

Wedding Packages

Catering Celebrations and Hidden Garden Events

at The Plug Nickel

You and your fiancé standing under a white gazebo, surrounded by your friends and family in a lush garden of flowering plants and mature trees is the perfect setting for your wedding. Our Hidden Garden offers a peaceful, private atmosphere for your wedding celebration.

Your wedding day is more than just a day. From engagement to vows, we make every moment unforgettable. Whether you and your guests travel across town or around the world, you will find everything you need to plan the event in one place. From the beautiful table settings, savory culinary meals and complimentary wines served by an intuitive wait staff in an unexpected setting.

Traditional or playful, we will help you bring your dream to life by matching the numerous details of your style at the ceremony and reception, from the menu planning to all the events that precede and follow. Celebrate together. Your wedding is the reason for so many celebrations and we offer beautiful settings for every one. Indoors or out, at our location or yours, we can make your events truly unique and personal.

Personalized service, from your first conversation with our catering professional, who will be your dedicated contact for all your planning needs. Working with you to reserve your dates, coordinate your menu, décor and other details. Choose from our packages or custom design your menu, our catering professionals will offer their expert assistance and allow you to anticipate your event with excitement and confidence.

~ Grace Wedding ~



~ Butler Passed ~

Brie & Pear

Wrapped in phyllo

Beef Brochettes

Chipotle Sauce

Sparkling Toast

One (1) glass per person

~ Buffet ~

Macadamia Crusted Mahi

Marinated Thai Style Baby Back Ribs

Grilled Citrus Chicken

Basmati Rice

Green Beans

Sautéed in a Soy Marinade

Asian Salad

Shaved Radish, Cucumber, Snow Peas, Bean Sprouts with a Sesame Vinaigrette

Fresh Baked Rolls & Butter

Dessert

Wedding Cake

Coffee & Tea

*Include four (4) hours private use of restaurant or garden patio, white linen / napkins,
votive candles and ample close parking.*

~ Chic Wedding ~



~ **Butler Passed** ~

Sparkling Toast

One (1) glass per person

Wild Mushroom Crostini

Braised Brisket Crostini

with Onions and Horseradish Cream

Ahi Poke

Crisp Wonton

Grilled Shrimp

With Garlic and Chili

Câpres Skewers

Fresh Mozzarella, Grape Tomatoes and Drizzled with a Reduced Balsamic

~ **Tabled** ~

Imported and Domestic Cheese Platter

Asiago, Herb Goat Cheese, Aged Cheddar, Gruyere and Blue Cheese

Charcuterie

Assorted Salami, Pate & Cured Meats

Antipasto

Artichoke Hearts, Roasted Bell Peppers, Cured Olives and Roasted Vegetables

Italian Baked Brie

Sun-Dried Tomatoes, Kalamata Olives and Basil Pesto

Dessert

Wedding Cake

Coffee & Tea

Include four (4) hours private use of restaurant or garden patio, white linen / napkins, votive candles and ample close parking.

~ Romance Wedding ~



~ **Butler Passed Hors d'oeuvres** ~

Gourmet Pizzas

*Artichoke, Kalamata Olives, Basil and Goat Cheese
Roasted Tomatoes, Basil and Bacon*

Stuffed Mushroom

*Italian Sausage * Spinach and Herbs * Seafood*

Chicken Brochettes

Honey Mustard Glaze

Sparkling Toast

One (1) glass per person

~ **Plated Dinner** ~

*Client to provide entrée count & final headcount four business days prior to event
Client will provide entrée id's prior to the event*

Braised Short Rib

with Red Wine Demi Sauce

or

Oven Roasted Chicken

or

Herb Crusted Salmon

Served with

Potato Gratin

Seasonal Vegetables

Field Green Salad

*With Roasted Tomatoes in Champagne Vinaigrette
Fresh Baked Rolls & Butter*

~ **Dessert** ~

Wedding Cake

Coffee & Tea

*Include four (4) hours private use of restaurant or garden patio, white linen / napkins,
votive candles and ample close parking.*

