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CALIFORNOS

WESTPORT

Congratulations on your engagement! Californos **accounts for** the following services in our bid estimate for 2019 wedding receptions. Ceremony is also available; adds time to event - \$750 terrace or ballroom venue.

- ✓ Private Event Space Rental to suit your guest count: Trolley Barn Ballrooms; adjoining patio space, etc.
- ✓ Meal of 10 items from Heavy Hors d'oeuvres Menu, Private Tasting Meeting
- ✓ Full Open House Bar with Cocktails, Beer and Wines, Soft Drinks, Coffee **for four hours**
- ✓ Furniture, set-up and breakdown, white linen tablecloths & skirting, linen napkins
- ✓ Ceramic plates for meal & dessert, metal forks and knives at buffet, wine glasses and recyclable drink ware.
- ✓ Expert staffing – Bartenders, Buffet staff, Cake Cutting, Point Person

The per person bid price depends on the guaranteed guest count, due to us 10 days in advance. There is a minimum of \$8,900 for Saturday evenings during peak season. Children under 12 are half price; babies no charge.

100+ adults at	\$89 per person
150+ adults at	\$78 per person
200+ adults at	\$75 per person
250+ adults at	\$72 per person
300+ adults at	\$68 per person
350+ adults at	\$64 per person

Promotional Pricing & Caveats with (based on 100+ adult guests)

- ✓ Fridays - **\$10 off** the adult per person pricing. Weekdays - **\$30 off** the adult price per person.
- ✓ Sundays - **\$20 off** the adult per person pricing, but Sunday of holiday weekends are like Saturday prices.
- ✓ Off-Peak Season is January 01 – February 28; also Fri./Sat. of Thanksgiving & Easter weekends
\$10 off on Saturdays, **\$30 off** on Fridays, Sundays – per person!
- ✓ Holidays and Holiday Weekends are subject to different minimums and availability, please inquire.
- ✓ Valet Parking: \$5 per car if guests pay; \$8 per car if host pays. Plenty of parking available on Mill, Penn. Streets

A **deposit of \$1,200** payable in cash, check, cashier' check, MC or Visa is necessary to close off the date & hold the space. **This deposit is 100% non-refundable if you change plans, no exceptions.** You will receive a confirmation letter to guarantee your date, deposit, and pricing. The balance, payable by **Cashier's Check only**, is due the Friday of the week ahead. Your guest count is due the Monday of the week ahead, approximately 10 days prior to the event. Any other arrangements and details would also be due at this time.

You provide the

- 1) Decorating – all setup/removal of flowers, centerpieces, etc. (11:00 am access)
- 2) Band, DJ, live musicians &/or other entertainment/sound system
- 3) Wedding Cake – we'll cut & serve from the cake table using china plates

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- HEAVY HORS D'OEUVRES DINNER BUFFET MENU -

—SIGNATURE DISH—

Mixed Grill: Beef, Chicken, Shrimp, Vegetables & Rice*♦

—CASCADING DISPLAY—

Grilled & Raw Vegetables with Creamy Garlic*
 Fruit with Chocolate Sauce*
 Antipasto with Meats, Cheeses, Relish

—APPETIZERS—

Baked Pesto Bruschetta
 Tomato & Goat Cheese Bruschetta
 Primavera Pinwheels with Ham Turkey & Cheese
 Shrimp Tostadas with Guacamole & Pico*
 Chicken or Pork Tostadas with Guacamole & Pico*
 Roast Beef Pinwheels with Tomato & Cheddar
 Spicy Tortilla Pinwheels with Cumin Cream Cheese

—MINI SANDWICHES—

Roast Beef with Herbed Butter & Fried Onion Rings
 BLT & Egg Sandwiches
 Baked Reuben Sandwiches on Rye
 Chicken Salad on an Angel Biscuit
 Baked Turkey on Focaccia
 Pork Tenderloin, Dijon Butter, Multi-grain
 Baked Crab, Artichoke, Swiss & Prosciutto on Muffin

