



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

HOLIDAY CATERING MENUS

HOLIDAY PARTY CATERING

POLICIES & INFORMATION

FOOD & BEVERAGE MINIMUM

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

FINAL GUARANTEE

We must be notified three business days prior to your function with a guaranteed number of attendees. In the event that a final guarantee is not supplied, the estimated number of attendees will be your final guarantee. You 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 premises and purchased solely through the Grande Colonial.

OUTSIDE FOOD & BEVERAGE

No food or beverage of any kind may be brought into the banquet rooms, with the exception of cakes and bottles of wine, for which a service fee will apply. (Current cake-cutting fee is \$5 per person, plus tax & gratuities; current corkage fee is \$35 per bottle, plus tax & gratuities.) We do not permit removal of food at conclusion of the event.

MONDAY & TUESDAY BUSINESS OPERATIONS

Please be aware that due to limited food and beverage operations on Monday and Tuesday, some of our catering offerings are currently not available. Our Sales & Catering team will be happy to guide you through the options we are able to provide on those two days.

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 \$20 (++) 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.

BANQUET SERVICE CHARGE

The Banquet Service Charge is a combined gratuity and service charge that is in effect on the day of the group's event and will be added to group's master account. Currently, the combined charge is equal to 27% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 18%) 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 the 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.

CUSTOM PRINTED MENUS

Upon request, we will provide custom menus for your event, to be displayed at each place-setting, for \$3 per menu, plus tax & gratuities.



PLATED LUNCH \$64

PARTIES OVER 25, CHOOSE ONE ENTRÉE; PARTIES 25 OR LESS, CHOOSE TWO ENTRÉES; ALL ADDITIONAL COURSES WILL BE THE SAME FOR EACH GUEST. PRICES ARE PER PERSON.

STARTERS *(choice of one)*

Lobster bisque

Baby kale & pear salad with roasted cauliflower, hazelnut, pecorino cheese & ginger-mustard seed vinaigrette

Farmers market apples & Little Gem lettuce salad with dried cranberries, pecans & sherry vinaigrette

Roasted beets & chicory salad with citrus segments, blue cheese & citrus vinaigrette

Tuna crudo with avocado, chives, jalapeno, radish sprouts & ponzu

ENTRÉES *(choice of one or two depending on party size)*

Served with seasonal accompaniments

Pan roasted white fish with leeks, thumbalina carrots, shitake mushrooms. cauliflower purée & chive citrus vin jaune

Seared salmon with leeks, thumbalina carrots, shitake mushrooms. cauliflower purée & chive citrus vin jaune

Jidori chicken breast with Brussels sprouts, maitake mushrooms, butternut squash, pomme purée & poulet jus

Grilled filet with Brussels sprouts, maitake mushrooms, butternut squash, pomme purée & cabernet sauce

Butternut Squash risotto with roasted Brussels sprouts, carrots, pepitas, parmesan & gremolata

DESSERT *(choice of one)*

“S’mores”, milk chocolate mousse, graham cracker, whipped meringue, buttermilk ice cream

Lemon bar, sable dough, meringue, market fresh berries



INCLUDES FRESHLY BAKED BREAD, WHIPPED BUTTER, LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA.



LUNCH BUFFET \$70

PARTIES OVER 25, CHOOSE ONE ENTRÉE; PARTIES 25 OR LESS, CHOOSE TWO ENTRÉES; ALL ADDITIONAL COURSES WILL BE THE SAME FOR EACH GUEST. PRICES ARE PER PERSON.

STARTERS *(choice of one)*

- Lobster bisque
- Baby kale & pear salad with roasted cauliflower, hazelnut, pecorino cheese & ginger-mustard seed vinaigrette
- Farmers market apples & Little Gem lettuce salad with dried cranberries, pecans & sherry vinaigrette
- Roasted beets & chicory salad with citrus segments, blue cheese & citrus vinaigrette
- Tuna crudo with avocado, chives, jalapeno, radish sprouts & ponzu

ENTRÉES *(choice of one or two depending on party size)* *Served with seasonal accompaniments*

- Pan roasted white fish with chive citrus vin jaune
- Seared salmon with chive citrus vin jaune
- Jidori chicken breast with poulet jus
- Grilled filet with cabernet sauce

STARCH *(choice of one)*

- Herb-roasted fingerling potatoes
- Yukon Gold pomme purée
- Potato gratin with gruyere

VEGETABLE *(choice of one)*

- Roasted wild mushrooms with herbs
- Cauliflower gratin with gruyere
- Roasted baby carrots with pomegranate molasses

DESSERT

- Spoonful of Sugar
- Chocolate Factory



INCLUDES FRESHLY BAKED BREAD, WHIPPED BUTTER, LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA.



