

BANQUET MENU



LOCAL INGREDIENTS & SUSTAINABLE | AWARD-WINNING CRAFT BEER & WINE | FOUR DIAMOND SERVICE



RISE & SHINE BREAKFAST

All Rise and Shine Breakfast selections include Odwalla® Orange Juice, Cranberry Juice, Apple Juice, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea.

CLASSIC CONTINENTAL | \$27

Fresh Baked Mini Pastries and Scones

MONTEREY CONTINENTAL | \$35

Fresh Baked Mini Pastries and Scones, Greek Yogurt with House Made Portola Granola, Wild Flower Honey and Seasonal Fruit

THE CALIFORNIAN | \$37

Smoked Sustainable Sockeye Salmon with Bagels, Cream Cheese, Capers and Red Onions, Fresh Baked Mini Pastries and Scones, Steel Cut Oatmeal with California Dried Fruits, Nuts, Brown Sugar and Cinnamon, Greek Yogurt with House Made Portola Granola, Wild Flower Honey and Seasonal Fruit

EUROPEAN BREAKFAST | \$39

Artisan Cheeses and Molinari Cured Meats with Croissants, Aioli and Fruit Preserves, Fresh Baked Mini Pastries and Scones, Greek Yogurt with House Made Portola Granola, Wild Flower Honey and Seasonal Fruit, Seasonal Vegetable Quiche

SPRING | SUMMER: Asparagus, Green Garlic and Cypress Grove Humboldt Fog Cheese Quiche

FALL | WINTER: Florentine with Savoy Spinach, Leeks and Gruyere Cheese Quiche



BREAKFAST BUFFETS

All Breakfast Buffet selections include Fresh Baked Mini Pastries and Scones, Greek Yogurt with House Made Portola Granola, Wild Flower Honey and Seasonal Fruit, Odwalla® Orange Juice, Cranberry Juice, Apple Juice, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea.

\$15 per person fee for buffets with less than 25 people. Breakfast items are not transferable to AM Breaks.

POINT LOBOS | \$39

Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage Links, Roasted Potatoes with Parsley and Christopher Ranch Garlic

HUEVOS RANCHEROS | \$38

Cage-Free Scrambled Eggs, La Chaquita's Chorizo, Black Beans, Potatoes, Pico de Gallo, Guacamole and Queso Fresco with Warm Tortillas

SANTA CRUZ | \$42

Cage-Free Scrambled Eggs with Havarti Cheese and Chives, Mary's Chicken Hash with Poached Eggs and Meyer Lemon Hollandaise, Smoked Sustainable Sockeye Salmon with Bagels, Cream Cheese, Capers and Red Onions and Seasonal Brioche French Toast Bake

BIG SUR COUNTRY | \$45

Cage-Free Scrambled Eggs with Schoch Farm Jack Cheese, Savoy Spinach and Mushrooms, Fresh Baked Biscuits and Sausage Gravy, Smith Fields Country Ham and Applewood Smoked Bacon, Crispy Hash Brown Casserole, and Zucchini Bread with Butter

SPRING | SUMMER: Organic "Peaches and Cream"

FALL | WINTER: Braeburn Apple, Toasted Pecans and Sabayon Cream

CARMEL | \$42

Your choice of Eggs Benedict style, served with Soft-Poached Eggs, Toasted English Muffins, Hollandaise Sauce, Crisp Bacon and Roasted Potatoes with Parsley and Christopher Ranch Garlic

STYLE OF EGGS BENEDICT (Select one)

- A. Classic Canadian Bacon
- B. Natural Turkey and Avocado
- C. Oscar Style Crab Cakes (Add \$7)



BREAKFAST ENHANCEMENTS & À LA CARTE

ENHANCEMENTS

EGGS & OMELETS | \$15

Made to order with your choice of Tomatoes, Mushrooms, Avocado, Bell Peppers, Green Onions, Bacon, Chorizo, Honey Ham, Spinach, Cheddar Cheese and Mornay Sauce

STEEL CUT OATMEAL | \$11

California Dried Fruits and Nuts, Brown Sugar and Cinnamon

À LA CARTE

INDIVIDUAL ASSORTED YOGURT | \$5 *each*

FRESH BAKED MINI PASTRY, MINI SCONE OR MINI MUFFIN | \$4 *each*

PECAN STICKY BUN | \$7 *each*

CAGE-FREE HARD BOILED EGG | \$4 *each*

ORGANIC WHOLE FRUIT | \$4 *each*

TOASTED BAGEL & CREAM CHEESE | \$7 *each*

BAGEL & LOX | \$14 *each*

Smoked Sockeye Salmon, Toasted Bagels, Hard Boiled Eggs, Cream Cheese, Minced Red Onions, Tomatoes and Capers

MINI CROISSANT SANDWICH | \$9 *each*

Cage-Free Scrambled Eggs, Ham and Gruyere Cheese

BREAKFAST BURRITO | \$12 *each*

Cage-Free Scrambled Eggs, Chorizo, Pico de Gallo and Country Potatoes wrapped in a Flour Tortilla (Cut in half)

À LA CARTE & SPECIALTY BREAKS

Break Pricing is based on a 30 minute duration. À La Carte pricing will apply after first 30 minutes.

À LA CARTE LIGHT SNACKS

CLIFF® BAR | \$5 each

NATURE VALLEY® GRANOLA BAR | \$4 each

SEASONAL WHOLE FRUIT | \$3 per piece

SEASONAL SLICED FRUIT | \$6 per person

**ORGANIC VEGETABLE JARS
WITH GREEN GODDESS DRESSING** | \$7 each

**POTATO CHIPS, TORTILLA CHIPS,
PITA CHIPS & BUTTERED POPCORN** | \$15 per pound

**SALSA FRESCA, FRENCH ONION DIP
& HUMMUS** | \$24 per quart

TRADITIONAL GUACAMOLE | \$40 per quart

**ROASTED & SALTED
CALIFORNIA NUTS** | \$38 per pound

PORTOLA SIGNATURE TRAIL MIX | \$36 per pound

À LA CARTE SWEET TREATS

**PORTOLA SIGNATURE
CHOCOLATE CHIP COOKIE** | \$5 each

SALTED CARAMEL OR FUDGE BROWNIE | \$5 each

COCONUT MACAROON | \$5 each

SHORTBREAD COOKIE | \$5 each

CHOCOLATE DIPPED STRAWBERRY | \$5 each

**SHORTCAKE & FRESH FRUIT SKEWER
WITH GRAND MARNIER SAUCE** | \$6 each

SEASONAL FRUIT COCKTAIL | \$7 each

SPECIALTY BREAKS

CHIPS & DIPS | \$16

THE CHIPS: Tortilla, House Fried Potato and Toasted Pita Bread

THE DIPS: Castroville Artichoke, French Onion, Warm Jack Cheese and Lemon-Garlic Hummus

Includes Infused Water and Lemonade

SWEET & SALTY | \$16

Caramel Salted Brownies, Apple Turnover, Soft Pretzels, Salted California Nuts, Fresh Popcorn and Cracker Jacks®

Includes Infused Water and Lemonade

WILLY WONKA'S CHOCOLATE FACTORY | \$16

Bars of Chocolate, Jars of Confections, Bucket of Chocolate Pretzels, California Nuts, Dried Fruits and Chocolate Chip Cookies

Includes Infused Water and Lemonade

THE HEALTH NUT | \$17

Seasonal Local Whole Fruit, Bananas, Granola Bars and our Signature Nutty Trail Mix

