

BANQUET MENU

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CAMBRIA HOTEL

ADDRESS | TELEPHONE | WEB ADDRESS

CAMBRIA HOTELS CATERING POLICIES

BANQUET MENUS

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least three (3) weeks prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage products for your event.

OUTSIDE FOOD + BEVERAGE

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

GUARANTEES

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than five (5) business days prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than five (5) business days prior to the date of the respective catering/event service, the hotel will charge you for your original contract amount or the number actually served, whichever is greater.

SERVICE CHARGE SALES TAX

All prices shown are subject to a service charge equal to 0.00% of total food, hosted beverage, and AV charges and state sales tax of 0.00%.

PAYMENT ARRANGEMENTS

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 5 business days prior to date of first catering/event service.




BREAKFAST

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BREAKFAST BUFFETS




GET UP + GO \$15 per person

- assorted individual yogurt 
- fresh seasonal fruit salad  
- freshly brewed coffee
- assorted hot tea | honey






RISE + SHINE \$20 per person

- mini blueberry muffins | assorted pastries 
- butter | jelly
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey






BREAKFAST BAR \$25 per person

- steel-cut oatmeal | blueberries | brown sugar honey | cream 
- yogurt | berries | granola 
- fresh seasonal fruit salad 
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

CONTINENTAL BREAKFAST \$25 per person

- assorted pastries & muffins 
- fresh seasonal fruit salad  
- individual assorted yogurt  
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

ALL-AMERICAN BREAKFAST \$32 per person

- scrambled eggs 
- breakfast potatoes with peppers + onions  
- bacon | sausage 
- pancakes | butter | syrup 
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

FIT AND FRESH \$30 per person

- egg white scramble | tomato | spinach
- steel-cut oatmeal | blueberries | strawberries
- whole wheat english muffins | butter | jelly
- fresh seasonal fruit salad
- orange juice | apple juice
- freshly brewed coffee
- assorted hot tea | honey

ENHANCEMENTS

OATMEAL BAR \$5 per person

- steel-cut oatmeal | fresh berries brown sugar | honey | cream

YOGURT + BERRY PARFAIT \$6 per person


- bowls of yogurt | fresh berries | crunchy granola

MINI BLUEBERRY MUFFINS (2 dozen)

\$20 per person

- butter | jelly

FRESHLY BAKED GOODIES \$6 per person

- mini blueberry muffins | assorted pastries 
- butter | jelly

PANCAKES \$6 per person

- buttermilk pancakes | butter | syrup | fresh berries

FRESH FRUIT PLATTER

- sliced seasonal fruit
 - serves up to 15 people \$75
 - serves up to 40 people \$200

BREAKS

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BEVERAGES + MEETING BREAKS

BEVERAGE SELECTIONS

- freshly brewed coffee **\$60 per gallon**
(includes hot tea service)
- lemonade **\$60 per gallon**
- brewed iced tea **\$60 per gallon**

Charged upon consumption:

- individual fruit juices - assorted **\$4 each**
- individual sodas - assorted **\$4 each**
- bottled water **\$4 each**
- sparkling water **\$5 each**
- Red Bull®/energy drinks **\$6 each**
- vitamin water/sport drinks **\$6 each**

COFFEE BREAK PACKAGE

- freshly brewed regular and decaf coffee
- hot tea: green, black, and herbal
- assorted sugars, honey and milk/creamer

4 hours of service (15 minimum) **\$15 per person**

8 hours of service (15 minimum) **\$30 per person**

NON-ALCOHOLIC BEVERAGE PACKAGE

- individual bottled water | spa water
- assorted sodas

4 hours of service (15 minimum) **\$15 per person**

8 hours of service (15 minimum) **\$30 per person**

FULL BEVERAGE PACKAGE

- freshly brewed regular and decaf coffee
- hot tea: green, black, and herbal
- assorted sugars, honey and milk/creamer
- individual bottled water | spa water
- assorted sodas

4 hours of service (15 minimum) **\$30 per person**

8 hours of service (15 minimum) **\$60 per person**




SNACKS + BAKERY SELECTIONS

- mini blueberry muffins (V) **\$24 per 2 dozen**
- croissants (V) **\$26 per 2 dozen**
- fresh seasonal fruit salad (V) **\$7 per person**
- assorted individual yogurts (GF) (V) **\$3 each**
- fudge brownies **\$15 per dozen**
- toffee crunch blondies **\$18 per dozen**
- lemon crumb dessert bars **\$20 per dozen**
- chocolate chip cookies **\$15 per dozen**
- peanut butter cookies **\$15 per dozen**
- oatmeal raisin cookies **\$15 per dozen**
- assorted individual bags of chips **\$3 each**
- assorted granola bars **\$3 each**
- assorted candy bars **\$2 each**
- bowl of tortilla chips + salsa **\$3 per person**
- bowl of popcorn **\$2 per person**



