

HILTON BANQUET MENUS



Hilton

SANTA FE GOLF RESORT & SPA
AT BUFFALO THUNDER

BREAKFAST - BUFFETS

start your meeting off right with a well nourished group of attendees
accompanied by freshly ground brewed coffees and selection of fine teas

sapphire continental

freshly squeezed orange juice
seasonal whole fruits and bananas
freshly baked breakfast breads, muffins, croissants
butter and preserves

amber continental

freshly squeezed orange, grapefruit, cranberry juices
seasonal cut fruit and bananas
whole grain cereals with milk
individual plain and fruit yogurts
freshly baked croissants, bagels, muffins and breakfast
breads
butter and preserves

turquoise continental

freshly squeezed orange, grapefruit and vegetable juices
steel cut irish oatmeal with golden raisins, honey, nuts and
brown sugar
assorted cereals, house made granola,
yogurt parfait station featuring non fat greek and fruit
yogurts, nuts, dried and preserved fruits with cranberries
seasonal mixed berries, fresh fruits
fat free and soy milk
freshly baked breakfast breads, bagels
butter, preserves, plain and herb cream cheese

enhancements

eggs bundle

choose one:

fluffy scrambled eggs with fresh herbs, applewood smoked
bacon, sausage, hash browns

denver scrambled eggs with bell peppers, onions, mushrooms,
smoked cheddar cheese, sausage, virginia ham, country-style
breakfast potatoes

corn beef hash (gluten free)
caramelized onions, bell peppers with poached eggs
roasted roma tomatoes and salsa

oatmeal

customize your house made oatmeal granola with brown sugar,
raisins, dried fruits, honey, almond milk and yogurt

pancakes, waffles or french toast

butter, maple syrup, fresh berries, bananas, apple compote and
walnuts

specialty egg

choose one:

assortment of individual mini quiche

individual mini vegetable frittata

tomato benedict

ham, egg and cheese croissant

sausage, egg and cheese biscuit

canadian bacon and soft poached egg on english muffin

built your own parfait 

mixed berry compote, rhubarb chutney, stone fruit chutney,
organic greek yogurt, house-made granola and fresh seasonal
berries

omelet 

bacon, ham, onions, mushrooms, tomatoes, peppers, spinach,
jalapenos, feta, swiss and cheddar cheese

smoothie/juice bar 

choose two:

peach puree, orange honey, apple juice, red grape, white
cranberry juice, avocado, kiwi, orange, apricot, carrot, zucchini,
celery or broccoli

breakfast burrito 

farm fresh scrambled eggs, potato, cheese and sausage with
salsa fresca, green chile or red chile (on the side)

option of action station where chef will hand roll burrito to order
with custom fillings.

BREAKFAST - PLATED BREAKFAST

when the focus for the morning is a presentation, our plated options bring the attention to the speaker accompanied by breakfast breads, orange or grapefruit juice, freshly ground brewed coffees & selection of fine teas

from the griddle

house-made crepes and pancakes
seasonal fruit compote, maple syrup and sweet cream
butter
applewood smoked bacon

huevos rancheros

fluffy scrambled eggs, corn tortillas, red chile, assorted
cheese, pinto beans and country-style breakfast potatoes
(gluten free)

americano trio

goat cheese, spinach and corn quiche,
egg white and charred bell pepper frittata,
farm fresh ricotta stuffed french toast

enhancements

freshly squeezed orange juice station

fill the morning with the aroma of freshly squeezed orange and
grapefruit (tangerine and blood orange available seasonally)

BREAKFAST - PACKAGES

our experts will design your morning to jump start the day

on the go

designed to deliver your guest an extensive variety of breakfast options in 45 minutes or less, in an artistic space, to help set the tone for the day ahead

menu

south of the border
sliced seasonal fresh fruit with cilantro honey-lime dressing
carne asada steak
scrambled eggs with cheddar cheese and pepper jack
country style breakfast potatoes
chilaquiles
salsa and guacamole
corn and flour tortillas
orange, cranberry and grapefruit juices
freshly ground brewed coffees and selection of fine teas

Linen

santa fe sunrise linen and napkins

Decor

native nambe style centerpieces

"food for thought" presentation breakfast

designed for the early morning speaker presentation with minimal distractions to encourage audience attention and retention of content

menu

preset individual displays of freshly baked pastries, muffins and breakfast breads
seasonal fruits, mini smoothies, juices and yogurt parfaits,
freshly ground brewed coffee and selection of fine teas
mixed mushroom frittata, herbed goat cheese
country-style potatoes
freshly ground brewed coffees and selection of fine teas

AV

speaker podium
digital lcd projector
projection screen
wired presidential microphone
cusom directional and event signage

BREAKS - MORNING

for that morning pick me up, the options are only limited to the imagination
"30 minutes duration"

summertime break

fresh grilled pineapple salad
low fat yogurt
apricot, chocolate and almond croissants
freshly brewed thyme & lime lemonade
(vegetarian)

seasonal

available spring/summer

morning fitness break

juice smoothies to include:
strawberry-banana and mango-lassi (vegetarian/gluten free)
assorted dried fruits and nuts (vegan/gluten free)
martini glass of fruit parisienne with assorted fresh berries,
passion fruit coulis, fresh picked mint (vegan/gluten free)
individual low fat assorted yogurts (vegetarian/gluten free)
house-made granola bars (vegetarian)

citrus break

lemon drop cookies
orange pound cake with citrus greek yogurt
chocolate covered candied orange
individually plated couscous, tangerine and candied kumquat salad
freshly squeezed basil lemonade
arnold palmer
blueberry lemonade

seasonal

available winter/fall

just caffeine

freshly ground brewed coffees
iced coffee and iced green tea
vanilla, caramel and chocolate syrups
selection of fine teas

coca cola, diet coke, sprite

red bull/sugar free red bull
vitamin water
odwalla

BREAKS - AFTERNOON

help your attendees to refocus with an afternoon pick me up
"30 minutes duration"

[picnic](#)

watermelon wedges, navel orange slices,
chocolate covered strawberries
individual vegetable crudite with hummus & buttermilk ranch
iced green tea, prickly pear lemonade,
arnold palmer

seasonal

available spring/summer

[death by chocolate break](#)

chocolate dipped apple wedges in white and dark
chocolate
chilled chocolate milk or hot chocolate
chocolate covered rice crispy treats
chocolate dusted popcorn
chocolate red chile brownies
chocolate dipped biscochitos

[build your own sweet and salty mix](#)

roasted walnuts, spicy pecans, cocoa dusted almonds,
pistachios, sea salt roasted hazelnuts, popcorn, white
chocolate bits, m&m's™, raisins, granola, dried fruits and
berries
bombay cola, cucumber fresca and georgia tea

[falling leaves](#)

apple strudel, cinnamon whipped cream, mini apple pies, apple
chips, baskets of seasonal apples, hot apple cider and apple
juice

seasonal

available fall/winter

[strawberry fields forever](#)

handpicked strawberries
warm chocolate ganache
lemon yogurt dipping sauce
strawberry individual fruit tarts
strawberry and basil infused water

