

Once in your Life

THE BEACH & TENNIS CLUB WEDDING RECEPTION MENUS



The Beach & Tennis Club
PEBBLE BEACH

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The Beach & Tennis Club
PEBBLE BEACH®



RESORT CULINARY GUIDE

EXECUTIVE CHEF: ELIAS LOPEZ | CORPORATE PASTRY CHEF: JOHN HUI, CEPC, AAC

- All menus are subject to the current service charge of 20%. The Beach & Tennis Club retains a portion of the service charge as an administrative fee; the remainder of the service charge is distributed to Banquets employees.
- Current sales tax will be applied to all food and beverage items.
- Buffets are designed for a maximum of two hours of service. A surcharge of \$10 plus service charge and current tax per guest, per hour will apply for extended service.
- Catered events that extend beyond six hours are subject to a surcharge.
- Plated Dinners include Appetizer, Soup or Salad, Freshly Baked Rolls, Entrée and Dessert.
- Meal pricing is inclusive of freshly brewed Peerless Coffee, Decaffeinated Coffee, Assorted Teas and Hot Chocolate
- Pre-guaranteed split entrée choices are priced at the highest menu item with chef's choice of accompaniments.
- Tableside choices are priced at the highest menu item plus \$25 plus service charge and current tax per guest.
- Final guarantee of attendance is due three (3) working days prior to event. If guarantee is not provided, the most recent guest count will be regarded as guarantee, or actual attendance, whichever is greater.
- Pebble Beach Resorts does not permit distribution or service of food or beverages which are not purchased by The Beach & Tennis Club.
- Breakfast and lunch staffing is 1:20 guests; Dinner staffing is 1:15 guests. Additional servers will be charged at \$200 per server for the first three hours, each additional hour is \$75 per server.
- One Culinary Attendant for every fifty guests when required on any buffet and on all action stations.
- Culinary Attendant Fee: \$250 each for first two hours and \$75 for each additional half hour per Culinary Attendant.
- Event changes (menu and set up) within 48 hours are subject to a surcharge.

A Pebble Beach Resort Wedding Specialist is available for a preliminary consultation:

DARYL GRIFFITH
Director of Catering
831-625-8502
griffitd@pebblebeach.com

JANE TELFER
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COCKTAIL RECEPTION

COLD CANAPÉS

Caprese Bruschetta with Fresh Mozzarella, Basil and Tomato
Olive Oil and Balsamic Drizzle

