


CROWNE PLAZA[®]
AN **IHG**[®] HOTEL
REDONDO BEACH AND MARINA



2019 BANQUET MENUS

**Waiter Fee of \$125.00 for groups of 20 or less*

PLATED BREAKFAST

(Includes Freshly Squeezed Orange Juice & Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, and Breakfast Breads and Pastries)

ALL AMERICAN

29

Fluffy Scrambled Eggs, Breakfast Potatoes, served with choice of one: Chicken Sausage, Apple Wood Smoked Bacon, or Grilled Country Ham

CALIFORNIA BURRITO

28

Flour or Whole Wheat Tortilla filled with Scrambled Eggs, Red and Green Peppers, Breakfast Potatoes, Monterey Jack Cheese and Avocado

Served with choice of one filling: Chorizo, Apple Wood Smoked Bacon, Country Ham-served with Fresh Salsa

CINNAMON BRIOCHE FRENCH TOAST

28

Brioche Bread, Flavored with Cinnamon, Orange Zest and Served with Maple Syrup

Served with choice of one: Chicken Sausage, Apple Wood Smoked Bacon, Grilled Country Ham

FITNESS SCRAMBLE

28

Egg Whites Scramble Sautéed with Fresh Spinach, Mushrooms, and Tomatoes

Served with choice of one: Chicken Sausage, Turkey Bacon or Canadian Bacon, Sliced Seasonal Fresh Fruit

EGGS BENEDICT

31

Two Poached Eggs topped with Hollandaise Sauce and Canadian Bacon served on an English Muffin with Roasted Roma Tomatoes filled with Parmesan Cheese

STEAK & EGGS

38

6oz. Sirloin Steak, Two Fried Eggs, Breakfast Potatoes Served with choice of one: Chicken Sausage, Apple Wood Smoked Bacon, Grilled Country Ham



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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BREAKFAST BUFFET

(Buffet includes Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas)

CORAL CONTINENTAL 29

Freshly Squeezed Orange Juice and Cranberry Juice, Breakfast Breads Include: Muffins, Bagels, Scones, Pastries and Croissants
Cream Cheese, Butter and Preserves

EXECUTIVE CONTINENTAL 32

Freshly Squeezed Orange Juice and Cranberry Juice
Sliced Seasonal Fresh Fruit
Assortment of Individual Yogurts
Hard Boiled Eggs
Breakfast Breads to include: Muffins, Bagels, Scones, Pastries and Croissants
Cream Cheese, Butter, and Preserves

DELUXE CONTINENTAL 34

Freshly Squeezed Orange Juice and Cranberry Juice
Sliced Seasonal Fresh Fruit
Assortment of Individual Yogurts
Assortment of Cold Cereal:
Eggs Benedict on an English Muffin
Breakfast Breads to include: Muffins, Bagels, Scones, Pastries and Croissants
Cream Cheese, Butter and Preserves

MARINA BREAKFAST 38 (Minimum 30 People)

Freshly Squeezed Orange Juice and Cranberry Juice, Breakfast Breads to include: Muffins, Bagels, Scones, Pastries and Croissants
Sliced Seasonal Fresh Fruit and Berries
Assortment of Individual Yogurts
Assortment of Cold Cereal:
Hot Oatmeal served with Cinnamon, Raisins and Brown Sugar
Fluffy Scrambled Eggs, Breakfast Potatoes
Apple Wood Smoked Bacon and Chicken Sausage

BRUNCH BUFFET 48 (Minimum 50 people)

Freshly Squeezed Orange Juice and Cranberry Juice
Sliced Seasonal Fresh Fruit and Berries
Chef Howard Specialty Cured Salmon served with Cream Cheese
Thinly Sliced Bermuda Onions, Capers and Mini Bagels
Hot Oatmeal served with Cinnamon, Raisins and Brown Sugar
Freshly Baked Muffins and Croissants