[nostalgic candy shoppe](#)

apothecary jars of old time candy
chocolate dipped apple wedges topped with nuts and caramel,
cheddar and green chile spiced popcorn
house made gourmet cupcakes
root beer and vanilla ice cream floats

[new mexican frito pies](#)

crispy corn fritos
buffalo bean chile
tomatoes, lettuce, onions, cheese and jalapenos
warm chimayo mocktail

BREAKS - ALL DAY BREAKS

leave the day to day planning to us
we have created the easiest way to order, no duplications, variety for your guests

continous beverage break

9-11am, 2-5pm)

Freshly brewed coffees & selection of fine teas
regular, diet and caffeine free coca cola soft drinks, bottled
waters

breaks all day

an economical way to ensure your guests are properly
nourished

morning (45 min)

orange juice

freshly baked breakfast breads

seasonal fruits

individual fruit yogurts

freshly ground brewed coffees and assortment of fine teas

mid morning (20 min)

freshly ground brewed coffees and assortment of fine teas

seasonal cut fruit

afternoon (30 min)

selection of afternoon sweets

nuts, whole fresh fruit

iced coffees and teas

LUNCH - LUNCH BUFFETS

the options for buffets are endless, check out our favorites
accompanied by freshly ground brewed coffee, decaffeinated coffee, selection of fine teas

new mexican

tortilla chips and salsa fresca
black bean and corn salad
warm tortillas
red chile cheese enchiladas
chicken fajitas
sour cream and guacamole
pinto beans
spanish rice
calabacitas
red chile flourless chocolate cake
flan
(gluten free)

brewhouse

roasted paprika potato salad
creamy house-made coleslaw
molasses baked beans
chipotle bbq chicken
santa fe pale ale beef chili with tucumcari cheddar cheese
freshly baked sourdough pretzel buns
corn on the cob
banana cream pie

deli buffet

italian chopped salad
roasted vegetable pasta salad
grilled chicken caesar salad wrap
roasted sirloin, corn, black bean and chipotle sauce wrap
grilled vegetable and hummus wrap
kettle chips
assorted cookies

family style individual table buffet

for the working lunch, set in the center of tables
carrot, ginger and honey cream soup
selection of wraps

healthy focus

roma tomato gazpacho with a basil crostini
avocado, tomato and fennel salad, citrus dressing
salmon capponata, lemon grass oil
cellar vegetables, balsamic reduction
whole wheat pasta, dandelion salad
green tea infused broiled mahi-mahi
fruit martini, grapefruit syrup
lemon and cardamom cake
lavender ice cream with persimmon

the vegan

curried lentil soup
pumpkin seed salsa salad with chickpea and paprika
falafel, tabbouleh and pickled cucumber salad
chickpea curry with sweet and smoky tomato compote and
spiced marcona almonds
pea and carrot stir fry
fennel spiked yukon potatoes
lentils, kidney beans, garlic ginger gravy, and tomato salsa,
spicy lentil poppadum, cilantro, mint and coriander chutney
berry cobbler
lemon pie

enhancements

build a potato

baked potato, spicy beef chili, creamy ale cheese sauce,
jalapenos, crisp bacon bits, shredded jack cheese, cheddar
cheese, green onions
sour cream, butter

mocktail bar

what better way to turn lunch into an experience with a selection
of mocktails: laughing buddha, mixed fruit fresca, georgia tea

beat the heat ice tea and lemonade stand

classic, pink, thyme & lime, hibiscus & mint, agave nectar

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yakitori marinated beef and teryaki chicken skewers
fresh fruit salad with honey and yogurt dip

Non Alcoholic Beverage

provide your guests with an alternative to coffee and water.
check out our mocktail options

lemonade spicy cayenne freshly brewed iced or sweet tea

[old fashioned soda](#)

blackberry soda, chocolate cola, brooklyn soda, strawberry
shortcake, italian cream soda and chocolate peanut butter
milkshake

LUNCH - PLATED LUNCH

for the freshest ingredients, we have created menu selections based on the current season
3 Courses includes freshly brewed ground coffees and selection of fine teas
bread service on request

spring/summer

starters ~ soup/salad/appetizer

choose one:

soup

curried carrot and coconut cream
summer fresh gazpacho

salad

artisanal greens
grape tomatoes
roasted almonds
carrot curls
peppercon ranch

compressed ginger watermelon
baby arugula
crumbled feta
toasted pine
agave nectar vinaigrette

appetizer/small bite

napoleon of roasted red and yellow beets
goat cheese citrus segments
candied walnuts, grape tomatoes
champagne and aged white balsamic emulsion

quinoa and butternut squash cake
grilled ratatouille
roasted red pepper coulis

(gluten free)

entrees ~ choose one

new mexican red chile cheese enchiladas

fall/winter

starters ~ soup/salad/appetizers

choose one:

soup

posole with pork and red chile
cream of corn

salad

caesar salad
hearts of romaine
parmesan cheese crisp
grape tomatoes
herbed croutons
chipotle caesar dressing



spinach and arugula
crumbled feta
candied walnuts
beet curls
white balsamic vinaigrette

appetizer/small bites

lentil ragout with falafel
shashuka sauce
(vegan/gluten free)

roasted vegetable strudel
garlicky spinach
greek olive crema

entrees ~ select 1

new mexican red chile cheese enchiladas
romano medley
cilantro rice

dean mealey
 spanish rice
 seasonal vegetables

upgrade your entree to
 green chile chicken enchiladas

blackened chicken
 pan jus
 mushroom risotto
 seasonal vegetables

chipotle rubbed pork chops
 tomatillo salsa
 herb rosti potatoes
 seasonal vegetables

chipotle rubbed skirt steak
 wild mushroom sauce
 wheat berry risotto
 seasonal vegetables

flax seed crusted salmon
 citrus confit
 herb polenta cake
 seasonal vegetables

wild rice pilaf stuffed with poblano peppers roasted red
 pepper coulis
 (gluten free/ vegetarian alternative)

miso glazed tofu, thai sweet and sour stir fry, jasmine rice
 (vegan/ vegetarian)

dessert ~ select 1

buttermilk and mango panna cota
 cream passion fruit, chocolate dipped biscuit
 double chocolate flourless fudge cake

seasonal vegetables

upgrade your entree to
 green chile chicken enchilada

herb marinated chicken breast
 balsamic gastrique
 cous cous salad
 seasonal vegetables

pan seared salmon
 orange sabayon
 curried lentils
 seasonal vegetables

green chile dusted grilled flat iron steak
 thyme molasses sauce
 roasted corn pilaf
 seasonal vegetables

stir-fried beef tenderloin tips
 ginger, scallions, carrots, sugar snap peas
 green tea ginger broth
 coconut kaffir lime infused jasmine rice

tandoori chicken brochette
 cardamom scented basmati rice
 fried poppadum
 mango chutney

vegetarian lasagna
 spinach, charred tomato sauce
 grilled asparagus
 (vegetarian)

six onion risotto
 red wine-black olive sauce, scallion oil
 crispy onion stack
 mixed mediterranean olives
 toasted pine nuts

minted chantilly cream
 ruby raspberry gastrique
 (gluten free)

mixed berry tart
 caramelized meringue
 field berry compote

strawberry cake
 hershey's chocolate sauce
 balsamic compote

[bento box style lunch](#)

all 3 courses at once, set at each place setting
 wasabi crusted salmon
 udon noodles tossed in a light teriyaki sauce
 with seaweed and cucumbers
 asian coleslaw tossed with sesame soy dressing
 fresh baked lemon bar

