

**THE**

# **JUNTO**

**BANQUETS & CATERING 2025**



**MORE THAN A  
HOTEL  
THIS IS YOUR PLACE TO  
ASSEMBLE**

The Junto is a modern-day, 198-room independent lifestyle hotel where people from all backgrounds can come together to discuss issues and ideas of the time.

We are the hub for Columbus' creative community. Inspired by our surrounding city, our hotel is an inventive meeting place that fosters creativity where locals and travelers alike can gather, converse and connect.

**BREAKFAST**

# BREAKFAST BUFFET

Breakfast Buffets are served with orange juice, regular and decaffeinated coffee and a selection of premium teas. Maximum duration of 90 minutes continuous service.

Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests.

## TRADITIONAL CONTINENTAL

\$36/PERSON

### FRESH BAKED PASTRIES & BREADS

Assorted Mini Croissants  
butter, almond, chocolate

Danish pastries with seasonal fruit fillings

Artisan Sourdough + Multigrain Bread  
with Sweet + Savory spreads:

European butter, honey, fruit preserves, almond butter

### FRUIT & YOGURT

Seasonal Fresh Fruit Platter  
Greek Yogurt Bar with Toppings:

fresh berries, house-made granola, honey, chia seeds

### BEVERAGES

Orange Juice

Assortment of Premium Coffees & Teas

## CLASSIC

\$45/PERSON

### FRESH BAKED PASTRIES & BREADS

Assorted Mini Croissants  
butter, almond, chocolate

Danish pastries with seasonal fruit fillings

Artisan Sourdough + Multigrain Bread  
with Sweet + Savory spreads:

European butter, honey, fruit preserves, almond butter

### FRUIT & YOGURT

Seasonal Fresh Fruit Platter

Greek Yogurt Bar with Toppings:  
fresh berries, house-made granola, honey, chia seeds

### ENTREES

Steel-Cut Irish Oatmeal  
brown sugar, golden raisins, almonds

Scrambled Farm Eggs

### SIDES

Crispy Applewood Smoked Bacon

Breakfast Pork Sausage

Crispy Home Fries

### BEVERAGES

Orange Juice

Assortment of Premium Coffees & Teas

# BREAKFAST BUFFET

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Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests.

## COMFORT

\$48/PERSON

### FRESH BAKED PASTRIES & BREADS

Assorted Mini Croissants  
butter, almond, chocolate

Danish pastries with Seasonal Fruit Fillings

Artisan Sourdough + Multigrain Bread  
with Sweet + Savory Spreads:

European butter, honey, fruit preserves, almond butter

### FRUIT & YOGURT

Seasonal Fresh Fruit Platter

Greek Yogurt Bar with Toppings:

fresh berries, house-made granola, honey, chia seeds

### ENTREES

Brioche French Toast

macerated berries, whipped cream, maple syrup

Breakfast Sliders:

mini brioche buns with scrambled eggs, aged cheddar,  
and either smoked applewood bacon,  
turkey sausage or portabella mushrooms

### SIDES

Country Ham Steaks

Roasted Breakfast Potatoes with Rosemary + Sea Salt

Charred Asparagus + Blistered Cherry Tomatoes

### BEVERAGES

Orange Juice

Assortment of Premium Coffees & Teas

## FARM-TO-TABLE

\$52/PERSON

### FRESH BAKED PASTRIES & BREADS

Artisan Sourdough + Multigrain Bread  
with Sweet + Savory Spreads:  
European butter, honey, fruit preserves, almond butter

### FRUIT & YOGURT

Seasonal Fresh Fruit Platter

Greek Yogurt Bar with Toppings:

fresh berries, house-made granola, honey, chia seeds

### GRAIN BOWLS

Overnight Oats:

soaked oats with almond milk and vanilla, topped with  
mixed berries, coconut flakes, + sprinkle of cinnamon

Quinoa Breakfast Bowls:

warm quinoa with roasted sweet potatoes, wilted spinach,  
roasted tomatoes, + drizzle of tahini dressing

