



THE SOUTH MESA CLUB WEDDING PACKAGES

Dear Sir/Ma'am

Thank you for inquiring about the South Mesa Club's catering service. We have provided complete catering services to Camp Pendleton since 1974 and are proud of our reputation for excellence. The Club features a variety of banquet rooms with offerings that can accommodate simple occasions to the most elegant of receptions.

The South Mesa Club is ideally situated on a hilltop overlooking the magnificent Pacific Ocean. Our location at the Camp Pendleton exit on Interstate 5 makes it easy for you and your guests to visit us.

You may choose one of our enclosed popular menu selections or allow our catering experts to design a menu especially for you. We take great pride in the preparation and quality of our food, as well as the style and grace in which it is presented.

Your event is very important to us and our professional staff will take extra care to ensure that it is a success. For more information, please contact our office at **(760) 763-3200** or e-mail us at cainme@usmc-mccs.org. You may also view our website at <http://mccscp.com>. We look forward to serving you.

**THE MANAGEMENT AND STAFF AT THE
SOUTH MESA CLUB**

GOLDEN WEDDING PACKAGE

(Minimum of 100 Guests)

Inclusions:

*Head Table, Guest Table
Guest Book Table, Gift Table
Cake Table & Cake Cutting Fee
DJ Table, Dance Floor
Specialty Linens, Napkins and Tablecloths
Special Event Set up Fee*

Toast:

Champagne or Sparkling Cider

Hors D'oeuvres:

Choice of Two (2) Tray Passed Hors D'oeuvres

Capresse Spedini with Balsamic Glaze
Chicken Wellington
Belgian Endive Chesapeake Crab Cakes
Ahi Poke Napoleon
Brie Pyhlo Purses with Grapes
Applewood Smoked Bacon Wrapped Asparagus
Antipasto Kabobs

Entrées and Accompaniments

Caesar Salad
Chicken Scaloppini with Portobello Marsala
Steak Rollatini with Green Peppercorn Sauce
Four Cheese Ravioli Primavera
Roasted Vegetable Mèlange
Horseradish Whipped Potatoes
Fresh Baked Rolls
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Buffet - \$60.00 per person

Plated - \$55.00 per person
(Choice of One Entree)

WINE SERVICE*

*Wine is the perfect accompaniment for the wedding celebration.
Please ask to see our list of available wine selections.*

**Additional charges will apply*

18 % Gratuity will apply

THE PLATINUM WEDDING PACKAGE

(Minimum of 100 Guests)

Inclusions::

*Head Table, Guest Table
Guest Book Table, Gift Table
Cake Table & Cake Cutting Fee
DJ Table, Dance Floor
Napkins and Tablecloths
Special Event Set up Fee*

Toast

Champagne or Sparkling Cider Toast

Hors D'oeuvres

Choose Two (2) Tray Passed Hors D'oeuvres

Capresse Spedini with Balsamic Glaze
Chicken Wellington
Belgian Endive Chesapeake Crab Flakes
Ahi Poke Napoleon
Brie Pyhlo Purses with Grapes
Applewood Smoked Bacon Wrapped Asparagus
Antipasto Kabobs

Entrées and Accompaniments

Baby Green and Radicchio Salad, Cherry Tomatoes Tossed in Lemon Vinaigrette
Pomegranate Glazed Grilled Chicken Breast
Petit Beef Filet Mignon Chianti Bordelaise
Four Cheese Ravioli Primavera
Roasted Vegetable Mélange
Garlic & Herb Roasted Red Bliss Potatoes
Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

Buffet - \$69.00 per person

Plated - \$64.00 per person
(Choice of One Entree)

WINE SERVICE*

Wine is the perfect accompaniment for the wedding celebration.

Please ask to see our list of available wine selections.

**Additional charges will apply*

18 % Gratuity will apply



BEVERAGE SERVICE

LIQUOR SERVICE (Per Drink)

Well Brands	\$4.25
Call Brands	\$4.75
Premium.....	\$5.75
Super Premium (i.e., Grey Goose, Patron)	\$7.50

BEER SERVICE (Per Bottle)

Domestic Beer	\$3.50
Imported Beer	\$4.50
Premium	\$4.75
Super Premium	\$5.25
Non-Alcoholic	\$3.50

DRAFT BEER (Per Glass)

Domestic Draft Beer	\$3.50
Imported Draft Beer	\$4.00-\$5.00

HOUSE WINE SERVICE

By the Glass	\$5.00
Chardonnay (Bottle).....	\$15.00
White Zinfandel (Bottle)	\$15.00
Cabernet (Bottle)	\$15.00
Merlot (Bottle)	\$15.00

HOUSE CHAMPAGNE

Kenwood Yalupa (Bottle)	\$19.75
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HOSTED BAR AVAILABLE

