



SPECIAL PACKAGE FOR THE 2012 SEASON

The following package has been selected to assist you with the planning and decision-making process as you plan for your “Special Day”.

As with all our packages...our Catering coordinator will
Work with you and customize a plan right
for your needs.

The following **PALM BUFFET**
package was designed with similar quality as the
FEATURED PALIULI STANDARD BUFFET PACKAGE
but with slightly fewer menu selections and
equipment choices.

Contact:
Barbara Goodrich
Hartley Botanica
(805) 444-2146

Trevor Fitzpatrick
Command Performance
(805) 523-3232

THE HARTLEY PALM BUFFET

LOCATION

When you are on-site, you are the only event on-site. You have the entire 3-acres of professionally landscaped grounds for photos, or for your guests to wander for the entire **6.5 hours** of your rental.

CATERING

Choose from the Menu Selection below.

OUR ELEGANT COFFEE BAR

With flavorings, whip cream, chocolate with gourmet teas, And our Signature Butter Cookies

BUFFET DÉCOR

ONE BUFFET FLORAL

SERVICE STAFF AND CATERING COORDINATOR

Our complete professional service staff will attend to the buffet and service of your guests, cut and serve your cake, pour and serve the champagne toast, and attend to your guests' comfort throughout the reception.

BARTENDING

Service for up to a 4 1/2 hour period. This includes: Portable bar and equipment, all cups, ice, assorted sodas, and purified water. We will also chill, and serve all client supplied wine, and champagne... no corkage fees. **(For Full Bar: We will add mixers and juices \$2.00 per person)**

RENTAL EQUIPMENT

All buffet and served meals include all tables, chairs, WHITE or IVORY linens and cloth napkins, WHITE china service, flatware, glassware, and display areas for your cake, gifts, and guest book.

VALET PARKING

Our valets will park your guests' cars, and let them out onto our beautiful paved walkways leading to the gardens.

THE REHEARSAL

Rehearsals may be scheduled Monday through Friday.

THE CEREMONY

White Café chairs are provided for the ceremony and reception.
Your ceremony is set up in amphitheater style seating, and seats up to 375 guests

THE BRIDE'S ROOM

The grounds include a unique Bridal Dressing Room. This 500 square foot room includes a full bathroom, lots of sitting room for the Bride and her party. Private and roomy enough for everyone (but your Groom) to help you prepare for your walk down the aisle.

CAKE CUTTING

Our staff will cut and serve your wedding cake with no cake cutting fee.

ONE-DAY EVENT COORDINATOR

See web site for complete details

THE HARTLEY PALM BUFFET

PASSED HORS D'OEUVRES

Choose **ANY THREE** of the following

- SPINACH & PESTO STUFFED MUSHROOMS... with toasted pine nuts
- GOURMET CHICKEN SAUSAGE & CHEESE STUFFED MUSHROOMS
- ISLAND CHICKEN SKEWERS...with a soya apricot glaze and toasted macadamia nuts
- THAI BEEF SKEWERS... with a Spicy Peanut Sauce
- CHIMICHUNGAS...filled with spicy beef, black beans, green chiles and cheese served with a creamy Chipotle sour cream sauce
- SOUTHWEST SPRING ROLL...filled with spicy chicken and cheese and served with a fire roasted tomatillo sauce
- CASHEW CHICKEN SPRING ROLL...with Thai dipping sauce
- MAUI MEATBALLS...with a sweet chili coconut sauce
- CARIBBEAN MEATBALLS...in tropical BBQ Sauce
- CLASSIC SWEDISH MEATBALLS...with a cognac cream sauce
- GRILLED BAGUETTE...with Guacamole, Brie & Sun dried Tomatoes
- CRISPY ARTICHOKE HEARTS...stuffed with cheese and drizzled with a lemon garlic butter
- CLASSIC BRUSCHETTA AND IMPORTED OLIVE TEPENADE
- GRILLED BRUSHETTA WITH SHRIMP...on crostini
- BACON WRAPPED ALMOND STUFFED DATES
- MINI PIZZAS...with mozzarella, basil and fresh tomatoes

BEEF

Choose **ONE** of the following

- CARVED ROAST SIRLOIN...with a pearl onion demi glace and a creamy walnut horseradish sauce
- MESQUITE BROILED TRI TIP...served with a Bourbon BBQ sauce and a fresh roasted salsa

