

PACKAGES PRICED PER PERSON

PER PERSON PRICE INCLUDES:

\$25 PER PERSON

✓ Venue Space

\$29 PER PERSON

Round and Rectangle Tables

Chairs

Floor Length Tablecloths and Cloth Napkins

Table Place Settings

✓ Full Service Catering

Event Hosts

\$44 PER PERSON

BUFFET SERVICE WITH ALL PACKAGES.
UPGRADE TO PLATED SERVICE OPTIONAL.

VENUE SPACE

Saturday Minimum \$5,000

Galeway Hall

Saturday Minimum \$2,500

The Hyde Away Patis

Saturday Minimum \$2,000 Or with Oak Ballroom Rental, additional \$8 per Guest



| FULL DAY | GATEWAY | OAK | HYDE-AWAY |
|----------|---------|----------|-----------|
| PRICING | HALL | BALLROOM | PATIO |
| SATURDAY | \$2,500 | \$5,000 | \$2,000 |
| | MINIMUM | MINIMUM | MINIMUM |
| FRIDAY | \$1,800 | \$4,000 | \$1,500 |
| | MINIMUM | MINIMUM | MINIMUM |
| MONDAY- | \$800 | \$2,500 | \$500 |
| THURSDAY | MINIMUM | MINIMUM | MINIMUM |

PRICING INCLUDES FULL 12 HOUR RENTAL.

FOR HALF DAY PACKAGE OPTIONS, PLEASE CONTACT US AT (559) 372-9822



BREAKFAST

BREAKFAST BURRITOS WITH: SCRAMBLED EGGS BREAKFAST POTATOES CHEESE

CHOICE OF: BACON, SAUSAGE, HAM, OR VEGETARIAN

SIDE OF SALSA

AND-

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CONTINENTAL

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ASSORTED DANISH **ASSORTED MUFFINS BAGELS ASSORTED FRESH FRUIT COFFEE & HOT TEA STATION**

SCRAMBLED EGGS BREAKFAST POTATOES BACON & SAUSAGE ASSORTED FRESH FRUIT COFFEE & HOT TEA STATION

LUNCH

BOXED LUNCH INCLUDES

- SANDWICH OR WRAP
- FRESH BAKED COOKIE
- 1 SIDE

SANDWICH OR WRAP OPTIONS:

- TURKEY AND AVOCADO
- HAM AND CHEDDAR
- ROAST BEFF AND CHEDDAR
- VEGETARIAN

SIDE OPTIONS:

- CHIPS
- PASTA SALAD
- GARDEN SALAD

△ 1 ENTREE 1 SIDE 1STARCH 1SALAD

BREAD ROLLS & BUTTER

DINNER

1 ENTREE

1 SIDE

1STARCH

₹ 1SALAD

BREAD ROLLS & BUTTER

1 ENTREE

1 SIDE

1STARCH

EMIU 1SALAD

2 APPETIZERS

BREAD ROLLS & BUTTER

BEVERAGES

TABLE TOP WATER SERVICE INCLUDED WITH ALL PACKAGES.

BREAKFAST SERVICE INCLUDES:

ICED TEA, COFFEE, AND **HOT TEA STATION**

LUNCH/DINNER SERVICE INCLUDES:

ICED TEA AND LEMONADE STATION

BAR SERVICE:

MINIMUM STARTS AT \$750 (BASED ON EVENT SIZE)

STANDARD BUFFET OPTIONS

ENTREES:

- CHICKEN PICATTA
- **GARLIC BUTTER CHICKEN**
- HERB GRILLED CHICKEN
- **PORK TENDERLOIN**
- BEEF TIP WITH MUSHROOM **GLAZE**
- SANTA MARIA TRI TIP (SUBJECT TO MARKET PRICE)

\$100

\$85

\$150

- GREEN BEANS
- BROCCOLI & CARROTS
- SEASONAL VEGETABLES (SQUASH, ZUCCHINI, BELL

PEPPER)

STARCHES:

- RICE PILAF
- GARLIC MASHED POTATOES
- ROASTED YUKON POTATOES

SALADS:

- CAESAR SALAD
- HOUSE SALAD

APPETIZERS

DELI PLATTER \$80 VEGGIE PLATTER \$75 **BRUSCHETTA** \$90 FRIED RAVIOLI \$80 GRAZING BOARD \$600

STUFFED MUSHROOMS \$85 CHICKEN FINGERS MOZZARELLA STICKS FRESH FRUIT PLATTER DIP TRIO W/ CRACKERS \$85 **NACHOS CHICKEN WINGS EMPANADAS** TERIYAKI MEATBALLS \$80

EACH APPETIZER TRAY SERVES UP TO 50 GUESTS.

CATERING SERVICES INCLUDE

- SERVICE STAFF
- **TABLECLOTHS & NAPKINS**
- TABI FWARF
 - CHINA PLATE
 - SILVER FLATWARE
 - GLASS WATER GOBLET

SALES TAX AND SERVICE CHARGE NOT INCLUDED

\$90

\$80

\$60