

BANQUET MENUS

SPECIALTY BREAKS

CHOCOLATE DEVESTATION [M12]

Served for 30 minutes.

\$13.75

Cascading warm Swiss semi-sweet chocolate surrounded by a variety of dipping confections to include marshmallows, pretzels, strawberries, bananas and apples. Also available in white or milk chocolate. Fountain rental of \$350.00

JAVA TOAST [M13]

\$13.95

Starbucks™ Coffee
sugar, cinnamon sticks, chocolate covered coffee beans, whipped cream, chocolate shavings and flavored syrups
Assorted Biscotti, Amaretti Cookies, Chocolate Dipped Strawberries

HOSTED BAR

House Brands	
Call Brands	
Premium Brands	
House Wine	
Premium House Wine	
Cordials	
Soft Drinks	
Mineral Water	
Beer – Domestic	
Beer – Premium	
Beer – Keg / Domestic	
Beer – Keg / Premium	

BEVERAGES

\$200.00 minimum for the first hour

\$150.00 minimum for each additional hour, per bar.

If minimum is not met, the difference between the minimum and the actual sales will be assessed.

\$5.75

\$6.25

\$7.25

\$6.75

\$7.75

\$7.25

\$3.00

\$3.50

\$4.50

\$5.00

\$325.00

\$425.00

CASH BAR

House	
Call Brands	
Premium Brands	
House Wine	
Premium House Wine	
Cordials	
Soft Drinks	
Mineral Water	
Beer – Domestic	
Beer – Premium	

\$200.00 minimum for the first hour

\$150.00 minimum for each additional hour, per bar. If minimum is not met, the difference between the minimum and the actual sales will be assessed. Cash bar pricing includes tax and surcharge.

\$6.50

\$7.00

\$7.25

\$7.00

\$8.50

\$7.75

\$3.50

\$4.00

\$5.25

\$5.50

BARISTA COFFEE CARTS

\$200.00 minimum for the first hour, minimum 1 hour.
\$100.00 minimum for second hour.
\$50.00 additional hours thereafter.
 If minimum is not met, the difference between the minimum and actual sales will be assessed.
 Ask your Conference Manager about additional Espresso Cart Supplies

HOSTED COFFEE CART

Caramel Macchiato	\$4.25
Cafe Latte	\$4.25
Cappuccino	\$4.25
Cafe Mocha (White or Dark)	\$4.25
Coffee (Regular or Decaf)	\$3.75
Tazo Tea/ Chai Tea	\$3.75
Espresso/ Americano	\$3.75
Whole Fruit	\$1.75
Granola Bar	\$2.50
Pastry (daily house selection)	\$3.00

CASH COFFEE CART

Caramel Macchiato	\$6.00
Cafe Latte	\$6.00
Cappuccino	\$6.00
Cafe Mocha (White or Dark)	\$6.00
Coffee (Regular or Decaf)	\$5.50
Tazo Tea/ Chai Tea	\$5.50
Espresso/ Americano	\$5.50
Whole Fruit	\$2.50
Granola Bar	\$3.25
Pastry (daily house selection)	\$4.75

Pricing excludes tax, surcharge and service fee

JAVA TOAST EXPRESSO CART [M13]

\$20.00 per person

Starbucks™ Coffee
 sugar, cinnamon sticks, chocolate covered coffee beans, whipped cream, chocolate shavings and flavored syrups

Assorted Biscotti, Amaretti Cookies, Chocolate Dipped Strawberries
 Coffee Cart- Barista made Starbucks™ specialty coffees and teas. Served for 30 minutes




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BANQUET MENUS

WINE LIST


WHITES

Hess Select Chardonnay	\$35.00	
Estancia Chardonnay	\$36.00	
Estancia Pinot Grigio	\$35.00	
Robert Mondavi Napa Fume Blanc	\$38.00	
Jekel Johannesburg Riesling	\$35.00	
Cambria Katherine's Vineyard Chardonnay	\$40.00	
Sterling Napa Chardonnay	\$42.00	
Sonoma Cutrer, Russian River	\$45.00	
Simi Russian River Reserve Chardonnay	\$49.00	
Dr. Lossen, Riesling	\$35.00	
Cline, Pinot Gris	\$36.00	

REDS

BV Costal Cabernet Sauvignon	\$35.00	
Estancia Pinot Noir	\$36.00	
Ravenswood Sonoma Zinfandel	\$37.00	
Rodney Strong Merlot	\$39.00	
Geysler Peak Cabernet Sauvignon	\$39.00	
Blackstone Sonoma Cabernet Sauvignon	\$43.00	
Franciscan Oakville Cabernet	\$50.00	
Sanctuary Cabernet Sauvignon	\$60.00	
Cline, Zinfandel	\$42.00	
Robert Sinskey, Merlot	\$65.00	
Grgich Hill Cabernet Sauvignon	\$85.00	


CHAMPAGNE AND SPARKLING WINES

Domaine Chandon Blanc de Noirs	\$37.00	
Korbel, Brut	\$38.00	
Korbel, Rouge	\$42.00	

HOUSE SELECTIONS

Fetzer Vineyards Chardonnay, Cabernet Sauvignon Pinot Noir, Merlot, Shiraz, Zinfandel, or White Zinfandel	\$32.00	
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ENVIRONMENTAL SELECTIONS

Bonterra Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Viognier, Merlot, Zinfandel, or Syrah	\$34.00	
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*Please ask your Conference Services Manager about additional wine selections. Many of our venues have award winning wine lists that are also available for your catered event. Wines based on availability

 Green Wines- Grown and Produced using sustainable, organic, and /or biodynamic practices