



PASÉA
HOTEL & SPA™

2022 BANQUET DINING GUIDE

BREAKFAST



BREAKFAST

BUFFET

CONTINENTAL

\$42 per person

Freshly Squeezed Orange & Grapefruit Juice
Selection of Breakfast Pastries & Muffins
Fresh Preserves & Honey
Sliced Fruits & Berries
Individual Seasonal Greek Yogurt

THE AARNA SPA

\$48 per person

Assortment of Pressed Juices
Freshly Squeezed Orange Juice
Freshly Baked Whole Grain Muffins
Sliced Fruits & Berries
Low Fat Cottage Cheese
Scrambled Egg Whites
Chicken-Apple Sausage & Vegetable Shakshuka
Multi-grain Toast

RISE & SHINE

\$50 per person

Freshly Squeezed Orange & Grapefruit Juice
Selection of Breakfast Pastries & Muffins
Fruit Preserves & Honey
Sliced Fruits & Berries
Individual Seasonal Greek Yogurt
Scrambled Eggs
Applewood Smoked Bacon & Chicken-Apple Sausage
Roasted Potatoes & Caramelized Onions

ENGLISH BREAKFAST

\$56 per person

Freshly Squeezed Orange & Grapefruit Juice
Sourdough & Multi-grain Toast
Fruit Preserves & Butter
Sliced Fruit & Berries
Scrambled Eggs
Country Ham & Bangers
Roasted Mushrooms & Oven Roasted Tomatoes
British Beans

TANNER'S BREAKFAST

\$60 per person

Freshly Squeezed Orange & Grapefruit Juice
Assortment of Mini Muffins
Fruit Preserves & Honey
Sliced Fruit & Berries
Scrambled Eggs, Goat Cheese & Chives
Corned Beef & Three Potato Hash
Blackberry Mascarpone French Toast
Whipped Butter & Maple Syrup

Buffet Time: 90 Minutes

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

BREAKFAST

BUFFET

BRUNCH *Minimum of 50 guests* *\$90 per person*

Freshly Squeezed Orange & Grapefruit Juice
Selection of Breakfast Pastries
Fruit Preserves & Honey
Sliced Fruits & Berries
Individual Seasonal Greek Yogurt

CUSTOM FARMERS MARKET

Mixed Greens, Golden Balsamic Vinaigrette
Grilled Asparagus, Citrus, Goat Cheese, Orange Vinaigrette
Heirloom Tomatoes, Buffalo Mozzarella, Basil Oil, Olive Oil

SANTA BARBARA SMOKED SALMON

Atlantic Salmon Smoked with Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Bagels

QUICHE LORRAINE

“Classic” Bacon, Swiss Cheese, Onion

OMELET STATION *Chef attendant required at \$250*

Cage Free Eggs & Egg Whites
Natural Bacon, Chicken-Apple Sausage, Ham
Cheddar Cheese, Swiss Cheese, Goat Cheese
Mushrooms, Cured Tomatoes, Spinach, Bell Peppers, Onions

FRENCH TOAST

Roasted Strawberries, Nutella, Vermont Maple Syrup

SIDES

Roasted New Potatoes, Lemon Zest, Herbs, Sea Salt
Apple Smoked Chicken Sausage, Crispy Bacon

DESSERT

Seasonal Fruit Tarts

Buffet Time: 90 Minutes

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BREAKFAST

BUFFET ENHANCEMENTS

BURRITOS

\$10 each

Selection of one:

Carne Asada, Scrambled Eggs, Pico de Gallo, Jack Cheese

Corned Beef Hash, Scrambled Eggs, Potatoes, Whole Grain Mustard Hollandaise

Vegan Chorizo, Lime Rice, Peppers, Black Beans, Jack Cheese

Each Wrapped in a Soft Flour Tortilla

SANDWICHES

\$10 per person

Selection of one:

Shaved Ham, Scrambled Eggs, Fontina Cheese

Nueske's Canadian Bacon, Scrambled Eggs, Pepper Jack Cheese

Spinach, Egg Whites, Mushrooms, Goat Cheese

FAVORITES

\$12 per person

Selection of one:

BRIOCHE FRENCH TOAST

Warm Vermont Maple Syrup, Cinnamon Butter

BELGIAN WAFFLE

Chantilly Cream, Warm Vermont Maple Syrup, Bourbon Honey Butter

BUTTERMILK PANCAKES

Lemon and Blueberry Preserves, Warm Vermont Maple Syrup

STEEL-CUT OATS

\$10 per person

Brown Sugar, Fresh Berries

COCONUT PARFAIT

\$12 per person

Coconut Milk Yogurt, House-Baked Granola, Mixed Berries, Dried Coconut Slivers

SANTA BARBARA SMOKED SALMON

\$18 per person

Atlantic Salmon Smoked, Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Assorted Bagels

CHOICE OF EGGS

TRADITIONAL EGGS

\$8 per person

Hard Boiled or Scrambled

SCRAMBLED EGG WHITES

\$10 per person

GOAT CHEESE & CHIVE SCRAMBLE

\$12 per person

FRITTATA

\$14 per person

Tomato & Artichoke

QUICHE LORRAINE

\$14 per person

BREAKFAST MEATS

\$8 per person

Selection of one:

Applewood Smoked Bacon, Chicken-Apple Sausage, Turkey Sausage, Turkey Bacon

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

BREAKFAST

STATIONS

EGGS BENEDICT / FLORENTINE STATION

Selection of one:

EGGS BENEDICT *\$16 per person*

Nueske's Canadian Bacon, Classic Hollandaise

FLORENTINE BENEDICT *\$16 per person*

Spinach, Tomato, Whole Grain Mustard Hollandaise

OMELET STATION *\$24 per person*

Cage Free Eggs and Egg Whites

Natural Bacon, Chicken-Apple Sausage, Ham

Cheddar Cheese, Swiss Cheese, Goat Cheese

Mushrooms, Cured Tomatoes, Spinach, Bell Peppers, Onions

CARVING STATION

HONEY GLAZED HAM *\$30 per person*

Dijon, Mayonnaise, Hawaiian Rolls

**CEDAR PLANK-ROASTED SALMON
"EN CROUTE"** *\$28 per person*

Lemon Dill Cream

Station Time: 90 Minutes

One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



BREAKS

BREAKS

THEMED BREAKS

FARM TO TABLE

\$22 per person

Assorted Pressed Juices
Individual Crudite with Hummus & Green Goddess
Tangerines, Baby Apples, Strawberries, Bananas

BUILD YOUR OWN TRAIL MIX

\$18 per person

Almonds, Cashews, Pistachios
Sun-Dried Cranberries, Golden Raisins, Papaya, Mango
House Granola, M&M's, Yogurt Covered Raisins

