



PINSTRIPES

BISTRO  BOWLING  BOCCE

WEDDING PACKAGES



MEMORABLE AND SIMPLY UNIQUE...

A distinctive venue for your upcoming wedding ceremony and reception! We are an upscale venue, offering sophisticated fun and customized events to suit your personal style. Let our talented event team help you bring your dream wedding to life and create a perfect day that you and all your guests will be sure to remember.

PINSTRIPES
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COMPLIMENTARY WEDDING AMENITIES

When you host your wedding reception at Pinstripes, you will enjoy many complimentary add-ons, including:

- Talented Event Manager to guide you through the planning process and assist you in creating a memorable experience
- A pre-event menu tasting for up to six guests
- Beautifully appointed reception spaces
- On-site manager the day of the wedding
- Professionally trained staff
- Access to the venue two hours prior to start of celebration
- Tables for DJ, place cards, gifts, and wedding cake
- Wireless microphone for reception
- Deluxe and premium packages include floor length standard linen and napkins
- White china, silverware, and stemmed glassware
- Background music during cocktail hour and dinner
- Sparkling Wine toast for all guests
- A delectable five-course family style meal
- Freshly brewed La Colombe coffee and Mighty Leaf hot tea service
- No room rental fee when food & beverage minimum is met



**Please note: food & beverage minimums apply based upon the space you select and the day of the week you hold your celebration. Ask about special pricing for Friday and Sunday weddings.*

MENU SELECTIONS

Every dish is prepared from scratch, inspired by seasonal and locally sourced ingredients, including all natural cage-free chicken, grass-fed beef, and sustainable seafood. Gluten-free and vegetarian options are available upon request.

Starters

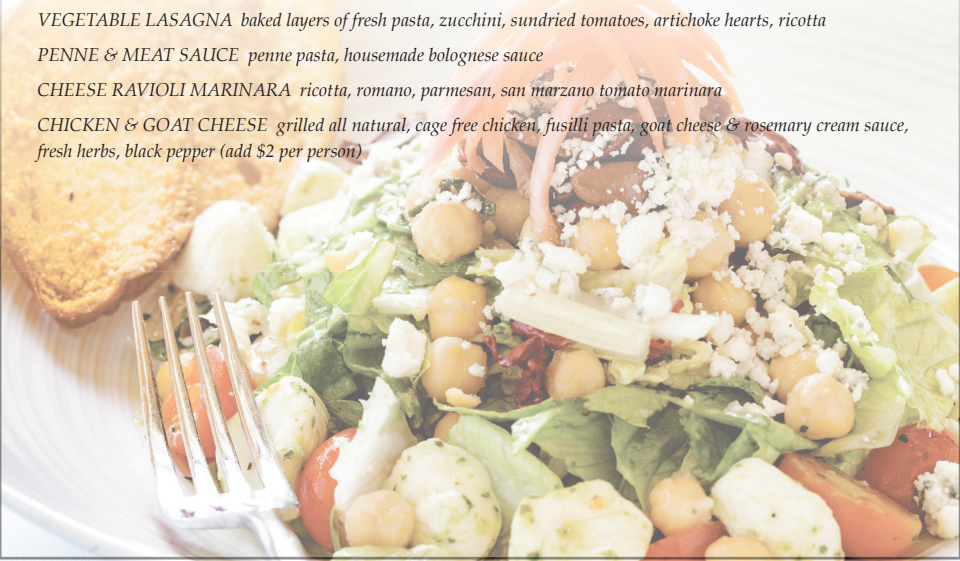
ANTIPASTO SKEWERS *italian cured meat, fresh mozzarella cheese, basil, grape tomato*
TOMATO & PARMESAN BRUSCHETTA *roma tomato, red onion, fresh herbs, garlic crostini*
TOMATO & MOZZARELLA SKEWERS *fresh mozzarella, grape tomato, basil*
GRILLED PESTO CHICKEN SKEWERS *all natural, cage free chicken, fresh herb pesto*
FETA & SPINACH STUFFED PHYLLO *flaky pastry, feta & spinach filling, cucumber dill yogurt sauce*
STUFFED MUSHROOMS *zucchini, sundried tomatoes, artichoke hearts, goat cheese*
TOASTED COCONUT SHRIMP *jumbo shrimp, curry, shredded coconut, sweet calabrese (add \$3 per person)*
TENDERLOIN SLIDERS *brioche bun, balsamic shallots, arugula (add \$3 per person)*
PEPPERCORN BEEF SKEWERS *beef tenderloin, cracked black pepper, char-grilled, bordelaise (add \$3 per person)*
MINI CRAB CAKES *lemon, mustard remoulade (add \$3 per person)*

