



<u>Banquet Rooms</u>	<u>Occupancy</u>	<u>Bar & Dance Floor</u>	Mon-Thurs. <u>Weekday</u>	Fri-Sun. <u>Weekend</u>
Gazebo Courtyard	225 people	(for ceremony)	400.00	500.00
Isabella Ball Room	150 people	130 people	1000.00	1500.00
Cabrillo Wine Room	60 people	40 people	800.00	1000.00
Franciscan	140 people	125 people	700.00	900.00
Cortez	140 people	125 people	700.00	900.00
Coronado	210 people	210 people	800.00	1000.00
Ponce de Leon	225 people	225 people	800.00	1000.00
Pacheco Main	60 people	— — —	400.00	600.00
Pacheco South	30 people	— — —	300.00	400.00
Executive Pacheco	20 people	— — —	300.00	400.00

Additional fees for early set up may apply

Deposits

500.00 Cleaning Deposit
(non refundable)

Payment In Full & Guaranteed Guest Count Is Due
2 Weeks Prior to Event

Security Fee

21.00 Per Hour for Every 50 Guest

Host or no Host Full Service Bars Available

Audio & Visual

Projector 50.00 Screen 50.00

Microphone & Speaker 50.00

Podium 50.00 Easel 25.00

8 x 16 Stage 200.00

Dry Erase Board & Markers 25.00

Flip Chart & Markers 25.00

Post It Flip Chart & Markers 50.00

Décor

Wine Barrel Table 150.00

Gold or Silver Chargers .75 each

White Chavarria Chairs 5.00 each

Colored Napkins .75 each

Dance Floor 50.00

Full service catering includes:

Food & beverage, all service staff,

serving equipment, white linen table cloths

& white napkins, silverware, glassware, china plates, set
up & clean up of room & table tops

Rental Hours:

6 hour rental times

dinner events end by 10pm

(additional service fees may apply)

**Breakfast Buffet**

Served with bottled juice, fresh brewed coffee & infused water
20 or more guests ~

Continental

Freshly baked muffins, juice and fresh brewed coffee 16

Deluxe Continental

Freshly baked muffins & seasonal fresh fruit with berries 18

Executive Continental

Freshly baked muffins, yogurt, granola bars & seasonal fresh fruit with berries 22

Mission Bell Breakfast Burrito

Scrambled eggs, crispy hash browns, *applewood smoked bacon or chorizo*, cheddar, and Monterey Jack cheese rolled in a large flour tortilla served with a fire roasted salsa
seasonal fresh fruit with berries 24

Deluxe Mission Bell

Scrambled eggs, applewood smoked bacon, country potatoes, mini pancakes and
seasonal fresh fruit with berries 28

Protein Breakfast Box

2 hard-boiled eggs, peanut butter cup with crackers and whole apple 22
(individually boxed)

20% service charge (not gratuity) and applicable sales tax will be added
Revised January 2022

Luncheon Buffet

Includes lemonade & infused water
20 or more guests ~

Deli Luncheon

Assorted cold shaved pit ham & smoked turkey sandwiches on deli rolls and chips 18

Executive Deli Luncheon

Assorted cold shaved pit ham & smoked turkey sandwiches on deli rolls,
Italian pasta salad and chips 22

Turkey Club Wraps

Smoked turkey, applewood smoked bacon, Swiss cheese, tomato, lettuce, wrapped in a
spinach tortilla, fresh garden salad and chips 22

Santa Maria Tri Tip

Served with scalloped potatoes fresh garden salad and garlic bread 24

Tuscany Lemon Herb Chicken

Served with penne pasta marinara, fresh garden salad & garlic bread 24

Snack Station

1 Gallon Coffee 36.00
Dozen Fresh Baked Muffins 48.00
Dozen Fresh Baked Brownies 42.00
Dozen Fresh Baked Cookies 36.00
Dozen Apples & Oranges Fruit (whole) 38.00
California Trail Mix 3.00 ea.
Assorted Bagged Chips 3.00 ea.
House made Chips and Salsa 5.00 ea.
Soft Drinks (coke products) 3.00 ea.
Red Bull Energy Drink 4.00 ea.

