



Private Dining Room Catering Menu





Breakfast





*For less than 25 guests,
add \$10 Per Person

Breakfast



CONTINENTAL

Seasonally Inspired Cut Fruit | Freshly Baked Breakfast Breads and Pastries | Jams & Spreads | Assortment of Juices | Seattle's Best® Coffee and Tealeaves® Hot Tea Selection

32.50 Per Person

CLASSIC

Seasonally Inspired Cut Fruit | Fresh Scrambled Cage Free Eggs | North Country Smoked Applewood Bacon | Pork Sausage Links | Country Style Potatoes | Freshly Baked Breakfast Breads and Pastries | Jams & Spreads | Assortment of Juices | Seattle's Best® Coffee and Tealeaves® Hot Tea Selection

39.50 Per Person

AMERICAN

Seasonally Inspired Cut Fruit | Fresh Scrambled Cage Free Eggs | Choice of: Buttermilk Pancakes or French Toast | North Country Smoked Applewood Bacon | Pork Sausage Links | Country Style Potatoes | Freshly Baked Breakfast Breads and Pastries | Jams & Spreads | Assortment of Juices | Seattle's Best® Coffee and Tealeaves® Hot Tea Selection

43.50 Per Person

ENHANCEMENTS

SWEET & SAVORY BAGEL BAR 12.50 Per Person
Assorted Sweet & Savory Bagels | Flavored Cream Cheese Spreads: Chive, Berry and Plain

YOGURT PARFAIT BAR 15.50 Per Person
Greek Yogurt | House Made Granola | Honey | Chef's Selection of Accoutrements





Breaks



Breaks

A LA CARTE



BEVERAGES

Orange, Grapefruit, Tomato, Cranberry, and Apple Juice.....	29.50 Per Carafe
Iced Tea.....	80.00 Per Gallon
Lemonade.....	46.50 Per Gallon
Seattle's Best® Coffee, Decaf.....	80.00 Per Gallon
Tealeaves® Hot Tea Selection.....	80.00 Per Gallon
Plain, Sparkling & Flavored Bottled Water.....	5.50 Each
Assorted Regular & Diet Soft Drinks.....	5.50 Each
Flavored Iced Teas.....	7.50 Each
Assorted Energy Drinks.....	8.50 Each

SNACKS

Assorted Gourmet Cookies.....	35.50 Per Dozen
Buttery Croissants.....	36.50 Per Dozen
Jumbo Pretzels w/ Mustard & Cheese Dip.....	36.50 Per Dozen
Muffins & Danishes.....	37.50 Per Dozen
Brownies & Blondies.....	39.50 Per Dozen
Bagels & Soft Cream Cheese.....	41.50 Per Dozen
Granola & Energy Bars.....	5.50 Each
Individual Bags of Assorted Chips.....	5.50 Each
Assorted Candy Bars.....	5.50 Each
House made Trail Mix.....	6.50 Each
Sliced Fresh Fruit.....	7.50 Each
Yogurts.....	9.50 Each



Breaks

PACKAGES

SWEET SNACK PACK 19.50 Per Person

Assorted Cookies, Assorted Candy & Sweet Popcorn Seattle's Best® Coffee, Decaf, Tealeaves® Hot Tea Selection and Bottled Water

SALTY SNACK PACK 19.50 Per Person

Assorted Chips, Crackers, Pretzels & Popcorn Seattle's Best® Coffee, Decaf, Tealeaves® Hot Tea Selection and Bottled Water

ALL DAY BEVERAGE 22.50 Per Person

Seattle's Best® Coffee , Decaf, Tealeaves® Hot Tea Selection, Iced Tea, Assorted Sodas & Bottled Water

MAKE YOUR OWN PARFAIT 22.50 Per Person

Yogurt, Season Fruits & Berries, Nut House Granola, Dried Fruit, Honey & Jam Seattle's Best® Coffee , Decaf, Tealeaves® Hot Tea Selection and Bottled Water

BAKERY 24.50 Per Person

Freshly baked Gourmet Cookies | Chocolate Fudge Brownies & Blondies Seattle's Best® Coffee , Decaf, Tealeaves® Hot Tea Selection and Bottled Water