~ *Elegance Wedding* ~



~ **Butler Passed Hors d'oeuvres** ~

Lamb Pops

Cherry Balsamic Glaze

Mac & Cheese Bites

Crab Cakes

Sparkling Toast

One (1) glass per person

~ **Plated Dinner** ~

*Client to provide entrée count & final headcount four business days prior to event
Client will provide entrée id's prior to the event*

Filet of Beef

Madeira Sauce

or

Stuffed Chicken Breast

Spinach, Sun-Dried Tomatoes & Served with Champagne Basil Sauce

or

Chilean Sea Bass

Served with

Smashed Potatoes

Pan Roasted Baby Vegetables

Mixed Baby Greens

*Roasted Tomatoes, Mozzarella Cheese and Basil Pesto & Balsamic Dressing
Fresh Baked Rolls & Butter*

Dessert

Wedding Cake

Coffee & Tea

*Include four (4) hours private use of restaurant or garden patio, white linen / napkins,
votive candles and ample close parking.*

Details....

Minimum Guarantee

40 guests.

Ceremony

\$500.00 Ceremony charge. Includes one (1) hour for the ceremony and a private changing room for the bride.

Room Rental

Garden Patio or Garden Room \$500.00 Garden Patio and Garden Room \$ 950.00.

Event Contracted Time

Your contracted time will be stated on the contract. Set-ups for receptions and dinners begin three hours prior to the official start time of the event. Requests to set the event prior to this will be considered based on function space availability and will be subject to additional labor fees. Teardown must be completed within one hour after contract ending time.

Food and Beverage

All prices are per person unless otherwise noted. 18% service charge on food and beverage and California sales tax will be added to the entire invoice. Two (2) course maximum, additional entrée \$3.00 per person. Vegetarian menus excluded. All food and beverage must be supplied by Catering Celebrations. Any exception must be approved and subject to labor / or corkage fees. Menu prices are subject to change without notice. Your Catering Manager will confirm any price fluctuation in advance.

Bar

Beer and wine only. Hard alcohol is prohibited. Bar packages, hosted or cash bars are available.

Hosted Bar packages are for 3 ½ hours. Hosted bar drinks will be tallied and added to your bill at the end of the evening.

Bartender charge \$175.00. Hosted bar prices are: Wine \$6.00 per glass. \$17.00 per bottle. Beer \$5.00 per bottle, Soft Drinks \$2.00 per glass

Cash bar prices are: Wine \$7.00 per glass. Beer \$6.00 per bottle, Soft Drinks \$2.00 per glass Bartender charge \$175.00.

Deposits

A first deposit of 25% of the event is due when receiving your contract. A second deposit of 50% of the contract is due 90 days prior to your event and will be credited toward the final cost of your event. However, these deposits may not be refunded in the event that you cancel all or part of your event.

Billing & Final Payment

A signed contract and non-refundable deposit will be required for all events. The final estimated balance is to be secured with a credit card (5) days prior to the event. Prepayments and final balances may be paid by cash, approved personal, certified or cashiers check and pre-approved credit cards.

Guaranteed Attendance

The guaranteed number of attendees must be communicated to your Catering Manager not less than five (5) full working days (Monday through Friday, excluding holidays), prior to the function. A 3% allowance in food preparation over the guaranteed number will be given on all events.

Cancellation

Notice of any cancellation must be received in writing, and any fee assessed is payable by the Patron no later than 30 days after being invoiced. The deposit made by the Patron will not be refunded if the event is cancelled, per contract.

Decorations

Decorations or displays brought into the premise by the Patron must be pre-approved through your Catering Manager. Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, tape, or any substance, in order to prevent damage to the fine fixtures and furnishings.

Vendors

Outside Vendor's set-up, dates/times must be arranged with your Catering Manager. All Vendors must complete and sign our Vendor Code of Conduct Form and include a copy of their Proof of Liability Insurance and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Catering Manager.

Décor:

Complimentary existing tables and chairs, china, glassware, table numbers, white table/napkin linens, and votive candles.

Labor Fee:

On Site event with fewer than (40) guests guaranteed additional charge of \$150.00 per event.

Room sets outside the standard guidelines will be subject to additional labor fees.

Off Site catering will be subject to additional labor fees.