



Wedding Dinner Packages

All Wedding Dinner Packages Include Choice
Of Butler Passed Hors D' Oeuvres,
Scented Towel Service, An Assortment of Artisan Breads served with House
Flavored Butters,
Professionally Prepared Wedding Cake and Coffee Service

All Wedding Bar Packages Include A Complimentary Champagne Toast

Included With Every Wedding:
Choice Of 66" Or 72" Round Dinner Tables
Choice Of Floor Length Ivory and Black Floor Length Linen With Coordinating
Napkins
Votive Candles For All Tables
White China, Flatware And Glassware
Parquet Dance Floor (Size Depends On Number Of Guest)
Staging For Band or Tables For DJ

*A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage
2017*

Diamond

Hors D'oeuvres

Choice Of 5

St. Andre En Croute With Smoked Almonds, Orange Blossom Caramel
 Sake Poached Shrimp With Heirloom Tomato And Fresh Horseradish
 Smoked Salmon On Leek Potato Cake With Wasabi Caviar And Ginger Crème Fraiche
 Beef Carpaccio With Grain Mustard Aioli, Parmesan Crisp, Fried Capers, Micro Arugula
 Asian Spiced Crab Cake With Avocado And Wasabi Aioli
 Shrimp And Pork Pot Sticker
 Individual Beef Wellington With Sauce Béarnaise
 Asian Barbeque Shrimp Satay With Cilantro Mint Dip

Salads

Choice Of 1

Organic Romaine Hearts, Herb-Fried Oyster Mushrooms, House Dried Tomato, Candied
 Pancetta, Aged Parmesan Lemon And Black Pepper Vinaigrette
 Bacon And Egg Salad, Hefeweizen Braised Pork Belly, Poached Organic Egg, Chicories,
 Sweet And Sour Vinaigrette
 Warm Pear Salad With Razz Cherry, Herbed Pecans, Pointe Reyes Blue Cheese
 And Garlic Dressing

Sorbet Intermezzo

Entrees

Choice Of 1

Miso Marinated Chicken Breast And Sweet Chili Pesto Prawns

Roasted Mushroom And Chive Risotto, Charred Broccoli Smoked Bacon Dashi Broth

Duo Of Petit Filet And Miso Charred Sea Bass

Shallot Whipped Potatoes, Asparagus And Mushroom Ragu, Truffled Demi,
 And Chardonnay Chive Sauce

Duo Of Herb Crusted Filet Mignon And Butter Poached Prawns

Roasted Mushroom Marmalade, Asparagus Shrimp Toast, Black Pepper Demi

Professionally Prepared Wedding Cake And Coffee Service

Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee,
 and Assorted Gourmet Teas

*Chef's Choice Vegetarian Entrée Upon Request

**Maine lobster tails available upon request for entrée selection*

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Emerald

Hors D'oeuvres

Choice Of 4

Roasted Tomato And Goat Cheese Crostini With Basil Pistou
 Crispy Duck And Vegetable Spring Rolls With Asian BBQ Sauce
 Mini Beef Wellington With Mushroom Duxelle And Sauce Béarnaise
 Lobster Rangoon With Red Pepper Jelly
 Lobster Bisque Soup Shooters
 Shrimp And Pork Pot Sticker With Ginger Peanut Drizzle

Salads

Choice Of 1

Jumbo Lump Blue Crab, Watercress, Pickled Cucumber, Smoked Bacon And Shiso
 And Mint Vinaigrette
 Fresh Baby Greens Wrapped In Cucumber With Marinated Red And Yellow Tomato,
 Crisp Parmesan, Honey Balsamic And Toasted Walnut
 Organic Local Greens, Heirloom Radish, Shave Fennel And Crisp Apple, Orange
 Segments, Pomegranate Vinaigrette

Sorbet Intermezzo

Entrees

Choice Of 1

Dungeness Crab Crusted Alaskan Halibut

Creamed Brussels Sprouts, Jasmine Rice, Crispy Pancetta

Duo Of Herb Crusted Filet Mignon And Butter Poached Prawns

Roasted Mushroom Marmalade, Asparagus Shrimp Toast, Black Pepper Demi

Hunan Glazed Short Rib And Truffle Lobster Ravioli

Smoked Bacon And Brussels Sprout Fricassee, Creamy Salsify, And Yuzu Hollandaise

Professionally Prepared Wedding Cake And Coffee Service

Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee,
 and Assorted Gourmet Teas

