



WELCOME TO
Town and Country
RESORT

A note from our chef.

REDEN RAMOS | EXECUTIVE CHEF
San Diego, Ca

Town and Country Resort's culinary team is second to none. Combining excellent culinary skills and techniques, original and creative recipes and the freshest ingredients in Southern California, Town and Country's cuisine offers a wide selection for tastes of all kind. From award-winning dishes in ARLO, to mouth-watering comfort food and south of the border favorites in Lapper Sports Bar + Kitchen, to delicious pastries in the MRKT and tasty bites at Monkey Bar, to exciting offerings for banquets and special events, the team delivers. Bon appetit!

Event Guidelines

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/champagne with a corkage fee.

PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 27% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event Orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) days business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/menu discounts and concessions do not apply to custom or modified menus.

DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a \$200.00 labor fee will apply. Dinner buffets for less than 50 guests, a labor fee of \$300.00 will apply.

BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$200.00 per bar per event. Any additional bartenders requested beyond these guidelines is subject to the \$200.00 fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/containers may be brought into an event by guests.

SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a \$500 labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee of \$300 per hour or fraction thereof.

OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers.

Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

NUTRITION SYMBOLS

-  VEGETARIAN
-  VEGAN
-  GLUTEN FREE

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BREAKFAST



Town and Country
RESORT

T&C Plated Breakfast \$48/person

Plated breakfast includes basket of daily breakfast breads, coffee, tea and orange juice service.

Served {Select One}

QUICHE LORRAINE 🍷

Caramelized Onions, Smoked Bacon, Roasted Red Potatoes

CLASSIC ALL AMERICAN 🍷

Scrambled Eggs, Link Pork Sausage, O'Brien Potatoes

VANILLA LACED FRENCH TOAST 🍷

Thick-cut Brioche, Smoked Bacon, Maple Syrup, Whipped Butter

HAM, BACON, LEEKS BREAKFAST STRATA 🍷

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

CHIMICHURRI SKIRT STEAK AND EGGS 🍷

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

T&C Continental Breakfasts

Sunny State Of Mind \$44/person

ORANGE JUICE

REGULAR, DECAFFEINATED COFFEE & HERBAL TEA

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

Hotel Circle Continental \$52/person

ORANGE, APPLE & CRANBERRY JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE & HERBAL TEA

OUR SELECTION OF ARTISINAL BREAKFAST PASTRIES

Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

with Orange Honey Glaze

BAGELS

With Whipped Cream Cheese

ASSORTED YOGURTS



T&C Buffet Breakfasts

Sunrise Surprise \$54/person

- ORANGE AND APPLE JUICE
- REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS
- SEASONAL SLICED FRUIT & BERRIES
- DAILY BREAKFAST BAKERY SELECTION
- SCRAMBLED EGGS
- DOUBLE APPLEWOOD SMOKED BACON OR CHICKEN APPLE SAUSAGE LINKS
- O'BRIEN POTATOES
Pepper & Onion Medley

Mack Daddy-O Breakfast Buffet \$66/person

- ORANGE AND APPLE JUICE
- REGULAR, DECAFFEINATED COFFEE AND HERBAL TEA SELECTIONS
- OUR SELECTION OF ARTISANAL BREAKFAST PASTRIES
Including Danish, Croissant and Muffins Served with Butter and Assorted Fruit Preserves
- SEASONAL FRUIT DISPLAY WITH ORANGE HONEY GLAZE

DAILY BREAKFAST BAKERIES SELECTIONS

CHOICE OF EGGS {Select one}

Scrambled Eggs 🍳
With Chives

Mediterranean Scramble 🍳
With Italian Sausage, Spinach,
Marinated Tomato and Crème
Fraiche

Egg Strata 2 Way 🍳
Sausage with Cheddar Strata
and Spinach, Roasted Pepper,
Mushroom and Feta Strata

South of the
Border Scramble 🍳
With Chorizo, Bacon
and Cheddar

MEATS {Select one}

Chicken Apple Sausage

Black Forrest Ham

Turkey Sausage

Applewood Smoked Bacon

Pork Sausage

Canadian Bacon

POTATOES {Select one}

Crispy Red B Potatoes
With Caramelized Onion and Fresh Herb

Potato Hash
With Mushroom and Black Kale
Ranch Potato with Peppers and Onion

Roasted Fingerling Potato
With Garlic Confit and Rosemary

SWEETS {Select one}

Steel Cut Oatmeal 🍌🍌🍌
Brown Sugar, Raisins, Almonds, Dried Fruit

Classic Buttermilk Pancakes 🍌
Vanilla Crème Chantilly, Whipped Butter,
Warm Syrup

Greek Yogurt Parfait 🍌
Granola, Assorted Berries

Cinnamon & Vanilla
Brioche French Toast 🍌
Apple Chutney, Whipped Butter,
Warm Syrup

