

TRUMP NATIONAL GOLF CLUB, LOS ANGELES

One Trump National Drive, Rancho Palos Verdes, California 90275
Special Events: 310-265-5000 | www.trumpnationallosangeles.com



Trump National Golf Club
LOS ANGELES

WEDDING & CELEBRATION PACKAGE
2024





“Each event at Trump is personal & unique. We pride ourselves on our diversity & excellence. You & your guests will be impressed with our superb service, sensational cuisine & spectacular ocean views.”

Introduction to our Banquet Rooms2-5

Requirements, Rules & Regulations 6-7

Hors D’ Oeuvres Tray Passed..... 8-9

Hors D’ Oeuvres Displayed 10-11

Plated Service Selections 12-13

Children and Vegetarian Menu Selections..... 14-15

Buffet Service Selections16-19

Wedding Cakes.....20-21

Plated Desserts 22-23

Trump Collections Packages 24-27

Dessert Stations & Late Night Hors D’ Oeuvres28-29

Bar Services 30-31

Cocktails, Champagne & Sparkling Wine 32-35

Bridal Suite Upgrades.....36-37

Bar/Bat Mitzvahs, Sweet 16s & Quinceaneras.....38-39

The Grand Ballroom

Each unique reception includes the following:

Cocktail Reception in the Beautiful, Airy Loggia
Vista Terrace for Ceremony and/or Cocktail Reception
Floor Length Linens, Overlays & Napkins in Ivory
All Dining & Cocktail Tables, Gold Chiavari Chairs,
China, Silver & Stemware
Wood Dance Floor, Riser, Retractable Screen



The Loggia

Events held in the Grand Ballroom can utilize the Loggia for cocktail reception. Each unique reception includes the following:

Floor Length Linens & Overlays in Ivory
All Dining & Cocktail Tables, Gold Chiavari Chairs,
China, Silver & Stemware

The Vista Terrace

*Events held in the Grand Ballroom
have access to the Vista Terrace.*

The Vista Terrace Can Seat 250 White Resin Chairs.
Ceremony Fee Includes: White Resin Chairs, Bridal Suite,
Pacific Ocean & Catalina Island Views, Two (2) Cordless
Microphones upon Request, Additional Half Hour of Time



Trump's Room

Each unique reception includes the following:

Five (5) Hours of Event Time
Floor to Ceiling Windows, Rich Gilded Ceiling with
Custom Gold Moldings
Floor Length Linens, Overlays & Napkins in Ivory
All Dining & Cocktail Tables, Gold Chiavari Chairs,
China, Silver & Stemware



EVENT DETAILS

Your Catering representative will be able to assist in detailed planning and preparations for your event. We encourage the menu and all other details to be finalized four (4) weeks prior to your event date. The guaranteed guest count is due Fifteen (15) days in advance. Please note that you will not be charged for less than your guaranteed guest count. If your actual count exceeds your guarantee you will be billed accordingly. Trump National will prepare 5% over your guarantee.

MENU TASTING

A complimentary menu tasting is available Wednesday & Tuesday at 2:00 PM. We are unable to schedule weekend tastings due to events. Your tasting will consist of your selection of two (2) starter courses, two (2) salad courses & two (2) entrees. Your tasting is limited to four (4) guests.

DECOR

No decorations that tape, glue, tack, or otherwise adhere to any surface in rooms. Candles are allowed as long as they are enclosed in a hurricane or votive. No open flame will be permitted. No confetti allowed.

TABLES & SET UP

60" Rounds with up to ten (10) guests. If you provide the number of guests for each table we will set accordingly. Trump National supplies complimentary ivory colored floor lengths, overlays and napkins. A personalized layout will be provided by your Catering representative. Trump National provides gold Chiavari chairs, china, silver, stemware, standard table numbers, retractable screen in the Grand Ballroom, dance floor (24x24), and riser.

CEREMONY

The Vista Terrace is available for ceremonies exclusively for those events that book the Grand Ballroom. There is a \$3,500.00 fee which includes: additional half hour of time, set up of white resin chairs, two (2) cordless microphones upon request, bridal suite with refreshments available two (2) hours prior to the start of ceremony.

VENDOR REFERRALS

The Catering Department can provide you with referrals for coordinators, florists, DJs, band, etc.

