



## WEDDING PACKAGES

*The Best Thing about Memories  
is Making Them.*



# Our Sincere Congratulations!



It's an exciting time to be planning one of the most memorable days of your life. The most important step is selecting the right location for your special day as you will cherish these memories for a lifetime. Our team here at the DoubleTree by Hilton San Bernardino looks forward to helping you plan for this unforgettable occasion.

Our polished and enhanced ambiance offers the perfect backdrop for everyone's dream wedding. We are located in the business district of San Bernardino on Hospitality Lane just off the I-10 Freeway where the I-10 and I-215 meet, making the hotel easy to find. Some of the cities just minutes away are Redlands, Riverside, Colton, Highland, Loma Linda, Rialto and Fontana, just to mention a few.

Our amazing culinary staff can prepare delicious gourmet meals from the menus provided or our catering team can customize a menu just for you.

*We realize how important this day is and we look forward to making it as memorable as possible.*

*Warmest regards,*

The DoubleTree by Hilton San Bernardino





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# *Wedding Ceremony Packages*



CHOOSE FROM  
THE OUTDOOR PATIO  
OR  
INDOOR SPACE

Includes Chairs, Table at Front and Water Station

\$500\*



(Plus applicable service charge and State sales tax)

# Catering



## ROOM CAPACITIES

The DoubleTree by Hilton San Bernardino has banquet facilities to accommodate groups of 5 to 360. Ask our catering staff which banquet room would best serve your needs.

## EVENT HOURS

Afternoon: 11:00am – 4:00pm / Evening: 6:00pm – 12:00am

## MENU SELECTION

All menus must be confirmed three weeks prior to your function. Exact numbers of each selection must be provided ten (10) working days in advance. Due to insurance regulations, no remaining food or beverage shall be removed from the premises. At conclusion of the function such food and beverage becomes the property of the hotel.

## OUTSIDE CATERING

You are welcome to bring in outside catering for your event.

The DoubleTree by Hilton San Bernardino will provide the following:

Banquet staff to service the buffet tables and guest tables, cake cutting service, complete banquet room set up and tear down including dance floor, house linens, china, glass, and service ware. \$30.00 per guest (plus applicable service charge and State sales tax).

## BARTENDER FEES

Bartenders are provided at a charge of \$125 per bartender. These fees are subject to California State sales tax. This amount is waived with \$350 in bar sales per bar. The hotel recommends one bartender per every 75-100 guests for a host bar and one bartender per every 100-150 guests for a cash bar. The DoubleTree by Hilton San Bernardino reserves the right to discontinue alcoholic beverage service at any time. Only alcoholic beverages purchased from the hotel are permitted to be served in public areas.

## GUARANTEED GUEST COUNT

The expected guest count is required ten (10) working days prior to the event by noon. This will be considered your minimum guarantee not subject to reduction. If no guarantee is received by the Catering Department, the DoubleTree by Hilton San Bernardino will use the number of guests estimated on the original contract as the guarantee.





# Services



## SERVICE AND LABOR CHARGES

A 22% service charge, California Tourism Assessment and the California sales tax will be added to all food, beverage, corkage, cake cutting, chair covers, chair rentals, audio visual and vendor table totals. California law stipulates that the service charge is taxable. If room set-up changes are necessary 24 hours or less prior to commencement of your function, a \$125 labor set-up fee will be added.

## DECORATIONS

Client is responsible for all room decorations. Candles require prior hotel approval. A \$200 clean up fee will be assessed if confetti, glitter or rose petals of any type are used. The Hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless prior approval is given by the Catering office.

## MUSIC AND ENTERTAINMENT

Recommendations for entertainment are available through our Catering Department. Entertainers must take into consideration hotel guests when setting their volume level during sound check, therefore without exception the volume of all music must be adjusted down by 10:30pm with last song at 11:45pm for an ending time no later than 12:00am. All parties must sign Entertainment Policy Agreement.

## CATERING & BANQUET MANAGER

Your Catering Manager will assist you in the pre-planning of your agenda, menu, set-up, and linen selections all the way up to your wedding day. The Banquet Captain will be present the day of the event to coordinate the food and beverage particulars of your event.

## GUEST ROOMS AND RATES

Guest room discount rates will be offered with 10 or more rooms, based upon availability.



# Complimentary Reception Enhancements



The following enhancements are included complimentary with all DoubleTree by Hilton San Bernardino meal packages.

