



E M E L I N E

Banquet Catering Menu





Gatherings *with* Emeline

VOYAGE, ALWAYS

Emeline is a clever and thoughtfully designed retreat crafted with the curious traveler in mind charting their own course. Our experienced team embodies the persona of a consummate host, always focused on the vibrant days of hospitality.





Breakfast

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE."

- JULIA CHILD

Breakfast Buffet

Breakfast Buffets are served with orange juice, regular and decaffeinated coffee, and a selection of premium teas. Maximum duration of 90 minutes continuous service.

TRADITIONAL CONTINENTAL

House-made Assorted Baked Goods and Pastries
with Whipped Butter and Jams

Seasonal Sliced Fruit

Greek Yogurt Parfait
with House-made Granola and Seasonal Berries

Overnight Oats
with Dried Cranberries and Almonds

CLASSIC AMERICAN

House-made Assorted Baked Goods and Pastries
with Whipped Butter and Jams

Seasonal Sliced Fruit

Greek Yogurt Parfait
with House-made Granola and Seasonal Berries

Overnight Oats
with Dried Cranberries and Almonds

Scrambled Eggs

Crispy Applewood Smoked Bacon

Storey Farms Pork Sausage

Crispy Skillet Potatoes



Breakfast Buffet Continued

Breakfast Buffets are served with freshly squeezed orange juice, regular and decaffeinated coffee, and a selection of premium teas. Maximum duration of 90 minutes continuous service.

CHART YOUR TRAIL

House-made Assorted Baked Goods and Pastries with Whipped Butter and Jams

Assorted Bagels with Cream Cheese and Whipped Butter

Seasonal Sliced Fruit

Greek Yogurt Parfait with House Made Granola and Seasonal Berries

Overnight Oats with Dried Cranberries and Almonds

CHOICE OF TWO ENTREES

Scrambled Eggs

Vegetable Frittata

Scrambled Farm Eggs with Spinach and Gruyère

Scrambled Farm Eggs with Cheddar and Chives

CHOICE OF TWO PROTEINS

Crispy Applewood-Smoked Bacon

Storey Farms Pork Sausage

Canadian Style Bacon

Chicken Apple Sausage

CHOICE OF ONE STARCH

Crispy Skillet Potatoes

Crispy Skillet Potatoes with Peppers and Spinach

Hashbrown Casserole

Onions, Cheddar Cheese

Marsh Hen Stone Ground Grits



Brunch Buffet

*Brunch Buffets are served with orange juice, regular and decaffeinated coffee, and a selection of premium teas.
Maximum duration of 90 minutes continuous service.*

THE VOYAGER, BRUNCH

House-made Assorted Baked Goods and Pastries with Whipped Butter and House Jams
Greek Yogurt Parfait with House-made Granola and Seasonal Berries
Frissée Salad - Bacon Lardons, French Toast Croutons, Breakfast Radish, Maple Sherry Vinaigrette
Edamame Toast - Edamame Mousse, Citrus, Ricotta, Sourdough

CHOICE OF TWO ENTREES

Classic Eggs Benedict
Shrimp and Grits
Scrambled Eggs
Chicken and Waffles

CHOICE OF TWO PROTEINS

Crispy Applewood-Smoked Bacon
Storey Farms Pork Sausage
Maple Glazed Ham
Roasted Apple Chicken Sausage

CHOICE OF TWO STARCHES

Crispy Skillet Potatoes
Hashbrown Casserole
Onions, Cheddar Cheese
Marsh Hen Stone Ground Grits
Crispy Skillet Potatoes wth Peppers and Spinach

BRUNCH BEVERAGE ADDITIONS

BLOODY MARY'S

MIMOSA'S



Breakfast Enhancements

**Subject to a \$150 culinary attendant fee per 75 guests for each station.*

SHRIMP & GRITS

Marsh Hen Stone Ground Grits with Spicy Andouille Sausage, Local Creek Shrimp, Peppers, Onions, Cheddar, Parmesan, Gravy

BREAKFAST TOASTS

Choose Two:

