



# EVENTS MENU

# GENERAL INFORMATION

## MENU ARRANGEMENTS

menu selections are requested a minimum of 4 weeks in advance | our printed menu selections are recommended suggestions; however, we would be more than happy to tailor a menu to your specific tastes | with the exception of buffet meals, one menu is required for all guests | if a split menu is required, all entrees will be charged an additional \$7.00 per guest | guests will need to be provided color-coded tickets or place cards indicating entrée choice

## GUARANTEE

a final guarantee of your anticipated number of guests is required by noon (3) business days prior to your banquet function | this guarantee may not be reduced | the hotel will prepare food based on the guarantee & seating for 5% over the guarantee | charges will be based on the number guaranteed or the number served, whichever is greater

## PRICE

catering prices will not be guaranteed earlier than 4 months prior to the scheduled event | a service charge of 23% will be added to all prices quoted & is subject to applicable sales tax based on california state regulation (currently 8.00%)

## ADDITIONAL FOOD & BEVERAGE

no food of any kind may be brought into the banquet rooms with the exception of cakes, for which a service fee will be charged | corkage fees will be applied to any wine brought into the banquet rooms

## BANQUET SPACE

all evening functions begin at 6:00pm unless otherwise agreed to on the contract | music must end prior to 12:00 midnight & the room must be vacated by 1:00am

wifisimplified

contact your catering professional for pricing

## SPECIAL NOTES


all seated functions will be set with complimentary linens | additional security may be arranged through the hotel for an additional charge | please contact your catering professional for assistance with decorations & entertainment | we will gladly extend special room rates to our overnight guests, based upon availability

◆

valet parking is \$20.00 per vehicle for event parking and \$45.00 per vehicle for overnight guests

◆

all menu pricing is subject to change

**Disclaimer:** we practice serious caution in preparing our gluten free items [denoted with a  symbol] and do our best to ensure a gluten free product | in consuming our gluten free items, be aware that there may be a chance of cross-contamination | patrons are encourage to consider this information for their individual requirements and needs.

*a customary 24% taxable service charge and sales tax will be added to prices listed*

MARRIOTT GASLAMP QUARTER 660 K ST. | SAN DIEGO | CA 92101  
619.446.6038 | [www.gaslampquarterhotel.com](http://www.gaslampquarterhotel.com)

 meetings imagined

# MEETING PACKAGE #1

minimum 10 guests | \$70.00 per guest

## CONTINENTAL BREAKFAST

fresh breakfast pastries | mason jar spreads & jams  
seasonal sliced fruits & berries 🍏  
assorted organic yogurts 🍏  
apple | orange juice | white cranberry juices  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas  
\*add odwalla fruit smoothies | \$4.00 per guest 🍏

## MID-MORNING BREAK

whole fruits 🍏  
granola | kashi bars  
mini scones | tea breads  
assorted soft drinks  
bottled waters  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas 🍏

## AFTERNOON BREAK

gourmet cookies | brownies (without nuts)  
house made spicy mixed nuts 🍏  
assorted candy bars  
assorted energy drinks  
assorted soft drinks & bottled waters  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

prices listed are for standard ½ hour breaks  
breaks scheduled longer than ½ hour will be charged upon consumption

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# MEETING PACKAGE #2

minimum 10 guests | \$100.00 per guest

## CONTINENTAL BREAKFAST

fresh breakfast pastries | mason jar spreads & jams  
seasonal sliced fruits & berries 🌿  
assorted organic yogurts 🌿  
apple | orange juice | white cranberry juices  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas  
\*add odwalla fruit smoothies | \$4.00 per guest

## MID-MORNING BREAK

whole fruits 🌿  
granola | kashi bars  
mini scones | tea breads  
assorted soft drinks  
bottled waters  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

## LUNCH

### CHOICE OF ONE BUFFET LUNCH:\*

picnic lunch | paisano | or south of tecate\*  
\*please refer to the following page for menu descriptions

## AFTERNOON BREAK

gourmet cookies | brownies (without nuts)  
house made spicy mixed nuts 🌿  
assorted candy bars  
assorted energy drinks  
assorted soft drinks & bottled waters  
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

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# MEETING PACKAGE LUNCHEONS

## PICNIC LUNCH

chicken club wrap  
caprese wrap  
ham and brie cheese baguette  
potato salad ☒  
assorted kettle cooked potato chips ☒  
strawberry shortcakes  
freshly brewed ice tea  
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

## PAISANO

imported country olive blend | marinated artichokes ☒  
organic field of greens: tomatoes | cucumber | balsamic vinaigrette ☒

### CHOICE OF ONE PASTA:

- farfalle pasta: grilled chicken breast | marinara
- penne pasta: pesto cream | pine nuts | roasted tomato

herbed focaccia bread: virgin olive oil | balsamic vinegar  
classic tiramisu  
freshly brewed ice tea  
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

