



WELCOME TO THE GARDEN



# Hilton Garden Inn™

Sacramento Airport Natomas

# CATERING



WELCOME TO THE GARDEN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You will find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn,  
Sacramento Airport!

Shane Moreno-Herholtz  
General Manager

Hilton Garden Inn Sacramento Airport  
20 Advantage Court  
Sacramento CA 95834  
916-579-7000



# Breakfast Buffets

Served with Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee, And Herbal Teas

**CLASSIC CONTINENTAL** .....\$22 per person

Selection of Assorted Hilton Pastries, Muffins, and Croissants  
Served with Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit Display (v, gf)

**ON THE FLY**.....\$24 per person

Selection of Assorted Hilton Pastries, Muffins, and Croissants  
Served with Butter and Fruit Preserves  
Whole Fruit Basket  
Assorted Flavored Greek Yogurt  
Assorted Boxed Individual Cereals  
Served with Whole, Reduced Fat or Non-Fat Milk

**ALL AMERICAN BREAKFAST** ..... \$26 per person

Scrambled Eggs  
Applewood Bacon and Sausage Links  
Home-style Breakfast Potatoes (v, gf)  
Selection of Assorted Hilton Pastries, Muffins, and Croissants  
Served with Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit Display

# Served Breakfasts

Served with Choice of Fruit Juice, Freshly Brewed Regular or Herbal Teas

**ALL AMERICAN** ..... \$25 per person

Scrambled Eggs  
Turkey Links Sausage Patty or Applewood Bacon  
Served with Breakfast Potatoes and Fruit  
Butter Croissant

**SCRAMBLE BREAKFAST** ..... \$25 per person

Eggs Scrambled with Mushrooms, Onions, Tomatoes, and Spinach  
Served with Breakfast Potatoes and Fruit  
Butter Croissant  
Includes Coffee or Tea, and Choice of Fruit Juice

\*Substitute Eggs for Tofu for Vegan Option ..... additional \$4 per person

**BRULÉE FRENCH TOAST BREAKFAST** ..... \$25 per person

French Toast with a Caramelized Sugar Topping  
Served with a Side of Bacon (gf), and Fruit (v, gf)  
Includes Coffee or Tea, and Choice of Fruit Juice



**BREAKFAST BURRITO** ..... \$20 per person  
 Choice of Ham, Bacon, Sausage, or Veggie.  
 Served with Breakfast Potatoes and Fruit  
 Includes Fruit Juice, Coffee or Tea

## Breakfast Add-Ons

Assorted Boxed Individual Cereals with Milk ..... \$4 per person  
 Hot Kettle Oatmeal (v, gf) ..... \$4 per person  
 Assorted Yogurts ..... \$4 per person  
 Assorted Bagels ..... \$4 per person

## A La Carte

### Baked Goods

Assorted Pastries, Danishes, Croissants ..... \$45 per dozen  
 Assorted Muffins ..... \$45 per dozen  
 Assorted Bagels and Cream Cheese ..... \$45 per dozen  
 Freshly Baked Assorted Cookies ..... \$45 per dozen  
 Chocolate Chip Brownies ..... \$45 per dozen

### SIDES

Hard Boiled Eggs ..... \$22 per dozen  
 Individual Fruit Cups ..... \$6 each  
 Individual Yogurt Parfaits ..... \$8 each

### Beverages

Freshly Brewed Coffee, Decaffeinated, or Assorted Herbal Teas..... \$55 per gallon  
 Bottled Fruit Juice ..... \$4 each  
 Bottled Water or Soda ..... \$4 each



## Luncheon Buffets- 20 guests or more

Served with Water, Iced Tea and Cookies & Brownies

**STREET TACO BAR** .....\$27 per person

Mexican Salad | mixed greens, corn, beans, tomatoes, tortilla strips, queso fresco, creamy cilantro dressing  
Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch  
Corn Tortillas  
Spanish Rice | cilantro and lime  
Refried Beans | topped with cheese  
Beef | ground beef cooked in herbs and spices  
Chicken | shredded chicken slow cooked in a red sauce  
Served with sides of cheese, guacamole, sour cream, red onions, cilantro, lime, pico de gallo

**LITTLE ITALY** .....\$28 per person

Classic Caesar | romaine hearts, shaved parmesan, garlic croutons, Caesar dressing  
Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch  
Linguini | tossed with parsley and butter  
Steamed Broccolini  
Chicken Piccata | pan seared chicken, lemon, butter, capers  
Meatballs in Marinara Sauce with Parmesan Cheese.

