



Begin Your Adventure

→ CATERING MENU



WEDDINGSATMAMMOTH.COM

760.934.2571 X2220 • WEDDINGS@MAMMOTHRESORTS.COM

Mammoth Reception Packages

ALL RECEPTION PACKAGES INCLUDE:

- Your choice of one (1) dinner package.
- Passed hors d'oeuvres for one (1) hour.
- Freshly-baked artisan rolls and butter.
- Starbucks® coffee and premium Teavana® tea service.
- Cake cutting service.

ADDITIONAL INFORMATION

- Chef's Table is a buffet dinner service.
- Children's meals available for \$25 (ages 2–12).
- Vendor meal available for \$35 (hot entrée only – chef's choice).
- Vegetarian, vegan, and gluten-free options available (page 8).
- Menu substitutions or alterations are permitted only with approval from the catering sales manager. Change fees apply.
- Venue administration fee – \$400.
- Each venue has a catering price minimum, which varies by date and/or season. Ask your catering sales manager for details.
- Tax and service fees apply to all packages (7.75% tax, 20% gratuity, 1.5% tourism assessment fee).

QUESTIONS?

Contact the Mammoth Weddings Catering Team at 760.934.2571 x2220 or by email at Weddings@MammothResorts.com.





AVAILABLE
AT ALL VENUE
LOCATIONS

Parallax at
McCoy Station

McCoy Station
Dining Room

The Mill Café

Tent at Sierra
Star Golf Course

The Lodge at
Camp High Sierra

June Mountain
Chalet

Lincoln Bar at
Canyon Lodge



The Sierra Wave Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$67 PER PERSON

HORS D'OEUVRES

Please select two (2); includes one (1) hour of service. Each additional selection is \$4 per person.

Grilled Chicken Brochettes – with curry sauce and toasted coconut

Crisp Vegetable Spring Rolls – with sweet chili dipping sauce

Asian Pot Stickers – chicken, ginger, green onions, cilantro, with ponzu sauce

Charred Lemon Hummus – marinated olives, grilled naan bread

Bacon-Wrapped Dates – with blue cheese sauce and chives

Spanikopita – phyllo triangles filled with spinach and feta cheese

Artichoke Fritter – with lemon aioli and flat leaf parsley

Stuffed Mushrooms – Italian sausage and bread crumbs *or* grilled vegetable and goat cheese

Seasonal Fruit Skewer – with local honey and mint

Olive Oil Poached Tomatoes – chèvre, garlic crostini, torn basil

SALADS

Please select one (1). Additional selections are \$4 per person.

Caesar Salad – romaine lettuce, Parmigiano-Reggiano, homemade Caesar dressing and garlic croutons

Grilled Vegetable Salad – crisp romaine lettuce, grilled vegetables and smoky tomato vinaigrette

Spinach Salad – shaved red onion, baby tomatoes, carrot ribbons, lemon-herb emulsion

Citrus Salad – farmers market greens, candied walnuts, goat cheese, meyer lemon vinaigrette

The Wedge – chopped iceberg lettuce, bacon, tomato, onion, chunky blue cheese dressing

ENTRÉES

Please select two (2). Additional selections are \$12 per person.

Smoked Tri-Tip – with BBQ jus

Seared Sesame Salmon – with roasted tomato butter

Levy Signature Lemon Chicken – marinated in zesty lemon-oregano sauce

SIDES

Please select two (2). Additional selections are \$6 per person.

Crispy mascarpone polenta

Rosemary potatoes

Sautéed mushrooms

Wild rice

Wilted garlic spinach

Seasonal vegetables

Roasted cauliflower with herbs

Au gratin potatoes



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The Minaret Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$80 PER PERSON

HORS D'OEUVRES

Please select three (3); includes one (1) hour of service. Each additional selection is \$4 per person.

BLT – smoked pork belly, micro greens, apple-bourbon marmalade, toasted brioche

Crab-Stuffed Artichokes – fresh herbs, lime drizzle, artichoke bottom

Cajun BBQ Shrimp Skewer – seared in a spicy pepper butter sauce

Levy Signature Mini Crab Cakes – with lemon aioli and jicama slaw

Chicken & Beef Brochettes – with toasted coconut curry and sweet chili garlic sauces

Roast Beet – California goat cheese, chives, garlic crostini, extra virgin olive oil

Chicken Empanadas – with avocado relish, cilantro

Caprese Skewer – cherry tomato, fresh mozzarella, basil oil

Prosciutto-Wrapped Melon – seasonal melon wrapped in Prosciutto di Parma

SALADS

Please select two (2). Additional selections are \$4 per person.

