

# ***Congratulations!***

*Thank you for your consideration of Balboa Inn! We know that this is an exciting time for both of you and that the beginning of wedding planning can be a bit hectic. At Balboa Inn, we strive in providing the utmost in quality and service and aim to make the planning process as pleasant and fun as possible.*

## ***Ceremony Package \$2,000***

### ***Includes***

- \*Valet Parking Pass for the Newlyweds***
- \*Ceremony Chairs***
- \*White Trellis Arch***
- \*Your Choice of White, Ivory, or Red Aisle Runner***
- \*Ancillary Tables with White, Ivory, or Black Linen (Gift, "Unity", Guestbook, etc.)***
- \*Speaker System with \*Microphone Ceremony***
- \*Rehearsal (up to One Hour) Event***

## ***Reception Package \$2,500***

### ***Includes***

***\*Banquet Tables***

***\*Chairs***

***\*Silverware,***

***\*Dinnerware***

***\*Glassware***

***\*Choice of Black, White, or Ivory Linens***

***\*Napkins***

***\*Ancillary Tables with White, Ivory, or Black  
Linen (Gift, Place Card, Guestbook, etc.)***

***\*Easels***

***\*Champagne Toast***

***\*Beverage Station Throughout Event -(Water, Iced  
Tea or lemonade, Coffee, Decaffeinated Coffee, Hot  
Tea)***

### ***Wedding Planning***

***Day of \$1,800 (must be included in your package)***

***\*Can upgrade to month of or year of depending on  
the scope of work that is needed***

# **Catering**

*All of our catering packages include  
\*2 tray passed appetizers during cocktail hour*

## **Caprese**

*Fresh Mozzarella, Sliced Roma Tomatoes, and Crisp Basil with  
Balsamic Drizzle*

## **Bruschetta**

*Freshly Diced Tomatoes, Parmesan, Basil, and Garlic Served on a  
Crispy Crostini*

## **Italian Baked Meatballs**

*Handmade Meatballs baked with Chef's Signature Sauce*

## **Crispy Cheese Ravioli**

*Served with Roma Tomato Sauce*

## **Watermelon Feta Bites**

*Fresh Watermelon drizzled with olive oil and feta cheese*

## **Spanakopita**

*Greek spinach pie with feta cheese is made with flaky phyllo sheets  
layered with a savory spinach and feta cheese filling*

## **Figs-in-a-Blanket with Goat Cheese**

*Spicy, honey-glazed figs and creamy goat cheese are baked in puff  
pastry in this fun vegetarian play on pigs-in-a-blanket*

# ***Buffet Options***

## ***Balboa Buffet***

***Fresh Bread and Butter***

***Choice of two different Appetizers***

***Caesar Salad or Seasonal Salad***

***Chicken Parmigianino or Chicken Piccata***

***Sautéed Vegetables***

***Pesto Pasta***

***\$55 per person***

## ***Siena Buffet***

***Fresh Bread and Butter***

***Choice of two different Appetizers***

***Caesar Salad or Seasonal Salad***

***Adult Mac and Cheese or Pesto Pasta***

***Sautéed Vegetables***

***Chicken Florentine***

***Grilled Salmon or Prime Rib***

***\$67 per person***

***Grand Buffet***  
***Fresh Bread and Butter***  
***Choice of two different Appetizers***  
***Caesar Salad***  
***Seasonal Salad***  
***Pesto Pasta***  
***Adult Mac and Cheese***  
***Sautéed Vegetables***  
***Grilled Salmon or Prime Rib***  
***Chicken Florentine***  
***Filet Mignon or Lamb***  
***\$120 per person***

***\*\*\*Custom Buffets can be created***

# ***Plated Dinners***

***\*All plated dinners come with fresh baked bread, a choice of salad and two appetizers***

## ***Eggplant Parmesan***

***Hand-Breaded Eggplant Baked with Mozzarella  
and Served with Chef's Signature Sauce, Penne  
Pasta and Fresh Seasonal Steamed Vegetables***

***\$55 per person***

## ***Fresh Grilled Salmon***

***Served with a Lemon Caper Sauce, Wild Rice Pilaf,  
and Fresh, Seasonal, Steamed Vegetables***

***\$67 per person***

## ***Chicken Cordon Bleu***

***Served with Wild Rice Pilaf and Fresh, Seasonal,  
Steamed Vegetables***

***\$67 per person***

## ***New York Strip Steak***

***Served with a Peppercorn Sauce, Garlic, Whipped  
Potatoes, and Fresh, Seasonal, Steamed,  
Vegetables***

***\$76 per person***

***Blackened Prime Rib***  
***Served with Garlic, Whipped Potatoes and Fresh,***  
***Seasonal, Steamed Vegetables***  
***\$82 per person***

***Black Angus Beef Tenderloin and Pan Seared***  
***Lobster Tail***  
***Served with Garlic, Whipped Potatoes and***  
***Fresh, Seasonal, Steamed Vegetables***  
***\$120 per person***

***Grilled Filet Mignon***  
***Served with a Red Wine Reduction, Garlic, Whipped***  
***Potatoes, and Seasonal, Steamed Vegetables***  
***\$85 per person***

***Branzino Bass***  
***Oven Baked Sea Bass topped with Tomatoes,***  
***Capers, and Olives and served with Mashed Potatoes***  
***and Fresh, Seasonal, Steamed Vegetables***  
***\$65 per person***

***\*Custom Menus available upon Request***

## ***Other Vendors***

***At Balboa Inn we work with you planning every detail of your wedding! We know you are busy and that planning a wedding is overwhelming. We work closely with vendor selection, event design, day of details, etiquette, and so much more. We offer photography packages, in house floral and Lighting Packages as well as rentals and candy stations and dessert bars. Our team has been called the dream team by many of our clients. We really will go the extra mile to ensure your event is zero hassle to you.***

## ***How it works***

***We believe it takes a village to raise a child and a village to execute the perfect wedding :) This is why we have created a team of experts that know the industry as well as our hotel.***

***After your initial meeting with your Wedding Planner you and your other half will set up a vendor meeting. There you will choose your vendor to complete your perfect day***



## ***The Bottom Line***

***After being a Wedding Planner for over 10 years I know that budgeting can be confusing. Brides ask all the time... What will this actually end up costing me? We are here to help. Here is a breakdown of what it will cost to have your wedding at our Venue***

### ***Average Price for 100 guests***

***Ceremony Package \$2000***  
***Reception Package \$2500***  
***Planning Package \$1800***  
***DJ \$1200***  
***Photographer \$2,100***  
***Bar \$2,500***  
***Catering \$5,500***  
***Floral \$1,500***  
***Cake \$500***  
***Chef Fee \$200***  
***Total: \$19,800***  
***Plus Tax and Service Charge***

***Upgrades that can be made***

***\*Chairs***

***\*Linens***

***\*Charger Plates***

***\*Decor***

***\*Candles***

***\*Rentals***

***\*Photobooth***

***\*Up lights***

***\*Cocktail Hour in the Breezeway instead of the bar***

***\*Upgraded Planning Packages***

***\*Upgraded Floral Packages***

***\*Invitations***