



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

## CATERING MENUS

# CATERING POLICIES & INFORMATION

## FOOD & BEVERAGE MINIMUM

There is a food & beverage minimum (exclusive of tax and gratuity). Our catering department will design a menu based on your needs to help you reach that minimum. Should the revenue fall short of the minimum contracted, the difference will be charged to the final bill.

## FINAL GUARANTEE

We must be notified three business days prior to your function with a guaranteed number of attendees. In the event that a final guarantee is not supplied, the estimated number of attendees will be your final guarantee. You will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

## FOOD & BEVERAGE CONSUMPTION

Due to state and local ordinances, all food and beverages must be consumed on premises and purchased solely through the Grande Colonial.

## OUTSIDE FOOD & BEVERAGE

No food or beverage of any kind may be brought into the banquet rooms, with the exception of cakes and bottles of wine, for which a service fee will apply. (Current cake-cutting fee is \$5 per person, plus tax & gratuities; current corkage fee is \$35 per bottle, plus tax & gratuities.) We do not permit removal of food at conclusion of the event.

## MONDAY & TUESDAY BUSINESS OPERATIONS

Please be aware that due to limited food and beverage operations on Monday and Tuesday, some of our catering offerings are currently not available. Our Sales & Catering team will be happy to guide you through the options we are able to provide on those two days.

## SPLIT MENUS

For plated events, if the guest count is 25 or less, guests may have a choice of two entrées during the event. All other course items must be the same. If the guest count exceeds 25, the client is to select one entrée for all guests, or for an additional \$20 (++) per person, the client may order a dual entrée or have a choice of two entrées during the event. If the client provides pre-selected entrée counts two weeks prior to event, no additional fees will apply. All other courses must be the same for each guest. Client must provide place cards for each guest noting their name and symbol indicating their pre-selected entrée selection.

## BANQUET SERVICE CHARGE

The Banquet Service Charge is a combined gratuity and service charge that is in effect on the day of the group's event and will be added to group's master account. Currently, the combined charge is equal to 27% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 18%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event and kitchen staff. The remainder of the combined charge (currently 9%) is a service charge that is not a gratuity and is the property of the hotel to cover discretionary and administrative costs of the group's event. Hotel will endeavor to notify group in advance of group's event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of group's event.

## CUSTOM PRINTED MENUS

Upon request, we will provide custom menus for your event, to be displayed at each place-setting, for \$3 per menu, plus tax & gratuities.

# BREAKFAST BUFFETS & ENHANCEMENTS

BASED ON A MINIMUM OF ONE HOUR  
SERVICE. PRICES ARE PER PERSON.

## EARLY RISER *(Minimum of 10 guests)* **\$38**

NINE-TEN Bakery: House-made breakfast breads,  
croissants & mini cinnamon rolls  
Platter of seasonal fruit  
Bagels with whipped cream cheese or herb cream cheese  
House-made granola, "Strauss Creamery" honey-lime  
yogurt & fresh berries

## MORNING BOOST *(Minimum of 15 guests)* **\$43**

Pitaya & granola bowls with banana, berries, toasted  
coconut & nuts  
Platter of seasonal fruit  
Build-It-Yourself Avocado Toast Station with smashed  
avocado with lime & Aleppo pepper, farmer's market  
radishes, toasted pepita, pickled raisins & bread and  
multi-grain toast  
Local Hilliker's Ranch hard-boiled eggs  
Sliced turkey & whipped ricotta cheese with extra virgin  
olive oil

## TASTE OF BAJA *(Minimum of 15 guests)* **\$44**

Pan dulce  
Mexican fruit salad with jicama, mango, cucumber,  
orange, lime & Tajin dressing  
Horchata-spiced yogurt with toasted cinnamon oats  
Huevos rancheros tostadas with Vaquero beans,  
scrambled eggs, ranchero sauce, Oaxaca cheese,  
avocado & cilantro  
Crispy tostadas

## SUNRISE *(Minimum of 10 guests)* **\$49**

NINE-TEN Bakery: House-made breakfast breads,  
croissants & mini cinnamon rolls  
Platter of seasonal fruit  
Bagels with whipped cream cheese  
House-made granola, "Strauss Creamery" honey-lime  
yogurt & fresh berries  
Local Hilliker's Ranch scrambled eggs  
Herb-roasted fingerling potatoes  
Choice of bacon or sausage

INCLUDES LOCAL TALITHA CERTIFIED  
ORGANIC COFFEE & HOT TEA, AS WELL AS  
FRESH SQUEEZED ORANGE JUICE &  
CRANBERRY JUICE.

