



WEDDING OPTIONS & PACKAGES

(All package pricing is based on 100 guests or more. If guest count is lower than 100 a per person up-charge will occur)

Packages Include:

River Front Ceremony Site

White Padded Folding Chairs for Ceremony

Gold Chiavari Chairs for Reception**

**Portofino Events only. Pricing for Gran Monaco Events available upon request

Dining Tables with Numbers & Votive Candles Displayed on Each Table

House Eight-Point Linens & Napkins in your choice of Black, White, or Ivory

Chinaware, Glassware & Flatware

Guest Book, Gift, Place Card & Cake Tables

Easels for Wedding Photo Display

Wooden Dance Floor**

**Included in Ballroom only, Portofino Tent will include space allotted for dancing



Experienced & Dedicated Wedding Coordinator to Assist with Planning & Execution on Wedding Day

Professional, Skilled Banquet Captain to Oversee Event Services

Experienced, Professional, Uniformed Service Team

Complete Set-Up, Clean-Up & Break-Down

Exclusive Preferred Vendor List

Waived Venue fee for Rehearsal Dinner or Farewell Brunch**

**Tower Room or North Patio

Complimentary King Bed Hotel Room with Fireplace for Wedding Night

Special Hotel Rates

Bride & Groom Spa Packages are Offered

All package pricing is based on 100-person guest count or more
All package pricing includes choice of hors d'oeuvres, salad(s), entrées as listed in description
& complimentary cake service

Served with sourdough bread & butter, & Peerless® Coffee service

Price does not include service charge, current state sales tax or reception facility rental



PLATED WEDDING PACKAGE I

HORS D' OEUVRES

(Choice of Two)

Ahi Tuna Tartare with Crostini, Sriracha Aioli, Red Onion & Micro Greens

Grilled Chicken Skewers with Sesame Peanut Dipping Sauce | GF |

Basil Pesto Focaccia with Smoked Bacon & Asiago Cheese

Grilled Marinated Beef Skewers with Chimichurri Sauce | GF |

Spinach & Feta filled Puff Pastry | VGT |

Crispy Fried Prawns with Togarashi BBQ Sauce

Caprese Skewers with Fresh Mozzarella, Tomato & Basil

Vegan Cucumber Hummus Cups with Fresh Herb & Tomato

STARTERS

(Choice of One)

Scott's Caesar Salad

with Romaine Hearts, Aged Asiago, Sourdough Croutons
& House Caesar Dressing

Field Greens Salad

with Feta, Granny Smith Apples, Candied Pecans, & Whole
Grain Honey Mustard Vinaigrette | VGT | GF |

ENTREES

(Choice of Two)

Grilled Gulf Prawn Skewer

with Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili
& Citrus Butter

Harris Ranch 8oz Marinated Skirt Steak

with Roasted Garlic Mashed Potatoes, Green Beans & Cabernet Demi-Glace

Herb Grilled Rocky's Chicken Breast | GF |

with Roasted Garlic Mashed Potatoes, Asparagus
& Sun-Dried Tomato Pesto Cream

BEER & WINE BAR

(Two hours)

House Wines

Includes Two Domestic & Two Imported Beers

Assorted Soft Drinks

Peerless Coffee & Hot Tea Service

\$100

PLATED WEDDING PACKAGE II

HORS D' OEUVRES

(Choice of Two)

Chilled Wild Prawns with House-Made Cocktail Sauce | GF |
Spinach & Feta filled Puff Pastry | VGT |
Basil Pesto Focaccia with Smoked Bacon & Asiago Cheese
Dungeness Crab Stuffed Jumbo Mushrooms with Herb Breadcrumbs
Two Bite Crab Cake with Spicy Remoulade
Santa Barbara Smoked Salmon Toast Point with Herb
Cream Cheese
Caprese Skewers with Fresh Mozzarella, Tomato & Basil
Vegan Cucumber Hummus Cups with Fresh Herb & Tomato

STARTERS

(Choice of One)

Scott's Caesar Salad
with Romaine Hearts, Aged Asiago, Sourdough Croutons
& House Caesar Dressing

Field Greens Salad
with Feta, Granny Smith Apples, Candied Pecans, & Whole
Grain Honey Mustard Vinaigrette | VGT | GF |

ENTREES

(Choice of Two)

