



MARRIOTT
SAN DIEGO
GASLAMP QUARTER



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

GENERAL INFORMATION

MENU ARRANGEMENTS

menu selections are requested a minimum of 4 weeks in advance | our printed menu selections are recommended suggestions; however, we would be more than happy to tailor a menu to your specific tastes | with the exception of buffet meals, one menu is required for all guests | if a split menu is required, all entrees will be charged an additional \$7.00 per guest | guests will need to be provided color-coded tickets or place cards indicating entrée choice

GUARANTEE

a final guarantee of your anticipated number of guests is required by noon (3) business days prior to your banquet function | this guarantee may not be reduced | the hotel will prepare food based on the guarantee & seating for 5% over the guarantee | charges will be based on the number guaranteed or the number served, whichever is greater

PRICE

catering prices will not be guaranteed earlier than 4 months prior to the scheduled event | a service charge of 24% will be added to all prices quoted & is subject to applicable sales tax based on California state regulation (currently 7.75%)

ADDITIONAL FOOD & BEVERAGE

no food of any kind may be brought into the banquet rooms with the exception of cakes, for which a service fee will be charged | corkage fees will be applied to any wine brought into the banquet rooms

BANQUET SPACE

all evening functions begin at 6:00pm unless otherwise agreed to on the contract | music must end prior to 12:00 midnight & the room must be vacated by 1:00am

 **wifi**simplified

contact your catering professional for pricing

SPECIAL NOTES


all seated functions will be set with complimentary linens | additional security may be arranged through the hotel for an additional charge | please contact your catering professional for assistance with decorations & entertainment | we will gladly extend special room rates to our overnight guests, based upon availability




valet parking is \$20.00 per vehicle for event parking and \$48.00 per vehicle for overnight guests



all menu pricing is subject to change

Disclaimer: we practice serious caution in preparing our gluten free items [denoted with a  symbol] and do our best to ensure a gluten free product | in consuming our gluten free items, be aware that there may be a chance of cross-contamination | patrons are encouraged to consider this information for their individual requirements and needs.

 **WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.; certain foods sold or served here can expose you to chemicals including acrylamide in many baked or fried foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: [www. P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol) and www.P65Warnings.ca.gov/restaurant

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

MARRIOTT GASLAMP QUARTER 660 K ST. | SAN DIEGO | CA 92101
619.446.6038 | www.gaslampquarterhotel.com

 meetings imagined

MEETING PACKAGE #1

minimum 10 guests | \$70.00 per guest

CONTINENTAL BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams
seasonal chopped fruits & berries 🍷
assorted fruit yogurts 🍷
apple | orange juice | white cranberry juices
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas
*add odwalla fruit smoothies | \$4.00 per guest 🍷

MID-MORNING BREAK

whole fruits 🍷
granola | kashi bars
mini tea breads | mini biscotti
assorted soft drinks
bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas 🍷

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)
house made spicy mixed nuts 🍷
assorted candy bars
assorted energy drinks
assorted soft drinks & bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

prices listed are for standard ½ hour breaks
breaks scheduled longer than ½ hour will be charged upon consumption

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meetings  imagined

MEETING PACKAGE #2

minimum 10 guests | \$100.00 per guest

CONTINENTAL BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams
seasonal chopped fruits & berries 🌿
assorted fruit yogurts 🌿
apple | orange juice | white cranberry juices
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas
*add odwalla fruit smoothies | \$4.00 per guest

MID-MORNING BREAK

whole fruits 🌿
granola | kashi bars
mini tea breads | mini biscotti
assorted soft drinks
bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

LUNCH

CHOICE OF ONE BUFFET LUNCH:*

picnic lunch | summer bbq | or south of tecate*
**please refer to the following page for menu descriptions*

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)
house made spicy mixed nuts 🌿
assorted candy bars
assorted energy drinks
assorted soft drinks & bottled waters
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

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MEETING PACKAGE LUNCHEONS

PICNIC LUNCH

chicken club wrap
caprese wrap
ham and brie cheese baguette
potato salad 🌱
assorted kettle cooked potato chips 🌱
assorted mini cupcakes
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

SUMMER BBQ

fresh chopped mixed fruit & berries 🌱
CHOICE OF ONE:
- rustic style potato salad | cage free egg 🌱
- greek style cold pasta salad
dry rubbed bbq chicken breast | whiskey bbq sauce | fried onions 🌱
roasted rosemary wedge potatoes 🌱
steamed fresh vegetables 🌱 | fresh baked buttermilk biscuits
strawberry shortcakes
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

SOUTH OF TECATE

taco salad: romaine | charred corn | pico | tortilla strips | chipotle ranch 🌱
achiote rubbed chicken: grilled peppers & onions | warm corn tortillas 🌱
spanish style rice 🌱
refried beans 🌱
assorted salsas | sour cream | cheddar cheese | shredded lettuce 🌱
tortilla chips 🌱
cinnamon sugar bunuelos
freshly brewed ice tea
freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

