



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

CATERING INFORMATION & MENUS

GENERAL INFORMATION

Food & Beverage Minimum

There is a food & beverage minimum for each private dining room (exclusive of tax and gratuity). Our Catering department will design a menu based on your needs to help you reach the food & beverage minimum. Should the food & beverage revenue fall short of the minimum contracted, the difference will be charged to the final bill.

Final Guarantee

The catering office must be notified 3 business days prior to your function with a guaranteed number of attendees. The number will constitute a guarantee and you will be charged accordingly. In the event that a final guarantee figure is not supplied, the estimated number of attendees will be your final guarantee. The engager will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

Food & Beverage Consumption

Due to state and local ordinances, all food and beverages must be consumed on the premises and purchased solely through the Grande Colonial.

Split Menus

For plated events, if the guest count is 25 or less, guests may have a choice of two entrées during the event. All other course items must be the same. If the guest count exceeds 25, the client is to select one entrée for all guests, or for an additional cost per person, the client may offer a dual entrée or have a choice of two entrées during the event. If the client provides pre-selected entrée counts two weeks prior to event, no additional fees will apply. All other courses must be the same for each guest.

Outside Food and Beverage

No food or beverage of any kind may be brought into the banquet rooms, with the exception of cakes for which a service fee will apply. Hotel regulations do not permit removal of food at conclusion of the event.

Service Charge and Sales Tax

A 23% service charge and applicable California State sales tax (currently 7.75%) will be added to all food and beverage charges. Service charge is taxable by California State Law. Tax and service charge will not be included or applied to the Food and Beverage Minimum.

Shipping and Receiving of Packages

Please ship all packages no more than 3 business days prior to your event using the following format:

GROUP NAME/RECIPIENT
Grande Colonial Hotel
910 Prospect Street
La Jolla, CA 92037

BREAKFAST BUFFET

Early Riser **\$34**

NINE-TEN Bakery house-made breakfast breads & croissants
Platter of seasonal fruit
Bagels with whipped cream cheese
Individual house-made granola & yogurt napoleons
Cold cereals

Sunrise **\$45**

NINE-TEN Bakery house-made breakfast breads & croissants
Platter of seasonal fruit
Bagels with whipped cream cheese
Individual house-made granola & yogurt napoleons
Cold cereals
Local Hilliker's Ranch scrambled eggs
Herb-roasted fingerling potatoes
Choice of bacon or sausage

Breakfast Enhancements:

Oatmeal with brown sugar & golden raisins	\$7
House-made cheddar & chive biscuits	\$7
Local Hilliker's Ranch scrambled eggs	\$7
Sausage or bacon	\$8
Turkey bacon	\$8
Herb-roasted fingerling potatoes	\$7

Deluxe Breakfast Enhancements:

Farmer's market vegetable quiche	\$10
Brioche French toast with seasonal fruit	\$10
Eggs Benedict	\$10
House-cured smoked salmon Benedict	\$14

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

BRUNCH BUFFET

The Jewel **\$60**

NINE-TEN Bakery house-made breakfast breads & croissants

Platter of seasonal fruit

Local Hilliker's Ranch scrambled eggs

Herb-roasted fingerling potatoes

Choice of bacon or sausage

Choice of two of the following:

Brioche French toast with seasonal fruit

Farmer's market vegetable quiche

House-made pasta with San Marzano tomatoes, ricotta cheese & herbs

Rosemary lemon airline chicken breast

Pan-seared Loch Duart salmon

Pan-roasted white fish with roasted lemon & parsley

NINE-TEN Bakery house-made mini pastries & desserts

The Cove **\$65**

NINE-TEN Bakery house-made breakfast breads & croissants

Platter of seasonal fruit

Local Hilliker's Ranch scrambled eggs

Herb-roasted fingerling potatoes

Choice of bacon or sausage

Choice of one of the following:

Hearts of romaine salad with parmesan cheese, croutons & white anchovy vinaigrette

Seasonal soup

Artisan cheese display with seasonal fruit & crackers

Choice of two of the following:

Brioche French toast with seasonal fruit

Farmer's market vegetable quiche

House-made pasta with San Marzano tomatoes, ricotta cheese & herbs

Rosemary lemon airline chicken breast

Pan-seared Loch Duart salmon

Pan-roasted white fish with roasted lemon & dill

NINE-TEN Bakery house-made mini pastries & desserts

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

BRUNCH ENHANCEMENTS

From the Bakery

Priced per person; Minimum of 20 guests

Scones with seasonal fruit preserves	\$6
Assorted petit fours	\$6
Assorted tea cookies	\$6
Assorted finger sandwiches	\$6
Breakfast breads	\$8
Smoked salmon platter with chef accoutrement's	\$16

Chef Attended Stations

Minimum of 20 guests; \$150 chef attendant fee

Omelet Station \$18

Includes spinach, tomato, green onions, peppers, mushrooms, broccoli, cheddar cheese, goat cheese, avocados, bacon, sausage, and ham.

