



*At the Meridian Club*  
*Wedding Packages*  
*2008*

*"Delicious foods... Beautifully prepared... Impeccable Service..."*

*Please Contact our Catering Department:*

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[www.SoCalCatering.com](http://www.SoCalCatering.com)

# Colette's Catering at the Meridian Club

*Congratulations on your engagement!*

*Now begins the planning of one of the best days of your life. Our professional wedding coordinators are here to handle all the details that will create the wedding of your dreams.*

*Our exceptional cuisine will kick off a night that you and your guests will never forget! The settings will be perfectly placed and you will be able to enjoy the moment and won't have to worry about any untouched details.*

*The Meridian Club is an ideal setting for Wedding Ceremonies and Receptions. Our outdoor Loggia is an Italian style indoor/outdoor room that has lush greenery and distinctive style. Featuring a custom Italian fountain the trickling water will calm your wedding day jitters. Decorative paneling emanates an artistic flair to this open space.*

*Our private venue features banquet rooms that will hold up to 220 guests for an elegant reception. Decorated in subtle shades of neutrals with mahogany wood accents, the room will look amazing with any style or color palette. Decorative lighting offers a romantic touch to your first dance.*

*Colette's exceptional cuisine will make your reception truly memorable. We pride ourselves on our decorative and stylish presentation on everything that we produce.*

*Our Executive Chef is on site to prepare everything from Hors d' Oeuvres to buffet or sit down dinners. Our professional staff will give your guests attentive and friendly service throughout your event.*

*Let us take care of the planning and allow you to enjoy your special day!*

## Ceremony Pricing

**Loggia:** *This outdoor covered area makes for a wonderful ceremony site. Featuring fresh foliage, stone fountain, and custom lighting, this space will be a wonderful backdrop for your ceremony. The Loggia can hold up to 100 guests.*

**Ara/ Virgo Room:** *Our indoor ceremony location is a lovely space for your ceremony. Windows allow natural light to shine into the space. Adjustable lighting and wall sconces add beautiful décor. Ara/Virgo can accommodate up to 150 guests.*

*1 Hour Ceremony Time, White Padded Folding Chairs, Setup and Breakdown, Rehearsal 1-2 days prior to event*

*Ceremony Coordination Available for an additional fee*

*\$ 750 (under 100 guests)*

*\$ 900 (100-150 guests) Ara/Virgo only*

*\*additional rentals can be arranged upon request\**

## Rose Package

- *Two course meal including choice of salad and entrée  
Salad served with homemade bread*
- *Champagne Toast or Sparkling Cider*
  - *Cash Bar Setup:  
Guest to Purchase Beverages*
- *Choice of Fruit Punch, Iced Tea, or Fresh Lemonade  
On Beverage Station*
- *Custom Wedding Cake*
- *House Centerpiece:  
Hurricane vase, Ivory Pillar Candle, Mirror, and votives*
- *Table Linens and Napkins:  
Choice of Ivory, Black, or White*

## Peony Package

- *Two course meal including salad and entrée  
Salad served with homemade bread*
- *Choice of 2 Displayed Hors d' Oeuvres*
- *Champagne or Sparkling Cider Toast*
- *Choice of Fruit Punch, Iced Tea, or Fresh Lemonade  
On Beverage Station*
- *1<sup>st</sup> Hour Hosted House Wine, Beer, and Soft Drinks*
  - *Cash Bar Set Up After 1<sup>st</sup> Hour*
  - *Custom Wedding Cake*
  - *House Centerpiece:  
Hurricane vase, Ivory Pillar Candle, Mirror, and votives*
  - *Table Linens and Napkins:  
Choice of Ivory, Black, or White*

## *Lily of the Valley Package*

- *Two course meal including salad and entrée  
Salad served with homemade bread*
- *Choice of 2 Displayed Hors d' Oeuvres*
- *Choice of 2 Butler Passed Hors d' Oeuvres*
- *Champagne or Sparkling Cider Toast*
- *Choice of Fruit Punch, Iced Tea, or Fresh Lemonade  
On Beverage Station*
  - *1<sup>st</sup> Hour Hosted House Bar:  
Including Well Brand Liquor, Beer, Wine and Soft Drinks*
  - *Cash Bar Set Up After 1<sup>st</sup> Hour*
  - *Custom Wedding Cake*
  - *House Centerpiece:  
Hurricane vase, Ivory Pillar Candle, Mirror, and votives*
- *Upgraded Floor Length Linens in your choice of color*

# Cocktail Party Menu

## APPETIZER DISPLAYS



*Cheese and Pate Display* - Artistically Arranged with Accents of Fresh Fruits.

