



CONFERENCE & EVENT MENUS





MEETING & EVENT MENUS

Hotel Zelos San Francisco (formerly the Hotel Palomar) resides in the historic Pacific Building, which opened in 1907. The Pacific Building was originally built as office space, however, the 5th to 9th floors became the Hotel Palomar in 1999. Due to the original layout, our guestrooms are larger than the average hotel room in San Francisco.

This architectural gem sits at the intersection of 4th and Market in the SOMA District. The lower floors are faced with red tile and the upper floors are green tile with white trim, which the architect, Charles Whittlesey, compared to a beautiful lady dressed in a stylish outfit.

We are a contemporary hotel with 202 guestrooms and this allows us to offer a very personal experience. Our location in the SOMA District is also home to a variety of shops, businesses, restaurants, and nightlife, as well as walking distance to Chinatown and Union Square. The Powell Street BART station is just around the corner and the trolley cars are right on Market Street.



FIRST
ON THE
SCENE

BARREL MEETING PACKAGE \$172 PER PERSON

CONTINENTAL BREAKFAST

PLEASE SELECT TWO
FROM THE FOLLOWING:

Selection of Croissants & Muffins
Seasonal Sliced Fresh Fruit Display
Steel Cut Oatmeal & Brown Sugar
Greek Yogurt Parfait
Vanilla Bean Scones
Assorted Bagels & Cream Cheese

ADD ONE CHEF'S
CHOICE SELECTION:

CALIFORNIA BREAKFAST BURRITO

FLUFFY SCRAMBLED EGGS &
HICKORY SMOKED BACON

BRIOCHE FRENCH TOAST
WITH MAPLE SYRUP

AM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

ASSORTED KIND BARS
With Naked Coconut Water
(1 per person)

FRESH FRUIT SKEWERS
With Freshly Brewed Iced Tea
(1 per person)

DIRTY HABIT MIXED NUTS
With Vitamin Water
(1 per person)

PRE-MADE SANDWICH BUFFET

CHOICE OF THREE
OF THE FOLLOWING:

GRILLED CHICKEN
Chevre, Watercress,
Piquillo Peppers, Focaccia

B.L.T.
Sourdough

PROSCIUTTO
Mozzarella, Pesto,
Little Gem, Baguette

NICOISE ALBACORE TUNA SALAD
Romaine, Fresh Croissant

GRILLED PORTOBELLO
Avocado Mayo, Multigrain Bun

ROAST BEEF
Horseradish Cream, Caramelized
Onions, Swiss, Sourdough

CHOICE OF ONE
OF THE FOLLOWING:

Mixed Green Salad, Dried
Apricot, Feta, Sherry Vinaigrette

Fresh Herb Potato Salad

Quinoa Kale Salad

Greek Salad

PM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

MUNCHIES

Fresh Popped Popcorn
Individual Bags of Chips
Fresh Baked Cookies
Assorted Candy Bars
Assorted Soft Drinks

NATURE BREAK

Assorted Kind Bars
Pretzels & Mixed Nuts
Whole Fresh Fruit Individual
Yogurts & Granola Naked
Coconut Water

All buffet menus require a minimum of 12 guests. All items are subject to a 24% service fee, plus sales tax. Menu & prices are subject to change based on availability & market fluctuation. Substitutions may require additional charges. For groups of 12 or less a \$125 labor fee will apply.

CASK MEETING PACKAGE \$194 PER PERSON

CONTINENTAL BREAKFAST

PLEASE SELECT THREE
FROM THE FOLLOWING:

Selection of Croissants & Muffins
Seasonal Sliced Fresh Fruit Display
Steel Cut Oatmeal & Brown Sugar
Greek Yogurt Parfait
Vanilla Bean Scones
Assorted Bagels & Cream Cheese

ADD ONE CHEF'S
CHOICE SELECTION:

CALIFORNIA BREAKFAST BURRITO

FLUFFY SCRAMBLED EGGS &
HICKORY SMOKED BACON

BRIOCHE FRENCH TOAST
WITH MAPLE SYRUP

AM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

MIMOSA SHOOTER STATION
With Mini Pastry
(1 per person)

BLOODY MARY SHOOTER STATION
With Jumbo Prawn
(1 per person)

GREEN POWER SMOOTHIE STATION
With Mini Quiche Lorraine
(1 per person)

