

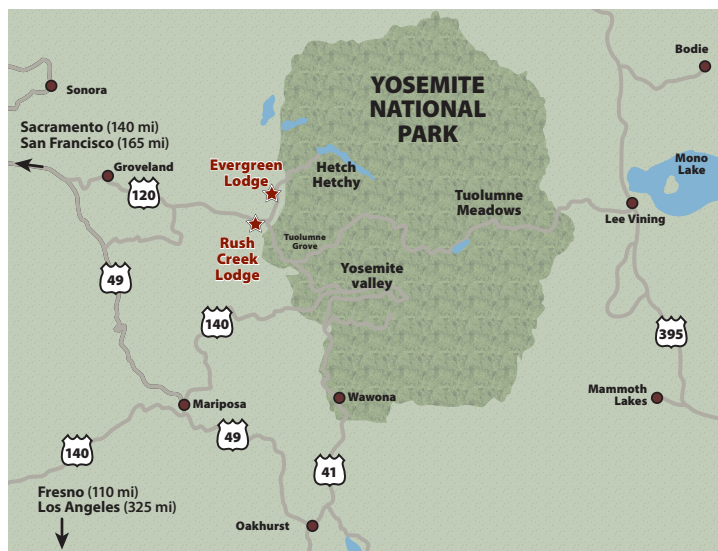


UNPLUG AND REBOOT IN YOSEMITE WITH THE EVERGREEN LODGE

THE EVERGREEN EXPERIENCE

Unplugged and only a 3 hour drive from the San Francisco Bay Area, Evergreen Lodge sits just outside of the northwest entrance to Yosemite National Park on scenic Highway 120. The Evergreen is the most conveniently located of all Yosemite lodging for access to all three major parts of Yosemite National Park: Yosemite Valley, Tuolumne Meadows and Hetch Hetchy.

This is the perfect spot for people who are hungry for a fresh alternative to the typical technology-distracted meeting environment. The Evergreen's minimal connectivity has proven to be a beneficial element for team building and focus. When you combine freedom from technology with warm hospitality, outstanding cuisine, comfy cabins, and endless activities in a world-famous National Park, you'll be amazed at what you can achieve.



THE PROPERTY

Evergreen Lodge is a newly expanded historic resort featuring 90 cabins spread throughout 20 acres of old growth forest. Wandering through the Evergreen you'll discover all sorts of surprise diversions for play or relaxation – hammocks, horseshoes, bocce, life-size chess, and ping pong, to name a few. Everything here is thoughtfully maintained to provide a sense of connection to nature, wilderness, and history, while still affording you the modern creature comforts and respecting the surrounding natural resources.

ACCOMMODATIONS

Guests make themselves at home in their own cozy cabin in the woods, with a private deck facing into nature to create a sense of privacy, yet within easy reach of the central plaza, tavern and recreation areas. Cabins are warmly furnished with comfy beds with feather pillows, gourmet Keurig coffee maker, refrigerator, Sirius satellite radio, private bathroom stocked with eco-friendly bath products and more.

ACTIVITIES

Take your team building beyond the traditional Trust Fall exercise with our on-site Recreation team. Our professional guides lead over 30 different types of Yosemite adventures throughout the year. They also facilitate the schedule of activities that take place at the Evergreen each day. Plus, they're great at creating new activities for specific group needs and interests.

FACILITIES

Our main event facility, Tuolumne Hall, accommodates up to 150 people, and our recreation building, restaurant, tavern, outdoor plaza and dining area, pool area, and Coyote Hill event area provide groups with a variety of interesting options for both organized functions and leisure time. Plus, larger groups can have the entire Lodge to themselves, which allows for tremendous flexibility and creativity.

FOOD & BEVERAGE

Expect great food and wine in a relaxed mountain atmosphere. In addition to our full service restaurant, Tavern, and Pool Bar, our catering staff coordinates a variety of dining options to suit your expectations and budget. From simple buffets and box lunches to full service 'mountain elegant' meals, guests are pleasantly surprised by the quality of cuisine we provide in our remote setting.

ENDORSEMENTS

"We need and benefit by being disconnected from time to time. I believe in this 100% and furthermore think the Evergreen / Yosemite is the perfect place to disconnect."

- Kevin Scott, Silicon Valley Bank



A TIMELESS YOSEMITE LODGING EXPERIENCE

Our cabins allow you to savor the serenity from your deck, then walk on over to our Main Lodge and Plaza and rejoin the group for a variety of food, drink, conversation and activities. You have four types of cabins to choose from. Every cabin includes a comfortable Sealy bed with hypoallergenic feather pillows, mini-fridge, gourmet Keurig coffee brewer, in-room safe, Sirius satellite radio, daily maid service, and more. To encourage a full re-boot with time to explore and re-energize, cabins do not have TV's, telephones or WiFi. (Satellite TV is available in the Tavern for sporting events, there's free telephone service in the Recreation Center, and limited Internet service in the Recreation Center and Tuolumne Hall.)

