



2025 WEDDINGS

Majestic Valley Lodge is a highway accessible lodge that has all the modern conveniences in a remote wilderness setting. The mountainous alpine setting is ideal for a beautiful ceremony and amazing photographs. The spacious 7000 square foot hand scribed log lodge can seat up to about 100 people in the dining area and lounge. The covered porch offers an area for additional seating in the summer months. For groups of 100 or less, a plated or buffet meal is offered. Larger groups over 100 can enjoy a buffet style service in a stand-up style reception with partial seating, or seating can be extended to the lawn.

The large, open dining room with wood floor is ideal for bands, DJ's, dancing, and slide projection presentations. An inside SONOS sound system is free for guests to use for their event using their iTunes, Spotify, Pandora, etc. account, or you may elect to bring in your own exterior sound system.

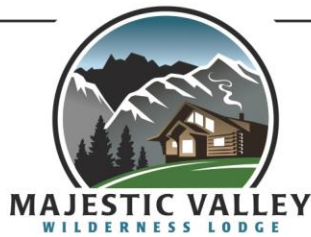
Most weddings take place on our lawn where we have a 7'x7' wedding arbor and amazing views. Electrical outlets are available adjacent to the lawn ceremony site for weddings. Tents can be rented from local vendors, or the lodge can also be used for a beautiful ceremony if the weather does not cooperate.

Majestic Valley Lodge can accommodate up to 60 people with double or triple occupancy in the 8 Adventure Lodge Rooms, 7 Main Lodge Rooms, 2 Freestanding Cabins and the new 4 bedroom Moose Chalet. If your group exceeds the sleeping capacity of Majestic, we recommend that overflow be booked at Little Bear Guest Cabins, Tundra Rose Guest Cottages, Homestead Guest Cabins, Sheep Mountain Lodge, Long Rifle Lodge or Eureka Lodge. They are all within the Glacier View Community between 2 and 20 miles from Majestic Valley Lodge. There are also several other AirBNB/VRBO's within a 20 minute drive of the lodge. You may also arrange for RV camping in our parking lot (electrical hook up only may be available) onsite. Full-service RV hookups are available at Grand View just 6 miles down the road.

Wedding guests can enjoy hiking and glacier tours nearby, lawn and board games, hot tubbing and our full-service bar during the entirety of the wedding weekend. We also have a great bonfire pit that is a must for the weekend.

Our chefs prepare gourmet meals with food grown right at the lodge whenever possible. We make everything in house for an amazing culinary experience.

All food and alcohol consumed by wedding guests during the entire wedding weekend must be purchased through the lodge. We offer options for breakfast, lunch and dinner ranging from the budget conscious to 5-star high end meals.



Majestic Valley Lodge - 2025 Fees

Please note that all pricing below is subject to change

Rental/Site Fee and Security Deposit

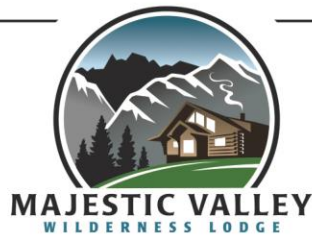
Rental/Site Fee - \$5500 and all 21 rooms must be rented for 2 nights
Other scenarios may incur an additional fee

Majestic Valley Lodge's rental/site fee provides exclusive use of the lodge main level floor space including the dining room, bar, two guest bathrooms, and covered porch until midnight, as well as the wedding arbor and surrounding outdoor grounds. If reception goes beyond midnight and a staff member is needed, a \$150/hour charge will be added for each hour after midnight that the main level floor space is used.

Other items included in the rental/site fee are:

- Interior tables and chairs for guest seating
- White tablecloths and napkins
- Flatware
- Glassware
- Dinner plates and other plates used for meal service
- Serving dishes
- Complimentary coffee, lemonade, tea and water
- Clean up and garbage disposal
- Servers and bartenders
- SONOS interior sound system (must be prepared with own playlists)
- Outdoor speaker and bluetooth microphone
- Projector and screen
- Fiber optic high speed wi-fi service
- Use of the onsite 6-8 person hot tub
- Bonfires in the firepit and wood for two nights
- Set up of chairs and white slip covers for ceremony
- RV parking and tent sites
- Yard games, axe throwing and disc golf
- Porch heaters
- Cake cutting and serving of any dessert brought in or made by the lodge for reception

The \$5500 rental/site fee is charged upon booking your event and is non-refundable for ANY reason, however it can be transferred to another date if necessary.



Security Deposit – IN ADDITION TO the \$5500 site fee, a \$1000 security deposit will be charged upon booking to reserve your wedding weekend. This \$1000 will be refunded to you within 3 business days after the event if there has been no damage to the property.

