



WEDDING PACKAGE INCLUDES

Beautifully Decorated Ballrooms
Selected Choice of Linen Colors to Compliment Your Wedding
Mirrors & Votive Candles to Compliment Your Centerpieces
Selected Choice of Skirting for Head Table and Cake Table
Choice of White or Ivory Chair Cover and Sash
Champagne or Sparkling Apple Cider for Your Toast
Complimentary Cake-Cutting Service
Cake Provided by Rossmoor Bakery
Dance Floor
Staging for your Band or DJ
Professional Catering Manager to Help Coordinate Your Special Event
Experienced Banquet Staff Specializing in Anticipating Your Every Need
Complimentary Deluxe Hotel Room for the Bride & Groom
Special Rates for Out of Town Guests

HOSTED DISCOUNTED PARKING

\$4.00 per person

NON-HOSTED DISCOUNTED PARKING

\$6.00 per car



LUNCHEON RECEPTIONS

11:00 a.m. - 4:00 p.m.

Plated Luncheon Entrees Include

Choice of Salad

Warm Rolls & Butter

Freshly Brewed House Blend, Decaffeinated Coffee and Iced Tea

Rossmoor Cake

SALAD SELECTIONS

CAESAR SALAD

Romaine Leaves, fresh Parmesan and Herb Croutons with Classic Caesar Dressing

MIXED GREENS

Fresh Seasonal Greens, teardrop Tomatoes, Cucumber wheels and shredded Carrots served with Ranch Dressing

FRESH SPINACH SALAD

With sliced Mushrooms, Bacon Bits and Sunflower Seeds, served with Honey Mustard Dressing

ENTREE SELECTIONS

ANGEL HAIR MARGARITA

Fresh Angel Hair Pasta tossed with Fresh diced Roma Tomatoes and Basil Salsa, drizzled with Herb Pesto and topped with grated Parmesan Cheese

\$37.50

HERB CRUSTED CHICKEN BREAST

Served with Roasted Anna Potatoes, julienne Vegetables, Lemon Herbed Butter Sauce

\$38.50

ALMOND CRUSTED CHICKEN BREAST

Served with Red Mashed Potatoes, julienne Seasonal Vegetables and topped with Dijon Mustard Sauce

\$38.50

ROSEMARY GRILLED FLANK STEAK

Served with Roasted Anna Potatoes, julienne Vegetables and topped with a Mushroom-Madeira Sauce

\$39.50

MAPLE AND BOURBON GLAZED PORK LOIN

Lean slices of Pork Served with Roasted Corn and Chive Mashed Potatoes, topped with a Mustard Pork Reduction Sauce

\$39.50

CHARBROILED CHILI CRUSTED SALMON

Served with Wild Mushrooms, Risotto and toasted Corn Vinaigrette relish

\$40.50

CHICKEN DUNGENESS

Fresh Boneless Breast topped with Dungeness Crabmeat, roasted Almonds and Mornay Sauce, served with Rice Pilaf

\$40.50

BROILED NORTHWEST SALMON

Fillet topped with Lemon-Herb Butter, served with Black Pearl Rice Medley

\$41.50

ROASTED HALIBUT

Topped with Bay Shrimp and Caper Cream Sauce, served with Rice Pilaf

\$41.50

PRIME RIB OF BEEF AU JUS

Slow roasted and served with Horseradish Creamed, Baked Potato with Sour Cream, Bacon Bits, Chives & Butter

\$45.50

BROILED FILET MIGNON

Center cut Tenderloin with Cabernet Sauce and a Mushroom Cap, stuffed Baked Potato with Fresh Broccoli topped with Cheese

\$49.50



LUNCHEON WEDDING BUFFETS

(Minimum of 50 guests)

LOVE STORY

\$44.50 Lunch Reception

Mixed Baby Greens with Seasonal Dressing
Marinated Green Bean, Mushroom and Walnut Salad
Mediterranean Chicken Salad

Choice of Two Entrees

Roasted Rosemary Chicken Breast
Roasted Beef Sirloin with Wild Mushroom Sauce
Vegetable Lasagna
Baked Halibut in Chardonnay Sauce
Mango Chile Glazed Pork Loin Sliced

