

BUFFET BANQUET MENU

Lunch/Dinner

SALADS

Select Two

Simple Organic Mixed Greens Salad, Fresh Tomato, Hot House Cucumber, Red Onion, Garlic Parmesan Croutons and Champagne Vinaigrette

Classic Caesar, Cardini Salad, Baby Romaine Hearts, Garlic Parmesan Croutons

Fresh Seasonal Fruit

Baby Kale Salad, Broccoli and Carrot Slaw, Crispy Apples, Toasted Sunflower Seeds, Tossed with Sweet and Spicy Vinaigrette

ENTRÉES

Select Two

Chicken Piccata, Lemon, Capers and White Wine Sauce

Recommended Pairing: Saffron Pilaf

Chicken Dijonnaise, Pan-Seared Jidori Chicken, Dijonnaise Cream Sauce

Recommended Pairing: Whipped Potatoes

Grilled Atlantic Salmon, Citrus Beurre Blanc

Recommended Pairing: Saffron Pilaf

Pistachio-Crusted Halibut, Pan-Seared Pistachio-Crusted Halibut

Recommended Pairing: Saffron Pilaf

Roasted Prime Rib of Beef, Au Jus, Creamed Fresh Horseradish

Recommended Pairing: Whipped Potatoes

Filet Mignon, Roquefort Sauce

Recommended Pairing: Whipped Potatoes

Pasta Primavera, Gluten-Friendly Pasta Tossed with Grilled Asparagus, Zucchini, Cherry Tomatoes and Fresh Basil

SIDES

Select Two

Whipped Potatoes

Saffron Pilaf

Fresh Seasonal Vegetables

ACCOMPANIMENTS

Served with Dinner Rolls and Butter
Coffee, Iced Tea and Water

DESSERT

Assorted Dessert Display

LUNCH MONDAY - FRIDAY 35

DINNER SUNDAY - THURSDAY 40

DINNER FRIDAY - SATURDAY 45

ADDITIONAL ENTRÉE SELECTION, ADD 7/GUEST



HORS D'OEUVRES MENU

DISPLAYS

Fresh Sliced Seasonal Fruit	\$200/50 guests
Domestic and Imported Cheese with Crackers	\$200/50 guests
Deluxe Cheese Plate with Fruit Jam Pairings and Water Crackers	\$350/50 guests
Tortilla Chips, Salsa, Guacamole	\$150/50 guests
Crudit� or Grilled Garden Vegetables	\$250/50 guests
Jumbo Prawns with Cocktail Sauce	\$250/50 guests
Antipasta Platter	\$250/50 guests

COLD HORS D'OEUVRES

Tomato, Olive Tapenade on Crostini	\$4/piece
Caprese Skewer	\$4/piece
Smoked Salmon Potato Latkes with dill cr�me fraiche	\$5/piece
Ahi Tuna Poke on Wonton Crisps or Asian Spoon	\$5/piece

HOT HORS D'OEUVRES

Mini Potato Skins with Bacon and Sour Cream	\$4/piece
BBQ or Sweet and Sour Meatballs	\$4/piece
Spanakopita	\$4/piece
Chicken Tenders with Dipping Sauces	\$4/piece
Vegetable/Chicken Spring Roll	\$4/piece
Coconut Shrimp	\$5/piece
Mini Crab Cakes	\$5/piece
Beef Wellington	\$5/piece
Chicken/Beef Skewers with Teriyaki Sauce	\$5/piece



KID'S MENU

Ages 5-12

ENTREE SELECTIONS

Select One

Chicken Fingers with Dipping Sauces
Hamburger or Cheeseburger
Grilled Cheese
Penne Pasta with Marinara or Butter Sauce
Macaroni and Cheese
Grilled Chicken Breast

SIDE SELECTIONS

Select Two

Steamed Vegetables
French Fries
Fruit
Sliced Avocado and Tomato
Whipped Potatoes

DESSERT SELECTIONS

Select One

Fruit
Ice Cream
Event Dessert

BEVERAGE SELECTIONS

Milk
Soft Drink
Lemonade
Water

\$18.95 per child



PLATED BANQUET MENU

Lunch/Dinner

SALADS

Select One

Simple Organic Mixed Greens Salad, Fresh Tomato, Hot House Cucumber, Red Onion, Garlic Parmesan Croutons and Champagne Vinaigrette

Classic Caesar, Cardini Salad, Baby Romaine Hearts, Garlic Parmesan Croutons

Baby Kale Salad, Broccoli and Carrot Slaw, Crispy Apples, Toasted Sunflower Seeds, Tossed with Sweet and Spicy Vinaigrette

