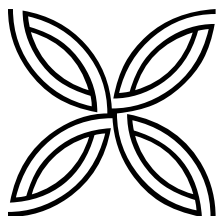


# *Miramonte Resort & Spa*

*2007-2008*

*Banquet Menus*



# *Epicurean Events*

*Morning ✨ Noon ✨ Night*

*Catering*

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# ✧ *Catered Events* ✧

## *General Information*

### ***Menu Selections***

We pride ourselves on catering exceptional food and service designed to your individual needs and tastes.

Our seasoned staff of catering sales and event professionals will provide you with the custom menu proposals you require. Every event is different, and we express our awareness of this in our motto, "stay interesting". What is of interest to you is of interest to us. Printed menus are available and provided as a resource of our culinary commitment.

### ***Food and Beverage Service***

All Food and Beverage with the exception of wine and champagne must be purchased through the Hotel and served only by Miramonte Resort & Spa staff. This policy is our commitment to the highest quality in food and beverage service. A handling or corkage fee of \$20 plus tax per bottle will be assessed for every bottle of wine and champagne brought into the hotel, not purchased through the hotel.

### ***Decorations***

We are more than delighted to arrange every facet of your event. We have access to a wide variety of florists, special linens, props and decorations, as well as entertainment. Ask your event professional for more details. All decorations and floral arrangements brought into the Hotel by outside purveyors must meet the approval of the Hotels and will not permit the affixing of any item to the walls or ceilings of the hotel space unless written approval is attained in advance you're your Catering/Conference Service Manager.

*\*All Banners must be installed by Hotel Staff.*

### ***Security***

The Hotel reserves the right to require additional security at certain events. All arrangements for additional security are the responsibility of the event hosts. Only security companies that have established workers compensation policies and liability insurance will be authorized on the property. The Hotel strictly enforces a no weapon policy for all security agencies while on property. The Hotel is available to provide additional security at a competitive rate. Please contact your Catering/Conference Service Manager for further details.

### ***Signage***

Pre-approved signage is permitted inside and outside.

Signage is not permitted in the main lobby of the hotel and other public areas. There are no exceptions to this policy unless approved by the Catering/Conference Service Manager or General Manager.

Hotel staff must hang all banners.

### ***Shipping and Receiving***

Please address all packages for your event to:

*(Your Event Name)*

*(Your Event Dates)*

*Attention Catering/Conference Service Manager*

*Miramonte Resort & Spa*

*45000 Indian Wells Lane*

*Indian Wells, California 92210*

### ***Engineering***

Electrical needs exceeding existing 120volt/20 amp wall outlets must be arranged in advance with your event manager and will require additional charges.

### ***Guarantees***

In arranging catered events, the Hotel requires a minimum guarantee of attendance three business days prior to your event. This Guarantee is not subject to reduction. Should no guarantee of attendance be provided three business days prior to your event, the expected number of attendees will be used as your guarantee. The Hotel will prepare and seat for 4% over the guarantee. All buffet and reception events will have food prepared for the guarantee only. If you have questions or concerns regarding guaranteed attendance, please address them with your Catering or Conference Services Manager.

*✧ Catered Events ✧*  
*General Information Continued*

***Service Charge and Sales Tax***

All Food is subject to a 22% taxable Service Charge and sales tax is 7.75%  
Liquor and Audio Visual are subject to a taxable 22% Service Charge and sales tax is 7.75%  
Miscellaneous items are subject to 7.75% Sales Tax

***Additional Fees***

A 100% cancellation fee apply to Audio Visual cancelled within 24 hours of event.  
Certain menus have minimum attendance requirements.  
Additional fees apply to less than minimum guaranteed.  
Surcharges apply to events exceeding the 30 minute grace period before and after scheduled event times.

***Payment***

The Hotel accepts all major credit cards. Most events require a minimum deposit of 10% of the estimated charges at time of booking. The Hotel does not accept "payment upon conclusion" as a form of payment. Cashier's checks, cash, and personal checks are accepted. For cash and check transactions, the balance is to be paid in full ten business days prior to your event. Should over payment occur, the Hotel will process a refund of the difference, via check or credit card adjustment, within 10 business days of the last day of the event. The Hotel is unable to refund cash on a credit card or check transaction. Your event manager is available for further explanation or clarification of any information contained herein. Please do not hesitate to contact our offices at any time.

## *✧ Morning ✧*

### *Continental Breakfasts*

*Continental Breakfasts are designed for a maximum of 90 Minutes, and serviced for a maximum of one hour.  
After 90 Minutes, food & beverage items will be refreshed upon request and charged on consumption.*

#### ***Classic Continental***

Orange and Cranberry Juices  
Sliced Seasonal Fruit, California Citrus and Berries  
Assorted Muffins and Breakfast Breads  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$22.00 per person***

#### ***The Well Spa Continental***

Orange and Grapefruit Juices  
Sliced Seasonal Fruit and Whole Bananas  
Bowls of Blueberries and Strawberries (Seasonal)  
Assorted Low-Fat and Plain Yogurt  
Apple Cinnamon Granola  
California Dried Fruit  
Honey Bran Muffins  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$24.00 per person***

#### ***Euro~Continental***

Orange, Grapefruit and Cranberry Juices  
Sliced Seasonal Fruit, California Citrus and Seasonal Berries  
Individual Fruit Yogurts  
Croissants, Bagels with Cream Cheese  
Assorted Muffins and Breakfast Breads  
Scottish Smoked Salmon with Sliced Tomatoes, Onions and Capers  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$28.00 per person***

#### ***European Breakfast***

Sliced Seasonal Fruit, California Citrus and Berries  
Individual Fruit Yogurts with Apple Cinnamon Granola  
Smoked Salmon and Trout with Chopped Eggs, Capers, Onions and Chive Crème Fraîche  
Selection of European Breakfast Cheeses  
European Style Cured Meats and Sausages  
Hard Boiled Eggs  
Croissants, Rustic Rolls and Bagels with Cream Cheese  
Whole Grain Mustard, Sweet Butter  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$35.00 per person***

*✧ Morning ✧*  
*Continental Breakfast Additions*

Assorted Cereals with Milk	<b>\$ 4.00 each</b>
Individual Yogurts with Granola	<b>\$ 4.50 each</b>
Sliced Fresh Fruit, California Citrus & Berries	<b>\$ 5.00 per person</b>
<i>With Honey Yogurt</i>	<b>\$ 6.00 per person</b>
Breakfast Breads, Croissants, Danish, or Muffins	<b>\$ 36.00 per dozen</b>
Fruit Scones	<b>\$ 38.00 per dozen</b>
Assorted Sliced Bagels with Cream Cheese	<b>\$ 42.00 per dozen</b>

***Breakfast Croissants***

Freshly Baked Croissant with Scrambled Eggs, Fontina Cheese  
 (Select One) Bacon, Sausage or Ham  
**\$7.00 per person**

***Vegetarian Breakfast Burrito***

Scrambled Eggs wrapped in a Spinach Flour Tortilla  
 Oven Roasted Vegetables and Miramonte Garden Herbs  
**\$7.00 per person**

***Banana French Toast***

Powdered Sugar, Tangerine Butter & Warm Maple Syrup  
**\$8.00 per person**

***Lemon Blueberry Sour Cream Pancakes***

Raspberry Syrup and Sweet Butter  
**\$8.00 per person**

***Oatmeal Brûlée***

Cinnamon Steel Cut Oatmeal and Banana Brûlée  
**\$8.00 per person**

***Smoked Salmon***

Smoked Salmon Display, Capers, Onions, Tomatoes  
 Chopped Eggs, Bagels and Cream Cheese  
**\$13.00 per person**

*Prices are based on the additional items being added to an existing Continental Breakfast menu.*

# ✧ Morning ✧

## *A La Carte*

### **Starters**

Cinnamon Steel Cut Oatmeal Banana Brûlée	<i>\$7.00 per person</i>
Apple Cinnamon Granola and Fresh Berry Parfait	<i>\$8.00 per person</i>
Seasonal Fruit with California Citrus and Vanilla Bean Yogurt	<i>\$10.00 per person</i>

### **Entrees**

#### ***Tuscan Frittata***

Eggs, Zucchini, Sweet Red Onions, Pancetta, Grilled Peppers, Fresh Herbs

Served with Breakfast Potatoes

Breakfast Breads: Croissants, Assorted Muffins and Assorted Sweet Butter Danish

Orange Juice, Coffee, Decaffeinated Coffee and Specialty Teas

***\$20.00 per person***

#### ***Sunrise***

Grade A Jumbo Eggs, Scrambled with Fontina Cheese

Served with Oven Roasted Roma Tomato, Red Bliss Potatoes with Sweet Onion and Pepper

Choose one: Sage Breakfast Sausage or Maple Peppered Bacon

Served with Breakfast Breads: Croissants, Assorted Muffins and Assorted Sweet Butter Danish

Orange Juice, Coffee, Decaffeinated Coffee and Specialty Teas

***\$23.00 per person***

#### ***Individual Breakfast Casserole***

Steaming Hot Eggs, Scrambled with Spinach, Crimini Mushrooms, Proscuitto Ham and Fontina Cheese

