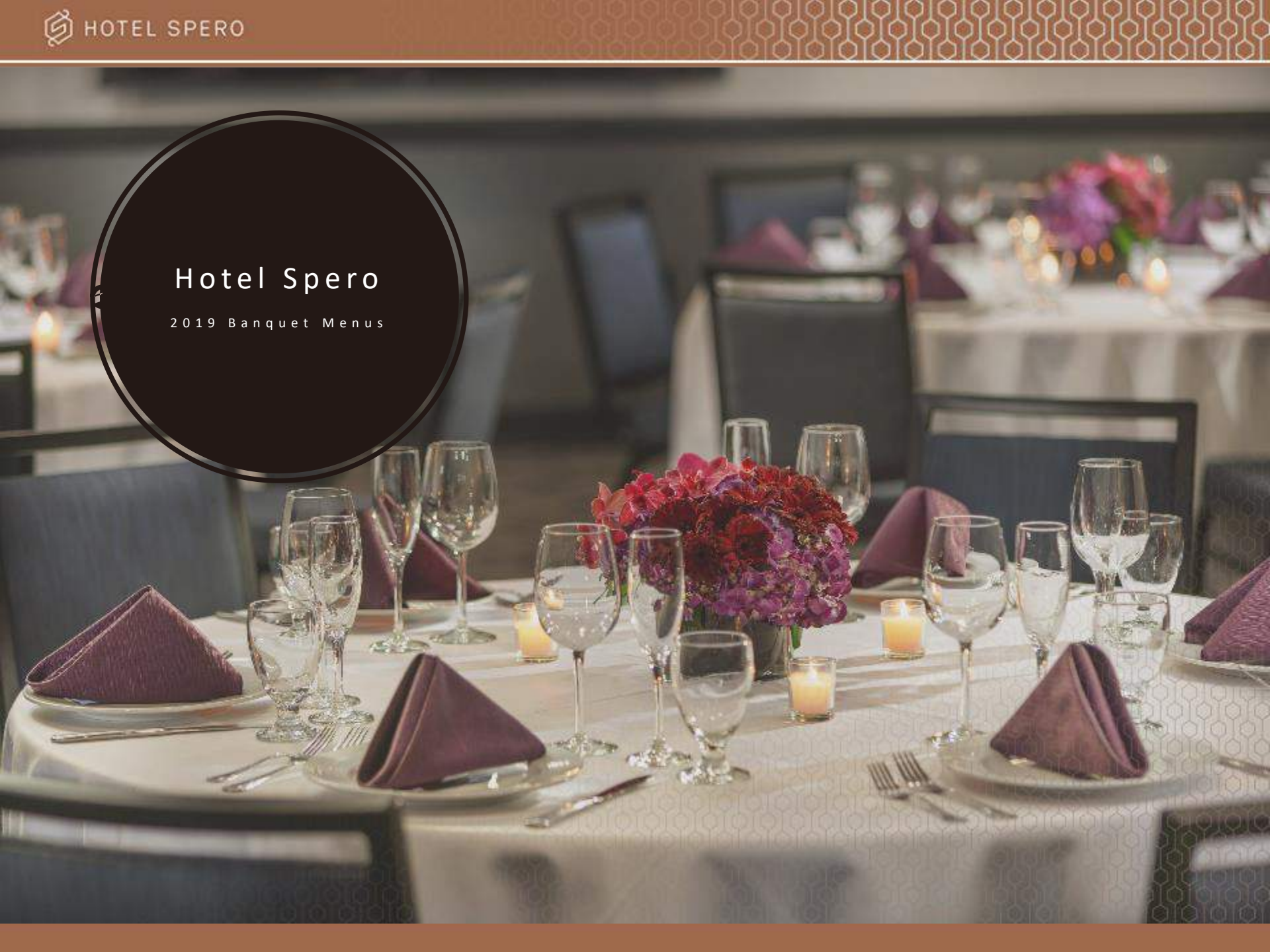


# Hotel Spero

2019 Banquet Menus



## PLANNING MADE EASY

15 PERSON MINIMUM

### THE ESSENTIAL MEETING PACKAGE

#### 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

#### 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

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

Organic scrambled eggs  
Breakfast potatoes  
Wheat toast

PROTEIN, select one:

Bacon  
Country Ham  
Chicken Apple Sausage Links

SERVED WITH:

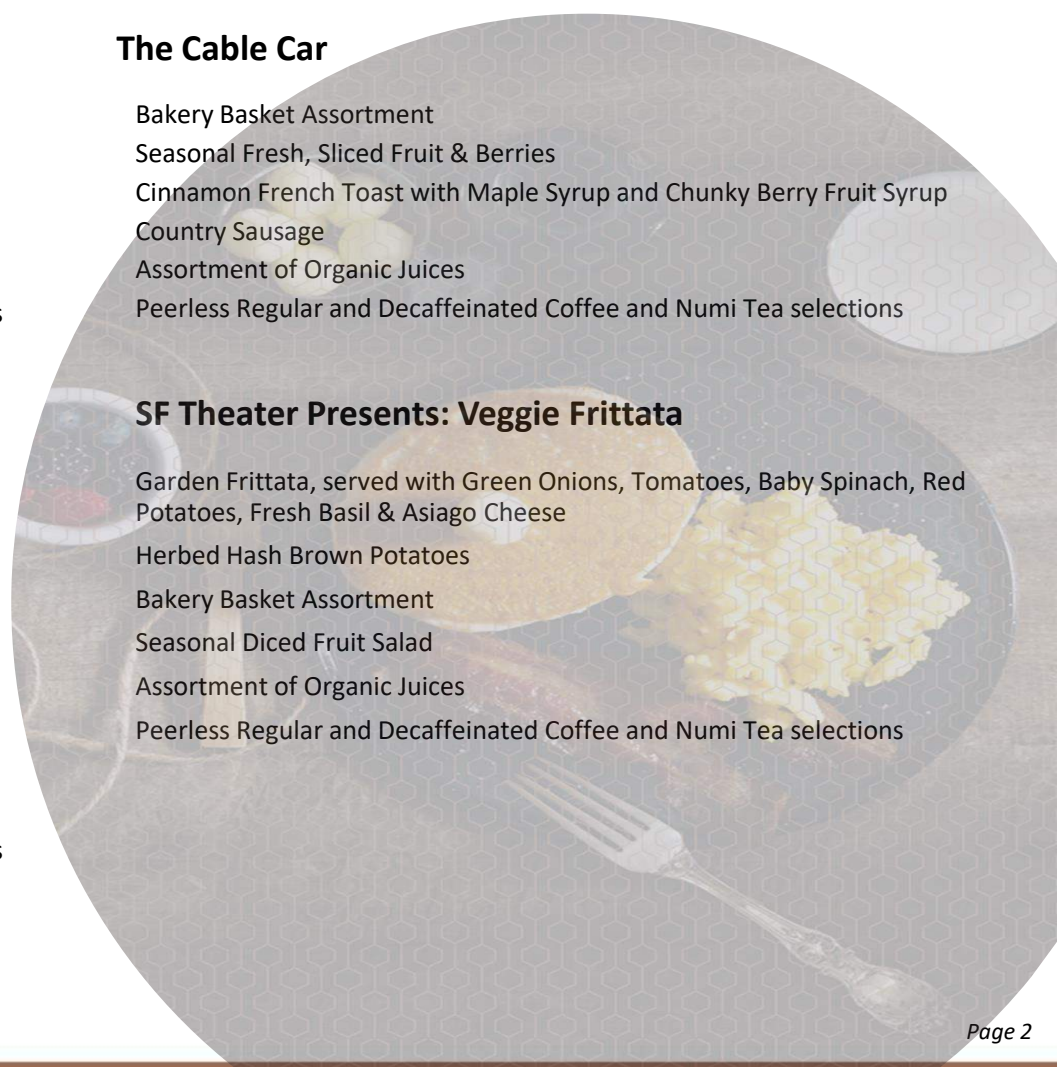
California Orange Juice, California Grapefruit Juice, or Apple Juice  
Peerless Regular and Decaffeinated Coffee and Numi Tea selections

### The Cable Car

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

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

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

### Omelet Creation Station

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

### Make Your Own Waffles

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



Hard Boiled Egg  
Steel Cut Oatmeal  
Applewood Smoked Thick Center Cut Bacon  
Chicken Apple Sausage  
Country Ham  
Country Sausage & Egg Biscuit  
Artisan Ham & Cheddar Cheese Croissant  
Vegetarian Breakfast Burrito with Salsa & Sour Cream  
(+\$3 for burritos with traditional breakfast meat)  
Ham & Cheese Quiche  
Jalapeno & Aged White Cheddar Cheese Grits  
Vegetable & Egg White Frittata  
Bagels with Cream Cheese, Smoked Salmon, & Chives  
Avocado Toast on Olive Bread

