



BANQUET MENU

BREAKFAST

PLATED

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE AND HOT TEA



ONE | \$40

Freshly Squeezed Orange Juice
Bake Shop Bakeries
Sweet Butter *and* Fruit Preserves
Farm Fresh Scrambled Eggs
Oven Roasted Tomato
Applewood Smoked Bacon
Home Fried Potatoes

TWO | \$40

Freshly Squeezed Orange Juice
Bake Shop Bakeries
Sweet Butter *and* Fruit Preserves
Traditional Eggs Benedict
Crispy Hash Brown Potatoes
Roasted Asparagus
Herb Roasted Tomato

THREE | \$35

Freshly Squeezed Orange Juice
Selection of Seasonal Fruit *and* Berries
Freshly Baked Mini Danish, Flaky Croissant and Mini Muffin
Sweet Butter *and* Fruit Preserves

FOUR | \$38

Freshly Squeezed Orange Juice
Fruit, Berries, *and* Seasonal Melon
Freshly Baked Mini Scone, Mini Muffin and Mini Danish
Yogurt with Fruit *and* Granola
Assorted Bagel with Plain Cream Cheese
Sweet Butter *and* Fruit Preserves



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"Make your own Breakfast" ENHANCEMENTS

Designed in addition to the plated breakfast

BELGIAN WAFFLE | \$14

Warm Maple Syrup, Assorted Berries, Sweet Butter, Brown Sugar, Whipped Cream

GRIDDLED FRENCH TOAST | \$14

Warm Maple Syrup, Vanilla Crème Fraiche, Toasted Almonds, Berries

EGGS BENEDICT | \$16

Choice of One

TRADITIONAL Canadian Bacon, Hollandaise, Chives

NORWEGIAN Dill, Hollandaise, Smoked Salmon, Fennel

FLORENTINE Roasted Tomato, Spinach, Paprika

PORK Roasted Tomato, Hobbs Bacon, Chives

CRAB Lemon Crab Salad, Avocado, Arugula

MARKET FRUIT SMOOTHIE | \$14

Choice of One

Blueberry, Mint, Pineapple

Cucumber, Spinach, Green Apple

Mango, Banana, Raspberry

Kale, Avocado, Agave

Strawberry, Banana, Orange

BREAKFAST BURRITO | \$9.50

Farm Fresh Scrambled Eggs, Cheese *and* Choice of Sausage, Ham or Bacon

BREAKFAST SANDWICH

Choice of One

SAUSAGE | \$10.00

Farm Fresh Scrambled Eggs, Sausage Patty *and* Cheddar Cheese on a Buttermilk Biscuit

