



*Asilomar Weddings*



# *Begin your wedding story at Asilomar*

## **Congratulations on your engagement!**

We are delighted to have you consider Asilomar. We understand that your wedding day is one of the most significant and beautiful days of your life, and we are committed to making it unique and memorable. From gourmet rehearsal dinners to farewell brunches, we do it all. Our knowledgeable staff will assist you with every event and detail.

We are located on 107 acres at the tip of the Monterey Peninsula. Asilomar's spectacular oceanfront location and natural sand dunes sit against the stunning backdrop of the Pacific Ocean tide pools. Asilomar is the ideal setting for your wedding weekend.

At Asilomar, we understand that every couple is unique and your wedding events should reflect that. We offer a range of venues and special enhancements to emulate your personal style. For instance, you may choose to hold your ceremony outdoors under our beautiful Grand Cypress, or on the white sand of Asilomar beach overlooking the Pacific Ocean. If your dream wedding is a bit more traditional, our historic Grace Dodge Chapel, with its vaulted ceiling and forest backdrop may be just what you have in mind.

After your celebration, we'll help you plan the perfect rehearsal dinner, reception and farewell brunch in one of our numerous event spaces to meet wedding party size and needs. Our event spaces offer a unique dining experience that can be customized for every taste and budget.

Complete the weekend with some classic Asilomar and Monterey Bay experiences; s'mores by the fire, volleyball on the beach, kayaking on the bay or a visit to the tasting room of one of our many local wineries. We'll be happy to assist you with recreational recommendations and local knowledge.

***A special thanks to Laura Hernandez Photography for her amazing images used throughout this booklet.***



888.635.5310  
800 Asilomar Avenue,  
Pacific Grove, CA 93950



## *Why Asilomar?*

Stunning backdrop: sand dunes, tide pools and the Pacific Ocean

Activities for friends and family that create an unforgettable weekend

Easy access from the Bay Area or Monterey Airport

Friendly, experienced staff with years of experience will help you customize the events and details of your wedding.

*Start your married lives together  
with the spectacular backdrop of the Pacific Ocean*

### **All Wedding Packages Include**

Celebration toast

Complimentary cake cutting

Cocktail rounds, dining rounds, chairs

China, glasses and silverware

White linens and napkins

Accommodations for the wedding couple on wedding night

Our wedding specialists will assist you in deciding which venue and location is best for each of your wedding events. The following information is an overview of our services, facilities and menus.

### **Please Read This Important Information**

All prices are subject to 20% Food and Beverage Administrative Fee and Applicable Taxes.

Prices Valid 1/1/2020 - 1/1/2021

Read the Terms and Conditions for full contract disclosures and other important information

# Wedding Day





## Wedding Ceremony Locations

### **Asilomar Beach or Grand Cypress Meadow**

White resin chairs, structural arch and sound system

Up to 50 guests \$1,600

Up to 100 guests \$2,500

Up to 120 guests \$2,600

## Wedding Reception Locations

### **Surf & Sand Dining Room**

Up to 40 guests

### **Historic Scripps Dining Room & Patio**

Up to 40 guests

### **Seascape Dining Room**

Up to 120 guests

Additional spaces may be available.

Please share your needs and we may be able to accommodate larger events.



## *Asilomar Culinary*

Asilomar is located in a culinary paradise. We are in close proximity to one of the largest and most important agricultural areas in the country, giving us access to a wealth of fresh and local produce. We have long-standing relationships with local farms and are dedicated to sustainable seafood practices through the Monterey Bay Aquarium's Seafood Watch.

Additionally, Monterey County was named one of the "Top 10 Wine Travel Destinations in the World" by Wine Enthusiast, and is one of the largest wine growing and producing regions in California. You'll find many of these excellent wineries represented in our wine list.

All of our menus, designed by Chef Greg Lepesh, are inspired by our local surroundings. From traditional to unique, you'll find menu options that compliment your style. Additionally, we offer opportunities to upgrade or add a signature touch to your special day.

## *Chef Greg Lepesh*

Chef Greg Lepesh has influenced cuisine at Asilomar for years and was recently named Executive Chef. He has excelled at improving food quality, supporting events of all sizes and designing exceptional menus.

Lepesh's Italian heritage and Croatian influences are where it all began. "The unmistakable aroma of fresh baking bread, the anticipation of a pot of simmering sauce, and the interaction of garden - fresh green leafy vegetables are some of my earliest memories," states Lepesh. "I further developed my passion for fresh and local ingredients as I developed my career and will continue to work with local vendors and farmers to ensure only the freshest ingredients are used in culinary program at Asilomar Conference Grounds." Lepesh graduated from the California Culinary Academy in San Francisco.

