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[https://boathouseonthebay.com/
private-events/](https://boathouseonthebay.com/private-events/)



Banquet Menu
office@boathouseonthebay.com



BANQUET MENU



Thank you for your inquiry and interest in The Boathouse on the Bay for your future event. On behalf of The Boathouse and our banquet staff, we welcome you to our beautiful waterfront restaurant and banquet facility.

The Boathouse is conveniently located in Alamitos Bay Landing with an incredible waterfront view and spectacular sunsets. In addition to our extraordinary location and our casual elegant ambiance, we offer an extensive assortment of banquet menu options of quality seafood, prime meats, chicken, salads, sandwiches, pastas, an abundant range of appetizers, and creative sushi and sashimi selections.

Enclosed is our banquet package which includes our menus along with information designed to assist you in planning your next business meeting, retirement party, rehearsal dinner, bridal shower, birthday party, celebration of life, baby shower or any other special event.

Our banquet staff and chefs are dedicated to making your event a memorable experience for you and your guests.

As long as friendships flourish and conversations flow, we will cherish the opportunity to set your table and mood for your next event.

Thank you, and we look forward to working with you.

ACCOMMODATING 25 TO 400!

**CORPORATE OFFICE PARTIES • BUSINESS MEETINGS • BIRTHDAYS
REHEARSAL DINNERS • PRIVATE PARTIES • SOCIAL EVENTS
OFF SITE CATERING**

**CONTACT OUR EVENT COORDINATOR @
www.boathouseonthebay.com/private-events**

BANQUET POLICY

BANQUET ROOMS: The Regatta Room can accommodate up to 60 guests for indoor seating, 100 guests for indoor and outdoor seating, or 110 guests for indoor and outdoor cocktail reception. A Food and Beverage minimum is required for private functions; this varies based on time of day and day of the week. Any food and beverage minimums not met will require a room fee to make up the difference. The rooms are available for a three (3) hour time period. It is \$500 for each additional hour. A Bartender Staffing Fee of \$150 for three hours applies to have a private bartender for your event.

CONFIRMATION: To secure one of our private spaces, a non-refundable deposit of \$500 or 20% of the required minimum (whichever is greater) is necessary. This deposit goes towards the final bill on the evening of the event and is critical in securing your date. Our spaces are booked on a first-come, first-served basis. The deposit can be paid online once we send you the contract to e-sign and secure the space.

ATTENDANCE AND GUARANTEES: A final head count is required at least five (5) business days prior to your event. No reduction in the final head count will be accepted after 48 hours prior to your event. If you do not notify us within that time period, the number of guests stated on the contract will be used as the amount charged or your actual attendance, whichever is higher.

MENU SELECTION: Menu selections, room arrangements, and all other details must be finalized no later than two (2) weeks prior to your event and are not subject to change without a 72 hour (3 day) advance notice. Entree and dessert counts must be provided no later than five (5) business days prior to your event. Prices are subject to change without prior notice and do not reflect sales tax or service charge. Outside food, and/or beverages of any kind are not permitted on the premises without prior approval. A corkage fee of \$35.00 will apply to any 750 ml wine, sparkling wine or champagne provided by your group. Maximum 4 bottles.

CANCELLATION: Cancellations made with less than 2 weeks notice of the event face a \$1,000 penalty for the Regatta Room or any other semi-private event. The deposit required to confirm events is non-refundable.

TAX AND SERVICE CHARGE: A 20% gratuity and 5% Administrative fee, plus all applicable sales tax will be added to all food, beverage and room fees. No host cocktail events will include all applicable tax and does include gratuity.

DECORATIONS AND LINENS: We offer our blue base and white linen with blue napkins. Optional colors are available upon request. All decorations must comply with local health and safety codes and must be approved by The Boathouse for quality, content, placement and how they are fastened. We reserve the right to remove any unapproved decorations, and any damage caused by these will be charged to the individual event. We do not allow confetti, glitter & loose flower petals under any circumstances.

ENTERTAINMENT: Any entertainment must be approved in advance by the restaurant. The restaurant reserves the right to prohibit any entertainment.

SECURITY: The restaurant accepts no responsibility for articles or merchandise lost, stolen or forgotten during the course of your event.

