

# Pickwick Gardens

volume 1 | 2012

## Special Events

**SPLENDID  
SOUTHERN CALIFORNIA  
WEDDINGS & CELEBRATIONS**

# start planning

## YOUR SPECIAL EVENT

CALL AN EVENT PROFESSIONAL TODAY TO DISCUSS YOUR UPCOMING EVENT.  
818.845.5300 x171

### BOOKING YOUR EVENT

Pickwick Gardens looks forward to making your event memorable. A member of our sales team will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated revenue or the food and beverage minimum for the space reserved, whichever is greater, and a signed contract is required.

### GUARANTEES

A final attendance guarantee must be specified by 12 Noon, four business days prior to the event. This guarantee is not subject to reduction. If a guarantee is not received four business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 5% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

### EVENT DETAILS

All arrangements should be finalized at least four weeks in advance of your function. A Banquet Event Order and floor plan of your event will be submitted to you for approval. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the agreement signed at least three weeks prior to the date of the function.

### PAYMENT

Sodexo accepts payments by money order, personal and/or corporate check. A signed copy of the contract and deposit of 25% of the estimated food, beverage and rental fee(s) is due within ten business days of receipt of contract. The final balance must be paid in full by 12 noon, 45 days prior to the event based on the final guaranteed number of guests. Should proper payment not be received within the designated time, Sodexo reserves the right to cancel the event. Any additional charges during the event will be due within 48 hours following the completion of the event.

### STAFFING CHARGE

All food and beverage is subject to a 19% staffing charge unless otherwise specified in a packaged menu. The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed our actual labor cost. Additional line item labor charges may still apply. Check with your sales manager for further clarification.

# magnolia

## CELEBRATION PACKAGE

The Magnolia celebration package include five passed hors d'oeuvres and your choice of a plated or buffet meal.

Package Includes:  
Two Hour Hosted Call Bar

Traditional Champagne/Cider Toast

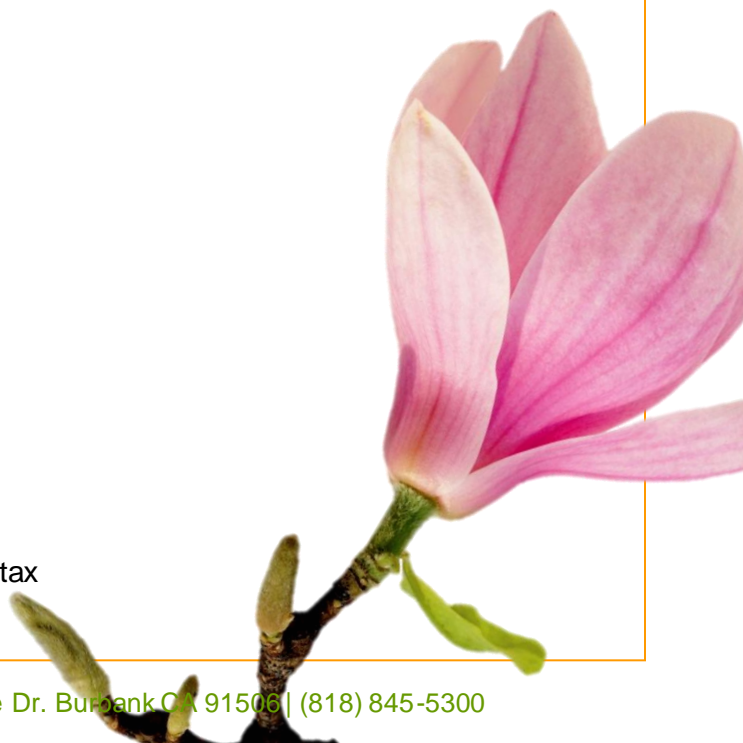
Deluxe Specialty Cake

Elegant Chair Covers

Ice Tea, Coffee & Hot Tea

**Minimum of 50 guests**

all charges subject to 19% service charge and applicable tax  
no substitutions between packages



