



THE UNIVERSITY CLUB ATOP SYMPHONY TOWERS

Banquet Package

750 B St Suite 3400 San Diego, CA 92101 (619) 234-5000 www.uc-sandiego.com





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OUR SPACE



Laureate Ballroom

Seated Meal: 200 Guests
Standing Reception: 250 Guests
Audio/Visual: LCD Projector, 9' Screen, 2 (70") LCD Flat Screen Televisions & Wireless Microphone



Crescendo/Encore

Seated Meal: 60 Guests
Standing Reception: 80 Guests
Audio/Visual: 2 (60") LCD Flat Screen Smart Televisions, Conference Call Ceiling Installation



1896 Boardroom

Seated Meal: 18 Guests
Standing Reception: 25 Guests
Audio/Visual: 1 (65") LCD Flat Screen Television & Conference Call Ceiling Installation



OUR SPACE



1909 Founder's Room

Seated Meal: 80 Guests
Standing Reception: 100 Guests



Sefton Library

Seated Meal: 14 Guests
Standing Reception: 20 Guests
Audio/Visual: 1 (40") LCD Flat Screen Television



Wine Cellar

Seated Meal: 12 Guests
Standing Reception: 20 Guests



Media Lounge

Seated Meal: 28 Guests
Standing Reception: 40 Guests
Audio/Visual: 1 (104") LCD Flat Screen Television



CLUB LIFE

The University Club atop Symphony Towers is the business & social center of San Diego's professional elite, with service & amenities that underscore the ultimate commitment to membership. The Club is appointed with luxurious decor & refined touches to subtly indicate a tasteful balance of quiet elegance & professional necessities. A dramatic panorama of city & ocean views from one of downtown San Diego's tallest buildings is the crowning touch that makes The Club resonate with opulence.

Above & beyond the tangible qualities The Club has to offer, hosting your private event here provides countless advantages to personal & professional enrichment. From fantastic cuisine to inspired cocktails, our experienced service staff & event planners stand ready to design a special event that's sure to wow every time.





OUR TEAM



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OUR CHEF

Lance Repp

The best of the west finds it's way into The Club & onto your plate courtesy of Executive Chef Lance Repp. Raised in Canton Ohio, Lance favors the finest in sustainable & local ingredients. Lance's star studded career includes such favorites as Tom Hams Lighthouse, La Valencia Hotel & Rancho Valencia as well as time with the gold medal-winning 2004 US Olympic Culinary Team.





AMENITIES

Here at *The University Club atop Symphony Towers*, it is our pleasure to assist you throughout the entire planning process.

Along with the beautiful selection of full-service private party & event rooms, there's a variety of amenities you will receive, including:

- A dedicated Private Events Director or Coordinator to provide support through the planning stage
- Complete set-up & breakdown of your event space
- On-site Banquet Manager & Lead Server
- Crisp black or white linen for all tables
- Clear glass votive candles for tabletop decorations
- Audio speaker system with aux compatibility
- A variety of banquet chairs & tables
- State of the art audio visual equipment
- China, glassware & flatware
- Satellite bar service
- Personalized printed menus for table-side service





ENHANCEMENTS

Audio Visual Equipment

Bluetooth Speaker	\$30 / \$50 NM
Television	\$75 / \$150 NM
Microphone / Lavalier	\$75 / \$150 NM
Riser	\$50 / \$100 NM
Flip Chart	\$15 / \$30 NM
Ballroom Projector	\$75 / \$150 NM
Ballroom Screen	\$75 / \$150 NM
6ft. Tri-Pod Screen	\$25 / \$150 NM
Power-Strips (Extension Cord)	\$10 / \$20 NM
Conference Phone(Crescendo/Encore & 1896 Boardroom Only)	\$50 / \$100 NM
Easel	Complimentary
Podium	Complimentary

Services

Carver	\$150
Bartender (One Bartender Per 75 Guests)	\$150
Cash Bar	\$125
Dance Floor Set Up	\$250
Piano Tuning (Required with the Pianist)	\$185
Buffet Service Fee (Required with a Buffet under 20 Guests)	\$125
Sushi Chef	\$275
Gold Chiavari Chairs	\$7 Each
Gold Charger Plates	\$4 Each
Custom Menus	\$2 Each
Specialty Linens	Price Varies
Corkage Fee	\$20 / \$25 NM
Cake Cutting	\$4 Per Person
Pianist	\$100 / \$200 NM
Additional Server	\$150 Per Server
Overtime (Over 6 Hours)	\$250 Per Server



