



EVENT & CATERING
MENU



HOTEL CATERING POLICIES & PROCEDURES

FOOD AND BEVERAGE SERVICE

The Hotel is licensed to serve food and beverages; no food or beverage may be brought into the hotel. The staff at the Oasis is certified to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated.

MENU SELECTIONS

The Oasis requests your selection of menus no less than 21 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices and items are subject to change until confirmed on banquet event orders due to the market and availability.

DIETARY RESTRICTIONS

Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees. - Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price. Breakfast \$25 • Lunch \$50 • Dinner \$75

OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function. Music at outdoor locations must conclude by 10:00PM

BANNERS-SIGNS-DISPLAYS

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Oasis Engineering Department. If you intend to hang a banner, this will be handled by a member of the Oasis staff for a charge of \$50.00 per hour. Banners and signs are restricted to private group function areas.

BARTENDER FEE

A \$250 non-negotiable bartender fee will be added to each event space where alcohol is served.

DAMAGE WAIVER

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Sales Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurances. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name The Oasis at Death Valley (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish The Oasis with the certificate of insurance or confirmation of coverage

PACKAGE DELIVERY-STORAGE

The resort will only accept packages weighing under 150 pounds, unless previous arrangements have been made through the Conference Services Department. We kindly request that all boxes shipped be scheduled to arrive at the resort no earlier than 5 days prior to the event.

Packages delivered to the resort must be shipped prepaid and marked to the attention of the Sales Manager, with the name of the event. Packages sent COD will be refused. Removal of equipment and packages should be no later than the day following the completion of the program. This is the responsibility of the client. Cost of shipping plus handling charges of \$5.00 per package incoming and \$5.00 per package outgoing will be assessed on all boxes received. Additional labor charges may apply for movement of boxes by resort personnel beyond the primary meeting room or office assigned to the group. Each incoming or outgoing package will be charged a handling fee by weight:

These charges are in addition to actual freight cost.

0-25 LBS. -\$10.00

26-50 LBS. -\$20.00

51-100 LBS. -\$50.00

100 LBS. & OVER-\$100

HOTEL CATERING POLICIES & PROCEDURES

SERVICE CHARGE & SALES TAX

All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event

CONTRACTED FOOD & BEVERAGE

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

OUTSIDE LIGHTING

The engineering staff at The Oasis must connect any outside lighting at a rate of \$50.00 per hour.

SHUTTLE DRIVER

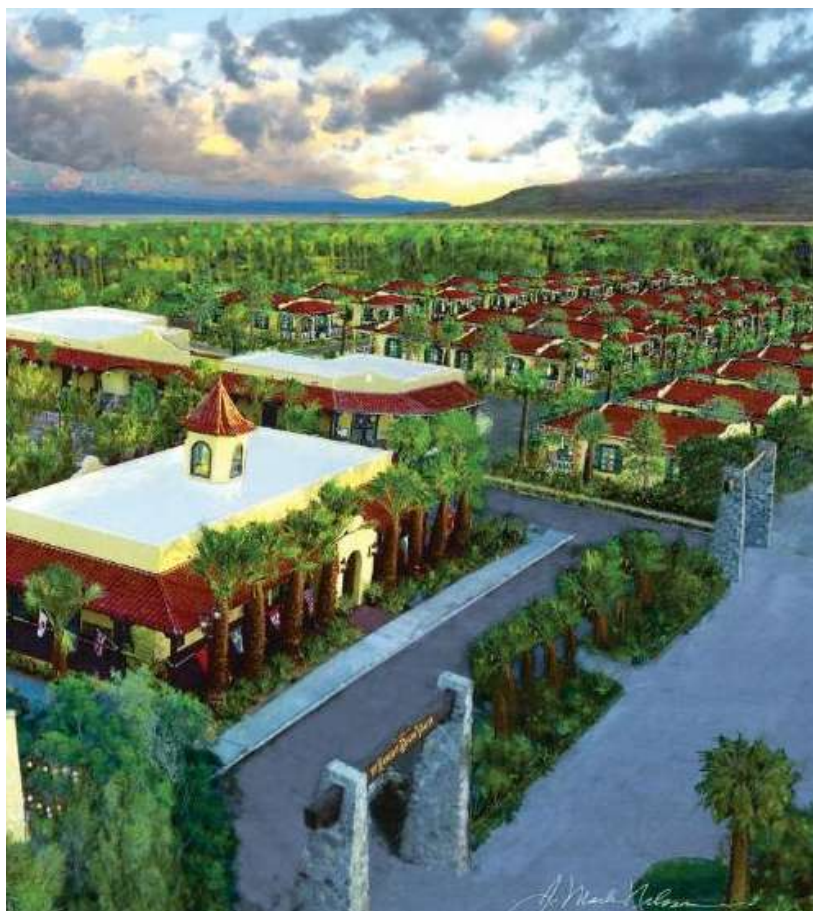
There is a non-negotiable shuttle bus driver fee of \$250.00 and an additional \$50.00 per hour if a shuttle is needed.

