### **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	\$295
MONDAY - THURSDAY EVE	\$795
FRIDAY & SUNDAY	\$1,995
SATURDAY	\$3,495



### BANQUETS & GALAS

LIGHTER FARE	Includes three hours of event time.	Cost per person
BUFFET LUNCH Your choice of one entrée served with six	assorted salads, potatoes or rice, and seasonal vegetables.	\$29.98
PLATED LUNCH A first course of our signature vinaigrette s plated meal menu. Served with potatoes of	salad followed by your selection of chicken entrée from our or rice, and seasonal vegetables.	\$29.98
DELI BUFFET Gourmet slices of ham, turkey, salami, roa condiments. Served with four assorted sa	ist beef, assorted cheese, and a variety of bread & llads.	\$30.98
CLASSIC MEALS	Includes four hours of event time	Cost per person
SIGNATURE BUFFET Your choice of two entrèes or one entrèe v potatoes or rice, & seasonal vegetables.	with one carving station served with eight assorted salads,	\$32.98
PLATED DUET MEAL A first course of our signature vinaigrette s potatoes or rice, and seasonal vegetables	salad followed by your selection of two entrées. Served with	\$35.98
SPECIALTY BUFFET Looking for something a little different? Ch BBQ, Island Luau, or Epic Brunch.	noose one of our specialty buffets - Fiesta, Summer Grill	\$33.98 - \$35.98
ALL-OUT OCCASION	Includes five hours of event time	Cost per person
PARTY MENU Select six items from our appetizer menu Your choice of Signature Buffet or Plated I	to be served for an hour before meal service. Duet Meal.	\$40.98
APPETIZER PARTY With a dozen options for your guests, this	package replaces a complete meal and includes:	
Domestic and imported cheeses with Rainbow veggie platter with pesto hu Fresh sliced fruit with honey yogurt d	ımmus 🗘 Custom pasta station	\$43.98



### CONFERENCES & MEETINGS

#### FULL DAY PACKAGE Eight Hours

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

\$38.98 Per Person

#### HALF DAY PACKAGE Five Hours

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

\$32.98 Per Person

BREAKFAST	Includes three hours of e	vent time.	Cost per person
CONTINENTAL BREAKFAS Fresh fruit, breakfast breads & p	- pastries, yogurt & granola. Served w	vith juice, coffee, & tea	\$21.98
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & p sausage. Served with juice, coff		potatoes, crisp bacon & breakfast	\$25.98
LUNCH	Includes three hours of e	vent time.	Cost per person
BUFFET LUNCH Your choice of entrée served w	ith six assorted salads, potatoes or	rice, & seasonal vegetables	\$29.98
	naigrette salad, followed by your so potatoes or rice, & seasonal veget	election of chicken entrée from our ables	\$29.98
APPETIZER RECEP	TION Includes two hours of eve	ent 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	y stations & hand passed	\$21.98
A LA CARTE ADDITI	ONS Available with purchase of	of meal service or meeting package	Cost per person
AFTER MEETING COCKTAIL One hour of beer, wine & well s	_ HOUR pirits, plus your choice of four optic	ons 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	2. Savory Break Individual bags of chips, popcorn, & pretzels	3. Sweet Break Assortment of cookies, brownies, & protein bars	\$4.98



### DELICIOUS DECADENCES

SPECIALTY BUFFETS Includes four 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	\$35.98
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.	\$35.98
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.	\$34.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.	\$33.98
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
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



### GOLF EVENT INQUIRY -

EVEN	IT NAME:	_ EVENT DATE:	
CON	TACT NAME:	NUMBER OF PLAYERS: _	
EMAI	L ADDRESS:	NUMBER OF VOLUNTEE	RS:
PHON	NE NUMBER:	_ SHOTGUN TIME:	
BR	REAKFAST SELECTIONS		Cost per person
	COFFEE STATION & FRESH OJ Self-service station available to golfers before tee time		\$5
	BREAKFAST BURRITO, COFFEE, & OJ Egg & cheese burritos with choice of bacon or sausage. Served with juic	e and coffee.	\$12
LU	INCH SELECTIONS		Cost per person
	ALL-AMERICAN FARE BUFFET Grilled hamburgers and hot dogs served with all the fixins, three assorter fresh cookie platter for dessert. Includes lemonade and iced tea station.	d salads, potato chips, and a	\$20
	THE BEST BOXED LUNCH Choice of ham, roast turkey, or vegetarian sandwiches served with potat cookie, and a choice of bottled water or soft drink.	o chips, fresh fruit, freshly baked	\$18
DE	SSERT SELECTION		Cost per person
	COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style		\$4
DF	RINK OPTIONS		Cost per person
	CLASSIC DRINK TICKET Valid for well liquor, domestic canned beer, draft beer, Gatorade, bottled	I soda, or bottled water.	\$8
	PREMIUM DRINK TICKET  Valid for domestic, craft, or draft beer, house wine, premium liquor, Gato or bottled water.	rade, bottled soda,	\$11
	BEVERAGE CART A mobile refreshment service, complete with an attendant, offering a var	riety of snacks and beverages.	VARIES

All prices subject to 22% administrative fee and tax. Total spend minimums apply.



### BAR PACKAGES

#### TEE OFF & UNWIND **BOGEY** \$900 150 Assorted Beers, 50 Bottled Waters, 50 Gatorades To be served during tournament hours at the pub bar & beverage cart PAR 300 Assorted Beers, 100 Bottled Waters, 100 Gatorades \$2,000 To be served during tournament hours at the pub bar, beverage cart, & Hole # 6 EAGLE 500 Assorted Beers, 150 Bottled Waters, 150 Gatorades \$3.500 To be served during tournament hours at the pub bar, beverage cart, & Holes # 6 & 16 TEE UP THE EXTRAS

Unconsumed beverages will not be allowed to leave the premises. Liquor availability is subject to change based on availability. Prices shown include labor fees and all bar packages are subject to 7.25% sales tax. Wedgewood Weddings & Events is proud to offer a variety of bar options in order to best suit your needs, let our sales team know and we will work with you to select the best bar package for your event.



Add On

\$650

HOLE IN ONE

100 Assorted Beers

### APPEALING APPETIZERS

CHILLED	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips ♀	
Variety of Domestic & Imported Cheese with Crackers $\ arphi$	
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 战 💋	
Balsamic & Strawberry Crostini $\ arphi$	
Smoked Salmon Canapés 💥	
Mini Shrimp Tostadas 💥	
HOT	
HOT  Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce   Ø	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce 4 Ø	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce & Ø  Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce Pulled Pork Canapés with Pineapple Salsa	
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	
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	
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	
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	
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   Mac & Tangy BBQ Meatballs	

All prices subject to 22% administrative fee and tax. Total spend minimums apply.

Winchester Estate Winchester Estate



### 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 🐰 🖊 战		
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.

Winchester Estate

