



Wedding Packages





Thank you for considering Outbound Yosemite for your wedding celebration

Outbound Yosemite offers a modern mountain setting just minutes from Yosemite National Park, providing a relaxed yet refined backdrop for intimate weddings and unforgettable gatherings. Surrounded by the beauty of the Sierra foothills, the property brings together natural scenery and contemporary comfort for a truly distinctive celebration.

With inviting indoor and outdoor spaces, Outbound Yosemite creates an ideal environment for ceremonies, receptions, and wedding weekend moments shared with your closest family and friends. Our team is here to support thoughtful planning and seamless execution from the first conversation through your special day.

OUTBOUND
YOSEMITE

Ceremony & Reception Sites



Juniper Terrace 2,100 sq. ft.

Ceremony: 175 Guests

Reception: 150 Guests

From “I do” to last call, this terrace does it all. Set against lodge-style architecture and wide Sierra skies, Juniper Terrace is built for ceremonies, cocktail receptions, dinners, and late-night celebrations. String lights overhead and lounge-style seating keep things relaxed and social, while direct access to Juniper Bar + Restaurant makes it easy to keep the energy flowing inside and out.



OUTBOUND

YOSEMITE

Sequoia Hall & Outdoor Deck

2,508 sq. ft. Interior |
460 sq. ft. Deck

Ceremony: 200 Guests

Reception: 150 Guests

Celebrate your story in our premier wedding venue, where rustic elegance meets the majesty of the Sierra Nevada. This expansive space offers a seamless flow for your celebration, featuring an attached 460-square-foot deck that invites the breathtaking valley views into your reception.



OUTBOUND

YOSEMITE

Outdoor Event Lawn & Pool Deck

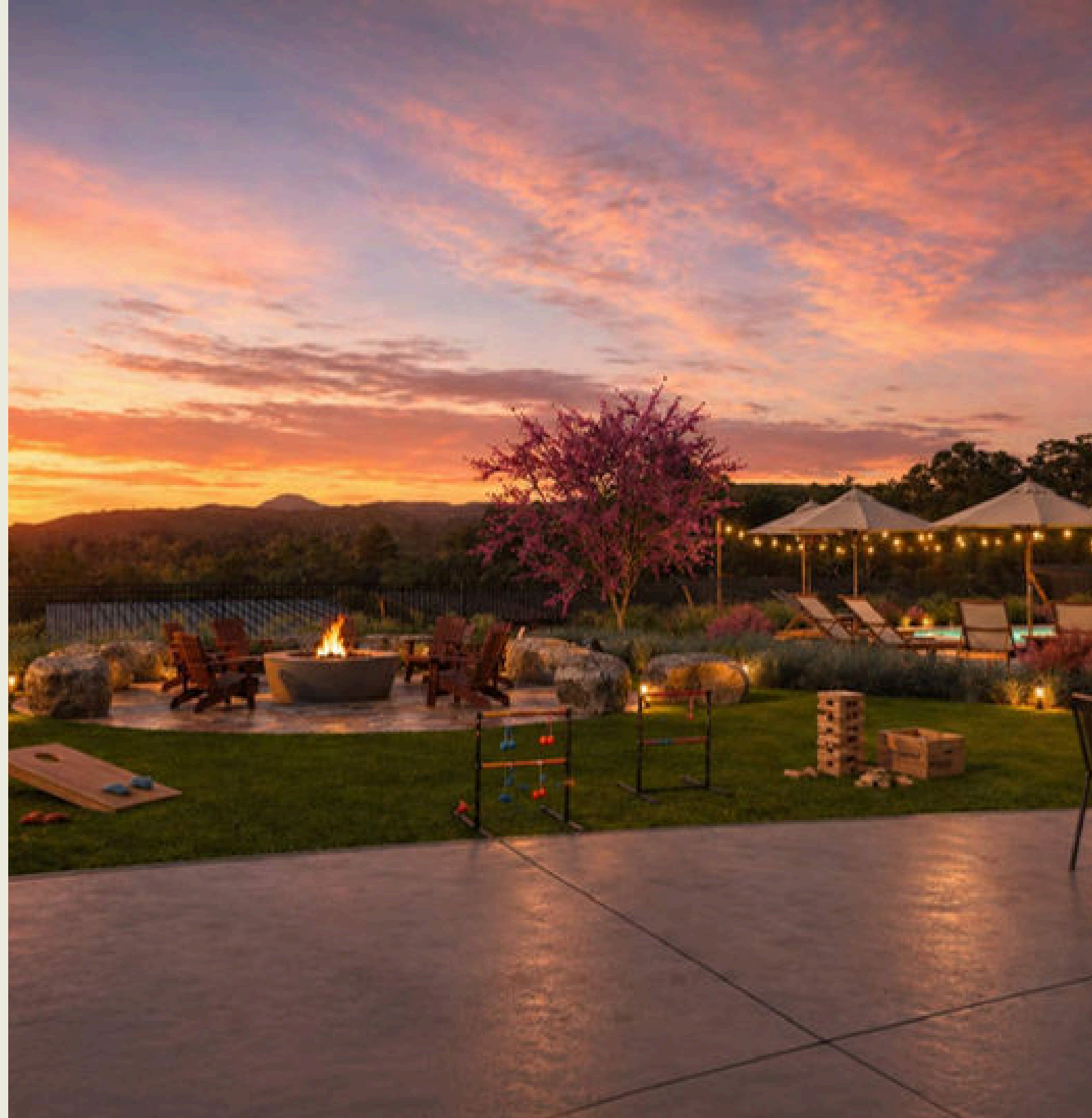
1,800 sq. ft.