Salads

CHOP SALAD *tomato, gorgonzola, dates, corn, olive, mozzarella, garbanzo, white balsamic vinaigrette*
PEAR SALAD *arugula, mixed greens, gorgonzola, balsamic, candied almond, roasted pear vinaigrette*
CAESAR SALAD *romaine hearts, baby kale, classic dressing, black sesame crostini*
GARDEN SALAD *mixed greens, grape tomato, sliced cucumber, white balsamic vinaigrette*

Pastas

PENNE POMODORO *grape tomato sauce, white wine, fresh basil, garlic, extra virgin olive oil*
MEATBALLS & CAVATAPPI *classic beef meatballs, san marzano tomato marinara*
MEAT LASAGNA *baked layers of fresh pasta, housemade bolognese sauce, ricotta, mozzarella, parmesan*
FETTUCCHINI ALFREDO *fettuccini, housemade garlic parmesan cream sauce*
VEGETABLE LASAGNA *baked layers of fresh pasta, zucchini, sundried tomatoes, artichoke hearts, ricotta*
PENNE & MEAT SAUCE *penne pasta, housemade bolognese sauce*
CHEESE RAVIOLI MARINARA *ricotta, romano, parmesan, san marzano tomato marinara*
CHICKEN & GOAT CHEESE *grilled all natural, cage free chicken, fusilli pasta, goat cheese & rosemary cream sauce, fresh herbs, black pepper (add \$2 per person)*



Entrées

MAPLE GLAZED SALMON *pan-seared salmon fillet, herb marinade, maple syrup, brown sugar, pineapple*

CHICKEN PARMESAN *all natural, cage free chicken, fresh mozzarella, san marzano tomato marinara*

VEGETABLE & PARMESAN RISOTTO *parmesan infused arborio rice, roasted seasonal vegetables*

CHICKEN MARSALA *lightly breaded, all natural, cage free chicken, wild mushrooms, roasted peppers*

PEPPERCORN CRUSTED PORK LOIN *pork tenderloin, peppercorn cream sauce, cracked black pepper*

BONELESS SHORT RIBS *braised beef short ribs, bordelaise sauce (add \$2 per person)*

PARMESAN CRUSTED FILET MIGNON *fresh mozzarella, parmesan, bordelaise sauce (add \$7 per person)*

Sides

GRILLED ASPARAGUS *fresh asparagus, housemade pesto*

GARLIC MASHED POTATOES *rustic red potato, fresh herbs*

SEASONAL VEGETABLES *fresh vegetables, seasoning, extra virgin olive oil*

ROASTED RED POTATOES *oven roasted, extra virgin olive oil, fresh herbs*

LEMON CHARRED BROCCOLINI *oven roasted, fresh squeezed lemon*

PARMESAN RISOTTO *parmesan infused arborio rice*

Housemade Desserts

CARAMELIZED CHEESECAKE *graham cracker crust, strawberry sauce, caramelized top*

FRANGELICO CHOCOLATE CAKE *dark belgian chocolate, strawberry sauce, grape*

CLASSIC TIRAMISU *mascarpone, ladyfinger, cocoa nibs, strawberry*

ANNA'S CARROT CAKE *cinnamon, nutmeg, spiced pecan, cream cheese frosting*

APPLE BREAD PUDDING *croissant, roasted apple, cinnamon, caramel sauce*

HOUSEMADE COOKIES & GHIRARDELLI TRIPLE CHOCOLATE BROWNIES

baked fresh daily, chocolate chip, rich chocolate brownies



THE CLASSIC WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Beer and Wine Package Featuring:
Imported and Domestic Beers
Canyon Road House Wine
Juices and Soda*

Includes

*Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Starter

*choose two starter selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two side selections

Housemade Dessert

*choose two dessert selections
upgrade to custom wedding cake (add \$4 per person)*

*\$80 per person, age 21+ | \$50 per person, age 12 to 20 | \$35 per person, age 5 to 11
sales tax and service charge additional*

THE DELUXE WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Deluxe Bar Package Featuring:
House and Call Liquors (excluding shots)
Imported and Domestic Beers
Canyon Road House Wine
Juices and Soda*

Includes

*Floor Length Linen and Coordinating Napkins
Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Starter

*choose two starter selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two side selections

Housemade Dessert

*choose two dessert selections
upgrade to custom wedding cake (add \$4 per person)*

*\$90 per person, age 21+ | \$65 per person, age 12 to 20 | \$45 per person, age 5 to 11
sales tax and service charge additional*

