

Discover Something Different

Inspired by locale

AT HOTEL PARADOX



event menus

PARADOX

AUTOGRAPH COLLECTION®
HOTELS



Picture yourself in **Santa Cruz**, surrounded by mountainous Redwood forest, deep blue ocean, and rolling farmlands. The abundance of this region is the foundation of our menu. Savor the flavor of the region and season.

Savor Santa Cruz

Inspired by the bounty of our region, these special event menus utilize locally-sourced ingredients in celebration of community, sustainability and flavor. Below is a small sampling of the regional farmers, ranchers and purveyors we support:

Baker's Bacon

Coast Produce Watsonville

Common Roots Farm

Corral de Tierra Ranch

Dirty Girl Produce

Driscoll's

Far West Fungi

Field Fresh Farms

Fogline Farms

Giant Berry Farms

Glaum Egg Ranch

Greenleaf

Happy Boy Farm

JAYLEAF Organics

Martinelli's

Niman Ranch

Verve Coffee

Santa Cruz Balsamics

Santa Cruz Bee Company

Sumano's Bakery

Rodoni Farms

TABLE OF CONTENTS



<u>Breakfast</u>	4
<u>Lunch</u>	7
<u>Snacks</u>	17
<u>Reception</u>	19
<u>Bar</u>	22
<u>Dinner</u>	23
<u>Late Night</u>	26
<u>Planning Guide</u>	27
<u>Contact Us</u>	31



BUILD YOUR OWN BREAKFAST BUFFET

CONTINENTAL \$28

Sliced Seasonal Fruits + Berries
Assorted Pastries, Croissants, Sweet Butter + Preserves
Orange Juice, Coffee, Assortment of Hot Tea

Simple Enhancements +\$5 per guest each additional item

Bagels with Cream Cheese, Hummus, Cucumbers
Oatmeal with Brown Sugar, Dried Fruit, Nuts, Assorted Cereals, Milk
Parfait Station with Greek Yogurt, Granola, Local Honey
Country Herb Potatoes with Peppers + Onions
Organic Soft Scrambled Eggs
Pancakes with Seasonal Berries and Maple Syrup

Elevated Enhancements +\$8 per guest each additional item

Assortment of Local's Favorite Ferrell's Santa Cruz Donuts
Applewood Smoked Bacon and Breakfast Sausage
Smoked Salmon Lox, Hard-Boiled Egg, Red Onion, Capers
Avocado on Rustic Toast, Cherry Tomato, Shaved Radish, Pickled Shallot, Everything Spice
Seasonal Fresh Fruit Smoothies
Breakfast Burritos with Egg, Potato, Bacon, Roast Peppers, Kale
Egg White Frittata, Wild Mushrooms, Tomato, Spinach, Cotija, Salsa, Sour Cream

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 15 guests. Enhancements shall be ordered for the entire group and are only available with service of continental or brunch buffet. Prices based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.

HOT + HEARTY BRUNCH BUFFET

SANTA CRUZ BRUNCH \$55

Sliced Seasonal Fruits + Berries

Assorted Pastries, Croissants, Sweet Butter + Preserves

Parfait Station with Greek Yogurt, Granola + Local Honey

Egg White Frittata, Wild Mushrooms, Tomato, Spinach, Cotija

Roasted Potatoes with Sweet Peppers

Pancakes with Seasonal Berries and Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

Orange Juice, Coffee, Assortment of Hot Tea

Displayed Enhancements +\$10 per guest each additional item

Artisanal Charcuterie + Cheese

Duet of Salads (select two from buffet salad selections, page 7)

Lemon + Rosemary Salmon with Grilled Asparagus

Herb Grilled Chicken Breast with Wild Rice Pilaf

Chilled Jumbo Shrimp Cocktail

Miniature Desserts

Corralitos Ham Carving Station*

*Requires Chef or Bar Attendant at \$150 per 50 guests

Live Action Enhancements* +\$15 per guest each item

*Requires Chef or Bar Attendant at \$150 per 50 guests

Made-to-Order Eggs + Omelet Station

Bloody Mary Bar

Mimosas Made-Your-Way Station

Oyster Bar**

**Requires minimum order for 50 guests

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 25 guests. Enhancements shall be ordered for the entire group and are only available with service of brunch buffet. Prices based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.



PLATED BREAKFAST

Served with orange juice and coffee. Preselection of entrée required for each guest, up to two selections total for the entire party. Final entree counts due four business days prior to the event.

LEMON RICOTTA PANCAKES \$35

Seasonal Fruits, Maple Syrup, Powdered Sugar

AVOCADO TOAST \$35

Sumano's Whole Grain, Cherry Tomato, Shaved Radish, Pickled Shallot, Everything Spice

LOCAL FRITTATA \$35

Zucchini, Tomato, Mushroom, Spinach, Cotija, Salsa, Sour Cream, Served with Potatoes

CRUZ CLASSIC \$35

Soft Scrambled Eggs with Herbs, Bacon, Country Potatoes, Sliced Fresh Fruit

Enhancements +\$4 per guest each additional item

Bacon or Breakfast Sausage

Seasonal Fresh Fruit Smoothies

Ferrell's Santa Cruz Donuts (Famously Local), Served Family-Style, One Platter Per Table

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Enhancements shall be ordered for the entire group and are only available when accompanied with the service of a plated breakfast.





DELI LUNCH

SALAD AND SANDWICH LUNCH \$45

Served with iced tea. Add hot soup for +\$4/guest.

