

Catering and Events Menus



2014

All prices subject to a 22% taxable service charge and all applicable taxes. Prices subject to change without notice.  
Guarantee numbers due three business days prior to start of events.

## Breaks – Refreshment Enhancement

Royal Cup Regular and Decaf Coffee  
**\$66 per gallon** (avg. 15 cups per gallon)

Hot Tea  
**\$66 per gallon**

Hot Chocolate with Whipped Cream  
**\$66 per gallon**

Fruit Punch, Lemonade or Iced Tea  
**\$42 per gallon** (avg. 8 glasses per gallon)

Milk, 2% or Non-fat  
**\$32 per ½ gallon**

Chilled Cranberry or Orange Juice  
**\$30 per ½ gallon**

Fruit Smoothies - Strawberry and Banana  
**\$44 per ½ gallon**

Assorted Soft Drinks  
**\$4.25 each**

Bottled Water  
**\$4.25 each**

Sparkling Water  
**\$4.25 each**

Flavored Snapple Iced Teas – Raspberry or Lemon  
**\$4.50 each**

Iced Bottled Frappuccino  
**\$5 each**

Red Bull® or ROCKSTAR® Energy Drinks  
**\$6 each**

### Gourmet Coffee Station (2 hr Max)

Royal Cup Regular and Decaf Coffee and Hot Teas,  
Chocolate Shavings, Whipped Cream,  
Caramel and Vanilla Syrups  
**\$12 per guest**  
Add Assorted Sodas  
**\$5 additional per guest**

Assorted Bagels and Cream Cheese  
**\$48 per dozen**

Assorted Muffins, Croissants and Danish  
**\$44 per dozen**

Sliced Seasonal Fresh Fruit  
**\$5.75 per guest**

Whole Fresh Fruit  
**\$2.75 per piece**

Individual Yogurt & Granola Parfait  
**\$4.75 each**

Individual Fruit Flavored Yogurt  
**\$3.75 each**

Granola Bars  
**\$3 each**

### Breakfast Sandwich/Burrito

- Egg, Bacon, Jack Cheese on an English Muffin
- Scrambled Egg, Turkey Sausage, Cheese on Biscuit
- Warm Ham and Swiss Cheese on Croissant
- Scrambled Egg, Chorizo, Cilantro, Jack and Cheddar Cheese Burrito, Salsa on the Side

**\$8 each**

Assorted Freshly Baked Chocolate Chip and Oatmeal Cookies  
**\$37 per dozen**

Individual Bags of Peanuts, Goldfish, Chips, Pretzels, Trail Mix  
**\$3.50 each**

Assorted Candy Bars  
**\$3 each**

Bags of PopChips®  
**\$3.50 each**

Soft Pretzels with Mustard  
**\$44 per dozen**

Tortilla Chips, Guacamole and Salsa  
**\$8 per guest**

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## Breaks – Break Packages

### “So Cal” Break

Fresh Strawberry and Banana Smoothies  
Whole Seasonal Fruit  
Granola Bars  
Assorted Sodas and Bottled Waters  
**\$13 per guest**

### Healthy Touch

Fruit Flavored Yogurts  
Granola Bars  
Individual Bags of Peanuts and Trail Mix  
Sliced Seasonal Fresh Fruit  
Vitamin Waters and Bottled Waters  
**\$14 per guest**

### Energy Blast

Chocolate Dipped Strawberries  
Bananas  
Boxes of California Raisins  
Energy Bars  
Red Bull or ROCKSTAR® Energy Drinks  
**\$15 per guest**

### After School Snack

Assorted Freshly Baked Cookies  
Boxes of Cracker Jacks and Animal Cookies  
Whole Seasonal Fruit  
Whole and Non-Fat Milk  
Assorted Sodas and Bottled Waters  
**\$13 per guest**

### No Sugar Added Break

Assorted Whole Fruit  
Sugar-free Cookies and Desserts  
Bananas  
Celery and Carrot Sticks with Hummus Dips  
Assorted Diet Sodas and Bottled Waters  
**\$14 per guest**

### Sweet Tooth

Assorted Cookies  
Brownies  
Whole Fruit, 2% Milk and Non-Fat Milk  
Assorted Sodas and Bottled Waters  
**\$14 per guest**

### Petco Park Break

Soft Pretzels with Spicy Brown Mustard  
Assorted Fun-Size Candy Bars  
Individual Bags of Peanuts  
Assorted Sodas and Bottled Waters  
**\$15 per guest**

### Baja Break

Taquitos  
Tortilla Chips with House-Made Salsa and Guacamole  
Warm Churros  
Assorted Sodas and Bottled Waters  
**\$15 per guest**

### Cheese Please

Selection of Imported and Domestic Cheese  
Dried Fruits and Nuts  
Sliced French Baguette and Assorted Crackers  
Red Pepper Hummus and Pita Bread  
Assorted Sodas and Bottled Waters  
**\$15 per guest**

### Beverage

All Day beverage service to include:  
Royal Cup Regular and Decaf Coffee, Iced and Hot Teas.  
Assorted Sodas and Bottled Waters  
**\$19 per guest for up to 8 hrs**  
**\$11 per guest for up to 3 hours**

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## Breaks – Break Packages

### The Bare Necessities Break Package

#### Continental

Fresh Muffins and Pastries  
Assorted Fresh Bagels and Cream Cheese with toaster  
Fresh Fruit Display  
Royal Cup Regular and Decaf Coffee and Hot Tea  
Freshly Squeezed Orange Juice and Cranberry Juice

#### AM Refresh

Royal Cup Regular and Decaf Coffee and Hot Tea

#### PM Break (Choice of one break option)

- Brownies and Dessert Bars
- Chocolate Chip and Oatmeal Cookies

All breaks include Assorted Soda and Bottled Water

**\$29 per guest**

### Break All Day Package

#### Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants  
Assorted Fresh Bagels and Cream Cheese with Toaster  
Fresh Fruit Display  
Royal Cup Regular and Decaf Coffee and Hot Tea  
Freshly Squeezed Orange Juice and Cranberry Juice

#### AM Break

Assorted Granola Bars  
Royal Cup Regular and Decaf Coffee and Hot Tea

#### PM Break (Choice of one break option):

- Brownies and Dessert Bars
- Soft Pretzels with Mustard
- Tortilla Chips with Salsa and Guacamole