AUDIO VISUAL DAILY RATES

- SPEAKER WITH STAND..\$75.00/EACH
- WIRELESS LAVALIER- \$85
- HAND-HELD MICROPHONE- \$50
- PODIUM-\$50
- LCD (DATA & VIDEO) PROJECTOR \$250
- 6FT OR 8FT PROJECTION SCREEN \$100
- POWER STRIP \$15
- EXTENSION CORD \$20
- HDMI CABLE \$25

ADD-ON SERVICES

- ADDITIONAL SERVER \$250
- ADDITIONAL BARTENDER \$250
- ADDITIONAL TABLES \$25/EACH
- HEATERS \$150
- FIRE PITS \$90
- FLIP CHART WITH MARKERS \$125
- EARLY SET UP...\$500
- CAKE CUTTING FEE..\$9 PER PERSON



BREAKFAST BUFFETS

PRICED PER PERSON | 20 GUEST MINIMUM

OASIS CONTINENTAL \$28

SELECTION OF CHILLED JUICES
SLICED & WHOLE SEASONAL FRUITS
BERRIES
CREAM CHEESES
FRESHLY BAKED MUFFINS
CROISSANTS
BUTTER & PRESERVES
GREEK YOGURT
SEASONAL FRUIT COMPOTE HOUSEMADE
GRANOLA
REGULAR COFFEE & DECAFFEINATED
ASSORTED TEAS

DEATH VALLEY \$39

SELECTION OF CHILLED JUICES
SLICED & WHOLE SEASONAL FRUITS
FRESHLY BAKED MUFFINS
CROISSANTS
BUTTER & PRESERVES
SCRAMBLED EGGS
SMOKED BACON
CHEF'S BREAKFAST POTATOES
WITH PEPPERS & ONIONS
REGULAR COFFEE & DECAFFEINATED
ASSORTED TEAS

BUFFET ENHANCEMENTS

BREAKFAST BURRITO \$96/PER DOZEN

FLOUR TORTILLA
SCRAMBLED EGGS
SAUSAGE
CHEDDAR
BLACK BEANS
SOUR CREAM & SALSA

BREAKFAST SANDWICH \$108/PER DOZEN

SMOKED BACON
FRIED EGGS
CHEDDAR
ROASTED TOMATO SPREAD
CROISSANT

BENEDICT DUO \$30/PER PERSON TRADITIONAL BENEDICT GRILLED PARMESAN TOMATO

YOGURT PARFAIT \$14/PER PERSON YOGURT | GRANOLA BERRIES

OATMEAL \$10/PER PERSON STEEL CUT OATMEAL BROWN SUGAR | MAPLE SYRUP | GOLDEN RAISINS 2% MILK

FRENCH TOAST \$17/PER PERSON POWDERED SUGAR CINNAMON LOCAL HONEY MAPLE SYRUP

BANANA FOSTER FRENCH TOAST \$28/PER PERSON

BANANA | CINNAMON
CREAM CHEESE STUFFED
FRENCH TOAST | CANDIED
PECANS MAPLE SYRUP
POWDERED SUGAR

GREEK YOGURT \$9

OMELETE STATION

\$24/PER PERSON

CULINARY ATTENDANT REQUIRED \$150

MADE TO ORDER FROM THE FOLLOWING :

