



CATERING MENUS

BREAKFAST

Plated Breakfast

All plated breakfast entrées include one juice selection: Apple, Orange or Cranberry. Served with freshly brewed Colombian coffee, decaffeinated coffee, assorted hot teas and assorted pastries with sweet butter and fruit preserves.

California Breakfast

scrambled eggs with green onion, tomato cheddar cheese, oven-roasted potatoes

your choice:

bacon, pork sausage, turkey sausage.

\$30 per person

Cinnamon French Toast

two slices of egg bread, cinnamon butter maple syrup, seasonal fresh fruit

\$28 per person

Breakfast Sandwich

sourdough bread, scrambled eggs, cheddar cheese oven-roasted potatoes

your choice:

bacon, turkey sausage

\$30 per person

Maximum of 25 guests

Breakfast Buffet

All breakfast buffets include an assortment of chilled juices, display of fresh sliced seasonal fruit and freshly brewed Colombian coffee, decaffeinated coffee and assorted hot teas.

Carlsbad Continental by the Beach

assorted muffins, danishes, croissants sweet butter, fruit preserves, marmalade individual fruit flavored yogurts

\$27 per person

Hang 10 Hearty Beach Buffet

scrambled eggs, cheddar cheese pork sausage, crispy bacon turkey sausage available - additional \$1.50 oven-roasted potatoes, peppers and onions assorted muffins, danishes, croissants sweet butter, fruit preserves, marmalade

\$34 per person

Surf's Up North County Coastal Buffet

turkey sausage egg and cheese english muffin sandwich grilled vegetable frittata

assorted muffins bagels, cream cheese sweet butter, fruit preserves, marmalade

individual fruit flavored yogurts housemade granola of almonds, toasted oats, raisins

\$36 per person

Minimum of 15 guests required

SOMETHING IN BETWEEN

Brunch

Bountiful Brunch

*fresh sliced seasonal fruit, berries
french toast*

*scrambled eggs florentine
turkey sausage
grilled chicken with basil mushroom sauce
baked virginia ham
seasonal vegetables, oven-roasted potatoes
assorted pastries, muffins
assorted chilled juices
freshly brewed colombian coffee
decaffeinated coffee, assorted hot teas*

\$46 per person

Minimum of 25 Guests

Omelette Station

Made to Order

*mixed peppers, onions, ham, bacon, sausage
jalapeños, spinach, mushrooms, tomato
cheddar & jack cheeses*

\$18 per person

Minimum of 25 Guests

*One attendant required per 50 guests
Omelette Chef/Attendant \$150*

Buffet Enhancements

<i>Cheese & Egg Croissants</i>	<i>\$6 per person</i>
<i>Assorted Dry Cereals with Milk</i>	<i>\$5 per person</i>
<i>French Toast with Maple Syrup</i>	<i>\$6 per person</i>
<i>Lox Platter</i>	<i>\$10 per person</i>
<i>Red Onion, Capers, Hard-Boiled Eggs</i>	
<i>Plain Greek Yogurt, Berries, Granola</i>	<i>\$6 per person</i>
<i>Waffles with Maple Syrup</i>	<i>\$8 per person</i>
<i>Breakfast Egg & Cheese Quesadillas</i>	<i>\$6 per person</i>
<i>Hot Oatmeal with Raisins & Brown Sugar</i>	<i>\$5 per person</i>
<i>California Breakfast Burrito</i>	<i>\$8 per person</i>
<i>Scrambled Egg, Cheddar Cheese Bacon, Flour Tortilla, Salsa Fresca</i>	
<i>Hard-Boiled Eggs</i>	<i>\$3 per person</i>
<i>Egg & Cheese Muffin Sandwiches</i>	<i>\$6 per person</i>
<i>Fresh Sliced Seasonal Fruit Display</i>	<i>\$6 per person</i>

For groups of less than 25 guests,
a surcharge applies of
\$5 per person.

