



Banquet menu

Breakfast

Continental Breakfast

Windsor Continental | \$21

Orange, Cranberry & Apple Juices

Seasonal Fruit Display

Freshly baked Breakfast pastries

& Croissants

English Muffins, Assorted Bagels & Cream Cheese

Creamy butter, fruit Preserves & Honey

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

"Fit for you"- Create your own Parfait | \$22

Diced Fresh Fruit

Greek & Assorted Yogurts, Granola & Trail Mix

Hot Oatmeal

California Raisins & Brown Sugar

Orange, Cranberry, Smoothies, & Apple Juices

Low -fat Milk & Soy Milk

Assorted Breakfast Breads

Creamy butter, fruit Preserves & Honey

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

10 Person Minimum Required

If the minimum is not met, an additional \$150.00 fee will be added

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Breakfast Buffet

Rise & Shine | \$29

Orange, Cranberry & Specialty Juice of the Day

Farm fresh Scrambled Eggs & Chives

Egg White Scrambled with Spinach, Peppers, Mushrooms & Feta Cheese

Crisp Pepper Bacon

Baked Chicken Apple Sausages

Skillet Breakfast Potatoes

Fresh Seasonal Fruit Display & Wild Berries

Assorted Cold Cereals with Milk

Gourmet Croissants, Muffins & Assorted Danish

Creamy butter, fruit Preserves & Honey

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

American Buffet | \$31

Orange, Cranberry & Apple Juices

Freshly baked Breakfast pastries

Assorted Fresh Muffins

Assorted Bagels & Cream Cheese

Fresh Seasonal Fruit Display & Wild Berries

Sliced Brioche French toast with maple Flavor Syrup

Scrambled Eggs

Shredded Cheddar Cheese

Crispy Pepper Bacon

Baked Chicken Apple Sausages

Skillet Breakfast Potatoes

Creamy butter, fruit Preserves & Honey

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

20 Person Minimum Required. Prices are based on a 1- hour service

If the minimum is not met, an additional \$20.00 fee per person will be added

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Breakfast a la Carte /

Enhancements

- Assorted Muffins & Danish | \$4 per person
- Assorted Bagels & Cream Cheese | \$4 per person
- Fresh Seasonal Fruit Display & Wild Berries | \$4 per person
- Fresh seasonal fruit Cup | \$4 per person
- Yogurt & Granola | \$4 per person
- Yogurt Parfait | \$4 each
- Assorted Cold Cereals with Milk | \$4 per person
- Hot Oatmeal, California Raisins & Brown Sugar | \$4 per person
- Fluffy Scrambled Eggs | \$4 per person
- Sliced Brioche French toast with maple Flavor Syrup | \$5 per person
- Breakfast Burritos | \$6 per person
- Maple Pepper bacon or Chicken Apple Sausages | \$6 per person
- Breakfast Assorted Sandwiches | \$5 per person
- Smoked Salmon Display with Bagels | \$5 per person

Beverages

- Starbucks Regular & Decaffeinated Coffee | \$4.50 per person or \$70 per Gallon
- Hot Water & Tazo Teas | \$4 per person
- Assorted Soft Drinks | \$4 each
- Assorted Naked® Fruit Smoothies | \$5 each
- Bottled Water | \$4 each
- Sparkling Water | \$4 each
- Orange Juice | \$4 each
- Assorted Fruit Juices | \$4 each
- Hot Chocolate Packets | \$3 each
- Omelet Station \$10.00 per person *
- Egg White, Egg Bitters, Shelf Eggs, Liquid Eggs, Ham, Bacon, Tomato, Spinach, Mushrooms, Peppers, Onions & Cheese

*\$85.00 Attendant Fee

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant
A Taxable service charge of 23% and sales tax of 8.25% will apply.



Breaks Coffee Breaks

Beverage Break | \$13

Soft Drinks & Bottled Waters

Starbucks Regular & Decaffeinated Coffee

Hot Water & Tazo Teas

Jolt Bar | \$14

Power & Granola Bars

Trail Mix Nuts & Dried Fruit

Red Bull & Diet Red Bull

Vitamin Waters

Café Break | \$16

Fresh Baked Cookies & Rich Fudge Brownies

Soft Drinks & Bottled Waters

Starbucks Regular & Decaffeinated Coffee

Hot Water & Tazo Teas

Healthy Choice | \$18

Fresh Seasonal Fruit & Wild Berries Cup

Assorted Naked® Fruit Smoothies

Assorted Granola Bars

Vitamin & Bottled Waters

Starbucks Regular & Decaffeinated Coffee

Hot Water & Tazo Teas



Specialty Breaks

Ballgame | \$22

Warm Pretzel Stick with Mustard

Popcorn, Peanuts, Corn tortilla Chips & Salsa

Fresh Seasonal Fruit & Wild Berries Cup

Soft Drinks & Bottled Waters

Healthy Intermezzo | \$23

Assorted Caramel & Chocolate Apples with Nuts

Open Face Flat Bread Mini Sandwiches

Apple Wedges drizzle on Chocolate Fudge Dip & Caramel

Mini Apple Tartlets

Apple Chips with Honey & Peanut Butter

Apple Juice

Natural Holistic Break | \$25

Infused Water

Fresh California Sushi Rolls

Terra Chips

Hummus x Three- Roasted Garlic, Sweet Pepper & Pesto Hummus

Assorted Seasoned Mixed Nuts

Mini Panioli pork Ribs Slow Braised in Tropical Juices

Watermelon & Pineapple Diced



Meeting Planners Packages

Basic Break | \$26

Windsor Continental

Orange, Cranberry & Apple Juices

Fresh Seasonal Fruit & Wild Berries Cups

Sticky Buns & Croissants

English Muffins, Assorted Bagels & Cream Cheese

Creamy butter, fruit Preserves & Honey

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

Mid-Morning Break

Soft Drinks & Bottled Waters

Starbucks Regular & Decaffeinated Coffee

Hot Water & Tazo Teas

Afternoon Break

Fresh Baked Cookies & Rich Fudge Brownies

Soft Drinks & Bottled Waters

Starbucks Regular & Decaffeinated Coffee

Hot Water & Tazo Teas



All Day Break | \$33

Keep your meeting all Day

Orange, Cranberry & Apple Juices

Assorted Individual Yogurts

Fresh Seasonal Fruit & Wild Berries Cups

Breakfast Breads

Creamy butter, fruit Preserves & Honey

Starbucks® Individual Drinks

Soft Drinks, Vitamin Waters & Bottled Waters

Mixed Nuts & Peanuts

Granola Bars

Protein Bars

Assorted Brownies

Wraps & Salads on the Go (Tuna Salad, Assorted Wraps, Assorted Sandwiches, Pasta Salad, Potato Salad)

Starbucks Coffee, Decaffeinated & Tazo herbal Teas

Meeting Planner Breaks require a minimum guarantee of 10 guests.