18 % Gratuity will apply



WINE SELECTION
 One Case Minimum per Selection
 PRICE PER BOTTLE

CABERNET

Beringer	\$23.95
BV (Ca. Coastal)	\$25.95
Kenwood	\$27.95
Gnarly Head	\$29.95

MERLOT

Merassou	\$23.95
Trinity Oaks	\$25.95
Mondavi	\$26.95
Wente	\$29.95

CHARDONNAY

Hogue	\$24.95
De Loach	\$25.95
Blackstone	\$26.95
Hess	\$31.95

SAUVIGNON BLANC

Callaway	\$23.95
Sterling	\$25.95
Wente	\$26.95
Bonterra	\$31.95

WHITE ZINFANDEL

Kenwood	\$22.00
De Loach	\$25.00
The Show	\$24.95

BLENDS

Beringer (Chardonnay/White Zinfandel) ...	\$19.95
Columbia (Merlot/Cabernet)	\$26.00
Mirassou (Pinot/Merlot)	\$23.95
Hahn Meritage	\$39.95

CHAMPAGNE

Domaine St. Michelle	\$27.95
Temecula Creek	\$35.95
Piper Sonoma	\$37.95
Mumms	\$49.95

*Inquire about current wine and champagne
 availability and your favorites*

HOSTED BAR AVAILABLE

18 % Gratuity will apply

SOUTH MESA CLUB CATERING POLICIES AND GUIDELINES

The following information is provided to familiarize you with our club catering policies and guidelines and to assist you in the planning of a successful and memorable event. Our Catering Sales Manager will assist you with any questions you may have regarding the contents of this packet and may be reached at (760) 763-3200. After reviewing the following materials, at the conclusion of this section, please signify with your signature that you understand and agree with all applicable policies and guidelines.

EVENT BOOKING Rooms and dates will be held up to two weeks without a deposit. It is the Host/Patron's responsibility to contact the Catering Sales Office to secure the requested date and room and to deliver a deposit within the two week time frame. Your Event Space will not be considered reserved until the required non-refundable deposit has been received, along with a signed contract. Rooms are held on a first-come, first-served basis. All pricing is subject to change.

HOST/PATRON We require that one person be designated to coordinate all arrangements with the Catering Office. This can be the Host/Patron or someone designated to act on the Host/Patron's behalf. (If designated, please print person's name _____) All changes respective to the event must be communicated only through the Host/Patron, or designated person, to the Catering Office. Club management will only recognize requests from host/patron or designee.

ROOM ARRANGEMENTS Room assignments and charges are based on the projected number of guests. Room assignments may be changed should the number of guests change. Room configurations will be coordinated with and approved by the Catering Sales Manager. Unplanned room setup changes made the day of the event may incur a minimum additional labor charge of \$150.00.

TIME SCHEDULE Rooms are contracted in four-hour increments. Events that exceed their contracted number of hours will be charged 30% of the Room Rate per hour. Requests for extended hours will only be accommodated based on room availability. Saturday events are booked from 12:00-4:00 p.m. and 6:00-10:00 p.m. Saturday afternoon events may choose to pay an additional \$1,000.00 to schedule their event beyond 4:00 p.m. (e.g. 2:00 p.m. to 6:00 p.m.); otherwise the event must adhere strictly to the 4:00 p.m. ending time. (Time allotments for Host/Patron décor set-up will be based on other events booked on the same day, and may incur additional labor charges. Please check with the Catering Sales Manager)

FOOD & BEVERAGE SERVICE Menu selection takes place 90 days prior to the event. At that time, your prices will be confirmed and guaranteed. Pricing for menu selections made prior to 90 days before your event are not guaranteed. Final menu selection and event details must be provided to the Catering Sales Office at least four weeks prior to the event. Prices are standard and consistent for all authorized patrons of the Club. No group or individual may receive special prices or privileges that are not available to the patronage as a whole. No food or beverage may be brought into the club other than ceremonial cakes. Buffets will remain open for up to 1½ hours from start time. A cake-cutting service charge of \$1.00 per person will be charged for all ceremonial cakes. An 18% service charge will be added to all catered food and beverage.

Due to health and sanitation requirements and in accordance with Marine Corps Order P1700.30, all leftover food and beverage becomes the property of the club and may not leave the club premises.

GUARANTEES A minimum guarantee of the number in your party is due four (4) business days prior to your event. If a guarantee is not received by the deadline, arrangements will be based on the most recent number provided. All charges will be based on the guarantee or actual attendance, whichever is greater.

CANCELLATION The Catering Sales Manager must be notified in writing no later than four (4) weeks prior to the function in case of cancellation. Failure to do so will result in a billing for all incurred costs. **ALL DEPOSITS ARE NON-REFUNDABLE.**

BAR SERVICE Complete Bar Service is available with either Hosted Bar or Cash Bar options. Event Hosts are responsible for ensuring that no person under the age of 21 consumes alcohol. To ensure the safety of your guests, our employees are required to refuse alcohol service to any guest who does not possess a valid ID, is under the age of 21, or who appears to be intoxicated. The bar fee is \$50.00 per hour per Bartender, with a 2 hour minimum service / 4 hour maximum service. (Seventy-five guests' per Bartender is recommended) The corkage fee for wines brought into the Club is \$12.00 per bottle.

LINEN We will endeavor to provide the color of linen selected; however, circumstances beyond our control may require us to make substitutions. For linens required beyond normal dining needs or for non-dining events, see our "additional services available" section.