SALAD (SELECT TWO)

FARM SALAD baby greens, shaved fennel, seasonal berries, oranges, flowers

CAESAR SALAD romaine, parmesan, lemon, garlic croutons

ICEBERG WEDGE bacon, cherry tomato, cucumber, blue cheese

BEET SALAD arugula, goat cheese, oranges, toasted hazelnuts

STRAWBERRY SPINACH SALAD strawberries, blueberries, flowers, balsamic reduction

MARBLE POTATO SALAD celery, green onions, pickles, cheddar, aioli

PASTA SALAD penne, tomatoes, red onion, basil pesto, pine nuts

PREPARED SANDWICHES (SELECT THREE)

GRILLED CHICKEN CLUB avocado, bacon, little gem, ranch, brioche bun

ROAST BEEF cheddar, grilled onion horseradish cream, spring mix, ciabatta bread

HAM CUBANO gruyere, pickles, mustard, sourdough roll

GRILLED VEGETABLE hummus, basil pesto, sprouts, wheat wrap

AVOCADO BLT heirloom tomato, avocado, bacon, mayo, sourdough bread

DESSERT (SELECT ONE)

ASSORTED CUPCAKES vanilla, chocolate, carrot

FRUIT TARTS whipped lemon cream cheese, grapes, strawberries, blackberries

SEASONAL CHEESECAKES blueberry, raspberry, mango, fresh flowers

COOKIES + BROWNIES oatmeal, chocolate chip, peanut butter, fudge brownies

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.

THEME LUNCH BUFFETS

SANTA CRUZ TAQUERIA \$60

Served with iced tea and fresh corn and flour tortillas.

BUILD YOUR OWN TACO

GRILLED SEASONED MARY'S CHICKEN

SANTA MARIA STYLE TRI-TIP

GRILLED CHILI LIME SHRIMP

GRILLED MUSHROOMS + FAJITA PEPPERS

SALSA AND TOPPINGS

charred salsa roja, salsa verde, pico de gallo

queso fresco, chopped cilantro, cabbage slaw, shredded cheddar, house guacamole, pickled red onions, sliced jalapenos, sour cream, diced onions, hot sauces, fresh lime

SIDES

FIESTA SALAD romaine, red onion, cucumber, corn, radish, cilantro lime dressing

MEXICAN RICE

CHARRO BLACK BEANS

TORTILLA CHIPS

DESSERT

CINNAMON CHURROS dipped in spiced chocolate

TRES LECHES CAKE fresh seasonal berries

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.



THEME LUNCH BUFFETS

HEY JOEY \$55

Served with iced tea and fresh bread or rolls.

SALAD (SELECT TWO)

LITTLE GEM CAESAR garlic croutons, parmesan, romaine

GARBANZO BEAN baby greens, kalamata, tomatoes, cucumbers, feta

BEET SALAD arugula, goat cheese, oranges, hazelnuts

BERRY SPINACH SALAD fresh berries, feta, walnuts, flowers, balsamic

PASTA (SELECT TWO)

SEASONAL RAVIOLI marinara, parmesan, basil

FETTUCCINE alfredo sauce

PAPPARDELLE asparagus, cherry tomatoes, + basil

SPAGHETTI carbonara or marinara

VEGETABLE MAINS (SELECT ONE)

RISOTTO mushroom or spring pea

HEARTY VEGETABLE RAGU creamy polenta

ADDITIONAL MAINS (SELECT TWO)

CHICKEN MARSALA mushroom wine sauce

CHICKEN PICCATA lemon, capers, butter

SEAFOOD CIOPPINO rich tomato wine broth

SUSTAINABLY FARMED SALMON pesto crusted

NONNA'S MEATBALLS "sunday" sugo

SANTA MARIA STYLE TRI-TIP STEAK chimichurri

DESSERT (SELECT ONE)

TRADITIONAL TIRAMISU fresh berries

CHOCOLATE TORTE mascarpone cream, hazelnuts, toffee caramel

FRUIT TARTS lemon cream cheese, seasonal fruit

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.
Minimum order for 20 guests. Prices based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.





THEME LUNCH BUFFETS

CHOPSTICKS ENCOURAGED \$55

Served with iced tea.

ALWAYS INCLUDED

SPRING ROLLS baby greens, mango, cucumber, beets, mint, basil, peanut sauce

ASIAN SALAD baby greens, carrots, radishes, tomato, cucumber, sesame ginger vinaigrette

SESAME CUCUMBER ponzu, shaved carrots, shaved bell peppers, chili oil

SUSHI RICE

VEGETABLE MAINS (SELECT TWO)

VEGETABLE CHOW MEIN NOODLES

VEGETABLE FRIED RICE

MIXED STEAMED VEGETABLES

ADDITIONAL MAINS (SELECT TWO)

PRIME BEEF AND BROCCOLI hoisin

CHILI GLAZED SALMON garlic sesame green beans, red bell peppers

SWEET AND SOUR CHICKEN broccoli, onion, bell peppers

SESAME SHRIMP green beans, red bell peppers, lemon, garlic

SWEET + SOUR MEATBALLS carrots, broccoli, garlic, onions

DESSERT

COCONUT STICKY RICE WONTONS mango dipping sauce, fresh flowers

CHINESE DOUGHNUTS orange zest, sugar-coated, chocolate dipped

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.

THEME LUNCH BUFFETS

SUPERFOODS LUNCH \$55

Served with iced tea.

SALADS

BABY KALE citrus vinaigrette

ROAST BEETS pickled red onion, spiced almonds, cucumber,
goat cheese

MAINS

GRILLED LEMONGRASS CHICKEN pickled daikon + carrots

SEARED SESAME TUNA seaweed, sweet soy, avocado relish

ANCIENT GRAIN STIR FRY edamame, stir fry vegetables,
peanut sauce

ALWAYS INCLUDED

ARTISAN ROLLS herb butter and spreads

VEGAN SPRING ROLLS beets, carrots, mint, basil, farm greens,
peanut dipping sauce

DESSERT (CHOOSE ONE)

MINI COBBLER mixed berry or chef's seasonal selection (v)

FRUIT TARTS chef seasonal selection

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.



