

Welcome to Firefall Ranch

New to the Yosemite landscape in Spring 2024, Firefall Ranch is unlike anything else Yosemite has ever seen.

Fine but not fussy, Firefall Ranch meanders through serene meadowland and forested rolling hills near Yosemite's popular northwest entrance.

Having hosted weddings for over a decade at our neighboring sister property, the Evergreen Lodge, we appreciate that every wedding party has specific needs, and we're happy to work with you on lodging options, budget realities, meal options, facilities choices, recreation ideas, and more. You can rely on our flexibility and creativity in realizing the celebration of your dreams. We reduce the pressure of planning, giving you more time to enjoy your guests and the beauty that surrounds you.

This packet contains the menus & pricing for various styles of meals. These menus are provided as suggestions and will be refined based on your tastes, desires & seasonal availability.

Please contact me directly for a quote with your estimated guest count and preferred season.

Warm Regards,
Yoanna Logan



Contact Groups & Events Director
Rush Creek Lodge & Evergreen Lodge
Yoanna Logan
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Celebration Menu

90 | Adult

Plated Starters

Choose Three for the Whole Group

Glazed Pork Belly Skewer ⊛

Cucumber, Mini Sweet Pepper, Hoisin Glaze

Bison Meatballs

Piquillo Pepper Romesco, Oregano Oil

Pan Seared Scallop Spoon

Corn Salsa, Lemon, Chives, Beurre Blanc

Smoked Beef Tenderloin

Horseradish Crème Fraiche, Caramelized Onion,
Crosthini

Fried Plantain Spoon ⊛♥

Mango Puree, Pico de Gallo, Chili-Lime

Shoyu Ahi Tuna Spoon

Wakame, Macadamia Nuts, Sesame Oil,
Scallion, Red Onion

Salad

Choose One for the Whole Group

Kale Salad ♥⊛

Lemon Agave Vinaigrette, Fig, Dried Cranberries,
Crushed Walnut, Goat Cheese

Caprese Salad ♥⊛

Fresh Mozzarella, Heirloom Tomato,
Balsamic Reduction Basil

Entrée

Give Guests the Choice of Three Entrées
One Entrée Per Person

Butternut Squash Risotto*

Butternut Squash Puree, Brown Butter,
Sage, Pecorino Romano
**can be vegan*

Herbed Chicken Breast ⊛

Roasted Red Mashed Potatoes, Broccolini, Caper Brown
Butter Sauce

King Salmon ⊛

Sticky White Rice, Sauteed Boc-Choy,
Lemon-Garlic Beurre Blanc

Beef Tenderloin ⊛

Herb Mashed Potatoes, Roasted Tomato, Grilled
Asparagus, Merlot Demi-Glace

Dessert Bar

Served With Champagne

Assorted Macarons ♥

Chocolate Covered Strawberries ♥⊛✓

outside dessert welcome at no additional cost

Prices do not reflect a 22% service fee and 7.25% tax

♥ = vegetarian ✓ = vegan ⊛ = gluten free



Family Style Menu

Please choose one option & menu for the entire group to enjoy.
Items will be served on large platters to be passed around the table.

Option 1

- 1 Starter
- 1 Salad
- 2 Entrees
- 43 | Per Person

Option 2

- 2 Starters
- 1 Salad
- 2 Entrees
- 50 | Per Person

Option 3

- 2 Starters
- 1 Salad
- 2 Entrees
- 1 Dessert
- 55 | Per Person

Starters

Tomato Basil Flatbread ♥
Pesto, Garden Tomato, Mozzarella

Spinach & Artichoke Dip
Smoked Gouda, Aged Parmesan, Pecorino, Smoked
Paprika, Roasted Garlic

California Cheese Board ♥
California Cheeses, Fig Jam, Apricot,
Country Bread & Crackers

Charcuterie Board
Local Cured Meats, Grain Mustard, Olives, Cornichons
& Baguette

Salad

Choose One for the Whole Group

House Salad ♥⊕
Shoestring Carrot, Cucumber, Cherry Tomato, Feta
Cheese, Champagne Vinaigrette

