

CAMBRIA PINES LODGE



Weddings Venues & Catering

Cambria Pines Lodge

805-927-4200

cambriapineslodge.com

Your Place To Dream

Thank you for considering Cambria Pines Lodge as your wedding venue. We are proud to offer great food and on-site catering. Our romantic location has a variety of options for rehearsal, ceremonies and receptions.

We are very passionate about every event we host, and pride ourselves on providing you with professional staff, beautiful venues, and customizable menus and beverage choices.



Table of Contents

Venues	4
Information & Policies	5
Rehearsal Dinner Package	6
Hors d'Oeuvres & Displays	7
Weekend Brunch in the Garden Package	8
Lunch Selections	9
Dinner Selections	10
Vegetarian & Vegan Selections	11
Plated Children's Menu	11
Dessert Selections	11
Getting Ready Options	12
Late Night Snacks	12
Banquet Bar	13
Non-Alcoholic Beverages	13
Audio Visual Equipment & Extras	14



Venue Pricing

Ceremony Venues

		Monday - Thursday	Friday - Sunday
Gazebo- Ceremony Only	11am or 6pm* - max. 250	\$2,200**	\$2,500**
White Garden- Ceremony	up to 50 people		\$700
Green Garden- Ceremony	up to 40 people		\$800
Amphitheater- Ceremony	up to 60 people		\$700
Cambria Nursery- Ceremony	up to 100 people		\$2,500

*Ceremony and Reception times vary during the year according to time of sunset

Cocktail Hour Venues

	Monday - Thursday	Friday - Sunday
Gazebo Garden Cocktail Hour	\$300	\$300
Butterfly Garden Cocktail Hour	\$200	\$200
Cambria Nursery Cocktail Hour*	\$300	\$300

*Must include either ceremony or reception

Reception/Dinner Venues

		Monday - Thursday	Friday - Sunday
Gazebo Garden- Reception	11:30am to 4pm* - max. 220	\$2,200**	\$2,500**
Peacock Room- 4.5 hrs*	11:30am or 4pm - max 250		\$2,500
Peacock Room A (bar available) or B- 4.5 hrs*	11:30 am or 4pm - max 90		\$1,500
Sycamore Room or Treetop Room- 3.5 hrs*	up to 40 seated (no dance floor)		\$600
Cambria Nursery- Reception 3.5 hrs*	up to 100 people		\$2,500
Pizza Nook- 3.5 hrs*	up to 100 people		\$800

*Additional hour cost is \$500 - based on availability and approval from our Banquet Manager

Food and Beverage Minimums

Type of Event	Number of People	Monday - Friday & Sunday	Saturday
Daytime Luncheon Wedding	50 - 250	\$2,500	\$3,500
Evening Wedding	50 - 250	\$4,500	\$6,000
Daytime Wedding/Reception	15 - 50	\$1,200	\$1,500

Ask about our Elopement Packages! Must book within 2 months of desired event date.

Deposit Information

The total space rental fee is your deposit to reserve a date. Deposit is refundable (unless a cancellation fee is stated on contract) if cancellation is at least six months in advance and only if we re-book the same date and time.

What's Included?

- (1) Available round and long tables for all your needs; (2) Chairs; (3) Set-up and normal clean-up;
- (4) Tablecloths (white or ivory) and your choice of napkin color; (5) Tableware; (6) Professional service staff

What's Not Included?

- (1) Music; (2) Flowers and decorations; (3) Photographer; (4) Cake; (5) Officiant
- See our referral list for suggestions.

Our Commitment To You

Our years of experience will be devoted to helping you coordinate a stress-free event that will become a pleasant memory for all who attend.

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Banquet and Catering Policies

Menu Pricing

All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to your event. Pricing does not include tax or 20% service charge. We require final guaranteed payment 30 days prior to your event and final guest count 14 days prior to your event. This guaranteed count cannot fall below the contracted minimum, and the guaranteed number is what will be billed regardless if fewer attend. Additional meals added within those 10 days of the event will be subject to availability.

