



# 2023 HOLIDAY BANQUET GUIDE





HORS D'OEUVRES



# HORS D'OEUVRES

## PASSED HORS D' OEUVRES

### COLD

\$11 per piece

#### SMOKED DUCK WITH ORANGE COMPOTE <sup>DF</sup>

Sourdough Toast, Pistachio

#### BEEF TENDERLOIN CROSTINI

Tomato Jam & Crème Fraîche

#### PEPPERED AHI TUNA TARTAR

Togarashi, Wasabi Cream, Wonton Crisp

#### AHI TUNA POKE SPOON

Ponzu, Radish, Avocado Crema

#### ANTIPASTO SKEWERS <sup>V, GF</sup>

Red Pepper Romesco, Balsamic Glaze

#### SHRIMP COCKTAIL SHOOTER <sup>GF, DF</sup>

Bloody Mary Sauce, Celery

#### SEA BASS CEVICHE <sup>GF, DF</sup>

Tomato, Avocado, Cilantro

### HOT

\$11 per piece

#### HONEY LIME CHICKEN SKEWER <sup>GF</sup>

Cilantro, Chipotle Crema

#### MINI BEEF WELLINGTON

Peppercorn Bearnaise

#### BACON WRAPPED DATES <sup>GF</sup>

Manchego Spicy Honey Glaze

#### STEAKHOUSE CRAB CAKE

Rosemary Remoulade

#### WILD MUSHROOM ARANCINI <sup>VG</sup>

Truffle & Parmesan Sauce

#### VEGETABLE LUMPIA <sup>VG</sup>

Cilantro Sweet Chili

#### IMPOSSIBLE MEATBALLS

Honey Garlic BBQ

#### SEARED SCALLOP <sup>GF</sup>

Corn Purée, Chorizo Oil

#### CAULIFLOWER FRITTER <sup>V</sup>

Garlic Chili Sauce

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*





RECEPTION



# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### SALAD STATION

*\$28 per person*

Red Romaine Hearts, Chicory Blend, Baby Iceberg

Cherry Tomatoes, Persian Cucumbers, Marinated Red Cabbage, Seasoned Chickpeas, Marinated Artichoke, Seasonal Radish, Mixed Olives, Mixed Berries, Almonds, Pecans

Parmesan, Gorgonzola, Feta, Goat Cheese

Buttermilk Ranch, Green Goddess, Red Balsamic, Oil & Vinegar

### DISPLAY OPTIONS

#### ARTISAN CHEESE BOARD

*\$34 per person*

International & Domestic Artisanal Cheeses

Sliced Baguettes, Crackers, Marcona Almonds, Cornichons, Jams, Fruit Compotes, Organic Honey Comb

#### CHARCUTERIE BOARD

*\$36 per person*

Chef's Selection of Cured Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread

#### CRUDITÉ PLATTER

*\$24 per person*

Baby Heirloom Carrots, Broccolini, Sweet Mini Peppers, Celery, Cucumber, Heirloom Tomatoes Buttermilk Ranch, Tzatziki, Chipotle Lime

### RISOTTO STATION <sup>GF</sup>

*\$30 per person*

Chef Crafted Parmesan & Herb Risotto

Pancetta, Lobster, Grilled Chicken

Mushrooms, Marinated Tomatoes, Artichokes, Mixed Squash, Grilled Asparagus

Parmesan, Goat Cheese, Pecorino, Ricotta, Trio of Infused Oils

### MAC & CHEESE STATION

*\$30 per person*

Cavatappi Pasta with Creamy Four Cheese Blend

Chicken, Bacon, Shrimp, Lobster

Cheddar, Parmesan, Gruyere Cheese, Tomato, Mushroom, Scallions, Fine Herbs, Toasted Breadcrumbs

