



**BANQUET
MENU**

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BREAKFAST BUFFETS

All Breakfast Buffets Include Chilled Orange Juice, Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas.

CONTINENTAL BREAKFAST

\$22.95/person (20 person minimum)

An Assortment of Fresh Baked Muffins, Scones, Danishes, Croissants and Bagels Served With Butter, Jams and Cream Cheese, Fresh Cut Seasonal Fruit With Berries, Assorted Greek Yogurts, Housemade Granola.

FRENCH TOAST STATION

\$27.95/person (25 person minimum)

Assortment of Blueberry, Blackberry and Cinnamon Apple Compote, Fresh Cut Seasonal Fruit and Berries, Powdered Sugar, Flavored Syrups, Crisp Bacon Strips and Sausage Links.

HUEVOS RANCHERO BREAKFAST BUFFET

\$27.95/person (25 person minimum)

Scrambled Eggs, Breakfast Potatoes, Chorizo, Vegan Black Beans, Shredded Cheese, Salsa, Flour and Corn Tortillas and Fresh Cut Seasonal Fruit with Berries.

ALL AMERICAN BUFFET

\$27.95/person (25 person minimum)

An Assortment of Fresh Baked Muffins, Scones, Danishes, Croissants and Bagels Served with Butter, Jams and Cream Cheese, Fresh Cut Seasonal Fruit with Berries, Scrambled Eggs with Cheddar Cheese, Crisp Bacon Strips, Sausage Links and Breakfast Potatoes.

BREAKFAST BUFFET ENHANCEMENTS

(Minimum Quantities Apply, Price Shown is Per Person)

Scrambled Eggs with Cheddar Cheese \$7.95

Smoked Bacon, Sausage Links or Turkey Sausage.....\$9.95

Breakfast Burrito with Scrambled Eggs,\$9.95
Potatoes, Cheese and Fresh Salsa on the Side

Oatmeal Station with Brown Sugar, Sun Dried Apricots,.....\$9.95
Raisins and Dried Cranberries

French Toast with Powdered Sugar and Flavored Syrups.....\$9.95

A LA CARTE

BEVERAGES

Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas \$69/Gal.

Teavana Iced Tea: Green, Black or
Passion Tango (Decaf) \$55/Gal.

Juices: Orange, Tomato, Grapefruit and Cranberry.....\$45/Gal.

Fruit Punch or Lemonade\$45/Gal.

Sodas: Regular, Diet and Caffeine Free\$4.50 Ea

Bottled Water.....\$4.50 Ea

Red Bull: Regular, Sugar Free, Assorted Flavors\$5.50 Ea

Sparkling Waters: Plain or Assorted Favors\$4.50 Ea

Vitamin Waters: Assorted Flavors\$5.00 Ea

Assorted Bottled Smoothies \$7.95 Ea

BREAKFAST ITEMS

An Assortment of Fresh Baked Muffins, Scones, Danishes, Croissants and Bagels\$39/Dozen
Served with Butter, Jams and Cream Cheese

Assorted Bagels with Cream Cheese\$39/Dozen

Fresh Cut Seasonal Fruit with Berries\$7.95/Person

Assorted Whole Fresh Fruit\$3.95 Ea

Assorted Greek Yogurts with Granola\$5.95 Ea

Hard Boiled Eggs\$24/Dozen

SNACKS

Assorted Fresh Baked Cookies\$37/Dozen

Double Fudge Chocolate Brownies.....\$37/Dozen

Assorted Skinnypop Popcorn Variety Snack Packs\$3.95 Ea

Assorted Pop Chips\$3.95 Ea

Assorted Granola Bars\$3.95 Ea

Blue Diamond Almonds Snack Packs\$3.95 Ea

Trail Mix Snack Packs.....\$3.95 Ea

Kind Energy Bars Chocolate Chunk.....\$4.95 Ea

White Corn Tortilla Chips with Salsa.....\$5.95/ Person

White Corn Tortilla Chips with Salsa
and Guacamole..... \$9.95/Person

EXECUTIVE PLANNER PACKAGE

\$66.95/person
(Less than 25 guests \$76.95/person)

CONTINENTAL BREAKFAST

An Assortment of Fresh Baked Muffins, Scones, Danishes, Croissants and Bagels Served with Butter, Jams and Cream Cheese, Fresh Cut Seasonal Fruit with Berries, Assorted Greek Yogurts, Housemade Granola, Chilled Orange Juice, Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas.