LIABILITY / FORCE MAJEURE: In the event the restaurant is unable to fulfill its commitment due to a physical shutdown of the facility or any governmental restrictions upon travel, supplier delays or labor difficulties such as strikes or other issues, or any cause or event beyond the reasonable control of the restaurant, including but not limited to acts of God, including pandemics, the restaurant shall be excused from the performance of the event and may terminate its commitment without liability of any kind. In the event the restaurant is unable to carry out the client's event for any reason, this agreement may be canceled by the restaurant without further obligation.

APPETIZER MENU

PLATTERS ARE DESIGNED TO SERVE 25 GUESTS

*AVAILABLE AS TRAY PASSED WITH THE ADDITION OF \$150 ATTENDANT FEE

Chilled Appetizers

CAPRESE SKEWERS *

Mozzarella, Grape Tomato, & Balsamic Reduction... \$150

SEARED SPICY TUNA TOSTADOS *

Avocado & Sriracha Aioli on a Crispy Tortilla... \$185

BOATHOUSE CEVICHE *

Shrimp & Scallops Marinated in Citrus Juices with Pico de Gallo & Tortilla Chips... \$245

JUMBO SHRIMP COCKTAIL*

Spicy Cocktail Sauce, Fresh Horseradish & Lemon... \$325

CALIFORNIA ROLL CRISPS *

Crispy Rice Cups filled with Krab Salad, English Cucumber, Eel Sauce, Spicy Mayo & Nori Strips... \$175

HOUSE POTATO CHIPS *

Chipotle Aioli Dipping Sauce... \$140

FRESH FRUIT PLATTER

Assorted Fresh Seasonal Fruit & Berries... \$160

VEGETABLE CRUDITIES *

Hummus & Ranch Dip... \$170

CHEESE & CHARCUTERIE

Cured Meats & Artisan Cheeses with Traditional Accompaniments... \$385

BRUSCHETTA

Romano Cheese, Vine Ripened Tomatoes, Basil, & Garlic Crostini... \$175

SMOKED SALMON KIMCHI CROSTINI *

Whipped Smoked Salmon Foam floating on a Kimchi Cucumber Slice on a toasted Crostini... \$235

GOURMET DEVEILED EGGS *

Choice of Classic...\$175

OR Lump Crab Meat with Tarragon & Lemon... \$225

GRILLED ASPARAGUS

Crumbled Feta Cheese & Marinated Tomatoes... \$195

Dessert Platters

Brownies, Mini Tarts & Assorted Cookies- 45pcs... \$125

Assorted Mini 2" Cheesecakes - 35pcs... \$150

Assorted Mini Cupcakes- 48pcs... \$125

Assorted Mini Parfait- 35pcs... \$150

Assorted Mini French Macaron- 48pcs... \$140

Heated Appetizers

NEW ZEALAND LAMB CHOPS *

Rosemary Rub & Merlot Jus... \$375

CRAB STUFFED MUSHROOM CAPS *

Parmesean & Panko... \$325

TERIYAKI MEATBALLS *

Meatballs in Teriyaki ... \$195

CHICKEN POTSTICKERS

Lime-Ginger Teriyaki Sauce... \$170

MEDITERRANEAN BEEF KABOBS *

Greek Yogurt Dipping Sauce... \$285

MINI CRAB CAKES *

Tartar Sauce... \$325

VEGETABLE SPRING ROLLS

Sweet Chili Sauce... \$160

BBQ PULLED PORK SLIDERS *

Boathouse Slaw... \$225

BRAISED BEEF SLIDERS *

Caramelized Onions, Chipotle Aioli & Brie Cheese... \$265

BLACK CHERRY PROSCIUTTO BRIE CRISPS *

Garlic Crostini stacked with Brie, Prosciutto & Candied Black Cherry on top... \$225

KRAKEN SHRIMP *

Island Seasoned, Panko Crusted Fried Jumbo Shrimp, Served with Sweet Chili Mango Dipping Sauce... \$325

BUFFALO FRIED CAULIFLOWER *

Lightly Breaded Cauliflower Florets, Buffalo Drizzle, Blue Cheese Crumbles & Dressing... \$160

