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.





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.

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



RENTAL DETAILS

VENUE FEE Venue fee must be combined with meal service	
MONDAY - THURSDAY DAY	\$3,995
MONDAY - THURSDAY EVE	\$4,995
FRIDAY & SUNDAY	\$8,495
SATURDAY	\$9,995



BANQUETS & GALAS

LIGHTER FARE	ncludes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with six ass	sorted salads, potatoes or rice, and seasonal vegetables.	\$35.98
PLATED LUNCH A first course of our signature vinaigrette salaplated meal menu. Served with potatoes or r	ad followed by your selection of chicken entrée from our rice, and seasonal vegetables.	\$35.98
DELI BUFFET Gourmet slices of ham, turkey, salami, roast condiments. Served with four assorted salac	beef, assorted cheese, and a variety of bread & ds.	\$36.98
CLASSIC MEALS	ncludes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrèes or one entrèe wit freshly baked bread & butter, potatoes or rice	h one carving station served with eight assorted salads, e, & seasonal vegetables.	\$38.98
PLATED DUET MEAL A first course of your choice of salad served with potatoes or rice, and seasonal vegetable	with followed by your selection of two entrées. Served es.	\$41.98
SPECIALTY BUFFET Looking for something a little different? Choc BBQ, Island Luau, or Epic Brunch.	ose one of our specialty buffets - Fiesta, Summer Grill	\$39.98 - \$41.98
ALL-OUT OCCASION	ncludes five hours of event time	Cost per person
PARTY MENU Select six items from our appetizer menu to Your choice of Signature Buffet or Plated Due		\$46.98
APPETIZER PARTY With a dozen options for your guests, this pa	ckage replaces a complete meal and includes:	
Domestic and imported cheeses with confidence and imported cheeses and imported cheeses with confidence and imported cheeses and imported cheeses with confidence and imported cheeses are also cheeses and imported cheeses are also cheeses and imported cheeses and imported cheeses and imported cheeses are also cheeses are also cheeses and imported cheeses are also cheeses are also cheeses are also cheeses are also cheeses a		\$49.98



CONFERENCES & MEETINGS

FULL DAY PACKAGE Eight Hours

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

\$44.98 Per Person

HALF DAY PACKAGE Five Hours

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

\$38.98 Per Person

BREAKFAST	Includes three hours of even	t time.	Cost per person
CONTINENTAL BREAKFAS Fresh fruit, breakfast breads & p	- pastries, yogurt & granola. Served with	juice, coffee, & tea	\$27.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & p sausage. Served with juice, coff	pastries, scrambled eggs, breakfast po ee, & tea	otatoes, crisp bacon & breakfast	\$31.98
LUNCH	Includes three hours of even	t time.	Cost per person
BUFFET LUNCH Your choice of entrée served w	ith six assorted salads, potatoes or rice	e, & seasonal vegetables	\$35.98
	naigrette salad, followed by your sele potatoes or rice, & seasonal vegetabl		\$35.98
APPETIZER RECEP	TION Includes two hours of event	time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES P Your choice of six items from or Option to add a cash or open b	ur appetizer menu served at display st	ations & hand passed	\$27.98
A LA CARTE ADDITI	ONS Available with purchase of m	eal service or meeting package	Cost per person
AFTER MEETING COCKTAIL One hour of beer, wine & well s	_ HOUR pirits, plus your choice of four options	from our appetizer menu	\$20.98
BREAKTIME BITES Choose one. All served with so	da & bottled water.		
1. Healthy Break Assorted whole fruit, cereal bars & trail mix	Individual bags of chips, As	Sweet Break ssortment of cookies, ownies, & protein bars	\$4.98



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	\$41.98
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.	\$41.98
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.	\$40.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	\$39.98
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	\$8.00
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



APPEALING APPETIZERS

CHILLED	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips 🗡	
Variety of Domestic & Imported Cheese with Crackers $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \$	
Rainbow Vegetable Platter with Pesto Hummus Dip 战 💥	
Fresh Mozzarella & Grape Tomato Caprese Skewers 战 💥	
Ahi Tuna Sashimi Wontons with Wasabi Cream* 🏠	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🐰 🗸	
Roma Tomato & Fresh Basil Bruschetta 🔍 🗸	
Balsamic & Strawberry Crostini 战	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 💥	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	
HOT	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
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 ♀ ☆	
Sweet & Tangy BBQ Meatballs	
Sweet & Tangy BBQ Meatballs	



ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette ♀ ☆		
Classic Caesar Salad UPGRADE		
Raspberry Walnut 💥 🌳 UPGRADE		
Assorted Salads		
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken		
Charred Lemon Chicken Piccata		
Chicken Cordon Bleu with Chardonnay Sauce		
Panko Parmesan Crusted Chicken with Sherry Cream 🛣		
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		

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.

WEDGEWOOD
MEETINGS & EVENTS