

Westlake Village **MENUS**



Discover the taste of California →



FOUR SEASONS HOTEL
Westlake Village, California



A close-up photograph of a chef's hand garnishing a seared fish steak. The chef is using a pair of tweezers to place a small garnish of citrus segments and herbs onto the fish. The fish is seared to a golden-brown crust and is resting on a bed of fresh green arugula. The background is a soft, out-of-focus white.

taste California

Golden sunshine, warm ocean breezes and cool canyon climates create the ideal scenario for a bounty of fresh produce throughout the year in Southern California. Our chefs work in tandem with local farms to develop menus that bring these flavors to life when combined with Pacific seafood and other signature entrees.

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast "On the Run"

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks

A fresh start... Organic berries, melons, cherries and oranges are grown less than twenty miles away by the McGrath family, fourth-generation Oxnard farmers.

Morning

CONTINENTAL BREAKFAST

Continental Breakfast

Breakfast Buffets and Enhancements

Plated Breakfasts

Breakfast “On the Run”

Brunch Buffet and Enhancements

Coffee Breaks à la Carte

Themed Coffee Breaks

THE VILLAGE CONTINENTAL

\$32 per person

Freshly Squeezed Orange Juice
& Grapefruit Juice

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee

Selection of Teas

House Made Granola & Selection
of Breakfast Cereals

Whole, Skim & Almond Milk

Select One

Bakery Basket

Butter & Chocolate Croissants

Mini Muffins: Gluten Free Blueberry^{GF},
Gluten Free Chocolate Chip^{GF}, Oat Bran
Danish: Apple, Cheese, Almond, Raisin

Locally Made Bagels

Sweet Butter, Fruit Preserves,
Plain Cream Cheese, “Everything”
Cream Cheese

Coffee Shop Basket

Apple – Walnut Streusel Coffee Cake
Scones: Orange Marmalade,
Chocolate Chip
Zucchini Walnut Coconut Bread
Sweet Brioche Rolls

Select One

Seasonal Fruit Salad^{GF}^V

Greek Yogurt Parfait^V

House Made Granola, Wildflower
Honey, Cinnamon Apples



BREAKFAST BUFFETS

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks

CONEJO VALLEY BREAKFAST BUFFET

\$40 per person

Freshly Squeezed Orange Juice
& Grapefruit Juice

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee

Selection of Teas

Bakery Basket

Butter & Chocolate Croissants
Mini Muffins: Gluten Free Blueberry^{GF},
Gluten Free Chocolate Chip^{GF}, Oat Bran
Danish: Apple, Cheese, Almond, Raisin
Wildflour Bakery® Sliced Bread, Sweet
Butter & Fruit Preserves

Seasonal Vine & Tree Ripened Fruits

Sliced Seasonal Melon & Berries

Select One

Scrambled Farm Fresh Eggs or Egg Whites^{GF} ^V

Egg White Frittata^{GF}

Turkey Bacon, Sundried Tomato,
Spinach, Goat Cheese

Select One

Skillet Yukon Potatoes^{GF} ^V

Roasted Peppers, Sweet Onion,
Garden Herbs

Crisp Hash Browns^{GF} ^V

Roasted Red Skin Potatoes^{GF}
Cheddar, Chopped Bacon, Green Onion

Smashed Kennebec Potatoes^{GF} ^V

Caramelized Onions, Goat Cheese

Fingerling Potatoes^{GF} ^V

Brown Butter, Chopped Herbs

Marble Potatoes^{GF} ^V

Sweet Onion, Squash

Select One

Applewood Smoked Bacon^{GF}, Willie
Bird Turkey Bacon^{GF}, Pork Sausage
Links^{GF}, Chicken Apple Sausage^{GF},
Veggie Sausage^V

Roasted Tomato with Goat Cheese
& Herb Crust ^V

VENTURA FARMS BREAKFAST BUFFET

\$49 per person

Freshly Squeezed Orange Juice
& Grapefruit Juice

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee

Selection of Teas

Bakery Basket

Butter & Chocolate Croissants
Mini Muffins: Gluten Free Blueberry^{GF},
Gluten Free Chocolate Chip^{GF}, Oat Bran
Danish: Apple, Cheese, Almond, Raisin
Wildflour Bakery® Sliced Bread, Sweet
Butter & Fruit Preserves

Seasonal Vine & Whole Tree
Ripened Fruits^{GF} ^V

Sliced Seasonal Fruit & Berries^{GF} ^V

Steel-Cut Irish Oatmeal^V

Golden Raisins, Shaved Coconut,
Brown Sugar, Milk

Select One

Scrambled Farm Fresh Eggs or Egg Whites^{GF} ^V

Egg White Frittata^{GF}

Turkey Bacon, Sundried Tomato,
Spinach, Goat Cheese

Eggs Benedict

Canadian Bacon, Griddled Tomato,
Traditional Hollandaise, Poached Egg,
English Muffin

Select One

Brioche French Toast ^V

Belgian Waffles ^V

*Served with Maple Syrup
& Local Berry Compote*

Select One

Skillet Yukon Potatoes^{GF} ^V

Roasted Peppers, Sweet Onion,
Garden Herbs

Crisp Hash Browns^{GF} ^V

Roasted Red Skin Potatoes^{GF}

Cheddar, Chopped Bacon, Green Onion

Smashed Kennebec Potatoes^{GF} ^V

Caramelized Onions, Goat Cheese

Fingerling Potatoes^{GF} ^V

Brown Butter, Chopped Herbs

Marble Potatoes^{GF} ^V

Sweet Onion, Squash

Select Two

Applewood Smoked Bacon^{GF}, Willie
Bird Turkey Bacon^{GF}, Pork Sausage
Links^{GF}, Chicken Apple Sausage^{GF},
Veggie Sausage^V

Roasted Tomato with Goat Cheese
& Herb Crust ^V

Breakfast Enhancements →



BREAKFAST ENHANCEMENTS

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks



THE INCREDIBLE EGG

Build Your Own Omelet ^{GF}

\$14 per person

Chef Attendant required at \$185
1 per 50 guests

Included Ingredients

Mushroom, Tomato, Onion, Bell Pepper, Jalapeño, Scallion, Seasonal Vegetables, Cheddar, Swiss, Goat Cheese, Bacon, Country Ham, Chorizo, Smoked Salmon

Eggs Benedict

\$10 per person

Poached Egg, Canadian Bacon, Griddled Tomato, Traditional Hollandaise, English Muffin

Chilaquiles ^{GF} ^V

\$10 per person

Scrambled Eggs, Fried Corn Tortillas, House Made Salsa Roja, Queso Fresco, Cilantro

So Cal Benedict

\$12 per person

Smoked Salmon, Griddled Tomato, Chive Hollandaise, Poached Egg, English Muffin

Scrambled Farm Fresh Eggs or Egg Whites ^{GF} ^V

\$6 per person

Egg White Frittata ^{GF}

\$10 per person

House Bacon:
Poblano Peppers, Pepper Jack Cheese
or
Artichoke ^{GF} ^V:
Spinach, Leek, Goat Cheese

Scramblers ^{GF}

\$7 per person

The Denver:

Country Ham, Bell Pepper, Red Onion
or

The Westlake:

Willie Bird Turkey Bacon, Asparagus, Aged Cheddar, House Made Salsa

Quiche

\$9 per person

Smoked Salmon:

Egg White, Heirloom Spinach, Goat Cheese

or

Traditional Lorraine:

Smoked Bacon, Leek, Gruyere Cheese

Breakfast Burrito

\$12 per person

Scrambled Eggs, Chorizo, Yukon Potato, Poblano Pepper, Pepper Jack

or

Scrambled Eggs, Avocado, Country Ham, Aged Cheddar Cheese, Served with House Made Salsa & Sour Cream

Breakfast Enhancements are offered in conjunction with Continental Breakfasts and Breakfast Buffet Menus. The enhancement provided must equal the number of guaranteed guests attending the function.

BREAKFAST STAPLES

Steel-Cut Irish Oatmeal ^V

\$6 per person

Golden Raisin, Shaved Coconut, Brown Sugar, Milk

Brioche French Toast or Belgian Waffles ^V

\$8 per person

Maple Syrup, Local Berry Compote

Bagels & Lox

\$10 per person

Santa Barbara Smoked Salmon, Sliced Tomato, Red Onion, Capers, Lemon

Local Bagels, Plain Cream Cheese, “Everything” Cream Cheese

House Made Granola & Selection of Breakfast Cereals

\$6 per person

Whole, Skim & Almond Milk ^V

FRUIT & YOGURT

Fruit & Plain Individual Low-Fat Organic Yogurts ^{GF} ^V

\$6 per person

Fruit Smoothie Shooters ^{GF} ^V

\$10 per person

Going Green:

Kale, Mango, Strawberry, Flax Berry Booster:

Blueberry, Banana, Almond

Orange Julius®:

Orange, Vanilla Yogurt, Banana

Enhancements Continued →

BREAKFAST ENHANCEMENTS

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks



FRUIT & YOGURT CONT'D

Seasonal Fruit Salad (GF) (V)

\$10 per person

Pineapple Melon

Strawberry Brochette (GF) (V)

\$10 per person

Greek Yogurt Parfait (V)

\$10 per person

House Made Granola, Wildflower

Honey, Cinnamon Apples

THE BAKERY

Assorted Bakery Basket

\$6 per person

Butter & Chocolate Croissants

Mini Muffins: Gluten Free Blueberry (GF),

Gluten Free Chocolate Chip (GF), Oat Bran

Danish: Apple, Cheese, Almond, Raisin

Sweet Butter & Fruit Preserves

Apple Walnut Streusel Coffee

\$6 per person

Pecan Sticky Buns

\$6 per person

Locally Made Bagels

\$6 per person

Sweet Butter, Fruit Preserves,

Plain Cream Cheese, “Everything”

Cream Cheese

THE ESSENTIAL SIDES

Skillet Yukon Potatoes (GF) (V)

\$4 per person

Roasted Peppers, Sweet Onion,

Garden Herbs

Crisp Hash Browns (GF) (V)

\$4 per person

Roasted Red Skin Potatoes (GF)

\$4 per person

Cheddar, Chopped Bacon,

Green Onion

Smashed Kennebec Potatoes (GF) (V)

\$4 per person

Caramelized Onion, Goat Cheese

Fingerling Potatoes (GF) (V)

\$4 per person

Brown Butter, Chopped Herbs

Marble Potatoes (GF) (V)

\$4 per person

Sweet Onion, Squash

Summer Squash and Sweet

Corn Succotash (GF) (V)

\$5 per person

Roasted Tomato (V)

\$5 per person

Goat Cheese & Herb Crust

Breakfast Meats

\$6 per person

Applewood Smoked Bacon (GF), Willie

Bird Turkey Bacon (GF), Pork Sausage

Links (GF), Chicken Apple Sausage (GF),

Veggie Sausage (V)

Breakfast Enhancements are offered in conjunction with Continental Breakfasts and Breakfast Buffet Menus. The enhancement provided must equal the number of guaranteed guests attending the function.