## BREAKFAST ENHANCEMENTS

Fruit smoothies made with almond milk, soy milk or yogurt	\$7
Pitaya & granola bowls with berries, toasted coconut & nuts	\$9
Oatmeal with brown sugar & golden raisins	\$7
House-made one bite donut holes with lemon crème anglaise & strawberry jam	\$9
House-made cheddar & chive biscuits	\$7
Local Hilliker's Ranch scrambled eggs	\$8
Sausage or bacon	\$9
Turkey bacon	\$8
Herb-roasted fingerling potatoes	\$7

## BREAKFAST ENTRÉE ENHANCEMENTS

Farmer's market vegetable quiche	\$16
House-made buttermilk & lemon pancakes with macerated blueberries, Vermont maple syrup & powdered sugar	\$14
Brioche French toast with seasonal fruit	\$12
Eggs Benedict	\$14
House-cured smoked salmon Benedict	\$17
Breakfast sandwich: Scrambled eggs, crispy bacon, smashed avocado & aged cheddar on an English muffin	\$13
Prime 6 oz. NY Steak with J1 sauce	\$25



# BRUNCH BUFFETS & ENHANCEMENTS

BASED ON A MINIMUM OF ONE HOUR  
SERVICE AND MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## THE BAJA

\$60

Mexican fruit salad with jicama, mango, cucumber, orange, lime & Tajin dressing  
Horchata-spiced yogurt with toasted cinnamon oats  
Red chilaquiles with chorizo, cotija, shaved onions & cilantro  
Huevos rancheros tostadas with Vaquero beans, scrambled eggs, ranchero sauce, Oaxaca cheese, avocado & cilantro  
Crispy tostadas  
Chef specialty seasonal pan dulce

*Optional enhancement (add \$20 per person)*

Puerto Nuevo Benedict with smashed avocado, lobster & chipotle hollandaise

## THE COVE

\$72

NINE-TEN Bakery: House-made breakfast breads, croissants & mini cinnamon rolls  
Platter of seasonal fruit: Melon, pineapple & berries  
Local Hilliker's Ranch scrambled eggs  
Herb-roasted fingerling potatoes  
Bacon & sausage

*Choice of one of the following:*

Hearts of romaine salad with parmesan cheese, croutons & white anchovy vinaigrette  
Specialty house-made seasonal soup  
Artisan cheese & charcuterie display

*Choice of two of the following:*

Brioche French toast with seasonal fruit  
Farmer's market vegetable quiche  
House-made pasta with San Marzano tomatoes, ricotta cheese & herbs  
Rosemary lemon airline chicken breast  
Pan-seared Loch Duart salmon  
Pan-roasted white fish with roasted lemon & dill  
NINE-TEN house-made mini pastries & desserts

*Optional enhancement (add \$17 per person)*

Add smoked salmon Benedict: House-smoked salmon, poached Hilliker's Ranch egg, citrus hollandaise sauce, served on a toasted English muffin



INCLUDES LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA, AS WELL AS FRESH SQUEEZED ORANGE JUICE & CRANBERRY JUICE.



