

# BAY VIEW EVENT CENTER

## Event & Catering Services Price List

### BREAKFAST SERVICES

Sunrise Continental <i>Minimum 25 guests</i>	\$9.50 per person
Breakfast Buffet <i>Minimum 30 guests</i>	\$15.75 per person
Brunch Buffet <i>Minimum 75 guests</i>	\$40.00 per person
Champagne available	\$22/btl
Sparkling Cider available	\$13/btl
Additional Attendants	\$100.00

### LUNCHEON SERVICES

#### PLATED LUNCH

Panko-Crusted Mahi-Mahi Sandwich	\$16.75
Mediterranean Wrap   \$14.75, with chicken	\$15.75
Turkey, Swiss & Avocado Sandwich	\$14.75
Ciabatta Club	\$14.75

#### ENTRÉE SALADS

Dessert available, additional	\$2.00 per person
Chicken Caesar Salad   Add flat-iron steak for \$17.95	\$14.75
Shrimp & Avocado Salad	\$14.75
Greek Salad	\$14.75

#### ENTRÉES

Dessert available	Additional \$2.00 per person
Charbroiled Fresh Catch	Market price
Panko-Crusted Chicken	\$14.75
Ravioli	\$14.75
Roast Breast of Turkey	\$15.75
London Broil	Market price
Chicken Del Mar	\$16.75

LUNCH BUFFET <i>Minimum 40 guests</i>	\$15.00 per person
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#### DELUXE LUNCH BUFFET *Minimum 50 guests*

2 Entrées	\$18.00 per person
3 Entrées	\$20.25 per person

## DINNER SERVICES

SERVED DINNERS *Desserts available, additional \$2.00 per person.*

### ENTRÉES

Flat Iron Steak	\$33.75
Flat Iron Steak Oscar	\$35.75
Angus Prime Rib of Beef <i>Minimum 15 guests</i>	\$38.25
Filet Mignon	Market price
Shrimp Veracruz	\$33.50
Chef's Seasonal Catch	\$33.50
Airline Breast of Chicken	\$29.50
Panko Crusted Chicken	\$30.50

### DINNER COMBINATIONS

Steak and Panko Crusted Chicken	\$33.50
Steak and Chef's Seasonal Catch	\$35.25

### MEXICAN BUFFET *Minimum 50 guests*

2 Entrées	\$34.50 per person
3 Entrées	\$37.75 per person

### ITALIAN DINNER BUFFET *Minimum 50 guests*

2 Entrées	\$35.75 per person
3 Entrées	\$38.75 per person

### SOUTHERN DINNER BUFFET *Minimum 50 guests*

2 Entrées	\$34.50 per person
3 Entrées	\$37.75 per person

### DINNER BUFFET *Minimum 50 guests*

2 Entrées	\$35.00 per person
3 Entrées	\$37.75 per person
Carved Items - One chef attendant	Complimentary
Additional Carvers	\$100 each

### PREMIUM DINNER BUFFET

2 Entrées	\$38.00 per person
3 Entrées	\$41.00 per person
Carved Items - One chef attendant	Complimentary
Additional Carvers	\$100 each

### U.S. MARINE CORPS MESS NIGHT / DINING IN

Package 1	\$65.00 per person
Package 2	\$55.00 per person

U.S. MARINE CORPS PROFESSIONAL DINNER \$50.00 per person

## HORS D'OEUVRES TRAYS

Charcuterie Board	Serves 50/\$300.00	Serves 75/ \$425.00
Hummus Platter	Serves 25/\$80.00	Serves 50/\$160.00
Roasted Vegetable Display	Serves 25/ \$95.00	Serves 50/\$185.00
Antipasti Display	Serves 25/ \$135.00	Serves 50/\$265.00
Deli Selection	Serves 25/\$240.00	Serves 50/\$475.00
Garden Vegetable Basket	Serves 50/\$125.00	Serves 100/\$240.00
Marketplace Fine Cheese Assortment	Serves 50/\$150.00	Serves 100/\$290.00
Fresh Fruit Tray	Serves 50/\$125.00	Serves 100/\$240.00

