Catering
BARD MANSION

805-982-5293
NBVC_Catering_Mgr@navy.mil
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Our Venue

Bard Mansion
The Bard Mansion is a beautifully restored over 100 years old historic mansion with romantic views and antique charm. The classically elegant ballroom, plush oak bar, antique library, grand foyer, beautiful outdoor gardens, and sparkling chandeliers create the ideal venue for any event. The main ballroom at the mansion can hold up to 200 people with additional seating in subsequent rooms. The garden gazebo area is a perfect ceremony space.

Bard Garden Ceremony • $400
- Includes up to 200 white, padded chairs
- 1 hour set-up
- 1 hour Ceremony
- Gazebo rental

Bard Main Floor
- Monday-Thursday .............. $300
- Friday ______________________ $500
- Saturday or Sunday .......... $1,000
- Main Floor rental for 5 hours maximum - Additional time $250 per hour

Rental Details
Space rentals are for a maximum of 5 hours. Rental may be included with purchase of meal; please see each meal description. Rentals include table and chair set up. Linens are only included with purchase of a meal, but can be rented for an additional fee. Rentals of Bard Mansion are for the downstairs only. Food, beverages, AV equipment and staff service are not included in the rental. A 19% service charge will be applied to all food, beverage and services provided for an event. No sales tax will be charged. Published prices are subject to change.

Catering Policies
A copy of the Navy Region Southwest Dining Services Catering Policies will be provided prior to completion of your catering agreement. The event sponsor is responsible for policy compliance by all event vendors and guests.

Allergies
Our facilities house nuts, soy, dairy, gluten, shellfish, and other allergens. We cannot guarantee any item to be completely allergen free.

Closing Time
All events must end by 11 p.m. You are allowed one hour for clean up.

Age Groups
Anyone 11 years and older is considered an adult.
Breakfast Menus
Available from Monday-Friday, 5 am-11 am
Minimum of 50 Guests

**Standard** .......................................................... 5 *(per person)*
- Assorted Fresh Danish
- Freshly Brewed Coffee

**Continental** .......................................................... 9 *(per person)*
- Assorted Pastries and Muffins
- Assorted Chilled Juices
- Jellies, Jams, Marmalades and Butter
- Freshly Brewed Coffee and Hot Tea
- White Linen Tablecloths and White Cloth Napkins

**The Captain’s Breakfast** ............................................. 11 *(per person)*
- Bagels and Cream Cheese
- Yogurt
- Assorted Chilled Juices
- Fresh Seasonal Fruit
- Jellies, Jams, Marmalades and Butter
- Freshly Brewed Coffee and Hot Tea
- White Linen Tablecloths and White Cloth Napkins

**The Admiral’s Breakfast** ............................................. 14 *(per person)*
- Fluffy Scrambled Eggs
- Crispy Bacon
- Home Fried Potatoes
- Warm Buttery Biscuits
- Assorted Pastries and Muffins
- Assorted Chilled Juices
- Fresh Seasonal Fruit
- Jellies, Jams, Marmalades and Butter
- Freshly Brewed Coffee and Hot Tea
- White Linen Tablecloths and White Cloth Napkins

19% Service charge not included. All prices are subject to change.
Champagne Brunch
$27 per person*
Minimum of 50 Guests
Available from 5 am-1 pm

Tables and Chairs
White Linen Tablecloths and White Cloth Napkins

Buffet
• Crispy Bacon
• Home Fried Potatoes
• Scrambled Eggs topped with Cheddar Cheese & Green Onions
• Quiche Florentine
• Seasonal Fresh Fruit Salad
• Assorted Pastries & Muffins
• Jellies, Jams, Marmalades & Butter

Carving Station - Includes Mashed Potatoes, Rolls & Condiments
(Choice of one)
• Seasoned Top Round of Beef with Au Jus
• Roasted Turkey Breast with Turkey Gravy
• Honey Glazed Bone-in Ham

Beverages
• Fresh Orange Juice
• Regular & Decaf Coffee
• Soft Drinks

One Glass of Champagne per Person

Add French Toast or Pancakes for $2 per person.

