

GOURMET GOURMET AT
Rancho Santa Ana Botanic Garden
CLAREMONT, CA



Spend a romantic night underneath the stars in a beautiful California native garden for your picture-perfect wedding!

The largest botanical garden dedicated exclusively to our state's native plants, what a fabulous sight!
For those who want something beautiful yet different, the Botanic Gardens are an impressive open air space for your Wedding, Shower, or Gathering.

Choose from three different locations:

Container Garden

Lovely courtyard, fabulous for a Ceremony with circular seating or traditional chapel style seating
Accommodates 180 Guests for Ceremony, 120 for Reception

California Cultivar Garden

This Japanese inspired contemporary garden, hosts a built-in gazebo
Seating for up to 50 Guests

California Courtyard

The largest of the area, the California Courtyard can be enjoyed open air, or with a beautiful white canopy to provide extra ambiance and ample shade. At the California Courtyard you will enjoy breathtaking landscape of the surrounding foliage.
Accommodates up to 250

RANCHO SANTA ANA BOTANIC GARDEN

Wildflower Package



Your very special day will include all of the following:

Use of the Breathtaking Botanic Garden

Surrounded by the largest botanical garden exclusively housing California native plants with lakeside areas, this lush outdoor location is all yours for a duration of 6 hours – every minute filled with memories to last a lifetime

The Ultimate Buffet or Sit-Down Menu

Meticulously prepared by Gourmet Gourmet Catering's award-winning chef. Custom design your menu with selections that you & your guests will rave about even days after the wedding!

Selection of Passed Hors d'oeuvres

"Butler passed" to your guests during Cocktail Hour while they anticipate your arrival ("A Taste of Italy" Menu Package – upgrade with passed hors d'oeuvres available)

Deluxe Wedding Cake

Made to order with a variety of styles, flavors, & fillings to choose from

Coffee Service or Coffee Station

Have a beverage station of coffee, hot & cold tea, & pitchers of water or select to have the coffee served to your guests with their sweet slice of wedding cake

Pouring of Champagne for the toast

At an additional charge of just \$2 per person, we can provide you with the champagne bottles

Elegant Guest tables

Dressed in elegant floor length specialty linen tablecloths with linen napkins - available in a variety of colors & styles, to suit any wedding vision! Choose white, natural, or black wooden chairs each with padded seat or upgrade to fancy Chiavari chairs

Elaborate Buffet or Hors D'oeuvres Table

Decorated with a fresh floral arrangement & swags of fine linens & fabrics in colors to compliment your Wedding

Fine China & Accompaniments

Choose from all white, white with silver trim, or ivory with gold trim china. Stemmed glassware & silver-plated flatware (clear plastic settings are included with "A Taste of Italy" Menu Package, upgrade to fine china available)

Your Choice of 6 different Centerpieces

Tabletop Candelabra Centerpiece, Iron Flower Basket Centerpiece

Includes fresh roses (or your choice of flower in season), greenery, candles, & fresh rose petals

Or our Prism Candelabra, Artisan Candelabra, or Hurricane Candle Centerpiece

Includes real rose petals and votive candles at the base

Our new Breakaway Centerpiece

A collection of 5 individual glass vases in various sizes & shapes, each with one type of flower - Perfect for the contemporary bride

Headtable or Sweetheart Table

Draped in floor length specialty linen

Cake Table

Covered in rich linens, a floor length tablecloth with an overlay swaged

Guest Book Table and Gift Table

Draped in gorgeous linen or you may choose to use the antique location tables for a classic look

Spacious Oak Parquet Dance Floor

Enjoy dancing underneath the dazzling night sky

Specialty Turf Flooring

In camel color to match the outdoors

Patio Heaters

Optional for chilly California nights

RANCHO SANTA ANA BOTANIC GARDEN

Succulent Package



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Spacious Oak Parquet Dance Floor

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Specialty Turf Flooring

In camel color to match the outdoors

White Canopy with White Poles

Complete with lighting & for chilly California nights at no additional fee, sidewalls with windows & space heaters are available

... and that's not all!

