



breakfast buffets

minimum of 20 guests or an additional \$3 per person applies

served with chilled juices, fresh brewed starbucks coffee, decaffeinated coffee & tazo teas

continental breakfast | \$17

sliced fresh fruit

bagels and cream cheese

croissants, danish, muffins

butter, fruit preserves

classic breakfast | \$20

sliced fresh fruit

croissants, danish, muffins

fluffy scrambled eggs

country ham, crisp bacon, sausage patties

grilled potatoes, onions and parsley

butter, fruit preserves

american breakfast | \$24

sliced fresh fruit

croissants, danish, muffins

fluffy scrambled eggs

country ham, crisp bacon, sausage patties

grilled potatoes, onions and parsley

butter, fruit preserves, warm maple syrup

house made french toast

butter, fruit preserves, warm maple syrup

breakfast enhancements

fruit on a stick * | \$7.50

mango, pomegranate chili glaze

kiwi, grenadine essence

pineapple, concord grape syrup

strawberry, chocolate sauce

season's harvest whole fruit * | \$2.50

breakfast croissants | \$5

omelet station | \$10

ham, bacon, sausage, bell pepper, mushrooms,

onions, tomatoes, spinach, cheese, herbs

attendant required at \$150

homestyle oatmeal | \$4

raisins, brown sugar

mini boxed cereals | \$3

whole, low, non fat milk

low fat yogurts | \$4

granola

hard boiled eggs | \$3

fruit smoothies | \$5

starbucks frappacino | \$5

*Sheraton Signature Enhancements

prices subject to 21% service charge and sales tax

prices subject to change



breakfast entrees

served with choice of orange, grapefruit or apple juice,
fresh brewed starbucks coffee, decaffeinated coffee & tazo teas

rise and shine | \$18

fluffy scrambled eggs
country ham, crisp bacon **or** sausage patty
grilled potatoes, onions and parsley
croissants, danish, muffins
fruit garnish

sourdough sandwich | \$18

20 guests or less

fluffy scrambled eggs
grilled ham and cheddar cheese
warm sourdough bread
grilled potatoes, onions and parsley
fruit garnish

french toast | \$19

house made bread pudding
cinnamon and brandy batter, berry compote
smoked bacon **or** sausage patty
butter, warm maple syrup
fruit garnish

breakfast croissant | \$19

fresh baked croissant
fluffy scrambled eggs
country ham **or** smoked bacon
cheddar cheese
grilled potatoes, onions and parsley
fruit garnish

eggs benedict wrap | \$19

fluffy scrambled eggs
grilled canadian bacon
wrapped in flour tortilla
hollandaise sauce
fruit garnish

light & healthy | \$17

sliced fresh fruit and berries
cottage cheese **or** yogurt
breakfast breads

\$3 fee applies, per entrée, for a split entrée menu.



meeting breaks

the work day | \$20

fresh brewed starbucks coffee and decaf
tazo teas

sodas, spring water and mineral water

midmorning break

fresh brewed starbucks coffee and decaf
tazo teas

sodas, spring water and mineral water

afternoon break

sodas, spring water and mineral water

business | \$24

sliced fresh fruit

croissants, danish, muffins

freshly squeezed orange juice

fresh brewed starbucks coffee and decaf
tazo teas

midmorning break

fresh brewed starbucks coffee and decaf
tazo teas

afternoon break

sodas, spring water and mineral water

executive | \$30

sliced fresh fruit

croissants, danish, muffins

freshly squeezed orange juice

fresh brewed starbucks coffee and decaf
tazo teas

midmorning break

fresh brewed starbucks coffee and decaf
tazo teas

sodas, spring water and mineral water

afternoon break

home baked cookies

trail mix

fresh brewed starbucks coffee and decaf
tazo teas

sodas, spring water and mineral water



themed breaks

after school | \$14

home baked cookies
chocolate fudge brownies
sodas, spring water, mineral water
fresh brewed starbucks coffee and decaf
tazo teas

bite of baja | \$16

cheese quesadillas
warm tri-color tortilla chips
guacamole, sour cream, salsa fresca
sodas, spring water, mineral water

power energy | \$16

cubed fresh fruit
energy bars
low-fat fruit yogurt
fruit juices and tazo teas
spring water and mineral water

cheese & berries | \$18

domestic & imported cheeses
crackers and baguettes
grapes and fresh berries
sodas, spring water, mineral water

