



Cambria Catering
& Special Events

Full Service

Stations Menu



Culinary Exhibition Stations

Add-On / A La Carte Pricing

BEVERAGE...

Cappuccino Barista Bar \$10/\$14

INCLUDES: \$6.50/2hrs, \$10/4hrs.

- LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY
- DISPOSABLE CUPS (China and Glass can be rented)
- PROFESSIONAL BARISTA(S)
- FRESH MADE COFFEE BEVERAGES INCLUDING; *Cappuccino, American, coffee shots, café Latte, Macchiato, Espresso Con Panna, Chai Latte, cafe mocha, Hot Chocolate.*
- ICED COFFEE BEVERAGES; *Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's*

Malt Station...\$9/12p/p

VANILLA BEAN, CHOCOLATE AND STRAWBERRY ICE CREAM OLD TYME BOTTLES OF ROOT BEER, CREAM SODA, GRAPE, ORANGE CREAM. HAVE A CLASSIC MALT OR MIX ANY VARIETY OF COOKIES, BROWNIES, CAKE, SPRINKLES INTO YOUR WILDEST SUNDAE CONCOCTION. SERVED IN AN OLD TYME MALT GLASS

Sunny Day Punch Station \$6/\$8

A TRIO OF FRESH MADE BEVERAGES PERFECT FOR RELIEVING THOSE SUMMERTIME VAPORS. CHOOSE FROM; *Iced Tea, Seasonal Berry Mint Lemonade, Mint Julep, iced coffee, blood orange lemonade, raspberry spritzer, or Pear jus Spritzer.* INGREDIENTS SERVED IN LARGE PUNCH URNS WITH MASON JARS OR GLASS PUNCH CUPS

Sparkling Juices Bar... \$7/\$10

ASSORTED SPARKLING SERVED IN CHAMPAGNE FLUTES; MARTINELLIS SPARKLING CIDER, CRANBERRY, PEAR, BLOOD ORANGE, WHITE GRAPE, (CAN ALSO BE TRAY PASSED)

Italian Soda Station... \$7/\$10

CHOOSE YOUR FAVOURITE SODA FLAVOURS TO BE MADE WITH SODA WATER, CREAM , TOPPED WITH WHIPPED CREAM AND CHERRIES (CAN ALSO BE TRAY PASSED)

North Shore Shaved Ice... \$7/\$10

CHOOSE YOUR FAVOURITE SHAVED ICE SYRUPS WITH FRESH SHAVED ICE AND VANILLA BEAN ICE CREAM CENTERS JUST LIKE THE NORTH SHORE LOCALS DO IT...

SAVORY FOOD....

Slider Station \$13/\$22 p/p

SELECTION OF THREE OF THE FOLLOWING;

- CRAB CAKE SLIDER; *Jumbo Lump Crab Imperial topped with Remoulade Sauce.*
- FLAT IRON STEAK SLIDER; *Horseradish Mayo, Sautéed Onions and Mushrooms.*
- BABY PORTOBELLO SLIDER; *with Balsamic Reduction and warm Goat Cheese*
- BEEF SLIDER WITH BACON AND DANISH BLUE CHEESE
- HONEY AND GINGER PULLED PORK SLIDERS; *with coleslaw*
- GRILLED TRI-TIP SLIDER; *spicy mustard and AuJus*

Bienvenue Crepe station \$12/\$24

- SWEET CREPES WITH ASSORTED FILLINGS INCLUDING: *Strawberries, Raspberries and Blueberries (seasonal), Apples and Walnuts, Whipped Cream, Grand Marnier Whipped Cream -OR-*
- SAVORY CREPES WITH ASSORTED FILLINGS INCLUDING: *Shrimp, Scallops, Crabmeat, Creamy Tarragon Chicken, Mushroom and Onions, Spinach and Gruyere Cheese, Broccoli and Cheddar, Grilled Chicken & Peppers*

Potato Martini Station \$9/\$17

A TRIO OF GARLIC MASHED POTATOS , PESTO MASHED POTATOS AND MASHED SWEET POTATOS SERVED WITH DISPLAYED SOUR CREAM, CHEDDAR CHEESE, PARMESAN CHEESE AND CRISPY PROCIUTTO DANISH BLEU CHEESE WITH CHIVE "STRAWS". SERVED IN A MARTINI GLASSES

