



PALM GARDEN  
*Hotel*

*Wedding Packages*



# .... Special Day Packages ....

## **Ceremony Package**

Includes:

Garden Gazebo Ceremony Site

White Padded Chairs

Citrus Iced Water Station

1 Hour Ceremony

Ceremony set-up & break down

One Luxury Courtyard Room for the Bride & Groom with a bottle of Champagne & Chocolate Strawberries

**\$ 1,200.00**

## **Reception Package**

### **Palm Court Ballroom\*** (4,200 sq. ft.)

*Seating Capacity*

Banquet with Dance Floor.....200

Banquet no Dance Floor.....250

\* 9 ft ceiling height

### **Palm II\*** (1,630 sq. ft.)

*Seating Capacity*

Banquet with Dance Floor.....60

Banquet no Dance Floor.....80

\* 9 ft ceiling height

### **Palm I\*** (2,610 sq. ft.)

*Seating Capacity*

Banquet with Dance Floor.....100

Banquet no Dance Floor.....175

\* 9 ft ceiling height

### **Garden Room\*** (700 sq. ft.)

*with an optional outdoor patio*

*Seating Capacity*

Banquet no Dance Floor.....40

\* 9 ft ceiling height

### **Banquet Fees Include**

6 Hour Rental (\$275 per additional hour)

Tables, Chairs, Chair Covers, White Plates, Flatware, & Glassware

Event Linens

(Color Choices Include: White or Black)

Event Napkins

(Color Choices Include: White, Black, Red, Royal Blue, Teal, Sea Blue, Fuschia, Pink, Royal Purple, Dark Green, & Gold)

Stage for Head Table

Set-up and Break Down of Event

**\*NOTE:** 100 person minimum for inclusive price . Customized packages available for less than 100 people.



# .... Garden Wedding Buffet ....

Lunch or Dinner Buffet: **\$65.00\*** per person

*Includes Iced Tea, Lemonade & Water*

*Plated Option add \$5 per person*

*Champagne Toast add \$4 per person*

## **Appetizer**

Palm Garden Display

## **Salad**

*choice of one*

Mixed Baby Greens with garden vegetables served with ranch and balsamic vinaigrette dressings

Classic Caesar tossed with parmesan reggiano, crunchy house-made croutons,  
& creamy garlic Caesar dressing

Tomato Capresé Salad

## **Entrées**

*choice of two*

Strip Loin served with Green Peppercorn Sauce

Braised Short Rib in a Cabernet Sauce

Lamb Chop with a Molasses Demi Glaze

Chicken Picatta

Chicken with Wild Mushroom Sauce

Lemon Tarragon Roasted Chicken

Local Seabass with a Roasted Cherry Sauce

Mahi with a Pineapple Relish and Cream Sauce

Salmon with a Miso Glaze

Israeli Couscous with a Roasted Vegetable Coulis

Vegetable Wellington in a Tomato Coulis

Spinach Ravioli with a Sundried Tomato Sauce

**Add a Third Entrée \$4 per person**

## **Sides**

*choice of two*

### **Starch or Grain**

Roasted Potatoes with a Truffle Butter

Garlic Mashed Potatoes

Potatoes AuGratin with Crispy Scallions

Spinach Ravioli with a Sundried Tomato Sauce

Parmesan Risotto

### **Vegetables**

Roasted, Sautéed, or Grilled Vegetables

Roasted Asparagus with Truffle Oil

Sautéed Green Beans with Almond Butter

**Dinner served with warm dinner rolls & Butter or garlic bread**

*\*100 person minimum for inclusive price . Customized packages available for less than 100 people.*



# .... The Palm Garden Buffet ....

Lunch or Dinner Buffet: **\$75.00\*** per person

*Iced Tea, Lemonade & Water Station*

*Champagne Toast*

*Plated Option add \$5 per person*

## **Hors' d'Oeuvres**

*choice of two*

*Please See Hors d'Oeuvres Page*

## **Salad**

*choice of one*

Mixed Baby Greens with garden vegetables served with ranch and vinaigrette

Classic Caesar tossed with parmesan reggiano, crunchy house-made croutons,  
& creamy Caesar dressing

Chopped wedge tossed with tomato, red onion, bacon, ranch dressing, & bleu cheese crumbles

Mixed Berry salad: spinach, strawberries, blueberries, roasted almonds, goat cheese  
with an orange vinaigrette