DECORATIONS We want your event to be memorable and encourage you to ask our Catering Sales Manager for ideas and suggestions. Table décor and floral arrangements are welcome for all functions. Decor and ceremonial accompaniments including but not limited to rice, birdseed, glitter, confetti etc; are prohibited indoors. For safety reasons, open flame décor items are not permitted. Failure to comply with the aforementioned requirements will result in additional charges for cleaning and/or repairs.

OFF-SITE EVENTS In addition to charges selected by the Host/Patron within this catering packet, surcharges to cover additional costs incurred in providing off-site service (away from the club property) will apply based on the location and type of function requested. This is to include, but not limited to, additional labor (including overtime), travel time, loading/unloading, set-up, breakdown, equipment rentals, and food preparation/holding. Once all pertinent information has been received, the Catering Sales Manager can provide an additional dollar amount for the off-site event.

SUNDAYS/HOLIDAYS A \$3500.00 Food and Beverage minimum plus premium labor charges will be required for events booked on Sundays and Holidays.

LIABILITY/DAMAGE The Club and the Marine Corps Base are not responsible for damage to, or loss of, any merchandise, equipment, clothing or other property, which occurs prior to, during, or following any catered event. The Host/Patron is responsible for the conduct of their guests and assumes full financial responsibility for any damage or loss to the premises by guests or independent contractors representing them. Fees will be assessed for any cleaning or repairs required as a result of property damage.

PAYMENT A deposit of \$750.00 per event is required at the time your event is reserved. Fifty percent (50%) of estimated charges is due at the time of menu selection. Full payment for the event is due no later than four (4) business days prior to the event.

Payment is based on the guarantee; should your actual number of guests exceed the guarantee, payment for the additional guests is due the day of the event. **NO PERSONAL CHECKS ACCEPTED.**

I have read and understand the above policies and guidelines.

Host / Patron Name _____

Host / Patron Signature _____ Date _____

ADDITIONAL SERVICES AVAIABLE

Linen Table Cloths	\$8.00 each
Linen Napkins	\$2.00 each
Specialty Napkin Fold	\$1.50 each
Specialty Linen Available	Market Price
Chairs	Market Price
Chocolate Fountain.....	Market Price
Popcorn Machine	Market Price
Tables.....	\$8.00 each
Pub Tables	\$5.00 each
Placement of Centerpiece	Minimum \$5.00 per table
Placement of Place-Setting Decór	Minimum \$1.00 per setting
Placement/Removal of Chair Covers/Sash.....	\$3.00 per chair
Portable Dance Floor (Based on Size & Availability)..	Market Price
Podium (Without Sound).....	\$20.00
Podium (With Sound)	\$80.00
Projection Screen 6 X 6	\$25.00
Proxima 10/20 Screen	\$400.00
Small Proxima Screen	\$100.00
Wedding Gazebo.....	Market Price
Ice Carving (Various Options)	Market Price
Outdoor Heater	\$50.00 each
Ramp/Portable Runway	\$400.00

Rates are based on per day use

ROOM INFORMATION

ROOM AND CAPACITIES

ROOM	ROOM CAPACITIES		
	<u>STAND-UP COCKTAILS & HORS D'OEUVRES</u>	<u>COCKTAILS & BUFFET DINNER</u>	<u>COCKTAILS & SERVED DINNER</u>
Crawford "A" or "B"	100	60	80
Crawford "A" & "B"	200	150	160
Oceanview Room	200	140	160
Las Flores Ballroom	350	275	300
Del Mar Ballroom	500	350	400
Las Flores & Del Mar Ballroom	900	650	700
Grand Ballroom	1,500	1,000	1,200
<i>(Includes Del Mar, Las Flores, and Crawford A & B)</i>			
The "O" Dining & Bar	78	n/a	78
The "O" Conference	20	20	20
The "O" Bar & Conference	98	n/a	n/a
Iron Mikes – Dance	40	n/a	40
Iron Mikes – Bar & Patio	64	n/a	64

RECOMMENDED MINIMUM AND MAXIMUM ROOM CAPACITIES

Crawford "A" or "B"	Minimum - 50	Maximum - 75
Crawford "A" and "B"	Minimum - 50	Maximum - 175
Oceanview Room	Minimum - 50	Maximum - 150
Las Flores Ballroom	Minimum - 175	Maximum - 250
Del Mar Ballroom	Minimum - 250	Maximum - 350
Las Flores & Del Mar Ballroom	Minimum - 375	Maximum - 800
Grand Ballroom	Minimum - 800	Maximum - 1,300
The "O"	Minimum - 50	Maximum - 78
The "O" Conference	Minimum – None	Maximum – 20
Iron Mikes – Dance	Minimum – None	Maximum – 40
Iron Mikes – Bar & Patio	Minimum – None	Maximum – 64

Please consult with your catering sales manager on pricing for conferences, expos, school proms and other events.

All room charges must be paid at the signing of your contract and are non-refundable.

Reservations are accepted up to one year prior to the event.

