



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

CATERING MENUS

# BREAKFAST BUFFET & ENHANCEMENTS

## Early Riser

**\$34**

NINE-TEN Bakery: House-made breakfast breads, croissants & mini cinnamon rolls  
Platter of seasonal fruit: Melon, pineapple & berries  
Bagels with whipped cream cheese  
House-made granola, "Strauss Creamery" honey-lime yogurt & fresh berries  
Cold cereals: Raisin Bran, Cheerios & house-made granola

## Morning Boost

**\$40**

Pitaya & granola bowls with banana, berries, toasted coconut & nuts  
Platter of seasonal fruit  
Build-It-Yourself Avocado Toast Station: Smashed avocado with lime & Aleppo pepper, farmer's market radishes, toasted pepitas, pickled raisins & bread and multi-grain toast  
Local Hilliker's Ranch soft-boiled eggs  
Sliced turkey & whipped ricotta cheese with extra virgin olive oil

## Taste of Baja

**\$40**

Pan dulce  
Mexican fruit salad with jicama, mango, cucumber, orange, lime & Tajin dressing  
Horchata-spiced yogurt with toasted cinnamon oats  
Huevos rancheros tostadas with Vaquero beans, scrambled eggs, ranchero sauce, Oaxaca cheese, avocado & cilantro  
Crispy tostadas

## Sunrise

**\$45**

NINE-TEN Bakery: House-made breakfast breads, croissants & mini cinnamon rolls  
Platter of seasonal fruit: Melon, pineapple & berries  
Bagels with whipped cream cheese  
House-made granola, "Strauss Creamery" honey-lime yogurt & fresh berries  
Local Hilliker's Ranch scrambled eggs  
Herb-roasted fingerling potatoes  
Choice of bacon or sausage

## Breakfast Enhancements *(priced per person):*

|  |     |
|--|-----|
| Fruit smoothies made with almond milk, soy milk or yogurt                  | \$6 |
| Pitaya & granola bowls with berries, toasted coconut & nuts                | \$7 |
| Oatmeal with brown sugar & golden raisins                                  | \$7 |
| House-made one bite donut holes with lemon crème anglaise & strawberry jam | \$8 |
| 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 |

## Breakfast Entrée Enhancements *(priced per person):*

|   |      |
|---|------|
| Farmer's market vegetable quiche  | \$12 |
| House-made buttermilk & lemon pancakes with macerated blueberries, Vermont maple syrup & powdered sugar | \$14 |
| Brioche French toast with seasonal fruit  | \$12 |
| Eggs Benedict   | \$14 |
| House-cured smoked salmon Benedict  | \$16 |
| Breakfast sandwich: Scrambled eggs, crispy bacon, smashed avocado & aged cheddar on an English muffin   | \$12 |
| Prime 6 oz. NY Steak with J1 sauce  | \$18 |

*Includes local Cafe Moto gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice.*

# BRUNCH BUFFET & ENHANCEMENTS

## **The Baja** **\$60**

Mexican fruit salad with jicama, mango, cucumber, orange, lime & Tajin dressing  
Horchata-spiced yogurt with toasted cinnamon oats  
Red chilaquiles with chorizo, cotija, shaved onions & cilantro  
Huevos rancheros tostadas with Vaquero beans, scrambled eggs, ranchero sauce, Oaxaca cheese, avocado & cilantro  
Crispy tostadas  
Chef specialty seasonal pan dulce

*Optional enhancement (add \$20 per person):*

Puerto Nuevo Benedict with smashed avocado, lobster & chipotle hollandaise

## **The Cove** **\$65**

NINE-TEN Bakery: House-made breakfast breads, croissants & mini cinnamon rolls  
Platter of seasonal fruit: Melon, pineapple & berries  
Local Hilliker's Ranch scrambled eggs  
Herb-roasted fingerling potatoes  
Bacon & sausage

*Choice of one of the following:*

Hearts of romaine salad with parmesan cheese, croutons & white anchovy vinaigrette  
Specialty house-made seasonal soup  
Artisan cheese & charcuterie display

*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

*Optional enhancement (add \$15 per person):*

Smoked Salmon Benedict: House-smoked salmon, poached Hilliker's Ranch egg, citrus hollandaise sauce, served on a toasted English muffin

## **BRUNCH ENHANCEMENTS**

*(Priced per person; Minimum of 15 guests)*

### **High Tea Display** **\$45**

Includes fresh baked scones with seasonal fruit preserves, assorted petit fours & finger sandwiches to include cucumber, smoked salmon & egg salad