MID MORNING REFRESH

Assorted Granola Bars, Refresh of Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas.

LUNCH BUFFETS (Select One)

Served with Teavana Iced Tea

FAJITAS BUFFET

Mixed Green Salad with Tomatoes, Cucumbers, Carrots and Crispy Tortilla Strips Served with Ranch Dressing and Balsamic Vinaigrette, Vegan Black Beans, Cilantro Lime Rice, Chicken Fajitas with Bell Peppers and Onions, Flour and Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream, Black Olives, Housemade Salsa and Avocado Cream Sauce.

LAKESIDE SALAD BAR

Quinoa Salad with Edamame, Roasted Corn, Carrots and Citrus Vinaigrette Dressing, Mixed Greens, Baby Spinach and Romaine Lettuce with Grilled Chicken, Chopped Ham, Diced Tomatoes, Sliced Cucumber, Carrots, Alfalfa Sprouts, Kidney Beans, Garbanzo Beans, Parmesan Cheese, Bleu Cheese, Glazed Walnuts, Hard Boiled Egg, Crispy Bacon and Croutons, Served with Ranch Dressing, Balsamic Vinaigrette, Caesar Dressing and Citrus Vinaigrette, Assorted Fresh Baked Rolls with Butter.

SANDWICH PLATTER

Mixed Green Salad with Carrots, Tomatoes and Cucumbers Served with Ranch Dressing and Balsamic Vinaigrette, Assorted Individual Bags of kettle Chips.

Choose up to Three Sandwiches From the List Below:

Turkey and Avocado Sandwich

Lettuce, Tomato and Basil Aioli on Focaccia Bread.

Roast Beef Sandwich

Grilled Peppers and Onions, Cheddar Cheese and Garlic Aioli on French Roll.

Chicken Salad Wrap

Apples, Dried Cranberries, Celery and Grapes in a Spinach Wrap.

Ham and Swiss Sandwich

Spring Mix, Tomato, Swiss Cheese and Dijonnaise on French Baguette.

Vegan Sandwich

Hummus, Spring Mix, Tomato, Sprouts, Red Onion and Tomato Pesto on Grilled Gluten Free Bread.

AFTERNOON BREAK

Assorted Fresh Baked Cookies, Double Fudge Chocolate Brownies and Assorted Skinnypop Popcorn Snack Packs, Assorted Sodas and Sparkling Waters.

CORPORATE ALL DAY BEVERAGE PACKAGE

\$17.95/person

Unlimited Beverage Service for the Duration of Your Meeting.

MORNING COFFEE SERVICE

Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas.

MID-MORNING REFRESH

Refresh of Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas, Assorted Soft Drinks, Sparkling Waters and Bottled Waters.

AFTERNOON BEVERAGES

Refresh of Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee and Assorted Teavana Hot Teas, Refresh of Assorted Soft Drinks, Sparkling Waters and Bottled Waters.

SANDWICHES & SALADS



SANDWICH PLATTER \$27.95/person

Served with Teavana Iced Tea, Mixed Green Salad with Carrots, Tomatoes and Cucumbers with Ranch Dressing and Balsamic Vinaigrette, Assorted Individual Bags of kettle Chips and Assorted Fresh Baked Cookies.

Choose Up to Three Sandwiches from the List Below.



BOXED LUNCHES \$28.95/person

All Lunches are Served in To Go Boxes and Include an Individual Bag of kettle Chips, Piece of Whole Fruit, Chocolate Chip Cookie and Choice of Soft Drink, Bottled Water or Sparkling Water.

Choose Up to Three Selections from the List of Sandwiches and Salads Below.

TURKEY & AVOCADO SANDWICH

Lettuce, Tomato and Basil Aioli on Focaccia Bread.

ROAST BEEF SANDWICH

Grilled Peppers and Onions, Cheddar Cheese and Garlic Aioli on French Roll.

CHICKEN SALAD WRAP

Apples, Dried Cranberries, Celery and Grapes in a Spinach Wrap.

