

modern fairytale



Ceremony

Bride's Dressing Room
Guestbook Table
Fruit Infused Water Station
White Wooden Folding Chairs
Wired Microphone and Speaker
Patio Umbrellas / Heaters

Setup Fee

Up to 100 guests \$750
101+ Guests \$900

The Garden and Swimming Pool will be restricted for the duration of your ceremony only



hours of events



Friday

6:00 pm to 11:00 pm

Saturday

11:00 am to 3:00 pm

6:00 pm to 11:00 pm

Sunday

11:00 am to 3:00 pm

5:00 pm to 10:00 pm

Site Rental & Setup Fee

Daytime \$750

Evening \$1250

- Gift Table
- Cocktail Tables
- Patio Heaters or Umbrellas
- Security Guard

reception packages



(Minimum of 50 guests)

Plated Luncheon

2 Butler Passed Hors D'oeuvres
1 Hour Hosted Beer & Wine Bar
Champagne or Cider Toast
Salad and Lunch Entrée
Custom Wedding Cake
\$75 per person

Plated Dinner

4 Butler Passed Hors D'oeuvres
1 Hour Hosted Premium Bar
Champagne or Cider Toast
Salad and Dinner Entree
Custom Wedding Cake
\$100 per person

Included with your wedding package:

Menu Tasting
Sweetheart Table
60" Round Tables and Chiavari Chairs
Tablecloths and Napkins in Choice of Available Colors
China, Glass, and Silverware
Parquet Dance Floor
Valet Parking
Wedding Night Room Accommodation for the Bride & Groom

hors d'oeuvres

Cold

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Marinated Crispy Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
Fig, Strawberry and Brie Puff Pastry
Watermelon and Feta and Tomato Skewer
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Peppered Steak, Horseradish Cream on Crostini
Smoked Salmon, Cream Fraiche and Caviar on Potato Crisp
Seared Ahi, Wasabe Cream, Wonton Crisp, Caviar
Fresh Shucked Oysters on the Half Shell
Oyster Shooter on an Asian Spoon
Vietnamese Shrimp Roll, Cashew Sauce

Hot

Sesame Crusted Tofu, Sweet Potato Chip
Caramelized Pear and Brie Empanada
BBQ Chicken Skewer
Spicy Chicken, Corn, Cheese and Cilantro Empanada
Mini Burger, Truffle Cheese
Mini Crab Cakes, Spicy Aioli
Grilled Salmon Skewer, Sweet and Sour Sauce
Lemon Garlic Grilled Shrimp Skewer
Roasted Pancetta Basil Wrapped Shrimp Skewer
Mini Filet Mignon Wellingtons
New Zealand Lamb Chops, Mint Chutney

plated entrees

Salad

Mixed Greens Salad, Tear Drop Tomatoes, Haricot Vert, Mushrooms
Caprese Salad, Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes
Organic Mix, Candied Almonds, Sliced Pears, Gorgonzola
Baby Spinach, Walnuts, Red Onions, Sliced Apples

Enhancements

Add a second course for \$9

Grilled Shrimp, Shaved Fennel, Oranges, Baby Greens Salad
Truffle Scented Wild Mushroom Risotto
Asparagus Cream Soup
Seafood Risotto
Shrimp Bisque

Entrée

Served with Seasonal Vegetables, Dinner Rolls, Butter, Coffee, and Specialty Teas

Sesame Crusted Tofu
Sliced Potatoes, English Peas, Tear Drop Tomatoes

Pan Seared Gnocchi
Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil

Grilled Herb Marinated Chicken
Roasted Wild Mushrooms Mashed Potatoes, Whole Grain Mustard Chicken Jus

Stuffed Chicken Breast
Wild Mushrooms, Artichoke, Asparagus, Roasted Garlic Mashed
Potatoes, Oven Roasted Tomato Sauce

Pan Seared Atlantic Salmon
Dungeness Crab Risotto Cake, Pinot Noir Reduction

Porcini Mushroom Crusted Alaskan Halibut
Roasted Yukon Gold Potatoes, Balsamic Cream Sauce

Grilled Filet Mignon
\$20 upgrade per person
Horseradish Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze

Petit Filet and Lobster Tail Duo
\$30 upgrade per person
Truffle Mashed Potatoes, Grilled Asparagus, Demi-Glaze

hosted bar



Premium

(Included in Dinner Package)
Each additional hour is \$12
per person hour

Russian Standard
Sauza Gold
Bacardi
Beefeater
Dewars
Jim Beam
Seagrams 7
Budweiser
Bud Light
Coors Light
Miller Light
Corona
Glass Mountain Wines
Arrowhead Water
Coke Soda Products
Assorted Juices

Top Shelf (Upgrade)

Additional \$8 per person for
1st Hour
Each additional hour is \$18
per person

Belvedere
Don Julio
10 Cane
Tanqueray #10
Chivas 12 yr.
Crown Royal
Knob Creek
Cruzan Coconut
Hennessey VSOP
Grand Marnier
Jagermeister
Khalua
Disaranno
Midori
Budweiser
Bud Light
Miller Light
Samuel Adams (seasonal)
Guinness
Heineken
Amstel Light
Glass Mountain Wines
Fiji Artesian Water
Coke Soda Products
Red Bull
Assorted Juices

Substitutions and specialty liquors can be accommodated at an additional price

hosted bar on consumption

Premium	\$7
Top Shelf	\$10
House Wines	\$7
Domestic Beer	
Budweiser, Bud Light,	\$5
Coors Light, Miller Light	
Imported or Specialty Beer	
Amstel Light, Corona, Guinness	\$6
Heineken, Samuel Adams	
Champagne	\$8
Cognacs	\$9
Martinis	\$10
Mojitos	\$12
Soft Drinks	\$3
Red Bull	\$5
Assorted Juices	\$3
Bottled Water	\$3

One Bartender Required per 100 Guests
Service Fee of \$125.00 per Bartender
(Waived with \$1000 or more in bar sales)

Specialty "themed" drinks can be created for your event
Served from the bar or butler passed

Wine List available upon request

Wine Corkage is available at \$20.00 per bottle

wedding policies

Deposits and Final Payment

Your Catering Manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction. The Hotel requires a non-refundable deposit of 25% of the estimated charges to confirm the desired space. Full payment is due ten (10) business days prior to the date of event. A credit card authorization form is required for charges on consumption. We accept the following forms of final payment: Cashiers Check, Visa, MasterCard, American Express or Discover. Please make checks payable to Belamar Hotel.

Wedding Coordinator

The Hotel recommends that a wedding coordinator be hired by you for your special day. The coordinator is responsible for duties such as:

- Creating a time line for your wedding day, including the ceremony and reception
- Confirming details with all the vendors prior to the event
- Delivering and arranging ceremony programs, favors, place cards and any personal items
- Coordinating the ceremony, grand entrance, first dance, toasts, cake cutting and other operations during the event

Decorations

The Hotel will not permit the affixing of anything to the walls, floors or ceiling of the rooms with nails, staples, tape or any other substances. No glitter or confetti may be used on the tables or for decorating purposes. Vendors may access your function room 1 hour and 30 minutes prior to the scheduled event time to setup and is subject to availability and may incur an additional charge of \$750 labor fee for each hour.

Guest Rooms Accommodations

Please advise friends and family to contact our reservations department directly to receive the best weekend rate. Our check-in time is after 3:00 pm and checkout time is 12:00 noon. Discounted group rates are available for parties that will guarantee a minimum of 10 rooms per night. Please contact the Sales department.

Menu Planning

No food or beverages (alcoholic or otherwise) shall be brought into the hotel. For the best service, we suggest that you select one entrée for your group. For multiple entrée selections you are required to provide individual place cards indicating the guest choice of entrée.

Menu Tasting

Menu tastings are by appointments only and may be attended with a maximum of 2 guests. Your menu selections must be submitted (10) days prior to tasting.

Music

All music must end in the function rooms at 11:00 pm on Fridays and Saturdays, or 10:00 pm on Sundays.

Parking

Complimentary valet parking is provided for your guests attending an event.
Overnight parking is \$10 per vehicle.

Smoking

Smoking is not permitted in the Garden or function rooms. Please see the Front Desk for the designated smoking area.



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