California Salad – farmers market greens, maytag blue cheese, dried cranberries, candied walnuts, white balsamic vinaigrette

Spinach & Frisée Salad – shaved red onion, tear drop tomatoes, chèvre cheese, sun-dried tomato vinaigrette

Bibb Lettuce – grape tomatoes, spiced pecans, radicchio, herbed feta cheese, citrus vinaigrette

Arugula Salad – sun-dried tomatoes, shaved Parmesan, roasted almonds, sherry vinaigrette

Organic Gem Lettuce – California strawberries, bread crumbs, local honey-herb emulsion

ENTRÉES

Please select up to two (2). Additional selections are \$12 per person.

Herb-Crusted Sirloin – with au jus

Oven-Roasted Filet of Salmon – with leek confit

Red Wine-Braised Short Rib – with rosemary-thyme reduction

Pacific White Sea Bass – with chimichurri

Pan-Seared Chicken Breast – with lemon-herb sauce

SIDES

Please select two (2). Additional selections are \$6 per person.

Sour cream and chive whipped potatoes

Garlic broccolini, lemon peel, chili flakes

Orzo pilaf, herbs, shaved Parmigiano-Reggiano

Grilled green beans, brown butter

Farmers market roasted vegetables

Parmesan-parsley risotto cakes

Caramelized butternut squash

White bean ragout

Sautéed mushrooms, shallots, herbs



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The Black Diamond Package

CHEF'S TABLE OR FAMILY-STYLE OPTIONS • \$90 PER PERSON

HORS D'OEUVRES

Please select four (4); includes one (1) hour of service. Each additional selection is \$4 per person.

Seafood Salad – citrus, fennel, olives, extra virgin olive oil, crisp tartlet

Grilled Chicken – soft herbs, butter lettuce, lemon-pepper glaze

Rosemary Baby Lamb Chops – olive chimichurri

Roast Beet – California goat cheese, chives, garlic crostini, extra virgin olive oil

Cast Iron-Seared Scallops – caramelized onion-bacon jam

Mini Beef Wellington – mushroom duxelle wrapped in puff pastry

Ahi Tuna Tartar – micro greens, wasabi vinaigrette on a wonton crisp

Mini Kobe Beef Sliders – caramelized onions, roma tomato and homemade ketchup

Spicy Pork Empanadas – with avocado relish and cilantro

SALADS

Please select two (2). Additional selections are \$4 per person.

Local Arugula Salad – chopped dates, toasted walnuts, manchego cheese, pistachio vinaigrette

Sonoma Greens – pickled cucumber, baby lettuce, micro greens, humboldt fog goat cheese, roasted tomato vinaigrette

Butter Lettuce Salad – shaved radish, pickled herbs, Meyer lemon vinaigrette, edible flower

Apple & Gorgonzola Salad – mixed lettuce, Granny Smith apples, grape tomatoes, gorgonzola cheese, apple cider vinaigrette

Baby Spinach Salad – dried cranberries, candied walnuts, smoked cheddar, white balsamic vinaigrette

Organic Beet Salad – local arugula, toasted pepitas, feta cheese, nut-free pesto

Hydro Bibb Lettuce – organic heirloom tomatoes, shaved radish, carrots, sherry emulsion

Mediterranean Salad – crisp romaine, roasted peppers, garbanzo beans, marinated kalamata olives, feta cheese, roasted pine nuts, red wine vinaigrette

Crunchy Salad – romaine lettuce, napa cabbage, julienne carrots, cilantro, pickled cucumbers, sliced radish, scallions, chopped roasted peanuts, lime vinaigrette

ENTRÉES

Please select up to two (2). Additional selections are \$12 per person.