## SOUTH OF TECATE

taco salad: romaine | charred corn | pico | tortilla strips | chipotle ranch ☒  
achiote rubbed chicken: grilled peppers & onions | warm corn tortillas ☒  
spanish style rice ☒  
refried beans ☒  
assorted salsas | sour cream | cheddar cheese | shredded lettuce ☒  
tortilla chips ☒  
cinnamon sugar bunuelos  
freshly brewed ice tea  
freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

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# MEETING PACKAGE #3

minimum 15 guests | \$120.00 per guest

## BREAKFAST

fresh breakfast pastries | mason jar spreads & jams

seasonal sliced fruits & berries ☒

assorted organic yogurts | odwalla smoothies ☒

scrambled eggs with fresh herbs \* ☒

**CHOICE OF ONE:** applewood smoked bacon | breakfast link sausage ☒

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

## MID-MORNING BREAK

whole fruits ☒

granola | kashi bars

mini scones | tea breads

assorted soft drinks

bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

## LUNCH

**CHOICE OF ONE BUFFET LUNCH:\***

sandwich express bar | gaslamp | little italy | or tex mex\*

*\*please refer to the lunch buffets for menu descriptions*

## AFTERNOON BREAK

gourmet cookies | brownies (without nuts)

house made spicy mixed nuts ☒

assorted candy bars

assorted energy drinks

assorted soft drinks & bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

\*egg whites and/or egg beaters available upon request | **additional \$2.00 per guest**

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# PLATED BREAKFASTS

## **CLASSIC EGGS BENEDICT** \$28.00 per guest

classic benedict with hollandaise sauce | breakfast potatoes

## **BRIOCHE FRENCH TOAST** \$27.00 per guest

served with applewood smoked bacon | fresh fruits

## **HEIRLOOM BENEDICT** \$25.00 per guest

roasted heirloom tomatoes | poached egg | hollandaise | hash browns | fresh fruits

## **ON THE RISE** \$32.00 per guest

fresh breakfast pastries | mason jar spreads & jams

fresh sliced fruit with berries

scrambled eggs\*

### **CHOICE OF ONE MEAT:**

- applewood smoked bacon
- breakfast link sausage

roasted potatoes

fresh squeezed orange juice

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

\*egg whites and/or egg beaters available upon request | additional \$2.00 per guest

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# BREAKFAST BUFFETS

## **CONTINENTAL** | minimum 10 guests | \$28.00 per guest

fresh breakfast pastries | mason jar spreads & jams

fresh seasonal sliced fruits & berries ☒

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

\*add odwalla fruit smoothies | \$4.00 per guest

## **BAJA BREAKFAST** minimum 15 guests | \$35.00 per guest

fresh fruit | apple empanadas

**BURRITO STATION:** scrambled eggs\* | applewood smoked bacon | chorizo | cheeses | house made guacamole | assortment of salsas | warm tortillas

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

## **PHYSICALLY FIT** minimum 25 guests | \$36.00 per guest

sliced fruits | ny style bagels

assorted organic yogurts | granola with sun-dried berries

bran & high fiber cereal | low fat milk

hard boiled eggs ☒

heirloom tomatoes | cottage cheese ☒

odwalla juice smoothies | freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

## **BUILD YOUR OWN BREAKFAST** | minimum 25 guests | \$38.00 per guest | additional items \$5.00 per item

fresh breakfast pastries | mason jar spreads & jams

assorted organic yogurts | seasonal sliced fruit & berries ☒

### CHOICE OF THREE:

- scrambled eggs\* | cheese & salsa ☒

- breakfast potatoes ☒

- applewood smoked bacon | breakfast link sausage | duroc smoked pork loin | corned beef hash ☒

- brioche french toast | buttermilk pancakes | belgian waffles

- oatmeal with condiments

apple | orange | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted taza teas

\*egg whites and/or egg beaters available upon request | additional \$2.00 per guest

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# BREAKFAST ENHANCEMENTS

**SMOKED SALMON DISPLAY** | minimum 25 guests | \$12.00 per guest ☒

mini bagels | sliced tomatoes | capers | red onions | cream cheese | chopped egg

**OMELETE STATION** | minimum 20 guests | \$15.00 per guest\* ☒

our omelet station contains a large variety of meats, vegetables, and cheeses... there are many ways in which you can create your perfect omelet!

