



Wedding Options & Packages

all packages include:

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

Sacramento River Front Ceremony Site

White Padded Folding Chairs for Ceremony

Gold Chiavari Chairs for Reception*

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

Dining Tables with Stanchions, Table Numbers and Votive Candles

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)*

Experienced and Dedicated Wedding Coordinator

Professional, Skilled Banquet Captain to Oversee Event Services

Knowledgeable, Professional, Uniformed Service Team

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

Exclusive Preferred Vendor List

Complimentary King Bedroom with Fireplace for Wedding Night

Waived Venue fee for Rehearsal Dinner or Farewell Brunch *(Tower Room, North Patio)*

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



BUFFET PACKAGE I

Buffets are set up in one location with all service arranged at a specific time for guest self-service.
Perfect for a traditional event which doesn't require a preorder from each guest!

Passed Hors d'oeuvres

(choice of two)

- Ahi Tuna Tartare Crostini, Sriracha Aioli, Red Onion, Micro Greens
- Grilled Chicken Skewers Sesame-Peanut Dipping Sauce *
- Basil Pesto Focaccia Smoked Bacon and Asiago Cheese
- Grilled Marinated Beef Skewers Chimichurri Sauce *
- Spinach and Feta filled Puff Pastry **
- Crispy Fried Prawns Togarashi BBQ Sauce
- Caprese Skewers Fresh Mozzarella, Tomato, and Basil **

Salads

(choice of two)

- Mixed Baby Greens
- Smoked Provolone, Granny Smith Apples, Candied Pistachios,
Whole Grain Honey Mustard Vinaigrette ***
- Baby Spinach
- Feta Cheese, Roasted Cherry Tomatoes, Balsamic Vinaigrette ***
- House Made Caesar Salad

Entrees

(choice of two)

- Shrimp Scampi Lemon Chive Rice
- Marinated Skirt Steak with Chimichurri Sauce*
- Pancetta Wrapped Breast of Chicken Brandy-Peppercorn Cream

Sides

- Roasted Rosemary Potatoes ***
- Fresh Seasonal Vegetables ***

Beer & Wine Bar

(two hours)

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

\$90

BUFFET PACKAGE II

Passed Hors d'oeuvres

(choice of two)

Spinach and Feta Filled Puff Pastry **
Basil Pesto Focaccia Smoked Bacon and Asiago Cheese
Dungeness Crab Stuffed Jumbo Mushrooms
Two Bite Crab Cake Spicy Remoulade
Caprese Skewers Fresh Mozzarella, Tomato, and Basil **

Displayed Hors d'oeuvres

(choice of one)

Baked Brie en Croute **
Antipasto Display
Grilled Vegetable Display ***
Artisan Cheese Display ***

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**
House Made Caesar Salad

Entrees

(choice of two)

Macadamia Nut Crusted Alaskan Halibut Brown Butter
Char Grilled Salmon Champagne-Fennel Crème *
Filet Mignon Bogle Pinot Noir Butter, Cabernet Reduction
Herb Grilled Chicken Breast Sundried Tomato Crème *

Sides

Yukon Gold Potato Gratin *
Jasmine Rice ***
Seasonal Vegetables ***

Beer & Wine Bar

(two hours)

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

\$95

*Gluten Free ** Vegetarian *** Vegetarian, Gluten Free



PLATED PACKAGE I

Love the traditional formality of fine dining? Plated meals include a two-course meal with tableside service.
All items are prepared a la minute (cooked-plated, served—VOILA!)
Preorder due 14 days in advance.

Passed Hors d'oeuvres

(choice of two)

Ahi Tuna Tartare Crostini, Sriracha Aioli, Red Onion, Micro Greens
Grilled Chicken Skewers Sesame-Peanut Dipping Sauce *
Basil Pesto Focaccia Smoked Bacon and Asiago Cheese
Grilled Marinated Beef Skewers Chimichurri Sauce *
Spinach and Feta filled Puff Pastry **
Crispy Fried Prawns Togarashi BBQ Sauce
Caprese Skewers Fresh Mozzarella, Tomato, and Basil **
(GF*) can be made with gluten free soy sauce

Salads

(choice of one)

Mixed Baby Greens*** Smoked Provolone, Granny Smith Apples, Candied Pistachios, Whole Grain Honey Mustard Vinaigrette
House Made Caesar Salad Romaine Lettuce, Asiago Cheese, Sourdough Croutons

Entrees

(choice of two)

Grilled Gulf Prawn Skewers Roasted Garlic Mashed Potatoes, Wilted Spinach, Thai Chili, Citrus Butter
Marinated Skirt Steak * Blue Cheese Mashed Potatoes, Seasonal Vegetables, Cabernet Demi-Glace
Herb Grilled Chicken Breast * Sautéed Local Spinach, Roasted Garlic Mashed Potatoes, Sun Dried Tomato Crème, Toasted Pine Nuts

