

GOURMET GOURMET CATERING AT  
*Graber Olive House*  
ONTARIO, CA



*Spend a beautiful underneath the stars at the historic Graber Olive House!*

Graber Olive House is a rustic outdoor venue filled with charm, serenity, and an early California atmosphere. Situated on a two acre property in Ontario, our unique grounds are surrounded by redwood pines, olive trees, rustic barns, and historic artifacts. In operation since 1894 the Graber Olive House is a working olive canning facility, the oldest business in Ontario.

Available Spaces:

*Olive Tree Lawn*

Includes bistro string lights  
Seating for 200 guests for ceremony, 200 for reception

*Rustic Barn Space*

Seating for 100 guests for Ceremony

*Orange Grove*

Seating for 200 for Ceremony, 100 for Reception

*Peacock Patio*

Includes bistro string lights  
Seating for 200 for Ceremony, Seating for 150 for Reception

*Olive Canning Breezeway*

Seating for 40 Guests for Reception, or Add a Standing Cocktail Hour space to your event!  
(not available October-December)

*Venue Rental Price for Reception*

Pricing is based on a 5 hour event from 5:00 PM – 10:00 PM.  
2 additional hours for set-up and 1 additional hour for tear down also provided.  
1 Security Guard & 1 Maintenance Personnel is included. Pricing is for 1 event space only.

\$2,500.00

*Ceremony Site Add-On*

\$950.00

*Includes use of venue for 1 hour rehearsal*  
*\$950.00 is a discounted rate based on a combined Ceremony & Reception rental.*

Prices do not include 23% Service Charge & Sales Tax  
Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE

## *Complete Reception Package*



Your very special day will include all of the following:

### **The Ultimate Buffet or Sit-Down Menu**

Meticulously prepared by Gourmet Gourmet Catering's award-winning chef. Custom design your menu with selections that you & your guests will rave about even days after the wedding!

### **Deluxe Wedding Cake or Dessert Station**

Our Wedding Cakes are made to order by Some Crust Bakery in Claremont. Choose from a variety of styles, flavors, & fillings. Or select up to 3 of our decadent desserts.

### **Coffee Service or Coffee Station**

Have a beverage station of coffee, hot & iced tea, or select to have the coffee served to your guests with a sweet slice of Wedding cake

### **Elegant Guest tables**

Dressed in floor length specialty linens tablecloths with linen napkins - available in a variety of colors & styles, to suit any wedding vision! Choose white or natural wood folding chairs

### **Fine China & Accompaniments**

Choose from all white or ivory with gold trim china. Stemmed glassware & silver-plated flatware

### **Headtable or Sweetheart Table**

Draped in floor length specialty linen

### **Cake Table, Guestbook & Gift Table**

Covered in rich specialty linen

### **Elaborate Buffet or Hors D'oeuvres Table**

Decorated with a floral arrangement in colors to compliment your Wedding

### **Spacious Oak Parquet Dance Floor**

Enjoy dancing underneath the dazzling night sky

### **Professional Event Staff**

Our team of experts will assist you with your Wedding planning & Wedding day needs from start to finish.

# GRABER OLIVE HOUSE RECEPTION MENUS

## *"A Taste of Italy"*

### **BUFFET SERVED**

#### **Baked Ziti Mornay**

ziti pasta with fennel & Italian sausage baked with cream, nutmeg & fresh basil

#### **Tuscan Baked Penne Pasta**

with spinach, bell peppers, pomodora sauce, smoked gouda & cheddar cheeses

#### **Antipasto Display**

featuring graber olives, marinated vegetables, mushrooms, cornichons,  
drizzled with infused olive oil

#### **Gourmet Green Salad**

a blend of greens, tomatoes, english cucumbers, mushrooms, tossed in our vinaigrette dressing

#### **Tomato & Olive Focaccia Bread**

### **WEDDING OR CELEBRATION CAKE**

through Some Crust Bakery  
dessert buffet option also available

#### **PRICE:**

#### **Complete Reception Package**

**\$54.00 pp**

Prices do not include 23% Service Charge & Sales Tax  
Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE RECEPTION MENUS

