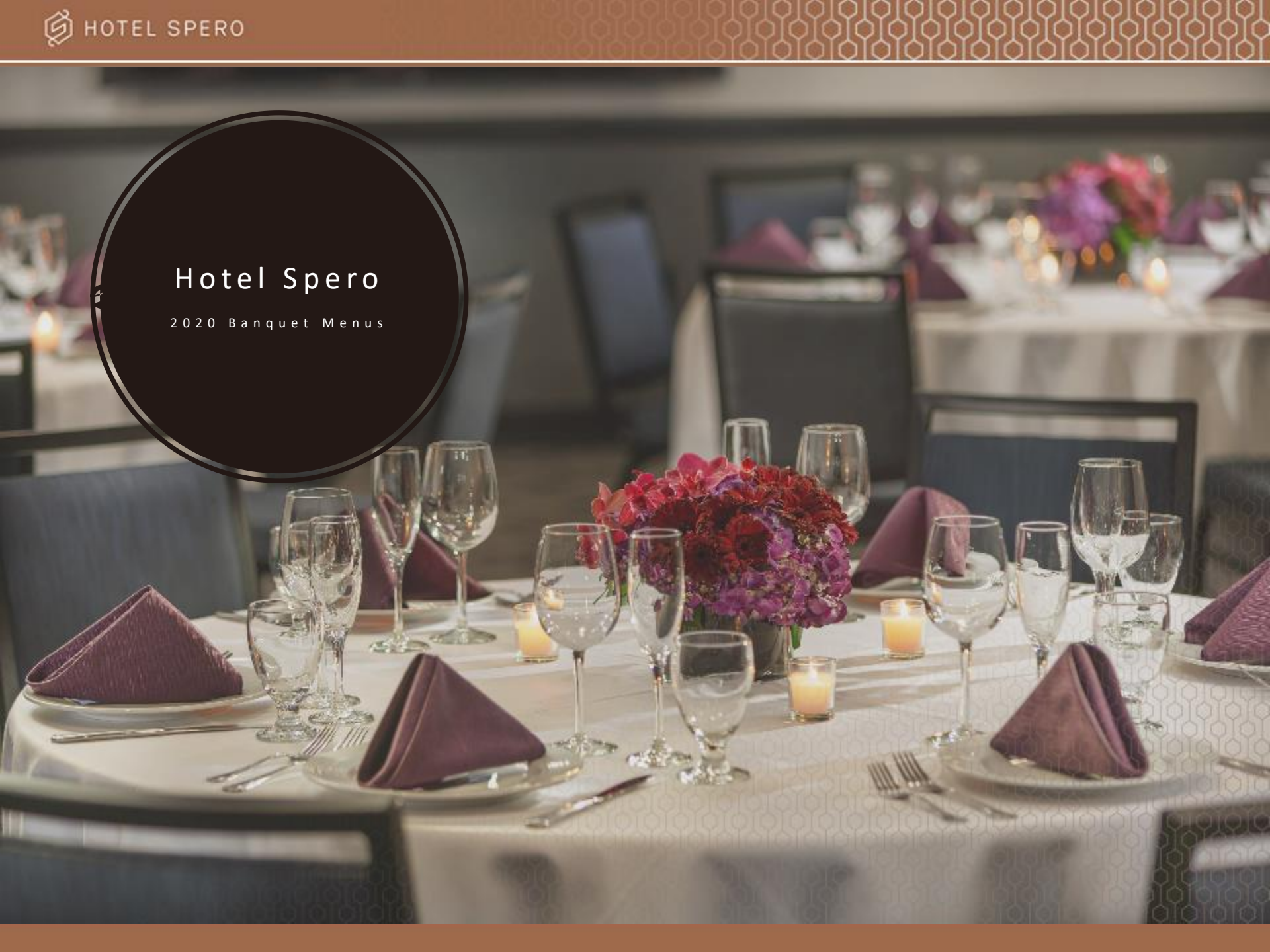


Hotel Spero

2020 Banquet Menus



PLANNING MADE EASY

15 PERSON MINIMUM

THE ESSENTIAL MEETING PACKAGE

\$89.00 per person

BREAKFAST

Spero Continental Breakfast

MORNING BREAK

Morning Refresh of Peerless Regular and Decaffeinated Coffee plus Numi Tea selections

