

A promotional graphic for Convict Lake Resort. It features two photographs of wedding ceremonies. The left photo shows a bride and groom at an altar with guests seated in front. The right photo shows a bride and groom standing on a path with guests, surrounded by red rose petals. The text is centered between the photos. 

*Convict Lake Resort*  
A perfect setting for your wedding.

Full service destination.  
Accommodations, catering, activities for all ages,  
wedding coordinator, party & equipment rentals.

760-934-3808 • 800-992-2260  
www.convictlake.com

*The Restaurant at*  
**Convict Lake**

Photo: Cookies Fine Photography

Congratulations and Best Wishes from the Convict Lake Restaurant and Resort. We are delighted in your interest in our Resort and look forward to making your Wedding Day special.

Enclosed is our current menu package, which provides you with the restaurant services and accommodations available to you and your guests. You can rely on the creativity of our Chef and our experienced Wedding Planner to put your mind at ease while we take care of all your Wedding details. You'll be able to relax and leave the details to us so you can enjoy every moment of the most important day of your life.

We welcome the opportunity of showing you the Convict Lake Restaurant and Resort. Kindly, contact me, at your earliest convenience, so that we may arrange for your visit. Should you have any questions or require additional information please do not hesitate to call me.

Let us be a part of your special day as we help to make your dreams come true.

With Warmest Wishes,

Convict Lake Restaurant  
Michael Melin *partner* 760.934.3803 ext2  
mikemelin@convictlake.com

# Wedding Reception Locations Time Frames and Fees

Time Frames:	Brunch	8:00 AM - 2:00 PM
	Lunch	11:00 AM - 5:00 PM
	Dinner	3:00 PM – 11:00 PM

## Reception Locations

- The restaurant inside and out under the aspens
- The aspen barbeque area
- Three different cabin choices
- Many locations offsite

## Tent & Party Rental Options

See party rental price list for an extensive list of items available.

## Fees

- Reception fee: \$15.00 per guest. This includes all the set up and breakdown and use of all the tables, linen, table shirting, napkins, plates, silverware, glassware, bartender and food server fees, cake cutting and coffee service.
- Ceremony Fee: \$150.00 Forest Service Permit \$3.00 per chair. This includes the U.S. Department of Forest Service permit and fee and the set up and break down of our premium wedding chairs at the lake.
- Gratuity of 20% and Tax 8.25% will be added on to all charges.

## Payment

Upon your reservation we require a \$500.00 non-refundable fee to secure the date. This fee will included all the planning and coordination of your entire event. One month prior to your event we require half of the estimated balance due. The final payment may be made at the end of the event or the following day.

# *Outdoor BBQ*

*\$32.00 per person*

*Choose two of the following Entrees:*

*~ Grilled Chicken Breast~*

*~ Baby Back Pork Ribs~*

*~ Pineapple Ginger Pacific Mahi Mahi~*

*~Certified Angus Tri-Tip marinated and grilled~*

## *Side dishes*

*Choose two of the following, for extra items an additional \$1.00 per person will be added*

*~ Sweet White Corn on the Cobb~*

*~ Molasses Baked Beans~*

*~ Cabbage Coleslaw~*

*~ Green Salad: Ranch, Honey Poppyseed or Creamy Blue Cheese Dressing~*

*~ New Roast Potato Dijon Herb Salad~*

*All Entrees served with one or more of the following sauces:*

*~Traditional American BBQ~*

*~ Asian Hoisin- Ginger - Plum~*

*Dinner Rolls or Cornbread is included in your entrée price*

# *Buffet # 1*

*\$37.00 per person*

*Choose three of the following Entrees:*

*~ Certified Angus Prime Chateau Sirloin Steak ~  
with a cabernet green peppercorn sauce*

*~ Grilled Pacific Mahi ~  
with roast jalapeno-cilantro-tamari-vinaigrette*

*~ Three Cheese Grilled Vegetable Penne Pasta ~  
with sundried tomatoes, toasted pine nuts and pesto cream*

*~ Chicken Breast ~  
sautéed with prosciutto and Asiago cheese*

*~ Roasted Pork Loin ~  
with brandy whole grain mustard shitake mushroom sauce*

*All of the above entrees include*

*~ Steamed broccoli and julienne vegetables ~*

*~ Green salad with bleu cheese-hazelnut dressing~*

*~ Fresh baked Sourdough Bread~*

*~ Potatoes au gratin~*

## *Buffet # 2*

*\$43.00 per person*

*Choose three of the following Entrees:*

*~ Prime Rib of Beef ~*

*herb crusted, slow roasted au jus with horseradish chive cream*

*~ Pistachio Crusted Salmon ~*

*with lemon-lobster-caperberry beurre blanc*

*~ Mahogany Smoked Chicken ~*

*with a white corn salsa*

*~ Vegetable Strudel ~*

*with roast tomato garlic coulis*

*~ Shrimp and Scallop Bow Tie Pasta ~*

*with champagne dill sauce*

*All the above entrees include:*

*~ Vegetable Ratatouille ~*

*~ Caesar Salad ~*

*~ Fresh baked Sourdough Bread ~*

*~ Roasted new potatoes ~*

# Buffet #3

\$53.00 per person

Choose three of following Entrees:

