



Seasonal Catering Menus

2017-2018



**EMBASSY
SUITES**

by HILTON™

NAPA VALLEY

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Banquets and Catering

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Executive Meeting Package

Full-Day Beverage Package

Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas

~Mid-Morning Break~

(30 minute service)

Berry Scones, Croissants, Doughnuts,
~Specialty Baked Goods Alternate Seasonally~

~ Lunch Buffets ~ (Select One)

“Art of the Sandwich”

Taste of Florence

Journey through Mexico

Backyard Barbeque

~ Afternoon Break ~

(30 minute service)

A Variety of Sodas to include Coke, Diet Coke, Sprite

A Variety of Bottled Waters to include San Pellegrino Sparkling, Acqua Panna Still

(Select: Sweet or Savory)

SWEET

Fresh Baked Cookies

Brownies

Cupcakes

Whole Fresh Fruit

SAVORY

Cashews, Almonds, Pistachios

Terra Chips

Soft Pretzels

Whole Fresh Fruit

\$80.00 per person

ENHANCE YOUR MEETING WITH: Wireless Internet Connection in Meeting Room for
all attendees AND “Bring your own Projector” Screen Support Package

\$109.00 per person



Beverages

Beverage Packages

~Morning Beverage Break~

Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas

~Afternoon Beverage Break~

A Variety of Sodas to include Coke, Diet Coke, Sprite
A Variety of Bottled Waters to include San Pellegrino Sparkling, Acqua Panna Still

Full Day (8 hours)	\$28
Half Day (4 hours)	\$15

A La Carte

Starbucks Coffee or Decaffeinated Coffee	\$80 per gallon
TAZO Hot Tea	\$80 per gallon
Starbucks Hot Chocolate	\$80 per gallon
Freshly Brewed TAZO Iced Tea	\$80 per gallon
Orange or Cranberry Juice	\$60 per gallon
Fresh Squeezed Lemonade	\$60 per gallon

On Consumption

Assorted Sodas and Bottled Waters	\$5.00 each
Premium Bottled Waters	\$6.00 each
San Pellegrino Sparkling & Acqua Panna Still	
Assorted Bottled Iced Teas	\$6.00 each
Bottled Juices	\$6.00 each
Energy Drinks	\$8.00 each
Vitamin Water	\$8.00 each



A La Carte

New York Style Bagels and Cream Cheese	\$54 per dozen
Regular Croissants, Muffins & Scones	\$54 per dozen
Assorted Donuts	\$48 per dozen
Breakfast Breads	\$54 per dozen
Biscotti	\$54 per dozen
Assorted Freshly Baked Cookies	\$42 per dozen
Fudge Brownies	\$42 per dozen
Tangy Lemon Bars	\$48 per dozen
Assorted Cupcakes	\$48 per dozen
Individual Fresh Fruit Smoothies	\$36 per dozen
Assorted Individual Flavored Yogurts	\$48 per dozen
Yogurt and Berry Parfait	\$54 per dozen
Cubed Seasonal Fresh Fruit	\$54 per dozen
Fresh Seasonal Whole Fruit	\$48 per dozen
Artisan Chocolate Dipped Strawberries	\$60 per dozen
Assorted Premium Ice Cream Bars	\$48 per dozen
Assorted Candy Bars	\$48 per dozen
Individual Bags of Chips	\$42 per dozen
Individual Bags of Trail Mix	\$42 per dozen
Individual Bags of Pretzels	\$42 per dozen
Individual Bags of White Cheddar Popcorn	\$42 per dozen
Granola Bars	\$42 per dozen
Warm Jumbo Soft Pretzels, Assorted Mustards	\$48 per dozen
Clif Bars OR Power Bars	\$72 per dozen
Assorted Mixed Nuts	\$6 per person



Specialty Theme Breaks

(30 Minute Service)