If the minimum is not met, an additional \$20.00 per person will be added

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Breaks a la Carte / Enhancements

Bakery

Fresh Baked Cookies | \$38 per dozen
Rich Fudge Brownies | \$48 per dozen
Freshly baked Donuts | \$48 per dozen
Assorted In- House Freshly Baked Pastries | \$42 per dozen

Treats

Pretzel Sticks with Mustard | \$5 each
Bags of Chips, Pretzels, or Peanuts | \$5 each
Ice Cream Bars, Ice Cream Sandwiches, & Frozen Fruit Bars | \$5 each
Tortilla Chips with Guacamole, Melted Cheese, & Salsa | \$5 per person

Healthy treats

Seasonal Fruit Display | \$4 per person
Whole Fruit Basket | \$4 per person
Artisan Cheese Display | \$6 per person
Assorted Individual Yogurts | \$3 each
Granola Bars | \$4 each
Protein Bars | \$5 each
Mixed Nuts | \$4 per person
Trail Mix | \$4 per person

Beverage

Assorted Pepsi or Coke products | \$4 each
Assorted Arizona Ice Teas | \$4 each
Assorted Bottle Juices | \$4 each
Assorted Energy Drinks | \$6 each
Red Bull | \$6 each
Starbucks Frappuccino | \$6 each
Sparkling or Mineral Waters | \$5 each
Hot Chocolate Packets | \$3 each
Lemonade or Fruit Punch gallon | \$3 per person
Iced Tea gallon | \$3 per person
Starbucks Regular & Decaffeinated Coffee, Hot Water & Tazo Teas | \$7 per person



Lunch

On The Go Lunches

Everything served with Bottled Water, Soft Drinks & Condiments

Side Salads| Select One

Potato Salad, Tomato and Cucumber Salad, Pasta Pesto Salad

Turkey & Swiss | \$30 per person

Turkey & Swiss with Lettuce & Tomato with Croissant & Garlic Aioli

Baked Chips, and Whole Fruit

Jumbo Gourmet Cookie or Granola Bar

Italian Sub Sandwich | \$30 per person

Salami, Ham, Turkey & Provolone

Baked Chips, and Whole Fruit

Jumbo Gourmet Cookie or Granola Bar

Elser's Garden Wrap | \$30 per person

Grilled Pesto Marinated Vegetables Wrapped with a Spinach Flour Tortilla

Baked Chips, and Whole Fruit

Jumbo Gourmet Cookie or Granola Bar

Main Street Corner Deli | \$30 per person

Corned Beef & Pastrami Sandwich on Focaccia Bread

Sliced Pickles, Deli Mustard, Lettuce & Tomato

Baked Chips, and Whole Fruit

Jumbo Gourmet Cookie or Granola Bar

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Plated Lunch- Sandwiches

All Sandwiches Include:

Baked Chips

Pasta Pesto Salad

Choice of Dessert

Iced Tea

Starbucks Regular & Decaffeinated Coffee

Cold Sandwiches

Turkey Sandwich | \$26

Ciabatta Bread, Bacon, Avocado, Lettuce, Tomato, & Pesto Mayonnaise

Buffalo Chicken Wrap | \$26

Romaine, Gorgonzola, Tomato, & Buffalo Dressing

Hot Sandwiches

Roast Beef | \$26

Kaiser Bun, Horseradish, Sweet Sauté Onions & Swiss cheese

Flat Bread Chicken Club | \$26

Pepper jack Cheese, Bacon, Mayonnaise

Desserts (Please Select One)

Chocolate Ganache Cake, Cheesecake, Fruit Tart

Unlimited Soft Drinks are an additional \$5.00 per person

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Plated Lunch- Entrees

All Hot Luncheons Includes:

Freshly Rolls and Creamy Butter

Your Choice of Salad or Soup, Entrée & Dessert
Chef's Choice of Starch & Vegetable
Iced Tea, Coffee, Decaffeinated & Assorted Herbal Teas
One Selection should be made for all Guests

First Course Selections

Please choose (1) first Course Salad

Salad

Romaine with Garlic Croutons, Shredded Parmesan, Roasted Roma Tomatoes & Caesar Dressing
Baby Field Greens wrapped with Cucumbers, Carrot Curls, Grape Tomatoes & Sweet Roasted peppers, with Ranch or Balsamic Vinaigrette
Mixed Greens, Grilled Portobello, Sundried Tomatoes, Red Roasted Peppers, Feta Cheese & Balsamic Vinaigrette Dressing
Mixed Greens, Tomatoes, Carrots, Cucumbers, with Ranch or Balsamic Vinaigrette

Lunch Entree Selections

Penne a la Vodka | \$32
Grilled Chicken Smothered in a Rich
Asiago Cream Sauce & Fresh Garden
Vegetables * Gluten Free Pasta upon request

Rosemary Chicken | \$32
Grilled Chicken Marinated in Citrus & Extra Virgin Olive Oil
Oaxaca Mole Sauce

Manchego and Herb Crusted Breast of Chicken | \$32
Served with a Sundried Tomato & Fennel Reduction

Soy Sake Ginger Salmon | \$35
Atlantic Salmon Served with Onion
Marmalade & Teriyaki Glaze

