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HOTEL
& SPA

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

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.

BREAKFAST

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

Buffet Time: 90 Minutes

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BREAKFAST

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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BREAKFAST

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

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

À LA CARTE BREAK ITEMS

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

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

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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 ^{GF/VE}

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 ^{GF/VE}

QUINOA SALAD ^{GF/VG}

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

CHARRED CAESAR ^{VG}

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

TANDOORI CHICKEN BREAST ^{DF/GF}

Stewed Tomatoes, Charred Pearl Onions, Masala Seasoning

BUTTER POACHED PACIFIC SALMON ^{GF}

Garlic-Lemon Spinach, Oregano Butter

GREEK STEWED LENTILS ^{GF/VE}

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

DESSERT

Selection of one:

Raspberry and Lime Chia Seed Pudding ^{GF/VG}

Whole-Grain Carrot Cake

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LUNCH

BUFFET

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CERCA DE LA PLAYA

\$78 per person

Available Tuesdays

TORTILLA SOUP ^{GF/VE}

Crispy Tortilla Strips

MEXICAN COBB SALAD ^{GF/VG}

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

PROTEINS

Selection of two:

Beef Barbacoa ^{DF/GF}

Pork Carnitas ^{DF/GF}

Chicken Tinga ^{DF/GF}

Steak Fajita ^{DF}

Local Striped Bass ^{GF} (+\$12 per person)

Nopales and Garbanzo Fajitas ^{VE}

CORN & FLOUR TORTILLAS

FRIJOLE RANCHERO & CILANTRO LIME RICE ^{GF/VE}

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 ^{VE}

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

COASTAL CITRUS SALAD ^{GF/VG}

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

CALABACITAS ^{GF/VE}

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

PENNE PASTA VERDE ^{VG}

Penne Pasta, Tomatillo Sauce, Cherry Tomatoes, Cilantro

GRILLED FLAT IRON STEAK ^{DF/GF}

Tomato Chimichurri

GRILLED SWORDFISH ^{DF/GF}

Mango Salsa

DESSERT

Selection of one:

Red Berry Cake

Mango Cake

Seasonal Fruit with Local Citrus ^{GF}

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LUNCH

BUFFET

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HUNTINGTON BEACH BBQ

\$89 per person

Available Thursdays

SOUTHWEST SALAD ^{GF/VG}

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

POTATO SALAD ^{DF/GF/VE}

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

SANTA MARIA STYLE TRI TIP ^{DF/GF}

Chimichurri

SMOKED CHICKEN BREAST ^{DF/GF}

Habanero Honey BBQ

BLACKENED PACIFIC BASS ^{DF/GF}

Roasted Pineapple Salsa and Crisp Cabbage Slaw

BAKED MAC & CHEESE

SEASONAL MARKET VEGETABLES ^{GF/VG}

DESSERT

Selection of one:

S'mores Bars ^{GF}

Lemon Bars ^{GF}

Raspberry Cheesecake Shooters

BONFIRE BUFFET

\$78 per person

Available Fridays

CAPRESE SALAD ^{GF/VG}

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

PASTA SALAD ^{VG}

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

Buffet Time: 90 Minutes

Menus available for groups of 25 or more.

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LUNCH

BUFFET

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ITALIANO BUFFET

\$85 per person

Available Saturdays

MINISTRONE

Cannellini Beans, Garden Vegetables and Herbs, Ditalini

BIG ITALIAN SALAD ^{VG}

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

PAN-SEARED CORVINA ^{GF}

Caramelized Fennel, Lemon Butter Sauce, Crispy Capers

NONNA'S MEATBALLS ^{GF}

Pomodorina, Shaved Parmesan

TUSCAN VEGETABLES ^{GF/VE}

Grilled Eggplant and Zucchini with Tomato Caponata

TUSCAN CRUSHED FINGERLING POTATOES

Garlic, Rosemary, Lemon Agrumato Oil

CHOCOLATE CHIP CANNOLI

TIRAMISU

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LUNCH

BOXED LUNCHES

BOXED LUNCH

\$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 ^{VE}

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

SALADS

Selection of one salad per group:

MEDITERRANEAN QUINOA SALAD ^{GF/VE}

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

SOUTHWEST ORZO PASTA SALAD ^{VG}

Black Beans, Mixed Peppers, Corn, Cilantro, Scallions

RED POTATO SALAD ^{GF/VE}

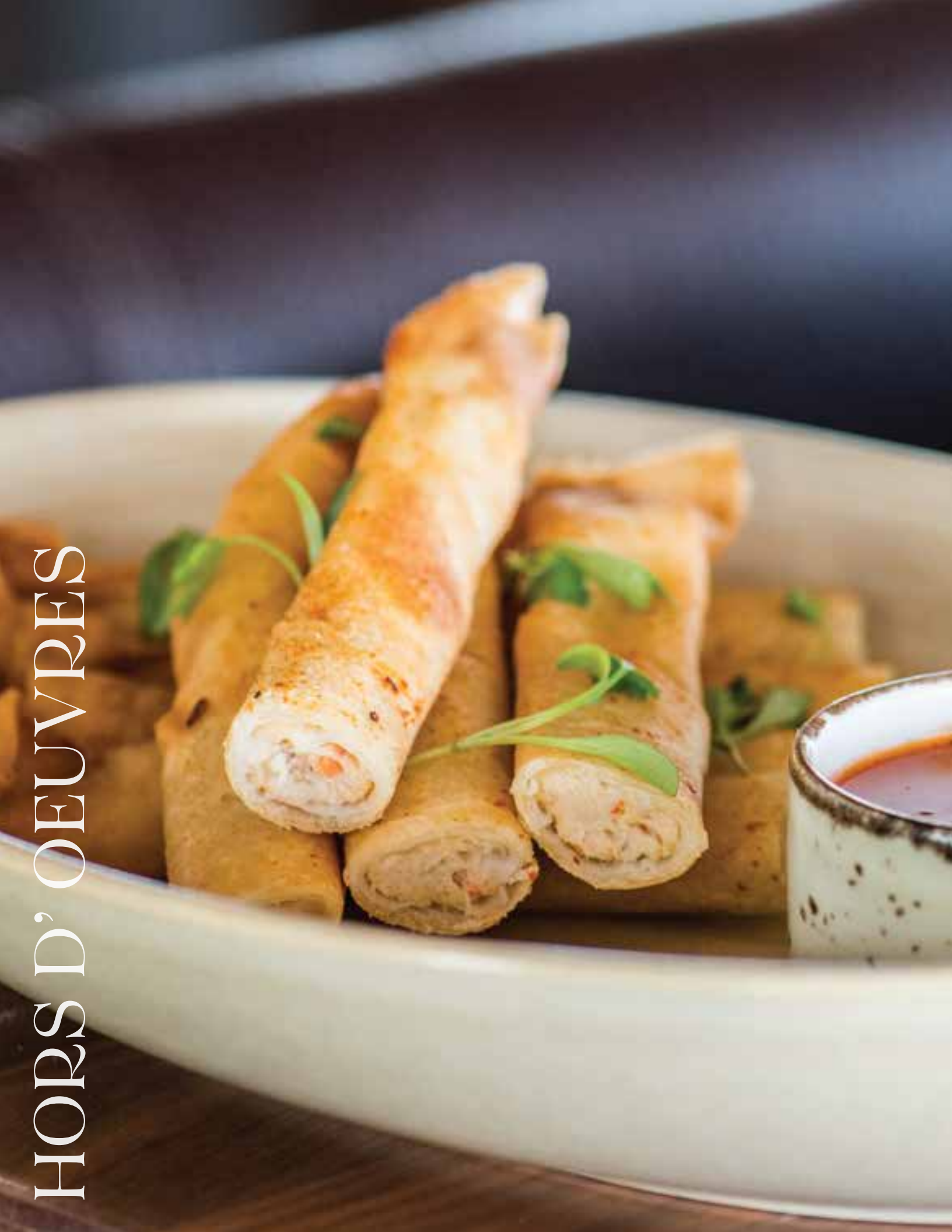
Whole-Grain Mustard, Capers, Garlic Dill