Edamame and Ricotta Toast

Edamame Mousse, Citrus, Ricotta, Sourdough

Smoked Salmon Toast

Smoked Salmon, Citrus Crème Fraîche, Capers, Red Onion, Sourdough

Stone Fruit and Honey Ricotta

Seasonal Stone Fruit, Strawberry, Honey Ricotta, Sourdough

PANCAKES OR FRENCH TOAST

Pecan Maple Syrup, Espresso Ricotta, Berry Compote

FARM EGG OMELET*

Whole Eggs, Egg Whites

Sausage, Bacon, Ham

Mushrooms, Spinach, Bell Pepper, Onion, Tomato, Cheddar and Feta

Add Avocado, Shrimp, Crab or Steak (+\$3)



Intermissions

*Includes a maximum duration of 45 minutes continuous service.
All package breaks must be ordered based on the full guarantee.*

ON THE TRAIL

House-Made Granola
Chef's Trail Mix
Spiced Nuts
House-made Granola Bars
"New Primal" Jerky Sticks

THE PASTRY SHOP

Choose Three:

House-made Cereal Bars
House-made Breakfast Bread/Loaf
House-made Muffins
House-made Scones
House-made Pound Cake

TAKE A BREAK

Pimento Cheese with Seeded Lavash
Spinach Dip and Tortilla Chips
Roasted Pepper Hummus and Whole Wheat Pita
Assorted Seasonal Crudité with Blue Cheese Dip

REFUEL

Chobani Greek Yogurt
Smoothies
Protein Bars and KIND Bars
Cold Brew
Regular and Sugarfree Redbull

IN THE SEASON

Chef's Selection of Finger Sandwiches
Chef's Selection of Seasonal Skewers
Chef's Selection of Seasonal Tarts

SOUTHERN EXPOSURE

Country Fried Chicken Biscuits with Spicy Honey Mustard
Fried Pickles
Assorted Shortbread Cookies



Enhancements

INDIVIDUAL GREEK YOGURTS

/ EACH

WHOLE FRUIT

/ EACH

SLICED FRUIT

/ PERSON

OVERNIGHT OATS

/ PERSON

INDIVIDUAL TRAIL MIX

/ EACH

ASSORTED BAGS OF CHIPS OR PRETZELS

/ EACH

KIND GRANOLA BARS

/ EACH

SEASONAL CRUDITÉ W/RANCH DIP

/ PERSON

ASSORTED BISCUITS

/ DOZEN

MONKEY BREAD

/ DOZEN

ASSORTED COOKIES

/ DOZEN

ASSORTED BREAKFAST PASTRIES

/ DOZEN

ASSORTED DESSERT BARS

/ DOZEN

ASSORTED SHORTBREAD

/ DOZEN

ROASTED RED PEPPER HUMMUS W/ PITA

/ PERSON



Beverage Enhancements

Day packages to include regular and decaffeinated coffee, premium tea, soft drinks and bottled spring water.

Premium packages include standard day package offerings plus regular and flavored sparkling water.

Half day maximum is 4 hours, full day maximum is 8 hours.

Beverage Packages

HALF DAY BEVERAGE PACKAGES

FULL DAY BEVERAGE PACKAGES

A La Carte Beverages

REGULAR OR DECAFFEINATED COFFEE

ICED TEA OR HOT TEA

BOTTLED SPRING & SPARKLING WATER

FLAVORED SPARKLING WATER

ASSORTED COCA-COLA SOFT DRINKS

ORANGE JUICE

CRANBERRY OR GRAPEFRUIT JUICE

LEMONADE

COLD BREW COFFEE

REGULAR OR SUGARFREE RED BULL





Lunch

"FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE."

- JAMES BEARD

Lunch Buffet

*Lunch Buffets are served with regular and decaffeinated coffee station, premium teas and unsweetened iced tea.
Lunch menus are available from 11am–2pm. Maximum duration of 90 minutes continuous service.*

