

# RENTAL DETAILS

## Venue Fee

Venue fee must be combined with meal service

MONDAY - THURSDAY DAY	1,995
MONDAY - THURSDAY EVE	2,295
FRIDAY & SUNDAY	4,995
SATURDAY	6,995

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

# PACKAGE CHOICE

<i>Meal Packages</i> Includes five hours of event time	Cost per person
<b>STATIONS</b> Choice of six appetizers, two themed stations, and a dessert bar	56.98
<b>DUET PLATED MEAL</b> Choice of six appetizers and salad. Enjoy two entrées with a choice of two sides and one dessert	52.98
<b>SPLIT PLATE UPGRADE</b> <i>Only available with duet plated meal option.</i> Choice one entrée from a selection of two from your menu of choice	8.98

<i>Appetizer Event</i> Includes five hours of event time	Cost per person
<b>APPETIZER PARTY</b> With a dozen options for your guests, this package replaces a complete meal and includes:	59.98
☆ Domestic and imported cheeses with crackers	
☆ Rainbow veggie platter with pesto hummus	
☆ Fresh sliced fruit with honey yogurt dip	
☆ Choice of eight appetizers	
☆ Choice of one snack	
☆ Carving station of roast beef, pit ham, or roast turkey	
☆ Add on Dessert Station at \$5 per person	

<i>A La Carte Additions</i>	Cost per person
<b>CARVING STATION SLOW-ROASTED PRIME RIB</b>	4.98
<b>CARVING STATION HERB-CRUSTED BEEF TENDERLOIN</b>	8.98
<b>SNACK BAR</b> Choice of sweet or savory snack bar from our Treats menu	11.98
<b>FUN DESSERT OPTIONS</b> Choice of plated or stationed dessert options from our Treats menu	5.98

All served with coffee, tea and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums apply. Prices valid for events celebrated between Jan 1, 2024 & Dec 31, 2024.

# MEETING PACKAGES

SERVICES	HALF-DAY MEETING	FULL-DAY MEETING
Per-Person Price	\$62.98	\$94.98
Event Time	Five-Hour Event	Eight-Hour Event
Break-Time Bites	Choice of One Station	Choice of Two Stations
Meal Service	Continental Breakfast OR Lunch	Continental Breakfast AND Lunch
Beverage Stations	Coffee, Hot Tea, Water	Coffee, Hot Tea, Water

## WE PROVIDE ALL THE ESSENTIALS:

- Exceptional Venue
- Dedicated Planning
- Expert, Caring Team
- Terrific, Trusted Vendors
- Dedicated, On-the-Day Event Concierge
- Standard Chairs, Tables, and Linens
- China & Silverware and Glassware
- Notebook & Roller-Ball Pens
- Complimentary Breath Mints
- Liability Insurance
- Standard AV Equipment
- Complete Set-Up and Clean Up



All prices per person in addition to venue rental price, plus 22% administrative fee & tax. All prices subject to change.

# MORNING FARE

<i>Breakfast</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>CONTINENTAL ☆</p> <p>Array of sliced fresh fruit, strudel, pound cake, scones, and petite muffins. Deconstructed parfait bar with Greek yogurt &amp; seasonal berries.</p>	Included	\$34.98
<p>AVOCADO TOAST STATION</p> <p>Build your own. Selection of whole grain, hearty white, &amp; sourdough breads. Avocado spread, smoked salmon, hard boiled eggs, salted tomatoes, red onions, radishes, herbs, and capers.</p> <p><i>Gluten free bread available upon request.</i></p>	Included	\$34.98
<p>BAGEL STATION</p> <p>Assortment of fresh bagels, served with plain, sun dried tomato, and vegetable cream cheese spreads, plus a seasonal butter board. Additional toppings include smoked salmon, capers, tomatoes, cucumber, onion, avocado, fresh herbs, chopped bacon, &amp; vegan sausage crumbles.</p> <p><i>Self toasting station available upon request.</i></p>	Included	\$34.98



✂️ Gluten -Free
🌱 Vegan
🌿 Vegetarian
☆ Favorite!

