

CATERING/BANQUET MENU



**EMBASSY
SUITES**
by HILTON™

Los Angeles - International Airport/North



EMBASSY SUITES
HOTELS®

CATERING/BANQUET MENUS BREAKFAST

minimum of 10 guests

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Early Riser – 13 per person

Assorted Danish & Muffins

Freshly Brewed Regular & Decaf Coffee

Assorted Teas with Hot Water

AM Beverage Refresh

Continental Breakfast – 18 per person

Assorted Danish & Muffins

Butter and Preserves

Sliced Fresh Fruit Display

Freshly Brewed Regular & Decaf Coffee

Assorted Teas with Hot Water

Embassy Breakfast Buffet – 27 per person

Fluffy Scrambled Eggs

Chef's Potatoes

Toast with Butter and Preserves

Bacon and Sausage

Sliced Fresh Fruit Display

Chilled Orange Juice

Freshly Brewed Regular & Decaf Coffee

Assorted Teas with Hot Water

Upgrade Options

Scrambled Eggs

5

Hardboiled Eggs

3

Bacon

5

Smoked Salmon w/ Mini Bagels & cream cheese

10

Sausage

5

Biscuits & Country Gravy

7

Toast

2

Mimosas or Bloody Mary's - per glass

12

Bottomless Mimosas or Bloody Mary's

15



CATERING/BANQUET MENUS A LA CARTE

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Beverages

Freshly Brewed Regular Coffee – gallon	55	Assorted sodas – each	4
Freshly Brewed Decaf Coffee – gallon	55	Bottled Juice – each	4
Assorted Teas with Hot Water – gallon	55	Bottled Water – each	4
Starbucks Gourmet Iced Coffee – gallon	60	Sparkling Mineral Water – each plain 5 flavored 6	
Flavors: vanilla hazelnut caramel sugar-free		Starbucks Frappuccino – each	5
Tazo Iced Tea or Lemonade – gallon	38	Red Bull Energy Drink – each	5
Juices: Orange, Apple, Cranberry or Grapefruit – Carafe	20	Tazo Bottled Teas – each	5
Starbucks Energy Refreshers – each	5	Starbucks Double Shot – each	5

Snacks

Assorted Donuts – dozen	28	Freshly Baked Cookies – dozen	30
Assorted Danish & Muffins – dozen	30	Fudge Brownies – dozen 30 with nuts 32	
Croissants with Butter and Preserves – dozen	28	Fruit Bars: lemon, raspberry or strawberry – dozen	30
Assorted Bagels with Cream Cheese – dozen	30	Granola Bars – each	3.50
Sliced Fresh Fruit Display – per person	8	Assorted Candy Bars – each	3.50
Summer Fresh Fruit Display – per person	10	Whole Fresh Fruit – each	3.50
Individual Yogurt – each	4	Upgraded Seasonal Whole Fresh Fruit – each	4.50
Fresh Yogurt Parfait with Berries & Granola	6		



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CATERING/BANQUET MENUS SPECIALTY BREAKS

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

½ Day Beverage Break – 13 per person / All Day Beverage Break – 19 per person

Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water

Assorted Sodas
Bottled Water

7th Inning Stretch – 18 per person

Popcorn with four seasoning: Sour Cream & Onion,
White Cheddar, Cheesy Jalapeno and Ranch
Soft Pretzels

Salted Peanuts
Licorice
Assorted Sodas & Bottled Water

Take Five – 15 per person

Assorted Granola Bars
Individual Yogurt
Whole Fresh Fruit

Mixed Nuts
Assorted Bottled Juices

Sweet Shop – 18 per person

Freshly Baked Cookies
Fudge Brownies
Candy Bars

Rice Krispie Squares
Assorted Sodas



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CATERING/BANQUET MENUS SPECIALTY BREAKS

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Flavors of the East – 19 per person