HAM & SWISS SANDWICH

Spring Mix, Tomato, Swiss Cheese and Dijonnaise on French Baguette.

VEGAN SANDWICH

Hummus, Spring Mix, Tomato, Sprouts, Red Onion and Tomato Pesto on Grilled Gluten Free Bread.

CHICKEN CAESAR SALAD

Romaine Lettuce, Grilled Chicken, Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing.

BAJA CHICKEN SALAD

Mixed Greens, Grilled Chicken, Tomatoes, Bell Peppers, Black Olives and Red Onion with Tortilla Strips and Ranch Dressing.

LUNCH BUFFETS

Available Until Only 2pm. (Minimum of 25 Guests)

All Buffets Include Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee, Assorted Teavana Hot Teas and Teavana Iced Tea.

PASTA BUFFET \$28.95/person

- Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
- Mediterranean Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach
- Seasonal Vegetables
- Penne Pasta Noodles with Creamy Alfredo Sauce, Marinara Sauce and Pesto Sauce
- Warm Garlic Bread
- Assorted Fresh Baked Cookies
- Add Meatballs \$3/person
- Add Grilled Chicken Breast \$6/person

LAKESIDE SALAD BAR \$29.95/person

- Quinoa Salad with Edamame, Roasted Corn, Carrots and Citrus Vinaigrette Dressing
- Mixed Greens, Baby Spinach and Romaine Lettuce
- Grilled Chicken, Chopped Ham, Diced Tomatoes, Sliced Cucumber, Carrots, Alfalfa Sprouts, Kidney Beans, Garbanzo Beans, Parmesan Cheese, Bleu Cheese, Glazed Walnuts, Hard Boiled Egg, Crispy Bacon and Croutons
- Ranch Dressing, Balsamic Vinaigrette, Caesar Dressing and Citrus Vinaigrette
- Assorted Fresh Baked Rolls with Butter
- Assorted Fresh Baked Cookies

DELI BUFFET \$31.95/person

- Mixed Green Salad with Carrots, Tomatoes and Cucumbers with Ranch Dressing and Balsamic Vinaigrette
- Mediterranean Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach
- Assorted Individual Bags of kettle Chips
- Roasted Turkey, Honey Cured Ham and Roast Beef
- Sliced Monterey Jack, Cheddar and Swiss Cheeses
- Assorted Sliced Breads and Rolls
- Lettuce, Tomatoes, Pickles, Onions, Pepperoncini, Mustard and Mayonnaise
- Assorted Fresh Baked Cookies

HOT SANDWICH BAR \$33.95/person

- Mixed Green Salad with Carrots, Tomatoes and Cucumbers with Ranch Dressing and Balsamic Vinaigrette
- Chickpea and Kale Salad with Avocado Herb Vinaigrette
- Assorted Individual Bags of kettle Chips
- Grilled Steak With Onions and Bell Peppers
- Grilled Chicken with Mushrooms
- Balsamic Grilled Vegetables
- Sliced Monterey Jack, Cheddar and Swiss Cheeses
- Assorted Rolls
- Lettuce, Tomatoes, Pickles, Onions, Pepperoncini, Mustard and Mayonnaise
- Assorted Fresh Baked Cookies

BUFFETS

All Buffets Include Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee, Assorted Teavana Hot Teas and Teavana Iced Tea. (Minimum of 25 Guests) Lunch Buffets Available Until 2pm Only.

FIESTA BUFFET Lunch \$34.95 | Dinner \$39.95

- Mixed Green Salad with Carrots, Tomatoes, Cucumbers and Crispy Tortilla Strips with Ranch Dressing and Balsamic Vinaigrette
- Vegan Black Beans, Cilantro Lime Rice
- Cheese Enchiladas with Red Sauce
- Chicken Fajitas with Bell Peppers and Onions
- Flour and Corn Tortillas, Lettuce, Shredded Cheese, Sour Cream and Black Olives
- Housemade Salsa and Avocado Cream Sauce

THE NATOMA CROSSING Lunch \$36.95 | Dinner \$40.95

- Mixed Green Salad with Carrots, Tomatoes and Cucumbers with Ranch Dressing and Balsamic Vinaigrette
- Chickpea and Kale Salad with Avocado Herb Vinaigrette
- Seasonal Vegetables, BBQ Baked Beans, Macaroni and Cheese
- BBQ Grilled Chicken Breasts
- Grilled Tri-Tip with Peppercorn and Mustard Rub with Balsamic and Garlic Demi Glaze
- Fresh Baked Cornbread with Butter and Honey