Ask your team about allergen specific diet adaptations.  
 All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# MORNING FARE

<i>Hot Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>TRADITIONAL BREAKFAST BUFFET</p> <p>Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon &amp; chicken sausage.</p> <p><i>Vegan sausage upgrade: \$3.00 per person</i></p>	UPGRADE \$9.98	\$39.98
<p>BURRITO BAR</p> <p>Sliced fresh fruit arrangement and fresh bakery selection.</p> <p>Choose two burrito options:</p> <ul style="list-style-type: none"> <li>• Carne Asada • Bacon • Carnitas • Vegetarian</li> </ul> <p>All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic.</p> <p><i>Available upgrades:</i></p> <p><i>Gluten free: \$5.00 per person   Vegan chorizo &amp; egg substitute: \$3.00 per person</i></p>	UPGRADE \$9.98	\$39.98
<p>SWEET AND SAVORY BREAKFAST BOWLS</p> <ul style="list-style-type: none"> <li>• Choice of scrambled eggs, black beans, fried potatoes, grated cheese, diced tomatoes, green onions, soy chorizo, chopped pork sausage, chopped bacon, tofu, and hot sauce.</li> <li>• Selection of yogurt, dried raw nuts, and fresh berries, with honey or syrup. Served with fresh fruit platter.</li> </ul>	UPGRADE \$9.98	\$39.98
<p>BREAKFAST SANDWICH BAR</p> <p>Two types of English Muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion &amp; rosemary aioli. Served with an array of sliced fresh fruit, scones, and a potato hash.</p> <p>Choose two options:</p> <ul style="list-style-type: none"> <li>• Chicken Sausage • Ham • Bacon • Vegan Patty</li> </ul> <p><i>Vegan patty, extra \$3 per person   Gluten free, extra \$5 per person</i></p>	UPGRADE \$9.98	\$39.98
<p>EPIC BRUNCH BUFFET</p> <p>Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entree and one carving station from our buffet menu. Served with three cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with decadent array of toppings.</p>	UPGRADE \$23.98	\$62.98

 Gluten -Free
  Vegan
  Vegetarian
  Favorite!

Ask your team about allergen specific diet adaptations.  
All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# MORNING EXTRAS

<i>Breakfast Platters</i>	EACH PLATTER SERVES 12	PER PLATTER
<b>BREAKFAST SANDWICHES</b> Choose one per platter: Bacon, ham, or toasted fennel seed sausage patty. Served on brioche bread with cage-free farm egg, cheese, and herb aioli. <i>Vegan patty upgrade: \$3.00 per person</i> 		\$159.98
<b>BREAKFAST BURRITOS</b> Choose one per tray: <ul style="list-style-type: none"><li>• Carne Asada</li><li>• Bacon</li><li>• Carnitas</li><li>• Vegan Chorizo </li></ul>		\$149.98
<b>SALMON TRAY</b>  Cured pacific salmon, served with fresh lemon and dill		\$149.98
<b>OVERNIGHT OATS</b>   Oats with oat milk, agave syrup, & vanilla bean, served in mason jars		\$84.98
<b>ASSORTMENT OF INDIVIDUAL YOGURT CUPS</b> 		\$36.98
<b>HARD BOILED EGGS</b>  Cage-free high-protein option		\$34.98
<b>DONUT STATION</b>  Locally sourced selection of fan favorites. Minimum four platters		\$26.98

 Gluten -Free

 Vegan

 Vegetarian

 Favorite!

Ask your team about allergen specific diet adaptations.  
All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# BREAK-TIME BITES






<i>Break Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>HALF-TIME SNACK ☆</p> <p>Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, &amp; trail mix. <i>Contains nuts</i></p>	Included	\$9.98
<p>HAPPY HUMMUS</p> <p>Hummus trio (pesto, roasted red pepper, &amp; cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.</p>	Included	\$9.98
<p>SWEET REWARDS</p> <p>Assortment of freshly baked cookies, brownies, blondies, &amp; baked bars. <i>Vegan option available upon request.</i></p>	Included	\$9.98
<p>PARFAIT BAR</p> <p>Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.</p>	Included	\$9.98
<p>BAKEHOUSE BREAK</p> <p>Variety of tartlets; quiche lorraine, garden vegetable, broccoli &amp; cheese, &amp; three-cheese. Served with rosemary aioli and accompanied by sliced fresh fruit &amp; pound cake.</p>	UPGRADE \$4.98	\$14.98
<p>INDOCHINA FUSION</p> <p>Furikake seasoned edamame, gochujang chicken skewers, paneer and curried grilled zucchini naan.</p>	UPGRADE \$4.98	\$14.98
<p>SOCIAL GRAZER</p> <p>Imported cheeses and a local charcuterie assortment. Served with assorted nuts, berries, olives, and other temptations on a grazing board.</p>	UPGRADE \$4.98	\$20.98



