

# PACIFIC VIEWS EVENT CENTER

Catering Services



PACIFIC VIEWS  
EVENT CENTER

# WELCOME



Thank you for inquiring about the Pacific Views Event Center catering service. We've provided complete catering services at Camp Pendleton since 1974 and are proud of our reputation for excellence. The Center features a variety of meeting and banquet rooms with offerings which can accommodate both simple occasions and the most elegant of receptions.

The Pacific Views Event Center is ideally situated on a hilltop overlooking the magnificent Pacific Ocean. Our location at the Camp Pendleton exit on Interstate 5 makes it easy for you and your guests to visit.

You may choose from a variety of menu selections. We take great pride in the preparation and quality of our menu, as well as the style and grace in which it is presented.

Your event is very important to us our professional staff will take extra care to ensure it is a success.



# BREAKFAST

## Continental Breakfast

(Minimum 25 guests)  
 Seasonal Fresh Fruit  
 Gourmet Danish Pastries & Muffins  
 Chilled Juices (Orange & Cranberry)  
 Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea and Water

**\$11.50 per person**

## Traditional Breakfast Buffet

(Minimum 25 guests)  
 Seasonal Fresh Fruit  
 Gourmet Danish Pastries & Muffins  
 Scrambled Eggs  
 Applewood Smoked Bacon or Sausage  
 Chilled Juices (Orange & Cranberry)  
 Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea and Water

**\$12.50 per person**

## Executive Conference Package

(Minimum 25 guests)  
 Fresh Sliced Seasonal Fruit  
 Bagel w/Cream Cheese  
 Assorted Danish, Pastries & Muffins  
 Assorted Jams & Butter  
 Chilled Juices (Orange & Cranberry)  
 Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

### Afternoon Snack/Break

Assorted Sodas  
 Assorted Cookies  
 Replenished Coffee, Hot Tea & Water

### Also Includes

Room Rental, Set-Up, House Linen & AV needs

**\$21.95 per person**

# BREAKFAST OPTIONS

Whole Fresh Fruit (Apple, Orange, & Banana) (each) **\$1**

Mini Banana Bread (per dozen) **\$12**

Apple and Cherry Turnovers (per dozen) **\$12**

Assorted Mini Muffins (serves 24 ppl) **\$14**

Cinnamon Rolls (per dozen) **\$15**

Assorted Danish (serves 24 ppl) **\$24**

# NON-ALCOHOLIC BEVERAGES

Regular or Decaf Coffee (per person) **\$1**

Iced Tea (per person) **\$1**

Hot Tea (per person) **\$1**

Pink Lemonade (per person) **\$1**

Bottled Water or Assorted Sodas **\$1.50 each**

Pitcher of Soda **\$5**

Sparkling Cider (per bottle) **\$8**

Orange Juice (serves 50 ppl) **\$22**

Fruit Punch (serves 100 ppl) **\$22**

Cranberry Juice (serves 50 ppl) **\$28**

# LUNCH

## Club Luncheon Buffet

Mon thru Fri

Includes Private Room with Linens & Table Service  
(Minimum of 20 guests)

Salad Bar

Club's Dining Room Buffet

Freshly Baked Rolls

Freshly Brewed Coffee, Iced Tea and Water

Chef's Dessert Du Jour

**\$15.55 per person (includes service charge)**

Catfish Wednesday

**\$17.05 per person (includes service charge)**

## Salads

### Garden Salad

Mixed Greens with Roma Tomato, Cucumber, Red Onion,  
Dried Cranberries, Feta Cheese with Champagne Vinaigrette Dressing

**\$7.95 per person**

### Chef's Salad

Mixed Greens with Roma Tomato, Cucumber, Ham, Turkey,  
Red Onion, Egg, Cheese with Vinaigrette Dressing

**\$10.50 per person**

### Caesar Salad

Romaine Hearts, Fresh Croutons and Shaved Parmesan Cheese  
with Traditional Caesar Dressing

**\$9.50 per person**

### Cobb Salad

Mixed Greens with Roma Tomato, Cucumber, Bacon,  
Blue Cheese, Red Onion, Avocado with Ranch Dressing

