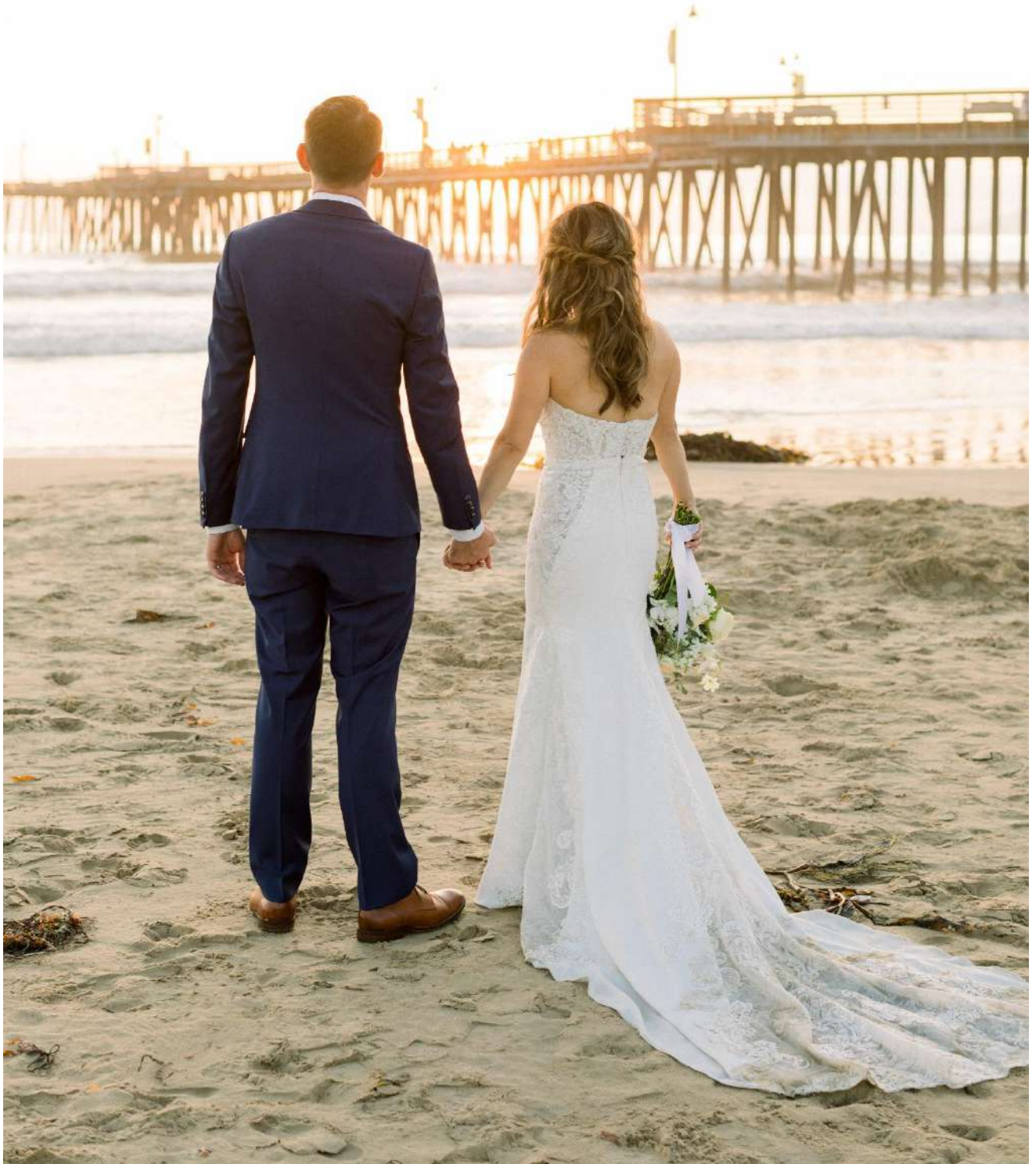


Vespera Resort 
ON PISMO BEACH

AUTOGRAPH COLLECTION®
HOTELS



The Star Wedding Package \$160.00++ per person



*Package Price non-inclusive of 7.75% CA Sales Tax, and 24% Service Charge (taxable)

White Arch (undecorated)

White Crossback Chairs or Blue Velvet Chairs

Complimentary Fruit infused Water Station

Banquet rounds with standard table setting & white linens and napkins.

