

MONROVIA - PASADENA AREA

Wedding



Elegant Wedding Package

\$85.00 per person

Includes

Madera Ballroom Setup

Butler Passed Hors d' Oeuvres

One (1) Hour Hosted Bar, Includes Well, Beer, Wine, and Soft Drinks

Plated Two- Course Menu with Pasta Course or Buffet Option

Glass of Champagne or Apple Cider for Toast

Customized Wedding Cake

Late Night Snack Bar

Satin or Crushed Satin Floor Length Tablecloths with Variety Color

Satin or Crushed Satin Napkins with Variety Color

Chair Covers with Sash or Chiavari Chair with Varity Color

Place Setting Chargers in Gold or Silver

Dance Floor

Up-lighting Package

LCD Projectors

Private Bar Set-up with Bartender

Complimentary Guest Room for your Wedding Night





Wedding Plated

All entrées are served with a choice of Traditional or Garlic Mashed Potatoes, Rice Pilaf, Parsnip & Turnip Puree or Herbed Roasted Red Potatoes and Chef's selection of Fresh Seasonal Vegetables, Assorted Rolls and Butter, Regular and Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

{Two Options Only Can Be Selected for Entrees. If more than two are selected, than an additional \$5++ per person will apply. All entrées will include the same starch and vegetables. Vegetarian Meals & Kids Meals are available upon request.}

Salads

(Please Select One)

Hearts of Romaine

Mixed Bell Peppers, Cherry Tomatoes, Carrots, Blu Cheese Crumbles with Ranch

Baby Spinach Salad

Strawberries, Mandarin Oranges, Sliced Almonds with Balsamic Vinaigrette

Mixed Greens

Fresh Seasonal Greens, Tomatoes, Cucumber and Carrots with our Signature House Dressing Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce with Toasted Croutons, Grated Parmesan Cheese in a Classic Caesar Dressing

Family Style Pasta Course

Choice of Marinara, Alfredo, Garlic Herb or Chef's Choice

Entrées

8 oz. Filet Mignon with Merlot Demi Glaze

Rack of Lamb with Mint Demi Glaze

Smoked Gouda and Prosciutto Stuffed Chicken Breast with Lemon Cream

Seared Duck with Chimichurri Cream

Lobster Tail with Vanilla Butter

Broiled Halibut with Champagne, Caper Lemon Sauce

Pettit Filet Mignon with Jumbo Shrimp



Wedding Buffet

Buffet Package Includes, Chef's Selection of Seasonal Vegetables, Rolls & Butter, Regular and Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

{Buffet must be concluded within 1.5 hours }

Salads

(Please Select One)

Hearts of Romaine

Baby Spinach Salad

Mixed Greens

Entrées

(Please Select Two)

Grilled Chicken Breast with Roasted Tomato

Cod Fish with Lemon Caper Sauce

Alaskan Filet Salmon with Saffron Cream

Slow Cooked Prime Rib with Mushrooms and Au Ju

Roasted Pork Loin with Whole Grain Mustard and Champagne Cream

Starch

(Please Select Two)

Herbed Roasted Red Potatoes

Rice Pilaf

Traditional or Garlic Roasted Mashed Potatoes

Parsnip & Turnip Puree

Wild Rice Blend

Pricing subject to 22% service charge, and current sales tax.

Service charge and sales tax subject to change without notification.



Madera Wedding Package

(Price is determined based on entrée tier selected) Buffet Option available at \$5 per person additional

Includes

Madera Ballroom
Butler Passed Hors d' Oeuvres
Glass of Champagne or Apple Cider for Toast
Customized Wedding Cake
Standard Floor Length Tablecloths (White, Ivory, or Black)
Napkins with Variety of Colors
Chair Covers with Sash or Gold Chiavari Chairs
Dance Floor
LCD Projectors or Up-Light Package
Private Bar Set-up with Bartender

Complimentary Guest Room for your Wedding Night





Pricing subject to 22% service charge, and current sales tax.

Service charge and sales tax subject to change without notification.



