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GENERAL BANQUET INFORMATION

SERVICE CHARGE AND APPLICABLE TAX

All food, beverage and audiovisual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders and setup personnel.

ROOMING LISTS

If you are providing the hotel with a rooming manifest for your guests, please give us the following information:

- Guest name
- Arrival/departure dates
- Dates covered by master account
- Roommate (if applicable)

**Any charges to be billed to the master account*

The billing checklist, as provided to you by your manager, must accompany your rooming list. Please identify any individuals who may be on-site contacts and will have the authority to sign charges to the master account.

DISPLAYS AND DECORATIONS

The Lodge at Torrey Pines requests that you consult with your conference service manager in regard to displays and decorations. Items may not be attached to any stationary wall, window, ceiling or door with nails, staples, tape or other adhesives that may cause damage to the hotel.

LINEN

The Lodge at Torrey Pines provides white linen for all meeting rooms and banquet events. Your manager can assist you with any special needs you may have.

WALL ATTACHMENTS

Paper attachments are permitted on the windows and wood chair railings only. The Lodge recommends 3M™ brand Post-it™ note flip chart pads should you need to display multiple pages at the same time.

SHIPPING AND RECEIVING OF PACKAGES

Should you need to mail materials to the hotel, please use the following format:

The Lodge at Torrey Pines
11480 North Torrey Pines Road
La Jolla, CA 92037
Name of Group
Event Date
Attention Recipient

SECURITY

The Lodge at Torrey Pines provides an environment conducive to meetings for your organization. We are, however, unable to take responsibility for items that are left in meeting rooms during breaks or overnight. For your protection, please instruct all attendees not to leave personal items or computers in the meeting rooms when they are not present.

BUSINESS SERVICES

The Lodge at Torrey Pines features a self-service business center, which includes a PC, laser printer, photocopier and fax machine.

GENERAL BANQUET INFORMATION *cont.*

PARKING

Parking is available on-site for all of your guests. Valet parking is available from the main lobby at \$65 per day, and self-parking is offered at \$55.

FOOD & BEVERAGE DETAILS

SPLIT ENTRÉE MENUS

The entrée course is limited to up to three selections, including a vegetarian option. Additional entrée selections require approval from the executive chef and will result in additional costs. If there is a price difference between the three entrées, the higher price will prevail for the entire group. The final guarantee and entrée count will be due 72 business hours prior to your function, and clearly designated place cards must be provided to identify each guest's menu selection. If you fail to provide place cards on the day of the event, The Lodge can provide them and will charge an additional \$10 per person.

TABLESIDE CHOICE ON-SITE ENTRÉE

Prior executive chef approval is required for all choice on-site dinners based upon business levels on the day of your event. A tableside choice of entrée may be offered on the night of the event when the four-course option is selected. Two courses must be served prior to the entrée. The entrée course is limited up to three selections, including a vegetarian option. Pricing will be equivalent to the higher-priced entrée plus \$35 per person. Choice on-site dinners are available only in designated ballrooms and not available for any outside dinner locations. Please ask your conference service manager for further details.

ELECTRICAL NEEDS

Each banquet space has its own power capabilities. They range from 20 amps to more than 120 amps. Please speak with your manager regarding your needs prior to arranging any audiovisual and/or entertainment. Auxiliary power options are available through third-party rental agencies.

EVENT GUARANTEES

The Lodge at Torrey Pines will need to receive your final guest commitment 72 business hours prior to each of your events. Only the guaranteed number is prepared. Should this number not be made available at the requested time, the originally established attendance number will be used. The Lodge at Torrey Pines customarily prepares and sets for up to 5% over this agreed-upon figure for events larger than 75 guests. You may increase your guarantee within 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage. The hotel reserves the right to increase the guarantee if the amount of food ordered has more than a 10% variance from the expected attendance; additional food will be charged accordingly to the client.

BUFFET MINIMUMS

Buffets are designed to properly accommodate a minimum of 25 guests or more. Should an event's guarantee be less, a \$300 labor fee or the price difference between the guarantee and 25 persons, whichever is less, will be applied.

ALCOHOLIC BEVERAGE CONSUMPTION

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, if consumed during pregnancy, can cause birth defects.



BREAKFAST BUFFET

BREAKFAST BUFFET

25-Guest Minimum. Buffets Are Displayed for 90 Minutes.

CONTINENTAL

\$49 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Carrot Juice

Assorted Muffins and House-Made Breakfast Breads
Served with Sweet Butter and Fruit Preserves

Lodge Granola with Spiced Yogurt Parfait

Sliced Fruit and Berries

LODGE CONTINENTAL

\$54 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Carrot Juice

Assorted Muffins and House-Made Breakfast Breads
Served with Sweet Butter and Fruit Preserves

Pumpnickel Bread with Whipped Dill Cream Cheese

Smoked Salmon with Capers, Red Onion and Tomato

Coconut Chia Pudding

Sliced Fruit and Berries

CALIFORNIA EURO BREAKFAST

\$54 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Carrot Juice

Assorted Muffins and House-Made Breakfast Breads
Served with Sweet Butter and Fruit Preserves

Sliced Fruit and Berries

Crème Fraîche Panna Cotta with Hazelnut Praline Crumble

Deviled Egg with Trout Roe

Sliced Ham, Gouda and Havarti

Baguette and Sliced Brioche



All Buffets Include Regular and Decaffeinated Coffee, Select Premium Teas. Gluten Free and Vegan Breads Available Upon Request.

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.

BREAKFAST BUFFET *cont.**25-Guest Minimum. Buffets Are Displayed for 90 Minutes.***FULL BREAKFAST***\$68 per person*

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Carrot Juice

Assorted Muffins and House-Made Breakfast Breads
Served with Sweet Butter and Fruit Preserves

Sliced Fruit and Berries

Egg Choices (Please Select One)

Baked Eggs with Asparagus, Herbs and Parmesan

Scrambled Eggs with Roasted Peppers and Parmesan

Huevos con Chorizo and Queso Fresco

Scrambled Eggs with Sun-Dried Tomatoes and Feta

Scrambled Eggs with Roasted Mushrooms and Herbs

Breakfast Meat Choices (Please Select One)

Applewood Smoked Bacon

Chicken Apple Sausage

Artisan Ham Steak

Country Pork Sausage Links

Potatoes (Please Select One)

Roasted New Potatoes with Herbs

Roasted Potatoes with Onions and Thyme Leaves

Potatoes O'Brien

Roasted Potatoes with Paprika and Scallions

Vadouvan Spiced Breakfast Potatoes

STATIONS*Prices Based on Enhancements Being Added to Continental Selections.*Omelets and Eggs *\$24 per person*Cheddar, Goat and Swiss Cheeses, Bacon, Diced Ham,
Smoked Salmon, Shrimp, Diced Onions, Peppers,
Mushrooms, Tomatoes, Fresh Herbs*Chef Attendant Required per 50 Guests \$350*Lodge Toast *\$28 per person*Avocado Toast with Crispy Prosciutto Affumicato,
Marinated Tomato, Arugula and Pickled Onion*Server Attendant Required per 75 Guests \$250*Chilaquiles *\$32 per person*Chile Verde Sauce, Chimney-Smoked Pork,
Eggs Cooked to Order with Pickled Onion, Sour Cream and Guacamole*Chef Attendant Required per 50 Guests \$350*Belgian Waffle Station *\$22 per person*

Belgian Waffles Cooked to Order

Mixed Berry Compote, Maple and Chocolate Syrups, Whipped Cream,
Fresh Strawberries, Butter*Server Attendant Required per 50 Guests \$250*Brioche French Toast *\$22 per person*

French Toast Cooked to Order

Blueberries, Bananas, Chocolate Chips, Granola, Maple Syrup, Butter
*Griddle Rental and Chef Attendant Required per 50 Guests \$350**All Buffets Include Regular and Decaffeinated Coffee and Select Premium Teas. Gluten-Free and Vegan Breads Available Upon Request.**Plant-Based "Meats" and "Just Egg" Alternatives Available Upon Request***BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES***The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the Banquet Policies Service Charge and Applicable Tax for important information concerning the service charge and sales tax.*

BREAKFAST ENHANCEMENTS

Prices Based on Enhancements Being Added to Continental Selections.

