



YOUR EVENT AT THE LODGE 2012

The Garden

- Gazebo--Wedding Ceremony (includes white chairs)--11am or 6pm*--max. 250 seated **\$850**
Gazebo Garden--Reception--11:30am to 4pm*--maximum 220 people seated at tables **\$1700**
White Garden with Arbor--Ceremonies up to 40 people (times limited) **\$500**
Most afternoon Receptions are in the Gazebo Garden. Evening Receptions are indoors.
**Ceremony and Reception times vary during the year according to time of sunset.*

Inside the Main Lodge

- Peacock Room--maximum 250 people seated with dance floor (available at extra charge) **\$1700**
Peacock Room A (bar available) or B--max. 90 people with dance floor (extra charge) **\$900**
The Peacock Room may be reserved 11:30am to 4pm or 6:30 to 11pm* (see above)
Sycamore Room or Treetop Room--up to 40 people seated (dance floor not available) **\$500**

Reservations

The total space rental is your deposit to reserve a date. Deposit is refundable (less a \$200 booking fee) if cancellation is at least six months in advance, only if we rebook the same date and time.

What's Included

- (1) Available round and long tables for all your needs; (2) chairs; (3) set-up and normal clean-up; (4) tablecloths (white or ivory) and your choice of napkin color; (5) tableware; (6) professional service staff.

What's Not Included

- (1) Music, (2) flowers,* (3) photographer, (4) cake, (5) minister. See our referral list for suggestions.
**See Cambria Nursery & Florist for help in planning your arrangements*

Food & Beverage

We cater all our own food; no outside food allowed (except wedding cakes). Minimum purchase amounts (for food and beverage) apply according to date. ****No banquet food may be taken from the banquet room or area in which it was served.**** A hosted or cash bar is available in the Peacock Room; hosted bar is available in the Garden. Minimum drink purchase is \$200 for a four-hour bar; a \$50 charge applies to each additional hour of bar service. A beverage table (no bartender) with wine, beer, champagne, punch, and/or sodas, is available in the Peacock Room or the Garden. Cocktails are also available in our Fireside Lounge. If you bring in your own wine or champagne, corkage is \$10 per 750ml bottle. Tax and service charge will be added to all food, beverage, and corkage.
See "Cambria Pines Lodge Terms and Conditions" document for more detail regarding regulations.

Extra Charges

There is a \$2.00 per person cake cutting fee for lunch receptions. Since dessert is included with dinner, we'll trade you the dessert for the cake fee. Peacock Room dance floor is \$150; Market umbrellas outdoors are \$100 total.

Decorations

You may use masking tape or pushpins to affix decorations to Peacock Room walls or outdoor surfaces. A charge for any permanent damage will be added to banquet billings. Only live flower petals may be scattered in the Garden.
****No confetti, glitter, rice, or birdseed allowed indoors or out.****

If you require CPL's Staff for decoration assistance above & beyond what's included, a \$75/hr labor charge will apply.

Our Commitment to You

We know your event is important to you. Our years of experience will be devoted to helping you coordinate a stress-free event that will become a pleasant memory for all who attend.