Ceremony: 50 Guests

Reception: 75 Guests

The Outbound Event Lawn is built for receptions, cocktail hours, and relaxed celebrations under the Sierra sky. A large communal fireplace anchors the space, with oversized natural stone seating, lawn games on the grass, and room to mix, mingle, and hang late into the evening. With direct access to the resort pool deck, it's an easy extension for gatherings.

**Limited Dates Available*



Venue Rental Pricing

Site Location	Daytime Event Concludes by 2PM	Evening Event times from 5-10PM
Juniper Terrace	\$450	\$750
Sequoia Hall & Outdoor Deck	\$750	\$1,000
Event Lawn & Pool Deck	\$750/Hour	\$750/Hour

Included in your Wedding Celebration:

Six-hour total event window for ceremony and reception, or five-hour reception-only format

Includes full setup and breakdown of event spaces

One-hour rehearsal, based on availability

Ceremony Inclusions

Chairs, microphone and sound system, water station, gift and guest book tables, and umbrellas or heat lamps as needed

Cocktail Hour Inclusions

Cocktail tables with flameless votive candles, standard linens, umbrellas or heat lamps as needed, and a dedicated display table

Reception Inclusions

Guest tables and chairs, standard linens and napkins, china, glassware, and flatware, sweetheart or head table, gift, cake, guest book, and display tables, DJ or band area, custom-sized dance floor, and uplighting

Venue rental fees apply separately to each event component. Ceremony, cocktail hour, and reception spaces are rented individually based on usage.

**All banquet fees are subject to state and local tax 7.75% and service charge of 24%*

Reception Packages





Basecamp Package \$100 per person

Cocktail Hour:

One hour cocktail reception with selection of three passed hors d'oeuvres

Three-Course Plated Dinner featuring your choice of:

One Salad Course

Two Entrée Selections

Champagne or Sparkling Cider Toast

Wedding Cake Cutting and Service
(Wedding Cake Provided by Hosts)

Iced Water | Coffee | Hot Tea

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Summit Package \$115 per person

Cocktail Hour:

One hour cocktail reception with selection of four passed hors d'oeuvres

Three-Course Plated Dinner featuring your choice of:

One Salad Course

Three Entrée Selections

Champagne or Sparkling Cider Toast

Wedding Cake Cutting and Service
(Wedding Cake Provided by Hosts)

Iced Water | Coffee | Hot Tea

Plated Dinner Selections

Salads

Classic Caesar

Crisp Romaine Lettuce, Parmesan Cheese, House made Croutons, Caesar Dressing

Pepita Apple

Spring Mix, Dried Apples, Feta Cheese, Toasted Pepitas, Balsamic Dressing

Yosemite Garden

Wild Arugula, Baby Heirloom Tomatoes, Cucumbers, Shaved Red Onions, Garlic Croutons, Grated Parmesan, Creamy Green Goddess

Endive and Frisee

Crispy Bacon, Crumbled Goat Cheese, Dried Cranberries, Champagne Vinaigrette

Beef

New York Steak

Grilled New York Strip Steak finished with Cabernet demi-glace, served with garlic mashed potatoes and seasonal vegetables

Beef Wellington

Tender beef tenderloin wrapped in mushroom duxelles and flaky puff pastry, served with roasted herb fingerling potatoes and seasonal vegetables

Braised Short Rib

Slow-braised beef short rib with red wine reduction, served over creamy mashed potatoes with seasonal vegetables