Belgian Waffles 🍌
Berry Compote



Breakfast Enhancements

EGGS {Select one} \$14

Scrambled Eggs with Chives 🍳

Mediterranean Scramble

With Italian Sausage, Spinach, Marinated Tomato and Crème Fraiche

Egg Strata 2 Way,

Sausage with Cheddar Strata and Spinach, Roasted Pepper, Mushroom and Feta Strata

South of the Border Scramble

With Chorizo, Bacon and Cheddar

THE MEATS {Select two} \$15

Chicken Apple Sausage

Applewood Smoked Bacon 🍳

Black Forrest Ham 🍳

Pork Sausage

Turkey Sausage

Canadian Bacon 🍳

STARCHES {Select one} \$11

Crispy Red B Potatoes 🍳

With Caramelized Onion and Fresh Herb

Potato Hash 🍳

With Mushroom and Black Kale

Ranch Potato

With Peppers and Onion

Roasted Fingerling Potato 🍳

With Garlic Confit and Rosemary

OMELETS BY DESIGN \$22/person

Smoked Bacon, Ham, Chicken Apple Sausage, White & Yellow Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

Requires 1 Chef Attendant per 50 guests | \$150

PAPPALECCO ACAI BOWLS \$18/person

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

Requires 1 Attendant per 50 guests | \$150

BREAKFAST SANDWICH SELECTION \$150/doz

Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg Over Hard, Provolone

Turkey Melt

English Muffin, Turkey Sausage, Spinach Egg White Fritata, Swiss Cheese

BREAKFAST BURRITO \$130/doz

Scrambled Eggs, Pork Machaca, Tater Tots, Pepper Jack Cheese

Scrambled Eggs, Roasted Potato, Chorizo, Onions, Jack Cheese

Scrambled Eggs, Smoked Bacon, Crispy Potato, Cheddar Cheese

Scrambled Eggs, Potato Hash, Braised Short Ribs, Mushroom

Scrambled Egg Whites, Beyond Burger, Sun Dried Tomato, Spinach, Spinach Wrap

SEASONAL FRESH FRUIT & BERRIES \$8 🍷

HEALTHY ENERGY BOOST SHOT \$5 🍷

HONEY GREEK YOGURT & BERRIES \$8 🍷

COTTAGE CHEESE & PINEAPPLE \$7 🍷

Toasted Coconut, Agave

MORNING MEAT AND CHEESE BOARD \$22/person

A selection of cheese and meats to include:

Boursin, Brie and Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto and Capicola

Served with Fig Jam, Stone Mustard, Herb Mayonnaise, Stone Mustard and Honey

BEE T ROOT MARINATED SMOKED SALMON \$15/person

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese with Capers, and a Plain Bagel

SELECTION OF BOXED COLD CEREALS \$6 each

Milk, Non-Dairy Milk

HARD BOILED EGGS \$60/doz

STEEL CUT OATS \$11/person

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

HOUSE-MADE GRANOLA & GREEK YOGURT PARFAITS \$120/doz

BAGELS WITH WHIPPED CREAM CHEESE \$86/doz

Morning Breaks

Pricing based on 30 minute service. 25 guest minimum required.

Pastry Shop \$24/person

- Coffee Cake 🍷
- Cinnamon Buns 🍷
- Blueberry Scones 🍷
- Seasonal Fruit Salad 🍷🍷
- Agave Drizzle

Sunrise \$24/person

- Whole Fresh Fruit 🍷🍷
- Mini Greek Yogurt Parfait 🍷
House-made Whole Grain Granola,
Assorted Berries
- Mini Bran Muffins 🍷
- Mini Banana Nut Muffins 🍷

The Mrkt \$27/person

- Assorted Biscotti
- Madeleines
- Scones
- Bottled Frappuccinos, Fresh Brewed Coffee,
Decaffeinated Coffee, Herbal Teas
Flavored Syrups, Cinnamon, Cocoa,
CrèmeChantilly

T&C Break \$28/person

- Malasada 🍷
Raspberry, Vanilla, Cinnamon Sugar
- Bacon And Cheddar Egg Bites 🍷
- Individual Bags Of Smoked Almonds 🍷🍷
- Elixir Infusion Shots 🍷
Bee Pollen

Morning Boost \$27/person

- Edamame 🍷🍷
- Bran Muffins 🍷
- Make Your Own Mini Pappalecco Acai or
Chia Pudding Bowl 🍷
Coconut, Banana, Blueberries, House Granola,
Dark Chocolate Flakes, Peanut Butter, Honey
With Chef Attendant / \$150/station

Pacific Trail \$26/person

- Build Your Own Trail Mix
Deluxe Mixed Nuts, Mini Pretzels, M&Ms, Spicy
Bar Mix, Dried Cranberries, Banana Chips,
Coconut Shavings, Chocolate Chips, Goldfish
Crackers, Yogurt-Covered Raisins



Afternoon Breaks

Pricing based on 30 minute service. 25 guest minimum required.