Teppanyaki Station...\$14/\$30

TEPPAN GRILL WITH PROTEINS OF SHRIMP, CHICKEN BREAST AND TOP SIRLOIN COOKED ON SITE TEPPAN STYLE. ALSO WITH FRESH MADE FRIED RICE AND DIPPING SAUCES; *PINK SAUCE, GINGER SAUCE AND MUSTARD SAUCE (SERVED WITH CHOP STIX)*

Pasta Sautee Station \$10/\$20

SAUTE STATION SERVING 4 CHEESE RAVIOLI PASTA WITH ASSORTED INGREDIENTS OF MINCED GARLIC, SHALLOTS, SPINACH LEAF, BASIL; WITH SAUCES OF ALFREDO, MARINARA, AND PESTO SAUTED TO ORDER.
-ADD CHICKEN...\$2.00, ADD PRAWNS...\$3.00



Culinary Exhibit Stations con,t

SAVORY FOODS CON'T....

Pizza Blaze Station \$14/\$25

CHOOSE THREE OF THE FOLLOWING PIZZA STYLES. THE INGREDIENTS FOR THOSE STYLES WILL BE MADE AVAILABLE FOR THOSE CHOICES OR CUSTOM MADE PIZZAS(PLAIN CHEESE ALREADY INCLUDED); *MARGARITA PIZZA, BBQ PIZZA WITH FETA, CANADIAN BACON PINEAPPLE WITH CASHEWS. PORTUGUESE SAUSAGE WITH ARUGULA, CARMELIZED ONION, MUSHROOM AND GORGONZOLA.* PIZZA OVEN WILL BE SEPARATE RENTAL. SOME VENUES MAY HAVE ONSITE CONVECTION OVENS AVAILABLE.

The world is your Oyster St. \$22/29

PACIFIC OYSTERS (SEASONAL) SHELLED FOR GUESTS AND DISPLAYED ON ICE. SERVED WITH FRESH MADE COCKTAIL SAUCE, SHAVED HORSERADISH AND LEMON; CRACKED PEPPER AND SEASALT.

Gourmet French Fry Station \$10/\$18

ON-SITE FRENCH FRIED POTATO AND SWEET POTATO FRIES, SERVED WITH ASSORTED TOPPING; PARMESAN CHEESE, BLUE CHEESE, GRAVY, FETA CHEESE, SEASALT, GOURMET KETCHUP, FRY SAUCE, AND GORGONZOLA SAUCE. SERVED IN PAPER CONES

Tri-tip sandwich station \$11/\$25 p/p

OUR CABERNET MARINATED TRI-TIP CHEF-CARVED WITH GOURMET MUSTARD AND ROASTED GARLIC AND RED PEPPER AIOLI AND AU JUS, SERVED WITH CARMELIZED ONION, GORGONZOLA CHEESE, SAUTÉED MUSHROOMS WITH ARTISAN BUNS.

Small Plate Station \$18/\$27 p/p

SELECT THREE OF SMALL PLATES FROM THE "SMALL PLATE" SECTION OF THE MENU. WORK WITH OUR DESIGNER TO DESIGN A DISPLAY TABLE TO FIT YOUR AWESOME THEME. THESE DISPLAY CAN LOOK STRIKING, PERFECT FOR FOODIES.

Soup & Bread Station \$10/\$18p/p

SELECT THREE OF THE FOLLOWING SOUPS; BEEF AND BARLEY AND FENNEL SOUP, CREAMY BROCCOLI SOUP WITH AGED IRISH WHITE CHEDDAR, ROASTED TOMATO FENNEL AND SHALLOT SOUP WITH CRÈME FRAISHE, CREAM OF WILD SHROOM, MADE OLDWORLD STYLE WITH EGG YOKE CRACKED PEPPER, TUSCANNY SOUP WITH SAUSAGE, YUKON GOLD POTATOS AND SWISS CHARD, MORROCAN SPICED SOUP WITH WILD GRAINS AND LENTILS, CORN CHOWDER WITH CRISPY PROCIUTTO, CRAB CHOWDER WITH CRISPY PROCIUTTO, YUKON GOLD POTATO SOUP WITH FAT BACK BACON AND CRÈME FRAISHE, TOMATO AND CRAB BISQUE WITH PROVENCAL HERB, ON DISPLAY SERVED WITH ARTISAN FRENCH BREADS AND BREAD STICKS.

