



Welk[™]
RESORTS
SAN DIEGO

welk
theatre
sandiego
theatre music events

THE GREENS
EVENT CENTER

Canyon Grille
RESTAURANT & BAR



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BREAKFAST BUFFETS

The Welk Sunrise

Choice of Orange Juice, Cranberry or Apple Juice

Freshly Baked Danish, Croissants and Muffins

Butter, Fruit Preserves and Jam

Seasonal Sliced Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Flavored Teas

\$16.95 per guest, minimum 10–30 people

\$14.95 per guest, over 30 people

The Welkome Buffet

Choice of Orange Juice, Cranberry or Apple Juice

Assorted Cold Cereals with Whole and Low Fat Milk

Seasonal Fresh Fruit Platter, Selection of Fruit Yogurts

Scrambled Eggs, Bacon and Sausage, Potatoes O'Brien

Assortment of Fresh Breakfast Pastries, Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$19.95 per guest, minimum 10–30 people

\$17.95 per guest, over 30 people



PLATED BREAKFAST ENTRÉES

Served with chilled Orange Juice, Basket of Freshly Baked Muffins, Preserves,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Birdie

Fluffy Scrambled Eggs, O'Brien Potatoes
Your Choice of: Grilled Ham, Link Sausage or Bacon - \$12.95

Californian

French Toast with Warm Vermont Maple Syrup
Sliced Strawberries, Smoked Bacon - \$13.95

The Hidden Valley

Mushroom & Cheese Omelet
Grilled Ham, O'Brien Potatoes - \$12.95

Traditional Eggs Benedict

Two Poached Eggs served on English Muffin
with Hollandaise Sauce, Canadian Bacon
O'Brien Potatoes, Fresh Fruit Garnish - \$14.95



BREAKFAST ENHANCEMENTS

Enhancements may be added to any breakfast buffet selection. Cannot be ordered a la carte.

French Toast or Buttermilk Pancakes

Warm Maple Syrup, with Whipped Butter - \$5.95 per guest

Rancheros Breakfast Wrap

Scrambled Eggs, Cheddar Cheese, Roasted Salsa, Roasted Potatoes, Flour Tortilla - \$6.95 per guest

Sunrise Open-Faced Breakfast Muffin

Applewood Smoked Bacon, Scrambled Eggs, Green Scallions, Melted Cheddar Cheese - \$6.95 per guest

Smoked Salmon and Green Onion Quiche

Chopped Tomatoes, Boursin Cheese - \$6.95 per guest

Bagels with Thin Sliced Atlantic Smoked Salmon

Chopped Hard Boiled Eggs, sliced Vine-Ripened Tomatoes, Capers, thin sliced Red Onion, Dilled Cream Cheese - \$7.95 per guest

Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce - \$7.95 per guest

Omelet Station

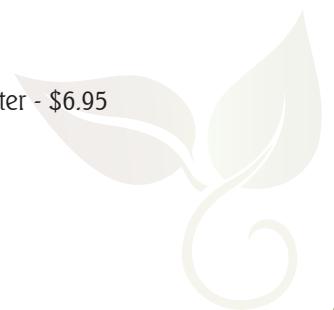
Omelets prepared to order with your choice of the following: Diced Ham, Bell Peppers, Mushrooms, Cheese, Tomatoes, Spinach Salsa, Green Onion, Bacon and Ortega Chili - \$6.95

An additional \$85 chef attendant fee will apply

Belgian Waffle Station

Custom-made Belgian Waffles with Fresh Berries, Whipped Cream, Maple Syrup and Butter - \$6.95

An additional \$85 chef attendant fee will apply



A LA CARTE ITEMS

Juices & Beverages

- Freshly Brewed Regular & Decaffeinated Coffee - \$45/gallon
- Freshly Brewed Iced Tea - \$17/gallon
- Freshly Squeezed Seasonal Juices - \$19/gallon
- Assorted Soft Drinks - \$2.50 each
- Bottled Water - \$2.50 each
- Mineral Water - \$3 each
- Chilled Frappuccino - \$3.50 each
- Lemonade - \$17/gallon

Break Accompaniments

- Seasonal Sliced Fruit Platter - \$40 (serves 10)
- Whole Fruit - \$15 per dozen
- Assorted Fruit Yogurts - \$2 each
- Danish Pastry & Croissants - \$26 per dozen
- Sliced Bagels with Cream Cheese - \$30 per dozen
- Assorted Muffins - \$26 per dozen
- Assorted Breakfast Breads - \$26 per dozen
- Chocolate Brownies - \$26 per dozen
- Assorted Fresh Baked Cookies - \$26 per dozen
- Assorted Granola Bars & Nutri Grain Bars - \$3 each
- Assorted Power Bars - \$3.50 each
- Trail Mix - \$3.75 each
- Stadium Popcorn - \$36 (serves 10)
- Soft Pretzels with Mustard - \$40 per dozen
- Artisan Bread & Tapenades - \$45 (serves 10)
- Spice Nut Mix - \$15 per pound
- Mixed Nuts - \$20 per pound
- Chips and Dip - \$40 (serves 10)
- Tortilla Chips and Salsa - \$40 (serves 10)