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MEETING PACKAGE #3

minimum 15 guests | \$120.00 per guest

BREAKFAST

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

seasonal chopped fruits & berries 🌿

assorted fruit yogurts | odwalla smoothies 🌿

scrambled eggs with fresh herbs * 🌿

CHOICE OF ONE: applewood smoked bacon | breakfast link sausage 🌿

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

MID-MORNING BREAK

whole fruits 🌿

granola | kashi bars

mini tea breads | mini biscotti

assorted soft drinks

bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

LUNCH

CHOICE OF ONE BUFFET LUNCH:*

sandwich express bar | summer souris | little italy | or tex mex*

**please refer to the lunch buffets for menu descriptions*

AFTERNOON BREAK

gourmet cookies | brownies (without nuts)

house made spicy mixed nuts 🌿

assorted candy bars

assorted energy drinks

assorted soft drinks & bottled waters

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | **additional \$2.00 per guest**

prices listed are for standard ½ hour breaks

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PLATED BREAKFASTS

CLASSIC EGGS BENEDICT \$28.00 per guest

classic benedict with hollandaise sauce | breakfast potatoes

BRIOCHE FRENCH TOAST \$27.00 per guest

served with applewood smoked bacon | fresh strawberries & banana

HEIRLOOM BENEDICT \$25.00 per guest

roasted heirloom tomatoes | poached egg | hollandaise | hash browns | fresh fruits

ON THE RISE \$32.00 per guest

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

fresh sliced fruit with berries

scrambled eggs*

CHOICE OF ONE MEAT:

- applewood smoked bacon
- breakfast link sausage

roasted potatoes

fresh squeezed orange juice

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | additional \$2.00 per guest

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BREAKFAST BUFFETS

CONTINENTAL | minimum 10 guests | \$28.00 per guest

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

fresh seasonal chopped fruits & berries 🍏

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*add odwalla fruit smoothies | \$4.00 per guest

BAJA BREAKFAST minimum 15 guests | \$35.00 per guest

fresh chopped fruit & berries | apple empanadas

BURRITO STATION: scrambled eggs* | applewood smoked bacon | chorizo | cheeses | house made guacamole | assortment of salsas | warm tortillas

apple | orange juice | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

PHYSICALLY FIT minimum 25 guests | \$36.00 per guest

fresh chopped fruits & berries | ny style bagels

assorted fruit yogurts | granola with sun-dried fruits 🍌

bran & high fiber cereal | low fat milk

hard boiled eggs 🍳

heirloom tomatoes | cottage cheese 🧀

odwalla juice smoothies | freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

BUILD YOUR OWN BREAKFAST | minimum 25 guests | \$38.00 per guest | additional items \$5.00 per item

fresh breakfast pastries & breakfast breads | mason jar spreads & jams

assorted fruit yogurts | seasonal chopped fruit & berries 🍏

CHOICE OF THREE:

- scrambled eggs* | cheese & salsa 🧀

- breakfast potatoes 🍟

- applewood smoked bacon | breakfast link sausage | duroc smoked pork loin | corned beef hash 🍖

- brioche french toast | buttermilk pancakes | belgian waffles

- oatmeal with condiments

apple | orange | white cranberry juices

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas

*egg whites and/or egg beaters available upon request | **additional \$2.00 per guest**

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BREAKFAST ENHANCEMENTS

SMOKED SALMON DISPLAY | minimum 25 guests | \$12.00 per guest 🌳

mini bagels | sliced tomatoes | capers | red onions | cream cheese | chopped egg

OMELETE STATION | minimum 20 guests | \$15.00 per guest* 🌳

our omelet station contains a large variety of meats, vegetables, and cheeses... there are many ways in which you can create your perfect omelet!

ADD ON ITEMS:

assorted boxed cereals | \$4.50 each

odwalla bottled fruit smoothies | \$6.00 each 🌳

assorted individual fruit yogurts | \$4.00 each 🌳

greek yogurt and berry parfaits | \$6.00 each 🌳

breakfast sandwiches | \$85.00 per dozen

- bacon | fried egg | cheese | english muffin
- sausage | scrambled egg | cheddar cheese | salsa | flour tortilla
- smoked turkey or ham | scrambled eggs | swiss cheese | large croissant

selection of mini breakfast breads:

assorted breakfast breads | mini scones | mini pastries | \$55.00 per dozen

jumbo breakfast burritos: scrambled eggs | chorizo | potatoes | \$95.00 per dozen

jumbo frosted cinnamon rolls | \$55.00 per dozen

brioche vanilla bean french toast | mixed berries | whipped cream | bananas foster | \$65.00 per dozen

fruit bowl | \$6.00 per guest 🌳

house made granola served with milk | \$5.00 per guest

steel cut oatmeal: brown sugar | raisins | walnuts | dried cranberries | \$6.00 per guest

new york style bagels served with cream cheese | \$60.00 per dozen

*culinary attendant required | \$150.00 per hour – per attendant [one attendant per 25 guests]

