



KIMPTON THE SHANE  
**CATERING MENU**  
SUMMER | FALL 2022

*Kimpton*  
**THE SHANE**

Kimpton The Shane  
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# Greetings from the Chef



*I am honored to take on this role for a hospitality brand that has such a stellar reputation for featuring exceptional and creatively inspired restaurants and bars.*

*We are thrilled to share more about these two new concepts that will serve as lively gathering spots in Midtown. In a community that has so much heart, art and soul, Hartley and Aveline will fit right in.*

**MARK ALBA, EXECUTIVE CHEF**  
KIMPTON HOTEL MIDTOWN

The image shows four glass bowls filled with white yogurt, topped with granola and fresh fruit. The bowls are arranged on a white, circular marble surface. The top bowl contains blueberries and raspberries. The bottom-left bowl features a mix of blueberries, raspberries, and blackberries. The bottom-right bowl is topped with blueberries, raspberries, and blackberries. The rightmost bowl is partially visible and also contains blueberries and raspberries. The text "BREAKFAST & BRUNCH" is centered in white, bold, uppercase letters over the middle of the image.

# BREAKFAST & BRUNCH

# Continental Breakfast

Pricing is based off (60) minutes of continuous service per person

## □ THE QUICK START | \$32

Citrus Chia Seed Yogurt Parfait with House-made Granola & Fresh Berries

Pastry Chef's Selection of House-made & Local Artisanal Petite Pastries

*With Seasonal Jams, Assorted Preserves & Sweet Cream Butter*

Cereal Bar with Assorted Dry Cereals, Assorted Milks & Milk Alternatives

Fresh Orange & Grapefruit Juices

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, & In Pursuit of Tea Organic Teas

*With Cream, Assorted Milks, Assorted Sugars, & Local Honey*

## □ THE ATLANTA EXECUTIVE | \$36

Freshly Sliced Seasonal Fruit and Berries

Citrus Chia Seed Yogurt Parfait with House-made Granola & Fresh Berries

Select (1) of the following for the group:

- A. Pastry Chef's Selection of House-made & Local Artisanal Petite Pastries
- B. Assorted Breakfast Breads, Coffee Cakes, Biscuits, & Muffins
- C. Assorted New York Style Bagels with Cream Cheese

*With Seasonal Jams, Fruit Preserves & Sweet Cream Butter*

Select (1) of the following for the group:

- A. Steel Cut Oatmeal with Demerara Sugar, Chopped Nuts, & Raisins
- B. Quinoa & Cornmeal Porridge with Toasted Almonds & Fresh Berries
- C. Chef's Selection of Overnight Oats with Seasonal Toppings

Fresh Orange & Grapefruit Juices

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, & In Pursuit of Tea Organic Teas

*With Cream, Assorted Milks, Assorted Sugars, & Local Honey*

All menu prices are subject to taxable 19% gratuity & 6% administrative fee, 8.5% state tax & 3% liquor tax. All taxes & fees are subject to change.

Additional Service Fee of \$150 will be applied for groups under (15) guests.

Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

Please discuss any food allergies or dietary requirements with your Catering Manager.

# Breakfast Buffets

*Pricing is based off (60) minutes of continuous service per person*

## □ THE FRESH START | \$40

Freshly Sliced Seasonal Fruit & Berries

Citrus Chia Seed Yogurt Parfait with House-made Granola & Fresh Berries

Fresh Avocado on Multigrain Toast with Seasonal Toppings

Quinoa & Cornmeal Porridge with Toasted Almonds, Demerara Sugar, Honey, & Fresh Berries

Build your own Breakfast Bowl with Quinoa, Seasonal Greens, Avocado, Almonds & Poached Egg

Chef's Seasonal Egg White Frittata

Fresh Orange & Grapefruit juices

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, & In Pursuit of Tea Organic Teas

*With Cream, Assorted Milks, Assorted Sugars, & Local Honey*

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# Breakfast Buffets

*Pricing is based off (60) minutes of continuous service per person*

## □ “BIG COUNTRY” BREAKFAST | \$48

Freshly Sliced Seasonal Fruit & Berries

Selection of House-made & Local Artisanal Petite Pastries  
*With Seasonal Jams, Assorted Preserves & Sweet Butter*

House-made Granola & Greek Style Yogurt

Select (2) of the following for the group:

- A. Crisp, Smoked Bacon
- B. Pork Sausage Links
- C. Chicken Apple Sausage Links
- D. Sliced Country Ham

Select (1) of the following for the group:

- A. Breakfast Potatoes with Roasted Peppers & Onions
- B. Sweet Potato & Onion Hash Browns
- C. Creamy Anson Mills Cheddar Cheese Grits

Select (1) of the following for the group:

- A. Farm Fresh Scrambled Eggs or Egg Whites
- B. Southern Eggs Benedict  
*Country Ham, Biscuit, Poached Egg, & Hollandaise*
- C. Chef's Southern Egg White Frittata  
*Roasted Peppers, Collard Greens, & Cheddar Cheese*

Select (1) of the following for the group:

- A. French Toast with Warm Maple Syrup
- B. Fresh from the Griddle Flapjacks with Maple Syrup
- C. Belgium Style Waffles with Maple Syrup, Whipped Cream, & Fresh Fruit Compote
- D. Southern Style Buttermilk Biscuits with Home-style Country Gravy

Fresh Orange & Grapefruit Juices

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, & In Pursuit of Tea Organic Teas  
*With Cream, Assorted Milks, Assorted Sugars, & Local Honey*

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# Breakfast Enhancements

*Pricing is based off (60) minutes of continuous service*

□ **FROM THE GRIDDLE | \$14 per person**

*Requires a minimum of (10) guests – Chef attendant required  
Chef Attendant Fee: \$150*

Buttermilk Pancakes

Brioche French Toast

Classic Belgian Waffles

*With Whipped Cream, Chocolate Chips, Maple Syrup,  
Sweet Cream Butter & Seasonal Berry Compote*

□ **BREAKFAST SANDWICHES**

*\$16 per person - (2) items*

*\$21 per person - (3) items*

*\$9 per individual sandwich*

- A. Pulled Pork Breakfast Biscuit with Scrambled Egg & Pimento Cheese
- B. English Muffin with Country Ham, Scrambled Egg, & Cheddar Cheese
- C. Flaky Croissant with Sunnyside Up Egg, Turkey Bacon & White Cheddar Cheese
- D. Cured Salmon Bagel with Herbed Cream Cheese, Cucumber, Red Onion, & Capers
- E. Country Ham, Scrambled Eggs, & Cheddar Cheese on a Flaky Croissant

□ **LOX TALK ABOUT IT | \$16 per person**

*Requires a minimum of (10) guests*

Assorted New York Style bagels with Cured Salmon, Herbed Cream Cheese, Cucumber, Red Onion, Capers, & Fresh Lemon

□ **AVOCADO TOAST STATION | \$14 per person**

*Requires a minimum of (10) guests*

Whole Wheat & Multigrain Toast points with Mashed Avocado, Assorted Seasonal Toppings & Crushed Red Pepper Flakes

