



Event Planning Package

310.510.1474 phone

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www.catalinalanding.com



Rates & Conditions

All prices are based on availability & are subject to change

Facility Rental Rates

High Season: May 01 – October 31
Low Season: November 01 – April 30

El Encanto Courtyard (4 hours)

Seats up to 150 guests *Rental times:
11:00am – 3:00pm or 5:00pm – 9:00pm
Low Season.....\$575.00
High Season.....\$950.00

Lower Terrace (3 hours)

Seats up to 40 guests *Rental Times:
11:00am – 2:00pm or 4:00pm – 7:00pm
Low Season.....\$675.00
High Season.....\$1200.00

Upper Terrace (3 hours)

Seats up to 30 guests *Available only in
conjunction with Lower Terrace
Low Season.....\$475.00
High Season.....\$850.00

The Landing Bar & Interior Space

Seats up to 80 guests (4 hours)
Low Season.....\$500.00
High Season.....\$900.00

Pacifica Conference Room (8 hours)

Seats up to 20 guests
Any Season.....\$500.00

*Rates for all areas include:
Tables, chairs, flatware, set-up, teardown.*

Payments & Deposits

A deposit of \$500.00 is required to guarantee your event. Deposits are refundable if your event is cancelled at least 45 days prior to your scheduled event date. Cancellations are as follows:

At least 45 days out.....Refund less \$100.00
44 – 31 days.....50% of deposit
Under 31 days.....non – refundable

A payment of 50% of your estimated event total is due 45 days prior to your event. The balance is due seven (7) days prior to your event. In some cases, a portion of your event total may be made the day of your event. Check with the event coordinator for details. Payments may be made with Master Card, Visa, American Express, Discover, money orders & personal checks.

Attendance

An approximate number of guests is needed when you make your reservations. A final count is due seven (7) days prior to your event. This number is a guarantee, not subject to reduction, for which you will be charged.

Decorations

The Catalina Landing Company does not provide any decorations. Should you wish to bring your own, please make sure they meet with the Avalon Fire Department's approval. Please have someone in your party prepared to place your decorations, and remove them at the end of your event. Should you wish to have us place and remove decorations, a decorating charge will apply.

Cuisine Sampling

To assist you in making the best possible menu selection for your event, we can arrange to serve you a sample of different menu selections. We need 24-hour advance notice to prepare your selections.

Additional Charges

| | |
|-------------------------|--------------------|
| Linen Tablecloths | \$2.60 pc |
| Napkins | \$2.25 pc |
| Event Planning Package | see pages 2-3 |
| Corkage Fee | \$10.00 per/btl |
| Cake Cutting | \$1.50 pp |
| Audio / Visual Services | \$50.00 |
| Cuisine Sampling | \$19.95 pp |
| Terrace chair switch | \$200.00 |
| Event Service Charge | \$100/staff member |

Wedding Ceremonies

It may be possible to schedule your wedding ceremony in the El Encanto Courtyard. Ceremonies are subject to availability times, and may be used as part of your reception block. If you are scheduled in the 11:00am – 3:00pm block, you may start the ceremony at 10:00am. If you are scheduled in the 5:00pm – 9:00pm block, you may extend the reception until 10:00pm. The charge for either time frame is an additional \$150.00, and includes set-up and switchover for the reception. We are unable to arrange ceremonies on the Lower Terrace. We apologize for any inconvenience.

101 Marilla Avenue, Avalon CA 90704
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*Please fill out the following form and fax back to us
so we may get started with your event*

Name(s): _____

Address: _____

City: _____ Evening Phone: _____

State: _____ Fax: _____

Zip Code: _____ Email: _____

Day Phone: _____ Company: _____

Persons authorized to make changes to event: _____

Event Date: _____

Location (please circle):

Courtyard Lower Terrace Upper Terrace Inside

Expected number of guests: _____ Time requested: _____

Type of Event: _____

The Menu

Appetizers No___ Yes___ if "yes", please list the appetizers you would like to order:

_____ X _____ people

_____ X _____ people

_____ X _____ people

_____ X _____ people

Entrée: Please choose a Buffet or Plated Entrée

Buffet _____

OR

Plated _____

Dessert: All banquet menus come with dessert. If you will be bringing in a cake for your event, please advise us.

I would like dessert normally served with the Banquet Menu: Yes _____ No _____

I will be bringing a cake for my event: Yes _____ No _____

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The bakery that is creating my cake is: _____

Cocktails

All Banquet Menus are inclusive of coffee, tea and soda. In addition to that, please specify how you would like to arrange payment for additional beverages.

