



*Fort Mac Arthur Air Force Base
2400 S. Pacific Ave. Bldg 403 San Pedro, Ca.*

Off-Peak Package

Menu Costs

Menu selections are available served Buffet Style or Sit-Down and include: one or two entrees (no split menu options), two side dishes, one salad, two appetizers of fruit and veggies, fresh rolls and butter, coffee, tea and water.

Custom menus are available upon request. Prices are subject to change. Applicable sales tax and service charge will be added. Service charge includes the room, linens, tables, chairs, china, glassware, and service staff.

*Monday-Thursday (4 Hours)
Friday PM (4 Hours)
Saturday AM (11:00am-3:00pm)*

*Buffet- \$39.95 (Single entrée)
\$42.95 (Double entrée)
Sit-down- \$42.95 (Single entrée)
\$44.95 (Double entrée)*

Rooms

There are several rooms available which range in size to hold 100-300 guests. For Off-peak events, a minimum guarantee of 100 people is required to reserve the Ballroom, and 75 people for the Garden Room.

A four-hour party time is included in the menu price. Ballroom times available are 11:00 – 3:00 or 6:00 to 10:00 PM. Times may be more flexible for other rooms and Sunday events. Additional time may be purchased with prior approval for \$500.00 per hour. Event Site is available to vendors for all set-up and decorating two hours prior to event start time.

Ceremonies

Outdoor and indoor ceremonies are available. The fee for ceremony set up is \$850 and includes

the use of the gazebo (florist must decorate), chair set-up, one hour of time, and a one hour rehearsal. Fireside Room ceremonies are available at an additional fee of \$200. A rose petal ceremony will require a cleaning fee of \$50 (not applicable to Fireside Room).

Gate Attendant

There is a \$150.00 mandatory gate attendant fee applied to all contracts. An alphabetized gate list of all attendees, including vendors, must be provided 10 days prior to the event. All attendees **MUST** have a **VALID** photo ID, no exceptions.

Sponsor

To be eligible to have your event at Fort Mac Arthur or the LAAFB Club, you must have a government sponsor. This sponsor must sign the contract, a responsibility letter and attend your event. To qualify, a sponsor must have a military ID card, retired ID card, reserve ID card, or Civilian Department of Defense ID card (Contractors do not qualify).

Client to Provide

Flowers, photographers, invitations, decorations, and place cards are the responsibility of the Client. Candles may be used as long as flame is 2" below the glass encased holder. Music and all related equipment; including PA system and extension cords for the ceremony and reception must be provided by the Client. Erharts is not responsible for the placement of any of the above-mentioned items.

Erharts strongly recommends coordinator for rehearsal and ceremony. (Can provide upon request).

Reservations

A \$1,000.00 deposit and signed contract is required to secure your reservation. The deposit is refunded after the event and is not applicable towards the event balance. In the event of a cancellation, this deposit is non-refundable. The event can be rescheduled (within 1 year).

Prices & Payments

All prices are subject to a 20% taxable service charge. 50% of the estimated total is due three months prior to the event. All food and linen is custom ordered for your event, and must have a final count and adjusted balance ten business days prior to the event.



Off-Peak Menu

APPETIZERS:

*Fresh Fruit & Veggies
(with Cheese- add \$3.00 per person)*

SALAD:

Please choose one:

House Garden Salad

*Mixed Exotic Greens with Julienne Vegetables,
Hot House Tomatoes, and Champagne Vinaigrette.*

Greek Salad

*Spring Mix Lettuce with Feta Cheese, Roma Tomatoes,
Red onion, Artichoke Heart & Kalamata Olives in a light
Oregano Vinaigrette.*

ENTRÉE:

Please choose one or two of the following:

Chicken Sienna

Chicken Breast sautéed in Olive Oil topped with Prosciutto, Artichoke Hearts, Fresh Sage & Rosemary and topped With a White Wine Sauce

Grilled Mahi Mahi

Served with Olive Oil, Lemon and Fresh Herbs.

Chicken Picatta

Tender Boneless Chicken Breast sautéed in Lemon Zest and White Wine topped with a Lemon caper Sauce.