ALL DAY
Meeting





*For less than 25 guests,
add \$10 Per Person

ALL DAY Meeting



THE PERFECT MEETING PACKAGE

81.50 Per Person

CONTINENTAL BREAKFAST

Chilled Orange & Cranberry Juice, Sliced Fresh Seasonal Fruit, Breakfast Breads, Muffins & Croissants with Butter, Fruit Preserves & Honey, Seattle's Best® Coffee, Decaf and Tealeaves® Hot Tea Selection

AM BREAK

Assorted Granola Bars, Assorted Soft Drinks & Bottled Water, Seattle's Best® Coffee, Decaf and Tealeaves® Hot Tea Selection

LUNCH BUFFET

Select From:

Deli Buffet

Fiesta Fiesta Buffet

All American Picnic Buffet

PM BREAK

Homemade Cookies & Brownies Assorted Energy & Candy Bars Local Whole Fresh Fruits Assorted Soft Drinks & Bottled Water Seattle's Best® Coffee, Decaf and Tealeaves® Hot Tea Selection





*For less than 25 guests,
add \$10 Per Person

ALL DAY Meeting



PLANNERS CHOICE MEETING PACKAGE

96.50 Per Person

BREAKFAST

Select any from our Continental or Classic Buffet

AM BREAK

Assorted Granola Bars, Assorted Soft Drinks & Bottled Water,
Seattle's Best® Coffee, Decaf and Tealeaves® Hot Tea Selection

LUNCH BUFFET

Select From:

Deli Buffet

Fiesta Fiesta Buffet

Taste of Asia Buffet

All American Picnic Buffet

PM BREAK

Select any from our Specialty Breaks Assorted Soft Drinks & Bottled
Water Seattle's Best® Coffee , Decaf and Tealeaves® Hot Tea Selection





Lunch





Max of 3 Selections
Served with Whole Fruit, Potato
Chips, Cookie and Bottled Water

Lunch



BOXED

43.50 Per Person

TURKEY & CHEESE

Roasted Turkey, American Cheese, Lettuce and Tomato on a Ciabatta Roll

HAM & BRIE

Black Forest Ham, Brie Cheese, Date Jam on a Crossiant

CAPRESE

Pesto, Buffalo Mozzarella, Heirloom Tomatoes on a Ciabatta Roll

CHICKEN CAESAR WRAP

Grilled Chicken, Chopped Romaine, Shredded Parmesan
Cheese in a Spinach Tortilla

CHASHU PORK

Chashu Pork, Siracha Cole Slaw on a Baguette

BABY KALE CAESAR SALAD

Grilled Chicken, Rosemary Focaccia Crouton, Sungold Tomatoes
with a side of Creamy Caesar Salad





Lunch



PLATED

STARTER (selection of 1)

Traditional Caesar Salad
Romaine Hearts, Parmesan Cheese,
Housemade Rustic Croutons with a
Creamy Caesar Dressing

Baby Greens Salad
Spring Mix, Cucumbers, Baby Tomatoes
& Choice of Dressing

DESSERT (selection of 1)

Chocolate Torte
Flourless Dark Chocolate Cake

New York Cheesecake With Raspberry Coulis

Traditional Carrot Cake





Plated Menus will Accompany
Chef's Selection of Vegetables & Starch
Warm Rolls & Butter
Iced Tea & Coffee Service

When Selecting More than One
Entrée, the Higher Price Prevails
Maximum of 3 Entrees

Lunch



PLATED ENTREES

ORECCHIETTE PASTA 42.50 Per Person
Orecchiette Pasta | Broccolini Pesto | Shaved Parmesan

MUSHROOM & RISOTTO CAKE 42.50 Per Person
Roasted Mushroom & Rosemary Risotto Cake | Butternut Squash Puree

ROASTED AIRLINE CHICKEN 43.50 Per Person
6oz Roasted Airline Breast of Chicken with Natural Pan Jus

MISO HONEY SEA BASS 49.50 Per Person
5oz Miso Honey Marinated Sea Bass

BULGOGI BEEF 53.50 Per Person
Bulgogi Beef, Steamed White Rice, Baby Bok Choy and Housemade Kimchi

PISTACHIO CRUSTED HALIBUT FILET 56.50 Per Person
5oz Pistachio Crusted Halibut

SALT & SUGAR RIBEYE 63.50 Per Person
8oz Hawaiian Salt & Brown Sugar Crusted Ribeye





Pricing Based on One Hour of Service
Buffet's include Iced Tea & Coffee Service
*For less than 25 guests, add \$10 Per Person.

