



7500 Old Dominion Court, Aptos, California 95003
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*Thank you for your interest in the Best Western Seacliff Inn!
Enclosed you will find information on our Meeting, Banquet and Catering facilities.*

The Best Western Seacliff Inn prides itself on being a hotel dedicated to service and quality. Our guests are our top priority! We specialize in personalized attention to ensure that your group will have a successful meeting or banquet and a pleasant stay.

The Seacliff Room, our largest banquet and meeting facility, can accommodate up to 150 persons and may be partitioned for smaller groups. The Seabreeze Room, located upstairs with no elevator access, can accommodate up to 18 persons. The Monarch Room, located off our lobby can accommodate up to 10 persons. Our scenic patio area can accommodate up to 80 persons.

The Best Western Seacliff Inn is located off scenic Highway 1, within walking distance to the Seacliff State Beach. We are also conveniently close to many area attractions including the Santa Cruz Beach and Boardwalk, several PGA rated golf courses, local wineries, Chardonnay II sailing, Roaring Camp and much more!

If you should have additional questions about any of the information in this packet, please call us. We look forward to working with you and hope that you will choose the Best Western Seacliff Inn for your upcoming event.



Booking and Cancellation Policy

Deposit and Confirmation

The undersigned accepts the responsibility for the services and prices listed within the attached catering contract. All events are considered tentative until a deposit, credit card authorization, a signed copy of your catering contract and Booking and Cancellation Policy have been received and accepted by the sales and catering department. Reservations will be held as tentative for ten (10) business days pending receipt of a deposit, signed contract and credit card authorization form. Reservations that are not confirmed within the applicable time period will be deemed canceled without notice. The Seacliff Inn will have no further obligation to the client to hold or reserve the date and will be free to solicit other business for the date. No exceptions. All changes to the above event must be stated in writing.

Guarantee

A final guest count is required ten (10) days prior to the event. This number will be the guaranteed number charged. If the group count surpasses the final count, the group will be charged for those in attendance. The guarantee number is used to purchase supplies and schedule staff; therefore, that number is the number that will be charged if fewer guests attend. If a guarantee is not provided, the estimated attendance figure on the contract will automatically become the client's guarantee and charges will be made accordingly.

Cancellation

A ninety day (90) cancellation notice is required for a full refund of deposit for the Seacliff Room. Should the catering function be cancelled less than ninety days (90) prior to the event, the Seacliff Inn reserves the right to keep the deposit made toward the initial event. A forty-five day (45) cancellation notice is required for a full refund of the deposit for the Seabreeze & Monarch Rooms. Should the catering function be cancelled less than forty-five days (45) prior to the event, the Seacliff Inn reserves the right to keep the deposit made toward the initial event. Should you cancel your event fourteen (14) days and under, the Seacliff Inn will charge the full cost of the event to the credit card on file.

Outside Food and Beverage

Due to Health Department and Alcohol Beverage Control Laws and Regulations, all food and beverage products must be prepared and served by the Seacliff Inn staff. Exceptions include specialty cakes (i.e. Birthday or Anniversary). All specialty cakes brought in must be arranged with the Seacliff Inn in advance of the event, and may be subject to a fee. Prepared foods utilized for banquet events are not allowed to leave the function space. No exceptions.

Alcohol Beverage Services

All dinner parties with fifty (50) or more guests in the Seacliff Room are encouraged to purchase a private bar in the banquet room. If a group decides against purchasing a bar, alcoholic beverages may not be purchased at the main bar and taken into the banquet room. As a licensee of the State Alcohol Beverage Control Authority, the Seacliff Inn strictly adheres to all laws and regulations pertaining to service and sale of alcoholic beverages. We ask for your understanding and must insist upon your cooperation in preventing sales to minors or intoxicated persons. The contact person for the function is responsible for all unpaid bar tabs opened by guests.

