

FALL SPECIALS AT THE PAVILION ON THE LAKE

Available for Events Booked for September – November 2012



SATURDAY RENTALS – Save \$300

Includes use of Great Room, Community Room, Ranger House and Lobby from 9 am – 12 midnight

Includes staff set-up and tear-down of tables & chairs.

Only one booking per Saturday.

Fully staffed from 9:00am-12:00am (15 hours).

Flat Rate \$2,430

Cleaning Fee (mandatory) \$ 170

Total Saturday Rate \$2,600

Pavilion Fall Special \$2,300

****Atascadero Residents are eligible for an additional discount.*

805-470-3178 www.paviliononthelake.com

Call to check availability for your event!

FALL WEDDING SPECIAL

Pavilion on the Lake~ Saturday Wedding Package

Private Party

- 15 hours of use from 9 am – 12 am (to include decoration time)
- Tables and Chairs
- Event Set-up and Clean-up
- Panoramic Lake Views
- Floor to Ceiling Windows
- 4000 square feet of Hardwood Floors
- Accommodations for 20 to 300 guests
- Bridal Changing Room



~~\$2600 (regular price)~~ \$2300

*** Atascadero Residents are eligible for an additional discount.

Additions:

- Lakeside Gazebo ~~\$155~~ \$130 for area reservation
~ \$1.50 per chair & ~~\$35~~ set-up fee (special complementary set-up)
- Catering Service
Please see attached menus or contact Pacific Harvest Catering directly
www.pacificharvestcatering.com 805-215-9714
- Alcohol Service:
 - Beer, wine and champagne are allowed (no hard liquor)
 - No corkage fees apply
 - Security Guards are required when alcohol is served. One guard per 100 or thereof guests.
\$18.50/hour
 - Insurance is required and may be obtained for \$176.15
 - Bartending service is required and may be provided through Pacific Harvest Events for \$25 per hour, minimum of 4 hours.



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Pacific Harvest Events

Pacific Harvest Pavilion Fall Specials

Choose One of the Following Menus and receive 10% off



All menu prices are subject to tax and 18% gratuity

Tuscan Harvest Wedding Menu

\$19.99 per person

(Fall Special of 10% off applied before tax and gratuity. 100 guest minimum to receive special.)

Appetizers:

Local and Imported Cheese Display with Grapes, Berries & Crackers

Tomato Bruschetta with Grilled Crostinis

Antipasti Platter

Dinner:

Cesar Salad

Wild Mushroom & Caramelized Onion Lasagna with a Roasted Garlic Parmesan Cream
Sauce

Sundried Fruit & Seven-Grain Rice Pilaf

Seasonal Grilled Farmers Market Vegetables

Citrus & Fresh Herb Braised Chicken with Fire Roasted Tomatoes

Assortment of Fresh Baked Breads & Chive Butter

-- Drink Station of Lemonade, Iced Tea & Coffee--
Complimentary Cake Cutting & Champagne Pour

Southern Comfort Farmers Market Barbeque

\$21.50 per person

(Fall Special of 10% off applied before tax and gratuity. 100 guest minimum to receive special.)

Tray-Passed & Stationary Appetizers:

Cheese Boards with Seasonal Berries, Almonds & Sliced Baguettes

Vegetable Crudite with Creamy Buttermilk Dressing

Heirloom Tomato Bruschetta Crostinis

Dinner:

Pickled Red Cabbage, Cucumber, Carrot, & Braised Pineapple Slaw

Brown Sugar Molasses Rubbed Smoked Pork

Herb-Marinated Grilled Barbecued Chicken

White Cheddar Mac & Cheese

Roasted Seasonal Vegetables

Fresh Baguettes & Honey Butter

-- Drink Station of Lavender Lemonade, Sweet Iced Tea & Coffee--

Complimentary Cake Cutting & Champagne Pour

Rustic Country Grill

\$22 per person

(Fall Special of 10% off applied before tax and gratuity. 100 guest minimum to receive special.)

Appetizers

Seasonal Fruit Tray

Domestic and Imported Cheese Display

Assorted Crostinis with Tomato Bruschetta, Olive Tapenade, and Caramelized Onion with Chevre

Dinner

Mixed Organic Greens with Baby Spinach Salad, Fuji Apples, Dried Cranberries, Candied Walnuts and Bleu Cheese tossed with Pomegranate Vinaigrette

Mesquite Grilled Vanilla Brined Pork Loin with a Calvados Glaze & Apple Chutney

Three Cheese Potato Gratin

Roasted Red Pepper & Sweet Corn Cakes

Vegetable Ratatouille

Assortment of Fresh Baked Rolls and Butter

-Drink Station of Lemonade, Iced Tea & Coffee -

Complimentary Cake Cutting & Champagne Pour