

Villa del Sol d'Oro Facility Dates/ Rental Fee:

In order to reserve your event date, you must sign and submit Alverno High School's contract along with a non-refundable rental deposit

Booking events, Alverno High School has first priority.

2016 Venue Fee

Saturdays: MAY, JUN, JUL, AUG, SEP, & OCT

The facility fee is \$6,000 [\$3,000 deposit]

During these months, only two Saturday receptions are permitted per month.

****Music must be completely off by 9:30 PM****

*****Events are not permitted on Fridays and Sundays during the months of May, JUN, JUL, AUG, SEP, & OCT*****

Fridays & Saturdays: JAN, FEB, MAR, APR, NOV, & DEC

The facility fee is \$5,000 [\$2,500 deposit]

****Music must be completely off by 9:30 PM****

Sundays: JAN, FEB, MAR, APR, NOV, & DEC

The facility fee is \$4,500 [\$2,250 deposit]

****Music must be completely off by 7:30 PM****

A (25%) catering deposit is required 10 weeks after booking the Villa

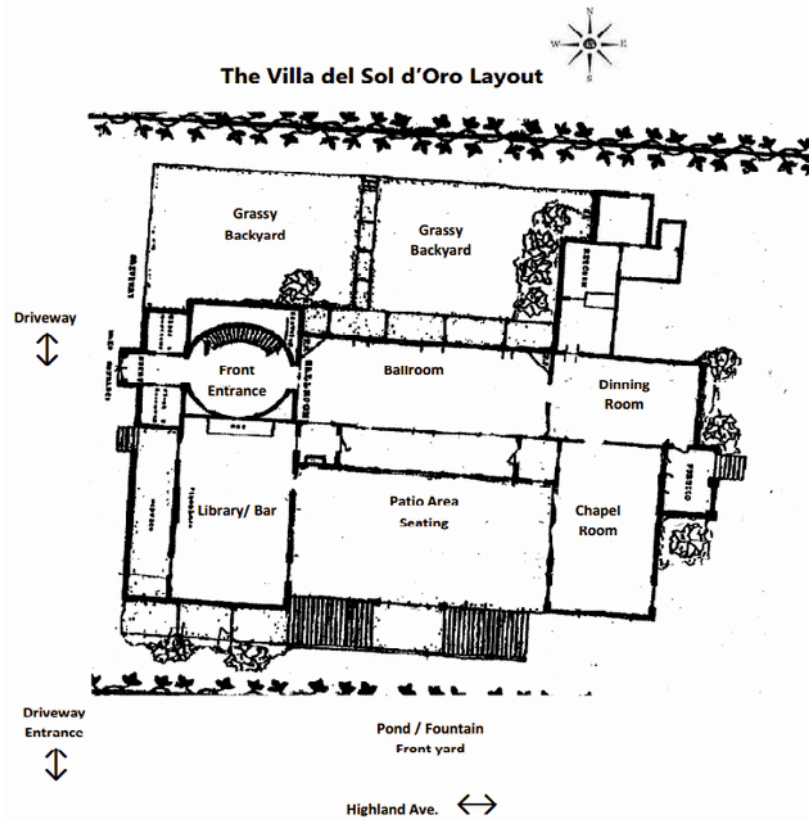
SAG Catering price ranges between (\$75~\$150 per person) which includes: the labor, the *hors d'ouvers*, the *entrée*, the *dessert*, the beverage package, the party rental equipment [Lindburgh's "Worry Free" rental package], tax, and gratuity.

Lindburgh's Party Rentals:

(626) 422-5820 • LMcPherson@WilcoxManor.com

On Pinterest!: @sagardens

Lindburgh's Party Rentals offers a "Worry-Free" Party Rental Package: All Flatware, Glassware, China, Linens, Chairs [Chiavari Chairs], Tables, Furniture Package, + more ... for \$25 per person.



