

wedding packages



The Pines Resort
2020 / 2021

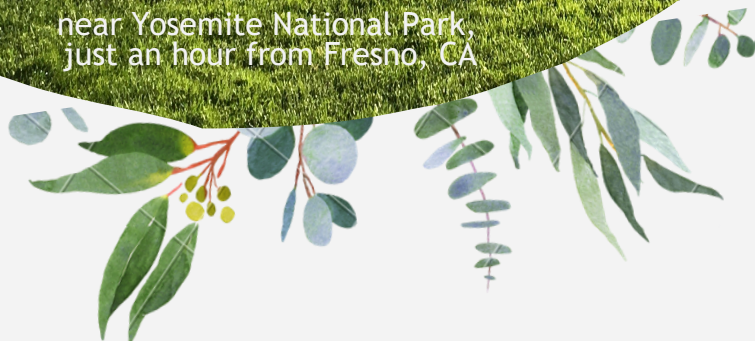
near Yosemite National Park,
just an hour from Fresno, CA



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LODGING OPTIONS

Chalets



Nestled in the tall pines by Bass Lake, our Chalets provide the comfort and charm of private mountain cabin. Each two-story cabin contain a fully-equipped all-electric kitchen, living room and queen size hide-a-bed upstairs. Downstairs has a full bath with shower/bath combo and a bedroom with one king bed or two queen sized beds. In addition, each Chalet has a private deck with picnic table and small barbecue. Options include: cabins with a partial lake view, wood burning fireplace or pet friendly units.

Prices range from \$109 (Nov-Mar) to \$289 (Jun-Aug), depending on cabin type, size, number of people, etc. (holidays priced differently)

Suites



Our luxurious lakefront Suites are conveniently located in the same lodge as Ducey's on the Lake Restaurant and Bar & Grill. Each Suite features a split-level design, log burning fireplace, flat screen TVs, wet bar with a mini refrigerator, microwave, fireplace, cable television, DSL and private deck or balcony (upstairs). Options include lake front suites with spa tubs, lake side suites as well as Honeymoon Suites.

Prices range from \$159 (Nov-Mar) to \$459 (Jun-Aug), depending on cabin type, size, number of people, etc. (holidays priced differently)

Rental Cabins



We are also offering several rental cabins, that can accommodate larger families or offer a space for gatherings before the ceremony. Cabins will include multiple bedrooms with choices of bed sizes (kings, queens, twins, etc.), kitchens, living and dining rooms.

All cabins offer privacy of a rental home with access to all Resort amenities. We currently offer 4 rental properties to choose from: Granite Ridge Villa, McAlpine House, SkiSlope Cabin and Sweetland Cabin.

Prices range from \$269 (Nov-Mar) to \$1,799 (Jun-Aug), depending on cabin type, size, number of people, etc.

WEDDING PACKAGES

Full Service Packages including Ceremony & Reception on-site

All-Inclusive

ULTIMATE PACKAGE (6h)	MICRO WEDDING PACKAGE (3.5h)	DELUXE PACKAGE (6h)	PREMIUM PACKAGE (6h)
<p>\$7,000</p> <p>Wedding Coordinator \$500 Rehearsal Dinner credit</p> <p>Ceremony rentals <i>(venue, wedding arch, chairs)</i></p> <p>Reception rentals <i>(venue, table & chairs, china, table linens, napkins, silverware, glassware)</i></p> <p>Custom lighting & drapery <i>(reception)</i></p> <p>2-night stay in a Honeymoon Suite</p>	<p>from \$6,000*</p> <p>Wedding Coordinator Ceremony & Reception rentals</p> <p>Photographer, DJ, Florist and Officiant</p> <p>3-hour Reception <i>(with Champagne Toast, Hors d'oeuvres and desserts)</i></p> <p>1-night stay in a Suite</p> <p>see details Available Mon.—Thu. max. 50 guests</p>	<p>\$4,500</p> <p>Wedding Coordinator \$500 Rehearsal Dinner credit</p> <p>Ceremony rentals <i>(venue, wedding arch, chairs)</i></p> <p>Reception rentals <i>(venue, table & chairs, china, linens, napkins, silverware, glassware)</i></p> <p>1-night stay in a Honeymoon Suite</p>	<p>\$3,500</p> <p>Wedding Coordinator Ceremony rentals <i>(venue, wedding arch, chairs)</i></p> <p>Reception rentals <i>(venue, table & chairs, china, table linens, napkins, silverware, glassware)</i></p>

