



General Information

Payment Schedule

The Non-Refundable "Reservation Payment" of \$1000 is required to confirm one (1) room (\$2000 for two rooms) which will be applied to your final bill on the day of the event; no holding or temporary reservations are accepted. A signature and acceptance of all conditions will need to be received at the time of the initial payment. Then a "Secondary Payment" of 50% of the estimated remaining balance is due ninety (90) days prior to the event and is also non-refundable. The "Final Balance Payment" is due ten (10) days prior to the event along with the confirmed guest count. Any additional charges incurred during the event must be paid in full at the end of the event. We accept all major credit cards, checks or cash.

Banquet Facilities

Each of the two (2) Banquet Rooms (Catalina or Lido) has a maximum capacity of 250 persons, or the entire Grand Ballroom for up to 500 persons can be reserved. Depending on the configuration of tables, dancing, podium, entertainment or wedding receptions, the capacity may decrease. Both rooms have an outstanding waterfront view and an outside deck for smoking. The regular time frame of a day event is four (4) hours and is five (5) hours for evening events, and should end by 11:00pm without incurring additional charges.

Guest Counts

Guaranteed Guest Counts must be received ten (10) days prior to the event but in any event may not fall below the food minimums per room. A 10% increase of Guaranteed Guests is allowed up to five (5) days prior to the event only with approval from a Banquet Manager.

Amenities

Harborside provides all tables and chairs, white linens, plate ware, silverware, serving dishes, entertainment risers, all set up and breakdown of Harborside equipment including the necessary serving staff at no additional charge. Harborside also provides free Wi-Fi or internet access for its clients at no charge. Colored napkins or table linens, chargers, projector and screen, flat screen televisions, wireless microphones, centerpieces, votives, electric candles, chiavari chairs and covers are available to rent.

Parking

Harborside provides valet service at all events and the cost is \$10/car. Public parking lot only 2 blocks away holds 600 cars and costs \$1.50/hour with a maximum of \$15.00. Metered street parking is located all around Harborside and rates are \$1.50 per hour and after 6pm, the meters are free. Guest dock reservations are available upon request.

Decorations

Harborside allows outside vendors or personal guests to decorate the room(s) provided they don't arrive any earlier than two (2) hours prior to the start of the event, unless approved by the banquet manager. Absolutely no staples or nails are to be used, nothing may be hung from the ceilings, no bubbles or smoke machines are allowed, no contractor tape can be used, no rice or confetti are allowed. All decorations must be removed within one (1) hour after a daytime event, or by 10:00am the next day for night time events. Any open flames or fire related decorations require the client to obtain an Approved Fire Permit from the City of Newport Beach and submitted to the banquet manager two (2) days prior to the event. No candles or open flame may be lit without a permit on file.

Table / Seating Schematic

Harborside will provide the suggested design of the table and seating arrangements for approval by the client prior to the guaranteed guest count timeframe of ten (10) days. Table numbers stanchions can be provided but seating arrangements and cards must be coordinated by the client.

Service Charge / Sales Tax

A Service Charge is either 20% for Buffet events or 22% for Plated event, which will be based on all food, bar, room rentals and other charges. Service charges are mandatory and are applied to pay for the staffing of your event. They are not a gratuity or tip because they are not voluntary. Tipping is allowed on cash bars only. Sales tax of 7.75% and will be based on all charges, including service charges as required by law.

Ceremony Rehearsals

Most wedding rehearsals occur on Thursday or Friday in the afternoon based on available rooms and is prearranged with the banquet manager at either of our fine restaurant locations (discounts are offered). All ceremonies require a wedding coordinator and should be limited to twenty persons.

Alcoholic Beverages

Harborside adheres to all Alcoholic Beverage laws and will not serve any guest who appears to be intoxicated and Harborside does not allow any outside alcoholic beverages or products to be brought in to the Banquet Facility. All liquor, beer and wine must be purchased from Harborside. Harborside reserves the right to refuse service to any guest who cannot provide valid identification of age (21 years old). Harborside reserves the right to shut down any event where alcohol service is causing excess liabilities or outside alcoholic beverages are found to be brought onto the premises for illegal consumption.

