



SPECIAL OCCASION PACKAGE

(Minimum of 100 Guests)

RECEPTION

One Hour Open Bar Included with House Brands

Cheese and Cracker Display

Display of Imported and Domestic Cheeses, Assorted Breads and Crackers and Fresh Fruit Garnish

Choice of One Hot or Cold Tray Passed Hors d' Oeuvres or One Additional Display Station:

*Vegetable Crudités with Ranch or Blue Cheese Dip,
Fresh Seasonal Fruit Display,*

Chips & Salsa with Red & Green Tortilla Chips, Guacamole & Pico De Gallo

YOUR CHOICE OF SALAD

Mixed California Greens

*Garden Greens with Sliced Mushrooms,
Tomatoes and Jicama*

Caesar Salad

*Crisp Romaine Lettuce
with Caesar Dressing and Croutons*

Toasted Pecan & Gorgonzola

*Endive, Radicchio, and Romaine Tossed in a Walnut Oil
Vinaigrette topped with Toasted Pecans and Gorgonzola
(Add \$2.00 per person)*

ENTREES

<i>Boneless Breast of Chicken with Honey Mustard Glaze</i>	<i>\$79</i>
<i>Sliced Marinated Tri - Tip Au Jus</i>	<i>\$80</i>
<i>Herbed Breast of Chicken and Tri - Tip Au Jus.....</i>	<i>\$82</i>
<i>Herbed Breast of Chicken and Filet of Salmon.....</i>	<i>\$83</i>
<i>Roast Prime Rib of Beef with Creamed Horseradish.....</i>	<i>\$89</i>
<i>Petite Filet Mignon and Filet of Salmon.....</i>	<i>\$93</i>
<i>Filet Mignon with Peppercorn Sauce.....</i>	<i>\$97</i>

Entrées served with Chef's choice of Rice, Potatoes or Pasta, Seasonal Vegetables, Rolls and Butter

Freshly Brewed Coffee and Specialty Tea

WINE

One glass of House Chardonnay or Cabernet Sauvignon during dinner service for each guest

CHAMPAGNE

Traditional Champagne Toast – One Glass per Guest.

GUESTROOM SUITE

You will be our overnight guests in one of our beautifully appointed suites

*A customary 19% service charge & applicable sales tax will be added to all Food & Beverage charges.
Prices are subject to change without notice.*

January, 2010



Hors d' Oeuvres

Cold Hors d' Oeuvres

(50 Piece Minimum Each)

Assorted Deluxe Canapés \$200

Tomato, Basil and Garlic Bruschetta \$150

Smoked Salmon Pinwheels with Dill Cream Cheese \$200

Jumbo Shrimp with Cocktail Sauce \$225

California Rolls \$100

Olive Tapenade on Toasted French Baguette \$200

Cherry Tomatoes Stuffed with Salmon Mouse \$200

Hot Hors d' Oeuvres

(50 Piece Minimum Each)

Fried Coconut Shrimp \$125

Spinach and Feta Cheese Triangles \$150

Mini Beef Wellington with Sweet and Sour Sauce \$200

Spicy Buffalo Wings \$125

Chicken Tenders with Orange Horseradish Marmalade \$200

Chili Poppers \$150

Swedish Meatballs \$150

Chinese Egg Rolls \$150

Skewered Beef or Chicken Satay with Thai Peanut Sauce \$180

Stuffed Mushroom Caps with Crab Meat \$225

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BEVERAGE & WINE LIST

BARS

	<i>Hosted</i>	<i>Cash</i>
<i>House</i>	<i>\$5.50</i>	<i>\$6.00</i>
<i>Call</i>	<i>\$6.00</i>	<i>\$6.50</i>
<i>Premium</i>	<i>\$8.00</i>	<i>\$8.50</i>
<i>Deluxe</i>	<i>\$9.00</i>	<i>\$9.50</i>
<i>Imported Beer</i>	<i>\$5.75</i>	<i>\$6.25</i>
<i>Domestic Beer</i>	<i>\$5.25</i>	<i>\$5.75</i>
<i>House Wine (by the glass)</i>	<i>\$3.50</i>	<i>\$3.50</i>
<i>Bottled & Mineral Water</i>	<i>\$3.00</i>	<i>\$3.50</i>
<i>Liqueurs and Cognacs</i>	<i>\$7.50</i>	<i>\$8.00</i>

*Cash Bar includes service charge and sales tax
Hosted Bar does not include service charge and sales tax*

HOUSE WINES BY THE BOTTLE

<i>Woodbridge Robert Mondavi Chardonnay</i>	<i>\$26.00</i>
<i>Woodbridge Robert Mondavi Cabernet Sauvignon</i>	<i>\$26.00</i>
<i>Woodbridge Robert Mondavi White Zinfandel</i>	<i>\$26.00</i>
<i>Brut, Stanford Champagne</i>	<i>\$26.00</i>

\$15.00 PER BOTTLE CORKAGE FEE TO BRING OWN WINE/CHAMPAGNE

HOSTED BAR PACKAGES

Unlimited Cocktails, cost is per person based on final guarantee

Call Brands

<i>One Hour</i>	<i>\$13.00++ per person</i>
<i>Two Hours</i>	<i>\$20.00++ per person</i>
<i>Three Hours</i>	<i>\$24.00++ per person</i>
<i>Four Hours</i>	<i>\$28.00++ per person</i>
<i>Five Hours</i>	<i>\$30.00++ per person</i>

Premium Liquor

<i>One Hour</i>	<i>\$15.00++ per person</i>
<i>Two Hours</i>	<i>\$22.00++ per person</i>
<i>Three Hours</i>	<i>\$26.00++ per person</i>
<i>Four Hours</i>	<i>\$30.00++ per person</i>
<i>Five Hours</i>	<i>\$32.00++ per person</i>

Beer, Wine, Soda Bar

<i>One Hour</i>	<i>\$11.50++ per person</i>
<i>Two Hours</i>	<i>\$16.75++ per person</i>
<i>Three Hours</i>	<i>\$20.00++ per person</i>
<i>Four Hours</i>	<i>\$24.00++ per person</i>

***Bartender Fee: \$75 for Three (3) hours, and \$30 per additional hour
One Bartender Per 150 Guests, and additional Bartenders available upon request at \$75 each
Bar Set Up Fee: \$85 One Time Charge. Bar minimum of \$400.00 is required per bar***

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