In an Individual Casserole topped with Puff Pastry

Served with Breakfast Potatoes

Breakfast Breads: Croissants, Assorted Muffins and Assorted Sweet Butter Danish

Orange Juice, Coffee, Decaffeinated Coffee and Specialty Teas

***\$25.00 per person***

#### ***Country Strudel***

Eggs Scrambled with Thyme, Caramelized Onion, Cheddar Cheese, Spinach and Ham

Rolled and Baked in Puff Pastry

Served with a Broiled Tomato and Breakfast Potatoes

Breakfast Breads: Croissants, Assorted Muffins and Assorted Sweet Butter Danish

Orange Juice, Coffee, Decaffeinated Coffee and Specialty Teas

***\$26.00 per person***

#### ***Mediterranean Eggs Benedict***

Two Eggs, Poached and Served on Proscuitto de Parma, Spinach and Griddled Ciabotta

Topped with Roasted Tomato Hollandaise

Served with Breakfast Potatoes

Breakfast Breads: Croissants, Assorted Muffins and Assorted Sweet Butter Danish

Orange Juice, Coffee, Decaffeinated Coffee and Specialty Teas

***\$31.00 per person***

# ✧ Morning ✧

## Buffets

*Breakfast Buffets are designed for a minimum of 25 guests at a maximum of 90 minutes.  
After 90 minutes, food & beverage items will be refreshed upon request and charged on consumption.  
Customized buffets are available for groups under 25 guests.*

### ***Traditional***

Assorted Breakfast Pastries, Preserves and Sweet Butter  
Sliced Seasonal Fruit, California Citrus and Berries  
A Variety of Cold Cereals and Milk  
Scrambled Eggs with Fresh Herbs picked from our garden  
Maple Pepper Bacon and Sage Breakfast Sausage  
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$30.00 per person***

### ***Huevos***

Assorted Breakfast Pastries, Preserves and Sweet Butter  
Sliced Seasonal Fruit, California Citrus and Berries  
A Variety of Cold Cereals and Milk  
Design Your Own Breakfast Burritos  
With Scrambled Eggs, Cilantro, Cotija Cheese  
Soft Flour Tortillas, Salsa Fresca, Sour Cream, Guacamole and Chorizo  
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$32.00 per person***

### ***The Florentine***

Assorted Breakfast Pastries, Preserves and Sweet Butter  
Sliced Seasonal Fruit, California Citrus and Berries  
A Variety of Cold Cereals and Milk  
Individual Fruit Yogurts  
Scrambled Eggs with Mascarpone Cheese and Chives  
Sage Breakfast Sausage and Sliced Maple Cured Ham  
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$34.00 per person***

## *✧ Morning ✧* *Buffets Continued*

### ***Healthy Power Breakfast Buffet:***

Seasonal Sliced Fruits and Berries  
Low Fat Plain Yogurt with Raisins, Dried Cranberries and Apple Cinnamon Granola  
Assorted Dry Cereals, 2% Milk  
Egg White Omelet with Spinach, Mushrooms and Feta Cheese  
Quinoa and Brown Rice Pilaf  
Multi Grain Breads and Whole-Wheat Bran Muffins  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$37 per person***

### ***The Tuscan***

Assorted Breakfast Pastries, Preserves and Sweet Butter  
Sliced Seasonal Fruit, California Citrus and Berries  
Individual Fruit Yogurts  
Assorted Cereals with Milk  
Poached Eggs with Spinach, Prosciutto de Parma on English Muffin with Roasted Red Pepper Hollandaise  
Lemon Ricotta Pancakes with Maple Syrup and Sweet Butter  
Scrambled Eggs with Thyme and Chorizo  
Sage Breakfast Sausage and Maple Peppered Bacon  
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$39.00 per person***

### ***Miramonte Brunch***

Seasonal Fresh Fruits, California Citrus with Berries and Orange Vanilla Yogurt  
Breakfast Pastries, Breakfast Breads, Preserves and Sweet Butter  
Assorted Bagels with Cream Cheese  
Smoked Salmon, Smoked Trout and Sturgeon, Chopped Eggs, Onions, Capers and Lemon Crème Fraîche  
Bow Tie Pasta with Artichokes, Roma Tomatoes, Spinach, Feta Cheese with Thyme Vinaigrette  
Marinated Asparagus with Chopped Egg, Shallots and Aged Sherry Vinaigrette  
Buffalo Mozzarella with Golden and Red Roma Tomatoes, Sweet Red Onion, Extra Virgin Olive Oil and Balsamic Syrup  
Poached Eggs with Jumbo Lump Crabmeat, Toasted English Muffin and Chive Hollandaise Sauce  
Grilled Free Range Chicken with Braised Leeks, Wild Mushrooms and Madeira Sauce  
Roasted Herbed Angus Beef Tenderloin with Sundried Tomato Demi Glace  
Pastry Display to include Tortes and French Pastries  
Juices: Orange, Grapefruit, Cranberry and Tomato  
Coffee, Decaffeinated Coffee and Specialty Teas  
***\$57.00 per person***

*✧ Morning ✧*  
*Buffets Continued*

***Mornings ALIVE!***

*Items Prepared to Order: Attendant Required at \$125 per hour*

***Waffles***

Fresh Belgian Waffles  
Warm Maple Syrup, Whipped Cream  
Strawberry Sauce, Orange Butter  
***\$10.00 per person***

***Quesadillas***

Flour Tortillas with Scrambled Eggs, Chorizo, Tomatoes, Cilantro, Green Onions, Cotija Cheese Salsa and Sour Cream  
***\$11.00 per person***

***Omelets***

Eggs Prepared to Order with Smoked Salmon, Pancetta, Peppered Bacon  
Mushrooms, Roma Tomatoes, Sweet Peppers, Onions and Cheese  
***\$12.00 per person***

***Breakfast Crepes***

Fresh California Berries with Whipped Cream and Strawberry Syrup  
***\$14.00 per person***

# ✧ Morning ✧

## Morning to Go

*All To Go meals are stylishly presented in convenient packaging.  
Boxed breakfasts are intended for off-property events only.*

### ***Fitness***

Whole Fresh Fruit  
Hard Boiled Eggs  
Cereal Bar  
Individual Fruit Yogurt  
Berries and Granola  
Bran Muffin  
Orange Juice  
**\$20.00 per person**

### ***Continental***

Whole Fresh Fruit  
Individual Fruit Yogurt  
Mini Croissant, Danish & Muffin  
Sweet Butter and Preserves  
Orange Juice  
**\$18.00 per person**

Bottled Water, Sodas, Coffee or Tea is an available addition at \$4.00 per beverage

# ✧ Breaks ✧

## *A La Carte*

### ***Beverages***

- Bottled Regular, 2% and Skim Milk: *\$3.00 each*  
 Assorted Regular and Diet Sodas *\$4.00 each*  
 (Pepsi products. Coca Cola products available upon request.)  
 Assorted Bottled Fruit Juices: *\$4.00 each*  
 Gatorade: *\$4.50 each*  
 Evian and San Pellegrino Bottled Water: *\$5.00 each*  
 Assorted Flavor Snapple Teas: *\$4.50 each*  
 Energy Drinks: *\$6.00 each*
- Brewed Iced Tea: *\$80.00 per gallon*  
 Coffee, Decaffeinated Coffee, Specialty Teas: *\$80.00 per gallon*  
 Fresh Squeezed Lemonade: *\$80.00 per gallon*  
 Orange, Grapefruit, Tomato, Apple or Cranberry Juices: *\$80.00 per gallon*

### ***Snacks***

- Fresh Whole Fruit: *\$2.00 per piece*  
 Assorted Individual Bags of Chips, Pretzels, Popcorn, Nuts and Trail Mix: *\$2.50 each*  
 Candy Bars: *\$3.25 each*  
 Chocolate Dipped Strawberries: *\$3.25 each*  
 Granola and Energy Bars: *\$3.50 each*  
 Ice Cream, Frozen Yogurt and Fruit Juice Bars: *\$4.25 each*
- Assorted Freshly Baked Cookies *\$30.00 per dozen*  
 (Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia)  
 Assorted Donuts: *\$32.00 per dozen*  
 Chocolate Fudge Brownies: *\$34.00 per dozen*  
 Lemon Bars: *\$42.00 per dozen*  
 Potato Chips with Onion Dip and Tortilla Chips with Salsa: *\$5.00 per person*

# ✧ Breaks ✧

## Meeting Break Packages

*Food is portioned and prepared for 1 hour of service.*

### **Milk and Cookies**

Ice Cold Whole, 2% and Skim Milk  
Served with Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies  
Coffee, Decaffeinated Coffee, Specialty Teas  
*\$13.00 per person*

### **Tejano**

Corn Tortilla Chips  
Served with Guacamole, Salsa Roja, Tomatillo Salsa and Chili Con Queso  
Warm Benuellos and Churros  
Assorted Soft Drinks and Bottled Water  
*\$15.00 per person*

### **Sweet n' Salty Snack**

An Assortment of Candy Bars  
Individual Bags of Chips, Pretzels, Popcorn, Nuts and Trail Mix  
Assorted Soft Drinks and Bottled Water  
*\$16.00 per person*

