



## *Wedding Packages*





## WEDDING PACKAGES



# *Congratulations!*

Thank you for considering us for your special day. Tenaya Lodge at Yosemite features spectacular views of the Sierra National Forest with naturally beautiful ceremony and reception venues, and an expert on-site event team with years of experience in creating your perfect day. Tenaya Lodge offers a luxurious mountain elegance for weddings of any size. Our indoor and outdoor ceremony and reception venues suit nuptials from the most simple and intimate to the largest and grandest. The lodge is equipped with four-diamond amenities to treat both you and your wedding guests to an elevated experience. On-site activities and dining, as well as our close proximity to Yosemite National Park, round out the guest experience, and our world-class Ascent Spa hosts relaxing bridal party celebrations and pre-wedding preparation.

An overview of services, menus and competitive pricing options are included in the attached information. Our hands-on Wedding and Culinary teams will work with you from day one until the moment you say “I do” to bring all of your wedding dreams to reality.

**Contact our Wedding Sales Manager**  
**559-692-8953 | [tenayalodge.com](http://tenayalodge.com)**  
**[tenayaweddings@delawarenorth.com](mailto:tenayaweddings@delawarenorth.com)**



# Ceremony Venues



## GRAND TERRACE & COUNTIES LAWN

Tenaya Lodge has the ability to host your wedding ceremony any time throughout the year. Included in the ceremony fee is the ceremony site, the use of Pro Sound System wireless lapel microphones (for the groom and officiant), classic white folding chairs, stage/riser (optional) and a beautiful wrought iron arbor. A mutually convenient rehearsal time may be scheduled the day prior to your ceremony.

### CEREMONY PRICING BY NUMBER OF GUESTS

Under 50 | \$700, 50-150 | \$1,000, Over 150 | \$1,300

### CEREMONY TIMES :

September - May | 5:30 pm, June - August | 11:00 am | 3:00 pm | 5:30 pm (flexible)



# Reception Venues



## FOREST VIEW ROOM

With spectacular views of the surrounding forest, the Forest View Room is perfect for weddings of 50-70 guests. Dance the night away amongst soaring evergreens or pop outside on the covered walkway to enjoy the fresh mountain air.

### FACILITY FEE

Daytime | \$900, Evening | \$1,900



# Reception Venues



## COUNTIES ROOM AND PATIO

Enjoy an intimate setting in The Counties Room & Patio. With two French doors leading outside to a beautiful stone patio surrounded by floral gardens and evergreens, it is perfect for smaller events of 20-40 guests. Enjoy a starry night on the patio or dance all evening long inside this amazing venue.

### FACILITY FEE

Daytime | \$800, Evening | \$1,500



# Reception Venues



## THE PAVILION

Tucked around the corner of Tenaya Lodge is our private Outdoor Pavilion complete with a Fire Pit and spectacular views of the Sierra National Forest. This venue is 3,000 square feet of event space with open air walls and a 20 ft. high wood ceiling. Market Lights twinkle in the night for weddings of 125 – 200 guests with the dance floor open until 10:00 pm.

### FACILITY FEE

Daytime | \$1,800, Evening | \$2,500



# Reception Venues



## GRAND BALLROOM

Celebrate your special day in grand style with rustic wrought iron chandeliers sparkling overhead and large picture windows looking out towards the beautiful Sierra Forest. With 10,000-sq-ft. and five salons, the Grand Ballroom is ideal for weddings of 80-400 guests

### FACILITY FEE

Daytime | \$1,300 - \$3,000, Evening | \$2,000 - \$5,000



# Packages and Menus

## PLATED WEDDING PACKAGES

### DETAILS

All menus include house baked rolls with sweet butter, freshly brewed coffee, and assorted hot teas. The starter course(s) and main entrée(s) selection are to be chosen no less than 90 days prior to wedding. You may also customize your wedding menu with a la carte menu options.

### THE GLACIER POINT PACKAGE

\$95 Per Guest

One Hour Reception to include your selection  
of three butler passed hors d'oeuvres

Two Course Dinner

Choice of Soup or Salad

Choice of Two Entrée Selections.

