



For an extra energy boost add an assortment of Monster Energy Drinks

Or

Starbucks Frappuccino

\$3.75

*Please order for a minimum of 20 Guests * Priced per person* Based on a one hour service period*

All prices are subject to a 22% service charge and applicable sales tax

The HI Pre Meeting

*Chilled Juices and Sliced Seasonal Fresh Fruit
Bakery Fresh Breakfast Pastries, Muffins and Croissants
Freshly Brewed Coffees and Premium Teas*

The HI Mid-Morning Refreshment

*Whole Fresh Fruit
Assorted Sodas and Bottled Water
Freshly Brewed Coffees and Premium Tea Refresh*

The HI Afternoon

*Freshly Baked Chocolate Chunk, White Chocolate Macadamia Nut and Peanut Butter Cookies
Whole Fresh Fruit
Granola Bars, Dried Fruit and Nut Mix
Assorted Sodas and Bottled Water
Freshly Brewed Coffees and Premium Tea Refresh*

\$22.95

Holiday Inn & Suites Menu

Address: 2932 Nutwood Ave
Fullerton, CA 92870
Phone: 714-579-7400
Web: www.fullertonhi.com





Refreshment Breaks

The Beverage Break

Assorted Sodas, Iced Bottle Water with Citrus Wedges **\$3.50**

The Morning Wake Up

Whole Fresh Fruit

Dried Fruit and Nut Mix **\$9.25**

Assorted Sodas and Bottled Water with Citrus Wedges

The Perfect Pause

Fresh Seasonal Mixed Fruit Bowl

Individual Fruited Yogurts

Assortment of Coffee Cakes **\$15.50**

Assorted Sodas and Bottled Water with Citrus Wedges

Freshly Brewed Coffees and Premium Teas

The Afternoon Sweet Tooth

Freshly Baked Chocolate Chunk, White Chocolate Macadamia Nut and Peanut Butter Cookies

Assorted Brownies and Lemon Bars **\$13.50**

Chilled Juices

Freshly Brewed Coffees and Premium Teas

The Energizer

Energy Bar and Granola Bars

Dried Fruit, Nuts and Trail Mix **\$14.95**

Assorted Sodas and Bottled Water with Citrus Wedges

Freshly Brewed Coffees and Premium Teas

A Chocolate Moment

Freshly Baked Chocolate Chunk, White Chocolate Macadamia Nut and Double Chocolate Cookies

Brownies

Chocolate Kisses, M&M's, Mini Snickers & Hershey Bars **\$15.95**

Chocolate Milk

Assorted Sodas and Bottled Water with Citrus Wedges

Freshly Brewed Coffees and Premium Teas

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Or **\$3.75**

Starbucks Frappuccino

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A La Carte Refreshment Selection

Enhance any meeting or function
any time of day with an idea from
our
A La Carte menu



All prices are subject to a 22% service
charge and applicable sales tax

The Beverage Cart

Fresh Brewed Regular, Decaffeinated and Premium
Coffee
Gallon: **\$39.00**

Premium Hot Teas (serves approx. 20) Assorted
Assorted: **\$39.00**

Iced Tea
Gallon: **\$29.00**

Premium "Simply" Orange Juice
Liter: **\$16.00**

Grapefruit, Cranberry or Apple
Liter: **\$13.00**

Lemonade or Tropical Fruit Punch
Gallon: **\$25.00**

Hot Apple Cider with Cinnamon Stick
Gallon: **\$26.00**

Assorted Sodas and Bottled Water
Each: **\$3.50**

Milk: 2% or skim or Chocolate
Gallon: **\$3.00**

Mineral, Specialty and Premium Bottle Water
Each: **\$4.25**

Fruit and Dairy

Fresh Cut Fruit and Berry Display
Per Person: **\$6.50**

Chocolate Dipped Strawberries
Dozen: **\$28.00**

Fruit Kabobs
Each: **\$6.50**

Whole Fresh Fruit
Each: **\$3.50**

Individual Fruit Yogurts
Each: **\$2.50**

Breads and Pastries

Assorted Breakfast Danish, Muffins and Pastries
Dozen: **\$25.95**

Assorted Bagels and Cheese
Dozen: **\$25.95**

Brownies
Dozen: **\$22.95**

Lemon and Desert Bar
Dozen: **\$23.95**

Fresh Baked Cookies
Dozen: **\$21.95**



Continental Breakfast

The Fullerton Morning

Chilled Juices
Fresh Seasonal mixed Fruit Bowl
Bakery Fresh Breakfast Pastries, Muffins
and Mini Croissants
Butter and Preserves
Freshly Brewed Coffees and Premium Teas