Afternoon Tea

Tomato Mozzarella Salad

*baby heirloom tomato, mozzarella, basil, green olive
cucumber, arugula, lemon infused extra virgin olive oil*

Char-Grilled Vegetable Tea Sandwich

*zucchini, red and green bell pepper, yellow squash
carrots, eggplant, fig balsamic glaze*

Chicken Salad Tea Sandwich

*poached chicken, barbeque sauce, green onion
mayonnaise, puff pastry round*

Ham & Salami Tea Sandwich

honey baked ham, salami, cajun aioli, wheat toast

Assorted Petit Fours

Freshly Brewed Iced Tea

Assorted Hot Teas

\$36 per person

Minimum of 25 guests required

ALL DAY BREAKS

A Day at the Beach

Start the Morning

Two Hour Serving Time

*fresh sliced seasonal fruit, berries
assorted breakfast breads (banana nut & blueberry)
croissants, danishes, muffins
assorted chilled juices
freshly brewed colombian coffee
decaffeinated coffee
assorted hot teas*

Mid-Morning:

One Hour Serving Time

*replenishment of freshly brewed beverages
freshly brewed iced tea*

Mid-Afternoon:

One Hour Serving Time

*freshly baked cookies, brownies
freshly brewed iced tea
freshly brewed colombian coffee
decaffeinated coffee
assorted hot teas*

\$36 per person

Fun in the Sun

Start the Morning

Two Hour Serving Time

*fresh sliced seasonal fruit, berries
plain yogurt
housemade granola, whole grain rolled oats
raisins, almonds
bagels, cream cheese, fruit preserves
assorted chilled juices
freshly brewed colombian coffee
decaffeinated coffee
assorted hot teas*

Mid-Morning:

One Hour Serving Time

*house-made fruit smoothies
freshly brewed iced tea*

Mid-Afternoon:

One Hour Serving Time

*assorted chips
mixed berry oatmeal bars, white chocolate morsels
freshly brewed iced tea*

\$41 per person

BREAKS - À LA CARTE

Freshly brewed Colombian coffee, decaffeinated coffee	\$60 per gallon
Hot water with assorted tea	\$60 per gallon
Assorted soft drinks	\$4 each
Lemonade	\$45 per gallon
Iced tea	\$45 per gallon
Fruit punch	\$45 per gallon
Mineral water	\$5 each
Bottled juices	\$6 each
Assorted juices (orange, cranberry & apple)	\$60 per gallon
Assorted danish & muffins	\$40 per dozen
Assorted bagels & cream cheese	\$45 per dozen
Assorted cookies	\$44 per dozen
Brownies	\$44 per dozen
Granola bars	\$4 each
Cereal bars	\$4 each
Bag of chips	\$4 each
Whole fruit	\$4 each
Candy bars	\$4 each
Fresh Sliced Fruit Display	\$7 per person

Cookie Break

One Hour Serving Time
assortment of freshly baked cookies, brownies
freshly brewed iced tea
\$17 per person

Healthy Break

One Hour Serving Time
fresh sliced seasonal fruit, berries
assorted power bars
house-made fruit smoothies
\$19 per person

Mediterranean Break

One Hour Serving Time
roasted red pepper hummus
traditional hummus
pita triangles, crispy cucumbers
freshly brewed iced tea
\$19 per person

Snack Attack Break

One Hour Serving Time
assorted individual bags of chips
pretzels, peanuts
freshly brewed iced tea
\$16 per person

Beverage Break

One Hour Serving Time
freshly brewed colombian coffee
decaffeinated coffee, hot water with
assorted tea, freshly brewed iced tea,
lemonade
\$12 per person

Subject to a 23% service charge and applicable sales tax.

HOT PLATED LUNCH

Hot plated lunch entrées include choice of one first course, bakery fresh rolls with sweet butter, choice of one accompaniment, choice of one dessert and freshly brewed iced tea.

First Course Selections

House Salad

*mixed field greens, curly carrots
crispy cucumber, grape tomato
buttermilk ranch & balsamic vinaigrette*

Soup du Jour

Traditional Caesar Salad

*chopped romaine hearts, garlic crouton
parmesan cheese, housemade caesar*

Entrée Selections

Sautéed Chicken Piccata

lemon lime butter sauce, capers

\$32

Bacon Wrapped Chicken

*stuffed with spinach, mushroom
smoked provolone
roasted red pepper cream*

\$32

Grilled Vegetable Napoleon*

*zucchini, yellow squash, carrots
red & green bell pepper, eggplant
fig balsamic glaze*

\$30

Marinated Tri-Tip

chimichurri, cabernet reduction

\$38

Pork Medallions

shiitake mushrooms, balsamic glaze

\$32

Cajun Spiced Salmon

lemon chive butter, mango relish

\$38

Eggplant Parmesan*

lightly breaded eggplant, marinara, basil, mozzarella

\$30

*Denotes Vegetarian Items

When selecting two entrée choices,
higher price prevails.

