2027
BANQUET
MENUS

FONTAINEBLEAU
LAS VEGAS

WELCOME TO FONTAINEBLEAU LAS VEGAS.

Fontainebleau Las Vegas has introduced a legacy of modern luxury and timeless elegance to the Las Vegas Strip, bolstered by a team of passionate professionals dedicated to creating exceptional experiences.

The Culinary and Catering & Events teams bring decades of combined expertise in luxury hospitality, working together to craft menus that reflect our commitment to unparalleled service and authentic hospitality. Designed with the guest in mind, these menus offer a diverse range of flavors and cuisines, curated to delight and leave a lasting impression.

Beyond the plate, Fontainebleau Las Vegas is committed to making a positive impact through environmental and social stewardship. We partner with local farms and purveyors across California, Arizona, and Utah to source fresh, sustainable ingredients. Over the last year, we have donated 7,500 meals to local nonprofits. Indulge in culinary artistry as we work to shape a greener, more responsible future for all.

Thank you for joining us. We look forward to serving you.



Danielle Strong
Vice President,
Catering and Events
Fontainebleau Las Vegas



Angelo Eslao
Executive Chef, Banquets
Fontainebleau Las Vegas



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Chef, Banquet Pastry
Fontainebleau Las Vegas

TABLE OF CONTENTS

BREAKFAST **4**

BREAKFAST - CONTINENTAL 4

BREAKFAST - PLATED 5

BREAKFAST - BUFFET 6

BREAKFAST ACTION STATIONS 7

BREAKFAST À LA CARTE 11

BRUNCH **14**

BREAKS **15**

THEMED BREAKS 15

À LA CARTE BREAKS - FOOD 17

À LA CARTE BREAKS - BEVERAGES 20

LUNCH **21**

PLATED LUNCH 21

BUFFET LUNCH 23

BOXED LUNCH 31

RECEPTIONS **32**

RECEPTIONS - COLD HORS D'OEUVRES 32

RECEPTIONS - HOT HORS D'OEUVRES 33

RECEPTIONS - DISPLAYS 34

RECEPTIONS - SEAFOOD 35

RECEPTIONS - STATIONS 37

RECEPTIONS - OUTDOOR EVENT ENHANCEMENT STATIONS 43

RECEPTIONS - CARVING STATIONS 46

RECEPTIONS - DESSERT 47

DINNER **50**

DINNER - PLATED 50

DINNER - BUFFET 53

BEVERAGE MENUS **57**

BEVERAGES - BRANDS 58

BEVERAGES - PACKAGE BARS 59

BEVERAGES - CONSUMPTION AND CASH BARS 60

BEVERAGES - SPECIALTY BARS 61

BEVERAGES - TASTING PACKAGE 64

BEVERAGES - ZERO-PROOF 65

BEVERAGES - WINE 66

BANQUET POLICIES AND PROCEDURES **67**

BREAKFAST – CONTINENTAL

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Continental Breakfast Buffets include:
Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

FONTAINEBLEAU SIGNATURE CONTINENTAL

$46 PER PERSON

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG

Individual La Fermière Yogurts V

Artisan Breakfast Pastries

Bagels: Plain, Sesame, and Everything with Plain V and Vegan Cream Cheese VG

Toast Station: White, Wheat, and Multigrain Sliced Breads with Butter, Preserves, and Peanut Butter V

HEALTHY CONTINENTAL

$50 PER PERSON

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG

Individual Papaya-Mango Chia Seed Pudding VG

Cage-Free Hard-Boiled Eggs V

Assortment of Breakfast Pastries and Wholesome Muffins V

Butter, Preserves, and Peanut Butter V

BOXED CONTINENTAL

$46 PER PERSON

Mixed Berry and Vanilla Greek Yogurt Parfait Granola and Seasonal Compôte V

Ripened Whole Fruit VG

Cage-Free Hard-Boiled Eggs V

Assorted Sliced Cheeses V

Granola Bar VG

Butter Croissant V

Almond Butter and Marmalade VG

ENHANCED CONTINENTAL

$56 PER PERSON

Based on one Sandwich per person

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG

Artisan Breakfast Pastries V

Mixed Berry and Vanilla Greek Yogurt Parfaits V

Select two in advance:

- **Pupusas with Plant-Based Al Pastor** VG: Mozzarella, Corn, Onions, Jalapeños, Guacatillo VG served on the side
- **English Muffin**: Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli
- **Southwest Breakfast Burrito**: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacatillo VG served on the side
- **Tex-Mex Burrito** VG: Soyrizo, Just Egg™, Black Beans, Corn, Cilantro, Lime Rice, Salsa Roja VG served on the side
- **Breakfast Empanada**: Scrambled Egg, Chorizo, Pepper Jack Cheese, Potato Hash, Chimichurri VG served on the side

Catering Food and Beverage pricing is subject to a current state sales tax of 8.375%, and a 25% service charge (4.25% taxable administrative fee and a 20.75% nontaxable service charge). Subject to change. Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and Beverage pricing is guaranteed up to three (3) months prior to event, based on availability.

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BREAKFAST – PLATED

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Plated Breakfast include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

FARM TO TABLE

$63 PER PERSON

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG

Cage-Free Vegetable Frittata

Daily Breakfast Potato

Protein

Select one in advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage VG
- Willie Bird Turkey Bacon

TRADITIONAL PLATED

$60 PER PERSON

Seasonal Vine- and Tree-Ripened Fruits, Melons and Berries

Cage-Free Scrambled Eggs

Daily Breakfast Potatoes

Protein

Select one in advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage VG
- Willie Bird Turkey Bacon

FRENCH-INSPIRED

$65 PER PERSON

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries g

Mixed Greens with Breakfast Radish and Citrus Vinaigrette

Quiche Lorraine

Herb-Roasted Fingerling Potatoes

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BREAKFAST – BUFFET

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Buffet Breakfasts include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

THE TRADITIONAL BREAKFAST BUFFET

$60 PER PERSON: ONE MEAT AND ONE SIDE

$64 PER PERSON: TWO MEATS AND ONE SIDE OR ONE MEAT AND TWO SIDES

$66 PER PERSON: TWO MEATS AND TWO SIDES

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG

Assortment of Muffins, Breakfast Pastries, and Croissants with Butter, Jam, and Marmalade V

Cage-Free Scrambled Eggs V and Cheddar Cheese V

Daily Crafted Breakfast Potatoes VG

Meats

Select one or two in advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage VG
- Willie Bird Turkey Bacon

Sides

Select one or two in advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte V
- Mango Lassi Chia Seed Pudding with Date-Coconut Crumble VG
- Overnight Oats with Granny Smith Apples, Pomegranate and Agave Drizzle VG
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, and Maple Syrup V
- Steel Cut Oatmeal VG with Honey Syrup, V Brown Sugar, and Sun-Dried Fruit served on the side VG
- Liège Belgian Waffle with Whipped Butter, Chantilly Cream, and Maple Syrup V
- Cinnamon French Toast with Whipped Butter and Maple Syrup V
- Sliced Heirloom Tomatoes with Chives, Aged Balsamic, and Extra Virgin Olive Oil VG

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BREAKFAST ACTION STATIONS

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

**Attendant or Chef Required | **Requires Two Chefs | $350 Each | Per 100 Guests*
Some action stations may require multiple chefs.

BREAKFAST BURRITOS**

$25 PER PERSON

Warm Flour Tortilla, Stuffed to Order VG

Cage-Free Scrambled Eggs V

Fried Potatoes VG, Frijoles VG, Cilantro Scented Rice VG, Double-Smoked Bacon, Chorizo, Cheddar Cheese V

Pico de Gallo VG, Salsa Roja VG served on the side

**Gluten-Friendly Tortilla available upon request*

OMELET STATION*

$30 PER PERSON

Cage-Free Eggs V, Egg Whites V, or Just Egg™ Eggs VG

Black Forest Ham, Bacon, Turkey, Diced Pork Sausage

Tomatoes, Mushrooms, Onions, Peppers, Spinach VG

Cheddar, Feta, Pepper Jack Cheese V

AVOCADO TOAST

$23 PER PERSON

Grilled House-Made Multigrain Breads V

Seasoned Crushed Avocado Spread VG

Cage-Free Hard-Boiled Egg Mimosa V

Marinated Grilled Haloumi Cheese V

Fresh Ricotta Cheese V

ACCOMPANIMENTS

Marinated Cherry Tomatoes VG, Assorted Pickled Vegetables VG, Sliced Cucumbers VG, Radishes VG, Hawaiian Lava Salt VG, Toasted Pepitas VG, Sunflower Seeds VG, Olive Oil VG, Aged Balsamic VG, and Micro Herbs VG

ENHANCEMENTS*

ADDITIONAL $14 PER PERSON PER SELECTION

Prosciutto di Parma - sliced to order on vintage Berkel slicer

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BREAKFAST ACTION STATIONS

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To be combined with Continental and Buffet Breakfasts.

**Attendant or Chef Required | **Two Chefs Required | $350 Each | Per 100 Guests*
Some action stations may require multiple chefs.

BENEDICTS**
$28 PER PERSON

Select one in advance:

- **Caprese** : English Muffin, Basil, Fresh Heirloom Tomatoes, Poached Eggs
- **Classic** : English Muffin, Canadian Bacon, Poached Eggs
- **Lox** : Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Eggs
- **Southwest** : Soyrizo, Potato Hash, Roasted Peppers, Onions, Poached Egg

Benedicts are served with Classic Hollandaise Sauce

LOX AND BAGELS
$30 PER PERSON

Artisanal Smoked Salmon , Hard-Boiled Eggs , Tomatoes VG, Cucumbers

Capers VG, Onions VG, Avocado VG, Dill Cream Cheese

Assorted Mini Bagels

ENHANCEMENTS*
ADDITIONAL $20 PER PERSON PER SELECTION

Black Diamond Osetra Caviar

Pastrami-Smoked Salmon

FRENCH TOAST SOLDIER STICKS*
$28 PER PERSON

Brioche soaked in Vanilla Cajeta with White Chocolate Bits, Cinnamon Sugar Dust, Crème Anglaise, Chantilly Cream

OATMEAL AND OVERNIGHT OATS
$21 PER PERSON

Build Your Own

Steel Cut Oatmeal VG and Vanilla Overnight Oats

Fresh Berries VG, Bananas VG, Peanut Butter VG, Shredded Coconut VG, Graham Cracker VG, Brown Sugar VG, Walnuts VG, Golden Raisins VG, Honey , Cinnamon VG

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To be combined with Continental and Buffet Breakfasts.

**Attendant or Chef Required | **Two Chefs Required | $350 Each | Per 100 Guests*
Some action stations may require multiple chefs.

WAFFLE TIME*

$25 PER PERSON

Maximum of 1,000 guests

Select two in advance:

- Liège Waffles
- Classic Belgian Waffles
- Croffle Waffles

Toppings

Fresh Macerated Berries VG, Lemon Mascarpone, Whipped Butter V, Chantilly Cream, Maple Syrup VG

ENHANCEMENTS

ADDITIONAL $12 PER PERSON PER SELECTION

Hot Chocolate and Churro Waffles V: Belgian Churro Waffles with Powdered Sugar, Cinnamon, Cajeta Sauce

Corn Flake-Crusted Fried Chicken: Chive Waffles, Bacon Strips, Pepper Jack Cheese

AÇAI SOFT SERVE CART**

$28 PER PERSON

Select two bases and two fruits in advance:

- **Base:** Açai VG, Mango Passion Fruit VG, Dragon Fruit VG
- **Fruit:** Banana, Strawberry, Blueberry, Mango VG
- **Accompaniments:** Coconut Flakes, Cocoa Nibs, Hemp Seeds, Granola, Bee Pollen V
  Chia Pudding VG, Peanut Butter Overnight Oats V
- **Drizzles:** Almond Butter VG, Peanut Butter VG, Chocolate VG

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BREAKFAST ACTION STATIONS

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To be combined with Continental and Buffet Breakfasts.

**Attendant or Chef Required | **Two Chefs Required | $350 Each | Per 100 Guests*
Some action stations may require multiple chefs.

MAPLE BREAD PUDDING**

$28 PER PERSON

Warm Brioche Bread Pudding Egg, Milk, Wheat, V, Maple Butter Glaze, Vanilla Gelato

Toppings

House Raspberry Jam VG, Candied Walnuts Tree Nut, VG, Orange Supremes VG, Creme Fraiche Milk, V

SMOOTHIE STATION*

$21 PER PERSON

Select two options in advance:

- **Blueberry Avocado Smoothie** Soy, VG**:** Banana, Almond Milk, Lemon, Amaretto Syrup
- **Blackberry Açai Smoothie** Milk, Sesame, V**:** Spinach, Soy Milk, Greek Yogurt, Honey
- **Purple Dragon Smoothie** VG**:** Red Dragon Fruit, Blueberry, Butterfly Pea Flower Tea, Lemon, Rosemary Syrup

HUEVOS RANCHEROS STATION**

$30 PER PERSON

Individually Built Huevos Rancheros

Sunny-Side Egg, Pork Chile Verde, Smashed Black Beans, Crispy Corn Tortilla, Pico de Gallo, Crema, Avocado Crema, Pickled Onions, Cotija Cheese Milk, Egg

ARRACHERA BREAKFAST TROMPO TACOS CARVED TO ORDER ***

$38 PER PERSON

Marinated Skirt Steak Cooked on a Vertical Rotisserie Wheat, Sesame, Egg

A La Minute Yellow Corn Masa Tortillas VG

Cage-Free Sunny Side Up Egg Egg, V

Pickled Red Onion VG

Salsa Roja VG

Cotija Cheese Milk, V

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BREAKFAST ACTION STATIONS

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

**Attendant or Chef Required | **Two Chefs Required | $350 Each | Per 100 Guests*
Some action stations may require multiple chefs.

