



W E D D I N G S

— A T T H E —

UNIVERSITY OF SOUTHERN CALIFORNIA





Congratulations

Congratulations on your upcoming nuptials and thank you for your interest in the University of Southern California for your special day. The University of Southern California's campus offers many diverse and unique venues for wedding ceremonies and receptions. From a simple garden wedding to a formal traditional ballroom reception, we are able to create a memorable experience for you and your guests. Our 300 acre campus features several choices for outdoor events in beautifully landscaped garden settings as well as athletic facilities and auditoriums that can be elegantly transformed for themed affairs. A ballroom experience can be accommodated in Town and Gown, the Vineyard or Embassy event rooms at Davidson Continuing Education Conference Center and in our soon to open Campus Center.

We are pleased to present the USC Wedding Collection for your review and consideration. Our packages are designed to provide a memorable culinary experience for your guests. As you review the Silver, Gold, Platinum and Grande Buffet offerings, you will sense the natural flow created by the courses. By offering complete packages, we are able to make menu planning simple and easy, so that all you have to do is arrive.

We will work with you on every detail, with the support of our dynamic Culinary Team and service-oriented Special Events Department. We all look forward to helping you to achieve your vision on your special day.

Thank You



SILVER PACKAGE



ONE HOUR RECEPTION

A Selection of Butler Passed Hors D'Oeuvres

White Glove Service - Select Four Total

Hot Hors D'Oeuvres

- ~ Glazed Walnut, Grape and Cream Cheese Spring Roll
- ~ Homemade Louisiana Crab Beignets with a Herb Rémoulade

Cold Hors D'Oeuvres

- ~ Peppered Beef Carpaccio on Crostini with Dijon Mustard
- ~ Seasonal Fruit Kebab with Yogurt Dipping Sauce
- ~ Assorted Sushi Rolls with Ponzu Sauce

Champagne & Sparkling Cider - (Butler Passed)

Bar Package - One Hour of Unlimited Consumption

One (1) Bar provided per 100 guests. Bar service can be extended after one hour as a Hosted Bar (beverages paid by Host) or Cash Bar (beverages paid by individual guests)

THREE-COURSE SIT-DOWN DINNER

Choice of One Salad

- Caesar Salad - *Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan*
- Organic Garden Greens - *Tossed with Yellow and Red Plum Tomatoes, Green Asparagus and Humboldt Fog Cheese*
- Greek Salad - *Radicchio and Green Leaves with Kalamata Olives, Sliced Bell Peppers, Fresh Oregano, Green House Cucumber, Campari Tomatoes, Feta Cheese and Red Wine Vinaigrette*

Choice of One Entrée

- Roasted Monkfish - *Basmati Rice, Seasonal Vegetables, Roasted Garlic Buerre Blanc*
- Basil Crusted Salmon - *Mascarpone Whipped Potatoes, Seasonal Vegetables, Saffron Tomato Coulis*
- Porcini Chicken Breast - *Pappardelle Pasta, Roasted Root Vegetables topped with a Porcini Mushroom Sauce*
- Free Range Chicken Breast - *Roasted Peaches, Almonds, Roasted Fingerling Potatoes, Garlic Spinach, Herbed Velouté*
- Braised Black Angus Short Ribs - *Red Bliss Mashed Potatoes, Grilled Asparagus, Baby Carrots topped with a Red Wine Reduction*
- Vegetarian - *Tower of Grilled Eggplant, Grilled Zucchini, Roasted Bell Peppers, Portobello Mushroom, Boursin Cheese, Pomodoro Sauce and Green Herb Vinaigrette*

White Amore Heart

Heart-shaped White Chocolate Gelato with a Strawberry Sorbet Center dipped in Creamy White Chocolate

Wedding Cake Service

Client Provided Cake served with Freshly Brewed Starbucks® Coffee, Tea and Decaffeinated Coffee

Champagne Toast

Complimentary Self-Parking for Reception Guests



GOLD PACKAGE



ONE HOUR RECEPTION

Imported and Domestic Cheese Display

Garnished with Sliced Seasonal Fruits and Berries. Assortment of Crackers and Sliced Baguettes.

