



Sheraton

Sheraton Park Hotel at the Anaheim Resort

1855 South Harbor Boulevard . Anaheim . California 92802 . . Phone: (714) 750-1811



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Breakfast Table

All breakfast tables are enjoyed with morning brew coffee bar of Starbucks coffee, decaf and Tazo teas half and half, flavored coffee creamers, almond and chai milk, orange juice and apple juice.

* for orders under 25 guests, a fee of \$100 will be added

Coffee on the Terrace Continental

market basket of fresh mixed berries
 zucchini, banana nut, carrot cranberry orange loaves
 assorted bagels with cream cheese
 23

Promenade Continental

seasonal market fruit display
 freshly baked scones and bagel bar served with orange and sweet honey flavored butter, assorted whipped cream cheeses and homemade style jams
 cinnamon French toast sticks served with warm maple syrup and sprinkled with powdered sugar
 24

Home Cookin' at the Park

Cubed Fruit sticks drizzled with jalapeno honey and Greek yogurt
 Baked oatmeal casserole served with carafes of regular, 2%, almond milk and honey butter
 Individually crafted huevos rancheros
 Corn tortillas layered with baked pinto beans, roasted tomato salsa, poached egg, bacon and chorizo crumbles and topped with fresh rancho cheese
 Assorted pan dulces (sweet breads)
 30

Enhancements

Assorted Soft Drinks
 ~ per item
 4

Seasonally inspired sliced fruit display
 ~ per person
 10

Market fresh whole fruit display
 ~ per item
 3

Individually made parfaits
 Creamy Greek yogurt and crunchy granola parfait
 ~ per item
 7

Assorted Individual Cereals with regular or skim milk
 ~ per item
 4

Hard Boiled Eggs
 ~ per dozen
 30

Assorted Bagels with cream cheese
 ~ per dozen
 42

Poached egg in mini bread bowl



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax

California Healthy

California citrus display of select seasonal fruits
 Individual assorted yogurts and honey
 Baked oatmeal casserole
 Served with carafes of regular milk, 2% low-fat milk, almond milk and honey butter
 Avocado hash served in a potato boat with organic eggs and California avocados, topped with smoked cheese and turkey sausage crumbles
 build your own Belgium waffle with fresh strawberries, apple and pineapple compotes, orange and sweet honey flavored butter, maple syrup and dusted with powdered sugar

33

The Tiffany

seasonal market fruit display
 individual yogurt & granola parfaits
 eggs benedict
 chicken apple sausage
 zucchini, banana nut, carrot cranberry orange loaves

28

Sheraton Park Resort Breakfast

California citrus display of select seasonal fruits
 scrambled eggs with gruyere and herbs
 scrambled egg whites
 toppings bar to include smoked gouda cheese, chopped tricolored tomatoes, diced chives and basil
 roasted red potatoes with assorted bell peppers
 crispy applewood bacon
 tall stack multigrain pancakes dusted with candied walnuts and powdered sugar
 served with strawberry and maple syrup
 house baked biscuits with honey butter

32

~ per person
 6

Egg Sandwich
 toasted English muffin sandwich
 farm fresh scrambled eggs, pork sausage patty and gruyere cheese

~ per item
 8

French toast casserole
 cinnamon and brown sugar brioche sliced baked with crème, eggs and topped with vanilla bean sauce

~ per person
 5

steel cut irish oatmeal
 with seasonal berries, bananas and brown sugar

~ per person
 6

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illness



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax



Plated Breakfast

All plated breakfasts are enjoyed with assorted breakfast bakery basket, fruit preserves and butter, and freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas, and preset orange juice.

* for orders under 25 guests, a fee of \$100 will be added

Comfort

freshly scrambled cage free eggs
 served with applewood smoked bacon
 signature breakfast potatoes
 25

Heart Healthy Breakfast Burrito

freshly scrambled egg whites
 gruyere cheese, chopped turkey bacon
 wrapped in a flour tortilla
 served with guacamole salsa on the side
 25

Cinnamon & Spice

cinnamon swirl french toast
 warm apple compote and maple syrup
 applewood smoked bacon
 signature potatoes
 26

gf Country Fresh Quiche

locally sourced egg whites, tomatoes,
 mushrooms and white cheddar cheese
 farm fresh roasted potatoes
 brown sugar glazed turkey bacon
 28

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Enhancements

Assorted Soft Drinks
 ~ per item
 4

Individually made Parfaits
 Creamy Greek Yogurt and Crunchy Granola Parfait
 ~ per item
 7

Chicken Apple Sausage
 6

Brown Sugar Glazed Turkey Bacon
 6

Applewood Smoked Bacon
 5



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~~We~~ We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

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Morning Break

All breaks are based on 30 minutes of continuous service and include morning brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamers, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Healthy Break

Blueberry oatmeal breakfast bar
 fresh fruit served with Madagascar vanilla waffle cones
 Assorted Buttermilk scones, cranberry, blueberry and orange
 17

Yogurt Bar

Sun dried blueberries, golden California raisins and cherries
 House made granola
 greek yogurt served with honey sticks and quinoa sprinkles
 Energy bars
 18

