CATERING/BANQUET MENUS





Los Angeles - International Airport/North



E M B A S S Y S U I T E S by HILTON

CATERING/BANQUET MENUS BREAKFAST

minimum of 10 guests

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Early Riser - 13 per person

Assorted Danish & Muffins Freshly Brewed Regular & Decaf Coffee Assorted Teas with Hot Water AM Beverage Refresh

Continental Breakfast – 18 per person

Assorted Danish & Muffins Butter and Preserves Sliced Fresh Fruit Display Freshly Brewed Regular & Decaf Coffee Assorted Teas with Hot Water

Embassy Breakfast Buffet - 25 per person

Fluffy Scrambled Eggs	Sliced Fresh Fruit Display
Chef's Potatoes	Chilled Orange Juice
Toast with Butter and Preserves	Freshly Brewed Regular & Decaf Coffee
Choice of Bacon or Sausage	Assorted Tea with Hot Water

Upgrade Options

Scrambled eggs	5	Toast	2
Bacon	5	Hardboiled eggs	3
Sausage	5		



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Beverages

Freshly Brewed Regular Coffee – gallon	55
Freshly Brewed Decaf Coffee – gallon	55
Assorted Teas with Hot Water – gallon	55
Starbucks Gourmet Iced Coffee – gallon	60
Flavors: vanilla hazelnut caramel sugar-free	
Tazo Iced Tea or Pink Lemonade – gallon	38
Juices: Orange, Apple, Cranberry or Grapefruit – Carafe	20
Starbucks Energy Refreshers – each	5

Assorted sodas – each	4
Bottled Juice – each	4
Bottled Water – each	4
Pellegrino Sparkling Mineral Water – each	5
Starbucks Frappuccino – each	5
Red Bull Energy Drink – each	5
Tazo Bottled Teas – each	5
Starbucks Double Shot – each	5

Snacks

Assorted Donuts – dozen	28
Assorted Danish and Muffins – dozen	28
Croissants with Butter and Preserves – dozen	28
Assorted Bagels with Cream Cheese – dozen	30
Sliced Fresh Fruit Display – per person	8
Individual Yogurt – each	3.50
Fresh Yogurt Parfait with Berries – each	5

Freshly Baked Cookies – dozen	30
Fudge Brownies – dozen	30
Fruit Bars: lemon, raspberry or strawberry – dozen	30
Granola Bars – each	3.50
Assorted Candy Bars – each	3.50
Whole Fresh Fruit – each	3.50



CATERING/BANQUET MENUS SPECIALTY BREAKS

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1/2 Day Beverage Break - 13 per person / All Day Beverage Break - 19 per person

	Freshly Brewed Regular & Decaf Coffee Assorted Teas with Hot Water	Assorted Sodas & Bottled Water
7 th Inni	ng Stretch - 15 per person	
	Popcorn	Licorice
	Soft Pretzels	Assorted Sodas
	Salted Peanuts	Bottled Water
Take F	ive - 15 per person	
	Assorted Granola Bars	Mixed Nuts
	Yogurt	Assorted Bottled Juices
,	Whole Fresh Fruit	
Sweet	Shop - 18 per person	
	Freshly Baked Cookies	Assorted Sodas
	Fudge Brownies	Assorted Frappuccino
	Candy Bars	



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The Slim (Gluten Free) - 18 per person

Assorted ProBar Organic Snack Bar Assorted Pretzel Perfection Snack

Maui & Sons 100% Pure Coconut Water Waiakea Volcanic Bottled Water

Hummus Break - 20 per person

Assorted Sabra Hummus 2 Go Pita Chips Crudité of Fresh Vegetables

The Hike (Gluten Free) - 21 per person

Barnana Organic Chewy Banana Bites Assorted Krave Jerky KIWA Chips Assorted Bottled Teas Bottled Water

SNAPZ Snacks Orange Mango SpinDrift Sodas

Energize - 25 per person

Assorted Starbucks Refreshers Assorted Starbucks Double Shots Trail Mix Assorted Granola Bars Mixed Nuts Bottled Water



CATERING/BANQUET MENUS

COMPLETE MEETING PLANNER PACKAGE - 70 per person

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Morning - Get Your Juices Flowing

Assorted Danish & Muffins Sliced Fresh Fruit Display Chilled Orange Juice Freshly Brewed Regular & Decaf Coffee Assorted Teas with Hot Water

