



## **Catering Menu, Meeting Space and Event Information**

Estéban restaurant in the historic Casa Munras Garden Hotel & Spa invites guests to sip, savor and share traditional Spanish-inspired cuisine featuring Mediterranean Tapas and authentic Paella. Our Catering Menus carry on this authentic Spanish inspired cuisine along with locally sourced, fresh and sustainable Northern California classics.



**Catering Provided by ESTÉBAN**

# **BREAKFAST BUFFET**

## **CONTINENTAL BREAKFAST**

*\$18.95 per person++*

Seasonal Fresh Fruit Platter  
Selection of Pastries  
Freshly Brewed Coffee & Assorted Hot Teas  
regular and decaffeinated  
Selection of Fruit Juices  
orange, apple, cranberry

## **EXECUTIVE START BREAKFAST**

*\$26.95 per person++*

Seasonal Fresh Fruit Platter  
Individual Yogurts  
Selection of Pastries & Bagels  
served with cream cheese, jams, butter, and a toaster  
Vegetarian Quiche  
house dried tomato, fresh mozzarella, arugula  
Freshly Brewed Coffee & Assorted Hot Teas  
regular and decaffeinated  
Selection of Fruit Juices  
orange, apple, cranberry

# **BREAKFAST BUFFET**

## **AMERICAN BREAKFAST**

*\$28.95 per person++*

Seasonal Fresh Fruit Platter

Selection of Pastries

Sliced Breads

served with, jams, butter, and a toaster

Farm Fresh Scrambled Eggs

Hickory-Smoked Bacon or Chicken Apple Sausage

Country Red Potatoes

Freshly Brewed Coffee & Assorted Hot Teas

regular and decaffeinated

Selection of Fruit Juices

orange, apple, cranberry

## **ESTEBAN BREAKFAST**

*\$28.95 per person++*

Seasonal Fresh Fruit Platter

Selection of Pastries

Assorted Bagels

served with cream cheese, jams, butter, and a toaster

Southwest Scramble

chorizo, sautéed bell pepper, onions and cheddar cheese

Chicken Apple Sausage

Frittata

red potatoes, bell peppers, onions and goat cheese

Freshly Brewed Coffee & Assorted Hot Teas

regular and decaffeinated

Selection of Fruit Juices

orange, apple, cranberry

*Having a multiple day meeting?*

*With the above options, we can create custom menus each day  
with adjusting the type of eggs and proteins each day for a variety.*

*Just ask us and we can customize it for you!*

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

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*Additional 20% Service Charge & Applicable Sales Tax Applies.  
Prices are subject to change.*

# BREAKFAST BUFFET

## BUFFET ENHANCEMENTS

### **Traditional Oatmeal**

*\$6.50 per person*

brown sugar, raisins, honey

### **Yogurt Bar**

*\$8.95 per person*

fruit, raisins, almonds, honey, granola, brown sugar, seasonal berries

### **Frittata**

*\$6.95 per person*

pulled chicken, cheddar cheese, bell peppers & onions

### **Quiche**

*\$8.95 per person*

Spanish chorizo, pepper jack cheese, sautéed spinach

### **Vegetarian Quiche**

*\$8.95 per person*

house dried tomato, fresh mozzarella, arugula

### **Breakfast Burritos**

*\$9.95 each*

flour tortilla with farm fresh scrambled eggs, ham, onions, peppers, cilantro, & potatoes served with sour cream & salsa fresco on the side

### **Breakfast Sandwich**

*\$9.95 each*

english muffin with bacon, cheddar cheese, & farm fresh scrambled eggs

### **Breakfast Panini**

*\$9.95 each*

chorizo, eggs, and cheddar on a French roll

### **Egg to Order**

*\$11.95 per person*

add on to any buffet

guests can order eggs from banquet server and will be served to them at their table

this station is available for 30 people and under

for groups with more than 30 people additional charges will apply

Items include: bacon, chorizo, mushrooms, cherry tomato, spinach, onion, bell peppers, cheddar cheese, goat cheese

*Minimum of 20 guests for all menu items, if fewer than 20 guests a \$100.00 labor fee will apply*

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# PLATED BREAKFASTS

(Higher price prevails for all, if more than (1) item is selected)

