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 apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.





BANQUETS & GALAS

LIGHTER FARE	Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with six a	ssorted salads, potatoes or rice, and seasonal vegetables.	29.98
PLATED LUNCH A first course of our signature vinaigrette sa plated meal menu. Served with potatoes or	alad followed by your selection of chicken entrée from our r rice, and seasonal vegetables.	29.98
DELI BUFFET Gourmet slices of ham, turkey, salami, roas condiments. Served with four assorted sala	t beef, assorted cheese, and a variety of bread & ads.	30.98
CLASSIC MEALS	Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrées or one entrée ar potatoes or rice, and seasonal vegetables.	nd one carving station served with eight assorted salads,	33.98
PLATED DUET MEAL A first course of your choice of salad served with potatoes or rice, and seasonal vegetab	d with followed by your selection of two entrées. Served bles.	36.98
SPECIALTY BUFFET Looking for something a little different? Cho BBQ, Island Luau, or Epic Brunch.	oose 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 menu to Your choice of Signature Buffet or Plated Du	o be served for an hour before meal service. uet Meal.	41.98
APPETIZER PARTY With a dozen options for your guests, this p	backage replaces a complete meal and includes:	
Domestic and imported cheeses with Rainbow veggie platter with pesto hun Fresh sliced fruit with honey yogurt dip	nmus 🗘 Custom pasta station	44.98

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Barker House WEDGEWOOD

MEETINGS & EVENTS

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 BREAKFAS Fresh fruit, breakfast breads &	T pastries, yogurt & granola. Serve	ed with juice, coffee, & tea	22.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & sausage. Served with juice, co		kfast potatoes, crisp bacon & breakfast	26.98
LUNCH	Includes three hours	of event time.	Cost per person
BUFFET LUNCH Your choice of entrée served v	vith six assorted salads, potatoe	s or rice, & seasonal vegetables	29.98
PLATED LUNCH A first course of our signature of plated meal menu. Served wit	vinaigrette salad, followed by yo h potatoes or rice, & seasonal ve	ur selection of chicken entrée from our getables	29.98
APPETIZER RECEP	TION Includes two hours of	of event time with cocktail-style set up.	Cost per person
LIGHT HORS D'OEUVRES F Your choice of six items from a Option to add a cash or open f	our appetizer menu served at dis	splay stations & hand passed	22.98
A LA CARTE ADDIT	IONS Available with purcha	ase of meal service or meeting package	Cost per person
AFTER MEETING COCKTA One hour of beer, wine & well		ptions from our appetizer menu	21.98
BREAKTIME BITES Choose one. All served with sc	oda & bottled water.		
1. Healthy Break Assorted whole fruit, cereal bars & trail mix	2. Savory Break Individual bags of chips, popcorn, & pretzels	3. Sweet Break Assortment of cookies, brownies, & protein bars	4.98
china & glassware, standard tabl	e linens, setup & breakdown. All	be added as needed. Rental includes band prices subject to 22% administrative fee and rated between Jan 1, 2024 & Dec 31, 2024.	

Barker House

WEDGEWOOD _

MEETINGS & EVENTS

DELICIOUS DECADENCES

SPECIALTY BUFFETS Includes three hours of event time.	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 Chicken chile verde and beef barbacoa 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
DONUT STATION Fun display of fresh-baked donuts	5
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
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style.	4

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WEDGEWOOD MEETINGS & EVENTS



AMAZING UPGRADES

DÉCOR & MORE		Per Event
Accent Lighting		450
DJ & MC Services		975
		Per Person
Specialty Linens		varies
Upgraded Carving Station with Prime Beef Au Jus		5
Upgraded Chairs		5
Fresh Floral Centerpieces		7
TASTY LIBATIONS	One Hour	Full Event
Champagne Welcome		4
Bloody Mary & Mimosa Bar	10	
Open Bar with Beer, Wine, Soda & Well Spirits	18	28
Open Bar with Beer, Wine, Soda & Top-Shelf Spirits	24	39

Event pricing based on venue rental and per person cost. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. Prices subject to change.

Barker House WEDGEWOOD -

APPEALING APPETIZERS

CHILLED

Hummus Duo - Red Pepper & Cilantro Lin	ne with Pita Chips 🛛 🌱	
Variety of Domestic & Imported Cheese w	vith Crackers 🛛 🌱	
Rainbow Vegetable Platter with Pesto Hur	nmus Dip 🖇 💥 🞜	
Fresh Mozzarella & Grape Tomato Caprese	e Skewers 👻 💥	
Ahi Tuna Sashimi Wontons with Wasabi Cr	eam' 🟠	
Array of Fresh Sliced Fruit with Honey Yog	urt 4 % Ø	
Roma Tomato & Fresh Basil Bruschetta	P Ø	
Balsamic & Strawberry Crostini $~~ arphi~$		
Smoked Salmon Canapés 🎉		
Mini Shrimp Tostadas 🎉		
НОТ		
Crispy Mini Vegetable Egg Rolls with Swee	et Chili Dipping Sauce $~~ arphi ~~ arphi ~$	
Crisp Dumplings with Pineapple Teriyaki D	Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	3	
Mini Crab Cakes with Spicy Remoulade		
Chicken & Waffles with Bourbon Syrup		
Spicy Jamaican Jerk Chicken Skewers 🚿	3	
Mac & Cheese Panko Croquettes 🏾 🖇 🖒	7	
Sweet & Tangy BBQ Meatballs		
Bacon Wrapped Wild Scallops 💥 🏠		
Brie & Apple Phyllo Kisses 🛛 🌱		
Pork Belly BLT Crostini		

WEDGEWOOD

MEETINGS & EVENTS

Barker House

ENTICING ENTRÉES

Signature Vinaigrette	O O Plated	OBuffet
Raspberry Walnut 💥 <section-header></section-header>	O O Plated	
Assorted Salads ENTRÉES	Plated	
ENTRÉES	Plated	
	Plated	
Rosemary Garlic Herb Chicken 🛛 💥		Duilet
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 🛛 🌱		
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		

Barker House

WEDGEWOOD _

MEETINGS & EVENTS