



FOUNTAINGROVE INN

SONOMA WINE COUNTRY

CATERING MENUS & EVENT PLANNING INFORMATION

PLEASE NOTE:

BANQUET CHARGES ARE SUBJECT TO A 19% SERVICE FEE AND APPLICABLE TAXES.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE SPECIFIED.

CUSTOM MENUS ARE AVAILABLE UPON REQUEST.

WE ARE GLAD TO ACCOMMODATE SPECIAL DIETARY REQUESTS.

FINAL COUNTS ARE REQUIRED 5 BUSINESS DAYS PRIOR TO SCHEDULED EVENT.

THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS INDICATING GUEST'S SELECTIONS.

THE HIGHEST PRICE PREVAILS FOR SPLIT MENU OPTIONS

BREAKFAST BUFFETS

All Breakfast Buffets include Thanksgiving Organic gourmet
Thanksgiving coffee, tea, orange and cranberry juices

Continental Breakfast

Selection of house baked croissants, danish and muffins served
with butter and fruit preserves

14

Deluxe Continental

Selection of house baked croissants, danish and muffins served with
butter and fruit preserves, bagels with cream cheese,
assorted yogurts and a fresh fruit display

17

Classic Breakfast Buffet

Scrambled eggs with cheddar cheese, breakfast potatoes,
smoked bacon and savory sausages, fresh fruit platter, house baked croissants and muffins served with butter and
fruit preserves

22

Deluxe Breakfast Buffet

Scrambled eggs with cheddar cheese, breakfast potatoes,
smoked bacon and savory sausages, fresh fruit platter, assorted yogurts, granola
and cold cereals, house baked croissants, muffins and
bagels, served with butter, cream cheese and fruit preserves

26

Healthy Jumpstart Buffet

Scrambled egg beaters® with chives, chicken apple sausage, fresh fruit platter, assorted yogurts, granola and cold
cereals, bagels with butter, cream cheese and preserves

25

South of the Border Eye Opener

Breakfast burritos filled with
scrambled eggs, pepper jack cheese, ham, peppers, onions and salsa picante, spicy breakfast potatoes, a fresh
fruit display, fresh baked croissants and muffins with butter and fruit preserves

22

Irish Eyes

Poached Eggs served in ramekins, Corn Beef Hash, Breakfast Potatoes, Sliced Tomatoes, Fresh Fruit platter,
English Muffins, Whole Wheat and Sour Dough Bread
With butter, Preserves and Cream Cheese

22

Round Barn Brunch

Eggs Benedict with hollandaise sauce, French Toast with warm maple syrup, Spinach and Mushroom Quiche, breakfast potatoes, crispy bacon and savory smoked sausages, a fresh fruit display fresh baked croissants, Danish and muffins served with butter and fruit preserves

29

Customize your Morning!

Enhance your Breakfast with one of these additions

Omelet Station

Cheddar, Jack, Swiss Cheeses
Bay Shrimp, Bacon, Ham,
Roasted Tomato Salsa, Mushrooms, Fresh Tomatoes
Bell Peppers and Green Onions

10

Lox and Bagels

Served with cream cheese, sliced tomatoes, capers and sweet onions

6

Eggs Oscar

Classic Eggs Benedict with asparagus
and Dungeness crab with hollandaise sauce

6

Cream Cheese Blintzes

with strawberry sauce and fresh berries

4

Sparkling Wine/Mimosa Station

Sparkling Wine and Cider

5

Build your own Bloody Mary Station

Vodka (served by bartender)

Tomato Juice, Worcestershire sauce, horseradish sauce, tabasco, limes, ground pepper, celery, green olives and pepperoncini for garnish

12

Á LA CARTE

Beverages

Thanksgiving Gourmet Organic Coffee and Tea	39 per gallon
Torani® Flavored Syrups (vanilla, hazelnut and chocolate mint)	4.50 each
Assorted Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist)	3.50 each
Republic of Tea Premium Iced Tea	4.50 each
Calistoga Sparkling Mineral Water	3.50 per bottle
Orange Juice or Iced Tea	19 per pitcher
Lemonade or Non-Alcoholic Sparkling Punch	6 per pitcher
Naked Juice® Fruit Drinks	5.00 each
Starbucks® Frappacinos	5.00 each
Red Bull® Energy Drinks	4.50 each
Izze® Sparkling juices or Boylan's Natural Sodas	4.50 each

