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
  (Specialty Décor and Linen can be ordered at additional cost)
- Water Service
- Sound System for Officiate
- Entertainment Staging and Dance Floor
- Simple but elegant décor
- Bride and Groom hotel accommodations based upon availability

For more information please contact:
Vickie Chavez | Banquet Manager | 760.202.2127 | vchavez@accmail.net

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

(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,
Dice 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 Pepitas, Honey Shallot Dressing
Baby Romaine Caesar, Large Parmesan Focaccia Toast, Creamy Caesar Dressing
Open Faced Wild Mushroom Ravioli, Basil, Mushroom Jus

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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 $68

**Petite Chicken & Olive Crusted Seabass**, Served with Mild Mushroom Orzo “Risotto
Style” Tri Colored Baby Carrots, Tomato Provencal and Merlot Bordelaise $72

**Petite Filet Mignon & Shrimp Scampi**, Cipollini Onion, Baby Carrots, Portobello,
Yukon Mash, Red Wine Bordelaise $80

**Filet Mignon**, Baby Carrots, White Truffle Whipped Potato, Herb Butter, Cipollini Onions,
Bok Choy, Port Reduction $75

**Citrus Rosemary Roasted Salmon Fillet**, Butter Rock Shrimp Sauté, Baby Bok Choy,
Roasted Tomato, Saffron Linguine Bundle, Light Creamy Tomato Basil $70

**Petite Filet Mignon & Lobster Tail**, Cipollini Onion, Baby Carrots, Portobello,
Yukon Mash, Red Wine Bordelaise $96

**Slow Braised Prime Short Rib Gremolata**, Yukon Gold Mash, Baby Carrots,
Roasted Tomato, Red Wine Bordelaise $71

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Third Course Selections
- Tiramisu Cake
- Old Fashioned Chocolate Cake
- Cappuccino Cake
- Red Velvet Cake
- Tres Leches Sponge Cake
- Traditional New York Style Cheesecake
- 3 Chocolate Mousse
- Oreo Cheesecake

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DINNER BUFFETS
ALL BUFFET DINNERS SERVED WITH FRESHLY BREWED COFFEE
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Wild Wild West
BBQ Chicken Chop Chop Salad
Iceberg Lettuce, Tomato, Shredded Red Cabbage
Shredded BBQ Chicken, Avocado, Crispy Onions
Roasted Corn, Buttermilk Ranch Dressing
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
$78

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
$76

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South of the Border
- Mexican Caesar Salad
- Crispy Tortilla Chips
- Guacamole, Pico de Gallo, Salsa Roja, 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

$72

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

$74

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