Choice of Two: Fluffy Scrambled Eggs served with Sautéed Maui Onions
Eggs Benedict topped with Hollandaise sauce and Canadian Bacon
Cinnamon French Toast flavored with Orange Zest and served with Maple Syrup
Cheese Blintzes served with Fresh Berries and Breakfast Potatoes
Apple Wood Smoked Bacon and Chicken Sausage

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BREAKFAST ENHANCEMENTS

\$150.00 Chef Attendant Fee
(30 People Minimum)

Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

BREAKFAST QUESADILLA STATION 16

Flour and Whole Wheat Tortillas
Scrambled Eggs
Queso Fresco, Onions, Cheddar Cheese
Fresh Salsa Choice of: Chorizo, Apple Wood
Smoked Bacon, or Chicken Sausage

OMELETE STATION 16

Eggs or Eggs White
Choice of Apple Wood Smoked Bacon, Chicken
Sausage and Country Ham
Spinach, Mushrooms, Red and Green Bell
Pepper, Onions, Tomatoes
Cheddar or Jack Cheese, Fresh Salsa

SMOKED SALMON 16

Served with Diced Red Onion, Tomatoes, Egg
Whites, Capers and Cream Cheese
Mini Bagels

CREPE STATION 16

Filled with an array of Seasonal Fresh Fruit and
Mixed Berries
Ham and Mascarpone Cheese
Nutella, Peanut Butter and Dill Cream Cheese
Chocolate Mousse, Whip Cream, Cinnamon, and
Powdered Sugar

WAFFLE STATION 16

Buttermilk Waffles
Served with an array of Seasonal Fresh Fruit
and Berries
Whip Cream, Cinnamon, Powdered Sugar and
Maple Syrup



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A LA CARTE BREAKS

Freshly Brewed Coffee,
Decaffeinated Coffee and Specialty Teas 55 per gallon

Sodas, Bottled Water and Mineral Water 5 each

Bottled Juices,
Joia Sparkling Soda 5 each

Naked Juices 6 each

Lemonade, Matcha Green
Tea Lemonade, Fruit Punch,
Iced Tea 55 per gallon

Bagels and Cream Cheese 47 per dozen

Individual Plain, Greek,
and Fruit Yogurts 6 each

Seasonal Whole Fresh Fruit 6 each

Seasonal Sliced Fresh Fruit 9 per serving

Freshly Baked House
Specialty Cookies 48 per dozen

Fudge Brownies,
Peanut Butter Brownies,
Blondie's 48 per dozen

Hot Soft Pretzels
with Mustard 48 per dozen

Mini French Pastries 48 per dozen

Trail Mix 6 each

Mixed Nuts 6 each

Candy Bars and Red Vines 5 each

Individual Bags of Chips 5 each

Novelty Ice Cream Bars,
Fresh Fruit Bars
and Ice Cream Sandwiches 5 each

LUNCH

PLATED LUNCH

Includes Chef's Selection of Desserts, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

SALADS

ARTICHOKE & CHICKEN SALAD 35

Romaine Lettuce, Baby Greens, Grilled Chicken, Artichoke Hearts, Roma Tomatoes, Red Onion, Goat Cheese, Fresh Basil, Kalamata Olives, Red Wine Vinaigrette

SOUTHWEST CHICKEN SALAD 34

Romaine Lettuce, Blackened Chicken, Diced Tomatoes, Roasted Yellow and Red Bell Peppers, Black Beans, Roasted Yellow Corn, Avocado, and Tortilla Strips, Cilantro Vinaigrette

LIME & CILANTRO STEAK SALAD 36

Romaine Lettuce, Baby Greens, Roasted Red Peppers, Roasted Yellow Corn, Tomatoes, Topped with Chili Rubbed Sliced Steak Chipotle Lime Vinaigrette

ASIAN CHICKEN SALAD 34

Mixed Greens, Red Cabbage, Carrots, Cucumbers, Avocado, Edamame, Cilantro, Sliced Chicken, Honey Sesame Dressing