## TEA SANDWICHES & PINWHEELS

Bite-sized finger sandwiches <i>50 pieces per flavor</i>	\$95.00/per 50 pieces
Mini tortilla rounds <i>50 pieces per flavor</i>	\$105.00/per 50 pieces

## COLD HORS D'OEUVRES

Deviled Eggs	\$36.00/per 48 pieces
Blue Cheese Endive Boat	\$150.00/per 50 pieces
Crab Cucumber Bites	\$150.00/per 50 pieces
Chicken Cucumber Bites	\$120.00/per 50 pieces
Antipasto Skewers with Mozzarella	\$105.00/per 50 pieces
Grilled Vegetable Flatbread	\$135.00/per 50 pieces
Cocktail Shrimp on Ice	\$350.00/per 100 pieces
Bruschetta	\$62.50/per 50 pieces
Salmon Mousse Canapé	\$135.00/per 50 pieces
Tortilla Chips and House-Made Salsa	\$45.00
Guacamole <i>(3 pounds) serves 30-40</i>	\$35.00
French Onion Dip with Kettle Chips <i>serves 30-40</i>	\$95.00

## DESSERT BITES

Churros	\$150.00/per 50 pieces
Chocolate, caramel or fruit dipping sauce	\$25.00/per order
Chocolate Mousse	\$150.00/per 50 pieces
Cream Puffs	\$150.00/per 50 pieces
Mini Cheesecake Assortment	\$85.00/per 35 pieces
Dessert Bar Assortment	\$135.00/per 50 pieces
Fresh Baked Cookies	\$34.00/per 2 dozen
Brownie Bites	\$80.00/per 50 pieces
Cupcakes	\$18.00/per dz.

## WARM DIPS

Baked Brie and Walnuts in Puff Pastry <i>serves 40</i>	\$80.00
Warm Crab and Artichoke Dip <i>serves 40</i>	\$140.00
Warm Spinach and Artichoke Dip <i>serves 40</i>	\$110.00
Warm Cheese Dip with Pretzels with assorted mustards <i>serves 40-50</i>	\$130.00

## TRAY-PASSED HORS D'OEUVRES

Chef's Selection	\$9.25 per person
Premium Selection	\$11.25 per person

## HOT HORS D'OEUVRES

Brie Crostini	\$140.00/per 50 pieces
Spanakopita Bites	\$140.00/per 50 pieces
Lamb Lollipops	\$225.00/per 50 pieces
Chicken Spring Roll	\$85.00/per 50 pieces
Asian Chicken Skewers	\$125.00/per 50 pieces
Breaded Chicken Tenders	\$80.00/per 50 pieces
Bacon-Wrapped Scallops	\$135.00/per 50 pieces
Meatballs	\$135.00/per 100 pieces
Pork Pot Stickers	\$100.00/per 50 pieces
Phyllo-Wrapped Asparagus Spears	\$125.00/per 50 pieces
Stuffed Mushrooms	\$120.00/per 50 pieces
Potato Skins	\$110.00/per 50 pieces
Chicken Wings	\$70.00/per 50 pieces
Beef Empanadas	\$150.00/per 50 pieces
Coconut Shrimp	\$135.00/per 50 pieces
Beef Wellington	\$150.00/per 50 pieces
Quesadillas	\$80.00/per 50 pieces per flavor
Arancini	\$150.00/per 50 pieces
Vegetable Samosa	\$130.00/per 50 pieces
Dates Wrapped in Bacon	\$135.00/per 50 pieces
Quiche Florentine or Quiche Lorraine	\$110.00/per 50 pieces per flavor

## CARVED MEATS AND STATIONS

Beef Tenderloin <i>Yields 75-3 oz sandwiches</i>	\$535.00
Tri-Tip <i>Yields 75-3 oz sandwiches</i>	\$325.00
Certified Angus Top Sirloin Of Beef <i>Yields 120 - 2 oz sandwiches</i>	\$430.00
Herb-Crusted Breast of Turkey <i>Yields 75 - 2 oz sandwiches</i>	\$275.00
Brown Sugar and Dijon Glazed Ham <i>Yields 120 - 2 oz sandwiches</i>	\$275.00
Side of Salmon <i>Yields 15 servings</i>	Market Price
Shredded Meat Station	\$7.00 per person
Nachos or Totchos Bar <i>(select one option)</i>	\$7.25 per person
Mashed Potato Bar	\$6.75 per person
Mac & Cheese Bar <i>(select one flavor)</i>	\$7.00 per person

## BEVERAGE SERVICES

### No Host Bar

Each guest purchases their own drinks at the bar and pays the bartender.