BREAKFAST MENU





PLATED BREAKFAST

\$30 / \$32 NM Per Person

All plated breakfasts include a selection of Club baked breads & pastries, sweet butter, jam, freshly brewed coffee, fresh orange juice & a selection of specialty teas

Parties of 15 or under

Pre-select three entrees & order the day of

Parties of 15 or over

Pre-select one entree for a set menu

OR

Pre-select two entrees with entree counts provided 5 business days prior to your event, as well as place-cards

Breakfast Burrito

Organic Eggs, Chorizo, Onion, Chevre, Pico de Gallo, Sour Cream & Potato Hash

Alaskan Smoked Salmon Bagel

Thick Sliced Tomato, Red Onion, Cream Cheese, Watercress & White Balsamic Vinaigrette on a Toasted Egg Bagel

San Diego Style Omelette

Applewood Smoked Bacon, Sautéed Poblano Pepper, Onion, Fresh Herbs, Avocado & Potato Hash

Only Available for Groups Less Than 15

Local Organic Eggs Benedict

Poached Eggs, Applewood Cured Ham, Toasted English Muffin, Tarragon Hollandaise & Potato Hash

Scrambled Organic Eggs

Applewood Smoked Bacon, Potato Hash & Fresh Fruit

Meyer Lemon Ricotta Pancakes

Chicken Apple Sausage & Berry Compote

Mediterranean Frittata

Sun Dried Tomatoes, Spinach & Feta Cheese



BUFFET BREAKFAST

Enhancements

Breakfast Burrito

\$8 Per Person

Egg, Bacon, Cheese & Salsa Wrapped in a Flour Tortilla

Breakfast Sandwich

\$8 Per Person

Egg, Sausage & Cheese on a Toasted English Muffin

Irish Steel Cut Oatmeal

\$7 Per Person

Served with Brown Sugar & Golden Raisins

Eggs Benedict Station

\$14 Per Person

Smoked Salmon, Cured Artisan Ham, Hollandaise, Spicy Hollandaise, Bearnaise & Housemade Biscuits

Omelette Station

\$11 Per Person

Peppers, Jalapeno, Bacon, Spinach, Mushroom, Cheddar, Goat Cheese, Diced Tomato & Ham

*20 Guest Minimum

**Attendant Required

University Club Breakfast Parfait Bar \$18 / \$20 NM Per Person

Assorted Yogurt, Peanut Butter, Honey, House Made Granola, Shredded Coconut, Seasonal Fruits & Berries with Chilled Orange & Cranberry Juice, Regular & Decaf Coffee & Assorted Mighty Leaf Teas

University Club Continental Breakfast \$34 / \$36 NM Per Person

Seasonal Fresh Fruits & Berries, Low-Fat Plain & Flavored Yogurt with Raisins & Granola, Butter Croissants, Assorted Muffins & Danish with Chilled Orange & Cranberry Juice, Regular & Decaf Coffee & Assorted Mighty Leaf Teas

University Club Executive Breakfast \$39 / \$41 NM Per Person

Seasonal Fresh Fruits & Berries, Low-Fat Plain & Flavored Yogurt with Raisins & Granola, Butter Croissants, Assorted Muffins & Danish, Organic Scrambled Eggs, Bacon & Roasted Breakfast Potatoes with Peppers & Onions with Chilled Orange & Cranberry Juice, Regular & Decaf Coffee & Assorted Mighty Leaf Teas





BREAK BITES



Morning

Freshly Baked Muffins & Danish	\$38.00 Per Dozen
Individual Fruit Cup	\$7.00 Per Person
Assorted Bagels & Cream Cheese	\$42.00 Per Dozen
Assorted Flavored Yogurts	\$3.00 Per Person



Afternoon

Assorted Finger Sandwiches	\$42.00 Per Dozen
Gourmet Mixed Nuts	\$22.00 Per Pound
Homemade Potato Chips With French Onion Dip	\$8.00 Per Person
Chocolate Covered Strawberries	\$38.00 Per Dozen
Homemade Jumbo Cookies	\$48.00 Per Dozen
Double Fudge Brownies	\$50.00 Per Dozen
Macaroons	\$48 Per Dozen



