



FIREFALL
RANCH

YOSEMITE

Wedding Packages & Menus

2024

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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Event Coordinator Roles

Your facility fee will come with an event coordinator to help keep track of your food/beverage, timeline and details. Be rest assured that even though you don't live in the area we are here to execute a seamless event.

Before Wedding

- Create an estimated invoice based on your food and beverage selections
- Keep you on track during deposit and timeline schedules
- Answering questions on ceremony, decorations, food, lodging, etc
- Setting up Social Tables mock layout and assisting with layout suggestions
- Scheduling time to finalize timeline prior to arrival

Day Before Wedding

- Meet and pick up all decor
- Coordinate distribution of welcome bags or itineraries
- Setup Table and Room layout according to mock layout
- Rehearsal run-through with the entire bridal party
- Rehearsal dinner coordination

Day Of Wedding

- Assist with final placements of decor that were pre-discussed before arrival
- Pick up the bridal party to the ceremony, line up and send everyone down the aisle
- Make sure reception is ready for the event by being the liaison with all vendors
- Food and beverage is prepared & served according to the timeline
- Gather all decor items

Outside planners, photographers, and stylists should keep you on schedule for most of the day prior to the ceremony.

Your DJ/MC should be in charge of Toasts, Speeches, Announcements, and other Activities. .

Day After

Meet with you to finalize the invoice.

Common Requests our team does not manage:

Excessive decor installations. Please discuss décor ideas with your coordinator to understand what is considered excessive.

Movement of decorations/florals from ceremony to reception. We do not move ceremony decorations due to the distance, timing, and logistics involved.

Packaging of your décor. Your décor will be organized and waiting for you the day after your wedding but will not be boxed up.

Floral arrangements and displays.

Organization of escort/meal cards. Our team will place your escort/meal cards but they will need to be organized alphabetically or by table, depending on how you choose to have them displayed.



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Farewell Breakfast Buffets

8:30am - 10:30am

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees, Selection of Hot Teas, Orange Juice, Cranberry Juice, and Complimentary Mimosa Bar.

Priced Per Person. All Buffets Require a 50 Person Minimum

Sunrise Continental | 20

- Whole and Fresh Sliced Fruits ⊕♥✓
- Avocado Toast ♥✓
- Toast Variety & Bagels served with Butter
- Assorted Jams & Cream Cheese ♥
- House Made Granola ⊕♥✓
- Assortment of Plain & Fruit Yogurt ♥⊕

Fresh Start | 22

- Greek Yogurt Parfait Station ♥
- House-Made Granola ⊕♥✓
- Hard-Boiled Eggs ♥⊕
- Hearty Grain Bowl ♥⊕
 - Farro, Quinoa, Spinach, Blueberries, Maple Drizzle
- Whole & Fresh Sliced Fruits ⊕♥✓
- Muffins, Toast & Bagels served with Butter
- Assorted Jams & Cream Cheese ♥

Sierra Buffet | 28

- Egg Scramble ♥⊕
 - Onion, Bell Pepper, Cheddar Cheese
- House-Made Biscuits
 - with Caramelized Onion-Sausage Gravy
- Roasted Red Bliss Potato Hash ⊕✓
 - with Bell Pepper & Onion
- Crispy Applewood Smoked Bacon & Turkey Sausage ⊕
- Whole and Fresh Sliced Fruit ⊕♥✓
- Muffins, Toast & Bagels served with Butter
- Assorted Jams & Cream Cheese ♥
- Assorted Cereals ✓
- House-Made Granola ⊕♥✓

Rush Creek Classic Buffet | 25

- Scrambled Eggs ♥⊕
- Crispy Applewood Smoked Bacon & Turkey Sausage ⊕
- Roasted Red Bliss Potato Hash ✓⊕♥
 - with Bell Pepper & Onion
- Whole and Fresh Sliced Fruit ♥✓⊕
- Muffins, Toast & Bagels served with Butter
- Assorted Jams & Cream Cheese ♥
- Assorted Cereals ✓♥
- House-Made Granola ♥✓⊕

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

♥ = vegetarian ✓ = vegan ⊕ = gluten free



No-Host Wedding Breakfast

8:30am - 10:30am

All Breakfast Buffets are Served with Milóne Regular & Decaf Coffees,

Selection of Hot Teas, Orange Juice, Cranberry Juice

Priced Per Person

Adults 24 | Children 12

Whole and Fresh Sliced Fruits ⊕ ♥ ✓

Toast Variety & Bagels served with Butter

Assorted Jams & Cream Cheese ♥

House Made Granola ⊕ ♥ ✓

Assortment of Plain & Fruit Yogurt ♥ ⊕

Roasted Red Bliss Potato Hash ✓ ⊕
with Bell Pepper & Onion

Scrambled Eggs ♥ ⊕

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Farewell Breakfast Additions

