



## Special Event Information 2009-2010

### The Hamlet at Moonstone Gardens

A unique restaurant on three-acres of exotic cactus and succulent gardens situated on a bluff overlooking the Pacific Ocean

Our **Lower Dining Room** enjoys a sweeping ocean-view and comfortably seats up to 60 guests. Adjacent to the dining room is an intimate bistro-style full service cocktail bar with beautiful doors opening onto the garden patio.

Our **Gardens and Lower Bar** is a perfect place to greet your guests and enjoy a cocktail hour and Hors D'oeuvres before the meal is served. The gardens provide a beautiful setting for a wedding ceremony and events. A 20'x30' wood platform deck situated in front of a stone waterfall with views of the surrounding hills makes for an unforgettable backdrop to exchange vows. We provide up to 35 chairs in the garden with plenty of standing room.

Our **Upstairs Dining Room** comfortably seats 75 guests and enjoys majestic, ocean, mountain, and garden views from every table. An elegant full service cocktail bar curves the length of the ocean front windows, a comfortable place to whale watch and to savor extraordinary California sunsets.

**Rental Fees: 4 hour maximum**

Downstairs Dining	Bistro-Style Bar	Top Floor Dining Room	Garden & Deck	Over Time or early arrival/set up
\$500.00	\$200.00	\$7000.00	\$300.00	\$100.00 Per hr.

- A \$200.00 nonrefundable deposit is required to reserve the date with us; deposit will be deducted from final bill. We accept Visa & MasterCard, check, or cash.
- We require your guest count 2 weeks prior to your function. This will be your final guarantee and represents the minimum number of guests for which you will be required to pay.
- We generally dress our tables in navy blue linen; there is a \$75.00 charge to customize linen.
- You are welcome to arrange your own flowers, or have a local florist do so.
- We charge \$2.00 per person to cut and serve a wedding or celebratory cake
- Decorations may be placed 2 or more hours before event or earlier if the event space is available, and removed immediately after the event. You may use non-permanent paper tape

- or push pins at wood seams only to affix decorations. A charge will be incurred for any permanent damage to walls or furniture.
  - We welcome the use of natural birdseed or real flower petals in the garden, no products of this nature are allowed indoors. Absolutely no glitter or confetti indoors or out.
  - References available for musicians, florists, bakers, and ministers.
  - Please remember that the weather in Cambria is unpredictable and advise your guests.
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## Lunch Menus

Include choice of coffee, iced tea, or soda  
Price does not include 20% gratuity, sales tax or site fees

### Garden Lunch \$18

**Fish & Chips** served with our house-made Coleslaw, cocktail, and tartar sauce.

**Classic Quiche Lorraine** with apple wood smoked bacon and Swiss cheese served with fresh fruit and Coleslaw (it may be necessary to get an accurate count of quiche orders as we bake fresh daily).

### Moonstone Lunch \$20

**Fish & Chips** served with our house-made Coleslaw, cocktail, and tartar sauce.

**Brisket of Beef** Open faced on sourdough bread with creamy horseradish, Coleslaw, and home fries.

**Asian Chicken Salad** Cashews, bean sprouts, and Mandarin oranges with homemade sesame dressing.

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## Dinner Menus

Include choice of coffee, iced tea, or soda  
Fresh garden salad with house vinaigrette, warm rolls with butter  
Price does not include 20% gratuity, sales tax or site fees

### Cambrian Dinner \$35

**Prime Rib** 10 ounce cut seasoned and slow cooked served with seasonal vegetables & Steamed red potatoes.

**King Salmon** poached in white wine topped with sweet mustard sauce, seasonal vegetables & rice pilaf.

**Champagne Chicken** boneless, skinless chicken breast sautéed in herbs topped with a creamy mushroom and champagne sauce; seasonal vegetables & rice pilaf.



**Sweet Pepper Pasta** fire roasted sweet yellow & red bell peppers with minced mushrooms, dried tomatoes, and fresh basil in a light cream sauce over Rotelli pasta. Topped with Parmesan.

### Full moon Dinner \$40

**Scampi** 6 jumbo shrimp sautéed in garlic-lemon butter and capers, served with seasonal vegetables & rice pilaf.

**King Salmon** poached in white wine topped with sweet mustard sauce, seasonal vegetables & rice pilaf.

**Filet Mignon** A 12 ounce cut of prime, seasoned and slow cooked to perfection, seasonal vegetables & steamed red potatoes.

**Champagne Chicken** boneless, skinless chicken breast sautéed in herbs topped with a creamy mushroom and champagne sauce, seasonal vegetables & rice pilaf.

**Sweet Pepper Pasta** fire roasted sweet yellow & red bell peppers with minced mushrooms, sundried tomatoes, and fresh basil in a light cream sauce over Rotelli pasta. Topped with aged Parmesan.

(Custom menus are available)

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### Appetizers

#### Table service or buffet style

Each order serves appx. 4 guests

**Sautéed Mushrooms** in garlic butter with sherry wine \$7

**Roasted Garlic & Artichoke Dip** with sourdough baguette and seasonal vegetables \$9

**Toasted Brie** with sliced apples, toasted almonds & sourdough baguette \$12

**Artichoke Heart** rolled in corn flour then quick fried served with dipping sauces \$10

**Calamari Strips** dipped in beer batter, quick fried in canola oil, served with tartar & cocktail sauces &13

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### Desserts

**Small scoop of Homemade Lemon Ice Cream** topped with raspberries \$5.50

**Homemade Lemon Zest Cheesecake** with toasted almonds and cinnamon \$6.50

**Creamy Chocolate cake** with whipped cream \$6.50

## Wine & Spirits

We offer a large selection of California and local Wines available from our wine list two weeks prior to your function.

\$10.00 per bottle of Sparkling cider

\$12.00 per liter or fraction there of (one carafe contains approximately 5 glasses)

\$20.00 per bottle of our house Merlot, Cabernet or Chardonnay (1 bottle contains approximately 4 glasses)

\$20.00 per bottle of house Champagne (1 bottle contains approximately 5 glasses)

\$15.00 per bottle corkage fee for wine brought in.

\$450.00 Full keg - Anchor Steam (appx. 200, 8oz. Servings)

\$6.00 per Well cocktail

\$8.00 (and up) Premium cocktail

\$8.00 per glass of Muscat, Port or Cognac

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All above charges are estimated calculations and not the final bill  
And prices are subject to change.

We look forward to planning and hosting your event with you.  
With our experienced and friendly staff,  
a great dining experience and the beautiful gardens and ocean views,  
we will create a most memorable occasion for you and your guests.

We welcome you!  
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