Beverages

All Day Beverage Station \$12 Per Person

Coffee, Decaf, Hot
Tea, Iced Tea
& Soft Drinks
Add 2 Infused Waters
with Fresh Fruit +\$3

Soft Drinks \$4.50 Each

Red Bull \$6.00 Each

Juice \$60 Per Gallon

Iced Tea \$60 Per Gallon

Coffee \$80 Per Gallon

Snack Stations

Health Nut \$14 / \$16 NM Per Person

Sliced Fresh Fruit, Granola Bars,
Vegetable Crudite, Hummus & Pita,
Hard Boiled Eggs & Green Tea

Baja Break \$14 / 16 NM Per Person

Tortilla Chips, Fresh Guacamole, Fire
Roasted Salsa & Tomatillo Sauce

Sweet Tooth \$14 / 16 NM Per Person

Assorted Cupcakes, Chocolate Covered
Strawberries & Fudge Brownies

Ball Park Break \$15 / 16 NM Per Person

Hot Pretzels Served with Beer Cheese
Sauce, Individual Popcorn Bags, Mini
Corn Dogs & Root Beer
Add a Bucket of 6 Domestic Beer
+\$6 each



ALL DAY PACKAGES

The Mentor \$90 / \$94 NM Per Person

All Day Beverage Station

Continental Breakfast

Plated Lunch

Choice of One Starter, One Entree & One Dessert

Health Nut Afternoon Break



The Networker \$106 / \$110 NM Per Person

All Day Beverage Station

Continental Breakfast

+ Breakfast Burritos

Plated Lunch

Choice of One Starter, Three Entrees & One Dessert

*Entree Counts due for groups larger than 15

Afternoon Break

Choice of Sweet Tooth or Baja Break



The Strategy \$120 / \$124 NM Per Person

All Day Beverage Station

Continental Breakfast

+ Omelette Station

*Attendant Required

The Balboa Buffet Lunch

Choice of One Salad, One Protein, One Vegetable & One Starch with Desserts

Ball Park Afternoon Break



LUNCH MENU





PLATED LUNCH

All plated lunches include a starter, an entree and a dessert,
coffee, decaf, hot & iced tea

Parties of 15 or under

Pre-select one starter, two entrees & one dessert & order the day-of

Parties of 15 or over

Pre-select one starter, one entree & one dessert for a set menu

OR

Pre-select one starter, two entrees & one dessert with entree counts provided 5 business days prior to your event, as well as place-cards.

Starters

U Club Salad

Mixed Greens,
Shaved Vegetables &
Champagne Vinaigrette

Spinach & Strawberry Salad

Red Onion, Pistachio
& White Balsamic
Vinaigrette

Caesar Salad

Garlic Croutons
& White Anchovy

Seasonal Soup of the Day

Two Course Meals

Entree Salad + Dessert

Poached Salmon Nicoise Salad \$38 / \$40 NM

Local Greens, Pearl Potato,
Egg, Tomato, Haricot Vert &
Champagne Vinaigrette

Quinoa Salad \$30 / \$32 NM

Spinach, Roasted Squash,
Peppers & Lemon Vinaigrette

Add Protein

Chicken +\$8 Salmon +\$9
Beef +\$9 Shrimp +\$10

Entrees

6oz Petit Filet \$54 / \$58 NM

Pearl Potatoes, Grilled
Asparagus & Peppercorn Demi

Entrees

Airline Chicken Breast \$45 / \$47 NM

Whipped Potato, Haricot Vert
& Pan Jus

Grilled Cauliflower Steak \$38 / \$40 NM

Quinoa Pilaf, Spinach, Tomato
& Curry Sauce

Pan Roasted Salmon \$48 / \$50 NM

Quinoa Pilaf, Grilled Asparagus
& Rosemary Citrus Butter

Seasonal White Fish MP

Saffron Rice, Roasted Tricolor
Carrots & Vermouth Butter

10oz New York Strip \$51 / \$54 NM

Pearl Potatoes, Baby Carrots
& Bourbon Demi

Desserts

Seasonal Creme Brulee
with Fresh Berries

Seasonal Goat Cheese Cheesecake
with Fresh Berries

Chocolate Mousse Cup
with Biscotti

Dessert Sampler +\$4
Trio of Mini Desserts



BUFFET LUNCH

Pre-Select you Buffet

The Balboa \$48 / \$50 NM

One Salad, One Protein, One Vegetable, One Starch & Assorted Sweets
Coffee, Decaf, Hot & Iced Tea