FRENCH DIP PUFFS *

Roast Beef, Provolone, Caramelized Onions wrapped in a Puff Pastry, served with Au Jus...\$275

CHICKEN YAKITORI SKEWERS *

Marinated Chicken garnished with Chives...\$225

GRILLED VEGGIE KABOBS *

Assorted Vegetables grilled on a Kabob, served with Romesco Sauce... \$180

BANQUET COORDINATORS CAN ASSIST IN DETERMINING
THE CORRECT AMOUNT FOR YOUR EVENT

SUSHI PLATTERS

Landing Platter Assortment

Includes 16 cut pieces of each roll

64 Pieces \$210

RICK ROLL

Fried Jalapeo, Krab & Shrimp Tempura topped with Tuna, Avocado, Spicy Mayo, Eel Sauce & Green Onions

HOT MAMA ROLL

Spicy Tuna, Jalapeno, Cucumber & Yamagobo Topped with Salmon, Avocado, Spicy Sauce & Green Onions

CRUNCHY ROLL

Tempura Shrimp, Avocado & Cucumber with Sweet Sauce topped with Tempura Crunchies and Eel Sauce

RAINBOW ROLL

California Roll topped with Assorted Fish

Vegetarian Sushi Platter

64 Pieces \$180

ASSORTED VEGETARIAN SUSHI ROLL

Docker Platter Assortment

Includes 16 cut pieces of each roll

64 Pieces \$240

RED DRAGON ROLL

Shrimp Tempura, Snow Crab, Cucumber inside Topped with Spicy Tuna, Goma Sauce & Eel Sauce

THE BOATHOUSE ROLL

Spicy Tuna, Shrimp Tempura & Cucumber topped with Avocado, Cajun Tuna, Spicy Mayo, Green Onion & Ponzu

THREE AMIGOS ROLL

Cucumber, Krab & Shrimp Tempura topped with a mix of Tuna, Salmon & Yellowtail, Spicy Mayo, Eel Sauce, Ponzu & Crunchy Tempura

LEMON DROP ROLL

Spicy Tuna, Cajun Tuna, Avocado, Sprouts, Cucumber & Soy Paper topped with Yellowtail, Sliced Lemon, Green Onions & Garlic Ponzu

Assorted Nigiri Platter

Includes 10 pieces of each

50 Pieces - \$375

TUNA - SALMON - YELLOWTAIL CAJUN TUNA - SHRIMP

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

BRUNCH/LUNCH BUFFETS

Brunch Buffet

Minimum of 25 People • Any Day 9AM-2PM
\$36 pick TWO Items • \$44 Pick THREE Items

BRIOCHE FRENCH TOAST

Maple Syrup & Powdered Sugar

BOATHOUSE SKILLET SCRAMBLE

Roasted Tomatoes, Sausage, Onions, Peppers, & Cheddar Cheese

EGGS BENEDICT

English Muffin, Canadian Bacon & Lemon Hollandaise

BREAKFAST BURRITOS

Scrambled Eggs, Bell Peppers, Potatoes, Onions, Cheddar Cheese & Bacon

SCRAMBLED EGGS (Classic)

Brunch Buffets include:

Confit Home Fried Potatoes • Apple Smoked Bacon • Link Sausage • Seasonal Fruit • Muffins • Coffee & Iced Tea

Dessert

• Assorted Cookies

Omelette Station

Add On

\$15 per person • Plus \$150 Chef Attendant Fee

Cheese, Onions, Bell Peppers, Ham, Salsa, Mushrooms, Tomatoes, Bay Shrimp

Lunch Buffets 9AM-3PM

Minimum of 25 People • Any Day 9AM-3PM

Lunch Buffets include:

Freshly Baked Sourdough Bread, Freshly Brewed Regular, Decaffeinated Coffee, Water & Ice Tea

Deli Buffet

Minimum 25 people • \$34 per person

SANWICHES (Choose 2)

TUNA SALAD

Toasted Baguette with Lettuce & Tomato

CLUB SANDWICH

Roasted Turkey, Bacon, Lettuce, Tomato, Avocado & Garlic Herb Aioli

VEGETARIAN WRAP

Goat Cheese Aioli, Lettuce, Roasted Peppers & Tomatoes

SHAVED PRIME RIB SANDWICH

Mushrooms & Onions, Brie, Swiss & Horseradish Aioli

ACCOMPANIMENTS (Choose 2)

