

The Pines
RESORT
On Beautiful Bass Lake

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



Let the shimmering waters
and fragrant pines create

Memories of a Lifetime

www.BassLake.com
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Lodging and Activities

Chalets



Nestled in the tall pines by Bass Lake, our Chalets provide the comfort and charm of private mountain cabin.



Our two-story Chalets 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.

Suites



Our luxurious lakefront Suites are conveniently located in the same lodge as Ducey's Restaurant and Ducey's on Bar & Grill. Each Suite is a spacious kind unit featuring split-level design (some with spa tubs), flat screen TVs, wet bar with refrigerator, microwave, fireplace, cable television, DSL and private deck. Honeymoon Suite available.



FROM HIKING, TENNIS, GOLF, ZIP LINES AND WATER ACTIVITIES - TO SPA SERVICES, SHOPPING AND GUIDED SIGHTSEEING TOURS. THE PINES RESORT ON BEAUTIFUL BASS LAKE, CA FILLS YEAR ROUND GETAWAYS WITH AS MUCH - OR AS LITTLE, - ACTIVITY YOU WANT.

Yosemite National Park

Open year-round, Yosemite National Park is justly famed for its incomparable beauty, its majestic forests, glorious waterfalls, colossal rock formations and enchanting high-country meadows. The park's south entrance gate is located just 17 miles north on Highway 41 from The Pines Resort.

The Pines Spa

Treat yourself to a luxurious spa treatment or choose from variety of special services, including massage, stone therapy, salt glows, foot pampering and aromatherapy.

Madera Wine Trail

One of California's oldest wine growing regions, Madera County has long been known for producing internationally acclaimed wines. Three times annually thousands of wine lovers participate in Wine Trail Weekends and Wine Tasting is available year round.

Wedding Packages

2015/2016

\$2,000

Ceremony & Reception Package

Including
Wedding Coordinator

Gazebo Lawn

For ceremony, wedding arch and ceremony chairs

Gazebo Deck / Lakeview Room

For reception including guest tables, chairs, china, silverware, glassware, table linens, and napkins

Catered buffet or plated/served meals are offered at a per person rate (Please see menus attached)

\$3,000

Ultimate Wedding Package

Including
Wedding Coordinator

Rehearsal Dinner and Venue

(Food & Beverage up to \$500)

Catered buffet or plated/served meals are offered at a per person rate (Please see menus attached)

OR

Arrangements may be made at one of our restaurants

Gazebo Lawn

For ceremony, wedding arch and ceremony chairs

Gazebo Deck / Lakeview Room

For reception including guest tables, chairs, china, silverware, glassware, table linens, and linen napkins

Catered buffet or plated/served meals are offered at a per person rate (Please see menus attached)

One night in our Honeymoon Suite

(based on availability)

\$1,500

Reception Only Package

Including

Wedding Coordinator

Gazebo Deck / Lakeview Room

For reception including guest tables, chairs, china, silverware, glassware, table linens, and napkins

Catered buffet or plated/served meals are offered at a per person rate (Please see menus attached)

\$2,500

Ceremony Only Package

Including

Wedding Coordinator

Gazebo Lawn

For ceremony, wedding arch and ceremony chairs on a Saturday; Sunday through Friday see below

\$2,500

Winter Wonderland Package

Available November–March

Including

Wedding Coordinator

Gazebo Lawn

For ceremony, wedding arch and ceremony chairs

Gazebo Deck with Tent

For reception including guest tables, chairs, heaters, china, silverware, glassware, table linens, and napkins

Catered buffet or plated/served meals are offered at a per person rate (Please see menus attached)

Intimate Wedding Package

Sunday thru Thursday \$500

\$500

Including

Gazebo Lawn

For ceremony, wedding arch and ceremony chairs. For up to 50 guests

Saturdays May–October have a 100 person minimum

Deposit (package fee) is due at booking to guarantee your date

Wedding Guidelines

Wedding Coordination

Relax! The Pines Resort's attentive and professional wedding coordinator will attend to you, your family, and guests so that you can treasure each moment of your special celebration.