Kushi Oyster with Ponzu, Tobiko and Daikon

'Da Kine' Ahi Poke with Ginger-Soy and Cucumber

Sopresatta Piave Cheese Sticks

Smoked Duck Whole Wheat Taco with Mango Salsa

Smoked Salmon Tartar on Toasted Pumpernickel

Beef Carpaccio with Horseradish Aioli
and Cracked Black Pepper on Crostini

Port Marinated Figs with Papillon Roquefort Cheese
and Parma Prosciutto

Stilton Bleu Cheese on Walnut Raisin Toast
topped with Membrillo

Tiger Shrimp with Avocado Salsa and Crispy Wonton

Curried Chicken with Spiced Crispy Gyoza

Chilled Valoroso Tomato Soup, Burrata, Basil Oil

Smoked Idaho Trout, Tarragon Cream Cheese, Brioche

Glazed Beets, Burrata, Watercress on Toast

\$7.5 per piece

HOT CANAPÉS

Mini Grilled Cheese Sandwich with Prosciutto, Fontina
and Tomato

Petite Dungeness Crab Cake with Meyer Lemon Aioli

Kushi Oyster à la Rockefeller

Petite Beef and Wild Mushroom Wellington

'Rosti' Potato with Crème Fraîche and Caviar

Crispy Asparagus with Prosciutto and Parmesan Cheese

Twice Baked Red Potatoes with Crab and Chive Filling

Grilled Prawn Quesadilla with Ricotta Cheese
and Chipotle Aioli

Petite New Zealand Lamb Chop with Salsa Verde

Lobster Slider with Roasted Red Pepper Mayo and Slaw

Prawn Wrapped in Pancetta
with Polynesian Raspberry Vinaigrette

Crispy Fried Baby Artichoke with Spicy Southwestern Rémoulade

Truffled Arrancini Risotto with Tellegio

Grilled Panini, Fontina, Arugula, Tomato Conserva

Grilled Shrimp Skewer, Smoked Sea Salt and Romesco Sauce

\$8.5 per piece

DISPLAYS and STATIONS

CHILLED SEAFOOD DISPLAYS

Seasonal Oysters on the Half Shell
Mint-Balsamic Vinegar Mignonette
with Japanese Style Ponzu
\$7.5 per piece

Cocktail Crab Claws and Alaskan King Crab Legs
Housemade Lemon Confit
\$7.5 per piece

Tower of Chilled Champagne Poached Jumbo Prawns
\$7.5 per piece

Australian Lobster Tails and PEI Mussels
with a selection of Rémoulades and Brioche Rolls
\$9.5 per piece

Smoked Scottish and Norwegian Salmon
Warm Brioche Toast Points and Traditional Condiments
\$16 per guest

Monterey Bay Ceviche with Scallop, Prawns and Calamari
\$18 per guest

DISPLAYED HORS D'OEUVRE

Fresh Seasonal Raw Vegetables with Assorted Dips
\$10 per guest

Grilled Marinated Local Vegetables:
Japanese Eggplant, Portabellini Mushroom, Sweet Peppers, Asparagus,
Monterey Farms Artichokes, Yellow and Green Squash
with Marinated Olives
\$12 per guest

Selection of Imported and Domestic Cheeses
Napa Valley Honey, Assorted Dried Fruit and Nuts
Sliced Raisin Nut Rye Bread, Crackers and Baguette
\$16 per guest

Artisan Antipasto Display
Prosciutto, Salami, Mortadella and Coppa
Fresh Mozzarella and Marinated Olives
Gourmet Mustards and Bread Sticks
\$20 per guest

Sushi, Sashimi and Nigiri Display
California Rolls, Ahi Tuna, Smoked Eel and Shrimp
Soy Sauce, Wasabi and Pickled Ginger
\$24 per guest

CARVING STATIONS

Served with soft rolls and condiments
Minimum 25 guests
A Culinary Attendant is required for carving stations.
Culinary Attendant fee: \$250 each for first two hours
\$75 for each additional half hour per Culinary Attendant

Roasted Vegetable and Goat Cheese Strudel with Tomato Jus
\$10 per guest

Honey-Rosemary Marinated 'Natural' Turkey
Sage Gravy and Citrus-Cranberry Sauce
\$18 per guest

Herb Roasted Pork Loin
Balsamic Infused Jus
\$20 per guest

Maple Orange Glazed Ham (bone in) for 50 guests
Natural Jus
\$20 per guest

Roasted Garlic Marinated Colorado Rack of Lamb
Rosemary Infused Jus
\$23 per guest

Persillade Encrusted Beef Tenderloin
Sautéed Wild Mushrooms
Rich Cabernet Reduction
\$28 per guest

Black Pepper and Fresh Thyme Encrusted Prime Rib
Fresh Shaved Horseradish and Natural Jus
\$28 per guest

