

S O F I T E L
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

Catering
Menu
2021



Breakfast

Continental Breakfast

\$35/person

Up to 60 minutes of service

Freshly Squeezed Orange and Cranberry Juice
Fresh Seasonal Fruit and Berries
Mini Croissant & Chocolate Croissant, French Baguette,
Assorted Mini Muffins
Butter, Marmalade and Fruit Preserves
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine
Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

American Breakfast

\$48/person

Up to 60 minutes of service

Additional hour of service \$9.60

Choice of Two Juices: Orange, Grapefruit, Cranberry,
Apple, Tomato or Pineapple
Fresh Seasonal Fruit and Berries
Scrambled Eggs with Fresh Chives
Roasted Red Potatoes with Braised Bell Peppers
Applewood Smoked Bacon and Chicken Sausage
Mini Croissant & Chocolate Croissant, French Baguette,
Assorted Mini Muffins
Butter, Marmalade and Fruit Preserves
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine
Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Plated Breakfast

\$48/person

Maximum of 100 guests

Mini Croissant & Chocolate Croissant, French Baguette,
Assorted Mini Muffins
Freshly Squeezed Orange and Cranberry Juice
Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine
Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Choose 1 First Course

Seasonal Fruit & Berries
Yogurt Parfait
Oatmeal, Maple Syrup, Banana & Golden Raisins

Choose 1 Main Course

Scrambled Eggs with Fresh Chives
Asparagus Frittata with Squash Blossom, Tomato & Basil
Eggs Benedict (\$3)
NY Strip & Scrambled Eggs (\$12)

Choose 2 Sides

Applewood Smoked Bacon
Pork Sausage Links
Chicken & Apple Sausage
Turkey Bacon
Hash Brown Potatoes
Breakfast Potatoes, Hash Browns or Diced Potatoes

GF Gluten Free | **VG** Vegetarian | **V** Vegan



Breakfast (continued)

Bagel Bar

\$22/person

25 guests minimum

Bagels (Choice of 3)

Plain, Whole Wheat, Onion, Cinnamon Raisin, Everything,
Cheese Onion, Blueberry

Cream Cheese (Choice of 3)

Plain, Herb Garden, Truffle, Reduced Fat, Olive, Jalapeño
Tomato, Bacon, Scallion,

Santa Barbara Smoked House Salmon, Red Onion, Capers,
Lemon

Enhancements

Price per item

Seasonal Whole Fruit (\$5)

Yogurt (\$5)

Kind Granola Bars (\$5)

Seasonal Fruit Shooters (\$5)

Enhancements

Price per person

Granola Parfait (\$6)

Fruit Platter (\$12)

Assorted Cereals with Milk (\$7)

Oatmeal with Raisins (\$9)

Ham & Cheese Filled Petit Pain (\$12)

Eggs Benedict: English Muffin, Canadian Bacon, Poached
Egg, Hollandaise (\$14)

Buttermilk Pancakes, Maple Syrup, Powdered Sugar (\$8)

Blueberry Pancakes, Maple Syrup, Powdered Sugar (\$9)

Belgian Waffles, Maple Syrup, Whipped Cream, Powder
Sugar (\$12)

Croissant French Toast, Maple Syrup, Whipped Cream
(\$8)

Mini Spanish Omelette, Onion Bell Pepper Sauce,
Cilantro, Pepper Jack Cheese (\$9)

Bagels and Cream Cheese (\$7)

Scrambled Eggs (\$6)

Breakfast Burrito (\$10)

Breakfast Potatoes, Hash Browns or Diced Potatoes (\$6)

GF Gluten Free | **VG** Vegetarian | **V** Vegan



Brunch

Beverly Brunch

\$65/person

Minimum of 25 guests,

Up to 60 minutes of service

Buffet

Bottomless Mimosas

Fresh Seasonal Fruit and Berries

Mini Croissant, Chocolate Croissant, French Baguette,

Assorted Mini Muffins, Butter, Marmalade and Fruit

Preserves

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Selection of 1 item per category

Juices

Orange, Grapefruit, Cranberry, Apple, Tomato or Pineapple

Salads

Farmers Market Salad or Chef's Seasonal Salad

Eggs

Scrambled Eggs with Cheese, Egg White Frittata, or Farm

Egg Omelet with Cheese

Proteins

Applewood Smoked Bacon, Chicken Sausage, Turkey

Bacon, or Turkey Sausage Bread: Buttermilk pancakes or

French toast

Sides

Roasted Red Potatoes, Hash Browns, Diced Potatoes,

Roasted Roma Tomatoes

Selection of 2 items



Sofitel Los Angeles at Beverly Hills Catering Menu
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Breaks

