



# 2026 BANQUET MENU

# BREAKFAST



# BREAKFAST

## BUFFET

### CONTINENTAL

*\$52 per person*

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Breakfast Pastries and Muffins  
Fresh Preserves and Honey  
Seasonal Melon and Berries  
Individual Seasonal Greek Yogurt

### THE AARNA SPA

*\$65 per person*

Freshly Squeezed Orange Juice  
Blue Tide Smoothie  
*Blueberry, Spinach, Lemon, Ginger, Celery*  
Freshly Baked Whole-Grain and Gluten Free Muffins  
Seasonal Melon and Berries  
Coconut Yogurt Parfaits  
Scrambled Egg White Bites  
Avocado Toast

### PCH SUNRISE

*\$63 per person*

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Breakfast Pastries and Muffins  
Fruit Preserves and Honey  
Seasonal Melon and Berries  
Individual Seasonal Greek Yogurt  
Farm Fresh Scrambled Eggs  
Apple-wood Smoked Bacon and Chicken Sausage  
Crispy Fried Smashed Fingerlings

### EUROPEAN BREAKFAST

*\$69 per person*

Freshly Squeezed Orange and Grapefruit Juice  
Belgian Waffles  
*Chantilly Cream, Warm Vermont Maple Syrup,  
Bourbon Honey Butter*  
Seasonal Melon and Berries  
Truffle & Leek Quiche  
Pan Fried Yukon Gold Hash  
Bacon Lardon, Parsley

### SURFSIDE BREAKFAST

*\$70 per person*

Freshly Squeezed Orange and Grapefruit Juice  
Assortment of Mini Muffins  
Fruit Preserves and Local Honey  
Seasonal Melon and Berries  
Scrambled Eggs, Sharp Cheddar and Chives  
Nueske's Apple-wood Smoked Bacon  
French Toast Bread Pudding  
Maple Syrup and Powdered Sugar

**Buffet Time: 90 Minutes**

**All Breakfast, Lunch, Reception, and Dinner menus require a minimum of 25 attendees. Groups of 24 or fewer are subject to a \$250+tax labor fee. Menu includes PEERLESS regular & decaf coffee and NUMI Organic Tea selection.**

VG – Vegetarian VE – Vegan GF – Gluten Free DF – Dairy Free

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## BUFFET

### BRUNCH

\$110 per person

*Minimum of 50 guests.*

Freshly Squeezed Orange and Grapefruit Juice

Selection of Breakfast Pastries

Fruit Preserves and Local Honey

Seasonal Melon and Berries

Individual Seasonal Greek Yogurt

### CUSTOM FARMERS MARKET

Babe Farms Mixed Greens, Crumbled Egg, Bacon  
Lardons, Orange Segments, Strawberries, Candied  
Pecans, Citrus Vinaigrette

### SANTA BARBARA COLD-SMOKED SALMON

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

### QUICHE

*Selection of one:*

Bacon, Gruyere and Melted Leeks  
*or* Spinach, Feta Cheese and Tomato

### OMELET STATION

*Chef attendant required at \$250.*

Cage Free Eggs and Egg Whites

Natural Bacon, Chicken Sausage, Ham

Cheddar Cheese, Swiss Cheese, Mozzarella

Mushrooms, Tomatoes, Spinach,  
Bell Peppers, Onions

### PULL-APART BRIOCHE FRENCH TOAST

Roasted Strawberries, Nutella,  
Vermont Maple Syrup

### SIDES

Potatoes O'Brien

Smoked Chicken Sausage

Crispy Bacon

### DESSERT

Seasonal Fruit Tarts

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## BUFFET ENHANCEMENTS

### BURRITOS

\$17 each

*Assortment of two. Minimum order of 25.*

Cage Free Egg, Braised Short Rib, Pickled Onion, Jack Cheese

Nueske's Bacon, Swiss Cheese, Cage Free Egg, Tater Tots, Pico de Gallo

Tofu Scramble, Mushroom, Bell Pepper, Spinach, Potato

*Each Wrapped in a Soft Flour Tortilla*

### SANDWICHES

\$17 each

*Assortment of two. Minimum order of 25.*

Shaved Ham, Scrambled Eggs, Aged Cheddar Cheese, Whole-Grain Aioli

Nueske's Canadian Bacon, Scrambled Eggs, Pepper Jack Cheese, Boursin Cream Spread

Spinach, Egg Whites, Mushrooms, Goat Cheese, Pesto

### BREAKFAST FAVORITES

\$15 per person

*Selection of one:*

#### PULL-APART BRIOCHE FRENCH TOAST

Warm Vermont Maple Syrup and 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

\$12 per person

Brown Sugar and Fresh Berries

### COCONUT PARFAIT

\$14 per person

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

### SANTA BARBARA SMOKED SALMON

\$26 per person

Organic Smoked Salmon, Sliced Red Onions, Vine Ripe Tomatoes, Capers, Dill Cream Cheese, Hard Boiled Egg, Assorted Bagels

### CHOICE OF EGGS

#### TRADITIONAL EGGS

\$8 per person

Hard Boiled or Scrambled

#### SCRAMBLED EGG WHITE BITES

\$10 per person

Scallions, Cheddar

#### GOAT CHEESE & CHIVE SCRAMBLE

\$12 per person

#### SPINACH & GRUYERE QUICHE

\$12 per person

#### FRITTATA

\$14 per person

Potato, Onion, Cheddar

#### QUICHE LORRAINE

\$14 per person

### BREAKFAST MEATS

\$10 per person

*Selection of one:*

Apple-wood Smoked Bacon, Chicken Sausage, Turkey Sausage, Maple Pork Sausage, Vegan Breakfast Sausage or Turkey Bacon

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## STATIONS

*For groups of 25 or more. Chef attendant required for each station at \$250. One chef per 75 guests.*

### WAFFLE STATION

*\$26 per person*

Nutella Whipped Cream, Sliced Strawberry,  
Banana, Candied Pecans, Cinnamon and Sugar,  
Chocolate Syrup, Blueberry Compote,  
Powdered Sugar, Vermont Maple Syrup

### OMELET STATION

*\$26 per person*

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

**Station Time: 90 Minutes**

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BREAKS

# BREAKS

## THEMED BREAKS

Add on to any break for an additional +\$10 per person: Assorted Red Bull and Red Bull Sugarfree beverages

### FARM TO TABLE

\$25 per person

Blue Tide Smoothie  
Blueberry, Spinach, Lemon, Ginger, Celery  
Red Pepper Hummus  
Local Seasonal Whole Fruit

### BUILD YOUR OWN TRAIL MIX

\$21 per person

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

### CHIPS & DIP

\$25 per person

Warm Tortilla Chips and House Potato Chips  
Salsa Rojo & Verde, Guacamole, Caramelized Onion Dip,  
Spinach Artichoke Dip