□ **OMELET STATION | \$20 per person**

*Requires a minimum of (10) guests – Chef Attendant required  
Chef Attendant Fee: \$150*

Build Your Own Omelet with Farm Fresh Eggs, Egg Whites, Swiss, Cheddar, & Goat Cheeses, Mushrooms, Spinach, Red Pepper, Tomato, Onion, Diced Ham, Roasted Chicken, Jalapenos & Salsa

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# Breakfast Enhancements

*Pricing is based off (60) minutes of continuous service*

- FRESHLY SLICED FRUIT DISPLAY** | \$10 per person
- ASSORTED INDIVIDUAL GREEK & NON-FAT YOGURTS** | \$6 each
- SEASONAL FRUIT & GRANOLA PARFAIT** | \$8 each  
*Seasonal Fruit, House-made Granola & Greek Yogurt*
- ASSORTED DRY CEREALS** | \$6 per person  
*With Assorted Milks & Milk Alternative*
- STEEL CUT OATMEAL** | \$8 per person  
*With Demerara Sugar, Chopped Nuts, & Raisins*
- CREAMY SOUTHERN STYLE GRITS** | \$8 per person  
*With Sweet Cream Butter & Cheddar Cheese*
- QUINOA & OATMEAL PORRIDGE** | \$8 per person  
*With Toasted Almonds, Demerara Sugar, Honey, & Fresh Berries*
- FARM FRESH SCRAMBLED EGGS** | \$6 per person
- CRISP, SMOKED BACON, PORK SAUSAGE LINKS, CHICKEN APPLE SAUSAGE, OR SLICED COUNTRY HAM** | \$6 per person
- FRESHLY BAKED MINI PASTRIES** | \$64 per dozen
- ASSORTED NEW YORK STYLE BAGELS WITH CREAM CHEESE** | \$64 per dozen
- ASSORTED HOUSE-MADE & LOCALLY SOURCED BREAKFAST BREADS** | \$64 per dozen
- FRESH FRUIT SMOOTHIES** | \$8 per person  
*Requires a minimum of (10) guests  
Choose from the following selections*  
  
Strawberry & Banana with Peanut Butter, Flax Seeds, Chia Seeds & Almond Milk  
  
Apple, Spinach, Avocado, Banana, Ginger, Greek Yogurt, & Almond Milk
- FRESH COLD PRESSED JUICES** | \$8 per person  
*Requires a minimum of (10) guests  
Choose from the following selections*  
  
Cold Pressed Beet, Carrot, Celery, & Apple Juices with Ginger  
  
Cold Pressed Carrot, Orange, & Pineapple Juices with Ginger & Turmeric

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# Plated Breakfast

*Pricing is based off (60) minutes of continuous service per person*

*All plated breakfasts included fresh, chilled orange juice, freshly brewed La Colombe coffee, decaffeinated coffee, In Pursuit of Tea organic teas, & Chef's selection of freshly baked muffins with jams, preserves, and sweet cream butter*

- RISE & SHINE | \$34**  
Fluffy, Farm Fresh Scrambled Eggs  
Served with Crispy Breakfast Potatoes & Choice of Turkey Bacon or Smoked Bacon
- PAIN PERDU | \$36**  
Brioche French Toast with Seasonal Compote, Warm Maple Syrup, & Smoked Bacon
- FEELING GOOD | \$38**  
Egg White Frittata with Spinach, Cherry Tomatoes, & White Cheddar Cheese served with Creamy Grits & Seasonal Roasted Vegetables
- SOUTHERN BENNY | \$40**  
Southern Style Buttermilk Biscuit with Country Ham, Poached Egg, & Hollandaise Sauce  
Served with Crispy Breakfast Potatoes

## BREAKFAST ENHANCEMENTS

- SEASONAL FRUIT & GRANOLA PARFAIT | \$8 per person**  
Fresh, Seasonal Fruit, House-made Granola, & Greek Yogurt
- FRESHLY SLICED SEASONAL FRUIT PLATE | \$10 per person**

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# Brunch

*Pricing is based off (90) minutes of continuous service per person*

*Brunch includes fresh, chilled orange & grapefruit juices, freshly brewed La Colombe coffee, decaffeinated coffee & In Pursuit of Tea organic teas. Iced tea available upon request*

## □ THE MIDTOWN BRUNCH | \$75

Freshly Sliced Seasonal Fruit & Berries

House-made & Local Petite Pastries /& Breakfast Breads  
*Served with Seasonal Jams, Assorted Preserves & Sweet Cream Butter*

Cereal Bar with Assorted Dry Cereals, Assorted Milks & Milk Alternatives

Southern Parfait with Greek Yogurt, Bananas, Wafer Cookies, & Pecans Topped with Seasonal Berries

Farm Fresh Scrambled Eggs or Egg Whites

Southern Eggs Benedict  
*Country Ham, Biscuit, Poached Eggs, & Hollandaise*

Pulled Pork Breakfast Biscuit with Scrambled Egg & Pimento Cheese

Quinoa & Cornmeal Porridge with Toasted Almonds & Fresh Berries

Fresh Pork Sausage & Chicken Apple Sausage Links

Griddled Pancakes with Sweet Cream Butter & Warm Maple Syrup

Arugula Salad with Friese, Pear, Pistachios, Feta Cheese, & Honey-Shallot Vinaigrette

Whole Grain Mustard Crusted Pork Loin with Onions, Arugula, Creamy Grits, Apple & Raisin Compote

Miniature Sweet Potato & Pecan Tarts with Vanilla Chantilly

Freshly Baked Seasonal Bread Pudding

Seasonal New York Style Cheesecake

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# Brunch Enhancements

## □ BLOODY MARY BAR – SIGNATURE

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### Smirnoff Vodka

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worchester Sauce, Olives, Cornichons, & Pickled Okra

- (1) Hour: \$25 per person
- (2) Hours: \$40 per person
- (3) Hours: \$50 per person
- (4) Hours: \$60 per person

## □ BLOODY MARY BAR – ELEVATED

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### Grey Goose Vodka

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worchester Sauce, Olives, Cornichons, & Pickled Okra

- (1) Hour: \$45 per person
- (2) Hours: \$60 per person
- (3) Hours: \$72 per person
- (4) Hours: \$84 per person

## □ MIMOSA BAR – SIGNATURE

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### La Marca Prosecco

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$20 per person
- (2) Hours: \$30 per person
- (3) Hours: \$40 per person
- (4) Hours: \$50 per person

## □ MIMOSA BAR – ELEVATED

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### Veuve Clicquot Yellow Label Champagne

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$54 per person
- (2) Hours: \$74 per person
- (3) Hours: \$86 per person
- (4) Hours: \$98 per person

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# Brunch Enhancements

## □ **BLOODY MARY & MIMOSA BAR – SIGNATURE**

*Bartender required – Bartender Fee: \$150 (4 hours)*

*\$75 each additional hour*

### **Smirnoff Vodka**

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worcestershire Sauce, Olives, Cornichons, & Pickled Okra

