



La Croix

Banquet Hall

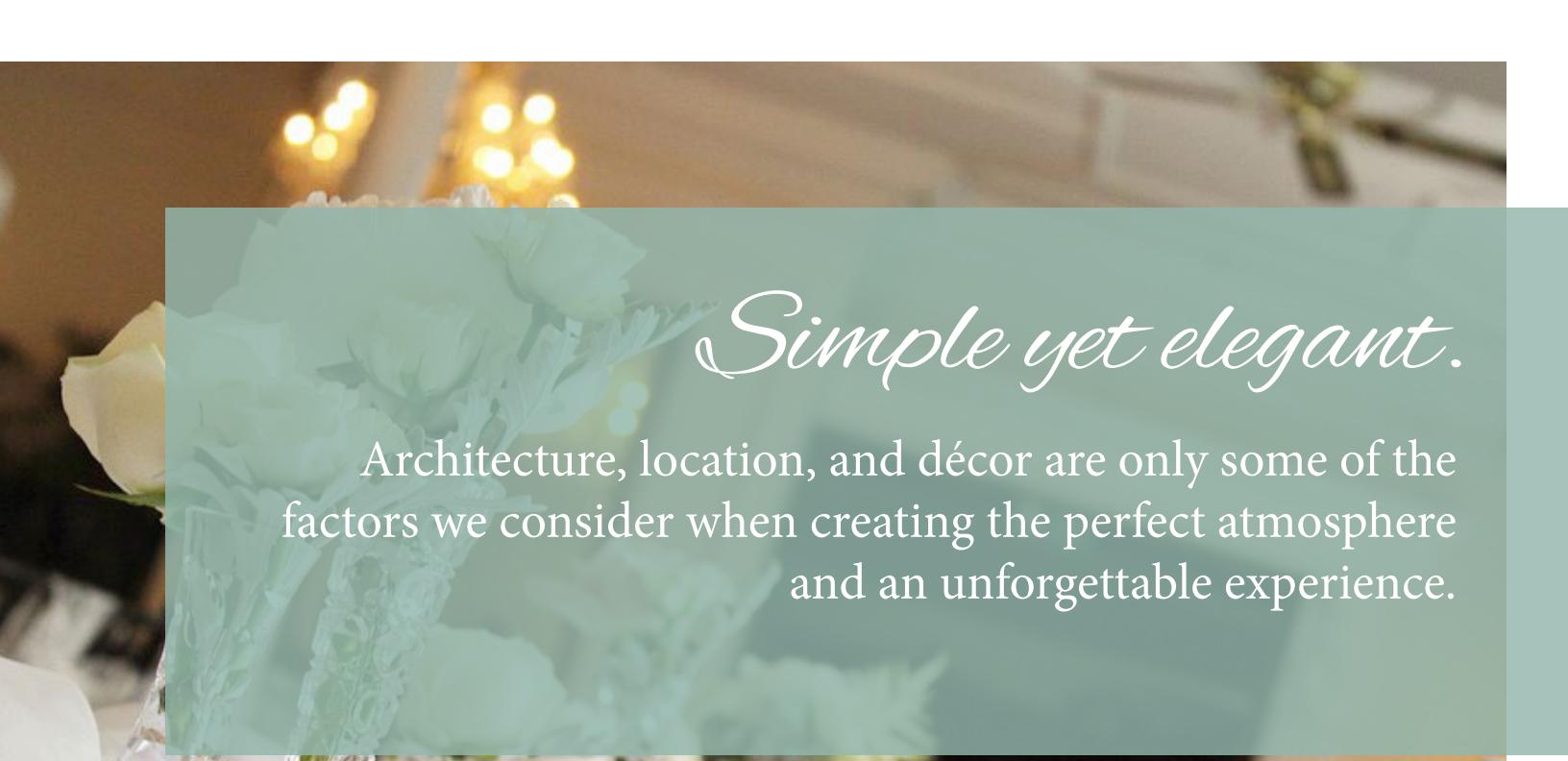
Specializing in Weddings and Corporate Events





Perfection starts here.

From business meetings to weddings, our meticulous attention to detail and professionally-trained staff will ensure that everything during your event is flawless.



Simple yet elegant.

Architecture, location, and décor are only some of the factors we consider when creating the perfect atmosphere and an unforgettable experience.





Catering Menus





Catering Menus

The La Croix banquet hall catering team is focused on helping you plan a menu that allows you to share your tastes with your guests. From extravagant weddings to dignified meetings, our versatile menu choices will fit your event needs. Mix and match dishes à la carte or select a professionally designed buffet package and customize it with our enhancements. Regardless of what you choose, we ensure that your event will be one to remember.

