



COLETTE'S

CATERING EXTRAORDINAIRE

At the Meridian Club
Wedding Packages
2011

"Delicious Foods... Beautifully Prepared... Impeccable Service..."

Colette's at the Meridian Club
Catering Department
714-729-0282

1535 Deerpark Drive, Fullerton, CA 92831
ColettesEvents.com

Ceremony Pricing

Loggia:

This outdoor covered area makes for a wonderful ceremony site. Featuring fresh foliage, stone fountain, and custom lighting, this space will be a wonderful backdrop for your ceremony. The Loggia can hold up to 100 guests.

Ara/Virgo Room:

Our indoor ceremony location is a lovely space for your ceremony. Windows allow natural light to shine into the space. Adjustable lighting and wall sconces add beautiful décor. Ara/Virgo can accommodate up to 130 seated guests.

1 Hour Ceremony Time, White Padded Folding Chairs, Setup and Breakdown,
1 Hour Rehearsal 1-2 days prior to event (dependent on other events), Bridal Room, Gift Table,
Sign In Table, Water Station for Guests
Ceremony Coordination Available for an additional fee

\$900.00 for Ceremony Space (Loggia & Ara/Virgo)

additional rentals can be arranged upon request



Bronze Package includes:

3 Hours Event Time (additional hours may be added at an additional charge)

Cash Bar Setup – Guests to purchase beverages

Champagne or Sparkling Cider Toast (1 Glass per Guest)

Beverage Station: Choice of Tropical Iced Tea or Lemonade

Includes Coffee (Regular & Decaf)

Dinner Selections

Custom Wedding Cake

Floor Length Table Linens and Napkins (Choice of Ivory, Black or White)

Salad – One Selection

Classic Caesar – Fresh Romaine, Parmesan Cheese, Croutons, Caesar Dressing

Spring Salad – With Cherry Tomatoes, English Cucumbers, Carrot Curls, House Dressing

Served with Homemade Garlic Bread or Warm Rolls with Butter

Entrée – One Selection (Add an Additional Entrée +\$5.00 per guest)

Garlic and Lemon Roasted Chicken – Caramelized Garlic & Lemon Accents

Chicken Marsala – With Mushroom Sauce

Balsamic Glaze Chicken – With Balsamic Glaze

Herb Roasted Chicken – With Garlic, Thyme and Jus Lié

Tender Beef Stroganoff – With Crimini Mushroom, Red Wine, Sour Cream Sauce

Lasagna Supreme – Layers of Sausage, Ricotta, Mozzarella Cheese & Marinara

Penne Pasta – Choice of Two Sauces: Marinara, Pesto Cream, Tomato Basil Cream, Alfredo, or A La Checca

Spinach Cheese Lasagna

Sides – Two Selections: Starch and Vegetable (Add an Additional Side + \$2.00 per guest)

Starch

Pasta al Fresco

Garlic Mashed Potatoes

Roasted Herb & Garlic New Potatoes

Wild Rice Pilaf

Lemon Rice

Vegetables

Grilled Vegetable Platter

Green Bean and Red Pepper Saute

Seasonal Vegetable Sauté

Honey Glazed Carrots

Parsley Buttered Egg Noodles

Dessert – Custom Wedding Cake

Additional Dessert Options Available at \$4.00 per guest:

Choose one of the following: Frosted Cake Squares, Fudge Brownies or Berry Cobbler

(Add Ice Cream +\$1.50pp)

\$35.95 per guest



Silver Package Includes:

5 Hours Event Time
1 Hour Hosted Bar – House Wine, Beer (Import & Domestic), Soft Drinks
Cash Bar After 1st Hour
Champagne or Sparkling Cider Toast (1 Glass per Guest)
Beverage Station: Choice of Tropical Iced Tea or Lemonade
Includes Coffee (Regular & Decaf)
Selection of Displayed Hors D'Oeuvres
Dinner Selections (In addition to Bronze Selections)
Custom Wedding Cake
House Centerpiece
Floor Length Table Linens and Napkins (Choice of Ivory, Black or White)

