



Paradise Cove

Weddings

We invite you and your guests to enjoy one of the most Exclusive special event venues in Southern California. Paradise Cove has the only private special event Pier in Southern California. The Bluff, perched above the cove has a breath taking view of the Pacific Ocean. It is nestled away in a private garden accented with a waterfall and a lush grass lawn, with the Ocean as backdrop to your Private location of Paradise Cove awaits and our attentive staff will care for all your planning details, transforming your dreams into reality

Paradise Cove

Malibu, California

Tel.: 310.392.4956

Fax: 310.452.2458

www.paradisecovemalibu.com



Paradise Cove

Wedding Reception Package



We offer fully orchestrated event packages for your convenience. Our package includes:

Your choice of our Elegant Buffet or Formal Sit-down or BBQ Service by our exclusive in-house caterer

Beer, wine, champagne & soft drinks - Unlimited three (3) hour package

The Location rental, plus complimentary on-site parking, full-service staff, cake cutting

Choice of our house linen colors for your table overlays and napkins

Tables, Garden chairs, glassware, flatware, dishware, set-up & break-down

Regular & decaffeinated coffee, water, hot & iced tea service for duration of the event

Golf Cart Valet Service

You would need to provide the following: Cake, Clergy, Photographer, Entertainment, Florist, and Wedding Insurance, Lighting, Restrooms

WEDDING PACKAGE PRICES

75-150 guests: \$130.00 per person

151-250 guests: \$127.00 per person

251-400 guests: \$124.00 per person

Saturday evenings require a minimum of 151 guests - additional \$10.00 per person

Child's Plate (13yrs and under) 20% discount off the package price- All other fees apply.

TO HOLD YOUR DATE

An initial non-refundable deposit of \$1,500 is required to book your event

EVENT TIME

The Wedding Package is based on a five (5) hour event time for the Reception

Ceremony & Reception events are based on a six (6) hour event time



The Ceremony



The Cove is available to host the wedding ceremony prior to your reception **Ceremony Fee Includes:** Rental of Pier or Garden Bluff for up to (1) hour for your ceremony, Chair rental and set up, gift table and guest book table with white linen, easel and table with white linen. Self Serve Beverage Station for your guests, plus a (1) hour wedding rehearsal (scheduled on availability).


For Ceremony Only Events please inquire about special packaging

Add **\$20.00 per person**


Special off-season rate of \$12.50 per person (January & February)

Subject to 20% service charge and tax

Pricing subject to change without notice



Tray Passed Hors d'Oeuvres



Unlimited service for One Hour

\$11.25 per guest for (3) Selections

Additional selections are available \$3.75 per person per selection

Skewered Sensations....

GRILLED BASIL SHRIMP

Large Pacific shrimp skewered, grilled & drizzled with an Asian-style vinaigrette
Garnished with chiffonade of basil & chopped peanuts

CARRIBEAN BEEF SKEWERS

Grilled with a marinade of jerk sauce

THAI CHICKEN SATAY

With a spicy peanut dipping sauce

SKEWERED FIRE SHRIMP

With spicy and savory tomatillo sauce

PECAN CRUSTED CHICKEN SKEWERS

Served with a peanut soy dipping sauce

Asian Inspirations...

CHICKEN POTSTICKERS

Tossed in a light soy ginger sauce

AHI TUNA ON WONTON CRISPS

Garnished with wasabi cream

VEGETABLE GYOZAS

Pan fried served with a ponzu dipping sauce

ASIAN STYLE SHRIMP ROLLS

Stuffed with marinated shrimp, cabbage & green onions
Served with a ponzu dipping sauce

ASIAN STYLE CHICKEN ROLLS

Stuffed with roasted red peppers, seasoned chicken and garlic
Served with a goat cheese crème fraiche

*Subject to 20% service charge and tax
Pricing subject to change without notice*

TRAY PASSED HORS D'OEUVRES continued....

Unlimited service for One Hour

\$11.25 per guest for (3) Selections

Additional selections are available \$3.75 per person per selection

California ~ Continental Cuisine Collection...

