Our Special Event Packages

the

Ebell Club of Santa Ana

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The French Park Package

Fresh Vegetable Crudité Platter
Hummus, Roasted Red Pepper Puree

Spring Greens Salad
Balsamic Vinaigrette

Garlic Herb Roasted Chicken

Al Dente Penne Pasta

Choice of Two Sauces

Alfredo | Pomodoro | Pesto Cream |
Marinara | Fresh Tomato Basil

Assorted Cookies & Brownies

Choose Three

Snickerdoodles | Chocolate Chip | Oatmeal Raisin | White Chocolate
Macadamia | Lemon Cooler | Peanut Butter | Double Chocolate Chip

WHAT'S INCLUDED

Event Captain, Professional Wait Staff
Disposable Acrylic Service Ware
Linens | Napkins: Black, White or Ivory
Beverage Station: Infused Water,
Fresh Iced Tea or Lemonade
Chef's Artisan Breads + Butter

The Santa Ana Package

STATIONED HORS D' OEUVRES
Select One

Cheese & Crackers Board
Hummus & Pita Chips
Bruschetta Display
Guacamole & Chips
Seasonal Fruit Platter
Spinach & Artichoke Dip
Baked Brie & Crackers
Grilled Vegetable Platter
Southwest Fondue Dip

SALAD
Select One

Americana Salad
Baby Romaine, Cherry Tomatoes, Cucumbers, Buttermilk Dressing

Classic Caesar Salad
Baby Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Chipotle Caesar Salad
Tortilla Strips, Queso Fresco, Pepitas, Chipolte Caesar Dressing

Cucumber Salad
Marinated Cucumbers, Carrot Curls, Ginger Vinaigrette

ENTRÉE
Select One

Chicken Fajitas

Chicken Verde Enchiladas
Chicken & Cheese Enchiladas, Green Chili Tomatillo Sauce

Lasagna Supreme
Classic Lasagna, Beef, Italian Sausage, Ricotta, Italian Cheeses

Chicken Pasta Al Fresco
Penne Pasta, Chicken, Tomato, Mushrooms, Basil, White Wine Sauce

Citrus Beef Teriyaki
Teriyaki Glaze

ACCOMPANIMENTS
Select Two

Grilled Vegetable Napoleon, Feta, Balsamic
Seasonal Vegetable Sauté
Butter Roasted Carrots
Traditional -or- Garlic Mashed Potatoes
Potatoes Gratin
Spanish Rice
Steamed Jasmine Rice

WHAT'S INCLUDED

Event Captain, Professional Wait Staff
China, Flatware, Water Goblet
Linens | Napkins: Black, White or Ivory
Beverage Station: Infused Water, Fresh Iced Tea or Lemonade
Coffee Station, China Coffee Mugs
Chef's Artisan Breads + Butter

The Bristol Package

HORS D'OEUVRES
Select Two

Classic Bruschetta Crostini, Tomato Basil
Tomato Bisque -or- Butternut Squash Shooter
White Cheddar Mac n' Cheese, Roasted Tomato
Grilled Margherita Flatbread
Thai Chicken Skewers, Chili Mango
Caesar Chicken Salad, Parmesan Crostini
Chicken Quesadilla, Avocado Crema
BLT, Bacon, Arugula, Tomato, Aioli, Crostini
Beef Empanadas, Roasted Red Pepper Aioli
Roasted Beef, Blue Cheese Crostini, Black Pepper Aioli

SALAD
Select One

Colette's Signature Salad
Apples, Golden Raisins, Mandarin Oranges, Candied Walnuts, Gorgonzola, Baby Greens, Citrus Vinaigrette

Classic Caesar Salad
Baby Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Chipotle Caesar Salad
Tortilla Strips, Queso Fresco,
Pepitas, Chipolte Caesar Dressing

Summer Salad
Baby Greens, Strawberries, Feta, Candied Pecans, Champagne Vinaigrette