DEPOSIT SCHEDULE

To confirm your Trump National event a non-refundable and non-transferable 20% deposit of estimated charges for the Trump's Room and \$5,000.00 or 10% of estimated charges for the Grand Ballroom is due within seven (7) days of receiving the contract. Your second deposit is due 90 days prior to the event. Full payment of the estimated charges is due fifteen (15) days in advance. All deposits are non-refundable or transferable.

EVENT HOURS

The Food & Beverage Minimums are based on a five (5) hour time period & five and a half (5.5) hours with ceremony on site. You & your contracted vendors have access to your events space two (2) hours prior to your start time. Events that go past 12:00am will be charged at premium rate. All items brought into Trump National must be removed at the conclusion of your event. Trump National is not responsible for items left at the conclusion of your event.

FOOD & BEVERAGE PROVISIONS

Trump National is the sole purveyor of all food & beverages for on-site events unless otherwise stated in writing. The State of California Liquor Commission regulates the sale & service of alcoholic beverages, and Trump National must adhere to these regulations. Please Note: Guests who appear to be under age 21 and do not have valid ID will not be served. Trump National reserves the right to refuse beverage service.

VALET

Trump National requires the host provide pre-paid valet service to all their guests. This fee will be billed at \$10.00 per car and is based on two (2) guests per car.

REFRIGERATION

Due to liability issues Trump National is not able to provide refrigeration for any items provided by clients or vendors under their contract.



Tray Passed Hors D'oeuvres

Minimum Twenty Five (25) Pieces Per Selection

Recommend Six (6) Pieces Per Person for Cocktail Hour

VEGETARIAN - \$9 per piece

Vegetarian Spring Rolls, Soy-Ginger Sauce

Truffle Oil Infused Macaroni & Cheese in Phyllo Cups

Crispy Phyllo Filled with Spinach & Feta

Black Truffle Arancini, Garlic Aioli

Goat Cheese, Sun Dried Tomato & Tapenade on Olive Bread

Fresh Mozzarella Skewered with Cherry Tomato, Basil & Balsamic Drizzle

Smoked Gouda & Caramelized Onion Quesadillas

Grilled Portobello Mushroom Slider, Mozzarella & Pesto

Mac-n-Cheese Bites, Marinara Sauce

Crostini with Goat Cheese & Fig

Brie and Pear Grilled Cheese

CHICKEN, STEAK, PORK, LAMB - \$10 per piece

Achiote Chicken Croquette, Mojo Sauce

Prosciutto and Buratta Grilled Cheese

Teriyaki Glazed Steak Skewer, Diced Green Onion

Chimichurri Steak Skewer

Beef Slider with Caramelized Onions, Cheddar Cheese &

Applewood Smoked Bacon

Fried Chicken Sliders, Onion Jam, Pepper Jack, Roma Tomato

Grilled Lamb Chops, Mint Pesto

Mini Beef Wellington, Herb Aioli

Chicken or Beef Satay, Thai Peanut Sauce

Coconut Crusted Chicken, Orange Horseradish Marmalade

Date Filled with Goat Cheese Wrapped with Bacon

Mini Street Tacos with Diced Onion & Cilantro (steak, chicken, carnitas)

SEAFOOD - \$12 per piece

Shrimp Tempura, Sweet Chili Sauce

Coconut Shrimp, Mango Marmalade Dipping Sauce

Seared Ahi Tuna on a Crispy Won Ton, Wasabi Drizzle

Lobster Mac n Cheese Bites, Chili Aioli

California Rolls, Wasabi Soy Dipping Sauce

Spicy Tuna Roll, Albacore Roll

New England Lobster Rolls, Lemon Aioli, Brioche

Mini Crab Cakes, Remoulade, Chives

Scallops Wrapped with Bacon, Citrus Glaze



Displayed Hors D'oeuvres

Minimum Twenty Five (25) Servings per selection

ARTISAN CHEESES - \$32 per person

Variety of Boutique Soft & Aged Cheeses
Garnished with Nuts, Fresh & Dried Fruits
Gourmet Crackers & Sliced Baguette