### PASÉA CONFECTIONS

\$25 per person

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

### ANTIOXIDANT

\$27 per person

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

### WELLNESS BREAK

\$25 per person

Vitality Shots  
House-Made Energy Bars and Protein Bites  
Acqua Panna Still and San Pellegrino Sparkling Waters

### FRESH DONUTS

\$27 per person

Selection of three:

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

### POPCORN & PRETZELS

\$27 per person

Buttered, Bacon and Nacho Cheese Popcorn  
Mini Soft Pretzels with House Beer Cheese  
Classic Pretzel Twists  
Acqua Panna Still and San Pellegrino Sparkling Waters

### MID-DAY FIESTA

\$29 per person

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

### PETITE TEA SANDWICHES

\$25 per person

Selection of One:

#### 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

*Breaks Replenished for: 30 Minutes*

*Beverages not included unless indicated in menu.*

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# BREAKS

## BREAK ENHANCEMENTS

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### À LA CARTE BREAK ITEMS

<b>ASSORTED FRESH PASTRIES</b>	<i>\$66 per dozen</i>
Honey Butter and Jam	
<b>SEASONAL FRUITS &amp; BERRIES</b>	<i>\$16 per person</i>
<b>FRESHLY BAKED ASSORTED COOKIES</b>	<i>\$69 per dozen</i>
<b>FRESHLY BAKED BROWNIES &amp; BLONDIES</b>	<i>\$70 per dozen</i>
<b>ASSORTED MACRONS</b>	<i>\$64 per dozen</i>
<b>ASSORTED GRANOLA &amp; POWER BARS</b>	<i>\$6 each</i>
<b>ASSORTED CANDY BARS</b>	<i>\$6 each</i>
<b>INDIVIDUAL CHIPS &amp; PRETZELS</b>	<i>\$6 each</i>
<b>INDIVIDUAL GREEK YOGURTS</b>	<i>\$7 each</i>

### CHARCUTERIE BOARD *\$43 per person*

Chef's Selection of Cured Meats and Salumi  
Assorted Mustards, Cornichons, House Olive Mix,  
Pickled Vegetables, Artisanal Grilled Bread & Crackers

### ARTISAN CHEESE BOARD *\$41 per person*

International and Domestic Artisanal Cheeses  
Marcona Almonds, Fig Cake, Assorted Jams,  
Honey Comb, Artisanal Bread & Crackers

### À LA CARTE BEVERAGE ITEMS

<b>COFFEE</b>	<i>\$130 per gallon</i>
Freshly Brewed PEERLESS Regular and Decaffeinated	
<b>HOT TEAS</b>	<i>\$122 per gallon</i>
Selection of Numi Organic Hot Teas	
<b>ICED TEA</b>	<i>\$87 per gallon</i>
Organic Tropical Black Iced Tea	
<b>JUICES</b>	<i>\$51 per carafe</i>
Orange, Cranberry, Grapefruit or Apple	
<b>SOFT DRINKS</b>	<i>\$7 each</i>
Assorted	
<b>ACQUA PANNA STILL WATER</b>	<i>\$6 each</i>
<b>SAN PELLEGRINO SPARKLING WATER</b>	<i>\$6 each</i>
<b>ENERGY DRINKS</b>	<i>\$8 each</i>
Red Bull, Monster or Celsius	
<b>LEMONADE</b>	<i>\$66 per gallon</i>
<b>HOT CHOCOLATE</b>	<i>\$122 per gallon</i>

### BEVERAGE PACKAGES

#### HALF DAY BEVERAGES *\$25 per person*

*Served for up to four hours.*

PEERLESS Coffee, Numi Organic Hot Teas,  
Assorted Soft Drinks, Acqua Panna Still Water,  
San Pellegrino Sparkling Water

#### FULL DAY BEVERAGES *\$39 per person*

*Served for up to eight hours.*

PEERLESS Coffee, Numi Organic Hot Teas,  
Assorted Soft Drinks, Acqua Panna Still Water,  
San Pellegrino Sparkling Water

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LUNCH

# LUNCH

## BUFFET

Buffets are available on listed days, however, alternate days are available for an additional +\$5 per person.

### FARMERS MARKET DELI

\$78 per person

Available Sundays

#### GAZPACHO <sup>GF/VE</sup>

Roasted Red Peppers, Mint, Agave

#### MIXED GREENS SALAD

English Cucumbers, Beefsteak Tomato, Shaved Carrots

Pink Peppercorn Ranch, White Balsamic Emulsion

#### GREEK SALAD

Persian Cucumbers, Heirloom Cherry Tomatoes, Shaved Red Onions, Kalamata Olives, Feta Cheese

Oregano Dressing

#### MARKET DELI

Sliced Roast Beef, Roasted Turkey, Rosemary Ham, Roasted Chicken Breast

Aged Cheddar, Provolone, Swiss Cheese

Sourdough, Multi-Grain, Ciabatta

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

Mayonnaise, Dijon Mustard, Rosemary and Garlic Aioli

#### SEA SALT POTATO CHIPS

#### SEASONAL FRUIT SALAD

#### ASSORTED COOKIES

### AARNA SPA BUFFET

\$89 per person

Available Mondays

#### BALINESE CARROT-GINGER SOUP <sup>GF/VE</sup>

#### QUINOA SALAD <sup>GF/VG</sup>

Bell Pepper, Red Onion, Tomato, Corn, Black Beans, Cotija Cheese, Aji Verde Dressing

#### CHARRED CAESAR <sup>VG</sup>

Romaine Hearts, Charred Brussels Sprouts, Charred Kale, Shaved Parmesan Cheese, Grilled Crostini

#### TANDOORI CHICKEN BREAST <sup>DF/GF</sup>

Stewed Tomatoes, Charred Pearl Onions, Masala Seasoning

#### BUTTER POACHED PACIFIC SALMON <sup>GF</sup>

Garlic-Lemon Spinach, Oregano Butter

#### GREEK STEWED LENTILS <sup>GF/VE</sup>

Cumin, Oregano, Bell Pepper, Onions, Topped with Sundried Tomatoes, Feta

#### DESSERT

*Selection of one:*

Raspberry and Lime Chia Seed Pudding <sup>GF/VG</sup>

Whole-Grain Carrot Cake

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## BUFFET

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### CERCA DE LA PLAYA

\$78 per person

Available Tuesdays

#### TORTILLA SOUP <sup>GF/VE</sup>

Crispy Tortilla Strips

#### MEXICAN COBB SALAD <sup>GF/VG</sup>

Romaine Hearts, Black Beans, Charred Corn, Avocado, Roasted Pepitas, Queso Fresco, Cilantro Dressing

#### PROTEINS

Selection of two:

Beef Barbacoa <sup>DF/GF</sup>

Pork Carnitas <sup>DF/GF</sup>

Chicken Tinga <sup>DF/GF</sup>

Steak Fajita <sup>DF</sup>

Local Striped Bass <sup>GF</sup> (+\$12 per person)