Billing

The contact noted on this contract is responsible for all banquet charges incurred. Fifty percent (50%) of the estimated final total is due seven (7) days prior to the event. The remainder is to be paid upon completion of the event. Any inquiries regarding charges must be made within a one-week period to be valid for adjustments. Should payment not be received upon event completion, the credit card on file will be used as payment. No exceptions.

The Following Prices are Exclusive to Meeting and Banquet Facilities:

<u>Room Charge</u>	<u>Up to 4 hrs</u>	<u>6 hrs</u>	<u>8 hrs</u>	<u>Maximum</u>
Seacliff Room	\$395	\$545	\$695*	150 persons
Seabreeze Room	\$175	\$200	\$225	18 persons
Monarch Room	\$175	\$200	\$225	10 persons

*Each additional hour in the Seacliff Room will be \$100

Severino's Grill Patio available seasonally during certain hours and subject to purchase minimums.

The Seacliff Inn Will Provide at no Cost:

Standing Podium and Hand Held Microphone
Projection Screen
Tables and Chairs
Service Ware
Room Set-Up
Room Clean Up
Ivory or White Tablecloths
Linen Napkins
Water Station
Parking
Whiteboard with Pens



Available for Rental:

Flip Charts with Pens	\$30
Lapel Microphone	\$110
Wireless Microphone	\$110
Sound Mixer & Sound Plug-In	\$80
LCD Projector	\$150
Dance Floor	\$100
Risers (4' x 8')	\$30 each
Portable Bar & Bartender	\$75
Beer & Wine Station	\$50
Mirror & Martini Glass Rental	\$15 per centerpiece

Equipment rentals are subject to 8.5% sales tax.

Each Best Western® branded hotel is independently owned and operated.

Banquet Breakfast Menu

(Priced per person)

Express Breakfast **(Buffet Service Only)** \$9

Assorted Muffins, Danishes & Juices, Peerless Organic French Roast Coffees, Herbal Teas and Water.

California Continental Breakfast **(Buffet Service Only)** \$12

Bagels & Cream Cheese with Butter and Preserves, Assorted Danishes, Seasonal Fresh Fruit Platter, Assorted Yogurts, Assorted Juices, Peerless Organic French Roast Coffees, Herbal Teas and Water.

Beverage Menu

(priced per person unless otherwise noted)

Assorted Juices \$3
(Chilled Apple and Orange Juice)

Peerless Organic French Roast Coffees, Herbal Teas and Water \$5

Peerless Organic Coffee Urn (Regular or Decaffeinated) \$60 per urn

18% Gratuity and 8.5% Sales Tax will be Added
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Breakfast Buffet Menu

(20 Persons Minimum)

One Entrée - \$15 + Gratuity and Tax Per Person
Two Entrée - \$17 + Gratuity and Tax Per Person

The Breakfast Buffet Includes Choice of One or Two Entrées From the List Below, Country Style Potatoes, Assorted Muffins & Danishes, Seasonal Fresh Fruit Platter, Assorted Yogurts, Assorted Juices, Peerless Organic French Roast Coffees, Herbal Teas and Water.

Entrée Choices:

Vegetarian Scramble

With Spinach, Mushrooms, Onions and Cheese

Scrambled Eggs, Bacon & Link Sausage

Homemade Spiced Apple Crêpes

Fresh Spiced Apples Topped with a Blueberry Sauce

Cheese Blintz

Topped with Strawberry Sauce

French Toast

With Maple Syrup

Traditional Eggs Benedict

Add \$1 + Gratuity & Tax Per Person

English Muffins Topped with Canadian Bacon, Poached Egg and Hollandaise Sauce

18% Gratuity and 8.5% Sales Tax will be Added

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Brunch Buffet Menu

(30 Persons Minimum)

\$19 + Gratuity and Tax Per Person

Bottomless Champagne & Sparkling Cider: Add \$7 + Gratuity and Tax Per Person

The Brunch Buffet Includes Choice of Two Entrées From the List Below, Country Style Potatoes, Seasonal Fresh Fruit Platter, Mixed Green Salad with Assorted Dressings, Assorted Fresh Baked Cookies, Peerless Organic French Roast Coffees, Herbal Teas, Assorted Juices, and Water.

