



## el PRADO

### EMERALD PACKAGE

(1) Display & 3-Course Plated Dinner  
\$129 per person

### RUBY PACKAGE

(1) Display & (3) Passed Hors d'Oeuvres  
3-Course Plated Dinner  
\$159 per person

### SAPPHIRE PACKAGE

(2) Displays & (4) Passed Hors d'Oeuvres  
3-Course Plated Dinner  
\$189 per person

### DIAMOND PACKAGE\*

Exclusive Buyout  
ALL Banquet Spaces  
Upgrade to Penthouse Suite\*  
Valet Parking for Bride & Groom  
Romance Amenity  
Honeymoon Breakfast for Two  
Sapphire Package plus \$7,500

\*Subject to availability



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## ALL PACKAGES INCLUDE:

*(75 person minimum)*

3-Course Plated Dinner

Five-Hour Reception in one of our Elegant Ballrooms

Private Reception for Bride & Groom immediately following the Ceremony

Cocktail Rounds, Dining Rounds, Chiavari Chairs \*

Bone China, Stemware, Flatware and Glassware

Floor Length Linens and Napkins (your choice of colors)

Dance Floor

Cake Cutting Service

Room Rental Fee

Deluxe Hotel Suite for Two Nights

Wedding Tasting for the Wedding Couple

(Ceremony Fee of \$1,000 includes one additional hour of event time)

*Ceremony Fee included in Diamond Package*

\* Chiavari chairs for Ruby and Sapphire packages only

Updated July 2022

Executive Chef Enrique Michel

Prices subject to 22% service charge, 9.125% sales tax, .0975% CA tourism tax

Pricing and menus are subject to change



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## **DISPLAYS**

**Emerald: select (1) Display from any Emerald color choice**

**Ruby: select (1) Display from any Ruby or Emerald color choice**

**Sapphire: select (2) Displays from any Sapphire, Ruby, or Emerald color choice**

### **FARMERS VEGETABLE CRUDITE**

*Assorted raw and grilled local and organic vegetables, with dipping sauces*

### **FRESH SEASONAL SLICED FRUIT**

*Melons, pineapple, citrus, grapes, and berries*

### **IMPORTED & DOMESTIC ARTISAN CHEESES**

*Strawberries, grapes, dried fruit, mostarda, roasted nuts, breads, and crackers*

### **CHARCUTERIE BOARD**

*Assorted cured meats, fresh mozzarella, roasted pepper, olives, roasted nuts, grain mustard and breads*

### **MEDITERRANEAN ANTIPASTI**

*Hummus, tzatziki, marinated artichokes, olives, dolma, cured meats, grilled vegetables, cucumber salad, baba ghanoush, falafel*

