



The Swanner House 1923 at A Stone's Throw Winery



Iva Lee's

*Grand Total Break Downs
at The Swanner House
at A Stone's Throw Winery
with Iva Lee's Catering*



Iva Lee's Catering believes its' uncompromising attention to detail is what makes a party not only good, but truly memorable. Coming up with original ideas to some favorites listed inside, *Iva Lee's Catering* is with you from start to finish delivering your perfect vision. With our full-service approach to providing amazing food, spectacular drinks, top-notch service, rental coordination & anything else you might need, you can relax, have fun and enjoy the occasion. *Iva Lee's Catering* blends first-rate professionalism with our own signature touch. We look forward to working with you!

Iva Lee's Catering

555 N El Camino Real, Ste C, San Clemente, CA 92672

Phone/Text (949) 291-4269 Email: info@ivalces.net

Remittance Address:

Iva Lee's, c/o Lisa Wagoner, 18 Calle de la Luna, San Clemente, CA 92673

Swanner House at A Stone's Throw Winery

Swanner House Phone (949) 291-5115 Email: swannerhousesjc@gmail.com



Taco Buffet Menu

Tray Passed Hors D'Oeuvres

Shrimp Ceviche in Mini Mason Jar (gf)

Mini Chicken Empanadas with Chipotle Aioli

Cheese & Pepper Quesadillas with Lime Crema

Taco Buffet

Romaine Lettuce with Toasted Pepitas, Jicama, Cherry Tomatoes &
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Chicken, Carne Asada & Al Pastor

Green & Red Salsa

Fresh Diced Onion, Chopped Cilantro & Quartered Limes

Spanish Rice

Seasoned Pinto Beans

Grilled White Onion Wedges

Jalapeno Peppers

Tortilla Chips & Salsa



Grand Total Break Downs for Taco Buffet Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (1 Garden, 1 Sea, 1 Land Per Person)

Taco Buffet Menu

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's (See Page 5)

Administration Fee

Sales Tax

Guests		Grand Total
75	\$	13,897.26
100	\$	16,525.56
125	\$	18,219.90
150	\$	20,263.22
175	\$	22,493.88
200	\$	25,680.12
225	\$	27,599.71
250	\$	29,921.01
275	\$	32,005.35
300	\$	34,078.16



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for Taco Buffet

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn for Spa Water Upon Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



Wood Fire Pizza Menu

Hors D'Oeuvres

(Pick 2 Garden, 1 Land) – See Page 27 & 28

Salad

(Choose One)

Baby Spinach Salad with Strawberries, Candied Pecans,
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette (gf)

Chopped Wedge Salad with Crispy Bacon, Tomatoes & Shaved Red Onion
with a Blue Cheese Dressing (gf)

Classic Caesar Salad with Shaved Parmesan, Herbed Croutons & Tear Drop Tomatoes
Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes &
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Wood Fire Pizza

(Choose 3 Flavors)

1 of the 3 Flavors will be Gluten Free unless you feel unnecessary

Margherita – Pomodoro, Buffalo Mozzarella, Olive Oil & Basil

Crimini Mushroom – Olive Oil, Mozzarella, Crimini Mushroom, Thyme

Pepperoni – Pomodoro, Mozzarella & Pepperoni

Queso Poblano – Pomodoro, Mozzarella & Poblano Chili's

Tre Verde – Mozzarella, Asparagus, Green Onion, Kale, Parmigiano Reggiano & Olive Oil

Fennel Sausage – Pomodoro, Mozzarella, Homemade Fennel Sausage & Fennel Pollen

Prosciutto Mushroom – Pomodoro, Mozzarella, Prosciutto Crudo, Crimini Mushroom,
Leek & Thyme



Potato Leek – Olive Oil, Mozzarella, Grana, Ricotta & Arugula

Bacon & Caramelized Onion – Olive Oil, Smoked Mozzarella, Bacon, Caramelized Sweet Onion, Sunflower Oil & Arugula

The Fungi – Olive Oil, Mozzarella, Crimini, Oyster & Shitake Mushroom, Seasoned Peppers & Dill

Bacon & Brussels Sprout – Olive Oil, Brussels Sprout Leaf, Mozzarella, Applewood Bacon & Dates

Prosciutto & Grape – Olive Oil, Fontina, Prosciutto Crudo, Red Grapes, Rosemary & Arugula