## PRE-RECEPTION HOUR

Choice of two tray passed hors d'oeuvres (hot and/or cold) – See Page 8  
Fruit Punch or Lemonade station (One hour service)

## ELEGANT FOOD & BEVERAGE SERVICE

Champagne or Sparkling Cider for your celebratory toast  
One Bottle Each of House Red and White Wine Per Table  
Complimentary cake cutting  
Personalized menu tasting  
Buffet or plated dinner selections

## RECEPTION SET-UP

House Linens (Chair Covers and Upgraded Linen available at an additional charge)  
Mirror bases and romantically lit votive candles on all guest tables to accent your centerpieces  
Wood dance floor  
Sweetheart or Head Table  
Stage/Riser (if requested)  
Easels for engagement portraits and/or seating chart  
Table numbers & stands

## AMENITIES & SERVICES

Complimentary stay in king room on wedding night  
Champagne and Chocolate Covered Strawberries for the Bride and Groom  
Room block discounted rate for overnight guests (based on availability)  
Complimentary guest parking



# Hors d'Oeuvres & Cocktail Hour



## HORS D'OEUVRES

(Choice of two from the Cold and/or Hot Selections)

### COLD SELECTIONS

Miniature Fruit Brochette

Seasonal Selection of Vegetable Crudités with Ranch and Bleu Cheese Dips

Tomato and Avocado Bruschetta with Parmesan & Asiago Cheeses and a Balsamic Glaze

Marinated Tomato, Kalamata Olive & Fresh Mozzarella Skewers with Balsamic Reduction

### HOT SELECTIONS

Spanakopita – Spinach and Feta Cheese Wrapped in Filo Pastry

Vegetable Egg Rolls with Sweet & Sour Sauce

Florentine Stuffed Mushrooms with Creamy Béchamel Sauce

Shredded Beef Flautas with Avocado Dipping Sauce

## COCKTAIL HOUR ENHANCEMENTS *(Additional Price)*

Roasted Red Pepper Hummus with Assortment of Vegetables and Pita Chips

*\$8 per person*

Fresh Seasonal Fruit and Berry Display

*\$8 per person*

Imported and Domestic Cheeses with Assorted Crackers, Dried Fruit and Nuts

*\$12 per person*

Antipasto Display of Assorted Meats, Cheeses, Vegetables and Olives

*\$19 per person*





# Buffet Selections



Lunch \$59 per person / Dinner \$69 per person

With three or more protein entrees, an additional \$7.50 per entrée per person applies

In addition to the Complimentary Reception Enhancements (page 7), this package includes:

## SALADS

(Choice of two)

- Garden Green Salad with Assorted Dressings
- Strawberry, Spinach and Feta Salad with Raspberry Vinaigrette
- Tomato and Cucumber Salad with Italian Dressing
- Orange, Cashew and Spinach Salad with Orange Vinaigrette
- Caesar Salad with Caesar Dressing

## ENTREES

(Choice of two)

- Artichoke Chicken Braised in White Wine
- Roasted Pork Loin with Crimini Mushroom Marsala Sauce
- New York Strip Steak with Red Wine Demi-Glace
- Garlic Tilapia with Piccata Sauce
- Garden Pasta Primavera
- Mushroom Ravioli with Chipotle Cream Sauce

## ACCOMPANIMENTS

- Chef's Choice of Seasonal Vegetables and Appropriate Starch
- Assorted Rolls and Creamy Butter
- Coffee, Decaf, Hot & Iced Tea



# Orange Package



## PLATED

Lunch \$45 per person / Dinner \$55 per person

With two or more protein entrées, an additional \$7.50 per entrée per person applies

In addition to the Complimentary Reception Enhancements (page 7), this package includes:

## SALADS

(Choice of one)

Garden Green Salad with Assorted Dressings

Granny Smith Apple and Feta Salad with Raspberry Vinaigrette

Orange, Cashew and Spinach Salad with Orange Vinaigrette

Caesar Salad with Caesar Dressing

## ENTRÉES

(Choice of one)

Herb Garlic Chicken Breast with White Wine Mornay Sauce

Chicken Florentine with Spinach Garlic Cream Sauce

Roasted Pork Loin with Crimini Mushroom Marsala Sauce

Slow-Roasted Black Salt Sirloin with Au Jus

Garlic Tilapia with Piccata Sauce

Garden Pasta Primavera

Mushroom Ravioli with Chipotle Cream Sauce

## ACCOMPANIMENTS

Chef's Choice of Seasonal Vegetables and Appropriate Starch

Assorted Rolls and Creamy Butter

Coffee, Decaf, Hot & Iced Tea



# Tangerine Package



## PLATED

Lunch \$60 per person / Dinner \$70 per person

With two or more protein entrées, an additional \$7.50 per entrée per person applies

