



BREAKFAST BUFFETS

NEW CONTINENTAL

Assorted Breakfast Pastries (Muffins, Danish, & Croissants)

Served with Butter & Fruit Preserves

Seasonal Sliced Fresh Fruits

Chilled Orange, Apple & Cranberry Juices

Freshly Brewed Starbucks Coffee, Decaf & Tea

\$17.95 per Person

EXECUTIVE CONTINENTAL

Assorted Breakfast Pastries (Muffins, Danish, & Croissants)

Served with Butter & Fruit Preserves

Assorted Bagels and Cream Cheese

Seasonal Sliced Fresh Fruits

Chilled Orange, Apple & Cranberry Juices

Freshly Brewed Starbucks Coffee, Decaf & Tea

\$18.95 per Person

SLIM & TRIM

Whole Wheat Bagels & Low Fat Cream Cheese

Seasonal Sliced Fresh Fruits

Assortment of Yogurts

Chilled Orange, Apple & Cranberry Juices

Freshly Brewed Starbucks Coffee, Decaf & Tea

\$20.95 per Person

All menu prices are subject to change without notice.
Prices do not include service charge and sales tax currently at 20% and 8.5%.



BREAKFAST & BREAK ENCHANCEMENTS

BEVERAGES

Starbucks Coffee, Decaf and a Selection of Teas	\$65.00 per gallon
Starbucks Coffee, Decaf and a Selection of Teas	\$ 7.00 per person
Juices – Orange, Apple, Cranberry	\$35.00 per pitcher
Spring Waters	\$ 4.00 each
Assorted Soft Drinks	\$ 4.00 each
Mineral Waters & Tazo Iced Teas, per bottle	\$ 4.00 each
Assorted Naked Nutrition Juices	\$ 6.00 each
Red Bull Energy Drink	\$ 6.00 each

BREAKFAST & BREAK ENCHANCEMENTS

Bear Claws, Apple Fritters & Scones	\$48.00 per dozen
Muffins, Pastries and Croissants	\$48.00 per dozen
Bagels with Cream Cheese	\$48.00 per dozen
Bagels with Smoked Salmon	\$ 7.50 per person
Mrs. Fields Cookies (Chocolate, Oatmeal, Macadamia Nuts)	\$48.00 per dozen
Gourmet Brownies	\$48.00 per dozen
Sliced Fresh Fruits (10 person minimum)	\$ 6.50 per person
Whole Fruit	\$ 2.50 each
Individual Plain and Non-Fat Yogurts	\$ 3.50 each
Cereals and Milk	\$ 3.50 each
Energy Bars	\$ 3.50 each

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EXECUTIVE MEETING PACKAGE

(Minimum of 25 People for Lunch Package. Add \$50.00 Surcharge for Groups Less than 25)

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries (Muffins, Danish, Croissants)
Served with Butter & Fruit Preserves
Seasonal Sliced Fresh Fruits
Chilled Orange, Apple & Cranberry Juices
Fresh Brewed Starbucks Coffee, Decaf and Teas

AM REFRESH

Refresh Starbucks Coffee, Decaf, Tea and Juices

THE COLUMBUS DELICATESSEN

Mixed Field Greens with Assorted Dressings
Red Skin Potato Salad, Italian Pasta Salad, Chilled Relishes
Tuna Salad with Mayonnaise & Capers
Platter of Deli Meats – Honey Baked Ham, Roasted Turkey, Savory Roast Beef
Sliced Imported and Domestic Cheeses
Assortment of Fresh Breads – Rye, Sour Rolls, 9 Grain, and Dutch Crunch
Seasonal Fresh Fruits
Iced Tea

AFTERNOON BREAK

Freshly Baked Famous Mrs. Fields Cookies
Refresh Starbucks Coffee, Decaf, and Tea
Assorted Soft Drinks

\$59.95 per Person

\$35.95 per Person Without Lunch

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POWER BREAKS

THE BAKER

Choice of Two –
Lemon Poppy Seed Cake
Mrs. Fields Freshly Baked Cookies
Banana Nut Bread
Gourmet Brownies
½ Pint of Milk
Freshly Brewed Starbucks Coffee, Decaf & Tea
\$14.95 per Person

THE FIESTA

Tortilla Chips
Fiesta Queso Dip
House Fresh Salsa
Diced Jalapeno Chili's and Sour Cream
Lemonade
\$13.95 per Person

THE BALLPARK

Freshly Popped Popcorn
Old Fashioned Cracker Jacks
Mixed Nuts
Sweetened Chocolate Chip Cookies
Assorted Soft Drinks
\$15.95 per Person

THE WORKOUT

Power Bars
Nutri-Grain Bars
Granola Bars
Sliced Fresh Fruits
Organic Naked Juices
Red Bull Energy Drink
Tazo Iced Teas
\$16.95 per Person

LUNCH BUFFETS

(Minimum of 25 people - Add \$50.00 Surcharge for groups less than 25)

THE COLUMBUS DELICATESSEN

Mixed Field Green Salad
Red Skin Potato Salad
Italian Pasta Salad, Chilled Relishes
Tuna Salad with Mayonnaise & Capers
Platters of Sliced Honey Ham, Roasted Turkey and Roast Beef
Sliced Imported and Domestic Cheeses
Assortment of Fresh Breads
(Rye, Sour Rolls, 9 Grain and Dutch Crunch)
Seasonal Fresh Fruit Display
Freshly Baked Mrs. Fields Cookies & Brownies
Freshly Brewed Iced Tea
\$32.95 per Person