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BREAKS

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

MILK-N-COOKIES | minimum 10 guests | \$20.00 per guest

assorted mini gourmet cookies:

oreo cookies | nutter butter cookies | biscotti | ladyfingers

chocolate | strawberry | whole milk ☒

presented with mini milk jugs

INDULGE | minimum 10 guests | \$27.00 per guest

house made spicy mixed nuts ☒

fresh mixed berry cups | micro mint | sugared heavy cream jars ☒

assorted sweet and savory chocolate barks ☒

mini warm soft pretzel bites | micro beer mustard dip

fresh brewed iced tea | flavored water

COFFEE & DONUTS | minimum 10 guests | \$25.00 per guest

selection of mini filled & glazed donuts:

vanilla custard & crumb | strawberry & sprinkles | chocolate & ganache | hazelnut & peanuts

warm cinnamon sugar donut holes | chocolate & caramel dipping sauce

regular and decaf coffee served with french vanilla or hazelnut syrups

flavored water

BALLPARK | minimum 10 guests | \$21.00 per guest

bavarian soft pretzel sticks | dijon mustard

nachos: cheese sauce | jalapeños ☒

roasted peanuts | buttered popcorn ☒

mini hot dogs: chipotle ketchup | mustard

fresh organic lemonade ☒

add american craft beers for \$10.00 per person

REFRESH | minimum 10 guests | \$23.00 per guest

individual trail mix | granola & kashi bars ☒

fresh fruit skewers | agave yogurt dip ☒

warm funnel cake fries | powdered sugar

stacy's pita chips | traditional hummus cups

herb and fruit infused organic lemonade ☒

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BREAKS CONTINUED

prices listed are for standard ½ hour breaks | breaks scheduled longer than ½ hour will be charged upon consumption

FEELING HEALTHY | minimum 10 guests | \$20.00 per guest ☼

strawberry & vanilla yogurts

fresh strawberries | blueberries | blackberries | raspberries*

toasted pistachios | granola | sunflower seeds | organic honey

baby heirloom carrots* | ranch dip

flavored water

**some items may be substituted or eliminated due to seasonal availability*

ASSORTED SNACKS

gourmet cookies & brownies | \$60.00 per dozen

assorted mini pastries & petite fours | \$70.00 per dozen

chocolate dipped strawberries | \$50.00 per dozen ☼

cracker jacks | individually packaged trail mix \$4.00 each ☼

energy bars: balance | luna | power bars | \$5.00 each

freshly popped popcorn | \$4.00 per guest ☼

assorted fruit bars | \$65.00 per dozen

granola bars: nature valley | chewy quaker bars | \$4.00 each ☼

grilled pita served with hummus & olive tapenade | \$7.00 per guest

kettle cooked potato chips | \$6.00 per bag ☼

popcorn supreme: m&m | mini marshmallow | candied walnuts | caramel glaze | \$8.00 per guest

tortilla chips: w/ roasted tomato salsa | pico de gallo | guacamole | \$12.00 per guest ☼

bavarian soft pretzels: beer cheese fondue | dijon mustard | \$60.00 per dozen

BEVERAGES

assorted soft drinks or bottled waters | \$5.00 each

assorted odwalla fruit smoothies | \$6.00 each

ice cold lemonade | \$45.00 per gallon

freshly brewed ice tea | \$90.00 per gallon

freshly brewed starbucks coffee | decaffeinated coffee | assorted tazo teas | \$100.00 per gallon

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make your own starbucks ice coffee | \$10.00 per person

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COLD LUNCHES

all include choice of dessert | iced tea | starbucks regular & decaffeinated coffee

ROMAINE SALAD \$25.00 per guest

romaine lettuce | puffed quinoa | pomegranate seeds | blistered corn | pepitas | cotija cheese | tortilla strips | cilantro dressing

add  additional \$5.00 per guest

add  additional \$7.00 per guest

CALIFORNIA COBB SALAD \$28.00 per guest

romaine lettuce | napa cabbage | rotisserie chicken | candied bacon | tomatoes | avocado | hard egg | crumbled bleu cheese | ranch

TURKEY CLUB \$36.00 per guest

grilled ciabatta bread | bacon | cranberry basil aioli | tomato | hydroponic bibb lettuce | potato salad | seasonal sliced fruit

HAM & CHEESE \$36.00 per guest

artisan baguette | brie cheese | cranberry relish | dijonaise | romaine lettuce | heirloom tomato | potato salad | seasonal sliced fruit

CHOICE OF DESSERT

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

CLASSIC BOX LUNCH TO GO \$40.00 per guest

CHOICE OF ONE:

grilled chicken | roasted peppers | fresh mozzarella | pesto mayo | dutch crunch roll

turkey club wrap | slab cut pepper bacon | rosemary mayo | herb tortilla

char su pork bahn mi | pickled vegetables | fermented black bean aioli | crispy baguette

grilled veggies | pesto mayo | fresh mozzarella | gourmet greens | balsamic glaze | charred ciabatta

SERVED WITH:

choice of: petite caesar, mixed green salad, or mixed fruit salad | gourmet cookie | potato chips | bottled water

