



Banquet Menu

Deposit & Payment

To secure a date, a signed contract and deposit is required. Once we receive the signed contract, the deposit is non-refundable and non-transferable. Full estimated prepayment of the event will be due to the Catering Manager 14 days prior to your event by Cash, Cashier's Check, Personal Check or Credit Card. The hotel requires a credit card on file for all events. Deposit Amount is \$500.00

Guarantees

We request a tentative headcount (14) days prior to your event. Your final attendance is due no later than 12:00 pm, seven (7) working days prior to the commencement of the function. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. If we do not hear from you, the attendance number listed on the Banquet Event Orders will be used as a guarantee number. The hotel cannot be responsible for set up or service to more than five percent (5%) over the guarantee.

Security

The hotel will not assume responsibility for the damage or loss of wedding gifts, merchandise or articles left on the premises prior to or following the ceremony or reception. Hotel will not be responsible for items left in any of the public function rooms, nor will it accept the accountability of rental items or vendor equipment. Security services may be arranged through your Catering Manager.

Availability

We will be pleased to schedule a "site inspection" of our available event locations and provide additional information. Daytime Events may be scheduled from 11:00am to 4:00pm & Evening events may be scheduled from 6:00pm to 11:00pm. Access to your function room prior to the contracted event time, for the purpose of decoration, etc., is subject to availability and may incur an additional charge. Events must end prior to 11:00 pm.

Beverages

Due to California State Liquor Laws, all beverages must be purchased and served through the hotel. Premium or Select brand beverage service may be offered on 'cash' or 'hosted' bar basis. Non-alcoholic beverages also need to be purchased through the hotel. If you have a wine selection that the hotel does not carry and would like us to serve to your guests, there will be a corkage fee of \$12.50++ per bottle.

Linen & Table Arrangements

We provide white/ivory table linens and white/ivory napkins. A selection of linen colors is available through your catering manager at an additional charge. Based on your requirements, a personalized floor plan will be designed by your catering manager, so that table assignments may be made.

Food Policy

At the conclusion of the event, Flora Restaurant will not allow remaining food and beverage to be taken off the premises.

Refreshments

Freshly Brewed Coffee & Decaffeinated	\$30.00 per Gallon
Assorted Hot Teas	\$30.00 per Gallon
Iced Tea	\$20.00 per Gallon
Tropical Fruit Punch or Lemonade	\$20.00 per Gallon
Bottled Water & Natural Fruit Juices	\$2.50 Each
Soft Drinks	\$2.50 Each
Premium Waters: Evian, Fuji, Perrier	\$3.00 Each
Energy Drinks:	\$4.00 Each
Assorted Croissants, Muffins, Danish Pastries	\$28.00 per Dozen
Fruit and Nut Breads: Carrot, Banana, Lemon and Poppy Seed	\$30.00 per Dozen
Bagels with Cream Cheese	\$30.00 per Dozen \$65.00 per Dozen (with Lox)
Fudge Nut Brownies	\$22.00 per Dozen
Freshly Baked Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter	\$22.00 per Dozen
Seasonal Fresh Fruit: Less than 25 Guests	\$3.75 per Person
Seasonal Fresh Fruit: Served 25 Guests	\$75.00 per Tray
Individual Potato Chips	\$2.75 Each
Assorted Energy & Granola Bars	\$2.75 Each
Individual Yogurts	\$3.00 Each

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Specialty Breaks

Healthy Choice

\$11.00 per Person

Assorted Sliced Seasonal Fruit, Granola Bars & Trail Mix
Assorted Bottled Fruit Juices and Energy Drinks
Freshly Brewed Coffee, Regular & Decaf and Selection of Herbal Teas

Afternoon at the Movies

\$11.00 per Person

Popcorn, Soft Pretzels, Assorted Candy Bars, Soft Drinks & Bottled Water
Freshly Brewed Coffee, Regular & Decaf and Selection of Herbal Teas

Cookies & Brownies

\$11.00 per Person

Freshly Baked Cookies and Brownies
Chocolate Milk, Soft Drinks & Bottled Water
Freshly Brewed Coffee, Regular & Decaf and Selection of Herbal Teas