Additional Fees

Meals – all meals must be purchased through Majestic Valley Lodge.

Alcohol – all alcohol must be purchased through Majestic Valley Lodge.

Majestic Valley Lodge can organize shuttles from Anchorage, glacier tours, guided hiking trips, zipline or ATV tours, glacier photography, helicopter or flight tours, rafting, guided fishing, foraging (season dependent), etc.

Room Prices for 2025 (21 TOTAL ROOMS MUST BE RENTED) - subject to change

Adventure Lodge Rooms (8):	\$180 plus 5% bed tax
Grand Lodge Rooms downstairs (4):	\$265 plus 5% bed tax
Grand Lodge Rooms upstairs – shared bath (2)	\$230 plus 5% bed tax
Grand Lodge Master Suite (1):	\$280 plus 5% bed tax
Coyote and Grizzly Cabins (2):	\$240 plus 5% bed tax
NEW MOOSE CHALET – (4) Double Queen Rooms that Share a private sitting area and deck	\$295 plus 5% bed tax



Menu Options for 2025

Please note that these are just a few suggestions of what Majestic Valley Lodge can offer. Please inquire if there is something specific you would like; we are happy to work with you to make your wedding the best day ever! Also, the prices below are an estimate – all prices are subject to change!

Breakfast Suggestions

Breakfast is typically a buffet and most options range from \$18 - \$28 per person. We can also offer a limited a la carte menu. If breakfast is to be paid for by individuals, any guest staying at the lodge will be charged the applicable price for the meal at check in. Group options could include:

BAGELS AND CREAM CHEESE - \$12

BREAKFAST BURRITOS - \$18

CONTINENTAL BREAKFAST- \$24

Pastries, breads, cereals, jam, granola, yogurt, fresh fruit, juices

FULL BREAKFAST BUFFET - \$28 - Includes all continental breakfast items and one of each bulleted item (other options available, just ask!)

- Scrambled eggs, fried eggs, frittatas, quiche, eggs benedict
- Hashbrown or roasted potatoes, waffles, pancakes, french toast, biscuits and gravy
- Bacon, sausage or reindeer sausage



Brunch Suggestions

Brunch is a great option for those that like to sleep in! It typically ranges from \$25-\$29 per person. If brunch is to be paid for by individuals, any guest staying at the lodge will be charged the applicable price for the meal at check in. Group options could include:

Fresh fruit display, charcuterie and cheese display, assorted breads and bagels with cream cheeses and homemade jam and jelly bar (wild crowberry, fireweed, strawberry-rhubarb basil, mixed berry), yogurt parfait or smoothie display plus:

Choice of two below (add-on additional option below for \$5 per person):

- Scrambled eggs, custom vegetable strata or custom vegetable frittata
- Hash browns, potatoes Lyonnaise or custom vegetable hash
- Creme brulé french toast, waffles, or pancakes with assorted toppings
- Applewood smoked bacon, sausage links, reindeer sausage, or ham steaks
- House salad
- Smoked salmon display with condiments
- Fresh salmon croquettes with sauces
- Mediterranean breast of chicken
- Roast pork with apple-mustard beurre blanc
- Hamburger sliders with blue cheese and bacon-jalapeno onion jam

Lunch Suggestions

Lunch can be made as bag lunches or buffet and options range from \$18-\$25 per person. If lunch is to be paid for by individuals, any guest staying at the lodge will be charged the applicable price for the meal at check in. Options could include:

- \$18 – Bag/Sack lunch - Sandwich, chips and cookie/brownie
- \$19 - Sandwich platters - Assorted sandwiches, chips and cookies/brownies
- \$20 – Grilled chicken caesar wraps with homemade dressing, croutons, chips and dessert
- \$21 - Salad and sandwich bar - Salad bar and assortment of breads, sliced meats and cheeses, condiments, chips and cookies
- \$23 – Soup, salad and sandwich Bar - Soup, salad bar and assortment of breads, sliced meats and cheeses, condiments, chips and cookies
- \$25 – Pork BBQ on brioche bun, homemade potato salad and coleslaw, dessert