All breaks include Assorted Soda and Bottled Water

**\$38 per guest**

### Enhancements:

#### **Breakfast Sandwich/Burrito**

- Egg, Bacon, Jack Cheese on an English Muffin
- Scrambled Egg, Turkey Sausage, Cheese on Biscuit
- Warm Ham and Swiss Cheese on Croissant
- Scrambled Egg, Chorizo, Cilantro, Jack and Cheddar Cheese Burrito, Salsa on the Side

**\$8 each**

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## No Hassle All Day Package

*This menu requires a 25 person minimum unless noted below. See your Catering Manager for options.*

### Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants  
Assorted Fresh Bagels and Cream Cheese with toaster  
Fresh Fruit Display  
Royal Cup Regular and Decaf Coffee and Hot Tea  
Freshly squeezed Orange and Cranberry Juice

### AM Refresh

Royal Cup Regular and Decaf Coffee and Hot Tea

### Lunch Buffet (Choice of one buffet options):

All lunches served with Chef's Choice of Dessert  
Royal Cup Regular and Decaf Coffee and Iced Tea

#### *Deli Buffet (min. 10 guests required)*

Mixed Field Greens Salad with Balsamic Vinaigrette, Roasted Red Potato Salad  
Oven Roasted Turkey Breast, Baked Ham, Lean Roast Beef  
Cheddar, Swiss and Jack Cheese  
Hummus Spread, Pita Bread  
Fresh Breads with Assorted Condiments

#### *Great Wraps (min. 10 guests required)*

Chef's Soup of the Day  
Tossed Green Salad  
House-made Wraps with:  
Flat-Iron Steak, Onion, Peppers & Blended Cheese  
BBQ Chicken with Corn, Onion and Jack Cheese  
Grilled Vegetables with Feta Cheese

#### *Italiano Buffet*

Classic Caesar Salad with Croutons and Shaved Parmesan Cheese  
Antipasto Platter: Meats, Cheeses, Olives, Chicken Cutlet Parmesan, Linguini  
Italian Breadsticks

#### *Garden Fresh Express Buffet*

Chef's Soup of the Day  
Classic Caesar Salad with Romaine Lettuce  
Penne Pasta Salad  
Strips of Chicken Breast and Turkey, Chopped Hard Boiled Eggs  
Pear Tomatoes, Sliced Cucumbers and Shaved Carrots  
Feta Cheese and Pepper Jack Cheese, Croutons  
House Balsamic Vinaigrette, Citrus Vinaigrette and Ranch Dressings, Served with Rolls

### PM Break (Choice of one break option):

- Individual Bags of Pretzels and Whole Fruit
- Individual Bags of Potato Chips and Mini Cheesecake
- Individual Bags of Popcorn and Dessert Bars

All breaks include Assorted Sodas and Bottled Waters

**\$60 per guest**

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## The Executive All Day Package

This menu requires a 25 person minimum unless noted below. See your Catering Manager for options

### Continental

An Assortment of Fresh Baked Pastries, Muffins and Croissants  
Assorted Fresh Bagels and Cream Cheese with toaster  
Fresh Fruit Display  
Royal Cup Regular and Decaf Coffee and Hot Tea  
Freshly Orange and Cranberry Juice

### AM Refresh

Granola Bars,  
Royal Cup Regular and Decaf Coffee, Hot Tea

### Lunch Buffet (Choice of one buffet option):

All lunches served with Assorted Cookies, Brownies and Dessert Bars  
Royal Cup Regular and Decaf Coffee and Iced Tea

#### *Fajita Buffet*

Chicken Fajitas  
Flour and Corn Tortillas  
Spanish Rice, Refried Beans  
Grilled Peppers and Onions  
Jack Cheese, Tomatoes, Cabbage, Sour  
Cream, Guacamole, Salsa

#### Great Wraps (min. 10 guests required)

Chef's Soup of the Day  
Green Tossed Salad  
House-made Wraps with:  
Flat-Iron Steak, Onion, Peppers & Cheddar  
Cheese  
BBQ Chicken with Corn, Onion and Jack  
Cheese  
Grilled Vegetables with Feta Cheese

#### *Italiano Buffet*

Classic Caesar Salad with Croutons and  
Shaved Parmesan Cheese  
Antipasto Platter: Meats, Cheeses, Olives,  
Chicken Cutlet Parma, Linguini  
Tortellini with Asiago Cream, Mushrooms  
Italian Breadsticks

#### *Fresh-N-Green Buffet*

Chef's Soup of the Day

Base Salads:

- Classic Caesar Salad with Romaine  
Lettuce, Mixed Field Greens Salad,  
Penne Pasta Salad

Protein Add-ons:

- Strips of Chicken Breast, Sliced  
Turkey, Chopped Hard Boiled Eggs

Additional:

- Red Pepper Hummus
- Pear Tomatoes, Sliced Cucumbers,  
Shaved Carrots, Feta Cheese,  
Parmesan, Croutons, toasted Pumpkin  
Seeds

Dressings:

- House Balsamic Vinaigrette,  
Raspberry Vinaigrette, Ranch  
Dressings

### PM Break (Choice of one break option):

- Chocolate Dipped Strawberries, Chocolate Candy Bars and Individual Bags of Pretzels
- Soft Pretzels with Mustard and Mini Cheesecake
- Tortilla Chips, Salsa, Guacamole and Dessert Bars

All breaks include Assorted Sodas and Bottled Waters

**\$69 per guest**

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## **Breakfast – Plated Breakfast**

All Breakfasts served with an Assortment of Breakfast Pastries, Muffins and Croissants with Butter and Jellies, Fresh Orange Juice and Royal Cup Regular and Decaf Coffee and Iced Tea

### **All American**

Farm Fresh Scrambled Eggs  
Choice of Smoked Applewood Bacon or Savory Sausage  
Rosemary Garlic Home Fries  
Sliced Fresh Fruit  
**\$20 per guest**

### **South-of-the-Border Scramble**

“Chorizo” – Farm Fresh Scrambled Eggs with Mexican Sausage, Onions and Peppers  
Flour Tortillas  
Smoked Applewood Bacon, Refried Beans  
**\$21 per guest**

### **Harbor Island**

(for 50pp or less)  
Eggs Benedict on English Muffin with Canadian Bacon, Poached Egg with Hollandaise Sauce  
Rosemary Garlic Home Fries  
**\$23 per guest**