# BRUNCH BUFFETS & ENHANCEMENTS

BASED ON A MINIMUM OF ONE HOUR  
SERVICE AND MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## HIGH TEA DISPLAY \$45

Includes fresh baked scones with seasonal fruit preserves, assorted petit fours & finger sandwiches to include cucumber, smoked salmon & egg salad

## SMOKED SALMON DISPLAY \$25

Sliced tomatoes, hard boiled eggs, capers, whipped cream cheese, wild arugula & mini bagels

## SEAFOOD DISPLAY (3 pieces each per person) \$45

Oysters with lemon & mignonette  
Shrimp with house-made cocktail sauce & lemons  
Ceviche with avocado & crispy tortilla chips

## CHEF-ATTENDED OMELET STATION \$20

(\$150 chef attendant fee, plus tax and 27% service charge)

Includes choice of 5 of the following:

Spinach; tomato; green onions; peppers; mushrooms;  
broccoli; cheddar cheese; goat cheese; avocados;  
bacon; sausage; or ham

## BRUNCH BEVERAGES (2 hours of service)

### BUBBLES BAR \$28

Mimosas, Bellinis and Hibiscus

### NINE-TEN BLOODY MARY BAR \$25

House-made bloody mix, premium Vodka

*Optional enhancement (add \$9 per person)*

Add bacon strips, grilled shrimp, pickled vegetables & house-made hot sauce



INCLUDES LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA, AS WELL AS FRESH SQUEEZED ORANGE JUICE & CRANBERRY JUICE.

# LUNCH PLATED

PARTIES OVER 25, CHOOSE ONE ENTRÉE;  
PARTIES 25 OR LESS, CHOOSE TWO  
ENTRÉES; ALL ADDITIONAL COURSES  
WILL BE THE SAME FOR EACH GUEST.  
PRICES ARE PER PERSON.

## THREE-COURSE PLATED LUNCH \$56

### STARTERS *(choice of one)*

- Chef specialty seasonal soup
- Organic greens with shaved vegetables & champagne vinaigrette
- Hearts of romaine, parmesan, croutons with white anchovy vinaigrette
- Arugula, fennel & shaved parmesan with lemon vinaigrette
- Baby kale and seasonal fruit with buttermilk dressing, toasted almonds & parmesan cheese

### ENTRÉES *(choice of one)*

*Served with seasonal accompaniments*

- Market fresh white fish
- Scottish salmon
- Grilled chicken breast
- Grilled fish tacos served with salsa verde, cabbage, lime & avocado
- NINE-TEN signature Reuben sandwich

*Optional enhancement (add \$5 per person):*

- Petit filet mignon
- Prime 6 oz. NY “pave” steak

### DESSERT *(choice of one)*

- Seasonal sorbet & fresh fruit
- Seasonal fruit crisp with house-made vanilla bean ice cream
- Black forest chocolate mousse cake with cherries
- NINE-TEN signature half-baked chocolate cake & whipped cream
- Vanilla bean cheesecake with mixed berries & seasonal compote
- Espresso tiramisu with mascarpone mousse
- Coconut très leches, dulce de leche, market fresh berries

INCLUDES LOCAL TALITHA CERTIFIED  
ORGANIC COFFEE & HOT AND ICED TEA.





# LUNCH BUFFETS

BASED ON A MINIMUM OF ONE HOUR  
SERVICE AND MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## **NINE-TEN PROSPECT STREET DELI \$52**

Organic greens with champagne vinaigrette  
Seasonal soup  
Sliced New York-style pastrami, black forest ham &  
maple-brined smoked turkey  
Cheddar & Swiss cheese  
House-made rolls & artisan sliced breads  
Mayonnaise, Dijon mustard, tomatoes, butter leaf  
lettuce  
Quinoa salad with tomatoes, cucumber, parsley &  
lemon vinaigrette  
Kettle chips  
NINE-TEN pickled vegetable jar  
House-made cookies & bars

## **LA VITA È BELLA \$65**

Chicory salad, fennel, orange, chickpeas, red wine &  
oregano vinaigrette  
Beef carpaccio, garlic aioli, chili, arugula  
Grilled marinated vegetables  
Prime hanger steak florentina with fennel pollen  
& aged balsamic  
Mushroom lasagna, ricotta, herbs  
Focaccia bread  
Espresso tiramisu

