



**LODGING
CAFE
BAKERY
ESPRESSO**

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Wedding Event Pricing

We are delighted and honored to be considered to host your destination wedding day. Denali National Park is home to abundant wildlife, the highest peak in North America, Denali "The Great One", towering at 20,3210ft. is on everyone's bucket list and will be a memorable backdrop for your wedding day. We have been in the hospitality business for 24 years and look forward to sharing what we have to offer.

We are a boutique lodge locally owned and operated just outside Denali National Park. We cater to the bride and groom looking for the simple ease and convenience our property offers with the backdrop and beauty of Alaska's great outdoors. Our beautifully landscaped creek front property is perfectly suited for nuptials and our open-air pavilion is ideal for an outdoor rehearsal, wedding, and reception.

From rustic elegance to Alaskan casual, McKinley Creekside Cabins, Café, and Bakery is just the right combination of professional and friendly Alaskan hospitality to make your day special and memorable for all. Our onsite restaurant is ideal for transitioning from vows to dining. Our talented kitchen staff will prepare one of our popular dinners you and your guests will surely enjoy. Included in the price our baking team will make a small, layered cake decorated to receive your cake topper along with coordinating cupcakes.

Host Fee

Weekend Wedding:

Small (up to 75 ppl) \$750

Mini (up to 50ppl) \$500

*Micro (up to 15ppl) \$500 **only option to include full table service.*

Monday-Thursday afternoon weddings SAVE \$200 off above rates.

Includes:

- Exclusive Use of Pavilion on wedding day 9am -10pm.
 - Optional: Pavilion use for Rehearsal Dinner (3 hours) at no additional cost with catered dinner service.
 - Optional: Pavilion use for bridal party breakfast (2 hours) at no additional cost with catered breakfast service.
- Host Contact (Liz Tierney) – available during the day/event to answer questions and ensure everything is running smoothly and you have what you need!
- Staff will have pavilion cleaned and set up, ready for your decoration the day before the event.
- Wedding Arch along creek for ceremony.
- Use of firepit with firewood provided.
- Sound System with aux hook ups
- Two Propane Heaters
- Ladder Use and extension cords
- Trash clean-up



Wedding Cake

Included with your wedding dinner price is a small basic 10" 2-tiered cake simply decorated for your cake topper for the cutting ceremony and coordinating cupcakes for the guests.

Choice: Chocolate, yellow, butter, or white cake with cream cheese or butter cream frosting OR carrot cake with cream cheese frosting.

- *UP-GRADE Cake to custom 10" layer cake with filling and coordinating filled cupcakes \$1pp/\$50 min.*
 - *Lemon cake with strawberry/rhubarb filling with lemon cream frosting*
 - *Any choice cake filled with white cream, chocolate ganache, or strawberry/rhubarb filling and butter cream or cream cheese frosting choice.*

Bar with glassware \$500 minimum + add gratuity.

- *Domestic Beer \$4*
- *Alaskan Micro Brews \$6*
- *House Wine (Red and white) \$8*
- *Cocktails \$8-\$12 *Custom order spirits on request*
 - *Tito's Vodka, Corazon Reposado Tequila, Keloja Coconut Lite Rum, Jamerson Irish Whisky, Amalga Juneauper Gin, Bourbon*

Champagne Toast \$4pp includes gratuity.

All the following pricing includes gratuity.

Appetizers with dinner order \$12pp

Appetizer only reception/rehearsal \$17pp

- *Charcuterie tray (meat, cheese, fruit, crackers)*
- *Crudité*
- *Alaskan smoked salmon spread with house crackers.*
 - *Add-On:*
 - ✓ *Bacon wrapped dates +\$3pp*
 - ✓ *Stuffed mushrooms +\$3pp*
 - ✓ *Caprese skewers +\$3pp*
 - ✓ *Alaskan halibut ceviche +\$7pp*



Buffet Options & Pricing:

Includes:

- *Service Fee/Gratuity*
- ****Wedding day Cake:*** *10" simply decorated cake with coordinating cupcakes (upgrade options available).*
- *****Rehearsal Dinner dessert choice:*** *milk and cookie bar or mixed berry cobbler.*
- *Disposable plates, silverware and drinkware-palm leaf plates or similar "rustic" look.*
- *Iced Tea, Lemonade, Coffee and Tea station*