## **ALL PLATED BREAKFASTS INCLUDE**

### **Basket of Pastries & Muffins**

served with jam and butter

### **Freshly Brewed Coffee & Assorted Hot Tea Service**

regular and decaf

*add juice service for an additional \$3.00 per person*

### **Farm Fresh Scrambled Eggs**

with roasted red potatoes and hickory-smoked bacon

*\$21.95 per person*

### **French Toast**

with maple syrup, honey almond butter, and hickory-smoked bacon

*\$21.95 per person*

### **Lemon Ricotta Pancakes**

with berry compote, maple syrup, and hickory-smoked bacon

*\$22.95 per person*

### **Frittata**

red potatoes, red peppers, and goat cheese

served with a field greens side salad with sherry vinaigrette

*\$22.95 per person*

### **Quiche**

Spanish chorizo, feta cheese, and sautéed spinach

served with a field greens side salad with sherry vinaigrette

*\$22.95 per person*

### **Huevos Rancheros**

pulled pork on a corn tortilla with refried beans, two fried eggs, cheese and salsa

*\$22.95 per person*

### **Eggs Benedict**

Serrano ham, piquillo pepper, hollandaise on a cheddar-cilantro biscuit and fennel, arugula, orange salad

*\$25.95 per person*

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

# A LA CARTE ITEMS

## MORNING BREAK ITEMS

Assorted Whole Fruit	\$4.95 each
Seasonal Fresh Fruit Platter	\$7.95 per person
Bowl Strawberries	\$6.95 per person
Assorted Yogurts	\$3.50 each
Assorted Cold Cereals	\$4.95 each
Selection of Muffins	\$4.50 each
Selection of Pastries	\$4.50 each
Selection of Bagels with Cream Cheese, Jam, & Butter	\$4.50 each
Assorted Sliced Breads with Jam & Butter	\$5.50 each
Granola Bars	\$4.95 each

## AFTERNOON BREAK ITEMS

### Sweet

Brownies	\$52.95 per dozen
Assorted Cookies	\$52.95 per dozen
Mini Candy Bars	\$4.95 per person
Chocolate Covered Strawberries	\$39.95 per dozen
House Made Churros	\$39.95 per dozen

### Salty

Tortilla Chips with Salsa	\$5.95 per person
Mixed Nuts	\$6.95 per person
Individual Bagged Potato Chips and Pretzels	\$3.95 per person
Popcorn	\$3.95 per person

## BEVERAGES

Freshly Brewed Coffee (regular or decaffeinated)	\$72.50 per gallon
Assorted Hot Teas	\$72.50 per gallon
Air Pot of Freshly Brewed Coffee (regular or decaffeinated)	\$34.00 per pot
Air Pot of Assorted Hot Teas	\$34.00 per pot
Iced Tea	\$48.50 per gallon
Lemonade	\$48.50 per gallon
Selection of Fruit Juices (orange, apple, cranberry)	\$32.50 per pitcher
Assorted Soft Drinks	\$4.00 each
Bottled Water	\$4.00 each
Perrier Water	\$5.00 each

# **BREAK PACKAGES**

## **SUNRISE PACKAGE**

*\$14.95 per person*

Bowl of Fresh Seasonal Berries  
Assorted Mini Danish  
Assorted Croissants with Jam & Butter

## **HEALTHY PACKAGE**

*\$14.95 per person*

GORP  
granola, oats, raisins, peanuts  
Assorted Yogurts  
Granola Bars  
Seasonal Fruit Platter

## **SWEET & SALTY PACKAGE**

*\$14.95 per person*

Popcorn  
Mixed Nuts  
Mini Candy Bars  
Assorted Cookies

## **MEDITERRANEAN PACKAGE**

*\$19.95 per person*

Mixed Nuts  
Grilled Flat Breads with Hummus & Tapenade  
Whole Marinated Olives  
Spanish Cheeses with toasted baguette

## **Meat and Cheese Platters**

*\$25.95 per person*

selection of cured meats and Spanish cheeses  
house marinated olives  
toasted baguette

# PLATED LUNCHES

Maximum of 2 Different Plated Selections  
Higher price prevails for all if more than one item is selected

