



2019 BANQUET MENUS

BREAKFAST

CONTINENTAL BREAKFASTS

Ten Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

A SEASIDE START \$38

Sliced Seasonal Fruits and Strawberries
Croissants, Muffins, Danishes
Honey, Fruit Preserves, Butter
Orange and Grapefruit Juices
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

PACIFIC CONTINENTAL \$42

Sliced Seasonal Fruits and Strawberries
Croissants, Muffins, Danishes
Honey, Fruit Preserves, Butter
Individual Yogurts
Irish Steel Cut Oats
Cinnamon, Raisins, Brown Sugar, Milk, Almond Milk
Orange and Grapefruit Juices
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

SPA L'AUBERGE CONTINENTAL \$44

Sliced Seasonal Fruits, Strawberries
Muffins, Breakfast Breads
Honey, Fruit Preserves, Butter
Lavender Chia Seed Pudding
Honey Greek Yogurt
House Made Granola
Hard Boiled Eggs
Carrot, V8, Orange and Grapefruit Juices
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

BUFFET BREAKFASTS

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

SUNRISE BREAKFAST \$53

Sliced Seasonal Fruits and Strawberries
Croissants, Muffins, Danishes
Honey, Fruit Preserves, Butter
Individual Flavored Yogurts
Scrambled Eggs
Seasoned Breakfast Potatoes
Smoked Bacon and Pork Sausage
Orange and Grapefruit Juices
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

BAJA BREAKFAST \$59

Seasonal Farmer's Market Whole Fruits
Sliced Melons and Strawberries
Chocolate Muffins, Cinnamon Crunch Coffee Cake, Orange Pepita Muffins
Greek Yogurt Flan
Crispy Cinnamon Pepitas
Scrambled Eggs
Egg White Frittata
Chorizo, Potato, Oaxaca Cheese, Red Enchilada Sauce
Corn Tortillas, Queso Fresco
Pico de Gallo, Guacamole, Salsa Roja
Smoked Bacon
Sautéed Potatoes
Onions, Poblano Peppers
Orange and Grapefruit Juices
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

BUFFET BREAKFASTS

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

CREATE YOUR OWN BREAKFAST \$62

Sliced Seasonal Fruits and Strawberries

Croissants, Muffins, Danishes
Honey, Fruit Preserves, Butter

Assorted Breakfast Cereals and Milk

Scrambled Eggs

« *Please select one from below* »

Scrambled Egg Whites
Tomato, Goat Cheese, Garden Herbs

Egg White Frittata
Sautéed Mushrooms, Roasted Bell Peppers, Feta

Farmer's Frittata
Goat Cheese, Artichoke, Potato, Pepper Coulis, Chive

Classic Eggs Benedict
Canadian Bacon, Hollandaise, English Muffin

California Breakfast Burrito
Scrambled Egg, Crispy Bacon, Cheddar Cheese, Salsa Roja

« *Please select one from below* »

Applewood Smoked Bacon
Turkey Bacon
Country Pork Link Sausage
Turkey Sausage
Chicken Apple Sausage
Crispy Hash Browns
Seasoned Breakfast Potatoes

Orange and Grapefruit Juices,

Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

BREAKFAST BUFFET ENHANCEMENTS

Designed to complement your breakfast buffet menu. Items may not be ordered a la carte. Prices are per person and final guarantee count must match group count for all enhancements.

NEW YORK BAGEL & CREAM CHEESE STATION \$15

Assorted New York Bagels
Whipped Plain, Chive and Strawberry Cream Cheeses
Sliced Tomatoes, Capers, Shaved Red Onions, Cucumber

MADE-TO-ORDER OMELET STATION \$21

\$200 per Chef, per hour. One Chef per 45 guests
Omelets and 'Eggs Your Way' prepared to order with the following selection:
Swiss Cheese, Cheddar Cheese, Goat Cheese
Ham, Bacon, Sweet Peppers, Spinach, Scallions, Mushrooms, Tomatoes

Buttermilk Pancakes \$8
Warm Maple Syrup, Butter, Powdered Sugar

Orange-Cinnamon Brioche French Toast \$9
Warm Maple Syrup, Butter

Berry Bar \$8
Blackberries, Raspberries, Blueberries

Irish Steel Cut Oats \$9
Cinnamon, Raisins, Brown Sugar, Milk, Almond Milk

Bacon Croissant Sandwich \$12
Classic Fried Egg, Bacon, Tomato, Cheddar Cheese

Ham Croissant Sandwich \$12
Classic Fried Egg, Ham, Cheddar Cheese

California Breakfast Burrito \$12
Scrambled Egg, Crispy Bacon, Cheddar Cheese, Salsa Roja

Egg White Breakfast Burrito \$12
Tomatoes, Basil, Mozzarella Cheese

Classic Eggs Benedict \$12
Canadian Bacon, Hollandaise, English Muffin

Classic Quiche Lorraine \$12
Leek, Bacon, Swiss Cheese

California Quiche \$12
Spinach, Goat Cheese, Portobello Mushroom

BREAKS

REFRESHMENTS AND BREAKS

Twenty Five Guest Minimum. Breaks are Displayed for a Maximum of Thirty Minutes.

POP & POPCORN \$20

House Made Popcorns
Kettle Corn, White Cheddar, Milk Chocolate Drizzle, Traditional Butter
Artisan Soft Drinks

FARMER'S MARKET \$26

Farm Truck Fresh Seasonal Vegetables
Tortilla Chips, Crispy Pita, Lavosh Crisp
Lemon Hummus, Onion Dip
Guacamole, Ranch Dip

BUILD YOUR OWN TRAIL MIX \$28

California Walnuts, Pecans, Pistachios, Cashews
Banana Chips, Dried Cranberries, Dried Cherries, Apricots
M&M's, White Chocolate Chips
Pumpkin Seeds, Pretzels, Chex Mix, House Crafted Granola

SAN DIEGO HAPPY HOUR \$30

Buffalo Chicken Tenders
Bleu Cheese, Celery, Carrots
Pretzel Bites, Whole Grain Mustard, Beer Cheese
Crispy Corn Tortilla Chips
Guacamole, Roasted Tomato Salsa
House Made Potato Chips, Onion Dip
Hot Truffle-Parmesan Popcorn

LEMON LOVE \$22

Almond Short Bread
Lemon Bars
Sugar Cookies
Field Fresh Berry Skewers
House-Crafted Lemonades and Teas
Basil Lemonade
Blackberry Lemonade
Arnold Palmers
Organic Rishi Iced Tea

SIMPLY CHEESE BREAK \$22

Brie, Manchego and Goat Cheeses
Lavosh Crisps, Baguette, Grapes, Dried Fruits, Seasonal Jam

REFRESHMENTS AND BREAKS

Twenty Five Guest Minimum. Breaks are displayed for a maximum of Thirty Minutes.