**THE GARDEN** .....\$30 per person

Fresh Fruit Salad | mixed with melon varieties and berries  
Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch  
Oven Roasted Red Potatoes | red-skinned potatoes, butter, garlic, parmesan  
Grilled Seasonal Vegetables  
Roasted Chicken | fresh herbs, butter, balsamic glaze  
Pan Seared Atlantic Salmon | tossed in lemon, butter, garlic sauce

**THE GRILLE** .....\$31 per person

Potato Salad | red-skinned potatoes, fresh herbs, celery, eggs, house-made mayonnaise  
Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch  
Garlic Mashed Potatoes | red-skinned potatoes, seasoned with butter and garlic  
Grilled Seasonal Vegetables  
Grilled Chicken | topped with herbed butter sauce  
Grilled Tri-Tip | marinated in house spices



# Luncheons

## SANDWICHES

Served with Bottled Soda or Water, Chips, and Freshly Baked Cookies

**SANDWICH STATION** ..... \$28 per person

**Choice of Sides (select two):**

- Garden Fresh Salad with Vinaigrette (v, gf)
- Country Style Potato Salad
- Side Caesar Salad
- French Fries
- Tomato Bisque with Basil
- Mushroom and Brie Bisque

**Choice of Sandwiches (select two):**

- Bacon, Lettuce, Tomato, and Avocado on Sourdough
- Sirloin Steak Sandwich with Sautéed Mushroom and Onion on Telera Roll
- Herb Grilled Chicken with Chipotle Aioli, Arugula, Gouda Cheese and Tomato on a Brioche Roll
- Turkey Breast, Pepper Jack Cheese, Sliced Tomato, and Avocado on Whole Wheat.
- Grilled Ham, Swiss Cheese, and Tomato on a Butter Croissant with Dijon Aioli.
- Honey BBQ Pulled Pork Sliders on Mini Brioche Rolls.

## BOXED SANDWICH LUNCHES

Served with Bottled Soda or Water, Chips, and Freshly Baked Cookies

**BOXED LUNCHES** ..... \$27 per person

**Choice of Salad (select one):**

- Garden Fresh Salad with Vinaigrette (v, gf)
- Country Style Potato Salad
- Side Caesar Salad

**Choice of Sandwiches (select two):**

- Turkey, Bacon, Lettuce, Gouda, Tomato, Pesto on Artisan Roll
- Roast Beef, Cheddar, Lettuce, Onions, Artisan in Hoagie Roll
- Ham, Swiss, Canadian Bacon, Lettuce, Pickles, Chipotle Aioli on Baguette
- Grilled Vegetables, Fresh Avocado, Tomato Slices, Mixed Greens and Italian Vinaigrette in a Flour Tortilla. (v)



## SERVED SALADS

Salads Served with Bread (v) and Butter, Water, Iced Tea and Assorted Cookies

Please select two:

**GARDEN FRESH SALAD** (gf) ..... \$27 per person  
Grilled Chicken on a Bed of Mixed Greens  
Cherry Tomatoes, Red Onions, Cucumbers,  
Garnished with Sliced Almonds and Topped with a Balsamic Vinaigrette

**CAESAR SALAD** ..... \$27 per person  
Marinated Chicken Breast on Chopped Romaine  
Shaved Parmesan Cheese and Garlic and Herb Croutons  
Tossed with Caesar Dressing

**ASIAN SALAD** ..... \$27 per person  
Sweet Chili Glazed Chicken  
Mixed Green Lettuce and Napa Cabbage  
Sliced Almonds, Cilantro, and Fried Wontons  
Dressed with a Sesame Vinaigrette

**California Cobb Salad** ..... \$27 per person  
Grilled Chicken on a Bed of Iceberg Lettuce  
Diced Bacon, Hard Boiled Eggs, Fresh Tomato, Blue Cheese Crumbles  
Tossed in Lemon Vinaigrette with fresh Avocado.