Potato Salad

House Potato Chips

Sliced Fresh Fruit

Tomato & Mozzarella Salad

Baby Field Greens Salad

Caesar Salad

DESSERTS

Assorted Cookies

Classic Buffet

Minimum 25 people • \$46 per person

BABY FIELD GREENS SALAD

Almonds, Feta, Grapes & Lemon Vinaigrette

ENTREES (Choose 2)

CHICKEN MARSALA

Mushrooms, Shallots & Marsala Wine Au Jus

ATLANTIC SALMON

Drizzled with Chimichurri Sauce

SLOW COOKED BEEF ROAST

Aus Jus

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

SIDES (Choose 2)

• Garlic Mashed Potatoes

• Roasted Rosemary Potatoes

• Saffron Rice

• Sautéed Seasonal Vegetables

• Caramelized Brussels Sprouts

DESSERTS

• Brownies

• Assorted Cookies

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

PLATED LUNCHEONS

Plated Luncheon

Select 1 set menu, or mix & match up to 4 items from both menus

Only available for parties of 50 guests or less

Parties over 20 guests must provide individual orders in advance

Available Wednesday- Saturday from 11AM to 3PM. Not Available on Sundays

We must have the number of each entree selected no later than 3 days prior to your event.
The Boathouse will provide place cards to indicate entree choice

All lunches include:

Sourdough Bread and Whipped Butter, Freshly Brewed Regular & Decaffeinated Coffee, Water & Iced Tea

2 Course Lunch

Starter Salad & Entree OR Entree & Dessert

Salad/Dessert Selections must be the same for All Guests

Select One Salad

Traditional Caesar Salad or Baby Field Greens Salad

OR

Select One Dessert

New York Cheesecake or Triple Chocolate Mousse Cake

*Add 3rd Course
+ \$5 per Person*

\$ 35 Selections

ANGEL HAIR PASTA

Tomato Checca, Sweet Garlic, Basil & Grilled Chicken Breast

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

BLACKENED HALIBUT SANDWICH

Coleslaw, Tomato, Crispy Onions, Mizuna & Tartaron a Brioche Bun with Fries

BOATHOUSE CLUB SANDWICH

Roasted Turkey, Bacon, Lettuce, Tomato, Avocado, Garlic-Herb Aioli & Fries

BOATHOUSE WAGYU BURGER

Signature Burger of Prime Wagyu & Smoked Brisket with Tomato, Lettuce, Red Onion, Cheddar Cheese, Brioche Bun, Garlic Herb Aioli & Fries

\$45 Selections

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

PAN ROASTED SALMON

Wild Mushroom & Pea Risotto, topped with Verjus Sauce

ROSEMARY JIDORI AIRLINE CHICKEN

Roasted Pee Wee Potatoes, Spring Vegetables & Napoli Heirloom Tomato Salad

GRILLED FLAT IRON STEAK

Grilled Flat Iron Steak, Garlic Mashed Potatoes & Caramelized Brussels Sprouts with Mushroom Demi Glace

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

PLATED DINNER

Plated Dinner

Select 1 three-course menu, or mix & match up to 4 items

Only available for parties of 50 guests or less

Parties over 20 guests must provide individual orders in advance

We must have the number of each entree selected no later than 3 days prior to your event
The Boathouse will provide place cards to indicate entree choice

All Dinners include;
Sourdough Bread and Whipped Butter, Freshly Brewed Regular & Decaffeinated Coffee, Water & Iced Tea

Salad/Dessert Selections must be the same for All Guests

Select One Salad

Traditional Caesar Salad or Baby Field Greens Salad

AND

Select One Dessert

New York Cheesecake or Triple Chocolate Mousse Cake

\$65 per Person

PAN ROASTED SALMON

Wild Mushroom & Pea Risotto, topped with Verjus Sauce

ROSEMARY JIDORI AIRLINE CHICKEN

Roasted Pee Wee Potatoes, Spring Vegetables & Napoli Heirloom Tomato Salad

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

GRILLED FLAT IRON STEAK

Mushroom Demi Glaze, Garlic Mashed Potatoes & Caramelized Brussels Sprouts

\$75 per Person

CENTER CUT FILET

Garlic Mashed Potatoes & Caramelized Brussels Sprouts

WHITE PESTO CHILEAN SEA BASS

Pan-Roasted Chilean Sea Bass with a Lemon Ricotta Pesto, Creamy Parmesan Polenta, Maitake Mushrooms & Charred Asparagus, garnished with a Candied Walnut Gremolata