SAN DIEGO CHILL OUT \$20

Chef's Selection of Specialty Frozen Treats:
Cool Haus Ice Cream Sandwiches
Locally Crafted Baltimore Snowballs
Haagen-Daz Bars

FRUITERIA STATION \$32

Skewered Pineapples, Watermelons
Mango, Grapes, Jicama, Cucumbers
Strawberries, and Melons
Tajin Clasico, Chamoy Salsa, Lime Wedges

House Crafted Classic Beverages from Mexico
Watermelon and Hibiscus Agua Fresca
Cucumber, Honeydew and Basil Agua Fresca
Citrus Lemonade Agua Fresca

SPA BREAK \$36

Individual Crudité Cups
Carrots, Celery, Radish, Cucumber, Creamy Avocado Ranch
Crafted Nut Mix
Almonds, California Walnuts, Cashews, Citrus Zest, Rosemary, Chile Flake, California Olive Oil
Avocado Toast
Crushed Avocado, Cherry Tomato Micro Salad, California Olive Oil, Seeded Whole Wheat Bread
Lavender Rice Pudding
Cucumber and Kumquat Spa Waters
Kombucha

DONUTS & COFFEE \$32

Chef's Selection from the local's favorite: VG Donut & Bakery
Cake, Old Fashioned, Jelly, Glazed, and Fritters
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

BAR BREAK \$24

Chef's Specialty Bars to Include:
Brownies, Lemon Bars, Brown Butter Blondies
Rice Crispy Treats, Fruit Cobbler Bars
Served with Whole, Chocolate and Almond Milk

REFRESHMENTS AND BREAKS - A LA CARTE ITEMS

SNACKS

- Farm Truck Perfect Hand Fruits \$7 each
- Sliced Fresh Fruit \$9 per person
- Assorted Individual Yogurts \$8 each
- Greek Yogurt Parfait, Seasonal Berries and Housemade Jam \$10 each
- Assorted Croissants \$66 per dozen
- Assorted Muffins \$66 per dozen
- Assorted Danishes \$66 per dozen
- Individual Bags of Gourmet Potato Chips \$7 each
- Individual Bags of Pretzels \$7 each
- Individual Bags of Trail Mix \$7 each
- Assorted Candy Bars \$6 each
- Individually Wrapped Assorted Baked Whole Foods Bar \$7 each
- Tortilla Chips, Guacamole, Salsa \$14 per person
- Assorted Mixed Nuts \$34 per pound
- Assorted Fresh Baked Cookies \$72 per dozen
- Chocolate Brownies \$72 per dozen
- Brown Butter Blondies \$72 per dozen

BEVERAGE SELECTIONS

- Freshly Brewed Lavazza Regular Coffee \$110 per gallon
- Freshly Brewed Lavazza Decaffeinated Coffee \$110 per gallon
- Rishi Hot Tea Selections \$110 per gallon
- Rishi Organic Iced Tea \$84 per gallon
- Fresh Orange Juice \$36 per carafe
- Fresh Grapefruit Juice \$36 per carafe
- Fresh Cranberry Juice \$36 per carafe
- Lemonade \$36 per carafe
- Seasonal Selection of Fresh Pressed Bottled Juices \$10 each
- Assorted Bottled Gatorade \$8 each
- Sparkling and Still Bottled Waters \$7 each
- Assorted Soft Drinks, Coke, Diet Coke, Sprite \$7 each
- Red Bull \$8 each
- Coconut Water \$7 each
- Cold Brew Bottled Coffee \$10 each
- Kombucha \$10 each
- Classic Mexican Coke \$9 each
- Classic Mexican Sprite \$9 each

LUNCH

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

BAJA TACO STAND \$68

FROM THE GARDEN

Tijuana Taco Salad, Roasted Poblano Ranch
Corn Salad, Black Bean, Smoked Tomato
Chickpea Salad, Sweet Pepper, Guajillo Vinaigrette

FROM THE KETTLE

Tortilla Soup with Crunchy Tortilla Strips, Sour Cream

TACOS

« *please select three from below* »

Slow Roasted Pork Carnitas
Tecate Marinated Local White Fish
Mojo Spiced Chicken
Grilled Farm Truck Vegetables

ACCOMPANIMENTS

Mexican Rice
Pinto Beans
Flour and Corn Tortillas
Pico de Gallo, Guacamole,
Spicy Cabbage Slaw, Salsa Roja, Salsa Verde,
Cilantro with Chopped Onion, and Lime Wedges

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including
Mini Tarts, Cupcakes and Individual Sweet Tastes

Rishi Organic Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

SEASIDE SESSIONS \$64

FROM THE KETTLE

« please select one from below »

Roasted Tomato Bisque
Minestrone Soup
Black Bean Soup

FROM THE GARDEN

Arugula, Mixed Greens, Romaine Lettuce,
Cherry Tomatoes, Cucumbers, Red Onion,
Feta Cheese, Sunflower Seeds, Crouton,
Selection of House Dressings

FROM THE SANDWICH SHOP

« please select three from below »

Chicken Salad
Toasted Almonds, Mini Croissant

Roasted Turkey
Avocado, Roasted Tomato Relish, Baby Greens,
Wheat Bread

Nicoise Salad
Flaked Tuna, Green Bean, Onion, Black Olive,
Tomato, Baby Arugula, 7 Grain Roll

Roast Beef Ciabatta
Brie, Caramelized Onion, Grain Mustard

Grilled Chicken Ciabatta
Olive Spread, Gruyere Cheese, Prosciutto

Local Farm Truck Wrap
Grilled Vegetables, Sundried Tomatoes, Field
Greens, Hummus, Tomato Tortilla

Crispy Peanut Seitan Bahn Mi
Cucumber, Spicy Mayo, Asian Herbs, Baguette

Italian Baguette
Ham, Sopressata, Copa, Truffle Butter, Provolone

Caprese Sandwich
Heirloom Tomato, Fresh Mozzarella, Pesto Mayo,
Artisan Roll

FROM THE PASTRY KITCHEN

Seasonal Selection From Our Pastry Kitchen Including
Mini Tarts, Cupcakes And Individual Sweet Tastes

