

Gatherings

The Top 5 Reasons Why Brides Choose Gatherings for their Wedding Reception

1. **Peace of Mind** — These days brides are often too busy to plan. Let us help you save time and money and take care of the details, so that you can enjoy your celebration.
2. **Excellent Value** — Gatherings is truly an all inclusive venue for your Wedding Reception. Other than the wedding cake & libations that you specially choose for your day, both of which we are happy to help with, you need nothing else to give this venue ambience; it's built in!
3. **Something Different** — This is not a typical hall or hotel banquet room. This is a home where your friends and family will feel warm and comfortable and they will remember the uniqueness of your wedding location forever.
4. **You Can Count on Us** — With over thirty years in the hospitality industry, our Chef/Owner, Dean Young, and his wife, Debbie, know how to treat their guests, and they don't rest until they know everything has been perfectly attended to for your reception!
5. **Impress Your Guests!** — Frequently overheard comments: "Wow! I can't believe how lovely this is!" "Where did you find this place?" "That is best food at a wedding reception I have ever tasted!" "What a wonderful day you put together for your family & friends." "We would like to use this location for a special occasion of ours."

When the Occasion Matters...





Gatherings Wedding Reception Package Information

All-inclusive Prices for 46 to 80 Guests

January through March (off-season special) \$5525

April through December \$6500

All-inclusive Prices for Less than 46 Guests:

January through March \$4750

April through December \$5600

Book your reception on a Friday or Sunday for an added value of \$1000 off above prices!

Your Wedding Reception Package Includes ...

Exclusive Use of the First Floor which includes Parlor with Fireplace, Dining Room & Music Room
all Beautifully Appointed with Antique Furnishings and Art
Outside Deck with 8 Foot Sandstone Fireplace and Custom Tented Awning with Chandelier
An On-Site Captain for the Day of your Event and any Pre-Event Showings to Your Vendors
Outdoor Heaters to Keep Chilly Nights Warm
Guest Book Area & Gift Table
All Cocktail and Dining Tables & Linens
House China, Silverware, Wine Glasses & Champagne Flutes
Fresh Flowers & Votive Candles
Hand-crafted Wood Signature Portable Bar
Your Personal Bartender and Bar Set-up with all Mixers & Bar Fruit**
Use of the 42" Plasma TV and DVD
CD Player and iPod Station which Plays throughout the House and Deck Speaker System
Roland Baby Grand Digital Piano
Custom Menu created just for you
Private Service Staff
Plentiful Selection of Non-Alcoholic Refreshments

** See FAQ #7 regarding alcohol

Policies

A signed contract and \$1,500 non-refundable deposit is required to secure your date
Friday & Saturday Receptions must end no later than 10:00 pm
Sunday Receptions must end no later than 7:00 pm
Non-amplified music only (use of our house digital piano or string instruments are welcome)
Applicable sales tax will be added

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Formal Wedding Reception Choices

Choose Either

Formal Butlered Reception (up to 80 guests)
Classic Formal Dinner (guest limit determined by season)

Butlered Receptions

(A Full Four Course Meal Passed)

One Grand Display Station



Three Passed Hors D' Oeuvres



One "Martini" Salad



Two Butlered Small Plate Selections



Complimentary Cake Cutting



Freshly Brewed Coffee



Classic Formal Dinners

Appetizer



Soup or Salad



Entrée



Complimentary Cake Cutting



Freshly Brewed Coffee

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Grand Displays



Exquisite Fruit & Cheese

Clusters of Grapes, Strawberries and Sun-dried Apricots
Presented with an Assortment of Imported & Domestic Cheeses
Accompanied by Crispy Lavosh & Gourmet Crackers

Mediterranean Antipasto

A Savory Assortment of Marinated Mushrooms, Artichoke Hearts and a
Medley of Mediterranean Olives, Fresh Herbed Mozzarella Balls, Black Pepper Salami,
Roasted Tri-Colored Bell Peppers, Roasted Red Bell Pepper Spread, & Crispy Lavosh

Grilled & Roasted Vegetable Display

A Colorful Display of the Season's Best & Brightest Grilled & Roasted Vegetables
Served with Caramelized Onion Spread & Roasted Red Bell Pepper Spread & Crispy Lavosh