MEDITERRANEAN - \$27 per person

Traditional & Roasted Red Pepper Hummus
Tzatziki: Cucumbers with Garlic, Yogurt, Fresh Dill & Mint
Grilled Seasonal Vegetables, Baba Ghanoush, Tabouli,
Assorted Marinated Olives
Roasted Red Peppers & Feta Cheese, Crispy & Soft Pita

GRILLED VEGETABLE CRUDITE - \$24 per person

Baby Carrots, Fennel, Bell Peppers, Yellow Squash, Zucchini,
Portobello Mushrooms, Asparagus, Broccolini, Black Garlic
Hummus, Chipotle Ranch, Grissini, Lavash

ANTIPASTO - \$39 per person

Prosciutto di Parma, Salami Toscana, Hot Coppa, Bresola,
House Cured Olives, Marinated Artichokes, Roasted Peppers,
Cilingene Mozzarella, Sun-Dried Tomato Tapenade, Whole
Grain Mustard, Grilled Focaccia and Olive Bread

RAW BAR - \$71 per person

Shrimp, Snow Crab Claws, Oysters on the Half Shell (seasonal
variety), Bay Scallops, Cocktail Sauce, Horseradish, Bloody
Mary Mignonette Sauce, Lemon Wedges and Tabasco

Add Chilled Poached Lobster Tails - *market price*

Add Caviar with Traditional Garnishes
and Crackers - *market price*

SUSHI - \$52 per person

Assortment of Spicy Tuna, California Rolls, Albacore
Rolls, Shrimp Tempura Rolls, Salmon and Tuna Nigiri,
Wasabi, Pickled Ginger, Marinated Seaweed Salad, Ponzu

Add Sashimi - \$12 per person

Salmon, Tuna, Albacore



Starter Course

One (1) Selection for All Guests

THREE CHEESE RAVIOLI

Smoked Tomato-Butter Sauce & Fresh Basil

CHICKEN & FONTINA CHEESE RAVIOLI

English Peas & Crispy Pancetta, Vodka Sauce

PENNE PASTA with FRESH TOMATOES

Basil Marinara Sauce
Gluten Free Option available

PORTOBELLO MUSHROOM RAVIOLI

Shaved Parmesan & Fontina Cream Sauce

BUTTERNUT SQUASH RAVIOLI

Beurre Noisette, Sun Dried Cranberries & Baby Arugula

PESTO RIGATONI PASTA

Pinenuts, Sundried Tomatoes & Shaved Parmesan

LOBSTER RAVIOLI

Roasted Pepper Butter, Smoked Bacon, Parmesan & Chives

STARTER ENHANCEMENT

Veggie or Wild Mushroom Risotto - \$15 per person
Shrimp or Lobster Risotto - \$21 per person

Salad Course

One (1) Selection for All Guests

STRAWBERRY PECAN

Baby Greens, Fresh Strawberries, Candied Pecans, Orange Segments, Feta Cheese, Citrus Vinaigrette

CAPRESE SALAD

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Lemon Vinaigrette with a Balsamic Drizzle

CLASSIC CAESAR

Parmigiano Reggiano, House Made Herb Croutons Creamy Caesar Dressing

ARUGULA & BABY SPINACH

Poached Pear, Crumbled Feta Cheese, Spiced-Candied Walnuts
Passion Fruit Dressing

BEET & BURATTA

Roasted Beets, Buratta Cheese, Arugula, Frisee, Toasted Pistachios, Orange Segments, Currants, Apple Cider Vinaigrette

ICEBERG WEDGE

Petite Pear Tomato, Bacon, Egg & Blue Cheese Crumbles Ranch Dressing

Plated Entrée

Entrées Include Starter & Salad Course – May Substitute Starter or Salad Course with an Intermezzo. Multiple Entrée Selections Limited to Two (2) Entrées and will be Billed at the Higher Priced Entrée. Comes with Chef’s Choice of Seasonal Vegetables. All Dinners Include Trump Premium Roast Coffee, Hot Tea & Bread Service with Butter.