Cheese Fondue Station \$10/\$22 p/p

SELECT 2 CHEESE FONDUES; WHITE CHEDDAR AND CREAM, COLBY JACK AND JALAPEÑO, ITALIAN PARMESAN AND SPINACH, AGED GOUDA AND FONTINA, OR CREAMY BRIE. ALSO SERVED WITH ASSORTED CRUDITE(VEGETABLES) AND SLICED BREADS AND CRISPS WITH BAMBOO DIPPERS.

SWEET FOODS...

Chocolate Fondue Station \$7/\$12

A BEAUTIFUL DISPLAY OF SKEWERED STRAWBERRIES,, PINEAPPLE, MARSHMALLOW, RICE CRISPY TREATS AND DRIED MANGO. SERVED WITH WHITE CHOCOLATE AND MILK CHOCOLATE FONDUE.

Macaron Station \$12/\$20 p/p

-HAND MADE MACARONS AVAILABLE IN ASSORTED FLAVOURS WITH STRIKING COLORS... *BLOOD ORANGE CHOCOLATE, ETHIOPIAN ESPRESSO, FRENCH LAVENDER, HAZELNUT, LEMON MERENGUE PIE, PASSION FRUIT, INTENSE CHOCOLATE, PISTACHIO, RASPBERRY, ROSEWATER, SALTED CARAMEL, VANILLA CRÈME BRÛLÉE, TIRAMISU*

S'mores Station \$7.50/\$12 p/p

VINTAGE WOODEN S'MORES STATION DISPLAY WITH A GLASS ROCK FLAME. SKEWERED MARSHMALLOWS, GHIRRIDELLI CHOCOLATE, NUTELLA, PEANUT BUTTER AND WHITE CHOCOLATE IN DISPLAY

Catalina Dessert Station \$8/\$14

ASSORTED FINGER PASTRIES AND DESERTS SUCH AS MACARONS, MINI TARIMISU, CEAM PUFFS, LEMON TARTINES, LIME TARTINES. CRÈME BRULEE SHOTS AND ASSORTED MINICAKES AND PETIT FOURS.



Appetizers

Many of these can also be Stationed as well. Generally 1.5-3 bites per person depending on how many options are chosen. Priced Per Person