MAJESTIC VALLEY
WILDERNESS LODGE

Dinner Suggestions

Entrees - all include one salad, one starch, seasonal vegetables and bread

- **\$48 - Chicken Thighs**
 - Mushroom leek cream sauce
 - Lemon-garlic mustard glazed
 - Mediterranean - topped with lemon, garlic, capers, artichokes and kalamata olives
- **\$48 - Chicken Breasts**
 - Piccata
 - Pesto-parmesan
 - Mediterranean - topped with lemon, garlic, capers, artichokes and kalamata olives
- **\$ 48 - Pork Tenderloin**
 - Cherry chipotle sauce
 - Wild berry gastrique
 - Apple mustard beurre blanc with cranberries
 - Rhubarb-rosemary jalapeno sweet and sour sauce
- **\$60 - Sirloin or Tri Tip Steaks**
 - Au poivre
 - Red wine jus
 - Herbed bleu cheese butter
 - Chimichurri
- **Market Price – typically between \$65-\$70 - Salmon**
 - Orange beurre blanc
 - Apple mustard beurre blanc with wild cranberries
 - Apricot spruce tip jalapeno glaze
 - Blackened
- **Market Price – typically between \$64-\$72- Halibut**
 - Citrus beurre blanc
 - Lemon-garlic panko crust
 - Mediterranean - topped with lemon, garlic, capers, artichokes and kalamata olives
- **\$75 - Prime Rib (Carving Station)**
 - Jus and horseradish cream sauce



MAJESTIC VALLEY
WILDERNESS LODGE

Salads - Choice of one included with entrée choice. Add on additional salad for \$6 per person

- Majestic Signature Salad – spring greens, with dried fruit, candied pecans, goat cheese and fireweed vinaigrette
- Caesar Salad - traditional or miso glazed with homemade focaccia croutons
- Mixed Green Salad with vinaigrette or assorted dressings

Starches - Choice of one included with entrée choice. Add on additional starch for \$6 per person

- Rosemary Roasted Red Potatoes
- Mashed or Fingerling Potatoes
- Mixed Rice Pilaf with wild rice, toasted almonds, lemon and fresh herbs
- Macaroni and Cheese with bacon and green chilis
- Parmesan Risotto

Rehearsal Dinner/Budget Dinner Suggestions

- \$32- Hamburgers and Hot Dogs - includes assorted condiments, and two sides (things like macaroni salad or cole slaw, baked beans, chips, green salad, fries, etc) and cookies or brownies
- \$32 - Pulled Pork Sandwiches - includes two sides (things like macaroni salad or cole slaw, baked beans, chips, green salad, fries, etc) and cookies or brownies
- \$36 – Taco Bar – includes shredded chicken and beef, beans, rice, traditional condiments – other proteins and condiments/sides available for additional cost
- \$33-\$38 – Pizza and Salad Bar – includes assorted pizzas, green salad and dessert
- \$40 - Lasagna - includes garlic bread, green salad, and dessert
- \$38 - Jambalaya - includes rice, cornbread, green salad and dessert
- \$40 - Chicken Alfredo - includes pasta, garlic bread, green salad and dessert

Kids Plates:

- \$17 - Chicken strips and french fries
- \$17 – Hamburger or hot dog and french fries
- \$17 – Macaroni and Cheese and french fries



Appetizers

Prices are per person and must be purchase for at least 50% of total number of guests

- \$9
 - Bacon Wrapped Dates with Bleu Cheese
 - Smoked Salmon Mousse with Cucumber and Crackers and Bagels Chips
 - Jalapeno Poppers
 - Teriyaki Meatballs
 - Stuffed Mushrooms
 - Vegetable Crudit  with Hummus and Dips
 - Mozzarella Sticks with Marinara Sauce
 - Bruschetta
 - Pulled Pork Sliders with Coleslaw Sauce

- \$10
 - Charcuterie Display with an Assortment of Cheeses, Fruits, Meats, Nuts, Olives and Crackers
 - Chilled Jumbo Shrimp with Spicy Remoulade or Cocktail Sauce
 - Butternut Brie Bites- Butternut Squash with Slice of French Brie Cheese Topped with Raspberry Compote
 - Wild Elk Crostinis - Braised Wild Elk on Toasted Slice of Baguette Topped with Horseradish Cream and Balsamic Glaze
 - Fried Risotto Bites - Panko Crusted Risotto Balls with Roasted Red Pepper Coulis

- \$12
 - Charcuterie and Crudit  Display
 - Shredded Buffalo Chicken Sliders- Roasted Shredded Chicken Tossed in Housemade Buffalo Sauce Served with Garlic Aioli
 - Lamb Meatballs- Baked Lamb Meatballs with Tzatziki Sauce, Pickled Red Onion and Microgreens, or other Greens in Season
 - Ahi Tuna Poke with Homemade Tortilla Chips

- \$10-\$15 (market depending)
 - Wagyu Beef Sliders – with Super Secret Special sauce
 - Assorted Handmade Sushi Rolls (8 pieces each)

Please note: 20% gratuity will be added to all food and beverage purchased.