Grilled Atlantic Salmon | GF |
with Roasted Herbed Potatoes, Garlic Green Beans
& Leek Dijon Cream

Harris Ranch 10oz New York Steak
with Garlic Mashed Potatoes, Asparagus & Cabernet Demi-Glace

Herb Grilled Rocky's Chicken Breast | GF |
with Roasted Garlic Mashed Potatoes, Asparagus
& Sun-Dried Tomato Pesto Cream

BEER & WINE BAR

(Two hours)

House Wines
Includes Two Domestic & Two Imported Beers
Assorted Soft Drinks
Peerless Coffee & Hot Tea Service

\$110

PLATED WEDDING PACKAGE III

HORS D'OEUVRES

(Choice of Two)

Grilled Chicken Skewers with Sesame-Peanut Dipping Sauce | GF |
Ahi Tuna Tartare with Crostini, Sriracha Aioli, Red Onion & Micro Greens
Dungeness Crab Stuffed Jumbo Mushrooms with Herb Breadcrumbs
Spinach & Feta filled Puff Pastry | VGT |
Grilled Marinated Beef Skewers with Chimichurri Sauce | GF |
Two Bite Dungeness Crab Cake with Spicy Remoulade
Vegan Cucumber Hummus Cups with Fresh Herb & Tomato

DISPLAYED HORS D'OEUVRES

(Choice of One)

Antipasto Display | GF |
Artisan Cheese Display | GF |*
*Crackers not GF

STARTERS

(Choice of one)

Scott's Caesar Salad
with Romaine Hearts, Aged Asiago, Sourdough Croutons
& House Caesar Dressing

Field Greens Salad
with Feta, Granny Smith Apples, Candied Pecans, & Whole
Grain Honey Mustard Vinaigrette | VGT | GF |

ENTREES

(Choice of two)

Macadamia Nut Crusted Alaskan Halibut
with Brown Butter, Citrus Rice Pilaf & Chili-Garlic Green Beans

Harris Ranch 6oz Filet Mignon
with Roasted Garlic Mashed Potatoes, Green Beans, Pinot Noir Butter
& Demi-Glace

Grilled Atlantic Salmon | GF |
with Roasted Herbed Potatoes, Garlic Green Beans & Leek Dijon Cream

BEER & WINE BAR

(Two hours)

House Wines
Includes Two Domestic & Two Imported Beers
Assorted Soft Drinks
Peerless Coffee & Hot Tea Service

\$120



WEDDING PACKAGE IV DUO PLATE: SURF AND TURF

HORS D' OEUVRES

(Choice of Two)

Chilled Wild Prawns with House-Made Cocktail Sauce | GF |

Spinach and Feta filled Puff Pastry | VGT |

Basil Pesto Focaccia with Smoked Bacon & Asiago Cheese

Dungeness Crab Stuffed Jumbo Mushrooms with Herb Breadcrumbs

Two Bite Crab Cake with Spicy Remoulade

Santa Barbara Smoked Salmon Toast Point with Herb

Cream Cheese

Caprese Skewers with Fresh Mozzarella, Tomato & Basil

Vegan Cucumber Hummus Cups with Fresh Herb & Tomato

SALAD

(Choice of One)

Wedge Salad

with Iceberg Lettuce, Shaft's Blue Cheese, Bacon, Tomato, Onion, &

Bleu Cheese Dressing

Scott's Caesar Salad

with Romaine Hearts, Aged Asiago, Sourdough Croutons

& House Caesar Dressing

House Salad

with Hearts of Romaine, Tomatoes, Cucumber,

Red Onion, & Jalapeno Ranch Dressing | VGT |

ENTREE

(Choice of One)

Harris Ranch 12oz New York Steak with Demi-Glace

Harris Ranch 6oz Filet Mignon with Demi-Glace

Harris Ranch 12oz Ribeye with Chimichurri

ACCOMPANIMENTS

(Choice of One)

Grilled Gulf Prawns with Thai Chili Butter

Seared Scallops with Lemon Butter Sauce

Roasted Cold Water Lobster Tail with Drawn Butter**

**35-dollar upcharge

BEER & WINE BAR

(Two hours)

House Wines

Includes Two Domestic & Two Imported Beers

Assorted Soft Drinks

Peerless Coffee & Hot Tea Service

\$125