THEME LUNCH BUFFETS

CALIFORNIA SLIDER BAR \$48

Served with iced tea.

SALAD (SELECT TWO)

BABY GREENS shaved vegetables, orange, flowers, chevre, pistachio, citrus vinaigrette

CLASSIC CAESAR romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing

ICEBERG WEDGE red onion, bacon, cherry tomato, blue cheese, balsamic reduction

SPINACH + BERRIES pine nuts, blueberries, strawberries, flowers, champagne vinaigrette (v)

MAINS (SELECT TWO)

ANGUS CHEESEBURGERS pickles, lettuce, tomato, onion, cheddar, special sauce, brioche

PULLED PORK SANDWICHES bbq sauce, arugula, pickled onions

MARY'S SPICY FRIED CHICKEN lettuce, tomato, pickle, cheddar, brioche

SANTA MARIA STYLE TRI-TIP SANDWICHES arugula, spicy aioli, pickled onions, hoagie

ALWAYS INCLUDED

GRILLED PORTOBELLA BURGERS seasonal jam, caramelized onions

HOUSEMADE POTATO CHIPS french onion dip

SEASONED FRENCH FRIES house condiments

DESSERT (SELECT TWO)

ASSORTED CUPCAKES vanilla, chocolate and chef's seasonal selection

LEMON TARTLETS whipped lemon cream cheese, grapes, seasonal berries

SEASONAL CHEESECAKE blueberry, raspberry, mango

COOKIES + BROWNIES oatmeal, chocolate chip, peanut butter, fudge brownies

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.





THEME LUNCH BUFFETS

SEABRIGHT BEACH BARBEQUE \$55

Served with iced tea.

SALAD (SELECT TWO)

FARM GREENS baby greens, shaved fennel, oranges, flowers, citrus vinaigrette

CLASSIC CAESAR romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing

THE BLT red onion, bacon, cherry tomato, garlic croutons, ranch dressing

BERRY + SPINACH SALAD toasted pine nuts, blueberries, strawberries, flowers, sherry vinaigrette

MAINS (SELECT TWO)

GRILLED BBQ CHICKEN BREAST

SANTA MARIA STYLE TRI-TIP chimichurri, salsa roja, horseradish cream

GRILLED SHRIMP SCAMPI

ST. LOUIS STYLE BBQ PORK RIBS

GRILLED BBQ SALMON (+\$5/guest upcharge)

TRADITIONAL SEAFOOD BOIL (+\$10/guest upcharge) seasonal seafood selection, corn on the cob, potatoes, smoked sausage

ALWAYS INCLUDED

Grilled Seasonal Vegetables, Mac + Cheese, Baked Beans, Potato Salad, Honey Jalapeno Cornbread

DESSERT (SELECT TWO)

MINI COBBLER mixed berry or chef's seasonal selection (v)

LEMON TARTLETS whipped lemon cream cheese, grapes, seasonal berries

COOKIES + BROWNIES oatmeal, chocolate chip, peanut butter, fudge brownies

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.



3-COURSE PLATED LUNCH

Served with iced tea. Preselection of entrée required for each guest. Final entrée counts due to hotel at least four business days prior to the event. Entrée selection determines price per guest.

SALAD

(SELECT ONE FOR ENTIRE PARTY)

- FARM GREENS baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette
- STRAWBERRY SPINACH SALAD strawberries, blueberries, flowers, chevre, honey lemon dressing
- THE GREEK baby greens, carrots, tomatoes, cucumbers, feta, basil, vinaigrette
- WINTER SALAD dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette
- ENDIVE SALAD shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

ENTRÉE COURSE

(SELECT UP TO THREE FOR THE PARTY, INCLUDING ONE DENOTED (v) BELOW)

- GRILLED CHICKEN BREAST mushroom risotto, grilled seasonal vegetables, chive oil \$55
- CHILI GLAZED SALMON couscous, pepper confetti, pea puree, orange segments, furikake \$60
- SEARED HALIBUT purple potato mash, garlic green beans, bell peppers, mango aloha sauce \$60
- SEAFOOD PASTA shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil \$60
- GRILLED SKIRT STEAK saffron rice, garlic green beans + bell peppers, chimichurri \$65
- NY PEPPER STEAK roasted cauliflower, broccoli, carrots, red potatoes \$65
- LOCAL TOWER grilled eggplant, zucchini, tomato, basil, macadamia cheese, tomato pesto (v) \$50
- SPRING PEA HARVEST RISOTTO cherry tomatoes, asparagus, basil \$50
- BUTTERNUT SQUASH RAVIOLI vegan brown butter, fried sage, cashew cheese \$50
- ASPARAGUS TART dill whipped tofu feta, roasted heirloom tomatoes, basil pesto (v) \$50

CONTINUED ON NEXT PAGE...

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest. Chef's choice alternatives available for individuals with special dietary needs; event host to provide hotel with special dietary requirements before submission of final guarantee count of guests.

3-COURSE PLATED LUNCH

CONTINUED FROM PREVIOUS PAGE...

DESSERT COURSE

(SELECT ONE FOR THE ENTIRE PARTY)

- STRAWBERRY SHORTCAKE whipped cream, strawberry sauce
- TRADITIONAL TIRAMISU espresso, cocoa, ladyfingers, chocolate, fresh berries
- CHOCOLATE TORTE mascarpone cream, hazelnuts, toffee caramel
- MINI COBBLER mixed berry or chef's seasonal selection (v)
- CHOCOLATE DIPPED CHURROS spiced chocolate sauce, cinnamon sugar
- SEASONAL BREAD PUDDING candied ginger, whipped mascarpone
- FRUIT TARTS lemon custard, strawberries, blueberries, kiwi, shortbread crust

Includes Tableside Coffee Service with Dessert

OPTIONAL ENHANCEMENTS

Duet of Entrées

Add Appetizer, Soup or Pasta Course

Add Tableside Wine Service

Inquire with Events Department for Enhancement Pricing

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest. Chef's choice alternatives available for individuals with special dietary needs; event host to provide hotel with special dietary requirements before submission of final guarantee count of guests.