Dinner options

Tier 1 \$62.00pp

1. Surf and Turf

- Prime rib carving station with au jus and horse radish
- Holly's special baked halibut
 - Sub Hollys marinated salmon grilling station -\$5pp
 - Sub Alaskan king crab +\$25pp.
- Vegetarian Side Dish
- Caesar + specialty salad choice
- Homemade sourdough bread and compound herb butter
- Roasted parmesan asparagus and local mashed potatoes with mushroom gravy



Tier 2 \$38.00pp

1. Mexican Street Taco Faire

- Meat (Pick three)
 - Carne Asada (beef)
 - Carnitas (pork)
 - Grilled Tequila Lime Chicken
 - Baja Style Fish Tacos with Alaskan Halibut + \$5/pp.
- All the Fixin's:
 - Sour Cream, Lime, Onions, Cilantro, Cabbage, Pickled Onions, Cheese and Hot Sauces
- Homemade Chips, Guacamole, and Salsa
- Southwestern Salad (Vegetarian)
- Refried Beans and Mexican Rice
- Corn or flour tortillas

2. Romantic Rustic Picnic

- Meats (Pick two)
 - Pulled pork with homemade buns.
 - Smoked pork ribs + \$5pp.
 - Hawaiian chicken Kabobs
 - Hollys marinated salmon grilling station + \$5pp.
- Veggie kabobs
- Corn bread and honey butter
- Watermelon and arugula salad with feta and balsamic vinaigrette or coleslaw.
- Potato salad and Baked Beans

3. Homestyle Family Italian

- Select one: Chicken Piccata, or Chicken Marsala with linguine or rice pilaf.
- Lasagna and Eggplant Parmesan *vegetarian
- Select One: Caesar or Italian Salad
- Homemade Garlic Knots

Private catered breakfast in the pavilion (min. 20ppl.)

Includes: Coffee/Tea, and Orange Juice. *Gratuity included.

- ADD-ON-Mimosa + \$5 ea. Or Bottle + carafe OJ \$25 ea.
OR Bloody Mary/Mimosa/Irish Coffee Bar \$500 min. + add gratuity.

Tier 1 - \$25pp*-Scrambled eggs, home fried Alaskan potatoes, bacon, reindeer sausage, blueberry French toast, Creekside pastries, seasonal fruit, yogurt, and granola.

Tier 2 - \$20pp*-Vegetarian and meat quiche or sausage gravy and biscuits, Creekside pastries, hot oatmeal bar, seasonal fruit, granola, yogurt.

Tier 3- \$16pp*-Creekside pastries, seasonal fruit, granola, yogurt



Lodging (includes 10% discount off our rack rates)

- May dates lodging rates start at \$149nt.
- Add 7.5% bed tax

- Signature Creekside Cabin - \$229nt.
- King Terrace Room – 2ppl. \$229nt
- Individual Cabin - 3ppl. \$279nt.
- Homestead Lodge Room – 4ppl. \$299
- Family Cabin – 6ppl. \$369nt.
- Carlo House – 8ppl. \$499nt
- Carlo Guest Cabin -6ppl. \$429nt.
- Carlo Loft -2ppl. \$279nt

Room and Cabin Features:

- Private Bath w/ toiletries and hairdryer
- Private Covered Balcony
- Small Refrigerator, Microwave
- Coffeemaker w/ coffee and condiments
- Complimentary WI FI throughout property
- The Homestead Lodge Rooms Include:
 - ✓ Flat screen TV w/ Direct TV and hookups for Hulu or Netflix
 - ✓ Heat and *AC in select rooms

Activities-Depending on group size we can arrange private and custom trips, dog kennel tours, hikes with picnic lunch, photo journal, yoga, photography lessons and more. Contact Liz for custom private activities for your group. Prices range from \$50pp and up.

Since you are considering a destination wedding, we recommend a 3-4 night stay to be able to fully enjoy your special day and the beautiful area of Denali and the park. Please be sure to utilize our experience and knowledge to help make this time for you and your guests and adventure of a lifetime from vows to the backcountry.

Kind regards,

Liz Tierney

General Manager

www.mckinleycabins.com

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