

Gold

GOLD PACKAGE

INCLUDES

- White garden folding chairs for ceremony
- DJ Services from 4-11pm (Sunday-Thursday 4-10pm)
- Choice of linens (tablecloth and napkins)
- Reception chair covers with choice of sash
- Bridal Bouquet and Groom Boutonniere
- 1-piece centerpiece for each reception dinner table
- No-host bar setup, n/a beverage station (citrus water, lemonade, iced tea, coffee)
- Choose between 3 buffet selections
- Cake cutting service
- 2 dressing rooms with water stations

PRICE FOR SUNDAY - THURSDAY

50-75 guests	\$7,500
75-100 guests	\$9,500
100-125 guests	\$11,250
125-150 guests	\$12,750
150-175 guests	\$14,000

Each additional guest beyond 175 is \$ per guest - \$75

PRICE FOR FRIDAY AND SATURDAY

50-75 guests	\$8,250
75-100 guests	\$10,500
100-125 guests	\$12,500
125-150 guests	\$14,250
150-175 guests	\$15,750

Each additional guest beyond 175 is \$ per guest - \$85

A \$1000 deposit is required to hold any date. This is refundable up to 30 days prior to event. Prices include all taxes and gratuities.

Platinum



PLATINUM PACKAGE

INCLUDES

- White garden folding chairs for ceremony
- Floral arrangement row markers and fresh petals for aisle
- Decorated ceremony arch
- DJ Services from 4-11pm (Sunday-Thursday 4-10pm)
- Choice of linens (tablecloth, runner and napkins)
- Reception chair covers with choice of sash
- Bridal Bouquet and Groom Boutonniere
- 2-piece centerpiece for each reception dinner table
- No-host bar setup, n/a beverage station (citrus water, lemonade, iced tea, coffee)
- Choose 1 salad, 2 plated dinner selections, and 1 appetizer tray
- Cake cutting service
- 2 dressing rooms with water stations

PRICE FOR SUNDAY - THURSDAY

50-75 guests.....	\$8,250
75-100 guests.....	\$10,500
100-125 guests.....	\$12,500
125-150 guests.....	\$14,250
150-175 guests.....	\$15,750

Each additional guest beyond 175 is \$ per guest - \$85

PRICE FOR FRIDAY AND SATURDAY

50-75 guests.....	\$9,000
75-100 guests.....	\$11,500
100-125 guests.....	\$13,750
125-150 guests.....	\$15,750
150-175 guests.....	\$17,500

Each additional guest beyond 175 is \$ per guest - \$95

A \$1000 deposit is required to hold any date. This is refundable up to 30 days prior to event. Prices include all taxes and gratuities.



Diamond

DIAMOND PACKAGE

INCLUDES

- White garden folding chairs for ceremony
- Floral arrangement row markers and fresh petals for aisle
- Decorated ceremony arch
- DJ Services from 4-11pm (Sunday-Thursday 4-10pm)
- Choice of linens upgraded to satin (tablecloth, double runner and napkins)
- Choice of color for ballroom up lighting
- 2 twinkle lit manzanita trees in reception ballroom
- Reception chair covers with choice of sash color
- Bridal Bouquet, up to 3 bridesmaid bouquet, Groom Boutonniere, up to 3 groomsmen boutonniere
- 3-tier centerpiece for each reception dinner table
- No-host bar setup, n/a beverage station (citrus water, lemonade, iced tea, coffee) PLUS soft drinks
- Choose 1 salad, 2 plated dinner selections, and 2 appetizer trays
- Cake cutting service
- 2 dressing rooms with water stations and fruit tray for each room

PRICE FOR SUNDAY - THURSDAY

50-75 guests	\$9,000
75-100 guests	\$11,500
100-125 guests	\$13,750
125-150 guests	\$15,750
150-175 guests	\$17,500

Each additional guest beyond 175 is \$ per guest - \$95

PRICE FOR FRIDAY AND SATURDAY

50-75 guests	\$9,750
75-100 guests	\$12,500
100-125 guests	\$15,000
125-150 guests	\$17,250
150-175 guests	\$19,250

Each additional guest beyond 175 is \$ per guest - \$105

A \$1000 deposit is required to hold any date. This is refundable up to 30 days prior to event. Prices include all taxes and gratuities.

Appetizers

APPETIZERS

ARTISANAL CHEESE PLATTER

With domestic and imported cheeses, candied nuts, seasonal berries and an assortment of crackers.

CLASSIC VEGETABLE PLATTER

Served with house-made buttermilk ranch dip.

VEGETABLE AND HUMMUS PLATTER

Crisp seasonal vegetables, Chef's choice hummus, herbed pita bread and kalamata olives.

ANTIPASTI PLATTER

Freshly sliced imported meats, domestic and imported sliced cheese, marinated artichoke hearts, fire roasted red peppers and pepperoncini.

SALMON RILLETTE

On garlic crostini, finished with lemon oil.

ASPARAGUS

Prosciutto wrapped asparagus.

SWEET TERIYAKI MEATBALLS

Finished with scallions and sesame seeds.

ZESTY ITALIAN MEATBALLS

With house marinara and fresh basil.

CREAM CHEESE AND CRAB RANGOON'S

With a sweet Thai chile dipping sauce.

