



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

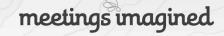
SPECIAL NOTES

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 \otimes 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.



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

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

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

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 tazo 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 tazo teas

SOUTH OF TECATE

taco salad: romaine | charred corn | pico | tortilla strips | chipotle ranch \otimes achiote rubbed chicken: grilled peppers \otimes onions | warm corn tortillas \otimes spanish style rice \otimes

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 tazo teas

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 italay | 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

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



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

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

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 tazo 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 tazo 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 tazo 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 (%)

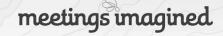
CHOICE OF THREE:

- 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 tazo teas

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



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]

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 \otimes

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

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

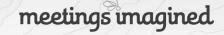
ice cold lemonade | \$45.00 per gallon

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



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

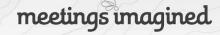
chocolate decadence cake (add \$2.00)
new york style cheesecake | fresh berries
baked apple tart | white chocolate gelato
tiramisu | rich chocolate sauce

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



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

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 (8)

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

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 | dijonnaise | cranberry sauce | l.t.o.

roast beef sandwich: toasted baguette | caramelized onion | bleu cheese | pesto mayo

classic rueben: 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 ®

qinoa 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: ciliegene mozzarella | peppadew peppers | country olives | artichoke hearts | roasted tinker belle peppers | pepperoncini 🛞

organic baby greens: heirloom cherry tomato | red onion | balsamic vinaigrette ®

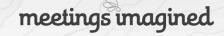
chicken parmesan: tomato sauce | grana padano cheese | provolone

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



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

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

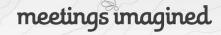
minimum of 25 guests | \$25.00 per guest

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



RECEPTIONS CONTINUED

WORLD TASTES

minimum of 25 guests | \$75.00 per guest
artisan cheese display | assorted crackers (S)
caprese brochette | basil pistou | balsamico
traditional hummus | fried pita | sumac
ceviche shooter | peppered ketchup | cucumber (S)
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 (S)

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

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: 7 - 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

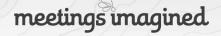
TRIO SLIDER STATION | minimum of 25 guests | \$40.00 per guest

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]



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

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

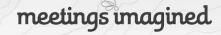
OPTIONAL ADD ON APPETIZERS:

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 \otimes 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



DINNER BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo 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 | dolce de leche cake

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

charcuterie meats and sausages (%)

heirloom tomato and ciliegene 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

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)

	hosted bar	<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	PREMIUM	SUPER PREMIUM
vodka	skyy	ketel one
gin	bulldog gin	tangueray
tequila	espolon	cazadores blanco
rum	myers white	captain morgan
scotch	dewers white label	glenlivet
whiskey	seagrams 7	crown royal
bourbon	jack daniel's	maker's mark

^{*}bar packages are not applicable towards hotel outlets

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

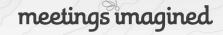
small conference projector 2000 lumens | \$315.00 per day meeting room projector 3200 lumens | \$480.00 per day ballroom projector 5000 lumens | \$990.00 per day

AUDIO ADDITIONS

wired microphone [podium | table top | floor standing | or handheld] | \$65.00 per day pzm microphone | \$50.00 per day wireless microphone [lavaliere or handheld] | \$195.00 per day countryman lavaliere 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



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)