Brunch

Brunch selections are served with freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

BREAKFAST A LA CARTE

Hot Oatmeal with Brown Sugar & Milk 5

Petite Assorted Fruit Bowl 6

French Toast with Cinnamon Sugar 6

Yogurt, Homemade Granola, Seasonal Fruits & Berries 7

Pancetta & Brie Panini 7

Hickory-Smoked Sliced Bacon, Hash & Browned Potatoes 8

Smoked Salmon, Toasted Bagel & Cream Cheese 9

Poached Eggs over Toasted English Muffins with Canadian Bacon & Hollandaise Sauce 11

MINI CONTINENTAL BUFFET

Fresh Orange & Seasonal Juices

Sliced Fresh Fruit & Seasonal Berries

Assorted Croissants, Danish, Muffins

Applewood Smoked Bacon

Scrambled Eggs with Chives, Diced Bell Peppers & Onions

Chicken Chorizo Sausages

Display of Desserts

40 per person



DELUXE CONTINENTAL BUFFET

Fresh Orange & Seasonal Juices
Fresh Fruit & Seasonal Berries Skewers
Assorted Croissants, Danish, Muffins
Applewood Smoked Peppered Bacon
Omelette Station*
Display of Baby Greens with Assorted Dressings
Beef Chorizo with Garlic, Vinegar, Oregano & Red Pepper
Egg Roulade Stuffed with Turkey Sausage, Mushrooms & Spinach
Display of Desserts

64 per person

Enhancements

OMELETTE STATION*

Local Farm-Fresh Eggs, Egg Whites,
Egg Substitute, Ham, Cheese, Bell
Peppers, Onion, Spinach, Mushroom, & Herbs

18 per person

WAFFLE STATION*

Authentic Belgian Waffles, Fresh Berries,
Maple Syrup, Whipped Cream

15 per person

PANCAKE STATION*

Made to Order Pancakes, Fresh Sliced Fruit,
Maple Syrup, Whipped Cream

15 per person

CRÉPE STATION*

Authentic French Crêpes Made To Order,
Assorted Toppings, Nutella, Whipped Cream

15 per person

SMOOTHIE STATION*

Strawberry, Banana, Melons, Berries

10 per person

* One uniformed chef attendant required for 100 guests - Additional fee of \$175



Lunch

Lunch selections are served with freshly brewed regular and decaffeinated coffee and an assortment of hot teas.

DELI COLLECTION

Selection of Fresh Rolls, Baguettes & Sliced Breads from the Bakery

Seared Beef Tenderloin, Peppered Smoked Turkey, Italian Salami, Honey Baked Ham

Sliced Domestic and Imported Cheeses

Selection of Condiments

Portobello Mushroom Wrap

Baby Iceberg, Vine-Ripened Tomatoes, Crumbled Blue Cheese, Buttermilk Ranch Dressing

Mixed Baby Field Greens, Balsamic Beet Filet, Balsamic Vinaigrette Dressing

Nicoise Salad, Tuna, Heirloom Tomatoes, Green Beans

Field Greens, Marinated Artichokes, Croutons, Foccacia

40 per person

ITALIAN BUFFET

Bucatini with Marinara, Heirloom Tomatoes & Bocconcini Mozzarella

Linguine Carbonara with Grilled Cauliflowers, Crisp Pancetta & Finocchio Salami

Gemelli with Grilled Shrimp, Fresh Arugula, Feta Cheese & Sliced Pepperoncini

Cavatappi with Sun-Dried Heirloom Tomatoes, Fried Capers & Chopped Almonds

Classic Caesar Salad, Croutons, Shaved Parmesan

Artichoke Salad, Lemon Thyme Vinaigrette

Smoked Ham Soup With Pesto, Heirloom Tomatoes, Mozzarella, Balsamic Glaze

Tiramisu

Panna Cotta

Canolli, Ricotta Cheese

67 per person



BY THE SEA

Hearts of Romaine Lettuce with Mole Marinated Baby Shrimp, Avocado & Cilantro
Tomato & Red Onion Salad, Balsamich Vinegairette, Fresh Basil, Pecorino Cheese

Albacore Tuna with White Beans & Crispy Fried Prosciutto
Braised Halibut with Mushroom Broth, Asparagus, Shiitake Mushrooms & Red Tomatoes
Seared River Trout with Lemon Pine Nut Butter Sauce & Root Vegetables
Baked Salmon Filet with Black Olive, Capers, Citrus Sauce & Gramolata

Banana Cocoa Gâteaux
Mini Cheesecake with Berry Compote
Crème Brûlée

70 per person

ASIAN PACIFIC

Chicken Curry Coconut Soup with Carrot, Bok Choy & Scallions
Asian Coleslaw, Napa Cabbage, Carrot, Spicy Japanese Eggplant, Soy-Ginger Mirin Dressing
Vegetable Summer Rolls, Peanut Sauce

Minced Chicken and Tofu Lettuce Wraps with Kaffir Lime Sauce
Roasted Sea Bass with Thai Basil, Lemon Grass & Ginger Fresh Mint
Assortment of Sushi and Sashimi
Stir Fry Asian Greens with Soy Sauce & Ginger

Mandarin Orange Cheesecake
Mango With Coconut Sticky Rice
Tropical Fruit Skewers

64 per person



Dinner

Dinner selections are served with freshly brewed regular and decaffeinated coffee and an assortment of hot teas. Each selection requires a minimum of 25 guests.

