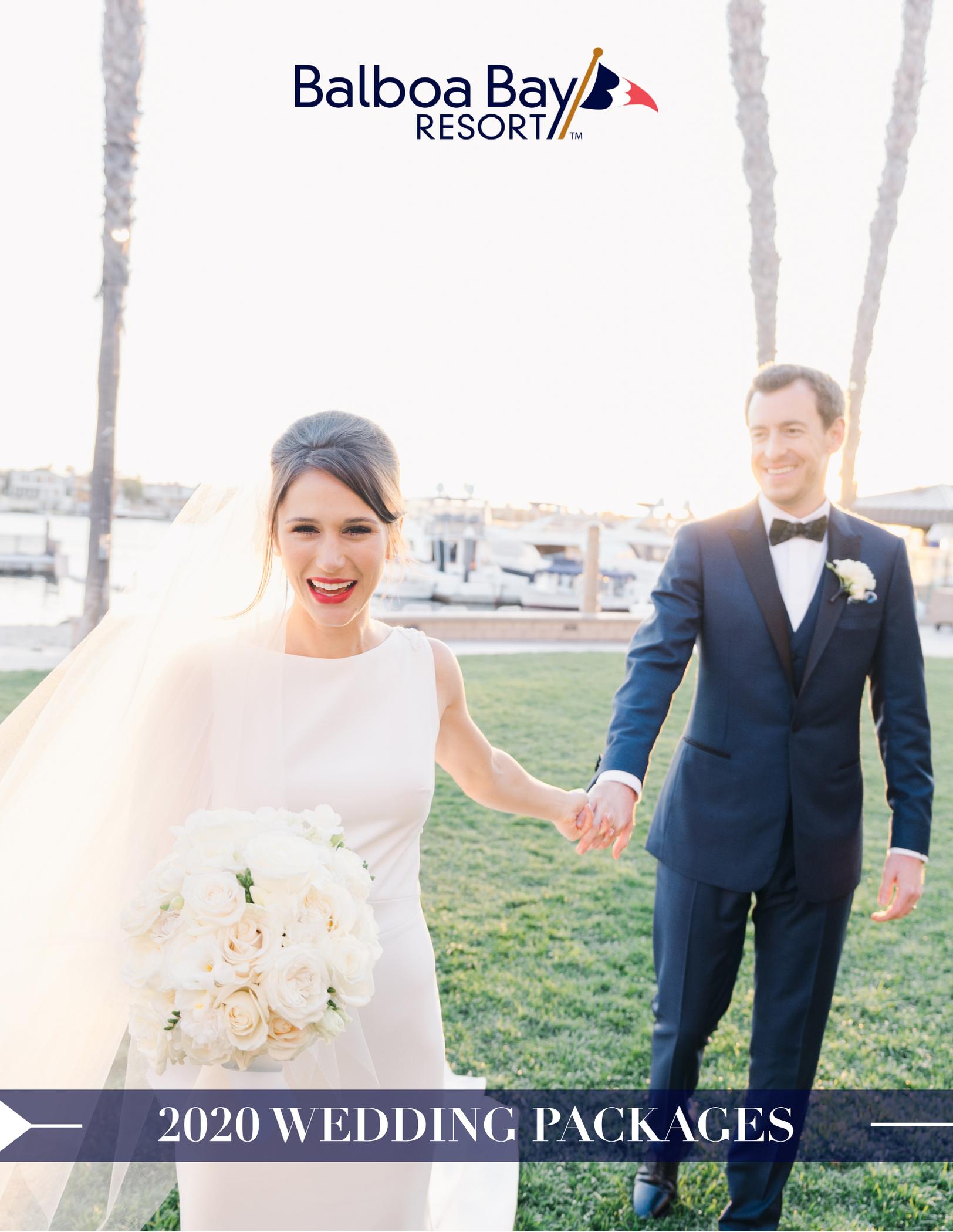


Balboa Bay
RESORT™



2020 WEDDING PACKAGES

EVENT INFORMATION

FOOD & BEVERAGE SELECTIONS

When planning your plated menu, we suggest selecting two main courses for all guests plus a vegetarian option. The Events Department must be provided with all meal function selections no later than 15 business days prior to the event. The client must provide individual guest place cards that include a symbol indicating each guests' entree selection. Balboa Bay Resort takes into account that you may have some wedding guests with individual dietary requests as well. Notifying us in advance of these needs will ensure your guests are content from the beginning.