ICE CARVINGS

Custom Ice Carvings and Ice Bars
Starting at \$650 per ice block

GOURMET PLATED DINNERS

AMUSE-BOUCHE

Japanese Style Kushi Oysters
with Ponzu, Caviar and Daikon

Ahi Poke with Lomi Tomato, Caviar and Creamy Wasabi

Seared Day Boat Scallop with Crab 'Dynamite' and Sesame Butter

Demitasse of Chilled Potato Leek Soup with Caviar and Chives

Demitasse of Cauliflower Soup, Potato Chip, Chive Oil, Caviar

Dungeness Crab and Avocado Mousse

Roasted Heirloom Beets with Whole Grain Mustard Dressing
Add \$13 per guest

APPETIZERS

Butternut Squash Ravioli with Brown Sage Butter
Crispy Sage and Candied Pecans

Japanese Style Dungeness Crab Cakes
Shichimi Sesame Butter

BC Dungeness Crab Cakes
Remoulade and Corn Relish

Seared Day Boat Scallops
Caramelized Red Pepper Sauce and Aged Balsamic

New Style Yellowtail Hamachi
Curry Oil, Soy and Ginger

Marinated Seared Quail
Watercress, Hazelnut and Grape Salad
White Wine Sherry Vinaigrette

Pancetta Seared Prawns,
Grilled Radicchio, Vermouth Fromage Sauce

APPETIZER SPECIALTIES

The following items are available for an additional charge per guest:

Lemon and Fresh Herb Marinated Lobster on French Green Beans
Avocado, Nicoise Olives and Opal Potatoes
Tarragon-Dijon Vinaigrette

Add \$16 per guest

Teriyaki Seared Ahi and Crispy Asparagus Tempura
Sesame Butter

Add \$16 per guest

Lobster and Scallop Medallion
Wasabi Soy Butter

Add \$16 per guest

Kobe Beef Tartar
Truffle, Celery, Parmigiano-Reggiano
Add \$18 per guest

GOURMET PLATED DINNERS

SOUPS

Castroville Artichoke Soup with Chive Cream and Lemon Olive Oil
Crab Bisque with Whipped Sherry Cream and Chives
Butternut Squash Soup Puréed with Green Apples and Pumpkin Seed Oil
Wild Mushroom Bisque with Truffle Oil and Mascarpone
Tomato Soup with Arbequina Olive Oil and Crispy Basil

SALADS

Baby Spinach, Goat Cheese and Strawberries with Candied Pecans
Raspberry Vinaigrette
Petite Organic Greens, Red Pears, Spicy Pecans and Feta Cheese
Aged Balsamic Vinaigrette
Citrus, Endive and Fennel Salad with Arugula and Olive Crouton
Petite Hearts of Romaine Caesar with Radicchio, Piave and Croutons
Heirloom Baby Beets, Mâche and Warm Goat Cheese
Fig Essence
Butter Lettuce, Herb Crusted Goat Cheese Medallion, Sweet 100 Tomatoes and Roasted Shallot Vinaigrette
'BLT' Salad with Iceberg, Vine Ripened Tomato, Shaved Carrot, Pancetta and Blue Cheese Dressing
Classic Caprese Salad with Fresh Mozzarella, Basil, Olive Oil and Grilled Baguette
Heirloom Baby Beets, Mixed Baby Greens, Toasted Pistachios and Harley Farms Goat Cheese, White Balsamic Dressing

INTERMEZZOS

The following items are available for an additional charge per guest:

Champagne Rosé Sorbet
Campari Grapefruit Sorbet
Raspberry Sorbet
Spicy Sangria Sorbet
Limoncello Sorbet
Blood Orange Sorbet
Add \$10 per guest

GOURMET PLATED DINNERS

POULTRY ENTRÉES

Oven Roasted Chicken Breast Coq au Vin
Cipollini Onions, Applewood Smoked Bacon,
Crimini Mushrooms and Potato Purée
Rich Cabernet Reduction
\$96 per guest

Herb Roasted Cornish Hen
Butternut Squash Puree, Chicory and Dry Cherries
Thyme Infused Natural Jus
\$97 per guest

Free Range Roasted Chicken
Roasted Root Vegetables
Cauliflower Puree with Natural Jus
\$98 per guest

Crispy Sonoma Duck Breast
Porcini Mushroom Ravioli, Roasted Baby Vegetables
Natural Jus
\$104 per guest

Suggested White Wines

Matanzas Creek, Sauvignon Blanc, Sonoma County
Antinori, Vermentino, Tuscany, Italy
Flowers, Chardonnay, Sonoma Coast