CALIFORNIA COAST

Fisherman's Wharf Clam Chowder with Baked Oyster Crackers

Monterey Bay Calamari With Garlic And Herbs

Grilled Santa Barbara Shrimp, Crab Claws & Oysters with Classic Cocktail Sauce & Lemon

Spinach-Friis   Salad with Caramelized Apple, Point Reyes Bleu Cheese, Herbs & Port Wine Dressing

Castroville Artichoke Salad with Chioggia Gold & Red Beets, Farm Goat Cheese & Scallions

Spinach Salad with Red Onion, Bacon & Roasted Garlic Horseradish Dressing

Pan-Seared Local Halibut with Roasted Potato, Asparagus, Lemon & Tomato Buerre Blanc

Grilled Flat Iron Steak with Black Pepper & Cognac Jus

Petaluma Roasted Lemon Chicken with Rosemary

Caramel-Apple Verrine

White Chocolate Bread Pudding with Cr  me Anglaise Sauce

Strawberry Lemon Cake

Chocolate Cheesecake With Dried Fruit Coulis

136 per person



ITALIAN RIVIERA

Seafood Ceviche in Individual Glasses
Pasta e Fagioli Soup

Hearts of Romaine with Trevisio, Arugula, Watercress, Extra Virgin Olive Oil, Balsamic Vinegar
Grilled Baby Greens with Roasted Tomatoes, Olive Relish, Marinated Artichokes & Parmesan
Linguine and Clams with Parmesan Garlic Cream Sauce

Baked Barramundi Bass with Artichoke, Tomato, Roasted Garlic, Grilled Eggplant & Herb Risotto
Grilled Beef Filet with Roasted Potato, Porcini Mushroom & Barolo Jus
Baked Mahi-Mahi with Oregano, Olives, Bell Peppers, Tomatoes & Cioppino Sauce
Parmesan-Crusted Chicken Breast with Eggplant Caponata & Lemon-Caper Roasted Chicken Jus

Classic Tiramisu
Pistachio-Raspberry Delight
Peach Nougat Mousse

122 per person

BEACHSIDE BARBEQUE

Local Farm Greens with Assorted Vinaigrette, California Olives & Farmer Blue Cheese
Young Spinach Leaves with Smoked Duck, Mushrooms & Pancetta-Passion Fruit Dressing

Braised Short Ribs with Roasted Shallots, Bacon, Button Mushrooms & Marchand de Vin Demi Glace
Molasses Rubbed Barbeque Pork Chops with Jack Daniels Sauce
Guave Barbeque Glazed Salmon with Honey Mango Dressing
Carved to Order Slow-Braised Barbeque Brisket

Chocolate Pecan Pie
Peach Cobbler
White Chocolate Bread Pudding with Crème Anglaise Sauce
Brown Sugar Cream Puff with Choice of Filling

103 per person



Wine Selections

All pricing is per bottle. Please reserve your selections one week prior to your event as availability may change.

CHAMPAGNE

MIONETTO, Prosecco, Organic, Veneto, Italy, NV 85

MOET & CHANDON, "Imperial," Brut, France, NV 120

TAITTINGER, "La Francaise" Brut, Reims, NV 145

VEUVE CLICQUOT, "Yellow Label" Brut, Reims, NV 150

CHARLES HEIDSEICK, Brut Reserve, Reims , NV 150

SCHRAMSBURG, Brut, "Mirabelle", Sonoma, California, NV 165

RUINART, Brut Rose, France, NV 168

VEUVE CLICQUOT YELLOW LABEL, Champagne France, NV 245

DOM PERIGNON, Champagne, France, NV 285

KRUG, "Grand Cuvee," Brut, France, NV 495

SPARKLING WINE

LA CROIX PRIVATE LABEL, Napa Valley, California, NV 48

PIPER SONOMA, Brut, "Select Cuvée ", Sonoma, California, NV 50

CHANDON, Brut, California, NV 55

DOMAINE CARNEROS, Brut, Carneros, NV 65

CHANDON, "Etoile," Brut, Napa-Sonoma Counties 68

CHANDON, "Etoile," Rose, Napa-Sonoma Counties 80

DOMAINE CARNEROS, Brut Rose, Carneros, NV 82

IRON HORSE VINEYARDS "Wedding Cuvee" Vintage Brut, Sonoma County 88

SCHRAMSBERG "Blanc de Noir" Vintage Brut, Napa Valley 95



WHITE WINE

- PACIFIC BAY, Chardonnay, Chile 42
ANGELINE, Pinot Noir, California 48
GIESEN, Marlborough, New Zealand 48
DELOACH VINEYARDS, Chardonnay, Napa Valley, California 52
HESS SELECT VINEYARDS, Chardonnay, Green Label, Monterey 52
STERLING VINEYARDS, Napa County 55
BABICH, ORGANIC BLOCK, Marlborough, New Zealand 58
BUENA VISTA, Pinot Noir, Carneros 60
ST. FRANCIS, Cabernet Sauvignon, Sonoma County 62
PROVENANCE VINEYARDS, Rutherford 62
GARY FARRELL, Russian River 68
BURGESS CELLARS, Merlot, Napa Valley 68
CAKEBREAD CELLARS, Napa Valley 82
PONZI VINEYARDS, Pinot Noir, Oregon 83
WILLAKENZIE ESTATE, "Pierre Leon," Pinot Noir, Willamette Valley 95
SILVERADO VINEYARDS, Merlot, Napa Valley 95
NEWTON "UNFILTERED," Merlot, Napa Valley 105
DUMOL, Chardonnay, Russian River 165
PAHLMEYER, Merlot, Napa Valley 225

DESSERT WINE

- EBERLE, 1989 Muscat Canelli, Paso Robles 40
KING ESTATES, Vin de Glace, Oregon (375ml) 58
MACARI, 2002 Block E, North Fork, Long Island 75
FONSECA, Late Bottle Vintage, Moscato, Late Harvest, Paso Robles 85
TAYLOR FLADGATE, 10yr Tawny 95
ROYAL TOKAJI, Five Pettonyos (500ml) 95
ROBERT PECOTA, 1999 Muscat Canelli, Passito, Napa 200



Special Packages



Catalina Ballroom

OVERVIEW: As an intimate meeting space, this is the perfect location for smaller events. Whether you plan a dignified board meeting or a welcoming get-together, the versatility of this room will ensure that it will suit any of your event needs.