CHICKEN

Choose **ONE** of the following

CHOOSE ANY CHICKEN DISH FROM
OUR MASTER LIST...OVER 20 SELECTIONS TO CHOOSE FROM

SIDE DISH SELECTIONS

Choose **TWO** of the following

- BOW TIE PASTA...tossed with asparagus, peas and red peppers in a parmesan cream sauce
- WHITE CHEDDAR JALAPENO MACARONI AND CHEESE
- PENNE PASTA...with mushrooms and onions in a zesty marinara sauce

STIR FRY GREEN BEANS and CARROTS

HARICOT VERT...with slivered almonds

GRILLED FRESH VEGETABLE MEDLEY...

Zucchini, yellow squash, red peppers, carrots with lemon, herb olive oil

GRILLED ASPARGUS and ZUCCHINI...with pistachio butter

GRILLED VEGETABLES ON CAST IRON GRILLS...

Roasted red pepper, zucchini, squash, and Maui onions with pistachio butter

GARLIC PARMESAN WHIPPED RED POTATOES

BABY RED POTATOES ...with Rosemary-Shallot Butter

WHIPPED POTATOES with Sour Cream & Chives

RICE PILAF...with peas and red peppers

SPICY GARLIC RICE...with roasted Corn and black beans

SALAD SELECTIONS

Choose ONE of the following

CLASSIC CAESAR SALAD

With romaine, parmesan, croutons and Caesar Dressing

AVOCADO CAESAR SALAD

With ranchero cheese, tomatoes, cucumbers, pepitos and Avocado Caesar dressing

EPICUREAN SALAD

With Field Greens, Oranges, Caramelized Walnuts, Feta Cheese, and Raspberry Vinaigrette

ITALIAN CHOPPED SALAD

With Romaine Lettuce, Garbanzo Beans, Mozzarella Cheese, Tomatoes, Peppers and Onions with an Italian Dressing

ROMAINE AND ARTICHOKE SALAD

With Romaine, Red Onions, Marinated Artichoke Hearts, Tomato Wedges, and Creamy Garlic Dressing or A Red Wine Vinaigrette

TOSSED GREEN SALAD

With tomatoes, Red Onions, Cucumbers Zucchini, croutons, California Ranch and a white balsamic vinaigrette

CALIFORNIA SPINACH SALAD

With Strawberries, avocado, and pistachios....With a passion citrus vinaigrette dressing

BROILED VEGETABLE SALAD

With assorted lettuces, Broiled vegetables, toasted pine nuts and feta cheese and served with Balsamic vinaigrette dressing

FRESH HONEYDEW AND PINEAPPLE SALAD

With dried blueberries and cherries poached in port

ORANGE, WATERMELON AND STRAWBERRY SALAD

With toasted pistachio nuts

Also included with the Buffet...

FRESH BAKED ROLLS AND BREADS with butter

2012 PRICING

Per Person Charge Includes Catering, Rentals, and Valet
Prices are subject to sales tax (7.25%) and a 15% service charge

REGULAR SEASON (May through October)

75 to 375 Guests \$78.00 per person

The location fee is \$3,500 for the day. Saturdays are an additional \$5.00 per person, with a minimum of 150 guests (booked more than 1 year in advance) or 125 guests (booked less than 1 year in advance). Sundays require a minimum of 75 guests.

OFF-SEASON (November through April)

75 to 375 Guests \$73.00 per person

The location fee is \$2,000 for the day. This fee includes set-up and clean up of all provided items. Saturdays and Sundays require a minimum of 75 guests.

ADDITIONAL COST SAVING OPTIONS:

OPTION TO REMOVE BEEF ENTRÉE... Subtract 3.00 a person from the meal package

OPTION TO REMOVE HORS D'OEUVRES... Subtract 3.00 a person from the meal package

ALL UPSCALE DISPOSABLEWARE OPTION... Instead of china, flatware, glassware, and cloth napkins...subtract and additional 3.00 a person from the package

Hours of Operation

REGULAR SEASON

Events take place between 8:00 a.m. and 2:30 p.m. OR choose 6.5 hours between 3:30 p.m. and MIDNIGHT.

OFF-SEASON

You may choose any 6.5 hours between 8:00am and MIDNIGHT.

Additional hours may be scheduled if necessary, and or available. We can go as late as Midnight with amplified music. Please ask for more information.