Social Events

MENU





Offering a historic destination and elegant setting, your special event will be professionally handled by our seasoned sales and catering team.

Pricing includes:
scheduled menu tasting
choice of white or black standard linens and an assortment of
napkin colors
choice of white or black chair covers
cake, registration and gift tables
dance floor
day of event parking for guests
cake cutting service
champagne or sparkling cider toast

Available at an additional charge:
floor length specialty linens and napkins
audio visual services
changing rooms
chiffon ceiling draping with lights and chandelier
backdrop draping
white lounge furniture
chiavari chairs
chair sashes or bands
white dance floor



SILVER PLATED

includes freshly baked artisan rolls & butter, coffee, decaf, and lemon iced tea

SALADS (choice of one)

garden salad with mixed greens, carrots, red onions, cherry tomatoes, cucumber, champagne vinaigrette

classic caesar salad, parmesan cheese, asiago croutons and caesar dressing

MAIN COURSE

herb roasted chicken with rosemary and garlic sauce, mashed potatoes and fresh seasonal vegetables

penne pasta primavera with zucchini, squash and artichokes

\$57 per person

Buffet services for less than 25 guests will be subject to a \$150.00 charge.

All food and beverage functions are subject to applicable sales tax and a taxable 18% Gratuity and 7% Facilities charge.

Prices are per person and are subject to change.



GOLD PLATED

includes freshly baked artisan rolls & butter, coffee, decaf, and lemon iced tea

SALADS (choice of one)

garden salad with mixed greens, carrots, red onions, cherry tomatoes, cucumber, champagne vinaigrette

classic caesar salad, parmesan cheese, asiago croutons and caesar dressing

MAIN COURSE (choice of two)

herb roasted chicken with rosemary and garlic sauce, mashed potatoes and fresh seasonal vegetables

grilled tri tip with mushroom demi sauce, rosemary roasted red potatoes and fresh seasonal vegetables

roasted salmon with garlic confit butter

penne pasta primavera with zucchini, squash and artichokes add on a third entree choice for \$5 more per person

\$64 per person

Buffet services for less than 25 guests will be subject to a \$150.00 charge.

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SILVER BUFFET

includes freshly baked artisan rolls & butter, coffee, decaf, and lemon iced tea

SALADS (choice of one)

garden salad with mixed greens, carrots, red onions, cherry tomatoes, cucumber, champagne vinaigrette

chipotle caesar salad, parmesan cheese, asiago croutons and chipotle caesar dressing

MAIN COURSE

chicken and beef fajitas
cheese enchiladas with red or green sauce
spanish rice & refried beans
mexican corn & calabasitas (sauteed zucchini)
corn tortillas
tortilla chips with fresh salsa, guacamole salsa

\$67 per person

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GOLD BUFFET

includes freshly baked artisan rolls & butter, coffee, decaf, and lemon iced tea

SALADS (choice of one)

garden salad with mixed greens, carrots, red onions, cherry tomatoes, cucumber, champagne vinaigrette

classic caesar salad, parmesan cheese, asiago croutons and caesar dressing

MAIN COURSE (choice of two)

herb roasted chicken with rosemary and garlic sauce grilled tri tip with mushroom demi sauce roasted salmon with garlic confit butter penne pasta primavera with seasonal vegetables fettuccini alfredo with chicken

ACCOMPANIMENTS (choice of two)

rice pilaf garlic herb mashed potatoes rosemary roasted red potatoes fresh seasonal vegetables

\$74 per person

Buffet services for less than 25 guests will be subject to a \$150.00 charge.

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HORS D'OEUVRES

DISPLAYS

serving size per person - minimum of 50 guests, priced per person

Vegetable Crudité with Ranch Dip \$6 Fresh Sliced Seasonal Fruit \$7 Artisan Domestic and Imported Cheese with Gourmet Crackers \$10

COLD SELECTIONS

minimum order of 25 pieces per item required, priced per piece

Bruschetta \$3.00 per piece
Shrimp Ceviche Shooters \$5.00
Seared Ahi Tuna on Wonton Crisp \$6
Prosciutto and Melon \$5
Antipasto Skewers \$4.00
Assorted Tea Sandwiches \$4.50
Seasonal Fruit Kebabs \$5
Pinwheels (Sliced Club Wraps) \$5

HOT SELECTIONS

Cheese Quesadillas \$3.50
Assorted Quiches \$4.50
Italian, Swedish or BBQ Meatballs \$4.50
Buffalo Wings \$3.50
Spanakopita \$4
Chicken Tenders with Dipping Sauce \$5
Coconut Shrimp with Dipping Sauce \$6
Sweet Italian Sausage in Puff Pastry \$5.50
Spring Rolls with Plum Sauce \$4.50
Chicken Skewers \$5
Beef Sate Skewers \$5.50
Chicken & Black Bean Empanadas \$5
Jalapeno Poppers \$4.50