DH FAMILY-STYLE LUNCH

CHALLAH
Smoked Honey Butter

BABY ROMAINE SALAD
Egg, Haas Avocado Dressing,
Fried Sourdough

EGGPLANT CAPONATA
Crescenza, Sourdough, Soft Herbs

CHICKEN WINGS
Sweet Soy, Chili Vinaigrette

DIRTY HABIT SLIDERS
Cheddar, House Made Pickles,
Steak Sauce

KING SALMON
Spiced Chickpea, Rabe, Salsa Verde

KENNEBEC FRIES
Harissa Aioli

SEASONAL VEGETABLES

TRADITIONAL STRAWBERRY SHORTCAKE

PM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

CALIFORNIA WINE COUNTRY
Artisanal Cheese Display
Charcuterie Display
House-Made Crackers
Baguette & Preserves
Chocolate Truffles

OLIVE BAR
Assorted Marinated & Stuffed Olives
House-Made Pita Chips
Hummus
Baba Ganoush
Tapenade
Raw Vegetables

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BREAKFAST

CLAUDE MONET CONTINENTAL

\$42 PER PERSON

Seasonal Sliced Fresh Fruit Display
Croissants, Muffins, & Scones
Mr. Espresso Coffee, Decaf,
& Mighty Leaf Tea
Fresh Squeezed Orange &
Grapefruit Juices

HEALTHY CLAUDE MONET

\$50 PER PERSON

Seasonal Sliced Fresh Fruit Display
Tartine with Avocado &
Hard Boiled Eggs
Greek Yogurt Parfait
Mr. Espresso Coffee, Decaf,
& Mighty Leaf Tea
Fresh Squeezed Orange &
Grapefruit Juices

KICK START CONTINENTAL

\$54 PER PERSON

Seasonal Sliced Fresh Fruit Display
Individual Assorted Yogurts
Muffins & Scones
Smoked Salmon served with
Bagels, Cream Cheese, Hard Boiled
Egg, Tomatoes, & Capers
Mr. Espresso Coffee, Decaf,
& Mighty Leaf Tea
Fresh Squeezed Orange &
Grapefruit Juices

MICHELANGELO HOT BREAKFAST

\$60 PER PERSON

Seasonal Sliced Fresh Fruit Display
Sliced Toast
Lightly Scrambled Eggs
Hickory Smoked Bacon
Breakfast Sausage
Home Fries
Mr. Espresso Coffee, Decaf,
& Mighty Leaf Tea
Fresh Squeezed Orange &
Grapefruit Juices

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BREAKFAST

COLD BREAKFAST A LA CARTE

INDIVIDUAL YOGURT
\$6 EACH

HOUSE-MADE GRANOLA
\$9 PER PERSON

MUFFINS, SCONES
OR CROISSANTS
\$72 PER DOZEN

SEASONAL COFFEE CAKE
\$9 PER PERSON

ASSORTED BAGELS &
CREAM CHEESE
\$72 PER DOZEN

SELECTION OF DRY CEREAL
WITH MILK
\$7 PER PERSON

SLICED FRESH FRUIT TRAY
\$10 PER PERSON

WHOLE FRESH FRUIT
\$53 PER DOZEN

HARD BOILED EGGS
\$5 EACH

HOT BREAKFAST A LA CARTE

BREAKFAST BURRITOS
\$13 EACH

FRENCH TOAST & SYRUP
\$13 PER PERSON

SCRAMBLED EGGS
\$7 PER PERSON

HICKORY SMOKED BACON
\$8 PER PERSON

BREAKFAST SAUSAGE
\$8 PER PERSON

HOME FRIES
\$7 PER PERSON

OATS, RAISINS, BROWN SUGAR
\$8 PER PERSON

INDIVIDUAL VEGETABLE QUICHE OR
QUICHE LORRAINE
\$77 EACH (SERVES 10)

EGGS BENEDICT OR EGGS FLORENTINE
\$15 PER PERSON

BEVERAGES

FRESH SQUEEZED ORANGE
OR GRAPEFRUIT JUICE
\$20 PER PITCHER

WHOLE OR SKIM MILK
\$17 PER PITCHER

MIGHTY LEAF ICED TEA
\$20 PER PITCHER

COKE, DIET COKE,
& SPRITE
\$7 EACH

STILL & SPARKLING
BOTTLED WATERS
\$7 EACH

MR. ESPRESSO COFFEE,
DECAF, & MIGHTY LEAF TEA
\$127 PER GALLON
\$64 PER HALF GALLON

HOUSE-MADE LEMONADE
\$20 PER PITCHER

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BREAKS

BUILD YOUR OWN TRAIL MIX

\$29 PER PERSON

Dried Fruit & Berries
Selection of Nuts
House-Made Granola
Chocolate Chips
Assorted Vitamin Water (1 per person)

