





(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Continental Breakfast Buffett: 40pp

Protein: Scrambled Eggs or Hard

Boiled Eggs

Bakery: White and Wheat Bread +

butter and jelly

Assorted Bagels + Cream Cheese

Assorted Pastries

Miniature Muffins

Whole Fruit

Assorted Cereal + Milk

Standard Breakfast Buffett: 35pp

Scrambled Eggs

Andouille Sausage

Thick Cut Bacon

Multi Grain Toast

Smashed Potatoes

Vegetarian Option: Assorted Cereal

Vegan Option: Steel Cut Oats

All prices are subject to a taxable 19% F&B Staff Charge, a taxable 5% F&B House Charge, and 7.75% Sales Tax (subject to change). The F&B House Charge is used to offset the costs of utilities, equipment, and other non-labor expenses. The F&B House Charge is not a tip or gratuity for services provided by employees and is not distributed to employees.



(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Premium Breakfast Buffett: 45pp

Proteins: Scrambled Eggs, Andouille Sausage, Thick Cut Bacon

Bakery & Sides: Buttermilk Biscuits, Multi Grain Toasts, Smashed Potatoes, Assorted Fruit and Berries

Toppings: Chopped Cilantro, Shredded Cheddar Cheese, Chopped Green Onion, Blistered Sliced Jalapeno



(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Good Yolk Plate: 29pp

Two farm scrambled eggs, smashed potatoes, choice of sausage or maple bacon, toast

Bacon, Egg & Cheese Sandwich: 26pp

Scrambled eggs, maple bacon, American cheese, on a Martin potato roll.

Pancake Stacks: 23pp

Buttermilk griddled pancakes, honey butter, powdered sugar, housemade butter syrup, maple bacon

Power Up Skillet: 29pp

Smashed potatoes, roasted zucchini, squash, mushrooms and onions, impossible meat crumble, scrambled egg whites, avocado

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Box Lunch 39pp

Box Dinner 45pp Lunch Buffet Dinner Buffet 36pp

42pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Protein Roast Beef, Turkey, Ham

Cheese Cheddar, Swiss, American

Bread White Hoagie Roll or Wheat Hoagie Roll

Toppings Shredded Romaine, Sliced Tomato, Shaved Red Onion

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Lunch Plated 38pp

Lunch Buffet

Dinner Plated | Dinner Buffet

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Choose Flatbread Option

BBQ Chicken Flatbread

Artisan Flatbread, Bourbon BBQ sauce, Shredded Mozzarella, Grilled Chicken, Red Onion, Romano Cheese, Chopped Cilantro

Triple Cheese Flatbread

Artisan Flatbread, Roasted Marinara, Shredded Mozzarella, Shredded Cheddar, Romano Cheese, Parsle

Pepperoni Flatbread

Artisan Flatbread, Marinara, Shredded Mozzarella, Pepperoni, Romano Cheese, Sriracha Honey Drizzle, Parsley

Roasted Vegetable Flatbread

Artisan flatbread, Roasteed Marinara, Shredded Mozzarella, Roasted Squash & Mushrooms, Pickled Red Onions, Avocado, Romano Cheese

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Lunch Plated

Lunch Buffet

Dinner Plated | Dinner Buffet

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Choose Burger Option

The Classic Burger

Beef Patty, American Cheese, Grilled Onions, Pickles, Sauce, Bun

The Bleu Burger

Beef Patty, Bleu Cheese, Caramelized Onion, Sauce, Bacon, Pickles, Bun

The Impossible Burger

Impossible Patty, American Cheese, Grilled Onions, Pickles, Sauce, Bun

The BBQ Burger

Beef Patty, BBQ Sauce, Cheese, Bacon, Charred Jalapeno, Onion Ring, Sauce, Bun

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Lunch Plated 35pp Lunch Buffet 4lpp Dinner Plated | Dinner Buffet 3900 4700

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Tortillas

Steamed Flour & Corn Tortillas

Protein

Chicken , Asada, Al Pastor
Toppings

Yellow Onion, Cilantro, Pico de Gallo, Queso Fresco, Lime Wedges

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Lunch Plated 39pp Lunch Buffet 47pp

Dinner Plated 44pp Dinner Buffet 53pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Loaded Chicken Sandwich

