



2019 WEDDING PACKAGES

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## WEDDING PLANNING AND COORDINATION

### PROFESSIONAL COORDINATION

To ensure a flawless event, Balboa Bay Resort requires our couples to hire the services of a professional Wedding Coordinator. At minimum, Balboa Bay Resort requires a professional "Month of" Wedding Coordinator to assist during the final planning stages and present to assist on the wedding day and ceremony rehearsal for a ceremony that takes place at Balboa Bay Resort. Please consult your Event Services Manager for recommendations on the Balboa Bay Resort's Pre-Approved Wedding Coordinators.

A wedding coordinator is responsible for the following:

- Create a timeline for your wedding day including the ceremony and reception
- Confirm details with all vendors several days prior to the wedding
- Work with you to organize, coordinate and execute a ceremony rehearsal
- Remind the bridal party of all pertinent instructions on the wedding day
- Be the liaison with your family, bridal party, and your various vendors
- Ensure corsages, bouquets, & boutonnieres are assigned/affixed to the correct individuals
- Arrange ceremony and reception programs, escort cards, favors and personal items
- Coordinate the ceremony by arranging the bridal party, assisting the bride with her dress, queuing music, etc.
- Coordinate the "Grand Entrance," first dance, toast, cake cutting and other events of the reception timeline
- Coordinate with vendors and the Banquet Captain to ensure timeliness of scheduled events throughout the reception
- Count and collect all wedding gifts & cards, and arrange delivery of gifts to the appropriate area or location at the conclusion of the event

### BALBOA BAY RESORT EVENT SERVICES

Once you have signed an agreement with a Balboa Bay Resort Sales Manager, an Event Services Manager will contact you to begin planning the details of your special day. She/He will be your primary contact at the Resort throughout the planning phase of your Wedding Day. An Event Services Manager is responsible for the following.

- Act as a menu consultant for all food and beverage selections and collaborate on the details of your menu selections at your scheduled food tasting
- Prepare all documentation (Banquet Event Orders) that thoroughly outline the timing of events, food and beverages that are to be served, and setup details
- Prepare diagrams of the wedding ceremony, cocktail reception and dinner
- Recommend linens and any décor items available to you from the Resort
- Recommend special event professionals who provide wedding coordination, music, entertainment, florals, décor, photography, invitations, ceremony officiation, invitations, etc.
- Provide an estimate of total charges once all details have been finalized
- Oversee the set-up of the ceremony area, reception areas, food preparation and all other resort operations to ensure they are executed as documented in the Banquet Event Orders and Diagrams
- Be an additional on-site liaison between your Wedding Coordinator and the resort staff
- Ensure a seamless transition to your designated Banquet Captain on the wedding day once the "Grand Entrance" has occurred
- Review final charges for accuracy prior to the completion of final bill by the Resort's accounting department

### VENDORS

Upon contracting with Balboa Bay Resort, we will provide a complete referral list of preferred and pre-approved vendors who may guide and assist you with the coordination and design of your wedding day. If you prefer, you are welcome to make arrangements with your own professional vendors. These vendors must be professionally licensed and are required, upon the request of Balboa Bay Resort, provide proof of insurance and co-insure Balboa Bay Resort for any liabilities.

Balboa Bay Resort reserves the right to approve or refuse any vendors.

Balboa Bay Resort shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any items left unattended. Dedicated Security Officers may be arranged through the Event Services Office at an additional charge.

## WEDDING, CATERING AND BANQUET STANDARDS

### FOOD AND BEVERAGE

When planning your plated menu, we suggest selecting two main courses for all guests plus a vegetarian option. The events department must be provided with all meal function selections no later than 15 business days prior to the event. The client must provide individual guest place cards that include a symbol indicating each guests' entree selection. Balboa Bay Resort takes into account that you may have some wedding guests with individual dietary requests as well. Notifying us in advance of these needs will ensure your guests are content from the beginning.

All food and beverages must be purchased through the Balboa Bay Resort and consumed on premises. A 24% service charge and applicable sales tax will be added to all food and beverage items. The service charge is subject to the current state sales tax (CA State Board of Equalization Regulation Code No. 1603). All menu prices are subject to change and will be confirmed (90) days prior to your event. Total costs vary according to the menu selections and type of event.