### **Smoked Salmon Display** **\$16**

Sliced tomatoes, hard boiled eggs, capers, whipped cream cheese, wild arugula & mini bagels

### **Seafood Display** **\$36**

Oysters with lemon & mignonette  
Shrimp with house-made cocktail sauce & lemons  
Ceviche with avocado & crispy tortilla chips

## **CHEF ATTENDED STATIONS**

*(Priced per person; Minimum of 20 guests; \$150 chef attendant fee)*

### **Omelet Station** **\$20**

Includes choice of 5 of the following: Spinach; tomato; green onions; peppers; mushrooms; broccoli; cheddar cheese; goat cheese; avocados; bacon; sausage; or ham

### **Potato Gnocchi Station** **\$26**

Includes shaved parmesan and choice of 3 of the following: Pomodoro & basil; gorgonzola cream & hazelnuts; beef ragu; wild mushrooms & shallots; or lamb meatballs with raisins & pine nuts

## **BRUNCH BEVERAGES**

### **Bubbles Bar** **\$25 per person (2 hours)**

Mimosas, Bellinis and Hibiscus

### **NINE-TEN Bloody Mary Bar** **\$25 per person (2 hours)**

House-made bloody mix, premium Vodka  
Add bacon strips, grilled shrimp, pickled vegetables, house-made hot sauce  
\$6 per person

### **NINE-TEN Michelada Bar** **\$30 per person (2 hours)**

Chef Knibb's Michelada mix, Modelos & Barrio Lager, house-made pickles, fruit skewers & Tajin

*Includes local Cafe Moto gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice.*

# LUNCH PLATED

## 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)*

Chef specialty 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 fruit & baby kale with buttermilk dressing, toasted almonds,  
& parmesan cheese

### Entrées *(choice of one)*

*Served with seasonal accompaniments*

Market fresh white fish  
Loch Duart salmon  
Grilled chicken breast  
Grilled fish tacos served with salsa verde, cabbage, lime & avocado  
NINE-TEN signature Reuben sandwich  
Petit filet mignon  
Prime 6 oz. NY “pave” steak

### Dessert *(choice of one)*

Seasonal sorbet & fresh fruit  
Coffee semifreddo with cocoa crumb and caramel sauce  
Seasonal fruit crisp with house-made vanilla bean ice cream  
Black forest chocolate mousse cake with cherries  
NINE-TEN signature half-baked chocolate cake & whipped cream  
Vanilla bean cheesecake with mixed berries & seasonal compote

*Includes local Cafe Moto gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice.*

# LUNCH BUFFETS

*(Based on 1 hour service; Minimum of 15 guests)*

## **NINE-TEN Prospect Street Deli**      **\$55**

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  
Quinoa salad with tomatoes, cucumber, parsley & lemon vinaigrette  
Kettle chips  
NINE-TEN pickled vegetable jar  
House-made cookies & bars

## **A Taste of Spain**      **\$55**

Tapas: Olives, peppers, boquerones & fried almonds  
Spanish-style roasted pork shoulder  
Seafood paella with shrimp, clams, calamari on Spanish sofrito bomba rice cooked with lobster broth  
Patatas bravas: Smashed and fried baby potatoes tossed with smoked paprika aioli & parsley  
Braised greens: Slowly cooked hearty farmers market greens with shallots, garlic & touch of sherry vinaigrette  
Spanish vanilla pudding

## **La Vita è Bella**      **\$55**

Organic greens with aged balsamic vinegar & parmesan cheese  
Antipasto of cured meats  
Grilled vegetables marinated in extra virgin olive oil & lemon  
Baked house-made pasta with ricotta cheese, herbs & pomodoro sauce  
Rosemary lemon chicken breast  
Calivirgin olive oil & balsamic vinegar  
Butterscotch budino with shortbread cookie & whipped cream

## **¡Olé!**      **\$53**

Mexican fruit salad with jicama, mango, cucumber, orange, lime & Tajin dressing  
Veracruz-style local grilled fish tacos  
House-made guacamole & salsa fresco  
Flour & corn tortillas  
Tortilla chips  
Rancho Gordo beans & Spanish rice  
Très leches cake  
*Add steak or chicken fajitas for an additional \$8 per person*