## ADD ON ITEMS:

assorted boxed cereals | \$4.50 each

odwalla bottled fruit smoothies | \$6.00 each ☒

assorted individual organic yogurts | \$4.00 each ☒

greek yogurt and fruit parfaits | \$6.00 each

breakfast sandwiches | \$85.00 per dozen

- bacon | fried egg | cheese | english muffin
- sausage | scrambled egg | cheddar cheese | salsa | flour tortilla
- smoked turkey or ham | scrambled eggs | swiss cheese | large croissant

selection of mini breakfast breads:

assorted tea breads | mini scones | mini pastries | \$55.00 per dozen

jumbo breakfast burritos: scrambled eggs | chorizo | potatoes | \$95.00 per dozen

jumbo frosted cinnamon rolls | \$55.00 per dozen

brioche vanilla bean french toast | mixed berries | whipped cream | bananas foster | \$65.00 per dozen

fruit bowl | \$6.00 per guest ☒

house made granola served with milk | \$5.00 per guest

steel cut oatmeal: brown sugar | raisins | walnuts | dried cranberries | \$6.00 per guest

new york style bagels served with cream cheese | \$60.00 per dozen

\*culinary attendant required | \$150.00 per hour – per attendant [one attendant per 25 guests]

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# BREAKS

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

## **MILK-N-COOKIES** | minimum 10 guests | \$20.00 per guest

assorted mini gourmet cookies | oreo cookies | nutter butter cookies

biscotti | ladyfingers

chocolate | strawberry | whole milk ☒

presented with mini milk jugs

## **SWEET-N-SALTY** minimum 10 guests | \$25.00 per guest

individual sweet and savory flavored cracker jack'd bags

goldfish crackers | mini gourmet cookies

cajun snack mix | mini pretzels

fresh iced tea & flavored water

## **FEELING HEALTHY** | minimum 10 guests | \$19.00 per guest ☒

strawberry & vanilla greek yogurt

fresh strawberries | blueberries | blackberries | raspberries\*

toasted pistachios | granola | sunflower seeds | organic honey

baby heirloom carrots\* | ranch dip

flavored water

*\*some items may be substituted or eliminated due to seasonal availability*

## **BALLPARK** | minimum 10 guests | \$21.00 per guest

bavarian soft pretzel sticks | dijon mustard

nachos: cheese sauce | jalapeños

roasted peanuts | buttered popcorn ☒

mini hot dogs: chipotle ketchup | mustard

fresh organic lemonade

add american craft beers for \$10.00 per person

## **REFRESH** | minimum 10 guests | \$23.00 per guest

individual trail mix

granola & kashi bars

fresh fruit skewers | agave yogurt dip ☒

sorbet fruit bars ☒

lemon bars

herb and fruit infused organic lemonade

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# BREAKS CONTINUED

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

## ASSORTED SNACKS

gourmet cookies & brownies | **\$60.00 per dozen**

dried fruit compote | **\$6.00 per guest**

assorted mini pastries & petite fours | **\$70.00 per dozen**

chocolate dipped strawberries | **\$50.00 per dozen**

cracker jacks | **\$4.00 each**

energy bars: balance | luna | power bars | **\$5.00 each**

freshly popped popcorn | **\$4.00 per guest**

assorted fruit bars | **\$65.00 per dozen** ☒

granola bars: nature valley | chewy quaker bars | **\$4.00 each**

grilled pita served with hummus & olive tapenade | **\$7.00 per guest**

individually bagged trail mix | **\$4.00 per bag**

kettle cooked potato chips | **\$6.00 per bag** ☒

popcorn supreme: m&m | mini marshmallow | candied walnuts | **\$8.00 per guest** ☒

tortilla chips: w/ roasted tomato salsa | **\$5.00 per guest** ☒

tortilla chips: w/ roasted tomato salsa | pico de gallo | guacamole | **\$12.00 per guest** ☒

bavarian soft pretzels: beer cheese fondue | dijon mustard | **\$60.00 per dozen**

## BEVERAGES

assorted soft drinks or bottled waters | **\$5.00 each**

assorted odwalla fruit smoothies | **\$6.00 each**

ice cold lemonade | **\$45.00 per gallon**

freshly brewed ice tea | **\$90.00 per gallon**

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas | **\$92.00 per gallon**

fresh apple, grapefruit, orange juices & white cranberry juices | **\$60.00 per gallon**

make your own starbucks ice coffee | **\$10.00 per person**


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# COLD LUNCHES

all include choice of dessert | iced tea | starbucks regular & decaffeinated coffee

## CLASSIC CAESAR SALAD \$27.00 per guest

romaine lettuce | grilled chicken | grana padano parmesan | croutons | house dressing

add  additional \$5.00 per guest

add  additional \$7.00 per guest

## CALIFORNIA COBB SALAD \$28.00 per guest

romaine lettuce | napa cabbage | rotisserie chicken | candied bacon | tomatoes | avocado | hard egg | crumbled bleu cheese | ranch

## TURKEY CLUB \$36.00 per guest

grilled ciabatta bread | bacon | cranberry basil aioli | tomato | hydroponic bibb lettuce | potato salad | seasonal sliced fruit

## HAM & CHEESE \$36.00 per guest

artisan baguette | brie cheese | cranberry relish | dijonnaise | romaine lettuce | heirloom tomato | potato salad | seasonal sliced fruit