Sheraton Signature Meeting Breaks

social | \$15

assorted cupcakes
lemon meringue, red velvet, carrot pineapple,
chocolate peanut butter

freshly popped corn trail

dried fruits and berries, apricots, raisins, mango, freeze dried raspberries
toppings: orange mist, smoked paprika-parmesan cheese

invigorating tazo hot tea collection

darjeeling, chai, awake, green ginger,
envy lemon mate, refresh mint

authentically delicious | \$15

pretzels with mustards and salts

mustards: cranberry horseradish, jalapeno and yellow
salts: pink Hawaiian, black lava, coarse sea salt

warm corn chips

fresh tomato salsa and authentic guacamole

assorted flavored water and sodas

achieve | \$16

selection of artisanal cheeses

pears, apple, grapes, water crackers

baked sweet potato wedge

on corn chips, choice of lemon artichoke dipping sauce,
onion mustard or low fat herb peppercorn ranch

season's harvest assortment of whole fruit

homemade lemonade and tropical ice tea



beverages

fresh brewed starbucks
coffee or decaf
\$32 per silex
\$60 per gallon

tazo teas
\$34 per silex
\$60 per gallon

orange, apple or cranberry juices
\$36 per carafe

brewed passion fruit ice tea
\$32 per carafe
\$55 per gallon

hot chocolate
\$3 each

assorted sodas
\$3 each

bottled fruit juices
\$4 each

geyser spring water or
calistoga mineral water
\$3.75 each

starbucks frappacino
\$5 each

energy drinks
\$5 each

enhancements

baked goods

croissants, danish, muffins
\$36 per dozen

bagels and cream cheese
\$38 per dozen

breakfast breads
banana nut, blueberry,
lemon poppy seed or zucchini
\$32 per dozen

assorted scones
raisin, blueberry,
honey walnut, or cranberry
\$38 per dozen

pecan sticky buns or
cinnamon rolls
\$42 per dozen

lemon bars
\$36 per dozen

seven layer bars
\$38 per dozen

chocolate fudge brownies
\$30 per dozen

home baked cookies
chocolate chip, oatmeal raisin, white
chocolate macadamia, or peanut butter
\$30 per dozen

chocolate dipped strawberries
white and dark
\$45 per dozen

fruit

fruit on a stick *
mango, pomegranate chili glace
kiwi, grenadine essence
pineapple, concord grape syrup
strawberry, chocolate sauce
\$7.50 per person

sliced fresh fruit
\$6 each

season's harvest whole fruit *
\$2.50 each

assorted fruit yogurt
granola
\$4 each

other snacks

sun chips or
granola bars
\$3 each

candy bars
\$2.50 each

warm corn chips, fresh tomato salsa,
authentic guacamole *
\$6 per person

pita chips, red pepper hummus
and olive tapenade
\$6 per person

gourmet nuts, chips, pretzels and
onion dip
\$6 per person

*Sheraton Signature Enhancements

prices subject to 21% service charge and sales tax
prices subject to change



lunch salads

served with rolls and butter, dessert,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

chicken caesar | \$25

crisp romaine lettuce
grilled tender chicken
grated parmesan, herbed croutons
caesar dressing

texas steak | \$27

mixed field greens, cilantro, pear tomatoes,
roasted red peppers, sliced avocado
grilled steak, crisp tortilla strips
red peppercorn ranch

salmon salad | \$27

baby mixed greens, grilled eggplant,
roasted peppers
pan seared fresh atlantic salmon
honey lime cilantro dressing

chef's salad | \$26

mixed greens, smoked turkey, hickory ham,
jack and cheddar cheeses, hard boiled eggs,
garden vegetables
herb vinaigrette dressing

california cobb | \$26

mixed greens, grilled chicken, smoked
bacon, avocado, tomato,
crumbled bleu cheese, sliced eggs
raspberry vinaigrette

asian chicken | \$26

stir fried chicken, ginger, pea pods,
crisp chinese noodles, mandarin oranges
mixed greens
sesame seed ginger dressing

lamb chop salad | \$27

rosemary and garlic lamb chops
grilled vegetables, mixed greens
balsamic vinaigrette

turkey mango | \$26

mixed greens
smoked turkey, fresh mango
fried wonton cup
honey sesame dressing

\$3 fee applies, per entrée, for a split entrée menu.