REFERRALS FOR WEDDING & PARTY SERVICES

Florists

Cambria Nursery & Florist cambrianursery.com 927-4747

Chair Covers

All About Tabletops allabouttabletops.com 226-0206

Cover Ups coverups.biz 474-0184

DJs & Lighting Services

AMS Entertainment (Sean) amsentertainment.com 202-2020

Bailey Entertainment (Chris Bailey) baileydjs.com 550-4442

Joe LaBarbera joelabarbera.com 773-0860

Kramer Entertainment (Melissa & Beau) www.kramerdjs.com 544-9900

The Central Coast DJ (Ronnie Simons) thecentralcoastdj.com 772-0407

Live Music

Brett & Julia Mitchell brettandjuliamitchell.com 464-0258

Jeff Peters theweddingguitarist.com 473-9214

Manny Mestas Classical Guitarist mannymestas.com 260-3046

The Mighty Croon Dogs (Billy Foppiano) funlivemusic.fatcow.com 546-8863

Harpists

Beth Vukmanic 801-4535

Penny Beavers pennybeavers.com 927-6866

Photographers

Amy Levinsohn amylevinsohnphotography.com 528-8002

David Pascolla davidpascolla.com 549-9892

Jack Della Bitta dellabitta.com 927-5627

Keith Dunlop frame37studio.com 320-1127

Mark Nakamura nakamuraphoto.com 543-3961

Michelle Warren mvfoto.com 929-3683

Paso Robles Videography 227-6971

Paula Guiney moonstonephoto.com 927-3935

Peer Johnson peerjohnson.com 395-0175

Ron Bianchetto ronbianchetto.com 927-0669

Cakes

French Corner Bakery 927-8227

Linn's Bakery (Judy) linnsfruitbin.com/wedding 927-1499

Ceremony Officiants & Ministers

Denise Mikkelson 772-4000

Don Aronson 544-4504

Michael Taylor (The Rockin' Rev) rocnev.com 544-9338

Sherri Hereford weddingsbysherri.net 772-5406

Stephanie Raphael raphael-raphael.com 534-9237

Theresa Desmond goldcoastreligiousscience.org 927-2607

Hair, Nails, Makeup and Spa Services

Debra Angell hairandmakeupbyangell.com 528-7798

Sojourn Healing Arts Spa sojournspa.com 927-8007

Pacific Hair Design 927-3301

Rhonda Johnson bridalmakeupandhair.com 395-0175

Wedding Coordinators

Patrice with "Arranged by Patrice" patrices.net 801-1308

Taffy Gonzalez with "All Traditions" alltraditions.net/about_us/ 781-8660



Audio Visual Equipment

LCD Projector & Screen	\$150.00
Flip Chart	\$20.00
TV/ VCR/ DVD player	\$50.00
Projector Screen & Cart	\$20.00
Sound System w/iPod docking station	\$150.00
Stage--maximum size is 10'x16'	\$100.00

HOT HORS D'OEUVRES

Choice of Tray-Passed or Displayed
Add \$30 per 100 guests for tray service

Asiago Cheese Potatoes—Baby red potatoes filled with melted Asiago cheese and onion (60 pieces)

Gourmet Pizzas—*Choose one:* Thai chicken with sweet peppers and onions in peanut sauce;
Barbecued chicken with red onions and cilantro;
or pesto, sun dried tomatoes, feta cheese, and pine nuts (48 pieces)

Chicken Wings—Served with mild buffalo sauce or garlic and herbs (50 pieces)

\$90 per platter

Stuffed Mushrooms—With cream cheese, green chiles, onion, garlic (100 pieces)

Beef or Chicken Satay Sticks—Tender skewered meat, marinated and served with assorted sauces (40 pieces)

Meatball Platter—Choose Swedish, sweet & sour, or barbecue sauce (100 pieces)

Shrimp Croustades—Curried shrimp atop a bed of ceviche on crostini (80 pieces)

Calamari Strips—Breaded and fried with chili lime aioli (60 pieces)

Crab Cakes—Classic Maryland style, served with a spicy citrus aioli (50 pieces)

Pita Bread Slices—With hummus dips and tapenade (100 pieces)

Roasted Garlic and Goat Cheese Crostini—Served with marinated tomatoes and crostini, drizzled with a balsamic reduction, basil oil, and chili oil (75 pieces)

Deep-Fried Jalapeno Poppers—A real treat, not too spicy; served with dipping sauce (75 pieces)

\$110 per platter

COLD HORS D'OEUVRES

Choice of Tray-Passed or Displayed
Add \$30 per 100 guests for tray service

Finger Sandwiches—Assorted breads with tempting fillings (75 pieces)

Cream Cheese Wraps—Choose one: turkey, ham, and cheese with lettuce and tomato;
or artichoke hearts, sun dried tomatoes, and pesto (50 pieces)