## **ASADA GRILL \$62**

Marinated chicken asada  
Marinated steak asada  
House-made pico de gallo  
Pickled onions & carrots  
Guacamole  
Flour & corn tortillas  
Spanish rice & beans  
Crema and house-made hot sauce  
Caramel flan

## **ITALIAN SUBS \$52**

Organic greens with champagne vinaigrette  
Seasonal soup  
Cured meats  
Provolone cheese  
Shredded lettuce, onion, pickles, tomato, pepperoncini,  
olive spread  
French bread and focaccia  
Chips & assorted cookies

INCLUDES LOCAL TALITHA CERTIFIED  
ORGANIC COFFEE & HOT AND ICED TEA.

## **BBQ \$63**

Smoked BBQ chicken  
Baby back ribs  
910 cole slaw  
Mac & Cheese  
Cornbread & honey butter  
Bread & butter pickles  
BBQ sauce  
Seasonal pies

## **JAMAICAN \$66**

Caribbean salad with mixed greens, mango, pepper,  
green onion, carrot & sesame lime vinaigrette  
Chef Knibb's Jamaican jerk chicken  
Grilled market fish with ginger lime & scallion relish  
Basmati rice with pine nuts, plantains & herbs  
Pineapple upside-down cake

## **MEDITERRANEAN \$62**

Marinated chicken & beef kebabs  
Roasted carrots, tahini, za'atar spice  
Middle Eastern chopped vegetable & grain salad  
Hummus with roasted cherry tomatoes  
Pita  
Orange pistachio cake

## **GOURMET BOX LUNCH \$42**

Choice of smoked turkey, black forest ham  
or avocado sandwich on multi-grain bread  
Piece of whole fruit  
Kettle chips  
Granola bar  
Fresh baked chocolate chip cookie  
Bottled water  
Soda



# MEETING PACKAGES

BASED ON A MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## EXECUTIVE MEETING PACKAGE

**\$68**

### BREAKFAST

NINE-TEN Bakery: House-made breakfast breads, croissants  
& mini cinnamon rolls  
Platter of seasonal fruit  
Bagels with whipped cream cheese  
House-made granola, "Strauss Creamery" honey-lime  
yogurt & fresh berries  
Fresh squeezed orange juice & cranberry juice

*Optional enhancement (add \$16 per person)*

Add bacon or sausage, oven-roasted Yukon potatoes  
with herbs and onions & local Hilliker's Ranch  
scrambled eggs

### LUNCH

*Not included in package price. Please see lunch menus for  
pricing.*

### MID-AFTERNOON BREAK *(choice of one)*

Whole fruit, protein bars & granola bars  
Individual seasonal farmers market crudité cups with  
your choice of hummus or whipped ricotta & extra  
virgin olive oil  
Crispy baked pita chips with creamy hummus  
Tortilla chips with salsa fresca & guacamole  
Fruteria platter with jicama, mango, cucumber, orange,  
lime & Tajin dressing  
Melon prosciutto bites: Farmer's market melon slices  
wrapped with La  
Querica prosciutto & extra virgin olive oil crumbs  
Caprese bites: Ciliegine mozzarella, local cherry  
tomatoes, fresh basil, balsamic vinegar & and extra  
virgin olive oil  
Assorted freshly-baked cookies & bars

### ALL-DAY BEVERAGE STATION

Unlimited local Talitha certified organic coffee  
& hot and iced teas, assorted sodas, and sparkling and  
still bottled water

## TAKE FIVE MEETING BREAKS

*(Priced per person unless otherwise noted)*

### SWEET TOOTH

House-made caramel popcorn	\$7
Granola bars	\$7
Protein bars	\$14
Assorted house-made mignardise	\$36 per dozen
Freshly-made cookies	\$48 per dozen
Freshly-made brownies	\$48 per dozen

### AFTERNOON SNACKS

Spiced popcorn	\$7
Assorted olives	\$9
Crispy baked pita chips with creamy hummus	\$10
Tortilla chips with salsa fresca & guacamole	\$10
Spicy or salted mixed nuts	\$15