French Corner

\$18/person

Up to 60 Minutes of Service

Mini Croissants
Chocolate Croissants
French Baguette
Assorted Mini Muffins

Focused Break

\$24/person

Up to 60 Minutes of Service

Fruit Smoothies
Granola Parfaits
Chilled Cucumber Shooters
Seasonal Fruit and Berries
Trail Mix

Mediterranean Market

\$24/person

Up to 60 Minutes of Service

Seasonal Crudités, Herb Yogurt and
Carrot Harissa Dipping Sauce
Hummus, Tabbouleh, Babaganoush & Tzatziki with
Homemade Lavash & Pita Bread
Cucumber Mint Water

Energized Break

\$22/person

Up to 60 Minutes of Service

Trail Mix
Kind Bars
Veggie Chips
Date Energy Drink
Matcha Green Smoothie



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Breaks (continued)

Beverage packages

\$24 Half Day (Up to 4 Hours)

\$40 Whole Day (Up to 9 hours)

Continuous Coffee Service Featuring Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas
Half & Half, 2% Milk, Soy Milk, Almond Milk, Coke, Diet Coke, Sprite, Evian, Ferrarelle Sparkling Water and Assorted Juices

A La Carte Beverages

Coke, Diet Coke, Sprite (\$6/item)
Red Bull/Red Bull Sugar Free (\$7/item)
Individual Evian or Ferrarelle (\$6/item)
Large Evian or Ferrarelle (\$10/item)
Lavazza Coffee, Decaffeinated Coffee by the Gallon (\$90/gallon)

Enhancements

(prices below are based on adding the item to the break packages. A 20% surcharge will apply if a package not selected)

Seasonal Whole Fruit (\$5/item)
Yogurt (\$5/item)
Kind Granola Bar (\$5/item)
Candy Bar (\$5/item)
HaagenDazs Ice Cream Bar (\$6/item)
Bags of Kettle Chips (\$5/item)
Trail Mix (\$6/person)
Seasonal Fruit Platter with Berries (\$12/person)
Seasonal Crudités with Dip (\$13/person)
Hummus and Pita Bread (\$8/person)
Assorted Brownies (\$45/dz)
Assorted Cookies (\$45/dz)
Chips with Salsa and Guacamole (\$12)



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Working Cold Lunch Buffet

1 soup / 2 salads / 3 sandwiches / 1 dessert – **\$55/person**

Minimum 25 guests for up to 60 Minutes of Service

Additional hour of service \$11.00

Sandwiches

Caesar Chicken Wrap: Grilled Lemon Marinated Chicken Breast, Romaine Heart, Parmesan, Housemade Caesar Dressing

Slow Roasted Rib Eye: Sliced Slow Roasted Rib Eye, Shallot Marmalade, Baby Spinach, Dijon Spread on Crispy French Baguette

Smoked Salmon Lox Sandwich: Sliced Tomato, Cucumber, Watercress, Dill Aioli, Sourdough Bread

Riviera Vegetable Wrap: Hummus Spread, Oven Dried Tomato, Grilled Zucchini, Roasted Bell Pepper, Basil, Spinach **V**

Turkey Club: Sliced Turkey Breast, Applewood Smoked Bacon, Spicy Aioli, Arugula, Tomato Concassé on Mini Brioche Bun

Falafel Wrap: Housemade Lavash, Pickled Fennel, Baby Lettuce, Lebneh, Chermoula **VG**

Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese, Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

Soup

Vegan Tomato Basil **V/GF**

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Desserts

Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef's Choice Mini Éclair

Assorted Cookies and Brownies: Chocolate Chips, Oatmeal and Coconut Macaroon, Dark Valrhona Chocolate Madeleine, Espresso Brownie

All Around Berries: Blueberry Clafoutis, Berry Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

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Working Hot Lunch Buffet

1 soup / 2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – **\$66/person**

Minimum 25 guests for up to 60 Minutes of Service

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Tilapia, Ginger and Scallion Sauce **GF**

Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**

Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**

Mary's Roasted Chicken, Roasted Balsamic Jus **GF**

Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib **GF**

Cumin Marinated Grilled Skirt Steak **GF**

Roasted Rib Eye, Red Wine Sauce **GF** (Minimum 25 guests)

Vegetarian:

Wild Mushroom Risotto, Asparagus, Truffle Cream **VG**

Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,

Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Sides

Buttermilk Mashed Potatoes, French Green Beans,

Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle

Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby

Carrots, Grilled Squash

Desserts

Assorted French Mini Pastries: Classic Opera, French

Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux,

Chef's Choice Mini Éclair

Assorted Cookies and Brownies: Chocolate Chips,

Oatmeal and Coconut Macaroon, Dark Valrhona

Chocolate Madeleine, Espresso Brownie

All Around Berries: Blueberry Clafoutis, Berry Tartlet,

Raspberry Pistachio Cake, Chocolate Chambord Mousse

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Plated Lunch

1 soup or 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$72/person**

Minimum 40 guests

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Tilapia, Ginger and Scallion Sauce **GF**

Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**

Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**

Mary's Roasted Chicken, Roasted Balsamic Jus **GF**

Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib & Jus **GF**

Roasted Rib Eye, Red Wine Sauce **GF**

Cumin Marinated Skirt Steak **GF**

Vegetarian:

Wild Mushroom Risotto, Asparagus, Truffle Cream **VG**

Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

Final Protein Count Must Be Decided Upon 3 Days Prior to Event

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Baby Spinach, Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato,

Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Sides

Buttermilk Mashed Potatoes, French Green Beans,

Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle

Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby

Carrots, Grilled Squash

Desserts

Seasonal Fruit Tart, Pastry Cream

New York Cheesecake

Berry Tartlet, Brown Butter Filing

Classic Opera, Moist Sponge Cake, Coffee & Chocolate Layers

Assorted French Mini Pastries: Classic Opera, Berry Tartlet,

Chef's Choice Mini Éclair

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine

Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

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Boxed Lunch

Choice of 1 salad & 2 sandwiches – **\$40**

Choice of 1 salad & 3 sandwiches – **\$45**

Maximum 100 guests

Dine in fee of \$250

Sandwiches

Caesar Chicken Wrap: Grilled Lemon Marinated Chicken Breast, Romaine Heart, Parmesan, Housemade Caesar Dressing

Slow Roasted Rib Eye: Sliced Slow Roasted Rib Eye, Shallot Marmalade, Baby Spinach, Dijon Spread on Crispy French Baguette

Smoked Salmon Lox Sandwich: Sliced Tomato, Cucumber, Watercress, Dill Aioli, Sourdough Bread

Riviera Vegetable Wrap: Hummus Spread, Oven Dried Tomato, Grilled Zucchini, Roasted Bell Pepper, Basil, Spinach **V**

Turkey Club: Sliced Turkey Breast, Applewood Smoked Bacon, Spicy Aioli, Arugula, Tomato Concassé on Mini Brioche Bun

Falafel Wrap: Housemade Lavash, Pickled Fennel, Baby Lettuce, Lebneh, Chermoula **VG**

Grilled Chicken Sandwich: Grilled Chicken, Boursin Cheese, Roasted Red Pepper, Arugula, Rouille on a Ciabatta Roll

Salad

Little Gem Caesar Salad, Shaved Parmesan, Anchovies, Focaccia Croutons, Caesar Dressing **VG**

Spring Green Mix Salad – Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Sides

EACH BOX CONTAINS

Whole Fruit

Gourmet Bag of Kettle Chips

Cookie or Brownie

Beverage

Assorted Sodas

Still Bottled Water (No Glass Bottles)

GF Gluten Free | **VG** Vegetarian | **V** Vegan



Dinner Buffet

2 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – **\$85/person**

1 soup / 3 salads / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert – **\$95/person**

Minimum 40 guests for up to 120 Minutes of Service

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Tilapia, Ginger and Scallion Sauce **GF**

Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**

Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**

Mary's Roasted Chicken, Roasted Balsamic Jus **GF**

Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib **GF**

Cumin Marinated Grilled Skirt Steak **GF**

Roasted Rib Eye, Red Wine Sauce **GF** (Minimum 25 guests)

Vegetarian:

Wild Mushroom Risotto, Asparagus, Truffle Cream **VG**

Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil **VG**

Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry Jack, Sherry Vinaigrette **VG**