In addition to the Complimentary Reception Enhancements (page 7), this package includes:

## ONE-HOUR HOSTED HOUSE BAR

*(Upgrade to Premium or Top Shelf. See Beverage & Bar Sheet for Pricing)*

## SALADS

(Choice of one)

Garden Green Salad with Assorted Dressings

Granny Smith Apple and Feta Salad with Raspberry Vinaigrette

Orange, Cashew and Spinach Salad with Orange Vinaigrette

Caesar Salad with Caesar Dressing

## ENTRÉES

(Choice of one)

Herb Garlic Chicken Breast with White Wine Mornay Sauce

Chicken Florentine with Spinach Garlic Cream Sauce

Roasted Pork Loin with Crimini Mushroom Marsala Sauce

Slow-Roasted Black Salt Sirloin with Au Jus

Garlic Tilapia with Piccata Sauce

Garden Pasta Primavera

Mushroom Ravioli with Chipotle Cream Sauce

## ACCOMPANIMENTS

Chef's Choice of Seasonal Vegetables and Appropriate Starch

Assorted Rolls and Creamy Butter

Coffee, Decaf, Hot & Iced Tea





# Citrus Package



## PLATED

Lunch \$69 per person / Dinner \$79 per person

With two or more protein entrées, an additional \$7.50 per entrée per person applies

In addition to the Complimentary Reception Enhancements (page 7), this package includes:

## ONE-HOUR HOSTED HOUSE BAR

*(Upgrade to Premium or Top Shelf. See Beverage & Bar Sheet for Pricing)*

DOMESTIC CHEESES WITH ASSORTED CRACKERS,  
DRIED FRUIT AND NUTS

## SALADS

(Choice of one)

Garden Green Salad with Assorted Dressings

Granny Smith Apple and Feta Salad with Raspberry Vinaigrette

Orange, Cashew and Spinach Salad with Orange Vinaigrette

Caesar Salad with Caesar Dressing

## ENTRÉES

(Choice of one)

Herb Garlic Chicken Breast with White Wine Mornay Sauce

Chicken Florentine with Spinach Garlic Cream Sauce

Roasted Pork Loin with Crimini Mushroom Marsala Sauce

Slow-Roasted Black Salt Sirloin with Au Jus

Garlic Tilapia with Piccata Sauce

Garden Pasta Primavera

Mushroom Ravioli with Chipotle Cream Sauce

## ACCOMPANIMENTS

Chef's Choice of Seasonal Vegetables and Appropriate Starch

Assorted Rolls and Creamy Butter

Coffee, Decaf, Hot & Iced Tea



# Beverage & Bar



## CASH BAR\*

Select Brand.....	\$8
Premium Brands .....	\$10
Superior Brands .....	\$12
Specialty Cocktails Starting at ...	\$11
Domestic Beer .....	\$5
Imported Beer .....	\$6
House Wine.....	\$8
Soft Drinks .....	\$4
Bottled Water.....	\$4

## HOSTED BAR\*

Select Brands .....	\$7
Premium Brands .....	\$9
Superior Brands .....	\$11
Specialty Cocktails Starting at ....	\$10
Domestic Beer .....	\$4
Imported Beer.....	\$5
House Wine.....	\$7
Soft Drinks .....	\$3
Bottled Water.....	\$3

\* Prices do not include service charge and/or State sales tax.

Service charge is taxed in accordance with California state law for Hosted Bar.

## HOSTED HOURLY BAR PACKAGES

Prices are per guest. All bar packages include domestic & imported beer, house wine, assorted soft drinks and bottled water. Package bar hours must be consecutive.

