

2055 East Harbor Boulevard Ventura, CA 93001 T: 805.634.6000 F: 643.2509



# EVENTS MENU



# BREAKFAST

# **Continental Breakfast**

# Basic Start | \$18

Assorted sweet and savory breakfast pastries

Fresh fruit

**Juices** 

Starbucks® regular, decaffeinated coffee, and Tazo® tea service

#### Healthy Start | \$20

Assorted fresh bagels, regular and light cream cheese, peanut butter, butter, and preserves

Yogurt — granola parfaits

Fresh fruit

Juices

Starbucks® regular, decaffeinated coffee, and Tazo® tea service

#### Smoothie Bar | \$19

# **Enhancements**

Strawberry – Kiwi Scrambled eggs | \$5

Peanut Butter — Banana Oatmeal | \$4

Pineapple – Mango Hard boiled eggs | \$4

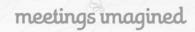
Served with Kashi® bars and trail mix

Deli meats, cheeses, breads | \$6

House made granola | \$4

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# BREAKFAST

# **Breakfast Buffet**

# Hot Start | \$26

Scrambled eggs

Crispy skillet potatoes

Fresh fruit

Assorted breakfast pastries

Choice of two — bacon, pork sausage, turkey sausage, Canadian bacon

Orange Juice

Starbucks® regular, decaffeinated coffee, and Tazo® tea service

# Southwest Start | \$28

Breakfast burritos – egg, jack cheese, green chilies, topped with tomatillo sauce

Potato - chorizo hash

Refried beans

Pan dulce

Orange Juice

### **Enhancements**

Omelet Station | \$10

Waffle Station | \$9

#### Information

25 person minimum. If less that 25 people, the minimum will be charged.

Enhancements are created to complement and entrée of buffet selection and not available a la carte.

\$125 attendant fee for Omelet Station

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# **BREAKFAST**

# **Plated Breakfast**

# Traditonal | \$22

Freshly Scrambled eggs, honey cured bacon, and skillet potatoes

# Chilaquiles | \$24

Scrambled eggs with corn tortilla chips, tomatillo salsa, and jack cheese Refried beans on the side

# Fresh Baked Quiche | \$24

Turkey, spinach, roasted red pepper, and aged cheddar Fresh fruit on the side

#### Information

15 person minimum — If less that 15 people, the minimum will be charged.

All Plated breakfasts come with freshly baked pastries, orange juice, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

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# THEME BREAKS

#### 10 Person Minimum

### Cookies and Brownies | \$15

Freshly baked cookies and gourmet brownies, assorted sodas, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

# Give Me Chocolate! | \$17

Chocolate truffles, dipped strawberries, chocolate chip cookies, chocolate-toffee brownies, Hershey® bars, milk, chocolate milk, and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

# Ice Cream Bar | \$18

Häagen-dazs® chocolate, vanilla, and strawberry, chocolate syrup, caramel, sliced strawberries, chopped nuts, chocolate chips and bananas. Cookies and Starbucks® regular, decaffeinated coffee, and Tazo® tea service

### Ball Park | \$16

big warm pretzels with whole grain mustard, peanuts, popcorn, mini corndogs, assorted sodas and bottled water

### Border Break | \$15

fresh fried tri-colored tortilla chips, house made guacamole, pico de gallo salsa, black bean dip, virgin margaritas, and assorted sodas.

#### Smoothie Bar | \$19

action station: mango-pineapple, strawberry-kiwi, and peanut butter-banana smoothies, trail mix, and Kashi bars

#### Information

\$100 Attendant fee.



# ALL DAY MEETING BREAKS

#### \$33 per Person

# Morning Break

Assorted juices | orange, cranberry, grapefruit

Freshly baked breakfast pastries

Butter and Knott's® fruit preserves

Sliced seasonal fresh fruit and berries

Starbucks® regular, decaffeinated coffee, and Tazo® tea service

# Mid-Morning Break

Beverage refresh

Granola bars and whole fruit | apples, bananas, oranges

#### Afternoon Break

Cookies and brownies

Assorted soft drinks

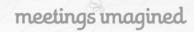
Starbucks® regular, decaffeinated coffee, and Tazo® tea service

#### Information

10 person minimum. If less than 10 people, the minimum will be charged

A 22 % F&B House Charge plus applicable taxes (currently 7.75 %) is applied to Food, Beverage, Audio Visual and Rentals. The F&B House Charge is used to offset the costs of utilities and equipment, and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.





