



Sacramento Garden Pavilion

By Hannibal's Catering & Events



GARDEN PAVILION



Wedding Collection



Sacramento Garden Pavilion by Hannibal's Catering & Events
24/7 (916) 387-8759 www.sacramentogardenpavilion.com



The Sacramento Garden Pavilion by Hannibals Catering & Events has created beautiful weddings and wedding receptions in the greater Sacramento area for 30 years.

The following wedding reception buffet and dinner menus are examples of some of our most popular menus.

You are welcome to make additions and changes to any of our menus, or create a wedding menu that suits your own individual taste. We are happy to accommodate vegetarian and vegan needs and will discuss options with you when you call or come into our offices to plan your wedding reception.

When you choose Sacramento Garden Pavilion by Hannibal's Catering & Events as your venue/caterer, you are assured of the highest possible quality of food with stylish presentation and professional serving staff.

Menu Prices are given in tiers. The number of guests, the location and length of your reception and seasonal food costs will influence the final price for your wedding reception catering. Event staff, equipment rental plus our 20% service charge and sales tax.

Professional staff charges are in addition to menu pricing. In general, the cost for each staff member will range from about 150.00 for a short, afternoon reception, to 175.00 or more for longer events. Our wedding planner will give you an itemized estimate of number of staff you may need and other costs for your wedding reception.

In addition to our fine food, the value menu and friendly, experienced staff, we provide a full array of additional catering services. This includes items such as china, silverware, tables, chairs, linens, chair covers, etc.

Here are some of the benefits we offer in our wedding services:

- A Free Hotel Suite For One Night Provided By The Lion's Gate Hotel
- Special Discounted Hotel Room For Guests Of The Bride And Groom.
- One Day Prior Setup At No Extra Charge provided If Room Is Available
- A Half/ Five (5 Hrs), Full-Day(9 Hrs) Or Evening (7 Hrs) Rental Period For Your Reception
- Use of Large Entrance lobby/Foyer Area Free of Charge if it's Available.
- Tables And Chairs For Your Head Table, Guests, Guest Book, Gifts, Food And Beverages
- Free Convenience Parking For Guest
- Sound System With CD Player For Background Music
- Wireless Microphone For Introductions, Toasts And Announcements
- Stage For The DJ, Band If Required
- Use Of The Beautiful Landscaped Garden For Photographs Prior To Or During The Reception
- Garden Pavilion Event Staff To Assist During The Reception





Our weddings are designed to reflect the personalities of each couple and your unique lifestyle. Our event coordinator will work closely with the bride and groom to design a distinctive menu to complement your personal taste, style and vision

Our goal is to relieve you of the many details that go along with hosting a successful wedding reception so that you, as well as your guests, can thoroughly enjoy this special event.

Wedding Menu Pricing: We have outstanding menus to fit all budgets. Many couples have used these wedding menus, or a modified version to allow for individual tastes. Please remember that you are welcome to make substitutions or additions to any of our wedding packages. To schedule an appointment with one of our experienced wedding planners, call 916-387-8759.

(All package pricing is based on 100 guests)





Wedding Package

Includes

Room Rental up to 9 hours
Artfully Displayed Buffet & Butler Passed Hors D' Oeuvres
Choice of a Wedding Package From Our Gold Wedding Menu Collections
Cucumber Infused Water Service
Citrus Punch or Lemonade Station
Floor Length Poly Linen for Food, Beverage, Cake, and Registration Tables
85"x85" Seating Poly Linens and Napkins
12" Mirrors and Three Votive Candles
Dinner China and Flatware
Water Goblet and Champagne Flute
Uniformed Service Staff
Your wedding Cake Served For Dessert,
Cake Cutting Service Included
Self Serving Hot Coffee and Hot Tea Beverage Station throughout the Event*
Optional upgrades Available

Package Pricing Starts From a Minimum of 75 Guests and More.

All pricing is subject to change without notice
All prices are subject to 20% service charge and sales taxes
Price does not include room rental for ceremony
*Disposable glassware included for Self Serving Beverage Station





Russian-Slavic Wedding Package

Includes

Room Rental up to 9 hours
Artfully Displayed Buffet & Butler Passed Hors D' Oeuvres
Choice of a Wedding Package From Our Slavic Wedding Menu
Cucumber Infused Water Service
Citrus Punch or Lemonade Station
Floor Length Poly Linen for Food, Beverage, Cake, and Registration Tables
90" Seating Poly Linens and Napkins
12" Mirrors and Three Votive Candles
Dinner China, Flatware and Glassware
Uniformed Service Staff
Your wedding Cake Served For Dessert,
Cake Cutting Service Included
Self Serving Hot Coffee and Hot Tea Beverage Station throughout the Event*