The Coronado \$53 / \$55 NM

Two Salads, Two Proteins, One Vegetable, One Starch & Assorted Sweets
Coffee, Decaf, Hot & Iced Tea

The Pacific \$59 / \$61 NM

Two Salads, Two Proteins & Vegetarian Pasta, One Vegetable, One Starch &
Assorted Sweets, Coffee, Decaf, Hot & Iced Tea

Salads

Greek

Cucumber, Tomato, Red
Onion, Olives, Feta
& Lemon Oregano
Vinaigrette

Baby Arugula

Aged Cheddar, Dried
Apricot & Grain Mustard
Vinaigrette

Farmers Market Greens

Mixed Greens, Shaved
Vegetables &
Champagne Vinaigrette

Caesar

Romaine, Garlic
Croutons & Shaved
Parmesan

Proteins

Pan Roasted Salmon

Lemon Lavender Sauce

Marsala Jidori Chicken

Marsala Sauce

Garlic Roasted Tri-Tip

Red Wine Sauce &
Crispy Onions

Seasonal Ravioli

Vegetable

Roasted Baby Broccolini

Grilled Asparagus

with Lemon Zest

Sauteed Market Vegetables

Starch

Roasted Sweet Potatoes

Herb Poached Pearl Potatoes

Saffron Basmati Rice

Sweets

Chef's Selection of Decadent Assorted Mini Desserts



CHEF REPP'S DELICATESSEN

Plated Service \$36 / \$38 NM

Pre-select three sandwich types and provide guest selections 5 business days prior to your event, as well as place-cards.

Buffet Service \$48 / \$50 NM

Pre-select three sandwich types

*12 Person Minimum

**\$125 Service Fee added for groups with fewer than 20 guests



*Sandwiches are Served with Lettuce, Tomato & a Kosher Dill Pickle & Come with Seasonal Soup or Salad of the Day, Homemade Potato Chips & Cookies
Coffee, Decaf, Hot & Iced Tea*

Italian

Salami, Pepperoni, Capicola & Provolone

Chicken Salad

Chicken, Almonds, Celery, Sprouts & Mayonnaise

Turkey

Aged Cheddar, Arugula & Honey Dijon Mustard on 7 Grain Wheat

Roast Beef

Pepper Jack & Heirloom Tomato Relish on Rye

Scottish Smoked Salmon

Meyer Lemon Caper Spread & Baby Kale on Rye

Gyro

Grilled Veggies, Pita, Tzatziki, Roasted Vegetables & Feta
*Can be Made Vegetarian



HOR D'OEUVRES MENU





DISPLAYED BITES

Artisan Cheese Board \$12 / \$14 NM Per Person

Chef's Selection of Domestic & Import Cheeses Accompanied by Fresh Fruit, Honey Comb, Dried Fruit, Nuts, Assorted Crackers & Toasted Baguettes

Artisan Cheese & Charcuterie Board \$17/ \$19 NM Per Person

Chef's Selection of Domestic & Import Cheeses, Artisan Meats Accompanied by Fresh Fruit, Honey Comb, Dried Fruit, Nuts, Cornichons, Olives, Mustards & Spreads, Assorted Crackers & Toasted Baguettes

Mediterranean Sampler \$11 / \$13 NM Per Person

Tzatziki, Muhammara, Hummus, Toasted Pita & Assorted Marinated & Grilled Vegetables

Baja Ceviche Station \$14 / \$16 NM Per Person

Marinated White Fish, Shrimp & Scallops, Tortilla Chips & a Trio of Homemade Sauces