Our wedding coordinator is here to assist you, coordinating the day's events and is your mediator between our catering staff and outside vendors. Your wedding professional will assist you with our wedding consultation checklist, arranging your rehearsal, on-site consultations in addition to selecting menus, timing, and vendor recommendations. The wedding coordinator consults with all your outside vendors (photographer, videographer, florist, baker, and disc jockey or band) to make your event flow effortlessly.

Rehearsal

Our wedding coordinator will arrange a ceremony rehearsal at your convenience the night before or morning of your wedding. Due to the occasional occurrence that your ceremony location is being used for another event, our wedding coordinator will designate an alternate area for your rehearsal.

Food and Beverage

Please be aware that all food and beverage must be provided by the resort, with the exception of the wedding cake. Menu selections are required 30 days prior to event. Final confirmed number of guests must be specified 14 working days prior to your event.

The Pines Resort offers a tasteful selection of wines, liquors and beers for your reception. All beverages are charged on a consumption basis. Our requirement is at least one bartender per 100 guests. Each bartender requires a \$250 minimum in alcohol consumption. At the end of the event, should you not have met the bar minimum, you are required to make up the difference, which will be charged to your final bill. We offer Hosted Bars, Partial Hosted Bars, Non- Hosted Bars, Hosted Beer and Wine Only Bars and Hosted Specialty Drink Bars. An average bars estimate is \$10 - \$14 per guest, depending on the selection of liquor served and consumed.

Decorations

Our Banquet Department will set up for your event at their earliest convenience, allowing you to decorate by 9am the day of your wedding. However, due to the occasional occurrence of other functions the day of your event, the Pines Resort will allow no less than 4 hours prior to the event for decorating. The Resort will properly notify you of set up times. Decorations must be removed after event has ended. Flowers and cakes must be arranged to be delivered and set by an outside vendor. The Pines Resort does not have the capability to store cakes or flowers. Your wedding coordinator can coordinate delivery and set-up times with these vendors.

Music

We welcome a disc jockey or live music until 10:00 pm in our outdoor reception venue. In consideration of all hotel guests, all music will be controlled at the discretion of The Pines Resort management. Please consult our wedding professionals for entertainment options.

Guest Rooms

As a courtesy to you and your guests, we will generate a group block. In this block of rooms the Pines Resort will hold a number of room types under a group name and group rate.

You and your guests will work with our Rooms Coordinator to individually book those rooms at your convenience. The Pines Resort will hold accommodations until 30 days prior to your wedding with us. At this time any unbooked rooms will be released from the group block at no penalty to you. Guests may still make reservations for overnight rooms after this date, but may do so on a first come first serve basis, but may not be eligible for the discounted group rate.

Parking

Parking spaces are available to you and your guests throughout the Resort. On days where other events are scheduled, there are alternative parking spots available in offsite locations.

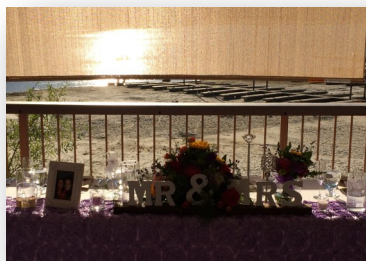
Financial Agreements

In order to confirm sleeping rooms, food and beverage, and function space, your group must provide The Pines Resort with at least a \$2,000 (dependent on package fee, see wedding packages) non-refundable deposit and an authorized signature on our letter of agreement. Signed agreements must be received 7 days after function was booked or the Resort may release the space to prospective groups.

Our wedding professionals have developed a series of deposits to ease financial obligations. Groups will pay a 50% estimate deposit of event no later than 60 days prior to the function. Groups will pay final estimated deposit no later than 10 days prior to the function. All deposits will be applied to final billing.

Please note that a credit card is required on file for a guarantee of any additional charges at the conclusion of the event. In case of overpayment, a credit will be sent to you promptly.