STEAK & EGGS**
$40 PER PERSON

SRF Grilled Skirt Steak Carved to Order

Sunny Side Up Egg V

Duck Fat Golden Fries

LIVE FRUIT CARVING*
$32 PER PERSON

Seasonal Fruit Carved to Order VG

Composed Individual Dishes

Local Torched Honey V

Fruit Carving Included

SLAB BACON*
$30 PER PERSON

Double Smoked Bacon Carved to Order

Bourbon Bacon with Guajillo Chili and Coffee Spice

THE BLEAURITTO TROMPO***
$35 PER PERSON

Marinated Flank Steak Cooked on a Vertical Rotisserie

Flour Tortilla V

Scrambled Eggs V

Monterey Jack Cheese V

Tater Tots V

ACCOMPANIMENTS
Guacatillo VG, Salsa Roja VG, Sour Cream V

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

EGGS

Scrambled Eggs with Chives V ..... **$12 PER PERSON**

Cage-Free Hard-Boiled Eggs V
Served Chilled and Shelled ..... **$110 PER DOZEN**

Baked Egg Skillet V
Perfect Egg, Hearty Vegetables, Harissa, Garbanzo Beans,
Stewed Tomatoes, Feta Cheese, Grilled Bread ..... **$14 PER PERSON**

Scrambled Egg Whites V
Roasted Garlic, Rosemary, Parsley ..... **$14 PER PERSON**

Egg White Bites V
Spinach, Wild Mushrooms, Parmigiano Reggiano ..... **$14 PER PIECE**

Plant-Based Scramble VG
Just Egg™ Eggs, Mushrooms, Tomatoes, Onions ..... **$14 PER PERSON**

Frittata V
Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, Oregano ..... **$16 PER PERSON**

Spanish Frittata
Farm Eggs, Chorizo, Potatoes, Caramelized Onions, Cottage Cheese ..... **$16 PER PERSON**

Breakfast Empanada
Scrambled Egg, Chorizo, Pepper Jack Cheese, Potato Hash,
Chimichurri served on the side VG ..... **$16 EACH**

BREAKFAST MEATS

$14 PER PERSON PER SELECTION

Based on two pieces per person

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage VG
- Willie Bird Turkey Bacon

CHEF–CRAFTED BREAKFAST POTATOES

$12 PER PERSON PER SELECTION

- Potato Hash Cake *(Offered Monday and Friday)* VG
- Dauphine Potatoes *(Offered Tuesday and Saturday)* VG
- Garlic and Rosemary Red Roasted Potatoes *(Offered Wednesday and Sunday)* VG
- Potatoes O'Brien with Tomato Jam *(Offered Thursday)* VG

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

BREAKFAST BURRITOS AND SANDWICHES

$18 EACH

BURRITOS

Southwest Breakfast Burrito: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacatillo VG served on the side

California: Scrambled Eggs, Chorizo Potato Hash, Avocado, Pepper Jack Cheese, Pico de Gallo

Chicken-Apple Sausage: Scrambled Eggs, Avocado, Spinach, Aged Cheddar Cheese

Veggie: Egg Whites, Roasted Vegetables, Mozzarella Cheese

Tex-Mex Burrito: Soyrizo, Just Egg™ egg, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

SANDWICHES

Croissant: Bourbon Bacon, Egg, Cheddar Cheese

English Muffin: Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Bagel: Wagyu Pastrami, Fried Egg, Pickled Onions, Russian Dressing

Whole Grain Roll: Turkey Sausage, Egg Whites, Wilted Arugula, Fresh Herb Aioli

Pretzel Hoagie: Smoked Salmon, Cucumbers, Pickled Red Onions, Herb Cream Cheese Spread
(*Served Cold*)

ENHANCEMENTS

Mixed Berry and Vanilla Greek Yogurt Parfait
Granola and Seasonal Compôte ..... **$15 EACH**

Chia Seed Pudding VG
Select one in advance: Pineapple, Mango, or Passion Fruit ..... **$15 EACH**

Chilled Nourish Bowl
Hard-Boiled Eggs, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds,
Lemon Vinaigrette ..... **$16 EACH**

Overnight Oats VG
Granny Smith Apples, Pomegranate, Agave Drizzle ..... **$15 EACH**

Blueberry Pancakes
Lemon Mascarpone, Whipped Butter, Maple Syrup ..... **$16 PER PERSON**

Organic Quinoa Porridge VG
Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, Maple Syrup ..... **$16 EACH**

Superfood Bowl
Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes,
Radish, Herb Crema ..... **$18 EACH**

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

ENHANCEMENTS

Breakfast Pastries

Chef's Choice of Assorted Breakfast Pastries with Butter and Artisanal Jams ..... **$90 PER DOZEN**

Bagels

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese ..... **$90 PER DOZEN**

Organic Steel Cut Oatmeal

Honey Syrup and Sun-Dried Fruit ..... **$14 PER PERSON**

Biscuits and Country-Style Chicken-Apple Sausage Gravy

Fresh Herbs ..... **$18 PER PERSON**

Southwest Mason Jar Dippers

Chorizo, Potatoes, Perfect Egg, Baguette Crisps ..... **$17 PER PERSON**

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BRUNCH

$110 PER PERSON

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
Brunch Buffet includes:
Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.
**Attendant or Chef Required | **Two Chefs Required | $350 Each | Per 100 Guests*

INCLUSIONS

Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte V

Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments

Scrambled Eggs and Chives V

Double-Smoked Bacon

Daily Crafted Breakfast Potatoes VG

Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, Maple Syrup V

Assorted French Pastries V

OMELET STATION**

Cage-Free Eggs V, Egg Whites V, or Just Egg™ Eggs VG

Black Forest Ham, Bacon, Turkey, Diced Pork Sausage

Tomatoes, Mushrooms, Onions, Peppers, Spinach VG

Cheddar, Feta, Pepper Jack Cheese V

ACCOMPANIMENTS

Select one in advance:

- **Superfood Bowl** V
  Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes, Radish, Herb Crema
- **European Meats and Cheeses**
  Prosciutto di Parma, Mortadella, Soppressata, Brie, Comté, Fresh Berries, Grapes, Currant Walnut Baguette
- **House Greens Salad** VG
  Cherry Tomatoes, Carrots, Sliced Cucumbers, Pickled Red Onions, Balsamic Vinaigrette

CARVING STATION**

Select one in advance:

- **Roasted Chicken**
  Brussels Sprouts, Fingerling Potatoes, Sauce Cocotte Grand-Mère, Honey, Thyme
- **Prime Rib**
  Scalloped Potatoes, Rainbow Carrots with Citrus Honey Glaze V, Creamy Horseradish, Au Jus
- **Maple-Glazed Organic Cedar Plank Salmon**
  Citrus Fregola Sarda, Roasted Heirloom Cauliflower, Miso-Mustard Sauce
- **Bourbon-Smoked Candied Bacon**
  Crispy Fingerling Potatoes, Aleppo Chile, Maple Pork Jus

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THEMED BREAKS

Minimum 15 guests for a maximum 45 minutes of service. Based on 1 ½ pieces per person and one beverage per person. Not available after 4PM or during main meal periods. Prepared for the full guest guarantee.

FONTAINE "BLEAU"
$28 PER PERSON

Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes V

Blue Corn Tortilla Chips with Salsa Fresca VG

Blueberry Granola Bar

Chocolate-Dipped Rice Krispy Treats

Coconut Macaroons V

Blueberry Hibiscus Sparkling Water

POWER BREAK
$27 PER PERSON

Fresh Fruit Skewer VG

Yogurt Parfait V

Aussie Power Bites V

Honey Bran Muffins V

Trail Mix V

Pineapple-Ginger Agua Fresca

FROM THE VINE
$28 PER PERSON

Strawberry-Ricotta Bruschetta with Balsamic Drizzle V

Vanilla Passion Fruit Mango Cake with Whipped Coconut

Fresh Cucumber Cups with Red Pepper Hummus VG

Raspberry Financier V

Strawberry-Lime Agua Fresca

AROUND THE WORLD
$29 PER PERSON

Pineapple-Mango Chia Seed Pudding VG

Guacamole with Cotija Cheese and Corn Tortilla Chips V

Crudités Bouquet with Creamy Hummus VG

Vanilla Almond Chocolate Cream Puff Tart V

Mango Cold Brew Tea

ALMOST HAPPY HOUR
$30 PER PERSON

Avocado Egg Rolls V with Sriracha Ranch V

Buffalo Cauliflower V with Blue Cheese Dressing V

Spinach and Artichoke Cups V

S'mores Candy Mix

Nonalcoholic Ginger Beer

MOVIE BREAK
$28 PER PERSON

Popped™ Popcorn Cups

Movie Theater Candy

Tortilla Chips with Nacho Cheese and Jalapeños V

Mini Pretzels and Beer Cheese V

Assorted Old Fashioned Sodas

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THEMED BREAKS

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HIGH NOON
$33 PER PERSON

An assortment of the following tea sandwiches:

Curry Chicken with Pecans and Raisins

Smoked Salmon with Dill and Caper Cream Cheese

Deviled Egg Gougère V

Ham and Pimento Brioche

Mini Petit Fours

Assorted Iced and Hot Teas

SLAM DUNK
$28 PER PERSON

Crudités Cup with Romesco Hummus VG

Tomato Soup and Petite Grilled Cheese V

Spiced Cookie with Biscoff™ Mousse

S'more Sandwich

Iced La Colombe® Oatmilk Canned Coffee

GREENS AND THINGS
$29 PER PERSON

Fruit Kabobs VG

Root Vegetable Chips with Green Goddess Dressing VG

Matcha Chia Seed Protein Bites VG

Chile-Spiced Edamame VG

Green Juice VG: Granny Smith Apple, Kale, Cucumber, Celery, Lemon, Ginger

¡FIESTA!
$27 PER PERSON

Chorizo Fundido with Corn Tortilla Chips

Esquites Cups V

Green Chile Empanada V with Guacatillo VG

Cinnamon Sugar Churros with Dulce De Leche Sauce V

Oat Milk Horchata VG

MEZZE PLATTER
$27 PER PERSON

Baba Ghanoush VG, Tzatziki V, Hummus VG

Marinated Tomatoes, Olives, Red Onion, and Feta Cheese Cups V

Pita Chips

Baklava V

Raspberry Iced Tea

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À LA CARTE BREAKS – FOOD

HEALTHY DELIGHTS

Yogurt and Granola Parfaits V ..... **$15 EACH**

Individual Crudités with Carrot-Ginger Lemongrass Purée VG ..... **$14 EACH**

Individual Greek Yogurts V ..... **$11 EACH**

Assorted Cereals with Milk V ..... **$8 EACH**

Assorted La Fermière™ Yogurt ..... **$14 EACH**

Individually Wrapped Granola Bars ..... **$10 EACH**

Individually Wrapped Protein Bars ..... **$12 EACH**

Sliced Fruit and Berries VG ..... **$19 PER PERSON**

Whole Fresh Fruit VG ..... **$90 PER DOZEN**

Fruit Kabobs VG ..... **$130 PER DOZEN**

Four-Compartment Protein Box

Assorted Cold Cuts, Assorted Cheese, Assorted Nuts, Dark Chocolate Bark ..... **$26 PER BOX**

AFTERNOON PICK–ME–UPS

Soft Pretzels V VG ..... **$12 EACH**

Served with Cheese Sauce V and Whole-Grain Mustard VG

Individual Bags of Snacks: May include Chips, Pretzels, and Snack Mix ..... **$10 EACH**

Individual Bags of Trail Mix ..... **$12 EACH**

Individual Bags of Beef Jerky ..... **$13 EACH**

Individual Full Size Candy ..... **$9 EACH**

Individual Packaged Cookies ..... **$9 EACH**

Popped™ Flavored Popcorn Cups ..... **$14 EACH**

Paletas Individually Wrapped Fruit Bars ..... **$100 PER DOZEN**

Assorted Ice Cream Bars ..... **$100 PER DOZEN**

Mixed Nuts VG (Serves 10) ..... **$82 PER POUND**

Cashews, Smoky Almonds, Pistachios, Macadamia Nuts

Bar Snacks V VG (Serves 10) ..... **$82 PER POUND**

Mixed Nuts, Corn Nuts, Cheddar Sesame Sticks, Chile Bits, Wasabi Peas

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AFTERNOON PICK–ME–UPS

Chips and Dips ..... **$16 PER PERSON**

Select one in advance:

- Corn Tortilla Chips VG with Salsa Fresca VG, Raita V with Crispy Pita Chips VG
- Spinach and Artichoke Dip V with Corn Tortilla Chips VG
- Kettle Chips VG with Sour Cream and Onion Dip V

Tea Sandwiches ..... **$98 PER DOZEN**

Choose from the following options, ordered by the dozen:

- Curry Chicken with Pecans and Raisins
- Smoked Salmon with Dill and Caper Cream Cheese
- Deviled Egg Gougère V
- Ham and Pimento Brioche

Gourmet Sandwiches ..... **$165 PER DOZEN**

Choose from the following options, ordered by the dozen:

- **Grilled Chicken and Provolone**: Grilled Chicken, Roasted Peppers, Pesto Aioli, Tomato, Green Leaf Lettuce on a Ciabatta Roll
- **Italian**: Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, and Italian Dressing on a Hoagie Roll
- **Grilled Veggie Wrap** VG: Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce in a Gluten-Friendly Wrap

Bacon Break ..... **$145 PER DOZEN**

Choose from the following options, ordered by the dozen:

- Chocolate Drizzle Bacon, Tequila-Soaked Candied Bacon with Tajín, or Maple-Glazed House-Smoked Bacon

Fresh Popcorn Break V (Up to 200 bags per hour, minimum order of 400 bags)

Individual 1 oz Popcorn Bags ..... **$9 EACH**

Popcorn Attendant ..... **$350 PER 4 HOURS**

Old Fashioned Popcorn Cart Rental ..... **$250 EACH**

Carnival Nuts Station ..... **$18 PER PERSON**

Carnival Nuts Station Attendant ..... **$350 PER 4 HOURS EACH**

Candied nuts and seeds warmed by a chef

Assorted Candied Almonds, Macadamia Nuts, Cashews, Pepitas, and Seeds V

Select two in advance:

- **Warm and Sweet Spices:** Cinnamon and Chile Powder VG
- **Citrus:** Cardamom VG
- **Aromatic:** Nutmeg and Sea Salt VG

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À LA CARTE BREAKS – FOOD

Bakery selections subject to change based on seasonality and availability.

