



Imagine a California Sunset as you begin your Wedding Vows. Surrounded by the famous Paradise Cove, with the beach air caressing your face as you look into your loved one's eyes and say, "I Do". Each event is Exclusively Designed for You.

Ceremony Only - for \$5,000.00 which includes set up and break down (up to 100 people) for a 3 hour rental, Champagne Toast, Choice of 2 appetizer platters, and Parking for up to 30 cars. Any additional vehicles will be \$20.00.

Paradise Cove - with Stunning View of the Pacific Ocean with your own Private Grassy Area with Waterfall or Beach Area. Capacity of up to 350 guests with parking included.

Complete Wedding Package

Wedding Services

The package includes site rental and setup for both your ceremony and reception areas. We provide all tables, chairs & linens, glassware, silverware and china; including choice of linen colors for the tablecloths and napkins.

Personal Service

A ceremony assistant is available as a complimentary service to assist during the Ceremony and mid-week rehearsal. Full Service Wait Staff and Bartender are also included.

2010 Package Prices

\$3,000 for the Bluff

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

The following is priced per person. Saturdays are an additional \$10.00 per person.

50 - 150 guests	\$125.00	251-300 guests	\$119.00
151-250 guests	\$122.00	301-350 guests	\$116.00

Please add 20% Service Charge and 9.75% Tax

ALL EVENTS REQUIRE A \$3,000.00 NON-REFUNDABLE DEPOSIT

Remaining balance is 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: Wedding Cake, Flowers, Music, Photographer and Clergy

Elegant Buffet Menu

Stationary Appetizers

Choice of One (1) of the Following:

Gourmet Cheese & Charcuterie

An Assortment of Cured Meats and World Cheese with Baguettes and other Assorted Bread

Fresh Fruit Display

An array of Beautifully Displayed Fresh Cut Season Fruit Selections May Vary

Garden Fresh Vegetable Crudités

Served with a Green Goddess Herb Dressing

Entrée

Choice of two (2) of the Following entrées:

Herb Roasted Breast of Chicken

With Artichoke Hearts in a Delicate White Wine Sauce

Pecan Crusted Chicken Breast

With a Creamy Mushroom Gravy

Grilled Atlantic Salmon

With Citrus Ginger Butter or Lemon Basil Pesto Cream Sauce

Grilled Flat Iron Steak

With Black and Green Peppercorn Sauce

Prime Rib

With a Creamy Horseradish Sauce & Au Jus

For additional cost:

(Market Price)

Alaskan King Crab Legs

Live Maine Lobster

Served With Your Choice Of Two Of The Following:

Caramelized Baby Carrots with Orange Zest
Sea Salt and Black Pepper Crusted Grilled Asparagus
Spicy Almond Haricot Vert
Broccolini with Roasted Garlic
Creamy Garlic & Herb Mashed Potatoes
Wild Rice Pilaf
Wild Mushroom Couscous

Buffet Station Sides

Mixed Berry and Field Green Salad

Tossed Organic Greens with Blue Berries, Strawberries and Imported Goat Cheese and Orange Vinaigrette

Goat Cheese Ravioli

With Florentine Basil Marinara

Fresh Baked Assorted Rolls

With Compound Butter

Beverage Service

Includes: Bottled Water, Iced Tea and Assorted Sodas

Pasta Bar

Additional \$5 per person

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

Paradise Cove Beach Lobster Bake

Fresh Lobster, Mussels in fresh herbs, Iced Ocean Shrimp,
Baked Clams, Grilled BBQ Chicken an Beef or Pork Ribs,
Fire Grilled Corn on the Cobb, Baked Potatoes,
Lobster Bisque and Fruit Display

\$\$ Market Price \$\$

Sit Down Menu

Sit Down Buffet Service Available for an Additional Fee

FIRST COURSE

Mixed Berry and Field Green Salad

Tossed Organic Greens with Blue Berries, Strawberries and Imported Goat Cheese and Orange Vinaigrette

SECOND COURSE

Choose two (2) Entrées to offer for your guests to select from:

Herb Roasted Breast of Chicken

With Artichoke Hearts in a Delicate White Wine Sauce

Pecan Crusted Chicken Breast

With a Creamy Mushroom Gravy

Grilled Atlantic Salmon

With Citrus Ginger Butter or Lemon Basil Pesto Cream Sauce

Grilled Flat Iron Steak

With Black and Green Peppercorn Sauce

Prime Rib

With a Creamy Horseradish Sauce & Au Jus

Select One Entrée for Vegetarian Guests

Goat Cheese Ravioli

With a sun-dried tomato shitake mushroom cream sauce

Pasta Primavera

Tossed with assorted veggies in a tomato basil sauce

SIDE DISHES

Select One:

Wild Rice Pilaf

Wild Mushroom Couscous

Garlic & Herb Mashed Potatoes

A selection of Freshly Baked Breads and Sweet Creamery Butter


Garden Fresh Asparagus included with all Entrées

Additional entrée selection \$7.50 per guest

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

\$325 per Platter

Jumbo Shrimp on Ice

With Zesty Cocktail Sauce

\$500 per Display

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

\$265 per Platter



Garden Vegetable Crudit 

Served with Assorted Fresh Dips and Sauces

\$295.00 per Platter

Trio of Salads

Handmade Tomatillo Salsa, Red Roasted Pepper & Achoite Dip and Spicy Salsa Sauce served with Assorted Gourmet Crackers & Tortilla Chips

\$225.00 per Platter

Gourmet Cheese & Charcuterie


An Assortment of Cured Meats and World Cheese with Baguettes and other Assorted Bread

\$375.00 per Platter

Fresh Fruit Display

An array of Beautifully Displayed Fresh Cut Season Fruit
Selections May Vary

\$325.00 per Platter



PASSED HORS D'OEUVRES



Unlimited Service for One Hour

\$11.25 per Guest for Three (3) Selections

Additional Selections are available \$3.75 per person per selection

Coconut Shrimp w/Orange Ginger Sauce

Mini Crab Cakes

Tequila Citrus Shrimp

Assorted Mini Quiche

Fresh Shucked Oysters on the Half Shell **mkt**

Tandoori Chicken Skewers

Grilled Basil Shrimp

Potato Pancakes with Crème Fraiche

Spanakopita

Roma Tomato and Goat Cheese Bruschetta

Caribbean Beef Satay

Thai Peanut Satay-Chicken or Beef

Mini Brie en Croute with Raspberry

Mini Santa Fe Chicken Spring Rolls

Vegetable Gyozas

Ahi on Wontons with Wasabi Cream

Baked California Goat Cheese

Lobster Empanadas

A LA CART DESSERT OPTIONS



GRAND VIENNESE DISPLAY

An assortment of Mini Cakes and Pastries,
Miniature Éclairs, Cream Puffs, Napoleons, Cheese Cakes, Petit Fors,
Tartlets, Assorted Chocolate & Fruit Desserts.

\$9.95 per Person

CHOCOLATE DECADENCE FOUNTAIN

Warm Belgium Chocolate with Skewered Assorted Fruit,
Cream Puffs and Marshmallows

\$9.95 per Person

CHOCOLATE COVERED STRAWBERRIES

\$4.75 per Person

MAKE CAKE A LA MODE!

Add a scoop of

French Vanilla Bean or Double Dutch Chocolate
to any Wedding Cake

\$5.00 per guest

CAPPUCCINO & ESPRESSO BAR

Includes fresh brewed coffee, cappuccino, espresso,
Lattes, whipped cream, cinnamon & shaved chocolate

\$ 12.50 per Guest for Two (2) Hours

(Minimum Guest Count Required)

BAR SERVICE & BEVERAGE PACKAGE

BEER & WINE BAR

***THREE (3) HOUR UNLIMITED BAR SERVICE IS INCLUDED
IN WEDDING PACKAGE***

Includes house chardonnay, cabernet sauvignon & champagne,
Regular & light domestic beer, assorted sodas & juice

(Additional hours are available at \$12.00 per person)

Champagne Toast, Coffee and Hot Tea Service available for an Additional Charge

NO HOST BAR

To extend the Beer & Wine service as a Cash Bar for your Guests

\$ 375.00 Bartender Fee

(For each 100 guests)

