



*Special Event
Packages 2019*

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Photos by Gustavo Villarreal

Duet Package

Available January through April 2019

Duet Package

Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White, Black or Ivory Chair Covers & Sash
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room
3:00pm check-in ~ 12:00pm check-out

Duet Menu / Rates

Garden Salad with Cucumber, Tomatoes and Carrots
Served Ranch and Raspberry Vinaigrette Dressing
OR
Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast 35
Cacciatore, Marsala or Picatta Sauce
Citrus Salmon 40
Stuffed Sole 42
Grilled Tri Tip 42
Braised Short Ribs 47
Prime Rib of Beef 47
Grilled Portobello Mushroom Vegetarian/Vegan 35
Chicken Strips with Salad, Fruit, Mac & Cheese 35
Dinner Buffet 44
3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

Sunday thru Friday Evening Events or Lunch Events Save \$5 per

Package rates based on a minimum of 100 guests. All guests 3 years and over are to be included in the guaranteed guest count and charges. A maximum of three plated entrees can be selected to include vegetarian &/or chicken strip entrees. All three entrees will be charged at the highest of the three prices. Exact count of each entrée is due five days prior to event date. Please add 21% service charge and applicable taxes. As of 01-24-19

Harmony Package

Harmony Package

Fruit, Cheese & Vegetable Montage
Tropical Fruit Punch for the First Hour
Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White, Black or Ivory Chair Covers & Sash
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room
3:00pm check-in ~ 12:00pm check-out

Harmony Menu & Rates

Garden Salad with Cucumber, Tomatoes & Carrots
Served Ranch and Raspberry Vinaigrette Dressing
OR
Classic Caesar Salad with Garlic Croutons
Pan Roasted Chicken Breast *45*
Cacciatore, Marsala or Picatta Sauce
Citrus Salmon *49*
Stuffed Sole *51*
Grilled Tri Tip *51*
Braised Short Ribs *56*
Prime Rib of Beef *56*
Grilled Portobello Mushroom Vegetarian/Vegan *45*
Chicken Strips with Salad, Fruit, Mac & Cheese *45*
Dinner Buffet *53*
3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

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Symphony Package

Symphony Package

Symphony Menu & Rates

Fruit, Cheese & Vegetable Montage

Hot Hors d'oeuvres ~ Please select Two

Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers

Tropical Fruit Punch Free Flowing Throughout Event

Champagne or Sparkling Cider Toast

Served or Buffet Style Service

House Wine Poured with Dinner *(2 Bottles per 10 guests)*

DoubleTree Dessert or Cake Cutting

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender

White, Black or Ivory Chair Covers & Sash

Choice of Table Cloth & Napkin Colors

Dance Floor

Riser for Sweetheart or Head Table

Skirted Sign-In Table, Cake Table & Gift Table

Complimentary Self-Parking

One Beautifully appointed overnight guest room

3:00pm check-in ~ 12:00pm check-out

Wine Country Salad

Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette Dressing

OR

Mediterranean Salad

Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon
Oregano Dressing Topped with Feta Cheese and Olives

Pan Roasted Chicken Breast *51*
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon *56*

Stuffed Sole *58*

Grilled Tri Tip *58*

Braised Short Ribs *62*

Prime Rib of Beef *62*

Grilled Portobello Mushroom Vegetarian/Vegan *51*

Chicken Strips with Salad, Fruit, Mac & Cheese *51*

Dinner Buffet *60*

3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

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Concerto Package

Concerto Package

First Hour Hosted Well Bar
Fruit, Cheese & Vegetable Montage
Butler Passed Hors d'oeuvres ~ *Please select Three*
Shrimp Cocktail Shooters, Coconut Shrimp, Bruschetta, Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers
Tropical Fruit Punch Free Flowing Throughout Event
Champagne or Sparkling Cider Toast
Served or Buffet Style Service
House Wine Poured with Dinner *(2 Bottles per 10 guests)*
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White, Black or Ivory Chair Covers & Sash
Choice of Floor Length Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight Guest Room to include Complimentary Breakfast Buffet for Two
3:00pm check-in ~ 12:00pm check-out

Concerto Menu & Rates

Wine Country Salad
Butter Lettuce, Red Grapes, Gorgonzola Cheese, Candied Nuts and Raspberry Vinaigrette Dressing *OR*
Mediterranean Salad
Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon Oregano Dressing Topped with Feta Cheese and Olives
Pan Roasted Chicken Breast 66
Cacciatore, Marsala or Picatta Sauce
Citrus Salmon 71
Stuffed Sole 73
Grilled Tri Tip 73
Braised Short Ribs 78
Prime Rib of Beef 78
Grilled Portobello Mushroom Vegetarian/Vegan 66
Chicken Strips with Salad, Fruit, Mac & Cheese 66
Carved Prime Rib Dinner Buffet 75
3 Salads, 2 Additional Entrees, 3 Accompaniments & 1 Dessert