*Chef's Choice Vegetarian Entrée Upon Request

Sapphire

Hors D'oeuvres

Choice Of 4

Curry And Mango Chicken Satay With Peanut Sauce
 Mini Fig And Foie Gras Tarts With Pistachio Brittle And Black Pepper Caramel
 Seasonal Tomato Gazpacho Soup Shooter
 Belgian Endive Spear With Local Goat Cheese Mousse, Citrus Beet Relish,
 Candied Walnuts
 Petite Dungeness Crab Cake With Hijiki Aioli

Salads

Choice Of 1

Tomato Carpaccio With Marinated Goat Cheese, Blood Orange Olive Oil,
 Citrus And Tomato Salt
 Baby Green Romaine, Gruyere Cheese, Hardboiled Egg, Olives, Parma Prosciutto,
 Charred Pepper Vinaigrette
 Red Wine Poached Pear Salad With Smoked Pecans,
 Gorgonzola Dolce And Pinot Noir Dressing
 Caramelized Pear Salad With Herbed Pecans, Pointe Reyes Blue Cheese, And White
 Balsamic Dressing

Sorbet Intermezzo

Entrees

Choice Of 2

Chilean Sea Bass

Sesame Sticky Rice Cake, Caramelized Bok Choy, Mint Mango Salsa, Coconut Kosho
 Broth

Maple Leaf Farms Duck Breast

Forbidden Rice, Gingered Spinach, Fragrant Black Bean Drizzle

Double Cut Berkshire Pork Chop

Sweet Potato Puree, Broccolini, And Honey Five Spice Glaze

Bacon Wrapped Filet Of Beef

Truffled Leek "Tater Tot", King Trumpet Mushrooms, Blue Cheese Fondue, Zinfandel Syrup

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Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee,
 and Assorted Gourmet Teas

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Garnet

Hors D'oeuvres

Choice Of 3

Petite Dungeness Crab Cake With Hijiki Aioli
 Bacon Wrapped Sea Scallop With Thai Basil Tomato Jam
 Elements Signature Tuna Tartare With Minted Cucumber Noodles, Soy And Sesame,
 Wonton Crisp
 Sesame And Green Onion Biscuit With Whipped Cheddar And Sweet Jalapeno Jam
 Pickled Vegetable Summer Roll With Soba Noodles, Mango And Mint
 Curry And Mango Chicken Satay With Peanut Sauce

Salads

Choice Of 1

Baby Butter Leaf Salad, Green Apples, Spiced Pecans, Candied Pancetta, Blue
 Cheese, Sherry Vinaigrette
 Frisee And Farmed Spinach Salad With Smoked Bacon, Hardboiled Egg, Warm Goat
 Cheese Fritter, Chinese Mustard Vinaigrette
 Fresh Sliced Heirloom Tomato With Crisp Prosciutto, Arugula, Roasted Garlic Vinaigrette
 And Toasted Pine Nuts

Sorbet Intermezzo

Entrees

Choice Of 2

Charred New York Strip

"Montreal Steak Spiced Crust", Shishito Cheddar Mash, Chinese Broccoli,
 Black Garlic Chive Emulsion

Sanctuary Market Fish

Rock Shrimp Risotto, Sugar Snap Peas, Spiced Tomato Jam,
 Smoked Chorizo Green Onion Broth

Filet Of Beef

Blue Cheese Crust With Roasted Potato And Leek Hash And Rosemary Port Demi

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Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee,
 and Assorted Gourmet Teas

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Pearl

Hors D'oeuvres

Choice Of 3

Beef And Blue Cheese Crostini With Balsamic Onion Marmalade And Roasted Garlic Aioli

Twice Baked Baby Potatoes With Crème Fraiche And Caviar
Prosciutto Wrapped Artichokes And Mozzarella, Basil And Balsamic

Ahi Tuna With Serrano Ham And Romesco Aioli

Curried Chicken And Dried Cherry Tart

Puff Pastry, Smoked Almonds, St. Andre, Dessert Blossom Honey

Beef Satay With Sweet Sake Soy Glaze

Salads

Choice Of 1

Heirloom Tomato And Buratta Salad Avocado, Steak Spiced Croutons, Arugula, House Made BLT Ranch

Local Greens With Basil-Dusted Tomato, Cucumber Essence, And Caramelized Shallot Dressing

Endive And Watercress Salad With Shaved Apple, Pancetta And Goat Cheese Crostini
Wild Arugula, Cabrales Bleu Cheese, Organic Apple, Chile-Spiced Walnuts,

Prickly Pear Vinaigrette

Sorbet Intermezzo

Entrees

Choice Of 2

Hunan Braised Short Rib

Ginger Whipped Parsnips, Organic Spinach, Roasted Carrots, Cipollini Onions, Honey Hoisin Glaze