### FRUITS & VEGGIES

Fruit smoothies made with almond milk, soy milk or yogurt	\$7
Seasonal farmer's market whole fruits & bananas	\$8
Sliced seasonal fruit platter	\$16
Fruteria platter with jicama, mango, cucumber, orange, lime & Tajin dressing	\$18





# MEETING PACKAGES

BASED ON A MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## SOMETHING EXTRA

Artisan cheese board	\$22
Melon prosciutto bites: Farmer's market melon slices wrapped with La Querica prosciutto & extra virgin olive oil crumbs	\$12
Caprese bites: Ciliegine mozzarella, local cherry tomatoes, fresh basil, balsamic vinegar & and extra virgin olive oil	\$12
Toast platter with choice of 1 of the following: Salmon rillettes; avocado chili lime & shrimp; burrata cheese; or olives & sea salt	\$12
Individual seasonal farmer's market crudité cups with your choice of hummus or whipped ricotta & extra virgin olive oil	\$12
Poke bowl: Sushi rice, cucumber, carrots, avocado, soy ginger dressing & house-made furikake	\$16
Build-it-yourself ceviche tostadas: Market fresh white fish, lime, red onion, cucumber, radish, and cilantro with smashed avocado & tostadas	\$20

## BEVERAGES

Local Talitha certified organic coffee & hot teas	\$95 per gallon
Fresh-squeezed orange juice	\$35 per carafe
Cranberry or apple juice	\$35 per carafe
Fresh-squeezed lemonade	\$35 per carafe
Fresh-brewed iced tea	\$35 per carafe
Fresh-brewed Agua Fresca (jicama, agua de sandia, strawberry & mint)	\$70 per gallon
Fresh-pressed vegetable juice (carrot/ginger; cucumber/apple; & beet/celery/apple)	\$22 per person
Assorted soft drinks	\$6 each
Acqua Panna bottled water 500ml	\$7 each
Pellegrino sparkling mineral water 500ml	\$7 each

## ALL-DAY BEVERAGE STATION \$30

Unlimited local Talitha certified organic coffee and teas, assorted sodas & sparkling and still bottled water



# RECEPTIONS & HORS D'OEUVRES

BASED ON A MINIMUM OF 20 GUESTS.  
HORS D'OEUVRES ARE BASED ON A  
MINIMUM OF 20 PIECES PER  
SELECTION. PRICES ARE PER PERSON.

## TEASER

\$38

*Based on 30 minute – 1 hour reception*

Two tray-passed hors d'oeuvres  
Artisan cheese board

## LIGHTER FARE

\$60

*Based on 30 minute – 1 hour reception*

Three tray-passed hors d'oeuvres  
Two stationary platters

## A GRANDE FARE

\$120

*Based on 1-2 hour reception; \$150 chef attendant fee*

Four tray-passed hors d'oeuvres  
Two stationary platters  
Prime rib carving station  
Caesar salad or grilled vegetable platter

## HORS D'OEUVRES

\$8

*(tray passed or served on platters)*

Avocado & melted brie crostini  
Devils on horseback (*prosciutto-wrapped date, goat cheese  
& spiced nuts*)  
Tempura shrimp  
Potato & manchego cheese croquette with parmesan  
cheese  
Savory tartlet with ratatouille

## HORS D'OEUVRES

\$10

*(tray passed or served on platters)*

Mushroom arancini  
Crispy ginger-glazed pork belly lettuce cup with  
cucumber carrot slaw  
Jerk chicken meatballs  
Spanish octopus bite with romesco sauce  
Beef tartar crostini  
Tandoori chicken brochettes  
Pan con tomat with prosciutto  
Gougere with truffle cream  
Wild mushroom bouches

## HORS D'OEUVRES

\$12

*(tray passed or served on platters)*

Tuna poke spoon  
Crab lettuce cups with lime & avocado purée  
Crab cake with chipotle aioli  
Lamb kebab with tzatziki  
Marinated beef brochettes with red pepper relish  
Smoked salmon bruschetta with cucumber & radish





# RECEPTION PLATTERS & STATIONS

BASED ON A MINIMUM OF 20 GUESTS.  
CHEF-ATTENDED STATIONS ARE BASED  
ON A MINIMUM OF ONE HOUR  
SERVICE. PRICES ARE PER PERSON.