Goodies

Granola Bars	1.50 each
Energy Power Bars	3 each
Mixed Nuts	20 per pound
Mediterranean Spreads with Crostini	6 per person
Tortilla Chips, Fresh Guacamole & Salsa	5 per person
Whole, Seasonal Fresh Fruit	1.50 per piece
Assorted House Baked Muffins	24 per dozen
Assorted Danish	18 per dozen
Bagels with Cream Cheese	24 per dozen
Brownies	24 per dozen
Assorted Fresh-Baked Cookies (chocolate chip, double chocolate chip, peanut butter)	24 per dozen
Assorted Candy Bars	2.00 each
Assorted Ice Cream Bars	3.50 each
Freshly popped Popcorn	2.50 per person
Chocolate Covered Strawberries	10.00 for 6 strawberries

TAKE A BREAK

Uncorked!

Local Sonoma County Cheese Display
Sun-Dried Tomato and Olive Tapenades and Hummus
Sliced bread and crackers
Sommelier's Choice of Wine and Sparkling Mineral Water
17

Caffeine Injection

Thanksgiving Gourmet Coffee and Decaffeinated Coffee
Torani Flavored Syrups in Vanilla and Hazelnut
Whipped Cream, Cocoa Powder and rock candy sugar stirrers
Assorted Starbucks® Frappacinos
Coffee Cakes, Biscotti and shortbread Cookies
Chocolate Covered Espresso Beans
15

Smooth and Juicy

Mango-Pineapple and Mixed Berry Smoothies
Trail Mix, Granola Bars and Fresh Whole Fruit
Assorted Sparkling Juices and Mineral Waters
15

Mexicali Rose

Quesadillas with Black Beans and Corn
Thin White Corn Tortilla Chips, Guacamole and Roasted Tomato Salsa
Beef and Bean Taquitos, Agua Fresca
13

Salty and Sweet

Savory Snack Mix and Buttered Popcorn
Granola Bars, Miniature Chocolate Bars, Mixed Nuts
Assorted Sodas, Sparkling Juices and Mineral Waters
12

Wide Awake

Power Bar Energy Bars and Chocolate covered Espresso Beans
Miniature Chocolate Bars and Sour Gummy Bears, Red Bull Energy Drink, Coffee and Tea
13

Hand in the Cookie Jar

Assorted fresh baked cookies
(chocolate chip, double chocolate, oatmeal raisin, peanut butter)
Cold Milk, Coffee, Tea and Hot Chocolate, Assorted Sodas, Sparkling Juices and Mineral Waters
10

Every Day Sundae!

With vanilla and chocolate ice creams, petite French cookie, chocolate, strawberry and caramel sauces,
whipped cream, assorted toppings and maraschino cherries
8

PLATED LUNCHEONS

All entrees come with choice of one salad, La Brea Bakery fresh baked bread and butter, one dessert and Thanksgiving Gourmet Organic Coffee service

Salads

select one

Field Greens Salad ~ with cherry tomatoes and lemon vinaigrette

Caesar Salad ~ an Equus classic with Parmesan cheese (add 2)

Spinach Salad ~ with dried cranberries, candied walnuts and aged sherry vinaigrette

House Salad~ living Butter Leaf lettuce, Watercress, Toasted Pecans, Granny Smith Apples and Point Reyes Blue Cheese
with a Lemon Champagne vinaigrette (Add 2)

Entrées

Select up to two entrées and one vegetarian and provide advance counts and place cards. Highest menu price prevails

Curry and Fennel Roasted Pork Loin

with Granny Smith Apple and Ginger Relish, Basmati Rice, Baby Green Beans and Organic Carrots 25

Southwestern Marinated Chicken Breast

with chipotle tomato sauce, black bean-corn relish and julienned zucchini 24

Grilled Chicken Sonoma

marinated chicken breast with almond sherry-shallot sauce topped with fresh grapes with basmati rice and fresh seasonal vegetables 25