**\$11.50 per person**

**Add:**

Chicken \$2.50 extra per person, Shrimp \$3.25 extra per person

## Sandwiches

### Soup/Salad Combo

8oz Soup of the Day and choice of  
Garden or Caesar Salad

**\$7.50 per person**

### Pendleton Club Sandwich

Roasted Turkey Breast, Applewood Smoked  
Bacon, Lettuce & Tomato on Sourdough,  
Served w/French Fries

**\$11 per person**

### Santa Fe Chicken Sandwich

Grilled Chicken, Roma Tomato, Red Onion,  
Lettuce, Mayo on Wheat, Served w/French Fries

**\$10 per person**

### Walnut Basil Chicken Sandwich

Grilled Chicken, Roma Tomato, Red Onion,  
Lettuce, Mayo, Cilantro, Lime, Walnuts and Grapes  
on White, Served w/French Fries

**\$11.50 per person**

Choice of Freshly Brewed Coffee, Iced Tea or Water Upon Request With All Sandwich Orders.

A service charge of 20% will be added to all food and beverage



# PLATED DINNER

## Entrees

Champagne Chicken Breast with a Portobello Mushroom Sauce

**\$12.95 per person**

Gluten Free Spinach Lasagna with Marinara Sauce

**\$16.95 per person**

Bistro Steak with a Peppercorn Dressing

**\$22 per person**

Roasted Bone-In Pork Chop with a Apricot Glaze Sauce

**\$25.50 per person**

Herb Roasted 10oz Prime Rib with Au Jus and Creamy Horseradish Sauce

**\$25.95 per person**

New York 6oz Steak with a Port Wine Demi Glaze,  
Pan Seared 4oz Chicken with a Creamy Beurre Blanc Sauce Combo

**\$27.95 per person**

Jumbo Crab Stuffed Shrimp with a Lemon Butter Sauce

**\$30 per person**

9oz Atlantic Salmon with Béarnaise Sauce

**\$31.75 per person**

Choice of one (1)

Garlic Whipped Mashed Potatoes, Oven Roasted Potatoes or Rice Pilaf

All Entrée's are served with Chef's Mixed Field Green Salad,  
Chef's Seasonal Fresh Vegetables & Freshly Baked Rolls

Choice of Freshly Brewed Coffee, Iced Tea or Water Upon Request.

---

## KIDS MEAL

Chicken Fingers served with Criss-Cut Fries with Ketchup/Ranch and a Beverage

**\$5.75 per child**

A service charge of 20% will be added to all food and beverage



# DINNER BUFFETS

## Pacific Rim

Szechuan Beef & Broccoli  
 Huli Huli Chicken  
 Asian Mixed Greens  
 w/Orange Ginger Vinaigrette Dressing  
 Vegetable Spring Rolls w/Soy Sauce  
 Crab Rangoon  
 Island Rice  
 Happy Buddha Vegetable Stir Fry  
 Banana Xango Cheesecake

**\$27.75 per person**

## American Bistro

Choice of Two (2)  
 Tri-Tip w/Pepper Cognac Sauce  
 Beef Burgundy w/Wild Mushrooms  
 Atlantic Salmon w/Lemon Beurre Blanc  
 Chicken Marsala  
 Served with  
 Field Green Salad w/House Vinaigrette  
 Herb Roasted Red Potatoes or Rice Pilaf  
 Blue Lake Green Beans & Julienne Carrots  
 Apple Galette  
 Freshly Baked Rolls & Butter

**\$31.75 per person**

## Taste of Tuscany

Chicken Parmesan  
 Flank Steak Cantadina

Choice of Two (2)  
 Pasta: Angel Hair, Fettuccini,  
 Penne, Cavatelli or Rigatoni  
 Sauces: Marinara, Basil Pesto,  
 Alfredo or Puttanesca  
 Served with  
 Caesar Salad  
 Italian Vegetables  
 Garlic Bread  
 Petit Fours

**\$29.50 per person**

## California Dreamin' BBQ

Choice of Two (2)  
 Mesquite Roasted Tri-Tip  
 Charbroiled Citrus Chicken  
 St. Louis Pork Ribs  
 Served with  
 Field Green Salad w/House Dressing  
 Fresh Fruit  
 Ranch BBQ Beans, Corn on the Cob  
 Apple Brown Betty  
 Freshly Baked Rolls & Butter

**\$35.50 per person**

Choice of Freshly Brewed Coffee, Iced Tea or Water Upon Request.

