



SPECIAL PACKAGE FOR THE 2011 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 WEDDING BUFFET PACKAGE
but with slightly fewer menu selections and
equipment choices.

Contact:

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Included with THE HARTLEY PALM BUFFET

RENTAL EQUIPMENT

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

(WITH CHOICE OF WHITE OR IVORY LINENS, AND WHITE CHINA)

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, 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 and juices \$2.00 per person)

OUR ELEGANT COFFEE BAR

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

BUFFET DECOR

ONE BUFFET FLORAL

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)

THE HARTLEY PALM BUFFET

PASSED HORS d'OEUVRES (Choose **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 AND SALAD 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**

**OUR ELEGANT COFFEE BAR
and
WEDDING COOKIES**

2011 PRICING

Per person charge includes Catering, Rentals, and Valet
Prices are subject to sales tax (8.25%) and a 15% service charge
Pricing is on a graduated scale

REGULAR SEASON (Mid-April through Mid-November)

75 to 375 Guests \$76.00

The location fee is \$3,500 for the day. This fee includes set-up and clean up of all provided items. Saturdays are an additional \$5.00 per person, with a minimum of 125 guests. Sundays require a minimum of 75 guests. Sundays require a minimum of 75 guests.

OFF-SEASON (Mid-November through Mid-April)

75 to 375 Guests \$71.00

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 3:30 p.m. and 10 p.m.

OFF-SEASON

You may choose any 8 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.