



Welcome

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship."

~ Elsa Schiaparelli



MINIMUMS AND GUARANTEES

To provide the highest quality of service, we ask your cooperation in providing a preliminary agenda, projected event attendance and menu selections 60 days prior to your group's arrival date.

The final guaranteed number of guests will need to be given to Asilomar by 14 days prior to the function date. This number is your guarantee and may not be lowered.

If a final guaranteed number of guests is not received by the due date, the initial contracted guarantee will become the final number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance whichever is greater.

PRICES

Due to market fluctuations, all prices are subject to change until 45 days prior to the function when confirmed prices will be quoted. Menu items are subject to change based upon availability.

ALCOHOLIC BEVERAGES

It is the policy of Asilomar that all alcoholic beverages are purchased through Asilomar. We are proud to offer a wide variety of beer, wine and spirits. We are happy to make arrangements in advance to meet your needs.

ENTERTAINMENT POLICY

Live and recorded entertainments are welcomed. State Park guidance is that music should end by 10:00 pm under local ordinances; however please notify us if you wish to extend and we can ask for pre-approval by California State Parks. We ask that all musical entertainment be discussed with your event planner to ensure we have adequate power, set up and accommodations for the entertainment.

FOOD & BEVERAGE ADMINISTRATIVE FEE

All food and beverage prices are subject to a 20% food & beverage administrative fee and applicable sales tax. Please note that the food & beverage administrative fee is taxable. The food & beverage administrative fee is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this food & beverage administrative fee is distributed to employees.

FDA CALORIE NEEDS & NUTRITION STATEMENT

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

DIETARY NEEDS AND PREFERENCES

Our menus include items that are vegan and gluten free. Please consult your event manager if you have additional needs, preferences or requirements.

Asilomar Culinary

Asilomar is located near one of the largest and most important agricultural areas in the country, giving us access to a wealth of the freshest local produce.

We have long-standing relationships with local farms and our culinary program is dedicated to sustainable sourcing and participation in Monterey Bay Aquarium's Seafood Watch.

Additionally, Monterey County is one of the largest wine growing and producing regions in California. You'll find many of these excellent wineries represented in our wine list.

All of our menus are inspired by our local surroundings and are best enjoyed while dining in one of Asilomar's beautiful dining rooms or outdoor spaces.

Chef David Baron

A San Francisco Bay Area native, Chef David Baron was born into a kitchen that combined the old-world traditions of two distinctly diverse cultures, with parents originating from both the Philippines and Nicaragua. Throughout his childhood, Baron saw firsthand, the limitless possibilities of the culinary world and quickly fostered a passion for experimenting with taste, flavor, and textures.

The rich landscape of the San Francisco Bay Area fostered his talents and inspired him to develop a keen appreciation for naturalism and a desire to embrace the abundant resources of his surrounding local area. His love for foraging, capturing the essence of fresh seafood, and cooking from the hearth, stems from the connection he identifies between food and nature.

As a well-known and locally celebrated chef in the Monterey area, Baron has worked for notable restaurants locally and internationally. Aqua, Atelier Crenn, and COI in San Francisco, La Bouitte in Savoie France, Casanova restaurant in Carmel, and most recently as Food and Beverage Director overseeing operations for several local resorts.

Now, as the Executive Chef for Asilomar, David Baron has embraced our "refuge by the sea" and lends his culinary brilliance to one of the most important historical pillars of Asilomar, sustenance.





Welcome

Reintroduce yourself to the fine art of dining — the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with friends and to nourish the body and soul.

Reconnect with the land and the origins of the food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers, and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the sense, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Asilomar Conference Grounds welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience.