Lunch



BUFFET

PIZZA PARTY 43.50 Per Person

Traditional Caesar Salad—Romaine Hearts,
Parmesan Cheese, Housemade Rustic Croutons
with a Creamy Caesar Dressing | Assortment of
Savory Flatbreads | Chef's Selection of Dessert

LONGBOARD SANDWICHES (PREMADE) 45.50 Per Person

Soup of the Day
Whole Grain Salad with Dried Cranberries & Oranges
Yukon Gold Potato Salad |
Assorted Long Board Sandwiches:
Shaved Roast Beef with Horseradish Cream &
Caramelized Onion |
All-natural Turkey, Pepper Jack, Dried Cranberries,
Butter Lettuce & Chive Mayo |
Mortadella, Capicola, Salami, Provolone,
Pepperoncini, Shredded Lettuce, Tomatoes, Onion,
Black Olives & Italian Dressing |
Cookies and Brownies

FIESTA FIESTA 2 meats: 53.50 Per Person 3 meats: 58.50 Per Person

Cilantro Caesar Salad
Choice of:
CHICKEN TINGA - Shredded Chicken in a Chipotle Tomato Sauce
CARNITAS - Tender & Juicy Slow Cooked Pork
CARNE ASADA - Marinated, Grilled & Sliced Skirt Steak
Spanish Rice | Pinto Beans | Flour & Corn Tortillas | Guacamole,
Sour Cream & Housemade Salsa | Chef's Selection of Dessert





Pricing Based on One Hour of Service
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Lunch



BUFFET

VEGETARIAN 47.50 Per Person

Seasonal Vegetable & Quinoa Salad | Roasted Rainbow Cauliflower with Lemon, Chili Flakes and EVOO | Roasted Wild Mushroom Risotto
Sweet Soy Glazed Tofu and Lemon-Garlic Broccolini

TASTE OF ASIA 1 meat: 49.50 Per Person 2 meats: 53.50 3 meats: 58.50

Chinese Chicken Salad—Spring Mix, Red Cabbage, Shredded Carrots, Green Onion, Red Bell Pepper, Crispy Wonton Strips, Almonds, Soy Sesame Vinaigrette |

Choice of:

SALMON - Tender Salmon Fillets Marinated in a Rich Miso Glaze

CHICKEN - Tender Chicken Marinated in a Rich Miso Glaze with Bok Choy

SPICY CHASHU PORK - Sweet & Spicy Braised Pork Belly in intense blend of Sweet Soy Sauce

Choice of One: Steamed Jasmine Rice or Vegetable Fried Rice |

Stir Fry Vegetables |

Chef's Selection of Dessert |

ITALIAN DELIGHT 53.50 Per Person

Traditional Caesar Salad—Romaine Hearts, Parmesan Cheese, Housemade Rustic Croutons with a Creamy Caesar Dressing | Grilled Chicken | Penne Pasta with

Choice of:

MARINARA, ALFREDO OR PESTO CREAM SAUCE

Meat Lasagna (Vegetarian available as substitute) |

Garlic Bread | Roasted Vegetables | Chef's Selection of Dessert





Apps



Apps

DISPLAY

SEASONAL FRESH FRUITS & BERRIES 24.50 Per Person
Assorted Sliced Fresh Fruits & Berries | Honey Vanilla Creme

MEDITERRANEAN TABLE SPREAD 22.50 Per Person
Olive & Mushroom Tapenade, Roasted Garlic Hummus, Tomato-Garlic Bruschetta with Warm Pita Bread, Herbed Crostini's and Crackers

Add On:

Cheese Board—Includes Honey & Jams, Fruits & Nuts	16.50 Per Person
Charcuterie Board—Includes Assorted Salumis, Pates & Mustards	17.50 Per Person

HAPPY HOUR 29.50 Per Person
House-made Potato Chips & French Onion Dip | Sweet & Savory Bar Nuts | Baked Potato Steak Fries with Melted Cheddar, Scallions & Bacon Bits | Sweet & Spicy Pulled Pork Sliders with Kimchi Slaw





Items priced per piece.
25 pieces minimum per order.