HAM | \$10.00

Farm Fresh Scrambled Eggs, Ham *and* Swiss Cheese on a Flaky Croissant

BACON | \$10.00

Farm Fresh Scrambled Eggs, Bacon *and* Cheddar Cheese on a English Muffin

CHORIZO | \$12.00

Farm Fresh Scrambled Eggs, Chorizo Torta, Avocado, Pickled Onions, *and* Salsa



"Make your own Breakfast" ENHANCEMENTS CONTINUED

Designed in addition to plated breakfast

PANCAKES | \$11.75

Buttermilk Pancakes, Seasonal Berries, Maple Syrup, Toasted Local Pecans

SMOKED SALMON | \$15

Assorted Bagels, Cream Cheese, Capers, Onions, *and* Chopped Egg

EGGS | \$9

Scrambled Farm Fresh Eggs Egg Whites available

POTATOES | \$7.50 One Choice

Crisp Yukon Gold Potatoes

Potato Lyonnaise

Crisp Hash Browns

Potato Hash with Roasted Onion *and* Peppers

BREAKFAST MEATS | \$10 Choice of Two

Applewood Smoked Bacon

Turkey Bacon

Canadian Bacon

Chicken Apple Sausage

Chipotle Chicken Sausage

STEEL CUT OATS | \$8

Brown Sugar, Local Honey, Dried Fruit, Almonds, *and* Milk

GRANOLA MARTINI | \$10.75

Greek Yogurt, House Granola, Assorted Berries, *and* Local Honey

FRUIT | \$9

Sliced Seasonal Fruit *and* Berries

WELLNESS CENTER | \$30

Individual Orange Juice

Hard Boiled Egg

Honey Bran Muffin

Individual Yogurt

Power Bar, Energy Bar, *or* Granola Bar

Whole Fruit

EARLY RISER | \$30

Individual Apple Juice

Hard Boiled Egg

Blueberry Muffin

Toasted Granola *and* Yogurt

Power Bar, Energy Bar, *or* Granola Bar

Fruit *and* Berry Salad

BUILD YOUR OWN

Hard Boiled Eggs | \$4.50

Whole Fruit | \$4.50

Power Bar, Energy Bar, *or* Granola Bar | \$5.75

Bagel *and* Cream Cheese | \$6

Trail Mix | \$8



BREAKFAST

REFRESHMENTS

Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

ALL DAY COFFEE AND TEA BREAK | \$35 per person
Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of International Teas



COFFEE AND TEA | \$91 per gallon
Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Selection of International Teas

ICED TEA | \$88 per gallon

HOMEMADE LEMONADE | \$88 per gallon

HOT CHOCOLATE | \$88 per gallon
Whipped Cream and Chocolate Shavings

JUICE | \$60 per gallon
Freshly Squeezed Orange, Freshly Squeezed Grapefruit Juice,
Cranberry, Apple, Tomato or V8 Juice

ASSORTED SOFT DRINKS | \$6
Coke, Diet Coke, Sprite

BOTTLED STILL AND SPARKLING WATER | \$6

FIJI BOTTLED STILL WATER | \$6.50

PERRIER BOTTLED SPARKLING WATER | \$12 750ml

INDIVIDUAL BOTTLED ICED TEA, JUICE, POWERADE, GATORADE | \$6.50

RED BULL AND SUGAR FREE RED BULL ENERGY DRINKS | \$6.75

INDIVIDUAL ODWALLA OR NAKED FRUIT SMOOTHIES | \$7.50

INDIVIDUAL STARBUCKS FRAPPUCINO | \$8

ESSENCE WATER | \$35 per gallon
Orange Blueberry
Honeydew Sage
Cucumber Mint
Raspberry Lime



A LA CARTE

Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

BREAKFAST BAKERIES | \$60 per dozen
With Sweet Butter and Fruit Preserves

LOCALLY BAKED BAGELS | \$74 per dozen
With Individual
Flavored Cream Cheeses

COLD CEREALS | \$7.50 per person
Skim, 2%, and Whole Milk

WHOLE FRESH FRUIT | \$4.50 each

INDIVIDUAL YOGURT | \$6 each

YOGURT GRANOLA PARFAIT | \$10.75 per person
Greek Yogurt, House Granola, Assorted Berries, and Local Honey

FRESH FRUIT SKEWERS | \$84 per dozen
With Lemon Honey Yogurt Dipping Sauce

SLICED FRESH FRUIT PLATE | \$11 per person

POWER BAR, ENERGY BAR, or GRANOLA BAR | \$5.75 each

CITRUS MARSCAPONE CANNOLI | \$24 per dozen

INDIVIDUAL BAGS OF TRAIL MIX | \$8 each

GOURMET ROASTED NUTS | \$34 per pound

INDIVIDUAL BAGS OF CHIPS, PRETZELS, AND POPCORN | \$6 each

MINIATURE CANDY BARS | \$35 per basket (approx. 30 pieces)

MINIATURE FRUIT TARTS AND ECLAIRS | \$54 per dozen

CHOCOLATE AND YOGURT COVERED PRETZELS | \$54 per pound

TRADITIONAL BROWNIES AND BLONDIES | \$66 per dozen

FRESHLY BAKED COOKIES | \$66 per dozen



BREAK



THEMED

Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

TRAIL MIX BAR | \$16

Assorted Nuts, Seeds, Dried Fruits, *and* Chocolate

BENTO BOAT | \$18

Assortment of Cheese, Gourmet Crackers *and* Fruit

AS THE COOKIE CRUMBLES | \$19 (2 attendants required per station)

Chocolate Chip

Snickerdoodle

Served with Skim, 2%, *and* Whole Milk

Oatmeal Raisin

Double Chocolate

SUPER FOODS | \$22 (2 attendants required per station)