Entrée Choices:

Mini Vegetarian Quiche

Scrambled Eggs,
Bacon & Link Sausage

Homemade Spiced Apple Crêpes
Fresh Spiced Apples, Topped with a Caramel Sauce

Traditional Eggs Benedict
English Muffins Topped with Canadian Bacon, Poached Egg
and Hollandaise Sauce

Roasted Tri Tip
Topped with Sautéed Mushrooms and Onions
Add \$2 + Gratuity & Tax Per Person

Honey Baked Ham

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Sit-Down Lunch Menu

Choice of Three Entrées
(20 Persons Minimum)

Entrées Include a Mixed Green Salad with a Balsamic Vinaigrette, Bread and Butter,
Fresh Brewed Iced Tea, Peerless Organic French Roast Coffees, Water, and Chef's Choice Dessert.

Cheese Tortellini	\$15
In a Homemade Marinara Sauce or in Pesto Sauce	
Chicken Seacliff	\$17
Topped with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce Served with Seasonal Rice and Vegetable Medley	
Chicken Grand Marnier	\$17
Topped with Seedless Grapes and Mandarin Orange Segments Served with Seasonal Rice and Vegetable Medley	
Roast Pork Loin	\$17
Infused with Roasted Garlic and Topped with a Marsala Wine and Mushroom Demi-Glace Served with Mashed Potatoes and Vegetable Medley	
Roasted Tri Tip	\$20
Angus Beef Topped with Caramelized Onions and a Mushroom Demi-Glace Served with Mashed Potatoes and Vegetable Medley	
Celestino Salmon	\$20
Marinated in a Teriyaki Marinade Served with Seasonal Rice and Vegetable Medley	
Prime Rib	\$24
Angus Beef Served Au Jus with Horseradish Sauce Served with Mashed Potatoes and Vegetable Medley	

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Lunch Buffet Menu

Lunch Served Until 2:30pm
(30 Persons Minimum)

One Entrée - \$18 + Gratuity and Tax Per Person

Two Entrée - \$20 + Gratuity and Tax Per Person

Includes: Choice of One or Two Entrées From the List Below, Choice of One Side Dish, Mixed Green Salad with Assorted Dressings, Caesar Salad, Fresh Vegetable Medley, Bread and Butter, Peerless Organic French Roast Coffees, Fresh Brewed Iced Tea, Water and Chef's Choice Dessert.

Side Dish Choices

Roasted Baby Potatoes, Chef's Choice Mashed Potatoes, Fettuccine Alfredo, Penne Pasta with Pesto or Fresh Herb Butter Sauce, Seasonal Rice

Entrée Choices

Spinach & Ricotta Ravioli

Topped with Homemade Marinara Sauce and Grilled Vegetables

Grilled Mahi Mahi

Served with Mango Buerre Blanc or a Tropical Fruit Salsa

Chicken Castroville

Topped with Mushrooms, Artichoke Hearts and Tomatoes in a Brandy Demi-Glace

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a Pomodoro Sauce

Chicken Seacliff

Chicken Breast Served with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce

Roasted Tri Tip

Angus Beef Topped with Caramelized Onions and a Mushroom Demi-Glace

Add \$2 + Gratuity and Tax Per Person

Salmon Options Available Upon Request at Market Price

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Lunch Deli Buffet Menu

(30 Persons Minimum*)

\$18 + Gratuity and Tax Per Person

Mixed Greens

Three Assorted Dressings

Bowtie Pasta Salad

Seasonal Sliced Fresh Fruit Platter

Sliced Meat Platter

Roast Beef, Turkey and Ham

Sliced Cheese Platter

Cheddar, Swiss and Monterey Jack

Sliced Bread Platter

White, Wheat, Sliced Sourdough and Russian Rye

To Accompany

Sliced Tomatoes, Lettuce, Red Onions,
Mayonnaise and Mustard

Beverages

Iced Tea, Assorted Sodas and Water

Dessert

Fresh Baked Cookies and Brownies

*Groups less than thirty persons will receive assorted pre-made sandwiches instead of sandwich makings.

