

CALIFORNIA

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

PREMIUM WEDDING PACKAGE

- Ceremony, cocktail hour and reception space
- Non-alcoholic bar all night
- Four passed hors d'oeuvres during cocktail hour
- Sparkling wine toast
- Two-course menu plus custom wedding cake or plated dessert

\$165 PER GUEST

LUXURY WEDDING PACKAGE

- Ceremony, cocktail hour and reception space
- Greystone wine, beer and non-alcoholic bar all night
- Four passed hors d'oeuvres during cocktail hour
- Sparkling wine toast
- Two-course menu plus custom wedding cake or plated dessert

\$195 PER GUEST

CULINARY WEDDING PACKAGE

- Ceremony, cocktail hour and reception space
- Greystone wine, beer and non-alcoholic bar all night
- Six passed hors d'oeuvres during cocktail hour
- Sparkling wine toast
- Three-course menu plus custom wedding cake or plated dessert

\$225 PER GUEST

WALK-AROUND WEDDING RECEPTION

- Ceremony, cocktail hour and reception space
- Greystone wine, beer and non-alcoholic bar all night
- Six passed hors d'oeuvres during cocktail hour
- Sparkling wine toast
- Seasonal salads
- Ocean display
- Small plates station
- Pasta station
- Custom wedding cake

\$275 PER GUEST

ALL PACKAGES INCLUDE ROUND TABLES, CHAIRS, FLATWARE, GLASSWARE, PLATES, STANDARD TABLE LINEN AND NAPKINS IN A COLOR OF YOUR CHOICE, VOTIVE CANDLES, CUSTOM PRINTED MENUS AND A COFFEE/TEA STATION

ALL MENU ITEMS SUBJECT TO 21% SERVICE CHARGE AND TAX.

MENU SELECTIONS AND PRICING SUBJECT TO CHANGE.

HORS D'OEUVRE SELECTIONS

20 GUEST MINIMUM

VEGETARIAN

- Wild mushroom croquets, truffle cream
- Goat cheese crostini, fig jam
- Parmesan tomato arancini, saffron aioli
- Gougère, house-made truffle cheese
- Mushrooms with blue cheese, walnuts
- Goat cheese and onion tartlet
- Chard and poblano tacos, *Vegan & GF*
- Marinated beets with whipped tofu, *Vegan & GF*
- Curried cauliflower, golden raisins, almonds, *Vegan & GF*
- Belgium endive, caponata, *Vegan & GF*

SEAFOOD

- Lobster-gruyère tart
- Dungeness crab cake, sriracha aioli
- Brandade churros, aioli
- Seared tuna, crisp wonton, avocado purée
- Shrimp and grits with bacon gravy, *GF*
- Crab pakora, *GF*
- Poached shrimp, citrus aioli, *GF*
- Smoked salmon and cucumber, *GF*

POULTRY, BEEF, PORK AND LAMB

- Moroccan lamb meatballs, minted yogurt
- All American beef slider, cheddar cheese, caramelized onions
- Gougère, braised short rib, horseradish cream
- Pork belly bahn mi, pickles, herbs, sriracha aioli
- Chicken satay, spiced peanuts, *GF*
- Grilled beef skewers, chimichurri, *GF*
- Teriyaki chicken yakitori, *GF*
- Asian chicken lettuce wrap, *GF*

COCKTAIL RECEPTION ENHANCEMENTS

MARKET VEGETABLE STATION

ONE HOUR: \$18 PER GUEST, TWO HOURS: \$28 PER GUEST

- Raw, steamed, pickled, grilled vegetables
- Green goddess dip, romesco sauce

LOCAL CHEESE STATION

ONE HOUR: \$25 PER GUEST, TWO HOURS: \$35 PER GUEST

- Artisan bread, crackers, local honey, fruit marmalade
- Fresh and dried fruit

ANTIPASTI STATION

ONE HOUR: \$25 PER GUEST, TWO HOURS: \$35 PER GUEST

- Local and imported cured meats
- Local selection of artisanal cheeses
- Pickled and crudité vegetable selection
- Marinated tomatoes, mixed olives, assorted breads