Sweet & Savory \$27/person

Bavarian Soft Pretzels, House-Made Chips
Onion Dip, Country Mustard, Beer Cheese
Mini Cup Cakes, Cookies

Dips & Chips \$30/person

Onion Dip, Baba Ganoush, Roasted Red Pepper Hummus, Salsa, Guacamole
Warm Spinach & Artichoke Dip
Pita Chips, Naan, Potato Chips, Tortilla Chips

Grilled Cheese Bites \$29/person

Smoked Pork Loin and Swiss Sesame
Ham and Brie
American Cheese and Tomato
Tomato Bisque Shooter

7th Inning Stretch \$32/person

Mini Corn Dogs
Honey Mustard

San Diego Pretzel Bites

Nacho Cheese
Roasted Sea Salt Peanuts, Cracker Jacks Caramel Popcorn
Root Beer

Farmer's Market \$23/person

Locally Sourced Vegetable Crudites 🌱
White Bean Hummus, Ranch

Skewered Baby Caprese Bites

House Made Potato Chips: 🌱
Sea Salt, Truffle and Parmesan, Barbecue

Barrio Break \$27/person

Custard Filled Cinnamon Churros
Dulce de Leche
Tres Leches
Cream Cheese Flan
Orange Glaze
Chamoy Fruit Cups
House Made Lime Tortilla Chips, Salsa

Ciao Bella \$36/person

Charcuterie and Cheese Board
Olive Tapenade, Assorted Crackers, Crostini
Fried Raviolis
San Marzano Sauce
Mini Cannoli, Chocolate Truffles

Trixie Ice Cream \$27/person

Assorted Novelty Ice Cream Bars, Popsicles, Paletas,
Ice Cream Sandwiches

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas

The Lemon Grove \$28/person

Lemon Bars, Limoncello Cookies
Lemon Meringue Tarts, Lemon Poppyseed Loaf
Lemonheads, San Pellegrino Lemonata

Cookie Sandwich Break 27/person

Chocolate Cookie Sandwich with Chocolate Ganache
Peanut Butter Cookie with Berry Jam
Buttercream
Madelaine Sandwich with Caramel Mousse
Cold Milk and Iced Coffee



À la Carte

SEASONAL WHOLE FRUIT \$5/piece
INDIVIDUAL ASSORTED FRUIT YOGURTS \$6 each
GRANOLA BAR, NUTRI GRAIN® BAR \$6 each
MARKET FRESH SEASONAL FRUIT & BERRIES \$12/guest
WHOLE GRAIN GRANOLA & YOGURT PARFAIT \$12 each
TRAIL MIX {Packaged} \$9 each

EGG BITES \$80/dozen
Bacon and Cheddar or Spinach, Tomato and Cheese
ICE CREAM BARS {Packaged} \$9
GRANOLA BARS {Packaged} \$8
CHIPS/PRETZELS/POPCORN {Packaged} \$5 each
NUTS {Packaged} \$9 each

Bakery Selection \$88/dozen

CINNAMON BUNS
ASSORTED BAKED PASTRIES
Danish, Muffins, Croissants
ASSORTED FRESHLY BAKED COOKIES
ASSORTED BARS
S'MORES BAR

FRUIT OATMEAL BARS
LEMON BAR
PECAN BAR
MAGIC BAR
BREAKFAST BREADS
ZUCCHINI BREAD

BANANA NUT BREAD
CORN BREAD MUFFINS
LEMON POPPYSEED BREAD
COFFEE CAKE
ASSORTED BLONDIES
& FUDGE BROWNIES

Beverages

COFFEE \$143/gallon
Regular, Decaffeinated Coffee & Assorted Tea
JUICES \$105/gallon
Orange, Cranberry, Tomato, V-8®, Apple,
Pineapple, Grapefruit
SOFT DRINKS \$7 each
BOTTLED WATERS \$7 each
BOTTLED TEAS \$8 each

SPORTS DRINKS \$12 each
ENERGY DRINKS \$12 each
BREWED ICED TEA \$100/gallon
LEMONADE \$80/gallon
CHEF'S SEASONAL INFUSED WATER \$40/gallon
STARBUCKS® BOTTLED FRAPPUCCINO® \$10 each



LUNCH



Town and Country
RESORT

Plated Lunches

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

Soups & Salads {Select one}

TOMATO BISQUE  
Goat Cheese Crouton, Basil Oil

BROCCOLI CHEDDAR 
Broccoli Fritter, Chives

LITTLE ITALY MINISTRONE 
Pesto

NEW ENGLAND CLAM CHOWDER 
Bacon Relish

SPINACH SALAD  
Shaved Radish, Almonds, Sweet Onion, Honey Mustard Dressing

BABY ROMAINE WEDGE   
Roasted Tomatoes, Parmesan Crisp, Bermuda Onions,
Lemon Garlic Dressing

