### EVENT OPTIONS

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.



And So Much More ...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow
- Renewals
- Photo & Video Shoots
- Meetings & Seminars



Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.



## **RENTAL DETAILS**

### **VENUE FEE**

Venue fee must be combined with meal service

MONDAY - THURSDAY DAY	\$795
MONDAY - THURSDAY EVE	\$995
FRIDAY & SUNDAY	\$3,295
SATURDAY	\$6,295

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.



### BANQUETS & GALAS -

LIGHTER FARE	Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with s	six assorted salads, potatoes or rice, and seasonal vegetables.	\$29.98
PLATED LUNCH A first course of our signature vinaigrett plated meal menu. Served with potatoe	e salad followed by your selection of chicken entrée from our es or rice, and seasonal vegetables.	\$29.98
DELI BUFFET Gourmet slices of ham, turkey, salami, r condiments. Served with four assorted	roast beef, assorted cheese, and a variety of bread & salads.	\$30.98
CLASSIC MEALS	Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrèes or one entrè freshly baked bread & butter, potatoes	ee with one carving station served with eight assorted salads, or rice, & seasonal vegetables.	\$33.98
PLATED DUET MEAL A first course of your choice of salad se with potatoes or rice, and seasonal veg	erved with followed by your selection of two entrées. Served letables.	\$36.98
SPECIALTY BUFFET Looking for something a little different? BBQ, Island Luau, or Epic Brunch.	Choose one of our specialty buffets - Fiesta, Summer Grill	\$34.98 - \$36.98
ALL-OUT OCCASION	Includes five hours of event time	Cost per person
PARTY MENU Select six items from our appetizer mer Your choice of Signature Buffet or Plate	nu to be served for an hour before meal service. ed Duet Meal.	\$41.98
APPETIZER PARTY With a dozen options for your quests, th	his package replaces a complete meal and includes:	
<ul> <li>☆ Domestic and imported cheeses v</li> <li>☆ Rainbow veggie platter with pesto</li> <li>☆ Fresh sliced fruit with honey yogur</li> </ul>	with crackers the choice of eight appetizers the custom pasta station	\$44.98
	dditional rental time can be added as needed. Rental includes ba setup & breakdown. All prices subject to 22% administrative fee ar and venue fee apply. Prices subject to change.	
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### CONFERENCES & MEETINGS

#### FULL DAY PACKAGE Eight Hours

Continental breakfast, plated or buffet lunch and choice of breaktime bites

\$39.98 Per Person

HALF DAY PACKAGE Five Hours

Choice of hot breakfast buffet, OR plated or buffet lunch, and choice of breaktime bites

#### \$33.98 Per Person

BREAKFAST	Includes three hours	of event time.	Cost per person
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastri	es, yogurt & granola. Serve	ed with juice, coffee, & tea	\$22.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & pastric sausage. Served with juice, coffee, &		rfast potatoes, crisp bacon & breakfast	\$26.98
LUNCH	Includes three hours	of event time.	Cost per person
BUFFET LUNCH Your choice of entrée served with six	assorted salads, potatoe	s or rice, & seasonal vegetables	\$29.98
PLATED LUNCH A first course of our signature vinaigr plated meal menu. Served with pota		ur selection of chicken entrée from our getables	\$29.98
APPETIZER RECEPTIO	N Includes two hours c	of event time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES PART Your choice of six items from our app Option to add a cash or open bar		splay stations & hand passed	\$22.98
A LA CARTE ADDITION	S Available with purcha	ase of meal service or meeting package	Cost per person
AFTER MEETING COCKTAIL HO One hour of beer, wine & well spirits,		ptions from our appetizer menu	\$21.98
BREAKTIME BITES Choose one. All served with soda & I	a ottland wystor		
1. Healthy Break 2. S Assorted whole fruit, cereal Inc	Sourced water. Savory Break ividual bags of chips, ocorn, & pretzels	3. Sweet Break Assortment of cookies, brownies, & protein bars	\$4.98
All served with coffee, tea, and water. china & glassware, standard table liner	ns, setup & breakdown. All	n be added as needed. Rental includes banc prices subject to 22% administrative fee and 1 7. Prices subject to change.	quet team, tables & chairs, tax. Total spend minimums

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### DELICIOUS DECADENCES

SPECIALTY BUFFETS	Cost per person
EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings	\$36.98
SUMMER GRILL BBQ Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.	\$36.98
FIESTA Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.	\$35.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	\$34.98
DESSERTS	Cost per person.
DESSERT BUFFET Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests	\$9.00
DONUT STATION Fun display of fresh-baked donuts	\$5.00
INDIVIDUAL DELIGHTS Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest	\$6.00
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style.	\$4.00