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prices subject to change



lunch sandwiches

served with dessert, fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

turkey ciabatta | \$26

smoked turkey, lettuce, tomato,
swiss cheese, dijon aioli
ciabatta roll
pearl pasta salad

italian sub | \$27

capicola ham, salami, prosciutto,
mozzarella cheese
fresh italian roll
italian dressing
rotelli and penne pasta salad

grilled chicken | \$27

grilled chicken breast, avocado,
bacon, tomato, melted swiss,
herb mayonnaise
fougasse roll
rotelli and penne pasta salad

roasted vegetables | \$27

portobello mushroom, red peppers,
tomato, buffalo mozzarella
balsamic dressing
sourdough roll
eggplant and orzo salad

chicken salad | \$26

diced tender chicken, red onions
fresh baked croissant
fresh fruit salad

classic club | \$26

roasted turkey, smoked bacon,
jack cheese, lettuce, tomato
whole wheat bread
red potato salad

veggie wrap | \$26

lettuce, cucumber, sprouts, avocado,
tomato, onion, jack cheese
tomato basil wrap
fresh fruit salad

lunch box | \$26

choice of sandwich:
turkey, havarti cheese, lettuce, tomato,
honey mustard spread, sourdough bread
grilled chicken, smoked mozzarella, roasted
peppers, onions, herb aioli, artisan bread
black forest ham, swiss cheese, honey
mustard spread, artisan bread
mozzarella, tomatoes, spinach, red onion,
pesto, focaccia
red potato salad, pasta salad **or** sun chips
whole fruit **or** fruit cup
cookie **or** brownie
soda **or** bottled water

\$3 fee applies, per entrée, for a split entrée menu.

prices subject to 21% service charge and sales tax
prices subject to change



lunch entrees

served with salad, rolls and butter, dessert,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

salads

house made ranch dressing included, choose one:

hearts of romaine, shaved parmesan cheese, creamy caesar

field greens, apple, fennel, lemon vinaigrette

buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

mixed greens, cucumber, cherry tomato, hawaiian papaya, dried blueberries, passion fruit dressing

baby spinach, mandarins, honey sesame vinaigrette

mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

free range chicken | \$33

boneless chicken breast seared with teriyaki sauce
tropical fruit salsa
okinawa purple sweet potato
seasonal vegetables

chicken madeira | \$33

sautéed chicken breast
asiago cheese, mushroom and madeira wine sauce
garlic whipped potatoes
seasonal vegetables

citrus chicken | \$33

boneless chicken breast marinated in orange,
grapefruit and lime juices and fresh rosemary
mango, papaya, red pepper, sweet corn relish
rice pilaf
seasonal vegetables

mahi mahi | \$34

pan roasted mahi mahi
tomato citrus butter
saffron fennel rice
seasonal vegetables

halibut | \$34

baked pistachio crusted halibut
honey miso beurre blanc
jasmine coconut rice
seasonal vegetables

salmon | \$33

oven roasted salmon
pinot grigio dill sauce
almond couscous
seasonal vegetables

\$3 fee applies, per entrée, for a split entrée menu.