Add Caesar Salad or House Green Salad for $2 per person.

19% Service charge not included. All prices are subject to change.
Casual Lunch Buffet

$13 per person
Minimum of 50 Guests
Served Monday or Wednesday until 1 pm

Tables and Chairs
White Linen Tablecloths
Paper Napkins
The Bard Mansion’s Famous Bread Pudding Dessert
Iced Tea and Water
Choice of 1 of the Following Meals:

Classic
- Fresh Garden Green Salad Bar
  Garden Greens, Toppings & Dressings
- Sautéed Vegetables
- Pasta with Marinara and Alfredo Sauces on the Side
- Grilled Chicken Marsala
- Dinner Rolls and Butter

Mexican
- Fresh Caesar Salad
- Taco Bar
  Tortillas, Ground Beef, Lettuce, Tomatoes, Onions, Cheese, Sour Cream
- Ranch Beans
- Spanish Rice
- Chips and Salsa

Home Style
- Chicken Tenders
  Accompanied with BBQ Sauce & Ranch
- Corn Dogs
- Mac and Cheese
- Fresh Cut Fruit Salad
- French Fries

19% Service charge not included. All prices are subject to change.
Dinner Buffet
$27 Per Person
Add $4 Per Person for Each Additional Entree
Minimum of 50 Guests
Includes Rolls, Hot Tea, Coffee, and Water
Includes White Tablecloths and Napkins

Salads (Choice of two)
- Garden Green Salad
  Fresh Spring Greens, Tomatoes, Red Onions, Cucumber, and Choice of 2 Dressings
- Caesar Salad
  Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons and Caesar Dressing
- Fresh Garden Green Salad Bar
  Assorted Toppings and Dressings
  Add $1.75 per person

Accompaniments and Vegetables (Choice of two)
- Roasted Red Bliss Potatoes
- Potatoes Au Gratin
- Garlic Mashed Potatoes
- Rice Pilaf
- White Rice
- Italian Pasta Salad
  Tri-Colored Pasta Mixed with Vegetables and Italian Dressing
- Fresh Fruit Salad
  Fresh Seasonal Fruit Compilation

Entrees (Choice of two)
- Slow Roasted Angus Top Sirloin
  Topped with a Demi-Glace Sauce
- Santa Maria Style Tri Tip
  with Peppercorn Sauce
- Herb Encrusted Slow Roasted Prime Rib
  Includes Chef's Carving Station, Au Jus, and 2 Condiments (Additional $5 per person)
- Salmon in a Light Lemon Butter Sauce
- Chicken Piccata
  Boneless Chicken Breast Sauteed with White Wine Lemon Butter Caper Sauce
- Tuscan Chicken
  Grilled Chicken Breast Finished with Artichoke Hearts, Mushrooms, Tomatoes, and a Chardonnay Supreme Sauce
- Pasta with Alfredo and Marinara Sauces on the Side (Vegetarian)
- Fresh Spaghetti Squash and Vegetables with Marinara (Vegetarian/Vegan/Gluten Free/Dairy Free)

Chef's Carving Station - Add for $200

19% Service charge not included. All prices are subject to change.
Full Service Dinner

Priced per person
Minimum of 50 guests

White Linen Tablecloths & Napkins
Salad
Dinner Rolls
Accompaniments
Coffee and Hot Tea

Choice of Chocolate Cake or New York Cheesecake with Strawberry Drizzle

Prime Rib of Beef .................................................................................................................. 37
8 oz. Savory Prime Rib of Beef Served with Au Jus and Creamy Horseradish

Chicken Piccata .................................................................................................................. 29
Boneless Chicken Breast Sautéed with White Wine Lemon Butter Caper Sauce

