



ELEVATE YOUR LAS VEGAS EXPERIENCE WITH

# *CATERING* MENU

FOR EVERY OCCASION



FOUR SEASONS  
HOTEL  
LAS VEGAS



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HAVE A DELICIOUS  
*MORNING*

Start your day in Las Vegas with exceptional Four Seasons cuisine. Our breakfast buffets range from a simple light fare to a lavish presentation of all the classics, including bacon, eggs and more. We also offer gluten-free options.

Our plated breakfasts are ideal for business meetings or events with a more formal tone. Friendly, thoughtful, professional Four Seasons service will make all your guests feel welcome.





# BREAKFAST BUFFET

ALL BREAKFAST BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. \$325 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS, EXCEPT STATIONS.

\*ATTENDANT CHEF REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

## THE AMERICAN

68 per person

- Orange and Cranberry Juices
- Seasonal Sliced Fruit and California Berries  
VG | GF | NF

- Breakfast Pastry Selection  
Sweet Butter, Preserves V

- Mini Bagels  
Whipped Cream Cheese VG | NF

- Cage Free Scrambled Eggs V | GF | NF

- Breakfast Meats  
select two  
Pork Sausage  
Chicken Sausage  
Applewood Smoked Bacon  
Willie Farm Turkey Bacon  
Plant Based Patties GF | NF

- Sides  
select one  
Mixed Potato Skillet Hash V | GF | NF  
Potato Hashbrowns V | GF | NF  
Cauliflower Rice VG | GF | NF

## HEALTHY START

62 per person

- Orange and Antioxidant Green Juices
- Seasonal Sliced Fruit and California Berries  
VG | GF | NF

- Individual Greek Yogurts NF | GF

- Chilled Coconut Chia Cereal VG | GF

- Homemade Granola V  
Whole, Skim and Oat Milk

- Cage Free Scrambled Eggs V | GF | NF

- Chicken Sausage and Willie Farms Turkey Bacon  
GF | DF | NF

- Selection of Toast  
Assorted Jams, Sweet Butter, Peanut Butter

## VEGAN

64 per person

- Las Vegas Green Antioxidant Juice
- Seasonal Sliced Fruit and California Berries  
VG | GF | NF

- Vegan Overnight Oats NF

- Avocado Toast  
Heirloom Tomatoes, Sweet Basil

- "Just Egg" Scrambled" NF

- Vegetable Patties

- Tofu Muffins

- Mini Bagels NF  
Dairy-Free Cream Cheese



# CONTINENTAL *BREAKFAST* BUFFET

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## CAFÉ CONTINENTAL

52 per person

Orange and Cranberry Juices

Seasonal Sliced Fruit and California Berries

VG | GF | NF

Mini Bagels VG | NF

Whipped Cream Cheese

Breakfast Pastry Selection

Sweet Butter, Preserves V

Chocolate Banana Bread

Assorted Muffins

Steel Cut Oatmeal VG | NF

Brown Sugar, Raisins, Cinnamon

Granola Parfait V

Greek Yogurt, Berries

## EUROPEAN CONTINENTAL

50 per person

Orange and Cranberry Juices

Seasonal Sliced Fruit and California Berries

VG | GF | NF

Danish Pastries

Mini Bagels VG | NF

Whipped Cream Cheese

Smoked Salmon

Hard Boiled Eggs

Assorted Muffins

Selection of Meats and Cheeses

Granola Parfait V

Greek Yogurt, Berries

## EXECUTIVE CONTINENTAL

45 per person

Orange and Cranberry Juices

Seasonal Sliced Fruit and California Berries

VG | GF | NF

Mini Bagels VG | NF

Whipped Cream Cheese

Breakfast Pastry Selection

Sweet Butter, Preserves V

Chocolate Banana Bread

Assorted Muffins

Overnight Oats VG | GF | DF | NF

Homemade Granola V

Whole, Skim and Oat Milk



# BREAKFAST STATIONS

ALL BREAKFAST STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. \$325 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS, EXCEPT STATIONS.

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## PANCAKE STATION\*

23 per person  
Thirty guest minimum  
Available gluten-free upon request

Select one

Buttermilk Pancakes **V|NF**

Lemon Ricotta Pancakes **V|NF**

Vermont Maple Syrup, California Berries, Bananas, Chocolate Chips, Whipped Cream, Candied Spiced Pecans

## OMELET STATION\*

30 per person, cooked to order  
Thirty guest minimum

Eggs

Your choice of

Cage Free Eggs, Egg Whites or "Just Egg"

Fillings

Chicken, Willie Farm Turkey Bacon, Ham, Chopped Bacon, Tofu, Swiss, Cheddar, Jack, Mozzarella, Spinach, Scallions, Mushrooms, Onions, Jalapeños, Bell Peppers, Tomatoes, Herbs, Fire Roasted Salsa

## CHICKEN & WAFFLES STATION\*

25 per person,  
Thirty guest minimum

Crispy Chicken Tenders

Bacon and Chive Waffles

Bourbon-Maple Syrup  
Honey Butter Drizzle

## SMOOTHIE STATION\*

25 per person  
Thirty guest minimum

Rose Garden Smoothie **GF**

Strawberries, Raspberries, Banana, Almond Milk, Vanilla Bean, Honey

Green Antioxidant Smoothie **VG**

Baby Spinach, Kale, Green Apple, Cucumber, Avocado, Coconut Water, Lime, Chia Seeds



# BRUNCH BUFFET

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.  
 ALL BRUNCH BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS BEFORE REMOVAL. \*ATTENDANT CHEF REQUIRED - \$325 | \*\*BARTENDER REQUIRED - \$325  
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## SMALL BREAKFAST BITES

68 per person

Orange and Cranberry Juices

Seasonal Fruit Smoothie Shooters **VG | GF**

Mini Bagels

Whipped Cream Cheese **VG | NF**

Greek Yogurt Parfait **V | NF | GF**

Minted Seasonal Fruit Salad **VG | GF**

Vegetable Egg White Frittata Skillet

Tomato Basil Compote **V | GF | DF | NF**

Brioche French Toast

Banana Rum Syrup **NF**

Homemade Smoked Sustainable Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs **V | GF | DF | NF**

Artichoke, Smoked Paprika

Parkerhouse Breakfast Sliders **NF**

Eggs, Turkey Patty, Sharp Cheddar

## BRIGHT & BUBBLY

85 per person

Orange, Cranberry and Pineapple Juices

Mixed Berry Parfait **V**

Citrus Infused Melon Martini **VG**

Mini Bagels

Whipped Cream Cheese **VG | NF**

Homemade Smoked Sustainable Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs **V | GF | DF | NF**

Artichoke, Smoked Paprika

Cheese Blintz **V | NF**

Blueberry Compote

Lemon Ricotta Pancakes **V | NF**

Vermont Maple Syrup

Chicken and Waffle Station\*

Buttermilk Fried Chicken Tenders, Belgian Waffles,

Whipped Butter, Vermont Maple Syrup

Vegetable Egg White Frittata Skillet

Tomato Basil Compote **V | GF | DF | NF**

Mimosa/Bellini Station\*\* 21 per drink

Mimosas - Orange, Cranberry and Pineapple Juices

Bellinis - Peach and Strawberry Purée

Bloody Mary Station\*\* 21 per drink

Condiments Included:

Celery, Cucumber, Cornichons, Dill Pickles,

Crispy Bacon, Lemon Wedges



# PLATED BREAKFAST

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.  
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## VIVA LAS VEGAS

66 per person

Freshly Squeezed Orange or Cranberry Juice

Breakfast Pastries, Muffins and Danish  
Sweet Butter and Preserves **V**

Seasonal Sliced Fruit and California Berries  
**VG | GF | NF**

Entrées  
*select one*

Vegetable Egg White Frittata  
Roasted Tomato Compote **V | GF | DF | NF**

Cage Free Scrambled Eggs  
Oven Roasted Breakfast Potatoes **V | GF | NF**

Avocado Toast  
Smashed Hass Avocado, Campari Tomato,  
White Balsamic, Multigrain Bread

Buttermilk Fried Chicken and Chive Waffles **NF**  
+8 per person

Sides  
*select one*  
Applewood Smoked Bacon  
Willie Farm Turkey Bacon  
Pork Sausage  
Chicken Sausage  
Plant Based Patties  
**GF | DF | NF**

## GOLDEN HOUR

62 per person

Freshly Squeezed Orange or Cranberry Juice

Greek Yogurt Parfait  
California Berries, Mango Coulis **V**

Croissant Stuffed French Toast  
Bananas, Butter Rum **NF**

Quinoa Cereal  
Mango **VG | GF | NF**

Vegetable Egg White Frittata  
Roasted Tomato Compote **V | GF | DF | NF**

## ENHANCEMENTS

Green Juice  
12 per drink

Mimosa\*\* or Bellini\*\*  
21 per drink

Bloody Mary\*\*  
21 per drink

Fresh Cold Brew  
12 per drink

Iced Tea  
118 per gallon



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## COLD SELECTIONS

### Breakfast Cereals and Granola

Whole, Skim and Oat Milk **V**  
9 per person

### Smoked Salmon

24 per dozen

### Hard Boiled Eggs

48 per dozen

### Individual Greek Yogurts **V|GF|NF**

8 each

### Whole Fresh Seasonal Fruit **V|GF|VG|NF**

84 per dozen

### Seasonal Sliced Fruit and California Berries

**VG|GF|NF**

16 per person

### Granola Parfait **GF|NF**

Yogurt, California Berries  
12 each

### Smoothie Shooters **V|GF|NF**

Strawberry Banana or Mixed California Berries  
60 per dozen

## BAKED GOODS

### Assorted Muffins, Breakfast Pastries,

### Croissants or Bagels **V**

Sweet Butter, Preserves  
88 per dozen

### Breads and Spreads

Buttery Brioche  
Whole Wheat Bread  
Gluten Free Toast  
Fresh Ground Honey Roasted Peanut Butter **V|GF**  
Assorted Preserves **VG|GF**  
12 per person

### Donuts

*48-Hour Notice Required*

Miniature - 36 per dozen

Regular - 86.- per dozen

### Miniature Donut Station\*

*48-Hour Notice Required*

Miniature Donuts

Glazes: Plain, Chocolate, Caramel, Raspberry  
Toppings: Rainbow Sprinkles, Chocolate Sprinkles,  
Oreo, Coconut, Fruity Pebbles, M&M's  
19 per person



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## AVOCADO TOAST STATION **NF**

23 per person

Multigrain Bread, Avocados, Vine Ripe Tomatoes, White Balsamic, Sweet Basil, Feta Cheese

## HEARTY BREAKFAST SANDWICHES

18 per person

Select one

### Grilled Canadian Bacon and Eggs

Cheddar Cheese, English Muffin **NF**

### Egg Whites and Smoked Cheddar

Ricotta Pesto Spread, Multigrain Bread **V | NF**

### Vegan Cheese, Tomato and Avocado

Artichoke Spread, Gluten Free Bread **VG | GF**

### Ham and Cheese Croissant Sandwich

Smoked Ham, Havarti Cheese, Fig Jam, Buttery Croissant

## HOT SELECTIONS

### Belgian Waffles **NF**

Vermont Maple Syrup, Fresh Berry Compote **V**  
17 per person

### Cinnamon French Toast

Pecan and Fruit Compote **V**, Vermont Maple Syrup, Powdered Sugar **V | NF**  
17 per person

### Steel Cut Oats

Brown Sugar, Raisins, Cinnamon **VG**  
13 per person

### Individual Quiche

16 each

Select two

### Applewood Smoked Bacon and Swiss Cheese **NF**

### Spinach, Mushroom and Gruyere **NF**

### Egg Whites and Seasonal Vegetables

### Scrambled Eggs, Egg Whites or "Just Eggs" **VG | NF**

16 per person

### Protein Breakfast Burrito

Cage Free Scrambled Eggs, Cheddar Cheese, Applewood Smoked Bacon, Green Onion  
18 per person