SAUTEED MUSHROOMS | ONIONS | TRI-
COLORED PEPPERS | BABY SPINACH
TOMATOES | HAM | SAUSAGE | CHEDDAR
PEPPER JACK | SWISS



BREAKS

BREAKS/ PER PERSON

HEALTHY BREAK
\$20

HOUSE MADE HUMMUS WITH PITA CHIPS
CELERY STICKS | CARROT STICKS | HOUSE MADE
TRAIL MIX | FRESH FRUIT SWITH HONEY DRIZZLE

SWEET & SALTY
\$20

CHOCOLATE CHIP COOKIES | BROWNIES
POPCORN | KETTLE CHIPS | BOURSIN RANCH DIP

SIMPLY SALTY
\$20

BOWLS OF MIXED NUTS | ARCADIAN SPICY MIX
DRY ROASTED PEANUTS | PRETZELS | CHEX MIX
BUTTERED POPCORN

ALL DAY BREAK PACKAGE

PRICE PER GUEST \$40

MORNING

ASSORTED CHILLED JUICES
SLICED & WHOLE SEASONAL
FRUIT

FRESHLY BAKED MUFFINS
CROISSANTS
BUTTER & PRESERVES

MID-MORNING

MAKE YOUR OWN YOGURT
PARFAIT

AFTERNOON

PICK TWO
ASSORTED COOKIES
WARM JUMBO PRETZELS & MUSTARD
ASSORTED CANDY BARS
HUMMUS & CRUDITE



BEVERAGES

Sold on Consumption

REGULAR COFFEE | DECAFFEINATED
COFFEE | HOT TEA

\$70/GALLON

ASSORTED JUICES

\$6 EACH

ASSORTED SODA

\$5 EACH

ICE TEA

\$55/GALLON

LEMONADE

\$55 /GALLON

A LA CARTE/ PER PERSON

HOUSE MADE HUMMUS WITH PITA CHIPS

\$10/PER PERSON

BOWL OF MIXED NUTS

\$10/PER PERSON

KETTLE CHIPS

\$8/ PER PERSON

FRESH FRUIT WITH HONEY DRIZZLE

\$10/ PER PERSON

A LA CARTE/ PER DOZEN

COOKIES / \$55 DOZEN

FUDGE OR CARAMEL BROWNIES /\$55
DOZEN

JUMBO SOFT PRETZELS WITH MUSTARD
\$55 DOZEN

ASSORTED MUFFINS / 55 DOZEN

BASKET OF BISCUITS | PRESERVES &
BUTTER

\$45 DOZEN

LUNCH

BOXED LUNCHES \$20.50

ALL BOXED LUNCHES
INCLUDE CHOICE OF
SANDWICH
POTATO CHIPS | WHOLE
FRUIT COOKIE | BOTTLED
WATER INSULATED LUNCH
BAG
GLUTEN FREE BREAD UPON
REQUEST

TURKEY CLUB

Smoked Turkey | Cheddar
Lettuce | Tomato | Onion
Whole Wheat

CROISSANT CLUB

Honey Ham | Smoked
Turkey Swiss | Lettuce
Tomato Onion Croissant

HAM & SWISS WRAP

Honey Ham | Swiss
Lettuce | Tomato
Onion Tortilla

VEGETARIAN WRAP

Spinach | Avocado
Lettuce Tomato |
Spinach Flour Tortilla

BOXED LUNCH REQUEST MUST BE
ORDERED 48 HOURS IN ADVANCE



BADWATER BBQ BUFFET \$58/PER PERSON

HOUSE MADE CHILI

POTATO SALAD

MAC & CHEESE

ASSORTED FRUIT COBBLER

ENTREES CHOOSE TWO: BABY BACK RIBS

GRILLED SALMON

BEEF BRISKET

BBQ CHICKEN BREAST

GRILLED VEGETABLE SKEWERS

EXECUTIVE DELI BUFFET \$37/PER PERSON

MIXED GREEN
SALAD
KETTLE CHIPS
CHEF'S PEPPER
DIP
ASSORTED
SANDWICHES:

SLICED SIRLOIN STEAK ON CIABATTA

Gorgonzola Spread
Arugula Swiss

GRILLED CHICKEN ON CIABATTA

Pesto Aioli | Havarti
Arugula

SHAVED TURKEY ON MULTIGRAIN

Havarti | Bacon
Tomato Lettuce
Avocado Mayo

BRUSCHETTA

Tomato | Fresh
Mozzarella Basil
Baguette



BACKYARD PICNIC BUFFET \$37/PER PERSON

BURGER ON
BRIOCHE BUN
VEGGIE BURGER
(UPON REQUEST)

CHEDDAR | SWISS

ALL BEEF HOT DOGS

TOMATO | LETTUCE
ONION | RELISH
KETCHUP | MUSTARD
MAYONNAISE

POTATO SALAD

BAKED BEANS

COLESLAW

CHIPS



MINIMUM OF 20
GUESTS
LUNCH INCLUDES
TWO HOURS OF
SERVICE AND
MUST BE
COMPLETED BY
2P.M.