PRICE RANGE: \$2,000 - \$20,000 - including Classic customization choices

MAXIMUM CAPACITY: 200

PACKAGE INCLUDES:

- Full day use of site
- Choice of custom theme
- Classic linens*
- Classic silverware*
- Chairs and tables for guests†
- Floral centerpieces
- Two floral arrangements for the entrance
- Three-course dinner
- Limited selection of beverages from \$40-\$60
- Choice of cake
- Table numbers with stands
- Sound system with two microphones
- One event rehearsal on the event day
- Set up & clean up
- Event planning

Theater Capacity: 150
Classroom Capacity: 75
Reception Capacity: 200
Banquet Capacity: 100
Conference Capacity: 30

*Customizable - See additional pricing for Premium choices

†Number varies based on event type

Huntington Terrace

OVERVIEW: This serene landscape is the ideal location for an intimate event. An extensive terrace provides the perfect place for guests to dine, and the ceremonial deck allows for a tranquil location to host celebratory announcements. During the spring and summer, guests can enjoy beautiful shades of green as an event backdrop. In the autumn and winter season, festivities can be held under the warm red and orange leaves.



PRICE RANGE: \$7,000 - \$70,000 - including Classic customization choices

MAXIMUM CAPACITY: 350

PACKAGE INCLUDES:

- Full day use of site
- Choice of custom theme
- 1.5 hour of professional photography
- Deluxe linens*
- Deluxe silverware*
- Chairs and tables for guests†
- Floral centerpieces
- Four floral arrangements for the entrance and ceremonial deck
- Three-course dinner
- Limited selection of beverages from \$40-\$60
- Choice of cake
- Guest book table
- Table numbers with stands
- Dance floor
- Sound system with four microphones
- One event rehearsal on the event day
- Set up & clean up
- Event planning

Theater Capacity: 280
Classroom Capacity: 120
Reception Capacity: 350
Banquet Capacity: 200
Conference Capacity: 100

*Customizable - See additional pricing for Premium choices

†Number varies based on event type

Malibu Terrace

OVERVIEW: With our location directly next to the beach, this breathtaking ocean view is the perfect accompaniment to your event. The roofed dining area seamlessly flows onto the beach, which allows for guests to enjoy the sheltered area of the hall while revelling in the stunning view.



PRICE: \$5,000 - \$75,000

MAXIMUM CAPACITY: 430

PACKAGE INCLUDES:

- Full day use of site
- Choice of custom theme
- Two hours of professional photography
- Deluxe linens*
- Deluxe silverware*
- Chairs and tables for guests†
- Floral centerpieces
- Eight floral arrangements for the entrance and terrace
- Three-course dinner
- Limited selection of beverages from \$40-\$80
- Choice of cake
- Guest book table
- Table numbers with stands
- Dance floor
- Sound system with eight microphones
- Two event rehearsals on the week of the event
- Set up & clean up
- Event planning

Theater Capacity: 370
Classroom Capacity: 130
Reception Capacity: 430
Banquet Capacity: 250
Conference Capacity: 70

*Customizable - See additional pricing for Premium choices

†Number varies based on event type

Pacific Ballroom

OVERVIEW: This elegant ballroom is sure to impress your guests with its 8-foot chandelier and skylights. French doors open onto the balcony and a spacious dining area surrounds the mahogany dance floor. With divisions in the ballroom, you can change the size of the space to fit your event size.



PRICE RANGE: \$2,000 - \$80,500

MAXIMUM CAPACITY: 450

CHOICE OF PACKAGES:

PACKAGE A:

- Full day use of Section A of site
- Choice of custom theme
- One hour of professional photography
- Classic linens*
- Classic silverware*
- Chairs and tables for guests†
- Floral centerpieces
- Two floral arrangements for the entrance
- Three-course dinner
- Selection of beverages from \$40-\$60
- Choice of cake
- Table numbers with stands
- Dance floor
- Sound system with two microphones
- One event rehearsal on the event day
- Set up & clean up
- Event planning

Theater Capacity: 130
Classroom Capacity: 50
Reception Capacity: 150
Banquet Capacity: 90
Conference Capacity: 30

*Customizable - See additional pricing for Deluxe and Premium choices

†Number varies based on event type

PACKAGE B:

Full day use of Section A and B of site
Choice of custom theme
1.5 hour of professional photography
Deluxe linens*
Deluxe silverware*
Chairs and tables for guests†
Floral centerpieces
Two floral arrangements for the entrance
Floral arch for ceremonial site
Three-course dinner
Selection of beverages from \$40-\$80
Choice of cake
Guest book table
Table numbers with stands
Dance floor
Sound system with four microphones
Two event rehearsals on the week of the event
Set up & clean up
Event planning

Theater Capacity: 260
Classroom Capacity: 100
Reception Capacity: 300
Banquet Capacity: 180
Conference Capacity: 60

PACKAGE C:

Full day use of Section A, B, and C of site
Choice of custom theme
Two hours of professional photography
Premium linens
Premium silverware
Chairs and tables for guests†
Floral centerpieces
Two floral arrangements for the entrance
Eight floral arrangements for the exits to the balcony
Three-course dinner
Selection of beverages from \$40+
Choice of cake
Guest book table
Table numbers with stands
Dance floor & stage
Sound system with eight microphones
Two event rehearsals on the week of the event
Set up & clean up
Event planning

Theater Capacity: 390
Classroom Capacity: 150
Reception Capacity: 450
Banquet Capacity: 270
Conference Capacity: 90

*Customizable - See additional pricing for Premium choices

†Number varies based on event type

Theme Selections

Each theme is custom-designed by our talented and passionate events team to reflect the nature and spirit of your event. Flowers, chair sashes, and décor will be customized according to your theme to seamlessly tie your event together. The following themes are suggestions only and can be customized if you choose.