Fiesta

\$12 per Person

Tortilla Chips with Fresh Salsa & Guacamole, Mini Taquitos
& Churros Soft Drinks & Bottled Water,
Freshly Brewed Coffee, Regular & Decaf and Selection of Herbal Teas

Plated Breakfast Selections

All Breakfasts Include: Fresh Breakfast Bakeries
Chilled Juice, Coffee – Regular & Decaf
And Assorted Hot Tea

American Favorite \$16.00 per Person

Fluffy Scrambled Eggs, Choice of Bacon or Country Sausage Links served with Breakfast Potatoes

Traditional Breakfast Quiche \$19.00 per Person

Quiche Lorraine Served with Country Sausage Links and Breakfast Potatoes

Puebla Burrito \$16.00 per Person

Warm Flour Tortilla filled with Scrambled Eggs, Refried Beans & Chorizo Sausage & Hash Browns
Topped with Melted Cheddar Cheese Served with Sour Cream & Salsa

Eggs Benedict \$18.00 per Person

Poached Eggs & Canadian Style Bacon Nestled on a Toasted English Muffin
Hollandaise Sauce & Breakfast Potatoes
(Maximum 50 Guests)

Cinnamon Swirl French Toast \$15.00 per Person

Maple Syrup & Butter
Crispy Bacon or Country Sausage Links

Minimum of 20 Guests

\$50 Surcharge for groups with fewer than 20

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Buffet Breakfast Selections

The Buena Park Classic

\$24.00 per Person

Selection of Chilled Fruit Juices
Sliced Fresh Seasonal Fruits, Freshly Baked Muffins, Danish and Buttery Croissants
Bagels with Cream Cheese, Butter & Preserves
Raisin Granola & Cold Cereals
Regular & Reduced Fat Milk
Fluffy Scrambled Eggs, Cinnamon Swirl French Toast
Maple Warm Syrup & Whipped Butter
Crispy Smoked Bacon & Country Link Sausage and Breakfast Potatoes
Freshly Brewed Regular & Decaf Coffee and Assorted Hot Teas

Traditional Continental

\$13.00 per Person

Chilled Orange, Apple & Cranberry Fruit Juices
Freshly Baked Muffins, Danish and Buttery Croissants
With Butter and Preserves
Freshly Brewed Regular & Decaf Coffee and Assorted Herbal Teas

Early Riser

\$14.00 per Person

Orange & Grapefruit Juices, Bottled Waters
Sliced Fresh Seasonal Fruits, Individual Fruit Flavored Yogurts
Granola, Raisin Brand Muffins with Honey Whipped Butter
Freshly Brewed Regular & Decaf Coffee and Assorted Herbal Teas

Minimum of 20 Guests

\$50 Surcharge for groups with fewer than 20

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Plated Lunch Selections

All Plated Luncheons Include:
Mix Green Salad or Caesar Salad
With Seasonal Vegetable Medley, Rolls & Butter
Regular & Decaf Coffee, Assorted Hot Teas, & Iced Tea
Chef's Choice Dessert

Chicken Primavera \$17.00 per Person

Grilled chicken Breast Tossed in Garlic Cream Sauce with Penne Pasta & Julienne Vegetables

Gourmet Mushroom Ravioli 18.00 per Person

Tomato- Basil Coulis Wilted Spinach

Teriyaki Glazed Breast of Chicken \$19.00 per Person

With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Tequila Lime Chicken \$19.00 per Person

Fettuccini Pasta with Creamy Tequila-Lime Alfredo Sauce & Bell Peppers

Seared Atlantic Salmon \$20.00 per Person

Lemon Basil Sauce

With Choice of Rice Pilaf or Roasted Potatoes

Scallops & Shrimp \$24.00 per Person

Tossed with Penne Pasta in a Light Pest Sauce

Sliced Barbeque Pork \$20.00 per Person

With Choice of Rice Pilaf or Roasted Potatoes

Petite Filet Mignon \$26.00 per Person

Merlot Thyme Reduction

With Choice of Rice Pilaf or Roasted Potatoes

Minimum of 25 Guests

\$50 Surcharge for groups with fewer than 25

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Buffet Lunch Selections

The O.C. Deli \$22.00 per Person

California Mixed Green Greens Served with Tomatoes, Cucumbers, Julienne Carrots
With Choice of Two Dressings