Sweet

Individual servings of starfruit, kiwi, tangerines and dragon fruit
 assorted pound cakes
 petite strawberry waffle bites with house made whipped cream
 and warm blueberry and strawberry syrup
 old fashioned grammies apple strudel with California walnut
 crust and chantilly cream
 19

Savory

Fresh seasonal fruit kabobs with honey yogurt
 Poached egg in petite sourdough bread bowl
 Ginger glazed bacon strips
 20

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
 Watermelon, cantaloupe, chia seed and lemon, or pineapple
 ~ gallon
 52

Bottled water

~ per item
 4

Assorted soft drinks

~ per item
 4

San Pellegrino sparkling water

~ per item
 5.25

Red Bull energy drink

~ per item 5.50

Assorted fruit smoothies

~ per item
 6

Assorted fruit juices

~ per gallon
 60

Assorted Tazo teas with honey and lemon

~ per gallon
 62

Freshly brewed iced tea

~ per gallon



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Freshly brewed Starbucks® coffee and decaffeinated coffee
~ per gallon
62

Seasonally inspired sliced fruit display
~ per person
10

Assorted jumbo cookies or double fudge brownies
~ per dozen
40



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Afternoon Break

All breaks are based on 30 minutes of continuous service and include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, half and half, flavored coffee creamers, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Opal

local melon skewers drizzled with organic honey paired with warm dipping chocolate
 market crudité paired with edamame and traditional hummus
 gluten free toast points and pita chips
 chilled hibiscus tea and iced tea
 18

Super Food Bar

Greek yogurt with toppings to include vanilla toasted granola, fresh sliced strawberries, blueberries, crushed almonds, dark chocolate chips, organic honey, and berry compote
 Agua Frescas
 Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
 Watermelon, cantaloupe, chia seed and lemon, or pineapple
 17

Snack Attack

house made chips and salsa especial served with seven layer bean dip, crudité platter with ranch and homemade hummus
 individual bags of assorted chips
 assorted soft drinks
 17

Sweet Treats

assorted petite cupcakes
 market fresh sliced fruit
 chocolate dipped rice krispy treats and macaroons
 raspberry spritzer and iced tea
 17

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:
 Watermelon, cantaloupe, chia seed and lemon, or pineapple
 ~ pitcher
 28

Bottled water
 ~ per item
 4

Assorted soft drinks
 ~ per item
 4

San Pellegrino sparkling water
 ~ per item
 5.25

Assorted fruit smoothies
 ~ per item
 6

Assorted fruit juices
 ~ per gallon
 60

Assorted Tazo teas With honey and lemon
 ~ per gallon
 62

Freshly brewed iced tea
 ~ per gallon
 60

Freshly brewed Starbucks® coffee and decaffeinated coffee



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62

Assorted energy bars
~ per item
4Assorted candy bars
~ per item
4Ice cream bars
~ per dozen
48Assorted jumbo cookies
~ per dozen
40Double fudge brownies
~ per dozen
40Individual bags of assorted chips and pretzels
~ per dozen
48Seasonally inspired sliced fruit display
~ per person
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Chilled Lunch Table

Buffet luncheons include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamers, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

Park Deli

chef's soup of the day

mixed baby greens tossed with feta cheese,
toasted sunflower seeds and teardrop tomatoes
chef's specialty salad dressings

mediterranean pasta salad
homestyle cole slaw

slow roasted turkey, black forest ham and sliced roast beef

sliced provolone, gouda, and pepper jack cheeses

decorate your creation with:
spicy grain mustard and aioli mayo

chef's selection of assorted rolls and breads

Crunchy dill pickles, pepperoncini, Fresh lettuce, sliced vine-
ripened tomatoes, jalapeno peppers and black olives

chocolate dipped macaroons and assorted new york cheesecake
bites
36

^Consuming raw or undercooked eggs, meat, or seafood may increase
your risk of foodborne illnesses

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural
sugars with hydrating H2O to provide a choice of the following
flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Vegan Minestrone Soup

~ per person
5

Chicken Tortilla Soup

~ per person
5

Roasted Tomato Basil Soup

~ per person
5

Assorted soft drinks

~ per item
4

Bottled water

~ per item
4

San Pellegrino sparkling water

~ per item
5.25

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Hot Lunch Table

Lunch table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamers, almond and chai milk

* for orders under 25 guests, a fee of \$100 will be added

The Resort

Fava bean and kalamata olive salad in an Italian oil vinaigrette
 Button mushroom salad with red bell peppers, basil, and roasted garlic
 Wild arugula salad with shaved almonds, cranberries, mild goat cheese and raspberry vinaigrette
 Golden beet salad with a citrus orange sauce
 Roasted halibut medallions topped with pineapple slaw
 Sirloin Skirt steak marinated with cilantro and beer
 Roasted fingerling potatoes
 Petite pineapple upside down cake
 39