FROM THE BAKERY

Breakfast Pastries ..... **$90 PER DOZEN**

Chef's Choice of Assorted Breakfast Pastries with Butter and Artisanal Jams VG

Bagels ..... **$90 PER DOZEN**

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese

Frosted Cinnamon Buns ..... **$100 PER DOZEN**

Cookies ..... **$90 PER DOZEN**

Chef's Choice of Assorted Cookies

Brownies ..... **$90 PER DOZEN**

Chef's Choice of Assorted Brownies

Rice Krispies Treats™ ..... **$90 PER DOZEN**

Chef's Choice of Assorted Rice Krispies Treats™

Chocolate-Covered Strawberries ..... **$100 PER DOZEN**

Select in advance: White, Milk, or Dark Chocolate

Chocolate Truffles ..... **$90 PER DOZEN**

Assortment Made by In-House Chocolatiers

Mini Biscotti ..... **$90 PER TWO DOZEN**

Macarons ..... **$100 PER DOZEN**

Chef's Choice of Assorted Flavors

Cupcakes ..... **$90 PER DOZEN**

Select in advance: Vanilla, Chocolate, Red Velvet, or Carrot

Mini Petit Fours ..... **$100 PER DOZEN**

Chef's Choice of Assorted Mini Petit Fours

Donuts ..... **$90 PER DOZEN**

Chef's Choice of Assorted Flavors
For orders of 15 dozen or more, speak to your Catering Manager about a Donut Display Wall

Madeleines ..... **$90 PER DOZEN**

Chef's Choice of Assorted Flavors

Lemon Tarts ..... **$90 PER DOZEN**

Cake Pops ..... **$100 PER DOZEN**

Select in advance: Vanilla, Chocolate, Red Velvet, or Funfetti

Aussie Protein Bites ..... **$100 PER DOZEN**

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À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee ..... **$12 EACH**

Bottled Smoothies ..... **$14 EACH**

Cold-Pressed Bottled Juice ..... **$12 EACH**

Aluminum Smartwater® 18 oz ..... **$10 EACH**

San Pellegrino® Sparkling Water 11.15 oz ..... **$10 EACH**

Flavored Sparkling Water 12 oz ..... **$10 EACH**

Fairlife® Core Power® Protein Shakes 14 oz ..... **$14 EACH**

BODYARMOR® Sports Drinks 12 oz ..... **$14 EACH**

POWERADE® Sports Drinks 20 oz ..... **$14 EACH**

VitaminWater® 20 oz ..... **$12 EACH**

Coca-Cola® Soft Drinks 12 oz ..... **$9 EACH**

Bottled Iced Teas 18.5 oz ..... **$11 EACH**

CocoLove® Water 16.9 oz ..... **$11 EACH**

Red Bull® ..... **$11 EACH**

Freshly brewed Coffee ..... **$120 PER GALLON**

Freshly brewed Decaf Coffee ..... **$120 PER GALLON**

Assorted Rishi Hot Tea ..... **$120 PER GALLON**

Rishi Iced Tea ..... **$120 PER GALLON**

Hot Chocolate with Accompaniments ..... **$160 PER GALLON**

Freshly Squeezed Juices VG ..... **$130 PER GALLON**

(Orange or Apple)

Fruit-Infused Spa Water VG ..... **$120 PER GALLON**

(Strawberry-Mint, Pineapple-Ginger, and Watermelon-Lime)

Specialty Milks ..... **$30 PER CARAFE**

(Almond VG, Soy VG, Coconut VG)

Based on total gallons of Coffee, Decaffeinated Coffee, and Rishi Hot Tea ordered

Boba Station ..... **$250 PER GALLON**

Boba Station Attendant ..... **$350 PER 4 HOURS**

Order by the gallon, minimum of five gallons per selection. Select up to three in advance:

- Thai Tea with Cheese Foam, Brown Sugar Caramel, and Brown Sugar Boba VG
- Milk Tea with Egg Pudding, Brown Sugar Caramel, and Brown Sugar Boba VG
- Ube Cold Brew with Brown Sugar Caramel, and Brown Sugar Boba VG
- Matcha Latte with Cheese Foam, and Brown Sugar Boba VG
- Passion Fruit Jasmine Tea VG with Mango Popping Pearls VG

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PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

Vegan and vegetarian options available - connect with your Event Manager.

To create a two-course Protein Salad Plated Lunch, please speak to your Event Manager.

SALADS

Select one in advance for entire group:

Caesar : Romaine, Parmigiano-Reggiano, Herb Croutons, Caesar Dressing

House Greens VG : Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

The Wedge : Baby Iceberg, Peppered Bacon, Blue Cheese, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing

Marinated Vegetable Salad VG : Leafy Greens, Cucumbers, Marinated Chickpeas, Red Quinoa, Sun-Dried Tomato Vinaigrette

ENTRÉES

Select one in advance for entire group:

Pasture Raised Chicken Breast
$77 PER PERSON
Herb Marinated Rosemary Chicken Jus

8 oz Grilled NY Strip
$87 PER PERSON
Coffee and Guajillo Chile Rub, Cilantro Chimichurri

Creole-Spiced Shrimp Skewers
$80 PER PERSON

Scottish Salmon
$82 PER PERSON
Herb Crust, Edamame, Ikura, Chive Beurre Blanc

Mediterranean Sea Bass
$87 PER PERSON
Caponata, Caper-Lemon Vinaigrette

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PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

SIDES

Select one in advance for entire group:

Potato Gratin, Grilled Asparagus, Sweety Drop Peppers V

Whipped Potatoes, Haricot Verts, Confit Tomatoes V

Carrot Purée, Roasted Brussels Sprouts, Candy-Striped Beets VG

Quinoa, Snap Peas, Edamame, Romanesco VG

DESSERTS

Select one in advance for entire group:

Espresso Tiramisu Cake
Espresso-Soaked Lady Fingers, Espresso Crémeux, Mascarpone Cream, Crunchy Gianduja

Berry Cheesecake
Marinated Strawberries

Blackout Chocolate Cake
Red Jam and Chocolate Sauce

Coconut Banana Cream Pie
Caramelized Banana Custard and Coconut Whipped Ganache

Mango Sago VG
Mango Crisp and Fresh Fruits

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BUFFET LUNCH – MONDAY

$80 PER PERSON WHEN SERVED ON MONDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

MEXICAN

Southwest Caesar Salad
Spiced Pepitas, Queso Blanco, Radishes,
Tortilla Strips, Chipotle-Caesar Dressing

Marinated Tomato Salad VG
Cilantro, Red Onion, Jicama, Cucumber,
Tajín-Orange Dressing

Shrimp Salad
Ancho-Marinated Grilled Shrimp,
Cherry Tomatoes, Pickled Onions, Mixed Greens,
Cilantro Orange-Cumin Dressing

Flat Iron Steak
Ancho-Dusted Grilled Flat Iron Steak
with Chimichurri

Smoked Chicken Tinga
Stewed Pulled Chicken in Chipotle Tomato Sauce

Pozole VG
Bean Stew, Hominy, Tomatillo, Cilantro
Toppings: Cabbage, Radishes, Limes,
Diced Onions, Tortilla Strips, Salsa Macha

ACCOMPANIMENTS

Saffron and Cilantro-Lime Rice VG
Saffron, Cilantro, Peppers, Onions, Lime, Garlic

Warm Corn Esquites V
Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

Corn Tortilla Chips VG
Salsa Roja, Guacatillo

DESSERTS

Flan V

Guava Cream Cheese Tart V

Cocoa and Cinnamon Hojarascas
Mexican Chocolate Mousse VG

ENHANCEMENTS

Queso Fundido
$13 PER PERSON
Chorizo, Cilantro,
Corn Tortilla Chips VG

Crispy Corn Elote V
$13 PER PERSON
Mayonnaise, Cotija Cheese,
and Tajín

Freshly Made Fiesta Jamaica VG
$135 PER GALLON
Hibiscus

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BUFFET LUNCH – TUESDAY

$80 PER PERSON WHEN SERVED ON TUESDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

ITALIAN

Arugula Salad VG
Radicchio, Pepperoncini, Castelvetrano Olives, Red Onion, Lemon Vinaigrette

Caprese Salad V
Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic Reduction

La Scala Chopped Salad
Baby Iceberg, Italian Salami, Garbanzo Beans, Grated Pecorino, Red Wine Vinaigrette

Chicken Cacciatore
Tomatoes, Olives, Capers, Marjoram

Shrimp Scampi
Cherry Tomato, Parsley, Garlic

Spinach Ravioli VG
Gluten Friendly Pasta, Marinara, Basil Pesto

ACCOMPANIMENTS

Fregola Sarda V
Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata VG
Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, Fresh Basil

Herb Focaccia VG
Sun-Dried Tomato Pesto V

DESSERTS

Tiramisu

Cannoli V

Citrus Panna Cotta VG

ENHANCEMENTS

Prosciutto Lollipop
$11 PER PERSON
Prosciutto, Honey, Grissini Breadstick

Italian Cheesy Bread V
$12 PER PERSON
Tomato Pistou

Limonada VG
$135 PER GALLON
Lemon Essence with Sparkling Water

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BUFFET LUNCH – WEDNESDAY

$80 PER PERSON WHEN SERVED ON WEDNESDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

CALIFORNIA COASTAL

Cali Cobb Salad
Baby Gem Lettuce, Avocado, Grilled Chicken, Applewood Bacon, Hard-Boiled Eggs, Cherry Tomatoes, Cucumbers, Blue Cheese Crumbles, Red Wine Vinaigrette

Coastal Kale Salad VG
Baby Kale, Snap Peas, Cucumbers, Almonds, Shaved Radishes, Pickled Red Onions, Lemon Tahini Dressing

Citrus Salad V
Endive, Burrata, Fresh Picked Herbs, Lemon-Chile Vinaigrette

Al Pastor-Roasted Chicken
Lemon, Chimichurri Sauce

Sea Bass
Caper and Olive Relish with Lemon Oil

Roasted Mushroom with Farro VG
Balsamic Glaze, Chives

ACCOMPANIMENTS

Roasted Brussels Sprouts V
Honey

Charred Broccolini VG
Chile Flakes and Lemon Oil

Cilantro Rice VG

DESSERTS

Strawberries and Cream Tiramisu

Key Lime Verrine

São Palme Chocolate Brownie VG

ENHANCEMENTS

Shrimp Empanada
$14 PER PERSON
Chipotle Aioli V

Avocado Spring Roll V
$13 PER PERSON
Cilantro Lime Aioli V

Strawberry-Lime Refresher VG
$135 PER GALLON

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BUFFET LUNCH – THURSDAY

$80 PER PERSON WHEN SERVED ON THURSDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas..