Optional upgrades Available
Package Pricing Starting From A Minimum of 75 Guests and More.
Add \$4.00 per Guest for Saturday Event

All pricing is subject to change without notice
All prices are subject to 20% service charge and sales taxes
Price does not include room rental for ceremony
*Disposable glassware included for Self Serving Beverage Station





Silver Menus:

Afternoon Reception

A Value Priced For a Light
Afternoon Luncheon or Cold Dinner Buffet

Light Hors D' oeuvres

Soft Cheese Tray with Crackers & Red Seedless
Grapes

Garden Fresh Vegetable Basket with Herb Ranch Dip

Main

Gourmet Designer Deli Sandwiches
Roast Turkey, Ham, Roast Beef and Veggies
with Tomato, Crisp Lettuce, Provolone, Swiss and
Cheddar Cheese.

Served on Fresh Baked Focaccia, 9 Grains,
Sourdough and Sweet French Rolls with side Mayo
and Mustard

Presented in Mulberry Wicker Baskets

Broccoli Salad with Dried Cranberries & Bacon

Tri Color Pasta Primavera Salad

Classic Caesar Salad

Crisp Romaine, Fresh Parmesan Cheese & Home-
style Croutons

Complimentary Starbucks® Coffee, Gourmet Herbal
Tea and Fruit Punch to accompany your Beverage
(China/stemware are additional)

Price per guest: (Price is subject to 20% service
charge & tax)

A Hot and Cold Deli Buffet

Light Hors d' oeuvres

Garden Fresh Vegetable Basket with
Herb Ranch Dip

Swedish Meatballs

Main

Gourmet Designer Deli Sandwiches and Wraps
Roasted Turkey, Ham, Roast Beef and Veggies
With Tomato, Crisp Lettuce, Provolone, Swiss and
Cheddar Cheese

Served on Fresh Baked Focaccia, 9 Grains,
Sourdough, Sweet French Rolls, Sun-dried Tomato
and Spinach Tortilla Wrap, Side Mayo and Mustard
Presented in Mulberry Wicker Baskets

Tri-colored Pasta Primavera Salad

Seasonal Fresh Fruit Salad

Classic Caesar Salad

Crisp Romaine, Fresh Parmesan Cheese & Home-
style Croutons

Complimentary Starbucks® Coffee, Gourmet Herbal
Tea and Fruit Punch to accompany your Beverages
(China/stemware are additional)

Price per guest: (Price is subject to 20% service
charge & tax)





Italian Pasta Dinner Buffet

Light Hors d' oeuvres

Bruschetta Napoletani
Garlic Toast with Chopped Tomato, Basil and Ricotta cheese

An Array of sliced Sweet melons, Strawberries, Pineapple, Kiwi and Grapes on Italian Platter

Domestic and Imported Cheese Served with an Assortment of Crackers

Entrée

Gourmet Lasagna
Tomato and Rich Meat Sauce

Cheese-Filled Tortellini
Served with Sun-Dried Tomato & Pesto Cream Sauce

Radiatore with Italian Meatballs & Sweet Sausages Served with our Zesty Marinara Sauce

Mesclun Salad
Young Spring Lettuce with
Walnuts and Raspberry vinaigrette

Tomato, Basil and Fresh Mozzarella Cheese Salad
Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Mulberry Wicker Baskets Filled with
Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, Dark Peasant Rolls and Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages
(China/stemware are additional)

Price per guest: (Price is subject to 20% service charge & tax)





Gold Menu:

The Classic Dinner Buffet

Light Hors d' oeuvres

An Array of sliced Sweet melons, Strawberries, Pineapple, Kiwi and Grapes on Italian Platter

Bruschetta with Ricotta, Gorgonzola and Toasted Walnuts

Entree

Citrus-Rosemary Chicken

Chicken Breast Roasted with Fresh Rosemary Herbs, Orange and Garlic

Penne with Artichokes, Fresh Vegetables and Sun-Dried Tomato Pesto Sauce

Tender Rice Pilaf with Sun-Dried Tomatoes

Grilled Seasonal Vegetables

Extra Virgin Olive Oil, Fresh Herbs and Drizzled with Balsamic

Traditional Caesar Salad

Crisp Romaine, Parmesan Cheese and Herbed Croutons

Mediterranean Salad

Crumbled Feta, Cucumbers, Basil, Tomatoes, Pepperoncini and Kalamata Olives in Dill Vinaigrette