Organic Rishi Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

DEL MAR DELICATESSEN \$59

FROM THE KETTLE

Roasted Tomato Bisque

FROM THE FARM TRUCK

Local Farmer's Greens,
Farmer's Market Toppings, Selection of House Dressings

Roasted Fingerling Potato Salad,
Beer Dijonaise

Lemon Couscous Salad
Cucumber, Tomato, Feta, Champagne Vinaigrette

FROM THE DELI COUNTER

Turkey Breast, Sugar Cured Ham, Roast Beef,
Salami, Sliced Breast of Chicken

Sliced Tomato, Lettuce, Shaved Red Onion
Mayonnaise, Dijon Mustard, Grain Mustard, Sliced Pickles

Provolone, Swiss, Cheddar Cheeses
Assorted Sliced Artisan Breads and Rolls

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including
Mini Tarts, Cupcakes and Individual Sweet Tastes

Rishi Organic Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

BEACHSIDE BISTRO \$68

FROM THE GARDEN

Cucumber Salad
Red Onion, Tomato, Lemon Sumac

Roasted Beet Salad
Toasted Sesame Seeds, Tahini Lemon Vinaigrette

Tabbouleh Salad
California Walnuts, Kale, Lemon Zest, Olive Oil

FROM THE OVEN

Lemon Glazed Salmon
Citrus Fennel Salad, Lemon Caper Sauce

Pork Saltimbocca
Heirloom Tomato, Spinach, Sage Jus

Chicken Rustica
Sautéed Eggplant, Artichoke, Red Pepper, Olive Jus

Local Mushroom Risotto

Grilled Baby Farm Truck Vegetables

Lemon Hummus and Taziki Dip

Mediterranean Bread Basket to Include
Grilled Pita, Crispy Lavosh

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including
Mini Tarts, Cupcakes and Individual Sweet Tastes

Rishi Organic Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

TERRIFIC PACIFIC \$65

FROM THE GARDEN

Asian Salad

Spinach, Iceberg, Julienned Cabbage and Carrot, Miso-Ranch Dressing

Cashew and Red Cabbage Slaw

Asian Herb Salad, Citrus White Soy Vinaigrette

Cold Egg Noodle Salad

Crisp Garden Vegetables, Mirin Vinaigrette

Asian Spiced Crisp Wonton Chips

presented in woks

Pan-Seared Grouper

Crispy Eggplant, Sweet and Sour Sauce

Crisp Almond Chicken

Mangoes, Lemon-Hoisin Sauce

Peppered Garlic Beef

Mushrooms, Baby Bok Choy

Wok-Fried Vegetables

Farm Truck Vegetables, Teriyaki Glaze

Fried Rice

Sweet Peas, Carrots, Bamboo Shoots, Egg, Scallion

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including

Mini Tarts, Cupcakes and Individual Sweet Tastes

Rishi Organic Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

CALIFORNIA \$72

FROM THE GARDEN

Avocado Toasts

Avocado Butter, Cherry Tomatoes, Micro Radish, Arugula,
Grapefruit, Candied Almonds, California Sea Salt, Toasted Artisan Bread

Persian Cucumber and Tomato Salad
Baby California Tomatoes, Crisp Bread, Mint, Sumac Dressing

Little Gem Green Salad
Shaved Radish, Fennel, Pickled Onions, Sunflower Seeds, Lemon Parmesan Dressing

Whipped Feta and Artichoke Dip
Lavosh and Dukkah Spice

FROM THE OVEN

Fresh Tuna - Harbor Day Boat Catch
Artichoke Barigoule, Herb Salad

New York Sirloin of Beef
Grilled Leek, Wild Mushroom Ragout

Chicken Scallopini
Spinach and Heart of Palm Salad, Meyer Lemon Jus

Roasted Farm Truck Vegetables
Seasonal Pesto

Red Quinoa
Roasted Fennel, Citrus Segments

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including
Mini Tarts, Cupcakes and Individual Sweet Tastes

Rishi Organic Iced Tea

LUNCH BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

PICNIC BOXED LUNCH \$55

FRUIT

Farm Truck Seasonal Hand Fruit

SALADS

« please select one for the group »

PASTA SALAD

Cherry Tomatoes, Kalamata Olives, Red Onion, Artichoke Hearts,
Red Wine Vinaigrette

GREEK SALAD

Romaine, Shaved Red Onion, Cucumber, Feta, Cherry Tomatoes, Oregano Vinaigrette

SWEET TREAT AND SALTY SNACK

Assorted Gourmet Bagged Chips
Chef's Select Cookie or Brownie

FROM THE SANDWICH SHOP

« please select three from below | additional choices, \$8 additional per person »
final counts of sandwich selections will be due with final guarantee

Roast Beef And Creamy Brie
Dijon Mustard, Crunchy French Roll

Nicoise Salad Sandwich
Flaked Tuna, Green Bean, Onion, Black Olive,
Tomato, Baby Arugula, 7 Grain Roll

Classic Club Sandwich
Turkey, Bacon, Lettuce, Tomato, Artisan Roll

Grilled Chicken Caesar Wrap
Sun-Dried Tomato Tortilla Wrap

Sugar-Cured Ham Sandwich
Whole Grain Mustard, Swiss Cheese, Ciabatta Roll

Turkey And Pepper Jack
Garlic Aioli, Lettuce, Tomato, Ciabatta Roll

Caprese Sandwich
Mozzarella, Tomato, Arugula, Basil Pesto
Mayonnaise,
Artisan Roll (Veg)

Crispy Peanut Seitan Bahn Mi
Cucumber, Spicy Mayo, Asian Herbs, Baguette
(Veg)

OPTIONAL BEVERAGES

Soft Drinks \$7 each
Spring Water \$7 each

PLATED LUNCH

Twenty Five Guest Minimum

Please select *one* item from each course which will be served to all your guests. Pricing is based on a two or three course menu as listed. If an additional course is requested an additional \$12 per person, per course will apply.

If a choice of entrée is offered and entrée count is provided in advance, the higher price of the entrees will be charged for all guests. Options are limited to two entrée selections plus a vegetarian selection and client provided meal designation cards for each guest is required.

Guest's choice of entrée may be offered tableside on the day of the event when a three course option is selected. One course must be served prior to the entrée. This option is limited to up to two entrée selections plus a vegetarian option. The higher price of the entrees will be charged and an additional \$25 will apply per entree.