All food and beverages must be purchased through the Balboa Bay Resort and consumed on premises. All menu prices are subject to change and will be confirmed (90) days prior to your event. Total costs vary according to the menu selections and type of event.

SERVICE, FACILITY AND ADMINISTRATIVE CHARGE, TAX AND LABOR FEES

A 25% service charge and applicable sales tax will be added to all food and beverage items. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage and labor fees. The Service Charge is distributed to service staff (15%) and the remaining 10% is used to offset facility usage, maintenance, capital expenditure costs, and administrative expenses ("Facility and Administrative Charge"). On hosted bars the Service Charge is distributed to bartenders and barbacks (16.00%) and the remaining 8.00% is used to offset facility usage, maintenance, capital expenditure costs, and administrative expenses ("Facility and Administrative Charge").

BARS

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Resort's final count. A \$150 bartender fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

MENU TASTINGS

One (1) complimentary tasting is provided for plated meals with a contracted food & beverage minimum of \$15,000 or more. Menu selections must be given seven (7) business days in advance of the tasting. Tastings are provided Tuesday, Wednesday & Thursday at 11:00am or 12:30pm and are subject to the availability of the Banquet Chef. Tastings are hosted complimentary for up to four guests. Additional guests may attend at a fee per person dependent on the tasting menu. For contracted food & beverage minimum of \$15,000 or less, a tasting can be coordinated for a fee.

GUARANTEES OF ATTENDANCE

In order to ensure the success of your event, it is necessary for the Event Services Office to be notified with your final guest and menu counts no later than five (5) business days prior to the event date. This number may not be subject to any further reduction after the guarantee has been provided. Should your attendance increase after this date, the Resort may not be able to provide identical food or beverage services beyond 3% over your guarantee. If the Event Services Office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee.

EVENT SETUPS

- 66" round tables to accommodate 8 to 10 guests
- 72" round tables to accommodate up to 12 guests (limited supply)
- White resin chairs for ceremonies and outdoor receptions
- Upholstered banquet chairs for receptions
- Floor length linens with coordinating overlays in your choice of white or ivory
- Votive candles (up to 4 per table)
- Wood dance floor in 4'x4' sections
- Black carpeted staging in 6'x8' sections
- Draped 8' tables for registration, gift tables and displays
- High and low 36" round cocktail tables

Enhancement Options:

- Printed Menus: \$2 per person
- Outdoor Heaters: \$125 each, plus delivery fees and tax
- Coat Check Attendant: \$150 for the evening, one attendant required for every 100 guests

Inquire for Full Details:

- White Dance Floor
- Full Pipe & Drape for the Ballroom

WEDDING PLANNING & COORDINATION

PROFESSIONAL COORDINATION

To ensure a flawless event, Balboa Bay Resort requires our couples to hire the services of a professional Wedding Coordinator. At minimum, Balboa Bay Resort requires a professional "Month of" Wedding Coordinator to assist during the final planning stages and present to assist on the wedding day and ceremony rehearsal for a ceremony that takes place at Balboa Bay Resort. Please consult your Event Services Manager for recommendations on the Balboa Bay Resort's Pre-Approved Wedding Coordinators.