A maximum of two protein entrées and
one vegetarian entrée may be offered.

Accompaniments

Garlic Mashed Potatoes

Parmesan Orzo

Herb Roasted Potatoes

Seasonal Vegetables

Served with every menu choice

Dessert

Chocolate Fudge Cake

New York Cheesecake

Raspberry Mousse Cake

Mocha Cake

CHILLED PLATED LUNCH

Served with freshly baked rolls, butter, dessert selection and freshly brewed iced tea.

Entrée Selections

Greek Salad*

*tomato, cucumber, olives
red onion, feta cheese
greek dressing*

\$25

Seared Steak Salad

*pepper crusted sirloin, mixed greens
blue cheese, oven-roasted tomatoes
grilled sweet onions
balsamic vinaigrette*

\$29

Chicken Caesar Salad

*char-grilled chicken, chopped romain hearts, garlic
crouton, parmesan cheese, caesar dressing*

\$26

Carlsbad Beach Cobb Salad

*chopped layered greens, chicken, bacon
tomato, avocado, blue cheese, sliced egg
bleu cheese dressing*

\$27

Asian Salad

*spring mix, shredded cabbage
grilled chicken, crispy wonton
toasted almonds, mandarin oranges
sesame soy dressing*

\$28

*Denotes Vegetarian Items

When selecting two entrée choices,
higher price prevails.

A maximum of two protein entrées and
one vegetarian entrée may be offered.

Dessert Selection

Chocolate Fudge Cake

New York Cheesecake

Raspberry Mousse Cake

Mocha Cake



LUNCH ON THE GO

Boxed Lunches

Each boxed lunch includes house-made pasta salad, sandwich, bag of chips, whole fruit, freshly baked cookie, bottled water and condiments.

Choose from the Chef's Best Creations of Sandwich or Wrap:

Herb Garden Spinach Wrap

leaf lettuce, crispy honey baked bacon, caramelized turkey, tomato, buttermilk ranch

Caramelized Turkey Breast Sandwich

leaf lettuce, tomato, provolone, white bread

96% Fat Free Oven Baked Honey Ham Sandwich

leaf lettuce, tomato, swiss cheese, wheat bread

USDA Choice Oven Roasted Beef Sandwich

leaf lettuce, tomato, cheddar cheese, sourdough bread

Tomato Di Bufala Sandwich

buffalo mozzarella, tomato, leaf lettuce, fresh basil, balsamic reduction glaze, ciabatta

\$34.00 per person

Add sweet red onion to any sandwich or wrap for \$0.50.

A maximum of two protein entrées and one vegetarian entrée may be offered.

BUFFET LUNCH

Garden Inn Wrap

*fresh sliced fruit display,
tossed greens, balsamic vinaigrette, buttermilk ranch
housemade potato salad*

*brown caramelized turkey breast, leaf lettuce
tomato, provolone, chipotle buttermilk ranch wrap*

*oven baked honey ham, leaf lettuce, tomato
swiss & italian caesar wrap*

*crumbly fresh feta cheese, spinach, mixed greens
grape tomato, cucumber, kalamata olives wrap*

*dessert assortment
freshly brewed iced tea*

\$40 per person

Garden Inn Executive Deli

*fresh sliced fruit display
carrot ginger bisque
tossed greens, balsamic vinaigrette, buttermilk ranch
housemade potato salad*

*brown caramelized turkey breast
oven baked honey ham
usda choice oven roasted beef*

*mayonnaise, mustard, lettuce, tomato
cheddar cheese, swiss cheese
pickles, pepperoncini, red onion
assorted breads*

*dessert assortment
freshly brewed iced tea*

\$40 per person

Playa Fiesta

*chips, salsa
chipotle caesar salad*

*pollo asada, carne asada
onions, mixed peppers, shredded lettuce
sour cream, salsa, guacamole, jalapeños,
pico de gallo, jack cheese, cheddar cheese
corn and flour tortillas*