## **BBQ**      **\$55**

All-natural 6-hour braised brisket with red wine & BBQ spices  
Braised & smoked pulled chicken with light BBQ sauce  
Potato salad: Confit baby potatoes with whole grain mustard, smoky dressing, scallions & dill  
The Wedge: Crisp iceberg lettuce wedges, bacon, cherry tomatoes & creamy buttermilk blue cheese dressing  
Fresh house-made biscuits  
Fresh house-made vanilla ice cream sandwiches

## **Jamaican**      **\$55**

Caribbean salad with mixed greens, mango, pepper, green onion, carrot & sesame lime vinaigrette  
Chef Knibb's Jamaican jerk chicken  
Grilled swordfish with ginger lime & scallion relish  
Roasted sweet potato & thyme  
Basmati rice with pine nuts, plantains & herbs  
Pineapple upside-down cake

## **Gourmet Box Lunch**      **\$40**

Choice of smoked turkey, black forest ham or avocado sandwich on multi-grain bread  
Piece of whole fruit  
Kettle chips  
Granola bar  
Fresh baked chocolate chip cookie  
Bottled water  
Soda

*Includes local Cafe Moto gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice.*

# MEETING PACKAGES

## EXECUTIVE MEETING PACKAGE

\$62

### Breakfast

NINE-TEN Bakery: House-made breakfast breads, croissants & mini cinnamon rolls  
Platter of seasonal fruit: Melon, pineapple & berries  
Bagels with whipped cream cheese  
House-made granola, "Strauss Creamery" honey-lime yogurt & fresh berries  
Fresh squeezed orange juice & cranberry juice

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

### Lunch

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

### Mid-Afternoon Break *(choice of one)*

Whole fruit, protein bars & granola bars  
Individual seasonal farmers market crudité cups with your choice of hummus or whipped ricotta & extra virgin olive oil  
Crispy baked pita chips with creamy hummus  
Tortilla chips with salsa fresca & guacamole  
Fruteria platter with jicama, mango, cucumber, orange, lime & Tajin dressing  
Melon prosciutto bites: Farmer's market melon slices wrapped with La Querica prosciutto & extra virgin olive oil crumbs  
Caprese bites: Ciliegine mozzarella, local cherry tomatoes, fresh basil, balsamic vinegar & and extra virgin olive oil  
Assorted freshly-baked cookies & bars

### All Day Beverage Station

Unlimited local Cafe Moto gourmet coffee, hot & iced teas, assorted sodas & sparkling and still bottled water

## TAKE FIVE MEETING BREAKS

*(Priced per person unless otherwise noted)*

### Sweet Tooth

|   |                |
|---|----------------|
| House-made caramel popcorn                | \$7            |
| Protein or granola bars                   | \$7            |
| Freshly-made assorted house-made truffles | \$36 per dozen |
| Freshly-made cookies                      | \$48 per dozen |
| Freshly-made brownies                     | \$48 per dozen |

### Afternoon Snacks

|  |      |
|--|------|
| Assorted olives                              | \$9  |
| Crispy baked pita chips with creamy hummus   | \$10 |
| Tortilla chips with salsa fresca & guacamole | \$10 |
| Spicy mixed nuts                             | \$10 |

### Fruits & Veggies

|  |      |
|--|------|
| Fruit smoothies made with almond milk, soy milk or yogurt                    | \$6  |
| Seasonal farmer's market fruits & bananas                                    | \$8  |
| Sliced seasonal fruit platter: Melons, pineapple & berries                   | \$16 |
| Fruteria platter with jicama, mango, cucumber, orange, lime & Tajin dressing | \$18 |

### Hearty Refreshments

|  |      |
|--|------|
| Artisan cheese board   | \$22 |
| Melon prosciutto bites: Farmer's market melon slices wrapped with La Querica prosciutto & extra virgin olive oil crumbs                      | \$10 |
| Caprese bites: Ciliegine mozzarella, local cherry tomatoes, fresh basil, balsamic vinegar & and extra virgin olive oil                       | \$12 |
| Toast platter with choice of 1 of the following: Salmon rillettes; avocado chile lime & shrimp; burrata cheese; or olives & sea salt         | \$12 |
| Individual seasonal farmer's market crudité cups with your choice of hummus or whipped ricotta & extra virgin olive oil                      | \$12 |
| Poke bowl: Sushi rice, cucumber, carrots, avocado, soy ginger dressing & house-made furikake   | \$14 |
| Build-it-yourself ceviche tostadas: Market fresh white fish, lime, red onion, cucumber, radish, and cilantro with smashed avocado & tostadas | \$18 |

