

Special Events Packages

Prices are effective 01.01.2024

Wedding

**Ceremonies & Receptions,
Anniversaries, Vow Renewals,
Rehearsal Dinners,
Bridal Showers,
Baby Showers, Baptisms,
Quinceaneras, Birthday Parties,
Graduations, Life Celebrations
and more!**

2024 Special Events Packages

We are honored that you are considering our beautiful property to celebrate your special day.

The following pages outline our food and beverage options as well as other services for you to consider. Although this is comprehensive, every event can be customized to meet your needs.

We promise to provide every guest the finest food, service, and facilities while you enjoy an amazing, refined experience. In return, our guests reward us by referring their family and friends to the Coco Palm.

Our property has an elegant style, envied reputation, and professionally trained staff that will provide an unforgettable experience to you and your guests from the time of arrival when you are greeted by our valet attendants to the moment you are wished a fond farewell by our banquet staff.

For your convenience the Catering Sales office is open Tuesday-Sunday from 11AM-6:00PM. You are welcome to stop by anytime, however we recommend that you schedule an appointment to ensure that we have someone available to assist you upon your arrival.

We look forward to scheduling a tour of our property and going over our menus and services with you



2024 Special Events Packages

Please call the Banquet Sales Department
at (909)469-2215 or email us at
Catering@CocoPalmRestaurant.com

Choosing the right time for your event

Luncheon Price	Our most affordable option. This is the first price located on the left in the price section of the menu. Luncheon events begin between 11AM-12PM and you will have use of the room for up to four hours. Please refer to our menu packages for complete details.
Weeknight Price	Our most affordable dinner option. This is the second price located in the center of price section of the menu. Dinner events begin between 5PM-6PM and you will have use of the room for up to five hours. Please refer to our menu packages for complete details.
Friday & Saturday Night Price	Our most popular time to celebrate events. This is the third price located on the right side of the price section of the menu. Dinner events begin between 5PM-6PM and you will have use of the room for up to five hours. Please refer to our menu packages for complete details.

Choosing the right menu option for your event

<p>A la Carte Menus</p> <p>This provides the most flexible option as you can customize the event to your liking. (Not available on Friday, Saturday or Sunday Nights)</p>	<ul style="list-style-type: none"> ✓ Exclusive use of a private room for 3 hours during Luncheons (or) 4 hours during weeknights ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included. ✓ A plated 3 course meal service includes a Salad, Entrée, and Dessert. ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, and water service throughout the event.
<p>Buffet Menu</p> <p>This offers your guests a variety of entrées and side selections which are freshly replenished for two hours</p>	<ul style="list-style-type: none"> ✓ Exclusive use of a private room for 3 hours during Luncheons (or) 4 hours during weeknights ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included. ✓ This menu is self-service. ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, and water service throughout the event
<p>Special Event Packages</p> <p>We offer three levels of all-inclusive package pricing to ensure we exceed expectations for your special day.</p>	<ul style="list-style-type: none"> ✓ Exclusive use of a private room for 4 hours during Luncheons (or) 5 hours during the evening. ✓ Round banquet tables with white linen & napkins, all flatware and stemware are included. ✓ A plated 3 course meal service includes a Salad, Entrée, and Dessert. ✓ Beverage service includes a Coffee Station, Lemonade, Iced Tea, Unlimited Soft drinks and water service throughout the event. ✓ Custom Specialty Cake, Celebratory Sparkling Wine Toast, Butler-passed Hors d'oeuvres ¹, Display Platters ¹, Hosted Open Bar Service ¹ and more...

¹Not available on all packages. Check specific packages for inclusions.

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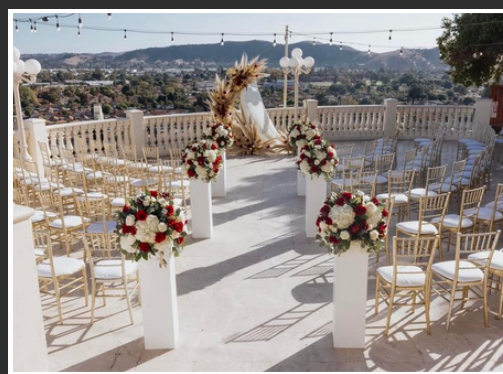
2024 Special Events Packages

We have several private rooms to accommodate smaller, more intimate events, and two beautiful terraces and a grand ballroom to accommodate larger, more elaborate events. Our venue offers "60-inch round" guest tables that seat up to 10 guests each. Our venue does have room minimums and/or Food & Beverage minimums that differ depending on the day and time of year. Your Sales Manager will review this information with you.



