

BON APPÉTIT

M A N A G E M E N T C O M P A N Y

food services for a sustainable future®

Congratulations!

Thank you for including Bon Appétit and the University of the Pacific in your plans for your special occasion!

To assist in planning, we have a variety of Wedding Reception Packages to select from. Throughout the planning of your reception, Catering Staff is available to assist you to ensure a memorable occasion for you and your guests! As we realize each Bride is unique, Catering Staff will assist in developing a customized menu. Our talented kitchen staff, led by Executive Chef Marco Alvarado, is adept in preparation of world and regional cuisine. Bring your ideas to us and we will create a menu to impress your guests!

To request a package or to schedule an appointment, please contact Christine Ward Giordani at 209.460.3893 or christine.giordani@cafebonappetit.com.

Modern

Hors D'oeuvres

Artisan Cheese, Dried Fruits, and Nut Display
Assorted Crackers and Sliced Baguettes

Salad

Seasonal Mixed Greens
Dried Cranberries, Candied Pecans, Feta Crumble
Selection of Dressings

Fresh Romaine, Shaved Parmesan Cheese, House Made Garlic Croutons
Fresh Caesar Dressing

Carving Stations

Classic Roasted Turkey Breast
Cranberry Chutney, Grainy Mustard, Garlic Aioli

Roast Beef Tenderloin
Housemade Blue Moon Whole Grain Mustard Crème, Chive Crème Fraiche, Garlic
Aioli.

Served with Fresh House Baked Rolls.

Mash Potato Station

Creamy Yukon Gold Mash Potato
Bourbon infused sweet potato
Three cheese mash potato
Served with the following Garnishes
Crème Fraiche
Smoked Apple Wood Bacon Crumble
Caramelized Onion and Mushroom Sauté
Fresh Cut Chives
Fresh Shredded Sharp Cheddar

\$37.95 per person

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage

Traditional Experience

Hors D'oeuvres

Fresh, Seasonal Fruits Display

Bruschetta

Fresh, Local, Seasonal Spreads with Roasted Whole Clove Garlic and Olive Oil Fresh,
Sliced Baguettes

Salad

Seasonal Mixed Greens

Dried Cranberries, Candied Pecans, Feta Crumble

Selection of Dressings

Or

Fresh Romaine, Shaved Parmesan Cheese, Housemade Garlic Croutons

Fresh Caesar Dressing

Entrée

(Select Two)

Seared French Chicken Breast

Chevre and Pancetta Stuffed

Seared Juniper Thyme Infused Pork Tenderloin

New York Stead "Au Poivre"

Sides

(Select Two)

Creamy Polenta

Roasted Potatoes with Parsnip Crisp

Three Cheese Mashed Potatoes

Bourbon Sweet Potato Puree

Steamed Broccolini Rabe

Seasonal Vegetable Saute

Roasted Root Vegetables

\$42.95 per person

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage

Ultimate Experience

Hors D'oeuvres

Fresh, Seasonal Fruits Display

Bruschetta

Fresh, Local, Seasonal Spreads with Roasted Garlic and Olive Oil

Antipasti

Assorted Meats and Cheeses, Seasonal Grilled Vegetables, Olives

Assorted Crackers and Sliced Baguettes

Salad

Seasonal Mixed Greens

Dried Cranberries, Candied Pecans, Feta Crumble

Selection of Dressings

Or

Fresh Romaine, Shaved Parmesan Cheese, Housemade Garlic Croutons

Fresh Caesar Dressing

Entrée

(Select Two)

Steamed Halibut in White Wine, Butter, and Fresh Herbs

Cabernet BBQ Glazed Pork Chop

New York Steak "Au Poivre"

California Spice Seared "Tombo" Tuna

Sides

(Select Two)

Creamy Polenta

Roasted Potatoes with Parsnip Crisp

Three Cheese Mashed Potatoes

Bourbon Sweet Potato Puree

Steamed Broccolini Rabe

Roasted Root Vegetables

Julienned Seasonal Vegetables

\$47.95 per person

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage

Classic Additions

Passed Hors D'oeuvres

Spinach Crouquettes
Bite Sized Twice Baked Potatoes
Artichoke Serrano Crostini
Carmelized Onion, Gorgonzola Mousse, & Fig Crostini
Olive Polenta Bites
Vegetarian Spring Rolls

\$2.75 per person

BLT Lollipops
Braised Short Rib and Goat Cheese Cups
Crab Cakes with Cajun Remoulade, Roasted Garlic Aioli, and Fresh Lemon
Wonton Wrap Shrimp with Cilantro “Nuoc Cham” Dipping Sauce
Spinach Ricotta Stuffed Mushroom
Marinated Chicken or Beef Skewers
Ruben Canape