CABIN OPTIONS



Deluxe King Cabin

One king bed and a large sitting area in the same room, with queen sofa bed, and a private deck. Private bath with shower.

Comfortably sleeps 2-4 guests. 36 units
From \$170 nightly off-peak*



Cottage Cabin

Bedroom with King Bed, a comfortable living room with Queen Sofa Bed, and a private deck. Private bath with tub.

Comfortably sleeps 2-4 guests. 10 units
From \$200 nightly off-peak*



Two-Bedroom Family Cabin

One bedroom with a King or Queen Bed, another bedroom with two Twin Beds, a comfortable living room with Queen Sofa Bed, and a private deck. Private bath with tub.

Comfortably sleeps 4-6 guests. 26 units
From \$220 nightly off-peak*



Vintage Cabin

One Queen Bed with a small reading area. Most are two cabins per structure and share a covered, big timber front porch. Private bath with shower.

Comfortably sleeps 1-2 guests. 12 units
From \$140 nightly off-peak*

More detailed cabin descriptions, photos and other information can be found at EvergreenLodge.com/Cabins.

* Rates do not include taxes, are subject to availability and subject to change.



AN IDEAL YOSEMITE GATHERING PLACE

The heart of the Evergreen is our historic main lodge, built in 1921, which is home to a classic Tavern and an indoor-outdoor restaurant serving contemporary mountain cuisine. Near the Main Lodge you'll also find our spacious meeting and event hall, our thriving Recreation Center with a relaxing great room, indoor and outdoor fireplaces, Sun Deck, and a quaint General Store – all set around a central plaza. Just beyond the Main Plaza lies our Pool Area with additional space for meetings and recreation. You can see how it all lays out on our [property map](#).



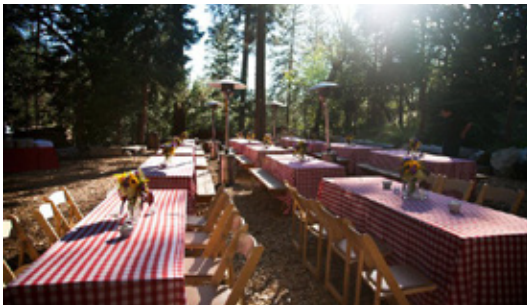
Recreation Building

In addition to our amazing Recreation Desk, this is where you'll find a great room filled with couches, chairs and tables, and a big fireplace crackling away during the colder months. Enjoy free access to our recreation library, maps, photos, and games. Our recreation experts are ready to answer questions and help plan professional and self-guided adventures. Telephone land-line use is free, as is Internet access, though service is limited due to our mountain location.



Tuolumne Hall

Our main meeting building features a large event hall with vaulted ceilings, cathedral windows and a classic mountain feel. A smaller 'board room' is adjacent to the event hall and can be used in conjunction with or separate from the main hall.



Coyote Hill Event Area:

This outdoor event area is a beautiful, private, wooded venue for meetings and receptions. It includes a private campfire area, and can accommodate groups of up to 200 for daytime or evening use.



Cedar Room & Terrace

Above our pool bar, the Cedar Room offers lovely views in an intimate setting. The Cedar Room is the perfect indoor meeting space for groups of 50 or less. High-beamed ceilings and wall-length windows ensure that you won't forget the natural scenery.



