

WEDDING OPTIONS AND PACKAGES

(All package pricing is based on 100 guests or more. If guest count is lower than 100 a per person up-charge will occur)

Packages May Include

River Front Ceremony Site

White Padded Folding Chairs for Ceremony

Chiavari Chairs for Reception

(Portofino Events only. Pricing for Gran Monaco Events available upon request)

Dining Tables with Numbers and Votive Candles Displayed on Each Table

House Eight-Point Linens and Napkins in your choice of Black, White, or Ivory

Chinaware, Glassware and Flatware

Guest Book, Gift, Placecard and Cake Table

Easel for Wedding Photo Display

Dance Floor

(Included in Ballroom only, Portofino Tent will include space allotted for dancing)

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Experienced and Dedicated Wedding Coordinator to Assist You in the Planning and
Day of Event

Professional, Skilled Banquet Captain to Oversee Event Services

Experienced, Professional, Uniformed Service Team

Complete Set-Up, Clean-Up and Break-Down

Exclusive Preferred Vendor List

Complimentary King Bed Room with Fireplace for Wedding Night

Special Hotel Rates and Bride and Groom Spa Packages are offered

All package pricing is based on 100 person guest count or more
All package pricing includes choice of hors d'oeuvres, salad(s), entrées as listed in description,
and complimentary cake service

Served with sourdough bread and butter and peerless® coffee service
Price does not include service charge, current state sales tax or reception facility rental

WEDDING BUFFET PACKAGE I

HORS D' OEUVRES

(Choice of Two)

Ahi Tuna Tartare, Crostini, Sriracha Aioli, Red Onion, Micro Greens

Grilled Chicken Skewers with Sesame-Peanut Dipping Sauce (GF*)

Basil Pesto Focaccia with Smoked Bacon and Asiago Cheese

Grilled Marinated Beef Skewers with Chimichurri Sauce (GF*)

Spinach and Feta filled Puff Pastry

Crispy Fried Prawns with Togarashi BBQ Sauce

Caprese Skewers with Fresh Mozzarella, Tomato, and Basil

(GF*) can be made with gluten free soy sauce

DINNER BUFFET

Salads

(choice of two)

Mixed Baby Greens, Smoked Provolone, Granny Smith Apples, Candied Pistachios,

Whole Grain Honey Mustard Vinaigrette (VGT/GF)

Baby Spinach, Feta Cheese, Roasted Cherry Tomatoes, Balsamic Vinaigrette (VGT/GF)

House Made Caesar Salad

Entrees

(choice of two)

Shrimp Scampi with Lemon Chive Rice

Marinated Skirt Steak

Pancetta Wrapped Breast of Chicken with Brandy-Peppercorn Cream

Roasted Rosemary Potatoes,(VGT/GF)

Fresh Seasonal Vegetables (VGT/GF)

BEER AND WINE BAR

(two hours)

House Wines

Includes Two Domestic and Two Imported Beers

Assorted Soft Drinks

Peerless Coffee and Hot Tea Service

\$85

WEDDING BUFFET PACKAGE II

HORS D' OEUVRES (Choice of Two)

Chilled Wild Prawns with House-Made Cocktail Sauce (GF)
Spinach and Feta filled Puff Pastry
Basil Pesto Focaccia with Smoked Bacon and Asiago Cheese
Dungeness Crab Stuffed Jumbo Mushrooms
Two Bite Crab Cake with Miso-Ginger Aioli
Smoked Salmon Toast Point with Chive Mascarpone
Caprese Skewers with Fresh Mozzarella, Tomato, and Basil

DINNER BUFFET

Salads (choice of two)

Radicchio and Baby Spinach, Pinenuts, Pancetta, Garlic Chips, Herb Balsamic Vinaigrette
Arugula Antipasto Salad, Piquillo Peppers, Truffled Mozzarella, Country Olives, Marinated Artichoke
Hearts (VGT/GF)
House Made Caesar Salad, Asiago Cheese, Sourdough Croutons

Entrees (choice of two)

Char Grilled Salmon, Shaved Fennel, Champagne-Caviar Crème (GF)
Slow Roasted Kurabota Pork Loin with Pear Chutney
Slow-Roasted Cross Rib Roast, Cabernet Sauvignon Reduction, Creamy Horseradish

Yukon Gold Potato Gratin(GF)
Jasmine Rice (VGT/VEG/GF)
Seasonal Vegetables (VGT/GF)

BEER AND WINE BAR (two hours)

House Wines
Includes Two Domestic and Two Imported Beers
Assorted Soft Drinks
Peerless Coffee and Hot Tea Service

\$95

WEDDING BUFFET PACKAGE III

HORS D' OEUVRES

(Choice of Two)

Pancetta Wrapped Prawns
Rosemary-Orange Glazed Lamb Lollipops (GF)
Grilled Chicken Skewers with Sesame-Ginger Dipping Sauce (GF*)
Ahi Tuna Tartare, Crostini, Sriracha Aioli, Red Onion, Micro Greens
Dungeness Crab Stuffed Jumbo Mushrooms
Spinach and Feta filled Puff Pastry (VGT)
Two Bite Crab Cake with Miso-Ginger Aioli
Grilled Marinated Beef Skewers with Chimichurri Sauce (GF*)
Caprese Skewers with Fresh Mozzarella, Tomato, and Basil
(GF*) can be made with gluten free soy sauce

DISPLAYED HORS D' OEUVRES

(Choice of One)

Baked Brie en Croute
Antipasto Display
Grilled Vegetable Display (VGT/VEG/GF)
Artisan Cheese Display (VGT/GF(no crackers))

DINNER BUFFET

Salads

(choice of two)

Mixed Baby Greens, Granny Smith Apples, Candied Pistachios, Smoked Provolone,
Whole Grain Honey Mustard Vinaigrette (VGT/GF)
Romaine Lettuce and Arugula, Red Seedless Grapes, Toasted Almonds, Champagne Vinaigrette (VGT/VEG/GF)
House Made Caesar Salad, Asiago Cheese, Sourdough Croutons

Entrees

(choice of two)

Macadamia Nut Crusted Alaskan Halibut with Brown Butter
Filet Mignon with Bogle Pinot Noir Butter, Cabernet Reduction
Herb Grilled Chicken Breast, Sautéed Spinach, Sun Dried Tomato Pesto, Toasted Pine Nuts (GF)

Roasted Rosemary Potatoes, (VGT/GF)

Jasmine Rice (VGT/VEG/GF)

Fresh Seasonal Vegetables (VGT/GF)

BEER AND WINE BAR

(two hours)

House Wines

Includes Two Domestic and Two Imported Beers
Assorted Soft Drinks
Peerless Coffee and Hot Tea Service

\$105