

Banquet Menus

Food

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

BREAKFAST BUFFETS

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST**

THE CONTINENTAL.....22.00

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Assorted fresh seasonal fruits and berries
- A selection of delectable freshly baked Danish pastries, croissants, muffins, doughnuts and brioche
- Made to order honey butter, cream cheese and fresh preserves
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

THE NORTH INDIAN BREAKFAST24.00

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Aloo Gobi or Paneer Paratha with yogurt and pickles
- A selection of freshly baked traditional Indian breads, Choley Bhaturey or Choley and Amritsari Kulcha or Poori with Hing Subzi
- Sweet or Salty Lassi -traditional Indian yogurt beverages
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

THE SOUTH INDIAN BREAKFAST.....24.00

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Masala Butter Milk
- Choice of Idli, Vada or Uppma
- Dosa or Uttapam - delectable rice pancakes
- Sambar - lentil stew and variety of chutneys
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
 A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
 A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Delectables additions to your breakfast

PRICES BASED PER GUEST⁺⁺

<i>Steel cut oatmeal and condiments</i>	3.00
<i>Assorted and plain yogurt</i>	3.00
<i>Assorted cereals (choice of 4) and milks</i>	4.00
<i>Seasonal fresh fruits and berries</i>	5.00
<i>Buttermilk pancakes with maple syrup and powdered sugar</i>	5.00
<i>French toast, maple syrup, whipped cream</i>	5.00
<i>A selection of delectable freshly baked Danish pastries, croissants, muffins, doughnuts and brioche</i>	6.00
<i>Herb crusted chicken breast</i>	7.00
<i>Tandoori chicken</i>	7.00
<i>Potato or vegetable quiche</i>	7.00
<i>Aidels turkey or chicken herbal sausage</i>	7.00
<i>Protein kathi rolls - chicken or paneer</i>	10.00
<i>Omelet station with assortment of seasonal vegetables or protein</i>	10.00
<i>Freshly brewed herbal iced tea (per gal)</i>	30.00
<i>Freshly brewed coffee (per gal)</i>	60.00

[^]Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

COFFEE BREAKS AND SNACKS

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST⁺⁺

A SAMPLE BREAK.....9.00

- Warm Bharwan Matter ki Tikki
- Freshly baked assorted cookies, French pastries and seasonal goodies
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

THE TRADITIONAL AFFAIR16.00

- Potato and Peas Samosa with assorted chutneys
- Amritsari Paneer cheese fingers with assorted chutneys
- Malai Chicken Tikka
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

TOTALLY GREEN.....16.00

- Selection of seasonal freshly squeezed juices- orange, grapefruit, cranberry, tomato, mango and pineapple
- Cucumber cups with Moong sprouts Chaat
- Freshly baked Pinwheels and regional toppings
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

THE SPICE AFFAIR.....18.00

- Mini Aloo Tikki
- Bhel Puri - a savory puffed rice snack
- Assorted Pakoda delectable deep fried mélange of herbs, onions and vegetables
- Chutney and herb butter sandwich
- Freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

[^]Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
 A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
 A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

LUNCH AND DINNER BUFFETS

BANQUET MENU A

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST**

Lunch...45.00

Dinner...55.00

Passed Hors d'oeuvres

(Selection of 1 Veg and 1 Non-Veg) for Lunch

(Selection of 2 Veg and 2 Non-Veg) for Dinner

- *Basil Pesto Paneer Tikka / Khade Masala Paneer Tikka*
- *Potato and Peas Samosa / Corn Tikki*
- *Goat Cheese and Asparagus Tikki / Sundried Tomato & Basil Tikki*
- *Curried Vegetable Puffs / Gobi Manchurian*
- *Chicken Tikka / Malai Chicken Kebab*
- *Gilafi Seekh Kebab / Lamb Boti Keb*

Assorted Salads

(Selection of 2; based upon seasonal availability)