THE LAKES BUFFET Lunch \$38.95 | Dinner \$43.95

- Hearts of Romaine Salad with Pears, Bleu Cheese and Glazed Pecans with Citrus Vinaigrette
- Pasta Primavera Salad with Rainbow Rotini Pasta Tossed with Black Olives, Bell Peppers, Zucchini, Celery, Onions and Parmesan Cheese with Italian Dressing
- Seasonal Vegetables, Garlic Mashed Potatoes
- Chicken Cordon Bleu Stuffed with Ham and Gruyere Cheese, Breaded, Baked and Topped with Creamy Brie Sauce
- Grilled Tri-Tip with Peppercorn and Mustard Rub with Balsamic and Garlic Demi Glaze
- Assorted Fresh Baked Rolls and Butter

MEDITERRANEAN BUFFET Lunch \$39.95 | Dinner \$44.95

- Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan Cheese and Garlic Croutons with Creamy Caesar Dressing
- Mediterranean Orzo Salad with Sun Dried Tomatoes, Kalamata Olives, Feta Cheese and Fresh Spinach
- Balsamic Gilled Vegetables, Rosemary Roasted Potatoes
- Penne Pasta with Olive Oil, Basil, Garlic, Sun Dried Tomatoes and Parmesan Cheese
- Tuscan Chicken with Artichoke Hearts, Kalamata Olives and Roasted Garlic
- Baked Salmon with Lemon Dill Sauce
- Assorted Fresh Baked Rolls and Butter

FOLSOM BUFFET Lunch \$49.95 | Dinner \$59.95

- Mixed Baby Green Salad with Dried Cranberries, Apricots and Glazed Walnuts with Balsamic Vinaigrette Dressing
- Pasta Primavera Salad with Rainbow Rotini Pasta Tossed with Black Olives, Bell Peppers, Zucchini, Celery, Onions and Parmesan Cheese with Italian Dressing
- Seasonal Vegetables, Garlic Mashed Potatoes
- Lemon Rosemary Chicken with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary
- Blackened Salmon with Tropical Mango Salsa
- Roasted Rosemary and Garlic Prime Rib With Au Jus and Horseradish Cream
- Assorted Fresh Baked Rolls and Butter



Add a Carver for the Prime Rib for \$150



REFRESHMENT BREAKS

(Minimum of 15 Guests)

THE COOKIE & POP BREAK

\$18.95/person

- Assortment of Fresh Baked Cookies, Double Fudge Chocolate Brownies, Individual Bags of Skinnypop Popcorn
- Bottled Water, Sparkling Waters and Assorted Sodas

SWEET AND SALTY BREAK

\$19.95/person

- Assorted Bags of Pop Chips, Veggie Chips and Rice Crisps
- Sweet and Salty Trail Mix, Granola Bars and Famous Amos Chocolate Chip Cookies
- Assorted Sodas, Bottled Waters, Sparkling Waters and Vitamin Waters

JUNK FOOD JUNKIE BREAK

\$19.95/person

- Assorted Individual Candy, Rice Krispy Treats, Chocolate and Powder Sugar Donettes
- Assorted Bags of Chips
- Assorted Sodas and Bottled Waters

HEALTHY BREAK

\$19.95/person

- Classic Hummus with Pita Chips, Assorted Bags of Rice Crisps
- Blue Diamond Almonds, Assorted Whole Fruit
- Assorted Vitamin Waters, Sparkling Waters and Bottled Waters

POWER BREAK

\$20.95/person

- Chocolate Chip Kind Energy Bars, Blue Diamond Almonds
- Individual Bags of Beef Jerky, Assorted Skinnypop Popcorn Snack Packs
- Assorted Sodas and Sparkling Waters

SERVED MEALS

Maximum of Three Selections. Highest Priced Entree Prevails. Lunch Available Until 2pm Only.