**Spinach Salad** ..... \$22 per person  
Baby Spinach, Roasted Red Pepper, Red Onion Slivers, and Hard Boiled Egg  
Tossed in a Warm Bacon Vinaigrette with Toasted Almonds.

**Caprese Salad** ..... \$22 per person  
Sliced Tomato, Fresh Mozzarella, Chiffonade of Basil and Balsamic Glaze.

### PROTEIN UPGRADES:

Salmon Filet ..... additional \$4 per person  
Sirloin Steak ..... additional \$5 per person



## SERVED LUNCHEON

Served with Soup, or Salad, Dinner Rolls (v), Dessert, Water, and Iced Tea

### CHOICE OF:

Please select one:

- Garden Fresh Salad, with Cucumbers, Tomatoes, Onions, and House Vinaigrette (v, gf)
- Classic Caesar Salad, with Romaine, Parmesan, Croutons, and Caesar Dressing
- Spinach and Fruit Salad, with Spinach, Fresh Seasonal Fruit, Almonds, and Berry Vinaigrette (v, gf)
- Tomato and Basil Bisque
- Mushroom with Brie Cheese Soup.

## ENTRÉES

Please select a maximum of two, plus vegetarian:

**CHICKEN PICCATA**..... \$29 per person

Pan-Seared Chicken Breast Topped with Lemon Butter Capers Sauce

Market Fresh Grilled Vegetables and Tri-Colored Tortellini

**HERBED CHICKEN BREAST**..... \$29 per person

Grilled and Topped with our Signature House Butter.

Roasted Vegetables and Parmesan Red Potatoes

**GRILLED STRIPLOIN** ..... \$36 per person

Pan Seared and topped with Demi-Glace.

Steamed Green Beans and Carrots Parmesan Roasted Potatoes

**BOURBON GLAZED SALMON** ..... \$32 per person

Grilled and Glazed in Southern-Style Bourbon Sauce

Garlic Mashed Potatoes and Sautéed Greens

**ROASTED HALIBUT** ..... \$36 per person

Seasoned and Roasted Halibut topped with Lemon Herbed Butter

Roasted Red Potatoes and Chef's Seasonal Vegetables

## CHOICE OF DESSERT

Please select one, plus vegetarian:

- New York Cheesecake
- Double Chocolate Chip Brownies
- Tiramisu
- Carrot Cake
- Red Velvet Cake
- Salted Caramel Crunch Cake
- Mango Sorbet with Fresh Berries (v, gf)
- Seasonal Berry Cup with Chantilly Cream (v, gf)





## Dinners Buffets

Served with Water, Iced Tea, and Freshly Brewed Regular or Herbal Teas

**ASIAN INSPIRATION** .....\$36 per person

- Asian Salad | mixed greens, napa cabbage, mandarins, won tons, almonds, sesame dressing
- Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
- Fried Rice | eggs, butter, soy sauce, diced carrots, green beans, topped with green onions
- Steamed Bok Choy
- Orange Chicken | deep fried chicken, sweet orange glaze, sesame seeds
- Mongolian Beef | wok-fired, hoisin and oyster sauce, carrots, onions, hot chili oil \*spicy\*
- Cream Puff Desserts and Fortune Cookies

**FAJITA BAR** .....\$38 per person

- Mexican Salad | mixed greens, corn, beans, tomatoes, tortilla strips, queso fresco, creamy cilantro dressing
- Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
- Flour Tortillas
- Spanish Rice | cilantro and lime
- Refried Beans | topped with cheese
- Fajitas Vegetables | sautéed bell peppers and onions
- Beef | sliced striploin cooked in Spanish spices
- Shrimp | shrimp cooked in lime chili sauce
- Served with sides of cheese, guacamole, sour cream, red onions, cilantro, lime, pico de gallo
- Churros and Flan