CHIPS & DIP

\$20 per person

Warm Tortilla Chips, House Potato Chips
Duo of Salsas & Guacamole, Clam Dip, Spinach
Artichoke

PASÉA CONFECTIONS

\$21 per person

Sea Salt Brownies, Chocolate Chip Cookies
Blondies, Gluten Free Triple Chocolate Cookies

ANTIOXIDANT

\$26 per person

Kind Bars®
Mixed Berry & Greek Yogurt Parfaits
Banana, Blueberry, Açai & Almond Milk Smoothies
House Made Antioxidant Trail Mix

FRESH DONUTS

\$26 per person

Selection of three:

Maple Bacon, Fruity Pebbles, S'mores, Oreo,
Cinnamon Sugar, Paséa Blue Sprinkles

WELLNESS BREAK

\$18 per person

Vitality Shots
House Made Energy Bars & Protein Bites

GIVE ME A CREPE

\$22 per person

Warm Crepes with Chantilly Cream
Peanut Butter, Nutella, Chocolate, Caramel, Lemon
Curd, Cream Cheese
Strawberry, Blueberry, Raspberry, Banana
Chocolate Chips, Coconut, Almond, Cookie Crumble

POPCORN & PRETZELS

\$22 per person

Buttered, Bacon, & Nacho Cheese Popcorn
Mini Soft Pretzels with House Beer Cheese
Classic Pretzel Twists

MID-DAY FIESTA

\$28 per person

Agua Fresca and Pineapple Citrus Cooler
Warm Tortilla Chips, Poblano Queso & Salsa Roja
Black Bean Empanadas

PETITE CROISSANT SANDWICHES

\$22 per person

CHICKEN SALAD

Celery, Grape, Onion, Scallions, Dill, Bibb Lettuce

TUNA SALAD

Red Onion, Celery, Parsley, Lemon, Mayonnaise,
Tomato, Bibb Lettuce

EGG SALAD

Whole Grain Mustard, Celery, Chive, Bibb Lettuce

LEMONADE STAND

\$24 per person

Lemonade & Arnold Palmers
Lemon Tarts, Assorted French Macaroons, Lemon &
White Chocolate Cupcakes

Breaks Replenished for: 30 Minutes

Beverages not included unless indicated in menu.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

BREAKS

BREAK ENHANCEMENTS

À LA CARTE BREAK ITEMS

ASSORTED FRESH PASTRIES	<i>\$65 per dozen</i>
Honey Butter and Jam	
SEASONAL FRUITS & BERRIES	<i>\$11 per person</i>
FRESHLY BAKED ASSORTED COOKIES	<i>\$65 per dozen</i>
FRESHLY BAKED BROWNIES & BLONDIES	<i>\$65 per dozen</i>
ASSORTED GRANOLA & POWER BARS	<i>\$6 each</i>
ASSORTED CANDY BARS	<i>\$6 each</i>
INDIVIDUAL CHIPS & PRETZELS	<i>\$6 each</i>
ASSORTED SNACKS	<i>\$6 each</i>
INDIVIDUAL GREEK YOGURTS	<i>\$7 each</i>

CHARCUTERIE BOARD *\$30 per person*

Assorted Cured Meats
Purple Mustard, House Made Jams
Sesame Lavosh, Assorted Freshly Baked Breads

CHEESE BOARD *\$28 per person*

Sliced Baguettes & Crackers
Domestic & Foreign Cheeses
Spreads & Home Made Jams
Seasonal Fruit

À LA CARTE BEVERAGE ITEMS

COFFEE	<i>\$120 per gallon</i>
Freshly Brewed PEERLESS Regular & Decaffeinated	
HOT TEAS	<i>\$120 per gallon</i>
Selection of Steven Smith Loose Teas	
ICED TEA	<i>\$85 per gallon</i>
Organic Tropical Black Iced Tea	
JUICES	<i>\$50 per carafe</i>
Orange, Cranberry, Grapefruit or Apple	
SOFT DRINKS	<i>\$7 each</i>
Assorted	
BOTTLED WATER	<i>\$6 each</i>
San Benedetto	
MINERAL WATER	<i>\$7 each</i>
RED BULL	<i>\$8 each</i>
Regular & Sugar Free	

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



LUNCH

LUNCH

BUFFET

FARMERS MARKET DELI *\$70 per person*

ROASTED FENNEL AND TOMATO SOUP

CREATE YOUR OWN SALAD

Mixed Greens, Organic Kale, Romaine

Cucumber, Cherry Tomatoes, Candied Bacon, Hard Boiled Eggs, House Croutons, Roasted Almonds, Toasted Pepitas, Shaved Parmesan, Gorgonzola Crumbles

Ranch, Balsamic, Green Goddess Dressing

CREATE YOUR OWN SANDWICH

Carved Turkey, Ham, House Roast Beef, Salami, Tuna Salad

Aged Cheddar, Havarti, Swiss Cheese

Sourdough, Multi-grain, Asiago Batard

Butter Lettuce, Sliced Red Onions, Heirloom Tomatoes, Pickle Spears

Mayonnaise, Dijon Mustard, Tomato Aioli

CHEF'S BBQ CHIPS

SLICED SEASONAL FRUIT

ASSORTED COOKIES

BONFIRE BUFFET *\$68 per person*

CAPRESE SALAD

Heirloom Tomatoes, Bocconcini Mozzarella, Wild Rocket Arugula, Frisée, Basil Pesto, Balsamic Glaze

PASTA SALAD

Fusilli Pasta, Roasted Tomatoes, Artichokes, Persian Cucumber, Olives, Red Onion, Feta Cheese

CREATE YOUR OWN BURGER & DOGS

Angus Beef Burger, Turkey Burger, Impossible Burger

Hebrew National Hot Dogs, Brioche and Gluten Free Buns

Aged Cheddar, American, Swiss, Provolone Cheese

Red Onion Jam, Bacon, Butter Lettuce, Heirloom Tomato,

Pickle Spears, Diced Onion, Sweet Relish, Sauerkraut

Ketchup, Mayonnaise, Mustard, BBQ Sauce, House Secret Sauce

SEASONED WAFFLE FRIES

SEASONAL VEGETABLES

CHOCOLATE CUPCAKES, SLICED WATERMELON

Buffet Time: 90 Minutes

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Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

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LUNCH

BUFFET

HUNTINGTON BEACH BBQ \$76 per person

SPRING FARMERS SALAD

Roasted Corn, Shaved Onion, Strawberry, Toasted Almonds, Parsley Vinaigrette

POTATO SALAD

Baby Yukons, Whole Grain Mustard, Crispy Pancetta, Fresh Herbs, Capers

HOUSE SMOKED BRISKET

Citrus BBQ Sauce

GRILLED CHICKEN THIGHS

Chipotle Lime Sauce

CEDAR PLANK SALMON

Ginger Garlic Glaze

BAKED BEANS

ROASTED CORN COBBETS

Chili Lime, Cilantro Cream, Cotija Cheese

S'MORES BARS, LEMON BARS, RASPBERRY CHEESECAKE SHOOTERS

AARNA SPA BUFFET \$72 per person

QUINOA SALAD

Arugula, Garbanzo Beans, Roasted Red Peppers, Kalamata Olives, Feta Cheese, Herb Vinaigrette

