
THE SEASCAPE *Ceremony* PACKAGE *

Saturday **1:00 p.m.**
Riviera or Bayview Room Reception
\$1,750.00

4:00 p.m.
Seascape Room Reception
\$2,750.00

Sunday **1:00 p.m.**
Riviera or Bayview Room Reception
\$1,250.00

4:00 p.m.
Seascape Room Reception
\$2,250.00

Package Includes:

- Wedding rehearsal, time and coordination
- Bluff site rental (approximately 1/2 hour plus 80 minutes prior for setup, deliveries and photos)
- White garden chairs
- Choice of wedding arches
- Ceremony coordination and facilitation
- Cocktail Hour on the Bluff or Foyer
- Set-up fees will apply to Cocktail Hour on the Bluff for Receptions only

** Ceremonies are available in conjunction with wedding receptions only.*

Off season rates available November 1 – April 30. Ask your Sales Manager.

THE SEASCAPE *Wedding Reception* PACKAGE

Package Includes:

- Reception Room
- Hors d'oeuvres
- Buffet or Served Dinner
- Complimentary House Champagne Toast
- Cake Cutting Service
- Service Staff
- White or Ivory Table Linens
- Linen Napkins
- Wedding Party Head Table, Cake, Gift and Guest Book Tables
- Tables and Chairs
- Dance Floor, up to 18' x 18'
- Security
- Parking

\$105.00 to \$145.00 *Per Person*

All prices subject to 23% service fee and sales tax. Prices and menus may be subject to change without notice.

Butler Style PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

- Castroville Artichoke Bottoms** Baked with Boursin Cheese
- Mini Dungeness Crab Cakes** with Spicy Aioli
- Panko Crusted "Lollipop" Lamb Chops** with Yogurt, Mint Dipping Sauce
- Fried Asparagus Spears** with Soy Wasabi Aioli
- Italian Fried Mushroom** filled with Italian Sausage and Pesto Dip
- Corralitos Sausage** in Puff Pastry with Whole Grained Mustard Red Wine Dip
- Mini Beef Wellington** with Hollandaise Sauce
- Arancini** with Mozzarella
- Curry Braised Encrusted Lamb Shanks** on Cilantro Soft Polenta and Buttered Leeks
- Marble Potato, Chorizo, Artichoke** and Romesco Sauce
- Peking-style Braised Beef Short Rib Taco** with Red Fresno Chili and Hoisin Sauce
- Fried Potato Samosa** with Tamarind Sauce
- Vegetable Steamed Bun**, Apple-Pear Slaw, Sweet Chili Garlic Sauce (option to add Mongolian Beef)
- Tater Tots** with Spicy Aioli

CHILLED HORS D'OEUVRES

- Potato Cups** with Caviar, Sour Cream, and Chives
- Fresh Mozzarella** with Sun Dried Tomato Pesto, Sautéed Shallots
- Vegetarian Maki Roll** with Avocado, Cucumber, and Portabella Mushroom with Ginger Soy Dip
- Smoked Salmon Roll** with Herbed Cream Cheese and Spinach
- Brie with Caramelized Pear** and Candied Walnut on Crostini
- Tomato with Nicoise Olive**, Basil and Fresh Mozzarella Skewer
- Truffled Chicken Salad** with Celery and Walnuts on Crostini
- Prosciutto, Artichoke and Arugula** with Reggiano Parmesan on Crostini
- Shrimp with Mango**, Arugula and Tarragon Aioli
- Thai Deviled Egg** with Mint Chili Powder

UP GRADED *Butler Style or Buffet* HORS D'OEUVRES

Add additional items, \$6.00 per person

BUTLER STYLE

- Coconut Breaded Prawns** with Mango Dipping Sauce
- Bacon Wrapped Scallops**
- Tuna Tartare** with Avocado Cream, Wasabi Tobiko, Crisp Won Ton
- Teriyaki Hot Smoked Salmon "Cube"** with Wasabi Aioli
- Crabmeat and Avocado Bruschetta** with Mustard Cream
- Lobster Mozzarella Potato Bites**
- Smoked Salmon Coronet**, Chopped Eggs, Capers, Chives