Assorted Dry Cereals	\$8 per person
Steel Cut Oats with Brown Sugar and Dried Blueberries	\$9 per person
Bagels and Cream Cheese	\$80 per dozen
Smoked Salmon with Capers, Red Onion and Tomato	\$22 per person
Croissants	\$75 per dozen
Sliced Fruit and Berries	\$16 per person
Lodge Granola with Spiced Yogurt Parfait	\$12 per person
Strawberries and Cream	\$12 per person
Hard-Boiled Eggs	\$36 per dozen
Dungeness Crab Strata	\$320
<i>Serves 16</i>	
Cinnamon Rolls	\$96 per dozen
Scones	\$96 per dozen
Yogurt Bar	\$20 per person
Assorted Berries, Oui Greek Yogurt, Strawberry Yogurt, Puffed Grains, Honey, Chia Seeds, Granola	

Breakfast Quiches

Kale, Chili Flakes and Parmesan	\$168
<i>Serves 12</i>	
Bacon, Onion and Gruyère	\$168
<i>Serves 12</i>	

Breakfast Sandwiches (*May be made with egg whites*)

Croissant with Scrambled Eggs, Bacon and Gruyère	\$16 per person
English Muffin with Canadian Bacon, Tomato and Egg	\$16 per person
Croissant with Spinach, Egg and Parmesan	\$16 per person
Ciabatta with "Just Egg", Tomato Jam, Arugula and Vegan Cheddar	\$16 per person
Brioche Bun with Scrambled Eggs, Bacon, Fiscalini Cheddar and Spicy Aioli	\$16 per person
Garden Bagel Sandwich (<i>served cold</i>) with Cream Cheese, Cucumber, Sprouts, Red Onion and Tomato	\$14 per person
Smoked Salmon Bagel Sandwich (<i>served cold</i>) with Cream Cheese, Smoked Salmon, Dill, Red Onion, Capers and Tomato	\$16 per person

Breakfast Burritos Served with Pico de Gallo (*May be made with egg whites*) *Make them mini (Order must match guarantee)*

Scrambled Eggs, Green Chiles, Onions, Potatoes, Jack Cheese	\$16 per person
Scrambled Eggs, Chorizo, Potatoes, Cheddar Cheese	\$16 per person
"Just Egg", Mushrooms, Potatoes, Vegan Cheddar, Scallions	\$16 per person

BOX BREAKFAST

BOX BREAKFAST #1

\$52 per person

Provided for Those Guests Who Will Be Enjoying Their Breakfast Off-Site.

Chilled Fruit Juice

Muffin

Banana

Granola Bar

Oui Greek Yogurt

To-Go Station: Regular and Decaffeinated Coffee, Select Premium Teas



BOX BREAKFAST #2

\$64 per person

Provided for Those Guests Who Will Be Enjoying Their Breakfast Off-Site.

Chilled Fruit Juice

Muffin

Banana

Granola Bar

Oui Greek Yogurt

Breakfast Burrito or Breakfast Sandwich *(Please Select One)*

Breakfast Sandwiches *(May be made with egg whites)*

Croissant with Scrambled Eggs, Bacon and Gruyère

English Muffin with Canadian Bacon, Tomato and Egg

Croissant with Spinach, Egg and Parmesan

Ciabatta with "Just Egg", Tomato Jam, Arugula and Vegan Cheddar

Brioche Bun with Scrambled Eggs, Bacon, Fiscalini Cheddar and Spicy Aioli

Garden Bagel Sandwich *(served cold)* with Cream Cheese, Cucumber, Sprouts, Red Onion and Tomato

Smoked Salmon Bagel Sandwich *(served cold)* with Cream Cheese,

Smoked Salmon, Dill, Red Onion, Capers and Tomato

Breakfast Burritos Served with Pico de Gallo *(May be made with egg whites)*

Scrambled Eggs, Green Chiles, Onions, Potatoes, Jack Cheese

Scrambled Eggs, Chorizo, Potatoes, Cheddar Cheese

"Just Egg", Mushrooms, Potatoes, Vegan Cheddar, Scallions

To-Go Station: Regular and Decaffeinated Coffee and Select Premium Teas

PLATED BREAKFAST

PLATED BREAKFAST

\$70 per person

Selection of Juices

Assorted Danishes, Croissants and Breakfast Breads *(Served Family Style, Preset)*

Please Select One to Be Preset at Individual Place Settings:

Fruit and Berries

Yogurt and Berry Parfait

Please Select One:

Eggs Benedict with Canadian Bacon, Hollandaise and Roasted New Potatoes with Herbs

Shakshouka with Poached Eggs, Parsley, Feta and Toasted Sourdough

Short Rib Hash with Roasted Vegetables, Poached Eggs and Salsa Verde

American-Scrambled Eggs with Potatoes O'Brien, Bacon and Toasted Sourdough

CHEF'S TASTING MENU

\$85 per person

Family-Style Starters *(Please Select Two)*

Donut Holes

Mini Scones

Babkas

Individually Plated Fruit Course *(Adjusted Seasonally)*

Summer: Melon, Fig, Ricotta, Pecans

Fall: Roasted Grapes, Yogurt, Granola

Winter: Citrus, Mint and Yogurt, Pistachios

Spring: Berries, Basil, Ricotta, Almonds

Entrée

Dungeness Crab Strata with Frisée, Soft Herbs and Pickled Fresno Chile

Family-Style Sweet Treats to Finish

Pastry Chef's Choice - Assorted Mignardises *(Based on Two Bites per Person)*



BRUNCH BUFFET

40-Guest Minimum. Buffets Are Displayed for Two Hours

BRUNCH

\$155 per person

Selection of Chilled Orange, Grapefruit, Strawberry Orange and Vegetable Juices
Assorted Muffins and House-Made Breakfast Breads
Served with Sweet Butter and Fruit Preserves
Sliced Fruit and Berries

Yogurt Bar

Assorted Berries, Greek Yogurt, Strawberry Yogurt, Puffed Grains, Honey, Chia Seeds, Granola

Smoked Salmon with Bagels and Cream Cheese,

Sliced Tomatoes, Bermuda Onions and Capers

Brioche French Toast and Raspberry Syrup

Dungeness Crab and Tarragon Quiche

Herb-Roasted New Potatoes

Applewood Smoked Bacon and Chicken Apple Sausage

Omelet Station (*Chef Attendant Required. One per 50 Guests*)

Cheddar, Goat and Swiss Cheeses, Bacon, Diced Ham,

Smoked Salmon, Shrimp, Diced Onions, Peppers,

Mushrooms, Tomatoes, Fresh Herbs

Frisée and Fresh Herb Salad with Dijon Vinaigrette

Bibb Lettuce with Smoked Trout, Capers, Red Onion and Crème Fraîche

Braised Short Ribs with Green Beans and Sliced Shallots

Spinach and Ricotta Tortellini with Tomato and Basil

Warm Seasonal Fruit Crumble

Seasonal Fruit Cheesecake

Chocolate Raspberry Tartlet

Chocolate Eclair

ENHANCE YOUR BRUNCH EXPERIENCE

To elevate your brunch gathering, consider adding a curated selection of handcrafted cocktails—thoughtfully designed to complement your menu and bring a celebratory touch to the occasion.

Please inquire with your Catering Manager to include these offerings in your brunch experience.

COASTAL COCKTAILS

\$24 each

Mimosa

Schramsberg Sparkling Wine and Kumquat Rosemary Syrup

Bloody Mary

House-Made with Belvedere Single Estate Vodka

Lodge Lemonade

Angel's Envy Bourbon, Lemon, Simple Syrup and Sparkling Water

Bee's Knees

Monkey 47 Gin, Lemon and Honey Syrup



All Breakfasts Include Regular and Decaffeinated Coffee, Select Premium Teas

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SIGNATURE BREAKS

Break Stations Are Available Only In Conjunction with a Meeting. Minimum of 25 Guests. Available for 30 Minutes.

SCENTS OF THE LODGE

\$28 per person

Sage-Roasted Mixed Nuts, Rosemary-Dusted Potato Chips
Lemongrass Poundcake, Lemon Macarons
Lemongrass and Green Teas

FUN IN THE SUN

\$28 per person

Fruit Cups with Mint, Mini Smoked Chicken Wraps
Yogurt-Covered Pretzels, Triple Chocolate Rice Krispy Treats
Cold-Pressed Juices and Iced Tea

TORREY PINES TRAIL

\$28 per person

Build Your Own Trail Mix: House-Made Granola, Dried Fruits,
Yogurt-Covered Raisins, Coconut, Banana Chips, M&M's
Chef Ryan's Protein Bites, Apple Almond Butter Cups
Celsius and Vitamin Water

SNACK LIKE A PRO

\$28 per person

Protein Bars, Mixed Nuts, Beef Jerky, Castelvetrano Olives
Mini PB&Js, Vegetables and Hummus
Arnold Palmer and Vitamin Water

WELLNESS HUB

\$28 per person

Fruit Skewers with Yogurt Dip, Assorted Granola Bars,
Individual Crudit  with Green Goddess Dip, Dark Chocolate-Dipped Dried Apricots
Lodge Green Smoothie and Wellness Shots

THE WEEKENDER

\$35 per person

(Minimum 40 Guests)

Seasonal Fruit with Tajin and Chamoy, Chicken Taquitos,
Tortilla Chips and Salsas, Guacamole, Assorted Paletas
Seasonal Agua Fresca and Mexican Hot Chocolate

OFF TO THE RACES

\$35 per person

(Minimum 40 Guests)

Potato Chips with Pimiento Cheese Dip, Turkey, Cheese and Red Pepper Jelly Sliders
Mini Chocolate Walnut Tart
Spirit Free Mint Julep and Lavender Lemonade

AT THE FAIR

\$35 per person

(Minimum 40 Guests)

Mini Corn Dogs, Yellow Mustard and Ketchup, Soft Pretzel Bites with
Honey Mustard and Beer Cheese Sauce, Ice Cream Sandwiches, Strawberry
Lemonade and Athletic Brewing Company Nonalcoholic Brew