Chimichurri Marinated Flat Iron Steak | \$36
Argentinean Style Choice Flat Iron Steak with Cilantro, Parsley Demi Sauce

Vegetable Wellington | \$32
Roasted Vegetables Wrapped in a Puff Pastry with Tomato, Basil Ragout



Lunch Dessert Selections

Lunch | dessert selections
Included in menu price

Chocolate Ganache Cake with Chocolate
Sauce & Whipped Cream

Tres Leches & Whipped Cream

New York Style Cheesecake with
Berries Sauce & Whipped Cream

Add for \$2

Flourless Gluten Free Chocolate Decadent Cake

Trio de Petit Fors
Variety of Italian Mini Desserts
Served with Whipped Cream and Fresh Berries

Split menus (two items or more) will be charged at the higher entrée price

Price are based on a per person charge

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Lunch Buffets

Each Buffet is based on One Hour of Service
Additional Charge for Service beyond One Hour

***Leisure Deli* | \$35**

Fresh Tropical Fruit Salad
Garden Salad with Chef's Choice of Two Dressings and Appropriate Condiments
Potato Salad & Egg Salad
Cole Slaw
Tuna Fish Salad
Display of Sliced Honey Ham, Roasted Deli Turkey, Roast Beef & Barbequed Pull Pork
Assorted Sliced Cheeses
Lettuce, Tomatoes & Bermuda Onions
Freshly Baked Rolls & Sandwich Breads
Mayonnaise, Gourmet Mustard & Pickles
Chef's Selection of Desserts
Freshly Brewed Iced Tea
Infused Water Station
Coffee, Decaffeinated & Herbal Tazo Teas

***The Barbeque* | \$39**

Garden Salad Bar with Two Dressings & Appropriate Condiments
Cucumber, Grape Tomato and Lime Salad
Creamy Celery Cole Slaw
Bratwurst with Sauerkraut
Corn on the Cob
Grilled Chicken
Potato Wedges
Hamburger, Hot Dog & Bratwurst Buns
Lettuce, Beefsteak Tomatoes &
Bermuda Onions
American, Swiss & Cheddar Cheeses
Mustard, Mayonnaise, Ketchup, Sweet
Pickles & Chopped Onions
Jumbo Cookies & Fudge Brownies
Freshly Brewed Iced Tea
Infused Water Station
Coffee, Decaffeinated & Herbal Teas



Little Italy | \$39

Bruschetta and Caprese Salad Bar: Grape Tomato, Fresh Mozzarella Cheese, Basil, Baguette, Olive Oil & Balsamic, Chopped Romaine Lettuce
Caesar Dressing, Parmesan & Croutons
Chicken Cacciatore, Roasted Tomatoes and Peppers in a White Wine Sauce
Beef Lasagna with Marinara Sauce & Ricotta Cheese
Tri-Color Cheese Tortellini with Pesto Cream Sauce & Toasted Peanuts
Sweet Italian Sausage Grilled with Sautéed Peppers & Onions
Focaccia & Garlic Breadsticks
Tiramisu
Assorted Cannoli
Freshly Brewed Iced Tea
Infused Water Station
Coffee, Decaffeinated & Herbal Teas
25 Person Minimum Required
\$100 Buffet Fee for any Buffet serving less than 25

Executive chef's express lunch | \$33

Garden Salad
Chef's Choice of Two Dressings
Pasta Primavera Salad
Homemade Yukon Potato and Egg Salad
Chef's Choice of:
Two Hot Entrees
One Vegetable
One Starch
Chef's Selection of Desserts
Freshly Baked Rolls & Butter
Freshly Brewed Iced Tea
Coffee, Decaffeinated & Herbal Tazo Tea
CQ Infused Water Station

25 Person Minimum Required
\$100 Buffet Fee for any Buffet serving less than 25

Each Buffet is based on One Hour of Service
Additional Charge for Service beyond One Hour



Create your Own Buffet | \$39

Salads / Select Three

Seasonal Greens with Assorted Salad Toppings & Dressing
Caesar Salad with House made Garlic Croutons, Shaved Reggiano Parmigianino
Cous Cous Salad with Fresh Vegetables
Tuscan Pasta Salad

Fresh Baked Focaccia with Sweet Creamy Butter

Entrees / Select Three

Grilled Chicken with Oaxacan Mole Sauce
Pan Seared Chicken Breast, Blistered Tomatoes and Mushroom Ragout
Roasted Pork Loin with Apricot and Sweet Onion Chutney
Sliced Sirloin with Garlic Au Jus
Soy, Ginger and Citrus Marinated Salmon
Coconut Mahi with Tropical Relish
Chef's Dessert Display
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
Infused Water Station

25 Person Minimum Required

\$100 Buffet Fee for any Buffet serving less than 25

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Dinner

Plated Dinner Entrees

Entrées

All Dinners Include: Assorted dinner Rolls & Butter
Your Choice of Salad, Entrée & Dessert,
Chef's Choice of Starch & Vegetable
Coffee, Decaffeinated & Assorted Herbal Teas
One Selection should be made for all Guests

First Course Selections - Please choose (1) First Course, Salad

Salads

Baby Organic Greens, Mandarin Oranges, Candied Walnuts, Tomatoes & Crumbled Gorgonzola
Wrapped in a Cucumber Ribbon

Iceberg Wedge, Spiced Walnuts, Tomato Wedges, Crispy Onions, Maytag Blue Cheese Crumbles & Blue Cheese Dressing

Mixed Greens, Grilled Portobello, Sundried Tomatoes, Red Roasted Peppers, Feta Cheese & Balsamic Vinaigrette Dressing

Buffalo Mozzarella & Tomatoes with Basil Olive Oil & Fig Infused Balsamic Vinaigrette
(\$2 Additional)

Aged Balsamic glazed Chicken | \$37
Breast of Chicken Marinated in White Wine, Olive Oil & Herbs
Served with Artichokes, Mushrooms & Fennel