## **PLATED LUNCHES INCLUDES**

**Choice of Salad, Choice of Entrée, & Choice of Dessert**

**Served with Rolls & Butter**

**Iced Tea & Ice Water**

**Freshly Brewed Coffee Service (regular, decaffeinated and hot tea)**

## **CHOICE OF SALAD (select one item)**

### **Harvest Salad**

butter lettuce, candied walnuts, bleu cheese & cider vinaigrette

### **Caesar Salad**

baby romaine hearts, garlic croutons, shaved parmesan cheese, & Caesar dressing

## **ENTRÉE SELECTIONS (select one item)**

### **Lentil Tajine**

eggplant and tomato (spring/summer)

butternut and apple (fall/winter)

*\$28.95 per person*

### **Salmon with Gazpacho Vegetables**

*\$32.95 per person*

### **Seasonal Fish with Ratatouille**

basil puree and cherry tomato salsa

*\$32.95 per person*

### **Chicken Breast Basque**

red pepper stew and creamy polenta

*\$33.95 per person*

### **Hanger Steak**

mashed potato and caramelized shallots

*\$38.95 per person*

## **DESSERT SELECTIONS (select one item)**

**Coconut Cake with Tropical Fruit Salsa**

**Chocolate Cake with Whipped Cream**

**Lemon Tart with Fresh Strawberry and Whipped Cream**

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# LUNCH BUFFETS

## LUNCH BUFFET INCLUDES

Ice Water and Iced Tea

### DELI BUFFET

*\$28.95 per person*

#### Salinas Valley Field Greens Salad

julienne vegetables and sherry vinaigrette

#### Orzo Pasta Salad

artichoke, roasted red peppers, olives, and balsamic vinaigrette

#### Turkey with Brie Sandwich

cranberry sauce and spinach on 3-seed sourdough roll

#### Ham & Provolone Sandwich

tomato and lettuce on a baguette

#### Vegetarian Delight Sandwich

goat cheese, caramelized onions, and spinach on a French roll

#### Assorted Cookies

### EXECUTIVE DELI BUFFET

*\$35.95 per person*

#### Spinach Salad

almonds, apples, goat cheese, sherry vinaigrette

#### Cous Cous Salad

almonds, currant, parsley, roasted bell peppers, fennel, lemon vinaigrette

#### Serrano Ham Sandwich

mango cheese, tomato confit, butter lettuce and oil & vinegar on a hoagie

#### Eggplant Sandwich

fresh mozzarella, confit tomato, basil and pimento de espellete on a baguette

#### Chicken Fricassee

Lemon and thyme

#### Brownies

*Having a multiple day meeting?*

*With the above options, we can create custom menus each day with adjusting the salad, sandwich, hot item and dessert each day for a variety.*

*Just ask us and we can customize it for you!*

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

# LUNCH BUFFETS

## **CASA SALAD BAR BUFFET**

*\$32.95 per person*

### **Rolls & Butter**

**Field of Greens & Romaine Lettuce**

### **Assorted Toppings to Include:**

**Grilled Chicken, Diced Ham, & Crispy Bacon Bits**

**Shredded Cheddar and Goat Cheese**

**Mushrooms, Cucumbers, Peppers, Beets, Garbanzo Beans, and Red Onions**

**Salad Dressings: Sherry Vinaigrette and Creamy Bleu Cheese**

**Coconut Cake**

## **TACO TUESDAY BUFFET**

*\$35.95 per person*

### **Salinas Valley Field Greens Salad**

julienne vegetables and sherry vinaigrette

### **Cabbage Salad with Lime-Chile Vinaigrette**

**Achiote Chicken OR Steak Fajitas OR Grilled Vegetables**

(select 2 with meal or choose all 3 for an additional \$5.00 per person)

### **Corn and Flour Tortillas**

### **Pinto Beans & Spanish Rice**

sour cream, salsa, cheddar cheese, lettuce

### **House Made Churros**

## **MEDITERRANEAN BUFFET**

*\$38.95 per person*

### **Pita Bread with Humms**

### **Caesar Salad**

romaine lettuce, parmesan, garlic crouton, and Caesar dressing

### **Greek Salad**

romaine lettuce, cucumber, olives, red onions, tomatoes, and balsamic vinaigrette