BREAK ENHANCEMENTS

Seasonal Fruit Hand Pies	\$78 per dozen	Protein Bento Box	\$26 per person
Lemon Almond Cake and Fruit Compote	Serves 8 / \$36	Grapes, Olives, Hard-Boiled Egg, Salami, Cheese, Roasted Almonds	
Lodge Granola and Spiced Yogurt Parfait	\$12 each	Imported and Domestic Cheese Display	\$48 per person
Kind™ Bars	\$7 each	St. André, Point Reyes Bleu, Brie, Chipped Parmesan,	
Granola and Balance Bars™	\$7 each	Fiscalini, Goat Cheese. Served with Rustic Breads, Crackers and Fruits	
		Seasonal Raw Vegetables, Ranch Dressing and Roquefort Dip	\$18 per person
Sliced Fruit and Berries	\$16 per person	Herb Popcorn, Chocolate Popcorn, and Chili Oil and Lime Popcorn	\$12 per person
Assorted Whole Fruit	\$5 each	Soft Pretzel Bites with Honey Mustard and Rosemary Potato Chips	\$12 per person
Oui Greek Yogurt	\$10 each	Roasted Garlic Hummus with Pita Chips, Baba Ganoush, Fresh and	
Fruit Skewers with Honey Yogurt Dip	\$16 each	Pickled Vegetables, Olives and Marinated Feta	\$20 per person
Strawberry Banana or Green Smoothie	\$12 per person	Tortilla Chips with Three Salsas: Roasted Tomato,	
Chocolate Almond Butter Protein Smoothie	\$14 per person	Pico de Gallo and Tomatillo, and Guacamole	\$18 per person
		Potato Chips with House-Made Onion and Pimiento Cheese Dips	\$12 per person
Trail Mix	\$14 per person	Lodge Cracker Jacks	\$12 per person
Granola, Raisins, Dried Fruit, Nuts, White			
and Dark Chocolate Chips, Toasted Coconut			
Chocolate Chip Cookies, Peanut Butter Cookies, and Lemon Bars	\$15 per person		
Mixed Nuts and M&M's™	\$32 per pound		
Bags of Gourmet Potato Chips	\$8 each		
Assorted Candy Bars	\$6 each		
Ice Cream Bars and Fruit Bars	\$8 each		

BEVERAGES

Regular and Decaffeinated Coffee, Select Premium Teas	\$135 per gallon
Iced Tea and Lemonade	\$75 per gallon
Variety of Celsius Energy Drinks	\$10 each
La Colombe Coffee	\$10 each
Vitamin Water	\$10 each
Cold-Pressed Juices	\$12 each
Variety of Olipop Sodas	\$12 each
Bottled Water and Soft Drinks	\$9 each

tems on This Page That Are Listed at a Per-Person Cost Need to Have a Minimum Order of 10

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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LUNCH

LUNCH

Three Courses Included in Entrée Price. Minimum of Eight People.

SOUPS AND SALADS

(Please Select One of the Following Options)

- Caesar Salad with Crispy Parmesan Roll
- Arugula, Tomato, Shaved Parmesan with Balsamic Vinegar
- Little Gem Wedge, Radish, Crispy Bacon and Green Goddess Dressing
- Gazpacho with Spicy Dungeness Crab
- Vegetable Minestra with Extra-Virgin Olive Oil and Parmesan
- Chef's Choice Seasonal Soup

ENTRÉES

(Please Select One of the Following Options)

- Ancient Grain-Stuffed Pepper with Chickpea, Harissa and Garlic Purée \$72
- Braised Lemon Chicken Thighs with Artichoke and Olive Oil Parmesan Mashed Potatoes \$72
- Parmesan-Crusted Chicken Breast with Zucchini, Pine Nuts and Basil with Creamy Polenta \$72
- Baked Salmon with Orange Butter, Couscous and Curried Vegetable Salad \$74
- Sea Bass with Marble Potatoes, Spinach and Lemon Beurre Blanc \$74
- Roasted Halibut with Warm Vegetables and Truffle Vinaigrette *(Seasonal, April to October)* \$82
- Petite Filet of Beef on Asparagus, Olive and Tomato Salad with Garlic Mashed Potatoes \$89

TWO-COURSE ENTRÉE SALADS

- Caramelized Scallop Salad Lyonnaise with Frisee, Bacon, Garlic and Goat Cheese \$72
- Grilled Chicken Southwest Salad with Romaine, Corn, Black Beans, Queso Fresco, Tomato, Avocado, Tortilla Strips and Chipotle Ranch Dressing \$70
- Grilled Shrimp California Crushed Kale Salad with Pine Nuts, Citrus, Ricotta Salata and Spicy Currant Vinaigrette \$72
- Seared Ahi Tuna Niçoise with Green Beans, Potato, Olives and Warm Olive Oil Anchovy Dressing \$72
- Grilled Flat Iron Mediterranean Salad with Feta, Cherry Tomatoes, Cucumbers, Pickled Sweet Peppers, Olives, Gem Lettuces, Arugula and Lemon Vinaigrette \$75
- Harvest Grilled Chicken Salad with Goat Cheese, Mixed Berries, Citrus, Almonds, Roasted Onions, Herbs, Young Lettuces and Golden Balsamic Vinaigrette \$70
- Grilled Chicken Green Goddess Wedge with Little Gems, Avocado and Picked Herbs \$70
- Grilled Shrimp Cobb with Bleu Cheese, Bacon, Egg, Avocado, Cherry Tomatoes, Romaine and Tarragon Dressing \$72
- Seasonal Grain Salad with Choice of Protein \$75

DESSERTS

(Please Select One of the Following Options)

- Warm Croissant Bread Pudding with Berries and Caramel
- Strawberry Shortcake with Whipped Cream
- Warm Chocolate Cake with Whipped Cream
- Warm Seasonal Fruit Crisp with Vanilla Ice Cream
- Lemon Tart with Raspberries
- Butterscotch Pudding with Cocoa Nibs and Whipped Cream

LUNCH BUFFETS

25-Guest Minimum. Buffets Are Displayed for Two Hours.

ITALIAN

\$84 per person

Panzanella Salad with Tomatoes, Cucumber, Red Onion, Roasted Pepper and Capers
 Caprese Salad with Tomatoes, Arugula, Mozzarella and Basil with Extra-Virgin Olive Oil
 Antipasto of Cured Meats and Cheeses with Homemade Pickle
 Caramelized Pears with Black Pepper and Prosciutto
 Grilled Chicken with Polenta, Asparagus and Fontina Fondue
 Penne all' Amatriciana with Pancetta, Chilis, Crushed Tomatoes, Rosemary and Oregano
 Grilled Albacore with Caponata
 Almond Semolina Cake with Macerated Fruit
 Tiramisu and Biscotti

MEXICAN

\$84 per person

Tijuana Caesar Salad
 Shrimp Ceviche
 Grilled Vegetable Salad with Cotija Cheese, Creamy Cilantro Dressing
 Lime Grilled Chicken Breast with Chili Powder and Garlic Sautéed Zucchini
 Shredded Pork Carnitas
 Vegetable Rice and Ranchero Beans
 Tortilla Chips and Guacamole
 Assorted Salsas: Pico de Gallo, Roasted Tomato, Tomatillo
 Flour and Corn Tortillas
 Orange Flan
 Chocolate Cinnamon Cake
 Churros

AMERICAN

\$84 per person

Corn and Red Pepper Chowder
 Cucumber and Red Onion Salad
 Joan's Broccoli Madness with Golden Raisins, Bacon and Cashews
 Green Goddess Salad
 Buttermilk Fried Chicken
 Green Beans with Shallots and Butter
 Lobster Macaroni and Cheese
 Thyme Biscuits
 Sundae Station
 Chocolate, Vanilla and Strawberry Ice Cream, Chocolate Sauce, Caramel Sauces
 Chopped Oreos, Strawberries, Maraschino Cherries, Chopped Walnuts, M&M's
 Sprinkles, Chocolate Chips, Butterscotch Chips, Whipped Cream

FRENCH

\$90 per person

Mushroom Velouté with Chives
 Belgian Endive and Watercress Salad with Walnut Vinaigrette
 Mesclun Salad with Red Wine Vinaigrette
 Salade Niçoise
 Roasted Chicken Breast with Lemon, Herbs and Black Peppercorn
 Seared Scallops with Green Lentils, Fennel and Orange
 Potatoes Puréed with Olive Oil
 Green Beans with Leeks
 Chocolate Hazelnut Mousse with Whipped Cream
 Strawberries Romanoff

All Buffets Include Regular and Decaffeinated Coffee and Select Premium Teas

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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LUNCH BUFFETS *cont.*

BARBEQUE

\$84 per person

Cider Vinegar and Mustard Coleslaw
 Spinach Salad with Bacon, Hard-Boiled Egg and Bermuda Onion
 Krista's Traditional Potato Salad
 Niman Ranch Hamburgers
 Big City Reds Hot Dogs
 Traditional Accompaniments
 Baked Beans with Molasses and Bacon
 Corn on the Cob
 Jalapeño Cornbread
 Pecan Pie
 Devil's Food Cake

CALIFORNIA

\$84 per person

Tomato, Artichoke and Olive Salad with Green Goddess Dressing
 Pole Bean Salad with Burrata and Salsa Verde
 Shrimp Louie with Egg, Avocado and Cherry Tomato
 Grilled Chicken Breast with Fingerling Potatoes, Green Grape and Almond Relish
 Sea Bass with Green Farro, Chopped Herbs and Fresh Tomato Broth
 Cavolo Nero and Fiscalini Cheddar with Garlic Lemon Vinaigrette
 Vegetable Gratin with Walnut Herb Crust
 Mini Fruit Tartlets
 Lemon Meringue
 Chocolate Eclairs