A wedding coordinator is responsible for the following:

- Creates a timeline for your wedding day including the ceremony and reception
- Confirms details with all vendors several days prior to the wedding
- Works with you to organize, coordinate and execute a ceremony rehearsal
- Communicates all wedding day instructions with the bridal party
- Acts as the liaison with your family, bridal party, and vendors
- Ensures corsages, bouquets, & boutonnieres are assigned/affixed to the correct individuals
- Arranges ceremony and reception programs, escort cards, favors and personal items
- Coordinates the ceremony details
- Coordinates the "Grand Entrance," first dance, toast, cake cutting and reception events
- Coordinates with vendors and the Banquet Captain to follow the reception timeline
- Counts and collects all wedding gifts & cards, and arranges delivery of gifts to the appropriate area or location at the conclusion of the event

BALBOA BAY RESORT EVENT SERVICES MANAGER

Once you have signed an agreement with a Balboa Bay Resort Sales Manager, an Event Services Manager will contact you to begin planning the details of your special day. They will be your primary contact at the Resort throughout the planning phase of your Wedding Day.

An Event Services Manager is responsible for the following:

- Acts as a menu consultant for all food and beverage selections and collaborates on the details of your menu selections at your scheduled food tasting
- Prepares all documentation (Banquet Event Orders) which thoroughly outline the timing of events, food and beverages that are to be served, and setup details
- Prepares diagrams of the wedding ceremony, cocktail reception and dinner
- Recommends linens and any décor items available to you from the Resort
- Recommends special event professionals who provide wedding coordination, music, entertainment, florals, décor, photography, invitations, ceremony officiation, and invitations
- Provides an estimate of total charges once all details have been finalized
- Oversees the set-up of the ceremony area, reception areas, food preparation and all other Resort operations to ensure they are executed as documented in the Banquet Event Orders and Diagrams
- Acts as an additional on-site liaison between your Wedding Coordinator and the Resort staff
- Ensures a seamless transition to your Banquet Captain following the "Grand Entrance"
- Reviews final charges for accuracy prior to the completion of final bill by the Resort's accounting department

CEREMONY PACKAGES

INTIMATE CEREMONY

Up To 149 Guests

Bay Front Lawn

\$4,000

Member's Lawn & Beach

\$5,500

GRAND CEREMONY

150 Guests and Above

Bay Front Lawn

\$4,400

Member's Lawn & Beach

\$5,900

CEREMONIES INCLUDE:

Complimentary Valet Parking
White Resin Chairs
Microphone & Sound System with Dedicated Technician

TAX IS ADDED TO ALL CEREMONY FEES

SILVER PACKAGE

This package is ideal for those couples looking for a classic wedding reception, the Silver Package features a champagne toast, custom wedding cake and a number of selections for hor d'oeuvres and dinner.

\$175 Per Person

GOLD PACKAGE

With a little something for everyone, the Gold Package is the most popular of our wedding packages. Couples will enjoy décor enhancements, deluxe wine service and plenty of choices for hor d'oeuvres and dinner.

\$220 Per Person

PLATINUM PACKAGE

For those couples looking to host a grand affair, the Platinum Package is the perfect fit. The package features décor enhancements, a premium bar and late night snacks.

\$250 Per Person

SILVER PACKAGE

- Selection of Hot and Cold Hors d'oeuvres (Three per Person) -
- Two Course Plated Dinner -
- Custom Wedding Cake -
- Champagne Toast (Deluxe Brands) -
- Wine Served with Dinner (Deluxe Brands, One Glass per Person) -
- Three Hour Deluxe Brands Bar Package -

\$175 PER PERSON

HORS D'OEUVRES

(Select Three)

Cold Selections

Seared Ahi Tuna

Shaved Fennel Salad, Lemon Agrumato

Prosciutto Wrapped Melon

White Balsamic Glaze, Lemon Balm

Antipasto Skewer

Sopressata, Pesto Mozzarella,
Roasted Tomatoes, Basil, Vincotto Glaze

Cucumber Cup

Red Pepper Hummus,
Kalamata Olive Tapenade

Mini Caprese Salad

on a Stick

Hot Selections

Charred Indonesian Beef Satay

Sweet Soy Glaze

Marinated Chicken Satay

Peanut Sauce

Fried Mac n Cheese

Cheddar Fondue

Fried Potato Croquette

Truffle White Cheddar Mornay

SALAD

(Select One)

