



COLETTE'S

CATERING EXTRAORDINAIRE

At the Meridian Club
Wedding Packages
2010

"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



Peony Package

Sit Down Dinner 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, Lemonade, or Fruit Punch

Includes Coffee (Regular & Decaf)

Selection of Displayed or Tray Passed Hors D'Oeuvres

Two-Course Meal with Salad and Entrée

Custom Wedding Cake

House Centerpiece

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

Hors D'Oeuvres – Choice of 2 Displayed or 3 Tray Passed – 45 Minutes

Domestic Cheese Display with Fresh Fruit Accents and Assorted Crackers

Hot Artichoke Dip with Fresh Baguette Slices

Seasonal Fresh Fruit Display

Parmesan Bruschetta with Tomato Basil Checca

Stuffed Mushrooms with Italian Sausage

Chicken Satay with Thai Curry Coconut Dipping Sauce

Crispy Macaroni, Bacon and Cheese Bites with Pomodoro Dip

Grilled Vegetable Skewers

Swedish or Italian Meatball Picks

Sweet Onion, Leek and Goat Cheese Tart

Mini Hot Dogs wrapped in puff pastry with Honey Dijon Dipping Sauce

Potato Pancake with Chive, Sour Cream and Apricot Jelly

Chicken Teriyaki Skewers with Pineapple Chunks

Mini Beef Empanadas with Roasted Red Pepper Sour Cream

Spanikopita with Spinach and Feta

Kielbasa Skewers with BBQ and Cheddar

Shrimp Egg Rolls with Sweet & Sour Dipping Sauce / Vegetable Egg Rolls with Ponzu Sauce

Coconut Macadamia Chicken with Passion Fruit Mustard Dipping Sauce

Garlic & Herb Crostini with Apricot Brandy Puree

Wild Mushroom Tartlet with Gruyere Cheese & Fresh Thyme

Chicken, Pork or Vegetable Potstickers with Thai Chili Dipping Sauce

Tender Teriyaki Beef Skewers with Spicy Mango Chutney

Polenta Triangle with Gorgonzola & Oven-dried Tomato Checca



Peony Package

First Course – One Salad Selection

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

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

Poached Pear Salad – Baby Lettuce, Candied Walnuts and Goat Cheese, Port Pear Vinaigrette

Pesto Green Bean Salad – Green Beans and Roma Tomatoes Tossed with Fresh Pesto

Fruity Summer Salad – Diced Apples, Golden Raisins, Walnuts, Carrots, Gorgonzola, Citrus Vinaigrette

Served with Homemade Garlic Bread

Second Course – One Entrée Selection with Two Accompaniments

Garlic and Lemon Roasted Chicken – Caramelized Garlic & Lemon Accents

Grilled Chicken with Wild Mushrooms – Portobello Mushroom Sauce with Cremini & Dried Shiitake

Chicken Florentine – Rolled with Cheeses, Spinach & Herbs

Chicken Piccata – A Classic, with White Wine Sauce & Capers

Marinated Grilled Tri Tip – With Mushroom Pinot Noir Sauce

Roasted Sirloin – With Brandy Au Pouivre Sauce

Pan-Seared Tilapia – With Citrus Butter Sauce & Citrus Salsa

Starch

Wild Rice / Rice Pilaf

Roasted Garlic Mashed Potatoes

Roasted Herb & Garlic New Potatoes

Provolone Potatoes

Penne a la Vodka

Farfalle with Sundried Tomato Pesto

Celery Root Yukon Gold Mashed Potatoes

Vegetable Orzo

Vegetables

Ginger Maple Carrots

Green Bean Almandine

Assorted Roasted Vegetables

Broccoli Polonaise

Seasonal Vegetable Sauté

Roasted Root Vegetables

Grilled Vegetable Stack

Sautéed Italian Vegetables

Fresh Asparagus Bundles +\$1.50pp

Optional Upgrades:

Filet Mignon – Grilled to Perfection, with Cabernet Sauce +5.00pp

California Chicken – Stuffed with Sundried Tomato and Goat Cheese +2.00pp

Pesto Crusted Salmon – Pan-Seared with Pomodoro Sauce +3.00pp

Dessert – Other Dessert Options Available Upon Request

Custom Wedding Cake

\$48.95 per guest



Lily of the Valley Package

Sit Down Dinner 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, Lemonade, or Fruit Punch

Includes Coffee (Regular & Decaf)

Selection of Displayed or Tray Passed Hors D'Oeuvres

Two-Course Meal with Salad and Entrée

Custom Wedding Cake

House Centerpiece

Floor Length Satin Linens and Napkins in Choice of Color

Hors D'Oeuvres – Choice of 2 Displayed or 3 Tray Passed – 45 Minutes

Any selections from the Peony Package, in addition to:

Import Cheese Display with Fresh Fruit Accents and Assorted Crackers

Crab & Spinach Dip with Fresh Baguette Slices

Asian Lacquered Salmon on Bamboo Skewers

Vegetarian Crudités Garden with Red Bell Pepper Aioli and Creamy Herbal Dip

Lobster and Crab Sticks with Smoky Tomato Chipotle Dip

Assorted Butler-Passed Sushi

Caprese Skewers - Mozzarella Balls, Roasted Roma Tomatoes & Fresh Basil with Balsamic Glaze

Mini Maryland-Style Crab Cakes with Spicy Remoulade

Pan-Seared Applewood Bacon Wrapped Sea Scallops

Seared Peppercorn Crusted Filet on Gorgonzola Crostini with Onion Marmalade

Mini Beef Wellingtons with Port Truffle Glaze

Seared Ahi Tuna on Wonton Crisp with Wasabi Aioli and House-made Pickled Ginger

Spicy Asian Shrimp Skewers with Tangerine Dipping Sauce

Shrimp Cocktail Shooters

First Course – One Salad Selection

Any selections from the Peony Package, in addition to:

Tomato Mozzarella Salad – With Fresh Basil Leaves and Balsamic Glaze

Warm Spinach Salad – With Pancetta, Toasted Pine Nuts, Goat Cheese, Raspberry Port Vinaigrette

Served with Homemade Garlic Bread

Second Course – One Entrée Selection with Two Accompaniments

Any selections from the Peony Package, in addition to:

California Chicken – Stuffed with Sundried Tomato and Goat Cheese

Roasted Sliced NY Strip Loin – With Shiitake Mushroom, Red Wine Dijon Glaze

Marinated Southwest Grilled Skirt Steak – With Tropical Fruit Salsa

Seared Tenderloin of Beef – With choice of 3 Sauces: Merlot Wild Mushroom Demi, Artichoke

Gorgonzola Cream, or Traditional Béarnaise

Pesto Crusted Salmon – Pan-Seared with Pomodoro Sauce

Grilled Mahi Mahi – With Pineapple Rum Cream Sauce

Starch

Pastini

Vegetable Orzo

Coconut Raisin Rice

Tortellini Primavera in Parmesan Cream

Roasted Garlic & Herb Fingerling Potatoes

Citrus Jasmine Rice

Celery Root Mashed Potatoes

Vegetables

Grilled Vegetable Stack

Sautéed Italian Vegetables

Asian Coleslaw

Haricot Vert with Brown Butter and Almonds

Sautéed Snow Peas

Eggplant Parmesan

Fresh Asparagus Bundles +\$1.50pp

Optional Upgrades:

Filet Mignon – Grilled to Perfection, with Cabernet Sauce +\$2.00pp

Roasted Rack of Lamb – With Port Wine Glaze +2.00pp

Dessert – Other Dessert Options Available Upon Request

Custom Wedding Cake

\$65.95 per person

Plated Entrée Additional Options:

Dual Entrée (Choice of 2 Entrées to be served together) +\$4.00pp

Split Entrée (Guest to have choice of entrée prior to event) +\$5.00pp

Vegetarian Entrée Options:

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

Vegetable Lasagna – Served in Alfredo or Pomodoro Sauce

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

*Please ask about any special dietary needs

Wine Service During Dinner \$5.00pp

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

Chicken Fingers, Homemade Macaroni and Cheese, Fresh Fruit

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



Dahlia Package

Buffet Dinner Package Includes:

3 Hours Event Time (additional hours may be added)
Cash Bar Setup – Guests to purchase beverages
Champagne or Sparkling Cider Toast (1 Glass per Guest)
Beverage Station: Choice of Tropical Iced Tea, Lemonade, or Fruit Punch
Includes Coffee (Regular & Decaf)
Dinner Selections
Custom Wedding Cake
House Centerpiece
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

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

Garlic and Lemon Roasted Chicken – Caramelized Garlic & Lemon Accents
Chicken Marsala – With Marsala Mushroom sauce
Chicken Tuscany- With Balsamic Glaze
Whole Roasted Chicken – With Garlic, Thyme & Light Herbal Jus Lié
Lasagna Supreme- layers of Sausage, Ricotta, Mozzarella Cheese & Marinara
Tender Beef Stroganoff – With Crimini Mushroom, Red Wine, Sour Cream Sauce
Pasta Al Fresco- Penne with Chicken, white wine sauce, mushrooms
Penne – With Sweet Italian Sausage, Peppers & Onions in a Pomodoro Sauce

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

Buttered Parsley Noodles	Italian Sausage and Peppers
Lemon Rice	Seasonal Vegetable Sauté
Garlic Mashed Potatoes	Broccoli Polonaise
Roasted Herb & Garlic New Potatoes	Green Bean Almandine
Rice Pilaf	Grilled Vegetable Platter

Dessert – Other Dessert Options Available Upon Request

Custom Wedding Cake

\$33.95 per guest

Option to Remove Dessert reduces cost \$4.00 per person.

Option to Remove Champagne or Sparkling Cider Toast reduces cost \$3.00 per person.



Freesia Package

Buffet Dinner 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, Lemonade, or Fruit Punch

Includes Coffee (Regular & Decaf)

Selection of Displayed Hors D'Oeuvres

Dinner 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 – 45 Minutes

Domestic Cheese Display with Fresh Fruit Accents and Assorted Crackers

Hot Artichoke Dip with Fresh Baguette Slices

Seasonal Fresh Fruit Display

Parmesan Bruschetta with Tomato Basil Checca

Stuffed Mushrooms with Italian Sausage

Crispy Macaroni, Bacon and Cheese Bites with Pomodoro Dip

Sweet Onion, Leek and Goat Cheese Tart

Mini Hot Dogs wrapped in puff pastry with Honey Dijon Dipping Sauce

Chicken Teriyaki Skewers with Pineapple Chunks

Mini Beef Empanadas with Roasted Red Pepper Sour Cream

Spanikopita with Spinach and Feta

Kielbasa Skewers with BBQ and Cheddar

Coconut Macadamia Chicken with Passion Fruit Mustard Dipping Sauce

Garlic & Herb Crostini with Apricot Brandy Puree

Chicken, Pork or Vegetable Potstickers with Thai Chili Dipping Sauce

Tender Teriyaki Beef Skewers with Spicy Mango Chutney



Freesia Package

Salad – One Selection

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

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

Pesto Green Bean Salad – Green Beans and Roma Tomatoes Tossed with Fresh Pesto

Fruity Summer Salad – Diced Apples, Golden Raisins, Walnuts, Carrots, Gorgonzola, Citrus Vinaigrette
Served with Homemade Garlic Bread

Entrée – One Selection (Additional entrée priced per item per person)

Any selections from the Dahlia Package, in addition to:

Chicken Florentine – Rolled with Cheeses, Spinach & Herbs

Chicken Francaise – Lightly Battered with Lemon White Wine Sauce

Chicken Piccata – A Classic, with White Wine Sauce & Capers

Roasted Sliced NY Strip Loin – With Shiitake Mushroom, Red Wine Dijon Glaze

Marinated Southwest Grilled Skirt Steak – With Tropical Fruit Salsa

Roasted Sirloin – With Brandy Au Pouvre Sauce

Roasted Honey Mustard Glazed Pork Loin – With Apple Compote

Grilled Salmon – With Papaya Mango Salsa

Pesto Crusted Salmon – Pan-Seared with Pomodoro Sauce

Grilled Mahi Mahi – With Pineapple Rum Cream Sauce

Pan-Seared Tilapia – With Citrus Butter Sauce & Citrus Salsa

Sides – Two Selections: Starch and Vegetable

Buttered Parsley Noodles

Lemon Rice

Garlic Mashed Potatoes

Roasted Herb & Garlic New Potatoes

Rice Pilaf

Provolone Potatoes

Penne a la Vodka

Celery Root Yukon Gold Mashed Potatoes

Vegetable Orzo

Italian Sausage and Peppers

Seasonal Vegetable Sauté

Broccoli Polonaise

Green Bean Almandine

Grilled Vegetable Platter

Roasted Root Vegetables

Golden Beets, Carrots, Brussels

Dessert – Other Dessert Options Available Upon Request

Custom Wedding Cake

\$43.95 per guest



Orchid Package

Buffet Dinner 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, Lemonade, or Fruit Punch

Includes Coffee (Regular & Decaf)

Selection of Displayed or Tray Passed Hors D'Oeuvres

Dinner Selections

Dessert

House Centerpiece

Floor Length Satin Linens and Napkins in Choice of Color

Hors D'Oeuvres – Choice of 2 Displayed or 3 Tray Passed – 45 Minutes

Any selections from the Freesia Package, in addition to:

Import Cheese Display with Fresh Fruit Accents and Assorted Crackers

Crab & Spinach Dip with Fresh Baguette Slices

Vegetarian Crudités with Red Bell Pepper Aioli and Creamy Herbal Dip

Lobster and Crab Sticks with Smoky Tomato Chipotle Dip

Asian Lacquered Salmon on Bamboo Skewers

Assorted Butler-Passed Sushi

Caprese Skewers - Mozzarella Balls, Roasted Roma Tomatoes & Fresh Basil with Balsamic Glaze

Mini Maryland-Style Crab Cakes with Spicy Remoulade

Pan-Seared Applewood Bacon Wrapped Sea Scallops

Seared Peppercorn Crusted Filet on Gorgonzola Crostini with Onion Marmalade

Mini Beef Wellingtons with Port Truffle Glaze

Seared Ahi Tuna on Wonton Crisp with Wasabi Aioli and House-made Pickled Ginger

Spicy Asian Shrimp Skewers with Tangerine Dipping Sauce

Shrimp Cocktail Shooters

Salad – One Selection

Any selections from the Freesia Package, in addition to:

Tomato Mozzarella Salad – With Fresh Basil Leaves and Balsamic Glaze

Roasted Beet Salad – With Haricot Vert Mesculio, Mixed Berries, Toasted Pumpkin Seeds, Monchega Cheese, Sherry Hazelnut Vinaigrette

Warm Spinach Salad – With Pancetta, Toasted Pine Nuts, Goat Cheese, Raspberry Port Vinaigrette

Served with Homemade Garlic Bread

Entrée – Two Selections (Additional entrée priced per item per person)

Any selections from the Freesia Package, in addition to:

California Chicken – Stuffed with Sundried Tomato & Goat Cheese

Free Range Chicken – Stuffed under Skin with Leeks, Shiitake & Boursin Cheese with Jus Lié

Seared Tenderloin of Beef – With choice of 3 Sauces: Merlot Wild Mushroom Demi, Artichoke Gorgonzola Cream, or Traditional Béarnaise

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

Pistachio Crusted Pork Tenderloin – Stuffed with Dried Cherries in Cherry Brandy Sauce