<i>Drink Options</i>	HALF/FULL DAY PACKAGES	
<p>BEVERAGE STATION</p> <p>Self-serve regular &amp; decaffeinated coffee served with creamer and sugar options. Assortment of hot teas and ice water.</p>	Included	
<p>Original and flavored sparkling water options. and assorted sodas</p>	UPGRADE \$4.98	
<p>Brewed iced tea &amp; fresh lemonade, all served with lemon slices.</p>	UPGRADE \$4.98	

Ask our team about allergen specific diet adaptations.  
All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# MIDDAY & EVENING

<i>Meal Options</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<b>BUFFET</b> Your choice of one entrée & rice or potatoes. Served with six assorted chef choice salads, seasonal vegetables.	Included	\$39.98
<b>PLATED</b> Plated garden salad and your choice of one entrée & rice or potatoes served with seasonal vegetables.	Included	\$44.98

<i>Salads</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
SIGNATURE VINAIGRETTE  	Included	Plated
CLASSIC CAESAR 	UPGRADE \$2.98	Plated
RASPBERRY WALNUT  	UPGRADE \$2.98	Plated
SIX ASSORTED SALADS	Included	Buffet

<i>Carvery</i>	HALF/FULL DAY PACKAGES	SERVICE OPTION
PIT HAM WITH PINEAPPLE GLAZE 	ADD-ON \$4.98	Buffet
OVEN-ROASTED TURKEY WITH GRAVY 	ADD-ON \$4.98	Buffet
ROAST BEEF AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$4.98	Buffet
SLOW ROASTED PRIME RIB AU JUS WITH CREAMED HORSERADISH 	ADD-ON \$7.98	Buffet
HERB-CRUSTED BEEF TENDERLOIN AU JUS 	ADD-ON \$9.98	Buffet

 Gluten -Free  
  Vegan  
  Vegetarian  
  Favorite!


Ask our team about allergen specific diet adaptations.  
 All prices per person in addition to venue rental price, plus 22% administrative fee & tax.



# MIDDAY & EVENING

<i>Entrées</i>	PLATED	BUFFET
HARVEST GRAIN STUFFED BELL PEPPER   	<input type="radio"/>	<input type="radio"/>
FIVE-CHEESE TORTELLINI PESTO PARMESAN 	<input type="radio"/>	<input type="radio"/>
ALASKAN COD WITH GRAPE TOMATO VINAIGRETTE 	<input type="radio"/>	<input type="radio"/>
OVEN-ROASTED SALMON WITH TARRAGON BUTTER SAUCE 	<input type="radio"/>	<input type="radio"/>
ROSEMARY GARLIC HERB CHICKEN  	<input type="radio"/>	<input type="radio"/>
CHARRED LEMON CHICKEN PICCATA	<input type="radio"/>	<input type="radio"/>
CREMINI MUSHROOM CHICKEN MARSALA	<input type="radio"/>	<input type="radio"/>
CHICKEN CORDON BLEU WITH CHARDONNAY SAUCE	<input type="radio"/>	<input type="radio"/>
PANKO PARMESAN CRUSTED CHICKEN WITH SHERRY CREAM 	<input type="radio"/>	<input type="radio"/>
CENTER CUT SIRLOIN WITH DEMI-GLACE 	<input type="radio"/>	<input type="radio"/>
BRAISED BEEF SHORT RIB 	<input type="radio"/>	<input type="radio"/>

<i>Specialty Buffets</i>	HALF/FULL DAY PACKAGES	A LA CARTE
<p>SUMMER GRILL BBQ</p> <p>Santa Maria-style carved tri-tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads &amp; garlic bread.</p>	<p>UPGRADE</p> <p>\$23.98</p>	\$62.98
<p>FIESTA BUFFET</p> <p>Chicken chili verde and beef barbacoa served with tortillas. Spanish rice, frijoles de la olla, six fiesta salads and plenty of chips &amp; salsa.</p>	<p>UPGRADE</p> <p>\$22.98</p>	\$61.98
<p>ISLAND LUAU</p> <p>Kahlua pulled pork and teriyaki grilled chicken breast. Served with colorful sliced fruit, white rice, six luau salads.</p>	<p>UPGRADE</p> <p>\$22.98</p>	\$61.98

 Gluten -Free    Vegan    Vegetarian    Favorite!