Red Roasted Potatoes
Seasonal Vegetables
Rolls & Butter
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Iced Tea

UNFORGETTABLE ROMANCE

\$49.50 Lunch Reception

Mixed Baby Greens with Seasonal Dressing
Marinated Artichoke Wild Mushroom Salad with shaved Parmesan Cheese
Marinated Green Bean, Mushroom and Walnut Salad

Choice of Two Entrees:

Stuffed Chicken Breast Saltimbocca Florentine
Roast Beef Sirloin with Wild Mushroom Sauce
Roasted Rosemary Chicken Breast
Broiled Chili Crusted Salmon
Maple Glazed sliced Pork Loin

Seasonal Vegetables
Choice of Potatoes or Rice Pilaf
Rolls & Butter
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Iced Tea

WEDDING BELLS

\$56.50 Lunch Reception

Mixed Baby Greens with Seasonal Dressing
Orecchiette Salad with Goat Cheese, Olives and Basil
Mediterranean Seafood Salad
Heirloom Tomato Salad with Buffalo Mozzarella
Fingerling Potato and Smoked Salmon Salad

Choice of Two Entrees:

Stuffed Chicken Breast with melted Brie Cheese, Sweet Apples and Cranberries
Linguine and Prawns in Tarragon Cream Sauce
Seared Salmon with Herbed Butter Sauce
Grilled Tamarind- Glazed Chicken
Petite New York Steak with Peppercorn Sauce
Roasted Leg of Lamb with Caramelized Shallots and Eggplant Ratatouille

Roasted Rosemary Baby Red Potatoes and Seasonal Baby Vegetables
Assortment of Freshly Baked Rolls
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Iced Tea



DINNER RECEPTIONS

6:00 p.m. - 12:00 a.m.

Plated Dinner Entrees Include

Choice of Salad
Warm Rolls & Butter
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Hot Tea
Rossmoor Cake

SALAD SELECTIONS

CAESAR SALAD

Romaine Leaves, fresh Parmesan and Herb Croutons with Classic Caesar Dressing

MIXED GREENS

Fresh Seasonal Greens, teardrop Tomatoes, Cucumber wheels and shredded Carrots served with Ranch Dressing

FRESH SPINACH SALAD

With sliced Mushrooms, Bacon Bits and Sunflower Seeds, served with Honey Mustard Dressing

ENTREE SELECTIONS

ALMOND CRUSTED CHICKEN BREAST

Dijon Mustard Cream Sauce

\$45.50

CHICKEN BREAST FLORENTINE

Tender Chicken Breast stuffed with savory Spinach and Cheese topped with a Parmesan Cream Sauce

\$48.50

CHICKEN BREAST CALIFORNIA

Rosemary Chicken Stuffed with Brie Cheese, sweet Apples and Cranberry Stuffing

\$49.50

TERIYAKI GRILLED SALMON

With Black Bean-Bok Choy Stir Fry and Chili-Mango Glaze

\$49.50

CRAB-CRUSTED HALIBUT FILET

With Sautéed Spinach Leaves and a Creamy Chive Butter Sauce

\$49.50

SHRIMP SCAMPI

Jumbo Shrimp Sautéed with Garlic Shallots, White wine, diced Tomato and fresh Basil, finished with Light Cream Sauce and served with Linguine Pasta

\$51.50

GRILLED NEW YORK STEAK

Served with Shitake Mushrooms, fresh Thyme and Green Peppercorn Sauce

\$53.50

HERBED CRUSTED SALMON AND CHICKEN

With a Caper Butter Sauce

\$55.50

8 OZ. BROILED FILET MIGNON

Center cut Beef Tenderloin with Cabernet Sauce and Wild Mushrooms

\$57.50

PETITE FILET AND SALMON

Rosemary Demi-glaze and Lemon Butter Sauce

\$59.50

PETITE FILET AND PRAWNS

Roquefort-Shallot Sauce

\$61.50

MIXED GRILLED TRIO

Petite Filet, Chicken & Shrimp Scampi with Sorrel Cream Sauce

\$65.50



DINNER WEDDING BUFFETS

(Minimum of 50 guests)

LOVE STORY

\$54.50 Dinner Reception

Mixed Baby Greens with Seasonal Dressing
Marinated Green Bean, Mushroom and Walnut Salad
Mediterranean Chicken Salad