House Made Garlic Bread

*Gluten Free pasta available upon request*

### PASTA STATION

*\$38 per person*

*Selection of three:*

#### SHRIMP ALFREDO

Blackened Shrimp, Fettuccine, Parmesan, Fine Herbs

#### BEEF BOLOGNESE

Crushed Tomato, Penne, Ricotta, Basil

#### CREAMY PESTO TORTELLINI

Toasted Pine Nuts, Pecorino, Fine Herbs

#### BAKED ZITI

Marinara, Mozzarella, Ricotta, Parmesan, Pecorino, Fontina, Herbs

#### CLAM VONGOLE

Clam Sauce, Roasted Garlic, Linguine, Parmesan, Red Peppers

#### MUSHROOM & SPINACH FARFALLE

Parmesan Sauce, Parsley

#### CREAMY LEMON CHICKEN PICCATA

Garlic Sauce, Spaghetti, Capers, Parmesan

*Gluten Free pasta available upon request*

**Station Time: 90 Minutes**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# RECEPTION

## STATIONS

*A minimum of 3 stations are required if substituted for a meal.*

### SPANISH PAELLA STATION *\$38 per person*

*Chef attendant optional for 75 people or less at \$250.*

Chicken, Bilbao Chorizo, Mussels, Prawns,  
Bomba Rice, Onions, Bell Peppers, Peas

### SEAFOOD DISPLAY <sup>GF</sup>

*5 piece minimum per person. Minimum of 25 guests.*

Cocktail Sauce, Old Bay Aioli, Red Wine Mignonette,  
Lemon Wedges

**CHILLED JUMBO PRAWNS** *\$11 per piece*

**MAINE SNOW CRAB CLAWS** *\$11 per piece*

**SEASONAL OYSTERS  
ON THE HALF SHELL** *\$11 per piece*

### SUSHI

Assorted Sushi: Ahi, Yellowtail, Salmon,  
Shrimp & BBQ Eel

Assorted Maki & Uramaki Rolls: California, Spicy Tuna,  
Smoked Salmon, Cucumber

Wasabi, Pickled Ginger, Soy Sauce

**4 PIECES PER PERSON** *\$32 per person*

**5 PIECES PER PERSON** *\$36 per person*

**6 PIECES PER PERSON** *\$40 per person*

**Station Time: 90 Minutes**

**One chef attendant per 100 guests, \$250 per chef attendant.  
Menus available for groups of 25 or more.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*





BUFFETS



# BUFFETS

## BRUNCH BUFFET

*Minimum of 50 guests, \$95 per person.*

### CONTINENTAL ITEMS

#### JUICES

Freshly Squeezed Orange & Grapefruit Juices

#### SELECTION OF BREAKFAST PASTRIES

#### SLICED FRUITS & BERRIES

#### INDIVIDUAL SEASONAL GREEK YOGURT

#### FRUIT PRESERVES & HONEY

### BRUNCH ENTRÉES

#### PUMPKIN SPICE FRENCH TOAST

Accompanied by Sweet Pumpkin Pie, Whipped Mascarpone, Candied Pecans

#### SPINACH & ARTICHOKE HOLIDAY QUICHE

Creamy Gruyere Cheese

#### SMOKED SALMON BENEDICT

Scottish Salmon Smoked with Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Bagels

#### HOLIDAY SALAD

Mixed Greens, Golden Balsamic Vinaigrette Grilled Asparagus, Citrus, Goat Cheese, Orange Vinaigrette, Heirloom Tomatoes, Buffalo Mozzarella, Basil Oil, Olive Oil

### SIDES

#### SCRAMBLED EGGS

#### ROASTED NEW POTATOES

Lemon Zest, Herbs, Sea Salt

#### APPLE SMOKED CHICKEN SAUSAGE

#### ALL NATURAL BACON

### DESSERT

#### CHOCOLATE PEPPERMINT BROWNIES

### ENHANCEMENTS

#### OMELET STATION *+\$15 per person*

*Chef attendant required at \$250*

Cage Free Eggs & Egg Whites, All Natural Bacon, Chicken-Apple Sausage, Ham Cheddar Cheese, Swiss Cheese, Goat Cheese Mushrooms, Cured Tomatoes, Spinach, Bell Peppers, Onions