Edamame with Sea Salt
Raw Almonds
Wasabi Peas

Oriental Rice Cracker Mix
SpinDrift Ginger Beer

Hummus Break – 20 per person

Assorted Sabra Hummus 2 Go
Pita Chips
Crudit  of Fresh Vegetables

Assorted Bottled Teas
Bottled Water

The Hike (Gluten Free) – 21 per person

Barnana Organic Chewy Banana Bites
Assorted Krave Jerky
KIWA Chips

SNAPZ Snacks
Orange Mango SpinDrift Sodas

Old Fashion Ice Cream Float Stand – 20 per person

Assorted Coca-Cola Flavors Available
Individual Vanilla Ice Cream Cups

Assorted Condiments, Glassware and Utensils
*this break must use the soda fountain in the Atrium



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CATERING/BANQUET MENUS

COMPLETE MEETING PLANNER PACKAGE – 70 per person

minimum of 25 guests required

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Morning – Get Your Juices Flowing

Assorted Danish & Muffins
Sliced Fresh Fruit Display
Chilled Orange Juice

Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water

Lunch – Half-Time Deli Lunch Buffet

Sliced Ham, Turkey and Roast Beef
Assorted Deli Breads and Condiments
Assorted Deli Cheese
Fresh Garden Salad with Italian and Ranch Dressing

Tuna Salad, Potato Salad and Pasta Salad
Freshly Baked Cookies
Iced Tea and Water Station

Lunch – Half-Time Pasta Lunch Buffet

Linguini with Marinara Sauce
Chicken Breast with Pesto Sauce
Seasonal Vegetables
Crisp Caesar Salad

Focaccia Bread with Olive Oil & Sautéed Garlic Cloves
Sliced Fresh Fruit Display
Carrot Cake with Cinnamon Cream
Iced Tea and Water Station



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COMPLETE MEETING PLANNER PACKAGE - continued

minimum of 25 guests required

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Early

Afternoon – Give Me A Break

Granola Bars and Yogurts
Fudge Brownies
Seasonal Whole Fruit

Freshly Brewed Regular & Decaf Coffee
Assorted Teas with Hot Water
Bottled Water and Assorted Sodas

Audio/Visual Equipment

Package includes the following:
Meeting Room Rental Fee
(1) Screen, (1) Podium with (1) Wired Microphone

Complimentary Basic Wireless Internet Access in the Meeting Room Only! A faster speed connection is available for an additional fee.

*An LCD Projector is provided complimentary for meetings with 50 guests or more.

Parking

*Complimentary Daily Parking provided for all attendees.



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BOX LUNCHESES – 27 per person

maximum 2 lunch box choices. Beverage Choice: Canned Soda or Bottled Water.

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Italian

Salami, Turkey, Ham
Provolone Cheese, Lettuce, Tomato
on Parmesan Baguette

Potato Chips
Fresh Whole Fruit
Freshly Baked Cookie

Embassy Club

Turkey, Ham, Bacon
Lettuce, Tomato
on Sourdough Bread

Potato Chips
Fresh Whole Fruit
Freshly Baked Cookie

B L T

Classic Bacon
Lettuce, Tomato, Light Mayo
on Sourdough Bread

Potato Chips
Fresh Whole Fruit
Freshly Baked Cookie

Peppered Turkey Sandwich

Peppered Turkey
Lettuce, Tomato, Cranberry Sauce
Havarti Cheese on Ciabatta Bread

Potato Chips
Fresh Whole Fruit
Freshly Baked Cookie



EMBASSY SUITES
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CATERING/BANQUET MENUS

BOX LUNCHES – 27 per person - continued

maximum 2 lunch box choices. Beverage Choice: Canned Soda or Bottled Water.