### **La Marca Prosecco**

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$30 per person
- (2) Hours: \$45 per person
- (3) Hours: \$55 per person
- (4) Hours: \$65 per person

## □ **BLOODY MARY & MIMOSA BAR– ELEVATED**

*Bartender required – Bartender Fee: \$150 (4 hours)*

*\$75 each additional hour*

### **Grey Goose Vodka**

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worcestershire Sauce, Olives, Cornichons, & Pickled Okra

### **Veve Clicquot Yellow Label Champagne**

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$50 per person
- (2) Hours: \$65 per person
- (3) Hours: \$80 per person
- (4) Hours: \$95 per person

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**BREAKS &  
BEVERAGES**

# Build Your Own Break

*Pricing is based off (30) minutes of continuous service per person*

*All breaks include freshly brewed La Colombe coffee, decaffeinated coffee, & In Pursuit of Tea organic teas*

**CHOICE OF 3 ITEMS | \$18**

**CHOICE OF 4 ITEMS | \$22**

**CHOICE OF 5 ITEMS | \$24**

## □ HEALTHY

Seasonal Fruit Skewers with Greek Honeyed Greek Yogurt

Sliced Seasonal Fruits & Berries

Seasonal Fruit Smoothie Shooters

Mixed Cocktail Nuts

Seasonal Vegetable Crudit  with Traditional Hummus & Toasted Pita Bread

Assorted Granola, Energy & Protein Bars

Assorted Whole Fruit & Bananas

## □ SAVORY

Assorted Local & Imported Cheese with Grilled Bread, Compote, Honey & Dried Fruits

Assorted Tea Sandwiches

Pimento Cheese with Seasoned Saltine Crackers

Antipasto Skewers

House-made Kettle Chips: Truffle, Sea Salt, Parmesan, & BBQ

Tortilla Chips with Salsa & Guacamole

Old Bay Popcorn

## □ SWEET

Assorted "King of Pops" Frozen Fruit Bars

Assorted Full-sized Candy Bars

Assorted Seasonal House-made & Locally Sourced Cookies

Assorted Seasonal Cake Slice Bar

Assorted Truffles, & P t  de Fruit

Assorted House-made Madeleines

Double Fudge Brownies & Caramel Blondies Bars

Assorted Seasonal Macarons

House-made Peanut Brittle, Almond Toffee, & Seasonal Chocolate Bark

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# A La Carte – Break Selections

- ❑ **HAPPY TRAILS TO YOU | \$18 per person**  
Build your own trail mix with assorted nuts, dried fruits, seeds, yogurt pretzels, & M&M's.
- ❑ **FRESHLY SLICED FRESH FRUIT | \$10 per person**
- ❑ **FRESH, SEASONAL WHOLE FRUIT | \$4 per piece**
- ❑ **BANNA PUDDIN' YOGURT PARFAIT | \$8 per person**  
Greek Yogurt, Bananas, Wafer Cookies, & Chopped Pecans
- ❑ **LOCALLY SOURCED & FRESHLY BAKED HOUSE-MADE COOKIES | \$64 per dozen**
- ❑ **KRISPY KREME DOUGHNUTS | \$55 per dozen**  
Assorted or Original Glazed
- ❑ **SUBLIME DOUGHNUTS | \$65 per dozen**  
Assortment of local favorites as featured in:  
Food & Wine Magazine, Cooking Channel, &  
Food Network
- ❑ **ASSORTED HOUSE-MADE GRANOLA BARS | \$64 per dozen**
- ❑ **ASSORTED PROTEIN, GRANOLA & ENERGY BARS | \$5 each**
- ❑ **ASSORTED FULL SIZE CANDY BARS | \$5 each**
- ❑ **INDIVIDUAL BAGS OF ASSORTED CHIPS OR PRETZELS | \$5 each**
- ❑ **ASSORTED MIXED NUTS | \$4 per person**
- ❑ **INDIVIDUAL BAGS OF OLIVE OIL & SEA SALT POPCORN FROM HARTLEY | \$5 each**
- ❑ **FRESH FRUIT SMOOTHIES | \$8 per person**  
*Requires a minimum of (10) guests*  
*Choose from the following selections*  
  
Strawberry & Banana with Peanut Butter, Flax Seeds, Chia Seeds & Almond Milk  
  
Apple, Spinach, Avocado, Banana, Ginger, Greek Yogurt, & Almond Milk
- ❑ **FRESH COLD PRESSED JUICES | \$8 per person**  
*Requires a minimum of (10) guests*  
*Choose from the following selections*  
  
Cold Pressed Beet, Carrot, Celery, & Apple Juices with Ginger  
  
Cold Pressed Carrot, Orange, & Pineapple Juices with Ginger & Turmeric

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# A La Carte Beverages

- ❑ **FRESHLY BREWED LA COLOMBE COFFEE | \$85 per gallon**  
Regular & Decaffeinated
- ❑ **IN PURSUIT OF TEA ORGANIC TEAS | \$85 per gallon**  
Assorted individual tea sachets
- ❑ **FRESHLY BREWED ICED TEA | \$50 per gallon**  
Unsweetened or Southern Style Sweet
- ❑ **INFUSED FILTERED WATER | \$25 per gallon**  
Choice of Cucumber-Mint, Citrus, or Seasonal Berry
- ❑ **LEMONADE OR ARNOLD PALMER'S | \$50 per gallon**
- ❑ **ASSORTED COCA-COLA SOFT DRINKS | \$6 each**  
Classic, Diet Coke, Coke Zero, & Sprite
- ❑ **BOTTLED WATER | \$6 each**  
Still or Sparking
- ❑ **ASSORTED INDIVIDUAL BOTTLES OF SIMPLY JUICES | \$7 each**  
Orange, Grapefruit, & Cranberry
- ❑ **ASSORTED INDIVIDUAL BOTTLES OF SIMPLY FRUIT SMOOTHIES | \$7 each**  
Strawberry Banana, Orchard Berry, & Mango Pineapple
- ❑ **ASSORTED POWERADE & VITAMIN WATERS | \$8 each**
- ❑ **VITA COCO COCONUT WATER | \$7 each**

# BEVERAGE PACKAGES

## **HALF-DAY BEVERAGE PACKAGE | \$20 per person**

(4) Hours of continuous Coffee, Hot Tea, Soft Drink, & Bottled Water Service

## **FULL-DAY BEVERAGE PACKAGE | \$40 per person**

(8) Hours of continuous Coffee, Hot Tea, Soft Drink, & Bottled Water Service

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# LUNCH

# Boxed Lunch

## GRAB N' GO BOXED LUNCH | \$38 per person

*Beverages not included with Boxed lunch*

### Sandwich Options Based on Attendees

- 1 – 8: (1) Option
- 9 – 15: (2) Options
- 15 – 25: (3) Options
- 25 + (4) Options