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HORS D'OEUVRES



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PASSED HORS D'OEUVRES

COLD

\$12 per piece

THAI MANGO SALAD SHOOTER ^{DF/GF}

Roasted Chicken, Mango, Bell Pepper, Red Onion, Curry Coconut Cream ^{GF}

CHICKEN CURRY CHIP ^{DF/GF}

Chicken Curry, Masala Spiced Pita Chip, Micro Cilantro

STUFFED ARTICHOKE HEARTS ^{VG}

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 ^{DF}

Ponzu Sauce, Togarashi, Wasabi Avocado Purée

CALIFORNIA ROLL TOSTADA ^{DF}

Seasoned Crab, Spicy Mayo, Cucumber, Wonton Chip

PANCETTA WRAPPED APRICOTS ^{GF}

Dried Apricot Stuffed with Boursin, Honey

CARAMELIZED FIG ^{GF}

Caramelized Fig, Sage Goat Cheese, Walnuts, Maple Glaze

SHRIMP CEVICHE SHOOTER ^{DF/GF}

Shrimp, Tomato, Cucumber, Lemon Juice, Red Onion

SEA BASS CEVICHE ^{DF/GF}

Plantain Chip, Tomato, Red Onion, Cucumber, Cilantro

NAAN BREAD ^{DF/VE}

Eggplant Caponata

HOT

\$12 per piece

ADOBO CHICKEN SKEWER ^{GF}

Cilantro, Chipotle Crema

COCONUT CHICKEN

Red Curry Sauce

MINI BEEF WELLINGTON ^{DF}

Lemon Herb Aioli

ANTICUCHO STYLE BEEF SKEWERS ^{DF}

Aji Verde Sauce

BACON WRAPPED DATES ^{GF}

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 ^{VG}

Arrabbiata Sauce

VEGETABLE LUMPIA ^{VG}

Cilantro Sweet Chili

SEARED BAY SCALLOP ^{DF/GF}

Corn Purée, Chorizo Oil

COCONUT SHRIMP ^{DF}

Mango Jalapeño Chutney

ANCHO CHARRED CAULIFLOWER BITES ^{VG}

Cilantro Lime Sauce

STEAKHOUSE CRAB CAKE ^{DF}

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.

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RECEPTIONS



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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 Agrumato

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

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RECEPTIONS

STATIONS

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

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 ^{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

CALIFORNIA COAST \$45 per person

CORVINA CEVICHE ^{DF/GF}

Cucumber, Tomato, Red Onion

SHRIMP TACOS ^{GF}

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 ^{DF/GF}

PORK CARNITAS ^{DF/GF}

CHICKEN TINGA ^{GF/VE}

STEAK FAJITA ^{DF}

LOCALLY CAUGHT STRIPED BASS ^{GF}

+\$12 per person

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RECEPTIONS

STATIONS

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MEDITERRANEAN

\$42 per person

PASTA SALAD ^{VG}

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

LAVOSH PITA BREAD ^{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

VEGETABLE KABOB(S) ^{VE}

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 ^{VE}

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 ^{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

Station Time: 90 Minutes

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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 ^{GF} \$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 ^{GF}

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 ANGUS ^{GF} \$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 ^{GF}

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

Station Time: 90 Minutes

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DINNER

DINNER

BUFFET

LUAU BUFFET

\$142 per person

ISLAND CHOPPED SALAD ^{DF/VG}

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

HAWAIIAN FRUIT SALAD ^{GF/VG}

Pineapple, Papaya, Watermelon, Mint, Yogurt

MACARONI SALAD

Peas, Carrots, Italian Herb Aioli, Parsley

PROTEIN

Selection of three:

Adobo Chicken ^{DF}

Teriyaki Beef ^{DF}

Pineapple-Teriyaki Salmon ^{DF}

Kalua Pork ^{DF}

LO MEIN NOODLE STIR FRY ^{VG}

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

OKINAWAN SWEET POTATOES ^{GF/VG}

Coconut Double Cream

GARLIC BROCCOLI & EGGPLANT ^{VE}

BREAD PUDDING

PINEAPPLE BARS

ADD STUFFED SUCKLING PIG ^{DF}

\$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 ^{VG}

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

SUPERFOOD SALAD ^{GF/VE}

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

HERB ROASTED JIDORI CHICKEN ^{GF}

Lemon and Thyme Jus

PAN SEARED SALMON ^{GF}

Citrus Beurre Blanc

DIJON CRUSTED NEW YORK STRIP ^{GF}

Port Wine Demi

CAVATELLI CARBONARA

Smoked Bacon, Green Peas, Parmesan, Fresh Herbs

ROASTED GARLIC MASHED POTATOES ^{VG}

Crispy Shallots

GRILLED VEGETABLES ^{VE}

Zucchini, Squash, Asparagus, Tomatoes

CHOCOLATE LAYER CAKE

TRIPLE BRIE CHEESECAKE SHOOTERS

Buffet Time: 90 Minutes

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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 ^{DF/GF}

Rosemary and Lemon Oil

SALTED CARAMEL BROWNIE

LEMON MERINGUE TART

FARM TO TABLE

\$147 per person

WHITE BEAN & KALE SOUP ^{GF/VE}

HARVEST GREENS SALAD ^{VE}

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

GARDEN PASTA SALAD ^{VG}

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

HERB ROASTED JIDORI CHICKEN

Lemon Jus

GRILLED PACIFIC SALMON ^{DF/GF}

Spinach, Charred Lemon

GRILLED FLAT IRON STEAK ^{DF/GF}

Roasted Brussels Sprouts, Balsamic, Crispy Shallots

MIXED VEGETABLES & PISTACHIO COUSCOUS ^{DF/GF}

Fresh Herb Blend and Lemon Vinaigrette

DOUBLE CREAM & SEASONAL FRUIT

CHOCOLATE AVOCADO TARTS

Buffet Time: 90 Minutes

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DINNER

BUFFET

OLD WORLD VILLAGE

\$153 per person

NIÇOISE SALAD ^{GF}

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

FRENCH BISTRO SALAD ^{GF/VE}

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

STEAK FRITES ^{GF}

Garlic Rubbed New York Strip, Au Jus, Crispy Fries

COQ AU VIN ^{GF}

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

BUTTER POACHED SALMON ^{GF}

Oregano, Charred Lemon, Blistered Tomatoes

PARMESAN ORZO ^{VG}

Fresh Herbs, Spinach, Roasted Pepitas

GREEN BEAN ALMONDINE ^{GF/VE}

Toasted Almond, Brown Butter, Sea Salt

TIRAMISU ^{GF}

FUDGE BROWNIES

BOLSA CHICA

\$164 Per Person

THREE SISTERS SOUP ^{VE}

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

FARRO SALAD ^{VG}

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

WHOLE ROASTED RIB EYE ^{GF}

Rubbed with Native Spices, Sage, Mint, Sumac

GRILLED PACIFIC COAST BASS ^{GF}

Basmati Rice with Fresh Lemon Oil, Parsley

WHISKEY BRINED TURKEY BREAST

Sage Gravy

SUCCOTASH ^{GF/VE}

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

ROASTED INKA GOLD POTATO ^{GF/VE}

Parmesan and Lemon

CORNBREAD

CARROT CAKE ^{GF}

Buffet Time: 90 Minutes

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DINNER

BUFFET

SURFSIDE BUFFET

\$142 per person

RED CURRY SOUP ^{GF}

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

MANGO SALAD ^{VE}

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 ^{GF}

Charred Scallion

VEGETABLE PAD THAI ^{VE}

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

PONZU GLAZED BOK CHOY ^{VE}

Baby Bok Choy, Pineapple, Citrus, Soy, Cilantro

COCONUT-MANGO STICKY RICE PUDDING ^{GF/VE}

Buffet Time: 90 Minutes

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DINNER

THREE-COURSE PLATED DINNER

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

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

STARTERS

Available at an additional cost.