AM Breaks include Starbucks Coffee, Decaf and Hot Tazo Teas

PM Breaks include Assorted Sodas and Bottled Waters

The Cookie Jar

Assorted Freshly Baked Cookies

Chocolate Macaroons, Fudge Brownies and Tangy Lemon Bars

Ice Cold Milk

\$22 per person

The Candy Bar

Assorted Candies in Mason Jars w/Individual Bags for a Custom Treat
Twizzlers, M&M's, Lollipops, Salt Water Taffy, Fun Size Candy Bars

\$24 per person

The Spa Break

Vegetable Crudités with Hummus and Pita Chips

Individual Yogurt Parfaits

Smoothie Shots

Dried Fruits & Nuts

\$26 per person

Build Your Own Break

Choice of Any Three Items

SWEET

The Donut Shop, Fun Size Candy Bars, Cookies, Brownies,
Lemon Bars, Cupcakes, Chocolate Macaroons

FRESH

Yogurt Parfaits, Seasonal Cubed Fruit and Berries, Fresh Whole Fruit,
Smoothie Shots, Vegetable Crudités, Hummus and Grilled Pita Wedges

SALTY

Bags of Trail Mix, Granola Bars, Soft Pretzels w/Mustard, White Cheddar Popcorn,
Bags of Potato Chips, Tortilla Chips w/ Salsa and Guacamole

\$28 per person



**EMBASSY
SUITES**
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Continental Breakfasts

Healthy Start

Fruit Smoothies
Blueberry Scones and Oat Bran Muffins

Yogurt with Granola
Honey, Walnuts, Berries

Fresh Orange and Cranberry Juice
Starbucks French Roast Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$32 per person

Napa Valley Continental

Fresh Baked Muffins, Scones, Doughnuts & Croissants
Sweet Butter and Marmalade

Seasonal Cubed Fresh Fruit
and Berries

Fresh Orange and Cranberry Juice
Starbucks French Roast Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$30 per person

Urbanite

New York Style Bagels with Cream Cheese

Smoked Salmon Platter
Red Onion, Capers, Scallions

Seasonal Fresh Fruit and Berries

Fresh Orange and Cranberry Juice
Starbucks French Roast Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$36 per person



Breakfast Buffets

Early Morning Harvest Buffet

Cubed Seasonal Fresh Fruit and Berries

Fresh Baked Muffins,
Scones & Croissants
Sweet Butter and Jams

Scrambled Eggs with Fresh Herbs,
Cheddar Cheese and Fresh Salsa
Neuske Smoked Bacon,
Chicken Apple Sausage,
Home Fried Potatoes

Fresh Orange and Cranberry Juice
Starbucks French Roast Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$40 per Person

Executive Plated Breakfast

Yogurt & Berry Parfait
Basket of Blueberry Muffins with Butter and Jam
Home Fried Potatoes

Select One:

Denver Scramble with Ham, Onions, Peppers
Eggs Benedict with Hollandaise Sauce
Blueberry Pancakes with Whipped Cream
Brioche French Toast with Strawberry Compote

Neuske Smoked Bacon & Chicken Apple Sausage

Fresh Orange and Cranberry Juice
Starbucks French Roast Coffee, Starbucks Verona
Decaffeinated Coffee, Assortment of Tazo Hot Teas

\$40 per Person



Essential Brunch

Assorted Breakfast Pastries

Seasonal Fruits and Berries Platter

Flaky Buttermilk Biscuits and Country Gravy

Brioche French Toast with Maple Syrup and Apple Compote

Eggs Benedict, Canadian Bacon, Creamy Hollandaise

Neuske Smoked Bacon & Chicken Apple Sausage

Roasted New Potatoes with Rosemary & Garlic

Steamed Seasonal Vegetables

Seasonal Fruit Tarts

Orange & Cranberry Juice

Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas

\$50 per person
(25 person minimum)

Brunch Enhancements

Carving Station (additional, per person)
(Please add \$150 Attendant Carving Fee per item)

Bone-In Maple Glazed Ham \$21.00
Whole Roasted Prime Rib \$25.00

Roasted Whole Turkey \$18.00
Herb Roasted Leg of Lamb \$20.00



Gourmet Box Lunches

Trio of Three Sandwiches
(an equal number will be made)
\$5 per person for each additional choice

