



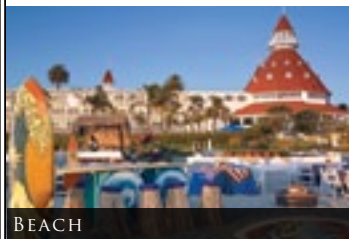
HOTEL DEL CORONADO®

GROUP~SOCIAL DINING COLLECTION

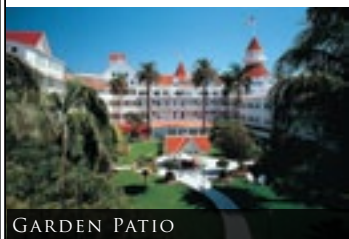
~Season 2012/2013~



WINDSOR LAWN



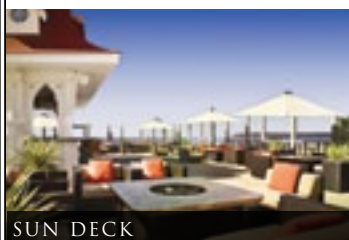
BEACH



GARDEN PATIO



VISTA WALK



SUN DECK

GROUP EVENT VENUES

Located on 28 oceanfront acres, The Del features a variety of newly renovated indoor and outdoor venues. Whether you have a group of 15 or 400, the Hotel del Coronado is the perfect spot for your next event.

WINDSOR LAWN

Extending from the Victorian building and reaching toward the Pacific Ocean, the expansive Windsor Lawn provides the ultimate Southern California outdoor event setting.

BEACH

Named one of the top 10 beaches in the U.S. by The Travel Channel, Coronado beach is the perfect location for a fun group outing or theme party on the sand.

GARDEN PATIO

The Garden Patio is the centerpiece of the Victorian Building. Surrounded by the resort's Queen Anne architecture, this courtyard features beautiful gardens and lawn areas.

VISTA WALK

The Del's famed signature turret is the backdrop for this beautiful garden setting.

SUN DECK

The Sun Deck is the perfect spot for an outdoor luncheon or sunset cocktail event, featuring fire pits and the always-popular panoramic ocean views.

BALLROOM

The elegant Ballroom features crystal chandeliers, tapestry draperies, built-in stage and panoramic views of the Pacific Ocean.

CROWN ROOM

With crown chandeliers designed by The Wonderful Wizard of Oz author L. Frank Baum, the historic Crown Room has played host to presidents and celebrities and is a magical setting for any corporate or social occasion.

GRANDE HALL

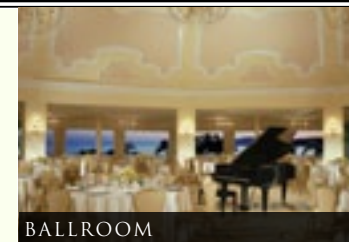
The most expansive Del event space, the contemporary Grande Hall features nearly 11,000 square feet of unobstructed space and multiple connected break-out rooms.

WINDSOR COMPLEX

Smaller venues like the Windsor Complex combine the modern conveniences of high-speed Internet access and multimedia capabilities with stunning views - perfect for an intimate gathering or executive luncheon.

GARDEN ROOM

The charming Garden Room features a wall of windows out to the picturesque Garden Patio, that flood the room with natural light. It's the perfect location for a luncheon or welcome reception.



BALLROOM



CROWN ROOM



GRANDE HALL



WINDSOR COMPLEX



GARDEN ROOM

BEGINNINGS

Prices are per person and based on a maximum of 60 minutes
Items remaining from breakfast may not be served during breaks

DEL SPA CONTINENTAL
Orange, Grapefruit, V8 Juices

Sliced Fresh Fruit of the Season

Honey Bran and Whole Wheat Blueberry
Muffins

Greek Yogurt with Fresh Berries and Honey

Coffee, Decaffeinated Coffee, Herbal Tea

THE BABCOCK & STORY
Orange, Cranberry, Tomato Juices

Sliced Fresh Fruit of the Season

Bakery Basket of assorted Muffins and Bagels
Sweet Cream Butter, Cream Cheese, Jams &
Jellies

Coffee, Decaffeinated Coffee, Herbal Tea

ENHANCEMENTS
Hard Boiled Egg

Healthy Dry Cereal
with 2% & Nonfat Milk

Egg Beaters

Low Fat Cottage Cheese
with Fresh Berries

Whole Fresh Fruit

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

PLATED BREAKFAST

Prices are per person and based on a maximum of 90 minutes
unless otherwise noted and a minimum order of 30 persons

~Items remaining from breakfast may not be served during breaks~

THE DEL SUNRISE

Freshly Squeezed Orange Juice and Raspberry Puree

Bakery Basket of Assorted Muffins & Bagels
Sweet Cream Butter, Jams, Jellies

Eggs Benedict Served on Vol-au-vent with Sauce Choron
(select one)

Classic

Florentine: Spinach and Tomato

Crab

Corned Beef

OR

Quiche Served with Roasted Seasonal Fruit
(select one)

Lorraine: Bacon and Swiss Cheese

Spinach and Mushroom

Crab with Mornay Sauce

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

ENHANCEMENTS

Breakfast Meats: Bacon or Chicken Apple Sausage
Potato Lyonnaise

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



BREAKFAST BUFFET

Served with Coffee, Decaffeinated Coffee, Herbal Tea. Prices are per person and based on a maximum of 60 minutes. Items remaining from breakfast may not be served during breaks.
Additional \$7.00 per person for fewer than 30 people

VICTORIAN BREAKFAST

Orange, Cranberry, and Tomato Juices

Sliced Fresh Fruit of the Season

Bakery Basket of Assorted Muffins
Sweet Cream Butter, Jams & Jellies

Scrambled Eggs
Country Sausage Links
Double Smoked Bacon
Golden Hash Brown Potatoes

THE WINDSOR

Select (3) three options

Orange, Grapefruit, Apple, Cranberry, Tomato and V8
Juices

Sliced Fresh Fruit of the Season

Bakery Basket of Assorted Muffins
Sweet Cream Butter, Jams & Jellies

Scrambled Eggs

Select (1) one option

Cinnamon French Toast, with Warm Maple Syrup
Belgian Waffles, with Warm Maple Syrup

Select (2) two options

Sausage Links (Turkey, Pork or Chicken)
Double Smoked Bacon
Canadian Ham

Select (1) one option

Golden Hash Brown Potatoes
Country Potatoes

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



BREAKFAST BUFFET ENHANCEMENTS

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

Hard Boiled Egg
Healthy Dry Cereal with 2% & Nonfat Milk
Fresh Sliced Seasonal Fruit
Egg Beaters
Low Fat Cottage Cheese with Fresh Berries
Omelette Station (Chef Attendant required)
Atlantic Salmon
Breakfast Burrito with Salsa & Guacamole
Breakfast Panini with Cheese, Egg, Ham or Bacon
Jumbo Egg on English Muffin with Ham or Bacon
Individual Flavored Yogurts
McCann's Steel Cut Oats with Brown Sugar & Dried Fruit
Whole Fresh Fruit

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

REFRESHMENT BREAK SOLUTIONS

Prices are per person and are based on a 30 minute break
Per person selections have a minimum guarantee of 25 people

SPA

Assorted Tropical Fruit
Strawberry-Banana and Pineapple-Mint Smoothies
Individual Yogurt with Honey
Selection of Vitamin Waters

FLIP FLOPS

Make Your Own Parfait
Housemade Granola, Dried Fruit, Fresh Berries, M&M's,
Honey Vanilla Yogurt
Assorted Donut Holes- Glazed, Chocolate, and Powdered Sugar
Regular & Chocolate Milk