ARTISAN CAESAR

Red and Green Hearts of Romaine, Mixed Olive Tapenade, Torn Croutons, Shaved Parmesan, Caesar Dressing

THAI SALAD

Red Cabbage, Napa Cabbage, Carrot, Red Pepper, Green Onions, Bean Sprouts, Edamame, Cilantro, Peanut Dressing

SAFFRON JIDORI CHICKEN

Oven Roasted Tomatoes and Onion, Fresh Herbs

MARINATED LOCAL SEA BASS

Mediterranean Vegetable Salad

FRAGRANT RICE

Long Grain Basmati, Sliced Almonds, Golden Raisins

MARINATED SEASONAL VEGETABLES

RASPBERRY & LIME CHIA SEED PUDDING, WHOLE GRAIN CARROT CAKE

Buffet Time: 90 Minutes

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LUNCH

BUFFET

CALIFORNIA BUFFET

\$70 per person

PANZANELLA

Romaine, Local Farm Vine Ripe Tomatoes, Cucumbers, Perlini Mozzarella Pickled Red Onions, Torn Croutons, Sweet Basil Vinaigrette

ORGANIC BABY KALE SALAD

Shaved Broccoli, Sliced Radishes, Avocado, Hard Boiled Egg, Greek Yogurt Dressing

GRILLED PEACH FLAT BREAD

Herb Ricotta, Pesto, Grilled Onion, Toasted Pine Nuts, Saba Vinegar

SHRIMP FAJITA FLATBREAD

Black Beans, Corn, Tomato, Cilantro, Crema

GRILLED FLAT IRON STEAK

Tomato Chimichurri, Avocado

GRILLED SWORDFISH

Mango Salsa

RED BERRY CAKE, MANGO CAKE, SEASONAL FRUIT WITH LOCAL CITRUS

CERCA DE LA PLAYA

\$68 per person

TORTILLA SOUP

Pico De Gallo, Mexican Crema

TIJUANA CAESAR

Romaine, Roasted Pepitas, Cilantro, Tortilla Strips, Cotija, Green Caesar Dressing

PROTEINS

Selection of two:

Beef Barbacoa, Mojo Pork Carnitas, Achiote Chicken, Steak Fajita, Mahi-Mahi, Vegan Chorizo

CORN AND FLOUR TORTILLAS

FRIJOLES RANCHERO AND CILANTRO LIME RICE

TOPPINGS

Sour Cream, Fire Roasted Salsa, Tomatillo Salsa, Guacamole, Onion, Shredded Radish, Tomato, Shredded Lettuce, Cotija, Limes, Cilantro

BUNELOS, DULCE DE LECHE CAKE

Buffet Time: 90 Minutes

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Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

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LUNCH

BUFFET

ITALIANO BUFFET

\$72 per person

HEIRLOOM TOMATO & BURRATA

Sundried Tomato Pesto, Arugula, Frisée, Balsamic Drizzle, Fresh Basil, Olive Oil

BIG ITALIAN

Romaine, Radicchio, Red Onions, Olives, Pepperoncinis, Parmesan, Garlic Croutons, Creamy Oregano Vinaigrette

PAN-SEARED BRANZINO

Tomato & Eggplant Caponata

BALSAMIC MARINATED NEW YORK STEAK

Crispy Garlic & Rosemary Saba

TUSCAN VEGETABLES

Mushrooms, Zucchini, Eggplant, Sweet Peppers, Mixed Onions, Asparagus

SPINACH RICOTTA GNOCCHI

Baby Spinach, Ricotta, Pine Nuts, Red Chili, Garlic Cream

CHOCOLATE CHIP CANNOLI, TIRAMISU

Buffet Time: 90 Minutes

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LUNCH

BOXED LUNCHES

BOXED LUNCH *\$54 per person*

Includes a bag of chips, seasonal fruit & a chocolate chip.

SALADS

Selection of one salad:

MEDITERRANEAN QUINOA SALAD

Cucumber, Tomato, Garbanzo, Bell Peppers, Red Onions, Basil, Cilantro

SOUTHWEST ORZO PASTA SALAD

Black Beans, Mixed Peppers, Corn, Cilantro, Scallions

RED POTATO SALAD

Whole Grain Mustard, Capers, Garlic Dill

SANDWICHES

Selection of two sandwiches:

Additional sandwich selections can be added for \$5 per selection per person.

SMOKED TURKEY SANDWICH

White Cheddar, Local Tomato, Romaine, Garlic Aioli, Ciabatta

ROAST BEEF

Provolone Cheese, Shaved Onion, Tomato, Lettuce, Horseradish Cream, French Roll

GRILLED CHICKEN

Mozzarella, Arugula, Artichoke, Basil Pesto, Ciabatta

ITALIAN

Salami, Ham, Capicola, Lettuce, Tomato, Red Onion, Whole Grain Mustard, Ciabatta

ANTIPASTO

Prosciutto, Heirloom Tomato, Buffalo Mozzarella, Pesto, Arugula, Balsamic Reduction, French Roll

TUNA SALAD

Albacore Tuna, Red Onion, Celery, Parsley, Lemon, Mayonnaise, Romaine, Sourdough

CHICKEN SALAD

Celery, Grape, Onion, Scallions, Dill, Bibb Lettuce, Sourdough

VEGAN GREEK WRAP

Marinated Tomatoes, Roasted Onion, Kalamata Olives, Pepperoncini, Cucumbers, Lettuce, Oregano Vinaigrette, Flour Tortilla

