



The Athenaeum

Wedding Menu 2015





.....**THE ATHENAEUM PRIVATE EVENTS POLICIES & INFORMATION**.....

USE OF THE FACILITIES

THE ATHENAEUM is available to members and their bona fide guests. Non-members may use the club facilities if a member sponsors them. A completed sponsorship form must be submitted and approved by the House Committee before any group or individual can use The Athenaeum's banquet facilities. Sponsored events are subject to certain rules and conditions as outlined in the sponsorship form.

DEPOSITS AND PAYMENTS

A non-refundable deposit is required upon confirmation. For sponsored events, the member/sponsor is financially responsible for all charges including any advance deposits due as noted on confirmation and event contract. **Sponsored groups must be fully paid based on the estimated amount a week before the event and final balance is due one (1) week after. All payments must be from member's personal funds or cashiers' check. The Athenaeum does not accept payments from non-members.**

MENU SELECTION & PRICES

For groups of 49 or less, final details and menu selection are required at least two weeks prior to the event and two months for groups with 50 or more guests. One entrée is suggested for all parties. If a choice of two entrées is offered, the exact breakdown of each entrée is to be relayed to the Private Events office no later than 72 hours prior to the event. The group contact must provide identification of each entrée through the use of place cards, tickets, etc. An additional fee of \$5.00 per person will be charged for two entrée selections. **Any extra meals prepared due to incorrect initial counts or guests changing selection will be charged to the final bill. Menu prices are subject to change without prior notice. Guaranteed pricing will be quoted ninety days prior to your event.**

GUARANTEE

Final attendance must be specified to the Private Events Office no later than three (3) working days prior to the event. This number will be considered a minimum guarantee and is not subject to reduction. If the Private Events Office is not notified within the time specified above, the estimated attendance will be considered the guarantee. Final charges will be applied based on the guaranteed attendance or actual attendance, whichever is greater. The Athenaeum is not responsible for more than 5% above the final guarantee. **The Athenaeum does not set for 5% over the guarantee for events with split entrée selections and buffets.**

CANCELLATION POLICY

A cancellation fee will be charged based on the cancellation date and the number of attendees. Please discuss this policy with your private events contact. Any event cancelled after the deposit has been made will forfeit the total deposit amount in addition to any cancellation fees assessed.

SIGNAGE

All signage must be pre-approved for display in the Club. Signs may be displayed **only** in the reception and dining rooms **assigned** to the group. **No** signage or banners are allowed in the foyer/lobby or any other member areas. Pre-approved signage must be displayed on easels or tabletops, not affixed to walls or club fixtures. Banners must also be pre-approved for display in private rooms.

WEEKEND EVENTS

An opening or facility use fee will be charged for all weekend functions. **There is a minimum food and beverage revenue required for weekend events.**

SECURITY

The Athenaeum does not assume responsibility for loss or damage to items or articles left in the Club prior to, during or following a function.



PHOTOGRAPHY / ADVERTISING

The Athenaeum is a private club, therefore, we do not allow videotaping, photography, recording or using The Athenaeum as a reference in any publication without the prior written permission from the General Manager of the Club. The Club's General Manager must also approve use of The Athenaeum name and address for any purpose. Wedding photography is allowed on The Athenaeum grounds with prior approval from your private events contact. To take additional photos on campus, a photo permit from the California Institute of Technology is required. The permit will outline designated areas and times that photos may be taken.

FOOD TASTINGS

The Athenaeum will provide a complimentary tasting for 2 people for confirmed wedding events that have a guaranteed attendance of 100 or more guests. Food tastings may be scheduled no earlier than 90 days prior to the event date. **An advance notice of 10 working days minimum is required for all tastings otherwise we will not be able to accommodate your request.**

FOOD AND BEVERAGE

Members or sponsored guests may not bring food and/or beverage of any kind into The Athenaeum. All food and beverage must be supplied by The Athenaeum. Due to health standards and insurance liabilities, no food and/or beverage is to be taken from the Club. When serving alcoholic beverages, The Athenaeum reserves the right to request proper identification from private event guests.