Limited Service Packages including Ceremony OR Reception on-site

CEREMONY ONLY (1h)	RECEPTION ONLY (5h)	MICRO CEREMONY PACKAGE (1h) Ceremony only	ELOPEMENT PACKAGE (1h) Ceremony only
<p>\$2,000</p> <p>Wedding Coordinator Ceremony rentals <i>(venue, wedding arch, chairs)</i></p> <p><i>Ceremony only excluding Saturday</i></p>	<p>\$3,000</p> <p>Wedding Coordinator Reception rentals <i>(venue, table & chairs, china, linens, napkins, silverware, glassware)</i></p>	<p>\$2,000</p> <p>Venue Rental <i>(Lakeview Room / Lawn)</i></p> <p>Ceremony rentals <i>(wedding arch, chairs)</i></p> <p>Officiant</p> <p>Floral Bouquet and Boutonniere <i>(venue, wedding arch, chairs)</i></p> <p><i>Must be booked 3 months in advance. Max. 50 guests</i></p>	<p>\$500</p> <p>Ceremony rentals <i>(venue, wedding arch, chairs)</i></p> <p><i>Dinner & Gift Basket included</i></p>

- Note:**
- ◆ Deposit amount required at the time of booking equals the full amount due for the wedding package
 - ◆ Extended event hours may be available and subject to \$500/hour fee if applicable.
 - ◆ All outdoor events come with portable heaters
 - ◆ All Saturday Weddings between May & October have a 100 people minimum required
 - ◆ Add on: **Livestreaming of ceremony available \$500**

Micro Wedding

What is a Micro Wedding?

A Micro Wedding, is an exclusive wedding, often only for an immediate family or group of friends. Unlike an elopement, that is only for the couple and often kept as a secret, micro weddings are typically for less than 50 guests.



5 REASONS

to host an all-inclusive Micro Wedding at the Pines Resort:

1. You are looking to have a **destination wedding**.
2. It allows you to have a **more intimate experience**.
3. **More affordable** than traditional weddings.
4. You want a memorable and **stress free** experience.
5. It is an affordable **backup option** - in the unfortunate case, that COVID forced you to change your original wedding plans, a micro wedding may be the perfect choice for you.

What Wedding should I host?

	Micro Wedding	Typical Wedding	Elope-ment
SIZE	Under 50	0-350	Under 5
EVENT DURATION	3.5 hour	5 hours	60 minutes
CEREMONY	√	√	√
RECEPTION	√	√	Dinner for the couple included
RENTALS	√	√	√
VENDORS	√		
LIMITATIONS & RE-STRIC-TIONS	Limited to Sun—Thu only	Saturday events have min. 100 guests requirement	It is a ceremony only package meant for the couple only.

Read more on:

<https://bit.ly/BassLakeMicroWedding>



NEW OFFER

Micro Wedding Package inclusions:



- ◆ Ceremony Arch
- ◆ Linens
- ◆ Plates
- ◆ Silverware
- ◆ Glassware
- ◆ Tables
- ◆ Chairs
- ◆ Hors d'oeuvres
- ◆ Champagne Toast
- ◆ Mini Desserts
- ◆ Water/Tea/Lemonade
- ◆ Bouquet
- ◆ Boutonniere
- ◆ Centerpieces
- ◆ One-night stay in a Suite
- ◆ Coordinator
- ◆ Photographer
- ◆ Officiant
- ◆ DJ
- ◆ Group rates for guests
- ◆ Rehearsal space