BAKED TOFU & BRUSSEL SPROUT SOBA 33

Tofu, Green Onions, Baby Corn, Cilantro, Scallions with Miso Lime Dressing

SANDWICHES

Includes choice of one: Baked Potato Chips, Farmers Market Pasta Salad, Dijon Potato Salad, or Red Cabbage Slaw
Chef's selection of Desserts, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

TENDERLOIN SANDWICH 37

Sliced Beef Tenderloin served with Caramelized Onions, Lettuce and Tomato on a Baguette with Roasted Garlic Mayonnaise

REDONDO WRAP 34

Whole Wheat or Spinach Tortilla
Smoked Paprika and Cumin Roasted Chicken Breast, Romaine Lettuce, Provolone Cheese, Cucumber, Tahini Yogurt and Hummus

SMOKED TURKEY BAGUETTE 34

Roasted Smoked Turkey served on Ciabatta, Baby Spinach, Artichoke Hearts and Oven Roasted Tomato with Basil Dijon Aioli

CROISSANT SANDWICH 33

Prosciutto, Fig, Goat Cheese, Arugula
Served on a Croissant

BANH MI WITH LEMONGRASS PORK 34

Marinated Pork Shoulder in Lemongrass, Cilantro, Jalapeno Chiles, Pickled Carrots, Diakon, Mayonnaise, Served on a Baguette Roll

**Waiter Fee of \$125.00 for groups of 20 or less*

PLATED LUNCH

(Includes Chefs Selection of Seasonal Vegetables, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter)

STARTER

(Select one starter to compliment your luncheon entrée)

Minestrone Soup

Tomato Basil Soup

Romaine Lettuce, Tomato, Cucumber, Feta, Olive Oil

California Baby Greens, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

Grape, Avocado, Arugula, Balsamic Vinaigrette

Romaine Lettuce, Shaved Reggiano, Garlic Croutons, Tomatoes, Caesar Dressing

ENTREE

PARMESAN CRUSTED BREAST OF CHICKEN 41
Garlic Cream, Basmati Rice

TOP TENDERLOIN 45
Gorgonzola Cream, Fingerling Potatoes

SABLE FISH BUTTER SAUCE 45
Basmati Rice

MISO GLAZED SALMON 44
Jasmine Rice

HERB ROASTED CHICKEN 41
Potato Au Gratin

THREE CHEESE RAVIOLI 37
Light Tomato Sauce

SWEET ENDINGS

Dos Leches Cake

Chocolate Trio Cake

Fruit Tart

Raspberry Chocolate Cake

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LUNCH BUFFET

(All Lunch Buffets are Served with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas and Iced Tea)

REDONDO I 50

Spinach & Portobello, Orange Vinaigrette
Linguine with Shrimp & Scallops, Light Tomato Sauce
Cap Sirloin, Caramelized Onion Sauce
Horseradish Mashed Potatoes & French Style Green Beans
German Chocolate Cake

REDONDO II 47

Kale & Carrot Salad
Orzo, Tomato, Feta and Green Onion Salad
Selection of Roasted Turkey, Roast Beef, Seared Salmon, Buffalo Chicken
Cheese Selections include: Provolone, Swiss and Cheddar
Served with Ciabatta, Wheat Rolls & Croissants
Condiments
Seasonal Fresh Fruit Tarts

REDONDO III 49

Fresh Tomato Salsa & Tortilla Chips
Black Beans & Corn Salad
Pico De Gallo
Carne Asada
Chicken Fajita Bar to include Lettuce, Tomato, Onions, Grated Cheese, Jalapeno Peppers
Flour & Corn Tortillas
Spanish Rice & Refried Beans
Flan and Margarita Pie

REDONDO IV 54

Italian Chopped Salad
Caprese Salad with Tomatoes, Mozzarella, Fresh Basil, Drizzled with Balsamic Vinaigrette
Spinach Salad with Shrimp, Red Onion, Pancetta, Citrus Vinaigrette
Grilled Breast of Chicken with Prosciutto and Mozzarella Cheese, Marsala Wine Sauce
Seared Salmon, Lemon Herb Sauce
Basmati Rice
Ratatouille
Focaccia, Herb and Olive Breads
Tiramisu Cake