SPANAKOPITA

In phyllo cups.

VEGETABLE SPRING ROLLS

With sweet Thai chile dipping sauce.

SEARED BEEF CROSTINI

With horseradish crema and chives.

STUFFED MUSHROOMS

Chorizo and cornbread stuffed mushrooms.

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Entrées

SALADS

CHOOSE 1

GARDEN SALAD

Mixed greens, cherry tomatoes, julienned red onion, sliced cucumber, carrots with house-made buttermilk ranch dressing.

CLASSIC CAESAR

Fresh hearts of romaine, shredded parmesano Reggiano, fresh baked garlic croutons tossed with house-made Caesar dressing.

ENSALADA FRESCA

Cubed sweet watermelon, peppery Arugula, marinated Feta cheese and crunchy pepitas tossed in a honey citrus vinaigrette.

PLATED ENTRÉES

POULTRY

CHICKEN PICCATA

Herb seasoned 5oz all-natural chicken breast with a lemon caper white wine sauce.

CHICKEN CORDON BLEU

Honey baked ham and baby swiss wrapped in an all-natural chicken breast, hand breaded and fried to perfection. Served with a Dijon cream sauce.

CHICKEN PARMESAN

Tenderized 5oz chicken breast breaded and fried, topped with house-made marinara, fresh mozzarella and finished with fresh basil.

BEEF *All steaks are cooked to medium temperature unless otherwise specified.*

6oz New York Strip

6oz Flank Steak

8oz Sirloin Steak

8oz Filet Mignon +\$10 per person

10oz Ribeye +\$10 per person

Herb Crusted Prime Rib +\$10 per person

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Entrées

SAUCE SELECTION

Beef au jus, horseradish cream sauce, Argentinian chimichurri, garlic herb compound butter, béarnaise sauce, Charon sauce, gorgonzola cream sauce, garlic shallot demi-glace or peppercorn cream sauce.

PORK

PORK ROULADE

Stuffed with Turkish apricots, golden raisins, gorgonzola cheese and spinach.

HERB CRUSTED PORK LOIN

Marinated herb crusted pork loin seared and slow roasted to a tender perfection.

FROM THE SEA

STEELHEAD TROUT BEURRE BLANC

Pan seared steelhead trout, mildly seasoned and finished with a lemon beurre blanc and capers

**Replace with Salmon +\$5 per person.*

SIDES

STARCHES:

Parmesan and herbed scalloped potatoes, sweet cream butter mashed potatoes, white rice pilaf, wild rice pilaf, herbed cous cous, baked potato, lemon and thyme quinoa, angel hair pasta.

VEGETABLES:

Seasonal mixed vegetables, charred broccolini, garlic green beans, brown sugar glazed carrots or roasted Brussel sprouts.

VEGETARIAN DISHES

VEGAN PASTA POMODORO

House-made marinara, roasted spaghetti squash, vegan kale pesto, sautéed mushrooms finished with basil oil.

QUINOA STUFFED PEPPER

Stuffed with celery, onion, garlic, Boursin cheese and tri-colored quinoa baked until tender and topped with fresh chives and poblano cream sauce.

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Buffet

BUFFET SELECTIONS

BACKYARD BBQ

CHOICE OF TWO PROTEIN SELECTIONS:

1/2 lb Certified Angus Beef burger, 5oz all natural grilled glazed chicken breast, pulled port, beer braised bratwurst, smoked brisket or dry rubbed ribs slathered in your choice of BBQ sauce.

PLEASE PICK 3 OF THE FOLLOWING SIDES:

Potato salad, baked beans, corn on the cob, bacon braised green beans, garden salad, cornbread, macaroni and cheese or coleslaw.

BBQ Sauce flavor, choose 2: raspberry, classic, Carolina yellow, Alabama white or spicy chipotle.

THE FIESTA

CHOICE OF ENCHILADAS AND TACOS

Choice of red chile beef enchiladas or green chile chicken enchiladas.

Choice of machaca chicken tacos or ground beef tacos with locally sourced corn and flour tortillas.

Served with fire-roasted fajita vegetables, Spanish rice, refried beans, multi-colored tortilla chips, mild salsa rojo, house-made guacamole, sour cream, shredded cheddar jack, diced tomatoes, shredded iceberg lettuce.

THE ITALIANO

Served with a side Caesar salad and garlic knots.

CHOICE OF TWO OF THE FOLLOWING SELECTIONS:

Spaghetti alla Puttanesca, 3 meat lasagna, vegetable lasagna with a white sauce, three cheese ravioli with pomodoro sauce, lobster ravioli in a citrus vodka sauce or chicken and asparagus over creamy fettucine alfredo.

**Gluten free pasta available upon request.*

A \$1000 deposit is required to hold any date. This is refundable up to 30 days prior to event. Prices include all taxes and gratuities.

Enhancements

ENHANCEMENTS

CHAMPAGNE TOAST

\$5 per person

CANDY BAR

\$6 per person

GOURMET COFFEE AND HOT COCOA STATION

\$5 per person

PERSONALIZED ICE SCULPTURE

\$300

ADD AN EXTRA APPETIZER

\$3 per person

ADD AN EXTRA ENTRÉE OPTION

\$7 per person

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