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### **APPEALING APPETIZERS**

#### CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips $~~arphi$	
Variety of Domestic & Imported Cheese with Crackers $~~$ $\heartsuit$	
Rainbow Vegetable Platter with Pesto Hummus Dip 🛛 🌱 😹	
Fresh Mozzarella & Grape Tomato Caprese Skewers 🛛 🌱 🎉	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🖒	
Array of Fresh Sliced Fruit with Honey Yogurt 🛛 😤 😥	
Roma Tomato & Fresh Basil Bruschetta 🛛 🌮 💋	
Balsamic & Strawberry Crostini $~~arphi$	
Smoked Salmon Canapés   🎉	
Mini Shrimp Tostadas   🎉	

#### HOT

Pulled Pork Canapés with Pineapple Salsa   Mini Crab Cakes with Spicy Remoulade   Chicken & Waffles with Bourbon Syrup   Spicy Jamaican Jerk Chicken Skewers   Mac & Cheese Panko Croquettes   Y   Sweet & Tangy BBQ Meatballs   Bacon Wrapped Wild Scallops   Y   Sine & Apple Phyllo Kisses	Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce $~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~$	
Mini Crab Cakes with Spicy Remoulade       ●         Chicken & Waffles with Bourbon Syrup       ●         Spicy Jamaican Jerk Chicken Skewers       ※         Mac & Cheese Panko Croquettes       ♀ ☆         Sweet & Tangy BBQ Meatballs       ●         Bacon Wrapped Wild Scallops       ※ ☆         Brie & Apple Phyllo Kisses       ♀	Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Chicken & Waffles with Bourbon Syrup   Spicy Jamaican Jerk Chicken Skewers   Mac & Cheese Panko Croquettes   Y ☆   Sweet & Tangy BBQ Meatballs   Bacon Wrapped Wild Scallops   Brie & Apple Phyllo Kisses	Pulled Pork Canapés with Pineapple Salsa	
Spicy Jamaican Jerk Chicken Skewers   Mac & Cheese Panko Croquettes   Y   Sweet & Tangy BBQ Meatballs   Bacon Wrapped Wild Scallops   Strip   Brie & Apple Phyllo Kisses	Mini Crab Cakes with Spicy Remoulade	
Mac & Cheese Panko Croquettes       ♀ ☆         Sweet & Tangy BBQ Meatballs       ●         Bacon Wrapped Wild Scallops       ※ ☆         Brie & Apple Phyllo Kisses       ♀	Chicken & Waffles with Bourbon Syrup	
Sweet & Tangy BBQ Meatballs Bacon Wrapped Wild Scallops 💥 🟠 Brie & Apple Phyllo Kisses 🌱	Spicy Jamaican Jerk Chicken Skewers 🛛 🎉	
Bacon Wrapped Wild Scallops ※☆	Mac & Cheese Panko Croquettes 🛛 🗘	
Brie & Apple Phyllo Kisses &	Sweet & Tangy BBQ Meatballs	
	Bacon Wrapped Wild Scallops 💥 🏠	
Pork Belly BLT Crostini	Brie & Apple Phyllo Kisses $~~$	
	Pork Belly BLT Crostini	
	$\bigotimes$ Gluten-Free $\bigotimes$ Vegan $\bigtriangledown$ Vegetarian $\bigotimes$ Fi	avorite



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# ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette 🛛 🛠 🟠		
Classic Caesar Salad UPGRADE		
Raspberry Walnut 💥 🌱 upgrade		
Assorted Salads		

ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken		$\bigcirc$
Charred Lemon Chicken Piccata		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream $ \widehat{}$		
Cremini Mushroom Chicken Marsala		
Braised Beef Short Rib 🕺 🟠		
Center Cut Sirloin with Demi-Glace 🛛 🕅 🏠		
Alaskan Cod with Grape Tomato Vinaigrette		
Oven-Roasted Salmon with Tarragon Butter Sauce 🛛 🕅 🏠		
Harvest Grain Stuffed Bell Pepper 🛛 🗱 🕫 🌱		
Five-Cheese Tortellini Pesto Parmesan $~~arphi$		

CARVING STATION OPTIONS	Buffet
Pit Ham with Pineapple Glaze 🛛 💥	
Oven-Roasted Turkey with Gravy	
Herb-Crusted Beef Tenderloin Au Jus 🛛 💥 UPGRADE	
Roast Beef Au Jus with Creamed Horseradish 🛛 💥	
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish 🛛 🛠 🖒 upgrade	
K Gluten-Free 💋 Vegan V Vegetarian 🟠 Favorite	

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