Tomato Capresé Salad

## **Entrées**

*choice of two*

Strip Loin served with Green Peppercorn Sauce

Braised Short Rib in a Cabernet Sauce

Lamb Chop with a Molasses Demi Glaze

Chicken Picatta

Chicken with Wild Mushroom Sauce

Lemon Tarragon Roasted Chicken

Local Seabass with a Roasted Cherry Sauce

Mahi with a Pineapple Relish and Cream Sauce

Salmon with a Miso Glaze

Israeli Couscous with a Roasted Vegetable Coulis

Vegetable Wellington in a Tomato Coulis

Spinach Ravioli with a Sundried Tomato Sauce

**Add a Third Entrée \$4 per person**

## **Sides**

*choice of two*

### **Starch or Grain**

Garlic Mashed Potatoes

Roasted Potatoes with a Truffle Butter

Potatoes AuGratin with Crispy Scallions

Spinach Ravioli with a Sundried Tomato Sauce

Parmesan Risotto

### **Vegetables**

Roasted, Sautéed, or Grilled Vegetables

Roasted Asparagus with Truffle Oil

Sautéed Green Beans with Almond Butter

**Dinner served with warm dinner rolls & Butter or garlic bread**

*\*100 person minimum for inclusive price . Customized packages available for less than 100 people.*



# ... The Paradise Package ...

Lunch or Dinner Buffet: **\$95.00\*** per person

*Iced Tea, Lemonade & Water Station*

*Champagne Toast*

*Hosted Beer & Wine (1 hour)*

*Plated Option add \$5 per person*

## **Hors d'Oeuvres**

*choice of three*

*Please See Hors d'Oeuvres Page*

## **Salad**

*choice of one*

Mixed Baby Greens with garden vegetables served with ranch and vinaigrette

Classic Caesar tossed with parmesan reggiano, crunchy house-made croutons,  
& creamy Caesar dressing

Chopped wedge tossed with tomato, red onion, bacon, ranch dressing, & bleu cheese crumbles

Mixed Berry salad: spinach, strawberries, blueberries, roasted almonds, goat cheese  
with an orange vinaigrette

Tomato Capresé Salad

## **Entrées**

*choice of two*

Strip Loin served with Green Peppercorn Sauce

Braised Short Rib in a Cabernet Sauce

Lamb Chop with a Molasses Demi Glaze

Chicken Picatta

Chicken with Wild Mushroom Sauce

Lemon Tarragon Roasted Chicken

Local Seabass with a Roasted Cherry Sauce

Mahi with a Pineapple Relish and Cream Sauce

Salmon with a Miso Glaze

Israeli Couscous with a Roasted Vegetable Coulis

Vegetable Wellington in a Tomato Coulis

Spinach Ravioli with a Sundried Tomato Sauce

**Add a Third Entrée \$4 per person**

## **Sides**

*choice of two*

### **Starch or Grain**

Garlic Mashed Potatoes

Roasted Potatoes with a Truffle Butter

Potatoes AuGratin with Crispy Scallions

Spinach Ravioli with a Sundried Tomato Sauce

Parmesan Risotto

### **Vegetables**

Roasted, Sautéed, or Grilled Vegetables

Roasted Asparagus with Truffle Oil

Sautéed Green Beans with Almond Butter

**Dinner served with warm dinner rolls & Butter or garlic bread**

*\*100 person minimum for inclusive price . Customized packages available for less than 100 people.*



# .... Inclusive Packages ....

	Garden Wedding Package	Palm Garden Package	The Paradise Package
Reception Area	Reception Area	Reception Area	Reception Area
Dance Floor	Included	Included	Included
Linens	Floor Length Linens & Napkins	Floor Length Linens & Napkins	Floor Length Linens & Napkins
Chairs	Chair Covers	Chair Covers	Chair Covers
Coffee, Tea, & Lemonade	Included	Included	Included
Cake Cutting Service	Included	Included	Included
Sparkling Wine Toast	\$4 per person	Included	Included
No Host Bar	Included	Included	Included
Hosted Beer & Wine (4 hrs)	\$31 per person	\$31 per person	Included 1 hour
Hosted Signature Bar (4 hrs)	\$36 per person	\$36 per person	\$36 per person
Hosted Premium Bar (4 hrs)	\$43 per person	\$43 per person	\$43 per person
Hosted Top Shelf Bar (4 hrs)	\$47 per person	\$47 per person	\$47 per person
Ceremony Site	\$1,200	\$1,200	\$1,200
Day-of Wedding Coordination	\$500	\$500	\$500
Preferred Vendor Discounts	Included	Included	Included
100+ Guest	\$65	\$75	\$95
Additional Options	<b>\$5 per person for Plated Option</b>		

**NOTE:** 7.5% tax and gratuity not included

100 person minimum for inclusive price. Customized packages available for less than 100 people.