- *Avocado and Mango Salad in Sweet Chili Dressing*
- *Salad of Sprouted Beans*
- *Cucumber and mint Raita / Avocado and pomegranate Raita*
- *Assorted pickles, papad and chutneys*

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Main Course

(Selection of 3 Veg and 2 Non-Veg) for Lunch
(Selection of 3 Veg and 1 Non-Veg) for Dinner

- *Butter Chicken / Nawabi Chicken Korma / Nimbu Lahsoon Murg Curry*
- *Gosht Roganjosh / Tawa Lamb*
- *Kokum Fish Curry / Fish Moilee*
- *Paneer Butter Masala / Subz Lababdar with Cashewnuts / Malai Kofta*
- *Do Gobi aur Aloo Masala / Stuffed Baby Eggplant*
- *Kadai Mushroom & Peas / Potatoes with Pomegranate Tempering*
- *Yellow Dal Tadka / Kali Dal Makhni / Chana Masala*
- *Mint and Golden Raisin Pulao/ Saffron Pulao*
- *Garlic & Cilantro Naan / Plain Naan / Laccha Paratha*

Dessert

(Selection of 2)

- *Shahi Tukda / Rice Kheer*
- *Rasmalai / Gulab Jamun*
- *Mango Mousse / Carrot Halwa*
- *Traditional Bread Pudding / Coconut Cake*
- *Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks*

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

BANQUET MENU B

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST**

Lunch...55.00

Dinner...65.00

Passed Hors d'oeuvres

(Selection of 3 Veg and 1 Non-Veg) for Lunch

(Selection of 3 Veg and 3 Non-Veg) for Dinner

- *Basil Pesto Paneer Tikka / Khade Masala Paneer Tikka*
- *Potato and Peas Samosa / Corn Tikki*
- *Goat Cheese and Asparagus Tikki / Sundried Tomato & Basil Tikki*
- *Curried Vegetable Puffs/ Gobi Manchurian*
- *Chicken Tikka*
- *Malai Chicken Kebab*
- *Gilafi Seekh Kebab*
- *Lamb Boti Kebab*
- *Tandoori Lamb Chops*
- *Black Pepper Shrimps*

Assorted Salads

(Selection of 4; based upon seasonal availability)

- *Avocado and Mango Salad in Sweet Chili Dressing*
- *Salad of Sprouted Beans*
- *Ginger and Grapefruit Watermelon and Feta Cheese Salad*
with pine nuts and cucumber
- *Mint Raita / Boondi Raita*
- *Assorted pickles, papad and chutney*

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Main Course

(Selection of 3 Veg and 2 Non-Veg) for Lunch

(Selection of 3 Veg and 3 Non-Veg) for Dinner

- Butter Chicken / Nawabi Chicken Korma / Nimbu Lahsoon Murg Curry
- Gosht Roganjosh / Tawa Lamb / Kokum Fish Curry / Shrimp Moilee
- Lamb Chops and Keema in Hara Dhaniya Masala
- *Do Gobi aur Aloo Masala / Stuffed Baby Eggplant*
- Paneer Butter Masala / Subz Lababdar with Cashewnuts
- Malai Kofta / Shitake Mushroom Kofta / Mirch Baingan Ka Salan
- Kadai Mushroom & Peas / Potatoes with Pomegranate Tempering
- Yellow Dal Tadka / Kali Dal Makhni / Chana Masala
- Mint and Golden Raisin Pulao / Saffron Pulao
- Garlic & Cilantro Naan / Onion Kulcha / Laccha Paratha

Dessert

(Selection of 3)

- Shahi Tukda
- Seviyan
- Rasmalai
- Gulab Jamun
- Mango Mousse
- Carrot Halwa
- Raspberry Panna Cotta
- Tiramisu
- Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments and milks