ENTRÉE
Select One

Herb Roasted Chicken
Chicken Demi

Tuscan Chicken
Oven Dried Tomatoes, White Wine Cream

Slow Roasted Beef
Herb Jus

Pan Roasted Tilapia
Beurre Blanc, Citrus

ACCOMPANIMENTS
Select Two

Roasted Tri Color Cauliflower, Parmesan, Herbs
Grilled Vegetable Napoleon, Feta, Balsamic
Haricot Vert, Crispy Shallots
Seasonal Vegetable Sauté
Traditional -or- Garlic Mashed Potatoes
Penne Vodka, Parmigiano
Potatoes Gratin

WHAT'S INCLUDED

Event Captain, Professional Wait Staff
China, Flatware, Water Goblet
Linens | Napkins: Black, White or Ivory
Beverage Station: Infused Water,
Fresh Iced Tea or Lemonade
Coffee Station, China Coffee Mugs
Chef's Artisan Breads + Butter
Champagne Toast, Classic Wedding Cake

The Adrian Package

HORS D'OEUVRES
Select Three

Burrata, Tomato Jam, Crostini, Basil
Grilled Margherita Flatbread
Beet & Goat Cheese Lollipop
Thai Chicken Skewers, Chili Mango
Caesar Chicken Salad, Parmesan Crostini
Chicken Quesadilla, Avocado Crema
BLT, Bacon, Arugula, Tomato, Aioli, Crostini
Bacon Wrapped Medjool Dates, Piquillo Pepper Aioli
Beef Empanadas, Roasted Red Pepper Aioli
Roasted Beef, Blue Cheese Crostini, Black Pepper Aioli
Shrimp & Avocado Ceviche, Tostada
Coconut Shrimp, Curry Aioli
Mini Maryland Crab Cake, Spicy Remoulade

SALAD
Select One

Colette's Signature Salad
Apples, Golden Raisins, Mandarin Oranges, Candied Walnuts, Gorgonzola, Baby Greens, Citrus Vinaigrette

Classic Caesar Salad
Baby Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing

The Wedge
Iceberg Lettuce, Tomato, Bacon, Chives, Blue Cheese Dressing

Seasonal Salad
Seasonal Fruit, Goat Cheese, Pickled Red Onion, Candied Walnuts, Baby Greens, Champagne Honey Vinaigrette

ENTRÉE
Select One

Pan Roasted Chicken
Charred Tomato, Olive Oil, Herbs

Citrus Roasted Chicken
Herb Jus

Thai Grilled Chicken
Pickled Radish, Cucumber, Carrot

Slow Roast Beef, Herb Jus

Pan Seared Tilapia, Beurre Blanc, Citrus

Grilled Petite Tender of Beef, Chimichurri

Pan Roasted Salmon, Citrus, Arugula, Fennel

ACCOMPANIMENTS
Select Two

Roasted Tri Color Cauliflower, Parmesan, Almonds, Herbs
Grilled Vegetable Napoleon, Feta, Balsamic
Haricot Vert, Crispy Shallots
Seasonal Vegetable Sauté
Traditional -or- Garlic Mashed Potatoes
Penne Vodka, Parmigiano
Potatoes Gratin
Fried Rice, Ginger, Thai Chili, Soy

WHAT'S INCLUDED

Event Captain, Professional Wait Staff
China, Flatware, Water Goblet
Chiavari Chairs
Linens | Napkins: Black, White or Ivory
Beverage Station: Infused Water, Fresh Iced Tea or Lemonade
Coffee Station, China Coffee Mugs
Chef's Artisan Breads + Butter
Classic Wedding Cake | Champagne Toast

The Prado Package

HORS D'OEUVRES
Select Four

Burrata, Tomato Jam, Crostini, Basil
Beet & Goat Cheese Lollipop
Thai Chicken Skewers, Chili Mango
Caesar Chicken Salad, Parmesan Crostini
BLT, Bacon, Arugula, Tomato, Aioli, Crostini
Bacon Wrapped Medjool Dates, Piquillo Pepper
Beef Empanadas, Roasted Red Pepper Aioli
Roasted Beef, Blue Cheese Crostini, Black Pepper Aioli
Shrimp & Avocado Ceviche, Tostada
Mini Double Baked Bliss, Crème, Chive, Caviar
Mini Burger, Cheddar, Animal Style
Smoked Salmon, Crème, Chive, Caviar, Sesame Tuile
Coconut Shrimp, Curry Aioli
Butter Poached Shrimp, White Cheddar Grits
Sesame Seared Ahi, Wasabi Crème, Wonton Crisp
Ahi Street Taco, Wonton, Mango Jicama
Mini Maryland Crab Cake, Spicy Remoulade
Wasabi Potato Puree, Braised Pork Belly, Hoisin BBQ
Short Rib, Potato, Demi