CRISPY CRAB CAKES

Bite-size sweet dungeness crab cakes
Offered with a lemon parsley caper aioli

ROCK SHRIMP JOHNNY CAKES

With Anaheim chiles & grilled corn
Served with chipotle chili tartar sauce

BAKED CALIFORNIA GOAT CHEESE

With fresh basil pesto on toasted olive rounds

ROMA TOMATO BRUSCHETTA

With roasted garlic, ricotta & chiffonade of basil

STUFFED MUSHROOM CAPS

Marinated and stuffed with vegetarian filling

QUESADILLAS

(Your choice of one: Chicken, Steak, or Pork)
With smoked mozzarella, avocado & caramelized apples

SPANAKOPITA

Light flaky Phyllo dough stuffed with spinach & cheese

COCONUT SHRIMP

Served with a mango cream sauce

*Subject to 20% service charge and tax
Pricing subject to change without notice*



Sit-Down Reception Menu



œ FIRST COURSE œ

The PARADISE SALAD

A variety of baby lettuces, toasted spiced walnuts,
Crumbled herbed goat cheese with a herb vinaigrette

*A selection of freshly baked breads and sweet creamery butter
Garden fresh asparagus included with all entrées*

œ SECOND COURSE œ

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

GRILLED NEW YORK STEAK

With a creamy peppercorn sauce

PRIME RIB OF BEEF

With a creamy horseradish sauce & au jus

GRILLED SALMON

With a citrus ginger butter **OR** lemon basil pesto sauce

PECAN CRUSTED CHICKEN BREAST

With a mushroom pan gravy

CHICKEN MILANESE

With lemon caper sauce

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs & cheeses

Upgrade

GRILLED BEEF TENDERLOIN

With creamy peppercorn sauce

Or

A Madeira reduction with mushrooms

œ Select One Entrée for Vegetarian Guests œ

GOAT CHEESE RAVIOLI

With a sun-dried tomato shitake mushroom cream sauce

PASTA PRIMAVERA

Tossed with assorted veggies in a tomato basil sauce

œ SIDE DISHES œ

Select One:

Garlic & herb mashed potatoes

Wild rice pilaf

Green Beans

Roasted new potatoes with fresh rosemary

*Additional entrée selection \$7.50 per guest
Split grill plate available for an additional \$10.50 per guest
Subject to 20% service charge and tax
Pricing subject to change without notice*



The Paradise Buffet Station Menu



☞ Buffet Station Entree ☞

Choice of one (1) Entrée selection:

A 2nd entrée may be added for an additional \$10 per guest

GRILLED NEW YORK STEAK

With a creamy peppercorn sauce

GRILLED SALMON

With a citrus ginger butter **OR** lemon basil pesto sauce

PRIME RIB OF BEEF

With a creamy horseradish sauce & au jus

HERB ROASTED CHICKEN

Stuffed with artichoke hearts, fresh herbs & cheese

Upgrade

GRILLED BEEF TENDERLOIN

With creamy peppercorn sauce

Or

A Madeira reduction with mushrooms

PECAN CRUSTED CHICKEN BREAST

With a mushroom pan gravy

CHICKEN MILANESE

With lemon caper sauce

☞ SIDE DISHES ☞

Select One:

Garlic & herb mashed potatoes

Wild rice pilaf

Roasted new potatoes with fresh rosemary



Including "Vegetarian's Delight"



MEDITERRANEAN GRILLED VEGETABLES

An assortment of freshly grilled selections including red & green bell peppers, Asian long beans, julienne eggplant, carrots, zucchini, & herb roasted red rose potatoes, all fire grilled with fresh herbs & a balsamic reduction glaze

MARINATED MUSHROOMS

ROTELLI PASTA SALAD

Tossed with sun-dried tomatoes, fresh artichoke hearts, black olives, grated parmesan & balsamic vinegar and olive oil

FIELD GREENS SALAD

Tossed spring mix of greens with an assortment of fresh condiments, toppings & choice of dressings

