

DURANGO



CATERING MENU

REFRESHMENTS

Freshly Brewed Coffee & Decaffeinated Coffee • **\$110 Per Gallon**

Premium Hot Teas • **\$110 Per Gallon**

Assortment of Tealeaves™

Green | Floral Jasmine

Black | English Breakfast, Imperial Earl Grey, Monsoon Chai

Herbal | Purely Peppermint, Calming Chamomile, Mountain Berry

Oolong | Organic Imperial Oolong

Freshly Brewed Traditional Iced Tea • **\$110 Per Gallon**

Infused Water • **\$250 Per Flavor, Per Gallon**

REFRESHED FOR 2 HOURS

CHOICE OF: Cucumber Citrus, Lavender Strawberry, Watermelon Mint, Blackberry Sage, Pineapple Mint, Ginger & Orange

Freshly Squeezed Orange, Cranberry & Grapefruit Juices • **\$40 Per Liter**

Assorted Naked™ or Odwalla™ Juices • **\$7 Each**

Coconut Water • **\$7 Each**

Assorted Pepsi Soft Drinks • **\$7 Each**

Sustainable Aluminum Pathwater™ • **\$10 Each**

Assorted Bubly™ Sparkling Water • **\$7 Each**

Chilled Panna And San Pellegrino Water (16.9 Oz.) • **\$7 Each**

Chilled Panna And San Pellegrino Water (1 Liter) • **\$12 Each**

Chilled Chocolate And Whole Milk™ • **\$6 Each**

Assorted Starbucks® Frappuccinos & Double Shot • **\$7 Each**

Regular & Sugar Free Red Bull™ • **\$7 Each**

Assorted Sweetened & Unsweetened Pure Leaf™ Tea • **\$7 Each**

BAKED SNACKS

Assorted Freshly Baked Croissants, Muffins, Danish **V** • **\$80 Per Dozen**

Assorted Bagels And Cream Cheese **V** • **\$80 Per Dozen**

Beignets **V** • **\$80 Per Dozen**

Raspberry, Pistachio, Nutella

Scones **V** • **\$80 Per Dozen**

Orange Cranberry, Chocolate Chip, Maple Pecan

Fresh Baked Cookies **V** • **\$80 Per Dozen**

Chocolate Chip, Raspberry White Chocolate, Snickerdoodle, Lemon Ricotta Cookies

Assortment Of Blondies & Fudge Brownies **V** • **\$80 Per Dozen**

Housemade Cranberry-Blueberry Granola Bars **V** • **\$80 Per Dozen**

Individual Housemade Trail Mix **V** • **\$11 Per Each**

Assortment Of Cheesecake Lollipops **V** • **\$80 Per Dozen**

Vanilla, Chocolate, Strawberry Cheesecake Pops

Assorted Biscotti **V** • **\$80 Per Dozen**

Almond, Chocolate, Pistachio

Hawaiian Mochi Donuts **V** • **\$80 Per Dozen**

Matcha, Passion Fruit, Chocolate, Coconut

SNACKS

Seasonal Whole Fresh Fruit **GF VG** • \$7 Per Piece

Chocolate Dipped Strawberries **GF V** • \$82 Per Dozen

Fresh Fruit Skewers with Honey Yogurt Sauce **GF V** • \$75 Per Dozen

Mini Seasonal Fruit Yogurt Parfaits, Housemade Granola **V** • \$85 Per Dozen

Assorted Flavors of Individual Greek Fruit Yogurt **GF V** • \$7 Each

Fresh Seasonal Fruits and Berries **GF VG** • \$16 Per Guest

Warm Pretzel Bites, Spicy and Sweet Mustard, and Cheese Dip **V** • \$80 Per Order | *(Serves 10)*

Assorted Kettle Chips **V** • \$6 Each

Assorted Candy Bars • \$6 Each

Assorted Individual Flavored Popcorn **V** • \$6 Each

Assortment of Power Bars **V** • \$7 Each

Granola Bars **V** • \$6 Each

Ice Cream Bars **V** • \$7 Each

EACH ORDER SERVES 10 GUESTS

Assorted Deluxe Mixed Nuts **GF VG** • \$80 Per Order | *(Serves 10)*

Terra Vegetable Chips **V** • \$82 Per Order | *(Serves 10)*

Kettle Potato Chips **V** • \$80 Per Order | *(Serves 10)*

Tortilla Chips, Potato Chips, or Pretzels with French Onion Dip **V** • \$82 Per Order | *(Serves 10)*

Lavosh and Pita with Hummus, Olive Tapenade, and Artichoke Za'atar Dip **VG** • \$80 Per Order | *(Serves 10)*

Southwestern Blue and White Corn Tortilla Chips with Salsa and Guacamole **GF VG** • \$80 Per Order | *(Serves 10)*

THEMED BREAKS

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN
*LIVE ACTION STATIONS REQUIRE A CHEF ATTENDANT AT \$250 PER ATTENDANT

The Ballpark Break • \$32 Per Guest

Mini Slider Dogs

Mini Beef Sliders

Warm Pretzels with Cheese and Hot Mustard **V**

Potato Chips and Dip **V**

Assorted Candy

High Tea • \$39 Per Guest

FINGER SANDWICHES:

Smoked Salmon, Dill Cream Cheese, Red Onion on Mini Brioche

Cucumber, Mint, Whipped Ricotta on Sourdough **V**

Spiced Deviled Egg Salad, Calabrian Chili Aioli on White Bread **V**

Shaved Roast Beef, Caramelized Onion Jam,

Horseradish Cream on Marble Rye

SCONES: **V**

Chocolate Chunk, Lemon Blueberry, Maple Pecan,

Devonshire Cream and Lemon Curd

The Energizer Break • \$32 Per Guest

Domestic And Imported Artisan Cheeses **GF V**

Deluxe Mixed Nuts **GF V**

Greek Yogurt Parfaits **V**

Kind Bars™ **V**

Chocolate Break **V** • \$32 Per Guest

Yes Everything Chocolate, Just Not The Everyday Chocolate

Chocolate Cookies with White Chocolate Chunks

Dulce Chocolate Brownies

Dark Chocolate Madeleines

Strawberry Chocolate Pot De Crème

Chocolate Cupcakes with Passion Fruit Chocolate Mousse

Natural Wonder **V** • \$32 Per Guest

Fruit Skewers With Honey Yogurt Dip

Assorted Whole Fruits **GF VG**

Kind Bars™ **V**

House-Made Trail Mix And Fruit Chips

Banana, Chia Seed & Oat Milk Smoothie Shooters

Market Fresh Break • \$34 Per Guest

Assorted Cold Pressed Juice Shots **GF VG**

Whole Fresh Fruit **GF VG**

Individual Crudité With Ranch & Hummus

Kind Bars™ **V**

Artisanal Boba Tea Experience • \$20 Per Guest **Attendant Required*

A modern twist on a classic indulgence. Handcrafted milk teas, fruit infusions, or matcha blends with house-made tapioca pearls and premium toppings. Served chilled and elegantly presented for a refreshing interactive treat.

CHOICE OF: Thai Tea | Milk Tea | Brown Sugar | Pistachio

MILK/MILK ALT: 2% Milk or Almond Milk

TOPPINGS: Lychee Jelly | Brown Sugar Boba | Mango Boba | Coffee Jelly | Sea Salt Foam

MEETING BREAK PACKAGES

To Simplify Your Meeting Needs We Offer Specialized Break Packages.

All Packages Include a Mid-Morning Break and Afternoon Break.

SERVICE PROVIDED FOR 90 MINUTES FOR BREAKFAST AND PLACED IN FOYER OR ROLL IN 30 MINUTES FOR MID-MORNING AND AFTERNOON

BREAK PACKAGE #1 • \$60 Per Guest

BREAKFAST

Orange, Cranberry & Grapefruit Juices

Croissants, Muffins and Danish

Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tealeaves™ Teas

CHOICE OF ONE SANDWICH:

Breakfast B.E.C.