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

California Classic Wrap

Avocado, Tomato, Cucumber
Lettuce, Roasted Bell Peppers
Jack Cheese wrapped in Flour Tortilla

Potato Chips
Fresh Whole Fruit
Freshly Baked Cookie

Side Options

add Chicken 4
add Shrimp 6

Spinach or Sundried Tomato Tortilla 2



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LUNCH – SALADS – 27 per person

Choice of Beverage: Iced Tea, Water or Soft Drink

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Spinach

Fresh Spinach, Candied Pecans
Feta Cheese Crumbles, Granny Smith Apple Slices

Raspberry Vinaigrette

Chicken Caesar

Boneless Chicken Breast
Romaine Lettuce, Garlic Seasoned Croutons

Parmesan Cheese
Caesar Dressing

Asian Chicken

Grilled Boneless Chicken Breast
Napa Cabbage, Sweet Peppers

Red Onion, Snow Peas
Plum Vinaigrette

Baked Goat Cheese

Baby Spring Mix
Sliced Pears

Toasted Almonds
Raspberry Vinaigrette

Wedge

Quarter Iceberg Lettuce, Diced Tomatoes
Green Onions, Blue Cheese Crumbles

Chopped Candied Pecans
Homemade Bacon Bits and Torn Croutons
Blue Cheese or Ranch Dressing



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LUNCH – SANDWICHES – 27 per person

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Santa Barbara Chicken

Grilled Boneless Chicken Breast
Red Onions, Roasted Red Peppers
Mozzarella Cheese on Ciabatta Bread

Choice of Pasta Salad, Potato Salad or French Fries
Fruit Garnish
Choice of Iced Tea, Water or Soft Drink

Classic Club

Double-Decker Sliced Ham, Turkey, Bacon
Lettuce, Tomato
on Toasted White or Wheat Bread

Choice of Pasta Salad, Potato Salad or French Fries
Fruit Garnish
Choice of Iced Tea, Water or Soft Drink

Peppered Turkey

Peppered Turkey
Lettuce, Tomato, Cranberry Sauce
Havarti Cheese on Ciabatta Bread

Choice of Pasta Salad, Potato Salad or French Fries
Fruit Garnish
Choice of Iced Tea, Water or Soft Drink

California Classic Wrap

Avocado, Tomato, Cucumber
Lettuce, Roasted Bell Peppers
Jack Cheese Wrapped in a Flour Tortilla

Choice of Pasta Salad, Potato Salad or French Fries
Fruit Garnish
Choice of Iced Tea, Water or Soft Drink



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PLATED LUNCH - ENTREE

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Choice of Fresh Garden Salad or Crisp Caesar Salad, Steamed Vegetable Medley, Choice of Rice Pilaf or Garlic Mashed Potatoes
Beverage Choices: Iced Tea, Water, Coffee or Hot Tea. Alternate beverages available for an additional cost.

Fettuccine Alfredo – 27

Grilled Chicken Strips served over creamy fettuccine alfredo

Ratatouille - 29

Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers seasoned with Garlic and Herbs

Pasta Pomodoro – 27

Penne Pasta, Diced Tomato, Basil
Fresh Garlic and Marinara Sauce

Chicken Arrabbiata - 29

Grilled Chicken Breast
Spicy sauce made from garlic, tomatoes and red chili peppers cooked in olive oil

Chicken Florentine – 29

Succulent Grilled Chicken Breast served with Spinach, Bell Peppers, Swiss Cheese, Sundried Tomatoes and Béarnaise Sauce

Sliced Tri-Tip - 30

Sliced Tri-Tip served with Chimichurri Sauce

Grilled Breast of Chicken – 29

Boneless Chicken Breast
Choice of Marsala Wine and Mushroom Sauce or Lemon Piccata Sauce

Fresh Pacific Salmon - 32

Grilled Pacific Salmon Filet with Chardonnay Dill Sauce
Upgrade to Miso Glaze – add \$2



CATERING/BANQUET MENUS

LUNCH – COLD BUFFET – 37 per person

minimum of 25 guests required

All Buffets include an iced tea and water station. Other beverages available for an additional cost.