TAKE FIVE

Miniature Cheeses, Bowls of Mixed Nuts, Whole Fruit
Assorted Low Carb and Protein Bars
Gatorade & Vitamin Waters

CINEMA BREAK

Pre-Tossed Freshly Popped Popcorn
Displayed with the Following Gourmet Ingredients

All American - Mini Pretzels, Peanuts and M&M's

Pacific Rim - Curry Powder, Dried Fruit and Yogurt Covered Raisins

Nice & Spicy - Chile Powder, Corn Chips, Spicy Bar Mix

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

REFRESHMENT BREAK SOLUTIONS

Prices are per person and are based on a 30 minute break
Per person selections have a minimum guarantee of 25 people

CANDY STORE

A Modern Presentation of Your Favorite Candies
Tootsie Rolls, Raisinettes, Twizzlers,
Jelly Beans, Plain and Peanut M&M's,
Bubble Gum and our Pastry Chef's Candies
Root Beer, Orange Soda & Cream Soda

SURF DOGS

Mini Corn Dog, Chili
Mini Brat, Sauerkraut
Mini Hot Links, Peppers & Onions
Yellow, Dijon & Whole Grain Mustard

NAPA

Lemon Pesto Goat Cheese
Warm Spinach Artichoke Dip
Crisp Flat Breads and Pita Bread
Seedless Grapes, Dried Figs, Apricots, Almonds
Iced Tea

DEL MAR FARE

Mac N Cheese Bites
Warm Mini Pretzel Bites with Cheese Sauce, Gourmet Mustards
Deep Fried Artichoke Hearts with Parmesan and Ranch Dressing
Key Lime Pie on a Stick
Cake Bites on a Stick
Fresh Squeezed Lemonade

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

A LA CARTE SUGGESTIONS

BEVERAGES

Fresh Orange or Grapefruit Juice
Coffee (Regular & Decaffeinated)
Specialty and Herbal Teas
Iced Tea
Lemonade

Bottled Fruit Juices
Assorted Soft Drinks
Assorted Frappuccino
Red Bull® Energy Drinks (Regular & Sugar Free)
Mineral Waters
Bottled Waters
Milk
PowerAde
Flavored Bottled Teas
Assorted Vitamin Waters
Assorted Naked Juices

SWEET AND SAVORY SUGGESTIONS

Fresh Butter Croissants
Assorted Bagels (Regular/Light Cream Cheese)
Assorted Freshly Baked Muffins
Assorted Freshly Baked Cookies
House Made Coconut Macaroons
Assorted Miniature Biscotti
Lemon Bars
Warm Jumbo Pretzels with Honey Mustard
Chocolate Truffles
Pecan Bars
“S’mores” Bars
Fudge Brownies
Rice Krispy® Treats
Haagen Dazs® Ice Cream Bar
Dreyer’s® Strawberry Fruit Bar

Assorted Granola, Balance & Power Bars
Cliff Bars
Assorted Candy Bars
Single Serving Size Chips, Pretzels, Trail Mix or Beef Jerky
Individual Flavored Yogurts
Seasonal Whole Fresh Fruit (per piece)

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

THREE-COURSE PLATED LUNCH

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

SOUP select (1) one option

Fire Roasted Tomato and Fennel Bisque, Sorrel Pesto

Wild Mushroom Bisque, Porcini Foam, Chive Oil

OR

SALAD select (1) one option

California Citrus Salad, Bibb Lettuce, Radicchio,
Fresh Oranges, Basil Balsamic

Classic Caesar, Hearts of Romaine, Parmesan Croutons,
Garlic Dressing, Grilled Ciabatta

Field Salad, Oven-Dried Romanita Tomatoes, Cucumber Curls,
Shallot Dressing

ENTREE select (1) one option

Penne with Italian Sausage, Roasted Peppers,
Smoked Tomato, Basil, Roasted Garlic Veloute

Chicken Picatta with Rock Shrimp, Roasted Pepper Polenta,
Marinated Spring Vegetables

Sliced Beef Tenderloin, Mushroom Fricassee, Horseradish
Potato Mousseline, English Peas and Carrots

DESSERT select (1) one option

Classic Vanilla Bean Cheesecake with Berries

Caramelized Apple and Apricot Tart, Red Wine Reduction

Triple Silk Chocolate Torte, Black Currant Berries

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

“BENTO STYLE” LUNCH

All meals served with Regular & Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

PRE-SET PETITE SANDWICH TRIO

SOUP/SALAD select (1) one option

Smoked Tomato Fennel Bisque

Curried Lentil

Cold Melon Soup

California Field Salad with Carrot and Cucumber, Shallot Vinaigrette

PETITE SANDWICH TRIO select (3) three options

Nueske's Smoked Bacon on Sourdough, Heirloom Tomatoes, Avocado Aioli

Smoked Salmon Slider on Brioche

Chicken Salad, Sliced Almonds, Golden Raisins and Micro Greens on Multigrain

Roasted Turkey, Brie, Rocket Lettuce, Fig Jam on Walnut Bread

Prosciutto, Manchego Cheese, Basil Pesto on a French Baguette

DESSERT select (1) one option

Fresh Fruit Salad with Seasonal Berries

Monjari Chocolate Brownie Wedge

Brown Butter Cake, Vanilla Creme Anglaise

PRE-SET COLD BENTO PLATES select (1) one option

California Citrus Salad

Harissa Chicken Salad with Watercress

Pickled Petite Vegetables, Lemon Vinaigrette, Tabouleh Salad

Malted Milk Chocolate Cheesecake with Pecan and Shortbread Crust

Grilled Vegetable Napoleon Salad

Cold Poached Salmon with Butter Bean Salad, Tomato Pesto

Garlic Braised Greens

Single Origin Chocolate Honey Cake

Roasted Beet, Baby Arugula, Goat Cheese, Sherry Vinaigrette

Poached Beef Tenderloin with Bearnaise Aioli

Grilled Jumbo Prawns, Basil Pesto, Asparagus, Roasted Tomato

Brown Butter Cake with Vanilla Creme Anglaise

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

LUNCH BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

CHINATOWN LUNCH

Egg Flower Soup

California Market Greens with Miso Dressing

Hoisin Lo-Mein Salad with Edamame, Daikon,
Toasted Sesame Seeds with a Ginger Peanut Sauce

Assorted Sushi Rolls- Served Family Style

(Based on 3 pieces per person)
Shrimp, California, and Spicy Tuna Maki (Rolls)
Served with Wasabi, Pickled Ginger, Soy Sauce

Cashew Chicken

Szechuan Glazed Flank Steak

Wok Charred Broccoli, Carrots and Shitake Mushrooms

Five Rose Sticky Rice

Pear Sesame Seed Tart, Chocolate Dipped Fortune Cookies and Almond Cookies

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LUNCH BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

Prices are per person and based on a maximum of 90 minutes

Additional \$7.00 per person for fewer than 30 people

LITTLE ITALY LUNCH

Vegetarian White Bean Minestrone

Caprese Salad, Tomatoes, Mozzarella, Basil
Olive Oil and Balsamic Vinaigrette

Crisp Romaine Lettuce, Shaved Asiago Cheese
Herb Croutons, White Anchovy Dressing

Penne Pasta, Broccoli Rabe
Shaved Pecorino Romano

Spicy Sausage with Peppers & Onions Mini Hoagie Rolls

Breast of Chicken, Sliced Artichokes, Kalamata Olives, Tomato and Poultry Jus

Grilled Seasonal Vegetables

Focaccia, Olive Rolls & Butter

Biscotti, Amandine Crescents
Raspberry and Apricot Thumbprints

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LUNCH BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

MARKET SQUARE LUNCH

Roasted Tomato Basil Bisque

Cucumber, Red Onion, Tomato, Black Olive, Feta Cheese Salad

Romaine Lettuce served with Balsamic Vinaigrette

Roasted Marinated Chicken Breast with Capers, Lemon

Baked Salmon Fillet with Wilted Spinach, Oven Roasted Tomatoes, Buerre Blanc

Garlic Herb Risotto with Seasonal Vegetables

Selection of Breads and Rolls & Sweet Butter

Assortment of Freshly Baked Cookies and Brownies

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.

