





2026 HOLIDAY BANQUET GUIDE

HORS D'OEUVRES



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PASSED HORS D' OEUVRES

COLD

$13 per piece

SMOKED DUCK WITH ORANGE COMPOTE [DF]
Sourdough Toast, Pistachio

BEEF TENDERLOIN CROSTINI
Tomato Jam & Crème Fraîche

PEPPERED AHI TUNA TARTAR
Togarashi, Wasabi Cream, Wonton Crisp

AHI TUNA POKE SPOON
Ponzu, Radish, Avocado Crema

ANTIPASTO SKEWERS [V, GF]
Red Pepper Romesco, Balsamic Glaze

SHRIMP COCKTAIL SHOOTER [GF, DF]
Bloody Mary Sauce, Celery

SEA BASS CEVICHE [GF, DF]
Tomato, Avocado, Cilantro

HOT

$13 per piece

YAKITORI SKEWER [GF]
Ponzu Drizzle

MINI BEEF WELLINGTON
Peppercorn Bearnaise

BACON WRAPPED DATES [GF]
Manchego Spicy Honey Glaze

STEAKHOUSE CRAB CAKE
Rosemary Remoulade

WILD MUSHROOM ARANCINI [VG]
Truffle & Parmesan Sauce

VEGETABLE LUMPIA [VG]
Cilantro Sweet Chili

IMPOSSIBLE MEATBALLS
Honey Garlic BBQ

SEARED SCALLOP [GF]
Corn Purée, Chorizo Oil

CHARRED ANCHO CAULIFLOWER BITES
Chipotle Aioli

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VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free


RECEPTION

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STATIONS

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

MASON JAR SALADS *$30 per person*

Selection of Two:

TRADITIONAL GREENS

Mixed Baby Lettuces, Seasonal Shaved Vegetables, Persian Cucumber, Heirloom Cherry Tomatoes, Champagne-Lavender Emulsion

WILD ARUGULA

Prosciutto San Danielle, Caramelized Pears, Pepato, Drunken Figs, Tangerine Agrumato

BEETS

Baked Chevre, Young Garden Lettuce, Crispy Shallots, Vincotto

DISPLAY OPTIONS

ARTISAN CHEESE BOARD *$42 per person*

International and American Artisanal Cheeses

Sliced Baguettes, Crackers, Marcona Almonds, Cornichons, Jams, Fruit Compotes,

Organic Honey Comb

CHARCUTERIE BOARD *$44 per person*

Chef's Selection of Cured Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread

CRUDITÉ PLATTER *$26 per person*

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

Buttermilk Ranch, Hummus, Baba Ganoush

BREADS & SPREADS *$30 per person*

Grilled Foccacia, Ciabatta Crostini, Lavosh, Garlic Naan, Pita Chips

Cranberry Feta Dip, Pistachio, Pomegranate

Beet Hummus, Goat Cheese Crumble

Sour Cream & Onion Dip, Fried Shallot

Sundried Tomato Tapenade, Italian Parsley

ANTIPASTO *$32 per person*

Grilled Asparagus, Zucchini, Squash, Heirloom Carrots, Basil-Artichokes, Marinated Mushrooms, Roasted Peppers, House Olive Mix, Buffalo Mozzarella, Cornichons, Prosciutto, Mortadella, Ciabatta Bread

GAME DAY *$38 per person*

Selection of three:

TRIO OF BUFFALO WINGS

Buffalo, Chipotle BBQ, Korean Fried Chicken

Buttermilk Ranch, Blue Cheese

Carrots, Brocolli, Cherry Tomatoes

WAFFLE FRIES

Mango Habanero and Honey Mustard

RISOTTO STATION GF *$30 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

Station Time: 90 Minutes

One chef attendant per 100 guests with a minimum of 25 guests. $250 per chef attendant.
Menus available for groups of 25 or more.

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MAC & CHEESE STATION *$36 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 *$41 per person*

Selection of three:

SHRIMP ALFREDO

Blackened Shrimp, Fettuccine, Parmesan, Fine Herbs

BEEF BOLOGNESE

Crushed Tomato, Penne, Ricotta, Basil

CREAMY PESTO RIGATONI VG

Toasted Pine Nuts, Pecorino, Fine Herbs

BAKED ZITI VG

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

PASTA PESCATORE

Mussels, Clams, White Fish, Clam Sauce, Roasted Garlic, Linguine, Parmesan, Red Peppers

FARFALLE SANTUZZA VG

Farfalle, Sundried Tomato, Broccoli, Shaved Parmesan in a White Wine Garlic Sauce

CREAMY LEMON CHICKEN PICCATA

Garlic Sauce, Spaghetti, Capers, Parmesan

Gluten Free pasta available upon request.

