



*Laguna Cliffs Marriott Resort & Spa*

*Wedding Package*

Laguna Cliffs Marriott Resort & Spa | 25135 Park Lantern, Dana Point, California 92629  
949.661.5000

# *Ceremony Package Inclusions*

## **Provided by our In House Florist**

Custom Fresh Floral Arch or Two Pedestal Floral Arrangements

White Aisle Runner or Flower Petal Aisle

## **Setup to Include**

White Garden Chairs and Market Umbrellas

Sound System Package including 1 Wired Microphone and 2 Speakers

Gift and Guest Book Tables and Water Station

Designated Rehearsal Time with Parking Included

Two All Day Dressing Rooms

Couples Spa Massage at Spa Laguna Cliffs

## **Ceremony Pricing Fees by Location**

Laguna Cliffs Marriott Resort & Spa offers

Three Beautiful Outdoor Ceremony and Cocktail Reception Venues  
with Spectacular Ocean Views.

### **Vue Lawn**

~Capacity 600 People~

The Vue Lawn offers the most direct view of the Breathtaking California Coast

\$6,000

### **Del Mar Lawn**

~Capacity 350 People~

Situated upon a bluff, the Del Mar Lawn will provide a Sparkling Panoramic Ocean View

\$5,000

### **Laguna Brick**

~Capacity 225 People~

Enjoy glistening Dana Point Harbor and Sunset views from the Laguna Brick

\$4,500

# Reception Package Inclusions

## **COCKTAIL RECEPTION**

One Hour Hosted Bar during Cocktail Reception of Deluxe Brands

Butler Style Tray passed Hors d' Oeuvres during Cocktail Reception

Cocktail Rounds and Bar Setup

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## **LUNCH or DINNER RECEPTION**

Selection of Lunch or Dinner Service:  
Three Course Plated, Buffet or Themed Food Stations

Wine Service during Lunch or Dinner Service

House Champagne for Wedding Toasts

Custom Tiered Wedding Cake with Preferred Cake Purveyor

Cake Cutting

Coffee and Hot Tea Service

## **SETUP TO INCLUDE:**

Banquet Chair Upgrade featuring Gold Chivari Chairs with Ivory Cushion

Floor Length Linens in Ivory, White or Black with Matching Napkin

Votive Candles on Dinner Tables

Silver Cake Stand

Wood Dance Floor

Cake Table, Guestbook Table, Place card table & Gift Table with Linen

Staging for Entertainment

~Complimentary Ocean View Guest Room for Wedding Couple~

## *Hors d' Oeuvres*

Wedding Package Includes Your Choice of 4 Tray Passed Hors d' Oeuvres

### **Cold Hors d' Oeuvres**

Smoked Salmon on Rye Toast with Herbed Cream Cheese  
Maine Lobster, Avocado and Mango Salad in a Phyllo  
Traditional Aged Prosciutto Wrapped Asparagus Spears  
Belgian Endive Filled with Gorgonzola and Pancetta  
Pepper Crusted Ahi Tuna, Wasabi Cream  
Gorgonzola Cheese with Apricot and Grape Crostini  
Seared Peppered Tenderloin with Horseradish Cream  
Grilled Chicken and Onion in Phyllo Tart

### **Hot Hors d' Oeuvres**

Sonoran Chicken in Phyllo  
Vegetable Spring Rolls with Thai Sweet Chili Sauce  
Oven Roasted Crab Cakes with Remoulade Sauce  
Sesame Chicken with Honey Mustard Sauce  
Chicken Saté with Spicy Peanut Dipping Sauce  
Nicoise Olive and Onion Tartlets  
Parmesan Crusted Goat Cheese Artichoke Hearts  
Coconut Shrimp with Sweet and Sour Dipping Sauce

### **Upgraded Hors d'Oeuvres Selections**

(\$2 additional each for Reception Package Upgrade or \$8 additional each)

### **Cold Hors d' Oeuvres**

Tuna Tartar in an Asian Spoon  
Jumbo Lump Crab in Yellow Tomato Gazpacho Shooter  
Bloody Mary Oyster Shooter  
Tomato, Mozzarella, Basil Skewer