THE CARAVEL, DELI

House-made Chicken Noodle Soup

Baby Spinach Salad

Grape Tomato, Red Onion, Carrot, Emeline House Vinaigrette

House-made Southern Style Potato Salad

Dill Pickle Spears

Assorted Fresh-Baked Cookies

CHOICE OF THREE SANDWICHES

Oven Roasted Chicken Salad Croissant
Red Grapes, Crisp Celery, Walnuts

Roasted Turkey Wrap
Provolone, Baby Arugula, Roasted Red Peppers, Pesto Aioli

Shrimp Salad Roll
Crisp Celery, Greens

Italian Cold Cut
Salami, Coppa, Mortadella, Provolone, Red Onions, Tomato

Roast Beef
Swiss Cheese, Roasted Onions, Baby Arugula, Horseradish Aioli

Portobello and Roasted Red Pepper
Sourdough, Boursin, Arugula

Caprese
Heirloom Tomato, Mozzarella, Basil, Balsamic Reduction

Lettuce wraps available upon request



Lunch Buffet Continued

THE GARDEN

CHOICE OF TWO GREENS

Baby Kale
Arugula
Spinach

CHOICE OF TWO PROTEINS

Roasted Chicken Breast
Sliced Filet
Blackened Salmon
Tofu

CHOICE OF TWO GRAINS

Quinoa
Tuscan Farro
Brown Rice

CHOICE OF FOUR TOPPINGS

Tomatoes
Corn Succotash
Charred Cauliflower
Asparagus
Broccoli
Roasted Beets

CHOICE OF THREE DRESSINGS

Sweet Chili
Lime Ginger Soy
Raspberry Chipotle
Citrus Oregano Vinaigrette
Balsamic Vinaigrette
Buttermilk Ranch

THE FRIGATE

Seasonal Melon Salad
Local Honey, Sea Salt, Benne Seeds

Mustard Potato Salad

Corn & Tomato Salad
Corn, Peppers, Tomato, Onion

Southern Style Slaw

Home-Style Corn Bread with Whipped Butter

Chocolate Chess Pie

Strawberry Shortcake

CHOICE OF TWO PROTEINS:

Barbequed Chicken

Artisanal Sausage Medley with Onions and Peppers

Grilled Shrimp with Garlic and Tomato



Lunch Buffet Continued

THE CATAMARAN, MEDITERRANEAN

White Bean and Seasonal Vegetable Soup

Classic Greek Salad

Romaine, Tomato, Cucumber, Kalamata Olives, Red Onion, Feta, Herb Vinaigrette

Tomato and Cucumber Salad

Warm Pita Bread

Tzatziki

Roasted Cauliflower

Roasted Carrots

Harissa, Mint and Pistachio

Falafel

Roasted Chicken Breast

Roasted Peppers and Tomato

Shrimp Scampi

Orzo with Garlic Rapini

Cannoli

Strawberry Panna Cotta

THE GALLEON, SOUTHERN STYLE

Little Gem Salad

Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette

Southern Style Slaw

Seasonal Vegetables

Macaroni and Cheese

Collard Greens

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Home-Style Corn Bread with Whipped Butter

Strawberry Shortcake

Banana Pudding





Dinner

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS
NOT DINED WELL."

- VIRGINIA WOOLF



Canapes

*All canapes require a minimum order of 50 pieces per item. Prices below reflect individual piece.
Packages available with a dinner menu or stations. Minimum order of 2 canapes per person required.*

HOT CANAPES

- Lump Crab Cake, Caper Remoulade
- Parmesan and Basil Arancini
- Vegetable Samosa
- Blackened Fish or Chicken Taco
- Buffalo Chicken Meatball
- Sausage En Croûte
- Chicken Empanada with Avocado
- Beef and Polenta Cake
- Shrimp and Grits Croquette
- Chicken and Waffles

COLD CANAPES

- Tomato, Mozzarella, and Basil Bruschetta
- Tuna Wrapped Oyster
- Ceviche
- Choice of: Passionfruit Salmon, Octopus, Citrus Snapper*
- Gravlox Crepe
- Choice of: Smoked Salmon or Beet*
- Salmon Poke
- Foie Gras Profiterole
- Beet Tartar
- Mushroom Fricassee
- Muffin BLT with Candied Bacon



Reception Stations

All display stations must be ordered based on the full guarantee; three or more stations, fourth station at 75% of guarantee.

Includes 90 minutes of continuous service.

Minimum of two stations unless ordered with a dinner menu.