Shrimp Scampi Pomadora

Sauteed Jumbo White Shrimp with Tomato Concasse Garlic White Wine, Italian Parsley Served with Lemon Basmati Rice and Sugar Snap Peas 27

Pesto Crusted Salmon

over orzo pasta with cherry tomatoes and julienned zucchini 27

Grilled Tri Tip

sliced and served with roasted garlic red wine demi glace, crispy onions, chive-buttermilk mashed potatoes and sauteed spinach 26

Spinach and Cheese Raviolis

with Artichoke Heart, Tomato Basil Sauce and Sweet 100 Tomatoes, Parmesan Reggiano 22

Grilled Portobello

with balsamic onions, roasted bell peppers with pesto tortellini salad 21

Desserts

Select one

House-made Classic Tiramisu

Chocolate Covered Cheesecake with strawberry sauce

Lemon Chiffon Cake with blueberry sauce

LUNCHEON BUFFETS

Minimum of 20 people

Includes Thanksgiving Gourmet Organic coffee or iced tea service

Sonoma County Deli

Smoked Turkey, Roast Beef, Ham, Salami, Swiss, Jack and Cheddar
Field Greens Salad with Cherry Tomatoes and Lemon Vinaigrette
Potato Salad with Bacon, Tomatoes and Green Onions with Ranch Dressing
Sandwich Breads, Lettuce, Sliced Tomatoes, Sweet Onions, Dill Pickles, Mayonnaise,
whole grain and Dijon mustards
Fresh Fruit Display
Chocolate Covered Cheesecake
24

“Muy Bueno”

House-made Tortilla Chips
Warm Flour and Corn Tortillas
Shrimp Ceviche
shrimp marinated in tomatoes, onion, jalapeno, avocado and lime juice
Shredded Chicken
seasoned boneless, skinless breast of chicken
Slow Roasted Pork Carnitas
Frijoles Negro
Mexican Style Rice with tomatoes and peppers
Shredded Lettuce, Cheese, Cilantro, Onions and Tomatoes
Guacamole, Salsa and Sour Cream
Mexican style Flan
25

Wine Country Picnic

Orzo Salad with feta cheese, cherry tomatoes, olives, cucumbers, snap peas, mint
and sweet onion-Champagne vinaigrette
Field Green Salad with Dry Jack cheese and hazelnut vinaigrette
Grilled Chicken Breasts with almond sherry-shallot sauce topped with fresh grapes
Grilled Vegetables with extra virgin olive oil and fresh herbs
Spinach and Artichoke Dip with Crostini
La Brea Bakery fresh baked Baguettes and Butter, Fruit Tartlets
27

Asian Favorites

Chicken Potstickers and Vegetarian Spring Rolls
with a sesame-soy dipping sauce
Chinese Chicken Salad with water chestnuts and sesame-soy dressing (on lieu of salad option)
Stir Fried Shrimp with peppers, snow peas and onions in a Sweet and Sour Sauce
Steamed Rice, Stir Fried Garlic Broccoli
Fortune Cookies and Almond Cookies
25

Farmstand Fresh

House Made Soup of the Day

Field Greens, Hearts of Romaine And Baby Spinach

Assorted salad toppings -cherry tomatoes, English cucumbers, organic carrots, marinated mushrooms, cauliflower and broccoli crowns, alfalfa sprouts, chickpeas, sweet corn, bacon bits, toasted almonds, parmesan cheese, and seasoned croutons

Lemon vinaigrette, Caesar dressing, hazelnut vinaigrette and ranch dressings

La Brea Bakery fresh baked bread and butter

Lemon Chiffon Cake with blueberry sauce

23

Add Grilled sliced Chicken Breast or fresh fruit display 4

Add Bay Shrimp 5

The Backyard Grill

Grilled Burgers

Grilled Sweet Italian Sausages

Southwestern Vegetarian Chili with sour cream

House-made Coleslaw

New Potato Salad with Bacon Tomato and Green Onions

Potato Chips

Lettuce, Sliced Tomatoes, Sweet Onions, Dill Pickles

Mayonnaise, Whole Grain and Dijon mustards

Country style Buns

Lemon Almond Pound Cake with Strawberry, Whipped Cream and Mixed Berry Sauce

25

Buon Gusto!

