



BANQUET MENUS

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

GUIDELINES FOR PLANNING YOUR EVENT

We are pleased to assist in the planning of your event. Our Culinary team has designed menus for the 2017 season and our Catering team is happy to guide you in your selections and offer advice to ensure a perfect menu for your event.

We ask that you kindly submit our final event selections to your Catering Manager at least three weeks prior to your event date. This information will include your set-up requirements, food, beverage, audio-visual, entertainment and décor.

We will do our best to accommodate your guests' special requests and needs, including food allergies, religious requirements and dietary restrictions. Please give your Catering Manager ample time to provide you with options and pricing, and to place these custom orders.

A Banquet Event Order will be prepared for each event you will host with us, as a written confirmation of the details of your event. Your banquet event order will be presented to you for your signature of approval.

Also at this time, please give us your best indication of your event attendance so that we may begin our preparations.

Kindly submit your guarantee of attendance to the Catering Office seven (7) business days prior to your event. If we do not hear from you, then the attendance number indicated on your Banquet Event Order, will be considered the guarantee.

If you have selected a menu with a choice of main course, we will also ask for your main course breakdown at this time.

**Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)**

All food and beverage is subject to 20% service charge. All charges, including labor, equipment rental, room rental, service charge and food and beverage are subject to sales tax (currently 8.75%).

In the event that you are planning a lunch or dinner buffet, we are happy to prepare and set for an attendance of 5% over your guarantee, should your attendance increase suddenly or unexpectedly. For plated meals, however, we will set according to your final guarantee, submitted seven (7) business days prior to your event.

Should your event attendance exceed your set, we will do our best to accommodate your additional guests with our Culinary team's selection of meal and modifications to your room set.

Our plated menus are designed as pre-selected meals and as the host, you will select each course for your group. If you prefer to offer a choice of main courses, you may select a maximum of two (2). Please be advised that an additional charge per person will apply with each extra entrée selection. Coded place cards may also be arranged with your Catering Manager.

A labor fee of \$150.00 applies to set up a private bar at your event. We charge a bartender fee of \$160.00 per bartender for a 4 – hour minimum and each additional hour at \$40.00 per bartender.

For most of our menus, a minimum guarantee is asked so that we may offer you consistent quality and variety. Your Catering Manager will work with you to modify a menu or the pricing, should your attendance prevent you from selecting the menu of your choice.

Additionally, the hotel will select appropriate space for your event, based on your attendance and set-up requirements. Should these factors change through the course of your planning, your event locations will also be subject to change. Kindly consult with your Catering Manager prior to printing event locations in an agenda or invitation.

**Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)**

BREAKFAST

The Alise Continental

Freshly Squeezed Citrus and Chilled Fruit Juices
Seasonal Sliced Fresh Fruits and Berries
Breakfast Pastries with Butter and Fruit Preserves
Assorted Low Fat Yoghurts with Granola
Specialty Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
\$22.00 per Guest

The Deluxe Alise Breakfast

The Deluxe Alise Breakfast includes all The Alise Continental Items with
The choice of two items from below:
\$36.00 per Guest
(Please add \$6.00 per Guest for each Additional Selection)

Organic Steel-Cut Oatmeal
With Milk, Brown Sugar, Seed & Dried Fruit Blend

Assorted Bagels with Signature Spreads
With Plain Cream Cheese, Maple + Bacon Cream Cheese,
Chive + Dill Cream Cheese, Fresh Berry Cream Cheese

Breakfast Burrito
Filled with Cage Fresh Egg, Bell Pepper, Red Onion,
Bacon, Cheddar in a Spinach Tortilla

Muffin In Hand
Cage Free Egg, Bacon, House Blue Cheese Spread
Cage Free Egg, Spinach, Tomato Smoke Cheddar