THEMED MEETING BREAKS

Stadium Break

Tortilla Chips, Nacho Cheese
Jalapeños, Hot Soft Pretzels with Mustard
Cracker Jacks, Fresh Popped Popcorn

\$10.95 per guest

South Of The Border

Tortilla Chips, Nacho Cheese, Jalapeños
Guacamole, Salsa Fresca, Sour Cream, Beef Taquitos

\$10.95 per guest

Power Break

Fresh Fruit Smoothies, Arizona Iced Teas, Trail Mix
Basket of Whole Fresh Fruit, Energy Bars
Oatmeal Raisin Cookies, Gourmet Vegetable Chips

\$12.95 per guest

Tuscany

Trio of Bruschetta, Olive Oil & Balsamic Vinegar
Assorted Teas, Tapenade & Artichoke Dip
Assorted Flat Breads, Crusty French Breads

\$13.95 per guest

Cookies & Cream

Chocolate Chip, White Chocolate Macadamia Nut
Oatmeal, Peanut Butter & Double Chocolate
Hot Chocolate, Chocolate Covered Pretzels
Ice Cold Milk, Chocolate Milk

\$9.95 per guest

Julian Apple

Gourmet Apple Chips, Warm Apple Cider, Apple Strudel
Sliced apples with Caramel Topping

\$9.95 per guest

Strawberry Fields

Based on seasonal availability

Strawberry Lemonade
Chocolate Dipped Strawberries
Strawberries & Cream Milkshake
Strawberries & Brie en Croute

\$15.95 per guest

Chocolate Decadence

Chocolate Chunk Cookies, Hershey's Kisses
Chocolate Peppermint Brownies
Junior Snickers Bars
Chocolate Covered Strawberries

\$11.95 per guest

Chocolate Fountain

Skewers, Milk Chocolate, Strawberries, Bananas
Pineapple, Marshmallow, Pretzels, Snicker Doodle
and Chocolate Chip Cookie Dippers

\$11.95 per guest

*Minimum sale of \$250 required

*Outdoor use is not recommended due to flying insects
and temperature of the chocolate



C O L D P L A T E D L U N C H E N T R É E S

Entrée pricing includes Chef's Choice of Dessert, Freshly Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

Deli Lunch Plate

Assorted Deli Meats and Cheeses, sliced Tomato, Lettuce,
Onions, Pickles, Potato Salad, Fresh Fruit, freshly sliced Bread
and Condiments, served with home-made Kettle Chips. - \$17.95

Grilled Chicken Salad

Tossed Field Greens, Tomato Wedges, Black Olives,
Bacon Crumbles, Croutons and Grilled Marinated
Chicken Breast served with Creamy Vinaigrette - \$17.95

Foccacia Club Sandwich

Thinly sliced Smoked Turkey Breast,
Crispy Bacon, Lettuce, Swiss Cheese and Tomatoes,
served with home-made Kettle Chips. - \$17.95

Oriental Chicken Salad

Marinated grilled Chicken with Romaine Lettuce,
Red Bell Pepper, Red Onions, Cabbage and Crispy Wonton Strips,
served with Oriental dressing - \$17.95

Classic Caesar Salad

Crisp Romaine gently tossed with shredded Parmesan Cheese
and Garlic Croutons with your choice of Salmon or Shrimp,
served with Creamy Caesar dressing - \$16.95

Tropical Fruit Salad

With Cottage Cheese, served with
Strawberry Yogurt dressing - \$16.95

French Dip

Sliced Roast Beef on a French Roll, Coleslaw and Au Jus,
served with home-made Kettle Chips. - \$16.95

Cobb Salad

Grilled diced Chicken, Crispy Bacon, Avocado, diced Tomatoes,
Boiled Egg, Blue Cheese Crumbles on a bed of Romaine lettuce
served with your choice of dressing. - \$16.95



H O T P L A T E D L U N C H E N T R É E S

Entrée pricing includes Chef's Choice of Dessert, Freshly Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee and Iced tea.

Seared Sea Bass

Ginger Lime Beurre Blanc, Roasted Red Potatoes
and Medley of Fresh Vegetables - \$21.95

Grilled Chicken California

With sliced Tomatoes, Avocado, Monterey Jack Cheese,
Spanish Rice and Black Beans - \$17.95

Filet Mignon

Served with Shitake Mushrooms in a Cabernet Demi Sauce,
Parsley Potatoes and Vegetable Medley - \$24.95

Pasta Primavera

Fettuccini and Garlic Cream Sauce in
a bevy of Fresh Vegetables - \$14.95

New York Strip

With Merlot Demi Sauce, served with Roasted Red Potatoes
and fresh Vegetables Du Jour - \$22.95