Pasta Station \$20

Includes choice of 3 of the following: alfredo; bolognese; tomato & basil; gorgonzola cream hazelnuts; lamb meatballs with pine nuts; and golden raisins & tomato.

Turkey Breast \$25

With mayonnaise, cranberry relish & house-made rolls

Herb-Roasted Prime Rib \$32

Au jus, horseradish, mustard & house-made rolls

Roasted Filet \$34

With Point Reyes aioli & house-made rolls

Brunch Beverages

Bubbles Bar \$18 per person (2 hours)

Mimosas, Bellinis and Hibiscus

NINE-TEN Bloody Mary Bar \$20 per person (2 hours)

House-made bloody mix, premium Vodka

Add bacon strips, grilled shrimp, pickled vegetables, house-made hot sauce \$6 per person

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

PLATED LUNCH

Three-Course Plated Lunch **\$48 per person**

*Parties over 25, choose one entrée; parties 25 or less, choose two entrées.
All additional courses will be the same for each guest.*

Starters *(choice of one)*

Seasonal soup

Organic greens with shaved vegetables & champagne vinaigrette

Hearts of romaine, parmesan, croutons with white anchovy vinaigrette

Arugula, fennel & shaved parmesan with lemon vinaigrette

Seasonal kale salad with green goddess dressing

Entrées

Served with seasonal accompaniments

Market fresh white fish

Loch Duart salmon

Grilled chicken breast

Hanger steak

Grilled fish tacos served with house-made coleslaw

Maple-brined smoked turkey melt, choice of fries or organic greens with champagne vinaigrette

Petit filet mignon

Pork tenderloin

Dessert *(choice of one)*

Seasonal sorbet & fresh fruit

Coconut caramel custard

Seasonal fruit crisp with house-made vanilla bean ice cream

Chocolate caramel tart

NINE-TEN signature half-baked chocolate cake & whipped cream

Vanilla bean cheesecake

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

LUNCH BUFFETS

Minimum of 15 guests (based on 1 hour service)

NINE-TEN Prospect Street Deli **\$49**

Organic greens with champagne vinaigrette
Seasonal soup
Sliced New York-style pastrami, black forest ham, maple-brined smoked turkey
Cheddar & Swiss cheese
House-made rolls, artisan sliced breads
Mayonnaise, Dijon mustard, tomatoes, butter leaf lettuce
Seasonal fruit salad
Quinoa salad with tomatoes, cucumber, parsley, lemon vinaigrette
Kettle chips
NINE-TEN pickled vegetable jar
House-made cookies & bars

A Taste of Greece **\$53**

Greek salad with hearts of romaine, cucumber, red onion, kalamata olives & feta cheese
Roasted leg of lamb with lamb jus
Oven-roasted white fish with roasted lemon & parsley
Herb-roasted baby potatoes
Fresh pita bread with hummus
Individual pistachio & orange parfaits with date jam

La Vita è Bella **\$53**

Organic greens with aged balsamic vinegar & parmesan cheese
Antipasto of cured meats
Grilled vegetables marinated in extra virgin olive oil
Baked house-made pasta with fresh sausage, ricotta cheese & herbs
Rosemary lemon chicken breast
House-made focaccia bread
Calivirgin olive oil & balsamic vinegar
Individual tiramisu

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

LUNCH BUFFETS

¡Olé!