Gluten Free Waffles
With Fresh Berries

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

A LA CARTE BREAK ITEMS

BEVERAGES

Freshly Brewed Specialty Coffee, Decaffeinated Coffee	\$50.00/thermos (serves 10)
Hot Water with Assorted Teas	\$35.00/thermos (serves 10)
Assorted Soft Drinks	\$4.00/each
Fresh Orange or Grapefruit Juice	\$45.00/ pitcher (serves 8)
Chilled Lemonade	\$35.00/pitcher (serves 8)
Iced Tea	\$35.00/pitcher (serves 8)
Bottled Fruit Juices	\$5.00/each
Bottled Mineral Water (Still and Sparkling)	\$6.00/each

BAKED PASTRIES/BREADS/DESSERTS

Finger Sandwiches	\$40.00/dozen
Assorted Bagels with Cream Cheese	\$40.00/ dozen
Breakfast Pastries	\$35.00/dozen
Baked Plain Croissants	\$40.00/dozen
Assorted Cookies	\$40.00/dozen
Brownies	\$40.00/dozen

SNACKS

Candy Bars	\$30.00/dozen
Granola Bars	\$30.00/ dozen
Mixed Nuts	\$5.00/ guest
Whole Fruit (Apples, Oranges and Bananas)	\$3.00/piece
Fruit Kebabs with Honey-Yoghurt Dipping Sauce	\$8.00/guest
Individual Low Fat Yoghurt	\$4.00/each
Kettle Chips	\$4.00/each
Pretzels	\$4.00/guest
Popcorn	\$3.00/guest

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

THEMED BREAKS

Sugar Rush

An Assortment of Candy and Candy Bars

\$13.00 per guest

Bountiful Harvest

Whole Fresh Fruit Bowl

Dried Fruit Trail Mix, Nuts

Fruit Kebabs with Honey-Yoghurt Dipping Sauce

Banana Bread

\$15.00 per guest (15-guest minimum)

Cheese Platter

Assorted Domestic and International Cheeses

With Sliced Breads and Crackers,

Sliced Fresh Seasonal Fruit and Berries

\$15.00 per guest (10 – guest minimum)

Fiesta Mexico

Tortilla Chips with Guacamole

Fire Roasted Salsa, Black Bean Dip, Queso Fresco

And Roasted Corn Salsa

\$12.00 per guest

Snacks

Pretzels, Popcorn, Mixed Nuts

And Assorted Potato Chips

\$10.00 per guest

The Bake Sale

Baked Brownies and Cookies

With Ice Cold Milk

\$12.00 per guest

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

LUNCH BUFFETS

Lunches Include Pitchers of Ice Tea

Deli Maison

Gathered Greens, Fresh Grapes, Bleu Cheese with White Balsamic Vinaigrette
New Potato Salad with Crispy Bacon and Whole Grain Mustard Dressing
Roast Beef, Smoked Turkey, Honey Glazed Ham, Italian Dry Salami and Pastrami
Sliced Provolone, Sharp Cheddar, Swiss and Monterey Jack Cheeses
Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles, Mustard and Mayonnaise
Assorted Sliced Breads and Pita Pockets
Sliced Fresh Fruits and Berries
Fresh Bake Cookie and Brownie Assortment

\$38.00 per guest

La Trattoria

Tomato, Mint, Cucumber and Cured Lemon on Arugula
Green Olives, Celery, Cherry Tomatoes and Watercress
Marinated Skirt Steak with Romesco Sauce
Atlantic Salmon with Cured Lemon, Fennel and Roasted Pepper Relish
Fresh Focaccia Bread with Herbed Olive Oil
Biscotti

\$46.00 per guest

The Lower Nob Hill

Spinach, Arugula, Cucumber and Tomato Salad with Fine Herb Vinaigrette
Herb Crusted Chicken with Pepperade
Braised Beef Short Ribs with Mushrooms and Pearl Onions
Yukon Gold Potato Puree
Seasonal Fruit Tarte

