

THE CHALET EVENT CENTER PRICE GUIDE

Our venue rental includes- 60" round tables, white resin chairs, setup and take down, 5,500 sq. ft reception space, buffet room, cocktail space, patio access, Wi-Fi and free parking.

Venue Rental Time

10 Consecutive Hours

Venue Capacity

200 with a dance floor space

220-250 with no dance space

CEREMONY

Outdoor Ceremony with chairs and arbor: \$1,200

VENUE RATE (WITH OUTSIDE CATERING)

Monday – Thursday: \$3000

Friday/Sunday: \$4500

Saturday Rental: \$5500

VENUE RATE WITH IN-HOUSE CATERING & BAR

100+ GUESTS.

Monday-Thursday: \$1500

Friday & Sunday: \$1750

Saturday: \$2750

Add-on

(S) 16x16 White Dance Floor: \$900

(M) 20X20 White Dance Floor: \$1200

(L) 28X20 White Dance Floor: \$1800

CATERING PRICE GUIDE (Buffet Style)

CATERING MENU

PRIVATE FOOD TASTING FOR 2: \$250
\$35 PER ADDITIONAL PERSON

RENTALS:

-NAPKINS .95/PP

-CHARGERS: 3.50-5/PP

-FLOOR LENGTH LINEN: 18/TABLE

20% GRATUITY WILL BE ADDED TO F&B

PLUS, MANDATORY MINIMUM
STAFFING REQUIREMENTS DETERMINED
BY GUEST COUNT.

CONTACT

BOSUE QUINONEZ
OPERATIONS MANAGER

PHONE:
916-868-4258

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THECHALETEVENTCENTER@GMAIL.COM

BRONZE PACKAGE: \$49/PP*

- 1 Protein
- 1 Salad
- 1 Side
- 1 Veggie
- 1 Vegetarian option

SILVER PACKAGE: \$55/PP*

- 2 Proteins
- 1 Salad
- 1 Side
- 1 Veggie
- 1 Vegetarian option

GOLD PACKAGE: \$70/PP* (MOST POPULAR)

- 2 Proteins
- 1 Salad
- 1 Side
- 1 Veggie
- 1 Vegetarian option
- 3 Passed appetizers

PLATINUM PACKAGE: \$109/PP PLATED ONLY*

- 2 Premium Proteins
- 1 Salad
- 2 Sides
- 1 Veggie
- 1 Vegetarian option
- 4 Passed appetizers

BEVERAGE PACKAGE: \$24/pp*

Beer: Modelo, 805, Corona

Wine: Cabernet & Chardonnay

Champagne toast (+4/PP)

SOFT DRINKS (A LA CARTE) \$3/pp

Coke, Diet Coke, Sprite, Water Station

*All packages include coffee, hot tea, water, soft drinks, and iced tea, bread & butter, plates and basic utensils, and glassware.

*Beverage package includes glassware and ice.

*Cash/ticket bar available. \$2,000 min.

*Plated service available for an additional \$10/PP.

*1 hour table side wine pour: \$250

ENTRÉE

SUPERIOR ANGUS TRI TIP SIRLOIN

SEASONED WITH FRESH HERBS, GARLIC, GREEN PEPPERCORNS, AND SEA SALT. SERVED WITH MUSHROOM RED WINE AND HORSERADISH SAUCES ON THE SIDE.

CHIMICHURRI TRI-TIP

GARLIC HERB MARINATED TRI-TIP WITH AN ARGENTINIAN-STYLE CHIMICHURRI. MADE WITH FRESH PARSLEY AND GARLIC.

BRANDY PEPPERCORN TRI-TIP

BLACKENED TRI-TIP WITH A CREAMY PEPPERCORN SAUCE.

HUNTER

CHICKEN BREAST, MUSHROOMS, TOMATO, GREEN ONION, FRESH HERBS IN A RED WINE POULTRY GLAZE.