Thick Cut Applewood Bacon, Scrambled Eggs, White Cheddar Cheese,
Sweet Pepper Jam, Brioche Roll

Southwestern Burrito

Scrambled Eggs, Spanish Chorizo, Black Beans, Pepper Jack Cheese,
Spiced Potatoes, Chipotle Aioli, Flour Tortilla

Italian Ham & Cheese Croissant

Shaved Prosciutto Cotto, Scrambled Eggs, Sharp Cheddar Cheese,
Basil Aioli, Butter Croissant

Turkey Bacon Cali Sandwich

Thick Cut Turkey Bacon, Egg Whites, Provolone Cheese, Roasted Tomato Aioli,
Multigrain Bread

Homestyle Sausage Breakfast Biscuit

Homestyle Country Sausage, American Cheese, Scrambled Eggs, Country Gravy,
Buttermilk Biscuit

Power Tofu Scramble Wrap VG

Red Quinoa, Scrambled Tofu, Garlic Roasted Tomatoes, Plant-Based Cheese,
Spinach Tortilla Wrap

MID-MORNING BREAK

Assorted Soft Drinks and Durango Bottled Water

Whole Fresh Fruit GF VG

Housemade Granola Bars

AFTERNOON BREAK

Assorted Soft Drinks and Durango Bottled Water

Freshly Baked Cookies & Brownies

BREAK PACKAGE #2 V • \$50 PER GUEST

BREAKFAST

Orange, Cranberry & Grapefruit Juices

Croissants, Muffins and Danish

Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,

Selection of Tealeaves™ Teas

MID-MORNING BREAK

Assorted Soft Drinks and Durango Bottled Water

Whole Fresh Fruit GF VG

AFTERNOON BREAK

Assorted Soft Drinks and Durango Bottled Water

Freshly Baked Cookies & Brownies



LIGHT BREAKFAST

SERVICE PROVIDED FOR 90 MINUTES AND PLACED IN FOYER SPACE OR ROLL IN

Continental • \$40 Per Guest

Orange, Cranberry & Grapefruit Juices,
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection Of Tealeaves™ Teas

Fresh Seasonal Whole Fruit  

Muffins, Breakfast Breads, Danish, Cinnamon Rolls 
Sweet Butter, Marmalade And Fruit Preserves

The Bagel Bar • \$47 Per Guest

Orange, Cranberry & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection Of Tealeaves Teas

Fresh Seasonal Fruits and Berries  

Assorted Bagels, Toaster 
Plain Cream Cheese

Enhance Your Experience • \$18 Per Guest

Smoked Salmon, Freshly Sliced Tomatoes, Shaved Red Onions,
Capers, Herb, Strawberry Cream Cheese Fruit Compote, Sweet Butter,
Marmalade And Fruit Preserves

Vistas • \$55 Per Guest

Orange, Cranberry & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee
Selection Of Tealeaves™ Teas

Fresh Seasonal Sliced Fruits and Berries  

Muffins, Breakfast Breads, Danish, Cinnamon Rolls,
Apple Turnovers, Seasonal Cereal Bars 
Sweet Butter, Marmalade And Fruit Preserves

CHOICE OF ONE SANDWICH:

Breakfast B.E.C.

Thick Cut Applewood Bacon, Scrambled Eggs, White Cheddar Cheese,
Sweet Pepper Jam, Brioche Roll

Southwestern Burrito

Scrambled Eggs, Spanish Chorizo, Black Beans, Pepper Jack Cheese,
Spiced Potatoes, Chipotle Aioli, Flour Tortilla

Italian Ham & Cheese Croissant

Shaved Prosciutto Cotto, Scrambled Eggs, Sharp Cheddar Cheese,
Basil Aioli, Butter Croissant

Turkey Bacon Cali Sandwich

Thick Cut Turkey Bacon, Egg Whites, Provolone Cheese,
Roasted Tomato Aioli, Multigrain Bread

Homestyle Sausage Breakfast Biscuit

Homestyle Country Sausage, American Cheese, Scrambled Eggs,
Country Gravy, Buttermilk Biscuit

Power Tofu Scramble Wrap

Red Quinoa, Scrambled Tofu, Garlic Roasted Tomatoes,
Plant-Based Cheese, Spinach Tortilla

BREAKFAST

The Traditional Breakfast Buffet • \$60 Per Guest

Fresh Seasonal Sliced Fruits and Berries **VG**
 Orange, Cranberry, and Grapefruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee,
 Selection of Tealeaves™ Teas

CHOICE OF ONE MEAT:

- Grilled Sausage Patty
- Grilled Chicken Sausage
- Applewood Smoked Bacon **GF**
- Smoked Ham **GF**
- Turkey Bacon
- Plant-Based Sausage **VG**

CHOICE OF ONE EGG PREPARATION STYLE:

- Fresh Scrambled Eggs **GF V**
- Vegetarian Frittata **GF V**
 Roasted Pepper, Spinach, Gruyere Cheese
- Tofu Scramble **GF VG**

CHOICE OF ONE POTATO:

- Breakfast Potatoes With Bell Pepper And Onion **GF V**
- Crispy Hash Browns **GF V**
- Sweet Potato And Roast Vegetable Hash **GF V**

Muffins, Breakfast Breads, Danish, Cinnamon Rolls **V**
 Sweet Butter, Marmalade And Fruit Preserves

Steel Cut Oatmeal **GF V**

Accompanied by Cinnamon Brown Sugar, Raisins, Nuts

CHOICE OF: Fresh Blueberries, Chocolate Chips or Banana Chips

The Durango Executive Breakfast Buffet • \$65 Per Guest

Orange, Cranberry & Grapefruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee,
 Selection of Tealeaves™ Teas

Fresh Seasonal Sliced Fruits and Berries **VG**

Individual Acai Bowl with Mixed Berries, Granola and Toasted Coconut **V**

CHOICE OF TWO EGG PREPARATION STYLE(S):

- Scrambled Eggs with White Cheddar And Chives **GF V**
- Individual Egg White Frittata, Spinach, Tomato, Mozzarella and Pesto **GF V**
- Baked Egg White and Power Grain Frittata with Greens, Onions, Tomato, Feta Cheese and Quinoa **GF V**
- Tofu Scramble **GF VG**

CHOICE OF ONE GRIDDLE ITEM:

- Buttermilk Pancakes **V**
- French Toast **V**
- Malted Waffle **V**

Daily Breakfast Potatoes **GF V**

CHOICE OF TWO MEATS:

- Grilled Sausage Patty
- Grilled Chicken Sausage
- Applewood Smoked Bacon **GF**
- Smoked Ham **GF**
- Turkey Bacon
- Plant-Based Sausage **VG**

BREAKFAST ENHANCEMENTS

Breakfast Sandwiches • \$12 Per Guest

Breakfast B.E.C.

Thick Cut Applewood Bacon, Scrambled Eggs, White Cheddar Cheese, Sweet Pepper Jam, Brioche Roll

Southwestern Burrito

Scrambled Eggs, Spanish Chorizo, Black Beans, Pepper Jack Cheese, Spiced Potatoes, Chipotle Aioli, Flour Tortilla

Italian Ham & Cheese Croissant

Shaved Prosciutto Cotto, Scrambled Eggs, Sharp Cheddar Cheese, Basil Aioli, Butter Croissant

Turkey Bacon Cali Sandwich

Thick Cut Turkey Bacon, Egg Whites, Provolone Cheese, Roasted Tomato Aioli, Multigrain Bread

Homestyle Sausage Breakfast Biscuit

Homestyle Country Sausage, American Cheese, Scrambled Eggs, Country Gravy, Buttermilk Biscuit

Power Tofu Scramble Wrap VG

Red Quinoa, Scrambled Tofu, Garlic Roasted Tomatoes, Plant-Based Cheese, Spinach Tortilla

Overnight Oats GF V • \$9 Per Guest

CHOICE OF ONE:

- Piña Colada with Pineapple and Coconut Chips VG
- “Carrot Cake” and Protein VG
- Cacao Nibs, Chia Seeds, Banana V
- PB & J V

Avocado Toast V • \$11 Per Guest

7-Grain Bread, Avocado Spread, Diced Avocado, Dehydrated Tomato, Red Radish, Balsamic Glaze, Pistachio, Crumbled Feta, Micro Cilantro

*ENHANCE YOUR EXPERIENCE

*Omelets Prepared To Order GF • \$25 Per Guest

Whole Eggs and Egg Whites with a Choice of Fillings:

Tomatoes, Green Peppers, Mushrooms, Onions, Spinach, Smoked Salmon, Ham, Chicken Sausage, Sausage, Grated Cheddar, Pepper Jack, And Housemade Salsa Bar

*Waffle Bar V • \$20 Per Guest

Pearl Sugar Waffles With Freshly Whipped Cream, Apple Cinnamon Compote, Strawberry Compote, Blueberry Compote, Peach Compote, Chocolate Chips, Toasted Peanuts, Maple Syrup, Sweet Butter

Assorted Bagels and Cream Cheese, Toaster V • \$70 Per Dozen

Assorted Flavored Greek or Coconut Yogurts V • \$8 Each

Individual Yogurt and Granola Parfaits V • \$8 Each

Hard Boiled Eggs with Salt and Cracked Pepper GF V • \$5 Each

Scrambled Eggs with Choice of Meat • \$20 Per Guest

Live Action Stations

*Uniformed Chef's Fee \$250, Per 100 Guests

DURANGO BRUNCH

\$85 Per Guest

Beverages Include Freshly Brewed Coffee, Decaffeinated Coffee, Teas, Orange and Cranberry Juices

Assorted Danish & Breakfast Pastries V

Scones, Mini Cinnamon Rolls, Butter Croissants, Banana Nut Muffins, Coffee Cakes

Bagels & Cream Cheese

Seasonal Fruit Platter V

Assorted Seasonal & Tropical Fruits

Essence V

Cardamom Yogurt, Rose Marinated Cherries, Pistachio Granola, Candied Rose Petals

Avocado Toast VG

Spiced Pepitas, Pickled Onions, Meyer Lemon Oil, Micro Radish, 7-Grain Bread

Smoked Salmon Brioche

Mini Brioche, Everything Whipped Cream, House-Cured Salmon, Dill, Minced Red Onion, Capers

Egg White & Asparagus Frittata GF V

Asparagus Tips, White Cheddar, Blistered Tomato Compote, Grilled Scallions, Cotija Cheese