LUNCH

Choose from Executive Deli Buffet

AFTERNOON BREAK

Assorted Cookies and Brownies, Coffee and Tea

**All Day Beverage Service available, charged on consumption*

THE PREMIUM MEETING PACKAGE

\$99.00 per person

BREAKFAST

Spero Continental Breakfast

MORNING BREAK

Morning Refresh of Peerless Regular and Decaffeinated Coffee plus Numi Tea selections

LUNCH

Choose from Spero's Lunch Buffet Option

AFTERNOON BREAK, **select one** from the following:

Take a Dip
Union Square Energy
Baked Break

**All Day Beverage Service available, charged on consumption*

BREAKFAST



BREAKFAST BUFFETS

15 PERSON MINIMUM

Spero Continental Breakfast

\$37 per person

Freshly baked breakfast pastries, muffins, and croissants
Organic Yogurt and Granola
Seasonal Fresh, Sliced Fruit

SERVED WITH:

California Orange Juice, California Grapefruit Juice, or Apple Juice
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

Classic Hot Breakfast Buffet

\$45 per person

Organic scrambled eggs
Breakfast potatoes
Wheat toast

PROTEIN, select one:

Bacon
Country Ham
Chicken Apple Sausage Links

SERVED WITH:

California Orange Juice, California Grapefruit Juice, or Apple Juice
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

The Cable Car

\$44 per person

Bakery Basket Assortment
Seasonal Fresh, Sliced Fruit & Berries
Cinnamon French Toast with Maple Syrup and Chunky Berry Fruit Syrup
Country Sausage
Assortment of Organic Juices
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

SF Theater Presents: Veggie Frittata

\$47 per person

Garden Frittata, served with Green Onions, Tomatoes, Baby Spinach, Red Potatoes, Fresh Basil & Asiago Cheese
Herbed Hash Brown Potatoes
Bakery Basket Assortment
Seasonal Diced Fruit Salad
Assortment of Organic Juices
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

BREAKFAST STATIONS

25 PERSON MINIMUM

Build Your Own Parfait

\$10 per person

Assortment of flavored Greek Yogurts
Crunchy Granola with Nuts
Seasonal Mixed Berries

Omelet Creation Station

\$10 per person (+ Chef Labor fee of \$125 per hour)

Diced Onions and Tomatoes, Spinach, Jalapeños, Bell Peppers
Smoked Ham, Bacon Bits, & Smoked Salmon
Shredded Cheeses

Make Your Own Waffles

\$14 per person (+ Chef Labor fee of \$125 per hour)

Spero's Special Waffle Mix
Fresh Berries
Whipped Cream, Maple Syrup, and Mixed Berry Compote
Roasted Corn, Jalapeños, Sour Cream, Siracha Honey
Shredded Cheeses & Bacon Bits

A LA CARTE ADDITIONS

\$7 per person for each individual selection:

Hard Boiled Egg
Steel Cut Oatmeal

\$8 per person for each individual selection:

Applewood Smoked Thick Center Cut Bacon
Chicken Apple Sausage
Country Ham

\$9 per person for each individual selection:

Country Sausage & Egg Biscuit
Artisan Ham & Cheddar Cheese Croissant
Vegetarian Breakfast Burrito with Salsa & Sour Cream
(+\$3 for burritos with traditional breakfast meat)

\$10 per person for each individual selection:

Ham & Cheese Quiche
Jalapeno & Aged White Cheddar Cheese Grits
Vegetable & Egg White Frittata

\$15 per person for each individual selection:

Bagels with Cream Cheese, Smoked Salmon, & Chives
Avocado Toast on Olive Bread

BREAKS



BREAK MENU SELECTIONS

10 PERSON MINIMUM

Baked Break

\$22 per person

Assortment of Cookies and Brownies
Sliced, Seasonal Fruit
Individual Bottled Iced Coffees, Mineral & Sparkling Water