Breaks





A'la Carte

Beverages

Sodas, Sparkling & Bottled Waters 4.75 each
Pepsi, Diet Pepsi, Sierra Mist, Perrier or Bottled Still Waters (0-150 cal)

Fruit Juices & Teas 5.75 each
Tree Top & Tropicana Fruit Juices, ITO-EN Assorted Teas or IZZE Natural Juice Drinks (0-170 cal)

Infused Water 42.00 per gallon
(Spring/Summer) Organic Cucumber-Lime or (5-6 cal)
(Fall/Winter) California Citrus-Basil (5-6 cal)

Fresh Brewed Iced Tea or Lemonade 58.00 per gallon
(1-124 cal)

Fresh-Brewed Coffee or Tea 72.00 per gallon
(1-3 cal)

Bakery Treats 47.00 per dozen

Baker's Muffins
Lemon Poppy, Chocolate Chip, Blueberry, Bran, and Cranberry Orange (244-261 cal)

Mini Pastries
Mini Scones, Fruit & Cheese Danish, Cinnamon Twists & Strudels (24 bites per order) (47-137 cal)

Breakfast Breads
Banana-Walnut, Organic Zucchini or Lemon-Poppy Seed (245-458 cal)

Fresh-Baked Brownies
Fudge, Blondie or Salted-Caramel (199-285 cal)

House-Baked Cookies
Chocolate Chip, Oatmeal Raisin or Sugar Cookie (174-246 cal)

Sweet & Salty 55.00 per dozen

Amazing Magic Bars
Chocolate, Nuts & Caramel (453 cal)

Bavarian Pretzel Sticks
Spicy & Yellow Mustards (173 cal)

Chocolate Drizzled Coconut Macaroons
(202 cal)

White & Dark Chocolate Covered Shortbread (149 cal)

House Made Cup Cakes
Carrot Cake, Red Velvet or Chocolate Chip (147-367 cal)

Yogurts & Fruits

Yoplait Fruit Yogurts 56.00 per dozen
Mixed Berry, Blueberry & Strawberry (130-170 cal)

Greek Yogurt Parfaits 63.00 per dozen
Home Made with Fruit, Honey & Granola (213 cal)

Chocolate-Dipped Strawberries (73 cal) 56.00 per dozen

Whole Fresh Fruit 38.00 per dozen
(45-105 cal)

Sliced Seasonal Fruit 8.00 per guest

Seasonal Fruit Skewers 54.00 per dozen
Honey Yogurt Dipping Sauce (96 cal)

Note: Additional gluten-free and dietary needs items are available upon request.
All prices are subject to 20% Food & Beverage Administrative Fee and Applicable Taxes.
Prices Valid 1/1/2023 - 1/1/2025



Continental & Specialty Breaks

Snacks on the Go

Nature Valley

Granola Bars 48.00 per dozen
Sweet & Salty Peanut, Sweet & Salty Almond and Fruit Trail Mix (GF Available) (160-170 cal)

Energy Bars (140 cal) 52.00 per dozen

Individual Bags of Snacks 45.00 per dozen
Dirty Chips, Pretzels, Planters Trail Mix, Pop Chips, Cracker Jack's (100-220 cal)

Mini Pretzels, Popcorn or Spicy Snack Mix
(106-171 cal) 23.00 per pound

Signature Trail Mix or Mixed Nuts
(140-170 cal) 30.00 per pound

Continental & Specialty Breaks

Healthy Start 24.00 per guest
Fresh-Brewed Coffee, Decaf, & Hot Tea, Fruit Juices, Breakfast Breads, Mini Pastries & Seasonal Sliced Fruits (44-978 cal)

Morning Glory 29.00 per guest
Fresh-Brewed Coffee, Decaf, & Hot Tea, Fruit Juices, Breakfast Breads, Mini Pastries, Seasonal Sliced Fruit, Yogurt, Granola & Banana (247-956 cal)

Energy Bar 21.00 per guest
Assorted Juices, Energy Bars, Whole Fruit, Yogurts, Fresh-Brewed Coffee, Decaf, & Hot Tea (190-848 cal)

Nature Hike 21.00 per guest
Greek Yogurt Parfaits with Fruit, Honey & Granola, Trail Mix, Granola Bars, Seasonal Infused Water (163-529 cal)

Chocolate Overload 23.00 per guest
Chocolate-Covered Shortbread Cookies, Fudge Brownies, Chocolate-Covered Pretzels & Strawberries, Assorted Miniature Chocolate Bars, Chilled Bottled Milk, Chocolate Milk & Bottled Waters (149-814 cal)