Grilled Chicken Caesar Wrap
Tomato, Romaine, Caesar and Asiago
Tortilla Wrap

Smoked Turkey Breast, Neuske Bacon, Avocado
Ciabatta

Roast Beef, Havarti, Horseradish
Baguette

Cured Ham, Brie, Fig Jam
Baguette

Grilled Portobello, Zucchini, Roasted Red Peppers
Chenel Goat Cheese, Olive Tapenade
Focaccia

All Box Lunches include:

Orzo, Tomato, Cucumber, Feta Salad
Seasonal Whole Fruit
Gourmet Potato Chips
Bag of Sweet Treats
Bottled Water or Soda

\$45 per person



Three Course Plated Lunch

**Includes: Choice of One Starter, Two Entrée Selections
(plus a Vegetarian option) and Choice of One Dessert**

*All Plated Lunches include Locally Baked Bread and Sweet Butter
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas ~OR~ Freshly Brewed Tazo Iced Tea*

STARTERS

(Choice of One)

Local Napa Lettuces

Little Gem, Baby Kale, Arugula, Pecans, Tomatoes, Bleu Cheese,
Balsamic Vinaigrette

Crisp Romaine

Parmesan Cheese, Croutons
Cherry Tomatoes, Caesar Dressing

Little Gem Wedge

Bacon, Pickled Red Onions, Pt. Reyes
Bleu Cheese Dressing

Beet & Burrata Salad

Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette

PLATED DESSERTS

(Choice of One)

Seasonal Fruit Tart

Carrot Cake

Apple Cobbler

New York Style Cheesecake

Chocolate Truffle Cake

OR

Chef's Choice Dessert Buffet



Three Course Plated Lunch

ENTREES:

Seared Salmon

Blood Orange Beurre Blanc
Wild Rice and Napa Greens
\$50

Herb Crusted Frenched Chicken

Sage Cream
Rosemary Potatoes and Sautéed Kale
\$45

Grilled New York Steak

Potato Gratin, Brandy Mushroom
Sautéed Broccolini
\$50

Petite Bistro Filet

Green Peppercorn Demi, Garlic Mashed Potatoes
Balsamic Green Beans
\$50

Risotto

(Vegetarian upon request)
Seasonal Squash,
Prosciutto and Parmesan
\$40

Pappardelle Pasta

(Vegetarian)
Lemon Butter, Spinach
Shitake Mushrooms
\$40



Themed Lunch Buffets

~MINIMUM OF 15 GUESTS FOR ALL BUFFETS~

Art of the Sandwich Lunch Buffet

Seasonal Local Napa Lettuces
Little Gem, Baby Kale, Arugula, Pecans, Tomatoes,
Bleu Cheese, Balsamic Vinaigrette

Orzo, Tomato, Cucumber, Feta Salad

Any Trio: Artisan Sandwiches

Our artisan bread is locally sourced from Model Bakery, Napa CA

Cured Ham, Brie, Fig Jam
Baguette

Smoked Turkey Breast
Neuske Bacon, Avocado
Ciabatta

Grilled Eggplant and Portobello
Roasted Red Peppers,
Goat Cheese, Tapenade
Focaccia

Roast Beef, Havarti, Horseradish
Baguette

Roast Chicken, Celery, Cashews,
Grapes, Green Onions
Croissant

Salami, Provolone,
Sundried Tomato Tapenade
Sourdough

Country Olives and Dill Pickles

Whole Grain, Dijon Mustard and Mayonnaise

Gourmet Potato Chips

Assorted Freshly Baked Cookies

Freshly Brewed Tazo Iced Tea

\$55 per person



**EMBASSY
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Journey through Mexico Lunch Buffet

Little Gem, Roasted Corn, Black Beans, Red Peppers,
Tortilla, Cotija, Tequila Lime Dressing