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PLATED LUNCHES

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

CHOICE OF SALAD:

organic baby greens: garden vegetables | ranch dressing 🌱

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

HERB MARINATED JIDORI CHICKEN \$37.00 per guest 🌱

roasted fingerling potatoes | asparagus | confit of tomato | natural chicken jus

PAN SEARED SALMON FILLET \$41.00 per guest 🌱

mushroom herb risotto | heirloom baby carrots | tomato and shaved onion slaw

PRIME FLAT IRON STEAK \$46.00 per guest 🌱

cheddar polenta | blistered corn and black bean salsa | fire roasted tomato jus

VEGETABLE RISOTTO \$32.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

CHOICE OF DESSERT:

chocolate decadence cake (add \$2.00)

new york style cheesecake | fresh berries

baked apple tart | white chocolate gelato

tiramisu | rich chocolate sauce

*vegetarian substitution available upon request | must be 3 days prior to event

*additional surcharge for multiple selections per event | \$7.00 per guest

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LUNCH BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

TEX-MEX | minimum 15 guests | \$51.00 per guest

taco salad: romaine lettuce | pico de gallo | kidney beans | grilled corn | tortilla strips | chipotle ranch 🌮

rock shrimp ceviche: blistered corn | pomegranate seeds | micro cilantro 🌮

chipotle spiced black bean and cheese quesadillas

achiote rubbed chicken: grilled peppers & onions | warm corn tortillas | adobo style pork carnitas | spanish style rice | refried beans 🌮

tortilla chips | guacamole | assorted salsas | sour cream | cheddar cheese | shredded lettuce 🌮

churros | bunuelos

EXECUTIVE DELI BUFFET | minimum 15 guests | \$55.00 per guest

arugula salad: pistachio | goat cheese | shaved pear | balsamic dressing * 🌮

tuna nicoise salad: seared ahi | french beans | roast tomato | olives | cage free egg | roasted potatoes 🌮

kale apple slaw: pecans | dried cranberry | lemon poppy seed dressing 🌮

chilled meats: sous vide chicken breast | pepper crusted tenderloin | boutique turkey breast 🌮

assorted cheeses | spreads and relish tray | kettle chips 🌮

artisan rolls | croissants | focaccia bread

assorted fruit bars | mini pastries

SUMMER SOURIS | minimum 15 guests | \$52.00 per guest

watermelon and feta salad | olive oil | sea salt * 🌮

heirloom tomatoes and garbanzo bean salad | micro arugula 🌮

dry rubbed bbq chicken breast | natural jus | fried onions

grilled pork spareribs | whiskey bbq sauce 🌮

fresh baked buttermilk biscuits | honey butter

roasted rosemary wedge potatoes | steamed fresh vegetables 🌮

assorted cake pops | strawberry shortcakes

LITTLE ITALY | minimum 15 guests | \$52.00 per guest

antipasto display: mozzarella | peppadew peppers | country olives | artichoke hearts | roasted peppers | pepperoncini 🌮

organic baby greens: heirloom cherry tomato | red onion | balsamic vinaigrette 🌮

chicken parmesan: tomato sauce | grana padano cheese | provolone

jumbo cheese ravioli: classic bolognese sauce | micro basil

penne pasta: parmesan cream | bacon lardon | spring peas | basil pistou

herbed focaccia: virgin olive oil | balsamic vinegar

mini tiramisu | mini cannolis

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LUNCH BUFFETS CONTINUED

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted tazo teas

SANDWICH EXPRESS BAR | minimum 15 guests | \$48.00 per guest

CHOICE OF THREE SANDWICHES:

- pulled pork slider: brioche bun | tobacco fried onions | sweet baby ray's bbq
- chicken club wrap: grilled chicken | slab cut pepper bacon | avocado | beefsteak tomato
- very veggie wrap: organic greens | grilled squash | roasted peppers
- ham & cheese baguette: artisan knuckle ham | brie cheese | dijonnaise | cranberry sauce | l.t.o.
- roast beef sandwich: toasted baguette | caramelized onion | bleu cheese | pesto mayo

CHOICE OF TWO SALADS:

- caesar salad: romaine lettuce | parmesan cheese | croutons | house dressing
- greek: tomatoes | cucumbers | onion | feta cheese | kalamata olives 🌱
- broccoli & kale slaw: shredded carrots | dried cranberries | candied pecans 🌱
- classic potato salad | cage free hard boiled eggs 🌱
- panzanella: baby spinach | gorgonzola | bacon | roasted tomato | toasted bread | shaved red onion

INCLUDES: kettle potato chips | whole fruit | assorted mini cupcakes

SUPERFOOD LUNCH | minimum 15 guests | \$55.00 per guest

CHOICE OF TWO SALADS:

- mixed quinoa salad: edamame | sweet onion | roasted peppers | olive oil 🌱
- three bean salad: fresh cilantro | cotija cheese | sweet red onion | toasted cumin 🌱
- kale apple slaw: candied pecans | dried cranberries | lemon poppy seed dressing 🌱

fresh salmon filet | blistered corn | pomegranate | pepitas | cilantro relish 🌱

garlic roasted chicken breast | caramelized cremini mushrooms 🌱

steamed broccoli | cauliflower seasoned with sea salt 🌱

brown rice pilaf 🌱

agave sweetened blueberries | greek yogurt | shortbread

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RECEPTIONS

COLD HORS D'OURVRES minimum 25 pieces | additional in increments of 25 pieces

\$6.00 per piece

- caprese skewer | basil pistou | balsamico
- charred baguette | mascarpone mousse | fresh strawberry | micro basil
- traditional hummus | fried pita | sumac
- antipasto kabob | grilled vegetable | salami | Italian cheese
- deviled egg | truffle cream | american roe

\$7.00 per piece

- melted mozzarella crostini | confit tomato | micro basil
- shrimp cocktail shooter | peppered ketchup | cucumber
- savory crostini | prosciutto | chipotle peach compote
- poached pear | pecans | honeycomb | bleu cheese
- smoked salmon pinwheel | toasted focaccia

\$9.00 per piece

- chilled crab cake | citrus aioli | pickled cranberry
- ahi poke | wonton taco | mango pico
- crisp cucumber | crab salad | creamy boursin mousse
- seared saku tuna on wonton | furikake | wasabi aioli
- pepper crusted tenderloin | onion marmalade | bleu cheese

HOT HORS D'OURVRES minimum 25 pieces | additional in increments of 25 pieces

\$6.50 per piece

- southwest chicken egg roll | creamy avocado
- chipotle spiced black bean & corn quesadilla
- classic meatball | thai chili bbq glaze | spring onion
- lobster cream cheese rangoon | thai chili sauce
- mini vegetable eggroll | teriyaki glaze

\$7.50 per piece

- nathans beef frank | puff pastry dough | beer mustard sauce
- pork potsticker w/soy ponzu sauce
- stuffed artichoke heart | boursin cheese
- coconut breaded chicken tender | tamarind bbq sauce
- caponata vegetables | puff pastry | goat cheese

\$9.50 per piece

- mini beef wellington
- steak & cilantro empanada | chipotle crema
- bacon wrapped scallop | brown sugar whiskey glaze
- coconut shrimp | orange horseradish marmalade
- cuban springroll | craft beer mustard
- chicken-n-waffle skewer | maple syrup | aleppo pepper

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RECEPTIONS CONTINUED

ANTIPASTO PLATTER 🍷

marinated grilled vegetables | assorted charcuterie | cheeses | toasted crostini

- small | **\$250.00 each** (serves approx. 10-15 guests*)
- medium | **\$375.00 each** (serves approx. 16-30 guests*)
- large | **\$525.00 each** (serves approx. 31-50 guests*)

FRESH SEASONAL FRUITS AND BERRIES DISPLAY 🍷

- small | **\$150.00 each** (serves approx. 10-15 guests*)
- medium | **\$250.00 each** (serves approx. 16-25 guests*)
- large | **\$375.00 each** (serves approx. 26-50 guests*)

IMPORTED AND DOMESTIC CHEESE DISPLAY 🍷

- small | **\$250.00 each** (serves approx. 10-15 guests*)
- medium | **\$375.00 each** (serves approx. 16-30 guests*)
- large | **\$525.00 each** (serves approx. 31-50 guests*)

VEGETABLE CRUDITE PLATTER 🍷

- small | **\$125.00 each** (serves approx. 10-15 guests*)
- medium | **\$200.00 each** (serves approx. 16-25 guests*)
- large | **\$325.00 each** (serves approx. 26-50 guests*)

**guest counts are estimated with the addition of a display item to an existing buffet/reception.*

SEARED RARE TUNA AND SASHIMI DISPLAY 🍷

- served with wasabi & pickled ginger | **\$400.00 each** (serves 20-25 guests)

SWEET ENDINGS

minimum of 25 guests | **\$25.00 per guest**

mini petite fours | chocolate dipped strawberries

starbucks coffee | decaffeinated coffee | assorted tazo teas

served with: cinnamon sticks | chocolate shavings | lemon peels | whipped cream

DONUTS AND CHURROS STATION

minimum of 25 guests | **\$23.00 per guest**

warm mini donuts | churros | caramel | chocolate | strawberry sauces

a customary 24% taxable service charge and 7.75% sales tax will be added to prices listed

RECEPTIONS CONTINUED

WORLD TASTES

minimum of 25 guests | \$75.00 per guest

artisan imported and domestic cheese display | assorted crackers 🍷
antipasto display | grilled vegetables | charcuterie | cheeses 🍷
heirloom cherry tomato caprese skewer | basil pistou | balsamico 🍷
traditional hummus | fried pita | sumac
seared saku tuna on wonton | furikake | wasabi aioli | wakame salad
rotisserie tri-tip | charred crostini | bbq sauce | parmesan | micro arugula
black bean empanada | chipotle crema
lamb kafta kabob | pita crumb | cucumber tzatziki
classic meatball | thai chili bbq glaze | spring onion 🍷