PLATED DINNER

\$92.50 PER PERSON ENTRÉES

CHOICE OF THREE

FILET MIGNON

PORT WINE REDUCTION | WILD MUSHROOM RISOTTO

EGGPLANT PARMESAN

ROASTED TOMATO ORZO

CHICKEN RENAISSANCE

ROASTED RED PEPPER SPINACH | MOZZARELLA | WILD RICE PILAF

CHICKEN LIMONE

PAN SEARED CHICKEN BREAST LEMON CAPER SAUCE | ARTICHOKE HEARTS SPINACH | PASTA

BLACKENED SALMON

PECAN WILD RICE PILAF BEURRE BLANC

FILET MIGNON & BBQ SHRIMP

WILD MUSHROOM RISOTTO

FILET MIGNON & CRAB CAKE

WILD MUSHROOM PORT LUMP CRAB | BOURSIN CREAM

ALL PLATED DINNERS INCLUDE YOUR CHOICE OF SALAD, CHOICE OF THREE ENTRÉES, FRESH BAKED DINNER ROLLS, AND CHOICE OF DESSERT.

FINAL MEAL CHOICES, SPECIAL REQUESTS, AND DIETARY RESTRICTIONS MUST BE RECEIVED 21 DAYS IN ADVANCE.



SALADS

CHOOSE ONE

SIGNATURE

SPINACH | FRISEE STRAWBERRIES | FETA | CANDIED PECANS | CITRUS VINAIGRETTE

CLASSIC CAESAR

FRESH ROMAINE | HERBED CROUTON | PARMIGIANA REGGIANO | HOUSE MADE CAESAR DRESSING

WEDGE SALAD

BLEU CHEESE CRUMBLES CRUMBLLED BACON | DICED TOMATO | GREEN ONION CHOICE OF BLEU CHEESE OR RANCH DRESSING



DESSERTS

CHOOSE ONE

CREME BRULEE

CHOCOLATE CHEESECAKE

CHOCOLATE CAKE WITH TOASTED ALMONDS

SEASONAL BREAD PUDDING

DATE CHOCOLATE MOUSSE

BERRY SHORTCAKE

LEMON ICEBOX PIE



DINNER BUFFET



BADWATER BBQ

CHOOSE TWO \$68 | CHOOSE THREE \$74

GARDEN SALAD

CUCUMBER | RED ONION | TOMATO
CROUTONS
RANCH | BALSAMIC

FRUIT SALAD

BAKED POTATO BAR

CHEESE | BUTTER | SOUR CREAM | BACON
CHIVES

MAC & CHEESE

ENTREES

TWO ENTREES | THREE
ENTREES

SLOW COOKED SHREDDED PORK

BABY BACK RIBS GRILLED SALMON

BEEF BRISKET

BBQ CHICKEN

BREAST

GRILLED

PORTABELLA

MUSHROOMS

DESSERT

ASSORTED FRUIT COBBLER
CHOCOLATE BROWNIES
BLONDIES

THE INN

\$79 TWO ENTREES | \$89 3 ENTREES

SALAD

CHOICE OF ONE

CLASSIC CAESAR SALAD
BAR

CAPRESE SALAD | OLIVE
OIL | BALSAMIC VINEGAR

SIDES

PASTA FLORENTINE

LEMON ROASTED
POTATOES

MARKET FRESH
VEGETABLES

DINNER ROLLS &
BUTTER

ENTRÉES

TWO OR THREE

SLICED SIRLOIN STRIP

Port Wine Reduction

PAN SEARED CHICKEN
BREAST

Mushrooms | Herbs | Garlic | Olive Oil

HONEY BALSAMIC
SALMON

DESSERT

CHEF'S DESSERT TABLE

RECEPTION



COLD PASSED HORS D'OEUVRES 50 PIECES

**TENDERLOIN WASABI
CREAM WONTON
CRISP**
\$250

**SPICY COLD BOILED
SHRIMP SHOOTERS**
\$300

**TOMATO CAPRESE
SKEWERS**
\$175

CRUDITE SKEWERS
\$175

**CRAB SALAD PHYLLO
CUP**
\$300

**CHICKEN SALAD
SPOON**
\$200

**TRADITIONAL
BRUSCHETTA**
\$200

HOT PASSED HORS D'OEUVRES 50 PIECES

**MINI CRAB CAKES
WITH REMOULADE**
\$300

**PORK POT STICKERS
WITH THAI CHILI SAUCE**
\$250