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Hors D' Oeuvres

Cold Items

Seasonal Sliced Fruit Platter	Serves 50	\$175
Garden Vegetable Platter with Dip	Serves 50	\$150
Italian Antipasto Platter (Grilled Mushrooms, Carrots, Bell Pepper and Zucchini, Tomatoes, Olives, Cheese and Salami)	Serves 50	\$175
Pinwheel Wrap Sandwiches	100 count	\$150
Imported Cheese and Cracker Platter	Serves 50	\$175
Tortilla Chips and Salsa	Serves 50	\$75
Prawn Cocktail on Ice	100 count	Market Price
Crostini (Your Choice of Tomato, Basil, Garlic & Olive Oil, or Mediterranean with Sundried Tomatoes, Artichoke, Mozzarella & Olives)	75 count	\$175
Smoked Salmon and Cracker Platter (Served with Capers and Onions)	Serves 50	\$200

Hot Items

Meatballs with a Homemade Marinara Sauce	100 count	\$175
Gourmet Sausages with Spicy Mustard Dip	Serves 50	\$175
Stuffed Mushroom Caps (Mushroom Caps Stuffed with Sausage, Spinach and Onions, or Ricotta Cheese, Spinach and Onions)	50 count	\$175
Mini Quiche	50 count	\$150
Maryland Crab Cakes (Served with Southwest Remoulade and Corn Relish)	50 count	\$225
Coconut Prawns (Lightly Coated in Tempura and Coconut, Served with Mango Chutney)	50 count	Market Price
Vegetarian Spring Rolls	75 count	\$175
Baked Brie in Puff Pastry (Baked with Pesto or Sun-Dried Tomatoes)	Serves 50	\$200
Teriyaki Chicken Skewers	100 count	\$175
Spanakopita (Spinach & Feta Cheese in Phyllo)	100 count	\$175
Smoked Chicken Tequila Burrito	100 count	\$175
Mini Chicken Quesadillas	100 count	\$175
Mozzarella Sticks with a Homemade Marinara Sauce	100 count	\$150
Sliders (Pulled Pork or Hamburger on a Fresh Baked Potato Roll)	50 count	\$175

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Mid-Day Snacks

(Price Per Person Unless Otherwise Noted)

Assorted Sodas	\$2.50 per can
Bottled Water	\$2 per bottle
Fresh Baked Cookies and Assorted Sodas	\$7
Fresh Baked Brownies, Assorted Cookies, Sliced Fruit and Assorted Sodas	\$11

A La Carte Desserts

(Price Per Person Unless Otherwise Noted)

Fresh Baked Cookies or Brownies (1 dozen)	\$15
Bite-Sized Miniature Cheesecake Squares (50 count)	\$50
Cream Puffs (50 count)	\$75
Seasonal Fruit Tarts (50 count)	\$115

Lunch & Dinner Menu Dessert List

White Chocolate Raspberry Cream Cake

Chocolate Mousse with Cookie

Vanilla Ice Cream with Chocolate or
Strawberry Syrup

Assorted Cookies & Brownies

Crème Brulée

Triple Chocolate Layer Tuxedo Cake

Seasonal Berry Cheesecake

New York Cheesecake

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Sit-Down Dinner Menu

Choice of Three Entrées
(20 Persons Minimum)

Entrées Include a Mixed Green Salad Topped with Balsamic Vinaigrette, Bread and Butter,
Peerless Organic French Roast Coffees, Herbal Teas, Water and Chef's Choice Dessert.