Oriental Pan Seared Salmon

Filet of Salmon topped with Oriental Sauce served with steamed
Rice and Julienne Vegetables - \$22.95

Prime Rib Sandwich

Open faced sandwich topped with Balsamic Red Onions and
Blue Cheese Crumbles, on Grilled Sourdough bread - \$22.95



EXECUTIVE DELI LUNCH BUFFET

Field Greens

Kalamata Olives, Red Onions, Tomato, Greek Oregano
Vinaigrette & Creamy Buttermilk Ranch Dressing

Orecchiette Pasta & Baby Spinach Salad

Marinated Mushroom, Red Onion,
Lemon Mustard Seed Feta Vinaigrette

Basil Pesto Rock Shrimp & Tomato Panzanella Salad

Luncheon Meats & Accompaniments

Prosciutto Genoa Salami
Mortadella Roasted Peppered Beef
Roasted Turkey Breast Gruyère
Provolone Dill Havarti Cheese
Sliced Tomatoes and Onion
Dill Pickles and Lettuce
Fresh Herbed Aioli
Whole Grain Mustard

Desserts

Melon Fruit Salad Berries
Assorted Freshly Baked Cookies

Beverages

Freshly Brewed Iced Tea and Lemonade

\$25.95 per guest, minimum 10-30 people

\$23.95 per guest, over 30 people

SOUP & SALAD LUNCH BUFFET

Chef's Choice of Two Seasonal Soups

Field Mixed Greens

Grape Tomato, Cucumber, Carrot, Red Onion,
Croutons, Sunflower Seed, Black Olives, Italian Vinaigrette,
Bleu Cheese dressing

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese,
Toasted Croutons, Caesar dressing

Rock Shrimp Orzo Pasta Salad

Fresh Herbs, Pesto, Black Olives, Tomato, Toasted Almonds

Tuna Nicoise

French Green Beans, Black Olive, Red Potato Wedges,
Grape Tomato, Julienne Onion, Roasted Red Pepper Vinaigrette

Greek Salad

Feta Cheese, diced Tomato, Cucumber, Kalamata Olive,
Oregano Vinaigrette

Accompaniments

Mini French Rolls, with Apple Butter
Tapenade & Flatbread

Dessert

Raspberry Fruit Mousse Parfait and Freshly Baked Brownies

Beverages

Freshly Brewed Iced Tea and Lemonade

\$25.95 per guest, minimum 20 people

SOUTHWEST FIESTA LUNCH BUFFET

Salads

Romaine Lettuce with Chipotle Buttermilk Dressing,
Crispy Tortilla Strips
Jicama, Red onion, Red Pepper & Pineapple Salad
Spicy Cucumber & Tomato Salsa Salad

Entrées

Cheese Enchilada Casserole
Black Beans & Mexican Rice
Ancho spiced Beef Strips
Guadalajara Spiced Chicken
Tostada Shells, Flour Tortillas, Guacamole,
Salsa Fresca, Corn Salsa,
Roasted Tomatillo Salsa, Lettuce,
Cheddar Cheese, Sour Cream, Jalapeños, Olives
Baja Fish Tacos - additional \$3.95

Desserts

Cinnamon Sugared Churros
Chocolate Cinnamon Brownies

Beverages

Freshly Brewed Iced Tea and Lemonade

\$27.95 per guest, minimum 10-30 people
\$25.95 per guest, over 30 people

ITALIAN LUNCH BUFFET

Salads

Portofino Romaine Salad with Basil Vinaigrette dressing
Antipasto Salad - Hearts of Palm, Prosciutto, Ham,
Genoa Salami, Carrots, Celery, Red Onions, Provolone,
Black Olives, Artichoke Hearts

Entrées

Mushroom & Italian Sausage Pizza, Three-Cheese Pizza
Fettuccini with fresh Spinach, Extra Virgin Olive Oil,
Garlic, Roasted Tomatoes
Baked Penne with Roasted Chicken a la Piccata Capers,
Garlic Lemon Butter
Grilled Vegetables, and Ricotta Cheese
Warm Garlic Bread

Desserts

Assorted Biscotti
Tiramisu

Beverages

Freshly Brewed Iced Tea and Lemonade

\$27.95 per guest, minimum 10-30 people
\$25.95 per guest, over 30 people



ALL - AMERICAN LUNCH BUFFET

Starters

Southwestern Potato Salad
Toasted Pumpkin Seed Coleslaw
Oven-Roasted Vegetable Salad

Entrées

Grilled 1/2 pound Hamburgers*
Grilled Bratwurst & Italian Sausage*
Free-Range Chicken Breast,
Sliced Gouda, Swiss & Cheddar Cheese, sliced Tomatoes,
Onions, Dill Pickles, Lettuce, Mayonnaise, Mustard
Barbecued Pork Sandwich - additional \$4.95

Desserts

Bread Pudding Crème Anglaise
Assortment of sliced Melons

Beverages

Freshly Brewed Iced Tea and Lemonade

*an \$85.00 chef attendant fee will apply for items
prepared or carved at the Buffet