Tuscan Chicken ................................................................................................................... 29
Boneless Chicken Breast Finished with Artichoke Hearts, Mushrooms, Tomatoes and a Butter Cream Sauce

Filet Mignon ..................................................................................................................... 43
8 oz. Tender Filet Wrapped in Bacon with Peppercorn Sauce

Herb Encrusted Salmon Piccata ..................................................................................... 30
8 oz. Salmon Filet with Lemon Caper Sauce

Mushroom Risotto with Grilled Vegetables ..................................................................... 31
and topped with Truffle Oil
Vegetarian

Grilled Vegetables in Puff Pastry with an Alfredo Sauce ........................................ 29
Vegetarian

Trio of Stuffed Vegetables .......................................................................................... 30
Herb Tomato, Zucchini Boat, & Squash Boat in a Marinara Sauce. Vegetarian

$2 per person per item will be charged for up to 3 split menu selections. No more than 2 choices plus a vegetarian option. All meal counts must be submitted no less than 15 business days prior to the event. All guests must have meal choice place cards.

19% Service charge not included. All prices are subject to change.
Military Dining In and Dining Out

$29 Per Person
Includes Military Discount
Minimum of 30 Guests
Monday-Thursday Room Rental included

Bartender Service for Cocktail Hour
White Table Linen & Napkins
Room Set Up/Clean up
Full Service Dinner
Served with Coffee, Hot Tea, and Ice Water
1 glass of port per person (juice substitute available)

Garden Green Salad
Mixed Green, Tomatoes, Red Onions, Cucumber and Choice of 2 Dressings

Choice of Entrée
Accompanied with Garlic Mashed Potatoes And Fresh Vegetable Medley
- Top Sirloin in a Demi-Glace Sauce
- Tuscan Chicken Finished with Artichoke Hearts, Mushrooms, Tomatoes and Butter Cream Sauce

Vegetarian Entrée
- Pasta with Roasted Vegetables

POW/MIA Table
- Half Moon Lemon
- Salt
- Red Rose
- Place Setting
- Candle
- White Linen
- Yellow Ribbon
- American Flag

Grog Table
- 2 Punch Bowls with Ladles & Ice
- Small Cups
- Trash Bin

Includes Military Discount
19% Service charge not included. All prices are subject to change.
Hors d’Oeuvres
Each Item Serves Approximately 50 Pieces
Tray Passing Services Add $10

- Cocktail Meatballs with Choice of Swedish, Marinara, or BBQ Sauce .......................... 60
- Spinach and Feta Cheese Spanakopita ................................................................. 65
- Crispy Vegetable Egg Rolls (Lumpia) ................................................................. 60
- Spicy or Glazed Chicken Wings ................................................................. 60
- Cajun Rubbed Steak Skewers ................................................................. 70
- Crispy Coconut Shrimp ................................................................. 75
- Roasted Vegetable Quesadillas with Salsa ................................................................. 60
- Cheese Quesadillas with Salsa ................................................................. 60
- Mac and Cheese Bites ................................................................. 60
- Chicken Satay with Ponzu Sauce ................................................................. 95
- Jalapeño Cheddar Bites ................................................................. 60
- Fresh Tomato Bruschetta ................................................................. 60
- BBQ Pulled Pork Sliders ................................................................. 95
- Beef and Cheddar Sliders ................................................................. 95
- Soft Pretzel Bites with Cheddar Cheese Sauce ................................................................. 60

19% Service charge not included. All prices are subject to change.
Action Stations

Farmers Market Table
A Beautiful Cascading Decoration of Fruit, Vegetables, & Cheeses Served with Crackers and Dips

- Small ........................................................................................................ 320
  (serves approximately 50-75 servings)
- Medium .................................................................................................... 430
  (serves approximately 100-125 servings)
- Large ....................................................................................................... 500
  (serves approximately 150-200 servings)