Latino Authentico

Traditional chicken tortilla soup garnished with queso ranchero and tricolor tomato salsa
 Homemade blue corn tortilla chips served with a selection of five authentic salsas
 Avocado salsa, roasted green tomatillo salsa, zesty pico de gallo, tequila habanero salsa, spicy ranchero salsa
 Flat cactus salad diced with tomatoes, onion, cilantro, and tossed in an avocado oil
 Cucumber salad with bell peppers and queso fresco in a light vinaigrette
 Black bean salad with roasted garlic, purple basil, and yellow bell peppers
 Vegan Spanish rice
 Vegan Refried Beans
 Swiss chicken enchilada with green curried mole sauce
 Carne asada
 Thin slices of beef marinated with traditional herbs and mezcal, grilled over mesquite
 Served with roasted wheels of corn and warm flour tortillas
 Fresh mango on skewers
 Gelatina de leche
 39

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
 ~ pitcher
 28

Vegan minestrone soup
 ~ per person 5

Roasted tomato basil soup
 ~ per person
 5

Assorted soft drinks
 ~ per item
 4

Bottled water
 ~ per item
 4

San Pellegrino sparkling water
 ~ per item
 5.25

Assorted fruit smoothies
 ~ per item
 6

Lemonade
 ~ per gallon
 55



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To Your Fitness

soup of the day
red and green salad of sun kissed spinach, red kale, daikon
sprouts, cranberries, cucumbers with a cucumber ranch
quinoa salad of baby mixed greens, pineapple, avocado, quinoa
with a lemon coriander vinaigrette
chicken dijonnaise, panko encrusted natural chicken breast with
saffron brodo
miso coated Scottish salmon
orecchiette pasta tossed with herbs
balsamic drizzled california vegetables
assorted artisan rolls and sweet butter
rich dark chocolate flourless cake
fresh sliced fruit with greek yogurt
38

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your risk of foodborne illnesses



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Chilled Plated Lunch

Chilled plated lunches include artisan breads and sweet butter, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea and dessert

* for orders under 25 guests, a fee of \$100 will be added

Napa Steak Salad

Fresh seasonal greens, sliced tricolored tomatoes, and burrata cheese topped with a petite flat iron steak, lightly marinated over an open flame and garnished with purple basil

30

Anaheim Cobb Salad

Diced smoked chicken breast, grilled shrimp, hardboiled eggs, tomatoes, gorgonzola cheese and peas placed in a cup of butter lettuce served with a mango vinaigrette

29

Poached Chicken Salad

Shredded marinated chicken over baby spinach with toasted slices of almonds and strawberries served with champagne dressing

29

Saigon Salad

Organic mixed baby greens tossed with carrots, bell peppers, crunchy won tons, almonds and garnished with pan seared petite salmon filet served with honey mustard dressing

29

Enhancements

Vegan minestrone soup

~ per person

5

Roasted tomato basil soup

~ per person

5

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

lemonade

~ per gallon

55

Assorted fruit smoothies

~ per item

6

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Dessert Selection

Chocolate Brownie
topped with creme fraiche

Lemon Chiffon Cake

Tri-colored Berry Shortcake

Cocoa Dulce de Leche
dulce de Leche chocolate mousse with a caramel center, all atop
a walnut chocolate brownie base

4" Fresh Fruit Tart
A crisp tart shell filled with creamy custard and topped with a
cocktail of the season's finest berries and fruit

New York Cheesecake

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Hot Plated Lunch

Hot plated lunches include your choice of salad and dessert, freshly baked artisan breads, freshly brewed Starbucks Coffee, decaffeinated coffee, specialty Tazo Teas and iced tea

* for orders under 25 guests, a fee of \$100 will be added

Braised Short Ribs

merlot braised boneless short ribs, horseradish creamy polenta, roasted root vegetables, merlot jus
35

Sonoma Rotisserie Chicken Breast

Topped with a chardonnay lemon butter sauce, rainbow carrots, whole roasted elephant garlic, broccolini and roasted tomato orzo pilaf
32

Frenched Chicken (Bone-in)

frenched chicken breast with roasted shallots, portobello jus, garlic mashed potatoes and seasonal vegetables
32

Stella Marinated New York Steak

Topped with chimichurri sauce, roasted pale potatoes and rainbow vegetables
34

Pan Seared King Salmon

Topped with a tamarind sauce and served with rainbow vegetables and coconut infused steamed rice
35

Tequila Lime Marinated Chicken

served with soft corn polenta, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce
32

Enhancements

Assorted Soft Drinks

~ per item

4

Bottled Water

~ per item

4

San Pellegrino sparkling water

~ per item

5.25

Assorted Fruit Smoothies

~ per item

6



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Salad Options:

spring field greens, julienne of carrots, cucumbers, tomatoes, chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds, and raspberry vinaigrette

baby hearts of Caesar, herb croutons, shaved parmesan cheese tossed in a classic caesar dressing

baby arugula salad with goat cheese, sliced roasted red peppers, toasted pine nuts, tossed and sherry vinaigrette dressing

Dessert Selections:

Cocoa Dulce de Leche
dulce de Leche chocolate mousse with a caramel center, all atop a walnut chocolate brownie base

4" Fresh Fruit Tart
A crisp tart shell filled with creamy custard and topped with a cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake
set on a delicious Oreo cookie base and slathered with layers of decadent chocolate cheese filling and milk chocolate, topped with smooth ganache icing