BEVERAGES + MEETING BREAKS

AM MEETING BREAKS


YOGURT + BERRY BAR \$12 per person

- bowl of vanilla yogurt 
- fresh seasonal berries 
- crunchy granola 
- honey

REFRESH \$15 per person

- fresh seasonal fruit salad 
- mini croissants  | butter | jellies

SNACK BAR \$14 per person

- mixed nuts 
- individual bags of chips
- assorted granola bars + candy bars 

FRESH FRUIT PLATTER

- sliced seasonal fruit
 - serves up to 15 people **\$75**
 - serves up to 40 people **\$200**

PM MEETING BREAKS

SIMPLE SNACKS \$12 per person

- individual bags of chips
- assorted granola bars
- whole fruits

HAPPY TRAILS \$14 per person

- trail mix
- assorted granola bars
- plain + peanut M&M'S®
- pretzels

MEDITERRANEAN DIPS \$16 per person

- hummus
- tomato basil bruschetta
- crostini

COOKIE MONSTER \$14 per person

- chocolate chip cookies | oatmeal raisin cookies
peanut butter cookies
- bowls of plain or peanut M&M'S®
- individual bottles of 2% milk

LUNCH

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PLATED + BOXED LUNCHES

PLATED LUNCHES

Minimum of 15 guests per selection.

SOUP AND SANDWICH \$15 per plate

- tomato-basil soup (V)
- classic grilled cheese (V)

AMERICAN ANGUS CHEESEBURGER

\$18 per plate

- american cheese | lettuce | tomato | red onion
pickle thousand island dressing
- choice of: french fries, onion rings, caesar salad,
or fresh fruit salad

BLT+E ANGUS BURGER \$20 per plate

- over-hard egg | pepper jack cheese | lettuce
red onion | tomato black pepper aioli | brioche bun
- choice of: french fries, onion rings, caesar salad,
or fresh fruit salad

CHICKEN STREET TACOS \$20 per plate

- lettuce | cilantro | cheddar cheese | flour tortillas
charred tomato salsa
- barracho beans

BASILED PENNE PRIMAVERA (V) \$17 per plate

- sautéed broccoli | charred onion | spinach
mushroom | tomato garlic | basil | scallion

LEMON CHICKEN \$22 per person

- lemon-seared breast of chicken | e.v.o.o. drizzle
- sautéed broccoli + charred onions

BOXED SANDWICH OPTIONS

Minimum of 15 guests per selection.

\$27 per person

Includes a bag of chips, piece of whole fruit or cookie,
and a bottle of water.

TURKEY + AVOCADO SANDWICH

- guacamole | lettuce | tomato | red onion
black pepper aioli 9-grain bread

HAM + SWISS SANDWICH

- roasted red pepper + artichoke tapenade
lettuce | ciabatta bun

BLT CLUB

- bacon | lettuce | tomato | black pepper aioli
9-grain bread

CAPRESE SANDWICH

- mozzarella | tomato | basil pesto | black pepper
aioli | ciabatta bun

RECEPTION

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HORS D'OEUVRES

PLATTERS

VEGETABLE CRUDITÉ

- ranch dipping sauce | hummus
 - serves up to 15 people **\$120**
 - serves up to 40 people **\$320**

TAPENADE

- hummus | artichoke tapenade | basiled tomatoes ciabatta crostini
 - serves up to 15 people **\$100**
 - serves up to 40 people **\$260**

CHEESE AND FRUIT

- assorted cheese | grapes | strawberries ciabatta crostini
 - serves up to 15 people **\$150**
 - serves up to 40 people **\$400**

CHARCUTERIE BOARD

- assorted meats + cheeses | seasonal fruit ciabatta crostini
 - serves up to 15 people **\$225**
 - serves up to 40 people **\$600**

CHILLED PLATED OFFERINGS

*DEVILED "BACON + EGGS" (24 minimum) **\$4 each**

*TOMATO BASIL BRUSCHETTA

(25 minimum) **\$4 each**

- chopped tomato | basil pesto | crostini

CAPRESE SKEWER (25 minimum) **\$4 each**


- tomato | mozzarella | basil | balsamic

CHICKEN LETTUCE WRAPS (25 minimum) **\$5 each**

- iceberg | mushroom | cilantro | ginger sesame seed

WARM PLATED OFFERINGS

FLATBREAD WEDGES (8 slices) **\$18 each**

- artisan | mozzarella, pepperoni, mushroom, pesto
- margherita | mozzarella, tomato pesto 