\$27.95 per guest, minimum 20 people

An \$85 chef attendant fee will apply for items prepared or
carved at the Buffet

THE SYMPHONY LUNCH BUFFET

Salads

Butter Lettuce Wedge with Mushrooms, Tomatoes, Bleu Cheese
Grilled Vegetables with Lemon Shallot Vinaigrette
Mediterranean Pasta Salad

Entrées – Select Two (for an additional selection, add \$5)

Roasted Sirloin Strip Horseradish, Onion Confit
Free-Range Breast of Chicken Mushroom in a Marsala Sauce
Roasted Pork Loin Potatoes Au Gratin
North Atlantic Salmon with a Lemon Cream Sauce

Accompaniments

Fresh Vegetables
Chef's Selection of Rice or Potato
Rolls & Butter

Desserts

Crème Brulée
Kahlua Cheesecake

Beverages

Freshly Brewed Iced Tea and Lemonade

\$33.95 per guest, minimum 20 people



BOX LUNCHESES

SALADS

Garden Salad

With a Bevy of Greens and Seasonal Vegetables and choice of dressing - \$4.95

Caesar Salad

Fresh Garden Romaine, Homemade Herb Croutons and Parmesan Cheese - \$5.95

Add grilled chicken to the above salads for an additional \$4

SANDWICHES

Croissant Sandwich

Choice of: Turkey, Roast Beef, Ham, Walnut Chicken Salad or Tuna Salad

Pickle Spear, Fresh Fruit, Potato Chips, Cookie, Soft Drink - \$14.95

The Sub

Assortment of Italian Meats and Cheese on a Torpedo Roll

Potato Chips, Fresh Fruit, Cookie and Soft Drink - \$15.95

Vegetarian Wrap

Avocado Jack Cheese, Alfalfa Sprouts,

Sliced Cucumber and Tomato, Pickle Spear,

Potato Chips, Fresh Fruit, Soft Drink - \$13.95

Cajun Chicken Sandwich

Avocado and Chipotle Mayonnaise, Coleslaw on a Fresh Deli Roll,

Potato Chips, Fresh Fruit, Cookie and Soft Drink - \$14.95



HORS D'OEUVRES

(Price per 50 Pieces)

Cold Hors D'oeuvres

- Guacamole, Chips and Salsa - \$100
- California Crostini - \$150
- Rounds of Cucumber with Basil and Boursin - \$175
- Prosciutto, Mozzarella with Melon - \$175
- Deviled Eggs - \$125
- Smoked Salmon Pinwheels - \$200
- Smoked Salmon wrapped with Asparagus - \$225
- Shrimp Cocktail - \$250
- Peel and Eat Shrimp Display - \$250

Hot Hors D'oeuvres

- Hot Crab and Artichoke dip with Tortilla Chips - \$150
- Quesadilla Triangles with Black Beans & Cilantro - \$125
- Jalapeno Poppers - \$125
- Mini Beef or Chicken Burritos - \$150
- Mini Pork or Seafood Empanadas - \$175
- Mini Beef or Chicken Wellington - \$200
- Mini Quiche Lorraine - \$150
- Beef or Chicken Sate - \$200
- Crab Stuffed Mushrooms - \$225
- Pot Stickers, Beef, Chicken or Vegetable - \$175
- Scallops Wrapped in Bacon - \$200
- Vegetable or Chicken Spring Rolls - \$125
- Meatballs, Barbeque or Spicy - \$125
- Beef or Vegetable Won-tons - \$150
- Mini Chicken Tenders with Barbeque Sauce - \$125

*** Can Be Tray Passed @ \$100 per server



RECEPTION DISPLAY TRAYS

Serves approximately 50 - 75 guests

Domestic Cheese Display

An assortment of Cheeses with Crackers and Garnish

\$295

Imported Cheese Display

An assortment of Imported Cheeses with Crackers and Garnish

\$315

Gourmet Vegetable Crudite

Fresh Vegetable Assortment with Creamy Buttermilk Ranch Dip

\$250

California Sliced Fresh Fruit Display

An elaborate display of Fresh Fruit

\$300

Antipasto Tray

Genoa, Cotto and Dry Salami, tossed with Fresh Herbs and Provolone Cheese in Vinaigrette
with Black Kalamata Olives and Spanish Olives

\$325



RECEPTION STATIONS

Minimum 20 guests

Nacho Station

Cheddar Cheese Dip
Sliced Jalapeños
Refried Beans
Guacamole Dip
\$7.95 per guest

Enhance Your Nacho Station

Chili Seasoned Ground Sirloin
Grated Cheese, spicy Mexican Salsa Fresca, Sour Cream
\$3.50 per guest

Salad Station

Caesar Salad

Romaine Lettuce, Croutons, Caesar dressing

Greek Salad

Cucumbers, Tomato, Kalamata, Olives, Crumbled Feta Cheese

Pasta Salad

Artichokes, Sun-Dried Tomatoes, Green Olives
\$8.95 per guest

Dessert & Coffee

Miniature Desserts
Almond Cookies & Tiramisu
Freshly Brewed Gourmet Coffee
Selection of Teas
Minimum 25 guests
\$12.95 per guest

