



Parq West

San Diego - Est. 1940

Wedding Packages 2018



ALL INCLUSIVE WEDDING PACKAGES

Parq West includes the following items in our Wedding Packages to complete your special day!

5 Hours of Event Time with Exclusive use of Ceremony & Reception Spaces

3 Hour use of Bridal Suite & Grooms Suite Prior to Event

1 Hour Rehearsal Prior to your Wedding Date (Subject to Availability)

Cocktail Hour Appetizers & Reception Entrees (Menu Options Below)

Seasonal Fruit Infused Water Station

Cake Cutting & Service

Coffee & Tea Station

Professional Service Staff

Tables & Chairs for up to 200 Guests

Colored Linen Tablecloths & Coordinating Linen Napkins

Place Settings with White China Plates & Silver Flatware

Use of Hall Audio System

Votive Candles & Food Station Decor

Labor, Service Charge & Taxes



COCKTAIL HOUR

BASED ON 1 HOUR OF SERVICE

TRAY-PASSED APPETIZERS (Please select 3 of the following)

GARDEN

- 'BTS' Bruschetta** | Chopped Tomatoes, Basil, Feta Cheese and Olive Tapenade
- Goat Cheese Crostini** | Fresh Pesto, Roasted Tomato, Roasted Garlic Slivers
- Stuffed Mushroom Cap** | Creamy Artichoke & Spinach Dip, Panko Crumbs, Truffle Essence
- Summer Watermelon Bite** | Humboldt Goat Cheese, Microgreens, Balsamic Drizzle
- Asian Spring Roll** | Rice Paper, Sweet Chili Sauce
- Crispy Polenta Cake** | Wild Mushroom Ragout, Fresh Parsley, Shaved Gruyere

FARM

- Angus Beef Slider** | Gorgonzola Cheese, Caramelized Onions, Chipotle Aioli
- Grilled Skirt Steak** | Homemade Chimichurri Sauce
- Tarragon Chicken Canape** | Crispy Phyllo Cup, Flame Grape
- Prosciutto Wrapped Fig** | Blue Cheese, Honey Drizzle
- Pesto Chicken Skewer** | Organic Chicken, Fresh Pesto, Roasted Tomato
- Breakfast Bite** | Fried Chicken, Buttermilk Waffle, Maple Drizzle

SEA

- Smoked Salmon Canape** | Whipped Cream Cheese, Fresh Dill, Cucumber Slice
- Toasted Coconut Shrimp** | Orange Mango Coulis
- Seared Sesame Crusted Ahi Tuna** | Wasabi Aioli, Wonton Crisp
- Lobster Bisque Soup** | Petite White Cheddar Grilled Cheese Bite
- Blue Swimmer Crab Cake** | Herb Remoulade
- Citrus Grilled Shrimp** | Avocado Relish, Cilantro



COCKTAIL HOUR

BASED ON 1 HOUR OF SERVICE

STATIONED APPETIZERS (Please select 1 of the following)

ARTISAN MEAT AND CHEESE BOARD

Wisconsin Cheddar, Muenster, Swiss, Pepper Jack and Fontina Cheeses
Peppered Salami, Mortadella and Sliced Prosciutto
Seedless Grapes, Fresh Strawberries, Dried Apricots
Served with Herb and Garlic Crostini and Water Crackers

FARMERS MARKET SPREAD

Sliced Carrots, Yellow Bell Pepper, Baby Tomato, Crisp Celery Cauliflower
English Cucumber, Asparagus Spears
Roasted Red Pepper Hummus, Garlic Hummus and Chunky Blue Cheese

TUSCAN STATION

Classic Tomato and Basil Bruschetta, Warm Spinach and Artichoke Dip,
Pesto and Pine Nut Spread, Black Olive Tapenade
Served with Sliced Baguettes and Water Crackers



DINNER BUFFET

BASED ON 1 ½ HOUR OF SERVICE

SALAD

(Please select 1 of the following)

Served with Artisan Rolls and Sweet Butter

BTS Classic Caesar | Chopped Romaine, Shaved Parmesan, Black Pepper, Avocado Caesar Dressing

San Diego | Mixed Greens, Toy Box Tomato, Marinated Mushrooms, Herb Croutons, Fig Vinaigrette

La Jolla | Butter Lettuce, Poached Pear, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Temecula | Baby Spinach, Carlsbad Strawberries, Feta Cheese, Focaccia Croutons, White Balsamic

MAIN STATION

(Please select 1 or 2 of the following depending on package selected)

Served with Sautéed Seasonal Vegetables and Herb Roasted Potatoes OR Chive Whipped Mashed Potatoes

Chicken Milanese | Candied Lemons, Shaved Parmesan, Reggiano Cheeses, Dijon Pan Sauce

Tuscan Garlic Chicken | Sautéed Spinach, Sundried Tomatoes, Roasted Garlic Cream Sauce