LUNCH BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

GASLAMP QUARTER BUFFET

Beef and Barley Soup with Parsley Gremolata

Orzo Pasta Salad with Asparagus, Arugula, Cherry Tomato

Crisp Greens, Roma Tomato, Carrots, Cucumber
Cucumber Honey Vinaigrette and Avocado Ranch Dressing

Housemade Kettle Chips

Pre-Made Sandwiches

Roasted Turkey, Havarti Cheese, Arugula, Cranberry Spread on French Baguette

Chicken Salad with Sliced Almonds, Red Flame Grapes, Micro Greens on French Baguette

Roast Beef with Red Onion Jam, New York Sharp Cheddar on French Baguette

Roasted Red Pepper, Eggplant, Tomato, Micro Greens & Hummus on Wheat Roll

Lemon and Pecan Bars, Coconut Macaroons

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



LUNCH COMPOSITIONS

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

Prices are per person and based on a maximum of 90 minutes

Additional \$7.00 per person for fewer than 30 people

Chef attendant required at \$200.00 per Chef

One (1) Chef attendant required per 50 guests

BURGER BAR COMPOSITION TABLE

Wedges of Iceberg Lettuce, Bleu Cheese & Shallot Vinaigrette

Avocado Slaw

Steak Fries

Black Bean Chili

All Beef & Vegetarian Burgers

Brioche and Buttermilk Buns

Classic Grilled Bratwurst

Chef's Famous Sauces and Sides

Hotel Del Secret Sauce

Apple Smoked Bacon, Assorted Cheeses, Grilled Onions

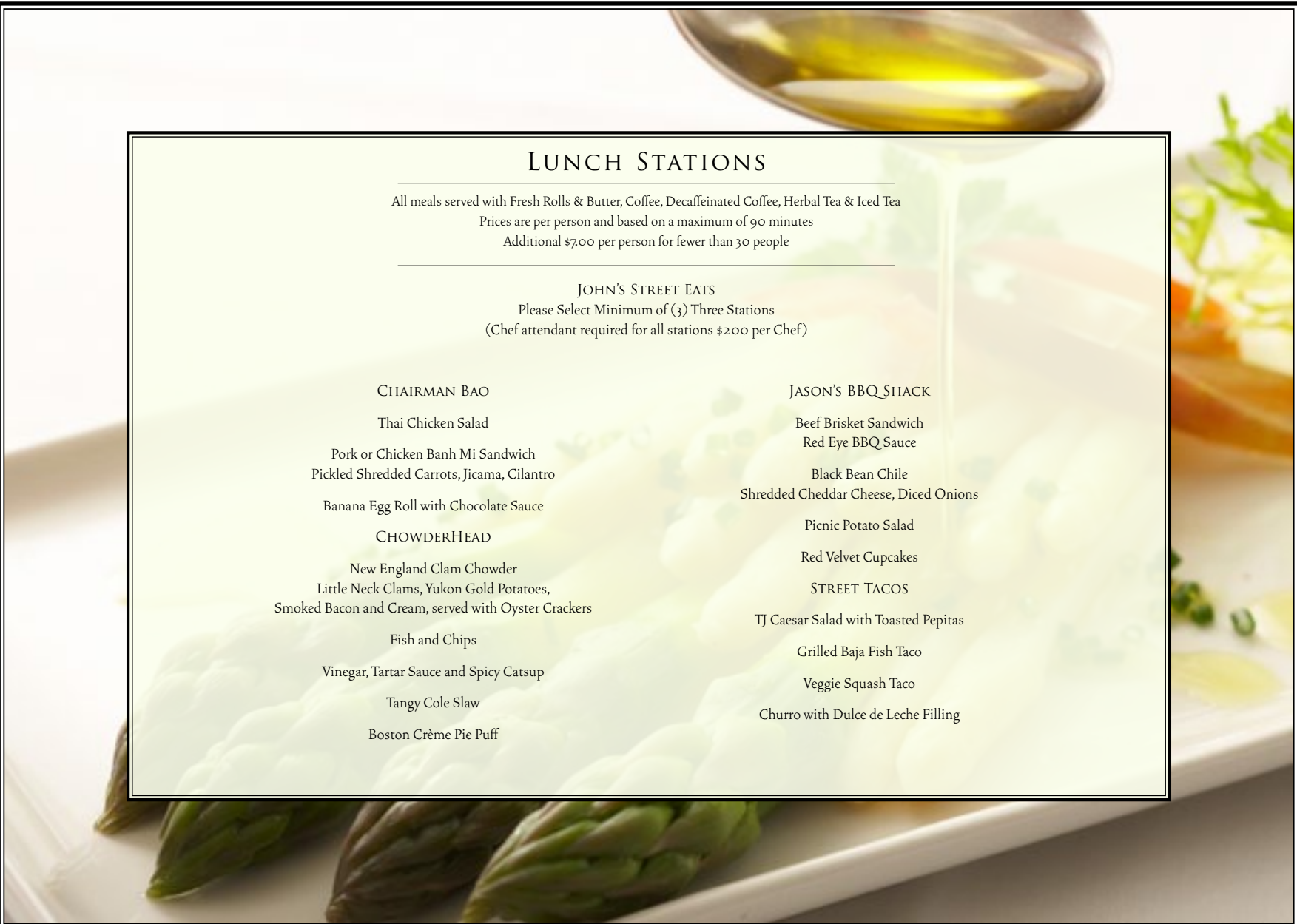
Sautéed Mushrooms, Lettuce, Tomato, Pickles

Mustard, Ketchup, Red Eye BBQ Sauce and Mayonnaise

Old Fashioned Root Beer Floats (Chef attendant required)

S'mores Bars, Rice Krispy® Treats

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change



LUNCH STATIONS

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

JOHN'S STREET EATS

Please Select Minimum of (3) Three Stations
(Chef attendant required for all stations \$200 per Chef)

CHAIRMAN BAO

Thai Chicken Salad
Pork or Chicken Banh Mi Sandwich
Pickled Shredded Carrots, Jicama, Cilantro
Banana Egg Roll with Chocolate Sauce

CHOWDERHEAD

New England Clam Chowder
Little Neck Clams, Yukon Gold Potatoes,
Smoked Bacon and Cream, served with Oyster Crackers

Fish and Chips

Vinegar, Tartar Sauce and Spicy Catsup

Tangy Cole Slaw

Boston Crème Pie Puff

JASON'S BBQ SHACK

Beef Brisket Sandwich
Red Eye BBQ Sauce

Black Bean Chile
Shredded Cheddar Cheese, Diced Onions

Picnic Potato Salad

Red Velvet Cupcakes

STREET TACOS

TJ Caesar Salad with Toasted Pepitas

Grilled Baja Fish Taco

Veggie Squash Taco

Churro with Dulce de Leche Filling

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LUNCH STATIONS

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 people

JOHN'S STREET EATS Continued...

