

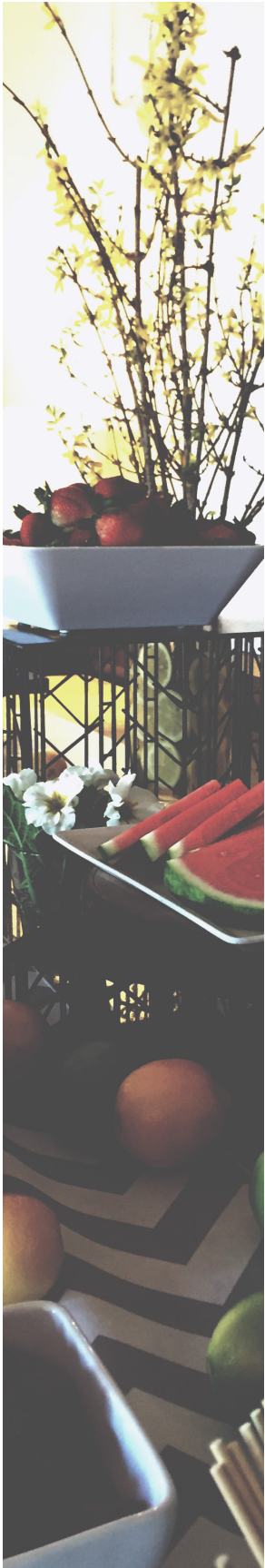


# JUNIPER

C U P E R T I N O

**ALL DAY  
MEETING PACKAGE**

2019



## CREATIVE PACKAGE

Package is available for group of 19 guests or less.

### 80 per guest

Continental Breakfast

AM Break – Selection of Two

Lunch – Choice of Deluxe Deli, North Beach, or Western Buffet

PM Break – Selection of Two

## REBOOT PACKAGE

### 115 per guest

Continental Breakfast

Breakfast Enhancement – Selection of One

AM Break – Selection of Two

Lunch – Choice of any Buffet

PM Break – Selection of Two

All Day Beverages – Dark Colombian Roasted Coffee, Decaf, and Tea

PSAV Small Package – Two Flipcharts and Two Powerstrips

## BANDWIDTH PACKAGE

### 160 per guest

Continental Breakfast

Breakfast Enhancement – Selection of Two

AM Break – Selection of Two

Lunch – Choice of any Buffet

PM Break – Selection of Two

All Day Beverages – Dark Colombian Roasted Coffee, Decaf, and Tea

PSAV Package\*\* – Basic Wifi, LCD + Screen, and Three Powerstrips

\*\* Minimum of 30 guests required

---

All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.



# BREAKFAST AND BREAKS

## CLASSIC CONTINENTAL

- Selection of Fresh Pastries (v)
- Assorted Bagels with Herb and Plain Cream Cheeses (v)
- Seasonal Sliced Fruit & Berries\* (vg)

## AM BREAK

- Cinnamon Crumble Cake (v)
- Assortment of Whole Fruit\* (vg)
- Assorted Granola Bars (v)
- Protein Bars (v)
- Cranberry Orange Scones (v)
- Granola Parfaits (v)
- Carrot Juice Shooters\* (v)

## PM BREAK

- Agua Fresca\* (vg)
- Crisp Corn Tortilla Chips with Rancheros Sauce and Fresh Guacamole\* (v)
- Spinach Dip with Crostini (v)
- Fruit and Nut Bars (v)
- Gourmet Trail Mix (v)
- Freshly Baked Assorted Cookies (v)
- Decadent Fudge Brownies (v)
- Lemon Bars (v)
- Assortment of Whole Fruit\* (vg)
- Garden Vegetable Crudités with House Made Hummus\* (vg)

**\*Gluten Free (v) Vegetarian (vg) Vegan** All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.



# LUNCH BUFFET

## DELUXE DELI BUFFET

- Red Bliss German Potato Salad\* (v)
- Juniper House Salad\* (v)
- Selection of Three: Juniper Rooftop Honey Glazed Turkey on Ciabatta; Crispy Buffalo Chicken and Romaine in a Flour Wrap; Roast Beef on a Soft Roll; House Cured Vegetables, Sprouts, Roasted Red Pepper Hummus Spread on Rye(v); Black Forest Ham on a French Baguette
- Choice of Individual Berry Cobblers or Bread Puddings (v)