Cedar Plank Roasted Salmon | Citrus Seasoning, Herb Beurre Blanc

Pan Seared Salmon | Fresh Garlic, Chopped Basil, Roasted Tomato Chutney

Chargrilled Mahi Mahi | Tequila Lime Cream Sauce

Grilled Skirt Steak | Caramelized Onions, Sautéed Mushrooms, Red Wine Jus

Herb Crusted Flank Steak | Herb Butter

Chef's Carving Station (\$++) | Tenderloin of Beef, Creamy Horseradish, Merlot Demi-Glace

CAKE CUTTING AND COFFEE STATION

Fresh Brewed Regular and Decaf Coffee

Assorted Herbal Teas

Complimentary Cake Cutting Service



PLATED DINNER

SALAD

(Please select 1 of the following)

Served with Artisan Rolls and Sweet Butter

- BTS Classic Caesar** | Chopped Romaine, Shaved Parmesan, Black Pepper, Avocado Caesar Dressing
Gaslamp | Red & Green Romaine Bundle, Baby Tomato, Mushrooms, Parmesan Crisp, Balsamic
Old Town | Iceberg Wedge, Blue Cheese, Baby Tomato, Bacon Bits, Creamy Blue Cheese
Ocean Beach | Arugula, Feta Cheese, Roasted Beets, Candied Walnuts, White Balsamic Vinaigrette

MAIN ENTREE

(Please select 2 of the following for your guests, guest selections provided 2 weeks prior)

Served with Baby Red Roasted Potatoes with Rosemary and Roasted Baby Vegetable Bundle

- Chicken Roulade** | Goat Cheese, Arugula, Panko Bread Crumbs, Champagne Beurre Blanc
Organic Balsamic Chicken | Roasted Tomatoes, Artichoke, Roasted Garlic, Basil, Balsamic Glaze
Cedar Plank Salmon | Basil Parmesan Crust, Meyer Lemon Beurre Blanc
Roasted Tilapia | Seasonal Fruit Chutney, Citrus Herb Butter
Roasted Halibut (\$++) | Melon & Kiwi Salsa, Champagne Beurre Blanc
Grilled Filet Mignon (\$++) | Wild Mushroom Ragout, Shallot Demi-Glace
Braised Short Ribs (\$++) | Pomegranate, Red Wine Demi-Glace

CAKE CUTTING AND TABLESIDE COFFEE SERVICE

Fresh Brewed Regular and Decaf Coffee

Assorted Herbal Teas

Complimentary Cake Cutting Service



WEDDING ENHANCEMENTS

Parq West is happy to provide the following upgraded enhancements to make for a perfect day!

Belly Bar & Cocktail Tables with Coordinating Linen
Specialty Linen
Centerpieces
Wooden Vineyard Bar Fronts
Rustic Wood Dining Tables
Fruitwood Chiavari Chairs with Seat Cushion
LED Video Wall
Outdoor Patio Heaters



BAR PACKAGES

Parq West and Behind the Scenes Catering are fully licensed and properly insured. We offer a variety of bar packages with the professional staff necessary to accommodate your wedding needs.





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Wedding Packages 2018 Pricing

DINNER BUFFET

Package 1

1 Stationed Appetizer, 1 Entrée Buffet

Package 2

1 Stationed Appetizer, 2 Entrée Buffet

Package 3

3 Tray Passed Appetizers, 1 Entrée Buffet

Package 4

3 Tray Passed Appetizers, 2 Entrée Buffet



PLATED DINNER

Package 1

1 Stationed Appetizer, 1 Entrée Plated

Package 2

3 Tray Passed Appetizer, 1 Entrée Plated

Thank you for your interest in hosting your special day at Parq West.
All packages can be further customized based on a couple's vision,
taste preferences, and determined budget.

We look forward to working with you to plan the wedding of your dreams!



COMPANY INFORMATION

Behind the Scenes Catering and Event Management (BTS), headquartered in San Diego, has been serving the corporate, entertainment and private catering industry both locally and nationally for over 28 years. In June 2017, Parq West, formerly the San Diego Women's Club in Bankers Hill, was refurbished and restored.

Parq West is now an elegant venue offering full service events in a charming atmosphere.

Parq West is committed to being a partner to our clients, not simply your vendor. Our company remains committed to our clients and focused on creating efficiencies and cost savings for their events, without compromising the guest experience.

The key to our success is summed up in one word: "Flexibility." This is essential to the success of any event or celebration. We understand that the best-made plans will change. We pride ourselves that our experienced and well-trained staff is able to react to any request or change with ease. We are committed to providing your guests with comfortable, high quality food service while making sure our client's goals and expectations are exceeded.

For each client our menus are specially selected by our Executive Chef to accommodate diverse palates.

We use only the freshest ingredients in every menu item. For more information, background and details regarding Parq West, please visit our website at: www.ParqWestSD.com



VENUE OFFICE

Parq West
2557 Third Avenue
San Diego, CA 92103



EXCLUSIVE CATERING PARTNER

Behind the Scenes Catering & Events
9888 Waples Street
San Diego, CA 92121

For more information or to book your special day, please contact our
Venue Sales Manager:

Kira Holt, CMP
kira@btscenes.com
Direct: (619) 234-0510
Corporate: (858) 638-1400
www.ParqWestSD.com
www.BTScenes.com