PASTA STATION- CHOOSE TWO

ONE HOUR: \$30 PER GUEST, TWO HOURS: \$40 PER GUEST

- Penne with tomato, basil, ricotta, parmesan
- Orecchiette with spicy sausage, chickpea ragù
- Gemelli carbonara, bacon, peas, pecorino
- Pasta alla Norma, eggplant, tomato, basil and ricotta

SMALL PLATES- CHOOSE TWO

ONE HOUR: \$35 PER GUEST, TWO HOURS: \$45 PER GUEST

- Shrimp and grits with bacon gravy
- Chicken meatballs with leeks and porcini sauce
- Red wine braised short rib with horseradish mashed potatoes
- Grilled salmon with vegetable succotash and herb butter
- Chicken shawarma with lemon cous cous
- Roasted maitake mushroom, carrots and mascarpone polenta
- Seasonal vegetarian ravioli
- Yellow curry with coconut milk and steamed rice, *Vegan*

OCEAN DISPLAY

ONE HOUR: \$50 PER GUEST, TWO HOURS: \$70 PER GUEST

- Crab salad lettuce cups
- Oysters on the half shell, champagne mignonette, lemon, hot sauce
- Poached and chilled shrimp, cocktail sauce
- Steamed mussels with saffron aioli
- Crab legs with fresh lemon

DINNER OPTIONS- SUMMER

FIRST COURSE

- Butter lettuce, summer squash, pecorino, walnuts
- Mixed greens, summer fruits, Point Reyes blue cheese
- Heirloom tomato and burrata salad, country bread, cucumber, fennel
- Pomodoro soup with mozzarella
- Chilled melon gazpacho

MIDDLE COURSE (INCLUDED IN CULINARY PACKAGE)

- Day boat scallop with grapefruit and basil
- Petrale sole, savory spinach, sauce bearnaise
- Seared pork belly, summer fruit salad
- Pasta alla Norma, eggplant, tomato, basil and ricotta

MAIN COURSE

- Atlantic salmon, sweet corn, wild mushroom
- Halibut, ratatouille, tomato broth, fennel salad
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Duet of pork: tenderloin and belly, stone fruit
- Lemon-thyme roasted chicken breast, potato purée, heirloom carrots
- Rack of lamb, mascarpone polenta, caponata, rosemary jus

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Roasted whole maitake mushroom, quinoa, roasted vegetables

DESSERT COURSE OR WEDDING CAKE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Strawberry pound cake, crème Chantilly
- Summer fruit tart, crème anglaise

DINNER OPTIONS- FALL/WINTER

FIRST COURSE

- Mixed greens, roasted squash, citrus vinaigrette
- Baby chicory, blue cheese, pomegranate, hazelnuts
- Burrata, roasted beets, frisee, walnut vinaigrette
- Shaved Brussel sprouts with bacon and apples
- Wild mushroom and leek soup with truffle
- Butternut squash soup, spiced pumpkin seeds

MIDDLE COURSE (INCLUDED IN CULINARY PACKAGE)

- Day boat scallops, sunchoke, truffle
- Petrale sole on lemon herb risotto
- Pork belly with white bean cassoulet
- Garganelli pasta with wild mushroom cream

MAIN COURSE

- Local chicken breast, meyer lemon, potato puree, brussels sprouts
- Seabass with mushrooms, leeks, yukon potatoes, red wine jus
- Pan-roasted New York pave, potato gratin, swiss chard, wild mushrooms
- Atlantic salmon, roasted cauliflower, hollandaise sauce
- Braised lamb, mascarpone polenta, broccoli rabe
- Short rib, celery root puree, heirloom carrots
- Pork chop, spaetzle, cabbage and sweet potato

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, cous cous, carrot purée
- Roasted delicata squash, grated feta, crispy potato

DESSERT COURSE OR WEDDING CAKE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

DINNER OPTIONS- SPRING

FIRST COURSE

- Local greens, shaved spring vegetables, goat cheese, fine herbs
- Delta asparagus, passion fruit vinaigrette, frisee, radish
- Little gem lettuce, pickled ramps, buttermilk vinaigrette
- Sunchoke and mushroom soup
- English pea soup

