



Pechanga Resort & Casino

Wedding Packages



Wedding Ceremony and Reception Information

**All prices subject to 20% service charge and applicable sales tax*

Ceremony Site Rental \$400 - \$1600 based on attendee count

(Includes Venue and Chair Set Up)

Eagle's View Ballroom will accommodate 160 guests comfortably – \$800

Reception

Your Ballroom or Reception Setup includes:

Guest Book Table,

Gift Table, Cake Table

Cocktail Tables and Chairs for Cocktail Hour

Seating at Round Tables for 8-12 Guests

Head Table for Wedding Party

Complimentary: Staging and Dance Floor

Guest Rooms

The Bride and Groom receive a complimentary guest room for their

Honeymoon night with a guarantee of 150 guests in attendance of the wedding reception.

Final Guarantee Number of Attendees

The guarantee number of attendees must be communicated to the Catering office no later than 11:00am, 72 hours or (3) three business days prior to your event. Your minimum guarantee must be at least 75% of your expected number of guests as per your booking confirmation. The guarantee is not subject to reduction. If no guarantee is received at the appropriate time, the hotel will assume the number expected on the banquet event order to be correct, and charges will be made accordingly. The hotel cannot be responsible for service to more than 5% over the given guarantee.

Outside Food and Beverage

No food or beverage of any kind can be brought into the hotel by the engager, guests or invitees. Hotel Regulations do not permit removal of food at conclusion of the function.

Menu Selection

Menus and details for your wedding should be finalized with your Catering Manager at least two months prior. Our pre-printed wedding packages are offered as recommended suggestions. We would be happy to tailor a menu to your specific taste and needs. Package prices are subject to confirmation no more than SIX months prior to your wedding.



Function Space and Changing Rooms

Function rooms are assigned by the hotel according to guaranteed minimum number of people anticipated. We reserve the right to change a designated room, with notification, if the guest count increases or decreases when a specific room is requested. Additionally, we reserve the right to offer alternative function space under certain circumstances and it shall be the Hotel's prerogative to define said circumstances.

Individual Pricing

*Chair Covers \$8.00
Chivari Chairs \$6.00
Floor Length Linen \$15.00
Mirror & Hurricanes \$14.00
Cake cutting \$1.50 per person
Designer Bone Wedding China \$2.50 per person*

Labor Charge

A labor fee may apply in instances when there is excessive clean up and any damage to the physical property. Should an event run past agreed upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron.

Payment Procedures

*A \$1,500 nonrefundable deposit is required at the time of booking your event.
50% of the remaining balance is due 90 days prior to your event.
Final balance is due 72 hours prior to your event.*

Service Charge and Sales Tax

For service of all personnel, a service charge of 20% of total food and beverage will be added to the account in addition to applicable sales tax. Please note the service charge is taxable based on California State Regulation 1603(f).

Electrical Requirements

If additional electrical power is required above 20 amps for a band, DJ, coffee station, lighting, etc., additional charges will be assessed.

Liability and Cancellation Policies

The hotel WILL NOT be liable for any damage to the patron or patron's guests and will not assume responsibility for loss or damage to articles left in the hotel prior to, or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for damage done to the hotel or person as a result of the event. Patron and his/her guests will conduct the event in an orderly manner in compliance with all laws and Hotel regulations.

Cancellation: *Requested deposits are non-refundable. In the event of a cancellation, a penalty fee may be applicable. Please refer to your contract for complete cancellation policy.*



Pechanga Resort & Casino Gold Wedding Reception Luncheon
One Hour Hosted Call Brand Cocktail Reception with Hors D'Oeuvres

Sky Vodka
Bacardi Light Rum
Seagram's Gin
House Wine
Domestic & Imported Beer

Jim Beam Bourbon
Sauza Tequila
Christian Brothers Brandy
Cutty Sark Scotch
Soda, Juice, Water

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 3 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchées with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad- Please Choose One

Caesar Salad with Freshly Grated Parmesan Cheese and Pesto Croutons

OR

California Field Greens, Vine Ripened Tomatoes, English Cucumber
Served with your choice of Ranch or Italian Dressing

