



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

\$23.00 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

\$28.00 per person++

Seasonal Fresh Fruit Platter
Individual Yogurts
Selection of Scones & 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

AMERICAN BREAKFAST

\$32.00 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

BREAKFAST BUFFET

ESTEBAN BREAKFAST

\$32.00 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

HUEVOS RANCHEROS BREAKFAST

\$34.00 per person++

Pinto Beans
Scrambled Eggs
Country Red Potatoes
Spanish Pulled Pork
warm corn tortillas, pico de gallo, cheddar 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

BREAKFAST BUFFET

BUFFET ENHANCEMENTS

Traditional Oatmeal

\$7.00 per person

brown sugar, raisins, honey

Yogurt Bar

\$9.00 per person

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

Frittata

\$8.00 per person

pulled chicken, cheddar cheese, bell peppers & onions

Quiche

\$8.95 per person

Spanish chorizo, pepper jack cheese, sautéed spinach

Vegetarian Quiche

\$8.00 per person

house dried tomato, fresh mozzarella, arugula

Breakfast Burritos

\$10.00 each

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

Breakfast Sandwich

\$11.00 each

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

Egg to Order

\$13.00 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

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

\$26.00 per person

French Toast

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

\$26.00 per person

Lemon Ricotta Pancakes

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

\$26.00 per person

Frittata

red potatoes, red peppers, and goat cheese

served with a field greens side salad with sherry vinaigrette

\$26.00 per person

Quiche

Spanish chorizo, feta cheese, and sautéed spinach

served with a field greens side salad with sherry vinaigrette

\$26.00 per person

Huevos Rancheros

pulled pork on a corn tortilla with pinto beans, scrambled eggs, cheese and pico de gallo

\$28.00 per person

Eggs Benedict

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

\$30.00 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	\$3.50 each
Seasonal Fresh Fruit Platter	\$9.00 per person
Assorted Yogurts	\$4.00 each
Assorted Cold Cereals	\$4.00 each
Selection of Muffins	\$4.00 each
Selection of Pastries	\$4.00 each
Selection of Bagels with Cream Cheese, Jam, & Butter	\$35.00 per Dozen
Granola Bars	\$5.00 each

AFTERNOON BREAK ITEMS

Sweet

Brownies	\$42.00 per dozen
Assorted Cookies	\$36.00 per dozen
Mini Candy Bars	\$4.00 per person
Chocolate Covered Strawberries	\$39.00 per dozen
House Made Churros	\$36.00 per dozen

Salty

Tortilla Chips with Salsa	\$6.00 per person
Mixed Nuts	\$35.00 per pound
House Made Big Sur Trail Mix	\$30.00 per pound
Individual Bagged Potato Chips and Pretzels	\$4.00 per person
Popcorn	\$4.00 per person

BEVERAGES

Freshly Brewed Coffee (regular or decaffeinated)	\$75.00 per gallon
Assorted Hot Teas	\$75.00 per gallon
Air Pot of Freshly Brewed Coffee (regular or decaffeinated)	\$39.00 per pot
Air Pot of Assorted Hot Teas	\$39.00 per pot
Iced Tea	\$50.00 per gallon
Lemonade	\$50.00 per gallon
Selection of Fruit Juices (orange, apple, cranberry)	\$25.00 per pitcher
Assorted Soft Drinks	\$4.50 each
Bottled Water	\$4.50 each
Perrier Water	\$5.00 each

BREAK PACKAGES

HEALTHY PACKAGE

\$15.00 per person

House Made Big Sur Trail Mix
mixed nuts, granola, golden raisins, currants, chocolate chips
Assorted Yogurts
Assorted Cliff Bars
Seasonal Fruit Platter

SWEET & SALTY PACKAGE

\$15.00 per person

Popcorn
Mixed Nuts
Mini Candy Bars
Assorted Cookies

CHIPS AND DIPS PACKAGE

\$15.00 per person

Fresh Fried Tortilla Chips
House Made Pita Chips
Hummus, Tapenade, Pico de Gallo

MEDITERRANEAN PACKAGE

\$19.00 per person

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

FARMERS MARKET PACKAGE

\$15.00 per person

House Made Big Sur Trail Mix
mixed nuts, granola, golden raisins, currants, chocolate chips
Seasonal Vegetables
Hummus, Tapenade, Tzatziki, Whole Marinated Olives

Meat and Cheese Platters

\$21.00 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)

Salinas Valley Field Greens Salad

julienne vegetables and sherry vinaigrette

Spinach Salad

almonds, apples, goat cheese, sherry vinaigrette

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)