Plated Lunches are Served with Artisan Rolls and Butter
Rishi Organic Iced Tea

FIRST COURSE

SOUP

Wild Golden Mushroom Soup
White Truffle Chantilly

Sweet Corn Chowder
Smoked Chicken, Potatoes, Celery

Tomato Bisque
Micro Basil

SALAD

Mixed Green Salad
Seasonal Garden Vegetables, Balsamic Vinaigrette

Traditional Caesar Salad
Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

PLATED LUNCH

ENTRÉE SALADS

Cobb Salad

Bleu Cheese, Bacon, Hard Boiled Egg, Avocado, Garbanzo Bean, Cherry Tomato, Champagne Vinaigrette.
« please select one protein for the group »

Grilled Herbed Shrimp, Chimichurri Skirt Steak, Citrus Brined Chicken, Pan Seared Salmon
\$55 Two Course | \$62 Three Course

Caesar Salad

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing
« please select one protein for the group »

Grilled Herbed Shrimp, Chimichurri Skirt Steak, Citrus Brined Chicken, Pan Seared Salmon
\$55 Two Course | \$62 Three Course

CLASSIC ENTRÉES

Seared Herb Roasted Chicken Breast

Parmesan Polenta, Tomato, Fennel, Olive Provencal Sauce, Haricots Verts
\$58 Two Course | \$65 Three Course

Seared Lemon Glazed Salmon

Herb Risotto, Grilled Asparagus, Lemon Arugula Nage
\$60 Two Course | \$67 Three Course

5oz New York Strip Steak

Herb Roasted Fingerling Potatoes, Broccolini, Red Wine Sauce
\$62 Two Course | \$69 Three Course

Seared Herbed Shrimp

Ricotta, Artichoke Ravioli, San Marzano Tomato Sauce
\$62 Two Course | \$69 Three Course

Seared Salmon And Herbed Chicken

Whipped Potato, Green And Yellow Garden Beans With Roasted Heirloom Carrots
Citrus Beurre Blanc
\$65 Two Course | \$72 Three Course

DESSERT COURSE

Vanilla Panna Cotta
Berry Consommé, Caramel Tuile

Warm Chocolate Cake
Bailey's Ice Cream, Cassis Sauce

Lemon Meringue Tart
Chantilly Cream

Pear And Pistachio Tart
Cardamom Cream

RECEPTIONS

RECEPTIONS

PASSED HORS D'OEUVRES

Minimum Order of 25 Pieces per Selection

CHILLED SELECTIONS

Roasted Eggplant Crostini
Romesco, Manchego
\$7 each

Bleu Cheese Cracker
Fig Jam, Candied Walnut
\$7 each

Chicken Salad in a Crisp Cone
Nectarine, Cucumber, Pecan Salad
\$8 each

Brie and Apricot Brioche
Brie, Macerated Apricot on Brioche Crisp
\$8 each

Skewered Tomato
Basil, Mozzarella
\$7 each

Chilled Gazpacho Shooter
Heirloom Tomatoes, Cucumber, Petit Basil
\$8 each

Beef Carpaccio Crostini
Truffle Aioli, Shaved Parmesan
\$9 each

Ahi Poke
Sesame Cone
\$9 each

RECEPTIONS

PASSED HORS D'OEUVRES

Minimum order of 25 Pieces per Selection

WARM SELECTIONS

Miniature Crab Cake
Meyer Lemon Tartar
\$12 each

Tandori Chicken Sate
Scallion, Peanut Sauce
\$10 each

Mushroom Quiche
Smoked Gouda
\$8 each

Chicken Potsticker
Sesame Soy Dipping Sauce
\$9 each

Black Bean and Corn Empanada
Chile Aioli
\$8 each

Petit Grilled Cheese
Bacon, Apple Butter, White Cheddar, Brioche
\$9 each

Risotto Fritter
Shrimp, Saffron, Chorizo
\$10 each

Lamb Meatball
Vadouvan Curry
\$12 each

Tomato Tartlet
Goat Cheese, Caramelized Onion
\$9 each

RECEPTION DISPLAYS & STATIONS

Twenty Five Guest Minimum per Station.
Reception stations displayed for a maximum of Ninety Minutes of service.
All prices are per person unless otherwise noted.
Each Reception Station must be guaranteed for the total number of guests.
As a dinner alternative, a minimum of four stations is required.

CARVERY STATIONS

\$200 per chef, one chef per 75 guests

Peppercorn New York Strip Loin of Beef \$32
Creamed Horseradish, Mustard, Miniature Rolls

Whole Roasted Tenderloin of Beef \$36
Creamed Horseradish, Whole-Grain Mustard, Miniature Rolls

Rosemary Roasted Rack of Lamb \$45
Minted Lamb Jus, Miniature Rolls

Roasted Prime Rib of Beef \$37
Au Jus, Creamed Horseradish, Miniature Rolls

Hot Smoked Salmon \$31
Chimichurri, Miniature Rolls

Five Spiced Seared Rare Ahi Tuna \$37
Black Mushroom-Miso Vinaigrette, Miniature Rolls

ACCOMPANIMENTS

enhance your carvery selection
\$8 per guest, per accompaniment

Whipped Yukon Gold Potatoes
Herb Roasted Fingerling Potatoes
Ancient Grain Risotto
Sweet Potato Gratin
Farm Truck Vegetable Medley
Roasted Coriander Carrots
Jumbo Asparagus with Hollandaise

RECEPTION DISPLAYS & STATIONS

Twenty Five Guest Minimum per Station.
Reception Stations are Displayed for a Maximum of Ninety Minutes.
All prices are per person unless otherwise noted.
Each Reception Station must be guaranteed for the total number of guests.
As a dinner alternative, a minimum of four stations is required.