PREMIUM FULL BAR UPGRADE

Upgrade from the Beer & Wine Bar Service to include:
Premium Spirits, Liqueurs, Cordials, Mixers & Garnishes

\$28.95 per Guest for Three (3) Hours

(Additional hours at \$7 per guest)

SOFT BAR

Includes Assorted Soft Drinks & Juices

\$8.95 per Guest for Three (3) Hours

(Additional hours at \$3 per guest)

Additional Bar Service Options:

Martini Bar

Tequilas Bar- A large selection of Fine Agaves

Freshly Sugar Cane Mojito Bar

\$26.95 per Person for (3) hours

Additional fee for Champagne Toast \$4.50 per guest

Additional fee for Sparkling Apple Cider Toast \$3.50 per guest

Premium Wines Available by the Case

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

Payment Schedule

An initial non-refundable deposit of \$3,000 is required to reserve your event date. An additional \$3,000 is due 1 month from initial deposit.

Fifty percent (50%) of the estimated event total is due six (6) months prior to event. Remaining (50%) of estimated total is due two (2) months prior to event. Prices subject to change ☹️ Holiday rates may apply ☹️ all deposits are non-refundable. Guaranteed attendance is due (10) days and final payment must be given ten (7) days prior to event. Prices are subject to 20% service charge and current sales tax.

Event Hours & Set-up Time

Events are scheduled from 5:00pm – 10:00pm. However times can vary. Events may only exceed time with advance approval with an additional charge of \$675.00 subject to service charge current California sales tax paid in advance. Set-up time is 2 hours prior to the scheduled start. A half hour after the event is provided for tear down. Additional fees will apply for any additional hours requested for set-up (based on hours needed). Tear down must occur the evening of event. Any rentals or items brought in must leave at the end of the event. All items left in event spaces after reservation ends will be considered rubbish.

Decoration

Nothing may be nailed, taped or stapled to the walls, ceilings, or gazebos. A fire permit must be presented for candles used anywhere within the Cove's indoor & outdoor event space. Paradise Cove does not assume any responsibility for items left on the premises prior to or following the event. No smoke machines, fireworks (including sparklers), confetti or rice are permitted. All décor needs to be picked up the evening of event. Rental items brought on to the facility must be approved by facility (Drop off and tear down must be pre-arranged with the facility). Any damage to facility due to negligence on part of client or client's vendors is the responsibility of the client.

Food and Beverage

No food or beverage may be brought onto or taken off the premises except for the wedding cake. Wedding cake must be provided by a licensed and insured establishment.

Final Guarantee & Final Payment

At least ten (10) days prior to the event, a final count of attendance is due. Paradise Cove will charge for the final guaranteed number of guests or the actual number of guests in attendance whichever is greater. If guest count increases within five (5) days prior to the event, Paradise Cove may impose an extra charge for each additional person. Paradise Cove shall not be required to prepare food for any more than the number of persons confirmed. No menu or linen changes will be accepted less than 10 days prior to the event. Pre-authorization on Client's account is required for incidentals prior to and on the night of event. Once final guarantee is submitted, neither counts nor food and beverage orders can be reduced. Additions, however, can be made and are subject to availability.

Service Charge & Sales Tax

A 20% service charge and current sales tax will be added to the cost of all food and beverage as well as rental and labor fees. The 20% service charge is subject to sales tax in accordance with California State Board of Equalization regulation #1603.

Alcoholic Beverages

Alcoholic beverages must be dispensed by our staff only. The Client agrees to abide by all existing federal, state and local statutes regarding alcohol consumption. Absolutely no outside liquor or spirits are permitted on the property.

Security

Paradise Cove reserves the right to require security for events where size, program or nature indicates such a need. If necessary, Security officers will be obtained by Paradise Cove at the expense of the client. An advance security deposit may apply.

Sound and Vendor Requirements

A DJ or Band is permitted. A sound agreement provided by facility must be signed by the vendor prior to the event. All vendors must sign and return our vendor and client policy form prior to the event.

All Checks must be made Payable to "Morris Gerson Inc."

All Terms and Pricing are Subject to Change