## GRANDE PLATTERS

**FROM THE FARM** \$16  
Grilled or raw vegetables with parmesan & black pepper dip

**CALIFORNIA'S BOUNTY** \$20  
Chef seasonal hummus, whipped ricotta, nuts & raw vegetables

**ARTISAN CHEESE & CHARCUTERIE BOARD** \$24  
Dried fruit, nuts, bread, selection of cured meats, pickled vegetables, mustard & grilled bread

**TAPAS** \$20  
Toasted marcona almonds, boquerones, olives, roasted & pickled peppers, patatas bravas & grilled bread

**BROCHETTES BAR** \$24  
Marinated beef brochettes with red pepper relish, Tandoori chicken brochettes, & lamb brochettes with tzatziki

**SPOONFUL OF SUGAR** \$22  
Tartlets, macaroons, individual mousse cakes, truffles & verrines

## CHEF-ATTENDED RECEPTION STATIONS

*(\$150 chef attendant fee, plus tax and 27% service charge)*

**Turkey Breast** \$27  
With herb gravy, cranberry relish & house-made rolls

**Herb-Roasted Prime Rib** \$40  
Au jus, horseradish, mustard & house-made rolls

**Roasted Filet** \$45  
With Point Reyes aioli & house-made rolls

## RECEPTION ENHANCEMENTS

**Seafood Display** \$45  
Oysters with lemon & mignonette, shrimp with house-made cocktail sauce and lemons & ceviche with avocado and crispy tortilla chips

**Grilled Marinated Shrimp** \$20  
Lemon aioli





# DINNER PLATED

PARTIES OVER 25, CHOOSE ONE ENTRÉE;  
PARTIES 25 OR LESS, CHOOSE TWO  
ENTRÉES; ALL ADDITIONAL COURSES  
WILL BE THE SAME FOR EACH GUEST.  
PRICES ARE PER PERSON.

## THREE-COURSE PLATED DINNER **\$90**

### STARTERS *(choice of one)*

Chef specialty seasonal soup  
Lobster bisque  
Organic greens with shaved vegetables & champagne vinaigrette  
Arugula with fennel, shaved parmesan & lemon vinaigrette  
Heirloom tomato salad with radish, basil, blue cheese, little gem lettuce, champagne vinaigrette  
Crab Louie with Bibb lettuce, whipped avocado, dried cherry tomatoes & champagne vinaigrette

### ENTRÉES *(choice of one)*

*Served with seasonal accompaniments. Vegetarian entrée available upon request.*

Pan-roasted salmon with carrot ginger emulsion  
Market fresh white fish  
Herb-roasted Shelton organic chicken breast  
Filet mignon with Cabernet reduction  
Grilled NY steak with Cabernet reduction  
Lobster Tail *(market price)*  
Braised boneless short rib  
Maple leaf duck breast  
Colorado lamb loin

### DESSERT *(choice of one)*

Vanilla bean cheesecake served with mixed berries & seasonal compote  
Seasonal sorbet with fresh farmer's market fruit & meringue crisp  
NINE-TEN signature half-baked chocolate cake & whipped cream  
“S’mores”, milk chocolate mousse, graham cracker, whipped meringue, buttermilk ice cream  
Lemon bar, sable dough, meringue, market fresh berries

### *Optional enhancements:*

Add an additional course \$16 per person  
Choice of or dual entrée \$20 per person  
Vegan options available



INCLUDES LOCAL TALITHA CERTIFIED  
ORGANIC COFFEE & HOT AND ICED TEA.

# DINNER BUFFET

BASED ON A MINIMUM OF 15 GUESTS.  
PRICES ARE PER PERSON.