GOURMET MAC & CHEESE STATION \$34

Creamy Cheddar Cheese - Traditional Favorite
Gruyere Cheese, Smoked Chicken, Portobello Mushroom
Mascarpone Cheese, Lobster, Truffle Essence

SALAD SENSATION DISPLAY \$28

Classic Caesar
Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing
Baby Iceberg Wedges
Bacon, Shaved Red Onions, Heirloom Cherry Tomatoes, Bleu Cheese
Hearts of Palm
Bacon, Crispy Chick Peas, Buttermilk Ranch Dressing
Mixed Greens
Dried Cranberries, Candied Pecans, Crumbled Bleu Cheese
Red Wine Vinaigrette

FLATBREAD DISPLAY \$33

Goat Cheese, Tarragon, Grilled Field Mushrooms
Tomato, Basil, Buffalo Mozzarella
Shaved Salami, Pepperoncini, Garlic Cream, Mozzarella

RISOTTO & PASTA DISPLAY \$39

Wild Mushroom Risotto, White Truffle, Fresh Herbs
Penne Pomodoro, Fresh Ricotta Cheese, Basil
Orecchiette, Short Rib, Caramelized Onions, Parmesan Cream
Focaccia, Shaved Parmesan, Red Chili Flakes, Pesto

ARTISAN CHEESE DISPLAY \$34

American and Imported Cheeses including:
Bleu, Semi-Soft, Goat, Cow, Sheep's Milk
Dry Fruits, Grape Clusters, House Seasoned Nuts
Crispy Wafers, French Baguette

RECEPTION DISPLAYS & STATIONS

Twenty Five Guest Minimum per Station.
Reception Stations are Displayed for a Maximum of Ninety Minutes.
All prices are per person unless otherwise noted.
Each Reception Station must be guaranteed for the total number of guests.
As a dinner alternative, a minimum of four stations is required.

SEAFOOD DISPLAY

minimum 25 pieces per selection

Jumbo Shrimp \$9 each
Snow Crab Claws \$7 each
West Coast Oysters \$6 each
Local White Fish Ceviche \$8 each
Mango, Cucumber, Citrus, Avocado, Scallion Relish

*Garnishes served with above as appropriate based on selection include:
Lemon, Cocktail Sauce, Horseradish, Mignonette*

MARKET VEGETABLE DISPLAY \$28

Grilled, Sliced, and Baby Vegetables Including:
Asparagus, Charred Peppers, Zucchini, Yellow Squash,
Baby Carrots, Radish, Tomato, Celery Hearts,
Cucumber Tzatziki, Hummus, Roasted Garlic Dip, Ranch Dip

ANTIPASTO DISPLAY \$36

Italian Meats and Cheeses Including:
Prosciutto, Sopressata, Genoa Salami,
Pecorino Toscana, Marinated Ciliegine Mozzarella,
Pepperoncini, Italian Black and Green Olives,
Roasted Peppers, Marinated Mushrooms,
Artichoke Hearts, Ciabatta Rolls and Focaccia Bread

BAJA TACO DISPLAY \$45

« please select three mains for the group »

Slow Roasted Pork Carnitas
Tecate Marinated Coastal White Fish
Mojo Spiced Chicken
Grilled Farm Truck Vegetables

Corn and Flour Tortillas, Pico De Gallo, Guacamole, Crema,
Spicy Cabbage Slaw, Salsa Roja, Salsa Verde,
Cilantro with Chopped Onion, Lime Wedges

RECEPTION DISPLAYS & STATIONS

Twenty Five Guest Minimum per Station.
Reception Stations are Displayed for a Maximum of Ninety Minutes.
All prices are per person unless otherwise noted.
Each Reception Station must be guaranteed for the total number of guests.
As a dinner alternative, a minimum of four stations is required.

SWEET STATIONS

DONUTS & COFFEE DISPLAY \$32

Chef's Selection from the local's favorite: VG Donut & Bakery
Cake, Old Fashioned, Jelly, Glazed, and Fritters
Freshly Brewed Lavazza Coffees
Rishi Hot Tea Selection

DULCES DISPLAY \$38

Crispy Cinnamon Churros
Mexican Chocolate Mousse
Mini Tres Leches with Berries
Individual Caramel Flan
Key Lime Cheesecake
Pina Colada Panna Cotta

SHORTCAKE STATION \$28

« *customize your own shortcake* »
Seasonal Berries and Strawberries
Blackberry Jam
Lemon Curd
Vanilla Whipped Crème Fraiche
Lemon Poppyseed Shortcake Biscuits

BARISTA ESPRESSO STATION \$15

\$350 Station Fee Applies
Lavazza Freshly Brewed Coffees, Organic Rishi Teas
Espresso Station providing made to order Espresso, Latte and Mocha

DINNER

PLATED DINNER

Pricing is based on either a three course or four course menu.
Please select one item from each course which will be served to all your guests.
Intermezzo may be added at an additional price

If a choice of entrée is offered and **entrée count is provided in advance**, the higher price of the entrees will be charged. Options are limited to two entrée selections plus a vegetarian selection and client provided entrée designation cards for each guest are required.

Guest's **choice of entrée may be offered table side** on the night of the event when a four course option is selected. Two courses must be served prior to the entrée. Option is limited to up to two entrée selections plus a vegetarian selection. The higher price of the entrees will be charged and \$35 per entrée fee applies.

Plated Dinners are Served with Artisan Rolls and Butter
Lavazza Freshly Brewed Regular Coffee, Decaffeinated Coffee and Rishi Hot Tea Selection

HOT APPETIZERS

Seared Scallops
Sweet Corn Risotto, Basil Oil, Herb Salad

Wild Mushroom Ragout
Potato Gnocchi, Fontanilla, Crisp Brussel Sprouts

Crab Cake
Shaved Fennel, Citrus, Hearts of Palm, Citrus Emulsion

FROM THE KETTLE

Wild Mushroom Soup
White Truffle Chantilly

Chilled Gazpacho
Cherry Tomato, Avocado, Pickled Red Onion

Minestrone Soup
Pancetta, Tomato, White Bean, Farm Truck Vegetables

Roasted Tomato Bisque
Micro Basil

PLATED DINNER

FROM THE GARDEN

Seasonal Farmer's Truck Salad
Inspired by our Chef's weekly trips to the Farmer's Market

Kale Caesar Salad
Parmesan Crisp, Olive Crostini, Lemon Anchovy Vinaigrette

Mixed Baby Field Greens
Tart Cranberries, Crumbled Rogue Bleu Cheese, Spiced Pecans,
Red Wine Vinaigrette

Caprese Salad
Tomato, Fresh Mozzarella, Toasted Pine Nuts, Pesto,
Parmesan Tuille, Micro Basil Salad, White Balsamic Vinaigrette

INTERMEZZO SORBETS

Additional \$8 per person
Pink Grapefruit Sorbet
Lemon Sorbet
Blood Orange Sorbet

DUO ENTREES

Select a Protein Duo:

4oz Filet of Beef and Herb Roasted Chicken
4oz Filet of Beef and Crab Cake
Roasted Salmon and Herb Roasted Chicken

Select a Starch for the Group:

Whipped Yukon Gold Potato, Mushroom Risotto or Ancient Grains

Select a Vegetable for the Group:

Chef's Farm Truck Vegetables, or Charred Broccolini and Lemon Gremolata

\$129 Three Course | \$149 Four Course

PLATED DINNER

ENTREES

Grilled Filet of Beef Tenderloin
Caramelized Bacon Onion Marmalade, Dauphinoise Potatoes, Haricots Verts,
Roasted Herb Crusted Tomato, Mixed Mushroom and Wine Merchant Sauce
\$129 Three Course | \$149 Four Course

Slow Roasted Burgundy-Marinated Prime Beef Short Rib
Yukon Gold Olive Oil Smashed Potato, Heirloom Carrot, Truffle Tremor Popover
\$129 Three Course | \$149 Four Course

Herb Roasted Chicken
Creamy Farroto, Asparagus, Fried Enoki Mushroom, Herb Salad, Sherry Jus
\$99 Three Course | \$119 Four Course

Fennel Glazed Atlantic Salmon
Seasonal Risotto, Sautéed Belgian Endive, Smoked Tomato Compote,
Pea Tendril Salad, Grain Mustard Jus Lié
\$109 Three Course | \$129 Four Course

Seared Local White Fish
Rutabaga Puree, Pearl Couscous, Charred Broccolini, Confit Tomato,
Preserved Lemon Sauce
\$119 Three Course | \$139 Four Course

VEGAN SELECTIONS

*If a vegetarian/vegan option is required, please select one entrée from below. All are vegan entrees.
Menu price will reflect your highest priced entrée selection.*

Vadouvan Grilled Cauliflower, Madras Lentils, Cucumber Raita

Green Curry Tofu
Seasonal Vegetables, Coconut Rice

Butternut Ravioli
Artichoke, Heirloom Tomato Arrabiata

PLATED DINNER

DESSERTS

« from the pastry chef »

Vanilla Bean Crème Brulee
Seasonal Berries, Almond Orange Shortbread

Taste of Chocolate
Chocolate Cake, Dark Chocolate Ganache, White Chocolate Mousse,
Hazelnut-Chocolate Ice Cream

Strawberry Tart
Pistachio Frangipane, Orange Blossom Sorbet

California Olive Oil Cake
Seasonal Farm Truck Chutney, Bourbon Carmel

DINNER BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

COASTLINE \$130

FROM THE GARDEN

Avocado, Jicama, Watermelon, Ginger Citrus Vinaigrette

Classic Iceberg Wedge Salad
Cherry Tomatoes, Bleu Cheese, Bacon, Buttermilk Ranch

Penne Pesto Salad
Grilled Vegetables, Pesto, Shaved Manchego

ENTREES FROM THE KITCHEN

Pan Seared Coastal White Fish
Roasted Tomato, Corn, Fennel Salad, Saffron Broth

Strip Loin
Smoked Tomato Chutney

Spiced Chicken Breast
Orange, Fennel

Spinach Gnocchi
Mélange of Vegetables, Charred Creamed Corn

ACCOMPANIMENTS

Loaded Mashed Potatoes
Bacon, Scallion, Cheddar Cheese

Buttered Green and Yellow Beans

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including
Mini Tarts, Cupcakes and Individual Sweet Tastes

Lavazza Freshly Brewed Coffees, Decaffeinated Coffee
Rishi Hot Tea Selection

DINNER BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

ITALIAN HARVEST \$120

FROM THE GARDEN

Caprese Salad

Yellow and Red Tomatoes, Fresh Ciliegine Mozzarella, Pesto

Traditional Caesar

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Herb Focaccia and Ciabatta Rolls

ENTREES FROM THE KITCHEN

Truffle and Parmesan Risotto

Fresh Herbs

Penne Pasta Primavera

Seasonal Vegetable, Tomato Basil Nage

Spinach and Artichoke Lasagna

Creamy Parmesan Sauce

Sautéed Chicken Marsala

Wild Mushrooms, Garlic Spinach

Seared Local White Fish

Heirloom Tomato and Olive Salad

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including

Mini Tarts, Cupcakes and Individual Sweet Tastes

Lavazza Freshly Brewed Coffees, Decaffeinated Coffee

Rishi Hot Tea Selection

DINNER BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

BAJA BUFFET \$125

FROM THE GARDEN

Baja Market Chopped Salad
Charred Corn, Black Beans, Avocado, Romaine, Cotija
Tomato-Cumin Vinaigrette

Roasted Shrimp and Citrus Salad
Jicama, Tomato Michelada

Vegetable Pozole Soup
Hominy, Seasonal Squash, Chayote, Corn

ENTREES FROM THE KITCHEN

Skirt Steak
Blistered Shishito Peppers, Guajillo Sauce

Mahi Mahi Veracruz
Olives, Peppers, Tomato

Arroz con Pollo Asado
Citrus Marinated Grilled Chicken, Spanish Rice

Mushroom Quesadilla
Oaxaca Cheese, Charred Scallion Crema

ACCOMPANIMENTS

Roasted Fingerlings
Charred Poblano, Red Pepper Rajas

Crispy Tortilla Chips
Guacamole, Roasted Red Salsa, Salsa Verde, Pico De Gallo

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including Mini Tarts, Cupcakes and Individual Sweet Tastes

Lavazza Freshly Brewed Coffees, Decaffeinated Coffee
Rishi Hot Tea Selection

DINNER BUFFET

Twenty Five Guest Minimum. Buffets are Displayed for a Maximum of Ninety Minutes.

CROSBY BUFFET \$210

FROM THE KETTLE

Clam and Corn Chowder
House Oyster Crackers

FROM THE GARDEN

Farm Truck Salad Station
Seasonal Shaved Vegetables, Cherry Tomatoes, Carrots, Cucumbers, Feta
Sliced Almonds, Vegan Green Goddess Dressing and Champagne Vinaigrette

Shaved Cabbage and Fennel Slaw
Savoy Cabbage, Orange Segments, Sprouted Wheat Berries, Citrus Vinaigrette

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Basil
Creamy Parmesan Peppercorn Dressing

Individual Dungeness Crab Cocktail
Cocktail Sauce, Lemon

ENTREES FROM THE KITCHEN

New York Beef Strip
Bourbon Onion Ragout

Ale Brined Grilled Pork Chops
Kohlrabi, Celery and Apple Salad

Searred Swordfish
Spinach and Citrus Salad, Hearts of Palm, Heirloom Tomato Relish

Cold Water Lobster
Drawn Butter, House Hot Sauce, Grilled Lemons

Roasted Heirloom Carrots
Hazelnuts, Cumin Honey Glaze

Steamed Marble Potatoes
Chervil and Roasted Garlic

Fresh Corn
Sugar Cured Bacon and Corn Hush Puppies
House Made Biscuits
Smoked Almond Aioli, Mojo de Ajo, Honey Butter

FROM THE PASTRY KITCHEN

Seasonal Selection from our Pastry Kitchen including Mini Tarts, Cupcakes and Individual Sweet Tastes

Lavazza Freshly Brewed Coffees, Decaffeinated Coffee
Rishi Hot Tea Selection

L'Auberge Del Mar Banquet Menus – 2019

Prices are subject to 25% service charge and current sales tax. Service charges and taxes are subject to change without notice.