## *"California Grill"*

### **BUFFET SERVED**

#### **Santa Maria Tri Tip, Carved to Order**

with choice of barbeque sauce, or caramelized onion & mushroom au jus

#### **Honey Glazed Barbeque Chicken Breast**

#### **Western Baked Beans**

#### **Mac & Jack**

gourmet macaroni & cheese drizzled with truffle oil & buttery panko crumble  
topped with crisp onion shoestrings

#### **Southwest Green Salad**

romaine with roasted corn, black beans, jicama, cilantro, bell peppers, tomatoes, tortilla strips,  
with avocado cilantro dressing

#### **Classic Cornbread, Buttermilk Biscuits, Butter**

### **WEDDING OR CELEBRATION CAKE**

through Some Crust Bakery  
dessert buffet option also available

#### **PRICE:**

#### **Complete Reception Package**

**\$66.50 pp**

Prices do not include 23% Service Charge & Sales Tax  
Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE RECEPTION MENUS

## *Mexican Soft Taco Bar*

### **BUFFET SERVED**

**Shredded Chicken with Fresh Herbs & Tomatillos**

**Warm Corn & Flour Tortillas**

**Shredded Cheeses, Lettuce, Onion, Salsa Fresca, and California crushed Avocados**

**Socorro's Cheese & Green Chili Enchiladas**

**Refried Pinto Beans**

**Mexican Rice**

**Mixed Green & Tangerine Salad with Spicy Vinaigrette**

**Home Made Tortilla Chips & Salsa Fresca**

### **WEDDING OR CELEBRATION CAKE**

through Some Crust Bakery  
dessert buffet option also available

**PRICE:**

**Complete Reception Package**

**\$56.00 pp**

Prices do not include 23% Service Charge & Sales Tax  
Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE RECEPTION MENUS

## *Traditional Buffet Menu*

### HORS D'OEUVRES PASSED

(choice of three)

**Eggplant & Tomato Bruschetta**

**Cuban Phyllo Cigars**

beef & onions wrapped in phyllo, served with salsa

**Quesadillas with Mango, Brie & Green Chile**

**Fig & Goat Cheese Flatbreads**

with caramelized onions

**Beef Sates with Southeast Asian Sauce**

**Baby Seafood Crepes with Bay Shrimp & Dill**

**Asparagus Spears Wrapped with Prosciutto**

with dijon cream & parmesan

**Thai Chicken Skewers**

with spicy peanut plantain sauce & chopped cilantro

### Buffet 1

**Gourmet Green Salad with Red Wine Vinaigrette**

**Grilled Green Bean Salad with Marinated Red Onions, Tomatoes, & Artichokes**

**Brown & Wild Rice Pilaf**

**Fresh Baked Rolls & Butter**

**Artichoke & Mushroom Lasagna**

sautéed mushrooms, artichokes, with béchamel sauce & parmesan

**Raspberry Chicken**

raspberries & tomatoes in a creamy white wine sauce

### Buffet 2

**Pear & Stilton Salad with Caramelized Walnuts & Red Wine Vinaigrette**

**Seasonal Roasted Vegetable Salad**

**Rosemary Roasted Potatoes**

**Cascade of Breads & Rolls, Butter**

whole breads, rosemary rolls, & european baguettes uniquely displayed

**Entrees: (choice of two)**

**Chicken Saltimbocca**

chicken breast rolled with prosciutto, sage, parmesan, served with marsala wine sauce

**Marinated New York Strip**

served with side of horseradish cream & whole grain mustard sauce, carved to order

**Herb Roasted Salmon with Lemon Chive Sauce**

### WEDDING OR CELEBRATION CAKE

through Some Crust Bakery

dessert buffet option also available

**PRICE:**

### Complete Reception Package

**BUFFET 1**

**\$59.00 pp**

**BUFFET 2**

**\$71.00 pp**

Prices do not include 23% Service Charge & Sales Tax

Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE RECEPTION MENUS

## *Traditional "Sit-down" Served Menu*

### HORS D'OEUVRES PASSED

(choice of three)