***Buffet Time: 90 Minutes***

***Buffets are served with assorted rolls & whipped butter.***

***Menus available for groups of 25 or more.***

***Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# BUFFETS

## DINNER BUFFET

### JINGLE BUFFET

\$102 per person

*Selection of two each:*

**SOUPS OR SALADS**

**ENTRÉES**

**SIDES**

*Selection of three:*

**DESSERTS**

### HOLIDAY BY THE SEA BUFFET

\$129 per person

*Selection of three each:*

**SOUPS OR SALADS**

**ENTRÉES**

**SIDES**

**DESSERTS or PIE DISPLAY**

### WINTER WONDERLAND BUFFET

\$161 per person

*Selection of four each:*

**SOUPS OR SALADS**

**ENTRÉES**

**SIDES**

**DESSERTS or PIE DISPLAY**

### ADDITIONAL PORTIONS

**SOUP OR SALAD** +\$11 per person

**ENTRÉES** +\$19 per person

**SIDES** +\$13 per person

**DESSERT** +\$11 per person

**Buffet Time: 90 Minutes**

**Buffets are served with assorted rolls & whipped butter.**

**Menus available for groups of 25 or more.**

**Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# SOUPS & SALADS

## DINNER BUFFET SELECTIONS

### SOUPS

#### **BUTTERNUT SQUASH BISQUE** <sup>VG, GF</sup>

Spiced Crème Fraîche, Pumpkin Seeds

#### **BROWN BUTTER PUMPKIN SOUP** <sup>VG</sup>

Banana Croutons, Chia Cream

#### **MUSHROOM BRIE SOUP** <sup>VG, GF</sup>

Truffle Oil

#### **POTATO LEEK SOUP** <sup>VG</sup>

Herb Bread Crumbs, Fried Leeks

### SALADS

#### **KENTER CANYON GREENS**

Cherry Tomatoes, Carrots, Crumbled Blue Cheese, Candied Walnuts, Cucumbers, Chickpeas, Hard Boiled Eggs

Dressings: Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

#### **SHREDDED KALE SALAD**

Ginger Roasted Yams, Cranberries, Pecans, Shaved Parmesan, Lemon Vinaigrette

#### **HARVEST GREENS SALAD**

Apples, Pomegranates, Red Onions, Pumpkin Seeds, Goat's Milk Feta Cheese, Apple Cider Vinaigrette

#### **BABY GOLD POTATO SALAD**

Whole Grain Mustard, Sour Cream, Bacon, Scallions

#### **AUTUMN PASTA SALAD**

Spinach, Celery, Cranberry, Pears, Mandarin Oranges, Candied Pecans, Creamy Poppy Seed Vinaigrette