All Meals Include:

- Mixed Green Salad with Carrots, Tomatoes and Cucumbers with Ranch Dressing and Balsamic Vinaigrette
- Assorted Fresh Baked Rolls and Butter
- Fresh Brewed Seattle's Best Coffee, Seattle's Best Decaffeinated Coffee, Assorted Teavana Hot Teas and Teavana Iced Tea

CHICKEN CORDON BLEU

Lunch \$33.95 | Dinner \$38.95

- Stuffed with Smoked Ham and Gruyere Cheese, Breaded, Baked and Topped with Creamy Brie Sauce
- Served with Garlic Mashed Potatoes and Seasonal Vegetables

LEMON ROSEMARY CHICKEN

Lunch \$33.95 | Dinner \$38.95

- Chicken Breast with Garlic, Olive Oil, Lemon Zest and Fresh Rosemary
- Served with Garlic Mashed Potatoes and Seasonal Vegetables

ROASTED PORK LOIN

Lunch \$33.95 | Dinner \$38.95

- Pork Loin with Apple Cider and Brandy Glaze
- Served with Garlic Mashed Potatoes and Seasonal Vegetables

PORTOBELLO MUSHROOM NAPOLEAN

Lunch \$33.95 | Dinner \$38.95

- Layers of Marinated Grilled Vegetables with Olive Oil, Balsamic Glaze and Fresh Basil
- Served with Soft Polenta

BAKED SALMON

Lunch \$37.95 | Dinner \$42.95

- Fresh Alaskan Salmon Fillet with Lemon Dill Cream Sauce
- Served with Rice Pilaf and Seasonal Vegetables

BLACKENED SALMON

Lunch \$37.95 | Dinner \$42.95

- Spice Rubbed Salmon Fillet Topped with Tropical Mango Salsa
- Served with Rice Pilaf and Seasonal Vegetables

GRILLED TRI-TIP

Lunch \$37.95 | Dinner \$42.95

- Sliced Tri-Tip with Peppercorn and Mustard Rub with Balsamic and Garlic Demi Glaze
- Served with Garlic Mashed Potatoes and Seasonal Vegetables

ROASTED ROSEMARY AND GARLIC

PRIME RIB *(Minimum of 25 Guests)*

Lunch \$54.95 | Dinner \$64.95

- Prime Rib Roast With Au Jus and Creamy Horseradish
- Served with Garlic Mashed Potatoes and Seasonal Vegetables

DESSERTS

Add Dessert for \$9.95/person

CHOCOLATE 5 LAYER CAKE

Colossal Layers of Dark Moist Chocolate Cake with Silky Smooth Chocolate Filling Piled High with Chocolate Frosting.

VEGAN CHOCOLATE MOUSSE

Belgian Chocolate and Silken Tofu with Top Layers of Old Fashioned Cocoa Cake Finished with a Dusting of Cocoa.

NEW YORK CHEESECAKE

Our Cheesecake is Made with the Finest Cream Cheese, Sugar and Pure Vanilla. Served with Berry Sauce.

LEMON CAKE

Layers of Moist Lemon Cake Filled with Lemon Cream Custard and Topped with Cream Cheese Frosting and White Chocolate Curls.

HORS D'OEUVRES

50 Piece Minimum per Selection. Prices are per Piece.

BUTLER PASSED OR STATIONED SELECTIONS

MAC N CHEESE BITES\$5.25
Gruyere, Monterey Jack and Cheddar Cheese.

RISOTTO BALLS\$5.25
Swiss Cheese and Ham, Rolled in Bread Crumbs and Fried to a Golden Brown.

CAPRESE SKEWER\$5.25
Cherry Tomato, Kalamata Olive and Marinated Fresh Mozzarella.

QUESADILLA TRUMPETS\$5.25
Smoked Chicken, Jack Cheese, Peppers and Cilantro Served with Salsa.

ARTICHOKE HEARTS BEIGNET\$5.25
Stuffed with Herbed Cream Cheese, Rolled in Bread Crumbs and Parmesan Cheese.

KIELBASA PINEAPPLE SKEWERS\$5.25
Red Bell Pepper Served with Sweet Chili Sauce.

MEATBALLS\$5.25
Mama Luce Sauce.

ASIAN SPRING ROLLS\$5.25
Sweet Chili Sauce.

