



Reception Selections

Food & Beverage Pricing Subject to Change Without Notice
Pricing May be Guaranteed Up to Three Months Out If Required & Confirmed in Writing.
All prices are subject to 7.75% Sales Tax and 21% Service Charge.

*Revised 11/24/22



Reception

Minimum 3 selections

Minimum order of 25 pieces per selection.

Cold teasers

Lobster medallions fennel chive salad
Beef carpaccio, brunoise ratatouille vegetables
Oyster, cucumber water, fennel leaf, avocado puree
Foie gras torchon, red pepper strawberry gastric, crispy brioche
Maine lobster salad, wasabi caviar
Smoked salmon, capers, crisp rice paper
Open faced tuna niçoise, crostini
New potatoes, caviar, chive crème fraîche
Lamb loin, cucumber noodles, dill cream
Classic steak tartar, brioche crouton
Tomato confit grill water melon, saba dressing
Pear, prosciutto, blue cheese roulade, focaccia crostini
Lemon poached shrimp, Mary Rose sauce
Yellow beet, caramelized walnut, blue cheese
Cucumber brunoise, yellow tomato, gazpacho
\$8 per each

Hot teasers

Sesame chicken skewers, apricot honey mustard sauce
Jumbo lump crab bites, mango aioli
Smoked bacon, scallop skewer, mustard oil
American Wagyu beef slider, truffle aioli mini brioche
Smoked salmon, potato croquettes, remoulade sauce
Duxelle mushroom, herb, fontina cheese, focaccia squares
Vegetable spring rolls, tamarind dipping sauce
Miniature beef Wellington, cabernet demi-glace
Coconut shrimp, mango wasabi chutney
Risotto arancini, porcini cream sauce
Mushroom Florentine, parmesan cheese
Indonesian beef sate, cucumber riata
Crispy salt cod dumplings, tomato confit
Smoked bacon, blue cheese, wrapped date
Moroccan-spiced lamb chops, rosemary jus
\$9 per each

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Reception, continued

Minimum 3 selections

Minimum order of 25 pieces per selection.

Sweet teasers

Coconut financier, grilled pineapple
Bitter sweet chocolate mousse, raspberry jelly, chocolate wafer cup
Lemon meringue cone
Mascarpone cheese amaretto cone
Chocolate raspberry truffle tart
Chocolate cheese hamburger, pate a choux
Ricotta cannoli, orange
\$8 per each

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Displayed stations

Pre-dinner reception station pricing is based on a minimum of three stations and served for a maximum of one hour.

Heavy welcome and dinner reception pricing is based on a minimum of five stations and served

for maximum of two hours.

Single selections will be subject to additional charge.

Temecula valley country sampler

Assorted imported, domestic artisanal cheeses

Variety of local artisanal charcuterie

Homemade country-style pâté, Dijon and whole grain mustards

Seasonal accompaniments, focaccia, baguettes

\$33.00 per person

The gourmet flat bread

Wild mushroom, roasted garlic, rosemary, cambazola cheese

Northern Italian coppa and prosciutto, roasted tomato, fontina cheese

Goat cheese, roasted tomatoes, romesco sauce, olive tapenade, basil

\$26.00 per person

Greek mezze

Roasted garlic hummus, baba ghanoush, tabbouleh, fattoush salad

Roasted eggplant, grilled artichokes, marinated peppers, olives and feta Lavash, pita chips

\$25.00 per person

Crudités

Seasonal variety of raw vegetables

Roasted red hummus dip, herb buttermilk ranch

\$18.00 per person

Raw bar on ice

Seasonal oysters, clams, jumbo shrimps, crab claws, New Zealand green lip mussels

(5 pieces per person)

Lemon wedges, spicy cocktail sauce, remoulade sauce

\$48.00 per person

Build-your-own tacos:

Beef ranchero, achiote chicken, pork al pastor

Tomatoes, sweet onion, cilantro, lettuce, queso fresco, sour cream, jalapeños

Salsa roja and salsa verde

Corn tortilla, soft flour tortillas

\$34.00 per person

Artisan cheese display

Assorted imported, domestic artisanal cheeses, assorted seasonal accompaniments

Water crackers, crostini, baguettes

\$30.00 per person

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Displayed stations, continued