### **Enhancements**

#### **Add Champagne Mimosas or Bloody Marys**

\$7 per guest

#### **Made to order Omelet Station**

Additional \$10 per person  
Omelet Chef \$65++ per Hour

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## Breakfast – Continental and Buffet Breakfast

All Breakfasts served with Royal Cup Regular and Decaf Coffee, Hot Tea

### Traditional Continental

Fresh Orange and Cranberry Juice  
Assortment of Breakfast Pastries, Muffins and Croissants  
Butter, Jellies, & Jams  
Assorted fresh Bagels and Cream Cheese with toaster  
Fresh Fruit Display  
**\$21 per guest**

### Executive Continental

Fresh Orange and Cranberry Juice  
Assortment of Breakfast Pastries, Muffins and Croissants  
Butter, Jellies & Jams  
Assorted Fruit Flavored Yogurts, Selection of Dry Cereals,  
Milk  
Fresh Fruit Display  
**\$23 per guest**

### Classic American Buffet

*This menu requires a 25 person minimum. See your Catering Manager for options.*

Fresh Orange and Cranberry Juice  
An Assortment of Fresh Pastries, Muffins and Croissants  
Butter, Jellies & Jams  
Assorted fresh Bagels and Cream Cheese with toaster  
Farm Fresh Scrambled Eggs  
Smoked Applewood Bacon  
Savory Sausage  
Rosemary Garlic Home Fries  
Fresh Fruit Display  
**\$30 per guest**

### Healthy Start Buffet

*This menu requires a 25 person minimum. See your Catering Manager for options.*

Fresh Orange and Cranberry Juice  
Fresh Fruit Display  
Yogurt with Granola and Dried Fruits  
Whole Wheat Bread and Bagels with Toaster  
Farm Fresh Scrambled Eggs  
Turkey Sausage  
Selection of Dry Cereals  
Non-Fat Milk  
**\$28 per guest**

### Marina Buffet

*This menu requires a 25 person minimum. See your Catering Manager for options.*

Fresh Orange and Cranberry Juice  
An Assortment of Fresh Pastries, Muffins and Croissants  
Butter, Jams and Jellies  
Assorted fresh Bagels and Cream Cheese with toaster  
Farm fresh Scrambled Eggs  
Smoked Applewood Bacon  
Savory Sausage  
Rosemary Garlic Home Fries  
Cinnamon French Toast with Maple Syrup  
Assorted Fruit Flavored Yogurt  
Fresh Fruit Display  
**\$36 per guest**

### Enhancements:

Steel-cut Oatmeal with Brown Sugar and Raisins  
**\$4.00 per guest**

### Made to order Omelet Station

Additional \$10 per guest  
Omelet Chef \$65++ per Hour

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## **Brunch – Brunch Buffet**

### **Bayside Brunch Buffet**

*This menu requires a 45 person minimum. See your Catering Manager for options.*

Freshly Squeezed Orange Juice and Cranberry Juice  
An Assortment of Fresh Pastries, Muffins and Croissants  
Butter, Jams and Jellies  
Assorted fresh Bagels and Cream Cheese with toaster  
Smoked Salmon served with Chopped Egg, Thin Sweet Onion, Sliced Tomato, and Capers  
Fresh Fruit Display

Farm Fresh Scrambled Eggs  
Smoked Applewood Bacon  
Savory Sausage  
Rosemary Garlic Home Fries

Grilled Chicken, Lemon Butter, Tomato Basil  
Baby Greens and Spinach, Dried Fruits, Candied Walnuts, Pomegranate Vinaigrette  
Fresh Seasonal Vegetables  
Chocolate Mousse Cake  
Royal Cup Regular and Decaf Coffee, Iced or Hot Tea

**\$43 per guest**

### **Enhancements**

#### **Add Champagne Mimosas or Bloody Marys**

\$7 per guest

#### **Made to order Omelet Station**

Additional \$10 per guest

Omelet Chef \$65++ per Hour

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## **Lunch – Plated Lunch**

All Lunches served with Mixed Field Greens Garden or Caesar Salad, Chef's choice of Dessert, Rolls and Butter

All Lunches served with Royal Cup Regular and Decaf Coffee, Iced or Hot Tea

Split menus charged at higher price. Limit 2 entrees plus a Vegetarian option.

Upgrade to an All-Organic or a Caprese Salad for an additional \$2.00 per guest

### **Salmon Filet**

Citrus Soy Glaze, Jasmine Rice, Baby Bok Choy

**\$33 per guest**

### **Chicken Penne Pasta**

Breast of Chicken, Penne Pasta, Light Garlic Herb Sauce with Tomatoes and Mushrooms

**\$31 per guest**

### **Seared Mahi Mahi**

Cucumber Caper Relish, Lemon Butter, Jasmine Rice and Brocolinis

**\$36 per guest**

### **Grilled Chicken Breast**

Herb Marinated Chicken Breast, Fresh Tomato and Grain Mustard Vinaigrette, Yukon Mashed Potatoes, Asparagus

**\$33 per guest**

### **Grilled Flat Iron Steak**

Flat Iron Steak with Peppercorn Sauce and Pesto-Roasted Red Potatoes

**\$34 per guest**

### **Classic Lasagna**

Lasagna layered with Ground Beef, 3 Cheeses with a Tangy Roasted Tomato Marinara Sauce

**\$32 per guest**

*Vegetarian option available*

### **Grilled Vegetable Stack**

Grilled stack of layered roasted Vegetables with a Red Pepper Coulis

**\$30 per guest**

### **Seared Miso Marinated Tofu**

Stir-Fry Tofu over a bed of Asian Vegetables and a Soy-Ginger Sauce

**\$33 per guest**

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## Lite Lunch – Sandwiches, Wraps, and Salads

All Lunches served with Chef's Choice of Luncheon Dessert Bars and Royal Cup Regular and Decaf Coffee, Iced or Hot Tea  
All options can be made into a sandwich on Artesian Bread or in a wrap with a fresh Sun-Dried Tomato Tortilla.  
Limit of 3 choices per lunch.