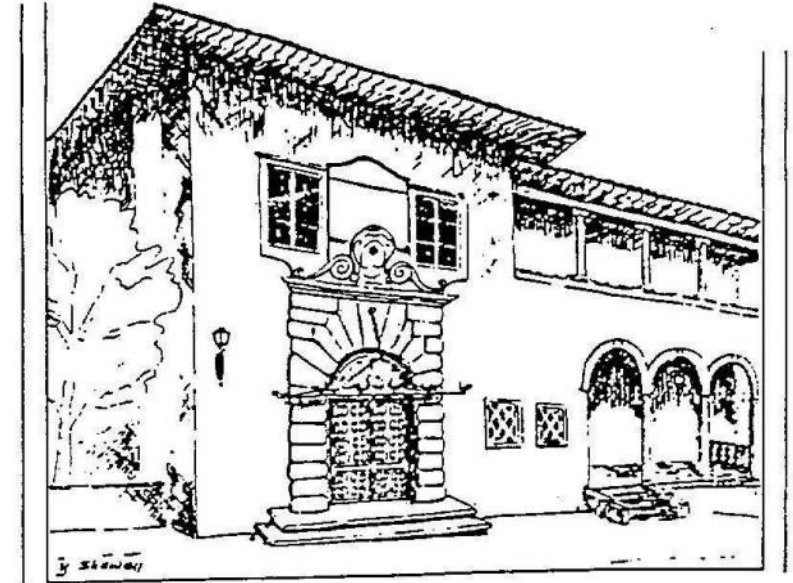
Villa Room Dimensions (L x W x H):

- Chapel Room: 41' x 23' x 15',
- Dining Room: 31' x 21' x 14',
- Patio Area Seating: 51' x 30',
- Library/ Bar: 39' 6" x 24' 6" x 13',
- & Ball Room: 54' x 19' 6" x 13' 6"

Villa del Sol d'Oro

(House of the Golden Sun)

675 West Highland Avenue
Sierra Madre, California 91024



Catered exclusively by Santa Anita Gardens Catering (SAG) Since 1992

Special Events/ Wedding Ceremony & Reception/ Receptions

Venue & Catering Contact: Sandi McQuilkin

Co-Owner/ Coordinator of SAG Catering

(626) 444-3377 • Info@SAGardens.com

www.SAGardens.com

On Pinterest!: @sagardens

SAG Catering also caters events at these venues:

Prince Erik Hall & Gardens – Arcadia 91007

www.SAGardens.com

Wilcox Manor – Old Town, Tustin 92780

www.WilcoxManor.com

Version: ~AUG/~2016

Browse for available Villa event dates on SAG Caterings Villa web page: www.sagardens.com/VDSDO/Villa_Calendar.htm

2016 Catering Price Guidelines

Co-Owner/ Chef: Grace Boyd
Santa Anita Gardens Catering
30+ years chef experience

Most hors d'ouvers start @ \$3.00 per person

Complete meals include:
Salad/ Starch/ Vegetables/ Fresh Baked Breads

Single Entrées start @ \$16.00 per person
A choice of Chicken or Tri-Tip
Filet Mignon @ \$23.00 per person
Seafood starts @ \$23.00 per person

Duo's Available:
Eg: Chicken and Tri-Tip @ \$20 per person
A choice of:
Pasta Bar/ Crepe Bar/ Fajita Bar
\$16.00 per person

Any food combination is possible
and will be charged accordingly

SAG Catering is always open to new
food ideas, you just have to ask.

SAG Catering Cakes
Two Flavors, your design @ \$4.00 per person
Purchase a Cake from an outside vendor
Cake Cutting Fee @ .50¢ per person

SAG Catering Desserts
Starting @ \$3.00 per person

*Catering Service add a 15% gratuity
on all food and beverages.*

One Caterer = \$150

Table Service/ One Caterer per 8 people

****Buffet Service/ One Caterer per 12 people****

Non Alcoholic Beverages

Coffee @ \$1.00 per person
Iced Tea @ \$1.50 per person
Lemonade @ \$1.50 per person
Fruit Punch @ \$1.50 per person

Alcoholic Beverages

The ability to bring in your own Alcoholic Beverages

Corkage Fees on Wine and Champagne @ \$3.00 per bottle
SAG Catering can provide a hosted bar @ \$25.00 per person
You may have a no host bar @ no charge

Bar Mixer Package @ \$5.00 per person which includes:

Coke, Diet Coke, 7-Up, Club Soda, Tonic Water, Grenadine,
Margarita Mix and salt, (Orange, Pineapple, Grapefruit, V-8
and Cranberry Juices), Two cases of bottled water, Red Bull
on request, ice, and Back-up plastic cups.

Two bartenders required @ \$145 each

The Villa del Sol d'Oro Premises:

Private location and only one event permitted per day
Fridays/ Saturdays/ Sundays

Guest WI-FI now available

The maximum number of guests attending is 200.
The grounds and building are maintained by Alverno HS
One security guard is included—Villa rental agreement
[The Villa is completely empty upon rental with
the exception of an entry table and a 10' table
in the dining room usually used for coffee and tea.]