Includes Odwalla® Juices and Infused Water

QUICK SNACK | \$16

Assorted Gourmet Cookies, Brownies and Seasonal Whole Fruit

Includes Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea with Assorted Sodas

PURE ENERGY | \$19

Assorted Cliff Bars®, Bananas, Chocolate Covered Pretzels, Salted California Nuts and Dried Fruits

Includes Odwalla® Fruit Juices and Regular and Sugar Free Red Bull®





EXECUTIVE MEETING PACKAGE

CLASSIC CONTINENTAL BREAKFAST

Fresh Baked Mini Pastries and Scones

Includes Odwalla® Orange Juice, Cranberry Juice, Apple Juice, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea

MID-MORNING BREAK *(Select one)*

- A. Portola Trail Mix, Apple Turnovers and Seasonal Sliced Fruit
- B. Banana Walnut Mini Muffins, Lemon Poppy Seed Breads, and California Citrus Fruits
- C. Mini Chocolate Scones, Mini Carrot Muffins and Seasonal Sliced Fruit

Includes Infused Water, Odwalla® Orange Juice, Cranberry Juice, Apple Juice, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea

CHILLED LUNCH SELECTION

Selections available on page 8

Includes Infused Water, Iced Tea, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea

AFTERNOON BREAK *(Select one)*

- A. Mini Scones, Fruit Preserves and Gourmet Finger Sandwiches
- B. Tortilla Chips with Pico de Gallo and Guacamole
- C. Artichoke Dip with Pita Chips, Carrot and Celery Sticks with Ranch Dipping Sauce


Includes Infused Water and Lemonade

\$93 per person



Coke Farm is an organic farming operation and a thriving organic produce aggregation company. Our produce hub represents a diverse group of local organic fruit and vegetable growers located in and around the central coast”.

– CHRISTINE COKE, FARMER & GROWER MANAGER





CHILLED LUNCH

PRICE INCLUDES TWO COURSES: ENTRÉE AND DESSERT

Select one plated Chilled Lunch Section and one Dessert. Includes Rolls and Butter, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

PLATED CHILLED SELECTIONS

(Select one)

MIGHTY CAESAR WRAP

Hearts of Romaine Lettuce with Mary's Chicken Breast, Herb Croutons, Caesar Dressing and Reggiano Parmesan wrapped in a Flour Tortilla

SIGNATURE CHEF SALAD

Roasted Turkey, Smoked Ham, Molinari Salami, Cheddar Cheese, Bacon, Black Olives, Cucumbers and Cherry Tomatoes

MONTEREY LOUIE SALAD

Chilled Shrimp, Cucumbers, Cherry Tomatoes, Red Onion, Black Olives and a Soft Cooked Egg with a Classic Louie Dressing

TURKEY & BRIE SANDWICH

Diestel Turkey, Cranberry Aioli, Pickled Onions and Crisp Lettuce on a Lafayette Bakery Ciabatta Roll

ITALIAN HOAGIE

Molinari Salami and Coppa, Turkey, Aged Provolone and Giardiniera on a Lafayette Bakery Ciabatta Roll

WHOLE GRAINS & GREENS WRAP

Organic Baby Kale, Red Quinoa, Farro and Wheat Berries, Pepitas and Ricotta Salad

GREEK FALAFEL SALAD

Two Falafel Patties, Artichoke Hearts, Peppadew Peppers, Red Onion, Cherry Tomatoes, Kalamata Olives, Aged Feta and Tzatziki with a Creamy Red Wine Dressing

DESSERT SELECTIONS

(Select one)

MAMA'S STICKY TOFFEE PUDDING

Served Warm with Caramel Sauce and Whipped Cream

CHOCOLATE CHIP DECADENCE CAKE

Featuring Ghirardelli Chocolate with Raspberry Sauce and Cookie Crumble

PORTOLA FRUIT COCKTAIL

SPRING | SUMMER: Variety of Organic Melon and Berries

FALL | WINTER: Ancient Orchard Fruits and Grapes

MEYER LEMON TART

Graham Cracker Crust and Whipped Cream

MARCO'S HEIRLOOM CARROT CAKE

Served with Toasted Walnuts and Sweet Cream Cheese Frosting

\$37 per person

PLATED HOT LUNCH

PRICE INCLUDES THREE COURSES: STARTER, ENTRÉE WITH SEASONAL VEGETABLE AND DESSERT

Select one plated Hot Lunch selection and one Dessert. Seasonal Vegetarian Entrées are available. Includes Rolls and Butter, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

SEASONAL SALAD

(Included)

Seasonal Salad using Chef's Choice of the Peak Season Ingredients

SPRING: Baby Iceberg, Applewood Bacon, Carrots, Red Onions and Point Reyes Blue Cheese Dressing

SUMMER: Coke Farm Heirloom Tomatoes with Basil, Pickled Onions, Fried Capers, California Ranch Extra Virgin Olive Oil and Aged Balsamic Vinegar

FALL | WINTER: Salinas Valley Hearts of Romaine with Croutons, Parmesan and Classic Caesar Dressing

SEASONAL VEGETABLES

(Included)

SPRING: Coke Farm Asparagus

SUMMER: Hari Coverts with Crispy Shallots

FALL | WINTER: California Ratatouille

PLATED HOT SELECTIONS

(Select one)

MARY'S CHICKEN BREAST | \$41

Served with a Sauté of Seasonal Vegetables, Creamy Polenta and a Wild Mushroom Sauce

6OZ HARRIS RANCH NEW YORK STEAK | \$47

Served with a Sauté of Seasonal Vegetables, Mashed Potatoes and a Green Peppercorn Sauce

GRILLED SALMON | \$44

Served with Seasonal Vegetables, Jasmine Rice Pilaf and a Picatta Sauce

MAMA'S EGGPLANT PARMESAN | \$36

Fried Eggplant, Reggiano Parmesan and San Marzano Tomato Sauce

DESSERT SELECTIONS

(Select one)

MAMA'S STICKY TOFFEE PUDDING

Served Warm with Caramel Sauce and Whipped Cream

CHOCOLATE CHIP DECADENCE CAKE

Featuring Ghirardelli Chocolate with Raspberry Sauce and Cookie Crumble

PORTOLA FRUIT COCKTAIL

SPRING | SUMMER: Variety of Organic Melon and Berries

FALL | WINTER: Ancient Orchard Fruits and Grapes

MEYER LEMON TART

Graham Cracker Crust and Whipped Cream

MARCO'S HEIRLOOM CARROT CAKE

Served with Toasted Walnuts and Sweet Cream Cheese Frosting



LUNCH BUFFETS

All Lunch Buffets include Rolls and Butter, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

\$15 per person fee for buffets with less than 25 people.