Asiago Crusted Chicken | \$38
Asiago Seared Chicken Breast with a
Sundried Tomato and Boursin Cheese Reduction

Shallot Pepper scented Roast Prime Rib | \$46
Generously Carved Certified Angus
Prime Rib Served with Au Jus
& Horseradish Sauce - 25 People Minimum

Chimichurri Marinated Flat Iron Steak | \$41
Argentinian Style Choice Flat iron Steak with Cilantro, Parsley Demi Sauce

Herbed gorgonzola crusted filet mignon | \$51
Served with Mushroom Ragout
& Zinfandel Wine Reduction

Soy sake ginger salmon | \$40
Pan Seared Salmon Filet Laced
with a Soy & Sake Ginger Glaze



Vegetarian selections

Grilled vegetable torte | \$38
Marinated Vegetables Layered with a Buffalo Mozzarella Cheese
& Portabella Mushroom

Penne a la vodka | \$37 *
Penne Pasta & Marinated Grilled Vegetables in
a Pink Vodka Cream Sauce

* Gluten Free Pasta upon request

Split menus (two items or more) will be charged at the higher entrée price

A Taxable service charge of 23% and sales tax of 8.25% will apply.

Plated Dinner Desserts

Select One - (Included in Dinner Price)

Chocolate Ganache Cake

Moist Dark Chocolate Cake layered with Chocolate Pudding

New York Style Cheesecake

With Raspberry Topping and Fresh Berries

Chocolate Lava Bundt Cake

Moist Dark Chocolate Cake Full of Chocolate Chips

Flour less Chocolate Cake

Gluten Free Served with Light Chocolate Syrup

Apple Galette Tart

Handcrafted Apple Tart, Puff Pastry and Ripe Apples



Dinner Buffets

Main Street | \$68

Salads | Select Three

Crisp Garden Greens, Tomatoes, Cucumbers & Carrots
Caprese Salad served with Mini Sized Mozzarella, Tomato in a Pesto Sauce
Caesar Salad with House made Garlic Croutons, Shaved Reggiano Parmigianino
Cous Cous Salad with Fresh Vegetables
Tuscan Pasta Salad

All Dinners Include: Assorted dinner Rolls & Butter

Entrees | Select Three

Serrano's Ale Braised Short Rib
White Wine Braised Chicken thighs
Fresh Wild Salmon with a Ginger Glaze
Lime, Thyme Shallot Sauce Chicken Breast
Topped with Homemade Spicy Slaw or
Tequila Marinated Pork loin with cider Dried Fruit Compote Glaze

Pastas | Select One

Tri Color Tortellini with Pesto Cream sauce
Cheese Ravioli with Tomato -Basil Sauce
Vegetable Lasagna

Sides | Select One Vegetable - One Starch

Rosemary and Garlic Roasted Potatoes
Roasted Mashed Potatoes
Spanish Rice
Chef's Roasted Vegetables
Seasonal Medley of Steamed Vegetables

Chef's Dessert Display
Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Each Buffet is based on One Hour of Service
Additional Charge for Service beyond One Hour
\$100 Buffet Fee for any Buffet serving less than 25 People
A Taxable service charge of 23% and sales tax of 8.25% will apply.



Italian Night | \$65

Salads | Select Three

Crisp Garden Greens, Tomatoes, Cucumbers & Carrots
Caprese Salad served with Mini Sized Mozzarella, Tomato in a Pesto Sauce
Caesar Salad with House made Garlic Croutons, Shaved Reggiano Parmigianino
Antipasto Display of Italian Meats, Cheeses & Marinated Vegetables
Marinated Vegetable Salad

Assorted dinner Rolls & Butter

Entrees | Select Three

Seared Salmon with Sundried Tomato & Olives Sauce
Chicken Topped with Tomato & Olives in an Artichoke Sauce
Three Cheese Tortellini Primavera in a Garlic Alfredo
Italian Sausage & Peppers
Veal Osso Bucco

Pastas | Select One

Tri Color Tortellini with Pesto Cream sauce
Cheese Ravioli with Tomato -Basil Sauce
Meat Lasagna

Sides | Select One Vegetable - One Starch

Rosemary and Garlic Roasted Potatoes
Roasted Mashed Potatoes
Saffron Risotto
Chef's Roasted Vegetables
Seasonal Medley of Steamed Vegetables

Desserts |

Cappuccino Cake
Mini Cannoli's
Coffee, Decaffeinated & Herbal Tazo Teas

Each Buffet is based on One Hour of Service
Additional Charge for Service beyond One Hour
\$100 Buffet Fee for any Buffet serving less than 25 People
A Taxable service charge of 23% and sales tax of 8.25% will apply.



Palette pleasing Pacific | \$69

Salads / Select Three

Sliced Thai Beef salad w/ rice noodles, Thai chilies, water chestnuts, carrots, straw mushrooms, Bok Choy, peppers, onions and garlic

Ponzu marinated baked flaked salmon w/ teriyaki Udon noodles, spinach, snow peas, celery, ginger, garlic, lemon and red bell pepper

Ginger Bay Shrimp salad w/shredded Napa cabbage, daikon radish, arugula, red cabbage, pineapple and green onion black and toasted sesame seed garnish

Chili lime Chicken salad on Mae Ploy Romaine garnished w/ slivers of red onion, cucumber, tomato, shredded carrot and lime w/ miso dressing and Nori threads garnish

Veggie; Som Tum* Cucumber, onions, tomato, purple cabbage, wakame seaweed, diced tamago and tofu topped w/ crushed roasted peanuts and a Vietnamese lime dressing

Sweet Rolls and Creamy Butter

Entrees / Select Three

Red curried Prawns w/ plum sauce sautéed shitake mushrooms, tri- color peppers, bean sprouts and Bok Choy

Miso Edamame Chicken

Roasted Oceanic Sea bass Filet w/ Nori sesame crusted on fried rice noodles and sautéed sesame spinach

Anise soy sake braised beef short rib on five spice mung bean noodles

Sides/ Select One Vegetable - One Starch

Mandolin curried carrots and cabbage

Mint Jasmine rice

Herb Roasted Potatoes

Garlic Broccoli

Veg Gluten free; Spicy Rice noodle stir fry w/ Japanese eggplant, wild mushrooms, spinach, carrot, green beans, scallions and marinated tofu.