Movie Night 21.00 per guest
Popcorn, Bavarian Pretzel Sticks with Spicy & Yellow Mustards, Candy Bars, Assorted Movie Size Candies, Chilled Sodas & Bottled Waters (196-927 cal)

South of the Border 21.00 per guest
Tortilla Chips with Tomatillo Salsa, Pico De Gallo, Guacamole & Bean Dip, Mexican Cinnamon Cookies, Seasonal Infused Water & Brewed Iced Tea with Lemon (299-484 cal)

Grab-N-Go Fruit, Cheese & Crudité 21.00 per guest
Individual Fruit Skewers, Mini Babybel Cheeses, Assorted Crackers, Vegetable Crudités with Ranch Dipping Sauce, Seasonal Infused Water & Brewed Iced Tea with Lemon (32-438 cal)

Mediterranean 22.00 per guest
Hummus, Baba Ghanoush, Spinach-Artichoke Dip, Pita Chips, Gluten Free Tortilla Chips, Celery & Carrot Sticks, Seasonal Infused Water & Brewed Iced Tea with Lemon (32-1420 cal)

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Lunch





Boxed Lunch

Please select up to (3) premium lunch options per meal. If more options are needed, there will be an additional fee and that pricing information is available through your event planning manager.

Includes bottled water, cheese snack, chips, and fresh-baked cookie (384 cal)
33.00 per guest

Roast Turkey Sandwich

Roast Turkey, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion, Sun-Dried Cranberry Mayonnaise, Whole Wheat Ciabatta (375 cal)

Roast Beef & Smoked Cheddar Sandwich

Roast Beef, Hoffman's Cheddar, Red Onion Marmalade, Arugula, Fresh-Baked Rosemary Bread (435 cal)

Italian Hoagie

Molinari Salami, Ham, Turkey, Provolone, Giardiniera, Fresh-Baked Hoagie Roll (415 cal)

Seasonal Vegetable Sandwich

Roasted Local Vegetables, Baby Arugula, Hummus Spread, Whole Wheat Roll (351 cal)



Greek Salad with Chicken or Quinoa Tabbouleh

Romaine Lettuce, Cucumber, Olives, Red Onions, Tomatoes, Feta Cheese, Balsamic Vinaigrette (498/650 cal)

Caesar Salad with Herbed Chicken

Parmesan, Croutons, Traditional Caesar Dressing (406/570 cal)

California Cobb Salad with Roasted Turkey or Black-Eyed Pea & Amaranth Salad

Coke Farm Baby Lettuces, Crispy Bacon, Hard-Boiled Egg, Pt. Reyes Blue Cheese Crumbles, Tomatoes, Creamy Avocado Dressing (350/438 cal)

Hearts of Romaine Salad

Quinoa, Black Bean, Cherry Tomato, California Sunflower, Balsamic Vinaigrette (185 cal)



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Prices Valid 1/1/2023 - 1/1/2025

Lunch & Dinner Buffets

Includes Fresh-Brewed Coffee, Decaffeinated Coffee, and Assorted Hot TAZO Teas
Minimum 20 Guests

California Deli Buffet 48.00 per guest

California Sliced Meats & Cheeses (226 cal)
Albacore Tuna Salad (205 cal)
Red Skin Potato Salad (190 cal)
Creamy Coleslaw (254 cal)
House-Made Pickles, Organic Lettuce, Red Onion,
Vine-Ripe Tomato (18 cal)
Grilled Seasonal Vegetables (58 cal)
Mediterranean Hummus (297 cal)
Freshly-Baked Breads & Rolls (148 cal)
Fudge Brownies (247 cal)

Soup & Salad Buffet 48.00 per guest

Chef's Seasonal Soups (2) (79-479 cal)
Best of Salinas Valley Garden Salad (42 cal)
House Dressings (98-185 cal)
Asilomar Composed Salads:
Albacore Tuna Niçoise Salad (205 cal)
Thai Chicken-Mango Salad (153 cal)
Fusilli Pasta with Arugula, Olives, Sun-Dried
Tomatoes (175 cal)
Rosemary Focaccia (197 cal)
Peak Season Candied Oatmeal Fruit Crisp (160 cal)