MIDDLE COURSE (INCLUDED IN CULINARY PACKAGE)

- Green garlic roasted shrimp, polenta, pickled chili
- Day boat scallop, minted peas, horseradish
- Petrale sole, fava beans, spring vegetables
- Garganelli with spring vegetables, ragu

MAIN COURSE

- Atlantic salmon, spring vegetables, mushroom nage, fine herbs
- Duet of pork tenderloin and pork belly, rhubarb and farro
- Pan-roasted New York pave, potato gratin, swiss chard, demi-glace
- Lemon-thyme roasted chicken breast, potato purée, heirloom carrots
- Halibut, black rice, heirloom carrots, English pea fume
- Rack of lamb, mascarpone polenta, sugar snap peas, green garlic jus

VEGETARIAN MAIN COURSE

- Risotto with wild mushrooms and leeks
- Pan-seared cauliflower steak, pine nut and Calabrian chili relish, carrot purée
- Quinoa, grilled asparagus, garden pistou

DESSERT COURSE OR WEDDING CAKE

- Dark chocolate tart, salted caramel, crème Chantilly
- Lemon meringue tart, blueberry compote
- Buttermilk panna cotta, fresh berries, short bread
- Ricotta cake, citrus caramel
- Heirloom apple tart, caramel, oat crumble

CUSTOM WEDDING CAKES

Vanilla buttercream frosting for all cakes, unless requested otherwise.

Two flavor combinations per cake (over 50 guests).

CAKE FLAVORS- CHOOSE ONE

Almond	Red Velvet
Banana	Carrot
Lemon/poppy seed	Vanilla bean
Coconut	Chocolate chiffon
Chocolate Midnight	White chiffon
Yellow	Spice

CAKE FILLINGS- CHOOSE UP TO TWO

Buttercream (flavors below)	Chocolate mousse
Pastry cream	Fruit mousse
Whipped cream	Fruit preserves
Cream cheese	Coconut pecan
Chocolate fudge	Lemon curd
Ganache	Fresh berries

BUTTERCREAM FLAVORS

Vanilla	Milk chocolate
Peanut butter	Hazelnut chocolate
Espresso	Lemon
Liqueurs	Raspberry
Dark chocolate	Coconut
White chocolate	Caramel

POPULAR FLAVOR COMBINATIONS

Chocolate Midnight Cake
Dark chocolate mousse, milk chocolate ganache

Red Velvet Cake
Cream cheese icing, vanilla buttercream

Vanilla Bean Cake
Lemon curd, fresh berries

Banana Cake
Coconut pecan filling, chocolate fudge

Coconut Cake
Pastry cream, coconut buttercream

Carrot Cake
Cream cheese icing, coconut buttercream

*Gold leaf and sugar flowers incur an additional charge.