PLATED DINNER \$96

PARTIES OVER 25, CHOOSE ONE ENTRÉE; PARTIES 25 OR LESS, CHOOSE TWO ENTRÉES; ALL ADDITIONAL COURSES WILL BE THE SAME FOR EACH GUEST. PRICES ARE PER PERSON.

STARTERS *(choice of one)*

Lobster bisque

Baby kale & pear salad with roasted cauliflower, hazelnut, pecorino cheese & ginger-mustard seed vinaigrette

Farmers market apples & Little Gem lettuce salad with dried cranberries, pecans & sherry vinaigrette

Roasted beets & chicory salad with citrus segments, blue cheese & citrus vinaigrette

Tuna crudo with avocado, chives, jalapeno, radish sprouts & ponzu

ENTRÉES *(choice of one or two depending on party size)*

Served with seasonal accompaniments

Pan roasted white fish with leeks, thumbalina carrots, shitake mushrooms, cauliflower purée & chive citrus vin jaune

Seared salmon with leeks, thumbalina carrots, shitake mushrooms, cauliflower purée & chive citrus vin jaune

Jidori chicken breast with Brussels sprouts, maitake mushrooms, butternut squash, pomme purée & poulet jus

Grilled filet with Brussels sprouts, maitake mushrooms, butternut squash, pomme purée & cabernet sauce

Butternut Squash risotto with roasted Brussels sprouts, carrots, pepitas, parmesan & gremolata

DESSERT *(choice of one)*

“S’mores”, milk chocolate mousse, graham cracker, whipped meringue, buttermilk ice cream

Lemon bar, sable dough, meringue, market fresh berries



INCLUDES FRESHLY BAKED BREAD, WHIPPED BUTTER, LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA.



DINNER BUFFET \$104

PARTIES OVER 25, CHOOSE ONE ENTRÉE; PARTIES 25 OR LESS, CHOOSE TWO ENTRÉES; ALL ADDITIONAL COURSES WILL BE THE SAME FOR EACH GUEST. PRICES ARE PER PERSON.

STARTERS *(choice of one)*

- Lobster bisque
- Baby kale & pear salad with roasted cauliflower, hazelnut, pecorino cheese & ginger-mustard seed vinaigrette
- Farmers market apples & Little Gem lettuce salad with dried cranberries, pecans & sherry vinaigrette
- Roasted beets & chicory salad with citrus segments, blue cheese & citrus vinaigrette
- Tuna crudo with avocado, chives, jalapeno, radish sprouts & ponzu

ENTRÉES *(choice of one or two depending on party size)*

Served with seasonal accompaniments

- Pan roasted white fish with chive citrus vin jaune
- Seared salmon with chive citrus vin jaune
- Jidori chicken breast with poulet jus
- Grilled filet with cabernet sauce

STARCH *(choice of one)*

- Herb-roasted fingerling potatoes
- Yukon Gold pomme purée
- Potato gratin with gruyere

VEGETABLE *(choice of one)*

- Roasted wild mushrooms with herbs
- Cauliflower gratin with gruyere
- Roasted baby carrots with pomegranate molasses

DESSERT

- Spoonful of Sugar
- Chocolate Factory



INCLUDES FRESHLY BAKED BREAD, WHIPPED BUTTER, LOCAL TALITHA CERTIFIED ORGANIC COFFEE & HOT TEA.



RECEPTIONS & HORS D'OEUVRES

BASED ON A MINIMUM OF 20 GUESTS.
HORS D'OEUVRES ARE BASED ON A
MINIMUM OF 20 PIECES PER
SELECTION. PRICES ARE PER PERSON.