Top Sirloin of Beef

Chef Carved and served with Creamy Horseradish & Au Jus.

Smoked Breast of Turkey

(Traditional Side Dishes Available)

Accompaniments

Please choose two:

*Grilled Vegetable Medley
Honey Glazed Carrots with Pistachios
Green Beans Almondine
Garlic Mashed Potatoes*

Rice Pilaf
Penne Pasta With Fresh Herbs

Fresh Rolls and Butter

Coffee, Tea, and Water

(All prices are subject to 20% service Charge and 8.25% tax)

Bar Services

Premium Hosted Bar

Premium Brand Liquor and Cordials (including Bombay Sapphire, Grey Goose, Glenlivet, Johnnie Walker Black), Penfold Wines,

Imported and Domestic Beers, Assorted Soft Drinks

\$10.50 per person *(for one hour)*

\$ 22.00 per person *(for four hours)*

Deluxe Hosted Bar

Call Brand Liquor and Cordials (including Tanqueray, Absolut, Dewers, Bacardi, Jack Daniels), DeLoach Wines, Imported and Domestic Beers, Assorted Soft Drinks

\$9.50 per person *(for one hour)*

\$19.75 per person *(for four hours)*

Standard Hosted Bar

Well Liquor, House (Delicato) Selection of Chardonnay, Cabernet, Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks

\$ 8.50 per person (*for one hour*)
\$ 17.25 per person (*for four hours*)

Wine and Beer Hosted Bar

House Selection of Chardonnay, Cabernet, and Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks

\$7.50 per person (*for one hour*)
\$ 15.000 per person (*for four hours*)

Non-Alcoholic Beverages

Assorted Soft Drinks, Juices and Punch
\$ 6.00 per person (*for four hours*)

Cash Bar

\$ 150.00 Bar set-up and bartender (*for four hours*)

Domestic Beer \$ 4.00	Premium and Imported Beer \$ 5.00
Well Brands \$ 5.00	Call Brands \$6.00
Premium brands \$ 7.00	House Wine \$5.00
Soft drinks \$2.00	Juices \$ 2.00

Wedding Cake Packages

(The following prices apply with Torrance Bakery & Polly Ann. There is a cake cutting fee of \$3.00 with any other outside bakers).

Deluxe Package

Includes your choice of Wedding Cake, Cake Cutting, and Champagne or Cider Toast.
(toast can be anytime during reception)
\$6.50 per person

Classic Package

Includes your choice of Wedding Cake and Cake Cutting
\$ 4.50 per person

Deluxe Package & Chocolate Fountain

Includes your choice of Wedding Cake,
Cake Cutting, Champagne or Cider Toast and Chocolate Fountain.
\$9.95 per person

Chocolate Fountain

Available in White or Milk Chocolate
Strawberries, Bananas, Assorted Melons, Pineapple, Marshmallows, Graham Crackers
and Rice Crispy Treats
\$6.95 per person
(*Custom chocolate fountain packages are available*)

Dessert Selections

Mini Gourmet Desserts

Choose two per person from Mini Éclairs, Macaroons,
Biscotti, Butter Cookies, Brownies, Cream Puffs,
or Chocolate Dipped Strawberries (*in season*)
\$6.00 per person

Apple Brown Butter Tart

A buttery tart shell is filled with apples and vanilla crème and
topped with sliced apples
\$6.00

Pecan Crunch Cheesecake

An almond graham cracker crust surrounds a light cheesecake
Flavored with swirls of praline and caramel
\$6.00

Chocolate Fantasy

A real chocolate lover's cake layered with dark chocolate filling and topped with chocolate icing and dark chocolate wafers

\$4.50

Gourmet Carrot Cake

Freshly grated carrots combine with toasted walnuts, raisins and spices to flavor a whimsically decorated treat

\$4.50

Crème Brulee

Homemade rustic tart shell filled with custard topped with crystallized sugar.

\$6.00

Fresh Fruit Tart

A baked tart shell topped with three tantalizingly colorful fruits.

\$6.00