



2017

Catering Menus

Buffet Menu

Special Event Packages

Wedding Ceremonies, Receptions, Anniversaries, Vow Renewals,
Rehearsal Dinners, Bridal and Baby Showers, Baptisms,
Quinceañeras, Birthday Parties, Graduations and Life Celebrations

Introduction



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

The following pages outline the services, food, bar and vendor options for you to consider. While it is comprehensive, every event can be customized specifically to your wishes.

Our promise to every guest is to provide the finest service and facilities for our guests, who will always enjoy a warm, relaxed yet refined ambience. In return, our guests will reward us by referring their family and friends to the Coco Palm.

This property has an elegant style, envied reputation, professionally trained staff that will pamper you and your guests from the moment they are pleasantly greeted by our valet attendants to the moment they are wished the fondest farewell by our banquet staff.

For your convenience the catering dept. is open Tues-Sun. from 10am-6pm. You're welcome to stop by anytime you choose, however we recommend that you schedule an appointment. This is just to ensure 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 personally with you. Just call the Catering Department directly at (909) 469-2215 or email us directly at Catering@CocoPalmRestaurant.com.

Making Memories 1 Guest at a time!



Menus for Every Budget

Luncheon Price is the first price on the left on all our menus and is the most affordable. It is designed for guests who want to host an event during the daytime. These events begin at 11am and end 3-4 hours later (depending on the menu). We provide all the essentials to host your event.

Weeknight Price is the second price in the middle on all our menus. It is designed for guests who want to host an event on any weeknight, including Friday or Sunday, except Saturday. These events usually begin between 5pm and 7pm and end 4-5 hours later (subject to availability and other concurrent events). We still provide all the essentials to host your event.

Saturday Price is the third price on the right side of all our menus. It is designed for guests who want to host an event on a Saturday evening. Since Saturday is the most popular night, it's always a good idea to have a few other dates in mind. If your Saturday is taken however, consider hosting your event during the day or on a weeknight. Saturday events generally begin between 5pm and 7pm and end 4-6 hours later (subject to availability and other concurrent events). Of course we provide all the essentials to host your event.

What type of Event Menu to Choose?

A la Carte Menus provide the most affordable option for you to host an event with us. We provide all the essentials including the following:

- ✓ Exclusive Use of the Reserved Room for 3 hours during Luncheons **(or)** 4 hours during Weeknight and Saturday Evening Events
- ✓ Tables, chairs, house linens, flatware and stemware are included.
- ✓ A Complete 3 Course plated meal service to all guests, including a Salad, Entrée and Dessert.
- ✓ Provide a Coffee Station and Unlimited Lemonade, Iced Tea and water service throughout the event.

Buffet Menu offers your guests the flexibility of various food options during a specific time period. We provide all the essentials including the following:

- ✓ Exclusive Use of the Reserved Room for 3 hours during Luncheons **(or)** 4 hours during Weeknight and Saturday Evening Events
- ✓ Setup service of all necessary guest and ancillary tables, chairs, house linens, flatware and stemware.
- ✓ Your guests serve themselves from an Unlimited Buffet Line containing the salads, hot entrées and accompaniments you have pre-selected. The food line remains open for 2 hours.
- ✓ Provide a Coffee Station and Unlimited Lemonade, Iced Tea and water service throughout the event.

Special Event Packages offer the most value because they include the convenience of more enhancements to our other menus. There are three levels of Packages, each with its distinct amenities and pricing.

- ✓ Exclusive Use of the Reserved Room for 5 hours during your event.
- ✓ Setup service of all necessary guest and ancillary tables, chairs, house linens, flatware and stemware.
- ✓ A Complete 3 Course plated meal service to all guests, including a Salad, Entrée and Dessert.
- ✓ Provide a Coffee Station and Unlimited Soda, Lemonade, Iced Tea and water service throughout the event.
- ✓ Various enhancements such as a Custom Specialty Cake, Celebratory Champagne Toast, Butler-passed Hors d'oeuvres¹, Display Platters¹, Hosted Open Bar Service¹ and more...