SOUP & DELI BUFFET | \$47

Soup du Jour, Fusili Pasta Salad, Coke Farm Baby Lettuces with Buttermilk Ranch and Sherry Vinaigrette. Create your own Sandwich from a selection of Sliced Turkey Breast, Black Forest Ham, Harris Ranch Roast Beef, Sliced Cheeses, Red Leaf Lettuce, Red Onion, Tomatoes, House Made Pickles, Grain Mustard, Onion Jam, Christopher Ranch Garlic Aioli, and Lafayette Bakery Artisan Breads, Fudgy Brownies, and our Signature Chocolate Chip Cookies

*Includes Iced Sun Tea and Lemonade
Pre-made Sandwiches are also available*

DEL MONTE | \$47

Wild Rice Salad, Tomato, Onion and Cucumber Salad, Pasta Salad, Seasonal Vegetables, Fudgy Brownies and our Signature Chocolate Chip Cookies, and your choice of two entrées:

- A. Grilled Chicken Breast with Marsala Wine Sauce
- B. Grilled Fresh Local Catch
- C. Roasted Vegetable Pasta Primavera
- D. Turkey Medallions with Marinara Sauce

Includes Iced Sun Tea and Lemonade

ITALIAN | \$48

Classic Tossed Caesar Salad, Tomato and Mozzarella Salad, Antipasto Salad with Marinated Artichokes, Mama's Eggplant Parmesan, Chicken Cacciatore, Sautéed Squash Medley, Garlic Bread, Dessert Display with Cannoli, Tiramisu and Cheesecake

Includes Iced Sun Tea and Lemonade

MEXI-CALI PRINCIPAL | \$50

Mexi-Cali Caesar with Cojtija Cheese, Pepitas, Crispy Tortillas and a Creamy Cilantro-Lime Dressing, Jicama and Cucumber Salad, Refried Pinto Beans, Mexican Rice, Pico de Gallo, Guacamole, Pickled Jalapeños, Radishes, Limes, Warm Flour Tortillas, Dulce de Leche, Cinnamon Churros, and your choice of two entrées:

- A. Sliced Carne Asada with Fresh Lime and Cilantro
- B. Yucatan Chicken with Achiote and California Citrus
- C. Traditional Pork Carnitas
- D. Sustainably-Sourced Salmon Calichi with Roasted Poblano Peppers and Crème Fraîche +\$6

Add Tortilla Soup +6

Includes Horchata and Iced Sun Tea



BOXED LUNCH

All Boxed Lunches include a Bag of Chips, Signature Pasta Salad, Whole Seasonal Fruit and a House Made Cookie.

MIGHTY CAESAR WRAP

Hearts of Romaine with Grilled Chicken Breast, Herb Croutons, Caesar Dressing and Reggiano Parmesan wrapped in a Flour Tortilla

WHOLE GRAIN & GREENS WRAP

Organic Baby Kale, Red Quinoa, Farro and Wheat Berries, Pepitas and Ricotta Salad

DIESTEL TURKEY & BRIE SANDWICH

Roasted Turkey, Cranberry Aioli, Pickled Onions and Crisp Lettuce on a Fresh Ciabatta Roll

\$37 per person

ITALIAN HOAGIE

Molinari Salami, Ham, Roasted Turkey, Provolone and Tapenade on a Fresh Ciabatta Roll

ROAST BEEF & SMOKED CHEDDAR SANDWICH

On a Brioche Roll with Red Onion Marmalade, Arugula and a Dijonnaise



LUNCH BEVERAGES

1 gallon of beverage equals 20 servings

ASSORTED SODAS: COCA-COLA® PRODUCTS | \$5 each

VOSS FLAVORED SPARKLING WATER: TANGERINE, LEMONGRASS OR LEMON CUCUMBER | \$5 each

BOTTLED STILL WATER | \$5 each

BOTTLED SPARKLING WATER | \$5 each

JUICE: ODWALLA® ORANGE, GRAPEFRUIT, CRANBERRY OR TOMATO | \$75 gallon

PEET'S GAIA ORGANIC BLEND® REGULAR OR DECAFFEINATED COFFEE | \$75 gallon

MIGHTY LEAF® ORGANIC HOT OR ICED TEA | \$75 gallon

HOT CHOCOLATE | \$75 gallon

HOT APPLE CIDER | \$75 gallon

LEMONADE OR ICED TEA | \$75 gallon

ARNOLD PALMER | \$75 gallon

SEASONAL INFUSED WATER | \$30 gallon

SPRING | SUMMER: Organic Cucumber-Lime

FALL | WINTER: California Citrus-Basil



RECEPTION HORS D'OEUVRES

CHILLED HORS D'OEUVRES

CURRY CHICKEN PHYLLO CUP | \$7 each

Apricots, Almonds and Aioli

MINI PRAWN & AVOCADO TACOS | \$8 each

Served with a Serrano Vinaigrette

AHI TUNA | \$9 each

Wakame Seaweed with Sriracha Tobiko and Wasabi Aioli on a Sesame Cracker

CRAB & AVOCADO TOAST | \$9 each

Served with Key Lime Radish and Smoked Paprika

PEPPERED BEEF CROSTINI | \$9 each

Horseradish, Pickled Onions and Crème Fraîche

PEAK SEASON BRUSCHETTA | \$7 each

Peak Season Bruschetta using Chef's Choice Seasonal Ingredients

SPRING: Fava Beans with Goat Cheese and Truffle Oil

SUMMER: Heirloom Tomato with Basil, Aged Balsamic and Extra Virgin Olive Oil

FALL | WINTER: Cypress Fog Humboldt Fog Cheese with Kumquat

SMOKED SALMON CANAPÉ | \$7 each

Sliced Lox on Toast Points with Dill Cream Cheese

HOT HORS D'OEUVRES

DUNGENESS CRAB CAKE | \$10 each

Served with a Lemon Tartar Sauce

KOREAN SHORT RIB SPOON | \$10 each

Sweet and Spicy with Galangal, Sesame and Pickled Chiles

BEEF EMPANADA | \$7 each

Served with Chipotle Aioli

TATAKI CHICKEN SKEWER | \$8 each

Served with a Peanut Sauce

PORK POT STICKERS | \$6 each

Served with a Ginger-Tamari Dipping Sauce

TRADITIONAL SPANAKOPITA | \$7 each

Greek Pie with Flaky Phyllo, Spinach and Feta Cheese

VEGETABLE SPRING ROLLS | \$6 each

Served with a Sweet Chili Sauce

PEAK SEASON TARTLETS | \$7 each

Peak Season Tartlets using Chef's Choice Seasonal Ingredients

SPRING | SUMMER: Fresh Fig and Goat Cheese

FALL | WINTER: Artichoke, Feta Cheese and Kalamata Olives



RECEPTION TABLE DISPLAYS

FRUITS DE MER | \$45

Pacific Oysters on the Half Shell, Dungeness Crab, Peel-and-Eat Shrimp, Ahi Tuna, Steamed PEI Mussels, Long Neck Clams

CHILLED PRAWNS | \$18

Sustainably-Sourced Prawns with Cocktail Sauce and Lemons

CALIFORNIA ANTIPASTO | \$19

Molinari of San Francisco Cured Meats and Local Dairy Cheeses with Roasted Peppers, Castroville Artichoke with Aioli, Country Olives, and Giardiniera, Fresh Baked Baguettes, Bella Farm Olive Oil and Aged Balsamic Vinegar

PEAK SEASON FRUITS | \$14

Selection of Seasonal Field and Orchard Fruits

PEAK SEASON VEGETABLE CRUDITÉS | \$13

Farmers Selection of Local Vegetables with French Onion Dip and Creamy Pesto

DOMESTIC AND IMPORTED CHEESES | \$15

Served with California Dried Fruits and Nuts, Gourmet Crackers and Crispy Baguette

PORTOLA SUSHI | \$23

Nigiri Sushi, California Rolls, Soy Sauce, Wasabi and Pickled Ginger

PORTOLA SLIDERS | \$23

Double Cheese Burger with Catsup, Li'l Chicken with Mayo, Pulled Pork BBQ with Slaw all served on Brioche Buns

