



**Celebrate your big day with Banquets by South End.
Allow us to make your day an unforgettable
experience.**

\$5,000 booking fee

*Price per guest \$59.00 plus service charge and tax

*Minimum of guests: 75 for Monday – Thursday, 100 for Friday, Saturday and Sunday

Elegant Social Package

Package includes:

- ❖ Choice of two hors d'oeuvres
- ❖ Plated or buffet dinner- Please see below for menu options
- ❖ China, glassware and silverware
- ❖ Beverage station to include coffee, decaf and hot tea
- ❖ Cut and serve cake (cake provided by client)
- ❖ Custom designed floor plan and set-up with white, ivory or black tablecloths and choice of house napkins in a variety of colors
- ❖ Professional Servers
- ❖ Day of Event Coordinator
- ❖ Customized food menus upon request
- ❖ Set up and clean up
- ❖ Complimentary guest parking

Additional menu selections are available at current market price. Certain restrictions and minimums may apply. Not valid with any other offers. May not be combined or applied to previously scheduled events. Ceremony fee, upgraded linen, and décor upgrades are available, but not included. All rights reserved. Please ask the Private Event Team for current availability.

Banquet Coordinator (310) 530-0630 Ext. 315
Catering and Decorations (310) 793-0099



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Hors d'oeuvres (Please select two)

- ❖ Crostini topped with beef tenderloin and horseradish cream sauce
- ❖ Cucumber cup topped with ahi tuna, avocado and tomatoes
- ❖ Mini chicken or beef taquitos
- ❖ Cheeseburger sliders with caramelized onions and chipotle aioli
- ❖ Pulled pork sliders
- ❖ Mini quesadillas
- ❖ Coconut crusted shrimp with orange chili sauce
- ❖ Ceviche shots
- ❖ Bruschetta
- ❖ Spinach artichoke zucchini bites

Salad (Please select one)

- ❖ House garden salad with romaine, green leaf, red cabbage, tomatoes, cucumbers, carrots, croutons with ranch dressing
- ❖ Classic Caesar with romaine, herbed crusted croutons and creamy parmesan dressing
- ❖ Cranberry almond salad mixed greens with tomatoes, cucumbers, and carrots with raspberry vinaigrette

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Plated or buffet dinner service (select one for plated)

Beef

- ❖ **Mesquite Grilled Tri Tip:** marinated for 48 hours in our special house marinade
- ❖ **New York Medallions:** char-grilled and served on a bed of caramelized onions and glaze
- ❖ **Filet Mignon:** served with a cabernet mushroom sauce (additional \$8 per person)

Chicken

- ❖ **Chicken Picatta:** breast of chicken drizzled with lemon butter sauce accented with capers
- ❖ **Chicken Marsala:** breast of chicken braised in marsala sauce with porcini mushrooms, shallots and garlic
- ❖ **Champagne Chicken:** breast of chicken simmered in a light champagne cream sauce
- ❖ **Parmesan Crusted Chicken:** Breaded with parmesan and herbs and topped with a honey Dijon mustard sauce
- ❖ **Sun Dried Tomato Pesto Chicken:** breast of chicken with pesto, cheese and sun dried tomato sauce

Seafood

- ❖ **Roasted Salmon:** filet in a chardonnay dill cream sauce
- ❖ **Cod Parmesan:** fresh cod baked in parmesan cheese & fresh herb aioli
- ❖ **Tilapia Termidor:** filet of tilapia topped with lobster cream sauce

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Pasta & Vegetarian

- ❖ **Vegetarian Pasta:** penne pasta with fresh herbs, sun dried tomatoes and arugula
- ❖ **Fettuccine Alfredo:** chicken, spinach, creamy Alfredo sauce and parmesan cheese
- ❖ **Pesto Ravioli:** chicken ravioli filled with a creamy pesto sauce
- ❖ **California Fresh Penne:** tossed with virgin olive oil, fresh garlic, roma tomatoes and fresh basil
- ❖ **Penne Portobello Pasta:** grilled portobello mushrooms, diced italian sausage & chicken, bay spinach & roasted garlic tossed in alfredo sauce