Whether you choose the *Wildflower* or *Succulent* Package, Gourmet Gourmet can assist you with your wedding planning & wedding day needs - from placing out your favors to coordinating your ceremony; our hands are available to help with as little & as much as you wish. Our full-service catering will help you with things such as: food & rental selections, décor suggestions, layout planning, & event design from start to finish.

Not to mention, set-up & clean-up is all handled by us!

GOURMET GOURMET CATERING, INC. 28 NORTH BENSON AVENUE, UPLAND, CA 91786 (909) 920-6400

BOTANIC GARDEN WEDDING RECEPTION MENU

“A Taste of Italy”

- BUFFET SERVED -

Gourmet Lasagna

the finest in ground beef, Italian sausages, garlic, tomatoes & three kinds of cheese

Rice Pilaf

Jardins Summer Salad

grilled spring beans, artichoke hearts, cherry tomatoes, marinated in balsamic vinaigrette

Gourmet Green Salad

A Blend of Greens, Tomatoes, English Cucumbers, Mushrooms, tossed in our Vinaigrette Dressing

Fresh Baked Rolls & Butter

- DELUXE WEDDING CAKE -

made to order

Coffee, Decaffeinated Coffee, Iced Tea, Teswino Fruit Punch

ALTERNATIVE MENU SELECTIONS

Four Cheese, Vegetable & Pasta Bake - rotini pasta, carrots, creamy garlic cheese, fontina & gorgonzola cheese, plum tomatoes, & fresh herbs

Penne Pasta - with sun dried tomatoes, artichoke hearts, & parmesan cheese

Bow Tie Pasta - with green beans & cherry tomatoes, Lemon Mustard Dressing

Artichoke & Mushroom Lasagna - sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, parmesan

Kansas Medley Rice

Garlic Mashed Potatoes

Rosemary Roasted Gold Potatoes with Parmesan

Potato Au Gratin

Bowls of Fresh Strawberries (available April-August only)

Seasonal Fresh Fruit Tray (add \$3.00 per person)

Roasted Potato & Vegetable Salad - oven roasted zucchini, bell pepper, squash, red onion, & yukon gold potatoes, with balsamic vinegar glaze

Prices do not include 15% Service Charge & Sales Tax

BOTANIC GARDEN WEDDING RECEPTION MENUS

Heavy Hors D'oeuvres Menu

- HORS D'OEUVRES PASSED - (choice of three)

Beef & Horseradish Crostini
Lime Marinated Chicken Skewers
 wrapped with red peppers
 Asparagus Spears
 wrapped with prosciutto & dijon cream
 Spinach in Phyllo

Chicken, Apple & Cheddar Empanaditas
 Thai Chicken Skewers
 with spicy peanut dipping sauce
 Sage & Sausage Stuffed Mushrooms
 Puff Pastry Purse
 with brie, prosciutto, & sun dried tomatoes

- HORS D'OEUVRES DISPLAY -

Cheese Spread in Bread Basket
 cream cheese, walnuts, roasted red peppers, & herbs in a home baked bread basket,
 served with an assortment of crackers & bread
Crab & Cream Cheese Finger Sandwiches
Sister Chicken Salad Finger Sandwiches
 Swedish Meatballs
 served with our own homemade sweet & spicy mustard for dipping
Penne Pasta with Sun Dried Tomatoes & Artichoke Hearts
 Vegetable Tray with Dip
 raw, blanched, & marinated vegetables, served with a watercress-spinach dip

- DELUXE WEDDING CAKE - made to order

Coffee, Decaffeinated Coffee, Iced Tea, Teswino Fruit Punch

ALTERNATIVE MENU SELECTIONS

Italian Hand Rolled Calzone - rotisserie turkey, tavern ham, & roast beef, layered with mozzarella cheese with marinara, baked in a rosemary bread loaf & served sliced