Take a Dip

\$28 per person

Seasonal Fresh Fruit Skewers
Chocolate and Yogurt Dipping Sauce
Red Pepper Hummus with Pita Bread
Mixed Nuts
Assorted Sodas, Mineral & Sparkling Water

Union Square Energy

\$28 per person

Assortment of Protein and Granola Bars
Mixed Nuts & Popcorn
Whole Market Fruit
Individual Bottled Iced Coffees & Coconut Waters

Cheese Please

\$30 per person

Havarti, Gouda, Cheddar, and Brie
Fresh seasonal Fruit
Fig jam, Cornichons, Artisan Crackers & Crostini's
Assorted Sodas, Mineral & Sparkling Water

The Giants Experience

\$32 per person

Warm, Soft, Mini Ballpark Style Pretzels
Miniature Corn Dogs
Honey Mustard and Spicy Brown Mustard Dipping Sauces
Roasted Cashews, Cracker Jacks, and Individual Bags of Popcorn
Chilled Pink lemonade, Assorted Sodas, Mineral & Sparkling Water

A Break from the Fog

\$35 per person

Selection of Specialty Donuts
Assortment of Cookies and Brownies
Carrot Cake
Hot Apple Cider with Cinnamon Sticks
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

Confectioner's Delight

\$35 per person

Displayed in Glass Bowls:
Mini Ghirardelli Chocolates, Skittles, M&M's,
Swedish Fish, Tootsie Roll Pops, & Resse's Pieces
Chocolate Dipped Pretzel Rods
Iced Tea & Pink Lemonade

A LA CARTE BREAK ADDITIONS

Whole Market Fruit	\$4.00 per person
Kettle Chips, Individual Bags	\$5.00 per item
Individual Bags of Peanuts or Mixed Nuts	\$5.00 per item
Popcorn, Individual Bags	\$5.00 per item
Assorted Selection of Candy Bars	\$6.00 per item
Assorted Cookies	\$7.00 per person
Chocolate Brownies (with or without nuts)	\$7.00 per person
KIND Healthy Grain Bars	\$7.00 per item
Quest Protein Bars	\$7.00 per item
Sliced, Seasonal Fruit	\$8.00 per person

BEVERAGE SELECTIONS

Assorted Soft Drinks	\$6.00 per bottle
Fruit Infused Iced Water	\$6.00 per person
Bottled Mineral and Sparkling Waters	\$7.00 per bottle
Chilled Pink Lemonade	\$7.00 per person
Organic Coconut Waters	\$7.00 per item
Assortment of Local Iced Teas	\$7.00 per item
Cold Brew, Iced Coffees	\$8.00 per item
Peerless Regular Coffee	\$95.00 per gallon OR \$6.50 per person
Peerless Decaffeinated Coffee	\$95.00 per gallon OR \$6.50 per person
Numi Tea Selections Served with milk, cream, honey, & sugar	\$95.0 per gallon OR \$6.50 per person

LUNCH



BUILD YOUR OWN LUNCH OPTIONS

10 ORDER MINIMUM

Sandwich Station

\$33 per person

Assorted Breads
Sliced Cheeses, Lettuce, Tomatoes
Traditional Condiments

Chicken Salad or Egg Salad
Ham
Roast Beef
Turkey Breast

Kettle Chips, Individual Bags

Salad Bar

\$34 per person

Mixed Greens, Spinach, Romaine Lettuce
Selection of Shredded Cheeses
Variety of Dressings

Sliced Chicken Breast
Cubed Ham
Tuna Salad
Hard Boiled Eggs

Assorted Cookies OR Brownies

Executive Deli Buffet

\$37 per person

TO START

Mixed Greens Salad with Variety of Dressings

SANDWICH SELECTIONS, *select 3 of the following:*

Albacore Tuna Salad *Albacore tuna mixed with diced celery, red onions and pesto mayonnaise served with tomato and lettuce on a Dutch crunch roll*