Selection of Entrée-Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Chicken Basilique, Broiled Marinated Chicken Breast
served with Penne Pasta and Pesto Sauce

OR

Chicken Picatta with White Wine and Capers

OR

Eggplant Provencal Tower, Grilled Eggplant layered with Buffalo Mozzarella,
Tomatoes, Basil, Garlic and Black Olives with Balsamic Glaze

OR

Teriyaki Salmon with Sticky Rice and Tri Colored Pepper Confit

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$57.00 Per Person

Reception to include Standard Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Pechanga Resort & Casino Gold Wedding Reception Dinner
One Hour Hosted Call Brand Cocktail Reception with Hors D'Oeuvres

Sky Vodka
Bacardi Light Rum
Seagram's Gin
House Wine
Domestic & Imported Beer

Jim Beam Bourbon
Sauza Tequila
Christian Brothers Brandy
Cutty Sark Scotch
Soda, Juice, Water

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 4 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchées with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad - Please Choose One

Caesar Salad with Freshly Grated Parmesan Cheese and Pesto Croutons

OR

California Field Greens, Vine Ripened Tomatoes, English Cucumber
Served with your choice of Ranch or Italian Dressing

Selection of Entrée - Please Choose One

(Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables)

Marinated Tri Tip, Tender Roasted Beef Tri Tip Thinly Sliced
and served with Wild Mushroom, Merlot Sauce

OR

Breast of Chicken Paysanne, Chicken Breast Stuffed with Brie Cheese,
Ham and Toasted Pine Nuts in a Pommery Cream Sauce

OR

Fettuccine Pomodoro, Fettuccine Lightly Tossed in Olive Oil,
Basil, Garlic, Tomatoes and Olives

OR

Grilled Salmon Glazed with Bourbon and Wild Honey Dijonnaise Sauce

OR

Grilled Breast of Chicken with Artichokes, Lemon and Rosemary

OR

Sesame Seared Chicken Breast with Ginger-Soy Butter

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$66.00 Per Person

Reception to include Standard Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Pechanga Resort & Casino Diamond Wedding Reception Luncheon
One Hour Hosted Premium Brand Cocktail Reception with Hors D'Oeuvres

Absolut Vodka
Bacardi Gold Rum
Beefeater Gin
House Wine
Domestic and Imported Beer

Jack Daniels Bourbon
1800 Reposado Tequila
Dewar's Scotch
Hennessey VS Cognac
Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Four

(Based on 4 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchées with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad - Please Choose One

Spinach Salad with Goat Cheese Croutons and Warm Bacon Dressing

OR

California Field Greens and Orange Slices served with Red Onion and Candied Walnuts

Selection of Entrée - Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Filet of Beef Brochettes skewered with Onions, Green and Red Peppers and Button Mushrooms

OR

Chicken Breast Monterey topped with Avocado, Tomato and Jack Cheese, served on a bed of Tomato Salsa

OR

Coconut Shrimp (5) with Pineapple Rum Sauce

OR

Grilled Vegetable Lasagna Tower with Roasted Garlic Tomato Sauce

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$60.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Pechanga Resort & Casino Diamond Wedding Reception Dinner
One Hour Hosted Premium Brand Cocktail Reception with Hors D'Oeuvres

Absolut Vodka
Bacardi Gold Rum
Beefeater Gin
House Wine
Domestic and Imported Beer

Jack Daniels Bourbon
1800 Reposado Tequila
Dewar's Scotch
Hennessey VS Cognac
Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Two Hot and Two Cold

(Based on 4 pieces per person)

Cold

Prosciutto and Melon
Mini Bouchées with Oriental Chicken Salad
Poached Tart Apple Cup with Bleu Cheese Mousse
Avocado and Prosciutto Canapés
Black Mission Fig and Brie Crostini
Smoked Salmon Pinwheels
Bruschetta with Red and Yellow Tomatoes & Basil

Hot

Thai Chicken or Beef Satay with Peanut Sauce
Chicken Skewers with Ancho Chili Cream
Vegetarian Phyllo Triangle
Smoked Chicken Quesadillas
Chorizo Sausage Stuffed Mushroom Caps
Spicy Buffalo Chicken Wings with Bleu Cheese Dip
Pork & Vegetable Spring Roll with Sweet Thai Sauce

