

GOURMET GOURMET CATERING AT
Graber Olive House
ONTARIO, CA



Spend a romantic night underneath the stars at the historic Graber Olive House!

Graber Olive House is a rustic outdoor venue filled with charm, serenity, and an early California atmosphere. Situated on a two acre property in Ontario, our unique grounds are surrounded by redwood pines, olive trees, rustic barns, and historic artifacts. In operation since 1894 the Graber Olive House is a working olive canning facility, the oldest business in Ontario.

Available Spaces:

Olive Tree Lawn

Includes bistro string lights
Seating for 200 guests for ceremony, 200 for reception

Rustic Barn Space

Seating for 100 guests for Ceremony

Orange Grove

Seating for 200 for Ceremony, 120 for Reception

Peacock Patio

Includes bistro string lights
Seating for 200 for Ceremony, Seating for 160 for Reception

Olive Canning Breezeway

Seating for 40 Guests for Reception, or Add a Standing Cocktail Hour space to your event!
(not available October-December)

Venue Rental Price for Reception

Pricing is based on a 5 hour event from 5:00 PM – 10:00 PM.
2 additional hours for set-up and 1 additional hour for tear down also provided.
1 Security Guard & 1 Maintenance Personnel is included. Pricing is for 1 event space only.

\$2,200.00

Ceremony Site Add-On

\$800.00

\$800.00 is a discounted rate based on a combined Ceremony & Reception rental.

Prices do not include 23% Service Charge & Sales Tax
Please inquire about a 3% Discount for Cash Payments

GOURMET GOURMET CATERING, INC. 28 NORTH BENSON AVENUE, UPLAND, CA 91786 (909) 920-6400

GRABER OLIVE HOUSE

Complete Wedding Reception Package



Your very special day will include all of the following:

The Ultimate Buffet or Sit-Down Menu

Meticulously prepared by Gourmet Gourmet Catering's award-winning chef. Custom design your menu with selections that you & your guests will rave about even days after the wedding!

Deluxe Wedding Cake or Dessert Station

Our Wedding Cakes are made to order by Some Crust Bakery in Claremont. Choose from a variety of styles, flavors, & fillings.

Or select up to 3 of our decadent desserts.

Coffee Service or Coffee Station

Have a beverage station of coffee, hot & iced tea, or select to have the coffee served to your guests with a sweet slice of Wedding cake

Elegant Guest tables

Dressed in floor length specialty linens tablecloths with linen napkins - available in a variety of colors & styles, to suit any wedding vision! Choose white or natural wood folding chairs

Fine China & Accompaniments

Choose from all white or ivory with gold trim china. Stemmed glassware & silver-plated flatware

Headtable or Sweetheart Table

Draped in floor length specialty linen

Cake Table, Guestbook & Gift Table

Covered in rich specialty linen

Elaborate Buffet or Hors D'oeuvres Table

Decorated with a floral arrangement in colors to compliment your Wedding

Your Choice of 7 different Centerpieces

Tabletop Candelabra Centerpiece

Includes fresh floral collar, greenery, hanging crystals, candles, & fresh rose petals

Or our Prism Candelabra

Includes hanging prisms, real rose petals & votive candles at the base

Breakaway Centerpiece

A collection of 4 individual glass vases in various sizes & shapes, each with one type of flower - perfect for the contemporary bride

Manzanita Tree Centerpiece

Includes hanging crystals & candles with fresh orchids - a show stopping piece

Manzanita Tablescape

Low centerpiece with a manzanita branch, topped with a cluster of fresh flowers, accented with floating candles

Take Home Floral Arrangement

Fresh florals & greenery in your choice of glass vase or distressed white wood box -the perfect piece for guests to take home, includes fresh rose petals

***NEW* Hexagon Terrarium Centerpiece Trio** with succulents & fresh florals; two accent vases with fresh flowers

Spacious Oak Parquet Dance Floor

Enjoy dancing underneath the dazzling night sky

Professional Event Staff

Our team of experts will assist you with your Wedding planning & Wedding day needs from start to finish.