BEVERAGE

Beverage Attendant Required at \$185, 1 per 50 guests

Bloody Mary Bar

\$22 per person, based on one hour

Wide Variety of Condiments, Hot Sauces, & Garnishes

Ketel One

Grey Goose

Optional \$250 Flat Fee for Garnishes and Mary's on Consumption \$13 each

Sparkling Cocktail Bar

\$22 per person, based on one hour

Select Four

Mimosa: Traditional, Tangerine, Watermelon, Raspberry

Bellini: Peach, Strawberry, Blackberry, Rhubarb

PLATED BREAKFAST

Continental Breakfast

Breakfast Buffets and Enhancements

Plated Breakfasts

Breakfast “On the Run”

Brunch Buffet and Enhancements

Coffee Breaks à la Carte

Themed Coffee Breaks

\$45 per person

Tableside Choice of Freshly Squeezed
Orange Juice &
Grapefruit Juice

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee

Selection of Teas

Bakery Basket

Butter & Chocolate Croissants
Mini Muffins: Gluten Free Blueberry^{GF},
Gluten Free Chocolate Chip^{GF}, Oat Bran
Danish: Apple, Cheese, Almond, Raisin
Sweet Butter & Fruit Preserves

Select One Starter

Seasonal Fruit Salad^{GF} ^V

Smoked Salmon

Bagel Chips, Herb Cream Cheese,
Caper, Lemon, Shaved Onion

Greek Yogurt Parfait^V

House Made Granola, Wildflower
Honey, Cinnamon Apples

Select One Entrée

Bacon & Eggs^{GF}

Scrambled Farm Fresh Eggs,
Yukon Potato Hash, Applewood
Smoked Bacon

Eggs Benedict

Poached Egg, Canadian Bacon or
Smoked Salmon, English Muffin,
Griddled Tomato, Chive Hollandaise,
Breakfast Potatoes

The Right Start^{GF} ^V

Egg White Frittata, Heirloom Spinach,
Tomatoes, Feta Cheese, Garden
Herbs, Roasted Tomato Sauce

Cinnamon Roll French Toast^V

Brioche, Cinnamon, Raisins,
Powdered Sugar Glaze, Candied
Walnuts, Maple Syrup



BREAKFAST “ON THE RUN”

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks

MARKET STYLE “PICKUP ‘N GO”

\$29 per person

Select Two

Individual Seasonal Fruit Salad

Breakfast Bakery Item

Seed & Nut Bar

Select One

SoCal Breakfast Wrap

Egg Whites, Chicken Sausage,
Asparagus, Red Onion, Cilantro,
Avocado, Queso Fresco
Served with House Made Salsa

Bacon & Cheddar English Muffin

Whole Egg or Egg Whites,
Canadian Bacon,
Aged Cheddar, Tomato

Breakfast Croissant

Whole Egg or Egg Whites,
Smoked Ham, Gruyere, Whole
Grain Mustard Aioli

Greek Yogurt Parfait

House Made Granola, Wildflower
Honey, Cinnamon Apples

Included

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee Station,
Selection of Teas
To-Go Cups Provided

Option to Add

Individual Bottled Naked® Juice
or TruMoo® Milk
\$7 per person



BRUNCH BUFFET

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast "On the Run"

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks



CHAMPAGNE BRUNCH BUFFET

\$69 per person

*One Glass of House Sparkling
Wine Included*

Freshly Squeezed Orange Juice
& Grapefruit Juice

Freshly Brewed Lavazza® Regular
& Decaffeinated Coffee

Selection of Teas

Bakery Basket

Butter & Chocolate Croissants
Mini Muffins: Gluten Free Blueberry^{GF},
Gluten Free Chocolate Chip^{GF}, Oat Bran
Danish: Cheese, Almond, Raisin
Wildflower Bakery® Sliced Bread,
Sweet Butter & Fruit Preserves
Seasonal Vine & Tree Ripened Fruit
Sliced Seasonal Melon & Berries

Select Two

Greek Yogurt Parfait^V

House Made Granola, Wildflower
Honey, Cinnamon Apples

Fruit & Plain Individual Low-Fat Organic Yogurt^{GF V}

Scarborough Farms Organic Greens^{GF V}

Toy Box Tomato, Shaved Market
Vegetables, Candied Walnuts,
Champagne Vinaigrette

The Village Caesar Salad

Hearts of Romaine, Shaved Parmesan,
Brioche Crouton, Dried Tomato

Tomato & Mozzarella Salad^{GF V}

Ojai "EVOO", Basil, Wild
Kenter Canyon Arugula,
Aged Balsamic Vinegar

Select Two

Scrambled Farm Fresh Eggs or Egg Whites^{GF V}

Egg White Frittata^{GF V}
Artichoke, Spinach, Leek,
Goat Cheese

Quiche^V

Oven-Dried Tomato, Arugula,
Swiss Cheese

Brioche French Toast^V

Vanilla Strawberries, Bourbon
Maple Syrup

Chicken & Waffles

Crispy Chicken, Malted Waffles,
Maple Bacon Syrup

Slow Roasted Salmon^{GF}

Fennel, Watercress, Valencia
Orange, Capers, Sweet Onion Puree

Mustard-Crusted Bass

Sugar Snap Pea, Smoked Cipollini
Onion, Rainbow Cauliflower

Select Two

Applewood Smoked Bacon^{GF}, Willie
Bird Turkey Bacon^{GF}, Pork Sausage
Links^{GF}, Chicken Apple Sausage^{GF},
Veggie Sausage^V

Select One

Skillet Yukon Potatoes^{GF V}

Roasted Peppers, Sweet Onion,
Garden Herbs

Crisp Hash Browns^{GF V}

Roasted Marble Potatoes^{GF V}

Cippolini Onion

Grilled Pencil Asparagus^{GF V}

Lemon Zest, Parmesan, Herbs

DESSERT

Select Three

Tartlets

Sea Salted Caramel, Pine Nut Ginger

Mini Cones

Strawberry, Sea Salted Chocolate,
Lemon Red Currant

Yogurt Mousse

Wildflower Honey, Blueberry
Lavender Compote

Espresso Crème Brûlée

Chocolate Chantilly Cream

Doughnut Holes

Cinnamon Sugar, Nutella Glaze

French Macaroons

Chocolate, Lemon Raspberry, Caramel

Brunch Enhancements →

BRUNCH ENHANCEMENTS

Continental Breakfast

Breakfast Buffets and Enhancements

Plated Breakfasts

Breakfast “On the Run”

Brunch Buffet and Enhancements

Coffee Breaks à la Carte

Themed Coffee Breaks

CONEJO VALLEY FARMER’S MARKET STAND

\$12 per person

Scarborough Organic Greens, Kenter Canyon Arugula, Hearts of Romaine

Toybox Tomato, Cucumber,
Shaved Market Vegetable,
Seasonal Pickled Vegetable

Brioche Croutons, Kalamata Olives,
Toasted Almonds, Heirloom Beans

Shaved Asiago, Organic Feta,
Point Reyes Blue Cheese,

Fine Herbs Vinaigrette, Balsamic
Vinaigrette, Grain Mustard
Vinaigrette, Tarragon Dressing
Ojai “EVOO” & Sherry Vinegar

CHILLED SEAFOOD

\$42 per person

Based on five pieces per person

Pacific Coast Prawns, Crab Claws
West & East Coast Oysters

Served with Cocktail Sauce, Tarragon
Mignonette, Jalapeño Aioli
Horseradish, Lemon & Lime Wedges

SUSHI & MAKI

\$42 per person

Based on five pieces per person

Optional Sushi Chef at \$350
1 Chef per 75 guests

Select four

Shrimp, Yellowtail Tuna, Spicy Tuna,
Salmon, Snapper, Mackerel,
California Rolls

Served with Wasabi, Pickled Ginger
Soy Sauce

CHARCUTERIE & CHEESE DISPLAY

\$34 per person

Assorted Local & Imported Cheeses
All-Natural Salumi & Paté

Served with Dried Fruit
Grain Mustard, Cornichon,
Crackers, Baguette

CARVING STATION

Chef Attendant required at \$185
1 per 75 guests

Slow-Cooked Prime Rib ^{GF}

\$30 per person

Horseradish Crème, Natural Jus

Roasted Tenderloin of Beef ^{GF}

\$35 per person

Truffle Jus

Whole Roasted Angus Strip Loin ^{GF}

\$28 per person

Green Peppercorn Sauce

Bone-In Country Ham ^{GF}

\$20 per person

Garden Rosemary & Maple Glaze
Apple Compote

Colorado Leg of Lamb ^{GF}

\$26 per person

Mint Chimichurri, Natural Jus

Slow-Cooked Diestel Turkey

\$20 per person

Cranberry Orange Compote
Giblet Gravy

Chestnut & Gingersnap Crusted Bass

\$26 per person

Mulled Cider Vin Blanc

Sustainable Salmon En Croute

\$22 per person

Mushroom Duxelle, Spinach,
Black Truffle Beurre Blanc

Bagels & Lox

\$10 per person

Santa Barbara Smoked Salmon,
Sliced Tomato, Red Onion,
Capers, Lemon



COFFEE BREAKS À LA CARTE

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks

BEVERAGES

Lavazza® Coffee

\$75 per gallon

Regular & Decaffeinated Coffee
Selection of Teas

Lavazza® Coffee Cart

\$250 attendant fee + \$8 per beverage
(20 drink minimum)

Regular & Decaffeinated Coffee
Selection of Teas
Specialty Coffee and Espresso
Beverages Made to Order
Only Available in the Grand Ballroom

Mineral & Spring Water

\$6 each

Soft Drinks

\$6 each

Natural Sparkling Juice

\$7 each

Energy Drinks: Regular & Sugar Free

\$8 each

Organic Iced Tea

\$55 per gallon

Lemonade

\$55 per gallon

Traditional or Arnold
Palmer, Strawberry

Freshly Squeezed Juice

\$70 per gallon

Orange or Grapefruit

Fruit Smoothie Shooters

\$10 each

Going Green:

Kale, Mango, Strawberry, Flax
or

Berry Booster:

Blueberry, Banana, Almond

or

Orange Julius®:

Orange, Vanilla Yogurt, Banana

THE BAKERY

Assorted Bakery Basket

\$8 per person

Butter & Chocolate Croissants
Mini Muffins: Gluten Free Blueberry,
Gluten Free Chocolate Chip, Oat Bran
Danish: Apple, Cheese, Almond, Raisin

Coffee Cake

\$8 per person

Apple Walnut Streusel

Pecan Sticky Buns

\$8 per person

Locally Made Bagels

\$8 per person

Sweet Butter, Fruit Preserves,
Plain Cream Cheese, “Everything”
Cream Cheese

Add Smoked Salmon

\$10 per person



Coffee Breaks Continued →



COFFEE BREAKS À LA CARTE

Continental Breakfast

*Breakfast Buffets
and Enhancements*

Plated Breakfasts

Breakfast “On the Run”

*Brunch Buffet
and Enhancements*

Coffee Breaks à la Carte

Themed Coffee Breaks

THE BAKERY CONT'D

Scones

\$8 per person

Plain, Chocolate Chip,
Orange Marmalade, Devonshire
Cream, Fruit Preserves,
Wildflower Honey

Bite-Sized Bars

\$38 per dozen

Lemon, Chocolate Crème

Mini Cupcakes

\$38 per dozen

Double Chocolate, Lemon Meringue,
Caramel

House Made Cookies

\$48 per dozen

Chocolate Chip, Gluten Free Oatmeal-
Raisin, Double Chocolate Chip

Brownies

\$48 per dozen

Dark Chocolate Chip, Butterscotch
Bacon, Peanut Butter& Jelly Swirl

FRUIT & YOGURT

Seasonal Vine & Tree

Ripened Fruit GF V

\$6 per person

Sliced Seasonal Melon & Berries GF V

\$10 per person

Pineapple-Melon-

Strawberry Brochette GF V

\$10 per person

Greek Yogurt Parfait V

\$10 per person

House Made Granola, Wildflower
Honey, Berry Compote

SWEET & SAVORY SNACKS

Chocolate Dipped Strawberries

\$48 per dozen

Häagen Dazs® or Ben & Jerry's®

Ice Cream Bars

\$9 each

IT'S IT® Ice Cream Sandwich

\$9 each

Assorted Granola, Energy
or Candy Bars

\$6 each

California Kettle Corn GF V

\$13 per person

Select Three Flavors

Sour Cream & Chive, Salted
Caramel, Parmesan Garlic,
Cheddar Caramel, Butter

Assorted Snack Bags

\$6 each

Potato Chips, Pretzels, Cracker Jacks

Roasted Tree Nuts

\$8 per person

Corn Tortilla Chips, Pico de Gallo,

Salsa Verde & Guacamole GF V

\$12 per person

Tea Sandwiches

\$18 per person

Select Four

Egg & Watercress V, Smoked Salmon,
Cucumber V, Vadouvan Chicken,
Prosciutto-Apple-Brie, Pear-
Manchego-Arugula Pesto V,
Olive & Tomato V

Cheese Display

\$20 per person

Assorted Local & Imported Cheeses,
Dried Fruit, House Made Jam, Crackers

Add Charcuterie

\$14 per person

All Natural Salumi & Paté
Grain Mustard, Baguette



THEMED COFFEE BREAKS

Continental Breakfast

Breakfast Buffets and Enhancements

Plated Breakfasts

Breakfast “On the Run”

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Coffee Breaks à la Carte

Themed Coffee Breaks



CRISPS & DIPS

\$16 per person

Crisps

Corn Tortilla Chips, Spiced Baked Pita Chips, Pretzel Bread Crostini, Market Vegetables (GF) (V)

Dips

Charred Salsa, Guacamole, Roasted Pepper Hummus, Warm Jalapeño Cheese Dip (GF) (V)