Seats 40-60 inside and up to 40 additional guests outside. The terrace is uncovered and great for a wedding ceremony or dancing under the stars.

Bolero Room & Terrace



Tropicana Terrace

Seats 80-200, has 4 levels, a private bar, and a gorgeous southerly view. This area is uncovered and designed for ceremony or reception.

*Please note that this space is not wheelchair accessible.

Coco Room

Seats 140-180 guests, has a built in stage and a private bar with floor to ceiling windows so you can enjoy the stunning view.



Food & Beverage Minimums | Room Rent

Tropicana Terrace	\$8,200		\$1,500
Coco Room	\$8,200		\$500
Riviera Room	\$5,200		\$400
Bolero Room	\$4,200		\$300
Siboney Room	\$3,000		\$250



2024 Special Events Packages



Important Information

To book your event we require a signed contract and a **non-refundable deposit of \$20 per person**. The estimated balance will be scheduled into three separate payments, the fourth/ final payment will be due at your finalization meeting 14 days prior to your event.

A Finalization meeting will be scheduled 2 weeks prior to your event, during which you will provide your final guest count, all menu selections, space diagram, timeline, vendor information & liability insurance and make your final payment.

If you choose to send your guests the option of a maximum of two (2) main entrée selections, you must provide a table diagram and seating chart, indicating selections for each guest and name cards at each place setting, indicating the corresponding selection for each guest. All Entrees will be priced at the highest entrée selection.

Warm bread and butter are placed at each table. Water service, Lemonade, Iced Tea, and a Coffee Station are included with all events as well as our Elegant Gold Chiavari Chairs, white floor-length linens, and white napkins.



2024 Special Events Packages

Cuba is the largest island in the Caribbean and was once Spain's primary shipping port in the Americas. Cuban food is considered a fusion of Spanish, "Taino" Native American, African, and Caribbean food. It is simply prepared with fresh ingredients, well-seasoned with Cuban spices, and always delicious.

Here at the Coco Palm, we have continued in that tradition of combining cultures to make great tasting food. We take traditional American meals and combine them with that Caribbean flavor to serve you and your guests the best tasting meal for your special event.

All of our food is fresh, from scratch, and prepared in-house. Here is just a sample of some of our plated catering dishes.



Caesar Salad

House Salad

Hot Hor d'Oeuvres

Atlantic Salmon

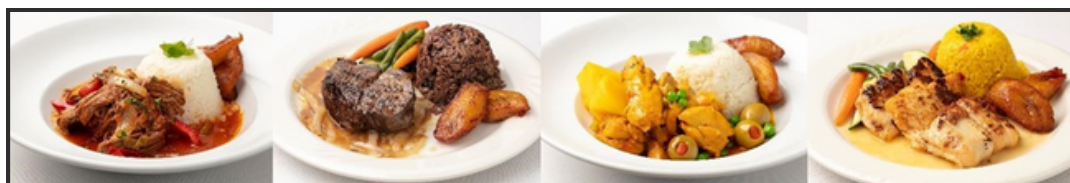


New York Steak

Lechón (Pulled Pork)

NY Steak & Scampi

Lemon Caper Chicken

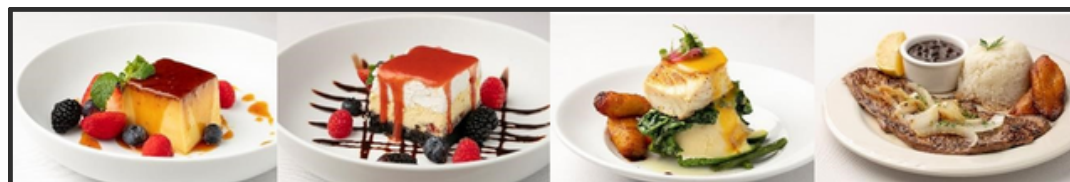


Ropa Vieja
(Shredded Beef)

Filet Mignon

Chicken Fricasé

Baked Whitefish



Flan
(Caramel Custard)

Guava Cheesecake

Sea Bass

Top Sirloin



A la Carte Catering Menu

Each table is provided warm bread rolls and butter. Water service, Lemonade, Iced Tea, and a Coffee Station are included.