prices subject to 21% service charge and sales tax
prices subject to change



lunch entrees

served with salad, rolls and butter, dessert,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

chicken fettuccini | \$33

asparagus, sun-dried tomatoes, crimini mushrooms
grilled chicken breast
garlic parmesan cream sauce

new york steak | \$37

grilled choice steak
dijon tarragon demi glace
baked truffle macaroni and cheese
seasonal vegetables

flat iron steak | \$36

grilled flat iron steak
red wine sauce
roasted yukon gold potatoes
seasonal vegetables

cheese tortellini | \$32

tortellini pasta stuffed with cheese
asiago cream, mushrooms, herbs

wild mushroom ravioli | \$33

ravioli stuffed with wild mushrooms
pesto cream sauce
grilled asparagus and tomato confit

vegetable feast | \$32

eggplant, asparagus, herbed goat cheese
grilled polenta, tomato coulis

portobello napoleon | \$33

portobello mushroom, seasonal vegetables,
potato puree, oven roasted tomato sauce

desserts

choose one:

new york style cheesecake

lemon bavarian mousse

harlequin

kahlua espresso mousse

fresh berries, chantilly whipped cream

mini duet: napoleon and éclair

\$3 fee applies, per entrée, for a split entrée menu.

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prices subject to change



lunch buffets

minimum of 20 guests or an additional \$3 per person applies
served with rolls and butter,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

corner market deli | \$30

mixed greens salad with ranch dressing
rotelli and penne pasta salad
sliced fresh fruit
smoked turkey breast, honey cured ham, roast beef
swiss and cheddar cheeses
assorted breads and rolls
mayonnaise, mustard, sliced tomatoes, lettuce,
onions, pickle spears, peppercinis
lemon bars and cupcakes

ole mexicana | \$33

roasted vegetable salad
mixed greens, cilantro lime vinaigrette
shredded beef
grilled chicken, onions, bell peppers
spanish rice, refried beans
house fried tortilla chips, salsa
flour and whole wheat tortillas, taco shells
guacamole, shredded cheese, sour cream,
lettuce, tomatoes, jalapenos
mini desserts

little italy buffet | \$32

roma tomatoes, buffalo mozzarella, basil vinaigrette
hearts of romaine, shaved parmesan cheese,
house caesar dressing
chicken picatta
cheese tortellini, asiago cream, wild mushrooms
penne pasta, red pepper marinara
breadsticks, foccacia bread

mini desserts

la jolla luncheon

choice of 2 entrees | \$34
choice of 3 entrees | \$38

mixed greens salad, red pepper ranch dressing
fennel, apple, arugula, lemon vinaigrette

entrees:

free range chicken
citrus chicken
atlantic salmon
seabass, cucumber dill sauce
tri-tip of beef
wild mushroom ravioli

seasonal vegetables

red potatoes **or** garlic whipped potatoes
rolls & butter
mini desserts

all american | \$33

mixed greens, ranch dressing
red potato salad
honey stung fried chicken
pulled pork
sliders with caramelized onions
housemade cole slaw
kaiser rolls
mayonnaise and mustard
mini desserts



dinner entrees

served with salad, rolls and butter, dessert,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

salads

house made ranch dressing included, choose one:

mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

baby greens, tomatoes, pine nuts, white balsamic vinaigrette

buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

mixed greens, cherry tomato, hawaiian papaya, dried blueberries, passion fruit dressing

baby spinach, mandarins, toasted almonds, honey sesame vinaigrette

romaine lettuce, feta cheese, tomato, kalamata olives, cucumber, herb balsamic vinaigrette

baby greens, sliced roma tomato, buffalo mozzarella, basil vinaigrette | \$2 additional

chicken roulade | \$43

spinach, prosciutto, shallots, sun-dried tomatoes,
goat cheese stuffed in chicken breast
wild mushroom risotto
seasonal vegetables

tarragon chicken | \$42

grilled free range chicken
tarragon cabernet demi glace
caramelized maui onion whipped potatoes
seasonal vegetables

crab stuffed chicken | \$44

sweet crab and nori stuffed in chicken breast
shitake mushroom sauce
wasabi whipped potatoes
seasonal vegetables

pork tenderloin | \$46

grilled pork tenderloin
blueberry demi glace
crispy potato cakes
seasonal vegetables

salmon florentine | \$45

grilled atlantic salmon
feta cheese and sun-dried tomato pesto sauce
herbed couscous
seasonal vegetables

halibut macadamia | \$45

halibut encrusted with macadamia nuts
dark rum raisin sauce
jasmine stir fried rice
seasonal vegetables

sandabs | \$44

sautéed parmesan crusted sandabs
sun-dried tomatoes and lemon caper sauce
toasted orzo pasta
seasonal vegetables

lobster ravioli | \$46

lobster stuffed jumbo ravioli
bisque sauce
vegetable soufflé

\$3 fee applies, per entrée, for a split entrée menu.