# MEETING PACKAGES (Cont'd.)

## Beverages

|  |                 |
|--|-----------------|
| Cafe Moto gourmet coffee & hot teas  | \$80 per gallon |
| Fresh-squeezed orange juice  | \$25 per carafe |
| Cranberry or apple juice   | \$25 per carafe |
| Fresh-squeezed lemonade  | \$25 per carafe |
| Fresh-brewed iced tea  | \$25 per carafe |
| Fresh-brewed Agua Fresca<br><i>(jicama, agua de sandia, strawberry &amp; mint)</i>               | \$25 per carafe |
| Fresh-pressed vegetable juice<br><i>(carrot/ginger; cucumber/apple; &amp; beet/celery/apple)</i> | \$22 per person |
| Assorted soft drinks   | \$5 each        |
| VOSS bottled water 500ml   | \$6 each        |
| VOSS sparkling mineral water 500ml   | \$6 each        |

|  |                 |
|--|-----------------|
| <b>All Day Beverage Station</b>  | \$20 per person |
| Unlimited local Cafe Moto gourmet coffee, hot & iced teas,<br>assorted sodas & sparkling and still bottled water |                 |

# RECEPTIONS & HORS D'OEUVRES

## RECEPTION PACKAGES

*(Priced per person; 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*

- Four tray-passed hors d'oeuvres
- Two stationary platters

### A Grande Fare **\$90**

*Based on 1-2 hour reception; \$150 chef attendant fee*

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

## Hors d'Oeuvres

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

|   |     |
|---|-----|
| Baby artichokes with date purée & parmesan  | \$7 |
| Vietnamese vegetable spring roll with dipping sauce                                   | \$7 |
| Mushroom arancini   | \$7 |
| Butternut squash cube with apple pecan relish   | \$7 |
| Devils on horseback ( <i>prosciutto-wrapped date, goat cheese &amp; spiced nuts</i> ) | \$7 |
| Tuna poke spoon   | \$7 |
| Crab lettuce cups with lime & avocado purée   | \$7 |
| Crispy ginger-glazed pork belly lettuce cup with cucumber carrot slaw                 | \$7 |
| Jerk chicken meatballs  | \$7 |
| Crab cake with chipotle aioli   | \$7 |
| Avocado & melted brie crostini  | \$7 |
| Lamb kabab with tzatziki  | \$7 |
| Marinated beef brochettes with red pepper relish                                      | \$7 |
| Tandori chicken brochettes  | \$7 |
| Tempura shrimp  | \$7 |
| Fried oysters with smoked-onion aioli   | \$7 |
| Smoked salmon bruschetta with cucumber & radish                                       | \$7 |
| Spanish octopus bite with romesco sauce   | \$7 |
| Beef tartar crostini  | \$7 |



# RECEPTION PLATTERS & STATIONS

## Grande Platters

*(Priced per person; Minimum of 15 guests)*

- From the Farm** **\$16**  
Grilled or raw vegetables with parmesan & black pepper dip
- California's Bounty** **\$16**  
Chef seasonal hummus, whipped ricotta, nuts & raw vegetables
- Artisan Cheese & Charcuterie Board** **\$22**  
Dried fruit, nuts, bread, selection of cured meats, pickled vegetables, mustard & grilled bread
- Seafood Display** **\$36**  
Oysters with lemon & mignonette, shrimp with house-made cocktail sauce and lemons & ceviche with avocado and crispy tortilla chips
- Tapas** **\$18**  
Toasted marcona almonds, boquerones, olives, roasted & pickled peppers, patatas bravas, pork terrine & grilled bread
- Lamb Meatballs** **\$20**  
San Marzano tomatoes, pine nuts & raisins, grilled artisan bread
- Grilled Marinated Shrimp** **\$20**  
Lemon aioli
- Brochettes Bar** **\$24**  
Marinated beef brochettes with red pepper relish, Tandori chicken brochettes, & lamb brochettes with tzatziki
- Spoonful of Sugar** **\$20**  
Tartlets, macaroons, individual mousse cakes, truffles & verrines
- Chocolate Factory** **\$14**  
Chocolate-dipped strawberries, truffles, chocolate cream puffs, chocolate mousse cakes & brownies