Chipotle Chicken
Carne Asada

Fire-Roasted Corn Salsa
Guacamole, Queso Fresco, Crema, Romaine, Pico de Gallo

Flour/Corn Tortillas
Black Beans
Red Rice
Corn Tortilla Chips with Habanero Salsa

Fresh Mango Tarts
Churros con Chocolate

Freshly Brewed Tazo Iced Tea

\$55 per person

Backyard Barbeque Lunch Buffet

Iceberg Chop Salad with Olives, Bacon Crumbles, Peppers, Bleu Cheese and Onions
Arugula Salad with Apples, Celery, Walnuts, Dried Fruit, White Balsamic Vinaigrette

Cornbread with Honey Butter

Grilled Angus Burgers
Baby Back Ribs

Molasses Baked Beans
Seasonal Grilled Vegetables

Apple Cobbler with Whipped Cream

Freshly Brewed Tazo Iced Tea

\$55 per person

Vegetarian Options are Available upon Request



**EMBASSY
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Taste of Florence Lunch Buffet

Caesar

Romaine, Kale, Parmigiano-Reggiano

Beet & Burrata Salad

Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette

Italian Sausage

Sautéed Onions, Peppers

Rotisserie Chicken

Lemon Caper Sauce

Penne Pasta

Olive Oil, Garlic, and Parmigiano-Reggiano

Blue Lake Green Beans

Shallots, Neuske Bacon, Balsamic Glaze

Focaccia Bread

Olive Oil and Balsamic Vinegar

Seasonal Berries

with Amaretto Cream

Freshly Brewed Tazo Iced Tea

\$55 per person



Traveling Feast Food Stations

These stations are designed to be enjoyed in combination of 3-5 stations as the centerpiece of your event. They may be added individually to any dinner buffet, lunch buffet, or as a break with the Executive Meeting Package

Pub Night Crawl

Assorted Sliders
Choice of Burgers, Reuben's, Pulled Pork
Habanero Honey Chicken Wings
Pretzel Bites with Assorted Mustards
Brownie Bites
\$20 per person

Asian Fusion Station

Pork Pot Stickers
Vegetable Egg Rolls
Korean Baby Back Ribs
Ahi Poke with Wonton Chips
Fortune Cookies
\$20 per person

Tuscan Style Action Station

Three Pastas – Three Sauces
Tortellini, Penne, Linguini
Pesto, Alfredo, Marinara
Locally Baked Focaccia, Olive Oil and Balsamic Vinegar
Assorted Biscotti
\$20 per person

Taco Truck Stop

Carne Asada Tacos
Mahi Mahi Fish Tacos
Grilled Chicken Tacos
Guacamole, Pico de Gallo, Crema, Sliced Jalapenos,
Cilantro, Queso Fresco
Churros con Chocolate
\$20 per person

Pizza Station

Mediterranean Pizza
Pepperoni Pizza
Cheese Pizza
Italian Sausage Pizza
Mini Cannoli
\$20 per person

Small Bites Dessert Station

Chocolate Dipped Strawberries
Assorted Fruit Tarts
Assorted Cupcakes
Double Chocolate Brownies
\$20 per person

(Please add \$150 Chef Attendant Fee per Station as applicable)



Tray Passed Hors d'oeuvres *(priced per dozen pieces)*

Bruschetta with Fresh Mozzarella and Garden Tomatoes	\$42
Endive with Goat Cheese and Walnuts	\$42
Smoked Salmon Crostini's	\$54
Sesame Seared Ahi on Wonton Chips	\$60
Prosciutto & Melon	\$48
Boursin Stuffed Dates	\$48
Oysters on the Half Shell	\$60
Steamed Prawns with Cocktail	\$60
Mushroom Caps Stuffed with Bleu Cheese	\$42
Mini Quesadillas with Roast Peppers	\$42
Tomato Goat Cheese Tarts	\$42
Chicken Satay with Peanut Sauce	\$48
Sicilian Meat Balls alla Puttanesca	\$48
Spanakopita	\$48
Garden Vegetable Spring Rolls	\$48
Pork Pot Stickers with Sweet Thai Chile Sauce	\$48
Beef Kabobs	\$54
Mini Crab Cakes with Balsamic Glaze	\$60
Scallops Wrapped in Pancetta with Lemon Balsamic Syrup	\$60
Prawns Wrapped in Bacon	\$60
New Zealand Lamb Lollipops with Rosemary and Garlic	\$72