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

BANQUET MENU C

FOR A MINIMUM OF 20 GUESTS. PRICES BASED PER GUEST**

Lunch...69.00

Dinner...79.00

Passed Hors d'oeuvres

(Selection of 2 Veg and 2 Non-Veg) for Lunch (1 seafood only)

(Selection of 3 Veg and 3 Non-Veg) for Dinner

- *Amritsari Paneer Fingers / Khade Masala Paneer Tikka*
- *Potato and Peas Samosa / Rajmah ke Shammi*
- *Goat Cheese and Asparagus Tikki / Bharwan Mutter Ki Tikki*
- *Vegetable Pepper Salt / Gobi Manchurian*
- *Chicken Tikka / Malai Chicken Kebab*
- *Mango Chutney Salmon Tikka / Shammi Kebab*
- *Gilafi Seekh Kebab / Lamb Boti Kebab*
- *Tandoori Lamb Chops / Black Pepper Shrimps*

Assorted Salads

(Selection of 4; based upon seasonal availability)

- *Avocado and Mango Salad in Sweet Chili Dressing*
- *Chilled Chicken Tikka and Olive Salad*
- *Sirka Pyaaz, Pickled Chilli and Tomato Salad*
- *Ginger and Grapefruit Watermelon and Feta Cheese Salad*
with pine nuts and cucumber
- *Mint Raita / Boondi Raita*

Assorted pickles, papad and chutney

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Main Course

(Selection of 3 Veg and 3 Non-Veg) for Lunch
(Selection of 5 Veg and 4 Non-Veg) for Dinner

- *Butter Chicken / Murg Kofta Nawabi / Nimbu Lahsoon Murg Curry*
- *Gosht Vindaloo / Tawa Lamb / Kokum Fish*
- *Curry Shrimp Balchao*
- *Lamb Chops and Keema in Hara Dhaniya Masala*
- *Do Gobi aur Aloo Masala / Stuffed Baby Eggplant*
- *Paneer Kaju Makhan / Kadai Subz*
- *Fig and Walnut Kofta / Quinoa crusted Kofta*
- *Kadai Flipped Mushroom with Goat Cheese / Badami Baingan*
- *Paneer, Bell Pepper Khurchan / Kasundi Aloo Asparagus*
- *Dal Panchrattan / Kali Dal Makhni / Rajmah Masala*
- *Saffron or Mint and Golden Raisin Pulao / Saffron Pulao*
- *Garlic & Cilantro Naan / Onion Kulcha / Laccha Paratha*

Dessert

(Selection of 3)

- *Shahi Tukda / Rice Kheer*
- *Rasmalai / Gulab Jamun*
- *Mango Mousse / Moong Dal Halwa*

- *Chenna Kheer / Tiramisu*
- *Includes freshly brewed coffee, decaffeinated coffee, Masala Chai, selection of herbal and aromatic teas, condiments, and milks*

ACTION FOOD STATIONS

PRICES BASED PER GUEST⁺⁺

*Seasonal Traditional Indian Soups (Minimum of 20 guests).....***10.00**

*Chat station - Indian street food (Minimum of 20 guests).....***15.00**

*Indo Chinese Station (Minimum of 20 guests).....***15.00**

*Live Dosa Station (Minimum of 20 guests).....***20.00**

*New Zealand Lamb carving station including all sauces and chutney
with freshly baked Rosemary Naan (Minimum of 40 guests).....***28.00**

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Banquet Menus

Drink

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Beverage Packages.