## CHOICE OF DESSERT

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

## CLASSIC BOX LUNCH TO GO \$40.00 per guest

### CHOICE OF ONE:

grilled chicken | focaccia | roasted peppers | fresh mozzarella | pesto mayo

turkey club wrap | slab cut pepper bacon | rosemary mayo | herb tortilla

tuna salad | 'l.t.o' | jumbo croissant

grilled veggie wrap | fresh mozzarella | gourmet greens | balsamic glaze | spinach tortilla

### SERVED WITH:

potato salad or kale slaw | whole fruit | fresh baked cookie | condiments | bottled water

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# PLATED LUNCHES

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

## CHOICE OF SALAD:

organic baby greens: garden vegetables | ranch dressing 🌱

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

## HERB MARINATED JIDORI CHICKEN \$37.00 per guest 🌱

roasted fingerling potatoes | asparagus | confit of tomato | natural chicken jus

## PAN SEARED SALMON FILLET \$41.00 per guest 🌱

mushroom herb risotto | heirloom baby carrots | tomato and shaved onion slaw

## PRIME FLAT IRON STEAK \$46.00 per guest 🌱

cheddar polenta | blistered corn and black bean salsa | fire roasted tomato jus

## VEGETABLE RISOTTO \$32.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

## CHOICE OF DESSERT:

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

\*vegetarian substitution available upon request | must be 3 days prior to event

\*additional surcharge for multiple selections per event | \$7.00 per guest

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# LUNCH BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

## TEX-MEX | minimum 15 guests | \$51.00 per guest

taco salad: romaine lettuce | pico de gallo | kidney beans | grilled corn | tortilla strips | chipotle ranch ☒

rock shrimp ceviche: blistered corn | pomegranate seeds | micro cilantro ☒

chipotle spiced black bean and cheese quesadillas

achiote rubbed chicken: grilled peppers & onions | warm corn tortillas ☒

adobo style pork carnitas ☒

spanish style rice | refried beans ☒

tortilla chips | guacamole | assorted salsas | sour cream | cheddar cheese | shredded lettuce ☒

churros | bunuelos

## EXECUTIVE DELI BUFFET | minimum 15 guests | \$55.00 per guest

arugula salad: pistachio | goat cheese | shaved pear | balsamic dressing ☒

tuna nicoise salad: seared ahi | french beans | roast tomato | olives | cage free egg | roasted potatoes ☒

kale apple slaw: pecans | dried cranberry | lemon poppy seed dressing ☒

chilled meats: sous vide chicken breast | pepper crusted tenderloin | boutique turkey breast ☒

assorted cheeses | spreads and relish tray | kettle chips ☒

artisan rolls | croissants | focaccia bread

assorted fruit bars | mini pastries

## GASLAMP | minimum 15 guests | \$48.00 per guest

mixed green salad: garden vegetables | ranch dressing ☒

heirloom cherry tomatoes & fresh mozzarella caprese ☒

rosemary roast chicken breast: smoked whiskey glaze | fried onions

herb roast potatoes ☒

seasonal vegetable mix ☒

fresh rolls | butter

assorted dessert bars

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# LUNCH BUFFETS CONTINUED

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

## **SANDWICH EXPRESS BAR** | minimum 15 guests | \$48.00 per guest

### **CHOICE OF THREE SANDWICHES:**

b.l.t. sandwich: grilled ciabatta | heirloom tomato | hydroponic bibb lettuce | slab cut pepper bacon  
pulled pork sandwich: brioche bun | tobacco fried onions | sweet baby ray's bbq  
chicken club wrap: grilled chicken | slab cut pepper bacon | avocado | beefsteak tomato | rosemary mayo  
very veggie wrap: organic greens | grilled squash | roasted peppers  
ham & cheese baguette: artisan knuckle ham | brie cheese | dijonaise | cranberry sauce | l.t.o.  
roast beef sandwich: toasted baguette | caramelized onion | bleu cheese | pesto mayo  
classic reuben: shaved corned beef | house kraut | 1000 island | rye

### **CHOICE OF TWO SALADS:**

caesar salad: romaine lettuce | parmesan cheese | croutons | house dressing  
greek: tomatoes | cucumbers | onion | feta cheese | kalamata olives 🍴  
broccoli & kale slaw: shredded carrots | dried cranberries | candied pecans 🍴  
sandia watermelon salad: fresh lime | chili powder | queso anejo 🍴  
classic potato salad | cage free hard boiled eggs 🍴  
panzanella: baby spinach | gorgonzola | bacon | roasted tomato | toasted bread | shaved red onion 🍴  
quinoa salad: edamame | sweet onion | roasted peppers | olive oil 🍴

**INCLUDES:** kettle potato chips | whole fruit | assorted mini cupcakes

## **LITTLE ITALY** | minimum 15 guests | \$52.00 per guest

antipasto display: ciliegine mozzarella | peppadew peppers | country olives | artichoke hearts | roasted tinker belle peppers | pepperoncini 🍴  
organic baby greens: heirloom cherry tomato | red onion | balsamic vinaigrette 🍴  
chicken parmesan: tomato sauce | grana padano cheese | provolone  
jumbo cheese ravioli: classic bolognese sauce | micro basil  
penne pasta: parmesan cream | bacon lardon | spring peas | basil pistou  
herbed focaccia: virgin olive oil | balsamic vinegar  
classic tiramisu