Salad- Please Choose One

Marinated Bay Shrimp Salad served with Cucumber, Iceberg Lettuce and Louie Dressing

OR

California Field Greens, Vine Ripened Tomatoes, English Cucumber

Served with your choice of Ranch or Italian Dressing

OR

Boston Bibb Lettuce, Caramelized Walnuts, Crumbled Blue Cheese, Cranberries with Herb Ranch Dressing

Selection of Entrée-Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Medallions of Pork Tenderloin wrapped in Applewood Bacon and served with Apricot Sherry Compote

OR

Rosemary Crusted Prime Rib with Au Jus and Horseradish Cream and Garlic Mashed Potatoes and Micro Vegetables

OR

Grilled Vegetable Lasagna Tower with Roasted Garlic Tomato Sauce

OR

Macadamia Encrusted Sea Bass served with Tropical Salsa and Balsamic Reduction

Dessert

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$74.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Pechanga Resort & Casino Platinum Wedding Reception Luncheon
One Hour Hosted Super-Premium Brand Cocktail Reception with Hors D'Oeuvres

Grey Goose Vodka
Myer's Dark Rum
Bombay Sapphire Gin
House Wine
Domestic and Imported Beer

Jack Daniel's Single Barrel Bourbon
Patrón Silver Tequila
Chivas Scotch
Courvoisier VSOP Cognac
Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Two

(Based on 4 pieces per person)

Cold

Korean Barbeque Beef with Grilled Asparagus
Artichoke Bottom with Salmon Mousse
Cherry Tomato Filled with Pesto Mozzarella
Chinese Red Pork Barbeque on Cucumber Cup
Smoked Yellowtail on Herb Sourdough with Remoulade
Mini Bouchée with Chicken Mousse and Fresh Herbs
Marinated Scallops in the Shell with Lemon Dill Dressing

Hot

Goat Cheese, Pear and Cracked Pepper Tartlette
Spicy Scallops with Applewood Smoked Bacon
Crabmeat Stuffed Mushrooms
Chicken, Cheese and Olive Empanada
Crispy Cajun Beef Ravioli with Spicy Remoulade Sauce
Mini Crabcakes with Lemon Dill Sauce
Bourbon Sweet Mustard Glazed Chicken Skewers

Salad - Please Choose One

Bay Shrimp and Iceberg Lettuce Salad served with Louie Dressing

OR

Vine Ripened Tomato and Asparagus Salad with Citrus Vinaigrette

OR

Assorted Baby Lettuces with Purple Basil, Hearts of Artichoke and Palm, Pear Tomato and Feta Cheese

Selection of Entrée - Please Choose One

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Rosemary Crusted Prime Rib served with Horseradish Cream and Au Jus

OR

Ginger Lime Seared Salmon served with Confetti Rice and Tropical Fruit Salsa

OR

Applewood Smoked Bacon wrapped in Tenderloin of Pork served with Our Spicy Mango Chutney

OR

Roasted Vegetables with Cous Cous in a Puff Pastry Bundle served with Pesto Oil and Balsamic Reduction

Dessert

Chocolate Covered Strawberries

Pechanga Banquet Staff to Slice, Plate and Served Wedding Cake with Regular and Decaffeinated Coffee

\$64.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Pechanga Resort & Casino Platinum Wedding Reception Dinner
One Hour Hosted Super-Premium Brand Cocktail Reception with Hors D'Oeuvres

Grey Goose Vodka
Myer's Dark Rum
Bombay Sapphire Gin
House Wine
Domestic and Imported Beer

Jack Daniel's Single Barrel Bourbon
Patrón Silver Tequila
Chivas Scotch
Courvoisier VSOP Cognac
Soda, Juice & Water

Hors D'Oeuvres Passed Butler Style-Select Two Hot and Two Cold

(Based on 4 pieces per person)

Cold

Korean Barbeque Beef with Grilled Asparagus
Artichoke Bottom with Salmon Mousse
Cherry Tomato Filled with Pesto Mozzarella
Chinese Red Pork Barbeque on Cucumber Cup
Smoked Yellowtail on Herb Sourdough with Remoulade
Mini Bouchée with Chicken Mousse and Fresh Herbs
Marinated Scallops in the Shell with Lemon Dill Dressing

