EVENT OPTIONS

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.





Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- Photo & Video Shoots
- Meetings & Seminars



RENTAL DETAILS

2027	DEC - MAR	APR, JUL - AUG, NOV	MAY - JUN	SEP - OCT
MONDAY - THURSDAY	$995	$995	$995	$1,495
SUNDAY	$995	$1,995	$3,495	$3,995
FRIDAY	$1,495	$2,995	$4,495	$4,995
SATURDAY	$3,495	$5,995	$7,495	$7,995

2028	DEC - MAR	APR, JUL - AUG, NOV	MAY - JUN	SEP - OCT
MONDAY - THURSDAY	$995	$995	$995	$1,495
SUNDAY	$995	$2,095	$3,795	$4,295
FRIDAY	$1,495	$3,095	$4,795	$5,295
SATURDAY	$3,495	$6,295	$7,995	$8,495

2029	DEC - MAR	APR, JUL - AUG, NOV	MAY - JUN	SEP - OCT
MONDAY - THURSDAY	$995	$995	$995	$1,495
SUNDAY	$995	$2,095	$3,895	$4,395
FRIDAY	$1,495	$3,095	$4,895	$5,395
SATURDAY	$3,495	$6,395	$8,295	$8,795

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

BANQUETS & GALAS

LIGHTER FARE

Includes three hours of event time.

Cost per person

BUFFET LUNCH — $37.98
Your choice of one entrée served with six assorted salads, potatoes or rice, and seasonal vegetables.

PLATED LUNCH — $40.98
A first course of our signature vinaigrette salad followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice, and seasonal vegetables.

DELI BUFFET — $38.98
Gourmet slices of ham, turkey, salami, roast beef, assorted cheese, and a variety of bread & condiments. Served with four assorted salads.

CLASSIC MEALS

Includes four hours of event time

Cost per person

SIGNATURE BUFFET — $40.98
Your choice of two entrées or one entree with one carving station served with eight assorted salads, potatoes or rice, & seasonal vegetables.

PLATED DUET MEAL — $43.98
A first course of your choice of salad served with followed by your selection of two entrées. Served with potatoes or rice, and seasonal vegetables.

SPECIALTY BUFFET — $41.98 - $43.98
Looking for something a little different? Choose one of our specialty buffets - Fiesta, Summer Grill BBQ, Island Luau, or Epic Brunch.

ALL-OUT OCCASION

Includes five hours of event time

Cost per person

PARTY MENU — $48.98
Select six items from our appetizer menu to be served for an hour before meal service.
Your choice of Signature Buffet or Plated Duet Meal.

APPETIZER PARTY — $51.98
With a dozen options for your guests, this package replaces a complete meal and includes:

- Domestic and imported cheeses with crackers
- Rainbow veggie platter with pesto hummus
- Fresh sliced fruit with honey yogurt dip
- Choice of eight appetizers
- Custom pasta station
- Carving station of roast beef, pit ham, or roast turkey

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

CONFERENCES & MEETINGS

FULL DAY PACKAGE Eight Hours	HALF DAY PACKAGE Five Hours
Continental breakfast, plated or buffet lunch and choice of breaktime bites	Choice of hot breakfast buffet, OR plated or buffet lunch, and choice of breaktime bites
$46.98 Per Person	$40.98 Per Person

BREAKFAST

Includes three hours of event time.

	Cost per person
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastries, yogurt & granola. Served with juice, coffee, & tea	$29.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & pastries, scrambled eggs, breakfast potatoes, crisp bacon & breakfast sausage. Served with juice, coffee, & tea	$33.98

LUNCH

Includes three hours of event time.

	Cost per person
BUFFET LUNCH Your choice of entrée served with six assorted salads, potatoes or rice, & seasonal vegetables	$37.98
PLATED LUNCH A first course of our signature vinaigrette salad, followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice, & seasonal vegetables	$40.98

APPETIZER RECEPTION

Includes two hours of event time with cocktail-style set up.

	Cost per person
LIGHT HORS D'OEUVRES PARTY Your choice of six items from our appetizer menu served at display stations & hand passed Option to add a cash or open bar	$29.98

A LA CARTE ADDITIONS

Available with purchase of meal service or meeting package

	Cost per person
AFTER MEETING COCKTAIL HOUR One hour of beer, wine & well spirits, plus your choice of four options from our appetizer menu	$26.98
BREAKTIME BITES Choose one. All served with soda & bottled water. 1. Healthy Break Assorted whole fruit, cereal bars & trail mix 2. Savory Break Individual bags of chips, popcorn, & pretzels 3. Sweet Break Assortment of cookies, brownies, & protein bars	$4.98

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

DELICIOUS DECADENCES

SPECIALTY BUFFETS

Cost per person

EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings	$43.98
SUMMER GRILL BBQ Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, and six summer salads.	$43.98
FIESTA Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.	$42.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	$41.98

DESSERTS

Cost per person.

DESSERT BUFFET Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests	$10
DONUT STATION Fun display of fresh-baked donuts	$5
INDIVIDUAL DELIGHTS Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest	$7
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style.	$4

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APPEALING APPETIZERS

CHILLED

- Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips
- Variety of Domestic & Imported Cheese with Crackers
- Rainbow Vegetable Platter with Pesto Hummus Dip
- Fresh Mozzarella & Grape Tomato Caprese Skewers
- Ahi Tuna Sashimi Wontons with Wasabi Cream*
- Array of Fresh Sliced Fruit with Honey Yogurt
- Roma Tomato & Fresh Basil Bruschetta
- Balsamic & Strawberry Crostini
- Smoked Salmon Canapés
- Mini Shrimp Tostadas

HOT

- Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce
- Crisp Dumplings with Pineapple Teriyaki Dipping Sauce
- Pulled Pork Canapés with Pineapple Salsa
- Mini Crab Cakes with Spicy Remoulade
- Chicken & Waffles with Bourbon Syrup
- Spicy Jamaican Jerk Chicken Skewers
- Mac & Cheese Panko Croquettes
- Sweet & Tangy BBQ Meatballs
- Bacon Wrapped Wild Scallops
- Brie & Apple Phyllo Kisses
- Pork Belly BLT Crostini

Gluten-Free Vegan Vegetarian Favorite

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette	○	
Classic Caesar Salad UPGRADE	○	
Raspberry Walnut UPGRADE	○	
Assorted Salads		○

ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken	○	○
Charred Lemon Chicken Piccata	○	○
Chicken Cordon Bleu with Chardonnay Sauce	○	○
Panko Parmesan Crusted Chicken with Sherry Cream	○	○
Cremini Mushroom Chicken Marsala	○	○
Braised Beef Short Rib	○	
Center Cut Sirloin with Demi-Glace	○	
Alaskan Cod with Grape Tomato Vinaigrette	○	○
Oven-Roasted Salmon with Tarragon Butter Sauce	○	○
Harvest Grain Stuffed Bell Pepper	○	○
Five-Cheese Tortellini Pesto Parmesan	○	○

CARVING STATION OPTIONS	Buffet
Pit Ham with Pineapple Glaze	○
Oven-Roasted Turkey with Gravy	○
Herb-Crusted Beef Tenderloin Au Jus UPGRADE	○
Roast Beef Au Jus with Creamed Horseradish	○
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish UPGRADE	○

Gluten-Free Vegan Vegetarian Favorite

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