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

Soy Miso Cured Pan-Seared Sea Bass – With Kaffire Ginger Lime Butter

Wild Mushroom, Artichoke and Leek Straddle – In Puff Pastry

Grilled Vegetable Napoleon – Layered with Polenta & Goat Cheese, Topped with Portobello

Sides – Two Selections: Starch and Vegetable

Any selections from the Freesia Package, in addition to:

Roasted Garlic & Herb Fingerling Potatoes

Eggplant Parmesan

Farfalle with Sun-Dried Tomato Pesto

Tortellini Primavera in Light Parmesan Cream

Steamed Asparagus Hollandaise

Haricot Vert w/ Brown Butter & Almonds

Dessert – Other Dessert Options Available Upon Request

Custom Wedding Cake

\$57.95 per guest

Custom Wedding Cakes feature classic round cakes, stacked or tiered style.

Décor Features Include:

Colette's Classic and Original Designs, Portrayed on Round Tiers in White or Ivory Buttercream, or Dark Chocolate Ganache Piping

Cakes may be iced in Premium White Chocolate Cream Cheese, Vanilla or Amaretto Mousseline French Buttercream or Swiss Buttercream

Customized Flavors, Décor, Shapes or Design Work exceeding the package price will incur additional fees

Classic Elegance

Select a Cake: Moist Golden Cake, Classic White Cake, Chocolate or Marble Cake

Select of 1 or 2 Fillings: Chantilly Cream, Cookies & Cream, Chocolate Truffle, Vanilla Bavarian Custard, Dark Chocolate Ganache, Raspberry or Apricot Mousse, Espresso Cream, Coconut Cream, Lemon Curd, Raspberry or Apricot Conserve

Special Chocolate

Dark Chocolate Cake layered with Chocolate Truffle Mousse filling and Bittersweet Ganache

Red Velvet

Luscious Red Velvet Cake with a delicate hint of chocolate

Fillings: Chantilly Cream, Vanilla Sherry Custard or Chocolate Truffle

Italian Almond Custard *upgrade

Almond Cake layered with delicious Vanilla/Rum Custard

Marbled Hazelnut

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

Lemon Cream

Refreshing Lemon Cake layered with both Chantilly Cream and tart Lemon Curd

Classic Carrot *upgrade

Moist Carrot Cake with Traditional Cream Cheese, Coconut, Toasted Nut Buttercream filling

White Chocolate Truffle Raspberry

Moist White Cake layered with a White Chocolate Truffle and refreshing Raspberry Conserve

Triple Chocolate Decadence *upgrade

Double Chocolate Chip Cake filled with delicious Chocolate Cream Custard. Choice of Icing, including Dark Chocolate Ganache Buttercream



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

- Nathanson Creek Cabernet Sauvignon
- Nathanson Creek Chardonnay
- Nathanson Creek White Zinfandel
- Corona
- Fat Tire
- Heineken
- Budweiser
- Bud Light

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

- Beringer White Zinfandel
- Meridian Cabernet Sauvignon
- Meridian Chardonnay
- Meridian Pinot Noir

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
- Rosso Classic Cab Sauv/Syrah/Zin Blend

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 Prices

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



General Information

Minimum Food and Beverage Expenditures Plus Service Charge and Sales Tax

Saturday Daytime Events:

Vela Room - \$2000.00++

Pavo/Draco Room - \$4000.00++

Friday/Sunday Daytime Events:

Vela Room - \$2000.00++

Pavo/Draco Room - \$3000.00++

Saturday Evening Events:

Vela Room - \$4000.00++

Pavo/Draco Room - \$6000.00++

Friday/Sunday Evening Events:

Vela Room - \$3000.00++

Pavo/Draco Room - \$4000.00++

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 Service 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 Catering), 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 or cannot provide proper identification.

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

Parking: All parking is complimentary. Colette's Catering is not responsible for any damages to vehicles in the parking area.