Lunch – Half-Time Deli Lunch Buffet

Sliced Ham, Turkey and Roast Beef Assorted Deli Breads and Condiments Assorted Deli Cheese Fresh Garden Salad with Italian and Ranch Dressing Tuna Salad, Potato Salad and Pasta Salad Freshly Baked Cookies Iced Tea and Water Station

Lunch – Half-Time Pasta Lunch Buffet

Linguini with Marinara Sauce Chicken Breast with Pesto Sauce Seasonal Vegetables Crisp Caesar Salad Focaccia Bread with Olive Oil & Sautéed Garlic Cloves Sliced Fresh Fruit Display Carrot Cake with Cinnamon Cream Iced Tea and Water Station



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COMPLETE MEETING PLANNER PACKAGE - continued

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Afternoon – Give Me A Break

Granola Bars and Yogurts Fudge Brownies Seasonal Whole Fruit Freshly Brewed Regular & Decaf Coffee Assorted Teas with Hot Water Bottled Water and Assorted Sodas

Audio/Visual Equipment

Package includes the following:

Meeting Room Rental Fee

(1) Screen, (1) Podium

(1) Wired Microphone

Complimentary Basic Wireless Internet Access in the Meeting Room Only! A faster speed connection is available for an additional fee.

Parking

*Complimentary Daily Parking provided for all attendees.

* An LCD Projector is provided complimentary for meetings with 50 guests or more



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BOX LUNCHES - 25 per person

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Potato Chips

Fresh Whole Fruit

Embassy Club

Turkey, Ham, Bacon Lettuce, Tomato on Sourdough Bread

Peppered Turkey Sandwich

Peppered Turkey Lettuce, Tomato, Cranberry Sauce Havarti Cheese on Ciabatta Bread

BLT

Classic Bacon Lettuce, Tomato, Light Mayo on Sourdough Bread

California Classic Wrap

Avocado, Tomato, Cucumber Lettuce, Roasted Bell Peppers Jack Cheese wrapped in Flour Tortilla* Potato Chips Freshly Baked Cookie Choice of Can Soda or Bottled Water

Potato Chips Fresh Whole Fruit Freshly Baked Cookie Choice of Can Soda or Bottled Water

Potato Chips Fresh Whole Fruit Freshly Baked Cookie Choice of Can Soda or Bottled Water

Fresh Whole Fruit Freshly Baked Cookie Choice of Can Soda or Bottled Water *Gluten Free option available



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LUNCH - SALADS - 20 per person

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Spinach

	Fresh Spinach	Granny Smith Apples	
	Candied Pecans	Raspberry Vinaigrette	
	Feta Cheese Crumbles	Choice of Iced Tea, Water or Soft Drink	
С	Chicken Caesar		
	Boneless Chicken Breast	Parmesan Cheese	
	Romaine Lettuce	Caesar Dressing	
	Garlic Seasoned Croutons	Choice of Iced Tea, Water or Soft Drink	
A	sian Chicken		
	Grilled Boneless Chicken Breast	Red Onion	
	Napa Cabbage	Snow Peas	
	Sweet Peppers	Plum Vinaigrette	
		Choice of Iced Tea, Water or Soft Drink	
В	Baked Goat Cheese		
	Baby Spring Mix	Raspberry Vinaigrette	
	Pears	Choice of Iced Tea, Water or Soft Drink	
	Toasted Almonds		



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LUNCH - SANDWICHES - 20 per person

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Santa Barbara Chicken

Grilled Boneless Chicken Breast Choice of Pasta Salad. Potato Salad or French Fries Red Onions, Roasted Red Peppers Fruit Garnish Choice of Iced Tea, Water or Soft Drink Mozzarella Cheese on Ciabatta Bread Classic Club Double-Decker Sliced Ham, Turkey, Bacon Choice of Pasta Salad, Potato Salad or French Fries Lettuce, Tomato Fruit Garnish on Toasted White or Wheat Bread Choice of Iced Tea, Water or Soft Drink Peppered Turkey Peppered Turkey Choice of Pasta Salad, Potato Salad or French Fries Fruit Garnish Lettuce, Tomato, Cranberry Sauce Havarti Cheese on Ciabatta Bread Choice of Iced Tea, Water or Soft Drink California Classic Wrap Avocado, Tomato, Cucumber Choice of Pasta Salad, Potato Salad or French Fries Lettuce, Roasted Bell Peppers Fruit Garnish Jack Cheese Wrapped in a Flour Tortilla* Choice of Iced Tea, Water or Soft Drink *Gluten Free option available



E M B A S S Y SUITES

by HILTON

CATERING/BANQUET MENUS PLATED LUNCH - ENTREES

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Choice of Fresh Garden Medley or Crisp Caesar Salad, Steamed Vegetable Medley, Choice of Rice Pilaf or Garlic Mashed Potatoes Beverage Choices: Iced Tea, Water, Coffee or Hot Tea. Other beverages available for an additional cost.