\$53

Chicken tortilla soup
Local grilled fish tacos
House-made guacamole, salsa fresco & white sauce
Shredded cabbage & limes
Flour & corn tortillas
Tortilla chips
Refried beans & Spanish rice
Très leches cake
Add steak or chicken fajitas for an additional \$8

Jamaican

\$55

Chef Knibb's Jamaican jerk chicken
Escabeche fish with pickled onions & carrots
Mango relish
Sautéed snap peas & carrots
Basmati rice with pine nuts, plantains & herbs
Banana rum cake

Gourmet Box Lunch

\$40

Choice of smoked turkey, black forest ham or vegetarian sandwich on multi-grain bread
Piece of whole fruit
Kettle chips
Granola bar
Chocolate chip cookie
Bottled water

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

EXECUTIVE MEETING PACKAGE

Executive Meeting Package \$60

Standard meeting set includes pens, writing pads, mints, bottled water

Breakfast

NINE-TEN Bakery house-made breakfast breads & croissants

Platter of seasonal fruit

Bagels with whipped cream cheese

Individual house-made granola & yogurt napoleons

Cold cereals

Fresh squeezed orange juice & cranberry juice

Add bacon or sausage, oven-roasted Yukon potatoes, herbs & onions & local Hilliker's Ranch scrambled eggs for \$10 per person

Breakfast Enhancements *(minimum of 10 guests)*

Fruit smoothies made with almond milk, soy milk or yogurt \$6

Oatmeal with brown sugar & golden raisins \$7

House-made cheddar & chive biscuits \$7

Local Hilliker's Ranch scrambled eggs \$7

Herb-roasted fingerling potatoes \$7

Sausage or bacon \$8

Farmer's market vegetable quiche \$10

Brioche French toast with seasonal fruit \$10

Eggs Benedict \$10

House-cured smoked salmon Benedict \$14

Lunch

Not included in package price. Please see lunch menus for pricing.

Mid-Afternoon Break *(choice of one)*

Whole fruit, protein bars & granola bars

Seasonal vegetable platter with parmesan & black pepper dip

Artisan cheese plate with dried fruit, nuts & crackers

Assorted freshly-baked cookies & bars

All Day Beverage Station

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

LOFT PACKAGE

Loft Package **\$95 per person** (*maximum of 8 guests*)

The Loft is located on the top floor of the private Little Hotel by the Sea wing featuring panoramic ocean views and private, ocean-view rooftop deck. The room is ideal for small meetings and comes equipped with seating for up to 8, an LCD television and complimentary, high speed wired and wireless Internet access. Use of The Loft for private functions requires the reserving of a minimum number of suites in the Little Hotel by the Sea wing (current minimum number is eight suites).

Breakfast

NINE-TEN Bakery house-made breakfast breads & croissants

Platter of seasonal fruit

Bagels with whipped cream cheese

Individual house-made granola & yogurt napoleons

Cold cereals

Fresh squeezed orange juice & cranberry juice

Add bacon or sausage, herb-roasted fingerling potatoes & local Hilliker's Ranch Scrambled eggs for \$10 per person

Lunch *Included with package.*

Choice of NINE-TEN Prospect Street Deli buffet or Gourmet Box Lunch.

Mid-Afternoon Break (*choice of one*)

Whole fruit, protein bars & granola bars

Seasonal vegetable platter with parmesan & black pepper dip

Artisan cheese plate with dried fruit, nuts & crackers

Assorted freshly-baked cookies & bars

All Day Beverage Station

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

TAKE FIVE

Something Extra *prices are per person unless otherwise noted*

Fruit smoothies made with almond milk, soy milk or yogurt	\$6
House-made parmesan herb popcorn	\$7
Protein or granola bars	\$7
Whole fruit	\$8
Assorted olives	\$9
Pita chips with hummus & olive tapenade	\$10
Tortilla chips with salsa fresca & guacamole	\$10
Spicy mixed nuts	\$10
Artisan cheese board	\$22
Assorted house-made truffles	\$36 <i>per dozen</i>
Cookies	\$48 <i>per dozen</i>
Brownies	\$48 <i>per dozen</i>

Beverages

Bird Rock Roasters gourmet coffee & hot teas	\$80 <i>per gallon</i>
Fresh squeezed orange juice	\$25 <i>per carafe</i>
Cranberry or apple juice	\$25 <i>per carafe</i>
Fresh squeezed lemonade	\$25 <i>per carafe</i>
Fresh brewed iced tea	\$25 <i>per carafe</i>
Assorted soft drinks	\$5 each
VOSS bottled water 500ml	\$6 each
VOSS sparkling mineral water 500ml	\$6 each

All Day Beverage Station

\$20 per person

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

PLATED DINNER

Three-Course Plated Dinner \$82 per person

(Add an additional course \$12 per person; choice of or dual entrée \$15 per person; parties over 25, choose one entrée; parties 25 or less, choose two entrées. All additional courses will be the same for each guest.)