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

### THE HALF DOME PACKAGE

\$105 Per Guest

One Hour Reception to include your selection  
of four butler passed hors d'oeuvres

Two Course Dinner

Choice of Soup or Salad

Choice of Three Entrée Selections

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

### THE EL CAPITAN PACKAGE

\$125 Per Guest

One Hour Reception to include your selection  
of four butler passed hors d'oeuvres

Four Course Dinner

Choice of Soup or Hot Appetizer

Choice of Salad or Cold Appetizer

Intermezzo Sorbet

Choice of Combination Entrée or up to Three Entrée Selections

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

Also included:

15% off Ascent Spa 60 or 90 minute facials and massages  
during the week of the wedding. Maximum four guests.

Vegetarian & Vegan meals are available upon request.  
Pricing does not include service charge.



# Packages and Menus

## PLATED DINNER SELECTIONS

### DETAILS

Select entrées for your guests to choose from; advance meal counts are required. Place cards indicating each guest's entrée selection are required.

Vegetarian and special dietary needs are available upon request.

For ala carte menus, please see a la carte menu page.

### COLD APPETIZERS

(Available for the El Capitan Package)

Bruschetta Trio, Tomato & Mozzarella, Olive Tapenade,  
Tuscan Marinated Cannellini Beans

Duck Confit Spring Roll, Brandy Cherry Glaze

Trio of Fresh Shucked Kumomoto Oysters, Maple Vinegar Mignonette

### HOT APPETIZERS

(Available for the El Capitan Package)

Baked Brie, Puff Pastry, Arugula, Tomato Chutney

House-Smoked Salmon Cake, Micro-Greens, Lemon Dill Aioli

Pan-Seared Sea Scallop, Golden Beet Risotto, Watercress

### SOUPS

Tomato Basil Bisque

Lobster Bisque, Lemon Tarragon Crème Fraiche

Corn Chowder, Chive Oil

Chickpea Tomato, Minced Cilantro

Cioppino, Sourdough Toast Points

### SALADS

Tenaya Salad

(Organic Greens, Sliced Apple, Blue Cheese, Candied Walnuts, Balsamic Vinaigrette)

Caesar Salad

(Romaine Lettuce, Garlic Crouton, Aged Parmesan Cheese, Caesar Dressing)

Organic Greens Salad

(Organic Greens, Cherry Tomatoes, Cucumber, Candied Pecans, Basil Vinaigrette)

Roasted Pear Salad

(Butter Lettuce, Roasted Pear, Candied Walnuts, Goat Cheese, Port Vinaigrette)

Wedge Salad

(Iceberg Lettuce Wedge, Blue Cheese, Crumbled Bacon, Heirloom Tomatoes, Crispy Onions)



# Packages and Menus

## ENTRÉES

### SURF AND TURF

(Available for the El Capitan Package)

Grilled Beef Medallion & Petite Maine Lobster Tail, Royale Potato, Seasonal Vegetables, Cabernet Demi, Lemon Compound Butter

Slow Braised Beef Short Ribs & Chilean Sea Bass, Garlic Mashed Potatoes, Seasonal Vegetables, Cipollini Aigre Doux, Sauce Natural, Tarragon Stone Fruit Salsa

Hazelnut Crusted Lamb Rack & Seared Day Boat Scallops, Truffled Potato Risotto, Seasonal Vegetables, Rosemary Brown Butter

### BEEF

Beef Tenderloin, Mashed Potatoes, Seasonal Vegetables, Port Demi-Glace

Beef Wellington, Portobello Mushrooms, Sage & Roasted Garlic, Thyme Roasted Fingerling Potatoes, Marsala Wine Sauce

Grilled New York Steak, Shiitake Mushroom Mashed Yukon Gold Potatoes, Seasonal Vegetables, Chimichurri Sauce

Espresso Rubbed Venison Loin, Farro Pilaf, Seasonal Vegetables, Cherry Onion Chutney

Bison Osso Buco, Roasted Red Pepper Polenta, Seasonal Vegetables, Cipollini Onion Aigre Doux, Sauce Natural

### SEAFOOD

Cedar-Plank Roasted Salmon, Wasabi Mashed Potatoes, Seasonal Vegetables, Pomegranate Glaze

Seared Alaskan Halibut, Roasted Corn Smoked Bacon Polenta, Seasonal Vegetables, Saffron Buerre Blanc, Lemon Oil

Seared Day Boat Scallop & Grilled Jumbo Shrimp, Saffron Risotto, Seasonal Vegetables, Red Pepper Coulis, Chive Oil

### POULTRY

Roasted Chicken Breast, Boursin Cheese, Roasted Corn Bread Pudding, Seasonal Vegetables, Honey Herb Jus

Seared Muscovy Duck Breast, Roasted Cauliflower Puree, Fennel Beet & Feta Salad, Cherry Verjus Gastrique

Pheasant Farrotto, Roasted Acorn Squash & Seasonal Vegetables

All menu selections are included in the wedding packages.  
Pricing is only applicable if you are supplementing or creating your own a la carte menus.