Boneless Chicken Breast	Grilled Pacific Salmon Filet with Chardonnay Dill Sauce	
Grilled Breast of Chicken – 27	Fresh Pacific Salmon - 30	
Succulent Grilled Chicken Breast served with Spinach, Bell Peppers, Swiss Cheese, Sundried Tomatoes and Béarnaise Sauce	Sliced Tri-Tip served with Sherry Mushroom Sauce	
Chicken Florentine – 27	Sliced Tri-Tip - 28	
Grilled Chicken Strips served over creamy fettuccine alfredo	Roast Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers seasoned with Garlic and Herbs	
Fettuccine Alfredo - 25	Ratatouille - 27	

Choice of Marsala Wine and Mushroom Sauce or Lemon Picatta Sauce



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LUNCH – COLD BUFFET – 35 per person

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All Buffets include an iced tea and water station. Other beverages available for an additional cost. Minimum 25 guests required.

NY Deli

	Salami, Turkey and Ham	Homemade Potato Chips	
	Rustic Baguette with Spicy Mayonnaise	Fried Yams	
	Swiss Cheese and Pepperoncini's	Tomato Basil Bisque	
	Fresh Garden Salad with Ranch & Italian Dressing	Lemon Bars	
Fresh	Bistro		
	Ham and Turkey	Homemade Potato Chips	
	Croissant with Aioli and Swiss Cheese	Fried Yams	
	Lettuce and Tomato	Sliced Fresh Fruit Display	
	Fennel Salad with Beets	Apple Tarte Tatin	
Centu	ıry Deli		
	Sliced Ham, Turkey, Roast Beef	Tuna Salad, Potato Salad and Pasta Salad	
	Assorted Deli Breads, Deli Cheeses and Condiments	Sliced Fresh Fruit Display	
	Fresh Garden Salad with Ranch & Italian Dressing	Freshly Baked Cookies & Brownies	
Califo	ornia		
	Fresh Vegetable Wraps/Chicken Caesar Wraps	Caprese Salad	
	Tri-Tip/Spinach Sandwich with Aioli Sauce	Terra Chips and Soup du Jour	
	Fresh Garden Salad with Ranch & Italian Dressing	Flan	



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LUNCH – HOT BUFFET – 37 per person

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All Buffets include an iced tea and water station. Other beverages available for an additional cost. Minimum 25 guests required.

Classic Pizza

Margherita with Fresh Basil & Tomatoes Pizza Pepperoni & Italian Sausage Pizza Roasted Vegetable Pizza

Crisp Caesar Salad with Parmesan Cheese Bread Sticks with Mozzarella Cheese and Tangy Marinara Sauce Italian Sorbet

Leaning Tower of Pasta

Cheese-Stuffed Ravioli Tri-Colored Cheese Tortellini Linguini with Alfredo & Marinara Sauce Chicken Breast with Pesto Sauce Meatballs with Marinara Sauce

Country Western

Fried Chicken Barbecue Beef Tri-Tip Fresh Garden Salad with Ranch & Italian Dressing Green Bean Almandine Seasonal Vegetables Crisp Caesar Salad with Parmesan Cheese Focaccia Bread Olive Oil & Sautéed Garlic Cloves New York Style Cheesecake with Fresh Strawberry Sauce

Mashed Potatoes Traditional Gravy Cornbread Muffins Warm Peach Cobbler



CATERING/BANQUET MENUS

LUNCH - HOT BUFFET (CONTINUED) - 37 per person

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All Buffets include an iced tea and water station. Other beverages available for an additional cost. Minimum 25 guests required.

Cantina

Chicken Fajitas	Flour and Corn Tortillas
Cheese Enchiladas	Fresh Garden Salad with Ranch & Italian Dressing
Refried Beans	Fresh Salsa, Sour Cream
Spanish Rice	Guacamole
Tri-Colored Tortilla Chips	Churros

Island Getaway

Teriyaki Beef Kabobs Hawaiian Style Chicken Breast Seasonal Vegetables Fresh Garden Salad with Ranch & Italian Dressing Pineapple, Carrot & Raisin Salad Fried Rice Sourdough Rolls Tropical Fresh Fruit Display Coconut Pineapple Cake



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LUNCH – GRAND BUFFET – 50 (2 entrees) 56 (3 entrees), per person

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

Minimum 50 guests required. All Buffets include an iced tea and water station. Other beverages available for an additional cost.

