a minimum of \$500.00 for food and beverage (Pizza only)

## *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.

Prices are subject to change at any time.

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. Cabin reservations canceled within 45 days of arrival and house reservations canceled 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](http://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	\$2,500	\$2,500
1	Ceremony Fee	\$600	\$600
1	*Wedding Tent Rental (Friday)	\$4,000	\$4,000
100	Reception Fee	\$30	\$3,000
100	The Aspen Grill Buffet No-host bar	\$50	\$5,000
	Subtotal		\$15,100
	Fees 16.85%		\$2,544.35
	Tax Rate 7.25%		
			\$1,279.22
	<b>Total</b>		<b>\$18,923.57</b>

### ***SAMPLE Package B***

Quantity	Description	Unit Price	Amount
1	Planning Fee	\$2500	\$2,500
1	Ceremony Fee	\$600	\$600
1	*Wedding Tent Rental (Saturday)	\$5,500	\$5,500
100	Reception Fee	\$30	\$3,000
100	The Mt Morrison Buffet	\$60	\$6,000
100	Choice of 2 Hors d'Oeuvres	\$14	\$1,400
100	Hosted House Bar	\$40	\$4,000
	Subtotal		\$23,000.00
	Fees: 16.85%		\$3,875.50
	Tax Rate 7.25%		
			\$1,948.47
	<b>Total</b>		<b>\$28,823.97</b>

**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	\$2,500	\$2,500
1	Ceremony Fee	\$600	\$600
1	*Wedding Tent Rental (Saturday)	\$5,500	\$5,500
100	Reception Fee	\$30	3,000
100	The Steakhouse Buffet	\$85	\$8,500
100	Choice of 4 Hors d'Oeuvres	\$28	\$2,800
100	Hosted Premium Bar	\$60	\$6,000
		Subtotal	\$28,900
		Fee 16.85%	\$4,869.65
		Tax Rate 7.25	
			\$2,448.30
		<b>Total</b>	<b>\$36,217.95</b>

\*Tent Rental Fees; Monday – Thursday \$2,500 | Friday \$4,000 | Saturday \$5,500 | Sunday \$4,000



# RECEPTION HORS d'OEUVRES

## ***Passed Hors d'Oeuvres***

Each selection is \$7 per guest per item, plus tax & gratuity

### **~Cheeseburger Sliders~**

American Cheese, 1000 Island, Pickles

### **~Charcuterie Cones~**

Assorted Cheeses, Cured Meats, Antipasto

### **~Crab Cakes~**

Lump Crab Meat, Old Bay, Remoulade Sauce

### **~Mini Lobster Rolls~**

Mayonnaise, Lemon Juice, Old Bay, Chive, Chervil, King's Hawaiian Rolls

### **~Smoked Salmon Caviar Blinis~**

Crème Fraîche, Dill Sprig

### **~Feta Watermelon Cubes~**

Mint, Aged Balsamic Vinegar

### **~Green Goddess Vegetable Dip Cups~**

Asparagus, Bell Peppers, Carrots, Beans, Jicama, Cucumber, Green Onion, Snap Peas, Cherry Tomatoes

### **~Pepper Crusted Beef Carpaccio Crostini~**

Horseradish Aioli, Capers, Pickled Shallot

### **~Duck Confit Quesadillas~**

Monterey Jack and Cheddar Cheese Blend, Pomegranate Reduction

### **~Gazpacho Shooters~**

Tomato, Red Bell Peppers, Peaches, Cantaloupe, Red Onion, Sherry Vinegar, Espelette Pepper, Parsley, Basil

### **~ Bruschetta ~**

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

### **~ Mini Grilled Cheese~**

Served with tomato and basil soup

### **~ Cajun Shrimp~**

Served bite size with guacamole

## ***Hors d'Oeuvre Station***

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

### **~ Cheese & Olive Station ~**

# RECEPTION DINNER

## *Restaurant Tastings*

A complimentary Spring 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*

\$50.00 per guest, plus tax & gratuity  
Choose two of the following entrees:

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

~Roasted Airline Chicken Breast~  
Finished with a Mushroom Ragout

~Fresh Pacific Mahi Mahi~  
Macadamia Crusted with Roasted Jalapeno-  
Cilantro-Soy Vinaigrette

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

### *The Mt. Morrison Buffet*

\$60 per guest, plus tax & gratuity  
Choose two of the following entrees:

~Roasted New York Striploin~  
Finished with Brandy-Green Peppercorn Sauce  
(add \$3 per guest for Prime Rib)

~Fresh Scottish Salmon~  
- finished with Lemon Beurre Blanc

~Roasted Airline Chicken Breast~  
Finished with a Mushroom Ragout

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

## *Sides*

Mixed Greens Salad, Dinner rolls, Butter, and your choice of two from the following: (add \$2.00 per guest for additional items)

### ~Seasonal Vegetables~

Squash, Zucchini, Red Bell Peppers, Cauliflower and Broccoli (Broccolini or Brussel Sprouts only add \$2.00 per guest)

