



wedding PACKAGES

TENAYA  
AT YOSEMITE



*congratulations!*

**THANK YOU FOR CONSIDERING US FOR YOUR SPECIAL DAY.**

Tenaya 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 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 | [VisitTenaya.com](http://VisitTenaya.com)  
[tenayaweddings@delawarenorth.com](mailto:tenayaweddings@delawarenorth.com)

# ceremony VENUES



## GRAND TERRACE



## COUNTIES LAWN

Tenaya at Yosemite 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

50 & under | \$700 • 51-150 | \$1,000 • Over 150 | \$1,300

### RECOMMENDED 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 & 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. White bistro 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



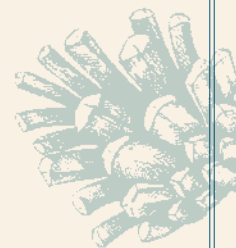
## THE GRAND BALLROOM

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 & MENUS



## PLATED DINNER PACKAGES

All menus include house baked rolls with sweet butter, freshly brewed coffee, and assorted hot teas. The starter course(s) and main entrée(s) selections 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. Pricing does not include service charge or tax. Vegetarian & vegan meals are available upon request.

### *the glacier point* \$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* \$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* \$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

*A 24% service charge and 8.75% tax will be added to the above pricing.*

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



# packages & MENUS

## PLATED DINNER SELECTIONS

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 a la 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

#### **Lump Crab Cake**

Micro Greens, Lemon Dill Aioli

#### **Pan-Seared Sea Scallop**

Golden Beet Risotto, Watercress

### *soups*

#### **Tomato Basil Bisque**

#### **Lobster Bisque**

with Lemon Tarragon Crème Fraiche

#### **Corn Chowder**

with Chive Oil

#### **Chickpea Tomato**

with Minced Cilantro

#### **Cioppino**

with Sourdough Toast Points

### *salads*

#### **Tenaya Salad**

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

#### **Caesar Salad**

Romaine Lettuce, Garlic Croutons,  
Aged Parmesan Cheese, Caesar Dressing

#### **Organic Greens Salad**

Organic Greens, Cherry Tomatoes, Cucumbers,  
Candied Pecans, Basil Vinaigrette

#### **Roasted Pear Salad**

Butter Lettuce, Roasted Pears, Candied  
Walnuts, Goat Cheese, Port Vinaigrette

#### **Wedge Salad**

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

# packages & MENUS

## ENTRÉES

### *surf & 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

### *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

#### **Quail Farrotto**

Roasted Acorn Squash & Seasonal Vegetables

### *vegetarian*

#### **Portabello Stack**

Layered Portabello Mushrooms, Tomatoes, Onions, Buffalo Mozzarella, Quinoa, Balsamic Syrup

#### **Bucatini Pasta**

Roasted Tomato Vodka Sauce, Grilled Portabello Mushrooms, Onions, Zucchini, Shaved Parmesan

#### **Vegetable Wellington**

Zucchini, Eggplant, Butternut Squash, Onion, Spinach, Garlic Feta, Port Syrup, Mashed Potatoes

#### **Portabello Mushroom Ragout Beggar's Purse**

Grilled Peppers, Squash, Eggplant, Basil Purée

# packages & MENUS

## BUFFET WEDDING PACKAGES

All menus include house baked rolls with sweet butter, freshly brewed coffee, and assorted hot teas. The buffet selections are to be chosen no less than 90 days prior to the wedding. Buffet package pricing is based on a 50-person minimum guest count; price may vary for smaller weddings. Pricing does not include service charge or tax. Vegetarian & vegan meals are available upon request.