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## PASSED HORS D'OEUVRES

**Ruby: select (3) Passed Hors d'Oeuvres from any Ruby color choice**

**Sapphire: select (4) Passed Hors d'Oeuvres from any Sapphire or Ruby color choice**

### CHILLED

**Mt. Tam Cheese Crostini** *with strawberry balsamic*

**Goat Cheese Crostini** *with basil, marinated tomato*

**Vegetarian Fresh Rolls** *with tamarin sauce*

**Ricotta Filled Dates** *with balsamic reduction, pistachios*

**Deviled Eggs** *with spicy aioli and crispy pancetta*

**Poached Shrimp** *with cocktail sauce, horseradish aioli*

**Mini Savory Cones** *with spicy ahi tuna, daikon, wasabi aioli, tobiko*

**Curried Shrimp Salad** *on endive with cucumber, caviar*

**Dungeness Crab Summer Rolls** *with coconut peanut sauce*

### HOT

**Twice Baked Potatoes** *with chive aioli*

**Chicken Skewers** *with gochujang bbq sauce*

**Jamon Croquets** *with espelette aioli*

**Grilled Shrimp** *with salsa verde*

**Beef Sliders** *with cheddar cheese, house aioli & dill pickle*

**Albondigas** *with guajillo sauce, manchego, crispy shallots*

**Pancetta Wrapped Scallop** *with Meyer lemon aioli*

**Mini Crab Cakes** *with remoulade sauce*

**Lamb Lollipop** *with pomegranate tahini sauce*

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## DINNER BUFFET

*(add \$15 per guest to any Wedding Package)*

**Emerald, Ruby & Sapphire:** select (3) starters & (2) entrees

### STARTERS

#### Soup du Jour

**Mixed Green Salad** *with frisee, marinated beets, goat cheese*

**Caesar Salad** *with herbed croutons, parmesan*

**Kale Salad** *with savoy cabbage, quinoa, cranberries, goat cheese, almonds*

**Arugula Salad** *with seasonal fruit, parmesan, toasted pepitas*

**Caprese Tomato Salad** *with burrata cheese, balsamic, olive oil, basil*

**Israeli Salad** *with chopped cucumbers, tomatoes, onions, red wine vinaigrette*

**Chick Pea Tabbouleh** *with pine nuts, couscous, cranberries, feta*

**Fresh Seasonal Sliced Fruit**

*(Additional starter, add \$15 per guest)*

### ENTREES

**Roasted Chicken Breast** *with three peppercorn sauce*

**Chicken Piccata** *with caper beurre blanc*

**Roasted Pork Loin** *with braised cabbage, pork jus*

**Herb Crusted Salmon** *with sorrel berry sauce*

**Roasted Cod with Meyer lemon gremolata**

**Sea Bass** *with caponata sauce*

**Braised Beef Short Ribs** *with salsa verde*

**Ribeye** *with cabernet jus*

**Includes Chef Choice Vegetarian Entree**

*(Additional entree, add \$50 per guest)*

### ACCOMPANIMENTS

**Artisan Breads & Butters**

**Seasonal Vegetables & Starch**

**Assorted Petite Desserts**

**Coffee & Tea**

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## THREE COURSE PLATED DINNER

*Served with artisan breads and butter, seasonal starch and vegetable, coffee & tea*

**Emerald, Ruby & Sapphire:** select (1) starter

### STARTERS

#### Soup du Jour

**Creamy Broccoli Cheddar Soup** *with crème fraiche*

**Corn Soup** *with pepper relish*

**Roasted Tomato Soup** *with garlic croutons*

**Mixed Green Salad** *with frisee, marinated beets, goat cheese*

**Caesar Salad** *with herbed croutons, parmesan*

**Kale Salad** *with savoy cabbage, quinoa, cranberries, goat cheese, almonds*

**Arugula Salad** *with seasonal fruit, parmesan, toasted pepitas*

**Caprese Tomato Salad** *with burrata cheese, balsamic, olive oil, basil*

*(Fourth course option ~soup or salad~ for an additional \$15 per guest)*

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**ENTREES**

**Emerald:** select (2) entrees from any Emerald color choice

**Ruby:** select (2) entrees from any Ruby or Emerald color choice

**Sapphire:** select (2) entrees from any Sapphire, Ruby, or Emerald color choice

**CHICKEN & PORK**

**Roasted Chicken Breast** *with three peppercorn sauce*  
**Chicken Piccata** *lightly browned with caper beurre blanc*  
**Roasted Pork Chop** *with pork jus*  
**Pancetta Wrapped Chicken** *with herb cream sauce*

**FISH**

**Seared Salmon** *with roasted pepper coulis*  
**Grilled Mahi Mahi** *with yellow curry broth*  
**Roasted Cod** *with sorrel bercy sauce*  
**Sea Bass** *with caponata*

**BEEF & LAMB**

**Beef Short Ribs** *with salsa verde*  
**New York Strip** *with peppercorn beef jus*  
**Rack of Lamb** *with port reduction*  
**Peppercorn Ribeye Filet** *with cabernet jus*  
**Filet Mignon** *with bordelaise*

*(Chef's choice vegetarian selection available upon request)*

**DESSERT/WEDDING ENHANCEMENTS**

**Emerald, Ruby, & Sapphire:** Select (1)

**Sparkling Wine Toast**  
**Chef's Choice Petite Dessert Display**  
**Chocolate Dipped Strawberry**  
**Fresh Berries** *with brown sugar, crème fraiche*

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## COCKTAILS & SPIRITS

CHARGED ON CONSUMPTION

### CLASSIC BRANDS

	HOSTED	NO-HOST
Smirnoff Vodka, Beefeater Gin, Jose Cuervo Gold Tequila Bacardi Silver Rum, Jack Daniels Whiskey, J&B Scotch Seagram's Seven Crown Whiskey, Jim Beam Bourbon Korbel Brandy	10.00 per drink	11.00 per drink

### PREMIUM BRANDS

	HOSTED	NO-HOST
Ketel One and Absolut Vodka, Tanqueray Gin Jose Cuervo 1800 Tequila, Captain Morgan Spiced Rum Chivas Regal Scotch Whiskey, Johnnie Walker Red Label Scotch Courvoisier VS Cognac, Makers Mark Bourbon	12.00 per drink	14.00 per drink

### RESERVE BRANDS

	HOSTED	NO-HOST
Grey Goose and Belvedere Vodka, Bombay Sapphire Gin Patron Silver Tequila, Myers Dark Rum Raynal VSOP Brandy, Johnnie Walker Black Label Scotch Knob Creek Bourbon	14.00 per drink	15.00 per drink

### SIGNATURE COCKTAILS

We are happy to create signature cocktails for your event.  
Please speak with your Event Manager for inspiration and assistance.