Baby Spinach with Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Sides

Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

Desserts

Assorted French Mini Pastries: Classic Opera, French Macaron, Berry Tartlet, Vanilla Rhum Canelé de Bordeaux, Chef's Choice Mini Éclair

All Around Berries: Blueberry Clafoutis, Strawberry Brown Butter Filing Tartlet, Raspberry Pistachio Cake, Chocolate Chambord Mousse

All Around Chocolate: Classic Opera, Chocolate Mini Éclair, Flourless Chocolate Cake, Mocha Mousse, Chocolate Grand Marnier Hazelnut Bar, Chocolate Covered Strawberry

GF Gluten Free | **VG** Vegetarian | **V** Vegan



Plated Dinner

1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$90**

1 soup / 1 salad / 3 entrees (2 proteins and 1 vegetarian) / 2 sides / 1 dessert - **\$100**

Minimum 40 guests

Soup

Vegan Tomato Basil **V/GF**

Entrees

Fish:

Tilapia, Ginger and Scallion Sauce **GF**

Fennel Pollen Roasted Seabass, Fine Herbs Nage **GF**

Seared Steelhead Salmon, Black Olive Vinaigrette **GF**

Poultry:

Chicken Veloute, Mushrooms **GF**

Mary's Roasted Chicken, Roasted Balsamic Jus **GF**

Garden Herbs Chicken Piccata, Lemon Sauce **GF**

Meat:

Braised Short Rib & Jus **GF**

Roasted Rib Eye, Red Wine Sauce **GF**

Cumin Marinated Skirt Steak **GF**

Vegetarian:

Wild Mushroom Risotto, Asparagus, Truffle Cream **VG**

Ancient Grain Bowl, Quinoa, Farro, Bulgar with Spicy Tomato Sauce **V/GF**

Veggie Paella, Saffron Rice, Fennel, Patty Pan, Squash **V/GF**

Final Protein Count Must Be Decided Upon 3 Days Prior to Event

Beverage Service

\$5/person

Lavazza Coffee, Decaffeinated Coffee and Lot 35 Fine Teas, Half & Half, 2% Milk, Soy Milk, Almond Milk

Salads

Organic Tuscan Kale Caesar Salad, Parmesan **VG**

Seasonal Market Tomato, Fresh Mozzarella, Torn Basil, California Extra Virgin Olive Oil **VG**

Scarlet Quinoa, Arugula, Organic Baby Beets, Vella Dry Jack,

Sherry Vinaigrette **VG**

Baby Spinach with Apple, Pecan, Feta & Cider Vinaigrette **VG**

Spring Green Mix Salad, Spring Mix, Oven Dried Tomato, Pickled Red Onion, Goat Cheese, Banyuls Vinaigrette **VG**

Sides

Buttermilk Mashed Potatoes, French Green Beans, Steamed Seasonal Vegetables, Roasted Potatoes, Farfalle Pasta, Wild Rice Pilaf, Creamed Spinach, Steamed Baby Carrots, Grilled Squash

Desserts

Chocolate Grand Marnier Bar, Hazelnut Croquant

New York Cheesecake

Berry Tartlet, Brown Butter Filling, Pepper White Balsamic Reduction

Classic Opera, Moist Sponge Cake, Coffee and Chocolate Layers

Flourless Chocolate Cake, Mocha Mousse, Cocoa Nib Whip Cream

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Desserts Stations

Choice of 3 mini-desserts

\$30/person

\$10 for individual dessert

Up to 60 minutes of service

Tiramisu Glass

Blood Orange Mascarpone Mousse

Hazelnut Ganache

Mixed Berry Mini

Coppa Catalana

Coppa Raspberries and Cream

Chocolate Salted Caramel Soufflé



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Children's Buffet

Choice of 6

\$45/person

Up to 120 minutes of service

Corn Dogs
Mini Hot Dogs
Mini Beef Sliders
Chicken Tenders
Mozzarella Sticks
Tater Tots
Caesar Salad
Pasta with Alfredo Sauce
Spaghetti with Meatballs
Tomato and Cheese Flatbread
Regular Fries
Plain and Chicken Quesadillas
Housemade Guacamole and Tortillas Chips

Cupcake Station

\$35/person

Choose 3

Red Velvet Cupcake
Chocolate on Chocolate Cupcake
Vanilla Bean Cupcake
Lemon Meringue Cupcake
Peanut Butter Cupcake
Jelly Roll Cupcake