# **BREAKS ENHANCEMENTS**

Whole fruit | \$30 per dozen

Candy bars | \$30 per dozen

Granola bars | \$30 per dozen

Rice crispy treats | \$ 32 per dozen

Cookies | \$36 per dozen

Brownies | \$36 per dozen

Individual yogurt | \$36 per dozen

Breakfast breads | \$36 per dozen

Croissants | \$36 per dozen

Danish | \$36 per dozen

Donuts | \$36 per dozen

Muffins | \$36 per dozen

Bagels | \$40 per dozen

Giant pretzels | \$ 32 per dozen

Ice cream bars | \$42 per dozen

Oriental snack mix | \$4 per person

Spicy snack mix | \$4 per person

Greek Yogurt Parfait | \$6 per person

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# **BEVERAGES**

Starbucks® regular, decaffeinated coffee and hot water with Tazo® tea service | \$40 per gallon

Lemonade | \$34 per gallon

Iced tea | \$34 per gallon

Milk | \$4 each

Bottled water | \$4 each

Assorted Pepsi® products | \$4 each

Assorted fruit juice | \$4 each

Naked ® Juice Smoothie | \$6 each

Naked ® Coconut Water | \$5 each

Red Bull® Energy Drink | \$5 each

Evian® Bottled Water | \$5 each

Orange juice | \$29 per carafe

Infused water | \$20 per gallon

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# Salads & Sandwiches

#### Pacifico house salad | \$18

with cut green apples, tomatoes, gorgonzola cheese, sugar glazed pecans

add chicken | \$6 add salmon | \$8

#### Southwest chicken Caesar salad | \$23

romaine, ancho marinated chicken, black beans, corn, topped with cotija cheese and crisp tortilla strips and tossed with caesar dressing

#### Asian chicken salad | \$23

butter lettuce, teriyaki chicken, mandarin oranges, bean sprouts, peanuts, sesame-soy dressing and fried wonton chips

#### Steak cobb salad | \$26

diced strip steak, romaine lettuce, roast portobello mushroom, egg, tomato and blue cheese

#### Roast turkey on ciabatta | \$24

with red potato salad

#### Club wrap | \$24

turkey, bacon, cheddar in a spinach wrap, served with white bean salad

#### Chili chicken wrap | \$24

shredded lettuce, tomato, pepper-jack cheese and smoked jalapeño dressing, with jicama-orange salad

# Portobello sandwich | \$23

sprouts, lettuce, tomato, roasted red pepper on focaccia bread with aioli and pasta salad on the side

#### Steak sandwich | \$26

on grilled focaccia bread with caramelized onions and peppers served with onion rings

#### Chicken salad croissant | \$24

with pasta salad

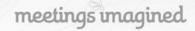
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Ventura Beach Marriott

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Information

15 person minimum. If less than 15 people, the

minimum will be charged. All entree salads and sandwiches includes dessert selection and Starbucks® regular, decaffeinated coffee and Tazo® tea

# Lunch Entrées

#### **Appetizer Salads**

Mixed green salad | English cucumber, diced tomatoes and croutons

Caesar salad | Romaine lettuce, herbed croutons and parmesan cheese

Pacifico house salad | Mixed greens, gorgonzola cheese, diced tomatoes, glazed pecans and cut green apples

Spinach salad | Diced tomatoes, red onion, crimini mushrooms, and pine nuts

#### Main Course

### Portobello parmesan | \$28

with fresh tomato-basil sauce, served on soft polenta with provolone and parmesan cheese

### Herb roasted chicken | \$29

with a crispy risotto cake, sun-dried tomato cream and grilled vegetable ratatouille

#### Chicken piccata | \$28

over rice pilaf with fresh vegetables and lemon caper butter sauce

#### Pan seared salmon | \$30

warm green beans & potato salad with mustard vinaigrette

#### Balsamic marinated tri-tip | \$30

roasted fingerling potatoes, fresh vegetables and portobello mushroom

demi-glace

Information includes choice of salad and dessert, freshly baked artisan rolls, starbucks® regular, decaffeinated coffee and tazo® tea service

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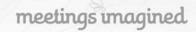
for multiple entrée choices, a \$2.00 split menu fee will apply

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# **Desserts**

Lemon tart		
Crème brûlée		
Tiramisu		
Triple fudge bundt cake		
Fresh fruit and berry tart		
Triple chocolate mousse cake		



# **Lunch Buffets**

# Gourmet Deli Buffet | \$29 | 25 person minimum

Tomato-basil soup

Mixed field greens salad with balsamic dressing

Italian pasta salad

Individual bags of chips

Assorted sliced and freshly baked artisan breads

Roast turkey, black forest ham and pastrami

Cheddar, swiss, pepperjack, and manchego cheese

Sliced tomatoes, red onions and butter lettuce

Mayonnaise, dijon, pickles, and pepperoncinis

Assorted desserts

#### Information

If less than 25 - 35 people, the minimum will be charged.