MEDITERRANEAN

\$90 per person

Mezze Platter: Fresh Vegetables, Hummus, Marinated Olives, Tzatziki, Muhammara, Marinated Feta, Toasted Flatbread
 Greek Garden Salad, Cucumber, Feta, Tomato, Red Onion, Bell Pepper, Olives, Garlic and Oregano Vinaigrette
 Chickpea and Cabbage Salad with Sunflower Seeds, Mint and Cilantro
 Vegetable Kebabs
 Grilled Chicken Breast, Artichoke, Sun-Dried Tomato and Capers
 Za'atar Marinated Sea Bass, Israeli Yellow Rice
 Lamb Moussaka
 Baklava
 Pistachio Rosewater Cake
 Honey Mousse with Kataifi

All Buffets Include Regular and Decaffeinated Coffee and Select Premium Teas

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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LUNCH BUFFETS *cont.*

PREPARED SANDWICHES

\$76 per person

Salads and Soups (Please Select Three)

- Chef's Selection of Seasonal Soup
- Seasonal Salad
- Caesar Salad
- Little Gem Wedge with Tomato, Bacon, Asparagus, Egg and Green Goddess
- Krista's Traditional Potato Salad
- Spinach Salad with Bacon, Fennel, Bleu Cheese, Herbs and Sherry Honey Vinaigrette
- Panzanella Salad with Tomato, Cucumber, Red Onion, Roasted Pepper and Capers
- Roasted Potato, Green Bean and Olive Salad with Whole-Grain Mustard Vinaigrette
- Mixed Greens with Cherry Tomato, Crumbled Goat Cheese and Champagne Vinaigrette
- Carrot Salad with Chickpeas and Sultanas
- Penne Pasta with Artichokes, Olives, Capers, Basil, Radicchio and Red Wine Vinaigrette
- Orzo Salad with Cucumber, Mint, Tomato, Feta and Pine Nuts
- Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olives, Red Pepper and Mint
- Baby Kale, Strawberries, Quinoa, Ricotta Salata, Pistachios with Lemon Balsamic and Olive Oil
- Italian Chopped Salad with Romaine, Radicchio, Garbanzo Beans, Pepperoncini, Olives, Tomato, Salami, Mozzarella and Italian Dressing
- Orecchiette with Lemon, Asparagus, Spinach and Ricotta

Enhancements

- Chips *\$8 each*
- Candy Bar *\$6 each*
- Sliced Fruit *\$16 per person*
- Whole Fruit *\$5 each*
- Fruit Leather *\$12 per person*
- Granola Bars *\$7 each*

Sandwiches and Wraps (Please Select Three)

- Roasted Vegetables, Vegan Herb Cream Cheese, Pepper Jam and Sprouts on Multigrain Bread
- Caprese Sandwich and Pesto on Ciabatta
- Grilled Cheese, Tomato and Grilled Onion on Sourdough
- Quinoa, Hummus, Grilled Red Pepper, Scallion, Asparagus, Romaine, Feta and Sriracha in a Red Tortilla Wrap
- Fried Chicken, Buttermilk Dressing and Corn and Pecan Salad on Mustard Onion Bun
- Roasted Chicken Club on Pain au Levain
- Chicken and Apple Curry Wrap
- Smoked Chicken Salad and Arugula on Croissant
- Smoked Turkey, Brie, Tarragon Aioli and Watercress on Croissant
- Turkey, Avocado, Sprouts and Herb Cream Cheese on Squaw
- Turkey, Roasted Red Pepper, Pesto and Provolone on Focaccia
- Tuna Salad and Cucumber Wrap
- Albacore Niçoise on Baguette
- BLT with Avocado and Mayonnaise on Sourdough
- Italian Sub with Cured Meats, Provolone, Lettuce, Tomato, Red Onion and Pepperoncini
- Shaved Artisan Ham, Apple Coleslaw and Sweet Bourbon Mustard on Rye
- Pulled Pork BBQ and Taverne Slaw on a Mustard Onion Bun
- Chimney-Roasted Tri-Tip and Horseradish Sauce on a Mustard Onion Bun
- Roast Beef, Gruyère and Pickled Red Onion on Multigrain

Desserts (Please Select Three)

- Brownies, Blondies, Lemon Bars, Chocolate Chip Cookies, Peanut Butter Cookies, Oatmeal Cookies, Snickerdoodle Cookies, Rice Krispy Treats

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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ENHANCEMENTS

Prices Based on Enhancements Being Added to Lunch Buffet Selections.

A Minimum of 25 Guests is Required, and the Guarantee Must Be At Least Half of Your Confirmed Lunch Buffet Count.

PANINI

\$45 per person

Breads:

Focaccia
Multigrain
Pain au Levain

Meats:

Salami
Sliced Chicken Breast
Prosciutto
Chimney-Roasted Turkey Breast

Cheeses:

Buffalo Mozzarella
Fontina
Gorgonzola

Accompaniments:

Pesto
Tapenade
Mostarda
Whole-Grain Mustard

Chef Attendant Fee *\$350*
Minimum of Two Chef Attendants and Panini Press Rental Required

PROTEIN BOWL

Grains (Select Two):

Quinoa
Farro Verde
Brown Rice
Wild Rice

Proteins (Select Two):

Skirt Steak *\$52 per person*
Hot Smoked Salmon *\$52 per person*
Grilled Shrimp *\$52 per person*
Tofu *\$44 per person*
Soft-Boiled Egg *\$44 per person*
Chicken Breast *\$44 per person*

Vegetables (Select Four):

Julienne Carrots
Persian Cucumbers
Shaved Bermuda Onion
Charred Broccolini
Blistered Cherry Tomatoes
Roasted Cauliflower

Dressings (Select Two):

Miso
Garlic Tahini Yogurt
Herb Vinaigrette

Chef Attendant Fee *\$350*

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BOXED LUNCH

Provided for Those Guests Who Will Be Enjoying Their Lunch Off-Site.

BOXED LUNCH

\$70 per person

Salads (Please Select One)

Caesar Salad

Spinach Salad with Bacon, Fennel, Bleu Cheese, Herbs and Sherry Honey Vinaigrette

Italian Chopped Salad with Romaine, Radicchio, Garbanzo Beans, Pepperoncini, Olives, Tomato, Salami, Mozzarella and Italian Dressing

Roasted Potato, Green Bean and Olive Salad with Whole-Grain Mustard Vinaigrette

Mixed Greens with Cherry Tomato, Crumbled Goat Cheese, Champagne Vinaigrette

Carrot Salad with Chickpeas and Sultanas

Penne Pasta with Artichoke, Olive, Capers, Basil, Radicchio and Red Wine Vinaigrette

Orzo Salad with Cucumber, Mint, Tomato, Feta and Pine Nuts

Mediterranean Quinoa Salad with Tomato, Cucumber, Feta, Kalamata Olives, Red Pepper and Mint

Orecchiette with Lemon, Asparagus, Spinach and Ricotta

Krista's Traditional Potato Salad

Sandwiches (Please Select One)

Roasted Vegetables, Vegan Herb Cream Cheese, Pepper Jam and Sprouts on Multigrain

Quinoa, Hummus, Grilled Red Pepper, Scallion, Asparagus, Romaine, Feta and Sriracha on a Red Tortilla Wrap

Caprese Sandwich and Pesto on Ciabatta

Chicken and Apple Curry Wrap

Smoked Chicken Salad and Arugula on Croissant

Turkey, Roasted Red Pepper, Pesto and Provolone on Focaccia

Turkey, Avocado, Sprouts and Herb Cream Cheese on Squaw

Smoked Turkey, Brie, Tarragon Aioli and Watercress on Croissant

Tuna Salad and Cucumber Wrap

Roast Beef, Gruyère and Pickled Red Onion on Multigrain

Italian Sub with Cured Meats, Provolone, Lettuce, Tomato, Red Onion and Pepperoncini

Shaved Artisan Ham, Apple Coleslaw and Sweet Bourbon Mustard on Rye

Desserts (Please Select One)

Brownies, Blondies, Lemon Bars, Chocolate Chip Cookies, Peanut Butter Cookies, Oatmeal Cookies, Snickerdoodle Cookies, Rice Krispy Treats



All Boxed Lunches Include an Apple and Individual Bag of Chips

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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RECEPTION

TRAY PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES *(25-Piece Minimum)*

Falafels with Sweet and Spicy Tahini Sauce v	\$12
Wild Mushroom, Polenta and Fontina Strudel vg	\$12
Warm Parmesan Sticks with Tapenade vg	\$12
Stuffed Mushrooms with Pecorino, Garlic and Mint vg	\$12
Fontina and Parmesan Arancini with Tomato Sauce vg	\$12
Rolled Poblano Quesadillas with Black Bean Sauce vg	\$12
Shredded Chicken Flautas with Jalapeño Cilantro Crema	\$13
Chicken Doner Kebabs with Yogurt Sauce GF	\$13
Skewered Shrimp with Green Olive Tapenade GF	\$16
Crispy Oysters with Lemon Aioli and Chervil	\$16
Miniature Crab Cakes with Old Bay Sauce	\$16
Seared Scallops with Remoulade and Profiterole	\$16
Crispy Prosciutto-Wrapped Asparagus with Sage	\$13
Swedish Meatballs with Rosemary	\$13
Chipotle-Braised Short Rib Nachos with Pickled Onion GF	\$14
Chimichurri Beef Skewers	\$14
Roasted Baby Lamb Chops with Mustard and Tarragon	\$16



Vegetarian – VG | Vegan – V | Gluten Free – GF

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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TRAY PASSED HORS D'OEUVRES *cont.*