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# RECEPTIONS

## **COLD HORS D'OURVRES** minimum 25 pieces | additional in increments of 25 pieces

### **\$6.00 per piece**

- caprese skewer | basil pistou | balsamico ☒
- brie mousse tartelette | raspberry preserves | walnuts
- traditional hummus | fried pita | sumac
- furikake chicken salad | savory cone | micro cilantro
- deviled egg | truffle cream | american roe ☒

### **\$7.00 per piece**

- melted mozzarella crostini | confit tomato | micro basil
- ceviche shooter | peppered ketchup | cucumber ☒
- fresh watermelon | virgin olive oil | feta cheese ☒
- poached pear | pecans | honeycomb | bleu cheese ☒
- smoked salmon pinwheel | toasted focaccia

### **\$9.00 per piece**

- chilled crab cake | citrus aioli | pickled cranberry
- ahi poke | wonton taco | mango pico
- smoked duck crostini | fig jam | pistachio
- seared saku tuna on wonton | furikake | wasabi aioli
- pepper crusted tenderloin | onion marmalade | bleu cheese

## **HOT HORS D'OURVRES** minimum 25 pieces | additional in increments of 25 pieces

### **\$6.50 per piece**

- southwest chicken egg roll | creamy avocado
- chipotle spiced black bean & corn quesadilla
- chicken tinga skewer | greek yogurt ☒
- lobster cream cheese rangoon | thai chili sauce
- mini vegetable eggroll | teriyaki glaze

### **\$7.50 per piece**

- buffalo chicken & spring onion empanada | ranch
- pork potsticker w/soy ponzu sauce
- stuffed artichoke heart | boursin cheese
- coconut breaded chicken tender | tamarind bbq sauce
- caponata vegetables | puff pastry | goat cheese

### **\$9.50 per piece**

- mini beef wellington
- steak & cilantro empanada | chipotle crema
- bacon wrapped scallop | brown sugar whiskey glaze ☒
- coconut shrimp | orange horseradish marmalade
- lamb kafta kabob | pita crumb | tzatziki sauce
- chicken-n-waffle skewer | maple syrup | aleppo pepper

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# RECEPTIONS CONTINUED

## ANTIPASTO PLATTER

marinated grilled vegetables | assorted charcuterie | cheeses | toasted crostini

- small | **\$250.00 each** (serves 10-15 guests)
- medium | **\$375.00 each** (serves 16-30 guests)
- large | **\$525.00 each** (serves 31-50 guests)

## FRESH SEASONAL FRUITS AND BERRIES DISPLAY

- small | **\$150.00 each** (serves 10-15 guests)
- medium | **\$250.00 each** (serves 16-25 guests)
- large | **\$375.00 each** (serves 26-50 guests)

## IMPORTED AND DOMESTIC CHEESE DISPLAY

- small | **\$250.00 each** (serves 10-15 guests)
- medium | **\$375.00 each** (serves 16-30 guests)
- large | **\$525.00 each** (serves 31-50 guests)

## VEGETABLE CRUDITE PLATTER

- small | **\$125.00 each** (serves 10-15 guests)
- medium | **\$200.00 each** (serves 16-25 guests)
- large | **\$325.00 each** (serves 26-50 guests)

## SEARED RARE TUNA AND SASHIMI DISPLAY

- served with wasabi & pickled ginger | **\$400.00 each** (serves 20-25 guests)

## SWEET ENDINGS

minimum of 25 guests | **\$25.00 per guest**

mini petite fours | chocolate dipped strawberries | starbucks coffee | decaffeinated coffee |

assorted tazo teas served with: cinnamon sticks | chocolate shavings | lemon peels | whipped cream

