



Green Acre Campus Pointe

CATERING VENUE FEES AND MINIMUMS



Venue Fees and Food & Beverage Minimums

include use of venue for up to 5 hours, furniture removal, security, clean up, silverware and glassware for up to 250 guests (all additional china, glassware and silverware must rent).

Venue fees, service charge, taxes and rentals do not apply to food & beverage minimums. Weekday curfew is 10:00pm for all space unless F&B exceeds \$3,000.

Full Venue:

Monday & Tuesday (after 3PM):

\$2,500 venue & \$4,000 F&B min

Wednesday - Friday (during Happy Hour)

\$4,500 venue & \$8,500 F&B min

Saturday & Sunday (before 4PM)

\$3,000 venue & \$10,000 F&B min

Saturday

\$4,000 venue & \$15,000 F&B min (all day, 9AM entry/11AM vendors)

\$3,500 venue & \$15,000 (after 4PM)

Sunday

\$3,500 venue & \$12,000 F&B min (all day, 9AM entry/11AM vendors)

\$2,500 venue & \$10,000 (after 4PM)

Private Dining Room (PDR):

Monday - Friday (during operating hours):

\$400 room fee & \$500 F&B min

Monday - Friday: After 5pm

\$650 room fee & \$1,000 F&B min

Chef's Table:

Monday - Friday (during operating hours):

\$200 & \$250 F&B min

Monday - Friday: After 5pm

\$450 & \$600 F&B min

Full Patio:

Monday - Wednesday After 3pm:

\$675 room fee & \$1,100 F&B min

Thurs & Friday (during Happy Hour):

\$750 room fee & \$1,600 F&B min

North Patio:

Monday- Wednesday (during operating hours):

\$300 room fee & \$500 F&B min

Monday- Wednesday (after 3PM):

\$450 room fee & \$900 F&B min

Thurs & Friday (during Happy Hour):

\$450 room fee & \$1,100 F&B min

Aquarium:

Monday- Wednesday:

After 3pm: \$550 room fee & \$1,000 F&B min

Thursday & Friday (during Happy Hour)

After 3pm: \$850 room fee & \$1,400 F&B min

Atrium:

Monday- Wednesday (after 3PM):

\$650 & \$1,000 F&B min

Thursday & Friday (during Happy Hour):

\$750 & 1,500 F&B min

Treehouse:

Monday- Friday:

\$300 room fee & \$350 F&B min

After 5pm: \$550 & \$700 F&B min

Treehouse Foyer (only):

Monday- Friday:

\$300 room fee & \$500 F&B min

After 5pm: \$600 & \$800 F&B min

Salon A:

Monday- Friday:

\$400 room fee & \$600 F&B min

After 5pm: \$650 & \$850 F&B min

Salon B:

Monday- Friday:

\$300 room fee & \$350 F&B min

After 5pm: \$550 & \$700 F&B min

Salon A.B:

Monday- Friday:

\$650 room fee & \$900 F&B min

After 5pm: \$800 & \$1,000 F&B min

Green Acre Campus Pointe

10300 Campus Point Drive, SD, CA 92121

Eatery: Monday through Friday 7am-3pm

Happy Hour: Thursday & Friday 4pm-7pm

Please contact us for booking & catering needs:

Catering Manager: Victoria Wade, victoria@greenacresd.com

Catering Administrator: Nicole Paul, nicole@greenacresd.com

O: 858.263.4543



Green Acre Campus Pointe

CATERING TERMS & CONDITIONS

Terms & Conditions

The Menu:

Our catering menus are a sampling of what greenACRE can offer you. However, we would be happy to work with you to design a menu for your specific tastes or needs.

The Cost:

Listed food, beverage, catering prices and venue fees are subject to change. Prices are guaranteed once the catering contract is signed.

Eat:

1) Menu choices must be finalized a minimum of twelve (12) working days prior to your event. 2) All food items must be supplied and prepared by greenACRE and are subject to seasonal changes made at Chef's discretion. 3) For plated lunches or dinners, the host must provide an entrée count seven working days prior to the event. 4) Guest counts over 250 will require all flatware, china and glassware to be rented. Our preferred vendor is SD Classic Party Rentals. 5) We offer Verterra plates, bamboo flatware and brown paper linens for all daytime functions unless otherwise requested.

Drink:

1) greenACRE as a licensee is responsible for the administration of the regulations of the California State Liquor Commission. 2) All beer, wine & liquor to be provided and served by greenACRE (exception for wine provided by the engager to be served by greenACRE staff where a \$20.00 per bottle corkage fee will apply subject to service charge and state sales tax). 3) The management reserves the right to refuse service to anyone who may be intoxicated, or under the age of twenty-one.

Décor:

1) All décor brought into the venue must be approved ahead of time. 2) All décor used for your event must be removed immediately after the event.

The Head Count:

Your guaranteed number of attendance is due no later than the Tuesday prior to the event. In the event no guarantee is received seven (7) working days prior to the event, greenACRE will use the number expected as your guarantee; at that time your count may go up by 5-10 guests, but may not go down.

The Labor:

1) All events will be staffed accordingly based on guest count, food presentation, style of service and overall service needs of your event. 2) Staff is brought in one or more hours prior to the event start time based on the style of service and number of guests and work through the event and stay one or more hours for breakdown of the event. 3) If your event runs over the agreed upon time frame, your final bill will reflect the additional hours. 4) Venue requires a 'Day-Of Coordinator' for all wedding bookings.

The Cost:

The current service charge of 21% will be added to the food and beverage total. Please note that the service charge is taxable, based on California State Regulation 1603(f). The current sales tax is 7.75%.

The Contract:

Upon execution The Contract a deposit of the food & beverage total is collected and the balance is due a minimum of two weeks prior to the event date.



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