Duration	Soft Drinks	Beer & Wine	House Brands	Premium	Top Shelf
One Hour	\$8.00	\$13.00	\$17.00	\$21.00	\$28.00
Two Hours	\$10.00	\$16.00	\$21.00	\$26.00	\$34.00
Each Additional Hour	\$3.00	\$4.00	\$5.00	\$6.00	\$7.00

## OTHER BEVERAGE SERVICES

House Wine (Red and White) - \$32 per bottle

House Champagne - \$32 per bottle

Sparkling Cider - \$15 per bottle

Non-Alcoholic Lemonade or Fruit Punch - \$40 per gallon (20 cups)

Corkage Fee (Outside Wine/Champagne) - \$25 per bottle

# Hors d'Oeuvres



## COLD HORS D'OEUVRES

price per 100 pieces

Asparagus Wrapped in Prosciutto .....	\$350
Assorted Gourmet Mini Sandwiches.....	\$300
Smoked Salmon with Herb Cream Cheese on Toasted Baguette.....	\$425
Tomato Bruschetta, Avocado, Parmesan, Balsamic Glaze, and Asiago Cheese on Ciabatta Crostini .....	\$300
Mini Fruit Brochette.....	\$250
Stuffed Deviled Eggs.....	\$300
Marinated Heirloom Tomato, Kalamata Olive, and Fresh Mozzarella Skewers.....	\$300
Jumbo Shrimp with Cocktail Sauce .....	\$450
Ahi Poke .....	\$450

## COLD HORS D'OEUVRES

price per 100 pieces

Mini Beef Wellington.....	\$500
Teriyaki Chicken Kabobs .....	\$350
Vegetable Eggrolls with Sweet and Sour Sauce .....	\$350
Coconut Shrimp with Thai Chili Sauce.....	\$400
Cajun Crab Cakes with Garlic Aioli .....	\$450
Fried Mozzarella with Spicy Marinara Sauce .....	\$150
Mini Quiche Florentine .....	\$350
Chicken Potstickers with Teriyaki Sauce .....	\$400
Baked Bacon Wrapped Jalapenos .....	\$400
Bacon Wrapped Scallops .....	\$450
Beef Empanadas.....	\$300
Spanakopita .....	\$375
Shredded Beef Flautas with Avocado Dipping Sauce .....	\$300
Chicken Wings with Choice of Buffalo, BBQ, or Teriyaki Sauce.....	\$350
Florentine Stuffed Mushrooms with Creamy Béchamel Sauce.....	\$350



# Hors d'Oeuvres



## DISPLAY STATIONS

price per person\*

Hummus with Vegetables and Pita Chips .....	\$8
Vegetable Crudités with Ranch Dipping Sauce .....	\$6
Imported and Domestic Cheeses with Asst. Crackers, Dried Fruit and Nuts .....	\$12
Fresh Seasonal Fruit and Berry Display .....	\$8
Antipasto Display of Assorted Meats, Cheeses, Vegetables and Olives - .....	\$19
Farmer's Market of Assorted Seasonal Vegetables, Fruit and Cheese Display .....	\$16

\*Orders must be made for entire expected attendance

## ACTION STATIONS

price per person\*

Mashed Potato Station .....	\$13
<i>Grilled Chicken, Bacon Bits and Assorted Condiments</i>	
Slider Station .....	\$20
<i>Chicken and Beef with Assorted Condiments and Tater Tots</i>	
Nacho Station .....	\$8
<i>Ground Beef and Diced Chicken with Assorted Condiments</i>	
** Pasta Station .....	\$22
<i>Penne and Orecchiette Pastas with Marinara and Alfredo Sauces, Grilled Chicken and Assorted Condiments</i>	
** Mac and Cheese Station .....	\$14
<i>Cavatappi Pasta with Chipotle Grilled Chicken and Bacon Lardons</i>	
** Fajita Station .....	\$25
<i>Chicken &amp; Beef with Flour Tortillas, Salsa, Guacamole and Assorted Condiments</i>	

\* Orders must be made for entire expected attendance)

\*\* Stations require Chef Attendant \$175

# Hors d'Oeuvres



## CARVING STATIONS

price per person\*

Roasted Turkey Breast with Cranberry Sauce and Rosemary Gravy ..... \$7

(Minimum 50 people)

Bone-In Ham with Maple Pikes Coffee Glaze..... \$7

(Minimum 50 people)

New York Strip Loin with Creamy Horseradish and Au Jus..... \$10

(Minimum 35 people)

Slow Roasted Prime Rib with Au Jus and Creamy Horseradish ..... \$13

(Minimum 35 people)

Herb Crusted Pork Loin with Brandy Apple Chutney..... \$8

(Minimum 35 people)

Steamship Round of Beef Roast with Silver Dollar Rolls,  
Au jus and Creamy Horseradish ..... \$7

(Minimum 100 people)