CALIFORNIA COAST *$46 per person*

SHRIMP CEVICHE DF/GF

Cucumber, Tomato, Red Onion

GRILLED FISH TACOS GF

Fresh Cabbage, Chipotle Cream, Guacamole

LOBSTER ROLL

Creamy Celery Dressing, Buttered Brioche

CALIFORNIA STREET TACOS *$40 per person*

Selection of three:

BARBACOA DF/GF

Pickled Onions, Cilantro, Salsa Verde

POLLO ASADO DF/GF

Grilled Chicken, Onion, Cilantro, Salsa Roja

NOPALES FAJITAS GF/VE

Onions, Bell Peppers, Jalapeño, Aji Salsa Verde

PORK CARNITAS DF/GF

Grilled Onions, Jalapeño, Cilantro, Salsa Verde

CARNE ASADA DF/GF

Pico de Gallo, Cilantro

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MEDITERRANEAN *$43 per person*

PASTA SALAD VG

Marinated Tomatoes, Olives, Artichoke Hearts, Cucumbers, Feta, Pepperoncini, Red Wine Vinaigrette

LAVOSH PITA BRAED GF/VE

Roasted Garlic Hummus, Baba Ganoush, Roasted Red Pepper Sauce

GREEK STYLE CHICKEN BREASTS GF

Yogurt, Garlic, Lemon and Turmeric Marinade

KOFTA LAMB MEATBALLS & TZATZIKI SAUCE

VEGEATBLE KABOB(S) VE

Sundried Tomato Pesto

SLIDER STATION *$38 per person*

Selection of three:

SMASH BURGER SLIDER

Caramelized Onions, Cheddar Cheese, Thousand Island

KOREAN FRIED CHICKEN SLIDER

Gochujang Cole Slaw, Pickles

NASHVILLE HOT CHICKEN SLIDER

Pickles, Spicy Aioli

BBQ PULLED PORK SLIDER

Crispy Onions, Chipotle BBQ

KOFTA SLIDER

Roasted Tomatoes, Grilled Red Onions, Sliced Cucumber, Tzatziki Sauce

IMPOSSIBLE BURGER SLIDER VE

Vegan Garlic Mayo, Lettuce, Tomato, Vegan Bun

FLATBREAD STATION *$38 per person*

Selection of three:

FENNEL PROK SAUSAGE & MOZZARELLA

Caramelized Onion, Crispy Pancetta, Fresh Mozzarella

SALUMI, BLACK OLIVES & FETA

EVOO, Basil

ELOTE PIZZA

Corn, Chipotle Mayo, Chili Powder, Cilantro, Cotija Cheese

CLASSIC MARGHERITA & FRESH BASIL VG

BBQ CHICKEN

Mozzarella, Bacon, Red Onion, Pineapple, Micro Cilantro

SPINACH & FETA VG

Sundried Tomato Pesto, Mozzarella, Red Onion, Roasted Garlic

FIG & PROSCIUTTO

Fig Jam, Parmesan, Walnuts, Micro Thyme

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POKE BAR *$55 per person*

Chef attendant required at $250.

Ahi, Seasoned 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 GF *$38 per person*

Chef attendant required at $250.

Beef, Chicken or Vegetable Broth and 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 *$43 per person*

Chef attendant optional for 75 people or less at $250.

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

SEAFOOD DISPLAY

Five piece minimum per person. Minimum of 25 guests.

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

CHILLED JUMBO PRAWNS *$14 per piece*

SNOW CRAB CLAWS *$15 per piece*

SEASONAL OYSTERS ON THE HALF SHELL *$14 per piece*

SUSHI

Assorted Sushi, Chef Crafted Rolls, Nigiri Rolls and Sushi, Veggie Rolls

California Rolls, Spicy Tuna Rolls, Smoked Salmon, Cucumber Rolls

Ahi, Yellow Tail, Salmon, Shrimp and BBQ Eel

Wasabi, Pickled Ginger, Soy Sauce

4 PIECES PER PERSON *$36 per person*

5 PIECES PER PERSON *$41 per person*

6 PIECES PER PERSON *$46 per person*

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CARVING STATION

GARLIC RUBBED TRI-TIP GF — *$465 per order*

Chimichurri and Chipotle BBQ Sauce
Serves approximately 12 guests.

CEDAR PLANK ROASTED SALMON "EN CROUTE" — *$510 per order*

Lemon Dill Cream
Serves approximately 20 guests.

SAGE & GARLIC BRINED TURKEY GF — *$510 per order*

Traditional Giblet Gravy and Cranberry Sauce
Serves approximately 30 guests.

OVEN ROASTED LEG OF LAMB GF — *$610 per order*

Tzatziki Sauce and Cucumber Tomato Salad
Serves approximately 20 guests.

WHOLE ROASTED BEEF TENDERLOIN GF — *$685 per order*

Bearnaise and Bordelaise Sauce
Serves approximately 20 guests.

SEA SALT, BLACK PEPPER AND GARLIC CRUSTED PRIME RIB EYE GF — *$735 per order*

Black Pepper, Au Jus, Horseradish Cream
Serves approximately 30 guests.

CARVING STATION ENHANCEMENTS

ROASTED GARLIC MASHED POTATOES — *$14 per person*

THREE CHEESE POTATO GRATIN — *$16 per person*

ROASTED SEASONAL VEGETABLES — *$15 per person*

Station Time: 90 Minutes

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BUFFETS

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BRUNCH BUFFET: $98 PER PERSON

Minimum of 50 guests.