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LUNCH ON THE GO

All Box Lunches served with Farmers Market Garden Pasta Salad, Seasonal Whole Fruit, Freshly Baked Cookies (2), Soda, Iced Tea, or Spring Water

SANDWICH SELECTION (SELECT ONE)

TENDERLOIN SANDWICH 37

Sliced Beef Tenderloin served with Caramelized Onions, Lettuce and Tomato on a Baguette
Roasted Garlic Mayonnaise

REDONDO WRAP 34

Whole Wheat or Spinach Tortilla
Smoked Paprika and Cumin Roasted Chicken Breast, Romaine Lettuce, Provolone Cheese, Cucumber, Tahini Yogurt and Hummus

SMOKED TURKEY BAGUETTE 34

Roasted Smoked Turkey served on Ciabatta
Baby Spinach, Artichoke Hearts and Oven Roasted Tomato, Basil Dijon Aioli

CROISSANT SANDWICH 33

Prosciutto, Fig, Goat Cheese, Arugula
Served on a Croissant

BREAKS

COFFEE & TEA ALL DAY 24

Served at the start of meeting, mid-morning refresh and afternoon refresh

BEVERAGES ALL DAY 25

Assortment of Sparkling Joia Soda, Assorted Sodas, Bottled Water, Coffee, Decaffeinated Coffee, and Specialty Teas

Served at the start of meeting, mid-morning refresh and afternoon refresh

TO YOUR HEALTH 20

Naked Juices and Bottled Water
Pro Bar: Peanut Butter and Double Chocolate
Orchard Fresh Mixed Nuts
Fresh Garden Vegetables served with Red Roasted Pepper Hummus and Cucumber Dill Dip
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

SOUTH OF THE BORDER 20

Tortilla Chips with Fresh Salsa and Guacamole
Mini Cheese Quesadillas, Sweet Breads
Aqua Frescas
Assortment of Sodas & Mineral waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

MILK & COOKIES 20

Assortment of Freshly Baked Chocolate Chip, Macadamia Nut White Chocolate, Oatmeal Raisin Cookies
Chocolate Dipped Macaroons
2% Milk, Non-Fat Milk, Almond Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

SWEET & SALTY 20

Kettle Corn, Candy Bars, Skittles
Hot Soft Pretzels, Peanuts
Assortment of Sodas and Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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ALL DAY MEETING PACKAGES

(Groups of 20 or less we will customize the menu for you)

MEETING PACKAGES INCLUDE THE FOLLOWING:

Continental Breakfast

Buffet Lunch

AM Break-Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

PM Break-(Select One)

Freshly Baked Cookies & Individual Bags of Mixed Nuts

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas or Assortment of Sodas and Sparkling Sodas

Hot Pretzels and Individual Bags of Chips
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas or Assortment of Sodas and Sparkling Sodas

ADD ANY OF THE BELOW SOUPS TO YOUR LUNCH \$5.00 PER PERSON

Tomato Basil

French Onion

Minestrone

Chicken Tortilla Soup

New England Clam Chowder (Friday's Only)

Redondo I	86
Redondo II	84
Redondo III	86
Redondo IV	90

SPECIALTY STATIONS

50 person minimum
\$150.00 Chef Attendant Fee

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SALAD STATION 23

Spinach Salad, Red Onions, and Pancetta,
Citrus Vinaigrette
Kale and Shredded Carrots, Dried Cranberries,
Walnuts, Poppy Seed Vinaigrette
Romaine, Baby Greens, Bleu Cheese, Pear and
Candied Walnuts, Champagne Vinaigrette

STIR FRY STATION 33

SERVED IN A CHINESE TO GO CONTAINER WITH CHOPSTICKS

Oriental Chicken with Beef served with Lo Mein
Noodles, Water Chestnuts, Scallions and Bean
Sprouts
Choice of Plum, Teriyaki, Oyster and Hot Peanut
Sauces
Steamed Rice
Egg Rolls
Almond and Fortune Cookies