### BARS

For hosted bars, we provide one bar and bartender for up to 75 guests. If the client chooses to increase the number of bartenders above our standard, a \$150.00 bartender fee will be assessed for each additional bar/bartender provided. A bartender fee of \$150.00 will be assessed whenever any bar does not sell a minimum of \$500.00 in bar sales.

Hosted bars may be inspected by the client immediately preceding and following the bar operation for opening and closing inventories. If no inspection is made the client waives the right to contest the consumption of beverages.

### TASTINGS

One complimentary tasting is provided for plated events with a contracted food & beverage minimum of \$15,000 or more. Tastings may also be scheduled for events with less than a \$15,000 contracted food & beverage minimum at an additional charge. Menu selections must be provided two (2) weeks in advance of the tasting. Tastings take place in our Waterline Restaurant and are provided Tuesdays, Wednesdays, and Thursdays at 11:00am and 1:00pm. Menu tastings are hosted for four (4) guests. Additional guests or menu items may be charged to your event account at an additional cost.

### GUARANTEES OF ATTENDANCE

In order to ensure the success of your event, it is necessary for the Event Services Office to be notified with your final guest and menu counts no later than five (5) business days prior to the event date. This number may not be subject to any further reduction after the guarantee has been provided. Should your attendance increase after this date, the Resort may not be able to provide identical food or beverage services beyond 3% over your guarantee. If the Event Services Office is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee.

### EVENT SETUP

Balboa Bay Resort provides the following equipment:

- 66" round tables to accommodate 8 to 10 guests
- 72" round tables to accommodate up to 12 guests (limited supply)
- White resin chairs for ceremonies and outdoor receptions
- Upholstered banquet chairs for receptions
- Floor length linens with coordinating overlays in your choice of white or ivory
- Votive candles (up to 4 per table)
- Custom Printed Menus
- Wood dance floor in 4'x4' sections
- Black carpeted staging in 6'x8' sections
- Draped 8' tables for escort cards, gifts, etc.
- High and low 36in cocktail tables

Enhancement options:

- Chiavari Chairs & Glass Beaded Charges: \$13 per place setting, plus delivery fees and tax
- White Dance Floor: \$425 (12'x16') or \$925 (20'x20'), plus delivery fees and tax
- Outdoor Heaters: \$125 each, plus delivery fees and tax
- Coat Check Attendant: \$150 for the evening, one attendant required for every (100) guests

## LIDO PACKAGE

Selection of Hot & Cold Hors d'Oeuvres  
Two Course Plated Dinner  
Custom Wedding Cake  
Champagne Toast  
Three Hour Deluxe Bar  
Luxurious Overnight Accommodations for Bride and Groom on Wedding Night  
**\$168 per person**

*add \$4 per person to upgrade to a Specialty Bar, add \$8 per person to upgrade to a Premium Bar*

### HORS D'OEUVRES

(Select Three)

#### Cold Selections

Humboldt Fog Goat Cheese, Stone Fruit Chutney,  
Walnut Crostini

Vadouvan Spiced Chicken Salad, Mango Chutney,  
Savory Tart Shell

Marinated Shrimp, Avocado, Tortilla Chip

#### Hot Selections

Spinach & Feta Spanakopita, Sun-Dried Tomato Tapenade

Edamame Potsticker, Ginger Soy Sauce

Moroccan Spiced Chicken Skewer with Cucumber Mint Raita

Bacon Wrapped Stuffed California Date,  
Port-Infused Stilton Cheese

### SOUP OR SALAD

(Select One)

Roasted Butternut Squash Soup with  
Pomegranate Seeds and Sage

Potato Leek Soup with Crispy Leek and Flowers

Little Gem Lettuce, Shaved Parmigiano-Reggiano,  
and Baguette Crisp, Caesar Dressing

Organic Gathered Greens, Shaved Marcona Almonds  
Strawberry, Humboldt Fog Cheese, Radish,  
Champagne Vinaigrette

Arugula, Spinach, Poached Pear, Candied Walnuts,  
Dried Cherries, Gorgonzola Cheese,  
Port Wine Vinaigrette

