

Weddings of Elegance & Style

Imagine...

The warm sun, glistening off the calm waters of the bay...

A light breeze, carrying petals down your aisle...

Musical strings slowly breathe to life...

You step into the garden of your dreams.

Your perfect day has begun.

...

Tucked away along our scenic California coast, The Balboa Bay Club & Resort offers you the most luxurious setting for an intimate wedding. Our distinguished staff provides magnificent service for the most lavish affair – large or small, formal or relaxed – here at the only waterfront resort in Newport Beach.

...

Our Grand Ballroom, adorned with five crystal chandeliers, damask fabric wall treatments and a warm color palette, captures the elegance of our rich history and the exquisite style of our modern resort. Our beautiful waterfront rooms embrace the serenity of the bay with coral fixtures and earthy tones, perfect for a wedding reception, rehearsal dinner or Sunday brunch. The Resort's private beach is ideal for a casual New England Family Style Clambake evening or Bayside Barbeque afternoon.

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Our 17,000 square foot spa and Loran Loran Salon provides the finishing touches for you on your wedding day and the pampering to compliment any Bridesmaid's Day, complete with a private lunch setting and gift treats for your bridal party.

...

The Balboa Bay Club & Resort offers both convenience and detail to your wedding planning. Along with a professional, on-site coordinator to tailor your wedding day, we offer upscale vendors who have partnered with us and are renowned for their individual areas of expertise. From custom floral designs to creative linens, from a subtle hum of a violin to the beat of an eight-piece band, we invite you to come discover the luxury, the romance and elegance of "The Host of the Coast," The Balboa Bay Club & Resort.

All Prices Subject to 21% Service & 8.75% Tax

Bridesmaids Day

...

Pear Bellini's, Champagne, Iced Tea & Flavored Mineral Waters

Oriental Vegetable Summer Rolls
Classic Shrimp Cocktail in a Shot Glass

Mini Platter of Assorted Domestic and Imported Cheeses

Tea Sandwiches

Applewood Bacon, Bibb Lettuce and Yellow Tomato
Cucumber and Dill
Sesame Chicken Salad

Sliced Seasonal Fruits
Lavender Tangerine Sorbet

\$58.00 per person

...

Spend the morning prior or the afternoon with your bridesmaids
In our luxurious 17,000 square foot spa,
Offering them a gift of a 30 minute massage, manicure or pedicure

All Prices Subject to 21% Service & 8.75% Tax

Ladies Day at the Spa

For Brides and Bridesmaids

Enjoy a Relaxing day at the Spa with your Bridesmaids!

- ❖ Receive a personal locker and a robe in the ladies spa
- ❖ Relax in the Eucalyptus Steam Room, Deluxe Sauna and Whirlpool
- ❖ Enjoy a choice of either (1) or (2) 25 minute Spa Treatments
- ❖ Enjoy delicious fruit and vegetable platters in the Members Lounge throughout the day
- ❖ After a day at the Spa, enjoy complimentary mimosas for all the ladies

Choose from the following Spa Treatments

Fresh Start Massage

Therapist focuses on relieving stress-related tension and discomfort in your back, shoulder and neck areas

Mind and Sole Massage

Soothe your mind with an indulgent Scalp Treatment and wake up your feet with a Peppermint Foot Massage!

Mini Refresher Facial

A cleansing facial incorporates massage to rejuvenate circulation and provide a great boost for your skin
No extractions are performed in this facial

Price per person

- (1) 25 Minute Treatment Package: \$125.00 per person
- (2) 25 Minute Treatments Package \$200.00 per person

Including Tax & Gratuity

All Prices Subject to 21% Service & 8.75% Tax

*The Ultimate
Pampered Bride Package*



... Upon arrival to The Balboa Bay Club & Resort

Relax your body with a 25 minute Kukui Nut Wrap followed by a Zen Mani/Pedi at our luxurious Resort Spa and Loran Loran Salon

... Wake up your wedding day feeling refreshed and excited.

In your plush robe and slippers, take the elevator down to our salon for your Bridal Up Do and Make Up Application

...After a blissful night of celebration

Soothe your minds together as husband and wife with an indulgent Scalp Treatment and wake up your tired feet with a Peppermint Foot Massage

...Before whisking away on your long awaited honeymoon~

Pamper yourself one last time with a shampoo, blow dry and style in our Loran Loran Salon

Price for Entire (3) day package: \$850.00

Including Tax & Gratuity

All Prices Subject to 21% Service & 8.75% Tax

Rehearsal Dinner

...

Fresh Baked Breads, Rolls & Butter

Garlic, Butter and Wine Steamed Little Neck Clams
Caesar Salad & Condiments

Freshly Made Coleslaw

Pardo Steamed Maine Lobster with Drawn Butter
Grilled New York Steak
Rosemary Roasted White Rose Potatoes
Fresh Corn on the Cob

Garlic Bread

Warm Caramel Apple Tart Tatin with Green Apple Granite

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Iced Tea
Assortment of Hot Teas

\$95.00 per person

...

