

Breakfast Pricing

<i>B 1</i>	<i>\$16.00</i>
<i>B 2</i>	<i>\$20.00</i>
<i>B 3</i>	<i>\$22.00</i>
<i>B 4</i>	<i>\$24.00</i>
<i>B 5</i>	<i>\$24.00</i>
<i>B 6</i>	<i>\$27.00</i>
<i>B 7</i>	<i>\$30.00</i>

Please select from the Options on the following pages

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

Breakfast

B1 - Continental

*Chilled Orange Juice
Mixed European Pastries
Seasonal Fruit Display
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

B2 - Deluxe Continental

*Chilled Orange Juice
Seasonal Fruit Display
Bagels w/ Cream Cheese & Lox
Mixed European Pastries
Assorted Yogurts
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

B3 - American

*Chilled Orange Juice
Scrambled Eggs w/ Bacon or Sausage
Mixed European Pastries
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

B4 - Californian

*Chilled Juices
(Orange, Grapefruit and Tomato)
Scrambled Eggs w/ Smoked Salmon
Berries w/ Vanilla Yogurt
Mixed European Pastries
Sweet Butter, Preserves and Marmalades
Coffees, Teas, and Milk*

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

Breakfast Continued

B5 - Café

*Chilled Juices
(Orange, Grapefruit and Tomato)
Spanish Chorizo
Poached Eggs
Roasted Potatoes
Mixed European Pastries
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

B6 - New Yorker Corporate

*Chilled Orange Juice
Mineral Waters and California Champagne
Small Croissant w/ Norwegian Smoked Salmon
Scrambled Eggs w/ Caviar on an English muffin
Fresh Crepes with Berries and Mascarpone Cheese w/ Cinnamon and Sugar
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

B7 - Sunrise Celebration

*Chilled Orange Juice
Pink Champagne
Brioche w/ Fresh Berries and Mascarpone Cheese
Eggs Benedict with Serrano Ham
Roasted Peaches w/ Grenadine Sauce
Sweet Butter, Preserves and Marmalades
Coffees, Teas and Milk*

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

A la Carte Breakfast Items

Seasonal Fruit Display

\$5.50 per person

Basket of Whole Fruit

\$4.50 per person

Bagels w/ Cream Cheese

\$42.00 per dozen

\$3.50 per bagel

Add Fresh Lox...\$6.50 per person

Fresh Baked Muffins

\$42.00 per dozen

\$3.50 per muffin

Fresh Baked Buttered Croissants

(Served w/ Fruit Preserves)

\$42.00 per dozen

\$3.50 per croissant

Assorted Yogurts

\$3.50 each

(Available in low fat varieties)

Fresh Baked Danish

\$42.00 per dozen

\$3.50 per Danish

All prices are subject to 20% Service Charge and 7.75% Sales Tax

Minimum of 10 people for all buffet orders

Substitutions may be available at an additional cost

Prices are subject to change without notice

Luncheon Pricing

	<u><i>PRICE</i></u>
<i>L 1</i>	<i>\$26.00</i>
<i>L 2</i>	<i>\$27.00</i>
<i>L 3</i>	<i>\$27.00</i>
<i>L 4</i>	<i>\$29.00</i>
<i>L 5</i>	<i>\$31.00</i>
<i>L 6</i>	<i>\$33.00</i>
<i>L 7</i>	<i>\$35.00</i>
<i>L 8</i>	<i>\$37.00</i>

Please select from the Options on the following pages

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

Lunch

L1 – Gourmet Deli

Choice of 3 Sandwich Selections:

Kalamata Olive Bread w/ Country Salami

Ciabatta Lobster Rolls

Asiago Cheese Bread w/ Italian Rosemary Ham

Ciabatta Bread w/ Parma Prosciutto Ham

Baguette w/ Grilled Breast of Chicken and Fine Herbs

Sourdough Bread w/ Grilled Vegetables and Pesto

Multigrain Bread w/ Grilled Ahi Tuna and Wasabi

Ciabatta Bread w/ Roasted Turkey Breast

Focaccia Bread w/ Roast Beef

Focaccia Bread w/ Pastrami

Choice of 2 Salad Selections:

Roasted Potato & Baby Beets w/ Aged Balsamic Basil Vinaigrette

Tomato, Cucumber, Onion and Olive Medley w/ Red Wine Vinaigrette

Hearts of Romaine w/ Gorgonzola Dressing

Roasted Yellow and Red Tomatoes w/ Pine Nuts and Pesto

Asparagus w/ Blood Orange Vinaigrette

Medley of Seasonal Fresh Fruit

Chef's Selection of Individual Desserts

Coffees, Teas and Iced Tea

L2

Chilled Gulf Shrimp Salad w/ Roasted Peppers

Sautéed Breast of Chicken w/ Mission Figs and Port Wine Reduction

Baby Carrots & Summer Squash

Brown and Wild Rice

Chocolate Mousse

Rustic Breads & Sweet Butter

Coffees, Teas and Iced Tea

L3

Vegetable Soup w/ Pesto

Grilled Chicken Breast w/ Goat Cheese and Fine Herbs

Seasonal Vegetables w/ Mustard Vinaigrette and Fingerling Potatoes

Rustic Breads & Sweet Butter

Black Forest Cake

Coffees, Teas and Iced Tea

All prices are subject to 20% Service Charge and 7.75% Sales Tax

Minimum of 10 people for all buffet orders

Substitutions may be available at an additional cost

Prices are subject to change without notice

L4

Spicy Blue Crab Bisque
Grilled Sonoma Lamb Chops w/ Granulated Mustard demi-glace
Seasonal Vegetables and Garlic Mashed Potatoes
Rustic Breads & Sweet Butter
Grandma's Apple Tart
Coffees, Teas and Iced Tea

L5

Butternut Squash Soup
Panko Crusted Pacific Halibut Roasted w/ Fine Herbs on a Bed of Ratatouille
Seasonal Vegetables and Couscous
Rustic Breads & Sweet Butter
Sicilian Cannoli
Coffees, Teas and Iced Tea

L6

Roasted Corn Bisque w/ Poblano Pepper
Grilled Marinated Shrimp Salad w/ Avocado
Grilled Sirloin Steak w/ Mushrooms and Wild Rice
Seasonal Vegetables
Rustic Breads & Sweet Butter
Tiramisu
Coffees, Teas and Iced Tea

L7

Belgian Endive Salad, w/ Stilton Cheese and Walnut Lemon Oil
Vegetable Stripped Ravioli filled w/ Chicken and Ricotta in a Basil Sauce
Grilled Wild Salmon w/ Spicy Fruit Salsa
Grilled Tomatoes and Seasonal Vegetables
Steamed Potatoes
Rustic Breads & Sweet Butter
Chocolate Mousse
Coffees, Teas and Iced Tea

L8

Chilled Poached Asparagus w/ Shallot Vinaigrette
Gnocchi w/ Wild Mushrooms
Roasted Hawaiian Escolar w/ Saffron Orzo
Seasonal Vegetables
Rustic Breads & Sweet Butter
Wild Forest Berries Cake
Coffees, Teas and Iced Tea

All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice

Dinner Pricing

D 1.....	\$40.00
D 2.....	\$42.00
D 3.....	\$44.00
D 4.....	\$46.00
D 5.....	\$40.00

Please select from the Options on the following pages

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

Dinner

D1

*Chilled Gulf Shrimp w/ Bay Scallops and Roasted Peppers
Silver Sterling Beef Filet w/ Three Chiles Sauce
Seasonal Vegetables and Black Beans Ranchero
Rustic Breads & Sweet Butter
Crème Catalana
Coffees, Teas and Iced Tea*

D2

*Grilled Radicchio and Goat Cheese wrapped in Pancetta w/ Aged Balsamic Vinaigrette
Organic Boston Lettuce w/ Gorgonzola Dressing
Veal Osso Buco w/ Saffron Fregola
Seasonal Vegetables
Rustic Breads & Sweet Butter
Tiramisu
Coffees, Teas and Iced Tea*

