CONFERENCES & MEETINGS

Breakfast	Includes three hours of event time
CONTINENTAL BREAKFAST Fresh fruit, breakfast breads & pastries, yogurt & granola Served with juice, coffee, & tea	\$19.98 Per Perso
HOT BREAKFAST BUFFET Fresh fruit, breakfast breads & pastries, scrambled eggs, breakfast potatoes, crisp ba Served with juice, coffee, & tea	acon & breakfast sausage \$23.98 Per Perso
Lunch	Includes three hours of event tim
BUFFET LUNCH Your choice of entrée served with six assorted salads, freshly baked bread & butter, seasonal vegetables	potatoes or rice, & \$27.98 Per Perso
PLATED LUNCH A first course of our signature vinaigrette salad served with fresh baked bread & butt selection of chicken entrée from our plated meal menu. Served with potatoes or rice	
Appetizer Reception In	ncludes two hours of event time with cocktail-style set u
LIGHT HORS D'OEUVRES PARTY Your choice of six items from our appetizer menu served at display stations & hand population to add a cash or open bar	passed \$19.98 Per Perso
Meetings	
FULL DAY PACKAGE (Eight Hours) Includes continental breakfast, plated or buffet lunch and choice of breaktime bites	\$36.98 Per Perso
HALF DAY PACKAGE (Five Hours) Includes your choice of hot breakfast buffet, OR plated or buffet lunch, and choice or	of breaktime bites \$30.98 Per Person
A La Carte Additions Available	e with the purchase of a meal service or meeting packag
AFTER MEETING COCKTAIL HOUR One hour of beer, wine & well spirits, plus your choice of four options from our appe	stizer menu \$18.98 Per Perso
	\$4.98 Per Persor Break - Assortment of s, brownies, & protein bars

Venue Fee	MON-THU DAY	MON-THU EVE	FRI/SUN	SAT
Venue rental must be combined with meal service	\$595	\$1,295	\$2,495	\$3,995

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% service fee and tax. Total spend minimums apply. Prices valid for events celebrated between January 1, 2023 & December 31, 2023.





BANQUETS & GALAS

Lighter Fare		Available for weekdays or weekend lunch. I	Includes th	ree hours of event time
LUNCH BUFFET	six assorted salads, 1	freshly baked bread & butter, potatoes or rice, &		\$27.98 Per Person
		fresh-baked bread & butter, followed by your rved with potatoes or rice and seasonal vegetables	6	\$27.98 Per Person
DELI BUFFET Gourmet slices of ham, turkey, salami, r Served with four assorted salads	oast beef, assorted	cheese, and a variety of bread & condiments.		\$28.98 Per Person
Classic Meals			Includes f	our hours of event time
SIGNATURE BUFFET	_	station served with eight assorted salads, freshly les		\$30.98 Per Person
PLATED DUET MEAL A first course of your choice of salad second entrées. Served potatoes or rice, & seas		ed bread & butter followed by your selection of two	0	\$33.98 Per Person
SPECIALTY BUFFET Looking for something a little different? Choose one of our specialty buffets - Fi	esta, Summer Grill E	BBQ, Island Luau, or Epic Brunch		\$31.98 -\$33.98 Per Person
All-Out Occasion			Includes 1	five hours of event time
PARTY MENU Select six items from our appetizer mer Your choice of Signature Buffet or Plate		an hour before meal service.		\$38.98 Per Person
APPETIZER PARTY With a dozen options for your guests, th な variety of domestic and imported ch な rainbow vegetable platter with pest か an array of fresh sliced fruit with hor	neese with crackers o hummus	s a complete meal and includes: ☆ your choice of eight items from our appetizer ☆ custom pasta station ☆ carving station of roast beef, pit ham, or roast		\$41.98 Per Person

Venue Fee	MON-THU DAY	MON-THU EVE	FRI/SUN	SAT
Venue rental is combined with meal service	\$595	\$1,295	\$2,495	\$3,995

All served with coffee, tea and water. Additional rental time can be added as needed.

Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown.

All prices subject to 22% service fee and tax. Total spend minimums apply.