Homemade Granola Bars

Oat Bran Muffins

Vegetable Crudités with Ranch

Dried Fruits *and* Nuts

Smoothies

BALLPARK CORNER | \$24

Hot Dog Sliders

Warm Jumbo Pretzels with Mustard

Whole Roasted Nuts

Salted Almonds



PLATED

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA
One Selection per group; Starters and Desserts are interchangeable

ONE | \$54

Tuscan Bean and Italian Sausage Soup, Pesto, Roasted Tomatoes
Traditional Cobb, Avocado, Smoked Bacon, Eggs, Cucumber, Tomatoes, Blue Cheese,
Ranch Dressing
Choice of Chicken, Shrimp, or Salmon
Classic Chocolate Cake, Coffee Anglaise, Milk Chocolate Chantilly

TWO | \$56

Roasted Tomato and Pepper Bisque, Pesto Goat Cheese Crostini
Shrimp Panzanella, Seasonal Market Vegetables, Focaccia Croutons, Basil Dressing
Lemon Meringue Tart, Blueberry Preserves, Burnt Meringue

THREE | \$56

Local Greens with Teardrop Tomatoes, English Cucumber, Watermelon Radish,
Crispy Quinoa, Herb Vinaigrette
Herb Crusted Breast of Chicken, Basil Orzo, Roasted Tomato, Asparagus, Chicken Jus
Dark Chocolate Tart, Salted Caramel

FOUR | \$58

Baby Romaine, Brioche Croutons, Shaved Grana Padano, Creamy Caesar Dressing
Broiled Flat Iron Steak, Roasted Wild Mushrooms, Garlic Confit,
Roasted Fingerling Potatoes, Peppercorn Sauce
Marscarpone Cheesecake, Macerated Strawberries, Brown Butter Crumble

FIVE | \$59

Roasted Beets, Arugula, Pistachio, Goat Cheese, Champagne Vinaigrette
Chilean Sea Bass, Basil Risotto, Roasted Asparagus, Vin Blanc, Roasted Shallot
Apple Almond Cake with Cinnamon Anglaise

BOXED TO-GO | \$45

Minimum 25 guests; under 25 guests is chef's choice
SERVED WITH WHOLE FRUIT, 1 SALAD, CHIPS, DESSERT, AND WATER
APPROPRIATE CONDIMENTS AND PLASTIC CUTLERY INCLUDED

SALADS

Fruit Salad, Orzo Pasta Salad, German Potato Salad Choice of 1



SANDWICHES

Roasted Mushrooms, Eggplant, Piquillo Peppers, Arugula on Hummus Wrap
Honey Roasted Ham, Smoked Cheddar, Butter Lettuce, Tomatoes on a Kaiser Roll
Pesto Grilled Breast of Chicken, Mozzarella, Arugula, Tomatoes on Focaccia
Chicken Caesar Salad, Gem Lettuce, Toasted Garlic Croutons, Parmesan
Peppered Roast Beef, Brie, Arugula, Caramelized Onion, Horseradish on Ciabatta
Slow Roasted Breast of Turkey, Swiss Cheese, Bibb Lettuce, Roma Tomato on Croissant

RECEPTION

DISPLAY

Minimum order of 25 pieces
Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies



COLD

Roasted Tomato Bruschetta	\$7
Watermelon Skewer, Tajin, Lime Vin	\$7
Caprese Skewer, Balsamic Reduction	\$8
Waldorf on Endive	\$9
Peppercorn Crusted Beef Carpaccio with Gorgonzola on Crostini	\$9
Scallop and Avocado Aguachile on Tostada	\$9
Prosciutto, Basil, and Mozzarella Pinwheels	\$9
Ahi Poke Summer Rolls, Thai Herbs, Nuoc Cham	\$9
Ahi Tuna Spicy Wonton Chip	\$10
Beef Carne Asada Tartare, Tortilla Crisp, Cilantro, Salsa Verde	\$10
Smoked Salmon, Blini with Dill Crème Fraiche	\$10
Mini Lobster Roll	\$10
Shrimp Cocktail, Avocado Mousse, Horseradish Cocktail Sauce	\$10