### **Chocolate Lover's Delight**

An Assortment of Chocolate Chip Cookies and Chocolate Fudge Brownies  
Chocolate Dipped Strawberries, Valrhona Broken Chocolate  
Coffee, Decaffeinated Coffee, Specialty Teas  
*\$16.00 per person*

### **The Date Break – A Local Favorite!**

An Assortment of Dates, Regular and Filled  
Assorted Tea Breads or Scones: i.e. Date, Zucchini, Orange~Cranberry, Banana Nut, etc.  
Date Shakes made with Low Fat Yogurt  
Apple and Cranberry-Pomegranate Juices  
Specialty Teas  
*\$16.00 per person/\$125 attendant fee*  
*Date Books "The Romance and Sex Life of the Date" @ \$1.50 each (based on availability)*

### **Citrus**

Mini Lemon Tarts  
Orange Cranberry Scone with Crème Fraîche and Sweet Honey Butter  
Sliced Citrus Fruit  
Orange Soda, Orangina and Bottled Water  
*\$17.00 per person*

### **The WELL Spa Break**

Rejuvenating Fruit Smoothie Bar  
Your Attendant will mix Smoothies to Your Taste  
From a Variety of Fruits and Low Fat Yogurt  
Dried Fruits and Granola  
Granola Bars and Power Bars  
Fresh Orange Slices  
Bottled Waters, Green Tea (Hot or Cold)  
*\$18.00 per person/\$125 attendant fee*

# ✧ Breaks ✧

## Meeting Break Packages Continued

### **Market**

Sliced Seasonal Fruit  
 International Cheese with an Assortment of Breads and Crackers  
 Crudité of Vegetables with Roasted Red Pepper Dip  
 Coffee, Decaffeinated Coffee, Specialty Teas  
*\$19.00 per person*

### **Creamery**

Vanilla Bean and Dutch Chocolate Ice Cream and Raspberry Sorbetto  
 Served with Hot Fudge, Caramel Sauce, Strawberry Sauce and Whipped Cream  
 Toppings Include: Crushed Oreo's, M&M's and Cherries  
 Chocolate Dipped Waffle Cones  
 Frozen Fruit Bars  
 Coffee, Decaffeinated Coffee, Specialty Teas  
*\$20.00 per person*

### **Simply Red**

Long Stemmed Strawberries with Brown Sugar and Lemon Crème Fraîche  
 Seedless Red Watermelon, Red Delicious Apples, California Pistachio Nuts,  
 Mini Strawberry Cheesecake,  
 Assorted Red Candies (i.e. Red Vines, Red Hots, etc.)  
 Red Hibiscus Tea, Cherry Cola, Specialty Waters  
 (Seasonal Items Subject to Change)  
*\$25.00 per person*

# ✿ Breaks ✿

## Spa Enhanced

*Turn an ordinary meeting into a Spa experience by incorporating some of the luxuries and wellness principles that our Luxury Spa, **The WELL**, has to offer.*

### **Spa Enhancement**

\$250.00 (For groups up to 50 participants)  
 \$300.00 (For groups from 51 – 150 participants)  
 \$350.00 (For groups from 151 or more)

### **Aromatherapy Blending**

During this 20 minute session a skin care professional will discuss what aromatherapy is, how to use aromatherapy oils and the key oils for certain lifestyle conditions. Custom blended oils will be prepared for each participant after a lifestyle questionnaire is completed.

*(Pricing for this session varies based on extent of information)*

### **Stretch the Body and Soothe the Senses**

This package option will balance mind and body as your participants experience a soothing aroma mist and the scent of aromatic candles. As Spa music plays the lights are dimmed and a Yoga instructor leads the group through some Yoga and Tai Chi movements to send each participant in the right direction through the duration of meeting time.

*(A delicious fruit smoothie may be an option in this package for each participant at an additional cost)*

### **In Meeting Chair Massage: \$130.00 per hour**

During your meeting our massage therapist will quietly provide each of your attendees with a mini 5 minute chair massage. They will enjoy relief of tired and tense neck and shoulder muscles without having to leave their meeting.

*A truly beneficial enhancement.*

### **Spa Fair: Starting at \$500.00**

Imagine a reception taking place outdoors on a beautiful day where each participant experiences the Spa in a social setting. Healthy Hors D' oeuvres can be served as guests travel from one Spa station to the next experiencing the following types of samplings:

- ❖ Skin Consultations and Analysis
- ❖ Chair Massage
- ❖ Mini Hand treatments with Paraffin Wax Dips
- ❖ Hair and Image Consultations
- ❖ Mini Manicures and Nail Art

*(Indoor spa fairs are also available)*

✧ *Breaks* ✧  
*Spa Enhanced Continued*

*Additional Spa Services*  
*Pamela Tablak, Master Hand Analyst*

*Business/Groups*

**Team Building:** Working with business teams, minimum 2 hours, up to 4 hours, \$300/hour. Identifying each team member's Life Purpose and Relationship markings, sharing in front of the group and discussing interactions amongst team members. Recommended that this activity be early in the team building event.

**Groups:** Great for family reunions, bridal showers, bachelorette parties, conventions, spousal programs, office parties, girlfriend gatherings, couples gatherings.

**Breather or Ice Breaker:** "Relationships Are Everything" focusing on the heart lines in the hands. These lines identify how people want to be treated and their perspective on what they value in relationships.  
 \$100 per 20 minute segment

*Individuals/Couples/Families*

**Hand Analysis: available for individuals, children and couples.**

Your fingerprints are fully formed 16 weeks after conception and never change. This identifies your Soul Contract/Life Purpose. We discuss tangible activities and behaviors related to living your Life Purpose each day for maximum joy. Other hand markings are also discussed.

*Sessions are taped, and a booklet of written material is included. Ask about phone readings.*

**Hand Analysis for Individuals: 60 minutes @ \$150.00**

**Hand Analysis for Individuals: 30 minutes @ \$75.00**

**Hand Analysis for Couples: 90 minutes @ \$225.00**

Focus is on Life Purpose of each person and heart lines (the relationship piece). If you prefer separate analyses in a group setting, each analysis is one hour at \$150/hour.

**Hand Analysis for Children: \$75** for children under 15. Hand Analysis is presented to parent/grandparent and child, depending on the child's age.

# ✧ Noon ✧

## *Luncheon by Design*

*Plated Lunches Require a Two Course Minimum*

Please Select Soup or Salad, Entrée and Dessert

All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas, and Iced Tea

### *Breads*

Artisan Bread Basket

### *Starters*

Smoked Norwegian Salmon, Sweet Onion, Caper Berries, Mixed Greens, Horseradish Cream **\$9.00**

Ratatouille Empanadas, Romesco Sauce, Tiny Greens **\$10.00**

Wild Mushroom Risotto with Grilled Vegetables and Tomato Basil Fondue **\$10.00**

Crab Cake, Bloody Mary Essence, Tiny Greens **\$10.00**

### *Soups*

Chilled Melon Lime and Mint Soup **\$9.00**

Tomato Bisque with Basil Crostini and Nutmeg Cream **\$9.00**

White Bean with Pancetta and Pistou **\$9.00**

Cream of Wild Mushroom Soup with Spanish Sherry and Garden Thyme **\$9.00**

Golden Tomato Gazpacho with Extra Virgin Olive Oil and Herbed Croutons **\$9.00**

Grilled Corn and Crab Chowder with Thyme Croutons **\$9.00**

### *Salads*

Tender Bibb Lettuce, Cracked Black Peppered Goat Cheese,  
Pistachio-Champagne Vinaigrette

**\$10.00 per person**

Chopped Salad of Romaine Hearts, Watercress, Roma Tomato, Egg,  
Red Onion, Feta Cheese, Pancetta, Oregano, Roast Garlic Vinaigrette

**\$10.00 per person**

Lola Rosa and Baby Arugula with Crumbled Gorgonzola Cheese, Plum Tomatoes,  
Roasted Shallot Vinaigrette

**\$10.00 per person**

Romaine Hearts with Shaved Parmesan Reggiano Cheese,  
Crostini and Caesar Dressing

**\$10.00 per person**

Baby Flat-Leaf Spinach, Marinated Artichokes, Roma Tomatoes,  
Lemon-Avocado Vinaigrette

**\$10.00 per person**

Ice Berg Wedge, Gorgonzola Blue Cheese, Dice Tomatoes, Crispy Bacon

**\$10.00 per person**

# ✧ Noon ✧

## *Luncheon by Design Continued*

### *Hot Entrees*

*Plated Lunches Require a Two Course Minimum*

*Please Select a Dessert*

*All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea*

Three Color Cheese Tortellini, Sweet Peas, Pancetta,  
Reggiano Cream, Herbed Crostini and Shaved Parmesan  
***\$22.00 per person***

Free Range Chicken Saltimbocca, Roasted Garlic Mascarpone Polenta  
Oven Roasted Tomato, Asparagus, Wild Mushroom Madeira Sauce  
***\$26.00 per person***

Grilled Marinated Chicken Breast with Lemon and Rosemary, Potato Gnocchi  
Oven Dried Tomatoes, Haricot Vert and Natural Jus  
***\$26.00 per person***

Oven Roasted Salmon, Fingerling Potatos, Haricot Vert,  
Olive Oil Poached Golden Tomato Compote, Roasted Fennel and Sauvignon Blanc  
***\$26.00 per person***