prices subject to 21% service charge and sales tax
prices subject to change



dinner entrees

served with salad, rolls and butter, dessert,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

beef wellington | \$47

beef tenderloin and mushroom duxelle
wrapped in puff pastry
cabernet sauvignon sauce
whipped yukon gold potatoes
seasonal vegetables

filet mignon | \$47

charbroiled filet, blackberry sage cabernet sauce
garlic whipped potatoes
seasonal vegetables

prime rib | \$48

roasted prime rib, creamed horseradish
buttermilk whipped potatoes
seasonal vegetables

portobello napoleon | \$43

portobello mushroom, seasonal vegetables,
potato puree, oven roasted tomato sauce

vegetable feast | \$42

eggplant, asparagus, herbed goat cheese
grilled polenta, tomato coulis

duets

filet mignon and shrimp scampi | \$56

petite filet, cabernet demi glace sauce
shrimp scampi, lemon chive butter
roasted yukon gold potatoes
seasonal vegetables

filet mignon and mahi mahi | \$54

petite filet, sautéed mushroom cap
blackened mahi mahi, honeyed grapefruit glaze
garlic whipped potatoes
seasonal vegetables

chicken and shrimp scampi | \$55

rosemary chicken, orange pepper relish
sautéed shrimp, white balsamic butter sauce
oven roasted fingerling potatoes
seasonal vegetables

desserts

choose one:

new york style cheesecake, blueberry swirl

chocolate decadence

passion fruit mousse

vanilla crème brulee

fresh berries, chantilly whipped cream

mini trio: cheesecake, opera, fruit tartlet

\$3 fee applies, per entrée, for a split entrée menu.

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prices subject to change



dinner buffets

minimum of 20 guests or an additional \$3 per person applies
served with rolls and butter,
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas & iced tea

la jolla dinner

choice of 2 entrees | \$50
choice of 3 entrees | \$54

soup du jour
mixed greens salad
fresh fruit salad

entrees:

citrus chicken
chicken breast, pine nuts, basil cream
salmon, roasted tomato relish
mahi mahi, white balsamic butter sauce
flank steak, crimini mushrooms
roast sirloin of beef
spinach and goat cheese ravioli, basil tomato cream

grilled vegetables
rice pilaf, risotto **or** garlic whipped potatoes
mini desserts

italiano | \$50

minestrone soup
roma tomatoes, buffalo mozzarella, basil vinaigrette
hearts of romaine, shaved parmesan cheese
roasted halibut, romesco sauce
sausage, bell peppers, onions
cheese tortellini, asiago cream, mushrooms
grilled portobello, baked polenta
breadsticks and foccacia
mini desserts

baja mexico | \$51

tortilla soup
roasted vegetable salad, cilantro lime vinaigrette
mexican caesar salad
carne asada
roasted chicken, lime, achiote
mahi mahi, tomato citrus butter
spanish rice, black beans
house fried tortilla chips, salsa
flour and sun dried tomato tortillas
guacamole, shredded cheese, sour cream,
lettuce, tomatoes, jalapenos
mini desserts

pacific rim | \$50

asian chicken salad, sesame vinaigrette
spring rolls
grilled ribeye, teriyaki sauce
spicy chicken with lettuce wrap
lo mein noodles **or** vegetable fried rice
stir fried vegetables
mini desserts



hors d'oeuvres

50 pieces per order

* may be butler passed at \$100, per two servers

cold | \$150

specialty canapés *
prosciutto and asparagus pinwheels *
grilled chicken, tomato bruschetta, balsamic glaze
tuna tataki on cucumber, creamy wasabi sauce *
roma tomato, buffalo mozzarella,
basil, balsamic vinaigrette on crouton *
grilled eggplant and roasted peppers,
goat cheese on crostini *
fruit kabobs *
thai chicken in mini phyllo cups *
seared ahi with mango salsa on crispy wonton *
bruschetta, tomato, basil, garlic relish *