SPINACH PESTO PUFF\$5.25
Nuts, Cheeses, Herbs and Spices Inside a Flaky Puff Pastry.

CARIBBEAN RISOTTO CAKE\$5.25
Coconut Infused Risotto, Mango, Pineapple, Cilantro and Lemongrass Breaded in Panko and Coconut.

VEGAN CAPRESE SKEWER\$5.25
Cherry Tomato, Kalamata Olive and Artichoke Heart.

POTSTICKERS\$6.00
Pork, Cabbage, Garlic and Ginger Served with Soy Dipping Sauce.

TANDOORI CHICKEN SATAY\$6.00
Garlic, Ginger and Cayenne Pepper Rub.

BACON JAM TART\$6.00
Caramelized Onion and Blue Cheese in a Quinoa Tart Shell.

GOAT CHEESE & HONEY TRIANGLE\$6.00
Wrapped in Phyllo and Topped with Brown Sugar.

SMOKED BEEF BRISKET EMPANADA\$6.00
Tomatoes, Jalapeños, Jack Cheese, Raisins Wrapped in Arepa Flour Pastry.

CHOCOLATE COVERED STRAWBERRIES
\$5.25

BEEF WELLINGTON\$8.00
Mushroom Duxelle in Puff Pastry.

CRAB CAKES\$8.00
Garlic Aioli.

POACHED PRAWNS\$8.50
Cocktail Sauce.

DISPLAYED HORS D'OEUVRES

Priced per Person. *(Minimum of 25 Guests)*

LOCAL CALIFORNIA CHEESE DISPLAY\$8.95
Assorted Crackers, Breads and Crostini.

VEGETABLE CRUDITÉS\$8.95
Ranch Dip, Roasted Red Pepper Dip and Hummus.

SEASONAL FRESH FRUIT DISPLAY\$8.95
Honey Yogurt Dip.

BRUSCHETTA BAR\$8.95
Tomatoes, Basil and Garlic, Olive Tapenade, Feta Cheese and Garlic Crostini.

ANTIPASTI DISPLAY\$9.95
Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers, Olives and Salami with Sliced Baguettes and Crostini.

GRILLED VEGETABLE PLATTER\$13.95
Hummus and Pita Chips.

WINE / BEER / COCKTAILS

Bar Set-Up Fee: \$200/ bar
Corkage Fee: \$30/750 ml bottle - \$37/1.5L Bottle

All Bars Will Close One-Half Hour Before the Conclusion of Your Event.

WINES

GLASS/BOTTLE

House Wine \$11/\$40
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Korbel Champagne \$12/\$48

McManis Wines \$12/\$48
Pinot Grigio, Chardonnay, Pinot Noir, Petite Syrah,
Cabernet Sauvignon

Kendall Jackson Wines \$13/\$52
Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir,
Merlot, Cabernet Sauvignon

AVAILABLE BY THE BOTTLE ONLY

Hess Wines \$48
Chardonnay, Cabernet Sauvignon

Bogle Wines \$48
Chardonnay, Merlot, Cabernet Sauvignon

Madrona Wines \$49
Shiraz-Cabernet, Chardonnay, Zinfandel, Merlot

BOTTLED BEER

DOMESTIC \$7

- Budweiser
- Bud Light
- O'doul's
- Coors
- Coors Light
- MGD
- Miller Lite

PREMIUM \$8

- Sierra Nevada
- Sierra Nevada Torpedo IPA
- Corona
- Modelo Especial
- Modelo Negra
- Michelob Ultra
- Stella
- 805
- Heineken
- Sam Adams
- Angry Orchard
- Guinness
- Deschutes
- Fat Tire
- Blue Moon
- White Claw

LIQUORS

CALL COCKTAILS STARTING AT \$12

- Smirnoff, Assorted Flavored Vodkas
- Bombay Original
- Meyers White Rum
- Sailor Jerry's Rum
- Jose Cuervo
- Seagram's 7
- Southern Comfort
- Jim Beam
- Johnnie Walker Red
- Disaronno Amaretto
- Christian Brothers Brandy

PREMIUM COCKTAILS STARTING AT \$13

- Ketel One
- Tito's
- Bombay Sapphire
- Bacardi Rum
- Mount Gay Rum
- Malibu
- Herradura Tequila
- Fireball
- Woodford Reserve
- Jack Daniels
- Crown Royal
- Jameson
- Johnnie Walker Black
- Chivas
- Hennessy
- Midori
- Grand Marnier
- Kahlua

CATERING POLICIES

FINAL GUEST COUNT & PAYMENT

A Final Guest Count and Payment is Required 7 (Seven) Business Days Prior to Your Event Date. Charges Will Apply For Your Final Guarantee, or Actual Attendance, Whichever is Greater. We Require a Pre-Authorized Credit Card on File For Any Incidentals, Hosted Bars, or Drink Tickets.