Chocolate Reflection
dark-chocolate cake engages in a delightful dance with rich, chocolate mousse filling

Tiramisu Milan
coffee-soaked ladyfingers, a bittersweet chocolate sauce and an elegant dollop of mascarpone mousse

4 Layers Carrot Cake
grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse
the delicately creamy mango and passion fruit mousse with a coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry
moist and lightly sweet with a splash of whipped topping



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Apple Caramel
formed on a bed of graham cracker crumbs, it's filled with velvety
cream cheese and dressed with delightful bits
of apples nestled in a fine brown-sugared syrup

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Grab And Go

Boxed lunches are not supplied with table seating or table service. Each box will contain one type of sandwich, individual bag of potato chips, chocolate chip cookie, and one bottled water. All accompaniments will be identical in each box.

Minimum of 10 per sandwich type

Ranch Chicken Club

avocado, jack cheese and smoked bacon on ciabatta bread
27

Roma Tomato & Mozzarella Sandwich

mozzarella cheese, Roma tomatoes, fresh Mozzarella cheese, romaine lettuce, pesto spread on focaccia
27

Smoked Turkey Sandwich

Avocado, tomato, sliced provolone cheese, sprouts, on cranberry walnut bread
27

Roast Beef Sandwich

Thinly sliced roast beef, Wisconsin cheddar cheese, horseradish aioli, romaine lettuce, tomato on a french roll
28

The Classic Ham Sandwich

Virginia baked ham, swiss cheese, lettuce, honey-dijon on asiago cheese bread
27

Grilled Vegetable Wrap

Marinated grilled vegetables, burrata cheese, and lettuce wrapped in a spinach tortilla
27

Enhancements

Agua Frescas

Our culinary mixologists blend fresh local fruits, and natural sugars with hydrating H2O to provide a choice of the following flavors:

Watermelon, cantaloupe, chia seed and lemon, or pineapple
~ pitcher
28

Whole fresh fruit: apples, bananas and oranges
~ per item
3

Stacy chips, Sun® chips, baked chips
~ per dozen
36

Granola bars, Fiber bars, Cereal® bars, Energy bars
~ per item
4

Assorted Soft Drinks
~ per item
4

San Pellegrino sparkling water
~ per item
5.25

Assorted fruit smoothies
~ per item
6



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Dinner Table

Dinner table include afternoon brew coffee bar of Starbucks coffee, decaf and Tazo teas, and iced tea, half and half, flavored coffee creamers, almond and chai milk

* for orders under 45 guests, a fee of \$100 will be added

The Palm

Mediterranean bell pepper salad
 Roasted tri colored bell peppers, sweet onions and tomato
 Mixed bean salad
 Lima, white, kidney beans with green beans and tossed in an Italian herb dressing
 Mango wild rice salad
 Wild rice, arugula, chopped mango and toasted almonds tossed with chopped herbs
 Honey glazed medallions of pork
 Cashew chicken
 Dark and white meat with bell peppers, onions, and cashew tossed in a spicy orange glaze sauce
 Beef teriyaki
 Thin slices of sirloin steak marinated in house made teriyaki sauce
 Spagattini vegetables
 Coconut infused sticky rice
 Assorted petite pastries
 52

Enhancements

We recommend one bar per 100 guests for hosted bars

Select your favorite brand from our exclusive selections

Absolute

Absolut Vodka, Blue Curacao, Pineapple juice, sweet & sour with a fresh blackberry
 ~per drink
 10.50

Sweet Apple

Crown Royal, Apple Pucker, Cranberry juice with a fresh apple ring
 ~per drink
 10.50

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
 ~per drink
 10.50



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The Plaza

Chicken pastina soup
 With rotisserie chicken and fresh vegetables
 Tri colored quinoa and radicchio avocado salad tossed with avocado jalapeño dressing
 Baby arugula salad with clementines and toasted almonds
 Raspberry walnut vinaigrette or cucumber ranch dressing
 Blackened barramundi
 with fresh green mango sauce
 Maryland chicken kabobs
 Tender white meat marinated with chardonnay and fresh oranges
 Yukon potatoes roasted with fresh herbs and lavender oil
 Campanelle alla carbonara
 Tossed with olive oil, pancetta and double cream topped with fresh grated parmesan
 German chocolate cake
 Cherry jubilee
 47

The Prado

Caprese salad
 Slices of buffalo mozzarellas and heirloom tomatoes
 Drizzled with sweet purple basil dressing
 Baby spinach and toasted orzo pasta salad with fresh feta cheese
 Tricolored pimientos
 Roasted garlic dressing
 Boozy beef steaks
 A petite angus style new York steak
 Marinated with dark beer and shallots with a sweet onion sauce
 Orange jerk chicken
 Tender skin on chicken breast marinated with citrus and ginger root, simmamon and a blend of dried chilies
 Moroccan style red skin potatoes roasted with Moroccan herbs (cinnamon, cumin, turmeric, garlic)
 Aromatic basmati rice
 With currants and toasted almonds
 Roasted root vegetables and grilled asparagus spears
 Dutch apple pie
 Stuffed poached pears with mascarpone and caramelized walnuts
 47