DECORATIONS

Only decorations discussed in advance with the Private Events Office are allowed in order to prevent damage to fine fixtures and furnishings. Items may not be attached to any stationary wall, window or ceiling. Member or sponsor will take responsibility for any damage to the banquet rooms or any other part of the Club caused by their guests, invitees, independent contractors and other agents.

HOUSE CHARGE & SALES TAX

Member and sponsored events are subject to current house charge and sales tax. The house charge is computed on the final food and beverage consumption. Food, beverage, house charge and miscellaneous fees are subject to the current California state sales tax.

PARKING

The Athenaeum parking lot has a posted three (3) hour parking restriction from 8:00 am - 6:00 pm, Monday through Friday. If your visit exceeds the three-hour parking limit, please inform the Private Events Office in order to obtain a parking pass. A parking attendant is recommended for Saturday events. **On weekdays, valet parking is required for groups that have an attendance of 60 or more.** Please make these arrangements with your private events contact. Valet fees will be added to the account.

MUSIC & ENTERTAINMENT / VENDORS

The Private Events Office, upon request, will provide you with a list of recommended musicians that have performed at the Club. Should the volume from your group's entertainment, or public address system create a disturbance, The Athenaeum reserves the right to request the member and/or entertainer to lower the volume and, if necessary, perform without amplification. All amplified music outdoors will cease at 10:00 pm. Please review all entertainment programs with the Private Events Office prior to the event. Vendors should be appropriately attired. They will not be served any alcohol during the course of your event. Vendor meals may be pre-arranged with your private events contact.

CAKE CUTTING

Your wedding, birthday or anniversary cake will be sliced and served to your guests by our staff. A per person cake cutting fee will be charged based on the guaranteed attendance.



Hors D'oeuvres

(Passed butler style, priced by the piece – 20 piece minimum per item)

Cold Selections

Edible Spoon with Barbecued Duck and Kumquat

Edible Spoon with Lobster, Mango and Fresh Herb Mayonnaise Edible

Spoon with Grilled Tuna, Ginger, Sesame, and Pickled Vegetables Edible

Spoon with Tuscan Salad (peppers, Fontina, tomato, olives, basil) Edible

Spoon with Curried Mango Duck

Tempura Vegetable Roll

Parmesan pear Crisp with Goat Cheese Bruschetta with

tomato, fresh mozzarella and basil Endive spears with

goat cheese, candied pecans and figs Crepe Purse with

Basil Chicken Salad

Chicken and Red Thai Curry Summer roll with Sesame Soy Dip

Sesame Cone with Chicken and Thai Basil

Sesame Cone with Marinated Mexican Beef, Corn Salsa and Crema

Crepe Purse with Shrimp and Herb Cheese

Crispy Wonton with Dungeness Crab, Ginger Salsa and Cilantro Mayonnaise

Sesame Cone with Tuna Tartar, Crème Fraiche, Chives

Marinated Prawn Skewer with Gazpacho Shooter

Profiterole Filled with Shrimp and Herb Cheese Jumbo

shrimp with black pepper cocktail sauce

Smoked salmon, boursin cheese and cilantro pinwheel

Sesame Crusted Tuna on a Wonton with Wasabi Cream and Tobiko

California Roll with Dungeness Crab and Avocado

Spicy Tuna Maki with Cucumber, Scallion and Chilies

English Tea Sandwiches (choose 3 of the following)

Lavender Egg Salad

Smoked Salmon with Dilled Mascarpone

Pear Walnut and Goat Cheese Cucumber

Shrimp

Curried Chicken



Hors D'oeuvres

(Passed butler style, priced by the piece – 20 piece minimum per item)