Accessibility

The Grand Ballroom is located upstairs and offers a handicapped lift for the disabled only. The lift may not be used for any vendor's supplies or equipment to be brought upstairs, by order of the State, and hosts are recommended to inform their vendors the lift is for disabled persons only.

Staffing

Harborside will provide, at no additional charge, adequate staffing based on a buffet event of one (1) server per 30-39 guests (about 3-4 tables) and for a sit down event of one (1) server per 20-29 guests (about 2-3 tables), which will also include a banquet captain and a banquet manager to oversee the event.

Food Menus

Harborside menus are very popular and fit most needs, but our Chef can usually accommodate most special requests, and we are happy to create your own custom food menus. Only food purchased through Harborside will be allowed (no outside caterers except some ethnic), and no food is permitted to leave the premises after the event, with the exception of decorated cakes.

Food Tastings

Harborside will allow a "limited" complimentary food tasting arranged by appointment only (usually on Thursday afternoon), and is for tasting purposes only, with a maximum of four (4) persons attending and a selection of four (4) dishes; some items can only be prepared in large quantities. Tastings are for booked clients and for dinner packages only. Wine tasting must be arranged in advance.

Bar Menus

Harborside has a full liquor license and provides for all beer, wine and alcohol products. NO outside beer, wine or alcohol products may be brought onto the premises, and if found on someone's possession the bar portion of the event could be shut down since it is strictly prohibited both by law and this establishment. Special requests for certain products for Harborside to purchase will be handled by the banquet managers and any unopened beer or wine remaining may be taken by the client the next day.

Bar / Beverage Service

Harborside will provide for bar service through either a hosted bar package or a cash bar which requires a \$500 minimum of sales per one room. One bartender per 100-125 guests is normally scheduled. Bartenders may require proof of ID at any time, and may refuse service to anyone who cannot provide proof of age or appears intoxicated in anyway. The bar sales from wine, beer or alcohol will include juices, sodas, bottled waters to reach the minimum bar sales, but not champagne toasts. Please no glassware is allowed while dancing to insure the safety of the guests.

Live Entertainment

All live entertainment must cease ten (10) minutes prior to the event ending time. All entertainers and their equipment are to set up no more than two (2) hours prior to the event, and must be entirely removed one (1) hour after the event is completed. Approvals for using live entertainment must be given by the banquet managers in advance and requires booking of both rooms or the entire Grand Ballroom. Harborside has a list of recommended DJ's if needed.

Outside Vendors

All outside vendors who are hired by the client must provide a certificate of insurance for both Liability and Workers Comp insurance. All outside vendors should be informed by the client that the handicapped elevator is for disabled persons only and not for items such as heavy audio gear to the second floor. Parking for vendors will be accommodated in the white loading zone in front of the building for loading and unloading only. Vendor event parking will not be provided unless paid for by the client or host. We are not allowed to offer assistance carrying gear or equipment up or down the stairs per our insurance liabilities. Harborside is not responsible for equipment or items left after the event unless arrangements with the banquet manager are made in advance.

Security

Some school and other events require the client to hire a security company approved by Harborside in advance for purposes of legal drinking verification, to insure the safety of the guests, to insure the facility is not damaged, and to insure the event runs smoothly and without incident.

Directional Map

Harborside can supply complimentary preprinted directional maps to enclose into your invitations if you desire.

Audio Visual

Harborside has ceiling mounted projectors and screens, television monitors, wireless microphones for rental. We will supply a podium, disco ball, background music and Wi Fi connection at no charge.

Cancelations

Harborside cannot refund payments made in most situations since the event date/room has been unavailable to rebook during the time of your reservation. If payments are not made on time the event and prior payments can be applied to the cancelation of the event. All payments are non refundable, unless, in certain situations, the room(s) can be rebooked for equal or reasonable values. Some exceptions have been made but are only approved by the President of the company, not the banquet managers.

Acknowledgement Agreement

_____ (client name) have read and agree with all the above general conditions of the Harborside Restaurant and Grand Ballroom and will adhere to these conditions.