Stations

Minimum 25 guests, up to 90 minutes of service

Soda Bar - \$25

Coca Cola, Sprite, Root Beer, Orange Soda
Grenadine and 1 Signature Mocktail of Choice

Ice Cream Station - \$18

3 Flavors of Ice Cream Cups, Whipped Cream, Chocolate
& Caramel Sauce, Assorted Candies and Mixed Berries

Sweet Tooth Station - \$22

Caramel Pop Corn, Assorted Cookies, Brownies, Rice
Krispie Treats & Doughnut Holes



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Hors d'Oeuvres

Hot

Price per piece

Flat Bread Provençale, Caramelized Onion, Tomato, Mozzarella, Basil (\$6) **VG**
Portobello Tart with Melted Leeks and Camembert Cream (\$6) **VG**
Arancini, Smoked Mozzarella (\$6) **VG**
Mushroom Profiteroles (\$6) **VG**
Lamb Kefta, Pomegranate Molasses and Tzatziki (\$7)
Vegetarian Empanadas (\$7) **VG**
Chicken Satay (\$8)
Roasted Fennel Shrimp Skewer, Grain Mustard Seaweed Dressing (\$8)
Mini Crispy Crab Cake (\$8)
Mini Beef Sliders (\$9)
Spanakopita (\$6) **VG**
Veggie Pot Stickers (\$6) **VG**
Crispy Orange Cauliflower Bites (\$7) **V**

Cold

Price per piece

Caramelized Onion & Pear Pizzetta (\$6) **VG**
Spring Roll Provençale, Spicy Pesto Sauce (\$6) **VG**
Smoked Salmon, Potato Pancake, Crème Fraiche (\$7)
Sesame Tuna Tartare Cone (\$8)
Ahi Tuna Mini Tostadas, Herb Salad (\$8)
Poached Carrot and Hummus with Rosewater and Honey (\$6) **V/GF**

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Reception Stations

Farmer's Market

\$28/person

Minimum of 25 guests, up to 60 minutes of service

Chefs Selection of Farmers Market Crudités
Sun-Dried Tomato Hummus, White Bean Hummus, Avocado
Green Goddess Dip, Sweet Onion Dip
House Garlic Pita Bread, Whole Grain Crackers

Mediterranean

\$26/person

Minimum of 25 guests, up to 60 minutes of service

Marinated Grilled Vegetables, Herbed Olives, Pesto
Hummus, Babaganoush, Tapenade, Herbed Goat Cheese
Spread, Carrot Harissa
Pita Chips, Rosemary Hazelnut Crackers, Crudités

French Delight

\$44/person

Minimum of 25 guests, up to 60 minutes of service

Bellwether Farm San Andreas, Sheep, Petaluma, CA
Point Reyes Bay Blue, Cow, Point Reyes, CA
Redwood Hill Crottin, Goat, Sebastopol, CA
Comté, Cow, France
Bucheron, Goat, France
Brie de Meaux, Cow, France

Assorted French Breads, Butter, Assorted Sea Salts,
Cornichons, Pickled Vegetables, Marinated Olives,
Honeycomb, Dried Fruit and Nuts

Saucisson Sec, Garlic Sausage, Country Pate, Prosciutto,
Coppa

Assorted French Breads, Butter, Assorted Sea Salts,
Cornichons, Pickled Vegetables, Marinated Olives,
Honeycomb, Dried Fruit and Nuts



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A 24.75% taxable administrative fee (16.50% to banquet staff and 8.25% to banquet and catering management) and prevailing California sales tax which is currently 9.5% will be applied to all food and beverage pricing. Above pricing is based on per person unless indicated as per item. A charge of \$250 plus administrative fee prevailing tax will be applied to all served meal functions consisting of less than 25 guests. All prices subject to change.

