



Avila Bay Athletic Club & Spa Wedding Packages

Bachelorette Mini-Spa Day

Includes the following for each guest

*60 Minute Massage
Choice of Pedicure or Manicure
50 Minute Signature Facial
Glass of Champagne*

\$195 per guest

Bachelorette Mini-Pamper Party

Includes the following for each guest

*90 Minute Massage
Choice of Pedicure or Manicure
50 Minute Signature Facial
Body Exfoliation – Body Treatment
Glass of Champagne*

\$310 per guest

Bachelorette Pamper Party

Includes the following for each guest

*90 Minute Massage
Pedicure and Manicure
50 Minute Signature Facial
Marine Body Wrap – Body Treatment
Glass of Champagne*

\$370 per guest

Romance for Two

Includes the following

*60 Minute Couples Massage
Choice of Pedicure or Manicure
Glass of Champagne*

\$120 per guest (\$240 per couple)



****** Spa services include the use of the swimming pools, jacuzzis and sauna ******

Hors d' Oeuvres Reception Package
50 guests or more - \$45++ per person

Includes the following

Choice of Elegant Garden or Cabana Reception Site (4 hours)
Garden Tables
White Garden Chairs
White Linens and Cocktail Napkins
China and Champagne Glasses
On-Site Reception Coordinator
Bartender if desired
Cake Cutting
Choice of four hors d' oeuvres ~ One from each tier
Champagne Toast

****Specialty linen and chairs available at an additional cost ****

Hors d' Oeuvres

Items may be passed or displayed

Tortilla Chips with House Made Guacamole & Salsa
Bruschetta with Seasonal Tomatoes, Onion, and Basil
Farmers Market Vegetables with Pesto and Ranch Dressings
Black Pepper Crackers with Roasted Garlic Hummus

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Watermelon Bites with Feta Mousse *Watermelon Bites with Feta Mousse*
Vegetable Fritters with Chile Aioli
Cilantro Lime Guacamole Crisps
Bacon and Blue Cheese Wonton Cups
Goat Cheese Toasts with Blackberries, Honey, and Basil

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Assorted Cheeses with Bread and Crackers
House Cured Salmon Bruschetta with Dill Mango Mascarpone Mousse
Panko Crusted Crab Cakes with Remoulade Dipping Sauce
Grilled Shrimp on a Rosemary Skewer with Garlic Butter Sauce

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Cabana Package

50 guests or more - \$60++ per person

Includes the following

Choice of Elegant Garden or Cabana Reception Site (4 hours)

Garden Tables

White Garden Chairs

White Linens and Napkins

China, Champagne Glasses and Silverware

On-Site Reception Coordinator

Cake Cutting

Bartender if desired

Cabana Buffet

Champagne Toast

****Specialty linen and chairs available at an additional cost ****

Cabana Buffet

Choose Two Entrées:

Ricotta Stuffed Squash Blossoms with Fresh Tomato Sauce

Chicken Picatta with Lemon Butter and Capers

Eggplant Wrapped Ricotta Gnocchi with Sage Butter

Grilled Hoisin-Lime Chicken

Turkey and Sweetcorn Meatballs with Roasted Pepper Coulis

Scallion Crusted White Fish with Mango Salsa

Vegetable Pitas with Lemon Tahini Sauce

Classic Eggplant Parmesan

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Choose Three Sides

Traditional Green Salad with Assorted Dressings

Classic Caesar Salad

Grilled Tomato with Burrata, Thai Basil, and Unagi Sauce

Roasted Red Pepper, Olive, and Farro

Black Pepper and Olive Oil Spaghetti

Roasted Butternut Squash with Burnt Eggplant and Pomegranate Molasses

Creamy Bacon Orzo

Roasted Garlic Mashed Potatoes

Cheesy Mushroom Grits

Wild Rice or Rice Pilaf

Sweet Pea and Parmesan Risotto

Choice of Garlic Bread or Dinner Rolls is included



Bay Club BBQ Package
50 guests or more - \$65++ per person

Includes the following

Choice of Elegant Garden or Cabana Reception Site (4 hours)
Garden Tables
White Garden Chairs
White Linens and Napkins
China, Champagne Glasses and Silverware
On-Site Reception Coordinator
Cake Cutting
Bartender if desired
Cabana Buffet
Champagne Toast

