

805-928-8000 x5793



# ROOM RENTAL

ROOM RENTAL INCLUDES USE OF VENUE SPACE, SET-UP, CLEAN-UP, SERVICE, TABLES, CHAIRS, CHINA, GLASSWARE, SILVERWARE, AND AVAILABLE IN-HOUSE LINENS

Room	Sq.Ft	Rounds	Theater	Classroom	Price
Enterprise Ballroom	4,026	320	380	188	\$1,800 FULL DAY \$1,400 HALF DAY
Enterprise B,C	2,046	100	100	50	\$1,200 FULL DAY \$900 HALF DAY
Columbia	1,050	50	60	40	\$900 FULL DAY \$600 HALF DAY
Challenger	920	40	60	35	\$900 FULL DAY \$600 HALF DAY
Atlantis & Discovery	468	30	30	15	\$450 FULL DAY \$ 350 HALF DAY

# ALL EVENTS MUST END AT 10:00PM. ADDITIONAL HOUR REQUIRES AN AFTER HOUR FEE OF \$300.00

SCREEN	\$20.00	DANCE FLOOR	\$300.00
LCD PROJECTOR & SCREEN	\$100.00	STAGE	\$100.00
PA SYSTEM	\$80.00	BARTENDER FEE	\$35/PER HOUR
PODIUM	\$30.00	BARTENDER SETUP FEE	\$250.00
EASEL	\$10.00	SECURITY	\$40/HOUR
MICROPHONE	\$20.00	CAKE CUTTING	\$1/PER SLICE
POWERSTRIPS, EXTENSION CORDS	\$10.00/EACH	24 HOUR CHANGE FEE	\$250.00
HDMI CORD	\$10.00		
FLIPCHART WITH MARKERS ADDITIONAL FLIPCHART	\$30.00 \$10.00		

# A LA CARTE ITEMS

FRESHLY BREWED REGULAR COFFEE URN UNLIMITED REFILLS	\$45/URN \$80.00	SEASONAL FRUIT CUP	\$4.00
		GREEK YOGURT	\$4.00
CARAFE OF COFFEE	\$30/CARAFE	ADD GRANOLA	\$1.00
UNLIMITED REFILLS	\$50.00		
		OLD FASHIONED OATMEAL	\$3.00
ASSORTED CHILLED JUICES	\$15/PITCHER		
UNLIMITED REFILLS	\$25.00	FRESH SALSA	\$3.00
		LARGE BOWL	\$25.00
JUICE DISPENSERS	\$40/DISPENSER		
UNLIMITED REFILLS	\$60.00	GUACAMOLE	\$5.00
		LARGE BOWL	AT MARKET PRICE
LEMONADE	\$15/PITCHER		
UNLIMITED REFILLS	\$25.00	BACON, HAM OR SAUSAGE ADD-ON	\$4/EACH
ASSORTED REGULAR & DIET SODAS	\$3/CAN	ASSORTED PASTRIES AND MUFFINS	\$24.00/DOZEN
		COOKIES AND BROWNIES	\$24.00/DOZEN
		BAGELS WITH CREAM CHEESE	\$28.00/DOZEN



# BREAKFAST

ALL BREAKFASTS INCLUDE WATER AND COFFEE
\*BUFFETS NOT AVAILABLE FOR GROUPS OF LESS THAN 30\*

### PLATED BREAKFAST

#### TRADITIONAL BREAKFAST | \$20/PERSON

- FLUFFY SCRAMBLED EGGS AND CHEESE
- CHOICE OF HASHBROWNS OR HOMESTYLE FRIED POTATOES
- CHOICE OF HAM, SAUSAGE OR BACON
- ASSORTED BREAD BASKET

#### HEALTHY BREAKFAST | \$19/PERSON

- SCRAMBLED EGG WHITES WITH SPINACH AND CHERRY TOMATOES
- AVOCADO
- CHOICE OF FRESH CUT-FRUIT OR YOGURT WITH GRANOLA

#### BREAKFAST SCRAMBLE | \$23/PERSON

- EGG SCRAMBLE WITH MIXED CHEESE, SPINACH, TOMATOES, AND MUSHROOMS
- CHOICE OF SAUSAGE, HAM OR BACON
- CHOICE OF HOMESTYLE FRIED POTATOES OR HASHBROWNS
- ASSORTED BREAD BASKET