All Prices Subject to 21% Service & 8.75% Tax

Wedding Ceremony on the Bay

...

Standard Ceremony Package

Wedding Lawn \$5200 plus tax Beach Lawn \$5600 plus tax

Ceremony Fee includes the following:

Complimentary Valet Parking

White Wood Chairs

Sound System and Microphone

Rehearsal Space

Complimentary Overnight Suite for Bride and Groom

Italian Gondola Cruise for Bride and Groom

Deluxe Ceremony Package

Wedding Lawn \$5600 plus tax Beach Lawn \$5800 plus tax

Ceremony Fee includes the following:

Complimentary Valet Parking

White Wood Chairs

Sound System and Microphone

Rehearsal Space

Complimentary (2) Night Stay in our Honeymoon Suite

Utilization of Suite for Entire Day Changing Room

Turn Down Service and Champagne Amenity

Italian Gondola Cruise for Bride and Groom

...

(Please inquire about day-of coordination with your Catering Manager)

**During High Season, the Beach Lawn May Be Utilized by Members
or for Member-Sponsored Weddings Only**

All Prices Subject to 21% Service & 8.75% Tax

Romance on the Bay
Sample Wedding Reception Package

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Hosted Deluxe Bar

Full (4) hour HOSTED Deluxe Bar to include:
Cocktails, Wine, Domestic and Imported Beer, Sodas, Mineral Water

Butler Passed Hors' D'oeuvres

(4) Passed Choice Selections

Champagne Toast

Four Course Sit Down Dinner

Includes Wine Service: Robert Mondavi Chardonnay & Merlot
(2) glasses per person during dinner

Customized Wedding Cake

Additional Design Fees may apply
Does not include Delivery/Setup Charge – to be determined

Coffee & Tea Service

~\$185.00 per person

Plus Service Charge & Sales Tax
(per person cost may vary based on menu selections)

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All Prices Subject to 21% Service & 8.75% Tax

Wedding Audio Visual Packages

Billed to Balboa Bay Club:

Ceremony

Two JBL EON Speakers
One Wireless Microphone
One Mackie 1402 6 Channel Mixer
One Service Technician

Total.....\$495

Billed to Client:

Reception Images and Memories Package

Appropriate House Screen
LCD Projector
DVD Deck
Audio Patch

Total.....\$500

Reception Enhancement

12 Par 46 Uplights with Amber Gels
Cake Highlight

Total.....\$850

Deluxe Reception Enhancement

16 Par Uplights with Choice of Custom Gels
Cake Highlight
Pinspots for All Tables

Total.....\$1390

Extreme Reception Enhancement

16 Par Uplights with Choice of Custom Gels
Cake Highlight
Pinspots for all Tables
Headtable Highlight
Band Stage Highlight
Dancefloor Highlights

Total.....\$2100

All Prices Subject to 21% Service & 8.75% Tax

Celebratory Send Off Brunch

...

Fresh Squeezed Citrus and Fruit Juices
Seasonal Fruits, Melon and Berries
Miniature Bagels with Norwegian Smoked Salmon
Cream Cheese, Tomatoes
Capers and Thinly Sliced Lemon

Selection of Fresh Baked Muffins, Scones, Croissants and Danish
Wildflower Honey, Creamery Butter and Premium Preserves

Marinated Artichoke Hearts, Fennel and Bay Shrimp
Crumbled Fresh Feta
Buffalo Mozzarella and Sliced Tomato
Basil, Olive Oil and Balsamic Drizzle
Penne Pasta Salad with Grilled Vegetables

Entrées (Choice of Three)

Cinnamon Brioche French Toast with Maple Butter , Candied Pecans
Poached Eggs with Prosciutto and Spinach, Hollandaise Sauce
Macadamia Nut Crusted Mahi Mahi with Saffron Cream
Grilled Chicken with Wild Mushrooms
Sage Chicken Sausage and Applewood Smoked Bacon
Rosemary Roasted Fingerling Potatoes
Grilled Seasonal Market Vegetables

Assorted Mini French Pastries, Chocolate Pate, Assorted Truffles
Cheesecakes and Crème Caramel with Berries

Coffee & Tea Service

\$75.00 per person

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All Prices Subject to 21% Service & 8.75% Tax

Catering Policies

Bars

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the resort's final count. A \$150 bartender fee will apply to any party that does not reach a minimum of \$500 in bar sales.

Food & Beverage

All food and beverage must be purchased through The Balboa Bay Club & Resort and consumed on premises. A service charge of 21% and applicable sales tax will be added to all food and beverage items. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). All prices are subject to change. When a choice of two entrées is requested, the higher entrée price will be the meal price.

Signs & Decorations

The Balboa Bay Club & Resort will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Catering Department has given prior approval and is coordinated through the Engineering Department. An additional fee may apply.

