



## 2016 WEDDING PACKAGES



## WEDDING, CATERING AND BANQUET STANDARDS

### FOOD AND BEVERAGES

All food and beverages must be purchased through the Balboa Bay Resort and consumed on the premises. A 24% service charge and applicable sales tax will be added to all food, beverage and audio visual items. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). All prices, service charge and California sales tax are subject to change. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event.

When planning your plated menu, we suggest selecting two main courses for all guests. Balboa Bay Resort takes into account that you may have some vegetarian entrée requests as well. Notifying us in advance of vegetarian or other special dietary needs will ensure your guests are content from the beginning. The catering department must be provided with all meal function selections no later than five (5) business days prior to the event.

The client must provide a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require a spreadsheet with guest names, table number and individual order.

### TASTINGS

One complimentary tasting is provided for wedding receptions of 100 guests or more. Menu tasting selections must be provided by the guest no later than seven (7) business days prior to the tasting date. Tastings are conducted in the Resort's "Waterline" restaurant and are available for scheduling on Tuesday through Thursday at either 11:00am or 1:00pm. Tastings are provided complimentary for two guests. Additional charges apply for more than two guests.

### ALCOHOLIC BEVERAGE POLICY

The sale and service of all alcoholic beverages is regulated by the California State Liquor Commission. The Balboa Bay Resort is responsible for the administration of the regulations. Therefore, it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$20 per 750 ml bottle plus tax and service charge will be assessed.

### BARS

Hosted bars may be inspected by the client immediately preceding and following the bar operation for opening and closing inventories. If no inspection is made the client waives the right to contest the consumption of beverages. Our standard is one bar and bartender for up to 100 guests. If the client chooses to increase the number of bartenders above our standard a \$150 bartender fee will be assessed for each additional bar/bartender provided. A bartender fee of \$150.00 will be assessed whenever any bar does not sell a minimum of \$500.00 in bar sales.

### GUARANTEES OF ATTENDANCE

In order to ensure the success of your event, it is necessary for the catering and conference services office to be notified with your final guest and menu count no later than five (5) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the catering office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort may not be able to provide identical food or beverage services to more than 5% over your guarantee.

#### Balboa Bay Resort Provides the Following Equipment and Items

- 66" round tables to accommodate 8 to 10 guests
- Upholstered banquet chairs for receptions
- White wooden resin chairs for ceremonies
- Floor length tablecloths with white or ivory overlay tablecloths
- Votive candles to complement client-provided centerpieces (additional decorative candles may require a permit)
- Wood parquet dance floor in 3' x 3' sections (limited supply)
- Black carpeted staging in 6' x 8' sections (limited supply)
- Draped 8' tables for registration, gifts, etc.
- High and low cocktail tables (limited supply)
- Custom printed menus (at additional charge)
- Coat check attendant \$200.00 for the evening. One attendant required for every 100 guests
- Outdoor heaters \$125.00 each

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## WEDDING, CATERING AND BANQUET STANDARDS (continued)

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### WEDDING AND CEREMONY COORDINATION

To ensure a flawless event, Balboa Bay Resort requires our wedding guests to hire the services of a professional Wedding Coordinator. At minimum, Balboa Bay Resort requires a professional "Day of" Wedding Coordinator to assist during the wedding day and any ceremony rehearsal for a ceremony that takes place at Balboa Bay Resort. Please consult your Catering Event Manager for recommendations on Preferred Coordinators.