The "Season's Best" Fruit

A Plentiful Offering of the Season's Best and Brightest Fruits
Beautifully Served on a Silver Tiered Tray

A La Provence

French & American Cheeses, Freshest Fruits & Vegetables of the Season
with Herbal Dips, Dried Fruits, Breads & Crackers

Chips, Dips & Tapenade

A Fun Selection of Chips, Crackers & Sliced Baguettes with Caramelized Onion Dip,
Spinach & Artichoke Dip, Roasted Red Pepper Spread & Black Olive Tapenade

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Butlered Hors D' Oeuvres



Skewers

**Spicy Tangerine Beef Skewers • Fresh Melon Skewers

Grilled Yakitori Chicken with Pineapple & Scallions • Cherry Tomato, Fresh Mozzarella & Basil Skewers
Rare Ahi Tuna Skewers with Sesame Seeds, Soy Wasabi Cream & Crispy Wonton

Porcelain Spoons & Shooters

Shrimp & Avocado Champagne/Citrus Ceviche

Spicy Tuna Tartar with Avocado & Fresh Cilantro • Oyster Shooters with Horseradish/Cocktail & Lemon
**Creamy Parmesan Polenta with Mushroom Ragu

Herbed Crostinis

**Classic Bruschetta with Goat Cheese & Balsamic Syrup • Cambazola, Grilled Pear & Prosciutto on Toast Point
Chevre and Portobello with Sun-dried Tomato & Kalamata Olives

Demitasse - Soup "Sippers"

Fire Roasted Tomato & Fresh Basil • Cream of Asparagus Soup
Roasted Butternut Squash Bisque with Ginger

Mini Golden Phyllo Cups Filled with...

Filet Mignon, with Mushroom Duxelles & Horseradish Cream
Oregon Smoked Salmon, Herb Cream Cheese & Fresh Dill • Warm Brie & Fig with Honey & Candied Almonds
Spanokopita: Spinach & Feta Cheese in a Golden Phyllo Cup

Oysters & Crab

Petite Crab Cakes with New Orleans Remoulade
Fresh Oysters Rockefeller - Baked with Spinach, Shallots & Pernod, Topped with a Delicate Hollandaise
Warm Crab & Artichoke Spread on Sliced Baguette

This and That...

**Golden Fried Coconut Shrimp with Cilantro-Lime-Caper Sauce
Mini Quiche: Ham & Gruyere Cheese or Grilled Vegetable
Asian-Style Grilled Prawns with a Fresh Ginger/Soy Vinaigrette, Cilantro & Sesame Seeds
Artichoke, Spinach & Asiago Stuffed Mushrooms
**Endive Spears Stuffed with Cambazola, Roasted Beets, Honey & Sugared Almonds
Vegetarian Summer Rolls with Spicy Peanut Sauce
Goat Cheese & Pistachio Stuffed Dried Apricots
Jack Cheese, Goat Cheese & Grilled Vegetable Quesadillas with Fresh Chive Sour Cream

**** Our Most Popular Items**

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Martini Salads

Aptly Served in Martini Glasses—Guests love this!



~ Salads ~

The “Cosmo”

Baby Field Greens, Dried Cranberries,
Haystack Mountain Goat Cheese, Roasted Sweet Corn and
Sugared Almonds with a Champagne/Citrus Vinaigrette

The “Margarita”

Shredded Romaine, Tequila/Lime Black Beans,
Grilled Sweet Corn, Roasted Red Peppers, Avocado,
Tortilla Straws and Tomato Concasse
in a Fresh Cilantro Lime Vinaigrette

The “Saki”

Julienne of Asian Vegetables, Peanuts & Crispy Wonton Twirls
with Thai Peanut Saki Dressing

*Most any salad can be made into
“Martini” Salads — just ask!*





Small Plate Stations
(Small Entrees Typically Passed Butler Style)



Seafood

Crab Cakes with New Orleans Remoulade or Garlic/Citrus Aioli
Chipotle/Citrus Shrimp on Cucumber Mango Salad
Macadamia Nut Crusted Mahi Mahi with Julienne Vegetable Stir fry
Seared Scallops with Thai Vanilla-Citrus Broth on Jasmine Rice
Grilled Salmon with Sweet Onion Marmalade & Basil Oil