FREE RANGE BREAST OF CHICKEN - \$130 per person

Wild Mushroom Sauce

PESTO CRUSTED BREAST OF CHICKEN - \$130 per person

Champagne Cream Sauce

DOUBLE CUT LAMB CHOPS - \$145 per person

Mint Demi

WOOD FIRED SALMON FILLET - \$135 per person

Meyer Lemon Butter Sauce

TRUMP NATIONAL WOOD FIRED FILET MIGNON

\$160 per person
Red Wine Demi Glace

GRILLED NEW YORK STRIP STEAK - \$160 per person

Green Peppercorn Sauce

OVEN ROASTED SEA BASS FILLET - \$160 per person

Citrus Beurre blanc Sauce

TRUMP NATIONAL PETITE FILET MIGNON & OVEN ROASTED SEA BASS FILLET

\$180 per person
Red Wine Demi Glace, Citrus Beurre Blanc Sauce

TRUMP NATIONAL PETITE FILET MIGNON & WOOD FIRED SALMON FILLET - \$180 per person

Red Wine Demi Glace, Herb Beurre Blanc

TRUMP NATIONAL PETITE FILET MIGNON & LOBSTER TAIL - \$185 per person

Red Wine Demi, Meyer Lemon Butter Sauce

Selection of One (1) Starch Per Entree:

Roasted Fingerling Potatoes
Potato-Leek Cake
Yukon Gold Mashed Potatoes
Creamy Polenta
Parmesan Risotto
Rock Shrimp Risotto



Vegetarian Alternative

Vegetarian Entrée Selections will be Charged at the Main Entrée Price

VEGETABLE WELLINGTON

Sautéed Vegetables Wrapped in Phyllo Served over Potato Gnocchi
Topped with Marinara Sauce, Balsamic Drizzle

STUFFED PORTOBELLO MUSHROOMS

Soft Polenta & Grilled Zucchini

VEGETABLE RISOTTO

Zucchini, Sun Dried Tomato, Asparagus, Truffle Emulsion,
Parmigiano-Reggiano

VEGETABLE NAPOLEON

Grilled & Stacked Mediterranean Vegetables, Roasted Tomato Sauce

House Made Intermezzo

One (1) Selection for All Guests - \$9 per person

Lemon Sorbet with a Splash of Champagne

Peach Bellini Sorbet

Blood Orange Mimosa Sorbet

Coconut Lime Sorbet

Raspberry Sorbet

Children's Entrees

*Choice of One (1) for All Children Ages 12 & Under
\$30 per child*

CHICKEN FINGERS

French Fries, Ketchup & Ranch

PENNE PASTA

Tossed with Parmesan & Butter, Garlic Toast

CHICKEN QUESADILLA

Tortilla Chips & Mild Salsa

MACARONI & CHEESE

Fruit Cup



Trump National Signature Buffets

SIGNATURE BUFFET - \$150 per person
50 Guests Minimum
\$10 Per Guest Surcharge for Fewer Than 50 Guests
Trump Premium Roast Coffee, Hot Tea, Bread & Butter

SALAD
Mixed Baby Greens with Dried Cranberries,
Goat Cheese & Candied Walnuts
Raspberry Vinaigrette

CARVING STATION & ENTREE
*Tenderloin of Beef, Au Jus & Whipped Horseradish
Crème Fraiche
Pan Seared Salmon Fillet, Rosemary Beurre Blanc

Parmigiano-Reggiano & Fine Herbs Risotto
Chef's Seasonal Vegetables Selection

HIS & HERS DESSERTS
Mini Lemon Tartlett with Fresh Raspberry Coulis
Mini Flourless Chocolate Cake with Florentine Crunch

*Carving attendant Required - \$150

DELUXE BUFFET - \$130 per person
50 Guests Minimum
\$10 Per Guest Surcharge for Fewer Than 50 Guests Trump
Premium Roast Coffee, Hot Tea, Bread & Butter

SALAD
Mixed Baby Greens Tossed with Petite Tomatoes, Sliced
Cucumbers, Garlic Herb Croutons, Feta Cheese & Red
Wine Vinaigrette

ENTREES
Grilled Salmon Fillet Drizzled with Pesto
Breast of Chicken Milanese, Capers & Lemon Confit

Gnocchi, Tomato-Basil Sauce
Herb Roasted Potatoes
Chef's Seasonal Vegetables Selection

SWEET ENDINGS
Assorted mini desserts

CALIFORNIA BUFFET - \$105 per person
25 Guests Minimum
\$10 Per Guest Surcharge for Fewer Than 25 Guests
Trump Premium Roast Coffee, Hot Tea, Bread & Butter