Suggested Red Wines

Etude Pinot Noir, Carneros
Luna, Sangiovese, Napa Valley

SEAFOOD ENTRÉES

Seared Skuna Bay Salmon
Creamed Baby Leeks, Crispy Pancetta and Yukon Golf Potatoes
Pinot Noir Butter
\$101 per guest

Seared California Sea Bass
Caramelized Cauliflower, Almonds, Raisins and Capers
Balsamic Reduction
\$110 per guest

Seared Day Boat Scallops
Wild Mushrooms and Asparagus
Israeli Couscous and Garlic Aioli
\$120 per guest

Sake and Soy Glazed Butterfish
Baby Bok Choy, Jasmine Coconut Rice
Wasabi-Yuzu Butter
\$120 per guest

Suggested White Wines

Bernardus Winery, Sauvignon Blanc, Monterey
Val de Mer, Chablis, France
Dr. Loosen, Riesling, Dr. L, Germany
Beringer, Chardonnay, Private Reserve, Napa Valley

Suggested Red Wines

Morgan Winery, Pinot Noir, Monterey
Failla, Pinot Noir, Sonoma Coast

GOURMET PLATED DINNERS

BEEF ENTRÉES

Slow Roasted Prime Rib
Parmesan Twice Cooked Potatoes
Natural Jus
\$138 per guest

Seared Prime New York Steak
Creamed Organic Baby Spinach, Roasted Potatoes
Roasted Shallot Port Wine Sauce
\$138 per guest

Seared Prime Filet Mignon
Truffled Asparagus, Potato Gratin
Béarnaise and Cabernet Sauces
\$145 per guest

Seared Prime Filet Mignon
Roasted Baby Heirloom Vegetables, Purple Potato Purée
Roasted Natural Jus
\$145 per guest

Seared Snake River Farms Kobe Filet Mignon
Roasted Seasonal Vegetables
Porcini Raviolis and Truffle Red Wine Sauce
\$195 per guest

Suggested White Wines
Bernardus, Chardonnay, Monterey
Cakebread, Chardonnay, Napa
Rombauer, Chardonnay, Carneros

Suggested Red Wines
Nickel and Nickel, Merlot, Harris, Napa
Jordan, Cabernet Sauvignon, Alexander Valley
Silver Oak, Cabernet Sauvignon, Alexander Valley

LAMB, PORK and VEAL ENTRÉES

Braised Colorado Lamb Shank
Roasted Baby Vegetables, Parmesan Soft Polenta
Natural Lamb Jus
\$100 per guest

Seared Center Cut Pork Chop
Honey Roasted Baby Vegetables, Crisp Pancetta
Roasted Pork Jus with Rosemary
\$130 per guest

Roasted Veal Chop
Point Reyes Blue Cheese, Wild Mushrooms
Green Peppercorn Brandy Sauce
\$138 per guest

Roast Colorado Rack of Lamb
'Mini' Eggplant Lasagna
Roasted Garlic-Thyme Jus
\$140 per guest

Suggested White Wines
Morgan "Highlands" Chardonnay, Monterey
Far Niente, Chardonnay, Napa
Val de Mer, Chablis, France

Suggested Red Wines
Etude, Pinot Noir, Carneros
Nickel and Nickel "Harris Vineyard" Merlot, Napa
Freemark Abbey, Cabernet Sauvignon, Napa

GOURMET PLATED DINNERS

COMBINATION ENTRÉES

Seared Prime Filet Mignon and Pacific Salmon
Creamed Baby Leeks and Roasted Fingerling Potatoes
Pinot Noir Butter
\$146 per guest

Seared Filet Mignon and Prawns Scampi
Haricot Vert, Sweet 100 Tomatoes, Potato Purée
White Wine Butter Sauce
\$146 per guest

Australian Lobster and Day Boat Scallop Medallion
Haricot Vert, Baby Vegetables and Potato Purée
Wasabi-Yuzu Butter
\$156 per guest