## BREAKFAST BUFFETS

#### CONTINENTAL BREAKFAST | \$17/PERSON

- ASSORTED MUFFINS & DANISHES
- ASSORTED BREADS WITH JAMS & BUTTER
- ASSORTED JUICES
- SEASONAL FRESH FRUIT
- YOGURTS

#### THE CLASSIC BREAKFAST | \$25/PERSON

- ASSORTED PASTRIES AND MUFFINS
- ASSORTED BREADS WITH JAMS AND BUTTER
- ASSORTED JUICES
- SEASONAL FRESH FRUIT
- FLUFFY SCRAMBLED EGGS WITH MIXED CHEESE
- HOMESTYLE FRIED POTATOES
- CHOICE OF BACON OR SAUSAGE
- CHOICE OF PANCAKES OR FRENCH TOAST WITH WARM SYRUP

#### DELUXE AMERICAN | \$32/PERSON

- ASSORTED MUFFINS AND PASTRIES
- OMELETTE STATION WITH ASSORTED VEGGIES AND MEATS
- WAFFLE STATION WITH SYRUP, WHIPPED CREAM, AND STRAWBERRY TOPPING
- ASSORTED BREADS WITH JAMS AND BUTTER
- ASSORTED JUICES
- SLICED SEASONAL FRESH FRUIT
- FLUFFY SCRAMBLED EGGS
- HOMESTYLE FRIED POTATOES
- BACON AND SAUSAGE

# BREAK MENU

#### GOOD MORNING | \$18/PERSON

COFFEE, ICED TEA, HOT TEA, SCONES, FRUIT SKEWERS, ASSORTED JUICES

#### CARNAVAL | \$20/PERSON

MINI MILKSHAKES, CRACKER JACKS, LEMONADE, APPLE SLICES WITH CARAMEL, LIGHT NACHO

#### CHOCOLATE LOVERS | \$20/PERSON

COFFEE, CHOCOLATE COOKIES, CHOCOLATE BROWNIES, CHOCOLATE COVERED STRAWBERRIES AND PRETZEL

#### ENERGY | \$18/PERSON

COFFEE, GATORADE, PERRIER, RED BULL, BANANAS, NUTS, HUMMUS WITH CARROT AND CELERY STICKS

PRICING DOES NOT INCLUDE A 20% SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX ON ALL FOOD AND BEVERAGE.

ALL RADISSON SANTA MARIA PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE.



# LUNCH

\*BUFFETS NOT AVAILABLE FOR GROUPS OF LESS THAN 30\*

## LUNCH BUFFETS

#### SANTA MARIA BBQ | \$32/PERSON

- SANTA MARIA STYLE TRI-TIP

   ADD-ON CHICKEN \$5/PERSON
- PINQUITO BEANS
- MIXED GREEN SALAD
- HOMESTYLE SALSA
- YOUR CHOICE OF POTATO SALAD, COLE SLAW, FRUIT SALAD OR TORTELLINI SALAD
   ADD-ON SALAD \$3/PERSON

#### LAS FAJITAS | \$30/PERSON

- CHOICE OF BEEF OR CHICKEN
  - BOTH BEEF AND CHICKEN \$33/PERSON
  - SHRIMP FAJITAS \$4
- REFRIED BEANS
- SPANISH RICE
- CHOICE OF CORN OR FLOUR TORTILLAS
- FRESH MADE SALSA
- MIXED GREEN SALAD

#### DELI | \$28/PERSON

- WHEAT, SOURDOUGH AND RYE BREADS
- ROAST BEEF, TURKEY AND HAM
- CHEDDAR, AMERICAN AND SWISS
- LETTUCE
- TOMATO
- ONION
- PICKLES
- PEPPERONCINI
- MAYONAISE AND MUSTARD
- CHOICE OF POTATO SALAD, TORTELLINI SALAD, FRUIT SALAD OR COLE SLAW
   ADD ON SALAD \$3

## PLATED LUNCH

#### CENTRAL COAST CHICKEN | \$28/PERSON

- ROASTED GRILLED CHICKEN
- SEASONAL MIXED VEGETABLES
- YOUR CHOICE OF MASHED POTATOES, OR RICE PILAF
- INCLUDES BREAD ROLL AND BUTTER 
   ADD-ON MIXED GREEN SALAD \$3