MUNCHIES

\$29 PER PERSON

Fresh Popped Popcorn
Individual Bags of Chips
Freshly Baked Cookies
Assorted Candy Bars
Assorted Soft Drinks (1 per person)

PLATO'S PARTY PACK

\$31 PER PERSON

House-Made Pita Chips
Hummus
Baba Ganoush
Tapenade
Raw Vegetables
Marinated Olives
Freshly Brewed Iced Tea (1 per person)

NATURE BREAK

\$35 PER PERSON

Assorted Kind Bars
Pretzels & Mixed Nuts
Whole Fresh Fruit
Individual Yogurts & Granola
Naked Coconut Water (1 per person)

CALIFORNIA WINE COUNTRY

\$42 PER PERSON

Artisanal Cheese Display
Charcuterie Display
House-Made Crackers
Baguette & Preserves
Chocolate Truffles

(Please note, to include paired Red & White Wine Tastings add \$16.50 per person)

SWEET TREATS

\$40 PER PERSON

Mini Cheesecake Bites
Chocolate Crunch Bars
Almond Biscotti
Shortbread Cookies
Hot Chocolate

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BREAKS

SMOOTHIE BAR

\$32 PER PERSON

PLEASE SELECT TWO
FROM THE FOLLOWING:

JUMP START

Blueberries, Banana,
Greek Yogurt, Flaxseed

READY, SET, GLOW

Almond Milk, Blueberries,
Flaxseed, Coconut Water

HUG YOURSELF

Peanut Butter, Banana,
Dark Chocolate

FOOD FOR THOUGHT

Strawberries, Apples,
Oranges, Wheatgrass

DH BLOODY MARY BAR

\$42 PER PERSON

*MINIMUM OF 15 GUESTS REQUIRED
BUILD YOUR OWN STATION

MIXERS

Mild, Spicy, or Clamato

SALT RIMS

Harissa Rub, Sea Salt,
Celery Salt

GARNISHES

Bacon, Pickled Beans,
Carrot Sticks, Celery,
Cocktail Onions, Lemon,
Lime, Orange, Grapefruit,
Stuffed Olives

MUNCHIE

Mini Grilled Cheese Sandwich

SNACKS A LA CARTE

KIND BARS

\$6 EACH

MIXED NUTS

\$8 PER PERSON

ASSORTED CANDY BARS

\$5 EACH

INDIVIDUAL BAGS OF POTATO CHIPS

\$5 EACH

FRESH FRUIT SKEWERS

\$10 PER PERSON

MARINATED OLIVES

\$7 PER PERSON

VEGETABLE CRUDITÉ & ASSORTED DIPS

\$23 PER PERSON

HOUSE-MADE PITA CHIPS & ASSORTED DIPS

\$20 PER PERSON

ARTISANAL CHEESE DISPLAY

\$33 PER PERSON

FRESHLY BAKED CHOCOLATE CHIP & OATMEAL COOKIE

\$72 PER DOZEN

CHOCOLATE BROWNIES, RUSSIAN TEA COOKIES, OR WALNUT BARS

\$72 PER DOZEN

SOFT PRETZELS & ASSORTED DIPS

\$66 PER DOZEN

CHARCUTERIE DISPLAY

\$33 PER PERSON

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LUNCH

PRE-MADE SANDWICH BUFFET

\$66 PER PERSON

CHOICE OF THREE OF THE FOLLOWING:

GRILLED CHICKEN

Chevre, Watercress, Piquillo Peppers, Focaccia

B.L.T.