### ENTREES

Herb & Veggie Frittata

Avocado Toast Bar:

artisan toasts, smashed avocado, cherry tomatoes,  
radishes, chili flakes

Smoked Salmon with Red Onions, Capers, Crème Fraiche

### SIDES

Charred Asparagus & Blistered Cherry Tomatoes

Maple Turkey Sausage

Applewood-Smoked Bacon

### BEVERAGES

Orange Juice

Assortment of Premium Coffees & Teas

## BREAKFAST BUFFET

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### BUILD YOUR OWN \$45

House-Made Assorted Baked Goods and Pastries  
with Salted Butter and Seasonal Jams

Assorted Bagels with Whipped Cream Cheese

Greek Yogurt Parfait + Granola and Seasonal Berries

Fresh Sliced Fruits

Steel-Cut Irish Oatmeal with Brown Sugar, Golden Raisins, Almonds

### CHOICE OF TWO ENTREES

#### CHOICE OF TWO PROTEINS

Crispy Applewood  
Smoked Bacon

Breakfast Pork Sausage

Country Ham Steaks

Roasted Apple  
Chicken Sausage

Scrambled Farm Eggs

Vegetable Frittata

Quiche Lorraine

Farm Eggs with  
Spinach + Gruyere

Farm Eggs with  
Cheddar and Chives

French Toast with Fruit  
Compote

Biscuits + Tasso Gravy

#### CHOICE OF ONE STARCH

Crispy Home Fries

Stone Ground Grits

Hash Browns

Crispy Home Fries



## **BREAKFAST STATIONS**

Priced per person as enhancement to any menu selection.  
Minimum order based on full guarantee.  
Attendant Fee: \$150 per 50 guests

### **ACTION STATIONS**

**STONE GROUND GRIDDLED PANCAKES \$20/person**  
Seasonal Fruit, Assorted Mixed Nuts, Chocolate Chips,  
Chantilly Cream, Pecan Maple Syrup

**FARM OMELETS \$25/PERSON**  
Whole Eggs, Egg White, Sausage, Bacon, Ham, Mushrooms,  
Spinach, Bell Pepper, Onion, Tomato, Cheddar, Feta

**BAGEL & LOX BAR \$26/PERSON**  
Ess-a-Bagel Plain, Cinnamon Raisin, Everything,  
Whole Wheat, Gluten-Free, Plain, Vegetable, Strawberry,  
Herb Cream Cheese, Vegan Spread, Smoked Salmon, Capers,  
Sliced Red Onion, Tomato, Cucumber, Arugula

**EGGS BENEDICT \$30/PERSON**  
Poached Eggs, Canadian Bacon, Smoked Salmon,  
Spinach, Avocado, Marinated Mushrooms, Classic, Herb,  
Trout Roe, Hollandaise

## ENHANCEMENTS

Priced per person as enhancement to any menu selection.  
Minimum order based on full guarantee.

### FRESH BAKED PASTRIES & BREADS - 15/PERSON

Assorted Mini Croissants: butter, almond, chocolate

Danish pastries + Seasonal Fruit Fillings

Artisan Sourdough + Multigrain Bread with Sweet + Savory Spreads:  
European butter, honey, fruit preserves, almond butter

### FRUIT & YOGURT - 15/PERSON

Seasonal Fresh Fruit Platter

Greek Yogurt Bar with Toppings:  
fresh berries, house-made granola, honey, chia seeds

### GRAIN BOWLS - 18/PERSON

Overnight Oats:

soaked oats with almond milk and vanilla,  
mixed berries, coconut flakes, + cinnamon

Quinoa Breakfast Bowls:

warm quinoa with roasted sweet potatoes, wilted spinach,  
roasted tomatoes, + tahini dressing

### ENTREES

Steel-Cut Irish Oatmeal: 7/person  
brown sugar, golden raisins, + almonds

Scrambled Farm Eggs: 8/person

Herb + Veggie Frittata: 10/person

Brioche French Toast: 12/person  
macerated berries, whipped cream, maple syrup

Breakfast Sliders: 12/person  
mini brioche buns with scrambled eggs, aged cheddar, and either smoked  
applewood bacon, turkey sausage, or portabella mushrooms

Eggs Benedict: 15/person  
traditional with Canadian bacon, smoked salmon, or spinach & avocado,  
all topped with a classic hollandaise sauce

### SIDES

Roasted breakfast potatoes with rosemary and sea salt: 8/person  
Charred asparagus + blistered cherry tomatoes: 10/person  
Crispy applewood smoked bacon, breakfast pork sausage,  
maple turkey sausage: 12/person

**BREAKS**

## **BREAKS**

Includes a maximum duration of 45 minutes continuous service. All breaks packages are priced per person and must be ordered based on the full guarantee.