Add-Ons

Available at extra cost

- ◆ Additional time
- ◆ Buffet / Plated Dinner
- ◆ Upgraded Linens
- ◆ Upgraded Tableware
- ◆ Décor
- ◆ Bar

call to schedule
your site tour

(559) 692-8826



*Micro Wedding Packages pricing breakdown:

GUESTS (includes couple)	PRICE (exclusive of taxes & gratuity)
20	\$6,000
21—30	\$6,000 + \$50pp (\$450 max)
31—40	\$6,000 + \$450 + \$75pp (\$675 max)
41—50	\$6,000 + \$450 + \$675 + \$100pp (\$900 max)



Wedding Menus

Catered Buffet & Served (plated) meals

All events are catered by the Executive Chef Johnathan Frabotta and his culinary team at Ducey's on the Lake.



Both buffet and served meals are available at per person pricing.
All offered prices are subject to gratuity and tax.
Vegetarian & Vegan options are available.

Wedding Menu

Hors D'oeuvres

Both displayed and served options are available

Cold Hors D'oeuvres

Servings for 35-40 guests:

Domestic Cheese (Cheddar, Swiss, Monterey Jack) and Crackers	\$80
Imported Cheese (Brie, Manchego, Stilton and Gouda) and Crackers ...	\$145
Display of Fresh Fruit	\$75
Fresh Vegetable Crudités' Display with Ranch Dip	\$80
Meat, Cheese, and Vegetable Antipasto Platter	\$100
Caprese Skewers	\$95
Spinach and Artichoke Dip in Sourdough Bread Bowl with Crostinis	\$90

Price per 50 pieces:

Classic Jumbo Shrimp	\$180
Bruschetta	\$80
Choice of topping:	
Marinated Tomato and Garlic / Marinated Tomato and Mozzarella	
Fig Jam with Prosciutto and Gorgonzola Cheese / Olive Tapenade	
Sun Dried Tomato with Goat Cheese	
Ahi Poke on Won Ton Triangles	\$110
Sushi Rolls accompanied with Wasabi and Soy Sauce	\$115
<i>Assortment of California Roll and Spicy Tuna Roll</i>	
Mini Sandwiches Ham, Turkey and Roast Beef on Croissant	\$100
Turkey Wraps with Pesto Aioli	\$70

Hot Hors D'oeuvres

Servings for 35-40 guests:

Baked Brie	\$120
<i>Nuts and dried fruit baked in a puff pastry</i>	
Crab and Artichoke Dip in Sourdough Bread Bowl with Crostinis	\$115

Price per 50 pieces:

Bacon-wrapped Mushrooms	\$70
Coconut Shrimp with Orange-ginger and sweet chili sauce	\$115
Beef <u>or</u> Chicken Yakitori (Skewers) with Teriyaki Sauce	\$90
Chicken, Beef <u>or</u> Pork Satay with Thai Peanut Sauce	\$95
Crab Rangoon	\$115
Meatballs with Creamy Pesto <u>or</u> Marinara Sauce	\$70
Mini Crab Cakes with Lemon-dill Aioli & Roasted Red Pepper Sauce	\$115
Pork Egg Rolls with Tamarind Sweet Chili Sauce	\$65
Spanakopita	\$75



Wedding Menu

Buffet Menu

All buffets include:

*freshly brewed French roast coffee and decaffeinated coffee,
herbal teas, lemonade & Gold Peak iced tea,
Champagne and sparkling cider for toast,
Cake cutting and service.*



The Simple Elegance

Display of fresh fruit

Ducey's Dinner Salad
with ranch and balsamic dressings

Chef's choice vegetables

Roast Tri Tip served with au jus and creamy horseradish sauce

Choice of one:

Pasta Pomodoro or Pasta Alfredo

Choice of one:

Rice Pilaf, Garlic Mashed Red Potatoes or Herb Roasted Red Potatoes

Choice of one:

Chicken Piccata

Chicken Marsala

Chicken with creamy mushroom sauce

Lemon Pepper Chicken

or *Chicken with orange-ginger glaze*

Rolls & Butter

Cost:

\$50 per adult / \$25 per child (12 years & younger)

