Crowne Culinary Selections
Food for Thought...
<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All American</td>
<td>22</td>
</tr>
<tr>
<td>- Fluffy Scrambled Eggs, Choice of Sausage, Grilled Ham or Bacon, Breakfast Potatoes, Served with assorted Breakfast Breads</td>
<td></td>
</tr>
<tr>
<td>California Scramble</td>
<td>22</td>
</tr>
<tr>
<td>- Flour Tortilla filled with Scrambled Eggs, Red &amp; Green Peppers, Bacon Bits, Monterey Jack Cheese. Served with Breakfast Potatoes</td>
<td></td>
</tr>
<tr>
<td>French Toast</td>
<td>22</td>
</tr>
<tr>
<td>- French Brioche, Flavored with Orange Zest &amp; Cinnamon. Choice of Bacon or Sausage Patties</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>25</td>
</tr>
<tr>
<td>- Two Poached Eggs topped with Hollandaise Sauce, Served on an English Muffin, Roasted Roma Tomatoes filled with Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>26</td>
</tr>
<tr>
<td>- Cured Atlantic Salmon, Served with Diced Red Onion, Tomatoes, Egg Whites, Capers &amp; Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Steak &amp; Eggs</td>
<td>30</td>
</tr>
<tr>
<td>- 6 oz. Top Sirloin &amp; Two Fried Eggs, Served with Home Fries &amp; Steak Sauce</td>
<td></td>
</tr>
<tr>
<td>Hearty Breakfast</td>
<td>25</td>
</tr>
<tr>
<td>- Denver Omelet Accompanied by Steamed Asparagus and Baked Tomato</td>
<td></td>
</tr>
</tbody>
</table>

Eggs Beaters may be substituted for an additional $2
Breakfast includes choice of Juice or Fresh Fruits, Freshly Brewed Coffee, Decaffeinated Coffee or Tea
# Breakfast Buffet

## Coral Continental 22
- Assorted Fruit Juices
- Assortment of Breakfast Breads to include: Pastries, Croissants, Bagels, Scones & Muffins
- Cream Cheese, Butter & Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Deluxe Continental 29
### (Minimum 30 people)
- Assorted Fruit Juices
- Seasonal Sliced Fresh Fruit
- Assortment of Individual Yogurt
- Assortment of Breakfast Breads to include: Pastries, Croissants, Bagels, Scones & Muffins
- Cream Cheese, Butter & Preserves
- Selection of Cold Cereal good for the Heart
- Eggs Benedict on English Muffin
- Hot Oatmeal, Cinnamon, Raisins & Brown Sugar
- Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Tropical Continental Buffet 37
### (Minimum of 30 people)
- Fresh Orange or Grapefruit Juices
- Deli Ham, Salami, Proscuito and Turkey
- Assorted Pastries, Breakfast Breads and French Baguette
- International Cheeses and Fresh Fruit
- Cereal with Milk
- Freshly Brewed Coffee, Tea or Brewed Decaffeinated Coffee

## European Breakfast Buffet 37
### (Minimum 30 people)
- Assorted Fruit Smoothies
- Sliced Fresh Fruits to include Papaya, Mango, Kiwi, Raspberries & Blueberries
- Eggs Benedict on English Muffin
- Asparagus with Hollandaise Sauce
- Assortment of Breakfast Breads to include: Pastries, Croissants, Bagels, Scones & Muffins
- Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## Executive Continental 25
- Assorted Fruit Juices
- Seasonal Sliced Fresh Fruit
- Assortment of Individual Yogurts
- Assortment of Breakfast Breads to include: Pastries, Croissants, Bagels, Scone & Muffins
- Cream Cheese, Butter & Preserves
- Selections of Cold Cereals; Mueslix, Granola & Corn Flakes
- Scrambled Eggs, Breakfast Potatoes
- Sausage Patties & Crispy Bacon
- Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## The Marina Breakfast 32
### (Minimum 50 people)
- Assorted Bottled Fruit Juices
- Sliced Seasonal Fruit & Berries
- Assortment of Individual Yogurt Cups
- Assortment of Breakfast Breads to include: Pastries, Croissants, Bagels, Scones & Muffins
- Cream Cheese, Butter & Preserves
- Selection of Cold Cereal; Mueslix, Granola & Corn Flakes
- Hot Oatmeal, Cinnamon, Raisins & Brown Sugar
- Scrambled Eggs, Breakfast Potatoes
- Sausage Patties & Crispy Bacon
- Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

## California Joggers 29
- Assorted Energy Juices & Drinks
- Assorted Power Bars & Granola Bars
- Hard Boiled Eggs
- Assorted Dried Fruit
- Assorted Sugar & Fat Free Muffins
- Assorted Herbal Teas
## Brunch Buffet

### Brunch Buffet I 48

(Minimum 50 People)

- Chilled Assorted Fruit Juices
- Prawns and Crab Claws served on Ice with Louie or Cocktail Sauce
- Array of Fresh Seasonal Fruit & Berries
- Selected Cold Cuts to include Turkey, Roast Beef, Mortadella, Swiss, Cheddar and American Cheeses

Choice of Three:
- Western Style Scrambled Eggs with Bacon or Sausage
- Eggs Florentine
- Poached Salmon with Hollandaise Sauce
- Cheese Blintz with Raspberry Sauce
- Chicken Piccata
- Herb Crust Baked Ham (Add $150.00 for Carver)
- Roast Baron of Beef (Add $150 for Carver)

- Breakfast Potatoes
- Fresh Garden Vegetables
- Assorted Danish, Muffins, and Croissants
- Butter & Preserves
- Coffee, Tea and Decaffeinated Coffee