Hors d'oeuvres Displays *(priced per person)*

Crudités with Tzatziki and Bleu Cheese Dressing	\$12
Antipasto Grilled Vegetables, Country Olives, Sweet Peppers, Pepperoni, Salami, Fresh Mozzarella <i>(Locally Baked Breads and Crackers)</i>	\$18
Seasonal Fresh Fruit and Berries	\$14
Imported and Domestic Artisan Cheeses <i>(Locally Baked Breads and Crackers)</i>	\$14
Baked Brie en Croute with Seasonal Fruit Compote <i>(10 person minimum)</i> <i>(Locally Baked Breads and Crackers)</i>	\$10
Assorted Sushi Rolls with Pickled Ginger, Seaweed Salad	\$20
Smoked Salmon Display with Traditional Accompaniments	\$14



Carving Stations

*To be ordered in conjunction with our Buffets and Hors d'Oeuvres Stations
(Please add \$150 Attendant Carving Fee)*

Whole Roasted Prime Rib

Au Jus, Horseradish Cream,
Dijon Mustard, Petite Sour Rolls
(20 Guest Minimum)
\$25

Roasted Tenderloin of Beef

Au Jus, Horseradish Cream,
Dijon Mustard, Petite Sour Rolls
(20 Guest Minimum)
\$30

Bone-In Maple Glazed Ham

Apple Chutney and Honey Mustard,
Petite Whole Wheat Rolls
(20 Guest Minimum)
\$21

Lemon Sage Roasted Whole Turkey

Cranberry Chutney, Pan Gravy,
Petite Whole Wheat Rolls
(25 Guest Minimum)
\$18

Herb Roasted Leg of Lamb

Thyme Jus, Petite Sourdough Rolls
(20 Guest Minimum)
\$20

Whole Grilled Salmon

Lemon Herb Butter
(15 Guest Minimum)
\$16



Wine, Beer and Spirits

We offer Professional Beverage Service from our Fully Stocked Portable Bars. A Selection of Bottled Wines, Sparkling Wines and Customized Bars are Available.

Note that we require a 7-day notice for all bar services.

Hosted (Open) Bar and No-Host (Cash) Bar

Please note that prices on Hosted Bars do not include applicable sales taxes and taxable service charge. One bartender per 100 guests will be provided with a \$150 service fee.

<u>Bar Prices:</u>	<u>Hosted Open Bar</u>	<u>No-Host Cash Bar</u>
Call and Premium Mixed Cocktails	\$14	\$15
House Wine, by the Glass	\$10	\$11
Premium House Wine, by the Glass		
Hess Chardonnay & Cabernet	\$14	\$15
Domestic Beer, by the Bottle	\$6	\$7
Imported & Microbrew Beer,		
by the Bottle	\$8	\$9
Soda and Mineral Water	\$5	\$5
Juice	\$5	\$5

HOSTED BAR PACKAGES & SIGNATURE COCKTAILS

We are delighted to provide a custom bar and mix the perfect cocktails for your group.

Our bar packages are priced per person per hour, with a sliding scale.

Please let us know if you have a favorite beverage you do not see on our list or a Signature Cocktail you would like featured at your Event.