## Chef Attended Reception Stations

*(Based on 1 hour service; Minimum of 20 guests; \$150 chef attendant fee)*

- Turkey Breast** **\$25**  
With herb gravy, 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

# DINNER PLATED & BUFFET

## 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. Vegan options available.)*

### Starters *(choice of one)*

- Chef specialty seasonal soup
- Lobster bisque
- Organic greens with shaved vegetables & champagne vinaigrette
- Arugula with fennel, shaved parmesan & lemon vinaigrette
- Baby lettuces with apples, raisins, pecans, goat cheese & cider vinaigrette
- Bibb & blue cheese with shaved radish, fine herbs, Point Reyes blue cheese & red wine vinaigrette
- Baby kale with roasted pears, dried blueberries, toasted almonds & pear-mustard vinaigrette
- Crab Louie with Bibb lettuce, whipped avocado, dried cherry tomatoes & champagne vinaigrette

### Entrées *(choice of one)*

*Served with seasonal accompaniments. Vegetarian entrée available upon request.*

- Pan-roasted salmon with carrot ginger 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. NY steak with Cabernet reduction
- Lobster Tail *(market price)*
- Braised boneless short rib
- Maple leaf duck breast
- Colorado lamb loin

### Dessert *(choice of one)*

- Lemon meringue tart filled with lemon curd & topped with Italian meringue
- Vanilla bean panna cotta served with seasonal compote
- Chocolate hazelnut gateaux served with caramel sauce
- Vanilla bean cheesecake served with mixed berries & seasonal compote
- Seasonal sorbet with fresh farmer's market fruit & meringue crisp
- NINE-TEN signature half-baked chocolate cake & whipped cream

## Dinner Buffet

**\$96 per person**

*(Minimum of 15 guests.)*

### Salad *(choice of two)*

- Organic greens with shaved vegetables & champagne vinaigrette
- Arugula with fennel, shaved parmesan & lemon vinaigrette
- Baby lettuces with apples, raisins, pecans, goat cheese & cider vinaigrette
- Baby kale with roasted pears, dried blueberries, toasted almonds, pear-mustard vinaigrette
- Bibb & blue cheese with shaved radish, fine herbs, Point Reyes blue cheese & red wine vinaigrette
- Crab Louie with Bibb lettuce, whipped avocado, dried cherry tomatoes & champagne vinaigrette

### Entrées *(choice of two)*

- Herb-roasted Shelton organic chicken breast with lemon thyme sauce
- Jerk pork tenderloin with pork jus
- Oven-roasted salmon with carrot ginger emulsion
- Market fresh fish
- Thyme & black pepper-marinated filet mignon with Cabernet reduction
- Grilled NY steak with Cabernet reduction

### Sides *(choice of two)*

- 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
- Chef specialty seasonal risotto

### Vegetable *(choice of two)*

- Roasted root vegetable
- Roasted shallots & butternut squash
- Spice roasted rainbow carrots
- Chino Farms roasted sweet potatoes
- Broccolini with garlic & Aleppo pepper

### Dessert *(choice of two; individual portions)*

- Vanilla bean panna cotta with fresh fruit
- Vanilla bean cheesecake bites
- Lemon cream parfaits
- Chocolate caramel tart
- Assorted cream parfaits

*Includes freshly-baked bread, whipped butter, local Cafe Moto gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice.*

# 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 & service charge)*

|                                      |                 |
|--------------------------------------|-----------------|
| Select liquor                        | \$15 per drink  |
| Premium liquor                       | \$18 per drink  |
| Domestic & local beer                | \$12 per bottle |
| Imported & specialty beer            | \$14 per bottle |
| Soft drinks                          | \$8 each        |
| VOSS sparkling & still bottled water | \$8 each        |

## Hourly Bar Packages

### Select Liquor:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Bourbon, Dewar's Scotch. Domestic & local beer; Sommelier-choice wine; non-alcoholic beverages. Shots are not included in package.

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

### Premium Liquor:

Ketel One Vodka, Hendrick's Gin, Malahat Spiced Rum, Patron Tequila, Basil Hayden Bourbon, Johnny Walker Scotch. Imported & specialty beer; Sommelier-choice wine; non-alcoholic beverages. Shots are not included in package.