Non Alcoholic Beverage
 laughing buddha mocktail

[two course luncheons available on request](#)

(vegetarian)

[dessert ~ select 1](#)

raspberry nectarine parfait
 house-made vanilla ice cream

strawberry balsamic trifle
 lingonberry compote

traditional tiramisu

chocolate pave with griottine cherry compote

[bento box style lunch](#)

all 3 courses at once, set at each place setting
 roasted lemongrass chicken
 stir fried rice
 glass noodle salad
 vegetable spring rolls with sweet and sour sauce
 fresh baked cookies

Non Alcoholic Beverage
 mock sangria

[individual mocktail](#)

assorted italian sodas

[mocktail bar](#)

laughing buddha, mixed fruit fresca or georgia tea

[lemonade stand](#)

classic, pink, thyme & lime, hibiscus & mint or spicy cayenne
 shandy

[old fashioned soda fountain](#)

blackberry soda, chocolate cola, brooklyn soda, strawberry
 shortcake or chocolate peanut butter milkshake

[beverage enhancements](#)

enhance your dining experience with refreshing beverages to
 compliment your meal selections

coca cola, diet coke, sprite

red bull/sugar free red bull vitamin water odwalla

per gallon

freshly brewed ground coffee and selection of fine teas

LUNCH - BOXED LUNCH/GRAB & GO

in a hurry or catching a flight? grab a boxed lunch or have your guests create their own

ready to go ~ select 3

boxed lunches include fresh fruit salad or whole fruit or potato salad, bag of chips and cookie, napkin, wrapped utensils, condiments, salt and pepper and choice of bottled water or soft drink.

turkey blt
mesquite smoked turkey breast on muffaletta bread
applewood smoked bacon
sun dried tomatoes
green leaf lettuce
guacamole cream

the dagwood
black forest ham with mesquite smoked turkey breast
genoa salami with italian provolone cheese tomatoes
crispy baby iceberg
imported grain mustard stacked high on ciabatta

hearty veggie
roasted peppers
tomatoes
squash
boursin cheese
red pepper hummus on
herb focaccia

chi-town southsider
all natural roast beef with
vidalia onion jam
taleggio cheese
arugula
roma tomatoes
imported grain mustard
on flatilla bread

build your own

guests to create their own "to go" lunch box
(served on all recyclable products)

cold side selections
fresh fruit & berries chocolate-dipped apples banana bread
mango-yogurt dipping sauce
greek salad with feta cheese
olives
tomato, cucumber & peppers

cold entree selections
mezze sampler black olive hummus
tabouleh
dolmas
olives
pita chips
pickled carrots
herb feta cheese

smoked turkey wrap with american brie
pea shoots & cranberry mayonnaise

cold cuban style roasted pulled pork loin sandwich on
french ciabatta with swiss cheese
sweet pickles & mojito aioli

thai beef wrap with marinated flank steak
snow pea-mint salad
focaccia
tomatoes
siracha mayonnaise
daikon sprouts

snack /dessert selections
assorted fruit yogurts
individual bags of kettle potato chips

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chicken caesar
hearts of romaine with
chicken strips
croutons
creamy anchovy parmesan dressing
pretzel roll

lentil chips
assorted whole fresh seasonal fruits
assorted jumbo cookies
brownies
granola bars

enhancements

snickers, m&ms or kit kats

coca-cola, diet coke, sprite

red bull/sugar free red bull

vitamin water

odawalla

LUNCH - PACKAGES

When the focus is content, we have options to allow for minimal distractions

[lunch is a road show ~ select 1](#)

30 minute lunch service followed by a 1 hour speaker presentation. minimal distractions to encourage audience engagement
pre-set iced tea and desserts

menu

AMERICAN EXPRESS

chicken waldorf salad sandwich on croissant
mesclun greens salad and vegetable chips
mini chocolate mousse cup for dessert

BBQ EXPRESS

bbq chicken, housemade macaroni and cheese, cole slaw, and watermelon ceviche
apple turnover for dessert

CAESAR EXPRESS

contemporary caesar salad with crisp hearts of romaine, grilled chicken, creamy caesar dressing, and shaved parmesan with cheesy garlic crostini
seasonal panna cotta for dessert

Audio Visual

speaker podium
digital lcd projector
projection screen
wired presidential microphone
cusom directional and event signage

[buffet all day](#)

an economical way to ensure your guests are properly nourished and your meeting needs met

Menu

UPON ARRIVAL (45 min)

orange juice
assorted breakfast breads
local, seasonal fruits
individual fruit yogurts
coffee, decaffeinated coffee, and Hot Teas

MID MORNING STRETCH (20 min)

freshly brewed coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks, waters

BUFFET LUNCH OF THE DAY (60 min)

includes day of the week buffet for your guests

AFTERNOON PICK ME UP (30 min)

freshly created afternoon sweets
nuts, whole fresh fruit
freshly brewed coffee, decaffeinated coffee and selection of hot teas
assorted soft drinks, waters

Decor

new mexican nambe style centerpieces

Audio Visual

speaker podium
digital lcd projector
projection screen
wired presidential microphone
cusom directional and event signage

DAY OF THE WEEK - LUNCH

Lunch made simple

our culinary team has created the perfect daily buffet to ensure a variety for your guests without worry

monday

virgin mojito mocktail
tortilla soup with avocado, sour cream and lime
green chile corn bread, whipped honey butter
southwestern caesar salad with roasted corn, black beans
garlic chipotle chili dressing
oven roasted fresh fish
three bean stew and poblano salsa
ancho short ribs with chili barbecue sauce
south west bistro mac 'n cheese
individual lemon tequila tarts
red chile crème brulee

tuesday

oriental fire bolt mocktail
miso, wild mushroom and tofu broth
wild rice and edamame salad
udon noodle salad with oriental vegetables and ginger
sesame vinaigrette
chilled stir fry vegetable, bok choy, angel hair noodles and
grilled chicken/ soy salmon
mandarin key lime individual tarts
sugar coated cookies

wednesday

mango mockolata mocktail
white bean soup
arugula, spinach, pear and reggiano salad, lemon-grape
seed vinaigrette
avocado and tomato salad with cumin dressing
organic chicken breast with mixed grains, herb jus
today's catch with lemon confit, baby tomatoes and
broccolini
whole wheat penne pasta with romano beans and goat
cheese
buttermilk panna cotta with raspberry syrup, fresh berries

thursday

italian kiss mocktail
tomato minestrone soup
sage and coarse salt crusted foccacia with cold pressed olive
oil
mini bocconcini, semi dried tomatoes, black olives and extra
virgin olive oil
grilled baby peppers, marinated artichokes, eggplant and
cipollini onion
baked house made vegetarian lasagna, olive, tomato and herb
salsa
conchiglioni pasta with clams, mussels and shrimp in white wine
sauce
whole wheat penne pasta with goat cheese and tomato sauce
espresso panna cotta with strawberries with aged balsamic
tiramisu slice

friday

apple julep mocktail
roasted butternut squash and coconut curry
roast corn kernels, diced peppers, red onion and cilantro
vinaigrette
hand picked mixed organic greens and apple cider vinaigrette
roast pork loin, braised saurkraut and roasted apples
dark ale braised beef chuck
sage and garlic enhanced yukon potatoes
buttered spaghetti squash with chives
individual rhubarb crumble
custard and meringue tarts

saturday

laughing budha mocktail
egg drop soup
udon noodle salad, bean sprouts, julienne carrots, green onions,
sesame ginger vinaigrette
hoisin chicken stir fry, peppers, onions, carrots, cashews,