## DONUTS AND CHURROS STATION

minimum of 25 guests | **\$23.00 per guest**

warm mini donuts | churros | caramel | chocolate | strawberry sauces

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# RECEPTIONS CONTINUED

## WORLD TASTES

minimum of 25 guests | \$75.00 per guest

artisan cheese display | assorted crackers ☒

caprese brochette | basil pistou | balsamico

traditional hummus | fried pita | sumac

ceviche shooter | peppered ketchup | cucumber ☒

chilled crab cake | citrus aioli | pickled cranberry

coconut breaded chicken tender | tamarind bbq sauce

assorted artisan flatbreads

lamb kafta kabob | pita crumb | cucumber tzatziki

chicken tinga skewer | greek yogurt ☒

## SOMETHING FOR EVERYONE

minimum of 25 guests | \$95.00 per guest

artisan cheese display | assorted crackers

antipasto display | grilled vegetables | charcuterie | cheeses ☒

mozzarella crostini | confit tomato | micro basil

smoked salmon pinwheel | toasted focaccia

ahi poke | wonton taco | mango pico

pepper crusted tenderloin | onion marmalade | blue cheese

pork potsticker | soy ponzu sauce

bacon wrapped scallop | brown sugar whiskey glaze ☒

southwest chicken eggroll | creamy avocado

caponata vegetables | puff pastry | goat cheese

coconut shrimp | orange horseradish marmalade

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 **meetings imagined**

# STATIONS

## CARVING STATION\*

- slow roasted organic turkey | cranberry relish | pan gravy | **\$350.00 each** (serves 30 guests) ☒
- brown sugar and chili crusted pork loin | french dijon mustard | sourdough rolls | **\$400.00 each** (serves 40 guests) ☒
- rosemary garlic studded prime rib | fresh horseradish cream | veal jus | **\$500.00 each** (serves 40 guests) ☒
- beef tenderloin | silver dollar rolls | classic béarnaise sauce | **\$425.00 each** (serves 25 guests) ☒
- bamboo roast salmon filet | seafood garnish | dill crema | **\$400.00 each** (serves 30 guests) ☒

## BUILD YOUR OWN PASTA STATION | minimum of 25 guests

**2 SELECTIONS: \$30.00 per guest | 3 SELECTIONS: \$38.00 per guest**

- penne: sundried tomato pesto | sweet roast tomato | pine nuts
- farfalle: black pepper cream | crispy lardons | spring pea
- cheese ravioli: bolognese sauce | fried basil
- tortellini: tuscan tomato sauce | salted capers
- wild mushroom risotto: parmesan fondue | mushroom chips ☒

served with fresh bread sticks

add:  – additional \$5.00 per guest

add:  – additional \$7.00 per guest

## MASHED POTATO BAR | minimum of 25 guests | \$35.00 per guest ☒

yukon gold smashed | brown sugar sweet potato | buttermilk purple potato  
sautéed mushroom | parmesan fondue | green onion | sour cream | slab cut pepper bacon

## STREET TACO STATION | minimum of 25 guests | \$38.00 per guest ☒

grilled carne asada | achiote chicken | pork carnitas  
fresh guacamole | chopped onions & cilantro | assorted salsas | cheese | crema | warm corn and flour tortillas

## COLOSSAL BAKED POTATO STATION | minimum of 25 guests | \$30.00 per guest ☒

super jumbo potatoes | butter | bacon | cheese | sour cream | green onion | caramelized onions | chorizo |  
rock shrimp | seasoned salt

## TRIO SLIDER STATION | minimum of 25 guests | \$40.00 per guest

### SELECTION OF 3:

seared ahi w/wasabi slaw | fried chicken w/swiss & dijonaise | beef on toasted brioche w/chipotle ketchup |  
pulled pork w/crispy onion |

served with: house fried sea salt chips

\*culinary attendant required | **\$150.00 per hour** – per attendant [one attendant per 50 guests]

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# STATIONS CONTINUED

## **ARTISAN FLAT BREAD STATION** | minimum of 25 guests | \$30.00 per guest

Italian meats | heirloom tomato & mozzarella | island pork bbq | baja shrimp

## **TAPAS & ANTIPASTO BAR** | minimum of 25 guests | \$60.00 per guest

deviled eggs | truffle cream | american roe 🍷

furikake chicken salad | savory cone | micro cilantro

prosciutto wrapped melons 🍷

selection of artisan flat breads

seared kielbasa & sausages | assorted mustards 🍷

marinade sampler: roasted yellow & red tomatoes | cherry peppers | pepperoncini | artichoke hearts | mushrooms

imported cheese platter | assorted warm breads 🍷

## **RAW BAR** | minimum of 30 guests | \$75.00 per guest 🍷

alaskan king crab legs | rock shrimp ceviche | snow crab claws | mussels | oysters | shrimp cocktail

condiments: lemon | mignonette | seaweed salad | cocktail sauce | tartar sauce

## **SUSHI & SASHIMI BAR** | minimum of 30 guests | \$80.00 per guest 🍷

tuna | salmon | yellowtail | albacore | halibut | shrimp ebi | california roll | spicy tuna roll | shrimp tempura roll

served with: pickled ginger | wasabi | soy sauce

sushi chef available upon request - \$300.00 per hour

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# PLATED DINNER

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

## CHOICE OF SALAD:

organic baby greens: heirloom tomato | goat cheese | candied pecan | vinaigrette

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

heirloom tomato salad: fresh mozzarella | basil pistou | crispy garlic | petite basil 🌱

## HERB MARINATED JIDORI CHICKEN \$65.00 per guest 🌱

foraged mushroom risotto | small vegetables | slab bacon lardon | smoked whiskey glaze

## PAN SEARED SALMON FILLET \$70.00 per guest 🌱

creamy grits | heirloom baby vegetables | shaved fennel and sweet onion onion slaw