Upgrade to a Prime Rib Carving Station \$8.00 per person

Wedding Menu

Buffet Menu

All buffets include:

*freshly brewed French roast coffee and decaffeinated coffee,
herbal teas, lemonade & Gold Peak iced tea,
Champagne and sparkling cider for toast,
Cake cutting and service.*

Treasured Memories

Choice of Two Salads:

Ducey's Dinner Salad

with ranch and balsamic dressings

Classic Caesar Salad tossed with croutons and parmesan cheese

Penne Pasta Salad

with olives, artichoke hearts, mozzarella cheese and red onion tossed in fresh pesto

House-made Potato Salad

Entrée Selection:

Upgrade one entrée choice to a Prime Rib Carving Station \$9.00 per person

Sliced Roast Tri Tip

Chicken Piccata

Chicken with creamy mushroom sauce

Lemon pepper chicken

Chicken with orange-ginger glaze

Baked Salmon Fillet with tarragon butter sauce

Macadamia Nut Crusted Mahi-Mahi with ginger & coconut-lime sauce

BBQ St. Louie Pork Ribs

Vegetable Stuffed Portabella Mushroom Caps

Choice of one:

Pasta Pomodoro or Pasta Alfredo

Choice of two:

Herb Roasted Red Potatoes, Roasted Garlic Red Mashed Potatoes, Rice Pilaf or BBQ Beans

Chef's choice seasonal vegetables

Rolls & Butter

Cost:

ONE Entrée: \$52 per adult / \$26 per child (12 years & younger)
TWO Entrées: \$56 per adult / \$28 per child (12 years & younger)

Wedding Menu

Buffet Menu

All buffets include:

*freshly brewed French roast coffee and decaffeinated coffee,
herbal teas, lemonade & Gold Peak iced tea,
Champagne and sparkling cider for toast,
Cake cutting and service.*

Ultimate Celebration

Hors D'oeuvres Displays

Choice of Three:

Spinach and Artichoke Dip in sourdough bread bowl with crostini
Crudités' Display with ranch dip
Marinated Tomato Bruschetta
Coconut Shrimp with dipping sauce
Baked Brie with nuts and dried fruit baked in a puff pastry
Beef or Chicken Yakitori (Skewers)
Mushroom caps stuffed with Italian sausage

Dinner

Display of Fresh Fruit

Ducey's Dinner Salad with ranch and balsamic dressings

Chef's choice vegetables

Chef-carved Prime Rib served au jus and with creamy horseradish sauce

Choice of one:

Pasta Pomodoro, Pasta Alfredo, *Rice Pilaf* or *Herb Roasted Red Potatoes*

Choice of one:

Chicken Piccata, *Chicken Marsala*, *Chicken with creamy mushroom sauce*, *Lemon Pepper Chicken*,
Chicken with orange-ginger glaze or *Fillet of Salmon with tarragon butter sauce*

Rolls & Butter

Cost:

\$65 per adult / \$32.50 per child (12 years & younger)

Wedding Menu

Theme Buffet Menu

All buffets include:

*freshly brewed French roast coffee and decaffeinated coffee,
herbal teas, lemonade & Gold Peak iced tea,
Champagne and sparkling cider for toast,
Cake cutting and service.*

Western BBQ

Ducey's Dinner Salad
with ranch and balsamic dressings
House-made Potato Salad
BBQ St. Louie Ribs
BBQ Chicken
Baked Bean
Chef's choice of vegetables
Freshly baked garlic bread

Asian Fusion

Oriental Salad
*with organic greens, cabbage, carrots, cucumbers, Manda-
rin oranges, crisp won tons*
Served with ranch and sesame dressings
Chicken with an Orange-Ginger Glaze
Beef and Broccoli
Fried Rice
Vegetable Lo Mein
Pork Eggrolls



South of the Border

Southwest Salad
*with tomatoes, cucumbers, red onions, corn and black bean
salsa and fried tortilla strips served with chipotle ranch and
cilantro vinaigrette dressings*
Homemade Corn Chips with Salsa
(Served on tables)
Taco Bar
Flour and Corn Shells
Fajita Chicken and Ground Beef
Lettuce, Cheese, Olives, Roasted Salsa, Pico De
Gallo and Sour Cream
Spanish Rice
Pinto Beans