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NY Deli

Salami, Turkey and Ham
Rustic Baguette with Spicy Mayonnaise
Swiss Cheese and Pepperoncini
Fresh Garden Salad with Ranch & Italian Dressing

Homemade Potato Chips
Fried Yams
Tomato Basil Bisque
Lemon Bars

Fresh Bistro

Ham and Turkey
Croissant with Aioli and Swiss Cheese
Lettuce and Tomato
Fennel Salad with Beets

Homemade Potato Chips
Fried Yams
Sliced Fresh Fruit Display
Apple Tarte Tatin

Century Deli

Sliced Ham, Turkey, Roast Beef
Assorted Deli Breads, Deli Cheeses and Condiments
Fresh Garden Salad with Ranch & Italian Dressing

Tuna Salad, Potato Salad and Pasta Salad
Sliced Fresh Fruit Display
Freshly Baked Cookies & Brownies

California

Fresh Vegetable Wraps/Chicken Caesar Wraps
Tri-Tip/Spinach Sandwich with Aioli Sauce
Fresh Garden Salad with Ranch & Italian Dressing

Caprese Salad
Terra Chips and Soup du Jour
Flan



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LUNCH – HOT BUFFET – 39 per person

minimum of 25 guests required

All Buffets include an iced tea and water station. Other beverages available for an additional cost.

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Classic Pizza

Margherita with Fresh Basil & Tomato Pizza
Pepperoni & Italian Sausage Pizza
Roasted Vegetable Pizza

Crisp Caesar Salad with Parmesan Cheese
Bread Sticks with Mozzarella Cheese and Tangy
Marinara Sauce
Italian Sorbet

Taste of Italy

Cheese-Stuffed Ravioli
Tri-Colored Cheese Tortellini
Linguini with Alfredo & Marinara Sauce
Chicken Breast with Pesto Sauce
Meatballs with Marinara Sauce

Seasonal Vegetables
Crisp Caesar Salad with Parmesan Cheese
Focaccia Bread
Olive Oil & Sautéed Garlic Cloves
Cannoli or Italian Cookies

Country Western

Fried Chicken
Barbecue Beef Tri-Tip
Cole Slaw, Green Bean Almandine

Choice of Mashed Potatoes with Traditional Gravy,
Baked Beans or Mac n Cheese
Cornbread or Jalapeno Cornbread Muffins
Warm Peach Cobbler or Warm Apple Pie



CATERING/BANQUET MENUS

LUNCH – HOT BUFFET – 39 per person - continued

minimum of 25 guests required

All Buffets include an iced tea and water station. Other beverages available for an additional cost.

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Cantina

Chicken Fajitas

Cheese Enchiladas

Refried Beans or Black Beans

Spanish Rice

Tri-Colored Tortilla Chips

Flour and Corn Tortillas

Fresh Garden Salad with Ranch & Italian Dressing

Fresh Salsa, Sour Cream, Mango Relish

Guacamole

Churros

Island Getaway

Teriyaki Beef Kabobs

Hawaiian Style Chicken Breast

Coconut Shrimp with Pineapple Relish

Potato & Macaroni Salad

Fried Rice or Brown Rice

Hawaiian Rolls

Tropical Fresh Fruit Display

Pineapple Upside Down Cake

East Wind

Miso Glazed Freshly Caught Market Fish

Beef Tataki

Tempura Vegetables with dipping sauce

Ginger Snow Pea Salad

Roasted Eggplant & Broccolini

Jasmine Rice

Mushroom Soup

Green Tea Ice Cream with Asian Pear Garnish



CATERING/BANQUET MENUS

LUNCH – GRAND BUFFET – 52 (2 entrees) 58 (3 entrees) per person

minimum of 50 guests required

All Buffets include an iced tea and water station. Other beverages available for an additional cost.

