



WEDDING PACKAGES

WEDDING PACKAGE INCLUSIONS

- A Catering Sales Manager to Assist in Planning your Special Event
- Dedicated Event Staff to Provide Exceptional Service to your Guests, on site
- Creative Meal Packages. Prepared by our Award-Winning Culinary Team
- Customized Wedding Cake
- Silver Cake Stand
- Cake Cutting and Service
- Four Hour Open Bar
- Champagne Toast
- One Complimentary Bartender for Every 100 Guests
- Floor Length Specialty Table Linens, Custom Napkins, and Chiavari Chairs
- Coordinated Linens on Accent Tables. Gift Table, Place Card Table, and Guest Sign-in Table
- Dance Floor, Staging, Tables, China, Glassware, and Silverware
- 1- Dedicated 20amp Power Circuit for Band/DJ
- Complimentary Self-Parking
- Complimentary Guest Room for the Wedding Couple on their Wedding Night
- Sparkling Wine and Chocolate Dipped Strawberry Amenity delivered to the wedding couple on the night of the wedding
- Menu Tasting (up to four guests) with a signed contract of 150 guests or more.

Package Price per person is based on a minimum of 100 guests
Additional \$20 per guest for under 100 guests (minimum 60 guests)

A professional wedding coordinator is required for all wedding ceremonies and receptions
A 25% service charge and applicable sales tax will be added to the menu prices

STERLING PLATED DINNER

WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

SALAD *Choice of one*

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Caesar Dressing

Mixed Market Greens

Shaved Vegetable Crudit , Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

ENTR ES *Choice of one*

Vegetarian option also available for dietary restrictions.

Roasted Frenched Chicken

Cracked Pepper Smashed Taters, Baby Vegetable M lange, Calabrian and Apple Caramel

Crispy Skinned Salmon

Risotto Ni oise, Baby Carrot M lange, Charred Lemon, Chive Oil

Prime Flat Iron Steak

Sweet Corn Puree, Potato Crisp, Grilled Asparagus, Fresno Pepper Chimichurri

Mushroom Carbonara ✓

Forged Mushrooms, Roasted Button Mushrooms, Bucatini Pasta, Gremolata, Shaved Parmesan

WEDDING CAKE

\$127 per guest

A 25% service charge and applicable sales tax will be added to the menu prices

GOLD PLATED DINNER

WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

SALAD *Choice of one*

Mixed Market Greens

Shaved Vegetable Crudit , Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

Greek Salad

Baby Rockets, Cucumbers, Baby Tomatoes, Red Onion, Kalamata Olives, Hummus, Lavosh Cracker, Citrus Vinaigrette

ENTR ES *Choice of one*

Vegetarian option also available for dietary restrictions.

Garlic Roasted Jidori Chicken

Spiced Barley and Lentils, Roasted Jumbo Asparagus, Tomato Concasse, Chicken Jus

Pan Seared Sea Bass

Crispy Risotto Cake, Baby Vegetables, Sauce Vierge, Lemon Oil

San Marzano Braised Short Ribs

Jumbo Asparagus, Baby Carrot, Chive Whipped Potatoes, Cabernet Demi, Fried Leeks

Pepper Crusted NY Strip

Roasted Mushroom Jus & Pan Seared Seabass, Sauce Vierge
Chive Whipped Potatoes, Baby Carrots Glazed in Herbs and Local Honey

Roasted Cauliflower Steak v

Green and Purple Cauliflower Puree, Charred Tomatoes, Honey Mustard Jus, Lemon Oil

WEDDING CAKE

\$149 per guest

A 25% service charge and applicable sales tax will be added to the menu prices

PLATINUM PLATED DINNER

WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

DISPLAYED CHEESE BOARD

SALAD *Choice of one*

Parma Caesar

Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Caesar Dressing

Mixed Market Greens

Shaved Vegetable Crudit , Glazed Pecans, Champagne Vinaigrette

Caprese Salad

Heirlooms, Fresh Mozzarella, House Tomato Crisps, Black Garlic Crostini, Basil Vinaigrette

Greek Salad

Baby Rockets, Cucumbers, Baby Tomatoes, Red Onion, Kalamata Olives, Hummus, Lavosh Cracker, Citrus Vinaigrette

ENTR ES *Choice of one*

Vegetarian option also available for dietary restrictions.