CONTINENTAL ITEMS

JUICES

Freshly Squeezed Orange & Grapefruit Juices

SELECTION OF BREAKFAST PASTRIES

SLICED FRUITS & BERRIES

INDIVIDUAL SEASONAL GREEK YOGURT

FRUIT PRESERVES & HONEY

BRUNCH ENTRÉES

PUMPKIN SPICE PULL-APART FRENCH TOAST

Accompanied by Sweet Pumpkin Pie, Whipped Mascarpone, Candied Pecans

SPINACH & ARTICHOKE HOLIDAY QUICHE

Creamy Gruyere Cheese

SMOKED SALMON BENEDICT

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

HOLIDAY SALAD

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

SIDES

SCRAMBLED EGGS

ROASTED NEW POTATOES

Lemon Zest, Herbs, Sea Salt

APPLE SMOKED CHICKEN SAUSAGE

ALL NATURAL BACON

DESSERT

CHOCOLATE PEPPERMINT BROWNIES

ENHANCEMENTS

OMELET STATION *+$15 per person*

Chef attendant required at $250

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

Buffet Time: 90 Minutes
Buffets are served with assorted rolls & whipped butter.

Menus available for groups of 25 or more.
Menu includes PEERLESS regular & decaffeinated coffee and Steven Smith hot teas.

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BUFFETS

DINNER BUFFET

JINGLE BUFFET — *$105 per person*

Selection of two each:

SOUPS OR SALADS

ENTRÉES

SIDES

Selection of three:

DESSERTS

HOLIDAY BY THE SEA BUFFET — *$135 per person*

Selection of three each:

SOUPS OR SALADS

ENTRÉES

SIDES

DESSERTS or PIE DISPLAY

WINTER WONDERLAND BUFFET — *$165 per person*

Selection of four each:

SOUPS OR SALADS

ENTRÉES

SIDES

DESSERTS or PIE DISPLAY

ADDITIONAL PORTIONS

SOUP OR SALAD *+$12 per person*

ENTRÉES *+$21 per person*

SIDES *+$14 per person*

DESSERT *+$12 per person*

Buffet Time: 90 Minutes
Buffets are served with assorted rolls & whipped butter.

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DINNER BUFFET SELECTIONS

SOUPS

BUTTERNUT SQUASH BISQUE VG, GF

Spiced Crème Fraîche, Pumpkin Seeds

LOBSTER CAPPUCCINO GF

Lobster Bisque, Airated Cointreau Crème Fraîche

MUSHROOM BRIE SOUP VG, GF

Truffle Oil

POTATO LEEK SOUP VG

Herb Bread Crumbs, Fried Leeks

SALADS

KENTER CANYON GREENS

Cherry Tomatoes, Carrots, Crumbled Blue Cheese, Candied Walnuts, Cucumbers, Chickpeas, Hard Boiled Eggs

Dressings: Blue Cheese Dressing, Buttermilk Ranch, Balsamic Vinaigrette

SHREDDED KALE SALAD

Ginger Roasted Yams, Cranberries, Pecans, Shaved Parmesan, Lemon Vinaigrette

HARVEST GREENS SALAD

Apples, Pomegranates, Red Onions, Pumpkin Seeds, Goat's Milk Feta Cheese, Apple Cider Vinaigrette

BABY GOLD POTATO SALAD

Whole Grain Mustard, Sour Cream, Bacon, Scallions

AUTUMN PASTA SALAD

Spinach, Celery, Cranberry, Pears, Mandarin Oranges, Candied Pecans, Creamy Poppy Seed Vinaigrette

Buffet Time: 90 Minutes
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DINNER BUFFET SELECTIONS

ENTRÉES

CITRUS MARINATED SALMON GF

Grilled Baby Leeks, Shaved Fennel, Saffron Sauce

ROASTED SEA BASS GF

Gold Potatoes, Mussels, Bouillabaisse Sauce

ROSEMARY CHICKEN GF

Tuscan Kale, Chicken Jus

MARINATED TENDERLOIN MEDALLIONS GF

Roasted Wild Mushrooms, Balsamic Onions, Bordelaise Sauce

FENNEL BRINED PORK LOIN GF

Apple Fennel Relish

MUSHROOM GNOCCHI V

Winter Squash, Miso Squash Tea, Sage, Pickled Fuji Apples, Cashew Ricotta

CARVING STATIONS

Additional Costs Apply
1 Chef Attendant Required per 75 Guests at $250
Each Station Serves Approximately 40 Guests

SEA SALT & HERB-ROASTED PRIME RIB GF

Horseradish Crème Fraîche, Thyme Jus

$675 each order

HOLIDAY TURKEY ROULADE

Cranberry Apple Stuffing, Whole Boneless Turkey, Sage Gravy

$500 each order, 2 double breasts per order

GLAZED HOLIDAY HAM GF, DF

Whole Grain Mustard & Honey

$425 each order

One Chef attendant per 75 guests with a minimum of 25 guests. $250 per chef attendant.