PICCATA

LIGHTLY FLAVORED CHICKEN BREAST, SERVED IN A WHITE WINE AND BUTTER SAUCE WITH GARLIC, LEMON JUICE, CAPERS AND FRESH PARSLEY.

TEQUILA

MARINATED GRILLED CHICKEN THIGHS SERVED WITH FIRE ROASTED SALSA.

TARRAGON

SAUTEED CHICKEN BREAST SERVED IN GARLIC TARRAGON CREAM SAUCE.

Eggplant Parmigiana (Vegetarian)

BREADED EGGPLANT TOPPED BAKED WITH FRESH MOZZARELLA AND BASIL, THEN TOPPED WITH HOUSE-MADE MARINARA SAUCE.

Vegetarian Lasagna (Vegetarian)

LASAGNA LAYERED WITH SPINACH, RICOTTA CHEESE, AND SQUASH WITH A WHITE WINE CREAM SAUCE.

Stuffed Portobello Mushrooms (*can be vegan*)

BAKED PORTOBELLO MUSHROOMS STUFFED WITH QUINOA, DEXELLE, BRIE AND HERBS.

PREMIUM ENTRÉE'S

TUSCAN BAKED SALMON

GARLIC BASIL CREAM SAUCE, WHITE WINE, SHALLOT, CHERRY TOMATOES

YOSHIDA GLAZED SALMON

SPICY SESAME GINGER GLAZED SALMON

MEDITERRANEAN SALMON

SALMON TOPPED WITH MEDITERRANEAN RELISH MADE OF CHERRY TOMATOES, ARTICHOKE HEARTS, CAPERS, MIXED OLIVES, BASIL AND LEMON JUICE.

HERB CRUSTED PRIME RIB

SLOW ROASTED PRIME RIB TOPPED WITH AND HERB COMPOUND BUTTER

BRANDY PEPPERCORN PRIME RIB

SLOW ROASTED PRIME RIB TOPPED WITH A BRANDY PEPPERCORN CREAM SAUCE

FLAT IRON RIB EYE STEAK

SEARED PRIME RIB TOPPED WITH BEEF DEMI GLACE AND HORSY SAUCE

POACHED LOBSTER TAIL WITH GARLIC HERB BUTTER

PERSONALIZED POACHED LOBSTER TAILS SERVED WITH A GARLIC HERB BUTTER.

SALAD

YOUNG GREEN SALAD

DRIED CRANBERRIES, RED ONION, CUCUMBER, CHERRY TOMATO, FETA CHEESE AND TOASTED WALNUTS SERVED WITH RASPBERRY VINAIGRETTE.

HOUSE SALAD

CHOPPED ICEBERG LETTUCE, BACON, CHERRY TOMATOES, PICKLED FENNEL, BLUE CHEESE, TARRAGON AND PARSLEY HERB MIX SERVED WITH RANCH OR BLUE CHEESE DRESSING.

GREEK SALAD

CUCUMBERS, ARTICHOKE HEARTS, CHERRY TOMATO, KALAMATA OLIVES, SWEET PEPPERS AND FETA CHEESE SERVED WITH A RED WINE VINAIGRETTE.

CAPRESE SALAD

MINI MOZZARELLA, CHERRY TOMATO, BASIL CHIFFONADE, BALSAMIC REDUCTION.

ROMAINE HEART CAESAR

CLASSIC DRESSING, GARLIC CROUTONS, PARMESAN CHEESE TOSSED WITH CRISPY ROMAINE.

SPINACH SALAD

CHERRY TOMATO, RED ONIONS, GOAT CHEESE, TOASTED ALMONDS SERVED WITH BALSAMIC VINAIGRETTE.