A LA MINUTE PASTA BAR

Chef's choice of pastas in a tomato, basil & fresh herb sauce
Chef's choice of pasta in a creamy Alfredo Sauce
Plus a chef sautéed pasta with white wine, garlic, basil & olive oil

FRESH SEASONAL FRUIT DISPLAY


Melons, berries, and everything else that grows up from the ground or hangs down from the trees arranged on our famous platter

FRESHLY BAKED BREADS


With sweet creamery butter

A 2nd entrée may be added for an additional \$10 per guest

*Subject to 20% service charge and tax
Pricing subject to change without notice*



Stationary Hors d'Oeuvres



Enhance your Cocktail Hour.....

(EACH SERVES 35 - 50 GUESTS)

BAKED BRIE EN CROUTE

Imported brie w/brown sugar, toasted walnuts, & sliced granny smith apples wrapped in flaky puff pastry & baked until golden brown. Served with toasted baguettes & gourmet crackers
\$295.00 Per Brie

ARTICHOKE SPINACH DIP

A traditional favorite served warm with Assorted Gourmet Crackers and Crustini \$295.00

IMPORTED & DOMESTIC ASSORTED CHEESE DISPLAY

Served with gourmet crackers
\$ 295.00 Per Platter

SUN-DRIED TOMATO TORTA

Layers of mascarpone & cream cheese, sun-dried tomato pesto, and French basil pesto
Offered with assorted gourmet crackers
\$250.00 per Torta

FRESH FRUIT DISPLAY

An array of beautifully displayed freshly cut seasonal fruit
Selections may vary
\$295.00 Per Platter

GARDEN VEGETABLE CRUDITE

Served with assorted fresh dips & sauces
\$295.00 per Platter

HANDBREADED CALAMARI DISPLAY

Served with Fresh Lemon Wedges, Creamy Spicy Sauce and Homemade Marinara Sauce
\$295.00 per Display

GRILLED VEGETABLE DISPLAY

Grilled seasonal vegetables, fennel, herb-garlic roasted

SMOKED SALMON TORTA

Layers of mascarpone & cream cheese, smoked salmon, capers, lemon zest, diced red onions & fresh dill Offered with baguette slices
\$280.00 Per Torta

TRIO OF SALSAS

Handmade tomatillo salsa, red roasted pepper & achoite dip and spicy salsa sauce served with assorted gourmet crackers & festive tortilla chips
\$225.00 Platter



The Specialty Displays



ICED SEAFOOD DISPLAY

Tiger shrimp & crab claws, served with classic cocktail sauce, horseradish sauce & lemon aioli
(Market Price)

THE GRAND FRUIT STATION

Price based on group size & seasonal selections

*Please inquire for additional selections
Prices subject to 20% service charge and current sales tax
Pricing subject to change without notice*



A La Carte Dessert Options



Have a sweet tooth?.....

CHOCOLATE COVERED STRAWBERRIES

Large fresh strawberries dipped in white & dark chocolate
\$7.50 per guest

CHOCOLATE DECADENCE FOUNTAIN

Warm Belgium chocolate with skewered pineapple, strawberries,
French cream puffs & marshmallows

125 – 150 guests: \$9.50 per guest
151+ guests: \$7.50 per guest



MAKE ANY WEDDING CAKE A LA MODE!

Add a scoop of
FRENCH VANILLA BEAN ICE CREAM
\$5.00 per guest

Add a Scoop of
DOUBLE DUTCH CHOCOLATE ICE CREAM
\$5.00 per guest

GRAND VIENNESE DISPLAY

Tiered table with an assortment of fancy mini cakes and pastries,
Miniature Éclairs, cream puffs, napoleons, cheese cakes, petit fors,
Tartlets, assorted chocolate and fruit desserts.