### Hosted Bar *(The host pays for guests' drinks.)*

A pre-payment of 100% of estimated bar sales is required prior to your event.

### Bartender Fee

For either a hosted or no host bar, a fee of \$50.00 per hour, per bartender is charged with a minimum of two consecutive hours. No minimum bar sales are required.

One bartender is scheduled for approximately every 75-100 guests.

### Portable Bar

Portable bars are available to supplement regular bars when additional bar service is required.

A portable bar is not adequate as the only bar for a special event. Each portable bar has a \$150.00 set-up fee, bartender charges shown above apply. A guaranteed minimum of 75 guests must be met before a portable bar may be requested.

### Corkage Fee

Wine and champagne are permitted to be brought into the facility at a corkage fee of \$10.00 per 750ml bottle. Corkage fees are pre-paid, bottles are opened as needed and refunds issued for any un-opened bottles.

### Liquor Service

Well Brands	\$6.50
Call Brands	\$8.50
Cordials	\$9.50
Premium Brands	\$9.50 and up

### Beer Service

Domestic Beer	\$4.50
Premium Beer	\$5.00
Import Beer	\$5.00

### Wine Service

By the Glass	\$6.50
By the Bottle	\$24.00

### Champagne Service

*One bottle serves six [6] glasses for a toast.*

Champagne	\$22.00
Sparkling cider	\$13.00

### Punch

*Each bowl contains 3 gallons, approximately 60 servings.*

Champagne punch	\$110.00
Margarita punch	\$135.00
Sangria punch	\$110.00

### Non-Alcoholic Drinks

Guava-Passion Fruit Punch	\$90.00
Lemonade Punch	\$90.00
Soft Drinks	\$2.25
Bottled Water	\$2.50
Sparkling Water	\$3.50
Assorted Bottled Juices	\$3.00

## WEDDING PACKAGES

**WEDDING PACKAGE 1** *Minimum 50 guests for buffet.* Two Entrees \$44.00 Three Entrees \$49.00

One entrée will be carved complimentary.

Additional carved items incur \$100 carver fee per item.

**WEDDING PACKAGE 2** *Minimum 50 guests for buffet.* Two Entrees \$54.00 Three Entrees \$59.00

### WEDDING PACKAGE 3

Tray Passed Hors d'Oeuvres *4 Pieces Per Person (Optional; Additional \$8.00 Per Person)*

#### Entrees

Airline breast of chicken, pan roasted herb and tomato sauce	\$36.50
Panko-cruste chicken breast with mushrooms, sun-dried tomato sauce	\$38.50
New York Steak, 8 oz. char-broiled and served with herb butter	Market Price
Filet mignon, 8 oz. char-broiled and served with mushroom demi-glace	Market Price
Chef's seasonal catch (salmon, sea bass, halibut) honey glaze or citrus herb butter	Market Price

#### Combination Entrees

Flat iron steak and chicken	\$40.75
Char-broiled steak with herb butter and grilled chicken with roasted red bell pepper sauce	
Chicken and salmon	\$39.75
Grilled chicken with roasted red bell pepper sauce and salmon with citrus herb butter	
Flat iron steak and salmon	\$43.95
Char-broiled steak with peppercorn cream sauce and salmon with citrus herb butter	
Filet mignon and shrimp	\$48.75
Char-broiled filet with mushroom demi-glace and shrimp scampi with garlic and butter	

#### *Vegetarian/Gluten Free Entrees*

Portobello mushroom ravioli with sage cream sauce (vegetarian)	\$36.50
Roasted vegetables with brown rice and balsamic reduction (gluten free/vegetarian)	\$36.50