Bar A La Carte

Beer & Wine

Sparkling Wine, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$21

Each additional hour - \$15

\$250 Bartender fee

Hosted / Cash Bar

Price per glass

Beer - \$7 Hosted / \$8 Cash Bar

Wine, Sparkling Wine - \$10 Hosted / \$11 Cash Bar

Champagne - \$18 Hosted / \$20 Cash Bar

Premium

Finlandia, Beefeater, Bacardi Silver, Sauza Plata, Famous Grouse Scotch, Jack Daniels, Jim Beam Rye, Disaronno, Baileys, Grand Marnier, Noilly Prat, Chandon Sparkling Wine, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$30

Each additional hour - \$18

\$250 Bartenderfee

Hosted / Cash Bar

Price per glass

Beer - \$7 Hosted / \$8 Cash Bar

Wine, Sparkling Wine - \$10 Hosted / \$11 Cash Bar

Liquor- \$13 Hosted / \$14 Cash Bar

Champagne - \$18 Hosted / \$20 Cash Bar



GF Gluten Free | **VG** Vegetarian | **V** Vegan



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Bar A La Carte

Super Premium

Tito's Vodka, Bombay Sapphire, Bacardi Silver, Bacardi Ocho, Casamigos Silver, Johnnie Walker Black Label, Makers Mark, Templeton Rye, Hennessy VS, Noilly Prat Disaronno, Baileys, Grand Marnier, Moet & Chandon Champagne, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Heineken, Corona, Stella Artois, Budweiser, Budweiser Light, Assorted Sodas, Juices, Still And Sparkling Water

Open Bar

One Hour - \$34
Each additional hour - \$20
\$250 Bartenderfee

Hosted / Cash Bar

Price per glass
Beer - \$7 Hosted / \$8 Cash Bar
Wine, Sparkling Wine - \$10 Hosted / \$11 Cash Bar
Liquor - \$16 Hosted / \$17 Cash Bar
Champagne - \$18 Hosted / \$20 Cash Bar



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Wine List

White

Chardonnay Trinity Oaks, California, USA - \$40 *
Chardonnay, Louis Jadot, Burgundy, France - \$50
Caposaldo Pinot Grigio, Italy - \$46
Riesling Charles & Charles - \$46
Sauvignon Blanc Echo Bay, New Zealand - \$46 *
Sauvignon Blanc Napa Cellars, California, USA - \$62
Sancerre Domaine des Brosses, France - \$74
Pouilly Fuisse Marie Antoinette, Burgundy, France - \$85

Red

Cabernet Sauvignon Trinity Oaks, California, USA - \$40 *
Merlot Trinity Oaks, California, USA - \$40 *
Malbec Dona Paula, Argentina - \$46
Bordeaux, Chateau Pey La Tour, France - \$50
Pinot Noir The Seeker, Pays d'Oc, France - \$54
Cabernet Sauvignon Joel Gott 815, USA - \$54
Cabernet Sauvignon Terrazas Alto De Plata, Argentina - \$58
Pinot Noir, Migration, Duckhorn, Russian River - \$88
Bordeaux Blend, Taken Napa Valley, California, USA - \$84

Champagne & Sparkling

Montmartre Sparkling wine, France - \$60 *
Avisi Prosecco, Veneto, Italy - \$70
Chandon Brut, Napa Valley, California, USA - \$90
Moet & Chandon Brut, Epernay, France - \$120
Moet & Chandon rose, Epernay, France - \$175
Veuve Clicquot 'Yellow Label', Reims, France - \$175
Veuve Clicquot Rose, Reims, France - \$225
Ruinart Blanc de Blanc, Reims, France, \$240
Ruinart Rose, Reims, France, \$260
Louis Roederer Cristal, Reims, France - \$650
Dom Perignon, Epernay, France - \$550
Dom Perignon Rose, Epernay, France - \$700



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Additional Information

Complimentary

Floor Length Linens (Black or White)
Tables (Round or Rectangle)
Banquet Chairs
Hotel China, Glassware, Silverware
Hotel Staging
Black Dancefloor
Votive LED Candles

Additional Fees

Specialty Linens, Chairs and Florals - Pricing upon request
Small Group Fee (for groups under 25) - \$250
Bartender Fee - \$250 Per 75 Guests
Chef Attendant Fee - \$250 Action Station Fee (up to 50 guests)
Chef Attendant Fee - \$500 Action Station Fee (over 50 guests)
Corkage Fee - \$35 Per Bottle of Wine
Cake Cutting Fee - \$3 Per Person
Valet Parking Fee - \$20 Per Vehicle
Coat Attendant Fee - \$250 Each
Gift Attendant Fee - \$250 Each
Security Fee - \$60 Per Hour
Furniture Removal Fee - \$750
Boardroom Table Removal Fee - \$1,500
Outside Caterer Second Floor Kitchen Buyout Fee - \$1,500
Internet - Pricing available upon request
Audio Visual - Pricing available upon request



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