Hors D'Oeuvres – Choice of 2 Displayed – 1 hour

Domestic Cheese Display with Fresh Fruit Accents and Assorted Crackers
Spinach Artichoke Dip with Fresh Baguette Slices
Black Bean and Roasted Corn Salsa Fresca with Tortilla Chips
Fresh Veggie Crudités with Red Bell Pepper Aioli and Creamy Herbal Dip
Baked Brie with Puff Pastry, Apricote Conserve and Grapes Served with Sliced Baguettes

Rosemary Chicken Bruschetta
Teriyaki Chicken Brochette with Tropical Salsa
Parmesan Bruschetta with Tomato Basil Checca
Stuffed Italian Sausage with Mushrooms
Macaroni and Cheese Lollipop with Pomodoro Dip
Thai Chicken Satay with Coconut Curry Sauce
Sweet Onion, Leek and Goat Cheese Tart
Mini Hot Dogs wrapped in puff pastry with Honey Dijon Dipping Sauce
Mini Beef Empanadas with Roasted Red Pepper Sour Cream
Spanikopita with Spinach and Feta
Blackened Chicken Spring Rolls with Honey Cilantro Pesto
Veggie Potstickers with Sweet Chili Dipping Sauce
Curry Chicken on Date Canapes
Spicy Sausage Bites with Honey Dijon Dipping Sauce
Melon Lollipops with Ginger Honey Drizzle
Veggie Egg Rolls with Ponzu Sauce or Sweet Chili
Wild Mushroom Tartlet with Gruyere Cheese and Fresh Thyme
Swedish Meatball
Italian Meatball Lollipops
Chicken and Artichoke Stuffed Mushrooms
Orange Chicken Potstickers



Salad – One Selection

Classic Caesar – Fresh Romaine, Parmesan Cheese, Croutons, Caesar Dressing
Crisp Spring Salad – Cherry Tomatoes, English Cucumbers, Carrot Curls, Honey Mustard Vinaigrette Dressing
Chopstix Salad – Crisp Lettuce, Cabbage, Scallions, Water Chestnuts, Mandarin Oranges, Rice Noodles, Sesame Ginger Dressing
Spring Salad – Delicate Spring Greens, Romaine, Sliced Red Onions, Oranges, Feta and Citrus Vinaigrette
Served with Homemade Garlic Bread or Warm Rolls with Butter

Entrée – One Selection with Two Accompaniments (Add an Additional Entrée +\$5.00 per guest)

Chicken Piccata – A Classic with White Wine Sauce & Capers
Tuscan Chicken – Sundried Tomato Sauce
Garlic and Herb Roasted Chicken – Olive Oil, Fresh Garlic, Rosemary and White Wine
Chicken Marsala – Sauteed Breast Filet – Marsala Mushroom Sauce
Ginger Lime Chicken Verde
Slow Roast Beef Brisket – BBQ Au Jus
Roasted Sirloin – Brandy Au Pouivre Sauce
Marinated Southwest Grilled Skirt Steak – Tropical Fruit Salsa
Pan-Seared Tilapia – Citrus Butter Sauce
Grilled Mahi Mahi – Tropical Fruit Salsa
Kahlua Pulled Pork
Green Chili and Chicken Enchiladas
Chicken or Steak Fajitas

Sides – Two Selections: Starch and Vegetable (Add an Additional Side + \$2.00 per guest)

Starch

Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Roasted Herb & Garlic New Potatoes
Provolone Potatoes
Penne al la Vodka
Japanese Rice with Peanut Sauce
Roasted Rosemary Red Potatoes
Lemon Rice

Vegetables

Green Bean and Red Pepper Saute
Glazed Carrots with Honey Butter
Cilantro Rice and Black Beans
Seasonal Vegetable Sauté
Roasted Root Vegetables
Grilled Mediterranean Vegetables
Sesame Long Beans

Dessert – Custom Wedding Cake

Additional Silver Dessert Options Available at \$5.00 per guest

\$45.95 per guest



Gold Package includes:

5 Hours Event Time

1 Hour Hosted Bar – House Wine, Beer (Import & Domestic), Soft Drinks

Cash Bar After 1st Hour

Champagne or Sparkling Cider Toast (1 Glass per Guest)