ENTRÉES

Select Two

CHICKEN SELECTIONS

LUNCH 29

DINNER 39

Chicken Piccata, Lemon, Capers, White Wine Sauce
Recommended Pairing: Saffron Pilaf

Chicken Dijonnaise, Pan-Seared Jidori Chicken, Dijonnaise Cream Sauce
Recommended Pairing: Whipped Potatoes

SEAFOOD SELECTIONS

LUNCH 32

DINNER 42

Grilled Atlantic Salmon, Citrus Beurre Blanc
Recommended Pairing: Saffron Pilaf

Pistachio-Crusted Halibut, Pan-Seared Pistachio-Crusted Halibut
Recommended Pairing: Saffron Pilaf

BEEF SELECTIONS

LUNCH 34

DINNER 44

Roasted Prime Rib of Beef, Au Jus, Creamed Fresh Horseradish
Recommended Pairing: Whipped Potatoes

Filet Mignon Roquefort Sauce
Recommended Pairing: Whipped Potatoes

VEGETARIAN SELECTION

(vegan and gluten free!)

LUNCH 19

DINNER 25

Pasta Primavera, Gluten-Friendly Pasta Tossed with Grilled Asparagus, Zucchini, Cherry Tomatoes and Fresh Basil

ACCOMPANIMENTS

Served with Dinner Rolls and Butter
Choice of Whipped Potatoes or Saffron Pilaf
Fresh Seasonal Vegetables
Coffee, Iced Tea and Water

DESSERT

Assorted Mini Cake Trio Plate



*For split menu options, higher price prevails.
All pricing is subject to 20% taxable service charge and 9% sales tax.*

REDS 09/14

WEDDING PACKAGE

CEREMONY SET UP

Gazebo or Arch Set Up, White Folding Chairs, Microphone on Stand with Speaker, Ceremony Table, Sign Book and Gift Table

COCKTAIL HOUR

One Hour Hosted Call Brands Bar
Hors d'Oeuvres, Selection of three from Hors d'Oeuvres Menu

RECEPTION SET UP

Dining Tables and Chairs, Table Cloths and Napkins, Chair Covers and Sash, Dance Floor, Reserved Signs or Table Numbers, DJ Table, Sign Book and Gift Table, Cake Table, Head Table or Sweet Heart Table

SALADS *Select One*

Simple Organic Mixed Greens Salad, Fresh Tomato, Hot House Cucumber, Red Onion, Garlic Parmesan Croutons and Champagne Vinaigrette

Classic Caesar, Cardini Salad, Baby Romaine Hearts, Garlic Parmesan Croutons

Baby Kale Salad, Broccoli and Carrot Slaw, Crispy Apples, Toasted Sunflower Seeds, Tossed with Sweet and Spicy Vinaigrette

ENTRÉES *Select Two*

Chicken Piccata, Lemon, Capers, White Wine Sauce
Recommended Pairing: Saffron Pilaf

Chicken Dijonnaise, Pan-Seared Jidori Chicken, Dijonnaise Cream Sauce
Recommended Pairing: Whipped Potatoes

Grilled Atlantic Salmon, Citrus Beurre Blanc
Recommended Pairing: Saffron Pilaf

Pistachio-Crusted Halibut, Pan-Seared Pistachio-Crusted Halibut
Recommended Pairing: Saffron Pilaf

Roasted Prime Rib of Beef, Au Jus, Creamed Fresh Horseradish
Recommended Pairing: Whipped Potatoes

Filet Mignon, Roquefort Sauce
Recommended Pairing: Whipped Potatoes

Pasta Primavera, Gluten-Friendly Pasta Tossed with Grilled Asparagus, Zucchini, Cherry Tomatoes and Fresh Basil

ACCOMPANIMENTS

Served with Dinner Rolls and Butter
Choice of Whipped Potatoes or Saffron Pilaf
Fresh Seasonal Vegetables

DESSERT

Wedding Cake from Torrance or Mayer's Bakery or Complimentary Cake Cutting

BEVERAGES

Coffee, Iced Tea and Water
Champagne Toast
Glass of House Wine with Dinner

\$80 Per Guest



WEDDING

HORS D'OEUVRES

DISPLAYS

Fresh Sliced Seasonal Fruit
Domestic and Imported Cheese with Crackers
Tortilla Chips, Salsa, Guacamole

COLD HORS D'OEUVRES

Tomato, Olive Tapenade on Crostini
Caprese Skewer

HOT HORS D'OEUVRES

Mini Potato Skins with Bacon and Sour Cream
BBQ/Sweet and Sour Meatballs
Spanakopita
Chicken Tenders with Dipping Sauces
Vegetable/Chicken Spring Roll
Chicken/Beef Skewers with Teriyaki Sauce



EVENT GENERAL INFORMATION

EVENT TIMING

Lunch 11am - 4pm / Dinner 6pm - 12am

DEPOSIT

A non refundable deposit, which is applied to your food and beverage total, is required to reserve your event date and space.