**Buffet Time: 90 Minutes**

**Buffets are served with assorted rolls & whipped butter**

**Menus available for groups of 25 or more.**

**Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# ENTRÉES

## DINNER BUFFET SELECTIONS

### ENTRÉES

#### CITRUS MARINATED SALMON <sup>GF</sup>

Grilled Baby Leeks, Shaved Fennel, Peewee Potatoes, Saffron Sauce

#### ROASTED SEA BASS <sup>GF</sup>

Smoked Pimento, Tarragon Gold Potatoes, Bouillabaisse Sauce

#### ROSEMARY CHICKEN <sup>GF</sup>

Tuscan Kale, Root Vegetables, Chicken Jus

#### MARINATED TENDERLOIN MEDALLIONS <sup>GF</sup>

Roasted Wild Mushrooms, Balsamic Onions, Bordelaise Sauce

#### FENNEL BRINED PORK LOIN <sup>GF</sup>

Apple Fennel Relish

### CARVING STATIONS

*Additional Costs Apply*

*1 Chef Attendant Required per 75 Guests at \$250*

*Each Station Serves Approximately 40 Guests*

#### SEA SALT & HERB-ROASTED PRIME RIB <sup>GF</sup>

Horseradish Crème Fraîche, Thyme Jus

*\$675 each order*

#### HERB-ROASTED TURKEY BREAST

Orange Cranberry Relish, Turkey Gravy

*\$500 each order, 2 double breasts per order*

#### GLAZED HOLIDAY HAM <sup>GF, DF</sup>

Whole Grain Mustard & Honey

*\$425 each order*

***One Chef attendant per 75 guests with a minimum of 25 guests. \$250 per chef attendant.***

***Buffet Time: 90 Minutes***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*

## SIDES & DESSERTS

### DINNER BUFFET SELECTIONS

#### SIDES

##### MUSHROOM GNOCCHI

Roasted Butternut Squash, Roasted Chestnuts,  
Pecorino Cheese

##### THREE ONION & GARLIC MASHED POTATOES <sup>GF</sup>

##### ROSEMARY & GOAT CHEESE POTATO GRATIN <sup>GF</sup>

##### ROASTED SWEET POTATOES <sup>GF</sup>

Pecan-Brown Butter Streusel

##### WILD RICE PILAF <sup>GF</sup>

Currants, Pistachios, Apricots

##### ROASTED BRUSSELS SPROUTS <sup>GF</sup>

Candied Bacon, Pecans, Balsamic Glaze

##### BAKED MAC & CHEESE

Panko Crusted with Five Cheese Blend

##### ROASTED SEASONAL VEGETABLES <sup>GF</sup>

Chard Lemon Vinaigrette, Fine Herbs

#### DESSERTS

##### MINI PIE DISPLAY

Individual Pies: Pumpkin, Pecan & Walnut

OR

##### CHEESECAKE

##### CHOCOLATE PEPPERMINT BROWNIES

##### SPICE CAKE

##### PUMPKIN SPICE BAR

##### APPLE CRANBERRY CRUMBLE

**Buffet Time: 90 Minutes**

**Menus available for groups of 25 or more.**

**Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*





DINNER

# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-priced entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

### STARTERS

*Available at an additional cost.*

#### EGGPLANT

*\$18 per person*

Breaded Eggplant, Ratatouille,  
Balsamic Reduction

#### MANICOTTI STUFFED PASTA SHELL

*\$18 per person*

Goat Cheese, Herb Ricotta, Marinara,  
Micro Basil

#### SCALLOPS

*\$26 per person*

Sweet Corn & Parsnip Purée,  
Micro Basil

#### GRILLED SHRIMP

*\$24 per person*

Hatch Pepper Coulis, Parmesan Polenta,  
Cotija, Micro Cilantro

#### LAMB CHOP

*\$24 per person*

Saffron Couscous, Dried Fruit,  
Mint Chimichurri

### SOUPS & SALAD

*Selection of one soup or salad:*

#### SOUPS

##### SMOKED TOMATO BISQUE

Crème Fraîche, Basil Oil, Croutons

##### CARAMELIZED ONION SOUP

Gruyere Cheese, Herb Croutons

##### SWEET CORN & CRAB CHOWDER

Parsley Oil

#### SALADS

##### ARTISAN CAESAR

Baby Red Romaine, Tomato Tapenade, Shredded  
Parmesan, Grilled Crostini, House Caesar Dressing

##### WEDGE SALAD

Heirloom Tomato, Candied Bacon, Red Onions, Radish,  
Crumbled Egg, Gorgonzola, Green  
Goddess Dressing

##### TRINITAS POACHED PEAR SALAD

Mixed Greens, Point Reyes Blue Cheese, Spiced Walnuts,  
Poached Asparagus, Chianti Dressing

**Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-priced entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

### ENTRÉE

*Selection of one:*

**HERB ROASTED JIDORI CHICKEN BREAST<sup>GF</sup>** \$92 per person

Thyme Jus

**PAN SEARED ALASKAN SALMON<sup>GF</sup>** \$97 per person

Tarragon Cream Sauce

**ROSEMARY BASTED FILET MIGNON<sup>GF</sup>** \$119 per person

Port Wine Demi

**GRILLED CENTER CUT NEW YORK<sup>GF</sup>** \$108 per person

Bone Marrow Jus

**COLORADO RACK OF LAMB<sup>GF</sup>** \$111 per person

Chimichurri

### ENTRÉE DUET

**HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN<sup>GF</sup>** \$123 per person

Caponata, Beurre Blanc

**BRAISED SHORT RIB & CHILEAN SEA BASS<sup>GF</sup>** \$143 per person

Cabernet Demi Glaze, Lemon Thyme Vinaigrette

**PETITE FILET MIGNON & HALF LOBSTER TAIL<sup>GF</sup>** \$158 per person

Port Demi, Tomato Caper Relish

### VEGETARIAN OPTIONS

**VEGETABLE NAPOLEON<sup>V</sup>** \$108 per person

Roasted & Stacked Vegetables, Mixed Squash & Couscous, Red Pepper Coulis

**CREAMY POLENTA<sup>V</sup>** \$88 per person

Roasted Baby Mushrooms, Sautéed Spinach, Pine Nuts, Roasted Garlic

**TOASTED BUTTERNUT RAVIOLIS** \$88 per person

Brown Butter Cream Sauce, Sage, Walnuts

**MANICOTTI STUFFED PASTA SHELL** \$88 per person

Rustic Marinara, Shaved Parmesan, Micro Basil

*Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.*

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free

# DINNER

## THREE-COURSE PLATED DINNER

*Includes a choice of soup or salad, single entrée and dessert.*

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-priced entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