FAJITA STATION 31

Chicken and Beef sautéed with Peppers,
Onions, Tomatoes, and Chilies
Served with Flour and Corn Tortillas, Salsa,
Guacamole and Sour cream, Refried Beans
Shredded Lettuce, Diced Tomatoes, Onions,
Radish and Jalapeno Peppers

PACIFIC RIM STATION 36

California Rolls, Spicy Tuna Rolls, Salmon,
Yellow Tail and Ahi Tuna Sushi
Served with Wasabi and Soy Sauce
Dim Sum Assortment

PASTA STATION 36

Caesar Salad
Penne, Tortellini and Fettuccini Pasta served
with Marinara, Alfredo, Wild Mushroom and
Pesto Sauce
Diced Italian Sauce and Grilled Chicken
Sun Dried Tomatoes, Bell Peppers, Spinach,
Mushrooms, Crushed Red Pepper and
Parmesan Cheese
(ADD SHRIMP) 4

SLIDER STATION 28

BBQ Pulled Pork, Ground Turkey, All Beef,
Ground Chicken and Quinoa
Served with Hawaiian Buns and Condiments
Garlic Parmesan Fries with Aioli Dipping Sauce

NACHO STATION 24

Tortilla Chips
Ground Beef and Diced Chicken
Chili, Cheese, Tomatoes, Onions
Refried Beans, Black Olives
Sour Cream, Guacamole, Pico De Gallo,
Jalapenos, Shredded Lettuce and Scallions

DESSERT STATION 23

Mini Cupcakes, French Pastries, Mini
Cheesecake
Assortment of Individual Mousse Cups
Freshly Brewed Coffee, Decaffeinated Coffee
and Specialty Teas

CARVING STATIONS

\$150.00 Chef Attendant Fee

HOUSE MARINATED SALMON 600 EA

Toast Points and Condiments
(Serves 35 People)

HONEY BAKED HAM 310 EA

Petite French Rolls and Condiments
(Serves 35 People)

ROAST TENDERLOIN OF BEEF 500 EA

Petite French Rolls with Béarnaise Sauce
(Serves 35 People)

WHOLE ROASTED TURKEY 500 EA

Petite Croissants and Cranberry Sauce
(Serves 40 People)



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DINNER

STARTERS

PLEASE SELECT ONE STARTER TO COMPLIMENT YOUR DINNER ENTRÉE

Beets, Pear & Baby Kale, Red Wine Vinaigrette

Arugula, Toasted Walnut, Roasted Pear, Red -
Wine Shallot Vinaigrette

California Baby Greens with Fresh Mint, Roasted
Pine Nuts, Balsamic Vinaigrette

Arugula, Orange, Fennel, Citrus Vinaigrette

Heirloom Tomatoes, Roquefort Cheese,
Balsamic Vinaigrette

ENTRÉE'S

Entrées are Served with Chef's Selection of
Vegetables Sliced Gourmet Breads and Butter
Regular Coffee, Decaffinated Coffee and
Specialty Teas

**PARMESAN CRUSTED BREAST OF
CHICKEN** 54
Garlic Cream, Roasted Garlic Mashed Potatoes

PAN SEARED CHICKEN 55
Artichoke, Tomato, Mushroom
Basil Cream Sauce
Roasted Fingerling Potatoes

BAKED SALMON 60
Leek Cream, Wild Rice Pilaf

**MACADAMIA NUT CRUSTED
SEA BASS** 60
Lemon Cream, Pesto Mashed Potatoes

CENTER CUT PORK CHOP 58
Mango Chutney, Oven Roasted Yukon Potatoes

PRIME RIB 70
Au Jus, Horseradish Macaroni and
Cheese Gratin

NEW YORK STEAK 69
Potatoes Au Gratin

**BRAISED SHORT RIB
GINGER AND SOY** 68
Jasmine Rice

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shellfish or eggs may increase your risk of foodborne illness