Nopales and Garbanzo Fajitas <sup>VE</sup>

#### CORN & FLOUR TORTILLAS

#### FRIJoles RANCHERO & CILANTRO LIME RICE <sup>GF/VE</sup>

Toppings:

Sour Cream, Salsas Rojo & Verde, Guacamole, Onion & Cilantro, Pico De Gallo, Limes

#### DESSERT

Selection of one:

Buñuelos

Dulce de Leche Cake

### CALIFORNIA BUFFET

\$84 per person

Available Wednesdays

#### QUINOA TABBOULEH <sup>VE</sup>

Quinoa, Parsley, Tomatoes, Onions, Avocado, Cream Avocado Dressing

#### COASTAL CITRUS SALAD <sup>GF/VG</sup>

Babe Farms Mixed Greens, Orange Segments, Grapefruit, Shaved Fennel, Avocado, Goat Cheese, Poppy Seed Dressing

#### CALABACITAS <sup>GF/VE</sup>

Mexican-Style Zucchini Stewed with Roasted Tomatoes, Topped with Cotija Cheese

#### PENNE PASTA VERDE <sup>VG</sup>

Penne Pasta, Tomatillo Sauce, Cherry Tomatoes, Cilantro

#### GRILLED FLAT IRON STEAK <sup>DF/GF</sup>

Tomato Chimichurri

#### GRILLED SWORDFISH <sup>DF/GF</sup>

Mango Salsa

#### DESSERT

Selection of one:

Red Berry Cake

Mango Cake

Seasonal Fruit with Local Citrus <sup>GF</sup>

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## BUFFET

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### HUNTINGTON BEACH BBQ

\$89 per person

Available Thursdays

#### SOUTHWEST SALAD <sup>GF/VG</sup>

Romaine Hearts, Roasted Corn, Black Beans, Pickled Red Onions, Cherry Tomato, Cotija Cheese, Chipotle Ranch Dressing

#### POTATO SALAD <sup>DF/GF/VE</sup>

Red Potato, Whole-Grain Mustard, Celery, Red Onions, Dill, Fresh Herbs, Capers

#### SANTA MARIA STYLE TRI TIP <sup>DF/GF</sup>

Chimichurri

#### SMOKED CHICKEN BREAST <sup>DF/GF</sup>

Habanero Honey BBQ

#### BLACKENED PACIFIC BASS <sup>DF/GF</sup>

Roasted Pineapple Salsa and Crisp Cabbage Slaw

#### BAKED MAC & CHEESE

#### SEASONAL MARKET VEGETABLES <sup>GF/VG</sup>

#### DESSERT

Selection of one:

S'mores Bars <sup>GF</sup>

Lemon Bars <sup>GF</sup>

Raspberry Cheesecake Shooters

### BONFIRE BUFFET

\$78 per person

Available Fridays

#### CAPRESE SALAD <sup>GF/VG</sup>

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

#### PASTA SALAD <sup>VG</sup>

Fusilli Pasta, Roasted Tomatoes, Artichokes, Cucumber, Olives, Red Onion, Feta Cheese, Parsley and Red Wine Vinaigrette

#### CREATE YOUR OWN BURGERS & DOGS

Angus Beef Burger, Grilled BBQ Chicken Breast, Impossible Burger (*by request only*)

All Beef Hot Dogs, Brioche and Gluten Free Buns

Aged Cheddar, American, Swiss, Provolone Cheese

Red Onion Bacon Jam, Green Leaf Lettuce, Butter Lettuce, Sliced Red Onions, Heirloom Tomatoes

Pickle Spears, Diced Onion, Sweet Relish, Ketchup, Mayonnaise, Mustard, House Secret Sauce

#### SEASONED WAFFLE FRIES

#### SEASONAL FRUIT SALAD

#### CHOCOLATE CUPCAKES

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### ITALIANO BUFFET

*\$85 per person*

*Available Saturdays*

#### MINISTRONE

Cannellini Beans, Garden Vegetables and Herbs, Ditalini

#### BIG ITALIAN SALAD <sup>VG</sup>

Romaine Hearts, Pepperoncini, Olives, Onion, Feta, Marinated Mushrooms, Basil-Oregano Vinaigrette

#### PAN-SEARED CORVINA <sup>GF</sup>

Caramelized Fennel, Lemon Butter Sauce, Crispy Capers

#### NONNA'S MEATBALLS <sup>GF</sup>

Pomodolina, Shaved Parmesan

#### TUSCAN VEGETABLES <sup>GF/VE</sup>

Grilled Eggplant and Zucchini with Tomato Caponata

#### TUSCAN CRUSHED FINGERLING POTATOES

Garlic, Rosemary, Lemon Agrumato Oil

#### CHOCOLATE CHIP CANNOLI

#### TIRAMISU

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## BOXED LUNCHES

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\$65 per person

Includes: Bag of Chips, Seasonal Fruit, Chocolate Chip Cookie, Acqua Panna Still Water or San Pellegrino Sparkling Water

### SANDWICHES

*Selection of two sandwiches per group:*

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

#### SMOKED TURKEY SANDWICH

White Cheddar, Local Tomato, Romaine Hearts, 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 Hearts, Sourdough

#### CHICKEN PESTO SALAD

Celery, Roasted Red Pepper, Red Onion, Olive, Mozzarella, Artisan Grain Bread

#### VEGAN GREEK WRAP <sup>VE</sup>

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

### SALADS

*Selection of one salad per group:*

#### MEDITERRANEAN QUINOA SALAD <sup>GF/VE</sup>

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

#### SOUTHWEST ORZO PASTA SALAD <sup>VG</sup>

Black Beans, Mixed Peppers, Corn, Cilantro, Scallions

#### RED POTATO SALAD <sup>GF/VE</sup>

Whole-Grain Mustard, Capers, Garlic Dill

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HORS D'OEUVRES



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## PASSED HORS D'OEUVRES

### COLD

\$12 per piece

#### THAI MANGO SALAD SHOOTER <sup>DF/GF</sup>

Roasted Chicken, Mango, Bell Pepper, Red Onion, Curry Coconut Cream <sup>GF</sup>