**CHICKEN SATAY &
PEANUT SAUCE**
\$225

**CRAB & BOURSIN
STUFFED MUSHROOMS**
\$200

**SPINACH FETA
SPANAKOPITA &
TZATZIKI SAUCE**
\$300

**COCONUT SHRIMP
WITH DRAGON SAUCE**
\$300

**VEGETABLE SPRING
ROLLS**
\$225

**BACON WRAPPED &
STUFFED CALIFORNIA
DATES**
\$200

RECEPTION DISPLAYS

ANTIPASTO \$24 PER PERSON

HERB GRILLED PORTOBELLO
MUSHROOMS | YELLOW SQUASH
ZUCCHINI | ASPARAGUS | RED
ONION | ROASTED ROMA
TOMATO | SALAMI | IMPORTED
OLIVES | PARMIGIANO-
REGGIANO | MARINATED
MOZZARELLA | CRUSTY
BREADS | HERBED OLIVE OIL
BALSAMIC VINEGAR

ARTISAN CHEESE BOARD \$24 PER PERSON

SELECTION OF ARTISAN CHEESES
BERRIES | GRAPES | SEASONAL
FRESH FRUIT | BAGUETTES | FLAT
BREADS

CRUDITE \$19 PER PERSON

BROCCOLI | PEPPERS | CELERY
CUCUMBERS | CARROTS
CAULIFLOWER | SPINACH |
RANCH DIP | ROASTED PEPPER

HUMMUS \$19 PER PERSON

HOUSE MADE HORSERADISH
HUMMUS | ROASTED RED
PEPPER HUMMUS | RED BEAN
HUMMUS | PITA CHIPS | CELERY
CARROTS

CARVING STATIONS

SERVES 30 PEOPLE | BASED ON
ONE HOUR OF SERVICE
REQUIRES CULINARY
ATTENDANT ADDITIONAL \$150

PORK LOIN \$275

MARINATED PORK LOIN
PEACH BOURBON
GLAZE & DINNER ROLLS

BAKED HAM \$300

CIDER MUSTARD GLAZE
SWEET & SPICY MUSTARDS
DINNER ROLLS

TURKEY BREAST \$325

INJECTED WITH BUTTER
AND SEASONING
CRANBERRY AIOLI
DINNER ROLLS

TENDERLOIN OF BEEF \$400

HORSERADISH CREAM | AU
JUS | MUSTARD | DINNER
ROLLS

STRIP LOIN OF BEEF \$400

BLACK PEPPER CRUSTED
ANGUS BEEF STRIP
BRANDY PEPPERCORN
DEMI GLAZE DINNER ROLLS



BAR PRICING

CALL BAR ALL BARS ARE CHARGED ON CONSUMPTION

BEER
DOMESTIC
\$7
IMPORTED
\$9
CHOICE OF TWO
DOMESTIC & TWO
IMPORTED BEERS OFF
CURRENT MENU

LIQUOR
\$12
TITOS
BEEFEATER
BACARDI SUPERIOR
SAUZA TEQUILA
SEAGRAMS VO
JIM BEAM
J&B

WINE
\$16
GLASS
CHOICE OF
ONE WHITE &
ONE RED OFF
CURRENT
GLASS POUR
LIST

STANDARD MIXERS

SWEET & DRY VERMOUTH | ANGOSTURA BITTERS | STANDARD
MIXERS | SODAS | SODA WATER | TONIC | CRANBERRY JUICE
ORANGE JUICE



PREMIUM BAR

ALL BARS ARE CHARGED ON
CONSUMPTION

BEER
\$7 DOMESTIC
\$9 IMPORTED

CHOICE OF
TWO
DOMESTIC &
THREE
IMPORTED
BEERS OFF
CURRENT
MENU

LIQUOR
\$16

GREY GOOSE
BOMBAY SAPPHIRE
MOUNT GAY RUM
FORTALEZA BLANCO
CROWN ROYAL
MAKERS MARK
CHIVAS REGAL
SWEET & DRY VERMOUTH
ANGOSTURA BITTERS

WINE
\$16 GLASS
CHOICE OF
TWO WHITE
& TWO RED
OFF
CURRENT
GLASS POUR
LIST

STANDARD MIXERS

SWEET & DRY VERMOUTH | ANGOSTURA BITTERS | STANDARD MIXERS
SODAS | SODA WATER | TONIC | CRANBERRY JUICE | ORANGE JUICE





MIRANDA MILETTE
Executive Pastry Chef

MIRANDA HAS BEEN WITH XANTERRA FOR 10 YEARS, AND HAS OVER 30 YEARS EXPERIENCE AS A PASTRY CHEF.