HOT

Tandoori Marinated Chicken Satay	\$8
Grilled Chicken Flauta with Cabbage and Lime Sour Cream	\$8
Mini Beef Meatballs, Arrabiata Sauce	\$8
Fried Truffle Macaroni and Cheese, Parmesan Aioli	\$8
Smoked Mozzarella Arancini with Sundried Tomato Pesto	\$8
Caramelized Onion Zest Chicken Satay	\$9
Teriyaki Beef Satay with Light Soy	\$9
Pulled Pork and Fresh Mango Empanada	\$9
Warm Brie Tart, Jam, Apples, Celery	\$9
Bacon Wrapped Dates	\$7
Bacon Wrapped Scallop	\$10
Grilled Lobster Skewers with Herb Lemon Aioli	\$10
Pancetta Wrapped Shrimp	\$10
Grilled Chermoula Marinated Lamb Chops, Tahini Garlic Dip	\$10
Dungeness Crab Cake with Grain Mustard Sauce	\$10

DRY SNACKS

Serves 25 guests

Honey Roasted Peanuts, Pretzels, Potato Chips or Goldfish Crackers	\$74
Kettle Popcorn	\$74
Deluxe Mixed Nuts	\$89
Terra Vegetable Chips	\$89

RECEPTION

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes
Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

QUESO FUNDIDO | \$19

Chorizo, Poblano, Guacamole, Crisp Corn Tortilla Chips

DELUXE CRUDITES | \$19

Napa Valley Farmers Market Vegetables

DIPS (Choice of Two) - House Ranch, Roasted Pepper Hummus, Guacamole or
Onion Dip

CHEESE DISPLAY | \$22

Imported *and* Domestic Cheeses served with Grapes, Jams, Quince, Honey,
Crackers

STREET TACOS | \$24 (2 attendants required per station)

Corn Tortillas

Choice of Two

- Skirt Steak, Beer Marinated Carne Asada
- Cochinita Pibil, Annatto Marinated Pork Shoulder
- Adobo Chicken, Braised Chicken Slow Cooked in Roasted Ancho Salsa

Shredded Cabbage, Cilantro (pre-set), Radish (pre-set), Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole *and* Lime Wedges

DESSERT STATION | \$25 (2 attendants required per station)

Chefs Selection of Miniature Desserts (3 varieties)

Freshly Brewed Regular *and* Decaffeinated Starbucks Coffee

Selection of International Teas

TRADITIONAL ANTIPASTI | \$27

Italian Cheese *and* Cured Meats to include

- La Quercia Prosciutto
- Sopressata Salami
- Herb Marinated Mozzarella

Marinated Grilled Vegetables

Breadsticks

GOURMET FLATBREADS | \$28 Choice of Two

Prosciutto, Fig, Arugula, *and* Balsamic

Four Cheese, Pepperoni, *and* Sausage

Grilled Portobello, Gorgonzola, *and* Red Onion Chutney

Mozzarella, Basil, *and* Tomato



RECEPTION

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes
Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

POKE STATION | \$32

Ahi, Soy Sesame Scallion Citrus
Salmon, Spicy Aioli, Avocado, Furikake
Shrimp, Kimchi, Sliced Sweet Onions, Scallions



CRAB CAKES | \$32

Jumbo Lump Crab in Sweet Drawn Butter
Condiments include Old Bay Remoulade, Dijon Horseradish, Roasted Corn Pepper
Relish, and Citrus Segments

PERUVIAN CEVICHE | \$32 Choice of One

SERVED WITH PLANTAIN CHIPS

- Shrimp, Marinated in Tomato, Lime, Cilantro, and Chilies
- Corvina, Rocoto Leche de Tigre, Sweet Potatoes, Choclo, and Cilantro
- Scallop, Aji Amarillo, Lime Juice, Orange, Celery, Cucumbers

MAC AND CHEESE | \$34

Truffle Macaroni and Cheese, Chives, Grana Padano Crumble
Caramelized Onion and Wild Mushroom
Lobster and Fine Herbs

TUSCAN RISOTTO | \$35 Choice of Two

- Dungeness Crab and Mascarpone
- Truffle and Forest Mushrooms
- Grilled Chicken, Cheese, and Basil Pesto
- Saffron Butternut Squash
- Pumpkin and Gorgonzola