# FROM THE CARVING BOARD

Station is accompanied with a Personal Chef  
 Honey Roasted Turkey or Slow Roasted Top Round, Freshly Baked Rolls with Horseradish,  
 Au Jus and Cranberry Sauces.

**\$5.95 per person**

(Minimum 25)

A service charge of 20% will be added to all food and beverage

# HORS D'OEUVRES AND SNACKS

## Platters

- House-made Tortilla Chips w/Pico de Gallo (serves 50ppl) **\$57**
- Fresh Vegetable Crudites & Ranch Dip (serves 50ppl) **\$67**
- Turkey Chipotle Tortilla Wraps w/Jalapeno Cream Cheese (serves 100ppl) **\$85**
- Imported & Domestic Cheese w/Baked Breads & Crackers (serves 50ppl) **\$160**
- Fresh Fruit & Assorted Cheese Cascade (serves 50ppl) **\$295**

## Hot

- Fried Ravioli's Stuffed w/Porcini Mushrooms & Truffles (serves 50ppl) **\$75**
- Buffalo Wings (serves 50ppl) **\$80**
- Chicken Wellington (served 50ppl) **\$80**
- Meatballs with of BBQ Sauce (serves 100ppl) **\$95**
- Chicken Brochettes w/Pesto Sauce (serves 75ppl) **\$99**
- Potato Skins w/Bacon & Cheese (serves 75ppl) **\$90**
- Mushrooms Stuffed with Sweet Italian Sausage (serves 50ppl) **\$95**
- Beef Wellington (served 50ppl) **\$125**
- Bacon Wrapped Tenderloin (serves 50ppl) **\$125**
- Coconut Shrimp w/Thai Chili Sauce (serves 50ppl) **\$135**

## Cold

- Shrimp Crostini (serves 125ppl) **\$70**
- Roasted Garlic Spinach Dip served on a Toasted Baguette (serves 100ppl) **\$78**
- Petite Turkey & Cheddar or Petite Ham & Swiss Sandwiches (serves 50) **\$85**
- Tomato Basil Bruschetta (serves 100ppl) **\$85**
- Antipasto Skewers (fresh mozzarella, tomatoes, salami, kalamata olives, and red onions drizzled w/vinaigrette (serves 50ppl) **\$97**
- Shrimp Cocktail (serves 125ppl) **\$120**
- Seasonal Fresh Fruit (serves 50ppl) **\$120**

A service charge of 20% will be added to all food and beverage

# ALCOHOLIC BEVERAGES

## Bronze Drink Package

Bud Light, Coors Light, House Wine, Coke, Diet Coke and Sprite.

**4 hours for \$23 per person**

## Silver Drink Package

Bud Light, Coors Light, House Wine, Coke, Diet Coke and Sprite.

House tequila, scotch, gin, rum, bourbon, whiskey, vodka  
Corona, Dos XX, Heineken, Sam Adams, Sierra Nevada

**4 hours \$26 per person**

## Gold Drink Package

Bud Light, Coors Light, House Wine, Coke, Diet Coke and Sprite.

Corona, Dos XX, Heineken, Sam Adams, Sierra Nevada  
Absolute Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Whiskey,  
Jim Beam Bourbon, Dewars Scotch

**4 hours for \$30 per person**

## Platinum Drink Package

Bud Light, Coors Light, House Wine, Coke, Diet Coke and Sprite.

Corona, Dos XX, Heineken, Sam Adams, Sierra Nevada  
Stoli Vodka, Bombay Sapphire Gin, Bacardi Rum, Casadores Tequila, Jack Daniels Whiskey, Jim Beam,  
Chivas Regal Scotch, Hennessy, Courvoisier, Baileys, Kahlua.

**4 hours for \$32 per person**

## Ultra Platinum Drink Package

Bud Light, Coors Light, House Wine, Coke, Diet Coke and Sprite.