\$9.00 per guest

Please inquire for additional selections
Subject to 20% service charge and tax
Pricing subject to change without notice



Bar Service & Beverage Packages



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
\$5.00 PER GUEST FOR EACH ADDITIONAL HOUR

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
\$ 25.00 PER GUEST FOR THREE (3) HOURS
(Additional Hours at \$7 per guest)

SOFT BAR

Includes assorted soft drinks & juices
\$ 9.00 PER GUEST FOR THREE HOURS
(Additional Hours at \$3 per guest)



CAPPUCCINO & ESPRESSO BAR

Includes fresh brewed coffee, cappuccino, espresso,
lattes, whipped cream, cinnamon & shaved chocolate
\$ 6.50 PER GUEST FOR 2 HOURS
(MINIMUM GUEST COUNT OF 150)



Additional Bar Service Options:

Additional fee per guest for Champagne Toast \$5.00
Fee per guest for Sparkling Apple Cider Toast \$3.50

KENWOOD "YALUPA" Wines
(Please inquire for bottle or case prices)



Add imported beer to any bar for an additional fee
Premium wines available by the case
Outdoor/additional bars are available for \$500.00 per bar

*Subject to 20% service charge and tax
Pricing subject to change without notice*

GENERAL INFORMATION

Ceremony Site and Fee

Ceremony Site Fee is \$20.00 per guest subject to service charge and current California sales tax. Ceremony Fee Includes: Rental of The Bluff or Pier (1) hour of Event time for Ceremony Service, Private dressing room for the Bride with Refreshments & Champagne prior to the ceremony, Chair Rental and Set up, Gift table and Guest Book table with white linen, Altar Table, Mic/Speaker with white linen, Self Serve Beverage Station for your guests, plus a one (1) hour wedding rehearsal (scheduling based on availability & subject to change). **The Ceremony Fee is \$12.50 per guest during our off season months (January & February).**

Room Minimums and Guarantees

A Saturday night spending minimum of \$17,000 is required for Paradise Cove Pier or Bluff location. All other events must meet a \$15,000.00 spending minimum for The Pier or Bluff location. All minimums exclude additional rentals, service charge & tax.

Payment Schedule (all payments non refundable)

Total of four payments required:

- 1) 1st non-refundable deposit of \$1,500.00 by visa, master card, or personal check
- 2) 2nd non-refundable deposit; due 1 month after the date of booking (30 days after booking event); of \$1,500.00 by visa, master card, or personal check
- 3) 3rd non-refundable deposit: 50% of your estimated value (minus your previous deposits) on the contract based on the wedding contract on your minimum guests count required by **cash, personal check, or cashiers check ONLY; due a month after 2nd deposit (60 days after booking)**

- 4) 4th non-refundable deposit: Final balance of the minimum guest count guaranteed on contract **due 6 months prior to the event (180 days prior to your event) by cash, personal check or cashiers check ONLY**

- 5) Final balance/Additions: due at your rehearsal the week of the wedding by **cash or cashiers check only**

****Prices are always subject to change; we quote the wedding package at the time of booking; all additional items are subject to change at any time****

Event Hours & Set-up Time

Events are scheduled from 4-10pm. During the winter season times may vary. Evening 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

Gazebo decorations, aisle decoration and centerpieces, etc. are the responsibility of the client. Nothing may be nailed, taped or stapled to the walls, ceilings, gazebos or windows. A fire permit must be presented for candles used anywhere within the Coves outdoor event space. The 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.

Paradise Cove Location Rental

Rental charges are contingent upon food and beverage minimums. The client will be charged for the minimum assigned, or the final guest count, whichever is greater. All guests in attendance must have a meal. No one is allowed in for the entertainment portion only.

Food and Beverage

All the food catered for each event is prepared by our in house caterer. 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 fourteen (14) 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 Paradise Cove 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 the Cove at the expense of the client. An advance security deposit may apply.

Sound and Vendor Requirements

A DJ or Band is permitted for indoor receptions. A sound agreement provided by facility must be signed by the vendor prior to the event. Live Bands are not permitted for outdoor events. All vendors must sign and return our vendor and client policy form prior to the event. ***All checks must be made payable to "Paradise Cove" Final Payment must be made by Cashier's Check or Money Order Only. All terms and pricing are subject to change**