Plated Dinner Selections

Chicken

Roasted Chicken Breast

Herb-roasted chicken breast finished with a lemon-thyme pan jus, served with parmesan polenta and seasonal vegetables

Chicken Champagne Cream

Pan-seared chicken breast with champagne cream sauce, served with garlic mashed potatoes and seasonal vegetables

Chicken Piccata

Pan-seared chicken breast finished with lemon-caper beurre blanc, served with whipped potatoes and seasonal vegetables

Seafood

Citrus Butter Salmon

Pan-roasted salmon with citrus butter sauce, served with lemon herb rice pilaf and seasonal vegetables

Chilean Sea Bass

Miso-glazed Chilean sea bass with ginger-soy beurre blanc, served with jasmine rice and seasonal vegetables

Herb Crusted White Fish

Herb-crusted white fish fillet with lemon beurre blanc, served with garlic mashed potatoes and seasonal vegetables

Plated Dinner Selections

Vegan/Vegetarian

Vegetable Wellington

Roasted seasonal vegetables and wild mushrooms wrapped in puff pastry, finished with a roasted mushroom reduction, served with herb-roasted potatoes and seasonal vegetables

Roasted Cauliflower Steak

Pan-seared roasted cauliflower steak with chimichurri sauce, served with lemon herb rice pilaf and seasonal vegetables

Roasted Vegetable Napoleon

Layers of roasted zucchini, eggplant, and tomato stacked with herb vinaigrette and balsamic reduction, served with parmesan orzo and seasonal vegetables

Duet Plates

Additional \$12 per person |
Replaces standard entree selection options

Herb Chicken and Citrus Salmon

Herb-roasted chicken breast with rosemary jus and citrus butter salmon, served with wild rice pilaf and seasonal vegetables

New York Steak and Grilled Shrimp

Grilled New York strip steak with Cabernet demi-glace paired with grilled jumbo shrimp with garlic herb butter, served with garlic mashed potatoes and seasonal vegetables

Roasted Chicken Breast & New York Steak

Herb-roasted chicken breast with lemon-thyme pan jus paired with grilled New York strip steak with Cabernet demi-glace, served with garlic mashed potatoes and seasonal vegetables



Gathering Package

\$125 per person

Cocktail Hour:

One hour cocktail reception with selection of three passed hors d'oeuvres

Buffet dinner featuring your choice of:

Two Salad Selections

Two Entrée Selections

Three Accompaniments

Champagne or Sparkling Cider Toast

Wedding Cake Cutting and Service
(Wedding Cake Provided by Hosts)

Iced Water | Coffee | Hot Tea

Buffet service requires a minimum of 50 guests. A \$10 per person surcharge will apply to events with fewer than 50 attendees.

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Buffet Dinner Selections

Salads

Classic Caesar

Crisp Romaine Lettuce, Parmesan Cheese, House made Croutons, Caesar Dressing

Garden Salad

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, red onions, choice of Italian herbed vinaigrette or balsamic vinaigrette dressings

Apple Walnut Salad

Mixed greens, sliced apples, candied walnuts, gorgonzola cheese, balsamic vinaigrette

