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# WEDDING PACKAGES

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# WEDDING PACKAGE A

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**Lunch** \$43 per person • **Dinner** \$47 per person • **Minimum of 100 Guests**

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## **Cheese Tray**

imported and domestic cheese and gourmet crackers garnished with fruit

## **SALAD** select one

### **House Salad**

baby greens, cucumbers, carrots, and tomatoes served with raspberry vinaigrette or ranch dressing

### **Classic Caesar**

parmesan crust, tomatoes and seasoned croutons

## **CHOICE OF ENTRÉE**

### **Chicken Marsala**

mushrooms served with marsala wine sauce

### **Oven Roast Tri Tip of Beef**

burgundy reduction

### **Swai Fillet**

lemon cayenne pepper sauce

## **CHOICE OF SIDE**

### **Mashed Potatoes**

### **Rice Pilaf**

### **Red & White Rosemary Potatoes**

*served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service*

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## **INCLUDES**

**Complimentary Hotel Room** one-night stay including a bottle of champagne and chocolate-dipped strawberries in room for the couple

**Room Rates** special rates for 10 or more rooms for family and guests

**Catering Staff** dedicated to oversee every aspect of your special day

**Champagne Toast** one glass of Champagne or cider for each guest

**Tiered Wedding Cake** includes cake and cake cutting, provided by tropicana's bakery

### **Dance Floor**

**Valet Parking** up to five complimentary valet parking for you and your family

**Guest Parking** complimentary self-parking

**Spa Treatment** enjoy exclusive spa rates for you and your bridal party

**Menu Tasting** scheduled menu tasting for four

**Tables** round table seating and flatware for 8-10 guests per table: cake table, gift table, head table and registration table

**Linen** white, ivory or black tablecloths and napkins

**Lycra Seat Covers** white, ivory or black with choice of colored band

# WEDDING PACKAGE B

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**Lunch** \$49 per person • **Dinner** \$54 per person • **Minimum of 100 Guests**

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## BUTLER-PASSED HORS D'OEUVRES select two

### Thai Coconut Shrimp

sweet chili sauce

### Pulled Pork & Gouda Sliders

### Thai Chicken Satay

cucumber salad served with peanut sauce

### Pan Seared Pork Dumplings

ponzu sauce

### Vegetable Egg Rolls

## SALAD select one

### Wine Country Salad

baby greens wrapped in cucumber, candied walnuts, dried cranberries, and crumbled bleu cheese served with raspberry vinaigrette or ranch dressing

### Classic Caesar

parmesan crust, tomatoes and seasoned croutons

## CHOICE OF ENTRÉE

### Champagne Chicken

green grapes served with creamy garlic champagne sauce

### Braised Short Rib

burgundy reduction

### Swai Fillet of Sole Florentine

spinach, bacon and pine nuts served with lemon wine cream sauce

## CHOICE OF SIDE

### Mashed Potatoes

### Rice Pilaf

### Red & White Rosemary Potatoes

*served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service*

## INCLUDES

**Complimentary Hotel Room** one-night stay including a bottle of champagne and chocolate-dipped strawberries in room for the couple

**Room Rates** special rates for 10 or more rooms for family and guests

**Catering Staff** dedicated to oversee every aspect of your special day

**Champagne Toast** one glass of Champagne or cider for each guest

**Tiered Wedding Cake** includes cake and cake cutting, provided by tropicana's bakery

### Dance Floor

**Valet Parking** up to five complimentary parking for you and your family

**Guest Parking** complimentary self-parking

**Spa Treatment** enjoy exclusive spa rates for you and your bridal party

**Menu Tasting** scheduled menu tasting for four

**Tables** round table seating and flatware for 8-10 guests per table: cake table, gift table, head table and registration table

**Linen** white, ivory or black tablecloths and napkins

**Chiavari Chairs** mahogany, silver or gold

# WEDDING PACKAGE C

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**Lunch** \$52 per person • **Dinner** \$57 per person • **Minimum of 100 Guests**

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## BUTLER-PASSED HORS D'OEUVRES select three