Wedding Plated

All entrées are served with a choice of Traditional or Garlic Mashed Potatoes, Rice Pilaf, Parsnip & Turnip Puree or Herbed Roasted Red Potatoes and Chef's selection of Fresh Seasonal Vegetables, Assorted Rolls and Butter, Regular and Decaffeinated Coffee, Hot Herbal Tea and Iced Tea

{Two Options Only Can Be Selected for Entrees. If more than two are selected, than an additional \$5++ per person will apply. All entrées will include the same starch and vegetables. Vegetarian Meals & Kids Meals are available upon request.}

Salads

(Please Select One)

Hearts of Romaine

Mixed Bell Peppers, Cherry Tomatoes, Carrots, Blu Cheese Crumbles with Ranch

Mixed Greens

Fresh Seasonal Greens, Tomatoes, Cucumber and Carrots with our Signature House Dressing Raspberry Vinaigrette

Baby Spinach Salad

Strawberries, Mandarin Oranges, Sliced Almonds with Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce with Toasted Croutons, Grated Parmesan Cheese in a Classic Caesar Dressing

Entrées

~Tier 1~
\$60.00 per person

Seared Tri-Tip with Merlot Demi Glaze

Slow Roast of Beef with Rosemary Demi Glaze

Bone in Pork Chop with Dijon Cream Sauce

Panko Breaded Chicken Breast

with Honey Mustard Sauce

Herb Crusted Chicken Breast with Roasted Red Pepper Cream Sauce

Seared Cod

with Orange Buerre Blanc

Grilled Swordfish with Cilantro, Tomato, and Lime Sauce

~Tier 2~ \$65.00 per person

6 oz. Filet Mignon with Roasted Tomato Demi Glaze

Flat Iron Steak w with Shiraz Demi Glaze

Airline Chicken Breast with Champagne Tarragon Sauce

Chicken Breast Stuffed

with Spinach, Caramelized Mushroom, and Onion Over Roasted Tomato Sauce

Seared Salmon with Citrus Buerre Blanc

Herb Crusted Snapper with Bearnaise Sauce

Tri-Tip and Chicken with Shiraz Demi Glaze

Pricing subject to 22% service charge, and current sales tax.

Service charge and sales tax subject to change without notification.



Poolside Wedding Ceremony \$1000.00

Private Poolside Outdoor Space for a Maximum of 2 Hours Theater Style Set-up with Gold Chiavary Chairs, Wooden Arch Sound System with One Microphone Ice Water Station (Guest responsible for Décor, Music, Minister and Mandatory Ceremony Wedding Coordinator)

Wedding Coordinator \$700.00 (Optional)





Hors d'oeuvres Included in Package

(Please Select Two)

Bruschetta with Fresh diced Tomatoes, Basil, Garlic and Olive Oil on Crostini

Buffalo Chicken Rangoon

Chicken or Beef Satay

Salmon Mousse Served on Wonton Chip

Veggie Spring Rolls with Thai Chili Sauce

Tomato Bisque with Mini Grilled Cheese

Curried Tuna Salad on Lettuce Wedge

Additional Hors d'oeuvres Options

Cold Hors d'oeuvres

Priced per 75 pieces

Seared Ahi Tuna on Wontons accompanied with Crème Fraiche Wasabi	\$225
Bruschetta with fresh diced Tomatoes, Basil, Garlic and Olive Oil on Crostini	\$150
Seafood Ceviche with Sweet Pepper Relish	\$150
Smoked Salmon on a Herb Crostini	\$250
Jumbo Shrimp with Fire Roasted Tomato Cocktail Sauce	\$ MP
Hot Hors d' oeuvres	
Priced per 75 pieces	
Chicken or Beef Satay	\$225
Vegetable Spring Roll with a Soy Thai Chili Sauce	\$175
Buffalo Chicken Rangoon	\$275
Tomato Bisque with Mini Grilled Cheese	\$200
Salmon Mousse Served on Wonton Chip	\$175
Beef Sliders	\$250



Late Night Snack Bar

(Please Select One – Included in Elegant Wedding Package)