#### CHICKEN CURRY CHIP <sup>DF/GF</sup>

Chicken Curry, Masala Spiced Pita Chip, Micro Cilantro

#### STUFFED ARTICHOKE HEARTS <sup>VG</sup>

Feta and Cream Cheese Stuffed Artichoke Hearts, Herb Bread Crumbs

#### MINI LOBSTER ROLL

Topped with Tobiko Caviar

#### PEPPERED AHI CAVIAR

Wasabi Cream, Wonton Crisp

#### AHI TUNA POKE SPOON <sup>DF</sup>

Ponzu Sauce, Togarashi, Wasabi Avocado Purée

#### CALIFORNIA ROLL TOSTADA <sup>DF</sup>

Seasoned Crab, Spicy Mayo, Cucumber, Wonton Chip

#### PANCETTA WRAPPED APRICOTS <sup>GF</sup>

Dried Apricot Stuffed with Boursin, Honey

#### CARAMELIZED FIG <sup>GF</sup>

Caramelized Fig, Sage Goat Cheese, Walnuts, Maple Glaze

#### SHRIMP CEVICHE SHOOTER <sup>DF/GF</sup>

Shrimp, Tomato, Cucumber, Lemon Juice, Red Onion

#### SEA BASS CEVICHE <sup>DF/GF</sup>

Plantain Chip, Tomato, Red Onion, Cucumber, Cilantro

#### NAAN BREAD <sup>DF/VE</sup>

Eggplant Caponata

### HOT

\$12 per piece

#### ADOBO CHICKEN SKEWER <sup>GF</sup>

Cilantro, Chipotle Crema

#### COCONUT CHICKEN

Red Curry Sauce

#### MINI BEEF WELLINGTON <sup>DF</sup>

Lemon Herb Aioli

#### ANTICUCHO STYLE BEEF SKEWERS <sup>DF</sup>

Aji Verde Sauce

#### BACON WRAPPED DATES <sup>GF</sup>

Manchego, Spicy Honey Glaze

#### MINI SHEPHERD'S PIE

Phyllo Cup, Ground Beef, Peas, Carrots, Mashed Potato

#### BRAISED PORK BELLY BAO BUNS

Cilantro, Mint, Cucumber, Shredded Carrots, Hoisin Aioli

#### KOFTA MEATBALLS

Tzatziki Sauce

#### WILD MUSHROOM ARANCINI <sup>VG</sup>

Arrabbiata Sauce

#### VEGETABLE LUMPIA <sup>VG</sup>

Cilantro Sweet Chili

#### SEARED BAY SCALLOP <sup>DF/GF</sup>

Corn Purée, Chorizo Oil

#### COCONUT SHRIMP <sup>DF</sup>

Mango Jalapeño Chutney

#### ANCHO CHARRED CAULIFLOWER BITES <sup>VG</sup>

Cilantro Lime Sauce

#### STEAKHOUSE CRAB CAKE <sup>DF</sup>

Rosemary Remoulade

*One chef attendant per 100 guests with a minimum of 25 guests. \$250 per chef attendant. Menu includes PEERLESS regular & decaffeinated coffee and NUMI Organic Tea selection.*

VG – Vegetarian VE – Vegan GF – Gluten Free DF – Dairy Free

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RECEPTIONS



# RECEPTIONS

## STATIONS

*A minimum of three 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 Agravato

#### BEETS

Baked Chevre, Young Garden Lettuce, Crispy Shallots, Vincotto

### ANTIPASTO

*\$31 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

*\$33 per person*

#### TRIO OF BUFFALO WINGS

Buffalo, Chipotle BBQ, Korean Fried Chicken  
Buttermilk Ranch, Blue Cheese

Served with Carrots, Celery, Broccoli, Cherry Tomatoes

#### WAFFLE FRIES

Mango Habanero and Honey Mustard

### DISPLAY OPTIONS

#### ARTISAN CHEESE BOARD

*\$41 per person*

International and Domestic Artisanal Cheeses

Sliced Baguettes, Crackers, Marcona Almonds, Cornichons, Assorted Jams, House Olive Mix, Organic Honey Comb, Artisanal Bread & Crackers

#### CHARCUTERIE BOARD

*\$43 per person*

Chef's Selection of Cured Meats

Assorted Mustards, Cornichons, House Olive Mix, Pickled Vegetables, Artisanal Bread & Crackers

#### CRUDITÉ PLATTER

*\$25 per person*

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

Buttermilk Ranch, Hummus, Baba Ganoush

#### BREADS & SPREADS

*\$29 per person*

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

Cranberry Feta Dip Topped with Pistachio and Pomegranate Seeds

Beet Hummus, Sour Cream and Onion Dip, Sundried Tomato Tapenade

Spanish Salsa Verde

*Station Time: 90 Minutes*

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# RECEPTIONS

## STATIONS

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### MAC & CHEESE STATION \$35 per person