Field Greens Salad with Italian vinaigrette

Grilled Vegetable Salad with olive oil and fresh herbs

Tomato-Artichoke and Mozzarella Salad

Cheese Tortellini with pesto cream sauce

Chicken Parmesan with marinara sauce

Garlic Bread

Tiramisu

24

Executive Deli Buffet

Maximum to accommodate is 50 guests

Sandwich Platter

Roast Beef-Rosemary Garlic Mayonnaise, Roma Tomatoes on Ciabatta

Turkey -Cheddar and Cranberry Mayonnaise on Whole Wheat with Romaine Lettuce

Grilled Zucchini with Fresh Mozzarella and Roma Tomatoes with Pesto on a French Baguette

Ham and Swiss with Dijon Mustard Arugula on Sourdough

Tortellini Salad

With Extra Virgin Olive Oil, Sun Dried Tomatoes, Parma Prosciutto, English Peas and Parmigiano-Reggiano-

Mixed Greens With Lemon Vinaigrette and Sweet 100 Tomatoes and English Cucumbers

Bagged Potato Chips, Mixed Petit Fours and Fresh Fruit

26

Fountaingrove Inn, Hotel & Conference Center

Banquet charges are subject to a 19% service fee and 9.25% tax.

Banquet Menu - October 2010

Entree Salads

Includes La Brea Bakery fresh baked bread and butter and Thanksgiving Gourmet Organic Coffee service

Asian Chicken Salad

grilled marinated chicken breast, cabbage and lettuce medley, toasted almonds, water chestnuts, crispy won tons and ginger-soy vinaigrette

15

Equus Cobb Salad

fresh avocado, tomatoes, ham, smoked chicken, hard-cooked egg, feta cheese, cherry tomatoes and ranch dressing

15

Caesar Salad with Grilled Chicken or Sliced Tri Tip

classic Caesar dressing and croutons

15

TRAVELING LUNCH OPTIONS

Select One Option

All lunches include pasta salad, potato chips, whole fruit, one fresh baked cookie, one bottled water or soft drink

25

Roast Beef

Romaine lettuce, fresh tomato and sun-dried tomato mayonnaise on ciabatta with balsamic onions and cheddar cheese

Smoked Turkey and Brie

Romaine lettuce and cranberry mayonnaise on a baguette

Grilled Vegetarian

Grilled eggplant, zucchini, roasted bell peppers, sweet onions, provolone and pesto aioli on pan rustico

Sonoma County Picnic

Grilled chicken salad with almonds, fresh sliced baguette, sun-dried tomato and olive tapenades, (in lieu of potato chips), brie and sharp cheddar cheeses

All box lunches are subject to applicable service charge and sales tax

PLATED DINNERS

All entrees include choice of one salad, La Brea Bakery fresh baked bread and butter ,
one dessert and coffee and tea service

Salads

select one

Field Greens ~ with cherry tomatoes and lemon vinaigrette

Caesar ~ An Equus classic with herb croutons and parmesan cheese add 2

Spinach Salad ~ with dried cranberries, candied walnuts and aged sherry vinaigrette

House Salad~ Butter Leaf lettuce, Watercress, Toasted Pecans, Granny Smith Apples and Point Reyes Blue
Cheese with a Lemon Champagne vinaigrette add 2

Entrees

select up to two meat entrees and one vegetarian, provide advance counts and place cards~Highest price prevails

Grilled Maple-Soy Pork Tenderloin

apple-sherry sauce, Yukon Gold smashed potatoes and fresh vegetables 34

Chicken Picatta

Sauteed Boneless Chicken Breast with a Lemon Garlic Caper Sauce served with Roasted Potatoes, Grilled
Seasonal Vegetables 33

Grilled Citrus Marinated Chicken Breast

With Ruby Red Grapefruit and Rosemary Sauce, Jasmine Rice, Sugar Snap Peas and Carrots 33

Wild Mushroom Raviolis with Sun Dried Tomato Pasta, Spinach, Sweet 100 Tomatoes, Extra Virgin Olive Oil
White Wine Garlic and Fresh Herbs, Parmesan Reggiano 27