All menu prices are subject to change without notice.
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BOX LUNCHES

(Choice of One)

Potato Salad

Cole Slaw

Pesto Pasta Salad

SANDWICH SELECTION

(Minimum of 10 orders per item)

Sliced Roasted Turkey and Provolone

Ham and Swiss cheese

Roast Beef and Monterey Jack

Marinated Chicken Breast and Monterey Jack

Grilled Portobello Mushroom, Sweet Red Peppers and Monterey Jack Cheese

Served on a Choice of Sourdough Roll or Ciabatta Bread

Roasted Beef Wrap

Rolled with Lettuce, Tomatoes, and Onion

Roasted Chicken Wrap

Rolled with Lettuce, Tomatoes, and Onion

All Box Lunches includes: Bagged Potato Chips, Whole Fresh Fruit, Fresh Baked Mrs. Fields
Cookie, Chilled Bottled Soft Drinks

\$25.95 per Person

LIGHTER FARE SALADS

All the Salads include: Rolls, Fresh Fruit Garnish and Iced Tea

WHARF SALAD LOUIE

Bay Shrimp, Sliced Tomatoes, Crab, Smoked Salmon, Asparagus Spears and
Hard Boiled Eggs, Topped with Avocado, Placed on a Bed of Spring Greens

\$22.95 per Person

CHEF'S SALAD

California Greens, Ham, Turkey,
Tomato, Cheddar and Swiss Cheeses,
Black Olives and Hard Boiled Egg

\$18.95 per Person

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese,
Sourdough Croutons and Caesar
Dressing

\$20.95 per Person

Add Chicken: \$23.95 per Person

Add Shrimp: \$26.95 per Person

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HORS D'OEUVRES

Cold hors d'oeuvres

(50 Count per order)

California Roll	\$200.00
Chicken & Mango Chutney in Puff Pastry.....	\$200.00
Andouille & Coarse Mustard in Puff Pastry	\$200.00
Cucumber Rounds with Salmon Mousseline	\$175.00
Devilishly Deviled Eggs	\$150.00
Prawns with Cocktail Sauce.....	\$250.00
Side Smoked Salmon with Mini Bagels & Cream Cheese	\$250.00
Chicken Noisette with Mole Sauce.....	\$200.00

Chips & Nuts

(Per person)

Three-Layered Mexican Dip with Taco Chips.....	\$4.00
Chips and Dip.....	\$4.00
Mixed Party Nuts.....	\$4.00

RECEPTION DISPLAYS

(Minimum of 25 guests per display)

Assorted Domestic & Imported Cheese Display

Served with Fresh Fruit Garnish, Sliced Baguettes & Crackers

\$7.50 per Person

Fresh Fruit Display

An Array of Seasonal Sliced Fruits & Berries

\$6.50 per Person

Crudités

Assorted Fresh Vegetables, Served with Spicy Peanut Sauce & Blue Cheese Dip

\$5.00 per Person

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GENERAL INFORMATION

Confirmation of Attendance (Guarantee):

Confirmation on all meal functions as to the number of guests to be served is the sole responsibility of the client. The final number must be received no later than 11:00 AM, three (3) business days in advance. This number will be considered a “guarantee” and is NOT subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is larger. In the event that the final guaranteed attendance count is not received by the hotel, the estimated attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count. The Hotel will be prepared to serve 5% in excess of the guaranteed number of guests.

Banquet Checks:

All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.

Prices and Service Charge:

Prices are current and subject to change. Please note that the prices quoted do not include the 20% service charge or California State Tax, which is 8.5% currently. All food and beverages are subject to both service and tax charges.

Deposit & Payment:

A deposit is required for all catering functions unless prior credit or payment arrangements have been established with the Hotel. Payment in full is required in advance for all catering functions unless prior credit arrangements have been established with the hotel.

Menu Selection:

Final menu selections should be submitted two weeks prior to the function to insure the availability of the desired menu items.

Scheduling:

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the Hotel for any wage payments or other expenses incurred do to the Patron’s failure to comply.

Audio/Visual Equipment:

Audio/visual equipments are available upon advance request, charged at prevailing rates, through Focus Audio Visual.

Preservation:

The Hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, tape, etc. The Hotel reserves the right to substitute alternate space within the Hotel if it deems necessary or if the attendance deviates substantially from the number originally contracted.

Damage and Loss:

The Hotel will NOT assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function. The hotel may request that the client arrange and pay for bonded security personnel when valuable exhibits, merchandise, etc., are displayed or held overnight in the hotel.

Removal of Food and Beverages:

The Hotel prohibits the removal of food from the hotel premises. Any exception will be made at the discretion of the Hotel Management; in such cases the Hotel waives any liability resulting from transport, refrigeration or preparation of product once it leaves the Hotel.

Function Room Set Up:

Final room configurations and/or set-up should be determined at least 48 hours prior to the event date. Additional labor charge may apply for same day changes.

Signage:

Any items to be put on any meeting room or lobby walls or any discretionary signs must be approved by the Hotel