SNACK PACKAGES

the HERBIVORE \$20

Vegetable Crudit  with Hummus and Ranch
Roasted Nuts and Dried Fruits

the PICNIC \$25

Variety of Sliced Meats and Cheeses
Artisan Breads and Crackers

the SPA BREAK \$20

Fresh Smoothie Assortment: Mixed Berry Yogurt, Mango Greens, Strawberry + Banana
Cliff Bars and Granola Bars

the FIESTA \$20

Housemade Bean Dip and Guacamole
Tortilla Chips with Salsa Roja and Salsa Verde

the SWEET + SALTY \$20

Housemade Potato Chips with Dips
Popcorn and Movie Theater Candy
Freshly Baked Cookies

the ICE CREAMERY \$15

Assorted Ice Cream Novelties Featuring Local's Favorite Marianne's Ice Cream

the JAVA \$18

Assortment of Local's Favorite Ferrell's Santa Cruz Donuts
Biscotti and Canned Local Cold Brew Coffee

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order for 20 guests. Priced per guest, based on maximum of 30 minutes of continuous service; additional 30 minutes available for a +30% upcharge.

A LA CARTE SNACKS

SWEET

- Fresh Whole Fruit \$4/guest
- Sliced Fresh Fruit + Berries \$10/guest
- Assorted Breakfast Pastries \$45/dozen
- Assortment of Local's Favorite Ferrell's Santa Cruz Donuts \$75/dozen
- Cliff Bars and Granola Bars \$5 each (on consumption)
- Movie Theater Candy \$5 each (on consumption)
- Freshly Baked Cookies \$45/dozen

SAVORY

- Cheese Board with Crackers \$20/guest
- Vegetable Crudit  with Hummus and Ranch \$15/guest
- Individually Packaged Chips, Popcorn or Trail Mix \$5 each (on consumption)
- Housemade Bean Dip with Chips \$8/guest
- Guacamole with Chips \$10/guest
- Tortilla Chips with Salsa Roja and Salsa Verde \$6/guest
- Housemade Potato Chips with Dips \$8/guest

BEVERAGES

- Still and Sparkling Mineral Water \$7 each (on consumption)
- Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas \$85/gallon each (on consumption)
- Assorted Pepsi® Soft Drinks \$7 each (on consumption)
- Seasonal House Juices \$35/carafe (32oz)
- Seasonal Fresh Fruit Smoothies \$9/guest
- Canned Local Cold Brew Coffee \$8 each
- Bottled Juices or Smoothies \$8/guest
- Coconut Water \$7 each
- Energy Drinks \$8 each

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. No minimum required. Items priced per guest must be ordered for the entire group (based on final guaranteed attendance). Perishables will be removed after 2 hours even if not consumed. Coffee may be ordered by the specific quantities or "all day refresh" and billed on consumption.

RECEPTION

TRAY-PASSED OR DISPLAYED HORS D'OEUVRES

Priced per piece, minimum order of 25 pieces per selection

Vegetarian (v) denotes **vegan** (gf) denotes **gluten-free**

MUSHROOM SOUFFLES cashew cheese stuffed (v) \$5
WILD MUSHROOM CROQUETTES smoked paprika aioli, parsley \$5
FRESH SPRING ROLLS beet medley, carrot, cucumber, mango, baby greens, sweet chili (v) \$5
CAPRESE BURRATA CROSTINI micro basil, pearl balsamic \$5
MEDITERRANEAN FALAFEL BITES tzatziki, mint \$5
PHYLO CARAMELIZED ONION TART chevre, basil \$5
BAKED BRIE BITES puff pastry, mixed berry compote \$5
SPINACH + ARTICHOKE FLATBREAD provolone, roasted garlic, mozzarella \$5
GOUDA MAC + CHEESE CROQUETTES smoked paprika aioli \$5

Seafood (gf) denotes **gluten-free**

HALIBUT CEVICHE TOSTADA tropical fruit salsa \$7
AVOCADO SHRIMP CUCUMBER BITES thai chili, sesame seeds \$7
AHI TUNA WONTONS sashimi grade tuna, guacamole, ponzu, Thai chili, micro cilantro \$7
BACON WRAPPED SHRIMP mango puree, rosemary, fresh flowers \$7
CHILI GLAZED SALMON BITES edamame puree, citrus salad \$7
CRAB ARANCINI lemon aioli, micro basil \$7
SMOKED SALMON CUCUMBER caper dill cheese \$7

From Farm to Ranch (gf) denotes **gluten-free**

BACON WRAPPED BLUE CHEESE DATES fresh thyme, balsamic reduction \$6
SERRANO HAM, BRIE, FIG JAM CROSTINI toasted sourdough \$6
CROQUETTES DE JAMON ham, potato, white cheddar, panko fried \$6
PROSCIUTTO, BRIE + APPLE FLATBREAD arugula, balsamic reduction \$6
SPANISH EMPANADAS spiced beef with chipotle sour cream \$6
BUFFALO CHICKEN CROQUETTES blue cheese, microgreens \$6

How Much Should I Order?

“Light” appetizers – Ample for 30 to 45 minutes of service pre-dinner
Chef recommends 4 to 6 pieces per guest

“Moderate” appetizers – Up to 90 minutes of service, with or without a meal to follow
Chef recommends 6 to 10 pieces per guest

“Heavy” appetizers – Up to 3 hours of service; sufficient to replace dinner
Chef recommends 14+ pieces per guest

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

RECEPTION

DISPLAYED STATIONS

Priced per platter for one hour of continuous service, additional time available at a fee. Minimum order applies for at least half of the total attendance guarantee of the event.