TOMATO CAPRESE  
Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions,
Balsamic Lacquer, White Balsamic Vinaigrette

ORGANIC BABY FIELD LETTUCES  
Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, House Herb
Vinaigrette


Entrées {Select 1 entrée for group}


USDA PRIME FLAT IRON \$68 
Roasted Garlic Mashed Potato, Caramelized Onions, Thyme Roasted Farm
Carrots, Red Wine Jus

PAN SEARED SALMON \$66 
Saffron Scented Rice, Garlic Caulini, King Mushroom, Yuzu Butter Sauce,
Tarragon Oil

APPLE AND HERB BRINED DUROC PORK LOIN \$62 
Roasted Smashed Potatoes, Lacquered Carrots, Petite Green Beans, Brown
Butter Almonds, Calvados Reduction

LEMON AND ROSEMARY CHICKEN PAILLARD \$64 
Mushroom Risotto, Asparagus, Wilted Bloomsdale Spinach,
Oven Roasted Tomatoes, Lemon and Caper Jus

T&C WAGYU MEATLOAF \$66 
Sour Cream & Chive Whipped Potato, Crispy Brussel Sprouts, Roasted
Tomatoes, Mushroom Gravy

LOCAL HALIBUT VERA CRUZ \$66 
Arroz Verde, Cilantro Oil Asparagus, Charred Sweet Peppers and Corn,
Salsa Vera Cruz Puree

CHICKEN MARGHERITA WITH BUFFALO MOZZARELLA \$64
Crispy Sundried Tomato Polenta, Asparagus, Fried Braised Swiss Chard,
Lemon Caper Cream

BAKED EGGPLANT ROLLATINI \$62  
Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

GRILLED CAULIFLOWER STEAK \$62  
Red Quinoa, Roasted Tomatoes, Brussel Sprouts, Turmeric Vinaigrette

Desserts {Select one}

TOASTED BROWN BUTTER POUND CAKE
Berry Compote, Basil Syrup

MANGO, COCONUT, PASSION FRUIT MOUSSE 
Fresh Berries, Mango Coulis

CARAMEL FLAN 
Caramel Custard, Blackberries

FRESH LEMON TART 
Lemon Curd, Raspberry, Crème Chantilly

TRADITIONAL CHEESECAKE 
Graham Crumble, Blueberry, Caramel

CHOCOLATE DECADENCE 
Rich Chocolate Cake, Dark Chocolate Cream,
Chocolate Shavings, Strawberry

SEASONAL FRUIT TART 
Assorted Fruits, Pastry Cream, Apricot Glaze



Lunch Buffets

All buffets are served with iced tea. 60 min service duration.

Artisanal Deli \$70/person

CREAMY CHICKEN AND VEGETABLE SOUP  

CAVATAPPI SALAD 

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

GARDEN SALAD 

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

DELI MEATS 

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

DELI CHEESES 

Muenster, Cheddar, Swiss

ACCOMPANIMENTS 

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS

KETTLE CHIPS

DESSERTS 

ASSORTED COOKIES

BROWNIES

Taste of Provence \$78/person

ARTICHOKE SALAD 

Roasted Tomatoes, Watercress, Hothouse Cucumbers

QUINOA SALAD 

Radicchio, Roasted Fennel, Bell Pepper, Lemon Dressing

ENTRÉES {Choice of two}

CHICKEN CACCIATORE 

Olives, Tomatoes, Artichoke Ragout

CREAMY TUSCAN SALMON 

Braised Fennel, Capers, Tomatoes, Basil

CHIANTI BRAISED SHORT RIB 

Heirloom Carrots, Pan Jus

ROASTED EGGPLANT ROLLATINI 

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

ACCOMPANIMENTS

CREAMY CAVATAPPI  

Asparagus, Mushrooms, Sundried Tomato, Tomato Basil Cream

ROASTED SEASONAL VEGETABLES 

CIABATTA DINNER ROLLS 

DESSERTS

CANNOLIS 

TIRAMISÙ

Tailgate BBQ \$81/person

BBQ CHOPPED SALAD  

Romaine, Charred Corn, Diced Egg, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

BABY RED POTATO SALAD 

Red Onion, Celery, Herb Mayonnaise

ENTRÉES {Choice of two}

HONEY MARINATED CHICKEN BREAST 

Mustard BBQ Sauce, Charred Peppers, Fried Jalapenos

BBQ TRI TIP 

Bourbon BBQ Sauce, Grilled Scallions, Crisp Onion Rings

SMOKED BABY BACK RIBS 

Marinated Cabbage, White BBQ Aioli Drizzle

VEGAN CHILI 

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

ACCOMPANIMENTS

CORN ON THE COB  

BROWN SUGAR & BACON BAKED BEANS 

CORN MUFFINS 

DESSERTS

BANANA PUDDING  

Nutella

APPLE PIE 

Lunch Buffets (cont.)