D3

*Chilled Gazpacho Soup garnished w/ Bay Scallops
Imported Cheese Selection
“Alberta” Buffalo Strip Loin w/ Porcini Mushrooms and Merlot Wine Sauce
Grilled Asparagus
Rustic Breads & Sweet Butter
Wild Forest Berries Cake
Coffees, Teas and Iced Tea*

D4

*Hearts of Bibb Lettuce w/ Roasted Tomato Vinaigrette
Ravioli Stuffed w/ Ricotta and Spinach in a Truffle Cream Sauce
Corn Fed Breast of Chicken Provencal w/ Bread Crumbs and Walnut Butter
Sautéed New Potatoes & Mixed Baby Vegetables
Rustic Breads & Sweet Butter
Apple Torte
Coffees, Teas and Iced Tea*

D5

*Tortelloni Filled w/ Ricotta and Mushrooms w/ Porcini Sauce
Baked Sea Bass on a Bed of Wild Rice w/ Tarragon Sauce
Seasonal Vegetables with Foie Gras Sauce
Rustic Breads and Sweet Butter
Fresh Fruit Tart
Coffees, Teas and Iced Tea*

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

*Please choose a minimum of 4 items from each buffet with a minimum of 25 people.
Price Ranges between \$40 - \$60 Per Person and is priced According to selection*

COLD BUFFET

*Mixed Grilled Vegetables w/ Pesto
Poached Wild Salmon w/ Sun Dried Tomato Aioli
Vegetable Terrine
Thai Grilled Flank Steak
Vegetarian Rice Salad
Mozzarella, Tomato and Basil
Greek Mixed Green Salad
Classic Caesar
Roasted Poblano Pepper w/ Fresh Corn and Cilantro Vinaigrette
Prosciutto and Melons
Selection of Imported Cheeses
Country Pates
Steamed Mussels and Clams w/ White Wine Sauce
Sushi and Sashimi
Ahi Tuna Nicoise Salad
Smoked Trout Salsa Fresca
Pico De Gallo Jalisco Stile "Grilled Fruit"
Agua Chiles w/ Prawns, Cucumbers, Red Onions and Lime*

HOT BUFFET

*Sonoma Roasted Leg of Lamb Provencal
Sterling Silver Rib Eye Roasted
Beef Sterling Silver NY
Beef Ribs Homemade BBQ Sauce
Black Angus Beef Fillet Portobello Mushroom Sauce
Roasted Pork Loin Fine Herbs
Organic Roasted Chicken w/ Rosemary and Lemon
Roasted Breast of Turkey w/ Black Pepper Corn
Whole Baked Halibut w/ Lemon Capers Lemon Sauce
Baked Salmon Wellington w/ Basil Sauce
Seared Sea Scallops w/ Picholine Olive Dressing
Roasted Monk Fish w/ Capers and Mushrooms
Cioppino Fish Stew
Spicy Maui Prawns
Stripper Vegetable Ravioli filled w/ Chicken and Ricotta in a Light Tomato Sauce
Baked Rigatoni Bolognese Stile
Vegetarian Lasagna
Seasonal Vegetables
Choice of: Garlic Mashed Potatoes, Rice Pilaf, Brown Rice, Roasted or Baked Potato*

*All prices are subject to 20% Service Charge and 7.75% Sales Tax
Minimum of 10 people for all buffet orders
Substitutions may be available at an additional cost
Prices are subject to change without notice*

BEVERAGE PRICES

Hosted & Cash Bar Pricing

Soft Drinks at \$2.50 each
500 ml Aqua Panna Mineral Water at \$3.75 per bottle
250 ml Aqua Panna Mineral Water and \$2.50 per bottle
Well Brands at \$6.50
Premium Brands at \$7.50
Domestic Beer at \$4.75
Imported Beer at \$5.50
Wine by the Glass at \$6.00 (minimum)
Sparkling Wine by the Glass at \$6.00 (minimum)
Cognac at \$7.50 per Drink
Champagne Punch at \$60.00 per Gallon
Liqueurs at \$7.50 per Drink