SALADS
Penne Pasta, Toasted Pine Nuts, Goat Cheese, Chick Peas,
Fresh Basil, Sun-Dried Tomato Pesto, Classic Caesar, Crisp
Romaine, Brioche Croutons, Shaved Parmesan, House-Made
Caesar Dressing

SANDWICHES & WRAPS
Chicken B.L.T.A, Herb Grilled Chicken, Crispy Applewood
Bacon, Shredded Lettuce, Tomato, Avocado Spread, Toasted
Sourdough, Grilled Vegetable Wrap, Sun-Dried Tomato
Pesto, Goat Cheese, Whole Wheat Tortilla, Slow Roasted
Ribeye, Caramelized Onions, Roasted Peppers, Provolone,
Horseradish Cream, Toasted Ciabatta Roll

House Made Potato Chips | Dill Pickles | Cherry Peppers

SWEET ENDINGS
Mini Brownies
Chocolate Chip Cookies

EXECUTIVE BUFFET - \$115 per person
25 Guests Minimum
\$10 Per Guest Surcharge for Fewer Than 25 Guests
Trump Premium Roast Coffee, Hot Tea, Bread & Butter

SALAD STATION
Mixed Baby Greens, Cherry Tomatoes, Cucumbers, Balsamic
Vinaigrette & Buttermilk Ranch, Strawberry Pecan, Arugula,
Frisee, Fresh Strawberries, Orange Segments, Avocado,
Candied Pecans, Feta, Citrus Vinaigrette, Classic Caesar, Crisp
Romaine, Brioche Croutons, Shaved Parmesan, House-Made
Caesar Dressing

SALAD ENHANCEMENTS | Choose Two (2)
Grilled Hanger Steak | Herb Grilled Chicken
Grilled Atlantic Salmon

Add Grilled Jumbo Shrimp - \$15 per person

SWEET ENDINGS
Mini Fruit Tarts, Flourless Chocolate Cake Bites,
Mini Cheesecake

BRUNCH BUFFET - \$140 per person

50 Guests Minimum
\$10 Per Guest Surcharge for Fewer Than 50 Guests
Trump Premium Roast Coffee, Hot Tea

STARTERS

Chilled Orange and Grapefruit Juice, Seasonal Sliced Fruit Display, Grapes and Berries, Fresh Baked Mini Croissants, Muffins, and Pastries, Smoked Atlantic Salmon Display, Cream Cheese, Thin Sliced Red Onions, Sliced Roma Tomatoes, Mini Bagels

Substitute Whole Poached Atlantic Salmon - \$16 per person

SALADS

Strawberry Pecan, Arugula, Frisee, Fresh Strawberries, Orange Segments, Avocado, Candied Pecans, Feta, Citrus Vinaigrette, Classic Caesar, Crisp Romaine, Brioche Croutons, Shaved Parmesan, House-Made Caesar Dressing, Caprese, Fresh Mozzarella, Sliced Beefsteak Tomatoes, Torn Basil, Olive Oil and Balsamic Glaze, Penne Pasta, Toasted Pine Nuts, Goat Cheese, Chick Peas, Fresh Basil, Sun-Dried Tomato Pesto

ENTRÉES

Eggs Benedict, Poached Egg, Toasted English Muffin, Canadian Bacon, Hollandaise, Chives, Farm Fresh Scrambled Eggs, Applewood Bacon, Pork Sausage, Roasted Red Skin Potatoes, Onions and Bell Peppers

Substitute Jumbo Lump Crab Cake for English Muffin - \$14 per person

SWEET ENDINGS

Brioche Bread Pudding, Bourbon Sauce, Assorted Mini Desserts

Add Omelet Station - \$24 per person | Attendant Required

Add Pasta Station - \$26 per person | Attendant Required

Add Crepe Station - \$18 per person | Attendant Required

Add Carving Station - \$34 per person | Attendant Required

BEVERAGE ENHANCEMENTS

Bloody Mary, Mimosa, Screwdriver
Charges Based on Consumption
Bartender Required





Plated Desserts

\$18 per person

*Trump National is Pleased to Offer His & Hers Desserts
One (1) Pre-Selected Dessert for Ladies and One (1) Pre-Selected
Dessert for Men
(Count of each required fifteen (15) days in advance)*