Hot

Goat Cheese, Pear and Cracked Pepper Tartlette
Spicy Scallops with Applewood Smoked Bacon
Crabmeat Stuffed Mushrooms
Chicken, Cheese and Olive Empanada
Crispy Cajun Beef Ravioli with Spicy Remoulade Sauce
Mini Crabcakes with Lemon Dill Sauce
Bourbon Sweet Mustard Glazed Chicken Skewers

Salad - Please Choose One

Rock Shrimp and Lobster Martini with Spicy Cocktail Sauce and Tomato Confit

OR

Tossed Asparagus Tips with Finely Sliced Prosciutto Ham, Watercress and Boston Lettuce

OR

Spinach Greens with Goat Cheese, Chopped Eggs, Sliced Mushrooms and Warm Bacon Dressing

Selection of Entrée - Please Choose Two

Plated Dinners include: Rolls, Butter, Chef's Choice of Starch and Vegetables

Filet Mignon Aged and Broiled to Perfection served with Brandy Dijon Mustard Sauce

OR

Grilled and Marinated Rack of Lamb served with Madeira Peppercorn Reduction

OR

Halibut with Olive Tarragon Bread Crumbs served with Roasted Tomato Garlic Coulis

OR

Roasted Vegetables with Cous Cous in a Puff Pastry Bundle served with Pesto Oil and Balsamic Reduction

Dessert

Chef's Sweet Table to include Miniature Pastries and Fruit Tarts

Pechanga Banquet Staff to Slice, Plate and Serve Wedding Cake with Regular and Decaffeinated Coffee

\$78.00 Per Person

Reception to include White or Ivory Table Linens, Gift Table, Head Table, Dance Floor

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Revised 10/12/16



Banquet Beverage Packages

*A Fully Stocked Bar Featuring Call, Premium Brands or Deluxe Brands
Red and White wines, Imported and Domestic Beer,
Soft Drinks, Mineral Waters and Mixers*

Specialty Bars – Martinis, Margaritas, Daiquiris,

Martini Bar

*Classic Martini (Vodka or Gin) Cosmopolitan
Apple-tini, Lemon Drop or Chocolate-tini*

Margarita Bar

Classic Margarita, Strawberry, Raspberry

Daiquiris

Strawberry, Banana, Raspberry, Pomegranate

Beverage Packages

Per Person Basis

| | <u>Silver</u> | <u>Gold</u> | <u>Platinum</u> |
|-----------------------------|----------------------|--------------------|------------------------|
| | <i>One Hour</i> | <i>Two Hours</i> | <i>Three Hours</i> |
| <i>Call Brands</i> | \$16.00 | \$23.00 | \$30.00 |
| <i>Premium Brands</i> | \$18.00 | \$26.00 | \$34.00 |
| <i>Super Premium Brands</i> | \$20.00 | \$29.00 | \$38.00 |

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Revised 10/12/16



Banquet Beverages

Our banquet bars are fully stocked and feature the following:

Call or Premium brands of liquors

Red, White and Rose wines

Imported, Domestic and Craft Beers

Coca Cola, Diet Coke and Sprite

All the standard mixers

Orange, Cranberry, Grapefruit and Pineapple Juices

Charges are by the beverage on a consumption basis, reflecting the actual number of beverages consumed.

Hosted Bar

(Prices + Tax + Gratuity)

Cash Bar

(Prices inclusive of Tax)

| | | |
|----------------------|--------|--------|
| Call Brands | \$6.75 | \$6.75 |
| Premium Brands | \$7.75 | \$7.75 |
| Super Premium Brands | \$8.75 | \$8.75 |
| House Wine | \$6.25 | \$6.25 |
| Domestic Beers | \$4.75 | \$4.75 |
| Craft Beers | \$7.75 | \$7.75 |
| Imported Beers | \$6.75 | \$6.75 |
| Soft Drinks | \$2.95 | \$2.95 |
| Juices | \$3.25 | \$3.25 |
| Fiji Bottled Water | \$3.00 | \$3.00 |