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

What's the Right room for me?

You probably already know approximately how many guests you'll be hosting. If the room or area is too small you won't fit and if it's too large it'll look too empty. Since all of our rooms vary in size, this page will help you find the right room or terrace for your event. Unless requested otherwise, all the guest tables are **"60 inch rounds"** that seat 10 people each.

Capri Dining Room seats up to **28** and is only available during the holiday season for private events.

Siboney Dining Room seats up to **30-40** and is only available during the holiday season for private events.

Cohiba Terrace seats **15-28**, is outside our main lounge, is heated and covered with southerly views.

Riviera Dining Room seats **50-80** with a dance floor and up to **90** guests without a dance floor.

The Bolero Room & Terrace seats **40-60 inside** and up to **40** more guests **outside**. The terrace is uncovered and great for a wedding ceremony or dancing under the stars.

The Tropicana Terrace seats **80-200**, has 3 levels, has its own private bar, is uncovered, and has southerly views, but is not wheelchair accessible. (4th terrace is a shared common area)

The Coco Room seats **140-200 guests**, can fit **20 more guests** on the stage, has a dance floor and a private bar. (4th terrace is a shared common area)





Important Information

In order to **reserve** a room for a specific date, you must sign our Catering Agreement and pay a deposit of **\$15 per person**.

A **Finalization** meeting will occur 3 weeks prior to your event, during which you will give us your final guest count, food selections, layouts, timeline, color choices and make your final changes or enhancements.

If you choose to send your guests the option of **two (2) main entrée selections**, you must provide a table diagram and seating chart, indicating selections for each guest **and** name tags at each place setting, indicating the corresponding selection for each guest.

Warm bread rolls and butter are placed at each guest's table center.

Water service, Lemonade, Iced Tea and a Coffee Station is included in all events.

Gold Chiavari Chairs for all events.

Our Delicious Food

Cuba is the largest island in the Caribbean and was at one time Spain's primary shipping port to the rest of the Americas. Cuban food is considered a fusion of Spanish, "Taino" Native American, African and Caribbean food. It is usually simply prepared, always well-seasoned, yet rarely spicy.

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.

Another reason our food tastes so good, is because we always make all our food in house, from scratch.

Here is just a sample of some of our plated catering dishes.



Caesar Salad



Tropical Salad



Hot Hor d' Oeuvres



Atlantic Salmon



New York Steak



'Lechón' (Pulled Pork)



NY Steak & Scampi



Saffron Chicken Rice



'Ropa Vieja' (Shred Beef)



Filet Mignon



Chicken Fricasé



Halibut



'Flan' (Caramel Custard)



Guava Cheesecake



Paella



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 is included.

Salad Course

Choose one (1) salad for all your guests.

Tropical Salad

Seasonal mixed greens, mango slices, red onion, diced tomato, shredded carrot, black olives, creamy balsamic vinaigrette dressing.

Caesar Salad

Chopped crisp romaine, house made Garlic croutons, grated parmesan cheese, creamy Caesar vinaigrette dressing.

Main Course

Choose one (1) entrée for all your guests.

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

Luncheon Price / Weeknight Price / Saturday Evening Price

Lemon Caper Chicken

Boneless chicken breast,
tangy lemon-caper butter sauce.
\$25.99/ \$37.99 / \$42.99

Herb Roasted Chicken

Boneless chicken breast,
Four herb rub, lemon butter sauce.
\$25.99/ \$37.99 / \$42.99

Chicken Fricasé

Boneless chicken breast, stewed
potato, saffron white wine sauce.
\$25.99/ \$37.99 / \$42.99

Baked Whitefish

Whitefish filets, sweet onion,
garlic-lemon butter sauce.
\$25.99/ \$37.99 / \$42.99

Atlantic Salmon

Fresh Salmon filet, sliced shallot,
beurre blanc sauce.
\$27.99 / \$39.99 / \$44.99