Client Signature

Event Date

Today's Date



Event Fee Schedule

Day time Events

11:00am-3:00pm (4 hrs)

	<u>Rental/Room</u>	<u>Food Min/Room</u>	<u>Hosted Bar Min/Room</u>
Monday-Thursday	\$250	\$1000	N/A
Friday	\$300	\$1500	\$500
Saturday	\$500	\$2500	\$750
Sunday	\$400	\$2000	\$500
Mon-Thurs (lecture Rental)	\$500	N/A	
Max of 150 guests			

Night time Events

5:00pm-10:00pm (or) 6:00pm-11:00pm (5 hrs)

	<u>Rental/Room</u>	<u>Food Min/Room</u>	<u>Hosted Bar Min/Room</u>
Monday-Thursday	\$500	\$3000	\$1000
Friday	\$600	\$4000	\$1250
Saturday	\$1000	\$5000	\$1500
Sunday (variable times)	\$800	\$4000	\$1250

* Extended or altered event hours are an additional \$500 per hour, per room;
Only with advanced prior approval of Banquet Manager.

* Cash Bar sales per Room is \$500 minimum, plus a \$150 per room Bartender fee

Service Charges

Buffets: 20% based on Food, Bar, Room Rental, and Other Charges

Plated: 22% based on Food, Bar, Room Rental, and Other Charges

Reservation Payment

\$1000 Non-refundable payment is required to reserve each Banquet Room, and will be applied to your final bill on the day of your event.



Banquet Pricing Guide

The following prices are only guidelines to assist you in planning your upcoming event at Harborside. The final cost of your event will depend on the actual day of the event, food menu items chosen, bar package, room rental, service charges, sales tax and other additional requested items.

		Per Person
BREAKFAST-Buffer	Food Average	23.00
(Based on 75 guests)	Room Rental (one Room)	3.25
(Assuming Mon-Fri)	Service Charge 20%	5.25
(No Bar)	Sales Tax 7.75%	2.45
Range: \$30.00-40.00	Estimated Total	\$33.95

LUNCH-Buffer	Food Average	26.00
(Based on 75 guests)	Room Rental (one Room)	6.00
(Assuming Sat/Sun)	Service Charge 20%	6.40
(No Bar)	Sales Tax 7.75%	2.95
Range: \$40.00-45.00	Estimated Total	\$41.35

LUNCH-Plated	Food Average	48.00
(Based on 100 guests)	Room Rental (one Room)	4.50
(Assuming Sat/Sun)	Service Charge 22%	11.50
(No Bar)	Sales Tax 7.75%	4.95
Range: \$55.00-70.00	Estimated Total	\$68.95

DINNER-Buffer	Food Average (w/ one Appetizer)	42.00
(Based on 125 guests)	Bar Average (2 drinks)	12.00
(Assuming Saturday)	Room Rental (one Room)	6.00
	Service Charge 20%	12.00
	Sales Tax 7.75%	5.58
Range: \$75.00-90.00	Estimated Total	\$77.58

DINNER-Plated	Food Average (w/ one Appetizer)	52.00
(Based on 125 guests)	Bar Average (2 drinks)	12.00
(Assuming Saturday)	Room Rental (one Room)	6.00
	Service Charge 22%	15.40
	Sales Tax 7.75%	6.60
Range: \$85.00-105.00	Estimated Total	\$92.00



Optional Charges/Services

Linens

Colored Napkins	\$ 1.25-3.00 p/p
Colored Overlays	\$ 6.00-25.00 p/t
Colored Table Cloth	\$12.00-50.00 p/t
Chair Covers with Sash	\$ 5.00-6.00 p/c

Chairs

Chiavari Chairs	\$ 6.00 p/c
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Audio Visual

7'-8' Screen and Projector per room	\$ 150.00
Flat Screen TVs per room	\$ 100.00
Wireless Microphone	\$ 25.00

Table decorations

17" or 22" Mirrors	\$ 5.00 p/t
Electric Candle	\$ 2.00 ea
Four Votive and candles (permitted)	\$ 5.00 p/t
White lighthouse with electric candle	\$ 5.00 ea
Glass vase with seashells on beach sand	\$ 10.00 ea
Glass vase with floating candle (permitted)	\$ 10.00 ea
Silver/Gold Chargers	\$ 2.50 ea