Beer and Wine Hosted Bar

Includes domestic, imported and craft beers, house wine, assorted sodas and mineral waters

\$15 per person, per hour (First two hours)

(Each additional hour is \$10.00 per person, per hour, up to 4 total hours)

Call and Premium Hosted Bar

Includes call and premium liquors drinks, domestic and imported and craft beers, Premium house wine and assorted sodas and mineral waters

\$20 per person, per hour (First two hours)

(Each additional hour is \$15.00 per person, per hour, up to 4 total hours)



Three Course Plated Dinners

**Includes: Choice of One Starter, Two Entrée Selections
(plus a Vegetarian option) and Choice of One Dessert**

*All Plated Dinners include Locally Baked Bread and Sweet Butter
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas*

STARTERS

(Choice of One)

Baby Greens

Strawberries, Pecans, Feta Cheese,
White Balsamic Vinaigrette

Crisp Romaine

Parmesan Cheese, Croutons
Cherry Tomatoes, Caesar Dressing

Little Gem Wedge

Bacon, Pickled Red Onions, Pt. Reyes
Bleu Cheese Dressing

Beet & Burrata Salad

Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette

Plated Desserts

(Choice of One)

New York Cheesecake with Fresh Seasonal Berries

Chocolate Truffle Cake

Fresh Pear Tart

Lemon Raspberry Torte

Chocolate Lava Cake with Vanilla Bean Ice Cream

OR

Chef's Choice Dessert Buffet



ENTREES

Served With Chefs Choice of Seasonal Accompaniments

Mixed Grill Duo

Choice of two entrees:

(same selection for the entire party)

\$75

Land

Herb Crusted Chicken
Filet Mignon
Rack of Lamb
Duck Breast

Sea

Pancetta Crab Stuffed Shrimp
Grilled Salmon
Sea Bass
Seared Scallops

Seared Salmon

Meyer Lemon Butter
\$65

Herb Crusted Frenched Chicken

Sage Cream,
Rosemary Potatoes and Kale
\$60

Chicken Florentine

Spinach, Mushrooms, Prosciutto,
Provolone & Lemon Butter
\$60

Vegetable Napoleon

(vegetarian)

Portobello Mushroom, Eggplant,
Zucchini, Roast Peppers,
Melted Mozzarella
\$55

New York Steak

Brandy Mushroom Sauce
\$70

Filet Mignon

Green Pepper Corn Demi
\$75

Bacon Wrapped Pork Tenderloin

Apple Ginger Chutney
\$65

Risotto

(Vegetarian upon request)

Fresh Seasonal Vegetables
Prosciutto and Parmesan
\$55



Buffet Dinners

*All Buffet Dinners include Locally Baked Bread and Sweet Butter
Starbucks French Roast Coffee, Starbucks Verona Decaffeinated Coffee
An Assortment of Tazo Hot Teas*

(25 person minimum)

Custom Dinner Buffet

Choice of Two Salads:

Little Gem, Baby Kale, Arugula, Pecans, Tomatoes, Bleu Cheese, Balsamic Vinaigrette
Iceberg Chop Salad with Olives, Bacon Crumbles, Peppers, Bleu Cheese and Onions
Classic Caesar with Croutons, Asiago and Cherry Tomatoes
Beet & Burrata Salad, Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette
Orzo, Tomato, Cucumber, Feta Salad

Choice of Three Entrees:

Roasted Tri Tip with Green Peppercorn Demi
Bacon Wrapped Pork Tenderloin
Roasted Herb Crusted Frenched Chicken Breast
Stuffed Chicken Florentine
Roasted Salmon with Blood Orange Beurre Blanc
Sea Bass with Meyer Lemon Butter

Choice of Two Accompaniments:

Rosemary Roasted New Red Potatoes
Roasted Garlic Mashed Potatoes
Fettuccini Alfredo
Linguini with Marinara
Blue Lake Green Beans, Shallots, Neuske Bacon
Baby Carrots and Broccolini
Roasted Brussel Sprouts
Grilled Seasonal Vegetables, Balsamic Glaze