Beverage Station: Choice of Tropical Iced Tea or Lemonade

Includes Coffee (Regular & Decaf)

Selection of 2 Displayed or 3 Tray Passed Hors D'Oeuvres

Dinner Selections (In addition to Bronze and Silver Selections)

Custom Wedding Cake

House Centerpiece

Floor Length Table Linens and Napkins (Choice of Ivory, Black or White)

Hors D'Oeuvres – Selection of 2 Displayed or 3 Tray Passed – 1 Hour

Imported Cheese Display with Fresh Fruit Accents and Assorted Crackers

Crab & Spinach Dip with Sliced Baguettes

Sundried Tomato and Artichoke Torte Terrine with Sliced Baguettes

Rustic Grilled Veggies with Balsamic Drizzle, Feta Cheese, Basil and Olives

Seasonal Fresh Fruit Display

Caprese Skewers – Mozzarella, Roma Tomatoes & Fresh Basil with Balsamic Glaze

Seared Peppercorn Crusted Filet on Blue Cheese Crisp Crostini with Onion Marmalade

Mini Beef Wellingtons with Port Truffle Glaze

Cajun Seared Ahi Tuna on Wonton Crisp with Wasabi Aioli and Daikon Sprouts

Shrimp and Avocado Ceviche Shooters

Filet and Portobello Skewers with Ponzio Sauce

Mini Soup Shooters: Butternut Squash, Lobster Bisque or French Onion

Citrus Teriyaki Chicken or Steak Skewers with Mango Salsa

Coconut Shrimp Tempura with Tangerine Spark Dipping Sauce

Shrimp and Avocado Ceviche Shooters

Endive Diamond with Goat Cheese, Fresh Fig and Pecan Crumble

Chicken or Steak Citrus Teriyaki Skewers with Mango Salsa

Macadamia Chicken with Passion Fruit Mustard Dipping Sauce

Potato Pancake with Crème Fraiche and Fresh Chive

Ginger Serrano Steak Skewers with Mango Salsa

Twiced Baked Potato in Cheesy Goodness with Bacon and Sides of Pico de Gallo and Ranch Dips

Salad – One Selection

Tomato Mozzarella Salad – With Fresh Basil Leaves and Balsamic Glaze

Steak House Style Chilled Iceberg Wedges with Blue Cheese Dressing



Fruity Summer Salad – Diced Apples, Golden Raisens, Walnuts, Gorgonzola, Citrus Vinaigrette
Spinach Strawberry Salad with Fresh Strawberries, Feta, Red Onion Slivers, Toasted Pine Nuts,
Citrus Vinaigrette

Served with Homemade Garlic Bread or Warm Rolls with Butter

Entrée – One Selection (Add an Additional Entrée +\$5.00 per guest)

Chicken Florentine – Rolled with Cheeses, Spinach & Herbs

Tuscan Chicken with Sundried Tomato Cream Sauce

Coq Au Vin – Braised Chicken in Red Wine and Mushroom Sauce

Apricot Chicken with Lively Orange, Apricot Ginger Sauce

Chicken Provencale with Olives, Tomatoes and Wine Sauce

Grilled Chicken Vera Cruz – With Tomatoes, Olives, Artichokes, Lemons & Anchovies

Marinated Grilled Tri-Tip – With Mushroom Pinot Noir Demi or BBQ Demi Glazed

Braised Short Ribs with Red Wine Reduction

Roasted Prime Rib of Beef – With Horseradish Cream & Au Jus – requires carver

Rosemary Crusted Pork Tenderloin – With Cherry Brandy Sauce or Sautéed Apple Chutney

Mahi Mahi with Fresh Ginger Tangerine Reduction Pesto Crusted Salmon – Pan-Seared with
Pomodoro Sauce

Sides – Two Selections: Starch and Vegetable

Starch

Farfalle with Sun-dried Tomato Pesto

Baked 3 Cheese Macaroni with Applewood Bacon

Penne with Gorgonzola Sauce

Celery Root Mashed Potatoes

Creamy Mashed Potatoes – Blue Cheese Infused, Yukon Gold, Red Bliss Smash or Roasted Garlic