Peppered Filet Mignon – with wild mushroom sauce

Macadamia Nut-Crusted Mahi Mahi – with pineapple-ginger salsa

Provencal Lamb Chops – roasted rack of lamb, fresh oregano, rosemary and garlic

Bone-in Ribeye Steak – herbed-shallot butter and fried buttermilk onion rings

Petaluma Chicken – lemon-rosemary marinated, lemon pan sauce

SIDES

Please select two (2). Additional selections are \$6 per person.

Garlic broccolini, lemon peel, chili flakes

Orzo pilaf, herbs, shaved parmigiano-reggiano

Grilled green beans, brown butter

Roasted garlic whipped potatoes

Farmer's Market roasted vegetables

Parmesan-parsley risotto cakes

Caramelized butternut squash

White bean ragout

Sautéed mushrooms, shallots, herbs

Plated Dinner Options

PRICE LISTED WITH ENTRÉE

HORS D'OEUVRES

Please select two (2); includes one (1) hour of service. Each additional selection is \$4 per person.

BLT – smoked pork belly, micro greens, apple-bourbon marmalade, toasted brioche

Crab-Stuffed Artichokes – fresh herbs, lime drizzle, artichoke bottom

Cajun BBQ Shrimp Skewer – seared in a spicy pepper butter sauce

Levy Signature Mini Crab Cakes – with lemon aioli and jicama slaw

Chicken & Beef Brochettes – with toasted coconut curry and sweet chili garlic sauces

Roasted Beet – California goat cheese, chives, garlic crostini, extra virgin olive oil

Chicken Empanadas – with avocado relish and cilantro

Caprese Skewer – cherry tomato, fresh mozzarella, basil oil

Prosciutto-Wrapped Melon – seasonal melon wrapped in Prosciutto di Parma

Baked Brie – caramelized onions, orange jam, seasonal fruit

SALADS

Please select one (1).

Organic Beet Salad – local arugula, toasted pepitas, feta cheese, no-nut pesto

Caesar Salad – romaine lettuce, Parmigiano-Reggiano, homemade Caesar dressing and garlic croutons

Panzanella Salad – heirloom tomato, red onion, toasted bread, white balsamic reduction

The Wedge – chopped iceberg lettuce, bacon, tomato, onion and chunky blue cheese dressing

Hydro Bibb Lettuce – organic heirloom tomatoes, shaved radish, carrot, sherry emulsion

Baby Spinach Salad – with dried cranberries, candied walnuts, Sonoma goat cheese white balsamic vinaigrette

ENTRÉES

Add \$12 per person for a duet plate.

Roasted Lemon-Garlic Chicken – \$65 per guest

Petaluma farm, parsley potatoes, seasonal vegetables, natural jus

Maple-Glazed Turkey – \$65 per guest

Butter whipped potatoes, seasonal vegetables, sage gravy

Peppercorn-Crusted Sirloin – \$75 per guest

Crispy herb risotto, seasonal vegetables, red wine demi

Mustard-Glazed Niman Ranch Pork Loin – \$70 per guest

Potato-apple hash, seasonal vegetables, bourbon jus

Slow-Roasted Prime Rib – \$90 per guest

Roasted marble potatoes, seasonal vegetables, natural jus

Grilled Salmon – \$80 per guest

Fennel farro succotash, seasonal vegetables, lemon beurre blanc

Slow-Braised Short Rib – \$75 per guest

Crispy sun-dried tomato polenta, seasonal vegetables, onion-tomato jam

Cast Iron-Roasted Beef Tenderloin – \$105 per guest

Truffle potatoes, seasonal vegetables, Bordelaise sauce

AVAILABLE AT

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Additional Amenities

VEGETARIAN ENTRÉE MENU

All plates can be made vegan. Many of our entrées can be made gluten-free. Please ask your catering sales manager.