Traditional Greens

Mixed Baby Lettuces, Persian Cucumber,
Seasonal Shaved Vegetables,
Heirloom Cherry Tomatoes,
Champagne - Lavender Emulsion

Baby Wedge Salad

Gem Hearts, Tomato Kumato, Nueske's Bacon,
Point Reyes Bleu Crumble,
Pink Peppercorn Ranch Dressing

Caesar

Petite Hearts of Romaine, Baked Parmesan,
Olive Oil Ciabatta Croutons,
Lemon Caper Dressing

Wild Arugula

Prosciutto San Danielle, Caramelized Pears,
Pepato, Drunken Figs, Tangerine Agrumato

Bloomsdale Savory Spinach

Curly Frisee, Caramelized Walnuts,
Red Wine Poached Pear, Rogue Smokey Bleu,
D'Anjou Pear Vinaigrette

ENTRÉES

(Select Two)

Truffled Chicken Breast

Roasted Marble Potatoes, Romanesco,
Sweet Drop Peppers, Madeira Chicken Jus

Herb Brined Chicken Breast

Potatoes Grand Mere, Nueske Bacon Lardon,
Roasted Carrots, Red Ribbon Sorrel,
Madeira Chicken Jus

Glazed Beef Short Rib

Yukon Gold Whipped Potatoes,
Roasted Carrots, Red Drop Peppers,
Mirepoix Crumble, Red Wine Braising Jus

Verlasso Salmon

Meyer Lemon Quinoa Sauté,
Roasted Baby Brussel Sprouts,
Amaro Steeped Cherries, Chive Beurre Blanc

*Add \$8 per person to upgrade to Specialty Brands Bar and Wine Service
Add \$15 per person to upgrade to Premium Brands Bar and Wine Service*

GOLD PACKAGE

- Selection of Hot and Cold Hors d'oeuvres (Four per Person) -
- Two Course Plated Dinner & Custom Wedding Cake -
- Champagne Toast and Wine Service with Dinner (Deluxe Brands, One Glass per Person) -
- Four Hour Deluxe Brands Bar Package -
- Chiavari Chair and Glass Charger Décor Package -

\$220 PER PERSON

HORS D'OEUVRES

(Select Four Total)

Cold Selections

Colossal Shrimp

Brandied Cocktail Sauce, Horseradish Crumble

Seared Ahi Tuna

Shaved Fennel Salad, Lemon Agrumato

Prosciutto Wrapped Melon

White Balsamic Glaze, Lemon Balm

Antipasto Skewer

Sopressata, Pesto Mozzarella,
Roasted Tomatoes, Basil, Vincotto Glaze

Cucumber Cup

Red Pepper Hummus, Kalamata Olive Tapenade

Mini Caprese Salad

on a Stick

Hot Selections

U 10 Grilled Shrimp

Rice Pearl Crunch, Calamansi Lime Aioli

Charred Indonesian Beef Satay

Sweet Soy Glaze

Veal Meatball

San Marzano Marinara

Marinated Chicken Satay

Peanut Sauce

Karaage Style Jidori Chicken

Sesame Waffle, Spicy Yuzu Kewpie Mayo

Fried Mac n Cheese

Cheddar Fondue

Fried Potato Croquette

Truffle White Cheddar Mornay

*Add \$8 per person to upgrade to Specialty Brands Bar and Wine Service
Add \$15 per person to upgrade to Premium Brands Bar and Wine Service*

GOLD PACKAGE *(continued)*

- Selection of Hot and Cold Hors d'oeuvres (Four per Person) -
- Two Course Plated Dinner & Custom Wedding Cake -
- Champagne Toast and Wine Service with Dinner (Deluxe Brands, One Glass per Person) -
- Four Hour Deluxe Brands Bar Package -
- Chiavari Chair and Glass Charger Décor Package -

\$220 PER PERSON

SALAD

(Select One)