COLD HORS D'OEUVRES (25-Piece Minimum)

Caprese, Mozzarella, Cherry Tomatoes and Basil Skewers	\$12	Smoked Pork Tenderloin with Crackers and Salsa Verde	\$14
Beet Pistachio Salad with Goat Cheese VG	\$12	“Reuben Bite” Rolled Corned Beef with Sauerkraut and Thousand Island Dressing GF	\$14
Grilled Vegetable and Goat Cheese Bruschetta VG	\$12	Charred Beef on Roquefort Cookie with Curry Aioli	\$14
Vegetable Antipasto Skewers GF, VG	\$12	Date Marmalade and Prosciutto Crostini	\$12
Artichoke, Ricotta and Basil Squares VG	\$12	Prosciutto, Melon and Mint Skewers	\$13
Vol-au-Vent Stuffed with Apple Compote, Bleu Cheese and Walnuts VG	\$12		
Oysters on the Half Shell with Champagne Mignonette	\$16		
Chilled Shrimp Cocktail	\$16		
Skewered Shrimp in a Shot of Gazpacho GF	\$16		
Caviar and Crème Fraîche on Smoked Brioche Toast with Egg Yolk	\$16		
Smoked Salmon Sandwiches on Brioche	\$15		
Sesame Crusted Ahi with Wonton Chips and Wasabi Aioli	\$16		
Shrimp, Avocado and Papaya Tostadas	\$16		
Dungeness Crab Salad in a Phyllo Cup	\$16		
Smoked Salmon Rillettes with Dijon and Pumpnickel	\$16		
Spicy Tuna Tartare in a Persian Cucumber Cup	\$16		
Lobster Salad on Oyster Cracker	\$16		
Smoked Salmon Salad in a Parmesan Gougère	\$15		
Thai Shrimp Salad	\$14		
White Gazpacho with Crab and Grapes	\$16		
Seafood Ceviche with a Crispy Tortilla	\$15		
Rare Duck Breast with Sesame Crackers and Mostarda	\$16		



Vegetarian – VG | Vegan – V | Gluten Free – GF

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RECEPTION

PRETZEL BAR

\$20 per person

(Minimum 25 Guests)

Warm Soft Pretzel Bites, Assorted Pretzel Rods, Assorted Dipped Pretzels, Beer Cheese Sauce, Honey Mustard, Stone-Ground Mustard, Chocolate Sauce, Caramel Sauce

BURRATA BAR

\$24 per person

(Minimum 25 Guests)

Plain Focaccia, Rosemary Focaccia, Garlic Confit, Sun-Dried Tomatoes, Olive Tapenade, Olive Oil, Balsamic Vinegar

NACHO BAR

\$28 per person

(Minimum 50 Guests)

Tortilla Chips, Carnitas, Shredded Cheddar Cheese, Pickled Jalapeños, Green Onions, Sour Cream, Roasted Tomato Salsa, Pico de Gallo, Lime Wedges

FRENCH FRY BAR

\$26 per person

(Minimum 50 Guests)

French Fries, Sweet Potato Fries, Tater Tots, Ketchup, Yellow Mustard, Honey Dijon Mustard, Garlic Aioli, Sriracha Aioli, Parmesan, Chopped Parsley



Chef Attendant and Fryer Rental Required (One per 50 Guests) \$350.00 Outside Events Only

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RECEPTION DISPLAYS

Imported and Domestic Cheese Display VG	\$48 per person
St. André, Point Reyes Bleu, Brie, Chipped Parmesan, Fiscalini, Goat Cheese. Served with Rustic Breads, Crackers and Fruits	
Crostini and Pita with Three Spreads V	\$15 per person
White Bean and Artichoke, Tapenade and Tomato Basil	
Roasted Garlic Hummus with Pita Chips, Baba Ganoush, Pickles and Fresh Peppers, Olives and Marinated Feta VG	\$20 per person
Seasonal Raw Vegetables with Ranch Dressing and Roquefort Dip VG	\$18 per person
Shrimp Cocktail with Remoulade and Cocktail Sauce GF	\$14 each
<i>(Minimum Three Pieces per Person for Display, Must Match Guarantee)</i>	
Oysters on the Half Shell with Lemon and Mignonette GF	\$14 each
Wild Mushroom and Chive Tart <i>(Serves 12 Guests)</i> VG	\$64 each
Potato Chips with House-Made Onion and Pimiento Cheese Dips VG	\$12 per person
Tortilla Chips with Three Salsas: Roasted Tomato, Pico de Gallo and Tomatillo, and Guacamole V	\$18 per person

DISPLAYED FOCACCIA

(Each Serves 25 Guests)

Margherita VG	\$175 each
Crushed Tomatoes, Mozzarella, Basil, Garlic, Parmesan	
Artichoke, Spinach and Fontina VG	
Artichoke, Spinach, Garlic, Fontina, Parmesan, Mozzarella	
Hot Honey	
Pepperoni, Pickled Jalapeños, Honey, Mozzarella, Tomato Sauce	
Rapini and Italian Sausage	
Rapini, Italian Sausage, Chile Flake, Garlic, Mozzarella, Tomato Sauce	

ARTISAN SANDWICH BITES

\$42 per person

(Please Select Two)

Caprese, Tomato, Mozzarella, Basil VG
Eggplant, Romesco, Arugula VG
Smoked Salmon Salad on Mini Croissant
Chimney-Roasted Philly Cheesesteak
Italian Sub with Cured Meats, Provolone, Lettuce, Tomato, Red Onion and Pepperoncini
Ahi Tuna Melt with Roasted Pepper Aioli, Fresh Mozzarella and Fried Capers on a Brioche Bun
Cardiff Crack, Caramelized Onion, Gouda, Garlic Aioli on a Salt and Pepper Bun
Grilled Portobello Mushroom, Roasted Red Pepper, Arugula, Pesto Mayo on a Brioche Bun
BBQ Chicken Slider, Vinegar Slaw on a Pretzel Bun



Vegetarian – VG | Vegan – V | Gluten Free – GF

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RECEPTION DISPLAYS *cont.*

Complements Are Available to Pair With a Carvery and May Not be Ordered A La Carte.

THE CARVERY

Chimney-Roasted Turkey Breast (<i>Serves 25 Guests</i>) Served with Cranberry Relish and Crescent Rolls	\$600
Salmon en Croûte (<i>Serves 40 Guests</i>) Served with Mustard Sauce and Sauce Vert	\$750
Porchetta Spice-Rubbed Pork Loin (<i>Serves 25 Guests</i>) Served with Romesco, Arugula and Ciabatta	\$700
Roasted Sirloin of Beef (<i>Serves 30 Guests</i>) Served with Horseradish Cream, Dijon Mustard and Multigrain Rolls	\$850
Roasted Tenderloin of Beef (<i>Serves 20 Guests</i>) Served with Morel Cream Sauce and Toasted Baguette	\$925
Spinach and Feta Stuffed Leg of Lamb (<i>Serves 30 Guests</i>) Served with Olive Tapenade and Flatbread	\$700
Herb Roasted Prime Rib of Beef (<i>Serves 30 Guests</i>) Served with Mustard Cream Sauce and Cowboy Butter	\$1,200
Red Wine Marinated Venison Rack (<i>Two per Person; Advanced Notice Required</i>) Served with Cumberland Sauce and Mint Chimichurri	\$140
34oz Grilled Prime Tomahawk Steak (<i>Serves 4 Guests</i>) Served with Confit Garlic, Flaky Salt and Herb Butter	\$250
Peppercorn Crusted Ahi Tuna Loin (<i>Serves 15 Guests</i>) Served with Crushed Cucumber Salad and Chilled Brown Rice	\$400
<i>Chef Attendant Required. One per 75 People</i>	\$350

COMPLEMENTS

\$36 per person

(Please Select a Total of Two)

Braised Broccoli with Fresh Laurel
Carrots with Sultanas and Cinnamon Sticks
Green Beans and Roasted Shallots
Zucchini with Garlic and Sweet 100 Tomatoes
Vadouvan Roasted Cauliflower
Dauphinoise Potatoes
Roasted Creamer Potatoes with Bacon and Onion
Roasted Fingerling Potatoes with Herbs
Ratatouille
Chef's Choice of Seasonal Vegetables

SEASONAL SELECTION OF CHILLED SEAFOOD

(25-Person Minimum, Based on Availability and Freshness)

\$68 per person

Includes Various Preparations of Shrimp, Dungeness Crab, Oysters, Mussels and Clams

Mignonette, Remoulade, Cocktail Sauce, Lemon Wedges

Include Maine Lobster

\$80 per person

Pro Tip: Add Oyster Shucker

\$350 each



DINNER

DINNER

Four Courses Included in Entrée Price. Minimum of Eight People.