Caesar
Romaine, Parmesan, Crouton,
Grilled Artichoke, Anchovy Parmesan Dressing

Entrée

All Entrees Served with Fingerling
Potatoes and Brussel Sprouts Topped
with Maple-Soy Vinaigrette

Vegetable Penne in
White Wine Cream Sauce ♥*
Asparagus, Cherry Tomato, Wild Mushroom, Spinach,
Parmesan
**can be gluten free*

Roast Chicken ⊕
Lemon Herb Jus

Market Fish
Beurre Blanc

Beef Tenderloin ⊕
Merlot Demi-Glace

Dessert Bar Served With Champagne

Honey Almond Cheesecake ♥
Blackberry Puree

Chocolate Peanut Butter Cake ♥
Dark Chocolate Sauce

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Brunch Celebration

Please choose one menu for the entire group to enjoy.
Items will be served on large platters to be passed around the table.
Comes with assorted juices, lemonade, water, hot tea and coffee station.

Option 1

1 Board
1 Salad
2 Entrees
38 | Per Person

Option 2

2 Boards
1 Salad
2 Entrees
44 | Per Person

Option 3

2 Boards
1 Salad
2 Entrees
1 Action Station
56 | Per Person

Boards

Choose One for the Whole Group

House Made Cinnamon Rolls ♥
Cream Cheese Frosting

California Cheese Board ♥
California Cheeses, Fig Jam, Apricot,
Country Bread & Crackers

Fresh Fruit Tray ♥✓⊕

Crudites Tray ♥
Grilled Pita Triangles, Sundried Tomato Hummus,
Spinach Artichoke Dip

Salad

Choose One for the Whole Group

Little Gem Salad ♥⊕
Shoestring Carrot, Cucumber, Cherry Tomato, Goat
Cheese, Champagne Vinaigrette

Seasonal Berry Salad ♥⊕
Mixed Greens, Berries, Feta Cheese, Toasted Almonds,
Citrus Vinaigrette

Entrée

Choose Two for the Whole Group
All Entrees Served with Potato Hash
and Asparagus

Beef Short Ribs ⊕
Merlot Demi-Glace

French Toast ♥
Assorted Berries

King Salmon ⊕
Lemon Beurre Blanc

Biscuits with Sausage Gravy

Vegetarian Farmer's Quiche ♥
Chef's Choice Seasonal Vegetables and Cheese

Action Station

Made-To-Order Omelets
Assorted Toppings

French Toast Station
Assorted Toppings

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Brunch Celebration Additions

To Heighten Your Celebration

Passed Hors D'Oeuvres

18 | Person

Choose 2 for the Whole Group

Salmon Tartare Cones
Buttermilk Creme Fraiche,
Chives

Mini Crab Cakes
Poblano Aioli, Pickled Peppers,
Cilantro

Avocado Toast ✓♥

Whole Grain Toast, Pistachio
Dukka, Sundried Tomatoes,
Kalamata Olives, Feta Cheese

Wild Mushroom Topped
Polenta Cakes ♥

Wild Mushroom Ragu, Goat
Cheese Polenta
*can be vegan

Carnitas Tostada

Pickled Red Onions, Cilantro,
Lime Crema

Fruit Skewers

Assorted Fruit

Beverage Bar

Espresso Bar | 500

Serves Whole Group

Mimosa Bar | 40

Includes Orange, Cranberry,
Pineapple, Grapefruit Juice,
Assortment of Seasonal Berries
Serves 6 people

Bloody Mary Station | 140

Includes Celery, Horseradish,
Pickled Vegetables, Olives, Hot
Sauce, Lime
Serves 20 People

Irish Coffee | 140

Includes Bailey's, Freshly
Whipped Cream
Serves 20 People

Hot Chocolate | 80

Serves 20 People

Apple Cider | 80

Serves 20 People

Juices

15 | Drink

Green Juice

Spinach, Kale, Ginger,
Cucumber, Celery, Green Apple

Firefall

Coconut Water, Citrus Blend,
Mango, Strawberry

Antioxidant

Carrot, Fresh Orange Juice,
Ginger, Yellow Beet, Turmeric

Cleanser

Lime, Ginger, Lemon, Agave

Fresh Coconut Water

Fresh Squeezed Orange
Juice

Fresh Watermelon Juice

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