Choice of fresh seasonal vegetable and starch (select two)

- ❖ Grilled zucchini and squash
- ❖ Green beans almondine
- ❖ Three cheese scalloped potatoes
- ❖ Rice pilaf
- ❖ Garlic mashed red potatoes
- ❖ Vegetable medley
- ❖ Rum glazed carrots

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Additional menu selections

Duo Plate - \$6.00 per person

Children Meals Ages 3-11 (Select One) - \$35++

Chicken fingers and French fries

Hamburger and French fries

Pasta with butter sauce or cheese sauce

Late Night Snacks (selection of two)

All beef sliders, chicken fingers & French fries, mini cheese or pepperoni pizzas - \$12.00 per person

Street Tacos Station - \$12.00 per person

Street Hot Dog Station - \$12.00 per person

Dessert Station

Assorted tarts, petit fours, gourmet cookies and brownies - \$10.00 per person

Ice Cream Sundae Station

Vanilla bean and chocolate ice cream, hot fudge, whipped cream, & 4 topping selections - \$11.00 per person

Candy Bar

Selection of non-chocolate and chocolate varieties - \$14.00 per person

Soup Starter

Choice of tomato basil, cream of mushroom or butternut squash - \$7.00 per person

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Additional Items Available

- ❖ **Additional hour of event time** - \$1,000.00 per hour
- ❖ **Garden gazebo ceremony** - \$1,800.00
- ❖ **Patio space heater** - \$125.00 each
- ❖ **Room uplighting w/ choice of color LED lights** - \$35.00 each
- ❖ **Projection screen** - \$85.00
- ❖ **Projector (laptop included)** - \$225
- ❖ **Chair covers with sash** - \$3.50 each
- ❖ **Chiavari chair mahogany finish** - \$3.00 per chair
- ❖ **Satin linens** - \$10.00 per table (to upgrade)
- ❖ **Crushed satin, traditional damask, iridescent taffeta or pin tuck** - \$25.00 per table
- ❖ **Overlay – scroll, floral or sheer organza** - \$15.00 per table
- ❖ **Wall draping** - per linear foot \$9.00 (with lighting \$12.00)
- ❖ **Red carpet** - per square foot \$3.00
- ❖ **Stanchions and red rope** - \$25.00 each

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General Information

Deposits and Final Payment: Banquets by South End requires an initial non-refundable booking fee to reserve your date. A second deposit is due halfway between your booking date and event date. The final payment is due 10 days prior to your event. All forms of payment are accepted on the initial and second payments. Final payment must be in the form of cash or cashiers check.

Final Guest Count and Deadline: A minimum of 30 days before your event a preliminary meeting should be scheduled. We will review your event timeline, linens, floor plan, and package selections. For food ordering, staffing, and billing purposes, the final guest count and all event selections are due no later than 10 business days before the event and will not be subject to reduction. Requests for additional meals guaranteed later than 10 days will require Chef approval and may result in menu substitution.

Food Minimum Expenditures: Events held at South End are subject to meet a minimum food expenditure, which varies due to date, time, and size of event. Lesser minimums are offered for Sunday-Friday. Minimums do not include service charge, CA state sales tax, and ceremony site fees. State taxes are applied to all food items and are taxable according to California Sales Tax Regulation 1603. For minimum requirements of an event under consideration, please ask your banquet coordinator.

Event Hours: Reception includes five hours of event time and one additional hour is added for ceremonies. Ceremony and reception must be six consecutive hours. Additional hours of event time may be purchased until 1am. Vendors are welcome to set-up two hours prior to event start time.

Storage: Please notify vendors that South End does not have storage for event materials. All items must be removed at the end of your event. South End will not provide storage or be responsible for items left after the conclusion of an event.

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