Seared Prime Filet Mignon and Lobster Tail
Roasted Baby Vegetables, Buttermilk Potato Purée
Natural Jus
Béarnaise passed tableside
\$160 per guest

Suggested White Wines

Duckhorn Vineyards, Sauvignon Blanc, Napa
Kistler "Les Noisitieres" Chardonnay, Sonoma Mountain
Caymus Vineyards, Conundrum, Napa

Suggested Red Wines

Etude Vineyards, Pinot Noir, Carneros
Chalone, Merlot, Central Coast
Provenance, Merlot, Napa Valley
Vineyard 29, Cabernet Sauvignon, Cru, Napa Valley

VEGETARIAN ENTRÉES

Potato Gnocchi
Gorgonzola Cream
\$96 per guest

Penne a la Primavera
Artichoke, Fennel, Asparagus and Herbs
Parmesan Cream
\$96 per guest

Grilled Eggplant and Mozzarella Tower
Valoroso Tomato Sauce
\$96 per guest

Artichoke, Goat Cheese and Arugula Ravioli
Fromage Blanc
\$96 per guest

Shiitake, Asparagus, Sweet 100 Tomato and Tofu Stir Fry
Sesame Soy Glaze
\$96 per guest

Sweet Corn Risotto
Garlic Herb Butter
\$96 per guest

GLUTTEN FREE ENTRÉES

Eggplant Lasagna
Pamesan, Basil and Tomato
\$96 per guest

Roasted Porcini Soft Polenta
Piave Cheese and Porcini Oil
\$96 per guest

Wild Mushroom Cassoulet
Sweet Onion, Bloomsdale Spinach, Brie and Truffle Oil
\$96 per guest

Butternut Squash Gateau
Bloomsdale Spinach and Sweet 100 Tomatoes
\$96 per guest

Seared Skuna Bay Salmon
Roasted Baby Vegetables, Fingerling Potatoes, Salsa Verde
\$101 per guest

Seared Prime Filet Mignon
Roasted Baby Vegetables, Parsnip Puree, Sherry Wine Natural Jus
\$145 per guest

GOURMET PLATED DINNERS

DESSERTS

Dark and White Chocolate Mousse Dome:
Rich Chocolate Mousse with Silky White Chocolate
Mousse Center and Marinated Raspberries
White Chocolate Anglaise and Raspberry Coulis

Classic Crème Brûlée:
Creamy Vanilla Bean Infused Custard with a Burnt Sugar Crust
Fresh Berry Garnish with Crunchy Chocolate Pistachio Biscotti

Flourless Chocolate Olive Oil Cake
Crème Fraîche Gelato & Blackberry Compote

Salted Caramel Budino
with Cinnamon Shortbread Cookies

French Apple Tart:
Buttery Fuji Apples baked atop Puff Pastry
with Vanilla Ice Cream in an Almond Nougat Cup

Espresso Chocolate Pot de Crème
Chantilly Cream and Chocolate Shavings

Rosemary Lemon Olive Oil Cake
Fresh Seasonal Berries and Chantilly Cream
with Lemon Curd and a Lemon Burst Cookie

Duet Profiteroles:
Coffee and Vanilla Choux Pastry Puffs filled with Vanilla
and Espresso Ice Cream
Warm Chocolate Fudge and Buttery Crushed Toffee

Oven Roasted Strawberries with Butter Streusel Topping
Crème Fraîche Gelato and Balsamic Reduction Drizzle

DESSERT SPECIALTIES

Dessert Trio Extravaganza:
Mini Crème Brûlée with Fresh Berries
Flourless Chocolate Cake
Passion Fruit Curd Tartlet
Additional \$10 per guest

Italian Classic Trio:
Vanilla Bean Panna Cotta with Fresh Berries
Hazelnut Chocolate Cake
Tiramisu
Additional \$10 per guest

CUSTOM MONOGRAM DESSERT

Your monogram created on white or dark chocolate disc with up to three colors will be incorporated into any of the above dessert selections.

