WEDDING PACKAGE
Minimum of 125 guests

Four Hour Premium Open Bar
Includes One of The Following
• Champagne Welcome
• Champagne Toast
• Wine on Tables
• Dinner Wine Service

One Hour Cocktail Reception - choice of three passed hors d’oeuvres

Three Course Dinner
• Choice of Starter | ONE OPTION
• Choice of Entree | THREE OPTIONS PRE-SELECTED
• Plated Dessert or Sweets Table | CHOICE OF ONE
INCLUDES TABLES, CHAIRS, BASIC LINENS, GLASSWARE, AND SILVERWARE

A la Carte Additions
• Cheese, charcuterie, crudité & olives
• Oysters*
• Shrimp Cocktail*
• Hot or cold passed hors D’oeuvres*
• Lobster
• Champagne Welcome
• Champagne Toast
• Wine on Tables
• Wine Service
• Additional Courses (Additional course will increase seating time by 1 hr per course)
• Late Night Package in Bar Piña
• Uplighting Packages | 24 or 44 Lights
PASSED HORS D’ŒUVRES

HOT
Lamb chop red onion jam
Gougere stuffed with mornay
Croque monsieur
Chorizo stuffed date wrapped in bacon
Braised Short Rib Spoon whipped horseradish
Aji Panca Beef Anticichito
Meatball Sliders
Beef Slider mahon cheese, bacon jam
Pork shoulder corn phyllo spicy sour cream
Country Ham & Aged Cheddar Biscuits rosemary honey
Peking Duck wraps hoisin, cucumber, scallion
Shrimp “lollipop” tartar sauce
“Rueben” Croquettes pickle dressing
Spiced Lamb Meatballs Moroccan tomato sauce
Grilled lamb kofta kebab Harissa yogurt
Foie Gras Mousse zucchini bread, applesauce, pretzels
Cheese stuffed arancini

COLD
Tuna poke spoon
Smoked salmon dill mustard, toast
Cod brandade pickled onion, toast
Tomato bruschetta basil
Olive tapenade crostini
Mint and pea hummus parmesan chip
Really big jumbo shrimp cognac cocktail sauce
Pickled beets “tartare” blue cheese mousse
Mini Asian chicken salad cup
Beef tartare potato chip
ACTION STATIONS
To compliment cocktail party packages

ROAST BEEF SAMMIES
Roast sirloin of beef, horseradish cream, caramelized onions, brioche slider buns

CHICKEN ROULADE
Grilled with herbs, parsnip puree

CRAB AND LOBSTER CAKES
Pan seared cakes, celery root or carrot remoulade (seasonal)

FANCY MAC&CHEESE
Ditalini noodles, four cheese mornay, black truffle, garlic&parmesan crumbs

ORZO “RISOTTO”
Parmesan, Meyer lemon, carrot gremolata

GLAZED SHORTRIBS
Potato puree, vegetable giardiniere

SMOKED PORK RILLETTE
Seasonal pickled vegetables, tomato hollandaise

PASTRAMI TARTINE
Open faced sandwich, kraut&pickles, 2000 island dressing

All stations will feature a Chef attendant who will be cooking and assembling these items live in the room. These will be tasting portions of these items to compliment the passed and stationary items. Pricing reflects preparation for two portions per person in attendance. Minimum of 25 ppl, chef attendant fee (per station) will apply.
PLATED DINNER

STARTERS
Tapioca custard flavors of clam chowder
Burrata cheese seasonal accoutrement
Endive salad pecans, blue cheese, sorrel vinaigrette
Shortrib mac&cheese garlic parmesan crumbs
Ensalada Porrón marcona almonds, Mahon cheese, sherry&honey
Albondigas en Champignon chorizo in mushrooms, watercress
Kale caesar parmesan, croutons
Mexican street corn cotija cheese, pickled onions, herbs
Smoked tomato soup grilled cheese croutons
Meatballs polenta, tomato sauce, parmesan
Chinese chicken salad Napa cabbage, carrots, snap peas, peanut dressing
Lobster salad avocado, orangeTuna Poke cucumber, crispies, sesame

ENTRÉES
Choose protein:
Plank roasted salmon sherry mustard glaze
BBQ shortribs black garlic
Pollo de Madrid pimento/garlic salsa
Wagyu Beef sirloin mushroom sauce
Sear ahi tuna truffleyaki (cold)
Beef Tenderloin chimichurri
Miso glazed baked cod
Cauliflower steak soy-currant vinaigrette
Herb roasted chicken breast morel sauce
Penne vodka parmesan, tomato
Roast pork loin sauce romesco