Sparklers are not allowed on the premises!

Battery powered candles are only permitted inside the premises
Lit candles enclosed in glass are permitted outside on the patio
Guest parking is available on the premises.

[Due to the surrounding neighbors, guests must leave the premises

Fridays & Saturdays by 10 pm and Sundays by 8pm.]

Amplified music may only be played indoors.

Live bands are not allowed to perform on the premise!

Live/ amplified music may only be played outside during a ceremony.

Vendors

Vendors who follow the Villa premises policies for
noise and delivery/ pick-up schedules
are welcome.

The following are some of our preferred vendors:

Distilled Spirits

The Bottle Shop - Sierra Madre 91024
(626) 355-1262 ▪ Info@BottleShop1.com
www.BottleShopWineAndSpirits.com

Flowers

Leonora Moss—Sierra Madre 91024
(626) 355-1180 ▪ LeonoraMoss@gmail.com
www.LeonoraMoss.com

IDO Designs—Clairmont 91711
(714) 267-2924
www.IDoDesigns.com/

Audio/ Visual Equipment

JD Audio Visual Co. – Pasadena 91106
(626) 792-6682 ▪ Rentals@Jdav.com
www.JDAV.com

Disc Jockeys

DJ RIO & MC Yoli
(714) 658-8968 ▪ ThisDJ@ThisDJ.net
www.ThisDJ.net

DJ GEO
Photo Booth Available
(626) 627-6424 ▪ DJGEO_house@hotmail.com
www.GreatEntertainmentOnly.BlogSpot.com/

Additional Vendor Links:

On Pinterest!: [@sagardens](https://www.pinterest.com/sagardens)

Stations

Traditional Pasta Station: pasta served with *sautéed* sea scallops, artichokes with pesto sauce,

Leg of Lamb: Leg of lamb served with mint preserves or a plum sauce.
Honey Baked Ham En Croute: honey baked Ham En Croute served with honey mustard, Dijon sweet Sausage marinara and mushroom cream sauce mustard and a fruited glaze.

Poached Decorated King Salmon: King Salmon served whole with an herb-ed mayonnaise and Dijon

Jumbo Shrimp: Jumbo shrimp with two cocktail sauces and lemon wedges, all served on ice

Jumbo Shrimp & Crab Claws: Jumbo shrimp and crab claws served on ice with lemon wedges and sauce—two cocktail sauces

Italian Cioppino Station: Italian *Cioppino* served with crusty sourdough bread and Italy's famous seafood collage in a light savory broth then filled with clams, scallops, lobster, crab legs and shrimp.
Bellissimo!

Fajita Bar: with a selection of chicken or beef, onions and peppers, sour cream, salsa, guacamole, cheese and tortillas - we can, also prepare tostado and taco bars

Tempura Bar: selection of vegetables chopped in a special batter and served with soy sauce and a wonderful plum sauce, shrimp may also be added, priced according to market

Chef Carved Tri-Tip: Petite Sandwiches with fresh baked rolls, *au jus* and horseradish

Crepe Station: three fillings and three toppings, each crepe is individually folded for each guest may be either a dessert or entrée station

Chili Station: prepared in the old-fashioned way, either chicken or beef and served with fresh corn bread and honey butter

Pasta Bar: Pastas and sauces, Garlic cheese bread and Parmesan cheese
Crab Cakes: with a light Dijonnaise sauce

Ginger Beef or Lemon Chicken: with oriental rice and fortune cookies

Lamb or Chicken Kabobs: with rice pilaf and a selection of dipping sauces

Cake Flavors

Apple Spice Cake: Escalloped apples and cream
Sponge Cake: fresh strawberries & cream, lemon curd & cream, and raspberries & cream

Lady Baltimore White Cake: a choice of chocolate mousse, fresh strawberries, white chocolate, raspberries & cream, fresh strawberries & cream filling, golden fruits, marzipan & cream, or lemon curd & cream filling

Poppy Seed Cake: a choice of orange chocolate filling, apricots, or marzipan and cream

Marble Cake: a choice of fresh strawberries & cream, chocolate mousse & raspberries, or chocolate mousse & strawberries

Citrus Cake: a choice of chocolate mousse & lemon curd, raspberries & cream, or lemon curd & cream