Chocolatini

Absolut Vanilla, Dark White Creme De Cacao, Godiva chocolate liqueur with chocolate shavings
 ~per drink
 10.50

Anaheim Lemon Drop

Absolut citron, Cointreau, fresh lemon juice with a lemon wheel
 ~per drink
 10.50

Mr Gibson

Tanqueray, dry Vermouth with a cocktail onion
 ~per drink
 10.50

Martini bar

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater
 ~per drink
 10.50

*Culinary or bartender attendant fee ~per station 150
 One bartender required for every 100 guests

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Plated Dinner

Plated dinners include choice of salad and dessert, freshly baked artisan breads, freshly brewed micro-roasted Starbucks® coffee, decaffeinated coffee, and China Mist iced tea.

* for orders under 25 guests, a fee of \$100 will be added

Traditional Chicken Cordon Blue

Petite style boneless chicken breast stuffed with black forest ham, gruyere cheese, and rolled in sour dough crumbs, served with béchamel sauce, roasted garlic asparagus spears and cauliflower mash
40

Tequila Lime Marinated Chicken

over southwest risotto, roasted corn and pepper relish, mixed vegetables, lemon chipotle cream sauce
40

Tandoori Chicken

Tender chicken breast marinated in cilantro, garlic, yogurt and tandoori spices, then grilled to perfection, served over basmati rice with spicy eggplant ragout 40

Tequila lime & herb marinated salmon

Served with Mediterranean rice (vermicelli, steamed rice, cranberries and almonds) and roasted root vegetables
42

Petite Filet of Beef

with house made portobello sauce served with diamonds of purple potato and broccolini spears
50

Franco Chicken

topped with creamy Frangelico sauce, stuffed with fresh apples, cranberries, almonds and Mediterranean cous cous
42

Enhancements

DeLoach Pinot Noir
~ per bottle
44

Magnolia Grove Chardonnay
made to be bright and refreshing. A medium-bodied wine gives way to a green apple and melon flavors and finish. Enjoy with seafood and salads!
~ per bottle
34

Assorted Soft Drinks
~ per item
4

Acqua Panna Mineral Water
~ per item
5.25

San Pellegrino Sparkling Mineral Water
~ per item
5.25



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Brazilian Brochette

beef, chicken and shrimp with vegetables, charbroiled over mesquite and topped with green papaya salsa, served with basmati rice 42

Gulf Shrimp and Filet of Beef

grilled whiskey rubbed filet mignon, cajun spiced shrimp with blistered red pepper sauce
 horseradish spiked mashed potatoes and haricot vert
 60

Petite Filet of Beef and Salmon

yukon gold mashed potatoes, seasonal vegetables, brandy green peppercorn sauce, lemon butter dill sauce
 54

gf Vegan Plate

wild mushroom rice cake, grilled artichoke hearts, smoked tomato sauce, watercress, roasted tomatoes, wilted spinach reduced by vegetable stock
 40

gf Vegan Extravagance

seared tofu, black rice, red curry coconut sauce, wilted spinach and roasted tomato
 40

gf Filet of Beef

french fingerling potatoes, roasted green & white asparagus, caramelized shallot & fig demi
 52

gf Chipotle Mac & Jack Glazed Grilled Salmon

chipotle infused, baked gluten free mac and cheese pave, crisp bacon brussel sprouts and Jack Daniels glazed salmon
 42

V Vegetarian Portobello Ravioli

portobello ravioli, wilted arugula, pine nuts, sundried tomatoes and shitaki cream sauce
 40



All pricing is per person unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax.

Salad Options:

baby arugula salad with goat cheese, sliced roasted red peppers, toasted pine nuts tossed in our sherry vinaigrette dressing

spring field greens, julienne of carrots, cucumbers, tomatoes, chenin blanc vinaigrette

boston bibb, frisee and lola rosa, bleu cheese crumbles, teardrop tomatoes, candied walnuts and tarragon-lemon vinaigrette

mesclun greens with a touch of radicchio, poached pear and candied walnuts, aged balsamic vinaigrette

baby spinach leaves, red onion, strawberries, toasted almonds, and raspberry vinaigrette

caesar salad, romaine leaves, herb croutons, shaved parmesan cheese tossed in a classic caesar dressing

Dessert Options:

Cocoa Dulce de Leche
dulce de Leche chocolate mousse with a caramel center, all atop a walnut chocolate brownie base

4" Fresh Fruit Tart
A crisp tart shell filled with creamy custard and topped with a cocktail of the season's finest berries and fruit

Triple Chocolate Cheesecake
set on a delicious Oreo cookie base and slathered with layers of decadent chocolate cheese filling and milk chocolate, topped with smooth ganache icing

Chocolate Reflection
dark-chocolate cake engages in a delightful dance with rich, chocolate mousse filling

Tiramisu Milan
coffee-soaked ladyfingers, a bittersweet chocolate sauce and an elegant dollop of mascarpone mousse

4 Layers Carrot Cake
grated carrots, walnuts and a cream-cheese filling

Mango Coconut Passion Fruit Mousse
the delicately creamy mango and passion fruit mousse with a coconut macaroon center and passion fruit-soaked sponge cake

