



PASÉA
HOTEL & SPA™

2025 HOLIDAY BANQUET GUIDE



HORS D'OEUVRES

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PASSED HORS D' OEUVRES

COLD

\$11 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

\$11 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.

SALAD STATION

\$28 per person

Romaine Hearts, Chicory Blend, Baby Iceberg

Cherry Tomatoes, Persian Cucumbers, Marinated Red Cabbage, Seasoned Chickpeas, Marinated Artichoke, Shaved Radish, Mixed Olives, Mixed Berries,

Almonds, Pecans

Parmesan, Gorgonzola, Feta, Goat Cheese

Buttermilk Ranch, Green Goddess, Red Balsamic,

Oil and Vinegar

DISPLAY OPTIONS

ARTISAN CHEESE BOARD

\$34 per person

International and American Artisanal Cheeses

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

Organic Honey Comb

CHARCUTERIE BOARD

\$36 per person

Chef's Selection of Cured Meats

Assorted Mustards, Pickled Vegetables, Artisanal Bread

CRUDITÉ PLATTER

\$24 per person

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

Buttermilk Ranch, Hummus, Baba Ganoush

BREADS & SPREADS

\$28 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

Spanish Salsa Verde, Cilantro

ANTIPASTO

\$30 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, Broccoli, 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

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MAC & CHEESE STATION \$30 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 \$38 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 \$38 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 \$32 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

\$38 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

\$34 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

\$34 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

\$45 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}

\$34 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

\$38 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

\$12 per piece

SNOW CRAB CLAWS

\$12 per piece

SEASONAL OYSTERS ON THE HALF SHELL

\$11 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

\$32 per person

5 PIECES PER PERSON

\$36 per person

6 PIECES PER PERSON

\$40 per person

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CARVING STATION

GARLIC RUBBED TRI-TIP ^{GF} \$450 per order

Chimichurri and Chipotle BBQ Sauce
Serves approximately 12 guests.

**CEDAR PLANK ROASTED SALMON
"EN CROUTE"** \$500 per order

Lemon Dill Cream
Serves approximately 20 guests.

SAGE & GARLIC BRINED TURKEY ^{GF} \$500 per order

Traditional Giblet Gravy and Cranberry Sauce
Serves approximately 30 guests.

OVEN ROASTED LEG OF LAMB ^{GF} \$600 per order

Tzatziki Sauce and Cucumber Tomato Salad
Serves approximately 20 guests.

WHOLE ROASTED BEEF TENDERLOIN ^{GF} \$675 per order

Bearnaise and Bordelaise Sauce
Serves approximately 20 guests.

**SEA SALT, BLACK PEPPER AND GARLIC
CRUSTED PRIME RIB EYE** ^{GF} \$725 per order

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

CARVING STATION ENHANCEMENTS

ROASTED GARLIC MASHED POTATOES \$12 per person

THREE CHEESE POTATO GRATIN \$14 per person

ROASTED SEASONAL VEGETABLES \$14 per person

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BUFFETS



BUFFETS

BRUNCH BUFFET: \$95 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

\$102 per person

Selection of two each:

SOUPS OR SALADS

ENTRÉES

SIDES

Selection of three:

DESSERTS

HOLIDAY BY THE SEA BUFFET

\$129 per person

Selection of three each:

SOUPS OR SALADS

ENTRÉES

SIDES

DESSERTS or PIE DISPLAY

WINTER WONDERLAND BUFFET

\$161 per person

Selection of four each:

SOUPS OR SALADS

ENTRÉES

SIDES

DESSERTS or PIE DISPLAY

ADDITIONAL PORTIONS

SOUP OR SALAD +\$11 per person

ENTRÉES +\$19 per person

SIDES +\$13 per person

DESSERT +\$11 per person

Buffet Time: 90 Minutes

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SOUPS & SALADS

DINNER BUFFET SELECTIONS

SOUPS

BUTTERNUT SQUASH BISQUE ^{VG, GF}

Spiced Crème Fraîche, Pumpkin Seeds

LOBSTER CAPPUCINO ^{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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ENTRÉES

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.