Hot Selections

Hazelnut Brie with Orange Horseradish

Crispy Macaroni and Cheese with Spicy Tomato Dip

Grilled Fig and Bleu Cheese Sandwich Asparagus

and Mushroom Vol au Vent Vegetable spring roll

with Asian plum sauce

Caponata Pine Nut Tartlet with Feta Cheese

Cheese gougere with Pesto Chicken or Gorgonzola and Pear Southwest

egg rolls with chicken, black beans, cheddar and guacamole Pesto

Chicken Quesadilla with Chipotle Lime Crema

Chicken Tikka Masala Skewer with Ginger Glaze

Harissa Chicken and Minted Yogurt on a Pita Crisp

Coconut crusted prawn on a sugar cane stick with orange horseradish sauce

Skewered shrimp shooter with Asian plum sauce

Grilled Tiger Shrimp and Papaya Kebab with cucumber and Chili Glaze

Prawn and Chorizo Skewer with Preserved Lemon Jam

Red Pepper Crab Cake with Basil Aioli and Peppadew

Salmon Cake with Crisp capers and Lemon mayonnaise

Grilled Pulled Pork Sandwich with Fontina Cheese Thai

Pork satay with Roasted Pineapple Chili Dip Curried

Lamb Sugar Cane Skewer

Herb crusted lamb chop with fig chutney

Truffled Potato Pancake with New York Steak, Tomato, Parmesan and Radiccio

Beef Tenderloin on a Yorkshire Pudding with Horseradish Cream



Cocktail Reception Stations

(All stations are for a minimum of 30 guests)

Farmers Market Crudité on Ice

an assortment of market vegetables with roasted pepper hummus and lemon herb dips

International Cheese Display

*a selection of American artisanal and imported cheeses with dried fruits,
California strawberries, candied walnuts, fresh breads*

Fresh Seasonal Fruit and Berry Display

Locally sourced seasonal fresh fruits

Imported Baked Brie Normandy

*French brie baked in puff pastry with apples and almonds
served with French baguette and strawberries*

Smoked Salmon Display

accompanied by capers, chopped egg, chives, red onion, crème fraiche and toast points

Seafood on Ice

*Cold Poached Shrimp, Alaskan King Crab Legs,
Jumbo Snow Crab Claws, Oysters on the Half Shell
Served with appropriate condiments*



Cocktail Reception Stations

(All stations are for a minimum of 30 guests)

Marinated Feta and Chèvre with Olives and Almonds

dried apricots, figs, and herb scented olives served with Terra walnut bread and crusty baguette

Moroccan Platter

grilled eggplant with shallots, feta and mint, pistachio chicken balls, toasted pumpkin seed dip, hummus, artichokes with roasted peppers, smoked paprika roasted carrots and cauliflower and flatbread

Antipasto Platter - Vegetarian

balsamic grilled vegetables, marinated artichokes, Italian cheeses, fire-roasted tomato and olive relish, Parmesan crisps, olives and caper berries served with focaccia

Roast Meat Platter

fresh roasted grain-fed turkey breast and mustard honey glazed baked ham, served with cranberry chutney, house-made pear mustard, dried fruit garnish and crusty country rolls

Grilled Vegetable Display

asparagus, fennel, eggplant, zucchini, peppers, red onion, baby carrots and scallions with red pepper aioli and pistachio artichoke dip

Antipasti Misti

a display of Italian Parma ham, dry aged salami, capicola, roasted sweet peppers, grilled fennel, grilled asparagus, grilled eggplant, fresh mozzarella, provolone, parmigiano reggiano cheeses and assorted cured olives and tomatoes



Dinner Menu

First Course Selections

*Dinners include selection of sliced gourmet breads and butter
and freshly brewed Athenaeum coffee, decaffeinated coffee or a selection of gourmet hot teas*

First Course Soups

Lobster Bisque Gratinee
Lobster bisque baked with a crostini and Gruyere crust

Cream of Exotic Mushrooms
Olive brie crisp

Apple Roast Butternut Squash Bisque with Goat Cheese
Crème fraiche, micro greens

Oven Roasted Tomato Bisque
Herbed brie Bruschetta

Thai Chicken and Coconut Soup



First Course Salads

Burrata and Oven Roasted Tomatoes
Arugula, balsamic reduction, extra virgin olive oil