Choice of Three Entrees

Roasted Rosemary Chicken Breast
Roasted Beef Sirloin with Wild Mushroom Sauce
Vegetable Lasagna
Baked Halibut in Chardonnay Sauce
Mango Chile Glazed Pork Loin Sliced

Red Roasted Potatoes
Seasonal Vegetables
Rolls & Butter
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Hot Tea

UNFORGETTABLE ROMANCE

\$59.50 Dinner Reception

Mixed Baby Greens with Seasonal Dressing
Marinated Artichoke Wild Mushroom Salad with shaved Parmesan Cheese
Marinated Green Bean, Mushroom and Walnut Salad

Choice of Three Entrees:

Stuffed Chicken Breast Saltimbocca Florentine
Roast Beef Sirloin with Wild Mushroom Sauce
Roasted Rosemary Chicken Breast
Broiled Chili Crusted Salmon
Maple Glazed sliced Pork Loin

Seasonal Vegetables
Choice of Potatoes or Rice Pilaf
Rolls & Butter
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Hot Tea

WEDDING BELLS

\$66.50 Dinner Reception

Mixed Baby Greens with Seasonal Dressing
Orecchiette Salad with Goat Cheese, Olives and Basil
Mediterranean Seafood Salad
Heirloom Tomato Salad with Buffalo Mozzarella
Fingerling Potato and Smoked Salmon Salad

Choice of Three Entrees:

Stuffed Chicken Breast with melted Brie Cheese, Sweet Apples and Cranberries
Linguine and Prawns in Tarragon Cream Sauce
Seared Salmon with Herbed Butter Sauce
Grilled Tamarind- Glazed Chicken
Petite New York Steak with Peppercorn Sauce
Roasted Leg of Lamb with Caramelized Shallots and Eggplant Ratatouille

Roasted Rosemary Baby Red Potatoes and Seasonal Baby Vegetables
Assortment of Freshly Baked Rolls
Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Hot Tea



COLD HORS D'OEUVRES

Minimum of 8 Dozen per item

50—100 Guests - Maximum of 3 Appetizers Selections / 100—200 Guests - Maximum of 4 Appetizer Selections
200—300 Guests - Maximum of 5 Appetizer Selections / 300 or More Guests - Maximum of 7 Appetizer Selection

SMOKED SALMON PINWHEELS

Filled with Cream Cheese and served on toasted French Bread Baguette with Capers Garni
\$36.00 per Dozen

ICED JUMBO PRAWNS

Served with Cocktail Sauce
\$45.00 per Dozen

CUCUMBER RONDELE

Seafood Salad of Bay Shrimp and Crab Meat on a slice of Cucumber
\$32.00 per Dozen

MARINATED FRESH MUSHROOMS

Filled with Spinach and Cream Cheese
\$28.00 per Dozen

SMOKED SALMON ON A POTATO SLICE

With Dill Sauce and Garni
\$36.00 per Dozen

DEVEILED EGGS

Topped with fresh Herbs
\$26.00 per Dozen

MELON AND PROSCIUTTO

Melon sections wrapped with thinly sliced Prosciutto Ham
\$32.00 per Dozen

FRUIT BROCHETTE

Assorted Fruit in Season
\$28.00 per Dozen

CELERY WITH CREAM CHEESE

Herbed Cream Cheese filled Celery
\$24.00 per Dozen

STRAWBERRIES, BRIE AND PISTACHIO

Fresh Strawberries filled with Brie and Pistachio Nuts
\$28.00 per Dozen

TRIPLE DECKER FINGER SANDWICHES

Alternating Wheat and White Bread with your choice of Chicken Salad, Chunky Tuna Salad, Egg Salad, Chive Cream Cheese, Avocado with Alfalfa Sprouts or Ham and Cheese
\$26.00 per Dozen

SMOKED AHI & CAPER CREAM

On toasted Baguette Slice
\$36.00 per Dozen

ROASTED EGGPLANT WITH GOAT CHEESE

On Focaccia Toast with Olive Tapenade
\$32.00 per Dozen

FIG WITH GORGONZOLA CHEESE

Wrapped in Prosciutto
\$42.00 per Dozen

SALAMI CORNUCOPIA

With herbed Cream Cheese
\$32.00 per Dozen

CHICKEN AND PROSCIUTTO PINWHEEL

With fresh Sage
\$34.00 per Dozen

PROFITEROLES

With Goat Cheese & Roasted Peppers topped with Horseradish spiked Crabmeat
\$46.00 per Dozen

