









## Wedding Packages

## All Wedding Packages include：

## Ceremony

Outdoor Ceremony Site
Wedding Arch
White Padded Folding Chairs
Rehearsal Time Prior to Wedding Day
Reception：
Cocktail Hour with Passed Hors D＇oeuvres and Belly Tables
Reception at the Crest Room or Pine Garden
Dining Tables，Banquet Chairs，and Table Linens（choice of color）
Additional Tables Provided upon request for Cake，Gifts，Guest Book， DJ，Sweetheart Table，etc

Wedding Cake Cutting Service
Private Bartender
Champagne and／or Sparkling Cider Toast
Preparation \＆Extras
Customized Room Set－Up
Customized Catering Timeline
Early Access to the Banquet Space for Decorating
Set－Up and Take－Down
Menu Tasting for the Wedding Couple Prior to Wedding Day
Bridal Ready Room
Complimentary Overnight Accommodations for Wedding Couple
Preferred Guest Room Rates for Wedding Guests
Ample and close parking
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The Room Rentals start from $\$ 1,300$ and include designated space and time for the ceremony，cocktail hour，and reception（total 5 hours of event time）．Additional hours can be arranged for an additional fee．A security deposit is required to secure the date．Please note， food and beverage items are subject to a $20 \%$ service charge and applicable sales tax．

Minimum guest count is 50 guests．Please inquire about a custom proposal based off of your special day＇s needs．


## Sweet Dea <br> \$79 per guest - Single Enrée

 \$87 per guest - Double Enrée1 Hour Complimentary Open Bar with Private Bartender
Beer and Wine

## Passed Mors D'oeuvres (select 3):

(served per head, serve time 1 hour)
Asian-Style Glazed Meatballs
Chicken Quesadilla Triangles
Tomato Basil Bruschetta
Fried Chicken Dumplings with Sweet Chili Sauce
Vegetarian Fried Spring Rolls with Sweet Sour Sauce

## Salad (select 1):

Mixed Green Salad with Mesclun Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, and Italian Dressing

Classic Caesar Salad with Chilled Romaine, Fresh Parmesan Cheese, Croutons, and Caesar Dressing

Garden Lettuce Salad with Mild Feta Cheese, Walnuts, and Raspberry Vinaigrette

Entrée (select 2):
Tri-Tip with Merlot Mushroom Gravy
Herb Crusted Salmon with Lemon Beurre Blanc
Chicken Breast filled with Ricotta Cheese
Chicken Piccata with Lemon Caper Sauce

## Accompaniments (select 2):

Sauteed Market Fresh Vegetables with Herb Butter
Herbed Rice Pilaf
Creamy Mashed Potatoes
Green Beans with Toasted Almonds

## Champagne and/or Sparkling Cider Toast

## Gardenia Package <br> \$107 per guest - Double Enrée

## 1 Hour Complimentary Open Bar with Private Bartender

Well Liquor, Beer, Wine
Passed Hors D'oeuvres (select 3):
(served per head, serve time 1 hour)
Asian-Style Glazed Meatballs
Chicken Quesadilla Triangles
Tomato Basil Bruschetta
Fried Chicken Dumplings with Sweet Chili Sauce
Vegetarian Fried Spring Rolls with Sweet Sour Sauce

## Salad (select 1):

Mixed Green Salad with Mesclun Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, and Italian Dressing

Classic Caesar Salad with Chilled Romaine, Fresh Parmesan Cheese, Croutons, and Caesar Dressing

Garden Lettuce Salad with Mild Feta Cheese, Walnuts, and Raspberry Vinaigrette

## Entrée (select 2)

Tri-Tip with Merlot Mushroom Gravy
Chicken Piccata with Lemon Caper Sauce
Sauteed Chicken Breast Stuffed with Ham and Cheese with a Tomato Cream Sauce

Tender Roast Beef with Au Jus

## Accompaniments (select 2):

Sauteed Market Fresh Vegetables with Herb Butter
Herbed Rice Pilaf
Creamy Mashed Potatoes
Green Beans with Toasted Almonds
Champagne and/or Sparkling Cider Toast



# Orchid Mackage \$147 per guest - Double Enrée 

## 2 Hours Complimentary Open Bar with Private Bartender

Call Liquor, Beer, Wine
Passed Hors D'oeuvres (select 4):
(served per head, serve time 1 hour)
Asian-Style Glazed Meatballs
Chicken Quesadilla Triangles
Tomato Basil Bruschetta
Chicken Skewers with Creamy Cilantro Lime Dressing
Crostini with Goat Cheese, Prosciutto, and Fig Jam
Fried Chicken Dumplings with Sweet Chili Sauce
Vegetarian Fried Spring Rolls with Sweet Sour Sauce

## Display Fresh Fruit Platter

Salad (select 1):
Mixed Green Salad with Mesclun Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, and Italian Dressing

Classic Caesar Salad with Chilled Romaine, Fresh Parmesan Cheese, Croutons, and Caesar Dressing

Garden Lettuce Salad with Mild Feta Cheese, Walnuts, and Raspberry Vinaigrette

## Entrée (select 2)

Herb Crusted Salmon with Lemon Beurre Blanc
Grilled Salmon with Cucumber Dill Sauce

Tri-Tip with Merlot Mushroom Gravy
Chicken Piccata with Lemon Caper Sauce
Herb Crusted Prime Rib with Au Jus Horseradish Cream
Chicken Breast filled with Ricotta Cheese
Accompaniments (select 2)
Sauteed Market Fresh Vegetables with Herb Butter
Herbed Rice Pilaf
Creamy Mashed Potatoes
Green Beans with Toasted Almonds
Champagne and/or Sparkling Cider Toast