Apps

A LA CARTE



SERVED COLD

Peppered Beef with Boursin on Crostini
Heirloom Tomatoes Bruschetta on Garlic Baguette
Deviled Egg and Applewood Smoked Bacon with Divina Roasted Tomato
Artichoke Bottom with Garlic-Herb Boursin Cheese on a Toast Round

9.50 each

Shrimp BLT on Sourdough Crostini
Dungeness Crab Salad in Artichoke Bottom with Roasted Red Bell Pepper
Blackened Albacore on Focaccia Crostini with Wasabi Crème
Lobster Medallion with Cream on a Pumpernickel Baguette
Peppered Beef with Boursin on Crostini

9.00 each

SERVED HOT

Mini Beef and Mushroom Duxelle In Puff Pasty
Italian Sausage Stuffed Mushrooms
Mozzarella Arancini With Roasted Garlic Aioli
Spanakopita, Spinach and Feta Cheese
Brie and Apricot En Croute

10.50 each

Pecorino Bacon Wrapped Scallop
Coconut Prawns with Mango Chutney
Sautéed Blue Lump Crab Cakes
Mini Lobster & Shrimp Burritos with Guacamole
Lamb Lollipop with Minted Sweet Chili Sauce

11.50 each





Dinner





Dinner



PLATED

STARTER (selection of 1)

Baby Kale Caesar Salad Rosemary
Focaccia Crouton, Sungold Tomatoes
with a side of Creamy Caesar Dressing

Farmers Market Salad Spring Mix,
Arugula, Orange Segments,
Cucumbers, Sunflower Seeds &
Selection of Dressing

Heirloom Tomato & Buffalo Mozzarella
Salad with Torn Basil, Sea Salt & Aged
Balsamic Reduction

DESSERT (selection of 1)

Chocolate Torte
Flourless Dark Chocolate Cake

New York Cheesecake With Raspberry Coulis

Traditional Carrot Cake





Plated Menus will Accompany
Chef's Selection of Vegetables & Starch
Warm Rolls & Butter
Iced Tea & Coffee Service

When Selecting More than One
Entrée, the Higher Price Prevails
Maximum of 3 Entrees

Dinner



PLATED ENTREES

ORECCHIETTE PASTA 51.00 Per Person
Orecchiette Pasta | Broccolini Pesto | Parmesan Cheese

MUSHROOM & RISOTTO CAKE 51.00 Per Person
Roasted Mushroom & Rosemary Risotto Cake | Butternut Squash Puree

ROASTED AIRLINE CHICKEN 54.00 Per Person
8oz Roasted Airline Breast of Chicken with Natural Pan Jus

STUFFED CHICKEN BREAST 54.00 Per Person
Wild Mushroom Stuffed Chicken Breast, Herb Roasted Potatoes,
White Wine Demi-glaze

MISO HONEY SEA BASS 56.00 Per Person
6oz Miso Honey Marinated Sea Bass

BULGOGI BEEF 56.00 Per Person
Bulgogi Beef, Steamed White Rice, Baby Bok Choy and Housemade Kimchi

PISTACHIO CRUSTED HALIBUT FILET 62.00 Per Person
7oz Pistachio Crusted Halibut

SALT & SUGAR RIBEYE 67.00 Per Person
12oz Hawaiian Salt & Brown Sugar Crusted Ribeye

HERB CRUSTED FILET MIGNON AND MISO HONEY SEABASS 75.00 Per Person
4oz Herb Crusted Filet Mignon and 4oz Miso Honey Seabass





Pricing Based on One Hour of Service
Buffet's include Iced Tea & Coffee Service
*For less than 25 guests, add \$10 Per Person

Dinner



BUFFET

PIZZA PARTY 50.00 Per Person

Traditional Caesar Salad—Romaine Hearts, Parmesan Cheese,
Housemade Rustic Croutons with a Creamy Caesar Dressing |
Assortment of Savory Flatbreads | Chef's Selection of Dessert