### **Hot Hors d' Oeuvres**

Kobe Mini Sliders  
Sweet Potato Fries in Cones  
Mini Gourmet Mac & Cheese Bowls  
Baby New Zealand Lamb Chop with Pepper Aioli

### **Displays to Enhance Your Cocktail Reception**

Vegetable Market | \$14 per Person  
Zucchini Squash, Broccoli Florets, Radishes, Cucumber, Carrots, Celery, Cherry Tomatoes, Red Bell Peppers

International Cheese Display | \$18 per Person  
A Selection of Imported and Domestic Cheeses  
Served with French Bread and A Variety Crackers and Garnished with Seasonal Fruit and Berries

Mediterranean Display | \$16 per Person  
Tabbouleh, Humus, Kalamata Olives, Feta Cheese, Grilled Vegetables and Toasted Pita

Antipasto Display | \$22 per Person  
Assorted Italian Meats and Cheese, Olives, Roasted Vegetables with Lavosh, French Bread

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## Plated Lunch Selections

Wedding Package pricing is based on Three-Courses.

Select (1) One Soup or Salad, Entrée and Wedding Cake and Chocolate Truffles for Dessert.

Pre-Selected Multiple entrée selections are limited to Two Proteins and a Vegetarian option, all will be charged at the highest priced entrée.

All lunches are served with Seasonal vegetables, (1) One Starch, and Freshly baked Artisan dinner rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

### Starters

*Choice of One*

#### European Chopped Salad

Heart of Artichoke | Grape Tomato | Pickled Red Onion | Roasted Cauliflower with Red Chili | Kalamata Olives | Feta Cheese on a Bed of Butter Lettuce Leaves  
Champagne Vinaigrette

#### Locally Farmed Baby Greens & Sea Bean Salad

Sundried Cranberries | Pickled Red Onions | Radishes  
Goat Cheese Crumble  
Cashew White Bean Vinaigrette

#### Rustic Caesar and Baby Kale Salad

Tender Leaves of Romaine | Shaved Parmigiano  
Baguette Crostini | Fried Capers  
Caesar Dressing

#### Greek Salad

Mixed Field Greens | Cucumbers | Feta Cheese | Kalamata Olives | Red Onion | Tomatoes  
Lemon Herb Vinaigrette

#### Asparagus Crème Fraiche Soup

#### Sun Dried Tomato Bisque

Kale and Basil Pesto Cream

### Entrees

*Make any Lunch a Duet Entrée for an additional \$12 per person to the higher priced menu item.*

#### Arugula Pesto Penne | \$140 per person

Melody of Vegetable | Parmesan Cheese | Slow Roasted Sliced Chicken

#### Herb Crusted Airline Breast of Free Range Chicken | \$144 per person

*Sauce Options: Tarragon Beurre Blanc, Confit of Tomatoes and Artichoke Hearts, Port Wine and Fig Reduction*

#### Fillet of Scottish Salmon | \$146 per person

Champagne Beurre Blanc

#### Macadamia and Panko Crusted Mahi Mahi | \$148 per person

Pineapple and Mango Salsa

#### Tenderloin of Beef Petite Filet Mignon | \$150 Per Person

Confit of Shallots and Wild Mushrooms

### Dessert

Chocolate Truffles

Custom Made Wedding Cake

A Special Menu is available for Vendors and Children ages 10 and under at \$44.00 per person for plated menu.

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## *Plated Dinner Selections*

Wedding Package pricing is based on Three-Courses.

Select (1) One Soup or Salad, Entrée and Wedding Cake and Chocolate Truffles for Dessert.

Pre-Selected Multiple entrée selections are limited to Two Proteins and a Vegetarian option, all will be charged at the highest priced entrée.