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Dinner Buffet Menu Selections

Select Three Salads

- Traditional Caesar Salad
- Green Salad with Ranch & Raspberry Vinaigrette Dressing
- Greek Salad with Feta Cheese
- Marinated Roma Tomato and Cucumber Salad
- Red Skin Potato Salad
- Tortellini Pesto Pasta Salad

Select Three Entrees

- Boneless Breast of Chicken with a Lemon White Wine & Caper Sauce
- Boneless Chicken Cacciatore
- Stuffed Chicken Breast with Apple Almond Stuffing
- Baked Salmon Topped with Citrus Salsa
- Cilantro Lime White Fish
- Herb Marinated Tri-Tip with Port Demi-Glace
- Braised Beef Bourguignon
- Baked Meat Lasagna
- Vegetarian Lasagna

Select Three Accompaniments

- Buttermilk and Chive Mashed Potatoes
- Oven Roasted Red Potatoes
- Rice Pilaf
- Truffle Mac & Cheese
- Mixed Seasonal Vegetables
- French Beans with Bacon and Shallots
- Rum Glazed Carrots

Select One Dessert

- Chocolate Mousse
- New York Cheesecake
- Chocolate Decadence Cake
- Tiramisu d'Amaretto
- Carrot Cake

Buffet Enhancements

Enhancement prices are per person

- Prime Rib Carving Station 6
- Roasted Turkey Carving Station 4
- Baked Honey Glazed Ham Station 4
- Additional Salad, Side or Dessert 2
- Additional Entree 3

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Package Upgrades

Poolside Ceremony

Ceremony Arch
White Garden Chairs Setup Chapel Style
Riser for Bride, Groom & Officiate
Microphone, Stand & Speakers
Infused Water Station
Bridal Waiting Area
One Hour Rehearsal
(Date & Time subject to availability)

Morning Ceremonies

10:00am to 11:00am

Evening Ceremonies

5:00 pm to 6:00 pm or 6:00 pm to 7:00 pm
Additional Half Hour Pre/Post for Setup & Photos

1,200 150 guests / chairs

1,500 200 guests / chairs

Bridal Host to provide decorations, aisle runners, ladders, officiate, coordinator & music for ceremony

Pre-Reception

4:30 pm to 6:00 pm

Duet add Fruit, Cheese & Vegetable Montage 6
Harmony add 2 Hors d'oeuvres 5
Harmony add 2 Hors d'oeuvres 5
Concerto Package 2

Intimate Ceremony & Receptions

10:00 am to 4:00 pm,

6:00 pm to Midnight or 7:00 pm to 1:00 am

50 Guests Ceremony, Dinner & Dance

\$40 Luncheon \$45 Dinner

Starting Duet Lunch or Dinner Package

(Available January through November 2019 & 2020)
Ceremony Arch
White Garden Chairs Setup Chapel Style
Microphone, Stand & Speaker
Infused Water Station
Bridal Waiting Area
One Hour Rehearsal
(Date & Time subject to availability)

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Bar & Wine Selections

Well Hosted Drink Tickets

7

Domestic Bottled Beer, House Wine and Soft Drinks

Well Cocktails poured with House Vodka, Rum,

Gin, Tequila, Whiskey, Scotch & Brandy

Call Hosted Drink Tickets

8

Domestic & Imported Bottled Beer, House Wine and Soft Drinks

Call Cocktails poured with Absolut, Bacardi, Captain Morgan,

Jose Cuervo, Tanqueray, Jack Daniels, Seagrams 7 & Midori

Premium Hosted Drink Tickets

10

Domestic/Imported Bottled Beer, Upgraded Wine & Soft Drinks

Premium Cocktails poured with Ketel One, Myers, Don Julio,

Crown Royal, Buchmans, Jaegermeister, Kahlua, Baileys and

Chambord

Domestic Bottled Beer 6.00

Non-Alcoholic Bottled Beer 12oz 6.00

Imported Bottled Beer 12oz 7.00

Soft Drinks & Bottled Waters 3.00

House Wine by the Glass 7.00

Tropical Fruit Punch by the gallon
approx. 20 cups 28.00

Lemonade by the gallon
approx. 20 cups 28.00

Champagne Punch by the gallons
approx. 20 cups 50.00

A bartender fee of 150.00 will be refunded to all private bars with more than 750.00 in hosted or cash bar sales. Minimum 40 guests required for private bar service.

Above prices are based on Hosted Beverage Service.
Cash Prices may vary.

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Photography & Video

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www.gustavovillarrealphotography.com

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