



Conference Packages

Pickwick Gardens Conference Center
1001 Riverside Drive, Burbank California 91506
Phone: 818.845.5300 ext 144 Fax: 818.846.6424
www.pickwickgardens.com

....Rediscover the Gardens

If you are planning a meeting, conference, tradeshow, teambuilding exercises or corporate event, Pickwick Gardens Conference Center is the ideal venue to meet your needs. Professionally trained staff, culinary expertise and comfortable meeting rooms, along with the natural beauty of our lush, green gardens equal the “Total Conference Center Experience.”

Located in the heart of Burbank, California, Pickwick Gardens Conference Center is situated on 2 ½ acres of professionally detailed gardens. With over 25,000 square feet of meeting space Pickwick Gardens Conference Center can accommodate from 10 to 1000 guests.

Conference at the Gardens Daily Meeting Package includes the following:

- Executive Continental Breakfast
- AM Break
- Catered Lunch
- PM Break
- Room Rental
- Standard Audio Visual
(Screen, microphone, podium, flip chart and LCD projector)
- Complimentary Parking

CONFERENCE AT THE GARDENS

THE CONTINENTAL BREAKFAST

From the Baker's Oven

Assortment of Mini Danish
A Selection of Fresh Breakfast Tea Bread Loaves
Toasted Bagels
Plain and Fruited Cream Cheese, Butter and Preserves

The High Protein and Fruit Diet

Deli Meat Platter
Hard Boiled Eggs
Packaged Cheese Sticks
Flavored Yogurts
Fresh Cut Fruit Platter of the Season

Complimentary Features

Hot and Cold Cereals
Whole, Low and Non Fat Milk

Bottled Orange, Cranberry and Vegetable Juices
Freshly Brewed Gourmet Regular and Decaffeinated Coffee
A Selection of Herbal Teas

THE MID MORNING REFRESH

Baskets of Whole Fruit
Power Bars

THE AFTERNOON BREAK

A Fun Selection of Sweet and Salty Snacks from the Chefs' Pantry

Continuous Service

Bottled Water, Assorted Soft Drinks
Freshly Brewed Gourmet Regular and Decaffeinated Coffee
A Selection of Herbal Teas

THE LUNCHEON BUFFET SPREAD

Garden Greens

With sides of

Tomatoes, Cucumbers, Black Olives, Garlic Croutons, and more
Balsamic or Ranch Dressings

OR

Caesar Salad with Garlic Croutons and a side of crisp bits of Bacon and Parmesan cheese

The Entrée Selection

Chef's Choice of two Entrees

Chicken Bruschetta

Grilled breast of chicken with lemon grass and coconut cream sauce topped with tomatoes, artichokes, black olives and red pepper relish

Calvados Chicken

Grilled breast of chicken topped with glazed apple, dried cranberry and raisin compote

Grilled Chicken with Tomato Armagnac Sauce

Grilled breast of chicken topped with tomato basil compote in tomato Armagnac sauce

Pollo Mexicana

Grilled breast of chicken topped with our creamy enchilada sauce and pico de gallo

Old Fashion Roasted Turkey

Brined and slowly roasted turkey breast served with light gravy topped and cranberry apple relish

London Broil with Port wine Sauce

Braised rolled flank steak of beef in Port wine sauce

Roasted Tri Tip of Beef

Marinated tender tri tip of beef in honey barbecue sauce

Coconut Mahi Mahi

Coconut crusted baked mahi mahi filet with lemon grass and coconut cream sauce

Grilled Salmon with Roasted Pineapple and Apricot Sauce

Citrus and herb marinated filet of salmon served with apricot sauce and roasted pineapple salsa

Glazed Ham Steak

Braised in fruit juices with caramel pineapple crust and garnished with dried fruit and fresh berries

Pasta Primavera

A mélange of spring vegetables served over penne pasta.

Tossed in garlic, toasted pine nuts, parmesan cheese, and fresh basil

Complimentary Dishes

**The Vegetable Harvest of the Season
Rice Pilaf or Roasted Herb Potatoes
A Dessert Table from the Chef's Pantry**