Tray Passed

- FLANK STEAK OR CHICKEN SATAY IN A THAI PEANUT DIPPING SAUCE \$3.95
- GOAT CHEESE, PROSCIUTTO, FIG PRESERVE ON A CRISPY BAGUETTE WITH MICRO ARUGULA...\$4.00
- PESTO AND SUN-DRIED TOMATO CHEESE CANAPÉS \$3.50
- BACON WRAPPED DATES ROASTED...\$3.50
- KALAMATA OLIVE & TOMATO BRUSCHETTA ON TOASTED BAGUETTES...\$3.50
- CONFIT BLACK OLIVE TAPENADE ON CROSTINI...\$3.50
- ROASTED ARTICHOKE WITH FRESH LEMON, FENNEL, GOAT CHEESE CROSTINI...\$3.50
- GORGONZOLA, PROSCIUTTO AND HERB STUFFED MUSHROOMS...3.50
- SPANAKOPITA; PHYLLO DOUGH STUFFED WITH SPINACH AND CHEESE...\$3.50
- SHRIMP SHOOTERS; INDIVIDUAL LARGE SHRIMP WITH COCKTAIL SAUCE & LEMON TWIST SERVED IN A SHOT GLASS \$4.95
- WILD MUSHROOM CROSTINI WITH FRESH THYME AND SHAVED PARMESAN...\$3.75
- MINI CRAB CAKES CREAM CHEESE TARTAR DOLLOP...\$4.75
- PROSCIUTTO WRAPPED SEARED SEA SCALLOPS...\$5.25
- SMOKED SALMON TARTARE ON PUMPERNICKEL CROSTINI AND FENNEL GARNISH...\$4.25
- CAPRESE SALAD SKEWERS OF GRAPE TOMATOES WRAPPED IN BASIL WITH A ROASTED BEET AND SHERRY VINEGAR REDUCTION...\$4.00
- MUSHROOM PARMESAN POLENTA MEDALLIONS WITH THYME CRÈME FRAISHE ROSSETTE...\$4.25
- GARLIC & HERB FLANK STEAK SATAY SERVED WITH A CREAMY GORGONZOLA SAUCE...\$3.50
- HONEYDEW AND CANTALOUPE GAZPACHO SHOOTERS WITH PROSCIUTTO CRISPS AND BLUE CHEESE CRUMBLES \$4.50
- CEVICHE SHOOTERS OF SHRIMP, ANGO, JICAMA, AND SERRANO.
- LEMON AND OLIVE OIL MARINATED SOUVLAKI SKEWERS WITH MINT YOGURT DIP...\$3.50
- BABY CORN TORTILLA BOWLS WITH SHRIMP AND SCALLOP PAELLA...\$4.25
- CREAM CHEESE AND LEMON ZEST DILL ROSETTE ON RED AND GREEN ENDIVE LEAF...\$3.50
- PITA CRISPS WITH RED PEPPER HUMMUS ROSETTE PINE NUT AND CILANTRO...\$3.50
- TEA SANDWICH TRIO OF CHICKEN SALAD WITH GOLD RAISINS AND CASHEW, THIN SLICED CUCUMBER AND CREAM CHEESE, PROSCIUTTO AND FIG BUTTER ON PUMPERNICKEL...\$4.50
- WONTON CUP WITH AHI TARTARE, AVOCADO AND GINGER...\$4.50
- BACON WRAPPED TIGER SHRIMP WITH CHILI ANCHO AND AGAVE CHUTNEY...\$4.50
- CRUDITE OF MARINATED BABY VEGETABLE PLUME SERVED IN TALL SHOT GLASSES WITH BUTTERMILK BLACK PEPPER SAUCE...\$4.95
- SOPE DE PLATANOS: REFRIED BLACK BEANS REFRIED PLANTAIN AND SOUR CREAM...\$5.50
- SOPES DE CERDO: PORK BELLY, ORANGE MARINADE, WITH ACHEOTE...\$ 5.50
- JALEPEÑO CRAB CAKE BALLS WITH CORNMEAL BREADING...\$4.50
- SLOW COOKED FAT BACK BACON CUBE SKEWER SERVED WITH MANGO AND CANTALOUPE...\$4.50



Appetizers cont..

STATIONED:

- MEATBALLS IN EITHER SWEET & SOUR, TERIYAKI OR MARINARA SAUCE...\$3.50
- HAND MADE TORTILLA CHIPS WITH FRESH SALSA AND CONDIMENTS...\$3.50
- CRUDITÉ PLATTER WITH CARAMELIZED SHALLOT GORGONZOLA CHEESE DIP ...\$3.50
- FRESH SEASONAL FRUITS WITH A HONEY VANILLA MASCARPONE \$3.50
- SESAME TERIYAKI DRUMMETTES ...\$4.25
- SMOKED SALMON PLATTER WITH CAPERS AND CHIVE AND HERB-CREAM CHEESE ...\$5.95
- SHRIMP COCKTAIL PLATTER WITH OUR OWN COCKTAIL SAUCE...\$4.95
- OLIVE ARTICHOKE DIP SERVED IN LARGE BREAD BOWL WITH FRENCH BAGUETTES...\$3.95
-ADD CRAB \$1.50
- ANTI-PASTO PLATTER OF MARINATED OLIVES, PEPPERS, FETA CHEESE CAPERS AND GENOA SALAMI...\$3.50
- VARIETY OF DOMESTIC CHEESES WITH FLATBREADS AND CRACKERS...\$3.00
- IMPORTED CHEESE AND FRUIT DISPLAY WITH ARTISAN BAGUETTES ...\$5.95
- BEAUTIFUL PLATTERS OF FRESH GRILLED SEASONAL VEGETABLES WITH A OLIVE OIL DRIZZLE...\$4.50
- PITA CRISPS WITH HUMMUS, PINE NUTS AND CILANTRO...\$3.50
- TEA SANDWICH TRIO OF CHICKEN SALAD WITH GOLD RAISINS AND CASHEW, THIN SLICED CUCUMBER AND CREAM CHEESE, PROSCIUTTO AND FIG BUTTER ON PUMPERNICKEL...\$4.50
- ANGUS BEEF SLIDERS WITH STILTON CHEESE, CRISPY ONIONS AND ROASTED BELL PEPPER AIOLI \$4.50
- FRESH CUT BAGUETTES SERVED WITH A ROASTED BELL PEPPER AND CURED BLACK OLIVE AIOLI DIP...\$3.75
- MEDDDITERANEAN CHEESE AND FRUIT BOARD \$6.50