Buffet Time: 90 Minutes

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SIDES & DESSERTS

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

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DINNER

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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 \$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	<i>\$18 per person</i>
Breaded Eggplant, Ratatouille, Balsamic Reduction	
LOBSTER RISOTTO	<i>\$28 per person</i>
Lobster Claw Risotto, Shaved Parmesan Reggiano, Fine Herbs	
SCALLOPS	<i>\$26 per person</i>
Sweet Corn & Parsnip Purée, Micro Basil	
GRILLED SHRIMP	<i>\$24 per person</i>
Hatch Pepper Coulis, Parmesan Polenta, Cotija, Micro Cilantro	
LAMB CHOP	<i>\$24 per person</i>
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} \$90 per person

Thyme Jus

THAI MANGO CHICKEN ^{GF} \$94 per person

Chicken Breat and Thai-Style Mango Salsa

PAN-SEARED PACIFIC SALMON \$98 per person

Yuzu Serrano Cream

MISO-GLAZED HALIBUT \$112 per person

Citrus-Fennel Salad

ROSEMARY BASTED FILET MIGNON \$119 per person

Port Wine Demi

MUSCOVY DUCK BREAST ^{GF} \$104 per person

Pomegranate Gastrique

NEW ZEALAND RACK OF LAMB ^{DF/GF} \$109 per person

Mint Chimichurri

BRAISED BEEF SHORT RIB \$119 per person

Sage Marsala Demiglaze

PECAN CRUSTED COD \$104 per person

Whole-Grain Mustard Cream Sauce

ENTRÉE DUET

HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN \$134 per person

Natural Jus, Chioggia Beet & Herb Salad

BRAISED SHORT RIB & CHILEAN SEA BASS \$159 per person

Cabernet Demi Glaze, Sundried Tomato Relish

PETITE FILET MIGNON & HALF LOBSTER TAIL \$169 per person

Port Demi, Lemon Thyme Compound Butter

VEGETARIAN OPTIONS

CHERMOULA GRILLED CAULIFLOWER STEAK ^{GF/VE} \$86 per person

Red Curry Lentils, Tuscan Kale, Heirloom Carrots

HERB COUS COUS STUFFED EGGPLANT INVOLTINI ^{VE} \$86 per person

Compari Tomato, Hassleback Butternut Squash, Chimichurri

PORCINI MUSHROOM RISOTTO ^{GF/VG} \$86 per person

Grilled Portabello, Blistered Cherry, Tomato, Garlic Spinach

POTATO GNOCCHI ^{VG} \$86 per person

Crispy Soyrito, Shaved Zucchini, Parmesan Cream

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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}

MOROCCAN 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

Station Time: 60 Minutes

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DESSERT



DESSERT

DESSERT STATIONS

ASSORTED MINI DESSERTS *\$20 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 *\$22 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 dozen*

Chef's Selection of Seasonal Flavors

S'MORES STATION *\$20 per person*

Chocolate, Peppermint, Traditional Marshmallows
Hershey Bars and Reese's Peanut Butter Cups
Chocolate Chip Cookies and Graham Crackers

ICE CREAM STATION *\$27 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

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

LATE NIGHT RECEPTION

TACO BAR

\$32 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

\$22 per person

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

CHICAGO DOG STATION

\$20 per person

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

NACHO BAR

\$24 per person

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

CHARCUTERIE BOARD

\$36 per person

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

ARTISAN CHEESE BOARD

\$34 per person

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

Station Time: 60 Minutes

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BEVERAGES



BEVERAGES

HOSTED BARS

PREMIUM BRANDS

\$18 per drink

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

HOUSE WINES

\$56 per bottle

Selection of four:
Dashwood Sauvignon Blanc
Gambino Prosecco
EOS Pinot Grigio
EOS Chardonnay
EOS Cabernet
EOS Merlot

ULTIMATE BRANDS

\$20 per drink

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

RESERVE WINES

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

PLATINUM BRANDS

\$22 per drink

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

\$250 per bartender.