Starters (choose three)

Crisp Caesar Salad with Parmesan Cheese Fresh Garden Salad with Ranch & Italian Dressing Mandarin Salad

Main Entrees (choose two or three)

Sliced Tri-Tip served with Sherry Mushroom Sauce Grilled Chicken Lemon Piccata Grilled Chicken Marsala Wine & Mushroom Grilled Fresh Pacific Salmon with Chardonnay Dill Sauce

Grilled Fresh Pacific Salmon with Chardonnay Dill Sauce

Vegetable Crudités with Cucumber Dill Dip

Ratatouille with Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers, Seasoned with Garlic & Herbs

Action Carving Station* with Choice of Ham, Turkey, Roast Beef, Tri-Tip or Pork Tenderloin *\$100 chef fee

Accompaniments

Garlic Mashed Potatoes Rice Pilaf Vegetables Dinner Rolls with Butter

Mediterranean Salad

Sliced Fresh Fruit Display

Dessert Station (choose one)

Peach Cobbler Bread Pudding New York Style Cheesecake with Fresh Strawberry Sauce Chocolate Ganache Cake



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HORS D'OEUVRES - per person pricing

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Minimum 25 guests required

Cold Selections

Tortilla Chips & Salsa	6	Prosciutto Wrapped Melon	12
Fresh Vegetable Crudités with Cucumber Dill Dip	7	Tuna Tartare	12
Mix & Match Canapés	8	Domestic Cheese Display, Dried Fruit & Crackers	: 12
Sliced Fresh Fruit Display	9	Cocktail Shrimp on Ice	13
Gazpacho Shooters	8	Oyster Shooters mark	tet price
Ceviche Shooters	10	Crab Claws on Ice mar	ket price

Hot Selections

Pot Stickers with Soy Sauce	9
Chicken Quesadilla	9
Honey BBQ Chicken Wings	9
Buffalo Chicken Wings	9
Vegetable Egg Rolls with Sweet & Sour Sauce	9
BBQ Meatballs	9
Swedish Meatballs	9
Spanakopitas	9

Fried Chicken & Waffle Skewers with Maple Glaze	10
Hummus with Pita Chips and Sliced Vegetables	10
Thai Chicken Skewers with Peanut Sauce	10
Beef Teriyaki Skewers	10
BBQ Pork Sliders	12
Coconut Shrimp with Mango Salsa	13
Mini Maryland Crab Cakes marke	et price
Bacon Wrapped Scallops marke	et price



EMBASSY

SUITES

by HILTON

CATERING/BANQUET MENUS PLATED DINNER – ENTREES

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Choice of Fresh Garden Medley or Crisp Caesar Salad, Steamed Vegetable Medley, Choice of Rice Pilaf or Garlic Mashed Potatoes Beverage Choices: Iced Tea, Water, Coffee or Hot Tea. Other beverages available for an additional cost.

Grilled Breast of Chicken – 42	Broiled ½ Chicken - 40
Boneless Chicken Breast	Semi-Boneless Chicken with Honey Balsamic Glaze
Choice of Marsala Wine, Mushroom or Lemon Picatta Sauce	
Chicken Florentine – 42	New York Pepper Steak - 46
Succulent Grilled Chicken Breast served with Spinach, Bell Peppers, Swiss Cheese, Sundried Tomatoes and Béarnaise Sauce	New York Cut Dusted with Fresh Ground Pepper topped with Peppercorn Sauce
Fresh Pacific Salmon – 47	Ratatouille - 40
Grilled Pacific Salmon Filet with Chardonnay Dill Sauce	Roasted Tomatoes, Onions, Zucchini, Eggplant, Bell Peppers seasoned with Garlic and Herbs
Center-Cut Double Pork Chop – 47	Desserts (choose one)
Center-Cut Double Pork Chop – 47 Pork Chop with maple Bourbon Glaze	
·	Desserts (choose one)
·	Desserts (choose one) NY Style Cheesecake with Fresh Strawberry Sauce



CATERING/BANQUET MENUS

DINNER - BUFFET - 42 per person

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All Buffets include an iced tea and water station. Other beverages available for an additional cost. Minimum 25 guests required.