SOMETHING FOR EVERYONE

minimum of 25 guests | \$95.00 per guest

artisan imported and domestic cheese display | assorted crackers 🍷
antipasto display | grilled vegetables | charcuterie | cheeses 🍷
seared kielbasa & sausages | assorted mustards | grilled crostini 🍷
rock shrimp ceviche shooter | blistered corn | pomegranate | spicy tomato broth 🍷
savory crostini | prosciutto | chipotle peach compote
mini vegetable springroll | teriyaki glaze
traditional spinach & feta spanakopita | dill cream
crispy polenta cake | pork carnitas | chile bbq | micro cilantro 🍷
southwest chicken eggroll | creamy avocado
braised shortrib and creamy risotto arancini | parmesan fondue
coconut shrimp | orange horseradish marmalade

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STATIONS

CARVING STATION*

slow roasted organic turkey | cranberry relish | pan gravy | **\$375.00 each** (serves approx. 30 guests*)

brown sugar and chili crusted pork loin | french dijon mustard | sourdough rolls | **\$400.00 each** (serves approx. 40 guests*)

rosemary garlic studded prime rib | fresh horseradish cream | veal jus | **\$545.00 each** (serves approx. 40 guests*)

beef tenderloin | silver dollar rolls | creamy horseradish | **\$425.00 each** (serves approx. 25 guests*)

bamboo roast salmon filet | seafood garnish | dill crema | **\$400.00 each** (serves approx. 30 guests*)

**guest counts are estimated with the addition of a carving item to an existing buffet/reception.*

TRIO SLIDER STATION | minimum of 25 guests | \$40.00 per guest

SELECTION OF 3:

seared ahi w/wasabi slaw | fried chicken w/swiss & dijonaise | beef on toasted brioche w/chipotle ketchup | pulled pork w/crispy onion | char su pork bahn mi w/pickled veg & fresh jalapeno | rotisserie trip tip with chipotle apricot jam
served with: house fried sea salt chips

PASTA STATION | minimum of 25 guests

2 SELECTIONS: \$30.00 per guest | 3 SELECTIONS: \$38.00 per guest

- penne: sundried tomato pesto | sweet roast tomato | pine nuts
- farfalle: black pepper cream | crispy lardons | spring pea
- cheese ravioli: bolognese sauce | fried basil
- tortellini: tuscan tomato sauce | salted capers
- wild mushroom risotto: parmesan fondue | mushroom chips

served with fresh bread sticks

add: 🍷 – additional \$5.00 per guest

add: 🌿 – additional \$7.00 per guest

MASHED POTATO BAR | minimum of 25 guests | \$35.00 per guest

yukon gold smashed | brown sugar sweet potato | buttermilk purple potato
sautéed mushroom | parmesan fondue | green onion | sour cream | slab cut pepper bacon

STREET TACO STATION | minimum of 25 guests | \$38.00 per guest

grilled carne asada | achiote chicken | pork carnitas
fresh guacamole | chopped onions & cilantro | assorted salsas | cheese | crema | warm corn and flour tortillas

*culinary attendant required | **\$150.00 per hour** – per attendant [one attendant per 50 guests]

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STATIONS CONTINUED

COLOSSAL BAKED POTATO STATION | minimum of 25 guests | \$30.00 per guest

super jumbo potatoes | butter | bacon | cheese | sour cream | green onion | caramelized onions | chorizo | rock shrimp | seasoned salt

ARTISAN FLAT BREAD STATION | minimum of 25 guests | \$30.00 per guest

meats | heirloom tomato & mozzarella | artisan pepperoni | chicken pesto | shrimp & chorizo

RAW BAR | minimum of 30 guests | \$80.00 per guest

alaskan king crab legs | rock shrimp ceviche | snow crab claws | mussels | oysters | shrimp cocktail
condiments: lemon | mignonette | seaweed salad | cocktail sauce | tartar sauce

SUSHI & SASHIMI BAR | minimum of 30 guests | \$90.00 per guest

tuna | salmon | yellowtail | albacore | halibut | shrimp ebi | california roll | spicy tuna roll | shrimp tempura roll

served with: pickled ginger | wasabi | soy sauce

sushi chef available upon request - \$300.00 per hour

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PLATED DINNER

all include choice of rolls & butter | iced tea | starbucks regular & decaffeinated coffee

CHOICE OF SALAD:

organic baby greens: heirloom tomato | goat cheese | candied pecan | vinaigrette 🌱

caesar salad: romaine lettuce | parmesan | croutons | house caesar dressing

heirloom tomato salad: fresh mozzarella | basil pistou | crispy garlic | petite basil 🌱

HERB MARINATED JIDORI CHICKEN \$65.00 per guest 🌱

foraged mushroom risotto | small vegetables | slab bacon lardon | smoked whiskey glaze