\*Orders must be made for entire expected attendance

All Carving Stations require Chef Attendant \$175

# Desserts



## DESSERTS

ASSORTED GOURMET PASTRIES ..... \$124 per 36 pieces  
*Éclairs, Cream Puffs, Tiramisu Cups, Chocolate Round,  
Raspberry Cheesecake, and Lemon Mirror Cake*

ASSORTED MINI TARTS..... \$119 per 36 pieces  
*Raspberry Streusel, Strawberry, Lemon, Chocolate, Apple and Caramel Mousse*

ASSORTED PETIT PARFAITS ..... \$135 per 36 pieces  
*Oreo, Caramel, Peanut Butter Cup, Raspberry, Chocolate and Cappuccino Parfaits*

ASSORTED BARS ..... \$85 per 48 pieces  
*Brownies, Lemon, Berry, Apple, Raspberry Coconut and Peanut Butter Bars*

ASSORTED MINI CAKES ..... \$154 per 45 pieces  
*Carrot, Coffee, Lemon Mirror, Italian Rum and Chocolate Cake*

ASSORTED CHEESECAKES..... \$172 per 36 pieces  
*Raspberry, Lemon, Strawberry, Oreo Cookie, Chocolate Cheesecake*

## DESSERT STATIONS *(Minimum 25 people)*

CHOCOLATE FOUNTAIN STATION..... \$15 per person  
*Strawberries, Marshmallows, Lady Fingers, Pineapple, Bananas, Pretzels, Rice Krispie Treats  
and Brownies*

BUILD YOUR OWN ICE CREAM SUNDAE STATION..... \$10 per person  
*Vanilla Bean Ice Cream, Whipped Cream, Cherries, Peanuts, Berry Compote,  
Sprinkles and Chocolate Sauce*

*Bananas Foster - Addition onto Ice Cream Sundae Station, additional \$5 per person*

Chef Attendant \$175



# Lunch Buffet, Round 'Em Up



*25 person minimum. Buffet Service for 1 ½ Hours*

Choice of Two Entrées .....	\$40
Choice of Three Entrées.....	\$43
Choice of Four Entrées .....	\$46

## SALADS

Garden Green Salad with Assorted Dressings

## ENTRÉES

BBQ Pulled Pork  
Lemon Pepper Roasted Chicken  
Smoked Hot Links with Bell Peppers and Onion  
Smoked Beef Brisket

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch  
Fresh Baked Corn Bread with Creamy Butter

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Lunch Buffet, Big Bear



*25 person minimum. Buffet Service for 1 ½ Hours*

Choice of Two Entrées .....	\$34
Choice of Three Entrées .....	\$37
Choice of Four Entrées .....	\$40

## SALADS

Garden Green Salad with Assorted Dressings

## ENTRÉES

Black Salt Sirloin Steak with Pan Gravy

Herb Roasted Chicken with Thyme Pan Gravy

Baked Tequila Lime Tilapia

Spinach and Ricotta Ravioli with Florentine Cream Sauce

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch

Assorted Rolls with Creamy Butter

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Lunch Buffet, The Gondola



*25 person minimum. Buffet Service for 1 ½ Hours*

Choice of Two Entrées .....	\$33
Choice of Three Entrées.....	\$36
Choice of Four Entrées .....	\$39

## SALADS

Caesar Salad

## ENTRÉES

Ground Angus Beef Lasagna  
Chicken Alfredo Pasta  
Herb Garlic Tilapia with Picatta Sauce  
Tri-Color Tortellini with Vodka Sauce

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch  
Garlic Bread

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*



# Lunch Buffet, The Dragon



*25 person minimum. Buffet Service for 1 ½ Hours*

Choice of Two Entrées .....	\$33
Choice of Three Entrées .....	\$36
Choice of Four Entrées .....	\$39

## SALADS

Mandarin Cashew Spinach Salad

*Fresh Spinach, Mandarin Orange Segments, Bell Peppers and Cashews with a Sesame Dressing*

## ENTRÉES

Teriyaki Chicken

Sweet and Sour Pork

Broccoli Beef

Tofu Stir-Fry

## ACCOMPANIMENTS

Garden Vegetable & Egg Fried Rice

Chef's Seasonal Vegetables

Crispy Chow Mein Noodles

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Lunch Buffet, The Sombrero



*25 person minimum. Buffet Service for 1 ½ Hours*

Choice of Two Entrées .....	\$33
Choice of Three Entrées .....	\$36
Choice of Four Entrées .....	\$39