Plaza Pavilion

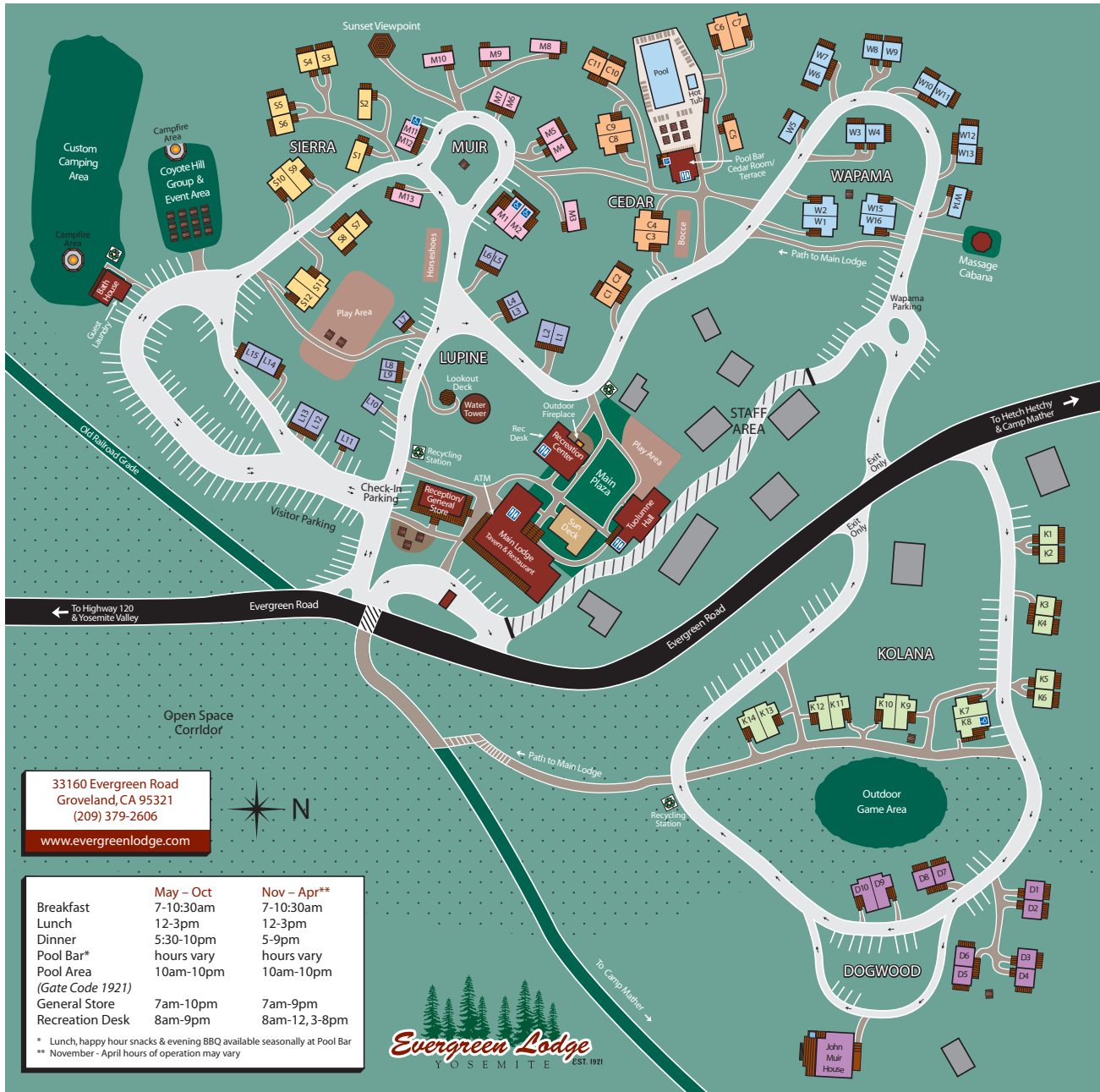
Every March and April a beautiful clear-walled and clear-ceilinged tent graces the sundeck area of our central plaza. Enjoy views of the Sierra skies and tall pines without jeopardizing comfort. The Pavilion is an excellent meeting or reception option for groups up to 100.



General Store

Our General Store provides everything you need for your stay with us and for your adventures around the Yosemite area. From personal items to trail supplies, and gifts for the folks back home, the General Store is well equipped to keep everyone comfortable.

Facility	Square Footage	Theater	Classroom	Banquet	Reception
Recreation Center	1000	80	75	75	100
Tuolumne Hall	1250-1550	130	100	100	150
Board Room	300	20	15	20	25
Plaza Pavilion	1152	120	100	100	130
Cedar Room	600	55	50	45	60
Cedar Room with covered terrace	900			60	75
Dining Room (partial)	750	55	40	55	80
Dining Room (full)	1200	100	75	100	125
Open Air Dining Patio	650	50	35	50	70
Small Meeting Rooms	150-275	20	15		25
Outdoor Plaza	5000			200	225+
Coyote Hill Event Area (outdoor)	3500	200	150	150	225



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Groveland, CA 95321
(209) 379-2606
www.evergreenlodge.com

	May - Oct	Nov - Apr**
Breakfast	7-10:30am	7-10:30am
Lunch	12-3pm	12-3pm
Dinner	5:30-10pm	5-9pm
Pool Bar*	hours vary	hours vary
Pool Area	10am-10pm	10am-10pm
(Gate Code 1921)		
General Store	7am-10pm	7am-9pm
Recreation Desk	8am-9pm	8am-12, 3-8pm

* Lunch, happy hour snacks & evening BBQ available seasonally at Pool Bar
** November - April hours of operation may vary



YOUR BACKSTAGE PASS TO YOSEMITE

Whether you're looking for a fresh take on team building, outdoor adventure challenges, or you just need to have fun, our on-site Professional Guide Service and Recreation Department is ready for you. We lead over 30 different types of excursions in and around Yosemite National Park, and we organize daily activities on-site that are free for all guests. Think summer camp for adults with professional meeting space sprinkled throughout. Nightly s'mores by the fire, beer and wine tasting, entertaining games and tournaments that bring out the best in everybody. Our team of experts organizes activities that align with your goals and schedule.