Sourdough

PROSCIUTTO

Mozzarella, Pesto, Little Gem, Baguette

NICOISE ALBACORE TUNA SALAD

Romaine, Fresh Croissant

GRILLED PORTOBELLO

Avocado Mayo, Multigrain Bun

ROAST BEEF

Horseradish Cream, Caramelized Onions, Swiss, Hero Sourdough

CHOICE OF ONE OF THE FOLLOWING:

Mixed Greens, Apricots, Feta, Sherry Vinaigrette

Fresh Herb Potato Salad

Quinoa Kale Salad

Greek Salad

Assorted Potato Chips

Freshly Baked Cookies & Brownies

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

LOCAL FARMER'S MARKET SALAD BUFFET

\$61 PER PERSON

Mixed Greens & Hearts of Romaine

Roasted Chicken, Country Ham & Smoked Turkey

3 Assorted Salad Dressings

Chef's Selection of Toppings

Fresh Herb Potato Salad

Fresh Baked Bread, Olive Oil & Balsamic Vinegar

Freshly Baked Cookies & Brownies

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

THE "MISSION" BUFFET

\$68 PER PERSON

Cheese Quesadillas

Tortilla Chips

Pico de Gallo, Guacamole, & Sour Cream

Cilantro Rice

Black Beans

House-Made Carnitas

Warm Corn & Flour Tortillas

House-Made Churros

Aguas Frescas

DELI BUFFET

\$66 PER PERSON

Platter of Assorted Zoe's Turkey, Ham &

Pastrami Deli Meats

Tomato, Lettuce, and Pickles

Marinated Eggplant, Pickled Mustard Seed,

Cornichon, Piquillo Pepper

Whole Grain Mustard, Mayonnaise

Mixed Green Salad, Dried Apricot, Feta, Sherry Vinaigrette

CHOICE OF ONE OF THE FOLLOWING:

Fresh Herb Potato Salad

Marinated Pasta Salad

Potato Chips

Freshly Baked Cookies & Brownies

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

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LUNCH

PAUL KLEE

TWO ENTRÉE BUFFET \$70 PER PERSON • THREE ENTRÉE BUFFET \$76 PER PERSON

STARTERS

CHOICE OF TWO OF THE FOLLOWING:

Seasonal Soup

Mixed Greens with Assorted Dressings

Confit Albacore Tuna Nicoise

Summer Bean & Heirloom Cherry Tomato Salad

Hearts of Romaine Caesar Salad

*add chicken for \$5 per person

ENTREES

CHOICE OF TWO OR THREE OF THE FOLLOWING:

Chicken a la Marengo, Spinach, Tomato,
Green Olives, Mushroom

King Salmon, Rabe, Spiced Chickpea, Salsa Verde

Braised Short Ribs, Roasted Baby Carrots,
Potato Puree

Penne Pasta with Sausage & Artichoke

SIDES

CHOICE OF TWO OF THE FOLLOWING:

Rosemary Heirloom Potatoes

Potato Puree

Wild Rice

Rosemary & Goat Cheese Polenta

Roasted Seasonal Vegetables

DESSERT

CHOICE OF ONE OF THE FOLLOWING:

Seasonal Berry Chocolate Tarts

Persian Love Cake with Macerated Berries

Traditional Strawberry Shortcake

Fresh Baked Bread, Olive Oil & Balsamic Vinegar

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea



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FROM DUSK TILL DAWN

EXECUTIVE CHEF: THOMAS WEIBULL

RECEPTION

SELECTION OF THREE ITEMS

\$24 PER PERSON

SELECTION OF FOUR ITEMS

\$32 PER PERSON

SELECTION OF FIVE ITEMS

\$40 PER PERSON

ROASTED CHERRY TOMATO*
puff pastry, squash puree, pine nuts

OYSTER ON THE HALF SHELL
mignonette

LAMB & BULGAR KIBBEH
mint pesto

CRAB HUSH PUPPIES
remoulade

TUNA POKE
sesame rice crisp

QUINOA & BULGAR KIBBEH*
mint pesto

LEMON MASCARPONE ASPARAGUS TART*
parmesan

LAMB LOLLIES
(ADD \$2 PER PERSON)
buttermilk dressing

WAGYU BEEF TARTARE
(ADD \$2 PER PERSON)
on crostini

SHRIMP AND GRITS
bacon, crisp cheddar
polenta chip

CHICKEN WINGS
chili vinaigrette

ALBONDIGAS
romesco

RICOTTA CROSTINI*
fava beans

FALAFEL*
tahini yogurt sauce

PATATAS BRAVAS
caviar

SMOKED TROUT
crisp potato, trout roe

CHEF'S SEASONAL
SEAFOOD CEVICHE
lime, avocado, cilantro

IBERICO
mozzarella, truffle toast



*Vegetarian Option

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RECEPTION

COLD DISPLAYS

ARTISANAL CHEESE SELECTION

\$33 PER PERSON

dried fruit, crackers, marcona almonds

CHARCUTERIE SELECTION

\$33 PER PERSON

crackers, dijon mustard, cornichons

GRILLED VEGETABLE PLATTER

\$28 PER PERSON

seasonal vegetables, assorted dipping sauces

CARVING STATIONS

*MINIMUM 15 GUESTS REQUIRED

*ALL STATIONS INCLUDE MINI ROLLS

*\$250 CARVING ATTENDANT FEE PER STATION

HONEY HAM CARVING STATION

\$50 PER PERSON

PRIME RIB CARVING STATION

\$83 PER PERSON

FILET MIGNON CARVING STATION

\$105 PER PERSON

RAW BAR

SASHIMI PLATTER

\$83 PER PERSON

wasabi, ginger, soy sauce, ponzu

OYSTER STATION

\$83 PER DOZEN

mignonette, cocktail sauce, lemon

FRUTTI DE MARE

PRAWN COCKTAIL

\$94 PER DOZEN

cocktail sauce, lemon

SLICED SASHIMI, OYSTERS, SHRIMP, SHUCKED CLAMS, FRESH LOBSTER, CRAB LEGS

\$105 PER PERSON

cocktail sauce, mignonette, soy sauce,
wasabi, & lemon

CAVIAR PLATTER

\$143 PER OUNCE

egg white, egg yolk, capers, pickled
red onion, chives, rye crackers

SLIDER & FRIES STATION

\$11 PER SLIDER

DIRTY HABIT'S SLIDER

Smoked Cheddar Cheese

PULLED PORK SLIDER

PORTOBELLO MUSHROOM SLIDER

add Kennebec Fries and Harissa Aioli
for an additional \$6 Per Person

SWEET TREATS

CHEF'S SELECTION SEASONAL SWEETS

\$27 PER PERSON

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DINNER

THREE COURSE PLATED DINNER

\$104 PER PERSON

Includes one selection from the first & third course

Two pre-selected items from the second course for your guests to choose from on-site

Bread service is not included with packages
To add bread service, there will be an additional fee of \$2 per person

For groups larger than 30 the quantity of each entrée is due five business days prior to the event date

ONE (SELECT 1)

MIXED GREEN SALAD dried apricots, feta, sherry vinaigrette

BABY BEET SALAD dill yogurt, fennel, seeded cracker

ASPARAGUS SALAD iberico, idizibal cheese, arugula, lemon vinaigrette

TWO (SELECT 2)

SEARED HALIBUT braised artichokes, pearl onions, green sauce

SEARED SOLE green beans, hazelnut romesco

CHICKEN A LA MARENGO spinach, tomato, green olives, mushroom

RED WINE SHORT RIB roasted baby carrots, potato puree

FILET MIGNON roasted asparagus, potato puree, marchand de vin butter

SEASONAL VEGETARIAN ENTREE

THREE (SELECT 1)

PERSIAN LOVE CAKE cream cheese mousse, macerated berries

SEASONAL BERRY TART mixed berries, vanilla pastry cream, tart shell

CHOCOLATE PANNA COTTA candied orange zest, cocoa nibs, dehydrated mandarins



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DINNER

FOUR COURSE PLATED DINNER

\$120 PER PERSON

Includes one selection from the first, second & fourth course

Two pre-selected items from the third course for your guests to choose from on-site

Bread service is not included with packages
To add bread service, there will be an additional fee of \$2 per person

For groups larger than 30 the quantity of each entrée is due five business days prior to the event date

ONE (SELECT 1)

PEA SOUP lemon oil, black olives, goat cheese

WILD MUSHROOM SOUP onions, sherry, thyme, cream

TOMATO SOUP basil, olive oil, croutons

DUNGENESS CRAB BISQUE curry oil, lardon

TWO (SELECT 1)

MIXED GREEN SALAD dried apricots, feta, sherry vinaigrette

BABY BEET SALAD dill yogurt, fennel, seeded cracker

ASPARAGUS SALAD iberico, idizibal cheese, arugula, lemon vinaigrette

THREE (SELECT 2)

SEARED HALIBUT braised artichoke, pearl onions, green sauce

SEARED SOLE green beans, hazelnut romesco

CHICKEN A LA MARENGO spinach, tomato, green olives, mushroom

RED WINE SHORT RIB roasted baby carrots, potato puree

FILET MIGNON roasted asparagus, potato puree, marchand de vin butter

SEASONAL VEGETARIAN ENTREE

FOUR (SELECT 1)