HIBACHI GRILLED SKEWERS | \$31

Yakatori Chicken, Strip Steak, and Sweet Chili Shrimp Skewers served with Pork Fried Rice, Stir-Fried Bok Choy and Shitake Mushrooms and Yum Yum Sauce

PASTA FEED | \$21

Cheese Tortellini with Roasted Peppers and Pesto Cream, Bigollis's Seasonal Ravioli, Classic Pasta Bolognese and Fresh Baked Garlic Bread

EDIBLE DESSERT DISPLAYS

Inquire on Pricing

Interactive, Sweet Creations featuring Seasonal Produce from Central Coast Farms

SPRING | SUMMER: COKE FARM BERRY PATCH

Build-your-own Sundae from display which includes Edible Soil, Medallions Fresh and Chocolate Dipped Strawberries, bowls of Whipped Cream, Strawberry Sauce, and Sweet Reba's Strawberry Bushel Cake

FALL | WINTER: CENTRAL COAST CITRUS GROVE

Organic Varietals of California Citrus including: Meyer Lemons and Limes, Cara Cara, Blood, Valencia and Seville Oranges, Satsuma Mandarins, Clementines, Tangerines, Kumquats, Calamondin, Grapefruit, Pumelo, Kiwi, and Pomegranates all served with an array of Sweet Citrus Curds, Zabaglione and Chantilly Creams, Ginger Snap Cookies, Coconut Macaroons, Sweet Reba's Death by Chocolate Cake and Mini shells for build-your-own Pies

RECEPTION TABLE DISPLAYS & STATIONS

Stations served for two hours . \$100 / hour each additional hour. 25 person minimum.

TABLE DISPLAYS

OAXACA STREET TACOS | \$24

Carne Asada and Chipotle Chicken with Pico de Gallo, Guacamole, Queso Fresco, Pickled Jalapeños, Pickled Carrots, Sliced Limes and Warm Tortillas

THE BREWPUB | \$23

Signature Appetizers from Peter B's Brewpub: The Wing Man, Macho Nachos, Crispy Cheese Curds and Pretzel Bites

MARCO'S SWEET TREATS | \$21

Home Made Crisps, Pies, Tarts Cakes, Chocolate Creations and other Fun Treats Featuring Peak Season Fruits from the Central Coast

Please inquire regarding available items

SEASONAL MARKETPLACE WAGON \$26

Variety of Seasonal offerings for Fresh Salads and Ripe Fruits

SPRING | SUMMER: Classic Caesar Salad with Grilled Chicken Breast, Caprese Salad with Coke Farm Heirloom Tomatoes, Aged Balsamic, Arbequina Olive Oil and Buffalo Mozzarella, Swank Farm Asparagus with Crispy Shallots, 6 Minute Farm Egg and Banyuls Vinegar, Peak Season Melons with Arugula, Jamón Serrano and Smoked Paprika Dressing, Local Figs with Crispy Pancetta, Escarole, Vella Dry Jack Cheese and a Sherry Vinaigrette

FALL | WINTER: Classic Caesar with Grilled Chicken, California Citrus Salad with Organic Baby Lettuces, Marcona Almonds, Avocado and Shropshire Blue Cheese and an Orange Poppy Seed Dressing, Graffiti Cauliflower Steak with Spinach Romesco Sauce, Locally-Grown Beets with Green Olives, Schoch Aged Jack Cheese and a Meyer Lemon Dressing, and Pezzini Farm Artichokes with Aioli

CARVING STATIONS

WHOLE DIESTEL TURKEY | \$19

Served with Cranberry Relish and Mayo

PAJARO PASTURES BERKSHIRE PIG | \$20

Served with Slaw, Bama Sauce and Brioche Rolls

ROASTED STRIP LOIN | \$21

Served with Wild Mushrooms and Crispy Onions

HERB-CRUSTED PRIME RIB | \$25

Served with a Boursin Aioli, Au Jus and Fresh Horseradish

TOGARASHI SEARED AHI TUNA | \$26

Served with Asian Slaw, Wasabi Aioli and Dipping Sauces

CUSTOMIZE YOUR PLATED DINNER

PRICE INCLUDES THREE COURSES: STARTER, ENTRÉE AND DESSERT

Select one item from each course. Vegetarian option available upon request. Includes Rolls and Butter, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

COURSE ONE: DINNER STARTER

COURSE ONE OPTION INCLUDES A SEASONAL SALAD

SEASONAL SALAD

SPRING: Strawberry Fields Forever with Organic Strawberries, Ricotta Salata, Arugula, Almonds, Spring Onions, Goat Cheese Fritter and Aged Balsamic

SUMMER: Heirloom Tomato Salad with Burrata Cheese, Pickled Onion, Fried Capers, Jacob's Farm Basil and Aged Balsamic

FALL | WINTER: California Citrus Salad with Organic Baby Lettuces, Marcona Almonds, Avocado, Shropshire Blue Cheese and an Orange Poppy Seed Dressing

COURSE TWO: DINNER ENTRÉE

ENTRÉE INCLUDES CHOICE OF PROTEIN, SAUCE, SIDE AND SEASONAL VEGETABLE (Select one)

PROTEIN (Select one)

Please ask about creating a Combination Plate

8OZ HARRIS RANCH TENDERLOIN | \$87

12OZ HARRIS RANCH NEW YORK | \$85

14OZ HARRIS RANCH BONE-IN RIBEYE | \$90

16OZ HARRIS RANCH PORTERHOUSE | \$97

SONOMA RACK OF LAMB | \$99

CALIFORNIA CHICKEN BREAST | \$70

HERITAGE RANCH PORK CHOP | \$73

WILD KING SALMON | \$87

ALASKAN HALIBUT | \$89

FRESH LOCAL CATCH OF THE DAY | \$79

Please Inquire

SAUCE (Select one)

- A. Bordelaise Sauce
- B. Wild Mushroom Ragout
- C. Classic Béarnaise Sauce
- D. Green Peppercorn Sauce
- E. Chimichurri Sauce
- F. Horseradish Cream Sauce
- G. Creamy Dill Sauce
- H. Lemon Caper Sauce
- I. Martinelli's Chipotle-Cider Jus

SIDE (Select one)

- A. Whipped Yukon Gold Potatoes
- B. Au Gratin Potatoes
- C. Twice Baked Potato
- D. Creamy Polenta
- E. Jack n' Cheese Bake
- F. Basmati Rice Pilaf
- G. Herbed Fettuccine

SEASONAL VEGETABLE

Choice of one Seasonal Vegetable per available Seasonal Ingredients

SPRING: Coke Farm Asparagus **OR** Sauté of Peas and Rainbow Carrots

SUMMER: Haricot Verts with Crispy Shallots **OR** Creamed White Corn, Fava Bean and Pea Succotash with Fried Okra

FALL | WINTER: Creamed Leeks with Black Truffles **OR** Savoy Spinach Bake with Garlic and Pecorino Cheese



COURSE THREE: DESSERT

COURSE THREE INCLUDES ONE DESSERT *(Select one)*

RICOTTA CHEESECAKE

Served with Sicilian Style Preserved Lemon and a Seasonal Fruit Sauce

CHOCOLATE ESPRESSO TORTE

Served with Raspberry Coulis

PEAK SEASON FRUIT CRISP

Please Inquire

ENHANCEMENT

CREATE A FOUR COURSE MEAL WITH ONE OF OUR SECOND COURSE ENHANCEMENTS SERVED BEFORE THE ENTRÉE *(Optional)*

SEASONAL SOUPS | \$12

SPRING: Coke Farm Pea Soup with Crème Fraîche and California Red Abalone

SUMMER: Early Girl Tomato Bisque with Schoch Dairy Grilled Cheese

FALL | WINTER: Portola Signature Clam Chowder with Clams, Dungeness Crab, Grilled Artichoke and Smoked Bacon