Broccoli with Dried Cranberries and Crisp Bacon Salad

Mulberry Wicker Baskets Filled with Our Favorite Breads: Fresh baked Focaccia,

Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages
(China/stemware is additional)

Price per guest (Price is subject to 20% service charge & tax)





A Tuscan Dinner Buffet

Light Hors d' oeuvres

Tomato, Pesto & Brie Crostini

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Entree

Sicilian Prosciutto Chicken
Boneless Chicken Breast Stuffed
with Prosciutto, Spinach and Provolone Cheese

Cheese Tortellini with Sun-Dried tomato & Pesto Cream Sauce

Grilled Seasonal Mix Vegetables
Topped with a Light Dusting of Crumbled Feta Cheese

Tuscan Salad
Crumbled Gorgonzola, Cucumber, Romaine, Olives, Tomato & Onion Salad with Raspberry Vinaigrette

Caprese Romano
Layers of Sliced Beef Steak tomato, Basil and Fresh Mozzarella. Drizzled with Olive Oil & Balsamic

Mulberry Wicker Baskets Filled with
Our Favorite Breads: Fresh baked Focaccia,
Garlic Parmesan and Dark Peasant Roll with Sweet Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages
(China/stemware is additional)

Price per guest (Price is subject to 20% service charge & tax)





Italian Dinner Buffet

Light Hors d' oeuvres

Bruschetta with Ricotta, Gorgonzola and Toasted Walnut

An Array of sliced Sweet melons, Berries, Pineapple, Kiwi and Grapes on Italian Platter

Entree

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese and a Zesty Tomato Basil Sauce

Parmesan Crusted Atlantic Salmon – with Lemon Pepper and Dill cream sauce

Pasta Bar

Choice of Two: Penne, Fettuccini, Spaghetti or Linguine

Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

Roasted Vegetables of Italian Zucchini & Squash

Orange Caesar Salad

Crisp Romaine, Zest of Orange, Shredded Parmesan Cheese & Rustic Croutons

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Italian Antipasto Salad

Italian Dry Salami, Olives, Marinated Peppers & Mushrooms, Sweet Bell Peppers, Prosciutto, Imported Cheese Cubes with Garlic and Herb Vinaigrette

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages (China/stemware is additional)

Price per guest: (Price is subject to a 20% service charge & tax)





The Groom's Choice Dinner Buffet

Light Hors d'oeuvres

Domestic and Imported cheese Served with An Assortment of Crackers

A Bountiful, Cascading Tabletop Display of
Beautiful Garden Fresh Petite Vegetables with Country Herb Ranch & Honey Dijon Dip

Entree

Chicken Breast Portofino – Stuffed with Diced Zucchini,
Onions, Tomato, Prosciutto and Provolone

Baron of Beef **OR** Virginia Baked Ham
Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls, Stone
Ground Mustards and Horseradish Cream

Penne Pasta with Sun-dried Tomato Pesto

Oven Roasted Red Potatoes Parmesan

Grilled Seasonal Mix Vegetables Topped with a Light Dusting of Crumbled Feta Cheese

Mesclun Salad

Potpourri of Young Spring Lettuce with Walnuts and Raspberry Vinaigrette

Seasonal Fresh Fruit Salad

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages
(China/stemware is additional)

Price per guest: (Price is subject to 20% service charge & tax)





The Pacific Rim Dinner Buffet

Light Hors d' oeuvres

Malaysian Chicken Satay Skewer with Peanut Sauce

Vegetarian and Chicken Spring Rolls
(Passed Butler Style on Garnished tray)

Entree

Slow Cook Chinese Five Spiced Roast Pork Medallion

Ginger Plum Chicken
Breast of Chicken with Tangy Plum Sauce

Broccoli and Beef

Singapore Style Noodle

Grilled Tofu with Curry Pineapple

Fragrant Jasmine Steamed Rice

Thai Noodle Salad with Sesame Ginger Dressing

Tropical Fresh Fruit Salad

Asian Bok Choy & Napa Cabbage with Ginger Soya Vinaigrette

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

(China/stemware is additional)

Price per guest: (Price is subject to a 20% service charge & tax)





Diamond Menus:

A Sumptuous Feast Dinner Buffet

Light Hors d' oeuvres

A Bountiful, Cascading Tabletop Display of
Beautiful Garden Fresh Vegetables with Country Herb Ranch & Honey Dijon Dip

Domestic and Imported cheese with an Assortment of Crackers

Petite Beef Wellington

Entrée

Carved Prime Rib of Beef

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls, Stone
Ground Mustards, Horseradish Cream and Au Jus