## DINNER BUFFET

\$102

### STARTERS *(choice of one)*

- Chef specialty seasonal soup
- Lobster bisque
- Organic greens with shaved vegetables & champagne vinaigrette
- Arugula with fennel, shaved parmesan & lemon vinaigrette
- Heirloom tomato salad with radish, basil, blue cheese, little gem lettuce, champagne vinaigrette
- Crab Louie with Bibb lettuce, whipped avocado, dried cherry tomatoes & champagne vinaigrette

### ENTRÉES *(choice of two)*

- Herb-roasted Shelton organic chicken breast with lemon thyme sauce
- Jerk pork tenderloin with pork jus
- Oven-roasted salmon with carrot ginger emulsion
- Market fresh fish
- Filet mignon with Cabernet reduction
- Grilled NY steak with Cabernet reduction

### SIDES *(choice of one)*

- Anson Mills white corn polenta with mascarpone cheese & herbs
- Herb-roasted fingerling potatoes
- Yukon gold mashed potatoes
- House-made pasta with San Marzano tomatoes & basil
- Chef specialty seasonal risotto

### VEGETABLES *(choice of one)*

- Roasted root vegetable
- Roasted shallots & butternut squash
- Spice roasted rainbow carrots
- Chino Farms roasted sweet potatoes
- Broccolini with garlic & Aleppo pepper

### DESSERT *(choice of two; individual portions)*

- Vanilla bean panna cotta with fresh fruit
- Vanilla bean cheesecake bites
- Assorted mini cupcakes
- Assorted cake pops
- Vanilla cream profiteroles



INCLUDES LOCAL TALITHA CERTIFIED  
ORGANIC COFFEE & HOT AND ICED TEA.

# COCKTAIL SERVICE

\$150 BARTENDER FEE, PLUS TAX  
AND 27% SERVICE CHARGE.

## HOSTED BAR

*(based on minimum two hours of service)*

Select liquor	\$13 per drink
Premium liquor	\$15 per drink
Domestic & local beer	\$8 per bottle
Imported & specialty beer	\$9 per bottle
Soft drinks	\$6 each
Sparkling & still bottled water	\$7 each

## NON-HOSTED BAR

*(based on minimum two hours of service; non-hosted bar pricing is inclusive of tax & service charge)*

Select liquor	\$17 per drink
Premium liquor	\$20 per drink
Domestic & local beer	\$13 per bottle
Imported & specialty beer	\$15 per bottle
Soft drinks	\$9 each
Sparkling & still bottled water	\$9 each

## HOURLY BAR PACKAGES

### Select Liquor:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Pueblo Viejo Tequila, Jack Daniels Bourbon, Dewar's Scotch  
Domestic & local beer; Sommelier-choice wine;  
non-alcoholic beverages. Shots are not included in package.

\$30 per person (1 hour)
\$40 per person (2 hours)
\$50 per person (3 hours)
\$60 per person (4 hours)

### Premium Liquor:

Ketel One Vodka, Hendrick's Gin, Malahat Spiced Rum, Patron Tequila, Basil Hayden Bourbon, Johnny Walker Scotch. Imported & specialty beer; Sommelier-choice wine; non-alcoholic beverages. Shots are not included in package.

\$35 per person (1 hour)
\$45 per person (2 hours)
\$55 per person (3 hours)
\$65 per person (4 hours)

COCKTAIL CONSUMPTION PRICING  
IS MEASURED AND ACCOUNTED FOR  
UP TO 24 DRINKS PER 750 ML BOTTLE.





# WINE LIST

WINES ARE SUBJECT TO AVAILABILITY.  
72 HOUR NOTICE FOR ALL ORDERS  
REQUIRED. A COMPLETE WINE LIST FROM  
NINE-TEN IS AVAILABLE UPON REQUEST.