All dinners are served with Seasonal vegetables, (1) One Starch, and Freshly baked Artisan dinner rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

### **Chef's Signature Starters**

*(Choice of One)*

#### **Salads**

##### **Polenta Panzanella Salad**

Haricots Vert | Heirloom Tomato | Cucumber | Julienne Red Onion | Seasoned EVOO | Balsamic Drizzle

##### **Locally Farmed Baby Greens and Sea Bean Salad**

Sun Dried Craisins | Pickled Red Onions | Radishes | Goat Cheese Crumble | Cashew White Bean Vinaigrette

##### **European Chopped Salad**

Hearts of Artichoke | Grape Tomato | Pickled Red Onion | Roasted Cauliflower with Piment D'Ville Chili  
Kalamata Olives | Feta Cheese Crumble | Bed of Butter Lettuce Leaves | Champagne Vinaigrette

##### **Baby Field Greens Wine Salad**

Grape Tomatoes | Toasted Pine Nuts | Goat Cheese Crumble | Aged Red Wine Vinaigrette

##### **Spinach and Watercress Salad**

Radishes | Frisée | Caramelized Walnuts | Dried Cherries | White Balsamic and Gorgonzola Vinaigrette

##### **Rustic Caesar and Baby Kale Salad**

Tender Leaves of Romaine | Shaved Parmigiano | Baguette Crostini | Fried Capers | House-Made Caesar Dressing

##### **Bibb Lettuce Salad**

Wedge of Bibb Lettuce | Baby Tomatoes | Roasted Peppers | Point Reyes Blue Cheese | Herb Vinaigrette

##### **Frisée and Arugula Salad**

Roasted Beets | Cypress Grove Goats Cheese | Champagne Vinaigrette

#### **Soups**

##### **Char-Grilled Smoky Corn Bisque**

Fresh Corn | Poblano Oil

##### **Wild Mushroom and Porcini Cream Bisque**

Port Drizzle | Herbs Croutons

##### **Fennel Toasted Five Onion Bisque**

Crisp Celery Root

## *Plated Dinner Selections*

Pre-Selected Multiple entrée selections are limited to Two Proteins and a Vegetarian option, all will be charged at the highest priced entrée.

All dinners are served with a Choice of Vegetables and Starch, Freshly baked Artisan rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

*Make any Dinner a Duet Entrée for an additional \$12 per person to the higher priced menu item.*

### **Beef**

#### **Carved Striploin of Beef | \$147 Per Person**

Tri-Cracked Peppercorn Cognac Cream | Cipollini Onions

#### **12-Hour Braised Beef Short Rib | \$152 Per Person**

Natural Beef Reduction

#### **Grilled New York Strip Steak | \$156 Per Person**

Ancho Chili Butter | Tobacco Onion Topping

#### **Tenderloin of Beef Filet Mignon | \$165 Per Person**

Confit of Shallots and Wild Mushrooms

### **Poultry**

#### **Herb Crusted Airline Breast of Free Range Chicken | \$148 Per Person**

Sauce Options:

Tarragon Beurre Blanc

Confit of Tomatoes and Artichoke Hearts

Port Wine and Fig Reduction

#### **Stuffed Montrachet Breast of Chicken | \$150 Per Person**

Sundried Tomato & Goat Cheese Stuffing | White Wine Sauce

### **Seafood**

#### **Pistachio Crusted Mediterranean Sole Fillet | \$148 Per Person**

Moroccan Saffron Broth

#### **Glazed Honey and Whole Grain Mustard Scottish Salmon | \$154 Per Person**

Beurre Blanc

#### **Seared Salmon | \$154 Per Person**

Saffron Roasted Vegetable Broth | Fried Leeks

#### **Hardwood Bacon Wrapped Prawns | \$154 Per Person**

Lemon Verbena Sauce

#### **Hawaiian Opah Filet | \$160 Per Person**

Pineapple Mango Relish | Miso Broth

#### **Pan Seared Local Seabass | \$165 Per Person**

Squash and Leek Ragout | Basil Pesto Drizzle | Yellow & Red Bell Pepper Garnish



## *Plated Dinner Selections*

Pre-Selected Multiple entrée selections are limited to Two Proteins and a Vegetarian option, all will be charged at the highest priced entrée.

All dinners are served with a Choice of Vegetables and Starch, Freshly baked Artisan rolls with butter, Freshly Brewed Starbucks Coffee, Decaffeinated coffee and Assorted hot tea.

*Make any Dinner a Duet Entrée for an additional \$12 per person to the higher priced menu item.*

### **Vegetarian / Vegan**

#### **Vegetable Wellington | \$140 Per Person**

Roasted Vegetables | Boursin Cheese | Puff Pastry

#### **Tri-Color Quinoa (Vegan) | \$140 Per Person**

Melody of Roasted Vegetables | Pesto Curry Sauce

#### **Vegetable Napoleon (Vegan) | \$140 Per Person**

Roasted Tomato Ragout

Vegetarian Entrée Selections will be Charged at the Highest Entrée Price

## *Plated Entrée Accompaniments*

All dinners are served with your Choice of Two Vegetables and One Starch.