**A wedding coordinator is responsible for the following**

- Create a timeline for your wedding day including the ceremony and reception
- Work with you to organize, coordinate and execute a ceremony rehearsal
- Remind the bridal party of all pertinent instructions on the wedding day
- Confirm details with all vendors several days prior to the wedding
- Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors
- Assist the bride and bridal party with dressing the day of the wedding
- Ensure corsages, bouquets, and boutonnieres are assigned (and pinned when appropriate) to the correct individuals
- Deliver and arrange ceremony and/or reception programs, escort cards, favors and any personal items
- Coordinate the ceremony by arranging the bridal party, assisting the bride with her dress, cueing music, etc.
- Coordinate the "Grand Entrance," first dance, toast, cake cutting and other events of the reception timeline
- Coordinate with vendors and the Banquet Captain to ensure timeliness of scheduled events throughout the reception
- Count and collect all wedding gifts and cards, and make arrangements for delivery of gifts to the appropriate area or location at the conclusion of the event

### BALBOA BAY RESORT CATERING EVENT MANAGER

Once you have signed a contract with a Balboa Bay Resort Catering Sales Manager a Catering Event Manager will contact you. She/he will be your primary contact moving forward at the Resort. A Catering Event Manager is responsible for the following:

- Act as a menu consultant for all food and beverage selections and schedule a food tasting for events of 100 guests or more
- Prepare all documentation (Banquet Event Orders) that thoroughly explain the timing of events and food and beverages that are to be served
- Prepare a diagram of the wedding ceremony, cocktail reception and dinner
- Recommend linens, and any décor items available to you that are property of Balboa Bay Resort
- Recommend special event professionals and vendors who provide music, florals, décor, photography, invitations, ceremony officiation, invitations, and professional wedding coordination
- Provide an estimate of total charges once all of the details have been finalized
- Oversee the set-up of the ceremony area, reception areas/rooms, food preparation and all other resort operations to ensure they are executed as documented in the Banquet Event Orders and Diagrams
- Be an additional on-site liaison between your Wedding Coordinator and the resort staff
- Ensure a seamless transition to the Resort's Banquet Captain on the day of the event once the "Grand Entrance" has occurred
- Review final charges for accuracy prior to the completion of final bill by our accounting department

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## WEDDING, CATERING AND BANQUET STANDARDS (continued)

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### LABOR FEES

All action stations requiring a chef will be charged \$200 per chef. Please contact the Catering Event Manager to confirm chef requirements.

A \$5.00 per person Cake Cutting Fee will be assessed if guests provide a wedding cake from a source other than those recommended by the Balboa Bay Resort.

### SHIPPING AND RECEIVING

Should you have materials associated with your upcoming event, please send them to the Resort no earlier than two days prior to the event. There may be a charge for storage of boxes.

All parcels are to be addressed as follows:  
Balboa Bay Resort  
1221 West Coast Highway  
Newport Beach, CA 92663  
(name of catering contact)  
(name of your group) - (group arrival date)

### SECURITY

Balboa Bay Resort shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering and Conference Services office at an additional charge.

### DAMAGES

Balboa Bay Resort reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Catering Event Managers will be pleased to answer your questions.

### VENDORS

Upon contracting with Balboa Bay Resort we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes, music, transportation, etc. If you prefer, you are welcome to make arrangements with your own professional vendors. These vendors must be professional and must upon the request of Balboa Bay Resort, provide proof of insurance and co-insure Balboa Bay Resort for any liabilities. Balboa Bay Resort reserves the right to approve or refuse any vendors.

### AUDIO VISUAL NEEDS

Our complete Audio Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio visual equipment and rental. Please contact the Catering Event Manager to discuss options.

### SIGNS AND DECORATIONS

Balboa Bay Resort does not permit the affixing of anything to walls, floors or ceilings of the event rooms with nails, staples, tape or any other substance unless the Catering Department has given prior approval and has coordinated any décor set up through the resort Engineering Department. Additional charges may apply. Moving of furniture is not permitted.