### SANDWHICH OPTIONS

- A. Grilled Chicken Salad with Bibb lettuce, Red Onions, Honey Dijon Aioli, & Swiss cheese on a Whole Wheat Roll
- B. BLT Wrap with Smoked Bacon, Tomato, Bibb lettuce, & Ranch Aioli in a Flour Tortilla
- C. Chopped Egg Salad with Chive Mayonnaise on Sourdough
- D. Tuna Salad with Roasted Peppers, & Pickled Onions on a Brioche Bun
- E. Grilled Seasonal Vegetables with Balsamic Aioli on Focaccia
- F. Muffuletta Sandwich with Spicy Olive Relish, Salami, Ham, Mortadella, & Provolone Cheese on Focaccia
- G. Roast Beef with Horseradish Aioli, Grain Mustard, Arugula, Blue cheese, & Pickled Veggie Relish on Sourdough

### SELECT (1) OF THE FOLLOWING FOR THE GROUP

- A. Individual Bag of Potato Chips
- B. Toasted Pita Chips with Sea Salt
- C. House-made Kettle Chips with BBQ Seasoning or Parmesan Truffle Seasoning

### SELECT (1) OF THE FOLLOWING FOR THE GROUP

- A. Caesar Salad with Shaved Parmesan & Croutons
- B. Seasonal Spinach Salad
- C. Pasta Salad
- D. Seasonal Fruit & Berry Salad

### SELECT (1) OF THE FOLLOWING FOR THE GROUP

- A. Freshly Baked House-made Chocolate Chip Cookie
- B. Double Fudge Brownie or Caramel Blondie bar

### ALSO INCLUDES

Fresh, Seasonal Whole Fruit  
Disposable Flatware with Napkin

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# Deli Lunch Buffet

*Pricing is based off (90) minutes of continuous service*

*All lunch buffets include iced water, freshly brewed iced tea, La Colombe coffee, decaffeinated coffee, & In Pursuit of Tea organic teas*

## THE SOUTHERN DELICATESSEN | \$45 per person

### Sandwich Options Based on Attendees

- 1 – 8: (1) Option
- 9 – 15: (2) Options
- 15 – 25: (3) Options
- 25 + (4) Options

### COLD SANDWICHES

- A. Grilled Chicken Salad with Bibb lettuce, Red Onions, Honey Dijon Aioli, & Swiss cheese on a Whole Wheat Roll
- B. BLT Wrap with Smoked Bacon, Tomato, Bibb lettuce, & Ranch Aioli in a Flour Tortilla
- C. Chopped Egg Salad with Chive Mayonnaise on Sourdough
- D. Tuna Salad with Roasted Peppers, & Pickled Onions on a Brioche Bun
- E. Grilled Seasonal Vegetables with Balsamic Aioli on Focaccia
- F. Muffuletta Sandwich with Spicy Olive Relish, Salami, Ham, Mortadella, & Provolone Cheese on Focaccia
- G. Roast Beef with Horseradish Aioli, Grain Mustard, Arugula, Blue cheese, & Pickled Veggie Relish on Sourdough

### WARM SANDWICHES

- A. Steak Sandwich with Peppers, Onions, & Provolone Cheese on a Rustic Roll
- B. Sliced Marinated Chicken with Portobello Mushroom, Smoked Mozzarella, & Truffle Aioli on Focaccia
- C. Smoked Turkey Breast with Green Apples, Brie, Arugula & Pepper Jelly on Ciabatta
- D. Grilled Vegetable Wrap with Hummus, Spinach, & Balsamic

### SELECT (1) OF THE FOLLOWING FOR THE GROUP

- A. Chef's Choice of Seasonal Soup
- B. Home-style Chicken Noodle Soup

### SELECT (2) OF THE FOLLOWING FOR THE GROUP

- A. Caesar Salad with Shaved Parmesan & Croutons
- B. Mixed Greens Salad with Balsamic Vinaigrette
- C. Seasonal Spinach Salad
- D. Fresh Pasta Salad
- E. Seasonal Fruit & Berry Salad

### ALSO INCLUDES

House-made Kettle Chips with BBQ seasoning & Parmesan Truffle  
Brownie & Caramel Blondie Bar  
House-made or Locally Sourced Cookies

*All menu prices are subject to taxable 19% gratuity, 6% administrative fee, 8.5% state tax & 3% liquor tax. All taxes & fees are subject to change.*

*Additional Service Fee of \$150 will be applied for groups under (15) guests.*

*Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.*

*Please discuss any food allergies or dietary requirements with your Catering Manager.*

# Lunch Buffet

*Pricing is based off (90) minutes of continuous service*

*All lunch buffets include iced water, freshly brewed iced tea, La Colombe coffee, decaffeinated coffee, & In Pursuit of Tea organic teas*

□ **THAT'S AMORE | \$56 per person**

Minestrone Soup with Seasonal Vegetables, Tomato, Cannellini Beans, & Pasta with Shaved Parmesan Cheese

Antipasto Platter with Assorted Cheeses, Marinated Olives, Cured Meats & Lavosh

Panzanella Salad with Torn Toasted Bread, Tomatoes, Cucumber, Pickled Onions, Fresh Basil & Aged Balsamic Vinaigrette

Caesar Salad with Parmesan Dressing, Focaccia Croutons, Anchovies, & Shaved Parmesan Cheese

Beef Rigatoni Bolognese with San Marzano Tomatoes, Basil, & Parmesan Cheese

Roasted Garlic Cream, Spinach & Mushroom Lasagna

Tuscan Chicken with Baby Kale & Sun-dried Tomatoes in a Dijon Chardonnay Sauce

## DESSERTS

Miniature Tiramisus

Seasonal Panna Cotta

Freshly Baked Seasonal Olive Oil Cake

□ **BACKYARD BBQ | \$55 per person**

Artisanal Greens with Diced Cucumber, Onion, Tomato, Carrot, & Shaved Radish with Creamy Ranch Dressing

Southern Style Potato Salad & House-made Coleslaw

Black Bean Burger with Kale & Carrot Slaw, Poppyseed Crema

Grilled All Natural Beef Burgers

Grilled All Natural Turkey Burgers

Choice of: American, Swiss, Provolone, & Cheddar Cheeses

Accompaniments include:

Brioche Buns, Lettuce, Tomato, Red Onion, House-made Pickles, Ketchup, Mustard, & Herb Mayo

## DESSERTS

Miniature Buttermilk & Pecan Tarts with Vanilla Chantilly

Freshly Baked Seasonal Bread Pudding

Assorted Seasonal Cake Slice Bar

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# Lunch Buffet

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## ☐ WOK N' ROLL | \$58 per person

### SELECT (1) OF THE FOLLOWING FOR THE GROUP

- A. Asian Chicken Noodle Soup with Ramen Noodles, Mushrooms, Bok Choy & Ginger
- B. Hot & Sour Soup with Tofu, Shiitake Mushrooms, Bell Peppers, Soy Sauce, & Ginger

Cabbage Salad with Green Onion, Carrots, Mint, Cilantro, Crispy Shallots & Spicy Peanut Vinaigrette