Cocktail rounds with white linens

Choice of Plated or Buffet Dinner: Salad & Entrée per person

Waived cake cutting fee & complimentary cake table

8 hours of Event Rental Space

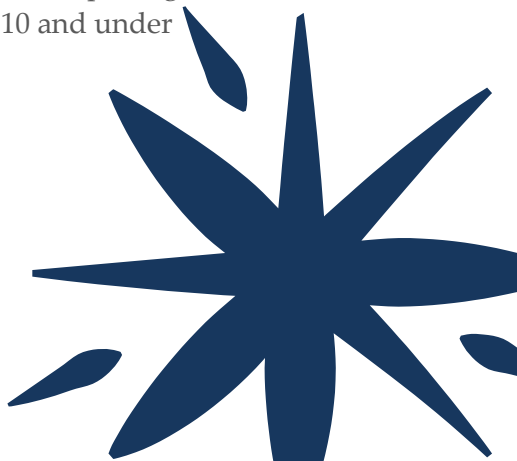
Day-of Wedding Coordination

Optional 1-hour rehearsal (times subject to availability)

Marriott Bonvoy Points, or Airline Miles Rewards

Room Block Discounts (based on availability)

Discounted package rate for children aged 10 and under



Spaces for Unforgettable Events



Starlight Lawn

Be seated under the stars to celebrate your dinner reception and enjoy views of Pismo Beach for your wedding ceremony. This ideal beachfront location can accommodate up to 150 guests.



Surfside Ballroom

Entertain your guests in this elegant ballroom on your wedding day. Comfortable seating up to 100 people for your dinner reception, and up to 150 people for a standing cocktail reception.



Plated Dinner Tier 1 included in package

Tier 1: The Silver Star

Choose 1 salad & 2 entrees

Salad

Baja Caesar Salad- Fresh crips romaine lettuce, sweet red onion slivers, Queso Fresco, tortilla

Field Greens Salad- Mixed greens, plumb sweet tomato's, Julian carrots, Persian cucumbers, Watermelon radish and sunflower seeds. Tossed in a Champagne Vinaigrette
DF, GF, V*, NF

Farmers Market Heirloom Salad- Fresh local Heirloom tomatoes, sweet red onion, Feta cheese. Tossed with our House Lemon Vinaigrette and finished with Balsamic reduction
NF, V*

Entrée

Grilled Lemon Chicken- Free range grilled chicken in a lemongrass wine reduction and Capers. Served on Cauliflower puree. Accompanied with Herb roasted potatoes and seasonal vegetable NF, GF

Mediterranean Chicken Pasta- Free range grilled chicken, artichoke hearts, sundried tomato cream sauce. Served on a bed of Penne pasta with sauteed seasonal vegetable and garlic bread sticks. NF

~Vegetarian option: can be served without Chicken

Pepper Corn Bourbon Steak- Angus Sirloin smothered in our Corn Pepper Bourbon sauce, smashed potatoes and fresh local broccolini.

~Gluten Free option: Sauce can be served on side

~Vegetarian option: Fresh Cauliflower steak can be substituted

Chimichurri Grilled Salmon: Grilled Alaskan Salmon topped with Chefs Chimichurri sauce paired with forbidden rice and crispy brussels sprouts GF, NF

Herb Encrusted Pork Tenderloin: Sea Canyon apple hash, cheesy Polenta & almond, Shalott haricot-verts GF, NF

DF~ Dairy Free | NF~ Nut Free | GF~ Gluten Free | V*~Vegan | V ~ Vegetarian

Plated Dinner

Tier 2; Additional \$15.00 per person

Tier 2: The Sapphire Heart

Choose 1 salad & 2 entrees

Salad

Vespera Baja Chopped Salad- Made with fresh summer produce, such as corn, tomatoes, mango, and avocado. Black beans, Queso fresco and tossed in honey sweet cilantro lime dressing.

Roasted Beet Salad-Roasted beets with avocado, creamy goat cheese, bright citrusy oranges, pumpkin seeds, and tangy-sweet balsamic dressing.

Wedge salad-crunchy lettuce with creamy ranch dressing, crispy bits of prosciutto, avocado, and tomatoes.

