



HARTLEY BOTANICA RECEPTIONS
2012 Season

“Helping make brides dreams come true for over twenty years”

The following packages have been selected to assist you with the planning and decision-making process as you plan for that “Special Day” for your friends and family.

In addition to the packages and menu items included, the Chefs at Command Performance prepare thousands of unique specialty dishes derived from all types of cuisine using only the finest quality of authentic ingredients. Our catering coordinators and chefs are also continually developing new and exciting ways to present these menus and our fusion recipes to the best delight of your guests.

Command Performance also specializes in elaborate cooking display-station receptions, exciting theme-wedding receptions, and all types and combinations of menu items and service packages. Your options are endless.

Our planners are delighted to have an opportunity to sit and customize a menu, wedding and service plan suited to each and every Bride and Groom, so that your wedding day is not only forever memorable...but also forever unique.

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WHAT IS INCLUDED WITH THIS PACKAGE

RENTAL EQUIPMENT

All buffet and served meals include all tables, chairs, linens and cloth napkins (with over 40 colors to choose from), china service, flatware, glassware, and display areas for your cake, gifts, and guest book.

VALET PARKING

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

THE REHEARSAL

Rehearsals may be scheduled Monday through Friday. Scheduling of your Rehearsal is done when the 60-day deposit is taken.

THE BRIDE'S ROOM

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

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

BEVERAGE SERVICE

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

OUR ELEGANT COFFEE BAR

Includes flavorings, whipped cream and chocolate. With gourmet teas and our signature Wedding Cookies

BEAUTIFUL BUFFET DECORATION AND DISPLAY

With a variety of looks and themes, you can be sure to have the most elegant and appropriate decor.
Buffet and Hors d'oeuvre stations include elegant coordinated floral and buffet linens to accent your wedding

SERVICE STAFF AND CATERING COORDINATOR

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

EXTENSIVE ONE-DAY EVENT WEDDING COORDINATION

(See website or coordinator for complete details)

INCLUDED WITH THE SERVED MEAL PACKAGE

HORS D'OEUVRES

Choose our elaborate **CHEESE DISPLAY TABLE**
with Imported Brie and selected Fromage, Grapes, Nuts and Sliced breads
and THREE individual selections

OR

choose FIVE of the following individual selections (without cheese table)

Individual Selections:

- SPINACH & PESTO STUFFED MUSHROOMS...** with toasted pine nuts
- CRAB AND PARMESAN STUFFED MUSHROOMS**
- GOURMET CHICKEN SAUSAGE & CHEESE STUFFED MUSHROOMS**
- SPANAKOPITA...**pastry diamonds stuffed with spinach & Feta cheese
- CURRIED CHICKEN AND ALMOND PASTRY DIAMONDS...**with a Lingonberry sauce
- BEEF SATE' SKEWERS...**with Peanut Sauce
- ISLAND CHICKEN SKEWERS...**with a soya apricot glaze and toasted macadamia nuts
- CHIMICHUNGAS...**filled with spicy beef, black beans, green chilies 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
- GRILLED VEGETABLE POT STICKERS...**with sweet and spicy sauce
- CASHEW CHICKEN SPRING ROLL...**with Thai dipping sauce
- BACON WRAPPED SCALLOPS...**with Orange Teriyaki Glace
- CRISPY WON TON WRAPPED SHRIMP...**with a sweet and spicy sauce
- PETITE BEEF WELLINGTON...**with Dijon-horseradish sauce
- SOUTHERN CRAB CAKES...**with Remoulade Sauce
- TUSCAN CHICKEN FONTINA BITES...**with a red pepper sauce
- THAI MEATBALLS...**with a Spicy Peanut 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
- WILD MUSHROOM TARTS...**with melted Brie and roasted red peppers
- PETITE POTATO PANCAKES...**with Sour Cream, Bay Shrimp & Caviar
- CUBAN QUESADILLA ...**with mojo chicken, chilies, mango, and spicy sauce
- CALIFORNIA ROLLS...**(with choice of crab, ahi or spicy tuna) with avocado and sauces
- CLASSIC BRUSCHETTA AND IMPORTED OLIVE TEPENADE**
- GRILLED BRUSCHETTA WITH SHRIMP...**on crostini
- BACON WRAPPED ALMOND STUFFED DATES**

