MAKE YOUR FAIRYTALE WEDDING COME TRUE

WEDDINGS

AT SKYLINE BEAR VALLEY RESORT

BEAR VALLEY
RESORT
ALPINE COUNTY

CONGRATULATIONS ON YOUR ENGAGEMENT

We are pleased to be able to host every aspect of your wedding on-site, making the planning effortless and stress-free. From rehearsal dinner, ceremony, reception and rooms for all of your guests. Our professional Group Sales Manager, Mariah, will ensure the utmost attention to detail, making sure your wedding is everything you have imagined and more!

Please choose from one of our All-Inclusive Wedding Packages or work with us to execute your own vision. We want your wedding day to be everything you've dreamed of, and we will customize each aspect of your special day to ensure that it is a true reflection of the two of you.

BEAR VALLEY WEDDING PACKAGES

SIGNATURE WEDDING PACKAGE

- Your choice of the reception venue
- Floor-length white or ivory table linens and napkins
- Complimentary bridal suite for the evening of your wedding
- Signature Hors D'oeuvres (three pieces per guest)
- Buffet style dinner menu
- Five Hour Standard Host Bar; One hour for cocktail hour and four hours following dinner
- House wine served with dinner, two bottles per table (one white, one red)
- Wedding cake cutting and late-night coffee/tea
- Special accommodation rates for your guests
- *Additional fee for rehearsal dinner. Inquire with Mariah*
- **$130/person**

PREMIUM WEDDING PACKAGE

• Your choice of the reception venue
• Floor-length white or ivory table linens and napkins
• Complementary bridal suite for the evening of your wedding
• Signature Hors D'oeuvres (three pieces per guest)
• Two course plated dinner menu OR buffet-style dinner menu
• Five Hour Standard Host Bar; One hour for cocktail hour and four hours following dinner
• House wine served with dinner, two bottles per table (one white, one red)
• A selection of two late-night savory options
• Wedding cake cutting and late-night coffee/tea
• Champagne toast
• Special accommodation rates for your guests
Additional fee for rehearsal dinner. Inquire with Mariah
$145/person

Teen guest and vendor rates available starting at $65/person
Fully customizable packages available. Ask our Wedding Coordinator for details.
All food and beverage are subject to a 20% taxable service charge and 7.25% Sales tax

IMAGINE SAYING 'I DO' ON A MOUNTAIN TOP AT 8,495 FEET.

Mountain Top Vista

- Located at the top of Bear Valley Resort, our breathtaking mountain top venue is just a short three minute chair lift ride up our high speed six-pack. This awe-inspiring venue offers our signature 360-degree mountain views of the incredible Sierra Nevada Mountainscape as your backdrop.
- Seats 50-200 Plus
- Rental Price: $6000

Scenic Vista

- Located at the base of Bear Valley Resort, this venue offers a breathtaking view of Mokelumne Peak. Appreciate the serenity of the Sierra Nevada Mountains as you walk down the aisle on your special day.
- Seats 50-200 plus
- Rental Price: $4000

Creekside Patio

- This seasonal venue is located right off of the Creekside Dining Room. Enjoy the fresh mountain air while sitting next to a flowing stream and appreciating the sights and sounds of the Sierra.
- Seats 35-80
- Rental Price: High Season $950 | Low Season $650

Cathedral Lounge

Our beautiful indoor venue located in the Bear Valley Lodge creates a perfect rustic-chic setting, including a stunning four-story fireplace.

- Seats 50-150
- Rental Price: High Season: $1500 | Low Season $1000

THE PERFECT VENUE

Bear Valley Resort has various venue options for your reception and celebration after the 'I do's'. We can accommodate every group size from a rustic, intimate elopement to a grand celebration.