### Brunch Buffet II 46

(Minimum 50 people. If less than 50, an additional $10/pp will be charged)

- Chilled Individual Fruit Juices & V8 Juice
- Assorted Sliced Seasonal Fruit & Berries
- Hot Oatmeal Served with Brown Sugar, Cinnamon & Raisins
- Gary's Cured Atlantic Salmon Served with Cream Cheese
- Thinly Sliced Bermuda Onions, Capers & Mini Bagels
- Freshly Baked Muffins, Croissants & Breakfast Cakes

Choice of Two:
- Scrambled Eggs, Served with Sautéed Maui Onions
- Eggs Benedict
- Cinnamon French Toast, Served with Butter and Warm Maple Syrup
- Cheese Blintzes, Served with Fresh Berries

- Breakfast Potatoes
- Crisp Bacon & Country Sausage
- Coffee, Decaffeinated Coffee & Specialty Teas

## Enhancements

### Omelete Station 12

Choice of Bacon, Sausage, and Selection of Vegetables and Cheeses Made to your Specifications

### Crepe Station 12

Filled with your Choice of Fresh Fruit & Berries Topped with Whipped Cream

### Smoked Salmon 12

Served with Diced Red Onion, Tomatoes, Egg Whites, Capers, & Cream Cheese

### Waffle Station 10

Served with Fresh Seasonal Berries, Whipped Cream or Maple Syrup
### Ala Carte Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee &amp; Specialty Teas</td>
<td>53.00</td>
</tr>
<tr>
<td>For groups of less than 10 or less</td>
<td>per gallon</td>
</tr>
<tr>
<td>Assorted Sodas, Bottled Spring Water &amp; Mineral Water</td>
<td>6.00</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>4.50</td>
</tr>
<tr>
<td>Naked Juices</td>
<td>5.00</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>6.00</td>
</tr>
<tr>
<td>Assorted Bagels &amp; Cream Cheese</td>
<td>46.00</td>
</tr>
<tr>
<td>Assorted Dry Cereal</td>
<td>46.00</td>
</tr>
<tr>
<td>Assorted Individual Plain &amp; Fruit Yogurts</td>
<td>4.00</td>
</tr>
<tr>
<td>Seasonal Whole Fresh Fruit</td>
<td>3.75</td>
</tr>
</tbody>
</table>

### Ala Carte Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Specialty Cookies</td>
<td>46.00</td>
</tr>
<tr>
<td>Fudge Brownies, Double Chocolate Brownies</td>
<td>46.00</td>
</tr>
<tr>
<td>Peanut Butter Brownies, Fudge Nut Brownies &amp; Blondies</td>
<td>46.00</td>
</tr>
<tr>
<td>Hot Soft Pretzels with Mustard</td>
<td>46.00</td>
</tr>
<tr>
<td>Assorted Mini French Pastries</td>
<td>4.75</td>
</tr>
<tr>
<td>Trail Mixed</td>
<td>4.25</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>4.25</td>
</tr>
<tr>
<td>Assorted Candy Bars, Red Vines</td>
<td>4.00</td>
</tr>
<tr>
<td>Assorted Granola, Clif Bars &amp; Power Bars</td>
<td>5.00</td>
</tr>
<tr>
<td>Variety of individually Packed Chips</td>
<td>4.75</td>
</tr>
<tr>
<td>Sliced Fresh Fruits with Yogurt Dressing</td>
<td>8.50</td>
</tr>
<tr>
<td>Chocolate Dipped Fruits</td>
<td>5.50</td>
</tr>
<tr>
<td>Haagen-Dazs Ice Cream Bars</td>
<td>5.00</td>
</tr>
<tr>
<td>Bottled Spring Water</td>
<td>4.25</td>
</tr>
<tr>
<td>Lemonade and Iced Tea</td>
<td>53.00</td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Teas</td>
<td>53.00</td>
</tr>
<tr>
<td></td>
<td>per gallon</td>
</tr>
</tbody>
</table>
All Salads Accompanied by: Assorted Rolls, Butter and a Chef’s Choice of Dessert. Coffee, Decaffeinated Coffee & Iced Tea

Seafood Louie Salad 36
Bay Shrimp, Scallops, Crabmeat, Smoked Salmon, Sliced Tomatoes, Asparagus Spears & Hard Boiled Egg, Topped with Avocado, Served on a Bed of Spring Greens

Salmon Nicoise 31
Baby Greens, Salmon, Cherry Tomatoes, Egg, French Green Beans, Red Onions, Kalamata Olives
Dijon Lemon Olive Oil Dressing

Artichokes & Chicken Salad 32
Romaine, Baby Greens, Grilled Chicken, Artichoke Hearts, Roma Tomatoes, Red Onion, Goat Cheese, Fresh Basil, & Kalamata Olives, Red Wine Vinaigrette

Southwestern Chicken Salad 30
Sliced Breast of Chicken, Romaine Lettuce, Diced Tomatoes, roasted Red & Yellow Peppers, Black Beans, Avocado, Roasted Corn & Tortilla Strips. Tossed with Cilantro Vinaigrette

Lime & Cilantro Steak Salad 32
Romaine Lettuce, Baby Greens, Roasted Peppers, Corn, Tomatoes, Topped with Chili Rubbed Sliced Steak. Served with Onion & Chipotle Lime Vinaigrette

All Sandwiches Accompanied by: Mediterranean Potato Salad, Pasta Salad or Baked Potato Chips. Chef’s selection of Desserts, Coffee or Tea

Tenderloin Sandwich 35
Minimum 20 People
Sliced Tenderloin of Beef, Herb Mayonnaise On a French Baguette Lightly Toasted Lettuce, Tomatoes, Red Onion, Sharp Cheddar Cheese