*Tablesides 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.*

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BEVERAGES

HOSTED BARS

BEER SELECTIONS

\$10 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

\$21 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

\$19 per drink

Fresh Orange, Pineapple, Watermelon,
Strawberry, Mango Juices
Strawberries, Blueberries, Raspberries, Orange,
Pomegranate
Fresh Mint, Basil, Citrus

HOT COCOA BAR

\$15 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

\$14 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

\$7 per drink

ZERO PROOF COCKTAILS

\$17 per drink

Lyre's Clasico Sparkling, Lyre's
Gin and Tonic, Lyre's Amalfi Spritz

\$250 per bartender.

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BEVERAGES

HOURLY BAR PACKAGES

Includes selection of four house wine options.

TIME	PREMIUM	ULTIMATE	PLATINUM
ONE HOUR	\$33 per person	\$38 per person	\$40 per person
TWO HOURS	\$45 per person	\$53 per person	\$55 per person
THREE HOURS	\$59 per person	\$65 per person	\$67 per person
FOUR HOURS	\$73 per person	\$80 per person	\$82 per person
FIVE HOURS	\$84 per person	\$95 per person	\$97 per person

SIGNATURE COCKTAILS

\$20 per drink

Addition to beverage package: 1 Cocktail +\$12 per person, 2 Cocktails +\$19 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.

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BEVERAGES

ZERO-PROOF COCKTAILS

\$16 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.

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BEVERAGES

CASH BAR PACKAGES

PREMIUM BRANDS

\$20 per drink

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

HOUSE WINES

\$17 per drink

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

ULTIMATE BRANDS

\$22 per drink

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

BEER SELECTIONS

\$11 per drink

Coors Light
Sierra Nevada Pale Ale
Stone IPA
Modelo

PLATINUM BRANDS

\$25 per drink

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

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.

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BEVERAGES

WINE LIST

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

SPARKLING & CHAMPAGNES

	<i>per bottle</i>
CAMPO VIEJO CAVA Spain	\$60
LUCIEN ALBRECHT BRUT ROSÉ Alsace, France	\$69
DOMAINE CHANDON Napa, CA	\$73
DOMAINE CHANDON ROSÉ Napa, CA	\$83
VEUVE CLICQUOT-YELLOW LABEL BRUT Reims, France	\$199

CHARDONNAY

	<i>per bottle</i>
SEBASTIANI BUTTERFIELD STATION North Coast, CA	\$56
TRINITAS CELLARS CHARDONNAY Napa Valley, CA	\$59
CHALONE CHARDONNAY Monterey County, CA	\$74
FLOWERS CHARDONNAY Sonoma, CA	\$79
CHALK HILL ESTATE Russian River Valley, CA	\$89

SAUVIGNON BLANC & OTHER WHITES

	<i>per bottle</i>
DASHWOOD SAUVIGNON BLANC Marlborough, NZ	\$54
ACROBAT ROSÉ Oregon	\$59
SAUVETAGE SAUVIGNON BLANC Vin de France	\$59
FERRARI CARANO FUME BLANC Sonoma County, CA	\$62

CABERNET SAUVIGNON & BLENDS

	<i>per bottle</i>
TRINITAS CELLARS CABERNET SAUVIGNON Napa Valley, CA	\$99
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

	<i>per bottle</i>
RICKSHAW PINOT NOIR Central Coast, CA	\$60
BANSHEE PINOT NOIR Sonoma County, CA	\$76
BELLE GLOS PINOT NOIR Santa Barbara, CA	\$79
TRINITAS CELLARS MYSTERIAMA BLEND Napa Valley, CA	\$60
FIRESTONE WALKER MERLOT Santa Ynez County, CA	\$60
NIETO MALBEC Mendoza, Argentina	\$56

\$250 per bartender.

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BEVERAGES

KOSHER BAR MENU

WINES (CASH BAR)

\$17 per drink

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

SPIRITS

\$21 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

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

BEER SELECTIONS

\$9 per drink (cash or hosted)

Blue Moon Mango Wheat Ale
Coors Light
Full Sail Pilsner
Full Sail West Coast IPA

\$250 per bartender.

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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