APPETIZERS

(Please Select One of the Following Options)

- Chef's Selection of Seasonal Soup
- Creamy Cauliflower Soup with Sultanas, Capers and Pine Nuts
- Tuscan Farmhouse Soup with Cavolo Nero and Italian Sausage
- Brie Soup "Jean LaFont"
- Roma Tomato Soup with Parmesan Herb Croutons
- Dungeness Crab Cake with Arugula and Fennel Salad, Sauce Gribiche and Grilled Lemon
- Soft Polenta with Wild Mushrooms and Fontina Fondue
- Tomato, Basil and Mint on Crispy Polenta with Burrata
- Sliced Prosciutto with Melted Eggplant, Toasted Hazelnuts, Boiled Lemon and Cannellini Bean Puree
- Spicy Shrimp Cocktail with Bibb Lettuce and Avocado
- Grilled Portobello Mushroom with Warm Goat Cheese, Roasted Pepper and Arugula
- Lobster Risotto with Fines Herbes and Tomato Vinaigrette
Additional \$15.00 per guest
- Seafood Platter: Chilled Lobster, Shrimp Cocktail, Dungeness Crab Salad
Additional \$25.00 per guest

Split Entrée Menus: We are pleased to provide entrée menus offering up to two selections for your guests if the final guarantee and entrée count are provided at least 72 business hours prior to your function. If there is a price difference between the two entrées, the higher price will prevail for the entire group. Place cards designating meal choice for each guest are required.

Tablesides Choice On-Site Entrée: With prior executive chef approval, a choice of entrée may be offered tableside when the four-course option is selected. Two courses are to be served prior to the entrée. The entrée course is limited to up to three selections, including a vegetarian option. Pricing will be equivalent to the higher-priced entrée plus \$35 per person.

Combination Entrées Are Not Available for Choice On-Site Selections.

SALADS

(Please Select One of the Following Options)

- Frisée Salad with Dried Figs, Bleu Cheese, Walnuts and Sherry Honey Vinaigrette
- Caesar Salad with Crispy Parmesan Roll
- Arugula with Artichoke, Parmesan, Pine Nuts and Lemon Vinaigrette
- Butter Lettuce with Avocado, Green Goddess Dressing, Crispy Prosciutto
- Spinach Salad with Toasted Pecans, Strawberries, Asiago and Balsamic Vinaigrette
- Watercress Salad with Grapes, Gorgonzola and Hazelnut Vinaigrette
- Pressed Watermelon with Cucumber, Feta, Mint and Balsamic Vinegar
- Crushed Kale with Almond, Ricotta Salata, Citrus and Spicy Currant Vinaigrette
- Field Greens with Shaved Beet and Carrot, Grapefruit, Pistachio, Goat Cheese and White Balsamic Vinaigrette
- Herb Salad with Cherry Tomatoes, French Green Beans and Shaved Shallot Vinaigrette
- Frisée Salad with Granny Smith Apples, Red Grapes and Citrus Vinaigrette

DINNER *cont.*

ENTRÉES

(Please Select One of the Following Options)

Lentil-Stuffed Delicata Squash with Spiced Carrot Purée	\$140
Warm Tabbouleh-Stuffed Tomato, Spinach, Pine Nuts and Tahini	\$140
Roasted Chicken Breast with Potato Purée, Braised Leeks and Mustard	\$140
Citrus and Herb Chicken Breast with Roasted Corn Polenta and Broccolini	\$140
Almond-Crusted Swordfish with Root Vegetable Purée and Braised Swiss Chard	\$165
Horseradish-Crusted Salmon with Green Beans, Tomato and Crème Fraîche	\$165
Herb-Roasted Salmon with Market Vegetables, Creamy Mashed Potatoes and Sauce Ravigote	\$165
Roasted Halibut with Smashed Fingerling Potatoes, Summer Squash and Sauce Vierge <i>(Available April - October)</i>	\$165
Miso-Marinaded Black Cod with Grilled Bok Choy, Forbidden Rice and Yuzu-Ginger Vinaigrette	\$165
Roasted Sea Bass with Wild Mushroom Risotto and Mustard Greens	\$165
Smoked Pork Chop with Twice-Baked Potato with Melted Onion, Basil and Cavolo Nero	\$165
Red Wine-Braised Beef Short Ribs with Horseradish Potatoes and Roasted Carrots	\$165
Grilled Filet Mignon with Dauphinoise Potatoes, Asparagus and Shallots	\$180
Braised Lamb Shank with Creamy Polenta, Crispy Brussels Sprouts and Parsley Gremolata	\$180
Balsamic-Marinaded Filet Mignon with Bleu Cheese Crushed Fingerling Potatoes and Asparagus and Red Wine	\$180
Pan-Seared Scallops with Butternut Squash Purée, Swiss Chard, Brown Butter, Capers, Shallots, Sultanas, Pine Nuts and Parsley	\$175

Combination Entrées

(Combination Entrees May Not Be Paired With Any Additional Entrée Items, Excluding One Vegetarian Option.)

Braised Beef Short Ribs with Grilled Shrimp, Mashed Potatoes and Charred Rapini	\$188
Grilled Filet Mignon and Herb-Roasted Sea Bass with Mashed Potatoes, Chimichurri and Roasted Vegetables	\$195
Grilled Filet Mignon and Steamed Lobster with Julienne Vegetables, Potato Purée, Truffle Sauce and Béarnaise	\$215
Filet Mignon and Pan-Roasted Scallops with Charred Broccolini, Five-Spice Garnet Potato Purée and Sake Jus	\$215
Grilled Filet Mignon with Salmon Filet, Creamy Gorgonzola Polenta, Braised Fennel and Sun-Dried Tomato Sauce	\$210

DESSERTS

*(Please Select One of the Following Options)**Alternating Desserts Are Available for \$5 per Guest*

Angel Food Cake with Strawberries and Vanilla Ice Cream
Warm Seasonal Fruit Crisp with Ginger Ice Cream
Three Sorbets with Raspberry Sauce in a Crispy Meringue Shell
Warm Apple Tart with Vanilla Bean Ice Cream
Bourbon Chocolate Pot de Crème
Black Forest Chocolate Mousse Bar with Crème Fraîche Ice Cream and Cherries
Basque Cheesecake with Whipped Cream and Seasonal Fruit
Sticky Toffee Pudding with Apricot and Thyme
Mignardise Plate <i>(100-Guest Maximum, \$12 per Person Thereafter)</i>
Chef's Choice Seasonal Dessert Trio <i>(Additional \$15 per Guest)</i>

Only One Vegetarian Entree per Event DinnerAll Plated Dinners Include Regular and Decaffeinated Coffee and Select Premium Teas*

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DINNER BUFFETS

25-Guest Minimum. Buffets Are Displayed for Two Hours.

TRATTORIA

\$168 per person

Antipasto of Cured Meats with House-Made Pickles and Gorgonzola
 Grilled Romaine with White Anchovy Vinaigrette and Shaved Parmesan
 Mixed Greens with Balsamic Vinaigrette
 Seasonal Vegetable Minestra

Baked Penne with Grilled Vegetables, Italian Sausage, Tomato and Ricotta
 Spinach Tortellini with Zucchini, Cherry Tomatoes, Oregano, Extra-Virgin Olive Oil
 Crispy Polenta with Roasted Peppers and Oregano
 Braised Chicken with Cavolo Nero, Lemon and Herbs
 Green Beans with Blistered Cherry Tomatoes, Garlic and Basil
 Grilled Swordfish Caponata
 Grilled Zucchini with Olive Oil, Garlic, Mint, Parsley and Chile Flakes

Vanilla Bean Panna Cotta with Seasonal Fruit
 Tiramisu
 Ricotta Pie

COASTAL MEXICAN

\$170 per person

Nopales Salad
 Mixed Greens with Spiced Pepitas, Tomato, Queso Fresco and Cilantro Dressing
 Chicken Tortilla Soup
 Baja Shrimp Ceviche

Chicken Thighs en Mole with Grilled Bermuda Onion
 Filet of Beef Adobado
 Braised Sea Bass with Salsa Verde, Corn and Cotija
 Green Chili and Cheese Enchiladas
 Cilantro Rice
 Black Beans
 Flour and Corn Tortillas
 Tortilla Chips and Guacamole
 Pico de Gallo, Tomatillo Salsa and Roasted Tomato Salsa

Coconut Tres Leches
 Arroz con Leche
 Churros with Chocolate Sauce

All Buffets Include Regular and Decaffeinated Coffee and Select Premium Teas

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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DINNER BUFFETS *cont.*

BRASSERIE

\$225 per person

Duck Pâté en Croute with Pistachios

Pissaladière

Frisée Salad with Bacon, Garlic and Warm Goat Cheese

Mixed Greens with Torn Herbs, Champagne Vinaigrette

Potato Leek Soup

Wild Mushroom and Herb Tart

Roast Chicken with Tarragon, Leeks and Mustard

Roasted Salmon with Lentils and Mustard Crème Fraîche

Caramelized Sea Scallops with Cauliflower Purée, Endive, Sultanas and Capers

Roasted Sirloin and Truffles

Cherry Tomato Gratin

Dauphinoise Potatoes

Green Beans Amandine with Shallots, Brown Butter and Almonds

Lemon Tart

Palmiers

Chocolate Eclairs

Individual Fruit and Mousse Verrines

Chocolate Meringues

LODGE DINER

\$170 per person

Baby Iceberg Wedge with Bleu Cheese, Pickled Onion, Bacon, Tomato and Buttermilk Dressing