### *vernal buffet*

**\$115 PER GUEST**

One-hour reception to include your selection of three butler-passed hors d'oeuvres

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 reception to include your selection of four butler-passed hors d'oeuvres

Choice of one soup and four salads

Choice of three entrées from Lists I and II

Choice of three accompaniments and/or vegetables

Celebratory champagne & sparkling cider toast

Wedding cake cutting service on painted plate

### *bridalweil signature buffet*

**\$145 PER GUEST**

One-hour reception to include your selection of four butler-passed hors d'oeuvres

Choice of one soup and five salads

Choice of four entrées from Lists I, II and III

Choice of three accompaniments and/or vegetables

Celebratory champagne & sparkling cider toast

Wedding cake cutting service on painted plate

*Should attendance be less than 50 guests, an additional charge of \$7 per person will be applied. Maximum buffet service is 1 ½ hours. A 24% service charge and 8.75% tax will be added to the above pricing.*

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

# *packages* & MENUS

## BUFFET DINNER SELECTIONS

### *soups*

Smoked Corn Chowder

Tomato Basil Bisque

Cream of Asparagus

Italian Wedding

Potato Leek

### *salads*

Grilled Vegetable & Pasta Salad  
with Lemon Tarragon Vinaigrette

Organic Mixed Greens  
with Assorted Dressings

Marinated Mushroom Salad

Tomato, Cucumber, Red Onion & Feta Cheese  
with Balsamic Vinaigrette

Caprese  
Tomato, Fresh Mozzarella, Fresh Basil,  
Balsamic Reduction

Fruit and Berry Salad  
with Yogurt Dressing

### *accompaniments*

Roasted Yukon Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Quinoa Pilaf

Cheddar Cheese Polenta

Mashed Sweet Potatoes  
Maple & Raisins

### *vegetables*

Seasonal Selection of  
Steamed Vegetables

Green Bean Almondine

Garlic Sautéed Mushrooms

Carrot Vichy

Sautéed Garlic Broccolini

Herb Roasted Cauliflower

# packages & MENUS

## ENTRÉES

### *list 1*

**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 2*

**Seared Salmon**  
Miso Citrus Glaze

**Grilled New York Strip**  
Maître 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 3*

**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

**Lobster Ravioli**  
Champagne Cream Sauce

# *hors* D'OEUVRES

## CHILLED PASSED HORS D'OEUVRES

**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

## WARM PASSED HORS D'OEUVRES

**Mini Beef Wellington**

Béarnaise Sauce

**Sugarcane Spiked Lamb Loin**

Spicy Mango Glaze

**Caramelized Sea Scallop and Pancetta**

**Miniature Lump Crab Cakes**

Cajun Remoulade

**Coconut Shrimp**

Sweet Chili Sauce

**Spinach Spanakopita**

**Mini Reuben**

**Mini Tostada**

Charred Anaheim Chili, Red Bell Pepper & Corn

**Margarita Flatbread**

*All menu selections are included in the wedding packages.*

# build your own MENU

## À LA CARTE

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

### *cold appetizers*

#### **Bruschetta Trio \$14**

Tomato & Mozzarella, Olive Tapenade, Tuscan  
Marinated Cannellini Beans

#### **Duck Confit Spring Roll \$16**

Brandy Cherry Glaze

#### **Trio of Fresh-Shucked Kumomoto Oysters \$18**

Maple Vinegar Mignonette

### *hot appetizers*

#### **Baked Brie \$16**

Puff Pastry, Arugula, Tomato Chutney

#### **Lump Crab Cake \$21**

Micro Greens, Lemon Dill Aioli

#### **Pan-Seared Sea Scallop \$16**

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

*A 24% service charge and 8.75% tax will be added to the above pricing.*

# build your own MENU

## *surf & turf entrées*

**Grilled Beef Medallion & Petite Maine Lobster Tail \$95**  
Royale Potato, Seasonal Vegetables, Cabernet Demi, Lemon Compound Butter

**Slow Braised Beef Short Ribs & Chilean Sea Bass \$75**  
Garlic Mashed Potatoes, Seasonal Vegetables, Cipollini Aigre Doux, Sauce Natural, Tarragon Stone Fruit Salsa

**Hazelnut Crusted Lamb Rack & Seared Day Boat Scallops \$85**  
Truffled Potato Risotto, Seasonal Vegetables, Rosemary Brown Butter

