



PACKAGE INFORMATION

AMENITIES

- Choice of Colored Tablecloths
- Choice of Colored Napkins
- Team Tables & Guest Tables
- Skirted Tables for Gifts/Awards and/or Registration
- Podium, Microphone, Screen, Easels,
 Audio Visual Cart & House Sound
- Plated or Buffet Meal Service
- Unlimited Soft Drinks, Lemonade,
 Water, Coffee, Decaf, Hot
- Cash Bar with 100 guests or more
- Up to 6 Hours Event Time
- Servers
- Set-up & Clean-up
- Complimentary Parking

Valid Monday - Thursday NON - HOLIDAY PRICING

Holiday prices may vary.
Prices & selections are subject to change,
service charge and tax - 9/18

Guest Count Minimums

Capacity may vary depending upon set-up requirements

QUARTER BALLROOM

Minimum 50 guests maximum 72 guests

HALF BALLROOM

Minimum 73 guests maximum 149 guests

FULL BALLROOM

Minimum 150 guests maximum 408 guests

Food Purchase Minimums

OUARTER BALLROOM

Published Minimum \$1,000++ = \$1,293 Your Minimum \$1,000++ = \$1,293 (based upon 50 @ \$20++pp)

HALF BALLROOM

Published Minimum \$2,000++ = \$2,586 Your Minimum \$1,460++ = \$1,887.78 (based upon 73 @ \$20++pp) (You save \$698.22)

FULL BALLROOM

Published Minimum \$4,000++ = \$5,172

Your Minimum \$3,000++ = \$3,879

(based upon 150 @ \$20++pp)

(You save \$1,293)



PLATED MEAL SERVICE

Your Price \$20++ = \$25.86pp **savings \$6.47 per person**

Published Price \$25++ = \$32.33 per person

Choice of Salad

One Choice for All Guests

MIXED GREENS

California Mixed Greens and Fresh Seasonal Vegetables Choice of 2 Dressings

SPINACH

Delicate Green Leaf Spinach with Mushrooms, Bacon, Hard-Boiled Egg Served with Raspberry Vinaigrette

CLASSIC CAESAR

Crisp Romaine, Parmesan Cheese, Herbed Croutons Served with Classic Caesar Dressing

Choice of Starch

RED ROASTED POTATOES

RICE PILAF

GARLIC MASHED POTATOES

Choice of Dessert

One Choice for ALL Guests

CHOCOLATE DECADENCE CAKE

CARROT CAKE

CHEESECAKE

VANILLA ICE CREAM

RAINBOW SHERBET

FRUIT CUP

Choice of Entree

One Choice for ALL Guests

All Entrees are served with Warm Rolls & Butter, Chef's Seasonal Vegetables, Choice of Salad, Starch & Dessert

CHICKEN DIJONNAISE

Baked Boneless Breast, Coated with Japanese Bread Crumbs, Served with Mild Dijon Sauce

LEMON HERB CHICKEN

Slow Roasted Boneless Breast, in a Delicate Lemon Butter Sauce, Fresh Rosemary

GINGER-APRICOT CHICKEN

Baked Boneless Breast with a Ginger Infused Apricot Glaze

PACIFIC SALMON FILLET

Grilled with Fresh Basil, Garlic and Sun-Dried Tomatoes

LASAGNA (MIN. 25 GUESTS)

Layers of Pasta, Homemade Marinara Sauce, Four Types of Cheese, Fresh Vegetables (with or without meat)

ROAST TRI-TIP

Slow-Roasted, Sliced Beef Tri-Tip,
Peppercorn Au Jus

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BUFFET MEAL SERVICE

Your Price \$23++ = \$29.74pp **savings \$7.76 per person**

Published Price \$29++ = \$37.50 per person

Taste of Italy

Classic Caesar Salad
Vegetarian or Beef Lasagna
(one choice for all)
Meatballs
Penne Pasta with Alfredo and Marinara
Chef's Seasonal Vegetables
Garlic Toast
Choice of Dessert (one for ALL)

South of the Border

Fiesta Salad with Ranch & Italian Dressings

Chicken Fajitas
Refried Beans & Spanish Rice
Tomato, Shredded Cheese, Sour Cream
Fresh Salsa
Flour Tortillas
*Add Guacamole (\$2++ per person)
*Add Cheese Quesadillas (\$2++ per person)
Choice of Dessert (one for ALL)

All American

B.B.Q. Chicken
Potato Salad
Cole Slaw
Corn on the Cobb
Fresh Melon
Biscuits & Honey
Choice of Dessert (one for ALL)

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Choice of Dessert

One Choice for All Guests

CHOCOLATE DECADENCE CAKE

CARROT CAKE

CHEESECAKE

VANILLA ICE CREAM

RAINBOW SHERBET

FRUIT CUP