



# event spaces



## **THE CEREMONY**

*courtyard patio  
white folding chairs  
celebrate with maximum of 80 guests*

\$500

## **THE RECEPTION**

*courtyard patio  
round banquet tables and chairs  
celebrate with maximum of 80 guests*

\$600

## **THE OUTDOORS**

*ceremony in courtyard  
cocktail hour on rooftop  
reception in courtyard  
celebrate with maximum of 80 guests*

\$900

## **THE TAKEOVER**

*ceremony in courtyard  
cocktail hour on rooftop  
dinner inside event room  
reception in courtyard  
celebrate with maximum of 65 guests*

\$1,200

# *The Details*



*all event packages include complimentary self-parking,  
discounted room blocks for overnight guests with special perks  
for the newlyweds, and a complimentary champagne toast*

*15% service charge and state sales tax (currently 10.5%)  
will be applied to event space rental*

*23% service charge and state sales tax (currently 10.5%)  
will be applied to all food and beverage arrangements*

*items are priced per person, unless otherwise specified*

*all menus except "the plated" dinner reception are buffet style*

*menu selections are due no later than 30 days prior to event*

*final guarantees are due no later than 14 days prior to event*

*seating charts (if applicable) and entree selections (if applicable)  
must be submitted with final guarantee*

*dietary restrictions must be submitted with final guarantee*

*outside desserts are permitted; cake cutting fee is \$150*

*bartender fee of \$200 will be added to bar for  
up to 4 hours of service; additional hours \$50 per hour*

*chef fee of \$150 per attended station will be added to package*

# dinner reception



## THE PLATED

### *choice of salad*

*crudite salad with mix greens, broccolini, carrots, celery hearts, radish, cherry tomatoes, champagne vinaigrette*

*wedge salad with petite icerberg, tomatoes, onions, lardons, blue cheese dressing*

*caesar salad with chopped romaine, shaved parmesan, house croutons, creamy caesar dressing*

*baby greens with roasted beets, goat cheese, candied pecans, radish, celery hearts, citrus vinaigrette*

## **THE PLATED**

### ***choice of two entrees***

*roasted bone-in chicken breast with tarragon buerre blanc,  
served with roasted garlic whipped potatoes*

*herb-crusted roasted salmon filet with champagne buerre blanc,  
served with wild rice pilaf*

*wild mushroom risotto with fresh thyme and black truffle oil,  
served with seasonal roasted vegetable medley*

*snake river farms coulotte steak with chimichurri,  
served with smashed red potatoes*

*6oz beef tenderloin with shiitake mushroom jus,  
served with roasted garlic whipped potatoes*

\$70

## **THE BUFFET**

*choice of two salads*

*choice of two entrees*

\$65

# *hors d'oeuvres*



## **THE PASSED**

***minimum 24 pieces per selection; prices are per piece***

*smoked lamb lollipops: mint yogurt sauce, fine herb puree \$10*

*oyster shooters: select shucked oysters, tangy mignonette \$8*

*mini crab cakes: remoulade, petite greens \$7*

*beef tenderloin bruschetta: tangy aioli, herb puree \$7*

*tuna tartar cones: blood orange and ponzu sauce, savory cone \$7*

*meatballs: pomodoro sauce, fennel mint slaw \$5*

*arancini: risotto arborio rice, parmesan, mozzarella, breadcrumbs \$4*

*tomato bruschetta: cured tomato, mozzarella, basil, balsamic \$4*

## **THE DISPLAY**

*artisanal farmers cheese*

*for 50 guests*

*\$600*

*artisanal charcuterie*

*for 50 guests*

*\$600*

*crudites*

*for 50 guests*

*\$400*

*grazing table of cheese, charcuterie, crudites*

*for 50 guests*

*\$800*

# *chef stations*



## **THE RAW BAR**

*selection of east and west coast oysters  
chilled cocktail crab claws  
gulf white shrimp  
mignonette, horseradish cocktail sauce, lemon wedges*