### **ON THE TRAIL \$18/PERSON**

Mixed Toasted Nuts  
Assorted Dried Fruit  
Chocolate Candies

### **MILK & COOKIES \$20/PERSON**

Chocolate Chip  
Oatmeal Raisin  
Fudge Brownies  
Whole Milk & Strawberry Milk

### **HOUSE SNACKS \$25/PERSON**

Movie Theater + Jalapeno-Lime Popcorn  
Housemade Salt & Vinegar + Sea Salt Potato Chips  
Junto B.Y.O Trail-Mix

### **TOAST BAR \$28/PERSON**

Sourdough, Whole Grain, Gluten-Free Bread  
Avocado Slices, Radishes, Cherry Tomatoes, Cucumber  
Almond Butter, Berries, Honey, Chia Seed, Chili Flakes

### **DIPS & SPREADS \$30/PERSON**

Pimento Cheese with Seeded Lavash  
Spinach & Artichoke Dip with Fresh Tortilla Chips  
Roasted Red Pepper Hummus & Olive Tapenade with Grilled Pita  
Assorted Seasonal Crudité with Assorted Dips  
Fresh-Baked Cookies

## **BEVERAGE BREAKS**

All break packages must be ordered based  
on the full guarantee.

### **BEVERAGE DAY PACKAGE**

#### **HALF DAY BEVERAGE SERVICE \$22**

Four Hours

FRESH BREWED COFFEE + DECAF + HOT TEA

Traditional Accompaniments

AQUA PANNA STILL WATER

SAN PELLEGRINO MINERAL WATER

COCA-COLA PRODUCTS

#### **FULL DAY BEVERAGE SERVICE \$30**

Eight Hours

Additional Inclusion of

FRESH ORANGE & GRAPEFRUIT JUICE

Refreshed until 10a

#### **ENCHANCED FULL DAY BEVERAGE SERVICE \$34**

Additional Inclusions

PELLEGRINO FLAVORED SPARKLING

LOCAL KOMBUCHA

COCONUT WATER

## BREAK OPTIONS

### BEVERAGES

Priced Per Gallon

Juice \$66

Orange, Grapefruit, Cranberry, Apple

Fresh Brewed Coffee + Decaf + Hot Tea \$100

Traditional Accompaniments

Cold Brewed Coffee \$100

Lemonade \$60

Freshly Brewed Iced Tea \$50

Infused Water \$35

### DRINKS + SNACKS

Charged Upon Consumption

Energy Bars \$7

Local Chip Variety \$4

Assorted Candy Bars \$4

Whole Fruit \$4

Local Kombucha \$8

Coconut Water \$8

Coca-Cola Products \$6

Aqua Panna Still Water \$8

San Pellegrino Mineral Water \$8

Red Bull, Regular or Sugar Free \$8

**LUNCH**

# LUNCH BUFFET

Lunch Buffets are served with water station and iced tea.

Lunch menus are available from 11am–2pm. Maximum duration of 90 minutes continuous service. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests.

## MEDITERRANEAN \$45/PERSON

White Bean & Vegetable Soup

Hummus & Baba Ganoush:  
served with pita bread,  
lavash, raw vegetables

Greek Salad:  
cucumber, tomatoes, kalamata olives,  
red onions, feta cheese,  
oregano vinaigrette

Fresh-Baked Falafel

Beef Kofta

Chicken Shawarma

Lemon Rice Pilaf

Roasted Zucchini, Eggplant,  
Bell Peppers, Thyme Vinaigrette

Baklava

Fresh Fruit Display

## ASIAN FUSION \$50/PERSON

Edamame with Sea Salt

Thai Mango Salad:  
shredded cabbage, mango, carrots,  
cilantro, peanuts,  
chili-lime dressing

Vegetarian Spring Rolls, Sesame Sauce

Chicken Teriyaki

Beef Bulgogi

Vegetable & Tofu Stir Fry

Steamed Jasmine Rice

Vegetable Lo Mein

Chocolate Five Spice Cake

Mango Pudding + Shaved Coconut

## DELI COUNTER \$50/PERSON // \$56-BYO

Wedge Salad:  
applewood smoked bacon, hard boiled  
egg, tomato, blue cheese dressing