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DINNER BUFFET SELECTIONS

SIDES

THREE ONION & GARLIC MASHED POTATOES GF

ROSEMARY & GOAT CHEESE POTATO GRATIN GF

ROASTED SWEET POTATOES GF
Pecan-Brown Butter Streusel

WILD RICE PILAF GF
Currants, Pistachios, Apricots

ROASTED BRUSSELS SPROUTS GF
Candied Bacon, Pecans, Balsamic Glaze

BAKED MAC & CHEESE
Panko Crusted with Five Cheese Blend

ROASTED SEASONAL VEGETABLES GF
Chard Lemon Vinaigrette, Fine Herbs

DESSERTS

MINI PIE DISPLAY
Individual Pies: Pumpkin, Pecan & Walnut

OR

CHEESECAKE

CHOCOLATE PEPPERMINT BROWNIES

SPICE CAKE

PUMPKIN SPICE BAR

APPLE CRANBERRY CRUMBLE

Buffet Time: 90 Minutes

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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-priced 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 *$19 per person*

Breaded Eggplant, Ratatouille, Balsamic Reduction

LOBSTER RISOTTO *$30 per person*

Lobster Claw Risotto, Shaved Parmesan Reggiano, Fine Herbs

SCALLOPS *$28 per person*

Sweet Corn & Parsnip Purée, Micro Basil

GRILLED SHRIMP *$25 per person*

Hatch Pepper Coulis, Parmesan Polenta, Cotija, Micro Cilantro

LAMB CHOP *$25 per person*

Saffron Couscous, Dried Fruit, Mint Chimichurri

SOUPS & SALADS

Selection of one soup or salad:

SOUPS

SMOKED TOMATO BISQUE VG

Crème Fraîche, Basil Oil, Croutons

CARAMELIZED ONION SOUP VG

Gruyere Cheese, Herb Croutons

WHITE GAZPACHO VE

Grapes, Scallions, Basil Oil

SWEET CORN & CRAB CHOWDER

Parsley Oil

SALADS

FARRO SALAD VG

Butternut Squash, Spinach, Bell Pepper, Pomegranate Seed, Roasted Pistachio & Goat Cheese, Sage Vinaigrette

CHARRED CAESAR VG

Romaine Hearts, Charred Brussels Sprouts, Charred Kale, Shredded Parmesan, Grilled Crostini, Caesar Dressing

ARUGULA & APPLE SALAD GF/VG

Spiced Apple, Dried Cranberry, Walnuts, Shaved Fennel, Crumbled Gorgonzola, Spiced Apple Vinaigrette

CALIFORNIA CITRUS SALAD GF/VG

Mixed Greens, Cara Cara Oranges, Grapefruit, Red Onions, Fennel, Avocado, Manchego Cheese, Blood Orange Vinaigrette

SUPERFOOD SALAD VE

Tuscan Kale, Blueberries, Walnuts, Golden Raisins, Golden Beets, Shredded Carrots, Poppyseed Dressing

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ENTRÉE

Selection of one:

GRILLED FREE-RANGE CHICKEN BREAST GF — *$93 per person*
Thyme Jus

THAI MANGO CHICKEN GF — *$97 per person*
Chicken Breat and Thai-Style Mango Salsa

PAN-SEARED PACIFIC SALMON — *$102 per person*
Yuzu Serrano Cream

MISO-GLAZED HALIBUT — *$116 per person*
Citrus-Fennel Salad

ROSEMARY BASTED FILET MIGNON — *$125 per person*
Port Wine Demi

MUSCOVY DUCK BREAST GF — *$106 per person*
Pomegranate Gastrique

NEW ZEALAND RACK OF LAMB DF/GF — *$116 per person*
Mint Chimichurri

BRAISED BEEF SHORT RIB — *$122 per person*
Sage Marsala Demiglaze

PECAN CRUSTED COD — *$108 per person*
Whole-Grain Mustard Cream Sauce

ENTRÉE DUET

HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN — *$139 per person*
Natural Jus, Chioggia Beet & Herb Salad

BRAISED SHORT RIB & CHILEAN SEA BASS — *$185 per person*
Cabernet Demi Glaze, Sundried Tomato Relish

PETITE FILET MIGNON & HALF LOBSTER TAIL — *$195 per person*
Port Demi, Lemon Thyme Compound Butter

VEGETARIAN OPTIONS

CHERMOULA GRILLED CAULIFLOWER STEAK GF/VE — *$90 per person*
Red Curry Lentils, Tuscan Kale, Heirloom Carrots

HERB COUS COUS STUFFED EGGPLANT INVOLTINI VE — *$90 per person*
Compari Tomato, Hassleback Butternut Squash, Chimichurri

PORCINI MUSHROOM RISOTTO GF/VG — *$90 per person*
Grilled Portabello, Blistered Cherry, Tomato, Garlic Spinach

POTATO GNOCCHI VG — *$90 per person*
Crispy Soyrizo, Shaved Zucchini, Parmesan Cream

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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 $12 per person. If you would like a choice of two entrées, the highest-priced entrée will be charged for all meals and three options or more will accrue an additional $22 per guest. Place cards are required to designate menu selections.