## SPARKLING WINE

TASI, Prosecco, Veneto, Italy	\$51
ALLIMANT-LAUGNER, Brut Rose, NV, Cremant d'Alsace, France	\$63
DRAPPIER, "Carte d'Or", Brut, NV, Aube, France	\$91
BILLECART-SALMON, Brut Rosé, NV, Champagne, France	\$195

## INTRIGUING WHITES

WEINGUT FRANK, Gruner Veltliner, Weinvertal, Austria	\$55
ELENA WALCH, Pinot Grigio, Alto Adige, Italy	\$55
JERMANN, "Vintage Tunina", Aromatic Blend, Venezia Giulia, Italy	\$88

## SAUVIGNON BLANC

CRAGGY RANGE, Te Muna Vineyard, Martinborough, New Zealand	\$62
MERRY EDWARDS, Russian River, Sonoma, CA	\$75
LUCIEN CROCHET, Sancerre, Loire Valley, France	\$84

## CHARDONNAY

JACKSON ESTATE, Santa Maria Valley, CA	\$52
FRANK FAMILY, Carneros, Napa Valley, CA	\$80
JEAN COLLET & FILS, Chablis, France	\$64
KISTLER, "Les Noisetiers", Sonoma Coast, CA	\$126

## INTRIGUING REDS

VILLA SANT'ANNA, Rosso di Montepulciano, Italy	\$63
COUROULU Grenache Blend, Vacqueryras, Rhone, France	\$78
RIDGE, Lytton Estate, Petit Sirah, Dry Creek, Sonoma, CA	\$86
ALTO MONCAYO, "Veraton", Garnacha, Campo de Borja, Spain	\$78



CORKAGE: \$35 PER BOTTLE; \$75 PER MAGNUM;  
MAXIMUM NUMBER OF BOTTLES BASED ON  
GUEST COUNT.

SOMMELIER WINE-PAIRED DINNERS ARE  
AVAILABLE FOR ADDITIONAL FEE PLUS  
COST OF WINE. INQUIRE FOR MORE DETAILS.

# WINE LIST

WINES ARE SUBJECT TO AVAILABILITY.  
72 HOUR NOTICE FOR ALL ORDERS  
REQUIRED. A COMPLETE WINE LIST FROM  
NINE-TEN IS AVAILABLE UPON REQUEST.

## PINOT NOIR

LA CREMA, Monterey, CA	\$50
BERGSTROM, Willamette Valley, OR	\$92
SCRIBE, Carneros, CA	\$99
DOMAINE SERENE, "Yamhill Cuvée", Willamette Valley, OR	\$123
JOSEPH ROTY, Marsannay, Burgundy, France	\$135
ROAR, Santa Lucia Highlands, CA	\$120

## CABERNET SAUVIGNON & BORDEAUX BLENDS

HILL FAMILY, "Barrel Blend", Meritage Blend, Napa Valley, CA	\$60
CAIN CUVÉE, Meritage Blend, Napa Valley, CA	\$74
METHOD, Cab. Sauv, Napa Valley, CA	\$85
JAX, Cab Sauv, Calistoga, Napa Valley, CA	\$105
STAGS LEAP, "Artemis", Cab. Sauv, Napa Vly, CA	\$178
FAUST, Cabernet Sauvignon, Napa Valley, CA	\$113
CHATEAU LASSEGUE, Saint-Emilion Grand Cru, Bordeaux, France	\$130
ORIN SWIFT, "Mercury Head", Cab. Sauv, Napa, CA	\$240



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# AUDIO-VISUAL

A 27% SERVICE CHARGE WILL BE ADDED TO  
ALL AUDIO-VISUAL CHARGES.

Wireless high-speed Internet connection	Complimentary
Screen	\$150
LCD projector & screen	\$500
AV support package <i>(includes LCD TV, set-up, technical support)</i>	\$400
Wireless PowerPoint remote	\$50
Polycom speaker phone	\$300
Easel	\$40
Flip-chart ( <i>adhesive</i> ) with markers & easel	\$60
Whiteboard with markers & easel	\$70
Podium	\$150
Speaker with stand	\$200
Power/Extension cord	\$10
Audio Package <i>(includes 1 wireless lapel or 1 wireless hand-held microphone, 4-channel mixer, and speaker)</i>	\$400
Additional wireless lapel microphone or hand-held	\$150