Chips & Dip
Serves Approximately 50 Servings

- Tortilla Chips & Salsa ........................................................................... 58
- Pita Chips & Hummus .......................................................................... 63
- Tortilla Chips & Guacamole .................................................................. 64
- Potato Chips & French Onion dip ......................................................... 58

Toscana Pasta Bar ..................................................................................... 8.95 per serving
Hors d’oeuvres sized serving - Minimum of 50 guests for 1 hour of service
Rotelli and Penne Pastas, Tomato Ragu Sauce, Alfredo Sauce,
Fresh Basil, Roasted Garlic, Fresh Mushrooms, Aged Parmesan, Artichoke Hearts,
Fresh Tomatoes, and Italian Sausage

Chef’s Carving Station
Carving Station for Approximately 50 Hors d’oeuvre Servings
Complimented with Assorted Rolls and Condiments

- Top Round of Beef .................................................................................. 195
- Honey Glazed Ham ............................................................................... 175
- Roasted Breast of Turkey ....................................................................... 175
- Seasoned Chimichurri Pork Loin ............................................................. 195
- Roasted Tenderloin of Beef ..................................................................... 275

19% Service charge not included. All prices are subject to change.
Cocktail Party Package
$13 Per Person
Available Monday-Thursday
Minimum of 50 Guests

- Tables and Chairs
- Plates, Utensils, and Cocktail Napkins
- Bartender Service for 3 Hours with a No-Host Bar
- Unlimited Iced Tea and Soft Drinks
- Soft Pretzel Bites with Cheddar Cheese Sauce
- Popcorn
- Tortilla Chips & Salsa

For additional options please see Hors d’ Oeuvres or Bar pages

Bridal Party Platters
All Orders Must be Placed on the Wedding Contract
Each Food Item Serves 10

- Sliders of Ham & Swiss and Turkey & Cheddar .................. 32
  with Condiments on the side
- Crudité Platter with Ranch Dipping Sauce .................... 22
- Fresh Fruit with a Honey Yogurt Sauce ...................... 24
- Assorted Cheese and Crackers ................................. 26
- Assorted Mini Cookie Tray ..................................... 18

Beverages
- Bucket of Eight Bottled Waters ................................. 16
- Bucket of Eight Canned Sodas ................................. 16
- Bucket of Six Domestic Beers ................................. 18
- Two Bottles of Champagne on Ice ......................... 35
  (add orange juice $10)

19% Service charge not included. All prices are subject to change.
# Bar Service Menu

**Punch Bowls (Serves Approximately 40 glasses)**
- Champagne Punch ........................................ 80
- Mimosa Punch ........................................ 80
- Margarita Punch ...................................... 150
- Hueneme Beach ........................................ 175
  strawberry and pineapple infused rum, lemonade, and peach schnapps

**House Wines by the Bottle (750 ml) .......................... 18**
Cabernet Sauvignon, Chardonnay, and White Zinfandel
(Additional Wine Selections are Available upon Request)

**Champagnes**
- House Champagne ........................................ 20/bottle
  (Premium Champagne Selections Available upon Request)
- Sparkling Cider (non-alcoholic) ...................... 7/bottle

**Service Fee for Outside Wine and Champagne**
- 750 ml bottle ........................................... 10

**Non-Alcoholic Beverages**
- Fruit Infused Water Station ........................... 45
  Unlimited Fruit Infused Ice Water with 3 Flavors of Fresh Fruit
- Lemonade Station ....................................... 80
  Regular, Strawberry and Peach infused with Fresh Fruit
- Sparkling Apple Cider .................................. 7/bottle
- Canned Sodas ........................................... 1 per can
- Citrus Punch, Iced Tea, or Lemonade ................ 1.50 per person
  Every guest must be included

19% Service charge not included. All prices are subject to change.
Beer Service

Domestic Keg of Beer ................................................................. 300
Budweiser, Bud Light, Coors Light
(Serves approximately 120 cups)