PRICES BASED PER GUEST⁺⁺

House

Liquor

*Johnny Walker Red Label Scotch,
Absolute or Titos Vodka
Beefeater Gin
Jack Daniels Bourbon
Crown Royal Whiskey
Bacardi Silver Rum, or Malibu Rum
Remy Martin Cognac,
Disarone, Drambuie, Baileys, Grand Marnier, Kahlua*

Beer:

*Kingfisher,
Singha,
Heineken,
Amstel, Light,
Lagunitas*

Red Wine: *End Post Cabernet Sauvignon, Fort Ross Pinot Noir*

White Wine: *Mount Eden Chardonnay, Clean Slate Riesling,*

Sparkling: *Coppola Rose*

Non Alcoholic Beverage:

*Sodas
Juices
Bottled and Mineral Water
Mixers*

One Hour - 22.00 per person

Two Hour - 30.00 per person

Three Hour -36.00 per person

Four Hour - 40.00 per person

Consumptions Hosted: 11.00

Consumption Cash: 12.00

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Premium

Liquor

*Johnny Walker Black Label Scotch, or Chivas Regal Scotch
Grey Goose Vodka or Titos Vodka,
Patron Silver Tequila
Bullit Bourbon,
Tanqueray Gin or Bombay Sapphire Gin
Crown Royal Whisky, Bacardi Silver Rum or Bacardi Gold Rum or Sailor Jerry Spiced
Rum
Remy Martin Cognac
Disarone. Drambuie, Baileys, Grand Marnier, Kahlua*

Beer:

*Kingfisher,
Singha,
Heineken,
Amstel, Light,
Lagunitas*

Red Wine: *Smith & Hook Cabernet Sauvignon, Alfaro Pinot Noir*

White Wine: *Mer Soleil Chardonnay, Essence Mosel-Saar Riesling,,*

Sparkling: *Primatera Prosecco*

Non Alcoholic Beverage:

*Sodas
Juices
Bottled and Mineral Water
Mixers
Mango Lassi*

One Hour - 24.00 per person

Two Hour - 32.00 per person

Three Hour -40.00 per person

Four Hour - 48.00 per person

Consumptions Hosted: 13.00

Consumption Cash: 14.00

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Elite

Liquor

*Belvinie 12yr or McCallan 12yr or Monkey Shoulder Scotch
Kettle One Vodka or Ciroc Vodka
Don Julio Anejo Tequila
Royal Salute Canadian Whiskey
10 Cane Rum or Bacardi Limon or Sailor Jerry Spice Rum
Remy Cognac
Craft Cocktails.*

Beer:

*Kingfisher,
Singha,
Heineken,
Amstel, Light,
Lagunitas*

Red Wine: *Smith & Hook Cabernet Sauvignon, Flowers Pinot Noir*

White Wine: *Rombauer Chardonnay, Essence Mosel-Saar Riesling*

Sparkling: *Mumm Cordon Rouge*

Non Alcoholic Beverage:

*Sodas
Juices
Bottled and Mineral Water
Mixers
Mango Lassi
Specialty Drinks*

One Hour - 28.00 per person

Two Hour - 38.00 per person

Three Hour -46.00 per person

Four Hour - 54.00 per person

Consumptions Hosted: 14.50

Consumption Cash: 16.00

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Beer and Wine only:

Kingfisher
Singha
Heineken
Amstel, Light
Lagunitas

Red Wine: *Fort Ross Pinot Noir*

White Wine: *Mers Soleil Chardonnay, Essence Riesling,*

Sparkling: Primatera Prosecco

One Hour - **17.00 per person**
Two Hour - **24.00 per person**
Three Hour - **30.00 per person**
Four Hour - **35.00 per person**

Non – Alcoholic only:

*All Coke Beverages,
Fresh Chilled Juices,
Sparkling and Bottled Water.*

One Hour - **10.00 per person**
Two Hour - **13.00 per person**
Three Hour - **15.00 per person**
Four Hour - **16.00 per person**

Wine by the Bottle

Champagne & Sparkling Wines

Rose, Francis Coppola, Sonoma 2013	35
Primatera Prosecco, Italy, NV.....	42
Mumms Cordon Rouge, Champagne, NV.....	60