CHEESE + CHARCUTERIE BOARD

regional and imported cheeses, artisanal salumi, nuts, dried fruits, olives, preserves, crackers

platter serves 25 guests | \$450

platter serves 50 guests | \$800

FRESH SLICED FRUIT + BERRIES

seasonal selection of sliced fresh fruit + berries

platter serves 25 guests | \$200

platter serves 50 guests | \$350

VEGETABLE CRUDITE

sliced seasonal vegetables with assorted dips

platter serves 25 guests | \$230

platter serves 50 guests | \$375

BAKED BRIE

warmed brie in flaky toasted pastry, served with preserves, nuts, dried fruit, bread and crackers

platter serves 25 guests | \$325

platter serves 50 guests | \$530

CHILLED COASTAL SEAFOOD

fresh oysters on the half-shell, jumbo shrimp cocktail, white fish ceviche + chips

custom size platter, minimum 25 guests | market price

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts

platter serves 25 guests | \$190

platter serves 50 guests | \$320

EXPERIENTIAL ENHANCEMENTS

ACOUSTIC LIVE JAZZ MUSICIAN priced per hour per musician, max three musicians \$350

CARICATURE ARTIST up to three continuous hours in one event space \$600

FRESH FLORALS greenery with white floral, priced per arrangement \$80

SPECIALTY LINEN choice of floor length linen and napkin color, priced per table \$65

UPLIGHTING wash the walls in your signature accent color; package includes up to 6 lights in one event space \$600

OUTDOOR HEATERS up to 4 heaters in one event space, max 3 hours \$450

Inquire with Events Department for More Experiential Enhancements

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

RECEPTION

LIVE ACTION STATIONS

Priced per platter for one hour of continuous service. Minimum order applies for at least half of the total attendance guarantee of the event. All live action stations require a chef attendant at \$150 per 50 guests.

MASALA LAMB ROULADE CARVING STATION

pan jus, mint chutney, soft rolls + sweet butter
display serves 25 guests | \$375
display serves 50 guests | \$700

OVEN ROASTED TURKEY CARVING STATION

herb gravy, soft rolls + sweet butter
display serves 25 guests | \$225
display serves 50 guests | \$400

NEW YORK STRIP CARVING STATION

salsa verde, herb butter, fresh rolls
display serves 25 guests | \$525
display serves 50 guests | \$950

FILET MIGNON CARVING STATION

salsa roja, herb butter, fresh rolls
display serves 25 guests | \$575
display serves 50 guests | \$1,000

PRIME RIB OF BEEF CARVING STATION

horseradish cream, herb butter, fresh rolls
display serves 25 guests | \$625
display serves 50 guests | \$1,050

CORRALITOS HAM CARVING STATION

orange-pineapple sauce, mustard, soft rolls + sweet butter
display serves 25 guests | \$625
display serves 50 guests | \$1,050

LIVE ACTION OYSTER BAR

orange-pineapple sauce, mustard, soft rolls + sweet butter
display serves 50 guests | \$800
display serves 100 guests | \$1,350

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Minimum order applies for at least half of the total attendance guarantee of the event. All live action stations require a chef attendant at \$150 per 50 guests. Prices based on 60 minutes of continuous service; additional 30 minutes available for a +30% upcharge.

BEVERAGE

CASH BAR PRICE LIST

Offerings vary. Priced per standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). List prices include applicable mandatory gratuity, administrative fee and sales tax. Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service.

BEER

domestic \$8
specialty and import \$10
craft and local \$12

WINE

house \$14
premium \$16
regional and super premium \$18

SPIRITS

house \$15
premium \$18
super premium \$20 - \$36 (market price based on spirit)

HOST BAR PRICE LIST

Offerings vary. Priced per standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service. Host bar billed based on actual consumption. Unless otherwise requested by the event host, host bar shall include availability of selections from all tiers.

BEER

domestic \$7
import \$8
craft and local \$9

WINE

house \$12
premium \$14
regional and super premium \$15

SPIRITS

house \$13
premium \$16

Inquire with Events Department for Current Offerings and Specialty Wine List

Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details. Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

PLATED DINNER

CREATE YOUR SIGNATURE EXPERIENCE

Preselection of entrée required for each guest. Final entree counts due to hotel at least four business days prior to event. Entrée selection determines price per guest. **List price based on 3-course presentation** to include a salad or soup, entrée and dessert. Additional courses are optional to enhance the experience; inquire with Events for pricing of additional courses. Hotel will provide entrée indicators to event host upon arrival for distribution to guests based on entrée guarantee counts provided.

SOUP

SELECT ONE FOR ENTIRE PARTY

- ROASTED TOMATO BISQUE basil, parmesan
- CLAM CHOWDER littleneck clams, bacon, celery, potatoes, thyme cream
- CHICKEN + RICE house-roasted chicken broth, carrots, celery, onions
- LENTIL BEAN SOUP bacon, carrots, celery, sage, chicken broth
- BEEF + BLACK BEAN CHILI corn, cilantro, sour cream, cheddar, chives
- BUTTERNUT SQUASH crème fraiche, chili, chives
- POTATO LEEK garlic croutons, marjoram
- ARTICHOKE SOUP tomato broth, seasonal vegetables (v)
- CASHEW PEA SOUP shaved asparagus, scallions, carrots (v)

SALAD

SELECT ONE FOR ENTIRE PARTY

- FARM GREENS baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette
- STRAWBERRY SPINACH SALAD strawberries, blueberries, flowers, chevre, honey lemon dressing
- THE GREEK baby greens, carrots, tomatoes, cucumbers, feta, basil, vinaigrette
- WINTER SALAD dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette
- ENDIVE SALAD shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing

PASTA

SELECT ONE FOR ENTIRE PARTY

- FETTUCCHINE alfredo
- PAPPARDELLE butter, asparagus, cherry tomatoes, basil
- LINGUINI pesto
- SPAGHETTI carbonara
- CHEESE RAVIOLI marinara, parmesan, basil
- PENNE Bolognese, parmesan

CONTINUED ON NEXT PAGE...