CHEESE WIZ

Smokey Tomato Soup
with Crème Fraiche and Croutons

Grilled Cheese Sandwiches
Gruyere with Pickled, Caramelized Onions

Cheddar, Turkey, Tomato Marmalade Panini

Mascarpone, Nutella and Strawberries

GALLOPING GOURMET

Orange, Beet and Goat Cheese Salad

Mixed Green Salad, Walnuts, Cranberries
Whole Grain Mustard Vinaigrette

Pan Poulet Sandwich
Roasted Chicken, Baby Lettuce,
Tarragon Aioli, Baguette

Miniature Crème Brule
Lemon & Chocolate Madeleine Cookies

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



LUNCH ON THE RUN

Bagged Lunch Includes:

One (1) Sandwich, Chips, Whole Fruit, Side Composed Salad, Cookie

Please choose a total of two (2) sandwiches and/or charutos
to offer your guests a choice of lunch entrée

SIGNATURE SANDWICHES

Deli Special Sub on Baguette, Cappicola, Prosciutto, Salami and Provolone Cheese, Sliced Onion, Tomato and Shredded Lettuce

Smoked Ham and Horseradish Cheddar on Wheat Roll
Sliced Pickles and Crisp Lettuce

Roast Beef and New York White Sharp Cheddar on Sourdough
Sliced Tomato and Crisp Lettuce

Smoked Turkey, Boursin and California Avocado on Croissant
Sliced Tomato and Crisp Lettuce

SIGNATURE CHARUTOS

(Rolled Sandwiches on Fresh Baguettes)

Chicken Salad, Sliced Almonds, Golden Raisins, Micro Greens


Italian Salami, Provolone, Green Olive Tapenade, Pickles

Caprese, Tomato & Fresh Mozzarella, Basil Pesto

Roasted Turkey, Rocket Lettuce, Brie and Fig Jam

Beverages can be added and will be billed on consumption
Please note there is a surcharge of \$5.00 per person for split sandwiches
and an additional \$7.00 per person for expanded selections

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



RECEPTION SUGGESTIONS

Hors d'oeuvres

Minimum order of 25 pieces each

CHILLED

Artichoke and Smoked Salmon Mousse on Endive
Belgian Endive with Boursin Cheese
Chiogga Beet, Goat Cheese, Lava Salt
Curried Chicken in Bouchee
Gorgonzola with Apricot and Spiced Walnuts on Toast
Heirloom Tomato Bruschetta
Miniature "BLT"
Marble Potato with Basil Olive Tapenade
White Bean and Bacon Crostini with Parmesan

Brie and Raspberry en Croute
Five Spice Duck Rillettes with Plum Sauce and Won Ton Crisp
Kobe Tartare, Shallot Dijon Vinaigrette
Lobster, Fuji Apple Slaw on Spoon
Mini Crab Louis
Mini Beef Filet, Caramelized Onions and Gorgonzola
Oven Dried Roma Tomato, Buffalo Mozzarella on Crostini
Pastrami Rillettes with Cornichon Mustard on Rye Crostini
Port Poached Pear with Peppercorn Goat Cheese and Cress
Pate on Brioche, Fig Compote
Shaved Parma Ham and Asparagus
Tuna Tartare on Won Ton Crisp

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



RECEPTION SUGGESTIONS

Hors d'oeuvres (continued)

Minimum order of 25 pieces each

HOT

Bleu Cheese & Polenta Fritter, Seasonal Fruit Confit
Black Bean Empanada with Cilantro Cream
Crispy Chile Beef Wonton
Cheese-Stuffed Artichokes
Gruyere Arancinis, Garlic Aioli
Lemon Grass Chicken Skewers
Miniature Quiche Lorraine
Porcini Mushroom Spanakopita
Roasted Artichoke Flatbread
Southwestern Chicken in Phyllo
Vegetable Samosa with Mango Chutney
Vegetable Spring Rolls, Sweet Chili Sauce

Crab Sliders with Avocado
House Made Meatballs with Tomato Fondue
Herb Dusted Lamb Chops
Lamb Samosa with Cucumber Garlic
Lobster Hushpuppy with Mango Remoulade
Miniature Kobe Burger, Panca Pepper Aioli
Mono de Lion Scallop, Saffron Aioli
Miniature Chicken and Cheese Quesadilla
Mini Crab Cake, Chipotle Aioli
Roasted Potato with Crème Fraiche, Caviar
Scallop Pistachio Fritter, Tangerine Glaze
Scallop & Bacon Brochette with Tamarind BBQ Sauce
Shrimp and Pork Pot Stickers
Thai Shrimp Wonton

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



SIGNATURE DISPLAYS

Prices are per person and are based on a one-hour reception
Per person selections have a minimum guarantee of 30 people

ARTISANAL CHEESE BOARD

Cheddar Cheese, Bleu Cheese, Gouda, Goat Cheese, Brie
Dried Fruit and Nuts
Crackers, Lavash, Sliced French Baguette

CHILLED FARM STAND VEGETABLES AND ANTIPASTI

An Arrangement of Seasonal Vegetables
Presented with Marinated Olives, Artichokes, Giardini and Accoutrements
Red Pepper Hummus, Peppercorn Ranch

FLAT BREADS

Panko Crusted Baked Goat Cheese
Black Olive and Sun-Dried Tomato Pestos
Crab and Spinach Dip
Served with Flat Breads, Lavosh

ASIAN STATION

Vegetable Lo-Mein Noodles
Won Ton Shrimp, Sweet Chili Sauce
Barbecue Pork Dumplings
Sesame Orange Chicken with Calrose Rice

QUESO FUNDIDO

Chorizo, Poblanos, Fresh Salsa and Guacamole
Tortilla Chips

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



PASTA DISPLAYS

Presented in chaffing dishes and offered with Focaccia
To enhance your reception, pasta selections can be prepared to order
Chef attendant at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

RAVIOLI

Vegetable & Ricotta, Roasted Garlic, Parmesan, Cream

ORECCHIETTE DEL MAR

Rock Shrimp, Rainbow Chard, Lemon Olive Oil, Asiago Cheese

PENNE

Red Onions, Rapini, Italian Sausage with Pomodoro Sauce

TORTELLINI

Roasted Chicken, Pancetta, Basil Pesto Cream, Pine Nuts

RICOTTA GNUDI

Laughing Bird Shrimp, Tomato Beurre Fondue
Pine Nut Pecorino Streusel

BAKED MAC AND CHEESE

Black Truffle and Goat Cheese Béchamel
Basil Panko Crumb Top

PIZZA BOARDS

A selection of Focaccia pizzas

BBQ Chicken and Red Peppers

Grilled Eggplant, Zucchini, Sundried Tomatoes

Fennel Italian Sausage, Caramelized Onions, Mushrooms

Traditional Margherita, Tomato, Mozzarella, Basil

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



BUTCHER BLOCK

Chef attendant required at \$200.00 per Chef
One (1) chef attendant required per 50 guests

HERB ROASTED CLUB CUT NEW YORK

Caramelized Shallot Cabernet Reduction

(Serves 20 People)

PRIME RIB OF BEEF

Horseradish Cream, Truffle Demiglace, Whole Grain Mustard

(Serves 30 People)

PEPPER CRUSTED BEEF TENDERLOIN

Béarnaise Aioli, Port Wine Jus, Mini Rolls

(Serves 20 People)

GRILLED FLAT IRON STEAK

Sweet Sour Pickled Onion Rings, Smoked Paprika Sauce

(Serves 20 People)

DIJON & BASIL CRUSTED RACK OF LAMB

Creamy Gorgonzola Polenta

(Serves 25 People)

SMOKED BONE-IN HAM

Apricot Chutney, Whole Grain Mustard

(Serves 30 People)

HOISIN GLAZED PORK LOIN WITH GREEN ONION

(Serves 25 People)

ROASTED TURKEY BREAST

Sage and Lemon Rub, Peach Preserves and Cranberry Jus

(Serves 20 People)