# magnolia

CELEBRATION PACKAGE

## HORS D' OEUVRES SELECTIONS

Choice of Five

Selection of California Cheese

Fresh Fruit of the Season

Fresh Vegetable Crudités

Hot & Spicy Vegetarian Gyoza

Pomodoro Fresca

Jalapeno Poppers  
Salsa Fresca

Chicken Chimichangas

Empanadas

Spanakopita

Fried Ravioli

Marinara Dipping Sauce

Mini Beef Kebobs

Chicken Sate with  
Coconut Peanut Sauce

Quiche Lorraine

# magnolia

## CELEBRATION PACKAGE

### PLATED SELECTIONS

### ENTRÉE SELECTIONS

(Up to two selections)

Grilled Mediterranean Chicken  
lemon cream sauce, brian tomatoes, kalamata olives,  
feta cheese  
basil compote

Chicken Cordon Bleu  
chicken breast stuffed with black forest ham and swiss cheese  
hollandaise sauce and apricot glaze

New York Steak Bleu  
new york steak crusted with bleu cheese

Filet Mignon with Sauce Morel  
filet mignon wrapped with parma ham served with morel sauce

Salmon en Croute  
salmon filet and sautéed spinach wrapped in puff pastry

Hawaiian Mahi Mahi  
sweet soy marinated grilled mahi mahi,  
lemongrass coconut sauce  
pineapple salsa and fried plantain bananas

Grilled Vegetable Kebobs  
fresh zucchini, yellow squash,  
Champignon de Paris,  
red and green bell peppers,  
cherry tomato and carrot  
balsamic glaze

all entrees include choice of:  
Garden Green Salad with Balsamic or Ranch  
Dressing  
or  
Calvados Spinach Salad with cinnamon  
spiced Jonathan apples, toasted walnuts,  
crisp bacon, crumbled feta cheese and sweet  
apple cider vinaigrette

Selection of Seasonal Vegetables, Rice Pilaf  
or Herb Roasted Red Potatoes Fresh Baked  
Bread Basket

# magnolia

## CELEBRATION PACKAGE

### BUFFET SELECTIONS

#### ENTRÉE SELECTIONS

(Up to three selections)

Penne Pasta with Roasted Vegetables  
alfredo or marinara sauce

Grilled Mediterranean Chicken  
brian tomatoes, kalamata olives, feta cheese, fresh basil compote  
lemon cream sauce

Chicken Roulade & Lemon Linguine  
stuffed with sun dried tomatoes and spinach topped with tomato basil compote  
over lemon linguine with fresh herbs and roasted pignolas

New York Steak  
madeira wine sauce

Rib Eye of Beef  
cooked in cream and demi glaze with chanterelle mushrooms

Grilled Citrus & Herb Salmon  
apricot sauce and roasted pineapple salsa

Coconut Crusted Mahi Mahi  
lemongrass and coconut cream sauce

#### SALAD SELECTIONS

(Choice of Two)

Classic Tossed Caesar Salad  
Garden Green Salad  
Calvados Spinach Salad  
Piñata Salad

#### ACCOMPANIMENTS

Fresh Seasonal Vegetables  
Herb Roasted Potatoes  
Rice Pilaf  
Freshly Baked Rolls & Butter

# SUSTAINABLE MESSAGE

## Our Commitment to a Better Tomorrow

Sodexo is proud to be a leading company working toward sustainability in all the markets we serve. We have been recognized for our commitment to sustainability by numerous external organizations, including recognition by the Dow Jones Sustainability Index as the global leader in sustainability for the hospitality sector.

To build on our foundation as a responsible business, Sodexo launched the Better Tomorrow Plan, our global promise for sustainability. The Better Tomorrow Plan details 14 commitments we are making to:

Protect and restore our environment

Support local community development, and

Promote health and wellness

The Better Tomorrow Plan provides a ten-year vision to focus our efforts, including developing measurable targets and publicly reporting on our sustainability progress. We already have many of the practical solutions in place throughout Sodexo to achieve our ambition. But our ambition for change and a sustainable future extends beyond what we know today. We are working together with employees, clients, and external sustainability experts to create the additional solutions we need to realize our vision for tomorrow.



support local community



reduce carbon intensity



ensure compliance with Global Sustainable Supply Chain code of conduct



reduce carbon intensity



develop & promote health and wellness solutions



Source & promote sustainable equipment and suppliers



fight hunger & malnutrition



promote choices with reduced sugar, salt & fats



increase purchase of products sourced from fairly & responsibly certified sources

**14**  
commitments



reduce organic waste



provide balanced food options



source sustainable fish and seafood



reduce water intensity



reduce non-organic waste