### **From The Garden**

Fresh Wilted Spinach

Julienne Medley of Vegetables

Oven Roasted Tomatoes

Broccolini

Haricot Vert

Baby Bok Choy

Oven Roasted Baby Carrots

Fresh Asparagus

Fresh Zucchini

### **From The Field**

Garlic Infused Polenta

Potato and Parsnip Puree

Roasted Fingerling Potatoes

Oven Roasted Red Potatoes

Yukon Potato Hash

White Cheddar Potato Dauphinoise

Skin-On Yukon Mashed Potato

### **Other Starches**

Cavateli Pasta

Jasmine Rice

Orzo Pasta

Toasted Black Sesame Seed Rice

Mixed Wild Rice

Wild Mushroom Wine Risotto

Mascarpone Risotto

### **Dessert**

Chocolate Truffles

Custom Made Wedding Cake



## *Plated Appetizer Enhancements*

*An appetizer course may be added for an additional charge to the Wedding Package Pricing.*

### **Soft Gorgonzola Polenta**

Portobello Mushroom | Aged Balsamic Syrup

**\$11 per Person**

### **Stuffed Portobello Triangles with Lump Crab**

Micro Green Salad | Buddha's Hand Lemon Tarragon Sauce

**\$12 per Person**

### **Tomato Mozzarella Salad**

Plum Tomato | Soft Mozzarella | Baby Lossa Rosa Lettuce | Balsamic Vinaigrette

**\$12 per Person**

### **Lobster Bisque**

Lobster Wonton

**\$12 per Person**

### **Panko Crusted Crab Cake**

Roasted Corn | Potato Hash | Dijon Aioli

**\$16 per Person**

### **Sesame Crusted Ahi Salad**

Seaweed Salad and Crisp Wonton Chips with Wasabi Dressing

**\$18 per Person**

### **Lump Crab Stack**

Fresh Fine Herbs Frisée | Celery Root Chip | Aged Balsamic | Chervil | Shallot Drizzle

**\$18 per Person**

### **Lobster Ravioli**

Crayfish Sauce | Caviar | Spicy Tomato

**\$18 per Person**

### **Saffron Poached Shrimp Cocktail**

Horseradish Fondue

**\$20 per Person**

### **Caviar Beurre Blanc on Jumbo Prawns**

Warm Fingerling Potato | Burnt Butter Lemon Caper Vinaigrette | Crispy Pancetta | Caviar Beurre Blanc

**\$22 per Person**

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## *Lunch or Dinner Buffet*

Served with Artisan Rolls and Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

### **Dana Point Cove**

#### **Soups and Salads**

Choice of (2) Two Soups: Blistered Tomato Soup | Potato Soup | Clam and Beach Road's Fish Soup

Red and Green Leaf Salad

Spiraled Carrots | Red Onions | Parmesan Cheese | Roasted Tomato | Orange Citrus Balsamic Vinaigrette

Chili Smoked Wharf's Seafood Salad

Red Onion | Pimento Peppers | Celery | Pickled and Watermelon Radish | Key Lime Vinaigrette

Roma Tomato and Marinated Artichoke Salad

#### **Entrees**

Seared Local Yellowtail  
Fumet Julienne Vegetable

Grilled Chicken Breast  
Artichoke Cous Cous | Zested Lemon Beurre Blanc

Pan Seared Top Sirloin of Beef  
Pearl Onion Jus and Herbs

Oven Roasted Red Bliss Potatoes

Melody of Grilled Vegetables

#### **Dessert**

Chocolate Truffles

Custom Made Wedding Cake

**\$169 Per Person**

*A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets*

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## *Lunch or Dinner Buffet*

Served with Artisan Rolls and Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

### **Laguna Cliffs**

#### **Starters**

Butter Lettuce Salad  
Point Reyes Bleu Cheese | Pine Nuts | Heirloom Tomatoes  
Sliced Seasonal Fruits Accompanied with California Cheeses