Deviled Eggs—A classic! Sure to be among the best you've tasted (60 halves)

\$105 per platter

TRAY-PASSED HORS D'OEUVRES

These items are Tray-Passed only
Add \$30 per 100 guests

Blackened Seared Ahi Tuna—Center cut ahi seared ruby rare, topped with a wasabi sauce (25 pieces) **\$75**

Grilled Asparagus Wrapped in Prosciutto (50 pieces) **\$80**

Filet Bruschetta—Toasted bread rubbed with olive oil and topped with filet mignon (100 pieces) **\$145**

DISPLAYS

Prices are per Platter

Cheese Tray—Smoked Gouda, Pepper Jack, Cheddar, and Swiss cheeses with crackers, dried fruit, and nuts (150 pieces) **\$105**

Vegetable Tray—Colorful assorted fresh vegetables with dip (150 pieces) **\$105**

Fresh Fruit Tray—Assorted fresh fruit in season with yogurt ricotta cheese dip (120 pieces) **\$105**

Peeled Shrimp—Fresh shrimp (36-40 per pound) with cocktail sauce (150 pieces) **\$170**

Cheese and Paté—Imported cheeses and crackers presented with a delectable House-made paté (serves 100) **\$200**

Baked Brie Cheese—A pastry-encased wheel of brie with crushed macadamia nuts and crackers **\$90**

Cubed Cheese & Fresh Fruit Mix—A mix of cubed cheeses and assorted seasonal fresh fruit with crackers (150 pieces) **\$120**

BANQUET LUNCHEON SELECTIONS

Deli Buffet—A colorful assortment of deli fresh sliced meats and cheeses, breads, condiments and garnishes, green salad, pasta salad, potato salad, and fresh fruit salad
\$21.50

Pasta Bar—Linguine and penne pastas accompanied by pesto, Alfredo, and marinara sauces.
Served with green salad, garlic bread, and fresh hot seasonal vegetable
\$20.50

Add grilled chicken \$22.95 Add chicken and salmon \$26.95 Add chicken and prime rib \$29.50

Asian Stir Fry—Beef, chicken, or tofu (choose one) stir fried with fresh vegetables and Asian seasonings.
Served with rice, green salad, rolls and butter, Chinese cabbage salad, fresh fruit, and fortune cookies
\$21.50

Mexican Buffet—Crisp, House-made taco shells and soft tortillas with seasoned ground beef, lettuce, tomato, and cheese, served with beef, chicken, or cheese enchiladas (choice of two), refried beans, rice, chips, salsa, and sour cream
\$22.50

Lemon Herb Roasted Chicken—Juicy, bone-in 8oz. chicken, marinated then roasted with fresh rosemary, thyme, and lemon. Served with roasted garlic mashed potatoes and herbed Riesling gravy, green salad, rolls and butter, and fresh hot seasonal vegetable
\$22.50

Grilled Chicken—A succulent bone-in breast of chicken grilled and topped with your choice of fresh basil cream and toasted pine nuts, or honey sesame teriyaki. Served with green salad, rolls and butter, fresh hot seasonal vegetable, and rice pilaf
\$22.95

Mixed Grill—Mesquite marinated beef tri-tip and grilled chicken breast with roasted garlic mashed potatoes, gravy, green salad, garlic bread, and fresh hot seasonal vegetable
\$24.95

Tri-tip and salmon \$26.95

Tri-tip, chicken, and salmon \$29.95

Salmon Filet—Fresh filet of salmon baked with basil sauce or broiled and drizzled with a citrus balsamic reduction.
Served with salad, rolls and butter, rice pilaf, and fresh hot seasonal vegetable
\$25.95

*All above banquet meals are presented buffet style and include coffee and iced tea service.
Dessert is available for an additional \$2.95 per person. Most meals can be plated for an additional \$1.50 per person.
Add 20% service charge and 7.25% sales tax to all food and beverage. Prices subject to change.*