Outside Food and Beverage

Due to health and safety regulations, our clients and guest are not permitted to bring any outside food and/or beverages. Food may not be taken off the premises under any circumstances. Bringing in your own wine must be approved by your Banquet Manager and will be subject to a \$15 per 750ml bottle corkage fee. Any alcohol party favors with the wedding party name or information should be given in gift bags that can be delivered to guest rooms for \$2.00 per gift bag and cannot be placed on the tables due to liquor license requirements. Cake may be brought in, but must come from a professional and licensed kitchen.

Personal Belongings

We will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior to or following the event. We cannot assume responsibility for personal property brought on the premises. All items left behind after the event will be discarded 48 hours after the events end.

Event Bars

All guests will be asked to verify I.D. If at any time during the event, a minor is caught with alcohol or there is an implied or verbal harassment from any guest towards employees or other guests, your bar and/or function will shut down. We reserve the right to shut down your bar and/or event at any time with probable cause.



Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Plated Rehearsal Dinner Package

A great way to help kick off your special day at Cambria Pines Lodge!

\$55 per person (\$70.79)

****Prices apply to weddings already booked****

Minimum of 15 guests (Maximum of 50 guests on Saturdays)

Package Includes:

Premium House Champagne

Toast to the Bride and Groom as our servers pour a glass at the table to kick off the evening

Goat Cheese Crostini Appetizer

House made crostini, served with marinated tomatoes, roasted garlic and drizzled with a balsamic reduction

CPL Garden Salad

Our home-grown lettuce mix (when available) with carrots, cucumbers, cherry tomatoes and your choice of ranch, bleu cheese or balsamic vinaigrette.

Your Choice of Two Entrées:

Served with seasonal vegetables and rolls (excluding ravioli)

Prime Rib

Slow-roasted with rosemary au jus and horseradish sauce; served with garlic mashed potatoes

Grilled Salmon

Topped with sun-dried tomato and cucumber salsa, plus a rich balsamic reduction; served with rice pilaf

Vegetarian Ravioli Medley

A combination of cheese, Florentine, and butternut squash raviolis, topped with herbs from our garden and Parmesan basil cream

Grilled Chicken

Tender grilled bone-in ½ chicken with a lemon herb seasoning; served with garlic mashed potatoes

Additional Vegan/Vegetarian options available on request for an additional charge. Choices listed on Vegetarian/Vegan page.

Cambria Pines Lodge House Wine

Select two per table; Bottled by Castoro Cellar of Paso Robles Cabernet, Chardonnay or White Zinfandel

Choice of Dessert (one)

Chocolate cake, carrot cake, apple pie, cheesecake, vanilla ice cream or sorbet

White tablecloths and napkins included (colored napkins available). Banquet room rental fees will be waived for up to three hours; \$500 per hour thereafter. Inclusive prices include the 20% service charge and 7.25% sales tax. All prices subject to change without notice.

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Plated Micro Wedding Dinner Package

\$55 per person (\$70.79)

Package Includes:

Premium House Champagne

A toast to the Bride and Groom with one glass of champagne included for each guest. Additional champagne can be arranged for purchase.

Goat Cheese Crostini Appetizer

House made crostini, served with marinated tomatoes, roasted garlic and drizzled with a balsamic reduction

CPL Garden Salad

Our home-grown lettuce mix (when available) with carrots, cucumbers, cherry tomatoes and your choice of ranch or balsamic vinaigrette.

Your Choice of Two Entrées:

Served with seasonal vegetables (excluding ravioli)

Prime Rib

Slow-roasted with rosemary au jus and horseradish sauce; served with garlic mashed potatoes

Grilled Salmon

Topped with sun-dried tomato and cucumber salsa, plus a rich balsamic reduction; served with rice pilaf

Vegetarian Ravioli Medley

A combination of cheese, Florentine, and butternut squash raviolis, topped with herbs from our garden and Parmesan basil cream

Grilled Chicken

Tender grilled bone-in ½ chicken with a lemon herb seasoning; served with garlic mashed potatoes

Additional Vegan/Vegetarian options available on request for an additional charge. Choices listed on Vegetarian/Vegan page.