CHILLED MISO GLAZED AHI TUNA

Sesame Lavash, Ginger Soy, Fuji Apple Slaw

(Serves 20 People)

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



SEAFOOD OFFERINGS

ICE-CHILLED SEAFOOD

Cocktail Sauce, Calypso Sauce, Wedged Lemons, Hot Sauces
Minimum Order of 25 Pieces Per Item

JUMBO SHRIMP
OYSTERS ON THE HALF SHELL
ALASKAN KING CRAB LEGS
STEAMED PRINCE EDWARD MUSSELS

ATLANTIC SMOKED SALMON
Capers, Red Onion, Crème Fraiche, Lavash
(Serves 30 Guests)

SUSHI

All served with Chopsticks, Wasabi, Pickled Ginger, Soy Sauce
Minimum Order of 25 Pieces Per Item

MAKI (ROLL)
SPICY TUNA
SMOKED SALMON
CALIFORNIA CRAB
NIGIRI (RICE CAKE)
AHI TUNA
SHRIMP
SALMON
EEL
SASHIMI (RAW)
SALMON
WHITE FISH
YELLOW TAIL
ALBACORE TUNA

SEARED TUNA
Carved Cardamom Seared Tuna, Micro Green Salad
(Serves 30 Guests)

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



RECEPTION STATION

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

CALIFORNIA FOOD STATIONS

Selection of

(4) Four Stations | (5) Five Stations | (6) Six Stations

STATION 1-FRUIT AND CHEESE PAIRINGS

Fourme D'Ambert and Roasted Pear

Cabra Goat Cheese, Blueberries, Thyme

Pave d'Affinois and Strawberries

Brie with Candied Pecans and Roasted Concord Grapes

Breads, Lavash, Grissini

STATION 2-SALAD STATION

Tossed Spinach, Grilled Chicken, Roasted Pear,
Bleu Cheese, Caramelized Onion

Farro, Toasted Pine Nuts, Dried Currants,
Preserved Lemon

Asparagus, Arugula California Greens,
Pickled Mushrooms, Sherry Shallot Vinaigrette

Tuscan Bean, Roasted Red Pepper, Zucchini, Duck Confit

STATION 3-OCEAN PIER SHELLFISH BAR

(Based on 5 Pieces per person)

Jumbo Shrimp

Oysters on the Half Shell

Alaskan King Crab Legs

Mediterranean Black Mussels

Red Snapper and Yellow Tail Ceviche

Poivre Mignonette, Calypso Cocktail Sauce, Lemon

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RECEPTION STATION

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

CALIFORNIA FOOD STATIONS Continued...

STATION 4 -BAJA GRILL STATION

Mini Taco Action Stations
Carne Asada de la Ranchera
Grilled Marinated Beef Steak
Roasted Chiles, Charred Tomatoes, Grilled Scallions

Warm Corn Tortillas
Grilled Chicken Adobada
Flame Broiled Marinated Chicken Breast
Chopped Sweet Onion, Minced Cilantro
Warm Corn Tortillas

Roasted Pacific Fish Tacos
Cilantro Crema, Fresh Pico de Gallo,
Lime Wedges, Shredded Cabbage
Warm Flour Tortillas

Rancho Frijoles

STATION 5-1500 OCEAN FAMOUS MAC N CHEESE 3 WAYS

Roasted Garlic, Spinach, Sausage, Goat Cheese

Lemon Garlic Rock Shrimp, Peas,
Oyster Mushrooms & Mozzarella, Provolone, Parmesan

Classic Three Cheese
White Cheddar, Gruyere, Pecorino

Help Yourself Mac'n' Cheese Toppings
Crispy Cauliflower, Tomato Chutney, Pancetta

STATION 6-RISOTTO STATION

Select (2) two options

Braised Beef Short Ribs & Fresh Herb Risotto
with Roasted Garlic

Garden Grilled Vegetables with
Tomato Basil Sauce, Mascarpone Cream,
Wild Mushrooms, Aged Parmesan

Saffron Risotto with Asparagus, Bay Scallop,
Fresh Garden Tarragon

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RECEPTION STATION

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

CALIFORNIA FOOD STATIONS Continued...

STATION 7-SMALL PLATE STATION

Select (3) three options

- Grilled Beef Churrascaria
- Chimichurri Sauce, Celery Root Remoulade,
Micro Greens
- Chicken Fricassee with Sun-Dried Tomato,
Olives, Rosemary Polenta
- Salisbury Steak with Shrimp Dumpling
Mushroom Madeira Sauce
- Sand Dab with Quinoa, Beurre Blanc
- Sea Scallop, Avocado Mashed Potatoes
Pickled Jicama Relish
- House Made Gnudi -Peas, Prosciutto,
Grana Padano Cheese, Parsley

STATION 8-CHOCOLATE DESSERT THREE WAYS

- White Chocolate
- White Chocolate Lemoncello Parfaits
- White Chocolate Chronic Cupcakes
- Milk Chocolate
- Milk Chocolate Malted Cheesecake
- Gianduja Milk Cups
- Dark Chocolate
- Dark Chocolate Brownie Cakes
- Dark Chocolate Truffles

STATION 9-PETITE SWEETS

- Miniature Cupcakes-Sea Salt & Chocolate, Lemon
Meringue, Red Velvet, Berry Crème Brulee
- Pistachio, Chocolate and Raspberry French Macaroons
- Orange Panna Cotta with Marsala Glace
- Cheesecake Bites with Fresh Fruit

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FULL RECEPTION

All meals served with Coffee, Decaffeinated Coffee, Herbal Tea

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

WELCOME TO "THE DEL"

CALIFORNIA CHEESES DISPLAY

Lavash, French Baguette, Rosemary Ciabatta, Fig Jam

SEASONAL HOUSE PREPARED VEGETABLES

Includes Marinated Mushrooms, Asparagus, Olives

SEASONAL SALAD

Roasted Fruit, Cannellini Bean, Fennel, Watercress, Basil Vinaigrette

MARKET GREEN SALAD

Radish, Red Onion, Chorizo, Carrot, Sherry Vinaigrette

FREGOLA SALAD

Forest Mushroom, Asparagus, Cotija Cheese, Parsley,
Lemon Oregano Vinaigrette

ROASTED SALMON WITH RED & WHITE QUINOA PILAF

Beurre Rouge

CHICKEN FORESTIERRE

Organic Soft Polenta

Garlic Green Beans with Blistered Tomatoes

Roasted Cauliflower, Golden Beets with Red Onion, Chick Peas

Warm Black Truffle Vinaigrette

CARVER (Chef Attendant Required)

Beef Tenderloin, Parsley Gremolata, Bordelaise

DESSERTS

Raspberry Pistachio Baby Cakes

Chocolate Chipotle Budinis

A taxable service charge of 23% and state sales tax of 7.75% will apply to food and beverage. Prices and selections are subject to change.



SERVED DINNER SUGGESTIONS

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 guests

SOUP - select (1) one option

Beef & Barley Soup, Parsley Gremolata
Cauliflower Cracked Pepper Soup, Pancetta, Hazelnut
Crème of Spinach Soup, Nueske's Bacon
Fire-Roasted Tomato & Fennel Bisque, Sorrel Pesto
Lobster Cappuccino, Lobster Bisque, Tarragon Froth
Roasted Asparagus Soup, Ricotta Salada, Tomato Vinaigrette
Sweet White Corn Soup, Red Pepper Relish, Sourdough Crouton
Wild Mushroom Bisque, Chive Oil

SALAD - select (1) one option

Asparagus Panzanella
Goat Cheese, Grilled Ciabatta Bread
California Citrus Salad
Bibb Lettuce, Radicchio, Fresh Orange Basil Vinaigrette
California Field Greens
Hot House Tomatoes, Shaved Parmesan, Candied Nuts
Cucumber-Honey Vinaigrette
Classic Caesar
Hearts of Romaine, Parmesan, Croutons, Garlic Dressing, Grilled Ciabatta
Frissee and Upland Cress Salad, Roasted Cauliflower
Toasted Coriander Vinaigrette
Iceberg, Roquefort, Cherry Tomatoes, Cucumber, Balsamic Vinaigrette
Roasted Beets, Arugula, Humboldt Fog Goat Cheese
Balsamic Vinaigrette
Spinach Salad
Sweet Onion, Organic Egg, Bacon, Orange Pesto Poppy Seed Dressing

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SERVED DINNER SUGGESTIONS CONTINUED...