### **Rigatoni Pasta**

marinara sauce

### **Roasted Seasonal Fish**

cherry tomato salsa

### **Lemon Tart**

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

# LUNCH BUFFETS

## EXECUTIVE BUFFET

*\$39.95 per person*

### Rolls & Butter

### Spinach Salad

goat cheese, almonds, apples, sherry vinaigrette

### Quinoa Salad

cherry tomato, cucumber, herbs, and lemon dressing

### Almond & Currant Rice Pilaf

### Chicken Breast

lemon, honey glaze with roasted fingerling potatoes

### Grilled Salmon Salad

marinated artichokes, olives, shave fennel and lemon dressing

### Mini Chocolate Cakes

## AMERICAN BBQ BUFFET

*\$41.95 per person*

### Rolls & Butter

### Salinas Valley Field Greens Salad

julienne vegetables and sherry vinaigrette

### Lime and Chile Coleslaw

### Seasonal Vegetables

### White Cheddar Cheese Macaroni

### Fricassee BBQ Chicken

### Chili-Rubbed Flank Steak

### Assorted Cookies and Brownies

## ESTEBAN TAPAS BUFFET

*\$41.95 per person*

### Butter Lettuce Salad

bleu cheese, grapes, walnuts

### Marinated White Bean Salad

tomato confit, olives, roasted garlic, preserved lemon

### Trio of Spanish Pintoxs

#### Button Mushroom

goat cheese & herbs

#### Medjool Dates

bacon & bleu cheese

#### Lamb Albondigas

spicy tomato sauce, crouton

### Pintoxs Mini Sandwich

#### Cheese Montaditos

sweet onions, ossau-iraty cheese, wild arugula

#### Halibut

warm vegetable escabeche

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

# HORS D' OEUVRES

## **Cornichon, Cherry Tomato, Pickled Onion**

*\$3.00 per piece*

## **Watermelon & Goat Cheese (summer season only)**

*\$3.00 per piece*

## **Olive & Cucumber**

feta & mint

*\$3.00 per piece*

## **Artichoke & Olive**

red pepper crostini

*\$3.00 per piece*

## **Seared Rare Tuna**

spicy crostini & garlic aioli

*\$4.00 per piece*

## **Basque Shrimp Cocktail**

almond romesco, chili oil

*\$4.00 per piece*

## **Crostini of Chicken Salad**

piquillo peppers

*\$4.00 per piece*

## **Button Mushroom**

goat cheese and herbs

*\$4.00 per piece*

## **Sausage & Piquillo Pepper**

garlic aioli

*\$4.00 per piece*

## **Bacon Wrapped Dates**

stuffed with Point Reyes bleu cheese

*\$4.00 per piece*

## **Prawns a la Plancha**

lemon and garlic

*\$5.00 per piece*

## **Lamb Albondigas**

spicy tomato sauce, crouton

*\$5.00 per piece*

# HORS D' OEUVRES

## RECEPTION DISPLAY PLATTERS

(platters serve 20 guests)

### Grilled Vegetable Platter

zucchini, squash, eggplant, roasted tomato, olives

*\$109.95 per platter*

### Cheese Presentation

selection of imported and domestic cheeses

with quince paste, grapes, olives, and sliced baguettes and crackers

*\$164.95 per platter*

### Cured Meats Platter

Serrano ham, lomo, chorizo, house marinated olives, tomato confit

*\$198.50 per platter*

### Smoked Salmon Platter

chopped red onions, grated egg, capers, crème fraiche, and toast points

*Market Price*

### Plate de Frutas del Mar

Includes poached shrimp, oysters, little neck clams, and mussels

With mignonette, cocktail sauce, garlic aioli, and lemon wedges

*\$275.50 per platter*

# FAMILY STYLE DINNER

*We feature Custom Esteban Tapas Family Style Dinner Menus*

*This is a unique way to enjoy a twist on a traditional sit-down dinner.*

*Courses are served on platters where guests serve themselves and pass the items at their table.*

*Then, your dinner is finished off as a large Paella is brought into your room and served individually to your guests.*

*Below are samples of these menus, although we create custom menus, based on the seasonal and specials that we currently are serving in our Esteban Restaurant, located in our Hotel.*