Halibut

Fresh Halibut Loin, sweet peas,
sliced potatoes, parsley cream sauce.
\$31.99 / \$43.99 / \$48.99

"Ropa Vieja"

Braised shredded Beef, simmered
with sweet onions & peppers in a
tomato-herb sauce.
\$29.99 / \$41.99 / \$46.99

"Lechon" (Pulled Pork)

Pork Picnic Roast, citrus-herb
marinade, slow roasted,
hand pulled off the bone.
\$27.99 / \$39.99 / \$44.99

Top Sirloin Steak

Top Sirloin, pounded cutlet, sautéed
with sliced onions, lemon & parsley.
\$29.99 / \$41.99 / \$46.99

New York Steak

Strip Loin Steak, lean and juicy,
simply charbroiled
\$34.99 / \$46.99 / \$51.99

Filet Mignon

Petit Tenderloin Steak, lean and
tender, simply charbroiled.
\$39.99 / \$51.99 / \$56.99

Dessert Course

Choose one (1) entrée for all your guests.

Oreo Crumbed **Cheesecake** (Plain or Guava) or
Homemade **Flan** (Caramel Custard)

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This A la Carte Menu is Subject to Room Minimums and Room Availability.
Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.
Valet Service is Mandatory for all Events at \$6/vehicle. Pricing is subject to change



Ruby Package

All this is INCLUDED:

Your choice of Floor Length Table Linens, Napkins,
and Gold Chiavari Chair.

**Unlimited Beverage Station including: Soft Drinks,
Lemonade, Iced Tea and Freshly Brewed Coffee.**

**A Hors D' Oeuvre display Table with Seasonal Fruit
and Fresh Cut dipping Vegetables.**

A Glass of Sparkling Wine for your toast.

Three (3) Course Meal served to all your guests.

**Celebration Cake by our preferred bakery
and complimentary cake cutting service.**

**Complimentary Cash Bar station. (Non-Hosted)
(Excludes Luncheons)**

All tables are provided Warm Bread Rolls and Butter.

Salad Course

Choose one (1) salad for all your guests.

Tropical Salad

Seasonal mixed greens, mango slices, red
onion, diced tomato, shredded carrot, black
olives, creamy balsamic vinaigrette dressing.

Caesar Salad

Chopped crisp romaine, house made
Garlic croutons, grated parmesan cheese,
creamy Caesar dressing vinaigrette dressing.

Main Course

Choose one (1) entrée for all your guests.

*All main entrees are accompanied with Chef's pairing of a rice or potato,
Plus Chef's choice of sautéed seasonal vegetables.*

Luncheon Price / Weeknight Price / Saturday Evening Price

Lemon Caper Chicken

Boneless chicken breast,
tangy lemon-caper butter sauce.
\$32.99 / \$46.99 / \$51.99

Herb Roasted Chicken

Boneless chicken breast,
Four herb rub, lemon butter sauce.
\$32.99 / \$46.99 / \$51.99

Chicken Fricasé

Boneless chicken breast, stewed
potato, saffron white wine sauce.
\$32.99 / \$46.99 / \$51.99

Baked Whitefish

Whitefish filets, sweet onion,
lemon butter sauce.
\$32.99 / \$46.99 / \$51.99

Atlantic Salmon

Fresh Salmon filet, sliced shallot,
beurre blanc sauce.
\$34.99 / \$47.99 / \$52.99

Halibut

Fresh Halibut Loin, sweet peas,
sliced potatoes, parsley cream sauce.
\$38.99 / \$50.99 / \$55.99

"Ropa Vieja"

Braised shredded Beef, simmered
with sweet onions & peppers in a
tomato-herb sauce.
\$36.99 / \$48.99 / \$53.99

"Lechon" (Pulled Pork)

Pork Picnic Roast, citrus-herb
marinade, slow roasted,
hand pulled off the bone.
\$34.99 / \$46.99 / \$51.99