Glacier Point Tour



Group Viewing Half Dome



Hetch Hetchy Vista



Yoga in the Woods



Fly Fishing



Whitewater Rafting



Yosemite Valley Hiking



Dewey Point Snowshoeing



GREAT FOOD AND WINE IN A RELAXED MOUNTAIN ATMOSPHERE

Our catering services are an extension of the same classic mountain cuisine with a California twist served in our restaurant and Tavern. Our Executive Chef, Group/Event Manager and Catering Team work with you to develop menus that suit your preferences, dietary needs and budget parameters. We strive to incorporate seasonal, organic, local and sustainably farmed ingredients in our menu selections. The fish we serve is selected using the guidelines of the Monterey Bay Aquarium Seafood Watch sustainable seafood list.

Menu Prices Include:

- Buffet or plated service
- Menu development consultation with Chefs and staff
- China, flatware, stemware (water & wine glasses)
- Natural wood chairs for parties under 200
- House selection of linens and napkins
- 60" round tables (seat 6-8 guests per)
- Standard beverage service: coffee, tea, water and soda
- Set up and breakdown

See our Sample Menus for:

- Breakfast
- Meeting Services
- Hors d'Oeuvres & Platters
- Buffet Bar-B-Ques
- Plated Dinners
- Beer, Wine and Spirits

Prices shown are for 2015. Wine and beer are priced separately. 7.5% sales tax and 20% service fee are applied to the prices provided. Meal pricing for children: under 3 years no charge; age 3-6 years 30%; age 7-11 years 50%; 12 and older regular rate.

BREAKFAST

Light Breakfast | 14 per person

- Seasonal Fruits
- Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
- Assorted Cereals including Organic Granola
- Assortment of Plain & Fruit Yogurts
- Peet's Decaf & Regular Coffees, Selection of Teas
- Selection of Orange Juice, Apple Juice & Cranberry Juice

Sierra Buffet | 18 per person

- Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
- French Toast Casserole with Apples & Rum-Plumped Raisins
- Goat Cheese, Sundried Tomato & Fresh Herb Quiche
- Crispy Applewood Smoked Bacon & Chicken Apple Sausage
- Roasted Red Bliss Potatoes
- Seasonal Fruits
- Assorted Cereals including Organic Granola
- Peet's Decaf & Regular Coffees, Selection of Teas
- Selection of Orange Juice, Apple Juice & Cranberry Juice

Sunrise Buffet | 20 per person

- Assorted Breakfast Pastries including Muffins, Croissants, Danishes & Bagels
- Scrambled Eggs with Fresh Rosemary, Cheddar and Roasted Red Pepper
- Roasted Red Potato with Caramelized Onion & House Smoked Beef Brisket
- Buttermilk Biscuits with Peppercorn-Sage Gravy
- Crispy Applewood Smoked Bacon
- Seasonal Fruits
- Assorted Cereals including Organic Granola
- Peet's Decaf & Regular Coffees, Selection of Teas
- Selection of Orange Juice, Apple Juice & Cranberry Juice

BREAKFAST ADDITIONS

Charcuterie and Cheese Platter | 6

Chef's Selection of Sliced Cured Meats, Artisanal Cheeses, Marinated Vegetables

Marinated Cucumber and Strawberry Salad | 3

Omelet Action Station | 10

Bacon, Ham, Cheddar Cheese, Mushrooms, Tomatoes, Peppers, Onions & Spinach

House Smoked Salmon Carving Station | 8

Capers, Minced Red Onion, Herb Cream Cheese & Roasted Garlic Crostini

BEVERAGES

per drink

Mimosas | 5

Bloody Mary Station | 7

MEETING SERVICES

Prices assume a minimum of 30 guests

Boardroom Buffet | 17

- Assorted Sandwich Platter including Roast Beef, Turkey, Ham and Marinated Vegetables
- Greek Pasta Salad with Fresh Cherry Tomatoes and Feta
- Evergreen Napa Slaw
- Fresh Cut Fruit
- Fresh Baked Cookies and Brownies
- Beverage Service of Coffee, Tea, Water and Soda

Meeting Room Coffee and Beverage Service | 11

- Twice a Day Service to include Water, Coffee, Tea and Soda

PLATTERS & HORS D'OEUVRES

PLATTERS

Small or Large. Small platters serve 20 people. Large serve 50.

