



## **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

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

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

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

# 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.**