Mushroom, Egg & Asparagus Tart

Pork/Chicken/Vegetable Potstickers (choice of one) - with passion fruit dipping sauce

Baked Brie en Crout - with black berry preserves & pine nuts, then baked in puff pastry, served with crackers & bread

Seafood Smorgastarta - home baked bread layered with a delicious crab filling, garnished with oregon bay shrimp, lox, dill, alfalfa sprouts and field peas

Prices do not include 15% Service Charge & Sales Tax

BOTANIC GARDEN WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, & a Deluxe Wedding Cake

Traditional Buffet Menu

- HORS D'OEUVRES PASSED -
(choice of three)

Beef & Horseradish Crostini
Mexican Twists
beef & onions wrapped in phyllo, served with salsa
Oriental Chicken Tartlets
Swedish Meatballs
with a sweet & spicy mustard sauce for dipping
Cheddar Cheese Tartlets

Danish Roast Beef Canapés
Seafood Pockets
baby crepes with crab filling, topped with bay shrimp & dill
Teriyaki Chicken Skewers
Quesadillas
with mango, brie, & green chili
Crisp Potato Knishes

Buffet 1

Gourmet Green Salad
tossed in our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Grilled Green Beans with Marinated Red Onions, Tomatoes, & Artichokes
Rice Pilaf
Four Cheese, Vegetable, & Pasta Bake
rotini pasta, carrots, creamy garlic cheese, fontina, & gorgonzola cheese, plum tomatoes, & fresh herbs
Raspberry Chicken
raspberries & tomatoes in a creamy white wine sauce
Fresh Baked Rolls & Butter

Buffet 2

Gourmet Green Salad
tossed with our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Roasted Vegetable Salad
oven roasted eggplant, zucchini, asparagus, bell pepper, & red onion, tossed lightly in balsamic vinaigrette
Potato Au Gratin
Cascade of Breads & Rolls, Butter
whole breads, rosemary rolls, & european baguettes uniquely displayed
Entrees:
(choice of two)
Cider Marinated Chicken Breast
stuffed with spinach, in a delicious cider vinegar sauce with apricots, & raisins
Marinated New York Strip
served with side of horseradish cream & maderia sauce, carved to order
Herb Roasted Salmon
with a lemon chive sauce

- DELUXE WEDDING CAKE -
made to order for Buffet 1 & 2

See Alternate Menu Selection Page for More Choices

Prices do not include 15% Service Charge & Sales Tax

Prices of Beef & Seafood are Subject to Change

BOTANIC GARDEN WEDDING RECEPTION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Service, & a Deluxe Wedding Cake

Traditional "Sit-down" Served Menu

~ HORS D'OEUVRES PASSED ~ (choice of three)

Pear & Gorgonzola Crostini
Crab Wontons
with apricot dipping sauce
Marinated Lamb on Skewers
marinated with english mint
Danish Roast Beef Canapés

Tortellini on Skewers
served with parmesan lemon dip
Belgian Endive Spears with Herbed Cheese
Quesadillas
with smoked gouda & caramelized onions
Shrimp & Lime Tostadas

~ HORS D'OEUVRES DISPLAY ~

Toasted Pita Points with a Trio of Dips
classic hummus, red pepper pesto & olive tapenade
Wheels of Brie
served with a variety of gourmet crackers
Tiered Grape Display

Menu 1

Caesar Salad with Garlic Croutons & Parmesan
served with fresh baked rolls & butter
Herb Rolled Chicken Breast
filled with garlic, sun-dried tomatoes & parmesan, served with leek basil sauce
Rosemary Roasted Baby Potatoes
Glazed Carrot Bundles

Menu 2

Gourmet Green Salad
tossed in our own red wine vinaigrette, served with fresh baked rolls & butter
Pine Nut & Basil Crusted Salmon with Chardonnay Sauce
Caramelized Onion Mashed Potatoes
Blue Lake Green Beans

Menu 3

Warm Baby Spinach Salad
with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter
Filet Mignon with Peppercorn Cognac Sauce
Vegetable Potato Ragout
yukon gold potatoes, shallots, asparagus, & sugar snap peas