Roasted Organic Chicken

Shallot Whipped Yukon Gold Potatoes, Farmed Baby Spinach, Oyster Mushrooms, Cipollini Onion Jus

Chinese Mustard Crusted Salmon

Asian Pearl Pasta, Skillet Roasted Vegetables, Soy Coriander Drizzle

Professionally Prepared Wedding Cake And Coffee Service

Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee, and Assorted Gourmet Teas

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Reception Dinner

(Sample Buffet Dinner)

Hors D'oeuvres

Smoked Lamb Loin With Jalapeno Mint Jelly
 Skewers Of Bocconcini, Gold Tomatoes, Prosciutto Cotta, Organic Basil, Aged Balsamic
 Sea Salt
 Smoked Salmon On Rye Crostini With Horseradish Mousse, Caviar, Sunflower Sprouts

Platters

Local Organic Greens With Pinot Noir And Roasted Garlic Vinaigrettes
 Seasonal Fresh Fruit And Berries
 Imported And Domestic Cheese Display With Gourmet Crackers And French Bread
 Fresh Vegetable Display With Assorted Dips

Pasta Station

Fresh Orecchiette With Guanciale Sausage, Broccolini, Garlic And Lemon Handmade
 Gnocchi With Ranch Niman Pork, Ragu And Fresh Ricotta
 Fresh Rigattoncini With Grilled Vegetable Primavera And Smoked Tomato
 Grilled Garlic Bread With Heirloom Tomato And Local Olive Oil

Chilled Display

Jumbo Shrimp with wasabi aioli, lemon wedges, and cocktail sauce

* Carving Station

Roast Beef Tenderloin With Port Wine Sauce
 Citrus Brined Breast Of Turkey With Red Currant And Sage Chutney

Professionally Created Wedding Cake

Fresh brewed Peet's Domingo Regular Coffee, Decaffeinated Coffee,
 and Assorted Gourmet Teas

Chef Required - 1 Per 50 Guests

Minimum of 50 Guests for All Dinner Buffets
 If Under Minimum Guarantee, A Charge Applies
 Reception Buffets Open Over Two Hours Are Subject To Surcharge
 All Reception Stations Are Based On A Minimum Order Of 25 Guests
 Per Guest Surcharge For Orders Less Than 25 Guests

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Reception Platters

Warm Artichoke And Spinach Dip With Pita Chips

Iced Gulf Shrimp
With Cocktail Sauce & Remoulade Sauce

Charcuterie Platter Of Imported, Sliced And Cured Meats
With Mediterranean Olives, Gourmet Mustards And Rustic Breads

Parmesan Pita Crisps With Hummus And Baba Ganoush

Imported And Domestic Cheese Display
French Bread And Gourmet Crackers Garnished With Berries

California Crudités Of Seasonal Vegetables With An Assortment Of Dips

Poached Side Of Salmon With Cucumber Dill Sauce And Saffron Aioli

Grilled Market Vegetables With Fresh Basil And Rosemary Aioli

Seasonal & Exotic Fresh Fruit Display With A Variety Of Fresh Berries

Action Stations

Chef's Carvery

Herb Crusted Beef Tenderloin With Chinese Mustard And Horseradish Cream

Salt And Spice Crusted Prime Rib Of Beef

Rosemary And Citrus Brined Breast Of Turkey

Honey Hoisin Glazed Pork Loin With Cherry Garlic Glaze

Sushi Station

Assorted Sushi With Soy, Pickled Ginger And Wasabi

Salmon Coulibiac With Caper Cream Sauce

Pasta Station

Orecchiette Pasta With Rock Shrimp, Baby Heirloom Tomatoes, Manchego Cheese,
Moroccan Chorizo Broth

Spicy Pork Udon With Shiitake Mushrooms, Napa Cabbage, Snap Peas, Soy Chili Glaze

Penne Pasta With Slow Roasted Chicken, Marjoram, Asparagus, Blistered Tomato
Cream

Vegetarian Pasta Available Upon Request

Dessert Station

Chocolate Truffles, Chocolate Dipped Strawberries, Mini Cream Puffs, Éclairs,
Fresh Fruit Tartlets And Mini Mousse Cakes

Deluxe Coffee Station

Cappuccino, Espresso, Gourmet Teas, Flavored Coffees, Decaffeinated Coffee, Crystal
Sugar,

Cinnamon Sticks, Shaved Chocolate, Caramel, Whipped Cream, Honey And Lemon

A Labor Charge For Each Service Station Will Be Applied
Menus And Prices Are Based On One Hour Of Service