Mediterranean vegetable display

Assorted squash, bell peppers, portobello mushrooms, asparagus, cherry tomato,
Seasonal vegetables, basil pesto, shredded parmesan cheese
Focaccia and artisan breads
\$25.00 per person

Spanish paella

Clams, mussels, shrimp, calamari, chorizo, pork, chicken, peas, pimentos and saffron rice
\$33.00 per person

In-room cooking entertainment

*A culinary attendant is required for all in-room cooking entertainment
One for every 50 guests, unless stated otherwise.
Culinary attendant fee: \$150.00 each*

Sliders station

American Wagyu beef, crab cake, quinoa & farro, soft miniature rolls
Chipotle ketchup, herbed mayonnaise
Saffron aioli, wasabi spread, whole grain mustard
Roma tomatoes, Boston lettuce, red onions
\$32.00 per person

Potato martini bar

Whipped Yukon gold potatoes, Peruvian potato, sweet yams
Bacon bits, sauté shrimp, marinated chicken
Sour cream, Wisconsin cheddar cheese, cotija cheese
Tomatoes, chives, wild mushrooms, scallions, marshmallow
\$30.00 per person

Little Tokyo

Nigiri and sashimi: yellowtail, ahi tuna, amaebi, unagi, hamachi, salmon
Rolls: California, spicy tuna, dragon, cucumber
(6 pieces per person)
Pickled ginger, soy, wasabi
\$54.00 per person

Italian table

Portobello mushrooms ravioli, cavatappi pasta
Roasted tomato sauce, classic Alfredo sauce
Smoked salmon, slow cook chicken supreme, shrimp
Plum tomatoes, leek, bell pepper, caramelized onions, wild mushrooms,
Mixed herbs, garlic, extra virgin olive oil, green onion, Parmigiano Reggiano
Garlic bread, focaccia, grissini
\$40.00 per person

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Carving stations

Chef or attendant required @ \$150 each

Tea smoked free range turkey

Buttermilk biscuits, orange cranberry relish, giblet gravy
\$500 served 40

Pesto crusted bone-in prime rib

Miniature rolls, cabernet reduction, creamy horseradish sauce
\$670 served 40

Porchetta alla Romana

Fresh herbs, fennel seed, mascarpone
\$595 served 30

Honey baked ham

Charred pineapple relish, mustard, buttermilk biscuit
\$535 served 40

Pepper, savory rubbed tenderloin of beef

Creamy horseradish, potato rosemary rolls, merlot demi glaze
\$688 served 25

Juniper rubbed roasted leg of lamb

Minted lamb jus, silver dollar rolls
\$595 served 30

Baked salmon coulibiac

Dill cream sauce
\$512 served 25

Roasted steamship round

Creamy horseradish, whole grain mustard, silver dollar rolls, au jus
\$1,980 served 150

Warm baked brie en croûte

Sliced baguette, strawberry marmalade, dried fruits, candied walnuts
\$400 served 25

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Dessert displayed stations

French éclair display

Mango, Meyer lemon, chocolate hazelnut, vanilla cream, strawberry almond
\$29.00 per person

Viennese table

Assorted seasonal individual dessert from out pastry shop
Chocolate mousse cups, French macaroon, fruit tart, cake pops, lemon berry mousse
\$42.00 per person

NY cheesecake display

Mini New York cheesecake, blueberry, cherry, pineapple
Whipped cream assorted sauces
\$31.00 per person

Crème brûlée

Chocolate, coconut, pistachio, vanilla bean, raspberry
\$37.00 per person

In-room dessert entertainment

A culinary attendant is required for all in-room cooking entertainment

One for every 50 guests, unless stated otherwise.