GRILLED POLENTA | \$12

Served with Point Reyes Blue Cheese and French Butter Pears

HAMACHI CRUDO | \$14

Served with Watermelon Radish, Pickled Alba Mushrooms and a Serrano Chili Vinaigrette

HUDSEN VALLEY FOIE GRAS | \$17

Served on Brioche Toast with Wild Huckleberries and Sauce Verjus

PEAK SEASON RAVIOLIS | \$14

SPRING: Sweet Pea Ravioli with Coke Farm English Peas and Morels in a Chardonnay Sauce

SUMMER: Swank Farm Corn Ravioli with Summer Mushrooms and Truffle Essence

FALL | WINTER: Butternut Squash Ravioli with a Sage Beurre Noisette and Hazelnuts



DINNER BUFFETS

*All Dinner Buffets include Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.
\$15 per person fee for buffets with less than 25 people.*

SANTA MARIA COOKOUT | \$83

Peak Season Salad Bowl with Buttermilk Ranch and Creamy Red Wine Dressings
Santa Maria Style Strip Steak
Fresh Sustainable Catch with Citrus Barbeque Sauce
Warm Corn Tortillas, Rancho Gordo Heirloom Piquito Beans and Salsa Fresco
Fresh Chili's and Sliced Limes, Pickled Jalapeños, Carrots and Radishes
Grilled Coke Farm Vegetable Platter
Seasonal Fruit Shortcake with Whipped Cream

SPAGHETTI HILL | \$86

Classic Caesar Salad with Garlic Croutons, Shaved Parmesan and a Creamy Caesar Dressing
Quinoa Salad with Grilled Vegetables
Antipasti with California Cured Meats and Cheeses, Olives, Roasted Peppers and Giardiniera
Spinach and Ricotta Raviolis with Fresh Pesto
Chicken Parmesan with Sauce Pomodoro
Shrimp Scampi with Fusilli Pasta and Shaved Parmesan
Coke Farm Garden Vegetables and Creamy Polenta
Garlic Bread
Traditional Tiramisu and Cannoli's

MONTEREY FISHERMAN'S WHARF | \$98

Portola's Signature Clam Chowder
Baby Iceberg Lettuce with Applewood Bacon, Carrots, Red Onions and Point Reyes Blue Cheese Dressing
Grilled Castroville Artichokes with a Garlic Aioli
Sustainably-Sourced Salmon with Piccata Sauce and Fresh Lemon
Seafood Pasta with Scallops, Prawns and Mussels with Fresh Tomatoes, Jacob Farm Basil and a Sauvignon Blanc Sauce
Harris Ranch New York Strip Steak with a Green Peppercorn Sauce
Sauté of Garden Vegetables
Parsley Potatoes
Brioche Rolls
Classic New York Cheesecake with Seasonal Fruit Sauce

TASTE OF MONTEREY | \$160

Monterey Cioppino with Dungeness Crab, Prawns, Seasonal Fish, Bay Scallops, Mussels and Clams in a rich San Marzano Tomato Sauce
Wild King Salmon with a Seasonal Succotash, Fried Okra and Piquillo Pepper Relish
Local Sand Dabs with Broccoli de Cico, Basmati Rice, and a Picatta Sauce
Harris Ranch New York Strip Steak with Christopher Ranch Garlic Roll, Boursin Aioli and Fresh Horseradish Root
Made to Order Pupusa with Chili de Arbol Sauce, Crudite and Pajaro Pastures Suckling Pig
Seasonal Produce & Salads:

SPRING: Pezzini Farm Artichokes with Aioli, Peak Season Asparagus with Crispy Shallots, 6 Minute Farm Egg and Banyuls Vinegar, and our Strawberry Fields Forever Salad with Strawberries, Arugula, Little Gem Lettuce, Almonds, Spring Onion, Goat Cheese Fritter and an Aged Balsamic Dressing

SUMMER: Coke Farm Heirloom Tomato Salad with Aged Balsamic, Arbequina Olive Oil and Buffalo Mozzarella, Local Summer Figs with Crispy Pancetta, Escarole, Vella Dry Jack Cheese and a Sherry Vinaigrette, and Grilled Organic Peaches with Pepperpress, Endive, Toasted Pecans and a Champagne Vinaigrette

FALL | WINTER: Rodini Farm Brussels with Molinari Pancetta and Toasted Chestnuts, and our California Citrus Salad with Organic Baby Lettuces, Marcona Almonds, Avocado, Shropshire Blue Cheese and an Orange Poppy Seed Dressing





For over fifty years Harris Ranch has proudly produced local, California grown premium beef. Today we are recognized as one of the most trusted brands in the west. But great brands aren't born, they're built over a lifetime of hard work, dedicated leadership, and continual innovation. That's how a family name becomes a strong brand and a trusted company like Harris Ranch."

— JOHN C. HARRIS, CORPORATE CHAIRMAN/OWNER

CERTIFIED ORGANICS

MENU SELECTIONS



WE ARE PROUD TO OFFER A 100% ORGANIC MENU

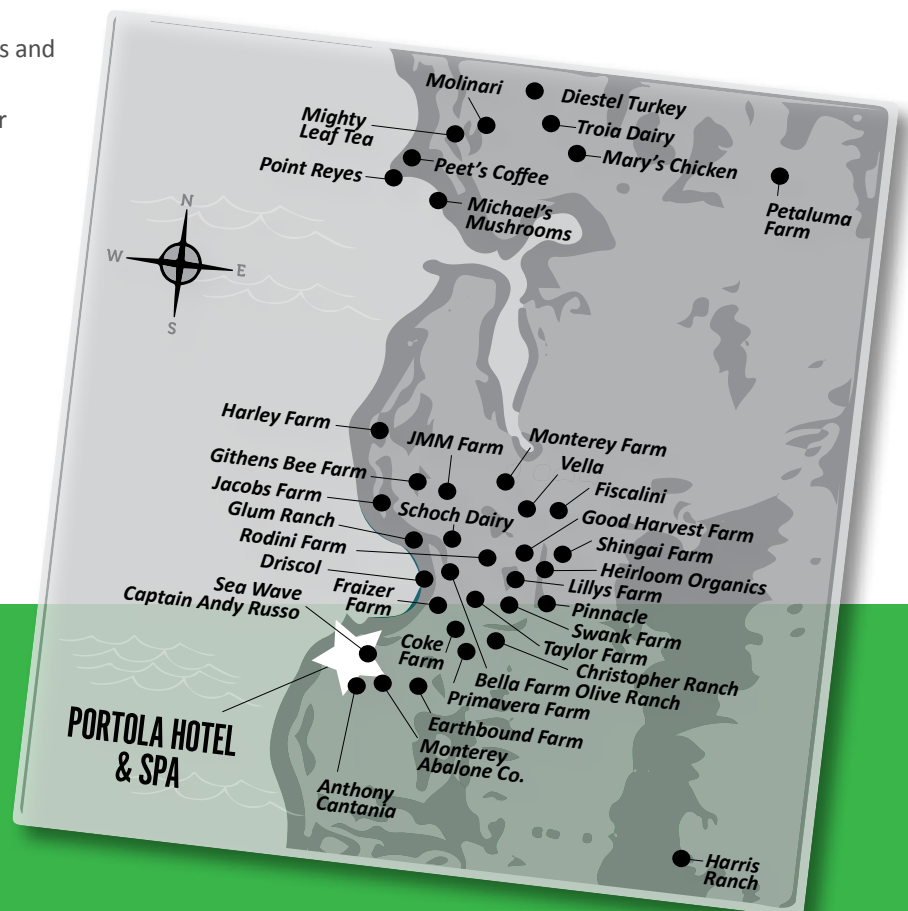
Portola prides itself in offering fresh, local, and sustainable ingredients from Monterey County and beyond. Take a journey, indulging in the freshest peak seasonal produce and meats from our Chef selected farms, artisans, and purveyors.*

