



Event Pricing

Thank you, we are delighted and honored to be considered to host your event, party, or retreat. Denali National Park is home to abundant wildlife, the highest peak in North America; Denali “The Great One”, towering at 20,3210ft. and is on everyone’s bucket list and will be a memorable backdrop for your event. We have been in the hospitality business for 24 years and look forward to sharing what we have to offer.

A boutique lodge locally owned and operated just outside Denali National Park since 1997. We have beautiful and well-equipped cabin and room accommodations, an open-air pavilion located along the creek with mountain views. An ideal location for an outdoor event, party, or meeting. Our experienced culinary team will cater your event and Liz, an experienced and knowledgeable Event Host will work with you to take make this a fun, well executed, and enjoyable event.

McKinley Creekside Cabins, Café, and Bakery has just the right combination of professional and friendly Alaskan hospitality to make your event special and time in Denali memorable.

Host Fee

Small (up to 75ppl) \$750

Mini (up to 50 ppl) \$500

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

Includes:

- Exclusive Use of Pavilion on day for 5 hrs.
 - Optional: Pavilion use for Pre-Event Dinner (3 hours) at no additional cost with catered dinner service. (min. 20ppl)
 - Optional: Pavilion use for Pre or Post Event Breakfast (3 hours) at no additional cost with catered breakfast service. (min. 20ppl)
- Staff will have pavilion cleaned and set up, ready for your event decorations by 9 AM
- Use of firepit with firewood provided.
- Sound System with aux hook ups
- Two Propane Heaters
- Ladder Use and extension cords
- Trash clean-up
- Host Contact (Liz Tierney) – Your POC and will be available to answer questions and ensure everything is running smoothly and you have what you need!

Catered Services

Bar with glassware \$500 minimum + add gratuity.

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



Champagne Toast \$4pp-gratuity included.

All the following services include gratuity.

Appetizers \$12pp

Appetizer only event \$17pp

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

Buffet Options

Includes:

- *Service Fee/Gratuity*
- *Disposable plates, silverware and drinkware-palm leaf plates or similar "rustic" look.*
- *Iced Tea, Lemonade, Coffee and Tea station*
- *Children 5 & under free*

Dinner

Tier 1 \$62.00pp

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
- Dessert

Tier 2 \$38.00pp:

1. Mexican Street Taco's

- 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, Salsa
- Southwestern Salad (Vegetarian)
- Refried Beans and Mexican Rice
- Corn and flour tortillas
- Dessert

2. Rustic Picnic

- Meats (Pick two)
 - Pulled pork with homemade buns
 - Smoked pork ribs + \$5pp
 - Hawaiian chicken Kabobs
 - Hollys grilled 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
- Dessert

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
- Dessert

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

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

ADD-ON: Mimosa + \$5 ea. / Bottle + Carafe OJ \$25 ea.

Bloody Mary/Mimosa/Irish Coffee Bar \$500 min. + add gratuity.25

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 and/or sausage gravy and biscuits Creekside pastries, hot oatmeal bar, seasonal fruit, granola, yogurt

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



Lodging Costs (Includes 10% 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 Event, we recommend a 3-4 night stay to be able to fully enjoy your event and the beautiful area of Denali and the park. Please be sure to utilize our experience and knowledge to create a custom itinerary. We will help make the most of your time/budget to make this an adventure and experience of a lifetime.

Kind regards,

Liz Tierney

General Manager

www.mckinleycabins.com

lztierney@yahoo.com