### California Club Sandwich

Smoked Turkey, Jack Cheese, Smoked Bacon, Lettuce,  
Tomato and Avocado on Sourdough Bread  
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette  
**\$27 per guest**

### Vegetarian Club Sandwich

Grilled Portobello Mushroom, Cucumbers, Lettuce, Tomato  
and Red Pepper Hummus on Kaiser Roll  
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette  
**\$27 per guest**

### Deli Roast Beef Sandwich

Oven Roasted Beef, Smoked Cheddar, Lettuce, Tomato  
and Horseradish Sauce on Whole Wheat Bread  
Green Salad, Tomatoes, Cucumbers, Balsamic Vinaigrette  
**\$27 per guest**

### Deli Combo Sandwich

Oven Roasted Beef, Smoked Turkey Breast, Ham, Salami,  
Swiss Cheese on Kaiser Bun with Lettuce, Tomato, Lemon  
Mustard Mayonnaise  
**\$27 per guest**

### Chicken Caesar Wrap

Strips of Chicken Breast and Romaine lettuce in a fresh  
Sun-dried Tomato Tortilla with Classic Caesar dressing  
Individual Bag of Chips  
*Vegetarian Caesar Wrap also Available*  
**\$27 per guest**

### Chicken Caesar Salad

Romaine Lettuce, Strips of Chicken Breast, Croutons,  
Shaved Parmesan Cheese  
Classic Caesar Dressing  
**\$27 per guest**

### Substitute Shrimp in place of Chicken

*Additional \$2.00 per guest*

### Oriental Chicken Salad

Fresh Romaine Lettuce, Grilled Chicken, Mandarin Orange  
pieces, Cucumbers, Pear Tomatoes  
Sesame Vinaigrette with toasted Sesame Seeds  
**\$27 per guest**

### Cobb Salad

Fresh Romaine Hearts topped with Hardboiled Egg,  
Grape Tomatoes, Bacon, Sliced Turkey, Avocado,  
Blue Cheese Crumbles  
Balsamic Dressing  
**\$27 per guest**

### Enhancements:

#### Box Lunch

To any of the above lunches, add a piece of Whole Fruit, individual bag of Assorted Chips, appropriate condiment packages,  
assorted Soda or Bottled Water  
*Additional \$4.00 per guest (limit 3 choices)*

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## Lunch – Buffets

All Buffets served with Chefs Selection of Dessert and Royal Cup Regular and Decaf Coffee and Iced or Hot Tea  
These menus require a 25 person minimum. See your Catering Manager for options.

### Deli Buffet

25 person minimum not required for Deli Buffet

Roasted Red Potato Salad  
Mixed Field Greens Salad with Balsamic Vinaigrette  
Oven Roasted Turkey Breast  
Baked Ham  
Lean Roast Beef  
Fresh Tuna Salad  
Fresh Assorted Breads and Kaiser Rolls  
Cheddar, Swiss and Jack Cheese  
Lettuce, Onions, Pickles, Tomato  
Mayonnaise and Mustard  
**\$33 per guest**

### South of the Border Buffet

Mixed Field Greens Salad with Tortilla Strips,  
Cotija Cheese and Cilantro Vinaigrette  
Chicken Fajitas with Grilled Onions and Roasted Peppers  
Flour and Corn Tortillas  
Spanish Rice  
Refried Beans  
Grated Jack Cheese, Tomatoes,  
Cabbage, Sour Cream  
Tortilla Chips, Guacamole and Fresh Salsa  
**\$34 per guest**

#### Add Beef Fajitas

Additional **\$4 per guest**

### Mediterranean Buffet

Classic Caesar Salad with Croutons and Shaved  
Parmesan Cheese  
Cous Cous Salad with Almonds and Raisins  
Tomato and Mozzarella Salad, Fresh Spinach Leaves  
Grilled Chicken with White Wine and Mushrooms  
Italian Bread Sticks  
**\$36 per guest**

### Pacific Rim Buffet

Mixed Baby Greens with Toasted Cashews  
Sesame Seed Vinaigrette  
Vegetarian Lo Mein Salad  
Teriyaki Grilled Salmon  
Lemon Chicken  
Stir Fried Rice, Seasonal Vegetables  
Fried Won Ton Chips with Thai Sweet Chile Sauce  
**\$39 per guest**

### Little Italy Buffet

Italian Wedding Soup  
Classic Caesar Salad with Croutons and Shaved  
Parmesan Cheese  
Flatbreads:  
Pesto and Three Cheese  
Tomato, Applewood Bacon and Basil  
Penne Pasta with Chicken and Mushrooms, Asiago Cream  
Sauce  
Fresh Rolls and Butter  
**\$34 per guest**

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## Lunch – Buffets

All Buffets served with Chefs Selection of Dessert and Royal Cup Regular and Decaf Coffee and Iced or Hot Tea  
*These menus require a 25 person minimum. See your Catering Manager for options*

### Fresh-N-Green Buffet

*25 person minimum not required for Going Green*

Chef's Soup of the Day

Base Salad Greens:

- Classic Caesar Salad with Romaine Lettuce
- Mixed Field Greens Salad
- Penne Pasta Salad

Protein Add-ons:

- Strips of Tender Chicken Breast
- Sliced Turkey
- Fresh Tuna Salad
- Chopped Hard Boiled Eggs

Grilled Vegetables

- Red Pepper Hummus
- Pear Tomatoes, Sliced Cucumbers and Shaved Carrots
- Feta Cheese and Cubed Pepper Jack Cheese
- Italian Croutons

Dressings:

- House Balsamic Vinaigrette
- Raspberry Vinaigrette
- Ranch Dressings

**\$36 per guest**

### Harborside Luncheon Buffet

Mixed Field Greens Salad

Ranch and Balsamic Vinaigrette Dressings

Tropical Fruit Salad

*Entrée Selections*

- Grilled Chicken Breast
- Penne Pasta with Pesto Creme
- Grilled Teriyaki Salmon
- Lemon Chicken Breast
- Pan Roasted Mahi Mahi and Scallion Lemon Butter
- Grilled Skirt Steak, Caramelized Onions

Choice of White Cheddar Mashed Potatoes or Rice Pilaf  
Chef's Choice of Mixed Seasonal Vegetables

**Two Entrees Harborside Luncheon Buffet  
\$39 per guest**

**Three entrees Harborside Luncheon Buffet  
\$44 per guest**

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## Reception – Cold Hors d’oeuvres