ORGANIC MENU HIGHLIGHTS

- Clam Chowder is Monterey Bay Aquarium Seafood Watch® Approved
- Produce from the Tri-County Region within 50 miles of Portola Hotel & Spa
- California Grown Harris Ranch Beef is one of the most recognized brands on the West Coast for 50 years featuring grass raised, and grain finished minimally processed beef with no artificial ingredients
- Mary's Free-Range Chicken are provided the most humane lifestyle possible including a vegetarian only diet
- Local Dairies for artisan cheeses including Schoch Dairy, Fiscalini, Cypress Grove, Harley Farm, and Vella
 - o Schoch Dairy milks less than 80 purebred Holstein cows by a second generation dairyman and is one of only a few family dairies remaining in Monterey County
 - o Fiscalini is committed to taking care of their cows and believe a happy cow produces better milk
 - o Cypress Grove dairy model is endorsed as Humane Certified by the American Humane Association
 - o Harley Farms takes pride in their healthy animals and offering the highest quality milk
 - o Vella is an all-natural company and the first solar powered business in Sonoma

- Troia Dairy provides Milk, Cream, and Butter from their 'farm to table' food source
- Bella Farm's Extra Virgin Olive Oil is derived from handpicked olives that are cold-pressed within 24 hours of harvest to maintain the olives' exquisite flavors and health benefits
- Eggs from Glaum Ranch are 100% Cage Free and Organic from a family fresh farm committed to human, sustainable and environmentally sound family farming practices for over 80 years
- Gaia Organic Blend® Regular and Decaffeinated Coffee is living coffee that follows the cycle of the seasons, subtly changing throughout the year as exceptional crops of certified organic beans are harvested and introduced
- Mighty Leaf® Organic Hot Tea is committed to organic farming and sustainability supporting fair trade practices as a partner with Fair Trade USA program

* Seasonal selections are subject to change due to the seasonality of items and offerings.





CALIFORNIAN ORGANIC “WAKE UP CALL” BUFFET BREAKFAST

Certified Organic Breakfast includes Organic Juices, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, and Mighty Leaf® Organic Hot Tea.

MARY'S ORGANIC CHICKEN HASH

Mirepoix, Poached Eggs with Meyer Lemon Hollandaise, Roasted Potatoes with Christopher Ranch Garlic and Parsley Organic Breakfast Sausage

MORNING GLORY MUFFINS

ORGANIC YOGURT

California Dried Fruits and Nuts, Honey and Portola Made Granola

SEASONALLY INSPIRED FRITTATA

Organic Cage-Free Eggs

SPRING: Asparagus, Green Garlic and Goat Cheese

SUMMER: Heirloom Tomato Caprese with Fresh Mozzarella, Jacobs Farm Basil

FALL | WINTER: Castroville Artichokes with Savoy Spinach, Baby Leeks, and Gruyere Cheese

FRENCH TOAST BAKE

SPRING: Fresh Blueberry's, Ginger and Meyer Lemon Sabayon

SUMMER: Organic “Peaches and Cream” Balsamic Blackberries

FALL | WINTER: Braburn Apple and Cinnamon Swirl, Toasted Walnuts

PEAK SEASON ORGANIC FRUIT BOWL

SPRING: Organic Strawberries and Kiwi, Toasted Pecans, and Fresh Mint

SUMMER: Organic Melon “Patch” with Fresno Chilies, Agave, Sea Salt and Fresh Cilantro

FALL: Ancient Orchard French Butter Pears, California Walnut and Dried Cranberries

WINTER: Heirloom Oranges, Pomelo, Ruby Grapefruit, Pomegranate, Sunflower Seeds and Fresh Basil Syrup

\$62 per person

CALIFORNIA ORGANIC BUFFET LUNCH

Certified Organics Lunch Buffet includes Organic Rolls and Butter, Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

LUNCH ENTREES

(select two)

Includes Peak Season Vegetables-Sautéed and Roasted, Extra Virgin Olive Oil Smashed Potatoes with Fine Herbs and Crispy Shallots and Choice of Two Entrees

- A. Mary's Organic Chicken with Pacific Coast Wild Mushrooms
- B. Panorama Organic Grass Fed New York Strip Steak with a Green Peppercorn Sauce
- C. Sustainable Local Catch Meyer Lemon Emulsion
- D. Vegetarian option available upon request

SEASONAL SALADS

Organic Baby Lettuces with Peak Season Vegetables, Sherry Vinaigrette and Creamy Cider Dressing in addition to a Peak Season Selection

SPRING: Coke Farm Asparagus with Crispy Shallots, 6 minute Farm Egg, Banylus Vinaigrette

SUMMER: Coke Farm Heirloom Tomato's Peak Season Purple Cherokee, Brandy Wine, Marvel Stripe, Canary, Orange Blossom and Green Zebra, with a Balsamic Vinegar, Bella Farms Arbequina Artisan Extra Virgin Olive Oil, Fresh Mozzarella, Jacob's Farm Herbs de Provence

FALL | WINTER: Coke Farm Chicories with Ancient Orchard Citrus, Avocado, Blue Cheese, Creamy Poppy Seed Dressing

PEAK SEASON DESSERTS

Includes Portola Made Organic Granola Bars with Whole Peak Season Fruits

SPRING: Strawberry Rhubarb Crumble with Revival's Almond Ice Cream

SUMMER: Peak Season Stone Fruit's with Sabayon and Citrus Pound Cake

FALL | WINTER: Fuyu Persimmon and Hazelnut Pudding with Crème Anglaise

\$79 per person





ORGANIC AND SUSTAINABLE PLATED DINNER

PRICE INCLUDES THREE COURSES: STARTER, ENTRÉE AND DESSERT

Select one item from each course. Vegetarian option available upon request. Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

ORGANIC PEAK SEASON HORS D'OEUVRES | \$8 EACH

SPRING: Grilled Asparagus Crostini with Ricotta and Spring Onion Pesto

SUMMER: Caramelized Apricot Tart with Goat Cheese and Pistachios

FALL: Braeburn Apple shooter

WINTER: Peppered Jack and Beet Spoon

COURSE ONE: STARTER

COURSE ONE OPTION INCLUDES A SEASONAL SALAD OR SOUP *(select one)*

SEASONAL SALAD

SPRING: Strawberry Fields Forever Organic Strawberries with Arugula, Almonds, Spring Onions, Goat Cheese and Champagne Dressing OR Coke Farm Pea Soup with Brioche Croutons

SUMMER: Heirloom Tomato Salad, Fresh Mozzarella, Pickled Onions, Fried Capers, Jacob's Farm Basil and Balsamic Vinaigrette OR Early Girl Tomato Bisque with Mini Grilled Cheese