*A 250.00 bartender fee will apply when bar purchases fall under \$500.00 in a (2) hour period*

### ADDITIONAL BEVERAGES

	HOSTED	NO-HOST
House Sparkling Wine	44.00 per bottle	13.00 per glass
House Wine (Chardonnay and Cabernet Sauvignon)	42.00 per bottle	12.00 per glass
Domestic & Imported Beers	8.00 per bottle	9.00 per bottle
Assorted Soft Drinks	6.50 each	7.00 each
Still and Sparkling Mineral Water	6.50 each	7.00 each
Sparkling Cider	22.00 per bottle	

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## HOSTED BEVERAGE PACKAGES

*Priced per guest*

*Minimum of 25 guests*

*All beverage packages include a bartender or attendant*

### CLASSIC HOSTED BRANDS

One Hour	30.00
Two Hours	40.00
Three Hours	50.00
Four Hours	60.00
Five Hours	70.00

### PREMIUM HOSTED BRANDS

One Hour	35.00
Two Hours	45.00
Three Hours	55.00
Four Hours	65.00
Five Hours	75.00

### RESERVE HOSTED BRANDS

One Hour	40.00
Two Hours	50.00
Three Hours	60.00
Four Hours	70.00
Five Hours	80.00

Hosted bar packages include house sparkling wine, Heritage Chardonnay, Heritage Cabernet Sauvignon, Imported and Domestic beers, assorted soft drinks, and bottled waters  
All charges are per guest and based on the final guarantee

### SOFT BAR

House Sparkling Wine	One Hour	25.00
Heritage Chardonnay	Two Hour	35.00
Heritage Cabernet Sauvignon	Three Hour	45.00
Imported and Domestic Beers	Four Hour	55.00
Bottled Sodas and Mineral Waters	Five Hour	65.00

### SPARKLE BAR

Sparkling Wine, Prosecco, Sparkling Cider Fresh Orange Juice, Cranberry Juice, and White Peach Puree served with mint sprigs and fresh fruit garnishes including strawberries, blueberries, raspberries and peaches, topped with lemon twists (*Garnish and fresh fruit may change based on seasonal availability*)  
20.00 per hour (3 hour minimum)

**Enhance the sparkle bar with liqueurs** add St. Germaine and Chambord  
add 10.00 per guest (3 hour minimum)

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### WHITE WINES

#### Sparkling Wine & Prosecco

Domaine Chandon, Brut	44.00
Gloria Ferrar Blanc de Noirs, Napa Valley	49.00
Roederer Estate, Alexander Valley	56.00
J Sparkling Wine, Russian River Valley	64.00
Roederer Estate Rose, Alexander Valley	68.00
Gloria Ferrar Brut Rose, Napa Valley	55.00
Schramsberg Blanc de Blancs, Northern California	74.00

#### Champagne

Veuve Cliquot Yellow Label, France	120.00
Veuve Cliquot La Grande Dame, France	265.00
Dom Perignon, France	275.00

#### Chardonnay

Heritage, Washington State	
Acacia, Carneros	42.00
Morgan, Monterey County	49.00
Sonoma Cutrer, Russian River Valley	53.00
Ferrari-Carano, Sonoma	56.00
Cakebread, Napa Valley	64.00
Rombauer, Carneros	88.00
Far Niente, Napa Valley	84.00
	110.00

#### Sauvignon Blanc

St. Supery Sauvignon Blanc, Napa Valley	
Frog's Leap Sauvignon Blanc, Napa Valley	42.00
Merry Edwards Sauvignon Blanc, Russian River Valley	48.00
Duckhorn Sauvignon Blanc, Napa Valley	58.00
	65.00

#### Fume Blanc

Ferrari-Carano Fume Blanc, Sonoma	48.00
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### RED WINES

#### Pinot Noir

Heritage, Washington State	42.00
J Pinot Noir, Russian River Valley	72.00
Saintsbury, Napa	69.00
Merry Edwards, Russian River Valley	95.00
David Bruce, Santa Cruz	84.00

#### Merlot

St. Francis, Sonoma	46.00
Flora Springs Estate, Napa Valley	52.00
Duckhorn, Napa Valley	98.00

#### Cabernet Sauvignon

Heritage, Washington State	42.00
J. Lohr Seven Oak, Paso Robles	46.00
Rutherford Hill, Napa Valley	72.00
Beaulieu Vineyards, Rutherford	74.00
ZD, Napa Valley	110.00
Stag's Leap Artemis, Napa Valley	115.00
Jordan, Healdsburg	120.00
Silver Oak, Sonoma	165.00

#### Zinfandel

St. Francis, Zinfandel, Napa Valley	46.00
Ridge, Zinfandel, Sonoma	64.00

#### Other Reds

David Bruce, Syrah, Santa Cruz	56.00
Stag's Leap, Petite Syrah, Napa Valley	65.00

**Please advise if you do not see preferred label and we will do our best to accommodate your request. Most wines are offered at the current vintage.**

*Corkage Fee of \$25.00 per 750 ml bottle*