## SALADS

*Choose Two*

Fiesta Salad

*Mixed Greens and Romaine Lettuce with Diced Red Onion, Radishes, Tomatoes,  
Cheddar and Monterey Jack Cheeses with Cilantro, Serrano Ranch Dressing*

## ENTRÉES

Chipotle Chicken Tinga

*(Shredded Chicken with Grilled Onions in Chipotle Sauce)*

Pork Carnitas

Three Cheese Enchiladas in Red Sauce

Tortilla Crusted Tilapia with Pico de Gallo

## ACCOMPANIMENTS

Refried Beans, Spanish Rice, Warm Flour Tortillas

Tortilla Chips, Molcajete Salsa, Sour Cream, Shredded Lettuce, and Diced Onions

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# *Lunch Buffet, The Sandwich Board*



*25 person minimum. Buffet Service for 1 ½ Hours*

## **SALADS**

*Choose Two*

Garden Green Salad with Assorted Dressings

Potato or Macaroni Salad

Fresh Seasonal Sliced Fruit and Berries

## **BUILD YOUR OWN...**

A Selection of Roast Beef, Smoked Turkey and Black Forest Ham,  
Sliced Pepper Jack, Swiss and Cheddar Cheeses with an  
Assortment of Sliced Deli Breads and Sandwich Rolls

## **ACCOMPANIMENTS**

Green Leaf Lettuce, Tomato, Red Onion and Pickles

Homemade Potato Chips

Condiments Include Mayonnaise and Mustard

## **DESSERT**

Assortment of Freshly Baked Cookies

## **BEVERAGES**

Coffee, Decaf, Hot and Iced Tea

**\$32 per person**

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Plated Lunch, Create Your Own



All Selections Include Chef's Choice of Seasonal Vegetables and Appropriate Starch,  
Assorted Dinner Rolls and Creamy Butter, Coffee, Decaf, Hot and Iced Tea

## CHOICE OF SALAD

Garden Green Salad with Assorted Dressings  
*(Mixed Greens and Romaine lettuce, Cucumber, Shredded Carrot, Heirloom Tomatoes)*

Strawberry Feta Salad with Raspberry Vinaigrette  
*(Strawberries, Feta Cheese, Mixed Greens and Romaine Lettuce)*

Wine Country Salad with Balsamic Vinaigrette  
*(Red Grapes, Pepitas, Spring Mix, Goat Cheese Crumbles)*

Caesar Salad with Caesar Dressing  
*(Romaine Lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes)*

## CHOICE OF ENTRÉE

*With Two or More Protein Entrées \$6.50 Applies to the Higher Priced Item*

Tequila Lime Roasted Cornish Hen with Pan Glaze.....	\$35
Herb Garlic Chicken with White Wine Mornay Sauce .....	\$32
Chicken Margarita .....	\$32
Garlic Tilapia with Picatta Sauce .....	\$32
Creamy Jumbo Shrimp Scampi .....	\$49
Pork Loin with Crimini Mushroom Marsala.....	\$32
London Broil with Red Wine Bordelaise Sauce .....	\$37
Slow Roasted Black Salt Sirloin with Au Jus.....	\$36
Tri-Tip with House Steak Sauce .....	\$38

## VEGETARIAN/VEGAN ENTRÉE OPTIONS

Spinach Ravioli with Florentine Sauce  
Mushroom Ravioli with Rustic Marinara Sauce  
Garden Pasta Primavera  
Eggplant Parmesan  
Tofu Pad Thai with Teriyaki Sauce \*^  
Ratatouille Stuffed Artichoke \*^  
Balsamic Roasted Garden Vegetable Gratin \*^  
Tofu Alfredo \*^  
Mushroom Artichoke and Asparagus Risotto \*^

\* Gluten Free  
^ Vegan Option

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*



## *Plated Lunch, Create Your Own*



...Continued

### CHOICE OF DESSERT

Raspberry Swirl New York Cheesecake

Carrot Cake

German Chocolate Cake

Cappuccino Mousse Cake

Grand Orange Cake

Lemon Mirror Cake

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Plated Lunch, 'Lettuce Eat Light'



## SANDWICHES

*To Include Chef's Choice of Accompaniment, Coffee, Decaf, Hot and Iced Tea, Choice of Dessert*