Classic Pizza

Margherita with Fresh Basil & Tomatoes Pizza Pepperoni & Italian Sausage Pizza Roasted Vegetable Pizza Crisp Caesar Salad with Parmesan Cheese Bread Sticks with Mozzarella Cheese and Tangy Marinara Sauce Italian Sorbet

Leaning Tower of Pasta

Cheese-Stuffed Ravioli Tri-Colored Cheese Tortellini Linguini with Alfredo & Marinara Sauce Chicken Breast with Pesto Sauce Meatballs with Marinara Sauce

Country Western

Fried Chicken Barbecue Beef Tri-Tip Fresh Garden Salad with Ranch & Italian Dressing Green Bean Almandine Seasonal Vegetables Crisp Caesar Salad with Parmesan Cheese Focaccia Bread Olive Oil & Sautéed Garlic Cloves New York Style Cheesecake with Fresh Strawberry Sauce

Mashed Potatoes Traditional Gravy Cornbread Muffins Warm Peach Cobbler



CATERING/BANQUET MENUS

DINNER – BUFFET (CONTINUED) – 42 per person

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All Buffets include an iced tea and water station. Other beverages available for an additional cost. Minimum 25 guests required.

Cantina

Chicken FajitasFlour and Corn TortillaCheese EnchiladasFresh Garden Salad with Ranch & Italian DressingRefried BeansFresh Salsa, Sour CreamSpanish RiceGuacamoleTri-Colored Tortilla ChipsChurros

Island Getaway

Teriyaki Beef Kabobs Hawaiian Style Chicken Breast Seasonal Vegetables Fresh Garden Salad with Ranch & Italian Dressing Pineapple, Carrot & Raisin Salad Fried Rice Sourdough Rolls Tropical Fresh Fruit Display Coconut Pineapple Cake



CATERING/BANQUET MENUS BANQUET BAR SERVICE

All food and beverage functions are subject to a 10% service charge, 7% administrative fee for a total fee of taxable 17% and applicable sales tax unless noted. Prices are per person and are subject to change without notice.

There will be a \$150.00 Bartender Fee if the bar revenue does not exceed \$400.00. Any Wine or Champagne brought onto the hotel premises must be pre-arranged and approved by the Catering Department. A \$20.00 corkage fee per bottle will apply.

Bar Service – Cash Bar

EMBASSY

SUITES

by HILTON

Call Brands	8	Wine by the Glass	8
Premium Brands	9	Cordials	10
Super Premium Brands	10	Soft Drinks & Juice	6
Domestic Beer	7	Mineral Water	5
Imported Beer	8		
Bar Service – Hosted Bar			
Call Brands	7	Wine by the Glass	7
Premium Brands	8	Cordials	9
Super Premium Brands	9	Soft Drinks & Juice	5
Domestic Beer	6	Mineral Water	4
Imported Beer	7		
Domestic Beer	Imported Beer	Cordials	
Coors	Heineken	Midori	
Budweiser	Corona	Bailey's Irish Ci	rème
Miller	Stella Artois	Amaretto	
Michelob	Blue Moon	Kahlua	
		Grand Marnie	er



CATERING/BANQUET MENUS BANQUET BAR SERVICE - CONTINUED

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Brands	Call
Scotch	Grants
Bourbon	Jim Beam
Vodka	Smirnoff
Gin	Gordon's
Rum	Castillo
Tequila	Sauza Gold
Premium	Super Premium
 Premium Dewar's	Super Premium Johnny Walker Black Label
 Dewar's	Johnny Walker Black Label
 Dewar's Jack Daniels	Johnny Walker Black Label Makers Mark
 Dewar's Jack Daniels Absolut	Johnny Walker Black Label Makers Mark Grey Goose
 Dewar's Jack Daniels Absolut Tanqueray	Johnny Walker Black Label Makers Mark Grey Goose Bombay



CATERING/BANQUET MENUS HOST BAR PACKAGES

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We proudly serve Silver Creek, Paso Robles as our House Wine at \$40 per bottle. Cristalino Brut at \$40 per bottle

Premium Cocktails, House Wine, Bottled Beer, Soft Drinks & Juices

Four Hours40 per personThree Hours35 per personTwo Hours30 per person

House Wine, Bottled Beer, Soft Drinks & Juices

Four Hours35 per personThree Hours30 per personTwo Hours25 per person

Martini Bar - Pomegranate, Lemon Drop, Cosmo, Tiramisu, Watermelon and Pear

One Hour

40 per person

Wines

Our Full Wine List is Available Upon Request