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

# WINE LIST

## Champagne

|  |       |
|--|-------|
| BOUVET, Brut Rosé, NV, Loire Valley, France        | \$51  |
| TAITTINGER, Brut, NV, Champagne, France            | \$83  |
| BILLECART-SALMON, Brut Rosé, NV, Champagne, France | \$180 |

## Intriguing Wines

|  |      |
|--|------|
| SANTA MARGHERITA, Pinot Grigio, Alto Adige, Italy  | \$50 |
| WEINGUT WEGELER, Feinherb Riesling, Mosel, Germany | \$52 |
| FEFINANES, Albarino, Rias Baixas, Spain            | \$53 |

## Sauvignon Blanc

|  |      |
|--|------|
| TANGENT, Edna Valley, CA                   | \$42 |
| CATALINA SOUNDS, Marlborough, New Zealand  | \$48 |
| DUCKHORN, Napa Valley, CA                  | \$55 |
| LA POUSSIE, Sancerre, Loire Valley, France | \$72 |

## Chardonnay

|   |       |
|---|-------|
| JACKSON ESTATE, Santa Maria Valley, CA                      | \$52  |
| STAGS LEAP WINE CELLARS, "Hands of Time", Napa Valley, CA   | \$56  |
| JEAN ET SEBASTIEN DAUVISSAT, "St. Pierre", Burgundy, France | \$61  |
| FRANK FAMILY, Carneros, Napa Valley, CA                     | \$76  |
| CHALK HILL, Sonoma, CA                                      | \$88  |
| MARCHAND-TAWSS, Meursault, Burgundy, France                 | \$133 |

## Intriguing Reds

|  |      |
|--|------|
| RIPANUDA, Sangiovese, Chianti Classico Riserva, Tuscany, Italy | \$55 |
| LES PALLIERES, Grenache, Gigondas, Rhone Valley, France        | \$70 |
| BRULIAM, Rocky Ridge Vineyard, Sonoma, CA                      | \$65 |

## Pinot Noir

|  |       |
|--|-------|
| LA CREMA, Sonoma Coast, CA                                 | \$50  |
| EN ROUTE (by FAR NIENTE), Russian River Valley, CA         | \$82  |
| BERGSTROM, Willamette Valley, OR                           | \$87  |
| PIERRE GELIN, Fixin, Burgundy, France                      | \$94  |
| RADIO-COTEAU, Sonoma Coast, CA                             | \$113 |
| BEAUX FRERES, Beaux Freres Vineyard, Willamette Valley, OR | \$180 |

## Cabernet Sauvignon & Meritage

|  |       |
|--|-------|
| HILL FAMILY, "Barrel Blend", Meritage Blend, Napa Valley, CA | \$55  |
| AVALON, Estate, Cabernet Sauvignon, Napa Valley, CA          | \$58  |
| CAIN CUVÉE, Meritage Blend, Napa Valley, CA                  | \$72  |
| HALTER RANCH, Adelaida District, Paso Robles, CA             | \$77  |
| FAUST, Cabernet Sauvignon, Napa Valley, CA                   | \$113 |
| SPRING MOUNTAIN VINEYARDS, Cab. Sauvignon, Napa, CA          | \$183 |

*Corkage: \$30 per bottle; Maximum number of bottles based on guest count.*

*Sommelier wine-paired dinners are available for additional fee plus cost of wine. Inquire for more details.*

*All wines are subject to availability. 72 hour notice for all orders required. A complete wine list from NINE-TEN Restaurant is available upon request. Please be aware that some wines may be in limited supply.*

# AUDIO-VISUAL

|  |               |
|--|---------------|
| Wireless high-speed Internet connection  | Complimentary |
| Screen   | \$150         |
| LCD projector & screen   | \$450         |
| AV support package<br>Includes 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<br>Includes 1 wireless lapel or 1 wireless hand-held,<br>hand-held microphone, 4-channel mixer, and speaker. | \$350         |
| Additional wireless lapel microphone or hand-held  | \$125         |
| Podium   | \$150         |
| Speaker with stand   | \$150         |
| Power/Extension cord   | \$10          |

*Your catering representative will be able to assist you with specific audio-visual needs. A 25% service charge will be added to all audio-visual charges.*

# GENERAL CATERING 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 order 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 & 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.

## GRATUITY, SERVICE CHARGE & SALES TAX

The combined gratuity and service charge that is in effect on the day of the Group's Event will be added to Group's Master Account. Currently, the combined charge is equal to 25% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 16%) is a gratuity and will be fully distributed to servers and, where applicable, bussers and/or bartenders assigned to the event and kitchen staff. The remainder of the combined charge (currently 9%) is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of Group's Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.