# Packages and Menus

## BUFFET WEDDING PACKAGES

### DETAILS

All menus include house baked rolls with sweet butter,  
freshly brewed coffee and assorted hot teas.

### VERNAL BUFFET

\$115 Per Guest

One Hour Cocktail Reception to include your selection  
of three butler passed hors d'oeuvres

Two Entrée Buffet

Choice of Soup and Three Salads

Choice of Two Entrées from List I

Choice of two Accompaniments and/or Vegetables

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

### SENTINEL BUFFET

\$125 Per Guest

One Hour Cocktail Reception to include your  
selection of four butler passed hors d'oeuvres

Three Entrée Buffet

Choice of One Soup and Four Salads

Choice of Three Entrées from List I and II

Choice of Three Accompaniments and/or Vegetables

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

### BRIDALVEIL SIGNATURE BUFFET

\$145 Per Guest

One Hour Cocktail Reception to include your selection  
of four butler passed hors d'oeuvres

Four Entrée Buffet

Choice of One Soup and Five Salads

Choice of Four Entrées from List I, II and III

Choice of Three Accompaniments and/or Vegetables

Celebratory Champagne & Sparkling Cider Toast

Wedding Cake Cutting Service on Painted Plate

Also included:

15% off Ascent Spa 60 or 90 minute facials and massages during the week of the wedding. Maximum four guests.

Vegetarian & Vegan meals are available upon request. Pricing does not include service charge.

Buffet package pricing is based on a 50 person minimum guest count; price may vary for smaller weddings.



# Packages and Menus

## BUFFET DINNER SELECTIONS

### SOUPS

Smoked Corn Chowder  
Tomato Basil Bisque  
Cream of Asparagus  
Italian Wedding  
Potato Leek

### SALADS

Grilled Vegetable & Pasta Salad, Lemon Tarragon Vinaigrette  
Organic Mixed Greens, Assorted Dressings  
Marinated Mushroom Salad  
Marinated Cannellini Bean Salad  
Tomato, Cucumber, Red Onion & Feta Cheese, Balsamic Vinaigrette  
Caprese, Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Reduction  
Fruit and Berry Salad, Yogurt Dressing

### ACCOMPANIMENTS

Roasted Yukon Potatoes  
Garlic Mashed Potatoes  
Scalloped Potatoes  
Quinoa Pilaf  
Cheddar Cheese Polenta  
Mashed Sweet Potatoes with Maple & Raisins

### VEGETABLES

Seasonal Selection of Steamed Vegetables  
Green Bean Almondine  
Garlic Sautéed Mushrooms  
Carrot Vichy  
Sautéed Garlic Broccolini  
Herb Roasted Cauliflower



# Packages and Menus

## ENTRÉES

### LIST I

Roasted Chicken Breast, Pan Jus  
Roasted Pork Loin, Cherry Onion Chutney  
Marinated Flank Steak, Bourbon Glaze  
Ono, Red Pepper Coulis, Capers, Parsley  
Vegetarian Rigatoni, Roasted Vegetables, Marinara  
Roasted Tri-Tip, Mushroom Pan Jus

### LIST II

Seared Salmon, Miso Citrus Glaze  
Grilled New York, Maitre d'Hôtel Butter, Fleur De Sel  
Roasted Pork Roulade, Maple Apple Stuffing  
Swordfish, Green Papaya Salsa  
Portobello Ravioli, Sun-Dried Tomato Pesto  
Braised Beef Short Rib, Sauce Natural

### LIST III

Chicken Breast, Sauce Chasseur  
Seared Halibut, Citrus Beurre Blanc, Orange Supreme  
Tenderloin of Beef, Garlic Cilantro Butter  
Roasted Duck, Mandarin Orange Glaze  
Grilled Rib-Eye Steak, Onion Bacon Marmalade  
Tri-Colored Lobster Ravioli, Champagne Cream Sauce