*SIGNATURE SOUP SIP (25 minimum) **\$5 each**

- choice of: tomato-basil or chef's choice

*SEA SALT PRETZEL **\$5 each**

- IPA cheese sauce

CHICKEN WINGS (50 pieces) **\$150**

- choice of: classic buffalo, garlic parmesan, or bbq
- bleu cheese and ranch dipping sauce

BUFFALO CHICKEN + BLEU CHEESE DIP

(serves 15) **\$100**

- fresh tortilla chips

CHIPS + SALSA (serves 15) **\$37**

- guacamole | salsa | queso

MINI CHICKEN FAJITA TACOS **\$5 each**

- bronzed roasted chicken | peppers + onions pickled red onion
- guacamole | charred tomato salsa

*Can be passed or placed.

Passed items may require an additional fee for server(s).

RECEPTION ENHANCEMENTS

CARVING STATIONS

Served with accompanying sauce and mini slider buns. Requires addition of chef-attendant at \$100 per hour (2-hour minimum).

SAGE-ROASTED TURKEY BREAST

(20 minimum) **\$25 per person**

- cranberry sauce | basil mayo

HONEY-GLAZED HAM (40 minimum) **\$25 per person**

- spicy brown mustard

BRAISED BEEF BRISKET (20 minimum)

\$18 per person

- BBQ sauce | creamy coleslaw

SLICED WHOLE PASTRAMI (20 minimum)

\$18 per person

- sauerkraut | 1000 island | spicy brown mustard

SIDES

Minimum of 15 guests per selection.

***SPINACH + MUSHROOMS** **\$5 per person**

***SAUTÉED MUSHROOMS + CHARRED ONIONS**

 **\$5 per person**

***BUTTERY MASHED POTATOES** **\$5 per person**

***ROASTED CORN** **\$5 per person**

CIABATTA BREAD + BUTTER (20 minimum)

\$1 per mini-loaf

***FRENCH FRIES + KETCHUP** **\$5 per person**

TOMATO-BASIL SOUP (serves 30-32 people)

\$50 per gallon

DESSERT TABLES

Minimum of 15 guests per selection.

DESSERT BARS **\$10 per person**

Includes one piece of each of the following:

- fudge brownies
- lemon crumb
- chocolate brownies

COOKIES **\$5 per person**

Includes one piece of each of the following:

- chocolate chip
- oatmeal raisin
- peanut butter

DESSERT BARS + COOKIES **\$10 per person**

Includes total of three pieces per person.

- assorted dessert bars - two flavors
- assorted cookies

*Served in hot chafing dishes.

DINNER

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BUILD YOUR OWN PLATED DINNERS

CHOOSE ONE SALAD:

ICEBERG SALAD

- iceberg lettuce | bacon | tomato | red onions
ranch dressing

CAESAR SALAD

- romaine lettuce | tomatoes | croutons
parmesan cheese | caesar dressing

SIMPLE SALAD

- romaine + iceberg lettuces | tomato | croutons
parmesan cheese | balsamic vinaigrette

CHOOSE ONE ENTRÉE:

BASILED PENNE PRIMAVERA \$25 per plate

- sautéed broccoli | charred onion | spinach
mushroom | tomato | garlic | basil | scallion

LEMON CHICKEN \$32 per person

- lemon-seared breast of chicken
sautéed broccoli + charred onions | e.v.o.o.

CHICKEN ALFREDO \$33 per person

- roasted chicken | penne pasta | alfredo sauce

FLAT IRON STEAK \$40 per person

- seared flat iron steak | bordelaise
sauteed spinach + mushrooms | basil pesto drizzle

CHOOSE ONE DESSERT:

TIRAMISU

- chocolate sauce | caramelized grapes

CHEESECAKE

- balsamic strawberries

INDIVIDUAL WARM COOKIE

- vanilla ice cream | caramel sauce

LEMON CRUMB BARS

One hour of service includes iced tea, water,
warm ciabatta rolls and butter.