*spanish rice, refried beans
churros, buñuelos
freshly brewed iced tea*

\$46 per person

Garden BBQ

cole slaw, housemade potato salad

*bbq chicken, grilled marinated tri-tip
corn on the cob, baked beans
cornbread squares, honey, butter*

*carrot cake
freshly brewed iced tea*

\$48 per person

Carlsbad Beach Picnic

*tossed greens, balsamic vinaigrette, buttermilk ranch
pasta salad*

*grilled hamburgers, chicken breasts
sliced tomatoes, onions, lettuce, pickles
cheddar cheese, swiss cheese
mayonnaise, ketchup, mustard, buns*

*strawberry shortcake
freshly brewed iced tea*

\$44 per person

Roma

*tomato basil bisque
caesar salad, caprese salad*

*chicken parmigiana, marinara, mozzarella cheese
cheese tortellini, pesto cream sauce, parmesan cheese
garlic bread*

*tiramisu
freshly brewed iced tea*

\$46 per person

Minimum of 25 guests required.

For groups of less than 25 guests,
a surcharge applies of
\$5 per person

PLATED DINNER

Plated dinner entrées include choice of one first course, bakery fresh rolls with sweet butter, choice of one accompaniment, choice of one dessert and freshly brewed Colombian coffee, decaffeinated coffee and assorted hot teas.

First Course Selections

House Salad

*mixed field greens, curly carrots
crispy cucumber, grape tomato
buttermilk ranch & balsamic vinaigrette*

Soup du Jour

Traditional Caesar Salad

*chopped romaine hearts, garlic crouton
parmesan cheese, housemade caesar*

Entrée Selections

Chicken Marsala \$50

*seared chicken breast, mushrooms
marsala sauce*

Mediterranean Chicken \$52

*spinach, feta cheese
sun-dried tomato cream*

New York Steak \$68

*grilled new york steak
mushrooms, port wine reduction*

Roast Prime Rib \$62

creamy horseradish, rosemary jus

Halibut \$66

*green olives, toasted almonds
pistachio, blood orange white balsamic*

Herb Crusted Salmon \$54

topped with dijon mustard sauce

Pan Seared Chicken \$50

*artichoke, mushroom, tomato, basil
garlic cream sauce*

Filet Mignon \$72

*wrapped in applewood-smoked bacon
cabernet shallot reduction*

Quinoa Stuffed Squash* \$48

*roasted yellow squash, quinoa duo
roasted vegetables, green pea sauce*

Grilled Vegetable Napoleon* \$48

*zucchini, yellow squash, carrots
red & green bell pepper, eggplant
fig balsamic glaze*

Surf & Turf Choices

Petite Filet Mignon & Jumbo Shrimp \$78

*filet of beef, port wine reduction
char-grilled herb marinated shrimp
sweet lime butter*

Lemon Herb Chicken & Pesto Prawns \$68

grilled chicken breast, jumbo prawns

*Denotes Vegetarian Items

When selecting two entrée choices,
higher price prevails.

A maximum of two protein entrées and
one vegetarian entrée may be offered.

Subject to a 23% service charge and applicable sales tax.



PLATED DINNER (CONT.)

Accompaniments

Garlic Mashed Potatoes
Parmesan Orzo
Herb Roasted Potatoes

Seasonal Vegetables
served with every entrée

Dessert Selections

Strawberry Mousse

*white mousse and strawberry purée
layered white cake*

Hazelnut

*rich chocolate cake, hazelnut cream
chocolate ganache*

Mocha

*jaconde and white cake, espresso
mocha express mousse*

Chocolate Raspberry Dome

*chocolate cake, chocolate mousse
raspberry filling, chocolate ganache*

New York Cheesecake

strawberry sauce

BUFFET DINNER

For groups of less than 25 guests, a surcharge applies of \$5 per person. Buffet dinners include freshly brewed Colombian coffee, decaffeinated coffee and assorted hot teas.