BANQUET DINNER SELECTIONS

- Filet Mignon**—A tender eight ounce filet, grilled to perfection and topped with fried onions; served with our House veal demi-glace
\$35.95
- New York Steak**—A tender nine-ounce beef strip, grilled and topped with peppercorn sauce
\$32.95
- Prime Rib**—Tender prime beef slow roasted with garlic and herbs; served with rosemary au jus and horseradish cream
Add \$75 for a Carver at the Buffet
9 oz \$29.95 12 oz \$32.95
- Top Sirloin Steak**—A seven-ounce cut grilled and topped with roasted shiitake Gorgonzola sauce
\$26.50
- Mixed Grill**—Mesquite marinated beef tri-tip and grilled chicken breast; served with our outstanding garlic bread
\$28.95
Tri-Tip & Salmon \$30.95 Tri-Tip, Chicken & Salmon \$32.95
- Chicken Piccata**—Breaded tender chicken breast sautéed with garlic, shallots, tomatoes, and capers
\$27.50
- Grilled Chicken**—A succulent breast of bone-in chicken grilled and topped with fresh basil cream and toasted pine nuts, or honey sesame teriyaki
\$26.50
- Salmon Filet**—Fresh filet of salmon baked with basil sauce or broiled and drizzled with a citrus balsamic reduction
\$29.95
- Macadamia Crusted Halibut**—Fresh halibut lightly crusted with macadamia nuts and basil, then baked with chardonnay
\$31.50
- Pasta Bar**—Linguine and penne pastas accompanied by pesto, Alfredo, and marinara sauces; served with our outstanding garlic bread
\$23.95
Add grilled chicken \$26.95 Add chicken & salmon \$30.95 Add chicken & prime rib \$33.50

Dinners above are presented buffet style and include rolls & butter (except Mixed Grill and Pasta Bar, which include garlic bread); fresh garden salad; seasonal vegetables; choice of roasted garlic mashed potatoes, rice pilaf, or baked potato (except Pasta Bar); dessert; coffee & iced tea service. Most meals can be plated for an additional \$1.50 per person.

Add 20% service charge and 7.25% sales tax to all food & beverage.

Prices subject to change. Children 3-11 years are 1/2 price.

PLATED VEGETARIAN SELECTIONS

Choose one with a plated meal

Vegan Grilled Vegetable Teriyaki

Zucchini, squash, Portobello mushrooms, and tofu infused with our House sesame marinade, then grilled and served over risotto drizzled with an orange teriyaki sauce, garnished with edamame beans
\$26.50

Eggplant Parmesan

Breaded and pan-fried eggplant served over angel hair pasta with our slow cooked marinara, topped with aged Parmesan cheese
\$26.50

Ravioli Medley

A combination of cheese, sun-dried tomato, and butternut squash ravioli, topped with herbs from our garden and Parmesan basil cream
\$26.50

*Add \$1.50 plate fee. Dinners include choice of salad, rolls & butter, coffee & tea, and dessert.
Add 20% service charge and 7.25% sales tax to all food & beverage. Prices subject to change.*



CHILDREN'S MENU

3-11 years old

BUFFET DINNERS ARE 1/2 PRICE FOR CHILDREN

PLATED CHILDREN'S DINNER SELECTIONS

\$14.95

plus 20% service charge and 7.25% tax

Grilled Cheese with French Fries or Fruit
Pasta with Marinara or Butter Parmesan

Chicken Fingers with French Fries or Fruit
Hamburger with French Fries or Fruit



DESSERT SELECTIONS

*Choose one of the following with your Dinner
Add \$2.95 per person to order Dessert with Lunch*

Chocolate Cake
Carrot Cake
Apple Pie
Cherry Pie
- Scoop of Ice Cream -
Vanilla, Chocolate, or Sherbet

REHEARSAL DINNERS...

are a great way to help kick off your Special Day at Cambria Pines Lodge!
Savor this time with your closest friends and family!
(prices apply to weddings already booked and subject to availability)