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

PLATED DINNER

CONTINUED FROM LAST PAGE...

ENTRÉE

SELECT UP TO THREE FOR THE PARTY, INCLUDING ONE DENOTED (v) BELOW

- GRILLED CHICKEN BREAST mushroom risotto, grilled seasonal vegetables, chive oil \$65
- CHILI GLAZED SALMON couscous, pepper confetti, pea puree, orange segments, furikake \$65
- SEARED HALIBUT purple potato mash, garlic green beans, bell peppers, mango aloha sauce \$65
- SEAFOOD PASTA shrimp, scallops, clams, saffron sauce, tomato garlic confit, micro basil \$65
- NY PEPPER STEAK roasted cauliflower, broccoli, carrots, red potatoes \$75
- FILET MIGNON red wine jus \$80
- LOCAL TOWER grilled eggplant, zucchini, tomato, basil, macadamia cheese, tomato pesto (v) \$60
- SPRING PEA HARVEST RISOTTO cherry tomatoes, asparagus, basil \$60
- BUTTERNUT SQUASH RAVIOLI vegan brown butter, fried sage, cashew cheese \$60
- ASPARAGUS TART dill whipped tofu feta, roasted heirloom tomatoes, basil pesto (v) \$60

CHEESE

ARTISINAL CHEESE BOARD, SERVED FAMILY-STYLE nuts, fresh and dried fruits, preserves, crackers

DESSERT

SELECT ONE FOR ENTIRE PARTY

- STRAWBERRY SHORTCAKE whipped cream, strawberry sauce
- TRADITIONAL TIRAMISU espresso, cocoa, ladyfingers, chocolate, fresh berries
- CHOCOLATE TORTE mascarpone cream, hazelnuts, toffee caramel
- FRUIT PIE choice of mixed berry, apple or peach
- CHOCOLATE DIPPED CHURROS spiced chocolate sauce, cinnamon sugar
- SEASONAL BREAD PUDDING candied ginger, whipped mascarpone
- FRUIT TARTS lemon custard, strawberries, blueberries, kiwi, shortbread crust
- BASQUE CHEESECAKE toffee caramel, whipped mascarpone, fresh berries
- POT DE CRÈME candied hazelnuts, whipped cream, toffee caramel
- CANNOLI orange scented whipped ricotta, chocolate drizzle, fresh berries

Includes Tableside Coffee Service with Dessert

OPTIONAL ENHANCEMENTS

Duet of Entrées

Printed Menus

Tableside Wine Service

Inquire with Events Department for Enhancement Pricing Based on Selections

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

BUFFET DINNER

CENTRAL COAST SPECIALTIES \$55

SALAD

SELECT TWO FOR THE PARTY, INCLUDING ONE DENOTED (v) BELOW

- FARM GREENS baby greens, shaved fennel, local berries, oranges, flowers, citrus vinaigrette (v)
- BEET SALAD arugula, goat cheese, oranges, toasted hazelnuts, burnt orange vinaigrette
- STRAWBERRY SPINACH SALAD strawberries, blueberries, flowers, chevre, honey lemon dressing
- WINTER SALAD dino kale, roasted butternut squash, apples, quinoa, pomegranates vinaigrette (v)
- CLASSIC CAESAR romaine, parmesan, lemon, garlic croutons, traditional Caesar dressing
- ENDIVE SALAD shaved apples, pickled shallots, goat cheese, chives, honey lemon dressing
- THE GREEK baby greens, carrots, tomatoes, cucumbers, feta, basil, Italian dressing

MAINS

SELECT THREE FOR THE PARTY, INCLUDING ONE DENOTED (v) BELOW

- GRILLED CHICKEN BREAST lemon, rosemary
- SANTA MARIA STYLE TRI-TIP chimichurri
- KING SALMON chili glaze
- SEABASS herb beurre blanc
- JUMBO SHRIMP SCAMPI lemon, parsley
- PORK TENDERLOIN salsa verde
- BUTTERNUT SQUASH RAVIOLI vegan brown butter, fried sage, cashew cheese (v)
- SPRING PEA HARVEST RISOTTO smoked shiitake, cherry tomatoes, asparagus, basil (v)
- LOCAL TOWER grilled eggplant, zucchini, tomato, basil, macadamia cheese, tomato pesto (v)

VEGETABLES

SELECT ONE FOR THE PARTY

- Charred Broccolini + Baby Carrots
- Grilled Asparagus + Tomatoes
- Roasted Brussel Sprouts + Baby Carrots
- Green Beans + Roasted Peppers
- Cauliflower, Bell Peppers, Snap Peas

SIDES

SELECT ONE FOR THE PARTY

- Garlic Mashed Potatoes
- Rosemary Marble Potatoes
- Wild Rice Pilaf
- Cilantro Rice
- Saffron Rice
- Israeli Couscous

DESSERT

SELECT TWO FOR THE PARTY

- STRAWBERRY SHORTCAKE whipped cream, strawberry sauce
- CHOCOLATE TORTE mascarpone cream, hazelnuts, toffee caramel
- COBBLER mixed berry
- SEASONAL BREAD PUDDING candied ginger, whipped mascarpone

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

LATE NIGHT

For the party that doesn't stop...

Available for service between 10 PM and 12 AM. Priced per display for 30 minutes of continuous service, additional time available at a fee. Portions intended as snack size, not a meal replacement. Vegan or gluten-free available with advance request.