## *seafood entrées*

**Cedar-Plank Roasted Salmon \$62**  
Wasabi Mashed Potatoes, Seasonal Vegetables, Pomegranate Glaze

**Seared Alaskan Halibut \$64**  
Roasted Corn Smoked Bacon Polenta, Seasonal Vegetables, Saffron Buerre Blanc, Lemon Oil

**Seared Day Boat Scallop & Grilled Jumbo Shrimp \$70**  
Saffron Risotto, Seasonal Vegetables, Red Pepper Coulis, Chive Oil

## *poultry entrées*

**Roasted Chicken Breast \$58**  
Boursin Cheese, Roasted Cornbread Pudding, Seasonal Vegetables, Honey Herb Jus

**Seared Muscovy Duck Breast \$62**  
Roasted Cauliflower Puree, Fennel Beet & Feta Salad, Cherry Verjus Gastrique

**Quail Farrotto \$68**  
Roasted Acorn Squash, Seasonal Vegetables

## *beef entrées*

**Beef Tenderloin \$70**  
Mashed Potatoes, Seasonal Vegetables, Port Demi-Glace

**Beef Wellington \$72**  
Portobello Mushrooms, Sage & Roasted Garlic, Thyme Roasted Fingerling Potatoes, Marsala Wine Sauce

**Grilled New York Steak \$66**  
Shiitake Mushroom Mashed Yukon Gold Potatoes, Seasonal Vegetables, Chimichurri Sauce

**Espresso-Rubbed Venison Loin \$82**  
Farro Pilaf, Seasonal Vegetables, Cherry Onion Chutney

## *vegetarian entrées*

**Portabella Stack \$60**  
Layered Portabella Mushrooms, Tomatoes, Onions, Buffalo Mozzarella, Quinoa and Balsamic Syrup

**Bucatini Pasta \$60**  
Spaghetti-like Pasta soaked in a Roasted Tomato Vodka Sauce, Grilled Portabella Mushrooms, Onions, Zucchini and Shaved Parmesan Cheese

**Vegetable Wellington \$62**  
Zucchini, Eggplant, Butternut Squash, Onion, Spinach, Garlic Feta Cheese, with a Port Syrup and Mashed Potatoes

**Portabella Mushroom Ragout Beggar's Purse \$60**  
Grilled Peppers, Squash, Eggplant, Basil Purée

*A 24% service charge and 8.75% tax will be added to the above pricing.*



# enhance YOUR RECEPTION

## ACTION AND CARVING STATIONS

*A \$150 Chef Attendant fee will apply for any carving or action stations, per Chef, per one & one-half hour period.*

### **Pasta Action Station \$24 PER PERSON**

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

### **Fajitas Action Station \$26 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 \$32 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  
**\$700 PER 100 GUESTS**

Cedar Plank Salmon, Pomegranate Syrup  
**\$300 PER 25 GUESTS**

## BARS AND DISPLAYS

### **Slider Bar \$26 PER PERSON**

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

### **Seafood Bar \$75 PER PERSON**

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

### **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 \$20 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 \$20 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 \$18 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

*A 24% service charge and 8.75% tax will be added to the above pricing.*

# 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

*For children 12 & under.*

**\$30 PER CHILD**

*A 24% service charge and 8.75% tax will be added to the above pricing.*

# bars & BEVERAGES

## HOSTED BAR PACKAGES

PACKAGE	FIRST HOUR	ADDITIONAL HOURS
Top Shelf	\$26	\$19
Premium	\$23	\$16
House	\$18	\$13
Wine & Beer	\$17	\$12

## PRICING ON CONSUMPTION

### TOP SHELF BRANDS

#### Liquor \$12 | \$15

Kettle One  
Bombay Sapphire  
Captain Morgan  
Herradura Silver  
Maker's Mark  
Johnny Walker Black

#### Cordials \$10

*Pick up to three for package*

Baileys  
Amaretto  
Chambord  
Gran Marnier  
Campari  
Midori

#### Cognac

*Pick one for package*

Hennessey VS  
Courvoisier VSOP

### PREMIUM BRANDS

#### Liquor \$11 | \$13

Tito's  
Tanqueray  
Captain Morgan  
Espolon Anejo  
Jack Daniel's  
Chivas

#### Cordials \$10

*Pick up to three for package*

Baileys  
Amaretto  
Chambord  
Gran Marnier  
Campari  
Midori

### HOUSE BRANDS

#### Liquor \$9 | \$11

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Rum  
Camarena Silver Tequila  
Jim Beam  
Dewar's