Marinated Cucumber, Red Onion and Dill Salad

Watermelon, Tomato, Goat Cheese, Basil, Arugula with Sherry Honey Vinaigrette

Creamy Potato Salad

Chimney-Smoked Brisket

Barbeque Chicken Breast with Chopped Green Onion

Citrus Chile-Glazed Salmon with Braised Greens

Aged Cheddar Mac and Cheese

Grilled Green Beans with Bacon

Cornbread Muffins

Cherry Cobbler

Apple Crumble Pie

Brownie Bites

Red Velvet Cookies

All Buffets Include Regular and Decaffeinated Coffee and Select Premium Teas

BREAKFAST | BOXED BREAKFAST | BRUNCH | ACCOMPANIMENTS | LUNCH | BOXED LUNCH | RECEPTION | DINNER | STATIONS | BEVERAGES

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DINNER BUFFETS *cont.*

FARM TO TABLE

\$170 per person

Corn and Red Pepper Chowder

Mixed Lettuces and Sweet 100 Tomatoes with Green Goddess Dressing

Jeweled Farro Salad with Dried Fruit and Pistachios

Grilled Lemon-Rosemary Chicken Breast with Roasted Potatoes

Sliced Tri-Tip and Grilled Scallions with Chimichurri

Roasted Hazelnut Crusted Seabass with Spinach and Soy Brown Butter

Grilled Seasonal Vegetables with Olive Oil and Balsamic Vinegar

Classic Rice Pilaf

Meyer Lemon Pistachio Cake

Salted Caramel Chocolate Tartlets

Strawberry Cake with White Chocolate Mousse



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STATIONS

STATIONS

The number of guests for each station must reflect the final guarantee. You may increase your guarantee within 72 hours, though you may not decrease it. The guarantee applies to all aspects of the event, including, but not limited to, food and beverage. The hotel reserves the right to increase the guarantee if the amount of food ordered has more than a 10% variance from the expected attendance; additional food will be charged accordingly to the client. There is a minimum order of five stations and a 40-guest minimum per station. Stations may be added to any existing buffet or plated meal, without a minimum order of five stations. An additional surcharge of \$15 per person per station if the minimum number of guests is not met.

SOUP AND SALAD

(Please Select a Total of Three)

\$42 per person

Soup

- Chef's Seasonal Soup
- Minestrone
- Onion Soup with Parmesan Straws
- Vichyssoise with Snipped Chives
- Vegetable Minestra with Extra-Virgin Olive Oil and Parmesan
- Gazpacho with Spicy Dungeness Crab
- Tuscan Farmhouse Soup with Italian Sausage and Cavolo Nero

Salad

- Caesar Salad
- Green Goddess Salad with Sweet 100 Tomatoes
- Frisée Salad with Bacon, Garlic and Warm Goat Cheese
- Grilled Prosciutto-Wrapped Romaine with Garlic and White Anchovy Dressing
- Chopped Salad with Grilled Vegetables, Radicchio and Romaine
- Pressed Watermelon, Cucumber, Feta and Mint with Balsamic Vinegar
- Crushed Kale, Pine Nuts and Citrus Salad with Spicy Currant Vinaigrette
- Caprese Salad

CHARCUTERIE

\$58 per person

- Assorted Salumi and Cheese
- Country Bread
- House-Made Pickles
- Balsamic Onions
- Roasted Peppered Pears and Prosciutto
- Marinated Olives and Mustards

SUSHI

\$75 per person

(Includes five (5) pieces per person. A minimum of five (5) pieces per person is required to meet the total guarantee. Please inquire if you would like to increase the quantity.)

Assorted Sushi, Including:

Bluefin Tuna, Salmon and Yellowtail Nigiri

Specialty Rolls Include:

Spicy Tuna with Seared Albacore and Jalapeño

Yellowtail with Meyer Lemon and Avocado

King Salmon with Prawns, Avocado with Citrus Ponzu

Vegetarian with Asparagus, Avocado and Heirloom Tomato

Served with Pickled Ginger, Wasabi, Soy Sauce and Chopsticks

Optional Sushi Chef available

\$350 per hour (1 per 60 guests)

STATIONS *cont.*

PASTA

\$48 per person

(Please Select a Total of Three)

Spaghetti with Zucchini, Ricotta, Torn Basil and Pine Nuts
 Penne Puttanesca with Grilled Shrimp
 Wild Mushroom Ravioli, Spicy Italian Sausage, Fennel and Parsley
 Spinach Tortellini with Tomato Cream and Melted Onions
 Baked Rigatoni Caprese with Tomato, Mozzarella and Basil
 Baked Penne with Eggplant, Chilis and Garlic
 Lasagna Bolognese with Parmesan and Provolone
 Baked Macaroni and Fontina with White Truffle Oil

POLENTA BAR

\$52 per person

Soft and Crispy Polenta
 Wild Mushrooms and Parsley Leaves
 Braised Short Ribs
 Rapini with Garlic, Chili and Extra-Virgin Olive Oil
 Fontina Fondue with Red Wine Sauce
 Parmesan Cheese

WOOD-FIRED FLATBREADS

\$52 per person

(Please Select a Total of Three)

Margherita-Pomodoro, Mozzarella, Fresh Basil
 Artichoke Hearts, Sun-Dried Tomatoes, Fontina, Arugula
 Shrimp, Pesto, Cherry Tomatoes, Pine Nuts
 Italian Sausage, Rapini, Chile Flake, Mozzarella
 Pepperoni, Mozzarella, Pomodoro, Hot Honey
 Wild Mushroom, Fontina Cheese, Truffles *(Additional \$10 per person)*
 Lamb, Pistachio and Mint *(Additional \$10 per person)*

Three Chef Attendants Required \$350
 One Pizza Oven Required for up to 50 Guests \$1,000
 50+ Guests Requires Two Pizza Ovens \$1,500

BAJA

\$85 per person

(Based on One Lobster Tail per Person)

Pico de Gallo, Tomatillo Salsa, Roasted Tomato Ancho Chili Salsa, Guacamole
 Vegetable Rice and Ranchero Beans
 Cabbage Salad
 Cilantro Crema
 Corn and Flour Tortillas

Chef Attendant Fee \$350
Minimum of Two Chef Attendants, and Grill and Griddle Rental Required

STREET TACOS

\$52 per person

(Please Select a Total of Three)

Carne Asada, Chicken Tinga, Pork Carnitas, Mahi-Mahi or Quesadillas
 Pico de Gallo, Tomatillo Salsa, Roasted Tomato Salsa, Sour Cream, Cilantro,
 Minced Onions and Lime

Chef Attendant Fee \$350
Minimum of Two Chef Attendants, and Griddle and Grill Rental Required

CARDIFF CRACK

\$52 per person

Cardiff Crack Tri-Tip
 Pinquito Beans
 Santa Maria Salsa Fresca
 Grilled French Bread

Chef Attendant Fee \$350
Minimum of Two Chef Attendants and Grill Rental Required

STATIONS *cont.*

SLIDERS

\$46/\$50 per person

(Please Select a Total of Two/Three Sliders)

Traditional Drugstore-Style

Mushroom and Gruyère

Jack Cheese, Spicy Mustard and Dill Pickles

Caramelized Onions and Bleu Cheese

Fried Chicken, Dill Pickles and Spicy Aioli

Ahi Tuna with Ginger Mayo and Cilantro

Miniature Grilled Cheese Sandwiches

Lodge French Fries in a Cone

Chef Attendant Fee

\$350

Minimum of Three Chef Attendants, and Griddle and Fryer Rental Required

GRILLED AND ROASTED

\$72 per person

Tri-Tip with Chimichurri

Chimney-Roasted Turkey Breast and Wilted Greens with Garlic and Shallots

Grilled Swordfish with Coriander and Herb Butter

Grilled Vegetables with Balsamic Vinegar

Roasted Fingerling Potatoes with Rosemary

MEDITERRANEAN

\$46 per person

Baba Ghanoush, Tabbouleh and Hummus

Crushed Cucumber, Tomato and Mint Salad

Fattoush

Zucchini, Yogurt and Walnut Salad

Falafel

Roasted Salmon Piquant with Peppers, Chickpeas, Coriander and Tahini

Pita Bread



STATIONS *cont.*

DESSERT

(Please Select a Total of Five)

\$50 per person

Bite Size

- Chocolate-Dipped Strawberries
- Assorted Chocolate Truffles
- Tiramisu
- Vanilla Bean Panna Cotta with Seasonal Fruit
- Cannoli
- Assorted Italian Cookies and Biscotti
- Assorted Mini Cupcakes
- Chocolate-Dipped Eclairs
- Cream Puffs
- Assorted Fruit Tartlets
- Individual Brown Butter Financier Filled with Coffee Ganache
- Individual Angel Food Cake with Strawberries
- Chocolate or Mocha Mousse with Whipped Cream
- Lodge Donut Holes with Chocolate Sauce
- Butterscotch Pudding with Cacao Nibs and Whipped Cream
- Churros with Dipping Sauce
- Lemon Meringue Tartlets
- Berry or Apricot Fruit Bars
- Strawberry Crème Fraîche Trifle
- Banana Pudding Cups
- Triple Chocolate Rice Krispy Treat
- Salted Caramel Chocolate Tartlets

Regular and Decaffeinated Coffee, Select Premium Teas



Full-Size Cakes and Tarts

- Hazelnut and Chocolate Tart
- Angel Food Cake with Fresh Berries
- Seasonal Fruit and Frangipane Tart
- Lemon Lavender Pound Cake with Berries and Cream
- Chocolate Ganache and Raspberry Cake
- Coconut Tres Leches
- Warm Seasonal Fruit Crisp with Vanilla Ice Cream
- Vanilla Bean Panna Cotta with Seasonal Fruit
- New York Cheesecake with Crumble Topping
- Flourless Chocolate Cake
- Chocolate Pistachio Cake
- Strawberry Cake with White Chocolate Mousse



BEVERAGES

BEVERAGES

HOSTED PACKAGE PRICING

Unlimited Consumption of Liquor, Beer, House Wine and Nonalcoholic Beverages. One Bartender Will Be Provided per 75 Guests.