Choice of Dessert (one)

Chocolate cake, carrot cake, apple pie, cheesecake, vanilla ice cream or sorbet

White tablecloths and napkins included (colored napkins available). Banquet room rental fees will be waived for up to three hours; \$500 per hour thereafter. Inclusive prices include the 20% service charge and 7.25% sales tax. All prices subject to change without notice.

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Weekend Brunch in the Garden

Ceremony: 11:00am - Reception in the Garden: 11:30am - 4pm
\$60/person (\$77.22/person Inclusive)
Space Rental Not Included

Brunch Includes:

Cocktail Hour

Your choice of a mimosa, Bloody Mary, champagne or orange juice
for guests during cocktail hour directly following the ceremony
(One Per Person)

Hors d'Oeuvres

Tray of assorted seasonal fresh fruit and
a tray of assorted fresh vegetables with ranch dip

Brunch Buffet

Chef's Carving Station
with Prime Rib and Honey Baked Ham
Shrimp & Cut Alaskan King Crab
Omelette Station
Breakfast Potatoes
Croissants
Cheese Blintzes & Strawberry Sauce

Drinks

Orange juice, coffee, tea and a champagne toast

No substitutions will be allowed for this package. Additional items can be added per price list.



Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Hors d'Oeuvres & Displays

House Specialty Crostini

Choice of tray passed or displayed. Add \$50 per 100 guests for tray passing service.

Mediterranean	Feta cheese, pesto and sun-dried tomatoes (75 pcs)	\$125
Creamy Brie	Brie cheese, grilled onions and artichoke hearts (75 pcs)	\$125
Goat Cheese	Savory goat cheese, marinated tomatoes and roasted garlic, drizzled with a balsamic reduction (75 pcs)	\$125
Shrimp Ceviche	Fresh shrimp cured in citrus juices with onions, cilantro and spices (80 pcs)	\$135
Filet Bruschetta	Toasted bruschetta rubbed with olive oil and topped with filet mignon (75 pcs)	\$175

Hot Hors d'Oeuvres

Choice of tray passed or displayed. Add \$50 per 100 guests for tray passing service.

Meatballs	Choose Swedish, sweet & sour or bbq sauce. Cannot be passed (100 pcs)	\$135
Crab Cakes	Classic Maryland style, served with a spicy citrus aioli (50 pcs)	\$135
Stuffed Mushrooms	With cream cheese, red bell peppers, onion and garlic (60 pcs)	\$120
Asiago Cheese Potatoes	Potato creamers filled with Asiago cheese and onion (60 pcs)	\$100
Blackened Seared Ahi Tuna	Center-cut Ahi seared ruby rare, topped with a wasabi sauce (50 pcs)	\$160

Display Only Hors d'Oeuvres

Choice of tray passed or displayed. Add \$50 per 100 guests for tray passing service.

Shrimp	Fresh shrimp lightly poached and served with cocktail sauce (75 pcs)	\$180
Antipasto Tray*	An array of vegetable crudites, pepperoni, artichoke hearts, kalamata olives, marinated mushrooms, salami and mozzarella (150 pcs)	\$165
Gourmet Cheese Tray	Assortment of local gourmet cheeses served with crostini, salami, honey comb, fruit and nuts (150 pcs)	\$180
Vegetable Tray*	Seasonal fresh vegetables with ranch dip (150 pcs)	\$145
Baked Brie Cheese	A pastry-encased wheel of brie with crushed macadamia nuts and crackers (75 pcs)	\$110
Fresh Fruit Tray*	Assorted fresh fruit in season with vegan dip (120 pcs). Add dip for \$20	\$120
Pita Bread Slices*	Served with hummus dip and tapenade (100 pcs)	\$125

***Vegan options upon request**

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Wedding Luncheon Buffet

Available 11:30am to 3pm - Serving time is 60 minutes
Most meals can be plated for an additional \$2/person charge