Minimum of 25 pieces per item

Tomato Bruschetta on Toast

Bay Shrimp Salad in Cucumber Cup

Buffalo Mozzarella, Tomato and Pesto on Foccacia

Brie and Mandarin Oranges with Cranberry and Almond

Mango Black Bean Chicken on Polenta

Smoked Salmon, Herb Cream Cheese on Whole Wheat Crisp

Baby Potato with Tobikko and Sour Cream

Chilled Shrimp with Wasabi-Cocktail Sauce

**\$4.50 per piece**

Ahi Tuna on Cucumber

**\$ 5.25 per piece**

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## Reception – Hot Hors d’oeuvres

Minimum of 25 pieces per item

Beef Skewers, Teriyaki Sauce  
**\$4 per piece**

Mini Beef Slider with Cheese  
**\$4.50 per piece**

Steak & Cilantro Empanada  
**\$4 per piece**

Brie, Bacon and Sweet Onion on Phyllo  
**\$4 per piece**

Vegetable Potstickers, Sweet Soy  
**\$3.50 per piece**

Chicken Taquitos  
**\$4 per piece**

Chicken Satay, Peanut Sauce  
**\$4 per piece**

Chicken Spring Roll with Thai Chili Sauce  
**\$4 per piece**

Grilled Chicken & Vegetable Empanada  
**\$4 per piece**

Mini Crab Cake with Achiote Creme Fraiche  
**\$4.50 per piece**

Coconut Shrimp with Plum Sauce  
**\$4.50 per piece**

Vegetable Spring Roll with Thai Sweet Chili  
**\$3.50 per piece**

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## Reception – Displays

*Minimum of 10 guests*

### **Fresh Vegetable Crudite**

A Medley of Seasonal Raw Vegetables with Spinach and Herb Dip

**\$6 per guest**

### **Gourmet Cheese Display**

Selection of Imported and Domestic Cheese garnished with Dried Fruits and Nuts  
Sliced French Baguette and Assorted Crackers

**\$8 per guest**

### **Fresh Fruit Display**

Seasonal and Tropical Fruit Display with Fresh Berries

**\$8 per guest**

### **Antipasto Platter “Italian Style”**

Prosciutto and Italian Dried Salami  
Assorted Cheese  
Grilled Vegetables  
Olives and Peperoncinis  
Sliced French Baguette  
Assorted Crackers

**\$8.50 per guest**

### **Mediterranean Toppings Station**

Smoked Tomato Bruschetta  
Roasted Red Pepper Humus  
Pesto and Garlic Dip  
Olive Tapanede  
Crostini, Crusted Bread, Pita Triangles  
Whole Mixed Olives

**\$16 per guest**

### **Chef’s Sweets Display**

Assorted Gourmet Desserts  
Royal Cup Coffee Regular and Decaf Coffee and Hot Teas  
Chocolate Shavings  
Whipped Cream  
Caramel and Vanilla Syrups

**\$14 per guest**

### **Add a Chocolate Fondue with dipping items**

Belgian Milk Chocolate  
Assorted Cookies  
Marshmallows  
Pretzel Sticks  
Pound Cake  
Strawberries

**\$12 per guest**

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## Reception – Carving Stations

All selections served with Petite Rolls and Condiments  
Carvery Stations require an Attendant. Attendant fee of \$100++.

### **Baked Country Ham**

Orange Mustard Honey Glaze  
**\$300 each** (Serves Approx 40 guests)

### **Herb Roasted Turkey Breast**

Cranberry Citrus Relish  
**\$350 each** (Serves Approx 40 guests)

### **New York Sirloin**

Port Wine Glazed Red Onions  
**\$425 each** (Serves Approx 30 guests)

### **Roasted Prime Rib of Beef**

Garlic and Herb Jus  
**\$475 each** (Serves Approx 40 guests)

### **Apple Cider Roast Pork Loin**

Walnut Apple Chutney  
**\$275 each** (Serves Approx 50 guests)

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Guarantee numbers due three business days prior to start of events.

## Reception – Pre-designed Packages

Package consists of 1 appetizer or Canapé per person of each item

### The Gaslamp District Reception

Buttered Braised Leeks & Mushroom Tartlet with Goat Cheese  
Smokes Chicken & White Cheddar Dijonnaise in a Puff Pastry  
Vegetable Spring Rolls with Pineapple Sauce  
Mini Crab Cakes with Achiote Crème Fraiche  
Herb Crusted Lamb Chops with Spicy Mustard Sauce  
Small Vegetable Crudites with dip  
Small California Fruit Tray with dip  
**\$29 per guest**

### The Old Town Mexican Reception

Smoked Chicken Quesadillas  
Beef & Cilantro Empanadas  
Carnitas, Roasted Peppers & Cheese Mini Quesadillas  
Black Bean & Vegetable Mini Burrito  
Tortilla Chips, Salsa and House-Made Guacamole  
**\$26 per guest**

### The Pacific-Asian Reception

Duck Confit Spring Roll with Wild Mushroom  
Beef Satays with Teriyaki Sauce  
Breaded Chicken Black & White Sesame Strips  
Pork Lumpia with Dipping Sauce  
Crab Rangoon Wonton  
Chicken Sitr-Fry in Chinese Take-out boxes with Chopsticks  
**\$28 per guest**

### The Ocean Beach Reception

Smoked Salmon with Dill Cream & Caviar on Silver Spoons  
Smoked Duck with Cranberry Mousse  
Mini Open-faced Reuben  
Chorizo, Cilantro & Cheese Stuffed Mushroom  
Mini Crab Cakes with Achiote Crème Fraiche  
Small Assorted Domestic Fruit & Cheese Tray  
**\$27 per guest**

### The Blue Pacific Reception

Jumbo Shrimp with Asian Cocktail Sauce  
Ahi Tuna on Cucumber  
Prosciutto Wrapped Scallops with Water Chestnut  
Assorted Sushi (2 pcs per person)  
BBQ Baked Oysters  
Mixed Field Greens Salad in Rock Glasses  
**\$31 per guest**

### Surf & Turf Reception

Lobster Mango and Cilantro in a Black Phyllo Cup  
Poached Shrimp on Brioche  
Mini Crab Cakes with Achiote Crème Fraiche  
Calamari with Dipping Sauce  
Mini Prime Beef Sliders with Cheese  
Bite-size Beef Wellington  
**\$31 per guest**

### Little Italy Reception

Caesar Salad served in Rock Glasses  
Antipasto Tray of Meats, Cheeses & Grilled Vegetables  
Assorted Mini Pizzas  
Penne Pesto Pasta with Parmesan Cheese and Red Pepper Flakes  
**\$28 per guest**

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## Reception – Specialty/Action Stations

Specialty stations not sold independently.