\$50.00 per guest

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

Executive Working Lunch

Lunch Includes Pitchers of Ice Tea
and a Cookie and Brownie Assortment

Sandwiches and Wraps (Please Choose Two)

Assortment of Turkey, Roast Beef and Vegetable Wraps
Tomato, Avocado, Cucumber, Arugula and Chipotle Aioli

Smoked Chicken on Sourdough
Tomato, Butter Lettuce, Red Onion, Cambozola Cheese and
Whole Grain Mustard Aioli

Tuscan Grind on Focaccia Bread
Prosciutto, Coppa, Salami, Provolone Roasted Bell Peppers, Caramelized Onions,
And Arugula with Roasted Garlic Aioli

Ham and Cheese on Wheat Bread
Honey Baked Ham, Gruyere, Tomato, Onion, Butter Lettuce and Mayonnaise

Grilled Portabella and Eggplant on Baguette
Zucchini, Roasted Red Bell Peppers and Pepper Jam

Accompaniments (Please Choose Two)

Seasonal Vine Ripe Tomatoes Cucumbers, Red Onions and Feta Cheese
Gathered Greens, Fresh Grapes, Bleu Cheese and Golden Balsamic Vinaigrette

Tomato, Mint, Cucumber and Cured Lemon on Arugula

Green Olives, Celery, Cherry Tomatoes and Watercress

\$36.00 per guest (10-guest maximum)

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

BOXED LUNCHES

All Boxed Lunches Include Whole Fresh Fruit, Chef's Daily Selection of Side Dish, Chips, Sweet Treat and Bottled Water

Please Select from the Following Sandwiches:

Vegetable Wrap

Romaine, Red Bell Peppers, Snap Peas, Tomato, Cucumber, Daikon Sprouts and Herbed Cream Cheese

Turkey Wrap

Tomato Avocado, Arugula, Butter Lettuce and Sun Dried Tomato Aioli

Roast Beef Wrap

Tomato, Cucumber, Arugula and Chipotle Aioli

Smoked Chicken on Sourdough

Tomato, Butter Lettuce, Red Onion and Cambozola Cheese with Whole Grain Mustard Aioli

Tuscan Grind on Focaccia Bread

Prosciutto, Coppa, Salami, Provolone Roasted Bell Peppers, Caramelized Onions, And Arugula with Roasted Garlic Aioli

Ham and Cheese on Wheat Bread

Honey Baked Ham, Gruyere, Tomato, Onion, Butter Lettuce ad Mayonnaise

Grilled Portabella and Eggplant on Baguette

Zucchini, Roasted Bell Peppers and Shallot-Pepper Jam

\$25.00 per Box Lunch

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)

RECEPTION DISPLAYS AND **STATIONS**

Farmers' Market Crudités \$12.00 per Guest

Crisp Vegetables Served with Assorted Housemade Dips

Artisan Cheese \$18.00 per Guest

Imported and Domestic Cheese, Fresh & Dried Fruits and Mixed Nut
With Sliced French Baguette and Crackers

Seasonal Fruit \$12.00 per Guest

Seasonal Array of Sliced & Whole Fruits and Berries

Antipasto \$20.00 per Guest

Prosciutto, Coppa, Mozzarella, Country Olives, Artichoke Heart, Roasted Peppers
and Pepperoncini with Breadsticks

PASSED SMALL BITES

Assorted Flatbreads \$12.00 per Guest

Bacon Wrapped Dates \$8.00 per Guest

Bleu Cheese, Bourbon Caramelized Onions and Bacon Crostini \$8.00 per Guest

Any item can be prepared to your specifications based on availability.
All Groups of less than 10 are subject to an additional \$175.00 server labor charges.
If more than one entrée, higher price plus \$10.00 p.p. will be charged for all entrees.
All prices are subject to 20% Gratuities, 4% Service Charge and 8.75% Sales Tax.
Possible change without notice (07/01/17)