\$15.95

The Tri City

Chilled Juices
Fresh Cut Fruit
Bakery Fresh Breakfast Pastries, Muffins and
Coffee Cakes
Bagels with Cream Cheese, Butter and
Preserves
Individual Fruited Yogurts
Traditional Breakfast Cereals and Milk
Bottled Water
Freshly Brewed Coffees and Premium Teas

\$16.95

The Cuppa Joe

Whole Fresh Fruit
Assorted Coffee Cakes
Freshly Brewed Coffees and Premium
Teas

\$13.95

*Please order for a minimum of 20
Guests * Priced per person* Based on
a one hour service period*

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Breakfast Buffets

The Express Breakfast Buffet

Chilled Orange, Cranberry and Apple Juice

Fresh Seasonal Mixed Fruit Bowl

Farm Fresh Scrambled Eggs

Crisp Smoked Bacon

Sausage

Breakfast Potatoes

Bakery Fresh Breakfast Pastries and Muffins

Bagels with Cream Cheese, Butter and Preserves

Freshly Brewed Coffees and Premium Teas

\$17.95



**Please order for a minimum of
30 Guests * Priced per person*
Based on a one hour service
period**

**All prices are subject to a 22%
service charge and applicable
sales tax**

The Executive Breakfast Buffet

Chilled Orange, Cranberry and Apple Juices

Fresh Seasonal mixed Fruit Bowl

Traditional Breakfast Cereals and Milk

Farm Fresh Scrambled Eggs

Choice of Two

Crisp Smoked Bacon, Sausage Patties, or
Grilled Ham

Choice of One

Cinnamon French toast, Buttermilk Pancakes,
or Banana Pancakes

Breakfast Potatoes

Bakery Fresh Breakfast Pastries, Muffins and
Coffee Cakes

\$20.95

Omelet Station

Omelets Made to Order With selections of Diced
Ham, Diced Sausage, Diced Green and Red Bell
Peppers, Diced Mushrooms, Pepper Jack
Cheese, and Mozzarella Cheese

\$15.95

**One Chef Required Per Station
\$50.00 Charge Per Chef Per Hour**

Plated Breakfast

Please Indicate Choice of Toasted White, Wheat or English Muffin with Each Order



Freshly Brewed Coffees and Decaf, Assorted Chilled Juices, Butter and Fruit Preserves are included

**Please order for a minimum of 30 Guests * Priced per person
All prices are subject to a 22% service charge and applicable sales tax**

The All American

Farm Fresh Scrambled Eggs, Crisp Smoked Bacon or Sausage Links with Crisp Breakfast Potatoes

\$13.95

The Breakfast Wrap

Farm Fresh Scrambled Eggs with Sautéed Onion, Roasted Red Pepper, Mushroom and Sausage in a soft Tortilla served with Lyonnais Breakfast Potatoes

\$13.95

Buttermilk Pancakes

Hot and Fluffy Buttermilk Pancakes grilled to a Golden Brown and topped with Butter and Warm Syrup, Served with Crisp Breakfast Potatoes

\$12.95

Cinnamon French Toast

Luscious Slices of our Cinnamon-Infused Rolls Dipped in Egg Batter and Grilled to a Golden Brown and Served with Warm Syrup with a side of Crisp Breakfast Potatoes

\$14.95

Eggs Benedict

A Timeless Classic of Two Grade A Farm Fresh Poached Eggs with Canadian Bacon atop an English Muffin and Finished with a Hollandaise Sauce. Served with Lyonnais Breakfast Potatoes and Grilled Tomato

\$14.95



The Jazz Brunch

Chilled Orange, Apple and Cranberry Juice

Seasonal Fresh Cut Fruit Display with Yogurt Dip

Assorted Cheese Display with Crackers

Field Green Salad with Two Dressings

Marinated Pasta Salad

Scrambled Eggs

Herb and Spice Oven Roasted Potatoes

Crisp Bacon, Grilled Ham and Sausage

Cinnamon French Toast

Grilled Chicken with a Honey Dijon Sauce

Grilled Salmon with a Citrus marinade

Beef Tips with a Burgundy *Sauce*

Seasonal Vegetable Medley

Wild Rice Pilaf

Dinner Rolls with Butter and Preserves

Sweet Delights of Assorted Cakes and Pies

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Premium Hot Teas

\$39.95 Per Person

**Please order for a minimum of 30
Guests * Priced per person
Based on a one and a half hour
service period**

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service charge and applicable
sales tax**

Enhance any meeting
or function any time
of day with an idea
from our
A La Carte menu...