\*\*Chicken or Carnitas available as a substitution upon request

**THAT'S ITALIAN** .....\$38 per person

- Antipasto Salad | romaine, olives, artichokes, tomatoes, sliced pepperoni, Italian dressing
- Classic Caesar | romaine hearts, shaved parmesan, garlic croutons, Caesar dressing
- Tri-Color Tortellini | tossed in pesto sauce and pine nuts
- Grilled Italian Vegetable Medley | squash, zucchini, and carrots
- Chicken Breast Alfredo | sliced chicken in a house-made creamy parmesan sauce
- Beef Lasagna | classic lasagna with beef, ricotta, mozzarella, marinara and fresh herbs
- Garlic Bread
- Tiramisu and Cannoli

\*\*Vegetarian Lasagna or Vegan Portobello Napoleon available upon request

**CLASSIC AMERICAN BARBECUE** ..... \$40 per person

- Watermelon Salad | watermelon, cucumbers, onions, feta cheese, mint
- Iceberg Salad | chopped iceberg, tomatoes, chopped bacon, bleu cheese crumbles, bleu cheese & ranch
- Oven Roasted Potatoes | red skin potatoes, diced and roasted with onions and peppers
- Corn on the Cob | served with butter
- Herb Grilled Chicken Breast | grilled chicken in fresh herbs and dry bbq rub
- Honey BBQ Ribs | slow-cooked baby back ribs, smoked honey, bbq
- House-made Corn Bread
- Apple Pie and Cheesecake



# Served Dinners

Served with Soup, or Salad, Dinner Rolls (v), Dessert, Water, and Iced Tea

## CHOICE OF:

Please select one:

- Garden Fresh Salad, with Cucumbers, Tomatoes, Onions, and House Vinaigrette (v, gf)
- Classic Caesar Salad, with Romaine, Parmesan, Croutons, and Caesar Dressing
- Spinach and Fruit Salad, with Spinach, Fresh Seasonal Fruit, Almonds, and Berry Vinaigrette (v, gf)
- Tomato and Basil Bisque
- Mushroom with Brie Cheese Soup.

## ENTRÉES

Please select a maximum of two, plus vegetarian:

**CHICKEN MARSALA** ..... \$38 per person  
 Pan-Seared Chicken Breast Topped with Marsala Wine Sauce  
 Grilled Vegetables and Herb Butter Linguine.

**HERBED CHICKEN BREAST** ..... \$38 per person  
 Grilled and Topped with our Signature House Butter.  
 Roasted Vegetables and Parmesan Red Potatoes

**FILET OF SALMON** ..... \$40 per person  
 Grilled with Lemon Butter and Fresh Dill  
 Wild Rice Pilaf and Steamed Baby Carrots

**SEARED HALIBUT** ..... \$40 per person  
 Pan Seared with Caper and Basil Buerre Blanc  
 Garlic Mashed Potatoes and Steamed Green Beans

**TRI-TIP** ..... \$38 per person  
 Grilled Tri-Tip Served With Au-Jus and Horseradish.  
 Garlic Mashed Potatoes and Grilled Vegetables

**NEW YORK STEAK** ..... \$42 per person  
 Grilled NY Strip with Demi-Glace  
 Steamed Green Beans and Carrots Parmesan Roasted Potatoes

**PAN SEARED SIRLOIN** ..... \$38 per person  
 Pan Seared and topped with Demi-Glace.  
 Steamed Green Beans and Carrots Parmesan Roasted Potatoes

**GRILLED RIBEYE STEAK** ..... \$44 per person  
 Topped with our House Made Herb Butter  
 Garlic Mashed Potatoes and Grilled Vegetables

**LAND AND SEA DUO** ..... \$44 per person  
 Marinated Grilled Tri-Tip paired with California-Style Shrimp Scampi  
 Parsley and Butter Linguini Pasta  
 Sautéed Green

v: vegan gf: gluten-free



**GRILLED PORTOBELLO** (v) ..... \$31 per person  
Grilled Portobello Mushroom with Balsamic Glaze  
Seasonal Vegetable Risotto (v, gf)