Festa Italiana

Classic Caesar Salad
House-made Meatballs and Italian Sausage
with Marinara
Classic Cheese Lasagna
Chicken Parmesan
Penne Pasta Alfredo
Chef's choice seasonal vegetables
Fresh Garlic Bread Sticks

Cost:

\$52 per adult / \$26 per child (12 years & younger)

Wedding Menu

Plated / Served Meals

All buffets include:

freshly brewed French roast coffee and decaffeinated coffee, herbal teas, lemonade & Gold Peak iced tea, Champagne and sparkling cider for toast, Cake cutting and service.

First course for plated/served meals is a dinner salad with creamy balsamic dressing and are served with roasted garlic mashed potatoes and seasonal baby vegetables

Plated Choice 1 \$52

Marinated grilled chicken breast
with creamy mushroom ragu

OR

Four ounce filet mignon with port wine demi

OR

Portobello Napoleon Stacker*

Portobello mushroom staked with various squashes, feta cheese,
and spinach cream sauce, served with angel hair pasta
with red sauce

**Can be augmented to accommodate Vegan eaters*



Plated Choice 2 \$56

Marinated and grilled chicken breast
with pomegranate reduction

OR

Six ounce filet mignon with port wine demi

OR

Portobello Napoleon Stacker*

Portobello mushroom staked with various squashes, feta cheese,
and spinach cream sauce, served with angel hair pasta
with red sauce

**Can be augmented to accommodate Vegan eaters*

Plated Choice 3 \$58

Marinated and grilled salmon with béarnaise

OR

Six ounce bacon wrapped filet mignon
with port wine demi

OR

Portobello Napoleon Stacker*

Portobello mushroom staked with various squashes, feta cheese,
and spinach cream sauce, served with angel hair pasta
with red sauce

**Can be augmented to accommodate Vegan eaters*



Plated Choice 4 \$60

Broiled halibut with parmesan basil crust
and citrus beurre blanc

OR

Six ounce bacon wrapped filet mignon
with port wine demi

OR

Portobello Napoleon Stacker*

Portobello mushroom staked with various squashes, feta cheese,
and spinach cream sauce, served with angel hair pasta
with red sauce

**Can be augmented to accommodate Vegan eaters*



Kids Options \$18 (12 years & younger)

can be added on to any Plated meal Service. Please select ONE plate for ALL children:

Chicken Strips, Fries, & a cup of Fruit
Cheeseburger, Fries, & a cup of Fruit
Butter Parmesan Noodles with a side of Veggies
Cheese Quesadilla with a side of Veggies



Additions

To make your day special

All event bars have a \$350 minimum required to order to avoid bar a set-up fee

Bar

We customize for each & every bar set-up and have full liquor licenses in all of our wedding event locations.

We can accommodate fully hosted, partially hosted, or cash bar options.

Pricing:

-Beer-

\$4.50 Domestic draft Beers

\$5.50 Imported draft Beers

Full keg: \$300 domestic / \$350 import or craft

-Wine-

\$7 per glass

\$26 a bottle for house varieties of Beringer

**Full wine list available for upgrading*

Own wine may be brought at a \$15/per 750ml bottle corkage fee

-Liquor-

\$6.50 Well level

\$7.50 Call level

\$9 Premium level

Ask us about Signature Drink options for

His & Hers

About The Pines Resort:

- Proudly hosting 50+ weddings every year
 - Open year round
 - Indoor & outdoor venues
 - Now booking for 2021!
- The only lake front venue in the Yosemite Area
- 2016, 2017, 2018 & 2020 Couples' Choice Award by WeddingWire®



Picturesque setting for your perfect destination wedding!



You can find out more about the Pines Resort
on social media:



Or read more about our venues on affiliated pages:

WeddingWire

The Knot

Wonder Weddings

My Weddings

Here Comes the Guide



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