Minimum of 25 guests.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

HORS D'OEUVRES



HORS D'OEUVRES

PASSED HORS D'OEUVRES

COLD

\$10 per piece

CHICKEN MANGO SALAD SHOOTER

Mixed Peppers, Cilantro Cream ^{GF}

SOUTH WEST CHICKEN

Black Beans, Polenta Cake ^{GF}

SMOKED DUCK WITH ORANGE COMPOTE

Orange Compote, Pistachio

BEEF TENDERLOIN CROSTINI

Tomato Jam and Crème Fraîche

SMOKED SALMON WRAPPED ASPARAGUS

Lemon & Crème Fraîche

PEPPERED AHI CAVIAR

Wasabi Cream on a Wonton Crisp

AHI TUNA POKE SPOON

Ponzu Sauce, Togarashi, Wasabi Avocado Purée

CALIFORNIA ROLL TOSTADA

Imitation Crab, Avocado Purée, Cucumber, Wonton Chip

ANTIPASTO SKEWERS

Red Pepper Romesco, Balsamic Glaze ^{GF}

VEGETABLE SUMMER ROLL

Mint, Thai Peanut Sauce

SHRIMP COCKTAIL SHOOTER

Bloody Mary Sauce, Celery ^{GF}

SEA BASS CEVICHE

Tomato, Avocado, Cilantro

HOT

\$10 per piece

HONEY LIME CHICKEN SKEWER

Cilantro, Chipotle Crema ^{GF}

COCONUT CHICKEN

Yellow Curry Aioli

MINI BEEF WELLINGTON

Peppercorn Bearnaise

BULGOGI BEEF SATAY

Sesame Seeds, Gochujang Aioli

BACON WRAPPED DATES

Manchego Spicy Honey Glaze ^{GF}

LOBSTER CORN DOG

Lemon Aioli and Chives

STEAKHOUSE CRAB CAKE

Rosemary Remoulade

BAJA SHRIMP LUMPIA

Cilantro Crema, Chile Lime

PARMESAN HERB & CHEESE TWISTS

Tomato Bisque

WILD MUSHROOM ARANCINI

Truffle and Parmesan Sauce

VEGETABLE LUMPIA

Cilantro Sweet Chili

IMPOSSIBLE MEATBALLS

Honey Garlic BBQ

SEARED SCALLOP

Corn Purée, Chorizo Oil

COCONUT SHRIMP

Mango Jalapeño Chutney

CAULIFLOWER FRITTER

Garlic Chili Sauce

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RECEPTIONS



RECEPTION

STATIONS

A minimum of 3 stations are required if substituted for a meal.

SALAD STATION *\$26 per person*

Red Romaine Hearts, Chicory Blend, Baby Iceberg

Cherry Tomatoes, Persian Cucumbers, Marinated Red Cabbage, Seasoned Chickpeas, Marinated Artichoke, Seasonal Radish, Mixed Olives, Mixed Berries, Almonds, Pecans

Parmesan, Gorgonzola, Feta, Goat Cheese

Buttermilk Ranch, Green Goddess, Red Balsamic, Oil & Vinegar

DISPLAY OPTIONS

ARTISAN CHEESE BOARD *\$34 per person*

International & American Artisanal Cheeses

Sliced Baguettes, Lavash, Marcona Almonds, Pickled Vegetables, Jam, Fruit Compote, Organic Honey Comb

CHARCUTERIE BOARD *\$30 per person*

Chef's Selection of Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread

CRUDITÉ PLATTER *\$20 per person*

Baby Heirloom Carrots, Broccoli, Sweet Mini Peppers, Celery, Cucumber, Heirloom Tomatoes

Buttermilk Ranch, Tzatziki, Chipotle Lime

B.Y.O.B. *\$26 per person*

Tomato Bruschetta, Mixed Olive Tapenade, Artichoke Tapenade, Strawberry Bruschetta

Rustic Crackers, Baguettes, Artisan Breads

Parmesan, Whipped Goat Cheese, Boursin Cheese

Balsamic Glaze, Honey, Roasted Garlic Oil

ANTIPASTO *\$26 per person*

Marinated Mushrooms, Peppadew Peppers, Olives, Seasoned Mozzarella, Cornichons, Prosciutto, Mortadella, Finocchiona, Assorted Grissini

Cherry Tomatoes, Persian Cucumbers, Marinated Red

GAME DAY *\$32 per person*

TRIO OF BUFFALO WINGS

Buffalo, Chipotle BBQ, Spicy Asian

Buttermilk Ranch & Blue Cheese

HOUSE CHICHARRONS

Guacamole & Spicy Guajillo Salsa

CRISPY ONION RINGS

Mango Habanero and Honey Mustard

MIDWEST MUST-HAVES *\$32 per person*

WISCONSIN'S CHEESE CURDS

Comeback Sauce

MISSOURI'S DEEP-FRIED RAVIOLIS

Smoked Marinara

MICHIGAN'S CONEY ISLAND DOGS

KANSAS' BURNT ENDS

Sweet BBQ Sauce

Station Time: 90 Minutes

***One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.
A \$100 labor fee applies for groups of 25 or less.***

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RECEPTION

STATIONS

A minimum of 3 stations are required if substituted for a meal.

MAC & CHEESE STATION \$26 per person

Cavatappi Pasta with Creamy Four Cheese Blend
Chicken, Bacon, Shrimp, Lobster
Cheddar, Parmesan, Gruyere Cheese, Tomato,
Mushroom, Scallions, Fine Herbs, Toasted
Breadcrumbs
House Made Garlic Bread

Gluten Free pasta available upon request

PASTA STATION \$34 per person

Selection of three:

SHRIMP ALFREDO

Blackened Shrimp, Fettuccine, Parmesan, Fine Herbs

BEEF BOLOGNESE

Crushed Tomato, Penne, Ricotta, Basil

CREAMY PESTO TORTELLINI

Toasted Pine Nuts, Pecorino, Fine Herbs

BAKED ZITI

Marinara, Mozzarella, Ricotta, Parmesan, Pecorino,
Fontina, Herbs

CLAM VONGOLE

Clam Sauce, Roasted Garlic, Linguine, Parmesan, Red
Peppers

MUSHROOM & SPINACH FARFALLE

Parmesan Sauce, Parsley

CREAMY LEMON CHICKEN PICCATA

Garlic Sauce, Spaghetti, Capers, Parmesan

Gluten Free pasta available upon request

RISOTTO STATION \$28 per person

Chef Crafted Parmesan & Herb Risotto
Pancetta, Lobster, Grilled Chicken
Mushrooms, Marinated Tomatoes, Artichokes, Mixed
Squash, Grilled Asparagus
Parmesan, Goat Cheese, Pecorino, Ricotta, Trio of
Infused Oils

POTATO BAR 26 per person

Baked Yams & Russet Potatoes
Mashed Garlic Potatoes & Sweet Potatoes
Red Bean Chili & Broccoli Cheddar Sauce
Bacon, Chicken, Shredded Pork
Sour Cream, Chive, Cheddar, Red Onion, Marinated
Tomato, Jalapeño
Himalayan Salted Butter & Truffle Butter

CALIFORNIA COAST \$34 per person

SHRIMP CEVICHE

Cucumber, Tomato, Red Onion

GRILLED FISH TACOS

Fresh Cabbage, Chipotle Cream, Avocado

LOBSTER ROLL

Creamy Celery Dressing, Watercress

CALIFORNIA STREET TACOS \$28 per person

BEEF BULGOGI TACOS

Kimchi, Avocado, Sriracha Mayo

TANDOORI CHICKEN TACOS

Cucumber Yogurt, Marinated Tomato Salad

VEGAN CHORIZO TACOS

Corn, Scallions, Chipotle Sauce, Pickled Onions

Station Time: 90 Minutes

One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.