# BREAKS



## BREAK MENU SELECTIONS

10 PERSON MINIMUM

### Baked Break

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

### Take a Dip

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

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

### Cheese Please

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

### The Giants Experience

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

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

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  
Kettle Chips, Individual Bags  
Individual Bags of Peanuts or Mixed Nuts  
Popcorn, Individual Bags  
Assorted Selection of Candy Bars  
Assorted Cookies  
Chocolate Brownies (with or without nuts)  
KIND Healthy Grain Bars  
Quest Protein Bars  
Sliced, Seasonal Fruit

## BEVERAGE SELECTIONS

Assorted Soft Drinks  
Fruit Infused Iced Water  
Bottled Mineral and Sparkling Waters  
Chilled Pink Lemonade  
Organic Coconut Waters  
Assortment of Local Iced Teas  
Cold Brew, Iced Coffees  
Peerless Regular Coffee  
Peerless Decaffeinated Coffee  
Numi Tea Selections  
Served with milk, cream, honey, & sugar



LUNCH



## BUILD YOUR OWN LUNCH OPTIONS

10 ORDER MINIMUM

### Sandwich Station

Assorted Breads  
Sliced Cheeses, Lettuce, Tomatoes  
Traditional Condiments

Chicken Salad or Egg Salad  
Ham  
Roast Beef  
Turkey Breast

Kettle Chips, Individual Bags

### Salad Bar

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

#### 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

Select any (1) sandwich OR wrap from listed offerings

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

Whole fruit  
Kettle chips, Individual Bags  
Dessert

### Executive

Select any sandwich, wrap, OR salad from listed offerings

SERVED WITH

Whole fruit  
Kettle chips, Individual Bags  
Dessert

### Healthy

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

### 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

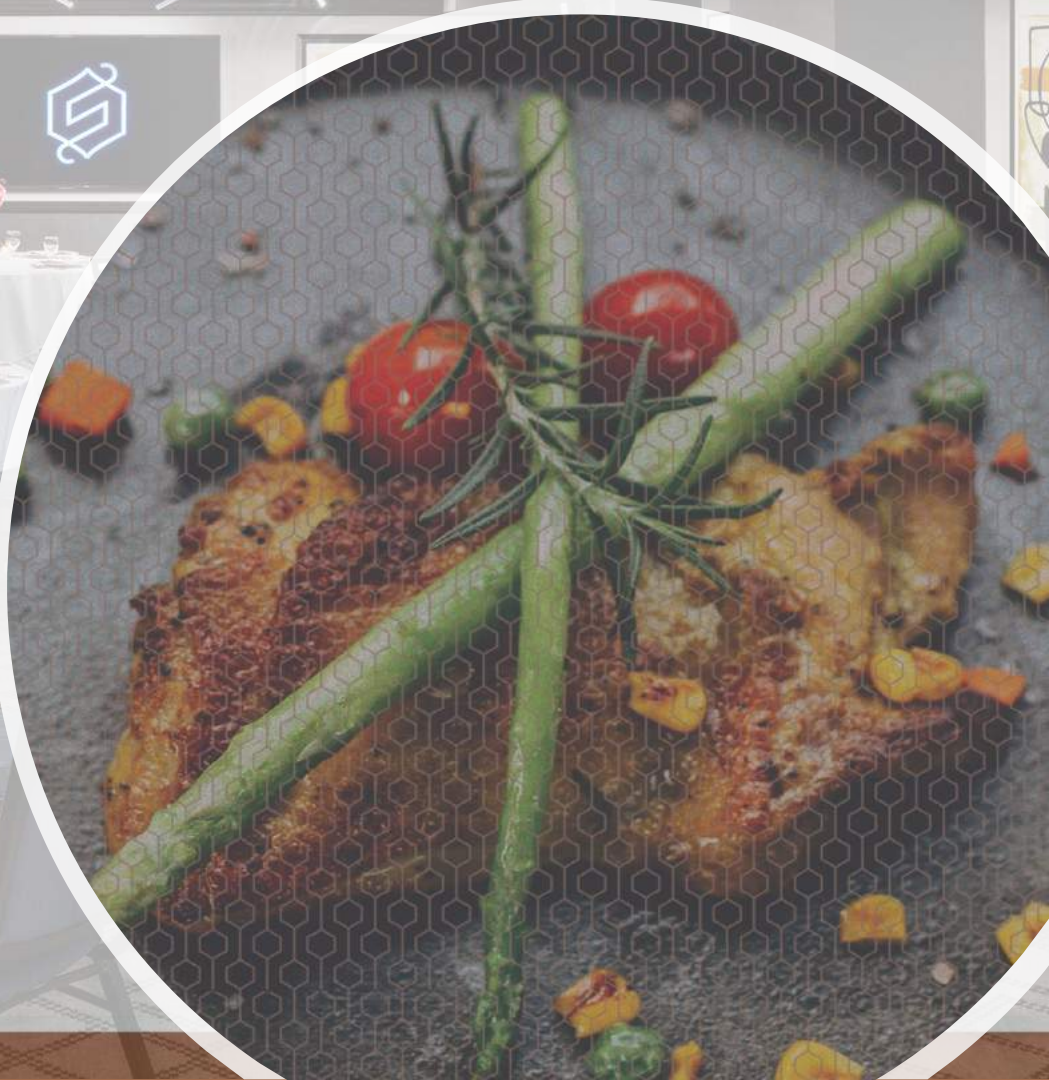
- Butternut Squash Ravioli with Sage Brown Butter Sauce
- Seared Polenta Squares with Roasted Tomato & Mushroom Sauce
- Vegetable Lasagna
- Stuffed Portobello Mushrooms
- Stir Fried Tofu & Tempeh