Cathedral Lounge

- Located in the center of the Bear Valley Lodge, this is our largest indoor venue for your reception, with additional seating available in Creekside Bistro. This gorgeous indoor setting will leave your guest in awe and dancing the night away.
- Seats up to 120 guests
- Rental Price: High Season $1500 | Low Season $1000

Creekside Dining Room

- A breathtaking venue ideal for an elegant reception dinner. Available for additional seating when using the Cathedral Lounge.
- Seats up to 40 guests
- Rental Price: High Season $1300 | Low Season $950

Creekside Patio

- This seasonal reception area is located outside, right off the Creekside Dining Room.
- Seats up to 80 guests
- Rental Price: High Season $950 | Low Season $650

Sky High Pizza & Pub

- For a more relaxed reception or a place to enjoy your late-night snack, try Sky High Pizza & Pub.
- Seats up to 75 guests sitting & 110 standing
- Rental Price: Inquire with Mariah

Monte Wolfe Bar

- Located at the base of Bear Valley Resort adjacent to the Scenic Vista ceremony site. Perfect for your intimate reception or to enjoy the scenic views a little longer with appetizers and cocktails.
- Seats up to 100 guests
- Rental Price: $650 + Bartender Fee

ACCOMMODATIONS

The Bear Valley Lodge offers you and your loved ones a cozy, rustic night's stay amid the Sierra Wilderness.

FOR THE NEWLYWEDS

King Suite

Included in both wedding packages

Our largest corner room with a king bed, double bay window seat, large bathroom, double sink and a full-size bathtub.

Accommodations for Friends & Family

Each room at the Bear Valley Lodge comes equipped with a comfy memory foam mattress, a flatscreen TV with cable, a bay window seat and a private bathroom. As a guest, you will receive free Wi-Fi, complimentary morning coffee and access to the pool during the summer months.

We have five different room types to suit the needs of all of your guests.

- SINGLE QUEEN
- DOUBLE QUEEN
- QUEEN with TWIN BED
- FAMILY STUDIO

includes one queen bed with a bunk bed set.

- SINGLE KING

Glamping

For the more adventurous wedding guest, we encourage you to check out our Glamping tents! Located at the base of Bear Valley Resort, directly next to the Scenic Vista Ceremony Site, lies 15 canvas tents. Our Glamping tents include a wood-burning stove, a queen-sized bed, a personal balcony, solar and wind-powered electricity and free wifi. In addition, the Glamping site offers shared bathrooms and showers.

HORS D'OEUVRE SELECTION

Please select three options, with one being passed

Bruschetta
Fresh tomato, garlic, fresh herbs, extra-virgin olive oil, balsamic vinegar, baguette*

Crostini
Whipped ricotta, sun-dried tomato tapenade, fresh herb

Cucumber "Crostini" English cucumber, Smoked salmon, lemon crème fraiche, fresh dill

Gougeres
House-made and baked puffs of gruyere cheese, fresh thyme and black pepper

Falafel Bites
House-made and fried chickpeas, garlic, onion, spices and herbs with Harissa-Tahini sauce*

Hummus and Pita
House-made hummus and fresh baked pita bread*

Dolmas
Traditional dolmas served with a drizzle of extra virgin olive oil and lemon wedges*

Pickled Shrimp
Wild-caught, Patagonia Pink shrimp, pickled with assorted veggies and spices

Meatballs
Beef and pork meatballs in a choice of sauce (housemaid BBQ, Swedish, Tomato)

Crudité Platter
Assorted fresh vegetables served with choice of house-made labneh

Charcuterie Platter
Assorted cured meats, pickled veggies, mustard, cornichons, sliced baguette

Cheese Platter
Assorted aged, blue and soft, artisan cheese, fresh fruit, crackers

Vegan Selection: Inquire with Chef

All food and beverages are subject to a 20% taxable service charge and 7.25% sales tax and may be subject to change due to product availability.

DINNER MENU

Buffet Style service includes a choice of salad and up to two entrée selections. *including vegetarian options*

Two Course Plated service includes a choice of one salad and one entrée. With advance notice, we will make every effort to accommodate dietary restrictions. Children dine at a reduced rate. Ask us about this option.

SALADS

Caesar Salad
Crisp, sweet, gem lettuce, house-made Caesar dressing, seasoned bread crumbs, Reggiano parmesan

Wedge Salad
Baby iceberg lettuce, house-made Pt. Reyes Blue dressing, Nueske's applewood bacon, tomato

Baby Arugula Salad
Seasoned fruit, roasted nuts, Pt. Reyes blue cheese, housemaid vinaigrette

Lentil Salad
Kale, almond, scallions, garlic, olives, feta, chile, lemon, herbs, spices, olive oil

Catalan Style Asparagus Salad (seasonal)
California asparagus, cucumber, sweet pepper, capers, tomato, herbs, hard cooked egg, olive oil, vinegar

Chilled Summer Soup (seasonal)
Ask our chef about how a refreshing, chilled soup might be the perfect course for you!