Ceremony

Arch/Risers/Pedestals/Mic	
Includes 1 additional hour, for in room	\$500.00
Includes 1 additional hour, Grand Ballroom	\$750.00*

*Two room minimums and fees are required

Auctions/Fund Raisers

Tables/linens/set up/removal (Grand Ballroom)	\$500.00
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Credit Card Authorization

400 Main St. Newport Beach, Calif. 92661
Phone: (949) 673-4633 Fax: (949) 673-5085

*I hereby authorize the Harborside Restaurant and Grand Ballroom
in Newport Beach, California to charge my credit card for
Banquet or Restaurant related charges.*

Banquet Client Name: _____

Banquet Date: ____ / ____ / ____

Description of Payment: _____

Cardholder Name: _____

Cardholder Billing Address: _____

Business Ph: () _____ **Home Ph:** () _____

Method of Payment

Visa Mastercard Amex Discover

Credit Card Number: _____

Expiration: ____ / ____ / ____ **In the Amount of: \$** _____

Cardholder Signature: _____

Print: _____

Auth. Date: ____ / ____ / ____



Tray Passed Appetizers

(Based on 1 hour of service)

Tier 1

Chicken Satay with spicy peanut sauce
Chinese Chicken salad Wontons
Fresh Bruschetta with pesto and avocado
Artichoke Cream cheese Wontons
Italian Sausage with honey mustard
Chicken Taquitos and chili verde sauce
Spanish Meatballs with chili beurre blanc
Stuffed Jalapeños with cream cheese
Artichoke Spinach dip with wontons

\$3.50 pp/per item

Tier 2

Cajun Ahi cucumber with sweet chili glaze
Chicken Tenders and spicy buffalo sauce
Crab and Mango Chutney Tartlets
Seafood paté on water crackers
Smoked Salmon and sour cream canapés
Popcorn Shrimp with cocktail sauce
Asparagus wrapped in prosciutto
Coconut Shrimp with apricot glaze
Spinach Feta and walnut stuffed mushrooms
Oriental Spring rolls with sweet sour sauce

\$4.00 pp/per item

Tier 3

Spanikopita with spinach and feta cheese
Shrimp Satay with sweet chili sauce
Scallop wrapped bacon
Smoked Albacore and cheeses
Shrimp and Scallop Ceviche
Sesame seared rare Ahi and Asian sauce

\$4.50 pp/per item

Tier 4

Tenderloin Satay with soy ginger sauce
Ahi Sashimi served rare with soy sauce
Lobster Taquitos and sour cream

\$5.00 pp/per item



Dessert Station

Chocolate Fountain

Sliced Strawberries
Rice Crispy Bars
Marshmallows
Sliced Bananas

**\$2.50 per person (min. 100)
Plus Fountain \$600**

Cookies and Brownies

Chocolate cookies
White Chocolate Chip cookies
Double fudge brownies

\$4.00 per person

Candy Station

(six different varieties of sweets)

\$6.00 per person

Balboa Bar Station

Hand dipped chocolate with various toppings

\$6.00 per person

House made Specials

Mini Cream Brulee
Chocolate Mousse

\$5.00 per person

Fresh Strawberries

Chocolate dipped Strawberries (two per person)
(choice of dark or white chocolate)

\$4.50 per person

Cake Popsicles

Homemade Cake Pops on a stick (two per person)

\$5.50 per person

Fancy Tiny Desserts

Assorted Fruit Tarts, Petits Fours and Cakes (two per person)

\$6.50 per person



Dinner Buffet Selections One & Two

Minimum of 75 guests
Select one from each category

Salads

Mixed Greens with Ranch Dressing
Romaine Hearts with Caesar Dressing

Starch

Garlic Mashed Potatoes
Rice Pilaf
Roasted Red Rose Potatoes
Scalloped Potatoes

Vegetables

Green Beans
Honey Glazed Carrots
Roasted Squash and Zucchini
Assorted Seasonal Vegetables

Pastas

Tomato Basil Bow Tie
Penne Alfredo Mushroom
Vegetable Penne Primavera
Herb and Olive Oil Rigatoni