GRABER OLIVE WEDDING RECEPTION MENUS

"A Taste of Italy"

BUFFET SERVED

Baked Ziti Mornay

ziti pasta with fennel & Italian sausage baked with cream, nutmeg & fresh basil

Tuscan Baked Penne Pasta

with spinach, bell peppers, pomodora sauce, smoked gouda & cheddar cheeses

Antipasto Display

featuring graber olives, marinated vegetables, mushrooms, cornichons,
drizzled with infused olive oil

Gourmet Green Salad

a blend of greens, tomatoes, english cucumbers, mushrooms, tossed in our vinaigrette dressing

Tomato & Olive Focaccia Bread

DELUXE WEDDING CAKE

through Some Crust Bakery

PRICE:

Complete Reception Package

\$44.00 pp

Prices do not include 23% Service Charge & Sales Tax
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GRABER OLIVE WEDDING RECEPTION MENUS

"California Grill"

BUFFET SERVED

Santa Maria Tri Tip
carved to order

Honey Glazed Barbeque Chicken Breast

Western Baked Beans

Mac & Jack

gourmet macaroni & cheese drizzled with truffle oil & buttery panko crumble
topped with crisp onion shoestrings

Southwest Green Salad

romaine with roasted corn, black beans, jicama, cilantro, bell peppers, tomatoes, tortilla strips,
with avocado cilantro dressing

Classic Cornbread, Buttermilk Biscuits, Butter

DELUXE WEDDING CAKE

through Some Crust Bakery

PRICE:

Complete Reception Package
\$59.50 pp

Prices do not include 23% Service Charge & Sales Tax
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GRABER OLIVE WEDDING RECEPTION MENUS

Traditional Buffet Menu

HORS D'OEUVRES PASSED (choice of three)

Eggplant & Tomato Bruschetta
Cuban Phyllo Cigars
beef & onions wrapped in phyllo, served with salsa
Quesadillas with Mango, Brie & Green Chile
Fig & Goat Cheese Flatbreads
with caramelized onions

Beef Sates with Southeast Asian Sauce
Baby Seafood Crepes with Bay Shrimp & Dill
Asparagus Spears Wrapped with Prosciutto
with dijon cream & parmesan
Thai Chicken Skewers
with spicy peanut plantain sauce & chopped cilantro

Buffet 1

Gourmet Green Salad with Red Wine Vinaigrette
Grilled Green Bean Salad with Marinated Red Onions, Tomatoes, & Artichokes
Brown & Wild Rice Pilaf
Fresh Baked Rolls & Butter
Artichoke & Mushroom Lasagna
sautéed mushrooms, artichokes, with béchamel sauce & parmesan
Raspberry Chicken
raspberries & tomatoes in a creamy white wine sauce

Buffet 2

Pear & Stilton Salad with Caramelized Walnuts & Red Wine Vinaigrette
Seasonal Roasted Vegetable Salad
Rosemary Roasted Potatoes
Cascade of Breads & Rolls, Butter
whole breads, rosemary rolls, & european baguettes uniquely displayed
Entrees: (choice of two)
Chicken Saltimbocca
chicken breast rolled with prosciutto, sage, parmesan, served with marsala wine sauce
Marinated New York Strip
served with side of horseradish cream & whole grain mustard sauce, carved to order
Herb Roasted Salmon with Lemon Chive Sauce

DELUXE WEDDING CAKE through Some Crust Bakery

PRICE:

Complete Reception Package

BUFFET 1	BUFFET 2
\$52.00 pp	\$64.00 pp

Prices do not include 23% Service Charge & Sales Tax
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GRABER OLIVE WEDDING RECEPTION MENUS

Traditional "Sit-down" Served Menu

HORS D'OEUVRES PASSED

(choice of three)

Aguachile Ceviche Verde
Cocktail Corncakes with Mango Salsa
Beef & Broccoli Wontons
Caprese Skewers
with roasted tomato, fresh mozzarella, basil

Twice Baked Potatoes with Pancetta & Asiago
Salmon Fennel Skewers with Citrus Sauce
Mint Marinated Lamb on Skewers
Quesadillas
with smoked gouda & caramelized onions

HORS D'OEUVRES DISPLAY

Golden Jewel Couscous Salad

israeli couscous & red quinoa, with toasted pine nuts, avocado, mandarin oranges, citrus vinaigrette
served in a martini glass with a sliced baguette