SEARED BEEF TENDERLOIN

With herbed Cream Cheese on a Toasted Crostini with sweet Onion Confit
\$42.00 per Dozen

ROASTED RED PEPPER & GOAT CHEESE PROFITEROLES

\$36.00 per Dozen

GRILLED SHRIMP

With Mango and Papaya Chutney on toasted Crostini
\$44.00 per Dozen

SOUTH WESTERN GRILLED CHICKEN

On sweet Corn Pancakes with Chipotle Chile Aioli
\$38.00 per Dozen

JUMBO FRESH ASPARAGUS SPEARS

Wrapped in Prosciutto
\$32.00 per Dozen

BELGIAN ENDIVE

Stuffed with Boursin Cheese and toasted Walnut
\$32.00 per Dozen

BRUSCHETTA

Garlic toasted French Bread topped with Tomato, Basil, Olive Oil and fresh Mozzarella Cheese
\$28.00 per Dozen

CARPACCIO OF BEEF TENDERLOIN

With Truffle Oil, Balsamic reduction and spicy petite Green Salad
\$46.00 per Dozen

AHI TUNA CARPACCIO

With Olive, Tomato and roasted Fennel Salad, drizzled with Balsamic glaze and Basil Oil
\$38.00 per Dozen



HOT HORS D'OEUVRES

Minimum of 8 Dozen per item

50–100 Guests - Maximum of 3 Appetizers Selections / 100–200 Guests - Maximum of 4 Appetizer Selections
200–300 Guests - Maximum of 5 Appetizer Selections / 300 or More Guests - Maximum of 7 Appetizer Selection

RED, WHITE AND GREEN TOPAS

Combination of diced Tomatoes, Red Bell Peppers and sliced Green Onions, served on a toasted French Baguette and topped with crumbled Bleu Cheese
\$28.00 per Dozen

CRISP ORIENTAL EGG ROLLS

Served with Sesame Seeds, Soy Sauce and Plum Dipping Sauce
\$28.00 per Dozen

DEEP FRIED POT STICKERS

Wonton Skins filled with Pork mixture and served with Plum dipping Sauce
\$32.00 per Dozen

DEEP FRIED COCONUT PRAWNS

Served with a Plum Sauce
\$42.00 per Dozen

DEEP FRIED SCALLOPS

Breaded and served with Tartar and Cocktail Sauce
\$36.00 per Dozen

CHICKEN STRIPS

Breaded with Panko and served with Dijon Sauce
\$29.00 per Dozen

SPINACH QUICHE FLORENTINE

Individual servings
\$26.00 per Dozen

CAJUN CHICKEN DRUMMETTES

Served with a Bleu Cheese Dip
\$28.00 per Dozen

DUNGENESS CRAB CAKES

Accompanied with Red Pepper Mayonnaise
\$42.00 per Dozen

FRESH MUSHROOM CAPS

Filled with sautéed Sausage and fresh Herbs
\$28.00 per Dozen

FILO PIZZA WITH FETA

Topped with Sun-dried Tomatoes and Olives
\$29.00 per Dozen

SPANAKOPITA

Spinach, Cream Cheese and real Greek Feta Cheese delicately laced with a hint of Garlic, then wrapped in flakey Phyllo
\$32.00 per Dozen

PARMESAN ARTICHOKE HEARTS

Stuffed with a creamy Goat Cheese and zesty Parmesan Cheese, seasoned with a hint of Garlic and lightly breaded
\$26.00 per Dozen

SCALLOPS WRAPPED IN BACON

Tender Scallops are dusted with bread crumbs, then gently wrapped with the finest pre-cooked Bacon
\$32.00 per Dozen

BEEF SATE

Juicy Beef Tenderloin skewered and then marinated with Soy, Peanut Oil, Garlic, Pineapple Syrup and Pepper Sauce that is delightfully Thai
\$34.00 per Dozen