Soup Options \$5.50 p/p

- BEEF AND BARLEY AND FENNEL SOUP
- CREAMY BROCCOLI SOUP WITH AGED IRISH WHITE CHEDDAR
- ROASTED TOMATO FENNEL AND SHALLOT SOUP WITH CRÈME FRAISHE
- CREAM OF WILD SHROOM, MADE OLDWORLD STYLE WITH EGG YOKE CRACKED PEPPER
- TUSCANNY SOUP WITH SAUSAGE , YUKON GOLD POTATOS AND SWISS CHARD
- MORROCAN SPICED SOUP WITH WILD GRAINS AND LENTILS
- CORN CHOWDER WITH CRISPY PROCIUTTO
- CRAB CHOWDER WITH CRISPY PROCIUTTO
- YUKON GOLD POTATO SOUP WITH FAT BACK BACON AND CRÈME FRAISHE
- TOMATO AND CRAB BISQUE WITH PROVENCAL HERB



Small Plates

Small plates are a fantastic way to bring a little more creativeness and excitement to your event. These very flavourful small plates (ok, not all are served on plates) are somewhere between an appetizer and an entrée. They can be served during cocktail hour as a tray passed appetizer or station, or as an additional course to your meal. Priced per each.

- SEARED LARGE SEA SCALLOPS IN A SAFFRON BUR BLANC WITH ROASTED CAULIFLOWER...\$8.95
- ROASTED TOMATO AND FENNEL SOUP SERVED IN COFFEE MUGS WITH A BALLYSHANNON AGED WHITE CHEDDAR CROSTINI...\$5.95
- CRAB COCKTAIL; LUMP CRAB ON A BED OF BABY SPINACH DELICIOUS COCKTAIL SAUCE LEMON AND CRACKED PEPPER IN AN OLD TYME MALT GLASS...\$8.95
- SHRIMP COCKTAIL; TIGER SHRIMP ON A BED OF BABY SPINACH AND SERVED WITH LEMON WEDGE, HOUSE MADE COCKTAIL SAUCE SERVED IN MARTINI GLASS...\$7.95
- SLICED HEIRLOOM TOMATOES WITH BURRATA CHEESE, GOURMET GREENS MICRO ARUGULA AND PROSCIUTTO CRISP ...\$6.95
- "NEW ENGLAND" STYLE COD CHOWDER IN MINI BREAD BOWL...\$5.95
- WILD MUSHROOM RISOTTO WITH IMPORTED PARMESAN AND HERBS...\$5.95
- ANTI PASTO PLATE WITH FETA, IMPORTED CURED MEATS, BABY BELL PEPPERS, CAPERS AND CONFIT BLACK OLIVES WITH FRESH PRESSED OLIVE OIL DRIZZLE...\$6.95
- LEMON SEARED FRESH COD ON A BED OF TOMATO YELLOW SQUASH WHITE ONION AND SNAP PEA RATTATOUIE...\$7.95
- CRAB CAKE IN A YELLOW COCONUT CURRY SAUCE WITH GREENS...\$8.95
- FLAT IRON STEAK WITH WHIPPED CREAM HORSERADISH...\$5.95
- BEEF BURGUNDY WITH MINI CARROTS, BEECH MUSHROOMS AND FENNEL WITH MUSTARD AC-CENT...\$5.95
- BRAISED SHORT RIB WITH LEEK, MINI CARROTS AND GARLIC ROAST...\$6.95
- GORGONZOLA MASHED POTATO MARTINI WITH GRILLED BABY LAMB CHOP ...\$7.25
- SWEET POTATO SOUP WITH GRATED SMOKED GOUDA CHEESE SERVED IN A COFFEE MUG...\$5.95
- DUCK CONFIT WITH GRILLED PEAR AND ATOP WATERCRESS AND ARUGULA WITH A BALSAMIC VINAIGRETTE....\$7.95
- PASSED MASHED POTATO MARTINIS WITH GARLIC WHIPPED YUKON GOLDS, CRISPY PROCI-UTTO, CRÈME FRAISHE AND AGED CHDDAR WITH A CHIVE "STRAW" ...\$3.95



