



WALDORF ASTORIA®  
MONARCH BEACH RESORT & CLUB

# DISCOVER TIDES OF FLAVORS

Indulge in the very best of California





CUISINE CRAFTED FOR CONNECTION

A memorable setting is the cornerstone of a memorable event, and whether you're planning a wedding, a meeting, or a milestone celebration, Waldorf Astoria Monarch Beach Resort & Club offers the opportunity to envelop your guests in luxury—leaving them, and you, free to focus on what's important.

# OUR EXECUTIVE CHEF



*There is something uniquely profound about sharing a meal together – it nourishes our body, refreshes our mind and connects our souls.*

- JEAN-PIERRE DUBRAY, EXECUTIVE CHEF

Meet Jean-Pierre Dubray, Executive Chef. Originally from France, Chef Dubray arrived in the United States in 1980 to pursue his passion in the food and beverage industry. With over 40 years of culinary experience, Dubray has lead culinary teams at Forbes 5-star rated properties. Dubray has been a guest chef for a James Beard Foundation event in San Francisco and various charitable events for the March of Dimes and Meals on Wheels. In 2002, the award-winning chef was named "Outstanding Chef of the Year" by Marin County Brand of the International Wine and Food Society, received the prestigious award of "Le Merite Agricole" by the French Minister of Agriculture and was inducted "Maitre Cuisinier de France" Master Chef of France in 2019.





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# GOOD MORNING SUNSHINE

Start your morning right



## CONTINENTAL

*All continental breakfasts are served with:*

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Made-to-order Orange & Seasonal Juice

**Two-hour continuous time limit**

**Twenty (20) guest minimum for buffets**

## THE CONTINENTAL v

Assorted Breakfast Pastries, Muffins & Croissants, including Gluten-Free Option with Preserves & Marmalade

**55 per person**

## DELUXE CONTINENTAL v

Assorted Breakfast Pastries, Muffins & Croissants, including Gluten-Free Option with Preserves & Marmalade

Assorted Fat-Free Greek & Fruit Yogurts

House Made Organic Granola with Dried Fruits and Nuts, Seasonal Fruit & Berries

**59 per person**

Smoked Salmon, Shaved Onions, Sliced Radishes & Tomatoes  
**+24 per person**





## **BREAKFAST BOXES**

*All To-Go Boxed Breakfasts Include:*

Fresh Fruit Salad, Greek Low-Fat Yogurt with Granola, Bottled Juice V

Brewed Regular and Decaffeinated Coffee V

Selection of Hot Teas

*Pre-selected Choice of:*

Gluten-Free Chocolate Coffee Cake or Vegan Blueberry Banana Bread V

**48 per person**

### **ENHANCEMENTS:**

Asparagus and Mushroom Egg White Frittata V GF  
+15 per person

Egg, Ham and Cheese Croissant Sandwich  
+18 per person

Quiche Lorraine  
+18 per person

Egg and Chorizo Breakfast Burrito  
+19 per person

Smoked Salmon on Bagel with Cream Cheese  
+22 per person





# BREAKFAST BUFFETS

*All buffets are served with:*

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Squeezed Orange & Seasonal Juice

**Two-hour continuous time limit**

**Twenty (20) guest minimum for buffets**

## DANA POINT BUFFET

Assorted Breakfast Pastries, Muffins & Croissants, including Gluten-Free Option with Preserves & Marmalade V

Assorted Fruit Fat-Free Greek Yogurts V

Organic Granola with Dried Fruits & Nuts V

Seasonal Sliced Fruit and Berries V

Scrambled Eggs with Chopped Chives and Aged Cheddar V

Home-Fried Redskin Potato Wedges V

Applewood Smoked Bacon

Buttermilk Pancakes with Maple Syrup V

**78 per person**

## FRESH FOCUS BUFFET

Fresh Chilled Juice Bar with Orange, Pink Grapefruit, Essential Green Juice, and Carrot Boost Juices

Lemongrass-Infused Seasonal Fruit Salad V

Low-Fat Greek Yogurt Parfait V

Seasonal Individual Chia Pudding V

Vegan Blueberry Muffins, Gluten-Free Banana Bread, Multigrain Croissants, Whole Grain Bagels V

Organic Steel-Cut Oatmeal, Dried Fruit, Brown Sugar, Whole Bananas, Skim Milk V

Scrambled Egg Whites with Artichokes, Spinach, Tomato Confit, Drake Farm Goat Feta Cheese V

Turkey Bacon and Chicken Sausage

**83 per person**

## THE "BENEDICT" BUFFET

Assorted Breakfast Pastries, Muffins and Croissants with Preserves and Marmalade V

Assorted Individual Fat-Free Greek Yogurts V

Seasonal Diced Fruit and Berries V

Cinnamon French Toast with Maple Syrup V

Organic Scrambled Egg V

Homestyle Roasted Potatoes V

Chicken Apple Sausage

**Pre-selected choice of (2) items:**

Eggs Benedict with Poached Farm-Fresh Eggs, Canadian Bacon, Hollandaise Sauce, Traditional English Muffin

Poached Farm-Fresh Eggs, Sautéed Spinach, Goat Cheese, Whole Wheat English Muffin V

Eggs Benedict Florentine, Hollandaise Sauce, Traditional English Muffin V

Roasted Portobello Mushrooms and Peppers, Choron Hollandaise Sauce, Traditional English Muffin V

**89 per person**



### FIRST THINGS FIRST

**“Eating protein-rich foods improves energy, memory, and concentration for the day ahead. Enjoying a delicious breakfast is the best way to start your morning in Dana Point.”**

- Christi Coy, Resident Dietician of Waldorf Astoria Monarch Beach

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# BRUNCH BUFFET

*Brunch buffet is served with:*

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Freshly Squeezed Orange & Seasonal Juice

**Two-hour continuous time limit**

**Twenty (20) guest minimum for buffets**

## MONARCH BEACH BRUNCH

Fresh Fruit and Yogurt Smoothie Station

Assorted Croissants, Danishes, Muffins, including Gluten-Free Option, Sweet Butter, Honey, Preserves V

Bread Pudding with Whipped Cream V

Smoked Salmon and Bagels with Shaved Onions, Radishes, Sliced Tomatoes, Capers

Display of Baby Greens, Oven-Roasted Heirloom Tomatoes, Farm-Fresh Mozzarella, Basil and Balsamic Vinaigrette GF V