Pechanga Beverage Brands

| <u>Liquors</u> | <u>Call Brands</u> | <u>Premium</u> | <u>Super-Premium</u> |
|-----------------------|---------------------------|-----------------------|-----------------------------|
| Vodka | Absolut | Kettle One | Grey Goose |
| Gin | Beefeater | Tanqueray | Bombay Sapphire |
| Rum | Bacardi Light | Bacardi Gold | Bacardi Oakheart |
| Rum | Captain Morgan | Captain Morgan | Captain Morgan |
| Scotch | Dewars | Chivas | Johnny Walker Black |
| Scotch | Glenfiddich | | |
| Cognac | Hennessy | Remy Martin VSOP | Courvoisier VSOP |
| Whiskey | Jack Daniels | Crown Royal | Crown Royal Reserve |
| Whiskey | Canadian Club | Makers Mark | Makers Mark 46 |
| Tequila | Sauza Gold | Patrón Silver | Patrón Reposado |

Standard Domestic Beers:

Budweiser, Bud Light, Coors Lite

Standard Imported Beers:

Corona, Heineken, Stella

Standard Craft Beer:

Ballast Point Sculpin IPA

Soft Drinks:

Coca Cola, Diet Coca Cola, Sprite

House Sparkling Wine:

Domaine St. Michelle

House Wines

Chardonnay, Merlot and Cabernet,
Beringer White Zinfandel

Bottled Water

Fiji Bottled Water

There will be a \$100.00 fee for each bartender

All Prices are subject to change. Price does not include to 20% gratuity and 8% Sales Tax

Revised 10/12/16



Banquet Wine List

Sparkling & Champagnes

| | | | |
|----------------------|-----------------------------|-----------------|---------|
| Domaine St. Michelle | Sparkling Brut | Columbia Valley | \$28.00 |
| Wilson Creek Almond | Sparkling | Temecula Valley | \$32.00 |
| Domaine Chandon | Sparkling Blanc de Noir | Napa Valley | \$36.00 |
| Perrier-Jouet | Grand Brut Champagne | Reims, France | \$56.00 |
| Veuve Clicquot | Yellow Label Brut Champagne | Reims, France | \$95.00 |

White Wines & Rosé

| | | | |
|---------------------|------------------------|------------------|---------|
| Beringer | White Zinfandel (Rosé) | Napa Valley | \$24.00 |
| Sycamore Lane | Chardonnay | California | \$24.00 |
| Firestone Vineyards | Chardonnay | Central Coast | \$25.00 |
| A to Z | Chardonnay | Oregon | \$27.00 |
| Lincort | Chardonnay | Santa Rita Hills | \$30.00 |
| Kung Fu Girl | Riesling | Columbia Valley | \$30.00 |
| Banfi San Angelo | Pinot Grigio | Toscana, Italy | \$35.00 |
| Trefethen Estate | Chardonnay | Napa Valley | \$39.00 |
| Sonoma Cutrer | Chardonnay | Sonoma Country | \$42.00 |
| Cakebread Cellars | Sauvignon Blanc | Napa Valley | \$45.00 |
| Chalk Hill | Chardonnay | Russian River | \$56.00 |

Red Wines

| | | | |
|--------------------------------|--------------------|------------------|---------|
| Sycamore Lane | Cabernet Sauvignon | California | \$24.00 |
| Sycamore Lane | Pinot Noir | California | \$24.00 |
| A to Z | Pinot Noir | Oregon | \$27.00 |
| Lincort | Pinot Noir | Santa Rita Hills | \$36.00 |
| Trivento Amando | Malbec | Argentina | \$36.00 |
| Banfi Chianti Classico Riserva | Chianti | Italy | \$38.00 |
| Sebastiani | Cabernet Sauvignon | Sonoma Valley | \$38.00 |
| Beringer "Knight Valley" | Cabernet Sauvignon | Alexander Valley | \$49.00 |
| Ferrari-Carano | Merlot | Napa Valley | \$52.00 |
| Cain Cuvée | Meritage | Napa Valley | \$60.00 |
| Grgich Hills | Cabernet Sauvignon | Napa Valley | \$80.00 |

Due to winery allocations, wines may be limited.

Additional wines are available.

Specially ordered wines must be purchased by the case.

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