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Starters (choose two or three)

Crisp Caesar Salad with Parmesan Cheese
Fresh Garden Salad with Ranch & Italian Dressing
Mandarin Salad

Mediterranean Salad
Vegetable Crudités with Cucumber Dill Dip
Sliced Fresh Fruit Display

Main Entrees (choose two or three)

Sliced Tri-Tip served with Chimichurri Sauce
Grilled Breast of Chicken with choice of sauce:
Lemon Piccata, Marsala Wine & Mushroom or
Teriyaki
Grilled Fresh Pacific Salmon with Chardonnay Dill
Sauce

Ratatouille with Roasted Tomatoes, Onions, Zucchini,
Eggplant, Bell Peppers seasoned with Garlic & Herbs
Action Carving Station” with Choice of Ham, Turkey,
Roast Beef, Tri-Tip or Pork Tenderloin
*\$100 chef fee

Accompaniments

Garlic Mashed Potatoes
Rice Pilar

Steamed Vegetable Medley
Dinner Rolls with Butter

Accompaniments

Warm Peach Cobbler
Assorted Mini Desserts

New York Style Cheesecake with Strawberry Sauce
Chocolate Ganache Cake



CATERING/BANQUET MENUS

HORS D'OEUVRES – per person pricing

minimum of 25 guests required

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Cold

Tortilla Chips & Salsa	7	Prosciutto Wrapped Melon	12
Fresh Vegetable Crudités with Cucumber Dill Dip	7	Tuna Tartare	12
Mix & Match Canapés	8	Domestic Cheese Display, Dried Fruit & Crackers	12
Sliced Fresh Fruit Display	9	Cocktail Shrimp on Ice	13
Gazpacho Shooters	8	Oyster Shooters	market price
Ceviche Shooters	10	Crab Claws on Ice	market price

Hot

Pot Stickers with Soy Sauce	9	Fried Chicken & Waffle Skewers with Maple Glaze	10
Chicken Quesadilla	9	Hummus with Pita Chips and Sliced Vegetables	10
Honey BBQ Chicken Wings	9	Thai Chicken Skewers with Peanut Sauce	10
Buffalo Chicken Wings	9	Beef Teriyaki Skewers	10
Vegetable Egg Rolls with Sweet & Sour Sauce	9	BBQ Pork Sliders	12
BBQ Meatballs	9	Coconut Shrimp with Mango Salsa	13
Swedish Meatballs	9	Mini Maryland Crab Cakes	market price
Spanakopita	9	Bacon Wrapped Scallops	market price



CATERING/BANQUET MENUS

PLATED DINNER - ENTREES

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Choice of Fresh Garden Salad or Crisp Caesar Salad, Steamed Vegetable Medley, Choice of Rice Pilaf or Garlic Mashed Potatoes
Beverage Choices: Iced Tea, Water, Coffee or Hot Tea. Alternate beverages available for an additional cost.

Broiled ½ Chicken – 40

Ratatouille - 40

Semi-Boneless Chicken with Honey Balsamic Glaze

Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers seasoned with Garlic and Herbs

Grilled Breast of Chicken – 42

Chicken Florentine - 43

Boneless Chicken Breast
Choice of Marsala Wine and Mushroom Sauce or
Lemon Piccata Sauce

Succulent Grilled Chicken Breast served with Spinach,
Bell Peppers, Swiss Cheese, Sundried Tomatoes and
Béarnaise Sauce

New York Pepper Steak – 46

Center-Cut Double Pork Chop - 48

New York Cut Dusted with Fresh Ground Pepper
topped with Peppercorn Sauce

Pork Chop with Maple Bourbon Glaze

Fresh Pacific Salmon – 49

Desserts (choose one)

Grilled Pacific Salmon Filet with Chardonnay Dill
Sauce or Miso Glaze

NY Style Cheesecake with Strawberry Sauce
Chocolate Ganache Cake
Red or Blue Velvet Cake with Cream Cheese



CATERING/BANQUET MENUS

DINNER – BUFFET – 44 per person

minimum of 25 guests required

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Classic Pizza

Margherita with Fresh Basil & Tomato Pizza
Pepperoni & Italian Sausage Pizza
Roasted Vegetable Pizza

Crisp Caesar Salad with Parmesan Cheese
Bread Sticks with Mozzarella Cheese and Tangy
Marinara Sauce
Italian Sorbet