Beach Barbecue 50.00 per guest

Coke Farm Garden Salad (42 cal)
House Dressings (98-185 cal)
Red Skin Potato Salad (190 cal)
Grilled Hamburgers (372 cal)
All-Beef Franks (482 cal)
Garden Burgers (275 cal)
Sliced Cheeses (108 cal)
Vine-Ripened Tomatoes, Lettuce, Red Onion,
House-Made Pickles (18 cal)
Fresh-Baked Buns (132-148 cal)
Fudge Brownies (247 cal)

Central Coast Cookout 67.00 per guest

Coke Farm Garden Salad (42 cal)
House Dressings (98 - 185 cal)
Creamy Coleslaw (254 cal)
Red Skin Potato Salad (190 cal)

Please select two:

- **Pork Baby Back Ribs** (345 cal)
- **Lemon-Thyme Roasted Chicken** (134 cal)
- **Citrus-BBQ Glaze Salmon** (162 cal)

Vegetarian/Vegan entree included:

- **Central Coast Farmer's Ratatouille**, Quinoa Pilaf (143 cal)

Rancho Gordo Heirloom Piquito Beans (131 cal)
Jalapeño Cornbread (149 cal)
Griddled Pound Cake, Fresh Berries,
Whipped Cream (170 cal)



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Lunch & Dinner Buffets

Includes Fresh-Brewed Coffee, Decaffeinated Coffee, and Assorted Hot TAZO Teas
Minimum 15 Guests



Mexican Kitchen 70.00 per guest

Tortilla Soup, Cilantro & Crispy Tortillas (96 cal)
Salinas Valley Hearts of Romaine (42 cal)

Please select two:

- **Carne Asada**, Peppers & Onions (212 cal)
- **Pollo con Chile Verde**, Fire Roasted Chilis, Grilled Tomatillos, Braised Tender Chicken (207 cal)
- **Gulf Shrimp Fajita al Mojo de Ajo**, Garlic, Oregano, Lime & Guajillo Pepper Sauce (297 cal)

Vegetarian/Vegan entree included:

- **Grilled Vegan Nopales**, Chayote Squash, Mushroom, Peppers & Onions Braised in Salsa Verde (125 cal)

Refried Pinto Beans (96 cal)
Warm Tortillas (75-174 cal)
Mexican-Style Rice (104 cal)
Pico de Gallo, Guacamole, Pickled Jalapeños, Radish, Limes, Queso Fresco (6-106 cal)
Coconut Flan (219 cal)

Mediterranean 80.00 per guest

Coke Farm Garden Salad (42 cal)
Molinari Cured Meats, Aged Cheeses, Olives (249 cal)
Hummus, Baba Ghanoush, Warm Pita (98-297 cal)

Please select two:

- **Seafood Paella**, Saffron Rice (291 cal)
- **Chicken Shawarma**, Tahini (193 cal)
- **Grilled NY Strip Steak**, Taleggio Cheese & Figs (297 cal)

Vegetarian/Vegan entree included:

- **Moroccan Stew**, Chick Pea-Quinoa Pilaf, Creamy Polenta, Roasted Vegetables (180 cal)
- Rosemary Focaccia, Balsamic Vinegar, Olive Oil (168 cal)
Lemon Bites & Baklava (274 cal)

Pacific Grove Fish House 86.00 per guest

Traditional Clam Chowder (479 cal)
Best of Salinas Valley Garden Salad (42 cal)
Monterey Bay Seafood Salad of Calamari, Bay Shrimp & Scallops, Avocado, Citrus (209 cal)

Please select two:

- **Sustainable Fisherman's Catch**, Meyer Lemon, Tarragon (137 cal)
- **Grilled NY Strip Steak**, Peppered Onions (297 cal)
- **California Chicken Breast**, Wild Mushrooms (147 cal)

