



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
(*with a minimum of 150 ppl guaranteed)

For more information please contact:

Vicky Chavez | Banquet Manager | 760.202.2127

All prices are subject to a 23% service charge and a 7.75% sales tax.
Prices are subject to change.

PLATED DINNER

ALL PLATED DINNERS SERVED WITH FRESHLY BAKED PULL-APART WHITE AND WHEAT ROLLS
WITH BUTTER, FRESHLY BREWED COFFEE, DECAF AND TAZO HOT TEA SELECTIONS.
(Minimum 25 Guests)

Course One Selections

Sweet Corn Bisque

Shrimp & Lobster Bisque, Chive Cream Fraiche

Iceberg Wedge, Chopped Bacon, Maytag Bleu cheese, Tomato

Bouquet of Baby Lettuces, Wrapped In Grilled Zucchini Ribbon With Desert Citrus, Candied Walnuts,

Diced Cranberries, Poached Pears, Crumbled Goat Cheese, Honey Lime Vinaigrette Dressing,

Tomato Caprese Salad, Vine Ripe Tomatoes, Burrata Cheese, Baby Arugula Frisee, EVOO,

Sea Salt, Cracked Black Pepper, Fig Balsamic Reduction

Watermelon, Arugula, Frisee And Baby Mixed Green Salad With Marinated Red Onions,

Feta Cheese, Honey Lime Vinaigrette Dressing

Greek Salad, Iceberg, Feta Cheese, Kalamata Olives, Red Onions Vine Ripe Tomatoes,

Lime Greek Vinaigrette Dressing

Spinach, Tarragon Marinated Mushrooms, Feta Cheese, Toasted Sliced Almonds,

Marinated Red Onions, Balsamic Vinaigrette

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

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

Open Faced Wild Mushroom Ravioli, Basil, Mushroom Jus

PLATED DINNER

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(Minimum 25 Guests)

Course Two Selections

Chicken Breast Picatta, Roasted Fingerlings, Asparagus, Roasted Tomato, Portobello, Caper Butter Sauce **\$63**

Stuffed Chicken Breast, Sundried Tomato, Fresh Spinach & Boursin Stuffed, Haricot Verts, Gratin Potato, Roasted Tomato, Chicken Jus **\$63**

Petite Chicken & Olive Crusted Seabass, Served with Mild Mushroom Orzo "Risotto Style" Tri Colored Baby Carrots, Tomato Provencal and Merlot Bordelaise **\$70**

Petite Filet Mignon & Shrimp Scampi, Cipollini Onion, Baby Carrots, Portobello, Yukon Mash, Red Wine Bordelaise **\$77**

Filet Mignon, Baby Carrots, White Truffle Whipped Potato, Herb Butter, Cipollini Onions, Bok Choy, Port Reduction **\$73**

Citrus Rosemary Roasted Salmon Fillet, Butter Rock Shrimp Sauté, Baby Bok Choy, Roasted Tomato, Saffron Linguine Bundle, Light Creamy Tomato Basil **\$67**

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 **\$71**

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(Minimum 25 Guests)

Third Course Selections

Dulce De Leches Cheesecake
Old Fashioned Chocolate Cake
Cappuccino Cake
Caramel Apple Walnut Cake
Espresso Panna Cotta
Tres Leches Sponge Cake
Traditional New York Style Cheesecake
3 Chocolate Mousse
Chocolate & Raspberry E Lamponi Cake

DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE,
DECAF, AND TAZO HOT TEA SELECTIONS

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
Grilled New York Steaks
BBQ Glazed 8 Way Chicken
Dry Rub BBQ Pork Baby Back Ribs
Yukon Gold Mashed Potatoes
Molasses & Bacon Baked Beans
Warm Apple Crisp with Cinnamon Ice Cream
Chocolate Mousse Cakes

\$74

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, Mango Panna Cotta,
Orange Wedges, Traditional Panna Cotta

\$74

DINNER BUFFETS

ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE,
DECAF AND TAZO HOT TEA SELECTIONS
(Minimum 50 Guests)

South of the Border

Mexican Caesar Salad
Crispy Tortilla Chips
Guacamole, Pico de Gallo, Salsa Rojo, Salsa Verde
Watermelon Salad
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, Tres Leches Cake

\$67

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 with Caper Butter Sauce
Pork & Beef Meat Balls with Marinara Sauce
Garlic EVOO Rubbed New York Steaks
Vegetable Ratatouille
Roasted Italian Potatoes
Tiramisu, Italian Cookies, Assorted Cannoli's

\$72