# Hors d'oeuvres

## **PASSED HORS D'OEUVRES, PRESENTED CHILLED.**

Smoked Salmon Bellini Stack  
Seared Ahi Tuna on Crostini, Papaya Mango Salsa  
California Sushi Roll, Wasabi, Pickled Ginger, Soy Sauce  
Spiced Chicken, Cucumber, Mango Glaze  
Artichoke Hearts, Ratatouille  
Tempura Vegetable Maki Roll, Wasabi Aioli  
Valley Strawberry, Boursin Cheese  
Beef Carpaccio, Arugula, Dijon, Crostini  
Shrimp Ceviche Shooter  
Watermelon Caprice Skewer  
Belgian Endive, Herbed Goat Cheese, Fig Balsamic

## **PASSED HORS D'OEUVRES, PRESENTED WARM.**

Mini Beef Wellington, Béarnaise Sauce  
Sugarcane Spiked Lamb Loin, Spicy Mango Glaze  
Caramelized Sea Scallop, Pancetta  
Miniature Lump Crab Cakes, Cajun Remoulade  
Coconut Shrimp, Sweet Chili Sauce  
Spinach Spanakopita  
Mini Reuben  
Chicken Satay, Peanut Sauce  
Mini Tostada, Charred Anaheim Chili, Red Bell Pepper & Corn  
Spiced Ground Beef Loaded Zucchini Round  
Margarita Flat-Bread



# Build Your Own Menu

A la carte menu options available to create personalized menus for plated packages.  
One soup or salad is included with a la carte entrée selections.

## COLD APPETIZERS

(Available for the Tenaya Package)

Bruschetta Trio, Tomato & Mozzarella, Olive Tapenade,  
Tuscan Marinated Cannellini Beans \$14

Duck Confit Spring Roll, Brandy Cherry Glaze \$16

Trio of Fresh Shucked Kumomoto Oysters, Maple Vinegar Mignonette \$18

## HOT APPETIZERS

(Available for the Tenaya Package)

Baked Brie, Puff Pastry, Arugula, Tomato Chutney \$16

House-Smoked Salmon Cake, Micro-Greens, Lemon Dill Aioli \$14

Pan-Seared Sea Scallop, Golden Beet Risotto, Watercress \$16

## SOUPS

Tomato Basil Bisque

Lobster Bisque, Lemon Tarragon Crème Fraiche

Corn Chowder, Chive Oil

Chickpea Tomato, Minced Cilantro

Cioppino, Sourdough Toast Points

## SALADS

Tenaya Salad

(Organic Greens, Sliced Apple, Blue Cheese, Candied Walnuts, Balsamic Vinaigrette)

Caesar Salad

(Romaine Lettuce, Garlic Crouton, Aged Parmesan Cheese, Caesar Dressing)

Organic Greens Salad

(Organic Greens, Cherry Tomatoes, Cucumber, Candied Pecan, Basil Vinaigrette)

Roasted Pear Salad

(Butter Lettuce, Roasted Pear, Candied Walnuts, Goat Cheese, Port Vinaigrette)

Wedge Salad

(Iceberg Lettuce Wedge, Blue Cheese, Crumbled Bacon, Heirloom Tomatoes, Crispy Onions)



# Build Your Own Menu

A la carte menu options available to create personalized menus for plated packages.  
One soup or salad is included with a la carte entrée selections.

## **SURF & TURF**

Grilled Beef Medallion & Petite Maine Lobster Tail, Royale Potato,  
Seasonal Vegetables, Cabernet Demi, Lemon Compound Butter \$75

Slow Braised Beef Short Ribs & Chilean Sea Bass, Garlic Mashed Potatoes, Seasonal  
Vegetables, Cipollini Aigre Doux, Sauce Natural, Tarragon Stone Fruit Salsa \$63

Hazelnut Crusted Lamb Rack & Seared Day Boat Scallops, Truffled Potato Risotto,  
Seasonal Vegetables, Rosemary Brown Butter \$70

## **BEEF**

Beef Tenderloin, Mashed Potatoes, Seasonal Vegetables, Port Demi-Glace \$68

Beef Wellington, Portobello Mushrooms, Sage & Roasted Garlic,  
Thyme Roasted Fingerling Potatoes, Marsala Wine Sauce \$70

Grilled New York Steak, Shiitake Mushroom Mashed Yukon  
Gold Potatoes, Seasonal Vegetables, Chimichurri Sauce \$62

Espresso Rubbed Venison Loin, Farro Pilaf, Seasonal  
Vegetables, Cherry Onion Chutney \$69