Caesar Salad
Crisp romaine, fresh parmesan, garlic anchovy dressing, crouton, parmesan crisp

Shaved Celery and Apple Salad
Dried cranberries, cherry tomatoes, endive, frisee, candied walnuts, Maytag bleu cheese, white balsamic vinaigrette

Pecan Crusted Goat Cheese Salad
Arugula, heirloom apples, gold beets, huckleberry vinaigrette

Iceberg Lettuce Plank
toasted walnuts, cherry tomatoes, grapes, frisee, green goddess dressing and crispy onions

Roasted Beet Panna Cotta Salad
Citrus, frisee, baby red oak lettuce, heirloom tomato, citrus vinaigrette

Port Wine Poached Pear Salad
Gorgonzola panna cotta, thyme toast, pimiento coulis, basil bacon dressing



Dinner Entrees

Poultry

Smoked Paprika and Garlic Roasted Free Range Chicken
Sweet potato hash, haricots vert, roast chicken jus

Fig Balsamic Glazed Free Range Chicken
Caramelized onion goat cheese galette, English peas, carrot coulis, chicken jus

Grilled Jidori Chicken
roasted apple, yellow haricots verts, beet risotto

Fish

Sweet Chile Glazed Mahi Mahi
Ginger bamboo rice, stir fried vegetables, miso togarashi butter sauce

Tomato Herb Crusted Alaskan Halibut
Puree of lentils and olives, artichokes, capers, favas, red wine sauce

Salmon En Croute
Salmon fillet baked in puff pastry with spinach and mushrooms.
Served with lemon mashed potatoes and asparagus

Orange Miso Marinated Sea Bass
Wasabi mashed potatoes, bok choy, carrots, soy butter sauce

Wild Salmon
butternut squash emulsion, marble potatoes, salsa verde,
charred orange vinaigrette



Dinner Entrees

Lamb

*Sage Almond Pesto Crusted Lamb Rack
Goat cheese polenta, baby squash, brussel sprout leaves,
huckleberry sauce*

Pork

*Bacon Wrapped Pork Tenderloin
Fresh corn and cheese arepa, stuffed zucchini, avocado tomato salad,
achiote sauce*

Grilled Marinated Kurobuta Pork Chop

*Roast apple, cider gastrique, butternut squash puree, fingerling potatoes,
blackberry sauce*

Beef

Grilled Bone In Filet Mignon

*White cheddar potato gratin, roast mushrooms, grilled asparagus,
Bordelaise sauce*

Herbs de Provence Crusted Roast Beef Tenderloin

Roast shallot mushroom bread pudding, pesto potato puree, haricots vert

Garlic Herb Marinated Flat Iron Steak

Rosemary potato puree, garlic roasted tomato, green beans, red wine sauce

Roast Prime Ribs of Beef with Thyme Jus

Gratin potato, green beans with almonds, grilled tomato



Dinner Entrees

Combination Plates

Roast Beef Tenderloin and Lemon Chicken
Rosemary potato puree, stuffed zucchini, port sauce

Combination Grilled Chicken and Salmon
Blood orange tarragon sauce, lemon risotto, asparagus

Petit Filet Mignon and Colossal Shrimp
Duchesse potato, red wine sauce, herbed garlic butter and haricots verts

Salmon Medallion and Grilled Sea Scallop
Polenta gratin with tomato, fontina and parsley, garlic spinach

Vegetarian Options

Coconut Thai Curry
Roast squash, carrots, potatoes, beans, basmati rice

Goat Cheese Vegetable Strudel
Tomato fondue, garlic spinach, crispy leeks

Artichoke Ravioli
Asparagus, peas, olives, cipolini onions, spicy tomato sauce

Butternut Squash Risotto
wild mushrooms, roasted peppers, asparagus and parmigiano reggiano