Wild Alaskan Sockeye Salmon in Smirnoff Cream Sauce

Champagne Chicken

Breast of Chicken with Artichoke Hearts and Olives in Champagne Sauce

Cheese Tortellini with Sun-Dried tomato & Pesto Cream Sauce

Oven Roasted Baby Red Potatoes

Blanched Fresh Yellow, Green Beans and Carrots with Buttered Italian Herbs

Tuscan Salad

Crumbled Gorgonzola, Cucumber, Romaine, Olives, Tomato & Onion Salad with Raspberry Vinaigrette

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Lightly Salted Thin Bread Stick Display





Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages
(China/stemware are additional)

Price per guest: (Price is subject to 20% service charge & tax)

The Father-of-the-Bride Dinner Buffet

Light Hors d' oeuvres

A Bountiful, Cascading Tabletop Display of
Beautiful Garden Fresh Vegetables with Country Herb Ranch & Honey Dijon Dip

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Crab Stuffed Mushrooms

Menu

Carved Prime Rib of Beef

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls, Stone
Ground Mustards, Horseradish Cream and Au Jus

Citrus Rosemary Chicken

Roasted Boneless Chicken Breast with Garlic and Fresh Rosemary Herbs in a Citrus Sauce

Pasta Bar

Choice of Two: Penne, Fettuccini, Spaghetti or Linguine

Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

Garlic and Chive Mashed Potatoes

Grilled Seasonal Mix Vegetables

Topped with a Light Dusting of Crumbled Feta Cheese





Traditional Caesar Salad with
Shredded Parmesan Cheese and Garlic Croutons

Seasonal Fresh Fruit and Melons Artistically Displayed

Mulberry Wicker Baskets Filled with
Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll
with Sweet Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

(China/stemware is additional)

Price per guest: (Price is subject to 20% service charge & tax)

Our Bride's Favorite Dinner Buffet

Light Hors d' oeuvres

A Bountiful, Cascading Tabletop Display of
Beautiful Garden Fresh Petite Vegetables with
Country Herb Ranch & Honey Dijon Dip

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Crispy Wonton Cup Filled with Cashew Chicken Salad

Spanakopita

Menu

Carved Beef Tenderloin and Roasted Turkey Breast

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls. Stone
Ground Mustards, Horseradish Cream, Pan Jus and Cranberry

Wild Alaskan Sockeye Salmon in Smirnoff Cream Sauce





Pasta Bar

Choice of Two: Penne, Fettuccini, Spaghetti or Linguine

Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

A Medley of Grilled and Roasted Vegetables with Asparagus

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto and Olives Drizzled with Extra Virgin Olive Oil and Balsamic

Traditional Caesar Salad with
Shredded Parmesan Cheese and Garlic Croutons

Italian Antipasto Salad

Italian Dry Salami, Olives, Marinated Peppers, Prosciutto, Assortment of Cheese Cubes and Tossed with Garlic and Herb vinaigrette

Mulberry Wicker Baskets Filled with
Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan,
and Dark Peasant Roll with Sweet Butter

Lightly Salted Thin Bread Stick Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

(China/stemware is additional)

Price per guest: (Price is subject to 20% service charge & tax)





A Taste of Aloha

Light Hors d' oeuvres

Lomi Salmon in Cucumber Cup
Coconut Shrimp Skewer with Chili lime Sauce

Entrée

Choose One of the Following Menus:

- A. Kalua Pork and Teriyaki Chicken
- B. Roast Pork Loin and Plum Chicken
- C. Prime Sirloin and Macadamia Nut Crusted Chicken
- D. Citrus Lime Mahi Mahi and Pineapple Teriyaki Chicken

All Entrée Includes The Followings:

Island Pineapple Rice
Maui Mix Green Salad with Mango Vinaigrette Dressing
Exotic Tropical Fruit Salad
Pineapple and Tomato Salad
Mozzarella Cheese with Fresh Basil, Olive Oil and Balsamic
Hawaiian Sweet Rolls and Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Mai Tai (Without the Alcohol) to accompany your Beverages

(Price is subject to 20% service charge & tax; China/stemware is additional)





Wedding Fiesta Menu

Light Hors d' oeuvres

Hand Rolled Chicken Taquitos

Margarita Shrimp Skewers

Entrée

Choose One of the Following Menus:

- A. Chicken Fajita and Pork Barbacoa
- B. Chicken Enchilada and Carnita Fajita
- C. Pork Barbacoa Tostada and Steak Fajita
- D. Tequila Lime Chicken and Carnita Nacho

All Entrée Includes The Followings:

Potato and Cheese Enchilada

Homemade Refried Beans

Spinach Rice

Accompanied with Tostada, Flour Tortilla, Tri color Tortilla Chips, Shredded Cheese Guacamole, Sour Cream, Jalapeno, Lime Wedges and Two Types of Salsa

Nuevo Latino Salad

Fresh Tomato, Black Beans, tortilla Strips, Jalapeno Bacon and Mixed Greens. Served with Cilantro Vinaigrette

Seasonal Fresh Fruit and Berries Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

(Price is subject to 20% service charge & tax; China/stemware is additional)





Wedding Barbeque Menu

Light Hors d' oeuvres

Bruschetta with Ricotta, Gorgonzola and Toasted Walnuts

Garden Fresh Vegetable Basket with Herb Ranch Dip

Mulberry Wicker Baskets Filled with Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Lemonade to accompany your Beverages (Includes quality disposable service wares; china/stemware are additional)

Choose 1 of the Following selection:

- A. Tangy BBQ Chicken and Grilled Tri Tips
- B. BBQ Beef Brisket and Tangy BBQ Chicken
- C. Slow Cooked Pork Ribs and Tangy BBQ Chicken
- D. Grilled Sausage/Kielbasa Kebabs and Tangy BBQ Chicken

All Entrée Includes your choice of 4 sides:

Corn on the Cobb with Butter
Ranch Style Beans
Individual bag of Potato Chips

Garden Salad – field greens with sweet onions, grape tomatoes, cucumbers and dried cranberries with house and Italian dressing

Picnic Red Potato Salad

Mango Coleslaw

Santé Fe Salad – Crisp Romaine, jicama, red onion, tomato, corn and black bean in cilantro vinaigrette

Fresh Fruit Salad

Tri Color Pasta Salad with Fresh Vegetables
Spinach, Mushroom & Egg Salad

Tri Color Tortilla Chips & House Made Salsa

Mediterranean Pasta Salad – Orzo pasta with crumbled feta cheese, red onions, tomatoes, olives in dill vinaigrette

Caprese Romano – Layers of sliced steak tomato, basil and fresh mozzarella cheese. Drizzled with extra virgin olive oil and balsamic

Antipasto Medley Salad – Italian dry Salami, olives, marinated peppers, prosciutto, cheese cubes, garlic and herb vinaigrette

Mango Coleslaw

Tomato, Cucumber, Mozzarella Salad
Traditional Caesar Salad
Sun Ripened Watermelon Slices





Wedding Hors D'euvres

Cold Items

Roquefort Grapes - Mini Clusters of Green Grapes
Rolled in Blue Cheese/Cream Cheese Mixture and
Coated with Pistachios

Baked Brie en Croute with Toasted, Almond, Dried
Cranberries and Raspberry Preserve. Served with
Gourmet Crackers

Mini Cucumber Cups with Smoked Salmon Cream
Cheese

Festive Deviled Eggs

Smoked salmon pinwheels (Butlered)

Andouille Sausage en Croute with Creole Mustard
Sauce (Butlered)

Prosciutto Wrapped Melon on Wooden Forks

Bruschetta with Olive, Basil, Balsamic Tomatoes &
Garlic Ricotta Cheese

Creamy Crab & Artichoke Dip with French Baguette

Hot Items

Lemon Garlic Shrimp with Sweet Chili and Parmesan
Baguette Crisps

Teriyaki Glazed Salmon Bites and Pineapple Skewer

Reuben Baked Potato Skin Sauerkraut, Corn Beef,
1000 Island Dressing, Swiss and Parmesan

Jumbo Cheese Ravioli Crisp with Sun-dried Tomato
Aioli

Stuffed Mushroom with Spinach and Gorgonzola

Swedish Cocktail Meatball

Malaysian Chicken Satay with Peanut Sauce

Potato and Pea Samosa (vegetarian) with Cilantro Dip

Mini crab cakes with Tangy Remoulade sauce

Coconut Jumbo Shrimp on Bamboo Skewer





Sample Plated Menu I

(Additional custom plated menu is available)

Two Hors D' Oeuvres (Butler Service)
Fruit Punch & Cucumber Infused Water Service

First Course

Tuscan Salad served with a Strawberry Champagne Vinaigrette

Entrée

Chicken Breast Filled with Spinach and Prosciutto, Served with a Roasted Red Pepper Sauce
Green, Yellow Beans & Carrot with Herb Butter
Mashed Potato
Fresh Baked Rolls and Butter

Includes

Cucumber Infused Tableside Water Service
Tableside Coffee Service

Bartender, Condiments and Garnishes – Client to provide all Alcohol and Champagne with No Corkage, Handling or Bar Set-Up Fee