Traditional Greens

Mixed Baby Lettuces, Persian Cucumber,
Seasonal Shaved Vegetables,
Heirloom Cherry Tomatoes,
Champagne - Lavender Emulsion

Baby Wedge Salad

Gem Hearts, Tomato Kumato, Nueske's Bacon,
Point Reyes Bleu Crumble,
Pink Peppercorn Ranch Dressing

Caesar

Petite Hearts of Romaine, Baked Parmesan,
Olive Oil Ciabatta Croutons, Lemon Caper Dressing

Wild Arugula

Prosciutto San Danielle, Caramelized Pears, Pepato,
Drunken Figs, Tangerine Agravato

Bloomsdale Savory Spinach

Curly Frisee, Caramelized Walnuts,
Red Wine Poached Pear, Rogue Smokey Bleu,
D'Anjou Pear Vinaigrette

ENTRÉES

(Select Two)

Truffled Chicken Breast

Roasted Marble Potatoes, Romanesco,
Sweet Drop Peppers, Madeira Chicken Jus

Herb Brined Chicken Breast

Potatoes Grand Mere, Nueske Bacon Lardon,
Roasted Carrots, Red Ribbon Sorrel,
Madeira Chicken Jus

Glazed Beef Short Rib

Yukon Gold Whipped Potatoes,
Roasted Carrots, Red Drop Peppers,
Mirepoix Crumble, Red Wine Braising Jus

Seared Prime Filet of Beef

Yukon Gold Whipped Potatoes,
Grilled Jumbo Asparagus, Red Drop Peppers,
Bordelaise Sauce

Verlasso Salmon

Meyer Lemon Quinoa Sauté,
Roasted Baby Brussel Sprouts,
Amaro Steeped Cherries, Chive Beurre Blanc

Mediterranean Corvina Seabass

Red Camargue Rice Sauté, Wilted Swiss Chard,
Baby Artichoke Barigoule, Blood Orange, Sauce Vierge

*Add \$8 per person to upgrade to Specialty Brands Bar and Wine Service
Add \$15 per person to upgrade to Premium Brands Bar and Wine Service*

PLATINUM PACKAGE

- Selection of Hot and Cold Hors d'oeuvres (Four per Person) -
- Two Course Plated Dinner and Custom Wedding Cake -
- Champagne Toast and Wine Service with Dinner (Premium Brands, One Glass per Person) -
- Four Hour Premium Brands Package Bar -
- Late Night Snacks -
- Chiavari Chair and Glass Charger Décor Package -

\$250 PER PERSON

HORS D'OEUVRES

(Select Four Total)

Cold Selections

Colossal Shrimp

Brandied Cocktail Sauce, Horseradish Crumble

Mini Lobster Roll

Tarragon Aioli, Toasted Roll

Seared Ahi Tuna

Shaved Fennel Salad, Lemon Agrumato

Prosciutto Wrapped Melon

White Balsamic Glaze, Lemon Balm

Antipasto Skewer

Sopressata, Pesto Mozzarella,
Roasted Tomatoes, Basil, Vincotto Glaze

Cucumber Cup

Red Pepper Hummus, Kalamata Olive Tapenade

Mini Caprese Salad

on a Stick

Hot Selections

U 10 Grilled Shrimp

Rice Pearl Crunch, Calamansi Lime Aioli

Veal Meatball

San Marzano Marinara

Wagyu Beef Wellington

Wild Mushroom Duxelle, Cognac Emulsion

Marinated Chicken Satay

Peanut Sauce

Karaage Style Jidori Chicken

Sesame Waffle, Spicy Yuzu Kewpie Mayo

Fried Mac n Cheese

Cheddar Fondue

Fried Potato Croquette

Truffle White Cheddar Mornay

PLATINUM PACKAGE *(continued)*

- Selection of Hot and Cold Hors d'oeuvres (Four per Person) -
- Two Course Plated Dinner and Custom Wedding Cake -
- Champagne Toast and Wine Service with Dinner (Premium Brands, One Glass per Person) -
- Four Hour Premium Brands Package Bar -
- Late Night Snacks -
- Chiavari Chair and Glass Charger Décor Package -