Served with Crackers and French Baguettes

*Cheese & Cracker Display* - Imported and Domestic Cheeses, Fresh Fruit Accents, Assorted Crackers

*Baked Brie* - In Flaky Puff Pastry with Apricot Conserve, Fresh Fruit Accents, Sliced Baguettes

*Caramelized Pesto Brie* - Fabulous and unusual, topped with Pesto, Nuts and Caramelized Sugar,  
Fresh Fruit Accents, Sliced Baguettes

*Torte Terrine* - Savory torte of Cheeses, Sun dried Tomato, Artichokes, and Pesto. Served with Baguette Slices.

*Hot Turkey en Croute* - Turkey and Pastry Rolls with Gravy and Cranberry Relish (\$3.00 up charge)

*Chilled Beef Tenderloin Platter* - Sliced Display w/Green Olive Tappenade & Horseradish Sauce (\$3.00 up charge)

*Chilled Medallions of Chicken Florentine* - Pretty sliced arrangement of Chicken with a pinwheel  
filling of spinach, cheeses and herbs. Pesto Vinaigrette on the side (\$3.00 up charge)

*Fresh Vegetable Crudités Display* - Served with Ranch Dip or Red Pepper Aioli

*Roasted Vegetable Display* - Garnish of Feta Cheese, Basil and Olives, served with Garlic Herb Crostini

*Twice Baked New Potatoes* - Topped with a Gratin of Spinach & Cheeses

*Hot Artichoke Dip - Addictive!* - Served Hot with Baguette Slices

## SEAFOOD DISPLAYS Please add \$3.00 P.p. up charge, each



*Grand Poached Salmon Display* - Poached in White Wine, Decorated w/ Cucumbers, Fresh Herbs, And  
Edible Flowers. Served with Creamy Dill Sauce (40 guest minimum please)

*Norwegian Smoked Salmon Side* - Beautiful sliced platter, served with Capers, Red Onion, Lemon  
Confetti, Cream Cheese and Cocktail Breads - serves 20 - 30

*Jumbo Shrimp Display* - with Spicy Horseradish Cocktail Sauce

*Sushi or Sashimi Assortment Platter* - Pickled Ginger and Wasabi on the side

*Champagne/Orange Shrimp & Scallop Cups* - Shrimp and Scallops w/ sweet onion, artichoke  
hearts, citrus sections, marinated in Champagne Orange Vinaigrette, served in delicate lettuce cups

*Seared Cajun Ahi Platter* - with Wasabi, Pickled Ginger and Spring Greens - serves 20 -30

## Cocktail Party Menu - continued

### *PICK UP / PASSED APPETIZERS*



#### Mini Crepe Cornucopias

- With Goat Cheese and Roast Veggies
- Creamy Gorgonzola and Apricot

#### Crostini Canapés, topped with

- Olive Tappenade
- Roasted Vegetable and Feta
- Fruit and Cheese

#### Filo Pastry Hors d' Oeuvres

- Spanakopitta, with Spinach & Cheese
- Mushroom Filo Cups
- Crab Filo Cups

#### Stuffed Artichoke Hearts – serve warm

- Florentine filling in Artichoke Hearts
- Crab / Shrimp filling in Artichoke Hearts
- Italian Sausage stuffed

#### Stuffed Mushrooms – serve warm or room temp

- Italian Sausage Supreme Mushrooms
- Hot Garlic Mushrooms
- Crab Stuffed Mushrooms
- Chicken & Artichoke Mushrooms

#### Spinach & White Bean Roulade

#### Curried Chicken/Zucchini Bread Canapés

#### Beef Croutes with Tarragon Mustard

#### Peanut Sauced Thai Chicken Skewers

#### Chicken Potstickers with Sweet Chili Dip

#### B.B.Q. Glaze Kielbasa Picks *with Provolone & Fresh Basil*

#### Spicy Sausage Bites – serve warm *With Honey Dijon Dip*

#### Swedish Meatballs – serve warm

#### Southwest Fondue – warm dip with Chorizo, Mushrooms and Mexican Cheeses Served w/ French bread

#### French Onion Canapés

#### Tortellini/Tomato Pesto Picks

#### Country Quiche Bites – serve warm

#### Mini Spiral Sandwiches

## Cocktail Party Menu - pricing

### *“One Hour” Cocktail Party*

Select 1 Display item & 3 Pick Up/Pass Items **-Or-** 2 Display & 1 Pick Up/Pass item