<b>Aguachile Ceviche Verde</b>	<b>Twice Baked Potatoes with Pancetta &amp;</b>
<b>Cocktail Corncakes with Mango Salsa</b>	<b>Asiago</b>
<b>Beef &amp; Broccoli Wontons</b>	<b>Salmon Fennel Skewers with Citrus Sauce</b>
<b>Caprese Skewers</b>	<b>Quesadillas</b>
with roasted tomato, fresh mozzarella, basil	with smoked gouda & caramelized onions

### Menu 1

**Caesar Salad with Garlic Croutons & Shaved Parmesan**

served with fresh baked rolls & butter

**Chicken, Spinach & Prosciutto Roulades with Pesto Cream Sauce**

**Gorgonzola Twice Baked Potato**

**Seasonal Vegetables**

### Menu 2

**Warm Baby Spinach Salad**

with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter

**Almond & Basil Crusted Salmon with Chardonnay Sauce**

**Wild & Brown Rice Pilaf**

**Seasonal Vegetables**

### Menu 3

**Panzanella Salad**

herbed tuscan bread, red & yellow tomatoes, bell peppers, basil, capers, herb vinaigrette

**Filet Mignon Adobo**

petite filet with a charred crust of oregano, garlic, peppercorn, & ginger

accompanied by a ragout of red beans, tomatoes, butternut squash, & fresh lime

**Sweet Potato Tamale with Pecan Butter**

### WEDDING OR CELEBRATION CAKE

through Some Crust Bakery

dessert buffet option also available

### PRICE:

#### Complete Reception Package

<b>MENU 1</b>	<b>MENU 2</b>	<b>MENU 3</b>
<b>\$69.00 pp</b>	<b>\$72.00 pp</b>	<b>\$79.00 pp</b>

Prices do not include 23% Service Charge & Sales Tax

Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE RECEPTION MENUS

## *Deluxe "Sit-down" Served Menu*

### PASSED HORS D'OEUVRES

(choice of four)

Basil & Garlic Marinated Shrimp  
Potato Cakes with Smoked Salmon & Wasabi Cream  
Grilled Lamb Filet with English Mint Dipping Sauce  
Hazelnut, Honey, & Gorgonzola Crostinis  
Maui Ahi Poke in a Crisp Wonton Triangle  
Prosciutto, Gruyere, & Caramelized Onion Flatbreads  
Roasted Beet & Goat Cheese Skewers with Wildflower Honey Drizzle  
Potato Hush Puppies with Spicy Tapatio Crema

### HORS D'OEUVRES DISPLAY

#### Italiano Antipasto Board

premium cheeses, dried salami, cappicola, prosciutto, raw almonds & walnuts, dried figs & apricots,  
red & yellow tear drop tomatoes, graber olive tapenade

#### Sliced Fresh Fruits & Berries

#### Assorted Gourmet Crackers & Crostini

### COMBINATION PLATE MENU 1

#### Asiago Wedge Salad

baby romaine wedge with shaved asiago cheese, red & yellow tomatoes, crumbled pancetta, with house blue cheese vinaigrette

#### Chicken Breast Fortiere

sautéed chicken breast with portobello & crimini mushrooms in a garlic red wine sauce

#### & Filet Mignon Peppercorn Cognac Sauce

#### Garlic Mashed Potatoes

#### Seasonal Vegetables

### COMBINATION PLATE MENU 2

#### Heirloom Tomato Salad with Asiago & Toasted Pine Nuts

tossed in red wine vinaigrette, served with rolls & butter

#### Salmon Piccata

roasted salmon with a wine-lemon caper sauce & fresh parsley

#### & Filet Mignon with Truffled Mushroom Ragout

#### Risotto Cakes with Sage & Onion

#### Seasonal Vegetables

### WEDDING OR CELEBRATION CAKE

through Some Crust Bakery

dessert buffet option also available

### PRICE:

#### Complete Reception Package

#### Deluxe Sit-Down Menu 1 or 2

**\$98.00 pp**

Prices do not include 23% Service Charge & Sales Tax

Please inquire about a 3% Discount for Cash Payments

Prices of Beef & Seafood are Subject to Change



# GRABER OLIVE HOUSE

## *Wedding Ceremony*

---

### *Ceremony Package*

White Folding Chairs with Padded Seat

White Linen Aisle Runner

Altar Table & Gift Table with White Linen

Ceremony Water Station

**\$ 3.50 per person**

...