Specialty Keg of Beer ............................................................... 360
Firestone 805, Longboard Lager, Bard Mansion IPA, Bard Mansion Blonde, Bard Mansion Hefeweizen,
Figueroa Mountain Danish Red Lager, Bard Mansion Amber Ale, Dos Equis Lager, Corona, Shock Top, Stella
(Serves approximately 120 cups)

Domestic Pony Keg of Beer ....................................................... 150
Budweiser, Bud Light, MGD, Miller Lite, Coors Light (Serves approximately 60 cups)

Cash Bar
All bars are stocked with Bourbon, Scotch, Vodka, Gin, Rum, Tequila, Beer, Wine, and Soft Drinks.

- Well Drinks ................................................................. 6
- Call Brands ................................................................. 8
- Premium Brands .......................................................... 10
- Super Premium Brands .................................................. 11
  (Martinis additional $3)
- Domestic Bottled Beer ................................................... 4
- Specialty Bottled Beer .................................................... 5
- House Wine by the Glass ............................................... 6
- Premium Wine by the Glass .......................................... 9
- Juice and Soft Drinks .................................................. 2

Hosted Bar
Maximum of Four Hours of Service-Shots & Martinis Not Included.

- Full Premium Bar-First Hour ........................................... 18/person
- Full Premium Bar-Each Additional Hour ........................... 8/person
- Beer & Wine-First Hour .................................................. 11/person
- Beer & Wine- Each Additional Hour ................................. 6/person
- Hosted Bars with a Running Tab are Available
  (Shots, Doubles and Long Island Iced Teas are not included)

19% Service charge not included. All prices are subject to change.
Desserts
Priced Per Person

Chocolate Fondue Station ......................................................... 6
  • Mini Cookies
  • Strawberries
  • Marshmallows
  • Graham Crackers
  • Pretzels

Tiramisu .............................................................. 4
Classic Cheesecake with Berry Drizzle ...................................... 4
Gourmet Italian Lemon Cake .................................................. 4
Carrot Cake .............................................................. 4
Chocolate Fudge Cake ......................................................... 4
White Chocolate Mousse ....................................................... 3
Pumpkin Spice Mousse ......................................................... 3
(October-December Only)

Dessert Platters
1 Pan feeds approximately 30 people
  • Bard Mansion’s Famous Bread Pudding with Creme Anglaise .......... 60/pan
  • Homestyle Apple Cobbler ................................................. 60/pan
  • Homestyle Peach Cobbler ............................................... 60/pan

Assorted Cookies, Brownies & Lemon Bars ................................. 90
Platter of Five Dozen

19% Service charge not included. All prices are subject to change.
Admiral’s Wedding Package
$94 Per Person Monday-Friday (50 Guest Minimum)
$101 Per Person Saturday/Sunday (100 Guest Minimum)
Children 10 and Under $20

Facility Rental
- 6 Hours of Rental at Bard Mansion (Additional Rental Time $250/Hour)
- Tables and Chairs Set Up
- Beautifully Skirted Sweetheart Table and Gift Tables
- White Linen Tablecloths and Napkins, Silverware, and Glasses
- Dance Floor and Stage
- Bridal Room
  2 Bottles of Celebration Champagne with Glasses in the Bridal Room

Cocktail Hour
- Unlimited Fruit Infused Water Display Throughout the Entire Event
- Hosted Beer, Wine, and Premium Brand Cocktails for Cocktail Hour (maximum of 1 hour)
- 1 Keg of Domestic or Imported Beer
- Passed Champagne as Guests Enter the Cocktail Hour
- Unlimited Sodas and Juices, During the Entire Event
- Farmers Market Table - A Beautiful Cascading Decoration of Fruit, Vegetables, & Cheeses Served with Crackers and Dips
- 2 Additional Hot Appetizer Choices