Top Sirloin Steak

Top Sirloin, pounded cutlet, sautéed
with sliced onions, lemon & parsley.
\$36.99 / \$48.99 / \$53.99

New York Steak

Strip Loin Steak, lean and juicy,
simply charbroiled
\$41.99 / \$53.99 / \$58.99

Filet Mignon

Petit Tenderloin Steak, lean and
tender, simply charbroiled.
\$46.99 / \$58.99 / \$63.99

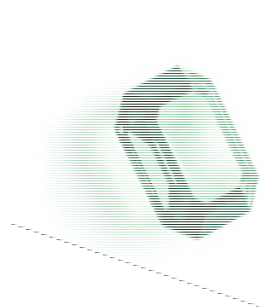
Celebration Cake

Custom Specialty Cake from our preferred bakery vendor SomeCrust Bakery
Includes Complimentary Cake Cutting.

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This Menu is Subject to Room Minimums and Room Availability.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

Valet Service is Mandatory for all Events at \$6/vehicle. Pricing is subject to change



Emerald Package

\$50.99 / \$61.99 / \$71.99

Luncheon Price / Weeknight Price / Saturday Evening Price

All this is INCLUDED:

Your choice of Floor Length Table Linens, Napkins,
and Gold Chiavari Chair.

Unlimited Beverage Station including: Soft Drinks, Lemonade,
Iced Tea and Freshly Brewed Coffee.

All tables are provided Warm Bread Rolls and Butter.

A Hors D' Oeuvre display Table with Seasonal Fruit
and Fresh Cut dipping Vegetables.

Choice of Two (2) Butler Passed Hot Hors d'oeuvre.

A Glass of Sparkling Wine for your toast.

Three (3) Course Meal served to all your guests.

**A glass of house wine served tableside
with your main entrée.**

Customized Cake by our preferred bakery
and complimentary cake cutting service.

**Two (2) Hours Hosted Well Bar Service,
plus a Cash Bar for the remainder of your event.**

Salad Course

All the wedding packages come with your choice of one (1) salad selection for all your guests.

Tropical Salad

Seasonal mixed greens, mango slices, red
onion, diced tomato, shredded carrot, black
olives, creamy balsamic dressing.

Caesar Salad

Chopped crisp romaine, house made
garlic croutons, grated parmesan cheese,
creamy Caesar dressing.

Main Course

Choose one (1) entrée for all your guests.

*All main entrees are accompanied with Chef's pairing of a rice or potato,
Plus Chef's choice of sautéed seasonal vegetables.*

New York & Chicken

Beef Strip Loin Steak, lean and juicy,
simply charbroiled &
Breast of Chicken Cordon Bleu.

New York & Scampi

Beef Strip Loin Steak, lean and juicy,
simply charbroiled &
Large Shrimp Scampi

New York & Scallops

Beef Strip Loin Steak, lean and juicy,
simply charbroiled &
Grilled large Scallops

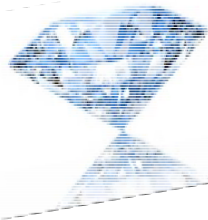
New York & Salmon

Beef Strip Loin Steak, lean and juicy,
simply charbroiled &
Baked Atlantic Salmon filet.

Celebration Cake

Custom Specialty Cake from our preferred bakery vendor SomeCrust Bakery
Includes Complimentary Cake Cutting.

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This Package is Subject to Room Minimums and Room Availability.
Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.
Valet Service is Mandatory for all Events at \$6/vehicle. Pricing is subject to change



Diamond Package

Luncheon Price / Weeknight Price / Saturday Evening Price

All this is INCLUDED:

Your choice of Floor Length Table Linens, Napkins,
and Gold Chiavari Chair.

Unlimited Beverage Station including: Soft Drinks, Lemonade,
Iced Tea and Freshly Brewed Coffee.

All tables are provided Warm Bread Rolls and Butter.