California Sandwich (V) *Avocado, arugula, tomato and fresh mozzarella with a balsamic drizzle on a focaccia bun*

Chicken Breast Sandwich *Grilled chicken breast, sliced sun dried tomatoes, arugula and pesto spread on a soft French roll*

Roast Beef and Jack Sandwich *Tender roast beef, Monterrey Jack cheese, horseradish infused mayonnaise, and cherry peppers served with lettuce and tomato on a soft French roll*

Virginia Ham and Swiss *Virginia ham and Swiss cheese served with lettuce and tomato on a soft French roll*

Veggie Wrap (V) *Grilled eggplant, zucchini, yellow squash, Portobello mushrooms and a sun dried tomato hummus spread wrapped in a spinach tortilla*

SERVED WITH

Kettle Chips, Individual Bags
Assorted Cookies OR Brownies

BOXED LUNCH SELECTIONS

10 ORDER MINIMUM

**when combined, a minimum order of 5 sandwiches per type*

Traditional

\$33 per box

Select any (1) sandwich OR wrap from listed offerings

SERVED WITH, **select 2 of the following**

Whole fruit
Kettle chips, Individual Bags
Dessert

Executive

\$35 per box

Select any sandwich, wrap, OR salad from listed offerings

SERVED WITH

Whole fruit
Kettle chips, Individual Bags
Dessert

Healthy

\$40 per box

Select any sandwich, wrap, OR salad from listed offerings

SERVED WITH

Seasonal Fruit Salad
Kettle chips, Individual Bags
Dessert

Chicken Breast Sandwich

Grilled chicken breast, sliced sun dried tomatoes, arugula and pesto spread on a soft French roll

Roast Beef and Jack Sandwich

Tender roast beef, Monterrey Jack cheese, horseradish infused mayonnaise, and cherry peppers served with lettuce and tomato on a soft French roll

California Sandwich (Vegetarian)

Avocado, arugula, tomato and fresh mozzarella with a balsamic drizzle on a focaccia bun

Albacore Tuna Salad

Albacore tuna mixed with diced celery, red onions and pesto mayonnaise served with tomato and lettuce on a Dutch crunch roll

Virginia Ham and Swiss

Virginia ham and Swiss cheese served with lettuce and tomato on a soft French roll

Veggie Wrap (Vegetarian)

Grilled eggplant, zucchini, yellow squash, Portobello mushrooms and a sun dried tomato hummus spread wrapped in a spinach tortilla

Chicken Caesar Boxed Salad

Crisp romaine, grilled marinated chicken breast, red onions and parmesan cheese with traditional Caesar dressing on the side

Soba Noodle Box (Vegetarian)

Soba noodles tossed in soy sauce, honey, sesame oil, green onions, bean sprouts, sliced carrots, toasted walnuts, fresh cilantro and black sesame seeds

SPERO'S LUNCH BUFFET

20 PERSON MINIMUM

\$50 per person

STARTERS, select 2 of the following

Classic Caesar Salad
Garden Pasta Salad
Black Bean & Roasted Corn Salad
Garden Salad with Candied Nuts & Mandarin Oranges
Israeli Couscous with Curry Vinaigrette, Pecans & Cranberries

SIDES, select 2 of the following

Garlic Mashed Potatoes
Roasted Rosemary Potatoes
Wild Rice Pilaf
Saffron Risotto
Israeli Couscous

ENTRÉES, select 2 of the following

Peppered Salmon
Panko Crusted Skuna Salmon
Pan Seared Sea Bass
Roasted Tilapia
Lobster Ravioli with Lobster Cream Sauce

Peach & Ginger 12 oz. Pork Chops
Beef Bourguignon
Citrus Crusted French Cut Chicken Breast
Chicken Picatta

Butternut Squash Ravioli with Sage Brown Butter Sauce
Seared Polenta Squares with Roasted Tomato & Mushroom Sauce
Vegetable Lasagna
Stuffed Portobello Mushrooms
Stir Fried Tofu & Tempeh