—CHEESES*—

Sliced Basil & Garlic Cheese Torte
 Sliced Swiss & Olive Cheese Torte
 Tri-Color Torte with Sundried Tomato Jam & Pesto
 Watercress Blue Cheese Torte with Walnuts
 Roasted Garlic & White Cheese Torte

—SPREADS*—

Baked Artichoke Chile Cheese Spread
 Black Bean Spread with Pico & Fried Tortilla Chips
 Spicy Roasted Pepper Hummus
 Shrimp and Salmon Paté with Dill Sauce
 Warm Honey Bacon & Blue Cheese Spread

—FLATBREADS—

Artichoke Chicken & Cheese
 Five-Cheese & Tomato with Roasted Garlic Spread
 Italian Sausage & Marinara
 Thai Veggie Pizza
 Black Bean & Chicken, Pico & Creamy Garlic

—SALADS—

Caesar Salad with Rye Croutons
 Greek Spinach & Herbed Vinaigrette*
 Prospect Salad & Hazelnut Vinaigrette*
 Spinach & Berry Salad, Balsamic Vinaigrette*
 Greek Pasta Salad & Herbed Vinaigrette
 Caesar Potato Salad, Bacon & Scallions
 Curried Chicken & Penne Pasta with Scallions
 Shrimp & Angel Hair with Cucumber Dill Sauce
 Spicy Peanut-Noodle Salad with Pork Eggrolls

—HOT HORS D'OEUVRES—

Grilled Asian Chicken Wings*
 Chicken & Bacon Quesadillas with Pico
 Vegetarian Egg Rolls & Spicy Peanut Sauce
 Mac & Cheese
 Rosemary Chicken Mac & Cheese
 Vegetarian Stuffed Mushrooms*
 Meatballs & Marinara with Parmesan*
 Thai Meatballs, Spicy Peanut Sauce*

—UPGRADES—

*Add \$5.75 Per Person For Any Item Below
 This will be counted as one of your items*
 Roast Baron of Beef Carving Station♦ with
 Farm to Market petite roll & sauce
 Traditional Shrimp Cocktail
 Roasted Side of Salmon♦
 Mini-Gulf Coast Crab Cakes

*One item will be passed before buffet opens.
 gluten free (or possible upon request)

Place setting: knife, fork, napkin at each place \$200
Additional food items \$325 per item

♦Printed as mandated by the KCMO Health Department:
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
 increase your risk of foodborne illnesses.

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CALIFORNOS

W E S T P O R T

- INCLUSIVE FULL BAR PACKAGES-

FULL OPEN HOUSE

Design Your Own Signature Drink!

LIQUORS

Popov Vodka
 Jim Beam Bourbon
 Aristocrat Gin
 Castillo Rum
 Montezuma Tequila
 Inverhouse Scotch

DRAFT BEERS

Bud Light Draft

CALIFORNIAN WINES*

Crane Lake Chardonnay
 Crane Lake Cabernet Sauvignon
 Crane Lake Moscato

*Add Boulevard Wheat & Pale Ale to your event \$4 per person
 Wine is served in glass goblets with all packages throughout the event*

CALL (\$14 per person upgrade)

LIQUORS

Absolut Vodka & Citron
 Jack Daniels Bourbon
 Tanqueray Gin
 Bacardi Rum
 Cuervo Gold Tequila
 J & B Scotch

DRAFT BEERS

Bud Light
 Boulevard Wheat
 Boulevard Pale Ale

CALIFORNIAN WINES*

Crane Lake Chardonnay
 Crane Lake Cabernet Sauvignon
 Crane Lake Moscato
 Crane Lake Pinot Grigio
 Crane Lake Pinot Noir

PREMIUM (\$18 per person upgrade) *Call Brands are also available with notice*

LIQUORS

Tito's Handmade Vodka
 Crown Royal
 Maker's Mark Bourbon
 Bombay Sapphire Gin
 Bacardi Rum
 Captain Morgan Spiced Rum
 Espolón Tequila
 Dewars Scotch