Cheese Tortellini	\$23
In a Homemade Marinara Sauce or a Pesto Sauce	
Chicken Marsala	\$25
Sautéed Chicken Breast with Mushrooms and Demi-Glace in a Marsala Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Chicken Seacliff	\$25
Chicken Breast Served with Artichoke Hearts and Mushrooms in a White Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Stuffed Chicken	\$27
Chicken Breast Stuffed with Prosciutto, Basil and Gruyere Cheese and Topped with a Champagne Cream Sauce Served with Seasonal Rice and Vegetable Medley	
Salmon Dijon	\$28
Baked Fillet in a Light Herb Crust, Topped with Lemon Chive Beurre Blanc Served with Seasonal Rice and Vegetable Medley	
Roast Pork Loin	\$27
Infused with Roasted Garlic and Topped with a Marsala and Mushroom Demi-Glace Served with Mashed Potatoes and Vegetable Medley	
Prime Rib of Beef	\$32
Angus Beef Served Au Jus with Horseradish Sauce Served with Mashed Potatoes and Vegetable Medley	
Garlic Stuffed Filet Mignon	\$36
Angus Beef Served in a Roasted Shallot Demi-Glace Served with Mashed Potatoes and Vegetable Medley	

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Dinner Buffet Menu

(30 Persons Minimum)

\$26 + Gratuity and Tax Per Person

Includes: Choice of Two Entrées From the List Below, Choice of Two Side Dishes, Mixed Green Salad with Three Dressings, Caesar Salad, Fresh Vegetable Medley, Bread and Butter, Peerless Organic French Roast Coffees, Herbal Teas, Water and Chef's Choice Dessert.

Side Dish Choices

Roasted Baby Potatoes, Chef's Choice Mashed Potatoes, Fettuccine Alfredo, Penne Pasta with Pesto or Fresh Herb Butter Sauce, Seasonal Rice

Entrée Choices

Stuffed Chicken Breast

Stuffed with Prosciutto, Fresh Basil and Gruyere Cheese, Topped with a Champagne Cream Sauce

Chicken Seacliff

Chicken Breast Topped with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce

Blackened Salmon

Topped with a Tropical Fruit Salsa

Salmon Dijon

Baked Fillet in a Light Herb Crust, Topped with Lemon Chive Beurre Blanc

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a Pomodoro Sauce

Mahi Mahi

Topped with a Roasted Sweet Bell Pepper Sauce

Roasted Tri Tip

Angus Beef Topped with Caramelized Onions and a Mushroom Demi-Glace

Our Chef to Carve:

Angus Prime Rib of Beef with Au Jus
\$32 + Gratuity and Tax Per Person

Prawn Scampi

Wild White Prawns Sautéed with Mushrooms, Tomatoes and Green Onions in a White Wine Garlic Butter Sauce

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Texas BBQ Buffet

(30 person minimum)

\$27 + Gratuity and Tax Per Person

Please Choose Two Entrées

BBQ Chicken

Whole chicken, cut into eighths

BBQ Tri-Tip

BBQ Ribs

Also Includes

Bowtie Pasta Salad, Mac & Cheese or Potato Salad

Tex-Mex Chili Beans

Caesar Salad

Garlic Bread

Iced Teas and Water

Chef's Choice Dessert

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Fiesta Fun Buffet

(30 person minimum)

\$24 + Gratuity and Tax Per Person

Please Choose Two Entrées

Chicken, Cheese, or Angus Ground Beef Enchiladas

Chicken or Beef Fajitas

Taco Buffet

Ground Beef, Taco Shells and Shredded Cheeses

Also Includes

Mixed Green Salad

With Red Bell Peppers, Black Beans, Tomatoes and Assorted Dressings

Tortilla Chips and Salsa

Refried Beans

Spanish Rice

Pico de Gallo, Guacamole & Sour Cream

Peerless Organic French Roast Coffees, Teas and Water

Chef's Choice Dessert

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Pasta Perfection Buffet

(30 person minimum)