### Individual Egg White Frittatas **V | GF**

Egg Whites, Sweet Peppers, Spinach, Mushrooms, Stewed Tomatoes  
16 each



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## SPECIALTY LAVAZZA COFFEE STATION\*

20 per person  
Thirty guest minimum  
Limited to 2 hours of service

**Cappuccino, Café Latte and Espresso**  
Hazelnut, Amaretto and Vanilla Bean Syrups,  
Shaved Chocolate, Cinnamon Sticks,  
Whipped Cream, Biscotti **GF**

## SMOOTHIE STATION\*

25 per person  
Thirty guest minimum  
Blended-to-order

**Fruit and Vegetables**  
Mango, Banana, Pineapple, Blueberries,  
Raspberries, Blackberries,  
Pomegranate Juice, Spinach

**Additions**  
Chia Seeds, Flaxseed,  
Wheat Germ, Collagen,  
Vanilla and Chocolate Protein Powder

**Milk**  
Whole, Skim, Almond, Oatmeal,  
Rice, Soy, Coconut

## ASSORTED BEVERAGES

Freshly Brewed Lavazza Coffee,  
Decaffeinated Coffee,  
Assorted Organic Hot Teas  
118 per gallon

**Blue Bottle Cold Brew**  
10 each

**Freshly Squeezed Orange and Cranberry Juice**  
45 per quart

**Lemonade, Iced Tea  
or Arnold Palmer**  
118 per gallon

**Assorted Soft Drinks**  
9 each

**Still and Sparkling Mineral Waters**  
9 each

**Flavored San Pellegrino Waters**  
10 each

**Gatorade Flavors**  
10 each

**Assorted Energy Drinks**  
Regular, Tropical and Sugar-Free Red Bull, Celsius  
11 each

**Coconut Water**  
10 each

**Fresh Fruit Infused Waters**  
112 per gallon  
Cucumber Mint, Lemon Lime, Orange Basil

**Energy Shot**  
Ginger, Ginger-Pineapple, Immunity, Organic Tumeric  
7 each



## ENERGIZE AT *MIDDAY*

Bring some extra fun and energy to a day of meetings with our inspiring ideas for breaks – ranging from an antipasto display to warm cookies or a lemonade stand!

For lunch, if speed and convenience are the priorities, we offer bento boxes. Or invite your guests to relax and get to know each other, enjoying our plated lunch and buffet options.





# MORNING BREAK

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## KICK-START

26 per person

Homemade Granola Bars **V**

Seasonal Sliced Fruit Skewer **VG|GF|NF**

"Green Wizard" Antioxidant Juice

Spinach, Cucumber, Kale, Celery, Green Apple

**VG|GF|NF**

Matcha Ball **VG|GF**

Ginger Energy Shot **VG|GF|NF**

## LEMONADE STAND

26 per person

Caramelized Lemon Tarts **V**

Assorted Almond Macarons **V**

Lemon White Chocolate Bars **V**

Strawberry and Mango Lemonades **VG|GF|NF**

Arnold Palmers **VG|GF|NF**

## MAKE-YOUR-OWN TRAIL MIX

25 per person

Selection of Nuts, Seeds, Dried Fruit and Sweets **V**

## ANTIPASTO DISPLAY

34 per person

Display of Marinated and Pickled Vegetables

**VG|GF|NF**

Grilled Seasonal Vegetables

Citrus, Extra Virgin Olive Oil, Balsamic Glaze

**VG|GF|NF**

Italian Cured Meats

Prosciutto, Spicy Sopressata, Salami, Beef Bresaola

**GF|DF|NF**

Selection of Cheese

Parmigiano Reggiano, Fontina, Gorgonzola Dolce

**V|GF|NF**

Accompaniments

Sliced Baguette, Crackers, Assorted Jams,

Mustard, Cornichons

## VEGETABLE CRUDITÉ

16 per person

Select two dips

Balsamic Tomato Vinaigrette **VG|GF|NF**

Buttermilk Ranch **V|GF|NF**

Hummus **VG|GF**



# AFTERNOON BREAK

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## BEER GARDEN

29 per person

Cauliflower Poppers **VG | DF | NF**

Truffle Fries **V**

Soft Pretzels

Cheddar Cheese Sauce, Bavarian Mustard

**V | NF**

Garlic Boneless Chicken Wings **NF**

## UPGRADE YOUR EXPERIENCE

Dirty Dog IPA

Big Dog Brewing Las Vegas

12 each

## TEX-MEX

32 per person

Carne Asada Nachos **NF**

Black Beans

Tomatoes, Green Onions, Cilantro, Jalapeños

**VG | GF | NF**

Corn Tortilla Chips **GF | NF**

Salsa Verde, Salsa Rojo, Sour Cream

## UPGRADE YOUR EXPERIENCE

Mexican Beers

12 each

## A LAS VEGAS MOVIE

23 per person

Assorted Individual Bags of Popcorn

Freshly Popped Regular Popcorn

Assorted Flavored Seasonings **V | GF**

Popcorn Machine with Attendant\*

325 for Machine and Attendant

Assorted Candy Bars **V**

## SPORTS BOOK

32 per person

Tortilla Chips, Guacamole and Salsa **VG | GF | NF**

Carrot and Celery Sticks

Ranch and Blue Cheese Dressing **V | GF | NF**

Sriracha Boneless Chicken Wings **NF**

Nathan's Mini Corn Dogs **NF**

Jalapeño Poppers **V | NF**

Pretzel Bites

Cheddar Cheese Sauce, Bavarian Mustard **V | NF**

## UPGRADE YOUR EXPERIENCE

Priced per drink

Domestic/Imported Beer 12

Heineken, Stella Artois, Budweiser, Bud Light,

Corona, Lagunitas IPA, Athletic Upside Dawn 0.0,

Athletic Run Wild IPA 0.0





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## THE ICE CREAM MAN

16 per person

Assorted Ice Cream Bars

Assorted Frozen Fruit Bars **VG | GF | NF**

## INDIVIDUAL SNACKS

Candy Bars **V**

Trail Mix **V**

Granola Bars **V**

Power Bars **V**

Assorted Chips **V**

Popcorn **V | GF**

Pretzels **VG**

8 each

## GLUTEN-FREE SWEETS **GF**

Brownies

Lemon Bars

Chocolate Chip Cookies

84 per dozen

## SELECTION OF SWEETS FROM THE PASTRY CHEF

86 per dozen

*One dozen per item required*

Oatmeal Raspberry Bar with Caramel **V | NF**

Glazed Apple Turnovers **V**

Assorted Homemade Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter **V**

Chocolate Chip Brownies **V | NF**

Assorted Almond Macaroons **V**

Assorted Donuts

Assorted Cupcakes

Assorted Cake Pops

Chocolate, Red Velvet, Cream Puff **V | NF**

84 per dozen

## ADDITIONAL ENHANCEMENTS

Whole Fresh Seasonal Fruits  
84 per dozen

Seasonal Sliced Fruit and California Berries  
**VG | GF | NF**  
16 per person

Fruit Kebabs **VG | GF | NF**  
95 per dozen

Corn Tortilla Chips and Dip **GF**  
*Select one dip*

Guacamole and Tomato Salsa **VG | NF**  
18 per person

Spinach Artichoke Dip  
18 per person

Assorted Bacon  
Chocolate, Honey Maple, Mango Habanero  
24 per person



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## ASSORTED BEVERAGES

Freshly Brewed Lavazza Coffee,  
Decaffeinated Coffee,  
Assorted Organic Hot Teas  
118 per gallon

Blue Bottle Cold Brew  
10 each

Freshly Squeezed Orange and Cranberry Juice  
45 per quart

Lemonade, Iced Tea or Arnold Palmer  
118 per gallon

Assorted Soft Drinks  
9 each

Still and Sparkling Mineral Waters  
9 each

Flavored San Pellegrino Waters  
10 each

Assorted Gatorades  
10 each

Assorted Energy Drinks  
11 each

Coconut Water  
10 each

Fresh Fruit Infused Waters  
112 per gallon  
Cucumber Mint, Lemon Lime, Orange Basil

Energy Shot  
Ginger, Ginger-Pineapple, Immunity, Organic Tumeric  
7 each



# TO-GO BREAKFAST & LUNCH

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## RISE AND SHINE TAKE OUT

44 per person

Orange Juice

Minted Seasonal Fruit Salad **VG|GF|NF**

### Entrée

*select one*

House Smoked Sustainable Salmon

Cream Cheese Bagel Sandwich **V|GF**

Overnight Oats

Cream Cheese Bagel Sandwich **VG|GF|DF|NF**

## EXCURSION TAKE OUT (TO-GO BOX)

40 per person

Salami and Prosciutto **GF|DF|NF**

Cheese and Crackers **NF**

Kettle Chips **V|NF**

Assorted Dried Fruits **V|NF**

Chocolate Chip Cookie **V|NF**

## CLASSIC TAKE OUT

58 per person

### Starter

*select two*

Quinoa Tabbouleh Salad **VG|GF|NF**

Roasted Fingerling Potato Salad **VG|GF|NF**

Roasted Rainbow Cauliflower Salad **VG|GF|NF**

Mediterranean Farro Salad **VG|NF**

### Entrée

*select one*

Grilled Chicken BLT

Dijonaise, Ciabatta **DF|NF**

Roast Beef

Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayonnaise, Hoagie Roll **NF**

Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla **NF**

Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll **VG|GF**

### Dessert

Seasonal Whole Fruit

Chocolate Chip Cookie **V|NF**



# TO-GO BREAKFAST & LUNCH

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## GLUTEN-FREE TAKE OUT (TO-GO BOX)

58 per person

### Starter

*select two*

#### Greek Salad

Oregano, Mediterranean Dressing **V | GF | NF**

#### Caprese Salad

Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**

#### Broccoli and Grape Salad

Citrus Dressing **V | GF | NF**

### Entrée

*select one*

#### Roasted Chicken Salad

Chickpeas, Oven Cured Cherry Tomatoes, Baby Kale, Olives, White Balsamic Dressing

**DF | GF | NF**

#### Garbanzo Beans and Quinoa Cake,

Oven Cured Cherry Tomatoes, Caramelized Onions, Tomato Jam, Gluten-Free Roll **VG | GF**

#### Double Chocolate Brownie **VG | GF**

## VEGAN TAKE OUT (TO-GO BOX)

58 per person

### Seasonal Vegetables

Quinoa, Hummus, Gluten Free Wrap **VG | GF | NF**

#### Jicama-Mango Slaw **VG | GF | NF**

#### Roasted Rainbow Cauliflower Salad **VG | GF | NF**

#### Double Chocolate Brownie **VG | GF**



# PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person  
 THIRTY GUEST MINIMUM FOR ALL PLATED LUNCHES. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY.  
 ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.  
 V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

## STARTER *select one*

- Maryland Crab Cake**  
Old Bay Seasoning, Sweet Corn Relish, Lemon Caper Butter Sauce **NF**
- Crispy Fried Ravioli**  
Tomato Basil Sauce, Shaved Parmesan **V | NF**
- Sesame Crusted Tuna**  
Ponzu Glaze Mayonnaise, Sriracha Soy, Micro Cilantro **DF | NF**
- Caprese Parfait**  
Burrata Cheese, Basil Pesto, Sweet Tomatoes, Micro Basil **V | GF | NF**
- Grilled Smoked Paprika Shrimp**  
Potato Cake, Garlic Mayonnaise **GF | NF**

## SOUP *select one*

- Tomato Bisque**  
Basil Cream **V | GF | NF**
- Tortilla Soup**  
Blue Corn Chips, Cilantro, Cotija Cheese **V | GF | NF**
- Chilled Seasonal Gazpacho**  
Mini Croutons, Avocado Cream **V | NF**