TEASER \$38

Based on 30 minute – 1 hour reception

Two tray-passed hors d'oeuvres
Artisan cheese board

LIGHTER FARE \$60

Based on 30 minute – 1 hour reception

Three tray-passed hors d'oeuvres
Two stationary platters

A GRANDE FARE \$120

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

Four tray-passed hors d'oeuvres
Two stationary platters
Prime rib carving station
Caesar salad or grilled vegetable platter

HORS D'OEUVRES \$8

(tray passed or served on platters)

Avocado & melted brie crostini
Devils on horseback (*prosciutto-wrapped date, goat cheese
& spiced nuts*)
Tempura shrimp
Potato & manchego cheese croquette with parmesan
cheese
Savory tartlet with ratatouille

HORS D'OEUVRES \$10

(tray passed or served on platters)

Mushroom arancini
Crispy ginger-glazed pork belly lettuce cup with
cucumber carrot slaw
Jerk chicken meatballs
Spanish octopus bite with romesco sauce
Beef tartar crostini
Tandoori chicken brochettes
Pan con tomat with prosciutto
Gougere with truffle cream
Wild mushroom bouches

HORS D'OEUVRES \$12

(tray passed or served on platters)

Tuna poke spoon
Crab lettuce cups with lime & avocado purée
Crab cake with chipotle aioli
Lamb kebab with tzatziki
Marinated beef brochettes with red pepper relish
Smoked salmon bruschetta with cucumber & radish



RECEPTION PLATTERS & STATIONS

BASED ON A MINIMUM OF 20 GUESTS.
CHEF-ATTENDED STATIONS ARE BASED
ON A MINIMUM OF ONE HOUR
SERVICE. PRICES ARE PER PERSON.

GRANDE PLATTERS

FROM THE FARM	\$16
Grilled or raw vegetables with parmesan & black pepper dip	
CALIFORNIA'S BOUNTY	\$20
Chef seasonal hummus, whipped ricotta, nuts & raw vegetables	
ARTISAN CHEESE & CHARCUTERIE BOARD	\$24
Dried fruit, nuts, bread, selection of cured meats, pickled vegetables, mustard & grilled bread	
TAPAS	\$20
Toasted marcona almonds, boquerones, olives, roasted & pickled peppers, patatas bravas & grilled bread	
BROCHETTES BAR	\$24
Marinated beef brochettes with red pepper relish, Tandoori chicken brochettes, & lamb brochettes with tzatziki	
SPOONFUL OF SUGAR	\$22
Tartlets, macaroons, individual mousse cakes, truffles & verrines	

CHEF-ATTENDED RECEPTION STATIONS

(\$150 chef attendant fee, plus tax and 27% service charge)

Turkey Breast	\$27
With herb gravy, cranberry relish & house-made rolls	
Herb-Roasted Prime Rib	\$40
Au jus, horseradish, mustard & house-made rolls	
Roasted Filet	\$45
With Point Reyes aioli & house-made rolls	

RECEPTION ENHANCEMENTS

Seafood Display	\$45
Oysters with lemon & mignonette, shrimp with house-made cocktail sauce and lemons & ceviche with avocado and crispy tortilla chips	
Grilled Marinated Shrimp	\$20
Lemon aioli	



SPECIALTY HOLIDAY COCKTAILS

PRICES ARE PER COCKTAIL.

CINNAMON, RUM & SPICE COCKTAIL \$15

Spiced rum, apple juice, ginger beer, cinnamon simple syrup & lime. Garnished with sliced apple dipped in cinnamon garnish.

NINE-TEN EGG NOG \$15

House recipe

JAYBISCUS \$15

Tequila, lemon, hibiscus, ginger syrup & flower garnish (house-made by Chef Jason Knibb)

PEPPERMINT ESPRESSO MARTINI \$15

Espresso, peppermint-infused vodka & Bailey's

WHISKEY REINDEER \$15

Whiskey, ginger beer, lime & cranberry

WHITE CHRISTMAS \$15

Vanilla vodka, white chocolate liqueur, crème de cacao, half-and-half & candy-cane crumble

910 MANHATTAN \$15

Orange & Coriander Infused Evan William's Whiskey, Angostura Bitters, Carpano "Formula Antica"



COCKTAIL SERVICE

\$150 BARTENDER FEE, PLUS TAX
AND 27% SERVICE CHARGE.