Starters *(choice of one)*

Seasonal soup

Lobster bisque

Organic greens with shaved vegetables & champagne vinaigrette

Arugula with fennel, shaved parmesan & lemon vinaigrette

Waldorf salad with apples, shaved celery, walnuts, grapes & buttermilk dressing

Iceberg lettuce with blue cheese, bacon, tomato & creamy champagne vinaigrette

Hearts of romaine, parmesan, croutons with white anchovy vinaigrette

Kale salad with green goddess dressing

Roasted root vegetables with baby lettuces, breadcrumbs, parmesan & sherry vinaigrette

Entrées

Pan-roasted Loch Duart salmon with orange emulsion

Market fresh white fish

Herb roasted Shelton organic chicken breast

Thyme & black pepper marinated 7 oz. filet mignon with cabernet reduction

Grilled 8 oz. New York steak with cabernet reduction

Vegetarian entrée available upon request

Lobster Tail (market price)

Crab Legs (market price)

Dessert *(choice of one)*

Apple streusel tart

Maple custard

Chocolate mousse cake

Vanilla bean cheesecake

Seasonal sorbet with fresh farmer's market fruit & meringue crisp

NINE-TEN signature half-baked chocolate cake & whipped cream

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

DINNER BUFFET

\$96 per person (*minimum of 15 guests*)

Salad (*choice of one*)

Organic greens with shaved vegetables & champagne vinaigrette
Arugula with fennel, shaved parmesan & lemon vinaigrette
Waldorf salad with apples, shaved celery, walnuts, grapes & buttermilk dressing
Iceberg lettuce with blue cheese, bacon, tomato & creamy champagne vinaigrette
Hearts of romaine, parmesan, croutons with white anchovy vinaigrette
Kale salad with green goddess dressing
Roasted root vegetables with baby lettuces, breadcrumbs, parmesan & sherry vinaigrette

Entrée (*choice of two*)

Herb-roasted Shelton organic chicken breast with lemon thyme sauce
Jerk pork tenderloin with pork jus
Smoked paprika marinated flat iron steak with red wine sauce
Oven-roasted Loch Duart salmon with orange emulsion
Market fresh fish
Thyme & black pepper-marinated filet mignon with cabernet reduction
Grilled New York steak with cabernet reduction

Starch (*choice of one*)

Anson Mills white corn polenta with mascarpone cheese & herbs
Herb-roasted fingerling potatoes
Yukon gold mashed potatoes
House-made pasta with San Marzano tomatoes & basil

Vegetable (*choice of one*)

Roasted root vegetable
Roasted shallots & butternut squash
Mushroom fricassee
Chino Farms roasted sweet potatoes
Creamed spinach
Braised greens with shallots & bacon

Dessert (*choice of two; Individual portions*)

Vanilla bean panna cotta with fresh fruit
Vanilla bean cheesecake bites
Chocolate hazelnut cream parfaits
Chocolate caramel tart

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

HORS D'OEUVRES & RECEPTIONS

HORS D'OEUVRES

Minimum of 20 pieces per selection; Tray-passed or served on platters

Fig marmalade bruschetta with shaved parmesan	\$6
Shaved fennel bruschetta with parmesan, lemon & olive oil	\$6
Tuna tartar spoon	\$7
Crab lettuce cups with lime & avocado purée	\$7
Crispy ginger glazed pork belly lettuce cup, cucumber carrot slaw	\$7
Vietnamese vegetable spring roll with dipping sauce	\$6
Mushroom arancini	\$6
Boneless short rib cubes	\$7
Crab cake with chipotle aioli	\$7
Avocado & melted brie crostini	\$7
Spiced marinated lamb brochettes with olive tapenade	\$7
Marinated beef brochettes with red pepper relish	\$7
Curry chicken brochettes with mango relish	\$7
Tempura shrimp	\$7
Fried oysters with smoked onion aioli	\$7
Smoked salmon bruschetta with cucumber & radish	\$7

RECEPTION PACKAGES

Minimum of 20 guests

Teaser **\$26**

Based on 30 minute – 1 hour reception

Two tray-passed hors d'oeuvres
Artisan cheese board

Lighter Fare **\$49**

Based on 30 minute – 1 hour reception

Three tray-passed hors d'oeuvres
Two stationary platters
Spiced nuts & parmesan herb popcorn

A Grande Fare **\$90**

Based on 1-2 hour reception

Five tray-passed hors d'oeuvres
Four stationary platters
Prime rib or roasted filet carving station