SERVICE CHARGE* & TAX

A 22% Service Charge is Added to All Food, Beverage, Audiovisual, and Room Rental. The Current State Sales Tax is Added to All Food, Beverage, Audiovisual, Room Rental, Service Charge, and Miscellaneous Charges.

NON-REFUNDABLE DEPOSIT

A Deposit is Required to Confirm Your Event Space. All Deposits and Pre-Payments are Non-Refundable and Non-Transferable.

FOOD & BEVERAGE

All Food and Beverage is to be Prepared and Served by Lake Natoma Inn Staff Only. All Food and Beverage Pricing is Subject to Change and May be Subject to a Minimum Number of Guests. All Prepared Food and Beverage (Hot or Cold) Not Consumed During an Event Will be Disposed of by The Inn and Will Not be Packaged "To-Go".

ROOM & SET UP FEE

Unless Prior Arrangements Have Been Made, We Reserve the Right to Relocate Your Function To a More Appropriate Space Based on Your Group's Expected Number and Our Flow of Business. The Inn Reserves the Right to Charge an Additional Fee for Set-Up Changes Made the Day of the Function.

DELIVERIES AND PACKAGES

All Incoming Packages Should be Addressed with the Name of the Catering Manager, the Name of the Group, and the Dates of Your Program. All Deliveries, Packaging, and/or Storage Will be Charged a Service Charge of \$5.00 Per Box Per Day, After the First Five Boxes. The Lake Natoma Inn Will Not be Liable For Any Loss or Damage To This Property.

AUDIOVISUAL

Audiovisual Equipment is Available Through Metro Media Productions. Set Up or Patching Fees May be Assessed For Staging, Lighting and Power Not Provided By The Inn or Metro Media Productions.

LIABILITY

The Inn is Not Responsible For the Damage or Loss of Any Merchandise or Articles Left on Our Premises Before, During, or After the Event. The Client Will Assume Any Repair or Replacement Cost Due to Damages to The Inn. Items cannot be Affixed to the Walls or Doors Unless Masking Tape or Removable Adhesive Putty is Used. There is No Use of Confetti, Streamers, Glitter or Similar Material Inside the Banquet Facilities. All Candles Must be Enclosed In Glass. No Open Flame is Allowed. An "Excessive Cleaning Fee" of \$250 Will be Charged to the Final Bill For Any Necessary Cleaning or Repairs Associated With these Items. No Pyrotechnics of Any Kind – Including, But Not Limited to, Fog Machines and/or Sparklers – are Permitted.

WARNING

Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May Increase Cancer Risk, and, During Pregnancy, Can Cause Birth Defects, Certain Foods Sold or Served Here Can Expose You to Chemicals Including Acrylamide In Many Baked Or Fried Foods, and Mercury in Fish, Which are Known to the State of California to Cause Cancer and Birth Defects or Other Reproductive Harm.

For More Information Go to: www.p65warnings.ca.gov/ Alcohol and www.p65warnings.ca.gov/Restaurant

CANCELLATIONS

The Inn Has a 60 Day Cancellation Policy on Event Space Except When Noted. Should You Cancel this Space Within 60 Days of the Function Date, The Lake Natoma Inn Shall Use its Best Efforts to Resell the Space. The Resulting Cancellation Fee Will be Based on the Unsold Portion of the Function Space, Equal to, But Not to Exceed 100% of the Total Value Commitment.

All Prices Subject to a 22% Service Charge* and Current State Sales Tax.

*Service Charge Contributed to Employee Welfare Benefits and Direct Material, Labor and Overhead Costs.

All Prices are Subject to Change.

Lake Natoma Inn: 10/23