\$8 per guest

\$250 Set Up Fee (Ten day notice required - \$150 rush order fee)

DESSERT EMBELISHMENTS

Gourmand Cheese Platter
Selection of Imported Artisanal Cheeses
Sweet Gala Apples, Napa Valley Honeycomb
Sliced Walnut Raisin Rye Bread
\$16 per guest

Petit Four Compotier
Assorted Petit Fours and Select Handmade Confections
\$10 per guest

SPECIALTY DESSERT STATIONS

Crepes Suzette
Crêpes with Orange Butter Grand Marnier Sauce
Fresh Seasonal Berries
\$18 per guest

Ice Cream Folding Station with Chef to Prepare
Minimum 25 guests
A chef will prepare ice cream orders on a chilled surface

Ice Cream Selections:
Vanilla and Chocolate

Fold In Items:
Chocolate Chips, White Chocolate Chips, Toasted Almonds,
Mini M & M's, Oreo Cookie Crumbs, Chopped Snickers,
Crushed Toffee, Fresh Raspberries and Fresh Strawberries

Toppings:
Chopped Peanuts, Rainbow Sprinkles, Chocolate Curls,
Maraschino Cherries and Whipped Cream

Sauces:
Hot Fudge, Raspberry, Caramel
\$38 per guest

Twin Chocolate Fountains
French Bittersweet Chocolate and Swiss White Chocolate Fountains
Housemade Marshmallows, Orange Madeleine, Rice Krispy Treats,
Pound Cake and Marbled Cookies
\$2000 for up to 100 guests
\$20 per guest for groups over 100 guests

SELECT BUFFET DINNERS

Minimum 25 Guests

SOUTH OF THE BORDER

Soup, Salads and Displays

Tortilla Soup with Tomato, Crema, Cilantro and Crispy Tortillas

Ceviche with Shrimp, Scallops and Calamari

Spicy Caesar Salad with Jalapeño Cornbread Croutons

Jicama, Orange and Cilantro Salad with Arugula and Frisée

Entrées and Accompaniments

Chiles Rellenos topped with Ranchero Sauce,
Cajita Cheese and Cilantro

Chili Roasted Pork Loin with Ancho, Cayenne and Coriander

Dungeness Crab and Green Onion Quesadilla

Seared Mahi Mahi with Mango-Pineapple Salsa

Chipotle Grilled Prawns with Creamy Spanish Red Rice
and Ancho Chile Sauce

'Ranchero' Style Black Beans with Green Onions and Sour Cream

Action Station

Beef, Chicken and Vegetable Fajitas
Warm Tortillas
Traditional Condiments

Desserts

Cinnamon Apple Empanadas

Mexican Flan

Tres Leches Cake

Mexican Wedding Cookies

Tequila Lemon Tarts

\$156 per guest

CALIFORNIA FARMERS BUFFET

Salads and Displays

Carmel Valley Mixed Greens with Pears, Spiced Pecans
and Feta Cheese

French Green Beans, Watercress, Sweet 100 Tomatoes
and Purple Potatoes

Double Cream Brie topped Crostini

Classic Caprese Salad with Fresh Mozzarella, Olive Oil and Basil

Display of California Artisanal Cheeses,
Assorted Jams and Fresh Fruit

Entrées and Accompaniments

Roast Salmon with Mixed Chicory and Citrus Vinaigrette

Sautéed Prawns with Sweet Corn and Peppers

Crispy Marinated Free Range Chicken with Rosemary Oil

Parmesan Twice Cooked Potatoes

Asparagus with Lemon Butter and Shaved Black Truffles

Carving Station

Persillade Encrusted Beef Tenderloin
Sautéed Wild Mushrooms and Rich Cabernet Sauce