Hickory Smoked Turkey 30
Avocado, Boston Lettuce, Roma Tomatoes, Swiss Cheese, Roasted Garlic Aioli on a Multigrain Baguette

Smoked Chicken with Cheese Tortellini 30
Cheese Tortellini with Smoked Chicken & Sun-dried Tomatoes, Light Creamy Garlic Sauce

Poached Salmon 35
Cold Poached Salmon with Dill Sauce and Mayonnaise Placed on a Bed of Thinly Sliced English Cucumber, Pear Tomatoes, Fresh Asparagus Tips, Jardinière. Served with Belgian Endive

Croissant Sandwich 32
Choice of Grilled Chicken or Salmon on a Croissant with Lettuce, Tomatoes, Red Onion, Herb Dijon Mustard

Chicken Tomato Alfredo 32
Penne Pasta Tossed With Roasted Chicken, Spinach, Asiago Cheese, Roasted Tomato Alfredo Sauce
**Lunch Beginnings**

(Please select one starter to compliment your luncheon entrée)

<table>
<thead>
<tr>
<th>Starter</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato and Leek Soup</td>
<td>(maximum 50 people)</td>
</tr>
<tr>
<td>Lobster Bisque with Tarragon Croutons</td>
<td>(maximum 50 people)</td>
</tr>
<tr>
<td>Citrus Prawns with Avocado Romaine &amp; Cilantro</td>
<td>(Add $5.00 per person)</td>
</tr>
<tr>
<td>Romaine Lettuce, Parmesan Crostini, Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>California Organic Greens, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Butter Lettuce, Endive &amp; Gorgonzola Cheese, Dijon Lemon Olive Oil Dressing</td>
<td></td>
</tr>
</tbody>
</table>

**Main Course**

<table>
<thead>
<tr>
<th>Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Almond Crusted Breast of Chicken</td>
<td>35</td>
</tr>
<tr>
<td>Yukon Gold Roasted Potatoes, Grilled Vegetables, Lemon Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Top Tenderloin, Gorgonzola Sauce</td>
<td>39</td>
</tr>
<tr>
<td>Fingerling Potatoes &amp; French Style Green Beans</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Chicken</td>
<td>35</td>
</tr>
<tr>
<td>Marinated with Thyme, Marjoram, Parsley, Rosemary, Olive Oil &amp; Citrus</td>
<td></td>
</tr>
<tr>
<td>Brown Rice &amp; Baked Ratatouille</td>
<td></td>
</tr>
<tr>
<td>Grilled Halibut</td>
<td>44</td>
</tr>
<tr>
<td>Lemon Caper Sauce</td>
<td></td>
</tr>
<tr>
<td>Basmati Rice &amp; Fresh Market Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

**Vegetarian Lasagna**

Mixed Grilled Vegetables placed between Layers of Homemade Pasta, over Fresh Tomato-Basil Sauce

**London Broil**

Red Wine Mushroom Sauce
Oven Roasted Potatoes & Seasonal Vegetables

**Lunch Endings**

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dos Leche</td>
<td>Light Sponge Cake infused with Condensed Milk Topped with Fresh Strawberries &amp; Whipped Cream</td>
</tr>
<tr>
<td>Chocolate Trio Cake</td>
<td>A blend of White, Milk and Dark Chocolate Mousses on a thin Layer of Chocolate Cake</td>
</tr>
<tr>
<td>Pear Tart</td>
<td>Bavarian Cream Topped with Pears in a Pie Crust</td>
</tr>
<tr>
<td>Apple Tart</td>
<td>Bavarian Cream Topped with Apples in a Pie Crust</td>
</tr>
<tr>
<td>Fruit Tart</td>
<td>Bavarian Cream Topped with Fruits &amp; Berries in a Pie Crust</td>
</tr>
<tr>
<td>Raspberry Chocolate Cake</td>
<td>Chocolate Cake Topped with Raspberry Coulis</td>
</tr>
<tr>
<td>New York Style Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Oreo Cheesecake</td>
<td></td>
</tr>
<tr>
<td>Theme Breaks</td>
<td>Page</td>
</tr>
<tr>
<td>------------------------------------</td>
<td>------</td>
</tr>
<tr>
<td><strong>To Your Health</strong></td>
<td>21</td>
</tr>
<tr>
<td>Assorted Sparkling Juices</td>
<td></td>
</tr>
<tr>
<td>Honey Roasted Peanuts &amp; Almonds</td>
<td></td>
</tr>
<tr>
<td>Sliced Apples with Brown Sugar &amp; Cinnamon</td>
<td></td>
</tr>
<tr>
<td>Individual Yogurts with Granola</td>
<td></td>
</tr>
<tr>
<td>Coffee, Decaffeinated Coffee &amp; Herbal Teas</td>
<td></td>
</tr>
<tr>
<td><strong>Energy Break</strong></td>
<td>23</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td></td>
</tr>
<tr>
<td>Assorted Granola Bars, Peanuts &amp; Power Bars</td>
<td></td>
</tr>
<tr>
<td>Evian Water &amp; Naked Juices</td>
<td></td>
</tr>
<tr>
<td><strong>Taste of South</strong></td>
<td>22</td>
</tr>
<tr>
<td>Corn Tortilla Chips, Salsa &amp; Guacamole</td>
<td></td>
</tr>
<tr>
<td>Mini Chicken Quesadillas</td>
<td></td>
</tr>
<tr>
<td>Virgin Margaritas</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Herbal Teas</td>
<td></td>
</tr>
<tr>
<td><strong>Delectable Comfort Food</strong></td>
<td>25</td>
</tr>
<tr>
<td>Dove Bars, Ice Cream Sandwiches</td>
<td></td>
</tr>
<tr>
<td>Mini French Pastries</td>
<td></td>
</tr>
<tr>
<td>Mini Chocolate Bars</td>
<td></td>
</tr>
<tr>
<td>Iced Coffee with Cream</td>
<td></td>
</tr>
<tr>
<td>Specialty Bottled Coffees &amp; Teas</td>
<td></td>
</tr>
<tr>
<td><strong>Sinful Break</strong></td>
<td>22</td>
</tr>
<tr>
<td>Chocolate Chip Cookies</td>
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</tr>
<tr>
<td>Macadamia Nut Cookies</td>
<td></td>
</tr>
<tr>
<td>White &amp; Chocolate Milk</td>
<td></td>
</tr>
<tr>
<td>Specialty Bottled Coffees &amp; Herbal Teas</td>
<td></td>
</tr>
<tr>
<td><strong>Beach Cafe</strong></td>
<td>22</td>
</tr>
<tr>
<td>Specialty Bottled Coffees &amp; Teas</td>
<td></td>
</tr>
<tr>
<td>Home Made Lemonade</td>
<td></td>
</tr>
<tr>
<td>Linzer Tart Cookies</td>
<td></td>
</tr>
<tr>
<td>Palmier Cookies</td>
<td></td>
</tr>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Herbal Teas</td>
<td></td>
</tr>
</tbody>
</table>
Meetings Buffet