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Snacks and Munchies

Assorted Premium Candy Bars
Per Person: **\$3.50**

Assorted Breakfast and Granola Bars
Per Person: **\$2.50**

Imported and Domestic Cheeses and Crackers
Per Person: **\$5.95**

Fresh Garden Crudités with Classic Ranch Dip
Per Person: **\$3.75**

English Tea Finger Sandwiches
Dozen: **\$25.95**

Chex Bar Mix
Pound: **\$20.00**

Dry Roasted Peanuts
Pound: **\$17.00**

Gourmet Mixed Nuts
Pound: **\$22.00**

Potato Chips with Ranch Dip
Pound: **\$18.00**

Tri Colored Tortilla Chips with Salsa
Pound: **\$19.00**

Soft Jumbo Pretzels with Yellow Mustard
Dozen: **\$29.00**

A La Carte Refreshment Selection



The Light Lunch

Starter

Choose One:
Soup of the Day
OR
Fresh Fruit Compote

Chicken Caesar

A Classic Chicken Caesar Salad with
Grilled Chicken, Parmesan Cheese and
Home-Style Garlic Croutons

\$17.00



Luncheon Buffets

The Corner Store Deli

Sliced Roast Beef, Roast Turkey, Smoked
Ham
Sliced American and Swiss Cheese
Condiments
Soft Rolls, Sourdough and Whole Wheat
Bread
Potato Salad
Assorted Cookies

\$18.95

The Fullerton Deli

Fresh Seasonal mixed Fruit Display
White and Wheat French Bread Hoagie
Sliced Roast Beef, Roast Turkey, Smoked
Ham
Sliced Swiss and Cheddar Cheese
Lettuce, Tomato, Red Onion, Pickles
Dilled Red Bliss Potato Salad
Marinated Pasta Salad
Tri Color Corn Chips
Assorted Cheesecakes

\$21.95

Chilled Italian Style Atlantic Salmon Salad

Grilled Salmon, Flaked and Tossed with
Fresh Vegetables and Champagne
Vinaigrette over Mixed Baby Greens

\$19.95

**All lunches include freshly brewed coffee,
regular and decaf and iced tea
Please order for a minimum of 20 Guests
* Priced per person***

**Based on a one hour service period
All prices are subject to a 22% service
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Mexican Fiesta

Garden Salad
Ranch and Raspberry Vinaigrette Dressings

Chicken Enchiladas & Cheese Enchiladas

Mexican Rice
Refried Beans
Sour Cream and Guacamole
Tri-Colored Chips and Salsa
Churros

\$17.95

Taco Bar El Grande

Your Choice of Two:

Carne Asada, Chicken, Pork Carnitas

Crispy Corn Tortillas or Soft Flour Tortillas
Refried Beans
Mexican Rice
Shredded Lettuce and Cheese, Diced Tomatoes,
Jalapenos
Sour Cream, Cholula Hot Sauce
Tri-Colored Chips and Salsa
Selection of Mexican Sweet Breads
Flan

\$18.95

***Add All Three Proteins for an additional \$3.00
Per Person**

Luncheon Buffets

The Taco Bar

Your Choice of two:

Ground Beef, Chicken or Pork Carnitas
Crispy Corn Tortillas or Soft Flour Tortillas
Refried Beans
Mexican Rice
Shredded Lettuce and Cheese, Diced
Tomatoes, Jalapenos
Sour Cream, Cholula Hot Sauce
Tri-Colored Chips and Salsa
Churros

\$16.95

The Little Italy Pasta Bar

Caesar Salad
Penne Pasta Primavera with Tomato Cream
Sauce
Penne Pasta Chicken Alfredo
Garlic Bread
Assorted Cheesecakes

\$16.95

**All prices are subject to a 22% service
charge and applicable sales tax
All lunches include freshly brewed coffee,
regular and decaf and iced tea
Please order for a minimum of 20 Guests *
Priced per person*
Based on a one hour service period**

Mediterranean

Crisp Romaine Lettuce
Fresh Parmesan
Balsamic Vinaigrette

Grilled Chicken Piccata

Chicken Stuffed with Feta Cheese, Mushrooms and
Topped with a Caprice Sauce
&

Penne Pasta with Tomato Cream Sauce

Herbed Focaccia Bread
Buttery Sautéed Mediterranean Mix Vegetables
Chilled Greek Yogurt Topped with Mandarin
Orange Slices and Complimented with Fig Newtons