Choose two sides:
Green goddess farro peas
Spiced carrots
Roast mushrooms vadouvan
Preparation of vegetable from our farm (seasonal)
Patatas Bravas crispy potatoes, sherry aioli, paprika
Roast baby potatoes rosemary
Whipped potatoes charred scallion
Lightly pickled vegetable salad
Cabbage&Fennel Slaw
Herb marinated quinoa salad
Baked sweet potato pepitas, herb aioli
Risotto de orzo cauliflower, almonds
Grilled broccoli sesame tahini
BANQUET DESSERT MENU

Lemon bar meringue, blueberry compote
Cinnamon spice cake brown sugar, graham cracker
Chocolate almond torte strawberry jam, Chantilly
Salted caramel white chocolate brownie
Vanilla rhubarb cake
Chocolate peanut butter pie
VIENNESE TABLE DESSERT OPTIONS

These items are about two bites and can be hand held
- Lemon meringue bar
- Salted caramel white chocolate brownie
- Chocolate almond bar (Gluten free)
- Brown sugar cookie sandwiches
- Chocolate brownie, peanut buttercream
- Cream cheese cinnamon spice oat cake
- Browned-butter cherry financier

These items are slightly larger 3-4 bites and need spoon/silverware
- “Tiramisu” swiss roll
- Banana pudding
- Butterscotch custard
- Mixed berry trifle
- Boston cream cake
- Caramel pecan cheesecake

- French Macaroons
- Assorted donuts
- Assorted donut holes
- Assorted mini donuts

*all event donut orders need to be made 1 week in advance*
WEDDING TASTINGS
Up to 4 people (Bride and Groom +2)
Chef will prepare the following:
1 ea. of your entree choices or those being decided between
1 pp ea. of your chosen passed hors d'oeuvres or those being decided between. (excluding raw bar)

Tastings can be done in Restaurant Porron with a 5/6pm weekday reservation,
or private tastings can be scheduled T-Th between 2pm-4pm.

Tastings are complimentary with a signed contract, pre-contract tastings will be charged at menu pricing.

STANDARD OPERATING PROCEDURE FOR TASTINGS
1. Deposit is received.
2. Chef gives three dates and times that will work for them.
3. Tasting to be completed no sooner than a month before event, unless there are dire circumstances.
4. Tasting will not include dessert items.
5. Items provided for tasting will be no more then 50% of items on the desired menu.
   (i.e. if there are four passed the guest will choose six to taste etc.)
6. A chef will be in attendance and be able to answer and attend to any guest questions.
7. Tasting will take place in Porrón PDR when available.
A LA CARTE MENUS
LATE NIGHT
Minimum of 25 people for late night bar menu package.

Bar Menu
• Los Hamburguesas beef sliders, ham jam, topping reeve cheese, mustard, onion
• Albondigas en Champignon chorizo stuffed mushrooms, watercress, aged mahon
• Jamon y Queso (chef selected)
• Olives orange, herbs
• Quicos “cornuts”, salt & vinegar

We will close at our normal posted hours, unless your group is already in the bar.
BREAKFAST BUFFET

Fresh squeezed orange juice and juice of the day
Sliced fruit and seasonal berries
Parfaits yogurt, fruit compote, sunflower seed granola
A selection of three items from our bake shop *pastry chef's choice
Our proprietary coffee blend from GIV roasters
A selection of teas
Scrambled eggs chives
Applewood smoked bacon
Berkshire pork sausage
Rosemary roasted potatoes

Choice of two:
French toast pain perdue, bananas foster
Lemon ricotta pancakes
Pastrami corned beef hash
Frittata kale, mahon cheese, onions
Cheese blintzes berry compote
Egg benedict, ham English muffin, tomato hollandaise

Add smoked salmon with traditional accompaniment
Add cured meats
Add cheese platter
BAR PACKAGE SELECTIONS

CONNOISSEUR BRANDS
Reyka Vodka
Uncle Vals Botanical Gin
Cana Brava White Rum
Diplomatico Aged Rum
Rowans Creek Bourbon
Bunnahabhain 12 year Single Malt Scotch
Milagro Tequila
Segura Viudas Gran Cuvee Reserva Cava
Capture Sauvignon Blanc
Fess Parker Chardonnay
Evolution Pinot Noir
Seniorio de P. Pecina
Crianza Tempranillo
(4) Craft Beers

PREMIUM BRANDS
Titos Vodka
Aviation Gin
Angostura White Rum
Brinley’s Spiced Rum
Wild Turkey Bourbon
Laphroaig 10 Year Single Malt Scotch
Espolon Blanco Tequila
Franco Amarosso Prosecco
Kono Sauvignon Blanc
Evolution Pinot Noir
(3) Craft Beers

WELL BRANDS
Absolute/Tito’s Vodka
Tangueray Gin
Bacardi White Rum
Captain Morgan Spiced Rum
Jack Daniels Whiskey
Dewars Blended Scotch
Cuervo Gold
Franco Amarosso Prosecco
Scarbolo Pinot Grigio
Seven Falls Cabernet Sauvignon
(2) Craft Beers