Heirloom Tomato Carpaccio, Burrata Cheese, Arugula,  
Cucumber Ribbons, Kalamata Olive Powder,  
Balsamic Vinaigrette

### ENTRÉES

(Select Two)

Prosciutto Wrapped Roasted Chicken Breast Stuffed with  
Boursin Cheese, Pomme Puree, Asparagus, Herb Chicken Jus

Citrus Marinated Breast of Chicken with Mushroom Risotto,  
Watercress Salad, Whole Grain Mustard

Seared Atlantic Salmon with Creamy Orzo with Asparagus,  
Herbs, Lemon, Gremolata, Watercress, Frisee and Herb Salad

Glazed Beef Short Ribs with Creamy Polenta,  
Red Wine Braising Jus

### DESSERT

Cut and Service Wedding Cake

Coffee & Tea Service



## **BALBOA PACKAGE**

Selection of Hot & Cold Hors d'Oeuvres  
Two Course Plated Dinner & Custom Wedding Cake  
Champagne Toast & Deluxe Wine Service with Dinner  
Four Hour Deluxe Bar  
Chiavari Chair & Glass Charger Décor Enhancements  
Luxurious Overnight Accommodations for Bride and Groom on Wedding Night

**\$215 per person**

*add \$4 per person to upgrade to a Specialty Bar, add \$8 per person to upgrade to a Premium Bar*

### **HORS D'OEUVRES**

(Select Four)

#### **Cold Selections**

Humboldt Fog Goat Cheese, Stone Fruit Chutney,  
Walnut Crostini

Vadouvan Spiced Chicken Salad, Mango Chutney,  
Savory Tart Shell

Ahi Tuna Poke, Avocado, Sesame Cone

Smoked Salmon Tartare and Chives, Crème Fraîche in  
Savory Tart Shell

Marinated Shrimp, Avocado, Tortilla Chip

#### **Hot Selections**

Spinach & Feta Spanakopita Sun-Dried Tomato Tapenade

Edamame Potsticker, Ginger Soy Sauce

Petite Crab Cake with Louis Sauce

Coconut Shrimp with Sweet Chili Sauce

Peking Duck Spring Roll with Apricot Sauce

Short Rib and Roquefort Hand Pie

Bacon Wrapped Stuffed California Date,  
Port-Infused Stilton Cheese

### **SOUP OR SALAD**

(Select One)

Roasted Butternut Squash Soup with  
Pomegranate Seeds and Sage

Potato Leek Soup with Crispy Leek and Flowers

Little Gem Lettuce, Shaved Parmigiano-Reggiano,  
and Baguette Crisp, Caesar Dressing

Organic Gathered Greens, Shaved Marcona Almonds  
Strawberry, Humboldt Fog Cheese, Radish,  
Champagne Vinaigrette

Arugula, Spinach, Poached Pear, Candied Walnuts,  
Dried Cherries, Gorgonzola Cheese,  
Port Wine Vinaigrette

Heirloom Tomato Carpaccio, Burrata Cheese, Arugula,  
Cucumber Ribbons, Kalamata Olive Powder,  
Balsamic Vinaigrette

### **ENTREES**

(Select Two)

Prosciutto Wrapped Roasted Chicken Breast Stuffed with  
Boursin Cheese, Pomme Puree, Asparagus, Herb Chicken Jus

Citrus Marinated Breast of Chicken Mushroom Risotto,  
Whole Grain Mustard, Watercress Salad

Seared Atlantic Salmon with Creamy Orzo with Asparagus,  
Herbs, Lemon, Gremolata, Watercress, Frisée and Herb Salad

Grilled Halibut, Capers, Chili, Fregola Pasta with  
Tomato Basil Pesto and Micro Herbs

Glazed Beef Short Ribs with Creamy Polenta,  
Red Wine Braising Jus

Seared Filet Mignon with Roasted Truffle Potato Gratin,  
Asparagus, Truffle Perigourdine Sauce

