

A top-down photograph of a still life arrangement. In the center is a round, silver-colored tray with a dark, textured interior. Inside the tray sits a white ceramic plate. On the plate are two carnations: one is a large, fully bloomed pink flower, and the other is a green bud. A green stem with leaves and another bud extends from the plate across the tray. Scattered around the tray on a grey, textured surface are several pink flower petals and a few green buds. A piece of light pink fabric is visible on the left side.

Asilomar Weddings



Begin your wedding story at Asilomar

Congratulations on your engagement!

We are delighted to have you consider Asilomar. We understand that your wedding day is one of the most significant and beautiful days of your life, and we are committed to making it unique and memorable. From gourmet rehearsal dinners to farewell brunches, we do it all. Our knowledgeable staff will assist you with every event and detail.

We are located on 107 acres at the tip of the Monterey Peninsula. Asilomar's spectacular oceanfront location and natural sand dunes sit against the stunning backdrop of the Pacific Ocean tide pools. Asilomar is the ideal setting for your wedding weekend.

At Asilomar, we understand that every couple is unique and your wedding events should reflect that. We offer a range of venues and special enhancements to emulate your personal style. For instance, you may choose to hold your ceremony outdoors under our beautiful Grand Cypress, or on the white sand of Asilomar beach overlooking the Pacific Ocean. If your dream wedding is a bit more traditional, our historic Grace Dodge Chapel, with its vaulted ceiling and forest backdrop may be just what you have in mind.

After your celebration, we'll help you plan the perfect rehearsal dinner, reception and farewell brunch in one of our numerous event spaces to meet wedding party size and needs. Our event spaces offer a unique dining experience that can be customized for every taste and budget.

Complete the weekend with some classic Asilomar and Monterey Bay experiences; s'mores by the fire, volleyball on the beach, kayaking on the bay or a visit to the tasting room of one of our many local wineries. We'll be happy to assist you with recreational recommendations and local knowledge.

A special thanks to Laura Hernandez Photography for her amazing images used throughout this booklet.



**888.635.5310
800 Asilomar Avenue,
Pacific Grove, CA 93950**



Why Asilomar?

Stunning backdrop: sand dunes, tide pools and the Pacific Ocean

Activities for friends and family that create an unforgettable weekend

Easy access from the Bay Area or Monterey Airport

Friendly, experienced staff with years of experience will help you customize the events and details of your wedding.

*Start your married lives together
with the spectacular backdrop of the Pacific Ocean*

All Wedding Packages Include

Celebration toast

Complimentary cake cutting

Cocktail rounds, dining rounds, chairs

China, glasses and silverware

White linens and napkins

Accommodations for the wedding couple on wedding night

Our wedding specialists will assist you in deciding which venue and location is best for each of your wedding events. The following information is an overview of our services, facilities and menus.

Please Read This Important Information

All prices are subject to 20% Food and Beverage Administrative Fee and Applicable Taxes.

Prices Valid 1/1/2023 – 12/31/2024

Read the Terms and Conditions for full contract disclosures and other important information

Wedding Day





Wedding Ceremony Locations

Asilomar Beach or Grand Cypress Meadow

White resin chairs and structural arch

Up to 50 guests \$2,000

Up to 100 guests \$2,800

Up to 120 guests \$3,000

Wedding Reception Locations

Surf & Sand Dining Room

Up to 40 guests

Historic Scripps Dining Room & Patio

Up to 40 guests

Seascape Dining Room

Up to 120 guests

Additional spaces may be available.

● Please share your needs and we may be able to accommodate larger events.



Asilomar Culinary

Asilomar is located in a culinary paradise. We are in close proximity to one of the largest and most important agricultural areas in the country, giving us access to a wealth of fresh and local produce. We have long-standing relationships with local farms and are dedicated to sustainable seafood practices through the Monterey Bay Aquarium's Seafood Watch.

Additionally, Monterey County was named one of the "Top 10 Wine Travel Destinations in the World" by Wine Enthusiast, and is one of the largest wine growing and producing regions in California. You'll find many of these excellent wineries represented in our wine list.

All of our menus are inspired by our local surroundings. From traditional to unique, you'll find menu options that compliment your style. Additionally, we offer opportunities to upgrade or add a signature touch to your special day.

Chef David Baron

A San Francisco Bay Area native, Chef David Baron was born into a kitchen that combined the old-world traditions of two distinctly diverse cultures, with parents originating from both the Philippines and Nicaragua. Throughout his childhood, Baron saw firsthand, the limitless possibilities of the culinary world and quickly fostered a passion for experimenting with taste, flavor, and textures.

The rich landscape of the San Francisco Bay Area fostered his talents and inspired him to develop a keen appreciation for naturalism and a desire to embrace the abundant resources of his surrounding local area. His love for foraging, capturing the essence of fresh seafood, and cooking from the hearth, stems from the connection he identifies between food and nature.