Grilled Kobe Beef

With Roasted Garlic Jus, Mashed Yukon Potatoes and Sauteed Greens 35

Petite Filet Mignon with Shrimp Scampi

Red wine demi glace, chive mashed potatoes, baby green beans and carrots 42

Pan Roasted Halibut

julienned zucchini topped with Mediterranean ragout lemon beurre-blanc and rosemary roasted potatoes 35

Grilled Salmon Filet

basmati rice with beurre-rouge and sugar snap peas 35

Rack of Lamb

Balsamic Thyme and Red Wine Demi-glace, Fingerling Potatoes, baby green beans and carrots 45

Fountaingrove Inn, Hotel & Conference Center

Banquet charges are subject to a 19% service fee and 9.25% tax.

Banquet Menu - October 2010

DINNER BUFFETS

All buffets are accompanied by La Brea Bakery fresh baked bread and butter, choice of one dessert and coffee and tea service
Minimum of 25 guests

Classic

Grilled Marinated Chicken Breasts with Italian salsa
Roasted Top Sirloin sliced and served with mushroom shallot cabernet sauce
Spinach and Cheese Raviolis with sun-dried tomato cream sauce
Herb Roasted New Potatoes
Fresh Vegetable Medley
Choice of Field Greens Salad with Lemon Vinaigrette or Classic Caesar Salad

38

Prime Rib

Prime Rib with au jus and horseradish cream
Shrimp Scampi
Buttermilk-Chive Mashed Potatoes
Julienned Vegetables
Choice of Field Greens Salad with Lemon Vinaigrette or Classic Caesar Salad

42

Joie d'Vivre

Roasted New York Strip Chasseur~sliced and served with demi glace with shallots,
tomatoes, mushrooms, tarragon, and brandy
Petrale Sole stuffed with Dungeness crab with Champagne chervil beurre-blanc
Au Gratin Potatoes
Baby Green Beans
Roasted Red and Golden Beets with fresh orange, sweet onion, and fennel
Choice of Field Greens Salad with Lemon Vinaigrette or Classic Caesar Salad

47

Pacific Wave

Blacken Ahi Tuna with cucumber crème fraiche
Coriander crusted Pork Tenderloin with a tamarind sauce
Asian Napa Cabbage Salad with scallions, bell peppers, black & white sesame seeds,
almonds and light sesame vinaigrette
Jasmine Rice
Stir Fried Garlic Broccolini

40

La Dolce Vita

Salad Caprese with fresh mozzarella, fresh tomatoes and basil
Medley of Grilled Baby Vegetables with herbed olive oil
Grilled Salmon with strawberry-balsamic salsa
Orzo with fresh peas, smoked provolone, fresh herbs and extra virgin olive oil
Blackened Tri Tip with roasted shallot red wine demi glace

42

The Best BBQ

Baby Back Ribs with Barbecue Sauce
Chicken with garlic, lime, cilantro, jalapeno, and cumin rub
Hot Beer Sausage with roasted peppers and onions
Corn, Roasted Bell Pepper and Asparagus Salad
Herbed Roasted New Potatoes
Homestyle Macaroni and Cheese

38

CARVING AND ACTION STATIONS

25 people or more

Pepper Crusted New York Strip

served with a Cabernet Roast Garlic Demi Glace, creamed horseradish
and fresh baked rustic French rolls

15

Roasted Breast of Turkey

served with lemon-herb aioli, cranberry-orange relish
and fresh baked rustic French rolls

10

All stations require a station attendant at a fee of \$75.00

DESSERTS

Select one

Chocolate Fondant Cake

chocolate layers with rich ganache and raspberry coulis

Mixed Berry Tart

blueberries, blackberries, raspberries and pastry cream in a flaky pastry crust

Apple Galette

Individual rustic apple tartlet with caramel sauce and crème anglaise

Chocolate Covered Cheesecake

with shortbread crust, covered with dark chocolate ganache, strawberry sauce and fresh strawberries

Lemon Chiffon Cake

with blueberry sauce

Assorted Petit Fours	20 per dozen
Assorted fresh baked Cookies	24 per dozen
Special occasion Cake Service	3 per person
Thanksgiving Organic Coffee and Tea service	3 per person