SIDES

MACARONI AND CHEESE

GARLIC CREAM, SHARP CHEDDAR CHEESE

RICE PILAF

BASMATI, GARLIC, SHALLOT, GREEN ONION, CHICKEN STOCK

YOLO MUSHROOM PILAF

BASMATI, SAUTEED MUSHROOM, GREEN ONIONS, VEGETABLE BROTH

MASHED RUSSET

GARLIC CREAM, BUTTER AND HERBS

ROASTED POTATOES

GARLIC, BUTTER, MIXED HERBS

PENNE PASTA ALFREDO

GARLIC CREAM, PARMESAN CHEESE AND PARSLEY

SCALLOP POTATOES

THIN SLICED YUKON, GARLIC CREAM, MIXED HERBS BAKED WITH MONTEREY JACK CHEESE.

VEGETABLES

SAUTEED GREEN BEANS

COOKED IN BUTTER WITH GARLIC, SHALLOT, WHITE WINE, SWEET PEPPERS AND TOASTED PECANS.

VEGETABLE MEDLEY

ROASTED YELLOW SQUASH, ITALIAN ZUCCHINI, BROCCOLI, CAULIFLOWER, CARROTS, ONIONS, SWEET PEPPERS, GARLIC AND HERBS.

ROASTED BRUSSEL SPROUTS

BACON, PARMESAN CHEESE, BALSAMIC REDUCTION

CHEESY BROCCOLI

SEASONED WITH GARLIC AND CHILI FLAKES, BAKED WITH CHEDDAR CHEESE.

APPETIZERS

ARTICHOKE CROSTINI

GOAT AND CREAM CHEESE MIX, ARTICHOKE HEARTS, PARMESAN CHEESE, BALSAMIC REDUCTION

CHICKEN AND MUSHROOM SLIDERS

SHOYU CHICKEN, SAUTEED MUSHROOMS, PICKLED CUCUMBERS, SOY PEANUT SAUCE.

SALMON CAKES (+\$3)

HOUSEMADE SALMON CAKES TOPPED WITH DILL CREMA, CHIVES AND LEMON ZEST.

STUFFED MUSHROOMS

CREAM CHEESE, MIXED HERBS, GARLIC CREAM.

BEEF WELLINGTON BITES (+3)

BEEF TENDERLOIN, PROSCIUTTO, MUSHROOM DEXELLE BAKED IN PUFF PASTRY SERVED WITH BEARNAISE SAUCE.

JERK CHICKEN SKEWERS

DRY RUBBED CHICKEN THIGH SERVED WITH SPICED BERRY SAUCE AND GREEN ONIONS.

RISOTTO ARANCINI (CAN BE VEGETARIAN)

CRISPY, CHEESY RISOTTO BALL SERVED WITH HOUSEMADE MARINARA SAUCE.

ROASTED TOMATO BASIL BRUSCHETTA

ROASTED TOMATOES AND FRESH BASIL TOPPED ON GARLIC BRUSHED BRUSCHETTA.

CHICKEN QUESADILLAS

SHREDDED CHICKEN COVERED IN AMERICAN CHEESE IN A FLOUR TORTILLA.

Desserts (PICK 3)

\$16/PP

- Mini Beignets
- Chocolate Chip Cannoli
- Assorted Cheesecake Bites
- Mini Churros
- Bunuelos filled with Custard and Marmalade
- Tiramisu Shooters
- Tres Leche Shooters
- Strawberry shortcake
- Maple Cocoa Bites
- Banana Pudding Parfait
- Pina Colada Tart
- Fresh Fruit Tart

LATE NIGHT STREET TACOS**\$16/PP**

SERVED ON OUR TERRACE FROM 10PM TO 11PM. PROTEINS INCLUDE ASADA (STEAK), AL PASTOR (PORK), Y POLLO (CHICKEN). RED AND GREEN SALSA. AVERAGE OF 4 TACO'S PER PERSON.

RICE (+2)

CILANTRO LIME, SPANISH OR MANGO SAFFRON

BEANS (+2)

BLACK, PINTO OR REFRIED

FLATBREADS (PICK 3)**\$16/PP**

CHIPOTLE BBQ SHRIMP

ROASTED MUSHROOM

PESTO CHICKEN AND FRESH MOZZARELLA

ROASTED TOMATO

ALL-NATURAL PEPPERONI