Ask our team about allergen specific diet adaptations.  
All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# MIDDAY

Mix & Match	HALF/FULL DAY PACKAGES	A LA CARTE
MIX & MATCH A combination of four salad and sandwich options. Served with chips & whole fruit.	Included	\$39.98
Boxed lunch upgrade with compostable utensils	\$4.98	\$44.98

## Sandwiches

<p><b>CHEDDAR ROAST BEEF</b> Roast beef &amp; cheddar cheese with spicy aioli on a tasty sesame seed bun</p>
<p><b>MUFFALETTA</b> Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll</p>
<p><b>CALI GRILLED CHICKEN</b> ☆ Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli <i>Gluten-free available upon request</i></p>
<p><b>PEPPERED TURKEY</b> Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread with creamy mayonnaise</p>
<p><b>ARTICHOKE VEGGIE WRAP</b> ♻️ Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap</p>
<p><b>CAPRESE SANDWICH</b> ♻️ Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta <i>Available May-October only.</i></p>

## Salads

<p><b>CAESAR SALAD</b> ☆ Prepared in the classic style with chopped romaine, croutons, and parmesan cheese, tossed in a creamy Caesar dressing</p>
<p><b>BUTTERMILK BLEU AFINEE WEDGE SALAD</b> Crisp iceberg lettuce wedge topped with a mixture of colorful grape tomatoes, thin sliced red onions, crumbled buttermilk bleu affinee, &amp; crispy bacon. Drizzled with garlic &amp; herb buttermilk dressing</p>
<p><b>ASIAN QUINOA SALAD</b> ♻️ Ginger &amp; sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette</p>
<p><b>ARUGULA &amp; WATERMELON SALAD</b> ✖️ Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette &amp; balsamic glaze</p>
<p><b>ITALIAN CHOP SALAD</b> ✖️ Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette</p>
<p><b>UPGRADE YOUR SALAD</b></p> <ul style="list-style-type: none"> <li>• <i>Marinated grilled chicken, \$4.98 per person</i></li> <li>• <i>Adobe-rubbed grilled steak, \$8.98 per person</i></li> </ul>


✖️ Gluten -Free   ♻️ Vegan   🌿 Vegetarian   ☆ Favorite!

Ask our team about allergen specific diet adaptations.  
All prices per person in addition to venue rental price, plus 22% administrative fee & tax.

# UNWIND

<i>Drinks &amp; Snacks</i> DOES NOT INCLUDE ADDITIONAL EVENT TIME	ONE HOUR	TWO HOURS
COCKTAIL HOUR Open bar with beer & wine, plus your choice of four appetizers	\$29.96	\$44.98
COCKTAIL HOUR UPGRADES:		
• WELL SPIRITS COCKTAIL HOUR	\$4.98	\$7.98
• PREMIUM LIQUOR COCKTAIL HOUR	\$11.98	\$17.98
• EIGHT APPETIZERS (UPGRADE FROM FOUR)	\$20.98	\$29.98
ADD ON STREET FOOD BAR OPTION: Choose three:	\$32.98	\$42.98
<ul style="list-style-type: none"> <li>• Dim sum with shrimp shumai, shrimp hargow, and seafood shumai</li> <li>• Beef &amp; cilantro mini empanadas served with salsa roja</li> <li>• Elote bites with salsa verde</li> <li>• Shrimp cocktail shooters</li> <li>• Japanese yakitori chicken skewers</li> <li>• Crispy Wisconsin cheddar cheese curds</li> <li>• Fried cheese ravioli with pesto aioli</li> </ul>		

<i>Desserts</i>	PER PERSON
DESSERT BUFFET ☆ Scrumptious display of cookies, bars, cream puffs, and a selection of specialty cakes or pies from our individual delights menu. Served at a beautifully designed dessert station to wow all your guests	\$9.00
COOKIES & BARS Cookies, brownies, blondies, lemon & berry bars	\$5.00
DONUT STATION Fun display of locally sourced donuts	\$5.00
INDIVIDUAL DELIGHTS Choose two of our specialty cakes: chocolate layer cake, strawberry shortcake, red velvet cake, carrot cake, and cheesecake. Served plated for each guest	\$7.00

 Gluten -Free
  Vegan
  Vegetarian
  Favorite!

Open bar includes soft drinks like sodas and juices as standard.  
 Ask our team about allergen specific diet adaptations.  
 All prices per person in addition to venue rental price, plus 22% administrative fee & tax.