All cold lunches may be boxed up individually with cookie 2.00 fee

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Hot Buffet

Choose One Entrée 26 or Two Entrées 30

Includes House Salad, Dinner Rolls, Infused Water and lemonade
20 or more guests ~

Tuscany Lemon Herb Chicken

Marinated in Italian Herbs and Spices and Fire Grilled

BBQ Chicken Quarters

Seasoned, Fire- Grilled and Basted with Rich BBQ Sauce

Chicken Marsala

Sautéed Cremini Mushrooms in Marsala Wine Sauce

Chicken Piccata

Sautéed with Capers, Lemon, Butter and White Wine

Santa Maria Tri Tip

Marinated in a Blackened Seasoning and Char Grilled

BBQ Brisket

Slow Roasted and Basted with Rich BBQ Sauce

Chicken or Steak Fajitas

Seasoned with Fresh Herbs and Spices and Fire Grilled *(served with flour tortillas)*

Roasted Portobello Neapolitan^v

Roasted and Grilled Portobella Mushroom, Heirloom Tomato, Zucchini, Grilled Bell Peppers, Fresh Basil Marinara and Drizzled with Pesto Oil

Sides

Choose one

Creamy Whipped Potatoes

Scalloped Potatoes

Roasted Garlic Yukon Potatoes

Penne Pasta Marinara or Alfredo

Mac and Cheese

Rice Pilaf

Spanish Rice

Refried Beans

Vegetables

Choose one

Sautéed Vegetable Medley

Italian Style Green Beans

Sauteed Carrots with Brown Butter & Fresh Basil

(Cold Salads) Broccoli Salad – Fresh Summer Corn Salad – Melon & Berry Fruit Salad

20% service charge (not gratuity) and applicable sales tax will be added

Deluxe Dinner Buffet

One Entrée 38 or Two Entrées 42

Includes house or Caesar salad, rosemary dinner rolls, butter,
Infused water and lemonade
20 or more guests ~

Salmon Piccata

Sautéed with Capers, Lemon, Butter and White Wine

Pan Roasted Herb Chicken

Topped with Sun Dried Tomatoes, Capers and Artichokes in a White Wine Lemon Butter Sauce

Mary's Free-Range Stuffed Chicken Florentine

Tender Chicken Breast Stuffed with Savory Spinach and Ricotta Cheese in Garlic Herb Cream Sauce

Filet Mignon

Seasoned & Fire Grilled

Prime Rib of Beef (Carving Station)

Au Jus and Horseradish

Slow Braised Boneless Short Ribs of Beef

Red Zinfandel Reduction, Roasted Carrots, Tomato, Cremini Mushrooms

Sides

Choose one

Whipped Parmesan Mashed Potatoes

Roasted Garlic Herb Yukon Potatoes

Oven Roasted Herb Potatoes

Creamy Polenta

Rice Pilaf

Parmesan Risotto

Vegetables

Choose one

Roasted Baby Vegetables in Brown Butter

Brown Sugar & Butter Glazed Baby Carrots & Brussel Sprouts

Italian Green Beans

Kale & Butternut Squash (seasonal)

20% service charge (not gratuity) and applicable sales tax will be added

Plated Entrees

All entrees are served with house dinner salad, fresh rolls, butter, infused water & coffee

Filet Mignon and Prawns

Garlic Herb Compound Filet, Prawns in Lemon Herb Garlic Sauce, Asparagus, Parmesan Risotto 48

Pan Roasted Herb Chicken

Topped with Sun Dried Tomatoes, Capers and Artichokes in a White Wine Lemon Butter Sauce, Baby Vegetables, Penne Pasta 42

Prime Rib of Beef 10 ounces

Au Jus and Creamy Horseradish
Seasonal Vegetables, Oven Roasted Herb Potatoes 44

Slow Braised Boneless Short Ribs of Beef

Red Zinfandel Reduction
Roasted Carrots, Tomato, Cremini Mushrooms and Creamy Polenta 46