GLAZED APPLE TART with VANILLA BEAN ICE CREAM
Almond Crème Anglaise

CRÈME BRULEE TART
Mixed Berry Compote

CHOCOLATE MOUSSE CAKE with VANILLA BEAN ICE CREAM
Ganache Filling & Fresh Berry Garnish

DECADENT FLOURLESS CHOCOLATE CAKE
Florentine Crunch

LEMON TARTLET
Fresh Raspberry Sauce & Blueberry Garnish

FLAKY BUTTER CRUSTED SEASONAL FRUIT & BERRY TART
Fresh Raspberry Coulis & Chocolate Shavings

TRUMP’S HOUSE MADE ICE CREAM or SORBET
Please Contact Your Catering Professional for Available Flavors





Trump Collection Stations Package
\$330 per person

FIVE (5) HOUR HOST BAR PREMIUM BAR SELECTION

TRAY PASSED DURING COCKTAIL RECEPTION
His & Hers Signature Cocktails

TRAY PASSED HORS D'OEUVRES
Two (2) pieces per person of each selection

Crostini with Goat Cheese and Fig
New England Lobster Rolls, Lemon Aioli, Brioche
Chicken Satay, Thai Peanut Sauce

CHAMPAGNE TOAST
House Sparkling Wine
Martinelli's Cider

SERVED FIRST COURSE
Arugula and Baby Spinach, Poached Pear, Crumbled Feta, Spiced
Candied Walnuts, Passion Fruit Dressing

CHEF CARVING STATION
Roasted Tenderloin of Beef, Cabernet Sauce, Horseradish Crème
Fraiche Garlic Mashed Potatoes, Chef's Seasonal Vegetable

ENTRÉE STATION
Wood Fire Grilled Atlantic Salmon, Lobster-Cognac Cream Sauce,
Black Truffle, Risotto with Parmesan and Herbs, Chef's Choice
Seasonal Vegetable

TABLE SIDE WINES with DINNER
House Chardonnay
House Cabernet

Trump Premium Roast Coffee, Hot Tea, Bread & Butter Service

Trump Collection Served Package

\$350 per person

FIVE (5) HOUR HOST BAR PREMIUM BAR SELECTION

TRAY PASSED DURING COCKTAIL RECEPTION

His & Hers Signature Cocktails

TRAY PASSED HORS D’OEUVRES

Two (2) pieces per person of each selection

Crostini with Goat Cheese and Fig
Chicken Satay, Thai Peanut Sauce Grilled
Lamb Chops, Mint Pesto

CHAMPAGNE TOAST

House Sparkling Wine
Martinelli’s Cider

SERVED FIRST COURSE

Baby Watercress & Frissee with Toasted Walnuts, Bleu Cheese Crumbles
Gala Apples, Petite Tomatoes, Balsamic-Honey Vinaigrette

SERVED ENTREES

Entrees Accompanied with Chef’s Selection of Seasonal Vegetables

TRUMP NATIONAL WOOD FIRED FILET MIGNON

Red Wine Demi Glace, Pomme Puree

OVEN ROASTED SEA BASS FILLET

Citrus Beurre Blanc, Parmesan Risotto

TABLE SIDE WINES with DINNER

House Chardonnay
House Cabernet

Trump Premium Roast Coffee, Hot Tea, Bread & Butter Service





Dessert Stations

\$22 person

Based on One and a Half (1.5) Hours of Continuous Service

CLASSIC CHOCOLATE FOUNTAIN

Your Selection of One (1): Dark Chocolate, Milk Chocolate or White Chocolate

Assorted Dippers: Marshmallows, Fresh Strawberries, Pineapple Slices
Pretzels, Cheesecake Squares, House Made Chocolate Chip Cookies
White Chocolate Cream Puffs
(Minimum 100 Servings)

MINIATURE DESSERTS SAMPLER

Mini Fruit Tarts, Crème Brulee, Hand Dipped Chocolate Strawberries
Cheesecake Bites, Mini Brownies, Tiramisu Squares, Flourless Chocolate
Cake Bites
House Made Chocolate Chip Cookies