BEVERAGE SERVICE

House Brands	7
(Jim Beam bourbon, Smirnoff vodka, Black & White scotch, Myers's Platinum rum, Gordon's gin, Korbel brandy, Sauza Silver tequila)	
Call Brands	8
(Seagram's VO whiskey, Jack Daniel's bourbon, Stolichnaya vodka, Bombay gin, Cuervo Gold tequila, Dewar's scotch)	
Premium Brands	10
(Kahlua, Bailey's Irish Cream and other requested cordials)	
House Wine Selections	6-10
Premium Wine Selections	See Wine List
Domestic Beer	4.00 each
Imported Beer	4.50 each
Non-Alcoholic Beer	3.50 each
Soft Drinks	3.50 each
Mineral Water	3.50 each

- Cordials or cognacs can be added by request prior to your event.
- We offer complete beverage service from our portable bars.
- Set-up fee of 150 per bar. Minimum beverage revenue requirements may apply.

HORS D'OEUVRES

DISPLAYS

EACH DISPLAY \$8 PER PERSON
10 PERSON MINIMUM

Gourmet Cheese

Local and Imported Cheeses,
Fresh Grapes and Crackers

Mediterranean

Vegetable Crudite with Spicy Aioli and Blue Cheese Dips, Sun
Dried Tomato Tapenade, Hummus, Bruschetta,
Assorted Cheeses and sliced Baguette

Antipasto

Prosciutto, Salami, Provolone, Mozzarella and
Feta Cheeses, Olives, Marinated Roasted Red Peppers and
Artichoke Hearts and Crackers

PASSED HORS D'OEUVRES

MINIMUM 3 DOZEN PER VARIETY
24 PER DOZEN *36 PER DOZEN

Chinese Spoons

Filled with ahi poke and avocado

Sauteed Shrimp with Garlic, Lemon,
White Wine and Italian Parsley

Roasted Tri Tip Roulade

Horseradish Cream and Fresh Watercress

Pizzettas

Chevre, Balsamic Onions and Pesto
or
Margherita
with fresh tomatoes, mozzarella and
basil

Southwest Chicken and Corn Salad

In phyllo cups with avocado lime puree

Pancetta Wrapped Prawns*

With Romesco Sauce

Dungeness Crab Cakes*

Spicy Remoulade, Tomato-Ginger
Chutney or Chipotle Lime Aioli

Spanokopita

Flaky phyllo triangles stuffed with
spinach and fresh cheese

Oysters on the Half Shell*

Black Peppercorn and Raspberry
Mignonette

Crispy Asparagus Straws

Lemon Aioli

Point Reyes Blue Cheese and Granny Smith Apples

Toasted Pistachios in Red Belgian
Endive

Parma Prosciutto Rolls

Mozzarella, Sun-Dried Tomatoes and
Fresh Basil

Chicken Potstickers

With sesame-soy-ginger dipping sauce

Smoked Pork Tenderloin

Medallions

Tomato Ginger Chutney On Crostini

Artichoke Fritters

With Lemon Aioli

Classic Shrimp Cocktail*

Served on Ice

Shrimp Scampi Skewers*

Baby Brie with Raspberries en
croute served warm

EVENT & MEETING INFORMATION

Bartender - We will schedule one bartender per every 100 guests for each full bar arranged. A 150.00 bartender fee will be assessed per private bar.

Group Shipments – Any freight or shipping charges incurred as a result of materials, i.e., literature, audio visual equipment, etc. being shipped to the Fountaingrove Inn Hotel & Conference Center remains the sole responsibility of the conference, association or group, etc. All packages should be marked with the group's name, the dates of the event and to the attention of the sales manager whom you are working with. Packages should not arrive at the hotel more than two working days prior to the event.

Box fee – \$5.00 per box. First box received is stored complimentary.

Cake cutting fee - \$3.00 per slice

Candles - Candle decorations in holders (no open flame) may be brought for your event.

Confirm Reservation - Receipt of a non-refundable advance deposit will confirm your event space and reservation.

Corkage Fee - A \$15 per 750 mil. bottle corkage fee applies for donated wine brought for an event.