Assorted Individual Yogurt Parfaits V

Organic Scrambled Eggs V

Applewood Smoked Bacon and Chicken Sausage

Buttermilk Pancakes with Maple Syrup V

Homestyle Roasted Potatoes V

Pan-Seared Local Sea Bass, Lemon Beurre Blanc

Roasted Chicken Breast with Fresh Herbs, Lemon Confit, Au Jus

Seasonal Vegetables GF VEG

Assorted Bread Rolls

Assorted Macarons

GF, Madeleines,

Seasonal Fruit Panna Cotta GF,

Nutella Chocolate Tart V

**155 per person**

### FROM THE CARVERY

**20 guest minimum**

**Chef Attendant Required\***

Vegan Grilled Vegetable Byaldi En Croute VEG  
+18 per person

Bourbon Maple Glazed Ham  
Assorted Mustards  
+22 per person

Whole Roasted Beef Tenderloin, Roasted Piquillo Pepper Romanesco Sauce GF  
+28 per person

Atlantic Salmon Wellington  
Fresh Mushrooms, Creamy Leeks GF  
+26 per person

Roasted Organic Free-Range Turkey Breast, Dark Meat Roulade, Pan Gravy, Cranberry Relish  
+25 per person

Mustard and Herb Crusted Colorado Rack of Lamb, Thyme Reduction GF  
+32 per person

Provençale Herb Crusted Bone-in Prime Rib, Yorkshire Pudding, Rosemary Au Jus, Creamy Horseradish  
+32 per person

### SEAFOOD SPECIALTIES

Jumbo Gulf Shrimp, Jonah Crab Claw, Oyster on the Half Shell, Walkaway Crab Cocktail GF  
+12 per piece  
(3 piece minimum per person)

Alaskan King Crab Legs  
Served whole with Classic Cocktail Sauce, Remoulade Sauce and Lemon Wedge GF  
+19 per piece



\* One Chef/Attendant per 100 guests at \$300/chef  
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# BREAKFAST ENHANCEMENTS

These enhancements can be added to any Breakfast Buffet or Brunch Buffet

## WAFFLE STATION\* v

Authentic Belgian Waffles, Mixed Fresh Berries, Maple Syrup and Whipped Cream

**28 per person**

## PANCAKE STATION\* v

Made-to-Order Pancake Station with Assorted Toppings: Bananas, Mixed Fresh Berries, Chocolate Chips, Maple Syrup and Whipped Cream

**28 per person**

## BRIOCHE FRENCH TOAST STATION\* v

Made-to-Order Brioche French Toast, Stewed Apples and Raisins, Maple Syrup and Whipped Cream

**28 per person**

## MAKE-YOUR-OWN YOGURT PARFAIT BAR v

Low-Fat, Regular and Greek Yogurt, Dried Fruits, Mixed Berries, Mixed Fruit Compote, Homemade Granola, Honey, Oats and Cinnamon, Chia Seeds, Hemp Seeds, Flaxseed, Sliced Toasted Almonds

**28 per person**

## EGGS BENEDICT STATION\*

Farm-Fresh Organic Poached Eggs

Traditional or Whole Wheat Toasted English Muffins

Classic Hollandaise, Choron Sauce,

Smoked Salmon or Sautéed Organic Spinach

*Choice of:*

Canadian Bacon or Turkey Patty

**32 per person**

## OMELETTE STATION\* v

*\*Chef attendant required*

*Choice of:*

Farm-Fresh Eggs, Egg Whites, Egg Substitute Upon Request

*Choice of:*

Ham, Bacon, Sausage, Smoked Salmon, Onion, Peppers, Mushrooms, Spinach, Herbs, Cheeses

**32 per person**

## BREAKFAST SANDWICHES

Scrambled Egg on Croissant with Cheddar Cheese and Ham

**19 each**

Scrambled Egg Burrito with Bell Pepper, Onion, Jack Cheese, Salsa and Bacon

**19 each**

Egg White Scramble with Feta Cheese, Basil Pesto and Artichokes on Whole Wheat English Muffin v

**18 each**

## À LA CARTE

Hard-Boiled Eggs v

**40 per dozen**

Assorted Boxed Cereals with Milk v

**11 each**

Variety of Smoothies Prepared With Yogurt and Fresh Fruit v

**15 each**

Organic Steel-Cut Oatmeal, Dried Fruit, Brown Sugar, Fresh Bananas, Skim Milk v

**15 per person**

Quiche Lorraine or Quiche Florentine

**14 per person**

Bagels with Smoked Salmon, Capers, Onions, Heirloom Tomato, Cream Cheese

**33 per person**

California Avocado Toast with Rustic Country Bread, Smashed Avocado, Sliced Radish, Roasted Tomatoes, Hard Boiled Egg, Sprouts, Sea Salt, Cracked Black Pepper v GF

**28 per person**

\* Option to add Chef Attendant

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# PLATED BREAKFAST

*All plated breakfasts include:*

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Bakery Basket of Assorted  
Croissants, Danishes, Muffins,  
Sweet Butter, Honey, Preserves V

## PACIFIC COAST HIGHWAY OMELETTE

Fresh Orange and Grapefruit Juice

Seasonal Mixed Fruit Salad with Mint  
Lemongrass Dressing V

Aged Cheddar and Herb Omelette V GF

Homestyle Roasted Potatoes, Oven-Roasted  
Cherry Tomatoes, Asparagus and Sautéed  
Mushrooms V

*Choice of:*  
Applewood Smoked Bacon or  
Chicken Apple Sausage

**80 per person**

## TOAST TO BREAKFAST

Fresh Orange and Seasonal Juices

Mixed Berry and Honey Yogurt Parfait V

Brioche French Toast  
Maple Syrup, Caramelized  
Apples, Bananas and Raisins V

*Choice of:*  
Applewood Smoked Bacon or  
Chicken Apple Sausage

**73 per person**

## THE SCRAMBLER

Seasonal Mixed Fruit Salad with  
Mint Lemongrass Dressing V

Scrambled Farm-Fresh Organic Eggs  
with Mozzarella Cheese, Homestyle  
Roasted Potatoes and Grilled Herb  
Marinated Tomato V GF

*Choice of:*  
Applewood Smoked Bacon or  
Chicken Apple Sausage

**75 per person**





BREAKFAST

**BREAKS**

LUNCH

RECEPTION

DINNER

BEVERAGES

DETAILS

# GOOD FOOD EQUALS GOOD MOOD

It's time for break





# HOT

Brewed Regular and Decaffeinated Coffee, Torani® Flavored Syrups

**135 per gallon**

Selection of Hot Teas and Herbal Infusions

**125 per gallon**

Scharffen Berger Homemade Hot Chocolate, Whipped Cream Topping

**145 per gallon**

Plant-Based Hot Chocolate VEG

**145 per gallon**

# COLD

*Choice of:*

Fresh Orange, Grapefruit, Apple, Pineapple or Carrot Juices

**145 per gallon**

Freshly Brewed Iced Tea

**125 per gallon**

Fresh Lemonade

**125 per gallon**

Fruit-Infused Water

**110 per gallon**

Coca-Cola® Soft Drinks

**10 each**

Sparkling or Still Mineral Waters

**10 each**

Assorted Kombucha

**14 each**

Assorted Pressed Juices

**12 each**

Chilled La Colombe® Coffee Drinks

**13 each**

Yogurt Drinks

**12 each**

Red Bull® Energy Drinks

**13 each**

Snapple® Drinks

**12 each**

Gatorade® Drinks

**12 each**

Celsius® Energy Drinks

**13 each**



GF - Gluten-Free • V - Vegetarian • VEG - Vegan  
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## THEMED BREAKS