**Vegetarian Sampler Plate*
Portobello ravioli, sweet potato crème brulee, organic carrots, cauliflower vadouvan puree, asparagus
**Available only as a Single Option Main Entrée*



Desserts

Berries Athenaeum

vanilla bean ice cream, seasonal fresh berries, Grand Marnier and gaufrette

Trio of Sorbets in a Cookie Tuile with fresh berries

*White Chocolate Pistachio Torte
Quince, pear coulis, vanilla bean ice cream*

*Chocolate Molten Lava Cake
vanilla bean ice cream and raspberry sauce*

*Fresh Berry Crème Brûlée
Shortbread cookie*

*Apricot Carrot Cake
Mango sauce and blood orange sorbet*

*Chocolate Raspberry Marquise
White chocolate crème anglaise, almond tuile*

*Poached Pear Financier
Crème Anglaise*

*Green Tea Panna Cotta
Mango, black sesame sauce*

*Apple Raisin Cobbler
Oatmeal walnut crust, caramel ice cream*

*Red Velvet Cake
Pecan cream cheese icing, chocolate ganache, pomegranate sorbet*



The Hale Dinner Buffet

(Minimum of 50 guests required)

Salads

(Choose two)

Apple Romaine Salad with Bleu Cheese, Candied Pecans & Apple Cider Vinaigrette

White Bean, Prosciutto and Tomato Salad with Basil

Fresh Mozzarella and Heirloom Tomato Salad with fresh basil and cabernet balsamic vinaigrette

Traditional Caesar Salad with Grana Padano Parmesan, Croutons and Garlic Anchovy Dressing

Chilled Tortellini Salad with Roasted Peppers, Shrimp and Basil

Marinated Mushrooms, Artichokes and Grape Tomatoes

Citrus Avocado Salad with Bibb Lettuce Seasonal Fresh

Fruit Display

Hot Entrees

Marinated Grilled Citrus Chicken with Feta and Roasted Peppers Pan

Roasted Salmon with Chimichurri, Spinach and Lemon Sauce Butternut squash and apple sage risotto, fresh grated parmigiano reggiano Balsamic

Roasted Potatoes

Grilled Asparagus with Basil Butter

Carving Station

(Chef attendant required)

Provencale Herb Crusted Roast Beef Sirloin

Bourbon-peppercorn sauce

Or

*Roast garlic and sun dried tomato crusted Kurobuta pork
blackberry merlot sauce and fig chutney*

Sliced Assorted Gourmet Bread and Butter

Freshly brewed Athenaeum blend coffee, decaffeinated coffee and assorted gourmet hot teas



The Millikan Dinner Buffet

(Minimum of 50 guests required)

Salads

(Choose three)

Apple Romaine Salad with Bleu Cheese, Candied Pecans & Apple Cider Vinaigrette

White Bean, Prosciutto and Tomato Salad with Basil

Fresh Mozzarella and Heirloom Tomato Salad with fresh basil and cabernet balsamic vinaigrette

Traditional Caesar Salad with Grana Padano Parmesan, Croutons and Garlic Anchovy Dressing

Chilled Tortellini Salad with Roasted Peppers, Shrimp and Basil

Marinated Mushrooms, Artichokes and Grape Tomatoes

Citrus Avocado Salad with Bibb Lettuce

Seasonal Fresh Fruit Display

Hot Entrees

Chicken Marsala with Exotic Mushrooms and Fresh Mozzarella

Gremolata Crusted Sea Bass with Roasted Tomato Lobster Sauce

Farfalle with Rock Shrimp & Sun Dried Tomato Sauce

Pesto Gorgonzola Mashed Potatoes

Green Beans with Caramelized Onions and Tarragon

Mediterranean Vegetable Paella

Carving Station

(Chef attendant required)

*Spice rubbed garlic and rosemary studded roast prime rib of beef
jus lie and creamed horseradish*

Or

*Juniper and fennel crusted tenderloin of beef
blackberry demi glace and apricot almond chutney*

Sliced Assorted Gourmet Bread and Butter

Freshly brewed Athenaeum blend coffee, decaffeinated coffee and assorted gourmet hot teas