PIZZA

chef's choice assortment of classic pizza pies.

display serves 25 guests | \$350

display serves 50 guests | \$650

SASHIMI AND SUSHI BOARD

hamachi, ahi tuna, king salmon, spicy tuna roll, california roll, philadelphia roll, wasabi, soy sauce, ginger

display serves 25 guests | \$420

display serves 50 guests | \$780

GBD (golden brown and delicious)

sweet and smoky BBQ chicken wings, potato chips and assorted dips

platter serves 25 guests | \$325

platter serves 50 guests | \$600

SLIDERS AND FRIES BAR

cheeseburger sliders, chicken tender sliders, french fries with assorted dipping sauces

platter serves 25 guests | \$380

platter serves 50 guests | \$700

TAQUERIA

chicken taquitos, fresh guacamole, sour cream, corn chips, salsa roja and salsa verde

platter serves 25 guests | \$380

platter serves 50 guests | \$700

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts

platter serves 25 guests | \$240

platter serves 50 guests | \$380

Service charge, administrative fee and tax also apply; see Planning Guide at the end of this document for details.

Hotel Paradox | 611 Ocean St, Santa Cruz, CA 95060 | hotelparadox.com

PLANNING GUIDE AND POLICIES

Thank you for your consideration of Hotel Paradox for your upcoming event! We would be honored to welcome your group for a memorable experience in Santa Cruz. To orient you to our special event procedures, please note the following policies apply to all functions:

SERVICE CHARGE, ADMINISTRATIVE FEE, TAX:

A service charge of 16% of the total food, beverage, room rental and AV revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10% of the total food, beverage, room rental, and AV will also be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Service charge and administrative fees are taxable. Sales tax is 9.25% and parking tax is 10%. The minimum banquet food + beverage spending commitment does not include service charges, taxes, labor fees, nor equipment fees.

EVENT/CONTRACT CONFIRMATION:

Menu availability and pricing are subject to change at any time without notice until an Event Order is confirmed at the hotel. The following (3) items are required items to confirm an event at the hotel on a definite basis:

- A credit card guarantee for payment of the estimated master account balance.
- A non-refundable advance deposit (amount will depend on program requirements). Deposit to be utilized as a credit toward charges incurred during the event.
- A hotel contract, signed and countersigned.

EVENT SPACE RENTAL PRICING:

Event space rental pricing is based on exact date, time and needs, including a general idea of attendance, room setup, and ancillary space required for décor/equipment. A proposal cannot be created for your consideration without this information. Generally, room rental fees can be reduced based on your commitment to spend more in food + beverage services with the hotel. A price quote can only be provided based on a general plan for the meals you'd like to host during the event (if any).

INCLUSIONS:

The hotel provides and sets basic equipment for a successful catered meal, including:

- A limited supply of tables of varying sizes (5' round, low 30" round, tall 30" round, 6' x 30" rectangle, 6' x 18" rectangle)
 - Standard banquet chairs (black)
- Appropriate staff to serve meals, usually 1 server per 30 guests
- Plates, napkins, utensils, serving wares for all food ordered through the hotel
 - Table linen when appropriate, hotel's choice of color

Additional equipment is available upon advance request and may necessitate a fee.

EVENT AGENDA:

Based on the requirements outlined by you, the hotel will reserve the function space set forth in a contracted Event Agenda. The agenda outlines all space and times required for the event, including setup, storage, teardown and 24-hour holds.

Changes to the event agenda post-contract may necessitate additional fees. Availability beyond the Event Agenda contracted is not guaranteed. Function room assignments will be provided shortly before group arrival and are subject to change without notice.

PLANNING GUIDE AND POLICIES

PARKING:

Parking onsite at the hotel is limited and cannot be guaranteed. Depending on the size and date/time of the event, hotel may require the Event Host to pay for supplemental parking staff to subsidize or pay in full for event guests to valet park. These fees will be billed to the master account. A quote of these costs and options can be provided by the Sales or Events Department.

CATERING GARRANTEE COUNT:

A final count of guests, including counts of guests with special dietary restrictions, must be provided to the hotel by noon, four (4) regular business days prior to the first function. You shall be billed based on the catering guaranteed count, or the actual event attendance, whichever is higher. The hotel prepares overages of 3% of the catering guarantee. If you actualize attendance more than 3% over the catering guarantee, the hotel will put forth best efforts to offer alternative food + beverage arrangements for additional guests and will bill those amounts to you at 130% of list menu price.

DECORATION/SIGNS AND DISPLAYS:

The hotel will not permit the affixing of anything to walls, floors or ceiling of rooms with tacks, push-pins, nails, staples, tape or any other substance that might leave a mark. Any damages caused to the walls, fixtures or carpet will be billed to you. Candles are permitted, but you must provide a suitable container so the top of any flame remains below the rim of the container. The hotel can provide complimentary centerpieces upon request, currently assorted succulent terrariums or signature hotel props (with votive candles for evening events). The hotel's standard centerpieces are subject to change. Any signs provided by you must be of professional quality and have management approval prior to placement in public space. Use of birdseed, glitter, rice or confetti is not permitted. Signage/displays, decoration, props and boxes left behind shall be considered disposable by the hotel banquet department. In the instance that an excessive amount of debris remains upon conclusion of the event that requires excess labor, those labor fees will be billed to you.

USE OF HOTEL PARADOX NAME:

Do not the name/logo of Hotel Paradox in any promotional brochures or ads without prior approval of the Hotel Paradox Director of Sales and Marketing or General Manager.

SHIPPING AND PACKAGES:

In the event you will be shipping packages to the hotel, please notify the hotel at least one week in advance. All packages sent to the hotel must include the name of your event, the event date and number of items. Shipments should arrive no earlier than three (3) days prior to event. The hotel has no liability for the delivery, security or condition of packages.