Bison Osso Buco, Roasted Red Pepper Polenta, Seasonal Vegetables,  
Cipollini Onion Aigre Doux, Sauce Natural \$65

## **SEAFOOD**

Cedar-Plank Roasted Salmon, Wasabi Mashed Potatoes,  
Seasonal Vegetables, Pomegranate Glaze \$52

Seared Alaskan Halibut, Roasted Corn Smoked Bacon Polenta,  
Seasonal Vegetables, Saffron Buerre Blanc, Lemon Oil \$54

Seared Day Boat Scallop & Grilled Jumbo Shrimp, Saffron Risotto, Seasonal  
Vegetables, Red Pepper Coulis, Chive Oil \$59

## **VEGETARIAN**

Eggplant Stack with Tomato, Onion, Roasted Peppers  
with Goat Cheese, Balsamic Reduction \$50

Pappardelli Riata with Grilled Vegetables, & Gorgonzola Cream Sauce \$50

Portobello Mushroom Ravioli & Basil Cream Sauce \$50

## **POULTRY**

Roasted Chicken Breast, Boursin Cheese, Roasted Cornbread Pudding,  
Seasonal Vegetables, Honey Herb Jus \$54

Seared Muscovy Duck Breast, Roasted Cauliflower Puree,  
Fennel Beet & Feta Salad, Cherry Verjus Gastrique \$57

Pheasant Farrotto, Roasted Acorn Squash, Seasonal Vegetables \$63



# Enhance Your Reception

## **PASTA ACTION STATION | \$19 PER PERSON**

Penne Pasta, Shrimp, Chicken, Mushrooms, Spinach, Asparagus,  
Sun Dried Tomatoes, Olives, Parmesan Cheese, Bread Sticks

## **FAJITAS ACTION STATION | \$22 PER PERSON**

New York Sirloin, Sautéed Chicken, Achiote Spices, Onions, Peppers,  
Warm Flour Tortillas, Refried Beans, Guacamole, Salsa,  
Sour Cream, Cheddar Cheese, Jalapeños

## **SUSHI ACTION STATION | \$29 PER PERSON**

California Roll, Kappa Roll, Hamachi (Yellow tail),  
Ahi Tuna, Soy, Ginger, Wasabi

## **CARVING STATIONS**

Roasted Beef Tenderloin, Garlic Pepper Jam | \$425 per 20 guests

Herb Roasted Turkey, Cranberry Sauce | \$275 per 30 guests

Roasted Prime Rib, Au Jus, Creamed Horseradish | \$575 per 35 guests

Black Angus Steamship, Au Jus, Creamed Horseradish | \$610 per 100 guests

Cedar Plank Salmon, Pomegranate Syrup | \$300 per 25 guests

## **SLIDER BAR | \$19.95 PER PERSON**

Mini Certified Angus Beef Cheese Burgers, Nathan's Slider Dogs,  
Mini Fiscalini Grilled Cheese Sandwiches, Assorted Condiments

## **SEAFOOD BAR | \$35.95 PER PERSON**

Pacific Shrimp, Dungeness Crab, Oysters on the Half Shell,  
Steamed Clams & Mussels, Cocktail Sauce, and Lemons

### **Chef Attendant Fee**

A \$150 Chef Attendant fee will apply for any carving or action stations, per Chef, per one & one-half hour period.  
Prices subject to taxable service charge and state sales tax.



# Enhance Your Reception

## **CHEESE AND FRUIT | \$18 PER PERSON**

Exotic Fruit & Grapes, Brie, St. Andre, Midnight Moon, Shaft Bleu, Gouda, Cheddar, Pepper Jack, Baguettes, Hawaiian Lahvosh

## **ANTIPASTO PLATTER | \$21 PER PERSON**

Marinated Eggplant, Roasted Peppers, Pickled Artichoke, Assorted Olives, Marinated Mushrooms, Grilled Tomatoes, Provolone Cheese, Salami, Prosciutto, Black Forest Ham, Crostini, Lahvosh

## **MAC & CHEESE STATION | \$17 PER PERSON**

Five Cheese Macaroni, Parmesan, Gruyère Macaroni, Bay Shrimp, Blackened Chicken, Crumbled Bacon, Chives, Green Onions, Diced Roasted Red Pepper, Sun-Dried Tomatoes, Sliced Olives, Shredded Cheddar, Shredded Jack Cheese