## SALAD *select one*

- Tuscan Kale and Red Quinoa Salad**  
Oven Dried Tomato, Chickpeas, Mediterranean Vinaigrette **VG | GF | NF**
- Traditional Caesar Salad**  
Parmigiano Reggiano **V | NF**
- Baby Arugula and Roasted Beet Salad**  
Goat Cheese, Passion Fruit Vinaigrette **V | GF | NF**
- Panzanella Caprese Salad**  
Bocconcini Mozzarella, Aged Balsamic **V | NF**
- Classic Wedge Salad**  
Tomato, Carrots, Bacon, Gorgonzola, Creamy Buttermilk Ranch Dressing **NF**
- Spinach and Apple Salad**  
Buttery Brioche Crouton, Humbolt Fog Goat Cheese, Sherry Vinaigrette, **NF**



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## ENTRÉE

*select one*

### SALAD ENTRÉE

#### Traditional Cobb Salad

Roasted Chicken Breast, Cherry Tomatoes, Chopped Eggs, Point Reyes Blue Cheese, Applewood Smoked Bacon **V | GF**

#### Tuna Niçoise Salad

Kalamata Olives, Fingerling Potatoes, Haricot Verts, Mediterranean Vinaigrette **GF | DF | NF**

#### Grilled Scottish Salmon Salad

Baby Spinach, Endive, Artichoke Hearts, Olive Dressing **GF | DF | NF**

#### Avocado Crab Louie Salad

Baby Field Greens **GF | NF**

#### Tuscan Kale and Red Quinoa Salad

Oven Dried Tomato, Chickpeas, Vegan Chicken, Mediterranean Vinaigrette **VG | GF | NF**

### HOT ENTRÉE

#### Mirin Soy Marinated Salmon

Vegetable Fried Rice, Ginger Chive Butter Sauce, Crispy Noodles

#### Crispy Striped Bass

Warm Niçoise Salad, Lemon Oil **GF | NF**

#### Grilled Seared Chicken Breast,

Seasonal Roasted Root Vegetables, Cauliflower Gratin, Dijon Mustard Jus **GF | NF**

#### Chicken Piccata

Broccolini, Lemon Caper Butter Sauce, Baked Ziti Pasta **NF**

#### Grilled Marinated NY Striploin Steak

Chimichurri, Tinker Bell Peppers, Truffle-Parmesan Steak Fries **NF**

#### Slow Braised Beef Short Ribs

Seasonal Vegetables, Buttermilk Mashed Potatoes, Red Wine Jus **GF | NF**

#### Cauliflower and Chickpea Curry

Vegetable Biryani **VG | GF | NF**



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## DESSERT

*select one*

### Coconut Calamansi Meringue Tart

Coconut Custard, Calamansi Gel, Lilikoi Coulis **V | NF**

### Classic Tiramisu

Ladyfingers, Espresso Marsala Syrup, Mascarpone Mousse **NF**

### Triple Chocolate Cake

Chocolate Sponge, Dark Chocolate Mousse, Whipped Chocolate Ganache, Raspberry Sorbet

**GF | NF**

### Warm Apple Crumb Tart

Caramelized Apples, Oat Streusel Crumble, Crème Anglaise, Vanilla Bean Gelato **V | NF**

### Mango Cheesecake

Graham Cracker Crust, Fresh Mango Compote, Chantilly Cream **V | NF**



# LUNCH BUFFET

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## LITTLE ITALY INSPIRED

84 per person

### COLD

#### Caesar Salad

Parmesan, Focaccia Croutons NF

#### Caprese

Ciliegine Mozzarella, Sweet Basil V|GF|NF

#### Fregola Pasta Salad

Roasted Vegetables, Basil Pesto Vinaigrette V|NF

### HOT

#### Chicken Piccata

Capers, Lemon Butter Sauce GF|NF

#### Catch of the Day "Puttanesca Style"

Tomatoes, Olives, Capers, Basil GF|DF|NF

#### Seared Beef Tenderloin

Portobello Barolo Sauce GF|DF|NF

#### Orzo Pasta

Sun Dried Tomatoes, Fennel, Spinach, Tomato Basil Cream Sauce V|NF

#### Seasonal Vegetables VG|GF|DF|NF

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERT

Platter of Sliced Fresh Fruits GF

Assorted Cream Puffs

Smore's Bar

Tiramisu NF

Mini Raspberry Cheesecake V|NF

## MEDITERRANEAN

82 per person

### COLD

Hummus and Baba Ghanoush GF|DF

Toasted Pita Chips V

#### Greek Salad

Mediterranean Dressing V|NF

Quinoa Tabouleh Salad VG|GF|NF

### HOT

#### Lemon Pepper Chicken

Vegetable Orzo Pasta DF|NF

#### Grilled Beef Souvlaki

Couscous, Artichokes, Sun-Dried Tomatoes DF|NF

#### Seared Atlantic Salmon

Kale, Garbanzo Beans, Mini Peppers GF|DF|NF

Basmati Rice VG|NF

Chickpea Stew VG|GF|NF

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERT

Caramelized Lemon Tart V|NF

Candied Orange

Milk Chocolate Cake V|GF|NF

Roasted Hazelnut Pot de Crème V|GF

Almond and Raspberry Tart V



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## SOUP, SALAD & SANDWICH

78 per person

### SOUP

**Tomato Bisque**

Basil Cream V|GF|NF

### MAKE-YOUR-OWN SALAD

**California Chopped Salad**

Cucumber, Cherry Tomatoes, Hard Boiled Egg, Bacon, Blue Cheese Crumbles, Herb Ranch Dressing

### SANDWICH SELECTION

**Black Forest Ham**

Mango Chutney, Havarti Cheese, Pepper and Cheese Ciabatta

**Philly Cheesesteak**

Peppers, Onions, Provolone, A.1. Aioli, Hoagie Roll

**Roasted Chicken**

Smoked Mozzarella, Balsamic Onion Jam, Pesto Mayo, Schiacciata Bread

**Smoked Turkey**

Caramelized Onions, White Cheddar, Cranberry Aioli, Ciabatta

**Grilled Cheese**

Tomatoes, Sundried Tomato-Ricotta, Brioche

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Kettle Chips

### DESSERT

**Strawberry Tart** V|NF

**Passion Fruit Meringue Tart** V|NF

**Lemon Bar** V|NF

**Flourless Chocolate Brownie** V|GF|NF

## HOMESTYLE

84 per person

### COLD

**Broccoli Slaw**

Grilled Corn V|GF|NF

**Roasted Fingerling Potato Salad**

White Balsamic Dressing VG|GF|NF

**Iceberg Wedge Salad**

Tomatoes, Cucumbers, Carrots, Ranch, Blue Cheese or French Dressing V|GF|NF

### HOT

**Vegetarian Chili** V|DF|NF

**Baked Chicken** DF|GF|NF

**Barbecue Beef Brisket** DF|NF

**Barbecue Pork Burnt Ends** DF|NF

**Buttermilk Smashed Potatoes** GF|NF

Sour Cream, Cheese GF|NF

**Buttery Corn on the Cob** GF|NF

Sour Cream, Cheese GF|NF

### ACCOMPANIMENTS

**Buttermilk Biscuits** V|NF

### DESSERT

**Sliced Watermelon** VG|GF|NF

**NY Cheesecake**

Strawberry Coulis V|NF

**S'mores Bar** NF

**Lemon Meringue Tart** V|NF



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## STREET FOOD

82 per person

### COLD

Tajin Spiced Fruit Cups **VG|GF|NF**

Vegetable Pad Thai Salad **V|DF**

Street Corn Salad **GF|NF**

### HOT

#### Mahi Mahi Fish Tacos

Pico de Gallo, Red and Green Salsas, Guacamole, Sour Cream, Cheddar Cheese **V|NF**

#### Nathan's Mini All Beef Hot Dogs

Chopped Onions, Sauerkraut, Relish **DF|NF**

#### Black Angus Beef Sliders

Caramelized Onions, Aged Cheddar Cheese, Fire Roasted Sweet Pepper Aioli **NF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERT

Whoopie Pies **V|NF**

Mini Cupcakes **V|NF**

Assorted Cream Puffs

S'mores Bars **NF**

## ASIAN INSPIRED

84 per person

### COLD

Vegetable Pad Thai Salad **V|DF**

Green Papaya Shrimp Salad **GF|DF|NF**

#### Asian Chicken Salad

Spicy Peanut Dressing **GF|DF**

#### Tofu Salad

Peanuts, Roasted Peppers, Edamame, Sesame Soy Dressing **VG**

### HOT

Mussaman Chicken Curry **DF|NF**

#### Black Pepper Beef

Green Pepper, Sweet Onions **DF|NF**

Miso Glazed Salmon **DF|NF**

Green Bean and Mushroom Stir Fry **DF|NF**

Lemongrass Coconut Rice **GF|DF|NF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERT

Mango Coconut Tapioca Pudding **VG|GF|NF**

"Ube" Butter Mochi **V|GF|NF**

Matcha Crème Brûlée Tart **NF**

Hokkaido Baked Cheese Tart **V|NF**

## WORKING LUNCH

78 per person

### COLD

#### California Baby Mixed Greens

Mediterranean Vinaigrette, Ranch Dressing **V|GF|NF**

#### Watermelon Cucumber Salad

Feta, Passion Fruit Vinaigrette **V|GF|NF**

Tomato and Buffalo Mozzarella Salad **V|GF|NF**

### SANDWICHES

#### Roast Beef

Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayo, Hoagie Roll **NF**

#### Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla **NF**

#### Smoked Turkey

Caramelized Onions, White Cheddar, Cranberry Aioli, Ciabatta

#### Albacore Tuna Salad

Celery, Sweet Onion, Lemon Zest, Parsley, Mayo, Brioche **NF**

#### Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll **VG|GF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Kettle Chips

### DESSERT

Passion Fruit Meringue Tart **V|NF**

Lemon Bar **V|NF**

Double Chocolate Brownies **V|NF**

Tiramisu **V|NF**



# BENTO BOX LUNCH

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## LAS VEGAS

67 per person

Caprese Salad **V|GF|NF**

Vegetable Orzo Salad  
Basil Pesto Vinaigrette **V|NF**

Grilled Chicken Wrap  
Oven Dried Tomato, Smoked Mozzarella,  
Caramelized Balsamic Onions **NF**

Tiramisu **NF**

## TEX-MEX SOUTHWEST

67 per person

Grilled Steak Wrap  
Black Beans, Corn, Pico de Gallo **NF|DF**

Jicama Cucumber Salad **VG|GF|NF**

Tajin Fruit Salad **VG|GF|NF**

Mexican Sugar Cookies **V**

## PACIFIC RIM

67 per person

Sweet Chili Glazed Salmon **GF|DF|NF**

Vegetable Pad Thai Salad **DF**

Edamame Tofu Salad  
Sesame Soy Vinaigrette **V|DF|NF**

"Ube" Butter Mochi **V|GF|NF**

## THE VEGAN

67 per person

Red Quinoa Salad **GF|NF**

Vegan Wrap  
Black Beans, Roasted Corn,  
Shredded Lettuce, Vegetable Wrap **NF**

Broccoli Grape Salad **GF|NF**

Minted Melon Salad **GF|NF**

PLAN A MEMORABLE  
*EVENING*

For an elegant reception, Four Seasons presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet. We also offer more substantial reception fare.

For dining, our options include plated dinners, family-style platters and buffets. Don't forget dessert!





# RECEPTION HORS D'OEUVRES

ONE PIECE PER PERSON OF EACH SELECTION WILL BE PREPARED. TWO DOZEN PER ITEM MINIMUM ORDER.