PAN SEARED SALMON FILLET \$70.00 per guest 🌱

creamy grits | heirloom baby vegetables | shaved fennel | sweet onion slaw

PRIME FILET MIGNON \$80.00 per guest

smashed yukon potato | marrow porcini butter | seasonal vegetables | classic demi

VEGETABLE RISOTTO \$55.00 per guest 🌱

eggplant caponata | roasted tinker belle peppers | basil pistou

CHOICE OF DESSERT:

chocolate decadence cake | macerated berries

new york style cheesecake | bourbon glazed banana | chocolate crispies

fresh fruit tart | vanilla anglaise

gianduja crunch pyramide | raspberry sauce

OPTIONAL ADD ON APPETIZERS:

wild mushroom ravioli | additional **\$9.00 per guest**

burnt butter vinaigrette | sage butter sauce | asparagus tip | micro basil

char-grilled shrimp | additional **\$10.00 per guest** 🌱

crispy polenta cake | confit tomatoes | bourbon creamed corn | shaved red onion

pan seared scallops | additional **MP per guest** 🌱

lemon risotto | fennel citrus salad | balsamico

*vegetarian substitution available upon request | must be 3 days prior to event

*additional surcharge for multiple selections per event | **\$7.00 per guest**

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DINNER BUFFETS

all include freshly brewed iced tea | starbucks coffee | decaffeinated coffee | assorted taza teas

SIERRA MADRE | minimum of 30 guests | \$65.00 per guest

southwest black bean soup: chipotle crema | tortilla strips 🌮
root vegetable and kale slaw: pico de gallo | slaw sauce 🌮
hacienda salad: mixed greens | jicama | orange segments | shaved radish | prickly pear vinaigrette 🌮
chipotle spiced chicken & black bean enchiladas: blistered corn | crispy onion 🌮
shrimp fajitas: mixed peppers | onions | soft corn tortilla 🌮
adobo short ribs: roasted peppers | cilantro pesto 🌮
spanish style rice | refried beans with cotija cheese 🌮
crispy bunuelos | cinnamon sugar churros | mini tequila lime cheesecakes

ITALIANO | minimum of 30 guests | \$75.00 per guest

charcuterie meats and sausages 🌮
heirloom tomato and ciliegine mozzarella caprese 🌮
spinach frisee salad: pancetta lardons | cage free egg | citrus dressing 🌮
baked penne: tomato sauce | ricotta cheese | provolone

CHOICE OF TWO ENTREES:

- chicken piccata: citron lemon sauce | caper berries | micro basil 🌮
- rosemary marinated flat steak: black pepper | veal reduction 🌮
- fresh water bass: tuscan tomato sauce | fried basil 🌮

sautéed rapini: garlic | stewed tomatoes 🌮
fresh bread sticks
large cannoli | tiramisu

TRADITIONAL | minimum of 30 guests | \$70.00 per guest

tomato basil & bread soup | croutons | micro basil
mixed green salad served with lemon thyme vinaigrette 🌮

CHOICE OF TWO ENTREES:

- roasted chicken breast served with lemon caper beurre blanc 🌮
- sliced sirloin served red wine reduction 🌮
- grilled atlantic salmon served with sesame ginger 🌮

basil whipped potatoes | seasonal vegetables 🌮
fresh rolls & butter
raspberry cheesecake

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DINNER BUFFETS CONTINUED

ADD ON ENTREES | minimum of 30 guests

seared salmon fillet | lemon butter | shaved fennel & onion salad | **\$8.00 per guest** ☒

fresh water bass | lobster broth | dry chorizo | fresh herbs | **\$7.00 per guest** ☒

brown sugar & sea salt crusted pork loin | natural jus | **\$6.00 per guest** ☒

classic braised short ribs | tabacco fried onions | **\$9.00 per guest**

grilled flat iron steak | red wine demi glace | blistered corn | pearl onions | **\$10.00 per guest** ☒

seared petite tenderloin medallions | foraged mushrooms | caramelized onions | **\$14.00 per guest** ☒

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BEVERAGE

HOSTED BARS:

hosted beverages are charged based on consumption | wine will be charged per open bottle |
the prices for hosted beverages are per drink & do not include sales tax or service charge

CASH BARS:

beverages served on a cash basis are charged based on an individual pay per drink basis |
the prices for cash beverages include sales tax (service charge not included)

	<u>hosted bar</u>	<u>cash bar</u>
premium well brand liquors	\$10.00	\$10.50
super premium brand liquors	\$11.00	\$11.50
domestic beers	\$ 7.00	\$ 7.50
imported beers	\$ 8.00	\$ 8.50
craft beers	\$ 8.00	\$ 8.50
house wine	\$10.00	\$10.50
fresh juices	\$ 3.50	\$ 4.00
assorted soft drinks	\$ 5.00	\$ 5.25
mineral waters	\$ 6.00	\$ 6.50

HOURLY HOSTED PACKAGES* | bartender fee of \$150.00 per hour | per 50 guests | 2 hour minimum
| cocktail server fee of \$100.00 per hour | 2 hour minimum

	<u>first two hours</u>	<u>additional hours</u>
premium well brand liquors	\$24.00 hr.	\$19.00 hr.
super premium brand liquors	\$30.00 hr.	\$25.00 hr.

