



WEDDING

packages



777 ALTA VISTA ST. PLACENTIA, CA

CEREMONY

package



INCLUDES

Bridal Suite

Groom's Room

Two Hours of Set-Up

One Hour of Ceremony Time

White Padded Garden Chairs

Rehearsal

SATURDAY **\$3,500**

FRIDAY
& SUNDAY **\$2,500**

RECEPTION *packages*



GOLD

SATURDAY **\$95** | FRIDAY/SUNDAY **\$75**

- | | |
|-------------------------------|---|
| Five Hours of Event Time | Acrylic Charger Plates |
| Full-Service Staff | Plated or Buffet Dinner with One Entrée Selection |
| Two Tray-Passed Hor D'Oeuvres | Champagne & Sparkling Cider Toast |
| Cash Bar during Reception | Cake Cutting Service |
| Wooden Dance Floor | Coffee Service |
| Fruitwood Chiavari Chairs | Soda, Iced Tea, Lemonade & Water |
| Floor-Length Linens | |



PLATINUM

SATURDAY **\$130** | FRIDAY/SUNDAY **\$110**

Everything included in Gold Package plus...

- One Hour Hosted Well Bar
- Total of Four Tray-Passed Hor D'Oeuvres
- Plated or Buffet Dinner with a Choice of Two Entrées
- Custom Designed Wedding Cake



DIAMOND

SATURDAY **\$160** | FRIDAY/SUNDAY **\$140**

Everything included in Gold and Platinum Packages plus...

- Champagne Welcome
- Total of Five Tray-Passed Hor D'Oeuvres
- Fully Hosted Well Bar
duration of Cocktail Hour & Reception
- Choice of Chiavari Chair Color
- Late Night Snack

DREAM TEAM PACKAGE Wedding Coordinator, DJ, Photographer, & Floral Package **\$12,000**

Gold, Platinum, & Diamond Packages are priced per guest. Inquire for customization. All Pricing is subject to 22% Service Charge & Sales Tax.

MENU *selections*

HORS D'OEUVRES



Mini Crab Cakes with Chipotle Aioli
Jumbo Coconut Shrimp
Ahi Tuna Mini Tacos with Wasabi Aioli
Jumbo Shrimp Cocktail



Beef Wellington
Barbeque Meatballs
Seared Beef Crostini with Horseradish Sour Cream
Chicken & Waffle Bites
Chicken Teriyaki Skewer



Classic Bruschetta
Vegetarian Spring Rolls
Caprese Skewers with Balsamic Glaze

Appetizer Displays Available Upon Request



SALADS

Choice of One | All Dinner Selections Include Warm Rolls & Butter

Champagne Salad

Fresh Greens with Dried Cranberries, Candied Walnuts, Feta Cheese & Bacon Crumbles. Served with Champagne Vinaigrette

Caprese Salad

Fresh Greens with Fresh Mozzarella, Tomato Slices & Basil. Served with Balsamic Reduction

Caesar Salad

Romaine Hearts topped with Shredded Parmesan, Tomatoes & Croutons. Served with Caesar Dressing

Field Greens Salad

Cucumber, Tomato, Shredded Carrots & Croutons. Served with Balsamic Vinaigrette

Iceberg Wedge Salad

Iceberg wedge topped with Tomato, Red Onion, Crispy Bacon & Bleu Cheese Crumbles Served with Bleu Cheese or Ranch Dressing

All Pricing is subject to 22% Service Charge & Sales Tax.



MENU *selections*

ENTRÉES

All Entrées served with Chef's Seasonal Vegetables | Add an Entrée selection \$5

Chicken Marsala | Creamy Mashed Potatoes

Creamy Tuscan Chicken | Creamy Mashed Potatoes

Chicken with Lemon Caper Sauce | Saffron Rice Pilaf

Salmon with Roasted Red Bell Pepper Sauce | Saffron Rice Pilaf

Tri Tip with Shallot Demi Glaze | Creamy Mashed Potatoes

Top Sirloin with Chimichurri Sauce | Roasted Red Potatoes

Chef's Accomodation Entrée

Gluten Free, Vegan & Allergen Conscious

Coconut Milk Lemongrass Tofu Rice Bowl with Vegetables

Children's Entrée

Guests 3-10 years old

Chicken Tenders with French Fries & Fresh Fruit

**Meal indicators required for all plated dinner selections.*

LATE NIGHT SNACKS

Hot Cocoa & Donuts Bar | \$6

Fresh donuts & rich creamy hot cocoa

Churro Bar | \$8

Warm churros with chocolate & caramel syrup, sprinkles & whipped cream

Petite Dessert Bar | \$10

Cream brûlée, chocolate éclairs, fruit tarts & mini cookies

Cereal Bar | \$6

Individual cereal cups & milk

Nacho Bar | \$8

Tortilla chips, nacho cheese, pico de gallo, jalapeños, tomatoes, onions, & cilantro

Slider Bar & Chips | \$10

Gourmet sliders with condiments & individual chip bags

HOSTED

beverages

Champagne Welcome

\$7 for all guests 21 years & older

Josh Wine Service With Dinner

\$5 during Hosted Bar

\$10 during Cash Bar

Hosted Soft Bar

House Wine, Domestic, Imported, & Craft Beer

First Hour \$14 | Each Additional Hour \$8

Hosted Well Bar

Well Liquor, Mixers, House Wine, Domestic, Imported, & Craft Beer

First Hour \$16 | Each Additional Hour \$10

Brand Selections

Conciere & Seagrams

Hosted Call Bar

Call Liquor, Mixers, House Wine, Domestic, Imported, & Craft Beer

First Hour \$18 | Each Additional Hour \$12

Brand Selections

Titos, Tanqueray, Bacardi, Captain Morgan, Jimador, Johnnie Walker Red, Buffalo Trace

Hosted Premium Bar

Premium Liquor, Mixers, House Wine, Domestic, Imported, & Craft Beer

First Hour \$20 | Each Additional Hour \$14

Brand Selections

Ketel One, Hendricks, Patron Silver, Corralejo Reposado, Johnnie Walker Black, Maker's Mark

Inquire for Hosted Bars based on Consumption. Out of stock items will be replaced with similar brands. Shots are not allowed on property. All pricing subject to 22% service charge and tax.

ELEVATE YOUR *experience*

Colored Chiavari Chairs

\$9 per chair

Gold, Silver, White or Black

Fruitwood Chiavari Chairs included in Gold & Platinum

Choice of color with Diamond Package

Glass Rim Charger Plates

\$6 each

Acrylic Chargers included in all packages

Satin Tablecloths

\$14 per linen

Choice of color

Satin Napkins

\$2 per napkin

Choice of color

Three Hour Photo Booth

\$700

With Eureka Photo Booth Company

Ballroom Window Draping

\$1,400

With Specialty Backdrop behind
Sweetheart Table

Sweetheart Table Draping Backdrop

\$700

9' x 10'

Up-lighting Package

\$600

20 uplights with spotlights on
sweetheart table and cake table

White Dance Floor

\$1,300

Standard, Round, or Diamond

Extra Hour of Event Time

\$1,500

Maximum of two hours