FALL | WINTER: Coke Farm Baby Lettuces with Chioggia, Forono and Gold Beets, Pickled Fennel and Watermelon Radish, Cara Cara Oranges and Sherry Vinaigrette OR Lilly's Farm Butternut Squash Soup with Toasted Pepitas, Crème Fraîche, Orange Oil

COURSE TWO: ENTRÉE

ENTRÉE INCLUDES AN ORGANIC AND SUSTAINABLE ENTRÉE *(select one)*

PANORAMA ORGANIC GRASS FED RIBEYE STEAK

SPRING | SUMMER: Haricots Verts with Crispy Shallots, Au Gratin Potatoes, Green Peppercorn Sauce

FALL | WINTER: Savoy Spinach Bake with Garlic Aged Cheese, Polenta Cake, Bordelaise Sauce

SUSTAINABLE CATCH

Please inquiry on projected local catch

SPRING | SUMMER: California Succotash with Creamed Corn, Fava Bean, Pea Piquillo Pepper Relish and Fried Okra

FALL | WINTER: Smashed Extra Virgin Olive Oil Potatoes, Meyer Lemon Emulsion

MARY'S FREE RANGE CHICKEN BREAST

SPRING | SUMMER: Peas and Carrots, Baked Potato Mash, Thyme infused Jus

FALL | WINTER: Broccoli Di Cicco, Creamy Polenta and Wild Mushroom Sauce

ORGANIC VEGETARIAN

SPRING | SUMMER: Portola Made Gnocchi with Pacific Coast Wild Mushrooms and Leeks with Truffle Essence

FALL | WINTER: Mama's Eggplant Parmesan, Sicilian Style; Layers of Fried Eggplant, Whole Milk Mozzarella Parmesan, Rich San Marzano Tomato Sauce

COURSE THREE: DESSERT

COURSE THREE INCLUDES ONE SEASONAL OFFERING

SPRING | SUMMER: Meyer Lemon Tart with Heirloom Citrus, Kiwi and Pomegranate with a Chantilly Cream

FALL | WINTER: Marco's Heirloom Carrot Cake with Toasted Walnuts and Sweet Cream Cheese Frosting

\$120 per person





CALIFORNIA CENTRAL COAST ORGANIC FEAST BUFFET

Certified Organic Buffet Dinner includes Peet's Gaia Organic Blend® Regular, Decaffeinated Coffee, Mighty Leaf® Organic Hot Tea, and Iced Sun Tea.

ORGANIC PASTURES & PACIFIC COAST SUSTAINABLE HARVEST *(select two)*

Includes Portola's Clam Chowder with Clams, Dungeness Crab, Grilled Artichoke Hearts, Bakers Bacon, Sourdough Croutons.

- A. Panorama Organic Grass Fed Ribeye Steak with Christopher Ranch Garlic and Blistered Peppers
- B. Pajaro Pastures Suckling Pig with Made to Order Pupusas with Chili de Arbol Sauce, Crudit 
- C. Pajaro Pastures Baby Lamb with Chimichurri, Charred Vegetables
- D. Mary's Free Range Chicken with Peter B's Brewpub's House Brewed Pilsner, Thyme, Meyer Lemon and Caraway
- E. Traditional Cioppino with Dungeness Crab, Prawns, Local Catch, Calamari, Mussels and Clams in a Rich San Marzano Tomato Sauce
- F. Monterey Bay Sand Dabs with Basmati Rice and Lemon-Caper Butter
- G. Wild King Salmon with Lentil du Puy
- H. Sea Wave's Calamari with Calabrian Peppers and Sweet Onions and Extra Virgin Olive Oil
- I. Trevor's California Red Abalone with Shaved Artichoke Hearts and Truffle Emulsion
- J. Wild California Halibut Poached with Bella Farms First Press Virgin Olive Oil
- K. Spot Prawns with Garlic, Parsley, Sauvignon Blanc, Butter and Grilled Baguette

ORGANIC FIELDS

SPRING: INCLUDES A FEATURED DISH, TWO SALADS, AND TWO SIDES

Featured Coke Farm First of the Season Asparagus with Crispy Shallots, 6 minute Farm Egg, Banylus Vinaigrette

Salad “Shades of Green” Salad” with Fiddle Head Ferns, Fava Beans, Aged Cheddar, Green Garlic Toast, Sorrel Dressing

Salad Baby Spring Lettuce with Breakfast Radish, Snap Peas, Pickled Ramp, Baby Fennel, Burrata and Smoked Paprika Dressing

Side Heirloom Organics’ Rainbow Carrots with Honey Soused with Cashews and Spicy Pepitas

Side Central Coast Succotash with English Peas and Morels, Spring Onion, Artichoke Hearts, Crème Fraiche and Early Vine Spring Shell Beans

SUMMER: INCLUDES A FEATURED DISH, DISPLAY, TWO SALADS, AND ONE SIDE

Featured Coke Farm Heirloom Tomatoes with Peak Season Purple Cherokee, Brandywine, Marvel Stripe, Canary, Orange Blossom and Green Zebra, with Justine’s The Brew Master’s Balsamic Vinegar, Bella Farm Arbequina Extra Virgin Olive Oil, Buffalo Mozzarella, Jacob’s Farm Herbs de Provence

Display Organic Melon Garden with Peak Season “Muskmelons,” Casaba, Piel de Sapo, Hami-Gua, Sherlyn, Crenshaw, Persian, Santa Claus, Gallia, Charentais, Honeydew and Watermelon with Organic Cured Meats

Salad Local Summer Figs with Escarole Hearts, Dry Jack, Pancetta, and Sherry Vinaigrette

Salad Grilled Organic Peaches with Peppercrest, Endive, Toasted Pecans and Champagne Vinaigrette

Side Central Coast Farmers “Chow Chow” with Creamed Corn, Sweet Peppers, Ron de Nice Zucchini, French Butter and Lima Beans, Sunburst Tomatoes, Pickled Chanterelles and Fried Okra

FALL | WINTER: INCLUDES A FEATURED DISH, TWO SALADS, AND TWO SIDES

Featured Coke Farm “Wonderland of Winter Squashes” with Peak Season Delicata, Green and Red, Kabocha, Butternut, Acorn, Spaghetti, Sweet Dumpling, Carnival, Blue Hubbard, Red Curi and Buttercup with Pomegranate and Poison Oak Honey

Salad Coke Farm Chicories with Fuyu Persimmons, Hazelnuts, Dry Jack and Champagne Vinaigrette

Salad Little Gem Lettuces with Ancient Orchard Citrus, Avocado, Aged Cheddar, Creamy Poppy Seed Dressing

Side Rodini Farm Brussel Sprouts with Smoked Ham Hock and Toasted Chestnuts

Side Coke Farm Baby White Turnips with Garlic, Chili Flakes, Cider Vinegar

ORGANIC DESSERTS

SPRING: Organic “Strawberry and Cream” with Angel Food Cake and Braga Orchard Almonds

SUMMER: Peak season Stone Fruit’s with Sabyonon and Citrus Pound Cake

FALL | WINTER: Braeburn Apple Cobbler with Revival’s Organic Vanilla Bean

\$220 per person



BEVERAGES

BAR

Call Drinks	\$11
Call Martini	\$12
Premium Drinks	\$14
Premium Martini	\$15
Cordials	\$12
House Wines Champagnes	\$11
Premium Wines Champagnes	\$13
Domestic Beer	\$8
Imported & Craft Beer	\$9
Soft Drinks & Still or Sparking Water	\$6
Alcohol Free Beer	\$6
William Tell Cider	\$13