White Wines

Moscato d'Asti, Pio Cesare, Italy, 2013	36
Rose, Verdad Grenache, Sawyer-Lindquist, Edna Valley, 2013	43
Adelaida, Paso Robles, 2013 (White Blend)	43
Pinot Gris, La Crema, Monterey, 2013.....	43
Sauvignon Blanc, Tiki Estate, Marlborough-New Zealand, 2013 MB.....	43
Sauvignon Blanc, St. Suprey Dollarhide Ranch, Napa Valley, 2012.....	57
Sauvignon Blanc, Cloudy Bay, New Zealand, 2014.....	40
Reisling, Clean Slate, Mosel River Valley, Germany 2013.....	40
Viognier, Cambria, Santa Maria, 2013.....	43
Chardonnay, Mount Eden Wolf Vineyard, Edna Valley, 2011	\$42
Chardonnay, Mer Soleil, Santa Lucia, 2012	\$53
Chardonnay, Rombauer, Napa Valley, 2010.....	\$56

Red Wines

Pinot Noir, Fort Ross, Sonoma, 2012.....	\$45
Pinot Noir, Alfaro Family, Santa Cruz, 2013.....	\$48
Pinot Noir, Flowers, Sonoma, 2012	\$65
Merlot, Rombauer, Napa Valley, 2010.....	\$65
Cabernet Sauvignon, End Post, Paso Robles, 2012	\$40
Cabernet Sauvignon, Smith & Hook, Napa Valley, 2012.....	\$47
Cabernet, Faust, Napa Valley, 2012.....	\$75
Cabernet, Rombauer Diamond Selection, Napa Valley, 2011.....	\$90
Red Blend, Cryptic, California, 2011.....	\$38
Malbec, Montes, Mendoza, 2012.....	\$40
Petit Syrah, Stags Leap, Napa Valley, 2010.....	\$58

Corkage Fee is \$22.00 per 750ml bottle

Miscellaneous Food and Beverage Charges

Room Rental Fees

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
 A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
 A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Ballroom All Days: \$2500.00 (8am -4pm)
Ballroom Nights Sun – Thursday: \$5000.00
Ballroom Nights Friday & Saturday: \$12,500.00
Restaurant Day: 4000.00 (8am – 4pm)
Restaurant Night Sunday – Thursday: 7500.00
Restaurant Night Friday & Saturday: 12500.00
PDR Days: 750.00
PDR Nights: Sun – Thursd: 1500.00
PDR Nights Friday and Saturday: 2500.00

Food Station Attendants:

Station Attendant: 125.00 per four hours
Additional Service - 80.00
Carving/Cooking Attendant- 150.00
Bartender - \$100.00 per three hours. One bartender per every 75 guests

Set Up Fee

Ballroom Theatre Style: 1000.00
Ballroom Classroom Style: 1500.00
Ballroom Reception: 500.00
Ballroom Rounds: 1000.00
U shape Ballroom: 1000.00
PDR U shape: 125.00 per room
PDR Classroom: 125.00 per room
PDR Rounds: 125
PDR Reception: 100

Clean Up Fee

Ballroom: 750.00
Restaurant: 500.00
Classroom: 150.00
PDR: 100.00
Combined: 1000.00

Coat Check

\$125.00

Security Officer

\$80.00 per officer for four hours

Capacity Amenities and Miscellaneous Charges

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.
A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.
A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Spice Ballroom

Reception: 350
Dinner: 260
Dinner/Dance: 170
Rounds: 260
Theatre: 350
Classroom: 270
U Shape: 100
SQ. FT: 2750
WIFI: Yes

Private Room

Reception: 60
Dinner: 40
Dinner/Dance: N/A
Rounds: 40
Theatre: 50
Classroom: 40
U Shape: 30
SQ. FT: 430
WIFI: Yes

Restaurant & Spice Bar

Reception: 200
Dinner: 140
Dinner/Dance: 120
Rounds: 160
Theatre: N/A
Classroom: N/A
U Shape: N/A
SQ. FT: 2300
WIFI: Yes

