

# 2017 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

Customized Design 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)*

*Please call for pricing*

## Plated Option 1

\$47.95 per person (includes service charge)

### *Salad*

Crisp Winter Greens with Cherry Tomatoes,  
Crisp Cucumbers and Carrots  
Finished off with a Champagne Vinaigrette

### *Vegetarian / Gluten Free Entrée*

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

### *Entrée Duet*

Seasoned Fire Grilled Top Sirloin  
topped with a Peppercorn Sauce or  
Grilled Chicken Breast presented with a  
Rich Lemon Cream Sauce served with  
Mashed Potatoes with Caramelized Onions  
Seasoned Vegetable Medley tossed in Herb Butter  
Freshly Baked Rolls and Butter

### *Dessert*

Ceremonial Birthday Ball Cake or Decadent Cheesecake with a  
Raspberry Coulis

Freshly Brewed Coffee, Iced Tea and Water

## Plated Option 2

\$49.95 per person (includes service charge)

### *Salad*

Fresh Seasonal Greens Garnished with  
Dried Cranberries and Feta Cheese  
Completed with a Raspberry Vinaigrette

### *Vegetarian / Gluten Free Entrée*

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

### *Entrée Duet*

Signature Herb Crusted Top Sirloin finished in a  
Bourbon Cream Sauce or Roasted Chicken Breast  
topped with a White Wine Basil Infused Cream Sauce  
served with Classic Rice Pilaf  
Variety of Fresh Vegetables tossed in Herb Butter  
Freshly Baked Rolls and Butter

### *Dessert*

Ceremonial Birthday Ball Cake or Decadent Cheesecake with a  
Raspberry Coulis

Freshly Brewed Coffee, Iced Tea and Water

## Cash Bar Drink Prices

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