### Little Italy | \$33 | 35 person minimum

Tossed caesar salad

Caprese salad

Balsamic grilled vegetables

Freshly baked focaccia bread gourmet pizzas

Sliced rosemary chicken with rigatoni and basil pesto

Cheese tortellini with prosciutto, peas, and a light chardonnay Cream sauce

Tiramisu and cannoli

### Baja Buffet | \$33 |35 person minimum

tortilla soup with cheddar, cilantro and crisp tortilla strips

fiesta salad with jicama, black beans, roasted corn, tomatoes, jack cheese, chipotle ranch and cilantro-lime dressing

mexican red rice

refried black beans

roasted poblano and jack cheese quesadillas

freshly fried tortilla chips and salsa

build-your-own taco and fajitas to include warm corn and flour tortillas, grilled carne asada and seasoned chicken with peppers and onions, guacamole, sour cream, cheese, lettuce, tomato, cilantro and onions

patron xo flan and crispy churros



# **Lunch Buffets**

# Ventura Beach Buffet | \$39 | 35 person minimum

### Salads | Choose Three

Mixed greens with glazed pecans, blue cheese, diced tomatoes and green apples

Tossed Caesar salad

Artichoke, roasted red pepper and mushroom salad

Orzo with sun-dried tomatoes, black olives, and feta cheese

Butter lettuce with roasted balsamic vegetables

# Entreés | Choose Two

Cumin crusted pork loin with green mole cream sauce

Slow braised short ribs

Chardonnay chicken with leeks and exotic mushrooms

Pecan crusted chicken with orange beurre blanc

Sautéed breast of chicken with lemon-caper butter

Balsamic marinated skirt steak with portobello mushroom demi-glace

Ancho rubbed tri-tip with charred tomato-poblano salsa

Fennel crusted pork loin with apple and hard cider brown sauce

Poached salmon teriyaki with fried leeks

Served with seasonal vegetables & starch

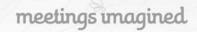
chef's choice of assorted desserts

#### Information

All buffets includes freshly baked artisan rolls, Starbucks® regular, decaffeinated coffee and Tazo® tea service.

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# **DINNER SALADS & DESSERTS**

# **Appetizer Salads**

Mixed greens, gorgonzola cheese, tomatoes, glazed pecans and green apples

Spinach salad with diced tomatoes, red onion and crimini mushrooms with pine nuts

Mixed greens salad with cucumber threads, diced tomatoes and croutons

Caesar salad with romaine lettuce, herb croutons and parmesan cheese

#### Desserts

Lemon tart

Crème brûlée

Tiramisu

Triple fudge bundt cake

Fresh fruit and berry tart

Triple chocolate mousse cake

#### Information

All salads served with balsamic and ranch dressings unless otherwise specified.

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#### Dinner Entrées

#### Portobello parmesan | \$36

served on soft polenta with provolone and parmesan cheese

#### Wild mushroom ravioli | \$37

with diced tomatoes, pine nuts, artichoke hearts and gorgonzola cream sauce

#### Chicken piccata | \$38

rice pilaf with fresh vegetables and lemon caper sauce

#### Herb roasted chicken | \$39

on a crispy risotto cake, sun-dried tomato cream and grilled vegetable ratatouille

#### Pecan chicken | \$39

with orange beurre blanc and honey whipped sweet potatoes

#### Grilled salmon | \$41

poblano rice pilaf, tomatillo cream sauce and roasted corn relish

#### Lemongrass crusted sea bass | \$43

served on brown rice with a ginger cream sauce

#### New york steak al forno | \$45

smashed red potatoes and asparagus

#### Filet mignon | \$46

whipped potatoes, fresh vegetables and crispy fried onion strips

#### Charbroiled new york steak and swordfish | \$55

with white sauce cheddar mashed potatoes roasted root vegetables and smoked tomato vinaigrette

#### Petit filet mignon and large crab stuffed shrimp | \$56

served with finger potatoes and fresh vegetables

#### Information

All dinner entrees include choice of salad and dessert, freshly baked artisan rolls, Starbucks® regular, decaffeinated coffee and Tazo® tea service