A customary 20% service charge and current California sales tax will be added to final balance.



Wedding Menu

Hors D'oeuvres



Executive Chef

Johnathan Frabotta



Cold Hors D'oeuvres

Servings for 35-40 guests:

Domestic Cheese (cheddar, Swiss, Monterey Jack) and Crackers	\$75
Imported Cheese (brie, manchego, Stilton and Gouda) and Crackers...	\$135
Display of Fresh Fruit.....	\$70
Fresh Vegetable Crudités' Display with Ranch Dip.....	\$75
Meat, Cheese, and Vegetable Antipasto Platter.....	\$95
Caprese	\$95
Spinach and Artichoke Dip in Sourdough Bread Bowl with Crostinis.....	\$85



Price per 50 pieces:

Classic Jumbo Shrimp.....	\$175
Bruschetta.....	\$75
<i>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</i>	
Ahi Poke on Won Ton Triangles.....	\$105
Sushi Rolls accompanied with Wasabi and Soy Sauce.....	\$100
<i>Assortment of California Roll and Spicy Tuna Roll</i>	
Mini Ham, Turkey and Roast Beef on Croissant Sandwiches.....	\$95
Turkey Wraps with Pestoili.....	\$65



Hot Hors D'oeuvres

Servings for 35-40 guests:

Baked Brie.....	\$115
Nuts and dried fruit baked in a puff pastry	
Crab and Artichoke Dip in Sourdough Bread Bowl with Crustiness'.....	\$105

Price per 50 pieces:

Bacon-wrapped Mushrooms.....	\$65
Coconut Shrimp with Orange-ginger and sweet chili sauce.....	\$105
Beef <u>or</u> Chicken Yakitori (Skewers) with Teriyaki Sauce.....	\$85
Chicken, Beef <u>or</u> Pork Satay with Thai Peanut Sauce.....	\$90
Crab Rangoon.....	\$100
Meatballs with Creamy Pesto <u>or</u> Marinara Sauce.....	\$60
Mini Crab Cakes with Lemon-dill Aioli & Roasted Red Pepper Sauce.....	\$105
Pork Egg Rolls with Tamarind Sweet Chili Sauce.....	\$50
Spanakopita.....	\$60



Prices are subject to gratuity and tax

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.

Joyful Beginnings \$40 per person

Ducey's Dinner Salad
with ranch and balsamic dressings

Chef's choice vegetables

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
Or Chicken with orange-ginger glaze

Rolls & Butter



Simple Elegance \$44 per person

Display of fresh fruit

Ducey's Dinner Salad
with ranch and balsamic dressings

Chef's choice vegetables

Roast Tri Tip 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
or Chicken with orange-ginger glaze

Rolls & Butter

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

Prices are subject to gratuity and tax

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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 **\$67** per person

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



Prices are subject to gratuity and tax

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

One Entrée \$48 per person

Two Entrées \$52 per person

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



Prices are subject to gratuity and tax

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 \$43 per person

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

South of the Border \$43 per person

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

Asian Fusion \$43 per person

Oriental Salad with organic greens, cabbage, carrots, cucumbers, Mandarin 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

Festa Italiana \$43 per person

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



Prices are subject to gratuity and tax

Wedding Menu

Plated / Served Meals

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

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



Plated Choice 1... \$42 per person

Marinated grilled chicken breast with creamy mushroom ragu

OR

Four ounce filet mignon with port wine demi



Plated Choice 2... \$45 per person

Marinated and grilled chicken breast with pomegranate reduction

OR

Six ounce filet mignon with port wine demi



Plated Choice 3... \$47 per person

Marinated and grilled salmon with béarnaise

OR

Six ounce bacon wrapped filet mignon with port wine demi



Plated Choice 4... \$49 per person

Broiled halibut with parmesan basil crust and citrus beurre blanc

OR

Six ounce bacon wrapped filet mignon with port wine beef jus

Prices are subject to gratuity and tax