Taste of Italy

Cheese-Stuffed Ravioli
Tri-Colored Cheese Tortellini
Linguini with Alfredo & Marinara Sauce
Chicken Breast with Pesto Sauce
Meatballs with Marinara Sauce

Seasonal Vegetables
Crisp Caesar Salad with Parmesan Cheese
Focaccia Bread
Olive Oil & Sautéed Garlic Cloves
Cannoli or Italian Cookies

Country Western

Fried Chicken
Barbecue Beef Tri-Tip
Cole Slaw, Green Bean Almandine

Choice of Mashed Potatoes with Traditional Gravy,
Baked Beans or Mac n Cheese
Cornbread or Jalapeno Cornbread Muffins
Warm Peach Cobbler or Warm Apple Pie



CATERING/BANQUET MENUS

DINNER – BUFFET – 44 per person - continued

minimum of 25 guests required

All Buffets include an iced tea and water station. Other beverages available for an additional cost.

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Cantina

Chicken Fajitas

Cheese Enchiladas

Refried Beans or Black Beans

Spanish Rice

Tri-Colored Tortilla Chips

Flour and Corn Tortillas

Fresh Garden Salad with Ranch & Italian Dressing

Fresh Salsa, Sour Cream, Mango Relish

Guacamole

Churros

Island Getaway

Teriyaki Beef Kabobs

Hawaiian Style Chicken Breast

Coconut Shrimp with Pineapple Relish

Potato & Macaroni Salad

Fried Rice or Brown Rice

Hawaiian Rolls

Tropical Fresh Fruit Display

Pineapple Upside Down Cake

East Wind

Miso Glazed Freshly Caught Market Fish

Beef Tataki

Tempura Vegetables with dipping sauce

Ginger Snow Pea Salad

Roasted Eggplant & Broccolini

Jasmine Rice

Mushroom Soup

Green Tea Ice Cream with Asian Pear Garnish



CATERING/BANQUET MENUS

BANQUET BAR SERVICE

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Bar Service – Cash Bar

Call Brands	9	Wine by the Glass	9
Premium Brands	10	Cordials	11
Super Premium Brands	11	Soft Drinks & Juice	6
Domestic Beer	7	Sparkling Water	5
Imported Beer	8		

Bar Service – Hosted Bar

Call Brands	8	Wine by the Glass	8
Premium Brands	9	Cordials	10
Super Premium Brands	10	Soft Drinks & Juice	5
Domestic Beer	6	Sparkling Water	4
Imported Beer	7		

Domestic Beer

Coors
Budweiser
Miller
Michelob

Imported Beer

Heineken
Corona
Stella Artois
Blue Moon

Cordials

Midori
Bailey's Irish Crème
Amaretto
Kahlua
Grand Marnier



CATERING/BANQUET MENUS

BANQUET BAR SERVICE - CONTINUED

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There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Brands

Call

Scotch
Bourbon
Vodka
Gin
Rum
Tequila

Grants
Jim Beam
Smirnoff
Gordon's
Castillo
Sauza Gold

Premium

Super Premium

Dewar's
Jack Daniels
Absolut
Tanqueray
Bacardi Light
Cuervo Gold

Johnny Walker Black Label
Makers Mark
Grey Goose
Bombay
Bacardi 151
Patron Silver



CATERING/BANQUET MENUS HOST BAR PACKAGES

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

We proudly serve Silver Creek, Paso Robles as our House Wine at \$40 per bottle.
Cristalino Brut at \$40 per bottle

Premium Cocktails, House Wine, Bottled Beer, Soft Drinks & Juices

Four Hours	40 per person
Three Hours	35 per person
Two Hours	30 per person

House Wine, Bottled Beer, Soft Drinks & Juices

Four Hours	35 per person
Three Hours	30 per person
Two Hours	25 per person

Martini Bar – Pomegranate, Lemon Drop, Cosmo, Tiramisu, Watermelon and Pear

One Hour	40 per person
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Wines

Our Full Wine List is Available Upon Request