15 person minimum if less than 15 people, the minimum will be charged for multiple entrée choices, a \$2.00 split menu fee will apply

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#### **Dinner Buffets**

#### Baja Buffet | \$41

Tortilla soup with cheddar, cilantro and crisp tortilla strips Fiesta salad with jicama, black beans, roasted corn, tomatoes, jack cheese, chipotle ranch and cilantro-lime dressing

Mexican red rice

Refried black beans

Roasted poblano and jack cheese quesadillas

Freshly fried tri-colored tortilla chips and salsa

Build-your-own taco and fajitas to include warm corn and flour tortillas, grilled carne asada and seasoned chicken with peppers and onions, guacamole, sour cream, cheese,

lettuce, tomato, cilantro and onions

Patron xo flan and crispy churros

# Little Italy | \$41 |35 person minimum

Tossed Caesar salad

Caprese salad

Balsamic grilled vegetables

Freshly baked focaccia bread

Gourmet pizzas

Sliced rosemary chicken with potato gnocchi and basil pesto

Cheese tortellini with prosciutto, peas, and a light chardonnay

Cream sauce

Tiramisu and cannoli

#### Information

35 person minimum. If less than 35 people, the minimum will be charged. All buffets include dessert selection and Starbucks® regular, decaffeinated coffee and Tazo® tea service

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#### Ventura beach buffet | \$52

Salads — Choose Four

Mixed greens, glazed pecans, bleu cheese, tomatoes and apples

Tossed Caesar salad

Artichoke, roasted red pepper and mushroom salad

Orzo with sun-dried tomatoes, black olives, and feta cheese

Butter lettuce with roasted balsamic vegetables

Entrées - Choose Three

Cumin crusted pork loin with green mole cream sauce

Slow braised short ribs

Chardonnay chicken with leeks and exotic mushrooms

Pecan crusted chicken with orange beurre blanc

Sautéed chicken breast with lemon-caper butter

Balsamic marinated skirt steak with portobello mushroom demi-glaze

Ancho rubbed tri-tip with charred tomato-poblano salsa

Fennel crusted pork loin with apple and hard cider sauce

Poached salmon teriyaki with fried leeks

\*Served with seasonal vegetables & starch

\*Chef's choice of assorted desserts

#### Courtyard Southwestern Cookout | \$42

Red potato and charred green onion salad

Santa Fe salad with diced peppers, sesame seeds, and orangehoney dressing

Baby back ribs with orange-chipotle barbeque sauce

Grilled cilantro-lime quarter chicken

Corn on the cob barbequed in the husk with chili butter

Drunken black beans

Jalapeño cheddar cornbread

Peach cobbler



#### **Dinner Buffet Enhancements**

#### Roast French Cut Turkey Breast | \$200 per breast

Chardonnay turkey gravy and freshly baked rolls (30 persons served)

#### Slow Roasted Prime Rib | \$425 per rib

Au jus, creamed horseradish and freshly baked rolls (40 persons served)

#### Fennel Crusted Pork Loin | \$250 per loin

Hard cider gravy and freshly baked rolls (35 persons served)

### Beef Tenderloin | \$450 per tenderloin

Artisan rolls, mayonnaise and whole grain mustard (30 persons served)

#### Shrimp Scampi Station | \$16 per person

Sautéed to order with garlic, white wine, butter and parsley

#### Cooked-to-Order Pasta and Gnocchi Bar | \$16 per person

Cheese tortellini, penne, and fettuccini. Tomato-basil sauce and parmesan cream. grilled chicken, Italian sausage, diced tomatoes, garlic, artichoke hearts, roasted peppers, mushrooms, and parmesan cheese. focaccia bread, olive oil and balsamic vinegar

#### Street Taco Station | \$18 per person

Carnitas, carne asada, marinated pollo, warm flour and corn tortillas, shredded cabbage, onions and cilantro, limes, radishes, cotija cheese, tomatillo salsa, chipotle salsa, pico de gallo

#### Information

Enhancements created to complement a buffet selection not available à la carte Attendant/carver fees of \$125 each will be applied for carving or action stations

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# Hors D'oeuvres & Appetizer Displays

#### Cold Hors D'oeuvres | \$5 per piece

Balsamic grilled vegetable bruschetta, crumbled goat cheese Sesame chicken on wonton Gorgonzola and green apple endives