#### FILET OF SALMON | \$32/PERSON

- SALMON WITH LEMON BEURRE BLANC SAUCE
- SEASONAL MIXED VEGETABLES
- CHOICE OF MASHED POTATOES OR WILD RICE
- INCLUDES BREAD ROLL AND BUTTER 
   ADD-ON MIXED GREEN SALAD \$3

#### SANTA MARIA BBQ | \$35/PERSON

- MARINATED TRI-TIP
- PINQUITO BEANS
- CHOICE OF ROASTED POTATOES OR MASHED POTATOES
- FRESH MADE SALSA
- GARLIC BREAD
  - ADD-ON MIXED GREEN SALAD \$3

## DESSERTS

PECAN PIE

PLATED: CHOOSE ONE STATION: CHOOSE TWO

ASSORTED COOKIES \$24/DOZEN

FUDGE BROWNIES \$24/DOZEN

CHEESECAKE \$5/PERSON

CHOCOLATE CAKE \$5/PERSON

CARAMEL APPLE PIE \$5/PERSON

\$5/PERSON

CARROT CAKE \$5/PERSON

PRICING DOES NOT INCLUDE A 20% SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX ON ALL FOOD AND BEVERAGE.

ALL RADISSON SANTA MARIA PRICING IS SUBJECT TO CHANGE WITHOUT NOTICE.



# HORS D'OEUVRES & APPETIZERS

# STATIONARY

ITEM	SERVES UP TO 25 GUESTS	SERVES UP TO 50 GUESTS	SERVES UP TO 100 GUESTS
FRESH MADE GUACAMOLE WITH CORN TORTILLA CHIPS, BEAN DIP, AND FRESH SALSA	\$75	\$150	\$260
VEGETABLE CRUDITE	\$80	\$200	\$300
ASSORTED CHEESES, GRAPES AND CRACKERS	\$75	\$225	\$320
FRESH CUT SEASONAL FRUIT	\$50	\$200	\$300
ANTIPASTO: SALAMI, BABY ARTICHOKES, PROSCIUTTO, ASIAGO, OLIVES	\$100	\$175	\$300
MEATBALLS IN MUSHROOM BURGUNDY SAUCE	\$75	\$150	\$250

# TRAY PASSED

ITEM	25 PIECES	50 PIECES	100 PIECES
SMOKED SALMON WITH CAPERS AND BLEU CHEESE	\$75	\$150	\$300
ASPARAGUS WRAPPED IN PROSCIUTTO	\$70	\$140	\$280
BACON WRAPPED DATES	\$70	\$140	\$280
BACON BLEU CHEESE STUFFED MUSHROOM CAPS	\$75	\$150	\$300
VEGETABLE POT STICKERS	\$75	\$150	\$300
JALAPENO POPPERS	\$70	\$140	\$280



# DINNER

ALL DINNERS INCLUDE WATER AND ICED TEA
\*NOT AVAILABLE FOR GROUPS OF LESS THAN 30\*

## DINNER BUFFETS

#### SANTA MARIA BBQ | \$42/PERSON

- SANTA MARIA STYLE TRI-TIP AND ROASTED GRILLED CHICKEN
- PINQUITO BEANS
- ROASTED POTATOES
- MIXED GREEN SALAD
- HOMESTYLE SALSA
- YOUR CHOICE OF TWO SALADS: POTATO SALAD, COLE SLAW, FRUIT SALAD OR TORTELLINI SALAD
  - ADD-ON SALAD \$3/PERSON

#### LAS FAJITAS | \$38/PERSON

- CHOICE OF TWO: STEAK, CHICKEN OR SHRIMP
  - ADD THIRD PROTEIN \$5
- REFRIED BEANS
- SPANISH RICE
- CHOICE OF CORN OR FLOUR TORTILLAS
- FRESH MADE SALSA
- MIXED GREEN SALAD
- CHOICE OF TWO SALADS: POTATO SALAD,
   COLE SLAW, FRUIT SALAD, OR TORTELLINI
   SALAD
  - ADDITIONAL SALAD \$3

#### BUILD YOUR OWN | \$48/PERSON

- CHOICE OF TWO ENTREES:
  - HAND CARVED PRIME RIB
  - ROASTED GRILLED CHICKEN
  - GRILLED SALMON
- SEASONAL MIXED VEGETABLE
- YOUR CHOICE OF GARLIC MASHED POTATOES, ROASTED POTATOES, RICE PILAF OR SCALLOPED POTATOES
- WARM DINNER ROLLS AND BUTTER
- MIXED GREEN SALAD
- CHOICE OF TWO SALADS: POTATO SALAD,
   COLE SLAW, FRUIT SALAD, OR TORTELLINI
   SALAD
  - ADDITIONAL SALAD \$3