Southern Style Potato Salad

CHOICE OF

Classic Chicken Noodle Soup  
or  
Minestrone

CHOICE OF THREE SANDWICHES

Smoked Turkey & Brie:  
creamy brie, arugula, cranberry aioli,  
house ciabatta

Caprese Baguette:  
heirloom tomato, fresh mozzarella,  
basil leaves, pesto, balsamic glaze

Roast Beef & Horseradish:  
thinly sliced roasted beef, arugula,  
caramelized onion, horseradish cream

Grilled Vegetable & Hummus Wrap:  
zucchini, eggplant, red onion, roasted red  
pepper hummus, spinach wrap

Spicy Tuna & Avocado:  
albacore tuna, avocado, pickled  
jalapenos, cucumber, sriracha aioli,  
multigrain bread

Portabella and Tomato:  
marinated portabellas, oven roasted  
tomatoes, boursin, arugula

Double Chocolate Fudge Brownies

Beignets

# LUNCH BUFFET

Lunch Buffets are served with a water station and iced tea.

Lunch menus are available from 11am–2pm. Maximum duration of 90 minutes continuous service. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests.

## FARM TO TABLE \$55/PERSON

Tomato Basil Soup

Mixed Greens Salad:  
mixed local greens, heirloom tomatoes,  
cucumbers, radishes,  
balsamic vinaigrette

Quinoa Salad:  
quinoa, roasted sweet potatoes,  
dried cranberries, spinach,  
maple-dijon vinaigrette

Roasted Chicken with Herb Jus

Grilled Flank Steak Chimichurri Sauce

Stuffed Portabella Mushrooms

Garlic Mashed Potatoes

Sauteed Seasonal Vegetables

Mini Apple Tarts

## SOUTHERN BBQ \$58/PERSON

Baked Potato Soup

Mexican Street Corn Salad:  
corn, cotija cheese, cilantro, lime crema

Southwest Caesar Salad:  
romaine lettuce, black beans, corn, avocado,  
chipotle caesar dressing

Chips & Salsa Bar:  
tortilla chips, salsa verde,  
tomato salsa, guacamole, queso dip

Slow Roasted BBQ Pork

Grilled Chicken Fajitas

Stuffed Poblano Peppers

Cilantro-Lime Rice

Mexican Black Beans

Cast Iron Cornbread:  
salted maple butter

Churros

Tres Leches Cake

**DINNER**

## HORS D'OEUVRES

All Hors D'oeuvres require a minimum order of 24 pieces per item.  
Price per Item \$7.50.

\$20.00 Canape Package Select 3 items per person

\$38.00 Canape Package Select 6 per person

\$50.00 Canape Package Select 8 per person

### COLD

Beef Tataki, Truffle Ponzu, Scallions  
Caprese Skewers, Pesto Drizzle  
Beef Tenderloin Crostini, Horseradish Crema  
Mini Shrimp Roll, Sriracha Aioli  
Smoked Salmon Blini with Dill Creme Fraiche  
Watermelon + Feta Bites  
Truffled Devil Eggs  
Gazpacho Shooters  
Thai Spring Rolls  
Mushroom Bruschetta  
Gorgonzola, Fig, Caramelized Onion Profiterole  
Seared Ahi Tuna Crisp

### HOT

Beef Sliders, American Cheese, Burger Sauce  
Mini Crab Cakes, Lemon Aioli  
Truffle Mushroom Arancini, Truffle Aioli  
Basil Arancini, Roasted Tomato  
Corn Fritter, Cotija, Garlic Crema  
Moroccan Lamb Meatballs, Mint Yogurt  
Korean BBQ Beef Lettuce Wraps  
Parmesan Truffle Fry Cones  
Mini Grilled Cheese, Tomato Bisque Shooters  
Chorizo Stuffed Mushrooms  
Chicken Satay Skewers, Peanut Sauce



# RECEPTION STATIONS

A minimum of 20 guests are required per station, which include 90 minutes of continuous service. All display stations must be ordered based on the full guarantee. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests. Attendant Fee: \$150 per 50 guests

Minimum of two stations unless ordered with a dinner menu.