Roasted Garlic & Herb Red Potatoes

Provolone Potatoes

Vegetables

Creamed Spinach

Vegetable Orzo

Sesame Ginger Long Beans

Crisp Asparagus with Lemon Zest and Black Cracked Pepper

Grilled Vegetable Stack with Balsamic Glaze

Dessert – Custom Wedding Cake

Additional Gold Dessert Options Available at \$6.00 per guest

\$52.95 per guest



Platinum Package includes:

5 Hours Event Time

1 Hour Hosted Bar – Well Brand Liquor, House Wine, Beer (Import & Domestic), Soft Drinks

Cash Bar After 1st Hour

Champagne or Sparkling Cider Toast (1 Glass per Guest)

Beverage Station: Choice of Tropical Iced Tea or Lemonade

Includes Coffee (Regular & Decaf)

Selection of 2 Displayed or 4 Tray Passed Hors D'Oeuvres

Dinner Selections (In addition to Bronze, Silver, and Gold Selections)

Custom Wedding Cake

House Centerpiece

Floor Length Satin Guest Linens and Napkins in Choice of Color

Hors D'Oeuvres – Selection of 2 Displayed or 4 Tray Passed – 1 Hour

Imported Cheese Display with Fresh Fruit Accents and Assorted Crackers

Vegetarian Crudités with Red Bell Pepper Aioli and Creamy Herbal Dip

Crab & Spinach Dip with Fresh Baguette Slices

Seasonal Fresh Fruit Display

Rustic Grilled Veggies with Balsamic Drizzle, Feta Cheese, Basil and

Mini Maryland-Style Crab Cakes with Spicy Remoulade

Pan-Seared Applewood Bacon Wrapped Sea Scallops with Chimi Churi

Shrimp and Avocado Ceviche Shooters

Prosciutto wrapped Asparagus with light Pesto Drizzle

Beef Tenderloin Sliders with Blue Cheese Crumbles and Caramelized Onions

Coconut Shrimp Tempura with Tangerine Spark Dipping Sauce

Ahi Poki in Cucumber Cup with Pickle Ginger

Potato Pancake with Smoked Salmon and Dill

Caprese Skewers – Mozzarella, Roma Tomatoes & Fresh Basil with Balsamic Glaze

Seared Peppercorn Crusted Filet on Blue Cheese Crisp Crostini with Onion Marmalade

Mini Beef Wellingtons with Port Truffle Glaze

Cajun Seared Ahi Tuna on Wonton Crisp with Wasabi Aioli and Daikon Sprouts

Shrimp and Avocado Ceviche Shooters

Filet and Portobello Skewers with Ponzio Sauce

Mini Soup Shooters; Butternut Squash, Lobster Bisque or French Onion

Citrus Teriyaki Chicken or Steak Skewers with Mango Salsa

Shrimp and Avocado Ceviche Shooters

Endive Diamond with Goat Cheese, Fresh Fig and Pecan Crumble

Chicken or Steak Citrus Teriyaki Skewers with Mango Salsa

Macadamia Chicken with Passion Fruit Mustard Dipping Sauce

Potato Pancake with Crème Fraiche and Fresh Chive

Ginger Serrano Steak Skewers with Mango Salsa



Salad – One Selection

Hearts of Romaine with Rainbow Roasted Veggies, Feta with Basil Vinaigrette
Roasted Beet Salad – Mesculio Spring Greens, Roasted Red and Gold Beets, Toasted Pumpkin Seeds, Manchego Cheese, Sherry Hazelnut Vinaigrette
Warm Spinach Salad – With Pancetta, Toasted Pine Nuts, Goat Cheese, Raspberry Port Vinaigrette
Steak House Style Grilled Iceberg Wedge with Bleu Cheese Dressing
Poached Pear Salad – Baby Lettuce, Candied Walnuts and Goat Cheese, Port Pear Vinaigrette
Served with Homemade Garlic Bread or Warm Rolls with Butter