Packages

If you need to send packages to The Balboa Bay Club & Resort, please advise your Catering or Conference Service Manager of the arrival date no more than three business days prior to group arrival. Please be sure to include your group name, date of function and number of boxes shipped on all labels.

Valet

Valet parking is required for all private functions. A fee of \$13.00 per car will apply. Hosted valet parking does not apply to overnight guests.

Tastings

One complimentary tasting is provided for social events of 100 or more guests. Menu tastings are hosted for groups of 2. Menu selections must be given 4 business days in advance of the tasting. Tastings are in the First Cabin Restaurant and are provided Monday through Friday at 11:00am to 2:00pm. For parties less than 100, a tasting can be coordinated at a discounted fee.

The Balboa Bay Club & Resort Provides the Following

66" round tables to accommodate 8 to 10 guests
Floor length champagne damask table skirt with white, ivory, or maize overlays
Colored linens may be provided at a nominal rental fee
Votive candles with mirrors to compliment client-provided centerpieces
Wood parquet dance floor in 3' x 3' sections
Black carpeted staging in 6' x 8' sections
Draped 8' tables for registration, gift or silent auction usage

White Glove Service	\$2.00 per person
Coat Check Attendant	\$150.00 for the evening

All Prices Subject to 21% Service & 8.75% Tax

Butler Passed Hors D'oeuvres

Cold

Seared Beef Carpaccio, Red Onion, Arugula, Shaved Asiago on Walnut Crostini
Seared Ahi Tuna with Wasabi Aioli on Crispy Wonton
Steak Tartar with Fried Capers on Sourdough Crostini
Curried Chicken & Golden Raisin Salad in Profiterole
Crab Leg & Mango Roll with Wasabi
Fingerling Potato with Ossetra Caviar & Crème Fraiche
Peppered Beef Tenderloin on Walnut Friselle
Crostini of Goat Cheese, Sun-Dried Tomato & Pesto
English Cucumber Cup Stuffed with Feta & Kalamata Olives
Foie Gras Mousse on Crostini with Strawberry Relish
Brie Cheese & Grapes Crostini
Smoked Salmon & Chives Crème Fraiche on Friselle Crostini

Spoons

Tandoori Chicken Salad with Mango Chutney
Rock Crab on Cucumber Mango Salad with Louis Dressing
Lobster & Mango Salad with Tarragon Aioli
Ahi Tuna Tartar on Cilantro Slaw with Wasabi Aioli
Steamed Shrimp Dim Sum with Lime Cilantro Soy Vinaigrette

Hot

Warm Brie & Candied Walnuts on Crostini
Petite Crab Cakes Sriracha Aioli
Scallops wrapped in Applewood Smoked Bacon
Smoked Duck on Warm Goat Cheese Crostini
Spinach & Feta Spanakopitas
Breaded Chicken Filet with Thai Barbeque Sauce
Oriental Spring Rolls with Hot Asian Papaya Chutney
Panko Crusted Artichoke Heart & Boursin Cheese
Miniature Beef Wellington, Sauce Bernaise
Tempura Fried Shrimp with Sweet Chili Sauce
Miniature Salmon Wellington with Sauce Hollandaise
Phyllo wrapped Sun-Dried Tomatoes & Feta Cheese
Warm Sonoma Goat Cheese Crostini with Fig Relish
Kobe Beef Saté, Scallions & Toasted Sesame Seeds with Eel Sauce

**\$26.00 per person/ includes four selections
one piece of each selection per person**

All Prices Subject to 21% Service & 8.75% Tax

Stations & Displays

(25 Guest Minimum)

Cheese & Fruit Display

Crudite of Fresh & Roasted Vegetables with Assorted Dips & Chutneys
Variety of Imported & Artisanal Domestic Cheeses to Include
Havarti, Maytag Bleu, Manchego, Gouda, Smoked Tillamook Cheddar
Creamy Brie, California Pepperjack & Sonoma Goat Cheeses
Sliced Granny Smith Apples, Bosc Pea, Grapes & Fresh Fig
Crackers, Lahvosh & Assorted Rustic Breads

\$22.00 per person

Italian Antipasto Display

(Served on Individual Platters)

Prosciutto, Sopressata Salami, Mortadella
Marinated Artichokes, Olives, Roasted Peppers, Roasted Marinated Crimini Mushrooms
Provolone, Mozzarella, Parmigiano-Reggiano
Focaccia, Grissini Sticks & Crostini

\$24.00 per person

California Station

Seared Ahi Tuna on Cilantro Slaw
Orzo & Baby Artichokes Salad with Sun-Dried Tomatoes & Provolone Cheese
Lemon & Lime Marinated Scallop Ceviche, Served in Martini Glass

\$24.00 per person

Mashed Potato & Risotto Martini Station*

(Choice of Three)