Reception
- Complete Dinner Buffet
  - Fresh Salad Bar
  - Choice of One: Caesar Salad, Fresh Fruit Salad, Italian Pasta Salad
  - 2 Sides
  - 3 Entrees
- Chef’s Carving Station for 1 of the Entrees
- Prime Rib upgrade $5 per person
- Dinner Rolls
- Coffee, Hot Tea and Water
- Hosted Beer, Wine, & Premium Brand Cocktails for 3 Hours Following Cocktail Hour
- Champagne and Apple Cider Toast
- Cake Cutting and Cake Table

Celebration Finale
- Specialty Coffee and Hot Cocoa Bar with Marshmallows, Cinnamon, Whipped Cream and Biscotti
- Chocolate Fondue Station with Melted Chocolate, Strawberries, Marshmallows, Graham Crackers, Pretzels & Assorted Mini Cookies

Bar Closes a Half Hour Before Event End Time
Gazebo Ceremony Rental with Chairs $400
Vendor Meals $28
19% Service charge not included. All prices are subject to change.
Captain’s Wedding Package

$74 Per Person Monday-Friday (50 Guest Minimum)
$81 Per Person Saturday/Sunday (100 Guest Minimum)
Children 10 and Under $20

Facility Rental
- 6 Hours of Rental at Bard Mansion (Additional Rental Time $250/Hour)
- Tables and Chairs Set Up
- Beautifully Skirted Sweetheart Table and Gift Tables
- White Linen Tablecloths and Napkins, Silverware, and Glasses
- Dance Floor and Stage
- Bridal Room
  - 2 Bottles of Celebration Champagne with Glasses in the Bridal Room

Cocktail Hour
- Unlimited Fruit Infused Water Display Throughout The Entire Event
- Hosted Beer, Wine, and Premium Cocktails for 1 Hour During Cocktail Hour (maximum of 1 hour)
- Unlimited Sodas, Juices, and Bottled Waters During the Entire Event
- Farmers Market Table- A Beautiful Cascading Decoration of Fruit, Vegetables, & Cheeses Served with Crackers and Dips
- 1 Additional Appetizer Choices

Reception
- Complete Dinner Buffet
  - Fresh Salad Bar
  - Choice of One: Caesar Salad, Fresh Fruit Salad, Italian Pasta Salad
  - 2 Sides
  - 3 Entrees
  - Chef’s Carving Station for 1 of the Entrees
  - Prime Rib upgrade $5 per person
  - Dinner Rolls
  - Coffee, Hot Tea, and Water
- 3 Additional Hours of Bartender Service (with cash bar) After Cocktail Hour
- Champagne and Apple Cider Toast
- Cake Cutting and Cake Table

Celebration Finale
- Specialty Coffee and Hot Cocoa Bar with Marshmallows, Cinnamon, Whipped Cream and Biscotti

Bar Closes a Half Hour Before Event End Time
Gazebo Ceremony Rental with Chairs $400
Vendor Meals $28
19% Service charge not included. All prices are subject to change.
Classic Wedding Package

$44 Per Person Monday-Friday (50 Guest Minimum)
$51 Per Person Saturday/Sunday (100 Guest Minimum)
Children 10 and Under $20

Facility Rental
- 6 hours of rental at Bard Mansion
- Tables and Chairs Set Up
- Beautifully Skirted Sweetheart Table and Gift Table
- White Linen Tablecloths and Napkins, Silverware, and Glasses
- Dance Floor and Stage
- Bridal Room

Cocktail Hour
- 4 Hours of Bartender Service (with cash bar)
- Farmers Market Table – A Beautiful Cascading Decoration of Fruit, Vegetables, & Cheeses Served with Crackers and Dips
- Unlimited Fruit Infused Water Display Throughout the Event