Minimum of three selections and a minimum of 25 guests required.

All Action stations are replenished for duration of 90 minutes.

Uniformed attendant available for all action stations at an additional \$100++ per attendant.

### Italian Pasta Bar

Cheese Tortellini, Asiago Cream

Penne Pasta, Roasted Vegetable Marinara

Freshly Grated Parmesan Cheese and Breadsticks

**\$17 per guest**

**Add Shrimp, Chicken or Vegetables**

**\$6 per guest**

### Stir Fry Station

Marinated Sliced Beef and Chicken Breast

Lo Mein Noodles and Steamed Rice

Assorted Vegetables and Stir Fry Sauces

Fortune Cookies

**\$17 per guest**

**Attendant required \$100**

### Taco and Fajita Station

Seasoned Ground Beef

Chicken Strips

Grilled Vegetables

Sour Cream, Guacamole, Salsa, Cheddar Cheese,

Shredded Lettuce and Diced Tomato

Flour Tortillas and Taco Shells

**\$19 per guest**

### Mashed Potato Bar

Mashed Yukon Gold Potatoes

Bacon, Cheddar Cheese, Scallions, Butter and Sour Cream

**\$15 per guest**

### Rock Salad Station

Individual Salads served in Rock glassware

Mixed Field Greens

Cucumber & Carrot Sticks

Mini Cherry Tomato

Selection of assorted dressings

**\$11 per guest**

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## Dinners – Plated

All Dinners served with a choice of Salad, Dessert, Fresh Seasonal Vegetables with Rolls and Butter

All Dinners served with Royal Cup Regular and Decaf Coffee, Iced or Hot Tea

Split menus charged at higher price. Limit 2 entrees plus a Vegetarian option.

Upgrade to an All-Organic or a Caprese Salad for an additional \$2.00 per guest

### Salad Options

#### *The Hilton Harbor Island Signature Salad*

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes, Gorgonzola Cheese, Grilled Fruit of the Season, Raspberry Balsamic Vinaigrette Dressing

Garden Spinach, Mandarin Oranges, Almonds, Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons  
Shaved Parmesan Cheese

### Dessert Options

Dolce de Leche Cheesecake

Chocolate Mousse Cake

Tiramisu

Carrot Cake

Lemon Berry Bar, Berry Compote

*Upgraded Dessert additional \$2.00 per guest*

See catering manager for seasonal options

### Entrée Options

#### Chicken Breast

Grilled Chicken Breast with Wild Mushroom Ragout and Garlic Mashed Potatoes

**\$41 per guest**

#### **Suggested Wine pairing:**

Sycamore Lane, Chardonnay \$29 per bottle

#### Salmon

Grilled Salmon, Edamame, Wasabi and Scallions with

Citrus Butter

Jasmine Rice

**\$44 per guest**

#### **Suggested Wine pairing:**

Loredona, Riesling \$26 per bottle

#### Alaskan Halibut

Herb Mustard Crusted Alaskan Halibut, White Balsamic Butter

Basil Mashed Potatoes

**\$49 per guest**

#### **Suggested Wine pairing:**

Hess Select, Chardonnay \$33 per bottle

#### Grilled New York Strip

Dry Aged Prime New York Filet, Garlic Butter, Blue Cheese, Mashed Potatoes

**\$60 per guest**

#### **Suggested Wine pairing:**

Lake Sonoma, Dry Creek, Zinfandel \$37 per bottle

#### Seared Beef Tenderloin

Pomegranate Hoisin Glaze, Roasted Potatoes

**\$42 per guest**

#### **Suggested Wine pairing:**

Kenwood, Sauvignon Blanc \$31 per bottle

#### Stuffed Chicken Breast

Stuffed Chicken Breast with Feta Cheese,

Roasted Red Peppers,

Asparagus and Pine Nuts with a Red Pepper Coulis

Saffron Rice

**\$46 per guest**

#### **Suggested Wine pairing:**

Hayman and Hill, Pinot Noir \$37 per bottle

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**Petite Filet Mignon**

Filet Mignon with Roquefort Demi-Glace  
Garlic Mashed Potatoes  
**\$50 per guest**

**Suggested Wine pairing:**

Hess Select, Cabernet Sauvignon \$46 per bottle

**Pork Loin**

Oven Roasted Thick Cut Pork Loin with Caramelized Apple  
Compote  
Garlic Mashed Potatoes  
**\$47 per guest**

**Suggested Wine pairing:**

Artesia, Merlot \$37 per bottle

**Flat-Iron Steak**

Grilled Angus Flat Iron Steak with Caramelized Onions  
Roasted Rosemary Potatoes  
**\$44 per guest**

**Suggested Wine pairing:**

Sycamore Lane, Cabernet Sauvignon \$29 per bottle

**Portobello Mushroom and Vegetable Stack - Vegetarian**

Grilled Portobello Mushroom  
Layers of Roasted Vegetables and a Red Pepper Coulis  
**\$40 per guest**

**Suggested Wine pairing:**

Bollini, Pinot Grigio \$41 per bottle

**Petite Filet Mignon with Grilled Chicken Breast – Duet Plate**

Petite Filet Mignon with Wild Mushroom Ragout  
Grilled Chicken Breast with Mustard Crème Sauce  
Garlic Mashed Potatoes  
**\$59 per guest**

**Suggested Wine pairing:**

St Francis, Merlot \$43 per bottle

**Wild Mushroom Ravioli - Vegetarian**

Wild Mushroom Ravioli with Roasted Garlic Sauce,  
Ratatouille  
**\$40 per guest**

**Suggested Wine pairing:**

Bollini, Pinot Grigio \$41 per bottle

**Grilled Chicken Breast with Jumbo Shrimp – Duet Plate**

Roasted Potatoes  
**\$54 per guest**

**Suggested Wine pairing:**

Sonoma Cutrer, Chardonnay \$46 per bottle

**Petite Filet Mignon with Jumbo Prawns – Duet Plate**

Petite Filet Mignon with Peppercorn Sauce  
Jumbo Prawns  
Roasted Potatoes  
**\$60 per guest**

**Suggested Wine pairing:**

Five Rivers, Pinot Noir \$31 per bottle

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Guarantee numbers due three business days prior to start of events.