## **SWEETS TABLE | \$18 PER PERSON**

Petite Pastries to Include: Chocolate Eclair, Cheesecake, Tiramisu Cup, Seasonal Fruit Tart, Assorted Dessert Bars, Danish Butter Cookies, Chocolate Covered Strawberries, Assorted Truffles

## **S'MORES STATION | \$16 PER PERSON**

Hershey's Milk Chocolate, Reese's Peanut Butter Cups, Andes Mints, Bananas, Nutella, Shortbread Cookies, Pretzel Crisps, Fudge Striped Cookies, Graham Crackers & Jumbo Marshmallows

### **Chef Attendant Fee**

A \$150 Chef Attendant fee will apply for any carving or action stations, per Chef, per one & one-half hour period. Prices subject to taxable service charge and state sales tax.



# Children's Menu

## STARTER

Fruit Cup

Fresh Cubed Watermelon, Sliced Strawberries,  
Cantaloupe and/or other Seasonal Fruit

## ENTRÉE SELECTION

Please select one entrée for all children

### LOTS' A PASTA

Grilled Chicken, Penne Pasta with Alfredo Sauce,  
served with Garlic Toast

### MACKENZIE'S MAC & CHEESE

Served with Garlic Toast

### MOLLY'S CRISPY CHICKEN STRIPS

Served with French Fries

### SPAGHETTI & MEATBALLS

Tomato Sauce, Italian Meatballs, & Parmesan Cheese,  
Served with Garlic Toast

### MOO BURGER

Hamburger or Cheeseburger  
Served with French Fries

**\$26 PER CHILD**

For children under 12 years of age. Pricing does not include state sales tax and service charge.



# Bars & Beverages

PRICING ON CONSUMPTION	HOSTED BAR	NON HOSTED BAR
Premium	\$12	\$14
Deluxe	\$10	\$12
House Wine	\$8	\$10
Imported/Micro Brews	\$7	\$9
Domestic Beer	\$6	\$8
Soft Drinks	\$3	\$4
Mineral Water	\$3	\$4
Cordials	\$10	\$12
Seasonal Micro Brews	Market Price	Market Price

## HOSTED BAR PACKAGES

### PREMIUM BRANDS PACKAGE

First hour \$18 per person, each additional hour \$16 per person

### DELUXE BRANDS PACKAGE

First hour \$16 per person, each additional hour \$12 per person

### ADDITIONAL BEVERAGE OPTIONS

\$45 per gallon

Fruit Punch, Lemonade, Iced Tea, Coffee Service (Including Hot Teas)

## BEVERAGE GUIDELINES

### CORKAGE

No beverage of any kind is permitted to be brought into the Resort by the client or it's guests without special permission from the Resort and must be served by hotel staff. The Tenaya Lodge is pleased to offer a wide selection of wines to complement our cuisine. Your Wedding Coordinator will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you, a corkage fee of \$20 per 750ml bottle of wine will be assessed. All special ordered wines will be charged at the applicable minimum purchase quantity.

### SPECIAL CONDITIONS

All bars require (1) bartender per 100 guests.

Bartender/Bar Set Up Fee is \$100 per Bartender / Bar Set Up fee is subject to tax and service charge.

Minimum: \$250 per Bartender / Bar Set Up

Tenaya Lodge reserves the right to cease service of alcoholic beverages in the event a person under the state mandated age limit is present at the Event and attempts to receive service of alcoholic beverage. In addition, the Resort requires proper identification (photo ID) of any person of questionable age and may refuse alcoholic beverage service if either the person is under age or proper identification cannot be provided. The Resort may also refuse alcoholic beverage service to any person, who in the Resort's judgment, appears to intoxicated.



# Signature Cocktails

We are happy to include a Signature Cocktail served from the bar in the package pricing if the Signature Cocktail can be made from the bar products already included. Additional cost may be incurred for requested specialty products or if you prefer the Signature Cocktail to be butler passed.