A Selection of Butler Passed Hors D'Oeuvres

White Glove Service - Select Four Total

Hot Hors D'Oeuvres

- ~ Beef Satay with Dijon and Green Peppercorn
- ~ Chicken Satay Tika Marsala with
Mango Chutney
- ~ Salmon Satay with Wasabi Mayonnaise
- ~ Mission Figs Gratinee with Roquefort
Cheese and Fig Balsamic

Cold Hors D'Oeuvres

- ~ Cambridge Smoked Salmon on Yukon Potato Pancake
- ~ Crème Fraiche, Caviar and Chives
- ~ Phyllo Cups with Greek Vegetables, Herbs,
Feta Cheese and Pine Nuts
- ~ Caprese Bruschetta, Tomato Basil Concasse

Champagne & Sparkling Cider - (Butler Passed)

Bar Package - One Hour of Unlimited Consumption

One (1) Bar provided per 100 guests. Bar service can be extended after one hour as a Hosted Bar (beverages paid by Host) or Cash Bar (beverages paid by individual guests)

FOUR-COURSE SIT-DOWN DINNER

Choice of One Appetizer

- Butter Nut Squash Ravioli - *Sage Buerre Noisette*
- Tomato Bisque - *With Fresh Basil and Brioche Crouton*
- Gravad Lox - *Topped with a Sweet Dill Mustard Sauce on Pumpernickel Bread*

Choice of One Salad

- Caesar Salad - *Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan*
- Wild Organic Arugula - *Topped with Grilled Pineapple, Pine Nuts and Raspberry Vinaigrette*
- Mixed Malibu Greens - *With Grapes, Apricots, Toasted Almonds and Basil Apricot Vinaigrette*

Choice of One Entrée

- Slow Roasted Prime Rib - *Served with Au Jus, Horseradish Mashed Potatoes, Sautéed Haricot Vert*
- Tournedos of Beef Tenderloin - *Celeriac & Potato Puree, Seasonal Vegetables, Balsamic Roasted Pearl Onions, Sauce Bordelaise*
- Grilled Chicken Breast "Bonne Femme" - *Sautéed Wild Mushrooms, Carrots, Pearl Onions, Sauce Supreme*
- Sea Bass - *Sweet and Sour Baby Carrots, Sautéed Snow Peas, Jasmine Rice, Ponzu Sauce*
- Vegetarian - *Tortalachi with Butternut Squash, Pine Nuts, Brown Butter, Sage and Pomodoro Sauce*

White Amore Heart

Heart-shaped White Chocolate Gelato with a Strawberry Sorbet Center dipped in Creamy White Chocolate

Wedding Cake Service

Client Provided Cake served with Freshly Brewed Starbucks® Coffee, Tea and Decaffeinated Coffee

Champagne Toast

LCD Projector Package with Technician - Client to provide PowerPoint or DVD presentation

Complimentary Self-Parking for Reception Guests



PLATINUM PACKAGE



ONE HOUR RECEPTION

A Selection of Butler Passed Hors D'Oeuvres
White Glove Service - Chef's Choice

Traditional Raw Bar

Jumbo Shrimp, Cherrystone Clams on the Half Shell, Oysters on the Half Shell
Displayed on Crushed Ice and Accompanied by Lemon, Horseradish, Cocktail Sauce and Shallot Vinaigrette

Martini Mashed Potato Action Station

Zinfandel Mashed Potatoes, Yukon Gold Mashed Potatoes, Butter, Bacon,
Sour Cream, Chives, Caramelized Onions, Cheddar Cheese, Goat Cheese,
Mushrooms and Broccoli

Champagne & Sparkling Cider - (Butler Passed)

Bar Package - One Hour of Unlimited Consumption

One (1) Bar provided per 100 guests. Bar service can be extended after one hour as a Hosted Bar
(beverages paid by Host) or Cash Bar (beverages paid by individual guests)