Select your package to include Continental Breakfast, Mid Morning Break, Lunch and Afternoon Break. (Minimum of 30 People Required)

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet I Package</td>
<td>75</td>
</tr>
<tr>
<td>Buffet II Package</td>
<td>77</td>
</tr>
<tr>
<td>Buffet III Package</td>
<td>78</td>
</tr>
<tr>
<td>Buffet IV Package</td>
<td>79</td>
</tr>
<tr>
<td>Buffet V Package</td>
<td>75</td>
</tr>
<tr>
<td>Buffet VI Package</td>
<td>77</td>
</tr>
<tr>
<td>Buffet VII Package</td>
<td>77</td>
</tr>
<tr>
<td>Buffet VIII Package</td>
<td>77</td>
</tr>
<tr>
<td>Buffet IX Package</td>
<td>77</td>
</tr>
<tr>
<td>Buffet X Package</td>
<td>82</td>
</tr>
</tbody>
</table>

**Buffet I**
- Blue Sky Nicoise Salad
- Mediterranean Potato Salad
- Sliced Oven Roasted Turkey, Roast Beef & Honey Baked Ham
- Swiss, Cheddar & Provolone
- Kaiser Rolls & Condiments
- Traditional New York Cheese Cake
- Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

**Buffet II**
- Caesar Salad with Garlic Crostini & Parmesan Cheese
- Coucous with Grilled Asparagus, Red & Yellow Peppers
- Country Penne with Grilled Chicken & Italian Sausage
- Macadamia Crusted Mexican Sea Bass
- Parsley Potatoes, Sauteed Baby Carrots
- Rolls & Butter
- Cappuccino Cake
- Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

**Buffet III**
- Butter Lettuce, Onion & Belgian Endive, Dijon Dressing
- Linguine with Bay Shrimp & Scallops, Light Tomato Sauce
- New York Strip Steak, Caramelized Onion Sauce
- Horseradish Mashed Potatoes & Green Beans
- Rolls and Butter
- Crème Caramel
- Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

**Buffet IV**
- Romaine, Roma Tomatoes, Cucumber & Feta Cheese
- Seafood Ravioli, Lobster Sauce
- Parmesan Rosemary Baked Chicken
- Lyonnaise Potatoes & Grilled Ratatouille
- Rolls and Butter
- Fruit Tart with Crème Anglaise
- Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea
Meetings Buffet

Buffet V
Fresh Garden Green Salad With Assorted Dressings
Tomato, Cucumber & Basil Salad
Tortellini with Pancetta & Fresh Basil
A Selection of Italian Style Salami, Smoked Ham, Turkey & Roast Beef
Cheese Selection to Include Monterey Jack, Swiss, Cheddar & Provolone
Served with Assorted Breads & Condiments
Fresh Fruit Tart
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Buffet VI
Fresh Tomato Salsa & Tortilla Chips
Black Beans & Corn Salad
Pico de Gallo
Carne Asada
Chicken Fajita Bar to include Lettuce, Tomato, Onions
Grated Cheese & Jalapeno Peppers
Flour & Corn Tortillas
Spanish Rice & Refried Beans
Tres Leche Cake with Whipped Cream & Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Buffet VII
Big Sky Nicoise Salad
Individual Quiche Loraine
Baked Crusted Chicken Quarters, Mushroom Cream Sauce
Steamed Asparagus with Hollandaise Sauce
Potatoes Au Gratin
Assorted Kaiser Rolls
Individual Apple Tarts
Strawberries with Sour Cream and Brown Sugar
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Buffet VIII
Mixed Green Salad with Cherry Tomatoes, Sliced Cucumbers and Mushrooms
Three Beans Salad
Fresh Fruit Ambrosia
Cajun Rub Tri-Tip
Barbecued Chicken Breast
Mashed Potatoes with Gravy
Medley of Fresh Seasonal Grilled Vegetables
Rolls and Butter
Apple, Peach & Cherry Pies
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Buffet IX
Caesar Salad
Tomato & Cucumber Salad
Three Cheese Ravioli
Grilled Breast of Chicken With Prosciutto & Mozzarella Cheese, in a Marsala Wine Sauce
Penne Pasta with Sweet Italian Sausage & Chicken Seasonal Vegetable Ratatouille
Garlic Bread
Fresh Seasonal Sliced Fruits
Lemon Bars & Brownies
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Buffet X
Caprese Salad with Tomatoes, Mozzarella, Fresh Basil, Drizzled with Balsamic Vinaigrette
Spinach Salad with Roasted Portobello Mushrooms
Field Greens with Sweet Tomatoes, Gorgonzola & Balsamic Vinaigrette
Ratatouille Filled Pasta with Roasted Red Pepper Sauce
Herb Grilled Breast of Chicken with Artichoke Hearts & Sun-dried Tomatoes
Seared Salmon, Lemon Herb Sauce
Basmati Rice
Focaccia, Herb and Olive Breads
Sliced Seasonal Fruits and Berries
Regular & Chocolate Covered Biscotti & Tiramisu Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea
Petit Meetings
Perfect for groups of 20 people or less. If less than 20, $150 Chef's fee will apply.