Wagyu Skirt Steak*

Charmoula Sauce, Rosemary Roasted Potatoes

Pearl Sugar Waffles V

Organic Maple Syrup, Powdered Sugar, Fresh Berries

Breakfast Potatoes GF VG

Crispy Fingerling Potatoes, Peppers, Onions

Applewood Smoked Bacon GF

Pork Breakfast Sausage

Desserts

Strawberry Shortcake

Angel Food Bundt Cake, Strawberry Basil Compote, Fresh Whipped Cream

Seasonal Fruit & Berry Tart

Fresh Seasonal Fruit, Vanilla Pastry Cream

Mocha Éclair

Mocha Pastry Cream, Chocolate Ganache, Gold Leaf

*ENHANCE YOUR EXPERIENCE

*Crab & Chive Omelet • \$25 Per Guest

Lump Crab, Chive & Egg Custard, Fresno Chili, Ginger Soy Sauce

*Donut Wall V • \$80 Per Dozen

Assorted Freshly Made Donuts



PLATED LUNCH

Entrée Price Listed Includes Salad, Dessert, Selection Of Bread And Butter, & Freshly Brewed Traditional Iced Tea

Soups & Salads

CHOICE OF ONE

Mixed Greens Salad V

Tomatoes, Cucumber, Carrot Tuile, Goat Cheese, Focaccia Crouton, Honey Shallot Vinaigrette

Caesar Salad V

Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Ancient Grains GF VG

Red Quinoa, White Quinoa, Wild Rice, Walnuts, Toasted Pumpkin Seeds, Dried Cranberries, Golden Raisins, Pomegranate Seeds, White Balsamic Vinaigrette

Baby Iceberg Wedge GF

Applewood Smoked Bacon, Maytag Blue Cheese, Heirloom Tomato, Cucumber Ribbons, Green Goddess Dressing

Spinach, Strawberry & Goat Cheese Salad V

Baby Spinach, Grilled Endive, Basil Leaves, Marinated Strawberries, Toasted Pecans, Goat Cheese Croutons, Vanilla Basil Vinaigrette

Roasted Beets & Ricotta Salad GF V

Mixed Greens, Endive, Orange Segments, Pistachios, Whipped Ricotta, Aged Sherry Vinaigrette

Fire Roasted Tomato Bisque V

Cheddar Cheese Gougères

Truffle Cauliflower Soup V

Crispy Cauliflower, Toasted Pine Nuts

Entrées

CHOICE OF ONE

Achiote Rubbed Pork Loin* GF • \$70 Per Guest

Spiced Sweet Potatoes, Pickled Shallots, Charred Corn Butter, Seasonal Vegetables

Grilled Vegetable Stack GF VG • \$65 Per Guest

Brown Rice, Red Pepper Coulis

Plant Based Meatballs VG • \$65 Per Guest

Tomato Reduction, Fregola Pasta, Eggplant

Pepita Crusted Salmon* GF • \$75 Per Guest

Red Quinoa, Cucumber, Sun Dried Tomato, Italian Salsa Verde, Seasonal Vegetables

Teriyaki Jackfruit Sushi Bowl GF VG • \$65 Per Guest

Jasmine Rice, Furikake, Wakame, Edamame, Carrot

Tomatillo Salsa Verde Marinated Chicken Breast GF • \$70 Per Guest

Cilantro Chili Rice, Roasted Toy Pepper, Avocado Lime Crema, Seasonal Vegetables

Citrus & Herb Seared Chicken Breast GF • \$70 Per Guest

Yukon Potato Purée, Thyme Jus, Seasonal Vegetables

Seared Prime Flat Iron* GF • \$75 Per Guest

Caramelized Shallots, Crispy Peewee Potato, Shiitake Mushroom Demi, Seasonal Vegetables

Burgundy Braised Beef Short Rib GF • \$80 Per Guest

Fork-Crushed New Potatoes, Natural Braising Liquid, Seasonal Vegetables

Desserts

CHOICE OF ONE

Meyer Lemon Meringue Tart V

White Chocolate and Passion Fruit Mousse Layered Cake V

Passion Fruit Sauce

Chocolate Ganache Cake V

Blood Orange Sauce, Pistachio Praline, Candied Orange

Red Velvet Bundt Cake VG

Coco Nibs, Violet Crystals, Dark Chocolate Glaze

LUNCH BUFFETS

Lunch Service Includes Iced Tea

Durango Deli • \$72 Per Guest

SERVICE PROVIDED FOR 90 MINUTES

California Baby Greens GF V

Sweet Onions, Beefsteak Tomatoes, Chunky Blue Cheese, Buttermilk Ranch Dressing and Cracked Dijon Vinaigrette

Almond Chicken Salad GF

Diced Fruit, Grapes

Roasted Fingerling Potato Salad GF

Mustard Seeds, Red Onion, Bacon, Sherry Vinegar

Italian Hoagie

Tuscan Salami, Mortadella, Capicola, Giardiniera Relish, Shredded Iceberg Lettuce, Aged Provolone, Artisan Ciabatta

Turkey, Bacon & Tomato Jam

Smoked Turkey Breast, Thick Cut Bacon, Gem Lettuce, Jalapeño & Tomato Jam, Jarlsberg Cheese, Whole Wheat

Roasted Beef

Thin Sliced Roast Beef, Pickled Red Onions, Baby Arugula, Blue Cheese Aioli, Onion Focaccia

Curried Cauliflower Naan VG

Curry Roasted Cauliflower, Baby Spinach, Tahini & Cilantro Aioli

Pickle Spears And Jardinière GF VG

Mayonnaise, Horseradish And Yellow Mustard

Dessert V

- Milk Chocolate Éclair, Chocolate Whipped Cream, Raspberry Glaze
- Sicilian Cannoli, Sweet Ricotta, Chocolate Chips
- Mini Caramel Apple Pies

*ENHANCE YOUR EXPERIENCE

*Griddled Oversized Reuben Sandwiches • \$15 Per Guest

On Thick Cut Marbled Rye Bread, Sliced To Order

Durango Executive • \$78 Per Guest

Build Your Own Bowl

• **Base:** Brown Rice, Quinoa GF V

• **Greens:** Organic Baby Kale, Chopped Romaine, Organic Field Greens GF V

• **Protein:** Grilled Chicken Breast, Sliced Grilled Flank Steak, Crispy Tofu, Ahi Tuna Poke

• **Vegetables:** Roasted Sweet Potato, Heirloom Tomatoes, Roasted Corn, Shaved Carrot, Charred Cauliflower GF V

• **Cheese:** Shaved Parmesan, Goat Cheese, Cotija Cheese GF V

• **Topper:** Almonds, Cranberries, Pepitas, Sunflower Seeds, Black Beans, Edamame GF V

• **Dressing:** Cilantro Lime Sauce, Salsa Fresca, Citrus Vinaigrette V

Artisan Rolls and Butter

Dessert V

- Meyer Lemon Meringue Tart
- White Chocolate and Passion Fruit Mousse Layered Cake, Passion Fruit Sauce
- Assorted Macarons

LUNCH BUFFETS (CONT.)

Lunch Service Includes Iced Tea

Flavors Of The Southwest • \$75 Per Guest

Southwest Elote Salad GF V

Charred Corn, Pickled Red Onions, Cilantro, Creamy Avocado & Jalapeño Vinaigrette

Ancient Grain & Nopales Salad GF V

Red Quinoa, Black Quinoa, Grilled Nopales, Tajín Roasted Chickpeas, Tomatoes, Queso Fresco, Chimichurri Vinaigrette

Achiote Rubbed Flank Steak* GF

Charred Corn Butter, Blistered Tomatoes, Pickled Onions, Chipotle BBQ Sauce

Salsa Verde Free Range Roasted Pollo GF

Chilaquiles, Roasted Pasilla Pepper, Black Beans, Cotija Cheese

Vegan Enchiladas GF VG

Cilantro Jackfruit, Green Chili Black Beans, Fire Roasted Pablano Sauce

Fresh Flour & Corn Tortillas V

Spiced Tomato Spanish Rice VG

Refried Pinto Beans GF V

Cilantro, Cotija Cheese

Dessert V

- Vanilla & Mango Crème Brûlée
- Dulce De Leche Cake
- Churro Bites With Cajeta Caramel

* ENHANCE YOUR EXPERIENCE

*Tortilla Soup GF VG • \$5 Per Guest

Italian Lunch Buffet • \$75 Per Guest

Caesar Salad V

Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Caprese Salad GF V

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Balsamic Caviar, Basil Powder

Herb Roasted Chicken Breast GF

Roasted Broccolini, Sun Dried Tomato Cream Sauce

Nicco's Polpetta

San Marzano Tomato Sauce, Parmesan Cheese

Seared Red Snapper Puttanesca* GF

Campari Tomato, Capers, Kalamata Olive, Parsley

Housemade Rigatoni Arrabiata VG

Roasted Tomato, Fresh Basil, Calabrian Chili

Creamy Polenta GF V

Pesto Roasted Forest Mushrooms, Asiago

Rosemary Focaccia

Roasted Broccolini GF VG

Chili Flake, Dried Apricots

Dessert V

- Icebox Tiramisu Cake, Amaretto Cookie Crumble, Espresso Mascarpone
- Blood Orange Orangelcello Cream Cakes
- Cannoli Di Stracciatella And Toasted Pistachios

