





ATTACHMENT I

MENU PACKAGES

Every Package Includes ALL OF THE FOLLOWING Items at NO EXTRA CHARGE

- Exclusive use of the Venue for 6 hours
- Wedding Cake or Assorted Desserts
- Champagne Toast
- Tables and Chairs
- White Table Linens
- China and Glassware Place Settings
- Mirror/Crystal Lamp Centerpieces
- Your Choice of Color Linen Napkins
- Guest Book Podium and Easel
- Decorative Linen Skirting on Provided Bridal, Cake, Gift and Buffet Tables
- Floral Arrangements on Service Tables
- Dance Floor
- Patio Seating with Fire Pit
- Exclusive use of Gazebo Area
- Private Cocktail Lounge
- Coffee, Tea, Milk and Iced Tea
- Event Coordinator

TOUCH OF ITALY

Homemade Baked Lasagna, Italian Sausage Links with Sautéed Onions and Peppers Station, Pasta Shells Stuffed with Ricotta Cheese, choice of Alfredo or Mariner, Meatballs, Antipasto Salad, Green Beans Almondine, Fresh Portion Cut Fruit and Raw Vegetables with Dip, Ranch Dinner Rolls & Butter

La Habra V	enue	Garden Grove Vo	enue
Per Perso	n	Per Person	
75 - 149	\$37.95	100 - 149	\$42.95
150 +	\$36.95	150 +	\$41.95
150 + Sat Evening	\$41.95	150 + Sat Evening	\$46.95

MEXICAN FIESTA

Steak Fajitas, Chicken Fajitas, Cheese Enchiladas, Spanish Rice, Refried Beans, Warm Flour Tortillas', Freshly Made Guacamole, Mixed Greens Salad,Fresh Portion Cut Fruit, Raw Vegetables with Dip, Chips and Salsa on Tables

La Harba V	enue	Garden Grove V	enue
Per Perso	n	Per Person	
75 - 149	\$39.95	100 - 149	\$44.95
150 +	\$38.95	150 +	\$43.95
150 + Sat Evening	\$42.95	150 + Sat Evening	\$47.95

DELUXE BUFFET

*Choice of Two, Three, Four or Five Entrees

Chef Carved to Plate Roast Beef with Demi-Glace, Sautéed Chicken Lemon Caper, Marsala, or Teriyaki,
Homemade Baked Lasagna, Ricotta Stuffed Pasta Shells, Rigatoni Alfredo, Honey Baked Hams,
Whole Carved Turkeys with Gravy, Pork Tenderloin with Cream Mushroom Sauce
**Salmon or Halibut Filet with Lemon Caper or Ginger Soy Glaze
Choice of Vegetables, Choice of Potatoes, Rice Pilaf,
Mixed Greens Salad, Ranch Dinner Rolls & Butter,
Fresh Portion Cut Fruits and Raw Vegetables with Dip

La Habra V	enue	Garden Grove V	enue
Two Entree's - F	er Person	Two Entree's - Per	Person
75 - 149	\$40.95	100 - 149	\$45.95
150 +	\$39.95	150 +	\$44.95
150 + Sat Evenin	g \$43.95	150 + Sat Evening	\$48.95

^{*} Add \$4.00 Per Person for each additional entree after 2 entrees

NOTE: Please add 22% Service Charge plus applicable Sales Tax to all purchases, charges and fees. 10% Discount on Friday & Sunday Dinner Menu pricing with a cash bar available for your guests. 20% Discount on Sunday Lunch Menus with chapel and bar usage. Discounts not available during the month of December or on certain holidays. If you desire not to have the bar available for your guests, there will be a \$500.00 fee charged for Saturday evenings and a \$250.00 fee charged for all other time slots.

^{**}Add \$7.00 Per Person to add a seafood entree

FULL SERVICE TABLESIDE SERVICE PACKAGES

Every Meal Includes ALL OF THE FOLLOWING Items at NO EXTRA CHARGE

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- White Table Linens
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- Mirror/Crystal Lamp Centerpieces
- Your Choice of Color Linen Napkins
- Guest Book Podium and Easel
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- · Coffee, Tea, Milk and Iced Tea
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BEEF

Chateaubriand

	Au Jus, Crea	med Horseradish	Bearnaise Accent	
La H	abra Venue - P	er Person	Garden Grove Ver	ue - Per Person
75 -	149	\$52.95	100 - 149	\$57.95
150	+	\$51.95	150 +	\$56.95
150	+ Sat Evening	\$56.95	150 + Sat Eveni	ng \$61.95

POULTRY

Chicken Cordon Bleu

Roast Prime Rib

Breast of Chicken stuffed with Prosciutto Ham/Cheese

Chicken Marsala

Smothered with fresh Mushrooms,

Marsala Sauce

La Habra Venue - Per Person

75 - 149	\$40.95
150 +	\$39.95
150 + Sat Evening	\$44.95

Chicken Florentine

Sauteed Spinach and Creamy Bur Blanc White Sauce

Chicken Piccata

Sauteed in Lemon Butter with White Wine and Capers

Candon	CHATTA	Vanna	Per Person

100 - 149	\$45.95
150 +	\$44.95
150 + Sat Evening	\$49.95

SEAFOOD

Salmon Filet

Served Lemon Caper, Dill Butter White Wine Sauce or Ginger Soy Honey Glaze

La Habra Venue - Per Person 75 - 149 \$44.95

150 + \$43.95 150 + Sat Evening \$48.95

Baked Halibut

Glazed with a Lemon White Wine Butter Sauce

Garden Grove Venue - Per Person

100 - 149	\$49.95
150 +	\$48.95
150 + Sat Evening	\$53.95

All Entrees Include a Julienne Salad, Selection of Vegetables, Your Choice of Potato or Rice, Fresh Baked Rolls from our Bakery