\$85 per person



**EMBASSY
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Stroll Through Wine Country Dinner Buffet

Fresh Baked Rolls from Model Bakery

Napa Seasonal Greens

Strawberries, Pecans, Feta Cheese, White Balsamic Vinaigrette

Beet & Burrata Salad

Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette

Flatiron Steak

Chimichurri Sauce

Rotisserie Chicken

Rosemary and Sea Salt

Seared Salmon

Blood Orange Beurre Blanc

Rosemary Roasted New Red Potatoes

Sautéed Napa Greens

Apple and Pear Tarts

\$75 per Person

Backyard Barbeque Dinner Buffet

Iceberg Chop Salad with Olives, Bacon Crumbles, Peppers, Bleu Cheese and Onions

Orzo, Tomato, Cucumber, Feta Salad

Cornbread with Honey Butter

BBQ Baby Back Ribs

Grilled Sausages

Barbequed Chicken

Baked Potatoes with Toppings

Blue Lake Green Beans, Shallots, Neuske Bacon

Apple Cobbler with Warm Caramel Sauce

\$70 per Person

Vegetarian Options are Available upon Request



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Taste of Florence Dinner Buffet

Caesar

Romaine, Kale, Parmigiano-Reggiano

Beet & Burrata Salad

Fennel, Arugula, Candied Pecans, Vanilla Vinaigrette

Italian Sausage

Sautéed Onions, Peppers

Rotisserie Chicken

Lemon Caper Sauce

Fettuccini Alfredo and Penne Marinara

Parmigiano-Reggiano

Grilled Seasonal Vegetables with Balsamic Glaze

Focaccia Bread

Olive Oil and Balsamic Vinegar

Tiramisu

Seasonal Berries with Amaretto Cream

\$70 per person

Journey through Mexico Dinner Buffet

Little Gem, Roasted Corn, Red Peppers,
Tortilla, Black Beans, Cotija, Tequila Lime Dressing

Pork Loin Salsa Verde

Chipotle Chicken

Carne Asada

Fire-Roasted Corn Salsa

Guacamole, Queso Fresco, Crema, Romaine, Pico de Gallo
Flour/Corn Tortillas

Black Beans and Red Rice

Corn Tortilla Chips with Habanero Salsa

Mango Tarts

Tres Leches Cake

\$70 per Person



Catering Policies

ASSIGNMENT/CONFIRMATION OF FUNCTION SPACE: Please contact the Hotel at least one month before your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, Banquet Event Orders ("BEO") will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned prior to the event and will serve as a part of this agreement. The Hotel reserves the right to assign another room for your function in the event that room originally designated for such function shall become unavailable or inappropriate in the hotel's sole opinion. You agree to confirm with us the assigned function space before printing any materials listing specific meeting or function locations.

GUARANTEE OF ANTICIPATED REVENUE: At least 72 hours (three business days) before your event, you must inform us, in writing, of the exact number of people who will attend your event. This number will not be subject to any further reduction after the guarantee has been given. If the event is held, but the Hotel does not realize the total revenue anticipated from your event, you agree to pay performance damages. The damages owed will be the amount necessary for the Hotel to receive no less than 80% of the total anticipated revenue from your event. You will be charged based on the event guarantee that you give us or the anticipated revenue indicated at the time you signed this agreement, whichever is greater. We will not undertake to serve more than 3% more than this guaranteed minimum.

MENU SELECTION: When planning your menu we suggest selecting a common main course, however, you may offer a choice of main course options if the following guidelines have been met: A maximum of two main courses options, plus a vegetarian alternative, may be offered. The catering department must be provided with an exact breakdown of the two main courses selected no later than ten (10) days prior to the event. The higher-priced main course will prevail for both meal selections. All additional courses (appetizers, salad, and dessert) must be pre-selected. Entrée selections must be indicated to us at each place setting with a pre-set place card provided by you that includes a symbol indicating the main course. For groups of less than 15 persons, a limited menu will be provided.

All food and beverage purchased from the hotel must be consumed during the function and may not be taken from the premise by the client or invited guests. Exception to this policy must be made in writing to the hotel 14 days prior to event. Handling charges may apply.

LABOR CHARGE: If the guaranteed number for your event is less than twenty (20) persons, we will add a \$100.00 labor charge to your account. This will be used to cover our costs of the event and will not be distributed as a service charge or gratuity to our employees working at your event.