RECEPTION

DISPLAY

Based on 60 minutes of service, 25% Surcharge for each additional 30 minutes
Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

SLIDER BAR | \$36 Choice of Two

- Smoked Duck *and* Vegetable Banh Mi
- Kobe Beef Patty
- Pulled St Louis Pork Spareribs
- Dungeness Crab Cakes *and* Vinegar Slaw
- Crispy Fries, Sriracha Aioli

THE CARVING BOARD

Designed in addition to buffet
\$175 (per hour) Chef's Fee applies, 1 per 40 guests required
Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

24 HOUR BRINED LEMON THYME ROASTED CHICKEN | \$38 Serves 4-6 guests
Roasted Garlic Chicken Jus

LOCAL BLACKENED SALMON | \$250 Serves 25 guests
Charred Lemons, Citrus, *and* Chervil Aioli

HERB ROASTED SONOMA TURKEY BREAST | \$300 Serves 20 guests
Multigrain *and* Silver Dollar Rolls, Dijon Mustard, Pesto Mayonnaise, Cranberry Relish

FIVE PEPPER TENDERLOIN of BEEF | \$400 Serves 15 guests
Assorted Rolls, Bordelaise Sauce, Horseradish Cream

50oz PRIME TOMAHAWK CHOP | \$175 Serves 8 guests
Roasted Shallots, Truffle Bordelaise

APPLEWOOD SMOKED STRIPLOIN | \$420 Serves 30 guests
Petite Rolls *and* House BBQ Sauce

ROSEMARY GARLIC LEG of DIXON LAMB | \$375 Serves 25 guests
Salsa Verde *and* Tzatziki

SALT *and* PEPPER CRUSTED PRIME RIB of BEEF | \$425 Serves 30 guests
Silver Dollar Rolls, Au Jus, Horseradish *and* Horseradish Cream



PLATED

One Selection per group
Starters *and* Desserts *can be* interchangeable

SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, HOT TEA, AND ICED TEA

ONE | \$100

Sonoma Baby Greens, Herb Vinaigrette, Shaved Market Vegetables, Crispy Quinoa
Herb Crusted Breast of Chicken, Creamy Polenta, Roasted Cauliflower, Haricot Verts,
Pan Jus
Apple Almond Tart with Cinnamon Anglaise *and* Chantilly

TWO | \$118

Poblano *and* Corn Bisque, Cilantro Oil
Thyme *and* Rosemary Marinated Pork Loin, Buttery Grits, Wilted Kale,
Pickled Mustard Seeds
Red Velvet Cake, Dark Chocolate Sauce

THREE | \$120

Frisee, Baby Red Oak, Candied Grilled Pears, Toasted Walnuts, Maytag Blue Cheese,
Honey Poppy Dressing
Crispy Skin Scottish Salmon, Lemon Basil Risotto, Baby Zucchini, Heirloom Beets,
Chardonnay Butter Sauce
Lemon Meringue Tart, Blueberry Preserves, Burnt Meringue

FOUR | \$142

Crisp Romaine Leaves, Parmesan Reggiano, Herbed Croutons, Lemon Caesar Dressing
Grilled Tenderloin of Beef, Gruyere Potato Gratin, Truffle Bordelaise, Roasted Asparagus
and Maitake Mushrooms
Classic Chocolate Cake, Coffee Anglaise, Milk Chocolate Chantilly

DUO ONE | \$142

Shrimp *and* Fennel Salad, Avocado, Orange, Basil Oil
Duo of Grilled Breast of Chicken *and* Lemon Garlic Shrimp
Sweet Corn Risotto, Blistered Tomatoes, Asparagus, Thyme Jus
Strawberry Shortcake, Devonshire Cream

DUO TWO | \$146

Frisee, Roasted Beets, Goat Cheese, Pistachios, Champagne Vinaigrette
Duo of Pan Crispy Chilean Sea Bass *and* Lobster Risotto
Sea Salt Blistered Tomatoes, Pinot Gris Butter Sauce, Crispy Serrano Ham
Dark Chocolate Tart, Salted Caramel