THREE-COURSE SIT-DOWN DINNER

Choice of One Salad

Caesar Salad - *Classic Caesar Salad with Focaccia Croutons and Shaved Parmesan*
Sweet Gem with Roquefort Dressing - *Topped with Heirloom Tomatoes, Dates and Fresh Oregano*
March Salad - *Grilled Radicchio with Burrata Cheese, Oven roasted Vine Tomatoes and Basil Extra Virgin Olive Oil*
Wedge of Romaine - *With Red Wine Poached Pear, Candied Walnuts, Brie Cheese and Pear Infused Vinaigrette*

Choice of One Entrée

Braised Bone-In Short Rib - *Truffle Mashed Potatoes, Roasted Baby Vegetables, Herbed Au Jus*
Filet Mignon - *Pommes Dauphinoise, Pan Seared Wild Mushrooms, Roasted Baby Carrots, Port Wine Reduction*
Seared Black Cod - *Miso Nage, Marinated Soba Noodles, Braised Baby Bok Choy*
Colorado Veal Chop - *Sweet Potato-Pancetta Gratin, Garlic Roasted Broccolini, Morel Cream Sauce*
Free Range Chicken Breast & Grilled Jumbo Prawn - *Herbed Basmati Rice, Baby Tomato Confit, Chanterelle & Asparagus Ragu*
Vegetarian - *Tortalachi with Butternut Squash, Pine Nuts, Brown Butter, Sage and Pomodoro Sauce*

White Amore Heart

Heart-shaped White Chocolate Gelato with a Strawberry Sorbet Center dipped in Creamy White Chocolate

Wedding Cake Service

Client Provided Cake served with Freshly Brewed Starbucks® Coffee, Tea and Decaffeinated Coffee

Champagne Toast

LCD Projector Package with Technician - Client to provide PowerPoint or DVD presentation

Complimentary Self-Parking for Reception Guests



GRANDE BUFFET



ONE HOUR RECEPTION

Imported and Domestic Cheese Display

Garnished with Sliced Seasonal Fruits and Berries. Assortment of Crackers and Sliced Baguettes.

A Selection of Butler Passed Hors D'Oeuvres

White Glove Service - Select Four Total

Hot Hors D'Oeuvres

- ~ Beef Satay with Dijon and Green Peppercorn
- ~ Chicken Satay Tika Marsala with Mango Chutney
- ~ Salmon Satay with Wasabi Mayonnaise
- ~ Mission Figs Gratinee with Roquefort Cheese and Fig Balsamic
- ~ Glazed Walnut, Grape and Cream Cheese Spring Roll
- ~ Homemade Louisiana Crab Beignets with a Herb Rémoulade

Cold Hors D'Oeuvres

- ~ Cambridge Smoked Salmon on Yukon Potato Pancake, Crème Fraiche, Caviar and Chives
- ~ Phyllo Cups with Greek Vegetables, Herbs, Feta Cheese and Pine Nuts
- ~ Caprese Bruschetta, Tomato Basil Concasse
- ~ Peppered Beef Carpaccio on Crostini with Dijon Mustard
- ~ Seasonal Fruit Kebab with Yogurt
- ~ Dipping Sauce
- ~ Hawaiian Ahi Tuna Tartare in Cones

Champagne & Sparkling Cider - (Butler Passed)

Bar Package - One Hour of Unlimited Consumption

One (1) Bar provided per 100 guests. Bar service can be extended after one hour as a Hosted Bar (beverages paid by Host) or Cash Bar (beverages paid by individual guests)

BUFFET DINNER

Traditional Raw Bar

Jumbo Shrimp, Cherrystone Clams on the Half Shell, Oysters on the Half Shell Displayed on Crushed Ice and Accompanied by Lemon, Horseradish, Cocktail Sauce and Shallot Vinaigrette

Caesar Salad Action Station

Romaine Lettuce, Garlic Croutons, Crouton Dressing, Choice of Grilled Chicken or Salmon