## **CHARCUTERIE & CHEESE - \$35/PERSON**

Local & imported artisan cheese, charcuterie olives, pickled vegetables, giardiniera, assorted fresh & dried fruit, spiced nuts with local preserves, water crackers, lavash, grilled French bread

## **POUTINE STATION: - \$30/PERSON**

Savory: Crispy fries, wisconsin cheddar cheese curds, og gravy, chorizo gravy, house buffalo sauce, creamy blue cheese bechamel, street corn salsa, chihuahua cheese

Sweet: Crispy funnel cake fries, white chocolate cream cheese sauce, milk chocolate sauce, caramel sauce, cinnamon sugar

## **MEZZE - \$25/PERSON**

Baba ganoush, roasted garlic hummus, roasted red pepper hummus, falafel with tahini, medjool dates, heirloom carrots, celery, marinated olives, cucumbers, feta, seasoned tomatoes, grilled pita, lavash

## **VEGETABLE CRUDITÉ - \$20/PERSON**

Rainbow cauliflower, heirloom carrots, broccolini, toy box tomatoes, mini zucchini and squash, asparagus, herb ranch, blue cheese dressing



## CARVING STATIONS

A minimum of 20 guests are required per station, includes 90 minutes of continuous service. \$150 culinary attendant fee is required per 50 guests on each action station. All action stations must be based on the full guarantee.

### **MAPLE GLAZED HAM - \$26/PERSON**

Bourbon Honey Glaze, Apple Chutney

### **PORCHETTA WITH CRISPY CRACKLING - \$29/PERSON**

Herbaceous Tender Center, Crispy Exterior, Rosemary Jus

### **CONFIT TURKEY BREAST - \$30/PERSON**

Cranberry-Orange Relish, Sage Gravy

### **SLOW-ROASTED LEG OF LAMB - \$31/PERSON**

Garlic, Rosemary, Dijon Rub

### **CEDAR-PLANKED SALMON - \$32/PERSON**


Lemon-Caper Sauce, Dill Crème Fraiche

### **HERB-CRUSTED PRIME RIB - \$36/PERSON**

Horseradish Cream, Red Wine Jus

### **VEGETABLE ADDITIONS TO ANY STATION - \$9**

Creamy Mashed Potatoes, Crispy Smashed Fingerling Potatoes,  
Roasted Root Vegetables, Charred Cauliflower



# DINNER PLATED

Plated Dinners are served with regular and decaffeinated coffee and iced tea. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests. Maximum selection of two entrees.

## FIRST COURSE

CHOOSE ONE

### BABY ARUGULA & PEAR

baby arugula, pears, crumbled blue cheese, candied walnuts, champagne vinaigrette

### HEIRLOOM TOMATO & BURRATA

heirloom tomatoes, creamy burrata, roasted tomato aioli, pesto, crispy basil

### ROASTED BEET & GOAT CHEESE

arcadian greens, ember roasted red & gold beets, crumbled goat cheese, toasted pistachios, honey-mustard vinaigrette

### GRILLED ASPARAGUS & BABY SPINACH

baby spinach, grilled asparagus spears, shaved radish, toasted almonds, shaved parmesan, lemon-thyme vinaigrette

### WEDGE

applewood smoked bacon, hard-boiled egg, tomato, crumbled blue cheese dressing

### CLASSIC CAESAR

romaine, garlic croutons, anchovies, parmesan, creamy caesar

## DESSERT

CHOOSE ONE

Crème Caramel

Tiramisu

Double Chocolate Cake

NY Style Cheesecake

Almond Olive Oil Cake

Classic Beignets

## SECOND COURSE

CHOOSE TWO

### JUMBO LUMP CRAB CAKE - \$85

parmesan polenta, frisee, tomato salad

### PAN-SEARED SCALLOPS - \$85

jumbo sea scallops, cauliflower puree, heirloom carrots, caper-lemon brown butter

### PISTACHIO CRUSTED HALIBUT - \$85

roasted fingerling potatoes, asparagus, lemon beurre blanc

### STUFFED CHICKEN BREAST - \$80

spinach, ricotta, parmesan, wild rice pilaf, grilled baby squash, tomato basil reduction