Beer Cheese Dip \$11 / \$13 NM Per Person

Toasted Crostini, Chips & Hot Pretzels

Minimum 10 guests





SMALL BITES

Prices Listed are Per Piece

25 Piece Minimum

V = Vegetarian

G7 = Gluten Free

Cold

Roasted Vegetable Bruschetta V \$6 / \$7 NM

Goat Cheese Topped on a Toasted Crostini

Laura Chenelle Goat Cheese Tarts V \$6 / \$7 NM

with Braised Apple & Candied Pecans

Caprese Salad on a Skewer \$6 / \$7 NM

Heirloom Tomato, Mozzarella & Basil with Balsamic

Seared Ahi \$7 / \$8 NM

on a Wonton Tostada with Wasabi

Mesquite Smoked King Salmon G7 \$7 / \$8 NM

with Lemon Creme Fraiche Served on a Cucumber

Katifi Shrimp G7 \$7 / \$8 NM

Wrapped in Rice Paper with Chili Lime Sauce

Pear & Brie Cheese \$7 / \$8 NM

in a Phyllo

Hummus on Pumpernickel V \$6 / \$7 NM

with Local Olive Oil



Hot

Mushroom Arancini V \$6 / \$7 NM

Fried Mushroom Risotto & Arabiatta Sauce

Sesame Chicken Lollipops G7 \$7 / \$8 NM

with Mild Chili Sauce

Bacon Wrapped Dates G7 \$6 / \$7 NM

Stuffed with Apricots

Mini Angus Beef Sliders \$7 / \$8 NM

Lettuce, Tomato, Cheddar Cheese & Pickle Aioli

Prime Beef Satays G7 \$7 / \$8 NM

with Chimichurri Glaze

Creamy Polenta Shots \$7 / \$8 NM

with Slow Roasted Short Ribs

Crab Cakes \$7 / \$8 NM

Maryland Crab & Chipotle Aioli

Tandoori Chicken Satays \$6 / \$7 NM

with Curry Yogurt Marinade



RECEPTION STATIONS MENU





BUFFET STATIONS

Iced Shellfish Display \$22 / \$26 NM Per Person

Jumbo Shrimp, Prince Edward Island Mussels & Oysters on a 1/2 Shell

Grilled Cheese Station \$14 / \$16 NM Per Person

Sourdough with Aged Cheddar & Grilled Onion, Wheat with Brie & Roasted Tomato & Swirl Rye with Gruyere

Tijuana Taco Station \$19 / \$22 NM Per Person

Served with Your Choice of Three Proteins:

Carne Asada, El Pastor, Pollo, White Fish or Grilled Vegetables with Rice, Beans, Guacamole, Sour Cream, Cheese, Jalapeño & Salsa



Macaroni & Cheese Station \$19 / \$22 NM Per Person

Rock Shrimp, Short Rib & Bacon Toppings

Creamy Polenta Station \$21 / \$25 NM Per Person

Topped with Slow Roasted Short Rib, Sauteed Shrimp & Assorted Vegetable Toppings

Poke Station \$26 / \$30 NM Per Person

Ahi, Soy Sesame Oil, Thai Chili & Sesame Seeds with Waikame Salad
Served in a Cone



BUFFET STATIONS

Salad Bar \$12 / \$15 NM Per Person

Caesar, Farmer's Market Greens & Chopped Thai

Paella Pan \$23 / \$27 NM Per Person

Calasparra Rice, Peppers, Peas, Onions, Mussels, Clams, Shrimp
& Chorizo

Potato Bar \$18 / \$22 NM Per Person

Mashed Potatoes & Sweet Potato Puree with Green Onions, Sharp Cheddar, Creme Fraiche, Applewood Smoked Bacon, Brown Gravy, Butter, Broccoli & Candied Pecans



Pasta Station \$23 / \$26 NM Per Person

Garlic Bread, Shrimp, Chicken, Roasted Tomato & Seasonal Vegetables
Served with Your Choice of Two Sauces:
Alfredo, Pomodoro, Pesto, Bolognese or Marinara

Sushi Station

California Roll, Spicy Tuna, Soft Shell Crab, Wasabi,
Pickled Ginger & Soy Sauce
Small (200 Pieces) \$700
Medium (350 Pieces) \$1,150
Large (500 Pieces) \$1,400



CARVING STATIONS

All Carving Stations Require an Attendant (\$150 Per Carver)
Carving Stations Provide 3-4oz Per Person
20 Person Minimum

Served with House Baked Rolls

Oven Roasted Turkey Breast \$16 / \$18 NM Per Person
Spice Rubbed & Traditional Gravy