Seashore Getaway



Citrus Kiss



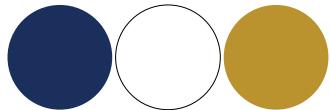
Japanese Garden



Seafoam



Business Formal



Robin's Egg Blue



Lavender



Into the Meadow



Rose Gold



Plum



Linen Selections

Our selection of linens are custom-tailored and chosen by our expert designers. Choose from our Classic options (included in all packages), or with an additional fee Deluxe and Premium choices are available. Based on your theme selection, our design team will customize the linen colors to suit your event needs.

CHOOSE FROM THE FOLLOWING:

CLASSIC:



Burlap



Polyester

DELUXE:

(includes Classic options)



Cotton

Additional \$1,000

PREMIUM:

(includes Classic and Deluxe options)



Satin



Suede

Additional \$2,000

YOUR CHOICE OF:

Restaurant Tablecloths

Table Skirts

Rectangular, Oval & Circle Table Covers

Organza and Satin Overlays

Table Runners

Chair Sashes and Covers

Banquet Napkins

Chair cushions

Curtains

Silverware Selections

From traditional to modern, our collection of silverware features a large assortment of different styles to fit special occasions and your personal tastes. Our silverware sets' generous sizes and high quality stainless steel will create the perfect tabletop display for your event.

PIECES

Dinner Fork
Salad Fork
Fish Fork
Dessert Fork
European Dinner Fork
Cocktail Fork

Teaspoon
Soup Spoon
Dessert Spoon
Tablespoon
Bouillon Spoon
Demitasse Spoon

Dinner Knife
Butter Knife
Fish Knife
European Dinner Knife



STYLES

CLASSIC OPTIONS:

Saville
Classic Rim
Classic Bead
Prim

DELUXE OPTIONS:

Luxor
Sentry
Nappa
Ultra

Additional \$250

PREMIUM OPTIONS:

Arbor Rose
Chateau
Lancer
Vogue

Additional \$350

China Selections

Our vast selection of china will suit any of your meal choices. Choose from various designs and styles to help set the perfect mood for your event. Whether it's afternoon tea or a three-course dinner, we guarantee that our china will compliment your dishes perfectly and leave a lasting impression on your guests.

PIECES

Cup and Saucer
Wine Glass
Champagne Glass
Beverage Glass
Mug

Soup Bowl
Cereal Bowl
Bread Bowl
Fruit/Dessert Bowl

Dinner Plate
Salad Plate
Bread and Butter Plate
Butter Dish
Gravy Boat

Creamer
Sugar Bowl
Salt and Pepper Shakers
Coffee Pot
Tea Pot



STYLES

CLASSIC OPTIONS:

Wide Rim
Coupe
Rolled Edge

DELUXE OPTIONS:

"Monterey" Embossed
"Sonoma" Embossed
Times Square

PREMIUM OPTIONS:

Gold Rim Embossed
"Meridian" Embossed
"Rose" Embossed

Additional \$500

Additional \$750

Seating Selections

With an array of seating choices, you can customize your event to your own desires. From garden chairs to banquet seats, choose from any of our styles to set the mood for your event.

ROUND TABLES

54" (6-8 guests per table)
60" (8-10 guests per table)
66" (8-10 guests per table)
72" (10-12 guests per

RECTANGULAR TABLES

36" x 60" (6-8 guests per table)
36" x 72" (8-10 guests per table)
36" x 96" (10-12 guests per table)

OVAL TABLES

36" x 60" (6-8 guests per table)
36" x 72" (8-10 guests per table)
36" x 96" (10-12 guests per table)

TABLE MATERIAL

Standard Folding Tables

All-Wood (Walnut, Cherry, Mahogany, Maple, Maple with Charcoal Stain, Maple with Shell Stain, Ash with Sand Stain)



CHAIR STYLES

CLASSIC OPTIONS:

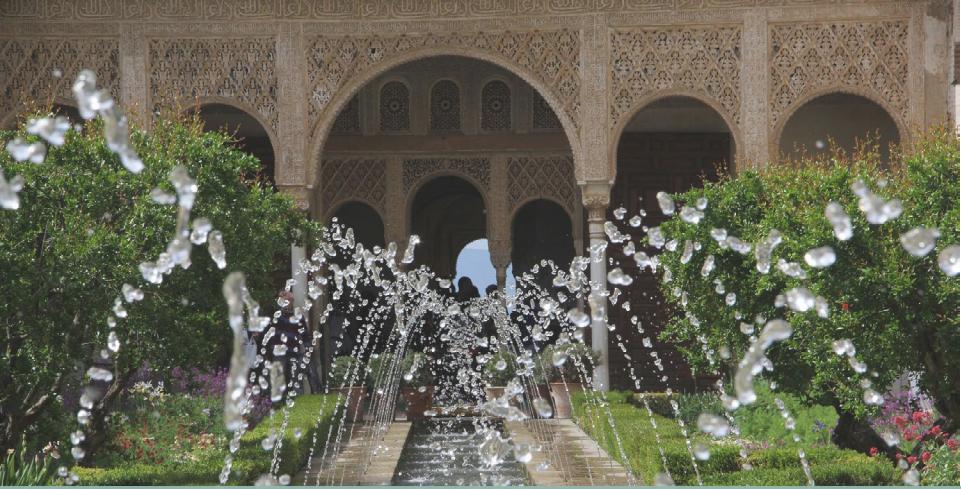
Emperor Banquet Chair
Spoon-Back Chair
Folding Garden Chair
(White, Natural Wood)