Chopped Salad with Edamame, Almonds, Green Onion, Mandarin Oranges, Crispy Ramen Noodles & Sesame Ginger Dressing

Vegetarian Chow Mein with Shitake Mushrooms, Snow Peas, Peppers & Soy Sauce

Beef Bulgogi with Scallions, Soy Sauce, Chilies & Sesame Seeds

Orange Chicken with Garlic, Ginger, Sesame, & Soy Sauce

Fried Rice, Scrambled Eggs, Peas, Carrots, Soy Sauce, & Scallions

### DESSERTS

Green Tea Matcha Sponge with Yuzu & Raspberry

Assorted Miniature Mochi Donuts

Thai Tea Pot de Crème

## ☐ SOUTH OF THE BORDER | \$58 per person

Artisiana Greens, Jicama, Crispy Tortilla, Cilantro, Queso Fresco, & Lime Vinaigrette

### SELECT (2) OF THE FOLLOWING FOR THE GROUP

- A. Roasted Chicken Tinga
- B. Pulled Pork Carnitas
- C. Seasoned All Natural Ground Beef
- D. Grilled Chimichurri Steak
- E. Seasoned Grilled Shrimp

Crisp Taco Shells & Corn/Flour Tortillas

Slow Cooked Black Beans & Spanish Style Rice

Toppings include:

Shredded Lettuce, Sour Cream, Shredded Cheese, House-made Guacamole, Diced Tomato, Sliced Jalapenos, Pico de Gallo, & Assorted Salsas

### DESSERTS

Coquito Shooters with Coconut Cream, Cinnamon, Rum

Pastelito's Guava & Cream Cheese

Churros with Dulce de Leche, Spiced Chocolate Sauce and Vanilla Chantilly

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# Lunch Buffet

*Pricing is based off (90) minutes of continuous service*

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## □ **GEORGIA ON MY MIND | \$65 per person**

Watermelon Salad with Arugula, Goat Cheese, & Pickled Onions with Sweet & Spicy Vinaigrette

Pasta Salad with Grilled Peaches, Arugula, Red Onion, Cherry Tomatoes, Feta Cheese, Chili Lemon Vinaigrette

Loaded Potato Salad with Cheddar Cheese, Green Onions, Crisp Bacon, & Mayonnaise

Grilled Corn on the Cob with Herbed Butter

Southern Style Mac n' Cheese

Braised Collard Greens with Pepper Vinegar

Fresh Smoked Baked Beans with Bacon

Smoked Pork Ribs with House-made BBQ Sauce

Roasted Local Beer Can Chicken

## **DESSERTS**

Miniature Buttermilk & Pecan Tarts with Vanilla

Chantilly

Mini Coca-Cola Cupcakes

Banana Pudding Entremets

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A reception area featuring a three-tiered stand with appetizers, a tray of beer, and a plate of sushi. The stand has a dark top tier with small appetizers, a middle tier with several glasses of beer, and a bottom tier with more appetizers. To the right, a white plate holds a row of sushi. In the foreground, a glass with a shrimp appetizer sits on a white saucer. The background is a plain, light-colored wall.

# RECEPTION

# Passed Hors d'oeuvres

Pricing is based off (60) minutes of continuous service  
All passed selections require a minimum of (15) attendees

SELECTION OF 4 ITEMS | \$32

SELECTION OF 6 ITEMS | \$48

## □ HOT SELECTIONS

Short Rib & White Corn  
Cake with Jalapeno  
Jam

Kobe Beef Slider with  
White Cheddar &  
Smoked Tomato  
Remoulade

Lamb Meatballs with  
Cucumber Salad &  
Lemon Chili Yogurt

Red Hot Chicken  
Lollipops with Buttermilk  
Dressing

Mini Beef Wellington  
with Whole Grain Dijon

Bacon Wrapped Shrimp  
with Creole Sauce

Black Bean & Quinoa  
Slider with Corn Salsa &  
Avocado Crema

Pimento Mac 'N Cheese  
Fritters with Pepper  
Jelly

Crisp Vegetable Egg  
Roll with Sweet & Sour  
Sauce

Vegetable Pot Stickers  
with Soy Ginger Sauce

Squash & Cheddar  
Cheese Arancini

## □ COLD SELECTIONS

Beef Carpaccio with Red  
Onion Jam, Cornichon, &  
Chive on Rye Crostini

Salmon Carpaccio with  
Pickled Cucumber,  
Daikon, Lemon, &  
Dill Crème

Spicy Tuna Tartar, Crispy  
Wonton, & Puffed Rice

Deviled Eggs, Charred  
Jalapeno, Pickled Basil  
Seeds

Prosciutto Wrapped  
Melon & Aged Balsamic

Ceviche Tostada with  
Jalapeno, Radish, Lime,  
& Cilantro

Antipasto Skewers with  
Marinated Feta,  
Cucumber, Cherry  
Tomatoes & Red Onion  
Aioli

Cucumber & Mint Shot  
with Carrots, Citrus  
Yogurt, & Rye Crumbs

Blue Cheese & Mushroom  
Mini Tart with Walnuts

Chickpea & Tomato  
Bruschetta with Fresh  
Basil

Endive Cup with Roasted  
Grape, Blue Cheese, &  
Crumbled Focaccia Bread

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# From the Carving Board

*Pricing is based off (90) minutes of continuous service per person*

*All carving stations require a minimum of (15) attendees – Chef Attendant required for each carving station*

*Chef Attendant Fee: \$150*

- ROASTED TENDERLOIN OF BEEF | \$66**  
Served with Beef Demi-glaze, Horseradish Cream, & Chimichurri Sauce
  
- HERB ROASTED SALMON FILET| \$40**  
Served with Citrus Yogurt Sauce, Basil Garlic Aioli & Honey Mustard Sauce
  
- OVEN ROASTED PORK LOIN | \$35**  
Served with Apple & Raisin Compote, Whole Grain Pork Jus
  
- ROASTED LEG OF LAMB | \$50**  
Served with Spicy Lime Yogurt, Rosemary Madeira, & Chermoula Sauce
  
- OVEN ROASTED TURKEY BREAST | \$25**  
Served with Orange-Cranberry Compote, Traditional Gravy, & Shallot Mustard Sauce

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# Finger Foods

*Pricing is based off (90) minutes of continuous service per person*

- ❑ **THIS CHARCUTERIE BOARD WILL CHANGE YOUR LIFE | \$25**  
Selection of Local, Domestic, & Imported Meats with Mixed Nuts, Assorted Mustards & Seasonal Compote  
Served with a Selection of Grilled Breads, Crackers, & Lavosh
  
- ❑ **I DREAM OF CHEESES | \$20**  
Selection of Domestic & Imported Cheeses Served with Dried Fruits, Mixed Nuts, Local Honey, & Fruit Chutneys  
Served with a Selection of Grilled Breads, Crackers, & Lavosh
  