China, Glassware and Flatware
Your wedding Cake Served For Dessert, Cake Cutting Service Included

Price per guest: (Price is subject to 20% service charge & tax) Price Subject to change depending on your venue





Sample Plated Menu II

(Additional custom plated menu is available)

Two Hors D' Oeuvres (Butler Service)
Fruit Punch & Cucumber Infused Water Service

First Course
Mesclun Salad
Young Spring Lettuce with Walnuts and Citrus vinaigrette

Entrée (Surf & Turf)
Beef Tenderloin **or** Prime Rib of Beef
Au Jus with Horseradish Cream

King Salmon with Citrus White Wine & Caper Sauce

Julienne Carrot, Zucchini & Beans with lemon butter
Mashed Potato with Gravy
Fresh Baked Rolls and Butter

Includes
Cucumber Infused Tableside Water Service
Tableside Coffee Service

Bartender, Mixers, Condiments and Garnishes – Client to provide all Alcohol and Champagne with No Corkage, Handling or Bar Set-Up Fee

China, Glassware and Flatware
Your wedding Cake Served For Dessert, Cake Cutting Service Included

Price per guest: (Price is subject to 20% service charge & tax) Price Subject to change depending on your venue





Special Budget Friendly Wedding Menus for 2011

Due to the tough economy we understand some bridal couples are encountering financial circumstances and may need to adjust their wedding reception to fit their budget

We created these value menus for wedding buffets that are more modest in choices, but will still be presented with the elegant Hannibal's Catering style by our attentive event staff.

No substitutions, to these budget friendly menus packages.

Buffet Menu I

(Includes disposable service wares)

Chicken Sicilian

Filled with Spinach and Prosciutto, Served with a
Roasted Red Pepper Sauce

Penne Pasta with Garlic and Pesto Cream Sauce
(Vegetarian)

Rice Pilaf with Sundried Tomato
Seasonal Vegetable Medley

Mixed Green Salad with House & Italian Herbs
Dressing

Fresh Baked Sweet French Rolls and
Whipped Sweet Butter
Coffee & Gourmet Herbal Teas

20% Service Charge & Sales Tax.

Gratuities Optional. Price Subject to change
depending on your venue

Buffet Menu II

(Includes disposable service wares)

Hand Carved top Round Beef Roast in
Rich Beef Gravy

Radiatore Pasta with Sundried Tomato Pesto Sauce
(Vegetarian)

Mashed Potatoes

Fresh Green & Yellow Bean and Carrots

Classic Caesar Salad with

Parmesan Cheese and Croutons

Fresh Baked Sweet French Rolls and

Whipped Sweet Butter

Coffee & Gourmet Herbal Teas

20% Service Charge & Sales Tax.

Gratuities Optional. Price Subject to change
depending on your venue

Buffet Menu III

(Includes disposable service wares)

Hand Carved Top Round Beef Roast in
Rich Beef Gravy

Napa chicken

Lightly Grilled with a Champagne Cream Sauce and
Garnished with Red Grapes

Mashed Potatoes

Fresh Green & Yellow Bean and Carrots

Classic Caesar Salad with

Parmesan Cheese and Croutons

Fresh Baked Sweet French Rolls and

Whipped Sweet Butter

Coffee & Gourmet Herbal Teas

20% Service Charge & Sales Tax.

Gratuities Optional. Price Subject to change
depending on your venue





The following upgrade is only available for add on to an existing package.

China & Stemware Packages, linen and other services

Dazzling Fruit Palm Tree

Skewered Fresh Fruit and Berries Palm Tree. A Magnificent Display That will surely Wow Your Guest and Make a Lasting Impression!

5ft tall: 325.00 ~ 3 ft tall: 210.00 ~ 2ft tall: 160.00

Spectacular Chocolate Fountain

Belgium Dark or Milk Chocolate

(Chocolate are also available in different colors, ask for details)

Served with Strawberries, Bananas, Apples, Rice Krispy Treats, Pretzels, Cream Puff and Marshmallows

5.50/guest

Uniformed Professional Staff

Professional staff rate is \$25 per hr with a minimum 4 hrs. Staff hours are estimated and are billed portal to portal. Billing starts at arrival time and ends after buffet /equipments are remove from event. If your event should run longer than anticipated, your invoice will be adjusted

The Wedding China & Stemware Package

Buffet Packages Includes: Entree Plate, Two Forks, knife, Water Pitcher, Linen Napkin, Water Goblet, Salt & Pepper, and Dessert Plate

4.95/per guest

Disposable Place Settings Package Includes: Premium Paper or Plastic Plates (Black & White color options for plastic), Quality Silver Plated Utensils (Fork and Knife), Paper Napkins, Disposable Beverage Glasses, and a non-disposable Water Pitcher.

