

Menu Costs

Menu selections are available served Buffet Style or Sit-Down and include: one or two entrees (no split menu options), two side dishes, one salad (or two if served buffet style), four hors d'oeuvres selections, fresh rolls and butter, coffee, tea and water.

Custom menus are available upon request. Prices are subject to change. Applicable sales tax and service charge will be added. Service charge includes the room, linens, tables, chairs, china, glassware, and service staff.

Single entree selection (one item for each guest) \$51.95 per person

Double entree selection (two items for each guest) \$54.95 per person

Rooms

There are several rooms available which range in size to hold 100-300 guests. For Saturday PM events, a minimum guarantee of 150 people is required to reserve the Ballroom, and 100 people for the Garden Room. For Sunday events, a minimum guarantee of 100 people is required to reserve the Ballroom, and 75 people for the Garden Room.

A five-hour party time is included in the menu price. Ballroom times available are 11:00 – 4:00 or 6:00 to 11:00 PM. Times are flexible; speak to our sales representatives for availability. Additional time may be purchased with prior approval for \$500.00 per hour. Event Site is available to vendors for all set-up and decorating two hours prior to event start time.

Ceremonies

Outdoor and indoor ceremonies are available. The fee for ceremony set up is \$850 and includes the use of the gazebo (florist must decorate), chair set-up, one hour of time, and a one hour rehearsal. Fireside Room ceremonies are available at an additional fee of \$200. A rose petal ceremony will require a cleaning fee of \$50 (not applicable to Fireside Room).

Gate Attendant

There is a \$150.00 mandatory gate attendant fee applied to all contracts. An alphabetized gate list of all attendees, including vendors, must be provided 10 days prior to the event. All attendees **MUST** have a **VALID** photo ID, no exceptions.

Sponsor

To be eligible to have your event at Fort Mac Arthur or the LAAFB Club, you must have a government sponsor. The sponsor must sign the contract, a responsibility letter, provide a copy of military or DoD ID and attend your event. To qualify, a sponsor must have a military ID card, retired ID card, reserve ID card, or Civilian Department of Defense ID card (Contractors do not qualify).

Client to Provide

Flowers, photographers, invitations, decorations, and place cards are the responsibility of the Client. Candles may be used as long as flame is 2" below the glass encased holder. Music and all related equipment; including PA system and extension cords for the ceremony and reception must be provided by the Client. Erharts is not responsible for the placement of any of the above-mentioned items.



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Reservations

A \$1,000.00 deposit and signed contract is required to secure your reservation. The deposit is refunded after the event and is not applicable towards the event balance. In the event of a cancellation, this deposit is non-refundable. The event can be rescheduled (within 1 year).

Prices & Payments

All prices are subject to a 20% taxable service charge. 50% of the estimated total is due three months prior to the event. All food and linen is custom ordered for your event, and must have a final count and adjusted balance ten business days prior to the event.



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Gala Hors D'Oeuvres

Please choose four from the following buffet style Gala Hours D'Oeuvres selections.

Whole Poached Atlantic Salmon

Garnished with Cucumber Scales and served with
Sourdough Rounds & Creamy Dill Sauce

Beef Skewers

Marinated in a Sweet Caribbean Jerk Sauce

Chicken Satay

with Thai Peanut dipping sauce

Classic Crab Cakes

with Chili-Lime Aioli

Hand Rolled California Rolls

with Crab, Rice and Avocado
served with Soy Sauce, Wasabi and Ginger

Cheese Platter

Assorted Hard and Soft Cheeses with Crackers

Fresh Fruit & Vegetable Crudités

Artistic Garden themed Arrangement



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Gala Hors D'Oeuvres

Assorted Crostini

Wild Mushroom Crostini with Marinated Red Peppers
& Olive Oil on a Toasted Brioche Round OR/
Classic Roma Tomato Crostini with Extra Virgin Olive Oil

Mushroom Caps

Polenta stuffed Mushroom Caps with Romano Cheese OR/
Mushroom Caps stuffed with Herbed cheeses

Crispy Pot Stickers

with Plum Wine & Asian Vegetables

Tapenade Trio

Olive Tapenade, Mushroom Tapenade,
Tomato & Sun Dried Tomato Tapenade
Served with Assorted Crackers and Rustic Cocktail Bread

Caprese Skewers

Buffalo Mozzarella Cheese laced with Pesto sauce and Olive Oil

Gourmet Mini Pizza Roulades

Pesto with Mozzarella and Marinara with Feta Cheese

Crab Ceviche

In Cucumber Cups



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Salads

Please select one for a sit-down dinner or two for buffet style dinner.