LIQUOR

vodka
gin
tequila
rum
scotch
whiskey
bourbon

PREMIUM

skyy
bulldog gin
espolon
myers white
dewers white label
seagrams 7
jack daniel's

SUPER PREMIUM

ketel one
tangeray
cazadores blanco
captain morgan
glenlivet
crown royal
maker's mark

*bar packages are not applicable towards hotel outlets

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TECHNOLOGY



LCD PROJECTOR PACKAGE | \$790.00 per day

includes: meeting room lcd projector (3200 ansi lumens) | 6' or 7' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

CLIENT PROJECTOR SUPPORT PACKAGE | \$240.00 per day

includes: 5' or 6' skirted tripod screen | projector cart/stand | all power/video cabling | setup/strike | technical assistance

32" WIDESCREEN BLU-RAY SUPPORT PACKAGE | \$405.00 per day

includes: 32" flat widescreen monitor | blu-ray unit | blu-ray stand | all cabling & extension cords

46" WIDESCREEN BLU-RAY SUPPORT PACKAGE | \$700.00 per day

includes: 46" flat widescreen monitor | blu-ray unit | blu-ray stand | all cabling & extension cords

STANDARD MICROPHONE PACKAGE | \$235.00 per day

includes: wired microphone | 4-channel mixer | meeting room sound patch

WIRELESS MICROPHONE PACKAGE | \$360.00 per day

includes: wireless microphone | 4-channel mixer | meeting room sound patch

LAPTOP AUDIO PACKAGE | \$120.00 per day

includes: d.i. box | meeting room sound patch

MEETING ROOM SOUND SYSTEM PACKAGE | \$620.00 per day

includes: wired microphone | 4-channel mixer | 2 powered speakers | all power/video cabling | setup/strike | technical assistance

ALTITUDE SOUND SYSTEM PACKAGE | \$620.00 per day

includes: wired microphone | 4-channel mixer | 2 powered speakers | all power/video cabling | setup/strike | technical assistance **[for altitude bar, solel@k restaurant, and lobby events]**

PROJECTION COMPONENTS

meeting room projector 3200 lumens | **\$505.00 per day**

ballroom projector 5000 lumens | **\$1,125.00 per day**

AUDIO ADDITIONS

wired microphone | podium | table top | floor standing | or handheld | **\$75.00 per day**

pzm microphone | **\$84.00 per day**

wireless microphone [lavalier or handheld] | **\$220.00 per day**

countryman lavalier upgrade | **\$25.00 per day**

powered speaker with stand | **\$125.00 per day**

cd player [single or 5-disc] | **\$75.00 per day**

LIGHTING COMPONENTS

uplighting of various colors | **\$95.00 each device**

custom gobo projection | **call for quote**

*podium/stage lighting | **call for quote**

*** It is required that presentation services personnel operate this equipment.**

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TECHNOLOGY CONTINUED



VIDEO COMPONENTS

ballroom projector 5000 lumens | **\$1125.00 per day**
32" widescreen monitor | **\$270.00 per day**
46" widescreen monitor | **\$565.00 per day**
55" widescreen monitor | **\$765.00 per day**
60" widescreen monitor | **\$935.00 per day**
dvd player | **\$95.00 per day**
blu ray player | **\$135.00 per day**
HDMI Distribution amplifier | **\$115.00 per day**
*broadcast quality cameras | **call for quote**
*video scan converter/switch (imagepro) | **call for quote**
*video seamless switch (screenpro) | **call for quote**

SCREENS | DRAPES

tripod screens | **see presenter packages**
6' x 8' fast-fold screen & drapes [only available for cabrillo ballroom] | **\$390.00**
black drape (pipe & drape) | **\$17.00 per foot**
black drape for technician station | **\$100.00 each**

MISCELLANEOUS

standard flipchart package | **\$75.00 per day**
self-adhesive flipchart package | **\$95.00 per day**
office equipment | **per quote**
laptop computer | **\$250.00 per day**
polycomm speakerphone | **\$195.00 per day**
wireless usb mouse/presenter | **\$66.00 per day**
whiteboard | **\$85.00 per day**
power package | **\$42.00 per day**
includes: power strip | extension cord | run anywhere and taped down for safety
power hub package (Belkin) | **\$155.00 per day**

LABOR RATES

audio visual meeting/event operator | **5 hour minimum**
standard rate (monday-friday, 7am-5pm) | **\$90.00/hr**

specialized equipment operator | **5 hour minimum**
standard rate (monday-friday, 7am-5pm) | **\$105.00/hr**

- monday-friday, 5pm-midnight | **overtime (x 1.5 rate)**
- monday-friday, midnight-7am | **doubletime (x 2 rate)**
- saturday & sunday, 7am-5pm | **overtime (x 1.5 rate)**
- saturday & sunday, 5pm-7am | **doubletime (x 2 rate)**
- all holidays | **doubletime (x 2 rate)**

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