\$33.00 per person

Salmon with Gazpacho Vegetables

\$36.00 per person

Seasonal Fish with Ratatouille

basil puree and cherry tomato salsa

\$36.00 per person

Chicken Breast Basque

red pepper stew and creamy polenta

\$36.00 per person

Hanger Steak

mashed potato and caramelized shallots

\$42.00 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

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

LUNCH BUFFETS

LUNCH BUFFET INCLUDES

Ice Water and Iced Tea

DELI BUFFET

\$36.00 per person

Salinas Valley Field Greens Salad

julienne vegetables and sherry vinaigrette

Orzo Pasta Salad

artichoke, roasted red peppers, olives, and balsamic vinaigrette

Turkey Breast Sandwich

cranberry sauce, brie and spinach on 3-seed sourdough roll

Ham Sandwich

tomato aioli, cheddar, and lettuce on a baguette

Vegetarian Delight Sandwich

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

Assorted Cookies

EXECUTIVE DELI BUFFET

\$39.00 per person

Spinach Salad

almonds, apples, goat cheese, sherry vinaigrette

Couscous 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

\$36.00 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

\$42.00 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

\$42.00 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

Chicken Fricassee

Lemon and thyme

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

\$44.00 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

Hanger Steak

caramelized shallots

Skuna Bay Salmon

eggplant, cucumber, and mint

Mini Chocolate Cakes

AMERICAN BBQ BUFFET

\$47.00 per person

Rolls & Butter

Salinas Valley Field Greens Salad

julienne vegetables and sherry vinaigrette

Lime and Chile Coleslaw

Seasonal Vegetables

White Cheddar Cheese Macaroni

Baked Beans

Fricassee BBQ Chicken

Chili-Rubbed Flank Steak

Assorted Cookies and Brownies

ESTEBAN TAPAS BUFFET

\$47.00 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

HORS D' OEUVRES

Watermelon & Goat Cheese (summer season only)

\$3.50 per piece

Artichoke & Green Olive Tapenade

red pepper crostini

\$3.50 per piece

Montaditos

chorizo and sheep's milk cheese

\$3.00 per piece

Seared Rare Tuna

spicy crostini & garlic aioli

\$4.50 per piece

Basque Shrimp Cocktail

almond romesco, chili oil

\$4.50 per piece

Skewer of Chicken Leg

achiote spices

\$3.00 per piece

Button Mushroom

goat cheese and herbs

\$3.00 per piece

Sausage & Piquillo Pepper

garlic aioli

\$4.50 per piece

Bacon Wrapped Dates

stuffed with Point Reyes bleu cheese

\$5.00 per piece

Prawns a la Plancha

lemon and garlic

\$4.50 per piece

Lamb Albondigas

spicy tomato sauce, crouton

\$5.50 per piece

HORS D' OEUVRES

RECEPTION DISPLAY PLATTERS

(platters serve 20 guests)

Grilled Vegetable Platter

zucchini, squash, eggplant, roasted tomato, olives

\$120.00 per platter

Cheese Presentation

selection of imported and domestic cheeses

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

\$190.00 per platter

Cured Meats Platter

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

\$210.00 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

\$300.00 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

1st Course

Grilled Pita

hummus and tapenade

Medjool Dates (local favorite)

bacon and bleu cheese

Chicken Leg Pintxos

achiote spices

2nd 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

\$65.00++ per person

Option 2

1st Course

Grilled Pita

hummus and tapenade

Medjool Date (local favorite)

bacon and bleu cheese

Piquillo Peppers

sheep's milk cheese, avocado, orange, garlic

2nd 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

3rd 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

\$80.00++ 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

CHOISE OF SIDES

(select three 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 Roasted 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

\$70.00 per person (with two entrees)

\$80.00 per person (with three entrees)

Upgrade to a Mini Dessert Station

Add \$3.50 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

\$65.00 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

\$65.00 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

\$70.00 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

\$65.00 per person

Cumin-Lemon Spiced Chicken

rosemary polenta, Portobello and cherry tomato salsa

\$65.00 per person

Seared Salmon

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

\$70.00 per person

Maple Cured Pork Loin

bacon braised cabbage and garlic mashed potatoes

\$70.00 per person

Grilled Angus New York Strip Loin

caramelized shallots, potato and mushroom ragout

\$73.00 per person

Seared Lamb Chop with Ratatouille

potato au gratin

\$79.00 per person

Beef Tenderloin with Sautéed Prawns Surf & Turf

smashed Yukon gold potatoes and confit tomatoes

\$80.00 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

\$165.00 per station
(serves 20 guests)

Maple Cured Pork Loin

with tomatillo-apple compote
rolls and butter

\$165.00 per station
(serves 20 guests)

Leg of Lamb with Spanish Paprika Rub

with olive and tomato pico de gallo
rolls and butter

\$225.00 per station
(serves 20 guests)

Roast Beef Tenderloin

with horseradish cream
rolls and butter

\$325.00 per station
(serves 20 guests)

Roasted Herb Marinated New York Angus Strip Loin

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

\$365.00 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

\$21.00 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

\$9.00 each

Premium Wines by the Glass

\$10.00-\$14.00 each

Well Cocktails

\$10.00 each

Premium Cocktails & Cordials

\$13.00 each

Assorted Beers

\$6.00-\$9.00 each

Assorted Soft Drinks

\$4.50 each

Bottled Water

\$4.50 each

Perrier (Sparkling Water)

\$5.00 each

NO HOST/CASH BAR

House Wines by the Glass

\$10.00 each

Premium Wines by the Glass

\$13.00 each

Well Cocktails

\$11.00 each

Premium Cocktails & Cordials

\$14.00 each

Assorted Beers

\$7.00-\$10.00 each

Assorted Sodas

\$4.50 each

Bottled Water

\$4.50 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

\$225.00 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

\$9.00 each

Portable Laptop Speakers

\$20.00 each

Flip Chart with Markers

\$75.00 each

8' Screen

\$90.00 each

Podium

\$50.00 each

Polycom Phone

\$120.00 each

Wireless Microphone with House Sound System

\$200.00 each

Dance Floor (12x12)

\$300.00

Projector

\$250.00 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.