Orecchiette Pasta with Rock Shrimp, Scallops, Asparagus, Garden Tarragon, Crostini, Shaved Parmesan  
Wild Mushroom Brandied Cream  
***\$29.00 per person***

Pan Seared Free Range Chicken Breast, Herb Rock Shrimp Risotto,  
Oven Roasted Golden Peppers, Zucchini and Baby Carrots  
Mustard Tarragon Sauce  
***\$30.00 per person***

Seared Herb Crusted Salmon with Marinated Grilled Chicken Breast, Grilled Cous Cous,  
Oven Roasted Tomato and Chardonnay Tarragon Butter Sauce  
***\$34.00 per person***

Pan Seared Halibut and Stone Ground Mustard Crusted Beef Tenderloin  
Roasted Shallot, Red Bliss Mashed Potato, Assorted Grilled Vegetables and Sundried Tomato Demi Glace  
***\$38.00 per person***

Grilled Petit Angus Beef Filet with Dauphinoise Potatoes, Haricot Vert, Roasted Cipolini Onions  
Pinot Noir Reduction  
***\$38.00 per person***

# ✧ Noon ✧

## *Luncheon by Design Continued* *Chilled Entrees*

*Plated Lunches Require a Two Course Minimum*

*Please Select a Dessert*

*All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea*

Hearts of Romaine with Grilled Sliced Herb Free Range Chicken  
Shaved Reggiano and Crostini  
Caesar Dressing  
**\$18.00 per person**

Duet Wraps  
Smoked Turkey, Shaved Lettuce, Tomato, Bacon and Feta Cheese Wrapped in a Spinach Flour Tortilla  
Sliced Rare Roast Beef, Chipotle Mayonnaise, Caramelized Onions, Cheddar Cheese, Shaved Lettuce  
Wrapped in a Flour Tortilla  
Papaya, Mango, Citrus, Jicama and Cilantro Salsa  
**\$24.00 per person**

Cobb Salad with Grilled Free Range Chicken  
Hearts of Romaine, Watercress, and Chives tossed with Maple Peppered Bacon, Tomatoes, Red Onions  
Chopped Eggs, Avocado and Gorgonzola Cheese  
Ranch Dressing  
**\$24.00 per person**

Grilled Salmon with Fingerling Potatoes, Asparagus, Red and Golden Pear Tomatoes, English Cucumber  
Stone Ground Mustard Vinaigrette, Lemon Oil and Micro Greens  
**\$25.00 per person**

Moroccan Spiced Grilled Sliced Angus Flank Steak on Fettoush Salad of Romaine Lettuce, Grape Tomatoes, Cucumbers, Red  
Onion, Green Bell Peppers, Garlic, Parsley, Mint, Toasted Pita Chips, Lemon Jus  
Extra Virgin Olive Oil  
**\$26.00 per person**

Seared Ahi Tuna Nicoise served Rare, Traditional Garnish with Fingerling Potato, Haricot Vert, Roma Tomato  
Anchovies, Hard Cooked Eggs, Nicoise Olives, Shaved Fennel, Roasted Pepper and Sweet Red Onion  
Red Wine Vinaigrette  
**\$26.00 per person**

### *Desserts*

Tiramisu with Espresso Sauce **\$11.00**  
Warm Chocolate Volcano Cake **\$11.00**  
Apple Tart with Brandied Carmel Sauce **\$11.00**  
Vanilla Crème Brulee with Raspberry Sauce **\$11.00**  
White Chocolate Cheese Cake with Berry Compote **\$11.00**  
Chocolate Flourless Torte, Scented Orange Dark Rum Sauce **\$11.00**  
Lemon Raspberry Tart with Chantilly Cream and Fruit Coulis **\$11.00**

# Noon

## Luncheon Buffets

(Minimum of 25 Guests)

All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

### Market Sandwiches and Wraps

#### Starters

Romaine and Watercress Greens with Roma Tomatoes  
Gorgonzola Cheese and Toasted Pine Nuts *served on the side*  
Balsamic Vinaigrette and Ranch Dressing  
Roasted Vegetable Pasta Salad  
Warm Red Bliss Potato Salad with Peppered Bacon and Thyme Vinaigrette

#### Sandwiches and Wraps

Smoked Turkey, Shredded Lettuce, Tomato, Onion, and Peppered Bacon  
in Pesto Mayonnaise Wrap  
Roast Beef with Beefsteak Tomato, Caramelized Onion,  
Boursin Cheese and Lettuce on Focaccia  
Grilled Portabella Mushroom, Brie Cheese, Sprouts, and Tomato  
In Herb Mayonnaise Wrap

#### Desserts

Assorted Mini Pastries to Include:  
Citrus Tart  
Profiteroles  
Opera Cake  
Chocolate Raspberry Mousse

*\$39.00 per person*

### Mediterranean

#### Antipasto Platter

Assorted Dried Cured Meats, Imported Cheeses, Marinated Olives, Marinated Grilled Vegetables  
Arugula, Radicchio with English Cucumber, Feta Cheese, Red and Yellow Pear Tomatoes  
Aged Red Wine Vinaigrette  
Fresh Mozzarella Salad with Red and Golden Tomato, Garden Basil, Balsamic Syrup and Extra Virgin Olive Oil

#### Entrees

Seared Free Range Chicken Breast with Parmesan Herb Bread Crumbs and Preserved Lemon Natural Jus  
Ricotta Sage Ravioli and Sun Dried Tomato Cream  
Grilled Salmon with Fennel, Marinated Artichokes, Kalamata Olives  
Lemon Caper Butter  
Focaccia and Ciabotta  
Balsamic Vinegar  
Extra Virgin Olive Oil

#### Desserts

Tiramisu  
Chocolate Dipped Biscotti

*\$45.00 per person*

# ✧ *Noon* ✧

## *Luncheon Buffets Continued*

*(Minimum of 25 Guests)*

*All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea*

### *Southwestern*

#### Starters

Corn and Blue Tortilla Chips and Salsa Fresca  
Hearts of Romaine and Crispy Tortilla Strips with Caesar Dressing  
Jicama, Cucumber and Pepper Slaw with Lime Ranch Dressing  
Shrimp Ceviche Marinated in Lime Juice with Peppers, Onions and Cilantro

#### Entrees

Cheese Quesadillas with Aged Monterey Jack Cheese, Peppers and Onions  
Chicken & Beef Fajitas with Soft Corn and Flour Tortillas  
Shredded Cabbage, Diced Tomatoes, Diced Onions  
Shredded Cotija Cheese, Salsa Fresca  
Guacamole and Sour Cream  
Spanish Rice  
Refried Black Beans  
Jalapeño Corn Bread with Honey Butter

#### Desserts

Benuellos with Honey and Cinnamon Sugar  
Flan with Seasonal Berries

***\$42.00 per person***

### *Barbecue*

#### Starters

Romaine, Iceberg, Watercress Garden Salad with  
Cucumbers, Roma Tomatoes, Julienne Carrots, Croutons, Mushrooms and Sprouts  
Tomato Vinaigrette, House Made Ranch and Balsamic Vinaigrette Dressing  
Red Bliss Potato Salad with Chopped Egg and Sweet Pickles  
Country Cole Slaw  
Fruit Salad with Vanilla Bean and Honey Yogurt

#### Entrees

Amberbock BBQ Short Ribs  
Grilled Herb Marinated Free Range Chicken with Garlic Jus  
Baked Beans with Sweet Onions and Peppered Bacon  
Grilled Vegetables  
Corn on the Cob  
Jalapeno Corn Bread and Honey Butter

#### Desserts

Granny Smith Apple Tart  
Lemon Vanilla Cream Cake

***\$45.00 per person***

# ✧ *Noon* ✧

## *Luncheon Buffets Continued*

*(Minimum of 25 Guests)*

*All Lunches include Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea*

### ***French Bistro***

#### *Starters*

French Onion Soup with Gruyere Cheese Croutons

Country Artisan Breads

Butter Lettuce Roquefort Cheese with Peppered Bacon and Aged Red Wine Vinaigrette

Marinated Tomato, Haricot Vert and Cucumber with Sweet Red Onions, Garden Thyme

Belgium Endive and Marinated Asparagus Salad with Shallots and Dijon Mustard Vinaigrette

#### *Entrees*

Seared Snapper Provencal Style with Capers, Tomatoes, Saffron and Sauvignon Blanc

Grilled Flank Steak with Brie Cheese, Crispy Fried Onions and Tomato on a French Baguette

Classic Coq au Vin with Pearl Onions, Mushrooms in a Red Wine Sauce

Oven Roasted Fingerling Potatoes with Garden Herbs

#### *Desserts*

Bread Pudding with Cognac Caramel Sauce

Mini French Pastries

***\$49.00 per person***

### ***The WELL Spa Buffet***

#### *Starters*

Chilled Cantaloupe Melon Soup with Tangerine Honey and Fresh Mint

Organic Greens, Separately Served With Roasted Peppers, Mushrooms, Radish Sprouts, Pear Tomatoes, Marinated Tofu,