BEVERAGE

BEVERAGE MENUS

A \$500 Bar minimum is required. The greater between the bar sales and the \$500 minimum will apply.

A bartender fee of \$125 per hour/per bartender will apply.

Bar(s) are staffed based on 1 per 75 guests, fees to apply for additional bar(s).

All prices are based on hosted bar service. Additional charges will be added for no host bars.

Silver Bar Tier

Sobieski Vodka	\$13
Beefeater Gin	\$13
Sauza Tequila	\$13
Famous Grouse Scotch	\$13
Evan Williams Bourbon	\$13
Captain Morgan White Rum	\$13
Hennessy VS	\$13
Wycliff, Brut, California Sparkling Wine	\$52
Mirassou Chardonnay, Monterey Valley, CA	\$52
Canyon Road Cabernet, Alexander Valley, CA	\$52

Gold Bar Tier

Ketel One Vodka	\$14
Uncle Val's Gin	\$14
Herradura Tequila	\$14
Chivas Scotch	\$14
Elijah Craig Bourbon	\$14
Captain Morgan Spiced Rum	\$14
Hardy VSOP Cognac	\$14
Segura Viudas Brut Reserve Cava	\$55
Story Point Chardonnay, Sonoma, CA	\$55
William Hill Cabernet, Napa Valley, CA	\$55

Platinum Bar Tier

Belvedere Vodka	\$16
Tangeray Gin	\$16
Don Julio Blanco Tequila	\$16
Glen Levit 12 year Scotch	\$16
Woodford Reserve	\$16
Sailor Jerry Spiced Rum	\$16
Remy Martin VSOP	\$16
Saint Hilaire Blanc de Blanc Brut, Limoux, France	\$60
Big Ranch Chardonnay, Napa Valley, CA	\$60
Newton Skyside, Cabernet Sauvignon, Sonoma, CA	\$60

All Tiers Include:

Domestic Beers \$8

Imported Beers \$9

San Diego Specialty Beers \$10

Soft Drinks, Bottled Waters \$7

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Listed Spirit, Wine, and Beer selections are subject to availability.

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Handcrafted specialty and custom cocktails are available for your event. An upcharge may apply and is based on the cocktail specifications.

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Special request spirits, wines, or beer not on this list may be requested. A minimum purchase on special request items may be required.

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Charges exclusive of bartender fee of \$125.00 per hour, per bartender with a two hour minimum. Bar staffing is based on 1 bartender per 75 guests. Additional bartenders may be added at the quoted per hour price.

BEVERAGE MENUS

A \$500 Bar minimum is required. The greater between the bar sales and the \$500 minimum will apply.
 A bartender fee of \$125 per hour/per bartender will apply.
 Bar(s) are staffed based on 1 per 75 guests, fees to apply for additional bar(s).
 All prices are based on hosted bar service. Additional charges will be added for no host bars.

BY THE HOUR HOSTED BAR PACKAGES PER PERSON

SILVER BAR PACKAGE

First Two Hours: \$45
 Each Additional Hour: \$13

GOLD BAR PACKAGE

First Two Hours: \$50
 Each Additional Hour: \$14

PLATINUM BAR PACKAGE

First Two Hours: \$56
 Each Additional Hour: \$16

BEER AND WINE BAR PACKAGE

Wycliff, Brut, California Sparkling Wine
 Mirassou Chardonnay, California
 Canyon Road Cabernet Sauvignon, California
 Domestic, Imported and Specialty Beers
 First Two Hours: \$34
 Each Additional Hour: \$12

SOFT BAR PACKAGE

Soft Drinks, Lemonade, Iced Tea, Bottled Waters
 First Two Hours: \$18
 Each Additional Hour: \$7

ADDITIONAL SELECTIONS

Belvedere Vodka Berry Lemonade \$16
 Don Julio Signature Margarita \$16
 Cucumber Tanqueray Gin Spritz \$16
 Woodford Reserve Derby Julep \$16
 Wine Corkage Fee (750ml): \$35 per bottle
 Martinelli Sparkling Cider: \$20 per bottle
 Additional Bartender Fee: \$125 per hour, two hour minimum

BUILD YOUR OWN BEVERAGE STATIONS PER PERSON

LET'S GET BUBBLY MIMOSA BAR:

Build your own mimosa bar
 Saint Hilaire Blanc de Blanc, Limoux, France
 Fresh Squeezed Orange, Grapefruit
 Guava & Blood Orange Juice
 Sliced seasonal berry garnishes
 \$26 First Hour, \$12 each additional hour

GOOD MORNING MARY BAR

Build your own Bloody Mary Bar
 Belvedere, Cutwater Bloody Mary Mix
 Celery Stalks, Olives, Worcestershire
 Horseradish, Lime Wedges, Tabasco
 Farm Truck Pickled Vegetables
 \$29 First Hour, \$14 each additional hour

BEVERAGE MENUS

BANQUET WINE LIST

SPARKLING & CHAMPAGNE

Wycliff, Brut, California Sparkling Wine	\$52
Segura Viudas Brut Reserve Cava	\$55
Saint Hilaire Blanc de Blanc, Limou, France	\$60
G.H. Mumm, Brut, Privilage Cuvee, Reims, France	\$95
Moet & Chandon Imperial Brut	\$95
Moet & Chandon Rosé Imperial, France	\$110
Veuve Clicquot Brut Yellow Label, Reims, France	\$130
Dom Perignon, Brut, Epernay 2006	\$360
Louis Roderer, "Cristal," Epernay 2006	\$525

AROMATIC WHITES & ROSE

Bortoluzzi Pinot Grigio, Friuli-Venezia Giulia, Italy	\$54
Groth Sauvignon Blanc, Napa Valley, California	\$60
Fleur De Mer, Rose, Côtes de Provence, France	\$60