HOSTED

CASH BARS

\$12
\$13
\$15
\$16
\$13
\$12
\$14
\$9
\$10
\$6
\$6
\$14

BEER & CIDER KEGS (pricing per keg)

Peter B's Brewpub Craft Beers - brewed in house 15.5 gallon keg	\$350
William Tell Hard Cider 5.2 gallon keg	\$200

CLASSIC & CUSTOM COCKTAILS

Signature Cocktails, Martinis & More	\$15
Tray passed, custom, seasonal cocktails designed to complement your event. One cocktail per person. Additional cocktails charged on consumption.	
Bartender fee per bar	\$200

HOSTED BAR PACKAGES

Domestic Beer & House Wines

First hour	\$17
Second hour	\$12
Each additional hour	\$12

Domestic Beer, House Wine, Call Brands & Cordials

First hour	\$27
Second hour	\$21
Each additional hour	\$12

Imported & Craft Beer, Premium Wines, Premium Brands & Cordials

First hour	\$29
Second hour	\$23
Each additional hour	\$13

All beverage packages are priced per person and charged based on guarantee or actual attendance, if higher.

SELECTIONS

CALL BRANDS

Tito's Vodka
Chivas Regal Scotch
Maker's Mark Bourbon
Captain Morgan Rum
Jose Cuervo Especial Tequila
Tanqueray Gin
Jack Daniels Whiskey
Hennessy VS Cognac

PREMIUM BRANDS

Grey Goose Vodka
Johnny Walker Black Scotch
Basil Hayden Bourbon
Sailor Jerry Rum
Bombay Sapphire Gin
Patron Silver Tequila
Jameson Whiskey
Courvoisier VSOP Cognac

CORDIALS

Amaretto de Saranno
Bailey's Irish Cream
Frangelico
Grand Marnier
Kahlua

BOTTLED BEER

Domestic
Budweiser & Coors Light
Imported
Heineken, Corona, & Stella Artois
Craft Beer
Firestone 805 & Lagunitas IPA

DRAFT BEER

Craft Beer (Groups of 100+)
Peter B's IPA
Peter B's Blonde

HOUSE WINES

10Span Chardonnay
Monterey County
10Span Pinot Noir
Monterey County
Noble Vines 337
Cabernet Sauvignon
San Joaquin County
Chandon Brut
Napa County

PREMIUM WINES

Summerland Chardonnay, Central Coast
Summerland Pinot Noir, Central Coast
Summerland Cabernet Sauvignon, Central Coast
Roederer Brut



BOTTLED WINE

CHARDONNAY

10 Span, Monterey	\$40
Summerland, Central Coast	\$50
Bernardus, Monterey	\$58
Talbott Sleepy Hollow, SLH	\$68
Chalk Hill, Sonoma	\$70
Mer Soleil, Monterey	\$82
Rombauer, Napa	\$91
Far Niente, Napa	\$120

PINOT NOIR

10 Span, Monterey	\$40
Joyce, Monterey	\$49
Summerland, Central Coast	\$60
Bernardus, Monterey	\$61
En Route, Russian River	\$79
Boekennoogen, Monterey	\$89
Goldeneye, Anderson Valley	\$110

OTHER WHITE VARIETALS

Justin Sauvignon Blanc, Central Coast	\$38
Noble Vines Pinot Grigio, Monterey	\$45
Fleur de Prairie Rose, France	\$47
Wente Riverback Riesling, Arroyo Seco	\$48
Folie a Duex Pinot Gris, Sonoma	\$49
Santa Margarita Pinot Grigio, Italy	\$60
Cakebread Sauvignon Blanc, Napa	\$65

OTHER RED VARIETALS

Joyce Syrah, Monterey	\$48
Ryder Estate Merlot, Monterey	\$56
Le P'tit Paysan Red Blend, Central Coast	\$65
Prisoner Red Blend, Napa	\$82
Duckhorn Merlot, Napa	\$90
Scheid, Reserve Claret, Monterey	\$98
Bernardus Marinus, Monterey	\$105

SPARKLING WINE & CHAMPAGNE

Ruffino, Prosecco, Italy	\$42
Chandon Brut, California	\$51
Roederer Brut, California	\$64
Piper Heidsieck Rose Brut, France	\$73
Schramsberg Blanc de Blanc, North Coast	\$80
Veuve Clicquot Yellow Label, France	\$95
Perrier-Jouët Grand Brut, France	\$110

CABERNET SAUVIGNON

Nobel Vines 337, San Joaquin County	\$40
Smith & Hook, Central Coast	\$50
Summerland, Central Coast	\$56
Justin, Paso Robles	\$65
Heller Estate, Monterey	\$70
Mondavi Oakville, Napa	\$79
Jordan, Sonoma	\$95

Contact your Catering Manager to order wines and for vintage information. A more extensive wine is available upon request. \$25 corkage fee for outside wines. Corkage is subject to tax and gratuity.



POLICIES AND INFORMATION

OUR MISSION The Portola Hotel & Spa is a proud member of the Monterey Bay Aquarium Seafood Watch® Program, we pride ourselves on offering some of the most eco-friendly, locally sourced and sustainable menu options from Monterey County, including award-winning wines and beers brewed on-site.

REDUCED WASTE CONFERENCE Confirm menu selections with your Catering & Conference Services Manager fourteen (14) days prior to conference start date to allow for proper selection and purchase of products.

MENU All Prices are subject to a service charge and applicable local taxes. Guarantee of Attendance is Required 72 hours (3 working days) prior to function. Otherwise the expected will become the guarantee.

OUTSIDE FOOD AND BEVERAGE The Portola Hotel & Spa must supply all food, liquor and beer. Hotel guests or attendees will not be permitted to bring any outside food or beverage into any hotel public space, banquet events or hospitality suites.

PRICES Due to market fluctuations, all prices are subject to change until ninety (90) days prior to the function when confirmed prices will be quoted. Prevailing sales tax and service charges will be added to the total cost of the function, when applicable. Please add \$35 labor charge to any function less than twenty-five (25) people. Additional service professionals are \$35 per hour.

REDUCTION IN GUEST COUNT Banquet space is booked based on group size and type of function. If a group reduces attendance by more than 25% of the original guarantee, the hotel reserves the right to adjust meeting room rental fee or reassign the group to a smaller meeting space.

MUSIC AND ENTERTAINMENT Our catering staff will be pleased to assist you with making arrangements for your reception or special event. Should you choose to make your own arrangements, a copy of the signed contract and proof of your vendor's liability insurance must be provided to the Catering Department in advance of the function. Should the volume from the musical groups, entertainment or public address systems create disturbances, the hotel reserves the right to request the volume be adjusted or discontinued. We require all entertainment programs be reviewed with your Catering Manager prior to contracting entertainment. No music is allowed after 11:00pm without approval.

SECURITY The Portola Hotel & Spa assumes no responsibility for loss or damage of materials or equipment left in the banquet rooms. Your Catering Manager can arrange for security for events when necessary and the charges will be posted to your account. The Portola Hotel & Spa reserves the right to exclude, refuse service or remove any and all objectionable persons from the function or its premises without liabilities.

MENU SELECTIONS Menu selections are requested a minimum of four (4) weeks prior to event.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.