~Vegetarian option: bacon on the side

Entrée

Braised Short Ribs- Chefs braised short ribs served with house made Cheesy, polenta and seasonal roasted root vegetable. GF, NF

~Vegetarian option- Marinaded Grilled Portobello Mushroom- Au jus, whipped mash potatoes and glazed seasonal root vegetables.

Chicken Piccata- Free range chicken breast with a lemon caper wine sauce on a bed of buttered angel hair pasta & sauteed spinach. NF

~Vegetarian option- Lemon Caper Pasta- Angel hair pasta bathed in a fresh lemon caper wine sauce and tossed with Farmers Market seasonal vegetables.

Red Pepper Cod- Cod smothered in creamy red roasted pepper sauce. Baked on a bed of chayote squash, yellow squash and farmers market heirloom carrots. Accompanied with Spring Vegetable Risotto

Grilled Hanger Steak- Marinaded in a Coriander spice rub and topped with house made Chimichurri sauce. Accompanied by Cilantro lime rice, jalapeno pinto beans, fresh tortillas and Chefs Pequin salsa.

~Vegetarian Option- Wood Fire Grilled Cauliflower Steak- Served with our house made Chimichurri sauce, cilantro lime rice, jalapeno pinto beans fresh corn tortillas and Chefs house salsa GF,NF

Seared Ahi- Fresh sustainable seared black and white sesame encrusted Ahi, served on a bed of forbidden rice and sauteed Bok choy. GF, NF

Vegetarian Option- Wild Mushroom Gnocchi- Chefs wild mushroom Gnocchi in a butter wine sauce served with parmesan garlic bread stick. NF, GF

(Gluten free bread provided on request)

DF~ Dairy Free | NF~ Nut Free | GF~ Gluten Free | V*~Vegan | V ~ Vegetarian

Plated Dinner

Tier 3; Additional \$20.00 per person

Tier 3: The Forever Diamond

Choose 1 salad & 2 entrees

Salad

Hearty Baby Kale salad- A hearty, baby kale salad with chopped Granny Smith apple, cranberries, toasted honey glazed pecans and goat cheese, tossed in a honey mustard dressing. **GF, V**

Spinach & Golden Beet Salad with Goat Cheese – Farmers market spinach, roasted golden beet, sweet red onion and roasted almonds. Served in a poppyseed dressing.

Pequin Quinoa Salad- Tri- colored Quinoa, English cucumber, Chickpeas, baby kale, julienned carrots, dried blueberries and fresh local Herbs. Served with a honey maple Dijon dressing. **V, GF, DF**

Entrée

Bacon Wrapped Filet Mignon- Angus filet mignon wrapped in Applewood bacon served with, Hassel back potatoes (roasted, cut potatoes get a bath in butter that's infused with rosemary and fresh garlic) and grilled asparagus **NF, GF**

~Vegetarian Option: Ravioli & Asparagus in Brown Butter sauce- Fresh butternut squash ravioli topped with Chefs brown butter sauce. Served with SLO locally grown asparagus.

Surf & Turf -New York Steak & large Prawns bathed a garlic butter sauce. Accompanied with roasted fingerling potatoes and pan seared broccolini **NF, GF**

~Vegetarian Options: Vegetarian Sliders- Black bean sliders on a Brioche bun, sweet onion jam, house pickles served with sweet potato hash

Rosemary & Garlic Lamb Chops: Grass Fed lamb, potato puree, roasted shallots, and balsamic roasted squash. **NF, GF**

~Vegetarian Option: Mediterranean Roasted Spaghetti Squash – tossed with Israeli Couscous, cauliflower, asparagus, kale and topped with parmesan truffle

Roasted Branzino- Fresh Branzino stuffed with fresh sliced vegetables and a delicious Chorizo vinaigrette. Accompanied with roasted seasonal vegetables. **NF, GF, DF**

DF~ Dairy Free | **NF~ Nut Free** | **GF~ Gluten Free** | **V*~Vegan** | **V ~ Vegetarian**

Buffet Dinner

Tier 1: Choose 1 salad & 2 proteins (included in package)

Tier 2: Choose 2 salad & 3 proteins (additional \$7.00 per person)

Tier 3: Choose 3 salad & 3 proteins (additional \$10.00 per person)