## **PREMIUM BRANDS**

Grey Goose  
Bombay Sapphire  
Chambord  
Single Barrel Jack  
Johnny Walker Black  
Crown Royal  
Patron Silver  
Jägermeister  
Malibu Rum  
Bacardi Light  
Triple Sec  
Peach Schnapps  
Apple Pucker

## **DELUXE BRANDS**

Absolut  
Tanqueray  
Jack Daniel's  
Captain Morgan  
Jose Cuervo  
Hennessy VSOP  
Canadian Club  
Bacardi Light  
Johnny Walker Red

## **CORDIALS**

Bailey's  
Kahlua  
Amaretto

## **HOUSE WINE**

Stone Cellars Chardonnay  
Cabernet Sauvignon & Merlot

## **BEER**

Budweiser  
Bud Light  
Coors Light  
O'Doul's  
Corona  
Heineken  
Sierra Nevada  
Samuel Adams  
Stella Artois  
Fat Tire

\*Brand and Pricing are Subject to Change



# Wedding Services

## **YOUR TENAYA LODGE WEDDING SERVICES TEAM WILL:**

- Give you a personalized tour of Tenaya Lodge at Yosemite
  - Assistance in planning décor, themes and color schemes to reflect your personal style
  - Menu and beverage planning assistance to suit your budget, dietary needs & personality
  - Wedding planning consultation & menu tasting  
(Detailed meeting to be scheduled at a mutually agreed upon date no less than three months prior to your wedding)
  - Assist with developing a timeline for your wedding
  - Create Banquet Event Orders outlining all your events with your specific details
  - Create an estimate of charges outlining your financial commitments
  - Create a floor plan of your event space for you to provide seating arrangements
  - Oversee the ceremony and reception room for set-up
  - Coordination of both the Rehearsal and Ceremony
  - On-site liaison between you, your vendors and/or your wedding coordinator
  - Ensure a seamless transition to the hotel's Banquet Captain once your dinner service has started
  - Review your billing for accuracy prior to the completion of your final bill
- We are happy to assist with placement of wedding favors, place cards and guest book table items within the normal set-up of your event. Extensive set-up such as hanging of lighting, arranging of centerpieces, set-up of wedding cakes or any other major items would be the responsibility of you or your vendors.

## **WEDDINGS AT TENAYA LODGE INCLUDE:**

- Special room rates for your guests to rest and rejuvenate
- A complimentary wedding night accommodation for the Bride and Groom with Wedding receptions of 100 guests or more
- A personalized menu tasting with your Wedding Coordinator including a consultation with the Chef is complimentary for weddings of 50 guests or more
- Full wedding set-up to include dining tables, chairs, china, glassware, silverware, floor length table linens and harmonizing cloth napkins
- Complimentary dance floor



# Wedding Services

## WEDDING CEREMONY

Tenaya Lodge will accommodate your wedding ceremony any time of the year. Included in the Tenaya Lodge ceremony fee is the ceremony site, a pro sound system, including wireless lapel microphones for the Groom and Officiant, classic white padded garden chairs, staging (optional) and a beautiful wrought iron arbor. A mutually convenient rehearsal time may be scheduled the day prior to your ceremony based on availability. Assistance can also be provided for planning your wedding ceremony within Yosemite National Park.

## CEREMONY FEES AND TIMES:

Under 50 | \$700, 50-150 | \$1000, Over 150 | \$1,300

A 22% service charge, and a 7.75% stat sales tax will be added to set-up fees.  
Subject to change.

September - May | 5:30 pm, June - August | 11:00 am | 3:00 pm | 5:30 pm (flexible)

## FOOD AND BEVERAGE

### OUR MENU PACKAGES RANGE FROM

\$105-\$145 per person for evening events, prior to tax and service charges.  
A 20% discount per person for daytime events per person or daytime events, prior to tax and service charges.

Daytime events must have meal service conclude by 2:00 pm.

No food and or beverage of any kind (except Wedding Cakes) may be brought into the Resort by the client or its guests without special permission from the Resort. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises.

A 22% taxable service charge, and current state sales tax of 7.75% (subject to change) will be added to all food, beverages and set up fees.

The service charge is taxable in the State of California.

## WEDDING CAKES

A cake cutting/plating fee is included in our menu pricing. Your wedding cake and/or dessert must be provided by a professional licensed bakery and it must also be delivered and set-up by the vendor no later than one hour prior your ceremony start time. If you contract a vendor outside of our recommended vendor list, they must provide us with proof of liability insurance prior to their delivery. We cannot allow any food items made in an unlicensed facility to be served at Tenaya Lodge for your event.



# Wedding Services

## DEPOSITS AND SPACE CONFIRMATION

Dates are considered definite upon receipt of a primary non-refundable deposit and the signed event agreement. The booking deposit is 20% of the contracted food and beverage minimum. The estimated outstanding balance (pre-payment) is due thirty days prior to your event along with your signed banquet event orders, estimate, and a completed credit card authorization form for any remaining balance at conclusion of your event.