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RECEPTION

STATIONS

A minimum of 3 stations are required if substituted for a meal.

MEDITERRANEAN

\$36 per person

PASTA SALAD

Marinated Tomatoes, Olives, Artichoke Hearts, Cucumbers, Feta, Pepperoncini

PITA BREAD

Lavosh

ROASTED GARLIC HUMMUS, GREEN CHICKPEA HUMMUS, ARTICHOKE TAPENADE

TANDOORI CHICKEN SKEWER(S)

Mint Raita

BEEF KABOB(S)

Roasted Pepper Sauce

VEGETABLE KABOB(S)

Sun-Dried Tomato Pesto

FLATBREAD STATION

\$30 per person

Selection of three:

Fennel Pork Sausage & Mozzarella

Caramelized Onion, Crispy Pancetta & Fresh Mozzarella

Balsamic Mushroom & Taleggio

Pear, Gorgonzola & Wild Arugula

Classic Margherita & Fresh Basil

BBQ Chicken, Mozzarella, Bacon, Red Onion, Pineapple & Micro Cilantro

Spinach and Feta, Sundried Tomato Pesto, Mozzarella, Red Onion & Roasted Garlic

Fig and Prosciutto, Fig Jam, Parmesan, Walnuts & Micro Thyme

Smoked Salmon, Boursin Caper Cream, Tomato, Onion, Everything Seasoning, Arugula & Fresh Lemon

SLIDER STATION

\$32 per person

Selection of three:

ALL AMERICAN SLIDER

Caramelized Onions, Shredded Lettuce, Cheddar Cheese, Thousand Island

CRAB CAKE SLIDER

Fried Green Tomato, Arugula, Spicy Aioli

FRIED CHICKEN SLIDER

Cider Slaw, Pepper Jack Cheese, Pickles

PINEAPPLE PULLED PORK

Asian Style Pickled Slaw

TURKEY BACON SLIDER

White Cheddar, Tomato, Mixed Greens, Honey Mustard

CORNED BEEF RUBEN

Swiss Cheese, Sauerkraut, Russian Dressing

IMPOSSIBLE BURGER

Vegan Garlic Mayo, Lettuce, Vegan Bun

Station Time: 90 Minutes

***One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.
A \$100 labor fee applies for groups of 25 or less.***

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

RECEPTION

STATIONS

A minimum of 3 stations are required if substituted for a meal.

HB CLAMBAKE

\$42 per person

Clams, Mussels, Prawns, Lobster, Sausage
Corn and Yukon Gold Potatoes
Red Onions, Garlic Gloves, Citrus, Fresh Herbs
Sourdough Bread & Butter

POKE BAR

\$42 per person

Ahi, Imitation Crab, Rock Shrimp
Seasoned Rice, Brown Rice, Mixed Greens
Wakame, Cucumber, Edamame, Scallions, Pickled
Ginger, Avocado, Jalapeños, Carrots, Radish
Wonton Crisps, Furikake, Shichimi Togarashi
Sweet Soy Sauce, Ponzu, Sriracha, Sweet Chili Sauce,
Spicy Aioli

PHO STATION

\$32 per person

Beef Broth, Vegan Broth, Rice Noodles
Flank Steak, Brisket, Shiitake Mushrooms, Marinated
Tofu
Thai Basil, Scallions, Mint, Cilantro, Bean Sprouts,
Lime, Jalapeño
Hoisin Sauce, Sriracha, Chili Garlic Sauce

SPANISH PAELLA STATION

\$36 per person

Chicken, Spanish Chorizo, Mussels, Prawns
Spanish Rice, Onions, Bell Peppers, Peas

SEAFOOD DISPLAY

5 piece minimum per person. Minimum of 25 guests.

Cocktail Sauce, Old Bay Aioli, Red Wine Mignonette,
Lemon Wedges

CHILLED JUMBO PRAWNS

\$9 per piece

MAINE SNOW CRAB CLAWS

\$9 per piece

SEASONAL OYSTERS ON THE HALF SHELL

\$9 per piece

SUSHI

Assorted Sushi, Chef Crafted Rolls, Nigiri Rolls &
Sushi, Veggie Rolls
California Rolls, Spicy Tuna Rolls, Smoked Salmon,
Cucumber Rolls
Ahi, Yellow Tail, Salmon, Shrimp & BBQ Eel
Wasabi, Pickled Ginger, Soy Sauce

4 PIECES PER PERSON

\$32 per person

5 PIECES PER PERSON

\$36 per person

6 PIECES PER PERSON

\$40 per person

Station Time: 90 Minutes

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.
A \$100 labor fee applies for groups of 25 or less.**

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

RECEPTION

STATIONS

A minimum of 3 stations are required if substituted for a meal.

CARVING STATION

GARLIC RUBBED TRI-TIP \$225 per order
Chimichurri & Chipotle BBQ Sauce
serves approximately 12 guests

**CEDAR PLANK ROASTED SALMON
"EN CROÛTE"** \$450 per order
Lemon Dill Cream
serves approximately 20 guests

**LEMON AND PARSLEY BRINED
TURKEY BREAST** \$500 per order
Traditional Giblet Gravy & Cranberry Sauce
serves approximately 30 guests

OVEN ROASTED LEG OF LAMB \$575 per order
Tzatziki Sauce & Cucumber Tomato Salad
serves approximately 20 guests

**WHOLE ROASTED ANGUS
BEEF TENDERLOIN** \$625 per order
Béarnaise & Bordelaise Sauce
serves approximately 20 guests

**SEA SALT, BLACK PEPPER AND
GARLIC CRUSTED PRIME RIB EYE** \$675 per order
Black Pepper, Au Jus, Horseradish Cream
serves approximately 30 guests

CARVING STATION ENHANCEMENTS

**ROASTED GARLIC MASHED
POTATOES** \$10 per person

3 CHEESE POTATO GRATIN \$12 per person

ROASTED SEASONAL VEGETABLES \$12 per person

Station Time: 90 Minutes

**One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.
A \$100 labor fee applies for groups of 25 or less.**

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



DINNER

DINNER

BUFFET

LUAU BUFFET

\$125 per person

ISLAND CHOPPED SALAD

Shredded Cabbage, Mixed Greens, Carrots, Mandarin Oranges, Sesame Seeds, Wonton Strips, Ponzu Dressing

CUCUMBER SALAD

Red Onion, Red Peppers, Thai Basil, Cilantro, Peanuts, Rice Wine Vinaigrette

MACARONI SALAD

Carrots, Scallions, Parsley

PROTEIN

Selection of three:

Huli-Huli Chicken

Teriyaki Beef

Lemon Grass Baked Salmon

Kalua Pork

WHITE RICE

HAWAIIAN ROASTED SWEET POTATOES

MIXED VEGETABLES

BREAD PUDDING, PINEAPPLE BARS

ADD STUFFED SUCKLING PIG

\$550 per pig

serves approximately 75 guests

PCH BUFFET

\$135 per person

LOBSTER BISQUE

Tarragon Crème Fraîche

ARTISAN CAESAR

Red & Green Hearts of Romaine, Mixed Olive Tapenade, Torn Croutons, Shaved Parmesan, Caesar Dressing

ORGANIC BABY KALE SALAD

California Citrus, Grilled Asparagus, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

HERB ROASTED JIDORI CHICKEN

Lemon & Thyme Jus

PAN SEARED SALMON

Citrus Beurre Blanc

SALT CRUSTED NEW YORK STRIP

Port Wine Demi

TORTELLINI CARBONARA

Smoked Bacon, Green Peas, Parmesan Fresh Herbs

ROASTED GARLIC MASHED POTATOES

Crispy Shallots

GRILLED VEGETABLES

Zucchini, Squash, Asparagus, Tomatoes

CHOCOLATE LAYER CAKE, TRIPLE BRIE CHEESECAKE SHOOTERS

Buffet Time: 90 Minutes

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

DINNER

BUFFET

GASTRO PUB

\$120 per person

RED BEAN CASSOULET SOUP

BACON APPLE SALAD

Organic Mix Greens, Local Heirloom Tomatoes, Gorgonzola Crumbles, Lemon Poppyseed Vinaigrette

ROASTED BEET SALAD

Baby Kale, Radicchio, Wild Rice, Pecorino Cheese, Shallot Vinaigrette

BEER BRINED CHICKEN

Fennel Slaw

BLACKENED SHRIMP

Roasted Bell Peppers, Onions

HOUSE SMOKED BABY BACK RIBS

Citrus BBQ Sauce

BRUSSELS SPROUTS & SHISHITO PEPPERS

Harissa Maple Glaze

ROASTED BABY YUKONS

Truffle Oil, Fresh Herbs, Parmesan

SALTED CARAMEL BROWNIE, LEMON MERINGUE TART

FARM TO TABLE

\$105 per person

WHITE BEAN & KALE SOUP

HARVEST GREENS SALAD

Mixed Beet, Cherry Tomato, Cucumber, Radish, Mixed Herbs, Dijon Vinaigrette

GARDEN PASTA SALAD

Roasted Corn, Mixed Squash, Marinated Tomato, Hearts of Palm, Sweet Peppers, Parmesan Vinaigrette

SUNDRIED TOMATO CRUSTED JIDORI CHICKEN

Lemon Jus

GRILLED ATLANTIC SALMON

Avocado Salsa

ROASTED YAMS AND BRUSSELS SPROUTS

Caramelized Shallots, Candied Pecans, Cranberry Drizzle

MIXED VEGETABLES & PISTACHIO COUS COUS

Fresh Herb Blend & Lemon Vinaigrette

DOUBLE CREAM & SEASONAL FRUIT, CHOCOLATE AVOCADO TARTS

SEASONAL FRUIT AND BERRIES

Buffet Time: 90 Minutes

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

DINNER

THREE-COURSE PLATED DINNER

Includes a choice of soup or salad, single entrée and dessert.

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

STARTERS

Available at an additional cost.

EGGPLANT *\$18 per person*

Breaded Eggplant, Ratatouille,
Balsamic Reduction

STUFFED SHELL *\$18 per person*

Goat Cheese, Herb Ricotta, Marinara,
Micro Basil

SCALLOPS *\$26 per person*

Sweet Corn and Parsnip Purée,
Micro Basil

GRILLED SHRIMP *\$22 per person*

Hatch Pepper Coulis, Parmesan Polenta,
Cotija, Micro Cilantro

LAMB CHOP *\$22 per person*

Saffron Cous Cous, Dried Fruit,
Mint Chimichurri

SOUPS & SALAD

Selection of one soup or salad:

SOUPS

SMOKED TOMATO BISQUE

Crème Fraîche, Basil Oil, Croutons

CARAMELIZED ONION SOUP

Gruyere Cheese, Herb Croutons

CHILLED THAI SOUP

Mango, Coconut, Thai Basil

SWEET CORN & CRAB CHOWDER

Parsley Oil

SALADS

HEIRLOOM TOMATO & BURRATA

Basil Pesto, Wild Arugula, Balsamic Glaze

ARTISAN CAESAR

Baby Red Romaine, Tomato Tapenade, Shredded
Parmesan, Grilled Crostini, House Caesar Dressing

WEDGE SALAD

Heirloom Tomato, Candied Bacon, Red Onions,
Radish, Crumbled Egg, Gorgonzola, Green Goddess
Dressing

STRAWBERRY BURRATA SALAD

Mixed Greens, Red Onion, Sliced Almonds, Basil
Vinaigrette

WARM SPINACH SALAD

Breaded Egg, Spinach, Frisée, Red Onions,
Mushrooms, Bacon Dressing

TRINITAS POACHED PEAR SALAD

Mixed Greens, Point Reyes Blue, Spiced Walnuts,
Poached Aspa

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

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DINNER

THREE-COURSE PLATED DINNER

Includes a choice of soup or salad, single entrée and dessert.

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

ENTRÉE

Selection of one:

GRILLED FREE-RANGE CHICKEN	<i>\$86 per person</i>
Beurre Blanc	
HERB ROASTED JIDORI AIRLINE CHICKEN BREAST	<i>\$90 per person</i>
Thyme Jus	
PAN SEARED ALASKAN SALMON	<i>\$92 per person</i>
Tarragon Cream Sauce	
PANKO HERB CRUSTED CHILEAN SEA BASS	<i>\$100 per person</i>
Sundried Tomato and Caper Relish	
ROSEMARY BASTED FILET MIGNON	<i>\$112 per person</i>
Port Wine Demi	
GRILLED CENTER CUT NEW YORK	<i>\$96 per person</i>
Bone Marrow Jus	
COLORADO RACK OF LAMB	<i>\$100 per person</i>
Chimichurri	

ENTRÉE DUET

HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN	<i>\$115 per person</i>
Caponata, Beurre Blanc	
BRAISED SHORT RIB & CHILEAN SEA BASS	<i>\$135 per person</i>
Cabernet Demi Glaze, Lemon Thyme Vinaigrette	
PETITE FILET MIGNON & HALF LOBSTER TAIL	<i>\$145 per person</i>
Port Demi, Tomato Caper Relish	

VEGETARIAN OPTIONS

VEGETABLE NAPOLEON <small>VEGAN</small>	<i>\$86 per person</i>
Roasted & Stacked Vegetables, Mixed Squash & Cous Cous, Red Pepper Coulis	
CREAMY POLENTA <small>VEGAN</small>	<i>\$86 per person</i>
Roasted Baby Mushrooms, Sautéed Spinach, Pine Nuts, Roasted Garlic	
TOASTED BUTTERNUT RAVIOLIS	<i>\$86 per person</i>
Brown Butter Cream Sauce, Sage, Walnuts	
STUFFED SHELLS	<i>\$86 per person</i>
Rustic Marinara, Shaved Parmesan, Micro Basil	

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

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DINNER

THREE-COURSE PLATED DINNER

Includes a choice of soup or salad, single entrée and dessert.