Grilled Vegetables  
Aged Balsamic Vinaigrette

Roasted Beets Accompanied with Herb Goat's Cheese

Cucumber Salad  
Kalamata Olives | Red Onion | Feta Cheese | Lemon Oil

Chilled Jumbo Shrimp  
Cocktail Sauce and Lemons

#### **Entrees**

Roast Prime Rib  
Portabella Cabernet Reduction | Creamy Horseradish

Herb Crusted Red Snapper  
*Lemon Butter Sauce*

Seared Rosemary Chicken Breast  
*Rosemary Apricot Marmalade*

Seasonal Vegetables

Roasted Russian Fingerling Potatoes

#### **Dessert**

Chocolate Truffles

Custom Made Wedding Cake

**\$159 Per Person**

*A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets*

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## *Lunch or Dinner Buffet*

Served with Artisan Rolls and Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

### **Doheny's Driftwood Campout**

#### **Starters**

##### Garden Greens

Spiraled Carrots | Red Onions | Parmesan Cheese | Roasted Tomato | Orange Citrus Balsamic Vinaigrette

Celery Root and Chive Slaw

Roasted Potato Salad  
Gorgonzola | Leeks

Cipollini Onion Salad  
Tomato | Cucumber

#### **Entrees**

New York Strip Steak  
Seasoned with Garlic | Onions | Rosemary | Black Peppers

Dry Rub Barbeque Chicken

Slow Smoked BBQ Beef Brisket – Off the Grill

Chili Lime and Garlic Roasted Wedged Potatoes | Hearty Baked Beans with Molasses

Ribbed Elbow Triple Cheese Macaroni | Buttered Corn on the Cob | Corn Muffins

#### **Dessert**

Chocolate Truffles

Custom Made Wedding Cake

**\$161 per Person**

*A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets*

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## *Lunch or Dinner Buffet*

Served with Artisan Rolls and Butter  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

### **Clam Bake**

#### **Soups and Salads**

West Coast Chowder

Freshly Tossed Garden Greens

Spinach Leaves | Chef's Selection of 6 Toppings | Chef's Selection of 3 Dressings

Creamy Cole Slaw

Seafood Pasta Salad

Peel and Eat Shrimp on Ice  
Cocktail Sauce | Lemon Wedges

#### **Entrees**

Beer Steamed Clams and Mussels  
with Appropriate Sauces

1/2 Broiled Pacific Lobster  
Drawn Butter

Carved Roasted Tri Tip of Beef  
Creamy Horseradish Sauce | Miniature Rolls

Herb Marinated Chicken Breast

Red Bliss Potatoes

Corn on the Cob

#### **Dessert**

Chocolate Truffles

Custom Made Wedding Cake

**\$190 per Person**

*A per person charge of \$7.50 will apply to groups of less than 50 guests for all Buffets.*

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## Wedding Food Stations

Menu Price shown includes selection of **four** Stations and the Reception Package.

*One Chef Attendant is Included in the Package Price.*

*Each additional Chef Attendant requested will be charged at \$175, plus service charge and tax per chef*

*One Chef Attendant per 50 guests Required*

### Lunch or Dinner

\$170.00 per Person

### Pasta Station

Farfalle, Cheese Tortellini and Penne Pasta • Alfredo, Marinara and Pesto Sauces  
Fresh Tomatoes, Parmesan Cheese and Crushed Red Pepper,  
Served with Garlic Cheese Bread

### Fajita Station

Marinated Strips of Beef or Chicken,  
Diced Onions, Cilantro, Jalapenos, Shredded Lettuce, Cheddar Cheese, Sour Cream, Guacamole,  
Salsa Fresca and Roasted Tomato Salsa, Warm Flour and Corn Tortillas, Rice and Pinto Beans

### Fish Taco Station

Whole Anchoite Marinated Roasted Mexican Grouper Carved by a Uniformed Chef  
with Pico de Gallo, Salsa Verde, Guacamole, Shredded Cheddar, Sour Cream,  
Grilled Jalapenos, Shredded Cabbage, Warm Corn and Flour Tortillas, Rice and Black Beans

### Sushi Station

An Assortment of Maki and Nigiri Sushi, Pickled Ginger,  
Wasabi Cream and Dipping Sauces