Chicken

Chicken Piccata
Grilled Hawaiian Chicken
Grilled Mushroom Dijon
Grilled BBQ Chicken

Meat Selection One

Braised Tri Tip with Pot Roast Gravy
Grilled Skirt Steak with Cabernet Demi Glaze
Broiled Pork Loin and Apple Compote

\$36.00 per person

Meat Selection Two

Carved Turkey Breast
Carved Roast Beef
Carved Bone in Ham
Carved Pork Loin

\$40.00 per person



Dinner Buffet Selections Three & Four

Minimum of 75 guests
Select one from each category

Salads

Harborside Salad with Italian Dressing
Spinach Salad with Honey Mustard Vinaigrette

Starch

Garlic Mashed Potatoes
Rice Pilaf
Roasted Red Rose Potatoes
Scalloped Potatoes

Vegetables

Green Beans Almondine
Asparagus Spears
Assorted Seasonal Baby Vegetables

Pastas

Penne Alfredo Mushroom
Vegetable Penne Primavera
Herb and Olive Oil Rigatoni

Chicken

Chicken Artichoke and Mushroom
Chicken Cordon Bleu
Chicken Parmesan

Seafood

Macadamia Nut Crusted Opakapaka
Orange Coconut Crusted Salmon
Blackened Mahi Mahi

Carved Meat Selection Three

Carved Turkey and Ham
Carved Roast Beef and Turkey
Carved Ham and Roast Beef

\$44.00 per person

Carved Meat Selection Four

Carved Prime Rib
Carved Prime Rib of Pork
Carved Tenderloin (add \$6.00)

\$48.00 per person



Dinner Plated One

Minimum of 100 guests

First Course

Salad

Mixed Greens with Ranch Dressing
Romaine Hearts with Caesar Dressing

Second Course

Starch

Garlic Mashed Potatoes
Jasmine Coconut Rice

Vegetables

Green Beans with Slivered Almonds
Assorted Vegetables

Chicken/Poultry Selection

Chicken Parmesan
Roasted Turkey with Stuffing
Chicken Artichoke and Mushroom

\$40.00 per person

Meat Selection

Roasted Tri Tip and Garlic Au Juice
Broiled Skirt Steak and Cabernet demi Glaze

\$42.00 per person

Seafood Selection

Pistachio Nut Red Snapper
Pan Seared Tilapia Citrus Butter Sauce
Mac Nut Opakapaka Tropical Fruit Salsa

\$44.00 per person

Third Course

Dessert

Mini Cream Brulee
Cheesecake with Raspberry Sauce



Dinner Plated Two

Minimum of 100 guests

First Course

Salad

Harborside Salad with Italian Vinaigrette
Spinach Salad with Honey Mustard

Second Course

Starch

Rice Pilaf with Vegetables
Roasted Red Rose Potatoes

Vegetables

Sauteed Fresh Baby Spinach
Creamed Corn and Shredded Parmesan

Meat Selection

8oz Prime Top Sirloin Steak and Teriyaki Sauce
Tenderloin of Pork Medallions with Bing Cherry Sauce
Prime Rib of Beef with au Jus

\$46.00 per person

Seafood Selection

Orange Coconut Crusted Salmon and Ginger Soy Glaze
Blackened Mahi Mahi with Avocado Relish
Seared Ahi Steak Sweet Chili Sauce

\$48.00 per person

Meat/Seafood Selection

4oz Prime Top Sirloin and Shrimp Scampi

\$54.00 per person

Third Course

Dessert

Apple Cobbler
Chocolate Mousse



Dinner Plated Three

Minimum of 100 guests

First Course

Salad

Spinach Salad with Bleu Cheese, Egg and Honey Mustard Vinaigrette
Wedge Salad with Bacon, Tomatoes and Blue Cheese

Second Course

Starch

Scalloped Potatoes with Three Cheeses
Twice Baked with Cheddar Cheese

Vegetables

Asparagus Spears
Baby Vegetables

Meat Selection

5oz Filet Mignon with Cabernet demi Glaze
10oz New York Steak with Shitake Mushroom sauce
Half a New Zealand Rack of Lamb with Mint jelly