# .... Stations ....

## **Pasta Station**

**\$12.95 per person**

*choice of two*

Spinach Ravioli with Sundried Tomato Sauce  
Cappellini with Garlic Shrimp  
Pasta Bolognese

## **Risotto Station**

**\$15.95 per person**

*choice of two*

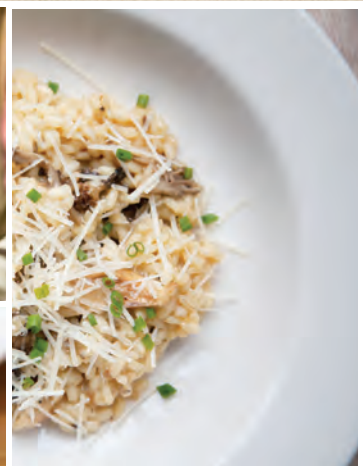
Shrimp  
Parmesan  
Wild Mushroom

## **Sushi Station**

**\$18.95 per person**

*choice of three*

Sashimi  
California Rolls  
Shrimp  
Ahi  
Salmon  
Crab  
Yellow Tail





# .... Hors d'Oeuvres ....

***Select tray passed appetizers, appetizer station, or a combination of both***

*(All prices are per person)*

Specialty Cheese Platter with Gourmet Crackers & Baguette Garnished with Strawberries & Grapes

Vegetable Crudit  Platter with Ranch Dressing

Chips, Salsa & Guacamole

Fresh Sliced Seasonal Fruit with Berries

Antipasto Platter\*

Meats, Cheeses, Olives, Marinated Mushrooms, Artichoke Hearts, Grilled Vegetables, & Baguette

Smoked Salmon served with Red Onion, Tomato Slices, Cream Cheese, & Baguette Slice\*

## ***Hot Selections***

Coconut Shrimp

Lamb Chop Lolipops

Beef Satay

Chicken Satay

Flatbread Bites

Guinness Braised Bratwurst Skewers

Mini Beef Wellington

Mini Beef Croquettes

Crab Stuffed Mushrooms

Smoked Salmon on a Potato Pancake

Mini Beef Tostadas

Beef Sliders

Mini Twice Baked Potatoes

## ***Cold Selections***

Shrimp Cocktail Shooters

Antipasto Skewers

Caprese Skewer

Bruschetta

Deviled Eggs

Baked Brie with a dried fruit compote

Cheese and Cracker Platter

Fruit Platter

Crudit  Platter

*\*Upgrade your package for \$6.00 more per person*



# .... Cocktail Menu ....

***Bartender Fee \$125 (Flat Rate)***

## ***Bar Menu Prices***

Well Cocktails \$8	Domestic Beer \$5	Juices & Bottled Waters \$3
Premium Cocktails \$10	Imported Beer \$7	Soft Drinks \$3
Ultra Premium Cocktails \$12	House Wines \$8	Energy Drinks \$6

House Red & White Wine \$25 per bottle

*Additional wine options available upon request*

## ***Host Bar Packages\****

Non-alcoholic soft drinks, Iced Tea & Lemonade  
***\$4 per person***

Domestic & imported Beers, house wine, soft drinks, sparkling & bottled waters  
***\$10 per person first hour, \$7 second hour & thereafter***

Well cocktails, domestic & imported beers, house wines, soft drinks,  
sparkling & bottled waters  
***\$12 per person first hour, \$10 second hour, \$7 third hour & thereafter***

Premium cocktails, domestic & imported beers, house wines, soft drinks,  
sparkling & bottled waters  
***\$15 per person first hour, \$12 second hour, \$8 third hour & thereafter***

Ultra premium cocktails, imported beer, upgraded wines, soft drinks,  
sparkling & bottled waters  
***\$17 per person first hour, \$12 second hour, \$9 third hour & thereafter***

Champagne Toast  
***\$4 per person***

\*Packages including alcoholic beverages are subject to ages 21 and over only

*19% service fee and 7.5% sales tax added (where applicable) to all food and beverage pricing. Menus are subject to change without notice. Custom menus available upon request.*



# .... Cocktail Menu ....

cont.

## **Domestic Beers**

Budweiser  
Bud Light  
Coors Light

## **Imported Beers**

Pyramid Hefeweizen  
Heineken  
Corona



## **Premium Liquor Selections**

Vodka: Absolut  
Gin: Tanqueray  
Rum: Bacardi  
Scotch: Dewar's & Seagram's 7  
Bourbon: Jack Daniels & Jameson  
Tequila: Cazadores  
Brandy/Cognac: CB Brandy  
Cordials: Kahlua, Bailey's, Amaretto

## **Ultra Premium Liquor Selections**

Vodka: Ketel One & Stoli  
Gin: Bombay Sapphire  
Rum: Captain Morgan's & Malibu  
Scotch: Chivas Regal & Glenlivet  
Bourbon: Crown Royal & Woodford Reserve  
Tequila: Patron  
Brandy/Cognac: Courvoisier & Henessey  
Cordials: Grand Marnier, Amaretto di Saronno,  
Drambuie & Jagermeister

## **Ala Carte Non-Alcoholic Beverages**

Chilled Fruit Juices  
**\$20 per pitcher**  
(serves 8)

Assorted Soft Drinks  
**\$3 per person**

Coffee  
**\$15 per pot** or  
**\$40 per gallon**  
(serves approximately 15 people)

19% service fee and 7.5% sales tax added (where applicable) to all food and beverage pricing. Menus are subject to change without notice. Custom menus available upon request. Please request plated costs.





*For more information please call our  
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