Sausage & Kale – Mozzarella, Kale, Homemade Fennel Sausage, Parmigiano Reggiano & Lemon Juice

Bacon & Sweet Onion – Pomodoro, Mozzarella, Applewood Bacon & Sweet Onion

Bianco – Parmigiano Reggiano, Red Onion, Pistachios, Rosemary & Olive Oil

The Dragon – Pomodoro, Fresh Mozzarella, Pepperoni, Shitake Mushrooms & Jalapenos

The Truffle – Mozzarella, Goat Cheese, Pepper, Arugula & Truffle Oil

Margherita di Parma – Pomodoro, Buffalo Mozzarella, Arugula, Prosciutto Crudo, Parmigiano Reggiano & Olive Oil



Grand Total Break Downs for Wood Fire Pizza Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (2 Garden, 1 Land Per Person)

Salad

Wood Fire Pizza Buffet

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's

Administration Fee

Sales Tax

Guests	Grand Total
75	\$ 15,181.75
100	\$ 17,860.16
125	\$ 19,880.44
150	\$ 22,249.70
175	\$ 24,806.30
200	\$ 28,326.19
225	\$ 30,571.73
250	\$ 33,218.97
275	\$ 35,629.25
300	\$ 38,028.00



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for Wood Fire Pizza

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Beverage Urn with Spa Water Upon Arrival
Wine Barrel Cocktail Tables
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server - Iva Lee's to Provide
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



Italian Package & Hors D'Oeuvres Package

Tray Passed Hors D'Oeuvres

Crispy Artichoke Hearts with Meyer Lemon Aioli

Tomato Caprese Skewer with Pesto Sauce (gf)

Italian Sausage Stuffed Mushrooms (gf)

Italian Buffet Menu

Classic Caesar Salad with Shaved Parmesan, Herbed Croutons & Tear Drop Tomatoes

Grilled Tuscan Vegetables (gf)

White Truffle Risotto (gf)

Entrees (Select 2)

Penne with Tomato & Roasted Eggplant, Feta & Basil

Lasagna Bolognese

Chicken Marsala

Assorted Breads with Butter



Grand Total Break Downs for Italian Buffet Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (3 Per Person)

Italian Buffet

Assorted Breads with Butter

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's

Administration Fee

Sales Tax

Guests		Grand Total
75	\$	15,722.88
100	\$	18,371.66
125	\$	20,362.31
150	\$	22,701.94
175	\$	25,228.91
200	\$	29,136.98
225	\$	31,352.89
250	\$	33,970.50
275	\$	36,351.14
300	\$	38,720.27



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for Italian Buffet

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn with Spa Water Upon Guests Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Convection Oven No Burners
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



BBQ Menu

Hors D'Oeuvres

(Pick 2 Garden, 1 Land) – See Page 27 & 28

BBQ Menu

Classic Caesar Salad with Shaved Parmesan,
Herbed Croutons & Tear Drop Tomatoes

BBQ Baby Back Ribs

BBQ Chicken

Sides

(Pick 2)

Mac n' Cheese

Mashed Potatoes

Sweet Baked Beans

Fresh Cole Slaw

Peanut Potato Salad

Macaroni Salad

Breads = Corn Bread & Hawaiian Dinner Rolls with Butter



Grand Total Break Downs for BBQ Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (2 Garden, 1 Land Per Person)

BBQ Buffet

Corn Bread & Hawaiian Dinner Rolls with Butter

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's

Administration Fee

Sales Tax

Guests	Grand Total
75	\$ 15,757.84
100	\$ 18,421.44
125	\$ 20,426.90
150	\$ 22,781.35
175	\$ 25,323.14
200	\$ 29,243.65
225	\$ 31,474.37
250	\$ 34,106.80
275	\$ 36,502.26
300	\$ 38,886.20



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for BBQ Package

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn with Spa Water Upon Guests Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Convection Oven No Burners
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



South of the Border Buffet & Hors D'Oeuvres Package

Tray Passed Hors D'Oeuvres

Shrimp Ceviche in Mini Mason Jar (gf)

Mini Chicken Empanadas with Chipotle Aioli

Cheese & Pepper Quesadillas with Lime Crema

South of the Border Buffet Menu

Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes & Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Carne Asada Fajitas (gf)

Cheese OR Chicken Enchiladas Verdes (Select One for the Buffet)