Potato Salad, Sliced Fresh Seasonal Fruit

Deli Assortment Including: Country Turkey, Ham & Roast Beef, Swiss and Cheddar Cheese
Sliced Red Onions, Tomatoes, Lettuce & Pickles
Selection of Fresh Breads and Condiments

La Paz \$23.00 per Person

Mixed Greens with Tortilla Strips with Choice of Two Dressings

Mexican Corn Salad with Red & Green Peppers

Choice of Two Entrees:

Spinach & Cheese Enchiladas, Shredded Beef Taquitos, Chicken Quesadillas,

Make Your Own Tacos – Spicy Ground Beef or Chicken

Served with Warm Flour Tortillas, Spanish Rice, Refried Beans, Guacamole, Salsa, Sour Cream,
Cheddar Cheese, Diced Tomatoes & Onions

A Taste of Italy \$24.00 per Person

Traditional Caesar Salad Served with Garlic Croutons, Shredded Parmesan & Creamy Caesar Dressing

Choice of Two Entrees:

Chicken Primavera, Classic Meat or Vegetarian Lasagna, Chicken Marsala,

Seasoned Italian Meatballs with Bell Peppers, in a Rich Marinara Sauce

Gnocchi with Wild Mushroom Sauce, with Herb Parmesan Garlic Bread

Flora \$25.00 per Person

California Mixed Green Greens Served with Tomatoes, Cucumbers, Julienne Carrots
With Choice of Two Dressings

Choice of Two Entrees:

Grilled Chicken Rosemary, Seared Salmon

Teriyaki Beef, Roasted Sliced Pork Loin, or Chicken Cordon Bleu

Choice of One Starch:

Rice Pilaf, Roasted Potatoes or Garlic Mashed Potatoes

With Seasonal Vegetable Medley, Rolls & Butter

All Buffets Include:

Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas, Ice Tea & Water
Chef's Choice Dessert

Minimum of 25 Guests

\$50 Surcharge for groups with fewer than 25

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Plated Dinner Selections

All Plated Dinner Entrees Include:

California Gourmet Greens Served with Julienne Vegetables, Grape Tomatoes, Cucumbers & Candied Walnuts with Choice of Two Dressings OR Traditional Caesar Salad with Shredded Parmesan, Garlic Croutons and Caesar Dressing
With Seasonal Vegetable Medley, Rolls & Butter
Regular & Decaf Coffee, Assorted Hot Teas, & Iced Tea
Chef's Choice Dessert

Grilled Breast of Chicken \$30.00 per Person

With Choice of Marsala, Piccata or Wild Mushroom Sauce
With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Chicken Cordon Bleu \$32.00 per Person

With Mornay Sauce
With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Seared Atlantic Salmon \$35.00 per Person

With Lemon Basil Sauce
Served with Choice of Rice Pilaf or Roasted Potatoes

Roasted Prime Rib of Beef Au Jus \$38.00 per Person

With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Grilled New York Steak \$40.00 per Person

Mushroom, Onion & Gorgonzola Demi Glaze
With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Filet of Beef \$42.00 per Person

Roasted Shallot Demi Glaze
With Choice of Rice Pilaf, Roasted Potatoes or Mashed Potatoes

Tenderloin of Beef & Chicken \$44.00 per Person

With Bearnaise Sauce
With Choice of Rice Pilaf, Roasted Potatoes, or Mashed Potatoes

Beef Tenderloin & Tiger Prawns \$46.00 per Person

Pink Peppercorn Sauce & Garlic Herb Sauce
With Choice of Rice Pilaf, Roasted Potatoes, or Mashed Potatoes

Minimum of 25 Guests

\$50 Surcharge for groups with fewer than 25

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Buffet Dinner Selections

Baja Festival \$33.00 per Person

Mixed Greens with Tortilla Strips with Choice of Two Dressings
Mexican Corn Salad with Red & Green Peppers

Choice of Two Entrees:

Spinach & Cheese Enchiladas, Shredded Beef Taquitos, Chicken Quesadillas, Chicken & Beef Fajitas,
Served with Warm Flour Tortillas, Spanish Rice, Refried Beans, Guacamole, Salsa, Sour Cream,
Cheddar Cheese, Diced Tomatoes & Onions