## LIDO PACKAGE

Selection of Hot and Cold Hors D'Oeuvres  
Three Course Plated Dinner  
Champagne Toast  
Three Hour Deluxe Bar  
Dance Floor  
Cut and Served Wedding Cake

**\$160.00 per Person**

Pricing Subject to 24% Service Charge and 8% Sales Tax  
Menu Selections and Pricing Subject to Change  
Add \$4.00 per person to upgrade to a Premium Bar



### HORS D'OEUVRES

(Please Select Three)

#### Cold Hors D'Oeuvres

Brie Cheese on Walnut Baguette with Fig Chutney

Smoked Salmon and Chives, Crème Fraîche  
Savory Tart Shell

Aged Prosciutto di Parma, Ripe Melon and Port Wine

#### Hot Hors D'Oeuvres

Spinach & Feta Spanakopita, Sun-Dried Tomato Tapenade

Moroccan Spiced Chicken Skewer with Cucumber Mint Raita

Bacon Wrapped Stuffed California Date with Port-Infused  
Stilton Cheese

### SOUP OR SALAD

(Please Select One)

Porcini Mushroom Bisque  
with Truffle Whipped Cream

Purée of English Pea  
with Crème Fraîche and Lemon Oil

Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onions  
Applewood Smoked Bacon, Maytag Blue Cheese  
Blue Cheese Vinaigrette

Hearts of Romaine, Shaved Parmigiano-Reggiano  
Herbed Croutons, Poached Garlic Vinaigrette

Butter Lettuce, Watercress, Radish, Shaved Marcona Almonds  
Citrus Segments, Humboldt Fog Cheese, Basil Vinaigrette

Arugula, Spinach, Poached Pear, Candied Walnuts  
Gorgonzola Cheese, White Balsamic Vinaigrette

### ENTRÉES

(Select a Maximum of Two)

Herb Marinated Free Range Organic Breast of Chicken  
Potato, Mousseline, Seasonal Vegetables  
Whole Grain Mustard Sauce

Organic Breast of Chicken Stuffed with Boursin Cheese  
Wrapped in Crispy Prosciutto, Farro Risotto with Tomatoes  
Capers and Herbs, Jumbo Asparagus, Lemon Beurre Blanc

Dijon Parsley Crusted Seared Fillet of Atlantic Salmon  
with Meyer Lemon Bulgar Wheat, Pea Shoots  
Sweet Pea Purée, Morel Mushrooms, Lemon Beurre Blanc

Braised Short Ribs with Creamy Polenta, Baby Carrots  
Mushroom Ragout, Braising Jus, Crisp Onion

### DESSERT

Cut and Service Wedding Cake

## BALBOA PACKAGE

Selection of Hot and Cold Hors D'Oeuvres  
Three Course Plated Dinner  
Champagne Toast  
Four Hour Deluxe Bar

Wine Service with Dinner (2 Bottles per Table)  
Dance Floor

Cut and Served Wedding Cake  
Chivari Chair Rental (White or Black Cushion)  
Glass Chargers (Choice of Gold or Silver Beaded Rim)

**\$205.00 per Person**

Pricing Subject to 24% Service Charge and 8% Sales Tax  
Menu Selections and Pricing Subject to Change  
Add \$6.00 per person to upgrade to a Premium Bar



### HORS D'OEUVRES

(Please Select Four)

#### Cold Hors D'Oeuvres

Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton

Prime Beef Tataki, Horseradish Cream, Crisp Lavosh

Vadouvan Spiced Chicken Salad, Mango Chutney  
Savory Tart Shell

Brie Cheese on Walnut Baguette with Fig Chutney

Smoked Salmon and Chives, Crème Fraîche  
Savory Tart Shell

#### Hot Hors D'Oeuvres

Peking Duck Spring Roll with Apricot Sauce

Petite Crab Cake with Louis Sauce

Mini Beef Wellington with Sauce Béarnaise

Bacon Wrapped Stuffed California Date  
with Port-Infused Stilton Cheese

Coconut Shrimp with Sweet Chili Sauce

Kalamata Olive, Cheese Tartlet

Spinach & Feta Spanakopita  
Sun-Dried Tomato Tapenade

### SOUP OR SALAD

(Please Select One)