\$3.25 per person

Ginger Pancake with Seared Beef and Juniper Crème Fraiche
Ahi Poke with Wakame Salad on Crispy Wonton Chip
Prawns in a Blanket
Smoked Salmon Mousse en Croute
Lobster “Mimosa”

\$4.25 per person

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage

Carving Stations

Classic Roasted Turkey Breast
Cranberry Chutney, Grainy Mustard, Garlic Aioli

\$6.50 per person

Kurabuta Ham Leg with Honey Glaze
Port Wine Raisin Sauce, Grainy Mustard Garlic Aioli

\$7.25 per person

Roast Beef Tenderloin
Housemade Blue Moon Whole Grain Mustard Crème, Chive Crème Fraiche, Garlic
Aioli

\$9.25 per person

Includes Freshly Baked House Rolls and Butter

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage

Wedding Reception Information

Plan to attend two to three planning appointments at least one hour in length with Catering Staff. The appointment schedule is flexible however may change due to University Event needs.

Tasting appointments are scheduled dependent upon the availability of our Executive Chef and University Event Schedule. Six guests are allowed at no additional charge with confirmation of facility contract. Additional guests may be included for \$25.00 per person. Tastings without confirmation of facility agreement can be arranged for \$35.00 per person.

Please inform our Catering Department of any specific dietary requests when securing a tasting appointment. To schedule, please contact our offices at 209.460.3893.

Payment Terms

- A 50% deposit is due six (6) months prior to your event and is payable by cashier's check, check, or credit card.
- Requested time over the standard event length of six (6) hours is available at \$300.00 per hour if purchased at least forty-eight (48) hours prior to the event. If purchased within forty-eight (48) hours or on the day of the event, a \$400 overtime charge will be applied.
- State and local taxes are applied to the final bill, currently at a rate of 9%.
- Payment in full is due seven (7) business days prior to your event and is payable by cash, check, or credit card.

Confirmation and Deposit Policy

- Quoted prices and product availability are subject to change without notice.
- Deposits are applied against the final bill.
- The number of guests in attendance must be confirmed at least seven (7) business days in advance of the event. This number is a guarantee and is not subject to reduction. If a guarantee is not received given at this time, the original count will be considered the guarantee.

Cancellation/Refund Policy

- All deposits are nonrefundable. If it becomes necessary to cancel your scheduled reception, the deposit can be applied to a different date or time that is available.

Food and Beverage

- With the exception of the wedding cake, the Bon Appétit is the exclusive caterer for all food and beverage.
- The University is only licensed to serve beer and wine. We will gladly provide you with a vendor list if you choose to serve hard alcohol.
- A casual host-bar can be setup at no additional charge.
- You may provide wine, beer, and champagne for your wedding reception. A \$26/hour bartender fee will be assessed for this service. One bartender is required per 100 guests. All other beverage services must be purchased through Bon Appétit. Please consult with Catering Director regarding specifications.
- Any beverages brought to your reception beyond what you have provided will be confiscated and a fine of \$300 will be charged. Please do not allow your guests to bring any unauthorized alcohol to the event. This may affect our liquor license and we must enforce this rule.
- The menu must be finalized two weeks prior to the event.
- Served meals may require special service attention. Please consult our Catering Staff regarding the handling of multiple entrée selections.
- Meals for those with special dietary needs are available upon request.
- Consult with Catering Director for pricing of vendor and children's meals.
- Consult with Catering Director for pricing and availability of specialty silverware, china, glassware, and linens.

Client Responsibilities

The following items must be on file with the Catering Director prior to your event:

- A signed Agreement: A signed copy of the Event Agreement
- Payment: You must provide a valid Credit Card number at the time the deposit is made. You will receive an invoice after a final count is provided. Full payment must be received seven (7) business days prior to the reception.

All reception packages* include the following:

- On Site Event Manager and Wait staff
- Complete setup and teardown of catering equipment
- Six hours of event time
- All standard china, glassware, and flatware
- Classic standard, color coordinated floor length linens and linen napkins
- Bar setup and service with the purchase of wine and beer
- California sparkling wine and sparkling apple cider for the toast
- Coffee and hot tea service
- Cake cutting and service
- Selection of three unique packages**

*For Served Meal Service, please plan an additional \$2.50 per guest

**Prices are estimated for 2009-2010, Bon Appétit reserves the right to adjust pricing according to market fluctuations

Client Signature: _____ Date: _____

Catering Director: _____ Date: _____

An 18% Taxable Service Charge and Applicable Sales Tax will be applied to all Food and Beverage