Corona, Dos XX, Heineken, Sam Adams, Sierra Nevada  
Hess Cabernet, Hess Chardonay, Beringer White Zinfandel, Twisted Miscato, Fetzer Resling,  
Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, Captain Morgan, Malibu, Patron, Jack Daniels, Gentleman Jack,  
Crown Royal, Jim Beam, Glenlivet 12 yr, Glenlivet 18 yr, Hennessy, Courvoisier, Baileys, Kahlua, Amaretto, Grand Marnier.

**4 hours for \$37 per person**

Please note that the above brands are subject to change without notice  
and will be replaced with a comparable brand.

# ALCOHOLIC BEVERAGES

## Cash Bar (No Host)

Guests purchase drinks at the bar

## Hosted Bar

A prepayment of the estimated bar sales is required prior to event

## Bar Service Fee

One bartender is required for every 70 guests.

Each bartender is \$100 for a 4 hour event

For additional event time, each bartender is an additional \$50 per hour

## Beverage Prices

Well Brands **\$4.25**

Call Brands **\$4.75**

Premium **\$5.75**

Super Premium (i.e., Grey Goose, Patron) **\$7.50**

## Bottled Beer

Non-Alcoholic **\$3.25**

Domestic Beer **\$3.25**

Imported Beer **\$4.50**

Premium **\$4.75**

## Draft Beer

Domestic Beer **\$3.25**

Imported Draft Beer **\$5**

Keg pricing available upon request

## House Wine Service

By the Glass **\$4.50**

Chardonnay (Bottle) **\$16.50**

White Zinfandel (Bottle) **\$16.50**

Pinot Grigio (Bottle) **\$16.50**

Cabernet (Bottle) **\$16.50**

Merlot (Bottle) **\$16.50**

House Champagne **\$19.75**

Premium Champagne **\$22**

A service charge of 20% will be added to all food and beverage

# DESSERTS

Tiramisu Cake  
with Caramel Sauce

**\$6 per person**

Uptown New York Cheesecake  
with a Raspberry Coulis

**\$6.50 per person**

Four Layer Lemon Mist Cake  
with White Chocolate Sauce

**\$6.75 per person**

Triple Chocolate Mousse Cake  
with Raspberry Sauce

**\$7.50 per person**

Assorted Cookies  
**\$10 per dozen (Small)**  
**\$16 per dozen (Large)**

Fudge Brownies  
**\$22.75 per dozen**

Rockslide Brownies  
**\$35 per dozen**

## Dessert Station

Assorted Cheesecake

Assorted Mini Cakes

Assorted Cookies

Chocolate Chip Brownie Cookies

**\$4.50 per person**  
(Minimum of 50 ppl)

# SILVER WEDDING PACKAGE

## Plated

### Tray Passed Hors D'oeuvres

Choice of Two (2)

Meatballs

Chicken Brochette

Tomato Basil Bruchetta

## Toast

Champagne or Sparkling Cider

## Starter

Choice of one (1)

Caesar Salad

Garden Salad with a Champagne Vinaigrette Dressing

## Main Course Entree

Choice of Two (2)

Champagne Chicken

Chicken Scalopini

Roasted Top Round with Gravy

Tri-Tip with Port Wine Demi Glaze

Four Cheese Ravioli

Served with

Seasonal Fresh Vegetables

Freshly Baked Bread and Butter

Choice of one (1)

Roasted Red Potatoes, Garlic Mashed Potatoes or Rice Pilaf

Freshly Brewed Coffee, Iced Tea or Water Upon Request

**\$32.95 per person**

## Included

Cake Cutting Fee, Dance Floor, Champagne Toast & Linens

# GOLD WEDDING PACKAGE

## Plated

### Tray Passed Hors D'oeuvres

Choice of Two (2)

Beef Wellington

Chicken Wellington

Antipasto Skewers

Chicken Brochette

Shrimp Crostini

Fried Porcini Mushroom Ravioli

Mini Crab Cakes

## Toast

Champagne or Sparkling Cider

## Starter

Choice of One (1)