### **DESSERT**

Cut and Service Wedding Cake

Coffee & Tea Service

## COASTAL RIVIERA PACKAGE

Selection of Hot & Cold Hors d'Oeuvres  
Two Course Plated Dinner & Custom Wedding Cake  
Champagne Toast & Specialty Wine Service with Dinner  
Four Hour Specialty Bar (*add \$4 per person to upgrade to a Premium Bar*)  
Late Night Snacks  
Chiavari Chairs, Glass Chargers, and Upgraded Linen Decor Enhancements  
Luxurious Overnight Accommodations for Bride and Groom on Wedding Night  
**\$240 per person**

### HORS D'OEUVRES

(Select Four)

#### Cold Selections

Humboldt Fog Goat Cheese, Stone Fruit Chutney,  
Walnut Crostini

Vadouvan Spiced Chicken Salad, Mango Chutney,  
Savory Tart Shell

Beef Tenderloin Tartare, Horseradish Cream, Lavosh

Ahi Tuna Poke, Avocado, Sesame Cone

Marinated Shrimp, Avocado, Tortilla Chip

#### Hot Selections

Spinach & Feta Spanakopita, Sundried Tomato Tapenade

Edamame Potsticker, Ginger Soy Sauce

Petite Crab Cake with Louis Sauce

Coconut Shrimp with Sweet Chili Sauce

Peking Duck Spring Roll with Apricot Sauce

Beef Short Rib and Roquefort Hand Pie

Bacon Wrapped Stuffed California Date with  
Port-Infused Stilton Cheese

### SOUP OR SALAD

(Select One)

Roasted Butternut Squash Soup with  
Pomegranate Seeds and Sage

Potato Leek Soup with Crispy Leek and Flowers

Little Gem Lettuce, Shaved Parmigiano-Reggiano,  
and Baguette Crisp, Caesar Dressing

Organic Gathered Greens, Shaved Marcona Almonds  
Strawberry, Humboldt Fog Cheese, Radish,  
Champagne Vinaigrette

Arugula, Spinach, Poached Pear, Candied Walnuts,  
Dried Cherries, Gorgonzola Cheese,  
Port Wine Vinaigrette

Heirloom Tomato Carpaccio, Burrata Cheese, Arugula,  
Cucumber Ribbons, Kalamata Olive Powder,  
Balsamic Vinaigrette

### ENTREES

(Select Two)

Prosciutto Wrapped Roasted Chicken Breast Stuffed with  
Boursin Cheese, Pomme Puree, Asparagus, Herb Chicken Jus

Seared Atlantic Salmon with Creamy Orzo with Asparagus,  
Herb, Lemon, Gremolata, Watercress, Frisee and Herb Salad

Seared Chilean Sea Bass, Ratatouille Stuffed Squash Blossom,  
Roasted Garlic Mashed Potato, Pesto Beurre Blanc

Seared New York Steak with Creamy Farro, Tomatoes,  
Capers, Broccolini, Bordelaise Sauce

Seared Filet Mignon with Roasted Truffle Potato Gratin,  
Asparagus, Truffle Perigourdine Sauce

### DESSERT

Cut and Service Wedding Cake

Coffee & Tea Service

### LATE NIGHT SNACKS

(Select One)

Mini Angus Beef Sliders, Caramelized Onion, Aged Cheddar

Chicken Tacos, Appropriate Condiments, Flour & Corn Tortillas

## ENHANCEMENTS

25 Guest Minimum / Maximum Two-Hour Service

### CALIFORNIA FARMERS' MARKET VEGETABLE DISPLAY

Assorted Organic Raw and Grilled Baby Vegetables  
Served with Hummus, Kale Dip

**\$16 per person**

### ARTISANAL CHEESE DISPLAY

Variety of Imported and Artisanal Domestic Cheeses Seasonal Stone Fruit Chutney,  
Almonds, Organic Artisanal Crackers, Almond and Fig Bread,  
Assorted Rustic Breads

**\$23 per person**

### CHARCUTERIE

Assorted Artisanal Salamis, Bresaola, Mortadella, Capicola, Prosciutto,  
Almonds Served with Olives, Cornichons, Stone Ground Mustard  
and Fresh Baguettes