Vegetarian/Vegan entree included:

- **Olive Polenta Bake**, (223 cal)
- Parsley Potatoes (106 cal)
Farmers' Choice Seasonal Vegetables (43 cal)
House-Baked Artisan Breads (148 cal)
Crème Brûlée Cheesecake (446 cal)

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Dinner



Plated Dinner Service

All served with Fresh-Brewed Regular & Decaffeinated Coffee, Hot TAZO Teas,
and Fresh-Baked Artisan Breads (150 cal)
Minimum 25 Guests

3 Course

Starter, Entrée, & Dessert
Choose one from each course

4 Course

Starter, Enhancement, Entrée & Dessert
Choose one from each course
additional 12.00 per guest

Starter

Select Soup or Salad

Soup

(Spring/Summer) Heirloom Tomato Bisque
Basil Essence (211 cal)

(Fall/Winter) Butternut Squash Soup
Crème Fraiche (131 cal)

Salad

Organic Butter Lettuce & Treviso Pecans,
Goat Cheese, Champagne Vinaigrette (406 cal)

Salinas Valley Hearts of Romaine,
Herbed Croutons, Parmesan,
Caesar Dressing (274 cal)

Citrus Beet Salad with Central Coast Baby Lettuces,
Sherry Vinaigrette (209 cal)

Enhancement

(add 12.00)

Monterey Bay Seafood Salad

Calamari, Bay Shrimp & Scallops, Avocado, Citrus
(209 cal)

Peak Season Fruit & Vegetable Brochette

Balsamic Truffle Reduction (274 cal)

Wild Mushroom Risotto

(Spring/Summer) Peas, Morel & Asiago Cheese
(306 cal)

(Fall/Winter) Porcini, Oyster & Shitake (306 cal)

Diver Scallop, Sustainable, Dry Packed

(Spring/Summer) Sweet Corn,
Truffle Essence (520 cal)

(Fall/Winter) Crispy Pancetta,
Celery Root Slaw, Beurre Blanc (597 cal)

Note: Additional gluten-free and dietary needs items are available upon request.
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Prices Valid 1/1/2023 - 1/1/2025

Plated Dinner Service

Dinner Entrees

Grilled 8 Ounce Tenderloin
(424 cal) **83.00** per guest

Grilled 12 Ounce Strip Steak
(491 cal) **77.00** per guest

(Spring/Summer)
Whipped Yukon Gold Potatoes, Broccoli di Ciccio
Mushroom Ragout (237 cal)

(Fall/Winter)
Au Gratin Potatoes, Blue Lake Beans,
Wild Mushrooms, Sauce Bordelaise (320 cal)

**Roasted 8 Ounce Natural
Chicken Breast** **70.00** per guest
Free Range, Lemon Thyme (210 cal)

(Spring/Summer)
Whipped Yukon Gold Potatoes, Broccoli di Ciccio
Mushroom Ragout (237 cal)

(Fall/Winter)
Au Gratin Potatoes, Blue Lake Beans,
Wild Mushrooms, Sauce Bordelaise (320 cal)

**Sustainable
Fisherman's Catch** **75.00** per guest
Grilled, Herbs de Provence (195 cal)

(Spring/Summer)
French lentil's with Truffle, Local
Asparagus, Parmesan Sauce (442 cal)

(Fall/Winter)
Mushroom Rice Pilaf, Roasted Brussel
Sprouts, Sauce Verte (328 cal)

**Signature Vegetarian &
Vegan Options** **65.00** per guest

Garden Risotto with Asparagus
Sweet peas, Morels, Baby Spinach, Asiago Cheese
(335 cal)

Moroccan Stew
Quinoa Pilaf, Toasted Almonds, Vegan Cilantro Pesto
(334 cal)

Signature Entrees

Sonoma Lamb Rack **82.00** per guest
Creamy Polenta, Local Carrots,
Porcini Sauce (850 cal)

Monterey Bay Cioppino **80.00** per guest
Fruits of the Bay, Saffron-Orzo Pasta, Spicy Rouille
(335 cal)