FIESTA FIESTA 2 meats: 57.00 Per Person 3 meats: 62.00 Per Person

Cilantro Caesar Salad

Choice of:

CHICKEN TINGA - Shredded Chicken in a Chipotle Tomato Sauce

CARNITAS - Tender & Juicy Slow Cooked Pork

CARNE ASADA - Marinated, Grilled & Sliced Skirt Steak

Spanish Rice | Pinto Beans | Flour & Corn Tortillas | Guacamole, Sour
Cream & Housemade Salsa | Chef's Selection of Dessert

TASTE OF ASIA 2 meats: 58.00 Per Person 3 meats: 63.00 Per Person

Chinese Chicken Salad—Spring Mix, Red Cabbage, Shredded Carrots,
Green Onion, Red Bell Pepper, Crispy Wonton Strips, Almonds, Soy
Sesame Vinaigrette |

Choice of:

SALMON - Tender Salmon Fillets Marinated in a Rich Miso Glaze

CHICKEN - Tender Chicken Marinated in a Rich Miso Glaze with Bok Choy

SPICY CHASHU PORK - Sweet & Spicy Braised Pork Belly in intense blend
of Sweet Soy Sauce

Choice of One: Steamed Jasmine Rice or Vegetable Fried Rice

Stir Fry Vegetables

Chef's Selection of Dessert





Pricing Based on One Hour of Service
Buffet's include Iced Tea & Coffee Service
*For less than 25 guests, add \$10 Per Person.

Dinner



BUFFET

VEGETARIAN 48.00 Per Person

Seasonal Vegetable & Quinoa Salad | Roasted Rainbow Cauliflower with Lemon, Chili Flakes and EVOO | Roasted Wild Mushroom Risotto
Sweet Soy Glazed Tofu and Lemon-Garlic Broccolini

ITALIAN DELIGHT 56.00 Per Person

Traditional Caesar Salad—Romaine Hearts, Parmesan Cheese, House-made Rustic Croutons with a Creamy Caesar Dressing
Grilled Chicken | Penne Pasta | Farfalle Pasta
Choice of:
MARINARA, ALFREDO, PESTO CREAM SAUCE AND BOLOGNESE
Meat Lasagna (Vegetarian available as substitute) | Garlic Bread |
Roasted Vegetables | Chef's Selection of Dessert

THE HARVEST 58.00 Per Person

Root Vegetable Bisque with Black Pepper Crème Fraiche | Winter Green Salad with Sun Dried Cranberries, Candied Nuts, Crumbled Goat Cheese & Cabernet Vinaigrette | Rainbow Quinoa & Asparagus Salad with Feta & Tomatoes | Seafood Penne Alfredo with Bay Shrimp & Salmon | Herb Rubbed Free Range Chicken Breast with Leeks & Button Mushroom Demi | Seasonal Baby Vegetables | Roasted Garlic Mashed Potatoes | Warm Berry Cobbler

MOROCCAN PICNIC 61.00 Per Person

Roasted Rainbow Carrot Salad—Saffron Couscous with Pine Nuts, Raisins, Herbs & Spices |
WHOLE ROASTED BRANZINO WITH CHERMOULA - Spicy Preserved Lemon & Herb Sauce
CHICKEN B'STILLA - Sweet & Savory Braised Chicken with Herbs, Spices & Nuts Wrapped in a Crispy Butter Basted Phyllo Dough Chef's Selection of Dessert





Bar





\$250 Bartender Fee will be applied per bar

Bar



PACKAGES

HOST BAR

Gold | 11.50 per drink
Diamond | 12.50 per drink
Domestic Beer | 9.00 per drink
Imported Beer | 10.00 per drink
Wine by the Glass | 14.00 per drink
Soft Drinks & Juices | 5.00 per drink
Bottled Water | 5.00 per drink

CASH BAR

Gold | 13.00 per drink
Diamond | 14.00 per drink
Domestic Beer | 10.00 per drink
Imported Beer | 11.00 per drink
Wine by the Glass | 15.00 per drink
Soft Drinks & Juices | 6.00 per drink
Bottled Water | 6.00 per drink