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DINNER MENU

ENTRÉES
- Served with fresh seasonal vegetables, Chef inspired potato or rice side.
- We're happy to work with you to create your perfect menu.
- Menu is subject to change based on season.

Pan-Roasted Chicken Breast
Mary's non-GMO, a chicken breast, stuffed with fresh herbs and chèvre, with Shakshuka

Coq au Vin (a classic dish from Burgundy, France)
Mary's non-GMO, chicken thighs marinated in red wine, cognac, garlic and fresh herbs and braised with Porcini mushrooms, pancetta, pear onion, tomato

Grilled Bistro Filet
Certified Angus beef, medium rare, Chimichurri sauce or red wine reduction sauce

Roasted Prime Rib or Berkshire Pork
Snake River Farms Kurobuta pork served with Maple-Dijon sauce

Roasted British Columbia King Salmon Fillet
Certified organic, Creative salmon fillet with lemon-caper beurre blanc

Pacific Rock Cod "Vera Cruz"
Fresh, local, hand-cut Pacific cod fillet roasted with tomato, onion, garlic, pickled jalapeño, queen olives, capers, lime, bay leaf, Mexican oregano and fresh parsley

Vegan Vegetable Curry
Seasonal vegetables and tofu in our house-made Italian tomato sauce, jasmine rice

CHILDREN'S PRICING
Inquire with Chef
Children 3 and under are free of charge
Ages 4 - 12, $16.95 per person

All food and beverages are subject to a 20% taxable service charge and 7.25% sales tax and may be subject to change due to product availability.

BAR PACKAGES

STANDARD HOST BAR

Included in both Wedding Packages

- Domestic Beer & Well Liquor
- House Red & White Wine
- Soft Drinks & Juices
- Regular/Decaffeinated Coffee & Tea

One hour for cocktail hour and four consecutive hours following dinner

Add Sparkling Wine Toast, $3 per person

PREMIUM HOST BAR

- Domestic & Premium Beer
- Well & Call Liquors
- Regular & Premium Brand Liquors & Cocktails
- House Red & White Wine
- Sparkling Wine Toast
- Soft Drinks & Juices
- Regular/Decaffeinated Coffee & Tea
- **Upgrade to premium is an additional $10 per/person**

One hour for cocktail hour and four consecutive hours following dinner

Ice, Mix, Glassware & Bartenders Provided for both Standard and Premium Host Bar.

All food and beverages are subject to a 20% taxable service charge and 7.25% sales tax and may be subject to change due to product availability.

WEDDING INFORMATION

TAXES & SERVICE CHARGES

Food, beverage and function services are subject to a taxable 20% service charge. A 7.25% Sales & Service tax applies to all transactions.

OUTSIDE FOOD AND BEVERAGE

Bear Valley Resort does not permit outside food and beverage. To maintain our high quality food standards, Bear Valley Resort reserves the right to make changes and/or substitutions and cost adjustments based on the availability of the product and current market value. In accordance with health and safety regulations, food and beverage products may not be removed after a function. Wedding cakes are the only exception to this rule.

SPECIAL MEAL REQUESTS AND FOOD ALLERGIES

Please inform us of any guests who have food allergies and medical dietary restrictions to take the necessary precautions when preparing their meals. Also, please be aware that food in our kitchens may contain or may have been in contact with peanuts, nuts, seafood, or other possible allergens. Therefore we cannot guarantee a 100% allergy-free environment.

POSTING AND DECORATIONS

All signage displayed in public areas must be professional and tasteful. Nothing is to be attached, in any manner, to the walls of the banquet rooms or in the hallways. All open flame candles must be enclosed in a glass container that exceeds the height of the flame.

CONTACT US

For more information or to book your special day, please contact our Group Sales Manager

Mariah Matthews
209.753.2327 X 110
mariahm@bearvalley.com