Caesar Salad

Garden Salad Garden Salad with a Champagne Vinaigrette Dressing

## Main Course Entree

Orange Champagne Chicken

Chicken A La Vodka

Chicken Marsala

Flank Steak with Bourbon Sauce

Shaved Prime Rib

Jumbo Stuffed Shells

Four Cheese Ravioli

Served with

Seasonal Fresh Vegetables

Freshly Baked Bread and Butter

Choice of One (1)

Roasted Red Potatoes, Garlic Mashed Potatoes or Rice Pilaf

Freshly Brewed Coffee, Iced Tea or Water Upon Request

**\$39.95 per person**

## Included

Cake Cutting Fee, Dance Floor, Champagne Toast & Linens

A service charge of 20% will be added to all food and beverage

# PLATINUM WEDDING PACKAGE

## Plated

### Tray Passed Hors D'oeuvres

Choice of Two (2)

Beef Wellington

Chicken Wellington

Antipasto Skewers

Chicken Bruochette

Shrimp Crostini

Fried Porcini Mushroom Ravioli

Mini Crabcakes

## Toast

Champagne or Sparkling Cider

## Starter

Choice of One (1)

Caesar Salad

Cranberry and Feta Garden Salad

## Main Course Entree

New York Steak/Chicken Combo Plate

Served with

Seasonal Fresh Vegetables

Freshly Baked Bread and Butter

Choice of One (1)

