

2016

# Marine Corps Birthday Ball

## Dinner Packages

### *Packages Include*

No Sales Tax

20% Service Charge

One (1) Ceremonial Cake *(Personalized with Unit Logo)*

Room Rental/Set-Up Fee

LCD Projector and Screens

POW/MIA Table with Spotlight

Podium with Microphone

Dance Floor

Votive Tea Light Candles and Flag Sets on Each Table

Bartender Fees

Disc Jockey

Professional Photographer

Marine Corps Traditional Colored Linen and Flag Sets

Commandant's Birthday Message Video

Two (2) Complimentary Ceremony Practices

Tickets with your Unit Name and Schedule of Events

Programs including your Guest of Honor's Biography, the Commandant's Birthday Message, and General Lejeune's Message, The Marines' Hymn and a brief history of the Birthday Ball for each guest

One (1) Complimentary Room for Guest of Honor at the Pacific Views Lodge or Del Mar Beach Resort  
*(Complimentary room is based on availability)*

## Plated Option 1

*\$47.95 per person (includes service charge)*

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### **Salad**

*Fresh Fall Greens with Sweetened Dried Cranberries garnished with Toasted Croutons And Havarti Cheese finished off with a Raspberry Vinaigrette*

### **Entrée**

*Herb Rubbed Top Sirloin cooked to perfection Oven Baked Chicken Breast drizzled with a Rich flavorful Bacon Cream Sauce Served With Ranch Style Potatoes with Shredded Cheddar and Green Onions Seasoned Vegetable Medley tossed in Herb Butter*

### **Vegetarian/Gluten Free Entrée**

*Gluten Free Penne Pasta with Fresh Ripe Tomatoes Drizzled with a Zesty Lemon Garlic Sauce*

### **Dessert**

*Ceremonial Birthday Ball Cake Or Decadent Assortment of Cheesecake with a Raspberry Coulis*

*Freshly Brewed Coffee, Iced Tea and Water*

## Plated Option 2

*\$49.95 per person (includes service charge)*

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### **Salad**

*Fresh Seasonal Greens Garnished with Sliced Toasted Almonds and Feta Cheese Completed with a Champagne Vinaigrette*

### **Entrée**

*Fire Grilled Angus Top Sirloin Marinated with Fresh Seasoning's Roasted Chicken Breast topped with a Sun Dried Tomato Infused Cream Sauce Served With Scalloped Potatoes with Bacon, Cheddar and Topped with Fresh Parsley Variety of Fresh Vegetables tossed in Herb Butter Freshly Baked Rolls and Butter*

### **Vegetarian/Gluten Free Entrée**

*Gluten Free Penne Pasta with Fresh Ripe Tomatoes Drizzled with a Zesty Lemon Garlic Sauce*

### **Dessert**

*Ceremonial Birthday Ball Cake Or Decadent Assortment of Cheesecake with a Raspberry Coulis*

*Freshly Brewed Coffee, Iced Tea and Water*

## Cash Bar Drink Prices

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*Well Brands \$4.25  
Call Brands \$4.75  
Premium Brands \$5.75  
Super Premium \$7.50  
Domestic Beer \$4.50  
Imported Beer \$4.50*

*Premium Beer \$4.75  
House Wine \$4.50  
Soft Drinks \$1.50  
Bottled Water \$1  
Band Member Meals \$11.95  
Cheeseburger or Chicken Strips  
with French Fries and a Drink*