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and granola
assorted cheese cake squares

pineapple
teryaki and sake glazed seasonal fish with fried leeks
soy glazed roasted carrots, baby bok choy, ginger and garlic
vegetable fried rice
fortune cookies
coconut bars

deli ~ available everyday 🍷

bombay cola mocktail
chilled cucumber and tomato salad
field potato salad
roast beef, arugula and cheddar, horseradish aioli on baguette
turkey, cranberry walnut aioli, watercress and provolone on
ciabatta
black forest ham, imported mustard, green leaf and swiss on
focaccia
kettle chips
individual assorted desserts

DINNER - DINNER BUFFETS

when the evening is about enjoying each others company with no set agenda our buffets are the perfect way to entertain your guests
accompanied by freshly ground brewed coffees and selection of fine teas offered to your guests

simply spring buffet

sliced strawberries, baby greens, fennel balsamic vinaigrette
grilled asparagus with sea salt and olive oil
oven roasted baby carrots
parsley new potatoes
herbed couscous

select 2 entrees

grilled breast of chicken with grilled peaches goat cheese and snap peas
pepper glazed pork loin with apple chutney
pecan crusted chicken breast with madeira jus
herb pepper crusted top loin of beef
oven roasted leg of lamb with garlic au jus
oven roasted cod with edamame and bacon relish
roast basa filet with a cracker crust
grilled compressed spring vegetables, roasted portobello mushroom, garden herb polenta, carrot ginger gastrique (gluten free)

rhubarb and strawberry crisp with fresh whipped cream
boston cream pie, creamy banana topped with rich chocolate velvet (vegan, gluten, soy, peanuts, preservatives and transfat free)

Suggested Wine Pairing

Sauvignon Blanc, Girard, Napa
Pinot Noir, Tangle Oaks, Sonoma Coast

"la cocina" family style dinner

served at tables of 10 people in the center of each table.
beginning with all cold flights are set on the table to start, continued with hot flights, followed by desserts.

cold flights

simply winter buffet

baby spinach, crumbled bleu cheese, crispy bacon bits, and croutons with grain mustard vinaigrette
honey glazed macober turnips
brussel sprouts with sweet butter

select 2 entrees

pepper glazed pork loin with apple chutney
grilled breast of chicken with rosemary au jus
mustard rubbed chicken breast with thyme truffle jus
beef braised in red wine braising liquid
cracked pepper crusted top loin of beef
pan roasted seasonal fish with a matzo crust
atlantic salmon with grapefruit, parsley and fennel
six onion risotto with kalamata-port reduction (gluten free, vegan)
lentil ragout with falafel and shashuka sauce (gluten free, vegan)

bourbon bread pudding
turtle pie, soft caramel topped with rich chocolate on a bed of chocolate pecan

Suggested Wine Pairing

Chardonnay, Votre Sante, California
Cabernet Sauvignon, Jade Mountain, Napa

enhancements:

add any of these items to enhance your dinner experience

fajita bar

make your own fajitas using
hand cut peppers and onions
beef and chicken fajitas
spanish rice and refried beans
warm tortillas
shredded lettuce, sour cream and salsa fresca

tomato-basil bruschetta, lemon feta-olive bruschetta and
porcini-parmesan bruschetta
roasted red pepper hummus and eggplant baba ghanoush
with zatar spiced pita bread
smoked salmon crepe handrolls with pea shoots
grilled herb-marinated vegetables with sun dried tomato
vinaigrette

hot flights
pacific green lip mussels baked with garlic, cheese and
scallion
mushroom- pancetta -sage frittata
grilled lamb kebabs on olive couscous with sweet onion
marmalade
"coq au vin" chicken braised in red wine with sauteed
panchetta and asparagus

dessert flights
cinnamon focaccia with almond mascarpone
cardamom-scented mousse au chocolat
espresso crème brulee

Suggested Wine Pairing

Pinot Grigio, Alta Luna, Veneto, Italy
Red Blend, H3 Horse Heaven Hills, Washington

historic santa fe plaza buffet

mixed greens, spinach, matchstick carrots, grape
tomatoes, crumbled feta, peppercon ranch and cilantro
vinagrette
cucumber and tomato salad with toasted cumin and shaved
red onions
tortilla chips with salsa fresca
sticky maple chili pork ribs with sour cherries
oven roasted chipotle chicken with caramelized
seasonal fish with tomato and fennel broth
onion, shallot hash and fire roasted peppers
spanish rice with corn and black beans
refried beans

new mexican all the way

green chile stew
red chile pork adovado
red chile cheese enchiladas
green chile chicken tamale

martini bar

when the classic martini or the modern martini is your guest
drink of choice the option are endless, let our mixologist create
a martini to represent your event or your guest color palate:
summer sky, white cosmo, cherry bomb, melon drop or the
classic martini are only the beginning

margarita bar

Let our expert mixologist create the perfect margarita made just
the way your guests prefer:
watermelon, mango, frozen, salt, no salt

simply chocolate

raspberry ganache tart, chocolate pot de creme,
black forest mousse, assorted brownies
opera cake, chocolate covered strawberries
chocolate chip cookies, chocolate eclairs
(based on 3 pieces per person)

Add a cocktail

chocolate martinis for those who would prefer to drink their
dessert

bartender fees applies

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pear and almond frangipane tart with seasonal fruit
compote and seasoned star anise cream

Specialty Bar

let our experienced mixologist create specialty mojitos for
your guests: watermelon, frozen, mango, cherry and the
ever popular classic