\$60.00 per person

Seafood Selection

Pacific Swordfish (seasonal)
Sea Bass (seasonal)
Alaskan Halibut (seasonal)

\$65.00 per person

Surf and Turf Selection

4oz Filet Mignon and 5oz Crab Legs
4oz Filet Mignon and 5oz Canadian Lobster Tail
4oz Filet Mignon and 4oz Lump Crab Cake

\$75.00 per person

Third Course

Dessert

Lava Cake with fresh whipped cream
Fresh Seasonal Berries and whipped cream



Lunch Buffet Selections One & Two

Minimum of 75 guests

Salads

Mixed Greens with Ranch Dressing
Romaine Hearts with Caesar Dressing
Peanut Cole Slaw

Starch

Roasted Red Rosemary Potato Salad
Jasmine Coconut Rice
Candied Sweet Potatoes

Pasta (cold)

Italian Garden Shell Pasta
Pesto Tomato Bow tie
Italian Herb Penne Pasta

Cut Fruit

Seasonal Fresh Sliced Fruits

Sandwich Board Selection One

Italian Salami Ham and Onions on French Baguette
Pulled Pork in BBQ on Mini Turf Roll
Chicken Salad Croissant
Corned Beef, Sauerkraut and Swiss on Rye
Blackened Chicken Wraps in a Flour Tortilla

\$22.00 per person

Buffet Selection Two

Artichoke and Mushroom Chicken
Coconut Crusted Salmon
Grilled Tri Tip and Garlic Herb Au Jus
Hawaiian Teriyaki Chicken with Papaya
Chicken Parmesan in Penne Pasta with Alfredo Sauce

\$26.00 per person



Lunch Buffet Selections Three & Four

Minimum of 75 guests

Salads

Harborside Salad with Italian Dressing
Spinach Salad with Honey Mustard Vinaigrette
Chinese Chicken Salad with Oriental dressing

Starch

Three Cheese Scallop Potatoes
Vegetable Rice Pilaf
Garlic Mashed Potatoes

Pasta (hot)

Fettucini Alfredo
Basil Tomato Penne Pasta
Cheese Tortellini Bolognese

Cut Fruit

Seasonal Fresh Sliced Fruits

Sandwich Board Selection Three

Mini Roast Beef and sautéed Onions on French Baguette
Roasted Turkey and Provolone on Whole Wheat
Oven Roasted Pork Loin and sautéed mushrooms on French Baguette

\$24.00 per person

Buffet Selection Four

Blackened Mahi Mahi
Filet Tipped Stroganoff
Stuffed Chicken Breast with Spinach and Feta
Prime Top Sirloin Cabernet demi glaze
Shrimp and Penne Pasta with Garlic Wine Cream Sauce

\$28.00 per person



Lunch Plated

Minimum 100 persons

First Course:

Choice of Caesar Salad or Harborside Salad
Fresh Baked Sourdough Bread with Homemade Tapenade Butter

Second Course:

Turkey and Avocado Sandwich

Roasted Turkey, Avocado, and Provolone Cheese on French Baguette
Penne Pasta Salad

\$19.00

Orange Coconut Crusted Salmon

Sweet Chili and Sesame Soy Glaze Rice Pilaf and Seasonal Vegetables

\$26.00

Shrimp Linguini Pasta

Shrimp with Garlic, Lemon and Olive Oil with Garlic Toast

\$24.00

Chicken Parmesan Penne

Crusted Chicken Breast in Parmesan then sliced over
Alfredo Cream Sauce and Penne pasta

\$22.00

Top Sirloin Steak

Petite Prime Top Sirloin topped with Teriyaki Glaze
Mashed Potatoes and Sauteed Vegetables

\$28.00

Macadamia Nut Opakapaka

Tropical Fruit Salsa and Beurre Blanc with Rice Pilaf and Seasonal Vegetables

\$29.00

Prime Rib Sandwich

Thin Sliced Prime Rib, Provolone Cheese, Sauteed Onions and French Baguette
Scalloped potatoes and au Jus

\$28.00



Breakfast Buffets

Minimum 75 persons

Continental Breakfast

Fresh Squeezed Orange Juice
Seasonal Sliced Fruit, Melons and Berries
Assorted Breakfast Pastries with Honey and Preserves
Freshly Brewed Organic Coffee and Decaf and Herbal Hot Teas