Culinary attendant fee: \$150.00 each

Parisian street vendor crêpes

Fresh fruits, berries, whipped cream, bananas, chocolate, champagne sabayon
\$33.00 per person

Pavlova meringue

White chocolate-raspberry gelato, mixed berry gelato, whipped cream, sautéed
Peaches, pineapple compote, fresh berries, mango
\$32.00 per person

Cold stone ice cream

Assorted ice creams, fruit preserves, candies and toppings
\$31.00 per person

Bananas foster

Meyer rum, butter stewed bananas, vanilla ice cream
\$34.00 per person

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Dinner Selections

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Presented Dinner

*All presented dinner options are offered with a three-course minimum, choice of beginnings, stars of night and finals, freshly baked assorted rolls and sweet cream butter.
Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.*

Beginnings

Roasted tomato soup, micro greens, artisan goat cheese
Sweet corn, crab chowder, smoked bacon, light cream
Wild mushroom potage, rosemary focaccia crouton, truffle essence
Creamy lobster bisque, saffron rouille, chive

Baby spinach, watercress, grapefruit, toasted pecans, blue cheese, raspberry vinaigrette
Wild arugula, poached pear salad, pecan, manchego, champagne dressing
California greens, Belgian endive, cherry tomatoes, shaved fennel, red radish, aged balsamic vinaigrette
Carpaccio of red and gold beets, baby mache, caramelized walnut, goat cheese, walnut vinaigrette
Hydro Boston lettuce, endive, shaved onion, tomato, cucumber ribbons, buttermilk dressing

Beginnings alternatives

California burrata cheese, golden beefsteak tomatoes, roasted red pepper coulis, fleur de sel
\$22.00 per person
Togarashi ahi tuna crudo, wakame salad, wasabi aioli, micro basil, dashi vinaigrette
\$29.00 per person
Wagyu beef tataki, daikon salad, red onions, soy wasabi, garlic chips
\$26.00 per person
Dungeness crabmeat cake, remoulade sauce, chicory lettuce
\$31.00 per person
Bacon jumbo prawns, creamy garlic grits, tomatoes, xeres sherry beurre blanc
\$25.00 per person
Braised short rib, seared scallops, parsnip puree, wild arugula, braising jus
\$26.00 per person
White asparagus ravioli, green asparagus salad, brown butter, Marsala reduction
\$24.00 per person

Intermezzo - sorbets

(Select one)

Rose champagne
Thyme limoncello
Pear balsamic
Watermelon tomato
Campari
Orange basil
Calvados
Grappa
\$13 per person

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Stars of the night

*Select up to three options. Higher-priced option will be charged for all selections.
Entrée selection must be made prior to dinner function and noted on place cards for the servers.*

Pan roasted Alaskan halibut, sugar snap peas, potato leek cakes, chorizo cream sauce
\$95.00 per person

Grilled Pacific salmon, potato-celery root puree, honey glazed baby carrots, champagne reduction
\$92.00 per person

Panko herb-crusted sea bass, Yukon gold garlic potatoes, baby bok choy, roasted yellow corn sauce
\$100.00 per person

Stuffed free range breast of chicken, manchego cheese, spinach, wild mushrooms, red skin mashed potatoes,
seasonal vegetables, chicken demi glaze
\$90.00 per person

Grilled bone in Kurobuta pork chop, honey jalapeno sweet potato, Swiss chard, calvados jus
\$97.00 per person

Chard broiled strip steak, gruyere Lyonnaise potato, asparagus spears, herb roma tomato, merlot demi
\$100.00 per person

Oven-roasted rack of lamb, thyme, Dijon mustard crust, potato cake, seasonal mélange of vegetables, natural lamb jus
\$97.00 per person

Seared Black Angus filet mignon, braised Belgian endive, duchess potatoes, asparagus spears,
roasted tomato, cabernet demi glaze
\$104.00 per person

Complementing stars of the night

Grilled breast of chicken, garlic prawns, buttered potato puree, French green beans, lemon basil beurre blanc
\$106.00 per person

Grilled medallion of beef & butter poached lobster tail, robuchon potato, sweet corn, haricot verts, beurre rouge
\$112.00 per person

NY strip steak, jumbo prawns, leek gratin potato, buttered root vegetables, cherry tomato, choron sauce
\$108.00 per person

Braised short rib, seared scallop, rosemary garlic smashed potato, baby vegetables, braising reduction
\$106.00 per person

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Vegetarian stars of the night