Pacific Asian

Pot Stickers, Chicken & Pineapple Kabobs
Egg Rolls, Hot & Sour Chicken Wings
\$13.95 per guest

Mediterranean

Pita Bread Triangles, Hummus, Baba Ghanoush
Roasted Chicken Couscous.
Lemon Feta Vinaigrette, Dolmas
\$13.95 per guest

Latin America

Mini Baja Fish Taco Station
Salsa Verde, Lime Crema
Havana Chicken & Black Beans
Fresh Fruit Salsa
\$16.95 per guest

French

Whole Brie en Croûte
Garden Salad, with Champagne Dijon Vinaigrette
Sliced Baguettes, Apples & Grapes
Sautéed Filet of Salmon, topped with
Champagne Cream Sauce
\$17.95 per guest

Chocolate Fountain

Includes Skewers, Milk Chocolate, Strawberries, Bananas,
Pineapple, Marshmallow, Pretzels, Snicker Doodle
and Chocolate Chip Cookie Dippers
\$11.95 per guest

*Minimum sale of \$250 required

*Outdoor use is not recommended due to flying insects
and temperature of the chocolate



COOKING STATIONS

Minimum 25 guests

*An \$85 chef attendant fee will apply

Pasta Station

Choice of Cheese Tortellini, Fettucini & Penne Pastas

Tossed to order with Marinara, Alfredo or Basil Pesto Cream Sauce & Roasted Vegetables

\$12.95 per guest

Risotto Bar

Sweet Arborio Rice tossed with your choice of Wild Mushrooms, Grilled Chicken, Roasted Vegetables, Basil Pesto, Fresh Spinach, Mascarpone, Parmesan Cheese

\$14.95 per guest

Mashed Potato Bar – Served in Martini Glassware

Garlic Yukon Mashed Potatoes with Gorgonzola, Chives, Crispy Onions, Pancetta, Parmesan Cheese, Red Wine Sauce, Sun-Dried Tomato Tapanade

\$14.95 per guest

Fajita Station

Marinated Beef Fajitas, Grated Cheese, Salsa Fresca, Guacamole, Sour Cream and Flour Tortillas

\$15.95 per guest

Chicken Tamales

Steamed cooked Corn Dough or Masa with Chicken Filling, wrapped in a Corn Husk, served with Red Sauce

\$16.95 per guest

“Smokin’ Hot” Jamaican Shrimp

Dry rubbed Jerk Spiced Shrimp sautéed to order With fresh Salsas, Pineapple & Jalapeño Salsa with Mint Fennel, Citrus and Tarragon Salsa with Red Onion

\$21.95 per guest



T H E C A R V I N G B O A R D

Barbecued Pork Loin

Served with Tropical Fruit Slaw, Mini French Rolls

\$115 - serves 15

Salmon Wellington

Served with sautéed Spinach & Mushrooms wrapped in a Puff Pastry, topped with a White Wine Sauce

\$175 - serves 25

Roasted Bacon Wrapped Turkey Breast

Served with Spiced Cranberry Sauce, Mayonnaise, Mini French Rolls

\$180 - serves 30

Top Sirloin of Beef

Served with Creamed Horseradish, Whole Grain Mustard, Mini French Rolls

\$210 - serves 50

Molasses & Apple Cider Glazed Bone-In Ham

Served with Calvados Apple Butter and Mini French Rolls

\$255 - serves 50

Herb Crusted New York Strip Loin of Beef

Served with Roasted Garlic Jus and Mini French Rolls

\$365 - serves 30

Tenderloin of Beef Balsamic Glazed

Served with Pearl Onions, Choron Sauce and Mini French Rolls

\$450 - serves 20



PLATED DINNER MENU

Your choice of one Starter, one Entrée, one Dessert, Freshly Baked French Rolls & Butter,
Freshly Brewed Regular & Decaffeinated Coffee and Iced tea

Starters - Select One

Tomato Bisque, with Basil Cream

Wild Mushroom Soup, with Port Drizzle

Corn Chowder Bisque, with Achiote Cream

Wild Italian Field Green Salad - Sun-Dried Pears, Toasted Batard Croutons,
Shaved Parmesan, Tear Drop Tomatoes, White Balsamic Vinaigrette

Mesclun & Boston Bibb Lettuce Salad - Roasted Peppers, Crumbled Goat Cheese, Zinfandel Vinaigrette

Greek Salad - Feta Cheese, Kalamata Olive, Chopped Tomatoes, Red Onions, Cucumber, Oregano Vinaigrette

Spinach Salad - Applewood Smoked Bacon, Craisins, Toasted Pumpkin Seeds, Crumbled Bleu Cheese Dressing