A Hors D' Oeuvre display Table with Seasonal Fruit,
Fresh Dipping Vegetables and a **Cheese & Cracker Display**

Choice of Two (3) Butler Passed Hot Hors d'oeuvre.

A Glass of Sparkling Wine for your toast.

Three (3) Course Meal served to all your guests.

A glass of house wine served tableside
with your main entrée.

Customized Cake by our preferred bakery
SomeCrust Bakery
and complimentary cake cutting service.

**Three (3) Hours Hosted Well Bar Service,
plus a Cash Bar for the remainder of your event.**

Salad Course

Choose One

Tropical Salad

Seasonal mixed greens, mango slices, red
onion, diced tomato, shredded carrot, black
olives, creamy balsamic dressing.

Caesar Salad

Chopped crisp romaine, house made
garlic croutons, grated parmesan cheese,
creamy Caesar dressing.

Main Course

Choose one (1) entrée for all your guests.

*All main entrees are accompanied with Chef's pairing of a rice or potato,
Plus Chef's choice of sautéed seasonal vegetables.*

Filet Mignon & Shrimp Scampi

Petit Tenderloin Steak, lean and
tender, simply charbroiled &
Large Shrimp Scampi
\$55.99/ \$71.99/ \$81.99

Filet Mignon & Halibut

Petit Tenderloin Steak, lean and
tender, simply charbroiled &
Halibut filet.
\$55.99/ \$71.99/ \$81.99

Filet Mignon & Scallops

Petit Tenderloin Steak, lean and
tender, simply charbroiled &
Large Grilled Scallops
\$55.99/ \$71.99/ \$81.99

Filet Mignon & Lobster Tail

Petit Tenderloin Steak, lean and
tender, simply charbroiled &
Broiled Lobster Tail (8oz)
\$70.99/ \$81.99/ \$91.99

Celebration Cake

Custom Specialty Cake from our preferred bakery vendor SomeCrust Bakery
Includes Complimentary Cake Cutting.

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This Package is Subject to Room Minimums and Room Availability.
Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.
Valet Service is Mandatory for all Events at \$6/vehicle. Pricing is subject to change



Sapphire Business Menu

\$63.99 / \$68.99

Luncheon Price / Weeknight Price / Tues-Thurs only

Each table is provided warm bread rolls and butter.

Hosted Bar Service including house wines, bottled beer, sodas, and a coffee station throughout the event.

Appetizer Course

Dungeness Crab Cake

Crab meat, breaded with yucca crumbs, avocado-cilantro dressing.

Salad Course

Choose one (1) salad for all your guests.

Tropical Salad

Seasonal mixed greens, mango slices, red onion, diced tomato, shredded carrot, black olives, creamy balsamic dressing.

Caesar Salad

Chopped crisp romaine, house made Garlic croutons, grated parmesan cheese, creamy Caesar dressing.

Entrée Course

Choose one (1) entrée for all your guests.

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

Sea Bass

Fresh Sea Bass loin, roasted garlic mashed potato, sautéed spinach, lemon beurre blanc sauce.

New York & Scampi

Prime Strip Loin Steak, lean and juicy, charbroiled & Shrimp Scampi.

New York & Chicken

Prime Strip Loin Steak, lean and juicy, charbroiled & Chicken Fricasé.

New York & Scallops

Prime Strip Loin Steak, lean and juicy, charbroiled & Grilled Scallops

Dessert Course

Choose one (1) entrée for all your guests.

Oreo Crumbed **Cheesecake** (Plain or Guava) or
Homemade **Flan** (Caramel Custard)

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This Menu is Subject to Room Minimums and Room Availability.

Choice of Main Course selections is limited to two (2) selections and a Split Plate Charge of \$5 per person will apply.