Roasted Red Potatoes, Garlic Mashed Potatoes or Rice Pilaf

Freshly Brewed Coffee, Iced Tea or Water Upon Request

**\$45.95 per person**

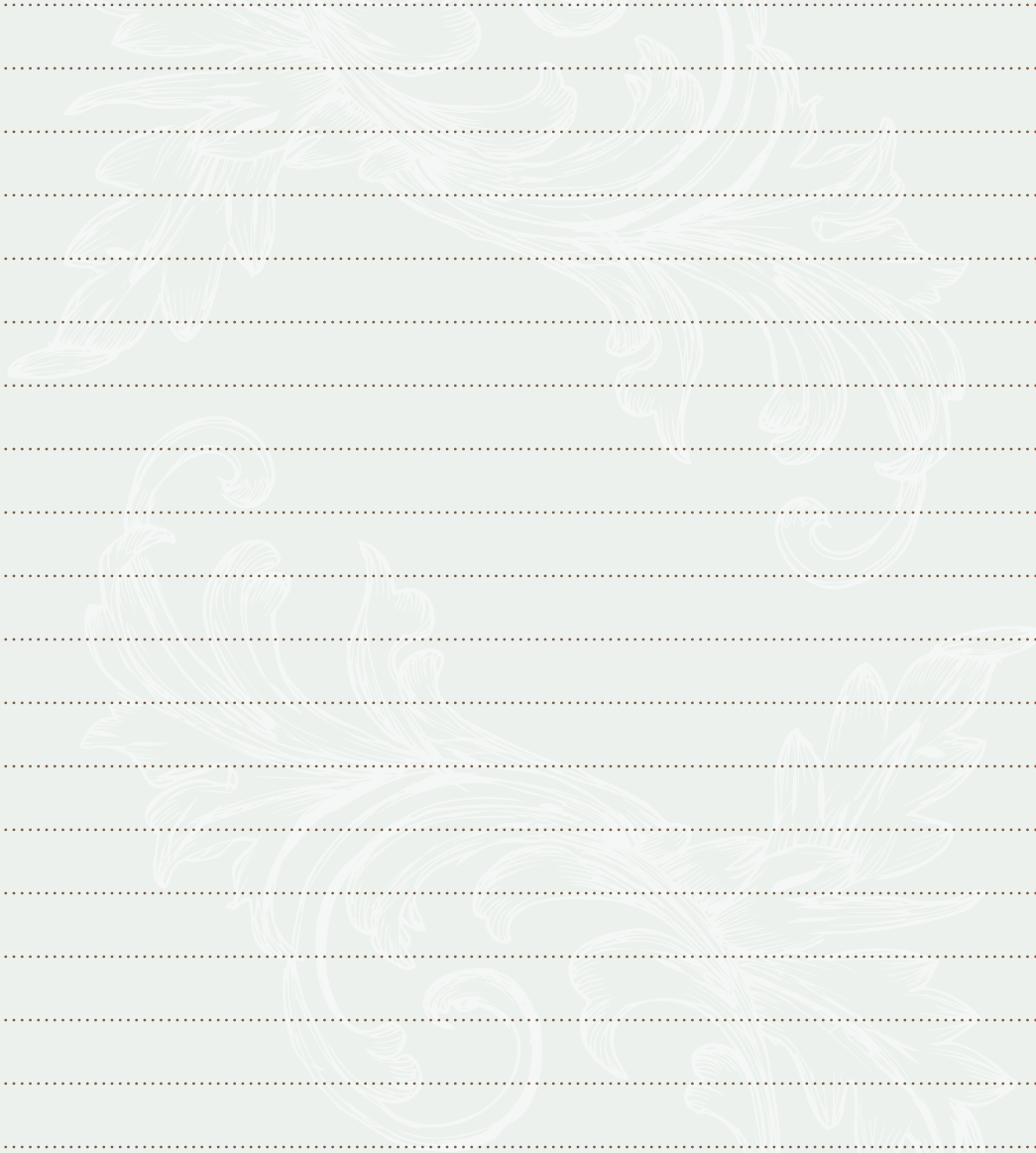
## Included

Cake Cutting Fee, Dance Floor, Champagne Toast & Linens

A service charge of 20% will be added to all food and beverage



# NOTES

A large, intricate, light-colored floral and scrollwork illustration serves as a background for the page. It features delicate lines forming leaves, flowers, and swirling patterns, centered on the page and extending towards the corners.

A series of horizontal dotted lines for writing, consisting of 20 lines spaced evenly down the page.





# MESS/DINING IN PACKAGE

## Hors D'oeuvres

Chef's Choice of Tray Passed Hors D'oeuvres

## Starter

Pacific Prawns with Cocktail Sauce

## Salad

Chef's Mixed Green Salad with House Dressing

## Main Course

### Option 1

Combo Plate

New York Steak w/Wine Demi Glaze Sauce  
and Champagne Breast of Chicken

### Option 2

Two (2) Choices, One (1) Choice per guest  
Roast Prime Rib of Beef w/Rosemary Au Jus  
Sirloin Steak w/Rosemary Au Jus  
Champagne Breast of Chicken

## Sides

Oven Roasted Petit Red Potatoes

Chef's Choice Vegetable Medley

Freshly Baked Rolls & Butter

## Dessert

Choice of One (1)

New York Cheesecake

Chocolate Mousse Cake

### \$44.95 non-alcoholic toasting drinks

Sprite, Coke, & Fruit Punch

### \$49.95 alcoholic toasting drinks

Glass of House Wine, Port Wine, & Rum Punch

## Includes

Head Table w/VIP Skirting &  
Marine Corps Decor  
Vice President's Table  
w/Traditional Setting Decor  
Traditional Fallen Comrade Table  
POW/MIA Table  
Smoking Lamp

Room Fee  
Gavel  
Traditional Linen  
Room Setup  
Fully Stocked Bar & Bartender  
Podium/Microphone  
Grog Bowl (ingredients not included)

\*\*Client will need to provide music, script, place cards, programs, sword & grog ingredients

A service charge of 20% will be added to all food and beverage



# HOLIDAY MENU

## Holiday Luncheon Buffet

Tossed Garden Salad with Chef's Choice Dressings  
 Roasted Turkey with Gravy  
 Honey Glazed Ham  
 Green Beans Almondine  
 Mashed Potatoes  
 Freshly Baked Rolls and Butter  
 Holiday Dessert  
 (Chef's Choice of Pie)

Freshly Brewed Coffee, Iced Tea or Water Upon Request

**\$17.95 per person**

## Holiday Dinner Buffet

Choice of Two (2)  
 Caesar Salad  
 Cranberry & Feta Garden Salad  
 Tortellini Pasta Salad  
 Greek Salad

Carved Breast of Turkey with Gravy  
 Slow Roasted Top Round with Horseradish Sauce  
 Green Beans Almondine  
 Traditional Stuffing  
 Cranberry Sauce  
 Yams

Mashed Potatoes with a Pan Gravy  
 Assorted Dessert  
 Pumpkin, Apple Pie and Fudge Brownies  
 Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Soda, Iced Tea or Water Upon Request