Beef Tenderloin \$30 / \$33 NM Per Person
Roasted Garlic Aioli & Horseradish Cream

Colorado Leg of Lamb \$27 / \$29 NM Per Person
Rosemary Jus & Mint Jelly

Prime Rib \$24 / \$26 NM Per Person
Horseradish Cream & Au Jus

Tri-Tip of Beef \$19 / \$21 NM Per Person
7 Spiced, Whole Grain Mustard & Chipotle Aioli

Kurobuta Pork \$15 / \$17 NM Per Person
Herb Crusted & Whole Grain Mustard Aioli





DINNER MENU





PLATED DINNER

Final Entree Breakdown must be given to The Club 5 Business Days Prior to the Event Date. Client is Required to Provide Menu Indicators for Each Guest if 2 Entree Choices are Selected

Parties of 15 or under

Pre-select one starter, two entrees & one dessert & order the day-of

Parties of 15 or over

Pre-select one starter, one entree & one dessert for a set menu

OR

Pre-select one starter, two entrees & one dessert with entree counts provided 5 business days prior to your event, as well as place-cards.

Starter Soup

*Oven Roasted Heirloom Tomato
& Fennel \$10 / \$12 NM Per Person*

With Brioche Croutons

Mediterranean Fish Soup

\$10 / \$12 NM Per Person

Seasonal White Fish,
Squash, Peppers
& Mediterranean Spices

Wild Mushroom Bisque

\$10 / \$12 NM Per Person

Truffle Creme
& Crispy Shiitake

Starter Salad

Classic Caesar

\$13 / \$14 NM Per Person

Shaved Pecorino, House
Croutons
& White Anchovy

Kale, Citrus & Avocado

\$13 / \$14 NM Per Person

Assorted Citrus, Red Onion,
Pecans & White Balsamic
Vinaigrette

Farmer's Market Greens

\$13 / \$14 NM Per Person

Baby Greens, Point Reyes
Blue Cheese, Pecans, Apples
& Champagne Vinaigrette





PLATED DINNER

Entrees

Herb Roasted Jidori Chicken Breast

\$41 / \$43 NM Per Person

Whipped Yukon Gold
Potatoes, Haricot Vert
& Shallot Pan Jus

Seasonal White Fish MP Per Person

Chef's Selection of Starch &
Vegetables with White Wine
Butter Champagne Sauce

8oz Filet Mignon

\$59 / \$61 NM Per Person

Pearl Potatoes, Jumbo
Asparagus & Port Wine Demi

Pan Roasted Salmon

\$48 / \$50 NM Per Person

Rice Pilaf, Grilled
Asparagus & Rosemary
Citrus Butter

Seared Swordfish

\$43 / \$45 NM Per Person

Saffron Basmati Rice,
Haricot Vert & Mango Salsa

12oz Prime New York Strip

\$51 / \$53 NM Per Person

Whipped Sweet Potatoes,
Seasonal Vegetables
& Peppercorn Sauce

Roasted Cauliflower Steak (V) (GF)

\$34 / \$36 NM Per Person

Quinoa Pilaf
& Pomegranate Sauce

Pasta Prima Vera (V)

\$34 / \$36 NM Per Person

Zucchini, Squash & Red Onion

Make it a Duet

Sauteed Jumbo Prawns

\$21 / \$23 NM Per Person

Scampi Sauce

Seared Jumbo Scallops

\$24 / \$26 NM Per Person

Brown Butter Sauce

Grilled Salmon

\$25 / \$27 NM Per Person

Champagne Buerre Blanc
with Capers

Maine Lobster

\$39 / \$41 NM Per Person

Meyer Lemon Garlic
Butter Sauce

Seasonal White Fish

MP Per Person

Chef's Selection of
Seasonal Sauce

4oz Petit Filet

\$27 / \$29 Per Person

Port Wine Demi





SWEETS

Plated Desserts \$13

Add Coffee Service +\$4 Per Person

Regular, Decaf & Assorted Hot Tea

Fresh Berries Macerated in Grand Marnier V G7

with Coconut Whipped Cream Topped with a Mint Sprig

Seasonal Creme Brulee

Topped with Fresh Berries

Seasonal Cheesecake

Topped with Berries

Fallen Chocolate Cake

Topped with Vanilla Creme

Smore's Caramel Tart

Toasted Marshmallow Fluff & Dark Chocolate Ganache

Warm Chocolate Brownie

Topped with Black Raspberry Sauce & Fresh Berries

(Verrine (Layered Dessert))