DOUGHNUT BAR

\$16 per person

Donut Holes

Cinnamon Sugar, Dark Chocolate, Nutella Glazed, Powdered Sugar, Glazed Vanilla Bean

THE BAJA BREAK

\$24 per person

Corn Tortilla Chips, Pico de Gallo, Salsa Verde & Guacamole

Mini Quesadilla

Chipotle Shredded Beef, Pepper Jack, Cilantro, Red Onion, Corn Tortilla (GF)

Mango Rice Pudding

Mint Passion Fruit Sauce

Vanilla Bean Crème Caramel

Fresh Fruit

OLD CONEJO FARMER'S MARKET

\$22 per person

Individual Vegetable Crudités (GF) (V)

Green Goddess Dressing

Fruit Skewers (GF) (V)

Wildflower Honey, Crème Fraîche

Seasonal Fruit Trifle

Oat Streusel

Mini Fresh Fruit Tart

BALL PARK BREAK

\$20 per person

Mini Hot Dogs

All Natural Beef, Smoked Bratwurst, Traditional Condiments

Savory & Sweet Pretzels (V)

Rock Salt, Cinnamon Sugar

Peanut & Caramel Popcorn

GOING GRANOLA

\$18 per person

Build Your Own Trail Mix

House Made Sunshine Granola, Dehydrated Fruits, Toasted Nuts, Dark Chocolate, Assorted Candies

Brittle

Pine Nut, Pecan

Dark Chocolate Bark

Oatmeal Harvest Cookies

“BERRY”FUL DAY

\$16 per person

Local Berry Cocktail

Raspberry Pot de Crème

Candied Almond

Mini Tarts

Strawberry Mint, Blueberry Lemon

Mixed Berry Trifle

Blueberry Gelée

A MAD TEA-PARTY

\$22 per person

Four Assorted Tea Sandwiches

Traditional & Westlake Originals

Sliced Fruit & Berries

Vanilla Yogurt

Mandarin Orange, Cherry, Pepper Gateaux

Black Tea Crème Brûlée

Rose Water Chip

MAKE ME A SMOOTHIE (GF) (V)

\$16 per person

Strawberry, Kiwi, Almond Milk

Cocoa, Banana, Date, Skim Milk

Kale, Mango, Flax, Apple Juice

Blueberry, Protein, Greek Yogurt, Chia Seeds

PEANUT BUTTER JELLY TIME

\$18 per person

Peanut Butter Smoothie (GF) (V)

Strawberry Whipped Cream

PB&J Sandwich Cake

Peanut Butter Mousse, Blueberry Glaze

Strawberry Peanut Butter Macaroon

Raspberry Cupcake

Peanut Butter Frosting

Cranberry Jelly Glazed Chicken Skewer

Thai Peanut Sauce

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

Keeping it local. With an emphasis on “farm-to-hotel” cuisine, our chefs work with about 18 farms within 300 miles or less to showcase the best of California’s produce.

Midday

LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

POTRERO DELI

\$56 per person

Freshly Baked Rolls

Butter

SOUP

Select One

Watermelon Gazpacho ^{GF} ^V

Cucumber & Melon Relish

Heirloom Tomato Soup ^{GF} ^V

Parmesan Crisp

French Lentil & Kale Soup ^{GF}

Candied Pancetta

Sweet Corn Soup ^{GF} ^V

Charred Scallion & Jalapeño Salsa

Baked Potato Soup ^{GF}

Bacon, Sour Cream, Cheddar,
Green Onion

Roasted Butternut Squash Soup ^{GF} ^V

Smoked Onion Jam

SALADS

Select Two

Hearts of Romaine

Crouton, Crisp Caper, Baby Tomato,
Parmesan, Caesar Dressing

Scarborough Farms Organic Greens ^{GF} ^V

Shaved Garden Vegetables,
Roasted Fennel, Shaved Pecorino,
Shallot Vinaigrette

Pesto Mozzarella Bocconcini ^V

Heirloom Tomato, Upland Cress, Crisp
Baguette, EVOO, Balsamic Glaze

Orecchiette Pasta Salad ^V

Baby Arugula, Marinated Olives,
Charred Red Onion, Pine Nuts, Basil
Vinaigrette

Little Gem Lettuce Wedge ^V

Roasted Bell Pepper, Crispy Shallot,
Avocado, Buttermilk Blue
Cheese Dressing

Quinoa Tabbouleh ^{GF} ^V

Parsley, Apricot, Toasted Pine Nuts,
Black Olive, Tinkerbelle Peppers,
Lemon Vinaigrette

COLD SANDWICHES

(Gluten Free Bread Available
Upon Request)

Select Two

House Roast Beef

Aged Manchego, Pickled Onion,
Wild Arugula, Horseradish Aioli,
Brioche Bun

House Roasted Turkey Breast

Caramelized Onion, Boursin Cheese,
Roasted Tomato, Arugula, Rustic Roll

Prosciutto & Brie

Fig Jam, Wild Arugula,
Multi Grain Bread

Truffled Egg Salad ^V

Watercress, Fresh Herb Aioli,
Brioche Bun

Line-Caught Albacore Tuna Salad

Celery, Red Onion, Butter Lettuce,
Caper Aioli, Whole Wheat Tortilla

The Italian

Capicola Ham, Genoa Salami, Sun-
Dried Tomato Aioli, Pepperoncini,
Iceberg Lettuce, Oregano
Vinaigrette, Rustic Roll

Grilled Chicken Salad

Apple & Celeriac Remoulade,
Bibb Lettuce, Vadouvan Curry Aioli,
Pecan, Ciabatta

House Made Hummus ^V

Grilled Zucchini, Sprouts, Organic
Feta Cheese, Parsley, Pickled Red
Onion, Greek Yogurt Dressing,
Whole Wheat Lavash

Tomato & Mozzarella ^V

Marinated Tomato, Red Onion,
Shaved Fennel, Basil Pesto,
Watercress, Ciabatta



LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

HOT SANDWICHES

Select Two

Grilled Chicken Bánh Mi

Spicy Cucumber & Carrot Slaw, Red Onion, Cilantro Jalapeño Aioli, Toasted Baguette

Slow Roasted Chicken Breast

Turkey Bacon, Manchego Cheese, Roasted Tomato, Mustard Greens, Shallot Aioli, Focaccia

Lump Crab Cake Club

Upland Cress, Smoked Bacon, Pepper Relish, Old Bay Aioli, Brioche Bun

SoCal Steak & Cheese

Sautéed Poblano Pepper & Onion, Pepper Jack, Ciabatta

Traditional Reuben

Corned Beef, Jarlsberg Cheese, Sauerkraut, Thousand Island Dressing, Rye Bread

House Smoked Pulled Pork

BBQ Sauce, Aged Cheddar Cheese, Cabbage Slaw, Candied Jalapeño, Brioche Bun

Tempura Mushroom Po’ Boy

Shredded Iceberg, Shaved Onion, Tomato, Pickles, Creole Aioli, French Roll

Eggplant Parmesan Melt

Marinara, Basil, Pickled Onion, Mozzarella, Ciabatta

DESSERTS

Select Three

Tartlets

Sea Salted Caramel, Pine Nut Ginger

Mini Cones

Strawberry, Sea Salted Chocolate, Lemon Red Currant

Coconut Rice Pudding

Pineapple Salsa, Mango Powder

Chocolate Chip Cookie Parfait

Mint Foam

Espresso Crème Brûlée

Chocolate Chantilly Cream

Chocolate Caramel Cake

Citrus Cream, Candied Orange

French Macaroons

Chocolate, Lemon Raspberry, Caramel

Assorted House Made Cookies & Brownies

Freshly Brewed Lavazza®

Regular & Decaffeinated Coffee, Selection of Teas

Lunch Buffets Continued →



LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

DECKER CANYON LUNCH BUFFET

\$67 per person

Freshly Baked Rolls

Butter

SOUP

Select One

Watermelon Gazpacho^{GF} ^V

Cucumber & Melon Relish

Heirloom Tomato Soup^{GF} ^V

Parmesan Crisp

French Lentil and Kale Soup^{GF}

Candied Pancetta

Sweet Corn Soup^{GF} ^V

Charred Scallion & Jalapeño Salsa

Baked Potato Soup^{GF}

Bacon, Sour Cream, Cheddar,
Green Onion

Roasted Butternut Squash Soup^{GF} ^V

Smoked Onion Jam

SALADS

Select Two

Hearts of Romaine

Crouton, Crisp Caper, Baby Tomato,
Parmesan, Caesar Dressing

Scarborough Farms Organic Greens^{GF} ^V

Shaved Garden Vegetables,
Roasted Fennel, Shaved Pecorino,
Shallot Vinaigrette

Pesto Mozzarella Bocconcini^V

Heirloom Tomato, Upland Cress, Crisp
Baguette, EVOO, Balsamic Glaze

Orecchiette Pasta Salad^V

Baby Arugula, Marinated Olives,
Charred Red Onion, Pine Nuts,
Basil Vinaigrette

Little Gem Lettuce Wedge^V

Buttermilk Blue Cheese Dressing,
Roasted Bell Pepper, Crispy
Shallot, Avocado

Quinoa Tabbouleh^{GF} ^V

Parsley, Apricot, Toasted Pine Nuts,
Black Olive, Tinkerbelle Peppers,
Lemon Vinaigrette

ENTRÉES

Select Two

Honey Chile Lime Grilled

Chicken Breast^{GF}

Sweet Corn Relish

Shelton Farms Achiot Half Chicken^{GF}

Pumpkin Seed Pesto

Pan Seared Veal Loin

Sautéed Wild Mushroom, Marsala Jus

Sun Dried Tomato Crusted Bass

Asparagus Tomato Artichoke Relish

Pan Seared Salmon^{GF}

Caramelized Fennel, Meyer
Lemon-Dill Vinaigrette

Oven Roasted Black Cod

Toy Box Tomato, Garden Squash,
Broccoli, Miso Broth,
Toasted Nori

BBQ Pork Ribs^{GF}

Agave Cayenne BBQ Sauce,
Pickled Onion

Grilled Flank Steak^{GF}

Chimichurri Demi

ENTRÉES

Grilled Tri Tip^{GF}

Pico De Gallo

Braised Short Ribs^{GF}

Pickled Mustard Seed, Horseradish Jus

STARCHES

Select Two

Roasted Fingerling Potatoes^{GF} ^V

Smoked Pearl Onion, Rosemary

Brown Butter Smashed

Yukon Potatoes^{GF} ^V

Green Onion

Toasted Farro Pilaf

Thyme, Garlic, Chicken Broth

Moroccan Couscous^V

Dried Apricots, Pistachio, Sweet
Spices, Oregano, EVOO

Shredded Spaghetti Squash^{GF} ^V

Roasted Garlic, Parsley, Parmesan
Cheese, Olive Oil

Porcini Mushroom &

Sweet Pea Risotto^{GF} ^V

Pecorino Romano, Garden Herbs



Lunch Buffets Continued →

LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

VEGETABLES

Select Two

Lemon Chili Broccolini GF V

Shallot Vinaigrette, Fresno Chili

Grilled Summer Squash GF V

Cured Tomato, Herb Pesto

Sweet Corn Succotash GF V

Bell Pepper, Soy Bean

Honey Roasted Rainbow Carrots GF V

Toasted Almonds

Grilled Asparagus GF

Crumbled Goat Cheese, Lemon
Bacon Vinaigrette

Charred Pole Beans GF V

Parsley, Lemon Oil

DESSERTS

Select Three

Tartlets

Strawberry Rhubarb,
Chocolate & Caramel

Black Forest Cupcakes

Chocolate Chip Cookie Parfait

Mint Foam

Meyer Lemon Squares

Blackberry Meringue

Mini Bread Pudding

Bourbon Chocolate Chip,
Croissant Cherry

Rhubarb Crème Brûlée

Champagne Gelée

Éclairs

Sea Salted Caramel, Sprinkle Dipped

Assorted House Made Cookies & Brownies

Freshly Brewed Lavazza®

Regular & Decaffeinated Coffee,
Selection of Teas

Lunch Buffets Continued →



LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

MEXICO EN EL CONEJO

\$65 per person

SOUP

Select One

Tortilla Soup ^{GF} ^V

Tomato & Charred Green Onion Salsa

Pozolé Verde ^{GF}

Braised Pork, Hominy, Cilantro, Radish

SALADS

Select Two

“Especial” ^{GF} ^V

Organic Greens, Sweet Pepper, Papaya, Crisp Plantain, Queso Seco, Spicy Lime Vinaigrette