SALAD
Select Two

Colette's Signature Salad
Apples, Golden Raisins, Mandarin Oranges, Candied Walnuts,
Gorgonzola, Baby Greens, Citrus Vinaigrette

Classic Caesar Salad
Baby Romaine, Brioche Croutons, Shaved Parmesan,
Caesar Dressing

The Wedge
Iceberg Lettuce, Tomato, Bacon, Chives,
Blue Cheese Dressing

Seasonal Salad
Seasonal Fruit, Goat Cheese, Pickled Red Onion, Candied
Walnuts, Baby Greens, Champagne Honey Vinaigrette

The Greenleaf Salad
Butter Lettuce, Midnight Moon Goat Cheese,
Marcona Almonds, Fig Vinaigrette

ENTRÉE
Select Two

Herb Roasted Airline Chicken, Chicken Demi

Grilled Petite Tender of Beef, Chimichurri

Pan Roasted Salmon
Citrus, Arugula, Fennel

Filet Mignon
Red Wine Demi

Braised Short Rib
Rib Jus

Pan Roasted Sea Bass
Charred Tomato, Olive Oil, Herbs

ACCOMPANIMENTS
Select Two

Haricot Vert, Roasted Tomato, Goat Cheese, Pine Nuts
Grilled Broccolini, Garlic, Chili Flake, Lemon, Brioche
Charred Cauliflower, Capers, Golden Raisins, Parsley,
Crushed Marcona Almond, Brown Butter Vinaigrette
Roasted Baby Vegetables, Olive Oil, Herbs
Traditional -or- Garlic Mashed Potatoes
Crushed New Potatoes, Olive Oil, Arugula
Truffle Mac & Cheese, Panko, Herbs
Seasonal Vegetable Tortellini, Buerre Monte, Herbs
Wild Mushroom Risotto, Parmigiano

WHAT'S INCLUDED

Event Captain, Professional Wait Staff
China, Flatware, Water Goblet
Cocktail Tables with Upgraded Linens
Chiavari Chairs
Upgraded Linens | Napkins
Beverage Station: Infused Water, Iced Tea & Lemonade
Silver Coffee & Hot Tea Station, China Coffee Mugs
Chef's Artisan Gourmet Breads & Herbed Butter
Classic Wedding Cake | Champagne Toast
4 Hour Hosted Beer & Wine

Bar Selections

HOSTED PREMIUM BAR

Belvedere | Johnny Walker Black | Bombay Sapphire | Jameson
Crown Royal | Jack Daniels | Captain Morgan | Bacardi
Makers Mark | Patron Silver | Courvoisier | Baileys | Kahlua
Domestic, Imported & Handcrafted Beers
Premium Champagne, Cabernet, Chardonnay, Pinot Noir & Rosé
Cordials | Mixers | Soft Drinks | Still & Sparkling Water

HOSTED HOUSE BAR

Skyy Vodka | Johnny Walker Red | Jose Cuervo Gold
Jim Beam | Jack Daniels | Bacardi | Bombay | Malibu
Domestic & Premium Beer
House Sparkling Wine, Cabernet, Chardonnay & Rosé
Cordials | Mixers | Soft Drinks | Still & Sparkling Water

HOSTED BEER & WINE BAR

Premium Domestic, Imported & Handcrafted Beers
Premium Champagne, Cabernet, Chardonnay,
Pinot Noir & Rosé
Soft Drinks | Still & Sparkling Water