Desserts

California Fresh Fruit Tartlets

Strawberry Shortcake

Lemon Meringue Tartlets

Flourless Chocolate Cake

Mixed Berry Cobbler with Chantilly Cream

\$168 per guest

SELECT BUFFET DINNERS

Minimum 25 Guests

INCANTATO SERA IN TOSCANA

Salads and Displays

Artisan Antipasto and Cheese Display
Prosciutto, Salami, Mortadella, Coppa
Mozarella, Provolone & Pecorino Cheeses
Marinated Olives, Grilled Artichokes and Vegetables

Classic Caesar Salad
Romaine, Radicchio and Olive Oil Croutons

Pasta, Risotto and Soup Station

Penne Bolognese
Parmesan, Chili Fakes and Olive Oil

Butternut Squash Ravioli
Brown Sage Butter and Candied Pecans

Tuscan White Bean Soup
Pancetta, Wild Mushroom and Green Herb Pesto Drizzle

Entrées

Seared Marinated Chicken Breast
Roasted Shallot-Porcini Farro

Seared Crispy Branzino
Mixed Chicory, Salsa Verde, Olive Oil and Sea Salt

Crispy Breaded Calamari
Spicy Valoroso Tomato Sauce

Carving Station

22 oz. Prime Rib Chop with Herb Oil and Sea Salt
Olive Oil and Rosemary Roasted Fingerling Potatoes
Tuscan Olive Oil Bread á la Parilla

Desserts

Tiramisu

Caramel Panna Cotta

Assorted Biscotti

Flourless Chocolate Olive Oil Cake

Mini Cannoli

\$159 per guest

CLAM BAKE

Soup, Salad and Displays

Classic New England Little Neck Clam Chowder

Traditional Caesar Salad with Focaccia Croutons
and Shaved Romano Cheese

Chilled Haricot Vert Salad with Toasted Almond and Shallot Confit
Sherry Vinaigrette

Sushi and Sashimi Display with Nigiri, Smoked Eel, Ahi Tuna,
Salmon and Prawns
Soy Sauce, Wasabi and Pickled Ginger

Champagne Poached Jumbo Prawns and Crab Claws
with Cocktail Sauce

Entrées and Accompaniments

Sesame Crusted Pan Fried Monterey Bay Calamari with Saffron Aioli

Oysters Rockefeller with Pernod and Sautéed Spinach

Steamed Manila Clams with White Wine Butter Sauce

Half Steamed Maine Lobster with Drawn Butter

Seared Salmon with Polynesian Papaya Slaw

Oven Roasted Prime Rib with Natural Jus and Creamed Horseradish

Steamed White Corn and Herb Crusted New Potatoes

Desserts

Banana Fritters with Tahitian Vanilla Citrus Caramel

Honey Roasted Apple Tarts with Bourbon Chantilly

Miniature Pebble Beach Classic Cookies:
Chocolate Chip, Oatmeal Raisin and Peanut Butter

Bourbon Pecan Tarts

Mini Key Lime Pies

\$176 per guest

CUSTOM WEDDING CAKES

Your wedding cake is a statement of your taste and style.
We have created the following list to assist you in the selection of a cake
that will be a memorable part of your special day.

SPANISH BAY MOUSSE CAKE

Rich Chocolate Cake with Grand Marnier Syrup
Milk Chocolate or White Chocolate Mousse
Fresh Berries (optional)

PEBBLE BEACH SOPHISTICATED

Hazelnut Sponge Cake with Frangelico Syrup
Chocolate Ganache and Praline Chocolate Mousse Filling

LAVISH LEMON

Lemon Sponge Cake Soaked with Lemon Syrup and Cointreau
Lemon Curd Filling
Lemon Buttercream Finish

DECADENT RASPBERRY CHEESECAKE

Vanilla Cake with Raspberry Marmalade
Luscious center layer of Decadent Cheesecake
Framboise Syrup and Fresh Raspberries

CALIFORNIA DREAM

Vanilla Cake with Brandy Syrup
Filled with Light Bavarian Cream
Fresh Berries and Whipped Cream

