



Apple Tree Resort
W E D D I N G S



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Congratulations on your engagement and thank you for considering Apple Tree to be an important part of your special day! Having hosted hundreds of weddings and receptions over the years, you can rest assured that our staff of experienced professionals are dedicated to making your wedding day exactly what you've always imagined it to be!

For outdoor wedding ceremonies and receptions, Apple Tree features spectacular venues that are truly the most beautiful places in the Yakima Valley to say "I Do." Nestled among green fairways and surrounded by colorful flowers and lush greenery, our wedding venues have all the makings of a picture perfect ceremony or reception. In addition to our picturesque outdoor venues, the Clubhouse at Apple Tree is the ideal venue for an intimate indoor ceremony or reception.

Once you've chosen the appropriate venue for your wedding and reception, our helpful staff will guide you through the process of customizing your event. From selecting a menu from Apple Tree's award-winning catering options to assisting you in the selection of a florist or photographer, our staff is eager to help personalize your special day with your own distinctive sense of style.

Apple Tree's unique setting also offers a wide variety of pre-and-post-event gatherings for members of the wedding party. Options include hosting your Bridal Shower, a Bridesmaids Breakfast or Luncheon, a Groomsmen Golf Outing, a Rehearsal Dinner, or a day-after Family Brunch and gift opening.

If you haven't had the chance to visit Apple Tree in person, we would be happy to host you for a tour of the facility at your convenience. Thank you in advance for your consideration. We look forward to hearing from you soon.



Testimonials

“Our wedding reception experience at Apple Tree was something we will cherish for the rest of our lives. Everything from the amazing staff and service to the wonderful food and preparation made out evening truly magical. Thank you Apple Tree for sharing in the most important day of our lives...it was a perfect ending to a perfect day!”

-Peter and Melissa Rasmussen

“Our experience with Apple Tree was truly amazing. From our initial visit, planning the menu, to setting up, Apple Tree was most accommodating. They all worked hard to make our wedding reception one to remember! The entire staff is commended for their outstanding service before, during, and after the reception.”

-Yvonne Perrotti



Ceremonies and Receptions

Outside Wedding Ceremony and Reception

- Wedding venue with spectacular views of the Apple Tree Golf Course, accommodating up to 300 guests
- Wedding rehearsal with the Event Coordinator
- Event Coordinator to assist in planning and organizing your reception from beginning to end
- Award winning restaurant and catering service with a variety of menu options from which to choose
- Tables and chairs with white linens and tableware
- Choice of napkin color to coordinate wedding colors
- Cake table with white linen
- Gift table with white linens
- Cake cutting service
- Choice of a no host or hosted bar
- Event service staff to set up chairs
- White 20' x 20' tent
- Event service staff to tear down and clean up
- Private room for Bride and Bridesmaids to get ready before the ceremony

All catering is provided by Apple Tree

Outside full service ceremony and reception

\$2,250 Saturday (May - September)

\$1,500 Friday & Sunday (May - September)

\$1,250 Saturday (October - April)

\$1,000 Friday & Sunday (October - April)

Additional Upgrades:

- Rehearsal Dinner
- Day After Family Brunch
- Bridal Shower
- Bridesmaids Breakfast or Luncheon
- Groomsmen Golf Outing

Ceremonies and Receptions

Indoor Reception

- Inside venue accommodating up to 150 guests
- Wedding rehearsal with the Event Coordinator
- Event Coordinator to assist in planning and organizing your reception from beginning to end
- Award winning restaurant and catering service with a variety of menu options from which to choose
- Tables and chairs with white linens and tableware
- Choice of napkin color to coordinate wedding colors
- Cake table with white linen
- Gift table with white linens
- Cake cutting service
- Choice of a no host or hosted bar
- Dance floor
- Event service staff to set up tables and chairs
- Event service staff to tear down
- Private room for Bride and Bridesmaids to get ready before the ceremony

All catering is provided by Apple Tree

\$1,500 Saturday

\$1,000 Friday & Sunday





Once you have reserved your venue and date, our Event Services Staff will help you assemble the perfect reception menu and presentation. Whether you're looking for a multi-course dinner featuring our Applewood Smoked Prime Rib or a casual buffet featuring one of our Theme Style Buffets, Apple Tree's award-winning catering menu offers a wide variety of house specialties. And, if you have something special in mind, be sure to let us know. It's your special day, and it's our goal to serve you in any way we can.

**Please note that prices and products may be subject to change.*

Create your own unique menu for your event. There are classic and contemporary favorites to choose from. Each menu will be accompanied with dinner rolls in addition to your choices of entrée and sides/desserts below. Menu starts at \$26/person.