*Wedding Reception*





# White Sands Reception

## **Butler Passed Hors D'Oeuvres**

*~ Select Three ~*

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### **Chilled Beef Tenderloin**

Horseradish cream, crostini *165 cal*

### **Ahi Tuna Poke**

Wakame, daikon, crisp wontons *170 cal*

### **Curry Chicken-Phyllo Cup**

Apricots, California almonds, lemon aioli *296 cal*

### **Chicken Satay**

Thai curry peanut sauce *147 cal*

### **Salinas Valley Spinach Stuffed Mushroom**

Regianno *43 cal*

### **Spanakopita**

Spinach, feta flaky pastry *58 cal*

### **Vegetarian Spring Rolls**

Ponzu sauce *122 cal*

continued...

# White Sands Reception

## Dinner Buffet

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### Central Coast Baby Lettuces

Shaved fennel, roasted beets, California citrus, toasted walnuts,  
Pt. Reyes blue cheese & sherry vinaigrette 140-227 cal

### Grilled Asparagus Salad

Mixed chicories topped with pine nuts, grape tomatoes, and red radish  
Lemon parmesan vinaigrette 232 cal

### Artisan-Baked Breads & Rolls

Local honey butter 148 cal

### California Chicken Breast

Wild mushroom ragout 147 cal

### Grilled NY Strip Steak

Red wine sauce, crispy onions 297 cal

### Baked Fisherman's Catch in Herbs de Provence

Local and sustainable 137 cal

### Garden Vegetable Pistou

Farmers' choice vegetables, red quinoa pilaf, herb coulis 180 cal

### Roasted New Potatoes

Simple parsley, olive oil and cracked pepper butter 106 cal

### Fresh-Brewed Regular & Decaffeinated Coffee, TAZO Hot Teas

1-3 cal

\$96 per person



# Pearl Plated Dinner

## **Butler Passed Hors D'Oeuvres**

*~ Select Three ~*

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### **Chilled Beef Tenderloin**

Horseradish cream, crostini 165 cal

### **Ahi Tuna Poke**

Wakame, daikon, crisp wontons 170 cal

### **Curry Chicken-Phyllo Cup**

Apricots, California almonds, lemon aioli 296 cal

### **Chicken Satay**

Thai curry peanut sauce 147 cal

### **Salinas Valley Spinach Stuffed Mushroom**

Regianno 43 cal

### **Spanakopita**

Spinach, feta flaky pastry 58 cal

### **Vegetarian Spring Rolls**

Ponzu sauce 122 cal

## **Beginnings**

*~ Select a Soup or Salad ~*

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*~ spring/summer ~*

### **Heirloom Tomato Bisque Soup**

Basil essence 221 cal

*~ fall/winter ~*

### **Butternut Squash Soup**

crème fraiche 73 cal

### **Organic Butter Lettuces & Treviso Salad**

Candied pecans, goat cheese, champagne vinaigrette 406 cal

### **Salinas Valley Hearts of Romaine Salad**

Herbed croutons, parmesan crisp, classic Caesar dressing 240 cal

### **Citrus Beet Salad with Central Coast Baby Lettuces**

Sherry vinaigrette 209 cal

### **Artisan-Baked Breads & Rolls**

Local honey butter 148 cal

continued...



# Pearl Plated Dinner

## **Seasonal Entrées**

*~ Select Two ~*

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### **Grilled 8 oz Beef Tenderloin**

424 cal

*~ spring/summer ~*

Whipped Yukon Gold potatoes, broccoli di ciccio, mushroom ragout 335 cal

*~ fall/winter ~*

Au gratin potatoes, blue lake beans, wild mushrooms, sauce bordelaise 320 cal

### **Lemon-Thyme Roasted Chicken**

Free range 210 cal

*~ spring/summer ~*

Whipped Yukon Gold potatoes, broccoli di ciccio, mushroom ragout 237 cal

*~ fall/winter ~*

Au gratin potatoes, blue lake beans, wild mushrooms,  
sauce bordelaise 294 cal

### **Grilled Fisherman's Catch Herbs de Provence**

Local and sustainable 195 cal

*~ spring/summer ~*

French lentils with truffle, local asparagus, parmesan sauce 442 cal

*~ fall/winter ~*

Mushroom rice pilaf, roasted Brussels sprouts, sauce verte 328 cal

## **Seasonal Vegetarian Entrées**

*~ One Vegetarian Option Included ~*

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### **Garden Risotto with Asparagus**

Sweet peas, morels, baby spinach 335 cal

### **Moroccan Stew**

Quinoa pilaf, toasted almonds, vegan cilantro pesto 334 cal

continued...