Traditional Hearts of Romaine Salad - Sourdough Croutons, Shaved Parmesan

Second Course Option

Mushroom Sherry Ragout, in a Puff Pastry, with Rosemary Cream - \$4 per guest

Cream of Roasted Onions, with Caramelized Fennel - \$5 per guest

Tiger Prawn Cocktail, with Avocado Tomato Relish - \$6 per guest

Roasted Corn & Chili Polenta, with Goat Cheese, Braised Shiitake Mushroom, Lime Balsamic Au Ju - \$7 per guest

Dungeness Crab Cake, with Spicy Red Pepper Aioli - \$10 per guest

Desserts - Select One

Cappuccino Cheesecake

Carrot Cake

Chocolate Seduction Cake

Chocolate Mousse with Pirouette Cookie

Fruit Tart

Génoise Raspberry Square

Tiramisu



PLATED DINNER MENU - ENTRÉES

ENTRÉES - SELECT ONE

(for an additional selection, add \$3 per selection)

Vegetable Napoleon

Ricotta & Mozzarella Cheese layered in fresh Pasta, Roasted
Mushrooms, Spinach, Zucchini, Roasted Red Pepper,
Charred Tomato Coulis - \$29.95 per guest

Wild Mushroom Ravioli

Burnt Sage-Infused Noisette,
Julienne Vegetables - \$29.95 per guest

Iron-Skillet Sea Bass

Maitre'd Butter, Capers, Tomatoes,
Herbed Jasmin Rice - \$37.95 per guest

Pan Roasted Atlantic Salmon

White Wine Mushroom Sauce - \$37.95 per guest

Tuscany Spiced Chicken Breast & Prawns

Sea Salt-roasted New Potatoes with Shallots,
Mushroom Red Wine Sauce - \$38.95 per guest

Pan-Seared Breast of Chicken

Apricot Glazed, Almond Wild Rice Pilaf,
Ginger-Lime Beurre Blanc - \$36.95 per guest

Stuffed Chicken Breast

Couscous, Sundried Tomato,
Mozzarella Cheese, Chardonnay Cream Sauce,
Herbed Roasted Red Potato - \$36.95 per guest

Ratatouille Encrusted Pork Loin

Sundried Tomato & Basil Orzo, Extra Virgin Olive Oil,
Roasted Garlic Drizzle - \$38.95 per guest

New York Strip Steak

Yukon Mashed Potatoes, Cabernet Jus,
Crumbled Gorgonzola - \$38.95 per guest

Filet Mignon

Roasted Tenderloin of Beef, Yukon Mashed Potato,
Peppercorn Sauce - \$39.95 per guest

Beef & Chicken Duet Plate

Carved Strip Loin, Marinated Breast of Chicken, Tri-Peppercorn
Brandy Sauce - \$49.95 per guest

* A final count of each entrée will be required five (5) business days prior to the event. Entrees will be charged by the guaranteed number, or the number served, whichever is greater. If more than one entrée is selected, placards with entrée indicators for each guest will be required.



SOUTHWEST FIESTA DINNER BUFFET

Starters

Fiesta Tortilla Chips, Guacamole, Salsa Fresca
Grilled Zucchini & Red Bell Pepper Salad
Tijuana Caesar Salad

Entrées

Cheese Enchilada Casserole
Roasted Chicken Breast Tangy Veracruz Style Sauce
Marinated Sirloin Fajitas, Red Onion, Bell Peppers, Cilantro
Tomatillo Stewed Pork with Spanish Onions - additional \$5
Fish Tacos - additional \$6.50

Accompaniments

Lettuce, Sour Cream, Jalapeños, Cilantro, Onions, Cheese,
Roasted Tomato Salsa, Corn, Onion Salsa

Desserts

Mexican Flan
Chocolate Cinnamon Brownies

Beverages

Freshly Brewed Regular & Decaffeinated Coffee, and Iced Tea

\$37.95 per guest, minimum 20-30 guests
\$34.95 per person, over 30 guests

COUNTRY WESTERN DINNER BUFFET

Starters

Pickled Relish Display with Carrots, Celery,
Pepperoni, Sweet Dill Pickles, Peppers
Marinated Olives, Radishes, Buttermilk Ranch Dipping Sauce

Iceberg Wedges with Creamy Bleu Cheese
and Oregano Vinaigrette

Old Fashioned Macaroni Salad

Entrées

Mesquite Grilled New York Steak*
Tequila-Key Lime Marinated Char-Grilled Chicken*
Texas Chili Station with Traditional Condiments
BBQ Pork Ribs - additional \$5

Accompaniments

Baked Potatoes with Sour Cream and Whipped Butter
Blue Lake Green Beans Almandine with Crispy Onions
Crusty Sourdough Bread with Whipped Butter

Desserts

Warm Fruit Crisp
Bread Pudding with Raisins and Crème Anglaise

Beverages

Freshly Brewed Regular & Decaffeinated Coffee, and Iced Tea

\$39.95 per guest, minimum 20-30 guests
\$37.95 per person, over 30 guests

*An \$85 chef attendant fee will apply for items
prepared or carved at the buffet