Petite Coffee Crusted Filet Half Herb Roasted Chicken Breast

Whipped Potatoes, Garlic Confit, Baby Carrot Tzimmes, Pinot Noir Reduction

Garlic Roasted Jidori Chicken

Basil Chimichurri & Pan Seared Verlasso Salmon, Caper Blossom Butter
Aged Gouda Risotto, Parisienne Vegetable M lange, Preserved Lemon

Coffee Crusted Filet

Pinot Noir Reduction & Cherry Smoked Jumbo Shrimp, Bearnaise
Whipped Potatoes, Garlic Confit, Roasted Jumbo Asparagus, Rosemary Sea Salt

Aged Gouda Risotto v

Wild Mushroom, Charred Baby Tomatoes, Pomegranate Glaze, Goat Cheese Quenelle, Chive Oil

TABLESIDE WINE SERVICE

WEDDING CAKE

\$159 per guest

A 25% service charge and applicable sales tax will be added to the menu prices

DINNER BUFFET

WELCOME RECEPTION

Selection of 3 Passed Hors d'Oeuvres

SALAD *Choice of one*

Market Salad

Shaved Carrots, Baby Tomatoes, Cucumbers, Red Onions, Radishes, Champagne Vinaigrette

Vegetable Antipasti

Grilled Vegetables, Pickled Vegetables, Boiled Eggs, Cheddar Cheese, Swiss Cheese, Lavosh Crackers, Hummus

ENTRÉES *Choice of one*

Vegetarian option also available for dietary restrictions.

Roasted Chicken

Calabrian and Apple Caramel

Frenched Chicken Piccata

Fried Caper Beurre Blanc

Roasted Chicken

Sinatra-Style, Fennel Sausage, Zinfandel Blanc

Smoked Pork Tenderloin

Apple Cider Glaze

Bourbon Glazed Salmon

Smoked Onion Butter, Charred Scallions

Blackened Snapper Pontchartrain

Sherry, Beurre Blanc, Shrimp, Crab, Fried Artichoke

Sea Bass a la Bucco

Tomato Ragout, Chicken Jus

CARVING STATION

Herb Marinated Beef Tenderloin

Cracked Pepper Demi, Artisan Rolls, Duke's Mayonnaise, Tarragon Mustard, Whole Grain Mustard and Horseradish Chantilly

SIDES

Seasonal Vegetable Medley, Baby Vegetables, Herbs, Lemon Butter
Potatoes Au Gratin, Marble Potatoes, Cheddar Cheese, Bechamel
Roasted Barley Pilaf, Butternut Squash, Spinach, Carrots, Shaved Parmesan

WEDDING CAKE

\$174 per guest

A 25% service charge and applicable sales tax will be added to the menu prices

**Must have a chef Attendant (1 Attendant per 100 guests) \$200 per attendant*

HORS D'OEUVRES

CHILLED

Lobster Mango Salad, Pickled Cucumber

House Cured Salmon, Pastrami Mustard, Rye Toast

Charred Asparagus, Prosciutto, Bleu Cheese Mousse, Asiago Aioli, Cracked Pepper

Beef Tenderloin, Candied Onion, Truffle Aioli, Crostini

Bacon and Cheddar Deviled Egg, Tabasco Caviar

Spicy Cheddar Straws v

Bruschetta Pomodoro, Aged Balsamic, Micro Basil v

Antipasto Skewer, Olive, Artichoke, Baby Tomato, Mozzarella, Pesto v

French Brie, Apple Port Compote, Crostini v

WARM

Chicken Fried Oysters, Black Pepper Gravy

Beef Wellington Purses, Black Truffle Béarnaise

Shrimp Dumpling, Ponzu

Lump Crab Cake, Saffron Aioli, Sriracha Caviar

Pork Carnitas Taquito, Fire Roasted Salsa

Chicken Tandoori Skewer, Naan, Cucumber Tzatziki

Crab Puffs, Cream Cheese, Wonton Crisp, Ponzu Plum Sauce

White Truffle Mac and Cheese Arancini v

Forged Mushrooms, Roasted Garlic, Goat Cheese, Bruschetta v

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ENHANCEMENTS

Charcuterie \$28

Spanish Chorizo | Soppressata | Capicola | Prosciutto
Cured & Brined Olives | Mostarda | Pickled Vegetables
Assortment of Crackers & Baguettes