*Gluten Free pasta available upon request.  
Selection of One:*

#### LOBSTER TAIL

Ditalini, Truffles, Smoked Gouda Cream Sauce

#### TRUFFLE

Elbow Ridge, Gruyere Mornay, Buttered Breadcrumbs

#### CLASSIC

Elbow Pasta, Creamy Cheddar Sauce

### PASTA STATION \$39 per person

*Gluten Free pasta available upon request.  
Selection of three:*

#### SHRIMP ALFREDO

Blackened Shrimp, Fettuccine, Parmesan, Fine Herbs

#### BEEF BOLOGNESE

Crushed Tomato, Penne, Ricotta, Basil

#### CREAMY PESTO RIGATONI <sup>VG</sup>

Toasted Pine Nuts, Pecorino, Fine Herbs

#### BAKED ZITI <sup>VG</sup>

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

#### PASTA PESCATORE

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

#### FARFALLE SANTUZZA <sup>VG</sup>

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

#### CREAMY LEMON CHICKEN PICCATA

Garlic Sauce, Spaghetti, Capers, Parmesan

### CALIFORNIA COAST \$45 per person

#### CORVINA CEVICHE <sup>DF/GF</sup>

Cucumber, Tomato, Red Onion

#### SHRIMP TACOS <sup>GF</sup>

Fresh Cabbage, Chipotle Cream, Guacamole

#### LOBSTER ROLL

Creamy Celery Dressing, Buttered Brioche

### CALIFORNIA STREET TACOS \$40 per person

Toppings: Cilantro, Pickled Onion, Shredded Cabbage, Salsa Quemada, Salsa Verde

*Selection of three:*

#### BEEF BARBACOA <sup>DF/GF</sup>

#### PORK CARNITAS <sup>DF/GF</sup>

#### CHICKEN TINGA <sup>GF/VE</sup>

#### STEAK FAJITA <sup>DF</sup>

#### LOCALLY CAUGHT STRIPED BASS <sup>GF</sup>

+\$12 per person

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# RECEPTIONS

## STATIONS

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### MEDITERRANEAN

\$42 per person

#### PASTA SALAD <sup>VG</sup>

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

#### LAVOSH PITA BREAD <sup>GF/VE</sup>

Roasted Garlic Hummus, Baba Ganoush, Roasted Red Pepper Sauce

#### GREEK STYLE CHICKEN BREASTS <sup>GF</sup>

Yogurt, Garlic, Lemon and Turmeric Marinade

#### KOFTA LAMB MEATBALLS & TZATZIKI SAUCE

#### VEGETABLE KABOB(S) <sup>VE</sup>

Sundried Tomato Pesto

### SLIDER STATION

\$37 per person

*Selection of three:*

#### SMASH BURGER SLIDER

Caramelized Onions, Cheddar Cheese, Thousand Island

#### KOREAN FRIED CHICKEN SLIDER

Gochujang Cole Slaw, Pickle

#### NASHVILLE HOT CHICKEN SLIDER

Pickle, Spicy Aioli

#### BBQ PULLED PORK SLIDER

Crispy Onions, Chipotle BBQ

#### KOFTA SLIDER

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

#### IMPOSSIBLE BURGER SLIDER <sup>VE</sup>

Vegan Garlic Mayo, Lettuce, Tomato, Vegan Bun

### FLATBREAD STATION

\$37 per person

*Selection of three:*

#### FENNEL PORK SAUSAGE & MOZZARELLA

Caramelized Onion, Crispy Pancetta, Fresh Mozzarella

#### SALUMI, BLACK OLIVE & FETA

#### ELOTE PIZZA

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

#### CLASSIC MARGHERITA & FRESH BASIL <sup>VG</sup>

#### BBQ CHICKEN

Mozzarella, Bacon, Red Onion, Pineapple, Micro Cilantro

#### SPINACH & FETA <sup>VG</sup>

Sundried Tomato Pesto, Mozzarella, Red Onion, Roasted Garlic

#### FIG & PROSCIUTTO

Fig Jam, Parmesan, Walnuts, Micro Thyme

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# RECEPTIONS

## STATIONS

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### NEW ENGLAND LOBSTER BOIL *\$125 per person*

Clams, Prawns, 1 ¼ Pound Lobster, Chorizo  
Corn and Yukon Gold Potatoes  
Mussels, Lemon, Butter, Parsley

### POKE BAR *\$55 per person*

*Server attendant required at \$250.*

Ahi, Teriyaki Beef, 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

### SPANISH PAELLA STATION *\$42 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** *\$13 per piece*

**SNOW CRAB CLAWS** *\$13 per piece*

**SEASONAL OYSTERS  
ON THE HALF SHELL** *\$12 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** *\$35 per person*

**5 PIECES PER PERSON** *\$40 per person*

**6 PIECES PER PERSON** *\$45 per person*

**Station Time: 90 Minutes**

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# RECEPTIONS

## STATIONS

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Chef attendant required at \$250.

### CARVING STATION

**GARLIC RUBBED TRI-TIP** <sup>GF</sup> \$450 per order

Chimichurri and Chipotle BBQ Sauce  
Serves approximately 12 guests.

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

Lemon Dill Cream  
Serves approximately 20 guests.

**SAGE & GARLIC BRINED** \$500 per order  
**TURKEY BREAST** <sup>GF</sup>

Traditional Giblet Gravy and Cranberry Sauce  
Serves approximately 30 guests.

**OVEN ROASTED LEG OF LAMB** <sup>GF</sup> \$600 per order

Tzatziki Sauce and Cucumber Tomato Salad  
Serves approximately 20 guests.

**WHOLE ROASTED ANGUS** <sup>GF</sup> \$675 per order  
**BEEF TENDERLOIN**

Bearnaise and Bordelaise Sauce  
Serves approximately 20 guests.

**SEA SALT, BLACK PEPPER AND** \$725 per order  
**GARLIC CRUSTED PRIME RIB EYE** <sup>GF</sup>

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

### CARVING STATION ENHANCEMENTS

**ROASTED GARLIC MASHED** \$13 per person  
**POTATOES**

**THREE CHEESE POTATO GRATIN** \$15 per person

**ROASTED SEASONAL VEGETABLES** \$15 per person

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DINNER

# DINNER

## BUFFET

### LUAU BUFFET

\$142 per person

#### ISLAND CHOPPED SALAD <sup>DF/VG</sup>

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

#### HAWAIIAN FRUIT SALAD <sup>GF/VG</sup>

Pineapple, Papaya, Watermelon, Mint, Yogurt

#### MACARONI SALAD

Peas, Carrots, Italian Herb Aioli, Parsley

#### PROTEIN

*Selection of three:*

Adobo Chicken <sup>DF</sup>

Teriyaki Beef <sup>DF</sup>

Pineapple-Teriyaki Salmon <sup>DF</sup>

Kalua Pork <sup>DF</sup>

#### LO MEIN NOODLE STIR FRY <sup>VG</sup>

Tofu, Garlic, Ginger, Bell Pepper, Green Bean, Thai Chili Sauce, Cilantro

#### OKINAWAN SWEET POTATOES <sup>GF/VG</sup>

Coconut Double Cream

#### GARLIC BROCCOLI & EGGPLANT <sup>VE</sup>

#### BREAD PUDDING

#### PINEAPPLE BARS

### ADD STUFFED SUCKLING PIG <sup>DF</sup>

\$600 per pig

*Serves approximately 75 guests.*

*Requires one chef attendant at \$250 per 75 guests.*

### PCH BUFFET

\$153 per person

#### LOBSTER BISQUE

Tarragon Crème Fraîche

#### CHARRED CAESAR <sup>VG</sup>

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

#### SUPERFOOD SALAD <sup>GF/VE</sup>

Kale, Quinoa, Blueberries, Chopped Broccoli, Crushed Walnuts, Dried Golden Raisins, Golden Beets, Shredded Carrots, Poppyseed Dressing

#### HERB ROASTED JIDORI CHICKEN <sup>GF</sup>

Lemon and Thyme Jus

#### PAN SEARED SALMON <sup>GF</sup>

Citrus Beurre Blanc

#### DIJON CRUSTED NEW YORK STRIP <sup>GF</sup>

Port Wine Demi

#### CAVATELLI CARBONARA

Smoked Bacon, Green Peas, Parmesan, Fresh Herbs

#### ROASTED GARLIC MASHED POTATOES <sup>VG</sup>

Crispy Shallots

#### GRILLED VEGETABLES <sup>VE</sup>

Zucchini, Squash, Asparagus, Tomatoes

#### CHOCOLATE LAYER CAKE

#### TRIPLE BRIE CHEESECAKE SHOOTERS

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# DINNER

## BUFFET

### GASTRO PUB

\$143 per person

#### TRUFFLE PARMESAN STEAK FRIES

#### BYO SALAD

Pickled Green Beans, Cherry Tomatoes, Apples, Blue and Goat Cheese Crumbles, Crisp Prosciutto, Butter Lettuce, Tarragon Dressing