\$15.00 per person

Deluxe Continental Breakfast

Fresh Squeezed Orange Juice
Seasonal Sliced Fruit, Melons and Berries
Vanilla Yogurts with Granola
Fresh Baked Bagels with Salmon, Cream Cheese, Tomatoes, Capers and Onions
Assorted Breakfast Pastries with Honey and Preserves
Freshly Brewed Organic Coffee and Decaf and Herbal Hot Teas

\$21.00 per person

Continental Buffet (Add-on to above)

Scrambled Eggs with Ham, Green Onions and Cheddar Cheese
Scrambled Eggs with Mushrooms and Jack Cheese
Crisp Smoked Bacon
Link Sausage
Sliced Tavern Ham
Warm Flour Tortillas, Refried Beans, Sour Cream, Salsa, and Avocado
French Toast with Warm Maple Syrup
Homemade Bread Pudding with Maple Whipped Cream
Country Potatoes with Onions and Bell Peppers

\$2.00 per person/per add-on

Chef's Omelet Station (Add-on to above)

Three Egg Omelets made to order which include:
Mushrooms, Bacon, Sausage, Cheddar Cheese, Jack Cheese, Salsa
Avocado, Sour Cream, Onions, Green Onions, Ham, Tomatoes and Spinach

**\$6.00 per person add-on
Plus Chef Fee of \$300**



Breakfast Plated

Minimum 100 persons

All Entrees served with: Fresh Squeezed Orange Juice
Fresh Baked Muffins and Butter
Fresh Brewed Organic Coffee and Decaf and Herbal Hot Teas

Egg White Healthy

Scrambled Egg Whites with Mushrooms and Jack Cheese
Sliced Seasonal Fruit and Berries
Grilled Turkey Sausages

\$19.00

Scrambled Eggs and Meat

Scrambled Eggs
Portuguese Sausage or Smoked Bacon
Crispy Hash Browns

\$18.00

Eggs Benedict

Poached Eggs on English Muffin with Hollandaise and
Canadian Bacon or Sautéed Spinach
Seasonal Fresh Fruit and Breakfast Potatoes

\$23.00

Petite Filet and Eggs

Scrambled Eggs with Cheddar Cheese and Mushrooms
Petite Filet Mignon and Béarnaise Sauce
Seasonal Fresh Fruit and Breakfast Potatoes

\$29.00

Poached Salmon and Eggs

Scrambled Eggs with Jack/Cheddar Cheese
Poached Atlantic Salmon and Hollandaise
Breakfast Potatoes

\$27.00



Banquet Bar Packages

COCKTAILS

	HOSTED	CASH
House Brands	5.00	6.00
Deluxe Brands	6.00-7.00	7.00-8.00
Premium Brands	8.00-10.00	9.00-11.00

BEER / WINE /SODAS

	HOSTED	CASH
Soft Drinks	2.00	2.00
Bottled Waters 500ml	3.00	3.00
Domestic Beer	4.00	5.00
Imported Beer	5.00	6.00
House Wine-Stone	6.00	7.00
House Wine-Mondavi	7.00	8.00
House Wine-Rodney Strong	8.00	9.00

HOSTED BAR

	2hr	3hr	4hr
Beer and Wine Package	16.00	23.00	30.00
All Beer/House Wine			
House Package	19.00	27.00	36.00
All Beer/House Liquor/House Wine			
Deluxe Package	22.00	32.00	42.00
All Beer/Deluxe Liquor/House Wines			
Premium Brands	27.00	39.00	52.00
All Beer/Premium Liquor/Premium Wines			

WINE / CHAMPAGNE

	HOSTED
House Champagne Toast	2.50/glass
Korbel Champagne Toast	4.00/glass
Table Service-House Wine (1 hour)	8.00/person
Table Service-Deluxe Wine (1 hour)	9.00/person
Table Service-Premium Wine (1 hour)	10.00/person

SPECIALITY BARS

	HOSTED
Margarita Bar Station/per drink	6.00
Mai Tai Bar Station/per drink	7.00
Martini Bar Station/per drink	9.00

*NO outside alcohol is to be brought on premises for any reason.