Insalata Di Capri

chopped italian salami, artichokes, tomatoes, fresh mozzarella
served in a martini glass with a sliced baguette

Menu 1

Caesar Salad with Garlic Croutons & Shaved Parmesan

served with fresh baked rolls & butter

Chicken, Spinach & Prosciutto Roulades with Pesto Cream Sauce

Gorgonzola Twice Baked Potato

Seasonal Vegetables

Menu 2

Warm Baby Spinach Salad

with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter

Almond & Basil Crusted Salmon with Chardonnay Sauce

Wild & Brown Rice Pilaf

Seasonal Vegetables

Menu 3

Panzanella Salad

herbed tuscan bread, red & yellow tomatoes, bell peppers, basil, capers, herb vinaigrette

Filet Mignon Adobo

petite filet with a charred crust of oregano, garlic, peppercorn, & ginger
accompanied by a ragout of red beans, tomatoes, butternut squash, & fresh lime

Sweet Potato Tamale with Pecan Butter

DELUXE WEDDING CAKE

through Some Crust Bakery

PRICE:

Complete Reception Package

MENU 1	MENU 2	MENU 3
\$62.00 pp	\$65.00 pp	\$72.00 pp

Prices do not include 23% Service Charge & Sales Tax
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GRABER OLIVE WEDDING RECEPTION MENUS

Deluxe "Sit-down" Served Menu

PASSED HORS D'OEUVRES

(choice of four)

Basil & Garlic Marinated Shrimp
Potato Cakes with Smoked Salmon & Wasabi Cream
Chorizo & Corn Bread Stuffed Mushrooms
Curried Lamb Filet with Herbed Yogurt Sauce
Hazelnut, Honey, & Gorgonzola Crostinis
Orange & Pork Kebabs with Mango Chutney
Maui Ahi Poke in a Crisp Wonton Triangle
Prosciutto, Gruyere, & Caramelized Onion Flatbreads
Roasted Beet & Goat Cheese Skewers with Wildflower Honey Drizzle
Potato Hush Puppies with Spicy Tapatio Crema

HORS D'OEUVRES DISPLAY

Italiano Antipasto Board

premium cheeses, dried salami, cappicola, prosciutto, raw almonds & walnuts, dried figs & apricots,
red & yellow tear drop tomatoes, graber olive tapenade

Sliced Fresh Fruits & Berries

Assorted Gourmet Crackers & Crostinis

COMBINATION PLATE MENU 1

Asiago Wedge Salad

baby romaine wedge with shaved asiago cheese, red & yellow tomatoes, crumbled pancetta, with house blue cheese vinaigrette

Chicken Breast Fortiere

sautéed chicken breast with portobello & crimini mushrooms in a garlic red wine sauce

& Filet Mignon Peppercorn Cognac Sauce

Garlic Mashed Potatoes

Seasonal Vegetables

COMBINATION PLATE MENU 2

Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

tossed in red wine vinaigrette, served with rolls & butter

Salmon Piccata

roasted salmon with a wine-lemon caper sauce & fresh parsley

& Filet Mignon with Truffled Mushroom Ragout

Risotto Cakes with Sage & Onion

Seasonal Vegetables

DELUXE WEDDING CAKE

through Some Crust Bakery

PRICE:

Complete Reception Package

Deluxe Sit-Down Menu 1 or 2

\$84.00 pp

Prices do not include 23% Service Charge & Sales Tax
Please inquire about a 3% Discount for Cash Payments
Prices of Beef & Seafood are Subject to Change

GRABER OLIVE HOUSE

Wedding Ceremony

Ceremony Package

White Folding Chairs with Padded Seat

White Linen Aisle Runner

Altar Table & Gift Table with White Linen

Ceremony Water Station

\$ 2.50 per person

Ceremony Décor Options

For the Altar (five choices available):