ACCOMPANIMENTS

Selection of one starch and one vegetable:

STARCHES

GARLIC MASHED POTATO GF/VG

CREAMY POLENTA GF/VG

CRISPY FINGERLING POTATO GF/VE

MUSHROOM RISOTTO VG

SWEET POTATO PUREE GF/VG

YAKI SOBA NOODLE STIR FRY VG

MORROCAN BASMATI RICE, ALMOND, APRICOT GF/VE

ORGANIC QUINOA & JASMINE RICE PILAF GF/VE

VEGETABLES

BUNDLE OF SEASONAL VEGETABLES

SAUTÉED GARLIC ASPARAGUS

ROASTED HEIRLOOM CARROTS

STEAMED BABY BOK CHOY & SOY BUTTER

CHARRED BROCCOLINI & LEMON OIL

ROASTED BRUSSELS SPROUTS & CREMINI MUSHROOMS

HERB ROASTED SQUASH

HARICOTS VERTS ALMONDINE

DESSERT

Selection of one:

NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, 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

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DESSERT

DESSERT STATIONS

ASSORTED MINI DESSERTS *$22 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 *$23 per person*

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

CUPCAKES *$66 per dozen*

Red Velvet, Chocolate, Vanilla

Minimum order of 4 dozen

ASSORTED PETIT FOURS *$63 per dozen*

Chef's Selection of Seasonal Flavors

S'MORES STATION *$22 per person*

Chocolate, Peppermint, Traditional Marshmallows

Hershey Bars and Reese's Peanut Butter Cups

Chocolate Chip Cookies and Graham Crackers

ICE CREAM STATION *$28 per person*

Vanilla Bean and Chocolate Ice Cream

Seasonal Sorbet

Chantilly Cream, Sprinkles, M&M's. Candied Pecans, Chocolate Chips, Cookie Crumbles

Chocolate and Caramel Sauce

Ice Cream Sandwich Enhancement +$10 per person, includes Sugar, Chocolate Chip and Snickerdoodle Cookies