\$35

## **THE CARVINGS**

*mustard glazed pork loin: red wine bordelaise, apple kimchi compote  
for 25-30 guests*

*brined rosemary turkey breast: sage natural jus, cranberry compote  
for 25-30 guests*

\$375

*sea salt crusted prime rib: red wine bordelaise or horseradish cream  
for 30-35 guests*

\$450

*each station includes dinner rolls and your choice of enhancement:  
potato puree with fine herbs, roasted garlic whipped potatoes,  
smashed rosemary red potatoes, charred brussels sprouts,  
honey glazed baby carrots, seasonal grilled vegetables*

# *the bar*



## **THE HOSTED**

*call & domestic brands*

*\$26 for first hour  
\$13 for each additional hour*

*premium brands*

*\$32 for first hour  
\$15 for each additional hour*

## **THE CASH**

*blue cocktails \$11  
gold cocktails \$13  
platinum cocktails \$15  
domestic beers \$8  
premium beers \$10  
call wines \$11  
premium wines \$14  
soft drinks and sparkling waters \$5  
house champagne bottle \$30*

# *after party*



## **THE TACOS**

*carne asada and chicken fajitas  
warm tortillas  
onion, cilantro, cojita, salsas, limes  
rice and beans*

\$25

## **THE BITES**

*beef sliders  
chicken wings  
flatbread pizzas  
french fries*

\$25

# welcome party



## THE TASTE OF THE SOUTH

*spicy chicken tortilla soup*

*chopped salad with black beans, roasted corn, cherry tomatoes,  
red onion, cheddar cheese, romaine hearts, herb ranch*

*hearts of palm salad with grapefruit segments, almonds,  
bibb lettuce, citrus vinaigrette*

*fajita station with ancho rubbed skirt steak, grilled chicken,  
tequila lime shrimp, peppers and onions, sour cream,  
guacamole, salsa roja, cotija cheese, limes, corn, tortillas*

*mexican rice with tomatoes and lime*

*charred corn with crema, onions, pico de gallo, cilantro*

*churros with caramel and chocolate sauce*

*diced fruits with tajin and lime juice*

*coffee, tea, iced tea, water*

\$55

# rehearsal dinner



## THE BELLA ITALIANO

*garlic bread sticks with whipped butter*

*caesar salad with chopped romaine, shaved parmesan,  
house croutons, creamy caesar dressing*

*herb grilled vegetable platter with zucchini, squash, peppers,  
onions, asparagus, roasted mushrooms*

*pasta al fresco with penne, sauteed roma tomatoes, garlic, basil*

*choice of two entrees:*

*sliced sirloin steak with house pomodoro and balsamic glaze,  
chicken parmesan with homemade marinara and mozzarella,  
seared corvina puttanesca with a caper lemon buerre blanc sauce*

*tiramisu*

*coffee, tea, iced tea, water*

\$55

## **THE SAN FERNANDO**

*warm dinner rolls with whipped butter*

*crudite salad with mix greens, broccolini, carrots, celery hearts,  
radish, cherry tomatoes, champagne vinaigrette*

*seasonal roasted vegetable medley with fine herbs*

*baked potato bar with bacon, scallions, sour cream, cheddar,  
herb butter, crispy onions*

*choice of two entrees:*

*sea salted prime rib with jus and horseradish cream,  
grilled pacific salmon with caper berries and citrus,  
cavatappi pasta primavera with pesto creme and parmesan*

*seasonal pie with chantilly cream*

*coffee, tea, iced tea, water*

*\$55*

# farewell brunch



## THE MORNING

*assorted pastries  
seasonal sliced fruit  
yogurt station with dried fruit and granola  
scrambled eggs  
house breakfast potatoes  
bacon or sausage  
mini quiches  
bagel and lox station  
mimosa bar  
coffee, tea, juice, water*

\$45

## THE AFTERNOON

*all of the above, plus  
caesar salad  
lemon chicken breast  
salmon filet with garlic butter  
wild rice pilaf  
roasted seasonal vegetables*

\$60