Tres Leches Strawberry
moist and lightly sweet with a splash of whipped topping

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Apple Caramel
formed on a bed of graham cracker crumbs, it's filled with velvety
cream cheese and dressed with delightful bits
of apples nestled in a fine brown-sugared syrup

^Consuming raw or undercooked meat or seafood may increase your
risk for foodborne illness

GF We pride ourselves in providing gluten friendly menu choices. While we
endeavor to carefully prepare those meals to accommodate a gluten-
free diet, please be aware that they may be prepared in an environment
where gluten is present. Please consult your physician as to your
personal health decisions

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Reception Table

Reception table's quantity is based on approximately one piece of each item per person

* for orders under 25 guests, a fee of \$100 will be added

All American Charcuterie Tray

Virginia ham, smoked turkey breast, dry salami, cheddar, swiss, gouda and havarti cheese, accompanied with whole grain mustard, horseradish, mayonnaise and silver dollar rolls (minimum of 25 guests)

~ per person
14

Antipasto Tray

Nicoise olives, sicilian olives, mushrooms, dry salami, prosciutto, grilled marinated provencal vegetables, mozzarella, tomatoes, artichoke hearts, marinated peppers and grissini sticks (minimum of 25 guests)

~ per person
12

Jumbo Shrimp Platter

Chilled jumbo shrimp served with cocktail sauce, Tabasco, lemon and lime wedges (25 pieces per platter)

~ per platter
100

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers (minimum of 25 guests)

~ per person
10

Enhancements

Carving Stations:

*Culinary attendant fee
~ per attendant 150

Oven Roasted Breast of Turkey

buttermilk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy

(serves 25 guests)
~ per item
260

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls

(serves 25 guests)
~ per item
400

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus

(serves 100 guests)
~ per item
625

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Vegetable Crudites Display

Selection of fresh garden vegetables served with hummus, ranch dip, grissini sticks
(minimum of 25 guests)
~ per person
9

Fresh Fruit Display

Sliced fresh seasonal fruit with raspberry yogurt dip
(minimum of 25 guests)
~ per person
10

Tex-Mex

Crisp tortilla chips, fresh salsa and guacamole
Chicken taquitos with salsa and sour cream
Mini beef burritos
Cheese and bean cornucopia
25

California Fusion

Thai chicken spring rolls with sweet chili sauce
Coconut shrimp with honey teriyaki sauce
Vegetable potstickers
Chicken sate with soy sauce and ginger
32

^Consuming raw or undercooked meat or seafood may increase your risk of food borne illnesses



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Action Stations

* for orders under 25 guests, a fee of \$100 will be added

Baked Brie

Wheel of french brie covered in toasted almonds, wrapped in a puff pastry, served with red grapes and sourdough slices
 12

Hummus and Bean Dip Display

Display of roasted red pepper hummus, black bean dip, array of garden vegetables, assorted flat bread, pita chips and crackers
 14

Al Dente

Ravioli, fettuccine and tortellini accompanied by alfredo, marinara and pesto sauces
 served with fresh parmesan and romano grated cheeses, rosemary focaccia bread
 16

La Fiesta

Chicken and beef fajitas served with warm corn & flour tortillas, sour cream, guacamole, onions, peppers, tomatoes, shredded cheese and fresh salsa
 16

Touchdown

Corn dogs, fresh grilled miniature cheese burgers, spicy hot wings with bleu cheese dressing
 served with sliced tomatoes, red onions, pickles, ketchup, mustard and mayonnaise
 17

Orient Express

Vegetable stir fry, garlic noodles, spring egg rolls, beef sate and shrimp wontons served with assorted dipping sauces
 18

Enhancements

Carving Stations:

Oven Roasted Breast of Turkey

butter milk biscuits, petite rolls, cranberry sauce, mustard, mayonnaise, and brown gravy
 (serves 25 guests)
 ~ per item
 260

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and pretzel rolls
 (serves 25 guests)
 ~ per item
 400

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au jus
 (serves 100 guests)
 ~ per item
 625

*Culinary attendant fee

~ per attendant
 150

Beverages

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Beefeater, (minimum of 50 guests)
 ~per drink
 10.50

Mojito Bar

Bacardi Limon muddled mojitos with lime and mint
 ~per drink
 10.50

Bartender attendant fee

~ per bartender



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One bartender required for every 100 guests

^Consuming raw or undercooked beef may increase your risk of foodborne illness

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Cold Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Elegantly displayed on a buffet or butler passed

Canapés

- Avocado caprese salad
- Hummus stuffed Persian cucumbers
- Strawberries, brie and pistachio
- Bruschetta, red and yellow tomatoes on garlic baguette
- Asparagus spears wrapped in prosciutto
- Artichoke bottom with garlic herb boursin on a toast round
- Deviled egg with black caviar
- Prosciutto wrapped melon
- Bay shrimp, smoked salmon and cream cheese on a round tartlet
- ~ per item
- 5

- Corn and crab salad tortilla cups
- Grilled shrimp topped with mango and papaya chutney
- Fresh mozzarella and sun dried tomato on a crostini
- Gorgonzola mousse with caramelized onion in a round tartlet
- Lobster medallion with cream on a pumpnickel baguette
- Peppered beef with boursin cheese and chives on a polenta round rose
- Seared ahi tuna with nori and wasabi caviar on a toast square
- Tall shrimp with pesto cream on a multi-grain crisp
- Antipasto brochette mozzarella cheese, roasted tomato
- ~ per item
- 6

^Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

Enhancements

Crab, Artichoke and Spinach Dip Platter

Toasted croutons
 (minimum of 25 guests)
 8



All pricing is per item unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax.