Death by Chocolate: a choice of chocolate mousse & strawberries, chocolate mousse & raspberries, chocolate mousse & cherries, strawberries & cream, or German chocolate

Banana Nut Cake: a choice of fresh bananas & cream, or fresh strawberries & cream

Carrot Cake: a choice of cream cheese with pineapple, lemon curd & cream, bananas & cream, or cream cheese

Desserts

Apple Strudel: drizzled with chocolate and dusted with powdered sugar

Fruit Cobblers: with ice cream

Dessert Crepe Bar: strawberries, raspberries, and bananas served warm with white & dark chocolate and whipped cream

Ice cream bar: with a variety of flavors and toppings

Assorted mini desserts: *éclairs*, cream puffs and petit fours

Dipped strawberries: Driscoll strawberries dipped in white or dark chocolate

Assorted fresh baked cookies

Fruit

Lemon Tarts

Santa Anita Gardens Catering Est. 1988

Co Owner/ Chef: Grace Boyd
Co Owner/ Coordinator: Sandi McQuilkin
Santa Anita Gardens Catering
(626) 444-3377 ▪ Info@SAGardens.com
On Pinterest!: [@sagardens](https://www.pinterest.com/sagardens)
www.SAGardens.com

Special Events/ Wedding Ceremony & Reception/ Receptions

Santa Anita Gardens Catering
also Coordinates Off-Premise Events

Catering Menu

Version: AUG-2016

Santa Anita Gardens Catering
also caters events at these venues:

The Villa del Sol d'Oro – Sierra Madre 91024
www.SAGardens.com
Prince Erik Hall & Gardens – Arcadia 91007
www.SAGardens.com
Wilcox Manor – Old Town, Tustin 92780
www.WilcoxManor.com

These menu selections are a guideline. We are open to suggestions and are able to prepare many other selections

Assorted *Pâté*: Traditional pate, duck pate with cognac and oranges, seafood pate and a seasonal vegetable pate, served with toasted bread rounds and crackers

Imported & Domestic Cheese Wedges:
Blue, Gouda, Brie, Swiss and cheddar cheeses served with

Fresh Vegetable Collage: an assortment of fresh seasonal vegetables, displayed attractively and served

Marinated Vegetables: Mushrooms and artichoke hearts marinated in robust Italian marinade

Petite Meat Buns: Bite sizes rolls filled with roast beef, ham and turkey

Mini Croissant Sandwiches: Petite croissant filled with tomato, cucumber and Swiss cheese, or turkey and Swiss cheese

Finger Sandwiches: assorted breads and fillings make these beautiful to behold As well as being delicious

Petite Pastry Puffs: freshly baked puffs filled with chicken or crab salad

English Cucumber Rounds: thinly sliced cucumber rounds topped with salmon mousse and garnished with a sprig of fresh dill

Seasonal Fresh Fruit: Served sliced, chilled and beautifully arranged

Blini: little wheat pancakes served with sour cream and caviar

Vegetable Terrine: three vegetable pates, in pastry crust and served with Dijon mustard and toasted bread rounds, choice of spinach, carrot and cauliflower or mushrooms, carrots and artichokes

Deviled Eggs with Caviar:

Snow Peas: filled with a Gorgonzola mousse

Cranberry & Orange Scones: baked fresh, split and served with ham or turkey and spicy mustard

Tartlets of Tomato Mousse & Quail Eggs

Gravlox: Fresh marinated salmon served on petite triangles of black bread with a mustard dill or horseradish cream sauce and a dill garnish

Hot Hors d' Oeuvres

Brie en Croute: imported wheel of Brie baked in pastry with apricots or escalloped apples and cinnamon, then served warm with crackers

Cheese Puffs Bite: size morsels of pastry filled with cheddar, Muenster and Swiss cheese, then baked to perfection

Rumaki: Dates or turkey breast or chicken liver or scallops, or water chestnuts wrapped in bacon and served hot

Mushrooms Caps: large mushroom caps stuffed with a spinach *soufflé*, or sweet Italian sausage and a red sauce, or a carrot *soufflé*, or with crab and cheddar cheese

Quiche Petite: Quiche prepared with a variety of seasonal vegetables, or with bacon or with seafood

Chicken Drumettes: little chicken wings prepared in a *Teriyaki* sauce or in a spicy Cajun sauce. This is definitely fun finger food

Beef Skewers: strips of beef marinated in a light *Teriyaki*, ginger sauce, or in a spicy hot peanut sauce, baked and served

