

# The World Famous

## Malibu Company

at

### Paradise Cove

Location, Location, Location.....

Discover the best kept secret in Southern California  
The Famous Paradise Cove...

Fresh Ocean Air, Great Ambiance and a Spectacular View  
Each event is designed exclusively for you.

The Pier – is the only Event Pier in Southern California can accommodate up to 175 guests.  
Parking is included for 20 vehicles; any additional vehicle will be \$25.00.

The Paradise Cove Bluff - with Stunning View of the Pacific Ocean with your own Private  
Grassy Area and Beautiful Waterfall. Capacity of up to 400 guests and parking is  
included for 40 vehicles; any additional vehicle will be \$25.00.

#### Elegant Meal Service

Elegant Meal Service with Servers: Choice of either Buffet or Sit Down,  
Includes Tables, Chairs, Choice of Linens, Glassware, Silverware,  
China, Parking, Golf Cart Valet Service,  
Restroom Facility and Set-up & Break-down.

#### Personal Service

Assistance of our event coordinator and  
full service personnel as well as bartending.

#### Package Price

\$3,000 site rental for Bluff

\$5,000 site rental for Beach (October – May)

The following cost is per person.

100-150 guests	\$88.00	251-350 guests	\$78.00
151-250 guests	\$84.00	351-500 guests	\$72.00

Please add 20% Service Charge and 9.75% Tax

**ALL EVENTS REQUIRE A \$5,000.00 NON-REFUNDABLE DEPOSIT**

50% of the total Event price due with the contract 6 weeks after booking the event.

Remaining balance and Final Guarantee due 7 days prior to the event via Cash, Cashiers Check.

Please Note: Items listed as "Market Price" is an additional charge and Prices Subject to Change

*Client to provide: Flowers, Music, and Photographer if needed*

# Elegant Buffet Station Menu

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## Stationary Appetizers

*Choice of Two (2) of the Following:*

### Charcuterie

An Assortment of Cured Meats

### International & Domestic Cheeses

Served with Gourmet Crackers and Assorted Breads

### Garden Fresh Vegetable Crudités

Served with Assorted Dips

## Entrée

*Choice of two (2) of the Following entrées:*

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### Herb Roasted Breast of Chicken

With Artichoke in a Delicate White Wine Sauce

### Flat Iron Steak

With Black and Green Peppercorn Sauce

### Grilled Swordfish Steak

### Grilled Salmon

Brushed with Fresh Herbs and Basil Pesto Cream Sauce

### Choice Prime Rib

With Creamy Au Jus

For additional cost:

*(Market Price)*

### Oven Roasted Rack of Lamb

### Char Broiled Alaskan King Crab Legs

### Steamed Live Maine Lobster

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**Served With Your Choice Of Two Of The Following:**

Caramelized Baby Carrots with Orange Zest

Sea Salt and Black Pepper Crusted Asparagus

Spicy Almond Haricot Vert

Broccollini with Toasted Almond

Roasted Rosemary New Potatoes

Creamy Garlic & Herb Mashed Potatoes

Wild Rice Pilaf

Wild Mushroom Couscous

Aged Gruyere Mac and Cheese

# Buffet Station Extras

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## Mixed Berry and Field Green Salad

Tossed Organic Greens with Blue Berries, Strawberries and Imported Goat Cheese  
Choice of Dressing

## Fresh Fruit Platter

An Array of Sliced Melons, Pineapple, Kiwi, Strawberries and Grapes

## Egg Pasta Goat Cheese Ravioli

With Florentine Basil Marinara

## Hot Baked Assorted Rolls

With Sweet Butter

## Beverage Service

Includes: Coffee, Hot Tea, Iced Tea, Assorted Soft Drinks

## Pasta Bar

Additional \$5 per person

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## Hot Pastas

Chef's Choice of Fresh Pasta with:

Tomato, Basil and Garlic Herb Sauce

Creamy Basil Alfredo Sauce

White Wine, Garlic, Basil and Olive Oil

## ADDITIONAL MENU ITEMS

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## Paradise Cove Beach Lobster Bake

Fresh Lobster, Mussels in fresh herbs, Iced Ocean Shrimp,  
Baked Clams, and Grilled BBQ Chicken  
Corn on the Cobb, Baked Potatoes, Lobster Bisque  
And Sweet Watermelon  
\$\$ Market Price \$\$

# Dessert Bar

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Mile High Chocolate Cake, Key Lime Pie, Chocolate Chip Cheese Cake, Tiramisu, Assorted Miniature Cookies, Assorted Mini Desserts and Pastries, Individual Cheese Cakes and Individual Fruit Tarts.