(Room Rental fee will be added – Available Sunday, Tues thru Thurs)

Salad Course

Choose one (1) salad for all of your guests.

House Salad	Caesar Salad
Iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entrée for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

Luncheon Price/ Weeknight Price

Lemon Caper Chicken	Herb Roasted Chicken	Chicken Fricasé
Boneless chicken breast, tangy lemon-caper butter sauce. \$47/ \$57	Boneless chicken breast, four herb rub, lemon butter sauce. \$47/ \$57	Boneless chicken breast, stewed potato, saffron white wine sauce \$47/ \$57

Baked Whitefish	Atlantic Salmon
Whitefish filets, sweet onion, garliclemon butter sauce. \$47/ \$57	Fresh salmon filet, sliced shallot, beurre blanc sauce. \$51/ \$61

Ropa Vieja	Lechon
Braised shredded beef, simmered with sweet onions and peppers in a tomato herb sauce. \$49/ \$59	Pork picnic roast, citrus-herb marinade, slow roasted, hand pulled off the bone. \$49/ \$59

Top Sirloin Steak	New York Steak	Filet Mignon
Top sirloin, pounded cutlet, sautéed with sliced onions, lemon, and parsley. \$51/ \$61	Strip loin steak, lean and juicy, simply charbroiled. \$62/ \$72	Petit tenderloin steak, lean and tender, simply charbroiled. \$67/ \$77

Dessert Course

Choose one (1) dessert for all of your guests.

Oreo Crumbled Cheesecake (plain or guava) or Homemade Flan (caramel custard).



Grand Buffet Menu

25 Person Guest Count Minimum Requirement
\$48 Lunch / \$68 Dinner

Cold Salads

Choose 2 options for lunch and 3 for dinner

Caesar Salad
Dinner Salad
Rotini Pasta Salad
Russian Potato Salad
Fresh Cut Mixed Fruit
Fresh Cut Vegetables
Fresh Ceviche & Chips

Served with Rolls & Butter

Hot Accompaniments

Choose 2 options for lunch and 3 for dinner

White Parsley Rice
Moros
Saffron Rice
Sweet Fried Plantains
Boiled Casava ('Yuca Hervida')
Sautéed Seasonal vegetables
Mashed Potatoes
Herb Roasted Potatoes

Hot Entrées

Choose 2 options for lunch and 3 for dinner

Lemon Caper Chicken	Chicken Fricasé	Saffron Chicken Rice
Grilled boneless Chicken breast, capers, lemon butter sauce.	Boneless skinless Chicken breast and thigh meat, saffron stewed potato, tomato white wine sauce.	Boneless chicken meat, cooked in aromatic saffron rice.
Crispy Fried Fish	Baked Whitefish	
Hand breaded white fish, lemon garlic flavor.	Boneless white fish filet, rolled and baked garlic cream sauce.	
Shredded Beef ('Ropa Vieja')	Pulled Pork ('Lechon')	
Hand shredded Beef Flank braised in a tomato wine sauce with sweet peppers and onions.	Pork picnic roast, slow roasted and pulled to tenderness.	
Paella Valenciana	Pasta with Alfredo Sauce	
Chicken, pork, Spanish sausage, seafood and fish, slow simmered with saffron rice.	Fresh cooked pasta with house made Alfredo sauce.	

Dessert Course

An assortment of:
Oreo Crumbed Cheesecake (Plain or Guava) &
Homemade Flan (Caramel custard)

Includes Iced Tea, Water & Coffee

Add Unlimited Soft Drinks for \$4 per person

Add a Cash Bar for \$200



Ruby Package

White floor-length table linens, white napkins, and gold Chiavari chairs.

An hors D' oeuvres display table with seasonal sliced fruit, fresh cut dipping vegetables or Bruschetta.

Unlimited Beverage Station including: soft drinks, lemonade, iced tea, and freshly brewed coffee.

A glass of sparkling wine for your toast.

Add a cash bar station for \$200

Salad Course

Choose one (1) salad for all of your guests.

Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
Iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entrée for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

Luncheon Price/ Weeknight Price/ Friday & Saturday Evening Price

Lemon Caper Chicken	Herb Roasted Chicken	Chicken Fricasé
Boneless chicken breast, tangy lemon-caper butter sauce. \$55/ \$65/ \$70	Boneless chicken breast, four herb rub, lemon butter sauce. \$55/ \$65/ \$70	Boneless chicken breast, stewed potato, saffron white wine sauce \$55/ \$65/ \$70
Baked Whitefish	Atlantic Salmon	
Whitefish filets, sweet onion, garliclemon butter sauce. \$55/ \$65/ \$70	Fresh salmon filet, sliced shallot, beurre blanc sauce. \$65/\$70/\$75	
Ropa Vieja	Lechon	Top Sirloin Steak
Braised shredded beef, simmered with sweet onions and peppers in a tomato herb sauce. \$65/\$70/\$75	Pork picnic roast, citrusherb marinade, slow roasted, hand pulled off the bone. \$65/\$70/\$75	Top sirloin, pounded cutlet, sautéed with sliced onions, lemon, and parsley. \$65/\$70/\$75

House Dessert (ask for selections) or UPGRADE to a Celebration Cake for \$5.00 per person
Provided by Some Crust Bakery.

Emerald Package

\$77/ \$87/ \$92

Luncheon Price/ Weeknight Price/ Friday & Saturday Evening

Price Package inclusions:

White floor-length table linens, white napkins, and gold Chiavari chairs.

Choice of two (2), butler passed hot hors d'oeuvres.

Unlimited Beverage Station including: soft drinks, lemonade, iced tea, and freshly brewed coffee.

A glass of sparkling wine for your toast.

An Hors D' Oeuvres display table with seasonal fruit, fresh cut dipping vegetables or Bruschetta.

One (1) hour hosted well bar service, plus a cash bar for the remainder of your event.

Salad Course

Choose one (1) salad for all of your guests.

Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
Iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Main Course Choose one (1) entrée for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

New York & Herb Chicken

Beef strip loin steak, lean and juicy, simply charbroiled with a breast of chicken.

New York & Scampi

Beef strip loin steak, lean and juicy, simply charbroiled with large shrimp scampi.

New York & Salmon

Beef strip loin steak, lean and juicy, simply charbroiled with baked Atlantic salmon filet.

Celebration Cake

Custom Specialty Cake from our preferred bakery, Some Crust Bakery.

Upgrade to Fresh Floral Centerpieces Provided by Tutta Bella for \$60++ each

Upgrade to our "Elegance Linen Package"

Black linen, napkins and cushion covers \$20 per table.



Diamond Package



\$89/\$99/\$109

Luncheon Price/ Weeknight Price/ Friday & Saturday Evening

Price Package inclusions:

White floor-length table linens, white napkins, and gold Chiavari chairs.

Choice of three (3), butler passed hot hors d'oeuvres.

Unlimited Beverage Station including: soft drinks, lemonade, iced tea, and freshly brewed coffee.

A glass of sparkling wine for your toast.

An Hors D' Oeuvres display table with assorted cheeses and olives, Bruschetta with baguettes.

Two (2) hours hosted well bar service, plus a cash bar for the remainder of your event

Salad Course

Choose one (1) salad for all of your guests.

Each table is provided warm bread rolls and butter

House Salad	Caesar Salad
Iceberg lettuce, tomato, onion, carrots with Ranch Dressing	Chopped crisp Romaine, house made garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Main Course Choose one (1) entrée for all of your guests.

All main entrees are accompanied with Chef's paring of rice or potato, and sautéed seasonal vegetables.

Filet Mignon & Herb Chicken

Petit tenderloin steak, lean and juicy, simply charbroiled with a breast of chicken.

Filet Mignon & Scampi

Petit tenderloin steak, lean and juicy, simply charbroiled with large shrimp scampi.

Filet Mignon & Salmon

Petit tenderloin steak, lean and juicy, simply charbroiled with baked Atlantic salmon filet.

Filet Mignon & Lobster Tail **\$120/\$130**

Petit tenderloin steak, lean and juicy, simply charbroiled with broiled lobster tail.

Celebration Cake

Custom Specialty Cake from our preferred bakery, Some Crust Bakery.