EGGPLANT ^{VG} *\$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 ^{GF} *\$26 per person*

Sweet Corn and Parsnip Purée, Micro Basil

GRILLED SHRIMP ^{GF} *\$24 per person*

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

LAMB CHOP ^{GF} *\$24 per person*

Creamy Polenta, Dried Fruit, Mint Chimichurri

SOUPS & SALAD

Selection of one soup or salad:

SOUPS

SMOKED TOMATO BISQUE ^{VG}

Crème Fraîche, Basil Oil, Croutons

CELERIAC TRUFFLE CREAM ^{VG}

Red Veined Sorrel, Parsnip Crisp

WHITE GAZPACHO ^{VE}

Grapes, Scallion, Basil Oil

SWEET CORN & CRAB CHOWDER

Parsley Oil

SALADS

FARRO SALAD ^{VG}

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

CHARRED CAESAR ^{VG}

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

STRAWBERRY FIELDS SALAD ^{GF}

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

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}

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

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ENTRÉE

Selection of one:

SEARED JIDORI CHICKEN ^{GF} \$92 per person

Thyme Jus

THAI MANGO CHICKEN ^{DF} \$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 ^{DF/GF} \$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 ^{GF/VE}

Red Curry Lentils, Tuscan Kale, Heirloom Carrots

BUTTERNUT SQUASH MOLE ^{VE}

Butternut Filet Mignon, Wild Mushrooms, Mole Roja

PORCINI MUSHROOM RISOTTO ^{GF/VG}

Grilled Portobello, Blistered Cherry Tomato, Garlic Spinach

POTATO GNOCCHI ^{VG}

Crispy Soyrito, Shaved Zucchini, Parmesan Cream

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ACCOMPANIMENTS

Selection of one starch and one vegetable:

STARCHES

GARLIC WHIPPED POTATO ^{GF/VG}

CREAMY POLENTA ^{GF/VG}

CRISPY FINGERLING POTATO ^{GF/VE}

MUSHROOM RISOTTO ^{VG}

SWEET POTATO PUREE ^{GF/VG}

MOROCCAN BASMATI RICE, ALMOND, APRICOT ^{GF/VE}

ORGANIC QUINOA & JASMINE RICE PILAF ^{GF/VE}

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 ^{GF}

Chocolate Cake, Dark and White Chocolate Mousse

RED VELVET MARQUISE ^{GF}

Cheesecake Mousse, Red Chocolate Glaze

TIRAMISU ^{GF}

Mascarpone Mousse, Espresso Crème
Brûlée Crumble

BANANA BUTTERSCOTCH ^{GF}

Flourless Cake, Butterscotch Mousse,
Banana Caramel

CHOCOLATE ESPRESSO TART ^{GF}

Short Bread Cookie Dough, Coffee Cake,
Espresso Cream

LEMON MERINGUE TART ^{GF}

Lemon Curd, Italian Meringue, Fresh Berries

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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.