Vegetarian entrée pricing same as the selected entrée above

Cheese tortellini, creamy heirloom tomato sauce, pesto drizzle

Wild mushroom risotto, asparagus salad, port reduction

Eggplant parmesan, marinara sauce, mozzarella cheese

Greek vegetables moussaka

Vegetarian tower, portobello, zucchini, squash, roasted pepper, spinach, warm goat cheese fondue

Tempura tofu, sesame enoki, baby bok choy, sweet soy sauce

Saffron vegetable strudel, Mediterranean ratatouille, coriander pesto

Farro cake, portobello mushroom, red pepper coulis

Vegan Stars of the night

Vegan entrée pricing same as the selected entrée above

Tempura tofu, sesame enoki, baby bok choy, sweet soy sauce

Veggie Burger (plant based burger), Wild Baby Arugula, Vine Ripe Tomato, Swiss Cheese, Garlic Aioli

Gluten Free Stars of the night

Gluten Free entrée pricing same as the selected entrée above

Penne Arrabiata, plant based “meatballs”, gluten free pasta

Rice Bowl with tempura vegetables, avocado, and gluten free vinaigrette

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Finals

Hazelnut coffee cream, orange mousse, angel food cake

Blueberry cheesecake on lemon peel sable

Classic crème brûlée, chocolate cigar, fresh berries

Cappuccino mascarpone torte, thyme orange reduction

Double chocolate torte, Grand Marnier sauce

Baked custard, raspberry tart, raspberry mousse

White chocolate, orange cream mousse, blackberry compote

Dessert trio:

Chocolate brownie cake passion fruit, crème caramel tropical fruit tart,
milk chocolate praline mocha cake, hazelnut sauce

Add \$8.00 per person

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Children Presented Dinner Menu (Under 10 years of age)

Children entrée pricing is \$20++

Grilled Cheese

Chicken Fingers

Hamburger

Small Pizza

Macaroni and Cheese

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Displayed Dinner Selections

All displayed dinners are served with, freshly baked assorted rolls and sweet cream butter.

Freshly brewed Royal Cup coffee, regular & decaffeinated, and assorted teas.

The following displayed dinner buffets have a 40 guest minimum unless noted.

For groups of less than 40, please add \$15.00 per person. Service time for food buffets is 1½ hours.

“Roman Feast”

Seafood Cioppino bisque

~

Grilled asparagus salad, red onion confit, cypress grove chèvre, crispy prosciutto di Parma, Dijon vinaigrette

Local field greens, baby pear tomato, shaved fennel, cucumber ribbons, citrus vinaigrette

~

Fresh buffalo mozzarella, vine-ripened red tomatoes, sweet basil, extra virgin olive oil, aged balsamic

Roasted sweet corn, bell pepper salad, seasonal beans, grape tomatoes, cilantro pesto vinaigrette

~

Herb crusted Sonoma lamb chops, baby roasted root vegetable, minted demi glaze

Pan seared corvina, Swiss chard, olive tapenade, citrus beurre blanc

Breaded chicken parmesan, roma tomato sauce, provolone cheese, basil

Wild mushroom ravioli, ricotta, caramelized root vegetables, balsamic drizzle

Quattro formaggi scalloped potatoes

Grill marinated vegetable, capers vinaigrette

~

Ricotta cannelloni

Tiramisu

Chocolate vanilla charlotte

\$120.00 per person

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“The Golden Empire”

Spicy Thai chicken, lemongrass soup

~

Grilled squid salad, peanut, lime, soy

Mixed greens, avocado, orange segments, citrus vinaigrette

Green papaya salad, lemon-thyme vinaigrette

Sweet and sour cucumbers salad, toasted sesame seed, fresh dill

~

Five-spice roasted pork loin, hoisin sauce

Miso sea bass, long beans

Crispy Peking duck, sweet soy sauce

Green vegetables, shiitake mushroom, garlic soy sauce

Coconut fried rice

Vegetarian mapo tofu, peppers, soy sauce, ginger, scallions, garlic

~

Egg custard tart

Mango pomelo sago

Rice sesame balls

\$123.00 per person

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“European Travels”