Any additional soup, salad or dessert choices will be a supplement of \$10 per person. If you would like a choice of two entrées, the highest-price entrée will be charged for all meals and three options or more will accrue an additional \$20 per guest. Place cards are required to designate menu selections.

ACCOMPANIMENTS

Selection of one starch and one vegetable:

STARCHES

GARLIC MASHED POTATO

TRUFFLE MASHED POTATO

CRISPY FINGERLING POTATO

AU GRATIN POTATO

TWICE BAKED POTATO

LEMON THYME RISOTTO

PISTACHIO RICE PILAF

COCONUT FORBIDDEN RICE

VEGETABLES

BUNDLE OF SEASONAL VEGETABLES

SAUTÉED GARLIC ASPARAGUS

LOCAL HEIRLOOM CARROTS

SAUTÉED BABY BOK CHOY

CHARRED BROCCOLINI

ROASTED BRUSSELS SPROUTS &
CREMINI MUSHROOMS

HERB ROASTED SQUASH

DESSERT

Selection of one:

NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Cheesecake, Vanilla Chantilly Cream

CHOCOLATE TRILOGY ^{GF}

Chocolate Cake, Dark and White Chocolate Mousse

RED VELVET MARQUISE ^{GF}

Cheesecake Mousse, Red Chocolate Glaze

TIRAMISU ^{GF}

Mascarpone Mousse, Espresso Crème Brûlée, Crumble

BANANA BUTTERSCOTCH ^{GF}

Flourless Cake, Butterscotch Mousse, Banana Caramel

CHOCOLATE ESPRESSO TART ^{GF}

Short Bread Cookie Dough, Coffee Cake, Espresso Cream

LEMON MERINGUE TART ^{GF}

Lemon Curd, Italian Meringue, Fresh Berries

A \$100 labor fee applies to groups of 25 or less.

Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith loose leaf hot teas.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

DINNER

DESSERT STATIONS

ASSORTED MINI DESSERTS *\$18 per person*

Mini Praline Cream Puff, Moelleux Chocolate, Moelleux Pistachio-Lemon, Moelleux Coco-Dulce, Red Berry Opera Cake, Mango Opera Cake, Tiramisu Cake, Opera Cake

CHOCOLATE DESSERTS *\$20 per person*

S'mores Bars, Salted Chocolate Brownies, Fudge Brownies, Dulce De Leches, Red Velvet Cake

CUPCAKES *\$62 per dozen*

Red Velvet, Chocolate, Vanilla

Minimum order of 4 dozen

ASSORTED PETIT FOURS *\$60 per person*

Chef's Selection of Seasonal Flavors

ICE CREAM SANDWICH STATION *\$25 per person*

Ice Cream Sandwiches Made-to-Order

Oreo, Chocolate Chip and Sugar Cookies

Vanilla & Chocolate Gelato

Chef Attendant Required

S'MORES STATION *\$20 per person*

Chocolate, Peppermint, Traditional Marshmallows

Hershey Bars & Reese's Peanut Butter Cups

Chocolate Chip Cookies & Graham Crackers

ICE CREAM SUNDAE STATION *\$27 per person*

Vanilla & Chocolate Gelato Station

Banana Caramel & Chocolate Sauce

Chantilly Cream, Sprinkles, M&Ms, Candied Pecans

Salted Caramel Brownies

Station Time: 60 Minutes

One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



LATE NIGHT

LATE NIGHT

LATE NIGHT RECEPTION

TACO BAR

\$25 per person

Achiote Chicken, Steak Asada
Corn & Flour Tortillas, Warm Tortilla Chips
Salsa Roja, Salsa Verde, Pico de Gallo
Cheddar Cheese, Cotija Cheese
Cilantro, Limes, Guacamole, Jalapeño
Black Beans, Spanish Rice

CHICKEN & WAFFLES

\$26 per person

House-Breaded with Pecan Mascarpone & Blackberry
Maple Nashville Hot Chicken
Cider Slaw, Pickles
Tender Chicken Bites
Buttermilk Ranch, Honey Mustard BBQ, Buffalo

SOFT PRETZEL BAR

\$22 per dozen

Assorted Savory & Sweet Pretzels
Pretzel Bites Beer Cheese
Whole Grain Mustard, Honey Mustard
Brown Butter Maple Syrup

CHICAGO DOG STATION

\$20 per person

All Beef Hot Dogs, Assorted Buns
Sauerkraut, Diced Tomatoes, Onions
Sweet Pickle Relish, Sport Peppers
Ketchup, Mayonnaise, Mustards

FRENCH FRY BAR

\$16 per person

Classic, Waffle, Sweet Potato Fries
Fresh Herb Mix & Parmesan
Trio of Infused Oils
Ketchup, Buttermilk Ranch, House Sauce

Station Time: 60 Minutes

One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



BEVERAGES

BEVERAGES

HOSTED BARS

PREMIUM BRANDS

\$16 per drink

Tito's Vodka
Hendricks's Gin
Maker's Mark Bourbon
Captain Morgan Spiced Rum
Monkey Shoulder Scotch
Cazadores Tequila

ULTIMATE BRANDS

\$18 per drink

Ketel One Vodka
Nolet's Silver Gin
Bulliet Bourbon
Johnnie Walker Black
Bacardi Rum
Patron Silver Tequila

PREMIUM WINES

priced by bottle

Seaglass Chardonnay
Seaglass Cabernet Sauvignon
Sterling Merlot

ULTIMATE WINES

priced by bottle

Trinitas Cellars Chardonnay
Whitehaven Sauvignon Blanc
Roth Cabernet Sauvignon

BEER SELECTIONS

\$8 per drink

Coors Light
Sierra Nevada Pale Ale
Pacifico
Modelo

CRAFT BEER SELECTIONS

\$9 per drink

Firestone 805 Ale
Ballast Point Grapefruit Sculpin IPA

BLOODY MARY BAR

\$20 per drink

Trio of Bloody Mary Mixes
Bacon, Cheese, Olives, Celery, Pickles,
Persian Cucumbers, Jalapeno, Onions
Fresh Mint, Basil, Dill
Salt, Sugar, Tajin Citrus
Upgrade to Ultimate Spirits +\$2

MIMOSA BAR

\$18 per drink

Fresh Orange, Pineapple, Watermelon,
Strawberry, Mango Juices
Strawberries, Blueberries, Raspberries,
Orange, Pomegranate
Fresh Mint, Basil, Citrus
Upgrade to Ultimate Spirits +\$2

ADD-ONS

LIQUEURS, CORDIALS

\$19 per drink

MINERAL WATER, SOFT DRINKS & JUICES

\$7 per drink

\$250 per bartender.