CHICKEN SATE

Chicken Tenders, skewered and lightly seasoned with Garlic, Pineapple Syrup and Pepper Sauce
\$34.00 per Dozen

DILL CHEESE PUFFS

Pastry filled with Cream Cheese, Dill and Garlic
\$28.00 per Dozen

MINI BEEF WELLINGTON

Beef Tenderloin medallions complemented by a Shitake, Oyster and domestic Mushroom cream duxelle and seasoned with Shallots, Thyme and Garlic, all nestled in a flakey French Puff Pastry
\$36.00 per Dozen

MINI BREAST OF CHICKEN WELLINGTON

Layers of French Puff Pastry enrobe tender Chicken breast and a wild Mushroom cream duxelle made from the perfect blend of Shitake, Oyster and domestic Mushrooms, then lightly seasoned with Shallots, Thyme, Garlic and a hint of Sherry Wine
\$34.00 per Dozen

MINIATURE LAMB CHOPS

Served in Habanero mint glaze
\$38.00 per Dozen



CARVING STATIONS

All Carving Stations have a Uniformed Chef in attendance and include Dollar Size Rolls and appropriate condiments

CLASSIC ROAST BARON OF BEEF	\$ 595.00
Au Jus, Dijon Mustard and Horseradish - serves approximately 100 guests	
VIRGINIA HONEY BAKED HAM	\$ 275.00
Honey-Mustard Sauce and fresh Pineapple Chutney - serves approximately 50 guests	
ROAST TENDERLOIN OF BEEF	\$ 295.00
Red Wine Sauce, Mustard, Horseradish and Petite Onions - serves approximately 25 guests	
ROAST FRESH TURKEY BREAST	\$ 275.00
Whole Cranberry Sauce, natural Mustard, Mayonnaise and Chef's special Chutney - serves approximately 35 guests	
ROASTED PORK LOIN	\$ 225.00
Mustard and Apple-Craisin Chutney - serves approximately 35 guests	
FILET OF SALMON EN CROUTE	\$225.00
Sorrel Cream Sauce - serves approximately 20 guests	
ROASTED PRIME RIB OF BEEF	\$375.00
Creamed Horseradish and Rosemary Au Jus –serves approximately 25 guests	

DISPLAYS & TRAYS

Serves 50

ALL AMERICAN CHARCUTTERIE TRAY	\$ 395.00
Virginia Ham, Smoked Turkey Breast, Country Pate, Dry Salami, Cheddar, Swiss, Gouda and Havarti Cheese, accompanied with whole grain Mustards, Horseradish, Mayonnaise and Silver Dollar Rolls	
WHOLE POACHED SALMON	\$ 325.00
Served with Cocktail Rye and decorated on a Mirror Display	
SMOKED SALMON	\$ 375.00
Accompanied with fresh baked petite Onion and Sun-dried Tomato Bagels, Cream Cheese, Capers, diced Red Onion, grated Egg and chunky Tomato	
ANTIPASTO TRAY	\$ 225.00
Nicoise Olives, Sicilian Olives, Mushrooms, Dry Salami, Prosciutto, grilled marinated Provencal Vegetables, Mozzarella, Tomatoes, Artichoke Hearts, marinated Peppers and Grissini Sticks	
IMPORTED AND DOMESTIC CHEESE DISPLAY	\$ 325.00
Tillamook Cheddar, Swiss, Pepper Jack, Brie, Dill Havarti and Smoked Gouda, served with assorted Crackers	
FRESH FRUIT DISPLAY	\$ 275.00
Sliced fresh seasonal Fruit served with Raspberry Yogurt Dip	
RELISH TRAY	\$ 150.00
Assorted Olives, Pickles, Tomatoes, Lettuce, Onion, Deli Mustards & Condiments	



SPECIALTY FOOD STATIONS

All prices listed below are only available when a minimum of three (3) Stations are ordered.

If less than three (3) Stations are ordered add an additional \$6.00 per person.

Each Station requested must be ordered for the number of guests in attendance.

Minimum of 35 guests

Uniformed Chef \$125.00, per Chef

Pricing for Stations are based on being open no longer than 90 minutes.