Salmon Piccata

Roasted Seasonal Baby Vegetables, Fresh Herb Rice Pilaf 44

Portobello Neapolitan ^v

Roasted and Grilled Portabella, Heirloom Tomato, Zucchini, Roasted Bell Peppers, Fresh Basil Marinara and Drizzled with Pesto Oil 42

V: Vegetarian

20% service charge (not gratuity) and applicable sales tax will be added

Hot Hors D' oeuvres**50 pieces per order**

Baked Filo Brie Wheel 125.00

Bite size cheeseburgers 160.00

BBQ meatballs 120.00

Italian style meatballs w/ marinara 120.00

Teriyaki Beef Kabobs 160.00

Sweet & Spicy chicken kabobs 160.00

Chicken Satay kabobs w/ spicy Thai peanut sauce 160.00

Bacon wrapped asparagus 160.00

Bacon wrapped sea scallops 225.00

Chicken and vegetable egg rolls 150.00

Crab stuffed mushrooms 210.00

Parmesan & pesto stuffed mushrooms 160.00

Oysters Rockefeller 225.00

Grilled linguisa bites 125.00

Grilled Italian sausage bites 125.00

Habanero mango, buffalo or bbq chicken wings 125.00

Pork pot stickers w sweet & sour dipping sauce 160.00

Fried raviolis w/ marinara dipping sauce 150.00

Fried coconut prawns w/ chili sauce 175.00

Fried jumbo prawns w/ cocktail sauce 175.00

20% service charge (not gratuity) and applicable sales tax will be added

Chilled Hors D' oeuvres
50 pieces per order

Italian Bruschetta 160.00

Ahi poke 250.00

Blanched vegetable platter with guacamole dip 200.00

Fresh fruit platter 175.00

Turkey or ham pinwheels 140.00

Imported & domestic cubed cheese platter 200.00

Charcuterie board 300.00

Charcuterie table 425.00

Shrimp ceviche shooters 210.00

Shrimp cocktail 210.00

Chilled oysters on the half shell 225.00

House made chips and salsa 125.00

Hummus & fried pita chips 80.00

20% service charge (not gratuity) and applicable sales tax will be added

Desserts

All desserts 7.00 each

New York Style Cheesecake

Topped with fresh berries & whipped cream

Tiramisu

Italian custard dessert layered with espresso dipped ladyfingers, mascarpone cheese & chocolate

Blueberry & White Chocolate Bread Pudding

Served with a caramel brandy sauce & whipped cream

Chocolate Tuxedo Cake

Filled with creamy dark chocolate, white chocolate mousse between layers of marbled white & dark chocolate cake

Lemon Cream Cake

White cake with lemon filling

Strawberry Cream Cake

White cake with strawberry filling

Wedding Cakes

two, three or four tier
(quote provided by pastry chef)

Cake cutting fee 3.00 each person

20% service charge (not gratuity) and applicable sales tax will be added

Full-Service Banquet Bars

Host or Cash Bars Available

(must meet 800.00 minimum)

300.00 Set up plus bartender fee

Craft & Domestic Beer 6.00

805, Lagunitas IPA, Modelo Especial,

Bud light, Coors Light & Heineken 00

Well Liquor 8.00

Vodka, Gin, Rum, Tequila, Scotch, Bourbon

Call Liquor 10.00

Stoli, Beefeaters, Bacardi, Hornitos, Jack Daniels, Cutty Sark

Premium Liquor 11.00

Greygoose, Bombay Sapphire, Captain Morgan, Casadoras, Crown Royal, Dewars

House Wine 8.00

Cabernet Sauvignon, Chardonnay & White Zinfandel

Premium Wine 11.00

Cabernet Sauvignon, Chardonnay & White Zinfandel

20.00 cork fee 750 mil bottles each

Our ABC certified event bartenders will I.D guests who look under 35 year of age. Event bars will open on arrival (stated on contract) and close 30 minutes prior to end of event (stated on contract) Outside food or beverages are not permitted. Failure to abide the policy may be subjected to closure of bar

20% service charge (not gratuity) and applicable sales tax will be added to all host bar