\$250 PER PERSON

SALAD

(Select One)

Traditional Greens

Mixed Baby Lettuces, Persian Cucumber,
Seasonal Shaved Vegetables,
Heirloom Cherry Tomatoes,
Champagne - Lavender Emulsion

Baby Wedge Salad

Gem Hearts, Tomato Kumato, Nueske's Bacon,
Point Reyes Bleu Crumble,
Pink Peppercorn Ranch Dressing

Caesar

Petite Hearts of Romaine, Baked Parmesan,
Olive Oil Ciabatta Croutons, Lemon Caper Dressing

Wild Arugula

Prosciutto San Danielle, Caramelized Pears, Pepato,
Drunken Figs, Tangerine Agrumato

Bloomsdale Savory Spinach

Curly Frisee, Caramelized Walnuts,
Red Wine Poached Pear, Rogue Smokey Bleu,
D'Anjou Pear Vinaigrette

ENTRÉES

(Select Two)

Truffled Chicken Breast

Roasted Marble Potatoes, Romanesco,
Sweet Drop Peppers, Madeira Chicken Jus

Herb Brined Chicken Breast

Potatoes Grand Mere, Nueske Bacon Lardon,
Roasted Carrots, Red Ribbon Sorrel,
Madeira Chicken Jus

Glazed Beef Short Rib

Yukon Gold Whipped Potatoes,
Roasted Carrots, Red Drop Peppers,
Mirepoix Crumble, Red Wine Braising Jus

Seared Prime Filet of Beef

Yukon Gold Whipped Potatoes,
Grilled Jumbo Asparagus, Red Drop Peppers,
Bordelaise Sauce

Ora King Salmon

Meyer Lemon Quinoa Sauté,
Roasted Baby Brussel Sprouts,
Amaro Steeped Cherries, Chive Beurre Blanc

Chilean Seabass

Red Camargue Rice Sauté, Wilted Swiss Chard, Baby
Artichoke Barigoule, Blood Orange, Sauce Vierge

PLATINUM PACKAGE *(continued)*

- Selection of Hot and Cold Hors d'oeuvres (Four per Person) -
- Two Course Plated Dinner and Custom Wedding Cake -
- Champagne Toast and Wine Service with Dinner (Premium Brands, One Glass per Person) -
- Four Hour Premium Brands Package Bar -
- Late Night Snacks -
- Chiavari Chair and Glass Charger Décor Package -

\$250 PER PERSON

LATE NIGHT SNACKS

(Select One)

Angus Beef Sliders

Caramelized Onion, Pickle, Cheddar Cheese,
Special Sauce, House Baked Potato Chips

Buttermilk Fried Chicken Sliders

Tabasco Mayo, Coleslaw, House Baked Potato Chips

Grilled Cheese Sandwiches

White Cheddar, Nueske Bacon Jam,
Demi Sec Tomato, Herb Ranch,
Steakhouse French Fries

Tangy Buffalo Wings

Carrots and Celery Battons,
Steakhouse French Fries, Herb Ranch

Grilled Chicken Quesadillas

Roasted Bell Peppers and Onions, Sour Cream, Salsa

Classic Mac and Cheese

Creamy Cheddar Cheese Sauce, Toasted Breadcrumbs

ADDITIONAL CONSIDERATIONS

VEGETARIAN ENTRÉE OPTIONS

(Select One)

Roasted Butternut Squash

Quinoa Falafel, Ras el Hanout Vegan Ricotta,
Citron Swiss Chard Sauté, Preserved Lemon Puree