ASIAN

Watermelon and Thai Basil Salad VG
Watermelon, Thai Basil, Pickled Shallots, Micro Greens, Yuzu Vinaigrette

Green Papaya and Heirloom Carrot-Ribbon Salad VG
Shredded Green Papaya, Heirloom Carrot Ribbons, Cherry Tomatoes, Thai Bird's Eye Chile, Lime-Honey Vinaigrette, Toasted Cashews

Korean Barbecue Chicken Chopped Salad
Grilled Gochujang-Marinated Chicken, Napa Cabbage, Romaine Lettuce, Kimchi Slaw, Crispy Wontons, Soy-Ginger Vinaigrette

Beef Bulgogi
Grilled and Marinated in Savory-Sweet Soy

Miso-Glazed Black Cod
White Miso, Scallions

Vegetable Curry VG
Sweet Potatoes, Bell Peppers, Snap Peas, Baby Corn, Zucchini, Tofu

ACCOMPANIMENTS

Thai Fried Rice V
Jasmine Rice infused with Garlic, Scallions, Fresh Vegetables, and Scrambled Eggs

Spicy Chile-Garlic Choy Sum VG

Lo Mein Noodles V
Garlic, Scallions

DESSERTS

Calamansi Raspberry Tart V

Black Sesame Cake

Tropical Rice Pudding VG

ENHANCEMENTS

Steamed Buns
$13 PER PERSON
Barbecue Pork Char Siu, Hoisin Sauce V

Peking Duck Egg Rolls
$15 PER PERSON
Sweet Chile Sauce V

Thai Tea V
$135 PER GALLON

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BUFFET LUNCH – FRIDAY

$80 PER PERSON WHEN SERVED ON FRIDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

AMERICAN

Buffalo Chicken Salad
Mixed Greens, Grilled Chicken, Chopped Bacon, Eggs, Gorgonzola Cheese, Celery, Cherry Tomatoes, Ranch Dressing

Classic Caesar Salad
Chopped Romaine, Shaved Parmesan, Croutons

Grilled Vegetable Quinoa Salad VG
Grilled Zucchini, Bell Peppers, Red Onion, Quinoa, Lemon Vinaigrette

Meatloaf
Parsley, Maple-Cider Glaze

Barbecue Roasted Chicken Breast
Carolina Barbecue Sauce

Sweet Potato Chili VG
Sweet Potato, Green Peppers, Onions, Black Beans, Tomatoes, Southern Chili Spice

ACCOMPANIMENTS

Smothered Green Beans VG
Slivered Almonds

Biscuits and Mushroom Gravy V
Buttermilk Biscuits, Button Mushrooms

Four-Cheese Macaroni and Cheese V
Elbow Macaroni, Aged Cheddar, Mozzarella, Smoked Gouda, Parmesan Cheese

DESSERTS

Southern Gooey Cake V
Cookies and Cream Cup VG
S'mores Cake

ENHANCEMENTS

Loaded Potato Skins
$14 PER PERSON
Bacon Bits, Green Onion, Shredded Cheese, Sour Cream Drizzle

Barbecue Corn Ribs V
$15 PER PERSON
Tangy Smoked Barbecue Aioli V

Southern Sweet Tea VG
$135 PER GALLON

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BUFFET LUNCH – SATURDAY

$80 PER PERSON WHEN SERVED ON SATURDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

HAWAIIAN

Lomi-Lomi Salad VG
Diced Tomatoes, Maui Onions, Scallions, Ginger, Hawaiian Lava Salt, Chile-Water Vinaigrette

Macaroni Salad
Elbow Macaroni, Egg, Shredded Carrots, Onions, Celery, Potatoes, Scallions

Tropical Fruit Salad VG
Fresh Mint

Kalua Pork
Roasted Pork Shoulder, Hawaiian Sea Salt, Banana Leaves

Huli-Huli Chicken
Hawaiian-Style Roast Chicken, Chile Water

Hawaiian Crispy Tofu VG
Chinese Broccoli, Teriyaki Soy Glaze, Chile-Garlic Crunch

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Roasted Okinawa Potato VG
Black Hawaiian Salt

Island-Style Kimchi

DESSERTS

Ube Cream Puff

Milk Chocolate Macadamia Tart

Coconut Lilikoi Cake VG

ENHANCEMENTS

Spam Musubi
$12 PER PERSON
Crisp Nori,
Teriyaki-Glazed Spam, Rice

Pineapple Shrimp Shishito Skewer
$15 PER PERSON
Sweet Chile Sauce

POG Juice VG
$135 PER GALLON
Passion Fruit, Orange, and Guava Juice

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BUFFET LUNCH – SUNDAY

$80 PER PERSON WHEN SERVED ON SUNDAY
$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

MEDITERRANEAN

Greek Salad V
Cucumbers, Bell Peppers, Feta Cheese, Olives, Red Onions, Red Wine Vinaigrette

Grilled Vegetable Salad V
Grilled Eggplant, Onion, Peppers, Feta Cheese, Sun-Dried Tomatoes

Arugula and Bean Salad VG
Pomegranate, Cucumber, Haricot Vert, Radish, Preserved Lemon Vinaigrette

Mediterranean Grilled Chicken
Kalamata Olives, Peppadew Peppers, Oregano, Lemon Olive Oil

Pan-Seared Salmon
Sauce Vierge with Tomatoes, Capers, Peppers, Herbs

Moroccan Tagine VG
Cured Olives, Preserved Lemon and Saffron

ACCOMPANIMENTS

Roasted Heirloom Cauliflower VG
Romesco Sauce and Sweety Drop Peppers

Mujadara VG
Bulgur, Puy Lentils, Golden Brown Onions, Preserved Lemon

Mediterranean Favorites
Warm Mini Pita VG, Garlic Hummus VG, Muhammara VG, Tzatziki V

DESSERTS

Baklava V

Greek Olive Oil Cake with Citrus

Lemon Raspberry Cake VG

ENHANCEMENTS

Falafel VG
$11 PER PERSON
Crispy Fried Edamame, Garbanzo Bean Fritter, Tahini Sauce VG

Dolma V
$12 PER PERSON
Stuffed Grape Leaves, Tahini Sauce VG

Pomegranate Refresher VG
$135 PER GALLON

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BUFFET LUNCH

$86 PER PERSON

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

THE SOUP, SALAD & SANDWICH BUFFET

Tomato Basil Soup VG

House-Made Potato Chips VG

Seasonal Market Salad V
Shaved Fennel, Mixed Greens, Red Onion, Mandarin Orange, Toasted Almonds, Ricotta Cheese, Calamansi Vinaigrette

Chickpea Salad VG
Roasted Corn, Marinated Chickpeas, Cherry Tomatoes, Cucumber, Green Onions, Dill, Red Wine Vinaigrette

Select up to three in advance for entire group:
Speak to your Event Manager for gluten-friendly options

Vadouvan Curry Chicken
Curried Chicken Breast, Cabbage-Cucumber Slaw, Tzatziki Sauce, Ciabatta

Guajillo Turkey
Guajillo Roasted Turkey, Pickled Red Onion, Romaine Lettuce, Guacatillo Crema, Bolillo Bread

Pastrami Reuben
Wagyu Pastrami, Corned Beef, Swiss Cheese, Sweet Coleslaw, Onion Roll

Club
Shaved Turkey and Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, Garlic Aioli, Hoagie Roll

Italian
Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, Italian Dressing, Hoagie Roll

Bánh Mi VG
Crispy Tofu, Cucumber, Pickled Shredded Daikon and Carrots, Cilantro, Vegannaise, Seasoned Soy, Ciabatta

Ham and Swiss
Country Ham, Swiss Cheese, Burgundy Dijon Aioli, Sliced Tomato, Romaine, Pretzel Bun

Caprese V
Heirloom Tomatoes, Basil, Thick-Cut Mozzarella Cheese, Pesto Aioli, Ciabatta Roll

BLT Ranch Wrap
Applewood-Smoked Bacon, Romaine, Heirloom Tomatoes, Spicy Ranch Dressing, Tomato Basil Wrap

Chicken Caesar Wrap
Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, Caesar Dressing, Whole Wheat Wrap

Green Pea Falafel Wrap V
Green Pea Falafel, Tahini Labneh, Cucumber Slaw, Sesame Hummus, Baby Kale, Spinach Wrap

Grilled Veggie Wrap VG
Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce, Gluten-Friendly Wrap

Roast Beef Wrap
Capicola, Roast Beef, Roasted Peppers, Torn Basil, Sun-Dried Tomatoes, Romaine, Horseradish Spread, Whole Wheat Wrap

DESSERT

Strawberries and Cream Trifle

Peanut Butter and Jelly Cake

Banana-Chocolate Chip Cake VG

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BOXED LUNCH

$65 PER PERSON | MINIMUM ORDER OF 15 PER SELECTION

All Boxed Lunches include Assorted Chips, Whole Fruit VG , and a freshly baked Chocolate Chip Cookie.

Select up to two in advance for entire group:
Speak to your Event Manager for gluten friendly options

SANDWICHES

Vadouvan Curry Chicken
Curried Chicken Breast, Cabbage-Cucumber Slaw, Tzatziki Sauce, Ciabatta

Guajillo Turkey
Guajillo Roasted Turkey, Pickled Red Onion, Romaine Lettuce, Guacatillo Crema, Bolillo Bread

Pastrami Reuben
Wagyu Pastrami, Corned Beef, Swiss Cheese, Sweet Coleslaw, Onion Roll

Club
Shaved Turkey and Ham, Provolone Cheese, Roma Tomatoes, Bacon, Romaine Lettuce, Garlic Aioli, Hoagie Roll

Italian
Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, Italian Dressing, Hoagie Roll

Bánh Mi VG
Crispy Tofu, Cucumber, Pickled Shredded Daikon and Carrots, Cilantro, Vegannaise, Seasoned Soy, Ciabatta

Ham and Swiss
Country Ham, Swiss Cheese, Burgundy Dijon Aioli, Sliced Tomato, Romaine, Pretzel Bun

Caprese V
Heirloom Tomatoes, Basil, Thick-Cut Mozzarella Cheese, Pesto Aioli, Ciabatta Roll

WRAPS

BLT Ranch Wrap
Applewood-Smoked Bacon, Romaine, Heirloom Tomatoes, Spicy Ranch Dressing, Tomato Basil Wrap

Chicken Caesar Wrap
Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, Caesar Dressing, Whole Wheat Wrap

Green Pea Falafel Wrap V
Green Pea Falafel, Tahini Labneh, Cucumber Slaw, Sesame Hummus, Baby Kale, Spinach Wrap

Grilled Veggie Wrap VG
Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce, Gluten-Friendly Wrap

Roast Beef Wrap
Capicola, Roast Beef, Roasted Peppers, Torn Basil, Sun-Dried Tomatoes, Romaine, Horseradish Spread, Whole Wheat Wrap

SIDE ITEMS

Select one in advance for entire group:

Sweet Corn Salad V

Macaroni Salad V

Potato Salad V

Tabbouleh VG

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RECEPTIONS – COLD HORS D'OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.
An event requires a four-station minimum, excluding dessert.

$14 PER PIECE

- Prime Beef Tare-Glazed Temaki Hand Roll
- Halibut and Aji Amarillo Leche de Tigre with Plantain Chips
- Maine Lobster Roll with Celery and Tarragon Aioli
- King Crab Pizzette with Avocado-Yuzu Crema, Pickled Red Onions, and Micro Cilantro
- Stone Crab, Remoulade Aioli
- Shrimp Cocktail
- Egg Salad with Mustard, Celery, and Dill, served in Gold Egg Shell with Toast Point V
- Chicharrón with Pata Negra, Osetra Caviar, and Gold Flakes
- Lobster Ceviche with Red Onion, Bell Pepper, Cucumber, and Cilantro in Taco Shell

$12 PER PIECE

- Curried Chickpea Tart with Green Peas, Garlic Hummus, and Pomegranate Gelée V
- Antipasto Skewer with Soppressata, Marinated Mozzarella, Roasted Tomatoes, Basil, Olives, and Pesto
- Chipotle Chicken Soft Taco with Queso Fresco and Pickled Red Onions
- Loaded Deviled Egg with Bacon, Green Onions, and Cheddar Cheese
- Scallop Ceviche with Pickled Fresno Chile and Taro Chip, served out of Scallop Shell
- Atlantic Salmon Tartare with Tomato Gelée, Micro Basil, and Lemon Zest served on Tapioca Crisp
- Compressed Marinated Watermelon with Crispy Nori, Daikon Sprouts, Vegan Ponzu Aioli VG
- Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions
- Marinated Bocconcini with Confit Tomato and Basil Pesto V
- Edamame with Hummus-Stuffed Peppadew Peppers and Harissa-Spiced Kalamata Olives VG
- Cauliflower Ceviche Taco VG
- Strawberry Tartine with Basil, Whipped Ricotta, and Balsamic V
- Hamachi Tartare on Tapioca Cracker, Trout Roe, Radishes, Crème Fraîche, and Pickled Red Onion

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RECEPTIONS – HOT HORS D'OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.
An event requires a four-station minimum, excluding dessert.