Desserts

Pineapple Upside down Cake

Islands Tree Fruit kabobs

Royal Hawaiian Pie

Coffee, Decaffeinated & Herbal Tazo Teas

Each Buffet is based on One Hour of Service
Additional Charge for Service beyond One Hour
\$100 Buffet Fee for any Buffet serving less than 25 People



Reception| Hors D'Oeuvres

\$3.50 per Piece

Deep Fried Vegan Mushroom with Roasted Red Pepper Dipping Sauce
Cuban sandwich
Vegetable Samosa
Pear & Almond Brie on Fillo flower
Sweet & Sour Meatballs
Ginger chicken Wonton

\$4 per piece

Gorgonzola Cranberry Puffs
Petite Crab Cakes with Spicy Remoulade
Wontons steam- pork, vegetables, shrimp
Antipasto Skewers
Bacon Wrapped Casino Prawns

\$4.50 per piece

Buffalo Chicken Spring Rolls
Chipotle Steak Churrasco Skewer- Gluten Free
Applewood Bacon Wrap Scallop- Gluten Free
Mini Baked Potatoes with chive mascarpone & black pepper bacon
Beef or Chorizo Empanada
Prosciutto & Melon
Beef Wellington

\$5 per piece

Prawns on Ice & Cocktail Sauce
Tuna tartar on rice chips



Reception| Carving stations

Oven Roasted Turkey | \$250 serves 50 guests
Orange Cranberry Relish, Giblet Au Jus

Ancho Honey Glazed Pork Loin | \$275 serves 50 guests
Caramelized Onion Demi-Glace and Pommery Mustard

Sushi Grade Ahi Tuna Loin | \$370 serves 50 guests
Sesame Crusted Tuna served with
Seaweed Salad, Buckwheat Noodles and Sweet Ponzu

Chili Rubbed Prime Rib | \$450 serves 50 guests
Horseradish Cream and Roasted Poblano Reduction.

Blackened Tenderloin of Beef | \$370 serves 25 guests
Served with Silver Dollar Rolls & Wild
Mushroom Ragout

Mint Crusted Rack of Lamb | \$350 serves 25 guests
With a Mint Jelly
and Merlot Reduction

Minimum of 25 people per station
Carving stations to include rolls and condiments
chef attendant required | \$100 per attendant

***Complementary Live Entertainment during your cocktail reception for events of 100 people or more

***Complementary Dobil lights to enhance any reception of 100 people or more

25 Person Minimum Required- 2 hour service limit on reception items
\$100 Buffet Fee for any Buffet serving less than 25
There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Reception| Action stations

Grilled Cheese and Roasted Tomato Bisque
Sourdough Bread & Choice of American, Gouda or Gruyere Cheese
|\$8 per person

Pasta bar - Choice of 2: Penne Pasta, Three Cheese Tortellini, or Mushroom Ravioli
Sautéed to Order with your Choice of (2) Sauces: Tomato Basil and Garlic, Four Cheese Alfredo, Pesto Cream
Sauce or Vodka Sauce
Accompanied by Garlic Bread, Parmesan Cheese & Red Pepper Flakes
|\$14 per person

Add Chicken | \$3
Shrimp | \$5

Rock the Wok –
Stir-Fry Chicken & Shrimp, Exotic Asian Vegetables & Sweet & Tangy Mandarin Orange Soy Glaze, Ginger
Rice, Pan Fried Noodles, Assorted Dumplings & Egg Rolls with a Sesame Ginger Glaze
|\$15 per person

South of the Border | \$19
Fajitas Beef & Chicken, Guacamole, Sour Cream, Salsa, Salsa Verde, Tortilla Chips, Flour Tortillas

Fisherman's Wharf | \$24
Shrimp & Crab Cocktails, Prepared to Order, New England clam chowder Shooters, Grilled Salmon Skewers, Chilled
Prawns & Oysters, Lemon Wedges, Cocktail Sauce,

***Complementary Live Entertainment during your cocktail reception for events of 100 people or more

***Complementary Dobil lights to enhance any reception of 100 people or more

\$100 Attendant Fee Applies Per Station - One Attendant per 75 Guests is suggested

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Reception| Displays

Domestic & International Cheese and Sausage Board
Served with French Baguettes & Water Crackers

30 people | \$225

65 people | \$400

100 people | \$525

Vegetable Crudit  Display & Seasonal Baby Root Vegetables
With Assorted Dips

30 people | \$200

65 people | \$375

100 people | \$500

Fresh Diced Tropical Fruit & Wild Berries Display

30 people | \$200

65 people | \$375

100 people | \$500

Antipasto Display

Attractive Arrangement of Italian Salads,

Imported Meats & Cheeses

Marinated Vegetables to Include:

Marinated Artichokes, Roasted Peppers, Olives & Tomatoes

30 people | \$275

65 people | \$515

100 people | \$675

Smoked Nova Salmon

Sliced baguettes, Chive Cream cheese & Dried Fruit

\$10 per person

Japanese Sushi, Sashimi &

California Rolls Expertly

Prepared & Decoratively

Garnished Platters of Sushi,

Sashimi & California Rolls

served with Soy Sauce &

Wasabi Horseradish

\$20 per person

***Complementary Live Entertainment during your cocktail reception for events of 100 people or more

***Complementary Dobil lights to enhance any reception of 100 people or more

*Ice sculptures available at Market Price

Prices are based on per person and on a 1-hour service.

There is an additional Set up Fee of \$150.00 for Functions hold at the Lobby or Restaurant

A Taxable service charge of 23% and sales tax of 8.25% will apply.