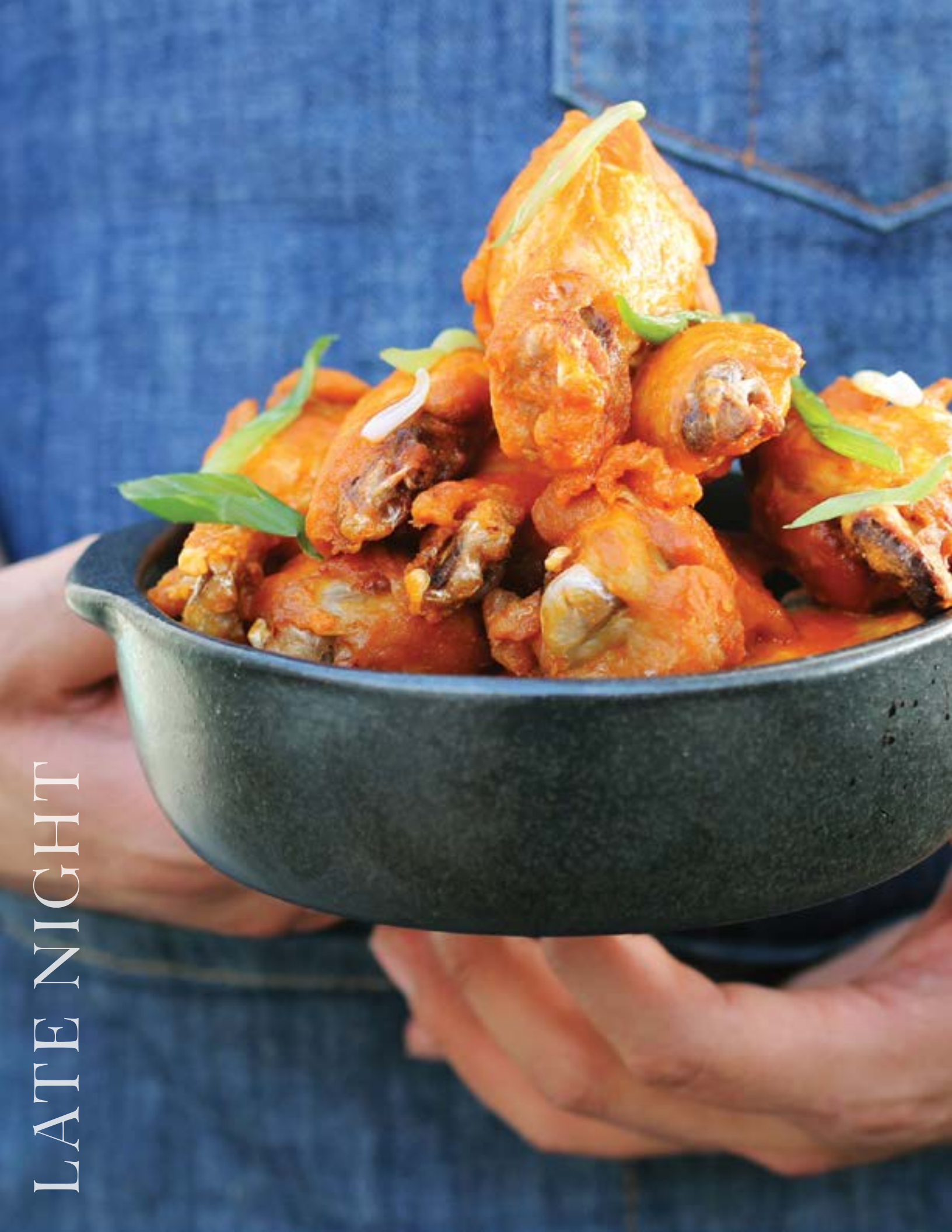
Chef attendant required at $250

Station Time: 60 Minutes

One chef attendant per 100 guests. Menus available for groups of 25 or more. $250 per chef attendant.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free



LATE NIGHT

LATE NIGHT RECEPTION

TACO BAR *$36 per person*

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

SOFT PRETZEL BAR *$26 per person*

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

CHICAGO DOG STATION *$26 per person*

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

NACHO BAR *$28 per person*

Seasoned Beef
Corn Tortilla Chips, Chili Con Queso
Scallion, Tomato, Black Olive, Jalapeño, Pico de Gallo, Sour Cream, Shredded Lettuce

CHARCUTERIE BOARD *$44 per person*

Chef's Selection of Cured Meats
House Olive Mix, Mustard, Cornichon, Ciabatta

ARTISAN CHEESE BOARD *$42 per person*

International and Domestic Artisanal Cheeses
Sliced Baguettes, Crackers, Marcona Almonds, Cornichons, Jams, Fruit Compotes,
Organic Honey Comb

Station Time: 60 Minutes

One chef attendant per 100 guests. Menus available for groups of 25 or more. $250 per chef attendant.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

VG= Vegetarian | V=Vegan | GF=Gluten Free | DF=Dairy Free


BEVERAGES

HOSTED BARS

PREMIUM BRANDS

$21 per drink

SKYY Vodka
Gordon's Gin
Sauza Hacienda Tequila
Cruzan Aged Light Rum
Evan Williams Black Label Bourbon
Teacher's Blended Scotch

ULTIMATE BRANDS

$23 per drink

Absolut Vodka
Beefeater Gin
Astral Blanco Tequila
Bacardi Rum
Elijah Craig Small Batch Bourbon
Dewars White Label Blended Scotch

PLATINUM BRANDS

$25 per drink

Ketel One Vodka
Nolet's Silver Gin
Epsolon Blanco Tequila
Bacardi Rum
Bulleit Bourbon
Johnnie Walker Black

HOUSE WINES

$64 per bottle

Selection of four:

Dashwood Sauvignon Blanc
Gambino Prosecco
EOS Pinot Grigio
EOS Chardonnay
EOS Cabernet
EOS Merlot

RESERVE WINES

Add reserve wines to your bar package. Pricing is per bottle, and can be referenced on page 40.

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

HOSTED BARS

BEER SELECTIONS *$11 per drink*

Coors Light

Sierra Nevada Pale Ale

Stone IPA

Modelo

LOCAL CRAFT BEER *$12 per drink*

Bad Hombre - Mexican Lager
Boomtown Brewing, Los Angeles

Bulbous Flowers - Hazy IPA
Societe Brewing Company, San Diego

Hayabusa - Japanese Rice Lager
Beachwood Brewing, Huntington Beach

BLOODY MARY BAR *$22 per drink*

Trio of Bloody Mary Mixes

Bacon, Cheese, Olives, Celery, Pickles, Persian Cucumbers, Jalapeno, Onions

Fresh Mint, Basil, Dill

Salt, Sugar, Tajin Citrus

Add to Premium Brands +$8

MIMOSA BAR *$20 per drink*

Fresh Orange, Pineapple, Watermelon, Strawberry, Mango Juices

Strawberries, Blueberries, Raspberries, Orange, Pomegranate

Fresh Mint, Basil, Citrus

HOT COCOA BAR *$16 per person*

Swiss Drinking Chocolate, Marshmallows, Peppermint Candy Canes, Whipped Cream, Mini Chocolate Chip Cookies

Add to Hosted Bar for +$10 per person

HOT APPLE CIDER BAR *$15 per person*

Cinnamon Sticks, Caramel Syrup, Orange Wheels, Assorted Biscottis

Add to Hosted Bar for +$9 per person

ADD-ONS

LIQUEURS, CORDIALS *$20 per drink*

MINERAL WATER, SOFT DRINKS & JUICES *$8 per drink*

ZERO PROOF COCKTAILS *$17 per drink*
Lyre's Clasico Sparkling, Lyre's Gin and Tonic, Lyre's Amalfi Spritz

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost. Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales. Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

BEVERAGES

HOURLY BAR PACKAGES

Includes selection of four house wine options.