Seared Cauliflower

Wilted Lacinato Kale, Popped Buckwheat,
Vegan "Steak" Sauce

Golden Beet Ravioli

Wilted Wild Arugula, Baked Vegan Ricotta,
Fried Chickpeas, Amaro Syrup

All entrées are gluten free

CHILDREN'S MEAL

Available for children 12 and younger

Seasonal Fresh Fruit Cup

Chicken Tenders

French Fries, Ketchup and Ranch Dressing

Ice Cream Sundae

VENDOR MEAL

Freshly Baked Rolls and Butter

Organic Mixed Greens Salad

Tomatoes, Cucumbers and Balsamic Vinaigrette

Grilled Herb Marinated Chicken Breast

Pasta with Grilled Vegetables

Marinara Sauce and Parmesan Cheese

Chocolate Chip Cookies

BAR AND WINE SELECTIONS

DELUXE BRANDS

Three Olives Vodka
 Burnett's Gin
 Evan Williams
 Famous Grouse Scotch
 Jose Cuervo Tradicional
 Cane Run Rum

Wines

Angeline Varietals
 Korbel Brut Sparkling Wine

SPECIALTY BRANDS

Tito's Vodka
 Bombay Gin
 Maker's Mark Bourbon
 Chivas Regal 12-Year-Old Scotch
 Herradura Blanco Tequila
 Bacardi Silver Rum

Wines

Estancia Varietals
 Le Grand Courtague Sparkling Wine

PREMIUM BRANDS

Grey Goose Vodka
 Bombay Sapphire Gin
 Woodford Reserve Private Barrel Bourbon
 Johnny Walker Black Scotch
 Hudson Single Barrel Rye
 Herradura Double Reposado Private
 Barrel Tequila
 Bacardi 8 Year Rum

Wines

St. Francis Varietals
 Mumms Napa Brut Prestige Sparkling Wine

DOMESTIC BEERS

Budweiser
 Coors Light
 Samuel Adams

CRAFT BEERS

Seasonal Selection
 Stone IPA

IMPORTED BEERS

Corona
 Heineken
 Stella Artois

BEVERAGES ON CONSUMPTION

	HOST	CASH
Deluxe Cocktails	\$12 per drink	\$13 per drink
Deluxe Martini	\$15 per drink	\$16 per drink
Deluxe Wine	\$39 per bottle	\$9 per glass
Deluxe Sparkling Wine	\$38 per bottle	\$10 per glass
Specialty Cocktails	\$14 per drink	\$15 per drink
Specialty Martini	\$17 per drink	\$18 per drink
Specialty Wine	\$48 per bottle	\$10 per glass
Specialty Sparkling Wine	\$40 per bottle	\$11 per glass
Premium Cocktails	\$16 per drink	\$17 per drink
Premium Martini	\$19 per drink	\$20 per drink
Premium Wine	\$53 per bottle	\$15 per glass
Premium Sparkling Wine	\$65 per bottle	\$15 per glass
Domestic Beer	\$8 per bottle	\$9 per bottle
Craft Beer	\$8 per bottle	\$9 per bottle
Imported Beer	\$9 per bottle	\$10 per bottle
Soft Drinks	\$6 each	\$6 each
Mineral Water	\$6 each	\$6 each

Cash Bar Prices are Inclusive of Sales Tax and Service Charge.
 All bars require a Bartender at a Labor Charge of \$150, the Bartender Labor Fee is waived with \$500 in bar sales.

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify the consumption and agrees to accept the Resort's final count.

BAR AND WINE SELECTIONS

UNLIMITED BEVERAGE PACKAGES

Include Cocktails; Domestic, Craft and Imported Beers; Wine; Soft Drinks and Mineral Waters

HOURS	DELUXE BRANDS	SPECIALTY BRANDS	PREMIUM BRANDS
1	\$24 per person	\$28 per person	\$34 per person
2	\$38 per person	\$40 per person	\$48 per person
3	\$52 per person	\$55 per person	\$62 per person
4	\$66 per person	\$68 per person	\$76 per person
Each Additional Hour	\$12 per person	\$14 per person	\$16 per person