* ENHANCE YOUR EXPERIENCE

Tuscan Kale Minestrone Soup GF VG • \$5 Per Guest

PLATED DINNER BY DESIGN

THREE-COURSE MINIMUM WITH ENTRÉE

Dinner Service Includes Artisan Rolls And Butter, Freshly Brewed Tableside Coffee, Decaffeinated Coffee And A Selection Of Tealeaves™ Teas

First Course

OPTIONAL - ADDITIONAL \$28 PER GUEST

Cold

Hamachi Crudo Espelette* GF

Fennel, Radish, Basil Oil, Capers, Pickled Beet

Jumbo Shrimp GF

Cilantro And Tequila Spiked Cocktail Sauce,
Mango And Cucumber Relish

Ginger Sesame Seared Tuna* GF

Apple, Cucumber, Jicama, Apple Ponzu

Hot

Braised Beef Short Rib Gnocchi

Exotic Mushroom Cream, Horseradish Gremolata

Dungeness Crab Cake

Roasted Corn Butter, Tomato Jam, Pea Shoots

Spinach Ricotta Florentine Ravioli V

Pesto Cream Sauce, Sun Dried Tomato

Salads

CHOICE OF ONE

Fresh Mozzarella & Tomato GF V

Frisée, EVOO, Sea Salt, Cracked Pepper, Balsamic

Bloomsdale Spinach & Grilled Belgium Endive

Crisp Bacon Lardons, Pickled Red Onions, Hazelnut Brittle,
Cypress Grove Meyer Lemon Goat Cheese Croutons,
Pink Peppercorn & Raspberry Vinaigrette

Baby Iceberg Wedge GF

Applewood Smoked Bacon, Maytag Blue Cheese,
Heirloom Tomato, Cucumber Ribbons, Green Goddess Dressing

Roasted Brussels Sprouts and Pancetta GF

Red Pepper Coulis, Butter Lettuce, Pancetta, Walnuts,
Honey Crispy Apples, Montchevre, White Balsamic Reduction

Caesar Salad V

Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton,
Creamy Caesar

Roasted Beets & Ricotta Salad GF V

Salt Roasted Baby Beets, Mixed Greens, Endive,
Orange Segments, Pistachios, Whipped Ricotta,
Aged Sherry Vinaigrette

Mixed Greens Salad V

Grape Tomatoes, Cucumber, Carrot Tuile, Goat Cheese,
Focaccia Crouton, Honey Shallot Vinaigrette

Entrées

CHOICE OF ONE

Mary's Roasted Chicken GF • \$100 Per Guest

Marinated Chicken Breast, Roasted Toy Pepper,
Roasted Potatoes, Seasonal Vegetable

Pan Roasted Seabass* GF • \$120 Per Guest

Cauliflower Chowder, Roasted Fingerling Potatoes,
Cipollini Onions, Broccolini, Beurre Blanc

Pepita Crusted Salmon* GF • \$110 Per Guest

Red Quinoa, Cucumber, Sun Dried Tomato, Italian Salsa Verde

Butter Basted Beef Filet* GF • \$130 Per Guest

Roasted Baby Carrots, Potatoes au Gratin, Campari Tomato,
Seasonal Vegetables

Red Wine Braised Beef Short Ribs GF • \$125 Per Guest

Mascarpone Potato Purée, Roasted Brussels Sprouts,
Roasted Baby Carrots, Horseradish Gremolata

Duet Entrées

Beef Filet And Fire Grilled Shrimp* GF • \$165 Per Guest

Garlic Potato Purée and Seasonal Vegetables

Steak Oscar* • \$178 Per Guest

Dungeness Crab, Asparagus, Béarnaise Sauce,
Piled On Top Of A Prime Beef Filet with Chive Potato Purée

Steak And Lobster* GF • \$185 Per Guest

Lemon Herb Butter Poached Maine Lobster Tail,
Beef Tenderloin, Red Wine Sauce, Roasted Potatoes
and Lemon Parmesan Grilled Asparagus

Vegetarian/Vegan Entrées

Eggplant Parmesan V • \$75 Per Guest

Cherub Tomato Sauce, Parmesan

Grilled Cauliflower Steak VG • \$75 Per Guest

Roasted Cauliflower Purée, Sea Salted Asparagus,
Baby Carrot, Tomato Confit, Farro Risotto

Dessert V

CHOICE OF ONE

Vanilla & Mango Crème Brûlée

Lemon Ricotta Cheesecake

Amaretto Cookie Crust, Fresh Berries

Dark Chocolate and Coffee Mousse with Chocolate Cake

Fresh Berries, Caramel Sauce

DINNER BUFFETS

Dinner Service Includes Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Tealeaves™ Teas, Artisan Rolls And Butter
SERVICE PROVIDED FOR 2 HOURS

Italian Dinner Buffet • \$155 Per Guest

Italian Farro Salad GF VG

Cucumbers, Kalamata Olives, Red Onions, Baby Arugula, Cooked Farro, Oven Roasted Tomatoes, Aged Sherry Vinaigrette

Tuscan Pasta Salad V

Marinated Artichoke Hearts, Fresh Campanelle Pasta, Mint, Sweet 100 Tomatoes, Creamy Roasted Garlic & Parmesan Dressing

Roasted Pepper & Eggplant Caponata Bruschetta V

Roasted Eggplant, Marinated Peppers, Basil, Calabrian Chili Vinaigrette, Whipped Lemon Ricotta, Grilled Focaccia Toasts

Antipasti Sampler

Assorted Charcuterie Italian Meats, Artisanal Cheeses, Grilled & Marinated Vegetables, House-Cured Olives, Wildflower Honeycomb, Spiced Nuts, Dried Fruits, Assorted Preserves & Mustards, Grilled Baguettes, Rosemary Breadsticks

Chianti Braised Beef Gnocchi

Braised Beef Short Rib, Chianti Reduction Sauce, Potato Gnocchi, Garlic Blistered Tomatoes, Fried Artichokes, Fines Herbs

Forest Foraged Mushroom Chicken Marsala

Marinated Chicken Breast, Forest Mushrooms, Marsala Wine Sauce, Fresh Herbs

Mascarpone Polenta GF V

Calabrian Chili & Roast Garlic Sautéed Broccoli Rabe, Fire Roasted Tomatoes, Shaved Parmesan

Crispy Potatoes GF VG

Roasted Marble Peewee Potatoes, Rosemary, EVOO

Cauliflower Au Gratin GF V

Asiago & Parmesan Reggiano Cream Sauce, Roasted Garlic, Basil Crumble

Focaccia Bread

Dessert V

- Vanilla Panna Cotta, Fresh Berry Compote
- Lemon Ricotta Cookies
- Nutella Cream Cannolis, Pistachios

*ENHANCE YOUR EXPERIENCE

Sicilian Bistecca Alla Fiorentina Carving Station • \$24 Per Guest

Green Olive & Meyer Lemon Gremolata, Sun Dried Tomato Hollandaise, Rosemary & Chianti Demi Glaze

Hand Carved Porchetta • \$18 Per Guest

Italian Salsa Verde, Apple Balsamic Demi-Glaze

Basil & Rosemary Rubbed Tomahawk Ribeye Steaks • \$40 Per Guest

Sun Dried Tomato Hollandaise, Rosemary & Chianti Demi Glaze, Italian Salsa Verde

Live Action Stations

*Uniformed Chef's Fee \$250.00, Per 100 Guests (2 Hours Maximum)

DINNER BUFFETS (CONT.)

Dinner Service Includes Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Tealeaves™ Teas, Artisan Rolls And Butter
SERVICE PROVIDED FOR 2 HOURS

Mediterranean Dinner Buffet • \$155 Per Guest

Saffron Israeli Couscous Salad V

Marinated Tomatoes, Cucumber, Mint, Sweet Orange Vinaigrette

Tomato, Cucumber & Feta Salad GF V

Marinated Tomatoes, English Cucumbers, Red Onions, Feta Cheese & Oregano Vinaigrette

Grilled Pita Bread And Hummus

Gyro Spiced Beef Tenderloin

Tzatziki Sauce, Roasted Tomatoes, Caramelized Red Onions

Pan Seared Branzino* GF

Saffron & Roasted Tomato Beurre Rouge, Grilled Fennel, Charred Lemon

Housemade Rigatoni Puttanesca VG

Housemade Lumache Rigatoni, Charred Tomato Sauce, Sautéed Vegetables, Basil

Mushroom Farro Risotto V

Roasted Wild Mushrooms, Toasted Farro, Parsley Pesto

Roasted Broccoli Rabe VG

Apricot, Calabrian Chili, Cherry Tomatoes, Garlic Chips, Evoo

Desserts V

- Baklava Cheesecake Cups
- Lemon Crème Puff Brûlée
- Chocolate Olive Oil Cake With Raspberry Sauce

BBQ Dinner Buffet • \$155 Per Guest

Loaded Potato Salad GF

Yukon Gold Potatoes, Chopped Bacon, Green Onions, Cheddar Cheese, Sour Cream Ranch Dressing

Chopped Cobb

Iceberg Lettuce, Hard Boiled Eggs, Blue Cheese Crumbles, Avocado, Bacon, Tomatoes, Pickled Red Onions with BBQ Ranch Dressing

Honey Butter Cornbread V

Smoked Beef Brisket GF

Apple Brined Smoked Beef Brisket, White Cheddar Grits, Housemade BBQ Sauce, Crispy Onions

Sweet Tea Brined Rotisserie Chicken GF

Southern Sweet Tea Roasted Chicken, Rosemary Roasted Potatoes, Peach & Mint Chutney

Harissa BBQ Grilled Cauliflower Steaks GF

Charred Tomato & Corn Salsa, Spiced Chickpea And Wilted Arugula

Smoked Cheddar Mac & Cheese V

Elbow Pasta, Smoked Cheddar Cheese Sauce, Thyme Bread Crumbs

Assorted Grilled Vegetables GF VG

Grilled Seasonal Vegetables, Chimichurri Sauce

Desserts V

- Strawberry Shortcake Bites
- Mini Lemon Meringue Pie Tartlets
- Warm Chocolate Caramel Bread Pudding

DINNER BUFFETS (CONT.)