Mixed Baby Greens

Mandarin Oranges, Sliced Strawberries and Raspberry Vinaigrette

House Garden Salad

Mixed Exotic Greens with Julienne Vegetables,
Hot House Tomatoes and Champagne Vinaigrette

Mesculin Mixed Greens

Served with Gorgonzola, Sliced Green Apples,
Candied Walnuts, Dried Cranberries with Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Fresh Parmesan, Capers, Homemade Croutons
and Creamy Caesar Dressing

Greek Salad

Spring Mix Lettuce with Feta Cheese, Roma Tomatoes, Red
Onion, Artichoke Hearts & Kalamata Olives in a light Oregano Vinaigrette
(Best Served on Buffet)

Grilled Vegetable Salad

Tender, Grilled Vegetable Medley with Marinated Mushrooms, Toasted Pine Nuts drizzled in a Zesty
Herb Vinaigrette
(Best Served on Buffet)

Italian Antipasto

Marinated Mushrooms, Artichokes, assorted Italian Meats, Hard & Soft
Cheeses, drizzled in a Zesty Herb Vinaigrette
(Best Served on Buffet)

Hearts of Romaine Salad

Served with Buttermilk Blue Cheese Dressing
(Not available for Buffet)

Salad Enhancement

Cucumber Tower

Any above salad may be wrapped with Cucumber to create a Tower presentation.
(Additional \$1.00 per person)
(Not available for Buffet)



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Entrées

Please select one from the following **entrée** selections for *single entrée* choice or two from the following entrée selections for *double entrée* choice. No split menu options please.

Poultry

Chicken Sienna

Breast of Chicken sautéed in Olive Oil and served with Prosciutto, Artichoke Hearts, Fresh Sage, Rosemary and topped with a White Wine Sauce

Chicken Picatta

Breast of Chicken sautéed in Lemon Zest and White Wine topped with a Lemon Caper Sauce

Chicken Del Mar

Breast of Chicken stuffed with sautéed Watercress, juicy Shrimp and laced with a Light Champagne Sauce

Caribbean Chicken

Marinated and grilled Breast of Chicken topped with a Refreshing Peach, Mango and Kiwi Salsa

Chicken Marsala

Grilled Marinated Chicken Breast with Sautéed Mushroom and Marsala Wine Sauce

Tequila Almond Chicken

Grilled Marinated Chicken Breast with Roasted Almonds topped with a Tomato, Avocado, Pepper Chutney.

Hawaiian Chicken

Coconut Encrusted Chicken Breast topped with a Zesty Mango and Kiwi Salsa

Chicken Dijon

Grilled Chicken Breast topped with Fresh Mushrooms in a Creamy Dijon Sauce



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Entrees

Beef

Tournedos of Beef

Tender Filet served in a Shallot-Merlot Reduction

Beef Terrine

Filet layered with Shitake Mushrooms,
Sun-dried Tomatoes, Fresh Basil and Parmesan Cheese,
Grilled and Roasted over a Rich Madeira Wine Sauce

Petit Filet

Filet grilled and served with a
Blue Cheese Butter Medallion

Seafood

Grilled Salmon

served with a Citrus Grapefruit Basil Sauce

Blackened Salmon

served with a Tomato Herb Sauce

Sautéed Mahi Mahi

with Tarragon, Fresh Herbs and Tomatoes

Grilled Mahi Mahi

served with Olive Oil, Lemon and Fresh Herbs

Macadamia Encrusted Mahi Mahi

**Other Varieties of Seafood Available at Market Prices (please inquire)*



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Entrees

Carvery

All items carved by Chef at Station.

Prime Rib of Beef

Tri-colored Peppercorn encrusted and served with Creamy
Horseradish Sauce test

Smoked Breast of Turkey

served with Traditional Gravy (traditional side dishes available)

Spiral Cut Ham

served with Honey Mustard Glaze

Pork Loin

stuffed with Fresh Herbs and served with an Apple and Apricot Chutney



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Accompaniments

Please select two side dishes.