**VEGETABLE PASTA** ..... \$29 per person  
Fresh Tomato, Basil, Garlic, and Seasonal Veggies, tossed in Extra Virgin Olive Oil. (v,)

\*\*Add Chicken for \$5 per person

**PORTOBELLO NAPOLEAN** (v) ..... \$32 per person  
Layers of Portobello, Tomato, Squash, Eggplant  
Mixed Greens in a House Vinaigrette

### CHOICE OF DESSERT

Please select one, plus vegetarian:

- New York Cheesecake
- Double Chocolate Chip Brownies
- Tiramisu
- Carrot Cake
- Red Velvet Cake
- Salted Caramel Crunch Cake
- Mango Sorbet with Fresh Berries (v, gf)
- Seasonal Berry Cup with Chantilly Cream (v, gf)



## Reception

**HOT HORS D'OEUVRES** ..... \$5 each

- Pork Belly Pops in Hoisin Glaze
- Meatballs with Basil Marinara
- Vegetable Spring Rolls and Sweet Chili Dip
- Bacon Wrapped Shrimp
- Spanakopita
- Baked Crostini with Brie and Seasonal Fruit Preserve

**COLD HORS D'OEUVRES** ..... \$5 each

- Deviled Eggs with Dill and Smoked Paprika (gf)
- Shrimp Cocktail (gf)
- Caprese Skewer (v, gf)
- Chicken Salad on Endive
- Smoked Salmon on Cucumber Rondule (gf)
- Bruschetta (v)

Hors d'oeuvres minimum order of 12 pieces per menu item

## Reception Displays

**ASSORTED CHEESES AND CHARCUTERIE PLATTER** (serves 20) ..... \$110 each

**ANTIPASTO PLATTER** (serves 20) ..... \$110 each

**VEGETABLE CRUDITE WITH ROASTED RED PEPPER HUMMUS** (v, gf) (serves 20) ..... \$95 each

**SEASONAL FRUIT PLATTER** (v, gf) (serves 20) ..... \$78 each

**ASSORTED DESSERTS PLATTER** ..... \$15 per person



# Appetizer Station

**STREET TACOS** ..... \$18 per person

Grilled Chicken and Carnitas

Corn Tortillas (v, gf)

Accompanied with Chopped Onions, Cilantro, Lime Wedges, Assorted Salsas

\*\*Substitute for Beyond Meat™ (v, gf) ..... additional \$4 per person

**PIZZA BAR** ..... \$15 per person

Maximum of Three: Cheese, Pepperoni, Combination, BBQ Chicken, or Margherita

**CHIPS & DIP** ..... \$14 per person

Corn Tortilla Chips and Kettle Chips (v, gf)

Guacamole (v, gf), Salsa (v, gf), Buffalo Chicken (gf), Nacho Cheese (gf)

**MAC & CHEESE BAR** ..... \$18 per person

Traditional and Pepper Jack Macaroni & Cheese

Bacon Bits, Ground Beef, Fried Chicken Bites, Diced Ham

Salsa, Green Onions, Crouton Crumbles

**SLIDER STATION** ..... \$23 per person

BBQ Pulled Pork, Nashville Hot Chicken, Traditional Beef

\*\*Substitute for Beyond Meat™ (v, gf) ..... Additional \$4 per person

**Minimum of 20 guests for all Appetizer Stations.  
Additional \$5 per person for groups under 20 will be applied.**



## Breaks

**THE COFFEE SHOP** ..... \$15 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by Appropriate Creamers and Sweeteners  
Assorted Soft Drinks and Bottled Water  
Assorted Baked Goods

**FRESH FROM THE GARDEN** ..... \$15 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by Appropriate Creamers and Sweeteners  
Assorted Chilled Fruit Juices and Bottled Water  
Vegetable Crudité and Hummus (v, gf)

**SWEET BREAK** ..... \$16 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by Appropriate Creamers and Sweeteners  
Assorted Soft Drinks and Bottled Water  
Freshly Baked Assorted Cookies  
Assorted Candy Bars

**AFTERNOON BOOST** ..... \$18 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by Appropriate Creamers and Sweeteners  
Sparkling Beverages and Coconut Water  
Protein Bars and Planters Peanuts  
Whole Fruit