Late Night Hors D'oeuvres

Minimum Twenty Five (25) pieces per selection

SAVORY TRAY PASSED - \$10 per piece

Cocktail Franks Wrapped in Puff Pastry, Grainy Mustard
Mini Corn Dogs, Ketchup & Mustard
Roasted Turkey & Swiss Pinwheels
Mini Meatball Sliders, Provolone & Marinara
Mini Pizzas - Vegetarian, Sausage & Cheese
Mini Quesadillas: Cheese, Carne or Pollo Asada or Carnitas

SLIDERS TRAY PASSED - \$11 per piece

Beef, Cheddar, Caramelized onion, Thousand Island
Buffalo Chicken, Tomato, Micro Celery, Pepper jack, Blue cheese dressing
Meatball Parmesan, Marinara, Mozzarella, Micro Basil
Pulled BBQ Pork, Pickled Vegetable

SWEET TRAY PASSED - \$8 per piece

Mini Chocolate Éclairs
Mini Cream Puffs
Chocolate Covered Strawberries
Seasonal Berry Tarts
Double Chocolate Brownies
Assorted Mini Cheesecakes

Banquet Bars

We Offer Two (2) Host Bar Options - Set Price Per Person, Per Hour for Unlimited Consumption or You May Choose to Provide Beverages on a Per Drink Consumption Charge. Wine Service at the Tables is Based on a Per Bottle Charge. Bartender Fees are Additional - One (1) Bartender Required for Every Seventy Five (75) Guests.

PER PERSON BARS	CLASSIC BRANDS	PREMIUM BRANDS	BEER & WINE BAR
One (1) Hour	\$25 per person	\$30 per person	\$20 per person
Two (2) Hours	\$50 per person	\$60 per person	\$40 per person
Three (3) Hours	\$60 per person	\$70 per person	\$50 per person
Five (5) Hours	\$70 per person	\$80 per person	\$60 per person

CLASSIC BAR

Absolut Vodka, Tanqueray Gin, Sauza Silver Tequila, Captain Morgan Rum, Meyer’s Dark Rum, Maker’s Mark Bourbon, Jack Daniel’s Whiskey, Seagram’s Seven Whiskey, Dewar’s Scotch, House White, RED, & Sparkling Wine, Domestic & Imported Beers, Assorted Soft Drinks, Cranberry, Orange, Grapefruit & Pineapple Juices, Sparkling & Flat Waters

PREMIUM BAR

Grey Goose Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Bacardi Rum, Knob Creek Bourbon, Johnnie Walker Black Label Whiskey, Chivas Regal Scotch Whiskey, Grand Marnier Cognac Liqueur, House White, Red, & Sparkling Wine, Domestic & Imported Beers, Assorted Soft Drinks, Cranberry, Orange, Grapefruit & Pineapple Juices, Sparkling & Flat Waters

BEER & WINE BAR

House White, Red, & Sparkling Wine, Domestic & imported Beers, Assorted Soft Drinks, Cranberry, Orange, Grapefruit & Pineapple Juices, Sparkling & Flat Waters

CONSUMPTION BARS

Classic Brands	\$14 each	Premium Brands	\$16 each
House Champagne (glass)	\$12 each	House Wines (glass)	\$12 each
Domestic Beers	\$8 each	Imported Beers	\$10 each
Sodas & Waters	\$6 each	Juices	\$6 each

BARTENDING REQUIREMENTS

One (1) bartender required for Each Seventy Five (75) Guests.
Bartenders are billed at \$150 each. Bar minimum sales requirement of \$500 (plus service & tax).



Signature Cocktails

Enhance Your Event with One (1) of Our Signature Cocktails. These are the Perfect Pre-Ceremony Accompaniment. We Can Also Provide Non-Alcoholic Options for Your Non-Drinking Guests.

HIS & HERS SIGNATURE COCKTAILS - \$18* per drink

Drink Recommendations Available
Also Available Tray Passed
*Pricing Based on Ingredients

CHAMPAGNE COCKTAIL - \$16 per drink

Mimosas – Orange Juice
Bellini – Peach Puree
Kir Royale – Chambord & Twist

MARTINI - \$16 per drink

Lemon Drop
Cosmopolitan
Apple
Dirty

MOJITO - \$16 per drink

Trump Signature – Bacardi Superior, Limes, Mint & gold Flecks
Melon – Bacardi Grand Melon, Watermelon, Honeydew, Cantaloupe & Mint
Caribbean Passion Fruit – Bacardi Limon, Passion Fruit, Limes & Mint