BUFFET

- Baked Brie Wrapped in Puff Pastry** filled with Caramelized Pears, Walnuts and Garlic served with Sliced Baguettes and Gourmet Crackers
- Crudités, Seasonal Fresh Vegetable Display** served with Assorted Dipping Sauces
- Inquire about a Custom Seafood Display**

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New Brighton PLATED & BUFFET PACKAGES

Package Includes:

- Custom Fruit Display
- Imported & Domestic Cheese Display
- Three Butler Style Passed Hors d'oeuvres
- Fresh Baked Rolls and Butter
- Choice of (1) Salad for Plated, Choice of (2) Salads or a Soup and a Salad for Buffet
- Two Entrée Selections with One Accompaniment
- Coffee and Tea Station or Service

For plated dinners, you will be required to provide placecards indicating your guests' entrée choices

PLATED MENU SALAD SELECTIONS

Select One:

Japanese Caesar Salad, Locally Grown Hearts of Romaine, Garlic Croutons, Imported Parmesan Cheese, Bonito Flake Dressing

Locally Grown Baby Mixed Lettuce, Grape Tomatoes, Grilled Asparagus, Grilled Red Onions, Endive, Julienne Carrots and Champagne Chervil Dressing

Bibb Lettuce, Port Wine Caramelized Anjou Pear, Shaved Red Onion, Toasted Almonds, Golden Raisins, Crumbled Blue Cheese and Walnut Dressing

Arugula Salad with Apples, Candied Walnuts and Goat Cheese with Light Herbed Vinaigrette

PLATED MENU ENTRÉE SELECTIONS

Select Two:

Seared Rosemary Chicken Breast with Sautéed Exotic Mushrooms, Spinach and Rosemary Lemon Sauce

Prosciutto and Jarlsberg filled Free Range Chicken Breast with Dijon Mustard Chive Sauce

Grilled Salmon with Basil Butter, Tomato, Mango and Upland Cress

Grilled Mahi Mahi (Seasonal) with Grilled Corn, Lime, and Red Pepper Relish

Grilled Flat Iron Steak with Caramelized Onions and Portabella Mushroom Pan Juice

Roasted Pork "Prime Rib" Rack with Swiss Chard and Madeira Sauce

Customize a Duet Plate, ask your Event Planner for details
Add an additional entree for \$6.00 per person

BUFFET MENU SALAD & SOUP SELECTIONS

Select Two:

Mixed Green Salad with Grape Tomatoes, Grilled Asparagus, Grilled Red Onion, Endive, Julienne Carrots and Champagne Chervil Vinaigrette

Arugula Salad with Melon, Cucumber, Upland Cress and Lime Mango Vinaigrette

Grilled Garden Vegetable and Radish-Pea Sprout Salad, Burrata cheese and Basil-Shallot Dressing

Roasted Beet, Feta, Sprout Salad with Cranberry Vinaigrette

Salad Caprese with Ripe Tomatoes, Fresh Mozzarella Cheese, Basil Oil, and Fresh Cracked Pepper

Corn-Bisque with Tarragon Cream

Lemon Asparagus Soup with Sautéed Oyster Mushrooms and Dill

BUFFET MENU ENTRÉE SELECTIONS

Select Two:

Herb Roasted Free Range Chicken Breast with French Beans, Caramelized Shallots and Balsamic Chicken Jus

Roasted Prime Rib of Beef with Horseradish and Au Jus (*Carver Fee of \$175.00*)

Grilled Salmon Fillet on Spinach, Edamame Bean Succotash with Sweet Corn Butter Sauce

Grilled Seasonal Fish with Roasted Salsify, Artichokes, Fennel and Lobster Butter

Sage Seared Turkey Medallions on Green Bean-Kale Wild Rice and Pecan Crumble

Apple and Fennel stuffed Pork Loin with Caramelized Garlic Rosemary Sauce

Add an additional entree for \$8.00 per person

VEGETARIAN/VEGAN SELECTION

Saccotino Pasta "Purse" with Cheese and Spinach on Pomodoro Sauce

Polenta "Cake" with Braised Spinach, Mushrooms, Red Peppers and Roasted Tomato Broth

Sesame Seared Tofu, Soy Sesame Oil, Sticky Jasmine Rice and Japanese Style Steamed Vegetables (vegan)

\$105.00 *Per Person*

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Manresa PLATED & BUFFET PACKAGES

Package Includes:

- Custom Fruit Display
- Imported & Domestic Cheese Display
- Four Butler Style Passed Hors d'oeuvres
- Fresh Baked Rolls and Butter
- Choice of (1) Salad for Plated, Choice of (2) Salads or a Soup and an Salad for Buffet
- Two Entrée Selections with One Accompaniment
- Coffee and Tea Station or Service

For plated dinners, you will be required to provide placecards indicating your guests' entrée choices

PLATED MENU SALAD SELECTIONS

Select One:

Brown Derby Cobb Salad with Grilled Chicken Breast, Romaine Lettuce, Crumbled Blue Cheese, Hard Boiled Egg, French Bean, Bacon, with Red Wine Vinaigrette

Poached Pear with California Goat Cheese, Frissee, Arugula, Toasted Almonds, Roasted Red Pepper and Minted Almond Dressing

Seascape Garden Salad with Snap Peas, White Mushrooms, Pea Shoots, Mint, Dill-Garlic Aioli

Organic Mixed Baby Greens with Castroville Artichokes, Grape Tomato, Grilled Red Onion, Glazed Garlic Dressing

PLATED MENU ENTRÉE SELECTIONS

Select Two:

Baked Free Range Chicken Breast and Dungeness Crab Cake with Rosemary Lemon Sauce and Tarragon Aioli

Herb Seared Swordfish (seasonal) with Charred Lemon and Fennel Vinaigrette

Pan Seared California White Sea Bass (seasonal) with Roasted Peppers, Swiss Chard and Roasted Grapes

Seared Petite Filet of Beef with Three Sautéed Garlic Prawns, Demi Sauce and Parsley Butter

Grilled Rib Eye Steak with Fried Onions and Demi Sauce

3-Bone Roasted Rack of Lamb with Mediterranean Olive Tapenade

*Customize a Duet Plate, ask your Event Planner for details
Add an additional entree for \$6.00 per person*

BUFFET MENU SALAD & SOUP SELECTIONS

Select Two:

Greek Salad with Romaine, Tomato, Cucumber, Olive, Oregano and Feta Cheese

Baby Salinas Valley Spinach with Grilled Fennel, Sunflower Sprout, Toasted Pumpkin Seed with Honey Mustard Dressing

Sweet Cherry Tomato Salad with Ricotta and an Almond, Raisin, Sunflower Seed Granola

Iceberg Wedge with Bacon, Blue Cheese and Chive Dressing

Watermelon, Avocado, Cucumber Salad with Jalapeño, Tomato and Coriander Salsa

Tomato Soup with Dungeness Crab Garnish

Seascape's Award Winning Clam Chowder

BUFFET MENU ENTRÉE SELECTIONS

Select Two:

Seared Rosemary Skirt Steak with Carrots, Thyme and Prosciutto Butter

Aged Sea Salt Roasted New York Strip with Rosemary Au Jus and Horseradish (Carver fee of \$175.00)

Seared Seasonal Fish on Sautéed Crab, Corn, Mushroom, Arugula and Roasted Bell Peppers with a Tarragon Butter Sauce

Herb Baked Mahi Mahi (seasonal) with Salted Edamame, Baby Bokchoy and Coconut Butter Sauce

Slow Baked Curry Crusted Leg of Lamb filled with Spinach, Ricotta and Eggplant, Parsley Gremolada

Turkey Breast Baked with Sage Herbed Butter with Cranberry Orange Compote

Sautéed Chicken Breast with White Bean, Olive, Sundried Tomato and Truffle Glaze

Add an additional entree for \$10.00 per person

VEGETARIAN/VEGAN SELECTION

Spicy Thai Tofu with Broccolini, Shiitake Mushroom, Cashews and Bokchoy with Pepper Sauce

Wild Mushroom Ravioli with Mascarpone, Roasted Peppers and Pistou Sauce

Grilled Eggplant, Portabella Mushroom Napoleon with Squash, Asparagus with Pomodoro Sauce (vegan)

Marinated Artichoke Hearts with Snap Peas, Roasted Sweet Cherry Tomato and Balsamic Fennel Aioli (vegan)

Stuffed Red Pepper with Rice and Assorted Vegetables (vegan)

\$115.00 *Per Person*

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Platinum PLATED & BUFFET PACKAGES

Package Includes:

- Custom Fruit Display
- Imported & Domestic Cheese Display
- Four Butler Style Passed Hors d'oeuvres
- Fresh Baked Rolls and Butter
- Choice of (1) Salad or (1) Soup for Plated, Choice of (3) Salads or a Soup and (2) Salads for Buffet
- Two Entrée Selections with Two Accompaniments
- Coffee and Tea Station or Service
- Choice of 132 Round Poly Cotton Linens to the Floor for Guest Tables and Cake Table
- Choice of Colored Poly Cotton Napkins
- Natural, Mahogany or Gold Chiavari Chairs with White or Ivory Chair Pads

For plated dinners, you will be required to provide placecards indicating your guests' entrée choices

PLATED MENU SALAD SELECTIONS

Select One:

Large Prawn Louie with Iceberg Lettuce, Tomato, Hard Boiled Egg and Thousand Island Dressing

Mixed Vine Ripened Tomatoes and Grape Tomatoes with Roasted Peppers, Sweet Corn and Basil Dressing

Boston Bibb Salad with Avocado, Grilled Fennel, Sunflower Sprouts, Grape Tomato, and Tarragon Dressing

Prosciutto, Cantaloupe, Watermelon Salad with Frissee, Caramelized Walnuts and Pomegranate Dressing

Salt Roasted Beets with Green Chili Chermoula

Sweet Corn and Chicken Chowder

Lobster Bisque en Croute

Add an additional course for \$8.00 per person

PLATED MENU ENTRÉE SELECTIONS

Select Two:

Peppered Grass Fed 10oz. New York Steak with Roasted Garlic, Caramelized Onions, and Green Peppercorn Sauce

8oz. Herb Roasted Filet Mignon with Sautéed Wild Mushroom and Red Wine Shallot Sauce

5-Bone Roasted Rack of Lamb with Spinach and Roasted Ratatouille, Charred Lemon Salsa

Seared Muscovy Duck Breast with Pickled Red Onion, Golden Raisin, Pine Nuts and Dijon Pinot Reduction

Grilled Halibut (seasonal) with Sundried Tomato, Grape Tomato, Picholine Olive, Capers and Basil Oil

Grilled Pacific Swordfish (seasonal) with Kalamata Olive Butter

Vadouvan Rubbed Chicken Breast filled with Dungeness Crab, Asparagus, Roasted Pepper, Napa Cabbage, Leek and Tomato

Sautéed 7oz. Maine Lobster Tail with Spicy Pepper Jelly, Garlic, Ginger, Coconut Milk and Sambal
(Add \$15.00 per person)

4oz. Tenderloin of Beef and 7oz Maine Lobster Tail with Potato-Gruyere Cheese Gratin, Melted Butter and Rosemary Demi
(Add \$19.00 per person)

6oz. Kobe Beef Sirloin and Fillet of Salmon, Aged Sirloin Grilled and served with Red Onion, Caramel Garlic Oil and Salmon with a Champagne Chervil Beurre Blanc
(Add \$12.00 per person)

Add an additional entree for \$8.00 per person

Continued on Reverse..

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Platinum PLATED & BUFFET PACKAGES

BUFFET MENU SALAD & SOUP SELECTIONS

Select Three:

Garden Salad with Radish, Tomato, Red Endive, Sugar Snap Peas, Baby Carrots, Asparagus, Arugula and Creamy Mustard Vinaigrette

Summer Bean Salad with Ginger, Aleppo Pepper, Sambal, Sesame Oil and Oven Roasted Garlic Vinaigrette

Vine-Ripe Tomatoes (seasonal) with Fresh Mozzarella Cheese, Basil Oil and Balsamic Glaze

Roasted Beet Rounds with Ricotta, Melon Balls, Lemon-Tarragon Dressing and Orange Gremolada

Pearl Rice Encrusted Tuna on Rice, Cucumber, Jicama, Sesame Salad with Sushi Nori, Yuzu-Ginger-Orange Dressing

Chopped Salad of Large Prawns, Avocado, Cucumber, Mango, Iceberg Lettuce and Tarragon Vinaigrette

Spicy Shrimp Soup with Tomato, Kale, Cumin and Coriander, Wonton Strips

Seascape Manhattan Clam Chowder

BUFFET MENU ENTRÉE SELECTIONS

Select Two:

Hawaiian Kalua Roasted Pork Loin with Pepper Flake Rub, Soy, Garlic and Oyster Sauce

Grilled California Seabass (seasonal) with Tomato Confit, Olives, Lemon Oil and Watercress

Bacon Wrapped Sea Scallop and Shrimp Skewer with Porcini Mushroom

Beef Wellington, Tenderloin of Beef with Mushroom Duxelle wrapped in Puff Pastry with Madeira and Béarnaise Butter

Grilled Ribeye with Lobster, Caramelized Onion, Bell Pepper, and Corn Relish

Chicken Breast, Earl Gray Tea-Lavender Crusted, with Fennel

Add an additional entree for \$12.00 per person

VEGETARIAN/VEGAN SELECTION

Roasted Pepper Filled with Rice, Leek, Fennel, Zucchini, Goat Cheese Crumble Topping and Chopped Tomato Roasted Garlic Sauce

Grilled Vegetable Wellington with Zucchini, Eggplant, Asparagus, Mushroom and Boursin Cheese baked in Puff Pastry on Pepper Couli

Wild Mushroom Strudel with Goat Cheese, Herbs, Roasted Peppers on Braised Swiss Chard and Oven Roasted Tomato

Tamarind Glazed Eggplant "Steak" with Red Curry braised Soybeans and Shiitake Mushrooms

\$145.00 *Per Person*

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Sunset Buffet Station PACKAGE

Package Includes:

- Three Food Stations
- Imported & Domestic Cheese Display
- Fresh Fruit Display
- Four Butler Style Passed Hors d'oeuvres
- Freshly Baked Rolls and Butter
- Coffee and Tea Station

SALAD STATION

Select Two:

Salinas Valley Spinach with Mushrooms, Tomatoes, Diced Egg, Bacon and Honey Poppy Seed Dressing

Caesar Style Salad with Romaine, Parmigiano, Reggiano Cheese, Croutons and Caesar Dressing

Szechwan Noodle Salad with Snow Peas, Pineapple, Bell Pepper, Arugula, Won Ton Strips and Spicy Pepper Dressing

Tostada Salad with Lettuce, Tomatoes, Corn, Jicama, Onions, Chayote Squash, and Tortilla Crisps with Creamy Avocado, Lime and Cumin Dressing

Ahi Tuna Salad with Tomato, Radish, Cucumber, Arugula, Sorrel Vinaigrette

PASTA STATION

Artichoke Fontina Ravioli, Roasted Chicken Breast, Caramelized Onion, Sun Dried Tomato Pesto and Arugula

Penne Pasta with Pomodoro Sauce, Basil, and Parmesan Cheese

RISOTTO STATION

Additional \$12.00 per person

Maine Lobster Tail with Mushroom, Asparagus, Bell Peppers and Tarragon Fume

Artichoke, Portabello Mushroom, Shaved Pecorino and Basil

POTATO BAR

Roasted Garlic Mashed Potatoes

Served with:

Red Wine Braised Short Rib
Corralitos Cheesy Bavarian Sausage and Chives
Broccoli, Cheddar Cheese and Tomato Salsa

CARVING STATION*

Select One:

Roasted Prime Rib of Beef with Horseradish and Au Jus

Mustard-Roasted Pork Loin with Dried Apricot Sage Sauce

Porcini Whole Roasted Tenderloin of Beef with Madiera Reduction

*Add an additional meat option for \$8.00 per person
\$175.00 Uniformed Chef fee applies

POKE BOWL STATION

Spicy Ahi Tuna

Chilled Sticky Rice

Served with:

Tobiko, Cucumber, Nori, Daikon Sprouts, Sesame Seed, Green Onion, Crispy Wontons and Wakame

LETTUCE CUP STATION

Miso Glazed Pulled Pork

Peking Style Chicken

Served with:

Pickled Carrots, Sweet Garlic Chili Sauce, Lime, Cabbage Strips

TACO STATION

Shredded Mexican Spiced Chicken

Marinated Skirt Steak Carne Asada

Carnitas

Corn Tortillas

Served with:

Shredded Cheese, Diced Tomato and Onion, Cilantro, Fresh Salsa and Guacamole

\$125.00 Per Person

Add an additional Station for \$15.00 per person

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