30-minute Service Time

Themed Breaks are only served during a meeting intermission

Coffee and other Beverages not included in pricing below except as specified

### ENERGIZE v

Assorted KIND Bars

Dry-Roasted Almonds, Candied Walnuts

Whole Apples, Bananas and Oranges

Cucumber-Infused Water

**32 per person**

### BALL PARK v

Warm Ballpark Soft Pretzels, Honey Mustard and Whole Grain Mustard

Cracker Jacks, Bags of Popcorn and Roasted Peanuts

Warm Baked Tortilla Chips with Nacho Cheese and Roasted Salsa V

**35 per person**

### MIXED UP v

Create-Your-Own Trail Mix with Individual Bowls of: House-made Granola, Dried Fruit and Coconut, Salty Mixed Nuts, M&M's, Chocolate Chips, Banana Chips and Chocolate-Covered Raisins

**32 per person**

### LIKE A KID IN A CANDY SHOP v

Rice Krispy Lollipops,

Chocolate-Dipped Oreos,

Funfetti Cake Pops,

Cinnamon Churros

**35 per person**

### FIESTA

Chicken Taquitos

Corn Chips with Guacamole and Roasted Salsa

Fruit Kebabs with Tajin Spice and Lime

Watermelon Agua Fresca

**35 per person**

### VALRHONA HOT CHOCOLATE

Marshmallow and Valrhona Hot Chocolate Bomb, Whipped Cream, Palmiers, Hazelnut Wafers, Biscotti, Cinnamon Sticks, Chocolate Shavings, Peppermint Sticks

**36 per person**

### SOMETHING SALTY v

Assorted flavored popcorn to include:

Truffle Salt, White Cheddar, Plain

House-made Potato Chips, Corn Chips and Plantain Chips served with Onion Dip

**35 per person**

### DONUT CART v

20 guest minimum

Pink Lemonade Glazed

Apple Crumble Fritter

Oreo Cookies and Cream

24 Karat Old Fashion

Cinnamon Sugar

**35 per person**

### CROISSANT BREAK v

Custard-Filled Croissants in Assorted Flavors, including:

Hazelnut Praline, Raspberry Rosewater, Mango Passionfruit, Double Chocolate

**34 per person**



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# BAKERY SELECTIONS

## One (1) Dozen Minimum

Assorted Breakfast Pastries V

**95 per dozen**

Assorted Breakfast Breads including Lemon, Banana Walnut GF, Double Chocolate GF V

**88 per dozen**

Apple Crumble Coffee Cake V

**88 per dozen**

Spinach Danish V

**90 per dozen**

Ham & Cheese Danish V

**90 per dozen**

Warm Ham and Swiss Cheese Croissant

**95 per dozen**

Bagels with Assorted Cream Cheeses including Plain, Strawberry, Fine Herbs, Smoked Salmon

**90 per dozen**

Blondies V

**90 per dozen**

Lemon Bars V

**90 per dozen**

Assorted French Macarons GF V

**90 per dozen**

Assorted Homemade Cookies V Sugar, Chocolate Chip, Oatmeal and Peanut Butter Cookies

**90 per dozen**

Assorted Chocolate Cookies V Red Velvet, Chocolate Chip, Double Chocolate Chip and Kitchen Sink Cookies

**90 per dozen**

Chocolate Dipped Strawberries GF V

**110 per dozen**

Assorted Cake Pops V

**90 per dozen**

Double Fudge Brownies GF V

**90 per dozen**

Nutella Beignets V

**90 per dozen**

S'mores Cookies V

**90 per dozen**

Belgium Chocolate Cookies GF V

**90 per dozen**





## À LA CARTE SELECTIONS

Assorted Candy Bars V

**10 each**

Individual Bags of Chips, Pretzels, Popcorn V

**10 each**

Individual Non-Fat and Greek Yogurts V

**12 each**

Assorted Nostalgic Ice Cream Treats V

**11 each**

Assorted Gluten-Free and Vegan Snacks VEG

**13 each**

Pre-packaged Dried Fruits and Nuts V

**12 each**

Sliced Fresh Fruit and Berries V

**29 per person**

Whole Seasonal Fruit V

**65 per dozen**

Pita and Bagel Chips with Hummus and Onion Dip V

**22 per person**

Tortilla Chips with Salsa and Guacamole V

**25 per person**

Individual Vegetable Crudités with Ranch Sauce and Artichoke Dip V

**24 per person**

Assorted Open Face Tea Sandwiches to include Cucumber, Egg Salad, Smoked Salmon, Prosciutto and Melon

**145 per dozen**

Assorted Mini Deli Sandwiches on Brioche Buns including Smoked Turkey, Roast Beef Tenderloin, Pesto Vegetarian

**175 per dozen**





BREAKFAST

BREAKS

**LUNCH**

RECEPTION

DINNER

BEVERAGES

DETAILS

# LUNCH HOUR IS THE BEST HOUR OF THE DAY

Indulge in the very best





## COLD LUNCH BUFFETS

*All Buffets are served with:*

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

**Two-hour continuous time limit**

**Twenty (20) guest minimum for buffets**

## SURFBOARD DELI BUFFET

### STARTERS

Soup du Jour with Assorted Rolls V

Baby Iceberg Wedges with Caramelized Onions, Heirloom Tomato, Blue Cheese Crumbles and Ranch Dressing V

Greek Pasta Salad with Cucumber, Olives, Tomatoes, Feta Cheese, Basil, Aged Red Wine Vinaigrette V

Tomato and Bocconcini Basil Vinaigrette V GF

Individual Bags of Gourmet Kettle Potato Chips

### MAINS

*Platters of Sliced Cured Meats and Cheeses:*

Roasted Turkey Breast, Cracked Pepper-Roasted Sirloin, Shaved Ham, Peppered Salami, Corned Beef, Sliced Provolone, Cheddar, Swiss, Smoked Gouda