## ***Option 1***

### **1<sup>st</sup> Course**

#### **Grilled Pita**

hummus and tapenade

#### **Medjool Dates (local favorite)**

bacon and bleu cheese

#### **Chicken Leg Pintxos**

achiote spices

### **2<sup>nd</sup> Course**

#### **Butter Lettuce Salad**

Point Reyes bleu cheese, grapes, walnuts

#### **Marinated White Bean Salad**

tomato confit, olive, roast garlic, preserved lemon

### **3rd Course**

#### **Flank Steak**

caramelized shallots

#### **Prawns a la Plancha**

harissa romesco, almond, mint

### **Paella Course**

*displayed in room and served individually*

#### **Paella del Mar**

chorizo, prawns, mussels, clams

### **Dessert Course**

*served individually with coffee*

#### **House Made Churros**

***\$55.00++ per person***

## ***Option 2***

### **1<sup>st</sup> Course**

#### **Grilled Pita**

hummus and tapenade

#### **Medjool Date (local favorite)**

bacon and bleu cheese

#### **Piquillo Peppers**

sheep's milk cheese, avocado, orange, garlic

### **2<sup>nd</sup> Course**

#### **Gem Lettuces**

crispy Serrano ham, green olive, piquillo tapenade

#### **Baby Beets & Haricot Vert**

wild arugula, brulee Cano de Oveja, truffle vinaigrette

#### **Meat & Cheese Platter**

Serrano ham, manchego cheese, crouton

### **3<sup>rd</sup> Course**

#### **Ahi Tuna**

eggplant, cucumber, mint

#### **Hanger Steak**

caramelized shallots

### **Paella Course**

*displayed in room and served individually*

#### **Paella de la Tierra**

sausage, lamb, chicken

### **Dessert Course**

*served individually with coffee*

Alternating Desserts

**Lemon Tarte**

**Chocolate Cake**

***\$60.00++ per person***

# **DINNER BUFFET**

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

## **DINNER BUFFET INCLUDES**

**Choice of Salad, Choice of Sides, Choice of Entrée, Choice of Dessert  
Rolls & Butter, Freshly Brewed Coffee, Regular and Decaffeinated & Hot Tea Service**

### **CHOICE OF GREEN SALAD**

*(select one item)*

#### **Baby Spinach Salad**

goat cheese, almonds, apples, and sherry vinaigrette

#### **Gem Hearts of Romaine**

parmesan cheese, garlic croutons, Caesar dressing

#### **Salinas Valley Field Greens Salad**

julienne vegetables and sherry vinaigrette

#### **Harvest Salad**

butter lettuce, candied walnuts, bleu cheese & cider vinaigrette

### **CHOICE OF COMPOSED SALAD**

*(select one item)*

#### **Penne Pasta Salad**

artichoke, roasted red peppers, olives, and balsamic vinaigrette

#### **Grande White Bean Salad**

piquillo peppers, deviled eggs, and rock shrimp

#### **Quinoa Salad**

cherry tomato, cucumber, herbs, lemon dressing

### **CHOICE OF SIDES**

*(select two items)*

#### **Garlic Mashed Potato**

#### **Creamy Polenta**

#### **Roasted Red Potatoes with Rosemary**

**Lentil & Eggplant Tajine** (summer season)

**Lentil & Butternut Tajine** (winter season)

#### **Ginger Steamed Basmati Rice**

#### **Potatoes Au Gratin**

#### **Almond and Currant Rice Pilaf**

#### **Ratatouille**

#### **Seasonal Steamed Vegetables**



# DINNER BUFFET

Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply

## CHOICE OF ENTRÉE

*(select two or three items-see price below)*

### Chicken Fricassee

lemon, honey and rosemary glaze

### Chicken Breast

Maui onions and rosemary

### Roasted Halibut

cherry tomatoes and olives

### Seared Salmon

with Mushrooms

### Maple Cured Pork Loin

bacon braised cabbage

### Leg of Lamb

with ratatouille

### Tri Tip Beef

with piperade

## CHOICE OF DESSERT

*(select two items)*

Flourless Chocolate Cake

Chocolate Bread Pudding

House Made Churros

Coconut Cake

Lemon Tart

Orange Flan

**\$60.95 per person (with two entrees)**

**\$68.95 per person (with three entrees)**

## Upgrade to a Mini Dessert Station

*Add \$3.00 per person*

*(choice of three items)*

Pot de Crème

Paris Brest

Lemon Tart

Chocolate Cake

House Made Churros

Pear and Almond Tartlet

# THEMED BUFFETS

Iced Tea, Freshly Brewed Coffee, Regular and Decaffeinated & Hot Tea Service  
*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