Riki Tiki \$83/person

ISLAND-STYLE MAC SALAD

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

BIBB LETTUCE & LYCHEE

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

ENTRÉES {Select two}

HULI HULI CHICKEN BREAST

Gai Lan, Roasted Pearl Onions, Black & White Sesame Seeds

CHAR SIU PORK ROAST

Sautéed Napa Cabbage, Edamame, Asian BBQ, Wonton Strips

SHOYU MAHI MAHI

Baby Shanghai Bok Choy, Pineapple & Mago Salsa, Thai Chili Butter

CRISPY SWEET & SOUR TOFU

Wok'd Red Peppers & Onions, Mandarin Oranges

Time For Some Baja \$84/person

CILANTRO LIME COLESLAW

Toasted Pepitas

MIXED GREEN SALAD

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

TORTILLA CHIPS & MOLCAJETE SALSA

ENTRÉE {Select two}

ACHIOTE ROASTED CHICKEN

Sautéed Bell Peppers & Onion

SEARED BEEF FAJITAS

Sautéed Bell Peppers & Onion

CILANTRO MARINATED MAHI MAHI STRIPS

GREEN CHILE & SMOKED GOUDA TAMALES

ACCOMPANIMENTS

STEAMED JASMINE RICE

King's Hawaiian Rolls, Furikake

WOK CHARRED JULIENNE VEGETABLES

DESSERTS

BUTTER MOCHI

MANGO COCONUT TAPIOCA

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

MEXICAN RICE

REFRIED BEANS

Pico De Gallo

CONDIMENTS

Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

DESSERTS

CINNAMON CHURROS

Dulce De Leche

KAHLUA FLAN



Grab & Go

Lunches are “walking” lunches and are served in “to go” packaging.

Boxed Lunches \$60/person

Includes whole fruit, chef's choice of individual salad, potato chips, choice of sandwich or wrap, chef's choice dessert, choice of soft drinks or bottled waters.

SANDWICHES {Choice of up to 2 sandwiches or wraps}

ROAST BEEF

Horseradish, Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

HONEY BAKED HAM

New York Cheddar, Jalapeno Marmalade, Crisp Lettuce, Tomato, Brioche Bun

ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia

WRAPS

CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

ROASTED VEGETABLE*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

MEDITERRANEAN*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing



RECEPTIONS



Town and Country
RESORT

Hors D' Oeuvres

Minimum 75 pieces per item. Butler passed attendant fee at \$150, one attendant/75 guests

Cold {10/piece}

AHI POKE 🍷
Dynamite Sauce

BAJA SHRIMP CEVICHE 🍷
Fresh Lime Tortilla Crisp

CURRY CHICKEN SALAD 🍷
Phyllo Cup

DEVILED EGGS 🍷
Caviar

BABY RED POTATO
Boursin Cheese, Crisp Bacon

TOMATO BRUSCHETTA 🍷
Heirloom Tomatoes, Mozzarella, Micro Basil

ANTIPASTO SKEWER 🍷
Olives, Artichoke, Roasted Tomatoes, Bocconcini

BRIE CHEESE AND WALNUTS 🍷
Fig Jam, Toasted Crostini

BUFFALO MOZZARELLA 🍷
Cherry Tomato, Pesto, Toasted Focaccia

CRAB CROSTINI
Lemon Tarragon Aioli

Hot {10/piece}

VEGETABLE SPRING ROLLS 🍷
Thai Sweet Chili

MINI BEAN BURRITOS 🍷
Molcajete Salsa

CHICKEN SAMOSA
Mango Chutney

LOBSTER CORN DOGS
Cajun Caper Aioli

BACON WRAPPED SHRIMP 🍷
Pineapple BBQ Sauce

CHICKEN SATAY 🍷
Mole

CRAB CAKE
Remolade

SPICY SAUSAGE CALZONE
San Marzano Tomato Sauce, Basil

QUINOA FALAFEL 🍷
Lemon Tahini

LAMB MEATBALLS
Tzatziki, Micro Herbs

COCONUT SHRIMP
Mango Chili Sauce

CLASSIC BEEF WELLINGTON
Tarragon Chimichurri

BEEF YAKATORI
Hoisin Glaze

PORK POTSTICKER
Sweet Chili Sauce



Signature Displays

Prices are based on a 60 minute reception with a minimum guarantee of 30 people. Prices and selection subject to change.