1.95/ per Guest

Plated/Sit Down Service Packages Includes: Entrée & Salad Plate, Two Forks, knife, Tea Spoon, Water Pitcher, Linen Napkin, Water Goblet, Salt & Pepper, Bread Basket, Irish Coffee Cup, Cream & Sugar Caddy and Dessert Plate

7.95/per guest

Color Linens ~ Call us!

Upgrade Tables and Chairs Rental ~ Call Us!

Upgrade Dinner Wares & Flat Wares ~ Call Us!

A **\$1.95** per guest handling fee will be added if flatware /glassware are secured by client from outside source.





Beverages Services

Soft Bar Service

Assortment of Soda (Regular & diet) Bottled water and Lemonade

3.95/guest

Non-Alcoholic Soft Bar

Includes Sodas, Bottled Waters, Lemonade, Iced Tea, Sparkling Cider, Energy Drinks, and Juices

5.95/guest

Hosted /Cash Bar Services

(Provided by Lion's Gate Hotel)

\$150.00 Bartender Fee applies to all banquet bars per 5 hours of service – **\$50.00** per each additional hour

Domestic Beer **4.00**

Imported Beer **4.50**

House Wine **7.00**

Premium Cocktail **6.00**

Premium Plus Cocktail **8.00**

Top Shelf Cocktail **9.00**

Soft Drink **2.50**

Bottled Water **2.00**





Hosted Bar Packages

Priced Per guest

	Premium	Premium Plus	Top Shelf
One Hour	20.00	23.00	25.00
Two Hours	25.00	26.00	30.00
Three Hours	30.00	30.00	35.00
Four Hours	35.00	36.00	40.00

Semi Hosted Bar Service

Beer & Wine Only

Priced Per Person

One Hour	15.00
Two Hours	20.00
Three Hours	25.00
Four Hours	30.00

Coffee, Tea & Iced Tea or Lemonade Station

1.50 Per Person (2.50 per person for table service)

Corkage

25.00 per 750ml bottle of wine

Special Order Wine

Any wine requests not on the provided list incur a minimum requirement and responsibility of one case

Special Order Beer

Any beer requests not on the provided list incur a
\$50.00 special order fee per 3 cases





Lions Gate Hotel · Banquet Wine List

White Wines

	<i>Glass Price</i>	<i>Bottle Price</i>
Terra Savia Chardonnay (House)	8	34
Beringer White Zinfandel Chateau St Jean Chardonnay	5.50 N/A	16 49
St. Supery Sauvignon Blanc	9	34
Caposaldo Prosecco	N/A	34

Red Wines

	<i>Glass Price</i>	<i>Bottle Price</i>
Firestone Discoveries Cabernet Sauvignon Cline Zinfandel	6.50 9	23 34
Murphy Goode Merlot Estancia Pinot Noir	N/A 10	39 37
Franciscan Cabernet Sauvignon	12	44
White Hall Lane Cabernet Sauvignon	N/A	58
Clos Du Bois "Marlestone" Cabernet Sauvignon Artesa Pinot Noir	N/A 13	80 49

Sparkling Wine and Champagne Available Upon Request





Types of Bar Services:

- 1) **Hosted Open Bar** – The host pays for everything by the drink.
- 2) **Hourly Open Bar** – Cost is predetermined based upon the expected number of guests and the duration of the event.
- 3) **Cash Bar** – Guests pay for their own drinks. Guests should be informed of this before arriving for the party.

HOSTED "OPEN" BAR

This option of cocktail service is used when the host wishes to pay for all of the beverages consumed by his/her guests. An inventory of bottles is taken when the bar is open; at the end of the party, when the host has given instructions to close the bar, another inventory is taken. The host is charged for all beverages that have been served to his guests.

HOURLY "OPEN" BAR

Prices quoted are for 3 hour bar service with 25 person minimum. Three hours starts when the first guest is served. A minimum of 1 bartender and 1 bar back will man each bar at our hourly rates. A second bartender will be added if your guest count exceeds 100 people. A second bar, bartender and bar back will be set up if your guest count exceeds 150 people. Extra hours will be charged at the same rate for the number of guests that are present at the beginning of each hour with a minimum of 25 people per hour.

"CASH" BAR

This is recommended for Non Hosted events such as Class Reunions or Company Parties. We do not recommend it for Hosted events such as Wedding Receptions, Rehearsal Dinners, Engagement Parties, or Anniversaries

Each fifth of liquor contains approximately 20 drinks
Each bottle of wine contains 6-7 glasses
Each keg contains approximately 160 12oz cups of beer, or 7 cases.