### 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

#### **Half Roasted Chicken**

Mashed Potatoes, Sautéed Seasonal Vegetables, Herb Gravy

#### **Japanese Butternut Squash Ravioli**

with Sautéed Spaghetti Zucchini & Squash, Sage Butter Sauce

#### **Frenched Chicken Breast**

Cardinal Sauce, Garlic Mashed Potatoes, Seasonal Vegetables

#### **Pan Roasted Chilean Sea Bass**

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

#### **Grilled Swordfish**

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

#### **Grilled 12 oz. Aged Strip Loin**

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

### 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

#### 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

#### 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

### 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  
Spanakopita  
Vegetable Egg Rolls  
Meatballs in Sweet & Tangy Sauce  
Pork Pot stickers  
Mushroom Caps Stuffed with  
Italian Herbed Bread Crumbs  
Beef Satay with Sesame Glaze  
Premium Lump Crab Cakes with  
Roasted Red Pepper Mayonnaise  
Coconut Fried Shrimp  
Beef Wellington

### DISPLAYS, *serves 15*

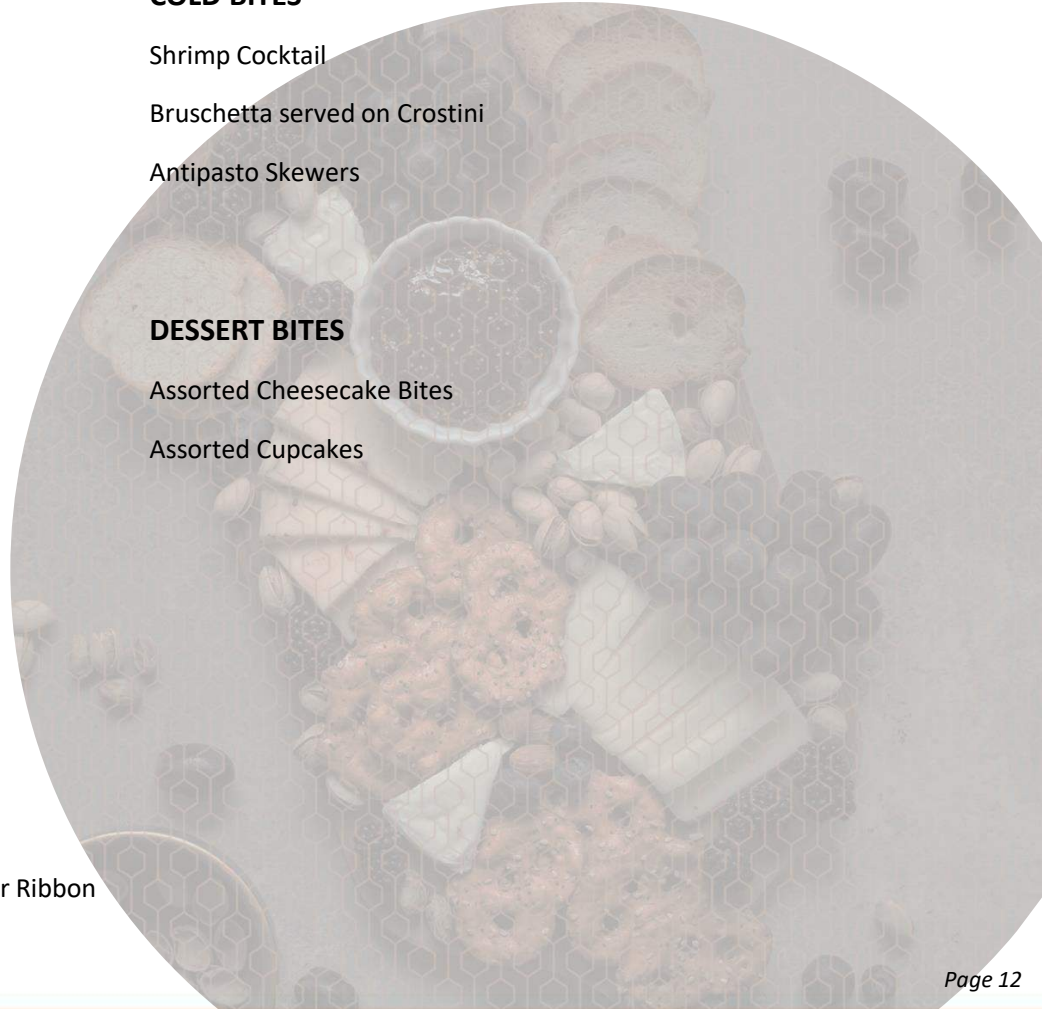
Vegetable Crudité with Ranch Dip  
Sliced Fresh Fruit  
Antipasto Display  
Cheese Platter with Assorted Crackers  
Tuna Tartar, Tobiko, Wasabi Aioli, Cucumber Ribbon

### COLD BITES

Shrimp Cocktail  
Bruschetta served on Crostini  
Antipasto Skewers

### DESSERT BITES

Assorted Cheesecake Bites  
Assorted Cupcakes



## 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

**Bourbon Apple Pork Tenderloin**  
with Bourbon Sauce

**Roasted Turkey Breast**  
with Cranberry Sauce