Caprese Salad

Sliced tomatoes, fresh mozzarella, basil, balsamic glaze, extra virgin olive oil

Accompaniments

Starch

Herb Roasted Baby Potatoes

Creamy Mashed Potatoes

Roasted Red Potatoes

Lemon Herb Rice Pilaf

Parmesan Orzo

Vegetables

Roasted Broccolini with Toasted Almonds

Grilled Asparagus with Lemon

Glazed Baby Carrots

Seasonal Assorted Roasted Vegetables

Haricot Verts

Buffet Dinner Selections

Entrees

Roasted Chicken Breast

Lemon herb sauce with white wine, garlic, and fresh thyme

Marinated Flank Steak

Cabernet demi-glace with rich red wine reduction and shallots

Lemon Dill Salmon

Lemon dill beurre blanc with white wine and fresh herbs

Chicken Champagne Cream

Champagne cream sauce with reduced champagne and herbs

Herb Crusted White Fish

Light white wine velouté with lemon and thyme

Braised Short Rib

Slow-braised beef short rib with red wine demi-glace

Mushroom Stroganoff

Sautéed mushrooms in a creamy paprika sauce

Penne Pasta Primavera

Penne pasta with roasted seasonal vegetables in a light garlic tomato sauce

Stuffed Bell Peppers

Roasted pepper filled with quinoa, lentils, vegetables, and tomato herb sauce

hors d'oeuvres

Chilled Selections

Caprese Skewer

Fresh mozzarella, tomato, basil, balsamic drizzle

Bacon Wrapped Date

Date stuffed and wrapped in crisp bacon

Bruschetta with Tomato Basil

Toasted crostini topped with tomato, basil, garlic, olive oil

Seasonal Fruit Skewer

Assorted fresh seasonal fruit

Cucumber Bites with Herbed Cream Cheese

Cucumber rounds topped with whipped herb cream cheese

Watermelon and Feta Skewer

Watermelon cubes with feta and mint

Hummus and Red Pepper Crostini

Crostini topped with hummus and roasted red pepper

Hot Selections

Crispy Polenta Bite

Fried polenta square topped with roasted tomato jam

Vegan Samosa

Crispy pastry filled with spiced vegetables served with tamarind chutney

Marinated Tomato Tartlet

Buttery tart shell filled with marinated tomato, basil, and olive dust

Chicken Skewer

Grilled chicken skewer with apricot chile glaze

Coconut Shrimp

Crispy shrimp coated in coconut served with citrus chile sauce

Mini Crab Cakes

Pan-seared crab cake served with lemon herb aioli

Spanakopita

Flaky phyllo filled with spinach and feta cheese

Bar Packages



Hosted Bar Package

Package	First Hour	Additional Hours
Top Shelf	\$27	\$20
Premium	\$24	\$17
House	\$19	\$13
Beer and Wine	\$18	\$13

Pricing on Consumption

Top Shelf Brands

Liquor and Cordials | \$15

Beer

Domestic | \$8

Imports and Craft | \$10

Premium Brands

Liquor and Cordials | \$13

House Wine

Red and White Selections | \$10

House Brands

Liquor | \$11





Beverage Service

Corkage:

Outbound Yosemite is pleased to offer a thoughtfully selected wine list that pairs naturally with our wedding menus. Should you wish to feature a wine not carried in-house, a corkage fee of \$25 per 750 ml bottle supplied will apply. All bottled wine brought in under this arrangement must be opened and served exclusively by Outbound Yosemite staff.

For the comfort of all guests and to maintain service standards, outside beverages are not permitted on property without prior written approval from Outbound Yosemite.

Bar Service:

Outbound Yosemite requires one bartender per every 75 guests to ensure efficient, attentive bar service throughout your wedding celebration.

Bartender service is \$100 per hour, per bartender, with a four-hour minimum.

All guests must present valid government-issued identification to purchase or consume alcoholic beverages, regardless of age. Outbound Yosemite reserves the right to refuse service to any guest who appears intoxicated or when responsible alcohol service standards are at risk.



Extras and Enhancements

Vendor Meals: \$50 per person

Kids Plated Menu: \$30 per person

Fruit Cup

Plated Entrée| Select One

Chicken Fingers, Macaroni & Cheese, Butter or Marinara Pasta or Cheeseburger

Sparkling Cider Toast

Wedding Cake Cutting and Service (Wedding Cake Provided by Hosts)

Iced Water | Juice

Carving Stations:

Seasonal Roasted Salmon | \$15 per person

Roasted salmon side with citrus beurre blanc, and artisan rolls

Herb-Roasted Prime Rib Carving Station | \$20 per person

Slow-roasted prime rib with natural jus, horseradish cream, assorted rolls, and artisan mustard

Roasted Turkey Breast Carving Station | \$12 per person

Herb-roasted turkey breast served with pan gravy, cranberry compote, assorted rolls, and traditional accompaniments

Carving Stations are based on one hour of service.

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Enhancements

Display Stations

Artisan Cheese & Charcuterie Display | \$24 per person

Selection of Domestic and Imported Artisan Cheeses, Cured Meats and Salumi, Assorted Crostini and Crackers, Marinated Olives, Seasonal Preserves, Honey, Dried Fruits, and Spiced Nuts

Harvest Crudité Display | \$14 per person

Seasonal Garden Vegetables, Roasted Red Pepper Hummus, Green Goddess Dip, Pickled Vegetables

Mediterranean Mezze Display | \$20 per person

Traditional Hummus, Tabbouleh Salad, Marinated Olives, Grilled and Marinated Vegetables, Feta Cheese, Warm Pita, and Pita Chips

California Market Fruit Display | \$16 per person

Seasonal Sliced Fruits and Berries, Melons, Citrus, Honey Yogurt Dip, and Fresh Mint

Display Stations are based on one hour of service.