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CHILDRENS MENU

(childrens ages 12 and under) (Includes one entrée selection, beverage, and ice cream)

\$32 per child

chicken strips with french fries spaghetti with meatballs individual cheese or pepperoni pizza

CHILDREN BUFFET - \$49 per child

THE GRAND BUFFET

Select from one of the following themed buffets: Includes 5 hour continuous soda and juice bar, choice of themed buffet and ice cream sundae bar

THE ITALIAN MARKET

caesar salad, penne pasta with marinara sauce, chicken parmesan, garlic bread

TAKE ME OUT TO THE BALL GAME

hamburger & cheeseburger sliders, chicken tenders, french fries, soft pretzels with cheddar cheese dipping sauce

LATIN TWIST

taco bar with hard and soft shells, ground beef, lettuce, shredded cheese, sour cream, salsa, spanish rice

ICE CREAM SUNDAE BAR

vanilla & chocolate ice cream, assorted cookies & brownies, sprinkles, chocolate sauce, whipped cream, cherries

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HOSTED BAR SERVICES

One (1) bartender per 120 guests All bars are subject to a bartender charge of \$150 plus tax per bartender (price is per person, per hour)

SILVER SERVICE

Beer: Budweiser, Bud Light, Coors, Coors Light, Heineken, Corona Wine: Salmon Creek Chardonnay, White Zinfandel, Cabernet, Merlot, Pinot Noir, Pinot Grigio (Sonoma County)

Spirits: Gordon's Vodka, Gordon's Gin, Ron Castillo Rum, El Toro Silver Gold Tequila, Early Times Bourbon, Windsor Canadian Whiskey, Grant's Scotch, Hiram Walker Cordials

\$18 First Hour \$15 Second Hours \$10 Third+ Hour

GOLD SERVICE

Beer: Blue Moon Belgian White, Bud Light, Miller Lite, Corona Extra or Light, Stella Artois, Heineken, Dos XX, Modelo

Wine: St. Francis Chardonnay, White Zinfandel, Cabernet, Merlot, Pinot Noir (Santa Rosa)

Spirits: Smirnoff Vodka, New Amsterdam Gin, Myers's Platinum Rum,

Sauza 100% Blue Agave Silver, Jim Beam Bourbon,

Canadian Club Whiskey, J&B Scotch, Hiram Walker Cordials

\$21 First Hour \$19 Second Hour \$14 Third+ Hour

Beer Kegs \$450 Domestic \$500 Imported

Corkage \$25 per bottle

Beer, wine and spirits listed are examples and are subject to change based upon availability.

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INFORMATION

A non-refundable 25% deposit, which is applied to your event total, is required to reserve your date. We will gladly hold a room for 72 hours after which time a deposit is required to guarantee the space. 100% of the final estimated balance is due 14 days prior to your event date in the form of credit card, cashiers check or cash.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. Room minimums do not include Service Charge or State Sales Tax. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the catering department.

All items are subject to a taxable 18% gratuity, 7% facilities fee. Current State Sales Tax is 10% and subject to change.

Unless you have established credit in advance with us, your final payment (entire contract price) must be made by cash or cashiers check or credit card 14 days prior to your event. If additional time for your event is required, arrangements may be made with the catering department prior to the event. Additional charges will apply.

Please contact the Catering office at least one month prior to your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, a Banquet Event Order will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned to the Catering office 5 days prior to the event. We ask that you confirm the total number of guests that will be attending 5 business days prior to the date of your event. A Seating chart will be provided at that time, with an allowance of 5% above your final guest Count/Guarantee. The attendance figure you provide by that date will not be subject to reduction.

Due to State law, you may not bring into the Hotel any food, alcoholic or nonalcoholic beverages from an outside source. Additionally, no Event food or Beverage may be taken off premises without prior written approval from the Food and Beverage Director. An Entertainment Agreement must be completed and signed by your DJ and Entertainment providers prior to your event. A Dance Floor Fee may apply. Arrangements for delivery of packages must be made through the Catering office. Receiving, handling and shipping charges may apply. 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 required exceeds hotel's inventory, then you agree to pay for the cost of renting this additional equipment. The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples and tacks or any other substance. No confetti, bird seed, pyrotechnics, bubbles or fog machines. A \$500 clean-up fee will be charged to the client if policy is compromised. Please consult with the Catering Department should you need assistance in finding a Florist, Decorator or Entertainment.