Fresh from the Oven - Choose 2

Poultry Selection

Chicken with a creamy Dijon herb sauce

Chicken Marsala

Beef Selection

Slow Cooked Vegetable & Herb Pot Roast

Prime Rib (add \$3.00)

Seafood Selection

Salmon (add \$3.00)

Shrimp Scampi (add \$2.00)

Pork Selection

Maple Glazed Ham

Pork Loin

Vegetarian Option

Portabella Mushroom

Quinoa & Vegetable Stuffed Pepper

Eggplant Parmesan

Salads, Sides, & Desserts - Choose 4

Sides

Garlic Potatoes

Creamy Macaroni & Cheese

Gnocchi

Fire Grilled Vegetables

Salads

Garden Salad

Classic Caesar Salad

Strawberry & Spinach Salad

Apple Walnut Salad

Greek Salad

Quinoa Salad with Orange Vinaigrette

Desserts

Homemade Apple Crisp

Assorted bite-sized Desserts

Decadent Chocolate Brownies

Fresh Mixed Berry Cobbler with Whip Cream

Cheesecakes



Theme Style Menu

Guest Count of 20+

BBQ

\$17.00

Protein Options: (Pick 2)

Additional Protein \$5

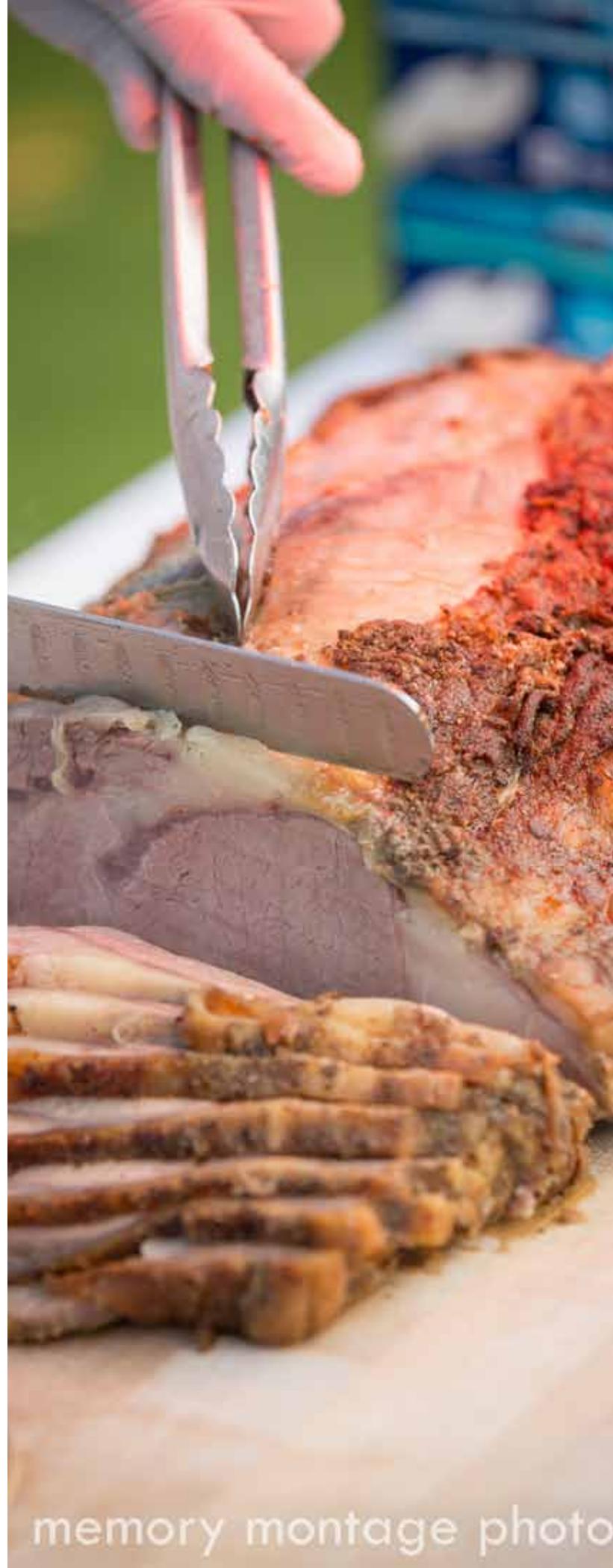
- Burgers
- Ribs
- Chicken Breasts
- Pulled Pork
- Bratwursts
- Fried Chicken
- Brisket (add \$2/person)
- Baby Back Ribs (add \$3/person)
- Chicken kebobs (add \$2/person)
- Steak kebobs (add \$3/person)