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DELICIOUS DECADENCES

Specialty Buffets	
EPIC BRUNCH Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings	\$33.98
SUMMER GRILL BBQ Santa Maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread	\$33.98
FIESTA Chicken chile verde and beef barbacoa served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa	\$32.98
ISLAND LUAU Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, six luau salads, & fresh baked bread	\$31.98

Desserts			
DESSERT BUFFET Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a	\$8	COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars. Served family-style	\$4
variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests		INDIVIDUAL DELIGHTS Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on	\$6
DONUT STATION Fun display of fresh-baked donuts	\$3	dessert plates for each guest	

Popular Upgrades			
Champagne Welcome	\$4	Accent Lighting	\$450
Bloody Mary & Mimosa Bar(one Hour only)	\$10	Fresh Floral Centerpieces	\$7
Upgraded Carving Station with Prime Beef Au Jus	\$5	Upgraded Chairs	\$5
DJ & MC Services	\$975	Specialty Linens	VARIES

Open Bar	One Hour	Full Event
Beer, Wine, Soda & Well Spirits	\$18	\$28
Beer, Wine, Soda & Top-Shelf Spirits	\$24	\$39

All Prices = Per Person, except DJ & MC Services and Accent Lighting

Many of our menu items can be adjusted to accommodate allergen specific diets. Ask for details when planning your meal.

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EVENT OPTIONS

Why Clients Choose Us

We have a talented and experienced team to take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events, easily! Let us know what you need and we will strive to bring your vision to life. We're here to help make you look good.

Milestone Celebrations

We're here to create spectacular events, our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment!

With a choice of beautiful outdoor patios and stunning ballrooms, we make every size and style of celebration feel spectacular. Skip another typical event and commemorate you or your loved one's latest milestone in style.



Meetings & Entertaining



Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing.

Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need

Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.

... and so much more

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Galas & Fundraisers
- Special Occasions
- Birthdays & Anniversaries
- Weddings & Vow Renewals
- Photo & Video Shoots
- Corporate Events



Carlsbad Windmill

WEDGEWOOD
MEETINGS & EVENTS

ENTICING ENTRÉES

Salads	Plated	Buffet
Signature Vinaigrette & Ø Ø		
Classic Caesar Salad		
Raspberry Walnut ₩ Ø ♥		
Assorted Salads		

All plated and buffet meals served with fresh-baked dinner rolls & butter. All entrées served with a choice of rice or potatoes, & seasonal vegetables.

Entrées	Plated	Buffet
Rosemary Garlic Herb Chicken 🦋		
Charred Lemon Chicken Piccata	0	
Chicken Cordon Bleu with Chardonnay Sauce	0	
Panko Parmesan Crusted Chicken with Sherry Cream ☆	0	
Cremini Mushroom Chicken Marsala	0	0
Braised Beef Short Rib ₩ ☆		
Roasted Petite Filet Mignon with Savory Demi-Glace		
Alaskan Cod with Grape Tomato Vinaigrette 🦋		
Oven-Roasted Salmon with Tarragon Butter Sauce & ☆	0	
Portobello Polenta Stack Marinara 🏿 🗷 🗸	0	
Five-Cheese Tortellini Pesto Parmesan ♀		

Carving Station Options	Buffet
Pit Ham with Pineapple Glaze #	
Oven-Roasted Turkey with Gravy	
Herb-Crusted Beef Tenderloin Au Jus 🖋 upgrade	
Roast Beef Au Jus with Creamed Horseradish 🖋	
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish 🦸 🏠 UPGRADE	0

₩ Gluten -Free	√ Vegetarian	
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Carlsbad Windmill



APPEALING APPETIZERS

Chilled	
Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips 🛛 🛩	
Variety of Domestic & Imported Cheese with Crackers ♀	
Rainbow Vegetable Platter with Pesto Hummus Dip 😽 🦋	
Fresh Mozzarella & Grape Tomato Caprese Skewers 🜳	
Ahi Tuna Sashimi Wontons with Wasabi Cream* ☆	
Array of Fresh Sliced Fruit with Honey Yogurt 战 🗷	
Roma Tomato & Fresh Basil Bruschetta 🛛 🗸	
Balsamic & Strawberry Crostini 🜳	
Smoked Salmon Canapés 🚜	
Mini Shrimp Tostadas	

Hot	
Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce &	
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce	
Pulled Pork Canapés with Pineapple Salsa	
Mini Crab Cakes with Spicy Remoulade	
Chicken & Waffles with Bourbon Syrup	
Spicy Jamaican Jerk Chicken Skewers 🦋	
Mac & Cheese Panko Croquettes マ ☆	
Sweet & Tangy BBQ Meatballs	
Bacon Wrapped Wild Scallops # ☆	
Brie & Apple Phyllo Kisses ♥	
Pork Belly BLT Crostini	



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