DUO ENTRÉE'S AND VEGETARIAN OPTIONS

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**PETITE FILET MIGNON
AND SHRIMP SCAMPI** 85
Potatoes Au Gratin

**PAN SEARED CHICKEN, BASIL AU JUS
AND SHRIMP SCAMPI** 80
Basmati Rice

VEGETARIAN OPTIONS

GRILLED VEGETABLES EN CROUTE 44
Red Wine Mushroom Sauce

EGGPLANT PARMIGIANA 44
Breaded Eggplant with Marinara Sauce topped
with Mozzarella Cheese

**PORTOBELLOS WITH LEEKS AND
SPINACH** 44
Baked Portobello Mushroom Caps filled with
Leeks, Fresh Spinach and Goat Cheese

PASTA WITH ROASTED CAULIFLOWER 44
Cauliflower Roasted with Red Onion and Garlic,
Corkscrew Pasta topped with Toasted
Breadcrumbs and Parmesan Cheese

SWEET DELIGHTS (SELECT ONE TO COMPLIMENT YOUR DINNER)

Apple Tart

Fresh Fruit Tartlet

Chocolate Ganache

Tiramisu

Dos Leches Cake

Raspberry Chocolate Cup

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DINNER BUFFET

86

STARTER (SELECT THREE)

Kale & Carrot Salad

Tomatoes, Mozzarella, Fresh Basil

Hearts of Romaine, Shaved Reggiano, Garlic
Crostini, Caesar Dressing

Platter of Grilled Seasonal Vegetables, Yogurt
Cucumber Dip

Spinach, Pancetta, Red Onion, Citrus Vinaigrette

Grape, Avocado, Arugula, Vinaigrette

MAIN COURSE (SELECT THREE)

Whole Roasted Chicken, Au Jus

Parmesan Crusted Breast of Chicken, Garlic
Cream

Lemon Seared Breast of Chicken

Linguine with Shrimp and Scallops, Light Tomato
Sauce

Macadamia Nut Crusted Sea Bass

Baked Sea Bass with Tomato & Fennel

Miso Glazed Salmon

Baked Salmon, Leek Cream

Braised Short Ribs

New York Strip Steak, Gorgonzola Cream

ACCOMPANIMENTS (SELECT THREE)

Oven Roasted Yukon Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

French Style Green Beans

Lemon Parmesan Asparagus

Roasted Brussels Sprouts

Roasted Root Vegetables

DESSERTS (SELECT THREE)

Chocolate Ganache

Tiramisu

Mocha Marble Cheesecake

German Chocolate Cake

Assortment of Mini Pastries

Dos Leches Cake

Regular, Decaffeinated Coffee and
Specialty Teas

HORS D'OEUVRES

STATIONS

ARTISAN CHEESE DISPLAY

13 per serving

Domestic and Imported Cheese Display,
Gourmet Crackers and Baguette Bread,
Garnished with Seasonal Berries,
Fig Jam and Chutney

GARDEN MARKET VEGETABLE CRUDITE

9 per serving

With Assortment of Flavored Hummus

SEASONAL FRESH FRUIT DISPLAY

11 per serving

Raspberry Lime Yogurt Dressing

GRILLED VEGETABLE DISPLAY

12 per serving

Yogurt Cucumber Dip

SEAFOOD DISPLAY

Jumbo Prawns 6 per piece

Crab Claws 6 per piece

Oyster in Half Shell Market

Price
(Served with Lemon Wedges,
Cocktail Sauce, Horseradish)

COLD SELECTIONS (50 PIECE MINIMUM ORDER)

Brie and Pear in Phyllo 5 per piece

Tomato/Mozzarella/Basil
on Skewer 5 per piece

House Marinated
Salmon Canapés 5 per piece

Shrimp Ceviche Canapé 5 per piece

California Rolls
With Soy Sauce 5 per piece

Assorted Sushi 6 per piece

HOT SELECTIONS (50 PIECE MINIMUM ORDER)