DESSERT, select 1 of the following

Chef's Seasonal Dessert
Individual Cheesecake, Carrot Cake, or Cupcakes

Chef's Choice of Bread, Peerless Regular and Decaffeinated Coffee plus Numi Tea selections included

DINNER



PLATED DINNER MENU

LUNCH OPTIONS AVAILABLE UPON REQUEST

STARTERS, *select 1 of the following*

- Classic Caesar Salad
- Israeli Couscous with Curry Vinaigrette
- Mixed Greens Salad

ENTRÉES, *select 1 of the following*

Pan Seared Skuna Salmon

Forbidden Black Rice, Baby Bok Choy, Saffron Citrus Sauce

\$65 per person

Half Roasted Chicken

Mashed Potatoes, Sautéed Seasonal Vegetables, Herb Gravy

\$63 per person

Japanese Butternut Squash Ravioli

with Sautéed Spaghetti Zucchini & Squash, Sage Butter Sauce

\$60 per person

Frenched Chicken Breast

Cardinal Sauce, Garlic Mashed Potatoes, Seasonal Vegetables

\$61 per person

Pan Roasted Chilean Sea Bass

with Wild Mushrooms, Pea Shoots, Fried Rice Noodles, Butter Sauce

\$67 per person

Grilled Swordfish

with Sautéed Broccoli Rabe, Artichoke & Roasted Tri-color Peanut Potatoes, Citrus Champagne Jus

\$67 per person

Grilled 12 oz. Aged Strip Loin

Yukon Gold Whipped Potatoes, Braising Greens & Baby Carrots, Cabernet Sorrel Sauce

\$68 per person

DESSERT, *select 1 of the following*

- Chef's Seasonal Dessert
- Individual Cheesecake, Carrot Cake, or Cupcakes

Chef's Choice of Bread, Peerless Regular and Decaffeinated Coffee plus Numi Tea selections included

CITY TOUR BUFFETS

20 PERSON MINIMUM

Dinner in the Mission

\$50.00 per person

SALADS, select 2 of the following

Crisp Garden Greens with a Variety of Dressings
Corn, Avocado & Tomato Salad
Jicama, Orange, Black Bean & Seafood Salad

ENTRÉES, select 2 of the following

Chipotle & lime BBQ Beef Flank
Grilled Shrimp OR Chicken Fajitas
Chicken Enchiladas OR Vegetable Enchilada Verdes

SERVED WITH

Sautéed Peppers & Onions, Warm Flour Tortillas, Shredded Cheese,
Tomato, Lettuce, Guacamole & Sour Cream
Tortilla Chips with Pico de Gallo

DESSERT, select 1 of the following

Chef's Seasonal Dessert
Individual Cheesecake, Carrot Cake, or Cupcakes

North Beach Dining

\$55.00 per person

ANTIPASTO (included)

Cured Italian Meats: Sopressata, Capicola, Prosciutto, Mortadella & Bresaola
Marinated Olives, Stuffed Peppers, Roasted Peppers with Goat Cheese & Anchovies

INSALATAS, select 1 of the following

Marinated Artichoke, Fennel, Roasted Peppers & Onion Salad
Romaine Lettuce, Olives, Pears, & Tomato Salad with Balsamic Vinaigrette
Baby Mozzarella & Cherry Tomatoes with Extra Virgin olive Oil, Red Onion & Basil,
tossed with Red Pepper Flakes

PRIMI, select 1 of the following

Mezzo Rigatoni with Pomodoro Sauce
Penne Pasta Primavera
Orecchiette tossed in Extra Virgin Olive Oil, with ground Fennel Sausage, Kalamata
Olives, Broccoli Rabe & Roasted Garlic

SECONDI, select 2 of the following

Chicken Basilico

Crispy Chicken, Sautéed with Baby Arugula, Basil, Diced Tomatoes, Red Onions,
Mushrooms, Eggplant, drizzled with White Wine in a light Tomato Sauce