HOSTED BAR

(based on minimum two hours of service)

Select liquor	\$13 per drink
Premium liquor	\$15 per drink
Domestic & local beer	\$8 per bottle
Imported & specialty beer	\$9 per bottle
Soft drinks	\$6 each
Sparkling & still bottled water	\$7 each

NON-HOSTED BAR

(based on minimum two hours of service; non-hosted bar pricing is inclusive of tax & service charge)

Select liquor	\$17 per drink
Premium liquor	\$20 per drink
Domestic & local beer	\$13 per bottle
Imported & specialty beer	\$15 per bottle
Soft drinks	\$9 each
Sparkling & still bottled water	\$9 each

HOURLY BAR PACKAGES

Select Liquor:

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

\$30 per person (1 hour)
\$40 per person (2 hours)
\$50 per person (3 hours)
\$60 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.

\$35 per person (1 hour)
\$45 per person (2 hours)
\$55 per person (3 hours)
\$65 per person (4 hours)



WINE LIST

WINES ARE SUBJECT TO AVAILABILITY.
72 HOUR NOTICE FOR ALL ORDERS
REQUIRED. A COMPLETE WINE LIST FROM
NINE-TEN IS AVAILABLE UPON REQUEST.



SPARKLING WINE

TASI, Prosecco, Veneto, Italy	\$51
ALLIMANT-LAUGNER, Brut Rose, NV, Cremant d'Alsace, France	\$63
DRAPPIER, "Carte d'Or", Brut, NV, Aube, France	\$91
BILLECART-SALMON, Brut Rosé, NV, Champagne, France	\$195

INTRIGUING WHITES

WEINGUT FRANK, Gruner Veltliner, Weinvertal, Austria	\$55
ELENA WALCH, Pinot Grigio, Alto Adige, Italy	\$55
JERMANN, "Vintage Tunina", Aromatic Blend, Venezia Giulia, Italy	\$88

SAUVIGNON BLANC

CRAGGY RANGE, Te Muna Vineyard, Martinborough, New Zealand	\$62
MERRY EDWARDS, Russian River, Sonoma, CA	\$75
LUCIEN CROCHET, Sancerre, Loire Valley, France	\$84

CHARDONNAY

JACKSON ESTATE, Santa Maria Valley, CA	\$52
FRANK FAMILY, Carneros, Napa Valley, CA	\$80
JEAN COLLET & FILS, Chablis, France	\$64
KISTLER, "Les Noisetiers", Sonoma Coast, CA	\$126

INTRIGUING REDS

VILLA SANT'ANNA, Rosso di Montepulciano, Italy	\$63
ALAIN JAUME Grenache Blend, Vacqueryras, Rhone, Franch	\$78
RIDGE, Lytton Estate, Petit Sirah, Dry Creek, Sonoma, CA	\$86
ALTO MONCAYO, "Veraton", Garnacha, Campo de Borja, Spain	\$78

CORKAGE: \$35 PER BOTTLE; \$75 PER MAGNUM; 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.



WINE LIST

WINES ARE SUBJECT TO AVAILABILITY.
72 HOUR NOTICE FOR ALL ORDERS
REQUIRED. A COMPLETE WINE LIST FROM
NINE-TEN IS AVAILABLE UPON REQUEST.

PINOT NOIR

LA CREMA, Monterey, CA	\$50
BERGSTROM, Willamette Valley, OR	\$92
SCRIBE, Carneros, CA	\$99
DOMAINE SERENE, "Yamhill Cuvée", Willamette Valley, OR	\$123
JOSEPH ROTY, Marsannay, Burgundy, France	\$135
ROAR, Santa Lucia Highlands, CA	\$120

CABERNET SAUVIGNON & BORDEAUX BLENDS

HILL FAMILY, "Barrel Blend", Meritage Blend, Napa Valley, CA	\$60
CAIN CUVEE, Meritage Blend, Napa Valley, CA	\$74
METHOD, Cab. Sauv, Napa Valley, CA	\$85
JAX, Cab Sauv, Calistoga, Napa Valley, CA	\$105
STAGS LEAP, "Artemis", Cab. Sauv, Napa Vly, CA	\$178
FAUST, Cabernet Sauvignon, Napa Valley, CA	\$113
CHATEAU LASSEGUE, Saint-Emilion Grand Cru, Bordeaux, France	\$130
ORIN SWIFT, "Mercury Head", Cab. Sauv, Napa, CA	\$240



CORKAGE: \$35 PER BOTTLE; \$75 PER MAGNUM; 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.