**Or-** 6 Pick Up /Pass items

*\$31.95 per guest*

### *“Two Hour” Cocktail Party*

Select 2 Display & 4 Pick Up/Pass items **-Or-** 3 Display & 2 Pick Up/Pass items

*\$35.95 per guest*

### *“Extended” Cocktail Party*

Select 3 Display & 5 Pick Up/Pass items **-Or-** 2 Display & 7 Pick Up/Pass items

*\$39.95 per guest*

\*Cash bar Included: Must reach \$300 Tab or \$150 Bartender Fee to Apply

\*Less \$10 Per Person if added to any Entrée

\*Wedding Cake Included

## GENERAL INFORMATION

### Rose Package/ Peony Package/ Lily of the Valley Package

Each entrée selection will be served with a choice of (select one, salad, one potato and one vegetable):  
Mixed Greens, Fruited Baby Greens, Caesar, Spinach Salad, Garlic Mashed Potatoes, Rice Pilaf or Rosemary  
Roasted Potatoes, Seasonal Fresh Vegetables or Classic Green Beans with Almonds  
Includes Homemade Garlic Bread

### ENTRÉE SELECTION

*Garlic and Lemon Roasted Chicken*

*Grilled Chicken with a Wild Mushroom Sauce*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$35.95 p.p. / \$45.95 p.p. / \$55.95 p.p.

*Goat Cheese and Sun Dried Tomato Stuffed Chicken Breast in a Cream Sauce*

*Chicken Verdicchio: Sautéed with Artichoke, Mushroom & Wine Sauce*

*Chicken Saltimbocca: Prosciutto, Basil, Provolone & Lemon Beurre Blanc*

*Chicken Florentine: Rolled with Cheeses, Spinach and Herbs*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$37.95 p.p. / \$47.95 p.p. / \$57.95 p.p.

*Grilled Salmon with Lemon Beurre Blanc Sauce topped with a fresh citrus salsa*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$38.95 p.p. / \$48.95 p.p. / \$58.95 p.p.

*Grilled Mahi Mahi*

*Served with a papaya and pineapple fruit salsa*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$39.95 p.p. / \$49.95 p.p. / \$59.95 p.p.

*Sliced New York Steak with a Mushroom Red Wine Sauce*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$40.95 p.p. / \$50.95 p.p. / \$60.95 p.p.

*Sliced Roasted Chateaubriand with a wild mushroom reduction*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$43.95 p.p. / \$53.95 p.p. / \$63.95 p.p.

*Grilled Filet Mignon*

*Served with a Wild Mushroom Zinfandel Sauce*

**Rose Package/ Peony Package/ Lily of the Valley Package**

\$47.95 p.p. / \$57.95 p.p. / \$67.95 p.p.

### *Plated Entrée Additional Options:*

*Dual Entrée (choice of 2 entrées to be served together) additional \$5 pp*

*Split Entrée (Guest to have choice of entrée prior to event) additional \$6 pp*

### *Two Entrée Buffet*

*Includes two salads, two entrees (excludes filet mignon & tenderloin), starch, vegetable, and homemade garlic bread*

*\$42.95 p.p. / \$52.95 p.p. / \$62.95 p.p.*

### *Additional Buffet Options/Pricing Available Upon Request*

#### *❖ Vegetarian Entrée Option*

*Grilled Portobello Mushroom stuffed with Caponata on a bed of rice with Grilled Vegetables*

#### *❖ Children's Meals are available at a reduced cost*

*Chicken Fingers, Homemade Macaroni and Cheese, and Fresh Fruit*

- ❖ For consultation on menus, additional menu options, or to discuss special dietary restrictions, we invite you to call us.*

## *Wedding & Specialty Cakes*

All cakes and desserts made in house, by Colette's own pastry chefs  
The Finest Quality Chocolates, Fresh Cream, Sweet Butter and Fruits  
are expertly combined to create a luscious work of art.  
The cakes created by Colette's not only look wonderful, but taste wonderful as well.