Toasted Farro – grilled organic vegetables, sauce romesco

Mushroom Risotto – shaved Parmesan, oven roasted heirloom tomatoes

Organic Peppers – seared mushrooms, heirloom tomatoes, caramelized onions, zucchini, soft herbs, olives, toasted pepitas

Curried Sweet Potato – wilted spinach, crunchy garbanzo beans, feta cheese

ENHANCEMENTS TO ELEVATE YOUR WEDDING MENU PACKAGE

Street-Inspired Taco Bar – \$12 per guest

Chef-carved chipotle pork carnitas, corn and flour tortillas, salsa trio, chopped onions, cilantro

Pasta Station – \$15 per guest

Penne pasta, grilled vegetables, nut-free pesto, fusilli pasta, braised short rib, roasted garlic tomato sauce

Antipasti & Cheese Display – \$16 per guest

Cured dried meats, artisan California-style cheese, assorted flatbreads, crostinis and crackers

LATE NIGHT SNACKS

Chips & Salsa – \$7 per guest

Fresh Corn Tortilla Chips and House-Made Salsa Rojo. Add Guacamole +5

Mexican Street Fruit – \$6 per guest. Seasonal fruit on a stick, tajin seasoning, honey

Sliders – \$10 per guest, each additional selection is \$4 per guest

Choice of: mini beef, pulled pork or grilled chicken

Warm Pretzel Bites – \$6 per guest

Beer cheese, chipotle and yellow mustards

Churro S'mores – \$7 per guest

Choice of: marshmallow crème, chocolate and caramel sauces and graham cracker crumble

Warm Cookies & Milk – \$10 per guest

Our chocolate chunk, oatmeal raisin, and peanut butter cookies served fresh out of the oven and served with ice-cold milk.

To-Go Hot Cocoa, Coffee & Tea – \$7 per guest.

With whipped cream, mini marshmallows, multiple sugars, cream and fresh lemon.

Cakes

VANILLA CAKE with butter cream frosting

CHOCOLATE CAKE with butter cream frosting

LEMON CAKE with meringue frosting

CARROT CAKE with cream cheese frosting

RED VELVET CAKE with cream cheese frosting

PRICING

Please select one (1) flavor and review design and pricing with your catering sales manager.

10 inch round (serves 15) **\$75**

12 inch round (serves 25) **\$85**

14 inch round (serves 30) **\$95**

1/2 sheet (serves 40) **\$105**

CUPCAKES

\$4 per cupcake. Minimum three dozen cupcakes per flavor.



Beverage Packages

All beverage packages include a champagne toast, choice of three (3) wines by the glass, as well as soft drinks. All beverage packages require hosted bar service of one (1) bartender per 50 guests; an additional bartender is \$100. For wine served tableside, please inquire for a current list, availability and pricing.

Custom signature cocktails available. Please inquire with your catering sales manager.

PREMIUM BAR

2 hours of service is \$42 per person. Additional service is \$10 per person/hour; up to 5 hours total.

Spirits – Grey Goose, Bombay Sapphire, Captain Morgan, Patron Silver, Makers Mark, Johnnie Walker Black

Wine – Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

Sparkling – Ruffino Prosecco

Beers – 4 Premium/Craft Selections, 1 Domestic Selection

BASIC BAR

2 hours of service is \$32 per person. Additional service \$8 per person/hour; up to 5 hours total.

Spirits – Well Vodka, Whiskey, Scotch, Rum, Gin and Tequila

Wine – Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

Sparkling – Wycliff Brut

Beers – 2 Domestic Selections, 1 Premium/Craft Selections

BEER & WINE ONLY BAR

2 hours of service is \$24/person. Additional service \$7 per person/hour; up to 5 hours total. Choose 5 beer selections, including at least 1 domestic.

Domestic Beer Selection

Coors Light, Coors Original, Pabst Blue Ribbon

Premium Beer Selection

Guinness, Modelo, Sierra Nevada Pale Ale, Topo Chico Hard Seltzer

Craft Beer Selection

Sierra Nevada Hazy Little Thing IPA, Lagunitas IPA, 805 Blonde Ale, Incline Hard Cider

Wine Selection

Rodney Strong: Pinot Noir, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon

SPECIALTY BARS

Wine Only Bar – \$8 per Drink

Add elegance to your occasion with the decadence of crisp sparkling wine. *Add Veuve Clicquot for \$15 per person. Please inquire with your Wedding Manager.*

LOCAL BREWERIES UPGRADE

Add local breweries to your special occasion for \$10 per person. Choose 2 beer selections. *Additional requests for beers not carried will be subject to a stocking charge.*

Mammoth Brewing Company: Yosemite Pale Ale, Golden Trout Kolsch, Epic IPA and Double Nut Brown

June Lake Brewing Seasonal Kegs: Ask Your Sales Manager for Current Listings