Decoration and Entertainment - You may bring your own floral and/or other decorations and entertainment for your event. Please refrain from using confetti and permanent adhesives on the windows, walls and doors. Please arrange for Music to conclude by 11pm.

Food & Beverage – No food or beverage of any kind will be permitted to be brought into any public area by the patron or any of the patrons' guests or invitees. All food, liquor, wine and beer must be supplied by the hotel, with the exception of wine, for which applicable corkage fees must be authorized prior to the event through the catering department. All food or beverages must be consumed on the premises during function time. No food or beverages purchased from the Hotel may be removed from the facility at any time.

Guarantee – Food function attendance must be definitely specified five working days in advance by 11:00 AM. This number will be considered a guarantee. Any additions that go above and beyond the normal 5% once a guarantee is given will be a Chef selected dish and will incur a 5 per person surcharge. For split entrée choices, the higher price will prevail. Specified meeting rooms may be requested, but not guaranteed. The hotel reserves the right to change such requests if deemed necessary.

Internet usage – The hotel has both wireless and wired internet connections available. A \$ 75 per connection per day fee will apply. Please arrange this service in advance with your catering professional.

Linen – Ivory linens are provided for all events. Additional colors can be ordered through your representative and will be rented through an outside company at their prevailing rates.

Lost Items - The hotel cannot assume responsibility for equipment or personal items left in meeting and banquet rooms. However, any items found will be kept in the hotel "lost and found" area for retrieval.

Multiple Entrees – Please provide exact entrée counts five (5) working days prior to your event date. Additional meals served will be charged accordingly.

Parking - Complimentary self-parking is available.

Room Reset – A room reset fee of 150.00 per hour will apply if room lay-out, equipment and set-up differs from those specified in the contracted agreement.

Service Charge-Food, Beverage, Corkage, Cake cutting fee, Room Rentals, Audio-Visual Equipment and other related event fees are subject to 19% service charge. Service charge is subject to sales tax currently 8%.

Signage - All events will be listed on our daily reader boards. Conveniently located in the hotel lobbies.

Billing – Payment shall be made five (5) business days in advance of the function unless credit has been established to the satisfaction of the hotel. Once credit is approved, the balance of the account is due and payable thirty (30) days after the date of the function. A service charge of 1 ½ % per month is added to any unpaid balance over thirty (30) days old. A credit application may be obtained through the hotel’s accounting office or through the manager that you are working with. Once your firm’s application has been approved, all catering charges, along with any master account charges can be direct billed. All requests for direct billing should be authorized by the hotel’s accounting office at least thirty (30) days prior to the scheduled events.

Pricing – All menu prices are subject to change without notice. The quotation herein is subject to proportionate increase to meet increased cost of food, beverage and other costs of operation existing at the time of performance of our undertaking by reason of increases in present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices to accept such substitutions.

Printed Name of Client

Signature of Client

EVENT PROFESSIONALS

DJ'S AND MUSICIANS

AMS Entertainment

www.amsentertainment.com

707-823-7359

Dansations

www.dansations.com

707-575-8169

North Bay Entertainment

www.northbayentertainment.com

707-224-0241

Premier Productions

www.premier-productions.net

707-570-2013

Pure Energy Productions

www.pureenergyproductions.com

707-778-9249

Ron Cameron, Piano

707-575-5060

PHOTOGRAPHY

Professional Photographers of the Redwood Empire

www.pprepro.com

PARTY & AUDIO-VISUAL

ATL Events

www.atlevents.com

707-528-3557

Classic Party Rentals

www.classicpartyrentals.com

(650) 652-0300

Party Tents & Events

707-544-4132 x3

FLORISTS AND DECORATIONS

Bed of Roses

www.bedofrosesgalleryandgifts.com

707-528-1194

707-836-0208

City 205 Flowers

www.city205flowers.com

707-525-8318

Custom Balloon Creations

www.customballooncreations.com

707-795-5201

CAKES

Cavaliere's Bakery

707-546-1047

Transportation

Pure Luxury Limousines

www.pureluxury.com

707-775-2920

CASINO & ENTERTAINMENT

4S Casino Suppliers

www.4scasino.com

800-522-8661

Casino Entertainment Company

www.casinoentertainmentco.com

707-526-LUCK (5825)