BAKED BRIE CHEESE

\$3.50 per person

Wheel of French Brie covered in toasted Almonds, wrapped in a Puff Pastry, served with Red Grapes and Sourdough Slices

CARPACCIO OF BEEF TENDERLOIN

\$12.00 per person

With Truffle Oil, Balsamic reduction and spicy petite Green Salad

AHI TUNA CARPACCIO

\$9.00 per person

With Olive, Tomato and roasted Fennel Salad, drizzled with Balsamic glaze and Basil Oil

PASTA BAR

\$12.00 per person

Fresh Pasta of Ravioli, Fettuccine and Tortellini accompanied by Alfredo, Marinara and Pesto Sauce

Served with fresh Parmesan and Romano Grated Cheeses, diced Tomatoes and Green Onion condiments with Rosemary

Focaccia Bread

FIESTA BAR

\$10.00 per person

Chicken and Beef Fajitas served with Corn & Flour Tortillas, Sour Cream, Guacamole, Onions, Peppers, Tomatoes, shredded Cheese and Fresh Salsa

THE SEAFOOD MARKET DISPLAY

\$19.00 per person

Jumbo Shrimp, Snow Crab Claws, Clams and Oysters on the half shell displayed on crushed ice

Served with Horseradish, Cocktail Sauce and Lemon wedges

ORIENTAL STATION

\$12.00 per person

Vegetable Stir Fry, Garlic Noodles, Spring Egg Rolls, Beef Sate and Shrimp Wontons

Served with assorted Dipping Sauces

SPORTS BAR

\$16.00 per person

Mini Pizza bites, Corn Dogs, Miniature Cheese Burgers, Spicy Hot Wings with Bleu Cheese Dressing

Served with sliced Tomatoes, Red Onion, Pickles, Ketchup, Mustard and Mayonnaise

VIENNA BY NIGHT

\$15.00 per person, minimum of 50

\$18.00 per person, 35-50 people

Apple Strudel with brandied Vanilla Sauce

Assortment of mini Fresh Pastries and Tarts, Cheesecake with toppings, Chocolate Cake, Petits Fours,

Assorted Cookies and Chocolate dipped Strawberries

CALIFORNIA SUSHI BAR

Minimum 6 pieces per person

Served with Wasabi, Marinated Ginger and Soy Sauce

California Rolls and Spicy Tuna Rolls

\$4.00 each piece

Assorted Sushi & Sashimi

\$5.25 each piece



BEVERAGE SERVICE

\$100.00 Bartender Fee. Bartender fee is waived with \$400.00 in sales on all Cash and Hosted bars.

HOUSE BRANDS

Smirnoff Vodka, Beefeater Gin, Jim Beam, J&B, Cruzan White Rum, Cuervo Gold, Christian Brothers

\$6.00 Host & \$6.25 Cash

PREMIUM BRANDS

Absolut Vodka, Stolichnaya, Tanqueray, Bombay, Jack Daniels, Seagrams V.O., Seagrams 7, Malibu, Apple Pucker

\$6.50 Host & \$7.00 Cash

DELUXE PREMIUM BRANDS

Grey Goose, Crown Royal, Chivas Regal, Johnnie Walker Black, Patron, Midori

\$7.75 Host & \$8.00 Cash

CORDIALS

Courvoisier, Amaretto, Kahlua, Bailey's, Grand Marnier

\$7.25 Host & \$8.00 Cash

DOMESTIC BEER SELECTIONS

\$4.25 Host & \$4.50 Cash

Budweiser, Bud Light

IMPORTED BEER SELECTIONS

\$5.00 Host & \$5.25 Cash

Corona, Heineken, Samuel Adams

HOUSE WINES

Beringer "Stone Cellars", California

White Zinfandel, Chardonnay, Cabernet Sauvignon, Merlot

\$6.25 (hosted) per glass & \$ 6.50 (cash) per glass

\$ 25.00 per bottle

HOSTED BAR

\$14.00++ per person for first hour (House Brands)

\$6.00++ per person for each additional hour (House Brands)

\$16.00++ per person for first hour (Premium Brands)

\$7.00++ per person for each additional hour (Premium Brands)