Traditional Mexican Rice (gf, vegan)

Black Beans (gf, vegan)

Fiesta Corn Salad with Cilantro & Lime (gf, vegan)

Sour Cream (gf)

Flour Tortillas

Corn Tortillas (gf)

Corn Chips & Salsa (gf)

Tapatio Bottled Hot Sauce (gf)



Grand Total Break Downs for South of the Border Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (3 Per Person)

South of the Border Buffet

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's

Administration Fee

Sales Tax

Guests		Grand Total
75	\$	15,910.15
100	\$	18,618.19
125	\$	20,668.10
150	\$	23,067.00
175	\$	25,653.23
200	\$	29,622.93
225	\$	31,898.10
250	\$	34,574.97
275	\$	37,014.88
300	\$	39,443.27



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for South of the Border Package

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn with Spa Water Upon Guests Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Convection Oven No Burners
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



Plated Dinner Package

Hors D'Oeuvres

(Pick 2 Garden, 1 Land) – See Page 27 & 28

First Course Options (Choose One)

Farmer's Market Salad with Poached Pears, Blue Cheese Crumbles &
Candied Pecans tossed in a Port Wine Vinaigrette (gf)

Baby Spinach Salad with Strawberries, Candied Pecans,
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette (gf)

Chopped Wedge Salad with Crispy Bacon, Tomatoes & Shaved Red Onion
with a Blue Cheese Dressing (gf)

Classic Caesar Salad with Shaved Parmesan, Herbed Croutons & Tear Drop Tomatoes
Bibb Lettuce with Radish, Goat Cheese, Croutons & Herbs tossed in a Garlic Vinaigrette

Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes &
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Frisee & Arugula Salad with Brie Cheese, Shaved Fennel, Granny Smith Apples & Walnuts tossed in a
Citrus Vinaigrette (gf)

Little Gem Lettuce with Dried Cranberries, Orange Supremes & Prosciutto tossed in an Avocado Green
Goddess Dressing (gf)

Heirloom Tomato & Watermelon Stack with
Feta, Pickled Red Onions & Fresh Basil (gf) Add \$ 2.00 per person

(Seasonal – Available for Events May - October)



Second Course Plated Dinner Options

Entrees Selections

(Select 2) – Guests must RSVP their Entrée Choice You will mark your place cards in a way so that our wait staff can distinguish what the guest pre-ordered

**Braised Short Rib with Roasted Baby Vegetables, Creamy Mashed Potatoes
& Port Wine Reduction (gf)**

**Pan Seared Salmon with Tomato Herb Beurre Blanc over White Truffle Risotto with Blistered
Tomatoes & Wilted Spinach (gf)**

**Chicken Clemenceau - Apple Wood Smoked Slab Bacon, Exotic Mushrooms, Green Peas, Yukon Gold
Mashed Potatoes & Gravy**

**Manhattan Steak with Creamy Mashed Potatoes & Asparagus
with a Cognac Peppercorn Sauce (gf)**

Pan Seared Salmon with Chermoula, Roasted Baby Vegetables & Pearl Cous Cous

**Pan Seared Sea Bass with Citrus Beurre Blanc over Celery Root Puree
with Green Beans (gf)**

Braised Short Rib with Squash & Basil Puree with Spring Vegetables (gf)

Pan Seared Sea Bass with Julianne Squash, Shimeji Mushrooms & Porcini Jus (gf)

Statler Chicken with Sautéed Mushrooms, White Truffle Risotto & Gremolata (gf)

Manhattan Steak with Roasted Baby Vegetables, Yukon Gold Potatoes & Chimichurri (gf)

Vegetarian or Vegan Option

(Select One)

Truffle Risotto with Wild Mushrooms & Aged Parmesan – (vegetarian, gf)

**Seared Portobello & Roasted Vegetable Stack on Wild Rice
with Chimichurri (gf, dairy free, vegan)**

Assorted Artisan Breads with Butter

For Plated Dinner Options – If you would like to upgrade the proteins to Filet Mignon, Chilean Sea Bass, Halibut or Wild Salmon Add \$ 5.00 per substitution



Grand Total Break Downs for Plated Dinner Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (2 Garden, 1 Land Per Person)

Two Course Plated Dinner

Assorted Artisan Breads with Butter

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's (See Rental Break Down Page 10)