Frequently Asked Questions

These pages are filled with fresh and contemporary menus. They represent only a starting point however. Our commitment to you is to customize menus for any occasion, small or large. You will find that we offer fresh ingredients, thoughtful service, creative preparations and presentation.

Selecting a Caterer

When selecting a Caterer for your memorable wedding, you may wish to inquire if they will provide the following:

- Health Department Permit to Operate
- Business License and Sales Tax number
- Liability Insurance for Food & Alcohol
- List of References
- Detailed and thorough proposals
- Compliance to your requests and budget
- Promptness in returning e-mails, calls and sending Information
- Reputation (Will they still be in business on the day of your wedding?)

Arranging and Reserving a Date for a Large Event

Even if the date of the event is only tentative, please make arrangements with the catering office so that we can at least get you on our records. Any large event bookings need to be arranged at least 14 days before the event. A \$500.00 deposit holds the date and will be deducted from your final bill. The details and specifics need to be confirmed so we may determine which of the services we offer would best fit your needs. After we have finalized all the details of your special event, any cancellations and final changes, including the customer guarantee count MUST take place at least 14 days prior to your function. Charges will be incurred if you make any cancellations or changes after that time. If you do not contact us with a final count within the 14 days allowed, we will prepare for the estimated number and charge accordingly. To insure the accurate communication of information necessary in making your function as successful as possible, we prefer to work with one person in the planning of your event.





Guarantee Policy

The guaranteed number is the established minimum number for billing purposes on all service functions. If fewer guests attend than guaranteed, you will be charged for the guaranteed number. If the number of guests attending exceeds the guarantee you will be charged an additional 20% over and above regular charges for the extra guests. The reason for the up charge is that unexpected guests cause last-minute stress on everyone and embarrassment for us and the host. So, if you think you may have additional guests it will be less costly to guarantee them in advance. As a general "rule of thumb" for a wedding reception you can estimate the number to be 60% of the total amount invited. Remember each invitation usually invites at least two people. Hannibal's Catering & Events reserves the right to substitute other available food and services if necessary when the guaranteed number of guests is exceeded or when the guaranteed number is received less than 14 DAYS prior to the event.

Food and Beverages

"What happens if there is left over food?" "Since I am paying for the food, can I take whatever is left?" Due to Health Department regulations (storage and temperature) and liability insurance concerns leftover food will be disposed of. However we will pack a "go" selection of food for the bride and groom that has been stored properly.

Buffet Staffing

For a buffet for every 100 guests you need 2 Service Staff and if you are having a served dinner you need 2 servers for every 60 guests. The cost for the Service Staff is \$25.00 per hour per staff person with a minimum of 4 hours. The hours covered by this charge are the actual hours of the event and 1 hour prior to the event and 1 hour after the end of the event. For example if your event lasts 4 hours than you will be charged 6 hours for the staff. For off premise events driving time to and from the event is also added.

Bar Staffing

For alcohol service you need 1 Bartender and 1 Bar Back for every 100 guests. For events less than 100 people the charge for bartenders is \$25.00/hour. The hours covered by this charge are the actual hours of the event and 1 hour prior to the event and 1 hour after the end of the event. For example if your event lasts 4 hours than you will be charged 6 hours for the staff. For off premise events driving time to and from the event is also added.





Price Quotations

Price quotations, verbal or written, are subject to change up to 30 days prior to your event, due to fluctuations in food costs or increased costs of operation. All food and beverages served are subject to a 20% service charge and California sales tax 8.75%. In the case of extensive set up and clean up requirements needed of Hannibal's staff, a fee may be applied to the bill, to cover those hours of service.

What is the Service Charge?

The service charge is not a gratuity, but is an additional charge that is used to cover certain additional costs that are associated with each event. The front of the house service staff that works the event does not receive any part of the service charge. The service charge covers the following: Administrative costs such as appointments, scheduling, ordering, paperwork, banking and any possible credit card fees (if applicable). We also have other indirect costs such as office & setup staff that work behind the scenes on every event, but aren't included in your labor fees. Commissions and bonuses to this staff for their work on your event also come from this service charge. Liability insurance required to cover any damages or injuries caused by our staff or our equipment to any guests or property. This relieves the client of liability or responsibility when an accident is our fault. Vehicle insurance and costs not covered by a delivery/fuel charge. The service charge helps offset the costs of going the extra mile, such as handling the rental equipment and assisting with the non-catering related elements of a party, wedding or event.