## PRIME FILET MIGNON \$80.00 per guest 🌱

smashed yukon potato | marrow porcini butter | seasonal vegetables | classic demi

## VEGETABLE RISOTTO \$55.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

## CHOICE OF DESSERT:

chocolate decadence cake | macerated berries

new york style cheesecake | bourbon glazed banana | chocolate crispies

fresh fruit tart | vanilla anglaise

tiramisu | raspberry sauce | classic ladyfingers

## OPTIONAL ADD ON APPETIZERS:

wild mushroom ravioli | additional \$9.00 per guest

burnt butter vinaigrette | sage butter sauce | asparagus tip | micro basil

char-grilled shrimp | additional \$10.00 per guest 🌱

crispy polenta cake | confit tomatoes | bourbon creamed corn | shaved red onion

pan seared scallops | additional MP per guest 🌱

lemon risotto | fennel citrus salad | balsamico

\*vegetarian substitution available upon request | must be 3 days prior to event

\*additional surcharge for multiple selections per event | \$7.00 per guest

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# DINNER BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted taza teas

## SIERRA MADRE | minimum of 30 guests | \$65.00 per guest

southwest black bean soup: chipotle crema | tortilla strips 🍴  
root vegetable and kale slaw: pico de gallo | slaw sauce 🍴  
hacienda salad: mixed greens | jicama | orange segments | shaved radish | prickly pear vinaigrette 🍴  
chipotle spiced chicken & black bean enchiladas: blistered corn | crispy onion 🍴  
shrimp fajitas: mixed peppers | onions | soft corn tortilla 🍴  
adobo short ribs: roasted peppers | cilantro pesto 🍴  
spanish style rice | refried beans with cotija cheese 🍴  
crispy bunuelos | cinnamon sugar churros | dulce de leche cake

## ITALIANO | minimum of 30 guests | \$75.00 per guest

charcuterie meats and sausages 🍴  
heirloom tomato and ciliegine mozzarella caprese 🍴  
spinach frisee salad: pancetta lardons | cage free egg | citrus dressing 🍴  
baked penne: tomato sauce | ricotta cheese | provolone  
chicken piccata: citron lemon sauce | caper berries | micro basil  
rosemary marinated flat steak: black pepper | veal reduction 🍴  
fresh water bass: tuscan tomato sauce | fried basil 🍴  
sautéed rapini: garlic | stewed tomatoes 🍴  
fresh bread sticks  
cannoli | tiramisu

## TRADITIONAL | minimum of 30 guests | \$70.00 per guest

tomato basil soup | croutons | micro basil 🍴  
mixed green salad served with lemon thyme vinaigrette 🍴

### CHOICE OF TWO ENTREES:

- roasted chicken breast served with lemon caper sauce 🍴
- sliced sirloin served red wine reduction 🍴
- grilled atlantic salmon served with sesame ginger 🍴

basil whipped potatoes 🍴  
seasonal vegetables 🍴  
fresh rolls & butter  
raspberry cheesecake

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# BEVERAGE

## HOSTED BARS:

hosted beverages are charged based on consumption | wine will be charged per open bottle |  
the prices for hosted beverages are per drink & do not include sales tax or service charge

## CASH BARS:

beverages served on a cash basis are charged based on an individual pay per drink basis |  
the prices for cash beverages include sales tax | service charge not included)

	<u>hosted bar</u>	<u>cash bar</u>
premium well brand liquors	\$10.00	\$10.50
super premium brand liquors	\$11.00	\$11.50
domestic beers	\$ 7.00	\$ 7.50
imported beers	\$ 8.00	\$ 8.50
craft beers	\$ 8.00	\$ 8.50
house wine	\$10.00	\$10.50
fresh juices	\$ 3.50	\$ 4.00
assorted soft drinks	\$ 5.00	\$ 5.25
mineral waters	\$ 6.00	\$ 6.50

**HOURLY HOSTED PACKAGES\*** | bartender fee of \$150.00 per hour | per 50 guests | 2 hour minimum  
| cocktail server fee of \$100.00 per hour | 2 hour minimum

	<u>first two hours</u>	<u>additional hours</u>
premium well brand liquors	\$24.00   hr.	\$19.00   hr.
super premium brand liquors	\$30.00   hr.	\$25.00   hr.