### Thai Coconut Shrimp

sweet chili sauce

### Pulled Pork & Gouda Sliders

### Thai Chicken Satay

cucumber salad served with peanut sauce

### Pan Seared Pork Dumplings

ponzu sauce

### Vegetable Egg Rolls

## SALAD select one

### Wine Country Salad

baby greens wrapped in cucumber, candied walnuts, dried cranberries, and crumbled bleu cheese served with raspberry vinaigrette or ranch dressing

### Classic Caesar

parmesan crust, tomatoes and seasoned croutons

## CHOICE OF ENTRÉE

### Filet Mignon

gorgonzola butter crust served with cognac sauce

### Atlantic Salmon

prima donna sauce

### Chicken Cordon Bleu

ham and cheese served with mushroom cream sauce

## CHOICE OF SIDE

### Mashed Potatoes

### Rice Pilaf

### Red & White Rosemary Potatoes

*served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service*

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## INCLUDES

**Complimentary Hotel Room** one-night stay in the classic suite; including a bottle of champagne and chocolate-dipped strawberries in room for the couple

**Room Rates** special rates for 10 or more rooms for family and guests

**Catering Staff** dedicated to oversee every aspect of your special day

**Champagne Toast** one glass of Champagne or cider for each guest

**Tiered Wedding Cake** includes cake and cake cutting, provided by tropicana's bakery

**Dance Floor**

**Valet Parking** up to five complimentary valet parking for you and your family

**Guest Parking** complimentary self-parking

**Spa Treatment** enjoy exclusive spa rates for you and your bridal party

**Menu Tasting** scheduled menu tasting for four

**Tables** round table seating and flatware for 8-10 guests per table: cake table, gift table, head table and registration table

**Linen** white, ivory or black tablecloths and napkins

**Chiavari Chairs** mahogany, silver or gold

**10-Foot Backdrop** behind head table

# WEDDING BUFFET PACKAGE

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**Lunch** \$56 per person • **Dinner** \$61 per person • **Minimum of 100 Guests**

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## BUTLER-PASSED HORS D'OEUVRES select two

### Thai Coconut Shrimp

sweet chili sauce

### Pulled Pork & Gouda Sliders

### Thai Chicken Satay

cucumber salad served with peanut sauce

### Pan Seared Pork Dumplings

ponzu sauce

### Vegetable Egg Rolls

## SALAD

### House Salad

baby greens, cucumbers, carrots, and tomatoes served with raspberry vinaigrette or ranch dressings

### Classic Caesar

parmesan crust, tomatoes and seasoned croutons

## CHOICE OF ENTRÉE select two

### Oven Roasted Tri Tip of Beef

burgundy reduction

### Pasta Primavera

creamy pesto sauce

### Champagne Chicken

green grapes served with creamy garlic champagne sauce

### Swai Fillet

lemon cayenne pepper sauce

### Chicken Marsala

mushroom cream reduction

## CHOICE OF SIDE

### Mashed Potatoes

### Rice Pilaf

### Red & White Rosemary Potatoes

*served with fresh seasonal vegetables, fresh rolls and butter, iced water, freshly brewed coffee and hot tea service*

## INCLUDES

**Complimentary Hotel Room** one-night stay in the classic suite; including a bottle of champagne and chocolate-dipped strawberries in room

**Room Rates** special rates for 10 or more rooms for family and guests

**Catering Staff** dedicated to oversee every aspect of your special day

**Champagne Toast** one glass of Champagne or cider for each guest

**Tiered Wedding Cake** includes cake and cake cutting, provided by tropicana's bakery

### Dance Floor

**Valet Parking** up to five complimentary valet parking for you and your family

**Guest Parking** complimentary self-parking

**Spa Treatment** enjoy exclusive spa rates for you and your bridal party

**Menu Tasting** scheduled menu tasting for four

**Tables** round table seating for 8-10 guests per table: cake table, gift table, head table and registration table

**Linen** white, ivory or black tablecloths and napkins

**Lycra Seat Covers** white, ivory or black with choice of colored band

# VEGETARIAN & CHILDREN'S SELECTIONS

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## PLATED VEGETARIAN OPTIONS

includes fresh rolls and butter, coffee and tea service

### Pasta Primavera Alfredo

fusilli pasta served with rich creamy garlic sauce and fresh vegetables

(may be prepared in tomato-basil marinara sauce)