Caesar ^{GF} ^V

Little Gem Lettuce, Charred Corn, Toasted Pepitas, Pasilla-Caesar Dressing

Jicama Slaw ^{GF} ^V

Radish, Chayote, Mango, Red Onion, Purple Cabbage, Cilantro Agave Vinaigrette

ENTRÉES

Select Three

Oaxacan Carne Asada ^{GF}

Ancho Marinated Flank Steak

“Tinga de Pollo” ^{GF}

Braised Chicken Thigh, Tomato, Smoked Chile

Slow Roasted Pork Al Pastor ^{GF}

Charred Pineapple Salsa

Blue Corn Enchilada Bake ^{GF} ^V

Braised Peppers, Onions, Nopales, Oaxaca Cheese, Tomatillo Sauce

SIDES

Slow Cooked Black Beans ^{GF} ^V

Cilantro & Onions

Traditional Mexican Rice ^{GF} ^V

La Fortaleza® Tortillas ^{GF}

Salsa Bar

Pico de Gallo, Salsa Verde, Guacamole

Pickled Vegetables, Corn Tortilla Chips

DESSERTS

Select Three

Cinnamon Churros

Mexican Chocolate

Mango Rice Pudding

Mint Passion Fruit Sauce

Vanilla Bean Crème Caramel

Fresh Fruit Salsa

Dulce de Leche Cake

Coffee Sugar

Mexican Wedding Cookies

Freshly Brewed Lavazza®
Regular & Decaffeinated Coffee,
Selection of Teas



Lunch Buffets Continued →



LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

HIDDEN VALLEY LUNCH BUFFET

\$65 per person

Freshly Baked Rolls

Butter

SOUP

Select One

Tomato Soup ^{GF} ^V

Cheddar Cheese Croutons

Baked Potato Soup ^{GF}

Bacon, Sour Cream, Cheddar,
Green Onion

SALADS

Select Two

Cobb Salad ^{GF} ^V

Romaine, Tomato, Cucumber, Hard-
Boiled Egg, Smoked Bacon, Blue
Cheese, House Made Ranch Dressing

Potato Salad ^{GF} ^V

Yukon Potato, Celery, Granny Smith
Apple, Parsley, Grain Mustard

The Green Salad ^V

Organic Mixed Greens,
Tomato, Cucumber, Crisp Shallot,
Balsamic Vinaigrette

Penne Pasta Salad ^V

Celery, Olives, Tomatoes, Arugula,
Oregano Vinaigrette

ENTRÉES

All Beef Burgers & Veggie Burgers ^V

Cheddar Cheese, Diced Onion,
Pickle Relish, Special Sauce

Buttermilk Fried Chicken

House Made Hot Sauce

Roasted Vegetable Pot Pie ^V

Squash, Onion, Carrot, Celery,
Mushroom, Peas, Quinoa, Puff Pastry

SIDES

Roasted Corn and Baby Sweet

Peppers ^{GF} ^V

Garlic Herb Butter

Broccoli and Brown Rice Casserole ^{GF} ^V

Cheddar Cheese, Green Onion

Onion Rings

DESSERTS

Select Three

Apple Pie Cup

Pie Crumb, Apple Confit, Caramel
Powder, Vanilla Bean Chantilly

Strawberry Shortcake

Honey Vanilla Strawberries, Shortcake,
Strawberry Chip

Mousse Cones

Pecan Caramel, Chocolate Cream

Mini Cupcakes

Vanilla Bean, Double Dark Chocolate

PB&J Swirl Brownie

Freshly Brewed Lavazza®
Regular & Decaffeinated Coffee,
Selection of Teas



Lunch Buffets Continued →

LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

PACIFIC RIM LUNCH BUFFET

\$65 per person

SOUP

Select One

Hot and Sour Vegetable Soup (V)

Bamboo Shoots, Shiitake Mushrooms

Thai Green Coconut Curry (GF)

Baby Corn, Straw Mushrooms,
Shredded Chicken, Cilantro, Lime Leaf

SALADS

Select Two

Soba Noodle Salad (V)

Napa Cabbage, Red Peppers,
Hoisin Vinaigrette

Organic Scarborough Greens (V)

Mandarin Orange, Carrot, Cucumber,
Wonton Crisp, Sesame Soy Dressing

Cucumber Seaweed Salad (GF V)

Bean Sprouts, Cherry Tomato,
Yuzu Vinaigrette

Heirloom Spinach Salad (GF V)

Edamame, Shaved Radish,
Crispy Noodles, Blood Orange
Rice Wine Vinaigrette

ENTRÉES

Select Three

Black Pepper Skirt Steak

Bell Peppers, Water Chestnuts,
Black Pepper BBQ Sauce

Stir Fried Shrimp

Sugar Snap Peas, Carrot,
Sweet Chili, Cilantro

Crispy Orange Chicken

Almond, Scallion

Asian Seared Ahi Tuna Nicoise Salad

Long Beans, Okinawa Sweet Potato,
Soy Tinted Egg, Petite Mizuna

SIDES & STARCHES

Select Three

Pork Fried Rice

Steamed Jasmine Rice (GF V)

Wok Fried Baby Bok Choy (GF V)

Garlic, Ginger

Coconut Scallion Brown Rice (GF V)

Szechuan Fried Green Beans (V)

DESSERTS

Select Three

Green Tea Cheesecake

Sesame Seed Tuile

Coconut Mango Cake

Passion Sauce

Raspberry Lychee Gâteaux

Candied Almonds

Chocolate Ginger Mousse

Caramel, Orange Zest

Sesame Rice Pudding

White Chocolate Cone

Saffron Crème Carmel

Exotic Fruit

Jasmine Tea Almond Cookie

Lunch Buffets Continued →



LUNCH BUFFETS

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

FARMERS MARKET ITALIAN LUNCH BUFFET

\$65 per person

Freshly Baked Rolls

Butter

SOUP

Select One

Turkey Minestrone

Escarole, Heirloom Carrot,
Pee Wee Potato, Fregula

White Bean Soup (GF) (V)

Tuscan Kale Pesto

Build Your Own Salad Bar (GF)

Romaine, Arugula, Assorted Chicory

Marinated Sweet Pepper, Oven Dried
Tomato, Olives, Caramelized Fennel,
Pine Nuts

Pecorino, Blue Cheese

Basil White Balsamic Vinaigrette,
Oregano Red Wine Vinaigrette

ENTRÉES

Select Three

Eggplant & Garden

Vegetable Manicotti (V)

Ricotta, Mozzarella, Parmesan,
Marinara, Basil

Roasted Sea Bass Puttanesca (GF)

Olive, Capers, Anchovy, Chili Flakes,
Stewed Tomatoes

Tartufo Roasted Shelton

Farms Chicken (GF)

Roasted Lemon & Herb Chicken Jus

Chianti Braised Beef Short Rib (GF)

Cippolini Onions &
Balsamic Mushrooms

Baked Veal and Pork Meatballs

Crushed Tomato Sauce, Roasted
Garlic, Parmesan

Cioppino (GF)

Clams, Mussels, White Fish,
Bay Shrimp, Tomato Fennel Broth

SIDES

Select Three

Wild Mushroom Risotto (GF) (V)

Marsala, Mascarpone, Parmesan Cheese

Potato Gnocchi (V)

Lemon Ricotta, Roasted Garlic,
Olive Oil, Bloomsdale Spinach

Salted Pee Wee Potato (GF) (V)

Artichoke, Charred Cippolini

Roasted Rainbow Cauliflower (GF) (V)

Golden Raisin, Fried Capers

Grilled Zucchini (GF) (V)

Roasted Garlic, Garden Rosemary

Eggplant (GF) (V)

Radicchio, Charred Mini Peppers,
Baked Goat Cheese, Pistachio

Rigatoni Pomodoro

Basil, Tomato, Garlic Oil

DESSERTS

Select Three

Olive Oil Panna Cotta

Compressed Strawberry, Basil Extract

Tiramisu

Mascarpone Cream, Dark Chocolate
Cup

Cheesecake Mousse

Orange Marmalade, White Chiffon

Lemon Cake

Toasted Almond, Oat Crumble

Almond Cookie

Amaretto Macerated Fig,
Vanilla Bean Whip Cream

Chocolate Espresso Mousse

Red Grape Powder, Coffee Chip



“GRAB ‘N GO” LUNCH

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

BUILD YOUR OWN BOXED LUNCH

\$48 per person

SALAD

Select One

Napa Cabbage Slaw^{GF} ^V

Snow Peas, Carrot, Celery Root, Cilantro, Sesame Seed, Citrus Dressing

Potato Salad^{GF} ^V

Yukon Potato, Celery, Granny Smith Apple, Parsley, Grain Mustard

Orecchiette Pasta Salad^V

Baby Arugula, Marinated Olives, Charred Red Onion, Pine Nuts, Basil Vinaigrette

Greek Salad^{GF} ^V

Cucumber, Tomato, Kalamata Olive, Feta Cheese, Red Wine Vinaigrette

SNACKS

Select Two

Apple or Banana

Natural Almonds

Kettle Chips or Terra Chips

Double Chocolate Brownie

Gluten Free Oatmeal Cookie

Chocolate Chip Cookie

SANDWICHES

Select Two

(Gluten Free Bread Available Upon Request)

House Roast Beef

Aged Manchego, Pickled Onion, Wild Arugula, Horseradish Aioli, Brioche Bun

House-Roasted Turkey Breast

Caramelized Onions, Boursin Cheese, Roasted Tomato, Arugula, Rustic Roll

Prosciutto & Brie

Fig Jam, Wild Arugula, Multi Grain Bread

Truffled Egg Salad^V

Watercress, Fresh Herb Aioli, Brioche Bun

Line Caught Albacore Tuna Salad

Celery, Red Onion, Butter Lettuce, Capers Aioli, Whole Wheat Tortilla

The Italian

Capicola Ham, Genoa Salami, Sun-Dried Tomato Aioli, Pepperoncini, Iceberg Lettuce, Oregano Vinaigrette, Rustic Roll

Grilled Chicken Salad

Apple & Celeriac Remoulade, Bibb Lettuce, Pecan, Vadouvan Curry Aioli, Ciabatta

House Made Hummus^V

Grilled Zucchini, Sprouts, Organic Feta Cheese, Parsley, Pickled Red Onion, Greek Yogurt Dressing, Whole Wheat Lavash

Tomato & Mozzarella^V

Marinated Tomato, Red Onion, Shaved Fennel, Basil Pesto, Watercress, Ciabatta

BEVERAGES

Freshly Brewed Lavazza® Regular & Decaffeinated Coffee Station

\$75 per gallon

Selection of Teas

To-Go Cups Provided

Lemonade

\$55 per gallon

Traditional, Arnold

Palmer, Strawberry

Soft Drinks

\$6 each

Mineral & Spring Water

\$6 each

Natural Sparkling Juice

\$7 each

Bottled Iced Tea

\$7 each

Energy Drinks

\$8 each

Regular & Sugar Free



THREE-COURSE PLATED LUNCH

Lunch Buffets

“Grab ‘n Go” Lunch

Three-course Plated Lunch

Minimum of 10 guests

FOWL \$55 per person

FISH \$58 per person

MEAT \$62 per person

Four Course Add \$15 for Additional Soup or Salad Course

If two entrée selections are offered for guests to choose in advance of event, client to provide menu place cards indicating selections. Entrée counts must be confirmed to the Hotel five days prior to event. Menu pricing is based on higher priced entrée selection. Vegetarian meals are available upon request.