Mini Lunch Buffet I
California Mixed Greens, Balsamic Vinaigrette
Tomato, Cucumber & Feta Cheese,
Drizzled with Virgin Olive Oil Dressing
Tri-Color Rotelli Pasta Salad
Sliced Chicken Breast & Roast Beef
Served with Appropriate Condiments &
Assorted Kaiser Rolls
Tiramisu Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Mini Lunch Buffet II
Caesar Salad with Garlic Crostini & Parmesan Cheese
Spinach with Grilled Portobello Mushrooms
Parmesan Crusted Breast of Chicken
Baked Atlantic Salmon
Oven Roasted Potatoes, Green Beans
New York Cheese Cake
Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

Lunches in a Box
California Lunches in a Box
Salad Selection
(choice of one)
Country Style Potato Salad
Cole Slaw
Pesto Pasta Salad

Sandwich Selection
(choice of One)
Sliced Roasted Turkey and Provolone
Smoked Ham and Swiss
Roast Beef and Peppered Jack
Grilled Chicken Breast, Topped with Artichoke Hearts,
Roasted Red Peppers and Sliced Nicoise Olives
Grilled Portobello with Herb Cream Cheese, Grilled Vegetables

Served on Choice of French Baguette, Kaiser Roll
or Focaccia Bread
Bag of Baked Potato Chips
Whole Fresh Fruit; Banana, Orange or Apple
(2) Freshly Baked Cookies
Chilled Soft Drink, Ice Tea or Bottled Spring Water
Dinner

Starters
Please select one starter to compliment your dinner entrée

- Arugula Toasted Walnut and Roasted Pear Salad with Red Wine Shallot Vinaigrette
- Seafood Ravioli with a light Tomato Sauce
- California Baby Greens with Fresh Mint, Roasted Pine Nuts & Balsamic Vinaigrette
- Arugula, Radicchio & Endive, Shaved Artichoke Hearts, Parmigiano-Reggiano
- Three Cheese Ravioli with a light Cream Sauce
- Roasted Peppers with Herb Goat Cheese decorated with Belgian Endive
- Tomato & Cucumber Salad with Feta Cheese & Kalamata Olives, Virgin Olive Oil

Entrées
Dinner is served with Sliced Gourmet Breads & Butter Regular & Decaffeinated Coffee and Specialty Teas.

Split menus have a choice of two entrées
Split entrées require that counts be given four working days prior to the event. Charges will be based on the higher price entrée selected.

- Petite Filet Mignon & Grilled Breast of Chicken 70
  Served with Cabernet Butter
  Parmesan Mashed Potatoes, Baby Carrots
- Baked Salmon, Cucumber Relish 50
  Swiss Chard, Potatoes Au Gratin
- Curried Shrimp 46
  Jasmine Rice, Mango, Cilantro, Green Onion Relish
- Chicken Breast with Mustard Sauce 40
  Sautéed Baby Carrots, Sweet Peas
- Cajun Chicken & Shrimp Scampi 66
  Served Scampi Style with Julienne of Vegetables
- Baked Breast of Chicken, Honey-Lemon Glaze 41
  Basmati Rice, Grilled Zucchini
- Braised Pork Loin with Sage 46
  Mashed Potatoes, Green Beans Ragout
## Dinner

### Entrées

Dinner is served with Sliced Gourmet Breads & Butter, Regular & Decaffeinated Coffee and Specialty Teas.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prime Rib, Caramelized Onion Sauce</strong></td>
<td>59</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese Gratin, Brussels Sprouts</td>
<td></td>
</tr>
<tr>
<td><strong>New York Steak</strong></td>
<td>55</td>
</tr>
<tr>
<td>Piped Mashed Potatoes, Grilled Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon Wellington</strong></td>
<td>49</td>
</tr>
<tr>
<td>Salmon Wrapped in Puff Pastry, Red Wine Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Rack of Lamb</strong></td>
<td>61</td>
</tr>
<tr>
<td>Oven Roasted Potatoes, Grilled Asparagus</td>
<td></td>
</tr>
<tr>
<td><strong>Pumpkin Ravioli with a Light Tomato Sauce</strong></td>
<td>39</td>
</tr>
<tr>
<td>Grilled Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Filet Mignon &amp; Shrimp Scampi</strong></td>
<td>80</td>
</tr>
<tr>
<td>Potatoes Gratin, Creamed Spinach</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Vegetable Encroute</strong></td>
<td>43</td>
</tr>
<tr>
<td>Grilled Vegetables Wrapped in a Pastry Shell Served with Red Wine Mushroom Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Penne Pasta Primavera</strong></td>
<td>39</td>
</tr>
<tr>
<td>Penne Pasta Tossed with Fresh Seasonal Vegetables, Garlic and Basil. Served with Choice of Alfredo Sauce, Marinara or Olive Oil &amp; Garlic</td>
<td></td>
</tr>
<tr>
<td><strong>Creamy Polenta</strong></td>
<td>39</td>
</tr>
<tr>
<td>Served with Grilled Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Eggplant Parmesan</strong></td>
<td>43</td>
</tr>
<tr>
<td>Breaded Eggplant with Marinara Sauce, Topped with Mozzarella Cheese. Served with Herb Fettucini</td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Vegetable Plate</strong></td>
<td>39</td>
</tr>
<tr>
<td>Fresh Seasonal Vegetables with Garlic and Fresh Herbs. Served with Sauteed Spinach, Lemon and Basmati Rice</td>
<td></td>
</tr>
</tbody>
</table>