	Premium	Super Premium	Ultra Premium
One Hour	\$40 per person	\$45 per person	\$55 per person
Two Hours	\$54 per person	\$61 per person	\$74 per person
Three Hours	\$69 per person	\$79 per person	\$94 per person
Four Hours	\$82 per person	\$92 per person	\$122 per person

INDIVIDUAL PRICING

Hosted Bar

Ultra Premium Liquor	\$24	Wine by the Glass	\$18
Super Premium Liquor	\$22	Sparkling Wine	\$18
Premium Liquor	\$20	Soft Drinks and Bottled Water	\$9
Imported Beer	\$11	Cordials and Brandies	\$20
Domestic Beer	\$10	<i>We are pleased to offer R Collection by Raymond California Chardonnay and Cabernet Sauvignon as our house wines. Should you wish to complement your bar with additional wines, please refer to the enclosed wine list. There will be a bartender fee of \$350 per bar; these charges will be waived if each bar exceeds \$1,500 in sales.</i>	
Craft Beer	\$12		

PREMIUM BRANDS

Tito's Vodka | Famous Grouse Scotch | Jack Daniels Whiskey | Beefeater Gin | Bacardi Rum | Jim Beam Whiskey | Herradura Silver Tequila

SUPER PREMIUM BRANDS

Grey Goose Vodka | Glenlivet 12 Scotch | Basil Hayden's Bourbon | Tanqueray No. 10 Gin | Appleton Estate 12-yr Rum | Knob Creek Rye Whiskey | Herradura Reposado

ULTRA PREMIUM BRANDS

Belvedere Single Estate Vodka | Bowmore 12-yr Scotch | Angel's Envy Bourbon | Monkey 47 Gin | Ron Zacapa Rum | Redbreast 12-yr Whiskey | Tequila Ocho Anejo

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WINE

SPARKLING WINES

Domaine Carneros, Brut Rosé, Napa Valley	\$115
Louis Pommery, Brut, Napa Valley	\$75
Piper Sonoma, Brut, Sonoma	\$69
Piper Sonoma, Brut Rosé, Sonoma	\$69
Piper Heidsieck, Brut, Reims, France	\$135
Schramsberg Vineyards, Blanc de Blancs, Napa Valley	\$120
Nicolas Feuillatte, Rosé Champagne, Chouilly, France	\$155
Veuve Clicquot, Reims, France	\$175

SAUVIGNON BLANC AND ROSÉ

Cakebread, Napa Valley	\$115
Matanzas Creek, Sauvignon Blanc	\$69
Merry Edwards, Russian River Valley	\$130
R Collection by Raymond, California	\$69
DAOU, Paso Robles, Rosé	\$72
Duckhorn SB, Napa	\$95

CHARDONNAY

Paul Hobbs, Crossbarn, Sonoma Coast	\$110
Ramey, Russian River Valley	\$115
Chateau Montelena, Napa Valley	\$160
Far Niente, Estate, Napa Valley	\$145
Grgich Hills, Napa Valley	\$125
Hafner, Alexander Valley	\$78
Jordan, Russian River Valley	\$96
Patz & Hall, Dutton Ranch, Russian River Valley	\$120
R Collection by Raymond, California	\$69
Raymond, Reserve, Napa Valley	\$84
Rombauer Vineyards, Carneros	\$130
Kistler, Sonoma	\$180
William-Selyem, Unoaked, Russian River Valley	\$190

WINE *cont.*

CABERNET SAUVIGNON

DAOU, Paso Robles	\$76
Chateau Montelena, Napa Valley	\$185
Jordan, Alexander Valley	\$155
Justin, Paso Robles	\$85
R Collection by Raymond, California	\$69
Raymond, Reserve, Napa Valley	\$165
Robert Craig, Affinity, Napa Valley	\$145
Silver Oak, Alexander Valley	\$215
Stags' Leap Wine Cellars, Artemis, Napa Valley	\$250
Post & Beam by Far Niente, Napa Valley	\$120
ZD Cabernet Sauvignon, Napa Valley	\$155
Quintessa Rutherford, Napa Valley	\$425

MERLOT

Cakebread, Napa Valley	\$180
Duckhorn Vineyards, Napa Valley	\$160
Stags' Leap, Napa Valley	\$90

PINOT NOIR

Paul Hobbs, Crossbarn, Sonoma	\$120
DeLoach, Saint Helena	\$69
Pike Road by Elk Cove, Willamette Valley	\$76
En Route by Nickel & Nickel, Les Pommiers, Russian River Valley	\$145
Foxen, Santa Maria Valley	\$80
Keller Estate, La Cruz Vineyard, Sonoma Coast	\$92
Ramey, Sonoma Coast	\$155
Morgan, Santa Lucia Highlands	\$80
Patz & Hall, Sonoma Coast	\$95
Penner-Ash, Willamette Valley	\$168
Twomey, Russian River Valley	\$145

OTHER REDS

Ancient Peaks, Red Blend, Paso Robles	\$76
Frog's Leap, Zinfandel, Napa Valley	\$80
Prisoner, Red Blend, Napa Valley	\$150
Venge, Scout's Honor Vineyards Proprietary Red Wine	\$96



FLOOR PLAN

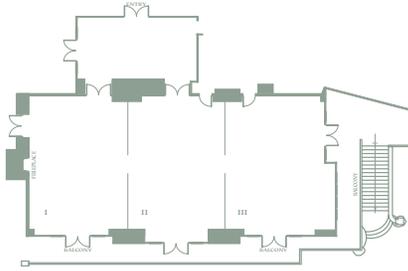
FLOOR PLAN

ROOM	SIZE	SQUARE FOOTAGE	CEILING	RECEPT.	BANQUET	THEATRE	CLASSROOM	SQUARE	CONF.	U-SHAPE	BANQUET W/ DANCE FLOOR
MAURICE BRAUN BALLROOM	42x77	3,250	11'-15'	469	288	334	150	88	—	64	240
"I"	25x42	1,050	11'-15'	154	72	112	36	42	32	30	—
"II"	26x42	1,100	11'-15'	156	72	112	36	42	32	30	—
"III"	26x42	1,100	11'-15'	156	72	112	36	42	32	30	—
CHARLES FRIES	30x36	1,100	8'-10'	151	72	95	36	30	28	25	—
CHARLES REIFFEL	40x55	2,450	11'	351	216	260	112	52	46	40	150
ALFRED MITCHELL	33x67	2,200	13'	250	192	232	80	50	44	40	130
EVERETT JACKSON	63x32	1,950	12'6''	210	180	218	80	50	—	40	120
"I"	21x32	650	12'6''	70	48	66	26	36	28	25	—
"II"	21x32	650	12'6''	70	48	66	26	36	28	25	—
"III"	21x32	650	12'6''	70	48	66	26	36	28	25	—
ARROYO TERRACE	100x100	10,000	—	469	250	—	—	—	—	—	—
THE HUGHES COTTAGE	28x14	392	8'	18	18	—	—	—	18	—	—
COURTYARD	—	2,900	—	80	84	100	—	—	—	—	—

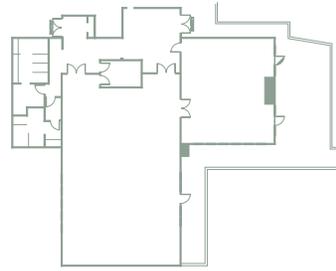
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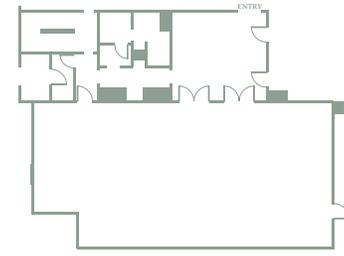
FLOOR PLAN *cont.*



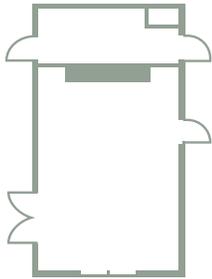
MAURICE BRAUN
BALLROOM



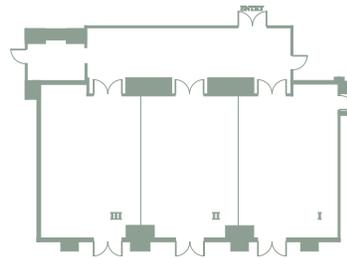
CHARLES FRIES ROOM &
CHARLES REIFFEL ROOM



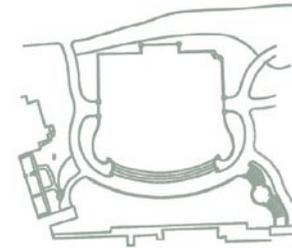
ALFRED MITCHELL
ROOM



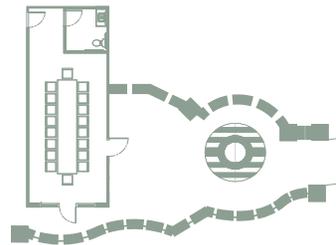
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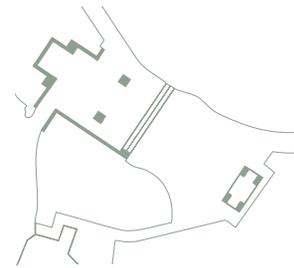
EVERETT JACKSON ROOM



ARROYO TERRACE



HUGHES COTTAGE



COURTYARD

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