**\$26.50 per person**

## Kid's Holiday Buffet

Chicken Strips with Ketchup/Ranch  
 Tater Tots  
 Apple Sauce or Fruit Salad  
 Beverage

**\$9.75 per person**

# ADDITIONAL ITEMS

White Wood Folding Chairs **\$2 ea.**

Napkins **\$2 ea.**

Belly Bars **\$5 ea.**

Table Cloths **\$8 ea.**

8ft Rectangle Tables **\$8 ea.**

Linen for Expo Tables **\$16 ea. per 8ft table**

Easel **\$10 ea.**

Raffle Drum with Tickets **\$20**

Firepits **\$25 ea.**

Outdoor Heater **\$50 ea.**

Riser **\$50 ea.**

Santa Chair **\$50 ea.**

Portable Speaker **\$50 ea.**

Bartender Fee **\$100** (1 for every 70 guests required)

Additional Bartender per hour/per Bartender **\$50**

Hands Free Microphone **\$20**

Lapel Microphone **\$25**

Podium with Microphone **\$80**, w/out Microphone **\$20**

Flat Screen Television **\$100** (Compass Room, O'Bar)

Screen & Projector **\$100** (Seaview, Las Flores & Crawford Rooms)

Screen & Projector **\$400** (Del Mar Room)

Dance Floor **\$150** (Only in Seaview, or Crawford)

Early Set Up Fee **\$500** (Four Hour Limit with Catering Dept. Approval)

Additional Hour of Facility Use Over Contracted Time **\$500 per hour (Can extend until Midnight)**

Wedding Pavilion **\$500**

Off-site fee **\$300**

A Mandatory Clean up fee will apply only for: Quinceanera's, Cotillion, High-School Functions, Bar Mitzvahs and Debuts, Concert's

**Under 500 guests \$100**

**Over 500 guests \$500**

# FAQ'S

## 1. Can I bring in my own food and/or beverage?

No, due to Naval Preventitive Medicine order P-5010 and Marine Corps Order P1700.30, The PVEC does not allow any food or beverage to be brought in with the exception of:

Wine or Champagne - \$12 corkage fee per bottle  
Ceremonial Cake - \$1 cake cutting fee per person  
Cupcakes or Candy Bars

\*\*Client should consult with Catering Coordinator for approval

## 2. When do I need to end my event?

You can extend your event until midnight. Alloted 4 hours if you would like to extend you may do so for an additional \$500.00 per hour for just the room.

## 3. What is your Service Charge & Sales Tax?

There is a 20% service charge. There is no sales tax.

## 4. Can I bring in candles?

Yes, they need to be enclosed in a glass vase or votive.

## 5. How many hours prior to my event may I access the room?

Your vendors may access the room 2 hours prior to event. Earlier access is an additional \$100 per hour, (limit of 4 hours with prior approval from catering department). Starting your event earlier than previously scheduled may not be feasible due to other catering commitments.

## 6. Do the rooms have dance floors?

The Del Mar room has a built-in dance floor. A portable dance floor may be provided for Crawford/Seaview for an additional fee.

## 7. How much is the dance floor if I do not choose a wedding package?

The dance floor fee is \$150.00 and is only available for the Seaview or Crawford Room.

## 8. What is the deadline for payment and final guest count?

A \$500 non-refundable deposit and signed catering contract are due within two weeks of reserving the date and space. Full payment and guest count are due seven days prior to your event.

## 9. Do I have to be active duty military to host an event at the PVEC?

No, the PVEC is now open to the public.

## 10. Do you have changing rooms for weddings?

Unfortunately, we do not have changing rooms. We recommend contacting The South Mesa Lodge next door at (760) 763-7805.

## 11. Can I take the leftover food to go?

No, due to Naval Preventitive Medicine order P-5010 and Marine Corps Order P1700.30, we are not allowed to box up any leftover food.

## 12. What if I do not meet the food and beverage minimum?

In the event you don't meet the food and beverage minimum, you will be charged the difference on your Banquet Event Order (BEO) as un-met food & beverage minimum.