Whipped Roasted Garlic Potatoes with Coq Au Vin, Wild Mushroom Sauce
Horseradish Mashed Potatoes with Sirloin Tips
Cognac & Green Peppercorn Sauce & Tabacco Onions
Saffron Risotto with Seared Sea Scallops & Basil Oil
Parsley Risotto with Sea Bass Provencal, Beurre Blanc
Jasmine Rice with Curry Chicken & Apple, Banana, Coconut Cream Sauce
Oven Dried Tomato Risotto with Tiger Prawns, Snipped Chives & Citrus Cream

\$22.00 per person

***Action Stations Require Chef/Attendant for \$150.00**

Minimum of Three Stations When Not Accompanied With Plated or Buffet Dinner Service

All Prices Subject to 21% Service & 8.75% Tax

Stations & Displays

(Continued)

(25 Guest Minimum)

Fresh Sushi Display

Nigiri Shrimp, Freshwater Eel
California Rolls, Tuna and Salmon Sushi
Pickled Ginger, Wasabi and Soy Sauce

\$26.00 per person/four pieces total per person

Sushi Chef Available at Additional Fee

Chilled Seafood on Ice

Display of Blue Point Oysters (1pp), Carlsbad Mussels (2pp), Jumbo Shrimp (3pp)
Crab Claws (2pp) with Lemons, Cocktail & Louis Sauces

\$29.00 per person

Additional Shrimp \$5.50 per piece

Caviar Station

Petrovic Black Pearl Caviar, Salmon Caviar, Golden Caviar, Wasabi Caviar
Served on Friselle Crostini with Classic Garnish of Chopped Egg Yolk & Egg White
Sour Cream and Bermuda Onions

\$44.00 per person

Gourmet Slider Station*

Served on Miniature Buns

(Choice of Two)

Thinly Shaved Char Sui Pork

Ginger & Scallions

Asian Barbeque Sauce

Sliced Filet Mignon

Arugula Tossed in Extra Virgin Olive Oil & Sea Salt

Spicy Red Pepper Aioli

Yellow Fin Ahi Tuna Toasted in Sesame Seeds

White Cabbage Seaweed Salad with Cilantro

Wasabi Mustard Dressing

Ground Angus Beef

Italian Plum Tomatoes Chiffonade of Butter Lettuce

Blue Cheese Aioli or Classic Thousand Island

Maryland Lump Crab Cake

Lollo Rosa & Sriracha Aioli

\$20.00 per person

***Action Stations Require Chef/Attendant for \$150.00**

Minimum of Three Stations When Not Accompanied With Plated or Buffet Dinner Service

All Prices Subject to 21% Service & 8.75% Tax

Stations & Displays

(Continued)

(25 Guest Minimum)

Carving Station*

Served with Freshly Baked Bread, Rolls & Butter

(Serves 30 Guests)

New York Strip Loin with Port Merlot Reduction	\$325.00
Whole Roasted Turkey with Giblet Gravy & Cranberry Chutney	\$295.00
Pork Prime Rib with Cumin Apple Sauce	\$275.00
Whole Baked Salmon En Croute with Dijon Dill Sauce	\$295.00
Roast Leg of Colorado Lamb with Rosemary Jus	\$295.00

Pasta Station

Fusilli with Basil Pesto Sauce

Penne with Tomato Fondue

Wild Mushroom Ravioli with Gorgonzola Cream Sauce

Cheese Tortellini with Cognac Lobster Sauce

Garlic Bread, Focaccia & Shaved Parmesan-Reggiano

\$22.00 per person

Asian Station*

Miso Soup with Tofu, Steamed Potstickers

Beef & Broccoli with Oyster Sauce & Toasted Sesame Seeds

Hawaiian Mahi Mahi with Bokchoy & Spicy Orange Ginger Glaze

Stir Fried Rice & Steamed White Rice

\$24.00 per person

Paella Station

Saffron Rice with Chorizo, Shrimp, White Fish & Mussels

Peas and Tomatoes Cooked in a Large Paella Display Pan

\$26.00 per person

***Action Stations Require Chef/Attendant for \$150.00**

Minimum of Three Stations When Not Accompanied With Plated or Buffet Dinner Service

All Prices Subject to 21% Service & 8.75% Tax

Dessert Stations

(25 Guest Minimum)

Sweet Buffet

Vanilla Bean Panna Cotta with Fresh Berries
Fresh Seasonal Fruit Tartlets, White & Dark Chocolate Dipped Strawberries
Variety of Chocolate Truffles, Mini French Pastries & Petit Fours
Fresh Seasonal Fruits & Berries

\$18.00 per person

Chocolate Fountain

(50 Guest Minimum for Chocolate Fountain / Chocolate Fondue for Less than 50)

Rich Flowing Chocolate Served with Oreo Cookies, Biscotti & Marshmallow
Strawberries, Pineapples, Seasonal Melon & Pound Cake

\$17.00 per person

Ice Cream Martinis

(Choice of Two Ice Cream Flavors)