### Vegetarian Options

Dinner is served with Sliced Gourmet Breads & Butter, Regular & Decaffeinated Coffee and Specialty Teas.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple Tartlet</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Fruit Tartlet</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Pear Tartlet</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Berry Tartlet</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mini Ricotta Cheesecake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Pyramid</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Tiramisu</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Cappuccino Cake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Dos Leche</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Raspberry Chocolate Cup</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Oreo Cheesecake</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Hazelnut Ganache</strong></td>
<td></td>
</tr>
</tbody>
</table>

### Sweet Delights

Included in dinner price.
Dinner Buffet

Starters
Select three
- Tomatoes, Mozzarella & Fresh Basil
- Caesar Salad, Garlic Crostini, Parmesan Cheese
- Three Cheese Ravioli, Light Tomato Sauce
- Tomato, Cucumber, Feta Cheese & Calamata Olives, Virgin Olive Oil
- Platter of Grilled Seasonal Vegetables-Yogurt Cucumber Dip
- Spinach, Blue Cheese & Roasted Pecans
- Celery, Mushroom & Endive Salad

Main Courses
Select three
- Baked Breast of Chicken with Artichokes
- Parmesan Crusted Breast of Chicken with Mushroom Sauce
- Chicken Acapulco with Avocado & Monterey Jack Cheese
- Lemon Seared Breast of Chicken
- Linguine with Bay Shrimp & Scallops, Tomato Sauce
- Prime Rib Carved to order (add $9.00++ per person)
- Braised Pork Loin with Sage
- Macadamia Nut-Crusted Halibut (seasonal) (add $5.00++ per person)
- Baked Sea Bass with Tomato & Fennel
- Miso Salmon
- Baked Salmon with Lemon, Capers & Fennel
- Grilled Salmon with a Lemon Dill Sauce
- Egg Noodles with a Light Tomato Sauce & Veal Sauce

Accompaniments
Select three
- Glazed Carrots with Marsala & Hazel Nuts
- Oven Roasted Yukon Potatoes
- French Style Green Beans
- Grilled Seasonal Vegetables
- Potatoes Au Gratin
- Garlic Mashed Potatoes
- Asparagus with Hollandaise Sauce

Desserts
Select three
- Mocha Marble Cheese Cake
- German Chocolate Cake
- Apricot Almond Bake Tart

Assorted Seasonal Berries with Whipped Cream & Brown Sugar
Assorted Petit Fours
Regular & Decaffeinated Coffee, Specialty Teas

85 per person
## Specialty Stations

### Salad Station
18
- Spinach Salad, Red Onions & Pancetta, Citrus Dressing
- Grilled Shrimp, or Chicken, Oriental Noodles, Thai Peanut Dressing, Balsamic Vinaigrette
- Romaine Lettuce Tossed to order with Caesar Dressing, Shaved Parmesan Cheese & Croutons
- Romaine, Baby Greens, Bleu Cheese, Pear & Candied Walnuts, Champagne Vinaigrette

### Tapas Bar
19
- Fried Calamari, Olive Oil Drizzled Feta, Garnished with Oregano
- Accompanied by Pita Bread
- Grape Leaves Filled with Rice
- Served with a Yogurt, Cucumber & Garlic Dip
- Spanakopita, Tabouleh Salad, & Assortment of Greek Olives

### Stir Fry Station
28
- Includes Chef
- Oriental Chicken and Beef served with Lo Mein Noodles, Water Chestnuts, Scallions & Bean Sprouts
- Choice of Plum, Teriyaki, Oyster & Hot Peanut Sauces
- Steamed Rice
- Egg Rolls
- Almond & Fortune Cookies

### Pacific Rim Station
30
- California Rolls, Spicy Tuna Rolls, Salmon, Yellow Tale & Ahi Tuna Sushi
- Served with Wasabi & Soy Sauce
- Assorted Dim Sum
  - (Three Pieces of Sushi & Three Pieces of Dim Sum per person)

### Fajita Station
26
- Includes Chef
- Chicken and Beef
- Sautéed with Peppers, Onions, Tomatoes & Chiles
- Served with Soft Flour & Corn Tortillas, Salsa, Guacamole & Sour Cream
- Refried Beans
- Shredded Lettuce, Diced Tomatoes, Onions, Raddish, Jalapeno Peppers

### Pasta Station
31
- Includes Chef
- Caesar Salad, Penne, Tortellini, and Fettucini Pasta with Marinara, Alfredo, Wild Mushroom, & Pesto Sauce
- Diced Italian Sausage & Diced Grilled Chicken
- Bell peppers, Crushed Red Pepper, & Parmesan Cheese
- Served with Garlic Bread
  - (Add $4.00 for Shrimp)

### Dessert Station
20
- Miniature French Pastries
- Fruit Tarts & Petit Fours
- Chocolate Dipped Strawberries
- Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