Broccoli, Lemon Vinaigrette, Yogurt Green Onion Dressing

Barley and Grilled Vegetable Salad, Balsamic Vinaigrette

#### *Entrees*

Poached Salmon with Oven Roasted Vegetables, Chick Peas and Tomato Broth

Seared Organic Chicken Breast with Papaya Relish

Grilled Tofu with Pesto Glaze, Roasted Cipolini Onions and Ratatouille

Black Beluga Lentil Stew with Cumin

Mediterranean Steamed Vegetables

#### *Desserts*

Fresh Fruit Skewers with Vanilla Dipping Sauce

Long Stem Strawberries with Lemon Cream

***\$39.00 per person***

# ✧ *Noon* ✧

## *Lunch to Go*

*All To Go Lunches are Stylishly Presented in Convenient Packaging  
Boxed Lunches are intended for Off-Property Events Only*

### ***Smoked Turkey***

Vine Ripe Tomato and Lettuce  
On Onion Kaiser

### ***Roast Beef***

Caramelized Onion,  
Shredded Lettuce, Tomato and  
Boursin Cheese on Rosemary Ciabatta Bread

### ***Tarragon Free Range Chicken Salad***

On Brioche Roll

### ***Ham, Capicola and Salami***

Shredded Lettuce, Tomato,  
Onion and Provolone Cheese  
On an Italian Roll

### ***Ham and Swiss Cheese***

Spicy Coleslaw  
On Rye Bread

### ***Grilled Portabella***

Brie Cheese, Sprouts and Red Onions  
On Onion Focaccia Bread

Choice of ***One*** Side Salad:

*Roast Vegetable Penne Pasta Salad*  
*Cucumber, Tomato and Feta Salad*  
*Potato Salad*

Choice of ***One*** Dessert:

*Oatmeal Raisin Cookie*  
*Chocolate Chip Cookie*

***\$25.00 per person***

*All Boxed With:*

*Whole Fruit, Marinated Olives with Parmesan, Mayonnaise, Mustard, Potato Chips  
Soft Drink or Bottled Water*

*Night*  
*Tray Passed Chilled Hors D'oeuvres*

Tomato and Roasted Fennel on Pesto Pita Chip *\$3.75 each*

Brie, Walnut and Orange Canapé *\$3.75 each*

Bruchetta with Olive Tapenade and Roasted Red Peppers *\$3.75 each*

Eggplant and Herbed Goat Cheese on Crostini *\$3.75 each*

Roasted Pear and Gorgonzola Canapé *\$3.75 each*

Tomato and Buffalo Mozzarella on Focaccia *\$3.75 each*

Baked Fingerling Potatoes with Crème Fraîche, Chives and Salmon Caviar *\$4.00 each*

Seared Beef Tenderloin with Blue Cheese Butter on Baguette *\$5.00 each*

Dungeness Crab Canapé with Saffron Aioli *\$5.50 each*

Shrimp Cocktail with Fresh Horseradish and Lemon *\$5.50 each*

Snow Crab Claws with Horseradish Cocktail Sauce *\$5.50 each*

Oysters on the Half Shell with Mignonette and Lemon *\$5.50 each*

Shrimp Ceviche on Cucumber Round *\$5.50 each*

Vegetable Crudité with Baby Carrots, English Cucumber, Asparagus, Marinated Artichokes,  
 Red, Yellow and Green Peppers, Celery, Jicama, Pear Tomato, Shaved Fennel with Gorgonzola Cheese Dip and  
 Canellini Bean Dip *\$9.00 per person*

International Cheese Display with Dried Fruits, Nuts, Crostini, Bread and Assorted Crackers *\$17.00 per person*

Antipasto Display with Marinated Artichokes, Asparagus with Chopped Egg and Aged Sherry Vinaigrette,  
 Wild Mushrooms, Mussels with Fennel, Grilled Vegetables, Roasted Cipolini Onions,  
 Proscuitto and Air Dried Salami, Calamari and Shrimp with Celery Root and Lemon Oil,  
 Roasted Eggplant Caponata, Marinated Olives and Rustic Bread Crisps

*\$25.00 per person (Minimum 25 guests)*

# *Night*

## *Tray Passed Chilled Hors D'oeuvres Continued*

### ***FORKS***

- Pork Medallion with Granny Smith Apple Chutney *\$6.00 each*
- Fennel Poached Mussel with Saffron Scented Aioli *\$6.00 each*
- Cumin Spiced Lamb with Cucumber and Mint Sprouts *\$6.00 each*
- Beef Tenderloin with Brie Cheese and Micro Greens *\$6.00 each*

### ***SPOONS***

- Lump Crab Salad with Celery Root, Pernod and Lemon Aioli *\$6.00 each*
- Honey Glazed Duck Breast with Raspberry *\$6.00 each*
- Pancetta Wrapped Shrimp with Basil Aioli *\$6.00 each*
- Ahi Tuna with Cucumber, Rice Wine, Ginger Soy and Wasabi *\$6.00 each*
- Proscuitto and Melon with Lime Mascarpone *\$6.00 each*
- Citrus Marinated Calamari with Poached Scallops and Basil *\$6.00 each*

### ***SHOOTERS***

- Pacific Northwest Oysters with Seaweed Salad, Wasabi and Ponzu Sauce *\$6.00 each*
- Golden Tomato Gazpacho with Chive Oil *\$6.00 each*
- Avocado Vichyssoise with Lump Crabmeat and Crème Fraîche *\$6.00 each*

## ✧ *Night* ✧

### *Tray Passed Warm Hors D'oeuvres Continued*

Curry Chicken Samosa *\$4.00 each*

Spinach and Feta Wrapped in Phyllo *\$4.00 each*

Yakatori Chicken Sate with Sweet Chili Sauce *\$4.00 each*

Herb and Wild Mushroom Quiche *\$4.00 each*

Five Spice Beef Saté with Peanut Sauce Spare *\$4.00 each*

Herb Breaded Artichoke Beignet with Goat Cheese & Marinara Sauce *\$4.00 each*

Pork Pot Stickers with Wasabi Soy Sauce *\$4.00 each*

Steamed Dim Sum, with Soy, Sweet Chili and Sweet Soy Sauces *\$4.00 each*

Shrimp Wrapped with Proscuitto with Lemon Aioli *\$5.00 each*

Grilled Shrimp Skewers with Spiced Chimichurri *\$5.00 each*

Dungeness Crab Cakes with Red Pepper Rémoulade *\$5.00 each*

Grilled New Zealand Lamb Chops with Mint Jelly *\$5.00 each*

### ***ESPRESSO CUPS***

Tomato Basil Bisque with Nutmeg Cream *\$5.00 each*

Classic French Onion Soup with Baguette and Gruyere Cheese *\$5.00 each*

Lobster Bisque with Chive Oil *\$6.00 each*

## *Night*

### *Specialty Stations*

*All specialty stations require an attendant at \$125 per attendant (two hour maximum)*

#### ***Fettoush Salad***

Romaine Lettuce Hearts, Grape Tomatoes, Cucumbers, Red Onion, Green Bell Peppers,  
Garlic, Parsley, Mint, Toasted Pita Chips, Lemon Juice  
Extra Virgin Olive Oil

***\$12.00 per person***

#### ***Mediterranean Salad***

Romaine Lettuce, Hearts of Palm, Artichoke Hearts, Vine ripe Tomatoes  
Kalamata Olives, Feta Cheese, Cucumbers  
Garlic Oregano Vinaigrette

***\$12.00 per person***

#### ***Panzanella Salad***

Rustic Artisan Bread, Cucumbers, Sweet Red Onion, Roma Tomatoes and Heirloom Tomatoes  
Torn Garden Basil  
Aged Red Wine Vinaigrette

***\$12.00 per person***

#### ***Caesar Salad***

Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese,  
Grilled Free Range Chicken, Roasted Rock Shrimp  
Caesar Dressing

*Add grilled sliced Angus Flank Steak for \$8.00 per person*

***\$18.00 per person***

#### ***Wild Mushroom Risotto***

Wild Mushrooms and Risotto with Fresh Herbs, Shallots, Asparagus  
Chardonnay Wine, Cream and Sweet Butter  
Accompanied by a Crostini and Shaved Reggiano

***\$16.00 per person***

#### ***Pasta Station***

Penne Pasta and Cheese Herb Tortellini  
Served with Reggiano Cream and Tomato Fondue, Pancetta, Fresh Peas, Garlic, Shallots  
Red Pepper Flakes, Shaved Reggiano Parmesan Cheese and Italian Breads

*Add roasted chicken for \$3.00 per person*

*Add grilled shrimp for \$5.00 per person*

***\$16.00 per person***

#### ***Paella Station***

Saffron Rice, Cooked with Black Mussels, Clams, Shrimp, Chorizo,  
Free Range Chicken, Peppers, Onions, Roasted Garlic, Tomato  
And a Saffron Tomato Broth

***\$20.00 per person***

# Night

## Specialty Stations Continued

All specialty stations require an attendant at \$125 per attendant (two hour maximum)

### **Roast Free Range Whole Turkey**

Served with Cranberry Chutney, Honey Mustard and Herb Rolls  
**\$9.00 per person**

### **Clover Honey and Orange Glazed Pork Loin**

Served with Herbed Mayonnaise, Stone Ground Mustard and Rustic Rolls  
**\$12.00 per person**

### **Sautéed Sea Scallops with Baby Spinach, Roma Tomatoes, Garlic, Flat Italian Parsley Chardonnay Wine and Sweet Butter**