Porcini Mushroom Bisque  
with Truffle Whipped Cream

Purée of English Pea  
with Crème Fraîche and Lemon Oil

Wedges of Iceberg, Vine Ripened Tomato  
Bermuda Onions, Applewood Smoked Bacon  
Maytag Blue Cheese, Blue Cheese Vinaigrette

Hearts of Romaine, Shaved Parmigiano-Reggiano  
Herbed Croutons, Poached Garlic Vinaigrette

Butter Lettuce, Watercress, Radish,  
Shaved Marcona Almonds, Citrus Segments  
Humboldt Fog Cheese, Basil Vinaigrette

Arugula, Spinach, Poached Pear  
Candied Walnuts, Gorgonzola Cheese  
White Balsamic Vinaigrette

Heirloom Tomato Carpaccio, Arugula  
Cucumber Ribbons, Kalamata Olive Powder  
Burrata Cheese, Balsamic Vinaigrette

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## BALBOA PACKAGE (continued)

### ENTRÉE

(Please Select a Maximum of Two)

Free Range Organic Breast of Chicken Marinated in Herbs with Potato Mousseline  
Seasonal Vegetables, Whole Grain Mustard Sauce

Organic Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto  
Farro Risotto with Tomatoes, Capers and Herbs, Jumbo Asparagus, Lemon Beurre Blanc

Dijon Parsley Crusted Seared Fillet of Atlantic Salmon with Meyer Lemon Bulgar Wheat  
Pea Shoots, Sweet Pea Purée, Morel Mushrooms, Lemon Beurre Blanc

Braised Short Ribs with Creamy Polenta, Baby Carrots  
Mushroom Ragout, Braising Jus Crisp Onion

Seared Fillet Mignon Baked with Mushroom Duxelles and Dauphinoise  
Porcini Mushroom Crème, Potato Baby Carrots, Truffle Perigourdine Sauce

### DESSERT

(Please Select One)

Raspberry & Mango Sorbet with Almond Florentine

Exotic Panna Cotta, Mango and Pineapple Compote

Cut and Service Wedding Cake

## COASTAL RIVIERA PACKAGE

Selection of Hot and Cold Hors D'Oeuvres  
 Four Course Plated Dinner  
 Champagne Toast and Champagne Reception  
 Four Hour Premium Bar  
 Trinitas Red & White Wine Service with Dinner  
 (2 Bottles per Table)  
 Dance Floor  
 Chiavari Chair Rental (White or Black Cushion)  
 Glass Chargers (Choice of Gold or Silver Beaded Rim)  
 Upgraded Linen

**\$239.00 per Person**

Pricing Subject to 24% Service Charge and 8% Sales Tax  
 Menu Selections and Pricing Subject to Change



### HORS D'OEUVRES

(Please Select Four)

#### Cold Hors D'Oeuvres

Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton

Prime Beef Tataki on Walnut Friselle

Marinated Shrimp, Haas Avocado, Tortilla Chip

Brie Cheese on Walnut Baguette with Fig Chutney

Maine Lobster Salad with Remoulade, Cucumber

Smoked Salmon and Chives, Crème Fraîche  
 Savory Tart Shell

Vadouvan Spiced Chicken Salad, Mango Chutney  
 Savory Tart Shell

#### Hot Hors D'Oeuvres

Peking Duck Spring Roll with Apricot Sauce

Petite Crab Cake with Louis Sauce

Mini Beef Wellington with Sauce Béarnaise

Bacon Wrapped Stuffed California Date with Port-Infused  
 Stilton Cheese

Shrimp Spring Roll with Sweet and Sour Star Anise Sauce

Goat Cheese & Tomato Tartlet

Petite Lamb Chops with Rosemary Demi-Glace

### SOUP OR SALAD

(Please Select One)

Porcini Mushroom Bisque  
 with Truffle Whipped Cream

Purée of English Pea  
 with Crème Fraîche and Lemon Oil

Wedges of Iceberg, Vine Ripened Tomato, Bermuda Onions  
 Applewood Smoked Bacon, Maytag Blue Cheese  
 Blue Cheese Vinaigrette