TIME	PREMIUM	ULTIMATE	PLATINUM
ONE HOUR	*$36 per person*	*$41 per person*	*$46 per person*
TWO HOURS	*$51 per person*	*$56 per person*	*$61 per person*
THREE HOURS	*$66 per person*	*$71 per person*	*$76 per person*
FOUR HOURS	*$81 per person*	*$86 per person*	*$91 per person*
FIVE HOURS	*$96 per person*	*$101 per person*	*$106 per person*

SIGNATURE COCKTAILS

$25 per drink

Addition to beverage package: 1 Cocktail +$13 per person, 2 Cocktails +$22 per person.

APPLE BRANDY SOUR

Apple Brandy, Fresh Apple Juice, Lemon, Simple Syrup, Cinnamon

SPICED POMEGRANATE GIMLET

Vodka, Pomegranate Juice, Lime, Spiced Simple Syrup, Dehydrated Lime

HOT SPIKED APPLE CIDER

Aged Rum, Brandy, Hot Cider, Fresh Lemon, Served in Mug with Cinnamon Stick

GOLD RUSH

Whiskey, Fresh Lemon, Honey Syrup, Lemon Wedge

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Vanilla Simple Syrup, Cold Brew Concentrate

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

BEVERAGES

ZERO-PROOF COCKTAILS

$17 per drink

Addition to beverage package: 1 Cocktail +$8 per person, 2 Cocktails +$15 per person.
All mocktails made with Ritual Zero Proof alternatives. Ritual Zero Proof is made with all natural botanical flavors, no gluten, peanuts or tree nuts, and is free of Alcohol.

MARGARITA

Ritual Tequila Alternative, Lime Juice, Agave Nectar, Salt Rim

PASÉA PALOMA

Ritual Tequila Alternative, Grapefruit, Grenadine, Cranberry Juices, Lemon Twist

MEXICAN MULE

Ritual Tequila Alternative, Lime Juice, Ginger Beer, Lime Wedge

NEGRONI

Ritual Gin Alternative, Ritual Aperitif, Orange Slice

THE COSMO

Ritual Gin Alternative, Cranberry, Lime & Orange Juice, Simple Syrup, Lime Wheel

GIN & JUICE

Ritual Gin Alternative, Orange & Pineapple Juices

OLD FASHIONED

Ritual Whiskey Alternative, Bitters, Simple Syrup, Orange Peel

MANHATTAN

Ritual Whiskey Alternative, Ritual Aperitif, Red Grape Juice, Orange Bitters, Orange Peel & Cherry

JOHN COLLINS

Ritual Whiskey Alternative, Lemon Juice, Simple Syrup,
Club Soda, Maraschino Cherry & Orange

MOJITO

Ritual Rum Alternative, Mint, Lime, Soda Water, Simple Syrup, Mint Sprigs

ITALIAN GREYHOUND SPRITZ

Ritual Gin Alternative, Ritual Aperitif, Grapefruit Juice, Sparkling Water

TIKI BUCK

Ritual Gin Alternative, Lime Juice, Pineapple, Bitters, Ginger Beer, Simple Syrup, Pineapple Wedge

DARK & STORMY

Ritual Gin Alternative, Lime Juice, Ginger Beer, Lime Wedge

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

CASH BAR PACKAGES

PREMIUM BRANDS
$21 per drink

SKYY Vodka
Gordon's Gin
Sauza Hacienda Tequila
Cruzan Aged Light Rum
Evan Williams Black Label Bourbon
Teacher's Blended Scotch

ULTIMATE BRANDS
$23 per drink

Absolut Vodka
Beefeater Gin
Astral Blanco Tequila
Bacardi Rum
Elijah Craig Small Batch Bourbon
Dewars White Label Blended Scotch

PLATINUM BRANDS
$25 per drink

Ketel One Vodka
Nolet's Silver Gin
Epsolon Blanco Tequila
Bacardi Rum
Bulleit Bourbon
Johnnie Walker Black

HOUSE WINES
$19 per drink

Dashwood Sauvignon Blanc
Gambino Prosecco
EOS Pinot Grigio
EOS Chardonnay
EOS Cabernet Sauvignon
EOS Merlot

BEER SELECTIONS
$11 per drink

Coors Light
Sierra Nevada Pale Ale
Stone IPA
Modelo

LOCAL CRAFT BEER
$12 per drink

Bad Hombre - Mexican Lager
Boomtown Brewing, Los Angeles

Bulbous Flowers - Hazy IPA
Societe Brewing Company, San Diego

Hayabusa - Japanese Rice Lager
Beachwood Brewing, Huntington Beach

EXTRAS

MINERAL WATER, SOFT DRINKS & JUICES *$8 per drink*

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

BEVERAGES

WINE LIST

Corkage fee of $35 will apply per 750ml bottle of outside wine.