- Beautiful Matrimonial Arch decorated with an array of Fresh Flowers & Foliage **\$350.00**
- (2) Cortez Candelabras with Fresh Flowers & Candles **\$350.00**
- (2) Tall White Manzanita Trees adorned with clusters of fresh flowers **\$350.00**
- White Birch Chuppah accented with Fine Fabric Swags & Fresh Flowers **\$350.00**
- Floral Kissing Balls & Mason Jars with Florals Hung From Barn Area **\$275.00**

To be placed down both sides of the Aisle (three choices available):

- Shepherd Hooks with Hanging Flower Basket **\$55.00 each**
- Shepherd Hooks with Hanging Mason Jar Flower Vase **\$38.00 each**
- Fresh Rose Petals **\$75.00**

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Professional Wedding Coordinator for Rehearsal & Ceremony

\$600.00

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GRABER OLIVE HOUSE

Premium Bar Service

The following optional bar arrangements are available upon request:

Host Premium Soft Bar

Beer, wine, and soft drinks will be served to your guests for four hours
Includes poured Champagne & Sparkling Cider for Toast (one glass per guest)
Includes (1) bartender, (1) bar setup, & clear plastic cups

\$17.00 PER PERSON

Host Premium Full Bar

Cocktails, beer, wine, and soft drinks will be served to your guests for four hours
Includes poured Champagne & Sparkling Cider for Toast (one glass per guest)
Includes (1) bartender, (1) bar setup, & clear plastic cups

\$19.00 PER PERSON

Cash Bar Service

Cocktails, beer, wine, and soft drinks will be charged at current cash bar prices for a minimum of four hours
Includes (1) bartender, (1) bar setup, & clear plastic cups
No sales minimum required

\$550.00

OPTIONS TO ADD TO YOUR CASH BAR:

Hosted Soft Drinks - \$2.50 pp

Domestic Keg of Beer (15.5 Gallons) - \$325.00

Import Keg of Beer (15.5 Gallons) - \$425.00

Craft Beer (Dale Bros. or Claremont Craft Ales. 15.5 Gallons) - \$425.00

Bottled Wine (based on brand/type of wine) - \$17.00+

Wine Service

Wine served with the meal for Hosted & Cash Bars
\$17.00 - \$27.00 per bottle

Champagne and Sparkling Cider Toast for Cash Bar
Opera Prima Sparkling Wine \$20.00 per bottle
Martinelli Sparkling Cider \$8.00 per bottle

Gourmet Gourmet will be happy to serve your bottles of wine, champagne, and/or sparkling cider – Complimentary

(with a Cash Bar this option is not available, \$10.00 per bottle corkage fee will apply)

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PLEASE NOTE

For Bar Services needed in other locations on-site & guest counts of 100+, fees are as follows:

Additional Bartender \$200.00

Additional Bar Setup \$150.00

Bar glassware is available at an additional fee
Prices do not include 23% Service Charge & Sales Tax
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GRABER OLIVE HOUSE
Hosted Premium Bar List

BEER, WINE, AND SOFT DRINKS

Domestic Beers:

Coors Light

Import Beers:

Corona & Heineken

House Wine:

Canyon Road Chardonnay, Cabernet, Merlot, White Zin

Soft Drinks:

Coca Cola Products

POURED CHAMPAGNE TOAST – 1 GLASS PER PERSON

Opera Prima Rosé or Martinelli Sparkling Cider

ON THE SHELF . . .

*Seagrams & Absolute Vodka, Gordons & Tanqueray Gin, Johnnie Walker Red Scotch, Jim Beam Bourbon,
Seagrams 7, Bacardi, Malibu, & Spiced Rum, Hornitos Tequila,
Korbel Brandy, Disaronno Amaretto, Triple Sec, Midori, Kahlua, Apple & Peach Schnapps,
Sweet & Sour, Sweet & Dry Vermouth, Lime, Pineapple, Cranberry & Orange Juice,
Grenadine, Bloody Mary Mix & Bitters, Club Soda & Tonic Water*

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UPGRADED PLATINUM BAR (+\$3.00 PER PERSON):

Includes: Grey Goose Vodka, Sapphire Gin, Johnnie Walker Black, Jack Daniels, Patron Silver

Removed from Hosted Premium Full Bar: Seagrams 7, Gordons Gin, Johnnie Walker Red, Jim Beam Bourbon, Hornitos Tequila