

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 130 people with additional seating in subsequent rooms. The garden gazebo area is a perfect ceremony space.

Bard Garden Ceremony \$600

- Includes up to 200 white, padded chairs
- 1 hour set-up
- 1 hour Ceremony
- Gazebo rental

Bard Main Floor

- Monday-Thursday \$600
- Friday \$2000
- Saturday or Sunday \$3000
- Main Floor rental for 5 hours maximum - Additional time \$500 per hour

Rental Details

Space rentals are for a maximum of 5 hours. Rental may be included with purchase of meals; 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 12 years and older is considered an adult

Delivery Charges will be accessed for any event off site.

Martin Finfrock, Food & Beverage Director – 805-982-2582

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

Breakfast Menus

Available from Monday-Friday, 7am-11 am

Minimum of 50 Guests

Standard

.....
\$8*(per person)*

- Assorted Fresh Danish
- Freshly Brewed Coffee

Continental

.....
\$12*(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

.....
\$18*(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

.....
\$25*(per person)*

- Fluffy Scrambled Eggs
- Crispy Bacon & Sausage
- 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

\$42 per person*

Minimum of 100 Guests

Available from 7am-1pm Monday - Saturday

Tables and Chairs

White Linen Tablecloths and White Cloth Napkins

Buffet

- Crispy Bacon and Sausage
- 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 -

Included 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 \$4 per person.

Add Caesar Salad or House Green Salad for \$4 per person

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

Casual Lunch Buffet

\$25 per person

Minimum of 50 Guests

Served Monday - Thursday until 1pm

Tables and Chairs

White Linen Napkins & Tablecloths

The Bard Mansion's Famous Bread Pudding Dessert

Iced Tea and Water

Coffee Station

Choice of 1 of the Following Meals:

Classic

- Fresh Garden Green Salad- 2 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, Carnitas, Grilled Chicken, Lettuce, Tomatoes, Onions, Cheese, Sour Cream*
- Ranch Beans
- Spanish Rice
- Chips and Salsa

Home Style

- Sliced Roast Beef
- Grilled Chicken Breast
- Mac and Cheese or Mashed Potatoes
- Roasted Vegetables
- Fresh Cut Fruit Salad

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

Dinner Buffet

\$48 Per Person

Add \$8 Per Person for Each Additional Entree

Minimum of 50 Guests Monday – Thursday

Minimum of 100 Guests Friday/Saturday

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*

- Italian Pasta Salad

*Tri-Colored Pasta Mixed with
Vegetables and Italian Dressing*

- Fresh Fruit Salad

Fresh Seasonal Fruit Compilation

Accompaniments and Vegetables

(Choice of two)

- Roasted Red Bliss Potatoes

- Honey-Glazed Carrots

- Potatoes Au Gratin

- Fresh Vegetable Medley

- Garlic Mashed Potatoes

- Rice Pilaf

- White Rice

- Fresh Green Beans

with Toasted Almonds

- Home-style Mac and Cheese

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

Entrees

(Choice of two)

- Slow Roasted Angus Top Sirloin
Topped with a Demi-Glace Sauce
- Santa Maria Style Tri Tip
- Herb Encrusted Slow Roasted Prime Rib
*Includes Chef's Carving Station, Au Jus,
2 Condiments (Additional \$5 per person)*
- Salmon in a Light Lemon Butter Sauce
- Chicken Piccata
*Boneless Chicken Breast Sautéed 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 – Monday – Thursday

Minimum of 100 guests – Friday/Saturday

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.....\$52

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

Chicken Piccata.....\$44

Boneless Chicken Breast Sautéed with White Wine Lemon Butter Caper Sauce

Tuscan Chicken.....\$44

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

Filet Mignon.....\$60

8 oz. Tender Filet Wrapped in Bacon with Peppercorn Sauce

Herb Encrusted Salmon.....\$48

8 oz. Salmon Filet with Lemon Caper Sauce

Mushroom Risotto with Grilled Vegetables.....\$44

topped with Truffle Oil

Vegetarian

Grilled Vegetables in Puff Pastry with an Alfredo Sauce.....\$42

Vegetarian

Trio of Stuffed Vegetables.....\$44

Herb Tomato, Zucchini Boat, & Squash Boat in a Marinara Sauce. Vegetarian

\$6 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 & Dining Out

\$40 Per Person Monday – Thursday

\$44 Per Person Friday - Saturday

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 for toast

(juice substitute available)

Garden Green Salad

Mixed Green, Tomatoes, Red Onions, Cucumber dressed with Balsamic Vinaigrette

Choice of Entrée

Accompanied with Garlic Mashed Potatoes & 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

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

Hors D 'Oeuvres Station

Each Item Serves Approximately 50 Pieces

Tray Passing Services Add \$20

• Cocktail Meatballs with Choice of Swedish, Marinara, or BBQ Sauce.....	90
• Spinach and Feta Cheese Spanakopita.....	110
• Crispy Vegetable Egg Rolls (<i>Lumpia</i>).....	90
• Spicy or Glazed Chicken Wings.....	100
• Cajun Rubbed Steak Skewers.....	175
• Crispy Coconut Shrimp.....	225
• Roasted Vegetable Quesadillas with Salsa.....	120
• Cheese Quesadillas with Salsa.....	120
• Mac and Cheese Bites.....	90
• Chicken Satay with Ponzu Sauce.....	175
• Jalapeño Cheddar Bites.....	90
• Fresh Tomato Bruschetta.....	100
• BBQ Pulled Pork Sliders.....	150
• Beef and Cheddar Sliders.....	150
• Soft Pretzel Bites with Cheddar Cheese Sauce.....	90

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..... \$425
(serves approximately 50-75 servings)
- Medium..... \$575
(serves approximately 100-125 servings)
- Large..... \$675
(serves approximately 150-200 servings)