- ___ Host the entire bar for our guests
- ___ Host the bar for our guests with the following dollar limit \$ _____
- ___ Guests to pay for beverages on their own
- ___ Special order champagne/wine for the event

Schedule of Events

- | | |
|--------------------------|------------------------|
| Doors Open: _____ | Champagne toast: _____ |
| Ceremony: _____ | Cake cutting: _____ |
| Reception: _____ | Dessert served: _____ |
| Bar Opens: _____ | DJ/Music: _____ |
| Appetizers served: _____ | Event ends: _____ |
| Entrée served: _____ | |

Linens

Linens may be ordered for your event for additional \$2.00 per person. Please choose from the following:

Tablecloths (please circle one):

White Black

Napkins (please circle one):

White Gold Navy Emerald Burgundy Seafoam Green
Forest Green

Please return this form to us so we may get started on your event





Event Dining Guide

A special note regarding our menu...

If you are unable to find everything you desire within our pre-set menu please know we have access to almost any product. We will happily help you create the perfect menu to meet your needs and exceed your expectations, do not hesitate to ask!

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Appetizers

Prices are per person

| | | |
|--|--|---|
| Iced Shrimp Cocktail <i>Per 1-49 ppl</i> 4.15 <i>Per 50+ ppl</i> 3.85 | Hot Seafood Platter <i>Per 1-49 ppl</i> 10.70 <i>Per 50+ ppl</i> 10.45 | Popcorn Scallops / Shrimp <i>Per 1-49 ppl</i> 4.65 <i>Per 50+ ppl</i> 4.40 |
| Crab Cakes <i>Per 1-49 ppl</i> 3.00 <i>Per 50 ppl</i> 2.75 | Seared Ahi Tuna <i>Per 1-49 ppl</i> 7.40 <i>Per 50+ ppl</i> 7.15 | Pork or Chicken Wontons <i>Per 1-49 ppl</i> 3.00 <i>Per 50+ ppl</i> 2.25 |
| Oysters on the Half Shell <i>Per 1-49 pcs</i> 3.00 <i>Per 50+ pcs</i> 2.75 | Bruschetta <i>Per 1-49 ppl</i> 4.65 <i>Per 50+ ppl</i> 4.40 | Spicy Buffalo Wings <i>Per 1-49 ppl</i> 4.15 <i>Per 50+ ppl</i> 3.85 |
| Fresh Fruit Platter <i>A colorful array of fresh seasonal fruit</i> 4.35 ppl | | Cheese and Crackers <i>An assortment of domestic cheeses served with a variety of fresh crackers</i> 6.85 ppl |
| | Fresh Vegetable Platter <i>Fresh vegetables served with ranch sauce for dipping</i> 3.25 ppl | |

Beverage Menu

| | | |
|-----------------------------------|---|--|
| Well 5.50 | Premium Wines by the Bottle Please ask for a wine list | Microbrew Draft Beers 4.50 |
| Premium 6.00 / up | Mumm Champagne 32.00 | Domestic Bottled Beers 3.50 |
| House Wine by the Glass 5.00 | Grand Imperial Champagne 10.00 | Corkage Fee 10.00 p/bottle |
| House Wine by the Bottle 20.00 | Imported Bottled Beers 4.50 | Soft Drinks, juices, bottled water 1.75 |



Off the Menu Appetizer Specials

Prices are per piece, minimum 100 pieces

Bruschetta \$1/pcs

It consists of grilled bread rubbed with garlic and topped with extra-virgin olive oil, salt and pepper while the topping involves basil, fresh tomato, garlic and onion minced together for a perfect flavor combination.



Phyllo Brie & Pear:

Dried pear halves are soaked in pear cognac then blended with delicious brie cheese and accented with slivered almonds. Take all the above with the addition of a delicate, flaky phyllo wrapper. Voila! French heaven!



Chicken Satay \$1.65/pcs

Strips of chicken are marinated in a special Thai paste, then skewered and broiled in the oven. Served with a savory peanut sauce for the ultimate taste sensation.



Spanakopita \$0.85/pcs

The essence of Greece is captured in a delightful combination of garden-fresh spinach, onion, garlic, cream cheese, spices and traditional feta cheese. The savory ingredients come together in luscious bite-sized triangles of light, flaky phyllo dough.



Mushroom Vol-au-vent \$1.65/pcs

Minced portabella and button mushrooms with fontina cheese and spices in a puff pastry crust.



Stuffed Jalapeños \$1.55/pcs

A party favorite- rich cream cheese fills the de-seeded jalapeño then wrapped with delicious bacon!