**\$24 per person**

### ITALIAN ANTIPASTO

Prosciutto, Soppressata, Salami, Mortadella and Finocchio Salami Marinated Artichokes,  
Olives, Roasted Peppers, Roasted Forest Mushrooms Buffalo, Mozzarella,  
Balsamic Cured Cipollini Onion, Marinated Vegetables  
Grilled Focaccia and Grissini

**\$26 per person**

### BUTLER PASSED HORS D'OEUVRES

Increase the number of Butler Passed Hors d'Ouevres  
during your Cocktail Reception

**\$8 per piece**

### CHILLED SEAFOOD ON ICE

Fresh Oysters (1 Piece per Person)  
Jumbo Shrimp (3 Pieces per Person)  
Crab Claws (2 Pieces per Person)  
Lemons, Cocktail and Louis Sauce, Mignonette

**\$42 per person**

### FRESH SUSHI DISPLAY

(5 pieces per person)  
Shrimp, Yellow Tail, Ahi Tuna, Salmon Sashimi, Assorted Sushi Rolls Pickled Ginger,  
Wasabi and Soy Sauce

**\$39 per person**

**Sushi Chef Available Upon Request for \$250**

### LATE NIGHT SNACKS

Mini Angus Beef Sliders with Caramelized Onion and Aged Cheddar	<b>\$11 per person</b>
Beer Battered French Fries with Ketchup and 1000 Island	<b>\$6 per person</b>
Chicken Tacos with Appropriate Condiments, Flour and Corn Tortillas	<b>\$11 per person</b>
Custom Candy Bar and Sweet Treats (minimum 50 guests)	<b>\$16 per person</b>

## BAR SELECTIONS

### DELUXE BRANDS

Three Olives Vodka  
Burnett's Gin  
Evan Williams  
Famous Grouse Scotch  
Jose Cuervo Tradicional  
Cane Run Rum

### WINES

Angeline Varietals  
Korbel Brut Sparkling Wine

### SPECIALTY BRANDS

Tito's Vodka  
Bombay Gin  
Maker's Mark Bourbon  
Chivas Regal 12-Year-Old Scotch  
Herradura Blanco Tequila  
Bacardi Silver Rum

### WINES

Estancia Varietals  
Le Grand Courtae Sparkling Wine

### PREMIUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Woodford Reserve Private Barrel Bourbon  
Johnny Walker Black Scotch  
Hudson Single Barrel Rye  
Herradura Double Reposado Private Barrel Tequila  
Bacardi 8 Year Rum

### WINES

St. Francis Varietals  
Mumms Napa Brut Prestige Sparkling Wine

### DOMESTIC BEERS

Budweiser  
Coors Light  
Samuel Adams

### CRAFT BEERS

Towne Park Varieties  
Stone IPA

### IMPORTED BEERS

Corona  
Heineken  
Stella Artois

### BEVERAGES ON CONSUMPTION

	HOST	CASH
Deluxe Cocktails	\$12 per drink	\$13 per drink
Deluxe Martini	\$15 per drink	\$16 per drink
Deluxe Wine	\$39 per bottle	\$9 per glass
Deluxe Sparkling Wine	\$38 per bottle	\$10 per glass
Specialty Cocktails	\$14 per drink	\$15 per drink
Specialty Martini	\$17 per drink	\$18 per drink
Specialty Wine	\$40 per bottle	\$10 per glass
Specialty Sparkling Wine	\$40 per bottle	\$11 per glass
Premium Cocktails	\$16 per drink	\$17 per drink
Premium Martini	\$19 per drink	\$20 per drink
Premium Wine	\$53 per bottle	\$15 per glass
Premium Sparkling Wine	\$65 per bottle	\$15 per glass
Domestic Beer	\$8 per bottle	\$9 per bottle
Craft Beer	\$8 per bottle	\$9 per bottle
Imported Beer	\$9 per bottle	\$10 per bottle
Soft Drinks	\$6 each	\$6 each
Mineral Water	\$6 each	\$6 each

Cash Bar Prices are Inclusive of Sales Tax and Service Charge.

All bars require a Bartender at a Labor Charge of \$150, the Bartender Labor Fee is waived with \$500 in bar sales.

Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify the consumption and agrees to accept the Resort's final count.