Potatoes

Scalloped Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Baby Red Skin Potatoes
Duchess Potatoes

Rice

Wild Rice Pilaf
Spanish Rice
Saffron Rice
Jasmine Rice

Vegetables

Grilled Vegetables with Fresh Herbs,
Olive Oil and Lemon
Broccoli, Cauliflower and Carrots Sautéed in Butter & Garlic
Maple-Glazed Carrots with Pistachios
Green Beans Almandine

- *Custom Menus are available upon request.*



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Menu Enhancements

Hors D'Oeuvres

Classic Shrimp Cocktail

with Cocktail Sauce and Lemon
Additional \$3.00 per person

Antipasta Skewers

Skewers of Assorted Hard and Soft Cheeses, Italian Meats, Marinated Artichoke Hearts, Mushrooms and Olives drizzled with Olive Oil and Fresh Herbs
Additional \$2.00 per person

Seared Ahi Chopsticks

With Wasabi and Soy Sauce
Additional \$2.00 per person

Entrées

Seared Ahi

Rolled in Black Pepper and Sesame Seeds
Additional \$5.50 per person

Alaskan Halibut

Grilled with Fresh Herbs served with a Sun Dried Tomato Cream Sauce
(Market Price)

Rack of Lamb

Herb Crusted Lamb Chops served with Traditional Mint Jelly
Additional \$8.00 per person

Jumbo Shrimp Scampi

Sautéed with Traditional Garlic and Olive Oil
Additional \$4.50 per person

Jumbo Coconut Shrimp

Lightly Breaded and Fried
Additional \$5.50 per person



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Bar Services

Premium Hosted Bar

Premium Brand Liquor and Cordials (including Bombay Sapphire, Grey Goose, Glenlivet, Johnnie Walker Black), Penfold Wines,
Imported and Domestic Beers, Assorted Soft Drinks
\$10.50 per person (*for one hour*)
\$ 27.50 per person (*for five hours*)

Deluxe Hosted Bar

Call Brand Liquor and Cordials (including Tanqueray, Absolut, Dewers, Bacardi, Jack Daniels), DeLoach Wines, Imported and Domestic Beers, Assorted Soft Drinks
\$9.50 per person (*for one hour*)
\$24.50 per person (*for five hours*)

Standard Hosted Bar

Well Liquor, House (Delicato) Selection of Chardonnay, Cabernet, Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks
\$ 8.50 per person (*for one hour*)
\$ 21.50 per person (*for five hours*)

Wine and Beer Hosted Bar

House Selection of Chardonnay, Cabernet, and Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks
\$7.50 per person (*for one hour*)
\$ 18.50 per person (*for five hours*)

Non-Alcoholic Beverages

Assorted Soft Drinks, Juices and Punch
\$ 7.50 per person (*for five hours*)

Cash Bar

\$ 150.00 Bar set-up and bartender (*for five hours*)

Domestic Beer \$ 4.00	Premium and Imported Beer \$ 5.00
Well Brands \$ 5.00	Call Brands \$6.00
Premium brands \$ 7.00	House Wine \$5.00
Soft drinks \$2.00	Juices \$ 2.00



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Wedding Cake Packages

(The following prices apply with Torrance Bakery, Rossmoor Pastries and Polly Ann. There is a cake cutting fee of \$3.00 with any other outside bakers).

Deluxe Package

Includes your choice of Wedding Cake,
Cake Cutting, and Champagne or Cider Toast.
(toast can be anytime during reception)
\$6.50 per person

Classic Package

Includes your choice of Wedding Cake and Cake Cutting
\$ 4.50 per person
(Please Note: Rossmoor is \$4.95 per person)

Deluxe Package & Chocolate Fountain

Includes your choice of Wedding Cake,
Cake Cutting, Champagne or Cider Toast and Chocolate Fountain.
\$9.95 per person

Chocolate Fountain

Available in White or Milk Chocolate
Strawberries, Bananas, Assorted Melons, Pineapple, Marshmallows, Graham Crackers
and Rice Crispy Treats
\$6.95 per person
(Custom chocolate fountain packages are available)



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Dessert Selections

Mini Gourmet Desserts

Choose two per person from Mini Éclairs, Macarons,
Biscotti, Butter Cookies, Brownies, Cream Puffs,
or Chocolate Dipped Strawberries (in season)
\$6.00 per person

Apple Brown Butter Tart

A buttery tart shell is filled with apples and vanilla crème and
topped with sliced apples
\$6.00

Pecan Crunch Cheesecake

An almond graham cracker crust surrounds a light cheesecake
Flavored with swirls of praline and caramel
\$6.00

Chocolate Fantasy

A real chocolate lover's cake layered with dark chocolate filling
and topped with chocolate icing and dark chocolate wafers
\$4.50

Gourmet Carrot Cake

Freshly grated carrots combine with toasted walnuts, raisins and
spices to flavor a whimsically decorated treat
\$4.50

Fresh Fruit Tart

A baked tart shell topped with three tantalizingly colorful fruits.
\$6.00



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