## NORTH BEACH BUFFET

- Marinated Mediterranean Vegetable Salad\* (vg)
- Caesar Salad (v)
- Grilled Breast of Chicken with Capers and Beurre Blanc\*
- Elbow Pasta Tossed in a Cream Sauce with Roasted Bell Peppers, Fresh Green Peas, and Arugula\* (v)
- Roasted Italian Vegetables\* (vg)
- Mushroom Risotto\* (v)
- Garlic Bread (v)
- Tiramisu (v) or Amaretto Chocolate Cake (v)

## WESTERN BUFFET

- Old Fashioned Potato Salad\* (v)
- Napa Cabbage Slaw\* (vg)
- Ranch Style Fried Chicken
- BBQ Tri Tip Beef\*
- Buttery Corn on the Cob\*
- Grilled Roasted Vegetables\* (vg)
- Herb Rolls (v)
- Individual Peach Cobbler or Strawberry Shortcake (v)

\*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.

# LUNCH BUFFET

These extended options are available to groups of 20 or more only.

## SOUTH OF THE BORDER

- Romaine and Pepita Salad with Cotija Cheese and Chipotle Caesar\* (v)
- Cheese Enchiladas with Sweet Guajillo Sauce (v)
- Santa Maria Rubbed Tri Tip with Bacon Jam\*
- Choice of Veracruz Red Snapper or Chicken Breast with Olives, Tomatoes, Capers, and Oregano\*
- Simmered Black Beans\* (vg)
- Cilantro Herb Rice\* (vg)
- Squash Succotash\* (vg)
- Cinnamon Spiced Churros (v)

## FAR EAST

- Kimchi Slaw\*
- Crispy Salt and Pepper Tofu (vg)
- Selection of Two: Beef and Broccoli Stir Fry; Crispy Orange Chicken and Scallions; Sambal Spiced Shrimp\*; Lamb Vindaloo\*
- Jasmine Ginger Rice\* (vg)
- Stir Fried Vegetables\* (vg)
- Warm Naan with Cucumber Raita (v)
- Mango Chutney and Sweet Chili Sauce (v)
- Green Tea Roulade (v)

## KEEPING IT COUNTRY

- Duke's Tangy Macaroni Salad (v)
- Chopped Iceberg with Crispy Bacon, Cherry Tomatoes, Blue Cheese Dressing\*
- Selection of Two: Baked Snapper with Onion Marmalade\*; Jack Daniel's BBQ Flank Steak\*; Seared Lemon Pepper Chicken Breast\*; Roasted Boneless Pork Loin with Granny Smith Apple Compote\*
- Selection of Two: Herb Roasted Sweet Potatoes\* (vg); Butter Mashed Potatoes\* (v); Brown Butter Sautéed Green Beans\* (v); Crispy Brussel Sprouts with Roasted Shallots and Honey Glaze\* (vg)
- Assortment of Artisanal Rolls and Juniper Butter
- Warm Apple Tarts (v)

\*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.





## BREAKFAST ENHANCEMENTS

### Mini Quiche | 7

Choice of Black Forest Ham and Gruyère Cheese; Potato and Spinach (v) ; or Honey Cured Bacon and White Cheddar

### Breakfast Burritos | 8

Choice of House made Chorizo and Scrambled Eggs; Carnitas, Queso Fresco, and Scrambled Eggs; or Egg Whites, Vidalia Onions, and Kale (v). Served with House made Salsa Ranchero on the Side

### Breakfast Sandwiches | 8

Choice of Avocado and Tomatoes on Gluten Free Toast\* (vg); Black Forest Ham and Tomato on Sourdough Roll; or Honey Cured Bacon and White Cheddar Scramble Eggs on a Croissant

### Smoked Salmon Benedict | 10

Old Bay Hollandaise, Crispy Capers, and Salmon Roe

### Choice of Breakfast Meats\* | 5

Honey Cured Bacon, Aidells Chicken Sausage, Pork Sausage, or Black Forest Ham

### Yogurt Parfait | 7

House made Granola and Juniper Rooftop Honey (v)