#### Cold Hors D'oeuvres | \$6 per piece

Salmon ceviche tostadas
California rolls
Poached prawns with cocktail sauce
Seared ahi on wonton chips

### Hot Hors D'oeuvres | \$5 per piece

Parmesan stuffed mushroom caps
Crab rangoon with chili-garlic sauce
Caramelized onion and blue cheese mini pizzas
Breaded portobello fries with red pepper aioli
Pork pot stickers with sesame soy dipping sauce
Southwestern chicken empanadas with guacamole

#### Hot Hors D'oeuvres | \$6 per piece

Crab cakes with chipotle aioli
Braised short rib sliders
Seared polenta rounds with oven dried tomato and goat cheese
Blackened chicken sate with cool tomato sauce

#### **Appetizer Displays**

Vegetable crudités and dip | \$7 per person

Freshly fried corn tortillas and salsa | \$5 per person

with guacamole | \$7 per person

French onion dip with house made potato chips | \$7 per person

Sliced fresh fruit and berries | \$6 per person

Imported & domestic cheeses ,crackers, crostinis & flatbread | \$9 per person

Brie en croute display | \$75 per wheel

#### Information

Minimum 50 pieces per hors d'oeuvre. \$25 additional for tray passing attendant.



# **Hosted Cocktails**

#### Premium Brand s | \$8 per 1.5 ounce pour

Beefeater gin

Smirnoff vodka

Cruzan aged light rum

Dewar's White Label scotch

Canadian Club whiskey

Jose Cuervo Especial Gold tequila

Korbel brandy

Jim Beam White Label bourbon

Martini price | \$9.50

Specialty drink | \$10.50

# Top Shelf Brand s | \$8.50 per 1.5 ounce pour

Tanqueray gin

Absolut vodka

Bacardi superior rum

Captain Morgan original spiced rum

Johnnie Walker red label scotch

Jack Daniel's Tennessee whiskey

1800 Silver Tequila

Seagram's VO

Maker's Mark bourbon

Courvoisier VS cognac

Martini price | \$10.50

Specialty drink | \$12.50

#### Luxury Brands | \$13 per 1.5 ounce pour

Bombay Sapphire gin

Grey Goose vodka

Bacardi Superior rum

Johnnie Walker Black Label scotch

Knob Creek whiskey

Patron Silver tequila

Crown Royal

Hennessy Privilege VSOP brandy

Martini price | \$14.50

Specialty drink | \$16.50

#### Information

Cash bar service available at an additional \$0.50

per drink surcharge.

A set up and labor fee of \$125 will be applied to each bartend-

er, one per 100 people.

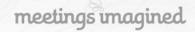
no shots are allowed.

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# Hosted Drinks by the Hour

#### **Premium Package**

first hour | \$16

second hour | \$10

third hour and each hour thereafter | \$8

#### **Top Shelf**

first hour | \$18

second hour | \$12

third hour and each hour thereafter | \$10

### Luxury Package

first hour | \$24

second hour | \$18

third hour and each hour thereafter | \$16

#### Information

no shots, specialty drinks or martinis are allowed under these plans to include martinis it would be an additional \$3 per person

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meetings imagined

# **Hosted Beverage**

### Domestic Beer | \$6.00

**Budweiser** 

bud Light

Coors Light

Miller Genuine Draft

O'Doul's Non Alcoholic

### Premium Beer | \$6.75

Corona

Heineken

Samuel Adams

Firestone DBA

### Wines | \$8.50

Selected house wine

### Non Alcoholic Beverages | \$4.00

Assorted Pepsi products and juice

#### Information

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meetings imagined

# Wine Selection

the wines on this progressive wine menu are grouped in flavor categories; wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste

#### Sparkling Wines and Champagne

- freixenet, blanc de blancs, san sadurni d'anoia, spain, nv | \$28
- moët & chandon, brut, impérial, champagne, france, nv | \$100

#### Sweet White and Blush Wines

beringer vineyards white zinfandel, california | \$28

### **Dry Light to Medium Intensity White Wines**

- pighin, pinot grigio, friuli grave, friuli venezia giulia, italy, 2009 | \$63
- stone cellars by beringer, pinot grigio, california, 2007 | \$28
- chateau ste. michelle, riesling, dry, columbia valley, washington, 2009 | \$32
- brancott, sauvignon blanc, marlborough, new zealand, 2010 | \$30