Buttermilk Fried Chicken, Bun, Baja Sauce, Citrus Slaw. Farmhouse Dill Pickle Chips

Classy Chicken Sandwich

Buttermilk Fried Chicken, Bun, Mayo, Farmhouse Dill Pickle Chips

Fried Chicken Tacos

Warmed Flour Tortilla, Buttermilk Fried Chicken, Baja Sauce, Citrus Slaw, Farmhouse Dill Pickle Chips

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Lunch Plated 45pp Lunch Buffet 53pp

Dinner Plated 51pp Dinner Buffet 59pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Orange Chicken

Crispy Chicken Tossed in a Tangy, Sweet & Savory Orange Sauce

Mongolian Beef

Sweet Garlic Soy Glazed Strips of Beef, Green Onions

Fried Rice

Familiar Blend of Vegetables, Eggs, Garlic, Fried Rice Tossed in a Soy Butter Sauce

Chow Mein

Familiar Blend of Vegetables, Garlic, Noodles Tossed with a Soy Butter Sauce

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Lunch Plated 42pp Lunch Buffet 50pp

Dinner Plated | 47bb

Dinner Buffet 56pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Pasta

Penne

Protein

Lemon Herb Chicken

Sauce

Roasted Marinara // Dairy Free : Garlic & Basil

Creamy Alfredo: Cracked Peppercorn, Pecorino, Parsley



Lunch Plated 47pp Lunch Buffet 53pp

Dinner Plated 51pp Dinner Buffet 59pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Roasted Chicken Breast

Dijon Cream Sauce

Mashed Potatoes

Garlic Parmesan

Roasted Vegetables



Lunch Plated 53pp Lunch Buffet 60pp

Dinner Plated 56pp Dinner Buffet 59pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Roast Beef

w/ Au Jus and Creamy Horseradish

Mashed Potatoes

Garlic Parmesan

Roasted Vegetables



Lunch Plated 54pp

62pp

Lunch Buffet Dinner Plated

Dinner Buffet 66pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Herb Crusted Salmon

Lemon Cream Sauce

Mashed Potatoes

Garlic Parmesan

Roasted Vegetables



Lunch Plated 38pp

Lunch Buffet

Dinner Plated | Dinner Buffet 42pp

(2) Hour Beverage Station: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Served with one regular side and dessert

Half Zucchini

Roasted Marinara

Roasted Marinara, Citrus Slaw & Feta Cheese



1 Side + 1 Dessert included for each entree selection

(P) Premium Option : Upcharge of \$ 6pp Additional Sides: \$7pp (regular side)

Garlic Bread (P)

Garlic Butter, Parmesan, Mozzarella

Caesar Salad

Chopped Romaine Lettuce,
Pecorino Cheese, Lemon
Zest, Croutons, Parsley,
Caesar Dressing

House Salad

Chopped Romaine, Cucumber, Tomato,
Carrots, Croutons
Choice of Dressing
Ranch, Blue, Balsamic Vinaigrette

Potato Chips Choice of Sea Salt or BBQ

1 Side & 1 Dessert included for each entree selection (P) Premium Option : Upcharge of \$6pp Additional Sides: \$7pp (regular side)

Egg Rolls (P)

Vegetable Egg Rolls, Served with Sweet Chili Sauce

Pot Stickers (P)

Crispy Chicken Pot Stickers with Sweet Chili Sauce

French Fries

Served with Ketchup

Mexican Rice & Beans

Seasoned Mexican Rice & Slow Cooked Pinto Beans Mozzarella Sticks (P)

Served with Roasted Marinara

White Rice Steamed White Rice with Soy Sauce

Chocolate Chip Cookies

Freshly Baked Doubled Chocolate Chunk

Stuffed Churros

Cinnamon Sugar , Chocolate Sauce

1 Side & 1 Dessert included for each entree selection (P) Premium Option : Upcharge of \$6pp Additional Sides: \$7pp (regular side)

Garlic Parmesan Fries

Minced Garlic, Garlic Butter,
Parmesan, Parsley
Side: Ketchup

Citrus Cole Slaw

Shredded Cabbage &
Vegetables tossed in Citrus
Vinaigrette

Chocolate Lava Cake (P)