Vanilla, Chocolate, Chocolate Chip, Strawberry, Coffee, Butter Pecan or Mint Chip

Warm Mixed Berry Ragout Toppings
Freshly Made Whipped Cream, Candied Pecans, Chocolate Shavings & Chocolate Sauce
Prepared to Order & Served in Martini Glass

\$19.00 per person

Crepes Station

Made-to-Order Crepes with the Following Fillings:

Whipped Cream, Blueberry Mascarpone
Kirsch Marinated Cherries & Dark Chocolate Mousse
Toppings to Include Chocolate, Crème Anglaise

\$20.00 per person plus \$150.00 Chef Fee

All Prices Subject to 21% Service & 8.75% Tax

Wedding Dinner Menu

Build Your Own Menu with the Following Selections:

Starters

(Select One)

- ❖ Maryland Lump Crab Cake, Saffron Aioli & Chiffonade of Italian Vegetables
- ❖ Spinach & Wild Mushroom Filled Gnocch, Red Onions, Wild Mushrooms, Roasted Garlic & Asiago Cream
- ❖ Roasted Tomato Bisque, Parmesan Crostini & Basil Oil
- ❖ Porcini Mushroom Bisque, White Truffle Chantilly
- ❖ Lobster Ravioli with Sauce Américaine
- ❖ BBC Famed Lobster Bisque
- ❖ Wild Mushroom Agnolotti with Green Asparagus & Pancetta Crisp, Sage, Shallots & Beurre Noisette
- ❖ Fresh Crab & Lobster Cocktail in Martini Glass with Sauce Remoulade
- ❖ Peeky Toe Crab Stuffed Jumbo Prawns, Fennel Mousseline & Yellow Corn Sauce
- ❖ Cream of Cauliflower with Essence of Truffle, Basil Chantilly

Salads

(Select One)

- ❖ Baby Spinach with Toasted Walnuts, Maytag Bleu Cheese & Poached Pear Vinaigrette
- ❖ Watercress Bibb Lettuce, Grilled Artichokes, Roasted Red Pepper, Grilled Zucchini & Fresh Mozzarella Cheese, Sweet Basil Vinaigrette
- ❖ Butter Lettuce & Heirloom Beets, Warm Pistachio Crusted Goat Cheese & Smoked Chicken Truffle Vinaigrette
- ❖ Fresh Red & Yellow Tomatoes with Buffalo Mozzarella, Fresh Basil & Arugula Basil & White Balsamic Vinaigrette
- ❖ Limestone Lettuce, Micro Greens, Baby Lollo Rosa & Warm Chèvre, Passion Fruit Vinaigrette
- ❖ Wedge of Iceberg Lettuce & Maytag Bleu Cheese on Heirloom Tomato Carpaccio
- ❖ Baby Frisée & Lollo Rosa, Oven Dried Tomatoes & Baked Goat Cheese Crostini Lemon-Oregano Oil
- ❖ Baby Oak Leaf Lettuce, Endive, Ruby Grapefruit, Yellow Pear Tomatoes, Feta & Caramelized Walnuts, Sweet Sherry Vinaigrette
- ❖ Arugula with Sliced Fresh Pear, Candied Walnuts, Topped with Gorgonzola & Balsamic Vinaigrette
- ❖ Hearts of Romaine, Shaved Parmesan-Reggiano & Herbed Croutons, Poached Garlic Vinaigrette

All Prices Subject to 21% Service & 8.75% Tax

Wedding Dinner Menu

Entrees

*Customized Wedding Cake Included in Entrée Price
(Cake Delivery/Setup Charge Not Included)*

- ❖ Duet of Grilled Breast of Chicken & Mediterranean Scampi
Porcini Mushroom Risotto & Baby Vegetables **\$90**
- ❖ Pan Seared Filet Mignon & Roasted Sea Bass with Sauce Béarnaise
Mascarpone Whipped Potatoes & Sautéed California Vegetables **\$94**
- ❖ Pan Seared Sea Bass, Sun-Dried Tomato Chardonnay Cream Sauce
Saffron Risotto & Sautéed Vegetables **\$89**
- ❖ Grilled Breast of Chicken with Lemon Beurre Blanc, Topped
with Boursin Cheese & Crispy Prosciutto
New Red Parsley Potatoes & Medley of Fresh Vegetables **\$81**
- ❖ Napoleon of Grilled Artichokes & Beef Tenderloin, Béarnaise & Cabernet Sauce
Gorgonzola Mashed Potatoes & Sautéed Vegetables **\$96**
- ❖ Medallions of Veal, Stuffed with Prosciutto, Mushrooms, Onion, Jarlsberg Cheese
& Artichoke Hearts, Walnut Sage Beurre Blanc
Horseradish Mashed Potatoes & Sautéed Vegetables **\$95**
- ❖ Filet Mignon with Sauce Béarnaise Garlic Roasted Spot Prawns
Potato Dauphinoise & California Vegetables **\$97**
- ❖ Boneless Roasted Veal Rack with Morel Cognac Sauce
Sun-Dried Tomato Polenta & Medley of Vegetables **\$103**
- ❖ Trio of Petite Filet, Double Lamb Chop with Breast of Chicken
Red Wine Reduction & Rosemary Beurre Blanc
Snipped Chive Smashed Potatoes & Baby Vegetables **\$99**
- ❖ Duet of Steamed Maine Lobster Tail & Hickory Grilled Petite Filet Mignon,
Sauce Béarnaise, Bacon & Chive Whipped Mashed Potatoes
Steamed Market Vegetables **\$112**