Beverage| Themed Bar Packages

Build your own Margarita Bar

Lime, Grenadine, Strawberry Flavors

Premium Brands and Mixers

House Wines and Champagnes

Imported and Domestic Beers

Assorted Soft Drinks and Juices

Sparkling & Still water

1st hour \$37

Each Additional Hour \$12

Mocktail Bar (Non-Alcoholic)

Soda, Water, & Signature Mocktails themed to your event

1st hour \$14

Each Additional Hour \$9

All packages are priced per person

Bartender Fee

\$150 for 2 hours (1 bartender per every 75 guests)

\$200 for 4 hours (1 bartender per every 75 guests)

\$50 for each additional hour



Beverage| Wine Selections

Bubbles

Brut Gosset, France | \$54
Rose Chandon, Yountville | \$35
Brut, Opera Prima, Spain | \$28

Interesting Whites

Beringer Vineyards White Zinfandel, California | \$28
Danzante Pinot Grigio, Italy | \$32
Hall, Sauvignon Blanc, Napa, California | \$33
Wente, Riesling, Livermore, California | \$32

Chardonnay

William Hill Chardonnay, Napa, California | \$30
Butter Chardonnay, California | \$30
Catena Alta, Argentina | \$49
Laguna Ranch Chardonnay, Russian River, California | \$44
Miner Chardonnay, Napa, California | \$52

Pinot Noir

Hangtime Pinot Noir, California | \$36
Mac Murry Pinot Noir, Sonoma Coast, California | \$52

Interesting Reds

Wente Sandstone Merlot, Livermore California | \$40
Achaval Ferrer Malbec, Argentina, | \$48

Cabernet

Twenty Rows Cabernet Sauvignon, Napa, California | \$48
Emblem Cabernet Sauvignon, Napa, California | \$50
Louis Martini Cabernet Sauvignon, Napa Valley, California | \$56
Priest Ranch Cabernet Sauvignon, Napa 2012, California | \$79



Well Brands |Call Brands

Well Brands

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White label Scotch
Jim Bean White Label Bourbon
Canadian Club
Jose Cuervo Special Gold tequila
Korbel Brandy

Call Brands

Absolut vodka
Bacardi Superior Light Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Johnnie Walker Red label Scotch
Maker's Mark Jack Daniels
Seagram's VO
1800 Silver Tequila
Courvoisier VS

Well Brand Hourly Package

1st hour	\$15
2nd hour	\$10
each additional hour	\$8

Call Brand Hourly Package

1st hour	\$18
2nd hour	\$14
each additional hour	\$12

All packages are priced per person

Bartender Fee

\$150 for 2 hours (1 bartender per every 75 guests)
\$200 for 4 hours (1 bartender per every 75 guests)
\$50 for each additional hour



Beer Well Brands |Call Brands

Domestic \$6

Budweiser
Bud light
Coors light
Michelob ultra
Miller light

Craft \$6.50

Blue moon Belgian white
Samuel Adams Boston lager
Samuel Adams Seasonal

Import \$7

Amstel Light
Corona Extra
Heineken
New Castle

Regional Craft \$6

Lagunitas IPA
Sierra Nevada Pale Ale

Non-Alcoholic \$6

Clausthuler NA



Well Brands

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Bean White Label Bourbon
Canadian Club
Jose Cuervo Special Gold Tequila
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2nd hour	\$10
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1st hour	\$18
2nd hour	\$14
each additional hour	\$12

All packages are priced per person

Bartender Fee

\$150 for 2 hours (1 bartender per every 75 guests)
\$200 for 4 hours (1 bartender per every 75 guests)
\$50 for each additional hour

Open Bar Packages

Beer and Wine

One Hour \$23 per person

Every additional Hour \$ 9 per person

Snap dragon Winery, Sonoma, California- Cabernet and Chardonnay

Call Brands

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Jack Daniels
Seagram's VO
1800 Silver Tequila
Courvoisier VS



Bar Packages

Cash Bar

martini pour well	\$10
rocks pour well	\$10
mixed drinks well	\$9
martini pour call	\$12
rocks pour call	\$11
mixed drinks call	\$10
cordials	\$11
domestic beer	\$6
import beer	\$7
wine	\$8
mineral water	\$3
soda	\$3
juice	\$3

Host bar

martini pour well	\$9
rocks pour well	\$9
mixed drinks well	\$8
martini pour call	\$11
rocks pour call	\$10
mixed drinks call	\$9
cordials	\$10
domestic beer	\$6
import beer	\$7
wine	\$8
mineral water	\$3
soda	\$3
juice	\$3

Well Brand Hourly Package

1st hour	\$15
2nd hour	\$10
each additional hour	\$8

Call Brand Hourly Package

1st hour	\$18
2nd hour	\$14
each additional hour	\$12



All packages are priced per person

Bartender Fee

\$100 for 3 hours (1 bartender per every 75 guests)

\$150 for 4 hours (1 bartender per every 75 guests)

\$50 for each additional hour

Open Bar Packages

Beer and Wine

One Hour \$23 per person

Every additional Hour \$ 9 per person

Snap dragon Winery, Sonoma, California- Cabernet and Chardonnay

Budweiser, Bud Light, Michelob Ultra, Amstel light, Corona, Heineken, Stella Artois, Newcastle- Choose 4

Assorted Soda



Energize | Healthy Options

Fit for you Continental Breakfast /20.50

Fresh orange & grapefruit juice, chilled V8 juice, hot oatmeal with raisins & brown sugar; low-fat milk, hard-boiled eggs; breakfast breads, build-your-own yogurt parfait, fresh fruit, yogurt, granola, & trail mix, Starbucks coffee® & Tazo® teas

Jolt Bar! Break/ 13.00

Power bars and granola bars, trail mix, nuts, & dried fruit, Red Bull®, Diet Red Bull®, Vitamin Waters

Carb Counter Break/ 12.00

Farm-fresh seasonal vegetables, low-fat ranch dressing, hummus & baked pita chips, whole fresh fruit & mixed nuts Tazo Iced Tea® & bottled waters