Hearts of Romaine, Shaved Parmigiano-Reggiano  
 Herbed Croutons, Poached Garlic Vinaigrette

Butter Lettuce, Watercress, Radish, Shaved Marcona Almonds  
 Citrus Segments, Humboldt Fog Cheese, Basil Vinaigrette

Arugula, Spinach, Poached Pear, Candied Walnuts  
 Gorgonzola Cheese, White Balsamic Vinaigrette

Heirloom Tomato Carpaccio, Arugula, Cucumber Ribbons  
 Kalamata Olive Powder, Burrata Cheese, Balsamic Vinaigrette



## COASTAL RIVIERA PACKAGE (continued)

### STARTER APPETIZER

(Please Select One)

Dungeness Crab Salad  
Avocado, Local Citrus Segments, Sriracha Caviar, Mâche

Jumbo Asparagus and Poached Quail Egg  
Burrata Cheese, Mâche, Confit Lemon, Parmesan Crisp, Truffle Oil

Crab and Lobster Risotto  
Carrot, Chive, Lobster Veloute'

Pan Seared Diver Scallops  
Ponzu, Matsutaki Mushroom, Daikon, Scallion

Potato Gnocchi  
Sautéed Assorted Mushrooms, Truffle Crème Sauce

### ENTRÉE

(Please Select a Maximum of Two)

Free Range Organic Breast of Chicken Marinated in Herbs with Potato Mousseline  
Seasonal Vegetables, Whole Grain Mustard Sauce

Organic Breast of Chicken Stuffed with Boursin Cheese, Wrapped in Crispy Prosciutto  
Farro Risotto with Tomatoes, Capers and Herbs, Jumbo Asparagus, Lemon Beurre Blanc

Dijon Parsley Crusted Seared Fillet of Atlantic Salmon with Meyer Lemon Bulgar Wheat  
Pea Shoots, Sweet Pea Purée, Morel Mushrooms, Lemon Beurre Blanc

Seared Chilean Sea Bass with Pomme Purée, Ratatouille, Squash Blossom, Pesto  
Meyer Lemon Beurre Blanc

Braised Short Ribs with Creamy Polenta, Baby Carrots, Mushroom Ragout  
Braising Jus, Crisp Onion

Seared Fillet Mignon Baked with Mushroom Duxelles and Dauphinoise  
Porcini Mushroom Crème, Potato Baby Carrots, Truffle Perigourdine Sauce

### DESSERT

(Please Select One)

Blueberry Mascarpone Torte, Lemon Crème Anglaise

Raspberry & Mango Sorbet with Almond Florentine

Classic Crème Brûlée with Fresh Seasonal Berries

Exotic Panna Cotta, Mango and Pineapple Compote

Cut and Service Wedding Cake

### LATE NIGHT SNACKS

(Please Select One)

Options Listed on Enhancement Page

## BAYSIDE BUFFET PACKAGE

Selection of Hot and Cold Hors D'Oeuvres  
Champagne Toast  
Three Hour Deluxe Bar  
Dance Floor  
Cut and Served Wedding Cake

**\$176.00 per Person**

50 Guest Minimum & Maximum 2 Hour Service  
\$10 additional charge per person for groups of 30-49  
Pricing Subject to 24% Service Charge and 8% Sales Tax  
Menu Selections and Pricing Subject to Change

### HORS D'OEUVRES (Please Select Three)

#### Cold Hors D'Oeuvres

Brie Cheese on Walnut Baguette with Fig Chutney  
Smoked Salmon and Chives, Crème Fraîche, Savory Tart Shell  
Aged Prosciutto di Parma, Ripe Melon and Port Wine

#### Hot Hors D'Oeuvres

Spinach & Feta Spanakopita, Sun-Dried Tomato Tapenade  
Moroccan Spiced Chicken Skewer with Cucumber Mint Raita  
Bacon Wrapped Stuffed California Date with Port-Infused  
Stilton Cheese