Seasonal Mousse with Gelee, Pastel Crunch
& Cake Garnish

Chocolate Layer Cake

Topped with Fresh Berries

Upgrade to the Dessert Sampler +\$4

Chef's Selection of 3 Mini Desserts

Dessert Stations \$18

25 Person Minimum

Assorted Dessert Sampler

Chocolate Mousse Cups, White
Chocolate Parfaits, Seasonal
Fruit Tarts, Mini Creme Brulee
& Seasonal Petit Fours

Home - Made Cookie Bar

Chocolate Chip Cookies, Fudge
Brownies & Oatmeal Raisin

Assorted Candy Station

Peanut & Plain M&M's, Gummy
Bears, Skittles & Pillow
Candy Mints

Mini Cupcake Couture

Strawberry Lemonade
with Strawberry Cake & Lemon
Frosting
Chocolate S'Mores with
Chocolate Cake,
Marshmallow Icing
& Graham Crumble
Red Velvet with Chocolate
Cake & Cream Cheese
& Madagascar Vanilla
Bean Icing





DRINK MENU





DRINKS ON CONSUMPTION

Beer

Priced Per Drink

Domestic \$8 Each

Budweiser, Budlight,
Michelob Ultra & O'Doul's
Non-Alcoholic

Imported \$8 Each

Hoegarden, Stella Artois
& Corona

Craft \$8

Seasonal Bottles Vary

Wine

Priced Per Drink

Club Selection \$9 Each

Excelsior

Club Premium \$15 Each

Arsonist

Non-Alcoholic

Priced Per Drink

Coffee \$4 Each

or \$80 Per Gallon

Regular & Decaf

Iced Tea \$4 Each

or \$50 Per Gallon

Hot Tea \$4 Each

Soft Drinks \$4 Each

Pepsi, Diet Pepsi, Sierra
Mist, Ginger Ale

Assorted Juices \$4 Each

Cranberry, Orange,
Pineapple, Apple
& Lemonade

Bar Packages

Priced on Consumption

Bronze \$9 Per Drink

Vodka Concierge

Gin Concierge

Whiskey Concierge

Scotch Concierge

Rum Concierge

Tequila Concierge

Wine Club Selection \$9

Silver \$10 Per Drink

Vodka Effen

Gin Sipsmith

Whiskey Old Overholt Bonded Rye

Scotch Johnny Walker Red Label

Rum Mount Gay

Tequila El Charro Silver

Wine Club Selection \$9

Platinum \$14 Per Drink

Vodka Grey Goose

Gin Hendrick's

Whiskey Knob Creek

Scotch Auchentoshan

Rum Malahat

Tequila El Tesoro

Wine Premium Selection \$15



DRINKS BY THE HOUR

Beer, Wine & Soft Drink Bar

Unlimited Drinks at
a Fixed Price Per Person

One Hour \$16 Per Person
Two Hours \$25 Per Person
Three Hours \$32 Per Person
Four Hours \$39 Per Person



Full Bar Packages

Unlimited Drinks with a Fixed Price Per Person

Bronze

One Hour \$20 Per Person
Two Hours \$30 Per Person
Three Hours \$38 Per Person
Four Hours \$45 Per Person

Silver

One Hour \$23 Per Person
Two Hours \$35 Per Person
Three Hours \$45 Per Person
Four Hours \$52 Per Person

Platinum

One Hour \$33 Per Person
Two Hours \$49 Per Person
Three Hours \$62 Per Person
Four Hours \$74 Per Person

*If you would like your guests to be responsible for their own beverage purchases, a cash bar is available upon request



WINE LIST

Whites

Priced Per Bottle

Sparkling

Albrecht Brut Rose, Loire Valley	\$36
Bisol Prosecco, Veneto	\$36
Schramsberg, Napa Valley	\$85
Veuve Clicquot Brut, Reims FR	\$125

Chardonnay

Frank Family, Sonoma	\$50
Stag's Leap, Napa Valley	\$55
ZD, California	\$68
Cakebread, Napa Valley	\$80
Chateau Montelena, Napa Valley CA	\$100