DINNER RECEPTION ENHANCEMENTS

BREAD AND BUTTER SERVICE: \$4 PER GUEST

COOKIES: \$5 PER GUEST

ASSORTED TRUFFLES: \$8 PER GUEST

ADDITIONAL MIDDLE COURSE: \$20 PER GUEST

LATE NIGHT SNACKS

\$15 PER ITEM

· All-American Beef Slider Station

Cheddar cheese, caramelized onions, pickles and 1000 island dressing

· Mexican Street Taco Station

Grilled chicken and carne asada, chopped onions, cilantro and salsa

· Assorted Dumplings

Chicken and pork, soy sauce, chili oil

· Italian Style Meatballs

Roasted Tomato Coulis

· Grilled Cheese Bites and Tomato Soup Shooters

MINI DESSERT DISPLAY FOR RECEPTIONS

CHOOSE THREE: \$15 PER GUEST

CHOOSE FIVE: \$20 PER GUEST

· Chocolate-caramel tart

· Meringue cookies, local cream

· Chocolate chip cookies

· Shortbread cookies

· Profiteroles, espresso cream

· Lemon meringue bars

· Brownies

· Panna cotta with fresh berries

· Ricotta cake, lemon curd, blueberries

· Olive oil cake, berries, cream

· Passion fruit and coconut tart

· Dark chocolate pudding, virgin olive oil, sea salt, walnuts

BAR PACKAGES

BEER AND HOUSE WINE

ONE HOUR: \$20 PER GUEST

TWO HOURS: \$30 PER GUEST

EACH ADDITIONAL HOUR: \$10 PER GUEST

PREMIUM BAR

ONE HOUR: \$30 PER GUEST

TWO HOURS: \$40 PER GUEST

EACH ADDITIONAL HOUR: \$15 PER GUEST

LUXURY BAR

ONE HOUR: \$35 PER GUEST

TWO HOURS: \$45 PER GUEST

EACH ADDITIONAL HOUR: \$15 PER GUEST

MIXERS AND GARNISH

Tonic, Club Soda, Ginger Beer, Lime Juice, Simple Syrup,
Bitters, Grenadine, Lemon and Lime

CIA SPECIALTY COCKTAILS (ADD ON TO BAR PACKAGE)

\$14 PER GUEST, CHOOSE TWO

*THE BOHEMIAN- GIN, ELDERFLOWER LIQUEUR, GRAPEFRUIT
JUICE, DASH OF BITTERS, HERB GARNISH*

*BERRY BUBBLES- SPARKLING WINE, RASPBERRY LIQUEUR,
BLACKBERRIES, HERB GARNISH*

*GRAPEFRUIT MARGARITA- WHITE TEQUILA, ORANGE LIQUEUR,
GRAPEFRUIT JUICE, LIME JUICE, SIMPLE SYRUP, SALTED RIM, LIME
GARNISH*

*LAVENDER LEMONADE FIZZ- VODKA, LEMONADE, SODA WATER,
SIMPLE SYRUP, LAVENDER GARNISH*

*CUCUMBER BASIL MARTINI- VODKA, ELDERFLOWER LIQUEUR,
VERMOUTH, CUCUMBER, BASIL, LIME JUICE, BASIL GARNISH*

*BLUEBERRY MOJITO- WHITE RUM, CLUB SODA, BLUEBERRIES,
LIME JUICE, SUGAR, MINT, BLUEBERRY AND LIME GARNISH*

*CHERUB'S CUP- VODKA, ELDERFLOWER LIQUEUR, LEMON JUICE,
SIMPLE SYRUP, STRAWBERRIES, SPARKLING WINE, STRAWBERRY
AND MINT GARNISH*

*BOURBON PUNCH- BOURBON, GRAPEFRUIT JUICE, SWEET
VERMOUTH, GRENADINE, LEMON TWIST AND CHERRY GARNISH*

BAR MENUS

NON-ALCOHOLIC BAR

- Coke
- Diet Coke
- Cranberry Juice
- Orange Juice
- Sparkling Lemonade
- Sprite

BEER AND HOUSE WINE

- All Non-Alcoholic Beverages
- Greystone Cellars House Wines
- Anchor California Lager
- Lagunitas IPA
- Schrimshaw Pilsner
- Stella

PREMIUM BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Tito's Vodka
- Beefeater Gin
- Dewars Scotch
- El Jimador Blanco Tequila
- Flor de Cana Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey

LUXURY BAR

- All Non-Alcoholic Beverages and Mixers
- Greystone Cellars House Wines
- House Beer Selection
- Don Julio Blanco Tequila
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey

WINE LISTS

GREYSTONE CELLARS WINE SERVICE

Sparkling

- Jaume Serra Cristalino, Cava, Spain

White

- Greystone Cellars, Chardonnay, California

Red

- Greystone Cellars, Merlot, California
- Greystone Cellars, Cabernet Sauvignon, California

NAPA VALLEY WINE SERVICE

Sparkling

- Mumm, Brut Prestige, Napa Valley
- Gloria Ferrer, Brut Rose, Carneros

White

- Charles Krug, Sauvignon Blanc, Napa Valley
- Luna, Pinot Grigio, Napa Valley
- Tangent, Viogner, Edna Valley
- J. Lohr, Riesling, Monterey
- Artesas Chardonnay Carneros/Napa Valley
- Hendry, Unoaked Chardonnay, Napa Valley
- JAX, Chardonnay, Napa Valley