- ❑ **CRUIDITE ON MY MIND | \$15**  
Selection of Seasonal Raw Vegetables with Traditional Hummus, Pimento Cheese, & Toasted Pita Bread
  
- ❑ **NOT YOUR TYPICAL CHIP & DIP | \$15**  
Baba Ghanoush, Tzatziki, Traditional Hummus, & Pimento Cheese with Toasted Pita, Grilled Breads, Crackers, & Lavosh
  
- ❑ **GOURMET SLIDER DISPLAY | \$25**  
Selection of the following sliders on mini brioche buns:
  - A. Bacon, Lettuce, & Tomato with Ranch Aioli
  - B. BBQ Pulled Pork with Apple Cider Coleslaw & Bread & Butter Pickles
  - C. Kobe Beef Burger with Cheddar Cheese, Tomato, Lettuce, Pickle, & Secret Sauce
  
- ❑ **SWEET DREAMS ARE MADE OF THESE | \$20**  
**SELECT (4) OF THE FOLLOWING FOR THE GROUP**

|                            |                                  |
|----------------------------|----------------------------------|
| Assorted Macarons          | Mini Seasonal Cake Pops          |
| Assorted Seasonal Truffles | Sweet Potato Tartlets            |
| Seasonal Cheesecake Bites  | Southern Pecan Tartlets          |
| Chocolate Marquis          | House-made Seasonal Marshmallows |
| Seasonal Mini Pot de Crème | Seasonal Cream Puffs             |

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# More Than a Little Nosh

*Pricing is based off (90) minutes of continuous service per person*

## ❑ **FRUITS DE MER SHELLFISH & RAW BAR | MKT**

Served with Fresh Lemon, Cocktail Sauce, Horseradish, & Mignonette

Fresh Shucked Oysters on the Half-Shell  
Ahi Tuna Tartar  
Crab Claws

Jumbo Shrimp Cocktail  
Seasonal Ceviche or Crudo  
Lobster Tails

## ❑ **WANNA TACO BOUT IT ? | \$20**

Selection of the Following Street Tacos:

Chicken Mole with Lime Crema, Cilantro, & Pickled Onion  
Grilled Mahi Mahi with Lime Cabbage, Avocado, & Pickled Onion  
Taco al Pastor with Grilled Pineapple, Cilantro, & Red Onion

## ❑ **PASTA LA VISTA, BABY | \$35**

*Chef Attendant required – Chef Attendant Fee: \$150*

Create Your Own Pasta Masterpiece with the Following Items:

*Pasta Selections:*

Penne | Seasonal Ravioli | Risotto | Gnocchi

*Sauce Selections:*

Alfredo Cream | Classic Marinara | Basil Pesto | Chardonnay Lemon Butter

*Customize it with:*

Grilled Chicken | Shrimp | Parmesan Cheese | Mushrooms | Peas | Peppers | Tomato | Zucchini

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DINNER

# Dinner Buffet

*Pricing is based off (90) minutes of continuous service per person*

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## □ BOUNTIFUL HARVEST | \$85

Roasted Pumpkin Soup, Spiced Pepita Seeds, Sage Pesto

Mixed Chicory Salad with Citrus, Blue Cheese, Cilantro,  
Toasted Pistachios, Coriander Honey Mustard Dressing

Panzanella Salad with Roasted Vegetables, Arugula,  
Cornbread, Red Onion, Pepitas & Honey Cider Vinaigrette

Roasted Carrots, Orange Greek Yogurt, Crispy Chickpeas,  
& Cilantro

Celery Root & Potato Mash with Garlic Oil

Charred Brussels Sprouts with Chili, Mint, Toasted Nuts

Braised Short Ribs with Pear & Ginger Herb Relish

Sweet & Spicy Glazed Pork Loin with Pickled Onions

## DESSERTS

Spiced Chocolate Pot de Crème

Seasonal Cake Roll & Cream Puffs

## □ WE CALL IT SUPPER | \$85

Broccoli & Cheddar Cheese Soup

Cobb Salad with Boiled Egg, Romaine Lettuce,  
Cheddar Cheese, Tomatoes & Lemon Dijon Dressing

Chopped Antipasto Salad with Arugula, Artichoke Hearts,  
Feta Cheese, Olives, & Red Wine Vinaigrette

Bacon Roasted Butternut Squash

Green Bean Casserole with Crispy Shallots

Chicken Codon Bleu/ with Swiss Cheese & Ham

Turkey Meatloaf with House-made BBQ sauce

Teriyaki Roasted Salmon with Scallions

## DESSERTS

Yogurt Panna Cotta, Orange Carrot Gelle, & Spiced Streusel

Olive Oil Cake with Pears & Dark Chocolate

Seasonal Cheesecake Mousse

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# Dinner Buffet

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## □ THE CHASTAIN BBQ | \$90

Persimmon & Burrata Salad with Arugula, Crispy Quinoa, & Aged Balsamic

Mixed Berries with Baby Spinach, Toasted Pecans, Goat Cheese & Citrus Vinaigrette

Broccoli Coleslaw Pasta Salad

Three Cheese Mac 'N Cheese

Baked Green Beans with Crispy Bacon & Charred Onions

Red Potato Salad with Herbed Mayo, Red Onion, & Celery

Grilled Skirt Steak with Fresh Chimichurri

Grilled Half-Chicken with Balsamic Herbed Glaze

Plain & Jalapeno Cheddar Cornbread

## DESSERTS

Seasonal Assorted Southern Tartlets & Caramel Blondie Bars

Seasonal New York Style Cheesecake

## □ TASTE OF THE ISLANDS | \$90

Avocado with Grilled Corn, Cherry Tomato, Arugula, & Cilantro Lime Vinaigrette

Cucumber, Mango, Red Onion, Avocado, Goat Cheese, Watercress, Lime, & Chipotle Vinaigrette

Pigeon Peas & Rice with Cilantro

Stewed Beans, Tomato Sofrito, Ham, Potatoes, & Achiote

Crispy Tostones with Mojo Verde

Lime & Garlic Roasted Chicken

Pescado Frito with Adobo Sauce, Cilantro, & Lime

Oven Roasted Pernil with Garlic & Onions

## DESSERTS

Tres Leches Shooters & Coconut Macarons

Seasonal Tropical Tartlets  
(Mango, Banana, Passion Fruit)

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# Dinner Buffet

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## □ LA CENA BONITA | \$100

Tortilla Soup with Crispy Tortilla Strips, Fresh Lime

Shrimp Cocktail with Avocado, Lime, Cilantro, Corn, & Saltine Crackers

Ceviche Tostada with Jalapeno, Radish, Lime, & Cilantro

Cilantro Rice with Fresh Squeezed Lime

Frijoles Borracho with Bacon & Green Onions

Chicken Mole with Lime Crema, Cilantro, & Pickled Onions

Grilled Mahi Mahi Taco with Lime Cabbage, Avocado, & Pickled Onions

Al Pastor Taco with Grilled Pineapple, Cilantro, & Red Onion

Grilled Chicken Taco with Onion, Cilantro, & Lime

## DESSERTS

Coquito Shooters with Coconut Cream, Cinnamon, & Rum

Pastelitos de Guava & Queso

Churros with Dulce de Leche, Spiced Chocolate Sauce, & Vanilla Chantilly

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A still life composition featuring three glasses of spirits. On the left, a snifter glass with a faceted base holds a golden liquid. In the center, a snifter glass is tilted, showing a dark liquid. On the right, a tulip-shaped glass holds a clear liquid. A cork with a signature lies on a white marble surface in the foreground. The background is dark, and the text 'SPIRITS & LIBATIONS' is centered in white.