ITALIAN DINNER BUFFET

Starters

Wild Italian Baby Greens, with Classic Italian Vinaigrette
Antipasto Salad
Fennel Salad, with Olives, Red Onions, Citrus Vinaigrette

Pasta Station – Prepared to Order (please add \$5)

Cheese Tortellini, with Basil Pesto
Gorgonzola Gnocchi, with Alfredo Sauce

Entrées

Breast of Chicken Marsala

Peppered Beef Pizaola, with Sweet Onion, Tomato,
Bell Pepper, Crumbled Gorgonzola Parmesan Eggplant

Accompaniments

Medley of Balsamic Roasted Vegetables
Focaccia Bread

Desserts

Tiramisu
Chocolate Swirl Cheesecake

\$34.95 per guest, minimum of 30 guests

THE HARMONY DINNER BUFFET

Starters

Organic Mixed Baby Greens & Fresh Spinach, with White
Balsamic Gorgonzola Vinaigrette
Marinated Artichokes, Olives, Mushroom & Roasted Pepper salad
Grilled Vegetables, with Balsamic Drizzle, Fresh Herbs

Entrées

Select two (for an additional selection, add \$6.50)

Petite Strip Loin Steak, with Burnt Sage Jus
and Garlic Mashed Potatoes

Grilled Chicken Breast, with Garlic Herb Cream Sauce

Braised Tips of Beef, with Green Peppercorn Sauce

Penne Pasta and Jumbo Sautéed Shrimp,
in a Sun-dried Tomato Cream Sauce

Sautéed Salmon Medallions, served over Jasmine Rice

Accompaniments

Buttery Seasonal Vegetables
Mini French Rolls with Herbed Butter

Desserts

Crème Brûlée
Chocolate Marbled Cheesecake

Beverages

Freshly Brewed Regular & Decaffeinated Coffee, and Iced Tea

\$49.95 per guest, minimum 30 guests

B E V E R A G E S

Wine List

The Welk Resort features a comprehensive wine list. Wine selections vary seasonally so please consult with your Special Event Coordinator for current availability.

Hosted Bars

Hosted Bars are available either on consumption, or as a package. Packages require a twenty-five (25) guest minimum. All Bars are stocked with the appropriate mixers and condiments.

House Selections

Barton's Vodka, Barton's Gin, Barton Rum, Matador Tequila, Jim Beam Bourbon, Seagram's 7, J&B Whiskey, Christian Brothers Brandy, Assorted DeKuyper Cordials

Premium Selections

Tanqueray Sterling, Absolut, Tanqueray, Captain Morgan, Myers's Rum, Jose Cuervo Silver, Makers Mark, Jack Daniels, Dewar's, Johnny Walker Red, Crown Royal, Seagram's V.O., Hennessy Cognac, Kahlua

Ultimate Selections

Ketel One, Grey Goose, Bombay Sapphire, Myers's Rum, 10 Cane Rum, Cuervo 1800, Chivas Regal (12), Glenlivet, Johnny Walker Black, Remy Martin V.S.O.P., Grand Marnier, Bailey's Irish Cream, Midori

Per Drink Pricing

House Wine by the Glass \$6	Domestic Beer \$3.75
House Sparkling by the Glass \$6	Imported Beer \$4.25
Premium Wine by the Glass \$7	House Margaritas \$7
Ultimate Wine by the Glass \$8.50	Premium Margaritas \$8.50
Ultimate Sparkling Wine	Ultimate Margaritas \$10
by the glass \$8.50	Mineral Waters \$3
House Brand Liquor \$5.75	Soft Drinks \$2.50
Premium Brand Liquor \$7	Bottled Water \$2.50
Ultimate Brand Liquor \$8.25	



Kegs

Draft Beer \$225 for 1/4 Keg; \$325 for 1/2 Keg

Import/Premium Draft Beer \$295 for 1/4 Keg; \$395 for 1/2 Keg

For all cash bar set-up's there is a \$100 charge, per bartender

Specialty liqueurs are available by request with two (2) week notice. Prices per bottle will vary.

For any wine brought in, there will be a Corkage Fee of \$20 per bottle

Soft Bar Package

Includes House Wines, Domestic & Imported Beers, Sodas, Bottled & Mineral Waters, Juices.

1 hour per guest: \$18 - 2 hours per guest: \$21

3 hours per guest: \$24 - 4 hours per guest: \$26

House Bar Package

Includes House Wines, House Brand Liquors, Domestic & Imported Beers, Sodas, Bottled & Mineral Waters, Juices.

1 hour per guest: \$20 - 2 hours per guest: \$23

3 hours per guest: \$26 - 4 hours per guest: \$28

Premium Bar Package

Includes Select Local Wines, Premium Brand Liquors, Domestic & Imported Beers, Sodas, Bottled & Mineral Waters, Juices.