\$9.95 per Person

Chocolate Covered Strawberries

\$3.75 per Person

## BAR SERVICE

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The package includes four (4) hours of unlimited Beer, House Wine, Champagne and Soda Service  
Also includes Iced Tea and Bottled Water.  
Champagne Toast, Coffee and Hot Tea Service available for an Additional Charge  
(Additional hours are available at \$12.00 per person)

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### Beer & Wine Bar

House Wines and Imported & Domestic Beer  
\$24.95 per Person for 4 hours

### Premium Bar Service

\$35.95 per Person for 4 hours

### Options for Specialty Drink

Martini Bar

Tequilas Bar- A large selection of Fine Agaves

Freshly Sugar Cane Mojito Bar

\$29.95 per Person for 4 hours

### Champagne Toast

\$2.50 per person

*Above Prices include Bartenders. Additional Bartenders are \$350*

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**Bar Service will end one hour prior to the end of event**

# Hors d'oeuvres

## STATIONARY PLATTERS

Serves 40-50 People

### **Mediterranean Grilled Vegetables**

An Assortment of Grilled Vegetables, Herb Roasted Red Potatoes, Red & Green Bell Peppers, Chinese Long Beans, Julienne Eggplant, Carrots and Zucchini Fire Grilled with Fresh Herbs and served with Balsamic Reduction

**\$300 per Platter**

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### **Jumbo Shrimp on Ice**

With Zesty Cocktail Sauce

**\$500 per Display**

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### **Brie Encroute**

French Brie layered with Caramelized Apples, Onions, Brown Sugar & Walnuts wrapped in a puffed pastry and baked golden brown.

Served with warm sourdough baguettes

**\$295 per Platter**

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## **Passed Hors d'oeuvres**

One (1) Hour Service

Coconut Shrimp w/Orange Ginger Sauce  
Mini Crab Cakes  
Lobster Empanadas  
Tequila Citrus Shrimp  
Assorted Mini Quiche  
Fresh Shucked Oysters on the Half Shell (MKT \$)  
Tandoori Chicken Skewers  
Saltimbocca Bites  
Grilled Fruit Skewers  
Potato Pancakes with Crème Fraiche

Sundried Tomato and Goat Cheese Bruschetta  
Malaysian Beef Satay  
Thai Peanut Satay  
Dragon Shrimp  
Mini Brie en Crouete with Raspberry  
Crabmeat Stuffed Mushrooms  
Shrimp-Andouille Skewers  
Chipotle Steak Churrasco  
Mini Santa Fe Chicken Spring Rolls

*Three Selections ~ \$ 24.00 per guest*

*Four Selections ~ \$ 28.00 per guest*

*Six Selections ~ \$ 32.00 per guest*

*Eight Selections ~ \$ 36.00 per guest*

# Brunch Menu

## THE ELEGANT BRUNCH BUFFET INCLUDES:

**Scrambled Eggs**

**Bacon & Sausage**

**Country Potatoes**

Baked until golden brown & flavored with  
Caramelized onions, fresh herbs & black pepper

**Fresh Fruit Basket**

An array of sliced melon, pineapple, kiwi, strawberries & grapes

**PASTRY TABLE**

An assortment of fresh-baked muffins, bagels and Danishes  
Served with butter, cream cheese and assorted jams

**Baron of Beef**

Carved on site and served with a variety of condiments  
Au jus~ Horseradish Cream Sauce~ Horseradish~ Dijon Mustard

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## CHOICE OF ONE OF THE FOLLOWING:

A 2<sup>nd</sup> station may be added for an additional cost

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**OMELETTE BAR**

Made to order with fillings to include:  
Ham, bacon, bay shrimp, red & green peppers, onions  
Sautéed mushrooms, spinach, cheddar & Swiss cheese

**WAFFLE BAR**

Homemade Waffles Served with Assorted Fresh Berries, Maple Syrup  
Sliced bananas, fruit preservatives, butter & whipped cream.

**\$79.95 per person**

Plus 20% service charge and 9.75% sales tax

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**Mimosas**

Pomegranate and Fresh Orange Juice

**Bloody Mary's**

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Package includes Assorted Juices, Coffee, Bloody Mary's and Champagne  
Day Time Events Only

# Wine Upgrades

## Chardonnay

**Sonoma-Cutrer (Russian River) 2005**  
\$330.00 per case

**Girard (Russian River) 2006**  
\$445.00 per case

**Iron Horse (Sonoma) 2006**  
\$445.00 per case

**Cakebread (Napa) 2006**  
\$720.00 per case

## Merlot

**Toad Hollow (Russian River) 2005**  
\$330.00 per case

**Silverado (Napa) 2004**  
\$750.00 per case

## Cabernet

**Silverado (Napa) 2004**  
\$600.00 per case

**Cakebread (Napa) 2004**  
\$1070.00 per case

## Pinot Noir

**Toad Hollow (Russian River) 2005**  
\$370.00 per case

**Iron Horse (Sonoma) 2006**  
\$650.00 per case

## Syrah

**Girard (Russian River) 2005**  
\$520.00 per case

## Champagne

**Piper Sonoma (Brut)**  
\$350.00 per case

**Perrier Jouet (Grand Brut)**  
\$980.00 per case

**Vive Clicquot (Brut)**  
\$750.00 per case