Build Your Own Deli Buffet Fresh deli-sliced meats and cheese, with an assortment of breads, condiments and garnishes and choice of two salads	\$25
Pasta Bar Linguine and penne pasta accompanied by Alfredo, pesto and marinara sauces; served with garlic bread	\$28
Grilled BBQ Chicken Tender grilled chicken breast topped with barbecue sauce; served with potato salad	\$30
Salmon Filet Fresh filet of salmon drizzled with a citrus balsamic reduction; served with rice pilaf	\$31
Santa Maria Style Barbecue Mesquite marinated beef tri-tip with baked beans; served with garlic bread	\$31

Available salads for the above entrées:

- Add pasta salad for \$2 per person
- Add potato salad for \$2 per person
- Add coleslaw for \$2 per person
- Add fruit salad for \$2 per person

Available additional protein items for the above entrées:

- Add grilled chicken for \$2 per person
- Add grilled meatballs for \$3 per person
- Add sauteed shrimp for \$3 per person
- Add grilled salmon for \$5 per person

Taco Buffet Crisp taco shells and soft tortillas with seasoned ground beef, cheese, lettuce and tomato; served with refried beans, Spanish rice and sour cream	\$28
<ul style="list-style-type: none">• Add guacamole, chips and salsa for \$2 per person• Add cheese enchilada for \$2 per person• Add grilled chicken for \$2 per person• Add beef fajitas for \$4 per person• Add Carne Asada for \$4 per person	

All above banquet meals are presented buffet style and include coffee and iced tea service.
Dessert is available for an additional \$4 per person.

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Plated Only Dinner Selections

New York Steak	\$39
A 9oz beef strip marinated with fajita seasoning, topped with pico de gallo and served with jalapeno mashed potatoes	
Filet Mignon	\$42
A tender 8oz filet grilled and topped with fried onions, served with roasted potatoes	

Buffet Dinner Selections

Dinners below are presented buffet style (one entrée per event) and include dessert and coffee and iced tea service. Most meals can be plated for an additional \$2/person. Children 3 - 11 years are ½ price

Pasta Bar	\$28
Linguine and penne pasta, accompanied by pesto, Alfredo and marinara sauces; served with garlic bread	
Lemon Herb Chicken	\$34
Tender grilled 1/2 bone-in chicken breast with a lemon herb seasoning; served with rice pilaf and rolls	
Santa Maria Style Barbecue	\$35
Mesquite marinated beef tri-tip with beans and our homemade salsa; served with garlic bread	
Salmon Filet	\$37
Fresh filet of salmon drizzled with citrus balsamic reduction; served with rice pilaf and rolls	
Prime Rib*	\$42
Tender 9 oz prime beef slow roasted with garlic and herbs; served with rosemary au jus, roasted potatoes and horseradish cream	

*Carving station required for \$75 or plated option for \$4 per person required

Salad Choices for Plated & Buffet Dinners

- CPL Garden Salad- Lettuce mix, carrots, cucumbers, cherry tomatoes; choice of ranch, bleu cheese, or balsamic vinaigrette
- Field Greens Salad- Lettuce mix, sherry vinaigrette, walnuts, Gorgonzola cheese and grapes
- Bibb Salad- Butter lettuce, champagne vinaigrette, green apples and fried goat cheese
- Mexican Salad- Fresh corn, tomatoes, black beans, tortilla strips and cilantro dressing

Add-On Options for Plated & Buffet Dinners

- Add grilled chicken for \$2 per person
- Add grilled meatballs for \$3 per person
- Add sauteed shrimp for \$3 per person
- Add grilled salmon for \$5 per person
- Oven-roasted rosemary red potatoes for \$3 per person
- Rice pilaf for \$2 per person
- Roasted garlic mashed potatoes for \$2 per person
- Scalloped potatoes for \$3 per person
- Fresh green beans tossed with almonds for \$2 per person
- Potato salad for \$2 per person
- Pasta salad for \$2 per person
- Jalapeño mashed potatoes for \$2 per person