CHARCUTERIE & CHEESE

Local & Imported Artisan Cheese, Salami, Coppa, Mortadella
Seasonal Mostarda, Mixed Nuts, Local Jam, Honey
Water Crackers, Lavash, Grilled French Bread
Charcuterie or Cheese Stations Available A La Carte for \$18

MEZZE

Tzatziki, Hummus, Falafel, Medjool Dates
Heirloom Carrots, Celery, Herbed Olives
Cucumber, Feta and Tomato Salad
Grilled Pita, Lavash

RAW BAR

Must be passed, or inside during the months of June - August
Chef's Selection of East and West Coast Oysters,
Poached Local Shrimp, Crab Claws, Seasonal Ceviche
Cocktail, Mignonette, Horseradish, Lemon, Micro Tabasco
Tarro Chips and Crackers

SLIDERS

CHOOSE THREE

Wagyu, Bacon and Cheddar, Jalapeño Ketchup
Lump Crab Cake, Grain Mustard Tarter
Chicken BLT, Lemon Aioli
Barbeque Brisket, Blue Slaw
Bean and Grain, Hatch Chili Aioli

LOW COUNTRY BOIL

Boiled Shrimp, Spicy Sausage, Corn on the Cob,
New Potatoes

PASTA

CHOOSE THREE

Rigatoni
Italian Sausage, Rapini, Rustic Tomato Sauce
Ricotta Gnocchi
English Peas, Oyster Mushrooms, Arugula, Black Garlic Pesto, Shaved Parmesan
Pappardelle
Braised Short Rib, Oyster Mushroom, Arugula, Pecorino, Herb Jus
Orecchiette
Fresh Clams, Arugula, Alfredo
Penne
Bocconcini, Mozzarella, Spinach, Basil, Parmesan, Roasted Toy Box Tomato
Fusilli
Roasted Cauliflower, Capers, White Wine Butter

MAC AND CHEESE BAR

Cheddar Cheese, Provolone Picante Herb Topping, Peas
Buffalo Chicken Nuggets, Candied Bacon, Lobster (+\$6)

SHRIMP & GRITS

Marsh Hen Stone Ground Grits with Spicy Andouille Sausage, Local
Creek Shrimp, Peppers, Onions, Cheddar, Parmesan, Gravy

BITE SIZE DESSERTS

CHOOSE THREE

Cupcakes, Cookies, Rice Krispies,
Brownies, Blondies, Keylime Tart, Cheesecake, Chocolate Cups (GF)

SWEET DELIGHTS

Pastry Chef's Selection of Assorted Desserts, Fruit,
Nuts, Local Preserves, Accompaniments



Carving and Display Station

A minimum of 25 guests are required per station, which includes 90 minutes of continuous service.

**\$150 culinary attendant fee is required per 75 guests on each action station.*

All action stations must be based on the full guarantee.

All stations are served with artisan rolls.

CLASSIC PRIME RIB*

Horseradish Cream, Au Jus

ROASTED BEEF TENDERLOIN*

Au Poivre

PORCHETTA*

Salsa Verde

CHICKEN ROULADE*

Mushrooms, Spinach, Truffle, Au Jus

SURF & TURF*

Prime Strip Loin, Au Jus

Roasted Local Creek Shrimp

SIDES

Charred Rainbow Cauliflower

Haricot Verts

Roasted Asparagus

Caramelized Brussel Sprouts with Bacon and Balsamic

Provolone Picante Polenta

Gratin Potato

Herb Roasted Fingerling Potatoes

Parmesan Potato Purée



Plated Dinner

*Plated Dinners are served with regular and decaffeinated coffee station and unsweetened iced tea.
Table side coffee service is available at \$6 per person.
Ask your Catering Manager for duet entree pricing.
Maximum selection of two entrees.*

THREE COURSE DINNER

FOUR COURSE DINNER

Served with artisan rolls and whipped butter.