Dinner Service Includes Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Tealeaves™ Teas, Artisan Rolls And Butter
SERVICE PROVIDED FOR 2 HOURS

Steakhouse Dinner Buffet • \$175 Per Guest

Classic Wedge Salad GF

Iceburg Lettuce, Red Wine Vinaigrette, Marinated Tomatoes, Caramelized Red Onions, Crisp Bacon, Chives, Buttermilk Blue Cheese Dressing

Roasted Beet Salad GF V

Roasted Baby Beets, Mixed Greens, Red Quinoa, Orange Segments, Cherry Tomatoes, Shaved Radish, Toasted Pepitas, Goat Cheese

Crab Cake

Lemon Dill Tartare Sauce

Citrus Roasted Mary's Chicken

Herb & Lemon Roasted Mary's Half Chicken, Garlic Sautéed Green Beans, Roasted Chicken Jus Lie

Oven Roasted Beef Tenderloin*

Salt & Pepper Crusted Beef Tenderloin, Roasted Tri-Color Cauliflower, Red Wine Demi-Glace

Seasonal Vegetables VG

Roasted Baby Carrots, Grilled Asparagus

Black Truffle Yukon Gold Potato Gratin V

Yukon Gold Potatoes, Parmesan Cream Sauce, Black Truffle, Chives

Dessert V

- Mini Key Lime Pies
- Warm Valrhona Chocolate & Caramel Brownies
- Vanilla Crème Brûlée With Fresh Berries

*ENHANCE YOUR EXPERIENCE

Fisherman's Wharf Cioppino Station GF • \$35 Per Guest

Dungeness Crab, King Crab, Little Neck Clams, Pei Mussels, Prawns, Pacific Coast Salmon, White Fish, Spicy Roasted Tomato & Fennel Broth

Garlic & Herb Rubbed Tomahawk Carving Station GF • \$40 Per Guest

Garlic & Herb Rubbed Ribeye, Au Jus Sauce, Creamy Horseradish, Whole Grain Mustard, Popovers

Salmon Wellington Carving Station • \$28 Per Guest

Faroe Island Salmon, Meyer Lemon Creamed Spinach, Puff Pastry Whole Grain Mustard Sauce, Meyer Lemon Beurre Blanc

Live Action Stations

***Uniformed Chef's Fee \$250.00, Per 100 Guests (2 Hours Maximum)**

DINNER BUFFETS (CONT.)

Dinner Service Includes Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Tealeaves™ Teas, Artisan Rolls And Butter
SERVICE PROVIDED FOR 2 HOURS

Latin Night Dinner Buffet • \$155 Per Guest

Saltwater Seafood Cocktail **GF**

Lime Cured Jumbo Prawns, Dungeness Crab Meat, Avocado, Spiced Tomato Sauce, Cucumber, Cilantro, Tostada Chips

Ensalada De Jicama **GF VG**

Tajín Spiced Jicama, Mango, Cilantro, Arugula, Shaved Jalapeño, Sour Orange Vinaigrette

Jackfruit & Green Chili Sopas **V**

Cumin Spiced Jackfruit, Oaxaca Cheese, Pickled Onion

Fire Grilled Flank Steak*

Dry Rubbed Flank Steak, Fried Yucca With Garlic Mojo Sauce, Chimichurri Butter

Peruvian Aji Amarillo Roasted Chicken **GF**

Aji Amarillo & Lime Marinated Chicken, Anticucho Sauce, Herb Roasted Potatoes

Achiote Seared Red Snapper* **GF**

Pan Seared Red Snapper, Achiote Seed & Garlic Butter Sauce, Red Quinoa, Fennel & Orange Salad

Brazilian Style Black Beans **GF**

Smoked Ham Hock, Garlic, Onion, Tomatoes, Black Beans

Elote Street Corn **V**

Fire Roasted Sweet Corn, Tajín, Lime, Chipotle Aioli, Queso Fresco

Dessert **V**

- Caramel Flan
- Vanilla Tres Leches Cakes
- Vanilla & Mango Crème Brûlée

* ENHANCE YOUR EXPERIENCE

*Yucatán Pibil Pork • \$20 Per Guest

Slow Roasted Pork Rubbed With Orange & Achiote, Flour & Corn Tortillas, Pickled Red Onions, Fire Grilled Pineapple Salsa Verde, Charred Tomato Salsa, Avocado Crème, Cotija Cheese

*Brazilian Churrascaria • \$30 Per Guest

Garlic & Cilantro Rubbed Picanha, Aji Amarillo Marinated Chicken Breast, Orange & Ancho Lombo, Tamarind & Rosemary

*Leg Of Lamb **GF** • \$30 Per Guest

Chimichurri, Creamy Aji Verde Sauce, Smoked Capsicum Salsa

*Uniformed Chef's Fee \$250.00, Per 100 Guests (2 Hours Maximum)



HOT HORS D'OEUVRES

TRAY PASSED OR DISPLAYED

Vegetarian • \$15 Each

Roasted Tomato Jam Tartlet **V**
Pine Nuts, Pesto Crumble

Truffled Arancini **V**
Parmesan Fondue

Hoisin Grilled Tofu Skewers **VG**

Curried Vegetable Samosas **V**
Mango Chutney

Vegetable Spring Roll **VG**
Sweet Chili Sauce

Buffalo Cauliflower Bites **V VG**

Vegetable Shu Mai **V**
Soy & Rice Vinegar Dipping Sauce

Roasted Fig With Blue Cheese Crumble **V**
Grilled Baguette

Roasted Tomato & Spinach Stuffed Mushrooms **GF V**

Housemade Falafel, Tzatziki **VG**

Crispy-Spiced Deviled Eggs **GF V**

Crispy Jalapeño, Corn & Cheese Fritters **V**

Seafood • \$15 Each

Crab Cake
Lemon Dill Tartar Sauce

Tempura Shrimp
Sriracha Aioli, Sweet Soy

Baked Clams Casino

Creole Shrimp **GF**
Polenta Bites

Miso Scallop Toast
Crispy Rice

Lobster Mac N' Cheese Bites

Crab Rangoon
Sweet Chili Sauce

Lobster Arancini
Tarragon Aioli

Oysters Rockefeller Spoon* **GF**

Hoisin Glazed Seabass Skewers*
Toasted Sesame Seeds

Protein • \$15 Each

Thai Beef Or Chicken Satay
Spicy Peanut Sauce

Peking Duck Spring Roll
Hoisin Sauce

Achiote Short Rib Pot Pie
Chimichurri Sauce

Tournedos Rossini* **GF** • **+\$2 Per Person**
Beef, Foie Gras, Truffle Béarnaise

Mini Beef Slider
Cheddar, Caramelized Onions
Herb Aioli, Pretzel Bun

Crispy Fried Pork Potstickers
Soy Dipping Sauce

Hoisin & Miso Pork Belly Bites **GF**

Nicco's Polpette
San Marzano Tomato Sauce, Parmesan Cheese

Chicken Chipotle Flauta
Avocado Lime Crema

Crispy Spiced Deviled Eggs & Bacon **GF**

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

COLD HORS D'OEUVRES

Vegetarian • \$15 Each

Caramelized Pear & Whipped Ricotta **V**
Pistachio, Balsamic, Crostini

Plum Tomato Bruschetta **V**
Toasted Pine Nut And Basil Pesto

Mojito Marinated Watermelon **GF V**
Tajín, Cotija

Piquillo Peppers **GF V**
Quince Jam, Aged Manchego

Grilled Vegetable & Hummus **V**
In Spinach Cone

Tomato Mozzarella **GF V**
Basil, Extra Virgin Olive Oil

Meyer Lemon & Goat Cheese Tartlet **V**
Strawberry Preserve

Spinach & Feta Tart **V**
Oregano Crumble

Beet Profiteroles **V**
Orange, Cream Cheese, Pistachios

Seasonal Tomato Gazpacho **V**
EVOO, Crouton

Seafood • \$15 Each

Maryland Crab Salad
Meyer Lemon, Old Bay Toast

Ahi Tuna Cornet*
Yuzu Guacamole, Micro Cilantro

Shrimp Campechana Shooters **GF**
Horseradish Tomato Sauce, Avocado

Salmon Poke Cones* **GF**
Sesame Cone, Yuzu Ginger Dressing, Edamame Mousse

Lobster Salad Profiterole
Lemon, Chive, Watercress, Shallot

Creole Shrimp Bites **GF**
Brandied Creole Shrimp Salad, Crispy Polenta Bites

Nicco's Scallop Crudo* **GF**
Jalapeño Emulsion, Pineapple Salsa

Smoked Salmon Brioche
Dill & Caper Jam, Everything Spiced Cream Cheese, Brioche

X.O. Shrimp Papaya Salad
Toasted Almonds

Protein • \$15 Each

Duck Confit Summer Roll
Sweet Chili Sauce

Beef Tartare*
Caper Tapenade, Dijon Aioli, Sliced Egg, Grilled Crostini

Chicken Chipotle Flauta
Avocado Lime Crema

Foie Gras Rillettes • **+\$2 Per Person**
Fig Jam, Cornichon, Grilled Crostini

Pesto Chicken Salad
Pine Nuts, Sun Dried Tomato, Savory Tartlet

Antipasti Skewer **GF**
Fresh Mozzarella, Soppressata, Olives,
Artichoke Hearts, Extra Virgin