Italian Countryside

caesar salad | *chopped romaine hearts, garlic crouton, parmesan cheese, caesar dressing*

antipasto | *char-grilled zucchini, yellow squash, eggplant, bell pepper, onion, mozzarella smoked provolone, capicola, salami*

tomato caprese | *heirloom tomato, fresh mozzarella, basil, balsamic reduction glaze*

chicken parmesan | *lightly breaded chicken, basil, marinara, mozzarella cheese*

tri-color cheese tortellini | *creamy basil pesto*

italian vegetables | *zucchini, yellow squash, eggplant, onion, tomato, fresh italian herbs*

parmesan garlic bread | *herb butter*

dessert | *tiramisu, mascarpone cheese, lady finger, espresso, liqueur, cocoa powder*

\$60 per person

South of the Border

chipotle caesar salad | *chopped romaine hearts, garlic crouton, parmesan cheese, chipotle caesar dressing*

beef fajitas | *bottom sirloin tri-tip, tri-color bell peppers, onion, spanish herbs*

pork carnitas | *lean marinated boneless pork, spanish herbs*

cheese enchiladas | *corn tortilla rolled with chef ricardo's three cheese blend, mole sauce*

accompaniments | *spanish rice, refried beans*

dessert | *churros, tres leches cake*

\$64 per person

Rodeo BBQ

local mixed greens | *grape tomato, cucumber, curly carrots, almonds, balsamic vinaigrette, buttermilk ranch*

bbq tri-tip | *demi glaze*

char-grilled chicken | *bbq sauce*

grilled vegetable assortment | *zucchini, yellow squash, onion, carrot, asparagus, portobella*

accompaniments | *housemade potato salad, housemade coleslaw, corn on the cob, housemade corn bread*

dessert | *carrot cake, strawberry shortcake*

\$64 per person

Mediterranean Coast

hummus | *housemade cilantro jalapeño & roasted red pepper, pita triangles*

greek salad | *crisp lettuce, crumbly feta, grape tomato, cucumber, pitted kalamata olives, greek dressing*

couscous | *fresh herbs, celery, onion, red bell pepper, extra virgin olive oil*

chicken breast | *stuffed with crumbly feta & spinach, sundried tomato cream sauce*

oven roasted vegetables | *chef's seasonal selection*

dessert | *baklava*

\$62 per person

Subject to a 23% service charge and applicable sales tax.

WIND & SEA BUFFET

Salad Selections

local mixed greens | *grape tomato, cucumber, curly carrot, almond, balsamic vinaigrette, buttermilk ranch*
caesar | *chopped hearts of romaine, garlic crouton, parmesan cheese, caesar dressing*
tri-color cheese tortellini | *basil pesto, carrot, celery, onion, green bell pepper*
tomato cucumber | *tomato, fresh basil, garlic, cucumber, lemon, vinegar, extra virgin olive oil*
antipasto | *zucchini, yellow squash, eggplant, onion, mozzarella, bell pepper*
smoked provolone, capicola, salami

Entrée Selections

stir fry | *choice of protein: chicken, shrimp, beef or tofu*
carrot, snow pea, bell pepper, zucchini, pea sprout, szechuan sauce
pasta primavera | *chef's seasonal vegetables, herb white wine cream, parmesan cheese*
grilled salmon | *lemon lime butter*
blackened chicken | *creole tomato herb sauce*
peppercorn sirloin | *burgundy mushroom sauce*
bacon wrapped stuffed chicken | *spinach, mushroom, smoked provolone, roasted red pepper cream*

Accompaniments

whipped potatoes | *roasted garlic*
oven roasted potatoes | *fresh herbs & garlic*
creamy parmesan orzo
green beans | *toasted almonds & herb butter*
chef's seasonal vegetable medley

chef's select desserts
freshly baked rolls | *butter*
gourmet coffee station, hot tea