Flora Buffet \$36.00 per Person

California Mixed Green Greens Served with Tomatoes, Cucumbers, & Julienne Carrots
With Choice of Two Dressings
Sliced Seasonal Fresh Fruit

Choice of Two Entrees:

Grilled Chicken Rosemary, Seared Salmon
Teriyaki Beef, Roasted Sliced Pork Loin, or Chicken Cordon Bleu

Choice of One Starch:

Rice Pilaf, Roasted Potatoes or Garlic Mashed Potatoes
With Seasonal Vegetable Medley, Rolls & Butter

Parisian Buffet \$38.00 per Person

Caesar Salad Served with Garlic Croutons, Shredded Parmesan & Creamy Caesar Dressing
Tri-Colored Pasta Salad

Choice of Two Entrees:

Grilled Breast of Chicken with Piccata or Marsala Sauce, Pasta Primavera
Beef Bourguignon, Grilled Filet of Salmon with Lemon Butter & Caper Sauce

Choice of One Starch:

Rice Pilaf, Roasted Potatoes, Scallop Potatoes, OR Yukon Gold Garlic Mashed Potatoes
With Seasonal Vegetable Medley, Rolls & Butter

All Buffets Include:

Freshly Brewed Regular & Decaf Coffee, Assorted Herbal Teas, Ice Tea & Water
Chef's Choice Dessert

Minimum of 25 Guests
\$50 Surcharge for groups with fewer than 25

Prices are per person. A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Hor D' Oeuvres

Hot Hor d' Oeuvres

Buffalo Chicken Wings
Blue Cheese Dipping Sauce
\$300.00

Crab Cakes
Remoulade Sauce
\$400.00

Beef Satay
Thai Peanut Sauce
\$300.00

Scallops Wrapped in Bacon
\$400.00

Chicken Coconut
\$300.00

Meatballs Bordelaise
\$300.00

Vegetable Spring Rolls
Honey Mustard Sauce
\$300.00

Fried Jalapeno
Filled with Jack Cheese
\$300.00

Chicken Satay
Thai Peanut Sauce
\$300.00

Spanakopita
Mushrooms
Phyllo Triangles Filled with
Cheese
Spinach & Feta
\$300.00

Chicken Pot Stickers
Steamed with Ginger
Sauce
\$300.00

Roast
Filled with Boursin
\$300.00

Cold Hor D' Oeuvres

White Asparagus
Wrapped in Salmon
\$400.00

Smoked Salmon
On Toasted Rye
\$400.00

Artichoke Bottoms
Crabmeat Salad
\$300.00

Salami Coronet
\$400.00

Bay Shrimp Canape
\$300.00

Kiwi and Brie
\$300.00

Deviled Eggs
Salmon Caviar
Caviar
\$400.00

Olive Crostini
Sun Dried Tomato Pesto
\$300.00

Steamed Red Potato
Crème Friache & Sevruga
\$400.00

A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Specialty Items

Grilled Vegetable Display

An Array of Grilled Vegetables Drizzled with
Virgin Olive Oil and Balsamic Vinegar
Focaccia and Breadsticks
\$500.00
Serves 100

International Cheeseboard

A Selection of Imported and Domestic Cheeses
Garnished with Seasonal Fruit and Berries
Served with Sliced Baguettes, Breadsticks &
Crackers
Small – 25 Portions \$100.00
Medium – 50 Portions \$175.00
Large – 100 Portions \$350.00

Fresh Vegetable Display

Buttermilk, Herb and Onion Dip
Small – 25 Portions \$75.00
Medium – 50 Portions \$150.00
Large – 100 Portions \$300.00

California Fresh Fruit Display

Sliced Seasonal Fruits and Berries
Served with Berry Yogurt Dip
Small – 25 Portions \$100.00
Medium – 50 Portions \$200.00
Large – 100 Portions \$400.00

Carved In the Room

*Attendant/Carver required at \$100.00

*Roast Tenderloin of Beef
Madeira Truffle Sauce
\$300.00
Serves 35

*Glazed Bone in Ham
Mayonnaise & Mustard
Cocktail Rolls
\$275.00
Serves 50

Hoisin Glazed Pork Loin
Boneless Pork Loin
Slow Roasted in Chinese Barbeque Sauce
Plum Sauce and Cocktail Rolls
\$275.00
Serves 35

Whole Roasted Tom Turkey
Cranberry Orange Relish
Mayonnaise and Natural Gravy
Sweet French Rolls
\$275.00
Serves 50

*Top Round of Beef
Dijon Mustard
Mayonnaise, Creamy Horseradish
Silver Dollar Rolls
\$600.00
Serves 150

A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.