cold | \$200

jumbo shrimp cocktail
brie and kiwi on crostini *

cold | \$250

jumbo shrimp cocktail in shot glass *
california rolls
sushi assortment
smoked salmon on toasted baguette *

hot | \$150

abalone style calamari, lemon basil aioli
meatballs, barbeque sauce
chicken or beef satay, peanut sauce *
baked pecan and bleu cheese stuffed
mushroom cap
chicken or beef teriyaki skewers
spring rolls, plum sauce
mini quiche assortment *
chicken quesadillas
wild mushroom potsickers *

hot | \$200

coconut shrimp, orange chile sauce
shrimp tempura
crab stuffed mushroom caps
mini crab cakes, cilantro aioli
lobster and rock shrimp quesadillas
mini chicken or beef wellington *
bacon wrapped scallops *
portobello mushroom in puff pastry *

hot | \$250

baked brie in puff pastry, roasted almonds
and strawberries



carving stations

serves 50

served with rolls, butter, condiments

\$150 per carver

roast sirloin of beef | \$325

pepper and rosemary crust

prime rib of beef | \$400

creamy horseradish and natural roasting jus

honey glazed ham | \$325

brown spicy mustard

roast breast of turkey | \$350

fresh cranberry compote

receptions

minimum of 25 guests or an additional \$3 per person applies

vegetable platter | \$6

crisp seasonal vegetables
choice of spinach dip, ranch or red pepper hummus

antipasto | \$14

italian meats and cheeses
grilled vegetables, roasted peppers,
cured olives, balsamic drizzle
petite rolls and breadsticks

tapas | \$18

roasted peppers, sherry vinaigrette
seared ahi on garlic crostini
crab cakes, lime butter sauce
ceviche, tortilla chips
spanish olives

fruit and cheese | \$8

domestic and imported cheeses
seasonal and tropical fruits
assorted crackers and french baguettes

domestic & imported cheese board | \$7

cheddar, swiss, brie, goat cheese,
smoked gouda, grape clusters
assorted crackers and french baguettes

cool lettuce wraps * | \$19

black bean-ginger chicken
chili spiced sirloin beef or
wok seared tofu, mint, lime
wrapped in iceberg lettuce leaves
sweet soy-vinegar chili sauce

* attendant required at \$150



beverages

prices per gallon

non-alcoholic

fruit punch | \$40

lemonade | \$40

margarita | \$40

mai tai | \$40

alcoholic

mojito | \$65

mai tai | \$65

margarita | \$65

bar service

call brands

beefeater gin

smirnoff vodka

barcardi light rum

sauza gold tequila

jim beam bourbon

Johnnie walker red

korbel brandy

premium brands

bombay sapphire gin

Grey Goose vodka

captain morgan rum

sauza conmemorativo

makers mark bourbon

Johnnie walker black

courvoisier VSOP

domestic beers

budweiser

bud light

coors light

miller lite

st. pauli girl non-alcoholic

imported / micro beers

sam adams

amstel light

corona

heineken

stella

blue moon

negro - modelo

prices subject to 21% service charge and sales tax
prices subject to change



bar service

\$150 bartender fee is waived with a minimum of \$500

hosted bar

call brands	\$6.5
premium brands	\$7.5
domestic beer	\$4.5
imported beer	\$5.5
house wine	\$5.5
sodas	\$3
bottled water	\$3.75
fruit juices	\$4
energy drinks	\$6

cash bar

call brands	\$7
premium brands	\$8
domestic beer	\$5
imported beer	\$6
house wine	\$6
sodas	\$3.25
bottled water	\$4
fruit juices	\$4.25
energy drinks	\$6.50

packages

\$150 bartender fee is waived with a minimum of \$500

one hour	\$14
one hour with wine at dinner	\$22
two hours	\$24
three hours	\$33
four hours	\$40

