



CHABONES
CATERING AND EVENT PLANNING

Congratulations on your recent engagement. There is much to consider as you begin making arrangements for your wedding. We pride ourselves in exceeding all expectations in making you're wedding the most memorable event ever.

**The Complete Wedding Reception
Package Includes:**

- A Selection of Hot & Cold Hors D'oeuvres
- Tossed Green Salad
- Main Entrée
- with warm rolls, butter, coffee or tea
- Custom Tiered Wedding Cake
- Champagne Toast for Everyone
- Lighted Glass Cylinder Centerpieces
with 3 votive candles
- White linens and napkins
- White China Plate, Goblet & Flatware
- White skirts for Cake, Gift & Head Table
- Champagne Basket for Bride & Groom

CHABONES
CATERING AND EVENT PLANNING
112 LONDON BRIDGE ROAD
LAKE HAVASU CITY, ARIZONA 86403
928/854-5554
WWW.CHABONES.COM



“A WEDDING BRUNCH”

(Sit-down Table service ~ 10 am to 1pm)

30 guest minimum

Hors D’oeuvres

(one hour service ~ choice of 3)

Melon wrapped in Prosciutto
Pork Shumai (dumplings)
Brie and Caramelized Onion in Pastry
Grapes in Boursin Cheese
Crab Stuffed Mushrooms
Steamed Clams

Salad

Mixed Field Greens with Grape Tomato, Candied Pecans,
Cucumbers, Carrots & Craisins in a Balsamic Vinaigrette.

Lunch Entree

(Please make selection)

all served with country potatoes & fresh fruit

Selection #1

(Choice of One)

Classic Quiche Lorraine
Monte Christos
Country Scramble

\$30.00 per person

Selection #2

(Choice of One)

Prime Rib Hash & Eggs
Eggs Benedict
Seafood Crepes

\$34.00 per person

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“AN AFTERNOON AFFAIR”

(Sit-down Table service ~ 10 am to 4pm)

40 guest minimum

Hors D’oeuvres

(one hour service ~ choice of 3)

Melon wrapped in Prosciutto
Kaibai Chicken Strips
Pork Shumai (dumplings)
Brie and Caramelized Onion in Pastry
Grapes in Boursin Cheese
Crab Stuffed Mushrooms

Salad

Mixed Field Greens with Grape Tomato, Candied Pecans,
Cucumbers, Carrots & Craisins in a Balsamic Vinaigrette.

Lunch Entree

(Please make selection)

Selection #1

(Choice of One)

Chicken Dijon in Pastry
Honey Glazed Salmon
Petite Top Sirloin with a
Balsamic Blue Cheese Reduction

\$40.00 per person

Selection #2

(Choice of One)

Garlic Crusted Chicken Penne
Blackened Halibut
Petite Filet Mignon with a
Balsamic Blue Cheese Reduction

\$47.00 per person

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“AN EVENING TO REMEMBER”

(Sit-down Table service ~ 5pm to 9pm)

50 guest minimum

Hors D’oeuvres

(one hour service ~ choice of 5)

Mellon wrapped in Bacon
Kaibai Chicken Strips
Pork Shumai (dumplings)
Brie and Caramelized Onion in Pastry
Grapes in Boursin Cheese
Crab Stuffed Mushrooms
Coconut Shrimp
Parmesan Artichoke Hearts

Salad

Mixed Field Greens with Grape Tomato, Candied Pecans,
Cucumbers, Carrots & Craisins in a Balsamic Vinaigrette.

Dinner Entree

(Please make selection)

Selection #1

(Choice of One)

Scallops Eva
Chicken Marsala Penne
Top Sirloin with a Bleu Balsamic
Herb Crusted Prime Rib

\$50.00 per person

Selection #2

(Choice of One)

Lobster Mac and Cheese
Currant Glazed Duck Breast
Filet Mignon Tournedos
Cajun Prime Rib with Shrimp

\$57.00 per person

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“A GRAND AFFAIR”

(Buffet style service ~ 5pm to 9pm)

80 guest Minimum

Hors D’oeuvres

(one hour service ~ choice of 5)

Mellon wrapped in Bacon
Kaibai Chicken Strips
Spring Rolls with dipping sauces
Brie and Caramelized Onion in Pastry
Crispy Asparagus Spears
Mini Crab Cakes
Coconut Shrimp
Seared Ahi

Salad

Mixed Field Greens with Grape Tomato, Croutons,
Cucumbers & Carrots...choice of dressings.