Exhibition Stations

Requires chef attendant

Caesar Salad Station

*hand-torn hearts of romaine with creamy anchovy garlic dressing, croutons
and grated parmigiano reggiano*

Carne Asada and Chicken Fajita Station

*marinated skirt steak and chicken breast with peppers, onions and tomatoes served with corn and flour tortillas,
sour cream, guacamole, chunky salsa, grated pepper jack cheese and jicama slaw*

Tuscan Pasta Station

Choice of Two Pastas:

penne rigate, farfalle, cheese tortellini or mushroom ravioli

Choice of Two Sauces:

tomato basil marinara, creamy Alfredo, pesto, white truffle sauce, sun dried tomato or tapenade

Choice of Four Toppings:

*sweet Italian sausage, roasted peppers, sun dried tomatoes, sautéed mushrooms,
asparagus, grilled vegetables, bay shrimp or artichokes*

Sushi Station (minimum 75 guests)

*Our Sushi Chef will prepare California rolls, spicy tuna rolls, cucumber rolls and a selection of hand rolls
and served with pickled ginger, wasabi and soy sauce*

Asian Station

*pork pot stickers with ginger scallion sauce, beef and chicken satay with peanut sauce
and crispy chicken spring rolls with plum sauce served in bamboo baskets*

Mashed Potato Bar

*truffled Yukon Gold potatoes, smashed red potatoes, roasted garlic mashed potatoes
grilled chicken, prosciutto, crumbled bacon, shrimp, roasted garlic, olives, pesto, mushrooms and roast tomatoes,
cheddar, parmigiano reggiano and gorgonzola cheeses poultry gravy, sour cream and chives*

Risotto made to Order

*sautéed mushrooms, asparagus, truffle oil, Parmesan,
olives, tomato confit, shrimp*



Carving Stations

Requires chef attendant

Salmon en Croute

(minimum of 20 guests)

*salmon baked in puff pastry with mushroom duxelle and spinach with
lemon caper butter sauce*

Whole Roast Free Range Turkey

(minimum of 20 guests)

cranberry orange relish and turkey pan gravy

Roast Baron of Beef

(minimum of 75 guests)

steamship round of beef, slowly roasted and served with natural jus and horseradish sauce

Bone-In Honey Mustard Glazed Ham

(minimum of 50 guests)

roasted Maui pineapple relish and grain mustard

Roast Juniper and Thyme Crusted Roast Beef Tenderloin

(minimum of 20 guests)

Sauce Marchand du Vin and olive tapenade

Char Grilled Roast Striploin of Beef

(minimum of 25 guests)

wild mushroom merlot sauce and creamed horseradish

Roast Prime Rib of Beef

(minimum of 25 guests)

natural jus and creamed horseradish



Dessert Stations

(All stations are for a minimum of 50 guests)

Viennese Dessert Table

an elaborate display of seasonal fruits and berries with chocolate fondue, mini macaroons and Florentine tuiles, apple Financier tart, assorted mini gourmet pastries, mini strawberry tarts, vanilla bean crème brulee and chocolate bonbons

Chocolate Fountain

dark flowing chocolate

served with strawberries, bananas, pineapple, macaroons, pretzels and marshmallows

Cherries Jubilee

Requires one chef attendant per 75 guests

Dark cherries sautéed to order with Grand Marnier, served over vanilla bean ice cream

Bananas Foster

Requires one chef attendant

bananas sautéed with brown sugar, butter and Grand Marnier, served over vanilla bean ice cream

French Patisserie Table

fresh berry napoleans, chocolate éclairs, cream puff swans, vanilla bean crème brulee, fresh fruit tart, flourless chocolate cake, chocolate bonbons

Silver Coffee Station

freshly brewed Athenaeum coffee, decaffeinated coffee and a selection of assorted hot teas accompanied by whipped cream, cinnamon sticks, lemon and orange peel, chocolate drops and rock candy stirrers