*Cash Bars are inclusive of sales tax.

*Cash Bar Sales are a minimum of \$500/room and require a Bartender Fee of \$150.00.

*Hosted Bars can either be based on a Cap (limit), per Consumption or Hourly.

*Hosted prices apply when prepaid by Host prior to event-otherwise it is "Cash Prices"

*Under California Law - if too many guests are over served the bars may be closed at anytime, and any hosted bar packages that were prepaid will not be eligible for any prorated refunds.

Service Charge and Sales Tax will be added to all "Hosted" Packages



Banquet Wine List

CHAMPAGNES		Bottle
N/V	Korbel Brut-California	29
N/V	Chandon "Brut"-California	32
N/V	Moet & Chandon "Imperial"-France	69
CHARDONNAY		
2009	Stone Cellars-California	25
2009	Robert Mondavi "Private Selection"-Central Coast	29
2009	Rodney Strong-Sonoma County	33
2008	Kendall Jackson Reserve-California	36
2009	Justin-Paso Robles	38
2009	Decoy (Duckhorn)-Sonoma County	38
2008	La Crema-Sonoma County	44
2009	Sonoma Cutrer "Russian River"-Sonoma	48
2008	Heitz Cellars-Napa	48
PINOT GRIGIO		
2009	Stone Cellars-California	25
2009	Ecco Domani-Italy	29
2009	Salisbury Vineyards-San Luis Obispo	39
OTHER WHITES		
2009	Beringer (White Zinfandel) -California	25
2009	Robert Mondavi "Private Selection" (Sauvignon)-California	29
2009	Rodney Strong (Sauvignon)-California	32
2009	Chateau St Michelle "Saint M" (Riesling)-California	32
2008	Robert Mondavi (Fume)-Napa	32
2009	Groth (Sauvignon)-Napa	38
2009	Duckhorn (Sauvignon)-Napa	46
CABERNET SAUVIGNON		
2009	Stone Cellars-California	25
2008	Robert Mondavi "Private Selection"-California	29
2008	Rodney Strong-Sonoma	33
2007	Kendall Jackson Reserve-California	39
2008	Justin-Paso Robles	56
2007	Rombauer-Napa	56
MERLOT		
2009	Stone Cellars-California	25
2009	Robert Mondavi "Private Selection"-California	29
2008	Rodney Strong-Sonoma	32
PINOT NOIR		
2009	Robert Mondavi "Private Selection"-California	29
2009	Coppola "Diamond Series"-California	39
2008	La Crema-Sonoma County	45
OTHER REDS		
2008	Coppola "Diamond Series" (Syrah)-California	32
2007	Ravenswood (Zinfandel)-Lodi	32
2008	Decoy (Duckhorn) Red Wine-Napa	48

**** All Wines listed above when ordered by the case receive a 15% discount**



Beer, Wine and Liqueurs

House Package

Stone Cellars-Chard/Caber/Pinot Grigio
Stanford Champagne (glass)
Eight Star Bourbon
Clan Macgregor Scotch
Seagram's Vodka
Seagram's Gin
Ron Antigua Rum
Montezuma Gold Tequila
Jaques Bonet Brandy
Lahaina Dark Rum

Deluxe Package

Mondavi-Chardonnay/Cabernet
Stanford Champagne (split)
Jack Daniels
Seagram's 7
Seagram's VO
Canadian Club
Johnny Walker Red
Ketel One
Absolut Raspberry, Citron, Vanilla & Mandarin
Tanqueray
Bacardi Light
Captain Morgans
Sauza Conmemorativo
Bailey's Irish Cream
Amaretto Di Soranno
Kahlua

Beers

Bud Light
Coors Light
St Pauli N/A
Corona
Heineken
Newcastle
Stella Artois

Premium Package

Rodney Strong-Chard/Cabernet
Korbel Champagne (split)
Crown Royal
Makers Mark
Chivas Regal
Johnny Walker Black
Grey Goose
Bombay Sapphire
Mount Gay
Patron Silver
Grand Marnier
Hennessy VS

Note: All beers included in all three packages