Chicken Skewers: thinly sliced breast of chicken served skewered, with either a light apricot sauce or a Dijon sauce

Potato Skins: Skin of a potato topped with cheese and bacon bits, baked and served with a selection of sour cream, guacamole & salsa

Meat Balls: Swedish or served with an apricot, *Teriyaki* or Italian sauce

Sui Mai Dumplings: Oriental steamed dumpling filled with seasonal meat and served with soy and ginger dipping sauces

Curried Chicken En Croute: spiced curried chicken in triangles of puff pastry

Scallops Wrapped in Bacon: scallops sautéed in garlic and butter, then wrapped in bacon and broiled to perfection

Coconut Fried Shrimp: with a honey mustard and cocktail sauce

Artichoke Bottoms: filled with a scallop mousse
Tiny Hot House Lamb Chops: Seasoned with rosemary and served with a mint salsa

Luncheon

Two pastas: two sauces, Caesar salad and fresh baked breads

Lemon Chicken: Rice pilaf, salad and fresh baked breads

Beef *Stroganoff*: buttered noodles, salad and fresh baked breads

Pasta Bar: three pastas, three sauces, Caesar salad and breads

Fajita bar: chicken or steak, peppers and onions
rice and beans, Salad served

Crepe Bar: three fillings: chicken, seafood, and vegetable; served

Cold Buffet: three meats, two types of cheeses, three salads, fresh

One Entrée: a choice of beef, chicken or seafood, on a full dinner

Traditional Shepherd's Pie:

Chicken Pot Pie: wonderful chicken filling and a savory crust

Luncheon & Dinner Menus: each *entrée* served with a Salad choice, fresh breads and butter, as well as a choice of Rice Pilaf, rice, potato or pasta and fresh seasonal vegetables grilled or steamed.

Breast of Chicken: stuffed with spinach, wild mushrooms & a light Dijon sauce

Chicken Breasts: with three sauces

Roasted Chicken:

Grilled Breast: lime and herb marinated chicken with a rosemary garnish

Chicken Crepes: with a mushroom sauce

Tri Tip: Creamed & straight Horseradish with Au Jus
Filet Mignon or Prime Rib with Demiglaze

Poached Fresh Halibut: on a bed of basil served w/ Hollandaise

Cold Poached Salmon: on a bed of greens served w/dilled mayonnaise

Mixed Grill of Shrimp & Scallops: basil sauce with sun-dried tomato

2 Bathroom Comfort Baskets:

(Men/ Women) includes: Soap & Lotion dispensers, Wet Wipes, Bandages, Q-Tips, feminine hygiene, hair spray, hair gel, air freshener, tissue packs, triple anti-biotic ointment, antacid, Chap stick, brush, combs, Tylenol and Advil/ pain reliever, Allergy medicine, cough drops, tooth brush, tooth paste, dental floss picks, breath freshener, mints, mouthwash, fist-aid kits, sewing kit, and manicure sets

Your choice of either the following Furniture Packages:

(4) sets of Lounge Furniture includes:

(2) arm chairs & (1) 36" round table

Antique Parlor Set includes:

(1) Settee, (4) arm chairs, (1) Glass Topped Coffee Table,
(2) Marble Topped Side Tables and (1) 6' X 9' Wool rug

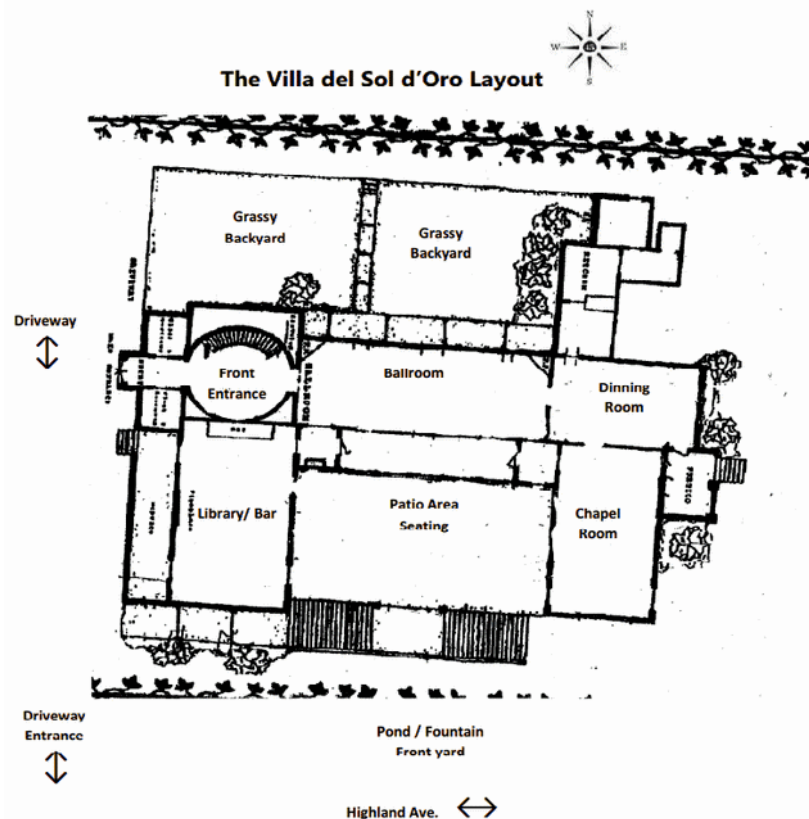
Living room set:

(2) Classic 6' sofas, (6) club chairs, (1) Ottoman,
(1) Glass Topped coffee table
& (1) 6' X 9' Wool rug
(2) Lion Fabric covered Arm Chairs
(1) Candle Package (200) votive candles,
(50) Pillars [flame and flame-less] and 10 lanterns,
and assorted candles in library fireplace)
(8) Drapery Panels
(2) Large Paintings (over fireplace)
(2) Silver plated Ornamental Floral Stands
(1) Ornamental English Mantle clock

Or

(10) 36' high cocktail tables with full-length linens:

Not included in the package but also available to rent:
Silver Plated Chafing dishes @ \$25.00 each.



Villa del Sol d'Oro
Room Dimensions:

Chapel Room: 41' x 23' x 15',
Dining Room: 31' x 21' x 14',
Patio Area Seating: 51' x 30',
Library/ Bar: 39' 6" x 24' 6" x 13',
& Ball Room: 54' x 19' 6" x 13' 6"

Co-Owner/ Coordinator: Lindbergh Mc Pherson
(626) 422-5820 ▪ LMcPherson@WilcoxManor.com
On Pinterest!: @sagardens

“Worry Free” Rental Package

Version: AUG/~2016

Exclusively For These Venues:

The Villa del Sol d'Oro – Sierra Madre 91024
www.SAGardens.com

Prince Erik Hall & Gardens – Arcadia 91007
www.SAGardens.com

Lindburgh/ Co-Owner:
Wilcox Manor – Old Town, Tustin 92780
www.WilcoxManor.com

Packaged specifically for:

The Villa del Sol d'Oro

675 West Highland Avenue
Sierra Madre, CA 91024

It is best to first meet with Sandi, she will reserve your Villa reception date, provide a full catering estimate, and she will introduce you to Lindburgh

Co-Owner/ Venue Contact: Sandi McQuilkin
Co-Owner/ Chef: Grace Boyd
Santa Anita Gardens Catering—Est. 1988
(626) 444-3377 ▪ Info@SAGardens.com
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The “Worry Free” Party Rental Package

All inclusive charge of \$25 per person (minimum of 100 guests)

Glassware:

Water, wine, champagne, martini, high ball,
double old fashion, & beer

China:

Dinner, salad, dessert, bread, *hors d'oeuvre*, soup bowls,
coffee cup and saucer, & charger

Silverware:

Dinner, salad, dessert forks, soup,
tea spoons, & butter spreaders
Silver plated bread basket
One pair of Waterford Crystal toasting flutes
One cake knife and server
Silver plated table number holders [1 per table]

Linens:

Ivory (plain/ pin-tuck), White (plain),
Egg Plant (plain/ pin-tuck), Grey (plain), Green (plain),
Celadon/ Sea-foam , Black (plain),
& Tan (plain) *Selection of 10 napkin colors*

Standard 60” round table linens and/ or 6' or 8' drapes

Chairs:

Chivari Chairs
One set for ceremony, one set for dinner
(choose either Gold or Brown chairs)
2 toddler's high chairs

Tables:

Standard 60” rounds for guest seating,
1 cake table and/ or 6' or 8'
rectangular banquet tables for Buffet

Bistro Lights:

Which crosses the outdoor terrace area

(6) Propane Heaters (If needed)
6 Privacy Lattice Panels (back door)
2 easels

Notes:

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