Floral Centerpieces

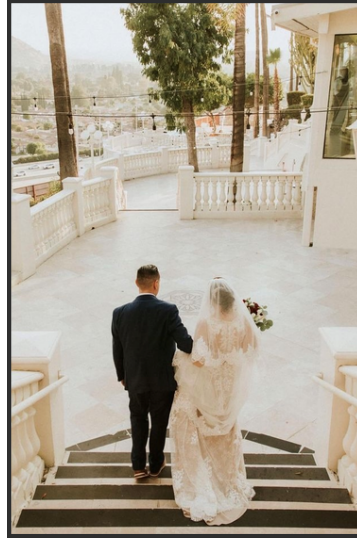
Fresh Floral Centerpieces Provided by Tutta Bella Florist (1 per every 10 guests)
Includes "Elegance Package" linen upgrade option



Ceremony Packages

We offer two separate outdoor ceremony sites that overlook the San Gabriel Valley. You will have use of the contracted space for a total of **two hours** for ceremony and pictures (the time allotted includes your one hour set up, ceremony, and photos.) **Our outdoor ceremony locations are only available to couples hosting their reception at the Coco Palm.** Your package includes a one hour rehearsal during the week prior to your event.

The Tropicana Terrace can comfortably accommodate a ceremony for up to 180 seated guests and includes gold Chiavari chairs and a white arch which you are welcome to decorate. The Tropicana Terrace can also easily be converted into a reception area in less than 1 hour by our expert staff, while your guests enjoy their cocktail hour in the upper patio private bar area.



TROPICANA TERRACE

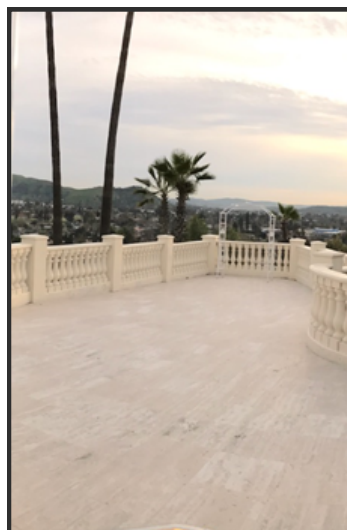
Seats up to 180 guests using all levels

\$1,200 Sunday-Friday

\$1,500 on Saturday

Terrace Bartender fee \$200

The cozy yet elegant **Bolero Terrace** is the perfect place to host an intimate ceremony with friends and family. Soak in the majestic southwest views of the San Gabriel Valley as the sun sets just beyond the horizon. The ceremony area will host up to 60 seated guests and includes and includes gold Chiavari chairs and a white arch which you are welcome to decorate.



BOLERO TERRACE

Seats up to 60 guests

\$700 Sunday-Friday

\$850 on Saturday

Total of one (1) hour added to your event

Reception Packages

Ruby Package	Emerald Package	Diamond Package
Luncheon/ Weeknight/ Friday & Saturday Evening	Luncheon/ Weeknight/ Friday & Saturday Evening	Luncheon/ Weeknight/ Friday & Saturday Evening
\$55 / \$65 / \$70	\$77 / \$87 / \$92	\$89 / \$99 / \$109
Silverware, Glassware, House Napkins, Linen Included (White Only)	Silverware, Glassware, House Napkins, Linen Included (White or Black)	Silverware, Glassware, House Napkins, Linen Included (White or Black)

5 Hour Reception

5 Hour Reception

5 Hour Reception

Single Course Plated Meal

Two Course Plated Dinner Service

Two Course Plated Dinner Service

Unlimited Soft Drinks & Coffee Station

Unlimited Soft Drinks & Coffee Station

Unlimited Soft Drinks & Coffee Station

Champagne & Sparkling Cider Toast

Champagne & Sparkling Cider Toast

Champagne & Sparkling Cider Toast

Custom Cake from SomeCrust Bakery

Custom Cake from SomeCrust Bakery

Fruit & Veggies Display (Hors d'Oeuvres)