HOSTED LOCALS ONLY BEER & WINE BAR

Seasonal, Handcrafted Beer from Orange + LA Counties
Local Vineyard Red, White, Rosé -or- Sparkling Selections
Soft Drinks | Still & Sparkling Water

HANDCRAFTED SIGNATURE COCKTAILS

TABLESIDE WINE SERVICE

UPGRADED GLASSWARE

CHAMPAGNE & SPARKLING CIDER TOAST

| A LA CARTE & NO HOST OPTIONS AVAILABLE |

Embellishments

Hors d' Oeuvres & Dessert Stations

Entrée & Dessert Chef Stations

(prices based on selection)

BRIDAL SUITE PLATTERS

Sandwich, Antipasto, Cheese or Crudités
(prices based on selection)

VENDOR MEALS

Chef's Choice Dinner
Box Lunch

CHILDREN'S MEAL

Chicken Fingers, Mac n' Cheese, Fruit Cup,
Ketchup & Ranch, Choice of Milk -or- Juice

CUSTOMIZED WEDDING CAKES

Choose from fine chocolates, fresh creams,
sweet butters, seasonal fresh fruits & fondant

DESSERT

Select One / Plated Dessert Station

Assorted Donut Bar

Mini Trio | Macaron, Cheesecake, Seasonal Fruit Entremets

Bars Trio | Rosemary Lemon, Pretzel Pecan & Magic

Custards | Cream Cheese Flan, Seasonal Panna Cotta,
Salted Caramel Pot de Crème

Tartlet Bar | Seasonal Fruit, Salted Snickers, Almond Berry

ADDITIONS

Rehearsal Dinners
(price based on selection)

Post Wedding Brunch
(price based on selection)

RENTAL COORDINATION

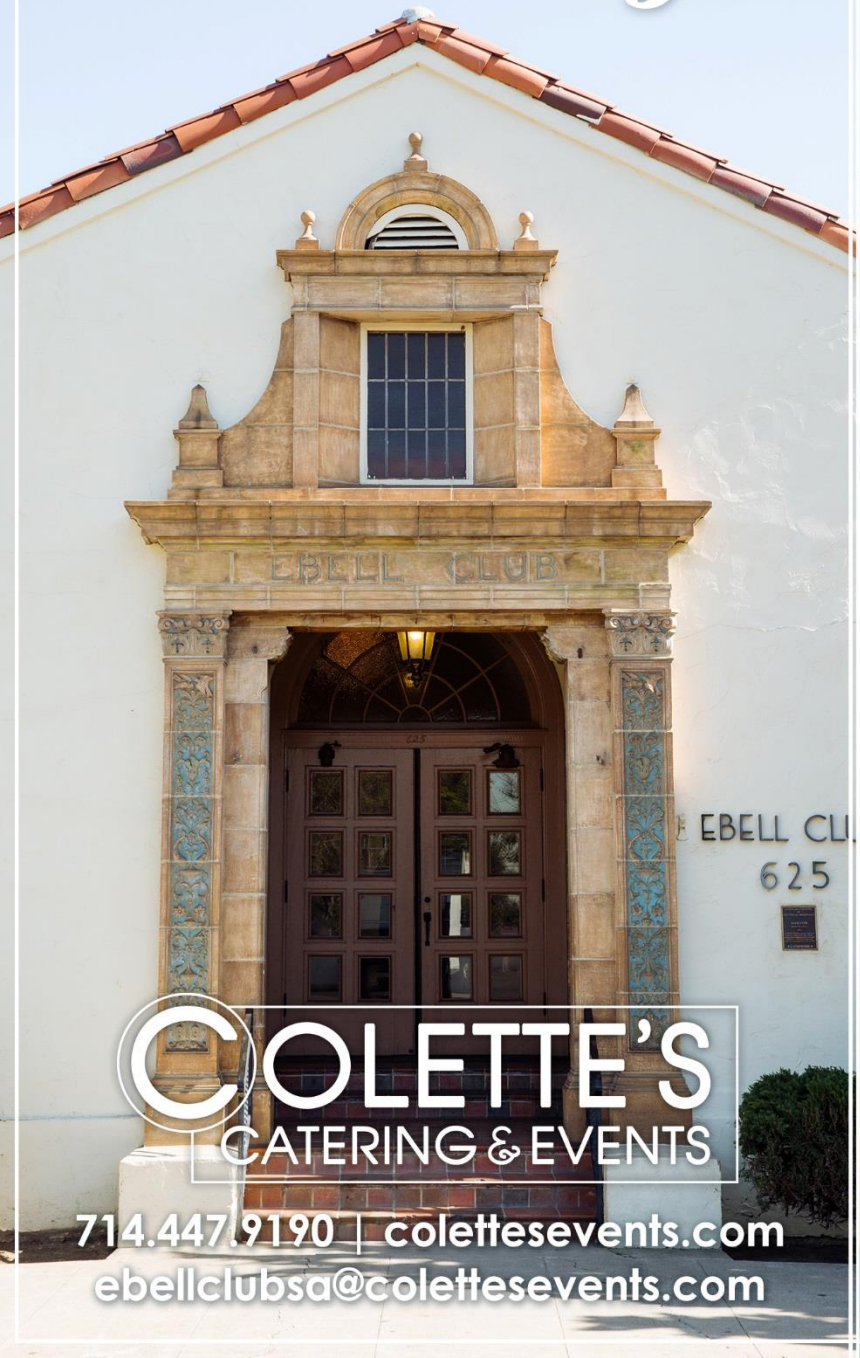
Canopies, Reception Tenting
Lighting | Chandeliers & Bistro Lights
Old Fashioned Street Lamps
Dance Floors & Stages
Amalfi Guest Tables
Other Table Styles
Rounds, Amalfi, Sweethearts, Vintage & More
Vintage Chairs
Other Chair Styles
Ghost, Fruitwood, Contemporary Metal, Chiavari & More
Fine Linen Upgrades
Parisian or Colored Glassware