Roasted Vegetable Tray | 50/100

With Beet Dip, Pesto, & Roasted Red Pepper Hummus

Fresh Fruit Tray | 50/100

Phyllo Wrapped Triple Cream Brie | 75/150

Caramelized Onion, Exotic Mushrooms & Port Reduction, Artisan Crackers

California Cheese Board | 100/200

Assorted Nuts, Dried Fruits, Honeycomb, Crackers and Roasted Garlic Crostini

Charcuterie Board | 100/200

Chef's Selection of Sliced Cured Meats and Salmon Mousse

House Smoked Salmon Platter | 150/300

Cowgirl Creamery Crème Fraiche, Capers, Red Onion Marmalade and Crostini

Wild Game Sausage Board | 150/300

Assorted Grilled Game Sausages, Crostini, Apple - Onion Chutney

COLD PASSED HORS D'OEUVRES

Priced per dozen.

Parties of 50 – 100 may choose up to three passed hors d'oeuvres.

Parties greater than 100 may choose four.

Stuffed Strawberries | 26

Camembert, Hazelnut and Mint with Blueberry and Grand Marnier Gastrique

Tuscan Crostini | 26

Smoked Heirloom Tomato, Olive Tapenade, Fresh Mozzarella & Basil

Stuffed Dried Dates | 30

Orange Scented Goat Cheese and Almonds

Shaved, Smoked Filet of Beef in a Phyllo Cup | 30

Capers, Shallots, Horse Radish Cream & Arugula

Smoked Salmon Mousse Tart | 35

Wasabi Caviar, Pickled Ginger, Baby Cilantro & Candied Lemon Zest

Mojito Scallops Shots | 45

Mint, Rum, Lime & Agave Nectar Shot with Seared Marinated Scallop Kebab

Halibut Ceviche Shots | 50

Seasonal Tropical Fruit, Cilantro, Chili, Spanish Onions, Tequila, Fresh Lime & Rajas Tortillas

Natural Oysters | 50

Choice of Mignonette Vinaigrette, Black Pepper with Lemon Juice - Champagne Blood Orange Foam

HOT PASSED HORS D'OEUVRES

Priced per dozen.

Parties of 50 – 100 may choose up to three passed hors d'oeuvres.

Parties greater than 100 may choose four.

Vegetarian Samosa | 26

Crème Fraîche - Cilantro Honey Dipping Sauce

Zucchini - Corn Fritters | 26

Spicy Chipotle Aioli

Corn Bread Bites | 26

Orange Zest, White Cheddar & Bacon Jalapeno Onion Jam

Mini Crab Cakes | 30

Red Onion Marmalade & Chive Horseradish Aioli

Prosciutto Wrapped Prawns | 32

Stuffed with Citrus Herb Cream Cheese

Duck Skewers | 35

Pickled Cherries and Asian BBQ Sauce

Assorted Sausage Kebabs | 35

Assorted Wild Game Sausages with Onion, Peppers & Dijon BBQ glaze

Seared Scallops | 45

Smoked Cauliflower Purée

Oysters Kilpatrick | 50

Worcestershire Sauce, House Made BBQ Sauce, Smoked Bacon

BRIDAL PARTY & “DAY OF” PLATTERS

20 per person

Allow our Chef to prepare an assortment of tea sandwiches, appetizers, fruits, nuts and artisan cheeses using fresh, seasonal ingredients catered to your tastes.

BUFFET BAR-B-QUES

Minimum of 40 guests. Some buffets may not be appropriate for plaza functions. Children's pricing available.

The Classic BBQ | 24

- Grilled-To-Order Black Angus Hamburgers, All-Beef Hot Dogs and Veggie Burgers, Pretzel Buns, Selection of Cheeses, Toppings & Condiments
- Grilled Buttered Corn on the Cob
- Yukon Gold Potato Salad
- Honey-Dijon Napa Slaw
- Fresh Watermelon Wedges

Mexi-Cali-Q | 30

- Marinated Tri Tip Steak
- Grilled Sea Bass (Market Seasonal Fish upon Request)
- Grilled Lime-Marinated Chicken
- Corn and Flour Tortillas
- Pico de Gallo Salad
- Mexican Style Corn on the Cob
- Spanish Rice
- Refried Pinto Beans
- Condiments – Mango Cilantro Salsa, Guacamole, Pico de Gallo, Sautéed Onions & Peppers, Sour Cream, Shredded Cheese
- Churros

Southern Style BBQ | 30

- Grilled-To-Order Black Angus Hamburgers, Chipotle Aioli, Sautéed Mushrooms, Caramelized Onions, Sautéed Peppers, Pretzel Buns, Selection of Cheeses, Toppings & Condiments
- Barbecue Basted Free Range Chicken
- Sarsaparilla Pulled Pork Sandwiches with Honey-Dijon Napa Slaw
- Marinated Portabella "Burgers" With Red Onion Marmalade
- Baked Aged Cheddar & Truffle Mac 'n Cheese with Buttery Cracker Crumble
- Traditional Caesar Salad
- Grilled Corn on the Cob with Tequila-Lime Butter
- Jalapeño Cornbread with Honey Butter Spread