POTATO SELECTIONS

Roasted Red Rose Potatoes Scalloped Cheddar Au Gratin

VEGETABLE SELECTIONS

Green Beans Almondine Honey Glazed Carrots Broccoli Parmesan California Mix of Carrots/Broccoli/Cauliflower

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January 1, 2025 The Garden Room INITIAL -2-

ATTACHMENT II

ELEGANT PUNCH FOUNTAIN

Continuously Flowing Fruit Punch Spritzer from our Elegant Fountain \$100 for 200 guest or less

APPETIZERS

Starting at \$8.00 Per Person

Select 4 appetizers from the following list.

STUFFED MUSHROOMS

Our very own recipe of sausage and cheese stuffing

MINI MEATBALLS

Zesty Italian or Swedish Style

CHEESE AND SALAMI PLATTERS

Beautifully plattered and displayed salami with cheddar, provolone, and pepper jack cheese.

Served with a variety of gournet crackers

VEGGIE PLATTERS

Hand cut and freshly displayed carrots, broccoli and cauliflower florets, cucumbers and cherry tomatoes served with a zesty onion dip.

FRESH FRUIT PLATTERS

Freshly cut and plattered watermelon, cantaloupe, seedless grapes, pineapple, and strawberries

HOT SPINACH ARTICHOKE DIP

Topped with parmesan cheese and served with tortilla chips

MINI CAPRESE KABOBS

Bite size kabobs of mozzarella cheese, cherry tomato, and olives seasoned and drizzled with olive oil and balsamic vinegarette

BUFFALO WINGS

Wings tossed in a traditional spicy buffalo sauce and served with creamy ranch dressing

HOT MINI QUICHES

Assortment or "Lorraine" style with bacon, onion and cheese and "Florentine" with spinach, onion and cheese.

Both served in a fluffy pastry shell.

FINGER SANDWICH PLATTERS

Assortment of turkey, ham and roast beef mini sandwiches served with a variety of breads

HYE ROLLER PLATTERS

Pin wheels made from Armenian cracker bread and rolled with cream cheese, ham, turkey or roast beef with lettuce and tomato.

PALM SANDWICH SLIDERS

Assortment of Ham, Turkey and Roast Beef sandwiches serviced on a mini hoagie roll. Served cold and garnished with mayo and tomato

CROISSANT SANDWICHES

3" flaky croissants filled with ham or turkey served cold and garnished with mayo and tomato

ATTACHMENT III CHAPEL INFORMATION

La Habra:

\$995.00. Use of Chapel, Piano for ceremony and private dressing room for female Bridal Party members only. When you rent the chapel, your bridal party is able to enter the grounds one hour BEFORE your contractually leased 6 hour period of time. Your ceremony CANNOT START any later than 30 minutes AFTER your contractual lease time begins. Chapel includes 30 minute supervised rehearsal, access to Gazebo for photography plus 30 minute Chapel usage for photo shoot following ceremony. Also included is the use of our easel for your display portrait, guest book podium, wedding coordinator, our assistant to pin on your personal flowers. Floral altar arrangements as displayed, communion table if needed, three piece brass candelabras florally decorated along with complimentary taper candles. Please do not bring beverages into these areas.

Garden Grove: \$1,395.00. Use of Chapel, Piano for ceremony and private dressing room and bath for female Bridal Party members only. When you rent the chapel, your bridal party is able to enter the grounds one hour BEFORE your contractually leased 6 hour period of time. Your ceremony CANNOT START any later than 30 minutes AFTER your contractual lease time begins. Chapel includes 30 minute supervised rehearsal, access to double stairways, outside fountain area and reflection pond and gazebo for photography plus 30 minute Chapel usage for photo shoot following ceremony. Also, included is the use of our easel for your display portrait, guest book podium, wedding coordinator, our assistant to pin on your personal flowers. Floral altar arrangements as displayed, communion table if needed, microphone and three piece brass candelabras florally decorated along with complimentary taper candles. Please do not bring food or beverages into these areas. \

Note:

If your ceremony is at another location and you wish to have available the areas mentioned above, including Stairway Access in Garden Grove, excluding the Chapels, there is a fee of \$195.00 in Garden Grove, and \$100.00 in La Habra. An additional \$100.00 if you wish to use the chapel for pictures. The usage of the gazebo and fountain lawn areas are complimentary but limited to your contractual 6 hour lease time.

Signature	

WINES AND SPIRITS CASH AND HOST BAR PRICING

Call/Premium Brands House Wines Well/House Brands \$8.00 and up \$6.00 \$6.00 (per (per drink) (per glass) drink) Domestic Beer House Wines House Champagne \$5.00 \$20.00 \$20.00 (per bottle) (per bottle) (per bottle) Imported Beer Soft Drinks Juices \$5.00 \$2.00 \$2.00 (per bottle)

Hosted Bar Arrangements must be made in advance. Service Charges and Sales Tax are applicable. If a specific brand is desired, please notify our catering department in advance and we will try to accommodate your request.