Customized Wedding Cake

Designs by Sweet Art

Base Price Included in Entrée Price

Additional Intricate Design Fees May Apply

All Prices Subject to 21% Service & 8.75% Tax

Vegetarian Entrées

- ❖ Napoleon of Grilled Portabella Mushrooms, Vine-Ripe Tomatoes, Buffalo Mozzarella & Roasted Fennel Coulis
- ❖ Sautéed Spinach with Grilled Portabella Mushrooms, Yellow & Red Tomatoes Grilled California Artichokes, Topped with Hollandaise Sauce

Vegan Entrée & Dessert

- ❖ Napoleon of Grilled Asparagus, Portabella Mushrooms & Oven-Roasted Tomatoes Stacked on Steamed Jasmine Rice
- Raspberry & Mango Sorbet in Martini Glass with Fresh Berries

Dinner Buffet

(25 Guest Minimum)

Cream of Cauliflower with Essence of Truffle

Or

BBC Famed Lobster Bisque

Freshly Baked Breads, Rolls & Butter

Salads (Select Three)

Israeli Couscous Salad with Shiitake Mushrooms & Scallions

Artichoke Hearts with Bay Shrimp, Basil & Black Olives

Buffalo Mozzarella, Red & Yellow Pear Tomatoes & Fresh Basil

Fresh Chopped Salad with Seasonal Ranch Vegetables, Cracked Peppercorn Vinaigrette

Hearts of Romaine, Garlic Croutons & Shaved Parmigiano-Reggiano, Caesar Dressing

Penne Pasta Salad with Sun-Dried Tomatoes, Kalamata Olives & Pesto Dressing

California Greens with Arugula, Sliced Granny Smith Apples, Candied Walnuts, Gorgonzola

Balsamic Vinaigrette

Entrees (Select Two)

Grilled Chicken Breast with Rosemary Jus

Feta, Spinach & Sun-Dried Tomato Panko Crusted Chicken

Seared Salmon Medallions with Champagne Sauce

Sicilian Style Seafood Stew

Jumbo Shrimp Scampi with Crimini Mushrooms, Peppers & Roasted Garlic

Slow Roasted Pork Loin with Whole Grain Mustard Sauce

Grilled Aged New York Steak with Grilled Artichokes

California Sautéed Vegetables

Garlic Mashed Potatoes or Herb Risotto

Pasta (Select One)

Spinach & Ricotta Cheese Ravioli with Artichoke Hearts & Asiago Cream Sauce

Wild Mushroom Agnolotti with Brown Butter Sauce

Penne Pasta with Bay Shrimp & Prosciutto in a Pesto Cream Sauce

Fusilli Primavera with Vegetables, Tomato & Eggplant Fondue

Carving Station (Select Two)*

Roasted Beef Tenderloin, Pinot Noir Sauce & Creamy Horseradish

Pork Prime Rib, Apricot Red Currant Chutney

BBQ Whole Side of Salmon, Ginger Soy Glaze

Roast Leg of Colorado Lamb, Mint Jus

Rosemary Marinated Prime Rib Roast with Au Jus

Herb Roasted Veal Roast

Dessert Station

Fresh Fruit & Berry Tarts, Kahlua Crème Caramel with Berries

Assorted French Pastries, Mocha Torte, Chocolate Covered Strawberries

Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$98.00 per person

***Additional \$150.00 for Carving Attendant**

All Prices Subject to 21% Service & 8.75% Tax

East Coast Clam Bake

(25 Guest Minimum)

Manhattan or New England Clam Chowder

Caesar Salad with Garlic Crostini

Fresh Beet Marinated Salad, Scallions & Sweet Corn

Chilled Grilled Vegetable Salad with Watercress & Balsamic-Garlic Vinaigrette

Coleslaw

Freshly Baked Breads, Rolls & Butter

Whole Maine Lobsters

Steamed Clams & Mussels

Roasted Tenderloin with Sauce Béarnaise & Crème Horseradish

Appropriate Condiments

Oven-Roasted Potatoes

Corn on the Cob

Boston Baked Beans

Fresh Seasonal Vegetables

Boston Cream Pie

Fresh Fruit Tarts & Apple Pie

Assorted Mini Desserts

Oyster Crackers, Picks & Bibs

Coffee & Tea Service

\$120.00 per person

Additional \$150.00 for Carving Attendant per request

All Prices Subject to 21% Service & 8.75% Tax

Little Italy

(25 Guest Minimum)