### Fluffy Scrambled Eggs\* | 5

### Yukon Country Style Potatoes\* (vg) | 3

### Dulce De Leche French Toast | 8

Choice of Berry Compote, Bananas Foster, or Chocolate Drizzle (v)

### Juniper Rooftop Honey Waffles | 8

Fruit Compote, Vanilla Chantilly Cream, and Candied Pecans (v)

## BREAKFAST STATIONS

### Eggs Benedict Station | 18

California Style Eggs Benedict, Avocado, Canadian Bacon, Honey Cured Bacon, Sliced Tomatoes, Hollandaise Sauce, served on English Muffins

### Omelet Station\* | 16

Canadian Bacon, Honey Cured Bacon, Aidells Chicken Sausage, Tomatoes, Spinach, Mushrooms, Bell Peppers, Onions, and Cheddar Cheese (v)

---

\*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.



## BREAK ENHANCEMENTS

Assortment of Granola Bars | 4

Assortment of Individual Bags of Sun Chips (vg) | 5

Mini Soft Pretzels with Mustard and Stadium Cheese | 9

Mixed Nuts\* (vg) | 6

Gourmet Trail Mix | 9

Sliced Seasonal Fruit\* (vg) | 8

House made Chocolate Dipped Biscotti | 4

Assortment of Whole Fruit\* (vg) | 3

Assortment of Fresh Pastries | 4

Freshly Baked Cookies | 5

Decadent Fudge Brownies | 5

## BEVERAGES

Bottled Waters, or Assorted Soft Drinks | 5

Mineral Waters | 5

Red Bull | 6

Coconut Water | 6

Sparkling Juices | 6

Warm Apple Cider or Hot Chocolate | 90 (per gallon)

Dark Colombian Roasted Coffee, Decaf, and Mighty Leaf Tea | 90 (per gallon)

Freshly Squeezed Orange Juice | 90 (per gallon)

Mighty Leaf Mango Iced Tea or Lemonade | 90 (per gallon)

Fresh Agua Fresca | 90 (per gallon)

---

\*Gluten Free (v) Vegetarian (vg) Vegan All food and beverage charges are subject to a 11% service charge, 12% administration fee, and 9.0% sales tax. Please inform your Catering Manager of any allergies.

# INFORMATION

## Meal Service

Meal service is based on a one (1) hour serve time. Breaks are based upon a thirty (30) minute serve time. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

## 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. Prices are all per person unless noted otherwise. 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 menus are subject to change and ingredients may vary based on seasonality or availability.
- 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.

## Audio Visual

Juniper proudly partners with PSAV, Presentation Services Audio Visual, for meetings and events. Please contact jim Thompson at [jthompson@PSAV.com](mailto:jthompson@PSAV.com) or (408) 342-4814 for assistance or support.

## 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.

The hotel reserves the right to make final decisions to move any outdoor scheduled functions indoors due to inclement weather. The decision will be made by the hotel five hours prior to the scheduled event start time.

## Signage

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. 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 charge per banner will apply.



# INFORMATION

## Guarantees and Payment

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 vegan meal to a number not greater than 5% of the actual guarantee.

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.

## Linens, Florals, Décor, Entertainment

White, Ivory, or Black linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available at an additional cost through outside sources. Your Catering or Event Manager will be happy to assist you.

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.

## Additional Charges

All food and beverage prices are subject to a 11% Service Charge, 12% Administrative Fee, and 9.0 % State Tax. Service Charge is fully distributed to servers, bussers and/or bartenders assigned to the event. Administrative Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

A \$150 labor charge will be added if the number of guaranteed attendees is below fifteen (15) persons. Buffets have a minimum of twenty five (25) guests. If your guarantee is less than twenty five (25) people, you will be assessed an additional \$150 service fee.

This will be used to cover our administrative costs of the Event and will not be distributed as a gratuity to our employees working at your Event.

Carvers or Station Attendants are \$150 per station. Bartenders are \$150.

If a room set-up is changed within twenty four (24) hours, there will be a minimum additional fee of \$125 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.

# INFORMATION

## **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 an event. Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

## **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; Package handling fee of \$5 per box will be assessed.

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

For all your business needs, including copying, faxing, creative services, and video duplication please speak to your Event Manager. For your convenience and safety, we ask that all deliveries made on your behalf to our hotel be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.