Vegetable Spring Rolls,
Soy Ginger Sauce 4 per piece

Mini Cheese Quesadillas 4 per piece

Spinach and Feta in Phyllo 4 per piece

Fried Artichoke Hearts with
Boursin Cheese 4 per piece

Dim Sum, Plum Sauce 4 per piece

Pork, Beef, or Chicken Sate 5 per piece

Sesame Chicken Fingers,
Honey Mustard 5 per piece

Firecracker Shrimp Rolls 5 per piece

Maryland Crab Cakes 6 per piece

Chicken and Beef Mini Wellington 6 per piece

Braised Short Rib, Puff Pastry 6 per piece

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BEVERAGES

HOSTED COCKTAIL RECEPTION

First Hour of Premium Brands \$26.00 per person
Additional Hour \$16.00 per person

HOSTED CHAMPAGNE, WINE & BEER ONLY

First Hour \$16.00 per person
Additional Hour \$11.00 per person

HOSTED BAR ON CONSUMPTION

You can pre-pay any amount you would like towards your bar and choose the items you would like to host for your guests

You will be charged for all drinks consumed. When you reach your pre-paid limit, you have the option of pre-paying an additional amount towards the bar, turning the bar into cash or closing the bar

BEVERAGE STATION

	Hosted Bar	Cash Bar
Deluxe Selections	12.00	13.00
Premium Selections	11.00	12.00
Crowne Selections	10.00	11.00
Craft Beer	9.00	10.00
House Wine	9.00	10.00
Imported Beer	7.00	8.00
Domestic Beer	6.00	7.00
Sodas	4.00	4.00
Juices	4.00	4.00
Mineral Waters	4.00	4.00



*On a Hosted Bar a 23% service charge and state sales tax will be added to the total charge on the banquet check

* Bartender fee is \$150 per bartender if revenues do not exceed \$550 per bar. The hotel recommends one bar per 120 people.

Cocktail Brands

Crowne Selections

Beefeater, Smirnoff, Jose Cuervo, Barcardi Superior, J.W. Red Label, Jim Beam, Seagram's 7, Jack Daniels, Wild Turkey

Premium Brands

Tanqueray, Absolute, Cuevo 1800, CaptainMorgan, Chivas Regal, Makers Mark, Crowne Royal, Hennessy VP

Deluxe Brands

Bombay Sapphire, Ketel 1, Patron Silver & Gold, Myers Platinum, Glenfiddich 12 yrs, Knob Creek, J. Walker Black, & Courvoisier VSOP & Hennessy VSOP

Cordials

Amaretto, Kahlua, Grand Marnier, Remy Martin, Sambucca

WINE LIST

DRY SPARKLING WINES AND CHAMPAGNE

Villa Sandi iL Prosecco, <i>Italy</i>	36
Domaine Ste. Michele Brut, <i>Washington</i>	36
Moët & Chandon Brut, <i>France</i>	95
Veuve Clicquot Brut, "Yellow Label", <i>France</i>	110

SWEET WHITES

Chateau Ste. Michelle Riesling, <i>Washington State</i>	36
Beringer White Zinfandel, <i>California</i>	32

LIGHT INTENSITY WHITES

Day Owl, Rosé, <i>Central California</i>	34
Danzante, Pinot Grigio, <i>Italy</i>	36
Matua Sauvignon Blanc, <i>New Zealand</i>	34
Justin Sauvignon Blanc, <i>Paso Robles, California</i>	40

MEDIUM INTENSITY WHITES

Hogue Chardonnay, <i>Washington State</i>	32
Kendall Jackson Chardonnay, <i>Sonoma, California</i>	46
Summerland, Chardonnay, <i>Santa Barbara, California</i>	44
Chateau Ste. Michelle Chardonnay, <i>Washington State</i>	36