Snack Items

Dannon® low fat fruit yogurt / 4.00 each
Seasonal whole fresh fruit / 3.00 each
Seasonal sliced fresh fruit / 4.50 per guest
Fresh fruit "martinis" / 4.50 per person (minimum 10) with dried fruit & nuts, yogurt & granola
Spicy snack mix / 11.00 per pound
Pretzel sticks with mustards / 29.00 per dozen
Power Bars / 4.00 each
Pita chips & hummus / 3.50 per guest
Mixed party nuts / 20.00 per pound
Tortilla chips & fresh salsa / 3.25 per guest
Tortilla chips with fresh salsa & guacamole / 4.25 per guest

Beverages

Starbucks® House Blend Coffees & Tazo® Teas 4.25 per guest (minimum of 10 guests for 3 hours service) or 65.00 per gallon
Fresh orange & grapefruit juice / 25.00 per liter
Apple, cranberry & tomato juice / 16.00 per liter
Tazo® iced tea / 27.00 per gallon
Frappuccino® / 5.00 each
Vitamin Waters / 4.00 each

A taxable service charge of 23% and sales tax of 8.25% will apply



Technology | Video Equipment

Projection Screen Packages

Meeting Room Support Package |\$165

Skirted Tripod Screen (5'-8'), AC extension Cord and Power strip, Skirted AV Cart or Table and All Cords Safely Taped

Standard Ballroom Support Package |\$225

12' Cradle Screen, AC Extension Cord and Power strip, Skirted AV Cart or Table and All Cords Safely Taped Down

Deluxe Ballroom Support Package |\$350

7'x12' HD Widescreen Format Fastfold Deluxe Screen with Dress Kit, AC Extension Cord and Power strip, Skirted AV Cart or Table and all Cords Safely Taped Down

Projectors & Accessories

Boardroom Small Projector \$295

XGA LCD Projector Standard (2500 Lumens) |\$395

XGA LCD Projector Ballroom (3200 Lumens) |\$425

WXGA LCD Projector Extra Bright – Please Inquire with Event Services or Audio Visual

1x4 VGA Distribution Amplifier |\$75

Seamless Switcher | Please Inquire as to price and availability

LED Monitor Package

HDTV Package \$495

60" Sharp LED HD Monitor on Rolling Stand with a Blu-Ray Player

Other Video Equipment

60" LED TV on Rolling Stand |\$395

Standard DVD/ VHS Player Combo |\$50

1x2 HDMI Distribution Amplifier |\$100

Mini HD Camera with Tripod (inquire)

- All Equipment Cancelled less than 24 Hours prior to Event Subject to Full Rental Cost
- All Equipment Subject to a 23% Service Charge and 8.25 % State Sales Tax

Audio Visual Equipment & Service provided by DOBIL LABORATORIES



Technology | Video Equipment

Audio Equipment & Accessories

Podium Microphone |\$75
Wired Handheld Microphone |\$60
UHF Wireless Microphone – Lavalier or Handheld |\$155
Direct Box (for iPod or Laptop Audio) |\$50
4 Channel Mixer |\$60
8 Channel Mixer |\$100
16 Channel Mixer |\$150
Audio Recorder (inquire)

Speaker Package

Premium Sound System Package \$295
Includes 2 Self Powered Digitally Enhanced 15 -inch, 2-Way Speakers on Professional Grade Tripod Stands

Conference Aids

Polycom Speakerphone |\$160
Pipe and Drape (12' length) |\$160 Per Panel – must Inquire into amount needed
Standard Flipchart Package. Includes Standard Flipchart Pad, stand, assorted markers|\$65
Post-it Flipchart Package. Includes Post-it Flipchart Pad, stand, assorted markers |\$85
3x4 Whiteboard Package. Includes 3x4 Whiteboard, Tripod Easel, Assorted Markers & Eraser |\$65
Laptop PC Computer. MAC Laptop Computer Please Inquire as to Price and Availability
Laptop Remote Clicker |\$35
Extension Cord/ Power strip |\$35
½" Masking Tape |\$5
Brass Signage Easel |\$25
LED Lighting Packages - Call for Custom Quote

Set-up & Strike:

Mon-Sun 7am-5pm |\$90/ Hr.
Mon-Sun 5pm-Midnight | \$135/ Hr.
Mon-Fri Midnight-7am |\$135/ Hr.
Sat-Sun Midnight -7am Please Inquire

In-Room Tech

*Mon-Fri 7am-5pm |\$90/ Hr.
*Mon-Fri 5pm-Midnight | \$135/ Hr.
*Mon-Fri Midnight-7am |\$180/ Hr.
*Sat-Sun 7am -5pm \$135/ Hr
*Sat-Sun 5pm –Midnight \$180/ Hr

*Above Rates Subject to a 5 Hour Minimum per Technician
All Equipment Cancelled less than 24 hours prior to Event Subject to Full Rental Cost
All Equipment Subject to a 23% Service Charge and State Sales Tax

Audio Visual Equipment & Service provided by DOBIL LABORATORIES



General Information| Banquet Policies

All events hosted at the Walnut Creek Marriott are subject to the following terms and conditions:

Food & Beverage

Please allow us to assist you in themes, decorations and music to enhance your event. In cooperation with California State Food and liquor Licensing: No food or beverage (alcoholic or otherwise) to be consumed in public areas may be brought into the hotel by the client, guest, or attendee from outside sources without notice, approval, and assessment of appropriate corkage and service fees.

All food and beverage prices are subject to change. Catering menu prices will be confirmed within three months of the scheduled program. We must receive your menu selections a minimum of four business days prior to event. If we do not receive your selections the Hotel will select menus on your behalf and charge accordingly. Under no circumstances may food or beverages be removed from the property after a function.

Guarantees

To ensure adequate food and beverage preparation the actual number of guests attending must be submitted prior to 11:00 a.m., four business days prior to the date of your event. Final attendance numbers for events on Saturday or Sunday are due by 11:00 a.m. on the preceding Tuesday. This number will be considered a guarantee and may not be lowered. The hotel will set up and be prepared for 3% over the guarantee if the guarantee is for fewer than 100 people. If the guarantee is for 100 people or more the hotel will set up and be prepared for 3% over. If a guarantee is not received three business days in advance the expected attendance number as stated in your contract will be considered the guarantee and you will be charged accordingly. Minimum guarantee requirements as stated in your contract will be strictly adhered to. If the actual attendance number is greater than the guarantee the actual attendance will be charged.