CHARDONNAY

Mirassou Chardonnay, Monterey Valley, California	\$52
Story Point Chardonnay, Sonoma	\$55
Big Ranch Chardonnay, Napa Valley	\$60
Sonoma Cutrer Russian River, Sonoma	\$70
Flowers, Sonoma Coast	\$100
Nickle & Nickle Truchard Vineyard, Napa Valley, California	\$118

PINOT NOIR

Enroute by Far Niente, Russian River, California	\$95
Flowers, Sonoma Coast	\$105
Belle Glos, Santa Lucia Highlands, California	\$120

CABERNET SAUVIGNON

Canyon Road Cabernet Sauvignon, Alexander Valley	\$52
William Hill Cabernet Sauvignon, Napa Valley	\$55
Newton Skyside, Cabernet Sauvignon, Sonoma	\$60
Truchard Cabernet Sauvignon, Napa Valley	\$75
Ramey Cabernet Sauvignon, Napa Valley	\$90
Sequoia Grove Cabernet Sauvignon, Napa Valley	\$110

UNIQUE REDS

Concannon, Private Reserve Merlot, Anderson Valley, California	\$52
3 Wine Company Old Vine Zinfandel, Contra Costa, California	\$54
Yangarra Estate, PF Shiraz, McLaren Vale, Australia	\$62
Cellars Seven Syrah, Santa Ynez, California	\$80

POLICIES AND INFORMATION

BANQUET AND CATERING POLICIES AND INFORMATION

Food Service Policies

The L'Auberge Del Mar is responsible for the quality and freshness of the food served to our guests. To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through L'Auberge Del Mar. No outside food or beverage is permitted. All catering orders must be received with selection and a signature no later than 14 days prior to the start of the event.

Plated Events: Entrée Selections and Additional Charges

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections and a vegetarian option, and the higher price applies to all entrees. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals. A one-time \$150 Menu Change Fee will apply should last minute menu changes be requested to events in progress. Additions will be accommodated with menu items as available and charged at the prevailing price.

Buffets:

Buffet pricing is based on ninety minutes of service. Should additional time be required, a fee as determined by our Chef will apply in increments of 30 minutes. For group's less than twenty-five guests, a Small Group Buffet Menus is available.

Service Charge and Staffing Ratios

A taxable service charge and current state sales tax will be added to all food, beverage, audio-visual, and rental. We do not guarantee menu pricing of your menu or other services until 60 days prior to your event. Your event will be staffed based on the following ratios:

Buffet: 1 server per 30 guests. Plated: 1 server per 20 guests. Bar: 1 bartender per 75 guests.

Additional staffing is available:

\$45 per hour, per banquet server / \$125 per hour, per bartender / \$125 per hour, per chef attendant

Guarantees

We need your assistance in making your function a success. All event details including, food, beverage and setup needs must be received at least 14 days in advance of the first group event. Your guaranteed guest attendance is required at least 4 business days in advance of your event. This will be considered your *minimum* guarantee and is *not* subject to reduction. If no guarantee is received, the last provided expected attendance will be used. Food preparation is based per person and should be guaranteed for the total number of attendees or greater for all specialty breaks, reception stations and buffets. Breaks will be supplied for no longer than 30 minutes. Buffets and Reception Stations will be supplied for no longer than 90 minutes.

Alcoholic Beverage Policies

The sale and service of all alcoholic beverages is regulated by the California Department of Alcohol and Beverage Control. The resort is responsible for the administration of those regulations. No wines may be brought into the resort without being arranged through your Catering & Conference Services Manager. Should it be approved for bottles of wine to be brought on property for a group function, a corkage fee of \$35.00 per 750mL bottle will apply to all bottles opened. Corkage fees are subject to service fee and tax. Wine bottles brought in must be delivered to the property sealed in their original bottle. Bottles whose seal have been broken upon arrival to hotel will not be served at hotel functions. No beer or liquor corkage is available and may not be brought into the resorts function spaces.

Confirmation of Set-up Requirements

Final menu items, room arrangements and other details pertaining to this function are outlined on the Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary. If room setup changes are requested

after your meeting or event has been set up as specified on the event banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence.

Room Setup, Weather and Time Changes

On the day of your event, if the event start time is delayed more than 30 min past the scheduled start time, a minimum of \$150 labor charge will be posted to your account.

For all outdoor functions, a weather call will be made according to the following schedule:

Breakfast Functions: 5:00 pm on the evening prior

Lunch Functions: 8:00 am the day of the event

Dinner Functions: 1:00 pm the day of the event.

Weather calls will be made by the client upon the recommendation of your Catering & Conference Services Manager. Should you be unavailable, the decision will be made on your behalf. If the possibility of adverse weather (such as lightning or heavy winds) exists that could result in harm to guests or employees, the function will be moved indoors. Outdoor heaters and market umbrellas are available for additional fees.

Event Amplification and Lighting

City noise ordinance restrictions apply to all events in the City of Del Mar. Amplified music is not permitted in outdoor function space due to City imposed noise restrictions. Current city ordinance details can be provided to you by your event manager. Outdoor functions may not begin earlier than 7:00am and must end no later than 10:00pm. Lighting is required for all evening outdoor events and is an additional cost. The hotel's in-house audio visual provider is able to provide a pricelist for both indoor and outdoor lighting needs.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering/conference contact prior to the event (applicable fees apply).

Payment Arrangements

All functions must be paid for in advance unless billing has been approved by our accounting department. Full payment must be received at least 10 days prior to the start of the event(s). Functions may be guaranteed for payment by cash, check or credit card.

Decorations and Signage

Your catering/conference contact will be happy to provide you with a Vendor Guide for your flowers, centerpieces, themed décor, etc. Handwritten signage is not permitted and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your catering/conference manager. The hotel will not permit the affixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. The hotel engineering department must service any items that require hanging (applicable fees apply).

Shipments

A charge of \$5 per box will be added to group's master account. Please refer to drayage and shipping pricing and information document for further details. Please plan for your boxes to arrive no more than 3 days in advance of your function.

Please address all packages with the following:

For Individual Guest Shipments:

Attn: Name of Guest, Arrival: __/__/__
Name of Group Event
L'Auberge Del Mar
1540 Camino Del Mar
Del Mar, CA 92014

For Group Contact/Group Shipments:

Attn: Group Contact Name
Name of Group and Group Event dates
Hotel Contact: Conference/Catering
Manager Name
L'Auberge Del Mar
1540 Camino Del Mar
Del Mar, CA 92014