#### **Dry Medium to Full Intensity White Wines**

- stone cellars by beringer, chardonnay, california | \$28
- beaulieu vineyards century cellars, chardonnay, california, 2008 | \$32
- merryvale vineyards "starmont" chardonnay, napa valley, california | \$44
- chateau st. jean chardonney, north coast california 2008 | \$35
- sterling "vintner's collection" chardonnay, central coast, california 2008 | \$32

#### **Dry Light to Medium Intensity Red Wines**

- mark west, pinot noir, california | \$53
- la crema pinot noir, sonoma coast, california | \$54
- beaulieu vineyard century cellars, merlot, california | \$32
- stone cellars by beringer, merlot, california | \$28
- st. francis vineyards merlot, sonoma county, california | \$50
- beaulieu vineyard century cellars, cabernet sauvignon, california | \$32
- stone cellars by beringer, cabernet sauvignon, california | \$28
- seven falls, cabernet sauvignon, wahluke slope, washington | \$40
- aguinas cabernet sauvignon, napa valley, california | \$38
- estancia cabernet sauvignon, paso robles, california | \$40
- columbia crest "h3" cabernet sauvignon, horse heaven hills, washington | \$38

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# **Upgrades**

#### **Audio Visual**

LCD Projector Package with 10' Screen — \$330.00

Video Package with 27' Monitor — \$150.00

PCDI Connector for iPod/MP3 — \$40.00

Wireless Handheld Microphone or Lavaliere — \$100.00

#### Décor – Enhancements

Pipe and Black Velvet Drape — \$125 and up

LED Uplights — \$100.00 each

Gobo Projector Light — \$100 \*If Moved

Custom Gobo Pattern — \$90.00 \*Base Cost



# **Policies**

**Parking:** The Hotel offers self-parking at \$14.00 per car, per day and Valet parking at \$16.00 per car, per day. Self-parking Flat rates available if hosted.

**Pricing & Substitutions:** Current prices are subject to proportionate increases to meet cost inflation of items that are associated with the food and beverage operation. The Hotel may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.

**Outside Food & Beverage:** All food and beverage served at functions associated with the event must be provided, prepared, and served by the Hotel, and must be consumed on Hotel premises, with the exception of a wedding cake.

**Use of Outside Vendors:** If you wish to hire outside vendors to provide any goods or services at the Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide the Hotel, in form and amount reasonable satisfactory to the Hotel, an indemnification agreement and proof of adequate insurance.

**Liquor License:** The Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

Corkage Fee: The Hotel corkage fee for wine or champagne is \$15 per 750ml bottle and \$25 per 1.5 L bottle.

Outside liquor is not allowed in any Hotel meeting space.

**Cash Bar:** Cash bar service is available at an additional \$0.50 per drink surcharge.

**Buffet Minimums:** There is a minimum of 35 guests for buffets.

A 22% F&B House Charge, plus applicable taxes (currently 7.75%) are applied to Food, Beverage, Audio Visual and Rentals. \*Please see full disclosure on distribution of these charges on page 25.





# **Policies**

**Decorations & Clean-Up:** The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, or any other substance. None are permitted in other public areas including the main lobby, guest room floor hallways, or outside the Hotel unless authorized. All decorations must meet the approval of the Hotel management for their placement. An additional cleaning fee will apply if confetti, streamers, etc. are used and/or more than a standard clean-up is required.

**Banner Hanging Labor Fee:** A labor fee of \$25.00 will be applied per hour. Any damages that are incurred by using the aforementioned items will be charged to the master account. We must receive notice at least 24 hours prior to your function for Hotel staff to hang banners.

Bar Set Up/Labor Fee: A set up and labor fee of \$125.00 will be applied to each bartender. No shots are allowed.

**Tray Passing Labor Fee:** A labor fee of \$25.00 per server will be applied if you wish to have hors d'oeuvres tray passed.

**Carving Station Attendant, Labor Fee:** A labor fee of \$125.00 will be applied if you wish to have a meat cutting station.

**Security Guard:** Security is not required, however we can offer a licensed guard for \$35.00 per guard, per hour.

**Guest Room Delivery Fee:** If a group wishes to have welcome baskets or gifts delivered to guest rooms, there is a \$3.00 per room delivery fee.

\*HouseCharge & Sales Tax: A F&B House charge of 22% and applicable state sales tax will be added to the cost of all food, beverage, room rental and audio visual equipment. The 22% F&B house charge is used to offset the costs of utilities and equipment and other non-labor expenses. This F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees and is subject to applicable state sales tax (California State Board of Equalization Regulation #1603).