8:30am - 10:30am

Priced Per Person. Minimum Order of 5 People Required

House Made Cinnamon Rolls | 5
Cream Cheese Frosting ♥

House-Made Biscuits | 6
Caramelized Onion-Sausage Gravy

Breakfast Sandwiches | 10
Fried Egg, Smoked Ham, Sharp Cheddar, Croissant

House Smoked Salmon | 10
Herb Cream Cheese, Capers, Red Onion
Cucumber, Sourdough Toast Points

Vegetarian Farmer's Quiche | 8
Chef's Choice Seasonal Vegetables and Cheese ♥

Corned Beef Hash | 8
Corned Beef Hash, Red Potato,
Red Bell Pepper, Onion

Portobello Mushroom Hash | 8
Red Potato, Spinach,
Red Bell Pepper, Onion ♥✓⊕

Hearty Grain Bowl | 8
Farro, Quinoa, Oats, Spinach, Blueberry,
Brown Butter Maple Drizzle ♥⊕

Avocado Toast | 8
Poached Egg, Pico De Gallo, Fresh Avocado,
Red Onion, Arugula, Lemon Oil,
Country Toast ♥
*Can be Vegan

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

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Group Bridal Platter Options

Choose 3 Options for the Whole Group · Minimum Order of 5 People Required

24 | Person

Delivered No Earlier Than 10am

Breakfast Sandwiches ♥

Fried Egg, Smoked Ham, Sharp Cheddar, Arugula, Croissant

Breakfast Burritos

Scrambled Eggs, Bacon, Black Bean, Green Onion, Cotija, Salsa

*Can be Vegetarian

Avocado Toast ♥✓

Poached Egg, Pico De Gallo, Red Onion, Arugula, Country Toast

Bagels and Lox

Everything Bagels, Smoked Salmon, Capers, Red Onion, Tomato, Herb Cream Cheese

Breakfast Parfaits ♥

Greek Yogurt, Granola, Fresh Berry, Honey Drizzle

Cinnamon Rolls ♥

Cream Cheese Frosting

Pistachio Chicken Wraps

Spinach Wrap, Grilled Chicken, Pesto Dressing, Dried Cranberry, Onion, Cilantro

Garden Board ♥⊗

Fresh Carrots, Celery, Broccoli, Cucumber, Tomato, Bell Pepper,
Chipotle-Ranch Dip, Hummus

Charcuterie Board

Selection of Cured Meats, Country Olive, Stone Ground Mustard, Pretzel Crostini

Cheese Board ♥

Selection of California Cheese, Dried Fruit, Honeycomb, Nuts, Assorted Crackers

Fresh Fruit Platter ♥✓⊗

Selection of Seasonal Fruit

Mimosa Bar | 40

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

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Sunset Deck Platter Options

Choose 3 Options for the Whole Group · Minimum Order of 5 People Required

24 | Person

Assorted Sandwiches and Wraps

*Only Available for Groups Over 10

Turkey Club, Italian Ciabatta, Chicken Caesar Wrap & Grilled Vegetable

Garden Board ♥⊕

Fresh Carrot, Celery, Broccoli, Cucumber, Tomato, Bell Pepper,
Chipotle-Ranch Dip, Hummus

Charcuterie Board

Selection of Cured Meats, Country Olive, Stone Ground Mustard, Crostini

Cheese Board ♥

Selection of California Cheese, Dried Fruit, Honeycomb, Nuts, Assorted Crackers

Fresh Fruit Platter ♥✓⊕

Selection of Seasonal Fruit

Antipasto Board

Chef's Selection of Sliced Cured Meats, Grilled Artichokes, Roasted Red Peppers,
Marinated Mushrooms, Olives & Pickled Veggies, Crostini

Lox Platter

Herb Cream Cheese, Capers, Red Onion, Cucumber,
Sourdough Toast Points

Beer, Wine and Batch Cocktails Available

*Ask Coordinator for Details

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Platters & Boards

Small | Serves 20

Large | Serves 50

Mezze Platter ♥

Grilled Pita Triangles, Sundried Tomato Hummus, Spinach Artichoke Dip, Tapenade, Cucumber, Roasted Red Pepper

100 | 250

Fresh Fruit Tray ♥✓⊕

60 | 150

California Cheese Board ♥

Selection of California Artisanal Cheese, Dried Fruit, Honeycomb, Nuts, Artisan Crackers