## **MI CASA ES SU CASA BUFFET**

*\$55.95 per person*

### **Salinas Valley Field Greens Salad**

julienne vegetables and sherry vinaigrette

### **Tortilla Chips**

served with salsa, guacamole, and sour cream

### **Cabbage Salad with Lime-Chile Vinaigrette**

### **Chicken & Steak Fajitas**

### **Corn & Flour Tortillas**

### **Refried Beans**

### **Spanish Rice**

### **Espresso Cup of Flan**

### **House Made Churros**

## **MEDITERRANEAN DINNER BUFFET**

*\$57.95 per person*

### **Pita Bread with Hummus and Tapenade**

### **Meat and Cheese Platter**

selection of cured meats and Spanish cheeses, house marinated olives, toasted baguettes

### **Greek Salad**

romaine lettuce, cucumber, olives, red onions, tomatoes, and balsamic vinaigrette

### **Roast Chicken Breast with Ratatouille**

### **Seasonal Fish**

steamed spinach and shallot vinaigrette

### **Couscous Salad**

### **Coconut Cake**

## **MONTEREY BUFFET**

*\$59.95 per person*

### **Rolls & Butter**

### **Spinach Salad**

sliced almonds, goat cheese, apples, sherry vinaigrette

### **Quinoa Salad**

rock shrimp, piquillo pepper, spicy vinaigrette

### **Seared Skuna Bay Salmon**

eggplant, cherry tomato, and cucumber warm salad

### **Saffron Rice Pilaf**

### **Flank Steak**

chimichurri

### **Chocolate Cake**

with whipped cream and raspberry

# PLATED DINNER

**PLATED DINNER INCLUDES**  
Choice of Salad, Choice of Entrée, and Choice of Dessert  
Rolls & Butter, Freshly Brewed Coffee, Regular and Decaffeinated & Hot Tea Service

## **CHOICE OF SALAD**

*(pre-select one item)*

### **Caesar Salad**

romaine lettuce, parmesan cheese, garlic croutons, Caesar dressing

### **Salinas Valley Field Greens Salad**

julienne vegetables and sherry vinaigrette

### **Harvest Salad**

butter lettuce, candied walnuts, bleu cheese & cider vinaigrette

## **CHOICE OF ENTRÉE**

*(pre-select one item)*

### **Roast Chicken Breast**

Moroccan spiced lentils and braised carrots

*\$58.95 per person*

### **Cumin-Lemon Spiced Chicken**

rosemary polenta, Portobello and cherry tomato salsa

*\$58.95 per person*

### **Seared Salmon**

fork smashed Yukon gold potatoes, green beans, and house dried tomatoes

*\$62.95 per person*

### **Maple Cured Pork Loin**

bacon braised cabbage and garlic mashed potatoes

*\$62.95 per person*

### **Grilled Angus New York Strip Loin**

caramelized shallots, potato and mushroom ragout

*\$65.95 per person*

### **Seared Lamb Chop with Ratatouille**

potato au gratin

*\$70.95 per person*

### **Beef Tenderloin with Sautéed Prawns Surf & Turf**

smashed Yukon gold potatoes and confit tomatoes

*\$70.95 per person*

# PLATED DINNER

## CHOICE OF DESSERT

*(pre-select one item)*

### **Spanish Chocolate Cake**

with crème Chantilly

### **Apple Tart**

caramel sauce

### **Coconut Cake**

### **Lemon Tart**

### **Mini Trio Desserts**

*(choice of three)*

Churros

Chocolate Cake

Lemon Tart

Coconut Cake

Paris Brest

Pot de Crème

# ACTION STATIONS

**ALL ACTION STATIONS WILL REQUIRE A \$100.00+ SALES TAX SURCHARGE  
FOR A DEDICATED CHEF**

## **Whole Roasted Turkey Breast**

with house made cranberry sauce and herb mayonnaise  
rolls and butter

*\$160.00 per station*  
(serves 20 guests)