Requests for Multiple Entrees

For plated meals, we allow a maximum of two entrees, plus a vegetarian selection. The salad and dessert selection must be the same. The higher priced of the two entrée selections will then be the cost per person for your meal. Each item must be guaranteed separately, and some form of entrée indication is required at the guest tables.

Alcoholic Beverage Service

Individual attendees are absolutely not permitted to bring alcoholic beverages to a catered event. Any beverages brought to the event in violation of this policy will be confiscated and. Flagrant disregard for this policy may result in your event being shut down.

A \$100.00 bartender fee will be charged for every three hours, per bar.

The Walnut Creek Marriott as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with California law. No beverages may be taken off property. All alcoholic beverages must be served by the hotel staff. Any wine that the group provides is subject to appropriate corkage fees.

Function Room & Setup Charges

Banquet and/or meeting facilities will be available no more than one hour prior to the contracted time except by special arrangement, in which case additional rental fees may apply. Last-minute changes to the setup, as well as loading or unloading assistance on the day of event, are subject to a minimum charge of \$50.00 per hour. Function rooms are assigned according to the number of anticipated attendees. With notification, we reserve the right to change function rooms if the attendance changes significantly.

Service Charges

All food, beverage, audio-visual, and room rental charges are subject to service charges and applicable sales tax. California law states that service charges are subject to sales tax. At present the service charge is 23%, and the sales tax is 8.25%.



Conditions for Public Events

Certification of insurance must be provided by clients inviting the public to events held at the Hotel and clients working with third-party vendors exhibiting at the hotel.

Decorations & Displays

The hotel will not permit affixing anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substance. Confetti is not allowed.

Damage to the hotel will result in charges for materials and labor for repairs. Please consult your Event Manager for assistance in displaying material. Sign easels are not permitted in the hotel atrium.

Parking

Hotel only offers Valet Parking. The hotel is not responsible for loss or damage to automobiles or their contents while parked on hotel property. Rates are \$23.00 overnight and \$10.00 for day usage. Day usage do not have in and out privileges. Overnight parking are allowed in and out privileges

Entertainment

The hotel reserves the right to require the client and/or entertainers to lessen the volume and, if necessary, to perform without amplification. Appropriate attire is required, and the Banquet Supervisor may monitor the entertainment for volume and inappropriate content. Bands, disc jockeys, and entertainers must be completely set-up at least thirty minutes prior to the arranged opening of the function room. All disc jockeys, musicians, and entertainers are to be completely self-equipped and self-set. Supplementary electrical power is subject to additional charges. Damage waivers and proof of insurance also required.

Fire Code Restrictions

The City of Walnut Creek's Fire Code prohibits unprotected candles or open flame in the hotel. Candles must be confined within a hurricane or other glass container. No candelabra or similar decorative items will be allowed. It is the client's responsibility to inform vendors of this policy.

Smoke Machines are also prohibited.

Security

If, in the sole judgment of the hotel, security is required to maintain order due to the size and nature of your event, the hotel may require you to provide, at your expense, bonded security personnel. In particular, this may apply when valuable exhibits, merchandise, and the like are displayed or held overnight in the hotel. In accordance with our insurance contracts, under no circumstances will weapons or firearms be permitted on Hotel premises.

The Hotel has the right to shut down any event deemed inappropriate or excessive. In addition, individuals who are demonstrating poor behavior or are dressed inappropriately will be asked to leave the property.

Box Handling, Shipping, & Receiving

It is extremely important to coordinate with the Events Office when forwarding parcels to the hotel. The hotel is not responsible for materials sent but not delivered to your function. C.O.D. shipments will not be accepted. All packages must be labeled with the organization's name/function date/organization's representative name/hotel event manager name. Please direct deliveries to the hotel's Receiving Department no more than three business days prior to the date of your event, and between the hours of 9:00 a.m. and 4:00 p.m., Monday through Friday (excluding holidays). Please make prior arrangements to have your boxes returned to your organization.

Our box handling fee is: 5-10 boxes, \$50.00; 11-30 boxes, \$100.00. The fee for more than 30 boxes or boxes of unusual size or weight will be negotiated.

Audio-Visual Equipment

The hotel offers a wide variety of audiovisual equipment and service through an exclusive contract with an independent contractor. A 24-hour advance notice of cancellation is required or full payment is due. Orders may be placed through our Events Department. Restrictions and/or charges up to \$500.00 per day will apply for any audio-visual equipment not supplied by the hotel. Special engineering requests must be specified to our Events Department at least three weeks prior



to the function. Charges will be based on labor involved and power usage. All high-speed Internet hubs and cables must be returned to the Banquet Captain in order to avoid fees.

Deposits

Advance deposits are required on all social, political and holiday functions. These deposits are due when the contract is signed and are nonrefundable and non-transferable. Final payment for these events must be in cash, money order, or credit card. Final Payments on these events must be made before event in order for event to take place.

Credit & Billing

Direct bill accounts with the hotel must be established at least 30 days in advance. Direct billings are payable within 30 days of receipt of the billing statement. Credit cards will be checked for available funds three days prior to the event. If no credit card is available the hotel must be paid in full for the event three days prior, based on the final guarantee plus 10%.

Cancellation

Full charges will be assessed for any function cancelled within 30 days of the scheduled date. Refer to your contract for full cancellation schedule. Cancellations must be made with our Sales and Event Management Office between the hours of 8:00 a.m. and 0 p.m. Pacific Time, Monday through Friday. All cancellations must be confirmed in writing.

Impossibility

Performance of agreements is contingent upon the ability of the hotel's management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond control of management, preventing or interfering with performance.

The hotel has the right to shut down any event deemed inappropriate or excessive. In addition, individuals who are demonstrating poor behavior or are dressed inappropriately will be asked to leave the property.