DELUXE OPTIONS:

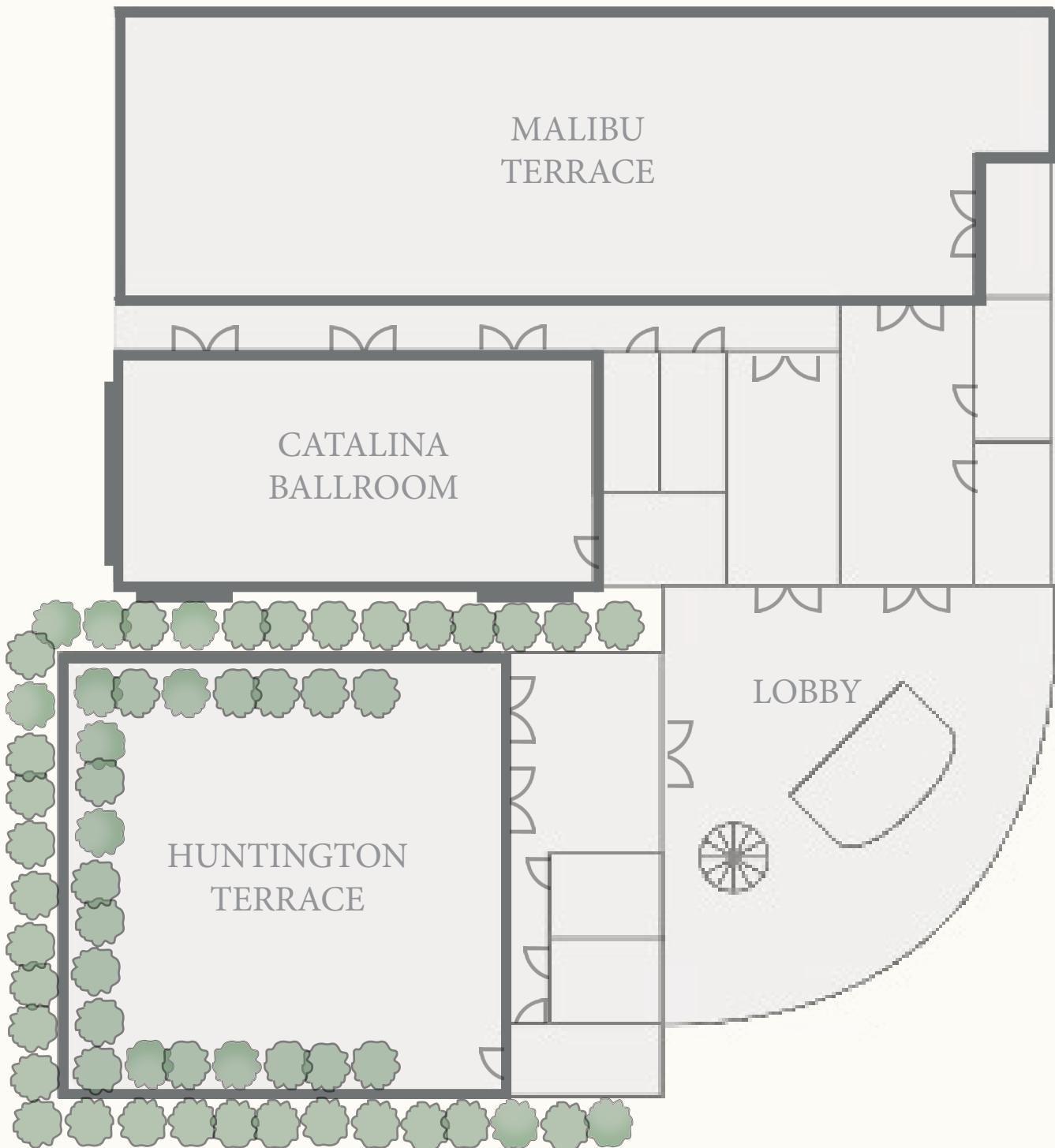
Rounded Top Chair
High Back Chair
Padded Chair

PREMIUM OPTIONS:

Tiffany Chair (White)
Chiavari Chair (Silver, Natural Wood, White)
Ghost Chair



Main Level



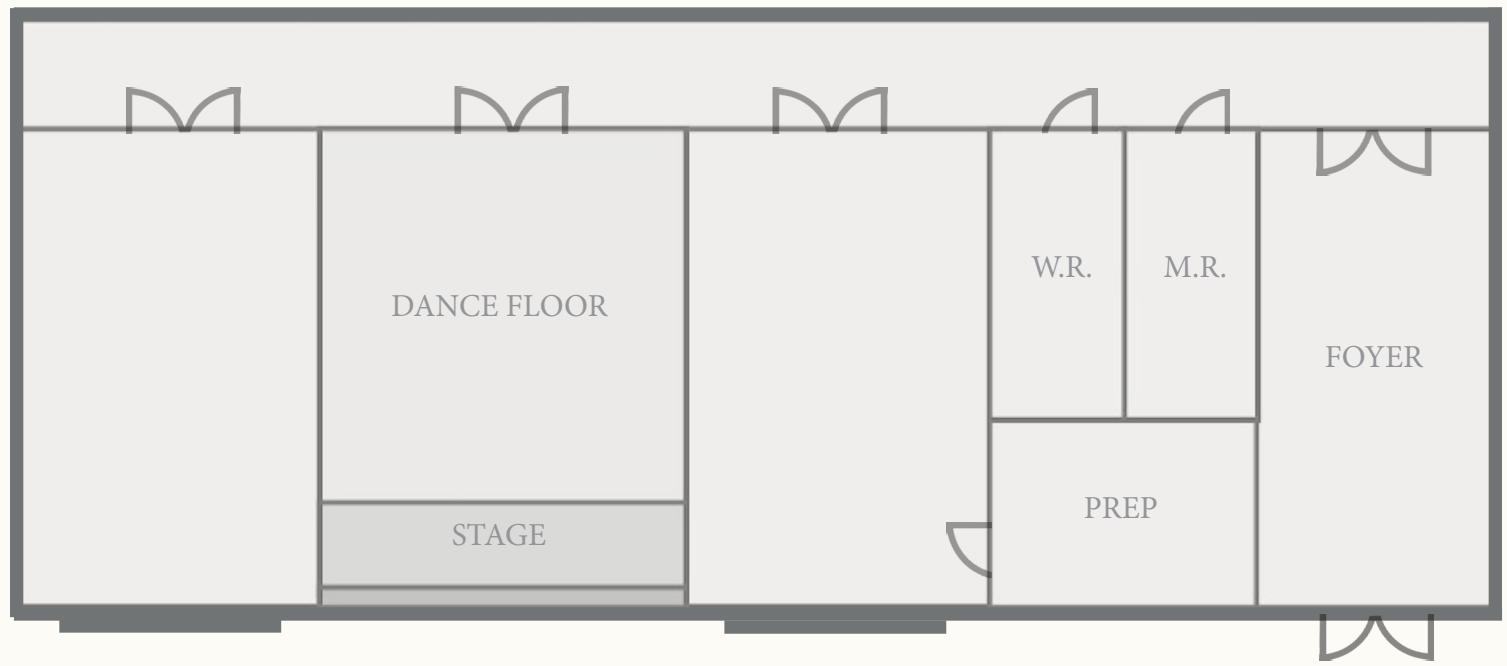
All floor plans are not drawn to scale and are for reference only.

Malibu Terrace



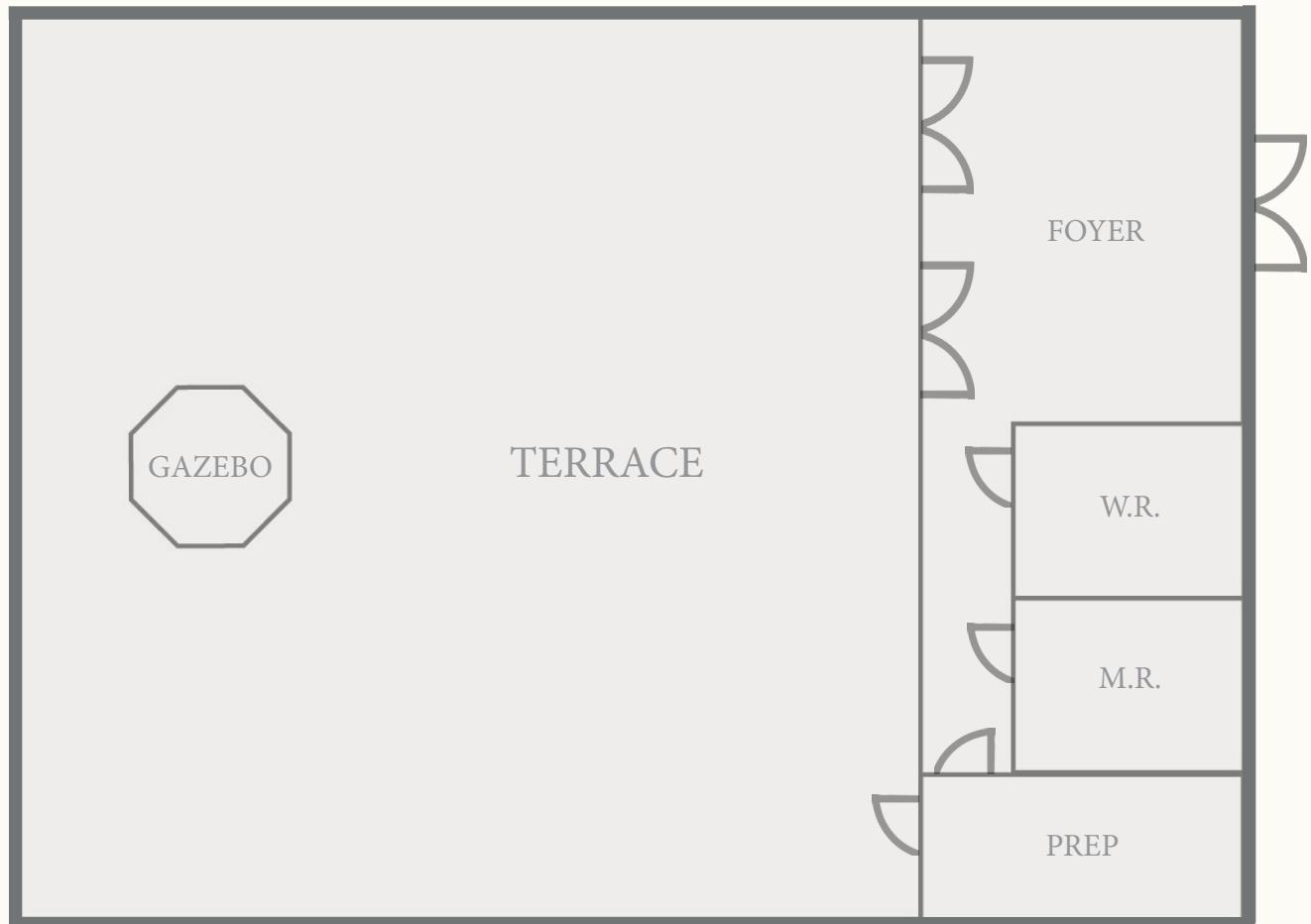
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Catalina Ballroom