## ADDITIONAL SERVICES

<b>Additional Hour of Facility Use</b>	\$450.00
<b>Ceremony Set-up Fee</b>	
Use of Bay View Lawn for two hours, water station, outdoor electrical access (Chairs and arch must be provided through outside vendor*)	\$200.00
Use of Bay View Lawn for two hours, white folding chairs, square arch, water station, outdoor electrical access	\$900.00
*Only licensed and insured vendors are permitted. Chairs may be delivered and set-up two hours prior to ceremony and must be removed no later than two hours after the ceremony. Client is responsible for coordinating all aspects of chair delivery, set-up and removal.	
<b>Off Premise Set Up Fee</b>	
Includes linen for food and beverage tables, chafing dishes and utensils for buffet style food service only; plated meal service off-site is not available	\$350.00
• Banquet server fee	\$30.00/hr per server
• Bartender fee	\$50.00/hr per bartender
• Chef/attendant fee	\$50.00 per chef/attendant
<b>Video Equipment</b> <i>Large screen tv with HDMI cable</i>	\$100.00
<b>Electrical Service Charge</b> <i>for DJ</i>	\$100.00
<b>Audio Equipment</b> <i>Includes microphone, podium and sound system</i>	\$50.00
<b>Cake Cutting</b> <i>(other than wedding reception)</i>	\$1.00 per person
Includes plates, forks, cutting and service of cake	
<b>Flag and Stand</b>	No charge
<b>Spandex Linen for Belly Bars</b> <i>Black only</i>	\$5.00 each
<b>Screen/LCD Projector</b> <i>(ballroom only) 10' x 10' drop down screen, LCD projector, HDMI cable * Client must provide laptop computer</i>	\$100.00
<b>Audio card for phone music via House Speakers</b> <i>(ballroom only)</i>	\$100.00

## **SPECIAL EVENT POLICIES**

If your event is canceled, 100% of your deposit will be forfeited. The only exception is in the event of military orders requiring deployment or relocation.

### **Room Rentals**

Room Rental fees include the use of the room for up to four (4) hours and includes all set-up and linens.

<b>Ballroom and Henderson Room</b> Monday through Friday, 8am-12pm, 12pm-4pm	\$500.00
<b>Ballroom and Henderson Room</b> Monday through Friday, 6pm-10pm	\$800.00
<b>Ballroom and Henderson Room</b> Saturday and Sunday, 12pm-4pm	\$800.00
<b>Ballroom and Henderson Room</b> Saturday and Sunday, 6pm-10pm	\$1,100.00
<b>Solarium Room, Patio Room, Crawford Room, Crawford Lounge</b>	
Monday through Friday, 8am-12pm, 12pm-4pm	\$125.00 per room
Monday through Friday, 6pm-10pm	\$150.00 per room
Saturday and Sunday, 12pm-4pm	\$150.00 per room
Saturday and Sunday, 6pm-10pm	\$200.00 per room

### **Food/Beverage/Weekend minimums/Labor Fees**

Please ask the Catering Manager about the current food and beverage minimum requirement for your event. A labor fee of \$750.00 will apply to a Sunday event.

### **Duration of Event**

Parties are reserved for a maximum of four (4) hours. A fee of \$400.00 per hour, or portion thereof, is charged for parties that wish to continue beyond their scheduled time. Starting your event earlier than previously scheduled may not be feasible due to other catering commitments. Labor scheduling is based on the beginning and ending times indicated on the contract. Changes in these times may incur additional charges.

### **Payments of Deposits**

- A. An initial deposit in the amount of 25% is required. A signed catering agreement and your initial deposit confirms your reservation.
- B. A minimum of 90 days prior to the event, a deposit is required so that the total on deposit is equal to 50% of the total estimated charges.
- C. A minimum of one (1) week prior to the event, a final deposit is required so that the total on deposit is equal to 100% of the total estimated charges. The final payment must be in certified funds, i.e., cash, credit card or cashier's check.

**Prices subject to change. Prices for items listed as "Market price" will be confirmed (90) days prior to your event. Consult your catering representative for confirmation of prices.**

**Menu Substitutions are available, however, pricing may vary.**