## Carving Stations

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Marinated Salmon</td>
<td>560 ea.</td>
<td>(Serves 35 People)</td>
</tr>
<tr>
<td>With Toast Points &amp; Appropriate Condiments</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey Baked Ham</td>
<td>280 ea.</td>
<td>(Serves 35 People)</td>
</tr>
<tr>
<td>Petite French Rolls &amp; Condiments</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast Tenderloin of Beef</td>
<td>450 ea.</td>
<td>(Serves 25 People)</td>
</tr>
<tr>
<td>With Petite Rolls &amp; Bernaise Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole Roasted Turkey</td>
<td>450 ea.</td>
<td>(Serves 40 People)</td>
</tr>
<tr>
<td>With Petite Croissants &amp; Cranberry Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---
**Hors d’Oeuvre**

**Cold Selections**

100 Pieces Minimum Order

- Bruschetta
- House Marinated Salmon Canapes
- California Rolls with Wasabi & Soy Sauce
- Smoked Duck with Orange Sauce on Baguette
- Eggplant & Goat Cheese Roulade on a Mini Potato Pancake

3.50 per piece
4.50 per piece
5.00 per piece
4.75 per piece
4.75 per piece

**Platters**

25 People Minimum Order

- Fresh Vegetable Crudite with Assorted Dips
- Domestic & Imported Cheese-board served with Gourmet Crackers & French Bread
- Assorted Fresh Fruit with Yogurt Dressing
- Chips Salsa & Guacamole
- Chips & Homemade Onion Dip
- Assorted Grilled Vegetables with a Yogurt Cucumber Dip

7.50 per person
8.75 per person
8.75 per person
8.50 per person
7.00 per person
10.50 per person

**Seafood Display**

- Jumbo Prawns
- Crab Claws

served with Lemon Wedges, Cocktail & Horseradish Sauces

5.00 per piece
5.00 per piece

**Hot Selections**

100 Pieces Minimum Order

- Mini Quiche
- Vegetarian Egg Rolls
- Mini Quesadillas
- Fried Artichoke Hearts with Boursin Cheese
- Curried Chicken in Puff Pastry
- Dim Sum, Plum Sauce
- Artichoke and Cheddar Cheese in Phyllo
- Beef or Chicken Sate with a Spicy Peanut Sauce
- Wild Mushroom & Chevre Pouch
- Spanikopita
- Brie & Bacon in Pouch
- Seafood Dim Sum
- Almond Chicken Fingers, Honey Mustard Sauce
- Coconut Fried Shrimp
- Mini Crab Cakes
- Mini Beef Wellington
- Mini Chicken Wellington
- Mini Lamb Chops, Balsamic Reduction

3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
3.75 per piece
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4.50 per piece
4.50 per piece
5.50 per piece
5.50 per piece
6.50 per piece
**Package Pricing**

**Hosted Cocktail Reception**
- Hour of Premium Brands $25.00 Per Person
- Additional Hour $15.00 Per Person

**Hosted Champagne, Wine & Beer Only**
- Hour prior to lunch or dinner $15.00 Per Person
- Additional Hour $10.00 Per Person

**Cordials**
- Amaretto, Kahlua, Grand Marnier, Remy Martin, Sambucca

**Hosted Bar on Consumption**
You can pre-pay any amount you would like towards your bar and choose the items you would like to host for your guests.

You will be charged for all drinks consumed. When you reach your pre-paid limit, you have the option of pre-paying an additional amount towards the bar, turning the bar into cash or closing the bar.

---

**Beverage Stations**

<table>
<thead>
<tr>
<th></th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Sections</td>
<td>9.00</td>
<td>10.00</td>
</tr>
<tr>
<td>Premium elections</td>
<td>8.50</td>
<td>9.50</td>
</tr>
<tr>
<td>Crowne Selections</td>
<td>7.50</td>
<td>8.50</td>
</tr>
<tr>
<td>House Wine</td>
<td>5.50</td>
<td>6.00</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>5.50</td>
<td>6.50</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>5.00</td>
<td>5.75</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>3.50</td>
<td>4.00</td>
</tr>
<tr>
<td>Juice</td>
<td>3.50</td>
<td>4.00</td>
</tr>
<tr>
<td>Mineral Water</td>
<td>3.50</td>
<td>4.00</td>
</tr>
</tbody>
</table>

Bartender fee is $150 per bartender if revenues do not exceed $500.00 per bar. The hotel recommends one bar per 100 attendees.

*Hosted bars are subject to applicable service charge and state sales tax.

**Cocktail Brands**
- Crowne Selections
  - Beefeater, Svedka, Jose Cuervo, Barcardi Superior, J.W. Red Label, Jim Beam, Seagram’s 7, Jack Daniels, Wild Turkey

**Premium Brands**
- Tanquery, Absolute, Cuevro 1800, Captain Morgan, Chivas Regal, Makers Mark, Crowne Royal, Courvoissier VS

**Deluxe Selections**
- Bombay Sapphire, Ketel 1, Patron Silver & Gold, Myers Platinum, Glenfiddich 12 yr, Knob Creek, J. Walker Black, & Courvoissier VSO
# Wine List

The following wines are also available for Banquet Functions
Please allow 7 working days to ensure delivery