### BRAISED SHORT RIB - \$90

parmesan polenta, roasted root vegetables, caramelized shallots, red thyme reduction

### COFFEE-RUBBED TENDERLOIN - \$98

sweet potato puree, grilled broccolini, roasted cipollini onions, port wine reduction, balsamic

### RICOTTA GNOCCHI - \$70

roasted butternut squash, oyster mushrooms, peas, crispy gnocchi, sage brown butter

### WILD MUSHROOM RAVIOLI - \$70

arugula, pine nuts

### ROASTED CAULIFLOWER STEAK - \$70

quinoa pilaf, roasted cherry tomatoes, arugula, herbed tahini, pomegranate molasses

# DINNER BUFFET

Dinner Buffets are served with regular and decaffeinated coffee and iced tea. Maximum duration of 90 minutes continuous service. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests. \$150 culinary attendant fee is required per 50 guests on each action station.

## MEDITERRANEAN BUFFET \$85/PERSON

Greek Salad:  
feta, kalamata olives, cucumbers, red onion,  
lemon-oregano vinaigrette

Tabbouleh Salad:  
bulgur wheat, fresh parsley, heirloom tomatoes, citrus aioli  
marinated olives & feta platter

Chicken Milanese:  
panko crusted, arugula, red onion, balsamic glaze,  
shrimp fra diablo

Stuffed Eggplant Moussaka:  
lentils, tomatoes, roasted garlic bechamel

Rigatoni:  
sweet sausage, rapini, burrata, rustic tomato sauce

Lemon Potatoes with Herb Butter

Grilled Broccolini with Red Pepper Flakes

Housemade Garlic Bread

Almond Olive Oil Cake with Seasonal Fruit Compote

Baklava

Mini Tiramisu Cups

## SOUTHERN COMFORT BUFFET \$95/PERSON

Southern Coleslaw with Tangy Vinegar Dressing

Deviled Eggs, Smoked Paprika, Chives

Pimento Cheese, Lavash, Crudité

Carved Smoked Brisket, Carolina BBQ Sauce

Southern Fried Chicken

Blackened Salmon, Cajun Remoulade

Vegetarian Jambalaya

Classic Mac & Cheese, Cheddar & Parm Crust

Creamy Mashed Potatoes

Southern Green Beans, Bacon, Onions

Honey Butter Corn on the Cob

Mini Pecan Pies

Banana Pudding Cups

Red Velvet Cupcake, Cream Cheese Frosting

# DINNER BUFFET

Dinner Buffets are served with regular and decaffeinated coffee and iced tea. Maximum duration of 90 minutes continuous service. Requires a minimum of 20 guests; a service charge of \$200 will be applied to groups of less than 20 guests. \$150 culinary attendant fee is required per 50 guests on each action station.

## ASIAN INSPIRED \$90/PERSON

Asian Cabbage Slaw, Sesame Ginger

Seaweed Salad, Cucumber, Sesame Seeds

Vegetarian Spring Rolls, Sweet Chili Sauce, Hoisin Sauce

Steamed Pork Dumplings, Soy Glaze

Carved Hoisin-Glazed Pork Loin

Teriyaki Chicken Skewers

Miso-Glazed Cod

Vegetable Fried Rice

Garlic Chili Green Beans

Steamed Edamame + Sea Salt

Pineapple Upside-Down Cake, Coconut Cream

Mochi Ice Cream

Fortune Cookies

## AMERICAN STEAKHOUSE \$115/PERSON

Wedge Salad:  
iceberg lettuce, bacon, cherry tomatoes, hard boiled egg, crumbled blue cheese dressing

Caesar Salad:  
romaine, parmesan, croutons,  
housemade caesar dressing

Shrimp Cocktail

Herb Crusted Prime Rib, Horseradish Crema, Rosemary au Jus

Grilled Lemon Herb Chicken Breast, Roasted Garlic Sauce

Pan-Seared Salmon, Dill Cream Sauce

Stuffed Portobello, Spinach, Sun-Dried Tomatoes, Parmesan

Ricotta Gnocchi, Country Ham, Fresh Pea, Garlic Spinach

Roasted Garlic Mashed Potatoes

Grilled Asparagus, Lemon Zest

Roasted Mushrooms, Shallot Butter

Artisan Bread, Whipped Butter

Mini Apple Crumble

Mini Cheesecakes, Seasonal Berry Compote

Double Chocolate Cake

# BEVERAGES

**BEVERAGE SELECTIONS ARE SUBJECT TO UPDATE WITHOUT PRIOR NOTICE  
AND ARE INTENDED TO REPRESENT THE STYLE OF OFFERINGS**

# BEVERAGE PACKAGES

An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. All packages include soft drinks, water, and premium fever tree mixers.