White Albacore Tuna Salad with Italian Parsley, Lemon Mayonnaise

Traditional Egg Salad with Garden Herbs

*Condiments:* Mayonnaise, Dijon Mustard, Lettuce, Tomato, Sprouts, Sweet Onions, Pepperoncini Peppers, Kosher Dill Pickles V

Variety of Sliced Breads and Sandwich Rolls

### DESSERTS

Deconstructed Lemon Tarts GF VEG

Gluten-Free Brownies GF V

Mini Dutch Apple Pies V

**88 per person**

## SALT CREEK PICNIC

### STARTERS

Soup du Jour with Assorted Rolls

Heart of Romaine Chopped Caesar Salad Oven-Dried Tomatoes, Parmesan Cheese, Croutons, Caesar Dressing

Tuna Niçoise Salad

Organic Rocket, Heirloom Tomatoes, Haricots Verts, Fingerling Potatoes, Kalamata Olive Niçoise GF

Grilled Vegetable Antipasti with Aged Balsamic Glaze GF VEG

Individual Bags of Gourmet Kettle Potato Chips

### MAINS

*Selection of Cold Sandwiches:*

Herb Roasted Chicken Salad, Fresh Celery, Raisins, Orchard Apples, Citrus Aioli

Smoked Salmon, Watercress, Dill Cream Cheese, Mini Croissant

Heirloom Tomato, Buffalo Mozzarella, Garden Basil and Avocado V GF

*Selection of Pre-made Hot Sandwich:*

Shaved Pastrami, Sauerkraut, Swiss Cheese, Pommery Mustard, Pretzel Loaf

Chicken Pesto, Jack Cheese, Ciabatta Roll

### DESSERTS

Sliced Fresh Fruit Platter V

Mango Raspberry Panna Cotta GF V

S'mores Cookies V

**90 per person**

## WRAP IT UP

### STARTERS

Local Farmers' Market Organic Greens and Vegetables with Assorted Dressings GF V

Tomato Cucumber Salad with Oregano Citrus Dressing GF VEG

Individual Bags of Gourmet Kettle Potato Chips

### MAINS

*Selection of Pre-made Cold Wraps:*

Sun-Dried Tomato Tortilla with Smoked Turkey, Arugula, Asiago and Chipotle Aioli

Spinach Tortilla with Grilled Chicken Caesar, Sun-Dried Tomatoes and Parmesan Reggiano

Whole Wheat Tortilla Shrimp Salad Wrap with Chipotle, Lime, Shaved Cabbage and Fennel, Citrus Aioli

Gluten-Free Tortilla, Roasted Vegetables with Hummus, Quinoa and Artichoke

### DESSERTS

Chocolate Mousse Shots GF V

White Pearl Strawberry Shortcakes V

Pineapple and Grapes V

**88 per person**



## CREATE YOUR OWN SALAD BAR

Soup du Jour with Assorted Rolls

Deluxe Cheese Display, Sliced Fresh Baguette, Mission Fig Chutney, Port Poached Pear Spears V

Seasonal Fruit Display with Mojito Mint Yogurt Dip V GF

### BUILD YOUR OWN CALIFORNIA COBB

Mixed Greens, Romaine, Spinach, Iceberg Lettuce V

Smoked Turkey, Grilled Chicken, Baked Salmon Medallions, Grilled Flat Iron Steak, Sesame Seed Seared Ahi Tuna

Avocado, Double-Smoked Bacon, Tomato, Red Onion, Hard-Boiled Eggs, Blue Cheese Crumbles, Chickpeas, Shredded Carrots, Corn, Feta, Radish, Beets, Cucumber, Olives, Roasted Pumpkin Seeds

Assorted Homemade Dressings

### DESSERTS

Oatmeal Cookies (contains nuts) V

Hazelnut Chocolate Tarts V

Passionfruit Cupcakes GF V

**84 per person**

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### THE BOUNTY OF ORANGE COUNTY

**“In all of our culinary endeavors, we aim to showcase local produce and ingredients – even from our own backyard. Our Waldorf Astoria Monarch Beach beehive produces honey for the resort and also acts as a sanctuary for strengthening Orange County’s honeybee population.”**

– Diego Bernal, Executive Sous Chef



## HOT LUNCH BUFFETS

### CROWN VALLEY

#### STARTERS

Soup du Jour with Assorted Rolls

Organic Baby Greens, Sun-Dried Blueberries, Grape Tomatoes and Toasted Pumpkin Seeds with Cranberry Orange Vinaigrette V GF

Bocconcini and Heirloom Cherry Tomato Salad, Balsamic Vinaigrette V GF

Israeli Couscous and Grilled Vegetable Salad, Sun-Dried Tomato Vinaigrette V GF

#### MAINS

Blackened Chicken Medallions, Corn, Fava Beans, Tomato Ragout, Natural Jus GF

Citrus Basil Salmon, Avocado and Tomato Salsa Fresca, Cara Cara Reduction GF

Roasted Yukon Gold Potatoes, Garlic and Fresh Herbs GF V

Seasonal Grilled Vegetables GF VEG

#### DESSERTS

Chocolate-Dipped Macaron GF V

Tropical Mousse Shot VEG

Almond Blueberry Tart V

**97 per person**

### BAY CLUB BBQ

#### STARTERS

Baby Iceberg Wedge, Heirloom Tomatoes, Bacon, Crumbled Blue Cheese, Ranch Dressing

Traditional Yukon Gold Potato Salad, Bacon, Whole Grain Mustard and Chives

Southwestern Cabbage Slaw V

Sliced Watermelon and Lime Wedges GF VEG

Bay Shrimp and Asian Cucumber, Sweet Chili Sauce

#### MAINS

***Choice of Three (3) Items from the Grill:***

Black Angus Burgers

Grilled Chicken Breast with Hoisin BBQ Sauce

Grilled Gourmet Bratwurst Sausages, Caramelized Onions and Apples

Vegetarian Burgers V

Brioche Buns (Gluten-Free Upon Request) V

Sliced Tomato, Sweet Onion, Lettuce and Sliced Pickles V

Cheddar, Swiss, and Pepper Jack Cheese V

Mayonnaise, Mustard, Ketchup and Relish Individual Bags of Gourmet Kettle Potato Chips

#### DESSERTS

Red Velvet and Sugar Cookies V

Key Lime Pie V

Gluten-Free Brownies GF V

**92 per person**

### STAYING FIT

#### STARTERS

Soup du Jour with Assorted Rolls

Organic Baby Greens, Sun-Dried Blueberries, Grape Tomatoes and Toasted Pumpkin Seeds with Cranberry Orange Vinaigrette GF VEG