Entrée – Two Entrée Selections

Tuscan Chicken – Sundried Tomato Cream Sauce
Coq Au Vin – Braised Chicken in Red Wine and Mushroom Sauce
Marinated Grilled Tri-Tip –Mushroom Pinot Noir Demi
Roasted Sliced NY Strip Loin –Shiitake Mushroom, Red Wine Dijon Glaze
Grilled Tenderloin of Beef – Choice Sauce: Cabernet Reduction, Artichoke Gorgonzola Cream, or Teriyaki Reduction with Macadamias
Roasted Prime Rib of Beef –Horseradish Cream & Au Jus – requires carver
Rosemary Crusted Pork Tenderloin – in Cherry Brandy Sauce or Sautéed Apple Chutney
Pesto Crusted Salmon – with Pomodoro Sauce
Blackend Salmon with Sauteed Peaches and Fresh Mint
Mahi Mahi with Fresh Ginger Tangerine Reduction
Grilled Halibut Vera Cruz – With Tomatoes, Olives, Artichokes, Lemons & Anchovies
Veal Osso Bucco – Braised in a Tomato Veal Sauce with Orange Zest
Soy Miso Cured Sea Scallops, Pan Seared with Kaffire Ginger Lime Butter
Stuffed Portobellos with Cous Cous or Wild Rice, Fresh Herbs with Warm Walnut Sauce
Grilled Vegetable Napoleon Layered with Balsamic Reduction, Goat Cheese and Portobellos

Sides – Two Selections: Starch and Vegetable

Starch

Pastini
Roasted Garlic & Herb Potatoes
Tortellini al Fredo Primavera
Penne Primavera in Light Parmesan Cream
Celery Root Mashed Potatoes
Creamy Mashed Potatoes – Blue Cheese Infused,
Yukon Gold, Red Bliss Smash or Roasted Garlic

Vegetables

Sesame Ginger Haricot Vert
Grilled Vegetable Stack with Balsamic Glaze
Vegetable Orzo
Crisp Baby Vegetables
Crisp Asparagus with Lemon Zest and Black
Cracked Pepper

Dessert – Custom Wedding Cake

Additional Gold Dessert Options Available at \$7.50 per guest

\$59.95 per guest



Sit-Down Dinner Options:

Plated Entrée Options:

Dual Entrée (Choice of 2 Entrées to be served together) +\$5.00pp
[In the Bronze, Silver, and Gold Package]

Split Entrée (Guest to have choice of entrée prior to event) +\$8.00pp

Wine Service during Dinner \$5.00pp++

Vegetarian Entrée Options:

Grilled Portabello Mushroom – Stuffed with Caponata on a bed of rice with Grilled Vegetables

Vegetable Lasagna – Alfredo or Pomodoro Sauce

Wild Mushroom Ravioli – Wild Mushroom Stuffed with Seasonal Vegetables, Sun-dried Tomato and Wild Mushroom Cream Sauce

Vegetable Moussaka – Layered with Eggplant & Portabello in Red Wine Cream

Vegetarian Strudel – Puff Pastry, Grilled Summer Vegetables and Feta, plated over Red Pepper Coulis with Fresh Herb Chimi Churi Drizzle

Roasted Vegetable Lasagna with Alfredo Béchamel

Vegetable Strudel with Basil Alfredo Sauce

*Please ask about any special dietary needs

Children's Meals Available at \$20.00pp Less Adult Entrée Price

Chicken Fingers, Homemade Macaroni and Cheese, Fresh Fruit

Peanut Butter and Jelly Sandwich, Homemade Macaroni and Cheese, Fresh Fruit



Custom Wedding Cakes

feature classic round cakes, stacked or tiered style

“Classic Collection”

Featuring classic round cakes in stacked or tiered style

Special Chocolate

Dark Chocolate Cake layered with Chocolate Truffle Mousse & Bittersweet Ganache

Red Velvet

Luscious Red Velvet Cake w/a delicate hint of Chocolate, filled with Chantilly Cream or Chocolate Truffle Mousse

Marbled Hazelnut

Our Chocolate and White Cakes are swirled together and layered with Hazelnut Cream & Bittersweet Chocolate Ganache