**SPIRITS &  
LIBATIONS**

# Spirits & Libations

*Pricing is based off of hourly rate per person*

*Bartender required for all bars – Bartender Fee: \$150 (4 Hours) / \$75 each additional hour*

*(1) Bartender required for every (50) attendees*

## ☐ BEER & WINE BAR

- Bud Light
- Fat Tire
- Samuel Adams
- Guinness
- Modelo
- Stella Artois
- Truly Hard Seltzer
- Local Craft Beers

House Red, White, & Sparkling Wines  
By C. K. Mondavi

Coca-Cola Soft Drinks & Bottled Waters

**\$20 (1) Hour**

**\$36 (2) Hours**

**\$44 (3) Hours**

**\$52 (4) Hours**

## ☐ SIGNATURE BAR

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Rye
- Evan Williams Black
- Cruzan Rum
- El Jimador Tequila
- Dewar's White Label

Bud Light, Fat Tire, Samuel Adams, Guinness, Modelo, Truly Hard Seltzer, Stella Artois & Local Craft Beers

House Red, White, & Sparkling Wines  
By C. K. Mondavi

Coca-Cola Soft Drinks, Bottled Waters, Assorted Juices & Fever-Tree Mixers

**\$26 (1) Hour**

**\$46 (2) Hours**

**\$56 (3) Hours**

**\$66 (4) Hours**

## ☐ CRAFT BAR

- Absolut Vodka
- Tanqueray Gin
- Jack Daniel's Rye
- Maker's Mark
- Bacardi
- Espolon Tequila
- Johnnie Walker Black

Bud Light, Fat Tire, Samuel Adams, Guinness, Modelo, Truly Hard Seltzer, Stella Artois & Local Craft Beers

Red, White, & Sparkling Wines by EOS California

Coca-Cola Soft Drinks, Bottled Waters, Assorted Juices & Fever-Tree Mixers

**\$30 (1) Hour**

**\$50 (2) Hours**

**\$60 (3) Hours**

**\$70 (4) Hours**

## ☐ ELEVATED BAR

- Grey Goose Vodka
- Hendrick's Gin
- George Dickel Rye
- Woodford Reserve
- Mount Gay
- Casamigos Tequila
- Glenfiddich

Bud Light, Fat Tire, Samuel Adams, Guinness, Modelo, Truly Hard Seltzer, Stella Artois & Local Craft Beers

Red, White, & Sparkling Wines by Greystone Cellars

Coca-Cola Soft Drinks, Bottled Waters, Assorted Juices & Fever-Tree Mixers

**\$32 (1) Hour**

**\$56 (2) Hours**

**\$68 (3) Hours**

**\$78 (4) Hours**

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# Spirits & Libations

*Bartender required for all bars – Bartender Fee: \$150 (4 Hours) / \$75 each additional hour  
(1) Bartender required for every (50) attendees*

- ❑ **PROSECCO TOAST | \$8 per person**
- ❑ **CHAMPAGNE TOAST | \$13 per person**
- ❑ **SIGNATURE CRAFT COCKTAIL | MKT per person**  
Have our Master Mixologist Create a Custom Cocktail Just for Your Event
- ❑ **BOURBON BAR EXPERIENCE | \$15 per drink**  
*Mixologist required – Mixologist Fee: \$150 (4 Hours) / \$75 each additional hour*  
All Bourbons are Whiskies, but not all Whiskies are Bourbons.  
(5) Handpicked Bourbons Selected by our Master Mixologist to Create the Perfect Manhattan, Old Fashioned, & Sazerac
- ❑ **MARTINI BAR | \$14 per drink**  
*Mixologist required – Mixologist Fee: \$150 (4 Hours) / \$75 each additional hour*  
Shaken or Stirred – What is Your Preferred?  
(5) Handpicked Vodkas Selected by our Master Mixologist to Create the Perfect Martini – Dirty, Espresso, French & more!
- ❑ **AMARI BAR | \$15 per person**  
Have our Master Mixologist Select (3) Different Amari for you to Enhance Your Dessert Experience

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# Spirits & Libations

*Bartender required for all bars – Bartender Fee: \$150 (4 Hours) / \$75 each additional hour  
(1) Bartender required for every (50) attendees*

## ☐ **BLOODY MARY & MIMOSA BAR – SIGNATURE**

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### **Smirnoff Vodka**

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worchester Sauce, Olives, Cornichons, & Pickled Okra

### **La Marca Prosecco**

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$30 per person
- (2) Hours: \$45 per person
- (3) Hours: \$55 per person
- (4) Hours: \$65 per person

## ☐ **BLOODY MARY & MIMOSA BAR– ELEVATED**

*Bartender required – Bartender Fee: \$150 (4 hours)  
\$75 each additional hour*

### **Grey Goose Vodka**

Served with House-made Bloody Mary Mix, Hot Sauce, Horseradish, Worchester Sauce, Olives, Cornichons, & Pickled Okra

### **Veuve Clicquot Yellow Label Champagne**

Served with Orange, Cranberry, & Pineapple Juices  
Assortment of Freshly Sliced Seasonal Fruit Floaters

- (1) Hour: \$50 per person
- (2) Hours: \$65 per person
- (3) Hours: \$80 per person
- (4) Hours: \$95 per person

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# CATERING GUIDELINES

## ANCILLARY EVENT FEES

- CHEF ATTENDANT FEE | \$150+ each**  
(1) Attendant per (50) Guests with Action Station(s)  
\$75+ per hour past (4) Hours of Scheduled Service
- BARTENDER FEE | \$150+ each**  
(1) Bartender per (50) Guests  
\$75+ per hour Past (4) Hours of Scheduled Service
- CASHIER FEE (CASH BARS ONLY) | \$150+ each**  
(1) Cashier per (50) Guests  
\$75+ per hour Past (4) Hours of Scheduled Service
- COAT CHECK ATTENDANT | \$150+ each**  
\$75+ per hour Past (4) Hours of scheduled service
- CAKE CUTTING & PLATING FEE | \$3.50++ per person**

A labor charge of \$150+ will be charged for each meal period with under (15) attendees.

A labor charge starting at \$750+ will be charge to the group's Master Account for any function in which confetti, glitter, rice, sprinkles, open flame candles, pedals, incense/smells or similar items are used. These items are prohibited and additional cleaning fees or damage to hotel property may be assessed. Please review with your event services manager.