A \$150 bartender fee is required per 50 guests.

## SILVER

### WINE

Campo Viejo Brut, SP  
 Bieler Piere et Fils Rose, FR  
 Scarpetta, Pinot Grigio, IT  
 Joel Gott, Chardonnay, California  
 Carmel Road, Pinot Noir, Monterey  
 Franciscan, Cabernet Sauvignon, California

### BEER

Michelob Ultra  
 Stella Artois  
 Local IPA  
 Local Brown Ale

### SPIRITS

New Amsterdam Vodka  
 Citadelle Gin  
 Don Q Cristal Rum  
 Lunazul Blanco Tequila  
 Four Roses Yellow Bourbon  
 Rittenhouse Rye  
 Dewars White Label

## GOLD

### WINE

Tommasi Filodora Prosecco, DOC, IT  
 La Jolie Fleur Rose, Provence, FR  
 Starmont, Sauvignon Blanc, Lake Country  
 Nielson, Chardonnay, Santa Barbara  
 Cline Seven Ranchlands, Pinot Noir, Sonoma  
 Louis Martini, Cabernet Sauvignon, Sonoma

### BEER

Michelob Ultra  
 Stella Artois  
 Local IPA  
 Local Brown Ale

### SPIRITS

Wheatly Vodka  
 Ford's Gin  
 Plantation 3-Star Rum  
 Espolon Blanco Tequila  
 Elijah Craig Bourbon  
 Rittenhouse Rye  
 Johnny Walker Black Label

### FULL PACKAGE

HOUR  
 2: \$33  
 3: \$40  
 4: \$46

### BEER & WINE

HOUR  
 2: \$26  
 3: \$32  
 4: \$38

### FULL PACKAGE

HOUR  
 2: \$35  
 3: \$42  
 4: \$48

### BEER & WINE

HOUR  
 2: \$28  
 3: \$34  
 4: \$40

ADD NON-SPIRITED SELECTIONS TO ANY BEVERAGE PACKAGE +\$1

## BEVERAGE PACKAGES

CONTINUED

### PLATINUM

#### WINE

Langlois-Chateau Cremant du Loire Brut, FR  
Minuty M Rose, Cotes de Provence, FR  
Giesen "Uncharted" Sauvignon Blanc, Marlborough, NZ  
Louis Latour Macon - Villages "Chameroy" Macon, FR  
King Estate Inscription, Pinot Noir, Willamette Valley  
Frei Brothers, Cabernet Sauvignon, Alexander Valley

#### BEER

Michelob Ultra  
Stella Artois  
Local IPA  
Local Brown Ale

#### SPIRITS

Ketel One Vodka  
Bombay Sapphire Gin  
Plantation 3-Star Rum  
Casamigos Blanco Tequila  
Woodford Reserve Bourbon  
Rittenhouse Rye  
Johnny Walker Black Label

#### FULL PACKAGE

HOUR  
2: \$39  
3: \$46  
4: \$52

#### BEER & WINE

HOUR  
2: \$30  
3: \$36  
4: \$42

ADD NON-SPIRITED SELECTIONS TO ANY BEVERAGE PACKAGE +\$1

# À LA CARTE

Full wine list and custom curated cocktails available upon request.

A \$150 bartender fee is required per 50 guests.