Pork

(We serve premium, all natural pork raised on family farms)

Pork Tenderloin Medallions with Apple Brandy Sauce or Herbed Pan Sauce
Pork Loin with Mushroom, Sage & Pancetta Stuffing and Sherry/Shallot Sauce

Beef

Stuffed Chateaubriand Medallions with Spinach, Pancetta & Herbs with Demi Glaze
Roasted Filet Mignon Medallions with Cramini Mushroom Cream Sauce
Marinated & Grilled Skirt Steak with Chimichurri Sauce
Short Rib Bourguignon Chippolini Onions and a Velvety Red Wine Sauce over Garlic Smashed Potatoes

Poultry

Warm Duck Breast served on Mache, Oranges, Raspberries & Toasted Pecans with a Sherry Vinaigrette
Chicken Marsala with Wild Mushrooms
Chicken Saltimbocca with Prosciutto, Fresh Sage & Parmesan Cheese
Parmesan Encrusted Chicken Breast with a Velvety White Wine Sauce
Oven Roasted Turkey with Cranberry Relish & Smashed Sweet Potatoes

Lamb

Grilled Rack of Lamb with Mint Basil Pesto (2)
Roasted Rack of Lamb with Mustard-Rosemary Crust (2)

Vegetarian

Mini Grilled Cheese Sandwiches with Tomato Soup Sipper
Portobello Mushroom Stuffed with Fresh Herbs, Grilled Vegetables & Triple-Cream Cheeses
Sweet Butternut Squash Ravioli with Fresh Sage/Butter Sauce
3 Cheese & Spinach Ravioli with a Fire Roasted Tomato Cream Sauce
Fusilli Pasta with Gorgonzola Cream Sauce, Fresh Basil & Toasted Walnuts

**** All small plates are served with an appropriate starch, vegetable or both ****

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Classic Formal Dinner

All plated dinner selections include breads, butter and the freshest seasonal vegetables and starch to complement your entrée choice to ensure flawless service.



~ Appetizers/Starters ~ (Choose 1)

Crispy Crab Cake with New Orleans Remoulade on Micro Greens
Butternut Squash Ravioli with Sage Brown Butter
Chilled Caramelized Sea Scallop with Avocado Orange Segments & Vanilla/Citrus Broth

~ Soups & Salads ~ (choose 1 soup or salad)

Soups:

Roasted Butternut Squash Bisque with Ginger
Roasted Tomato & Basil Soup
Cream of Asparagus with Spicy Vermont Cheddar
Cream of Wild Mushroom

Salads:

The Wedge

Wedge of Iceberg Lettuce with Chunky Blue Cheese
Diced Tomatoes and Green Onions

A True Classic

Caesar Salad with Garlic Croutons
Shaved Parmigiano-Reggiano Cheese & Caesar Dressing

The Cosmo Salad

Baby Field Greens & Bib Lettuce with Crumbled Goat Cheese
Dried Cranberries, Candied Almonds, Slivered Red Onions
Tossed with Champagne/Citrus Vinaigrette

Farmer's Market Green Salad

with Choice of Ranch, Blue Cheese or Vinaigrette Dressing

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~ *Entrees* ~

(Choose 1 **)



Seafood

Sesame and Scallion Crusted Salmon with Japanese Vinaigrette
Sea Bass with Fire Roasted Tomato Cream Sauce
Grilled Salmon with Honey-Onion Marmalade & Fresh Basil Oil
Citrus Baked Salmon with White Wine, Butter & Capers
Macadamia Nut & Panco Crusted Mahi Mahi or Halibut with a Pineapple/Mango Chutney
Grilled Jumbo Shrimp Skewers with Ginger/Lime Cream Sauce

Pork

Pork Tenderloin with your choice of Sauces:
Apple Brandy Sauce, or a Herb Pan Sauce
Pork Loin with Mushroom, Sage & Pancetta Stuffing with Sherry/Shallot Sauce

Lamb

Rack of Lamb Crusted with Dijon Mustard, Herbs and Spices (4)
Roasted Rack of Lamb Rubbed with Rosemary & Garlic & Mint Pesto (4)