### PLATED DINNER

#### TOP SIRLOIN | \$39/PERSON

- PEPPERED TOP SIRLOIN WITH PINOT NOIR DEMI GLAZE
- OVEN ROASTED SEASONED ASPARAGUS
- YOUR CHOICE OF MASHED POTATOES, ROASTED POTATOES, OR SCALLOPED POTATOES
- BREAD ROLLS AND BUTTER
- MIXED GREEN SALAD

#### FILET OF SALMON | \$37/PERSON

- SALMON WITH LEMON BEURRE BLANC SAUCE
- YOUR CHOICE OF BROCCOLI OR OVEN ROASTED SEASONED ASPARAGUS
- CHOICE OF RICE PILAF OR WILD RICE
- BREAD ROLLS AND BUTTER
- MIXED GREEN SALAD

#### CENTRAL COAST CHICKEN | \$35/PERSON

- ROASTED GRILLED CHICKEN
- CHOICE OF ROASTED POTATOES, MASHED POTATOES, SCALLOPED POTATOES, OR RICE PILAF
- BREAD ROLLS AND BUTTER
- MIXED GREEN SALAD

## DESSERTS

INCLUDED WITH ALL DINNERS

PLATED: CHOOSE ONE STATION: CHOOSE TWO

CHEESECAKE

CHOCOLATE CAKE

CARAMEL APPLE PIE

PECAN PIE

CARROT CAKE

# GENERAL INFORMATION

- ANY BOTTLE OF WINE, CHAMPAGNE, OR CIDER IS SUBJECT TO A \$11 CORKAGE FEE
- OUTSIDE CATERING IS PROHIBITED
- ALL SATURDAY EVENTS FOR THE BALLROOM REQUIRE A MINIMUM OF \$8000
- DEPOSITS ARE REQUIRED TO RESERVE SPACE. DEPOSITS AND CANCELLATION POLICIES ARE OUTLINED IN THE CONTRACT
- EARLY ACCESS TO THE BALLROOM IS ALLOWED UPON AVAILABILITY AND ONLY AFTER 5:00PM
- RENTAL OF BALLROOM BASED ON 7-HOUR PERIOD
- NO DATE, ROOM OR EVENT IS GUARANTEED UNTIL A SIGNED COPY OF THE AGREEMENT IS RECEIVED BY THE HOTEL.
- 90 DAY CANCELLATION POLICY FOR ENTERPRISE BALLROOM. DEPOSIT IS FULLY REFUNDABLE IF CANCELLED BY THIS DATE. DEPOSIT IS FORFEITED IF CANCELLED AFTER THIS DATE.
- 30 DAY CANCELLATION POLICY FOR DISCOVERY, CHALLENGER, AND ATLANTIS.
   DEPOSIT IS FULLY REFUNDABLE IF CANCELLED BY THIS DATE. DEPOSIT IS
   FORFEITED IF CANCELLED AFTER THIS DATE.
- BAR SETUP FEE INCLUDES THE SETUP AND TEARDOWN OF THE BAR.

# BANQUET BARS

- PRIVATE BARS ARE AVAILABLE.
- A \$250 BAR SETUP FEE APPLIES IF BAR SALES DO NOT EXCEED \$500.
- ALL HOSTED BARS ARE SUBJECT TO AN 20% SERVICE CHARGE.
- A \$250 ALCOHOL VIOLATION DESPOSIT IS REQUIRED AT TIME OF BOOKING AND IS FULLY REFUNDABLE IF NO OUTSIDE ALCOHOL IS IDENTIFIED
- ALCOHOL PURCHASED AT THE HOTEL MAY NOT BE TAKEN OFF THE PREMISES UNDER ANY CIRCUMSTANCES. IF AT ANY TIME DURING YOUR FUNCTION A MINOR IS CAUGHT WITH ALCOHOL, OR IT IS IMPLIED OR THERE IS VERBAL HARASSMENT FROM ANY OF YOUR GUESTS TOWARDS EMPLOYEES OR OTHER GUESTS, YOUR BAR AND/OR FUNCTION WILL BE SHUT DOWN. THE HOTEL RESERVES THE RIGHT TO SHUT DOWN YOUR BAR AND/OR FUNCTION AT ANY TIME