\$25.95

All American BBQ

Your Choice of Two:

Grilled Burgers, Jumbo Beef Franks or BBQ Chicken

Cole Slaw
Macaroni Salad
Potato Salad
Sliced Water Melon and Fresh Cantaloupe
Pepper Buttered Corn on the Cob
Molasses Baked Beans
Soft Rolls and Buns
Sliced American Cheese, Lettuce, Tomatoes, Red
Onion, Dill Pickles, Sweet Relish, Mayonnaise,
Ketchup, Yellow and Dijon Mustards

Cookies, Brownies, Carrot Cake
Lemonade Dispenser

\$28.95

***Add all three Proteins for an additional \$3.00**



Working Lunch Boxed Lunches

This menu is for the budget minded and time management minded groups that has to pack a lot of meeting in a short period time and cannot break for Lunch...

Create your own lunch by choosing one item from each selection except for Deli Style Sandwiches; option of either one style or a mixture.



Salad

Old Fashioned Macaroni Salad

Fresh Fruit Salad

Marinated Pasta Salad

Southern Style Potato Salad

Cole Slaw

Snack

Potato Chips

Whole Fresh Fruit

(Apple or Orange or Banana)



Deli Style Sandwiches

Roast Beef and American Cheese on a Soft Roll

Smoked Ham and Swiss on Sourdough

Roasted Turkey and Cheddar Wrapped with Lettuce and Tomato in a Gourmet Tortilla Wrap

Tuna Salad Wrapped in a Gourmet Tortilla Wrap

Soda

Dessert

Chocolate Brownie

Chocolate Chip Cookie

Lemon Bar

\$14.95 Per Person

Lunch Entrees

Starting Options

Pick One:

Soup of the Day

Garden Greens with Assorted Dressings

Fresh Fruit Compote

Caesar Salad

Starting Options Enhancements

Optional:

Mixed Field Greens and Champagne Vinaigrette

Or

Baby Spinach with Toasted Almond Slivers, Tomato, Bacon and Raspberry Vinaigrette

Desserts

Pick One:

Assorted Cheesecake

Carrot Cake with Cream Cheese Icing

Delicious "Christie's" Cookies

Triple Chocolate Cake

New York Style Cheesecake with Raspberry Sauce

Chicken Parmesan

Boneless Breast of Chicken Breaded in a Shaved Parmesan and Seasoned Bread Crumbs Mixture

\$20.95

Penne Chicken Alfredo

Boneless Breast of Chicken atop Penne Pasta with Assorted Steamed Vegetables and covered in a Rich Creamy Parmesan Cream Sauce

\$20.95

Tri Colored Tortellini

Three Cheese Tortellini tossed with Garden Vegetables and a Garlic Tomato Cream Sauce

\$19.95

Grilled Atlantic Salmon

Lightly Basted with our Citrus Marinade and Flame Broiled

\$24.95

Fajitas

Your Choice of Beef or Chicken, Stir-Fried with Onion, Bell Peppers, served with Soft Flour & Corn Tortillas

\$19.95

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Ham and Swiss Cheese and Topped with a Classic Rich Supreme Sauce

\$21.95

Shrimp Scampi

Sautéed Shrimp in a Garlic Butter Sauce and Served Over a Bed of Linguine

\$25.95

Mediterranean Pasta

Penne Pasta with Mediterranean Vegetable Mix, Sundried Tomatoes, Basil, Garlic, Served Parmesan Cheese, mixed with Olive Oil.

\$19.95

Top Sirloin Steak

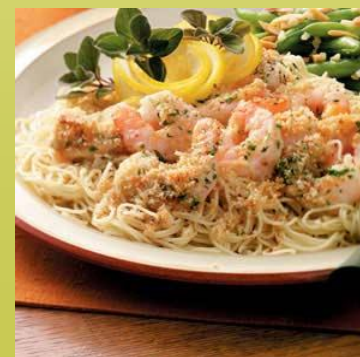
An 8-oz. Cut of Sirloin, Charbroiled to Perfection and Topped with Seasoned Butter

\$24.95

Grilled Duet

8-oz. Sirloin Steak and Grilled Chicken Breast with a Lemon Sauce of Capers and Garlic

\$28.95



All lunch entrees include a Starter, Chef's Choice Seasonal Vegetable, Rice or Potato, Rolls and Butter, Dessert, Coffee, Premium Teas and Iced Tea



The HI Fullerton Buffet

Fresh Fruit Salad

Tossed Garden Greens and Vegetables

Twin Dressings

Marinated Pasta Salad

Country Style Potato Salad

Cheese Presentation with Crackers

Entrée Selections:

Vegetable Lasagna

Beef Ravioli

Roast Turkey with Dressing

North Atlantic Salmon with a Citrus Marinade

Grilled Chicken Breast with s Rosemary Sauce

Beef Tips Lyonnais with Parsley Egg Noodles

Cheese Tortellini with Garlic Tomato Cream sauce

Grilled Breast of Chicken with a Florida Thyme Sauce

English Cut Roast Beef with Mushroom Burgundy Sauce

Two Chef's choice Seasonal Vegetables

Dessert display of Deluxe Assorted Cakes



Two Entrée Selections \$33.95

Three Entrée Selections \$35.95

Please order for a minimum of 35 guests

All prices are subject to a 22% service charge and applicable sales tax

Carving Station Enhancements*

In addition to a regularly prices entrée

Optional Choose One:

Roast Top Round of Beef

Roasted Turkey Breast

Brown Sugar Glazed Ham

\$6.95 Per Person

Prime Rib of Beef

With Horseradish and Au Jus

\$9.95 Per Person

*** One Chef required per Station**

\$50.00 per Chef per Hour



Dinner Buffet

All Buffets include Rolls, Butter, Coffee Service and Iced or Hot Tea



The All American Cookout

Grilled Burgers

Jumbo Beef Franks

BBQ Chicken

Cole Slaw

Macaroni Salad

Potato Salad

Sliced Water Melon and Fresh Cantaloupe

Pepper Buttered Corn on the Cob

Molasses Baked Beans

Soft Rolls and Buns

Sliced American Cheese, Lettuce, Tomatoes, Red Onion, Dill Pickles, Sweet Relish, Mayonnaise, Ketchup, Yellow and Dijon Mustards

Cookies, Brownies, Carrot Cake

Lemonade Dispenser

\$33.95

Dinner Buffet

All Buffets include Rolls, Butter, Coffee Service and Iced or Hot Tea



**Please order for a minimum of 20 guests* Prices Per Person
All prices are subject to a 22% service charge and applicable sales tax**

Hawaiian Luau

Macaroni Salad

Carved Watermelon with Coconut Tropical Fruit Salad

Gourmet Wild Greens with Garden Vegetable Accents

Citrus Vinaigrette

Kalbi Short Ribs

Hawaiian BBQ Chicken

Teriyaki Salmon

Bacon Fried Rice

Stir Fry Vegetables

Pineapple Upside-down Cake

Tropical Fruit Torte

Coconut Cream Pie

Pineapple Citrus Cooler Dispenser

\$37.95



Dinner Entrees

All Dinners entrées include, Salad, Entrée, Two accompaniments, Rolls and Butter, Dessert and Coffee Service; and either Iced Tea or Hot Tea

Chicken Caprice

Boneless Breast of Chicken rolled with Feta Cheese, Spinach and Mushrooms and finished with a Caprice Sauce

\$32.95

Chicken Piccata

Boneless Breast of Chicken with Lemon Garlic Cream Sauce and Capers

\$31.95

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Ham and Swiss Cheese finished with a Buttery Tarragon Sauce

\$32.95

Rosemary Chicken

Boneless Breast of Chicken, Oven Roasted with Rosemary and Thyme

\$32.95

Roast Breast of Turkey

Served Traditionally with Dressing and Cranberry Sauce

\$31.95

Grilled Pork Chops

Grilled to Perfection and Finished with an Apple Chutney

\$31.95

Top Sirloin Steak

Served with Seasoned Butter

\$35.95

Filet Mignon

Char-broiled Tenderloin of Beef, Finished with a Béarnaise Sauce

\$38.95

Duet of Filet and Shrimp

Petite Filet finished with a Béarnaise Sauce and Shrimp Sautéed in a Garlic Butter Sauce

\$42.95



North Atlantic Salmon

Grilled Salmon lightly basted with our Citrus Marinade and Flame Broiled

\$32.95

Shrimp Scampi

Luscious Shrimp Sautéed in Garlic Butter and Served over Angel Hair Pasta

\$33.95

Mediterranean Pasta

Penne Pasta with Broccoli, Sundried Tomatoes, Peppers, Basil, Garlic and Parmesan Sauce

\$27.95

Three Cheese Ravioli

Ravioli filled with 3 kinds of Cheese and topped with a Tomato Cream Sauce

\$27.95

Priced Per Person. All prices are subject to a 22% service charge and applicable sales tax



Entrée Accompaniments

Choose one from each category:

Vegetable

Buttered Broccoli and Maple Glazed Carrots

Green Beans Almandine

Steamed Garden Medley

Starch

Oven Roasted Red Bliss Potatoes

Whole Grain Wild Rice Pilaf

Garden Vegetable Rice Pilaf

Pesto Roasted Red Potatoes

Twice Baked Potatoes

Add \$3.00

Dinner Entrees

All Dinners entrée include Salad, Entrée, two accompaniments, Rolls and Butter, Dessert and Coffee Service; and either Iced Tea or Hot

Tea Service Appetizers

Optional appetizers to enhance your dinner with

New England Clam Chowder \$4.50

Sausage Filled Mushroom Caps \$6.50

Sliced Melon and Berries \$3.50

Salads

Choose one item:

Garden Green Salad

Crisp Greens with Carrot, Red Cabbage, Cucumbers, Red Onion, Tomato and Herb Croutons

Caesar Salad

Crisp Romaine, Garlic Croutons and Parmesan Cheese

Salad Enhancements

Optional enhancements

California Wedge

Wedge Cut Iceberg Lettuce, Plum Tomatoes, Cucumbers, Yellow Peppers with a Sun-Dried Tomato Balsamic Vinaigrette **add \$ 1.50**

Beefsteak Tomato and Fresh Mozzarella

Accented with Fresh Basil, Olive Oil and Balsamic Reduction **add \$2.50**

Desserts

Choose one fro each category:

Triple Chocolate Cake

New York Style Cheese Cake with Raspberry Sauce

All American Apple Pie

Assorted Cheesecakes

Lemon Cake

Carrot Cake with Cream Cheese Frosting

Tiramisu on a Painted Plate with Raspberry Coulis

Add \$1.50

Ice Cream to accompany any dessert

Add \$2.50

Priced Per Person

All prices are subject to a 22% service charge and applicable sales tax





Carving Stations

Served with Dinner Rolls

Herb and Garlic Roast Beef

Cranberry Horseradish Mustard and As Jus

Serves Approximately 75 Guests

\$395 or \$5.25 Person

Brown Sugar Glazed Ham

Pineapple Relish

French Whole Grain Mustard

Serves Approximately 60 Guests

\$250 or \$4.25 Per Person

A \$50.00 per hour Chef attendant fee is required for a minimum one-hour service

Minimum guarantee of 35 guests per station

All prices are subject to a 22% service charge and applicable sales tax



Domestic and Imported Cheese Presentation

With Fresh Fruit Garnishes

Assorted Crackers

Sliced Baguettes

Whole Grain Mustards

Fruit Festival

Bountiful Display of Tropical Fresh Fruit

Melons and Berries

Served with Vanilla Yogurt

Garden Vegetable Crudités

A Crisp Colorful Seasonal Collage

Served with Twin Dressings

\$295- Serves 100 Guests

\$150- Serves 50 Guests

\$105-Serves 25 Guests

Each Station Priced Separately

Based on a one hour service period
All prices are subject to a 22% service charge and applicable sales tax



Receptions

Reception Stations

These selections can be ordered to enhance a banquet event or to enhance a meeting...





Reception Buffets

Action Stations

Give your guests the freedom of choice with these stations...

Custom Pasta Bar

Unlimited possibilities featuring:

Three Cheese Tortellini and Penne Pasta

Italian Sausage

OR

Grilled Chicken

Marinara, Alfredo, and Pesto Sauces
Pancetta, Roma Tomatoes, Broccoli, Red Onions,
Scallions, Mixed Peppers, Garlic and Chardonnay
Roasted Garlic and Cheese Focaccia

\$23.95 Per Person

Chef Attendant Required
\$50.00 Per Hour



Custom Salad Bar

Romaine and Iceberg Lettuce Blend

Baby Spinach Leaves

Field Greens

Shredded Carrots, Diced Tomatoes, Diced Red Onion,
Sliced Cucumbers, Julienne Peppers, Slivered
Almonds, Shredded Parmesan Cheese, Blue Cheeses
Crumbles, Hard Boiled Eggs, Apple Wedges,
Raspberries, Home-Style Garlic Croutons
Dinner Rolls and Butter
Ranch, Creamy Italian, Raspberry Vinaigrette, and
Honey Dijon Dressings

\$15.50 Per Person



Based on a one Hour service period
Please order for a minimum of 35
guests
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Cold Hors d' Oeuvres

Per 50 pieces

Jumbo Shrimp on Ice with Lemon Wedges

\$185

Salami Coronets

\$135

Roma Tomato, Basil and Mozzarella

\$135

Tomato, Basil, Garlic and Olive Oil Bruschetta

\$185

Deviled Eggs

\$285



Receptions

We Recommend:

4 Items per person Butler passed

8 Items per person Displayed

\$50 Server Charge Per Hour One Hour

Minimum if Butler passed

All prices are subject to a 22% service charge and applicable sales tax

Hot Hors d' Oeuvres

Per 50 pieces

Sweet and Sour Meatballs

\$115

Buffalo Chicken Wings with Buttermilk Ranch Dressing

\$165

Asian Hot and Spicy Pot Stickers

\$140

Southwest Chicken Empanadas

\$140

Mushroom Caps with Sausage

\$165

Smoked Chicken Quesadillas with Chipotle Tabasco Sour Cream

\$165

Jumbo Shrimp Scampi

\$195

Spanakopita with Parmesan Cream

\$190

Beverage

Bar Service

<u>House</u>	<u>Premium</u>
Gordon's Vodka	Absolute
Gordon's Gin	Tanqueray
Grant's Scotch	Dewar's
Jim Beam	Jack Daniels
Beam 8 Star	Crown Royal
Sausa Tequila	Cuervo Gold

Beer

Bud Light, Coors Light, Corona & Heineken

Speak with your Sales Person to enquire about specific brands and pricing

House Wine

Chardonnay, White Zinn, Merlot &

Cabernet Sauvignon

\$26.00 Per Bottle

Additional Varietal Available



Holiday Inn and Suites Cash Bar

Cash Bar, Per Drink

House Brands	\$6.50
Premium House	\$8.00 & Up
Wine	\$7.50
Domestic Beer	\$5.50
Premium Beer	\$6.50 & Up
Bottled Water	\$3.00
Cordials	\$6.50 & Up
Other Beverage	\$3.00 & Up



Specialty Beverage Service

<u>Classic Non-Alcoholic Punch's</u>	<u>Per gallon</u>
Lemonade	\$26.00
Fruit Punch	\$26.00
Spiced Apple Cider	\$30.00

<u>Specialty Drink Punches</u>	<u>Per Gallon</u>
Champagne Mimosa	\$55.00
Bloody Mary	\$55.00
Screw Driver	\$55.00
Cosmopolitan	\$80.00

- NO OUTSIDE ALCOHOL IS PERMITTED AT ANY EVENT IN THE HOTEL
- The hotel will provide one bartender per 125 guests. A fee of \$75.00 per bartender is applied
- The Bartender Fee is waived when \$750 in revenue is generated per bartender
- A fee of \$15.00 per hour, per cashier may be applied to cash bars.
- Special Orders may require two to three weeks lead time and must be paid in full prior to event.
- Security may be required at a fee of \$30.00 per hour, per officer, one officer per 100 guests (Minimum of 5 Hours)

TERMS AND CONDITIONS

FOOD AND BEVERAGE REQUIREMENTS: All Food and Beverage functions will be supplied and prepared by the hotel, including service for any hospitality suite. No food or beverage may be brought in or taken from the banquet facilities. The Holiday Inn & Suites-Fullerton strictly adheres to all rules and regulations of the California Department of Alcohol Beverage Control. A 22% Service Charge and Applicable Sales Tax will be added to all food and beverage items, room rental and audio visual services with a minimum charge of \$50.00 for all catered meal functions. All menu prices are subject to change without notice and are not guaranteed beyond 60 days prior to the event date.

MENUS: Banquet menus with an expected guest guarantee count; room arrangements and other details pertinent to your function are to be submitted top your Sales Manager at least 30 days prior to your function date. We welcome the opportunity to create menus especially for your needs. In the event your group requires a split menu, entrée selections are limited to a maximum of two selections. One price is charged for this service, the highest entrée price will be used. The hotel requires place cards or ticket identification for the particular entrée selections by each guest. All dietary or vegetarian requests submitted 72 hours in advance of the function. If additional requests are made inside 24 hours, these will be added to your original guarantee, not substituted. A minimum \$3.00 per person charge will be added to all meal functions requested outside the minimum or maximum service requirements noted in the banquet menus.

GUARANTEES: A final guarantee is required for the number of persons attending your function by noon three business days, or 72 hours prior to the first function date. This number will be considered a guaranteed number of guests, not subject to reduction. If no guarantee is received, the original expected number of guests will be considered the guarantee. You will be charged for the guaranteed number of guests in attendance, whichever is greater. The Holiday Inn & Suites-Fullerton will set your event room and prepare for up to 5% over the guarantee for groups under 100 or 3% for groups over 100 guests. The hotel will make reasonable attempt to accommodate, but cannot guarantee the same menu item or price per item for preparation increases within the 72 hours of your event based on the percentages above.