Liberty Duck Breast **78.00** per guest
Traditional Duck Stuffing, Seasonal Vegetables,
Huckleberries (817 cal)

**14 Ounce Yosemite
Pork T-Bone** **81.00** per guest
Sautéed Sweet Onions & Greens, Garnet Yams,
Cider Jus (610 cal)

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Gluten Free Oatmeal Fruit Crisp

Chantilly Cream (230 cal)

Traditional Tiramisu

Lady Fingers, Mascarpone, Dark Rum (281 cal)

Griddled Pound Cake

Chantilly Cream, Fresh Berries (170 cal)

Flourless Chocolate Decadence Cake

Raspberry Coulis (451 cal)

Meyer Lemon Tart

Creamy Lemon Curd, Fresh Berries (331 cal)

Chocolate Raspberry Trifles

Whipped Cream & Toasted Almonds (300 cal)

Crème Brûlée Cheesecake

Mango Coulis (458 cal)

Peak Season Candied Fruit Crostata

Tender Pastry, Fresh Cream (428 cal)



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Hors d' Oeuvres & Receptions



Hors d'Oeuvres

All prices are based on a 25 piece minimum. Priced by the piece.

Cold Hors d'Oeuvres

Ahi Tuna Poke Wakame, Daikon, Crispy Wontons (170 cal)	8.50
Chilled Beef Tenderloin Horseradish Cream, Crostini (165 cal)	7.00
Shrimp Canape Grilled Shrimp, cucumber, Fresh Tomato Basil (102 cal)	7.00
Curry Chicken in Phyllo Cup Apricots, California Almonds & Lemon Aioli (296 cal)	6.50
Prosciutto-Wrapped Melon Prosciutto di Parma & Ripe Melon (66 cal)	6.50
Vietnamese Rice Paper Vegetable Rolls Sweet Chili Dipping Sauce (154 cal)	6.50
Peak-Season Bruschetta (Spring/Summer) Heirloom Tomato-Basil (56 cal) (Fall/Winter) California Olive Tapenade (68 cal)	7.00

Hot Hors d'Oeuvres

Local Dungeness Crab Cakes Spicy Remoulade Sauce (168 cal)	8.00
Pork or Vegetarian Pot Stickers Ginger Hoisin & Sweet Chili Sauces (162 cal)	6.50
Natural Beef Slider Caramelized Onions, Gherkin (266 cal)	7.00
Beef Empanada Chipotle Dipping Sauce (147 cal)	6.75
Chicken Satay Thai Curry Peanut Dipping Sauce (108 cal)	6.75
Spanakopita Flaky Phyllo, Spinach, Feta (58 cal)	6.50
Vegetarian Spring Rolls Sweet Chili Dipping Sauce (122 cal)	6.50
Peak-Season Tartlets (Spring/Summer) Sunburst Tomato-Aged Provolone (118 cal) (Fall/Winter) Artichoke-Feta-Kalamata Olive (124 cal)	6.50



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Reception

Minimum 25 Guests

Action Stations

(Chef Carving Fees Apply at 125.00 per 50 Guests)
Served with Fresh-Baked Brioche Rolls (120 cal)

Roasted Diestel Turkey Breast 18.00 per guest
Cranberry Relish (262 cal)

Natural Pork Loin 19.00 per guest
Dijonaise, Sweet Onion Marmalade (257 cal)

Roasted Natural Strip Loin 23.00 per guest
Local Mushroom Ragout (352 cal)

Slow-Cooked Prime Rib 25.00 per guest
Natural Jus, Crispy Onions, Boursin Aioli (488 cal)

Sustainable-Togorashi Tuna Loin Market Price
Togorashi Crusted, Pickled Daikon and Sesame Dipping Sauce (200 cal)



Platters

Baked Brie 15.50 per guest
Seasonal Fruits & Nuts, Fresh-Baked Baguettes (229 cal)