****Specialty linen and chairs available at an additional cost ****

Bay Club BBQ Buffet

Choose Two Entrées:

Oak BBQ Tri-Tip

Oak BBQ Chicken

Oak BBQ Assorted Sausages

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Choose Three Sides

Mixed Green Salad with Assorted Dressings

Classic Caesar Salad

Pinto Beans

Assorted Grilled Vegetables

Corn on the Cob (Seasonal)

Sliced Watermelon (Seasonal)

Roasted Portobello Mushrooms & Farmers Market Vegetables

Choice of Garlic Bread or Dinner Rolls is included



Garden Package

50 guests or more - \$70++ per person

Includes the following

Choice of Elegant Garden or Cabana Reception Site (4 hours)

Garden Tables

White Garden Chairs

White Linens and Napkins

China, Champagne Glasses and Silverware

On-Site Reception Coordinator

Cake Cutting

Bartender if desired

Garden Buffet

Champagne Toast

****Specialty linen and chairs available at an additional cost ****

Garden Buffet

Choose Two Entrées:

10oz New York Steak Sinatra with Grilled Onions, Mushrooms & Peppers

Prime Rib with Traditional Au Jus

Wild Caught Salmon with Red Pepper and Hazelnut Salsa

Halibut with Drawn Butter or Mixed Berry Beurre Blanc

Seared Ahi with a Sesame Seed Crust

Broiled Miso-Citrus Wild Caught Salmon

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Choose Three Sides

Traditional Green Salad with Assorted Dressings

Classic Caesar Salad

Grilled Tomato with Burrata, Thai Basil, and Unagi Sauce

Roasted Red Pepper, Olive, and Farro

Black Pepper and Olive Oil Spaghetti

Roasted Butternut Squash with Burnt Eggplant and Pomegranate Molasses

Creamy Bacon Orzo

Roasted Garlic Mashed Potatoes

Cheesy Mushroom Grits

Wild Rice or Rice Pilaf

Sweet Pea and Parmesan Risotto

Choice of Garlic Bread or Dinner Rolls is included



**** Ceremony set up can be added to any package for an additional cost ****

Children's Selections

Macaroni & Cheese, Celery, and Carrots

Chicken Tenders and French Fries

Hamburger and French Fries

\$12 per child

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Beverages

We will supply a water & iced tea service for all events using Avila Bay catering. A coffee service station is available for \$1 per guest. All beverages are charged based on consumption.

Beer & Alcohol

Avila Bay Club & Spa provides beer, wine and non-alcoholic beverages. No hard alcohol is allowed on the premises. Wine can be brought into the club at a corkage charge of \$12 per bottle plus tax and service charge.

Upon request, a self-serve beer and wine station can be set-up.

A bartender is available for your event for \$100 and required for any event that is hosting a keg.

Beer & Wine Prices

Wine \$29 House Wines

Premium wine can be purchased through the Avila Bay Club starting at \$37 per bottle.

<i>Beer (each)</i>	<i>\$4 Standard</i>	<i>\$5 Premium</i>
<i>Keg Beer</i>	<i>\$215 Standard</i>	<i>\$295 Premium</i>
<i>Pony Keg</i>	<i>\$110 Standard (60 cups)</i>	<i>\$150 Premium (46 cups)</i>

Beer List

Standard Canned Beers: Coors Light, Bud Light, Coors, Budweiser and Michelob Ultra

Premium Bottled Beer: Stella, Fat Tire, Tap-It, Kona Big Wave, Corona and Firestone

Draft Beers: Bud Light, Firestone DBA and Stella

Hard Cider and other beer options available upon request.