Chocolate Syrup Confectioners Sugar

Asian Salad

Chopped Romaine,
Cabbage, Green Onions,
Crispy Noodles, Cilantro,
Asian Vinaigrette

New York Cheesecake (P)

Graham Cracker Crust served with Raspberry Sauce



Serves up to 25 people

Vegetable Crudite

\$175

Piquillo Hummus

\$210

Seasonal Fruit Display

\$185

Assorted Roasted Vegetables \$185

Charcuterie Board

\$250

Spinach Artichoke Dip

\$210



2 pieces per person

Vegetable Egg Rolls 6pp

> Meatballs 6pp

Curried Chicken Satay 8pp

Classic Beef Slider 8pp Mini Chinese Takeout Orange Chicken 7pp

> Coconut Shrimp 10pp

Fried Chicken & Donuts 8pp

Steak & Bleu Cheese Crostini 8pp



2 pieces per person

Chilled Shrimp Cocktail 8pp

Cheery, Tomato, Mozzarella & Basil Skewers 7pp

Blackened & Seared Ahi Tuna 9pp Tomato Bruschetta 6pp

Mini Chinese Takeout Asian Chicken Salad 8pp



2 pieces per person

Chocolate Covered Strawberries
7pp

Banana Pudding 7pp

S'more Skewers 6pp Assorted Cake Pops 7pp



Minimum order of 12ppl (2) Hour Beverage Station Included: Water, Coffee, Lemonade, Iced Tea (Choose (2) Options)

Sweetshop 30pp

Freshly Baked Cookies Assorted Candy Bars Whole Fruits

Seventh Inning Stretch 30pp

Assorted Flavored Popcorns & Kettle Chips Mixed Nuts Individual Bag of Pretzels

Antioxidant Pick Me Up 30pp

Dark Chocolate Covered Espresso Beans

Granola Bars

Mixed Nuts

Dried Fruits



A La Carte

Assorted Donuts	35/ per dozen
Assorted Danish & Muffins	35/ per dozen
Croissants with Butter & Preserves	38/ per dozen
Assorted Bagels with Cream Cheese	30/ per dozen



Freshly Brewed Iced Tea Iced Cold Lemonade Iced Cold Orange Juice Freshly Brewed Coffee

Bottled Water
Sparkling Water
Assorted Soft Drinks
Assorted Iced Teas
Hot Tea Packs

\$40 per gallon \$40 per gallon \$45 per gallon \$50 per gallon

\$3/each \$5/each \$4/each \$4/each



Full Service Bar

One Bartender per every 100 guests required. A \$50 per hour Bartender Fee is applied per bar. \$500.00++ Bar Minimum required per bar.

Domestic Beer 9/bottle

Imported & Craft Beer 11/bottle

Hard Seltzers 11//can

House Brands 15/drink

Premium Brands 18/drink

House Wine 14/glass

Soft Drinks & Bottled Water 5/bottle/can

Bar Packages

Two (2) hour minimum service required. \$16 per person for each additional hour. One Bartender per every 100 guests required. Priced per person (pp)

A \$50 ++ per hour Bartender fee will be assessed.

Soft Bar First Hour -25pp

Domestic, Imported & Craft Beer House Wine Selection Soft Drinks & Bottled Water Classic Bar First Hour -41pp

Domestic, Imported & Craft Beer Call Brand Cocktails House Winer Selection Soft Drinks & Bottled Water

Premium Bar Premium Bar - 57pp

Domestic, Imported & Craft Beer
Premium Brand Cocktails
Premium Wine Selection
Soft Drinks & Bottled Water

Beverage Menu

Items are subject to change without notice. Please inquire on Premium Wine options if purchasing the Premium Bar Package.