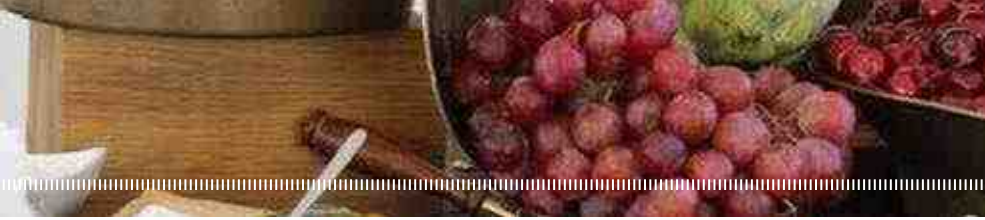
California Antipasto 20.00 per guest
Molinari Cured Meats & Cheeses, Roasted Peppers and Squashes, Pickled Giardiniera, Artichokes, Olives & Fresh-Baked Baguettes (289 cal)

Local Artisan Cheese Tasting 19.00 per guest
(225 cal)
Chef-Selected Local Artisan Cheeses, Dried & Seasonal Fruit, Nuts, Honey, Baguettes & Crackers

Add Molinari Cured Meats (79 cal) 5.00 per guest

Farmer's Market Crudités 12.50 per guest
Hummus & Creamy Pt. Reyes Blue Cheese (32-626 cal)

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Reception

Minimum 25 Guests

Tasting Table

Taste of the Season

Organic Produce 30.00 per guest

Take a journey, indulging in the freshest peak seasonal produce from Chef selected Monterey County farms. Tastings include a selection of listed seasonal varietals with fresh-baked artisan breads

Spring/Summer (April-October)

Local Cheeses, Molinari Cured Meats
Peak-Season Organic Berries, Stone Fruits & Melons
Roasted/Raw/Pickled Vegetables Giardiniera,
Heirloom Tomato Caprese Salad
Shortbread Cookies, Tarts,
French Macaroons (111-1227 cal)

Fall/Winter (November-March)

Local Cheeses, Molinari Cured Meats
Peak-Season Heirloom Citrus & Orchard Fruits
Roasted/Raw/Pickled Vegetables Giardiniera
Organic Chicories, Roquefort Vinaigrette
Shortbread Cookies, Tarts,
French Macaroons (111-1276 cal)

Mini Desserts Station

22.00 per guest

Chocolate-Dipped Strawberries (73 cal)

Fruit & Custard Tartlets (221 cal)

Chocolate Drizzled Macaroons (203 cal)

Mini Mascarpone-Carrot Cupcakes (367 cal)

Mini Cheese Cake Bites (300 cal)

Bonfire Reception

50.00 per guest

Bonfire area set for guests & Bonfire lit at your designated time with Traditional S'mores Fixings, Roasting Skewers & Hot Chocolate, Hosted House Wine, Beer, Soda & Bottled Waters
2 Hours with bartender (Upon Availability of Bonfire Area) (174-667 cal)



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Minimum 30 Guests

Strolling Reception

(3-370 cal)

140.00 per guest

Walk Around

Salinas Valley Spinach-Stuffed Mushroom Reggiano

Dungeness Crab Cake with Aioli

Olive Tapenade with River Road Olive Oil on Crostini

Seafood Bar

Season's Best Oysters with Mignonette Sauce

Jumbo Prawns with Lemons, Remoulade and Cocktail Sauces

Monterey Bay Seafood Salad of Calamari

Bay Shrimp and Scallops, Avocado, Citrus

Artisan Cheese Tasting

Local Artisan Cheeses

Dried and Seasonal Fruits

California Nuts, Central Valley Honey

Baguettes and Crackers



Wharf Marketplace

Northern Pacific Clam Chowder

Citrus and Beet Salad with Surf Monkey Butter Lettuce

Arugula Salad, Roasted Pear, Gorgonzola and Macadamia Nuts, Champagne Vinaigrette