135 | 340

Charcuterie Board

Chef's Selection of Sliced Cured Meats, Grilled Artichoke, Olives and House Pickled Veg, Crostini

135 | 340

Lox Platter

Herbed Cream Cheese, Capers, Red Onion, Cucumber, Sourdough Toast Points

160 | 400

Grilled Sausage & Peppers Board

Assorted Grilled Sausages & Pepper, Red Onion Marmalade, Whole Grain Mustard, Crostini

175 | 440

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Passed Hors D'Oeuvres

1 Hour Cocktail Reception | 1.5 Hour Long Cocktail Reception | 20

Parties of 50 – 100, Choose Up to Three Passed Hors D'Oeuvres

Parties Greater Than 100 May Choose Four

Priced Per Person

Cold Passed Hors D'oeuvres

Caprese Lance ♥⊕

Mini Heirloom Tomato, Basil,
Fresh Mozzarella Ball, Balsamic

Avocado Toast ✓♥

Avocado Purée, Pico di Gallo,
Cilantro, Crostini

Shoyu Ahi Tuna Spoon

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

Salmon Tartare Cones

Buttermilk Creme Fraiche, Chives

Seared Ahi Wonton Tostada

Asian Slaw, Sesame Seed, Wasabi Caviar, Korean BBQ Sauce

Duck Confit Rillette

Goat Cheese Mousse, Cherry Gastrique Hazelnut

Fried Plantain Spoon ✓⊕♥

Mango Puree, Pico de Gallo, Chili-Lime

Smoked Beef Tenderloin

Horseradish Crème Fraiche,
Caramelized Onion, Crostini

Gazpacho Shooter ♥⊕

Watermelon, Mint, Feta Crema

*Can be Vegan

Hot Passed Hors D'oeuvres

Wild Mushroom Topped Polenta Cakes ♥

Wild Mushroom Ragu, Goat Cheese Polenta
*Can be Vegan

Carnitas Tostada

Pickled Red Onions, Cilantro, Lime Crema

Bison Meatballs

Piquillo Pepper Romesco, Oregano Oil

Glazed Pork Belly Skewer ⊕

Cucumber, Mini Sweet Pepper, Hoisin Glaze

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Arancini with Truffle Aioli ♥

Risotto, Pecorino Romano, Fresh Herbs

Pan Seared Sea Scallop Spoon

Corn Salsa, Lemon, Chives, Beurre Blanc

Open Face Tenderloin on Brioche

Creamed Spinach, Bernaise, Stone Ground Mustard

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Dinner & Bar Packages

Priced per Person, Minimum of 50 Adult Guests

Dogwood Buffet Package | 140

Unlimited Premium Level I Bar

- 1 Platter/Board
- 2 Passed Hors D'Oeuvres for 1 or 1.5 Hour Cocktail
- Choice of Buffet
- S'mores Bar
- Plated Cake Service

Kolana Family-Style Package | 160

For Weddings up to 75 people

Unlimited Premium Level II Bar

- Includes Champagne Toast
- 1 Platter/Board and 3 Passed Hors D'Oeuvres
- Choice of Family Style Sides & Entrees
- 3 Option Sweet Treat Bar
- Plated Cake Service
- Late Night Assorted Flatbreads in Tavern

Lupin Plated Package | 155

Unlimited Premium Level II Bar

- Includes Champagne Toast
- 1 Platter/Board & 2 Passed Hors D'oeuvres
- Choice of Salad and 3 Entrees
- 2 Option Sweet Treat Bar
- Plated Cake Service
- Late Night Chips, Dip, Guacamole

Yosemite Package | 185

Unlimited Premium Level III Bar

- Includes Champagne Toast & Shots
- 1 Platter/Board & 4 Passed Hors D'Oeuvres
- Choice of Salad & 4 Entrees
- 4 Option Sweet Treat Bar
- Plated Cake Service
- Late Night Assorted Flatbreads &
- Late Night Chips, Dip, Guacamole in Tavern

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



Welcome BBQs & Reception Buffets

Priced per Person, Minimum of 50 Adult Guests

All Buffets Listed Come with a Soda, Lemonade, Water, Assorted Hot Tea and Coffee Station

Mexi-Cali BBQ | 36

Not Available for Wedding Receptions

Grilled Marinated Flank Steak

Grilled Guajillo Lime Chicken ⊕

Grilled Guajillo Cauliflower ✓ ⊕ ♥

Corn ⊕ & Flour Tortillas

Grilled Corn on the Cob Elotes ♥ ⊕

with Cilantro Lime Crema & Cotija Cheese

Spanish Rice ⊕ ✓ ♥

Pinto Beans ⊕ ✓ ♥

Crispy Tortilla Chip Chopped Salad

Tomato, Peppers, Olives, Corn, Green Onions, Cilantro and Tomatillo Avocado Dressing ♥