Roasted Seasonal Vegetables, California Olive Oil, Fresh Thyme GF VEG

#### BUILD YOUR OWN BOWL:

Steamed Rice, Quinoa, and Lettuce V

Warm Edamame, Sweet Corn, Tomato V

Chickpeas, Green Peas, Crispy Shallots, Carrots, Radishes, Sprouts, Cucumber, Ginger V

Grilled Salmon, Chicken or Tofu

***Sauces:*** Ponzu , Ginger Vinaigrette, Olive Oil, Tamari Sauce V

#### DESSERTS

Gluten-Free Chocolate Chip Cookies GF V

Mango Lime Mousse Cake GF VEG

Sliced Seasonal Fruit V

**92 per person**

### NAPOLI

#### STARTERS

Classic Minestrone Soup VEG

Assorted Bakery Fresh Rolls and Butter, Grissini Bread Sticks

Caprese Salad, Vine-Ripened Tomatoes, Baby Bocconcini and Pesto Vinaigrette V

Caesar Salad with Sun-Dried Tomatoes, Focaccia Croutons and Grana Padano V

Antipasto Platter with Olives, Grilled Zucchini, Red, Green and Yellow Bell Peppers, Eggplant GF VEG

#### MAINS

Roasted Chicken Breast Saltimbocca Style Sage and Prosciutto, White Wine Jus with Sautéed Mushrooms GF

Basil Pesto Crusted Snapper Putanesca Sauce, Tomato, Caper and Red Onion Salad GF V

Forest Mushroom Cannelloni, Sun-Dried Tomato Sauce, Bell Peppers and Artichokes V

Seasonal Vegetables V

#### DESSERTS

Tiramisu Cups V

House-Baked Biscotti V

Orange Ricotta Tart

**93 per person**

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## THE MISSION

### STARTERS

Tortilla Soup, Crispy Tortilla Strips, Cotija V

Tortilla Chips, Pico De Gallo, Homemade Guacamole V

Avocado, Tomato & Corn Salad, Cilantro-Lime Vinaigrette V

El Caesar Salad, Tortilla Strips, Queso Fresco, Chipotle Caesar Dressing

### MAINS

Carne Asada , Grilled Green Onions, Chiles Toreados

Adobo Chicken Tinga, Marinated Tomatoes, Cilantro

Vegetarian Fired Fajitas, Bell Peppers, Onions, Calabasas V

Refried Beans and Mexican Rice V

Corn and Flour Tortillas V

### DESSERTS

Cinnamon Chocolate Tart V

Passion Fruit Tres Leches GF V

Coconut Cake GF V

**94 per person**

## THE BAZARR

### STARTERS

Warm Pita and Lavash, Hummus, Baba Ganoush, Tzatziki

Tabbouleh Salad, Fresh Herbs, Lemon Dressing

Persian Cucumber and Tomato Salad, Roasted Pearl Onions, Oregano Vinaigrette

Green Salad, Carrots, Olives, Dates, Feta Cheese, Balsamic Dressing

### MAINS\*

Lemon Thyme Marinated Beef Kabobs

Zaatar Dusted Chicken Kabobs

Herb-Rubbed Seasonal Vegetable Kabobs

Quinoa and Garbanzo Falafel Tahini Sauce

Spiced Lentils and Spinach Tomatoes, Crispy Onions

Mediterranean Rice Pilaf Almonds, Dried Fruits, Parsley

### DESSERTS

Assorted Baklavas

Orange Blossom Cake

Roasted Apricot Pistachio Yogurt Parfait

**93 per person**

\* Option to add Chef Attendant

\* One Chef/Attendant per 100 guests at \$300/chef

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.





## BOX LUNCHES

*All Box Lunches are served with choice of:*

One (1) Salad and one (1) Dessert

Whole Fruit, Gourmet Potato Chips, and packets of Mustard and Mayonnaise

### SALAD

*Select One (1):*

Golden Potato Salad V

Greek Orzo Salad V

Carrot and Celery Sticks with Ranch Dressing V

### SANDWICHES

*Select up to Three (3):*

Roasted Chicken  
Pepper Jack Cheese, Lettuce, Tomato in a Whole Wheat Wrap

Sliced Turkey  
Havarti, Lettuce, Tomato on a Kaiser Roll

Smoked Ham  
Cheddar Cheese, Tomato on Croissant

Italian Cured Deli Meats  
Provolone, Lettuce, Tomato, Onions, Pepperoncini, Italian Dressing on a Sub Roll

Waldorf Chicken Salad Wrap  
Golden Raisins, Grapes, Celery

Seared Tuna Niçoise Wrap  
Haricots Verts, Bell Pepper, Cucumber, Lettuce, Crushed Wasabi Potato, Lemon and Olive Oil Dressing

Roasted Sirloin of Beef  
Horseradish Aioli, Watercress, Tomato, Swiss Cheese, on a Mini French Baguette

Vegan Grilled Vegetable Wrap  
with Hummus VEG

### SALAD

Chef Salad  
Tossed Greens, Oven-Roasted Turkey, Ham, Swiss Cheese, Hard-Boiled Egg, Balsamic Vinaigrette, Freshly Baked Roll

Southwest Shaker Salad  
Mixed Greens, Black Beans, Corn, Shaved Carrots, Diced Tomatoes, Vegan Shredded Cheddar Cheese, Green Goddess Dressing  
VEG DF GF

### DESSERTS

*Select One (1):*

Chocolate Chip Cookie V

Gluten-Free Brownie GF V

Snickerdoodle Cookie

Lemon Bar V

Pre-packaged Candy Bar or Granola Bar V

Vegan, Vegetarian and Gluten-Free options available upon request

**75 per person**

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.





## PLATED LUNCHES

*All Plated Lunches are served with:*

Seasonal Vegetables and Freshly Baked Bread

Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

**Entrée pricing is based on three (3) courses. Select one Soup or Salad, one Entrée and one Dessert. An appetizer course may be added for an additional charge.**

**Multiple Entrée selections are limited to two Entrées and will be charged at the higher priced Entrée.**

**An accurate count of each meal is due five-business days prior to event. Client to provide card indicating guests' selection**

### SOUP

Light Cream of Asparagus V  
Truffle Oil

Tortilla Soup GF  
Cilantro Pesto

Mediterranean Vegetable GF V  
Basil Pistou and Parmesan Cheese

Citrus Roasted Butternut Squash V  
Vanilla Bean Velour

Fire Roasted Heirloom Tomato Bisque V

Tuscan White Bean Velouté,  
Truffle Duck Confit, Roasted Garlic, Herb Oil

### SALAD

Baby Organic Greens GF V  
Caramelized Apples, Sun-Dried  
Golden Raisins, Toasted Walnuts,  
Champagne White Truffle Vinaigrette