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 guests

ACCOMPANIMENTS - select (1) one option

Potato Gratin
White Corn Polenta
Potato Risotto
Truffle Mashed Potatoes
Crunched Fingerling Potatoes, Olive Oil
Herb Quinoa Pilaf
Yukon Gold Potato

SEASONAL SELECTION BY CHEF OR - select (2) two option

Asparagus
Oyster Mushrooms
Oven Roasted Tomatoes
Braised Chard
Blue Lake Beans
Cipollini Onion
Rainbow Carrots

DESSERTS - select (1) one option

Banana and Hazelnut Bombe, Caramel Sauce
Grasshopper Parfait, Chocolate Mint Cookies,
Crème de Menthe Mousse and Whipped Cream
Lemon Meringue Cake, Brown Butter Lemon Curd,
Lemon Chiffon Cake Caramel Sauce
Manjari Chocolate Tower with
Raspberry Eau-de-vie Center, Crème Anglaise
Malted Milk Chocolate Bavarian, Minted Marshmallow
Milk Chocolate Pistachio Dacquoise, Passion Fruit Curd
Single Origin Chocolate Honey Cake
Burgundy Cherries
ULTIMATE CROWN - select (1) one option
Additional \$2.00 per person to menu price
Valrhona Pyramid with Cassis Crème Brulee Center, Flourless Chocolate Cake
Queen of Sheba, Chocolate Almond Gateau with Port Figs
Limoncello Pistachio Semifreddo, Stewed Strawberries in Chianti

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SERVED DINNER SUGGESTIONS CONTINUED...

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea
Prices are per person and based on a maximum of 90 minutes
Additional \$7.00 per person for fewer than 30 guests

ENTRÉES - select (1) one option

Sherry Braised Beef Short Rib
Tenderloin of Beef
Free Range Half Chicken
Pancetta and Focaccia Stuffed Chicken
Prosciutto Wrapped Salmon
Poached Fillet of Halibut
Roasted Dover Sole

DUO ENTRÉE - select (2) two option

Sherry Braised Short Rib, Sherry Reduction
Chicken Forestier, Mushroom Veloute
Prosciutto Wrapped Salmon, Basil Shallot Beurre Blanc
Scallop, Brown Butter
Citrus Jumbo Prawn
Merris Crab Leg

ULTIMATE ENTRÉE

select (1) one Ultimate Entrée option & (1) one option from Duo Entree
Herb Roasted Petit Filet, Bordelaise
Lamb Sirloin, Ruby Port
Sea Bass

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DINNER ENHANCEMENT SUGGESTIONS

GOURMET CHEESE COURSE

STRAWBERRY AND SMOKED DUCK PETITE CRESS

SEAFOOD COCKTAIL

Shrimp, Crab, Scallop

INTERMEZZO SORBET

Blackberry Cabernet

Blood Orange

Lemon Zest

WILD MUSHROOM LASAGNA

SAFFRON GNOCCHI & SCALLOP

JUMBO CRAB CAKE WITH REMOULADE

NOVA SCOTIA LOBSTER TAIL

DESSERT & COFFEE TABLE

(May be substituted for a dessert course for \$15 per person)

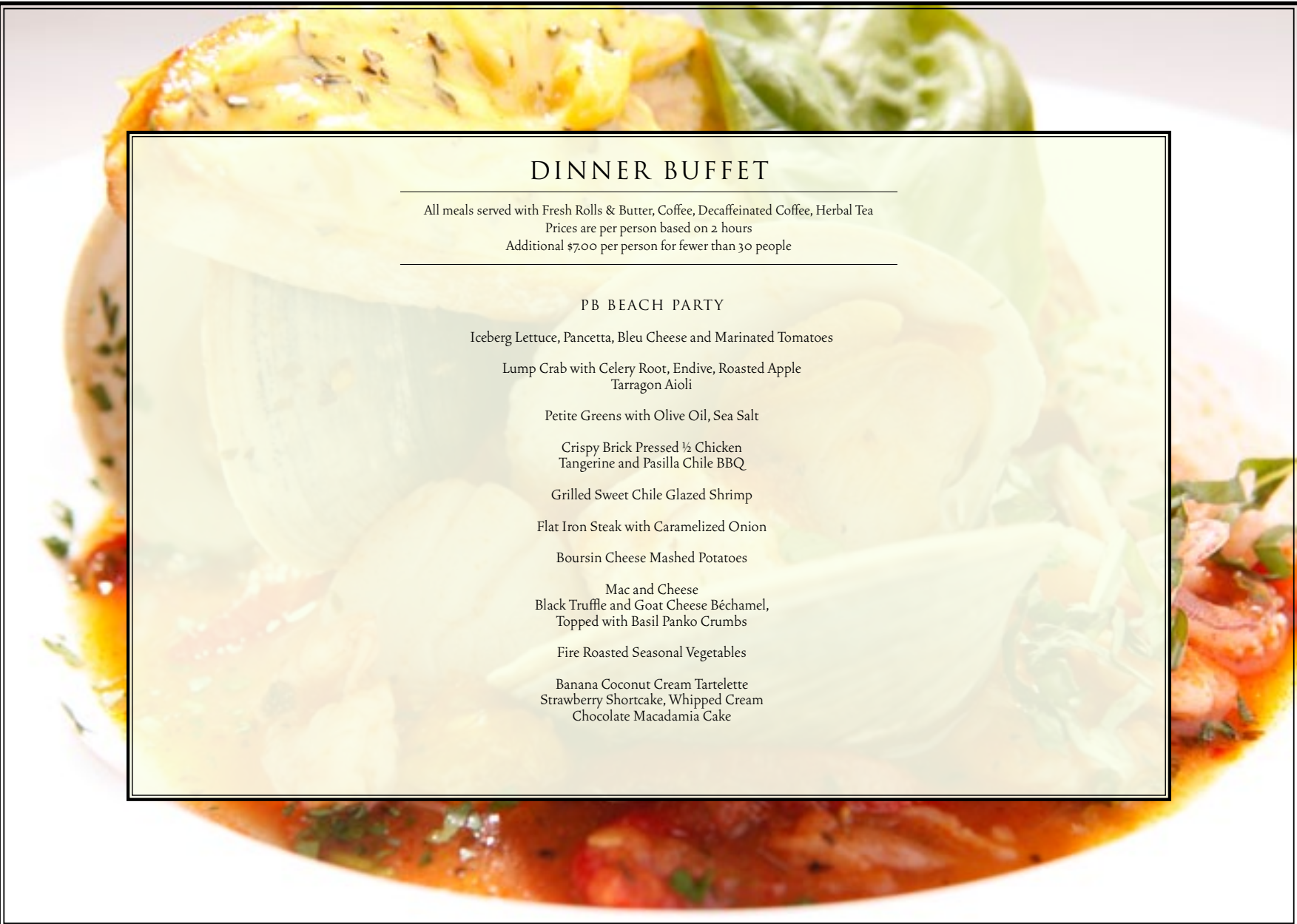
Our Pastry Chefs Selection of Fruit Tarts, Parfaits, Torts