Street Taco Bar	\$8 per person
Nacho Bar	\$8 per person
Donut & Coffee Bar	\$8 per person
Dessert Bar	\$8 per person
Doubletree Cookie & Milk Station	\$8 per person
Candy Bar	\$10 per person
Beef Sliders & French Fries Bar	\$10.00 per person
Assorted Pizzas	\$15.00 per pizza

Enhancements

Kids Meal (2 – 10 years of age)	\$25 per person
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Chicken Breast Strip with French Fries or Mac & Cheese with French Fries Choice of Fruit or Cookie

Vendor Meal	\$25 per person
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Chef's Choice

Bridal Ready Room \$500 for the day

{Available from 8:00am to 8:00pm}

Rustic Package \$250

Add to your event the rustic look with our beautiful décor.

Includes Welcome to Our Forever sign, candles, lanterns, wooden boxes, mason jars, greenery and more. {Package can be broken down by piece as well.}

Up-lighting Package \$300

Choose from a Variety of Colors

Place Setting Chargers \$3-\$5 each

Variety of Colors such as Gold, Silver and Clear

Chivari Chairs (Non-Gold) \$7 each

Available in Black, Fruitwood, Mahogany, Silver and White

Table Overlays \$15-\$40 each

Available in Many Different Fabrics and Colors



Cocktail Arrangement

\$150.00 Bartender and Bar Set-up Fee (One Bartender and Bar Set-up Fee per 150 guests Included in Package) Arrangements can be made for either No-Host or Hosted Bar(s).

No-Host Bar Arrangements:

Super Premium Brands	\$12.00
Premium Brands	\$11.00
Well Brands	\$10.00
House Wine (per glass)	\$9.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
Soft Drinks/Bottled Water	\$3.00

Hosted Bar Arrangements:

Super Premium Brands	\$11.00
Premium Brands	\$9.00
Well Brands	\$8.00
House Wine (per glass)	\$7.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drinks and Bottled Water	\$2.00



^{**}Corkage Fee of \$12.00++per wine bottle

Additional Information and General Policies

Availability:

Daytime events may be scheduled between 11:00am -4:00pm. Evening events may be scheduled between 6:00pm -12:00 midnight. Hours are subject to hotel's space availability and may be flexible. In the event that the room is required for more than six hour time frame, there will be an additional room charge of \$400.00 per hour. Access to your function room prior to the schedule event time for the purpose of decorating is subject to availability and may incur an additional charge.

Non-Refundable Deposits:

A \$1,500.00 Non-Refundable Deposit is required to confirm reservations on a definite basis. Final payment is required in the method of a cashier's check, money order, credit card, check or cash which is due Ten (10) business days prior to your event. Any additional charges incurred after this date will be handled with credit card on file.

Menu Tastings

The Hotel will provide a complimentary food tasting to the Bride and Groom after contract signing and deposit. There is a \$45++ charge for each additional person attending the tasting. All menu tastings are scheduled based on the hotels availability. Reservation must be made at least three weeks with the Catering Department. Menu tastings does not include Hors d'oeuvres or desserts.

Wedding Rehearsals

All wedding rehearsal is done the day prior to the wedding and takes approximately one hour. Appointments are based on availability. Rehearsals are subject to change due to conflicting events. Ceremony coordinator is mandatory.

Guarantees:

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your guaranteed attendance to be provided ten (10) business days in advance. Your *FINAL* attendance must be confirmed three (3) business days in advance. With the exceptions of buffets, The Hotel will be prepared to serve 3% over your guarantee, to a maximum of ten (10) extra guests.

Decorations:

Upgraded linens can be arranged through the Hotel starting from \$15.00 and up per table, client is welcomed to bring in own linens, but must be delivered to Hotel two days before the event. Chair Covers can only be provided by Hotel. All decorations incorporating candles must meet with the approval of the Catering Department. Use of fog machines or open flames is not permitted. The use of confetti, birdseed, rice, etc is not permitted on hotel property. Any questionable decorations must be approved by the Catering Department.

Service Charge & State Sales Tax:

All food, beverage and additional labor and audio-visual prices are subject to a 22% service charge and 9.5% state sales tax. The 22% service charge is subject to state sales tax (California State Board of Equalization Regulation No. 1603).