SOFT DRINK SERVICE

\$3.00++ per person for two hour service

\$8.00++ per person for unlimited service throughout the event

WHITE VARIETALS

White Zinfandel, Beringer, California	\$25.00
Sauvignon Blanc, Veramonte, California	\$28.00
Sauvignon Blanc, Nobilo	\$32.00
Sauvignon Blanc, Rodney Strong, California	\$28.00
Reisling, Chateau Ste. Michelle, Washington	\$28.00
Pinot Grigio Mezzacorona, Italy	\$28.00
Pinot Grigio, Ruffino Libaio, Italy	\$32.00
Chardonnay, Estancia, Monterey	\$28.00
Chardonnay, Chateau Ste. Michelle, Washington	\$32.00
Chardonnay, Artesia Carneros	\$38.00
Chardonnay, Chateau Ste. Jean, Sonoma	\$38.00
Chardonnay, Cuvaison "Carneros", Napa	\$48.00
Chardonnay, Ferrari Carano	\$60.00
Chardonnay, Pine Ridge "Carneros"	\$55.00
Chardonnay, Cakebread	\$112.00

RED VARIETALS

Pinot Noir, Estancia, Monterey	\$42.00
Pinot Noir, Robert Mondavi, Napa	\$85.00
Pinot Noir, Gloria Ferrer	\$52.00
Chianti Classico, Gabbiano, Italy	\$25.00
Zinfandel, Ravenswood, California	\$27.00
Merlot, Rutherford Hill, Napa	\$52.00
Merlot, Francis Coppola, California	\$40.00
Merlot, Clos du Bois	\$60.00
Merlot, Ferrari Carano	\$68.00
Merlot, Stonestreet	\$62.00
Cabernet Sauvignon, BV Signet, California	\$30.00
Cabernet Sauvignon, Columbia Crest	\$32.00
Cabernet Sauvignon, Clos du Bois, Sonoma	\$50.00
Cabernet Sauvignon, Sterling	\$85.00
Cabernet Sauvignon, Robert Mondavi, Napa	\$70.00
Shiraz, Wolf Blass, Australia	\$32.00
Shiraz, Penfolds, Thomas Hyland	\$34.00

CHAMPAGNE & SPARKLING WINES

Champagne, Dom Perignon, France	\$245.00
Champagne, Moet & Chandon "White Star", France	\$110.00
Sparkling Wine, Domaine Chandon Brut, Napa	\$70.00
Sparkling Wine, Domaine Ste. Michelle, Washington	\$30.00



GENERAL INFORMATION

MENU SELECTIONS

The Sheraton Park Hotel at the Anaheim Resort provides all food and beverage served in the banquet area.

MENU PRICING

Luncheon Wedding Receptions are held from 11:00 a.m. - 4:00 p.m.

Dinner Wedding Receptions are held from 6:00 p.m. - 12:00 a.m.

Applicable California state sales tax and service charge is customary. A 20% taxable service charge & 7.75% sales tax will be added to all food & beverage items. All prices are subject to change.

Split Menus will be charged at the higher price. Client to provide place cards for service staff to determine entrée selection of each guests

DEPOSITS

To confirm your reception space a non-refundable deposit of \$1,000.00 is required. Pre-payment is required ten (10) days prior to your Wedding if paying with a personal check and seventy-two (72) hours prior if paying with cash, cashier's check or major credit card.

Credit card authorization on file will be used for any balances after the seventy-two (72) hour guarantee.

GUARANTEES

We need your cooperation in making your event a success.

Please confirm the number of guests expected by 12 noon, three (3) business days prior to your event. This number is your minimum guarantee and may not be lowered.

If a guarantee number is not received on time, the expected attendance will become the number guaranteed. All charges will be based on your guarantee or the actual attendance whichever is greater. Weddings not meeting the required minimum number of guests will be subject to the minimum food and beverage guarantee as outlined in the contract.

Please note: The Hotel will set and prepare for an additional 5% above the guarantee.

WEDDING CEREMONY

If you select an outdoor area for your Wedding Ceremony, there is a \$1,500.00 Rental Fee up to 250 guests. If you select an indoor area for your Wedding Ceremony, there is a \$2,000.00 Rental Fee. Ceremony hours are 10am and 5pm or one hour prior to your reception.

KEEP IN MIND

We are available for Bridal Showers, Rehearsal Dinners and Family Breakfast Brunch.