## FAQ'S

**13. What decor do you not allow?**

Please do not bring Confetti, Glitter, Bubbles, Fake Flower Petals, Paper Lanterns, Sparklers, Rice or anything that is affixed to walls, floors, ceilings, chairs, tables and chandeliers either with glue or tape. The client and/or sponsor is held responsible for all damages and replacement of damaged items or pieces.

**14. Is there a clean-up fee?**

Excess decor or litter will be charged \$100.

**15. Does your linen go to the floor?**

Yes, for the 8ft rectangle tables, but not for round tables.

**16. Can I store my wedding/ceremonial cake in your refrigerator?**

Unfortunately we are unable to store your cake due to health codes.

**17. Do you have wireless internet in the rooms?**

The Del Mar and O'Lounge have access. Guests should plan to bring their own hot spot.

**18. How long do you keep hors d'oeuvres or the buffet out?**

Due to health codes, once served it will be kept out for your guests between 1 to 1 1/2 hours depending on items.

**19. Can I offer my guests more than 2 plated options on my invitations?**

At this time only 2 options are available.

**20. How do my guests get on-base?**

Guests will need current car insurance, vehicle registration & driver's license. If your party is arriving on-base in a limo or a party bus please contact (760) 725-3888.

# CONTACT INFORMATION

## Directions

The Pacific Views Event Center  
202850 San Jacinto Road, Camp Pendleton, Ca  
Phone: (760) 725-2231; Fax: (760) 725-9571

## Gate Procedures

Please show proper identification at the gate to gain access to the base:  
Valid Driver's License, Valid Car Insurance, Valid Car Registration  
If you do not have military ID please use the right lane at the gate.

### Main Gate: (Located off of Highway 5)

North on I-5

Exit Camp Pendleton (Oceanside)

Drive Up to the Main Gate (see gate procedure at the top of the page)

Veer right onto Wire Mountain Road

Turn left onto Wire Mountain Road at the light

Make a left onto San Jacinto Road at the stop sign

Pacific Views is located left side at end of street

South on I-5

Exit Harbor Drive (Oceanside)

Turn left at light

Drive Up to Main Gate (see gate procedure at the top of the page)

Veer right onto Wire Mountain Road

Turn left onto Wire Mountain Road at the light

Make a left onto San Jacinto Road at the stop sign

Pacific Views is located on the left side at end of street

### San Luis Rey Gate:

North on I-5

East on Highway 76 (Oceanside)

Left on College Avenue

Right on Vandegriff

ENTER THROUGH SAN LUIS REY GATE (see gate procedure at the top of the page)

Left on 16th Street/Rattlesnake Canyon Road at the light,

Veer Left back onto Vandegriff

Veer right onto cloverleaf just past the Main MCX and stay in the left lane

Turn left onto Wire Mountain Road at the light

Make a left onto San Jacinto Road at the stop sign

Pacific Views is located on the left side at end of street

\*Please note, this is about 20-30 minutes from I-5

### Pulgas Gate:

South on I-5

Exit Pulgas Road, go east under the freeway- (After San Clemente Area)

ENTER THROUGH PULGAS GATE (see gate procedure at the top of the page)

Immediate Right onto Stuart Mesa Road

Right onto Vandegriff

Veer right onto cloverleaf just past the Main MCX and stay in the left lane

Turn left onto Wire Mountain Road at the light

Make a left onto San Jacinto Road at the stop sign





Pacific Views is located left side at end of street

\*Please Note, this will take about 20 minutes from the freeway





### ACCOMMODATIONS

	The Grand Ballroom	1200 Guests 13,083 sq ft		Crawford Room A/B	150 Guests 3,700 sq ft		Iron Mike's SNCO Lounge/Patio	75 Guests 2,790 sq ft
	Del Mar Room	420 Guests 6,396 sq ft		Pavilion (outdoor)	400 Guests 5,197 sq ft		Compass Room/Patio	50 Guests 1,213 sq ft
	Las Flores Room	220 Guests 4,837 sq ft		The "O" Lounge	50 Guests 1,965 sq ft		The "O" Conference Room	20 Guests 629 sq ft
	SeaView Room/Patio	180 Guests 3,700 sq ft						