**Oven Roasted Fingerling Potatoes;** Tossed in Fresh Herbs

**Au Gratin Potatoes;** Heavy Cream, Butter, Nutmeg, White Cheddar

**Yukon Gold Mashed Potatoes;** Lots of Heavy Cream, Lots of Butter

# RECEPTION DINNER

## *Taco Bar*

\$50 per guest, plus tax & gratuity

Choose three of the following entrees:

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

### Proteins

#### ~Pork Carnitas~

Slowly braised pork in Mexican spices

#### ~Carne Asada~

Marinated flank steak and fresh herbs

#### ~Chicken Asada~

Marinated in orange juice, achiote paste and dried chiles

#### ~Grilled Mahi-Mahi~

Rubbed in dried spices and finished with cilantro lime oil

### Sides

Choose two of the following:

Black Beans

Refried Pinto Beans

Grilled Bell Peppers and Onions

Roasted Corn Salad

### Sauces

Guacamole

Roasted Tomatillo Salsa (Salsa Verde)

Mango Salsa

Roasted Tomato Salsa (Salsa Roja)

Pico de Gallo

Condiment Station Includes: Diced Onion, Cilantro, Shredded Lettuce, Cheese, Sour Cream  
~ADD CHIPS & SALSA FOR \$1.00 PER GUEST~

# RECEPTION DINNER

## *Southern Buffet*

\$60 per guest, plus tax & gratuity

### ~Strawberry-Spinach Salad~

Served with Toasted Pecans, Blue Cheese Crumbles, and Maple-Sherry Vinaigrette

### ~Loaded Potato Salad~

Served with Shredded Cheddar Cheese, Bacon Crumbles, and Green Onions

### ~Grilled Seasonal Vegetables~

Bulgur Wheat, Parsley, Mint, Diced Tomato, Lemon Juice

### ~Sweet Corn on the Cob~

Served with Garlic-Parsley Compound Butter

### ~Buttermilk Fried Chicken~

White and Dark Meat Chicken Fried to Golden Brown

### ~BBQ Pulled Pork~

Smoked Low and Slow Until Its Fall of the Bone

### ~Blackened Shrimp~

Served on Cheddar Chipotle Grits and Garnished with Green Onions

## *Italian Buffet*

\$65 per guest, plus tax & gratuity

### ~White Bean Caprese Salad~

Served with White Beans, Mozzarella, Tomatoes, Basil, and Italian Vinaigrette

### ~Fried Zucchini~

Served with Roasted Red Peppers and Lemon Aioli

### ~Fresh Garlic Bread~

### ~Roasted Asparagus~

Olive Oil and Lemon Zest

### ~Carbonara Pasta~

Spaghetti, Bacon, Pecorino Romano, Parmesan, Black Pepper

### ~Wild Mushroom Risotto~

Arborio Rice, Shallot, Garlic, White Wine, Wild Mushrooms, Parmesan

### ~Italian Sausage Lasagna~

Crumbled Italian Sausage, Red Sauce, Ricotta, Parmesan

### ~Chicken Piccata~

Panko-Crusted Chicken Cutlets with Lemon-Butter-Caper Sauce

# RECEPTION DINNER

## *Mediterranean Buffet*

\$60 per guest, plus tax & gratuity

### ~Stuffed Grape Leaves~

### ~Traditional Greek Salad~

Cucumber, Tomato, Red Onion, Green Bell Pepper, Capers, Feta, Kalamata Olives, Oregano

### ~Tabbouleh~

Bulgur Wheat, Parsley, Mint, Diced Tomato, Lemon Juice

### ~Grilled Zucchini~

Served with Roasted Red Bell Peppers

### ~Roasted Potatoes~

Lemon Zest, Orange Zest, Chicken Stock

### ~Grilled Swordfish~

Served with Lemon-Parsley-Caper Butter Sauce

### ~Grilled Chicken Kabob~

Served with Tzatziki Sauce

~ADD LAMB FOR \$5.00 PER GUEST~

## *Steakhouse Buffet*

\$85 per guest, plus tax & gratuity

### ~Baby Wedge Salad~

Iceberg Lettuce, Heirloom Tomato, Lardons, Dill, Blue Cheese Dressing

### ~Roasted Broccolini~

Olive Oil and Lemon Zest

### ~Truffle Mashed Potatoes~

Heavy Cream, Butter, Black Truffles

### ~Macaroni and Cheese~

Cheddar, Fontina, Bacon Crumbles, Green Onion

### ~Roasted Salmon~

Bourbon Glaze

### ~Braised Short Ribs~

Natural Jus

### ~Tournedos Rossini~

Beef Tenderloin Medallions, Croutons, Wild Mushroom Bordelaise

## *Vegetarian Entrees*

### ~Grilled Vegetable Lasagna~

Heirloom Tomato Marinara

### ~Farmer's Vegetable Farro Risotto~

Vine-Ripened Tomatoes, Zucchini, Squash, Peas, Arugula, Wild Mushrooms, Sun-Dried Tomatoes, Basil Oil



## LATE NIGHT FOOD

### *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** - Displayed on a gold shelf served before or after ceremony

## ***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. **No shots will be served**

## ***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** ~

## ***Late Night***

Late night is available from 10pm – 12am for \$250.00 per hour with a minimum of \$500.00 for food and beverage (Pizza only)

**\*\*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**