## White Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stone Cellar, Chardonnay</td>
<td>Culinary Collection (California)</td>
</tr>
<tr>
<td>Hess Select, Chardonnay</td>
<td>(California)</td>
</tr>
<tr>
<td>Sonoma - Cutrer, Chardonnay</td>
<td>(California)</td>
</tr>
<tr>
<td>White Haven, Sauvignon</td>
<td>Blanc (New Zealand)</td>
</tr>
<tr>
<td>Girard, Sauvignon Blanc</td>
<td>(California)</td>
</tr>
<tr>
<td>White Zinfandel, Beringer</td>
<td>(California)</td>
</tr>
<tr>
<td>Villa Sandi, Il Fresco</td>
<td>Prosecco (Italy)</td>
</tr>
<tr>
<td>14 Hands, “Hot to Trot”</td>
<td>White Blend (Washington)</td>
</tr>
<tr>
<td>Irony, Chardonnay</td>
<td>(California)</td>
</tr>
<tr>
<td>William Hill, Chardonnay</td>
<td>(California)</td>
</tr>
<tr>
<td>Maso Canali, Pinot Grigio</td>
<td>(Italy)</td>
</tr>
<tr>
<td>Danzante, Pinot Grigio</td>
<td>(Italy)</td>
</tr>
<tr>
<td>Chateau Ste. Michelle,</td>
<td>Riesling (Washington)</td>
</tr>
</tbody>
</table>

## Champagne

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moet and Chandon</td>
<td>Champagne (France)</td>
</tr>
<tr>
<td>Domaine Ste. Michelle</td>
<td>Brut (Washington)</td>
</tr>
</tbody>
</table>

## Red Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stone Cellar, Cabernet</td>
<td>Culinary Collection (California)</td>
</tr>
<tr>
<td>Stone Cellar, Merlot</td>
<td>Culinary Collection (California)</td>
</tr>
<tr>
<td>Stone Cap, Cabernet</td>
<td>Sauvignon (Washington)</td>
</tr>
<tr>
<td>Epica, Cabernet Sauvignon</td>
<td>(Chile)</td>
</tr>
<tr>
<td>Edna Valley, Merlot</td>
<td>(California)</td>
</tr>
<tr>
<td>Gnarly Head, Pinot Noir</td>
<td>(California)</td>
</tr>
<tr>
<td>Apothic, Red Blend</td>
<td>(California)</td>
</tr>
<tr>
<td>Lucente, Toscana</td>
<td>(Italy)</td>
</tr>
<tr>
<td>Marquez Pritzimio</td>
<td>De Riscal Temprarillo (Spain)</td>
</tr>
<tr>
<td>Sterling Vintner’s Collection, Cabernet Sauvignon</td>
<td>(California)</td>
</tr>
<tr>
<td>Hess Select, Cabernet</td>
<td>Sauvignon (California)</td>
</tr>
<tr>
<td>Seven Falls, Merlot</td>
<td>(Washington)</td>
</tr>
<tr>
<td>DeLoach, Pinot Noir</td>
<td>(California)</td>
</tr>
<tr>
<td>Copolla Collection</td>
<td>Black Label Claret (California)</td>
</tr>
<tr>
<td>Ravenswood, Zinfandel</td>
<td>(California)</td>
</tr>
<tr>
<td>Terrazaz De Los Andes</td>
<td>Malbec (Argentina)</td>
</tr>
<tr>
<td>Penfolds Koonuga Hill</td>
<td>Shiraz (Australia)</td>
</tr>
</tbody>
</table>
Useful Information to Know

Guarantees:
Please give your guarantee to the catering department four (4) business days prior to your event date.

Service Charge & Sales Tax:
A 23% service charge and applicable sales tax is added to the cost of all food and beverage, room rental and audio-visual. Service charge is subject to tax as per California State Board of Equalization Regulation #1603. Prices are subject to change with pricing guaranteed 90 days prior to the function date.

Prices & Substitutions:
Current prices are subject to proportionate increases to meet cost inflation of items that are associated with the food and beverage operation. The Hotel may make substitutions in these cases where it is not practical to deliver the menu and/or service as originally ordered.

Liquor License:
The Hotel’s liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

Labor Charges:
A $150 labor charge will be applicable for any food functions including fewer than 25 guests for all cash bars, carvers/chefs and buffets.

Damage to Function Space:
Client will agree to pay for any damage to the function space that occurs during your event. Client will not be responsible, however, for ordinary wear and tear or for damage that they can show was caused by persons that were not their function attendees.

Decorations:
The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, tape or any other substance. All signs must be of professional quality and have Hotel management’s approval for their placement. An additional cleaning fee will apply if confetti and streamers are used. All banners must be hung by a Hotel Engineer and an additional cost may be charged.

Technical Support:
Audiovisual support is provided by State of the Art Audiovisual (SAVE) located on Hotel premises.

Unattended Items/Additional Security:
The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel will assist in making these arrangements. All security personnel to utilized during event are subject to Hotel’s management approval.

Room Assignment:
Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change groups, with notification, to a room suitable for attendance for your type of function.

Shipping & Receiving:
Please send all your packages to:
Crowne Plaza Redondo Beach
300 N. Harbor Drive
Redondo Beach, CA 90277
Attention your On-Site Contact and marked with the name and date of your function. Due to limited storage space we request that shipments not arrive any earlier than three days prior to your arrival. The first two boxes are complimentary after that a handling fee will apply of $3 per box. For pallet or larger items a $20 handling fee will apply. The same will apply for outgoing boxes plus any shipping fees. All shipments will be stored in our Security Office until you are ready to claim them.

Meal Tasting:
A meal tasting is offered complimentary to groups of 80 or more guests maximum 4 guests can attend. Meal tasting must be scheduled two weeks in advance and after the contract is signed and a deposit received by the Hotel.

Use of Outside Vendors:
If you wish to hire outside vendors to provide any goods or services at Hotel during the event, the Hotel may, in its sole discretion, required that such vendor provide Hotel, in form and amount reason-ably satisfactory to the Hotel, an indemnification agreement and proof of Liability Insurance.

Outside Food & Beverage:
All food and beverage served at functions associated with the event must be provided, prepared and served by the Hotel, and must be consumed on Hotel Premises. No food or beverage leaves the hotel premises.