Administration Fee

Sales Tax

Guests		Grand Total
75	\$	17,053.05
100	\$	19,917.82
125	\$	22,477.37
150	\$	25,271.79
175	\$	28,479.49
200	\$	32,397.66
225	\$	35,059.22
250	\$	38,131.80
275	\$	40,793.37
300	\$	43,600.73



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for Two Course Plated Dinner

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
9" Soup Plates - White with Silver Band for Guests & Vendors First Course
Salad Forks - S/S Hammered
Bread Baskets
10" White with Silver Band Plates for Guests, Vendors & Staff
Napkins for Guests, Bread Baskets, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
7" Plates for Butter Service - White with Silver Band
Butter Spreaders - S/S Hammered
6" Bread Plates for Guests or 10" Plates "As Chargers"
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn with Spa Water Upon Guests Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Convection Oven No Burners
Kitchen & Busing Tent with Lighting



8' Banquet Tables for Kitchen/Busing

Trash Cans



Iva Lee's

Traditional Buffet Dinner Package

Hors D'Oeuvres

(Pick 2 Garden, 1 Land) – See Page 27 & 28

Salad

(Choose One)

Baby Spinach Salad with Strawberries, Candied Pecans,
Pickled Red Onion & Feta Cheese tossed in a White Balsamic Vinaigrette (gf)

Chopped Wedge Salad with Crispy Bacon, Tomatoes & Shaved Red Onion
with a Blue Cheese Dressing (gf)

Classic Caesar Salad with Shaved Parmesan, Herbed Croutons & Tear Drop Tomatoes
Mixed Greens with Toasted Pepitas, Jicama, Cherry Tomatoes &
Cotija Cheese in Cilantro Lime Vinaigrette topped with Corn Tortilla Strips (gf)

Entrées

(Choose Two)

Braised Short Ribs with Port Wine Reduction (gf)

Manhattan Steak with Bordelaise (gf)

Manhattan Steak with a Cognac Peppercorn Sauce (gf)

Statler Chicken Breast with Fresh Herbs & Tomato Herb Beurre Blanc (gf)

Statler Chicken Breast with a Marsala Mushroom Cream Sauce (gf)

Pan Seared Salmon OR Sea Bass with Citrus Beurre Blanc (gf)

Pan Seared Salmon OR Sea Bass with Chimichurri (gf)

Starches

(Choose Two)

Parmesan Au Gratin Potatoes (gf), Macaroni and Cheese, White Truffle Risotto(gf), Creamy Mashed Potatoes (gf), Rice Pilaf (gf), Wild Rice (gf), Roasted Baby Yukon Gold Potatoes with Herb Oil (gf)

Vegetables

(Choose Two)

Roasted Baby Vegetables (gf), Green Beans tossed in Shallot Garlic Butter (gf), Roasted Baby Carrots & Pearl Onions (gf), Roasted Button Mushrooms with Garlic (gf), Golden Corn with Herb Butter (gf),
Roasted Brussels Sprouts (gf)

Assorted Breads with Butter



Grand Total Break Downs for Traditional Buffet Package

Grand Total Includes

Saturday Venue Fee (Deduct \$ 1,000 for Fridays or Sunday or \$ 2,000 M-Th)

Valet

Tray Passed Hors D'Oeuvres (3 Per Person)

Traditional Buffet Menu

Moderate Bar for Up to 5 Hours

Coffee Buffet

Up to 5 Vendor Meals

Chefs, Catering Manager, Servers Labor

Rentals from Signature Party Rentals & Iva Lee's

Administration Fee

Sales Tax

Guests		Grand Total
75	\$	17,256.00
100	\$	20,393.69
125	\$	22,873.26
150	\$	25,701.81
175	\$	28,717.69
200	\$	33,131.27
225	\$	35,836.09
250	\$	38,942.62
275	\$	41,812.18
300	\$	44,670.22



Rentals from Signature Party Rentals & Iva Lee's Included in Grand Total for Traditional Buffet Dinner