DRAFT BEERS

Bud Light
 Boulevard Wheat
 Boulevard Pale Ale

CALIFORNIAN WINES*

Diversión Chardonnay
 Ravage Cabernet Sauvignon
 Crane Lake Pinot Grigio & Pinot Noir
 Crane Lake Moscato

**Wine Brands Subject to Availability*

BEER/WINE ONLY = same cost as house bar
 but beers/wines will be upgraded to CALL level

Specialty Kegs, Bottled Beers may be added to package. No shots offered. Bistro bar is also open.
 Additional (5th) hour of venue & open bar - \$750; Festive champagne toast, coupe glass - \$3 per person;
 Outdoor bar set-up (3rd bar/South Deck) - \$500; Reserve the entire patio with both bars open: \$2,500
O'Douls (N/A Beer) available upon request.

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CALIFORNOS

B A K E R Y

All items are handmade in our bakery by Chef Kelly Swift.

<p><u>Custom Tiered Wedding Cakes</u></p> <p>\$4.50 per person</p> <p>Cake cutting complimentary with Californos wedding package! Please schedule your cake tasting now! Read below for flavor options.</p>		<p><u>Assorted Cookies & Bars</u></p> <p>Includes two cookies or one bar \$3.75 per person</p> <p>chocolate chip, oatmeal raisin, iced poppy seed sugar, double chocolate crinkles, chocolate peanut butter, peanut butter, M&M, cherry cheesecake, white chocolate mans, snickerdoodle, gooey butter bar, cream cheese brownie, candied lahvosh, cookie brittle, lemon bars</p>																																				
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TALK TO US ABOUT CUSTOM DESSERT IDEAS!

DELIVERY UNDER 10 MILES: \$150 WEEKENDS / \$75 WEEKDAYS

PRICES DO NOT INCLUDE SALES TAX

CALIFORNOS1988@GMAIL.COM 816.531.1097

FOLLOW CALIFORNOS ON SOCIAL MEDIA FOR EXAMPLES:

PINTEREST.COM/CALIFORNOS

INSTAGRAM.COM/CALIFORNOS

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Engraved Bricks

Californos offers an engraved brick for \$100, with the bride & grooms names, date.
Deadlines for purchase & order are March 1, September 1. Bricks are installed in our sidewalk.

Audio Visual

Available by request; Projector (\$125), 50" flat screen television (\$150), Baby Grand Piano (\$100)
sound system for event (\$500), simple PA (\$125; included w/ outdoor ceremony)

Security

Westport Public Safety is on the job in all parking locations.
Additional security may be arranged at \$50 per hour, per guard.

Coordination & Planning

You will work with our event team throughout the planning process in person, via email, phone.
Private tasting appointment is complimentary, typically held two months before event.
We host Wedding Fair events in January, June, October. Visit californos.com to register.
You may hire an approved outside coordinator to assist with décor, agenda, ceremony, etc.

Additional Spaces

The top two tiers of the South Patio are reserved for you as part of your event.
Saloon or Bridal Suite (\$400 – included w/ 400 guests); South Deck Bar (\$500 – included w/ 250 guests)
Entire patio with 2 bars (\$2500 – included w/ 300 guests);
Library/Mezzanine (\$400 - included w/ 180 adults)

Restaurant

Californos Bar & Bistro is open throughout most events and after. Open 7 days a week.
We can accommodate any special dietary needs for your event.
This space is included as part of your event for receptions of 350+ adults.

Hotels

If guests stay at **neighboring hotels**, they can walk one block to your event or be shuttled.
AC Marriott, Embassy Suites, 816 Hotel, Courtyard Marriott, Raphael and many more.

DJ & Live Music

You will need to provide a sound system as well as a dj, band or live entertainment.

Décor & Floral

Please plan to provide centerpieces & other décor with 11:00 am access. Candles welcome.
We are flexible about the breakdown times, but may have events the day after yours.
Limitations: No Fireworks or sparklers, no confetti, no tapered candles, no adhesives or nails walls or floor.
Please, no *fake* flower petals for the outdoor ceremony.

Cake & Desserts

You may choose your favorite vendor. We cut & serve cake, complimentary. See Bakery Menu for our cakes.