As a well-known and locally celebrated chef in the Monterey area, Baron has worked for notable restaurants locally and internationally. Aqua, Atelier Crenn, and COI in San Francisco, La Bouitte in Savoie France, Casanova restaurant in Carmel, and most recently as Food and Beverage Director overseeing operations for several local resorts.

Now, as the Executive Chef for Asilomar, David Baron has embraced our "refuge by the sea" and lends his culinary brilliance to one of the most important historical pillars of Asilomar, sustenance.

Wedding Reception





White Sands Reception

Butler Passed Hors D'Oeuvres

~ Select Three ~

Chilled Beef Tenderloin

Horseradish cream, crostini 165 cal

Ahi Tuna Poke

Wakame, daikon, crisp wontons 170 cal

Curry Chicken-Phyllo Cup

Apricots, California almonds, lemon aioli 296 cal

Chicken Satay

Thai curry peanut sauce 147 cal

Salinas Valley Spinach Stuffed Mushroom

Regianno 43 cal

Spanakopita

Spinach, feta flaky pastry 58 cal

Vegetarian Spring Rolls

Ponzu sauce 122 cal

continued...



White Sands Reception

Dinner Buffet

Central Coast Baby Lettuces

Shaved fennel, roasted beets, California citrus, toasted walnuts,
Pt. Reyes blue cheese & sherry vinaigrette 140-227 cal

Grilled Asparagus Salad

Mixed chicories topped with pine nuts, grape tomatoes, and red radish
Lemon parmesan vinaigrette 232 cal

Artisan-Baked Breads & Rolls

Local honey butter 148 cal

California Chicken Breast

Wild mushroom ragout 147 cal

Grilled NY Strip Steak

Red wine sauce, crispy onions 297 cal

Baked Fisherman's Catch in Herbs de Provence

Local and sustainable 137 cal

Garden Vegetable Pistou

Farmers' choice vegetables, red quinoa pilaf, herb coulis 180 cal

Roasted New Potatoes

Simple parsley, olive oil and cracked pepper butter 106 cal

Fresh-Brewed Regular & Decaffeinated Coffee, TAZO Hot Teas

1-3 cal

\$102 per person



Pearl Plated Dinner

Butler Passed Hors D'Oeuvres

~ Select Three ~

Chilled Beef Tenderloin

Horseradish cream, crostini 165 cal

Ahi Tuna Poke

Wakame, daikon, crisp wontons 170 cal

Curry Chicken-Phyllo Cup

Apricots, California almonds, lemon aioli 296 cal

Chicken Satay

Thai curry peanut sauce 147 cal

Salinas Valley Spinach Stuffed Mushroom

Regianno 43 cal

Spanakopita

Spinach, feta flaky pastry 58 cal

Vegetarian Spring Rolls

Ponzu sauce 122 cal

Beginnings

~ Select a Soup or Salad ~

~ spring/summer ~

Heirloom Tomato Bisque Soup

Basil essence 221 cal

~ fall/winter ~

Butternut Squash Soup

crème fraiche 73 cal

Organic Butter Lettuces & Treviso Salad

Candied pecans, goat cheese, champagne vinaigrette 406 cal

Salinas Valley Hearts of Romaine Salad

Herbed croutons, parmesan crisp, classic Caesar dressing 240 cal

Citrus Beet Salad with Central Coast Baby Lettuces

Sherry vinaigrette 209 cal

Artisan-Baked Breads & Rolls

Local honey butter 148 cal

continued...



Pearl Plated Dinner

Seasonal Entrées

~ Select Two ~

Grilled 8 oz Beef Tenderloin

424 cal

~ spring/summer ~

Whipped Yukon Gold potatoes, broccoli di ciccio, mushroom ragout 335 cal

~ fall/winter ~

Au gratin potatoes, blue lake beans, wild mushrooms, sauce bordelaise 320 cal

Lemon-Thyme Roasted Chicken

Free range 210 cal

~ spring/summer ~

Whipped Yukon Gold potatoes, broccoli di ciccio, mushroom ragout 237 cal

~ fall/winter ~

Au gratin potatoes, blue lake beans, wild mushrooms,
sauce bordelaise 294 cal

Grilled Fisherman's Catch Herbs de Provence

Local and sustainable 195 cal

~ spring/summer ~

French lentils with truffle, local asparagus, parmesan sauce 442 cal

~ fall/winter ~

Mushroom rice pilaf, roasted Brussels sprouts, sauce verte 328 cal

Seasonal Vegetarian Entrées

~ One Vegetarian Option Included ~

Garden Risotto with Asparagus

Sweet peas, morels, baby spinach 335 cal

Moroccan Stew

Quinoa pilaf, toasted almonds, vegan cilantro pesto 334 cal

continued...