Valet Service is Mandatory for all Events at \$6/vehicle. Pricing is subject to change

Grand Buffet Menu

\$27.99 / \$47.99 / \$52.99

Luncheon Price / Weeknight Price / Saturday Evening Price

Cold Salads

For Luncheons **Choose 2**

For Weeknights & Saturday Evening **Choose 3.**

Caesar Salad
Tropical Salad
Spinach Salad

Rotini Pasta Salad
Russian Potato Salad
Ceviche & Chips

Fresh Cut Mixed Fruit
Fresh Cut Vegetables

Hot Accompaniments

For Luncheons **Choose 2**

For Weeknights & Saturday Evening **Choose 3.**

White Parsley Rice
'Moros' or 'Congris'
Saffron Rice

Sweet Fried Plantains
Boiled Casava ('Yuca Hervida')

Sautéed Seasonal Vegetables
Mashed Potatoes
Herb Roasted Potatoes

Hot Entrées

For Luncheons **Choose 2**

For Weeknights & Saturday Evening **Choose 3.**

Lemon Caper Chicken

Grilled boneless Chicken breast, capers, lemon butter sauce.

Chicken Fricasé

Boneless skinless Chicken breast and thigh meat, saffron stewed potato, tomato white wine sauce.

Baked Whitefish

Boneless white fish filet, rolled and baked garlic cream sauce.

Crispy Fried Fish

Hand breaded white fish, lemon garlic flavor.

Pulled Pork ('Lechón')

Pork picnic roast, slow roasted and hand pulled to tenderness.

Shredded Beef ('Ropa Vieja')

Hand shredded Beef Flank braised in a tomato wine sauce with sweet peppers and onions.

Saffron Chicken Rice

Boneless chicken meat, cooked in aromatic saffron rice.

Paella Valenciana

Chicken, pork, Spanish sausage, seafood and fish, slow simmered with saffron rice.

Dessert Course

Choose one (1) entrée for all your guests.

Oreo Crumbed ***Cheesecake*** (Plain or Guava) or
Homemade ***Flan*** (Caramel Custard)

All Prices are Subject to a 20% Service Charge and Current Sales Tax. This Menu is Subject to Room Minimums and Room Availability.
Valet Service is Mandatory for all Events at \$6/vehicle. 40 person minimum for the Grand Buffet. Pricing is subject to change

Ceremony Packages

Our outdoor ceremony locations are only available to our couples hosting their reception at the Coco Palm. We do not offer a **Ceremony Only** option. There are two (2) outdoor ceremony sites overlooking the San Gabriel valley.

The magnificent **Tropicana Terrace** can comfortably accommodate a ceremony for up to 180 seated guests. We want to make your wedding here as easy and seamless as possible. That's why we'll include a white arch with gold chiavari chairs for your event.

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 Ceremony up to 180 guests Any day is only **\$795**

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 70 seated guests and includes a white arch and gold chiavari chairs.

Bolero Ceremony up to 70 guests Any day is only **\$450**

Included in this Package

Gold chiavari chairs for your ceremony

White Arch

Total of one (1) hour added to your Event





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.

\$195/ea

Fine Selection of

Imported & Domestic Cheese, Spanish Olives and Cracker Display

\$195/ea

Seasonal Fresh Fruit Display

\$145/ea

Fresh cut Vegetable Crudités Display
With dipping sauce.

\$145/ea

Hot Selections served Butler Passed

(2 pieces/guest)

Croquettes (Chicken or Ham)

\$4/pp

Empanadas (Beef or Chicken)

\$4/pp

Vegetable Spring Rolls

\$4/pp

Teriyaki Chicken Skewers

\$4/pp

Beef Potato Balls

\$4/pp



Enhancements

While all these enhancements are voluntary, they provide an easy way to complete 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 assess our 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 our rules and provide us liability insurance.

Professional Services

DJ/MC Package provides a disc jockey (DJ) who doubles as a Master of Ceremony (MC) that helps manage your timeline, announcements and provides musical entertainment throughout your event. Includes basic music, amplification, microphones, basic lighting and MC services. **\$895 for 5 hours, Add \$200 for the Ceremony**

Floral Arrangements for table centerpieces with premium flowers starting at **\$55 per table (Irises Designs)**

Linen Upgrades provides either a colored linen or satin look at any event.