California Artisan Cheese Guild \$33/person

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast

Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese, Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

California Farmers Market Crudité \$25/person

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

Antipasto Display \$34/person

Roasted peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons, Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

"Sweet"-cutorie \$35/person

Assorted Fruit, Red Vines, Chocolate Covered Pretzels, Yogurt Raisins

Hazelnut Wafers, Moon Pies, Skewered Marshmallow, Oreos, Coconut Macaroon, Wedding Cookies

Dulce de Leche Dip, Nutella Dip

So. Cal Sushi Market Price

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections for \$375 per Sushi Chef

Rolls \$10/piece

California Roll

Yellow Fin Tuna

Organic Veggie Roll

Special Sushi \$11/piece

Nigiri Combo

Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi

Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

All served with:

Pickled Ginger, Wasabi, Soy Sauce

Brie En Crouete \$16

Local Honey, Sour Cherry Jam

Sliced Baguette



Butcher Block

Pricing based on 60 minute service. Prices and selection subject to change.
Chef attendant required per station at \$275 per attendant. One attendant/100 guests.

Prime Rib Of Beef {Serves 30 people} \$960
Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

Roast Beef Tenderloin {Serves 20 people} \$900
Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

BFF {Serves 40 people} \$700
Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns

Black Pepper Crusted New York Strip Loin {Serves 30 people} \$900
Roasted Fingerling Potatoes, Roasted Medley Petite Carrots, Red Wine Demi, Brioche Rolls

Smoked Beef Brisket {Serves 25 people} \$860
Barbecue Sauce, Creamy Coleslaw, Baked Beans, Cornbread

Rosemary Crusted Turkey {Serves 25 people} \$800
White Cheddar Scallop Potatoes, Green Bean Casserole, Turkey Gravy, Cranberry Chutney



Reception Stations

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

Street Tacos {Select 2} \$36/person 🍷

FRESH CORN TORTILLAS

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS 🌱

CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

Craft Pub Sliders \$120/dozen

Minimum 3 doz per item
Served on slider buns

WAGYU

Onion Jam

GOCHUJANG FRIED CHICKEN

Savoy Slaw

BBQ PULLED PORK

Cilantro Jicama

QUINOA BLACK BEAN 🌱

Roasted Tomatoes

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

CONDIMENTS

Shredded Lettuce, Tomato, Pickles, Sriracha Mayo, BBQ Sauce, Dijon Mustard, Cheddar Cheese, Pepper Jack Cheese

Chicken Coup \$28/person

ZESTY BUFFALO WINGS 🍷

Charred Citrus

CHIPOTLE BBQ WINGS 🍷

Green Onions

SWEET THAI CHILI WINGS 🍷

Sesame Seeds

CAJUN DRY RUB WINGS

Fried Okra

CARROT & CELERY STICKS

Chunky Blue Cheese Dressing, Buttermilk Ranch

Times Squared Pizza \$32/person

RUSTIC 1/2 SHEET PIZZAS {Choose 3}

MARGHERITA 🌱

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI

CONDIMENTS

Grated Parm, Chili Flakes

Catalina On Ice \$60/person 🍷

POACHED JUMBO SHRIMP

PACIFIC OYSTERS ON THE HALF SHELL

GREEN LIP MUSSELS

SNOW CRAB CLAWS

CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon

BYO Ultimate Mac N Cheese \$45/person

CRISPY PORK BELLY, RED WINE BRAISED SHORT RIB

Onion Straws, Shiitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Breadcrumbs

SoCal Poutine Bar \$30/person

TRADITIONAL AND SWEET POTATO TOTS

Cheese Curds, Scallions, Shredded Beef Gravy, Roasted Corn, Shimeji Mushrooms, Pickled Jalapenos

Just "Poké" Around \$40/person

Tuna, Salmon, Roasted Red Beets

Sushi Rice, Brown Rice

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger

Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake

Nueva Latina Ensalada & Salsa Bar \$39/person

Guacamole Cart: Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

White Corn Salad, Tajin, Cilantro, Queso Fresco

Watermelon Salad, Sliced Onion

Hecho en Casa Tortilla Chips

DINNER



Town and Country
RESORT

Plated Dinners

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, freshly brewed coffee, decaffeinated coffee and a selection of herbal teas. Selection for first course must be identical for every guest. Alternating dessert include a \$5.00/Person surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

Soups

ASPARAGUS  
Asparagus Fritters, Chives

ROASTED BUTTERNUT SQUASH  
Toasted Pepitas, Crème Fraiche, Sautéed Apple

LOBSTER BISQUE 
Fleuron, Chive Cream

VEGAN WHITE BEAN & SPINACH 
Sweet Chiles



TORTILLA SOUP 
Street Corn Relish, Cilantro Oil

Salads

ORGANIC BABY FIELD LETTUCES 
Petite Heirloom Tomatoes, Breakfast Radishes, Pickled Sweet Chilies, House Herb Vinaigrette

SPINACH SALAD 
Chopped Bacon, Diced Egg, Sliced Almonds, Shaved Red Onions, Sherry Vinaigrette

SWEET GEM WEDGE  
Cherry Tomatoes, English Cucumber, Fire Roasted Peppers, Goat Cheese, Lemon Garlic Dressing

CAPRESE  
Vine Ripened Tomatoes, Bocconcini, Micro Basil Pesto, Balsamic Glaze, Temecula Olive Oil