Chicken Palermo

Chicken with Potatoes, Kalamata Olives, Pepperoncini, Tomatoes, Peppers, & Garlic
White Wine Sauce

Parmesan Chicken

Breast of Chicken in a Parmesan Crust, Prosciutto & Garlic Beurre Blanc

New York Sirloin Strip

Served with Wild Mushroom Ragout , Lemon Scented Fingerling Potatoes

Chef's Choice of Bread, Peerless Regular and Decaffeinated Coffee plus Numi Tea selections included

CALIFORNIAN DINNER BUFFET

20 PERSON MINIMUM

\$65 per person

SALAD, *select 2 of the following*

Classic Caesar Salad

Wild Field Greens with Tender Popcorn Seedlings & a Selection of Dressings

Mixed Greens House Salad, Carrot Ribbons, Tomatoes, Red Onions & Croutons, House Vinaigrette

Red Bliss & Scallion Potato Salad with Grain Mustard Vinaigrette

Roasted Mediterranean Vegetable Salad with Kalamata Olives and Goat Cheese

Fusilli Pasta with Oven Roasted Tomatoes, Arugula, Red Onions, Cannellini Beans & Herb Vinaigrette

SIDES, *select 1 of the following*

Penne Pasta, Arugula, Roasted Peppers, Andouille Sausage & Roasted Garlic Infused Olive Oil

Rosemary Roasted Yukon Potatoes

SIDES, *continued*

Oregano Scented Rigatoni with Roasted Vegetable Ratatouille & Oven Dried Yellow Tomatoes

Tri Color Tortellini with Wild Mushrooms & Chardonnay Parmesan Cheese Sauce

Baked Sweet Potato Bar with Sour Cream, Butter, Cinnamon Sugar & Bacon Crisps

ENTRÉES, *select 2 of the following*

Butternut Squash Ravioli with Sage Brown Butter Sauce

Cornmeal Crusted Halibut with Sweet Potato Ragout Smoked Tomato Vinaigrette

Butcher Pepper Maple Glaze Skuna Salmon, Spinach Orzo, Hoisin & Black Bean Emulsion

Herb Scented Grilled Chicken Breast, Five Rice Blend, Fresh Tomato Leek Vinaigrette

Medallions of Beef Tenderloin with Garlic &, Wild Mushroom Ragout, Merlot Jus

Slow Braised Baby Back Ribs, Spero's Signature BBQ Sauce

Assorted Dinner Rolls, Peerless Regular and Decaffeinated Coffee plus Numi Tea selections included

RECEPTIONS



HORS D'OEUVRES

EACH ORDER CONTAINS 25 PIECES

HOT BITES

Chicken Satay with Peanut Sauce	\$70.00 per order
Spanakopita	\$75.00 per order
Vegetable Egg Rolls	\$75.00 per order
Meatballs in Sweet & Tangy Sauce	\$75.00 per order
Pork Pot stickers	\$75.00 per order
Mushroom Caps Stuffed with Italian Herbed Bread Crumbs	\$75.00 per order
Beef Satay with Sesame Glaze	\$85.00 per order
Premium Lump Crab Cakes with Roasted Red Pepper Mayonnaise	\$85.00 per order
Coconut Fried Shrimp	\$95.00 per order
Beef Wellington	\$105.00 per order

DISPLAYS, serves 15

Vegetable Crudité with Ranch Dip	\$80.00 per order
Sliced Fresh Fruit	\$115.00 per order
Antipasto Display	\$125.00 per order
Cheese Platter with Assorted Crackers	\$150.00 per order
Tuna Tartar, Tobiko, Wasabi Aioli, Cucumber Ribbon	\$150.00 per order

COLD BITES

Shrimp Cocktail	\$85.00 per order
Bruschetta served on Crostini	\$55.00 per order
Antipasto Skewers	\$85.00 per order