Pearl Plated Dinner

Fresh-Brewed Regular & Decaffeinated Coffee, TAZO Hot Teas

1-3 cal

\$120 per person



Beverage/Bar





Spirits

Premium Spirits

Absolut Vodka, Myer's Platinum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red, Label Scotch, Bulleit Bourbon, Seagram's VO Blended Whiskey, Jameson Irish Whiskey, Hornitos Tequila, Paul Masson Brandy 56-122 cal

Top Shelf

Ketel One Vodka, Captain Morgan Silver Rum, Captain Morgan Private Stock Spiced Rum, 209 Gin, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Hennessy VS, Crown Royal Blended Whiskey, Don Julio Blanco Tequila 56-122 cal

Domestic & Premium Beer

Local Craft Draft, Bud Light, Anchor Steam, Heineken, Blue Moon Belgian White, Corona, Sierra Nevada (*Selections subject to change or availability*) 144-175 cal

If you are interested in alternate brands please contact your Event Manager for pricing upon availability.



Open Bar

Full Cocktail Bar

~ Spirits, Beer, Wine, Sodas, Water ~

Top Shelf

One hour—\$25 per guest

Each additional one hour—\$18 per guest

Premium

One hour—\$22 per guest

Each additional one hour—\$15 per guest

Wine & Beer Bar

~ Beer, Wine, Sodas, Water ~

One hour—\$18 per guest

Each additional one hour—\$14 per guest

Hosted Bar

Premium spirits—\$11 Top shelf spirits—\$12

Domestic beer—\$7 Premium beer—\$8

House wine—\$10 Premium wine—\$12

Assorted sodas—\$4.50

Bottled water—\$4.50

Cash Bar

Premium spirits—\$12 Top shelf spirits—\$13

Domestic beer—\$8 Premium beer—\$9

House wine—\$11 Premium wine—\$13

Assorted sodas—\$4.50

Bottled water—\$4.50

- Full Cash Bars and Beer & Wine Cash Bars require a minimum of \$350 & \$150 in bar sales respectively. If minimum is met, no additional fees apply. If minimum is not met, client pays the difference between bar sales and minimum.

Cherish your wedding memories on your first anniversary

You're invited for a complimentary stay at Asilomar on your one-year anniversary!

As a special thank you for choosing Asilomar, we'd like to invite you back for a free one night's stay. Come celebrate your anniversary and reminisce about your wedding day!

Share your photos with us. Email AsilomarWeddings@aramark.com or [#AsilomarWeddings](https://www.instagram.com/AsilomarWeddings)



Terms and Conditions

Your Event Manager: Your event manager understands that this event is very special to you and is committed to ensuring the success of your wedding. Please feel free to use your event manager as a guide to help you with the many details of planning your most important day.

Menu Selections: To ensure availability of specific items, we ask that final menus be selected a minimum of 14 days prior to your function. This will allow your event manager to finalize details of your wedding well in advance.

Minimums and Guarantee: To help us make your day truly memorable, we ask your cooperation in providing the projected number of guests and menu selections 21 days prior to your event. The final guaranteed number of guests will need to be given to Asilomar by 12 noon, 72 business hours prior to your event. This number is your guarantee and may not be lowered. If a final guaranteed number of guests is not received by the due date, the initial contracted guarantee will become the final number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance whichever is greater.

Alcoholic Beverages: It is our policy of Asilomar that all alcoholic beverages are purchased through Asilomar. We are proud to offer a wide variety of beer, wine and spirits. We are happy to make arrangements in advance to meet your needs.

Cash Bar: Cash Bars require a minimum of \$350 in bar sales. Beer and wine only Cash Bars require a minimum of \$150 in bar sales. If minimum is met, no additional fees apply. If minimum is not met, client pays the difference between bar sales and minimum. If you are interested in alternate brands please contact your Conference Services Manager for pricing upon availability.

Entertainment Policy: Live and recorded entertainment is welcome for the ceremony and reception. State Park guidance is that music should end by 10:00 pm under local ordinances; however, please notify us if you wish to extend and we can ask for pre-approval from California State Parks. We ask that all musical entertainment be discussed with your event planner to ensure we have adequate power, set up and accommodation.

Dance Floor: All of our reception rooms feature wood flooring, perfect for dancing.

First Year Anniversary Offer: Based on availability. Please contact your event manager for details.

Parking: Asilomar is pleased to offer complimentary parking for meetings and events. Parking is available in two underground parking structures (Lot D and Lot K) as well as throughout the property in 12 different parking lots. We have approximately 400 parking spaces on the property as well as street parking around the facility. Our property has two Electric Vehicle Charging Stations located in Lot C and in underground Lot K. Maps can be provided for easy access.

Service Charge: All food and beverage prices are subject to a 20% food and beverage administrative fee and applicable sales tax. Please note that the food and beverage administrative fee is taxable. The food and beverage administrative fee is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this service charge is distributed to employees who support the event.

FDA Calorie Needs & Nutrition Statement: 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Prices Valid 1/1/2023 - 12/31/2024