Note: All beef will be cooked medium rare to medium

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Vegetarian/Vegan Dinner Selections

Entrees include green salad, dessert and coffee and iced tea service

Plated Options

Vegan Grilled Portobello Mushroom Steak	\$30
Fresh Portobello mushrooms grilled and lightly seasoned, topped with wild rice, onions and peppers; served on a bed of baby kale	
Vegan Stuffed Pepper	\$28
Red bell pepper stuffed with quinoa, onions, bell peppers, tomatoes and cilantro on a bed of baby kale; served with fresh vegetables	
Ravioli Medley	\$30
A combination of cheese, spinach Florentine and butternut squash ravioli, topped with herbs from our garden and Parmesan basil cream	

Buffet Options

Add \$2/person for plated option. Buffet dinners are ½ price for children, 3-11 years.

Vegan Roasted Ratatouille	\$30
Roasted bell peppers, onion and eggplant tossed with house made marinara	
Spaghetti and Vegan Meatballs	\$32
Vegan spaghetti served with our house made marinara sauce and vegan "meatless" meatballs	
Roasted Vegan Vegetable Salad	\$30
Artichoke hearts, asparagus, red and yellow pepper, corn, red and yellow potatoes and roasted plum tomatoes tossed with fresh spinach and topped with avocado and Dijon balsamic vinaigrette	

Plated Children's Menu

Pasta	with marinara or butter parmesan	\$16
Chicken Fingers	with french fries or fresh fruit	\$16
Hamburger	with french fries or fresh fruit	\$16
Mini Corn Dogs	with french fries or fresh fruit	\$16

Dessert Selections

Choose one of the following with your dinner. Add \$4 per person to order dessert with lunch.

Chocolate Cake (GF available)	Vanilla or Chocolate Ice Cream
Carrot Cake	Sorbet (Vegan & GF)
Cheesecake	Gluten Free Brownies (Add \$2/person)
Apple Pie	Vegan Cookies (Add \$2/person)

Specialty desserts upon request for an additional charge

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Getting Ready Options

Getting Ready Breakfast

Platters (serves 6)

Minimum \$40 purchase required. Delivery available from 7am to 8am. Delivery service charge of 20%.

Breakfast Burritos	Vegetable burritos or bacon & egg burritos	\$21 / platter
Pastry Tray	Assorted fresh baked pastries and muffins	\$15 / platter
Fruit Parfaits	Yogurt served with fresh fruit and a sprinkle of granola	\$13 / per 1/2 dozen

To Go Boxes

Minimum 10 box purchase required. Order must be placed the evening prior. Available for pick up 7am to 8am.

No substitutions.

Breakfast Box	Each box contains 1 breakfast burrito, 1 fruit cup & 1 fresh baked muffin	\$13 / Box
	<ul style="list-style-type: none">• Add orange juice for \$3 per cup• Add coffee for \$2 per cup	

Getting Ready Lunch

Platters (serves 10)

Minimum \$50 purchase required. Available hours for delivery from 12pm to 3pm. Delivery service charge of 20%.

Turkey & Ham Sandwiches	Fresh sliced meats and cheese, kaiser roll, lettuce, tomatoes, condiments and chips	\$40 / platter
Vegetable Tray	Assorted fresh vegetables with ranch dip	\$25 / platter
Cheese & Fruit Tray	Assorted cheese, crackers and fresh fruit	\$30 / platter

Getting Ready Beverages

Bottled Water or Soda for \$3	Champagne (Tobin James) for \$22
Coffee Carafe for \$30	Bottled Domestic Beer for \$5
Orange Juice Carafe for \$15	House Wine (Cabernet, Chardonnay or White Zinfandel) for \$20

Late Night Snacks

Prior entrée purchase required. 25 person minimum order.