### ACCOMPANIMENTS

*Selection of one starch and one vegetable:*

#### STARCHES

GARLIC MASHED POTATO

TRUFFLE MASHED POTATO

CRISPY FINGERLING POTATO

AU GRATIN POTATO

LEMON THYME RISOTTO

#### VEGETABLES

BUNDLE OF SEASONAL VEGETABLES

SAUTÉED GARLIC ASPARAGUS

LOCAL HEIRLOOM CARROTS

CHARRED BROCCOLINI

HERB ROASTED SQUASH

### DESSERT

*Selection of one:*

#### NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Vanilla Chantilly Cream

#### CHOCOLATE TRILOGY <sup>GF</sup>

Chocolate Cake, Dark & White Chocolate Mousse

#### RED VELVET MARQUISE <sup>GF</sup>

Cheesecake Mousse, Red Chocolate Glaze

#### TIRAMISU <sup>GF</sup>

Mascarpone Mousse, Espresso Crème  
Brûlée, Crumble

#### CHOCOLATE ESPRESSO TART <sup>GF</sup>

Short Bread Cookie Dough, Coffee Cake,  
Espresso Cream

**Station Time: 60 Minutes**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*





DESSERT

## DESSERT

### DESSERT STATIONS

#### ASSORTED MINI DESSERTS *\$20 per person*

Mini Praline Cream Puff, Moelleux Chocolate, Moelleux Pistachio-Lemon, Moelleux Coco-Dulce, Red Berry Opera Cake, Mango Opera Cake, Tiramisu Cake, Opera Cake

#### CHOCOLATE DESSERTS *\$22 per person*

S'mores Bars, Salted Chocolate Brownies, Fudge Brownies, Dulce De Leches, Red Velvet Cake

#### CUPCAKES *\$62 per dozen*

Red Velvet, Chocolate, Vanilla

*Minimum order of 4 dozen.*

#### ASSORTED PETIT FOURS *\$60 per dozen*

Chef's Selection of Seasonal Flavors

#### S'MORES STATION *\$20 per person*

Chocolate, Peppermint, Traditional Marshmallows, Hershey Bars & Reese's Peanut Butter Cups, Chocolate Chip Cookies & Graham Crackers

**Station Time: 60 Minutes**

**One chef attendant per 100 guests. Menus available for groups of 25 or more. \$250 per chef attendant.**

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*





BEVERAGES



# BEVERAGES

## HOSTED BARS

### PREMIUM BRANDS

\$17 per drink

Svedka Vodka  
Gordon's Gin  
Sauza Hacienda Tequila  
Cruzan Aged Light Rum  
Evan Williams Black Label Bourbon  
Teacher's Blended Scotch

### ULTIMATE BRANDS

\$19 per drink

Sky Vodka  
Beefeater Gin  
Espolon Blanco Tequila  
Bacardi Rum  
Elijah Craig Small Batch Bourbon  
Dewars White Label Blended Scotch

### HOUSE WINES

\$50 per bottle

*Selection of four:*

Trinitas Cellars Sauvignon Blanc  
Gambino Prosecco  
Guenoc Pinot Grigio  
Guenoc Chardonnay  
Guenoc Cabernet Sauvignon  
Guenoc Merlot

### RESERVE WINES

*Add reserve wines to your bar package. Pricing is per bottle and can be referenced on page 22.*

### BEER SELECTIONS

\$9 per drink

Coors Light  
Sierra Nevada Pale Ale  
Stone IPA  
Modelo

### CRAFT BEER SELECTIONS

\$10 per drink

Firestone 805 Ale  
Ballast Point Grapefruit Sculpin IPA

### HOT COCOA BAR

\$14 per person

Swiss Drinking Chocolate, Marshmallows,  
Peppermint Candy Canes, Whipped Cream,  
Mini Chocolate Chip Cookies

*Add to Hosted Bar for +\$10 per person*

### HOT APPLE CIDER BAR

\$13 per person

Cinnamon Sticks, Caramel Syrup, Orange Wheels,  
Assorted Biscottis

*Add to Hosted Bar for +\$9 per person*

### SPIKE IT OPTIONS

+\$6 per person

*Selection of two:*

Peppermint Schnapps  
Baileys  
Brandy

### ADD-ONS

#### LIQUEURS, CORDIALS

\$19 per drink

#### MINERAL WATER, SOFT DRINKS & JUICES

\$7 per drink

#### ZERO PROOF COCKTAILS

\$16 per drink

Lyre's Clasico Sparkling, Lyre's  
Gin and Tonic, Lyre's Amalfi Spritz

***One bartender per 100 guests; \$250 per bartender.***

***Tablesides wine service not included in bar packages but is available for an additional cost.  
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.  
Brands subject to change based upon availability.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*