### *Cake Flavors*

White, Yellow, Lemon, Carrot, Almond, Marble,  
Chocolate, Spice and Cordon Rose Cheesecake

\* Almond Cake .60 per guest up charge

\* Cheesecake 1.00 per guest up charge

### *Fillings*

Chantilly Cream, Hazelnut Cream, Chocolate Truffle, Espresso Cream,  
Custard, White Chocolate Truffle, Ganache, Raspberry or Apricot Conserve, Lemon Curd, Fresh  
Strawberries, German Chocolate,

Chocolate Praline French, Grand Marnier French & More

\*French Buttercream, Fresh Fruit or Custard .60 per guest up charge

### *Icings*

White Chocolate Cream Cheese, Chantilly, Vanilla Mousseline,  
Amaretto Mousseline French, Dark Chocolate Ganache,  
Chocolate Sour Cream, Swiss Buttercream, Rolled Fondant

\* Fondant is priced higher

### *Buffet Desserts & Cakes*

English Trifle - Sherry Custard, Fruits & Cream Cake,  
Chocolate Mousse - with Chantilly Cream, Banana Cream Pie Trifle,  
Fresh Berries - Seasonal - w/*Chantilly & Warm Ganache*,  
Crunch Cake w/ Amaretto Berries & Toasted Almonds, Chocolate Dipped Strawberry Display,  
Colette's Special Chocolate Cake, Dipped Strawberries & Cream Cake,  
Luscious Lemon Cream Cake, Classic Cheesecake with Fruit, Italian Almond Delight Cake,  
White Chocolate Truffle Cake, German Chocolate Cake, Classic Carrot Cake

### *Petit Desserts*

A Fabulous Display of Handmade Miniatures  
Selections may include: Ultimate Balls, Cream/Custard Puffs,  
Cheesecake Squares, Baklava, Lemon Bars, Peanut Butter Slices,  
Coconut Pecan Bars, Carrot Cake Bars, Assorted Cake Squares,  
White Chocolate/Cream Cheese & other assorted Brownies,  
Fresh Fruit Tartlets, Pecan Tassies, Chocolate Dipped Strawberries,  
Raspberry Truffle Clusters & more.

# GENERAL INFORMATION

## *Minimum Food and Beverage Expenditures Plus Service Charge and Sales Tax*

### **Saturday Day Events:**

Vela Room - \$2500.00 ++

Draco/Pavo Room - \$4500.00++

### **Sunday/Friday Day Events:**

Vela Room - \$3000.00 ++

Draco/Pavo Room - \$4000.00 ++

### **Saturday Evening Events:**

Vela Room - \$5000.00 ++

Draco/Pavo Room - \$7000.00 ++

### **Sunday/Friday Evening Events:**

Vela Room - \$3500.00 ++

Draco/Pavo Room - \$5000.00 ++

- ❖ *Package Pricing is per person based upon 100 guests and 5 hour event time*
- ❖ *Parties of less than 100 guests will be charged additional rate per person*
- ❖ *Prices Subject to Change Without Notice*

*(++ Refers to plus Service Charge and California Local Sales Tax)*

*Food and Beverage Minimums Subject to Change Based on Time of Year*

**Initial Deposit:** *To reserve banquet space a \$2,000.00 deposit will be due. This secures banquet space for your event. If booking less than 6 months out a 50% deposit is required to secure the date for your event.*

**Final Guarantees:** *A final guest count of the persons attending the events is due 7 days prior to your event along with your final payment. This number will be considered a guarantee, not subject to reductions.*

**Menu Selection:** *Our banquet menus are merely a sample of what we can offer you. We would be delighted to work with you in designing a customized menu for you and your guests.*

**Optional Upgrades:** *For an additional cost your event can be unique with any of the following: Custom linens, Chair covers (must be rented through Colette's Catering), Overlays, Special effect lighting, Fresh floral décor, Balloon décor, and Ceremony/Event Coordination.*

**Alcohol Beverages:** *Only Colette's Catering staff will be allowed to serve liquor on the property. We reserve the right to refuse alcohol service if a person is underage or cannot provide proper identification.*

**Food and Beverage:** *No food or beverage may be brought to or taken from the facility. There will be a 20% Service Charge and local Sales Tax added to all food and beverage. The 20% service charge is subject to applicable Sales Tax (California State Board of Equalization Regulation Code No. 1603)*

**Parking:** *All parking is complimentary. Colette's Catering is not responsible for any damage to vehicles in the parking area.*

**Contact us today: 714-729-0282 ext. 22**