There will be a \$8.00 handling charge for each individual package under 50 lbs or \$150.00 per pallet. Any deliveries to guest rooms requested by you shall be conducted by the hotel at a rate of \$8.00 per room per delivery.

UNATTENDED ITEMS / SECURITY:

The hotel cannot ensure the security of items left unattended in function rooms.

The hotel can provide security staff at prevailing rates upon advance request. For some events, the hotel may require security coordinated by the hotel and those charges shall be billed to the group master account.

PLANNING GUIDE AND POLICIES

LABOR FEES:

The hotel provides sufficient staff to set the event as contracted and to deliver the food + beverage services scheduled/ordered.

Should additional staff be required for special services, additional labor fees will be applied. Common labor fees include:

- Bartender fee of \$150 required when alcohol service is provided. One bartender per 50 guests for up to three hours of continuous service.
- Chef Attendant fee of \$150 required for any Chef action station. One Chef per station per 50 guests for up to 90 minutes of continuous service.
- Room reset fee of \$750 required when the configuration of tables/chairs in any event room must be changed from the set described on the signed BEO with less than 48 hours advance notice.
- Staff labor fee of \$500 required when catering orders are submitted after the designated due dates per contract.

SPACE RENTAL TIME:

Events are designated by meal period and space rental times. Additional time must be approved in writing through the Events or Sales Department at a fee (based on time/needs). Additional time for rehearsal, setup, teardown, load-in/load-out, storage, and 24-hour holds is NOT guaranteed. All belongings should be removed from the event space upon event conclusion time daily and cannot be stored securely in the event room between designated rental hours. Unless otherwise coordinated in advance, rooms will be set and ready no more than 15 minutes prior to event start time and strike of room setup will begin immediately upon conclusion time, as listed on the Event Order.

FOOD AND BEVERAGE POLICY:

All food and beverage must be purchased through the hotel. All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to and enforced. The hotel management will not allow consumption of food and/or beverages not purchased from the hotel while in the hotel event space. You are responsible for all your guests' actions; furthermore, there is a fee of \$750 per item or instance of outside food and/or beverage brought into the event space by any attendee or affiliate. The hotel reserves the right to inspect and manage all private parties, meetings, receptions, held on hotel premises. The hotel also reserves the right to remove any guest from the property that violates policies.

Bars, for your safety, are managed within the requirements of local California state laws, individual guests may be declined service and event bars may be closed at any time with no notice, last call will be made a minimum of 30 minutes prior to the scheduled end of an event. The hotel restaurant and bar will not be utilized for events of 15 guests or more. The hotel prohibits the removal of catered food and beverage from the hotel premises.

ADVANCE PAYMENT:

An initial deposit will be required upon contract signature. Final prepayment of estimated and ancillary charges is due to the hotel at least 10 business days before arrival. Additional deposits may be required by the hotel between the first and last deposits and shall be determined by the hotel. Calculation of estimated final account balance for the purpose of deposits and prepayment is at the sole discretion of the hotel event manager including estimates of items billed on consumption. Should the advance payment not be entirely consumed upon program actualization, a refund shall be processed to you for the full remaining balance in the same form of payment for which prepayment was submitted. Should additional payment be due to the hotel upon actualization, that amount shall be applied to the credit card on file immediately upon departure.

PLANNING GUIDE AND POLICIES

UNDERPERFORMANCE OF GROUP / CANCELLATION:

When you sign a contract to host an event at the hotel, we are relying on you to actually host that function as planned and pay for all the contracted services, including a specific minimum banquet catering food + beverage spending commitment. If you fall below the minimum banquet catered food + beverage spending commitment as defined on your contract, you will be billed in full for the difference between your actualized charges and the minimum amount. The same applies if you need to cancel. If you need to change the date of your function, this too is considered a cancellation.

CHILDREN'S MEALS:

Banquet buffets are free for children under 4 years old. Children 5 to 12 years old are discounted 30% off the adult price. Children 13 and up are considered "adults" for the purposes of catering food consumption. Discounts for children are only offered when a count of children is provided at the same time as the adult guarantee catering count and are only available once the minimum banquet catering food + beverage spending commitment has been achieved.

MUSIC + SOUND:

To ensure quiet enjoyment of the hotel's shared public space among all guests, no amplified sound or group's own music of any kind is permitted in outdoor areas, in the hotel lobby, nor in restaurant and bar without advance written approval of Hotel Paradox Director of Sales and Marketing or General Manager. For private events hosted in a fully-enclosed indoor event room, hotel management reserves the right to modify volume levels of group's sound should it affect other hotel guests. Failure to comply with requests for reduction in volume will result in the hotel preemptively concluding an event without recourse.

ELECTRICAL POWER + AUDIO VISUAL EQUIPMENT:

Power can be ordered in advance through Impact Audio Visual at prevailing rates. Impact Audio Visual shall be the sole provider of audio-visual equipment for events. No third-party AV rental companies are permitted on the hotel premises. An Impact representative is onsite at the hotel to provide a customized quote for audio visual services. Impact AV charges will be applied to your master account through the hotel.

INTERNET ACCESS:

The hotel offers complimentary Wi-Fi up to 10 mbps per device for events. A code for access will be provided upon arrival.

OUTSIDE VENDORS:

Your dedicated hotel event manager must approve any and all outside vendors in advance of arrival or they will be prohibited from hotel premises. Outside vendors include photographers, DJs, specialty furniture rental companies, performance artists, casino gaming companies, photo booths, and any/all hired entertainers. Certificate of insurance will be required for approval of any outside vendors.



READY TO GET STARTED?

CONTACT OUR SALES OFFICE

By Phone:

831-425-7100

Sales Office Hours: Monday – Friday, 8 AM until 5 PM

Online Form:

www.hotelparadox.com/meetings-events/start-planning/