## FOOD & BEVERAGE SERVICES

The Hotel is the only authorized licensee to sell and serve food and beverage (including alcohol) on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries. Taxes and Service Charges - the Hotel will add a 25% taxable service charge and 8.5% state sales tax on food and beverage, with an additional 3% sales tax on liquor. Such taxes and service charges are subject to change without notice.

Meal periods for groups under (15) attendees are subject to a \$150+ labor charge for breakfast, lunch and dinner, which will be included in your final billing.

## MENU SELECTION

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and event details be finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. BEOs must be signed and returned to the Conference or Catering Manager at least ten (14) business days in advance of the first event. BEOs serve as the food and beverage contract for the event. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free and low carb-high protein items.

## GUARANTEE

We need your assistance in making all of your events a success. The Hotel requests that clients notify their Conference or Catering Manager with the final number of guests attending each function by noon, (72) business hours prior to the first function. Guarantees for Wednesday events must be confirmed by noon on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number. Additionally, if the Hotel serves more than the guaranteed number, the client will be charged the actual number of people in attendance. An additional increase in a meal guarantee, within 24 hours of the event, will be subject to availability and will be subject to an additional per person charge.

## FOOD PREPERATION

Our Culinary team is able to satisfy all your dietary restrictions and/or allergies. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees without written permission from the hotel.

## FOOD SERVICE

Based on your selections, all menu items are priced per person unless indicated otherwise and are served for the following durations (additional cost may be incurred for any service time extensions):

|                           |             |
|---------------------------|-------------|
| Breakfast:                | (1) Hour    |
| Brunch:                   | (1.5) Hours |
| Morning/Afternoon Breaks: | (0.5) Hour  |
| Lunch & Dinner:           | (1.5) Hours |
| Tray Passed Receptions:   | (1) Hour    |
| Stationary Receptions:    | (2) Hours   |

Prices are in US dollars and are subject to 25% service charge, 8.5% state sales tax on food and beverage, with an additional 3% sales tax on liquor.

## KOSHER / HALAL MEALS

Should you require kosher meals, the Hotel will source all kosher/Halal meals from a preferred vendor with pricing relative to the current Banquet menu.

## AUDIO VISUAL

The Hotel has a fully equipped audio-visual company on property, [Mills James](#), who can handle any range of audio-visual requirements. Please contact Mills James directly for rates and information.

## WEATHER

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four hours prior to the event based on prevailing weather conditions and the local forecast.

## DESTINATION MANAGEMENT

Please contact your Sales, Conference or Catering Manager directly for information on our list of partners who are available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types.

## EXHIBITORS

To guarantee a flawless hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment.

The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

## MEETING ROOM KEYS

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

## OUTSIDE AUDIO VISUAL & VIDEO PRODUCTION

Mills James is the Hotel's primary technology partner and provider of audio-visual services. Should you elect to partner with an alternate vendor, we kindly request you to contact your Conference or Catering Manager for further assistance (fees may apply).

## BUSINESS LICENSE

By selecting to utilize another audio-visual company, please be advised that there are guidelines to be followed to conduct business within the Hotel. As such, the outside production company is expected to adhere to all mandatory guidelines required of our in-house provider, Mills James. All audio-visual companies doing business in the Hotel must provide a license to do business in the city that the Hotel is located in [30] days prior to the event.

## DAMAGE DEPOSITS

All exhibit, production and audio-visual companies will have a pre/post set-up/tear-down walk-through of all locations occupied by the show/ event. The walk-through will be conducted with a Mills James liaison and/or Hotel representative. A damage deposit may be required. The return of this deposit will be based on the exhibit, production, drayage and audio-visual company's adherence to the policies as outlined as well as a satisfactory walk-through inspection at the end of the function. The client is responsible for any damage charges caused by the exhibit, production, drayage and audio-visual company.

## HOUSE SOUND

To protect the quality and integrity of our in-house systems, outside audiovisual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.

## MENU PRINTING

Professional and custom menu printing for your function(s) is available with advance notice to your Conference or Catering Manager. Based on the quantity and specifications requested, charges may apply.

## RESTAURANT MEAL VOUCHERS

For the convenience of your group, meal vouchers are available for the hotel's primary restaurant. Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued. Vouchers are not applied to a food and beverage minimum.

## SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel.

The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

## SIGNAGE, DISPLAYS, & DAMAGE

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel's lobby—be approved in advance by your Conference or Catering Manager.

To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

## INSURANCE

A certificate of insurance evidencing general liability coverage is required from the outside audio-visual company. The client agrees to protect, indemnify, and hold harmless the Hotel, its owners, management and employees from any and all claims arising out of the client's use of an outside audiovisual company. The certificate of insurance, in form and substance satisfactory to Hotel and evidencing the required coverages, shall be provided to the Hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

## FIRE WATCH

The Hotel may require a fire watch for certain productions that can activate the Hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events.

## STORAGE

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company. Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if PSAV was utilized, the rental price for any storage space may be increased beyond the list price of the room

## SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants, outdoor terraces and meeting/function rooms. Otherwise, a cleaning fee may be assessed. Please contact your Conference or Catering Manager on the designated smoking areas.

## SHIPPING RECEIVING

For your convenience, parcel shipping and handling services are available at the Hotel. Packages for meetings or events may be delivered to the Hotel three (3) business days prior to your arrival. Box handling fees are \$5 per box and \$75 per pallet. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

## LOAD IN & LOUD OUT

Mills James will provide an audio-visual liaison to supervise the load-in, set up, tear down and load out phases for your event. Labor for this service will be charged at prevailing rates and posted to the master account. Mills James will be provided complete production requirements to include labor calls, equipment requirements, and any related audio-visual services. These requirements must be provided (21) days prior to the scheduled load-in.

Under no circumstances will the Hotel or Mills James be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies.

Access to the loading dock must all be prearranged through your Conference or Catering Manager. Off-hour load-ins/outs will require additional Hotel security and will be billed to the client at the rate of \$75+ per hour (minimum of four (4) hours).

The exhibit/production company must provide the Hotel (five (5) days in advance) of who will be the key contact during the load-in/out. They will be required to sign in with the Hotel's Security desk and will be given the appropriate identification which must be worn at all times. They will also supply security with a cell phone number while on-site.

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled.

Due to insurance regulations, the Hotel cannot provide ladders, scissor lifts, flatbed carts, or forklifts - exhibit and production companies must provide their own. None of this equipment can be stored in the back of house areas or loading dock. No items should be placed against any of the walls or columns in the Hotel.

Truck and trailer parking is not permitted on the loading docks and all vehicles must be removed immediately after load-in/out. Your Conference or Catering Manager can supply you with off-site parking alternatives. Exhibit and production personnel must conduct themselves in an appropriate manner and be properly attired at all times.

No exhibit or production company personnel can smoke or take breaks in any of the Hotel's service hallways or public areas—including the Hotel employee cafeteria.

The hotel reserves the right to curtail or cease entire operations at any time if, in the hotel's reasonable estimation, actions are placing the hotel's property, employees or guests at risk.