### SOUP

with Fresh Baked Rolls and Butter  
(Please Select One)

Purée of English Pea  
with Crème Fraîche and Lemon Oil  
Heirloom Tomato Bisque with Basil Oil or  
Heirloom Tomato Gazpacho with Basil Oil

Butternut Squash  
with Fried Sage

Porcini Mushroom Bisque  
with Truffle Whipped Cream

### SALADS (Please Select Three)

Heirloom Tomatoes, Arugula, Burrata Cheese, Pesto Drizzle  
Petite Iceberg Wedge, Applewood Smoked Bacon, Bermuda  
Onions, Maytag Blue Cheese, Blue Cheese Vinaigrette  
Hearts of Romaine, Garlic Croutons,  
Shaved Parmigiano-Reggiano, Caesar Dressing  
Quinoa Salad with Kale, Cherry Tomatoes, Burrata Cheese  
Kalamata Olive Dust, Lemon and Olive Oil  
Watermelon and Feta Salad, Fresh Mint and Basil



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## BAYSIDE BUFFET PACKAGE (continued)

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### ENTRÉE

with Chef's Choice Seasonal Vegetables  
(Please Select Three)

Braised Short Ribs, Braising Jus

Grilled Breast of Chicken, Artichokes, Kalamata Olive Tapenade & Pomodoro Sauce

Grilled Local Swordfish, Corn Succotash, Chipotle Beurre Blanc

Portabella Mushroom Ravioli, Pesto Cream Sauce, Arugula

Teriyaki Glazed Salmon, Sesame Seeds, Bok Choy, Ponzu Sauce

### SIDES

(Please Select One)

Sautéed Organic Farmers Market Vegetables

Mascarpone Whipped Potatoes

Creamy Polenta with Gorgonzola Cheese

### DESSERT

Orange Panna Cotta with Meringue

Fresh Seasonal Fruit Tartlets

Flourless Chocolate Cake

Tres Leche Torte

Berries with Chantilly

## STATION ENHANCEMENTS:

### ARTISANAL CHEESE DISPLAY

Variety of Imported & Artisanal Domestic Cheeses  
Seasonal Stone Fruit Chutney, Grapes, Artisanal Crackers  
Assorted Rustic Breads  
**\$23 per Person**

#### Charcuterie

Assorted Artisanal Salamis, Bresola, Mortadella, Capicola, Prosciutto, Olives  
Cornichons & Stone Ground Mustard, Fresh Baguettes  
**\$23 per Person**

### California Farmers Market Vegetables Display

Assorted Organic & Baby Vegetables  
Served with Beet and Goat Cheese dip, Ranch, Spiced Hummus  
**\$12 per Person**

### Italian Antipasto

Prosciutto, Sopressata, Salami, Mortadella & Finocchio, Marinated Artichokes, Olives  
Roasted Peppers, Roasted Forest Mushrooms, Buffalo Mozzarella, Balsamic Cured Cioppolini  
Onion Marinated Vegetables, Grilled Focaccia & Grissini  
**\$26 per Person**

### ADDITIONAL STATION ENHANCEMENTS

#### Chilled Seafood on Ice

Display of Fresh Oysters (1 Piece per Person)  
Jumbo Shrimp (3 Pieces per Person)  
Crab Claws (2 Pieces per Person)  
Lemons, Cocktail & Louis Sauce, Mignonette  
**\$41 per Person**

#### Fresh Sushi Display

(Minimum 30 Guests)  
Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Assorted Sushi Rolls  
Pickled Ginger, Wasabi and Soy Sauce  
(5 Pieces per Person)  
**\$37 per Person**

**Sushi Chef Available  
Upon Request for \$250**

#### Jumbo Prawn Cocktail

(3 Pieces per Person)  
Served with Lemons, Cocktail & Louis Sauce  
**\$19 per Person**