BUFFET REHEARSAL DINNER PACKAGE

\$27 per person (15 person minimum)
plus 20% service charge & 7.25% tax

Fresh Garden Salad

Our home-grown lettuce mix (when available)
with carrots, cucumbers, cherry tomatoes, and your choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

Pasta Bar

with choice of Tri-Tip or Julienned Grilled Chicken Breast
Linguine and penne pastas with pesto, Alfredo, and marinara sauces,
garlic bread, seasonal fresh vegetable

**See dessert selection & beverages included below*



PLATED REHEARSAL DINNER PACKAGE

\$38 per person (15 person minimum)
plus 20% service charge & 7.25% tax

Fresh Garden Salad

Our home-grown lettuce mix (when available)
with carrots, cucumbers, cherry tomatoes, and your choice of Ranch, Bleu Cheese or Balsamic Vinaigrette

Filet Mignon

A tender eight-ounce filet, grilled to perfection and topped with fried onions.
Served with our House veal demi-glace, mashed potatoes, and fresh vegetable

Choice of Plated Vegetarian Selection

**See dessert selection & beverages included below*



BOTH BUFFET AND PLATED REHEARSAL DINNER PACKAGES INCLUDE

***Dessert**

Please choose one for the entire party
Chocolate cake, carrot cake or vanilla ice cream

***Champagne Toast**

***Beverages**

Iced tea, assorted hot teas, coffee

BANQUET BAR

Bottled Beers Domestic \$3.75

Budweiser
Bud Light
Coors
Coors Light
Miller Genuine Draft
Miller Lite
O'Douls (non alcoholic)
Michelob Ultra

Bottled Beers Premium \$4.25

Amstel Light
Corona
Pacifico
Newcastle
Heineken
Anchor Steam
Guinness (16 oz. cans \$4.50)
Hakke Beck (non alcoholic)

Kegs –Domestic \$250

Budweiser
Bud Light
Coors Light

Kegs –Premium/Import \$325

Firestone (Locally Brewed)
Widmer Hefeweizen
Sierra Nevada
Anchor Porter
Sam Adams
Fat Tire
Red Tail Ale
Shock Top Belgian White
Lost Coast Great White

Sodas \$2.00/glass or \$8/pitcher

Pepsi/Diet Pepsi
Sierra Mist
Pink Lemonade
Mug Root Beer
Mountain Dew
Dr. Pepper
Lipton Raspberry Ice Tea

Well Selections \$6.00/drink

Vodka Smirnoff
Gin Bombay
Rum Rodrigo
Tequila Sauza Gold
Bourbon Jim Beam
Scotch Dewar's White Label

Extended *Superwell \$6.50/drink

**All Well selections plus:*
Captain Morgan Spiced Rum
Captain Morgan Parrot Bay
Seagram's 7 blended Whiskey
Seagram's V.O. Canadian Whisky
Kahlua Coffee Liqueur
Midori Melon Liqueur
Amaretto DiSaronno

Premium *Superwell \$7.00/drink

**All Well and Extended Superwell brands plus:*
Jack Daniel's
Ketel One Vodka
Tanqueray Gin
Bailey's Irish Cream
Jagermeister
Crown Royal

*We also offer a full hosted bar with Well & Superwell selections above and more; prices will vary by brand.
Add 20% service charge and 7.25% tax to all food and beverage items. Prices subject to change.*

CAMBRIA PINES LODGE HOUSE WINE

Cabernet, Chardonnay, White Zinfandel \$16 *Bottled by Castoro Cellars, Paso Robles*

CHAMPAGNES AND SPARKLING WINES

- Taittinger Brut, France \$65 Substantive, posh texture, ample fruit flavors with lingering finish
Mondoro Asti Spumante \$25 Lighter, sweeter, softer fruitiness
Laetitia Brut Rosè \$36 Rich citrus and melon flavors, crisp clean finish
Schramsberg Demi Sec \$39 Delicate, creamy, subtle, semi sweet
Tobin James "Dream Weaver" \$20 Fine bubbles, fruity nose, delicate & harmonious
Dom Perignon \$160 Abundant, light bubbles, lush, creamy mouthfeel