Spicy Italian Sausage Bites \$2.50/pp*

per person

This zesty sausage link is sliced into bite sized pieces and perfectly paired with a sweet & spicy mustard or other sauces of your liking!



Empanadas \$1.25/pcs

Choose beef, chicken or spinach; this South American treat is savory and crisp.



Build Your Own Buffet

Choose one Salad:

Landing Caesar Salad

Romaine lettuce with freshly grated parmesan cheese, croutons, and Caesar dressing.

House Mixed Salad

Mixed green salad with tomatoes, cucumbers, red onions and croutons, and choice of dressings.

Choose two sides:

Garlic Mashed Potatoes

A Landing specialty.

Golden Rice Pilaf

With almonds

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Ranch Style Beans

Great flavor, served warm with bacon bits

Entre combinations - choose two from your preferred price point:

Option 1 - \$41.50 per person

Stuffed Halibut

Baked and stuffed with spinach and topped with a white wine cream sauce

Grilled Swordfish

Fresh swordfish grilled with a white wine and caper sauce

Filet Mignon

Pan broiled to order and served on a bed of savory Shiitake Mushrooms.

Seafood Pasta

Shrimp, Scallops and Clams served with our own Alfredo sauce

Option 2 - \$29.50 per person

Baby Back Ribs

Coated with a blend of herbs and spices, slow cooked until tender, and then finished on our grill

Ahi Steak

A thick cut of fresh Ahi Tuna marinated in our special oriental sauce and grilled

Grilled Salmon

Fresh Salmon fillet grilled to perfection

Herb Roasted Chicken

Fresh chicken quarters marinated in Italian dressing and broiled to perfection.

Option 3 - \$21.95 per person

Top Sirloin Steak

Grilled to perfection and topped with sweet onions.

Fettuccine Alfredo

A classic! Fettuccine in The Landing's own Alfredo Sauce

Chicken Piccata

Grilled then sautéed in a white wine, caper sauce.

Penne Marinara

With fresh grated Parmesan Cheese and red chili pepper

All Buffets Include:

Fresh Baked Dinner Rolls

Chef's selection of dessert

Soda, Tea or Coffee

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El Encanto Buffet

Landing Caesar Salad

Romaine lettuce with freshly grated parmesan cheese, croutons, and Caesar dressing.

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Golden Rice Pilaf

With almonds

Stuffed Halibut

Baked and stuffed with spinach and topped with a white wine cream sauce

Filet Mignon

Pan broiled to order and served on a bed of savory Shiitake Mushrooms.

Fresh Baked Dinner Rolls

Served warm, with butter

Chef's selection of dessert

Soda, Tea or Coffee

41.50 - per person

Buffet A La Italiano

Landing Caesar Salad

Romaine lettuce with freshly grated parmesan cheese, croutons, and Caesar dressing.

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Fettuccine Alfredo

A classic! Fettuccine in The Landing's own Alfredo Sauce

Penne Marinara

With fresh grated Parmesan Cheese and red chili pepper

Chicken Piccata

Grilled breast of chicken sautéed in a white wine and caper sauce.

Chef's selection of dessert

Soda, Tea or Coffee

29.50 - per person

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Catalina Landing BBQ

Landing Caesar Salad

Romaine lettuce with freshly grated parmesan cheese, croutons, and Caesar dressing.

Garlic Mashed Potatoes

A Landing specialty.

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Tri-Tip Steak

Select Tri-Tip Steak rubbed with garlic and cracked pepper and grilled on our open air grill.

Herb Roasted Chicken

Fresh chicken quarters marinated in Italian dressing and broiled to perfection.

Fresh Baked Dinner Rolls

Served warm, with butter

Fresh Baked Brownies

Soda, Tea or Coffee

28.95 - per person

South of the Border Buffet

Chips & Salsa

Mexican Caesar Salad

With cilantro dressing, fresh grated Parmesan Cheese, and croutons

Steak and Chicken Fajita Bar

With sliced steak and chicken, sautéed with onions and green peppers, Mexican Rice & Beans, lettuce, tomatoes, grated cheese, sour cream, salsa fresca, and warm tortillas

Cheese Enchiladas

Baked to perfection and covered with enchilada sauce

Fresh Baked Brownies

Soda, Tea or Coffee

24.00 - per person



Deli Luncheon Buffet

Potato Chips

House Mixed Salad

Mixed green salad with tomatoes, cucumbers, red onions and croutons. Served with your choice of dressings.