Chocolate Fondue with Fresh Fruit, Pretzels and Dipping Cookies

Coffee, Decaffeinated Coffee, Herbal and Specialty Teas

With Chocolate Shavings, Cinnamon Sticks, Vanilla, Rock Sugar

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DINNER BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

PB BEACH PARTY

Iceberg Lettuce, Pancetta, Bleu Cheese and Marinated Tomatoes

Lump Crab with Celery Root, Endive, Roasted Apple
Tarragon Aioli

Petite Greens with Olive Oil, Sea Salt

Crispy Brick Pressed ½ Chicken
Tangerine and Pasilla Chile BBQ

Grilled Sweet Chile Glazed Shrimp

Flat Iron Steak with Caramelized Onion

Boursin Cheese Mashed Potatoes

Mac and Cheese
Black Truffle and Goat Cheese Béchamel,
Topped with Basil Panko Crumbs

Fire Roasted Seasonal Vegetables

Banana Coconut Cream Tartelette
Strawberry Shortcake, Whipped Cream
Chocolate Macadamia Cake

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DINNER BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea

Prices are per person based on 2 hours

Additional \$7.00 per person for fewer than 30 people

Chef attendant required at \$200.00 per Chef

One (1) Chef attendant required per 50 guests

ON THE WATER

Arugula, Watermelon, Feta Salad
Honey Vinaigrette

Corn and Crab Salad with Sherry Vinaigrette

Classic Spinach Salad
Mushrooms, Bacon, Toasted Walnuts, Hard Boiled Egg
Broken Goat Cheese Vinaigrette

CLAMBAKE (Chef Attendant required)
Served in Individual Boil Bags
Steamer Clams
Mussels
Shrimp
Corn on the Cob
Linguica Sausage
Carrots, Onions and Potato

OTHER ENTREES

Grilled Maine Lobster
(1 Lobster Tail per person)
Half Roasted Chicken
Whiskey Marinated Skirt Steak
Grilled Asparagus

Corn Bread, Buttermilk Biscuits and Honey Butter

Gourmet S'mores Station
House Made Raspberry, Vanilla, Chocolate and Mint Marshmallows
Mint Chocolate Cookies, Graham Crackers, Ginger Snaps
Milk Chocolate, White Chocolate and Dark Chocolate Squares
Strawberries, Caramelized Bananas, Raspberries
Toasted Nuts and Toasted Coconut

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DINNER BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

OLD TOWN

Tortilla Chips, Salsa Fresca, and Guacamole

Seafood Ceviche

Jicama Salad, Apple, Radishes, Golden Raisins

Garden Greens, Mandarin Orange, Black Olives, Pepper Jack Cheese, Chile Lime Vinaigrette

Adobo Spiced Chicken Breast

Grilled Citrus Mahi Mahi

Chipotle Marinated Flank Steak

Roasted Patty Pan and Sunburst Squash, Baby Carrots

Cilantro Mexican Rice

Ranch Style Beans

Warm Corn and Flour Tortillas

Caramel Flan, Churros with Tres de Leche Filling, Tequila Lime Pie, Kahlua Chocolate Cake

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DINNER BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

Chef attendant required at \$200.00 per Chef
One (1) Chef attendant required per 50 guests

BANKERS HILL BBQ

SALAD STATION
Tomato, Cucumber, Onion Salad

Iceberg Lettuce, Cherry Tomatoes, Bacon, Green Onions,
Sunflower Seeds, Cornbread Croutons
Peppery Garlic Dressing

Avocado, Rock Shrimp and Citrus Salad

GRILL STATION (Chef attendant)
New York Strip Steak with Creamed Horseradish
St. Louis Ribs, Red Eye BBQ Sauce

Southern Fried Chicken

Bourbon Baked Beans
Grilled Corn on the Cob

Cheddar Jalapeño Biscuit
with Honey Butter

BAKED POTATO STATION
Whipped Butter, Sour Cream, Cheddar Cheese,
Chives & Crumbled Bacon

Jalapeño Corn Bread, Buttermilk Biscuits, and Honey Butter

DESSERT STATION
Warm Seasonal Cobbler

Make Your Own Sundae (Chef attendant required)
Vanilla and Chocolate Ice Cream
M&M's, Sprinkles, Chopped Nuts, Crumbled Oreos
Strawberry, Chocolate and Caramel Sauce
Sliced Bananas, Whipped Cream and Cherries

DINNER BUFFET

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

NAPA KITCHENS

ROASTING PIT

Tri Tip Sliders, Slow Smoked Tri Tip Citrus Tomato BBQ
Leg of Lamb Flatbread Sliders with Mint Gremolata
Duck Sausage with Housemade Violet Mustard
Chiffonade of Crisp Tortilla
Olive Oil Poached Albacore Tuna with Tomato Salsa
Gremolata Pesto Tapenade
Sweet Corn Bisque with Pancetta Croutons

FARM TO MARKET

Heirloom Tomato with Cold Pressed Olive Oil and Herbs
Tossed Baby Greens with Crisp Duck Confit
"Shellfish Works", California Mussels with Chorizo and Quinoa,
Clams, White Wine and Pesto
Hummus Olive Compositions
California Cheeses and Flatbreads
Central Coast Charred Greens

NAPA KITCHEN

Sauteed Button Mushrooms and Anchovies
Prawns and Polenta, Tomato Bacon Sauce
Farro Risotto with Manchego and Asparagus Tips
Aged Sherry Vinegar and Mendocino Mustard Marble Potato Salad
Fresh Berry and Sabayon Trifle
Chocolate Soup
California Citrus Tarts

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COMPOSITION TABLE

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

TUSCAN WINE DINNER

FIRST COURSE (Served Plated)

SALAD DUO

Caesar Salad with Hearts of Romaine, Parmesan Croutons, Garlic Dressing
Caprese Salad, Tomato, Mozzarella and Basil with Balsamic Vinaigrette

