

**TRUMP NATIONAL GOLF CLUB, LOS ANGELES**

One Trump National Drive, Rancho Palos Verdes, California 90275  
Special Events: 310-265-5000 | [www.trumpnationallosangeles.com](http://www.trumpnationallosangeles.com)



*Trump National Golf Club*  
LOS ANGELES

2022 WEDDING &  
CELEBRATION PACKAGE







*“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.”*

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## *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 Monday through Thursday between the hours of 1:00pm and 3:00pm. 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 so 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, Pepperjack, 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
- Mini Croissant Cheese Steak, Caramelized Onions, Bell Peppers, Cheddar
- 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
- Ahi Poke Tacos, Crispy Wonton Shell, Avocado Wasabi Mousse





*Displayed Hors D'oeuvres*

Minimum Twenty Five (25) Servings per selection

**ARTISAN CHEESES - \$28 per person**

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

**MEDITERRANEAN - \$24 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 - \$21 per person**

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

**ANTIPASTO - \$34 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 - \$62 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 - \$46 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 & Parmesan Crostini  
Gluten Free Option available

PORTOBELLO MUSHROOM RAVIOLI  
Asparagus Ragout & Parmesan Cream Sauce

BUTTERNUT SQUASH RAVIOLI  
Beurre Noisette, Sun Dried Cranberries & Fried Sage

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, Goat Cheese, Citrus Vinaigrette

CAPRESE SALAD  
Baby Arugula, Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Parmesan Crisp  
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  
Candied Almonds, Petite Pear Tomato, Bacon, & Bleu 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 - \$110 per person  
Wild Mushroom Sauce

PESTO CRUSTED BREAST OF CHICKEN - \$110 per person  
Roasted Garlic & Thyme Jus

PANKO CRUSTED STUFFED BREAST OF CHICKEN- \$115 per person  
Filled with Fontina Cheese & Prosciutto, Wild Mushroom Sauce

SLOW BRAISED SHORT RIBS - \$125 per person  
Cabernet Sauce

DOUBLE CUT LAMB CHOPS - \$130 per person  
Rosemary Jus

WOOD FIRED SALMON FILLET - \$125 per person  
Meyer Lemon Butter Sauce

TRUMP NATIONAL WOOD FIRED FILET MIGNON \$140 per person  
Red Wine Demi Glace

GRILLED NEW YORK STRIP STEAK - \$130 per person  
Green Peppercorn Sauce

OVEN ROASTED SEA BASS FILLET - \$140 per person  
Citrus Beurre blanc Sauce

TRUMP NATIONAL PETITE FILET MIGNON & CRAB CAKE \$165 per person  
Mango Lime Butter Sauce

TRUMP NATIONAL PETITE FILET MIGNON & SKEWERED TRIO OF SHRIMP - \$165 per person  
Red Wine Demi Glace, Citrus Beurre Blanc

TRUMP NATIONAL PETITE FILET MIGNON & WOOD FIRED SALMON FILLET - \$165 per person  
Red Wine Demi Glace, Herb Beurre Blanc

TRUMP NATIONAL PETITE FILET MIGNON & LOBSTER TAIL - \$170 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**

Sauteed Vegetables Wrapped in Phyllo Served over Potato Gnocchi  
Topped with Carrot Ginger Sauce, Balsamic Drizzle

**STUFFED PORTOBELLO MUSHROOMS**

Soft Polenta & Grilled Zucchini

**VEGETABLE RISOTTO**

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

**VEGETABLE NAPOLEAN**

Grilled & Stacked Mediterranean Vegetables, Roasted Tomato Sauce

*House Made Intermezzo*

*One (1) Selection for All Guests*

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** - \$140 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** - \$120 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** - \$95 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** - \$105 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 - \$130 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*

*\$13 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

**TRUMPS COLLECTION - CHOCOLATE TOWER**  
White Chocolate Mousse & Hazelnut Mousse  
Flourless Chocolate Cake  
(additional \$3 person/Maximum 100 Servings)







*Trump Collection Stations Package*

*\$320 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*

*\$340 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

\$15 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 Ingredientss

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 - \$60 per person  
Three (3) Stations - \$70 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)