OFFERED TABLESIDE

Freshly Baked Rolls

Butter

APPETIZERS

*Choice of Soup or Salad
Soup*

Chilled English Pea ^{GF}

Sweet Crab Salad, Lemon Oil

Heirloom Tomato Gazpacho ^V

Sourdough Croutons, Buratta Cheese, Micro Basil

Yukon Potato and Celery Root ^{GF}

Bacon and Charred Red Onion Jam

Roasted Carrot Apple ^{GF} ^V

Walnut Lemon Relish

Salads

Organic Scarborough Greens ^{GF} ^V

Local Strawberry, Triple Crème Brie, Marcona Almond, Orange Rhubarb Vinaigrette

Little Gem Lettuce Wedge ^V

Roasted Bell Pepper, Crispy Shallot, Avocado, Buttermilk Blue Cheese Dressing

Wild Kenter Canyon Arugula ^{GF} ^V

Watermelon Radish, Shaved Fennel, Pear, Purple Haze Goat Cheese

Baby Leaf Lettuce ^{GF} ^V

Shaved Asparagus, Seasonal Stone Fruit, Chopped Walnut Vinaigrette

Heirloom Tomato Salad ^{GF}

American Prosciutto Crisp, Purple Watercress, Banyuls Shallot Gastrique

ENTRÉES

Oregano Chicken Paillard ^{GF}

Tomato, Cucumber, Feta, Kalamata Olive, Shredded Romaine, Lemon Vinaigrette

Roasted Chicken Breast ^{GF}

Caramelized Carrot Purée, Warm Potato & Snow Pea Salad, Pea Vines, Shallot Vinaigrette

Slow-Roasted Salmon ^{GF}

Potato Latke, Vidalia Onions, Pole Bean & Apricot Salad, Black Pepper and Grain Mustard Honey

Macadamia Nut Crusted Grouper

Sesame Buckwheat Noodles, Bok Choy, Sweet Soy Glaze

Grilled Flat Iron Steak ^{GF}

Salsify, Fingerling Potato, Snap Pea, Bourbon Onion Jus

Smoked BBQ Beef Short Rib ^{GF}

Cauliflower Mash, Chili Garlic Broccolini, Sweet and Sour Onion Relish

Thai Chili Shrimp ^{GF}

Zucchini & Carrot Noodles, Cilantro Mint Pesto, Spiced Peanut Vinaigrette

Quinoa & Tofu Stuffed Eggplant ^{GF} ^V

Red Pepper Purée, Parmesan

Portobello Mushroom

& Mozzarella Wellington ^V

Broccoli Purée, Sweet Onion Mushroom Sauce

DESSERT

Vanilla Bean Crème Brûlée

Caramel Crisp, Strawberry Caviar

Raspberry Almond Cake

Red Wine Caramel, Raspberry Sorbet

Fresh Fruit Tart

Citrus Cream, Wildflower Honey Comb

Chocolate Dome

Mocha Anglaise, Chocolate Pop Rocks

Lemon Raspberry Macaroon

Fresh Raspberry, Lemon Confit

Seasonal Sorbet

Wafer Cookie, Mixed Berries

(flavors upon request)

Freshly Brewed Lavazza®

Regular & Decaffeinated Coffee, Selection of Teas



[*Butler Passed*](#)[*Dinner Reception Stations*](#)[*Dinner Buffet*](#)[*Plated Dinner*](#)[*Late Night Snacks*](#)

Well seasoned. Fresh herbs from our own chefs' gardens enhance the flavors of entree selections from the land and sea.



Evening

BUTLER PASSED

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

Minimum of 25 pieces per selection

COLD

Buffalo Deviled Egg ^{GF}

\$5 per piece

Buttermilk Blue Cheese,
Chicken Cracklins

Chilled Edamame Soup Shooter ^V

\$5 per piece

Crispy Noodle, Wasabi
Crème Fraîche

Fava Bean & Citrus Crostini ^V

\$5 per piece

Fromage Blanc

Summer Rolls ^{GF}

Chili Mango & Glass Noodles ^V

\$5 per piece

Crab, Mint, Lemongrass

\$7 per piece

Served with Scallion-Peanut Sauce

Tomato, Mozzarella, Basil Skewer ^{GF V}

\$5 per piece

Balsamic Glaze

Watermelon ^{GF V}

\$5 per piece

Black Pepper Goat Cheese,
Garden Mint Pesto

Yellow Tomato Gazpacho Shooter ^V

\$5 per piece

Sourdough & Mozzarella Skewer

American Prosciutto ^{GF}

\$6 per piece

Melon, Manchego Cheese

Hoisin Duck Confit

\$6 per piece

Pickled Cabbage & Asian Pear Slaw,
Wonton Crisp

Leek & Asparagus Quiche ^V

\$6 per piece

Crème Fraîche

“Lox & Bagel”

\$6 per piece

House Smoked Salmon Gravlox,
Caper Crème, Red Onion,
Lemon Profiterole

Prosciutto Wrapped Fig ^{GF}

\$6 per piece

Chive & Goat Cheese Drizzle

Seabass Ceviche ^{GF}

\$6 per piece

Cucumber, Tomato,
Jalapeño, Cilantro

Beef Carpaccio

\$7 per piece

Aged Pecorino, Truffle Mustard
Dressing, Pickled Alba Mushrooms,
Sourdough Crostini

Chilled Oyster Shot ^{GF}

\$7 per piece

Cucumber & Jalapeño Water,
Lime, Cilantro

Cornets

Ahi Tuna Tartare

\$7 per piece

Soy Marinated Tofu & Avocado ^V

\$5 per piece

Served with Meyer Lemon Crème,
Sesame Sprinkles

English Pea Pancake

\$7 per piece

Dungeness Crab, Red Onion,
Tabasco Remoulade

Lobster Salad

\$7 per piece

Watercress, Bacon, Tomato
and Fennel Jam, Brioche

Sesame Crusted Ahi

\$7 per piece

Habanero Passion Fruit Gel,
Plantain Chip

Jumbo Shrimp ^{GF}

\$8 per piece

Vodka Bloody Mary Cocktail Sauce,
Celery Stick, Celery Salt Rim

Lamb Loin Tartare ^{GF}

\$8 per piece

Quail Egg Yolk, Parmesan Crisp,
Smoked Salt Mustard Powder



BUTLER PASSED

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

WARM

Artichoke & Spinach Tartlets

\$5 per piece

Manchego, Castelvetro Olive

Grilled Cheese Sticks Ⓥ

\$5 per piece

Tomato Soup

Potato, Chickpea & Vegetable Samosa Ⓥ

\$5 per piece

Tamarind Yogurt

Brisket Rueben Spring Roll

\$6 per piece

Sauerkraut, Swiss Cheese,
1000 Island Dressing

Blue Cheese Stuffed Date ⓖ

\$6 per piece

Bacon-Wrapped

Chicken Tinga Taquito

\$6 per piece

Chipotle Pineapple Crema

Cubano Quesadilla Roll

\$6 per piece

Braised Pork, Country Ham, Gruyere
Cheese, Dill Pickle, Yellow Mustard

Hibiscus Glazed Salmon ⓖ

\$6 per piece

Watermelon Cucumber Salsa

Lump Crab Cake

\$6 per piece

Fried Green Tomato, Red Pepper Jam

Pear & Brie in Phyllo Ⓥ

\$6 per piece

Shredded BBQ Beef Slider

\$6 per piece

Candied Jalapeño, Aged Cheddar,
Garlic Aioli

Smoked Pancetta Arancini

\$6 per piece

Agrodolce Tomato Sauce

Southwest Beef Empanada

\$6 per piece

Avocado Tomatillo Salsa

Spring Rolls

\$6 per piece

Duck, Shrimp or Vegetable

Served with Cashew-Coriander Chutney

Vadouvan Curry Chicken Skewer ⓖ

\$6 per piece

Golden Raisin & Cashew Yogurt

Buffalo Tempura Shrimp Skewer

\$7 per piece

Blue Cheese Dressing

Coconut Crusted Shrimp

\$7 per piece

Mango Chili Aioli

Crisp Fried Chicken

\$7 per piece

Petite Buttermilk Biscuit,
Maple Bacon Gastrique

Spiced Lamb Moroccan Cigar

\$7 per piece

Cumin Honey Yogurt

Apricot Glazed Pork Belly ⓖ

\$8 per piece

Wilted Greens



DINNER RECEPTION STATIONS

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

Minimum of 5 stations to be selected for dinner

CONEJO VALLEY FARMER'S MARKET

\$32 per person

Build Your Own Salad Station

Romaine Lettuce, Heirloom Spinach, Baby Kale

Blackened Shrimp, Marinated Firm Tofu

Red Bell Pepper, Artichoke, Shaved Heirloom Carrots, Rainbow Cauliflower, Olives, Toasted Goat Cheese, Shaved Pecorino, Grilled Red Onions, Sunflower Seeds, Sesame Seeds, Pumpernickel Wafers
Cilantro Mint Soy Vinaigrette, Greek Yogurt Citrus Dressing, Champagne Dijon Vinaigrette

Chilled Sweet Corn Soup

Jalapeño Gastrique

Cucumber & Tomato Gazpacho

Blistered Pepper

CHARCUTERIE & CHEESE DISPLAY

\$34 per person

Assorted Local & Imported Cheeses & American Cured and Preserved Meats

Served with Dried Fruit, Grain Mustard, Cornichon, Crackers, Baguette

PASTA

\$25 per person

Optional Chef Attendant at \$185, 1 per 75 guests

Toasted Focaccia, Shaved Parmesan

Select Two

Rigatoni, Penne, Orecchiette, Farfalle
Whole Wheat & Gluten Free Options Available Upon Request

Select Two

San Marzano Tomato Marinara, Pecorino Alfredo, Wild Mushroom Bolognese, Basil Pesto, Turkey Bolognese

ENHANCEMENTS

Each Additional \$5 Per Person

Select One

Lobster & Shrimp Ravioli, 5 Cheese Ravioli, Spinach Ravioli, Wild Mushroom Ravioli

RISOTTO^{GF}

\$29 per person

Select Two

Bay Scallop & Shrimp

Sweet Pea

Heirloom Tomato

Basil, Grilled Onion, Parmesan

Duck Confit

Asparagus, Fromage Blanc, Lemon Thyme

Meyer Lemon

Caramelized Fennel, Gruyere

Wild Mushroom

Summer Truffle, Fontina Cheese

PACIFIC RIM

SUSHI & MAKI DISPLAY

\$42 per person

Based on five pieces per person

Select Four

Shrimp, Yellowtail, Spicy Tuna, Avocado, Salmon, Snapper, Mackerel, California Rolls
Wasabi, Pickled Ginger, Soy Sauce

DIM SUM

\$34 per person

Based on five pieces per person

Select Three

Vegetarian or Pork Pot Stickers

Chicken or Pork Shumai

Chicken, Seafood, or Vegetarian Dumpling

Shrimp or Peking Duck Won Ton

Chicken, Shrimp, or Vegetarian Spring Rolls

BBQ Pork Bun

Served with Low Sodium Soy Sauce, Hoisin Sauce, Sweet Chili Sauce, Spicy Garlic Chili Sauce



Reception Stations Continued →

DINNER RECEPTION STATIONS

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

RAW BAR^{GF}

\$44 per person

Based on five pieces per person

Crab Claws

Pacific Jumbo Shrimp

East & West Coast Oysters

Tarragon Mignonette, Habañero Aioli,
Cocktail Sauce, Horseradish,
Lemon & Lime Wedges

ENHANCEMENTS

Add \$16 Per Person

Peruvian Scallop Ceviche

Crab & Avocado Parfait

Red Snapper Tartar, Seaweed Salad

TAPAS^{GF}

\$39 per person

Select Three

Citrus Marinated Olives^V

Toasted Almond Romesco Dip^V

Summer Vegetable Crudités

Lentil Salad

Spanish Cured Ham, Sofrito Vinaigrette

Paprika Shrimp

Saffron-Caper Aioli

Patatas Bravas^V

Spicy Tomato Sauce

Select Two

Charred Octopus

Piquillo Pepper & Marcona Almond

Grilled Chorizo Brochette

Mushroom, Roasted Garlic

Smoked Paprika Pork Ribs

Chili Threads, Fresh Lemon, Cilantro

GROUND & GRILLED SLIDER SHACK

\$34 per person

Optional Chef Attendant \$185,

1 per 75 guests

Fries & Onion Rings^V

Select Three

Beef Sirloin, Cheddar, Tomato,
Thousand Island

Turkey, Turkey Bacon, Pickled Onion,
Avocado, Gruyere

Veggie Patty, Sweet Corn & Pepper
Relish, Pepper Jack Cheese^V

Salmon, Pickled Onion, Arugula,
Lemon Caper Aioli

Carolina Style Pulled Pork,
Caramelized Sweet Onion, Cider
Vinegar BBQ

Braised Beef Short Rib, House Made
BBQ Sauce, Napa Cabbage Slaw

LA STREET TACOS

\$36 per person

Chile Marinated Skirt Steak^{GF}

Grilled Tequila & Lime Chicken^{GF}

Crispy Slow Cooked Pork^{GF}

Sopes & Corn Tortillas^{GF}

Salsa Bar^V

Pico de Gallo, Salsa Verde, Charred
Tomato Salsa, Guacamole, Pickled
Vegetables, Queso Fresco, Sour
Cream, Cilantro, Corn Tortilla Chips