# BEVERAGES

## HOURLY BAR PACKAGES

*Includes selection of four house wine options.*

### PREMIUM

ONE HOUR	\$30 per person
TWO HOURS	\$42 per person
THREE HOURS	\$55 per person
FOUR HOURS	\$68 per person
FIVE HOURS	\$79 per person

### ULTIMATE

ONE HOUR	\$35 per person
TWO HOURS	\$49 per person
THREE HOURS	\$61 per person
FOUR HOURS	\$75 per person
FIVE HOURS	\$89 per person

## SIGNATURE COCKTAILS

*\$20 per drink*

*Addition to beverage package: 1 Cocktail +\$12 per person, 2 Cocktails +\$19 per person.*

### APPLE BRANDY SOUR

Apple Brandy, Fresh Apple Juice, Lemon,  
Simple Syrup, Cinnamon

### SPICED POMEGRANATE GIMLET

Vodka, Pomegranate Juice, Lime,  
Spiced Simple Syrup, Dehydrated Lime

### HOT SPIKED APPLE CIDER

Aged Rum, Brandy, Hot Cider, Fresh Lemon,  
Served in Mug with Cinnamon Stick

### GOLD RUSH

Whiskey, Fresh Lemon, Honey Syrup, Lemon Wedge

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Vanilla Simple Syrup, Cold Brew  
Concentrate

***One bartender per 100 guests; \$250 per bartender.***

***Tablesides wine service not included in bar packages but is available for an additional cost.  
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.  
Brands subject to change based upon availability.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*

# BEVERAGES

*Corkage fee of \$35 will apply per 750ml bottle of outside wine.*

## SPARKLING & CHAMPAGNES

	<i>per bottle</i>
<b>GAMBINO PROSECCO</b> Spain	\$56
<b>LUCIEN ALBRECHT BRUT ROSE</b> Alsace, France	\$65
<b>MUMM NAPA BRUT PRESTIGE</b> Napa, CA	\$69
<b>MUMM NAPA BRUTROSÉ</b> Napa, CA	\$79
<b>VEUVE CLICQUOT-YELLOW LABEL BRUT</b> Reims, France	\$195

## CHARDONNAY

	<i>per bottle</i>
<b>SEBASTIANI BUTTERFIELD STATION</b> North Coast, CA	\$50
<b>TRINITAS CELLARS CHARDONNAY</b> Napa Valley, CA	\$55
<b>CHALONE CHARDONNAY</b> Monterey County, CA	\$70
<b>FLOWERS CHARDONNAY</b> Sonoma, CA	\$75
<b>CHALK HILL ESTATE</b> Russian River Valley, CA	\$85

## SAUVIGNON BLANC & OTHER WHITES

	<i>per bottle</i>
<b>TRINITAS CELLARS SAUVIGNON BLANC</b> Sonoma County, CA	\$50
<b>ACROBAT ROSÉ</b> Oregon	\$55
<b>SAUVETAGE SAUVIGNON BLANC</b> Vin de France	\$55
<b>FERRARI CARANO FUME BLANC</b> Sonoma County, CA	\$58

## CABERNET SAUVIGNON & BLENDS

	<i>per bottle</i>
<b>TRINITAS CELLARS CABERNET SAUVIGNON</b> Napa Valley, CA	\$95
<b>FIRESTONE ESTATE</b> Paso Robles, CA	\$52
<b>THREE RIVERS</b> Columbia Valley, WA	\$56
<b>LEVIATHAN CABERNET BLEND</b> California Coast	\$65
<b>BANSHEE</b> Sonoma County, CA	\$72
<b>ROTH ESTATE</b> Alexander Valley, CA	\$80