DINNER - PLATED DINNERS

to create the perfect enchanted evening, we have created seasonal selections to ensure the freshest ingredients to enhance your guests experience

select 3 or 4 courses

includes wine selected to complement your selections, freshly ground brewed coffees and selection of fine teas

bread service on request

spring/summer

starters ~ soup/salad/appetizer/small bite

for 3 course select 1

for 4 course select 2

soup

english cucumber with

tomato gazpacho and

diver scallops

wine pairing

Sauvignon Blanc, Oyster Bay, New Zealand

salad

corn and tortilla salad

fire roasted corn and peppers

cotija cheese

chipotle ranch

wine pairing

Sauvignon Blanc, Cathedral Cellars, Western Cape, South Africa

mesclun greens

dried cherries

apricots

sunflower seeds

radicchio and endive

tarragon-mustard vinaigrette (vegan)

wine pairing

Pinot Noir, Lost Angel, California

fall/winter

starters ~ soup/salad/appetizer/small bite

for 3 course select 1

for 4 course select 2

soup

curried lentil with

fried tofu (vegan)

wine pairing

Riesling, Pacific Rim, Washington

salad

greek style romaine

tomatoes and cucumbers

black olives and feta cheese

wine pairing

Sauvignon Blanc, Girard, Napa, California

wedge of gem lettuce

roasted bell peppers

shaved Vidalia onions

hearts of palm

kalamata olives

julienne tomatoes

red wine oregano vinaigrette (vegan)

wine pairing

Sauvignon Blanc, Sterling Vintner's Collection, California

micro arugula and frisee

shaved red beets and crumbled feta

caprese
tomato stack
buffalo mozzarella
mâche
basil oil and balsamic glaze

wine pairing
Pinot Grigio, Alta Luna, Veneto, Italy

appetizers/small bites

seared beef carpaccio
capers
quail egg
pickled onion
herb aioli

wine pairing
Merlot, Seven Falls, Wahluke Slope, Washington

chili spiced prawns
saffron risotto
pecorino cheese

wine pairing
Riesling, Pacific Rim, Washington

crab cake with
citrus slaw
ponzu aioli

wine pairing
Sauvignon Blanc, Girard, Napa, California

entree ~ select 1

cumin and garlic crusted pork loin

roasted apples
polenta cake
orange caramel gastrique
seasonal baby vegetables

candies walnut
crumbled feta
strawberry balsamic vinaigrette

wine pairing
Merlot, 14 Hands, Washington

appetizers/small bites

salmon timbale with watercress salad and basil pesto

wine pairing
Chardonnay, Hess Shirtail Creek Vineyard, Monterey, California

lentil ragout, falafel, shashuka sauce (vegan/gluten free)

wine pairing
Pinot Noir, Parker Station by Fess Parker, Central Coast, California

roasted vegetable and goat cheese strudel with red pepper coulis

wine pairing
Chardonnay, Votre Sante, California

entree ~ select 1

sous vide braised local lamb shank

potato fritters
rosemary crumble
pomegranate demi glace
seasonal baby vegetables (dairy free)

wine pairing
Bodega Norton Reserve., Mendoza, Argentina

8 oz buckhead filet mignon

espresso rubbed filet mignon
red chile demi glace

wine pairing

Lost Angel Pinot Noir

free range chicken chop

orzo risotto

red wine jus

grilled baby leeks onions

seasonal baby vegetables

wine pairing

Alta Luna Pinot Grigio

seattle fish company catch of the day

saffron broth

quinoa risotto

julienne root vegetables

seasonal baby vegetables (gluten free)

add jumbo shrimp

wine pairing

Girard Sauvignon Blanc

maple leaf farms duck breast

miso rubbed duck breast

wheat berry salad

mandarin orange gastrique

seasonal baby vegetables

wine pairing

Pacific Rim Riesling

10 oz buckhead new york strip steak

crack pepper crusted new york strip

bordelaise sauce

potato gratin

wild mushroom and garlic confit

seasonal baby vegetables

add jumbo shrimp

rosti potato cake

herb butter

seasonal baby vegetables

add jumbo shrimp

wine pairing

Red Diamond Merlot

confit of line caught halibut

lobster butter

three cheese ravioli

pan roasted wild mushrooms salsa

seasonal baby vegetables

wine pairing

Pinot Noir, Tangle Oaks, Sonoma Coast, California

chili glazed salmon medallion

sushi rice cakes

grilled scallions

beluga lentil salad

citrus sabayon

seasonal baby vegetables (gluten free)

wine pairing

Pinot Noir, Lost Angel, California

smoked pork loin

apple cider gastrique

poached apples

wild rice pilaf

seasonal baby vegetables (gluten and dairy free)

wine pairing

Pinot Noir, Tangle Oaks, Sonoma Coast, California

12 hour braised short ribs

dark chocolate demi

butter milk mashed yukon potatoes

fried shallot crisps

wine pairing

BR Cohn Silver Label Cabernet Sauvignon

ranchline farms rack of lamb

3 bone roasted rack of lamb

mint jus

pojoaque farms roasted fingerling potato salad

pomegranate glazed cipollini onions

seasonal baby vegetables (gluten and dairy free)

wine pairing

Bodega Norton Reserve Malbec

land and sea

filet mignon with thyme demi glace

grilled shrimp and jumbo scallop

green chile and olive oil smashed potato

char grilled lemon

seasonal baby vegetables (gluten and dairy free)

wine pairing

H3 "Les Cheveau" Red Blend

roasted vegetable and goat cheese bundle

fire roasted red pepper coulis (vegetarian option)

wine pairing

Hess Shirltail Creek Vineyard., Monterey, CA

garbanzo & lentil terrine

field tomato broth and warm bulgar salad (dairy free/vegetarian)

wine pairing

Parker Station by Fess Parker, Central coast, CA

dessert ~ select 1

valrohona chocolate volcano cake

coffee ice cream

seasonal baby vegetables

wine pairing

H3"Les Chevaux", Horse Heaven Hills, WA

naturally raised chicken supreme

sweet potato puree

pancetta

truffle jus

seasonal baby vegetables (gluten and dairy free)

wine pairing

Votre Sante, California

green tea soba noodles

soba noodles with green tea soya ginger broth

oriental vegetable medley and wonton crisps (dairy free/vegetarian)

wine pairing

Pacific Rim Reisling

roasted root vegetable risotto

shaved manchego cheese, wilted frisee salad

shaved asparagus and toasted pinenuts (gluten free/vegetarian)

wine pairing

Merlot, Red Diamond, Washington

dessert~ select 1

individual molten lava cake

coffee gelato

cinnamon foam

olive oil pound cake

lemon syrup citrus segments

powdered sugar

fresh whipped cream

-

banana hazelnut cake
caramelized bananas
caramel sauce

berry cobbler
(vegan)

lemon curd
white chocolate crème
chocolate crunchy biscuit
broken thin pancake

cardamom apple crisp
salted caramel cinnamon ice cream

macadamia shortbread
vanilla ice cream
seasonal fruit compote

3 or 4 course dinner pricing is based on one entrée selection for event. should more than one entrée be required, dinner price charged per person will be for highest price entrée.

DINNER - PACKAGES

whether the evening calls for a business or a casual dinner, our packages deliver an all in one experience

dinner personal preference

guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

The planner chooses the appetizer, salad and dessert in advance. Specially trained servers take your guests' order as they are seated.