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Enhancements

Desserts

Plated Dessert

One selection | \$8 per person

Two selections | \$12 per person

Assorted Dessert Bar | \$15 per person

Assorted selection of petite cakes, dessert bars, and seasonal sweet bites

Plated Dessert Selections

New York Cheesecake

Classic cheesecake with berry compote

Chocolate Ganache Cake

Rich chocolate cake with ganache drizzle

Key Lime Pie Slice

Tangy key lime pie with whipped cream

Tiramisu Slice

Espresso-soaked ladyfingers with mascarpone cream

Fresh Seasonal Berry Bowl

Assorted fresh berries with berry coulis and mint

Signature Wedding Weekend Experiences

Rehearsal Dinner Experiences

Set the tone for the weekend with a thoughtfully designed rehearsal dinner experience that brings your guests together before the big day. Choose between a relaxed, social gathering or an elevated seated dinner experience.

The “Gather & Grill” (Casual Outdoor Celebration) | Pool Deck and Event Lawn, or Outdoor Event Space | \$75 per person | 25 guest minimum

BBQ-Inspired Buffet

Fire Pit S’mores Bar

Lawn Games & Lounge Areas

Welcome Drink Station with iced water, iced tea and lemonade

Optional Enhancements: poolside cocktail bar, or late-night snack add-on

The “Evening Gathering” (Seated Dinner) | Juniper Terrace or Sequoia Ballroom | 25 guest minimum | Pricing based on menu selections

Curated Plated or Buffet Dinner

Private or Semi-Private Event Setting

Dedicated Toast Moment: Champagne toast

Optional Enhancements: Wine pairing, dessert display, or after-dinner fire pit lounge

Venue rental may apply to additional experiences.

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Signature Wedding Weekend Experiences

Bridal Suite Refreshments

For the bridal party while getting ready. Includes delivery and setup in the bridal suite.

The "I Do" Continental | \$50 per person | 10 guest minimum

Fresh Fruit Display with seasonal fruit, berries, and citrus

Bakery Basket with assorted mini pastries, muffins, and seasonal scones

Yogurt & Granola with honey granola served with Greek yogurt

Spreads include individual sweet butter and fruit preserves

Quiche Display to include Chef's selection of savory quiche featuring seasonal vegetables and cheeses

Coffee Service to include freshly brewed regular and decaffeinated coffee, hot water and assorted teas

Build Your Own Mimosas | \$13 per person | 10 guest minimum | 1 Hour of Service

Chilled House Champagne served with carafes of fresh-squeezed orange juice, Cranberry Juice, and Pineapple Juice

Post-Reception | \$55 per package- serves 2 people

A mini-platter of the cocktail hour hors d'oeuvres served at wedding, cheese crudit  and bottle of house champagne delivered to bridal suite.

Venue rental may apply to additional experiences.

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Signature Wedding Weekend Experiences

The "Night Before" S'mores & Spirits | \$60 per person | 10 guest minimum | 1 Hour Service

Event Lawn and Pool Deck, offer a poolside fire pit package. Include a gourmet s'mores kit (chocolates, marshmallows, strawberries and peanut butter cups), assorted flat bread pizzas, and a bucket of local craft beers or champagne.

Pre-Wedding Yoga & Smoothies | \$55 per person | 10 guest minimum

1-hour private yoga session on the lawn followed by a smoothie and protein bowl station.

Morning Hike & Hydration Experience | \$35 per person | 10 guest minimum

A self-guided group experience designed to connect the wedding party with the surrounding landscape.

Curated local trail recommendations

Grab-and-go breakfast boxes

Bottled water or coconut water

Trail snack kit for guests

Post-hike recovery smoothies or cold brew bar

Venue rental may apply to additional experiences.

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Signature Wedding Weekend Experiences

Late Night "After Party" Bites | 20 guest minimum | One hour service

Slider Station | \$30 per person

Mini cheeseburgers, pulled pork and barbeque chicken

Street Taco Bar | \$27 per person

Flour and corn tortillas, braised beef, grilled chicken, chopped onion, salsa and lime

Warm Pretzel Station | \$14 per person

Soft pretzels with beer cheese and mustard

Tater Tot Bar | \$15 per person

Cheddar sauce, bacon, pickled jalapeño, sour cream, and scallions

Flatbread Bar | \$25 per person

Assorted cheese, pepperoni, and vegetable flatbread

S'more Station | \$14 per person

Chocolates, marshmallows, strawberries, peanut butter cups and graham crackers

Donut Bar | \$16 per person

Assorted donuts and dipping sauces

Venue rental may apply to additional experiences. | Late Night Bites are based on one hour of service

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Signature Wedding Weekend Experiences

The "Grand Farewell" Brunch (Private/Semi-Private) | \$42 per person | 25 guest minimum

Gather with family and friends for a relaxed and memorable farewell brunch hosted in a private setting within the Sequoia Ballroom or a semi-private outdoor setting on the Juniper Patio.