**Roast Beef** with Au Jus

**Prime Rib**  
with Horseradish Cream Sauce

*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

Bottled Water

Juice

### BEER SELECTIONS

#### Bottled Beer

Coors Light, Stella Artois, Anchor Steam,  
Heineken, Modelo Negra, Lagunitas IPA,  
St. Pauli Girl, Non- Alcoholic Beer

### WINE BY THE BOTTLE

#### House Wine

**Avissi** — *Prosecco*, Prosecco, Italy

**Pol Clement** — *Sparkling Rose*, France

**Terra d'Oro** — *Pinot Grigio*, Santa Barbara, CA

**Conundrum** — *White Blend*, California

**Kaiken** — *Malbec*, Mendoza, Argentina

#### Premium Wine

**Varichon & Clerc** — *Brut*, Champagne, France

**Barrymore** — *Rose*, Monterey, CA

**The Girls in the Vineyard** — *White Blend*, CA

**Paul Dolan** — *Sauvignon Blanc*, Potter Valley, CA

**Bonterra** — *Cabernet Sauvignon*, California

### WINE BY THE GLASS

#### Luxury Wine

**Steorra** — *Brut*, Napa Valley, CA

**Raeburn** — *Chardonnay*, California

**Meiomi** — *Pinot Noir*, Santa Barbara, CA

**Joel Gott** — *Merlot*, Napa, CA

**Beran** — *Zinfandel*, Lake County, CA

### LIQUOR SELECTIONS

#### House Brand Cocktails

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

#### Premium Brand Cocktails

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

#### Luxury Brand Cocktails

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  
each additional hour

### 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  
each additional hour

### 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  
each additional hour

### 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  
each additional hour

## 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.