Chips & Dip

Serves Approximately 50 Servings

- Tortilla Chips & Salsa..... \$80
- Pita Chips & Hummus..... \$100
- Tortilla Chips, Salsa & Guacamole..... \$150
- Potato Chips & French Onion dip..... \$80

Toscana Pasta Bar

\$23 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..... \$400
- Honey Glazed Ham..... \$275
- Roasted Breast of Turkey..... \$275
- Seasoned Chimichurri Pork Loin..... \$375
- Roasted Tenderloin of Beef..... \$575

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

Cocktail Party Package

\$25 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.....60
with Condiments on the side
- Crudit  Platter with Ranch Dipping Sauce.....40
- Fresh Fruit with a Honey Yogurt Sauce.....55
- Assorted Cheese and Crackers.....45
- Assorted Mini Cookie Tray.....32

Beverages

- Bucket of Eight Bottled Waters.....20
- Bucket of Eight Canned Sodas.....24
- Bucket of Six Domestic Beers.....42
- Two Bottles of Champagne on Ice.....60(*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.....180
- Mimosa Punch.....180
- Margarita Punch.....400
- Hueneme Beach.....500

strawberry and pineapple infused rum, lemonade, and peach schnapps

House Wines by the Bottle(750 ml).....30

Cabernet Sauvignon, Chardonnay, and White Zinfandel

(Additional Wine Selections are Available upon Request)

Champagnes

- House Champagne.....30/bottle

(Premium Champagne Selections Available upon Request)

- Sparkling Cider(*non-alcoholic*).....15/bottle

Service Fee for Outside Wine and Champagne

- 750 ml bottle.....15

Non-Alcoholic Beverages

- Fruit Infused Water Station.....70 *Unlimited Fruit Infused Ice Water with 3 Flavors of Fresh Fruit*
- Lemonade Station.....100 *Regular, Strawberry and Peach infused with Fresh Fruit*
- Sparkling Apple Cider.....15/bottle
- Canned Sodas.....2.75 per can
- Citrus Punch, Iced Tea, or Lemonade.....3.50 per person

Bartender Services

Bartender \$75 per hour per bartender (2 hour minimum)

One Bartender per 75 Guests

Beer Service

Domestic Keg of Beer.....480

*Budweiser, Bud Light, Coors Light
(Serves approximately 120 cups)*

Specialty Keg of Beer.....600

*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.....240

Budweiser, Bud Light, MGD, Miller Lite, Coors Light (Serves approximately 60 cups)

Credit Card Bar

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

- Well Drinks.....8
- Call Brands.....12
- Premium Brands.....16
- Super Premium Brands.....18
- (Martinis additional \$3)*
- Domestic Bottled Beer.....8
- Specialty Bottled Beer.....10
- House Wine by the Glass.....9
- Premium Wine by the Glass.....12
- Juice and Soft Drinks.....3

Hosted Bar

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

- Full Premium Bar-First Hour.....34/person
- Full Premium Bar-Each Additional Hour.....18/person
- Beer & Wine-First Hour.....28/person
- Beer & Wine- Each Additional Hour.....18/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 \$10

Tiramisu

Classic Cheesecake with Berry Drizzle

Cookies & Cream Cheesecake

Lemon Tart

Key Lime Pie

Gourmet Italian Lemon Cake

Homemade Carrot Cake

Chef's Chocolate Cake

White Chocolate Mousse

Pumpkin Spice Mousse

(October-December Only)

Dessert Platters

1 Pan feeds approximately 30 people

- Bard Mansion's Famous Bread Pudding with Crème Anglaise..... 100/pan
- Home-style Apple Cobbler..... 90/pan
- Home-style Peach Cobbler..... 100/pan

Assorted Cookies, Brownies & Lemon Bars..... 160

Platter of Five Dozen

Admiral's Wedding Package

\$150 Per Person Monday-Thursday (50 Guest Minimum)

\$180 Per Person Friday/Saturday (100 Guest Minimum)

Children 10 and Under \$40

Facility Rental

- 6 Hours of Rental at Bard Mansion *(Additional Rental Time \$400/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 Green Salad*
 - *Choice of One: Caesar Salad, Fresh Fruit Salad, Italian Pasta Salad*
 - *2 Sides*
 - *2 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

Bar Closes a Half Hour before Event End Time

Gazebo Ceremony Rental with Chairs \$600

Vendor Meals \$80

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

Captain's Wedding Package

\$120 Per Person Monday-Thursday (50 Guest Minimum)

\$160 Per Person Friday/Saturday (100 Guest Minimum)

Children 10 and Under \$34

Facility Rental

- 6 Hours of Rental at Bard Mansion *(Additional Rental Time \$400/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
- 2 Entrees
- Prime Rib upgrade \$5 per person
- Dinner Rolls
- Coffee, Hot Tea, and Water
- 3 Additional Hours of Bartender Service *(with no host 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
- Bar Closes a Half Hour before Event End Time*
Gazebo Ceremony Rental with Chairs \$600 - Vendor Meals \$80

Bar Closes a Half Hour before Event End Time
Gazebo Ceremony Rental with Chairs \$600
Vendor Meals \$80

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

Classic Wedding Package

\$95 Per Person Monday-Thursday (50 Guest Minimum)

\$125 Per Person Friday/Saturday (100 Guest Minimum)

Children 10 and Under \$30

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 no host 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 \$600

Vendor Meals \$80

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

Basic Wedding Package

\$75 Per Person Monday-Thursday (50 Guest Minimum)

\$100 Per Person Friday/Saturday (100 Guest Minimum)

Children 10 and Under \$30

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 \$600

Vendor Meals \$80

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