2 Salads, 2 Entrées & 2 Accompaniments

\$79 per person

3 Salads, 3 Entrées & 3 Accompaniments

\$89 per person

CANAPÉS

Hot Selections

Honey-Chipotle Glazed
Jumbo Shrimp \$6

Jumbo Crab-Stuffed
Mushrooms \$6

Vegetable Egg Rolls \$4
dipping sauce

Vegetable Pot Stickers \$4
Dipping Sauce

Mini Chicken & Cheese
Quesadillas \$4

Mini Beef Wellington \$5

Sesame-Soy Glazed
Beef Satay \$5

Sesame-Soy Glazed
Chicken Satay \$5

Coconut Shrimp \$6
sweet chili

Spinach & Feta
Spanakopita \$4

Green Tomato Sliders \$6
housemade coleslaw

Pork Belly Sliders \$7
marinated cucumber, dark beet glaze

Crab Cake Sliders \$8
mango relish, roasted red pepper aioli

Cold Selections

Mini Shrimp & Avocado
Tostada \$6

Spicy Gazpacho Shooters \$6

Smoked Salmon
& Dill Mousse \$6
cucumber rounds

Buffalo Mozzarella
& Grape Tomato Skewers \$5

Peppered Beef \$5
garlic crouton

Chilled Jumbo Shrimp \$6
spicy cocktail sauce

Jumbo Lump Crab Salad \$6
cucumber rounds

Tomato Basil Bruschetta \$4
sourdough crostini

Selections are priced per piece.
A minimum of two dozen pieces per selection is required.

Subject to a 23% service charge and applicable sales tax.

RECEPTION

Reception Displays

Crunchy Local Vegetables

*arrangement of assorted vegetables
buttermilk ranch & dark balsamic*

\$8 per person

Domestic & International Cheeses

*assortment of 10 domestic & international cheeses
crackers, sliced baguette*

\$10 per person

Fresh Fruit

assortment of fresh sliced fruit

\$7 per person

Spinach & Artichoke Dip

three cheese blend, sliced sourdough baguette

\$10 per person

Antipasto

*capicola, salami, prosciutto
green & kalamata olives
balsamic marinated bell pepper
carrot, zucchini, yellow squash
onion, mushroom
smoked provolone, mozzarella*

\$14 per person

Cavatappi & Cheese

your choice of two preparations:

*classic cheddar, honey baked ham
four cheese blend, chipotle shrimp, cilantro oil
dill havarti, bacon, cream*

\$16 per person

Minimum of 20 guests required

Carving Stations

Carving stations require a chef attendant at \$150 each. Maximum serve time of one and a half hours. Serves approximately 30 guests per selection.

Soy Glazed Pork Loin

*balsamic glaze, shiitake mushroom, caramelized onion
miniature rolls*

\$260 each

Herb Roasted Breast of Turkey

orange cranberry relish, miniature rolls

\$275 each

Honey Baked Ham

pineapple & apple relish, miniature rolls

\$300 each

Roasted Beef Tenderloin

french dijon, mushroom glaze, miniature rolls

\$450 each

Roasted Prime Rib

creamy horseradish, rosemary jus, miniature rolls

\$550 each

RECEPTION

Reception Stations

Maximum serve time of one and a half hours.

Backyard Garden

*chopped romaine hearts, garlic crouton
parmesan cheese with caesar dressing
local mixed greens, carrot, cucumber
grape tomato, garbanzo bean, beet, almond
hard-boiled egg
balsamic vinaigrette, buttermilk ranch
red potato salad, portobella, green beans
chipotle ranch
cavatappi salad
chef's hand picked vegetables
basil pesto aioli
freshly baked rolls, sweet butter*

\$24 per person

Florence*

*made to order
penne & cavatappi pasta
garlic, shallot, extra virgin olive oil, spinach
sundried tomato, onion, kalamata olive
zucchini, yellow squash, eggplant, mushroom
parmesan cheese
four cheese blend cream sauce
tomato basil sauce
freshly baked rolls, sweet butter*

\$28 per person

Street Tacos*

*made to order
your choice of two proteins:
carne asada, pollo asada, carnitas or fish
sautéed onions & peppers, crisp lettuce
shredded cheddar & monterey jack cheese
pico de gallo, guacamole, salsa, sour cream
corn tortillas*

\$32 per person

Whipped Potato Bar*

*made to order
sour cream, butter, shredded cheddar cheese
bacon, garlic, green onion, shredded chicken
sundried tomato, bell pepper*

\$26 per person

Chinatown*

made to order:

*your choice of two proteins:
chicken, beef, shrimp, tofu
carrot, snow pea, bell pepper, zucchini, pea sprout
water chestnut
steamed rice & szechuan sauce*

\$30 per person

Sushi

*assorted sushi rolls & sashimi
wasabi, soy sauce*

\$26 per person

Sweet Treats

*bite-sized sweets
chef's select creations such as:
mousse, cake, cookies, tarts*

\$22 per person

Minimum of 20 guests required.