SPARKLING & CHAMPAGNES

	per bottle
CAMPO VIEJO CAVA Spain	*$60*
LUCIEN ALBRECHT BRUT ROSÉ Alsace, France	*$69*
DOMAINE CHANDON Napa, CA	*$75*
DOMAINE CHANDON ROSÉ Napa, CA	*$85*
VEUVE CLICQUOT-YELLOW LABEL BRUT Reims, France	*$199*
ISH NON-ALCOHOLIC SPARKLING Reims, France	*$69*

CHARDONNAY

	per bottle
CHALK HILL ESTATE Russian River Valley, CA	*$58*
SEBASTIANI BUTTERFIELD STATION North Coast, CA	*$60*
CHALONE CHARDONNAY Monterey County, CA	*$64*
TRINITAS CELLARS CHARDONNAY Sonoma, CA	*$66*
FLOWERS CHARDONNAY Napa Valley, CA	*$95*

SAUVIGNON BLANC & OTHER WHITES

	per bottle
DASHWOOD SAUVIGNON BLANC Marlborough, NZ	*$54*
ACROBAT ROSÉ Oregon	*$59*
TRINITAS CELLARS SAUVIGNON BLANC Napa Valley, CA	*$69*
FERRARI CARANO FUME BLANC Sonoma County, CA	*$64*

CABERNET SAUVIGNON & BLENDS

	per bottle
TRINITAS CELLARS CABERNET SAUVIGNON Napa Valley, CA	*$105*
FIRESTONE ESTATE Paso Robles, CA	*$56*
THREE RIVERS Columbia Valley, WA	*$60*
LEVIATHAN CABERNET BLEND California Coast	*$125*
BANSHEE Sonoma County, CA	*$76*
ROTH ESTATE Alexander Valley, CA	*$84*
FOLEY JOHNSON ESTATE CABERNET SAUVIGNON Napa, CA	*$175*

PINOT NOIR & OTHER REDS

	per bottle
RICKSHAW PINOT NOIR Central Coast, CA	*$60*
BANSHEE PINOT NOIR Sonoma County, CA	*$76*
BELLE GLOS PINOT NOIR Santa Barbara, CA	*$85*
TRINITAS CELLARS MYSTERIAMA BLEND Napa Valley, CA	*$60*
FIRESTONE WALKER MERLOT Santa Ynez County, CA	*$60*
NIETO MALBEC Mendoza, Argentina	*$56*

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.

BEVERAGES

KOSHER BAR MENU

WINES (CASH BAR) *$19 per drink*

Dashwood Sauvignon Blanc

Gambino Prosecco

EOS Pinot Grigio

EOS Chardonnay

EOS Cabernet Sauvignon

EOS Merlot

WINES (BY THE BOTTLE)

WHITES & SPARKLING:

LINEAGE MOMENTUS SPARKLING *$64 per bottle*
California

BARKAN CLASSIC SAUV BLANC *$64 per bottle*
Adulam, Isreal

LINEAGE CHARDONNAY *$64 per bottle*
Clarksburg, CA

REDS:

LINEAGE PINOT NOIR *$64 per bottle*
Clarksburg, CA

LINEAGE CABERNET SAUVIGNON *$64 per bottle*
Paso Robles, CA

SPIRITS *$23 per drink (cash or hosted)*

Served with all Dekuyper mixers and syrups.

SKYY Vodka

Gordon's Vodka Specialty 80

Epsolon Blanco Tequila

Cruzan Light Rum

Jim Beam Bourbon

Glenmorangie Single Malt Scotch 10year

BEER SELECTIONS *$11 per drink (cash or hosted)*

Blue Moon Mango Wheat Ale

Coors Light

Full Sail Pilsner

Full Sail West Coast IPA

$250 per bartender.

Tableside wine service not included in bar packages but is available for an additional cost.
Cash bar will automatically apply sales tax and gratuity. Restrictions apply for liquor drink sales.
Brands subject to change based upon availability.

All banquet services are subject to a 27% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Hotel.



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. Shots are not permitted at Banquet Bars. 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 27% service charge and 7.75% sales tax. Service charge is taxable in the state of California. Menu item pricing and availability subject to change within reasonable variance.

SERVICE CHARGE & STAFFING

All catering and banquet charges are subject to applicable 27% 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—$250 for each bar, Action Station Chef—$250 each, plus taxation.

ENTRÉE SELECTIONS & ADDITIONAL CHARGES

BUFFETS

Groups of 24 or less guests will incur a labor charge of $250 to cover minimum production requirements. 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 27% pricing surcharge. A minimum guarantee of twenty-five (25) guests is required for meal functions. If this minimum is not met, a $250 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 and outdoor lawn/terrace functions end no later than 10:00 pm. Amplification restrictions will be provided by Event Manager. Heaters are available to rent through hotel's preferred rental company. Please inquire with your Event Manager.

A $750 Setup Fee will be applied for use of Ocean Lawn with Jumbrellas at daylight and removal at sunset.

POLICIES

COAT CHECK

If a coat check is desired, an attendant is required from beginning through the end of event at $250 per attendant. One attendant per 100 guests recommended.

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 $750 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 5 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 Event Manager at least 2 weeks prior to the event date.

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

The use of drones on Hotel property is strictly prohibited.

DELIVERIES

All deliveries must be pre-arranged with your 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