THEMED DINNER BUFFETS

A TOUR THROUGH ITALY

\$42 per person

- ciabatta bun | butter (V)
- caesar salad | tomato | parmesan | croutons
caesar dressing
- roman chicken cutlets | garlic-sautéed broccoli
penne pasta | marinara sauce
- tiramisu | caramel grapes (V)

MARKET “FRESH & LIGHT” COOKING

\$45 per person

- chopped romaine | tomato | crouton
parmesan cheese | balsamic dressing
- basiled penne primavera (V) | sautéed broccoli
charred onion | spinach | mushroom | tomato
garlic | basil | scallion
- seared flat iron steak | bordelaise
sauteed spinach + mushrooms | basil pesto drizzle
- lemon crumb dessert bars (V)

LEMON CHICKEN + BROCCOLI

\$45 per person

- ciabatta bun | butter (V)
- caesar salad | romaine lettuce | tomatoes
croutons | parmesan cheese | caesar dressing
- lemon-seared breast of chicken
sautéed broccoli + charred onions | e.v.o.o. (GF)
- cheesecake tart | balsamic strawberries | mint (V)

FAJITA BAR

\$42 per person

- cast iron seared chicken | peppers + onions
- sonoran spiced ground beef
- lettuce | tomatoes | cheddar cheese | guacamole
charred tomato salsa
- soft flour & corn tortillas
- borracho beans | spanish rice
- cinnamon dusted churros

One hour of service includes iced tea and water.



BEVERAGE

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BEVERAGE SERVICE

HOURLY BAR PACKAGES

Minimum of 2 hours.

CALL BRANDS

first hour **\$24 per person**

additional hours **\$8 per person**

PREMIUM BRANDS

first hour **\$33 per person**

additional hours **\$10 per person**

DOMESTIC BEER + HOUSE WINE

first hour **\$20 per person**

additional hours **\$6 per person**

HOST BAR

Charged upon consumption:

- call spirits + cocktails **\$9**
- premium spirits + cocktails **\$12**
- domestic beer **\$6**
- imported beer **\$7**
- local craft brew **\$8**

WINE BY THE BOTTLE

Please see your sales manager for today's selections and prices.

CASH BAR

Charged upon consumption:

- call spirits + cocktails **\$10**
- premium spirits + cocktails **\$12**
- domestic beer **\$6**
- imported beer **\$7**
- local craft brew **\$8**

BEER ON ICE

Charged upon consumption:

DOMESTIC **\$6**

- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Heineken 0.0 (non-alcoholic)

IMPORTED **\$7**

- Modelo Especial
- Stella Artois
- Guinness
- Blue Moon

\$100 includes up to 2 hours of service, \$50 per each additional hour.
One bartender per 50 people required.

BEVERAGE SERVICE

NON-ALCOHOLIC

BEVERAGE SELECTIONS

- freshly brewed coffee **\$60 per gallon**
(includes hot tea service)
- lemonade **\$60 per gallon**
- brewed iced tea **\$60 per gallon**

Charged upon consumption:

- individual fruit juices - assorted **\$4 each**
- individual sodas - assorted **\$4 each**
- bottled water **\$4 each**
- sparkling water **\$5 each**
- Red Bull®/energy drinks **\$6 each**
- vitamin water/sport drinks **\$6 each**

COFFEE BREAK PACKAGE

- freshly brewed regular and decaf coffee
- hot tea: green, black, and herbal
- assorted sugars, honey and milk/creamer

4 hours of service (15 minimum) **\$15 per person**

8 hours of service (15 minimum) **\$30 per person**

NON-ALCOHOLIC BEVERAGE PACKAGE

- individual bottled water | spa water
- assorted sodas

4 hours of service (15 minimum) **\$15 per person**

8 hours of service (15 minimum) **\$30 per person**

FULL BEVERAGE PACKAGE

- freshly brewed regular and decaf coffee
- hot tea: green, black, and herbal
- assorted sugars, honey and milk/creamer
- individual bottled water | spa water
- assorted sodas

4 hours of service (15 minimum) **\$30 per person**

8 hours of service (15 minimum) **\$60 per person**



AUDIO VISUAL



AUDIO VISUAL

A LA CARTE

- 98" projection tv (includes remote, hdmi/vga, laser pointer/slide advancer) **\$150 per day**
- laptop cart (includes 1 power strip) **\$50 per day**
- polycom speaker phone **\$75 per day**
- flip chart post it pad & easel **\$45 each per day**
- flip chart/dry erase easel (includes markers/eraser) **\$20 each/per day**
- white board - portable (includes markers & eraser) **\$50 per day**
- HDMI cable **\$10 per day**
- Apple multiport adapter **\$25 per day**
- laser pointer/slide advancer **\$10 per day**
- power strip, extension cord **\$5 each per day**

PACKAGE

\$200 per day

- 98" projection tv (includes remote, HDMI/VGA, laser pointer/slide advancer)
- laptop cart
- power strip
- flip chart Post-it® pad & easel

Equipment is Taxable at 9.25% + 22% service.