OVERTIME: You agree to begin your event promptly at the scheduled start time and agree to have your guests, invitees and other persons vacate the designated event space at the end time indicated on the final EO. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with these regulations.

PRICE INCREASES: Prices on the enclosed menus are subject to change, but will be confirmed ninety (90) days prior to your event. There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices. Alternatively, we, at our option, may in such event make reasonable substitutions in menus and you agree to accept such substitutions.

SET UP CHARGES. The Embassy Suites Napa Valley will provide executive set (note pads, pens, pitchers of ice water, glasses and hard candy) in all meeting rooms. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Hotel costs and additional labor. If equipment is necessary that exceeds Hotel's inventory, then you agree to pay for the cost of renting this additional equipment. You agree to indemnify us for any damage caused to any Hotel property as a result of drayage related to your event, whether caused by you, your agents, employees, contractors, or agents.

OUTSIDE FOOD AND BEVERAGE: Embassy Suites Napa Valley is the sole provider of food and beverage for all meeting/banquet events. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A Hold Harmless Agreement and Liability Insurance are required if food or beverage products not purchased and served by Hotel staff are brought in for consumption by your guests. Service fees will apply to any outside food or beverage served in our function space regardless if Hotel labor is required. Due to state law, you may not bring into the Hotel alcoholic beverages.

AUDIO VISUAL: Our full service Audio Visual Department is available to assist you during your event and is the exclusive provider of audio/visual equipment and rental for the Hotel. Should you wish to bring in your own audio visual equipment, your master account will be charged 20% of the equipment rental price. You agree to follow the hotel policies for setting up your equipment and will need to contact our audio/visual department 14 days prior to your event. Should you require assistance from our on-site technician during your event, a \$75.00 labor fee per hour will be charged to your master account.



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DISPLAYS AND DECORATIONS: All displays and/or decorations will be subject to our prior written approval and we reserve the right to contract and charge for Hotel staff to provide the labor for any installations or removals of such. We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance other than those provided by the Hotel. Any damage to the hotel will be charged to your master account.

DELIVERIES: Arrangements for delivery of packages should be made through the catering office. Receiving, handling and shipping charges may apply. No COD packages will be accepted. A storage fee of \$25.00 per parcel per day will be charged for all parcels that are delivered more than three (3) days prior to your event. The Hotel policies on safe package handling are based on advice from the United States Postal Service (USPS) and the federal Centers for Disease Control and Prevention (CDC).

All packages for your program must be labeled as follows:

Embassy Suites Napa Valley

Group Name and Event Dates

Attention: *Your on-site contact's name*

1075 California Blvd.,

Napa, CA 94559

SECURITY: If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide, at your expense, security personnel supplied by a reputable licensed guard or security agency doing business in the city or county in which we are located, which agency will be subject to our prior approval. Such security personnel may not carry weapons.

PROMOTIONAL CONSIDERATIONS: We have the right to review and approve any advertisements or promotional materials in connection with your function which specifically reference the Embassy Suites name or logo. Embassy does not offer or accept any terms or conditions which provide commissions, rebates, or other forms of compensation related to revenue for food, beverage, room or equipment rental.

OUTSIDE CONTRACTORS/VENDORS: Upon contracting with Embassy Suites Napa Valley, we will provide a complete referral list of approved outside contractors/vendors who may assist you with flowers, photography, music, transportation and cakes. If you prefer, you may make arrangements with your own outside contractor(s). Embassy Suites Napa Valley reserves the right to approve or refuse any outside contractor.

MUSIC: All musicians must be appropriate, including proper attire and behavior, and willing to comply with the Hotel's standards. All amplified music must be contained indoors and must conclude by 12:00am Friday & Saturdays and by 10:00pm Sunday through Thursday.

AUXILIARY AIDS: The Hotel represents and you acknowledge that the Hotel facilities being rented for you including guest rooms, common areas and transportation services will be in compliance with our public accommodation requirements under the Americans With Disabilities Act. You agree that you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space at least two weeks prior to your event. You agree to pay all charges associated with the provision of such aids by the Hotel.