SEATED MENU OPTIONS

(Choose ONE of the following)

AVOCADO CAESAR SALAD

...with ranchero cheese, tomatoes, cucumbers, pepitos and avocado Caesar dressing

FIELD GREENS SALAD

...with sugared pecans, sliced oranges, feta cheese, and golden raisins served with a Sherry wine vinaigrette dressing

GRILLED VEGETABLE SALAD

...served on romaine lettuce, with broiled yellow tomatoes, broiled zucchini, yellow squash, toasted pine nuts, feta cheese with a creamy pesto dressing

CAPRESSE SALAD

...with fresh red and yellow tomatoes, basil and fresh mozzarella...with a white balsamic vinaigrette

GRAPEFRUIT, MANGO and WATERCRESS SALAD

...Served on fresh spinach and field greens with slivered almonds and a passion fruit vinaigrette dressing

GORGONZOLA, WALNUT AND PEAR SALAD

Served with fresh raspberries and a raspberry vinaigrette

ENTRÉE OPTIONS

(Choose any TWO selections and a VEGETARIAN plate with all guest's choices pre-determined one week prior to the event and indicated at each place setting (OR) Serve a COMBINATION PLATE to ALL GUESTS (with a VEGETARIAN selection available upon request)

GRILLED FILET MIGNON

Serve with a cognac cream sauce and a pearl onion demi glace

GRILLED NEW YORK STEAK

Served with a Brandy peppercorn sauce

GRILLED ORANGE ROUGHY

Served with a lime Buerre Blanc and Grilled citrus and cilantro

CHICKEN DISH

(Choose any chicken from the above list of selections)

GRILLED SALMON FILET

Served with a Honey-Hoisin with Grilled pineapple and toasted macadamia nuts

ROAST LAMB RACK

Rosemary crusted with a Dijonnaise sauce, Black figs and Balsamic reduction

VEAL OSSO BUCCO

With a rich Hunter sauce and Vegetable Mirepoix

VEGETARIAN OPTIONS

GRILLED VEGETABLE RISSOTO CAKES

With a roasted red pepper sauce and grilled asparagus

BROILED EGGPLANT NAPOLEAN

With goat cheese and a smoked tomato coulis

COMBINATION PLATES:

FILET MIGNON with SALMON FILET (or Orange Roughy)

PRIME SIRLOIN STEAK with JUMBO SHRIMP SCAMPI

PRIME SIRLOIN STEAK with SEAFOOD SKEWER (shrimp, scallop and halibut)

FILET MIGNON with CHICKEN SELECTION

LAMB OSSO BUCCO AND SALMON

SIDE DISHES FOR PLATED MEALS

Your catering coordinator and our trained Chefs will help you plan side dishes and plate garnishes appropriate to your menu selections and the feel and look of your wedding as to create a plate that looks as amazing as it tastes. Refer to the buffet options for side dish options.

ALSO INCLUDED WITH SERVED MEALS

**BASKETS OF GOURMET FRESH BAKED
ROLLS AND BREADS with butter**

**OUR ELEGANT COFFEE BAR
and
WEDDING COOKIES**

2011 PRICING

Per person charge includes Catering, Rentals, and Valet
Prices are subject to sales tax (7.25%) and a 15% service charge
Pricing is on a graduated scale

REGULAR SEASON (Mid-April through Mid-November)

75 to 149 Guests	\$96.95
149 to 199 Guests	\$94.85
200 to 249 Guests	\$92.95
250 to 375 Guests	\$91.85

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 (Mid-November through Mid-April)

75 to 149 Guests	\$91.95
149 to 199 Guests	\$89.85
200 to 249 Guests	\$87.95
250 to 375 Guests	\$86.85

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.

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 10:00pm

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.