## GUARANTEE

A final confirmation or 'guarantee' of your anticipated number of guests is required by 12:00 noon, 7 business days prior to your event. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee. Charges will be based on the guaranteed attendance number or the actual number of attendees, whichever is greater. We will make an allowance to set 5% above your guarantee for events under 500 guests, and 3% for events that are over 500 guests.

## MUSIC

We welcome disc jockey, live music or acoustic background music until 9:00 pm on the Counties Lawn & the Grand Terrace, until 10:00 pm in the Pavilion and until 1:00 am in our indoor venues. In consideration of hotel guests, all music will be controlled at the discretion of Tenaya Lodge management.

## DÉCOR

We offer two hours of set-up time prior to your event start time. If additional time is needed, please check with your Wedding Coordinator for availability. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Decorations & displays may be delivered to the hotel 24 hours prior to your event. The Bride and Groom are responsible for the setting up of their own ceremony & reception décor and items. We recommend that you assign persons from your group or hire a vendor to assist with your set-up needs. Please note that we do not allow glitter, confetti, or sparklers.



# Wedding Services

## **AUDIO VISUAL**

For a complete description of services and charges, please inquire with your Wedding Coordinator. Pricing is subject to prevailing Services/Administrative Charges and current sales tax.

## **ELECTRICAL**

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

## **PHOTOGRAPHY**

Photographs may be taken in any of the breathtaking outdoor vistas around Tenaya Lodge. Please ask your Wedding Coordinator for advice on the many beautiful locations.

## **MENU TASTING**

For weddings of 50 guests or more, once you have contracted your event, you may schedule a complimentary menu tasting for up to (4) guests'.

It is recommended you schedule your tasting at least 3 months in advance of your wedding date. Menu tastings are held Tuesday through Friday. Please check with your Wedding Coordinator for availability.

## **PARKING**

Complimentary valet parking and self-parking are available for you and your guests.

## **GUEST ROOMS**

The Bride and Groom are offered a complimentary upgrade to our Honeymoon/Spa Suite. A discounted guest room rate will be offered during the contracting process, once your wedding is booked on a definite basis, you will be able to send your guests a room link and Promo code to book their rooms online. There is a 45 day cutoff before your wedding date to make reservations with the discounted rate, based on availability. If you wish to contract and hold a block of rooms, a first night deposit for each room held, is required with the signed agreement.



# Venue Rental & Minimums

VENUE	MINIMUM OF GUESTS WITH DANCE FLOOR	MAXIMUM OF GUESTS WITH DANCE FLOOR	VENUE RENTAL FEE	FOOD & BEVERAGE MINIMUM
Counties Room 960 square foot	20	40	Daytime \$800 Evening \$1,500	Daytime \$2,500 Evening \$3,500
Forest View Room 1,850 square foot	41	70	Daytime \$900 Evening \$1,900	Daytime \$3,950 Evening \$5,200
One Salon 2,000 square foot	71	90	Daytime \$1,300 Evening \$2,000	Daytime \$7,000 Evening \$9,000
Two Salons 4,000 square foot	91	180	Daytime \$1,800 Evening \$2,500	Daytime \$8,900 Evening \$11,400
Three Salons 6,000 square foot	181	300	Daytime \$2,300 Evening \$3,000	Daytime \$17,700 Evening \$22,700
Four Salons 8,000 square foot	301	400	Daytime \$2,800 Evening \$3,500	Daytime \$25,000 Evening \$37,700
Grand Ballroom 10,000 square foot	401	500	Daytime \$3,300 Evening \$5,000	Daytime \$37,500 Evening \$50,000
Outdoor Pavilion 3,000 square foot	125	200	Daytime \$1,800 Evening \$2,500	Daytime \$10,000 Evening \$15,700
Outdoor Signature Grand Terrace 3,000 square feet	125	200	Daytime \$1,800 Evening \$2,500	Daytime \$10,000 Evening \$15,700

## FACILITY FEES INCLUDE

- A six-hour event including ceremony
- Included coordination of a one hour rehearsal, based on availability
- Set-up and tear down of reception & ceremony site
- White padded garden chairs for the ceremony
- Tables and chairs for the reception & dinner
- Floor length linen and napkins available in ivory, white, or black
- Additional Colors available upon request. Additional rental fees may be required.
- China, flatware, and stemware
- Staging and a dance floor