Baby Spinach Salad with Roasted Butternut  
Squash GF V  
Candied Pecans, Sun-Dried  
Cranberries and Pea Shoots,  
White Balsamic and Chervil Vinaigrette

Crisp Romaine Caesar V  
with Sun-Dried Tomatoes, Garlic Croutons,  
Shredded Parmesan, Creamy Caesar Dressing

Baby Arugula and Mesclun Salad GF V  
Shaved Asiago, Dried Figs, Grape Tomatoes  
and Toasted Pine Nuts, Orange Lavender  
Dressing

Organic Baby Greens and  
Shaved Fennel GF VEG  
Grapefruit and Orange Segments, Hearts of  
Palm, Freshly Picked Mint, Sun-Dried  
Cranberries, Cranberry Maple  
Vinaigrette

## SALAD ENTRÉES

### BALINESE-STYLE CHICKEN SALAD

Buckwheat Soba Noodles,  
Shredded Savoy Cabbage,  
Scallions, Shredded Carrot,  
Chili Toasted Cashews,  
Bean Sprouts, Green Beans,  
Sesame Citrus Soy Dressing V

**76 per person**

### THE MONARCH COBB GF

Fresh Seasonal Greens and  
Watercress, Diced Egg, Tomato,  
Red Onions, Avocado, Bacon,  
Grilled Chicken, Spiced Pecans and  
Scallions, Lemon Herb Vinaigrette

**78 per person**

### TOGARASHI SPICED AHI TUNA LOIN

Organic Arugula and Mesclun Greens,  
Hearts of Palm, Asian Pickled Cucumber,  
Cherry Tomatoes, Crisp Wonton,  
Kalamansi Dressing

**85 per person**

## HOT ENTRÉES

### HERB-CRUSTED GRAIN-FED CHICKEN BREAST

Red Pepper Pesto Mashed Potato, Seasonal  
Sautéed Vegetables, Lemon Thyme Jus

**85 per person**

### CHIPOTLE SUN-DRIED TOMATO CRUSTED CHICKEN BREAST

Pesto Orzo Risotto and  
Opal Basil Jus

**85 per person**





**GINGER AND LEMONGRASS  
GLAZED CHICKEN BREAST**

Warm Ginger Scented Potato Salad  
with Citrus, Julienne Vegetables,  
Baby Bok Choy, Star Anise Jus

**85 per person****GRILLED SALMON FILET**

Quinoa, Vegetable Medley, Avocado and  
Tomato Salsa

**95 per person****GRILLED FLAT IRON STEAK GF**

Herb Crusted Baby Potatoes, Jus Reduction,  
Caramelized Pearl Onion

**102 per person****HERB CRUSTED SEASONAL  
SEA BASS GF**

Artichoke, Sun-Dried Tomato Ragout,  
Forbidden Rice, Pesto Sauce

**100 per person****HERB ROASTED BEEF  
TENDERLOIN GF**

Yukon Gold Potato Risotto, Napa Pinot Noir Jus

**110 per person****VEGETARIAN ENTRÉES****RICOTTA SPINACH CANNELLONI V**

Smoked Tomato Coulis, Roasted Bell Peppers  
and Asparagus

**80 per person****ROASTED VEGETABLE STRUDEL V**

Herb Roasted Potatoes, Organic Spinach, Sun-  
Dried Tomatoes, Kalamata Olives, Marinated  
Artichokes, Crispy Chickpeas, Roasted Red  
Pepper Coulis

**80 per person****MEDITERRANEAN SALAD V**

Red Quinoa Salad, Roasted Cauliflower,  
Baby Kale, Golden Raisins, Pine Nuts,  
Honey Harissa Drizzle

**75 per person****GRILLED TOFU STEAK VEG**

Jasmine Rice, Sautéed Mushroom,  
Vegan Curry Sauce

**78 per person****DESSERTS****NUTELLA CHOCOLATE TART V**

Chocolate Praline Mousse, Candied Hazelnuts

**VANILLA CHEESECAKE V**

Blueberry Compote, Graham Cracker Crumble

**GLAZED DONUT V**

Fresh Berries, Vanilla Whipped Cream

**RASPBERRY MASCARPONE CAKE V**

Raspberry Sauce, Pistachio Macaron

**STRAWBERRY SHORTCAKE V**

Chantilly Cream, Strawberry Confit

**VANILLA PANNA COTTA GF V**

Cherry Jubilee Sauce,  
Brown Butter Almond Cake Bites

**VEGAN CHOCOLATE  
MOUSSE CAKE VEG**

Mango Passion Fruit Compote,  
Vanilla Whipped Cream





BREAKFAST

BREAKS

LUNCH

**RECEPTION**

DINNER

BEVERAGES

DETAILS



# SMALL BITES, BIG FLAVORS

Enjoy every little bite



## TRAY PASSED CANAPÉS

Priced per piece. Minimum order  
of two (2) dozen per selection

### COLD CANAPÉ SELECTIONS

#### VEGETARIAN

Temecula Olive Oil Steeped Tomato  
Croustade with Basil Pesto Chèvre and  
Aged Balsamic V

**13 per piece**

Vine Ripened Tomato Basil Bruschetta  
on Parmesan Garlic Crostini V

**13 per piece**

Vegetarian Mango Summer Roll  
with Passion Fruit Sweet Chili  
Dipping Sauce V

**13 per piece**

Roasted Beets, Feta Cheese, Citrus  
Segments, Candied Pecans on Spoon V GF

**13 per piece**

#### SEAFOOD

Organic Salmon Tartare Cones, Wasabi Aioli

**16 per piece**

Spicy Tuna Cones, Wakame, Wasabi Aioli

**16 per piece**

Charred Ahi Tuna with Mango  
Chutney on Cucumber

**16 per piece**

Jumbo Shrimp Cocktail Shooter

**17 per piece**

Togarashi Seared Shrimp with  
Cali Peach Relish, Toasted Crostini

**17 per piece**

Lobster Salad on Crostini

**17 per piece**

#### POULTRY & MEAT

Manchego and Quince Wrapped  
in Parma Ham

**15 per piece**

Prosciutto Wrapped Grilled Asparagus

**14 per piece**

Blackened Beef Striploin Wrapped  
Asparagus Spears with Citrus Aioli

**16 per piece**

Beef Tartare, Capers, Mustard,  
Purple Potato Crisp Basket

**16 per piece**

GF - Gluten-Free • V - Vegetarian • VEG - Vegan  
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30% (for Outdoor Events) service charge & applicable sales tax.