Hearts of Romaine, Garlic Croutons & Shaved Parmigiano-Reggiano
Caesar Dressing

Sliced Buffalo Mozzarella, Heirloom Tomato with Basil Oil
Cracked Pepper Vinaigrette

Italian Antipasto Platter with Sopressata Salami, Provolone Cheese
Capocollo, Artichokes, Olives & Roasted Peppers

Fresh Baked Garlic Bread, Focaccia & Grissino Sticks

Searched Bronzini Brushed with Tomato Tapenade

Grilled New York Steak alla Fiorentina, Pinot Noir Sauce, Pancetta

Grilled Breast of Chicken with Marsala & Wild Mushrooms

Penne Pasta with Prosciutto, Artichokes & Asiago Cream

Sautéed Italian Vegetables

Mini Desserts of Nouveau Tiramisu, Pistachio Cannolis, Panna Cotta, Crème Brulée
Assorted Pastries & Fresh Fruit Tarts

Coffee & Tea Service

\$88.00 per person

All Prices Subject to 21% Service & 8.75% Tax

Caribbean Jamboree

(25 Guest Minimum)

Tossed Green Salad with Assorted Dressings
Seafood Calypso Salad & Caribbean Fruit Salad
Sliced Tropical Fresh Fruit Display
Potato Salad with Peppercorn & Parmesan Vinaigrette
Freshly Baked Breads, Rolls & Butter
Jerk Chicken & Jerk Pork
Seafood Paella
Whole Sides of Two Grilled Fish Selections – Fresh Catch of the Day
Oven-Roasted Potatoes & Polynesian Rice Pilaf
Fresh Seasonal Vegetables
Pineapple Upside-Down Cake & Coconut Flan
Coffee & Tea Service

\$88.00 per person

Additional \$150.00 for Chef Attendant per request

Steak Grill

(25 Guest Minimum)

Caesar Salad with Garlic Crostini
Tossed Green Salad with Assorted Dressings
Potato Salad with Peppercorn & Parmesan Vinaigrette
Coleslaw
Freshly Baked Breads, Rolls & Butter
Relish Tray with Carrots, Celery, Pepperoncini, Pickled Cherry Peppers,
Herbed Olives & Pickled Spears
Grilled New York Steaks
Grilled Lemon & Rosemary Herb Chicken
Sautéed Mushrooms with Bermuda Onions
Twice Baked Cheese Potatoes & Steak Fries
Fresh Seasonal Vegetables
Garlic Cheese Toast
Fresh Fruit Tarts & Apple Pie
Coffee & Tea Service

\$88.00 per person

Additional \$150.00 for Chef Attendant per request

All Prices Subject to 21% Service & 8.75% Tax

Western Style BBQ

(25 Guest Minimum)

Texas Style Chili with all the Fixin's
Tossed Green Salad with Assorted Dressings
Sliced Cucumber & Country Bean Salad
Marinated Mushroom Salad
Freshly Baked Breads, Rolls & Butter

Southern Fried Catfish with Lemon & Tartar Sauce

Southern Style Honey Dipped Fried Chicken

BBQ of Baby Back Ribs, Grilled Hickory Smoked Sausages

Baked Potatoes with Sour Cream & Chives
Corn on the Cob
Green Beans
Sweet Corn Bread & Buttermilk Biscuits

Warm Peach & Apple Cobbler
Haagen-Daz Ice Cream

Coffee & Tea Service

\$86.00 per person

Additional \$150.00 for Chef Attendant per request

All Prices Subject to 21% Service & 8.75% Tax

New Orleans Theme

(25 Guest Minimum)

Seafood Gumbo
Tossed Green Salad & Assorted Dressings
Fresh Fruit Salad
Smoked Chicken Salad with Apples & Roasted Pecans
Shrimp Salad Pontchartrain
Freshly Baked Breads, Rolls & Butter

Blackened Cajun Sea Bass
10-Ounce Spicy Seared New York Steak with Fire-Roasted Peppers & Onions
Chicken & Shrimp Jambalaya, "Paella Style"
Hushpuppies & Sweet Corn Bread
Red Beans & Rice
Fresh Seasonal Vegetables

Apple or Peach Fruit Cobbler
Crème Caramel, Platinum Pecan Pie
Bourbon Street Bread Pudding with Bourbon Sauce
Coffee & Tea Service

\$92.00 per person

All Prices Subject to 21% Service & 8.75% Tax

Tropical Buffet

(25 Guest Minimum)

Tray Passed Hors D'oeuvres (optional)

Seared Ahi Tuna with Mango Salsa
Coconut & Panko Crusted Fried Shrimp
Oriental Spring Rolls with Ponzu Sauce
Crispy Duck Wontons with Sesame