## PINOT NOIR & OTHER REDS

	<i>per bottle</i>
<b>RICKSHAW PINOT NOIR</b> Central Coast, CA	\$56
<b>BANSHEE PINOT NOIR</b> Sonoma County, CA	\$72
<b>BELLE GLOS PINOT NOIR</b> Santa Barbara, CA	\$75
<b>TRINITAS CELLARS MYSTERIAMA BLEND</b> Napa Valley, CA	\$56
<b>FIRESTONE WALKER MERLOT</b> Santa Ynez County, CA	\$56
<b>DON NICANOR MALBEC</b> Mendoza, Argentina	\$66

***One bartender per 100 guests; \$250 per bartender.***

***Tablesides wine service not included in bar packages but is available for an additional cost.  
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.  
Brands subject to change based upon availability.***

*A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.*

*VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free*







# POLICIES

## FOOD & BEVERAGE SERVICE

No food and/or beverage of any kind will be permitted to be brought into the Hotel, or any suites used as a hospitality suite, by the Group or any of the Group's guests unless otherwise arranged and contracted by Catering/Event Manager. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, this hotel is responsible for the administration of the regulations. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises. All food and beverage prices quoted are subject to a 25% service charge and 7.75% sales tax. Service charge is taxable in the state of California. Menu item pricing and availability subject to change within reasonable variance.

## SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 25% service charge and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 20 guests; Plated: 1 server per 20 guests with no wine service; Plated 1 server per 15 with wine service; Reception 1 per 35; Wedding Plated 1 server per 15; Station 1 attendant per 100; Bars 1 attendant per 100. Bartender fee—\$250 for each bar, Action Station Chef—\$250 each, plus taxation.

## ENTRÉE SELECTIONS & ADDITIONAL CHARGES

### BUFFETS

Buffet and stations are based on 90 minutes of service. Late night and dessert stations are based on 60 minutes of service.

### PLATED EVENTS

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections, and the higher price prevails. The Hotel requires that the client produce place cards or tickets identifying the particular entrée selected by the guest. If the Hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### GUARANTEE

A firm guarantee of attendance is required for all private meal functions seventy-two (72) business hours prior to the function. In the event that a guarantee is not given, the Hotel will automatically use the current house count on your group, or the last written estimate. If attendance falls below the guarantee in either case, the Group is responsible for the number guaranteed. Should additions be made within seventy-two (72) hours of arrival, those additions are subject to a 25% pricing surcharge. A minimum guarantee of twenty-five (25) guests is required for meal functions. If this minimum is not met, a \$150 labor charge is applied plus applicable sales taxes.

## OUTDOOR EVENT HOURS

Outdoor function located in the Ocean Lawn will begin no earlier than 6:00am. Pool function end no later than 10:00pm and all outdoor lawn functions end no later than 10:00pm. Amplification restrictions will be provided by Event Manager. Heaters are available to rent through hotel's preferred rental company. Please inquire with your Event Manager.

A \$500 Maintenance Fee will be applied for use of Ocean Lawn with Jumbrellas at daylight and removal at sunset.

## COAT CHECK

If coat check is desired, it requires an attendant from beginning through end of your event at \$150 for the evening, one attendant recommended per 100 guests.

# POLICIES

## ROOM SETUP & TIME CHANGES

If room setup changes are requested after your event has been set up as specified on the event banquet event order, a minimum \$750 labor charge will be posted to your account per occurrence. On the day of your event, if the event start time is delayed more than 30 min past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour(s) is requested and permitted by the Hotel, a \$500 charge will apply per half hour.

## SECURITY

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering/conference contact prior to the event (applicable fees may apply).

## DECORATIONS & SIGNAGE

Your catering/conference contact will be happy to provide you with a Vendor Guide for your flowers, centerpieces, themed décor, etc. Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to Hotel without prior approval. Signage may be provided by the Hotel through your catering/conference manager. The Hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. All displays must conform to applicable Building Code and Fire Ordinances and should be freestanding without attachment to walls, ceilings or floors. A service fee is assessed for the cleanup and removal of all materials. Any fees assessed will be the responsibility of the Group and will be charged to Group Master Account.

## FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

## DRONES

The use of drones on Hotel property is strictly prohibited.

## DELIVERIES

All deliveries must be pre-arranged with Event Manager. Delivery hours are between 8am–4pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery.

Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.

## SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200lbs is complimentary, the group will be charged \$75 for every 45lbs (or fraction of) thereafter. Please refer to drayage and shipping information document for further details.





PASÉA  
HOTEL & SPA™

21080 Pacific Coast Highway, Huntington Beach, CA 92648