~ DELUXE WEDDING CAKE ~ made to order for Menu 1, 2, & 3

See Alternate Menu Selection Page for More Choices
Prices do not include 15% Service Charge & Sales Tax Prices of Beef & Seafood are Subject to Change

ALTERNATIVE TRADITIONAL MENU SELECTIONS

~ BUFFET ~

Entrées

Raspberry Chicken - raspberries & tomatoes in a creamy white wine sauce
Chicken Dijon - creamy dijon sherry sauce with green peppercorn & mushrooms
Chicken Breast Fortiere - sautéed chicken breast, portobello & crimini mushrooms in a garlic red wine sauce
Chicken Francoise - with mushrooms & artichokes
Chicken Picata - with a light wine/lemon sauce, capers, & parsley
Chicken Daniel Saint - with sauce of chives, tarragon, basil, tomatoes, & cream
Savory Crepes with Chicken & Mushrooms
Prime Ribs of Beef - with shitake pan gravy
Marinated New York Strip - served with side of horseradish cream & madeira sauce, carved to order
Brisket with Marsala Mushroom Sauce
Zucchini Scaled Salmon - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

Pastas

Penne Pasta - with sun dried tomatoes, artichoke hearts, & parmesan cheese
Bow Tie Pasta - with Green Beans and Cherry Tomatoes, Lemon Mustard Dressing
Southwest Pasta - with vegetables, goat cheese & cilantro
Artichoke & Mushroom Lasagna - sautéed mushrooms & artichoke hearts layered with béchamel sauce, noodles, parmesan
Gourmet Lasagna - the finest in ground beef, italian sausages, garlic, tomatoes, & three kinds of cheese
Mediterranean Pastatta - artichokes, roma tomatoes, asiago cheese, fettuccine, & eggs, layered & baked to perfection

Salads & Accompaniments

Palisades Market Caesar Salad - with garlic croutons & parmesan
Gourmet Green Salad with Mango - tossed in our own red wine vinaigrette
Roasted Vegetable & Potato Salad - oven roasted eggplant, zucchini, asparagus, bell pepper, red onion & yukon gold potatoes, tossed lightly in balsamic vinaigrette
Grilled Green Bean Salad with Marinated Red Onions & Tomatoes
Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette
Rice Medley, Rice Pilaf, Jasmine Rice - with shallots, wheat berries, & herbs
Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes
Potatoes Au Gratin

~ "SIT-DOWN" SERVED ~

Hors d'oeuvres Display

Vegetable Crudite - blanched & marinated asparagus, carrots, mushrooms, cornichons, and olives, watercress spinach dip
Seasonal Fresh Fruit Tray

Entrées

Leek Stuffed Chicken Breast - with a creamy walnut sauce
Herb Rolled Chicken Breast - filled with garlic, sun dried tomatoes & parmesan, served with leek basil sauce
Or any of the Buffet Chicken Entrees listed above
Filet Mignon - with cabernet & port sauce
Filet Mignon - in a red wine, wild mushroom, & prosciutto sauce
Baltic Archipelago Salmon - served with a wonderful herbed creame fraiche sauce

Salads & Accompaniments

Palisades Market Caesar Salad - with garlic croutons & parmesan
Gourmet Green Salad with Mango - mixed greens, tomatoes, cucumbers, mushrooms, tossed in our Vinaigrette Dressing
Warm Baby Spinach Salad - with sautéed mushrooms, toasted pine nuts, & feta cheese
Julian Vegetables or Blend of Zucchini, Mushrooms, and Carrots
Vegetable Ragout - sugar snap peas, asparagus, red & yellow peppers, & shallots
Rice Medley, Rice Pilaf, Jasmine Rice - with shallots, wheatberries, & herbs
Garlic Mashed Potatoes
Rosemary Roasted Yukon Gold Potatoes or Baby Red Potatoes - seasoned & baked whole