LOCAL GREENS 
Wild Arugula, Baby Kale, Golden Raisins, Marcona Almonds, Curried Vinaigrette


Entrées {Select one}

FILET MIGNON \$133/person 
Truffle and Parmesan Dauphinoise Potatoes, Carrot Wrapped Asparagus, Herb Crusted Tomatoes, Red Wine Reduction

PEPPER CRUSTED NEW YORK SIRLOIN \$119/person 
Potato Puree, Thyme and Sea salt Rainbow Carrots, Buttery Asparagus, Cognac Morel Sauce

PAN SEARED LOCAL CHILEAN SEABASS \$110/person
Creamy Mascarpone Polenta, Wilted Spinach, Charred Broccolini, Tamarind Butter Sauce

PAN ROASTED SALMON \$105/person 
Asparagus Risotto, Orange and Honey, Petite Carrots, Haricot Verts, Tarragon Beurre Blanc

BRASIED SHORT RIB \$108/person 
Buttery Potato Mousseline, Baby Turnips, Romanesco, Red Wine Reduction

ALL NATRUAL CHICKEN BREAST \$99/person 
Garlic Smashed Potatoes, Braised Rainbow Chard, Wild Mushroom Sauce

Combinations

CHIANTI BRAISED SHORT RIB & PROVENCALE SHRIMP \$130/person 
Truffle Butter Broccoli, Buttery Whipped Potato, Balsamic Pickled Cipollini Onions, Chianti Demi, San Marzano Tomatoes

BEEF TENDERLOIN & DAY BOAT SCALLOPS \$165/person 
Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus, Spinach with Tomatoes, Green Peppercorn Sauce, Roasted Shallot Butter

SEARED AIRLINE CHICKEN AND SALMON \$135/person 
Roasted Garlic Mashed Potatoes, Braised Chard, Heirloom Carrots, Whole Grain Mustard Cream, Red Wine Demi

VEGETARIAN OPTIONS

EGGPLANT ROLLATINI \$90/person  
Roasted Garlic, Zucchini, Yellow Squash, San Marzano Sauce, Coconut Cream Polenta

VEGETABLE NEAPOLITAN \$90/person 
Tomato Coulis, Mushroom Risotto, Basil Oil



Dessert

Cocoa Nib Brownie Cake

Butterscotch Pudding, Caramel Sauce, Chocolate Garnish

Tropical S'mores

Graham Crust, 58% Chocolate, Passionfruit Curd, Marshmallow Fluff, Toasted Coconut

Salted Caramel Panna Cotta

Chocolate Cream, Candied Cocoa Nibs

Classic Carrot Cake

Cream Cheese Mousse, Salted Pecans, Mango Gastrique

Lemon Olive Oil Cake

White Chocolate Cream, Lemon-Lime Curd, Blackberries, Pistachio Brittle

Milk Chocolate Pudding

Port Braised Berries, Chantilly Cream

Warm Dark Chocolate Cake

Espresso Kulfi

Mixed Berry Cobbler

Cream Cheese Streusel, Saffron Kulfi

Caramel Banana Bread Pudding

Toasted Coconut Kulfi



Buffet Dinners

Buffet selections require a minimum of 50 guests. All buffets include freshly brewed coffee, decaffeinated coffee and assorted teas. Maximum service of one and a half hours. \$12.00 Additional per guest for buffets under 50 people.

Taste Of Italy \$140/person

SALADS

ARUGULA AND KALE SALAD

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

PANZANELLA SALAD

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

ANTIPASTO SALAD

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

ENTRÉES {Select three}

TUSCAN VEGAN RIGATONI 🌱

Heirloom Teardrop Tomatoes, Torn Basil, Tuscan Kale, Tomato Mushroom Sauce

GRILLED FLAT IRON STEAK 🍖

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

SALMON CASSEROLE 🐟

Tomato, Artichoke, Caper Berry Ragout, Charred Lemon, Chervil Basil Oil

PAN SEARED NATURAL CHICKEN BREAST

Orzo Pilaf, Preserved Lemon and Capers Sauce

ACCOMPANIMENTS

FOUR CHEESE RISOTTO

Roasted Parmesan, Scented Broccoli, Garlic Grissini

CIABATTA ROLLS

DESSERTS

ESPRESSO CHOCOLATE TORTE

AMARETTI BOUDINO

PISTACHIO CANNOLI

South of the Border \$151/person

SALADS

TJ CAESAR SALAD

Hearts of Romaine, Herb Croutons, Toasted Pepitas, Classic Dressing

SHRIMP CEVICHE

Onion, Tomato, Avocado, Cucumber, Heirloom Tomato, Jicama, Lime Tajin Vinaigrette

ENTRÉES {Select three}

PLANCHA MAHI MAHI 🍷

Charred Green Onions, Mojo de Ajo

GRILLED SIRLOIN 🍷

Roasted Jalapenos, Pearl Onions, Arbol Demi

ADOBO MARINATED PORK LOIN 🍷

Hominy, Chicharones, Ancho Chile Sauce

CITRUS MARINATED CHICKEN BREAST 🍷

Roasted Peppers, Onions, Ranchero Sauce

CHILE RELLENOS 🌶️

Mild Chiles, Jack Cheese

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

CILANTRO RICE

BORRACHO BEANS

CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa Guacamole, Crema

DESSERTS

ARROZ CON LECHE

ABUELITA POT DE CRÈME

CHOCOFLAN



Buffet Dinners (Cont.)