Lemon Cream Cake

Refreshing Lemon Cake layered with both Chantilly Cream & Tart Lemon Curd

Classic Elegance

Select 1 cake: Moist Golden Yellow, Classic White, Chocolate or Marble

Select 1 filling: Chantilly Cream, Cookies & Cream, Chocolate Truffle Mousse, Vanilla Bavarian Custard, Dark Chocolate Ganache, Raspberry Mousse, Espresso Cream, Peanut Butter Mousse, Banana Mousse, Apricot Mousse, Coconut Cream, Lemon Curd, Apricot Conserve

Icings: Chantilly Cream, White Chocolate Cream Cheese, Vanilla Mousseline French or Swiss Butter cream

Classic Collection Designs

Décor features: S & C Scrolls, Swiss Dots, Heart Scrolls, Pearl Scrolls and Ribbon Trims

Decor colors: Ivory or White

Customized decor or design work, exceeding the package price will incur additional fees.

Square cakes of the classic collection (+1.00 per slice)

For confirmed wedding clients; a complimentary cake sampling will accompany your menu tasting
On more complex designs you may schedule a private design session with one of our cake goddesses



SILVER DESSERT STATIONS

Cream & Custard Puffs - Chantilly Cream with a sprinkling of sugar...
plus Chocolate Custard Puffs w/Ganache Glaze

Chocolate Chip Cookies & Milk Shooters

Homemade Cookies & Homemade Brownies Selection

Banana cream pie trifle - sliced bananas, custard, cream, graham crust, caramel sauce

Caramel Flan

Root beer Float & Orange Cream Shooters

Select One ~ \$5.00 per guest

GOLD DESSERT STATIONS

"Delectable Mousse Shooters"

Chocolate, Passion Fruit, Raspberry, Coconut Custard, Peanut Butter/Chocolate, Tart Lemon and Tiramisu
(select two)

Peach or Apple Cobbler *add ice cream +1.50 per guest

Mini Cheese Cake Bites & Mini Cupcakes Display

"Cupcake Goddess Trio"

Red Velvet, Buttercup Sweetie, Lemon Zinger, Chocolate Butter cream, White Chocolate Vanilla, Creamy
Coconut Macaroon (Select up to 3 mini cupcakes)

"English Trifle"

The Classic in a Goblet - Layered Fruits, Sherry Custard, Cream Cake, Toasted Almond Garnish

"French Apple Caramel Tart"

Thin sliced Apples baked on a buttery Crust. Served with Caramel Sauce

"Petit Desserts"

A Fabulous Display of Handmade Miniatures

Such as: Ultimate Balls, Luscious Cheesecake & Brownies Bites, Fresh Fruit Tartlets, Petit Cakes, Lemon Bars,
Coconut Pecan Bars, Carrot Cake Bars, Lemon Bars, Ganache Triangles, Peanut Butter & Chocolate Mousse
Shooters, Tarts, Pecan Tassies, Dipped Fruits and more

Select One ~ \$6.00 per guest

PLATINUM DESSERTS & STATIONS

Cake Pops & Ultimate Balls!
(Raspberry Chocolate, Luscious Lemon, Almond, Chocolate, Chocolate Chip)

"Ultimate Crème Trio"
Panne Cotta, Pots De Crème and Crème Brulle

Long Stem Chocolate Dipped Strawberries & Fresh Raspberry Ganache Bites

Classic Cheese Cake with Fresh Fruit Compote or Raspberry Coullis

Crème Brulle with Fresh Berries

"Gelato Bar"
Italian Gelatos and Sorbets, scooped to order

"Hot Fudge Brownie Sundae Station"
Action dessert station including: Rich and delicious chocolate brownies, topped with premium vanilla ice cream, hot fudge sauce and whipped cream, garnished with an array of fun candies and nuts and a cherry of course...