Sides: (Pick 3)

Additional Side \$3

- Potato salad
- Pasta salad
- Fruit salad
- Classic Caesar salad
- Apple walnut salad
- Watermelon wedges (seasonal)
- Corn on the cob (seasonal)
- Cornbread with honey butter
- Fire-grilled vegetables
- Chili
- Baked Beans
- Mac & Cheese
- Oven fresh cookies
- Fudge brownies
- Fresh made berry cobbler
- Homemade apple crisp

*18% service charge and 8.2% sales tax applied to food and beverages.
Prices and products subject to change.*



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Theme Style Menu

Guest Count of 20+

ITALIAN

\$21.00 (comes with garlic bread)

Entrée Options: (Pick 2)

- Lasagna
- Chicken Parmesan
- Gnocchi (red or white sauce)
- Chicken Alfredo
- Three Cheese Mac n Cheese
- Shrimp Scampi (add \$2/person)

Sides: (Pick 3)

- Green Beans with Bacon
- Garden Salad with Italian dressing
- Caesar Salad
- Fruit Salad
- Fire Grilled Vegetables
- Meatballs with Marinara
- Fudge Brownies
- Fresh Baked Cookies
- Fresh Made Berry Cobbler
- Homemade Apple Crisp

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Theme Style Menu

Guest Count of 20+

SOUTH OF THE BORDER

\$18.00/head

- Seasoned ground beef
- Fajita chicken
- Onions & peppers
- Lettuce, tomatoes, onions, cheese, sour cream and guacamole
- Warm tortillas
- Corn chips & salsa
- Beans & rice

DELI SPREAD

\$15/head

- Smoked ham, turkey, & roast beef
- Pasta salad
- Fresh green salad with dressings
- Sliced cheeses
- Assorted breads
- Condiments
- Otis Spunkmeyer cookies



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Prices and products subject to change.*

Appetizers

Each Item Serves up to 30 Guests

Cold Appetizers

Crisp Potato Chips with Onion Dip

\$30.00

Corn Tortillas with Salsa

\$30.00

Hummus Plate with Pita Bread and Vegetables

\$45.00

Chilled Salads (Pasta & Green)

\$45.00

Bruschetta

\$50.00

Blue Cheese Wedge Skewers (30 pieces)

\$50.00

Spring Rolls (30 pieces)

\$65.00

Caesar Salad Wonton Cups (30 pieces)

\$60.00

Thai Chicken Salad Wonton Cups (30 pieces)

\$60.00

Domestic Sliced Cheese Tray with Crackers

\$75.00

Imported Cheese Tray with Bread

Price Varies

Fruit Platter

\$80.00

Mojito Shrimp Bites (30 pieces)

\$80.00

Anti Pasta Platter

\$90.00

Deli Tray (Ham, Turkey & Roast Beef)

\$85.00

Smoked Salmon Cheesecake

\$85.00

Cocktail Tiger Prawns (60 pieces)

\$135.00

Smoked Pacific Salmon with Cream Cheese Rosettes
and Served with Crackers

\$130.00

*18% service charge and 8.2% sales tax applied to food and beverages.
Prices and products subject to change.*



Appetizers

Each Item Serves up to 30 Guests

Hot Appetizers

Meatballs -- BBQ, Swedish or Sweet and Sour

\$60.00

Chicken Crisпитos with Salsa and Sour Cream

\$65.00

Apple Brie Bites in Phyllo Cups (30 pieces)

\$60.00

Stuffed Sweet Peppers (30 pieces)

\$60.00

Chicken Satay

\$80.00

Smoked Salmon in Phyllo Cups

\$85.00

Hot Crab and Artichoke Dip

\$120.00



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Beverages

Non-Alcoholic Beverages

Coffee Urn (36 cups)

\$30.00

Punch or Lemonade Bowl (includes one refill)

\$30.00

Alcoholic Beverages

Domestic Bottled Beer

\$4.00

Imported Bottle Beer

\$4.50

Micro Bottled Beer

\$4.50

Domestic Kegs (124 servings)

\$225.00

Micro Kegs (prices vary) 124 servings

Starting at \$300.00

Local Valley Wines

prices vary

Champagne

\$16.00 - \$25.00

Hosted Bar

Corking fee - \$10.00

Assorted Selection of Bottled Beers and House Wines.

Charges Incurred are Based Upon Consumption. Subject to 18% Service Charge.

Cash Bar

Assorted Selection of Bottled Beers and House Wines.

Charged to your Guest.

18% service charge and 8.2% sales tax applied to food and beverages.

Prices and products subject to change.