Hot Canapés

The below selections are priced per piece

Minimum order of 50 pieces per canapé

Server to pass hors d'oeuvres
 ~ per server 150

Elegantly displayed on a buffet or butler passed

Canapés

- Spanakopita, spinach and feta cheese
 - Mushroom caps, spinach and cheese
 - Chicken sate, spicy peanut sauce
 - Vegetable lumpia, spicy plum sauce
 - Chicken cashew spring roll with plum sauce
 - Chicken wonton with soy sauce
 - Mini pizza with goat cheese & sundried tomatoes
 - chicken breast brochette with jalapeno slivers wrapped in dry-cured bacon
- ~ per item
5

- Sautéed blue lump crab cakes
 - Mediterranean stuffed mushrooms
 - Petite taco stuffed peppers
 - Pecorino bacon wrapped scallop
 - Beef sate, ginger sauce
 - Coconut prawns, mango salsa
 - Mini vegetable wellington
 - Bacon and cheese meatball sliders
 - Pulled pork sliders
 - Baked mac and cheese bites
 - Breaded artichoke heart with cream & parmesan cheese
- ~ per item
6

^Consuming raw or undercooked seafood may increase your risk of foodborne illness

Enhancements

- Crab, Artichoke and Spinach Dip Platter**
- Toasted croutons
- (minimum of 25 guests)
- 8



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Dessert Table

Each dessert table includes freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas.

Based on 30 minutes of continuous service

* for orders under 25 guests, a fee of \$100 will be added

Cup Cakery

Assortment of all the most delicious petite cupcakes elegantly displayed on a buffet to delight your guests

16

Mini Cheesecake Bites

Lemon
 Black forrest
 Raspberry swirl
 Chocolate whipped cream
 Strawberry Mocha

15

Sheraton Park Dessert Presentation

Variety of Petite Éclairs, Mini Crème Brulee tarts, Mini Black Forest Cakes, Mini Carrot Cakes, Mini Lemon Topped Cheesecakes, Petite Cream Puffs
 Chocolate dipped strawberries
 Tiramisu
 Fresh fruit tart

18

Ice Cream Parlor

Chocolate, vanilla &, strawberry ice cream, hot fudge, caramel and strawberry sauce, M&Ms®, maraschino cherries, oreo® cookie crumbs, assorted sprinkles, chopped nuts, bananas, whipped cream and sugar cones

14

Enhancements

Warm Up

Freshly brewed Starbucks® coffee, decaffeinated coffee, specialty Tazo Teas, flavored syrups, rock sugar sticks, cinnamon sticks, chocolate spoons, cream, flavored creamers, whipped cream (replenished for 60 minutes)

10



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Cash

**Cash bar prices are per drink

Familiar Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Sauza Blue Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 Dewars White Scotch
 E & J Brandy
 ~per drink
 7

Favorite Brands

Absolut Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Sauza Hornitos Tequila
 Knob Creek Bourbon
 Jack Daniels Whiskey
 Chivas 12 Year Scotch
 Hennessy
 ~ per drink 8

Appreciated Brands

Grey Goose Vodka
 Hendrick's Gin
 Mount Gay Rum
 Patron Silver Tequila
 Makers Mark Bourbon
 Crown Royal Whiskey
 Johnnie Walker Black Scotch
 Courvosier V.S.
 ~ per drink
 9.50

Enhancements

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers
 (minimum of 25 guests)
 10

Tortilla chips, potato chips, salsa, onion dip platter
 (minimum of 25 guests)
 8

Bartender attendant fee
 ~ per bartender
 150

One bartender required for every 100 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax.

Domestic Beers

Budweiser
Bud Light
~ per drink
5.50

Imported Beers

Corona
Heineken
~ per drink
6

Micro Brew

Sam Adams
Anaheim IPA
~ per drink
6.50

Wine

House selection
8.50

Cordials & Cognacs

Disaronno Amaretto Grand
Baileys Irish Cream
Kahlua
Grand Marnier
~ per drink
10.50

Bartender attendant fee
~ per bartender
150

One bartender required for every 100 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax.