## SPIRITS

### SILVER \$12

New Amsterdam Vodka  
Citadelle Gin, Don Q Cristal Rum  
Lunazul Blanco Tequila  
Four Roses Yellow Bourbon  
Rittenhouse Rye, Dewars White Label

### GOLD \$14

Wheatly Vodka  
Ford's Gin, Plantation 3-Star Rum  
Espolon Blanco Tequila  
Elijah Craig Bourbon  
Johnny Walker Black Label

### PLATINUM \$16

Ketel One Vodka  
Bombay Sapphire Gin  
Casamigos Blanco Tequila  
Woodford Reserve Bourbon

## COCKTAILS

Catering Manager to Provide  
a Selection of Seasonal Signature Cocktails

## BEER & WINE

### SILVER \$12

Sparkling – Campo Viejo Brut, SP  
Rosé – Bieler Piere et Fils, FR  
Pinot Grigio – Scarpetta, IT  
Chardonnay – Joel Gott, California  
Pinot Noir – Carmel Road, Monterey  
Cabernet Sauvignon – Franciscan, California

### GOLD \$12

Sparkling – Tommasi Filodora Prosecco, DOC, IT  
Rosé – La Jolie Fleur, Provence, FR  
Sauvignon Blanc – Starmont, Lake Country  
Chardonnay – Nielson, Santa Barbara  
Pinot Noir – Cline Seven Ranchlands, Sonoma  
Cabernet Sauvignon – Louis Martini, Sonoma

### PLATINUM \$14

Sparkling – Langlois - Chateau Cremant du Loire Brut, FR  
Rosé – Minuty M, Cotes de Provence, FR  
Sauvignon Blanc – Giesen “Uncharted” , Marlborough, NZ  
Chardonnay – Louis Latour Macon - Villages “Chameroy” Macon, FR  
Pinot Noir – King Estate Inscription, Willamette Valley  
Cabernet Sauvignon - Frei Brothers, Alexander Valley

### BEER \$8

Michelob Ultra  
Stella Artois  
Local IPA  
Local Brown Ale

# **GENERAL INFORMATION**

# GENERAL INFORMATION

The following information is a guideline for you in planning your event. Menus, audio visual, phone, internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event.

## AUDIO VISUAL SERVICES

Our Audio-Visual Specialist will be delighted to assist you with any audio visual requirements. Please ask your Catering Sales Manager for a menu to obtain rental pricing. All audio visual items are assessed with a 26% taxable service charge and applicable taxes. Audio-visual items are guaranteed 24-hours prior to the event. Cancellation within 24-hours will be assessed full charges.

## BEVERAGES

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by the hotel servers and bartenders. We offer wine by the glass for a hosted bar, but please note, if a bottle of wine is opened, the client will pay for the entire bottle regardless of how many glasses were purchased.

## GUARANTEES

A guaranteed number of attendees is due by noon, seven business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees. The final guarantee must be at least 95% of the meeting set.

## TIME

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- All continental and breakfast buffets are services for 90 minutes, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for 45 minutes, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 90 minutes refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays and carving stations are serviced for 90 minutes, refreshed and replenished as necessary during this time.

## FOOD

The Hotel must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.

# GENERAL INFORMATION CONTINUED

## SHIPPING AND RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel event contact and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package.

The Hotel will not accept responsibility for materials delivered 3 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

## HOTEL LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

## HIGH SPEED INTERNET FEE

If you have a need for private wireless or wired high speed internet, a fee per day and per meeting space will be assessed for this service. Please ask your Catering Service Manager for details regarding specific wiring needs.

## SET-UP CHANGE FEE

An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

## LATE CHANGE FEE

An additional fee of \$150 plus tax will be assessed per change to banquet event order within 72 hours of arrival.

## ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign function space in order to best accommodate our guests.

# GENERAL INFORMATION CONTINUED

## **DELIVERY SERVICES**

Amenity bag and packet distribution to guest rooms will be assessed a fee of \$7 plus tax each.

## **MUSIC**

Hotel management must approve any band, disc jockey service or other amplified music and reserves the right to control excessive volume while on-site. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music indoors must be scheduled to end by 11pm and outdoors must be scheduled to end by 10pm.

## **SIGNAGE AND DECORATION**

All signage must be professionally created, displayed and approved by the Hotel.

## **PROMOTIONAL MATERIAL**

Please discuss any requirements for hanging of banners, posters, or any other promotional materials with your Catering Service Manager. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture, or other parts of the building. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of property or decorations. Any type of confetti will be assessed a minimum of \$500 plus tax cleaning fee.

## **SALES TAX AND SERVICE CHARGE**

All food, beverage, rentals and audio-visual equipment are subject to a hotel service charge of 26%, which is taxable. Food, beverage, audio visual and service charge are taxed at 7.5%. Taxes and service charge are subject to change without notice.