THE PREMIUM WEDDING PACKAGE

All wedding packages include a five-course family style dinner and bar package

Beverage

*Four Hour Premium Bar Package Featuring:
Premium Liquor (excluding shots)
Imported and Domestic Beers
Canyon Road House Wine
Juices and Soda*

Includes

*Floor Length Linen and Coordinating Napkins
Wine Service with Dinner
Sparkling Wine Toast
One Hour Bocce Rental for Cocktail Hour*

Starter

*choose three starter selections
passed or displayed during cocktail hour*

Salad

choose two salad selections

Pasta

choose two pasta selections

Entrée

choose two entrée selections and two side selections

Housemade Dessert

*choose two dessert selections
upgrade to custom wedding cake (add \$4 per person)*

*\$100 per person, age 21+ | \$75 per person, age 12 to 20 | \$55 per person, age 5 to 11
sales tax and service charge additional*

LET THE CELEBRATION CONTINUE

Have a ball with a game of bowling or bocce and let the celebration continue with an assortment of late-night snacks. Offered as an add-on with the Classic, Deluxe, or Premium Wedding package.

Bowling or Bocce

*two hours of gaming
lanes and courts vary by guest count*

Late Night Snacks

*choose three selections:
Cheese & Pepperoni Flatbreads
Chicken Parmesan Sliders
Soft Pretzels
Pigs in a Blanket
Parmesan Fries*

Extended Beverage Package Options

Extend your beverage package beyond four hours

*The Classic \$5 per person, per hour
The Deluxe \$6 per person, per hour
The Premium \$7 per person, per hour*



*\$20 per person, age 12+ | \$15 per person, age 5 to 11 | 50 person minimum
extended beverage packages are additional
sales tax and service charge additional*

ENHANCE YOUR CELEBRATION


Whether you are planning an intimate celebration or an elaborate event, Pinstripes will help you create the wedding you've always dreamed of.

Menu Enhancements

- Personalized specialty cocktail
- Selection of Italian & American wine served by the bottle
- Housemade Gelato featured in a Hand-Carved Ice Sculpture - custom flavors available
- Chocolate Fountain - grand display with a variety of sweet treats

Venue Enhancements

- Valet parking
- Coat check with attendant
- On-site ceremony
- Ceremony sound system
- Specialty ceremony chair rental
- Uplighting with a variety of color choices
- Personalized menu cards
- Customized centerpieces
- Montage projection and screen
- Additional specialty linen selections
- Charger plate options
- Head table backdrops with fabric draping



**Inquire with an Event Manager for Pricing.*

NEWLYWEDS SUNDAY BRUNCH

Continue your celebration into the next morning! Join us for our decadent Sunday brunch buffet featuring rotating seasonal dishes.

Starters

Housemade Pastries, Fresh Fruit with Mint, Yogurt & Granola Parfaits, Fresh Local Bagels, Smoked Salmon, Shrimp Cocktail

Signature Waffle Station

Featuring our Housemade Signature Sauces:

Fresh Strawberries & Balsamic Cream, Bananas Foster & Whipped Nutella, Warm Cinnamon Apple Sauce

Made to Order Omelet Station

Chef Prepared Omelets with choice of Mozzarella, Sharp Cheddar, Red Onions, Fresh Julienned Spinach, Mushrooms, Diced Tomatoes, Green Peppers & Honey Ham

Carving Station

*Herb Crusted Prime Rib & Maple Glazed Ham
Served with Horseradish Sauce & Au Jus*

Salads

Caprese Salad, Classic Caesar & Garden Salad

Housemade Flatbread Selection

*Margherita, Roasted Vegetable & Pepperoni Flatbreads
Baked in our Wood Burning Oven*

Breakfast Selections

Tuscan Scramble, Housemade Biscuits & Gravy, Crispy Breakfast Potatoes, Applewood Smoked Bacon & Breakfast Sausage Links,

Chef Specialties

Chicken & Goat Cheese, Chicken Marsala, Roasted Vegetables, Housemade Meatballs

Kids Table

Creamy Mac & Cheese, French Fries & Crispy All Natural Chicken Tenders

Sweet Table

Chocolate Fountain with Pretzels, Red Licorice, Rice Krispy Treats & Fresh Strawberries, Carrot Cake, Brownies, Caramelized Cheesecake, Frangelico Chocolate Cake, Chocolate Chip Cookies

**Menu may vary based on seasonality. *Inquire with an Event Manager for Pricing
Enjoy 10% off a rehearsal dinner or morning after brunch when paired with a wedding reception package.*

Boc•ce

An Italian game similar to bowling. Derived from the Italian word baci, meaning to kiss. The objective of bocce: roll balls so close to the silver “pallino” so they “kiss”.