## **Maple Cured Pork Loin**

with tomatillo-apple compote  
rolls and butter

*\$160.00 per station*  
(serves 20 guests)

## **Leg of Lamb with Spanish Paprika Rub**

with olive and tomato pico de gallo  
rolls and butter

*\$220.00 per station*  
(serves 20 guests)

## **Roast Beef Tenderloin**

with horseradish cream  
rolls and butter

*\$320.00 per station*  
(serves 20 guests)

## **Roasted Herb Marinated New York Angus Strip Loin**

with au jus, horseradish, mustards, and béarnaise  
rolls and butter

*\$360.00 per station*  
(serves 20 guests)

## **Action Pasta Station**

*choice of two pastas:*

penne, rigatoni, bow-tie pasta

*choice of two sauces:*

alfredo sauce, marinara sauce, Bolognese sauce

*served with:*

grated parmesan & fresh basil

diced chicken & grilled shrimp

rolls and butter

*\$16.00 per person*

*Minimum of 20 guests for buffet menu, if fewer than 20 guests a \$100.00 labor fee will apply*

# **BAR & BEVERAGES**

Bartender Fee of \$125.00 per bar will apply towards any full bar. A beer and wine only bar will require a bartender fee of \$75.00. Events with a guest count higher than 100 people will be required to have (2) bartenders. The hotel will assess a \$20.00 corkage fee for each bottle of outside wine.

## **HOSTED BAR**

### **House Wines by the Glass**

*\$10.00 each*

### **Premium Wines by the Glass**

*\$12.00 each*

### **Call Cocktails**

*\$11.00 each*

### **Premium Cocktails**

*\$12.00 each*

### **Cordials**

*\$12.00 each*

### **Assorted Beers**

*\$5.00-\$8.00 each*

### **Assorted Soft Drinks**

*\$4.00 each*

### **Bottled Water**

*\$4.00 each*

### **Perrier (Sparkling Water)**

*\$5.00 each*

## **NO HOST/CASH BAR**

### **House Wines by the Glass**

*\$11.00 each*

### **Premium Wines by the Glass**

*\$13.00 each*

### **Call Cocktails**

*\$12.00 each*

### **Premium Cocktails**

*\$13.00 each*

### **Cordials**

*\$13.00 each*

### **Assorted Beers**

*\$6.00-\$9.00 each*

### **Assorted Sodas**

*\$4.00 each*

### **Bottled Water**

*\$4.00 each*

### **Perrier (Sparkling Water)**

*\$5.00 each*

# **EVENT TECHNOLOGY**

Pricing is based on daily rates and subject to change without notice

All labor is based on a five hour minimum charge

Should we not carry the equipment you may require, we can assist in filling your needs

## **PACKAGES**

### **Projector Support Package**

8' screen, projection table, and all necessary cables

*\$100.00 per package*

### **Podium Microphone Presentation Package**

podium, wireless microphone, mixer/sound system, laptop audio

*\$250.00 per package*

### **Basic Projector Package**

8' screen, projector, projection table,  
podium, and all necessary cables

*\$350.00 per package*

### **Professional Projector Package**

8' screen, projector, projection table, one wireless microphone  
mixer/sound system, laptop audio, podium, and all necessary cables

*\$500.00 per package*

## **MISCELLANEOUS AUDIO VISUAL**

### **Power Strip/Extension Cord**

*\$7.50 each*

### **Portable Laptop Speakers**

*\$15.00 each*

### **Flip Chart with Markers**

*\$60.00 each*

### **8' Screen**

*\$80.00 each*

### **Podium**

*\$60.00 each*

### **Polycom Phone**

*\$110.00 each*

### **Wireless Microphone with House Sound System**

*\$150.00 each*

### **Dance Floor (12x12)**

*\$275.00*

### **Projector**

*\$350.00 each*

# **EVENT INFORMATION**

## **ROOM RENTAL**

Rental fees and/ or room setup fees will apply for meeting and catered events on property. Please inquire for more details about our Food and Beverage minimums that can be used towards reducing room rental fees.

## **AUDIO VISUAL**

Please see the event technology page for detailed information and pricing.