### BEER & WINE *Pick six beers*

#### Domestic Beer \$6

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
O'Douls

#### Specialty/Import Beer \$7

Sierra Nevada  
Sam Adams  
Lagunitas IPA  
Firestone 805  
Corona  
Stella Artois  
Angry Orchard Cider

#### House Wine \$9

Stone Cap Chardonnay  
Stone Cap Cabernet

*Please see your coordinator for a full list of wines & sparkling available. Menu glass & bottle pricing would apply.*

*\*Brands and pricing are subject to change*

*A 24% service charge and 8.75% tax will be added to the above pricing.*

# bars & BEVERAGES

## 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.

## ADDITIONAL BEVERAGE OPTIONS

**\$75 PER GALLON**

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

**\$4.50 EACH**

Soft Drinks & Bottled Water

## BEVERAGE GUIDELINES

### CORKAGE

No beverage of any kind is permitted to be brought into the Resort by the client or its 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 Conference Manager 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: \$350 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 be intoxicated.

*A 24% service charge and 8.75% tax will be added to the above pricing.*

# wedding SERVICES

## YOUR TENAYA AT YOSEMITE WEDDING SERVICES TEAM WILL:

- Give you a personalized tour of Tenaya Lodge at Yosemite, assist in planning décor, themes and color schemes to reflect your personal style
- Provide menu and beverage planning assistance to suit your budget, dietary needs and personality
- Consult on wedding planning & menu tasting
- Planning 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
- Coordinate both the rehearsal and ceremony
- Act as an 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 AT YOSEMITE 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 at Yosemite will accommodate your wedding ceremony any time of the year.

Included in the Tenaya at Yosemite 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.

## FOOD AND BEVERAGE

Our menu packages range from \$95-\$145 per person for evening 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 24% taxable service charge, and current state sales tax of 8.75% (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 packaged 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 at Yosemite for your event.

# wedding SERVICES



## DEPOSITS & SPACE CONFIRMATION

Dates are considered definite upon receipt of a primary non-refundable deposit and the signed event agreement. The booking deposit is the ceremony fee, venue rental and 20% 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 12:00 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

## 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 at Yosemite. 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	MIN GUESTS WITH DANCE FLOOR	MAX GUESTS WITH DANCE FLOOR	VENUE RENTAL FEE	FOOD & BEVERAGE MINIMUM
<b>Counties Room</b> 960 sq. ft.	20	40	Daytime \$800 Evening \$1,500	Daytime \$2,500 Evening \$3,500
<b>Forest View Room</b> 1,850 sq. ft.	41	70	Daytime \$900 Evening \$1,900	Daytime \$3,950 Evening \$5,200
<b>One Salon</b> 2,000 sq. ft.	71	80	Daytime \$1,300 Evening \$2,000	Daytime \$7,000 Evening \$9,000
<b>Two Salons</b> 4,000 sq. ft.	81	180	Daytime \$1,800 Evening \$2,500	Daytime \$8,900 Evening \$11,400
<b>Three Salons</b> 6,000 sq. ft.	181	300	Daytime \$2,300 Evening \$3,000	Daytime \$17,700 Evening \$22,700
<b>Four Salons</b> 8,000 sq. ft.	301	400	Daytime \$2,800 Evening \$3,500	Daytime \$25,000 Evening \$37,700
<b>Grand Ballroom</b> 10,000 sq. ft.	401	500	Daytime \$3,300 Evening \$5,000	Daytime \$37,500 Evening \$50,000
<b>Outdoor Pavilion</b> 3,000 sq. ft.	125	200	Daytime \$1,800 Evening \$2,500	Daytime \$10,000 Evening \$15,700
<b>Outdoor Signature Grand Terrace</b> 3,000 sq. ft.	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