PERSIAN LOVE CAKE cream cheese mousse, macerated berries

SEASONAL BERRY TART mixed berries, vanilla pastry cream, tart shell

CHOCOLATE PANNA COTTA candied orange zest, cocoa nibs, dehydrated mandarins

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BEVERAGES

BAR MANAGER: RAUL AYALA

LIBATIONS

QUARTER CASK BAR

\$18 PER COCKTAIL

Titos Vodka
4 Pillars Dry Gin
Basil Hayden's Bourbon
Michter's Rye
Avion Tequila
Wahaka Espadin Mezcal
Diplomatico Matuano Rum
Christian Drouin Brandy

HOGSHEAD BAR

\$17 PER COCKTAIL

Absolut Elyx Vodka
Fords Gin
Elijah Craig Small Batch Bourbon
High West Double Rye
Herradura Blanco Tequila
Plantation Dark Rum
Hine VSOP Cognac

MADEIRA DRUM BAR

\$16 PER COCKTAIL

Spring 44 Vodka
Citadelle Gin
Evan Williams Bonded Bourbon
Old Overholt Rye
Los Altos Tequila
Don Q Cristal Rum

TIER THREE WINES

\$93 PER BOTTLE

Jackson Estate Chardonnay
Jackson Estate Sauvignon Blanc
Jackson Estate Pinot Noir
Jackson Estate Cabernet
G.H. Mumm Brut Cordon Champagne

Assorted Imported & Domestic Beers
\$11 PER BOTTLE

Assorted Soft Drinks
\$7 EACH

Still & Sparkling Bottled Water
\$7 EACH

TIER TWO WINES

\$71 PER BOTTLE

Silver Palms or Noble Vine Chardonnay
Silver Palms or Noble Vine Sauvignon Blanc
Nielsen or Noble Vine Pinot Noir
Nielsen or Noble Vine Cabernet
Mionetto DOC Treviso Prosecco

Assorted Imported & Domestic Beers
\$11 PER BOTTLE

Assorted Soft Drinks
\$7 EACH

Still & Sparkling Bottled Water
\$7 EACH

TIER ONE WINES

\$55 PER BOTTLE

La Terre Chardonnay
La Terre Cabernet Sauvignon
Campo Viejo Brut or Sparkling Rose

Assorted Imported & Domestic Beers
\$11 PER BOTTLE

Assorted Soft Drinks
\$7 EACH

Still & Sparkling Bottled Water
\$7 EACH

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LIBATIONS

EDIBLE COCKTAILS

\$6 PER SHOT (FLAVOR)

Current Flavors are subject to change

OLD FASHIONED
NEGRONI
WATERMELON
PEACH
MANGO

*WATERMELON, PEACH and MANGO shots
can be customized with preferred spirit

PERSONALIZED COCKTAILS

BARTENDER CHOICE
\$18 EACH

CLIENT CHOICE
\$19 EACH

BARTENDER/CLIENT CHOICE WITH LOGO OR IMAGE
\$23 EACH
(Logos or image will be \$4 per imprint)

Choices must be given 48-72 hours prior to
the event date to prep the bar team



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DETAILS



DETAILS

AUDIO VISUAL RENTAL RATES

The following items are available for rental

VIDEO & DATA PROJECTORS & MONITORS

52" Plasma Flat Panel Data/Video Monitor	\$250.00
70" LCD Smart TV (Rickhouse/DeYoung/MOMA)	\$250.00
LCD Projector Package with Cart, Screen, Slide Advancer & Cords	\$550.00
LCD Projector Package with Cart, Screen & Cords	\$500.00
Slide Advancer	\$80.00

GENERAL AUDIO VISUAL

Color Printer *includes 1 ream of paper	\$500.00
Wireless Handheld Microphone & Speaker	\$600.00
Wireless Handheld Microphone	\$300.00
Speaker	\$300.00
Speakerphone *phone line for domestic calls only	\$300.00
Screen – Tripod small screen (8 ft.)	\$200.00
Screen – Fast fold large screen (10 ft.)	\$250.00
Flipchart Easel & Markers with Post-It Paper	\$200.00
Flipchart Easel	\$85.00
Podium	\$80.00
Uplights (price per unit)	\$95.00
Computer Speakers	\$90.00
Easel	\$55.00
Wireless Mouse & Laser Pointer	\$75.00
AV Cart	\$30.00
DVD/Blue Ray Player	\$45.00
Extension Cord, Power Strip, Network Cables	\$20.00
Laptop Audio/Video Adapters	\$30.00
HDMI, VGA, DVI, Audio Cables	\$30.00
Network Switch/Hub	\$30.00



All AV items are subject to a 24% service fee, plus 8.5% sales tax.
A\$600 fee with service fee and sales tax will be applied for approval of third party AV companies.

