Conferences & Meetings

BREAKFAST Includes three hours of	of event time.
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastries, yogurt & granola. Served with juice, coffee, and tea.	\$25.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & pastries, scrambled eggs, breakfast potatoes, crisp bacon and breakfast sausage. Served with juice, coffee, and tea.	\$29.98
LUNCH Includes three hours of	of event time.
BUFFET LUNCH Your choice of entrée served with six assorted salads, freshly baked bread & butter, potatoes or rice, and seasonal vegetables.	\$33.98
PLATED LUNCH A first course of our signature vinaigrette salad served with fresh baked bread & butter, followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice, and seasonal vegetables.	\$33.98
APPETIZER RECEPTION Includes two hours of event time with cocktain	l-style set up.
LIGHT APPETIZER PARTY Your choice of six items from our appetizer menu served at display stations and hand passed. Option to add a cash or open bar.	\$25.98
MEETINGS	
FULL DAY PACKAGE (Eight Hours) Includes continental breakfast, plated or buffet lunch, and choice of one breaktime bite option.	\$42.98
HALF DAY PACKAGE (Five Hours) Includes your choice of hot breakfast buffet, OR plated or buffet lunch, and choice of one breaktime bite option.	\$36.98
A LA CARTE ADDITIONS Available with the purchase of a meal service or meeting.	ting package
AFTER MEETING COCKTAIL HOUR One hour of beer, wine & well spirits, plus your choice of four options from our appetizer menu.	\$18.98
BREAKTIME BITES Choose one. All served with soda & bottled water. 1. Healthy Break - Assorted whole fruit, 2. Savory Break - Individual bags 3. Sweet Break - Assortment of cookies, brownies, and protein bars	\$4.98

Listed prices are per person.

Event pricing based on venue rental and per person cost. All prices subject to 22% service fee and tax. Total spend minimums apply. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. Prices subject to change. Meals served with coffee, tea, and water as standard. Many of our menu items can be adjusted to accommodate allergen-specific diets.





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SPECIALTY BUFFETS		
EPIC BRUNCH Breakfast breads & pastries, vegetable frittata, fresh fruit, bacon or breakfast & one carving station from our buffet menu. Served with three-cheese scallo Waffle or pancake bar with a decadent array of toppings.	9 ,	\$39.98
SUMMER GRILL BBQ Santa Maria style carved tri tip with creamy horseradish and barbecue grilled corn on the cob, six summer salads, and garlic bread.	l chicken. Served with ranch-style chili beans,	\$39.98
FIESTA Chicken chile verde and beef barbacoa served with tortillas, Spanish rice, frijo and plenty of chips & salsa.	oles de la olla, six fiesta salads,	\$38.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of & fresh baked bread.	sliced fresh fruit, white rice, six luau salads,	\$37.98
DESSERTS		
DESSERT BUFFET Scrumptious display of cookies, bars, and cream puffs. With a selection of oustrawberry short cake, red velvet cake, carrot cake, and cheesecakes. Served to wow your guests.		\$8
DONUT STATION Fun display of fresh-baked donuts.		\$5
COOKIES & BARS Variety of cookies with an assortment of brownies, blondies, lemon, or berry	bars.	\$4
INDIVIDUAL DELIGHTS Choice of up to two of our specialty cakes: chocolate layer cake, strawberry and cheesecake. Served on dessert plates for each guest.	shortcake, red velvet cake, carrot cake	\$6
OPEN BAR	One Hour	Full Event
Beer, Wine, Soda, and Well Spirits	\$14	\$27
Beer, Wine, Soda, and Top-Shelf Spirits	\$20	\$38

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VENUE FEE	MON - THU DAY	MON - THU EVE	FRI & SUN	SAT
Venue rental must be combined with a meal service.	\$495	\$995	\$3,995	\$7,495

Why Clients Choose Us

Our talented and experienced team will take care of all your event details so you can enjoy a stress-free experience. We provide a choice of stunning venues, a delicious variety of food and beverages, and expert advice that will help you create an extraordinary event. Let us know what you need and we'll bring your vision to life. Your team at Wedgewood Events is here to make you look good!

All our venues are suitable for all ages and every type of party. With a choice of beautiful outdoor patios and stunning ballrooms, we make every size and style event feel spectacular. Check out our options for:

√ Conferences	√ Meetings & Networking	√ Corporate Events
√ Galas & Fundraisers	\checkmark Weddings & Vow Renewals	\checkmark Birthdays & Anniversaries

... And So Much More

POPULAR UPGRADES	Optional enhancements to make your event stand out	
DJ & MC Services	\$850	
Accent Lighting	\$550	
Champagne Welcome	\$4	
One Hour Bloody Mary or Mimosa Bar	\$8	
Carving Station Upgrade with Prime Beef Au Jus	\$5	
Centerpiece Upgrade to Fresh Florals	\$6	
Linen Upgrade	Varies	
Chair Upgrade	\$6.50	

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