~ *Filet Mignon* ~

*dusted with sea salt and black pepper, pan seared with a cabernet- morel mushroom jus*

~ *Fresh Hawaiian Ahi Tuna* ~

*grilled rare with baby bok choy and a lemon grass- ginger,  
kaffir lime, coconut beurre blanc*

~ *Duck Leg Confit* ~

*with plum-cardamom-pomegranate glaze*

~ *Lobster Ravioli* ~

*with sherry-tarragon-roast red bell pepper sauce*

~ *Turkey Breast Roulade* ~

*stuffed with spinach-feta-oven dried tomatoes and sage*

*All of the above entrees include:*

~ *Asparagus spears in brown butter* ~

~ *Ciobatta rolls with parmesan and olive oil* ~

~ *Saffron Israeli cous cous* ~

~ *Spring greens in aged sherry vinaigrette* ~

*Customized sit down menus also available*

*To see our current restaurant menu please visit our web-site at [www.convictlake.com](http://www.convictlake.com)*

## *Hors d'oeuvres*

### *Hot hors d'oeuvres*

- ~Brie Puff with sundried tomato fresh herbs and toasted almonds* \$2.00 each
- ~ Escargots Tartlet's with garlic herb butter* \$1.50 each
- ~Halibut Cheek basmati rice scallop cakes* \$2.50 each
- ~ Lamb Chops with pistachio-basil pesto* \$3.00 each
- ~ Tempura Shrimp with citrus ponzu dipping sauce* \$2.50 each

### *Cold hors d'oeuvres*

- ~Tuna Tartar on wonton cracker* \$2.50 each
- ~ Melon and Prosciutto* \$1.50 each
- ~ Local Vine Ripened Tomato Brushchetta on Grilled French Crostini* \$2.00 each
- ~ Belgian Endive Leaves with crayfish wasabi cocktail* \$1.75 each
- ~ Smoked Salmon Pate on buckwheat blinis with chive crème fraiche* \$3.00 each

### *Platters*

- ~ Imported Meat, Cheese and Fruit* \$3.00 per person
- ~ Chilled Seafood platter of Lobster Claws,  
Shrimp cocktail and Oysters on the half shell* \$10.00 per person

# Convict Lake Referral List

## Wedding Officiants:

- \* Tracy Ogawa, Nondenominational 760-924-2843
- \* Catherine Carpenter, Nondenominational 760-648-8570
- \* Pastor Fred Weatherly, Nondenominational 760-934-3122
- \* Father Andrew Dachauer, Catholic 760-934-6276
- \* Mr. Barckholtz, Lutheran 760-934-4051

## Marriage License:

- \* Beck Landaker 760-924-5410
- \* Mono County offices-437 Old Mammoth Rd Minaret Village Mall 760-924-1800

## Florist:

- \* Alpine Floral Design-Maryann Leyen Mammoth Lakes 760-937-5354
- \* Celebrations-Edith Buchanan Mammoth Lakes 760-934-6012
- \* Red Lily Design-Patricia Vanderschuit Mammoth Lakes 760-934-0033
- \* Devon's Flower Patch-Devon Scott Bishop 760-872-7673
- \* Valley Florist-Michael MacArthur Bishop 760-872-1118
- \* Meghan Marsala 213-215-1721

## Photography:

- \* Michael Cooke Photography 760-872-2345
- \* Drea Perry Photography 760-934-2069
- \* Joe & Allison Campanelli, Photography 760-387-1020
- \* John Gable Photography 760-938-0083
- \* Vernon Whiley Photography 775-309-3094
- \* Joel St. Marie 760-812-1001
- \* Shawn Reeder 209-742-0471

## Baker:

- \* The Breakfast Club- Sue Ebersold 760-934-6944
- \* Skadi- Ian Algeroen 760-934-3902
- \* Tady Ramirez "Sweet Sisters" Bishop Ca. 407-497-8625

## Entertainment:

- \* Rodney O., DJ 760-815-0521
- \* Mark Fathauer DJ 760-709.6090

## Live Music:

- \* Soul Reason, Mike Hover 760-937-7222
- \* Minaret Quintete, Pete Watercott 760-873-4616
- \* Felici Trio, Brian Schuldt 760-934-7015
- \* Heart full of soul 760-934-9637
- \* The Acoustic Two Lance Gagel 760-872-2805
- \* Sean Cummings Professional Bagpiper (South Lake Tahoe) 530-318-5704

## Tuxedos:

- \* Michelle's Fine Jewelry and Gifts 760-934-8400

## Transportation:

- \* Randy's Limousines 760-924-8294
- \* Tom Gault, Vintage cars 760-934-6161
- \* Dog Sled Adventures 760-934-6270

## Hair & Makeup:

- \* Ciseaux Hair Artistry Team 760-934-4247
- \* Hair and Now, Laurie Trefry 760-934-3558
- \* Belladonna Mammoth Massage & day spa 760-934-3344
- \* American Beauty Salon 760-934-4774