Tablesides wine service available at an additional cost. Not included in bar packages.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

BEVERAGES

HOURLY BAR PACKAGES

PREMIUM

ONE HOUR	<i>\$28 per person</i>
TWO HOURS	<i>\$40 per person</i>
THREE HOURS	<i>\$55 per person</i>
FOUR HOURS	<i>\$68 per person</i>
FIVE HOURS	<i>\$79 per person</i>

ULTIMATE

ONE HOUR	<i>\$32 per person</i>
TWO HOURS	<i>\$46 per person</i>
THREE HOURS	<i>\$60 per person</i>
FOUR HOURS	<i>\$75 per person</i>
FIVE HOURS	<i>\$89 per person</i>

\$250 per bartender.

Tablesides wine service available at an additional cost. Not included in bar packages.

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.

BEVERAGES

WINE LIST

CHARDONNAY

per bottle

SEAGLASS CHARDONNAY	\$50
TRINITAS CELLARS CHARDONNAY Napa Valley	\$55
CHALONE CHARDONNAY Monterey County	\$70
CHALK HILL ESTATE Russian River Valley	\$85
CAKEBREAD CELLARS Napa Valley	\$76

SAUVIGNON BLANC

per bottle

TRINITAS CELLARS SAUVIGNON BLANC Napa Valley	\$52
SAUVETAGE SAUVIGNON BLANC Vin de France	\$55
WHITEHAVEN SAUVIGNON BLANC Marlborough	\$59

SPARKLING WINE & CHAMPAGNES

per bottle

CAMPO VIEJO CAVA Spain	\$56
SUMMER WATER ROSÉ Central Coast, CA	\$59
DOMAINE CHANDON Napa	\$69
DOMAINE CHANDON ROSÉ Napa	\$79
VEUVE CLICQUOT-YELLOW LABEL Brut, France	\$250

CABERNET SAUVIGNON

per bottle

SEAGLASS CABERNET SAUVIGNON Central Coast, CA	\$55
VINA ROBLES CABERNET SAUVIGNON California	\$60
FOLEY CABERNET SAUVIGNON Napa Valley	\$68
TRINITAS CELLARS CABERNET SAUVIGNON Napa Valley	\$95

PINOT NOIR & OTHER REDS

per bottle

TRINITAS CELLARS MYSTERIAMA RED BLEND Napa Valley	\$56
MARK WEST PINOT NOIR California	\$62
BELLE GLOS PINOT NOIR Santa Barbara	\$75
RICKSHAW PINOT NOIR Central Coast, CA	\$72

A taxable 25% service charge and 7.75% sales tax (subject to change) will apply to all food and beverage.



POLICIES

POLICIES

FOOD & BEVERAGE SERVICE

No food and/or beverage of any kind will be permitted to be brought into the Hotel, or any suites used as a hospitality suite, by the Group or any of the Group's guests. Unless otherwise arranged and contracted by Catering/Event Manager. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, this hotel is responsible for the administration of the regulations. The Hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on Hotel premises. All food and beverage prices quoted are subject to a 25% service charge and 7.75% sales tax. Service charge is taxable in the state of California.

SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 25% service charge and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios, if you require additional staffing please contact your Event Manager for pricing. Buffet: 1 server per 20 guests; Plated: 1 server per 20 guests with no wine service; Plated 1 server per 15 with wine service; Reception 1 per 35; Wedding Plated 1 server per 15; Station 1 attendant per 100; Bars 1 attendant per 100. Bartender fee - \$200 for each bar. Action Station Chef - \$200 each.

ENTRÉE SELECTIONS & ADDITIONAL CHARGES

BUFFETS

For groups less than 25 guests, a \$100 labor fee will be added for buffet meal service. Buffet and stations are based on 90 minutes of service; late night and dessert stations are based on 60 minutes of service.

PLATED EVENTS

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections, and the higher price applies to all entrées. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEE

A firm guarantee of attendance is required for all private meal functions seventy-two (72) business hours prior to the function. In the event that a guarantee is not given, Hotel will automatically use the current house count on your group, or the last written estimate. If attendance falls below the guarantee in either case, the Group is responsible for the number guaranteed. Should additions be made within seventy-two (72) hours of arrival, those additions are subject to a 25% pricing surcharge. A minimum guarantee of twenty-five (25) guests is required for meal functions. If this minimum is not met, a \$150 labor charge is applied plus applicable sales taxes.

OUTDOOR EVENT HOURS

Outdoor function located in the Ocean Lawn will begin no earlier than 6:00am. Pool function end no later than 10:00pm and all outdoor lawn functions end no later than 10:00pm. Amplification restrictions will be provided by Event Manager.

COAT CHECK

If coat check is desired, it requires an attendant from beginning through end of your event at \$150 for the evening, one attendant recommended per 100 guests. Banquet and Catering Policies & Information(Continued)

POLICIES

ROOM SETUP & TIME CHANGES

If room setup changes are requested after your event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 min past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. For social events, a maximum of 6 hours is provided. If an additional hour (s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering/conference contact prior to the event (applicable fees may apply).

DECORATIONS & SIGNAGE

Your catering/conference contact will be happy to provide you with a Vendor Guide for your flowers, centerpieces, themed décor, etc. Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. All displays must conform to applicable Building Code and Fire Ordinances, and should be freestanding without attachment to walls, ceilings, or floors. A service fee is assessed for the cleanup and removal of all materials. Any fees assessed will be the responsibility of the Group, and will be charged to Group Master Account.

FIRE HAZARDS

No open flames are permitted inside function room. The use of flames, fireworks, sparklers and sky lanterns in outdoor venues are prohibited.

DRONES

Use of drones on Hotel property is strictly prohibited.

DELIVERIES

All deliveries must be pre-arranged with Event Manager. Delivery hours are between 8am - 4pm and are made to Hotel's receiving dock, checking in at the Security Office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery.

Vendors and delivery services not in compliance with Hotel's safety standards will be denied access.

SHIPMENTS

Please plan for your boxes to arrive no more than 3 days in advance of your function. The initial 200lbs is complimentary, the group will be charged \$75 for every 45lbs (or fraction of) thereafter. Please refer to drayage and shipping information document for further details.



PASÉA
HOTEL & SPA™

21080 Pacific Coast Highway, Huntington Beach, CA 92648