Freshly Prepared Pasta Station and Vegetable Display

Tricolor Tortellini with Asiago Cream Sauce, Penne Pasta with Wild Mushroom Cream Sauce, Parmesan, Sun Dried Tomatoes, Garlic, Pesto, Crushed Red Peppers and Garlic Bread Sticks
Grilled Vegetable Display Served with a Roasted Garlic Basil Aioli, Balsamic Vinegar and Extra Virgin Olive Oil

Prime Rib and Roasted Turkey Carving Station

With Au Jus, Horseradish Cream, Cranberry Chutney, Country Rolls

White Amore Heart

Heart-shaped White Chocolate Gelato with a Strawberry Sorbet Center dipped in Creamy White Chocolate

Coffee & Sweets Station

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Specialty Teas, Whipped Cream, Brown Sugar, Chocolate Shavings, Cinnamon Sticks and Chocolate Dipped Strawberries

Wedding Cake Service - Client Provided Cake served with Freshly Brewed Starbucks® Coffee, Tea and Decaffeinated Coffee

Champagne Toast

LCD Projector Package with Technician - Client to provide PowerPoint or DVD presentation

Complimentary Self-Parking for Reception Guests



POLICIES

RECEPTION TIMES

Daytime events may be scheduled between 10:00AM and 4:00PM. Evening events may be scheduled from 6:00PM until 12 midnight. Evening events can be extended to 1:00AM at the rate of \$500.00 per hour.

SERVICE CHARGE AND SALES TAX

20% service charge and 8.75% sales tax will be added to package pricing and any additional food and beverage requests.

DEPOSIT & PAYMENT SCHEDULE

A nonrefundable deposit of 25% of estimated charges will be required at contract signing. 50% of the estimated charges will be due 45 days prior to your event with the estimated balance due three days prior to the event in the form of a cashier's check, cash or credit card. All payment received will be applied to your balance and are nonrefundable.

WEDDING COORDINATOR

Service of a professional wedding coordinator are required for all ceremonies and receptions held at USC at the client's expense. Please refer to the list of referred professionals for suggestions.

ROOM SET UP

USCHospitality will provide 66" rounds with white linen, banquet chairs, sweetheart table for bride and groom (if desired), cake table with silver cake plateau, appropriate china, glass & silver and dance floor. Enhanced linen and chair options are available at an additional cost.

FOOD & BEVERAGE MINIMUM

A food and beverage minimum (before service charge and tax) will be established for your event, based upon venue selection and day of event. Should this minimum not be met, the difference will be charged as meeting room rental.

OUTSIDE VENDORS

You may work directly with the florist, photographer or entertainer of your choice. We can provide a list of recommended vendors upon request. We will ask for contact information for your vendors to coordinate set-up time parameters.

GUARANTEE

We will require confirmation of your attendance three business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you be charged should less attend. We will set and be prepared to serve 5% over the guarantee.

PARKING

There are several parking structures situated on campus. Our office will make advance arrangements for the structure that is most convenient to your event location. Please keep in mind, that in most cases, this may require some walking for your guests. Overnight parking and in/out privileges will not be extended for your attendees. Valet parking service is available at an additional fee.

FOOD AND BEVERAGE

No food or beverage (with the exception of the wedding cake), alcoholic or otherwise shall be brought into any catered event by the patrons or their guests from outside sources without special permission of USC Hospitality. USC Hospitality reserves the right to charge for such service. To insure compliance with the County Board of Health food handling regulations, food will be consumed on the premises at the time for which it is contract. No food or beverage may be removed from the premises. We will make every effort to adjust menus to conform to religious or dietary preferences.

CEREMONY LOCATIONS

We offer several on campus locations for wedding ceremonies. Your Sales Manager can provide a list of venues with rental fees upon request.

TROJAN LOVERS

A special enhancement package for guests who want the special "USC" touch is available at an additional cost. Package includes items to delight alumni and fans.

Additional terms and conditions will be outlined in the Catering Sales Agreement.