California Dreaming \$160/person

STARTERS

SEAFOOD ON ICE

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

CALIFORNIA SEAFOOD CHOWDER

SALAD

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

GRILLED ASPARAGUS SALAD

Roasted Tomatoes, Hazelnut Vinaigrette

ENTRÉES

SAUTÉED COD

Fennel-Black Olive Fondue

GRILLED BEEF MEDALLIONS

Roasted Mushrooms, Madeira

CHICKEN BREAST CHASSEUR

Smoked Bacon, Pearl Onions, Whole Grain Mustard Sauce

ACCOMPANIMENTS

CARAMELIZED ONION & GOAT CHEESE POTATO GRATIN

CHARRED BROCCOLINI

ARTISAN BREAD & BUTTER

DESSERTS

PASSION FRUIT MOUSSE CAKE

MANGO CHEESECAKE

STRAWBERRY CREAM PIE

So Cal BBQ \$173/person

Chef Attendant Required

SALADS

GARDEN GREENS

Candied Pecans, Russian Dried Raspberries, Black Olives, Sherry Vinaigrette

CLASSIC WEDGE SALAD

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

GRILLED ASPARAGUS PLATTER

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

ENTRÉES

CAJUN DUSTED BBQ JUMBO PRAWNS

White Cheddar Grits

ROSEMARY ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussel Sprouts, Honey BBQ Sauce

SANTA MARIA-STYLE TRI TIP

Polenta Croutons, Red Eye BBQ Sauce

ACCOMPANIMENTS

POTATO & LEEKS GRATIN

BUTTERY CORN ON THE COB

Whipped Butter, Chili Powder, Sea Salt

BRAISED SWISS CHARD

Bacon, Mushroom, Garlic, Chili Flakes

JALAPENO CHEESE CORN BREAD

BUTTERMILK BISCUITS

Honey Butter

DESSERTS

STRAWBERRY SHORTCAKE

Whipped Cream

PEACH COBBLER

Vanilla Ice Cream

CHILLED CHOCOLATE BREAD PUDDING



Bar

Bar minimum is \$500.00 Per event. If minimum is not met, a labor fee of \$175.00 Per hour will apply

Well ^{\$12}

SMIRNOFF VODKA
GORDON'S GIN
BACARDI RUM
JOSE CUERVO TEQUILA
TENNESSEE WILLIAMS WHISKEY

Deluxe ^{\$14}

KETEL ONE VODKA
PLYMOUTH GIN
CAPTAIN MORGAN'S RUM
EL JIMADOR REPOSADO TEQUILA
JOHNNY WALKER BLACK SCOTCH
JACK DANIELS WHISKEY

Premium ^{\$17}

GREY GOOSE VODKA
HENDRICKS GIN
PATRON SILVER TEQUILA
THE GLENMORANGIE SCOTCH
CROWN ROYAL
REDBREAST 12 YEAR IRISH WHISKEY
HENNESSY COGNAC
REMY MARTIN COGNAC

Beer, Wine, Non-Alcoholic Beverages

DOMESTIC BEER ⁹
IMPORTED BEER ¹⁰
MICRO BREW BEER ¹⁰
HOUSE WINE ¹⁴
SOFT DRINKS ⁷
SPRING & MINERAL WATER ⁷

Bar Packages

Beer/Wine {Soft Bar}

1ST HOUR \$20 | EACH ADDITIONAL HOUR \$12

Well

1ST HOUR \$25 | EACH ADDITIONAL HOUR \$15

Deluxe

1ST HOUR \$30 | EACH ADDITIONAL HOUR \$20

Premium

1ST HOUR \$36 | EACH ADDITIONAL HOUR \$25



Wine

Reds

CABERNET SAUVIGNON

BIANCHI \$80

BODEGA NORTON 1895 \$60

Whites

CHARDONNAY

STERLING \$56

DELOACH \$75

PINOT NOIR

ANGELINE MENDOCINO RESERVE \$75

STERLING \$60

SAUVIGNON BLANC

KIM CRAWFORD \$80

OYSTER BAY \$56

PINOT GRIGIO

STERLING \$56

MERLOT

STERLING \$60

PROVENANCE \$75

SPARKLING

VILLA SANDI PROSECCO \$65