**POP-UP MARKET** ..... \$20 per person

Bottles of Dunkin Donuts Coffee  
Bottles of Gold Peak Iced Tea  
Popcornopolis  
Blue Diamond Roasted Almonds  
Balanced Breaks Snack Packs  
Assorted Soft Drinks and Bottled Water



## Executive Meeting Package- \$74 per person

### CLASSIC CONTINENTAL

Selection of Assorted Hilton Pastries, Muffins, and Croissants  
Served with Butter and Fruit Preserves  
Sliced Fresh Seasonal Fruit Display

Selection of Chilled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee with Herbal Teas  
Accompanied by appropriate creamers and sweeteners

### MID-MORNING BREAK- FRESH FROM THE GARDEN

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by appropriate creamers and sweeteners  
Assorted Chilled Fruit Juices and Bottled Water  
Sliced Seasonal Fruit Display  
Vegetable crudité with hummus

### LUNCH BUFFET or A LA CARTE

Choose from lunch menu

### AFTERNOON BREAK- POP UP MARKET

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas  
Accompanied by appropriate creamers and sweeteners  
Whole fruit  
Assorted prepacked food  
Assorted Soft Drinks and Bottled Water

Upgrade to Hot Breakfast for additional \$3.00 per person.



# Alcoholic Beverages

Bartender Service \$100 per hour, with a 2-hour minimum

## BLUE BAR

House Red or White Wine .....	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle

## SILVER BAR

House Liquor .....	\$12 per drink
House Red or White Wine.....	\$10 per drink
Domestic Beer.....	\$6 per bottle

## GOLD BAR

House Liquor .....	\$12 per drink
Call Liquor .....	\$13 per drink
House Red or White Wine .....	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle

## DIAMOND BAR

House Liquor .....	\$10 per drink
Call Liquor .....	\$11 per drink
Premium Liquor .....	\$12 per drink
House Red or White Wine .....	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle
Local Craft Beer.....	\$7 per can





## Additional Services

### AUDIO VISUAL

Projector & Screen Package.....	\$200
3K LCD Projector .....	\$150
80" Screen.....	\$75
47" Flat Screen TV / Confidence Monitor .....	\$150
Multi-Channel Audio Mixer .....	\$75
Wireless Handheld Microphone .....	\$50 each
Wireless Lavalier Microphone .....	\$50 each
Cordless Polycom Speakerphone.....	\$50 each
Flipchart .....	\$30 each
Whiteboard.....	\$15 each
Power Strip & Extension Cords .....	\$10 each set
Uplighting (red, blue, green, yellow) .....	\$30 each
Labor for Dedicated Technician .....	\$60 per hour

### TABLE SETTING

Chargers.....	\$1 each
Chair Covers .....	\$5 each
House Table Linen.....	\$10 each
Centerpieces .....	TBD



## Catering Terms & Conditions

### FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Food & beverage minimums do not include labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax, and miscellaneous charges. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed outside the contracted event times will be charged in addition to and do not apply to the minimums. If the food and beverage minimums are not met, the difference will be charged to the final bill.

### FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. No outside food and beverages will be allowed to be consumed in any public areas of the hotel, or event spaces. All food and beverage consumed in Hotel's function space must be prepared by the Hotel. At the conclusion of the function, all food and beverage becomes property of the hotel and shall not be removed from the premises. In the event the Group does not adhere to the Hotel's outside food & beverage policy, the group will be charged an outside catering fee of \$1,000.00 or \$25 per person, whichever is greater.

### MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic, and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Chef. The Hotel will make every effort to alert the Group in advance of the event date with. To ensure a quality experience, the Hotel will need the Group's menu selections, room set up, estimated number of attendees, and other event details fourteen (14) days prior to the event start date. The Hotel will send a Banquet Event Order (BEO) to review with all the information. The Group must make any corrections and sign and return the BEO no later than five (5) business days prior to the event start date. If the Group does not return the BEO by this date, the Group agrees that all information on the BEO is correct. Menu pricing is subject to change.