California BBQ | 36

- Grilled Beef Tri Tip with Chimichurri Sauce
- Grilled Fresh Market Fish with Pineapple Citrus Salsa
- Barbeque Free Range Chicken
- Evergreen Kale Salad with Fresh Cherry Tomatoes, Shaved Parmigiano-Reggiano, Toasted Pine Nuts & California Red Wine Vinaigrette

- Penne Pasta Salad with Fresh Savoy Spinach, Grape Tomatoes, Herbs & Feta Cheese with Olive Oil & Aged Balsamic Vinegar
- Fresh Grilled Seasonal California Vegetables
- Rustic Sweet Potato Mash
- Fresh Baked Sourdough Rolls and Herbed Butters

Outback Barbi | 42

- Seasonal Prawn Kebabs
- Grilled Barramundi (Australian Sea Bass)
- Marinated Lamb Chops
- Caesar Salad with Romaine, Croutons, Bacon Lardon, Hard Boiled Egg, Parmesan Cheese
- Rocket (Arugula) Salad with Bell Peppers, Red Onion, Cilantro, Cucumber, Cherry Tomatoes, Carrots & Balsamic Vinaigrette
- Damper – Aussie Campfire Bread
- Baked Beans
- Roasted Rosemary Potatoes
- Seasonal Grilled Veggies
- Lamingtons – Sponge Cake Coated in Chocolate and Sprinkled with Toasted Coconut

Wild Game Buffet | 48

- Grill Venison Strip Loin
- Assorted Wild Game Sausages with Chipotle Bison, Cognac Pheasant, & Wild Boar
- Elk Chili
- Smoked Trout Salad with Kale, Green Beans, Cotija Cheese, Pine Nuts, Red Onion, Cherry Tomatoes & Citrus Vinaigrette
- Garden Salad with Cucumber, Cherry Tomatoes, Carrot, Red Onion, Sunflower Seeds, Red Wine Vinaigrette
- Wild Rice Pilaf
- Baked Potatoes with choice of Sour Cream, Shredded Cheese, Chives, Bacon
- Fresh Baked Sourdough Rolls with Herb Butter
- Apple Berry Crumble

BUFFET ADDITIONS

Priced per Person

Local Beer Braised Pulled Pork | 6

Duck with Asian Barbeque Sauce | 10

Grilled Prawn Kebabs | 10

Assorted Game Sausages | 10

Grilled Beef Tenderloin | 10

Smoked Pork Ribs | 12

Choice of Chimichurri, House Made Barbeque, Hoisin Sauce

Whole Pig Luau | 12



Whole Market Fish Cooked Camp Fire Style | 15
Fish Tacos with Toppings & Condiments | 15
Herb Citrus Marinated Quail | 15
Grilled Elk Loin | 18
Marinated Grilled Lamb Chops | 20
Barbequed Lobster Tails | 20

DESSERTS

Freshly Baked Cookies and Brownies | 4
Seasonal Fruit Crisps | 5
Chocolate-Dipped Fruit and Berries | 6

PLATED DINNERS

Ask the Event Coordinator for information on "family-style" dinners. Children's meals are available.

SALAD COURSE

Choice of one included with dinner

Caesar Salad with Hearts of Romaine

Herb Croutons, Shaved Parmesan & Traditional Garlic Caesar Dressing

Fresh Strawberry Salad

Sliced Strawberries, Mixed Greens, Feta, Roasted Almonds & Red Wine Vinaigrette

Savoy Spinach Salad

Maple Glazed Pecans, Granny Smith Apples, Goat Cheese & Smoked Bacon Vinaigrette

Evergreen House Salad

Dried Cranberries, Shoestring Carrots, Cucumbers, Feta Cheese & Balsamic Vinaigrette

SALAD UPGRADES

Grilled Asparagus & Arugula Salad | 3

Redwood Hills Goat Cheese, Toasted Hazelnuts, Shaved Fennel, Orange Segments & Caramelized Shallot Vinaigrette

Organic Tri Color Beet Salad | 3

Watercress & Arugula, Candied Walnuts, Goat Cheese, Shaved Pear, Coriander Beet Reduction & Blood Orange Vinaigrette

Smoked Salmon Salad | 5

Baby Kale, Cherry Tomatoes, Toasted Pine Nuts, Red onion, Green Beans, Cotija Cheese & Lemon Vinaigrette

Moroccan Salad | 5

Dried Apricots, Arugula, Garbanzo Beans, Toasted Almonds, Red Onions, Red Bell Pepper, Couscous, Roasted Sweet Potato, Fig-Mint Vinaigrette & Cilantro Honey Yogurt Sauce