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## HOT HORS D'OEUVRES

### Mini Chickpea Falafel

Cumin Aioli **VG**  
12 each

### Vegan Meatball

Romesco Sauce **VG**  
12 each

### Lemongrass Cauliflower Tempura **VG|DF|NF**

12 each

### Vegetable Samosas

Mango Chutney **V|DF|NF**  
12 each

### Portobello Mushroom Tartlets

Asiago Cheese **V|NF**  
12 each

### Vegetable Spring Roll

Sweet Chili Plum Sauce **V|DF|NF**  
12 each

### Truffle Mac-n-Cheese Bites **V|NF**

14 each

### Artichoke Beignets **V**

Roasted Garlic Aioli  
12 each

### Crab Rangoons

Sweet Chili Sauce  
12 each

### Chicken Quesadillas

Salsa Roja  
12 each

### Lemongrass Beef Skewers

Spicy Peanut Sauce  
14 each

### Mushroom Arancini

Campari Tomato Coulis **NF**  
14 each

### Chorizo Stuffed Medjool Dates

Smoked Bacon Wrapped,  
Piquillo Pepper Sauce **GF|DF|NF**  
14 each

### Maryland Crab Cake

Old Bay Seasoning **DF|NF**  
15 each

### Maple Glazed Sea Scallop

Wrapped in Prosciutto, Tomato Basil Aioli **GF|NF**  
15 each

### Chicken Satay

Spicy Peanut Dipping Sauce  
14 each

### Mini Beef Wellington **NF**

14 each



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## COLD HORS D'OEUVRES

### Oven Roasted Tomato Bruschetta

Kalamata Tapenade **V|NF**  
12 each

### Strawberry Peppered Mascarpone

Aged-Balsamic **V|GF|NF**  
12 each

### Miniature Greek Salad **V|GF|NF**

12 each

### Sun Dried Tomato Rigatoni

Boursin Truffle Essence **V|NF**  
14 each

### Skewered Caprese **V|GF|NF**

12 each

### Roasted Corn Salsa Tortilla Cups

Spinach, Avocado Puree, Cilantro **VG|GF|NF**  
12 each

### Vegetable Napoleon

Balsamic Reduction **VG|DF|NF**  
12 each

### Hummus Filled Cherry Tomatoes **VG|GF**

12 each

### Pacific Shrimp

Thai Barbecue Sauce **GF|DF**  
15 each

### Shrimp Wonton Taco

Peanut, Cilantro, Sweet Chili **DF**  
15 each

### Homemade Smoked Sustainable Salmon Tartare

Sesame Wonton Cone  
15 each

### Mini Lobster Club Sandwich

Bacon, Mayonnaise **NF**  
15 each

### Ahi Poke

Cucumber Cup **DF|NF**  
15 each

### Seared Ahi Tuna

Whole Wheat Crouton, Spicy Wasabi Edamame **NF**  
15 each

### Dungeness Crab Salad

Avocado, Tortilla Cup **GF|DF|NF**  
15 each

### Smoked Chicken

Brandied Apricot, Cranberry Walnut Crostini **DF**  
14 each

### Thai Beef Salad

Spinach, Green Papaya, Cilantro,  
Diced Tomato, Wonton Cup **DF**  
14 each

### Beef Tenderloin

Roquefort Shortbread, Horseradish Cream **NF**  
14 each

### Assortment of Lollipops

14 each

### BLT **NF|GF**

### Parma Ham

Melon, Port Reduction **DF|NF|GF**

### Dungeness Crab

Tomato **DF|NF|GF**



# SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS.

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## RISOTTO STATION\*

32 per person

### Smoked Chicken

Mushrooms, Sweet Peas, Asiago Cheese **GF|NF**

### Roasted Tomatoes

Seasonal Vegetables, Herbs, Parmesan **V|GF|NF**

## PASTA STATION\*

32 per person

Select three

### Butternut Squash Ravioli

Sage Infused Cream Sauce **V|NF**

### Orecchiette Pasta

Italian sausage, Broccoli Rabe **NF**

### Penne Pomodoro **V|NF**

### Rigatoni Bolognese **NF**

### Three Cheese Tortellini

Pesto, Toasted Pinenuts **V**

## ACCOMPANIMENTS

Shaved Parmesan Cheese, Crushed Chilies, Garlic Herb Focaccia, Italian Dried Herbs, Bread Sticks

## SLIDER STATION

33 per person

### Beef Sliders

Balsamic Onions, Cheddar Cheese **NF**

### Barbecue Pulled Chicken Sliders

Pineapple, Havarti Cheese **NF**

### Turkey Sliders

Swiss Cheese Cranberry Dressing **NF**

## ACCOMPANIMENTS

French Fries, Ketchup, Mustard, Mayonnaise

## GREEK STATION\*

33 per person

### Gyro Meat

Beef and Lamb **GF|DF**

### Marinated Chicken Souvlaki **GF|DF**

### Greek Salad

Mediterranean Dressing **V|NF**

### Chicken and Orzo Salad

Tomatoes, Mint, Corn, Red Onions, Red Peppers, Red Wine Vinaigrette **DF|NF**

## ACCOMPANIMENTS

Warm Pita, Sliced Tomatoes, Shaved Onion, Lettuce, Oregano, Tzatziki Sauce



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## SALAD STATION

29 per person

### Traditional Crab Louie Salad

Iceberg Lettuce, Crab Meat, Tomatoes, Chives, Louie Dressing **GF | DF | NF**

### Kale Caesar

Focaccia Croutons, Parmesan Cheese, Caesar Dressing **V | NF**

### Asian Chicken Salad

Pulled Chicken, Shaved Onions, Cabbage, Cashews, Crispy Wontons, Cilantro, Spicy Peanut Dressing **DF**

## MIDDLE EASTERN STATION\*

30 per person

### Kubideh Kebab

Ground Beef, Lemon, Cumin, Herbs **GF | DF | NF**

### Marinated Chicken Kebab

Smoked Paprika **GF | DF | NF**

### Hummus and Baba Ghanoush **GF | DF**

### Shirazi Salad **VG | GF | NF**

### Quinoa Tabouleh Salad **VG | GF | NF**

## ACCOMPANIMENTS

Pita Chips

## DIM SUM STATION **DF | NF**

32 per person

### Shrimp Shumai

### Chicken Pot Stickers

### Pork and Shrimp Leek Cakes

## ACCOMPANIMENTS

Hot Chinese Mustard, Soy Sauce, Sriracha Sauce

## SATAY STATION

33 per person

### Chicken, Beef and Shrimp Satays

Thai Peanut Dipping Sauce **DF**

### Vegetable Pad Thai Salad **V | DF**

### Thai Papaya Salad **V | GF | DF | NF**

### Lemongrass Coconut Rice **VG | GF | NF**

## CRAB CAKE AND SALMON CAKE STATION\*

34 per person

### Old Bay Crab Cake

Lemon Caper Aioli **DF | NF**

### Salmon and Fennel Cake

Citrus Dill Mayonnaise **DF | NF**

### Wild Arugula and Baby Kale Salad **VG | GF | NF**

Mediterranean Vinaigrette



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### GOURMET PIZZA BOARD

32 per person

Select three

#### Margherita Pizza

Roma Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Oil V|NF

#### Thai Chicken Pizza

Broccoli Slaw, Cilantro, Cashews, Grilled Chicken, Peanut Sauce

#### Antipasto Pizza

Salami, Olives, Mushrooms, Artichokes, Mozzarella, Provolone NF

#### Farmer's Market Pizza

Grilled Artichokes, Zucchini, Cherry Tomatoes, Portobello Mushrooms, Peppers, Provolone, Pesto, Arugula V|NF

#### Gluten-Free Pizza

Crushed Tomatoes, Sweet Peppers, Olives, Basil, Vegan Mozzarella, Tomato Sauce V|GF|NF

### STREET TACO TRUCK\* \*\*

32 per person

Select two

#### Baja Style Mahi Mahi DF|NF

#### Chicken Tinga GF|DF|NF

#### Pork Pastor GF|DF|NF

#### Carne Asada GF|DF|NF

### ACCOMPANIMENTS

Soft Corn Tortillas GF, Flour Tortillas, Pico de Gallo, Fire Roasted Red and Green Salsa, Cilantro, Radishes, Guacamole, Sour Cream

### FAJITA STATION

29 per person

#### Grilled Marinated Skirt Steak GF|DF|NF

#### Grilled Cilantro Lime Chicken GF|DF|NF

#### Corn Tortilla Soup GF|NF

### ACCOMPANIMENTS

Soft Corn Tortillas GF, Flour Tortillas, Arroz Verde, Cumin-Spiced Refried Beans, Seared Red and Yellow Bell Peppers and Onions, Cheddar Cheese, Roasted Chipotle Salsa, Sour Cream, Guacamole, Jalapeños, Cilantro

### POLENTA & SCALLOP STATION\*

34 per person

#### Anson Mills Polenta GF|NF

#### Seared Day Boat Scallops GF|DF|NF

Roasted Tomato Hollandaise NF, Micro Basil

### DIPS & CHIPS STATION

29 per person

#### Chickpea and White Bean Pesto VG|GF|NF

#### Fire Roasted Red Pepper Hummus VG|GF|NF

#### Mixed Olives VG|GF|NF

#### Vegetable Crudité VG|GF|NF

Crispy Pita Chips, Lavosh, Grilled Multigrain Crostini



# SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. \*ATTENDING CHEF REQUIRED - \$325 | \*\*TRUCK SET-UP REQUIRED - \$325 A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

## TAPAS STATION

42 per person

### Marinated Piquillo Peppers

Spanish Oil, Sherry Vinaigrette **VG | GF | NF**

### Chilled Garlic Shrimp

Smoked Paprika Mayonnaise **GF | DF | NF**

### Cocktail Chorizo Sausage **GF | DF | NF**

### Seafood Ceviche **GF | DF | NF**

### Spanish Meatballs (Albondigas)

Manchego Cheese **NF**

### Chicken Empanadas

Spicy Tomato Sauce **NF**

### Spanish Cheese Selection

#### ACCOMPANIMENTS

Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons

## ANTIPASTO DISPLAY

42 per person

### Display of Marinated and Pickled Vegetables

**VG | GF | NF**

### Grilled Seasonal Vegetables

Citrus, Extra Virgin Olive Oil, Balsamic Glaze

**VG | GF | NF**

### Italian Cured Meats

Prosciutto, Spicy Sopressata, Salami, Beef Bresaola

**GF | DF | NF**

### Selection of Cheese

Parmigiano Reggiano, Fontina, Gorgonzola Dolce

**V | GF | NF**

#### ACCOMPANIMENTS

Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons



# SPECIALTY STATION *COMPLEMENTS*

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. \*ATTENDING CHEF REQUIRED - \$325

\*\*OPTIONAL SUSHI CHEF - \$400 | \*\*\*OPTIONAL ICE CARVING FOR DISPLAY PRICED SEPARATELY

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

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### SUSHI\*\*

Three dozen minimum required

#### Sushi Rolls **GF**

Tuna, Spicy Tuna, Salmon,  
Shrimp Tempura, Dragon, California  
160 per dozen

#### Assorted Nigiri **GF**

Salmon, Yellowtail, Tuna  
156 per dozen

#### ACCOMPANIMENTS

Soy Sauce, Ginger, Wasabi

### HAWAIIAN POKE STATION

34 per person

#### Tuna Poke

Maui Onion, Green Onion,  
Furikake, Sesame Oil

#### Whitefish Poke

Cucumbers, Tomatoes,  
Garlic Chili Sauce

### BUILD-YOUR-OWN POKE BOWLS

Two Selections - 38 per person  
Three Selections - 42 per person

#### Protein

Ahi Tuna, Hamachi, Salmon, Shrimp,  
Bay Scallop, Tofu

#### ACCOMPANIMENTS

Sushi Rice, Onion, Edamame, Cucumber,  
Pickled Mushrooms, Pickled Ginger, Scallions,  
Togarashi, Furikake, Wakame, Spicy Aioli,  
Sesame Oil, Ginger Dressing