STARTER

SELECT ONE: roasted vegetable and tomato bisque, micro herb salad and concasee summer cucumber, bell pepper gazpacho, olive tapenade salsa whitefish and salmon mousse cakes with horseradish tartar sauce diver scallop with soft polenta and pea tendrils

SALAD

SELECT ONE: organic heirloom tomato salad, fresh mozzarella, frise, honey vinegar reduction spinach and baby arugula with blueberries, candied pecans, goat cheese, orange poppy seed and tarragon vinaigrette butter lettuce and seafood salad mussels, baby shrimp, squid, julienne of peppers and onion in italian vinaigrette spicy grilled shrimp, sliced nectarine, toasted almonds, field greens and lemon vinaigrette

PERSONAL PREFERENCE ENTREE

8 oz buckhead beef tenderloin, red wine and sauce
suggested wine pairing: red diamond merlot chicken chop, honey dijon sauce suggested wine pairing: alta luna pinot grigio oven baked citrus crusted pacific halibut, stone fruit salsa suggested wine pairing: esperto by livio felluga pinot grigio pork chop, apple cider jus suggested wine pairing: lost angel pinot noir oven roast three bone lamb rack,

around the world dinner buffet

your guests may chose to sit in the italian cafe, take a ride through the orient, feel the breeze off the Mediterranean, explore the land of enchantment or let their senses go in the land of curry. Let your guests experience culinary delights from around the globe, each station designed with appropriate decor. Mocktails and cocktails chosen to complement the culinary delights

A Taste of Italy

marinated tuscan vegetables, goat cheese cream
tomato bocconcini salad
ricotta and spinach tortellini in a rose sauce with sweet peas, roasted peppers
"pollo cacciatore": chicken stew with tomato, mushroom and black olives in a red wine sauce
tiramisu
biscotti

~

The Orient Express

chow mien and beef salad, black bean vinaigrette
dim sum
vegetarian pot stickers
shrimp har kau
crispy fried chicken spring rolls, sechiliith chili soy
beef and gai lan stir fry with oyster sauce
sauteed baby bok choy with sesame seeds
steamed jasmine rice
fresh seasonal fruit salad with lychee and coconut milk
mango mousse cake

~

It's All Greek to Me

greek village salad
eggplant and hummus dip with pita bread
chicken souvlaki skewers with tzatsiki sauce
layered vegetable moussaka

maple-honey vinegar gastrique, sour cherries suggested wine pairing: tangley oaks pinot noir atlantic salmon, mandarin orange gastrique suggested wine pairing: la marca prosecco

DESSERT

SELECT ONE: winter berry fruit pavlova and chocolate pave vanilla-berry crme brle, fresh field berries, citrus snap and citrus shortbread strawberry short cake, citrus cream and raspberry ice cream

CHOICE OF STARCH

SELECT ONE: corn polenta cake dauphinoise potato orzo risotto wild rice pilaf sweet potato puree herb and olive oil smashed potato quinoa risotto herb and salt roasted fingerling potato rosti potato cake warm lentil salad

ALL MEALS ACCOMPANIED BY CHEF SELECTION OF BABY VEGETABLES

Suggested Wine Pairing

we will select the appropriate wines to complement your selections

Audio Visual

color coordinated LED uplight

Decor

linen napkins new mexican nambe style centerpieces

3 COURSE

4 COURSE

roasted mini new potatoes with pine nuts, tomatoes, and olive oil

coffee pudding

mini greek baklava

~

Land of Enchantment

tortilla soup with sour cream

corn and pepper salad with cilantro vinagrette

chicken or beef fajitas

spanish rice

calabacitas

refried beans

traditional empanadas

~

Bollywood Flavours

tandoori chickpea and tomato salad

vegetable pakora with raita

crispy fried vegetable samosa

butter chicken

beef vindaloo

dal makhani

basmati rice pilaf with tawa paneer

chai spiced rice pudding

Beverages

each station accompanied by complimentary mocktail

Decor

complimentary decor per each station

Music

themed music

RECEPTIONS - HORS D'OEUVRES

bite size, passed, the perfect way to provide your reception guests with nourishment while socializing

30 minutes of service - select 4-6

45 minutes of service - select 6-8

60 minutes of service - select 8-10

Requires a minimum order of 50 pieces.

cold hors d'oeuvres

caprese skewer (gluten free)

antipasto skewer (gluten free)

vegetable tartare in phyllo

salmon mousse with crème fraîche in a cone

duck rilette on crostini

curry chicken, grapes and almonds in profiterole red chile

braised beef on crostini with hominy

crabmeat and avocado stuffed tomato

poached jumbo shrimp on skewer with cocktail sauce
(gluten free)

oysters on the half shell with mignonette (dairy free and
gluten free)

seafood ceviche with mango salsa (dairy free and gluten
free)

hot hors d'oeuvres

arancini with red pepper aioli

curried goat cheese in a mushroom cap (gluten free)

chicken satay with peanut sauce (dairy free)

beef satay with teriyaki sauce (dairy free)

mac and cheese bites with thousand island dressing

green chile rubbed chicken wings with sriracha aioli (gluten
free)

beef wellington with horseradish cream

mini sliders with garlic aioli

brie and pear in phyllo

coconut shrimp with lemongrass sweet chile

crab rangoons

mini maryland crab cake with cajun remoulade braised bbq

short rib in wonton purse

grilled lollipop lamb chop with tzatziki sauce (gluten free)

herb and mustard rubbed petite filet mignon and port wine
reduction (gluten and dairy free)

RECEPTIONS - STATIONS

the perfect option for your guests to interact with our culinary experts, create your own unique reception experience
minimum of 3 selections

cheese and charcuterie

a selection of local and international cheese caramelized walnuts, gourmet crackers, fruit, local honey, local fruit chutney and balsamic gelee
sliced french baguettes, rustic italian breads and pretzel sticks
selection of sliced and shaved meats including aged prosciutto, local salami and cappicola, grilled vegetables, marinated artichokes, olives, assorted mustards and cornichons

add

baked with dried berries and pecans warm apricot compote and sliced french bread

small serves 25 guests

medium serves 50 guests

large serves 100 guests

garden fresh crudite

chef's selection fo market fresh vegetables
assorted olives
roasted tomato tapenade
spinach onion dip
sliced baguette
seasoned pita and lentil chips
rain coast crackers

seafood display

jumbo shrimp
oysters on the half shell
iced snow crab claws over crushed ice
chilled riesling steamed mussels and clams, scallop ceviche
poivre mignonette

carving ~ select 1

our chefs will carve to order

ras el hanout spice rubber pork loin
apricot chutney with mini brioche rolls

roasted turkey
with orange cranberry relish,
herbed gravy and mini ciabatta rolls

roasted buckhead beef striploin
assorted mustards, horseradish cream
and assorted pretzel rolls

salt crusted salmon
with warm cous cous salad and
assorted hawaiian rolls

risotto

chef prepared in room
peas
mushroom
shrimp
wheel of grana padano

the taco shop

made to order in front of your guests
hand pressed tortillas filled to order
poblano skirt steak
smoke achoite chicken
blackened prickly pear marinated prawns
cooling sour cream
pico
salsa fresca
smashed avocado
pickled vegetables