Based on 3 pieces per person  
**\$15.00 per person**

### **Roasted Angus New York Striploin Carving Station**

Served with a Pepper Aioli, Stone-ground Mustard and Rustic Rolls  
**\$16.00 per person**

### **Herb Crusted Angus Beef Tenderloin Carving Station**

Served with Creamy Horseradish, Roasted Corn and Tomato Relish and Rustic Rolls  
**\$18.00 per person**

### **Sautéed Jumbo Shrimp with Garlic, Flat Italian Parsley, Red and Golden Pear Tomatoes, Lemon and Crostini**

Based on 3 pieces per person  
**\$18.00 per person**

### **Mini Crab Cakes Seared to Order**

Served with Thyme Lemon Butter or Saffron Aioli, Fennel and Celery Sprout Salad  
 Based on 2 Pieces per Person  
**\$19.00 per person**

### **Pastry & Coffee Favorites**

Mini French Pastry Display: **\$4.00 per piece**

Viennese Cakes, Tortes and Pastries Station: **\$18.00 per person**

Based on 3 pieces per person

Coffee, Decaffeinated Coffee, Specialty Teas with Sugar Swizzle Sticks,  
 Chocolate Shavings, Assorted Syrups

**\$8.00 per person**

# ✧Night✧

## Plated Dinners

*Dinner Selection Requires a Three Course Minimum*  
Please Select A Starter, Soup or Salad, Entrée and Dessert  
All Dinners include Decaffeinated Coffee, Specialty Teas, Iced Tea

### **Breads**

Artisan Bread Basket

### **Starters**

#### **Cold**

Buffalo Mozzarella  
Sliced Vine Ripe Tomato, Baby Arugula, Yellow Tomato  
Relish  
Balsamic Vinaigrette  
**\$11.00 per person**

Grilled Balsamic Marinated Vegetables, Goat Cheese,  
Spanish Extra Virgin Olive Oil  
**\$12.00 per person**

Double Smoked Norwegian Sliced Salmon  
Celery Root Rémoulade, Baby Mache and Pickled Red  
Onions  
**\$13.00 per person**

Charred Ahi Tuna with Wasabi Aioli  
Extra Virgin Olive Oil and Caper Berries  
**\$14.00 per person**

#### **Hot**

Wild Mushroom Risotto with Grilled Vegetables  
Tomato Basil Fondue  
**\$ 12.00 per person**

Phyllo Pouch of Forest Mushrooms  
Tomato Basil Relish  
Chive Sauce  
**\$14.00 per person**

Pan Seared Crab Cake  
Brioche Crouton, Roma Tomato, Leek Ragout  
**\$15.00 per person**

Seared Diver Sea Scallops with Rock Shrimp Risotto  
Saffron Lobster Sauce  
**\$15.00 per per**

*✧ Night ✧*  
*Plated Dinners Continued*

***Soup***

Chilled Melon and Mint Soup with Vanilla Bean and Lime ***\$9.00 per person***

Tomato Bisque with Basil Crostini and Nutmeg Cream ***\$9.00 per person***

White Bean with Pancetta and Pistou ***\$9.00 per person***

Cream of Wild Mushroom Soup with Spanish Sherry and Garden Thyme ***\$10.00 per person***

Golden Tomato Gazpacho with Boconcini, Extra Virgin Olive Oil and Herbed Croutons ***\$11.00 per person***

Lobster Bisque En Croûte ***\$12.00 per person***

Grilled Corn and Crab Chowder with Thyme Croutons ***\$12.00 per person***

***Salads***

Tender Bibb Lettuce, Cracked Black Peppered  
Goat Cheese  
Pistachio-Champagne Vinaigrette  
***\$12.00 per person***

Chopped Romaine and Watercress with Pancetta  
Chopped Eggs, Peppered Goat Cheese and  
Sweet Red Onions  
Dijon Mustard Vinaigrette  
***\$12.00 per person***

Lola Rosa and Baby Arugula with Crumbled  
Gorgonzola Cheese and Plum Tomatoes  
Roasted Shallot Vinaigrette  
***\$12.00 per person***

Romaine Hearts with Shaved Parmesan Reggiano  
Cheese, Crostini  
Caesar Dressing  
***\$12.00 per person***

Baby Flat-Leaf Spinach, Marinated Artichokes,  
Roma Tomatoes  
Lemon-Avocado Vinaigrette  
***\$12.00 per person***

Baby Green Oak, Red Oak & Frisée in a Cucumber  
Wrap, Red and Yellow Tomatoes  
Sweet Tomato Vinaigrette  
***\$12.00 per person***

Hearts of Iceberg Lettuce, Roquefort Cheese Crumbles,  
Vine Ripe Tomato Wedges, Shaved Red Onions  
Lemon Roquefort Dressing  
***\$12.00 per person***

Baby Flat-Leaf Spinach, Sliced Tomato and Red Onions,  
Crumbled Feta Cheese  
Tomato Bacon Vinaigrette  
***\$12.00 per person***

Baby Arugula, Frisée, Upland Cress, Sliced Roma  
Tomato, Candied Walnuts, Roasted Pears,  
Roquefort Cheese, Lemon Vinaigrette  
***\$12.00 per person***

Frisée Lettuce, Marinated Asparagus, Roasted Red  
Peppers, Shaved Pecorino Cheese  
Balsamic Syrup and Extra Virgin Olive Oil  
***\$12.00 per person***

*Night*  
Plated Dinners Continued

*Entrées*

Herb Seared Salmon  
Tomato Thyme Risotto, Balsamic Glazed Shallots,  
Leek Fondue  
Lemon Caper Butter Sauce, Chive Oil  
**\$38.00 per person**

Grilled Free Range Chicken Breast, Haricot Vert,  
Baby Carrots, Roasted Fingerling Potatoes  
Wild Mushroom Sauce  
**\$38.00 per person**

Seared Free Range Chicken Breast  
Parmesan Reggiano, Parslied Orzo Pasta, Pearl Onions,  
Artichokes, Asparagus, Porcini Mushrooms  
Natural Jus  
**\$38.00 per person**

DUET: Seared Salmon and Seared Free Range Chicken  
Breast  
Lemon Scented Potato Gratin, Roasted Golden Tomatoes,  
Baby Carrots  
Wild Mushroom Sauce  
**\$39.00 per person**

Herb Crusted Halibut  
Cannellini Bean, Root Vegetables  
Lobster Nage  
**\$40.00 per person**

Grilled 12 oz. Pork Chop  
Warm Fingerling Potato Salad and Pancetta  
Roast Pork Herb Jus  
**\$44.00 per person**

Grilled Angus 12 oz. Ribeye  
Smoked Bacon Onion Ragout, Dauphinoise Potato,  
Tomato Confit, Haricot Vert  
Cabernet Sauce  
**\$46.00 per person**

DUET: Petite Filet Mignon and Sautéed Sea Bass  
Gorgonzola Potato Dauphinoise, Rapini, Braised Carrots  
Red Wine Reduction  
**\$46.00 per person**

DUET: Seared Angus Beef Tenderloin and Herb  
Marinated Shrimp  
Roasted Fingerling Potatoes, Grilled Red and Yellow  
Peppers, Baby Zucchini  
Cabernet Sauvignon Sauce  
**\$48.00 per person**

Grilled 8oz. Angus Beef Tenderloin  
Yukon Gold Truffled Whipped Potatoes, Baby Carrots,  
Haricot Vert and Golden Patti Pan  
Merlot Sauce  
**\$50.00 per person**

Braised Veal Osso Bucco  
Lemon Scented Risotto, Gremolata,  
Braised Root Vegetables  
Red Wine Braising Sauce  
**\$50.00 per person**

TRIO: Roasted Lamb Loin, Petite Beef Tenderloin,  
Jumbo Shrimp Scampi  
Basil Puree Potatoes with Asparagus and Charred  
Tomato  
**\$52.00 per person**

Roasted Colorado Rack of Lamb  
Seared with Pommery Mustard and Buttered Herb Bread  
Crumbs  
With Soft Chèvre Polenta, Ratatouille  
Rosemary Shallot Jus  
**\$54.00 per person**

Herb Marinated Grilled 12 oz. Veal Chop  
Mushroom Mascarpone Risotto, Asparagus,  
Oven Roasted Tomato  
Sundried Tomato Demi Glace  
**\$56.00 per person**

*✧ Night ✧*  
*Plated Dinners Continued*

*Vegetarian Options Available at Selected Entrée Price*

*Grilled Vegetable Tower*

With Cannellini Bean Stew, Tomato Relish

*Penne Pasta*

Baby Spinach, Roasted Garlic, Wild Mushrooms, Sweet Peas and Reggiano Cream, Crostini