- Club Sandwich ..... \$28  
*Black Forest Ham, Smoked Turkey, Roast Beef, Provolone Cheese, Tomato, and Green Leaf Lettuce on Ciabatta Bread*
- Turkey Croissant ..... \$27  
*Smoked Turkey Breast, Swiss Cheese, Green Leaf Lettuce, and Tomato on a Croissant*
- Roasted Vegetable Wrap ..... \$28  
*Roasted Peppers, Squash, Eggplant, Green Leaf Lettuce, and Tomato on a Spinach Flour Tortilla*

## SALADS

*To Include Rolls and Creamy Butter, Coffee, Decaf, Hot and Iced Tea*

- Cobb Salad ..... \$27  
*Mixed Greens and Romaine Lettuce, Hard Boiled Eggs, Bacon, Grilled Chicken, Tomato, Gorgonzola Cheese, and Avocado with Your Choice of Dressing*
- Chicken Caesar Salad ..... \$29  
*Romaine Lettuce, Parmesan cheese, Grilled Chicken, Heirloom Tomatoes, and Asiago Cheese with Caesar Dressing and a Ciabatta Crostini*
- Fiesta Salad ..... \$28  
*Mixed Greens and Iceberg Lettuce, Grilled Chicken, Red Onion, Radishes, Cheddar Cheese Blend, Avocado, Tomatoes, and Tortilla Strips with a Cilantro, Serrano Ranch Dressing*
- Quinoa Salad ..... \$28  
*Mixed Greens and Frisee Lettuce, Quinoa, Farro, Avocado, Red Onions, Radishes, Cucumber, Heirloom Tomato, and Carrots with a Lime Vinaigrette*

## DESSERT

*(Options Above Include Choice of One)*

- Citrus Jell-O
- Chocolate Mousse
- DoubleTree Cookie
- Seasonal Parfait

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Dinner Buffet, Arrowhead



*50 person minimum*

Choice of Two Entrées .....	\$48 per person
Choice of Three Entrées .....	\$52 per person
Choice of Four Entrées .....	\$56 per person

## SALADS

Strawberry Spinach Feta Salad  
*with Raspberry Vinaigrette, Strawberries, Feta Cheese, and Spinach*  
Garden Green Salad with Assorted Dressings

## ENTRÉES

Roasted New York Strip Steak with Red Wine Demi-Glace  
Herb Roasted Chicken with Thyme Pan Gravy  
Tequila Lime Atlantic Salmon with Chimichurri Sauce  
Portobello Mushroom Ravioli with Chipotle Cream Sauce

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch  
Assorted Dinner Rolls with Creamy Butter

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Dinner Buffet, Tuscany



*50 person minimum*

Choice of Two Entrées .....	\$48 per person
Choice of Three Entrées .....	\$52 per person
Choice of Four Entrées .....	\$56 per person

## SALADS

Caesar Salad with Caesar Dressing  
*Romaine Lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes*

Tomato Cucumber Salad with Italian Dressing  
*Tomatoes, Cucumber, Red Onion and Basil*

## ENTRÉES

Herb and Garlic Tri-Tip with Roasted Ortega Chilis and Au Jus

Artichoke Chicken Braised in White Wine

Italian Herb Crusted Tilapia with Rustic Marinara Sauce

Spring Vegetable Lasagna

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch

Garlic Bread

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

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# Dinner Buffet, South of the Border



*50 person minimum*

Choice of Two Entrées ..... \$44 per person

Choice of Three Entrées ..... \$48 per person

Choice of Four Entrées ..... \$52 per person

## SALADS

Fiesta Salad

*Mixed Greens and Romaine Lettuce with Diced Red Onion, Radishes, Tomatoes, Cheddar and Monterey Jack Cheeses with Cilantro, Serrano Ranch Dressing*

Corn and Black Bean Salad

*Black Beans, Corn, Bell Pepper, Cilantro, Lime Juice and Chili Powder*

## ENTRÉES

Chicken Fajitas

Citrus Marinated Carne Asada

Three Cheese Enchiladas with Salsa Verde

Tilapia a la Veracruz

*Black & Green Olives, Red Onion, Capers, Fire-Roasted Bell Peppers, Garlic and Lemon Juice*

## ACCOMPANIMENTS

Refried Beans, Spanish Rice, Warm Flour Tortillas

Tortilla Chips, Molcajete Salsa, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese and Pico de Gallo

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

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# Dinner Buffet, Four Corners



