



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, and hot tea.



LUNCH BUFFETS

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

NINE-TEN Prospect Street Deli \$52

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! \$55

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, and hot tea.

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

Optional enhancement (add \$10 per person):

Bacon or sausage, oven-roasted Yukon potatoes with herbs and onions & local Hilliker's Ranch scrambled eggs

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

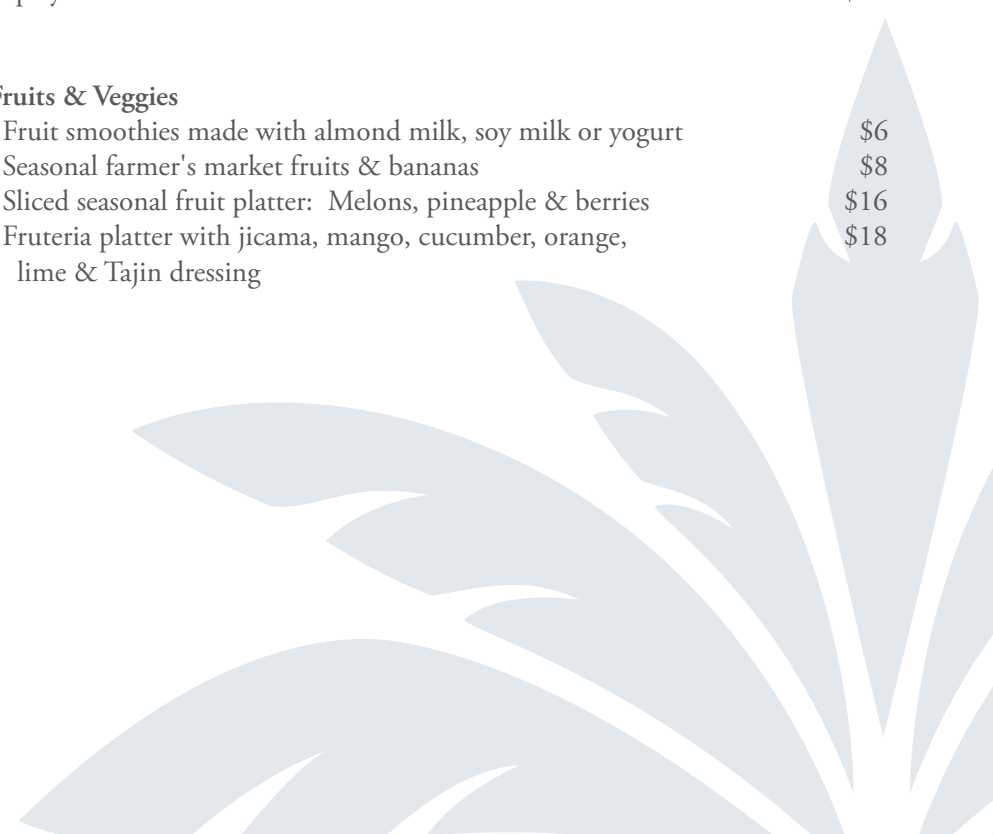
House-made caramel popcorn	\$7
Protein or granola bars	\$7
Freshly-made assorted house-made truffles	\$36 per dozen
Freshly-made cookies	\$48 per dozen
Freshly-made brownies	\$48 per dozen

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



MEETING PACKAGES (Cont'd.)

Something Extra

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 & 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

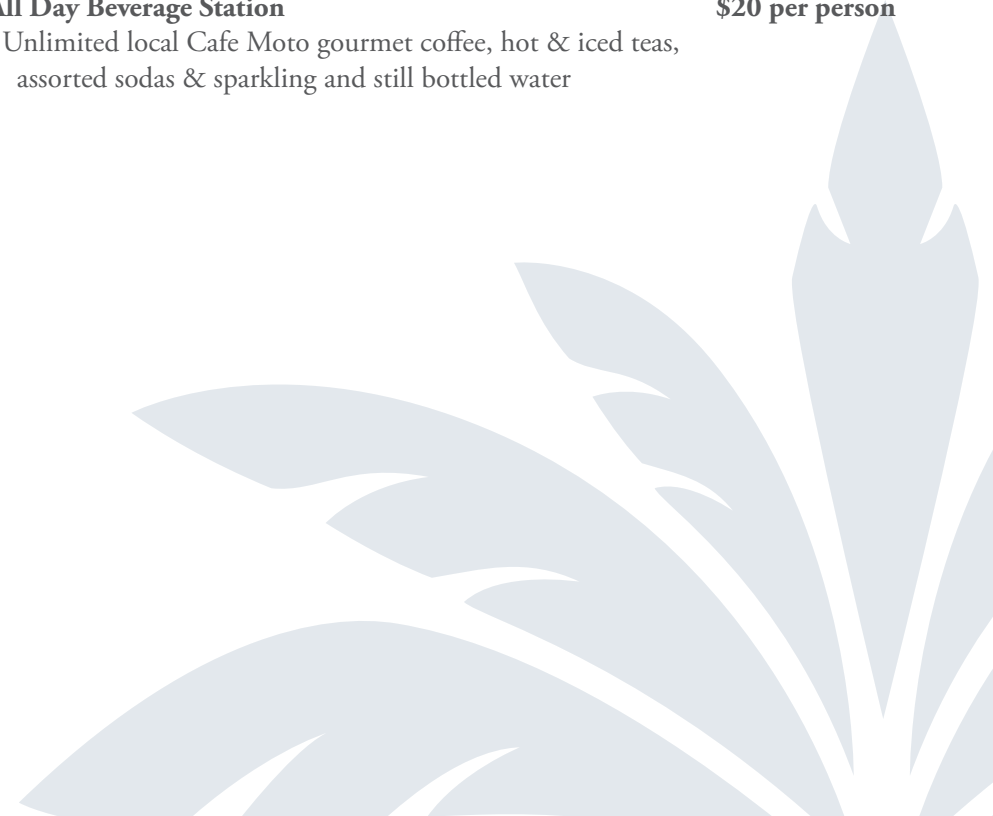
Beverages

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 <i>(jicama, agua de sandia, strawberry & mint)</i>	\$25 per carafe
Fresh-pressed vegetable juice <i>(carrot/ginger; cucumber/apple; & 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

All Day Beverage Station

\$20 per person

Unlimited local Cafe Moto gourmet coffee, hot & iced teas, 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; All selections \$7 apiece)

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



RECEPTION PLATTERS & STATIONS

Grande Platters

(Priced per person; Minimum of 15 guests)

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|--|-------------|
| 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, Tandoori chicken brochettes, & lamb brochettes with tzatziki | |
| Spoonful of Sugar | \$20 |
| Tartlets, macarons, 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)

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|--|-------------|
| 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

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

Includes local Cafe Moto gourmet coffee, and hot tea.



DINNER BUFFETS

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 local Cafe Moto gourmet coffee, and hot tea.



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)
\$35 per person (2 hours)
\$40 per person (3 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)
\$40 per person (2 hours)
\$45 per person (3 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 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	\$350
Includes 1 wireless lapel or 1 wireless hand-held, hand-held microphone, 4-channel mixer, and speaker.	
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 \$15 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. Client must provide place cards for each guest noting their name and symbol indicating their pre-selected entrée selection.

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. (Current cake-cutting fee is \$3.50 per person, plus tax & gratuities.) 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.