corkage

per permitted bottle provided by the client

750 milliliter	\$14
1 ½ liter	\$20

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wine list

champagne and sparkling

kenwood yulupa, cuvee brut, california	\$26
gloria ferrer blanc de noirs, sonoma	\$30
moet & chandon white star, extra dry, france	\$68

chardonnay

alice white, s.e. Australia (house wine)	\$24
bv, century cellars, california	\$24
sterling, central coast	\$26
markham, napa valley	\$30
sonoma-cutrer, russian river ranches, sonoma	\$40

white wines

sycamore lane, white zinfandel, california	\$22
trinity oaks, pinot grigio, california	\$26
pepi, sauvignon blanc, california	\$26
kendall jackson, riesling, california	\$28

cabernet sauvignon

alice white, s.e. australia (house wine)	\$26
canyon road, California	\$26
louis martini, sonoma	\$33
franciscan, napa valley	\$44
estancia, keys canyon raches, paso robles	\$34

merlot

alice white, s.e. Australia (house wine)	\$26
painted hills, California	\$26
red diamond, washington	\$29
charles krug, napa valley	\$38

red wines

greg norman, pinot noir, santa barbara	\$33
gloria ferrer, pinot noir, etesian, sonoma	\$36
ravenswood, zinfandel, lodi	\$26
penfolds, shiraz, "rawson's retreat", s.e. australia	\$27

policies & guidelines

Payment

A non-refundable deposit is required to confirm all meeting space. Full prepayment is due 3 business days (M-F) prior to the event, based on your final guarantee. Any charges incurred during the function must be paid upon conclusion of the event.

Room Assignment

The hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreases or increases. If your function goes over the contracted ending time and you wish to retain the room for a longer period, you may do so at an additional charge per every hour, provided that the room is available. Resetting of banquet rooms from previously agreed set ups indicated on the contract, may result in additional cost to the client.

Menu Selection

Menu selections must be submitted to the Sales & Catering Department no later than two weeks prior to the event. When a selection of two or more entrees is served at the same event, an additional \$3 split entrée fee will be added to each entrée price. Our preprinted menus are offered as a guideline. We are happy to custom design a menu to meet your specific needs.

Food & Beverage

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. All food and beverage must be provided by the hotel. No food or beverage may be removed from the event area at any time prior to, during, or after the event.

Final Guarantee

Attendance must be specified 3 business days (M-F) prior to your event date. This number will be considered your minimum guarantee and cannot be reduced. If the hotel does not receive a guarantee, the expected number of attendees listed on your contract will become your guarantee. Charges will be based on the number of people served, or the guarantee, whichever is greater. The hotel will prepare for 5% over the guarantee. If your guaranteed attendance increases by more than 5% in less than 48 hours prior to your event, the hotel reserves the right to charge a 5% surcharge, plus service charge and tax, on menu prices due to increased costs incurred.

Service Charge & Sales Tax

All food, beverage, audio visual equipment rental and service fees are subject to a 21% taxable service charge and current California sales tax.

Shipments

Special arrangements need to be made with the Sales & Catering Office in advance if sending more than three small packages to the hotel weighing over a total of 60 lbs. The hotel will accept small pre-paid shipments no sooner than three working days (M-F) prior to the event date. Packages should be clearly marked with the name and date of the meeting and name of the onsite contact. A handling and storage fee of \$10 per box per day will be charged.

Cancellation

Cancellations made 91 days or more prior to an event will result in cancellation fees of 50% of the total anticipated revenue. Cancellations made 31 – 90 days prior to an event will result in cancellation fees of 75% of total anticipated revenue. Cancellations made within 30 days of an event will result in cancellation fees of 100% of the total anticipated revenue.

Parking

Self parking is \$5 for less than 6 hours and \$10 for 6 – 24 hours per car. Client may host parking charges or have guests pay on their own.

Damage

Materials may not be stapled, tacked or taped onto the walls or doors of the meeting rooms or any public space. You will be responsible for any damage or extensive clean up.

Hotel Liability

THE HOTEL IS NOT RESPONSIBLE FOR ANY ITEMS LEFT IN THE BANQUET ROOM. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel premises or theft of property.

prices subject to 21% service charge and sales tax

prices subject to change