Spice Bar & Lounge

Reception: 60

Dinner: N/A

Dinner/Dance: N/A

Rounds: N/A

Theatre: N/A

Classroom: N/A

U Shape: N/A

SQ. FT: N/A

WIFI: Yes

Spice Ballroom & Private Room

Reception: 340

Dinner: 270

Dinner/Dance: 210

Rounds: 270

Theatre: 400

Classroom: 310

U Shape: 150

SQ. FT: 3180

WIFI: Yes

All Facility

Reception: 500

Dinner: 370

Dinner/Dance: 300

Rounds: 370

Theatre: 400+

Classroom: 310

U Shape: N/A

SQ. FT: 5300

WIFI: Yes

Max Parking Day: 250
Max Parking Night: 400

Pricing and Guarantees

A 22% taxable service charge and all applicable California sales taxes, subject to change, will be applied to all food and beverages and some miscellaneous charges.

Menu prices are subject to change and are guaranteed (90) days prior to the actual event date.

The menu and all other details of the event(s) are to be finalized (4) weeks (30 days) prior to the date of the event(s). Delay beyond this time, may incur additional fees, at a minimum of a 10 percent surcharge, for product and labor.

Spice Affair reserves the right to increase guarantee of food if the amount of food ordered is more than 30 percent variance of the expected attendance. The additional food will be charged accordingly to the client.

Banquet Event Orders (BEOs) must be signed and returned to the and Catering Manager no fewer than (14) days prior to the function date.

A guaranteed guest count is required by 12:00 p.m., three business days prior to the function date. This is considered not subject to reduction.

The actual attendance number (if greater than the guarantee) will be charged. The guarantee applies to all aspects of the event, including food and beverage. If Spice Affair is not advised of a guarantee count, the expected number of guests will become the guarantee count. All billing will reflect the greater of the following:

- (I) The number of persons originally guaranteed or
- (II) the number of persons in attendance.

For events fewer than 100 guests, food will be prepared for the number of guests guaranteed.

For events for 100 or more guests, food will be prepared for an additional three percent of the guaranteed number of guests.

California related Laws

Spice Affair's liquor license requires that beverages only be dispensed by Spice Affair employees or bartenders. This includes all approved outside liquor, wine and beer.

Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age. This is solely at the discretion of Spice Affair associates and management. California law requires that all alcohol sales will conclude at 1:45 AM, Last call at 1:30 a.m. Due to California law, smoking is not permitted in any indoor area of Spice Affair. Room rental charge of \$400.00 per each thirty minutes after 2:00 a.m..

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.

Security

Spice Affair will not be responsible for the damage or loss of any equipment or articles left prior to, during or following a banquet function. Arrangements must be made with the security of exhibits, merchandise, valuables or articles to be set up or used for any banquet function.

If additional security is needed due to the public aspect of the function Spice Affair reserves the right to hire additional security for the safety of guests, employees and the general public. This will be charged to client.

Storage

All incoming packages should be addressed with the name of your Catering Manager, name of the group and the date of your program. Please advise your Catering Manager of shipments in advance. Off premise storage may be negotiated if needed for large items.

Decorations

Complimentary decorations include existing tables and chairs, china, silverware, glassware, table numbers, napkins, linen, votive candles, staging and dance floor. Decorations or displays brought must be pre-approved. Items may not be attached to any stationary wall, floor, window, ceiling or chandelier with nails, staples, tape, or any substance.

Outside vendors.

Outside vendors set-up dates and times must be arranged with your Catering Manager. All vendors must provide a copy of their proof of liability insurance and submit a production or load in/out schedule for approval

^Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

A 21% taxable operations charge and prevailing California sales tax will be applied to all food and beverage pricing.

A charge of \$125.00 plus operations charge & tax will be applied to all served meal functions consisting of 25 guests or less. All 2015 prices subject to change.