DEPOSIT & BILLING: Only those groups who are identified to the hotel in writing 72 hours before the first function date shall be allowed to add services or alter any event contracted arrangements after that time. All banquet checks must be signed by the person in charge, or designated representative, at the completion of each function. Any discrepancies in counts or changes should be identified, resolved and settled at that time. Complete pre-payment is required by noon three business days, or 72 hours prior to your event or a credit card must be on file to guarantee charges. Deposit schedules shall be arranged with your Sales Manager. Master accounts may be established for direct billing of all banquet charges with approval from our credit department at least 180 days prior to the first function date; your Sales Manager will provide applications for such accounts' upon request. Cancellation of a contract within 30 days of the function will result in a charge of 75% of expected revenues or the established deposit, whichever is greater.

ROOM ASSIGNMENTS: Function rooms are assigned according to food and beverage minimums, anticipated number of guests, set up requirements and available space at the time of booking. The hotel reserves the right, to assign and, if necessary, reassign function space to accommodate all parties concerned. The function time noted on the event order is the time that the room will be reserved for your use. A labor fee applies to all outdoor functions depending on size and set up requirements. **There is a minimum \$50.00 surcharge for changes to and resetting of your function/meeting room set-ups on the day of the event.**

DAMAGE: The Holiday Inn & Suites-Fullerton is not responsible for any damage or loss of merchandise, articles or valuables belonging to the host or their guests in the hotel prior to, during or subsequent to any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

AUDIO AND VISUAL SERVICES: A complete inventory of audio and visual aids and equipment is available for your event. Arrangements may be made through your Sales Manager. Should audiovisual equipment arrangements inside the 72-hour guarantee be required, a service charge may be applied.



TERMS AND CONDITIONS

SIGNS, DECORATIONS AND ADVERTISING: The Holiday Inn & Suites does not permit the affixing of anything on the walls, floors or ceilings of the function rooms with nails, staples, tape or any other substance. The hotel will hang a maximum of two banners complimentary. Additional banners will be hung at a charge of \$15.00 per banner. For planning purposes, the group shall provide copies of all mailings and other publicity when such materials are published. Hotel management may approve any advertisement or sign listing the name, location or phone number of the Holiday Inn & Suites-Fullerton. All signs and decorations must be of professional quality and have management approval through your Sales Manager. **Confetti style decorations are prohibited. A minimum \$100.00 Labor Fee will apply for excessive refuse and clean up.**

PACKAGING AND SHIPPING: In the event you will be shipping materials to the hotel prior to your event, please label the packages with your Sales Manager's name, your name and the name and date of your meeting. Advise your Sales Manager of the shipper's name and arrival date. Materials shipped and received prior to 72 hours of your event may incur storage charges. Cartage fees will apply for large package shipments and for any package shipments for over ten pieces. Return shipment of packages is the responsibility of the guest and must be arranged for through your Sales Manager. Appropriate charges will apply.

PARKING: There is no charge for normal use of the parking areas. Use of the hotel's parking lot by a guest shall not constitute a bailment between the hotel and any such guest. All parking is at the guest's sole risk and the hotel shall have no liability related thereto. Large vehicles requiring electrical connections must be arranged through your Sales Manager. Appropriate charges will apply.

GUEST ACCOMODATIONS: Overnight accommodations are available to your guests. Your Sales Manager can assist with these arrangements.

SPECIAL SERVICES: We will be delighted to guide or assist you in making arrangements for music, decorations, centerpieces, floral arrangements, printed materials, special set ups, coat check stations, transportation or photographers. Your Sales Manager can assist you with these arrangements.

SECURITY: The Holiday Inn & Suites-Fullerton requires security officers for certain events. Your Sales Manager will inform you all security needs and can arrange for your special needs. Only hotel approved security officers may be used and are available at a rate of \$30.00 per hour. (Minimum of 5 Hours)



Please let us know if you have any questions.

Phone Number: 714-579-7400

Ext: 122- Jill Gorney

Ext: 105- Ashley Felton

Ext: 120- Ashley Brown

Email:

jgorney@fullertonhi.com

afelton@fullertonhi.com

abrown@fullertonhi.com

Client Signature of Acceptance

Date

Holiday Inn & Suites-Fullerton Sales Team

Date

Please retain a copy of the Terms and Conditions for your records and return one signed copy to the Holiday Inn & Suites-Fullerton for contract purposes.