$15 PER PIECE

- Short Rib Croquette with Sauce Gribiche
- Korean Chicken Bao with Gochujang-Kewpie Aioli and Crispy Pickled Cucumbers
- Fried Basil Shrimp with Chile-Lime Leaf Dipping Sauce
- Grilled Octopus with Fried Marble Potatoes and Saffron Rouille
- Beef Wellington with Mushroom Duxelles and Horseradish
- Prime Rib Popover with Creamed Spinach and Horseradish Cream
- Wagyu Beef Slider with Crispy Tobacco Onion, Aged Cheddar Cheese, and Nashville Hot Sauce
- Birria Queso Fundido, Tortilla Crisps
- Skirt Steak Skewers with Scallions and Miso-Mustard Glaze
- Crispy Manchego Croquettes, Romesco Aioli, Sliced Iberico Ham

$13 PER PIECE

- Bacon and Prune Skewers, Sriracha Glaze, Crushed Almonds, Fried Shallots
- Warm Spinach and Artichoke-Stuffed Gougère V
- Crispy Enoki Mushroom Fries with Nashville Hot Sauce V
- Seared Vegetable Potsticker with Ginger-Scallion Dipping Sauce VG
- Beef Poblano Mini Chimichanga with Pepper Jack Cheese and Hatch Chile Crema
- Tomato Arancini with Mozzarella and Basil Pesto Aioli V
- Mini Edamame Falafel with Muhammara Dipping Sauce VG
- Vegetable Samosa with Mint Chutney VG
- Baby Italian Meatball Pomodoro with Fresh Parmigiano-Reggiano
- Philly Cheesesteak Spring Roll with Roasted Garlic Aioli
- Shrimp and Corn Croquette with Avocado Salsa Verde and Cilantro
- Thai Grilled Chicken Satay with Peanut Sauce
- Crispy Chile Relleno Purse with Pasilla Chiles, Jack Cheese, and Salsa Roja V
- Truffle Macaroni and Cheese Bites V
- Asparagus Puff Cigars with Smoked Gouda Mornay Dip V

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RECEPTIONS – DISPLAYS

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.
**Attendant or Chef Required | ** Requires Two Chefs | $350 Each | Per 150 Guest*

ARTISANAL CHEESE AND CHARCUTERIE

$55 PER PERSON

Prosciutto, Genoa Salami, Soppressata, Coppa and Mortadella

Brie, Manchego, Gorgonzola Dolce, Creamy Blue Cheese, Tête de Moine, Aged Parmesan

Served with Marinated Olives, Pickles, Whole-Grain Mustard, Artisanal Fruit Compôte, Grilled Focaccia, Artisanal Crackers, Walnut Raisin Baguette

Enhancements*
ADDITIONAL $15 PER PERSON

Charcuterie Sliced to Order from a Vintage Berkel Slicer and served with Grissini, Tapenade and Artisanal Jams

BRUSCHETTA BOARD

$28 PER PERSON

All Bruschettas served on Herb Focaccia VG

Traditional VG **:** Tomato, Torn Basil, Olive Oil, Confit Garlic, Lemon Zest

Fig and Pig **:** Whipped Ricotta with Hot Honey, Chorizo, Figs, Chile Crisp

Seasonal Bruschetta VG **:** Chef's Choice of Seasonal Bruschetta

RAISED–BED VEGETABLE GARDEN BOX

$28 PER PERSON

Built in a beautiful garden box

Heirloom Baby Vegetable Crudités with Edible Soil VG

Green Goddess Dressing VG , Sauce Romesco VG , Roasted Garlic Herb Yogurt Sauce V

MEZZE BOARD

$28 PER PERSON

Baba Ghanoush VG , Tzatziki V , Beet Hummus VG , Marinated Olives VG , Fresh Vegetables VG , Pita Chips , Assorted Fresh Flatbread V

INDIVIDUAL SALADS

$18 PER PERSON, SELECTION OF ONE IN ADVANCE
$26 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Asian** V : Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, Asian Dressing
- **Caesar** : Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing
- **La Scala** V : Romaine, Mozzarella, Chickpeas, Kalamata Olives, Roasted Peppers, Red Wine Vinaigrette
- **Greek** V : Feta Cheese, Olives, Red Onions, Roasted Peppers, Cucumbers, Tomatoes, Greek Dressing
- **Cucumber Salad** VG : Exotic Mushrooms, Black Vinegar Vinaigrette
- **Waldorf Salad** V : Boston Bibb, Apples, Celery, Grapes, Roasted Walnuts, Lemon Vinaigrette

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RECEPTIONS – SEAFOOD

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.
**Attendant or Chef Required | ** Requires Two Chefs | $350 Each | Per 150 Guests*

CHILLED SEAFOOD BAR

Minimum 50 pieces per selection
Custom ice carvings available upon request. Please speak with your Event Manager for pricing.

Poached Jumbo Shrimp: Cocktail Sauce ..... **$16 PER PIECE**

Half Lobster Tail: Remoulade Sauce ..... **$35 EACH**

Oyster on the Half Shell: Served with Mignonette VG and Cocktail Sauce ..... **$14 PER PIECE**

King Crab: ..... **$18 PER PIECE**

ASSORTED SUSHI
$68 PER PERSON

Five total pieces per person
Sushi chef available | $500 per Chef | Per 150 Guests

Nigiri: Tuna, Salmon, and Yellowtail

Rolls: California, Spicy Tuna, Salmon Cream Cheese, and Vegetable VG

ACCOMPANIMENTS

Wasabi VG, Pickled Ginger VG, Soy Sauce VG, Spicy Aioli V

ENHANCEMENT*
$15 PER PERSON

Crispy Rice with Toro and Crispy Rice with Wagyu
Ponzu Sauce VG

POKE BOWL**
$42 PER PERSON

Select two proteins in advance:

- Bigeye Tuna
- Scottish Salmon
- Hamachi
- Fried Tofu VG

ACCOMPANIMENTS

Base: Sushi Rice VG

Toppings: Avocado VG, Radishes VG, Edamame VG, Seaweed Salad VG, Kyuri Cucumbers VG, and Furikake

Drizzle: Sriracha VG, Soy Sauce VG, Ponzu VG and Wasabi Aioli V

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RECEPTIONS – SEAFOOD

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.
**Attendant or Chef Required | ** Requires Two Chefs | $350 Each | Per 150 Guests*

LOBSTER ROLL**

$42 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Classic New England Style** : Claw and Tail, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Brioche Bun
- **Roe Boat** : Claw and Tail, Remoulade Aioli, Black Diamond Caviar
- **Tofu Roll** VG : Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce
- **Black Truffle** : Claw and Tail, Sauce Bearnaise, Truffle Butter Emulsion

ACCOMPANIMENTS

Home-Fried Potato Chips VG and Barbecue-Seasoned Corn Ribs V

CEVICHE STATION

$34 PER PERSON, SELECTION OF TWO IN ADVANCE

Served with fresh Corn Tortilla Chips, Plantain Chips, and Taro Root Chips

- **Classic Ceviche** : Corvina, Avocado, Tomato, Red Onion, Jalapeño, Cilantro, Citrus Juice
- **Tropical Mango** : Halibut, Sweet Mango, Tomato, Red Onion, Cucumber, Cilantro, Citrus Jus
- **Aguachile** : Shrimp, Cilantro, Serrano Chile, Lime, Cucumber, Red Onion, Jicama, Avocado
- **Cauliflower** VG : Red Onion, Fresno Chiles, Cilantro, Aji Amarillo, Mint, Lime Juice

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RECEPTIONS – STATIONS

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.
**Attendant or Chef Required | ** Requires Two Chefs | $350 Each | Per 150 Guests*

PASTA*

$33 PER PERSON, SELECTION OF TWO IN ADVANCE
$40 PER PERSON, SELECTION OF THREE IN ADVANCE

- **Penne Carbonara**: Sweet Peas, Pancetta, Grana Padano
- **Rigatoni Bolognese**: Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano, Parsley
- **Cheese Tortellini**: Porcini Cream, Crispy Fried Portobellos, Chives
- **Trofi Genovesi** VG: Sun-Dried Tomatoes, Chile Flakes, Basil Pesto
- **Farfalle Shrimp**: White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemons, Basil, Tomato, Capers

ACCOMPANIMENTS

Tomato-Rosemary Focaccia VG, Extra Virgin Olive Oil VG, Crushed Red Pepper Flakes VG, Freshly Grated Parmigiano-Reggiano V

FRESH-BAKED PIZZA**

$35 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Barbecue Chicken**: Rotisserie Chicken, Barbecue Sauce, Mozzarella, Red Onions, Pickled Fresno Chiles, Cilantro
- **Margherita**: Roma Tomatoes, Torn Basil, Mozzarella
- **Pepperoni**: Char Cup Pepperoni, Pomodoro, Hot Honey, Mozzarella
- **Cali Avocado**: Avocado, Grilled Artichokes, Mozzarella, Grated Parmesan, Arugula
- **Queso Birria**: Braised Pulled Beef, Pickled Red Onions, Garden Radishes, Cilantro Aioli
- **Truffle**: Buffalo Mozzarella, Zucchini, Roasted Mushrooms, Hydro Watercress, Truffle Vinaigrette

ACCOMPANIMENTS

Calabrian Chile Flakes VG and Parmigiano-Reggiano V

SOUP AND PRESSED*

$32 PER PERSON, SELECTION OF ONE IN ADVANCE
$36 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Tomato Basil Soup** VG: Classic American Cheese on Pain de Mie
- **French Onion Soup**: Braised Beef with Gruyère on Sourdough
- **Tortilla Soup** VG: Sourdough-Poblano Grilled Cheese
- **Black Bean Soup** V: Cubano Sandwich

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RECEPTIONS – STATIONS

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.
**Attendant or Chef Required | ** Requires Two Chefs | $350 Each | Per 150 Guests*

MACARONI AND CHEESE*

$32 PER PERSON, SELECTION OF ONE IN ADVANCE
$36 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Gruyère Bacon**: Elbow Macaroni, Parmigiano-Reggiano, Scallions, Garlic, Thyme
- **Short Rib**: Orecchiette Pasta, Caramelized Onions, Garlic, Thyme, White Cheddar, Gruyère Cheeses
- **Spicy Italian Sausage**: Shell Pasta, Roasted Peppers, Fontina, Mozzarella, Asiago Cheeses
- **Traditional**: Elbow Macaroni, Stewed Tomatoes, Breadcrumbs, Cheddar Cheese Sauce

TOASTED ITALIAN SANDWICH STATION**

$40 PER PERSON

Prosciutto and Mozzarella: Fresh Prosciutto sliced off the vintage Berkel slicer, Buffalo Mozzarella, Heirloom Tomato, Scarlet Frills Mustard Green, Aged Balsamic, Toasted on Evo Grill

Buffalo Mozzarella and Heirloom Tomato: Buffalo Mozzarella, Heirloom Tomato, Scarlet Frills Mustard Green, Aged Balsamic, Toasted on Evo Grill

Served with House-Made Salt and Vinegar Potato Chips VG

BUILD YOUR OWN MINI HOT DOGS**

$32 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Cincinnati Coney**: Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese; Covered in Mustard
- **Sonoran**: Bacon-Wrapped Hot Dog, Pico de Gallo, Mustard, Jalapeño Sauce, Sautéed Onions, Peppers, Brioche Hot Dog Bun
- **Chicago**: Wagyu Frankfurter, Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, Celery Salt
- **Dodger**: Wagyu Frank, Yellow Mustard, Onions, Ketchup, Sweet Relish

ACCOMPANIMENTS

House-Made Chips VG

Any Hot Dog can be substituted for an Impossible™ Hot Dog

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SLIDERS**

$32 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Classic Angus Beef** : Caramelized Onions, Tillamook Cheddar, Special Sauce, Brioche Bun
- **Pulled Pork** : Slow-Cooked Pulled Pork, Barbecue Sauce, Potato Bun
- **Nashville Hot** : Spicy Chicken, Dill Pickle, Hot Sauce, Brioche Bun
- **Impossible™** VG: Green Chile, Escabeche, Potato Bun

ACCOMPANIMENTS

House-Made Chips VG

ENHANCEMENT

$10 PER PERSON

Skillet Style : Brioche Bun, Bacon and Onion Jam, Aged Cheddar Cheese Sauce

LOADED POTATO STATION**

$24 PER PERSON, SELECTION OF ONE IN ADVANCE
$28 PER PERSON, SELECTION OF TWO IN ADVANCE

Served with Whipped Butter V, Sour Cream V, Cheddar Cheese V, Bacon, Green Onions VG

Select one Potato in advance VG:

- **Salt-Crusted Baked Potato**
- **Tater Tots**

Select Sauce in advance:

- **Pork Chile Verde**: Tomatillo, Green Chiles, Cilantro
- **Bolognese** : Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano
- **Hearty Vegetable Chili** VG: Three Beans, Roasted Peppers, Stewed Tomatoes, Roasted Vegetables
- **Truffle Mornay** V: Chopped Black Truffles, Gruyère Cheese

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RECEPTIONS – STATIONS

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MAS TACOS**

$35 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Short Rib Birria**
- **Chipotle Chicken Tinga**
- **Pork Chile Verde**
- **Impossible™ Al Pastor** VG

ACCOMPANIMENTS

Pico de Gallo VG, Serrano Chile VG, Radishes VG, Pickled Onions VG, Cilantro VG, Cotija Cheese V, Tomatillo Salsa VG, Salsa Roja VG, Corn Tortillas VG

NACHOS*

$28 PER PERSON, SELECTION OF ONE IN ADVANCE

Served in individual boats

- **Under the Sea Nachos - Served CHILLED**
  Salmon and Tuna Poke, Ginger Seaweed Salad, Korean Chile, Cucumber, Fried Shiitake Mushrooms, Wonton Chips, Sriracha Aioli
- **Carne Asada Nachos**: Carne Asada, Baja Cheese Sauce, Spiced Corn Tortilla Chips, Pico de Gallo, Cilantro Avocado Crema, Black Beans, Pickled Jalapeños
- **The Traditional Nachos** V: Nacho Cheese Sauce, Pico de Gallo, Black Olives, Guacamole, Green Onions, Cilantro, Pickled Jalapeños, Avocado Lime Crema, Blue Corn Tortilla Chips
- **Walking Nachos**: Pulled Pork Nachos, Poblano Cheese Sauce, Avocado Crema, Pickled Red Onions, Salsa Roja, Tostilocos

QUESADILLA STATION**

$34 PER PERSON, SELECTION OF TWO IN ADVANCE

Served with Guacamole VG*, Sour Cream* V*, Salsa Roja* VG

- **Carne Asada** Pepper Jack Cheese, Pico de Gallo
- **Grilled Chicken** Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa
- **Fajita Veggie** V Cheddar Cheese, Fire Roasted Peppers, Onions, Mushrooms, Zucchini
- **Just Cheese** Pepper Jack and Cheddar Cheese

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DIM SUM

$35 PER PERSON, SELECTION OF THREE IN ADVANCE

House-made and displayed in bamboo baskets

- **Pork and Shrimp Steamed Shumai**
- **Barbecue Pork Steamed Bun**
- **Vegetable Potsticker** V
- **Chicken Potsticker**
- **Leek Cake Dumpling**