VEGETARIAN ENTRÉES | 41

House-Made Potato Gnocchi

Chèvre, Buerre Noisette, Sautéed Purple Kale, Pine Nuts, Figs & Fresh Herbs

Pan Fried French Lentil Cake

Wild Rice, Tomato Relish, Sautéed Dino Kale, Toasted Hazelnuts & Cilantro Oil

Mediterranean Vegan Polenta Rounds

Baba Ganoush, Parsnip Puree, Red Pepper, Zucchini, Squash, Heirloom Spinach & Flaxseed Hemp Pesto

POULTRY ENTRÉES | 43

Cornish Game Hen

Sweet Potato Hash, Exotic Mushrooms, Purple Kale, Cranberry Bacon Chutney & Natural Jus

Chicken Roulade

Stuffed With Spinach, Sundried Tomatoes, Camembert Cheese & Prosciutto, Herbed Garlic Mashed Potatoes, Asparagus & Marsala Cream Sauce

Crispy Duck Breast

Smoked Cauliflower Puree, Roasted Baby Potatoes & Broccolini with a Cherry Port Reduction

BEEF & PORK ENTRÉES | 47

Grilled Beef Tenderloin

Blackberry Bourbon Demi-Glace, Rosemary Smashed Red Potatoes, Rainbow Chard & Sherry Glazed Carrots

Chargrilled Veal Rib Eye

Fried Risotto Cake with Truffle, Sundried Tomato & Assorted Mushrooms, Lemon Rosemary Asparagus & Brandy Cream Sauce

Beer Braised Pork Shoulder

Celery Root Puree, Cannellini Beans, Dried Cherries, Apple Cider Sauce & Jalapeno Gastrique

Grilled Pork Tenderloin Medallions

Goat Cheese Polenta, Sautéed Purple Kale & Brandy Blueberry Reduction

FISH ENTRÉES | 49

Herb Parmesan Crusted Halibut

Parmesan-Lime Corn, Roasted Baby Potatoes & Smoked Tomatillo Salsa Verde

Oven Roasted Skuna Bay Salmon

Citrus Herbed Israeli Couscous, Roasted Red Peppers, Preserved Lemons, Heirloom Spinach, Toasted Pine Nuts, Currants & Blood Orange Beurre Noisette

Sea Bass

Black Quinoa, Seasonal Roasted Root Vegetables, Butternut Squash Puree, Baby Kale, Beet & Sweet Potato Hay

EXOTIC/GAME ENTRÉES | 53

Grilled Elk Loin

White Truffle Mashed Potatoes, Sautéed Spinach & Rainbow Chard, Fried Shallots, & Guinness Blueberry Reduction

Roasted Rack of New Zealand Lamb

Carrot Puree, Roasted Seasonal Root Vegetables, Poached Black Mission Figs & Rosemary Lamb Jus

Braised Venison Shank

Sweet Potato Gnocchi, Carrot, Celery, Onion & Rich Red Wine Tomato Sauce

WINE, BEER AND SPIRITS

WINE

The Evergreen's wine list focuses on affordable yet superb wines from California as well as select choices from other areas of the world, so options change based on availability. Here is a sample of recent options:

WHITE	BTL GL	RED	BTL GL
Lander Jenkins Chardonnay <i>2011 Spirit Hawk, California</i>	32 8	Highway 12 Cabernet <i>2011 Napa Valley, California</i>	32 8
Poisedon Chardonnay <i>2012 Carneros, California</i>	52 13	Broadside Cabernet <i>2012 Margarita Vineyard, Paso Robles</i>	40 10
Travis Chardonnay <i>2012 Unoaked, Monterey, Ca</i>	40 10	Obsidian Ridge Cabernet <i>2011 Red Hills, Lake County,</i>	48 12
Medlock Ames Chardonnay <i>2012 Russian River, California</i>	48 12	Pellegrine Zinfandel <i>2011 Santa Rosa, Sonoma County, California</i>	36 9
Caymus Conundrum <i>2012 Proprietary Blend, California</i>	36 9	Hatcher Estate Zinfandel <i>2010 Calaveras County, California</i>	44 11
Heron Sauvignon Blanc <i>2011 Mendocino County, California</i>	32 8	Banshee Pinot Noir <i>2012 Sonoma County, California</i>	40 10
Round Pond Sauvignon Blanc 2012 <i>Napa Valley, California</i>	36 9	Road 31 Pinot Noir <i>2011 Santa Cruz, California</i>	48 12
Adelsheim Rose <i>2012 Willamette Valley, Oregon</i>	32 8	Ancient Peaks Merlot <i>2011 Paso Robles, California</i>	32 8
Poets Leap Riesling <i>2012 Columbia Valley, Washington</i>	44 11	A Lisa Malbec <i>2012 Blend, Patagonia, Argentina</i>	40 10
J Vineyards Pinot Gris t <i>2012 Russian River Valley, California</i>	36 9	Andrew Murray Syrah <i>2012 Central Coast, California</i>	36 9
Anselmi Pinot Grigio <i>2012 Friuli, Italy</i>	36 9	Jaffurs Syrah <i>2011 Santa Barbara County, California</i>	52 13
CHAMPAGNE/SPARKLING	BTL	Uvaggio Primitivo <i>2010 Lodi, San Joaquin County, California</i>	44
Marques de Gelida <i>Non-Vintage Brut, Penedes, Spain</i>	32	Lola Kay Meritage <i>2010 Napa Valley, California</i>	44
J Vineyards <i>Non-Vintage Brut, Russian River Valley</i>	52		
Veuve Clicquot Ponsardin <i>Yellow Label, Reims, France</i>	82		
Laurent Perrier Brut – 375 ML <i>Non-Vintage, Tours Sur Marne, France</i>	38		
Chandon Brut Classic – 187 ML <i>Non-Vintage, Napa Valley, California</i>	10		