CARVING STATION

Chef Attendant Required at \$185,
1 per 75 guests

Freshly Baked Rolls

Butter

Slow Cooked Angus Prime Rib^{GF}

\$32 per person

Horseradish Crème, Natural Jus

Roasted Tenderloin of Beef^{GF}

\$38 per person

Bordelaise Jus

Whole Roasted Angus Strip Loin^{GF}

\$29 per person

Green Peppercorn Sauce

Colorado Leg of Lamb^{GF}

\$27 per person

Mint Chimichurri, Natural Jus

Slow Cooked Diestel Turkey

\$22 per person

Blackberry-Orange Compote,
Rosemary Gravy

Sweet Soy Marinated Chilean Seabass

\$32 per person

Asian Pear and Cabbage Slaw

Sustainable Salmon En Croute

\$23 per person

Mushroom Duxelle, Swiss Chard, Dill
Beurre Blanc

Santa Barbara Smoked

Salmon Gravlax

\$23 per person

Traditional Garnishes, Bagel Chips,
Toasted Pumpernickel



DINNER RECEPTION STATIONS

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

THE VIENNESE TABLE

\$32 per person (minimum 50 people)
Additional \$10 per person for less than 50 people

Assortment of Petite Desserts to Include:

Tartlets

Fresh Raspberry, Blueberry, Lemon Meringue

Tortes

Chocolate Raspberry, Nutella

Mousses

Mango, Pistachio, Chocolate

Crème Puffs

Mandarin Orange, Caramel

Macaroons

Chocolate Caramel, Raspberry Lemon, Cassis Vanilla Bean

CREPE STATION

\$17 per person
Chef Attendant required at \$185, 1 per 75 guests

Build Your Own Crepes

Raspberry, BlackBerry, Blueberry, Strawberry

Fillings

Nutella, Lemon Cream Cheese, Vanilla Chantilly Cream, Brown Sugar Butter

FRESH SPUN GELATO

\$19 per person
Chef Attendant Required
\$185, 1 per 75 guests

Selection of Six Flavors

Chocolate, Vanilla, Salted Caramel, Mocha, Praline, Strawberry

Cookies

Chocolate Chip, Double Chocolate

Waffle Cone or Bowl

Toppings Bar

M&M's, Oreo Cookies, Cocoa Nibs, Candied Peanuts, Roasted Almonds, Rainbow Sprinkles, Chocolate Chips, Gummy Bears, Wafer Cookies, Chocolate Crunchies, Mini Marshmallows, Chocolate Curls, Butterscotch Chips

STREET CHURROS STATION

\$13 per person
House Made Churros
Lime Tequila Anglaise
Cinnamon Caramel Sauce
Chili Chocolate Sauce
Whipped Vanilla Bean Chantilly

BY THE DOZEN PASTRIES

\$48 per dozen per item
Flavors Customized upon request

Macaroons

Cupcakes

Cream Puffs

Cheesecake

Brownie

Cookies

Fruit Tartlets

Chocolate Mousse Mini Cones

CANDIES & SUCH

\$12 per person
Assorted Jars of Chocolates, Caramels, Barks, Brittles, Meringues, Classic Candies

CARVED TO ORDER JUMBO CAKE

\$15 per person
Chef Attendant Required at \$185, 1 per 75 guests, minimum 50 guests

6 Foot Long Strawberry

Grand Marnier Cake

Grand Marnier Chiffon, Vanilla Diplomat Cream, Fresh Strawberries



DINNER BUFFET

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

\$104 per person

Freshly Baked Rolls
Butter

SOUP

Select One

Porcini Mushroom Bisque ^{GF} ^V
Smoked Blue Cheese

Sweet Onion Soup ^V
Gruyere Crostini, Chive Oil

Chilled Asparagus Soup ^V
Celery Root & Garlic Breadcrumbs

Creamy Tomato Soup ^V
Cheddar Cornbread Croutons

Sweet Corn Bisque ^{GF}
Candied Bacon & Pepper Confetti

**Westlake Garden
Vegetable Minestrone** ^V
Herbed Orzo Pasta

SALADS

Select Three

Scarborough Farms Organic Greens ^{GF} ^V
Heirloom Tomato, Shaved Garden
Vegetables, Pecorino, Shallot Vinaigrette

Baby Red & Green Oak Lettuce ^{GF} ^V
Baked Goat Cheese, Strawberry,
BBQ Onion, Candied Walnut,
Basil Vinaigrette

Little Gem Lettuce Wedge ^V
Roasted Bell Pepper, Crispy
Shallot, Avocado, Buttermilk
Blue Cheese Dressing

Wild Kenter Canyon Arugula ^{GF} ^V
Shaved Radish, Asparagus, Crisp
Apple, Toasted Sunflower Seeds, Feta
Cheese, White Balsamic Vinaigrette

Upland Cress & Frisée ^{GF}
Grated Egg, Crisp Pancetta, French
Bean, Pickled Shallot, Cherry Tomato
Herb Vinaigrette

Chickpea Salad ^{GF} ^V
Pencil Asparagus, Toybox Tomato,
Endive, Pea Shoot, Ricotta Salata,
Meyer Lemon Vinaigrette

Quinoa Tabouleh ^{GF} ^V
Avocado, Parsley, Basil, Confit Peppers,
Red Onion, Lemon Vinaigrette

ENTRÉES

Select Three

Shelton Farms Chicken ^{GF}
Roasted Squash Succotash,
Truffle Green Onion Jus

Herb Roasted Chicken Breast ^{GF}
Tomato, Olive & Feta Relish

Slow Roasted Chicken Breast ^{GF}
Sautéed Baby Button Mushrooms,
Marsala Jus

Olive Oil Poached White Bass ^{GF}
Preserved Lemon & Fava Bean Relish

Pan Seared Salmon ^{GF}
Cauliflower Puree, Radish,
Grape & Hazelnut Relish

Fennel Crusted Cod
Leek and Artichoke Fondue

Grilled Pork Tenderloin ^{GF}
Mustard Greens, Caramelized
Apple Jus



Dinner Buffet Continued →



DINNER BUFFET

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

ENTRÉES CONT'D

Sliced Beef Tenderloin ^{GF}

Celery Root Mash, Peppercorn Jus

Rosemary Grilled Flat Iron ^{GF}

Portobello Mushroom, Roasted Garlic Jus

Grilled Rack of Lamb ^{GF}

Curry Cauliflower, Pomegranate Molasses

Braised Beef Short Rib ^{GF}

Glazed Heirloom Carrots, Parsley Horseradish Jus

STARCHES

Select Two

Fingerling Potato & Corn Hash ^{GF} ^V

Grilled Scallion

Olive Oil Crushed Yukon Potato ^{GF} ^V

Lemon Thyme

Anson Mills Grits ^{GF}

Aged Cheddar Cheese, Smoked Bacon, Pearl Onion

Artichoke Risotto ^{GF} ^V

Roasted Garlic, Pecorino

Heirloom Bean Cassoulet

Shredded Beef Shortrib, Tomato, Lemon Thyme Breadcrumbs

Farro Pilaf

Fennel Sausage, Grilled Asparagus, Parsnip, Garden Herbs

VEGETABLES

Select Two

Sweet Corn ^{GF} ^V

Baby Peppers, Pearl Onions

Broccolini ^{GF} ^V

Shallot, Chili Flakes, Lemon Zest

Charred Pole Beans ^{GF} ^V

Parsley, Lemon Oil

Sugar Snap Pea ^{GF} ^V

Heirloom Carrot, Rainbow Cauliflower

Roasted Forest Mushrooms ^{GF} ^V

Rosemary, Garlic

5 Green Vegetables ^{GF} ^V

Chinese Broccoli, Bok Choy, Asparagus, Romanesco Cauliflower, Snap Peas

DESSERTS

Select Three

Tartlets

Sea Salted Caramel, Pine Nut Ginger

S'mores Glass

Graham Cracker Crumb, Chocolate Cream, Torched Marshmallow

Passion Fruit Cheesecake

Crème Brûlée

Grand Marnier, Chocolate, Classic Vanilla Bean

Chocolate Mousse Torte

Meringue Dust

Vanilla Bean Panna Cotta

Compressed Seasonal Fruit, Shortbread

Chocolate Mini Cones

Salted Chocolate, Red Currant

Freshly Brewed Lavazza®

Regular & Decaffeinated Coffee, Selection of Teas

Dinner Buffet Continued →



DINNER BUFFET

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

LAKE SHERWOOD DINNER BUFFET

\$98 per person

Freshly Baked Rolls
Butter

Select One

SOUPS

Tomato ^V
Cheddar Cheese Croutons

Baked Potato ^{GF}
Bacon, Sour Cream, Cheddar,
Green Onion

SALADS

Select Three

Cobb Salad ^{GF}
Romaine, Tomato, Cucumber, Hard-
Boiled Egg, Smoked Bacon, Blue
Cheese, House Made Ranch Dressing

Potato Salad ^{GF} ^V
Yukon Potato, Celery, Granny Smith
Apple, Parsley, Grain Mustard

The Green Salad ^V
Organic Mixed Greens, Tomato,
Cucumber, Crisp Shallot,
Balsamic Vinaigrette

Penne Pasta Salad ^V
Celery, Olives, Tomatoes, Arugula,
Oregano Vinaigrette

ENTRÉES

All Beef Burgers & Veggie Burgers ^V
Cheddar Cheese, Diced Onion &
Pickle Relish, Special Sauce

Buttermilk Fried Chicken
House Made Hot Sauce

Roasted Vegetable Pot Pie ^V
Squash, Onion, Carrot, Celery,
Mushroom, Peas, Quinoa, Puff Pastry

BBQ Pork Ribs ^{GF}
Peach Chipotle BBQ Sauce

SIDES

Roasted Corn and Baby Sweet Peppers ^{GF} ^V
Garlic Herb Butter

Broccoli & Brown Rice Casserole ^{GF} ^V
Cheddar Cheese, Green Onion

Cheddar & Paprika Mashed Potatoes ^{GF} ^V

Onion Rings ^V

DESSERTS

Berry Cobbler
Vanilla Chantilly Cream

Cheesecake
Blueberry Compote, Oatmeal
& Pecan Crisp

Mini Cupcakes
Sea Salt-Chocolate, White Chocolate-
Raspberry, Carrot Cake

Lemon Meringue Pie Cup
Pie Crumb, Lemon Cream, Blackberry
Compote, Torched Meringue

Freshly Brewed Lavazza®
Regular & Decaffeinated Coffee, Selection
of Teas

Dinner Buffet Continued →



DINNER BUFFET

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

PACIFIC RIM

\$98 per person

SOUP

Select One

Hot and Sour Vegetable Soup (V)

Bamboo Shoots, Shiitake Mushrooms

Thai Green Coconut Curry (GF)

Shredded Chicken, Cilantro, Lime Leaf, Baby Corn, Straw Mushrooms

SALADS

Select Three

Soba Noodle Salad (V)

Napa Cabbage, Red Peppers, Hoisin Vinaigrette

Scarborough Farms Mixed Greens (V)

Mandarin Orange, Carrot, Cucumber, Wonton Crisp, Sesame Soy Dressing

Cucumber Seaweed Salad (GF V)

Bean Sprouts, Cherry Tomato, Yuzu Vinaigrette

Heirloom Spinach Salad (GF V)

Edamame, Shaved Radish, Crispy Noodles, Blood Orange Rice Wine Vinaigrette

ENTRÉES

Black Pepper Skirt Steak

Bell Peppers, Water Chestnuts, Black Pepper BBQ Sauce

Stir Fried Shrimp

Sugar Snap Peas, Carrot, Sweet Chili, Cilantro

Crispy Orange Chicken

Almond, Scallion

Asian Seared Ahi Tuna Nicoise Salad

Long Beans, Okinawa Sweet Potato, Soy Tinted Egg, Petite Mizuna

SIDES AND STARCHES

Select Four

Pork Fried Rice

Steamed Jasmine Rice (GF V)

Wok Fried Baby Bok Choy (GF V)

Garlic, Ginger

Coconut Scallion Brown Rice (GF V)

Szechuan Fried Green Beans (V)