DETAILS

HOTEL WIFI - GUEST ROOMS ONLY

(not for meetings or groups)

Standard WiFi (Up to 5 Mbps Up/Down, up to 3 devices)*	Free
Premium WiFi (Up to 15 Mbps Up/Down, up to 3 devices)*	\$14.99

INTERNET FEES

Custom Group or Conference Code (5 Mbps Up/Down)*	Free
Custom WiFi SSID (Up to 20 users & Custom WiFi name/password)*	\$250.00
Wireless Internet Fee for each additional 20 users*	\$150.00
Custom Bandwidth & WiFi SSID (20 Mbps, Unlimited Users, 1st day)	\$1,000.00
Custom Bandwidth & WiFi SSID (additional days)	\$800.00
Premium Custom Bandwidth (30 Mbps and above, 1st day)	\$1,500.00
Premium Custom Bandwidth (additional days)	\$1,200.00
Hardwire network connection & configuration, per line	\$100.00
Custom Bandwidth in excess of 30Mbps	Contact IT for Quote

LABOR FEES

Room Setup	\$75/hour
On-Site Technical Support (Minimum 2 hours)	\$125/hour

**Speeds cannot be guaranteed, and will fluctuate due to hotel occupancy and guest WiFi usage. Not recommended for web presentations/broadcasts or multiple streaming services.*

For additional audio visual requests, please speak with your Events Manager.
The above prices are daily rentals. An 8.5% Sales Tax and 24% Service Charge will apply.
Prices are subject to change. Set up fees may apply.



DETAILS

CATERING AND BANQUET POLICIES

Thank you for your interest in Hotel Zelos & Dirty Habit! We are confident our catering and banquet team will make your event a successful and memorable one. Please take the time to review our policies and procedures. These are in place to ensure your event runs as smooth as possible.

FOOD AND BEVERAGE

Hotel Zelos & Dirty Habit is the sole provider of all food and beverages. All food & beverage prices are subject to a 15% gratuity and 9% administrative fee (totaling in a 24% service fee) and 8.5% state sales tax. Client may bring bottles of wine; however, a \$35 corkage fee per 750ML bottle will apply. Client may also bring in cake or cupcakes from an outside vendor for a cake cutting fee of \$3.50 per person.

Removal of food or beverages from the hotel is prohibited. Children's meals are available upon request for ages 12 and under. All prices are subject to change due to market fluctuations.

Menu selections and pricing are subject to change. We will need a final menu selection at least 20 days prior to your event. All food and beverage must be purchased through Dirty Habit Restaurant. Final menu entrée selection on all plated banquet menu items is limited to three

choices. If more than one entrée is offered, the client is responsible for providing entrée selection indicators for each guest. Please note, hot buffet selections require a minimum guarantee of 12 guests, regardless of the number of guests served. Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department.

A private bar can be provided for groups of 20 or more for a duration of 5 hours. A fee of \$200 per bartender will apply. Additional bar service is available at an overtime rate of \$75.00 per hour. After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code, leftover food or beverage may not be packaged or removed from the function area.

RENTAL RATES

Banquet Room Rental and Food & Beverage minimum will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, event date and season. All rental prices are subject to a 15% gratuity and 9% administrative fee (totaling in a 24% service fee) and 8.5% state sales tax.

GUARANTEES

Guaranteed attendance is due ten (10) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should your number of attendees decrease, we will charge for your guaranteed number of guests. You will be charged for the Final Count or the Guaranteed Number, whichever is greater.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All banquet events require a valid Credit Card on file for all groups and events. Deposit amount is 50% of the F&B Minimum and Room Rental Rate combined.

All final payments are due (10) business days prior to the group event. If payment is being handled by a check, then the estimated final payment must be received (20) business days prior. Final payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill decision.