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

ROSEMARY JIDORI AIRLINE CHICKEN

Roasted Pee Wee Potatoes, Spring Vegetables & Napoli Heirloom Tomato Salad

\$90 per Person

FILET OSCAR (8 OZ)

Garlic Mashed Potatoes, Grilled Asparagus with Lump Crab Meat & Bernaise

BROWN BUTTER SCALLOPS

Diver Scallops seared in Garlic Butter, accompanied by Blistered Tomato, Rendered Guanciale, Butternut Gnocchi & Aji Verde Broccolini

MEDITERRANEAN PASTA

Wild Mushrooms, Artichoke Hearts, Spinach, Tomato Checca & Garlic Olive Oil

ROSEMARY JIDORI AIRLINE CHICKEN
Roasted Pee Wee Potatoes, Spring Vegetables & Napoli Heirloom Tomato Salad

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

DINNER BUFFET

The Captain's Dinner Buffet

Minimum of 30 people
\$90 per Person

All dinner buffets include:

Drinks: Iced Tea & Coffee

Desserts: Brownies, Assorted Cookies & Mini Tarts

Main Entrees

Select 2

ATLANTIC SALMON

Drizzled with Chimichurri

CHILEAN SEA BASS

With Lemon Ricotta Pesto

SLOW COOKED BEEF ROAST

Au Jus

CHICKEN MARSALA

Mushrooms, Shallots, & Marsala Wine Au Jus

PARMESEAN PANKO CRUSTED CHICKEN

Orange Anise Jus

Carving Station

Select 1

Additional \$150 Chef Attendant Fee

ROASTED PRIME RIB

Creamy Horseradish & Au Jus

GARLIC BLACK PEPPER CRUSTED SIRLOIN

Chimichurri

Add on a Chocolate Fountain

Extra \$25 per Person- 40 Guest Minimum

- Pineapple
- Graham Crackers
- Cheesecake Bites
- Brownie Bites
- Marshmallows
- Pretzel Sticks
- Rice Crispy Treats
- Strawberries

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

Assorted Salads

Select 2

TRADITIONAL CAESAR SALAD

Parmesan Reggiano and Garlic Croutons

BABY FIELD GREENS

with Almonds, Feta Cheese, Red Grapes & Marafino-Lemon Vinaigrette

TOMATO AND MOZZARELLA SALAD

Basil, Olive Oil, & Balsamic Reduction

Accompaniments

Select 2

SAFFRON RICE

ROSEMARY ROASTED POTATOES

GARLIC MASHED POTATOES

AU GRATIN POTATOES

Vegetables

Select 2

SAUTEED VEGETABLE MEDLEY

Zucchini, Bell Peppers, Squash, & Carrots

GRILLED VEGETABLES

with a Balsamic Glaze

CARMELIZED BRUSSELS SPROUTS

Add on a Pasta Station

Additional \$150 Chef Attendant Fee
and Additional \$25 per Person- 30 Guest Minimum

Served with Garlic Baguettes

PASTAS: Linguini & Penne

SAUCES: Tomato Basil & Alfredo

MEATS: Grilled Chicken, Baby Shrimp & Italian Sausage

VEGETABLES: Tomato Checca, Spinach, Fresh Basil, Spinach, Marinated Artichokes, & Caramelized Onions

DINNER BUFFET

The Lieutenant's Dinner Buffet

Minimum of 25 people
\$75 per Person

All dinner buffets include:

Drinks: Iced Tea & Coffee

Desserts: Brownies, Assorted Cookies & Mini Tarts

Main Entrees

Select 2

ATLANTIC SALMON

Drizzled with Chimichurri

ROASTED COD

With Lemon Ricotta Pesto

SLOW COOKED BEEF ROAST

Au Jus

CHICKEN MARSALA

Mushrooms, Shallots & Sweet Marsala Wine

PARMESEAN PANKO CRUSTED CHICKEN

Orange Anise Jus

Carving Station

Select 1 only if 1 Main Entree was selected
Additional \$150 Chef Attendant Fee

ROASTED PRIME RIB

Creamy Horseradish & Au Jus

GARLIC BLACK PEPPER CRUSTED SIRLOIN

Chimichurri

Add on a Chocolate Fountain

Extra \$25 per Person- 40 Guest Minimum

- Pineapple
- Marshmallows
- Graham Crackers
- Pretzel Sticks
- Cheesecake Bites
- Rice Crispy Treats
- Brownie Bites
- Strawberries

Assorted Salads

Select 1

TRADITIONAL CAESAR SALAD

Parmesan Reggiano & Garlic Croutons

BABY FIELD GREENS

Almonds, Feta Cheese, Red Grapes & Marafino-Lemon Vinaigrette

Accompaniments

Select 1

SAFFRON RICE

ROSEMARY ROASTED POTATOES

GARLIC MASHED POTATOES

Vegetables

Select 1

SAUTEED VEGETABLE MEDLEY

Zucchini, Bell Peppers, Squash, & Carrots

GRILLED VEGETABLES

with a Balsamic Glaze

Add on a Pasta Station

Additional \$150 Chef Attendant Fee
and Additional \$25 per Person- 30 Guest Minimum

Served with Garlic Baguettes

PASTAS: Linguini & Penne

SAUCES: Tomato Basil & Alfredo

MEATS: Grilled Chicken, Baby Shrimp & Italian Sausage

VEGETABLES: Tomato Checca, Spinach, Fresh Basil, Spinach, Marinated Artichokes, & Caramelized Onions

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5% ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.

DRINK PACKAGES

Hosted Bar Options

A bartender fee of \$150 will apply to have a private bartender staffed for your event

*Bartender required for events over 50 guests in our Regatta Room

We reserve the right to refuse service to anyone under 21 years of age or whom appears intoxicated

Limited Hosted Bar

**\$25 per person for 2 hours- Additional hours
at \$12 per person**

Draft & Bottled Beer, Chardonnay, Sauvignon Blanc,
Sparkling Wine, Cabernet Sauvignon, Pinot Noir, Soft Drinks,
Coffee, & Iced Tea

Hosted Bar

**\$35 per person for 2 hours- Additional Hours
at \$16 per person**

Well Cocktails, Draft & Bottled Beer, Chardonnay, Sauvignon
Blanc, Sparkling Wine, Cabernet Sauvignon, Pinot Noir, Soft
Drinks, Coffee, & Iced Tea

Premium Hosted Bar

**\$40 per person for 2 hours- Additional Hours
at \$20 per person**

Well & Call Cocktails, Draft & Bottled Beer, Chardonnay,
Sauvignon Blanc, Sparkling Wine, Cabernet Sauvignon, Pinot
Noir, Soft Drinks, Coffee, & Iced Tea

Drink Tickets

\$10 each

Draft & Bottled Beer, Chardonnay,
Cabernet, & Sparkling Wine

\$12 each

Well Cocktails, Draft & Bottled Beer, Chardonnay,
Cabernet, & Sparkling Wine

\$14 each

Well & Call Cocktails, Draft & Bottled Beer,
Chardonnay, Sauvignon Blanc, Sparkling Wine,
Cabernet Sauvignon, Pinot Noir

Unlimited Mimosas

\$20 per person

Orange Juice & Sparkling Wine

Premium Mimosa Bar

\$30 per person

Juices:

Orange, Pineapple, Cranberry, Mango,
Pomegranate, Strawberry

Garnish:

Raspberries, Blueberries, Strawberries, Mint,
Rosemary & Edible Orchids

Other Options:

Consumption Bar

All alcoholic beverage are hosted and charged upon
consumption. This may be limited to a certain dollar amount
or to specific products

No Host Bar

Guests are responsible for purchasing their own alcohol

PRICES DO NOT INCLUDE TAXABLE 20% SERVICE CHARGE, 5%
ADMINISTRATIVE FEE AND APPLICABLE STATE AND LOCAL TAXES.