For those wishing to provide their own wine there is a \$15 corkage fee per bottle.

BEER

Beer selection and availability vary seasonally. Inquire about our current house draft selections. There are 120 sixteen ounce glasses per 15 gallon keg. Heineken kegs are 13 gallons.

DOMESTIC BOTTLES | 3.5

Bud, Bud Light, Coors, Coors Light, O'Doul's

IMPORT/MICRO BOTTLES | 4.5

Corona, Anchor Steam, Newcastle, Alaskan Amber, Stella Artois, Moose Drool

DOMESTIC KEGS | 375

Bud, Bud Light, Coors, Coors Light, Pabst Blue Ribbon, MGD

IMPORT/MICRO KEG BEER | 500

Fat Tire, Sierra Nevada, Heineken, Stone Pale Ale, Hefeweisen, Alley Cat Amber, Kona Longboard

SPIRITS

Priced by 1.5 ounce alcohol. All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor price. Selection and prices subject to change.

Prices do not include \$150 set-up fee, \$25/hour bartender fee, 7.5% tax or 20% service fee.

	HOUSE 7	PREMIUM 9	SUPER PREMIUM 10
Whiskey	Jim Beam, Seagram's 7	Crown Royal, Jameson, Maker's Mark	Knob Creek, Gentleman's Jack, Crown SR
Scotch	Johnny Walker Red, Dewar's	Johnny Walker Black	The Balvenie 12 yr, Glenfiddich 12 yr
Gin	Gordon's	Tanqueray, Beefeater	Bombay Sapphire, Bombay Dry
Vodka	Smirnoff	Ketel One, Absolut	Belvedere, Grey Goose
Rum	Bacardi Silver	Captain Morgan, Malibu	Captain Morgan Private Stock
Brandy	Paul Mason VSOP	Courvoisier	Hennessey
Tequila	Sauza Silver	Sauza Hornitos	Patron Silver, Cazadores, Herradura
Liqueurs	Kahlua, Jagermeister, Peach Schnapps	Baileys, Godiva, Chambord	Grand Marnier, Drambuie, Amaretto Disaronno

ENDORSEMENTS

Peter Smith from System Pavers, a California-based outdoor living space design company, brought a group to Evergreen Lodge in early December 2013 for their year-end meeting and team building activities. Smith believes that:

"Digital disconnect is a MUST!!!! If you want to get focused and really get your mind working on only one thing, gotta shut down those phones! Nature did that for us... It was awesome!"

Brad Adams of Human Rights Watch commented on his experience with a group of 30. The group primarily used the Cedar Room (a private space in our pool area) and had several breakout meetings around the property in addition to team building activities organized by Evergreen Lodge. In regards to the lack of tech, Adams says:

"keep the internet and phone coverage as bad or worse than it currently is. There should be some places where people can switch off, even if it's a work retreat."

Kevin Scott of Silicon Valley Bank made this comment after his 3rd annual investors retreat at Evergreen:

"We need and benefit by being disconnected from time to time. I believe in this 100% and furthermore think the Evergreen / Yosemite is the perfect place to disconnect."

We couldn't agree more.

An interesting trend we see with small retreat groups is that they are giving their participants the ability to bring their families. They have scheduled meetings throughout the day and then time to connect with their families. The opportunities to have focused meetings, relax in the remote seclusion of Evergreen Lodge, and explore Yosemite National Park with colleagues and family makes our property an extraordinary meeting venue. We are a far cry from the typical meeting scenario. We have learned that many groups enjoy a meaningful, focused, and healthy experience that goes beyond the traditional corporate retreat.