## Dinners – Buffets

All Buffets served with Chefs Selection of Dessert and Royal Cup Regular and Decaf Coffee, Iced or Hot Tea  
*These menus require a 25 person minimum. See your Catering Manager for options.*

### The Harbor Island Dinner Buffet

#### Salads - Select Three

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese  
Tropical Fruit Salad  
Shrimp Lo Mein Salad  
Marinated Grilled Vegetable Salad with Fresh Rosemary  
Cucumber Salad with Pear Tomatoes  
Bok Choy and Shiitake, Sesame Vinaigrette  
Black Bean Salad with Roasted Corn

#### Entrées

Grilled Chicken Breast with Mustard Sauce  
Penne Pasta with Pesto Sauce  
Teriyaki Grilled Salmon  
Lemon Chicken Breast  
Flat Iron of Beef with Peppercorn Sauce  
Apple Cider Glazed Pork Loin  
Roasted Mahi Mahi with Lemon Caper Sauce  
Sliced Sirloin with Mushroom Demi-Glace  
Lobster Ravioli with a Champagne Crème Sauce  
Grilled Japanese Eggplant with Spicy Thai Ginger Sauce

#### Sides - Select Two

Mediterranean Rice Pilaf  
Garlic Mashed Potatoes  
Truffled Roasted Potatoes  
Sea Salted Fingerling Potatoes  
Mixed Seasonal Vegetables

**Two Entrees – The Harbor Island Dinner Buffet**  
**\$59 per guest**

**Three entrees – The Harbor Island Dinner Buffet**  
**\$63 per guest**

**Four entrees – The Harbor Island Dinner Buffet**  
**\$67 per guest**

Substitute Shrimp and Scallops with Lobster Sauce  
for one entrée \$7 extra per person

All prices subject to a 22% taxable service charge and all applicable taxes. Prices subject to change without notice.  
Guarantee numbers due three business days prior to start of events.

## Dinners – Buffets

All Buffets served with Chefs Selection of Dessert and Royal Cup Regular and Decaf Coffee, Iced or Hot Tea  
*These menus require a 25 person minimum. See your Catering Manager for options.*

### Southwest Buffet

Mixed Field Greens Salad with Cotija Cheese  
Pepitas and Cilantro Vinaigrette  
Roasted Corn and Sweet Chili Salad  
Tortilla Chips and Fresh Salsa  
Make Your Own Tacos with Grilled Fresh Chicken  
and Carne Asada  
Shredded Beef and Pork Tamales  
Flour and Corn Tortillas  
Grated Jack Cheese, Tomatoes, Lettuce, Sour Cream,  
Guacamole  
Spanish Rice and Black Beans  
**\$53 per guest**

### The Country BBQ Buffet

Sweet Country Coleslaw  
Roasted Red Potato Salad  
Grilled Sirloin Steak  
BBQ Chicken Breast  
Macaroni and Cheese and Brown Sugar Baked Beans  
Corn on the Cob  
Cornbread and Sweet Butter  
Whole Fruit and Apple Pie  
**\$49 per guest**

Add Baby Back Ribs  
**\$57 per guest**

### Tuscany Buffet

Focaccia Bread  
Caesar Salad with Croutons & Shaved Parmesan Cheese  
Tortellini Salad with Artichokes  
Grilled Rosemary Crusted Skirt Steak  
Grilled Chicken with Pesto Cream Sauce  
Antipasto Platter with Assorted Meats, Cheeses  
and Grilled Vegetables  
Vegetarian Pasta with Pomodoro Sauce  
Smoked Tomatoes  
Olive Oil, Garlic and Fresh Basil  
**\$49 per guest**

### Land and Sea Buffet

(Minimum of 40 guests required)

#### Seafood Station to include:

Shrimp Cocktail with Asian Cocktail Sauce  
Crab Claws with Lemon and Lime Wedges  
Steamed New England Green Lip Mussels  
All Served with Appropriate Condiments

#### Salads

Mixed Field Greens with Assorted Dressings  
Tri-Color Tortellini Salad with Artichokes

#### Entrees

Roasted Chicken with Wild Mushroom Demi-Glace  
Steamed Clams in Chardonnay with Fresh Garlic Shallots  
Crab Stuffed Prawns with Brandied Cream Sauce  
Grilled Petite Filet Mignon with Peppercorn Demi-Glace

#### Side Dishes

Herb Roasted Rosemary Baby Red Potatoes  
Fresh Seasonal Baby Vegetables

#### Desserts

Chef's Selection of Specialty Desserts  
Royal Cup Regular and Decaf Coffee and Hot Teas  
Chocolate Shavings, Whipped Cream, Caramel and Vanilla  
Syrups

**\$96 per guest**

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Guarantee numbers due three business days prior to start of events.

## Bar and Wine – Wine

Non-Profit Organizations may be eligible for a Corkage Fee. See your Catering Manager for applicable fees.

### Champagne and Sparkling Wines

			<b>Bottle</b>
Opera Prima Brut	Spain		\$ 26
Zardetto Prosecco Brut	Italy	Split 187ml	\$ 14
Mumm Napa Brut	Napa Valley	Split 187ml	\$ 13
Gerard-Bertrand Cremant de Limoux Brut	France		\$ 40
Schramsberg Blanc	North Coast		\$ 80
Piper Heidsieck	France		\$ 85
Moet Chandon Imperial	France		\$ 95

### White Wines:

Sycamore Lane	Chardonnay	California	\$ 26
Napa Cellars	Chardonnay	Napa Valley	\$ 42
Louis-Jadot Macon Village	Chardonnay	France	\$ 34
Sonoma-Cutrer	Chardonnay	Russian River Ranches	\$ 54
Chalk Hill	Chardonnay	Sonoma Coast	\$ 74
Cakebread	Chardonnay	Napa Valley	\$ 84
Mount Beautiful	Sauvignon Blanc	New Zealand	\$ 46
Joel Gott	Sauvignon Blanc	California	\$ 30
Buehler Vineyards	White Zinfandel	California	\$ 26
Langetwins	Moscato	Clarksburg	\$ 30
Charles Smith Kung Fu Girl	Riesling	Washington	\$ 30
Bollini	Pinot Grigio	Italy	\$ 38
Domaine de Nizas	Rose	Italy	\$ 38

As a guideline to pairing wines with our menu we recommend:

Lighter style whites with spicy dishes or salads with vinaigrettes. The full-body whites pair well with seafood and poultry dishes.