Artisan-Baked Breads and Rolls Central Coast Honey-Butter

Main Events

Sustainable Fisherman's Catch

New York Strip with Peppered Onions and Chimichurri

Grilled California Chicken Breast with Wild Mushrooms Ragout

Vegan Ratatouille Casserole with Red Quinoa

Grilled and Roasted Vegetables

Mexican-Inspired Chili-Lime Corn with Cotija Cheese

Asilomar Sunset

Chocolate Dipped Strawberries

Fruit & Custard Tartlets

Chocolate Drizzled Macaroons

Mini Mascarpone-Carrot Cupcakes

Mini Cheese Cake Bites

Freshly-Brewed Coffee, Decaffeinated Coffee and TAZO Hot Teas

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Prices Valid 1/1/2023 - 1/1/2025

S'mores Experience

Minimum 15 Guests (174-825 cal)

S'mores Experience

Hot Chocolate

Hot Chocolate, Whipped Cream and Marshmallows

Roast Your Own S'mores

We provide the roasting sticks and the bonfire for you to make your own

Traditional S'more

Traditional with Graham Crackers, Roasted Marshmallow and Hershey

And With a Twist...

Including Marshmallows, Graham Crackers, Chocolate Chip Cookies, Hershey Chocolate Bars, Shaved Toasted Almonds, Chocolate Covered Pretzels and Caramel Dipping Sauce

25.00 per guest



Cast Iron S'mores Enhancement

Enhance the Experience with a Cast Iron Bakeshop Ready Version of Molten Chocolate and Toasted Marshmallows ready for you to dig into with your Graham Cracker or House-baked Cookies (511 cal)

Additional 6.00 per guest



Note: Additional gluten-free and dietary needs items are available upon request.
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A close-up photograph of two wine glasses. The glass on the left contains a golden liquid, likely white wine, with a stream of liquid being poured into it from a bottle. The glass on the right contains a dark red liquid, likely red wine, also being poured from a bottle. The background is a blurred wooden surface. A semi-transparent olive-green banner with a white dotted border is positioned across the middle of the image, containing the text "Bars and Beverages" in a white, cursive font.

Bars and Beverages



Beverage Bar

Premium Spirits

Absolut Vodka, Myer's Platinum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Bulleit Bourbon, Seagram's VO Blended Whiskey, Jameson Irish Whiskey, Hornitos Tequila, Paul Masson Brandy (56-122 cal)

Top Shelf

Ketel One Vodka, Captain Morgan Silver Rum, Captain Morgan Private Stock Spiced Rum, Bombay Blue Sapphire Gin, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Crown Royal Blended Whiskey, Don Julio Blanco Tequila, Hennessy VS (56-122 cal)

Wines

Wine list is available upon request
Minimum 15 Guests

Full Cocktail Bar

(Spirits, Beer, Wine, Sodas, Water)

Premium One Hour	22.00 per guest
Each Additional One Hour	15.00 per guest
Top Shelf One Hour	25.00 per guest
Each Additional One Hour	18.00 per guest

Wine & Beer Bar

(Beer, Wine, Sodas, Water)

One Hour Package	18.00 per guest
Each Additional One Hour	14.00 per guest

Domestic and Premium Beer

Local Craft Draft, Coors Light, Lagunitas IPA, Heineken, Blue Moon Belgian White, Corona, Sierra Nevada (Selections subject to change or availability) (144-175 cal)

	Hosted Bar	Cash Bar
Premium Spirits	11.00	12.00
Top Shelf Spirits	13.00	14.00
Domestic Beer	7.00	8.00
Premium Beer	8.00	9.00
House Wine	10.00	11.00
Premium Wine	12.00	13.00
Assorted Sodas	4.75	4.75
Bottled Water	4.75	4.75

All bars require a minimum spend and are available in one hour time increments. The minimum spend for a beer and wine bar is \$350 and the minimum for a fully stocked bar is \$500. Alternate brands may be available. Please contact your Conference Services Manager for pricing and availability.

Bonfire Reception

50.00 per guest

Bonfire area set for guests & Bonfire lit at your designated time with Traditional S'mores Fixings, Roasting Skewers & Hot Chocolate, Hosted House Wine, Beer, Soda & Bottled Waters
2 Hours with bartender (Upon Availability of Bonfire Area) (174-667 cal)

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