### SEAFOOD CORNER\*\*\*

#### Petrossian Ossetra Caviar **GF**

Bilinis, Crème Fraîche  
200 per 1oz

#### Jumbo Shrimp **GF**

160 per dozen

#### Crab Claws **GF**

Market Price

#### Crab Legs **GF**

Market Price

#### Market Oysters **GF**

140 per dozen

#### Fresh Shucked Little Neck Clams\* **GF**

Served on the Half Shell  
180 per dozen

#### ACCOMPANIMENTS

Lemon Wraps, Cocktail Sauce, Mignonette Sauce



# CARVING STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED.

CARVING STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. \*ATTENDING CHEF REQUIRED - \$325 | \*\*\*ICE CARVING FOR DISPLAY PRICED SEPARATELY

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

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### SALMON WELLINGTON\*

38 per person  
*Thirty guest minimum*

**Puff Pastry Atlantic Salmon**  
Mushrooms, Chardonnay Sauce,  
Arugula and Frisée Salad

### ROTISSERIE CHICKEN\*

32 per person  
*Thirty guest minimum*

**Whole Cage Free Chicken** GF  
Creamed Corn GF  
Truffle Macaroni and Cheese

### BARBECUED BEEF BRISKET\*

34 per person  
*Thirty guest minimum*

**Beef Brisket**  
Corn Bread, Baked Beans,  
Traditional Cole Slaw,  
Honey Jack Barbecue Sauces

### ROASTED TURKEY BREAST\*

34 per person  
*Thirty guest minimum*

**Whole Roasted Turkey Breast** GF  
Apple Sage and Cornbread Stuffing,  
Traditional Giblet Gravy,  
Spiced Cranberry Compote

### ROASTED BEEF TENDERLOIN\*

47 per person  
*Thirty guest minimum*

**Whole Roasted Beef Tenderloin** GF  
Wilted Spinach and Sautéed Mushroom Stuffing,  
Black Truffle Red Wine Sauce  
Brioche Rolls

### PORCHETTA\*

36 per person  
*Thirty guest minimum*

**Boneless Pork Roast** GF  
Italian Caponata,  
Shallot-Port Wine Reduction,  
Ciabatta Roll

### ROASTED RIBEYE\*

42 per person  
*Thirty guest minimum*

**Roasted Ribeye Steak** GF  
Creamy Horseradish,  
Green Peppercorn Sauce,  
Sourdough Rolls



# DESSERT STATIONS *COMPLEMENTS*

**\*ATTENDING CHEF REQUIRED - \$325**

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### LOLLIPOP STATION

16 per person

#### Assorted Cake Pops

Chocolate, Red Velvet, Cream Puff, Truffle

**V | NF**

### DONUT STATION\*

26 per person

**\$250 donut machine set up**

**Fifty guest minimum. \$250 surcharge if less**

#### Glazes

Vanilla, Chocolate, Caramel, Lemon **V | NF**

#### Toppings

Sprinkles, Oreo, Coconut, Powdered Sugar, Cinnamon Sugar **V | NF**

### GELATO STATION\*

25 per person

*Select four flavors:*

#### Gelato **V**

Vanilla, Chocolate, Strawberry, Pistachio, Seasalt Caramel, Espresso

#### Sorbet **VG | NF**

Lemon, Raspberry, Mango

#### Vegan **VG | NF**

Oatmilk Vanilla

#### Toppings **V**

Oreo, Candied Pecans, Rainbow Sprinkles, Reeses Pieces, Chocolate Chips

#### Sauces **V | NF**

Chocolate, Caramel, Raspberry

### ICE CREAM BAR STATION\*

25 per person

#### Ice Cream **V | NF**

Vanilla, Sea Salt Caramel

#### Glazes **V | NF**

Dark Chocolate, White Chocolate

#### Toppings **V**

Pistachio, Oreos, Chocolate Chips, Crispy Chocolate Pearls, Feuilletine, Dried Raspberries

### CREPE STATION\*

25 per person

#### Sauces **NF**

Caramel, Chocolate, Raspberry

#### Toppings **V**

Nutella, Banana, Fresh Strawberry, Caramelized Apple

### CHURROS STATION\*

25 per person

#### Churros **V | NF**

Caramel Filled, Chocolate Filled

#### Toppings **V**

Cinnamon Sugar, Oreo, Candied Pecans

#### Sauces **V | NF**

Chocolate, Caramel

### DESSERT BUFFET

35 per person

*Select five*

Lemon Meringue Tart **V | NF**

Chocolate Covered Strawberries **V**

NY Cheesecake **V | NF**

Almond Raspberry Tart **V | NF**

Milk Chocolate Orange Velvet Cake **NF | GF**

Italian Ricotta Cannoli

Tiramisu **V**

Nutella Crème Brûlée Tart

Assorted Cream Puffs

Lemon White Chocolate Bar **V | NF**

Apple Crumble Tart **V | NF**

Assorted Almond Macarons

# PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF APPETIZER, SOUP OR SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER.

THIRTY GUEST MINIMUM FOR ALL PLATED DINNERS. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY.

ADDITIONAL \$15 PER PERSON WILL BE ADDED TO MENU PRICE FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE.

ADDITIONAL \$35 PER PERSON WILL BE ADDED TO MENU PRICE FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM).

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

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## APPETIZER

*select one*

### Lobster Parfait

Avocado Cream, Tomato, Micro Greens,  
Mango Relish **GF|DF|NF**

### Maryland Crab Cake

Mizuna and Baby Arugula Salad **NF**,  
Mango Coulis

### Vegetable and Cheese Ravioli

Vegetable and Lentil Bolognese,  
Ricotta Salata, Micro Basil **V|NF**

### Wild Mushroom Crepe

Mascarpone Ricotta,  
Baby Frisée Mache Salad **V|NF**

### Maryland Blue Crab Risotto

Artichokes, Sweet Corn, Chive Oil **GF|NF**

### Ahi Tuna Crudo

Spicy Ponzu Aioli, Avocado,  
Micro Greens **DF|NF**

### Seared Black Cod

Forbidden Vegetable Rice Pilaf,  
Yuzu Butter Sauce **GF**

### Super Green Vegan Cake

Spiced Chickpeas, Dal Makhani Sauce **GF|VG**

### Three Cheese Ravioli

Smoked Duck Bolognese,  
Pecorino Romano, Micro Basil

## SOUP

*select one*

### Roasted Tomato Bisque

Basil Pesto Drizzle, Tomato Concassé,  
Focaccia, Crostini **V|NF**

### Sweet Corn Soup

Truffle Popcorn **GF|NF**

### Maine Lobster Bisque

Diced Lobster, Tomato **GF|NF**

### Pea Soup

Asparagus, Roasted Tomato **V|GF|NF**

### Yukon Gold Potato and Leek Soup

Dill **GF|NF**

### Porcini Mushroom Bisque

Boursin, Crostini **NF**

### Roasted Butternut Squash Soup

Cinnamon Spiced Apples,  
Dried Fruit Compote **V|GF|NF**

### Tomato Gazpacho

Diced Cucumber, Cherry Tomatoes  
**V|GF|NF**

## SALAD

*select one*

*All salads can be made vegan*

### Wild Arugula and Red Endive Salad

Pine Nuts, Slow Roasted Grapes, Pecorino  
Romano, Sherry Vinaigrette **V|GF**

### Caprese Salad

Kumato Tomato, Burrata, Parmesan Crostini,  
Sweet Basil **V|GF|NF**

### California Greens Salad

Red Wine Spiced Poached Pears, Candied Pecans,  
Goat Cheese, White Balsamic Vinaigrette **V|GF**

### Baby Gem Lettuce Salad

Citrus Segments, Crispy Prosciutto,  
Toasted Walnuts, Ricotta Salata,  
Honey Tangerine Vinaigrette Dressing **GF**

### Watermelon Carpaccio Salad

Baby Arugula, Golden Frisée Feta,  
Strawberry Balsamic **V|GF|NF**

### Baby Roasted Beets Salad

Humboldt Fog Goat Cheese, Petit Greens,  
Frisse, Pecan Brittle, Tangerine Vinaigrette **V|GF|NF**





# PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. ADDITIONAL FEES ADDED TO MENU PRICE: \$15 PER PERSON FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. THIRTY GUEST MINIMUM FOR ALL PLATED DINNERS. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY. \$35 PER PERSON FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). MAXIMUM OF TWO ENTRÉE CHOICES. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

## ENTRÉE select one

### MEAT 150 per person

**Slow Braised Beef Short Rib**  
Horseradish Whipped Potato Purée,  
Roasted Root Vegetable Medley **GF | NF**

**Porcini Rubbed Beef Tenderloin**  
Warm Rosemary Fingerling Potato,  
Haricot Verts, Cracked Pepper Jus,  
Arugula Salad **GF | DF | NF**

**New York Striploin**  
Potato Gratin, Roasted Portobello,  
Port Wine Reduction **GF | NF**

### CHICKEN 130 per person

**Dijon Herb Crusted Chicken Breast**  
Mushroom Farrotto, Heirloom Asparagus,  
Baby Carrots, Marsala Wine Reduction **DF | NF**

**Stuffed Chicken Breast Italian Style**  
Three Cheese Polenta, Rainbow Cauliflower,  
Carrots, Tomato Basil Compote **NF**

**Tandoori Spiced Chicken**  
Cumin Yellow Rice, Naan **NF**

### FISH 140 per person

**Sustainable Salmon**  
Potato and Vegetable Hash,  
Rainbow Swiss Chard, Grilled Asparagus,  
Minted Sweet Pea Purée **GF | NF**

**Soy Mirin Glazed Salmon**  
Baby Bok Choy, Forbidden Fried Rice **NF**

**Branzino**  
Roasted Rainbow Cauliflower,  
Herbed Fregola, Shaved Fennel,  
Limoncello Butter Sauce **NF**

**Snapper Niçoise Style**  
Haricot Vert, Roasted Fingerling Potatoes,  
Oven Dried Tomatoes, Olives **GF | NF**

### VEGETARIAN 125 per person

**Kale and Mushroom Ravioli**  
Lentil Bolognese, Micro Basil **GF | NF**

**Seasoned Tofu Steak**  
Coconut Milk Braise, Lemongrass, Lime Leaves,  
Mushrooms, Peppers, Potatoes **GF | NF**

**Vegetable and Cheese Ravioli**  
Vegetable and Lentil Bolognese,  
Ricotta Salata, Micro Basil

**Grilled Cauliflower Steak**  
Forbidden Black Rice, Roasted Vegetables,  
Green Curry Emulsion

## ENTRÉE DUET SELECTION 175 per person

**Pesto Seared Chicken Breast**  
Seasonal Vegetable Farrotto  
**AND**  
**Jumbo Shrimp Scampi**  
Grainy Mustard Butter Sauce **GF | NF**

**Beef Tenderloin**  
Mushroom Duxelle, Port Wine Reduction  
**AND**  
**Chilean Seabass**  
Citrus Crust, Lemon Chardonnay Butter,  
Wilted Greens, Potato Galette **NF**

**Beef Tenderloin**  
Truffle Mushroom Duxelle, Bearnaise Sauce  
**AND**  
**Cold Water Lobster Tail**  
Sautéed Leeks and Cabbage,  
Sherry Lobster Sauce, Crispy Potato Cake **GF | NF**

**Slow Braised Beef Short Ribs**  
Creamed Spinach, Barolo Red Wine Sauce  
**AND**  
**Pacific Salmon**  
Vegetable Forbidden Rice, Chili Crisp Butter **NF**

**Center Cut New York Sirloin**  
Marinated Maitake Mushrooms, Brandied  
Peppercorn Sauce, Green Bean Almondine  
**AND**  
**Day Boat Scallops**  
Creamy Three Cheese Polenta **GF | NF**