CALIFORNIA WHITES AND BLUSH WINES

- Perbacco Pinot Grigio \$26 Clean & crisp palate, notes of citrus & melon, a long finish
Echelon Pinot Grigio \$23 Citrus grove blossom, silky fruit flavors, clean finish
St. Michelle Gewurztraminer \$25 Clean, crisp, refreshing. Apricots, pineapple juice, spices, and a floral note
Jekel Riesling Monterey \$21 Basket of bright fruits with a burst of orange blossoms and ripe apricots
Tobin James Riesling \$20 Fruit burst on the palette with a lingering finish
Castoro Cellars Fume Blanc \$20 Grassy & herbal nose, clean, fresh, crisp, tart, citrus taste
Tablas Creek Cote de Tablas Blanc \$35 Richly aromatic, clean minerality, long finish
Edna Valley Chardonnay \$30 Multi layered, superb balance of fruit, mineral, oak
Wild Horse Chardonnay \$27 Explosive aromas, layers of tropical fruit
Cakebread Cellars Chardonnay \$60 Fresh, forward, ripe Granny Smith apple, pear and melon fruit mouthfeel
Talley Estate Chardonnay \$37 Intense aromas, toasty oak, creamy lemon texture
Beringer White Zinfandel \$20 Slightly sweet, mellow fruit flavors

RED WINES and BLENDS

- San Domenico Cabernet Franc \$32 Aromas of cassis, dark cherries; subtle earthiness
Carmody McKnight Cab Franc \$35 Cranberry/floral notes on the nose, cherries & raspberry in the mouth.
J. Lohr Cabernet Sauvignon \$27 Plump yet velvety soft, smooth and full of fruit
Rotta Cabernet Sauvignon \$39 Jammy and fruit forward with a full middle body, and long finish
2004 Arrowood Cabernet \$105 Nose is ripe dark fruits, cassis, sandalwood, violets; palette rich & mouth coating
2004 Legacy Alexander Valley \$120 Supple; flavors of cedar, black currant, dark chocolate; hint of smoky toastiness, black cherries
Domaine Alfred Pinot Noir \$45 Floral aromas, supple, lingering cherry fruit
Kenneth Volk Pinot Noir \$40 Powerful aromas of black cherry, with a generous dollop of spicy new oak
Windward Pinot Noir \$52 Youthful nose of olives and mint with a lingering finish
2003 Tolosa Syrah "1772" \$55 Rich & aromatic with hints of well oaked blackberries, cherries, licorice & pepper flavors
Qupe Syrah \$27 Full range of spice characters nicely offset by forward rich fruit characters
Addamo Syrah \$36 Wonderful aromas of blackberry, coffee, white pepper, with a rich fruit core
Bassetti Syrah \$48 Dark, ripe and structured, with flavors of blackberry and chocolate
David Bruce Petite Syrah \$34 Big body, yet soft and supple fruit & spice
Chateau Julien Merlot \$24 Medium bodied, fruit forward, full, lingering finish
Wild Horse Merlot \$29 Powerful yet elegant, filled with berries, mocha
Gainey Merlot \$45 Sweet cassis and cherry, hints of mint & chocolate
Fratelli Perata Merlot \$42 Huge body, big fruit, intense grapes
Norman 'Classic' Zinfandel \$27 Lovely notes of red fruit, honey, smoke and mandarin in the nose
Peachy Canyon Zinfandel \$35 Full bodied with black pepper & clove spices
Brochelle Vineyards Zinfandel \$45 Jammy blackberries; a lingering finish of fresh vanilla cream
2006 Opolo Zinfandel \$42 Fruit bouquet; full bodied; ripe black cherry, plum & spice

*Most selections are Central Coast wines (except French Champagne)
Wines subject to availability.*