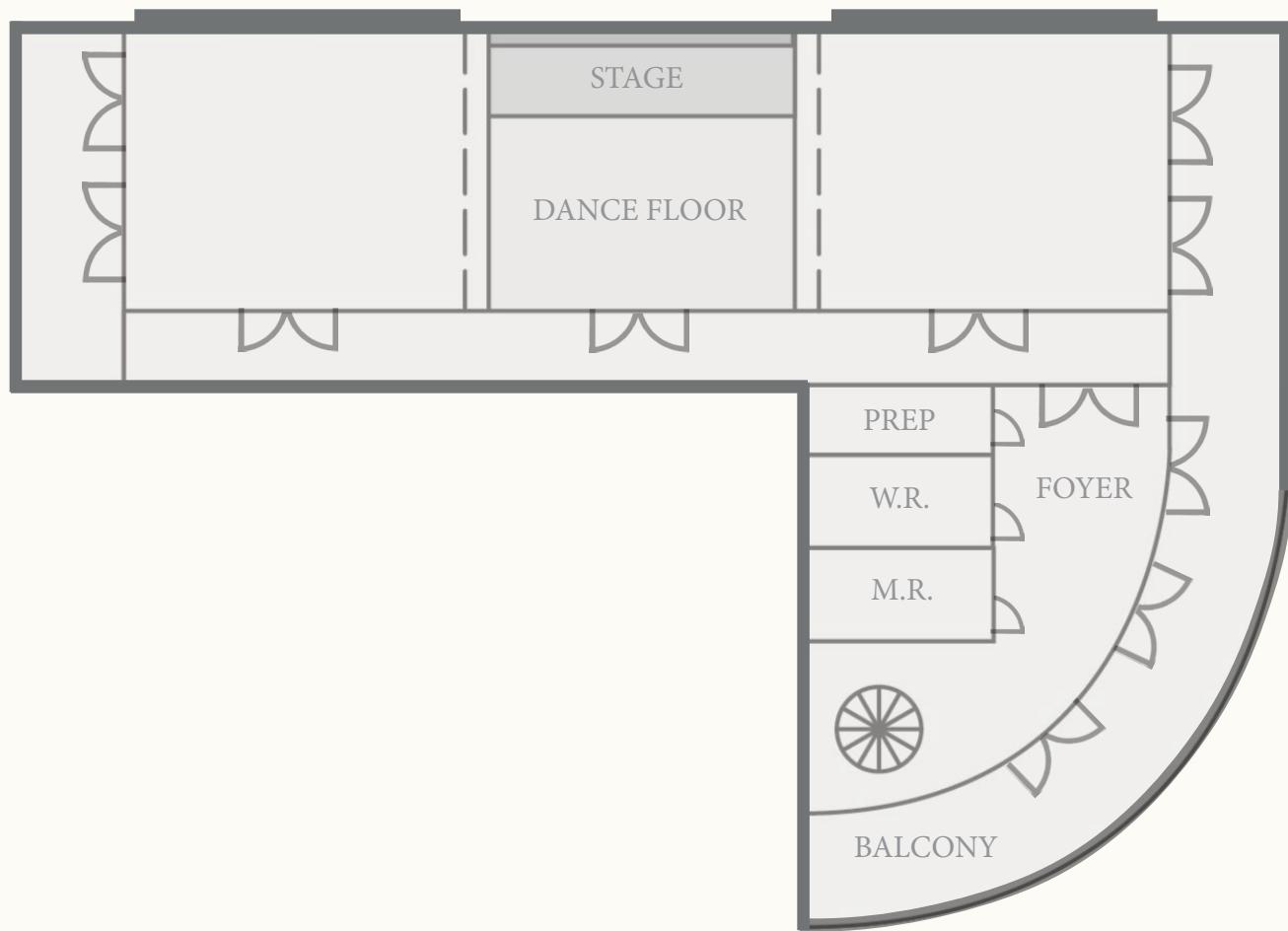
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Huntington Terrace



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Second Level



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Banquet and Corporate Events

La Croix