Domestic Beer

Blue Moon
Miller Light / Miller High Lite
Samuel Adams

Imported Beer

Corona
Guinness
Heineken
Pacifico
Corona (no alcohol)

Draft Craft Beer

Lagunitas IPA

Modelo

Coors Light
Sierra Nevada IPA

House Premium Brands

Hennessey Cognac
Beefeater Gin
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Tito's Vodka
Ketel Vodka
Bullet Bourbon Whiskey
Jack Daniels' Whiskey

Call Brands

House Gin
House Silver Tequila
House Rum
House Whiskey
House Vodka

Hard Selfzers Whiteclaws

House Wine

Vista Point Cabernet
Sauvignon
Vista Point Chardonnay
Vista Point Pinot Grigio
Yellow Tail Moskato
Line 39 Sauvignon Blanc

Premium Wine

Josh Cellar Cabernet
Sauvignon
Josh Cellar Chardonnay
Josh Cellar Pinot Grigio
Josh Cellar Sauvignon Blanc
Josh Cellar Merlot

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In-House Audio/Visual

Items can be rented individually or as a package. Packages include all necessary AV connector cables. Laptop is not included with packages. Packages are priced per day. A la carte items are priced per item, per day.

Package additions (e.g. Lavalier Microphones, Laptops) and Labor (e.g. Event Operator) available at an additional charge with Hotel's preferred vendor. Please inquire for further details and personalized quotes.

LCD Projector Package - 350/day

LCD Projector, 8' Tripod Screen, Extension Cord, AV Cables, AV Cart

Wireless Sound Package - 450/day

Wireless Microphone, Speaker on Tripod Stand, 8-Channel Audio Mixer, AV Cables, AV Cart

A La Carte Items

Extension Cord	20
Power Strip	25
Easel	25
Flipchart with Easel & Markers	55
LED Uplight	75
Podium	85
Wireless Microphone	100
Lavalier Microphone	150
Power Speaker on Tripod Stand	100
8' Tripod Screen	135
LCD Projector	200
8-Channel Audio Mixer	220
42" TV Monitor on Stand	350



Hotel Policies

Food & Beverage

Due to licensing requirements and for quality control, **ALL** food and beverage served at Hotel must be supplied and prepared by Hotel. Menu prices will be confirmed on Banquet Event Orders (BEOs). A \$500.00 penalty fee will be applied to Group if any alcohol, not provided or served by a Hotel licensed Bartender, is discovered during or after the conclusion of an event.

Guarantee

Client shall notify the Hotel of the exact number of guests attending the event by 11:00am, three (3) business days prior to the function. The number furnished will be considered a guarantee, not subject to reduction, and charges will be made for the number served or the number guaranteed, whichever is greater. If no guarantee is provided, the original estimated number of people will be considered the client's guarantee. Each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the expected number or the guaranteed number, whichever is the greater will apply.

Payment

The Hotel does not accept payment after the event, unless number served is greater than the number guaranteed. Group's total estimated charges must be pre-paid no later than 3 business days prior to the Event date (after guarantee is provided) unless credit has been established with the hotel. Credit may be established no later than 90 days prior to the event.

Room Rearrangements

Room setups are to be finalized no later than three (3) business days prior to the Event start date. If Group requests changes to setup within 24 hours of the event, there will be an additional labor fee. The fee will be a minimum of \$200, but will increase depending on the size of the room and the complexity of the change(s).

F&B, Room Rental, AV Staff Charge & House Charge

A 19% F&B Staff Charge and a 5% F&B House Charge are applied to Food and Beverage. A 19% Staff Charge and a 5% House Charge is applied to Room Rental and AV (Audio Visual.)

Hotel Policies

Decorations

Group will be responsible to bring their own decorations; e.g. centerpieces, special props, etc. All decorations must not pose a safety hazard to Hotel and Guests. Smoke machines are not permitted. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

Signage

In order to maintain the ambiance of the Hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby; however signage is permitted in the ballroom area. Placement is subject to approval by Management and must meet traffic flow and safety guidelines.

Photography

Hotel has the right, at its sole cost and expense, to photograph and/or video set-up for the Event. Any and all photographs and videos made or created by Hotel at the Event shall be the property of Hotel and may be used and published by Hotel in connection with its business and the operation and promotion of the Hotel.

Insurance

Each party will maintain insurance sufficient to cover any claims or liabilities which may reasonably arise out of or relate to its obligations under this Agreement and will provide evidence of such insurance upon request. Outside vendors must provide Hotel with certificate of liability insurance if using Hotel equipment or accessing Hotel work areas.

Security

Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner. Group will advise its attendees that they are responsible for safekeeping of their personal property. Hotel may reasonably require Group to retain security personnel in order to safeguard guests or property in Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.

Violating any of the above Hotel Policies is subject to Penalty Fees.