## BANQUET WINE LIST

Priced Per Bottle, Vintages and Availability Subject to Change

### CHAMPAGNE

Perrier Jouet Grand Brut, N/V	\$96
Veuve Clicquot "Yellow Label" Brut, N/V	\$124
Moët & Chandon Imperial	\$145

### SPARKLING WINES

Valdo Prosecco Brut, Friuli-Venezia-Giulia, Italy	\$41
Schramsberg Blanc de Blancs Brut, Napa Valley	\$67
Sofia Blanc de Blancs, California	\$46
Korbel Brut, California	\$38
Piper Sonoma Brut, Sonoma	\$40
Le Grand Courtage, Blanc de Blancs, France	\$40
Le Grand Courtage, Brut Rose, France	\$40
Mumms Brut Prestige, Napa Valley	\$65

### WHITE WINES

Angeline Chardonnay, California	\$39
Estancia Chardonnay, Central Coast	\$48
St. Francis Chardonnay, Sonoma County	\$53
Rodney Strong "Chalk Hill Estate" Chardonnay, Sonoma County	\$46
Daou Chardonnay, Paso Robles	\$49
Sonoma-Cutrer Chardonnay "Russian River Ranches", Sonoma	\$62
Trefethen Chardonnay, Oak Knoll District Napa	\$60
Frank Family Chardonnay, Carneros	\$73
Ferrari-Carano Chardonnay, Alexander Valley	\$89
Jordan Chardonnay, Russian River Valley	\$89
Rombauer Chardonnay, Carneros	\$105
Angeline Sauvignon Blanc, California	\$39
Ferrari-Carano Sauvignon Blanc, Sonoma County	\$45
St. Francis Sauvignon Blanc, Sonoma County	\$53
Oyster Bay Sauvignon Blanc, Marlborough	\$52
Duckhorn Sauvignon Blanc, Napa Valley	\$64
Estancia Pinot Grigio, Central Coast	\$48
Pighin Pinot Grigio, Grave, Friuli	\$55
Chateau Montelena Riesling, Potter Valley	\$67
Fleur de Prairie Rose, Cotes de Provence, France	\$51
Smoke Tree Rose, Sonoma County	\$51

### RED WINES

Angeline Cabernet Sauvignon, California	\$39
Estancia Cabernet Sauvignon, Central Coast	\$48
St. Francis Cabernet Sauvignon, Sonoma County	\$53
Daou Cabernet Sauvignon, Paso Robles	\$68
Justin Cabernet Sauvignon, Paso Robles	\$70
Trefethen Cabernet Sauvignon, Napa Valley	\$111
Rodney Strong Cabernet Sauvignon, Sonoma County	\$66
Hess Allomi Cabernet Sauvignon, Napa Valley	\$91
Trinchero, Mario's Vineyard Cabernet Sauvignon, California	\$102
Jordan Cabernet Sauvignon, Alexander Valley	\$121
Flora Springs Merlot, Napa Valley	\$70
St. Francis Merlot, Sonoma County	\$53
Estancia Merlot, Central Coast	\$48
Duckhorn Merlot, Napa Valley	\$122
Angeline Pinot Noir, California	\$39
Estancia Pinot Noir, Central Coast	\$48
St. Francis Pinot Noir, Sonoma County	\$53
Roth Estate Pinot Noir, Sonoma Coast	\$69
Prisoner Red Blend, Napa Valley	\$102
Trinitas Cellars "Old Vine" Zinfandel, Mendocino Bodega	\$57
Colome Malbec, Argentina	\$61

## WEDDING CEREMONY PACKAGES

### INTIMATE CEREMONY PACKAGE

(up to 149 guests)

Bay Front Lawn \$3,800 plus tax

Members Lawn & Beach \$4,800 plus tax

### GRAND CEREMONY PACKAGE

(150 guests and above)

Bay Front Lawn \$4,200 plus tax

Members Lawn & Beach \$5,200 plus tax

### CEREMONY INCLUSIONS

Complimentary Valet Parking

White Resin Chairs

Microphone & Sound System with Dedicated Technician





We look forward to hosting your event!

Sales & Catering Department

1221 West Coast Highway, Newport Beach, CA 92663

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