LIGHT INTENSITY REDS

Meomi, Pinot Noir, <i>Central Coast California</i>	48
Summerland, Pinot Noir,	44
La Crema, Pinor Noir <i>Sonoma, California</i>	46

MEDIUM INTENSITY REDS

Hogue Merlot, <i>Washington State</i>	34
Decoy Merlot, <i>Sonoma, California</i>	40
Matanzas Creek Merlot, <i>Sonoma California</i>	60
19 Crimes Red Blend, <i>Australia</i>	36
Terrazzaz Los Andes Malbec , <i>Argentina</i>	44

FULL INTENSITY REDS

Hogue Cabernet Sauvignon, <i>Washington State</i>	34
Hess Select Cabernet Sauvignon, <i>Napa, California</i>	46
Justin Cabernet Sauvignon, <i>Paso Robles, California</i>	60
Beringer Knights Valley Cabernet Sauvignon, <i>Sonoma, California</i>	60
Presidio Unfiltered Syrah <i>Santa Barbara California</i>	46

USEFUL INFORMATION TO KNOW

GUARANTEES:

Please give your guarantee to the catering department four (4) business days prior to your event date.

SERVICE CHARGE & SALES TAX:

A 23% service charge and applicable sales tax is added to the cost of all food and beverage, room rental and audio-visual. Service charge is subject to tax as per California State Board of Equalization regulation #1603. Prices are subject to change with pricing guaranteed 90 days prior to the function date.

PRICE & SUBSTITUTIONS:

Current prices are subject to proportionate increases to meet cost inflation of items that are associated with the food and beverage operation. The Hotel may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.

When having a split option of 2 or more entrees, the cost will be the higher price of the entrees

LIQUOR LICENSE:

The Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

LABOR CHARGES:

A \$150 waiter fee will be applied for groups with 20 people or less. A \$150 fee will be charged for carvers/chefs and buffets. A \$150 Bartender Fee will charged if revenue does not exceed \$550.

DAMAGE TO FUNCTION SPACE:

Client will agree to pay for any damage to the function space that occurs during your event. Client will not be responsible, however, for ordinary wear and tear or for damage that they can show was caused by persons that were not their function attendees.

DECORATIONS:

The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, tape or any other substance. All signs must be of professional quality and have Hotel management's approval for their placement. An additional cleaning fee will apply if confetti and streamers are used. All banners must be hung by a Hotel Engineer and an additional cost may be charged.

TECHNICAL SUPPORT:

Audiovisual support is provided by State of the Art Audiovisual (SAVE) located on Hotel premise.

UNATTENDED ITEMS & ADDITIONAL SECURITY:

The Hotel cannot ensure the security of Items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel will assist in making these arrangements. All security personnel utilized during event are subject to Hotel's management approval.

ROOM ASSIGNMENT:

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change groups, with notification, to a room suitable for attendance for your type of function.

SHIPPING & RECEIVING:

Please send all your packages to:
Crowne Plaza Redondo Beach
300 N. Harbor Drive
Redondo Beach, CA 90277

Attention your On-Site Contact and marked with the name and date of your function. Due to limited storage space we request that shipments not arrive any earlier than three days prior to your arrival. The first two boxes are complimentary after that a handling fee will apply of \$5 per box up to 25lbs, \$25 for 25-50lbs. For a pallet or larger items a \$100 handling fee will apply. All shipments will be stored in our Security Office until you are ready to claim them.

MENU TASTING:

A meal tasting is offered complimentary to groups of 80 or more guests maximum 4 guests can attend. Meal tasting must be scheduled two weeks in advance and after the contract is signed and a deposit received by the Hotel.

USE OF OUTSIDE VENDORS:

If you wish to hire outside vendors to provide any goods or services at Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to the Hotel, an indemnification agreement and proof of Liability Insurance.

OUTSIDE FOOD & BEVERAGE:

All food and beverage served at functions associated with the event must be provided, prepared and served by the Hotel, and must be consumed on Hotel Premises. No food or beverage leaves the hotel premises.