### Red Wines:

Sycamore Lane	Cabernet Sauvignon	California	\$ 26
Hess Select	Cabernet Sauvignon	North Coast	\$ 48
Michael David Freakshow	Cabernet Sauvignon	Lodi	\$ 50
B-Side	Cabernet Sauvignon	Napa Valley	\$ 70
Hall	Cabernet Sauvignon	Napa Valley	\$ 80
Finca Decero	Malbec	Mendoza	\$ 38
Stump Jump	Shiraz	Australia	\$ 30
7 Deadly Zins	Zinfandel	Lodi	\$ 42
Notes	Pinot Noir	California	\$ 30
A to Z	Pinot Noir	Oregon	\$ 50
Hahn Estates	Pinot Noir	Monterey	\$ 70
Gerard-Bertrand	Corbieres	France	\$ 54
Sycamore Lane	Merlot	California	\$ 26
St. Francis	Merlot	California	\$ 34
Kenwood, Jack London	Merlot	Sonoma Valley	\$ 58

As a guideline to pairing wines with our menu we recommend:

Bold Cabernet Sauvignons works well with richer sauces and meat dishes.

Pinot Noir and Merlot works best with dishes of lighter preparation and subtlety of flavor.

Shiraz and Zinfandel do well with spicier seasonings.

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Guarantee numbers due three business days prior to start of events.



## Bar and Wine - Bar

For each Bartender servicing your event;

a \$350.00 Minimum Guarantee is required for 50pp or less

or a \$500.00 Minimum Guarantee for over 50pp

*If your event fails to meet the minimum you will be charged the difference. Prices are set for a maximum of 5 hours of service*

### Hosted Bar:

#### Spirits

House:	\$7.25++
Premium:	\$8.25++
Ultra Premium:	\$9.75++
Cordials:	\$9.25++

#### Beer

Domestic:	\$5++
Import:	\$6++
Non-Alcoholic:	\$6++

#### House Wine

By the Glass:	\$6.75++
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#### Non-Alcoholic

Sodas:	\$4++
Bottled Water:	\$4++
Fruit Juice:	\$4++

### Cash Bar:

#### Spirits

House:	\$8 incl.
Premium:	\$9 incl.
Ultra Premium:	\$10 incl.
Cordials:	\$9 incl.

#### Beer

Domestic:	\$5 incl.
Import:	\$6 incl.
Non-Alcoholic:	\$6 incl.

#### House Wine

By the Glass:	\$7 incl.
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#### Non-Alcoholic

Sodas:	\$4 incl.
Bottled Water:	\$4 incl.
Fruit Juice:	\$4 incl.

### Hosted House Bar by the Hour:

\$15 ++ per person – first hour
\$ 9 ++ per person – each additional hour

### Beverage Tickets:

\$7.50 ++ good for all items except Ultra Premium Drinks and Cordials

### Celebration Punch:

Non-Alcoholic Fruit Punch	\$35 ++ per gallon
Champagne Punch	\$65 ++ per gallon
Mai Tai or Margarita Punch	\$75 ++ per gallon
Sangria	\$75 ++ per gallon

### Beer:

Domestic: Budweiser, Bud Light, Coors Light, Miller Light  
Import: Amstel Light, Corona, Heineken, Stella Artois  
Non-Alcoholic: Sharp's

### House Wine:

Chardonnay: Sycamore Lane  
Cabernet: Sycamore Lane

### House Brand Spirits:

Seagram's Vodka  
Seagram's Gin  
Castillo Rum  
Torada Tequila  
Early Times Bourbon  
Clan McGregor Scotch

### Premium Brand Spirits:

Absolut Vodka  
Bombay Gin  
Bacardi Rum  
Cuervo Gold Tequila  
Jack Daniels Bourbon  
Dewars Scotch

### Ultra-Premium Brand Spirits:

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Pyrat XO Reserve Rum  
Patron Silver Tequila  
Maker's Mark Bourbon  
Glenlivet Single Malt Scotch

### Hosted Premium Bar by the Hour:

\$17 ++ per person – first hour
\$11 ++ per person – each additional hour

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Guarantee numbers due three business days prior to start of events.

## Bar and Wine – Bar Options

### BAR MINIMUM

The bar minimum is \$350.00 for 50pp or less or \$500.00 for over 51pp is required. Bar minimums are based on one bartender. If the bar minimum is not met, the difference will be charged as a service charge. Additional bartenders are available for an additional fee.

The following guidelines are offered to assist you in your planning.

### FULL HOSTED BAR

Hosted bar prices would apply. You can host the bar for the entire function or for a specified amount of time (i.e. the first hour only) and then the bar becomes a cash bar and cash bar prices would be charged to your guests. The bar is fully stocked with house and premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

### CERTAIN ITEMS HOSTED

You may host certain items behind the bar; for example, bottled beer, wine and soft drinks only, and your guests would pay for everything else.

### HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host the bar to, and then if the bar reaches that amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

### HOST SPONSORED HOURLY BAR

Charged “per person” per hour. The bar is fully stocked with house and/or house and/or premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

### FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with house and premium brands and your guests pay cash for their drinks.

### NON-ALCOHOLIC BAR

The bar is only stocked with non-alcoholic wine, non-alcoholic beer, assorted fruit juices and soft drinks, mineral water, fruit punch and sparkling cider. This non-alcoholic bar is offered as an alternative to an alcoholic bar.

### COCKTAIL SERVER

If you feel you cannot reach the bar minimum that applies to have a bar in your banquet room, you can arrange for a “dedicated” cocktail server for a fee of \$60.00. Service can be hosted by you, or on a cash basis where your guests pay for their own drinks.

### HOSPITALITY BAR SET UP SERVICE

A set-up fee of \$100.00++ will apply. Available for clients hosting small receptions of 10 –25 people in guest room suites. The set up includes mixers (priced on consumption: Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Club Soda), condiment caddy, napkins, straws, cups and ice. Daily refresh service can be provided for \$50.00. Additional items and alcohol can be added for an additional charge.

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Guarantee numbers due three business days prior to start of events.