Wine list available upon request

Minimum of \$300 applies for all cash bars for parties of 20 or more

Minimum of \$150 applies for all cash bars for parties of less than 20

\$100 Bar Tender Fee may apply to bars that don't meet the required minimums

Well Liquors

Gilbeys
Seagrams
Claymore
Early Times
Montezuma
Cruzan

Call Liquors

Stolichnaya
Absolut
Tanqueray
Bacardi Silver
Captain Morgan
Jack Daniels
Crown Royal
Sauza Gold

Domestic Beers

Budweiser
O'Douls

Liqueurs

Frangelico
Midori
Kahlua
Goldschlager
Baileys Irish Cream
Disaranno Amaretto

Premium Liquors

Kettle One
Grey Goose
Belvedere
Jacque Cardin VSOP
Johnnie Walker Red Label
Makers Mark
Sauza Hornitos
Bombay Sapphire

Import Beers

Amstel Light
Heineken
Red Stripe
Sierra Nevada
Corona

All prices are subject to 20% Service Charge and 7.75% Sales Tax

Minimum of 10 people for all buffet orders

Substitutions may be available at an additional cost

Prices are subject to change without notice

INCIDENTALS

Labor Charges

Special Set-ups, requirements, etc.

Carving Attendant

\$80.00

Additional Waiters/Bartenders

(Above Standard Staffing)

\$20.00 per Waiter per hour

\$80.00 per Bartender per hour

Security

Cost Based on Scheduling

Function time overage

(After 12am)

\$20.00 Per Waiter per hour

MISCELLANEOUS:

Gas Heaters

\$75.00 each

Dance Floor

12'x 9' - \$500.00

Cakes

Wedding Cakes

\$6.00 per person

Cake Cutting Charge

(Guest Provide Cake)

\$2.00 per person

Party Coordinators, Musicians, Specialty Linens and Florists

*May be supplied at an additional Cost and
Recommendations are available upon request*

All prices are subject to 20% Service Charge and 7.75% Sales Tax

Minimum of 10 people for all buffet orders

Substitutions may be available at an additional cost

Prices are subject to change without notice

BANQUET INFORMATION AND CONDITIONS
FOOD AND BEVERAGE

Current prices are listed on the enclosed menus. Prices quoted do not include state sales taxes or service charges. All prices are subject to change without notice. No food or beverages of any kind shall be brought into the hotel from outside sources without special permission from the hotel. The hotel reserves the right to access a charge for the service of such food or beverages.

Our catering department must receive a finalized menu selection at least 2 weeks prior to the scheduled function. Entrée selection on all banquet menus is limited to one choice unless otherwise noted or for dietary reasons. The catering department will be pleased to help design a special gourmet menu or theme party.

GUARANTEE

We need your assistance in making your function a success. Please confirm with our catering department the guaranteed number of guests you expect three business days prior to the function. This will be considered your minimum guarantee, not subject to reduction. If requested we will prepare and set for 5% over this figure.

Charges will be based either on the guaranteed number of actual attendance – whichever is greater.

Should your function go over 12:00am, there will be a charge of \$20.00 per waiter per hour.

AUDIO VISUAL

Audio Visual Equipment is available on a rental basis. Check with our catering department for information.

ENTERTAINMENT

Recommendations for Orchestras, Bands, Disco, D.J., and other forms of entertainment are available through the catering office

It is also important that you inform the catering department during menu finalizing whether musicians and photographers will be given a meal.

SECURITY

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the event.

PAYMENT

An initial 20% deposit is required to hold all function space. The estimated balance is due 7 working days prior to the function. Should the estimated balance be paid 3 to 4 days prior to the function, the hotel will only accept cash, money order, cashiers checks or credit card. Any additional balance is required at the conclusion of the function.

DEPOSITS AND CANCELLATIONS

The hotel requires a signed contract and deposit before it will confirm a function. Deposits are non-refundable and non-transferable up to 90 days prior to the function only if the catering department receives written notice.