DESSERT BITES

Assorted Cheesecake Bites	\$60.00 per order
Assorted Cupcakes	\$60.00 per order



CARVING STATIONS

EACH STATION SERVES 25

All carving stations require a Uniformed Chef at \$175 per station

SIDES, ***select 1 of the following***

Buttermilk Smashed Potatoes
Herbed Roasted Red Bliss Potatoes
Roasted Seasonal Vegetables
Jasmine Rice

SAUCES, ***select 2 of the following***

Roasted Shallot Aioli
Horseradish & Gorgonzola Mayonnaise
Cranberry Apricot Relish Bourbon
Sweet Mustard Glaze
Roasted Pineapple Coulis
Dill & Key Lime Dijonnaise
Rosemary - Fig & Balsamic Reduction Sauce
Yogurt & Mint Sauce
Roasted Red Pepper Coulis
Three Peppercorn Sauce
Oregon Mushroom Merlot Sauce
Béarnaise Sauce
Truffle Fine Herbed Sauce
Sage Jus

PROTEINS, ***select 1 of the following***

Honey Baked Ham
with Dijon Mustard \$270.00 per station

Bourbon Apple Pork Tenderloin
with Bourbon Sauce \$275.00 per station

Roasted Turkey Breast
with Cranberry Sauce \$285.00 per station

Roast Beef with Au Jus \$300.00 per station

Prime Rib
with Horseradish Cream Sauce \$355.00 per station

Assorted Dinner Rolls, Peerless Regular and Decaffeinated Coffee plus Numi Tea selections included

LIBATIONS



HOSTED BARS

PRICED ON CONSUMPTION, PER DRINK ORDERED AND BOTTLE OPENED
MAXIMUM SERVICE TIME OF 5 HOURS

All Bars require a Uniformed Bartender at \$175 per shift

BOTTLED SOFT DRINKS

Assorted Sodas	\$6.00
Bottled Water	\$7.00
Juice	\$7.00

BEER SELECTIONS

<u>Bottled Beer</u>	\$8.00
Coors Light, Stella Artois, Anchor Steam, Heineken, Modelo Negra, Lagunitas IPA, St. Pauli Girl, Non- Alcoholic Beer	

WINE BY THE BOTTLE

<u>House Wine</u>	\$50 per Bottle
Avisi — <i>Prosecco</i> , Prosecco, Italy	
Pol Clement — <i>Sparkling Rose</i> , France	
Terra d'Oro — <i>Pinot Grigio</i> , Santa Barbara, CA	
Conundrum — <i>White Blend</i> , California	
Kaiken — <i>Malbec</i> , Mendoza, Argentina	
<u>Premium Wine</u>	\$60 per Bottle
Varichon & Clerc — <i>Brut</i> , Champagne, France	
Barrymore — <i>Rose</i> , Monterey, CA	
The Girls in the Vineyard — <i>White Blend</i> , CA	
Paul Dolan — <i>Sauvignon Blanc</i> , Potter Valley, CA	
Bonterra — <i>Cabernet Sauvignon</i> , California	

WINE BY THE GLASS

<u>Luxury Wine</u>	\$70 per Bottle
Steorra — <i>Brut</i> , Napa Valley, CA	
Raeburn — <i>Chardonnay</i> , California	
Meiomi — <i>Pinot Noir</i> , Santa Barbara, CA	
Joel Gott — <i>Merlot</i> , Napa, CA	
Beran — <i>Zinfandel</i> , Lake County, CA	

LIQUOR SELECTIONS

<u>House Brand Cocktails</u>	\$16.00
Grennall's Gin, Grennall's Vodka, Jim Beam Bourbon, Rittenhouse Rye Whiskey, Espolon Tequila, Don Q Rum	
<u>Premium Brand Cocktails</u>	\$18.00
Tito's Vodka, Tanqueray Gin, Casa Noble Tequila, Bacardi Rum, Cutty Sark Scotch, Four Roses Bourbon	
<u>Luxury Brand Cocktails</u>	\$20.00
Grey Goose Vodka, Bombay Sapphire Gin, Hennessy VSOP Cognac, Maker's Mark Bourbon, Don Julio Blanco Tequila, Mount Gay Rum, Johnny Walker Black Scotch	