The amount of the deposit is equal to 20% of the total contracted food and beverage minimum. A total of 50% must be received 90 days prior to the event date. 100% of the final estimated balance is due 10 days prior to the event date.

EVENT ROOM MINIMUMS

Marina Room 40 guests minimum, 70 guests maximum

Marina Patio 40 guests minimum, 40 guests maximum

South Bay Room 70 guests minimum, 120 guests maximum

1/2 Waterside Patio, 100 guests minimum

Full Waterside Patio, 170 guests minimum, 220 guests maximum

PARKING

Valet parking is available Friday thru Sunday \$4.50 per car. Valet parking is available on a first come first serve basis. Public parking is also available. Whiskey Red's will validate for the first 2 hours. Pricing after the first 2 hours is \$1 per every 20 minutes with a maximum of \$12.50.

SERVICE CHARGE

A 20% Service Charge along with current sales tax will be added to all event costs. The Service Charge is taxable in the state of California.

VENDORS

We recommend using vendors from our Preferred Vendor List. If you prefer to use another vendor, a copy of the vendor's insurance is required.

SET UP ITEMS

We will provide all dining tables, standard banquet chairs, your choice of linen color for table cloths and napkins, podium and microphone, along with tables for check in, dj, gift, cake, etc. complimentary for your event.



A LA CARTE ENHANCEMENTS

Hors d'Oeuvres	See Menu
Beverage	See Menu
Ceremony Fee	Please Inquire
(Gazebo Or Arch, White Folding Chairs, Rehearsal)	
Champagne/Cider Toast	5 / Person
House Wine With Dinner One Glass	7 / Person
Chair Covers With Sash	5 Each
(Poly/Organza)	
Chiavari Chairs	10 Each
Dance Floor	300 Flat
Wedding Cake	5 / Person
Torrance Bakery Or Mayer's Bakery	
Cake Cutting Fee	3 / Person
Corkage	15 / Bottle
(Wine And Champagne)	
Chocolate Fountain	200 / 50 Guests
(Marshmallows, Churros, Rice Krispies Treats, Strawberries, French Toast Sticks)	
Vendor Meals, Chef's Selection	35 Each



BEVERAGES

Based on Availability

BEER

Domestic Beer	6 Each
Budweiser, Bud Light, Coors Light	
Imported Beer	7 Each
Sam Adams, Blue Moon, Corona, Heineken, O'Douls	
Craft Beer	9 Each
<i>Erdinger Weissbier-Hefeweizen, Lost Coast Great White, Lost Coast Tangerine Wheat, North Coast PranQster Belgian Golden Ale</i>	

HOUSE WINE

	Glass	Bottle
Canyon Road Chardonnay or Cabernet	7	26
William Hill Chardonnay	9	34
Irony Cabernet	9	34
St. Francis Merlot	9	38

HOSTED BAR

Call Brands 8 per Glass

Giro Sauza Tequila, Seagram's Gin, Meyers Rum, Seagram's Vodka, Early Times Bourbon, Seagram's 7

Beer, Wine and Non Alcoholic Beverages
1 Hour 14 / 2nd Hour 12 / 3rd Hour 10 / 4th Hour 8

Premium Brands 10 per Glass

Cuervo 1800 Tequila, Tanqueray Gin, Bacardi Light, Johnny Walker Red, Absolut Vodka, Jack Daniels

Beer, Wine and Non Alcoholic Beverages
1 Hour 16 / 2nd Hour 14 / 3rd Hour 12 / 4th Hour 10

Top Shelf Brands 12 per Glass

Patron Silver, Bombay Sapphire, Bacardi 151, Johnny Walker Black, Grey Goose Vodka, Gentleman's Jack

Beer, Wine and Non Alcoholic Beverages
1 Hour 18 / 2nd Hour 16 / 3rd Hour 14 / 4th Hour 12

Beer, Wine and Non Alcoholic Beverages

1 Hour 10 / 2nd Hour 8
3rd Hour 6 / 4th Hour 4

SOFT DRINKS AND BOTTLED WATER

3 Each

SOFT DRINK STATION, PITCHERS

2 per Guest per Hour

For a private bar set up, a minimum of \$500 in bar sales is required to waive the \$95 bartender fee.

All pricing is subject to 20% taxable service charge and 9% sales tax.