Imported & Domestic Cheese Selections \$25

Assorted Farm Fresh Cheeses
Fresh Fruits | Dried Fruits | Candied Nuts
French Baguettes & Lavosh Crackers

Market Vegetable Crudité \$23

Fresh Local Vegetables | Grilled Vegetables
House Pickled Vegetables | Bleu Cheese Dip
Herb Buttermilk Dip | Red Pepper Hummus
Late Night Bites

Breakfast Tacos

Scrambled Eggs | Cheddar Cheese | Bacon | Salsa on Side
\$9 Per Person

Gourmet Slider Station

\$35 Per Person

(Choice of 2)

Mini Hamburgers

Grilled Onions, Braised Pork Belly, Cheddar Cheese, Mini Brioche

Slow Roasted Pork

Barbecue Sauce, Apple Slaw, Mini Brioche

Hot Dog

House Ketchup, Tarragon Mustard, Diced Onions, Pickle Relish

Nashville Hot Chicken

Mac & Cheese, House Pickles, Mini Brioche

Pimento Grilled Cheese

Tomato Crisp, House Pickled Jalapenos, Mini Brioche

MYO Ice Cream Sandwich Station \$24

House Made Cookies

Chocolate Chip | Double Chocolate | Oatmeal Raisin

Ice Cream

Vanilla | Chocolate | Strawberry

Toppings

Caramel | Fudge | Confetti

A 25% service charge and applicable sales tax will be added to the menu prices

WEDDING PACKAGE BEVERAGES

HOSTED BAR PREMIUM BRANDS

Jack Daniels Whiskey
Evan Williams Bourbon
Johnny Walker Red Scotch
New Amsterdam Gin
El Juarez Tequila
Ron Rico Rum
Svedka Vodka

DOMESTIC BEER

Bud Light, Budweiser, Miller Light, O'Doul's

IMPORT & SELECT BEERS

Corona, Heineken, Shiner Bock

PREMIUM WINE

Three Thieves Cabernet Sauvignon, CA
Three Thieves Chardonnay, CA
Three Thieves Pinot Noir, CA
Three Thieves Pinot Grigio, CA

SOFT DRINKS

BOTTLED WATER

UPGRADES TOP SHELF SPIRITS

Crown Royal Whiskey
Makers Mark Bourbon
Johnny Walker Black Scotch
Tanqueray Gin
Herradura Reposado Tequila
Tito's Vodka
\$10 per guest

TOP SHELF WINES

Carmel Road Cabernet Sauvignon, CA
Carmel Road Pinot Noir, CA
Carmel Road Chardonnay, CA
Matua Sauvignon Blanc, New Zealand
\$5 per Guest

WEDDING CAKE

You will be introduced to our cake vendor after the signing of the contract.

Cake details to consider

SHAPE OF CAKE

Round or Square

TIER TYPE

Stacked or Divided

CAKE FLAVOR

Choose One or Two

Vanilla | Chocolate | Red Velvet | Carrot | Other

additional flavors may be an additional fee

FILLINGS

Choose One

Raspberry Preserves | Cream Cheese | Lemon | Vanilla Buttercream

additional flavors may be an additional fee

ICING

Vanilla Buttercream

Please ask about custom design cakes and pricing

WEDDING CEREMONY PACKAGE

- Indoor or Outdoor Ceremony Location for One Hour
- Setup and Teardown of Resort Chairs
- Inclement Weather Backup Space for Outdoor Ceremony
- Pre-Ceremony Ready Room
- Gift Table with Resort White or Black Linen
- Unity Table with Resort White or Black Linen
- \$2,700++

In Conjunction with your Reception held at The Resort

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