**Additional Shrimp at \$7 per Piece**

#### Dim Sum Display

Steamed Array of Dim Sum in Bamboo Baskets  
Pork Shu Mai, Cha Shoo Bao Pork Bun  
Edamame Pot sticker, Duck Spring Roll  
Crab Ragoon Soy Scallion Ginger Sauce, Sweet Chili & Chinese Mustard  
**\$28 per Person**

## STATION ENHANCEMENTS:

### CARVING STATION

Chef Required for All Carving Stations at **\$200.00** per Attendant for two hours

Whole Roasted Turkey & Cranberry Relish

**\$375 per Order serves 30 guests**

Grilled Teriyaki Glazed Salmon, Toasted Sesame Seeds, Scallions & Daikon Sprouts

**\$375 per Order serves 20 guests**

Harrisa Marinated Lamb Rack, Rosemary Jus

**\$75 per Rack serves 3 guests**

Mustard Herb Crusted Prime Rib, au Jus

**\$550 per Order serves 30 guests**

Roasted Beef Tenderloin with Béarnaise & Cabernet Jus

**\$450 per Order serves 20 guests**

### LATE NIGHT SNACKS

Mini Angus Beef Sliders with Caramelized Onion and Aged Cheddar

**\$10 per Person**

Garlic French Fries

**\$6 per Person**

Street Tacos

Chicken and Fish Tacos with Appropriate Condiments, Flour and Corn Tortillas

**\$10 per Person**

Candy Bar and Sweet Treats

**\$10 per Person**

## BANQUET & CATERING BAR SELECTIONS

Hosted and Cash Bars include the following:

Appropriate mixers, bar fruits, ice, glasses  
stir sticks and cocktail napkins.

House wines include Merlot, Pinot Noir  
Cabernet Sauvignon and Chardonnay

- All bar Packages require a minimum of thirty (30) guests
- Package prices are per person
- A \$20.00 Corkage Fee applies to Wines only (750 ml bottles only)

Bar Packages – Additional time beyond  
stated package time:

Deluxe Bar

**Each Additional Hour: \$8**

Premium Bar

**Each Additional Hour: \$10**

### DELUXE BAR

Sky and Svedka Vodka  
Beefeater Gin  
Dewars White Label Scotch  
Jim Beam Kentucky Bourbon  
Canadian Club Whiskey  
Cruzan Rum  
Sauza Blue 100% Agave Silver Tequila  
Hardy VS Cognac  
Citronge Orange

### PREMIUM BAR

Ketel One and Grey Goose Vodka  
Bombay Sapphire Gin  
Johnny Walker Red Scotch  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Captain Morgan and Malibu Rum  
Herradura Reposado & Petron Tequila  
Hardy VS Cognac

### INCLUDED ON DELUXE AND PREMIUM BARS

#### Domestic Beer

Samuel Adams  
Budweiser  
Coors Light  
(Non-Alcoholic Beer)

#### Imported Beer

Stella Artois  
Corona  
Heineken

#### Wine

House Red & White Wine

#### Non-Alcoholic Beverages

Soft Drinks & Juices  
Bottled Water

## WEDDING CEREMONY PACKAGES

Complimentary Day Valet Parking  
White "Wooden" (Resin) Chairs  
Sound System and Microphone  
Complimentary Luxury Accommodations for the  
Bride and Groom on their Wedding Night  
Turn Down Service and Sparkling Wine Amenity  
Gondola Cruise for Bride and Groom

### INTIMATE CEREMONY PACKAGE

(Up to 149 guests)

Fountain Patio \$2000 plus tax

Bay Front Lawn \$3800 plus tax

Members Lawn & Beach \$4800 plus tax

### GRAND CEREMONY PACKAGE

(150 guests and Above)

Fountain Patio \$2300 plus tax

Bay Front Lawn \$4200 plus tax

Members Lawn & Beach \$5200 plus tax





We look forward to hosting your wedding!