DESSERTS

Select Four

Green Tea Cheesecake

Sesame Seed Tuile

Coconut Mango Cake

Passion Sauce

Raspberry Lychee Gâteau

Candied Almonds

Chocolate Ginger Mousse

Caramel, Orange Zest

Sesame Rice Pudding

White Chocolate Cone

Saffron Crème Caramel

Exotic Fruit

Jasmine Tea Almond Cookie

Dinner Buffet Continued →



DINNER BUFFET

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

FAMERS MARKET ITALIAN

\$98 per person

Freshly Baked Rolls

Butter

SOUP

Select One Soup

Turkey Minestrone

Escarole, Heirloom Carrot, Pee Wee Potato, Fregula

White Bean ^{GF} ^V

Tuscan Kale Pesto

Build Your Own Salad Bar ^{GF}

Romaine, Arugula, Assorted Chicory
Marinated Sweet Pepper, Oven Dried Tomato, Olives, Caramelized Fennel, Pine Nuts

Pecorino, Blue Cheese

Basil White Balsamic Vinaigrette,
Oregano Red Wine Vinaigrette

ENTRÉE

Select Four

Eggplant & Garden

Vegetable Manicotti ^V

Ricotta, Mozzarella, Parmesan,
Marinara, Basil

Roasted Sea Bass Puttanesca ^{GF}

Olive, Capers, Anchovy, Chili Flakes,
Stewed Tomatoes

Tartufo Roasted Shelton

Farms Chicken ^{GF}

Roasted Lemon & Herb Chicken Jus

Chianti Braised Beef Short Rib ^{GF}

Cippolini Onions &
Balsamic Mushrooms

Baked Veal and Pork Meatballs

Crushed Tomato Sauce, Roasted
Garlic, Parmesan

Cioppino

Clams, Mussels, White Fish, Bay
Shrimp, Tomato Fennel Broth

SIDES

Select Four

Wild Mushroom Risotto ^{GF} ^V

Marsala, Mascarpone,
Parmesan Cheese

Potato Gnocchi ^V

Lemon Ricotta, Roasted Garlic,
Olive Oil, Bloomsdale Spinach

Salted Pee Wee Potato ^{GF} ^V

Artichoke, Charred Cippolini

Roasted Rainbow Cauliflower ^{GF} ^V

Golden Raisin, Fried Capers

Grilled Zucchini ^{GF} ^V

Roasted Garlic, Garden Rosemary

Eggplant ^{GF} ^V

Radicchio, Charred Mini Peppers,
Baked Goat Cheese, Pistachio

Rigatoni Pomodoro

Basil, Tomato, Garlic Oil

DESSERTS

Select Four

Olive Oil Panna Cotta ^{GF}

Compressed Strawberry,
Basil Extract

Tiramisu

Mascarpone Cream,
Dark Chocolate Cup

Cheesecake Mousse

Orange Marmalade, White Chiffon

Lemon Cake

Toasted Almond, Oat Crumble

Almond Breton Cookie

Amaretto Macerated Fig, Vanilla
Bean Whip Cream

Chocolate Espresso Mousse

Red Grape Powder, Coffee Chip



PLATED DINNER

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

Three Course Four Course

FOWL	\$76	\$86
FISH	\$83	\$93
MEAT	\$92	\$102
DUO	\$96	\$106

Intermezzo Add \$8 Per Person

Seasonal Selection of Sorbets

A tableside choice of two entrees plus a vegetarian option is available on a four course dinner for \$15 additional to the higher priced entrée.

If two entrée selections are offered for guests to choose in advance of event, client to provide menu place cards indicating selections. Entrée counts must be confirmed to the Hotel ten days prior to event. Menu pricing is based on higher priced entrée selection. Vegetarian meals are available upon request

APPETIZERS

Freshly Baked Rolls

Butter

Soup

Lobster Bisque^{GF}

Chili Crab Salad

Corn Chowder^{GF}

Bacon & Green Onion

Fennel Soup^{GF V}

Green Apple, Mint

Yellow Tomato Gazpacho^{GF}

Thai Marinated Shrimp,
Cucumber Salsa

Broccoli Cheddar Soup^{GF V}

Crisp Cheddar & Pee Wee Potatoes

Cauliflower Soup^{GF V}

Golden Raisin, Pistachio

Puree of Roasted Vegetable^{GF V}

Garden Pesto

Curry Lentil Soup^{GF}

Shredded Duck, Roasted Peppers,
Cilantro Yogurt

Salads

Tomato & Buratta^{GF V}

Ojai "EVOO," Basil, Marcona Almond,
Wild Arugula, Aged Balsamic

Scarborough Farms

Organic Greens^{GF V}

Strawberry, Lemon Ricotta,
Pistachio, Shaved Market Vegetables,
Pickled Rhubarb Vinaigrette

Heirloom Watercress^{GF V}

Frisee, Asparagus, Red Onion, Bermuda
Triangle Goat Cheese, Pickled Beets,
Chopped Walnut Gremolata

Wild Arugula^{GF V}

Roasted Green Apple, Hazelnuts,
Celery, Blue Cheese Crumbles,
Blue Cheese Dressing

California Red Endive^{GF V}

Chicory, Garden Crudite, Hand Made
Popcorn, Green Goddess Dressing

Frisee Salad^{GF V}

Smoked Onion Puree, French Beans,
Confit Peppers, Crisp Pee Wee Potato,
Sherry Vinaigrette

Westlake Ceaser

Romaine Hearts, Crisp Bacon, Fried
Caper, Toy Box Tomatoes, Parmesan,
Rosemary Ceaser Dressing

Baby Heirloom Lettuce^{GF}

Jumbo Asparagus, Duck Prosciutto,
Pecorino, Pine Nuts, Fennel, Radish,
Dried Fig, Citrus Vinaigrette

Starters

English Pea & Fennel Risotto^{GF V}

Sugar Snap Pea, Wild Ramp,
Meyer Lemon, Pea Shoots,
Mascarpone Cheese

Dungeness Crab Salad

Jalapeno Avocado Puree, Mango
Jicama Slaw, Chili Orange Reduction

Pastrami Spiced Smoked Salmon

Fennel & Onion Chutney, Mache
Lettuce, Bagel Croutons, Caviar
Crème Fraiche

Seared Jumbo Scallop^{GF}

Saffron Salsify Puree, Minted
Zucchini Salad, Apricot Gastrique

Spice Braised Pork Belly^{GF}

Okinawa Sweet Potato Puree,
Szechuan Peppercorn Honey,
Cucumber Radish Slaw

House Made Potato Gnocchi^V

Garden Squash Noodles, Puttanesca
Sauce, Basil

Lobster Ravioli

Dandelion Greens, Oven Dried Tomato

Forest Mushroom Ravioli^V

Truffle Butter, Raw Mushroom Salad,
Chive, Hazelnuts



Plated Dinner Continued →

PLATED DINNER

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

Starter Cont'd

Chili Garlic Prawns ^{GF}

Smokey Tomato Chutney, Avocado, Grapefruit, Jicama, Cilantro Oil

Pan Seared Duck Breast

Grain Mustard Spaetzle, Green Apple Slaw, Pomegranate Glaze

ENTREES

Coriander Crusted Rack of Lamb ^{GF}

Sweet Pea Puree, Heirloom Baby Carrot, Mustard Seed Caviar

Molasses Brined Pork Chop ^{GF}

Pork Belly & Sweet Corn Hash, Piquillo Pepper Puree, Mustard Jus

Seared West Coast Salmon ^{GF}

Sweet Corn & French Bean Succotash, Tomatillo, Red Onion, Avocado, Shaved Radish

Herb Roasted Chicken Breast ^{GF}

Broccoli Cheddar Puree, French Beans, Maitake Mushroom, Roasted Lemon Glaze

Blackened Chicken Breast ^{GF}

Cheddar Polenta, Asparagus & Tomato Ragout, Creole Sausage, Scallion Slaw

Beef Tenderloin ^{GF}

Blue Cheese Potato Puree, Red Wine Salsify, Mushroom, Merlot Caramel

Zinfandel Braised Short Rib ^{GF}

Sweet Pea Smashed Potatoes, Sautéed Chard, Green Grape & Herb Salad

Local Sea Bass

Cauliflower Cous Cous, Fennel and Orange Salad, Black Olive Puree

Seared Halibut ^{GF}

Asparagus, Morel Mushroom, English Pea Puree, Pea Tendrils, Vin Blanc

Black Cod

Toy Box Tomato, Garden Squash, Broccoli, Miso Broth, Toasted Nori

Seared Beef Tenderloin ^{GF}

Summer Truffle Potato Pave, Pencil Asparagus, Roasted Mushroom, Pink Peppercorn Jus

Pan Seared Artic Char ^{GF}

Spinach Puree, Wild Rice, Preserved Lemon, Cured Tomato Salad

Grilled Salmon ^{GF}

Beluga Lentils, Red Wine Beet Puree, Kale Slaw, Dill, Caviar Vin Blanc

Braised Beef Short Rib ^{GF}

Creamed Corn Puree, Rapini, Smoked Mushroom, Sweet & Spicy Pepper Slaw

Plated Dinner Continued →



PLATED DINNER

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

VEGETARIAN

Quinoa & Kale Stuffed Squash ^{GF} ^V

Parmesan Gratin, Smoked
Tomato Chutney

Vegan Blackened Tofu ^{GF} ^V

Amaranth Pilaf, Garden Vegetable

Vegan Coconut Lentil Stew ^{GF} ^V

Rainbow Carrot, Mushroom,
Radish Sprouts

Eggplant Cannelloni ^{GF} ^V

Ratatouille, Smoked Mozzarella,
Romesco Sauce

Ricotta Gnocchi ^V

Sugar Snap Pea, Maitake Mushroom,
Baby Kale, Fontina Emulsion

Swiss Chard & Feta Cheese Strudel ^V

Shaved Baby Vegetables, Olive
Relish, Red Pepper-Tomato Coulis

Truffle Mushroom Wellington ^V

Creamed Spinach,
Red Wine Reduction

DUO ENTRÉES

Beef Tenderloin & Sea Bass ^{GF}

Brown Butter Potato Puree, Snap
Pea & Heirloom Cherry Tomato,
Lobster Buerre Blanc, Horseradish
Herb Salad

Beef Tenderloin & Salmon ^{GF}

Carrot Puree, Grilled Asparagus,
Crisp Fingerling Potato,
Tomato Caper Relish, Natural Jus

Braised Beef Short Rib & Halibut ^{GF}

Brentwood Corn Puree, Pole Bean
Succotash, Frisee, Apple & Seasonal
Cherry Salad

DESSERTS

White Chocolate Strawberry Cheesecake

Candied Almond,
Blueberry Compote

Chocolate Praline Tart

Infused Espresso Ice Cream,
Cocoa Nib Tuile

Dark Chocolate 'Bombe'

Salted Chocolate Streusel,
Black Cassis Sauce,
Compressed Blackberry

Caramel Banana Torte

Chocolate Brownie, White Chocolate
Chantilly, Buttermilk Ice Cream

Raspberry Almond Cake

Red Wine Caramel,
Garden Mint Ice Cream

Salted Caramel Tart

Raspberry Cream, Fresh Raspberry,
Sugar Glass

Deconstructed Apple Pie

Brown Sugar Apples, Caramel, Pie
Crumb, Cinnamon Ice Cream

Chilled Golden Raisin Bread Pudding

Brown Butter Anglaise, Whisky Ice
Cream, Seasonal Stone Fruit

Freshly Brewed Lavazza®

Regular & Decaffeinated Coffee,
Selection of Teas



LATE NIGHT SNACKS

Butler Passed

Dinner Reception Stations

Dinner Buffet

Plated Dinner

Late Night Snacks

Tomato Soup Shooters ^(V)

\$5 per piece
Grilled Cheese

Fruit Skewers ^(GF) ^(V)

\$5 per piece

Fruit Salad ^(V)

\$5 per piece
Waffle Cone

Pigs in a Blanket

\$5 per piece
Honey Mustard

Pizza Squares

\$5 per piece

Mozzarella Arancini ^(V)

\$5 per piece
Tomato Sauce

Open Face Chicken & Waffle Sliders

\$6 per piece

Bacon Wrapped Figs ^(GF)

\$6 per piece
Blue Cheese Crumble

Cheesy Fries in Cones ^(GF) ^(V)

\$5 per piece

Fried Mac 'N Cheese Sticks ^(V)

\$5 per piece
Chipotle Mayo

Soft Pretzels ^(V)

\$5 per piece
Spicy Cheese Sauce

Nutella Panini ^(V)

\$5 per piece
Bacon Sprinkles

Smores on a Stick ^(V)

\$5 per piece

Cinnamon Rolls on a Stick ^(V)

\$5 per piece

Lemon, Raspberry & Chocolate Mousse Cones ^(V)

\$5 per piece

Milk & Cookie Shooter ^(V)

\$5 per piece

GRILLED CHEESE SANDWICH SQUARES

\$5 per piece
Select One

Brie ^(V)

Fig Jam, Multigrain Bread

Three Cheese ^(V)

Cheddar, Havarti, Provolone,
Sundried Tomato

Prosciutto

Pesto, Mozzarella

CHICKEN WINGS

\$5 per piece
Select One

Classic ^(GF)

Thai-Chili Peanut ^(GF)

Traditional BBQ ^(GF)

Hot Habanero ^(GF)

STREET TACOS

\$6 per piece
Select One

Carne Asada ^(GF)

Charred Tomato Salsa

Shredded Chicken ^(GF)

Spicy Tomatillo Salsa

Carnitas ^(GF)

Pineapple & Habanero Pico de Gallo

QUESADILLA ROLLS

\$6 per piece
Select One

Pork Belly

Five-Spice Chicken

Peppers ^(V)

Onions, Squash & Charred Salsa

SLIDERS

\$6 per piece
Select One

Buffalo Chicken

Swiss Cheese, Blue Cheese Spread

Angus Beef

Cheddar, Special Sauce, Fried Onion

Blackened Salmon

Mango Slaw, Pineapple Aioli





Bar Selections

White Wine Selections

Red Wine Selections

Bar Packages

From the vine. Known for its sun and sand, Malibu is also home to nearly 50 vineyards planted in the canyons, near the crest of the Santa Monica Mountains or even within a few hundred yards of the beach.