#### BANGERS & MASH

Caramelized Onion Gravy, Crispy Onions

#### OPEN FACED MEAT PIES

Steak & Stout Jus

#### FISH & CHIPS

Preserved Lemon Aioli

#### FRENCH ONION SOUP

Crostini, Gruyère

#### BRUSSELS SPROUTS

Honey, Balsamic Glaze

#### ROASTED BABY YUKONS <sup>DF/GF</sup>

Rosemary and Lemon Oil

#### SALTED CARAMEL BROWNIE

#### LEMON MERINGUE TART

### FARM TO TABLE

\$147 per person

#### WHITE BEAN & KALE SOUP <sup>GF/VE</sup>

#### HARVEST GREENS SALAD <sup>VE</sup>

Orange Segments, Cherry Tomato, Cucumber, Radish, Mixed Herbs, Dijon Vinaigrette

#### GARDEN PASTA SALAD <sup>VG</sup>

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

#### HERB ROASTED JIDORI CHICKEN

Lemon Jus

#### GRILLED PACIFIC SALMON <sup>DF/GF</sup>

Spinach, Charred Lemon

#### GRILLED FLAT IRON STEAK <sup>DF/GF</sup>

Roasted Brussels Sprouts, Balsamic, Crispy Shallots

#### MIXED VEGETABLES & PISTACHIO COUSCOUS <sup>DF/GF</sup>

Fresh Herb Blend and Lemon Vinaigrette

#### DOUBLE CREAM & SEASONAL FRUIT

#### CHOCOLATE AVOCADO TARTS

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# DINNER

## BUFFET

### OLD WORLD VILLAGE

\$153 per person

#### NIÇOISE SALAD <sup>GF</sup>

Mixed Greens, Haricot Verts, Fingerling Potatoes, Hard Boiled Egg, Cherry Tomatoes, Olives, Seared Albacore Tuna, Tarragon Vinaigrette

#### FRENCH BISTRO SALAD <sup>GF/VG</sup>

Romaine Hearts, Radicchio, Crisp Apple, Walnuts, Gorgonzola Cheese, Dijon Vinaigrette

#### STEAK FRITES <sup>GF</sup>

Garlic Rubbed New York Strip, Au Jus, Crispy Fries

#### COQ AU VIN <sup>GF</sup>

Slow Braised Chicken Quarters, Burgundy Wine Demi, Roasted Pearl Onions, Cremini Mushrooms, Pancetta, Fresh Thyme

#### BUTTER POACHED SALMON <sup>GF</sup>

Oregano, Charred Lemon, Blistered Tomatoes

#### PARMESAN ORZO <sup>VG</sup>

Fresh Herbs, Spinach, Roasted Pepitas

#### GREEN BEAN ALMONDINE <sup>GF/VG</sup>

Toasted Almond, Brown Butter, Sea Salt

#### TIRAMISU <sup>GF</sup>

#### FUDGE BROWNIES

### BOLSA CHICA

\$164 Per Person

#### THREE SISTERS SOUP <sup>VE</sup>

Squash, Corn, Cannellini Beans, Organic Vegetable Broth, Green Onions

#### FARRO SALAD <sup>VG</sup>

Butternut Squash, Pepitas, Spinach, Goat Cheese, Dried Cranberries

#### WHOLE ROASTED RIB EYE <sup>GF</sup>

Rubbed with Native Spices, Sage, Mint, Sumac

#### GRILLED PACIFIC COAST BASS <sup>GF</sup>

Basmati Rice with Fresh Lemon Oil, Parsley

#### WHISKEY BRINED TURKEY BREAST

Sage Gravy

#### SUCCOTASH <sup>GF/VE</sup>

Kidney Beans, Corn, Bell Pepper, Onion, Tomato, Nopales, Fresh Herbs

#### ROASTED INKA GOLD POTATO <sup>GF/VE</sup>

Parmesan and Lemon

#### CORNBREAD

#### CARROT CAKE <sup>GF</sup>

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# DINNER

## BUFFET

### **SURFSIDE BUFFET**

*\$142 per person*

#### **RED CURRY SOUP** <sup>GF</sup>

Vietnamese Style Soup, Coconut Milk, Lemongrass, Shrimp, Rice, Lime and Cilantro, Thai Basil

#### **MANGO SALAD** <sup>VE</sup>

Mixed Greens, Daikon Radish, Cucumbers, Carrots, Cashews, Mango, Bell Peppers, Fresh Cilantro, Mint and Thai Basil, Sweet and Sour Thai Dressing

#### **MISO GLAZED SALMON**

Jasmine Rice

#### **SICHUAN PEPPERCORN BRAISED PORK**

Free-Range Pork Loin, Soy Sauce, Brown Sugar, Fragrant Herbs and Spices

#### **LEMONGRASS-GINGER ROASTED CHICKEN** <sup>GF</sup>

Charred Scallion

#### **VEGETABLE PAD THAI** <sup>VE</sup>

Long Egg Noodles, Bell Peppers, Mushrooms, Cabbage, Carrot, Thai Basil, Mint, Thai Chilies

#### **PONZU GLAZED BOK CHOY** <sup>VE</sup>

Baby Bok Choy, Pineapple, Citrus, Soy, Cilantro

#### **COCONUT-MANGO STICKY RICE PUDDING** <sup>GF/VE</sup>

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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 <sup>VG</sup> *\$18 per person*

Breaded Eggplant, Ratatouille,  
Balsamic Reduction

#### VIETNAMESE BRAISED PORK BELLY *\$22 per person*

Slow Cooked Pork Belly, Sweet Soy, Lemongrass,  
Melted Leek Fondue

#### SCALLOPS <sup>GF</sup> *\$26 per person*

Sweet Corn and Parsnip Purée, Micro Basil

#### GRILLED SHRIMP <sup>GF</sup> *\$24 per person*

Hatch Pepper Coulis, Parmesan Polenta,  
Cotija Cheese, Micro Cilantro

#### LAMB CHOP <sup>GF</sup> *\$24 per person*

Creamy Polenta, Dried Fruit, Mint Chimichurri

### SOUPS & SALAD

*Selection of one soup or salad:*

#### SOUPS

##### SMOKED TOMATO BISQUE <sup>VG</sup>

Crème Fraîche, Basil Oil, Croutons

##### CELERIAC TRUFFLE CREAM <sup>VG</sup>

Red Veined Sorrel, Parsnip Crisp

##### WHITE GAZPACHO <sup>VE</sup>

Grapes, Scallion, Basil Oil

##### SWEET CORN & CRAB CHOWDER

Parsley Oil

### SALADS

#### FARRO SALAD <sup>VG</sup>

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

#### CHARRED CAESAR <sup>VG</sup>

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

#### STRAWBERRY FIELDS SALAD <sup>GF</sup>

Mixed Green, Cherry Tomato, Sliced Breakfast Radish,  
Strawberry, Feta Cheese, Roasted Almonds,  
Strawberry Vinaigrette

#### ARUGULA & APPLE SALAD <sup>GF/VG</sup>

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

#### CALIFORNIA CITRUS SALAD <sup>GF/VG</sup>

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

#### SUPERFOOD SALAD <sup>VE</sup>

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

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# DINNER

## THREE-COURSE PLATED DINNER

*Includes fresh baked assorted bread and butter, plus 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.