### LIQUOR

vodka  
gin  
tequila  
rum  
scotch  
whiskey  
bourbon

### PREMIUM

skyy  
bulldog gin  
espolon  
myers white  
dewers white label  
seagrams 7  
jack daniel's

### SUPER PREMIUM

ketel one  
tangeray  
cazadores blanco  
captain morgan  
glenlivet  
crown royal  
maker's mark

\*bar packages are not applicable towards hotel outlets

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# TECHNOLOGY



## **LCD PROJECTOR PACKAGE | \$750.00 per day**

includes: meeting room lcd projector (3200 ansi lumens) | 6' or 7' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

## **SMALL CONFERENCE PROJECTOR PACKAGE | \$495.00 per day**

includes: lcd projector (2000 ansi lumens) | 5' or 6' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

## **CLIENT PROJECTOR SUPPORT PACKAGE | \$230.00 per day**

includes: 5' or 6' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

## **32" WIDESCREEN DVD/VCR SUPPORT PACKAGE | \$410.00 per day**

includes: 32" flat widescreen monitor | dvd/vcr combo unit | monitor/combo stand | all cabling & extension cords

## **42" WIDESCREEN DVD/VCR SUPPORT PACKAGE | \$590.00 per day**

includes: 42" flat widescreen monitor | dvd/vcr combo unit | monitor/combo stand | all cabling & extension cords

## **STANDARD MICROPHONE PACKAGE | \$205.00 per day**

includes: wired microphone | 4-channel mixer | meeting room sound patch

## **WIRELESS MICROPHONE PACKAGE | \$330.00 per day**

includes: wireless microphone | 4-channel mixer | meeting room sound patch

## **LAPTOP AUDIO PACKAGE | \$120.00 per day**

includes: laptop | d.i. box | meeting room sound patch

## **MEETING ROOM SOUND SYSTEM PACKAGE | \$450.00 per day**

includes: wired microphone | 4-channel mixer | all power/video cabling | setup/strike | technical assistance

## **ALTITUDE SOUND SYSTEM PACKAGE | \$570.00 per day**

includes: wired microphone | 4-channel mixer | 2 powered speakers | all power/video cabling | setup/strike | technical assistance **[for altitude bar, solel@k restaurant, and lobby events]**

## **PROJECTION COMPONENTS**

small conference projector 2000 lumens | **\$315.00 per day**

meeting room projector 3200 lumens | **\$480.00 per day**

ballroom projector 5000 lumens | **\$990.00 per day**

## **AUDIO ADDITIONS**

wired microphone [podium | table top | floor standing | or handheld] | **\$65.00 per day**

pzm microphone | **\$50.00 per day**

wireless microphone [lavalier or handheld] | **\$195.00 per day**

countryman lavalier upgrade | **\$25.00 per day**

powered speaker with stand | **\$105.00 per day**

cd player [single or 5-disc] | **\$75.00 per day**

solid state hard drive recorder [audio] | **\$250.00 per day**

blu-ray player | **\$145.00 per day**

## **LIGHTING COMPONENTS**

uplighting of various colors | **call for quote**

custom gobo projection | **call for quote**

\*podium/stage lighting | **call for quote**

*a customary 24% taxable service charge and sales tax will be added to prices listed*



# TECHNOLOGY CONTINUED



## VIDEO COMPONENTS

ballroom projector 5000 lumens | **\$990 per day**  
32" widescreen monitor | **\$245 per day**  
50" plasma monitor | **\$525 per day**  
dvd/vcr combo deck | **\$100 per day**  
dvd player | **\$95 per day**  
dvd recorder | **\$225 per day**  
blu ray player | **\$145 per day**  
\*camcorder (mini dv with tripod) | **\$320 per day**  
\*broadcast quality cameras | **call for quote**  
video presenter | **\$350 per day**  
vga switch (4x1) | **\$85 per day**  
vga distribution amplifier (1x4) | **\$60 per day**  
composite video switch (6x1) | **\$100 per day**  
composite video distribution amplifier (1x6) | **\$110 per day**  
composite video distribution amplifier | **\$80 per day**  
\*video scan converter/switch (imagepro) | **\$380 per day**  
\*video seamless switch (screenpro) | **\$465 per day**

## SCREENS | DRAPES

tripod screens | **see presenter packages**  
6' x 8' fast-fold screen & drapes [only available for cabrillo ballroom] | **call for quote**  
black drape (pipe & drape) | **call for quote**  
black drape for technician station | **\$100 each**

## MISCELLANEOUS

standard flipchart package | **\$70 per day**  
self-adhesive flipchart package | **\$90 per day**  
office equipment | **per quote**  
laptop computer | **\$245 per day**  
polycomm speakerphone | **\$170 per day**  
wireless usb mouse/presenter | **\$60 per day**  
whiteboard | **\$75 per day**  
power package | **\$40 per day**  
includes: power strip | extension cord | run anywhere and taped down for safety

## LABOR RATES

audio visual meeting/event operator | **5 hour minimum**  
standard rate (monday-friday, 7am-5pm) | **\$80/hr**  
  
specialized equipment operator | **5 hour minimum**  
standard rate (monday-friday, 7am-5pm) | **\$90/hr**

- monday-friday, 5pm-midnight | **overtime (x 1.5 rate)**
- monday-friday, midnight-7am | **doubletime (x 2 rate)**
- saturday & sunday, 7am-5pm | **overtime (x 1.5 rate)**
- saturday & sunday, 5pm-7am | **doubletime (x 2 rate)**
- all holidays | **doubletime (x 2 rate)**

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