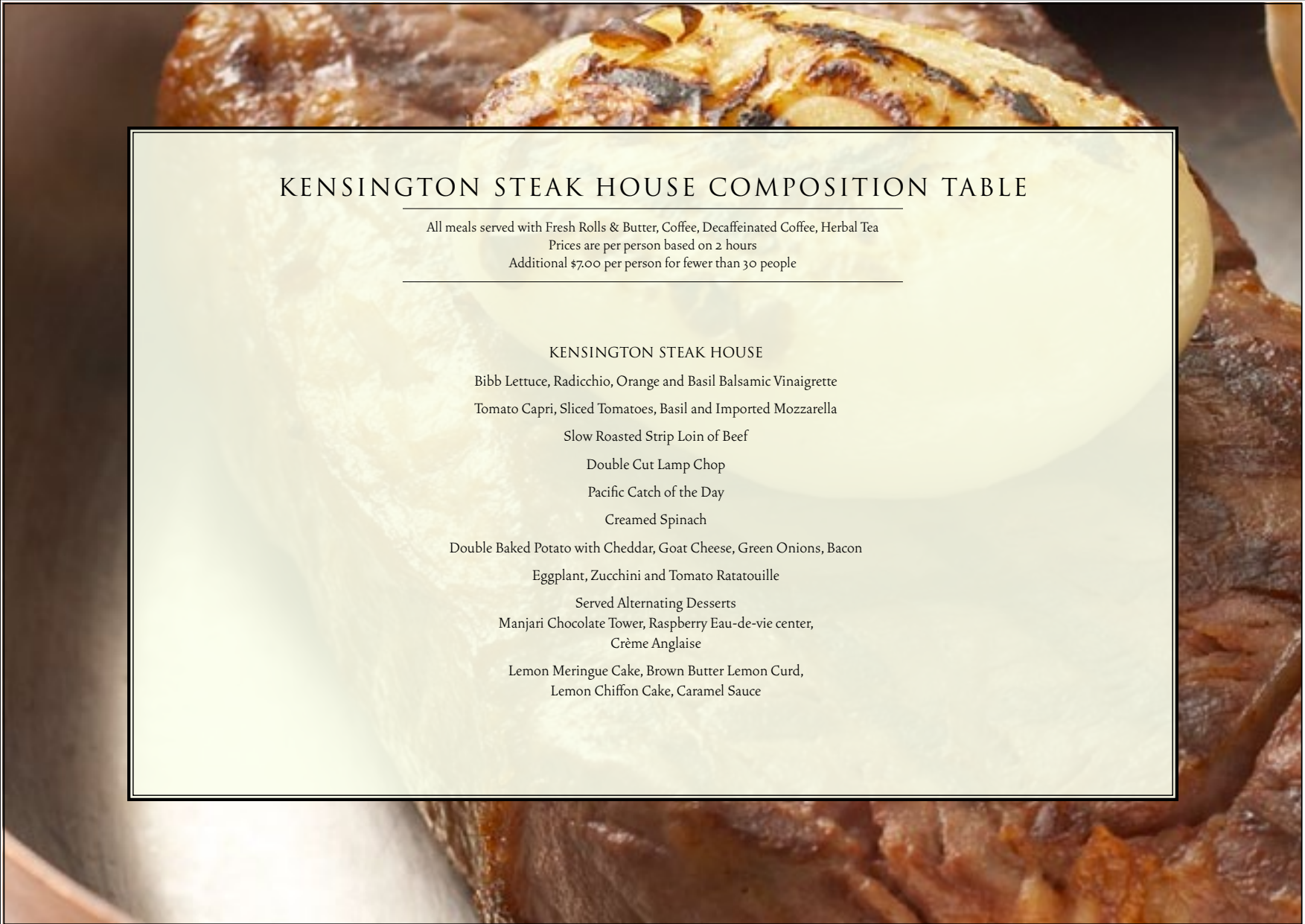
ENTRÉE COURSE (Served Family Style)

Lamb Osso Bucco with Wilted Spinach White Bean Ragout
Ricotta Gnudi with Marinara Sauce
Shrimp Scampi over Risotto
Grilled Seasonal Vegetables
Artisan Olive, Ciabatta and Rosemary Rolls
and Breadsticks with Butter

DESSERT (Served Plated)

Limoncello Pistachio Semifreddo with Cocoa Nips
& Stewed Strawberries in Chianti

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KENSINGTON STEAK HOUSE COMPOSITION TABLE

All meals served with Fresh Rolls & Butter, Coffee, Decaffeinated Coffee, Herbal Tea
Prices are per person based on 2 hours
Additional \$7.00 per person for fewer than 30 people

KENSINGTON STEAK HOUSE

Bibb Lettuce, Radicchio, Orange and Basil Balsamic Vinaigrette

Tomato Capri, Sliced Tomatoes, Basil and Imported Mozzarella

Slow Roasted Strip Loin of Beef

Double Cut Lamb Chop

Pacific Catch of the Day

Creamed Spinach

Double Baked Potato with Cheddar, Goat Cheese, Green Onions, Bacon

Eggplant, Zucchini and Tomato Ratatouille

Served Alternating Desserts

Manjari Chocolate Tower, Raspberry Eau-de-vie center,
Crème Anglaise

Lemon Meringue Cake, Brown Butter Lemon Curd,
Lemon Chiffon Cake, Caramel Sauce

BEVERAGES

There is a bartender charge of \$1.00 per bar/bartender.

VODKA
GIN
BOURBON
WHISKEY
SCOTCH
RUM
TEQUILA
WHITE WINE
RED WINE

HOSTED COCKTAILS
HOSTED WINES
HOSTED AMERICAN BEERS
HOSTED SD CRAFT BEERS
HOSTED IMPORT BEERS
HOSTED NON-ALC BEERS
HOSTED SOFT DRINKS
HOSTED WATERS & JUICES

CASH COCKTAILS
CASH WINES
CASH AMERICAN BEERS
CASH SD CRAFT BEERS
CASH IMPORT BEERS
CASH NON-ALC. BEERS
CASH SOFT DRINKS
CASH WATERS & JUICES

PER PERSON HOURLY PRICES

PREMIER
Smirnoff
Beefeater
Jim Beam
Canadian Club
Johnny Walker Red
Myer's Platinum
Sauza Gold
Vista Point Chardonnay
Vista Point Merlot

GRAND
Belvedere
Tanqueray
Makers Mark
Crown Royal
Chivas Regal
Mount Gay
Sauza Commemorativo
Casa Lapostolle, Chardonnay
Casa Lapostolle, Merlot

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2012 GROUP DINING SUGGESTED WINE LIST

SPARKLING WINE

Domaine Chandon Brut Rose
Piper Sonoma, Brut, Sonoma
"J", Brut, Russian River
Chandon Reserve, Brut, Napa
Moët et Chandon, Imperial
Veuve Cliquot Yellow Label
Dom Perignon

CHARDONNAY

Vista Point, California
Bogle, California
St. Francis, Sonoma
Benziger, Sangiacomo Sonoma
Silverado, Monterey
Simi, Sonoma
Casa Lapostolle, Chile
Sonoma Cutrer, Sonoma
Ferrari-Carano, Sonoma
Grgich, Napa
Stag's Leap Wine Cellars, Napa
Mondavi, Carneros
Franciscan, Napa
Wild Horse, Paso Robles
Newton Red Label, St. Helena

SAUVIGNON BLANC

Kim Crawford, Sauvignon Blanc
Roth, Sauvignon Blanc
Infamous Goose, Sauvignon Blanc, NZ
Mondavi, Fume Blanc

CABERNET SAUVIGNON

Vista Point, California
Bogle, California
Benziger, Sonoma
Franciscan Oakville, Napa
Roth, Alexander Valley
Simi, Sonoma
Casa Lapostolle, Chile
Estancia, Paso Robles
Clos du Val, Napa
St. Francis, Sonoma
Robert Mondavi, Napa
Stags Leap Winery, Napa
Kendall~Jackson Vintner's Reserve
Wild Horse, Paso Robles

MERLOT

Vista Point, California
Bogle, California
Casa Lapostolle, Chile
Kendall~Jackson Vintner's Reserve
Estancia, Central Coast
Benziger, Sonoma
Simi, Alexander Valley

Franciscan, Napa
Clos du Bois, Alexander Valley
Matanza's Creek, Sonoma
Pine Ridge, Crimson Creek, Napa Merlot
Cuvaision, Napa
Robert Mondavi, Napa
St. Francis, Sonoma

PINOT NOIR

Byron, Santa Maria
King Estate, Oregon
Robert Stemmler, Sonoma
Acacia, Carneros
Estancia, Monterey
Wild Horse, Central Coast
Domaine Carneros, Napa

OTHER WHITE WINES

Santa Margherita, Pinot Grigio
Chateau St. Michelle Eroica, Riesling
Gutzler, Germany, Blanc de Noir

OTHER RED WINES

St. Francis, OV Zinfandel, California
St. Francis, Claret, Sonoma
Newton Red Label, Claret
Benziger, Syrah, Sonoma

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SPECIALTY BEVERAGE ENHANCEMENT SUGGESTIONS

There is a bartender charge of \$100 per bar/bartender.

FIESTA

White & Red Sangria
Corona Beer
Strawberry Margaritas

BUBBLY

Peach Bellini
Kir Royale
Rose Punch
Pom-Pom
A Good Night Kiss

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