Creamy leek, potato soup

~

Lobster and asparagus salad, butter lettuce, aged sherry vinaigrette

Chickpea and carrot salad, fig vinaigrette, tarragon

Seafood cocktail display, jumbo shrimp, snow crab claw

Watercress and endive salad, fennel, citrus supremes, blue cheese

Artisanal local cheeses and charcuterie, seasonal accompaniments

~

Beef medallion, potato timber, cabernet jus

Fennel steamed salmon, grilled lemon, pepper cream sauce

Roasted pork loin, caramelized granny smith apples, calvados cream

Farfalle pasta, spinach, sundried tomato, feta cheese

Glazed baby vegetables

Roasted fingerling, melted pearl onion, chives

~

Viennese table of assorted mini pastries and tarts

\$127.00 per person

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“Back porch barbeque”

Shrimp and chili bisque

~

Smoked BBQ chicken salad

Morongo Caesar salad, traditional dressing, herbed sourdough croutons

Coleslaw, cilantro, jalapeño, lime juice dressing

Bay scallop, pancetta pasta salad, black pepper, honey and chipotle

Grilled yellow sweet corn, black bean, green onion, cilantro

~

Glazed brisket, caramelized red pearl onions, sweet potato purée

Braised pork ribs, hickory barbeque sauce

Spiced jumbo prawns, smoked tasso grits, cheddar cheese

Green bean casserole

Sweet yams, marshmallow

Southern baked beans

~

Devil’s food cake

Banana cream pie

Wild berry cobbler, sweet crème fraîche

Lemon coconut raspberry cake

\$121.00 per person

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2022 Hispanic Fiesta

Posole

Mexican Style Soup, Pork And Hominy, Cabbage, Cilantro, Red Onion, Lime

~

Chopped Taco Salad

Romaine Lettuce, Cotija Cheese, Roma Tomatoes, Red Onions, Cilantro, Charred Corn, Cilantro Dressing, Crispy Tortillas

Chipotle Quinoa Salad

Red Onion, Bell Peppers, Avocado, Chipotle Dressing

Nacho Bar

Chips, Salsa Rojo, Salsa Verde, Pico De Gallo, Guacamole, Sour Cream

Ensalada De Nopal

Grilled Cactus, Onion, Bell Pepper, Tomato, Queso Fresco

~

Costilla De Puerco En Salsa Verde

Fried Pork Ribs Covered, Spicy Green Tomato Sauce, Cactus

Ropa Vieja

Grilled Flank Steak, Sofrito, Pickled Onions

Chile Rellenos

Chile Poblano Pepper Stuffed, Jack Cheese, Tomato Broth

Yucca Frita

Mojo Sauce

Congri

Cuban Black Bean And Rice

Warm Corn And Flour Tortilla

~

Coconut Flan

Pineapple Upside Down Cake

Mexican Chocolate Cake

\$113.00 per person

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“Latin Nights”

Southwestern crab, corn & chili tortilla soup

~

Tortilla chips, pico de gallo, guacamole

Fresh fruit salad, tequila-lime yogurt dressing

Grilled artichoke, piquillo pepper salad, romaine lettuce, jalapeno honey dressing

Avocado, hearts of palm chop salad, golden corn, pumpkin seeds

Argentinian steak salad, mixed baby greens, fresh mozzarella, cherry tomato, chimichurri dressing

~

Pescado a la Veracruzana, grilled mahi-mahi, caper, green olive, tomato sauce

Bistec encebollado, grilled strip loin, caramelized pearl onions

Smoked chicken breast, mole poblano, sesame seed, cilantro

Crispy yucca, red-onion mojo

Arepas con queso fresco

Arroz con frijoles Cuban black beans & rice

~

Margarita mango flan

Arroz con leche, macerated strawberry

Abuelita Chocolate Tres Leches

\$120.00 per person

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Beverage Selections
Hosted Bar Packages per person

| | <u>Super Premium</u> | <u>Premium</u> | <u>Beer, Wine & Non-Alcoholic Beverages</u> |
|-------------|--------------------------|----------------|---|
| First Hour | \$26.00 | \$24.00 | \$20.00 |
| Second Hour | \$24.00 | \$22.00 | \$18.00 |
| Third Hour | \$22.00 | \$20.00 | \$16.00 |