Audio Visual Menu

VIDEO

VHS VCR.....\$75.00
DVD Player.....\$85.00
27" Color Monitor.....\$125.00
32" Color Monitor.....\$200.00
For larger size monitors, we recommend an LCD Package

A) Video Package (w/VCR).....\$200.00
Includes 27" Monitor, VCR, 54" Cart

B) Video Package (w/DVD).....\$225.00
Includes 27" Monitor, VCR, 54" Cart

C) Video Package (w/VCR or DVD).....\$285.00
Includes 32" Monitor, VCR or DVD, 54" Cart

VHS Camcorder w/tripod.....\$125.00

VHS Role Play Package.....\$225.00
Includes Camcorder, Monitor, VCR

COMPUTER VIDEO PROJECTION

A) LCD Computer Package.....\$300.00
Includes LCD Projector & 8 ft screen
(up to 1024x760 resolution and 2000 lumens brightness)

B) LCD Video Projection Package...\$450.00
Includes LCD Projector, 8 ft screen, VCR or DVD Player and
in-house audio patch

C) LCD Support Package.....\$75.00
8 ft Screen, A/V Cart, Electrical Connections

Computer Monitors / Accessories

15" Multi Sync Monitor.....\$75.00
17" Multi Sync Monitor.....\$100.00
19" Flat Panel Monitor.....\$150.00

Please contact us for larger size computer monitors)

Wireless Mouse.....\$50.00
2-in 1-out VGA Switcher.....\$75.00
4-in 1 out VGA Switcher.....\$125.00
3-in Scaler/Scan Converter.....\$175.00
VGA Extension (25-50 ft).....\$25.00

PROJECTORS

35mm Slide Projector.....\$55.00
with Tray & Remote
Additional Tray for Slide.....\$5.00

Overhead Projector.....\$65.00

A) 35mm Package.....\$90.00
Includes Slide Projector, 8 ft Screen & Projection Stand

B) Overhead Package.....\$100.00
Includes Overhead Projector, 8 ft Screen and Cart

SCREEN AND DRAPES

8 X 8 Tripod Screen.....\$65.00
10 x 10 Roll Up.....\$125.00
10 x 10 Screen *with dress kit*.....\$200.00
(For rear projection please add \$50.00)

Pipe & Drape (per foot).....\$15.00

SOUND

Microphone (tabletop or floor stand).....\$50.00
Wireless Lavalier.....\$110.00
Wireless Handheld.....\$110.00
4-Channel Audio Mixer.....\$65.00
8-Channel Audio Mixer.....\$120.00
Anchor Powered Speaker.....\$75.00
Sound System w/ Amp Mixer.....\$180.00
(2 Speakers)
Additional Speakers(each).....\$75.00
Cassette Recorder / Player.....\$45.00
Compact Disc Player(*Single Disc*).....\$65.00
(For 5-disc player please add \$25.00)
Audio Patch for client's equipment...\$65.00

MEETING ACCESSORIES

Flip Chart with Pad.....\$40.00
Flip Chart Easel (*Stand Only*).....\$20.00
Additional Pad.....\$20.00
Laser Pointer.....\$50.00
Polycom Speaker Phone.....\$65.00
Polycom (*with in-house audio patch*).....\$125.00
AV Cart.....\$15.00
Projection Stand.....\$15.00
Powerstrip.....\$10.00
Extension Cord.....\$5.00

LABOR CHARGES

Labor Charge to connect and test client's own
equipment.....\$50.00
(Rate for Mon - Fri Regular Business Day)
(For weekends and holidays, please add \$25.00)

AV Tech On-Site to Run Meeting / Show
Please contact us for pricing

A customary 20% taxable Service Charge and an 8% Sales Tax will be added to prices.