STARTERS

SOUP

- White Bean and Seasonal Vegetable Soup
- Tomato Basil Soup with Green Onion and Crème Fraîche
- Charleston She Crab Soup
- Kabocha Squash and Mushroom Soup

SALAD

- Burrata Salad
Beets, Pears, Burrata, Baby Watercress, Champagne Dressing
- Baby Kale
Toasted Quinoa, Roasted Tomato, Herb Vinaigrette
- Halloumi and Portabello Salad
Halloumi Cheese, Portabello Mushrooms, Red Onion, Peppers, Mixed Greens, Balsamic Dressing
- Little Gem Salad
Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette or Peppercorn Ranch
- Roasted Shrimp Salad
Shrimp, Cara Cara Oranges, Jicama, Red Onions, Baby Greens, Citrus Dressing

ENTRÉES

FROM THE SEA

- Charleston Blue Crab Cake
Tomato, Cucumber, White Onions, Caper Remoulade
- Market Catch
Parsnip Purée, Brussel Sprouts, Lemon Thyme Sauce
- Atlantic Salmon
Lobster Mashed Potatoes, Asparagus, Red Wine Bordelaise

FROM THE LAND

- Roasted Chicken
Rainbow Chards, Cipollini Onions, Baby Carrots, Demi-Glace
- Filet Mignon
*Truffle Mashed Potatoes, Baby Spinach, Crispy Onions, Demi-Glace
Lobster Mashed Potatoes (+\$6)*
- Short Ribs and Grits
Honey Balsamic Carrots, Glazed Sweet Potatoes

FROM THE GARDEN

- Ravioli
Porcini Mushrooms and Truffles
- Cauliflower Steak
Sautéed Onions, Portabello Fries, Beet Ketchup

DESSERTS

- Key Lime Tart with Fresh Fruit
- Red Velvet Cake
- Chocolate Chess Pie
- Strawberry Shortcake with Chantilly Cream
- Cheesecake with Caramel and Pecans
- Olive Oil Cake with Fresh Seasonal Fruit **DF**



Dinner Buffets

*Dinner Buffets are served with regular and decaffeinated coffee station and unsweetened iced tea.
Table side coffee service is available at \$6 per person.
Maximum duration of 90 minutes continuous service.*

STEAKHOUSE

French Onion Soup
Gruyère, Crouton

Caesar Salad
Romaine Lettuce, Polenta Croutons, Caesar Dressing

Classic Shrimp Cocktail with Accompaniments

Mac and Cheese
*Candied Bacon (+\$3)
Lobster (+\$6)*

Grilled Asparagus

Sautéed Assorted Mushrooms

Short Ribs

Pan Roasted Salmon

Artisan Rolls with Whipped Butter

Key Lime Tart

Crème Brûlée

SEAWORTHY FEAST

Charleston She Crab Soup

Baby Kale Salad
Toasted Quinoa, Roasted Tomato, Herb Vinaigrette

Calamari Salad

Roasted Fingerling Potatoes

Spanish Paella
Rice, Calamari, Mussels, Chicken, Chorizo, Red Peppers, Saffron

Chicken Roulade

Broiled Maine Lobster Tails
Lemon and Melted Butter

Artisan Rolls with Whipped Butter

Cheesecake with Caramel and Pecans

Lemon Meringue Tart



Dinner Buffets Continued

*Dinner Buffets are served with regular and decaffeinated coffee and iced tea.
Table side coffee service is available at \$6 per person.
Maximum duration of 90 minutes continuous service.*

TUSCAN TABLE

Caesar Salad
Romaine Lettuce, Polenta Croutons, Caesar Dressing

Artisanal Salami and Cheeses
With Traditional Accompaniments

Focaccia, Crostini, Grissini

Caico e Pepe Arancini

Market Vegetable Lasagna
Eggplant, Squash, Spinach, Ricotta, Tomato, Mozzarella

Eggplant Vegetable Caponata
Eggplant, Squash, Peppers, Tomato Sauce

Lemon Garlic Roasted Calamari and Shrimp Antipasto

Porchetta

Artisan Rolls with Whipped Butter

Starwberry Panna Cotta

Cannoli

LOW COUNTRY

Little Gem Salad
Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette

Local Bean Succotash
Butter Beans, Field Peas and Corn

Collard Greens

Charleston Red Rice

Low Country Boil Station
Shrimp, Spicy Sausage, Corn on the Cob, New Potatoes

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Home-Style Corn Bread with Whipped Butter

Strawberry Shortcake

Banana Pudding



Beverage

"WHAT CONTEMPTIBLE SCOUNDREL HAS STOLEN THE CORK TO MY LUNCH?"