\$26.00 per person for hors d'oeuvres

Dinner Buffet

Display of Blue Point Oysters (1pp), Jumbo Shrimp (5pp) & Crab Claws (2pp)
Sliced Tomatoes, Maui Onions & Cucumbers with Balsamic Drizzle
Citrus Marinated Watermelon with Honey Yogurt Dressing
Baby Greens, Toasted Macadamia Nuts, Oranges, Crisp Wontons with Passion Fruit Vinaigrette
Freshly Baked Breads, Rolls & Butter

Chili Rubbed Roast Pork Prime Rib, Pineapple Mango Salsa
Macadamia Crusted Mahi Mahi, Lime Beurre Blanc
Baked Free Range Chicken with Hoisin Ginger Sauce
Stir Fried Rice
Baked Sweet Yams

Coconut Cake, Macadamia Nut Cream Pie
Ice Cream with Berries in a Chocolate Shell
Coffee & Tea Service

\$105.00 per person for dinner buffet

All Prices Subject to 21% Service & 8.75% Tax

Box Lunches

*All Boxed Lunches Include:
Whole Fruit, Bag of Chips
Salad & Sandwich Selection
One Soft Drink or Bottled Water
Chocolate Chip Cookie or Chocolate Dipped Coconut Macaroon*

Salads **(Choice of One)**

Red & White Cabbage Slaw
Farfalle Pasta with Artichokes, Olives & Peppers, Balsamic Vinaigrette
Greek Salad with Romaine, Feta & Red Onion
Pear Tomatoes, Fresh Basil & Baby Mozzarella
Penne Primavera Salad with Fresh Market Vegetables
Orzo Salad, Spicy Aioli, Roasted Peppers & Grilled Vegetables

Sandwiches **(Choice of One)**

Croissant Sandwich with Grilled Chicken, Tillamook Cheddar
Avocado, Butter Lettuce, Sliced Tomato & Whole Grain Mustard
Smoked Turkey & Brie with Pesto on Rustic Bread
Shaved Ham, Mortadella, Sopressata & Swiss on Ciabatta with Dijonnaise
Roast Sirloin with Horseradish Mayonnaise on Sourdough Bread
Veggie Wrap with Sun-Dried Tomatoes & Rosemary Mayonnaise
Grilled Italian Vegetables & Provolone Cheese on Focaccia Bread

\$30.00 per person

Intended for Vendor Meals Only
All Boxed Lunches are Prepared To-Go

All Prices Subject to 21% Service & 8.75% Tax

Banquet Bar Pricing

Deluxe Bar

Full Bar to Include the Following Spirits

Fris & Skyy Vodka
Bombay Gin
Jim Beam
Dewar's Scotch
Canadian Club Whiskey
Jameson Irish Whiskey
Herradura Silver
Captain Morgan, Bacardi Silver & Malibu Rum
Hosted \$9.00 per cocktail / Cash \$11.00 per cocktail
Deluxe Martini -- **\$12.00 per cocktail**
Hardy VS, Courvoisier VS -- **\$11.00 per cocktail**

Premium Bar

Full Bar to Include the Following Spirits

Ketel One & Grey Goose Vodka
Bombay Sapphire Gin
Jack Daniels
Glenlivet 12yr
Crown Royal Canadian Whiskey
Bushmills Irish Whiskey
Herradura Repsado & Patron Silver Tequilas
Captain Morgan & Malibu Rum
Hosted \$12.00 per cocktail / Cash \$14.00 per cocktail
Premium Martini -- **\$14.00 per cocktail**
Martell VSOP, Remy Martin VSOP -- **\$14.00 per cocktail**

All Bars to Include the Following Beer & Wine

Budweiser, Budweiser Light, Samuel Adams, Pyramid Hefenweizen, Coors Light,
Miller Lite, & Buckler (Non-Alcoholic)
Hosted \$7.00 per bottle / Cash \$8.00 per bottle
Heineken, Bass Ale, Corona, Amstel Light, Stella Artois, Guinness, Newcastle Brown Ale,
Bohemia, Pilsner Urquell, Paulaner, & Carlsberg
Hosted \$8.00 per bottle / Cash \$9.00 per bottle
Robert Mondavi
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon & Merlot
Hosted \$34.00 per bottle / Cash \$8.00 per glass
Sodas & Mineral Waters
Hosted \$4.50 each / Cash \$5.00 each

Bartender Fee of \$150.00 to bars of under \$500.00

All Prices Subject to 21% Service & 8.75% Tax

Banquet Bar Pricing Continued

Hosted Bar Package by the Hour

Deluxe Brands

\$20.00 per person	One Hour
\$30.00 per person	Two Hours
\$40.00 per person	Three Hours
\$47.50 per person	Four Hours

Premium Brands

\$22.00 per person	One Hour
\$35.00 per person	Two Hours
\$47.50 per person	Three Hours
\$60.00 per person	Four Hours

All Prices Subject to 21% Service & 8.75% Tax