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Late Night Options

Chicken Fingers

Parmesan Dusted, Ranch, Ketchup, And Fries

Mini Traditional Sliders

Balsamic Onions, Ketchup, Mustard, House Pickle, Fries

Mini Turkey Burger Sliders

Tahini Mayo, House Pickle, Sweet Potato Fries

Pigs In A Blanket

Selection Of Gourmet Mustards

Individual Pizzas

Pepperoni, Sausage, Cheese, Veggie, Caprese, Barbeque Chicken

Nachos

Corn Tortilla Chips, Jalapeno Jack, Cheddar, Olives, Ground Beef, Sour Cream,
Jalapenos, And Guacamole

Roasted Garlic Hummus

Fresh Vegetables, Crisp Pita

Quesadillas and Churros

Roasted Chicken, Cilantro, Piquillo Pepper, Asadero, Red Onion, Fire Roasted Salsa
Cinnamon Sugar Churros

Late Night Breakfast

Mini Egg, Bacon And Cheese Sandwiches
Mini Grilled Cheese Sandwiches

A Labor Charge For Each Service Station Will Be Applied
Menus And Prices Are Based On One Hour Of Service

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Children's Plated Meals

(Pre-Selecting One Entrée For Each Child)

Chicken Fingers With Honey Mustard, Ketchup
And French Fries

Hamburger Or Cheeseburger
With Chips Or Fries

Grilled Ham And Cheese Sandwich
With Pickle And Chips

Hot Dog With French Fries

Macaroni And Cheese

Spaghetti With Meat Sauce

Children's Meals To Include A Fresh Fruit Cup And Beverage.

Designed For Children 12 And Under.

Wedding Bar Packages

Sanctuary On Camelback Mountain Reserves The Right To Limit The Duration Of Alcohol Consumption To A Maximum Period Of 5 Hours. The Sanctuary Promotes The Responsible Consumption Of Alcoholic Beverages. Therefore All Guests Purchasing and/or Consuming Alcohol Who Appear To Be Less Than 30 Years Of Age Must Be Prepared To Present Valid Identification Including Bridal Party. No Alcohol Will Be Served To An Intoxicated Guest

Premium Bar Package

Premium Liquor

Smirnoff, Bombay dry,
Sauza Blanco, Bacardi
Dewars white label,
Jim Beam, Jack Daniels

Premium Wine

Kenwood Chardonnay
Kenwood Cabernet Sauvignon

Premium Beer

Corona, Kiltlifter
Amstel Light, Bud Light, Stella Artois
Clausthaler Classic Non-Alcoholic

Mineral Water

Fiji
San Pellegrino

Soft Drinks

Pepsi and Diet Pepsi
Sierra Mist
Ginger Ale

bar set up fee per bar; one bar per seventy-five guests is customary
Tablesides wine service included in all package pricing

Supreme Bar Package

Supreme Liquor

Ketel One, Tanqueray
Azunia "organic" Blanco,
Bacardi, Crown Royal,
Glenlivet 12 Year, Johnny Walker Black
Maker's Mark, Captain

Supreme Wine

Robert Mondavi Private Select Chardonnay
Robert Mondavi Private Select Cabernet

Supreme Beer

Corona, Killflifer
Amstel Light, Bud Light, Stella Artois
Clausthaler Classic Non-Alcoholic

Mineral Water

Fiji
San Pellegrino

Soft Drinks

Pepsi and Diet Pepsi
Sierra Mist
Ginger Ale

bar set up fee per bar; one bar per seventy-five guests is customary
Tablesides wine service included in all package pricing

Ultra-Supreme Bar Package

Ultra-Supreme Liquor

Grey Goose, Bombay Sapphire, Don Julio Silver,
Bacardi 8, Crown Royal, Highland Park 12 year,
Johnny Walker Double Black
Woodford Reserve

Ultra-Supreme Wine

William Hill Chardonnay
William Hill Cabernet Sauvignon

Ultra-Supreme Beer

Corona, Killfliter
Amstel Light, Bud Light, Stella Artois
Clausthaler Classic Non-Alcoholic

Mineral Water

Fiji
SanPellegrino

Soft Drinks

Pepsi and Diet Pepsi
Sierra Mist
Ginger Ale

bar set up fee per bar; one bar per seventy-five guests is customary
Tablesides wine service included in all package pricing

Beer and Wine Bar Package

Premium Wine

Kenwood Chardonnay
Kenwood Cabernet Sauvignon

Premium Beer

Corona, Killfliter
Amstel Light, Bud Light, Stella Artois
Clausthaler Classic Non-Alcoholic

Mineral Water

Fiji
San Pellegrino

Soft Drinks

Pepsi and Diet Pepsi
Sierra Mist
Ginger Ale

bar set up fee per bar; one bar per seventy-five guests is customary
Tablesides wine service included in all package pricing