4' x 39" Farm Table for Bride & Groom
Medallion Vineyard Parlor Chairs for Bride & Groom
72" Round Tables for Guest Counts
132" Round Linens for Guests Dinner Tables - Cottenese Off White
White Folding Chairs with Padded Seat for Ceremony/Reception
Vinyl Dance Floor
Salt and Pepper Shakers for the Dinner Tables
10" White with Silver Band Plates for Buffet for Guests, Vendors & Staff
Napkins for Guests, Extra, Vendors, Staff & Waiter Trays - Off White
Entrée Forks - S/S Hammered
Entrée Knives - S/S Hammered
Glassware Package for Full Bar with Wine, Water & Champagne Saucer on Dinner Tables
8' Banquet Tables for Buffet
8' Drapes for Buffet - Cottenese Off White
Wine Barrels for Dining Area Bar(s)
6' x 30" Amalfi Espresso Top for Bar Top(s) in Dining Area
6' Banquet Tables for Back Bar in Cocktail Area & Dining Area
6' Drapes for Back Bar in Cocktail Area & Dining Area - Cottenese Off White
Wooden Bar in Carriage House
Wine Barrel Cocktail Tables
Beverage Urn with Spa Water Upon Guests Arrival
Easel for Seating Chart
48" Round Farm Table for Wedding Cake
Cake & Knife Server - Iva Lee's to Provide
7" Clear Glass Plates for Wedding Cake
S/S Hammered Dessert Forks for Wedding Cake
Wagon Cart for Gifts & Sign In/Coffee Buffet Later
6' Banquet Table for DJ
6' Drape for DJ - Cottenese Off White
Convection Oven No Burners
Kitchen & Busing Tent with Lighting
8' Banquet Tables for Kitchen/Busing
Trash Cans



Tray Passed Hers D'Oeuvres

Garden

Vegetable Pot Sticker with Sesame, Ginger Tamari Sauce

Asian Vegetable Summer Rolls with Thai Basil Sauce (vegan, gf)

Mini Mushroom Risotto Cake with Caramelized Onion Jam

Crispy Artichoke Hearts with Meyer Lemon Aioli

Tomato & Basil Bruschetta Crostini with Burrata

Potato & Cheese Croquettes with Romesco Sauce

Avocado Toast with Radish, Pickled Red Onion & Celery Leaf (vegan)

Parmesan Cup with Herbed Boursin (gf)

Belgian Endive Petals with Herbed Goat Cheese & Toasted Walnuts (gf)

Mushroom Cap Stuffed with Spinach & Feta (gf)

Cheese & Pepper Quesadillas with Lime Crema

Black Bean Empanadas with Cilantro-Lime Aioli

Phyllo Triangles with Spinach, Caramelized Onions & Feta

gf = Gluten Free



Tray Passed Hors D'Oeuvres

Land

Filet Mignon Crostini with Port Onions & Horseradish Crème

Prosciutto wrapped Asparagus with Herbed Boursin (gf)

Chicken & Vegetable Spring Rolls with Sweet n' Sour Sauce

Mini Chicken n' Waffles with Bourbon Maple Cream Cheese

Bacon-wrapped Filet Mignon with Gorgonzola Cream (gf)

Mini Chicken Empanadas with Chipotle Aioli

Bacon-Wrapped Manchego Stuffed Date (gf)

Mushrooms Caps Stuffed with Spiced Italian Sausage (gf)

Mini Beef Empanadas with Cumin Aioli

Duck Confit & Pear Pot Sticker with Tamari Glaze

Angus Beef Sliders with Sharp Cheddar, House Spread & Dill Pickles

Endive Petals with Chicken Waldorf Salad (gf)

Moderate Bar for Up to 5 Hours Included in Grand Total

Seagram's Vodka
Seagram's Gin
Evan Williams Bourbon
Barton's Rum
Giro Tequila
Clan McGregor Scotch
A Stone's Throw Winery Chardonnay
A Stone's Throw Winery Zinfandel
Stanford Sparkling Wine
Two Signature Cocktails
Three Beers from Beer List
Triple Sec, Club Soda, Tonic Water, Sweet N Sour, Cranberry Juice,
Roses Lime Juice, Grenadine & Soft Drinks

Beer List

(Select 3)

Stella Artois, Amstel Light, Corona, Heineken, Newcastle Nut Brown Ale, Fat
Tire Amber Ale, Budweiser, Bud Light, Coors Light, Blue Moon, Negro Modelo
& Pacifico



Iva Lee's

Signature Cocktails Included in Grand Total

(Select 2)