- W.C. FIELDS



Hosted Hourly Bar Packages

An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. All packages include soft drinks, juices, and water. A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people. Tableside wine service is available at \$15 per person.

SILVER

WINE

Sparkling- Campo Viejo Cava Brut | *Spain*
Pinot Grigio – Scarpetta | *Friuli, Italy*
Chardonnay- Joel Gott Unoaked | *Willamette Valley, Oregon*
Pinot Noir- Camel Road | *Salinas Valley, California*
Cabernet Sauvignon- Franciscan | *Monterey, California*
Rosé - Bieler Pere et Fils | *Provence, France*

BEER

Michelob Ultra
Stella Artois
Westbrook White Thai
Local Selection IPA
Rightside Citrus Wheat Non-Alcoholic Beer

SPIRITS

New Amsterdam Vodka
Citadelle Gin
Don Q Cristal
Lunazul Tequila
Four Roses Yellow Bourbon
Rittenhouse Rye
Dewars White Label

GOLD

WINE

Sparkling – Tommasi Filodora Prosecco | *DOC, Valdobbiadene Italy*
Sauvignon Blanc – Starmont | *Lake Country, California*
Chardonnay – Nielson | *Santa Barbara, California*
Pinot Noir – Cline Seven Ranchlands | *Sonoma, California*
Cabernet Sauvignon – Louis Martini | *Sonoma, California*
Rosé - La Jolie Fleur | *Provence, France*

BEER

Michelob Ultra
Stella Artois
Westbrook White Thai
Local Selection IPA
Rightside Citrus Wheat Non-Alcoholic Beer

SPIRITS

Wheatley Vodka
Ford's Gin
Plantation 3 Star Rum
Espolon Tequila
Elijah Craig
Rittenhouse Rye
Johnnie Walker Black



Hosted Hourly Beverage Packages Continued

An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. All packages include soft drinks, juices, and water. A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people. Tableside wine service is available at \$15 per person.

PLATINUM

WINE

Sparkling- Langlois-Chateau Cremant du Loire Brut | *Loire Valley, France*
Sauvignon Blanc – Giesen “Uncharted” | *Marlborough, New Zealand*
Chameroy – Louis Latour Macon-Villages | *Burgundy, France*
Pinot Noir – King Estate Inscription | *Willamette Valley, Oregon*
Cabernet Sauvignon - Frei Brothers | *Alexander Valley, California*
Rosé - Minuty M Rose | *Cotes de Provence, France*

BEER

Michelob Ultra
Stella Artois
Westbrook White Thai
Local Selection IPA
Rightside Citrus Wheat Non-Alcoholic Beer

SPIRITS

Ketel One Vodka
Bombay Sapphire Gin
Plantation 3 Star Rum
Casamigos Blanco



À La Carte

Full wine list and custom curated cocktails available upon request.

Tablesides wine service is available at \$15 per person.

A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people.

WINE AND BEER

GOLD

Sparkling – Tommasi Filodora Prosecco | *DOC, Valdobbiadene Italy*

Sauvignon Blanc – Starmont | *Napa, California*

Chardonnay – Nielson | *Santa Barbara, California*

Pinot Noir – Cline Seven Ranchlands | *Sonoma, California*

Cabernet Sauvignon – Louis Martini | *Sonoma, California*

Rose - La Jolie Fleur | *Provence, France*

PLATINUM

Sparkling- Langlois-Chateau Cremant du Loire Brut | *Loire Valley, France*

Sauvignon Blanc – Giesen “Uncharted” | *Marlborough, New Zealand*

Chameroy – Louis Latour Macon-Villages | *Burgundy, France*

Pinot Noir – King Estate Inscription | *Willamette Valley, Oregon*

Cabernet Sauvignon - Frei Brothers | *Alexander Valley, California*

Rosé - Minuty M Rose | *Cotes de Provence, France*

BEER

Michelob Ultra

Stella Artois

Westbrook White Thai

Local Selection IPA

Rightside Citrus Wheat Non-Alcoholic Beer

SPIRITS

GOLD

Wheatley Vodka

Ford's Gin

Plantation 3 Star Rum

Espolon Tequila

Elijah Craig

Rittenhouse Rye

Johnnie Walker Black

PLATINUM

Ketel One Vodka

Bombay Sapphire Gin

Plantation 3 Star Rum

Casamigos Blanco

Rittenhouse Rye

Woodford Reserve Bourbon

Johnnie Walker Black

SPECIALITY COCKTAILS

Catering Manager to provide a selection of seasonal

Hand-Crafted Signature Cocktails upon request.