### Oriental Stir Fry Station

Marinated Beef or Chicken Sautéed with Fresh Snow Peas, Broccoli, Water Chestnuts,  
Carrots, Bamboo Shoots, Bean Curd, Accompanied by Steamed and Fried Rice

### Salad Station

California Field Greens, Romaine Lettuce, Feta Cheese, Black Olives, Pine Nuts,  
Tomatoes, Marinated Vegetables, Candied Nuts, Cheddar Cheese, Bacon, Croutons,  
Three Dressings, Sliced Breads

### Carvery Station

Selection of one

Slow Roasted Round of Beef with Red Wine Jus • Maple Wood Smoked Bone In Ham  
with Roasted Apples • Slow Roasted Tom Turkey and Dressing with Gravy • Pepper Crusted Prime Rib

Food stations menu for Children ages 10 and under will be charged Half of the Adult Price.

## Wedding Food Stations Continued

Menu Price shown includes selection of **four** Stations and the Reception Package.

*One Chef Attendant is Included in the Package Price.*

*Each additional Chef Attendant requested will be charged at \$175, plus service charge and tax per chef*

*One Chef Attendant per 50 guests Required*

### Caesar Salad Station

Made to Order Caesar Salad with Hearts of Romaine and Mixed Field Greens.

Paired with Assorted Aged Cheeses and Housemade Croutons.

### Gourmet Mushroom Risotto Station

Made to Order Sautéed Mushrooms Paired with Housemade Risotto.

Chef's Selections of Seasonal Mushroom.

### Crunchy Tacos Station

Made to Order Crunchy Tacos on Flour Tortillas filled with Chicken, Carne Asada or Sautéed Vegetables Paired with Cabbage, Diced Onions, Sour Cream, Shredded Cheddar and Monterrey Cheese, Salsas and Guacamole

### Artisan Panini Station

Made to Order Assorted Paninis on Ciabatta, Pretzel and Focaccia Breads.

Choose from Turkey, Pastrami, Ham and Assorted Cheeses

### Singapore Noodle Station

Your Choice of Marinated Chicken, Beef or Shrimp

Sautéed with Fresh Snow Peas, Broccoli, Water Chestnut, Carrots, and Celery, Peppers, Bok Choy, and Bean Sprouts with Red Ginger Sauce and/or Sesame Soy Reduction

Accompanied with Rice Noodles

*Upgrade \$15 per Person*

*Additional Station \$25 per Person*

### Gourmet Macaroni and Cheese Station

Made to Order with Your Choice of Lobster, Snow Crab, Asparagus, Bleu Cheese, Goats Cheese, California White Cheddar, Truffle Oil, Wild Mushrooms

*Upgrade \$15 per Person*

*Additional Station \$25 per Person*

### Scampi Station

Jumbo Shrimp, Sautéed in Olive Oil, Garlic, Shallots, Basil, Fresh Tomatoes, Lemon Juice, White Wine and Butter with Toasted Baguettes

*Upgrade \$15 per Person*

*Additional Station \$25 per Person*

Food stations menu for Children ages 10 and under will be charged Half of the Adult Price.



# Beverage Menu

## Hosted Bar on Consumption

Deluxe Brands	\$11.00 per drink
Premium Brands	\$12.00 per drink
Super Premium Brands	\$13.00 per drink
Platinum Brands	\$15.00 per drink
House Wine	\$10.00 per drink
Classic Beer	\$8.00 per drink
Craft/Imported Beer	\$9.00 per drink
Soft Drinks	\$6.00 per drink
Voss Bottled Water	\$7.00 per drink
Cordials	\$12.00 per drink

## Unlimited Bar Packages

Bar Packages are hosted per person per hour and are unlimited for the amount of hours you choose to host.