### ENTRÉE

*Selection of one:*

**SEARED JIDORI CHICKEN** <sup>GF</sup> \$92 per person

Thyme Jus

**THAI MANGO CHICKEN** <sup>DF</sup> \$96 per person

Chicken Breast and Thai-Style Mango Salsa

**PAN SEARED PACIFIC SALMON** \$99 per person

Creamy Grain Mustard Sauce

**ROASTED ALASKAN HALIBUT** \$114 per person

Citrus-Fennel Salad

**ROSEMARY FILET MIGNON** \$123 per person

Port Wine Demi

**NEW ZEALAND RACK OF LAMB** <sup>DF/GF</sup> \$111 per person

Mint Chimichurri

**BRAISED BEEF SHORT RIB** \$121 per person

Red Wine Braising Jus

**ROASTED COD** \$106 per person

New England Clam Chowder Sauce

### ENTRÉE DUET

**HERB ROASTED JIDORI CHICKEN BREAST & JUMBO PRAWN** \$136 per person

Natural Jus, Chioggia Beet and Herb Salad

**BRAISED SHORT RIB & HALIBUT** \$175 per person

Red Wine Braising Jus

**PETITE FILET MIGNON & BUTTER POACHED HALF LOBSTER TAIL** \$171 per person

Port Demi, Lemon Thyme Compound Butter

### VEGETARIAN OPTIONS

\$88 per person

**CHERMOULA ROASTED CAULIFLOWER STEAK** <sup>GF/VE</sup>

Red Curry Lentils, Tuscan Kale, Heirloom Carrots

**BUTTERNUT SQUASH MOLE** <sup>VE</sup>

Butternut Filet Mignon, Wild Mushrooms, Mole Roja

**PORCINI MUSHROOM RISOTTO** <sup>GF/VG</sup>

Grilled Portobello, Blistered Cherry Tomato, Garlic Spinach

**POTATO GNOCCHI** <sup>VG</sup>

Crispy Soyrito, Shaved Zucchini, Parmesan Cream

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## THREE-COURSE PLATED DINNER

*Includes fresh baked assorted bread and butter, plus 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.

### ACCOMPANIMENTS

*Selection of one starch and one vegetable:*

#### STARCHES

GARLIC WHIPPED POTATO <sup>GF/VG</sup>

CREAMY POLENTA <sup>GF/VG</sup>

CRISPY FINGERLING POTATO <sup>GF/VE</sup>

MUSHROOM RISOTTO <sup>VG</sup>

SWEET POTATO PUREE <sup>GF/VG</sup>

MOROCCAN BASMATI RICE, ALMOND, APRICOT <sup>GF/VE</sup>

ORGANIC QUINOA & JASMINE RICE PILAF <sup>GF/VE</sup>

FARRO LEMON HERB SAUTÉ

#### VEGETABLES

ROASTED CAULIFLOWER

GLAZED JUMBO ASPARAGUS

ROASTED HEIRLOOM CARROTS

ROOT VEGETABLE

CHARRED BROCCOLINI & LEMON OIL

ROASTED BRUSSELS SPROUTS &  
MAITAKE MUSHROOMS

HERB ROASTED TOYBOX SQUASH

BROWN BUTTERED HARICOT VERTS

### DESSERT

*Selection of one:*

#### NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Vanilla Chantilly Cream

#### CHOCOLATE TRILOGY <sup>GF</sup>

Chocolate Cake, Dark and White Chocolate Mousse

#### RED VELVET MARQUISE <sup>GF</sup>

Cheesecake Mousse, Red Chocolate Glaze

#### TIRAMISU <sup>GF</sup>

Mascarpone Mousse, Espresso Crème  
Brûlée Crumble

#### BANANA BUTTERSCOTCH <sup>GF</sup>

Flourless Cake, Butterscotch Mousse,  
Banana Caramel

#### CHOCOLATE ESPRESSO TART <sup>GF</sup>

Short Bread Cookie Dough, Coffee Cake,  
Espresso Cream

#### LEMON MERINGUE TART <sup>GF</sup>

Lemon Curd, Italian Meringue, Fresh Berries

*All Breakfast, Lunch, Reception, and Dinner menus require a minimum of 25 attendees. Groups of 24 or fewer are subject to a \$250+tax labor fee. Menu includes PEERLESS regular & decaf coffee and NUMI Organic Tea selection.*

VG – Vegetarian VE – Vegan GF – Gluten Free DF – Dairy Free

*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.*

# DINNER

## DESSERT STATIONS

### ASSORTED MINI DESSERTS *\$21 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 Leche, Red Velvet Cake

### CUPCAKES *\$64 per dozen*

Red Velvet, Chocolate, Vanilla

*Minimum order of 4 dozen*

### ASSORTED PETIT FOURS *\$62 per dozen*

Chef's Selection of Seasonal Flavors

### S'MORES STATION *\$21 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*

*Server attendant required at \$250.*

**Station Time: 60 Minutes**

**One chef attendant per 100 guests. \$250 per chef attendant. All Breakfast, Lunch, Reception, and Dinner menus require a minimum of 25 attendees. Groups of 24 or fewer are subject to a \$250+tax labor fee.**

**Menu includes PEERLESS regular & decaf coffee and NUMI Organic Tea selection.**

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LATE NIGHT

# LATE NIGHT

## LATE NIGHT RECEPTION

### TACO BAR <sup>GF</sup>

*\$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

### PCH DOG BAR

*\$24 per person*

All Beef Hot Dogs, Buns  
Tomatillo Ketchup, Avocado, Cabbage,  
Chipotle Ranch  
Sauerkraut, Diced Tomatoes, Onions  
Sweet Pickle Relish, Sport Peppers  
Ketchup, Mayonnaise, Mustards

### NACHO BAR <sup>GF</sup>

*\$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

*\$43 per person*

Chef's Selection of Cured Meats & Salumi  
Assorted Mustards, Cornichons, House Olive Mix,  
Pickled Vegetables, Artisanal Grilled Bread & Crackers

### ARTISAN CHEESE BOARD

*\$41 per person*

International and Domestic Artisanal Cheeses  
Sliced Baguettes, Crackers, Marcona Almonds,  
Cornichons, Assorted Jams, House Olive Mix,  
Organic Honey Comb, Artisanal Bread & Crackers

**Station Time: 60 Minutes**

**All Breakfast, Lunch, Reception, and Dinner menus require a minimum of 25 attendees.**

**Groups of 24 or fewer are subject to a \$250+tax labor fee.**

**Menu includes PEERLESS regular & decaf coffee and NUMI Organic Tea selection.**

VG – Vegetarian VE – Vegan GF – Gluten Free DF – Dairy Free

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BEVERAGES

# BEVERAGES

## HOSTED BARS

### PREMIUM BRANDS

*\$18 per drink*

Tito's Handmade Vodka  
Bombay London Dry Gin  
Teremana Tequila Blanco  
Mount Gay Silver Rum  
Larceny Bourbon  
Dewar's White Label Scotch