lemons
 tabasco
 cocktail sauces
 *25 piece minimum per item

southwest chili station

spicy chipotle beef
 three bean chilli
 accompaniments include guacamole
 lime sour cream
 shredded cheese
 jalapenos
 peppers
 mini corn muffins
 cocktail pretzel rolls

add nacho bar
 tri-colored tortilla chips
 warm chile con queso
 sour cream,
 salsa fresca, guacamole, refried beans, sliced jalapenos,
 green onions and ripe olives

mashed potato bar

let our attendants assist your guests with the mash potato bar:
 yukon gold potatoes
 peruvian blue smashed potato with olive oil
 sweet potato mash
 bacon
 cheddar cheese
 sour cream
 green onions
 bacon bits
 green peppercon sauce
 crumbled feta cheese
 jalapenos
 sliced peppers

coffee and dessert

sip and slide

created in front of your guests
 buffalo slider with a green chile aioli on a brioche
 tuna slider on a hawaiian with wasabi soy aioli
 pulled bbq pork with apple parsnip slaw on a pretzel roll
 classic with lettuce tomato onion pickle ketchup and mustard on a sesame seed bun
 sweet potato waffle fries, onion rings and tater tots paired with chipotle ketchup and jalapeno ketchup
 each slider is paired with local santa fe brewery beer

butcher shop

let our attendant assist your guest at their very own butcher shop:
 air dried bison
 sliced prosciutto and assorted salamis
 corned beef
 roast beef
 cured salmon assorted bread
 assorted mustards

bananas foster station

prepared by a chef in the room for your guests
 sliced sautéed bananas
 brown sugar
 butter and rum
 vanilla ice cream

-

biscochitos
fruit empanadas
sopaipillas with honey
freshly ground brewed coffees and selection of fine teas

RECEPTIONS - PACKAGES

building the memorable event

whether it is selecting the perfect complements for a pre dinner reception or creating an evening of flavor experiences

passed reception package ~ 1 hour

perfect way to begin the evening with cocktails prior to dinner

spring/summer menu

sesame seared tuna & seaweed salad with ponzu aioli

compressed watermelon & feta with micro cilantro

seasonal gazpacho shooters

spicy shrimp skewer with bloody mary shooter

fall/winter menu

salmon mousee in a sesame cone with creme fraiche

torched brie and cranberry jelly on griddled crouton

raclette potatoes with pickles and smoked sea salt(vegan)

chimichurri lamb lollipops with pomegranate aioli

Gold Bar Package

Spirits

Vodka, Smirnoff

Gin, New Amsterdam

Rum, Myers' Platinum

Tequila, Sauza Silver

Blended Whiskey, Seagram's 7

Bourbon, Jim Beam

Scotch, Cutty Sark

Bud Light, Miller Lite, Michelob Ultra

Blue Moon, Samuel Adams

Corona Extra, Heineken Lager, Stella Artois

Sparkling, Mionetto "Presto Prosecco, Italy

Chardonnay, "A" by Acacia, California

Sauvignon Blanc, Sterning "Vinter's Collection, California

craft beer & food tasting reception

enhance the senses with our food and beer pairings

menu

passed:

mini griddled grana padano cheese sandwich with torched waygu beef

paired with schwartzbier

fresh chincoteague oysters with sauce mignonette

paired with el hefe speaks

mini lager tempura rock fish tacos, spicy cabbage slaw

paired with under dog lager

action stations: (select one)

singapore curry chicken paired with public pale ale

griddled knockwurst, bratwurst & weisswurst

sauerkraut & grain mustard

paired with vienna lager

grazing station:

housemade green chili chicken wings

mango salad & plantain chip

paired with penn quarter porter

quick fried coco buttered jumbo dry bed scallops

grapefruit salad, harissa buerre blanc

paired with woody creek

For the Non Beer Drinkers

selection of wines to include sparkling, chardonnay, moscato,

reisling, merlot and cabernet sauvignon

mineral water, soft drinks, juices

-

Pinot Noir, Lost Angel, California
Merlot, Red Diamond, Washington
Cabernet Sauvignon, Greystone, California

Decor

ambient lighting
candlelight cocktail tables with florals
floorlength linens

Music

pipelined music selection provided by host ipod or from our
own collection

Decor

we have created the perfect beer garden to include colorful
tablecloths, cocktail votives and music

BARS & BEVERAGES - BASIC & PREMIUM BAR PACKAGES

variety is all up to you
from the basic to the extravagant

silver bar package

Spirits

Vodka, Gordon's
Gin, Gilbey's
Rum, Ron Castillo
Tequila, El Zarco Silver
Blended Whiskey, Black Velvet
Bourbon, Early Times
Scotch, Grant's Family

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beer

Corona Extra, Heineken Lager

Wine

Canyon Road Chardonnay, Merlot, Cabernet Sauvignon, or
White Zinfandel

gold bar package

Spirits

Vodka, Smirnoff
Gin, New Amsterdam
Rum, Myers's Platinum
Tequila, Sauza Silver
Blended Whiskey, Seagram's 7
Bourbon, Jim Beam
Scotch, Cutty Sark

Domestic Beer

Bud Light, Miller Lite, Michelob Ultra Blue Moon, Samuel
Adams

Imported Beer

diamond bar package

create your own bar by choosing your favorite brands from our
extensive list of expertly crafted cocktails, spirits, beers & wines

beer and wine bar

Budweiser, Bud Lite, Miller, Miller Lite
Coors Lite, Corona Extra, Heineken Lager
Canyon Road Chardonnay, Merlot, Cabernet Sauvignon, and
White Zinfandel

Upgrade the beer and wine selection

select beers and wines available in the gold bar package

*Bar packages include appropriate mixers,
juices and garnishes.*

All Bars require one bartender per 100 guests.

Cash Bars require a minimum guarantee of \$500 per bar.

-

Corona Extra, Heineken Lager, Stella Artois

Wine (Choice of Three)

Sparkling, Mionetto "Presto" Prosecco, Italy Moscato, Bella

Sera, Italy Chardonnay, "A" by Acacia, California

Sauvignon Blanc, Sterling "Vintner's Collection, California

Pinot Grigio, Tamas Estates, California Pinot Noir, Lost

Angel, California Merlot, Red Diamond, Washington

Cabernet Sauvignon, Greystone, California

BARS & BEVERAGES - SPECIALTY BARS

let our experts create the perfect bar for your event based on season, theme of your event, or guest preference

flavors of summer

let our mixologists help your guest to cool down this summer with some specialty cocktails: ginger collins, peach julep, blue hawaiian, mai tai, fresh strawberry daiquiri, skinny cosmo, melon drop, cool as a cucumber, and many more....

champagne bar

bubbles for everyone, from the perfect pour of domaine chandon brut, try a champagne cocktail, french kiss, kir royal or a mimosa

margarita bar

let your guests pick their "poison" the classic served with sauza gold tequila, kiwi, prickly pear, toro loco, or watermelon

get out of the cold

our mixologists have signature cocktails to warm your guests this fall/winter caramel appletini, winter berry mojito, cafe mocha martini, caramel manhattan, maple old fashioned, mistletoe kiss, and hot buttered rum just to name a few....