Prosciutto & Balsamic Figs **GF**
Prosciutto Crisps, Blue Cheese Mousse

Smoked Chicken Salad Bites
Dried Cherries, Walnuts

Chef's Selection Of Passed Hors D'oeuvres

45 Minutes • \$46 Per Guest, Based On 4 Pieces Per Guest, Minimum Of 25 Guests.

RECEPTION DISPLAYS

Seasonal California Harvest Fruits 🍌 🍇 • \$18 Per Guest

Chef's Selection of Fresh Harvested Sun-Ripened Fruits and Berries

Market Vegetable Crudités 🍌 🥦 • \$22 Per Guest

Assorted Baby and Garden Vegetables with Ranch Sour Cream Dip, Green Goddess Dip and Avocado Hummus

The Ultimate Charcuterie 🍷 • \$55 Per Guest

Served with Housemade Flatbreads, Crackers, Sliced Baguette, Preserves and Marmalades, Tuscan Salami, Soppressata, Capicola, Culatello, Berkshire Lomo, Prosciutto and Artisanal Cheeses. Served with Citrus Cured Olives, Fire Roasted Peppers, Grain Mustard, Watermelon Mostarda, English Crackers and Toasted Bread Loaves

Mezze Station 🍷 • \$32 Per Guest

Traditional Hummus, Eggplant Baba Ganoush, Sun Dried Tomato Couscous, Tabbouleh, Pickled Cauliflower, Grilled Artichoke Hearts, Kalamata Olive Tapenade, Tzatziki Sauce, Dried Figs & Apricots, Grilled Naan, Falafel, Toasted Pita Chips and Lavosh Crackers



RECEPTION STATIONS

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM.

Durango Salads

Two (2) Selections • \$26 Per Guest | Three (3) Selections • \$30 Per Guest

Caesar Salad V

Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Harvest Grain Salad GF

Roasted Baby Beets, Mixed Greens, Red Quinoa, Orange Segments, Cherry Tomatoes, Shaved Radish, Toasted Pepitas, Cotija Cheese

Thai Basil & Noodle Salad V

Red Cabbage, Edamame, Shredded Carrots, Cilantro, Green Onions, Thai Basil, Rice Noodles Sesame Peanut Dressing

The Wedge GF

Baby Iceberg, Bacon, Blue Cheese, Teardrop Tomatoes, Boiled Egg, Cucumber, White French Dressing

Charred Broccoli VG

Shredded Carrot, Miso Vinaigrette, Toasted Peanuts

Italian Farro Salad GF VG

Cucumbers, Kalamata Olives, Red Onions, Baby Arugula, Cooked Farro, Oven Roasted Tomatoes, Aged Sherry Vinaigrette

Chopped Salad GF

Baby Romaine, Tomato, Artichoke, Salami, Castelvetrano Olives, White Balsamic Vinaigrette

Avocado Is Life Station V • \$30 Per Guest

Fresh Avocado, Pico De Gallo, Roasted Corn, Diced Mango, Tajín Spice, Cotija Cheese, Tortilla Chips

Avocado Caprese Toast VG

Sliced Avocado, Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil, EVOO, Grilled Baguette

Deviled Egg GF V

Avocado Deviled Egg, Truffle, Grainy Mustard, Lemon And Smoked Paprika

*ENHANCE YOUR EXPERIENCE

*Pasta Station

Two (2) Selections • \$28 Per Guest | Three (3) Selections • \$32 Per Guest

Includes Freshly Baked Bread Display With Olive Oil

Butternut Squash Ravioli V

Brown Butter, Hazelnuts & Sage

Nicco's Spicy Rigatoni V

Mezzi Rigatoni, Calabrian Chili Vodka Cream Sauce

Lobster Ravioli • +\$4 Per Guest

Brandied Lobster Cream, Sautéed Spinach, Diced Tomatoes

Gemelli Pasta With Meatballs

Tomato Basil Sauce And Mozzarella
Gluten-Free Available upon Request

Penne Pasta With Short Rib Bolognese • +\$2 Per Guest

Pecorino, Herbed Ricotta
Gluten-Free Available upon Request

Orecchiette Pasta With Marinated Chicken

Pesto Cream Sauce, Sun Dried Tomatoes And Pine Nuts

Pappardelle V

Meyer Lemon & Truffle Cream Sauce

*Uniformed Chef's Fee \$250.00, Per 100 Guests (2 Hours Maximum)

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

RECEPTION STATIONS (CONT.)

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATIONS MINIMUM REQUIRED

Slider Bar

Two (2) Selections • \$28 Per Guest | Three (3) Selections • \$30 Per Guest

Steak Burger*, Cheddar, Pickle, Onion, Durango Burger Sauce
 Chicken, Muenster, Tomato, Caramelized Onion, Honey Mustard
 Pulled Pork, Purple Coleslaw, Pretzel Bun
 Bacon Burger, Cheddar, Applewood Bacon, Onion Strings, BBQ
 Turkey, Pepper Jack Cheese, Avocado, Chipotle Aioli
 Pork Belly, Soy Glaze, Kimchi, Sriracha Mayo
 Impossible Burger, Vegan Bun, Vegan Cheese, Dijon Vegenaïse **VG**

Slider Bar Enhancements

Sweet Potato Tots Or Herb Fries | **\$14 Per Guest** **V**
 Black Truffle & Parmesan Fries | **\$16 Per Guest** **V**

Market Seafood Display On Ice **GF**

100 Pieces Minimum Order Of Each Item

All Served With Horseradish, Cocktail Sauce, Mignonette, Tabasco, Citrus And Crackers

Pacific Oysters On The Half Shell* • **\$18 Per Piece**
 Chilled Maine Lobster Medallions • **\$18 Per Piece**
 Fresh Shucked Little Neck Clams* • **\$15 Per Piece**
 Jumbo Shrimp Cocktail • **\$18 Per Piece**

Sushi Display • \$55 Per Guest

Assorted Sushi & Nigiri*

Displays Served With Soy Sauce, Wasabi, Pickled Ginger And Chopsticks

Live Action Sushi Chef Is Available Upon Request • **\$500 (1 Chef Per 100 Guests)**

Add: Chilled Edamame, Seaweed Salad, or Sunomono **GF VG** • **\$3.50 Each Per Guest**

Street Taco & Nacho Bar **V** • \$45 Per Guest

Blue & White Corn Tortilla Chips, Charred Corn & Black Bean Salsa
 Salsa Verde, Pico De Gallo, Fire Roasted Salsa, Guacamole, Pickled Vegetables,
 Pablano Green Chili Dip, Onions, Jalapeños, Lime Crème, Sour Cream, Chipotle Aioli

Flour & Corn Tortillas

CHOICE OF TWO:

- Pork Al Pastor with Mezcal Roasted Pineapple **GF**
- Crispy Panko or Grilled Cod Filets
- Marinated Carne Asada Fire Roasted Pasilla Peppers **GF**
- Pollo Asado Charred Onions & Tinkerbell Peppers **GF**
- Crispy Cauliflower Al Pastor, Roasted Pineapple Salsa, Tomato Sofrito **V**

CARVING STATIONS

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION

All Carving Stations Are Designed For Two (2) Hours Maximum With A Minimum Of Two Stations Ordered Carving Station Designed For 4oz. Per Guest. Carving Stations Must Be Ordered For Entire Event Guarantee.