BAR PACKAGES

PRICED PER PERSON, BY THE HOUR

MAXIMUM SERVICE TIME OF 5 HOURS

All Bars require a Uniformed Bartender at \$175 per shift

BEER & WINE

For events focused on the basics, a hosted beer and wine bar, featuring:

An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Prosecco, Your Choice of One Red and One White Wine from the House Wine List

First hour	\$27.00
each additional hour	\$15.00

HOUSE

The first tier of our Full Bar, featuring:

Grennall's Vodka, Grennall's Gin, Jim Beam Bourbon, Rittenhouse Rye Whiskey, Espolon Tequila, Don Q Rum,

An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Prosecco, Your Choice of One Red and One White Wine from the House Wine List

First Hour	\$30.00
each additional hour	\$18.00

PREMIUM

The second tier of our Full Bar, featuring:

Tito's Vodka, Tanqueray Gin, Casa Noble Tequila, Bacardi Rum, Cutty Sark Scotch, Four Roses Bourbon,

An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Your Choice of One Sparkling OR One Rose, One Red and One White Wine from the Premium Wine List

First Hour	\$36.00
each additional hour	\$24.00

LUXURY

The top tier of our Full Bar, featuring:

Grey Goose Vodka, Bombay Sapphire Gin, Hennessy VSOP Cognac, Maker's Mark Bourbon, Don Julio Blanco Tequila, Mount Gay Rum, Johnny Walker Black Scotch,

An Assortment of bottled Soft Drinks, a selection of 4 Domestic and Imported Beers, Your Choice of One Sparkling OR One Rose, One Red and One White Wines from the Luxury Wine List

First Hour	\$42.00
each additional hour	\$25.00

POLICIES

Guarantee

A fee of \$150.00 will apply for any orders guaranteed under 10 persons. Final guarantee attendance counts are due three (3) business days prior to your event. Attendance counts will be considered a guarantee not subject to reduction; the guarantee or actual guest amounts (whichever is greater) will be billed. If the guarantee attendance count is not received, the estimated attendance count stated in the contract or actual number of guests (whichever greater) will be billed. *The Banquet and Culinary teams will do their best to service guests above and beyond the guarantee provided, however substitutions in menu items may become necessary, depending on the number of such guests*.

Food Services

Jasper's Corner Tap & Kitchen requires that menu selections for all functions must be received at least 14 (Fourteen) business days prior to the event (this shall include vegetarian or other substitutions). Due to unforeseen seasonal variations, menu options are subject to change. Guests will be notified of any accommodations made to the selected menu. Please provide any dietary restrictions, allergies or aversions at the same time that the menu selections are provided to your Catering Manager.

Corkage

Groups may bring in their own wines with notice prior to the event date. There will be a corkage fee of \$25.00 per 750 ml bottled brought into the hotel, whether opened or not. There is a three case maximum of wine per group per event and no other types of liquor may be brought in and served at Hotel Spero.

Bartender/Uniformed Chef Labor Charges

All banquet bars are subject to the minimum set-up, guarantees, and consumption policies of the Hotel in addition to appropriate bartender and/or cashier fees. All Hosted and Cash bars require one bartender per 75 guests at a price of \$175 per bartender. If a uniformed Chef is required for either a buffet meal or any other food station, a fee of \$175 per hour will apply.

Food & Beverage Control

Hotel Serrano policy strictly forbids any outside food or beverage to be brought on catered premises (with the exception of wine and desserts, where fees apply). Also, all food and beverage must be consumed on premises, take-away is prohibited.

Dessert Service Fee

Groups may bring in their own cake or other desserts with notice provided prior to the event date. There will be a dessert service fee of \$4 per person applied under these circumstances at all times.

Audio Visual

Hotel Spero is happy to provide internal audiovisual services to our guests in our Banquet Rooms. Jasper's Corner Tap & Kitchen partners with our trusted AV experts to assist you in any audio-visual needs throughout the restaurant or lounge. Third party audio-visual company utilization will incur a \$250.00 fee in either area.