ACCOMPANIMENTS

Garlic-Chile Sauce VG and Vinegar-Scallion Dipping Sauce VG

PROTEIN BOWLS**

$35 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Miso-Glazed Cod**
- **Korean Fried Chicken with Gochujang**
- **Grilled Pepper Steak with Japanese Barbecue Sauce**
- **Roasted Shishitos and Stir-Fried Tofu with Teriyaki Sauce** VG
- **Marinated Shiitake Mushroom with Tobanyaki Sauce** VG

ACCOMPANIMENTS

Garlic Ginger Rice VG, Togarashi VG, Scallions VG, Pickled Cucumbers VG, Fried Shallots VG, Spicy Mayo V

LETTUCE WRAPS**

$35 PER PERSON, SELECTION OF TWO IN ADVANCE
$40 PER PERSON, SELECTION OF THREE IN ADVANCE

- **Basil Beef** : Ginger, Green Onion, Sesame Oil, Thai Basil, Carrot
- **Vegetarian** VG : Assorted Mushrooms, Lentil, Green Onion
- **Lemongrass Chicken** : Peanut Sauce, Cilantro, Ginger, Hoisin Sauce
- **Sticky Honey Shrimp** : Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes

ACCOMPANIMENTS

Baby Bibb Lettuce VG, Crushed Peanuts VG, Mint VG, Cilantro VG, Julienne Pickled Vegetables VG, Peanut Sauce, Nuoc Cham

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TAGINE

$36 PER PERSON, SELECTION OF ONE IN ADVANCE

- **Chicken**: Preserved Lemon and Oil-Cured Olive Chicken with Saffron and Tomatoes
- **Lamb**: Honey Lamb with Cinnamon, Dates, Prunes
- **Vegan** VG: Chickpea and Butternut Squash with Apricots

ACCOMPANIMENTS

Couscous

RAMEN BAR**

$38 PER PERSON, SELECTION OF TWO PROTEINS IN ADVANCE

Ramen Noodles served with Tonkatsu or Spicy Miso Mushroom Broth VG

Served in classic takeout box

- **Char Siu Pork**
- **Soy Ginger Chicken**
- **Shiitake Mushrooms** VG
- **Tofu** VG

ASSORTED TOPPINGS TO INCLUDE

Japanese Spinach VG, Bok Choy VG, Bean Sprouts VG, Scallions VG, Watermelon Radish VG, Sriracha VG, Togarashi Pepper VG, Furikake, Chile Oil VG

MASALA MASTI

$38 PER PERSON, SELECTION OF TWO IN ADVANCE

- **Chicken Tikka Masala**: Tandoori-Spiced Roasted Chicken, Onions, Tomatoes, Turmeric, Coriander
- **Butter Chicken**: Tandoori Chicken, Fenugreek Flavored Tomato-Onion Curry
- **Beef Vindaloo**: Braised Beef, Curry Paste, Chiles, Ginger, Coconut Milk
- **Tofu Coconut Curry** VG: Tofu, Curry Spice, Tomatoes, Coconut Cream, Sweet Potatoes, Toybox Peppers, Zucchini, Baby Carrots

ACCOMPANIMENTS

Naan, Basmati Rice VG, Raita, Mint Chutney VG

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OUTDOOR EVENT ENHANCEMENT STATIONS

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Prepared for full guest guarantee. An event requires a four-station minimum, excluding dessert.
***Requires Two Chefs | $350 Each | Per 150 Guests*

ROBATA GRILL**

$38 PER PERSON, SELECTION OF TWO PROTEINS IN ADVANCE
$42 PER PERSON, SELECTION OF THREE PROTEINS IN ADVANCE

- **New York Striploin Skewer**
- **Yuzu-Miso Sea Bass Skewer**
- **Chicken Yakitori Skewer**
- **Shishito Pepper and Tofu Skewer** VG

SAUCES

Umami Glaze VG, Chile-Bean Sauce VG, Citrus Ponzu VG

ACCOMPANIMENTS

Furikake, Bonito Flakes, Togarashi VG, Black Garlic Salt VG

TANDOORI**

$35 PER PERSON

Marinated meats cooked in Tandoori Oven. Served on skewers.

Chicken Tikka Masala, **Beef Shish Kebab**

ACCOMPANIMENTS

Mint Chutney V, Kachumber Salad VG, Chat Masala VG, Naan V

TROMPO**

$45 PER PERSON

Marinated meat, carved to order from a vertical rotisserie

Pork Al Pastor with Grilled Pineapple

ACCOMPANIMENTS

Caramelized Onions VG, Chiles Gueros Toreados VG, Chopped Cilantro VG, Escabeche VG, Salsa Roja VG, Guacatillo VG, Corn Tortillas VG

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OUTDOOR EVENT ENHANCEMENT STATIONS

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***Requires Two Chefs | $350 Each | Per 150 Guests*

PREMIUM MEATS**
$70 PER PERSON

Grilled to Perfection

Skirt Steak, NY Strip Loin, Lamb Chops

TOPPINGS
Tobacco Onions VG, Sautéed Mushrooms VG, Roasted Seasonal Vegetables VG

ASSORTED SAUCE
Chimichurri VG, Herb Compound Butter with Caramelized Onions V, Peppercorn Sauce

DON'S HOT SHELLFISH PLATEAU**
$58 PER PERSON

Maine Lobster, Jumbo Shrimp, West Coast Oysters, King Crab, and Manila Clams,
Composed with Espelette Chile Butter V, Crusty Baguette VG

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RECEPTIONS – CARVING STATIONS

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Prepared for full guest guarantee. Four-station minimum, excluding dessert. .
**Chef Required | $350 Each | Per 150 Guests*

ROASTED ANGUS TENDERLOIN*
$45 PER PERSON

Pommes Purée, Buttered Turnips, Peppercorn Sauce

BROWN SUGAR-BOURBON GLAZED CHIPOTLE-LIME CEDAR PLANK SALMON
$38 PER PERSON

Roasted Fingerling Potatoes VG, Salsa Verde VG, Charred Broccolini with Crispy Garlic, Chile Flakes, and Lemon Oil VG

BARBECUE PORK*
$35 PER PERSON

Egg-Fried Rice, Asian Cucumber Salad VG

SNAKE RIVER FARMS BEEF WELLINGTON*
$50 PER PERSON

Roasted Root Vegetables VG, Garlic Whipped Potatoes, Peppercorn Sauce

HONEY AND THYME-GLAZED ROASTED CHICKEN*
$39 PER PERSON

Brussels Sprouts VG, Baked Lyonnaise Potato, Sauce Cocotte Grand-Mère

SNAKE RIVER FARMS PRIME RIB*
$48 PER PERSON

Scalloped Potatoes, Honey-Roasted Carrots, Creamy Horseradish, Au Jus

HERB-ROASTED PORK TENDERLOIN*
$38 PER PERSON

Braised Red Cabbage VG, Maple-Rosemary Roasted Sweet Potatoes VG, Bacon-Apple Jus

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RECEPTIONS – DESSERT

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**Chef Required | $350 Each | Per 150 Guests*

GOOEY BROWNIES AND COOKIES*

$30 PER PERSON

Gooey Brownie or Cookie Skillet

Vanilla Gelato

Salted Caramel Gelato

TOPPINGS

Crunchy Chocolate Pearls

Candied Pecans

Freeze-Dried Raspberries VG

Crushed Oreos VG

SAUCES

Peanut Butter VG

Red Berry VG

DECONSTRUCTED LEMON TART

$32 PER PERSON

Lemon Curd, Graham Cracker, Raspberry Foam, Vanilla Bean Whipped Cremeux, Frozen Meringue, Toasted to Perfection

AFFOGATO STATION*

$32 PER PERSON

Pistachio Gelato

Vanilla Gelato

Espresso

TOPPINGS

Chocolate Pearls

Chocolate Shavings

Crushed Biscotti

Wafer Cookies

Freeze-Dried Raspberries VG

Chantilly Cream

CHOCOLATE SPHERE MELT**

$35 PER PERSON

Decadent Chocolate Cake with Chocolate Mousse

Accompanied with Chocolate Sphere , and Hot Chocolate Sauce

TOPPINGS

Berry Sauce VG, Candied Pecan VG

~Ask your Event Manager to color customize the Sphere!

BOMBOLONE**

$33 PER PERSON

Fried and Filled Bombolone Made to Order

Vanilla Diplomat

Dark Chocolate Raspberry Cream

Dusted in Snow Sugar or Cinnamon Sugar

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**Chef Required | $350 Each | Per 150 Guests*

SOFT SERVE CART*

$33 PER PERSON
***TWO TOTAL MACHINES IN INVENTORY**
***MACHINE RENTAL: $250 PER MACHINE**
***CHEF ATTENDANT: $350 PER MACHINE**

Soft Serve Machine Serves each selection individually and the option to swirl.

Selection of One in Advance:

- **Vanilla Soft Serve** V
- **Chocolate Soft Serve** V

AND

Selection of One in Advance:

- **Pineapple Whip** VG
- **Raspberry Whip** VG
- **Mango Passion** V
- **Hazelnut** V
- **Strawberry** V
- **Pistachio** V
- **Pumpkin Pie** V

ACCOMPANIMENTS:

Waffle Cones VG, Caramel Sauce V, Chocolate Sauce V

GELATO CASE*

$35 PER PERSON, SELECTION OF FOUR IN ADVANCE

- **Vanilla Gelato** V
- **Chocolate Gelato** V
- **Strawberry Gelato** V
- **Cookies and Cream Gelato** V
- **Hazelnut Gelato** V
- **Banana Caramel Gelato** V
- **Coconut Sorbet** VG
- **Mango Sorbet** VG
- **Piña Colada Sorbet** VG
- **Raspberry Sorbet** VG

TOPPINGS

Selection of Four in Advance:

- **Rainbow Sprinkles** VG
- **Coconut Crunch** VG
- **Candied Pecans** V
- **Chocolate Shavings** V
- **Chocolate Crunch Pearls** V

ACCOMPANIMENTS

Waffle Cones VG, Berry Sauce VG, Caramel Sauce V, Chocolate Sauce V

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Prepared for full guest guarantee. Four-station minimum, excluding dessert. .
**Chef Required | $350 Each | Per 150 Guests*

DISPLAYED DESSERT STATION

$30 PER PERSON, THREE SELECTIONS
$36 PER PERSON, FIVE SELECTIONS

TRAY-PASSED MINI DESSERTS

$28 PER PERSON, THREE SELECTIONS
$34 PER PERSON, FIVE SELECTIONS

- Pistachio Financier
- Strawberry Vanilla Macaron
- Peanut Butter and Apricot Jelly Cake
- Creme Brulee V
- Apple Milk Chocolate Cake
- Chocolate Cream Puff
- Banana-Chocolate Cake VG
- Dulce De Leche Chocolate Tart
- Cannoli V
- Lemon Meringue Tart
- Chocolate Fudge Cake VG
- Matcha Cheesecake
- Pina Colada Petite
- Banana Cream Pie V
- Tropical Cake
- Key Lime Raspberry Pavlova VG

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DINNER – PLATED

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses. Additional courses at $15 per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

FIRST COURSE OPTIONS

APPETIZERS

Select one in advance for entire group:

Bigeye Tuna Crudo: Radishes, Tomato Water, Chive Oil, Green Apple Foam

Burrata di Bufala: Peaches, Strawberries, Watercress, Radish, Sesame Seeds, Tarragon

Fresh Hearts of Palm Carpaccio VG: Breakfast Radishes, Avocado, Citrus

SALAD

Select one in advance for entire group:

House Greens VG: Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, Citrus Dressing

Caprese: Heirloom Tomatoes, Fresh Mozzarella, Watercress, Pesto, and Aged Balsamic

Chopped Caesar: Garlic Croutons, Parmesan, Caesar Dressing

Greek: Feta Cheese, Tomatoes, Olives, Red Onions, Toybox Peppers, Red Wine Vinaigrette

Beet Salad: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomatoes, Orange-Lemon Vinaigrette

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DINNER – PLATED

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses. Additional courses at $15 per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

ENTRÉES

Select one in advance for entire group:

Mary's Pasture-Raised Chicken Breast
$115 PER PERSON
Lemon Chicken Jus

8 oz Seared Filet Mignon
$140 PER PERSON
Truffle Jus

10 oz Grilled NY Strip
$140 PER PERSON
Diane Steak Sauce

Korean Braised Short Rib
$140 PER PERSON
Bourbon Jus

Scottish Salmon
$130 PER PERSON
Red Pepper Gastrique

Phyllo-Crusted Chilean Sea Bass
$135 PER PERSON
Lemon-Caper Buerre Blanc

DUET ENTRÉES

Select one in advance for entire group:

6 oz Filet Mignon and Jumbo Lump Crab Cake
$165 PER PERSON
Béarnaise

6 oz Grilled NY Strip and Marinated U10 Shrimp
$160 PER PERSON
Salsa Verde

Braised Short Rib and U10 Seared Scallop
$175 PER PERSON
Vanilla-Bourbon Braising Jus

6 oz Filet Mignon and Sea Bass
$170 PER PERSON
Brown Butter Emulsion, Capers, Raisins, Grapes, Cauliflower

Braised Short Rib and Butter Poached Lobster
$195 PER PERSON
Lobster Sherry Cream

SIDES

Select one in advance for entire group:

Garlic Whipped Potatoes, Citrus-Glazed Root Vegetables V

Potatoes Anna, Haricots Verts, Confit Tomato V

Lyonnaise Potatoes, Brussels Sprouts, Roasted Mushrooms V

Smoked Gouda-Potato Croquette, King Trumpet Mushrooms, Romanesco V

Sweet Potato Purée, Charred Broccollini, Shaved Radish VG

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DINNER – PLATED

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses. Additional courses at $15 per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

DESSERT

Select one for entire group in advance:

Lemon-Hazelnut Cake
Hazelnut Dacquoise, Crunchy Hazelnut, Lemon Cream, Meringue Topping

Chocolate-Covered Strawberry Cream Puff
Profiterole Shell, Chocolate Crémeux Filling, Strawberry Compôte, Chocolate Whipped Cream

Exotic Fruit Tart
Vanilla Tart Shell, Mango-Passion Fruit Crémeux, Coconut Mousse, Mango-Passion Fruit Compôte

Carrot-Pineapple Cake V
Carrot Cake, Cream Cheese Frosting, Pineapple Compôte

Mascarpone Cherry Cake
Mascarpone Mousse, Candied Cherry Gelée, Flourless Chocolate Cake

Chocolate Raspberry Cremeux VG
Chocolate Crémeux, Raspberry Gelée, Raspberry Whipped Cream, Chocolate Crumble

Matcha Cheesecake
Graham Cracker Crust, Vanilla-Matcha Swirl Cheesecake, Matcha-Whipped Ganache, Yuzu Sauce

DESSERT DUO ENHANCEMENT

ADDITIONAL $15 PER PERSON

DESSERT TRIO ENHANCEMENT

ADDITIONAL $25 PER PERSON

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DINNER – BUFFET

$185 PER PERSON

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

**Attendant or Chef Required | **Requires Two Chefs | $350 Each | Per 150 Guests*

FRENCH*

SOUP

French Onion Soup
Rich Beef Broth, Gruyère Toast Point, Parsley

SALADS

Endive Salad V
Shaved Pears, Blue Cheese, Baby Greens,
Candied Walnuts, Apple Cider Vinaigrette

Roasted Carrot Salad VG
Heirloom Radishes, Sunflower Seed,
Hydro Watercress, Citrus Vinaigrette

ENTRÉES

Ratatouille VG
Roasted Squash, Eggplant, Roma Tomatoes,
Basil Pomodoro Sauce

Peppercorn-Crusted Petit Filet
Garlic Jam, Cherry Tomatoes, Parsley

Grilled Scottish Salmon
Braised Fennel, Citrus Beurre Blanc

CARVING STATION

Honey and Thyme Glazed Roasted Chicken
Sauce Cocotte Grand Mere

SIDES

Scalloped Potatoes Au Gratin V

Artichoke Barigoule VG
Carrots, Fennel, Celery, Lemon, White Wine,
Extra Virgin Olive Oil

Roasted Root Vegetables VG
Rosemary-Citrus Glaze

DESSERTS

Passion Fruit Banana Choux VG

Opera Cake

Raspberry-Lemon Macaron

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DINNER – BUFFET

$185 PER PERSON

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Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

**Attendant or Chef Required | **Requires Two Chefs | $350 Each | Per 150 Guests*

ITALIAN*

SOUP

Minestrone
Cannellini Beans, Ditalini Pasta, Fresh Vegetables, Parmesan, Rich Tomato Broth

SALADS

Italian Chopped Salad
Genoa Salami, Shaved Red and Green Gem Lettuce, Mozzarella, Pepperoncinis, Cherry Tomatoes, Italian Vinaigrette

Mixed Baby Greens VG
Red Onion, Garbanzo Beans, Toybox Peppers, Cucumbers, Red Wine Vinaigrette

ENTRÉES

Sicilian Caponata VG
Squash, Eggplant, Tomatoes, Olives, Raisins, Italian Basil

Frutti Di Mare
Calamari, Shrimp, Mediterranean Sea Bass, Tomato, Fennel, Saffron Broth

Italian Skewers
Pork Belly and Beef Skewers Marinated in Italian Spices, served with Oregano Vinaigrette

CARVING STATION

Chicken Saltimbocca
Chicken Breast Wrapped in Prosciutto, Fried Sage and Lemon Chicken Jus

SIDES

Grilled Zucchini VG
Gold Bar Squash, Blistered Tomatoes, Tomato Basil Vinaigrette

Four-Cheese Ravioli V
Vodka Sauce, Fried Parsley, Calabrian Chiles

Creamy Polenta V
Mascarpone Cheese, Parmesan, Extra Virgin Olive Oil

DESSERTS

Torta Caprese

Blood Orange Mascarpone Cake

Sicilian Lemon Strawberry Verrine VG

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DINNER – BUFFET

$185 PER PERSON

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Dinner Buffet includes freshly brewed Coffee, and selection of Rishi Hot Teas.

**Attendant or Chef Required | **Requires Two Chefs | $350 Each | Per 150 Guests*

ASIAN*

SOUP

Carrot-Ginger VG
Lemon Grass, Lime Leaf

SALADS

Soba Noodle VG
Edamame, Cilantro, Carrots, Cabbage,
Red Pepper, Peanut Dressing

Papaya Salad VG
Papaya, Long Beans, Cucumber,
Heirloom Cherry Tomatoes, Lime,
Crispy Shallots, Tiger Sauce Dressing

ENTRÉES

Shrimp Green Curry
Coconut Milk, Zuchinni, Bamboo Shoots,
Bell Peppers, Basil

Kung Pao Chicken
Gold Squash, Peppers, Water Chestnuts

Chow Mein VG
Red Onion, Toybox Peppers,
Shiitake Mushrooms, Edamame, Crispy Tofu

CARVING STATION

Char Siu Pork

SIDES

Steamed Jasmine Rice VG

Stir-Fried Vegetables VG

Sweet and Spicy Braised Eggplant VG

DESSERTS

Coconut Mango Sago VG

Oolong Coffee Tart

Black Sesame Ube Cake

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DINNER – BUFFET

$185 PER PERSON

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

**Attendant or Chef Required | **Requires Two Chefs | $350 Each | Per 150 Guests*

AMERICAN*

SOUP

Vegetable Chili VG
Three Beans, Roasted Peppers, Stewed Tomatoes, Roasted Vegetables

SALADS

BLT
Bacon Lardons, Heirloom Tomato, Chopped Romaine Hearts, Pickled Red Onion, Garlic Croutons, Green Goddess Dressing

Spinach Salad VG
Roasted Sweet Potato, Cider-Bloomed Cranberries, Cucumber, Apple Cider Vinaigrette

ENTRÉES

Creole Shrimp and Grits
Jumbo Shrimp, Black Magic Spice Blend, Brown-Butter Stone Grits

Lemon-Butter Chicken Breast
Parmesan-Butter Sauce, Sun-Dried Tomatoes, Spinach

Hearty Vegetable Shepherd's Pie VG
Carrots, Leeks, English Peas, Mushrooms, Roasted Garlic Whipped Potatoes

CARVING STATION

Smoked Beef Brisket
Carolina Barbecue Sauce

SIDES

Barbecue Baked Beans V
Smoked Cumin, Roasted Peppers, Caramelized Onions

Roasted Yams V
Marshmallow Fluff, Maple Glaze, Fresh Herbs

Rosemary Maple-Glazed Carrots VG
Crispy Tobacco Onions

DESSERTS

Key Lime Pie Jar VG

Chocolate Fudge Cake V

Mixed-Berry Cobbler Tart V

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BEVERAGE MENUS

FONTAINEBLEAU
LAS VEGAS

BEVERAGES – BRANDS

ULTRA SPIRIT BRANDS

Vodka
Ketel One, Tito's Handmade

Gin
Tanqueray

Rum
Bacardí Superior

Tequila
Altos Olmeca Plata, Altos Olmeca Reposado

Bourbon
Jim Beam

Whisky
Crown Royal, Johnnie Walker Black Label

Cognac
Rémy Martin VSOP

OPULENCE SPIRIT BRANDS

Vodka
Belvedere, Grey Goose

Gin
Bombay Sapphire

Rum
Bacardí Superior, Captain Morgan Spiced

Tequila
Casamigos Blanco, Casamigos Reposado

Bourbon
Woodford Reserve

Whisky
Jack Daniel's, Jameson, The Glenlivet 12 Year

Cognac
Hennessy VS

ULTRA HOUSE WINES

House Prosecco

House White Wine

House Red Wine

OPULENCE HOUSE WINES

Sparkling Wine, Domaine Chandon, CA

Provence Rosé, Maison Sainte Marguerite, FR

Chardonnay, Patz & Hall, Sonoma, CA

Cabernet Sauvignon, Daou, Paso Robles, CA

BEER SELECTION

Bud Light, Michelob Ultra, Stella Artois, Corona, Goose Island IPA, Seltzer

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BEVERAGES – PACKAGE BARS

Bartender fee is $350 per bartender, per 100 guests.
Cocktail servers are $350 per server, per 100 guests.

PACKAGE BARS

ULTRA

One Hour ..... **$41 PER PERSON**

Two Hours ..... **$51 PER PERSON**

Three Hours ..... **$61 PER PERSON**

Four Hours ..... **$71 PER PERSON**

ULTRA PACKAGE BAR INCLUSIONS:

Ultra Spirits, House Wine Selection, and Beer Selection as listed on page 57.

- Red Bull®
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

OPULENCE

One Hour ..... **$46 PER PERSON**

Two Hours ..... **$56 PER PERSON**

Three Hours ..... **$66 PER PERSON**

Four Hours ..... **$76 PER PERSON**

OPULENCE PACKAGE BAR INCLUSIONS:

Opulence Spirits, Opulence Wine Selection, and Beer Selection as listed on page 57.

- Red Bull®
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

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BEVERAGES – CONSUMPTION AND CASH BARS

Bartender fee is $350 per bartender, per 100 guests.
Cocktail servers are $350 per server, per 100 guests.

CONSUMPTION BARS

ULTRA

Single Shot Cocktails ..... **$19 EACH**

OPULENCE

Single Shot Cocktails ..... **$21 EACH**

Ultra House Wines ..... **$79 BOTTLE**

Opulence House Wines ..... **$89 BOTTLE**

Domestic Beer ..... **$13 EACH**

Imported Beer ..... **$14 EACH**

Craft Beer ..... **$15 EACH**

Assorted Coca-Cola® Soft Drinks ..... **$9 EACH**

Red Bull® ..... **$11 EACH**

Assorted Juices ..... **$12 EACH**

Aluminum Smartwater® ..... **$10 EACH**

Sparkling Bottled Water ..... **$10 EACH**

CASH BARS

Cash bars require a minimum revenue of $1,500, per bar, per four hours.
Bartender Fee $350, server fee $350, and cashier fee $350 per hour required for cash bars, per 150 guests.

Ultra Single Shot Cocktails ..... **$24 EACH**

Opulence Single Shot Cocktails ..... **$26 EACH**

Ultra House Wines ..... **$23 PER GLASS**

Opulence House Wines ..... **$26 PER GLASS**

Domestic Beer ..... **$15 EACH**

Imported Beer ..... **$16 EACH**

Craft Beer ..... **$17 EACH**

Assorted Coca-Cola® Soft Drinks ..... **$11 EACH**

Red Bull® ..... **$15 EACH**

Assorted Juices ..... **$13 EACH**

Aluminum Smartwater® ..... **$12 EACH**

Sparkling Bottled Water ..... **$12 EACH**

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.
Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

MORNING MOODS STATION

ONE HOUR | $32 PER PERSON
TWO HOURS | $42 PER PERSON

Mimosas

All Mimosas poured with Prosecco

- Traditional
- Blueberry
- Cranberry
- Passion Fruit

Traditional Bloody Mary

Tito's Handmade Vodka, House Bloody Mix, Celery Aromatic Bitters

Spicy Bloody Maria

Casamigos Jalapeño Tequila, House Bloody Mix, Fire Tincture

Assorted fresh garnishes for Bloody Mary and Maria, include:

Celery Stalk, Citrus Fruit, Green Olives, Cherry Tomatoes, Fresh Jalapeño, Tajín

Select one in advance :

- Candied Bacon
- Peppered Bacon
- Double-Smoked

CHAMPAGNE BAR

Priced per bottle. A $100 garnish fee will be added to each bottle price. Five pours per bottle.