2 Butler Passed (Hors d'Oeuvres)

3 Butler Passed (Hors d'Oeuvres)

ONE Hour Hosted (WELL) Bar

TWO Hours Hosted (WELL) Bar

Custom Floral Centerpieces from TuttaBella

2024 Special Events Packages

Hors d' Oeuvre Selections

Cold Displays Selections

Each display serves 50 people

Cold Cut Display Select Sliced Prosciutto, Italian Dry Salami, Spanish-style Chorizo, smoked Tavern Ham. \$299/each	Fine Selection of Imported & Domestic Cheese, Spanish Olives and Cracker Display \$299/each
Seasonal Fresh Fruit Display OR Fresh Cut Vegetables With Ranch \$249/each	Fresh Bruschetta with Toasted Baguettes \$249/each

Hot Selections (Served Butler Passed)

(2 pieces/guest)

Croquettes (Chicken or Ham) \$6/pp	Empanadas (Beef or Chicken) \$6/pp
Vegetable Spring Rolls \$6/pp	Teriyaki Chicken Skewers \$6/pp
Beef Potato Balls \$6/pp	



2024 Special Events Packages

Enhancements

While all of these enhancements are voluntary, they provide an easy way to complement your event using one of our approved and insured vendors that already know our property. We simply add the additional fees to your bill and collect it together with your final payment. For this convenience we do add a service charge to their fee and we handle the payment to them directly. You are free to contract your own vendors, we simply ask that they follow all of our rules and provide liability insurance to us.

Professional Services

DJ/MC Package from \$999-\$1,499 for 5 hours
Photo Booth from \$499 -\$899
Custom Centerpieces from \$60-\$250



Rentals

Bridal Room \$499
Patio Heaters including a full tank of propane \$65 per heater

Additional Hour

(the charges will be added to the main invoice)
Coco Room \$700
Rivera Room \$600
Bolero Room \$500

Cake Cutting Fee cake cutting and plating service \$1.50 per person
Hosted Valet Service \$8 per vehicle plus service charge and tax.

Kid's Meal \$30 ++ served to children (5-10yrs) includes Chicken Tenders and Fries or Pasta with Alfredo sauce.

Vendor Meals \$40++ and are always Chef's choice - (Vendors may not consume alcoholic beverages)

When our Valet Service is operational, we do not offer self-parking. All cars must use the valet service which is \$8 per vehicle.

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

2024 Special Events Packages

Please call the Banquet Sales Department
at (909)469-2215 or email us at
Catering@CocoPalmRestaurant.com

This page outlines the options and pricing to add a bar service to your event. In the event that you have selected a package that includes bar service, you can easily upgrade to a Hosted bar. Each guest is allowed a maximum of one (1) drink per visit to the bar per ID. Shots of any beverage are not included in any Hosted bar. All alcohol must be provided and served by The Coco Palm Restaurant Staff. We do not allow any outside alcoholic beverages to be brought onto our property. This includes liquor, wine, champagne, beer, mixers or any other item containing alcohol.

Unlimited Soft Drinks	\$4 per person
House Wine Bottle	\$25 per bottle
House Sparkling Wine Bottle	\$25 per bottle
Sparkling Cider Bottle (non-alcoholic)	\$15 per bottle
Well Drinks Tickets	\$10 per ticket
Premium Drinks Tickets	\$15 per ticket

Cash Bar

Your guests will pay for their beverages at the current prices.
Fee of \$200 per Bartender.

Hosted Bar

Your Host pays for the beverages charged at the current prices. Plus service charge and tax.
Fee of \$200 for Bartender.

Hosted Well Bar \$20 per person per hour Included with the Emerald & Diamond Package	Hosted Call Bar \$25 per person per hour. Emerald or Diamond upgrade \$5 per person/ per hour.	Hosted Premium Bar \$30 per person per hour. Emerald or Diamond upgrade \$10 per person/ per hour.
Cutty Sark Scotch Whiskey Barton Whisky Barton Gin Barton Vodka Montezuma Tequila Barton Rum Malibu Rum Midori Corona Bud Light Includes all mixers	Johnny Walker Red Scotch Wild Turkey Whiskey Jameson Whiskey Tanqueray Gin Titos Vodka Kettle One Vodka Patron Silver Tequila Bacardi Silver Rum Corona Bud Light Heineken Includes all mixers	Johnny Walker Black Scotch Jack Gentlemen Jack Daniels Whiskey Makers Mark Hendricks Gin Belvedere Vodka Grey Goose Vodka Don Julio Blanco Tequila Casa Migos Reposado Tequila Zacapa 23yr Rum Corona Bud Light Heineken Modelo Includes all mixers