Sides

<u>Starches-</u>	<u>Vegetables-</u>
Smashed potatoes with chives	Crispy Brussel Sprouts
Loaded mashed potato	Grilled Asparagus
Sweet Potato Hash	Lemon Caper Asparagus
Cilantro lime rice	Pan seared Broccolini
Jalapeno Pinto beans	Butternut Squash
Forbidden Rice GF, NF, V	Farmers Market Seasonal
Buttered angel hair with sauteed spinach NF, V	Vegetables
Roasted garlic parmesan fingerling potatoes NF, GF, V	Sweet potato Mash
Polenta NF, GF, V* (available to add cheese)	Heirloom Glazed Carrots
Wild Mushroom Risotto GF, NF, V	

Proteins

Pepper Corn Bourbon Angus Sirloin GF, DF, NF

Grilled Hanger Steak GF, NF, DF

Chimichurri Salmon GF, NF

Whole Roasted Branzino GF, NF

Herb Roasted Chicken GF, NF, DF

Chicken Piccata NF

Braised Short Rib NF, DF

Citrus Marinaded Pork Tenderloin GF, NF

Herb Crusted Pork Tenderloin

New York Steak/Filet Mignon (available for +\$5 per person) NF, GF

Large Prawns (available for +\$2 per person) GF, DF, NF

DF~ Dairy Free | NF~ Nut Free | GF~ Gluten Free | V*~Vegan | V ~ Vegetarian



Enhancements

Hors D'oeuvres

Choose 3 from the below list for +\$20 per person

Choice of stationed or tray passed

Chilled

Burrata Crostini- **NF, V**

Antipasto Skewer – **GF V***

Dragon fruit Ceviche- **DF, NF, V***

Classic Shrimp Cocktail (*additional \$2.00 per person*) – **NF, DF, GF**

Ahi Tuna Tostada (*additional \$2.00 per person*) – **NF, DF, GF**

Sweet Potato Crostini with Prosciutto & Honey Roasted Figs

Bruschetta

Hot

Arancini Balls- **NF, V**

Chicken Satay Skewer- **GF, DF**

Spanakopita- **NF, V**

Mushroom Purse- **NF, V**

Wagyu Beef Sliders- **NF**

BBQ Chicken sliders

Lamb Lollipops- **GF, NF, DF**

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Enhancements (Continued)

Plated Desserts

Triple Chocolate Mousse \$14

Trio of Mini tarts- Blueberry, Lemon, Apple \$14

Strawberry Shortcake & Cream \$13

Blondie Toffee Crunch Bars- A buttery blondie studded with creamy white chocolate chunks and loaded with semi – sweet chocolate and chewy pieces of toffee. \$10

Kahlua Caramel Flan **V** \$12

Tres Leches Cinnamon Roll Bread Pudding **V** \$12

Raspberry, Chocolate Tango Bar- A tango of chocolate Brownie and truffled cream cheese, with ripe red-luscious raspberry and white and dark chocolate drizzles. \$11

Reception Displays

Each Reception Display is prepared to feed 25 people

Mediterranean Mezze Board: Hummus, falafel, spanakopita, tabbouleh, tzatziki, pita, marinated olives and feta \$300 **V**

Seafood Display: Oysters on the half shell, shrimp cocktail, ceviche, poached lobster, salad dip \$350 **GF, NF**

Charcuterie & Cheese: Assorted cured meats, chefs' selection of artisan cheese, crackers, traditional accoutrements \$375

Signature Sweet Station: Assorted mini cupcakes, assorted mini-French pastries, fresh seasonal berries, Chantilly cream, Frangelico mascarpone \$225

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Enhancements (Continued)

Carving Action Stations

Each Carving Action Station is prepared to feed 25 people. Carving Action Stations require a uniform attendant at \$150 per hour, per attendant (1 attendant per 50 guests).

Slow roasted prime rib \$150

Wood Roasted Whole Salmon \$125

Roasted Turkey Breast \$100

Herb Encrusted Rack of Lamb \$115

Slow Roasted Ham \$85

Carving Station comes with choice of two sides (see selection on buffet dinner page)

Vendor Meals

Choice of one entrée & non-alcoholic beverage per person. Selections required in advance.

Choose any entrée from Tier 1 Plated Dinner.

Non-Alcoholic Beverages: Coffee, tea, juice, Pepsi, Diet Pepsi, Sierra Mist, Lemonade

\$60.00 per vendor

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