Other Whites

Rudy Sauvignon Blanc, Napa Valley	\$36
Fillaboa Albarino, Spain	\$40
Alphonse Mellot Sauvignon Blanc, France	\$64



Reds

Priced Per Bottle

Pinot Noir

Brassfield, California	\$56
Brooks Note, Marin	\$64
Emeritus, Russian River	\$74
Ramey, Sonoma Coast	\$75
Laird, Santa Barbara	\$115

Cabernet Sauvignon

Justin, Raso Robles	\$51
Prim Family, Howell Mountain	\$80
Orin Swift "cutting", Napa Valley	\$100

Other Reds

Bedrock Old Vines Zinfandel, Sonoma	\$48
Stag's Leap Merlot, Napa Valley	\$54





THE MOËT & CHANDON EXPERIENCE

"Celebrating life's triumphant moments for over 270 years with elegance, extraversion & sensorial pleasure is the essence of who we are. From Napoleon's conquests, to royal weddings, from Hollywood's most dazzling event, The Oscars, to its most exclusive private parties, we are devoted to honouring accomplishments. As we were there for the important occasions in history, we are there for your important occasions today."



*Individual Mini Moët with Flute Topper \$18++ Each
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True Photography | (610) 795-9545 | www.TruePhotography.com
Holly Ireland Photography | (760) 715-0807 | www.HollyIreland.com
Next to Me Studios | (619) 881-7292 | www.NextToMeStudios.com

Destination Management Co. & Event Coordinators

Destination Concepts | (858) 254-7979 | www.DestinationConcepts.com
Pacific Event Productions | (858) 458-9908 | www.PacificEvents.com
360 Destination Group | (800) 444-3359 | www.360DG.com
Allied PRA | (619) 849-6236 | www.AlliedPRA.com

Transportation

Five Star Tours | (619) 232-5040 | www.FiveStarTours.com
San Diego Elite Limos | (619) 546-6045 | www.SanDiegoEliteLimos.com
America's Finest Transportation | (619) 594-4114 | www.AFTLimo.com
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Entertainment

Launch Live Art | (619) 326-8081 | www.LaunchLiveArt.com
A Little Scene Flip Books | (323) 532-9595 | www.ALittleScene.com
Charming Expressions | (619) 548-3485 | www.Charming-Expressions.com
Switch Board Games | (252) 414-8898 | www.SwitchBoardGames.com

DJ & Bands

Cassie B Band | (951) 813-8015 | www.CBMusicProductions.com
Music As You Like It | (619) 223-5732 | www.MusicAsYouLikelt.com
Mike Wofford Pianist | www.MikeWofford.com
Sleeping Giant Music | (858) 270-2195 | www.SleepingGiantMusic.com



PREFERRED VENDORS

Cakes & Sweet Treats

La Concha Bakery | (619) 427-7147 | www.LaConchaBakery.com

Sweet Cheeks | (619) 285-1220 | www.SweetCheeksBaking.com

Jenny Wenny | (619) 356-0536 | www.JennyWennyCakes.com

BabyCakes | (619) 296-4173 | www.BabyCakesSanDiego.com

Rentals

Raphaels Party Rentals | (858) 689-7368 | www.Raphaels.com

Not My Dish | (619) 798-6120 | www.NotMyDish.com

Creative Coverings | (877) 410-6367 | www.CreativeCoverings.com

Lounge Appeal | (760) 602-0700 | www.LoungeAppeal.com

Photo Booths, Video Walls & Drones

Control Entertainment | (616) 212-3132 | www.ControlEntertainment.com

SoCal Photobooth | (951) 923-9560 | www.SocalPhotoboothService.com

Nine10 Photobooth Images | (619) 630-9066 | www.Nine10Photo.com

Pixster Photobooth | (858) 668-5524 | www.PixsterPhotobooth.com

Florist

Green Fresh Florals | (619) 554-0504 | www.GreenFreshFlorals.com

MR Florals | (619) 920-9227 | www.MRFloralsAndEvents.com

Embellishments | (619) 322-9568 | www.Embellishments.com

Tess Fresh Flowers | (619) 972-6265 | www.TessIlkFlowers.com