# PLATED DINNER

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## DESSERT select one

**Key Lime Tart** **NF**  
White Chocolate Mousse, Graham Cracker Crust, Key Lime Curd, Mango Sorbet

**Exotic Cake**  
Flourless Chocolate Sponge, Hazelnut Crunch, Passionfruit Cream, Milk Chocolate Praline Mousse, Passionfruit Sorbet

**Warm Chocolate Tart** **V|NF**  
70% Dark Chocolate Tart, Chocolate Sauce, Sea Salt Caramel Gelato

**Raspberry Pistachio Bar**  
Pistachio Praline Crunch, Raspberry Jam, White Chocolate Mousse, Raspberry Sorbet

**Vanilla Bean Crème Brûlée** **V|NF|GF**  
Elderflower Chantilly, Raspberry, Blackberry Gel, Lemon Curd

**Citrus Coffee Domes** **NF**  
Coffee Sugar Dough  
Coffee Crunch  
Mandarin Gel  
Espresso Milk Chocolate Orange Mousse  
Vanilla Bean Gelato

**TWO ALTERNATING DESSERTS**  
8 per person



# PLATED DINNER *ENHANCEMENTS*

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### AMUSE

10 per person

Select one

#### Foie Gras Torchon

Fig and Apricot Brioche **NF**

#### Tuna Tartare

Cucumber, Lime Wasabi Cream

**GF | DF | NF**

#### Hummus Stuffed Campari Tomato

**V | DF | GF**

### INTERMEZZO **VG | GF | NF**

8 per person

Select one

#### Passion Fruit

#### Lemon

#### Raspberry

### VIP GOURMET BREAD BASKET

6 per person

#### Bread Selection

Lavash, Multigrain, Pretzel Bread, Brioche

### ACCOMPANIMENTS

Olive Oil and Balsamic Vinegar,  
Black Olive Tapenade, Truffle Butter



# DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. \*ATTENDING CHEF REQUIRED - \$325  
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.  
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## THE BOULEVARD

142 per person

### COLD

#### Baby Spinach Salad

Cherry Tomatoes, Shaved Onion, Cucumber, Balsamic Vinaigrette **VG | GF**

#### Burrata Tomato Salad

Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**

#### Quinoa Salad

Chickpeas, Tomatoes, Parsley, Lemon Lime Vinaigrette **VG | GF | NF**

#### Soba Noodle Salad

Fried Tofu, Green Onion, Carrots Peppers, Cilantro, Sweet Chili Vinaigrette **VG | NF**

### HOT

#### Seared Beef Tenderloin

Roasted Garlic Potatoes, Chimichurri Sauce **GF | NF**

#### Lemon Pepper Chicken

Roasted Green and White Asparagus **GF | DF | NF**

#### Blackened Salmon

Oven Roasted Cauliflower, Sweet Pepper Cream Sauce **GF | NF**

#### Three Cheese Tortellini Pasta

Sun Dried Tomatoes, Artichokes, Tomato Pesto Sauce, Asiago Cheese **V | NF**

#### Roasted Rainbow Carrots

Parsnips, Honey Glaze **V | GF | NF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERTS

Lemon Meringue Pies **V | NF**

NY Cheesecakes **V | NF**

Double Chocolate Brownie

Tiramisu **NF**

Sliced Fruit **VG | GF | NF**



# DINNER BUFFET

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## SIN CITY\*

142 per person

### COLD

**Jumbo Shrimp Cocktail** (3 pieces each)  
Sauce, Fresh Lemon **GF | DF | NF**

**Baby Iceberg Wedges**  
Tomatoes, Chopped Egg, Bacon Bits,  
Blue Cheese, Ranch Dressing **V**

**Classic Waldorf Salad**  
Grapes, Walnuts **V | GF**

**Marinated Beefsteak Tomato Salad**  
Shaved Red Onion,  
Red Wine Vinaigrette **VG | GF | NF**

**Roasted Fingerling Potato Salad** **VG | GF | NF**

### HOT

**Prime Rib**  
*Sliced-to-Order*  
Creamy Horseradish, Bearnaise Sauce

**Chicken Rockefeller** **GF | NF**

**Salmon Casino**  
Garlic Breadcrumbs **NF**

**Twice Baked Potatoes**  
Cheddar, Chives **V | GF | NF**

**Roasted Mushrooms and Pearl Onions** **GF | NF**

**Creamed Spinach** **V | NF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERTS

Tiramisu **NF**

Passion Fruit Meringue Tart **V | NF**

Fresh Strawberry Tart **V | NF**

Chocolate Mousse Dome **NF**

Assorted Cream Puffs



# DINNER BUFFET

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## THE CALIFORNIAN

140 per person

### COLD

**Ahi Tuna and Citrus Salad** GF | DF | NF

### Quinoa Salad

Citrus, Pomegranate Seeds VG | GF | NF

### California Chicken Cobb

Tomatoes, Blue Cheese, Bacon, Avocado, Hard Boiled Eggs, Cilantro-Lime Vinaigrette GF

### HOT

### Grilled NY Striploin Steak

Chunky Pico De Gallo GF | DF | NF

### Baked Chicken

Roasted Corn GF | DF | NF

### Canadian Sustainable Salmon

Tricolor Tabbouleh, Mango-Papaya Relish GF | DF | NF

### Roasted Brussels Sprouts

Cherry Tomatoes VG | GF | NF

### Warm Quinoa and Riced Cauliflower

Peppers, Lemon Zest, Extra Virgin Olive Oil

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERTS

### Greek Yogurt Panna Cotta

Fresh Berry Compote GF | NF

### Caramelized Lemon Tart V | NF

### Fresh Strawberry Tart V | NF

### Dark Chocolate Tart V | NF

### Fruit Salad VG | GF | NF



# DINNER BUFFET

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## ITALIAN 140 per person

### COLD

**Selection of Marinated and Pickled Vegetables:**  
Marinated Mushrooms, Pickled Cauliflower,  
Assorted Olives, Pickled Peppers, Pepperoncini  
VG | GF | DF | NF

**Caprese Salad**  
Tomatoes, Basil, Mozzarella Cheese,  
Balsamic Glaze V | GF | NF

**Farro Salad**  
Seasonal Vegetables,  
White Balsamic Dressing V | NF

### HOT

**Mushroom Marsala Braised Short Ribs**  
GF | DF | NF

**Chicken Parmigiana**  
Smoked Mozzarella,  
Tomato Basil Sauce NF

**Snapper Puttanesca Style**  
Olives, Capers, Cherry Tomatoes  
GF | DF | NF

**Vegetable Medley** VG | GF | NF

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERTS

Classic Ricotta Cannoli V

Mango Panna Cotta GF | NF

Tiramisu NF

Seasonal Fruit Crostata V

Hazelnut Praline Milk Chocolate Tart V



# DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. \*ATTENDING CHEF REQUIRED - \$325  
 ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.  
 A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.  
 V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

## TROPICANA

145 per person

### COLD

Purple Fingerling Potato Salad **VG|GF|NF**

Caesar Salad  
Truffle Dressing **NF**

Kale and Quinoa Salad  
Rainbow Carrots, Cauliflower **VG|GF|NF**

Cajun Shrimp and Corn Salad **GF|DF|NF**

### HOT

Cedar Planked Spiced Salmon **GF|DF|NF**

Buttermilk Hot Chicken  
Spiced Honey Mustard **NF**

Smoked Short Rib  
Jack Daniel's BBQ Glaze **DF|NF**

Red Bliss Smashed Garlic Potatoes **GF|NF**

Roasted Brussels Sprouts  
Applewood Bacon **GF|NF**

### ACCOMPANIMENTS

Artisan Bread and Sweet Butter

### DESSERTS

Seasonal Cobblers **V|NF**

Minted Seasonal Fruit Salad **VG|GF|NF**

Banana Cream Pie **NF**

Chocolate Pecan Bar **V**

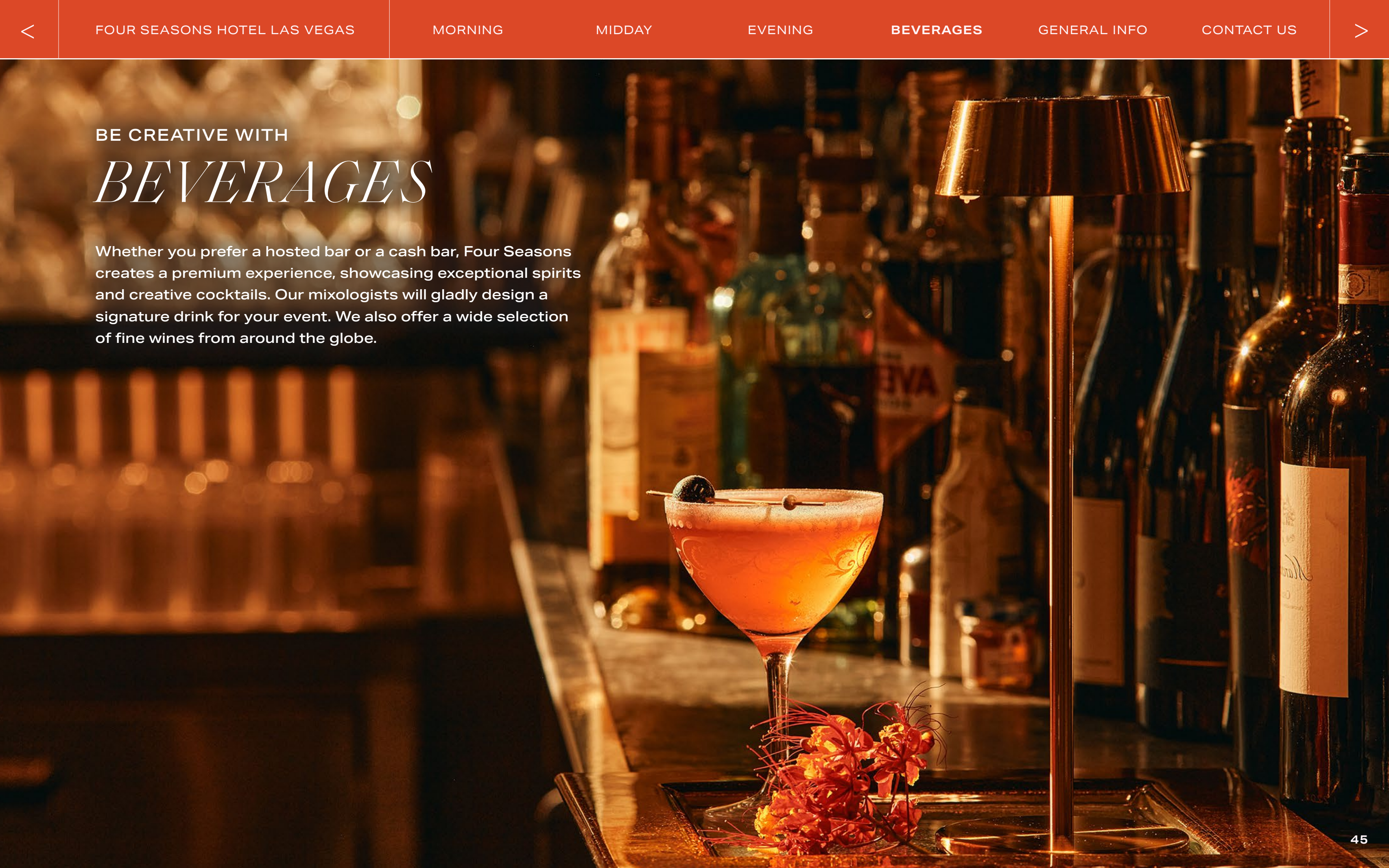




BE CREATIVE WITH

# *BEVERAGES*

Whether you prefer a hosted bar or a cash bar, Four Seasons creates a premium experience, showcasing exceptional spirits and creative cocktails. Our mixologists will gladly design a signature drink for your event. We also offer a wide selection of fine wines from around the globe.