Dinner Entree

(Please make selection)

Selection #1

Roast Baron of Beef
Chicken Dijon in Pastry
Chateau Red Potatoes
Roasted Vegetable Medley

\$47.00 per person

Selection #2

Roast herbed Prime Rib
Chicken Provencal
Baked Gruyere Potatoes
Glazed Baby Carrots

\$52.00 per person

Selection #3

Carved Chateau Briande with Béarnaise
Currant Glazed Duck Breast
Steamed Asparagus Spears
Glazed Baby Carrots
Baked Gruyere Potatoes

\$65.00 per person

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“THE ICING ON THE CAKE!”

(Served Buffet Style ~ Anytime)

50 guest minimum—prices to be determined

Ice Sculptures

**Iced Jumbo Prawn Display
with lemon & cocktail sauce**

**Iced Jumbo Prawn & Crab Claw display
with lemon & cocktail sauce**

**Oyster on the Half Shell
with lemon, cocktail sauce & Tabasco**

**Imported & Domestic Cheese Display
served with asst crackers**

**Vegetable Crudités Display
with asst Dips**

**Fresh Seasonal Fruit Display
with refreshing Dips**

Chocolate Dipped Strawberries

**Chocolate Fountain
with fresh seasonal fruit.**

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CHABONES **CATERING & EVENT POLICIES**

Service Charge and Tax:

A 22% service charge for sit-down table service, or a 20% service charge for buffet style banquet service will be added to all banquet, meeting and event charges. Arizona law states that the service charge is subject to sales tax.

Labor Charges:

All meal functions under 30 people are subject to a \$50.00+ labor charge. With menus where the services of a carver or cook are required; an additional charge of \$75.00+ per carver or cook would apply. For any function requiring a Bartender, there would be a \$100.00+ charge per bartender.

Deposits and Billing:

A \$500 deposit is required to confirm the date of your function and becomes non-refundable 60 days prior to your event. An additional 50% deposit of your proposed function charges is due at that time and becomes non-refundable 30 days prior. These deposits will of course be applied to your final bill. Full payment of your function must be received 5 business days prior to your scheduled event and any charges incurred after your final payment will be due 5 days after your function. If for any reason any amount of the bill remains unpaid 5 days from the event and if legal proceedings are necessary to recover the balance due, reasonable attorney's fees would be added.

Guarantees and Cancellations:

A final guaranteed guest count is required no later than 2 pm, 5 days prior to your function. An increase in the guaranteed attendance will be accepted 24 hours prior to the function (48 hours on weekends). We will set up for 5% over the final guarantee, however food is prepared for the guarantee guest count only. Functions cancelled less than 60 days prior to your event would forfeit the \$500 deposit, and functions cancelled less than 30 days prior would forfeit the \$500 deposit and the 50% deposit. Cancellations must be made with our catering director between the hours of 10:am and 7:00pm, Tuesday through Saturday. All cancellations must be confirmed in writing.

Liability:

The client will be responsible for any and all damages to ChaBones' wares and equipment either by client or their invitees. Furthermore, ChaBones is not responsible for damages or loss to any merchandise or articles brought into the function by the client or any invitees.

Multiple Entree Requests:

If multiple entrees are requested, the following stipulations will apply...If there is a price discrepancy between the two entrees, the higher price will prevail for all entrees. Normal guarantee procedure stated above is required with indication for each entree. Some form of entree indication is required at the guest table and provided by the client, i.e. colored tickets, coded place cards or nametags, etc. This will enable better service from our staff during the meal service. We have a minimum of 30 guests for each entree chosen.

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“CHABONES
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PREFERRED VENDOR LIST
...to help you plan your day...

Cakes:

Ashley Petersen Cakes (in house pastry chef)	928/854-5554
Kakes by Karen	928/854-2486

Musicians:

Phil Conte (jazz, easy listening, romantic)	928/680-7356
Fred Zinn (vocals, guitar)	928/764-2082

D.J.s:

Dallas Finch	928/486-6961
Robbie Mitchell	928/486-4597
Sound Waves (Tony)	928/855-3634

Photography:

Tami Carda	www.nvsphotography.com	928/208-5463
Melissa Wright Photography	www.melissawrightphotography.com	949/485-2296
Levi French	www.frenchimpressionphoto.com	928/208-7155
James Whitt	www.jameswhittphotography	928/855-8059

Floral Design:

Interior Gardens Florals Unique	www.interiorgardensaz.com	928/505-4900
French Bouquet	www.frenchbouquetaz.com	928/855-0663
Lady Di's Florist	www.ladydisflorist.com	928/855-2161

Licensing:

Lake Havasu Municipal Court	928/453-0705
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Officiates:

Reverend Love (Non-denominational)	928/855-6622
Jill Davis, Justice of the Peace	928/453-0714