### *Professional Day of Wedding Coordinator for Ceremony & Reception*

Coordinator will also be present at rehearsal

**\$1,400.00**

Prices do not include 23% Service Charge & Sales Tax  
Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE

## *Premium Bar Service*

---

The following optional bar arrangements are available upon request at a 25 guest minimum:

### *Host Premium Soft Bar*

Beer, wine, and soft drinks will be served to your guests for four hours  
Includes (1) bartender, (1) bar setup, & clear plastic cups

**\$16.00 PER PERSON**

Price is based on 100 guests

For less than 100 guests add \$195.00 labor charge

### *Host Premium Full Bar*

Cocktails, beer, wine, and soft drinks will be served to your guests for four hours  
Includes (1) bartender, (1) bar setup, & clear plastic cups

**\$19.00 PER PERSON**

Price is based on 100 guests

For less than 100 guests add \$195.00 labor charge

### *Cash Bar Service*

Cocktails, beer, wine, and soft drinks will be charged at current cash bar prices for a minimum of four hours  
Includes (1) bartender, (1) bar setup, & clear plastic cups  
No sales minimum required

**\$675.00**

OPTIONS TO ADD TO YOUR CASH BAR:

**Hosted Soft Drinks - \$2.50 pp**

**Domestic Keg of Beer (15.5 Gallons) - \$375.00**

**Import Keg of Beer (15.5 Gallons) - \$475.00**

**Craft Beer (Last Name Brewing or Claremont Craft Ales. 15.5 Gallons) - \$475.00**

**Bottled Wine (based on brand/type of wine) - \$17.00+**

## WINE SERVICE

Wine served with the meal for Hosted & Cash Bars

**\$17.00 - \$27.00 per bottle**

Champagne & Sparkling Cider Toast

**\$2.00 per person**

Gourmet Gourmet will be happy to serve your bottles of wine, champagne, and/or sparkling cider – Complimentary  
(with a Cash Bar this option is not available, \$10.00 per bottle corkage fee will apply)

### ... PLEASE NOTE ...

For Bar Services needed in other locations on-site & guest counts of 100+, fees are as follows:

**Additional Bartender \$350.00    Additional Bar Setup \$150.00**

**Bar glassware is available at an additional fee**

Prices do not include 23% Service Charge & Sales Tax

Please inquire about a 3% Discount for Cash Payments

# GRABER OLIVE HOUSE

## *Hosted Premium Bar List*

### BEER, WINE, AND SOFT DRINKS

Beer Selection:

*Modelo, Corona, Heineken, Bud Light, and Coors Light*

White Claw Assorted Flavors

House Wine:

*Canyon Road Chardonnay, Cabernet, Merlot, White Zin*

Soft Drinks:

*Coca Cola Products*

### ON THE SHELF...

*Tito's & Absolute Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniels Bourbon,  
Bacardi, Malibu, & Spiced Rum, Hornitos Tequila,  
Triple Sec, Midori, Kahlua, Peach Schnapps,  
Sweet & Sour, Vermouth, Lime, Pineapple, Cranberry & Orange Juice,  
Grenadine, Bloody Mary Mix & Bitters, Club Soda & Tonic Water, Ginger Ale*

...

*UPGRADED PLATINUM BAR (+\$3.00 PER PERSON):*

*Includes: Grey Goose Vodka, Sapphire Gin, Johnnie Walker Black, Jack Daniels, Patron Silver  
Removed from Hosted Premium Full Bar: Gordons Gin, Johnnie Walker Red, Jim Beam Bourbon, Hornitos Tequila*

### CHAMPAGNE & SPARKLING CIDER FOR TOAST

*Opera Prima Rosé or Martinelli Sparkling Cider*