HER ONE OF A KIND WEDDING CAKES, PASTRIES, AND ELEGANT DESSERT TABLES ARE LEGENDARY. ALWAYS ABREAST OF THE LATEST TRENDS IN UPSCALE WEDDING CAKES, MIRANDA MEETS THE DEMANDS OF THE LUXURY MODERN BRIDE WITH PERFECTLY ON POINT CREATIONS.

CONTACT:
MMILLETTE@XANTERRA.COM



VENUE PRICING



VENUE	PRICE
THE OASIS COMPLEX	\$1200
THE OASIS ROOM	\$700
THE BIGHORN ROOM	\$500
THE GOLD RUSH ROOM	\$1500
THE INN BOARDROOM	\$500
THE PANAMINT DECK	\$700
STARGAZERS TERRACE	\$500
THE MISSION GARDEN	\$1800



CEREMONY ONLY

INCLUDES UP TO ONE HOUR IN OUR MISSION GARDEN, WITH TRADITIONAL CEREMONY SETUP.

1-25 GUESTS.....	\$400
25-50 GUESTS.....	\$650
50-100 GUESTS.....	\$750
100+ GUESTS.....	\$1000



CEREMONY AND TRADITIONAL RECEPTION 1-25 \$1400

INCLUDED UP TO ONE HOUR IN OUR MISSION GARDENS, WITH TRADITIONAL CEREMONY SETUP AND UP TO FOUR HOURS IN ONE OF OUR PRIVATE DINING VENUES, INCLUDING THE OASIS COMPLEX, THE GOLD RUSH ROOM, STARGAZERS TERRACE. INCLUDES SET UP OF TABLES, CHAIRS, WHITE LINENS, CRYSTAL CENTERPIECES, DANCE FLOOR (OASIS ROOM ONLY), GENERAL STAFFING.

BAR SET UP ADDITIONAL \$250

25-50 GUESTS

CEREMONY AND INDOOR RECEPTION: \$1550.00

INCLUDED UP TO ONE HOUR IN OUR MISSION GARDENS, WITH TRADITIONAL CEREMONY SETUP AND UP TO FOUR HOURS IN OUR PRIVATE DINING VENUE THE OASIS COMPLEX ROOM. INCLUDES SET UP OF TABLES, CHAIRS, WHITE LINENS, CRYSTAL CENTERPIECES, DANCE FLOOR, GENERAL STAFFING.

BAR SET UP ADDITIONAL \$250



WEDDING VENUE PRICING

25-50 GUESTS

CEREMONY AND OUTDOOR RECEPTION: \$2500

INCLUDED UP TO ONE HOUR IN OUR MISSION GARDENS, WITH TRADITIONAL CEREMONY SETUP SEATING, UP TO FOUR HOURS IN EITHER THE THE BORAX MUSEUM OR THE MISSION GARDENS INCLUDES SET UP OF TABLES, CHAIRS, WHITE LINENS, GENERAL STAFFING, AND A COCKTAIL HOUR SETUP UPON REQUEST.

BAR SET UP ADDITIONAL \$250



50-100 GUESTS

CEREMONY AND OUTDOOR RECEPTION \$3500

INCLUDED UP TO FIVE HOURS IN OUR MISSION GARDENS, WITH THE EVENT SET IN DINNER THEATER STYLE FLOOR FOR THE ENTIRE EVENT. SET UP OF TABLES, CHAIRS, WHITE LINENS, AND GENERAL STAFFING.

BAR SET UP ADDITIONAL \$250



100+ GUESTS

CEREMONY AND MISSION GARDEN \$4500

INCLUDED UP TO ONE HOUR ON OUR MISSION GARDENS LAWN, WITH TRADITIONAL CEREMONY SETUP SEATING, UP TO FOUR HOURS IN OUR MISSION GARDEN (OUTDOOR) INCLUDES SET UP OF TABLES, CHAIRS, WHITE LINENS, AND GENERAL STAFFING.

BAR SET UP ADDITIONAL \$250