Sliced Fresh Seasonal Fruit and Berries

Greek Yogurt and Granola

Assorted Sweet Breads

Flaky Croissants

Selection of Bagels with Cream Cheese

Sweet Butter and Fruit Preserves

Variety of Meats and Cheeses

Scrambled Eggs

Seasonal Selection of Savory Quiche

Home-Fried Potatoes with Onions and Peppers

French Toast

Selection of: Applewood Smoked Bacon or Pork Breakfast Sausage

Spring Salad with Mixed Berries, Crumbled Goat Cheese, Toasted, Almonds and Balsamic Vinaigrette

Iced Water | Coffee | Hot Tea | Orange Juice

Venue rental may apply to additional experiences.

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Guestrooms

Outbound Yosemite offers a complimentary cabin suite upgrade for the wedding couple, based on availability at the time of booking.

A special discounted group rate will be made available for wedding guests during the contracting process. Once your event is confirmed definite, a reservation link and group booking code will be provided for your guests to begin making reservations.

Discounted rates are available until 30 days prior to the event date.



Additional Information & Resources

Event Confirmation

Event dates are confirmed once the initial nonrefundable deposit has been received along with a signed event agreement and email confirmation from your Event Manager.

The final event balance is due 30 days prior to your event date. At that time, signed banquet event orders, the final estimate, and a completed room diagram must also be submitted, along with a credit card authorization form on file for any remaining charges to be charged at the conclusion of your event.

Final Guarantee

A final confirmed guest count (“guarantee”) is required no later than 15 business days prior to your event. If a guarantee is not received by that deadline, the expected attendance listed on your banquet event order will be used as the final guarantee. Event setup will be prepared to accommodate 5% above the guaranteed number.

Menu Tasting

Couples with a confirmed wedding reception package of 50 guests or more are invited to enjoy a complimentary tasting for two, typically scheduled 60-90 days before their event. The tasting includes couple’s selection of two salads, three entrées, and three accompaniments of the couple's choosing to assist in finalizing their reception menu.

Pricing & Package Availability

All menu selections, package inclusions, venue rental fees, and pricing contained within this package are subject to change without notice. Outbound Yosemite reserves the right to modify offerings based on seasonality, product availability, operational requirements, and market conditions. Final pricing, menus, and package inclusions will be confirmed in your event agreement and banquet event orders.

Additional Information & Resources

Décor

Décor and event materials may be delivered to Outbound Yosemite up to 24 hours prior to your event. Items such as glitter, confetti, and sparklers are not permitted on property.

Our team is happy to assist with placement of small personal items such as favors, place cards, and guest book displays as part of standard setup. Larger installations, décor builds, hanging installations, or complex design elements must be managed by the client or outside vendors. All ceremony and reception décor setup is the responsibility of the couple or their designated vendors. Two hours of pre-event setup time is provided prior to your scheduled start time. Nothing may be attached to or suspended from walls, ceilings, or existing structures.

Outside Food and Beverage

Outbound Yosemite does not permit outside food or beverage to be brought onto property, with the exception of wedding cake.

Wedding cakes must be provided by a licensed bakery and are subject to prior approval by the hotel. All cakes brought in must be professionally prepared and delivered ready for service. All cake service will be handled by Outbound Yosemite staff.

Music

Audio levels are subject to oversight by Outbound Yosemite to ensure alignment with property standards and the comfort of all guests.

Entertainment, including DJs, live bands, and acoustic music, is permitted and may be featured during events until 10:00 PM.





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<https://outboundhotels.com/yosemite/weddings/>



Outbound Yosemite is part of Outbound Hotels, a collection of lifestyle hotels and experiences in beautiful outdoor destinations. A place to come and disconnect so you can reconnect with what matters: Good times, good people, and all-around good vibes—just a stone’s throw away from outdoor adventure and local culture. Other Outbound Hotels include the Virginian Lodge in Jackson, WY, Outbound Mammoth in Mammoth, CA, Outbound Stowe in Stowe, VT, and upcoming properties in Park City, UT. **Learn more at www.outboundhotels.com.**