*Requires a chef attendant at \$150 each

BEVERAGE SELECTIONS

Cash Bar

Call brands	\$8
Premium brands	\$10
Domestic bottled beer	\$7
Imported bottled beer	\$8
House wine (glass)	\$8
Cordials	\$9
Assorted soft drinks	\$5

Hosted Bar *(on consumption)*

Call brands	\$7
Premium brands	\$9
Domestic bottled beer	\$6
Imported bottled beer	\$7
House wine (glass)	\$7
Cordials	\$8
Assorted soft drinks	\$4

Should bar sales not exceed \$300 per Bartender, a charge of \$150 per bartender will apply.

Domestic & Imported Beer

*bud light or coors light
corona
stella artois
stone pale ale*

Call Brands

*new amsterdam vodka
new amsterdam gin
bicardi rum
captain morgan
sauza tequila
johnny walker red
jack daniels*

Premium Brands

*grey goose
bombay sapphire
crown royal
johnny walker black
patron silver*

Hosted Open Bar Packages

Call Brands

*First hour \$18 per person
Each additional hour \$11 per person*

Premium Brands

*First hour \$21 per person
Each additional hour \$13 per person*

Beer & Wine

*First hour \$15 per person
Each additional hour \$11 per person*

Subject to a 23% service charge and applicable sales tax.



WINE LIST

Sparkling Wine

Bottle

Korbel	\$27
St. Michelle	\$30
Domaine Chandon, Brüt	\$37
Mumm Napa	\$47
Moet Chandon White Star	\$69
Dom Perignon	\$220

Chardonnay

*Canyon Road	\$26
Kenwood	\$33
Bianchi	\$35

Specialty Whites

Canyon Road Pinot Grigio	\$26
Ecco Domani Pinot Grigio	\$27
Kenwood Sauvignon Blanc	\$33
Guenoc Pinot Grigio	\$33
Canyon Road White Zinfandel	\$26

Cabernet Sauvignon

*Canyon Road	\$26
Razor's Edge Shiraz	\$27
Kenwood	\$33
Bianchi	\$35
Francisan	\$54

Merlot

Canyon Road	\$26
Estancia	\$32
Kenwood	\$33
Rodney Strong	\$37

Specialty Reds

Four Vines Zinfandel	\$32
Angeline Pinot Noir	\$35

*Denotes house wine

Subject to a 23% service charge and applicable sales tax.

AUDIO VISUAL

32" Flat Screen Monitor with Cart, VCR, DVD (Package)	\$180
32" Flat Screen Monitor with Cart	\$150
4 Channel Mixer	\$70
4' VGA Cable	\$20
50' VGA Cable	\$40
6' Screen or 8' Screen	\$40
10' Screen	\$100
10' Screen with Dress Kit (Front or Rear Projection Available)	\$350
A/V Tech Assistance	\$75 /Hour
Computer Speakers	\$40
DID Line	\$75
Easel	\$15
Extra Flip Chart Pads	\$20
Extension Cord	\$5
Flipchart, Easel, & Markers (Package)	\$45
High-Speed Internet Access	\$125 /Computer
Laptop Computer	\$200
Lavaliere (Clip-on)	\$150
LCD Projector, 8' Screen, & 4' VGA Cable and power strip	\$380
Microphone Stands	\$25
Mobile A/V Cart	\$45
Outdoor Heater	\$75
Patch into House Sound System Mixer and Cables (Package)	\$200
Pipe and Drape 20' Wide	\$250
Podium	\$45
Power Strip	\$5
Projector Support, 6' or 8' screen, 4' VGA cable and power strip	\$60
Riser 18x8 or 24x6 Black	\$150
Speaker Phone	\$100
Table Top Podium	\$30
Table Top Microphone Stands	\$30
VCR, DVD, COMBO	\$100
Whiteboard & Markers (Package)	\$45
Wired Microphone	\$100
Wireless Microphone	\$150
Wireless Microphone & Speakers (Package)	\$175
Wireless Presenter with Laser Pointer	\$40

Additional fees will be applied to any audio/visual equipment ordered within 24 hours of the meeting date.