RECEPTION GRANDE PLATTERS & STATIONS

SOMETHING EXTRA *prices are per person unless otherwise noted*

Fruit smoothies made with almond milk, soy milk or yogurt	\$6
House-made parmesan herb popcorn	\$7
Protein or granola bars	\$7
Whole fruit	\$8
Assorted olives	\$9
Pita chips with hummus & olive tapenade	\$10
Tortilla chips with salsa fresca & guacamole	\$10
Spicy mixed nuts	\$10
Artisan cheese board	\$22
Assorted house-made truffles	\$36 <i>per dozen</i>
Cookies	\$48 <i>per dozen</i>
Brownies	\$48 <i>per dozen</i>

GRANDE PLATTERS *Minimum of 15 guests*

Energizer	\$13
Assortment of protein bars, granola bars & whole fruit	
Chocolate Factory	\$14
Chocolate-dipped strawberries, truffles, mendiants, triple chocolate cookies & brownies	
From the Farm	\$16
Grilled or raw vegetables with parmesan & black pepper dip	
Sliced Seasonal Fruit	\$16
California's Bounty	\$16
Seasonal whole fruits, dried fruits, nuts & granola cookies	
Lamb Meatballs	\$20
San Marzano tomatoes, pine nuts & raisins	
Grilled Marinated Shrimp	\$20
Lemon aioli	
Spoonful of Sugar	\$20
Tartlets, macaroons, individual mousse cakes, truffles & verrines	
Artisan Cheese Board	\$22
Dried fruit, nuts & bread	
Charcuterie Board	\$22
Selection of cured meats, pickled vegetables, mustard & grilled bread	

RECEPTION GRANDE PLATTERS & STATIONS

RECEPTION STATIONS *(based on 1 hour service)*

Minimum of 20 guests; \$150 chef attendant fee (excludes seafood display)

Turkey Breast	\$25
With mayonnaise, cranberry relish & house-made rolls	
Herb-Roasted Prime Rib	\$32
Au jus, horseradish, mustard & house-made rolls	
Roasted Filet	\$34
With Point Reyes aioli & house-made rolls	
Seafood Display	\$36
Oysters with lemon & mignonette	
Shrimp with house-made cocktail sauce & lemons	
Ceviche with avocado & crispy tortilla chips	

COCKTAIL SERVICE

Liquor service requires a \$150 bartender fee per bartender. Price is based on 2 hours.

Hosted Bar

Select liquor	\$11 per drink
Premium liquor	\$13 per drink
Domestic & local beer	\$7 per bottle
Imported & specialty beer	\$8 per bottle
Soft drinks	\$5 each
VOSS sparkling & still bottled water	\$6 each

Non-Hosted Bar

(non-hosted bar pricing is inclusive of tax & gratuity)

Select liquor	\$13 per drink
Premium liquor	\$15 per drink
Domestic & local beer	\$9 per bottle
Imported & specialty beer	\$10 per bottle
Soft drinks	\$6 each
VOSS sparkling & still bottled water	\$6 each

Hourly Bar Packages

Select Liquor: Vodka, Gin, Rum, Tequila, Bourbon & Scotch (all house brands)
Domestic & local beer, Sommelier choice wine, non-alcoholic beverages.
**Shots are not included in package.*

\$25 per person (1 hour)
\$35 per person (2 hours)
\$40 per person (3 hours)
\$50 per person (4 hours)

Premium Liquor: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Bourbon, Dewar's Scotch. Imported & specialty beer, Sommelier choice wine, non-alcoholic beverages.
**Shots are not included in package.*

\$30 per person (1 hour)
\$40 per person (2 hours)
\$45 per person (3 hours)
\$55 per person (4 hours)

Wine Selections

Please contact your catering representative for our current Wine Spectator-rated wine list
Corkage: \$30 per bottle; Maximum number of bottles based on guest count.

AUDIO-VISUAL

Wireless high speed Internet connection	Complimentary
Screen	\$150
LCD projector & screen	\$450
AV support package (LCD TV, set-up, technical support)	\$300
Wireless PowerPoint remote	\$50
Polycom speaker phone	\$300
Easel	\$30
Flipchart (adhesive) with markers & easel	\$60
Whiteboard with markers & easel	\$70
Audio Package (<i>includes 1 wireless lapel or 1 wireless handheld handheld microphone, 4-channel mixer, and speaker.</i>)	\$350
- Additional wireless lapel microphone or handheld	\$125
Podium	\$125
Speaker with stand	\$125
Power/Extension cord	\$5

Your catering representative will be able to assist you with specific audio-visual needs. A 23% service charge will be added to all audio-visual charges.