



TENAYA LODGESM
AT YOSEMITE



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
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

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 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 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 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

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

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 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 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 Strip
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

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 with Wasabi Aioli

Valley Strawberry with 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 with Béarnaise Sauce

Sugarcane Spiked Lamb Loin with Spicy Mango Glaze

Caramelized Sea Scallop and Pancetta

Miniature Lump Crab Cakes with Cajun Remoulade

Coconut Shrimp with Sweet Chili Sauce

Spinach Spanakopita

Mini Reuben

Mini Tostada

Charred Anaheim Chili, Red Bell Pepper & Corn

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 \$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

Available for the Tenaya Package

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

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 \$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

BEEF

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

SEAFOOD

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

VEGETARIAN

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

POULTRY

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

Enhance Your Reception

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

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

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 | \$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

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

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
Makers 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

Titos
Tanqueray
Captain Morgan
Espolon Anejo
Jack Daniels
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
Dewars

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



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 Information

ADDITIONAL BEVERAGE OPTIONS

\$75 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 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.



Wedding Services

YOUR TENAYA LODGE 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 & personality
 - Consult on wedding planning & 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
 - 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 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 RECOMMENDED TIMES

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

A 24% 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

\$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 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 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

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	80	Daytime \$1,300 Evening \$2,000	Daytime \$7,000 Evening \$9,000
Two Salons 4,000 square foot	81	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