- Cotton Candy, Edible Glitter, and Edible Floral
- Rock Candy, Blue Curaçao, and Orange Liqueur
- Raspberry Mint, Raspberry Syrup
- Strawberry Lemon Rose, Strawberry Syrup

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.
Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

GLAMOROUS SPRITZER

TWO HOURS | $36 PER PERSON
THREE HOURS | $46 PER PERSON

Custom curated, displayed on a portable Aperol-branded beverage cart

Aperol

Flavors include Traditional Elderflower, Passion Fruit, and Raspberry

ESPRESSO MARTINI STATION

TWO HOURS | $45 PER PERSON
THREE HOURS | $55 PER PERSON
ADDITIONAL FLAVOR | $15 PER PERSON

Includes Traditional Espresso Martini plus one Espresso Martini Flavor of your choice

Espresso Martini

Espresso, Vanilla Vodka, Espresso-Dusted

Chocolate Espresso Martini

Espresso, Vanilla Vodka, Chocolate Liqueur, Shaved Chocolate-Dusted

Vanilla Bean Espresso Martini

Espresso, Vanilla Vodka, Vanilla Liqueur, Marshmallow

Salted Caramel Espresso Martini

Espresso, Vanilla Vodka, Caramel Syrup, Sea Salt, Salted Caramel Skewer

IT'S COLD OUTSIDE

Includes Boozy Hot Chocolate and Spiked Hot Cider

TWO HOURS | $30 PER PERSON
THREE HOURS | $38 PER PERSON

Boozy Hot Chocolate

Select two spirits in advance:

- Baileys Irish Cream
- Kahlúa Coffee Liqueur
- Gran Marnier Orange Liqueur
- Hennessey Cognac

Accompaniments

Marshmallow, Whipped Cream

Spiked Hot Cider

Select two spirits in advance:

- Captain Morgan Spiced Rum
- Diplomático Reserva
- Jameson Irish Whiskey
- Jack Daniel's Apple Whiskey

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.
Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

SMOKED COCKTAILS

TWO HOURS | $45 PER PERSON
THREE HOURS | $55 PER PERSON

Select two spirits in advance:

Whisky/Bourbon

- Smoked Old Fashioned
- Smoked Manhattan
- Smoked Apple Cinnamon Smash
- Smoked White Peach Whisky Sour
- Smoked Black Cherry Bourbon Sour

Tequila/Mezcal

- Blackberry Elderflower Margarita
- Watermelon Hibiscus Margarita
- Smoked Chile Pineapple Tequila Sunrise
- Smoked Strawberry Jalapeño Margarita
- Smoked Coconut Lime Tequila Sour

*Ask your Event Manager about a smoked cocktail tasting

Requires two bartenders. Smoker box can hold 32 cocktails at once.

MARGARITA BAR

Includes Traditional Margarita plus three Margarita flavors of your choice
TWO HOURS | $30 PER PERSON
THREE HOURS | $38 PER PERSON
ADDITIONAL FLAVOR | $15 PER PERSON

Traditional
Tequila Blanco, Lime Juice, Lemon Sour, Agave Nectar, Lime

Spicy
Casamigos Jalapeño Tequila, Fire Tincture, Lime Juice, Agave Nectar, Lemon Sour, Chamoy, Tajín, and Fresh Jalapeño

Cucumber Mint
Tequila Blanco, Lime Juice, Lemon Sour, Cucumber Syrup, Fresh Muddled Mint, Cucumber Ribbon, Mint

Blood Orange
Tequila Blanco, Solerno Blood Orange Liqueur, Blood Orange Purée, Agave Nectar, Dehydrated Grapefruit

Raspberry
Tequila Blanco, Cointreau, Lemon Sour, Raspberry Syrup, Raspberries

Honeydew Melon
Tequila Blanco, Lemon Sour, Midori Liqueur, Agave Nectar, Lime Juice, Maraschino Cherry

FOR EXPO HALLS - GALLON PRICE: $625 | SERVES 25

Minimum three gallons per selection.

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TASTING PACKAGE

Pricing based on spirit selection. Selections must be made within the same category of spirits.
We recommend three selections from the spirit category of your choice, and two bottles of each selection.
Minimum two bottles per selection required. Each bottle yields 40-45 tasting pours.
Select Spirit Tasting Package in advance.

Whisky/Bourbon

Jameson Black Barrel ..... **$500 PER BOTTLE**

Old Forester 100 ..... **$450 PER BOTTLE**

Jefferson's Single Batch ..... **$500 PER BOTTLE**

Blanton's 93 ..... **$700 PER BOTTLE**

Buffalo Trace ..... **$600 PER BOTTLE**

Tequila/Mezcal

Blanco: El Tesoro Blanco ..... **$500 PER BOTTLE**

Reposado: Azuñia ..... **$600 PER BOTTLE**

Añejo: Casa Del Sol Añejo ..... **$700 PER BOTTLE**

Cristalino: Don Julio 70th Anniversary ..... **$700 PER BOTTLE**

Mezcal: Del Maguey Vida Clásico ..... **$500 PER BOTTLE**

Rum

Brugal 1888 ..... **$450 PER BOTTLE**

Appleton Estate ..... **$600 PER BOTTLE**

Diplomático Mantuano ..... **$450 PER BOTTLE**

Avuá Cachaça Prata ..... **$500 PER BOTTLE**

Eldorado 12 Year ..... **$500 PER BOTTLE**

Catering Food and Beverage pricing is subject to a current state sales tax of 8.375%, and a 25% service charge (4.25% taxable administrative fee and a 20.75% nontaxable service charge). Subject to change. Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and Beverage pricing is guaranteed up to three (3) months prior to event, based on availability.

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ZERO-PROOF

$25 PER DRINK. MINIMUM ORDER OF 75

All Zero-Proof beverages can be mixed as cocktails. One per group recommended.
Minimum three gallons per selection.

Blueberry Lemonade
Caleño's Light & Zesty Nonalcoholic Gin, Blueberry Syrup, Lemonade, San Pellegrino, Blueberries

Orange Passion
Lyre's White Cane Nonalcoholic Rum, Orange Juice, Passion Fruit Syrup, Ginger Ale

Cranberry Paloma
Lyre's Agave Blanco Nonalcoholic Tequila, Cranberry Juice, Demerara Gum Syrup,
Sparkling Pink Grapefruit Soda

Mock-A-Rita
Lyre's Agave Blanco Nonalcoholic Tequila, Coconut Water, Orange Juice, Lemon Sour, Agave Nectar

Cos-No-Politan
Lyre's Pink London Nonalcoholic Gin, Cranberry Juice, Orange Juice, Lemonade, Strawberry Lemon-Lime

FOR EXPO HALLS - GALLON PRICE: $625 | EACH GALLON SERVES 25

Minimum three gallons per selection.

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BEVERAGES – WINE

Bartender fee is $350 per bartender, per 100 guests.

CURATED WINE LIST

Sparkling Wine

Brut, Domaine Chandon, CA $89

Brut Rosé, Mirabelle by Schramsberg, CA $95

Champagne

Brut, G.H. Mumm "Grand Cordon," FR $95

Brut, Laurent-Perrier "La Cuvée," FR $105

Brut, Moët & Chandon "Impérial," FR $125

Brut, Veuve Clicquot "Yellow Label," FR $195

Brut, Dom Pérignon, FR $825

Brut, Perrier-Jouët "Belle Époque," FR $585

Brut, Perrier-Jouët, Blanc de Blancs, FR $250

Brut Rosé , Perrier-Jouët, "Blason," FR $185

Brut Rosé, Laurent-Perrier "Cuvée Rosé," FR $225

Brut Rosé, Billecart Salmon, FR $275

Sauvignon Blanc

Duckhorn, Napa Valley, CA $89

Cloudy Bay, Marlborough, NZ $105

Jean-Max Roger, Sancerre, FR $135

Chardonnay

Patz & Hall, Sonoma, CA $89

Jordan, Russian River Valley, CA $110

Frank Family, Carneros, Napa Valley $95

Ramey, Russian River, CA $110

Cakebread, Napa Valley $125

Rombauer, Carneros, CA $150

Cabernet Sauvignon and Blends

Daou, Paso Robles, CA $89

Faust, Napa Valley, CA $125

Bella Union, Rutherford, Napa Valley, CA $155

Crossroads by Rudd, Napa Valley, CA $185

Caymus, Napa Valley, CA $250

Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA $295

Nickel & Nickel, Napa Valley, CA $325

Rudd "Samantha's," Oakville, Napa Valley, CA $375

Merlot

Duckhorn, Napa Valley $150

Malbec

Diamandes de Uco, Mendoza, AR $95

Pinot Noir

Hartford Court, Russian River Valley $90

Joseph Phelps "Freestone Vineyards," Sonoma Coast $150

Belle Glos, Santa Maria Valley, CA $175

Bergstrom "Cumberland Reserve," Willamette Valley $125

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BANQUET POLICIES AND PROCEDURES

FONTAINEBLEAU

LAS VEGAS

Fontainebleau Las Vegas *is the sole provider of all food and beverage served on property, outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance. In compliance with Nevada Liquor Laws, Fontainebleau Las Vegas is the only authorized licensee able to sell and serve liquor, beer, wine, and alcoholic beverages in the banquet facilities. Fontainebleau Las Vegas reserves the right to refuse service to any person who visibly appears to be intoxicated. The legal drinking age in Nevada is 21 and proper identification is required when attending a function where alcohol is served.*

FIRE MARSHAL REQUIRED DIAGRAMS

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people and/or displays/exhibits require a Fire Marshal approved diagram on the premises for and during each event. In addition, separate permits are required for vehicle displays and trade show booths. Candles, open flames, and pyrotechnics are not permitted within Fontainebleau Las Vegas. Encore Global Productions can assist in creating and submitting any required diagrams and forms with the Fire Marshal for an additional fee and must be requested no later than 60 days in advance.

MENUS AND PRICING

Fontainebleau Las Vegas may need to substitute ingredients and accompaniments seasonally, based on market availability. Any changes will be communicated in advance, when possible. Food and beverage pricing can be guaranteed up to three months in advance of the scheduled event date.

SPECIAL MEALS AND DIETARY REQUESTS

Our culinary team will accommodate, to the best of its ability, any food allergies, or restrictions. Fontainebleau Las Vegas may use outside vendors to accommodate certain special meals and dietary requests, additional fees may apply. Fontainebleau Las Vegas tracks the following allergens and dietary restrictions: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan, and Vegetarian. All banquet food items will reference a corresponding allergen icon if the menu contains a particular allergen. Fontainebleau Las Vegas is not a nut-free facility, all food items may contain nuts or may be prepared in shared environments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially with certain medical conditions.

OVERSET AND MAXIMUMS

For seated buffet and plated meals, Fontainebleau Las Vegas will set and prepare 3% above guarantee for events of 100 guests or more, not to exceed an overset of 50 guests, including special meal requests. There will be no overset for events less than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests will be included in the guarantee as part of calculating the overset.

TAX AND SERVICE CHARGE

Food and beverage is subject to a current state sales tax of 8.375%, and a 25% service charge (4.25% taxable administrative fee and a 20.75% nontaxable service charge). Subject to change. Tax-exempt organizations must furnish a Certificate of Exemption at least 30 days prior to the event and must be tax-exempt in the State of Nevada.

GUARANTEE POLICIES

All menus are prepared to guarantee and are non-transferable to other events. The expected guarantee is due with the detailed schedule of events 90 days prior to the first arrival date.

- Any new event requested within 72 hours of the function will be considered a "pop-up." À la carte on consumption items will incur a fee of $350 per event and per person menu selections will incur a minimum of 15% up-charge and will be based on availability.
- Once the final guarantees are received, they may not be reduced. If a final guarantee is not received as per the schedule below, Fontainebleau Las Vegas will use the expected number as the final guarantee.
- Events canceled 14 calendar days or less from date of function will be charged as quoted on signed banquet event order.
- At the conclusion of the event, Fontainebleau Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.
- If the guest guarantee increases after final guarantees are received, an additional fee may apply to the menu on top of per person price. Fontainebleau Las Vegas will make every effort to accommodate the additions, however, may substitute menu items as needed.

Final guarantees are due based on the below schedule:

- **1 – 1,000 guests**: By 9AM PT, five business days prior to the scheduled function, excluding weekends and holidays.
- **1,001 – 2,500 guests**: By 9AM PT, seven business days prior to the scheduled function, excluding weekends and holidays.
- **2,500+ guests**: By 9AM PT, 10 business days prior to the scheduled function, excluding weekends and holidays.

More advanced notice may be required due to menu complexity, holidays, deliveries or other constraints.

OUTDOOR EVENTS REQUIREMENTS

Hotel reserves the right to make the decision to move any outdoor function to the available indoor backup space if any of the following conditions exist:

- Wind gusts in excess of 20 mph
- Temperatures below 60 degrees F or above 110 degrees F
- 30% or higher chance of precipitation

All live music for outdoor functions must end by 10:00 PM, and DJ music must end by 11:00 PM. Hotel reserves the right to make the final decision regarding outdoor functions, including the time in which to make the decision on whether the function will be outdoors or indoors. All Hotel decisions regarding outdoor functions are final.

SERVICE STANDARDS

All food functions will be set and ready 15 minutes prior to the start time indicated on the Banquet Event Order. However, there may be some instances where this set and ready time may not be possible due to availability of the space, or timing of event. In which case, the Catering and Events Manager will communicate in advance. Fontainebleau Las Vegas takes great pride in our service standards and as such has provided an overview of labor fees required to execute. All labor is reserved in four hour increments. Service ratio minimums are listed below. Additional Labor and Service Fees will apply for requests that can be accommodated above our standards.

BARTENDER: $350 EACH

- Package Bar: One per 100 guests
- Hosted Bar(s) on consumption: One per 100 guests
- Cash Bar(s): One per 150 guests

CHEF ATTENDANT: $350 EACH

- Displays and stations: The number of stations and chefs required will be determined by your Event Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are one per 150 guests.

DEDICATED SERVER: $350 EACH

- Reception tray passing
- Cocktail service
- Additional service requested over hotel standard. Additional service fee would also apply.

MEAL PERIODS

- Breakfast offerings conclude at 11AM
- Lunch offerings conclude at 4PM
- Reception/dinner offerings conclude at midnight

COCKTAIL RECEPTIONS

A minimum of four food stations (excluding dessert) is required for all cocktail receptions, except those held immediately before a banquet dinner.

CASH EVENT SERVICES

Cash Bars are available with the following requirements:

- Bartender fee is $350, and cashier fee of $350 required with a minimum spend of $1,500 per bar.
- One Cash Bar setup is required per 150 attendees.
- If the minimum is not met, the balance plus service charge fees will apply to the master account.
- For information and fees regarding cash food concession sales, please speak to the Catering and Events Team.