BRUNCH COCKTAILS - \$16 per drink

Traditional Bloody Mary
Screwdriver
Mimosa





Champagne & Wines

CHAMPAGNE & SPARKLING WINE			
House Selection			\$55
Nicolas Feuillate, Brut Reserve, NV	France		\$70
Moet & Chandon, Brut Imperial, NV	France		\$80
Veuve Clicquot, Yellow Label, NV	France		\$95
WHITE WINES			
House Selection			\$55
Silverado, Chardonnay	Napa Valley		\$50
Trefethen, Chardonnay	Napa Valley		\$55
Duckhorn, Sauvignon Blanc	Napa Valley		\$50
Cakebread, Sauvignon Blanc	Napa Valley		\$60
Louis Latour, Pouilly Fuisse	France		\$55
RED WINES			
House Selection			\$55
Hess, Alommi, Cabernet Sauvignon	Napa Valley		\$60
Jordan, Cabernet Sauvignon	Alexander Valley		\$90
Miura, Pinot Noir	Santa Lucia Highlands		\$45
La Crema, Pinot Noir	Sonoma Coast		\$60
Ferrari Carano, Merlot	Sonoma County		\$55





Bridal Suite Upgrades

Bridal Suite Access obtained with booking of ceremony on Vista Terrace only. Bridal Suite access available two (2) hours prior to start of event. (Any added time at \$50 per hour)

BRIDAL SUITE SNACK OPTIONS

- SMALL SNACK TRAY** - \$15 per order
Cheese, Dried Fruit and Crackers
Display Serves Six (6) People
- MEDIUM SNACK TRAY** - \$18 per order
Cheese, Dried Fruit and Crackers
Display Serves Ten (10) People
- LARGE SNACK TRAY** - \$21 per order
Cheese, Dried Fruit and Crackers
Display Serves Twelve (12) People

BRIDAL SUITE BEVERAGE OPTIONS

- Coffee for Bridal Suite
\$28 per gallon
- Assorted Tea for Bridal Suite
\$28 per gallon
- House Champagne for Bridal Suite
\$55 per bottle
- House Wine for Bridal Suite
\$55 per bottle

All information and prices subject to change | 37

Bar/Bat Mitzvahs, Sweet 16s & Quinceaneras

Two (2) Stations - \$70 per person
Three (3) Stations - \$80 per person
Guests ages 16 & under

TRAY PASSED HORS D'OEUVRES
Two (2) pieces of each selection per person

Cocktail Franks in Puff Pastry, Whole Grain Mustard
Individual Pizzas - Cheese & Pepperoni
California Rolls, Soy Sauce

STATIONS
One & A Half (1.5) Hour Presentation

SKEWER STATION
Sesame Chicken or Steak, Teriyaki Glaze
Basmati Rice & Chef's Seasonal Vegetable Selection

SLIDER STATION
Cheeseburger, Grilled Chicken & Pulled Pork Sliders on Fresh Baked Buns with Appropriate Condiments, French Fries or Sweet Potato Fries

TACO STATION
Cheese Quesadillas, Chicken or Steak, Flour & Corn Tortillas
Lettuce, Grated Cheese, Tomato, Sour Cream, Salsa & Guacamole
House Made Tortilla Chips, Mexican Rice & Beans

LETTUCE WRAP STATION
Marinated Chicken, Crisp Lettuce Cups, Bean Sprouts, Julienne Carrots
Chopped Peanuts, Thai Peanut Sauce, Steamed Rice

PASTA STATION
Cheese Tortellini with Alfredo & Marinara Meat Sauce,
Black Olives & Parmesan Cheese
Caesar Salad with Herb Croutons, Garlic Bread

CHOCOLATE FOUNTAIN STATION
Your Selection of One: Dark Chocolate, Milk Chocolate or White Chocolate Assorted Dippers: Marshmallows, Fresh Strawberries, Pineapple Slices
Pretzels, Cheesecake Squares, House Made Chocolate Chip Cookies White Chocolate Cream Puffs

BEVERAGE ENHANCEMENTS
Soft Drinks, Bottled Waters, Mock Cocktails
(Virgin Pina Coladas, Daiquiris, etc)
(Available on a per drink basis)