DUO THREE | \$150

Squash Ravioli, Roasted Butternut Squash, Sauteed Tuscan Kale, Maple Butter Sauce
Duo of Braised Short Ribs *and* Pan Seared Scallops
Carrot Puree, Spinach, Porcini Mushroom Sauce
Marscarpone Cheesecake, Mascerated Strawberries, Brown Butter Crumb

DUO FOUR | \$165

Pan Seared Crab Cake, Avocado Puree, Citrus *and* Fennel Salad
Duo of Pan Seared Filet Mignon *and* Grilled Lobster Tail
Potato Gratin, Shallot Agri dulce, Wilted Kale, Roasted Maitake Mushrooms
Seasonal Panna Cotta, Fruit Compote



WINTER DINNER

AFTER DINNER DINNER DINNER DINNER

DESSERT STATIONS

Server Attendant required per station, 1 per 25
\$50.00 (per hour) Attendant Fee applies

SWEET TREATS | \$16 per person Choice of Three

- Cannoli
- Chocolate covered Strawberries
- Brownie bites
- Mini Chocolate chip cookies
- Honey Madeleines
- The Bake shoppes choice of sweet treat

VERRINE STATION | \$20 per person Choice of Three

- Pannacotta with Seasonal Fruit
- Namelake with Hibiscus Gelee
- Chocolate Pot de Crème
- Vanilla Bean Rice Pudding
- Pastry Shops choice of Verrine

SUNDAE STATION | \$24 per person Minimum 30ppl Choice of One

- Hagen dazs Vanilla bean ice cream
- Hagen dazs Chocolate ice cream

Toppings to include:

Whipped cream

Salted caramel

Chocolate sauce

Fresh Strawberries

Chopped nuts



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GUARANTEE

Your final guaranteed attendance number is due to your Catering and Conference Services Manager no later than 72 Business Hours prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your Banquet Event Order will be considered the guarantee. Guarantees may not be reduced within 72 hours prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

CORKAGE

No beverage of any kind is permitted to be brought into the Resort by the client or its guests without special permission from the Resort and must be served by hotel staff. The Silverado Resort and Spa is pleased to offer a wide selection of wines to complement our cuisine. Your Catering and Conference Services Manager will happily pair each course with a wine to enhance the flavors of your selected menu. If you wish to serve your guests wine that the Resort is unable to attain for you a corkage fee of \$25 per 750ml bottle of wine will be assessed.

All specially ordered wines will be charged at the applicable minimum purchase quantity

AUDIO VISUAL

Our Audio Visual Services are provided by AVMS. For a complete description of services and charges, please inquire with your Catering and Conference Services Manager. You may also work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service / Administrative Charges and Sales Tax Rates.

ELECTRICAL

Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage

DECOR

All decorations must meet the Fire Department's regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with your Catering and Conference Services Manager. A \$75.00 per banner charge will apply, in addition to the cost of renting pipe and drape. Signs and Banners may not be in public areas or outside.

TRANSPORTATION

Bell Service is complimentary to ferry you from your Silverado Resort accommodations to the Main Mansion, Conference Center and on property event spaces. The Bell vehicles are not licensed to transport hotel guests to any off property locations.

POLICIES

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Silverado will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following the function. Security services can be arranged at an additional charge with advance notification.

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas and Iced Tea are included with every meal.

TASTING MENU

Price based on your item selections

Please contact your Catering and Conference Services Manager for assistance in the customizations of your menu.

OFF-SITE CATERING

Due to additional set-up, labor and transportation of goods involved, off-site events may be subject to surcharges. Please speak to your Catering or Conference Services Manager for additional information.

OVERTIME

Should your event go over the agreed upon timeframe, overtime fees may be assessed to your group.

HOST BAR prices are per drink and based upon consumption. Service charge, currently 23% and applicable tax will be added to the Food, Beverage, Corkage revenue total; 10% will be distributed to applicable banquet employees.

The current California State Sales Tax is 7.75%. The Service Charge is taxable in the State of California.

All bars require one (1) bartender per 75 guests.

Bartender/Bar set up fee is \$150 per bartender/bar for up to 4 hours; each additional hour thereafter is \$50 per hour per bartender.