# HOSTED BAR PACKAGE

PACKAGES DO NOT INCLUDE SHOTS, TRAY PASSED BEVERAGES, TABLE SIDE WINE SERVICE OR TOASTS.

HOSTED BAR PACKAGES HAVE A MINIMUM OF \$1,000 PER BAR | BARTENDER REQUIRED - \$325

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## PREMIUM

- Scotch** Glenfiddich 12 Year
- Bourbon** Jim Beam White Label
- Vodka** Reyka
- Rum** Diplomático Planas
- Tequila** Cazadores
- Gin** Tanqueray
- Cognac** Courvoisier VS
- Rye** Rittenhouse
- Mezcal** Del Maguey

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Hayes Ranch, Chardonnay
- Hayes Ranch, Cabernet Sauvignon

### Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

## HOSTED BAR PACKAGE

Priced per person	
One Hour	40
Two Hours	52
Three Hours	64
Four Hours	76
Five Hours	88

## DOMESTIC/IMPORTED BEER

- Bud Light
- Coors Light
- Budweiser
- Corona Extra
- Heineken
- Modelo
- Stella Artois
- Athletic, Non-Alcoholic

## SELECT

- Scotch** Johnnie Walker Black Label
- Bourbon** Maker's Mark
- Vodka** Ketel One
- Rum** Diplomático Reserva
- Tequila** Patron Silver
- Gin** Hendrick's
- Cognac** Martel VS
- Rye** Michter's
- Mezcal** Los Siete Misterios

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Wente Vineyards, Chardonnay
- Ravel & Stitch, Cabernet Sauvignon
- Angels Ink, Pinot Noir

### Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

## HOSTED BAR PACKAGE

Priced per person	
One Hour	45
Two Hours	57
Three Hours	69
Four Hours	81
Five Hours	93

## MIXERS 9 each

- Assorted Soft Drinks
- Tonic
- Ginger Ale
- Seltzer
- Still & Mineral Waters

## ULTRA

- Scotch** The Macallan 15 Year
- Bourbon** Michter's Bourbon
- Vodka** Belvedere
- Rum** Ron Zacapa Centenario Sistema Solera 23
- Tequila** Don Julio Reposado
- Gin** Roku
- Cognac** Rémy Martin VSOP
- Rye** WhistlePig
- Mezcal** The Lost Explorer

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Duckhorn, Napa Valley, Sauvignon Blanc
- Flowers, Sonoma Coast, Chardonnay
- Brewer-Clifton, Sta Rita Hills, Pinot Noir
- RouteStock, Napa Valley, Cabernet Sauvignon

### Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

## HOSTED BAR PACKAGE

Priced per person	
One Hour	50
Two Hours	62
Three Hours	74
Four Hours	86
Five Hours	98

## CORDIALS 24 each

- Grand Marnier
- Romana Sambuca
- Baileys
- Drambuie
- St-Germain
- Mr Black
- Amaretto
- Aperol
- Campari



# HOSTED BAR ON CONSUMPTION

PACKAGES DO NOT INCLUDE SHOTS, TRAY PASSED BEVERAGES, TABLE SIDE WINE SERVICE OR TOASTS.

HOSTED BARS ON CONSUMPTION HAVE A MINIMUM OF \$1,000 PER BAR. | BARTENDER REQUIRED - \$325

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## PREMIUM

20 per drink

- Scotch** Glenfiddich 12 Year
- Bourbon** Jim Beam White Label
- Vodka** Reyka
- Rum** Diplomático Planas
- Tequila** Cazadores
- Gin** Tanqueray
- Cognac** Courvoisier VS
- Rye** Rittenhouse
- Mezcal** Del Maguey

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Hayes Ranch, Chardonnay
- Hayes Ranch, Cabernet Sauvignon

**Domestic/Imported Beer**  
Assorted Soft Drinks, Juices, Waters, Cordials

## BEER

Priced per drink

- Domestic/Imported Beer 11
- Bud Light
- Coors Light
- Budweiser
- Corona Extra
- Heineken
- Modelo
- Stella Artois
- Athletic, Non-Alcoholic

## SELECT

22 per drink

- Scotch** Johnnie Walker Black Label
- Bourbon** Maker's Mark
- Vodka** Ketel One
- Rum** Diplomatico Reserva
- Tequila** Patron Silver
- Gin** Hendrick's
- Cognac** Martel VS
- Rye** Michter's
- Mezcal** Los Siete Misterios

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Wente Vineyards, Chardonnay
- Ravel & Stitch, Cabernet Sauvignon
- Angels Ink, Pinot Noir

**Domestic/Imported Beer**  
Assorted Soft Drinks, Juices, Waters, Cordials

## MIXERS

Priced per drink

- Red Bull/Energy Drink 11
- Assorted Soft Drinks/Juices 9

## COGNACS

Priced per drink

- Courvoisier VS 33
- Hennessy VS 40
- Remy Martin XO 40

## ULTRA

24 per drink

- Scotch** The Macallan 15 Year
- Bourbon** Michter's Bourbon
- Vodka** Belvedere
- Rum** Ron Zacapa Centenario Sistema Solera 23
- Tequila** Don Julio Reposado
- Gin** Roku
- Cognac** Rémy Martin VSOP
- Rye** WhistlePig
- Mezcal** The Lost Explorer

### House Wines

- Zardetto Prosecco DOC Brut, Sparkling
- Laurent-Perrier "La Cuvée" Brut, Champagne
- Duckhorn, Napa Valley, Sauvignon Blanc
- Flowers, Sonoma Coast, Chardonnay
- Brewer-Clifton, Sta Rita Hills, Pinot Noir
- RouteStock, Napa Valley, Cabernet Sauvignon

**Domestic/Imported Beer**  
Assorted Soft Drinks, Juices, Waters, Cordials

## CORDIALS

Priced per drink 24

- Grand Marnier
- Romana Sambuca
- Baileys
- Drambuie
- St-Germain
- Mr Black
- Amaretto
- Aperol
- Campari



# BAR ENHANCEMENTS

PRICES ARE SUBJECT TO CHANGE. \$325 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

### MOCKTAILS 18 per drink

#### Strawberry Lemonade

Strawberry, Fresh Lemon Juice, Lemonade

#### Cucumber Cooler

Cucumber, Soda Water

#### Virgin Colada

Piña Colada Syrup, Pineapple Juice, Soda Water

#### Vegas Bomb

Cranberry, 7up, Red Bull

#### Vanilla Lemonade

Vanilla, Lemon, Lemonade

### COCKTAILS 25 per drink

#### Aperol Spritz

Aperol, Prosecco, Soda Water

#### Hugo Spritz

St. Germain, Prosecco, Soda Water

#### Old Fashioned

Bourbon, Whiskey or Tequila, Liquor 43, Angostura Bitters, Orange Bitters, Luxardo Cherry

#### Negroni

Campari, Gin, Antica Vermouth

#### Manhattan

Bourbon, Antica Vermouth

#### Skinny Margarita

Tequila, Triple Sec, Lime, Agave

#### Paloma

Tequila, Triple Sec, Lime, Grapefruit, Agave

#### Four Seasons Margarita

Tequila, Triple Sec, Lime, Agave, Prickly Pear Syrup

#### World Mules

Vodka, Whiskey or Tequila, Ginger Beer

#### Four Seasons Lemon Drop

Vodka, Triple Sec, Lemon,

#### Whisky Sour

Whisky, Lemon, Simple Syrup, Orange Slice, Maraschino Cherry

#### Cucumber Gimlet

Gin, Muddled Cucumber, Lime, Simple Syrup, Sliced Cucumber

#### Tequila Espresso Martini

Tequila, Kahlúa, Espresso, Coffee Beans

#### Cadillac Margarita

Tequila, Lime, Simple Syrup, Lime Wheel, Salt

#### Daiquiri

Rum, Lime, Simple Syrup

### ADD-ON BUBBLES

Priced per person

Champagne Laurent Perrier 26

Prosecco Zardetto 13

### MARTINI BAR 27 per drink

Cosmopolitan

Lemon Drop

Chocolate Espresso

Appletini

Classic "Dirty"

### ABSOLUT VODKA

### LEMONADE SELECTIONS

135 per pitcher

Add one item to bar - 18 per drink

Select four

Arnold Palmer

Blueberry

Peach

Pear

Raspberry

Sour Apple

Ultimate Lemonade



# CASHLESS BAR

PRICES ARE SUBJECT TO CHANGE. \$325 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. WE ACCEPT ALL MAJOR CREDIT CARDS.

## PREMIUM BRAND

26 per drink

- Scotch** Glenfiddich 12 Year
- Bourbon** Jim Beam White Label
- Vodka** Reyka
- Whiskey** Jack Daniels
- Rum** Diplomático Planas
- Tequila** Cazadores
- Gin** Tanqueray
- Cognac** Courvoisier VS
- Rye** Rittenhouse
- Mezcal** Del Maguey

## PREMIUM HOUSE WINE

26 per drink

- Hayes Ranch Chardonnay
- Hayes Ranch Cabernet Sauvignon
- Zardetto Prosecco DOC Brut, Sparkling

## CLASSIC MARTINI

36 per drink

- Cosmopolitan
- Lemon Drop
- Chocolate Espresso
- Appletini
- Classic "Dirty"

## DOMESTIC AND IMPORTED BEER

15 each

## CORDIALS AND COGNAC

27 per drink

## ASSORTED SOFT DRINKS AND FRUIT JUICES

9 each

## MINERAL AND NATURAL WATERS

11 each

## RED BULL ENERGY DRINK

15 each

# BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## CHAMPAGNE AND SPARKLING WINE

### Zardetto, Prosecco, Veneto, Italy

Crisp fruit flavors, dry and harmonious. Perfect for toasts, brunch, cocktail receptions. 70 per bottle

### JBC No. 21, Brut, Burgundy, France

Crisp apple and lemon flavors, bone-dry, textured wine. Perfect for shellfish, spicy foods, salty snacks. 81 per bottle

### Moët & Chandon Brut, California

Citrus fruits over notes of almond and caramel. Perfect for seafood, spicy foods, salty snacks. 155 per bottle

### Ferrari Trento, Brut Rose, Italy

Balance of fruit, crisp acidity and a touch of creaminess. Perfect for seafood, spicy foods, salty snacks. 150 per bottle

### Laurent-Perrier La Cuvée Brut, Champagne, France

Nectarine, ripe green apple and white cherry, with accents of grated ginger, elderflower and biscuit. Perfect for shellfish, smoked fish, fried chicken. 264 per bottle

### Veuve Clicquot Yellow Label, Brut, Champagne, France

Elegant body, brioche and honey. Perfect for aperitifs, shellfish, cheese. 150 per bottle

### Laurent-Perrier Rosé, Champagne, France

Concentrated red fruit, silky mousse. Perfect for shellfish, cheese, desserts. 264 per bottle

### Ruinart, Brut, Blanc de Blancs, Champagne, France

Layers of white peach and lemon meringue pie, aromatic finish of acacia blossom and honey. Perfect for a special celebration. 205 per bottle

## SOMMELIER RECOMMENDED WINES

### Torbreck, The Woodcutter's Shiraz, Barossa Valley, Australia

95 per bottle

### Gérard Bertrand, Château l'Hospitalet, La Clape Rouge Grand Vin, Languedoc, France

136 per bottle

### Daou Vineyards, Soul of a Lion, Cabernet Sauvignon, Paso Robles, California

255 per bottle

### Gaja Ca'Marcanda, Promis, Tuscany, Italy

161 per bottle

### Les Fontenelles Sancerre, Upper Loire, France

108 per bottle

### Dom Pérignon, Brut, Champagne, France

675 per bottle

### Chimney Rock Estate, Cabernet Sauvignon, Napa Valley, California

300 per bottle

### Cakebread Cellars, Cabernet Sauvignon, Napa Valley, California

186 per bottle

### Caparzo, Brunello di Montalcino, Tuscany, Italy (2019)

150 per bottle

### The Hilt, Single Vineyard "Bentrock", Chardonnay, Santa Rita Hills, California

195 per bottle



# BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## WHITE WINES

### CHARDONNAY

#### Hayes Ranch, California

Hints of oak, cinnamon, green apple flavors. Perfect for grilled fish, chicken, shellfish. 65 per bottle