Host

**Host bar prices are per drink

Familiar Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Superior Rum
 Sauza Blue Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 Dewars White Scotch
 E & J Brandy
 ~ per drink
 6.75

Favorite Brands

Absolut Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Sauza Hornitos Tequila
 Knob Creek Bourbon
 Jack Daniels Whiskey
 Chivas 12 Year Scotch
 Hennessy
 ~ per drink
 7.75

Appreciated Brands

Grey Goose Vodka
 Hendrick's Gin
 Mount Gay Rum
 Patron Silver Tequila
 Makers Mark Bourbon
 Crown Royal Whiskey
 Johnnie Walker Black Scotch
 Courvosier V.S.
 ~ per drink
 9

Enhancements

Imported and Domestic Cheese Display

Tillamook cheddar, swiss, pepper jack, brie, dill havarti and smoked gouda, served with assorted crackers
 (minimum of 25 guests)
 10

Tortilla chips, potato chips, salsa, onion dip platter
 (minimum of 10 guests)
 8

Bartender attendant fee
 ~ per bartender
 150

One bartender required for every 75 guests



All pricing is per drink unless otherwise noted. Prices are exclusive of 21% taxable service charge and 7.75% state sales tax.

Domestic Beers

Budweiser
Bud Light
~ per drink
5.25

Imported Beers

Corona
Heineken
~ per drink
5.75

Micro Brew

Sam Adams
Anaheim IPA
~ per drink
6

Wine

House selection
~ per drink
7.75

Cordials & Cognacs

Disaronno Amaretto Grand
Baileys Irish Cream
Kahlua
Grand Marnier
~ per drink
10

Bartender attendant fee
~ per bartender
150

One bartender required for every 75 guests



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Specialty Bar - Cash

Select your favorite brand from our exclusive selections.
 All pricing is per drink unless otherwise noted.

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,
 Bombay Sapphire
 ~ per drink
 10.75

Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring
 ~ per drink
 10.75

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
 ~ per drink
 10.75

Chocolatini

Absolut vanilla, White creme de cacao, Godiva chocolate liqueur
 with chocolate shavings
 ~ per drink
 10.75

Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel
 ~per drink
 10.75

Mojito Bar

Bacardi Limon muddled mojitos traditional style with lime and
 mint, strawberry or mango
 ~per drink
 10.75

Enhancements

Carving Stations:

Baron of Beef, Roasted Garlic Spice Rub

silver dollar rolls, grain mustard, horseradish cream, natural au
 jus
 (serves 100 guests)
 ~ per item
 625

Spice Rubbed Tenderloin of Beef

slow roasted, horseradish cream, stone ground mustard, and
 pretzel rolls
 (serves 25 guests)
 ~ per item
 400

Oven Roasted Breast of Turkey

buttermilk biscuits, petite rolls, cranberry sauce, mustard,
 mayonnaise, and brown gravy
 (serves 25 guests)
 ~ per item
 260

*Culinary attendant fee
 ~ per attendant
 150



All food and beverage prices are subject to a 21% taxable service charge and 7.75% state sales tax.

Bartender attendant fee
~ per bartender
150

One bartender required for every 100 guests

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Specialty Bar - Host

Select your favorite brand from our exclusive selections

Martini Bar

Ketel One, Grey Goose, Tanqueray, Absolut, Hendricks Gin,
Bombay Sapphire
~ per drink 10.50

Sweet Apple

Crown Royal, Apple Pucker, cranberry juice with a fresh apple ring

~ per drink
10.50

Millionaires Manhattan

Makers Mark, sweet vermouth with a cherry
~ per drink
10.50

Chocolatini

Absolut vanilla, white creme de cacao, Godiva chocolate liqueur
with chocolate shavings
~ per drink
10.50

Anaheim Lemon Drop

Absolut Citron, Cointreau, fresh lemon juice with a lemon wheel
~ per drink
10.50

Mojito Bar

Bacardi Limon muddled mojitos with lime and mint
~ per drink
10.50

Enhancements

Carving Stations:

Classic Roast Baron of Beef

Au jus, dijon mustard and horseradish, silver dollar rolls
(serves 100 guests)
~ per item
595

Roast Tenderloin of Beef

Red wine sauce, mustard, horseradish and petite onions, silver
dollar rolls
(serves 25 guests)
~ per station
275

Roast Fresh Turkey Breast

Whole cranberry sauce, natural mustard, mayonnaise and chef's
special chutney, silver dollar rolls
(serves 25 guests)
~ per station
225

Culinary attendant fee
~ per attendant
150

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All pricing is per drink unless otherwise noted. Prices are exclusive of 20% taxable service charge and 8.00% state sales tax.

Bartender attendant fee
~ per bartender
150

One bartender required for every 100 guests

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Wine - White

All prices are per bottle

Champagne & Sparkling Wines

La Marca DOC Prosecco, Treviso, Italy
 34

Sauvignon Blanc

Brancott Estate, Marlborough, New Zealand
 36

Chardonnay

Clos du Bois, North Coast, California
 36
 Chateau St. Jean, North Coast, California
 42

White Zinfandel

Beringer Classics, California
 32

Pinot Grigio

Meridian, California
 36

Wine - Red

Pinot Noir

Estancia, Pinnacles Ranches, Monterey County, California
 38
 La Crema, Sonoma Coast, California
 52

Merlot

Clos du Bois, North Coast, California
 36
 Robert Mondavi, Napa Valley, California
 44

Cabernet Sauvignon

Estancia, Paso Robles, California
 38
 Franciscan, Oakville Estate, Napa Valley, California
 44



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