HOSTED SOFT BAR BY THE HOUR

Includes: Assorted Beer, House Wine,
Champagne, Mineral Waters & Soft Drinks
One Hour | 20.00 per person
Two Hours | 30.00 per person
Three Hours | 36.00 per person
Four Hours | 41.00 per person
Five Hours | 47.00 per person

HOSTED BAR BY THE HOUR

Includes: Gold Brands, Assorted Beer, House
Wine, Champagne, Mineral Waters & Soft Drinks
One Hour | 25.00 per person
Two Hours | 35.00 per person
Three Hours | 39.00 per person
Four Hours | 43.00 per person
Five Hours | 49.00 per person
Upgrade: Diamond | 6.00 per person/hour

WINE BY THE BOTTLE

Canyon Road—Red or White | 34.00 per bottle
Daou Pessimist - Red Blend | 45.00 per bottle
Louis Jadot—French Chardonnay | 45.00 per bottle
Gambino—Sparkling Wine | 34.00 per bottle





\$250 Bartender Fee will be applied per bar

Bar



LIST

GOLD

Vodka—New Amsterdam
Rum—Cruzan
Whiskey—Evan Williams
Gin—New Amsterdam
Tequila—Camarena
Scotch—Monkey Shoulder
Triple Sec—Dekuyper

DIAMOND

Vodka—Tito's
Rum—Bacardi
Whiskey—Redemption
Gin—Castle & Key
Tequila—Tres Agaves
Scotch—Black Label
Triple Sec—Pierre Ferrand





\$250 Bartender Fee will be applied per bar

Bar



MOCKTAILS

14.00 Per Drink

RASPBERRY SPRITZ

Raspberry, ginger syrup, fresh mint and lime juice topped with club soda

WATERMELON SPRITZ

Fresh watermelon, lime, mint simple syrup topped with club soda

TROPICAL SPRITZ

Hibiscus, pineapple, agave syrup, lime juice topped with club soda

PINA COLADA

Coconut cream, orange juice, pineapple, fresh lime juice

GINGER TEA FIZZ

Ginger Earl Gray tea, lemon, 2 dashes Angostura bitters topped with club soda





The Fine Print



MEAL SERVICE

Plated meal service is based on a ninety (90) minute serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours. There will be an extra facility charge for any food function of less than twenty-five (25) guests: \$100.00. Due to health regulations & quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees. Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.

GUARANTEE

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

FOOD AND BEVERAGE

Menu Selections in addition to our published menu suggestions our culinary, catering & events teams are specialist in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill. Our menus are subject to change and ingredients may vary based on seasonality or availability. Bread is available upon request. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff. All pricing is guaranteed ninety (90) days prior to your event date.

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAX

All prices are subject to 18% Gratuity, 4% Service Fee & current California State Tax. Gratuity is fully distributed to servers, bussers and/or bartenders assigned to the Event. Service Fee is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.

ADDITIONAL CHARGES

Bar facility charge of \$250.00 per bar for 4 hours. Room Re-Sets: If a room set-up is changed within 24 hours of the event, there will be an extra facility charge of \$200.00+ up. Fee subject to increase depending on the room size & complexity of the changes

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

SIGNAGE

All events will be posted on Hotels' signage throughout the hotel. In an effort to maintain the ambiance of the Hotel, only professionally printed signage may be displayed in the meeting areas.

PACKAGES AND SHIPPING

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: 1) Name of Organization 2) Guest Name 3) Attention Catering or Events Manager (indicate name) 4) Date of Function Rates: \$50.00 per box and \$150.00 per pallet.

FLORALS, DECOR, ENTERTAINMENT

The hotel has a list of recommended vendors and are happy to facilitate needs. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Insurance riders are required for all outside vendors. Should you make your own arrangements all deliveries should be coordinated with your sales manager.

ROOM ASSIGNMENT AND SEATING

Function rooms are assigned by the hotel according to the anticipated guests count and set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten(10) guests each. If a lower ratio is required, additional labor charges will apply. The Hotel will set tables and chairs 3% over the guarantee based upon space availability

ORANGE COUNTY FIRE DEPARTMENT

The Orange Fire Department does not permit open candles or flames, lasers or fog machines. Helium & compressed gas containers must be secured in an approved safety stand or cart. For additional rules and regulations, please contact the Orange Fire Department.