"Fondue Bar"
Chocolate and Carmel Melted in Fondue Pots Complete with an assortment of dipping items: Pineapple, Strawberries, Marshmallows, Brownie Bites, Pretzel Sticks, and Rice Crispy Treats

"Bananas Foster"
Chef preparing Bananas to order, served with Vanilla Bean Ice Cream

Cherries Jubilee Action Station

Crepe Station
Chef preparing crepes to order with dessert fillings of Nutella, Flamed Bananas, Berry Compote and Crepe Suzette

Select One ~ \$7.50 per guest

Gourmet "Silver" Coffee Station

Starbucks Coffee, Syrup Flavors, Whip Cream, Chocolate Shavings,
Cinnamon Sticks and usual accompaniments presented in Polished Silver Coffee Urns

\$4.50 per guest



Bar Pricing

Soft Bar

House Wine, Domestic & Select Imported Beer, Sodas & Bottled Waters

- 1 Hour: \$12 per person
- 2 Hours: \$14 per person
- 3 Hours: \$16 per person
- 4 Hours: \$20 per person

Wine Selection:

- Nathanson Creek Cabernet Sauvignon
- Nathanson Creek Chardonnay
- Nathanson Creek White Zinfandel

Beer Selection:

- Domestic- Bud Light and Coors Lights
- Imported- Corona, Fat Tire, Heineken

Well Bar

House Wine, Well Liquor, Domestic & Imported Beer, Sodas & Bottled Waters

- 1 Hour: \$15 per person
- 2 Hours: \$18 per person
- 3 Hours: \$21 per person
- 4 Hours: \$25 per person

Wine Selection:

- Nathanson Creek Cabernet Sauvignon
- Nathanson Creek Chardonnay
- Nathanson Creek White Zinfandel

Well Liquors: Crystal Palace, Skyy, Malibu, Original Capt. Morgan, Bacardi, Jack Daniel's, José Cuervo, Baileys, Kahlúa, Southern Comfort

Premium Bar

Premium Liquors, Martinis, Beer, Wine, and Soft Drinks

- 3 Hours: \$25 per person
- 4 Hours: \$30 per person

Premium Liquors: Bombay Sapphire, Capt. Morgan Silver Spiced Rum, Tanqueray, Chivas Regal, Crown Royal, Johnnie Walker Red, Disaronno

Ultra Premium Liquors: Belvedere, Patron Silver, Johnnie Walker Black \$11.00 per drink

Cash Bar Prices

- Wine \$5 per glass
- Domestic Beer \$4
- Import Beer \$5
- Well Brands \$7.00+
- Premium Brands \$10.00+



General Information

Minimum Food and Beverage Expenditures, plus Production Charge and Sales Tax

Saturday Daytime Events:

Vela Room - \$2500.00++

Pavo/Draco Room - \$4500.00++

Saturday Evening Events:

Vela Room - \$4500.00++

Pavo/Draco Room - \$6500.00++

Friday/Sunday Daytime Events:

Vela Room - \$2500.00++

Pavo/Draco Room - \$3500.00++

Friday/Sunday Evening Events:

Vela Room - \$3500.00++

Pavo/Draco Room - \$4500.00++

Package Per Person Pricing is Based on 100 guests

Parties less than 100 guests will be charged an additional rate per person

Prices Subject to Change without notice

++ refers to plus Production Charge and California State Local Tax

Food and Beverage Minimums subject to change based on time of year

Initial Deposit: To reserve and secure banquet space for your event, a \$2000.00 deposit will be due. If booking less than 6 months out, a 50% deposit is required to secure the date for your event.

Final Guarantees: A final guest count of the persons attending the event is due 7-10 days prior to your event, along with your final payment. This number will be considered a guarantee, not subject to reductions.

Menu Selections: Our banquet menus are merely a sample of what we can offer. We would be delighted to work with you in designing a customized menu for you and your guests.

A complimentary menu tasting and cake sampling is included with your booked event.

Optional Upgrades: For an additional cost, your event can be unique with any of the following: custom linens, chair covers (must be rented through Colette's Events), overlays, special effect lighting, fresh floral décor, balloon décor, and ceremony/event coordination.

Alcoholic Beverages: Only Colette's Catering staff is permitted to serve liquor on the property. We reserve the right to refuse alcohol service if a person is underage, cannot provide proper identification, or appears intoxicated.

Food and Beverage: No food or beverage may be brought into or taken from the facility. There will be a 20% production charge and local sales tax added to all food and beverage. The 20% production charge is subject to applicable sales tax. (California State Board of Equalization Regulation Code No. 1603)

Parking: Our covered parking structure provides complimentary parking. Colette's Events is not responsible for any damages to, or losses from, vehicles in the parking area.