Beer & Wine Bar

(two hours)

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

\$95

PLATED PACKAGE II

Passed Hors d'oeuvres

(choice of two)

Ahi Tuna Tartare Crostini, Sriracha Aioli, Red Onion, Micro Greens
Grilled Chicken Skewers Sesame-Peanut Dipping Sauce *
Basil Pesto Focaccia Smoked Bacon and Asiago Cheese
Grilled Marinated Beef Skewers Chimichurri Sauce *
Rosemary-Orange Glazed Lamb Lollipops *
Spinach and Feta filled Puff Pastry **
Crispy Fried Prawns Togarashi BBQ Sauce
Caprese Skewers Fresh Mozzarella, Tomato, and Basil **

Displayed Hors d'oeuvres

(choice of one)

Baked Brie en Croute **
Antipasto Display
Grilled Vegetable Display ***
Artisan Cheese Display ***

Salads

(choice of one)

Mixed Baby Greens*** Smoked Provolone, Granny Smith Apples, Candied Pistachios, Whole Grain Honey Mustard Vinaigrette
House Made Caesar Salad Romaine Lettuce, Asiago Cheese, Sourdough Croutons

Entrees

(choice of two)

Macadamia Nut Crusted Alaskan Halibut Brown Butter, Lemon-Chive Rice Pilaf, and Seasonal Vegetables
Char Grilled Salmon * Roasted Yukon Gold Potatoes, Green Beans, Caramelized Leek & Dijon Cream
Harris Ranch New York Steak Garlic Mashed Potatoes, Green Beans, Demi-Glace
Medallion of Filet Mignon Bogle Pinot Noir Butter, Crispy Onion Strings, and Garlic Mashed Potatoes
Herb Grilled Chicken Breast* Sautéed Local Spinach, Roasted Garlic Mashed Potatoes Sun Dried Tomato Crème, Toasted Pine Nuts

Beer & Wine Bar

(two hours)

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

\$105



ROMAN HOLIDAY

Wanting to step away from a more traditional event?

Stations are a great way to encourage your guest to mingle and get out on the dance floor.

All food items served at one time, but guests may self-serve at their own pace.

Welcome Cocktail

Prosecco Bellini

Displayed Appetizers

Antipasto platter

Assorted cured meats, Mixed Country Olives, Artisan and Deli Cheeses

Grilled Vegetable Platter

Butler Passed Appetizer

Bruschetta with Bay Shrimp

Chef Attended Pasta Station

Linguine, Rainbow 3 Cheese Tortellini, Gluten Free Penne Pasta

Sugo, Asiago Cream, Puttanesca Sauces

Accompaniments

Bay Shrimp, Spicy Italian Sausage, Spinach, Artichoke Hearts, Cherry Tomatoes, Summer Squash
Whole Roasted Garlic, Basil, Crushed Chili Flake, Asiago Cheese

Entrees

Petrале Sole Piccata

Chicken Saltimbocca

Green Chile and Jack Macaroni & Cheese Gratin

Ciambotta

Green Beans Almandine

Beer & Wine Bar

(two hours)

House Wines

Includes Two Domestic and Two Imported Beers

Assorted Soft Drinks

Peerless Coffee and Hot Tea Service

\$105

BOURBON STREET BASH

Welcome Cocktail

Hurricane

Appetizer from the BBQ

Creole Shrimp Skewers

Butler Passed Appetizers (choose two)

Two Bite Crab Cakes Spicy Remoulade

Shrimp Puffs

Deviled Eggs

Salads (choose two)

Baby Spinach Salad Toasted Pecans, Cherry Tomatoes, Bacon, Blue Cheese, Cider Vinaigrette

Cajun Caesar Salad Chopped Romaine, Spicy Tasso Ham, Cornbread croutons, Blackened Caesar Dressing

Southern Field Greens Sliced Peaches, Toasted Almonds, Shaved Red Onions, Cherry Tomatoes, Bourbon and Peach Vinaigrette

Chef Attended Carving Station (choose one protein)

Southern Glazed Ham

Spring Lamb with Mint Sauce

OR

The Boiling Pot

Whole Crawfish, Peel & Eat Shrimp, Mussels, Clams

Andouille Sausage, Corn on the Cob & Red Potatoes

Tossed in Cajun Spices and Butter

Entrees (choose two)

Shrimp Etouffee

Cornmeal Fried Passmore Ranch Catfish

Blackened Chicken Spicy Creole Dijon Cream

Sides

Creole Rice

Fried Okra

Sweet Corn Succotash

Corn Bread Muffins

Beer & Wine Bar

(two hours)

House Wines

Includes Two Domestic and Two Imported Beers

Assorted Soft Drinks

Peerless Coffee and Hot Tea Service

\$115

*Gluten Free ** Vegetarian *** Vegetarian, Gluten Free