## HOT CANAPÉ SELECTIONS

### VEGETARIAN

Goat Cheese, Tomato and Caramelized Onion Tartelette V

**15 per piece**

Vegetarian Pot Sticker, Ponzu Dipping Sauce V

**15 per piece**

Portobello Mushroom and Fontina Wellington V

**15 per piece**

Herb Breaded Artichoke Heart with Goat Cheese V

**13 per piece**

Wild Mushroom Arancini, Parmesan Cheese, Aioli V

**15 per piece**

Vegetable Samosa with Honey Tamarind Chutney V

**15 per piece**

Vegetable Spring Roll, Thai Sweet Chili Sauce V

**15 per piece**

Truffle Mac N' Cheese Spoon

**15 per piece**

Seasonal Vegetable Brunoise Turnover Parmesan Cheese

**15 per piece**

Wild Mushroom Soup Shooter, Truffle Cream

**15 per piece**

Tomato & Basil Soup Shooter Chive Oil

**15 per piece**

Forest Mushroom Puff Pastry, Fontina Cheese

**15 per piece**

### SEAFOOD

Citrus Cilantro Bacon Wrapped Scallops

**17 per piece**

Pan Seared Scallop, Corn Mousse Carrot-Ginger Emulsion

**17 per piece**

Mini Crab Cake with Mango Habanero Aioli

**15 per piece**

Pacific Lobster & Aged Cheddar Lollipop, Truffle Mayonnaise

**16 per piece**

### POULTRY & MEAT

Bacon Wrapped Date Stuffed with Parmesan and Balsamic Glaze

**15 per piece**

Tandoori Chicken Satay, Coriander Yogurt

**15 per piece**

Basil Pesto Chicken Satay

**15 per piece**

Smoked Chicken Turnover

**15 per piece**

Chimichurri Beef Skewer

**17 per piece**

Mini Beef Medallions, Shiitake Mushroom Jus Served on Ceramic Spoon

**17 per piece**

Stone Stout Braised Short Rib, Parsnip Purée Served on Ceramic Spoon

**16 per piece**

Duck Confit Panini, Gruyere Cheese, Pickled Red Onion

**16 per piece**

Duck Confit, Truffle Mascarpone, Phyllo Dough

**15 per piece**

Duck & Vegetable Lumpia

**15 per piece**

Mint and Rosemary Crusted Lamb Chop Lollipop, Garlic-Parsley Butter

**17 per piece**

Petit Beef Wellington

**17 per piece**

Ruben En Croute

**15 per piece**

GF - Gluten-Free • V - Vegetarian • VEG - Vegan  
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## RECEPTION DISPLAY

Based upon two-hour continuous service

Order in conjunction with our  
Canapé Menu, or a minimum of  
five (5) stations required for dinner

Stations require a minimum  
of twenty (20) guests

## DOMESTIC ARTISAN CHEESES v

Selection of Domestic Cheddar,  
Havarti, Jack, Swiss with Grapes  
and Strawberries

Assorted Crackers and Baguette

**38 per person**

## FINEST NEW AND OLD WORLD CHEESE v

Variety of Local Californian  
and European Artisan Cheeses

Honeycomb, Fruit Marmalade,  
and Almond Cake

Assorted Crackers and Baguette

**48 per person**

## VEGETABLE CRUDITÉS v

Platter of Organic Seasonal Vegetables

**28 per person**

Individual Servings

**32 per person**

*Dipping Sauces:* Ranch, Hummus,  
Thousand Island

## ANTIPASTI DISPLAY

Provolone, Asiago, Mortadella,  
Genoa Salami, Prosciutto, Smoked  
Sausage, Pepperettes, Tomato  
Bocconcini Salad, Honeydew,  
Cantaloupe, Pickled Vegetables  
and Marinated Olives

Served with Focaccia and Grissini Sticks

**42 per person**

## MAPLE WALNUT CRANBERRY BAKED BRIE v

Small Wheel of Baked Brie

**185 each**

*Serves approx. 25 people*

Large Wheel of Baked Brie

**250 each**

*Serves approx. 45 people*

Served with Fresh French Baguette,  
Grapes and Dried Fruits





## ARTISAN CHEESE AND CHARCUTERIE DISPLAY

Fine Regional, American and European Cheeses Displayed with Smoked and Cured Meats, Pâté and Rillettes accompanied by Olives, Nuts, Mustards, Cumberland Sauce and Fresh Baguette

**49 per person**

## MEDITERRANEAN V

Marinated Mushrooms

Mixed Olives, Roasted Peppers in Garlic and Oregano

Assorted Charcuterie Board

Pecorino and Gorgonzola Cheeses

Grilled Vegetables with Balsamic Syrup, Basil Oil

Focaccia and Bread Sticks

**46 per person**

## TRIO OF DIPS V

Hummus, Roasted Red Pepper Dip, Artichoke and Asiago Dip

Mini Pitas, Lavosh, Pita Chips

**29 per person**

## ASIAN DIM SUM

*Serves five (5) pieces per person*

Chicken Pot Stickers, Vegetarian Spring Rolls, Pork Shumai, Shrimp Har Gow

**48 per person**

### ENHANCEMENTS:

**\*Chef attendant required**

Carving of Peking Duck, Mu Shu Crepes, Hoisin Sauce, Green Onions Dipping Sauces

+12 additional per person.

## GREEK MARKET STATION

Chicken Souvlaki, Spanakopita, Dolmades, Hummus, Baba Ghanoush, Tabbouleh, Olives

Olive Tapenade, Tzatziki, Lemon, Olive Oil, Mini Pitas

**44 per person**

## CHILLED JUMBO SHRIMP

Remoulade, Cocktail Sauce, Lemon Wedges

**14 per piece**

*Minimum 3 pieces per person*

## POKE BAR

White and Brown Rice, Mixed Green Lettuce

Ahi Tuna, Seasonal Salmon, Yellow Tail

*Garnishes:* Cucumber, Edamame, Wakame, Scallions Pickled Ginger, Daikon Sprouts, Wasabi Tobiko, Sliced Jalapeño