Red

- Robert Mondavi, Pinot Noir, Napa Valley
- Ravenswood, Vintners Blend, Zinfandel, Sonoma
- Markham, Merlot, Napa Valley
- Sean Minor, Red Blend, Central Coast
- Raymond Vineyards, R Collection, California
- Gibbs, Three Clones, Cabernet Sauvignon, Napa Valley

LUXURY WINE SERVICE

Sparkling

- Roederer Estate Brut, Anderson Valley
- Domaine Chandon, Brut Rose, California

White

- Atalon, Sauvignon Blanc, Napa Valley
- Honig, Sauvignon Blanc, Napa Valley
- St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley
- Etude, Pinot Gris, Carneros
- Miner, Simpson Vineyard, Viogner, Napa Valley
- Trefethen, Dry Riesling, Napa Valley
- Neyers, Chardonnay, Napa Valley
- Stony Hill, Chardonnay, Napa Valley

Red

- Morgon 12 Clones, Pinot Noir, Santa Lucia Highlands
- Saintsbury Pinot Noir, Carneros/Napa Valley
- Frog's Leap, Zinfandel, Napa Valley
- Charles Krug, Merlot, Napa Valley
- Mantazas Creek, Merlot, Sonoma County
- Louis Martini, Cabernet Sauvignon, Napa Valley
- Terra Valentine, Cabernet Sauvignon, Napa Valley
- Kuleto, India Ink-Red Blend, Napa Valley

TABLESIDE WINE SERVICE

Includes up to three wines.

GREYSTONE CELLARS HOUSE WINE SERVICE: \$20 PER GUEST

NAPA VALLEY WINE SERVICE: \$30 PER GUEST

LUXURY WINE SERVICE: \$40 PER GUEST

\$10 CORKAGE PER PERSON

WELCOME WEDDING / PRE-CEREMONY RECEPTIONS

HOUSE WINES AND CHEESE

ONE HOUR: \$60 PER GUEST, TWO HOURS: \$75 PER GUEST

- Greystone wine and beer bar
- Local cheese station
- Antipasti station

HAPPY HOUR RECEPTION

ONE HOUR: \$85 PER GUEST

TWO HOURS: \$110 PER GUEST

- Full premium bar package
- Four passed hors d'oeuvres
- All-American Beef Slider Station
Cheddar cheese, caramelized onions, pickles and 1000 island dressing
- Mexican Street Taco Station
Grilled chicken and carne asada, chopped onions, cilantro and salsa

REHEARSAL DINNERS

FAMILY STYLE DINNER- SEASONAL MENU, BASED ON CHEF'S CHOICE

\$80 PER GUEST

- Seasonal Salad
- Seasonal Appetizer
- Seasonal Side
- Two Main Courses: Choice of Chicken, Beef or Fish
- Dessert

WEDDING BRUNCH

BREAKFAST DISPLAY

\$70 PER PERSON

- Bloody Mary and mimosa bar
- Selection of pastries and fruit platter
- Soft scrambled eggs, chives
- Bacon and sausage
- Breakfast potatoes
- Cinnamon brioche bread pudding
- Assorted juices, coffee and tea

MORE OPTIONS AVAILABLE, PLEASE INQUIRE WITH YOUR SALES MANAGER

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

WEDDING QUESTIONS & ANSWERS

What dates are available this year? Our Sales Manager looks forward to explaining our offerings, answer questions, and talk about your wedding wishes while researching available dates at either of our California locations. Please email events@culinary.edu for an appointment.

Does the CIA offer different pricing per season? Our packages are priced to include indoor and/or outdoor facility usage, therefore our pricing is not dependent on the season.

How much is the deposit, when is it due and when is it refundable? A non-refundable deposit of 25% is required with your signed contract to secure the contracted space(s) and event date.