## **DÉCOR**

All props (floral centerpieces, plants, decorations, lighting, etc.) brought in must be approved by the Hotel to ensure it meets the fire code requirements. The Hotel is not responsible for lost or damaged items. All items must be collected at the conclusion of the event.

## **CHINA & LINEN**

There is no charge for our house china (white) and our house linen (ivory and mustard yellow); Specialty linen can be arranged by our catering department and will be priced accordingly.

## **MIRRORS & VOTIVE CANDLES**

Complimentary mirrors (12 inch square) and votive candles (3 per table) can be provided for your use. Additional votive candles are available at \$2.00 each.

## **PLACE CARDS**

The catering department can provide place cards at \$5.00 each.

## **PRINTED MENUS**

Printed menus are available for each table or place setting for \$7.00 each.

## **FLORAL**

Floral centerpieces may be arranged by our catering department and will be priced accordingly.



## **MUSIC & ENTERTAINMENT**

If the client chooses to make their own arrangements, a copy of the signed contract and proof of the vendor's liability insurance must be provided to the catering department 72 hours prior to the event date.

The Hotel reserves the right to adjust or discontinue any and all music or entertainment that causes disturbances. All amplified music must end at 10:00pm.

## **ADDITIONAL VENDORS**

Lighting companies, photographers, and valet service may be arranged by our catering department and will be priced accordingly.

## **SECURITY**

The Hotel assumes no responsibility for loss or damage of materials or equipment left in banquet rooms. The catering department can arrange security for events when necessary and charges will apply. The Hotel reserves the right to exclude, refuse service or remove any and all objectionable persons from the function or its premises without liabilities.

# **BANQUET POLICIES & GUIDELINES**

The following information will help you when planning your event. Our team of professionals will assist you with every detail of your event and can help you customize your menu and arrangements.

## **FOOD & BEVERAGE**

All price quotes are to be considered estimates until the event is concluded. Menu selection and estimated attendance are due two (2) weeks prior to the event. A guaranteed attendance is due three (3) business days prior to the event. If no guarantee is provided, the original estimate will be considered the guarantee and you will be charged for this guarantee attendance or the actual attendance whichever is great. If a group reduces attendance by more than 25% of the original guarantee, the Hotel reserves the right to adjust meeting room rental fee or reassign the group to a smaller meeting space.

All food and beverage prices included hosted bars and beverage stations are subject to a 20% service charge and applicable sales tax. Our menu entrees are subject to change until menu selection has been approved by signature on the banquet event order. Food and beverage pricing may be confirmed up to six (6) months prior to event.

A labor charge of \$100.00 will apply to groups that have less than 20 guests.

## **OUTSIDE FOOD & BEVERAGE**

The Hotel must supply all food and beverage, therefore no food of any kind will be permitted into the Hotel by the client or any of their guests, with the exception of wines and a wedding cake. Wines brought in will be subject to a \$20.00 per bottle corkage fee.

Desserts brought in will be subject to a \$5.00 per person fee.

This fee includes use of our china, cutting utensils, service and napkins.

All food must be consumed on the premises. Take out boxes will not be provided.

## **TASTINGS**

Menu tastings are available on a limited basis with a signed contract.

Scheduled for a tasting event requires 2 weeks' notice to reserve a table in Esteban (limit 2 persons). If not contracted, a \$36.00 per person fee will apply.

## **DECORATING & CLEAN-UP**

We encourage you to decorate our space, however no decorations are allowed to be used that leave any kind of residue. This includes, but not limited to: helium balloons, confetti, sparkles, silly string, marbles/stones, feathers, beads, etc.

Tacks, staples, pins, or tape on walls, must be approved by the Hotel.

We require that all candles that are lit must be enclosed by a tall vase or holder.

Client will be responsible to remove any valuables/decorations at the conclusion of their event.

All items left behind will be removed by the Hotel at the conclusion of the event.

## **PAYMENT INFORMATION**

A deposit equal to 50% of the total estimated master charges will be due and payable upon the signing of the contract, along with the terms and conditions of the agreement. The final estimated payment will be charged two (2) weeks prior to the event. A signed credit card authorization form is required to cover any outstanding balance due upon the conclusion of the event.