Fried Corn Chips ⊕ ✓ ♥

Condiments: Charred Chipotle Salsa, Guacamole, Cabbage Slaw, Cotija Cheese

Burger Bar | 34

Not Available for Wedding Receptions

Grilled Black Angus Burgers ⊕

Selection of Cheeses, Toppings & Condiments

Salmon Burgers

Black Bean Burgers ♥ ⊕ ✓

Sauteed Mushrooms Caramelized Onions ✓ ⊕

Smoked Gouda Mac 'n Cheese ♥

Grilled Seasonal Vegetables ✓ ⊕

Garden Salad ✓ ⊕

with Champagne Vinaigrette

Kettle Chips

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

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Welcome BBQs & Reception Buffets

Priced per Person, Minimum of 50 Adult Guests. Maximum 140
All Buffets Listed Come with a Soda, Lemonade, Water, Assorted Hot Tea and Coffee Station

California BBQ | 46

Smoked Beef Tri-Tip ⊕

with Guajillo BBQ Sauce

Grilled Jumbo Shrimp in a Chimichurri Sauce ⊕

Grilled Free-Range Chicken ⊕

with Honey Garlic Sauce

Rush Creek Kale Salad ♥ ⊕

Heirloom Cherry Tomato, Shaved Parmigiano-Reggiano, California Red Wine Vinaigrette

Fresh Grilled Seasonal California Vegetables ✓ ⊕

Classic Potato Salad ✓ ⊕

Fresh Vegetable Slaw ♥ ⊕

with Lemon Poppy Seed Dressing

House Made Corn Bread

High Country Buffet | 57

Roasted Pheasant ⊕

Smoked Venison Sausage

with Caramelized Onion Gravy

King Salmon ⊕

with Lemon-Herb Beurre Blanc

Herb Roasted Red & Yukon Gold Potato ♥ ⊕ ✓

Grilled Seasonal Vegetables ✓ ⊕

Spinach Salad ♥ ⊕

Red Onion, Dried Cranberry, Almond, Blue Cheese, Fig Vinaigrette

Dinner Rolls with Herb Butter ♥

Bistro Buffet | 50

Slow Roasted Beef Tenderloin ⊕

Roast Free Range Chicken ⊕

with Lemon Thyme Demi-Glace

King Salmon ⊕

with Valencia Orange Beurre Blanc

Herbed Mashed Yukon Gold Potato ♥ ⊕

Green Beans ♥ ✓ ⊕

with Mushrooms and Roasted Garlic

Scarlet Kale Salad ♥ ⊕

Tarragon, Fennel, Fresh Herbs, Parmesan, Meyer Lemon Dressing

Dinner Rolls with Herb Butter ♥

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

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Family-Style Dinners

Items Will be Served on Large Platters to be Passed at the Table For Groups of 75 people or less.

52 | Person

Salads

Served Individually with Chef's Fresh Baked Bread and Herb Butter | Choose One of the Following

Caesar Salad

Hearts of Romaine, Herb Crouton, Shaved Parmesan, Traditional Peppercorn Caesar Dressing

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Balsamic Reduction, Basil

Kale Salad ♥⊕

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

Accompaniments

Choose Two of the Following

Purée of Sweet Potato ♥⊕

Grilled Asparagus ♥✓⊕

Sautéed Swiss Chard ♥✓⊕

Herb Mashed Potato ♥⊕

Creamy Polenta ♥

Maple Glazed Baby Carrots ♥✓⊕

Charred Broccolini ♥✓⊕

Potatoes Au Gratin ♥⊕

Entrées

Choose Up to Three of the Following

Ratatouille Over Creamy Goat Cheese Polenta ♥⊕

Vegetable Penne in White Wine Cream Sauce ♥

Herb Roasted Chicken in Caper Butter Sauce ⊕

King Salmon in Lemon Beurre Blanc ⊕

Beef Tenderloin with Merlot Demi-Glace ⊕

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

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Kid's Family-Style Dinners

Items Will be Served on Large Platters to be Passed at the Table.

*Minimum 5 kids sitting together at the same table

20 | child 3-12 years old

Entrées

Choose Up to Two of the Following

Hot Dogs

Chicken Nuggets

Cheese Burgers

Grilled Cheese

Accompaniments

Choose Two of the Following

Fresh Sliced Fruit

Steamed Broccoli

French Fries

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

♥ = *vegetarian* ✓ = *vegan* ⊕ = *gluten free*