## Pearl Plated Dinner

**Fresh-Brewed Regular & Decaffeinated Coffee, TAZO Hot Teas**

*1-3 cal*

**\$115 per person**



*Beverage/Bar*





# Spirits

## **Premium Spirits**

Absolut Vodka, Myer's Platinum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red, Label Scotch, Bulleit Bourbon, Seagram's VO Blended Whiskey, Jameson Irish Whiskey, Hornitos Tequila, Paul Masson Brandy 56-122 cal

## **Top Shelf**

Ketel One Vodka, Captain Morgan Silver Rum, Captain Morgan Private Stock Spiced Rum, 209 Gin, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Hennessy VS, Crown Royal Blended Whiskey, Don Julio Blanco Tequila 56-122 cal

# Domestic & Premium Beer

Local Craft Draft, Bud Light, Anchor Steam, Heineken, Blue Moon Belgian White, Corona, Sierra Nevada (*Selections subject to change or availability*) 144-175 cal

If you are interested in alternate brands please contact your Event Manager for pricing upon availability.



# Open Bar

## **Full Cocktail Bar**

~ Spirits, Beer, Wine, Sodas, Water ~

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### **Top Shelf**

One hour—\$24 per guest

Each additional one hour—\$17 per guest

### **Premium**

One hour—\$21 per guest

Each additional one hour—\$14 per guest

## **Wine & Beer Bar**

~ Beer, Wine, Sodas, Water ~

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One hour—\$17 per guest

Each additional one hour—\$13 per guest

# Hosted Bar

Premium spirits—\$11    Top shelf spirits—\$12

Domestic beer—\$7    Premium beer—\$8

House wine—\$10    Premium wine—\$12

Assorted sodas—\$4.50

Bottled water—\$4.50

# Cash Bar

Premium spirits—\$12    Top shelf spirits—\$13

Domestic beer—\$8    Premium beer—\$9

House wine—\$11    Premium wine—\$13

Assorted sodas—\$4.50

Bottled water—\$4.50

- Full Cash Bars and Beer & Wine Cash Bars require a minimum of \$350 & \$150 in bar sales respectively. If minimum is met, no additional fees apply. If minimum is not met, client pays the difference between bar sales and minimum.

# *Cherish your wedding memories on your first anniversary*

**You're invited for a complimentary stay at Asilomar on your one-year anniversary!**

As a special thank you for choosing Asilomar, we'd like to invite you back for a free one night's stay. Come celebrate your anniversary and reminisce about your wedding day!

Share your photos with us. Email [AsilomarWeddings@aramark.com](mailto:AsilomarWeddings@aramark.com) or [#AsilomarWeddings](https://www.instagram.com/AsilomarWeddings)



# Terms and Conditions

**Your Event Manager:** Your event manager understands that this event is very special to you and is committed to ensuring the success of your wedding. Please feel free to use your event manager as a guide to help you with the many details of planning your most important day.

**Menu Selections:** To ensure availability of specific items, we ask that final menus be selected a minimum of 14 days prior to your function. This will allow your event manager to finalize details of your wedding well in advance.

**Minimums and Guarantee:** To help us make your day truly memorable, we ask your cooperation in providing the projected number of guests and menu selections 21 days prior to your event. The final guaranteed number of guests will need to be given to Asilomar by 12 noon, 72 business hours prior to your event. This number is your guarantee and may not be lowered. If a final guaranteed number of guests is not received by the due date, the initial contracted guarantee will become the final number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance whichever is greater.

**Alcoholic Beverages:** It is our policy of Asilomar that all alcoholic beverages are purchased through Asilomar. We are proud to offer a wide variety of beer, wine and spirits. We are happy to make arrangements in advance to meet your needs.

**Cash Bar:** Cash Bars require a minimum of \$350 in bar sales. Beer and wine only Cash Bars require a minimum of \$150 in bar sales. If minimum is met, no additional fees apply. If minimum is not met, client pays the difference between bar sales and minimum. If you are interested in alternate brands please contact your Conference Services Manager for pricing upon availability.

**Entertainment Policy:** Live and recorded entertainment is welcome for the ceremony and reception. State Park guidance is that music should end by 10:00 pm under local ordinances; however, please notify us if you wish to extend and we can ask for pre-approval from California State Parks. We ask that all musical entertainment be discussed with your event planner to ensure we have adequate power, set up and accommodation.

**Dance Floor:** All of our reception rooms feature wood flooring, perfect for dancing.

**First Year Anniversary Offer:** Based on availability. Please contact your event manager for details.

**Parking:** Asilomar is pleased to offer complimentary parking for meetings and events. Parking is available in two underground parking structures (Lot D and Lot K) as well as throughout the property in 12 different parking lots. We have approximately 400 parking spaces on the property as well as street parking around the facility. Our property has two Electric Vehicle Charging Stations located in Lot C and in underground Lot K. Maps can be provided for easy access.

**Service Charge:** All food and beverage prices are subject to a 20% food and beverage administrative fee and applicable sales tax. Please note that the food and beverage administrative fee is taxable. The food and beverage administrative fee is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this service charge is distributed to employees who support the event.

**FDA Calorie Needs & Nutrition Statement:** 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Prices Valid 1/1/2020 - 1/1/2021