Beef

Grilled & Marinated Skirt Steak with Asian Tangerine Glaze or Chimichurri Sauce
Slow Roasted Prime Rib of Beef, Rosemary au Jus & Horseradish Cream
Roasted Filet Mignon Medallions with Sautéed Mushrooms & Demi-glaze
Stuffed Chateaubriand with Spinach, Pancetta & Herbs
Roasted Rib-Eye with a Mushroom Cream Sauce

Poultry

Parmesan Encrusted Chicken with Velvety White Wine Sauce & Fresh Herbs
Herb & Lemon Roasted Chicken with Smashed Broccoli and Garlic
Chicken Marsala
Oven Roasted Turkey with Cranberry Relish and Rich Gravy

Vegetarian

Wild Mushroom Ravioli with choice of sauces
Grilled Portobello Cap Stuffed with Roasted Vegetable Medley & Fontina Cheese
3-Cheese & Spinach Ravioli with Fire Roasted Tomato Cream Sauce
Fusilli Pasta with Gorgonzola Cream Sauce, Fresh Basil & Toasted Walnuts

** A choice between 2 entrées can be arranged for an additional \$5 per guest **

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Frequently Asked Questions!

1. **What Other Costs Should I Consider?** Gatherings is all-inclusive, with the exception of your cake and any libations you wish to purchase, there are no other costs you need incur! The ambiance of the home itself is such that no decorations or flowers are really needed, the elegant menu and all rentals (tables, linens, chairs, china, glassware & silverware) is included.
2. **What is the amount required for a deposit?** The initial deposit to confirm and reserve your date is \$1,500.00. This is a non-refundable deposit.
3. **When is the initial deposit and contract due?** There is no timeframe for you to submit your deposit, however, keep in mind that our weekend dates fill up fast, and until your deposit and contract are received we will continue to entertain other inquiries for your date. Our policy is a first come, first served booking.
4. **What type of meal service would be best: Formal Butlered Reception or a Classic Formal Dinner?** Both types of service have advantages. A Butlered Reception allows more mingling of guests and allows you and your guests to move around the rooms and deck freely. A Formal Dinner provides more structure. The main thing to remember is that a Formal Dinner takes up more space so the number of guests must be considered when planning a sit-down dinner.
5. **If I Choose the Butlered Reception, will there be enough food?** Yes! This is our most popular choice. The food that is prepared for a Butlered Reception is as much, if not more, than the amount of food for at a sit-down dinner. It is a “full” meal presented in a different way.
6. **How much time can we have to set-up and decorate the room?** One of the many advantages of a wedding reception at Gatherings is there is little, if any, need for other decorations. The house itself is a “decoration.” However, if you wish to add to the ambiance of Gatherings, your package includes a 2-hour set up time prior to the start time.
7. **Can we bring our own wine and liquor?** Yes! This is another of the advantages of having a reception at Gatherings. We do not have a liquor license to sell alcohol, but are happy to help you determine what beverages will go best with your menu choice, determine quantities, pick it up for you, and of course serve it... and, Gatherings has NO corkage fee! This is actually a tremendous savings for you, as you are able to purchase your choice of premium champagne, wine, beer and other alcohol at “store” prices rather than the inflated prices that many venues put on their mandated list of beverages.
8. **Will someone be in charge at my reception?** Yes, our on-site captain will be at the reception for the entire time.
9. **Will we be responsible for any clean-up?** Absolutely not. This is a time of fun and enjoyment; no worries. If you are using any outside vendors, they are, however, responsible to clean up anything that was brought in as a part of their service to you.
10. **Does Gatherings make arrangements for the cake, flowers and entertainment?** Many of these items are already included in your package; however, should you wish to have more than is provided, our on-site coordinator would be happy to assist in coordinating other arrangements.
11. **When will our final consultation take place?** Unless other arrangements are made, we will have a final consultation approximately 2 weeks prior to your wedding day. At that time we will go over menu selections, schedules, etc.
12. **What are your tax and gratuity policies?** The applicable sales tax will be applied to your package price. Gratuities are not expected, but always appreciated. We pay our staff well. It is up to your discretion should you wish to offer a gratuity to one or all of the staff.