UNLIMITED SOFT BAR & NON-ALCOHOLIC PACKAGES

HOURS	BEER, WINE*, SODA BAR	SOFT DRINKS & JUICE BAR
1	\$18 per person	\$10 per person
2	\$30 per person	\$15 per person
3	\$41 per person	\$20 per person
4	\$52 per person	\$25 per person
Each Additional Hour	\$11 per person	\$5 per person

Bar Packages Do Not Include Shots, Tray Passed or Tableside Wine Service, Champagne Toast, Package Charged Per Event Guest

*Soft Bar Includes House Wine Selections Only

BANQUET WINE SELECTIONS

PRICED PER BOTTLE, VINTAGES AND AVAILABILITY SUBJECT TO CHANGE

CHAMPAGNE

Perrier Jouet Grand Brut, N/V	\$96
Veuve Clicquot "Yellow Label" Brut, N/V	\$124
Moet & Chandon Imperial	\$145

SPARKLING WINES

Valdo Prosecco Brut, Friuli-Venezia-Giulia, Italy	\$41
Schramsberg Blanc de Blancs Brut, Napa Valley	\$67
Sofia Blanc de Blancs, California	\$46
Korbel Brut, California	\$38
Piper Sonoma Brut, Sonoma	\$40
Le Grand Courtagé, Blanc de Blancs, France	\$40
Le Grand Courtagé, Brut Rose, France	\$40
Mumms Brut Prestige, Napa	\$65

WHITE WINES

Angeline Chardonnay, California	\$39
Estancia Chardonnay, Central Coast	\$48
St. Francis Chardonnay, Sonoma County	\$53
Rodney Strong "Chalk Hill Estate" Chardonnay, Sonoma County	\$46
Daou Chardonnay, Paso Robles	\$49
Sonoma-Cutrer Chardonnay "Russian River Ranches", Sonoma	\$62
Trefethen Chardonnay, Oak Knoll District Napa	\$60
Frank Family Chardonnay, Carneros	\$73
Ferrari-Carano Chardonnay, Alexander Valley	\$89
Jordan Chardonnay, Russian River Valley	\$89
Rombauer Chardonnay, Carneros Valley	\$105
Angeline Sauvignon Blanc, California	\$39
Ferrari-Carano Sauvignon Blanc, Sonoma County	\$45
St. Francis Sauvignon Blanc, Sonoma County	\$53
Oyster Bay Sauvignon Blanc, Marlborough	\$52

Duckhorn Sauvignon Blanc, Napa Valley	\$64
Estancia Pinot Grigio, Central Coast	\$48
Pighin Pinot Grigio, Grave, Friuli	\$55
Chateau Montelena Riesling, Potter Valley	\$67
Fleur de Prairie Rose, Cotes de Provence, France	\$51
Smoke Tree Rose, Sonoma County	\$51

RED WINES

Angeline Cabernet Sauvignon, California	\$39
Estancia Cabernet Sauvignon, Central Coast	\$48
St. Francis Cabernet Sauvignon, Sonoma County	\$53
Daou Cabernet Sauvignon, Paso Robles	\$68
Justin Cabernet Sauvignon, Paso Robles	\$70
Trefethen Cabernet Sauvignon, Napa Valley	\$111
Rodney Strong Cabernet Sauvignon, Sonoma County	\$66
Hess Allomi Cabernet Sauvignon, Napa Valley	\$91
Trinchero, Mario's Vineyard Cabernet Sauvignon, California	\$102
Jordan Cabernet Sauvignon, Alexander Valley	\$121
Flora Springs Merlot, Napa Valley	\$70
St. Francis Merlot, Sonoma County	\$53
Estancia Merlot, Central Coast	\$48
Duckhorn Merlot, Napa Valley	\$122
Angeline Pinot Noir, California	\$39
Estancia Pinot Noir, Central Coast	\$48
St. Francis Pinot Noir, Sonoma County	\$53
Roth Estate Pinot Noir, Sonoma Coast	\$69
Prisoner Red Blend, Napa Valley	\$102
Trinitas Cellars "Old Vine" Zinfandel, Mendocino Bodega	\$57
Colome Malbec, Argentina	\$61



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