WEDDING COLLECTION

The wedding collection will include the items and services listed below. Anything not included can be added such as additional linen(s), different china patterns or chargers etc. A wide variety of special order linens and fabrics are also available

BUFFET WEDDING COLLECTION I. \$7.95 per/person

APPETIZERS:

- TWO APPETIZERS VALUED AT \$3.50 OR LESS (OR CREDIT TOWARD ANY APPETIZER)

CHINAWARE:

- DINNER PLATE IN IVORY W/ GOLD BAND OR WHITE WITH PLATINUM BAND
- DESSERT PLATE IN MATCHING PATTERN

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- DESSERT FORK

STEMWARE:

- GLASS WATER GOBLET
- CHAMPAGNE FLUTE

LINENS & TABLECLOTHS

- 120" ROUNDS IN WHITE, IVORY OR BLACK FOR GUESTS TABLES (OTHER COLORS SIZES AVAILABLE)
- LINEN DINNER NAPKIN IN CHOICE OF 52 COLORS
- CAKE TABLE AND HEAD TABLE LINEN

OTHER SERVICES

- PRESET WATER IN PITCHERS (FROM LOCAL WATER SOURCE)
- CHAMPAGNE TOAST POURING
- SERVING TRAYS & JACK STANDS

BUFFET WEDDING COLLECTION II \$4.95 per/person

CHINAWARE:

- DINNER PLATE IN IVORY W/ GOLD BAND OR WHITE WITH PLATINUM BAND
- DESSERT PLATE IN MATCHING PATTERN

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- DESSERT FORK

OTHER SERVICES

- PRESET WATER IN PITCHERS (FROM LOCAL WATER SOURCE)
- CHAMPAGNE TOAST POURING

STEMWARE:

- GLASS WATER GOBLET
- CHAMPAGNE FLUTE

LINENS & TABLECLOTHS

- 120" ROUNDS IN WHITE, IVORY OR BLACK FOR GUESTS TABLES (OTHER COLORS SIZES AVAILABLE)
- LINEN DINNER NAPKIN IN CHOICE OF 52 COLORS
- CAKE TABLE AND HEAD TABLE LINEN



Cambria Catering
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DESSERTS

- TIRAMISU ON A BED OF CARAMEL SAUCE...\$3.95 P/P
- PRINCESS CAKE; RASPBERRY JAM, PASTRY CREAM, AND WHIPPED CREAM, COVERED WITH GREEN MARZIPAN...\$4.95
- HAND MADE LARGE DESSERT MACARONS AVAILABLE IN ASSORTED FLAVOURS...\$4.95 *BLOOD ORANGE CHOCOLATE, ETHIOPIAN ESPRESSO, FRENCH LAVENDER, HAZELNUT, LEMON MERENGUE PIE, PASSION FRUIT, INTENSE CHOCOLATE, PISTACHIO, RASPBERRY, ROSEWATER, SALTED CARAMEL, VANILLA CRÈME BRÛLÉE, TIRAMISU*
- BLACK FOREST CAKE WITH RASPBERRY SAUCE...\$3.50
- CHOCOLATE DIPPED CANNOLI WITH SWEET CREAMY MARSCARPONE FILLING...\$4.50
- WHIPPED CREAM AND RASPBERRY FILLED NAPOLEONS ...\$4.50
- DELICIOUS RASPBERRY CUSTARD TARTS...\$4.50
- RED VELVET CAKE WITH CREAM CHEESE WHIP...\$5.50