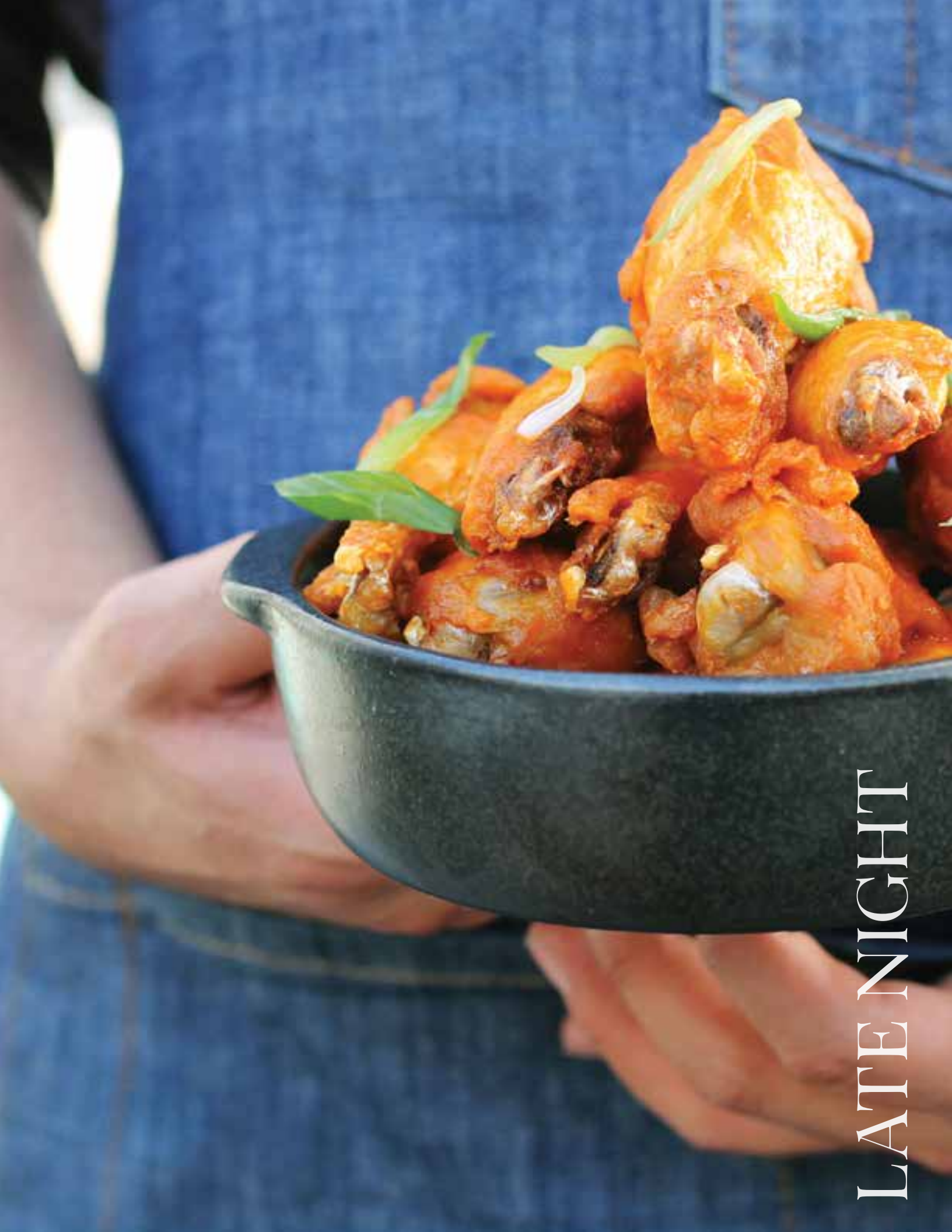
Station Time: 60 Minutes

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LATE NIGHT

LATE NIGHT

LATE NIGHT RECEPTION

TACO BAR ^{GF}

\$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 ^{GF}

\$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

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



BEVERAGES

BEVERAGES

HOSTED BARS

PREMIUM BRANDS

\$20 per drink

Tito's Handmade Vodka
Bombay London Dry Gin
Teremana Tequila Blanco
Mount Gay Silver Rum
Larceny Bourbon
Famous Grouse Scotch

ULTIMATE BRANDS

\$22 per drink

Ketel One Vodka
Bombay Sapphire Gin
Astral Tequila
Bacardi Superior Rum
Elijah Craig Bourbon
Dewar's White Label Scotch

PLATINUM BRANDS

\$24 per drink

Grey Goose 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.
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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

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

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

\$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

\$25 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

\$21 per drink

Tito's Handmade Vodka
Bombay London Dry Gin
Teremana Tequila Blanco
Mount Gay Silver Rum
Larceny Bourbon
Famous Grouse Scotch

ULTIMATE BRANDS

\$23 per drink

Ketel One Vodka
Bombay Sapphire Gin
Astral Tequila
Bacardi Superior Rum
Dewar's White Label Scotch

PLATINUM BRANDS

\$26 per drink

Grey Goose 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>
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
ISH NON-ALCOHOLIC SPARKLING	\$69

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 *per bottle*

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
TRINITAS CELLARS SAUVIGNON BLANC Napa Valley, CA	\$69

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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Brands subject to change based upon availability.***

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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

04.02.26