What method can we use for payment? CIA accepts cashier's checks, credit cards or wire transfers for deposits and payments. No personal checks will be accepted. Checks must be received before the required 14-business day deadline prior to your event date.

What is included in the wedding packages? Pricing includes use of contracted spaces for a combined total of 6 hours. Dining tables, standard chairs, standard linens, china, crystal stemware, flatware, and printed menus are included. All items can be upgraded at an additional fee to the client. Overtime may be arranged

Does the CIA provide multiple spaces for the ceremony and reception? Yes, both locations have indoor and outdoor spaces to accommodate your wedding wishes.

Is there an indoor contingency plan? Based on availability and timing, the CIA will make all attempts to move your event indoors. Should space not be available, the client is responsible for fees pertaining to set-up, removal, and rental of all tenting.

Do you serve hard alcohol? Could we bring a special cocktail? Yes, we offer full bar service. Although outside liquor is not allowed, our team would be happy to order and create your special cocktail(s). These cocktails can be sampled in advance during your menu tasting event. The CIA holds a "no-shots" policy, all straight liquor will be poured over ice.

Can we bring our own wine? Yes, you are more than welcome to bring your own wine. A \$10 per person wine service/corkage fee will apply. This fee includes glassware, setup, polishing, ware-washing and breakdown for wine service.

Do you offer menu tastings? Should you wish to sample the cuisine, a complimentary menu tasting for the Bride and Groom may be arranged once your event is confirmed. Your Menu Tasting must be scheduled at least 30 days in advance and is based on Chef availability. A fee of \$150.00 for each additional guest, and includes a tasting of two (2) First Courses, two (2) entrees, and suggested wine pairings. Up to six people may attend your tasting. Your cake tasting may also be scheduled to coincide with your menu tasting.

What times of day would be available for us to use the space? How early could we get into the space for set up? Our standard wedding event block of time is 6pm-midnight and does not include prep/décor time. The bride and groom's preparation spaces can be reserved in advance with your CIA Sales Manager and is based on availability.

What time do we have to be out of the space by (end of party & including clean up)? The 6-hour time block will be predetermined, and will not exceed the 1am hour. Alcohol service ends 30 minutes prior to the conclusion of your event. Guests, vendors and staff are not allowed in the buildings past 2am.

EVENT PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

WEDDING QUESTIONS & ANSWERS

Would it be possible to come see these venues in person? Yes, our sales team would love to set up an appointment, and can typically accommodate a weekend visit with advance notice. Please email events@culinary.edu for an appointment.

Will the building be open to the public during our wedding? CIA California venues are open to the public until the posted times, per venue space. The CIA buildings are subject to non-exclusivity unless otherwise contracted. Operational hours for the restaurants and retail stores can be found on the website. Restrooms are available to event guests, as well as the public. Exclusivity must be coordinated directly with a CIA Sales Manager.

What is service charge? It is standard industry practice to add a service charge of 21% to the food, beverage and other service related fees to all events. This charge is not gratuity, and used to support our non-profit institution and labor fees.

Should I budget for gratuity? The CIA does NOT add a gratuity to the invoice for any event. All invoiced charges should be considered "all inclusive". Any additional consideration is provided entirely at your discretion. Gratuity cannot be placed on invoice.

What is the parking situation? Complimentary on-site parking is available for weddings with less than 100 guests. For parties over 100 guests, it is advised that client work with your CIA Sales Manager to discuss parking arrangements to ensure all guests can park in a timely manner to protect the guest experience. For the safety and comfort of your guests, we encourage you to charter buses or shuttles.

What is your food and beverage minimum? Food and beverage minimums are based on the spaces used in combination with your guest count and date. Please make an appointment with our Sales Manager for more details.

By when do I need to turn in my guest count? We require that count 14 business days prior to the event date. Final billing will be based on this attendance guarantee number or the number served, whichever is greater.

Do you offer special pricing for children's menus? Yes, choices can be provided by your CIA Sales Manager. Pricing is \$25 per child, the suggested age is up to twelve years old.

Do you offer special pricing for vendor meals? Yes, the meal is chef's choice and generally based off your selected guest menu. Pricing is \$40 per person.