Reception
- Complete Dinner Buffet
  - Fresh Salad Bar
  - 2 Sides
  - 2 Entrees
  - Dinner Rolls
  - Coffee, Hot Tea, and Water Station
- Champagne and Apple Cider Toast
- Cake Cutting and Cake Table

Bar Closes a Half Hour Before Event End Time
Gazebo Ceremony Rental with Chairs $400
Vendor Meals $28
19% Service charge not included. All prices are subject to change.
Basic Wedding Package

$34 Per Person Monday-Friday (50 Guest Minimum)
$41 Per Person Saturday/Sunday (100 Guest Minimum)
Children 10 and Under $20

Facility Rental
- 6 hours of rental at Bard Mansion
- Tables and Chairs Set Up
- Beautifully Skirted Sweetheart Table and Gift Table
- White Linen Tablecloths and Napkins, Silverware, and Glasses
- Dance Floor and Stage
- Bridal Room

Reception
- Complete Dinner Buffet
  - 2 Salads
  - 2 Sides
  - 2 Entrees
  - Dinner Rolls
  - Coffee, Hot Tea, and Water Station
- Cake Cutting and Cake Table

Bar Closes a Half Hour Before Event End Time

Gazebo Ceremony Rental with Chairs $400
Vendor Meals $28

19% Service charge not included. All prices are subject to change.
## Wedding Packages Pricing Chart

### Bard Mansion

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<th>Classic</th>
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<td>Celebration Champagne in Bridal Room</td>
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### Cocktail Hour

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<td>Hosted Beer, Wine, &amp; Premium Brand Cocktails During Cocktail Hour</td>
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<td>Unlimited Fruit Infused Water Display</td>
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<td>Additional Appetizer Choices</td>
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<td>Passed Champagne as Guests Enter the Cocktail Hour</td>
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<td>Keg of Domestic or Imported Beer</td>
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### Dinner Reception

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<td>Sweetheart Table</td>
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<td>Full Dinner Buffet</td>
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<td>○</td>
<td>○</td>
<td>○</td>
</tr>
<tr>
<td>Additional Entrée with Dinner Buffet</td>
<td>○</td>
<td>○</td>
<td>○</td>
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</tr>
<tr>
<td>Carving Station with Dinner</td>
<td>○</td>
<td>○</td>
<td>○</td>
<td>○</td>
</tr>
<tr>
<td>Additional Hours of Bartender Service- Cash Bar</td>
<td>○</td>
<td>○</td>
<td>○</td>
<td>○</td>
</tr>
<tr>
<td>Hosted Beer, Wine, &amp; Call Cocktails for 3 Hours</td>
<td>○</td>
<td>○</td>
<td>○</td>
<td>○</td>
</tr>
</tbody>
</table>

### Reception

<table>
<thead>
<tr>
<th>Service</th>
<th>Basic</th>
<th>Classic</th>
<th>Captain</th>
<th>Admiral</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake Cutting and Cake Table</td>
<td>○</td>
<td>○</td>
<td>○</td>
<td>○</td>
</tr>
<tr>
<td>Champagne Toast</td>
<td>○</td>
<td>○</td>
<td>○</td>
<td>○</td>
</tr>
<tr>
<td>Gourmet Coffee &amp; Hot Cocoa Station</td>
<td>○</td>
<td>○</td>
<td>○</td>
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</tr>
<tr>
<td>Chocolate Fondue Station</td>
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<td>○</td>
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</tr>
</tbody>
</table>

### Rates

<table>
<thead>
<tr>
<th></th>
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<th>Captain</th>
<th>Admiral</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Saturday/Sunday Rate</strong></td>
<td>$41</td>
<td>$51</td>
<td>$81</td>
<td>$101</td>
</tr>
<tr>
<td><strong>Monday-Friday Rate</strong></td>
<td>$34</td>
<td>$46</td>
<td>$74</td>
<td>$94</td>
</tr>
</tbody>
</table>
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• Reunions
• Holidays

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