BELLINI'S

Champagne with Wild Peach Liqueur Garnished with Dancing Dried Cranberries

BURNING THYME

Gin, Muddled Lime & Cucumber, Tonic Water garnished with Burnt Thyme

MINT JULEP

Bourbon, Muddled Mint & Lime, Simple Syrup & Soda

OLD FASHIONED

Bourbon, Muddled Cherry & Orange, Simple Syrup & Soda

THE BRAMBLE

Vodka, Lemon Juice with Wild Berry Puree, Simple Syrup & Soda

VODKA MOJITO

Vodka, Muddled Mint & Lime with Simple Syrup & Soda

LOVER'S LEMONADE

Citrus Vodka, Lemonade, Strawberry Puree Garnished with Lemon

MOJITO'S

Muddled Mint & Lime, Bacardi Light Rum, Mint Simple Syrup Garnished with Mint

MUDDY WATERS

Bourbon, Ice Tea & Lemonade

COMING UP ROSES

Raspberry Flavored Rum, Champagne, Rose Water, Dried Cranberries & Lime

PIMM'S CUP

Pimm's No. 1, Lemonade, 7-Up Garnished with Lemon & Cucumber

PLANTATION PUNCH

Spiced Rum, Mango Juice, Pineapple Juice, Garnished with Orange & Cherry

POMEGRANATE MARGARITA'S

Tequila, Pomegranate Juice, Sweet and Sour, Triple Sec, Fresh Squeezed Lime

TRADITIONAL MARGARITA'S

Tequila, Sweet and Sour, Triple Sec, Fresh Squeezed Lime Garnished with Lime

PALOMA

Tequila, Grapefruit Soda & Lime Juice Garnished with Lime or Lime
& Jalapeno if you like it spicy

MOSCOW MULE

Vodka, Ginger Beer & Lime



Here are some photos of some of the rentals included in the Grand Totals....



Wine Barrel Cocktail Tables



Vinyl Dance Floor



White with Silver Band Plates



Stainless Steel Hammered Silverware



Wine Barrel Amalfi Bar for Dining Area



Farm House Table for Bride & Groom



Medallion Driftwood Parlor Chairs for Bride & Groom



48'' Round Farm Table for Wedding Cake



White Folding Chairs with Padded Seat for Ceremony/Guests Dinner Tables



Cottonese Off White Linens & Napkins



Venue Fee Included in Grand Total



Venue for Up to 11 hours with 5 Hour Reception Time (noon to 11 pm) – Events must end by 10 pm

Valets included in Grand Total

from 4:00 pm to 10:30 pm

Iva Lee's

Optional Bar Upgrades

Supreme Bar

Sky Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Rum, Sauza Blanco Tequila, Dewar's Scotch, Kenwood Sparkling Wine, A Stone's Throw Winery Chardonnay, A Stone's Throw Winery Zinfandel, Two Signature Cocktails, Three Beers from Beer List, Triple Sec, Club Soda, Tonic Water, Sweet N Sour, Cranberry Juice, Roses Lime Juice,

Grenadine & Soft Drinks

Add \$ 4.74 per person (includes tax)

Ultimate Bar

Tito's Vodka, Bombay Sapphire Gin, Bulleit Bourbon, Bacardi Rum, Hornitos Reposado Tequila, Johnnie Walker Black Scotch, A Stone's Throw Winery Chardonnay, A Stone's Throw Winery Zinfandel, Piper Sonoma Brut Sparkling Wine, Two Signature Cocktails, Three Beers from Beer List, Triple Sec, Club Soda, Tonic Water, Sweet N Sour, Cranberry Juice, Roses Lime Juice, Grenadine & Soft Drinks

Add \$ 15.41 per person (includes tax)

BYOB IS NOT ALLOWED DUE TO INSURANCE LIABILITIES

CHILDREN & TEENS ARE A LOWER PRICE. CONTACT LISA WAGONER FOR CUSTOM QUOTE BROKEN DOWN BY AGE GROUPS.

WEDDING COORDINATOR

A licensed and insured "day-of" wedding coordinator or event professional is required for all weddings booked at the Swanner House at A Stone's Throw Winery. We require any wedding on property to be coordinated by an individual who is NOT attending the wedding. Wedding Coordination is not included in the Grand Totals. I can help you with a list of preferred coordinators if you wish.

*Thank you for Considering The Swanner House at A Stone's Throw Winery for your Celebration.
Please call, text or email me with any questions or customizations.*

Cheers - Lisa Wagener

Cell (949) 291-5115 Email: swannerhousesjc@gmail.com