*Grilled Marinated Tofu*

Mediterranean Vegetables, Roasted Tomato Sauce

*Phyllo Purse*

Sherried Wild Mushrooms, Wild Rice, Lentils, Sweet Red Pepper Cream

*Dessert*

Cream Brûlée with Fresh Berries and Raspberry Coulis

***\$13.00 per person***

Raspberry Mousse Wrapped with Vanilla Sponge Topped with Chocolate Shavings

***\$13.00 per person***

Flourless Chocolate Cake

***\$13.00 per person***

White Chocolate Cheese Cake with Berry Compote

***\$13.00 per person***

Lemon Raspberry Tart with Chantilly Cream and Fruit Coulis

***\$13.00 per person***

Tiramisu with Espresso Sauce

***\$13.00 per person***

Chocolate Flourless Torte, Scented Orange Dark Rum Sauce

***\$13.00 per person***

Apple Tart with Brandied Caramel Sauce

***\$13.00 per person***

Warm Chocolate Volcano Cake with Vanilla Ice Cream

***\$13.00 per person***

*✧ Night ✧*  
*Dinner Buffet*

***Venetian***

*35 Person Minimum*

*Customized buffets are available for groups under 35 guests.*

***\$79.00 per person***

*All specialty stations require an attendant at \*\$125 per attendant (two hour maximum)*

*Starters*

Chilled Yellow Tomato Gazpacho with Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil in Balsamic Syrup  
Sun Dried Tomato Pesto Marinated Orzo Salad with Roasted Mediterranean Confetti Vegetables  
Baby Spinach, Arugula, Belgian Endive with Lemon Oregano Dressing

*Entrees and Sides*

Free Range Lemon Chicken Piccata, Carrots and Broccoli Rabe  
Pan Seared Red Snapper Provencal  
Anchote Rubbed Karabuta Pork Loin and Grilled Asparagus  
Saffron Risotto, Sweet Peas, Shaved Parmesan and Tomato Fondue

*Desserts*

Cappuccino Cake  
Sliced Fruits and Berries with Berry Coulis  
Pistachio Tart

***Spaniard***

*35 Person Minimum*

*Customized buffets are available for groups under 35 guests.*

***\$83.00 per person***

*All specialty stations require an attendant at \*\$125 per attendant (two hour maximum)*

*Starters*

Warm Piquillo Pepper filled with Yukon Gold Potato and Crab Salad  
Roasted Artichoke and Cherry Tomato Salad  
Mediterranean Romesco Chicken on Arugula with Lemon Oregano Vinaigrette  
Scallop and Calamari Ceviche Salad with Celery Root, Sweet Peppers in Citrus Vinaigrette

*\*Carved to Order*

Smoked Rib Eye of Beef with Thyme Manchego Polenta and Mushroom Ragout

*Entrees and Sides*

Seared Red Snapper, Chick Pea Purée, Roasted Red Peppers and Fava Beans  
Roast Free Range Chicken Breast with Tomatoes, Olives and Artichoke Hearts  
Olive Oil and Truffle Yukon Gold Mashed Potatoes and Baby Carrots  
Assorted Breads and Rolls

*Desserts*

Chocolate Torta  
Orange Sabayon with Fresh Berries  
Port Caramel Flan  
Coffee, Decaffeinated Coffee, Specialty Teas

*✧ Night ✧*  
*Dinner Buffet Continued*

**Verona**

*35 Person Minimum*

*Customized buffets are available for groups under 35 guests.*

***\$85.00 per person***

Pre-Set on Each Table:

*Sundried Tomato Tapenade, Roast Garlic Olive Oil and Assorted Breads and Rolls*

*Starters*

Buffalo Mozzarella, Sliced Roma Tomatoes Chiffonade Basil Balsamic Vinaigrette

White Bean Salad with Feta Cheese and Capicola Ham

Baby Spinach and Arugula Salad with Grilled Onions, and Roasted Mushrooms

Aged Sherry Vinaigrette

*Entrees*

Seared Halibut with Rock Shrimp Risotto Saffron, Fennel Sauce

Grilled Free Range Chicken Breast, Rapini and Roasted Roma Tomatoes

Madeira Chicken Jus

Braised Lamb Osso Buco with Braised Fingerling Potatoes

Roasted Vegetable Penne Pasta with Smoked Mozzarella Cheese, Basil and Roasted Garlic Olive Oil

*Desserts*

Tiramisu

Lemon Raspberry Torta

Individual Pastries

Coffee, Decaffeinated Coffee, Specialty Teas

✧ *Night* ✧  
*Dinner Buffet Continued*

***Wine Country***

35 Person Minimum

*Customized buffets are available for groups under 35 guests.*

***\$88.00 per person***

*All specialty stations require an attendant at \$125 per attendant (two hour maximum)*

Assorted California Artisan Cheeses and Fruit, Sliced Baguette and Crackers

*Starters*

California Shellfish Soup with Basil Croutons

Organic Baby Greens, Sweet Peppers, Red Onions, Cucumbers,

Sprouts and Aged Red Wine Vinaigrette

Grilled Asparagus Salad with Roma Tomatoes and Herb Vinaigrette

Marinated Cannellini Bean Salad, Sweet Peppers and Champagne Vinaigrette

*Entrees*

Pan Seared Salmon, Pinot Noir Red Onion Marmalade

Grilled Breast of Chicken, Whole Grain Mustard Chardonnay Sauce

Sliced Cabernet Marinated Sirloin of Beef, Red Onion, Tomato and Thyme

*Sides*

Grilled Country Vegetables with Miramonte Herb Oil

Truffle Polenta, Wild Mushrooms and Fine Herbs

Garlic Mashed Red Potatoes

Assorted Artisan Breads

*Desserts*

Chocolate Dipped Strawberries

Chocolate Cheesecake

Cabernet Poached Pear Tart

Coffee, Decaffeinated Coffee, Specialty Teas

✧ *Night* ✧  
*Dinner Buffet Continued*

***Kokopelli***

35 Person Minimum

*Customized buffets are available for groups under 35 guests.*

***\$89.00 per person***

*All specialty stations require an attendant at \*\$125 per attendant (two hour maximum)*

Pre-Set on Each Table:

*White and Blue Corn Tortilla Chips with Salsa Fresca and Guacamole  
 Jalapeno and Cheddar Cornbread*

*Starters*

Tortilla Soup, Onion and Tomato Sour Cream and Crispy Tortilla Strips  
 Caesar Salad Station with Hearts of Romaine and Herbed Croutons  
 Shaved Cotija Cheese

Tequila Lime Marinated Jumbo Shrimp with Mango Salsa and Avocado Vinaigrette

*Carved to Order*

\*Chipotle Rubbed Angus New York Sirloin Carne Asada

\*Roasted Free Range Chicken in Green Chile and Pumpkin Seed Sauce

*Entrees*

Roasted Duck with Cactus Pear Barbeque Sauce, Papaya Chickpea Relish  
 Oven Roasted Pacific Red Snapper with Mango, Cucumber and Cilantro Relish and Mexican Rice

*Condiment Bar and Sides*

Warm Corn and Flour Tortillas, Tostadas, Shredded Lettuce, Cotija Cheese, Diced Avocado, Lime  
 Sour Cream, Salsa Verde

Refried Black Beans with Diced Tomato, Onion and Cilantro

*Desserts*

Lime Tequila Mousse in Sugar Rimmed Glass

Sopapillas with Honey and Cinnamon Sugar

Churros with Cinnamon Sugar

Coffee, Decaffeinated Coffee, Specialty Teas

✧ *Night* ✧  
*Dinner Buffet Continued*

***Gala***

35 Person Minimum

*Customized buffets are available for groups under 35 guests.*

***\$110.00 per person***

*All specialty stations require an attendant at \*\$125 per attendant (two hour maximum)*

Artisan Breads and Rolls (Pre-set on each table)

*Starters*

California Artisan and European Cheese Display with Lavosh, Olive Bread, English Crackers and Crostini

Antipasto Display of Marinated and Grilled Vegetables, Baby Artichokes, Asparagus,

Prosciutto de Parma, Shaved Reggiano Parmesan, Marinated Olives, Roasted Peppers,

Sliced Dry Salami and Buffalo Mozzarella

Jumbo Shrimp and Oysters, Cocktail Sauce, Mignonette, Lemons, Limes *3 pieces per person*

Mediterranean Salad Station: Romaine Tossed with Your Choice of Hearts of Palm, Artichoke Hearts, Tear Drop

Tomatoes, Kalamata Olives, Feta Cheese, Garlic Confit, Red Onions, English Cucumbers,

Lemon Oregano Vinaigrette

*Carved to Order*

\*Angus Beef Tenderloin with Truffle Whipped Potatoes, Red Wine Braising Reduction

\*Seared Sonoma Duck Breast Station with Savoy Cabbage and Granny Smith Apples, Duck Demi Glace

\*Sautéed Scallops with Roasted Garlic Risotto, Roast Fingerling Potatoes

Rosemary Grilled Vegetables

\*Butter Braised Fennel, Leeks with Asparagus and Baby Beets

*Desserts*

Mini Pastries

Chocolate Truffles

Cakes and Tortes

Coffee, Decaffeinated Coffee, Specialty Teas

# ✧ *The Bar* ✧

## *Hosted*

*One bar with one bartender is required for every 75 guests.  
The \$125 bartender fee is waived with \$500 consumed.*

### **Luxury Cocktails:** *\$9.00 each*

Ketel One, Tanqueray, Bacardi or Captain Morgan's Rum,  
Jack Daniel's Whiskey, Patron Silver Tequila, Johnny Walker Black

### **Premium Cocktails:** *\$8.00 each*

Absolut, Bombay Sapphire, Bacardi, Jack Daniel's  
Dewar's White Label or JW Red Scotch, Jose Cuervo Gold

