



Wedding Information and Menu

WEDDING CEREMONY AND RECEPTION

Site Fee \$1,000

(\$500 for Parties of 50 guests or less)

Included in site fee:

Banquet Facility

White Garden Chairs

Skirted Table for Gifts, Guestbook, Head Table, and Wedding Cake Table

Resort Linen (color choices are Black, White, Burgundy, and Sandalwood.
Specialty Décor and Linen can be ordered at additional cost)

Water Service

Microphone and Sound System for Officiate

Entertainment Staging and Dance Floor

Table Numbers and Silver Stands

Simple but elegant décor, such as votive candles and circular centered mirrors

Tables | Chairs | Silver | China | Glassware

*Complimentary Hotel Room for Bride and Groom including Wedding Day In-Room Breakfast
(*with a minimum of 150 ppl guaranteed)

For more information please contact:

Vicky Chavez | Banquet Supervisor | 760.202.2127

Rick Gilbert | Banquet Manager | 760.202.2106

DINNER BUFFETS

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,
FRESH BREWED COFFEE, DECAFFEINATED COFFEE, TAZO TEAS

Wild Wild West

BBQ Chicken Chop Chop Salad

Iceberg Lettuce, Tomato, Shredded Red Cabbage,
Shredded BBQ Chicken, Avocado, Crispy Onions,
Roasted Corn, Buttermilk Ranch

Caraway Cabbage Coleslaw

Sliced Wedge Watermelons

Pinto Bean and Corn Salad

Braised BBQ Beef Brisket

BBQ Glazed 8 Way Chicken

Dry Rub BBQ Pork Baby Back Ribs

Baked Potatoes

Chives, Chopped Smoked Bacon, Shredded Cheddar, Sour Cream

Molasses & Bacon Baked Beans

Warm Apple Crisp

Sweet Potato and Pecan Bake

Vanilla Bean Ice Cream

Chocolate Mousse Cakes

\$72

Asian Wok

Chinese Chicken Salad

Crispy Noodles, Chopped Iceberg, Shredded Chicken,
Toasted Sliced Almonds, Scallions, Sesame Soy Dressing

Fresh Cut Fruit Salad

Tossed with Mint and Toasted Coconuts

White Steamed Sticky Rice

Prime Beef Teriyaki

Crispy Vegetable Spring Rolls, Dipping Sauce

Char Sui Baby Back Pork Ribs

Kung Pao Chicken Stir Fry

Fortune Cookies, Sesame Cookies, Coconut Panna Cotta,
Orange Wedges, Almond Cake

\$72

DINNER BUFFETS

ALL DINNERS TO INCLUDE WARM PULL APART WHEAT & WHITE ROLLS,
FRESH BREWED COFFEE, DECAFFEINATED COFFEE, TAZO TEAS

South of the Border

Mexican Caesar Salad
Crispy Tortilla Chips

Guacamole, Pico de Gallo, Salsa Rojo, Salsa Verde

Rock Shrimp Cocktail de Cameron
Avocado, Cucumbers, Cilantro, Fresh Limes

Watermelon Salad
Watermelon, Sliced Cucumber, Crumbled Feta, Lime Dressing

Grilled Strip Loin Carne Asada

Achiote Grilled Chicken Breast

Pork Cochinita Pibil

Warm Tortillas Flour & Corn

Rancho Style Pinto Beans

Mexican Rice

Traditional Flan, Cinnamon Buenelos,
Apple & Pineapple Empanadas, Chocolate Tres Leches Cake

\$65

Little Italy

Tomato Mozzarella Caprese
EVOO, Fresh Basil, Sea Salt

Vegetable Antipasto

Eggplant, Cherry Peppers, Mushrooms, Red Onions,
Zucchini, Squash, Pepperoncini

Caesar Salad

Baked Eggplant Parmesan

Chicken Picatta

House Made Meat Balls Marinara

Garlic EVOO Rubbed New York Steaks

Vegetable Ratatouille

Roasted Italian Potatoes

Tiramisu, Italian Cookies, Vanilla Bean Pana Cotta,
Assorted Cannoli's

\$70

PLATED DINNER

(Minimum 25 Guests)

Course One Selections

Local Sweet Corn Pureed Soup

Shrimp & Lobster Bisque, Chive Cream Fraiche

Red Miso & Pureed Miso Soup, Tofu

House Made Salmon Gravlax, Lavosh, Shaved Fennel, Chive Oil **(\$2)**

Iceberg Wedge, Chopped Bacon, Maytag Bleu cheese, Tomato

Roasted Beet Salad, Boursin, Toasted Pistachio

Chilled Shrimp Cocktail, Lemon, Horseradish Cocktail **(\$4)**

Spinach Salad, Chopped Boiled Eggs, Smoked Bacon Creamy Balsamic

Open Faced Rock Shrimp Ravioli, Tomatoes, Basil, Light Pesto Jus **(\$2)**

Baby Greens Salad, Pear Tomato, Jicama, Toasted Pipitas, Honey Shallot Dressing

Butter Lettuce Salad, Marinated Strawberries, Shaved Red Onions, Carrots, Lavosh, Poppy Seed Dressing

Baby Romaine Caesar, Large Parmesan Focaccia Toast, Creamy Caesar Dressing

Greek Salad, Iceberg, Feta Cheese, Kalamata Olives, Cucumber, Vine Ripened Tomato, Lime Greek Vinaigrette

Open Faced Wild Mushroom Ravioli, Basil, Mushroom Jus

PLATED DINNER

(Minimum 25 Guests)

Course Two Selections

Chicken Breast Picatta, Roasted Fingerlings, Asparagus, Roasted Tomato,
Portobello, Caper Butter Sauce **\$60**

Stuffed Chicken Breast, Sundried Tomato, Fresh Spinach & Boursin Stuffed, Haricot Verts,
Gratin Potato, Roasted Tomato, Chicken Jus **\$62**

Petite Chicken & Halibut, Yukon Mash, Portobello, Haricot Verts, Roasted Tomato,
Pineapple Pico, Chicken Jus **\$68**

Petite Filet Mignon & Ying Yang Shrimp, Cipollini Onion, Baby Carrots, Portobello,
Yukon Mash, Red Wine Bordelaise **\$75**

Filet Mignon, Baby Carrots, White Truffle Whipped Potato, Herb Butter, Cipollini Onions,
Baby Bok Choy, Port Reduction **\$72**

Citrus Rosemary Roasted Salmon Fillet, Butter Rock Shrimp Sauté, Baby Bok Choy,
Roasted Tomato, Saffron Linguine Bundle, Light Creamy Tomato Basil **\$65**

Petite Filet Mignon & Lobster Tail, Cipollini Onion, Baby Carrots, Portobello,
Yukon Mash, Red Wine Bordelaise **\$86**

Slow Braised Prime Short Rib Gremolata, Yukon Gold Mash, Baby Carrots,
Roasted Tomato, Red Wine Bordelaise **\$70**

PLATED DINNER

(Minimum 25 Guests)

Third Course Selections

New York Style Cheese Cake, Fresh Strawberry, Strawberry Coulis

Chocolate Layered Cake, Agave Whipped Cream, Chocolate Cigar

Apple Tart Tatin, Caramel Sauce

Strawberry Short Cake, Sponge Cake, Strawberries, Cream

Tiramisu, Layered Lady Fingers, Mascarpone, Espresso

Chocolate Mousse Cake

Chef Domingo's Specialty Brownie Dessert with Agave Whipped Cream