

# EVENT OPTIONS

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

## Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.



## Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

## And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- Photo & Video Shoots
- Meetings & Seminars



# APPEALING APPETIZERS

## CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	☑	○
Variety of Domestic & Imported Cheese with Crackers	☑	○
Rainbow Vegetable Platter with Pesto Hummus Dip	☑ ✖	○
Fresh Mozzarella & Grape Tomato Caprese Skewers	☑ ✖	○
Ahi Tuna Sashimi Wontons with Wasabi Cream*	☆	○
Array of Fresh Sliced Fruit with Honey Yogurt	☑ ✖ 🍃	○
Roma Tomato & Fresh Basil Bruschetta	☑ 🍃	○
Balsamic & Strawberry Crostini	☑	○
Smoked Salmon Canapés	✖	○
Mini Shrimp Tostadas	✖	○

## HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	☑	○
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		○
Pulled Pork Canapés with Pineapple Salsa		○
Mini Crab Cakes with Spicy Remoulade		○
Chicken & Waffles with Bourbon Syrup		○
Spicy Jamaican Jerk Chicken Skewers	✖	○
Mac & Cheese Panko Croquettes	☑ ☆	○
Sweet & Tangy BBQ Meatballs		○
Bacon Wrapped Wild Scallops	✖ ☆	○
Brie & Apple Phyllo Kisses	☑	○
Pork Belly BLT Crostini		○



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2025 & Dec 31, 2025.

# ENTICING ENTRÉES

## SALADS

Buffet

Assorted Salads



## ENTRÉES

Buffet

Rosemary Garlic Herb Chicken 



Charred Lemon Chicken Piccata



Chicken Cordon Bleu with Chardonnay Sauce



Panko Parmesan Crusted Chicken with Sherry Cream 



Cremini Mushroom Chicken Marsala



Alaskan Cod with Grape Tomato Vinaigrette 



Oven-Roasted Salmon with Tarragon Butter Sauce  



Harvest Grain Stuffed Bell Pepper   



Five-Cheese Tortellini Pesto Parmesan 



## CARVING STATION OPTIONS

Buffet

Pit Ham with Pineapple Glaze 



Oven-Roasted Turkey with Gravy



Herb-Crusted Beef Tenderloin Au Jus  UPGRADE



Roast Beef Au Jus with Creamed Horseradish 



Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   UPGRADE



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# DELICIOUS DECADENCES

## SPECIALTY BUFFETS

Includes three hours of event time.

Cost per person

### EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

\$37.98

### SUMMER GRILL BBQ

Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.

\$37.98

### FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

\$36.98

### ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

\$35.98

## DESSERTS

Cost per person.

### DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

\$8

### DONUT STATION

Fun display of fresh-baked donuts

\$5

### INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

\$6

### COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

\$4

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