SOUTHERN BELLE

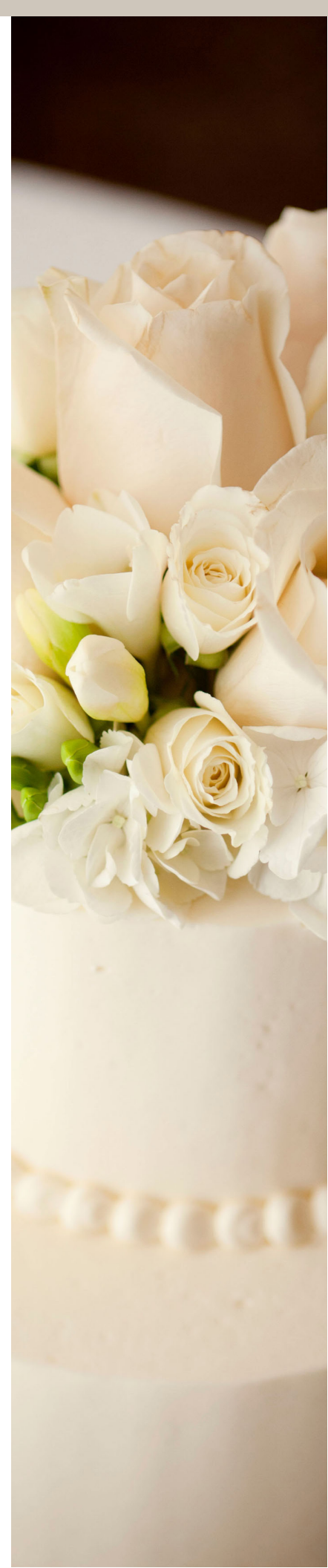
Walnut Carrot Cake
Layered with Cream Cheese Icing

AFTERNOON BRIDE

Vanilla Sponge Cake with Framboise Syrup
Fresh Raspberries and White Chocolate Mousse

CHOCOLATE EXTREME

Rich Devil's Food Cake with Jamaican Rum Syrup
Bittersweet Chocolate Mousse
Chocolate Ganache Glaze (optional)



BAR SELECTIONS

There is a bartender fee of \$225 per bartender for (3) hours. Each additional hour is charged at \$75 per hour per bartender

Beverage prices are subject to a 20% service charge and current sales tax

No Host bar pricing provided upon request

Premium Brands	\$13 each
Ultra Premium Brands	\$15 each
Imported and Micro Beer	\$7.5 each
Domestic Beer	\$6.5 each
Geyser Peak House Wine	\$40 per bottle

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Crown Royal
Bacardi Light Rum
Sauza Hornitos Tequila
Courvoisier VS Cognac

IMPORTED and MICRO BEER

Stella Artois
Amstel Lite
Anchor Steam
Guinness

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Miller Lite

CORDIALS

Amaretto di Saronno
Bailey's Irish Cream
Frangelico
Grand Marnier
Kahlúa

NV Mumm, Cuvee Napa, Sparkling Wine	\$40 per bottle
Cordials	\$15 each
Soft Drinks; Regular, Diet and Caffeine Free	\$5 each
Bottled Sparkling and Still Mineral Water	\$5 each
Bottled Juice	\$5 each

ULTRA PREMIUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Regal Scotch
Woodford Reserve Bourbon
Crown Royal Black
10 Cane Rum
Patron Silver Tequila
Courvoisier VSOP Cognac

SPIRITS and PORTS

Spirits

Johnnie Walker Blue	\$65 each
Lagavulin 16 Year Islay	\$24 each
Glenmorangie 10 Year Highlands	\$15 each
Macallan 25 Year Speyside	\$125 each
Macallan 18 Year	\$45 each
Remy Martin VSOP	\$15 each
Jameson Irish Whiskey	\$13 each

Port Wine

Noval Black, Ruby Port	\$13 each
Ramos Pinto, Tawny Port	\$13 each
Vintage Ports	Price and Vintage on Request