General Information

"INFORMATION RULES THE WORLD"

- WINSTON CHURCHILL

General Information

The following information is a guideline for you in planning your event

Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event

AUDIO VISUAL SERVICES

Our Audio Visual specialist will be delighted to assist you with any audio visual requirements. Please ask your Conference Services Manager for a menu to obtain rental pricing. All audio visual items are assessed with a 26% taxable service charge and applicable taxes. Audio visual items are guaranteed 24 hours prior to the event. Cancellation within 24 hours will be assessed full charges.

FOOD

The Hotel must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu. Outside food and beverage is prohibited and is subject to a fee.

BEVERAGES

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by the hotel servers and bartenders. We offer wine by the glass for a hosted bar, but please note, wine is charged by the bottle for consumption packages.

GUARANTEES

A guaranteed number of attendees is due by noon, five business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. Should you exceed your guarantee, you will be charged for the actual number of attendees. The final guarantee must be at least 95% of the meeting set.

TIME

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- All continental and breakfast buffets are serviced for 90 minutes, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for 45 minutes, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 90 minutes refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays and carving stations are serviced for 90 minutes, refreshed and replenished as necessary during this time.

General Information Continued

The following information is a guideline for you in planning your event

Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event

SHIPPING AND RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel, event contact and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package. The Hotel will not accept responsibility for materials delivered 3 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

HOTEL LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

HARDWIRED INTERNET CONNECTION / PRIVATE SSID WI-FI NAME / POWER-DROPS

If you have a need for hardwired high-speed internet, a fee of \$300 plus tax, per day per meeting space will be assessed for this service. Should you want a private SSID Wi-Fi name, a onetime setup / configuration fee of \$500 plus tax, will be charged. The group connection charge is \$15 - \$30 per person and is based on your number of attendees. Please ask your Conference Services Manager for details regarding specific wiring needs.

Should you have the need for a Power-Drop, a fee of \$250 plus tax, per day per meeting space will be assessed for this service. Please ask your Conference Services Manager for more details.

SET-UP CHANGE FEE

An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

LATE CHANGE FEE

An additional fee of \$150 plus tax will be assessed per change to banquet event order within 72 hours of arrival.

ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign function space in order to best accommodate our guests.



General Information Continued

*The following information is a guideline for you in planning your event
Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event
must be finalized with your catering representative no later than 30 days prior to your event*

DELIVERY SERVICES

Amenity bag and packet distribution to guest rooms will be assessed a fee of \$7 plus tax each. Amenity bag and packet distribution at the front desk will be assessed a fee of \$3 plus tax each.

LOAD IN & LOAD OUT

Please connect with your Conference Services Manager for more information and details to schedule any specific load in/load out requirements with your vendors or team. Additional fees may apply.

MUSIC

Hotel management must approve any band, disc jockey service or other amplified music and reserves the right to control excessive volume while on-site. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music indoors must be scheduled to end by 11pm and outdoors (The Courtyard/ The Greenhouse) must be scheduled to end by 10pm.

SIGNAGE AND DECORATION / PROMOTIONAL MATERIAL

All signage must be professionally created, displayed and approved by the Hotel. Please discuss any requirements for hanging of banners, posters or any other materials for your program with your Conference Services Manager. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building and is subject to a fee. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of props or decorations. Any type of confetti will be assessed a minimum of \$400 plus tax cleaning fee.

SALES TAX & SERVICE CHARGE

All food, beverage, rentals and audio visual equipment are subject to a hotel service charge of 26%, which is taxable. Room rental, audio visual and service charge tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%. Taxes and service charge are subject to change without notice.