martini bar

back to the days of gatsby, martinis for everyone try the summer sky, classic or white cosmo, cherry bomb, melon drop or just stick with the perfect shaken not stirred classic with gin or vodka

mojito bar

let our experienced mixologist create specialty mojitos for your guests: watermelon, frozen, mango, cherry and the ever popular classic

All bars require a bartender per 75 guests

BARS & BEVERAGES - BEVERAGE STATIONS

creative solutions for non alcoholic beverages
"30 minutes of service"

mocktail bar

what better way to turn the day into an exciting experience than with a selection of mocktails: laughing buddha, mixed fruit fresca, georgia tea

old fashioned soda fountain- select three

a modern spin back to the soda bar with cherry coke, chocolate coke, cinnamon apple berry coke, creamsicle, pineapple upside down float, or a vanilla cherry coke float.

lemonade stand-select three

reboot the afternoon with classic, pink, cherry limeade or orangeade. add more interesting lemonade flavors with the blue bayou, Brazilian, banana, light ginger fizz, watermelon or wild berry

WINE

pecially selected for your events

sparkling wines & champagnes

prosecco

Mionetto "Presto", D.O.C. Brut, Italy

Pairs well with:

spiced seafood, shrimp & avocado salad, hard cheeses

prosecco

La Marca, Italy

Pairs well with:

mild cheeses, salads, lighter fish such as sole, snapper and mahi mahi

sparkling

Chandon, Brut, Napa

Pairs well with:

Caesar salad, fried calamari, oysters or sashimi and sushi

sparkling rosé

L'Etoile, Napa

Pairs well with:

salmon, trout, duck, dark chocolate

champagne

Moët & Chandon, Brut Imperial, Epernay, France

Pairs well with:

sushi, scallops, oysters, halibut, chicken, fruit tarts, white chocolate

champagne

Veuve Clicquot, "Yellow Label", Epernay France

Pairs well with:

caviar, lobster, oysters, strawberry trifle

red wines

cabernet sauvignon

Greystone, California

Pairs well with:

grilled and braised meats, roasted vegetables

cabernet sauvignon

14 Hands, Washington, Ste. Michelle Wine Estates

Pairs well with:

beef, game, mushrooms, aged cheeses

cabernet sauvignon

Jade Mountain, Napa, CA

Pairs well with:

slow roasted or braised beef, lamb chops, rosemary roasted potatoes

cabernet sauvignon

BR Cohn, "Silver Label", North Coast, CA

Pairs well with:

sausage, barbecue, duck, striped sea bass, dark chocolate

merlot

Red Diamond, Washington

Pairs well with:

pork tacos, grilled tuna, portobello mushrooms, tomato based sauces

merlot

Wente Sandstone, Livermore, CA

Pairs well with:

tuna, duck, beef, wild rice, red wine sauces, cow's milk cheeses

white wines

chardonnay

Votre Sante, California

Pairs well with:

coconut shrimp, crab cakes, figs, manchego cheese

chardonnay

Hess Shiretail Creek Vineyard, Monterey, CA

Pairs well with:

Asian chicken salad, grilled tuna, creamy pastas, portobello mushrooms

sauvignon blanc

Sterling Vintner's Collection, California

Pairs well with:

seafood salads, grilled chicken, goat cheese, spicy asian noodles

sauvignon blanc

Oyster Bay, New Zealand

Pairs well with:

smoked seafoods, chicken, pork, citrus based sauces and vinaigrettes

sauvignon blanc

Girard, Napa, CA

Pairs well with:

mild white fish, green salads, goat cheese, eggplant

sauvignon blanc

Cathedral Cellars, Western Cape, South Africa

Pairs well with:

salads, shellfish, saffron scented sauces

merlot

Seven Falls, Wahluke Slope, WA

Pairs well with:

vegetable soups, beets, flatbreads, smoked meats & fish

merlot

Cathedral Cellars, Western Cape, South Africa

Pairs well with:

duck, herb crusted lamb, pulled pork, potatoes au gratin

pinot noir

Lost Angel, California, Foley Family Wines

Pairs well with:

turkey, quail, ham, basil, thyme, mustard, spinach

pinot noir

Parker Station by Fess Parker, Central Coast, CA

Pairs well with:

grilled salmon, rack of lamb, duck, milk chocolate

pinot noir

Tangley Oaks, Sonoma Coast, CA

Pairs well with:

cheddar cheese, burgers, herb roasted chicken, veal

malbec

Bodega Norton Reserve, Mendoza, Argentina

Pairs well with:

lamb, beef, stews, barbecue, roasted root vegetables

red blend

H3 "Les Chevaux", Horse Heaven Hills, WA

Pairs well with:

hamburgers, steak, short ribs, lasagna

pinot grigio

Esperto by Livio Felluga, Italy

Pairs well with:

fish, clams, mussels, risottos, chicken

pinot grigio

Alta Luna, Veneto, Italy

Pairs well with:

antipasti, ravioli, light, flaky fish, veal

moscato

Bella Sera, Italy

Pairs well with:

cheese, charcuterie, antipasti, fruit based desserts

riesling

Pacific Rim, Washington

Pairs well with

*spicy thai and mexican cuisine, fish or chicken with fruit
salsas*

INFO

to assist you with planning

meal service

Plated meal service is based on a two (2) hour serve time.

Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours. Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25), you will be assessed an additional \$150.00 fee. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

An extension of actual service times is subject to additional labor fees

Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.

additional charges

There will be a Labor charge for any food function of less than twenty five (25) guests: \$150.00.

Carvers, Station Attendants, Made to Order or Butler-Style Servers: \$150.00 each per two (2) hour shift, 1 server per fifty (50) guests

Each additional hour at \$50 per hour.

Bartenders: \$125.00~ 1 per seventy five (75) guests, two (2)hour shift

Each additional hour at \$50 per hour.

Room Re-Sets: If a room set-up is changed within twenty four (24) hours of the event, there will be a minimum additional fee of \$250.00 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

On National Holidays an additional labor fee may be added for meals.

service charge, gratuities, administrative fee, taxes

All prices are subject to 15% Gratuity, 7% Administrative Fee & current 8.3% State Tax. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the event.

food & beverage

Menu Selections

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread is available upon request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness

- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.

- All pricing is guaranteed ninety (90) days prior to your event date.

room assignment and seating

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges may apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability

Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event

guarantees

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The hotel reserves the right to provide a vegetarian meal to a number not greater than 5% of the actual guarantee.

payment

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

signage

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

audio visual

For your convenience, Presentation Services Audio Visual (PSAV) is our in-house professionals providing a knowledgeable, on-site team and state of the art

linen

White linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

florals, décor, entertainment

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions.

Additionally we can do the billing, keeping your master account clean and simple. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

shipping and packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fees will be assessed.

Special mailing services are available through the Business Center at a nominal fee. For all your business needs, including copying, faxing and email, our Business Center is open 24 hours to all in-house guests.

For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

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equipment.

lost and found

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following and event.