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 Fraîche
- 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 Broccolini 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, Decaféinated Coffee, and Assorted Gourmet Teas

  *Chef’s Choice Vegetarian Entrée Upon Request*

  *Maine lobster tails available upon request for entrée selection*

_A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage_ 2017
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

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

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

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

**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*

---

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

*Chef’s Choice Vegetarian Entrée Upon Request*

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

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

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


**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

---

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

A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage 2017
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, Killlifter
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
Tablesade wine service included in all package pricing

A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage 2017
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, Keiltlifter
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
Tablesider wine service included in all package pricing

A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage 2017
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, Kiltlifter
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
Tables side wine service included in all package pricing

A 24% Service Charge and Applicable Sales Tax will be applied to all Food and Beverage
2017
Beer and Wine Bar Package

Premium Wine
Kenwood Chardonnay
Kenwood Cabernet Sauvignon

Premium Beer
Corona, Killlifter
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
Tablesider wine service included in all package pricing