SERVICES

Sit Down Service generally requires 1 server per 25-35 guests depending on the number of services that your event needs or the size and location of the event. A minimum of 4 servers is needed regardless of the event size. Some menu choices or services will require additional servers/ chefs. Servers will include a total of 8 hours; 2.5 hrs. of set-up, 5 hours of event time and 1/2 hour of clean-up.

- UNIFORMED SERVER (FOR UP TO 8 HRS.)** \$150/Per Server
- CHEF OR STATION ATTENDANT**...\$25/hr. (minimum 3 hrs.)
- BAR TENDER (4.5 HOUR OF SERVICE)**.....\$200 /4.5 hours
- CHANGEOVER**...\$200-\$300
CHANGEOVERS (SETTING UP THE RECEPTION AT THE SAME LOCATION AS THE CEREMONY AFTER THE CEREMONY IS OVER) WILL NEED TO BE PLANNED OUT CAREFULLY, PLEASE INQUIRE AS TO YOUR NEEDS FOR MORE INFORMATION
- ADDITIONAL EVENT TIME FOR OUR TEAM (BEYOND 8 HOURS)**
....\$400/ hour



Bar & Beverage Services

Prices do not include sales tax, Service Fee will be charged at 19%, Labor for Bar packages is charged at \$150 per bartender (per 4 hours of service) and additional hours at \$30 per hour. (One bartender/per 75 guests for all packages). Actual prices may vary depending on guest count, venue and length of service

HOSTED AND CASH BAR PACKAGES INCLUDE:

- ONE BAR STATION (PORTABLE BAR, BACK TABLE, LINEN) PER 100 GUESTS
- BAR SUPPLIES: ICE, NAPKINS, PLASTIC CUPS, STRAWS, POUR SPOUTS, BOTTLE OPENERS,
- COKE, DIET COKE, SPRITE, BOTTLED WATER, PERRIER, CRANBERRY JUICE, AND ORANGE JUICE.
- CHAMPAGNE TOAST INCLUDED (J. ROGET AND SPARKLING CIDER)

DOMESTIC BEERS:

BUD LIGHT, BUDWEISER, MICHELOB ULTRA, MILLER LIGHT, AND COORS LIGHT

IMPORT/MICROBREW BEERS:

CORONA, GUINNESS, NEWCASTLE, HEINEKEN, AMSTEL LIGHT, FAT TIRE, STELLA, BLUE MOON, PYRAMID HEFEWEIZEN, AND SAM ADAMS LAGER

BAR PACKAGES

CAMBRIA Package...\$21 p/p

ALCOHOL: GREY GOOSE VODKA, KETEL ONE CITRON/ORANGE, ABSOLUT VANILLA, BOMBAY SAPPHIRE GIN, BACARDI RUM, CAPTAIN MORGAN RUM, PATRON SILVER TEQUILA, JOHNNIE WALKER BLACK SCOTCH, MAKER'S MARK BOURBON, SEAGRAM'S 7, CROWN ROYAL, MALIBU RUM, APPLE PUCKER, PEACH SCHNAPPS, MIDORI, DISORONNO AMARETTO, GRAND MARNIER, KAHLUA, BAILEY'S IRISH CREAM, HENNESSEY, JAMESON.

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, AND GRENADINE. ALSO INCLUDES LIMES, LEMONS, OLIVES & CHERRIES.

BEER: CHOICE OF 3 IMPORT/DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: FRANCIS FORD COPOLLA "DIRECTORS CUT" CABERNET/CHARDONNAY

SANTA BARBARA Package...\$17 p/p

ALCOHOL: ABSOLUT OR STOLINAYA VODKA, SMIRNOFF CITRON/ORANGE, ABSOLUT VANILLA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN RUM, EL JIMADOR SILVER TEQUILA, DEWARS WHITE LABEL SCOTCH, JACK DANIELS BOURBON, SEAGRAM 7, MALIBU RUM, APPLE PUCKER, PEACH SCHNAPPS, POMEGRANATE, BLUE CURACAO, MIDORI, DISORONNO AMARETTO, TRIPLE SEC, KAHLUA, AND BAILEY'S IRISH CREAM

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE . ALSO INCLUDES LIMES, LEMONS, OLIVES, & CHERRIES.