ALL CARVING STATIONS ARE SERVED WITH FRESHLY BAKED ARTISAN BREAD SELECTIONS AND BUTTER

Herb Butter Basted Turkey Breast GF • \$21

Cranberry Sauce

Honey Chipotle Salmon Filet* GF • \$25

Cilantro & Green Onion Pesto

Grilled Vegetable Wellington V • \$20

Miso Cured Roasted Pork Belly • \$20

Cucumber Kimchi

Apple Cider Brined Berkshire Pork Loin* GF • \$20

Apple Ginger Reduction

Reduction Roasted Beet Wellington* V • \$20

Truffle Mushroom Duxelles, Aged Sherry Jus

Green Peppercorn Marinated New York Steak GF • \$25

Chimichurri

Garlic & Herb Prime Rib Au Jus GF • \$30

Herb Au Jus Sauce

Salmon Wellington* • \$28

Meyer Lemon Beurre Blanc

BBQ Spice Rubbed Beef Brisket GF • \$30

Smoky and Tangy BBQ Sauce

Basil & Rosemary Tomahawk Rib Eye Steaks* GF • \$40

Sun Dried Tomato Hollandaise, Rosemary and Chianti Demi-Glaze, and Italian Salsa Verde

Roasted Lamb Rack* GF • \$30

Traditional Mint Sauce

Steakhouse Style Accompaniments • \$16 Per Guest

Yukon Gold Mashed Potatoes GF V

Smoked Gouda and Cavatappi Mac and Cheese V

Bourbon Jalapeño Creamed Corn V

Creamed Spinach GF V

Roasted Brussels Sprouts GF VG

Bouquet of Steamed Vegetables GF VG

Crispy Roasted Peewee Potatoes GF VG

Cauliflower Au Gratin V

Roasted Mushrooms in Red Wine Butter GF V

Southern Style Coleslaw GF V

Vegetable Multigrain Pilaf GF VG

Grilled Asparagus GF VG

*Uniformed Chef's Fee \$225.00, Per 100 Guests (2 Hours Maximum)



ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 8.375% STATE SALES TAX

DESSERT STATIONS

Jars • \$21 Per Guest

Deconstructed dessert classics served in individual jars

Tres Leches Cake

Salted Caramel, Tres Leches Sponge Cake, Strawberries, Crunch Cereal Topping

Banana Cream Pie

Banana Custard, Vanilla Sweet Cream, Sponge Cake, Nilla Wafers

Double Chocolate Cake

Dark Double Chocolate Custard, Chocolate Sponge Cake, Vanilla Frosting, Rainbow Sprinkles

Shortcakes • \$21 Per Guest

CHOICE OF TWO

- Caramelized Bananas
- Cherries Jubilee
- Plump Strawberries
- Blackberry Compote

Accompanied by Whipped Cream, Toasted Macadamia Nuts, White & Dark Chocolate Shavings And Sugared Shortcakes

Strawberry Field • \$24 Per Guest

- White Chocolate & Oreo Dipped Strawberries
- Milk Chocolate & Biscoff Dipped Strawberries
- Dark Chocolate & Graham Cracker Dipped Strawberries

Cupcakes • \$21 Per Guest

Featuring Chef's Selection of Cupcakes with Fun Flavors & Decorations

*ENHANCE YOUR EXPERIENCE

*Gelato Bar • \$24 Per Guest

Vanilla, Strawberry, and Chocolate Gelato with The Following Toppings:

Crushed Butterfinger™, Crushed Oreos, M&M's™, Chopped Nuts, Rainbow Sprinkles, Whipped Cream, Maraschino Cherries, Chocolate, Strawberry, And Caramel Sauces

Enhance Your Experience

Speak To Your Catering Manager For Gourmet Flavor Selections



BAR PACKAGES

*The Open Bar (On Consumption)

A Fully Stocked Bar Featuring Our Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular and Sparkling Mineral Waters, Juices and Mixers. Charges Based On A Per-Drink Basis Reflecting The Actual Number of Drinks Consumed. \$4 Upcharge For Martinis. Prices Do Not Include Service Charge and Nevada State Sales Tax.

- Premium Classic Cocktails • **\$18 Each**
- Super Premium Classic Cocktails • **\$20 Each**
- Ultra Premium Classic Cocktails • **\$22 Each**
- Wines By The Glass • **\$16 Each**
- Domestic Beer & Hard Seltzer • **\$10 Each**
- Imported Beer • **\$12 Each**
- Soft Drinks • **\$6 Each**
- Juices • **\$7 Each**
- Red Bull • **\$7 Each**
- Mineral Waters • **\$7 Each**
- Cordials, Ports • **\$16 Each**

*The Cash Bar

A Fully Stocked Bar Featuring Our Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular and Sparkling Mineral Waters, Juices and Mixers. \$4 Upcharge for Martinis. Cash Bar Prices are Inclusive of Service Charge and Nevada State Sales Tax. Cash Bars have a minimum price of \$750.

- Premium Classic Cocktails • **\$20 Each**
- Super Premium Classic Cocktails • **\$22 Each**
- Ultra Premium Cocktails • **\$25 Each**
- Wines By The Glass • **\$18 Each**
- Domestic Beer & Hard Seltzer • **\$12 Each**
- Imported Beer • **\$14 Each**
- Soft Drinks • **\$8 Each**
- Juices • **\$9 Each**
- Red Bull • **\$9 Each**
- Mineral Waters • **\$9 Each**
- Cordials, Ports • **\$18 Each**

*The Hourly Bar (Priced Per Guest)

A Fully Stocked Bar Featuring Our Super Premium, Premium or Deluxe Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Regular and Sparkling Mineral Waters, Juices and Mixers. Bartender Charges are The Responsibility of The Sponsoring Organization. Prices Do Not Include The Service Charge And Nevada State Sales Tax.

One Hour:

- Premium Brands • **\$38 Per Guest**
- Super Premium Brands • **\$44 Per Guest**
- Ultra Premium • **\$54 Per Guest**

Two Hours:

- Premium Brands • **\$48 Per Guest**
- Super Premium Brands • **\$54 Per Guest**
- Ultra Premium • **\$64 Per Guest**

Three Hours:

- Premium Brands • **\$58 Per Guest**
- Super Premium Brands • **\$64 Per Guest**
- Ultra Premium • **\$74 Per Guest**

Four Hours:

- Premium Brands • **\$68 Per Guest**
- Super Premium Brands • **\$74 Per Guest**
- Ultra Premium • **\$84 Per Guest**

Five Hours:

- Premium Brands • **\$78 Per Guest**
- Super Premium Brands • **\$84 Per Guest**
- Ultra Premium • **\$94 Per Guest**

*Bartenders are required at a charge of \$250.00 Per 100 People unless otherwise noted.

Beer & Wine Package

Premium

\$28 Per guest for first hour

\$12 Per guest additional hour

Beer: Corona, Michelob Ultra, Budweiser, Bud Light, Goose Island IPA, Golden Road Belgian White, Assorted Hard Seltzers, Heineken 0.0%

Wine: House Wine

Super Premium • \$34 x Hour

Beer: Pacifico, Stella Artois, Elysian Space Dust IPA, Golden Road Mango Cart, Franziskaner Hefe-Weissbier, Chimay Trappist Grande Réserve, New Holland Dragon's Milk Stout, Assorted Hard Seltzers, Heineken 0.0%

Wine: House Wine

BAR SELECTIONS

Ultra Premium Liquor Brands

Vodka: Stolli Elit

Gin: Hendricks, Tanqueray

Rum: Diplomático Planas, Captain Morgan Private Stock

Tequila: Don Julio Blanco & Reposado

Bourbon & Rye Whiskey: Woodford Reserve

Blended & Single Malt Scotch Whiskey: Chivas 12 Year, Macallan 12 Year Sherry Cask

Irish Whiskey: Redbreast 12 Year

Cognac: Hennessy V.S.O.P

Super Premium Liquor Brands

Ketel One Vodka, Tanqueray, Bacardi Light Rum, Diplomático Reserva, Casamigos Blanco, Casamigos Reposado, Basil Hayden Bourbon, Basil Hayden Rye, Glenlivet 12 Year, Johnnie Walker Black, Jameson Black Barrel Irish Whiskey, Remy Martin 1738

Premium Liquor Brands

Tito's Vodka, Beefeater Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jose Cuervo Silver, Jack Daniel's, Jim Beam Bourbon, Dewars White Label, Jameson Irish Whiskey, Crown Royal, Hennessy VV

Included In Package:

Cordials

Baileys, Grand Marnier, Kahlúa, Frangelico, Amaretto Di Saronno, Sambuca Romana, Licor 43

Wine By The Glass

House Chardonnay, Sauvignon Blanc, Róse Pinot Noir, Cabernet Sauvignon

American Lagers

Budweiser, Bud Light, Michelob Ultra, Assorted Hard Seltzers

Import Styles & Craft Beers

Corona, Stella Artois, Goose Island IPA, Elysian Space Dust IPA, Golden Road Belgian White

Soft Drinks

Pepsi, Diet Pepsi, Starry, Ginger Ale, Club Soda, Tonic Water, Panna, Pellegrino, Red Bull

Juices

Orange, Grapefruit, Pineapple, Cranberry

Signature Cocktail Enhancements

SPECIALTY COCKTAIL MENU CURATED BY OUR PROPERTY MIXOLOGIST:

Open Bar

Premium Signature Cocktails • \$19 Each

Super Premium Signature Cocktails • \$22 Each

Ultra Premium Signature Cocktails • \$26 Each

Cash Bar

Premium Signature Cocktails • \$21 Each

Super Premium Classic Cocktails • \$24 Each

Ultra Premium Cocktails • \$27 Each

SPIRIT FREE COCKTAILS AVAILABLE UPON REQUEST • \$12 Each

Espresso Martini Variation Menu • \$25 Per Guest

Dark Chocolate

Spiced Cinnamon

Elevated Mixers Upon Request

On Consumption • \$5 | Cash Bar • \$7

Enhance Your Hourly Bar Package \$9 Per Guest

Fever Tree Brands

Club Soda

Tonic

Elderflower Tonic

Sparkling Grapefruit

Ginger Ale

Ginger Beer

Water

Evian Still 330ml

Evian Sparkling 330ml

On Consumption • \$8 | Cash Bar • \$9

Enhance Your Hourly Bar Package \$9 Per Guest

Red Bull

Regular and Sugarfree

BAR SELECTIONS (CONT.)