	<b>Soft Bar</b> (Beer/Wine/Soda)	<b>Deluxe</b>	<b>Premium</b>	<b>Super Premium</b>	<b>Platinum</b>
1 Hour	\$15 per person	\$17 per person	\$20 per person	\$22 per person	\$25 per person
2 Hours	\$25 per person	\$29 per person	\$35 per person	\$39 per person	\$44 per person
3 Hours	\$35 per person	\$41 per person	\$50 per person	\$56 per person	\$63 per person
4 Hours	\$45 per person	\$53 per person	\$65 per person	\$73 per person	\$82 per person
5 Hours	\$55 per person	\$65 per person	\$80 per person	\$90 per person	\$101 per person
6 Hours	\$65 per person	\$77 per person	\$95 per person	\$107 per person	\$120 per person

All Signature Drinks will be charged On Consumption outside the Reception Package Price per Person

## Cash Bar

Deluxe Brands	\$12.00 per drink
Premium Brands	\$13.00 per drink
Super Premium Brands	\$14.00 per drink
Platinum Brands	\$16.00 per drink
House Wine	\$11.00 per drink
Classic Beer	\$9.00 per drink
Craft/Imported Beer	\$10.00 per drink
Soft Drinks	\$7.00 per drink
Voss Bottled Water	\$8.00 per drink
Cordials	\$13.00 per drink

Bartender fee of \$150.00 per bar will apply if beverage revenue does not exceed \$500.00

Prices are subject to 25% administrative charge and applicable sales tax subject to change without notification

## *Liquor Brand Selections*

<b>Liquors</b>	<b>Deluxe Brands</b>	<b>Premium Brands</b>	<b>Super Premium Brands</b>	<b>Platinum Brands</b>
Bourbon	Jim Beam	Jack Daniels	Maker's Mark	Knob Creek
Vodka	Smirnoff	Skyy	Ketel One	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire	Nolet Gin
Scotch	Grant's	Johnny Walker Red	Johnnie Walker Black	Macallan 12 Year
Tequila	Sauza Blue	Sauza Hornitos	Patron Silver	Don Julio
Rum	Cruzan Light	Bacardi Silver	Mount Gay	Mount Gay
Blended Whiskey	Seagrams 7	Seagrams 7	Seagrams VO	Seagrams VO
Whiskey	Canadian Club	Crown Royal	Crown Royal	Crown Royal Reserve
Irish Whiskey	Jameson	Jameson	Jameson	Jameson
Brandy	E & J Brandy	Courvoisier V.S.	Courvoisier V.S.	Hennessey V.S.
Cordial	Baileys	Baileys	Baileys	Baileys
Cordial	Amaretto	Amaretto	Amaretto	Amaretto
Cordial	Kahlua	Kahlua	Kahlua	Kahlua
Cordial	Grand Marnier	Grand Marnier	Grand Marnier	Grand Marnier

## *Beer Selections*

Select up to 4 Beers

### **Classic Selections**

Budweiser  
 Bud Light  
 Coors Light  
 Miller Light  
 Michelob Ultra

### **Craft and Imported Selections**

Samuel Adams  
 Samuel Adams Seasonal  
 Fat Tire  
 Sierra Nevada  
 Corona  
 Heineken  
 Modelo Especial  
 Stone Delicious IPA -(Escondido, CA)  
 Ballast Point Grapefruit Sculpin - (San Diego, CA)  
 Left Coast Trestles IPA - (San Clemente, CA)

## *Late Night Snacks*

### **Tray Passed or Stationed**

Kobe Sliders with Cheddar Cheese \$8 each

Turkey Sliders with Ghost Chilies \$8 each

Grilled Chicken Sliders \$8 each

Sweet Potato Fries in Cones with Dipping Sauce \$8 each

French Fries in Cone with Dipping Sauce \$8 each

Onion Rings in Cone with Dipping Sauce \$8 each

Chicken Tenders with Assorted Dipping Sauce \$8 each

Mini Grilled Cheese Sandwiches Served with Tomato Bisque \$12 each

### **Stationed**

Buffalo Chicken Wings with Bleu Cheese Dressing \$8 per person

Quesadillas (Plain Cheese or Chicken) \$8 per person

Assorted Flatbread Pizza \$10 per person

Taquitos with Salsa \$10 per person

Chocolate Chip Cookies Served with Milk in a Shot Glass \$10 each

Tortilla Chips, Salsa and Guacamole \$12 per person

### **Action Stations**

*One Chef Attendant Required for Every 50 Guests, Fee of \$125 per Chef*

Donut Hole Station with Vanilla Ice Cream \$12 per person

Mac & Cheese Station \$14 per person

Crunchy Taco Station \$20 per person

Panini Station \$20 per person