BEER: CHOICE OF 1 IMPORT BEER AND OR 2 DOMESTIC BEER – PLEASE SEE ABOVE

WINE: DELOACH CHARDONNAY AND PINOT NOIR/CABERNET

CONTINUED.....



BAR PACKAGES continued

SAN SIMEON Package...\$14 p/p

ALCOHOL: WELL SELECTIONS OF VODKA, GIN, RUM, TEQUILA, SCOTCH, BOURBON, APPLE PUCKER, PEACH SCHNAPPS, MIDORI, AMARETTO, KAMORA, AND IRISH CREAM

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE

BEER: CHOICE OF 2 DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: CANYON ROAD CHARDONNAY AND MERLOT/CABERNET

CATALINA Package...\$12 p/p

BEER: CHOICE OF 2 DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: DELOACH CHARDONNAY AND PINOT NOIR OR CABERNET

Cash Bar....\$350

ALL CASH BARS REQUIRE A SET UP FEE OF \$350. IF YOUR EVENT IS BELOW 100 GUESTS, YOU WILL BE REQUIRED TO PAY A \$250 DEPOSIT TO GUARANTEE SALES AT THAT EVENT. IF SALES ARE BEYOND \$250, DEPOSIT WILL BE REFUNDED

THIS INCLUDES:

One bartender/bar setup per 75 guests, portable bar, back table and linen.

One bartender for four (4) hours of actual open bar time.

Additional Hour charged at \$50 per hour for the bartender.

Other Beverage & Bar options

Cappuccino Barista Bar \$7-10p/p INCLUDES

-LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY

-DISPOSABLE CUPS (CHINA CUPS AVAILABLE FOR RENT)

-PROFESSIONAL BARISTA(S)

-FRESH MADE COFFEE BEVERAGES INCLUDING; *Cappuccino, American, coffee shots, café Latte, Macchiato, Espresso Con Panna, Chai Latte, cafe mocha, Hot Chocolate.*

-ICED COFFEE BEVERAGES; *Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's*

TRAY PASSED COCKTAILS...

\$100+extra server(s) cost

BAR TENDERS (ONE PER 75-100)...\$200

Bring your own beverages and supplies

ICE SERVICE: \$1.75 P/P

provides Ice for your event for up to 4 hours

GLASSWARE

Bar Glassware - \$4.00 per person (based upon 4.5 hour event) – Includes Wine Glass, Double Old Fashioned, High Ball, and Martini Glass

Full Bar Glassware - \$5.00 per person (based upon 4.5 hour event) – Includes Wine Glass, Double old Fashioned, High Ball, Champagne Flute, and Martini Glass

Soft Drink Bar \$2.75 p/p

FREE SOFT DRINKS FOR YOUR GUESTS, PERFECT FOR "DRY" EVENTS

Sparkling juices bar \$3.50 p/p

*BOTTLED SPARKLING CIDER, BLUEBERRY, PEAR AND CRANBERRY JUICES CHILLED ON ICE AND SERVED TO YOUR GUESTS (ADD CHAMPAGNE FLUTES FOR \$.75P/GLASS)

Pellegrino Water Service \$2.75 p/p

INCLUDES PELLEGRINO WATER SERVICE (LIMIT 3 BOTTLES PER TABLE)

Coffee Service \$1.50 p/p

INCLUDES "SEATTLE'S BEST" COFFEE WITH CREAM AND SUGAR/SUGAR SUBSTITUTE

Additional Punch or Lemonade \$1.50 (each) p/p

ADD ICED TEA, SEASONAL BERRY LEMONADE, MINT JULEP, ICED COFFEE, BLOOD ORANGE LEMONADE, RASPBERRY SPRITZER, OR PEAR JUS SPITZER