In-House Day of Coordinators Availble

EXCELLENT PROFESSIONAL REFERRALS

Escort Cards, Menu Cards & Table Favors
Floral Designers
DJ's, Bands & Entertainment
Photographers, Videographers & Photobooths
Bridal Attire | Hair & Makeup
Hand-lettered Signs
Backdrops & Installations
Full Service & Day of Coordinators

contact us today



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CATERING & EVENTS

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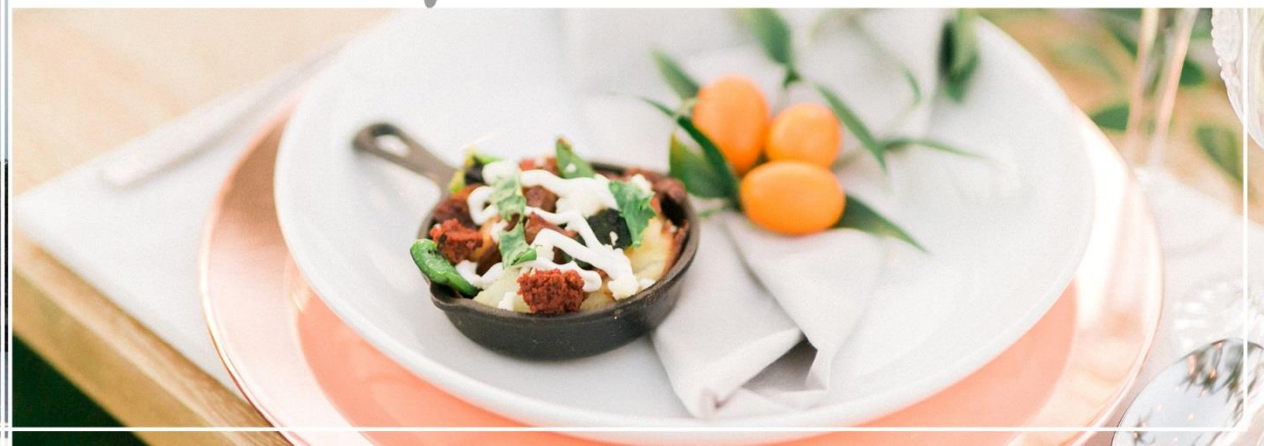
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