#### Wente Vineyard, Monterey, California

Ripened apples, lemon curd and toasted brioche. Perfect for fish, chicken, shellfish. 80 per bottle

#### Flowers Vineyard, Sonoma County, California

Rich and well balanced. Perfect for shellfish and aperitifs. 92 per bottle

#### Domaine Laroche, Chablis, Burgundy, France

Very light oak, medium body, clean palate. Perfect for receptions, light fish, salads. 100 per bottle

#### Far Niente Chardonnay, Napa Valley, California

Full bodied and elegant. Perfect for special occasions, butter and garlic. 145 per bottle

#### Crossbarn Chardonnay, Sonoma Coast, California

Medium bodied and beautifully balanced. Bright citrus, crisp apple, subtle oak. Perfect with roasted chicken, seafood, light cream sauces. 65 per bottle

#### Cakebread Cellars Chardonnay, Napa Valley, California

Full bodied, polished. Ripe pear, baked apple, vanilla, toasted oak. Ideal for lobster, roasted chicken, cream sauces. 99 per bottle

#### The Hilt Estate Chardonnay, Santa Rita Hills, California

Medium bodied, vibrant, mineral driven. Lemon zest, green apple, wet stone, restrained oak. Excellent with shellfish, grilled fish, seasonal vegetables. 88 per bottle

## WHITE WINES

### OTHER WHITES AND ROSÉ

#### Craggy Range Te Muna, Sauvignon Blanc, Martinborough, New Zealand

Tropical aromas of passion fruit, guava, mango, Granny Smith apple, calamansi and frangipani. 86 per bottle

#### Zenato, Pinot Grigio, Italy

Refreshing and soft with a smooth, dry finish. Perfect for grilled dishes, hearty soups and risotto. 70 per bottle

#### Duckhorn, Sauvignon Blanc, North Coast, California

Rich, balanced texture, with floral and citrus driven aromas. Perfect for shellfish, chicken, grilled vegetables. 72 per bottle

#### Chateau Miraval Rosé, Côtes De Provence, France

Rich and gourmet, aromas of fresh roses and lemon zest. Perfect for salads, flavorful grilled fish. 72 per bottle

#### Château Minuty "Prestige" Rosé, Côtes de Provence, France

Light bodied, crisp, refreshing. Wild strawberry, white peach, citrus zest. Perfect for warm afternoons, seafood, Mediterranean fare. 64 per bottle

#### Weingut Schloss Lieser Estate Riesling Feinherb, Mosel, Germany

Off dry, lively, beautifully balanced. Green apple, stone fruit, slate minerality. Ideal with spicy cuisine, pork, light cheeses. 84 per bottle

#### Cakebread Cellars Sauvignon Blanc, Napa Valley, California

Medium bodied, vibrant, aromatic. Grapefruit, melon, fresh herbs. Excellent with goat cheese, salads, grilled seafood. 72 per bottle



# BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## RED WINES

### PINOT NOIR

**Angel Ink, Monterey County, California**  
Rich, round and supple in texture. Perfect for beef, pork and fruit desserts. 75 per bottle

**J Vineyards, Sonoma Valley, California**  
Crisp acidity with flavors of black cherry, raspberry and hints of vanilla. Perfect for beef, pork and chicken dishes. 63 per bottle

**Belle Glos Clark and Telephone Vineyard, Santa Maria Valley, California**  
Full body, rich, red cherry. Perfect for barbeque and red meat dishes. 99 per bottle

**Cristom, Willamette Valley, Oregon**  
Smooth, elegant and subtle. Red and black cherry flavors accented with plum and vanilla. Perfect for beef, pork and chicken dishes. 120 per bottle

**Paul Hobbs, Russian River Valley, California**  
Vibrant, pomegranate, plum and black cherry notes. Perfect for beef, pork and fruit desserts. 140 per bottle

**Brewer-Clifton Pinot Noir, Santa Rita Hills, California**  
Medium bodied, elegant, bright acidity. Red cherry, cranberry, subtle spice. Perfect with roasted poultry, grilled salmon, earthy mushrooms. 50 per bottle

**Lingua Franca Pinot Noir, Willamette Valley, Oregon**  
Light to medium bodied, refined, layered. Raspberry, red currant, forest floor, soft oak. Ideal with duck, roasted vegetables, mushroom risotto. 88 per bottle

## RED WINES

### CABERNET SAUVIGNON

**Hayes Ranch, California**  
Medium body, blackberry and vanilla. Perfect for red meat and light red sauces. 65 per bottle

**Joel Gott 815, California**  
Fruit flavors with velvety tannins and notes of vanilla. Perfect for beef, hard cheeses, lamb and light red sauces. 90 per bottle

**Justin, Paso Robles, California**  
Dark fruit, black cherry, oak, and black currant aromas. Perfect for beef, lamb and cheeses. 65 per bottle

**Ravel & Stitch, Central Coast, California**  
Deep blue fruit, cassis, spices. Perfect for beef and venison dishes. 70 per bottle

**Jordan, Alexander Valley, California**  
Full body, cassis, plum, and herbs. Perfect for grilled vegetables and steak tartare. 140 per bottle

**Silver Oak, Alexander Valley, California**  
Elegant with boysenberry notes, black currants and rose petals laced with vanilla notes and toasty oak. Perfect for elegant dinners, grilled fish, roasted beef and mushroom dishes. 170 per bottle

**Routestock Cabernet Sauvignon, Napa Valley, California**  
Full bodied, structured, rich. Blackcurrant, blackberry, subtle chocolate and oak. Excellent with grilled steak, braised short ribs, aged cheeses. 66 per bottle



# BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

## RED WINES

### OTHER REDS

**Shatter Grenache, Languedoc-Roussillon, France**  
 Full body with notes of dark berries and chocolate. Perfect for smokey, charred dishes.  
 70 per bottle

**Ferrari Carano, "Siena", Sonoma County, California**  
 Supple and ripe with fruit aromas and flavors of cranberry, strawberry and cherry complemented by cinnamon, nutmeg and cocoa. Perfect for pasta with red sauce, hard cheeses and grilled pork dishes.  
 70 per bottle

**Alexander Valley Vineyard, Syrah, Sonoma County, California**  
 Rich flavors of blackberry jam, black cherry, plum and vanilla. Perfect for charcuterie and grilled dishes.  
 81 per bottle

**Skyside Red Blend, North Coast, California**  
 Rich black cherries, blackberries and plum flavors with a hint of toasted oak. Perfect for beef, hard cheeses, and grilled chicken dishes.  
 50 per bottle

**Duckhorn Vineyard, Merlot, Napa Valley, California**  
 Fully body, bold, cassis, plum espresso and tobacco. Perfect for prime rib, lamb, mushroom and risotto dishes.  
 154 per bottle

**Caparzo Brunello di Montalcino, Sangiovese, 2019, Tuscany, Italy**  
 Full bodied, elegant, refined. Ripe cherry, dried herbs, leather, subtle spice. Perfect with roasted lamb, game, aged cheeses  
 150 per bottle

**Paring Bordeaux-Style Red Blend, California**  
 Medium to full bodied, balanced, approachable. Blackberry, cassis, hints of cedar and vanilla. Excellent with grilled meats, hearty stews, and hard cheeses.  
 64 per bottle

# GENERAL INFORMATION

## PRICING GUIDELINES

All function spaces have a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 16.84% service charge, 8.16% administrative fee, and 8.375% state sales tax will be added to all food and beverage charges. A labor charge of \$325 will be assessed to any food function with less than 30 people in attendance.

*Prices are subject to change.*

## FOOD AND BEVERAGE

For the safety and well-being of our guests, no outside food or alcohol is permitted to be brought into the hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke free for your comfort and culinary enjoyment. All alcohol must be purchased through the Hotel and remain on the property. Shots are not permitted at banquet functions. We can serve liquor on the rocks or mixed beverages.

## SPECIAL MEALS

The hotel will provide special meals for guests with dietary needs not met by the event menu, including vegan, vegetarian, and specific food allergies. Guests may choose children's menus for those under 12 years of age.

## EVENT DETAILS

All banquet event order details must be finalized at least three weeks prior to the event.

## GUARANTEES

For us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

## LABOR AND SERVICE FEES

Menu pricing (excluding coffee breaks) is based on 2 hours for breakfast, lunch, and dinner. For longer service times, additional labor and menu fees will apply. Any food and beverage ordered within two (2) business days of the function date will be considered a "pop-up" and is subject to menu availability, and additional fees may apply. Any on-site meeting room set charges are subject to labor availability and additional fees may apply.

## SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas not prepared professionally. No signage is permitted in the Lobby, Event Space Lobby, or Elevator Foyers. If you buy out one of the event floors, signage would be permitted anywhere on those floors.

## PARKING

The Hotel provides valet parking. Guests will be charged according to current prevailing published parking rates.

## VENDORS

Outside Vendors set up dates and times, which 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.

## SHIPPING

Handling fees will apply for all incoming and outgoing packages. Should you have any materials to be shipped to the Hotel prior to your arrival date, please address the shipment as follows:  
Four Seasons Hotel Las Vegas  
Attention: Your Hotel Contact (Catering Manager or CSM)  
Group/Conference Name & Dates  
Group Contact Person  
3960 Las Vegas Boulevard South  
Las Vegas, Nevada 89119  
Box \_\_\_ of \_\_\_

For any questions, please email your CSM or Catering Manager. Please send your shipment 1-2 days prior to arrival.

## OUTDOOR FUNCTIONS

The hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:00am or after 11:00pm for all outdoor function areas.

## 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 private function. Arrangements must be made in advance for security of exhibits, valuables merchandise, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.

## AVAILABLE THROUGH THE HOTEL

Quantity may vary depending on availability:

- Dance Floor
- Four Seasons Linen
- Votive Candles
- White Glove Service
- Speaker Podium
- Risers/Staging
- Valet Parking
- Meeting Planner Amenities
- Piano
- Barstools
- Heaters
- Outdoor Folding Wood Chairs

*Contact our catering team for pricing.*

## AUDIO VISUAL

A complete line of state-of-the-art equipment is available through our in-house audio visual company, ENCORE, at 702.632.5242.

## Internet

*Contact ENCORE*

# GENERAL INFORMATION

## FLORAL, ENTERTAINMENT AND DÉCOR

Our Catering and Conference Services Manager can assist you with floral, entertainment and décor arrangements for your special events. Please contact our experienced Four Seasons Catering Team at 702.632.5210.

## MISCELLANEOUS ADDITIONAL CHARGES

### Bartender

1 per 75 guests  
325 each

### Attendant Fee

(Carver, Chef, Coat Check, Restroom Attendant)  
1 per 150 guests, per station  
325 each

### Cashier

325 each

### Sushi Chef

400 each

### Grand Piano Tuning

395 each

### Fire Marshal Diagram

For Events Exceeding 299 Guests  
*Submittal Fee 10 Days Out 790*

Any food and beverage ordered within two (2) business days of the function date will be considered a "pop-up" and is subject to menu availability, and additional fees may apply. Any on-site meeting room set changes are subject to labor availability and additional fees may apply.



# CONTACT US

We'll make it easy to plan your dining experience at Four Seasons Hotel Las Vegas.

## FOUR SEASONS HOTEL LAS VEGAS

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