Liquor Bottles Upon Request

Vodka

Grey Goose • \$350
Belvedere • \$350

Tequila

Don Julio 1942 • \$750
Don Julio Rosado • \$425
Casamigos Añejo • \$475
Clase Azul Plata • \$650
Clase Azul Reposado • \$950
Patrón El Cielo • \$400
Patrón El Alto • \$650

Mezcal

Del Maguey Vida • \$350
Casamigos • \$450

Bourbon

Angel's Envy • \$450
Knob Creek • \$400
Frey Ranch • \$400
Maker's Mark • \$375
Eagle Rare 10 • \$500
Howler Head Banana Whiskey • \$350
Woodford Reserve • \$425

Rye

Whistlepig 10 Year • \$550
Frey Ranch • \$350

Single Malt & Blended Scotch

Macallan 12 Sherry Cask • \$550
Macallan 18 Double Cask • \$1250
Glenmorangie Signet • \$750
Chivas Regal 18 • \$700
Johnnie Walker Blue • \$900

Japanese Whisky

Hibiki Harmony • \$475

Cognac

Hennessy XO • \$750
Rémy Martin VSOP • \$500
Rémy Martin XO • \$700

Brunch Packages

House Mix Traditional Bloody Mary • \$18 Each

Add Garnish For \$7 • Bacon, Shrimp, Tomato-Mozzarella Skewers, Red Pepper, etc.

Prosecco Bar • \$18 Each

Choice Of The Following For \$5: Passionfruit, Peach, Orange, Blood Orange, Strawberry

Mixology Program

Master Mixology Classes • \$2500 For 2 Hours

- One Mixologist To Present To A Group Of 15 People Max
- Minimum Of 2 Hours
- Cocktail History, Cocktail Techniques, How To Create A Cocktail, Innovative Concepts & Cocktail Trends, Classic Cocktail Making,
- Guests Engaged In Creating A Cocktail, & Drinking!

Taste Of Durango • \$20 Each

Custom Cocktail Menu Utilizing One Cocktail From Each Of These Venues:

Oasis Lounge, Nicco's Steakhouse, Mijo, & Bel-Aire

Bar Enhancements

Seasonal Mocktails • \$18 Each

Seasonal Non-Alcoholic Drinks

Spring: Sparkling Cucumber Lemonade

Summer: Grapefruit, Kombucha, Aqua Fresca

Fall: Sparkling Apple Cider

Winter: Sparkling Citrus Pomegranate

The Punch Bowl

Fresh Fruit Non-Alcoholic Punch • \$98 Per Gallon

Sparkling Wine Punch • \$100 Per Gallon

The Sunrise Special

Minimum Order Of 20 Per Selection

Traditional Bloody Mary • \$18 Each

House Champagne Mimosa • \$18 Each

House Champagne Bellini • \$18 Each

South Of The Border • \$18 Each

Exotic Margaritas, Made From The Finest Tequilas

Choose From Raspberry, Strawberry, Mango or Lime

WINE SELECTIONS

Bubbles

	Bottle
Champagne, Nicolas Feuillatte, Brut, France	\$110
Champagne, Veuve Clicquot, Yellow Label, Brut, France	\$175
Moscato d'Asti, Jacobs Creek, Australia	\$55
Sparkling, Domaine Ste. Michelle, Brut, WA	\$55
Sparkling, J Vineyards, California Cuvée, California	\$80
Prosecco, La Marca, Italy	\$55
Prosecco, La Marca, Rosé, Italy	\$70

Light & Refreshing Whites & Rosé

Pinot Gris, Kendall Jackson, Vintners Reserve, CA	\$55
Pinot Grigio, Santa Margherita, Italy	\$60
Riesling, Chateau Ste. Michelle, Harvest Select, WA	\$55
Sauvignon Blanc, Kim Crawford, New Zealand	\$60
Sauvignon Blanc, Duckhorn, North Coast	\$70
Rosé, Whispering Angel, Provence, France	\$60

Medium to Full Bodied Whites

Chardonnay, Sonoma Cutrer, Russian River Valley, CA	\$60
Chardonnay, Jordan, Russian River Valley, CA	\$75
Chardonnay, Rombauer, Carneros, CA	\$100
Chardonnay, Kistler "Les Noisetiers" Sonoma Coast, CA	\$150
White Blend, Conundrum, CA	\$60

Light & Refreshing Reds

Pinot Noir, La Crema, Sonoma, CA	\$65
Pinot Noir, Joel Gott, Santa Barbara, CA	\$70
Pinot Noir, Patz & Hall, Sonoma Coast, CA	\$90
Pinot Noir, Migration by Duckhorn, Sonoma Coast, CA	\$100
Pinot Noir, Flowers, Sonoma Coast, CA	\$120

Lush & Jammy Reds

	Bottle
Merlot, Kendall Jackson, Vintners Reserve, CA	\$60
Merlot, Decoy by Duckhorn, Napa Valley, CA	\$70
Merlot, Ferrari-Carano, Sonoma, CA	\$75
Zinfandel, Joel Gott, CA	\$60
Malbec, Gascon, Reserve, Mendoza, Argentina	\$60

Full Bodied Reds

Cabernet Sauvignon, Daou, Paso Robles	\$65
Cabernet Sauvignon, Justin, Paso Robles, CA	\$75
Cabernet Sauvignon, Silverado, Napa Valley, CA	\$100
Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa Valley, CA	\$165
Red Blend, Stag's Leap Wine Cellars, Hands of Time, Napa Valley, CA	\$80
Red Blend, The Prisoner, CA	\$105

FOOD & BEVERAGE POLICIES

NO FOOD AND BEVERAGE WILL BE PERMITTED INTO THE HOTEL FROM OUTSIDE PREMISES.

Detailed, written food and beverage requirements for each event must be received by hotel thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to the event. A twenty-four percent (24%) service charge and current Nevada state sales tax will be added to all applicable charges. Tax-exempt organizations must furnish a valid certificate of exemption to the hotel thirty (30) days prior to the event.

Hotel reserves the right to apply meeting room rental and room set up labor charges.

GUARANTEE

Durango catering department must be notified no later than 9am NV time, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed 10% of guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The hotel will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 500 guests.

FUNCTION IS...

MONDAY
TUESDAY
WEDNESDAY
THURSDAY
FRIDAY
SATURDAY
SUNDAY

GUARANTEE IS DUE ...

WEDNESDAY BEFORE
THURSDAY BEFORE
FRIDAY BEFORE
MONDAY BEFORE
TUESDAY BEFORE
WEDNESDAY BEFORE
WEDNESDAY BEFORE

OVERSET AND SET MAXIMUMS

Durango has “overset” for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guaranteed figure. In all cases, the “set” will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases durango may not be able to accommodate increases in food and beverage quantities with previously confirmed menu.

LABOR FEES

\$250.00 + Tax bartender fee will apply per bartender.

\$250.00 + Tax labor fee will apply per chef attendant requested.

\$250.00 + Tax labor fee will apply to events with 25 guests or lower plus the additional menu surcharge listed below.

Notification of service charge and tax ++ = plus tax and service charge

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a “pop-up” and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. “Fresh” style meals are available, pricing as follows: breakfast \$60 per person, lunch \$90 per person, and dinner \$110 per person, plus tax and service charge

FOOD & BEVERAGE POLICIES (CONT.)

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate the following common food allergies and intolerances:

Wheat Free / Gluten Free **GF**

Kosher / Halal

Dairy Free / Lactose Intolerant **DF**

Vegetarian / Semi-Vegetarian **V**

Vegan **VG**

Heart Healthy

*Consuming raw undercooked meats, seafood, shellstock, or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions.

OUTDOOR FUNCTIONS

All outdoor functions are subject to a client final weather decision a minimum of six (6) hours prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8 pm. For the safety of our guests and Team Members, outdoor events may not take place with forecasted 30 mph sustained wind during set up and expected timeframe of the event. Should you wish to double set both outdoor and indoor weather backup there is a \$12 per person fee. Music and entertainment must conclude by 10:00 pm. Outdoor functions are subject to a venue specific destination fee. Some plated meal options may not be served at outdoor function venues. Glassware and clear glass decorations are strictly prohibited near any pools or on the lawns. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space. Should any of your outdoor scheduled events require major production, audio visual, sound music noise, décor and all that implies, the hotel must be notified a minimum of 120 days in advance for approval. Lighting packages, at an additional cost, are required for outdoor venue choices. Standard outdoor banquet setup includes tables, chairs, and hotel linens.

ADDITIONAL CHARGES

1. All pool functions are subject to a minimum f&b spend per person and a setup fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the destination event guide for further details.
2. If full banquet style seating and service are provided for continental breakfasts, a surcharge of \$2.00 Per person will be applied.
3. For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course. The highest menu price will apply for all selections; guarantee of each entrée selection is due to catering manager at least 3 business days prior to event; Guest entrée selection must be identified on place card provided by host.
4. Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel

And the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.

FOOD & BEVERAGE POLICIES (CONT.)

5. Prices printed and products listed are subject to change without notice. Menu pricing cannot be guaranteed more than three (3) months in advance of scheduled event date.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
7. The banquet event order (beo) is the governing document for all goods and services order by the client. Client's signature on said beo represents an agreement and approval for the goods and services represented on the beo. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.