Relish Tray

Stocked with appropriate condiments to compliment your lunch

Assorted Deli Select Meats and Cheeses

An assortment of delicious meats and cheeses to make the perfect sandwich

Variety of Fresh Breads

Sourdough, rye, wheat and French Rolls

Fresh Baked Brownies

Soda, Tea or Coffee

18.65 - per person

Patio BBQ Buffet

Mixed Green Salad

With fresh greens, tomatoes, cucumbers, red onions, croutons, and your choice of dressings: House Raspberry Vinaigrette, Blue Cheese, Ranch, or 1000 Island

Potato Salad

Made fresh from our secret Landing recipe

Ranch Style Beans

Great flavor, served warm with bacon bits

Grilled Hamburgers or Grilled Chicken Breast

Cooked to perfection on our open air grill

Assorted Fresh Baked Cookies

Soda, Tea or Coffee

16.45 - per person



Pizza Party

Select up to (3) types of pizza to create your own personalized pizza buffet! Includes House Salad.

Barbecued Chicken Pizza

BBQ chicken, red onions, tomato sauce blended with BBQ sauce, and cheese

Basilico Pizza

Virgin olive oil, fresh tomatoes, fresh basil, garlic and cheese

Greek

Feta cheese, olives, pepperocinis, tomatoes, garlic and cheese

Four Cheese

Mozzarella, Jack, Provolone, and Parmesan

Pepperoni Pizza

A famous stand-by with rich tomato sauce and cheese

Thai Chicken Pizza

Spicy Oriental sauce, marinated breast of chicken, bell peppers and cheese.

Vegetarian Pizza

Roasted eggplant, roasted green peppers, onions, tomatoes, sauce and cheese

Soda, Tea or Coffee

10.95 - per person



Breakfast Buffet

Fresh Fruit Platter

An assortment of seasonal fresh fruits.

Assorted Breakfast Cereals

Served with milk.

Biscuits and Gravy

A traditional favorite.

Home Fried Potatoes

A Landing special recipe.

Bacon & Sausage

Catalina Frittatas

Your choice of: Spinach, Swiss Cheese & Mushrooms or Bacon, Onions & Cheddar Cheese

Soda, Tea or Coffee

18.65 - per person

Breakfast Options

Eggs Benedict

Poached eggs served with spinach and Sauce Hollandaise over English Muffins. Comes with Landing Home Fried Potatoes and fresh fruit.

4.65 p/p

Chilaquilles

Fried tortilla strips covered with Mexican Salsa, cheese, & topped with fried eggs.

2.95p/p

French Toast or Pancakes

2.70 p/p

Champagne Mimosa

Champagne / OJ - Two (2) per person.

3.60 p/p

Milk & Juice Bar

Cranberry, grapefruit, pineapple, tomato, orange, & milk.

3.30 p/p



Plated Selections

for groups of up to 60 guests

Lunch

Mixed Green Salad

With fresh greens, tomatoes, cucumbers, red onions, croutons, and your choice of dressings: House Raspberry Vinaigrette, Blue Cheese, Ranch, or 1000 Island

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Garlic Mashed Potatoes

A Landing specialty.

Fresh Baked Dinner Rolls

Served warm, with butter

Chef's selection of dessert

Soda, Tea or Coffee

Your Choice of Entree:

Swordfish

Fresh swordfish grilled to order and served with rice.

26.35

Petite Prime Top Sirloin

Grilled to order and topped with Maui Onions.

19.75

Chicken Piccata

Grilled breast of chicken sautéed in a white wine and caper sauce.

24.15

Catalina Mixed Grill

Choose any (2) of the above entrees together for a great lunch

32.95



Plated Selections

for groups of up to 60 guests

Dinner

Mixed Green Salad

Fresh greens, with choice of House Raspberry Vinaigrette or Ranch Dressing

Sautéed Fresh Vegetables

A medley of fresh seasonal vegetables

Garlic Mashed Potatoes

A Landing specialty.

Fresh Baked Dinner Rolls

Served warm, with butter

Chef's selection of dessert

Soda, Tea or Coffee

Your Choice of Entree:

Ahi Steak Oriental

A thick cut of fresh Ahi Tuna marinated in our special oriental sauce and grilled to order served with rice.

29.65

Chicken Piccata

Grilled breast of chicken sautéed in a white wine and caper sauce.

26.50

Filet Mignon

Pan broiled to order and served on a bed of savory Shiitake Mushrooms.

39.50

Shrimp Scampi

Fresh jumbo shrimp sautéed in butter, white wine, & garlic. Served with a side of pasta.

31.85

Catalina Surf & Turf

Filet Mignon & Shrimp Scampi served together for a fabulous meal.

39.50