### ULTIMATE BRANDS

*\$20 per drink*

Grey Goose Vodka  
Bombay Sapphire Gin  
Espolon Tequila Blanco  
Bacardi Superior Rum  
Elijah Craig Bourbon  
Johnnie Walker Black Scotch

### PLATINUM BRANDS

*\$22 per drink*

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

### HOUSE WINES

*\$56 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 41.*

*\$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  
Sam Adams  
Stone IPA  
Choice of: Modelo or Pacifico

### LOCAL CRAFT BEER

*\$12 per drink*

805 – Blond Ale  
Firestone Walker Brewing, Paso Robles  
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, Jalapeño, Onions  
Fresh Mint, Basil, Dill  
Salt, Sugar, Tajín Citrus  
*Upgrade to Platinum Brands +\$6*

### MIMOSA BAR

*\$19 per drink*

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

### 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 4 house wine options.*

TIME	PREMIUM	ULTIMATE	PLATINUM
ONE HOUR .....	\$34 per person	\$39 per person	\$41 per person
TWO HOURS .....	\$46 per person	\$54 per person	\$56 per person
THREE HOURS .....	\$60 per person	\$66 per person	\$68 per person
FOUR HOURS .....	\$74 per person	\$81 per person	\$83 per person
FIVE HOURS .....	\$85 per person	\$96 per person	\$98 per person

## SIGNATURE COCKTAILS

*\$23 per drink*

*Addition to Beverage Package: 1 Cocktail +\$13 per person, 2 Cocktails +\$20 per person.*

### JALAPEÑO MARGARITA

Blanco Tequila, Lemon Citrus Sour, Triple Sec, Jalapeños

### SKINNY MARGARITA

Blanco Tequila, Lime, Soda Water

### CUCUMBER GIN FIZZ

Gin, Lime, Simple, Club Soda,  
Fresh Cucumber

### BEE'S KNEES

Gin, Lemon, Honey Syrup, Lemon Wedge

### CUCUMBER DELIGHT

Cucumber Mint Vodka, Citrus Sour Mix, Triple Sec,  
Fresh Cucumber

### MAKE-YOUR-OWN MULE

Spirit of Choice, Lime, Simple Ginger Beer

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Vanilla Simple, Espresso

### POMEGRANATE CRUSH

Vodka, Lemon, Triple Sec, Pomegranate Juice

### MOJITO

White Rum, Simple, Lime, Mint, Citrus Soda

### MAI TAI

Spiced Rum, Orange and Pineapple Juices, Grenadine,  
Maraschino Cherry

### MANHATTAN

Whiskey, Sweet Vermouth, Angostura Bitter,  
Maraschino Cherry

### GOLD RUSH

Whiskey, Lemon, Honey Syrup, Lemon Wedge

### LYRE'S READY-TO-DRINK N/A "COCKTAIL"

Choice of: Gin & Tonic or Spritz

### CHOOSE YOUR OLD FASHIONED

*Select one from each category:*

Whiskey: Bourbon, Rye or Scotch

Bitters: Angostura, Orange or Black Walnut

Sugar: Traditional, Vanilla or Spiced

Garnish: Maraschino Cherry, Orange Twist or  
Cinnamon Stick

*\$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*

Tito's Handmade Vodka  
Bombay London Dry Gin  
Teremana Tequila Blanco  
Mount Gay Silver Rum  
Larceny Bourbon  
Dewar's White Label Scotch

### ULTIMATE BRANDS

*\$22 per drink*

Grey Goose Vodka  
Bombay Sapphire Gin  
Espolon Tequila Blanco  
Bacardi Superior Rum  
Elijah Craig Bourbon  
Johnnie Walker Black Scotch

### PLATINUM BRANDS

*\$25 per drink*

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

### HOUSE WINES

*\$17 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

### 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>
<b>CAMPO VIEJO CAVA</b> Spain	\$60
<b>LUCIEN ALBRECHT BRUT ROSÉ</b> Alsace, France	\$69
<b>DOMAINE CHANDON</b> Napa, CA	\$73
<b>DOMAINE CHANDON ROSÉ</b> Napa, CA	\$83
<b>VEUVE CLICQUOT-YELLOW LABEL BRUT</b> Reims, France	\$199
<b>ISH NON-ALCOHOLIC SPARKLING</b>	\$69

### CHARDONNAY

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

### SAUVIGNON BLANC & OTHER WHITES *per bottle*

<b>DASHWOOD SAUVIGNON BLANC</b> Marlborough, NZ	\$54
<b>ACROBAT ROSÉ</b> Oregon	\$59
<b>SAUVETAGE SAUVIGNON BLANC</b> Vin de France	\$59
<b>FERRARI CARANO FUME BLANC</b> Sonoma County, CA	\$62
<b>TRINITAS CELLARS SAUVIGNON BLANC</b> Napa Valley, CA	\$69

### CABERNET SAUVIGNON & BLENDS

	<i>per bottle</i>
<b>TRINITAS CELLARS CABERNET SAUVIGNON</b> Napa Valley, CA	\$99
<b>FIRESTONE ESTATE</b> Paso Robles, CA	\$56
<b>THREE RIVERS</b> Columbia Valley, WA	\$60
<b>LEVIATHAN CABERNET BLEND</b> California Coast	\$125
<b>BANSHEE</b> Sonoma County, CA	\$76
<b>ROTH ESTATE</b> Alexander Valley, CA	\$84
<b>FOLEY JOHNSON ESTATE CABERNET SAUVIGNON</b> Napa, CA	\$175

### PINOT NOIR & OTHER REDS

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

### WINES (BY THE BOTTLE)

#### WHITES & SPARKLING:

**LINEAGE MOMENTUS SPARKLING** \$64 per bottle  
California  
**BARKAN CLASSIC SAUV BLANC** \$64 per bottle  
Adulam, Israel  
**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  
**OLD VINE ZINFANDEL** \$64 per bottle  
Lodi, CA

### SPIRITS

\$21 per drink (cash or hosted)

*Served with all Dekuyper mixers and syrups.*

SKYY Vodka  
Gordon's Vodka Specialty 80  
Espolòn Blanco Tequila  
Cruzan Light Rum  
Jim Beam Bourbon  
Glenmorangie Single Malt Scotch 10 Year

### 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

# 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.

## 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.

# 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 \$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 premises, 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. Confetti, streamers, glitter and hay are strictly prohibited in banquet spaces, and are subject to a \$750 cleaning fee.

## FIRE HAZARDS

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

## HAZE & FOG

The use of haze, fog, and/or dry ice in the banquet spaces is strictly prohibited for safety and regulatory reasons. Unauthorized use that results in the activation of fire alarms will incur a \$5,000 fee to cover the associated costs. However, cold sparklers may be used with prior approval and notification to your event manager.

## DRONES

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

03.13.26