Churro Bar	Cinnamon churros served with chocolate sauce, vanilla frosting and sprinkles	\$5/person
Popcorn Bar	Assorted flavored popcorn; cheese, butter, caramel and candies	\$5/person
Pretzel Bar	Assorted pretzels served with an assortment of dipping sauces	\$5/person
Cookie Bar	Chef's choice of assorted cookies	\$5/person
Candy Bar	Different types of candies and chocolates on display	\$7/person
Dessert Bar	Choose five: Brownie bites, chocolate truffles, mini cupcakes, chocolate chip cookies, cheesecake bites and rice krispy treats	\$10/person

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Beverage Selections

Bar guarantee: A minimum of \$300 in cash beverage sales per bar must be met.

Beer Selection

Bottled Beer - Domestic	\$5/drink
Budweiser, Bud Light, Coors, Coors Light, Miller lite	
Bottled Beer - Premium	\$6/drink
Corona, Heineken, Stella Artois, Pacifico, Modelo Especial	
Non-Alcoholic	\$6/drink
Beck's, O'Doul's	
Kegs - Domestic	\$325/each
Budweiser, Bud Light, Coors Light	
Kegs - Premium/Import	\$400/each
805, Anchor California Lager, Blue Moon, DBA, Firestone (locally brewed)	
Guinness, Sierra Nevada, Stone IPA	

Liquor Selection

Mixed Drinks	\$7 - \$15/drink
---------------------	------------------

Wine Selection

Cambria Pines Lodge House Wine	\$20/bottle
Bottled by Castoro Cellars of Paso Robles, CA	
Cabernet Sauvignon, Chardonnay, White Zinfandel	

Champagne & Sparkling Selection

Dom Perignon	\$249/bottle
Abundant, light bubbles, lush, creamy mouthfeel	
Taittinger Brut, France	\$65/bottle
Substantive, posh texture, ample fruit flavors with lingering finish	
Laetitia Brut Rose	\$50/bottle
Rich citrus and melon flavors, crisp clean finish	
Schramsburg Demi Sec	\$39/bottle
Delicate, creamy, subtle, semi-sweet	
Mondoro Asti Spumante	\$25/bottle
Lighter, sweeter, softer fruitiness	
Kiera Bella (House Champagne)	\$20/bottle
Fine bubbles, fruit nose, delicate and harmonious	

We proudly offer prestigious Central Coast wines from local vineyards unless stated otherwise

Non-Alcoholic Beverages

Coffee and Tea Service, Assorted Sodas, Individual Milk (whole, 2%, or skim), Sparkling Flavored Water, Mineral Water (still or sparkling), Assorted Snapple Juices, Assorted V8 Juices	\$3/person
--	------------

Mocktails available upon request

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

Audio Visual Equipment & Extras

Dance Floor	\$200
Chivari Chairs	\$8/person
Upgraded Chargers	\$1/person
Heaters	\$50 each
Ceiling with String Lights Only	\$1,500 (Whole Peacock) \$750 (Half Peacock)
Upgraded Ceiling Ivory Draping and String Lights	\$5,500 (Whole Peacock) \$3,000 (Half Peacock)
Ivory Draped Backdrop (floor to ceiling approx. 27' wide)	\$1,500
Donut/Pretzel/Treat Display Wall	\$150
Treat Display Ladders (2)	\$75 each
LCD Projector, Screen, Cart and DVD Player (picture/movie slideshow)	\$150
Projector & Large Blow Up Screen	\$100
Sound System with iPod Docking Station	\$100
Stage (Maximum size 10' x 16' x 8' x 20')	\$150
Group Wi-Fi	\$50 per day
Wedding Basket Deliveries	\$2 per bag
Lawn Games (giant Jenga, corn hole, 2 table top checkers, large lawn dice)	\$50
Golf Cart Rental*	\$100 per hour

**Two hour (consecutive) minimum rental required. Available hours 2pm to 7pm.
Extended hours are not available. Liability waiver must be signed.*

Add 20% service charge and 7.25% sales tax to all food and beverage. All food and beverage prices are subject to change due to market conditions. Firm prices will be quoted 60 days prior to the event.