\$24 + Gratuity and Tax Per Person

Please Choose Two Entrées

Vegetable or Meat Lasagna

Chicken Pesto Pasta

Chicken Parmesan

Spaghetti with Meatballs

Also Includes

Mixed Green Salad with Three Assorted Dressings

Caesar Salad

Vegetable Medley

Garlic Bread

Peerless Organic French Roast Coffees, Herbal Teas and Water

Chef's Choice Dessert

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Kids Menu

(Ages 10 and Under)

Sit Down Service Only. Entrées Must be Ordered in Advance. Limit of Three Entrée Choices per Event.

Add \$1 per Entrée to Include Dessert Provided with Adult Menus

Sandwiches

Served with French Fries

Hamburger Sliders - \$7

Cheeseburger Sliders - \$8

Grilled Cheese Sandwich - \$6

Peanut Butter & Jelly Sandwich - \$5

Pasta

Spaghetti with Butter - \$5

Spaghetti with Marinara Sauce - \$6

Pizza

Two Order Minimum

Cheese Pizza - \$7

Pepperoni Pizza - \$8

Other Items

Served with French Fries

Chicken Tenders - \$7

Mini Corn Dogs - \$7

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Wine List

(Priced Per Bottle)

Champagne & Sparkling Wine

Seacliff Inn House Sparkling Wine	\$28
Varichon et Clerc Brut	\$34
Moët & Chandon Imperial	\$79
Veuve Clicquot Yellow Label	\$89

Chardonnay

Seacliff Inn House Chardonnay	\$28
Kendall-Jackson	\$36
Storrs	\$56
Rombauer	\$64

Interesting Whites

Fess Parker Riesling	\$28
Brancott Sauvignon Blanc	\$32
Bargetto Pinot Grigiot	\$36

Interesting Reds

Rosenblum Zinfandel	\$32
Santa Cruz Mountain Petite Syrah	\$48

Cabernet Sauvignon

Seacliff Inn House Cabernet Sauvignon	\$28
Chateau St. Michelle	\$48
BV Tapestry	\$79
Stag's Leap	\$79

Merlot

Sandstone	\$40
Robert Mondavi	\$48
Provenance	\$52

Pinot Noir

Garnet	\$36
Alfaro	\$52

**Full List and Special Wines Available Upon Request
Prices and Availability Subject to Change**

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Kegs

Domestic Brands (MGD, Bud, Bud Light, Coors & Coors Light)	\$270 per keg
Imported/Premium Brands (Red Hook, Anchor Steam, Heineken, Newcastle, Stella Artois, Bass, Sierra Nevada)	\$350 per keg

**More Selections Available Upon Request
Prices and Availability Subject to Change**

Non - Alcoholic Beverages

Martinelli's Sparkling Apple Cider	\$11 per bottle
Fruit Punch (5 Gallons)	\$50
Iced Tea Pitcher	\$8
Juice Carafe (Orange Juice, Lemonade or Apple Juice)	\$8
Assorted Sodas	\$2.50 per can
Bottled Water	\$2 per bottle

Alcoholic Beverages

Well Drinks	\$6
Premium Drinks	\$7 - \$12
Wine by the Glass	\$7 - \$16
Domestic Beer	\$4
Imported/Premium Beer	\$5

Bartender Charge

There is a \$75 fee, plus 8.5% tax, to provide a bar at your function. There is no bar minimum.
The bar can be set up for hosted or no-hosted cocktails.

It is the policy of the Seacliff Inn that no outside alcoholic beverages may be brought on premise.
Under state law, we are prohibited from serving alcoholic beverages to persons under age 21.
All guests will be expected to show proper identification.

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