Beverage

BAR SELECTIONS

Bar Selections

White Wine Selections

Red Wine Selections

Bar Packages

DELUXE BAR SELECTIONS

\$11 per drink

Absolut, Ketel One

Dewars

Tanqueray

Jose Cuervo Tradicional Reposado

Sauza Blue

Bacardi Silver

Makers Mark

Courvoisier VS

PREMIUM BAR SELECTIONS

\$13 per drink

Belvedere, Grey Goose

Johnnie Walker Black

Bombay Sapphire

Patron Silver

Appleton Rum

Bulleit Bourbon

Hennessy VSOP

CORDIALS

\$12 per drink

Amaretto

B & B

Bailey's

Drambuie

Frangelico

Grand Marnier

Kahlua

Sambuca

PORT

\$13 per drink

Fonseca Bin 27

Sandeman Founder's Reserve

Taylor's 10 Year Tawney

MARTINI BARS*

\$15 per drink

Assorted Variety of Vodkas

Made to Order

"SIGNATURE" COCKTAILS*

\$15 per drink

Blueberry Pomegranate Martini

Pomegranate Ginger Margarita

Antioxidant Mojito

BEVERAGES*

Domestic Beer

\$7 each

Bud Lite, Budweiser, Firestone 805

Imported Beer

\$8 each

Corona, Amstel Lite,

Stella Artois, Heineken

Craft Beers Available Upon Request

House Wines by the Glass

\$13 each

Soft Drinks

\$6 each

Mineral Waters

\$6 each

Juice

\$6 each

Energy Drinks

\$7 each

**All beverages charged
on consumption**

*Bartender Labor Fee
\$185 per bartender (per 100
guests), waived after \$500
in beverage consumption



WHITE WINE SELECTIONS

Bar Selections

White Wine Selections

Red Wine Selections

Bar Packages

CHAMPAGNE

Brut, Louis Roederer, France . . .	\$95
Brut, Veuve Clicquot, France . . .	\$115
Brut Rose, Nicolas Feuillate, France	\$120
Brut, Moet & Chandon Dom Perignon, France	\$356

SPARKLING WINE

Prosecco, Enza, Italy	\$47
Brut, Chandon, Carneros	\$60
Brut Rose, Chandon Etoile, Carneros	\$75

CHARDONNAY

Trinity Oaks, CA	\$44
Saddlerock, Lodi, CA	\$44
Monteray Vineyards, CA	\$47
Kumeu Village, Auckland, NZ . .	\$50
Sanford, Santa Barbara	\$57
Rodney Strong, Chalk Hill	\$65
Iconoclast, Russian River	\$70
Chappellet, Napa Valley	\$79
Cakebread, Napa Valley	\$98

SAUVIGNON BLANC

Warwick, South Africa	\$44
Ballard Lane, Santa Barbara . . .	\$47
Duckhorn, Napa Valley	\$63

OTHERS

Rose, Roch Les Vignes Provence	\$45
Pinot Blanc, J Wilkes, Santa Maria	\$47
Pinot Grigio, Cantina Andrian, Alto Adige, Italy	\$50
Riesling, 'R' Reisling Kabinett, Pfalz, Germany	\$50



RED WINE SELECTIONS

Bar Selections

White Wine Selections

Red Wine Selections

Bar Packages

CABERNET SAUVIGNON

Maggio Family, Lodi, CA	\$44
Saddlerock, Lodi, CA	\$44
Goose Ridge, Columbia Valley . .	\$47
Avalon, Napa Valley	\$54
Newton Claret (Blend), Napa Valley	\$58
Justin, Napa Valley	\$68
Iconoclast, Napa Valley	\$70
Rodney Strong, Alexander Valley	\$85
Jordan, Napa Valley	\$110

MERLOT

Red Diamond, Washington	\$47
Paso Creek, Paso Robles	\$50

PINOT NOIR

Steelhead Vineyards, CA	\$47
Alma Rosa, Santa Barbara	\$50
Gloria Ferrer, Carneros	\$58
Row Eleven, Russian River	\$66
Joseph Phelps Freestone, Sonoma Coast	\$78

OTHERS

Syrah, Alexander Valley	\$47
Zinfandel, Cosentino 'The Zin', Sonoma County	\$47
Shiraz, 3 Rings, Barossa Valley	\$48
Chianti Classico, Rocca Delle Macie, Italy	\$50
Bordeaux, Chateau Haut Peyrillat, France	\$54
Malbec, Famiglia Bianchi, Mendoza, Argentina	\$54



BAR PACKAGES

Bar Selections

White Wine Selections

Red Wine Selections

Bar Packages

DELUXE BAR PACKAGE

First hour: \$22 per adult

Each additional hour: \$12 per adult

BAR SELECTIONS

Absolut, Ketel One
Dewars
Tanqueray
Jose Cuervo Tradicional Reposado
Bacardi Silver
Makers Mark
Courvoisier VS
Domestic and Imported Beers
House Wines
Sparkling Wine
Sodas, Juices and Mineral Waters

PREMIUM BAR PACKAGE

First hour: \$26 per adult

Each additional hour: \$14 per adult

BAR SELECTIONS

Belvedere, Grey Goose
Johnnie Walker Black
Bombay Sapphire
Patron Silver
Appleton Rum
Bulleit Bourbon
Hennessy VSOP
Domestic and Imported Beers
House Wines
Sparkling Wine
Sodas, Juices and Mineral Waters

BEER & WINE PACKAGE

First hour: \$16 per adult

Each additional hour: \$8 per adult

Domestic and Imported Beers
House Wines
Sodas, Juices & Mineral Waters

SOFT BAR PACKAGE

Flat Fee: \$25 per person

Sodas, Juices & Mineral Waters



From an executive dinner to an elaborate themed affair, our team of meeting and catering professionals can help you create an unforgettable celebration, or carry out the one you may already have in mind.

Four Seasons Hotel Westlake Village, California
Two Dole Drive, Westlake Village, California 91362, U.S.A.
Tel.: 1 (818) 575-3000
Fax: 1 (818) 575-3100

CONNECT WITH US

fourseasons.com/westlakevillage



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Contact

DETAILS

FOOD AND BEVERAGE

All prices are per person unless otherwise noted.

Beverages are based on consumption and thus may vary from initial estimates.

We do have an on-site kosher kitchen. Please ask your Catering Manager for details on our Glatt kosher catering and pricing. We also specialize in Indian and Persian events.

The following are general pricing guidelines to assist you in planning. These prices will vary depending on your individual selections and exclude beverages, 15% service charge, 7% administrative fee and California State sales tax.

Breakfast
\$32 - \$49

Brunch
\$69

Lunch
\$48 - \$65

Hors d'oeuvres
\$5 - \$7 (*per piece, minimum 25 pieces per selection*)

Dinner
\$76 - \$106

Special Occasion Cake
\$15 *per slice*

Beverages
\$6 - \$15 *per drink*

BUFFETS

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Banquet buffets are also designed for duration of up to two hours. Buffets scheduled for longer than two hours will incur additional charges.

OFF-SITE CATERING

The Hotel does provide catering for off-site events, including private residences and a variety of local venues. Please speak with your Catering Manager for pricing and further information.

BILLING

A signed contract and non-refundable deposit will be required for all events.

Final Payment: The final estimated balance is due in full ten (10) days prior to the event. Prepayments may be paid by cash, approved personal, certified or cashiers check and pre-approved credit cards. All events require a pre-approved credit card on file.

GUARANTEED ATTENDANCE

The guaranteed number of attendees must be communicated to your Catering Manager not less than three full working days (Monday through Friday, excluding holidays), prior to the function.

A 3% allowance in food preparation over the guaranteed number will be given on all events with 100 guests or more.

CANCELLATION

Notice of any cancellation must be received by the Hotel in writing, and any fee assessed is payable by the Patron no later than 30 days after being invoiced. The deposit made by the Patron will not be refunded if the event is cancelled, per contract.

DECORATIONS

Complimentary Hotel decorations include existing hotel tables and chairs, Bernardaud China, gold-rim chargers, Four Seasons signature silverware, glassware, table numbers, white table/napkin linens with gold skirting, votive candles, staging and dance floor.

Decorations or displays brought into the Hotel by the Patron must be pre-approved through your Catering Manager. Items may not be attached to any stationary wall, floor, window, ceiling or chandelier with nails, staples, tape, or any substance, in order to prevent damage to the fine fixtures and furnishings.

VENDORS

Outside Vendors' set-up dates and times must be arranged with your Catering Manager. All Vendors must complete and sign our Vendor Code of Conduct Form, include a copy of their Proof of Liability Insurance and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Catering Manager.

DETAILS CONTINUED

ADDITIONAL LABOR

Administrative Chef Fee
*\$185 per Attendant
 (per 50 guests)*

Administrative Sushi Chef Fee
*\$350 per Attendant
 (per 75 guests)*

Bartender Labor Fee
*\$185 per bartender
 (per 100 guests)*

*This fee is waived once the
 bar revenue reaches \$500.*

COMMUNICATIONS

Telephones, polycom
 speakerphones, fax machines,
 modems, laptops, and internet
 services are provided by the IT
 department and can be requested
 through your Catering Manager.

MINIMUM ATTENDANCE FEE

Charge for meals/events with
 fewer than 20 guests guaranteed
 is \$185 per meal period.

OVERNIGHT SETUP

Overnight set-up in function
 room is subject to availability
 and additional rental charges.

OVERTIME LABOR FEE

The fees are based on the total
 actual number of people and are
 per hour for each hour that your
 event continues past the
 contracted time.

Less than 249 people
\$700 per hour

250 – 499 people
\$900 per hour

500 or more people
\$1,200 per hour

PARKING INFORMATION

Hosted valet parking for events
 is \$10 per vehicle.

Hosted self-parking
 is \$5 per vehicle.

Overnight parking for Hotel guests
 is \$32 per vehicle for valet and
 \$19 per vehicle for self-parking.

PERSONALIZED READERBOARDS

Readerboard screens are displayed
 in the lobby and will indicate the
 time and room location of your
 events, unless you wish to keep this
 information private. Additionally,
 there is a screen in front of each
 room. We will post the name of
 your meeting or function and/or a
 company logo on this screen for
 the duration of your event.

*For an additional fee of \$100,
 these screens may be personalized
 with a slideshow of your own
 photographs. Please ask your
 Catering Manager for details.

SECURITY

The Hotel will not be responsible
 for the damage or loss of any
 equipment or articles left in the
 Hotel prior to, during or following
 a banquet function. Arrangements
 must be made in advance for
 security of exhibits, merchandise,
 valuables or articles set-up for
 display. Staff keys for office and
 storage rooms are available.

STORAGE/PACKAGES

All incoming packages should be
 addressed with the name of your
 Catering or Conference Services
 Manager, name of the group or
 event, and the dates of the
 program. Please advise your
 Catering or Conference Services
 Manager of large shipments in
 advance, as it may be necessary
 to arrange offsite storage at the
 client's expense.

SHIPPING AND

STREET ADDRESS:

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