*50 person minimum*

Choice of Two Entrées .....	\$45 per person
Choice of Three Entrées .....	\$49 per person
Choice of Four Entrées .....	\$53 per person

## SALADS

Country Potato Salad  
Garden Green Salad with Assorted Dressings

## ENTRÉES

Chipotle BBQ Pork Ribs  
Cajun Fried Chicken  
Mesquite Roasted Salmon  
Beer Braised Brisket

## ACCOMPANIMENTS

Chef's Seasonal Vegetables and Appropriate Starch  
Fresh Baked Corn Bread with Creamy Butter

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

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# Dinner Buffet, Tiny Bubbles



*50 person minimum*

Choice of Two Entrées .....	\$44 per person
Choice of Three Entrées .....	\$48 per person
Choice of Four Entrées .....	\$52 per person

## SALADS

Grilled Pineapple Salad  
Garden Green Salad with Assorted Dressings

## ENTRÉES

Huli Huli Chicken  
*Grilled Chicken with Huli Huli Sauce*  
Kahlua Pork  
*Pork Braised in Coffee and Brown Sugar*  
Kalbi  
*Hawaiian Beef Short Ribs*  
Pina Colada Mahi Mahi

## ACCOMPANIMENTS

Chef's Seasonal Vegetables  
Lemongrass White Rice  
King's Hawaiian Dinner Rolls with Creamy Butter

## DESSERT

Selection of Chef's Seasonal Desserts

## BEVERAGES

Coffee, Decaf, Hot and Iced Tea

*All charges are subject to State sales tax, service charge, and California Tourism Assessment fee.*

# Plated Dinner, Create Your Own



All Selections Include Chef's Choice of Seasonal Vegetables and Appropriate Starch,  
Assorted Dinner Rolls and Creamy Butter, Coffee, Decaf, Hot and Iced Tea

## CHOICE OF SALAD

Garden Green Salad with Assorted Dressings

*(Mixed Greens and Romaine lettuce, Cucumber, Shredded Carrot, Heirloom Tomatoes)*

Granny Smith Apple and Feta Salad with Raspberry Vinaigrette

*(Mixed Greens and Romaine Lettuce, Granny Smith Apples, Feta Cheese, and Dried Cranberries)*

Citrus Spring Salad with Orange Vinaigrette

*(Mixed Greens, Orange Segments, Sliced Fennel and Candied Walnuts)*

Caesar Salad with Caesar Dressing

*(Romaine Lettuce, Shaved Parmesan, Asiago Cheese Croutons, Heirloom Tomatoes)*

## CHOICE OF ENTRÉE

*With Two or More Protein Entrées \$7.50 Applies to the Higher Priced Item*

Herb Garlic Free Range Chicken Breast with Pan Au Jus ..... \$42

Herb Garlic Mahi Mahi with Creamy Beurre Blanc Sauce ..... \$42

Honey Mustard Chicken Breast Drizzled with Whole Grain Mustard Demi-Glace..... \$43

Chicken Florentine with Spinach Garlic Cream Sauce ..... \$43

Atlantic Salmon with Apricot Glaze ..... \$45

Kurobuta Pork Chop with Brandy Apple Chutney..... \$47

Beer Braised Short Rib with Caramelized Cipollini Onions ..... \$50

Black Salt New York Steak with Red Wine Peppercorn Demi-Glace..... \$52

Garlic and Herb Crusted Ribeye Steak with Beef Au Jus and Creamy Horseradish ..... \$55

Porcini Mushroom Beef Tenderloin with Veal Demi-Glace ..... \$68

## VEGETARIAN/VEGAN ENTRÉE OPTIONS

Spinach Ravioli with Florentine Sauce

Mushroom Ravioli with Rustic Marinara Sauce

Garden Pasta Primavera

Eggplant Parmesan

Tofu Pad Thai with Teriyaki Sauce \*^

Ratatouille Stuffed Artichoke \*^

Balsamic Roasted Garden Vegetable Gratin \*^

Tofu Alfredo \*^

Mushroom Artichoke and Asparagus Risotto \*^

\* Gluten Free

^ Vegan Option

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# *Plated Dinner, Create Your Own*



...Continued

## CHOICE OF DESSERT

Strawberry Panna Cotta  
Strawberry Shortcake  
Blackberry Limoncello  
New York Cheesecake with Seasonal Berry Compote  
Red Velvet Cake  
Chocolate Mousse Cake  
Tiramisu  
Black Forest Cake

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