Pricing for Additional Hours Available Upon Request

Red Bull may be added to any package for an additional \$5.00 per person
Bar packages may be extended beyond three hours at an additional \$10.00 per person
based on guaranteed attendance per hour or portion thereof

A la Carte Bar Selections, per Drink

Super Premium Brands **\$12.50**

Grey Goose, Belvedere, Chopin, Tanqueray 10, Ketel One Citron,
Patron Silver, Bombay, Sapphire, Captain Morgan, Herradura Silver,
Crown Royal & Chivas Regal

Premium Brands **\$11.50**

Absolut, Absolut Vanilla, Bacardi Light, Jose Cuervo Gold, Jack Daniels,
Dewars White Label, Wild Turkey, Tanqueray, Jim Beam & Christian Brothers

Cordials **\$11.50**

Bailey's, Kahlua, Grand Marnier, Midori, Jagermeister, Tuaca, Tia Maria

House Wine: featuring Two Vines **\$9.00**

White Zinfandel, Cabernet, Merlot, Chardonnay

Domestic Beer **\$7.50**

Bud & Bud Light

Imported Beer **\$8.50**

Corona Extra, Heineken

Red Bull **\$5.00**

Regular and Sugar Free

Soft Drinks **\$5.00**

Assorted Regular & Diet, featuring Pepsi Products

Selection of Chilled Juices **\$5.50**

Non-Alcoholic Beer **\$7.50**

Bartenders Morongo provides (1) bartender per (75) guests at \$150.00 per bartender

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Wines for Catering Sales

Chardonnay

| | |
|---|--------------|
| Stags Leap , Napa Valley, CA | \$65 |
| Hartford Court , Russian River, CA | \$70 |
| Neyers , Carneros, CA | \$70 |
| Groth , Napa Valley, CA | \$90 |
| Cakebread Cellars , Napa, CA | \$110 |

Sauvignon Blanc

| | |
|--|-------------|
| Kim Crawford , Marlborough, New Zealand | \$50 |
| Freemark Abbey , Napa Ca. | \$65 |

Reisling/Moscato

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|---|-------------|
| SIP , Orange Moscato, California | \$50 |
| Dr. Hermann , Mosul, Austria | \$70 |
| Chte. St. Michelle , "Eroica", 2013 WA | \$70 |

Pinot Grigio

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|--------------------------------|-------------|
| Attemis Venezia , Italy | \$50 |
| Bocelli , Veneto, Italy | \$55 |

Sparkling Wine and Champagne

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|--|--------------|
| Mumm , Brut, Napa CA NV | \$90 |
| Vueve Clicquot , Brut "Yellow Label" Champagne France | \$180 |

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Pinot Noir

| | |
|---|-------------|
| Landmark 'Overlook', California | \$60 |
| Lincourt , "Lindsays" 2014 Central Coast, CA | \$70 |
| Ponzi , "Tavola" Oregon | \$85 |

Merlot

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|---|-------------|
| Ferrari Carano , Sonoma Coast, CA, | \$60 |
| Matanzas Creek , "Bennett Valley", Sonoma, CA, | \$70 |
| Emmolo , Napa Valley | \$70 |

Cabernet Sauvignon

| | |
|--|--------------|
| Justin , Paso Robles, CA | \$70 |
| Freemark Abbey , Napa Valley, CA | \$130 |
| Silver Oak , Alexander Valley, CA | \$150 |
| Hess 'Iron Corral', Napa Valley, CA | \$170 |
| Jordan , Alexander Valley, CA | \$170 |
| Lancaster Estate , Alexander Valley, CA | \$240 |

Blends

| | |
|--|--------------|
| Chappallet , Bordeaux Blend, "Mountain Cuvee", Napa, CA | \$70 |
| Rodney Strong , "Symmetry" Meritage, Napa, CA | \$125 |
| B.V. 'Tapestry', Napa, Ca | \$140 |
| Spring Valley , Bordeaux Blend, "Fredrick", WA | \$150 |

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