### **Domestic Beer:** *\$5.50 per bottle*

### **Specialty Beer:** *\$6.50 per bottle*

### **Soft Drinks:** *\$4.00 each*

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,  
Ginger Ale, Aquafina Water

### **The Water:** *\$4.50 each*

Evian, San Pellegrino

### **Bottled Juices:** *\$4.00 each*

Orange, Cranberry, Grapefruit and V-8

### **Wine by the Glass**

#### **Chardonnay**

Covey Run: *\$7.50 per glass*  
Kendall Jackson Vintner's Reserve: *\$9.00 per glass*

#### **Blush**

Torres de Casta Rosado: *\$7.00 per glass*

#### **Merlot**

Covey Run: *\$7.50 per glass*  
B.V. Coastal: *\$8.00 per glass*  
Artesa: *\$9.00 per glass*

#### **Cabernet Sauvignon**

Covey Run: *\$7.50 per glass*  
Louis Martini, Napa: *\$8.00 per glass*  
Kendall Jackson Vintner's Reserve: *\$9.00 per glass*

# ✧ *The Bar* ✧

## *No-Host (Cash)*

*One bar with one bartender is required for every 75 guests.  
The \$125 bartender fee is waived with \$500 consumed.  
(Cash / No Host bar prices are inclusive of 22% taxable service charge and 7.75% tax)*

### **Luxury Cocktails:** *\$11.50 each*

Ketel One, Tanqueray, Bacardi or Captain Morgan's Rum,  
Jack Daniel's Whiskey, Patron Silver Tequila, Johnny Walker Black

### **Premium Cocktails:** *\$10.00 each*

Absolut, Bombay Sapphire, Bacardi, Jack Daniel's  
Dewar's White Label or JW Red Scotch, Jose Cuervo Gold

### **Domestic Beer:** *\$7.00 per bottle*

### **Specialty Beer:** *\$8.50 per bottle*

### **Soft Drinks:** *\$4.00 each*

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,  
Ginger Ale

### **The Water:** *\$5.00 each*

Evian, San Pellegrino

### **Bottled Juices:** *\$4.00 each*

Orange, Cranberry, Grapefruit and V-8

## **Wine by the Glass**

### **Chardonnay**

Covey Run: *\$9.75 per glass*  
Kendall Jackson Vintner's Reserve: *\$13.00 per glass*

### **Blush**

Torres de Casta Rosado: *\$9.75 per glass*

### **Merlot**

Covey Run: *\$9.75 per glass*  
B.V. Coastal: *\$10.50 per glass*  
Artesa: *\$13.00 per glass*

### **Cabernet Sauvignon**

Covey Run: *\$9.75 per glass*  
Louis Martini, Napa: *\$10.50 per glass*  
Kendall Jackson Vintner's Reserve: *\$13.00 per glass*

# ✧ *The Bar* ✧

## *Bar Packages*

*One bar with one bartender is required for every 75 guests.  
The \$125 bartender fee is waived with \$500 consumed.*

### ***One Hour of Luxury Hosted Beverages***

Including Mixed Drinks, Beer, Specialty Beer, Soft Drinks and Wine  
\$27.00 Per Guest for the First Hour  
\$12.00 Per Guest for Each Additional Half Hour

### ***One Hour of Premium Hosted Beverages***

Including Mixed Drinks, Beer, Specialty Beer, Soft Drinks and Wine  
\$22.00 Per Guest for the First Hour  
\$10.00 Per Guest for Each Additional Half Hour

## *The Wine List*

### **Champagne and Sparkling**

*Domaine Ste. Michelle, Cuvee Brut*  
Washington  
\$39.00

*Taitinger Brut La Francaise*  
France  
\$78.00

*Moet & Chandon White Star*  
France  
\$70.00

### **Chardonnay**

*Covey Run*  
\$30.00

*Kendall-Jackson*  
California  
\$40.00

*Sonoma Cutrer*  
California  
\$50.00

*Cakebread Cellars*  
California  
\$85.00

### **White Varietals**

*Kendall-Jackson Riesling*  
California  
\$30.00

*Maddalena Sauvignon Blanc*  
California  
\$41.00

*Santa Margherita Pinot Grigio*  
Italy  
\$50.00

### **Cabernet**

*Covey Run*  
\$30.00

*Louis Martini*  
Napa, California  
\$40.00

*Provenance*  
California  
\$75.00

### **Red Varietals**

*Covey Run*  
\$30.00

*Provenance Merlot*  
California  
\$66.00

*La Crema Pinot Noir*  
Sonoma  
\$38.00

*Rancho Zabaco Sonoma Heritage*  
Zinfandel  
California  
\$28.00

*Cambria Syrah*  
California  
\$42.00

*Rocca delle Macie Chianti*  
Classico  
\$38.00

## ✧ *Hospitality Suite Events* ✧

### ***Policy***

Thank you for choosing to host a hospitality suite with us during your upcoming convention. We realize this is a very exciting time, renewing relationships and creating new ones. With this in mind, we kindly ask for your support in ensuring a safe and pleasurable environment for all of our Resort guests. We wish you an enjoyable stay; please let us know if we may be of any assistance.

### ***Noise***

Please keep noise to a minimum during the late evening and early morning hours. While entertaining is one of the primary functions of a hospitality suite, occasionally excessive noise may become an issue to other Hotel guests in the vicinity. In this case, a loss prevention officer and the manager on duty will provide assistance in reducing these noise volumes. Should noise continue to be excessive, the conclusion of the event may be necessary.

### ***Beverages***

Alcoholic Beverages are to be served by and consumed by persons of legal drinking age only. Serving alcoholic beverages to individuals not of legal drinking age is against the law. Please remember to be responsible when hosting an event with alcoholic beverages. As the event host, you are legally responsible for your attendees.

Alcoholic Beverages served by the hotel must be purchased from the hotel and served in a designated service area.

Alcoholic Beverages are not permitted in the public areas of the hotel. The Hotel reserves the right to refuse service to anyone.

Alcoholic Beverages served by guests in hospitality suites, and not purchased from the hotel are the responsibility of the host of the event. These beverages may not be dispensed by hotel personnel and must be consumed in the privacy of the host's hospitality suite. Host's alcoholic beverages are not to leave the suite area in any cup, glass, bottle or container and such Alcoholic Beverages are not permitted in the public areas of the hotel. Ice and other service items are available for purchase through the Hotel.

### ***Food***

All food sold by the Hotel and served by hotel staff must be purchased from the hotel.

Food not purchased from the hotel may not be served or handled by hotel staff. Guests with personal food items assume full responsibility for those items. Guest perishable items may not be stored in hotel refrigerators.

Mini-Refrigerators are available through the housekeeping department for personal use.

Please remember, safe food handling is of paramount concern when hosting an event. The hotel strongly requires that all food served within a hospitality function be: purchased from, prepared by, served by, and monitored by our trained staff of food service professionals.

There is absolutely no cooking in our guest rooms, guest room suites, or catering areas.

Hot Plates are not permitted within the Hotel.

Thank you again for staying with us, and have a safe and memorable event.

# ✧ Hospitality Suite Events ✧

## Continued

One bar with one bartender is required for every 75 guests.  
The \$125 bartender fee is waived with \$500 consumed.

### Premium Liquor

Smirnoff Vodka:	\$50.00 per bottle
Bacardi Rum:	\$50.00 per bottle
Beefeaters Gin:	\$60.00 per bottle
Jose Cuervo Gold:	\$60.00 per bottle
Canadian Club:	\$65.00 per bottle
Dewar's Scotch:	\$75.00 per bottle
Maker's Mark:	\$90.00 per bottle

### Luxury Liquor

Absolut Vodka:	\$70.00 per bottle
Myer's Rum:	\$70.00 per bottle
Tanqueray Gin:	\$70.00 per bottle
Jose Cuervo 1800:	\$70.00 per bottle
Jack Daniels:	\$65.00 per bottle
Seagram's VO:	\$70.00 per bottle
Chivas Regal Scotch:	\$100.00 per bottle
Courvoisier VS:	\$100.00 per bottle

### Wines

#### Chardonnay

Covey Run:	\$30.00 per bottle
Kendall Jackson:	\$40.00 per bottle
Sonoma-Cutrer:	\$50.00 per bottle

#### Blush

Torres de Casta Rosado:	\$28.00 per bottle
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#### Merlot

Covey Run:	\$30.00 per bottle
Kendall Jackson:	\$40.00 per bottle
Provenance:	\$66.00 per bottle

#### Cabernet Sauvignon

Covey Run:	\$30.00 per bottle
Louis Martini, Napa:	\$40.00 per bottle
Provenance:	\$75.00 per bottle

### Bar Set-ups

The Complete Bar: \$7.50 per person  
Shaker, Stirrers, Glasses, Napkins, Ice, Bar Fruits

### Bar A la Carte

Glasses: \$.25 each  
Napkins only: \$10.00 per 250  
Ice: \$15.00 per tub (Approximately equivalent to two bags)  
Bar Fruits \$8 Each: Cherries, Olives, Lemons, Limes and Cocktail Onions  
Specialty Bar Fruits \$10 Each: Stuffed Olives, Pineapple, and Orange