1 hour per guest: \$22 - 2 hours per guest: \$26

3 hours per guest: \$29 - 4 hours per guest: \$31

Ultimate Bar Package

Includes Select Ultimate Wines, Ultimate Brand Liquors, Domestic & Imported Beers, Sodas, Bottled & Mineral Waters, Juices.

1 hour per guest: \$26 - 2 hours per guest: \$30

3 hours per guest: \$33 - 4 hours per guest: \$34



ROOM RENTAL FEES

Greens Event Center Courtyard

maximum occupancy: 200

\$1,500

PGA Room

maximum occupancy: 40

\$500

PAR Room

maximum occupancy: 18

\$300

Administration Boardroom

maximum occupancy: 12

\$250

Downtown Plaza Courtyard

maximum occupancy: 150

\$700

Welk Theatre Seating

maximum occupancy: 334

\$1000

Welk Theatre Lobby

maximum occupancy: 130

\$600



AUDIO - VISUAL EQUIPMENT

*All Audio Visual is subject to a 20% service charge and sales tax

PACKAGES

Projector Support Package

A/A Extension Cord, A/C Multi-Strip, Projection
Table, Appropriately Sized Screen - \$50

LCD Projector Package

LCD Projector, A/C Extension Cord, A/A Multi-Strip
Project Table, VGA Cable, appropriately sized screen
House Sound Connection - \$225

Video Package

32" TV Monitor, DVD/VHS Player, Draped Cart - \$150

Flipchart Package

Flipchart easel, standard flipchart pad, (3) markers - \$40
Add on: sticky back flipchart pad \$10

Whiteboard Package

Dry erase whiteboard, easel, eraser, (3) markers - \$40

Overhead Projection Package

Overhead projector, A/A Extension Cord, A/C power strip
Projection table, appropriately sized screen - \$85



AUDIO - VISUAL EQUIPMENT

*All Audio Visual is subject to a 20% service charge and sales tax

Screens

- Existing meeting room screen \$40
- 6' x 6' tripod screen \$40
- 8' x 8' tripod screen \$45
- 10' x 10' cradle screen \$85

Drapery

- Black velour drape \$56
- 16' high x 4' wide

Microphones

- Table or standing microphone \$35
- Wireless handheld or lavalier \$130
- Wireless with podium \$150

Audio

- 4 inputs \$35
- 12 inputs \$70
- 14 inputs \$85
- 16 inputs \$145

Video / Data

- DVD player \$50
- VHS player/recorder \$50
- TV monitor (32") \$50

Speaker(S) With Amplifier

- Up to 100 people (stereo) \$130
- Up to 300 people (stereo) \$175
- Portable CD player \$35
- CD player, multi-disc \$40
- iPod cord \$10
- House sound connection \$25

Lighting

A wide variety of lighting scenarios are available. Since each scenario is unique, please speak to the audio visual department about your individual requirements.

Labor

Some events may require an audio visual technician. Technician rates are by the hour with a four (4) hour minimum.

MONDAY-FRIDAY 8am-6pm \$50

PRE/POST HOURS \$65

WEEKEND AND HOLIDAYS \$80



G E N E R A L I N F O R M A T I O N

Audio-Visual Equipment

1. We can offer a comprehensive list of audio/visual equipment and services.
Please consult with your Special Event Coordinator for pricing and selection.

Billing

1. Payment will need to be made in advance unless credit arrangements have been established.

Function Contracts & Policies

1. All prices are subject to change without notice.
2. All prices quoted are subject to a 20% service charge and applicable sales tax.
3. In arranging private functions, the attendance must be specified 5 business days in advance. The number will be considered a guarantee for which you will be charged, even if fewer guests attend.
4. Failure to notify the Special Event Coordinator 5 days in advance will result in the estimated figure becoming the guarantee.
5. A maximum of two (2) entrée selections may be made for plated meals and are subject to a \$3.00 per guest surcharge. Client must provide printed place cards indicating entrée selection for each guest. Exact guarantees must be provided five (5) business days in advance.
6. Welk Resorts San Diego agrees to prepare for 5% over the guaranteed number for the function.
7. No food or beverage of any kind may be brought onto resort grounds by the patron, guests, or invitees without the expressed written consent of the resort. The resort reserves the right to charge for the service of such food & beverage. Resort regulations do not permit removal of food at conclusion of the function.
8. Welk Resort San Diego will not assume any responsibility for the damage or loss of any merchandise or articles left in the resort prior to, during, or following your function.
9. The resort is excused from performance of this contract, at the resort's option, and without obligation to the patron for damages, if the performance of the resort is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles; disputes or strikes; government regulation; utility shortages or restrictions; restrictions upon travel, transportation, foods and/or beverages, or supplies; Acts of God; and/or other cause whether or not specifically enumerated herein beyond the control of the Resort.
10. Room rental fees and/or food and beverage minimums may apply. Please check with your Group Sales Manager for details.
11. Functions that exceed the allotted time noted on the banquet event orders will be subject to an additional \$500 labor fee per hour.