Colored **Poly** Table Linens, Chair Covers, Sash and Napkin **\$8 per person**

Colored **Satin** Table Linens, Chair Covers, Sash and Napkin **\$10 per person**

Photo Booth Give you and your guests' memories with a photo. For (4) hours with technician **\$599 per Event**

Rentals

Block Rocker with Microphone portable amplification with microphone **\$25**

Bridal Room for Coco Room and Tropicana Terrace Hosts **\$250 per day**

Chiavari Chairs Available in White, Black, Silver, Mahogany **\$6 per chair**

Dance Floor Paneled for the Riviera Dining Room (12'x12') **\$95 per Event**

Patio Heaters including a full tank of propane **\$40 per heater**

Other Services

Additional Hour added to any event **\$495 per hour plus tax and gratuity**

Cake Cutting Fee cake cutting and plating service **\$2.50 per person**

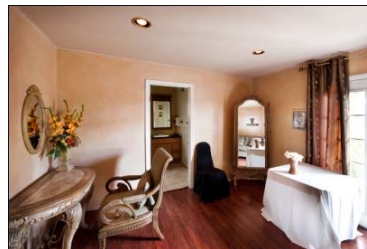
Corkage Fee each 750ml bottle of Wine or Champagne **\$10 per bottle**

Meal Prices

Kid's Meal served to children (5-10yrs) includes Chicken Tenders, Fresh Fruit and Fries **\$16 per Child**

Private Sunday Brunch enjoy our brunch in a private room, including Unlimited Soft Drinks **\$37.95 per person**

Vendor Meals are available please talk to your catering sales consultant.



Beverages & Bar Options

Our menus do not automatically include a bar service to serve beverages to your guests. 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 two (2) drinks per visit. Shots of any beverage are not included in any Hosted bar.

Unlimited Soft Drinks	\$2.50 per person
House Wine Bottle	\$20 per bottle
House Sparkling Wine Bottle	\$20 per bottle
Sparkling Cider Bottle (non-alcoholic)	\$15 per bottle
Domestic Draft Beer Keg (16 gallon)	\$299 per keg
Imported Draft Beer Keg	\$399 per keg
Well Drink Tickets	\$7 per ticket
Premium Drink Tickets	\$10 per ticket

Cash Bar

Your guests will pay for their beverages at the current prices. Fee of \$95 per bartender.

Hosted Bar

The Host pays for the beverages charged at the current prices, plus service charge and tax. Fee of \$95 per bartender waived.

Hosted Call Bar \$15 per person per hour

Presidente Brandy
 Sky Vodka
 Jim Beam Bourbon Whiskey
 Seagram's Seven Whiskey
 Cutty Sark Scotch Whiskey
 Beefeater Gin
 Captain Morgan Rum
 Malibu Rum
 Sauza Giro Tequila
 Apple Pucker
 Dekuyper Cordials
 Corona
 Dos XX
 Heineken
 Bud Light
 Includes all mixers

Hosted Premium Bar \$19 per person per hour

Johnny Walker Black Scotch
 Chivas Regal Scotch
 Jack Daniels Whiskey
 Crown Royal Whiskey
 Cazadores Tequila
 Bacardi Rum
 Absolut Citron Vodka
 Absolut Mandarin Vodka
 Tanqueray Gin
 Bombay Gin
 Sapphire Gin
 Courvoisier VS Cognac
 Kahlua Liquor
 Bailey's Liquor
 Grand Marnier
 Midori
 Corona
 Dos XX
 Heineken
 Bud Light
 Includes all mixers

January & February 2018 Promotion!

Book your wedding for January or February 2018 and receive a 15% discount. Discounts ONLY apply to evening events on any Ruby, Emerald, or Diamond Packages. See your catering sales consultant for more details. Additional discount may apply to Sunday night events! Ask us how?

(Discounts not valid on Valentine Day)