### Vegetarian Lasagna

lasagna noodles, mozzarella cheese, served with tomato chive cream sauce and roasted vegetables

### Steamed Garden Vegetable Plate

array of fresh garden vegetables

## CHILDREN'S OPTIONS (ages 3-10) includes fresh fruit cup and milk

### Chicken Tenders

**lunch** \$18 • **dinner** \$24

served with french fries

### Spaghetti & Meatballs

**lunch** \$18 • **dinner** \$24

### Chicken Fettucini

**lunch** \$18 • **dinner** \$24



# WEDDING ENHANCEMENTS

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**Tropical Punch** \$35/gal.

fresh fruit garnish

**Chiavari Chairs** \$6 ea.

gold, silver, or mahogany with white or ivory cushion

**Satin Overlay** \$8/table

array of colors; designed overlays priced individually

**Chair Covers** \$3.50 ea.

**10-Foot Backdrop** \$200

**12-Foot Backdrop** \$350



# GENERAL INFORMATION

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## BILLING & DEPOSITS

Billing arrangements for all events must be made in accordance with hotel policies. A 25 % deposit is required at the time of signing the contract or Banquet Event Order (BEO). All advance deposits are considered non-refundable and non-transferable. Full amount is due 30 days prior to the event along with the credit card authorization form for any additions and guest count increases. All requests for direct bill must be authorized by our credit department 30 days prior to the event date.

## FOOD

The Hotel & Casino must supply all food and beverage items. Menu selections, room requirements, and all other arrangements must be received 30 days prior to the event date. Our catering menus are suggested for your consideration, however if you prefer we would be pleased to tailor a menu for your review.

## BEVERAGE

The Bicycle Hotel and Casino, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the Hotel alcoholic beverage license) the Hotel and Casino will require that the beverages be supplied and dispensed only by Hotel and Casino's staff. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to an obviously intoxicated guest. There is a bar minimum of \$500 required on all banquet bars.

## GUARANTEES

The exact number of attendee's is required 72 hours prior to the event date. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. The Hotel will set up 5% over the meal final guarantee figure; however food is prepared for the guarantee only. If the guaranteed attendance is not received in the catering office, the expected number of people will serve as your guarantee.

## DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, and tacks or any other substance. No confetti, bird seeds, pyrotechnics, bubbles, or fog machines. A \$ 500.00 clean up fee will be charged to the client, if this policy is compromised. Please consult with the catering department should you need assistance in finding a florist, decorator or entertainment.

## LOST AND FOUND

The Security Office administrates the Lost and Found. The Hotel cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to, or following your banquet or meeting function. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended anytime.

## FUNCTION ROOM AND SET-UP FEES

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the banquet function room. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. A function room set-up fee will be charged where applicable.

## ENGINEERING OR AUDIO VISUAL

Special engineering requirements must be specified to our Catering Department at least 72 hours prior to the event date. Audio-Visual requirements are available through our in-house department. Price list available and quoted upon request. A \$ 50.00 Electrical/Sound patch fee will apply for all outside audio-visual equipment.

## LIABILITY

The Bicycle Hotel and Casino reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto Hotel premises.

## SERVICE CHARGE AND SALES TAX

All Food and Beverage functions including Meeting Room rental and Audio/Visual are subject to 10% service fee, 11% facilities fee and applicable sales tax. All buffet meals functions under 50 people are subject to a labor charge.

## CANCELLATION POLICY

Should it be necessary to cancel an event function after you have signed the Contract or BEOs, the Hotel will be entitled to fees based upon contracted amount for food, beverage, room rental, miscellaneous and/or audio-visual.

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For more information or to book your wedding today, please contact Laura Lovato at [llovato@thebike.com](mailto:llovato@thebike.com) or call (562) 806-4646 ext. 7219.