Spicy Aioli, Sweet Chili, Ponzu, Soy, Sriracha

**45 per person**

## SEAFOOD EXTREME

*Serves six (6) pieces per person*

Prawns, Crab Claws and Oysters on the Half Shell

Horseradish Cocktail Sauce, Spicy Aioli, Mignonette, Lemon and Lime Wedges

**78 per person**

## SUSHI ROLLS

*Minimum four (4) pieces per person.*

*Minimum required for total guarantee*

*Optional Sushi Chef\*\**

### CALIFORNIA

Crab, Avocado, Cucumber, Masago Roe

### SPICY TUNA

Cucumber and Creamy Spicy Sauce

### CRISPY SPICY SALMON

Avocado, Tempura Bits, Spicy Sweet Sauce

### CUCUMBER AVOCADO

Chili Lime Mayo V

**18 per piece**

## DELUXE SUSHI ROLLS

*Minimum four (4) pieces per person.*

*Minimum required for total guarantee*

*Optional Sushi Chef\*\**

### DRAGON ROLL

Masago Roe, Crab, Avocado, Cucumber, BBQ Eel

### RAINBOW ROLL

California Roll Topped with Kona Kampachi, Tuna, Salmon

### DYNAMITE ROLL

Shrimp Tempura, Cucumber, Avocado, Ginger Mayo with Sweet Soy Sauce

### SPIDER ROLL

Soft Shell Crab, Cucumber, Avocado, Ginger Mayo, Sweet Soy Drizzle

**18 per piece**

## NIGIRI

*Minimum four (4) pieces per person.*

*Minimum required for total guarantee*

*Optional Sushi Chef\*\**

Yellow Tail

Salmon

Tuna

Shrimp

Wasabi, Pickled Ginger, Soy Sauce

**19 per piece**

\* One Chef/Attendant per 100 guests at \$300/chef

\*\* One Sushi Chef per 100 guests at \$500/chef

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.



## RECEPTION STATIONS

Based upon two-hour continuous service

Order in conjunction with our Canapé Menu, or a minimum of five (5) stations required for dinner

Stations require a minimum of twenty (20) guests

### COBB SALAD STATION\*

Mixed Greens, Romaine, Spinach, Iceberg V

Smoked Turkey, Grilled Chicken, Cured House-Smoked Salmon, Grilled Chimichurri Beef, Crumbled Bacon, Avocado, Tomato, Onions, Hard-Boiled Eggs, Blue Cheese Crumbles

Assorted Dressings

**44 per person**

### CAESAR SALAD STATION\*

Grilled Chicken and Chilled Shrimp

Chopped Romaine, Herb Croutons, Parmesan Cheese, Anchovy-Mustard Dressing

**48 per person**

### CHILLED GRAIN BAR\*

Selection of Red and White Quinoa, Farro, Bulgur, Sprouts, Kale, Tomato, Cucumber, Olives, Feta, Goat Cheese, Pecans, Walnuts, Sunflower Seeds, Fresh Parsley, Cilantro, Chives, Basil

Temecula Olive Oil-Lemon Vinaigrette, Balsamic-Herb Vinaigrette, and Sun-Dried Tomato Dressings V

**38 per person**

### ASIAN STREET FAIR STATION\*

Chef Selection of Dim Sum & Shumai: Chicken, Vegetarian, Pork, Shrimp

Hoisin, Ponzu, Spicy Chili

Vegetarian Street Fried Rice - Mixed Vegetable, Egg, Scallion V

Singapore Rice Noodles: Chicken, Carrots, Mixed Peppers, Onion, Fish Sauce

**45 per person**

### STREET TACO STATION\*

Grilled Asada, Adobo Chicken, Cilantro Marinated Mahi Mahi

Corn & Flour Tortillas V

Onion, Cilantro, Pickled Jalapeños, Sour Cream, Homemade Guacamole, Roasted Tomato Salsa, Tomatillo Salsa, Pico de Gallo. Queso, Fresco

**48 per person**

### QUESADILLA BAR

*Choice of Three:*

Adobo Chicken, Cotija & Oaxaca Cheese

Orange Marinated Carnitas, Fiesta Cheese

Fire Roasted Shrimp, Roasted Peppers, Onions, Monterey Jack Cheese

Carne Asada, Pepper Jack Cheese

Four-Cheese Blend, Cilantro, Onion V

Corn Salsa, Pico de Gallo, Roasted Tomato Salsa, Sour Cream V

**45 per person**



\* Option to add Chef Attendant

\* One Chef/Attendant per 100 guests at \$300/chef

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## CALIFORNIA FLATBREADS

*\*Optional Action Station with  
Wood-Burning Oven +\$375 fee  
One (1) Month notice required,  
based on availability*

Margherita, Tomato Sauce V

Pepperoni, Sausage,  
Peppers, Mushrooms

Garden-Fresh Vegetables, Pesto Sauce V

BBQ Chicken, Smoked Mozzarella,  
Red Onion, Chopped Cilantro

**44 per person**

## MAC & CHEESE

**CLASSIC AMERICAN V**  
Cheddar Cheese

**SWISS V**  
Comté Cheese, Truffle Oil

**ITALIAN**  
Spinach, Sausage, Parmesan Cheese

**DE MER**  
Lobster, Scallop, Shrimp, Cheese Sauce  
+12 per Person:

**38 per person**

## ITALIAN PASTA\*

*Selection of Two Pastas V:*  
Tortellini, Fusilli, Penne, Rigatoni, Orecchiette

*Selection of Two Sauces V:*  
Sun-Dried Tomato Cream,  
Clam-Garlic Cream, Vegetable Medley  
Pesto, Bolognese, Alfredo, Fresh Tomato Basil

*Selection of Four Toppings:*  
Italian Sausage, Wild Mushrooms,  
Spinach, Kalamata Olives, Sun-Dried  
Tomatoes, Roasted Garlic, Peas

*Selection of Condiments V:*  
Grated Parmesan Cheese,  
Fresh Herbs, Cheesy Garlic Bread

*Enhancements:*  
Chicken or Meatballs  
+8 per person

Bay Shrimp or Bay Scallops  
+12 per person

Gluten-Free pasta available upon request

**42 per person**

## RISOTTO

*Chef Attendant Required\**

*Served in a Parmesan Wheel V:*  
Organic Italian Arborio Rice

*Selection of Toppings:*  
Wild Mushrooms, Grilled Vegetables,  
Sundried Tomatoes, Duck Confit, Peas,  
Sweet Corn

Seafood and Lobster  
+15 per person

**48 per person**

## PAELLA STATION

*Chef Attendant Required\**

**VEGETARIAN PAELLA V**  
Saffron Rice, Artichokes, Peas, Bell Peppers,  
Olives, Zucchini, Tomato, Herbs

**48 per person**

**MIXED PAELLA**  
Saffron Rice, Chicken, Chorizo, Mussels,  
Clams, Bell Peppers, Peas

**58 per person**

## CAVIAR BAR

*Chef Attendant Required\**

Made to Order Buckwheat Blini

Chopped Chives, Minced Egg  
Whites and Yolks, Shallots, Parsley,  
Crème Fraîche

**OSETRA per oz. – Market Price**

**SEVRUGA per oz. – Market Price**



\* Option to add Chef Attendant

\* One Chef/Attendant per 100 guests at \$300/chef

Prices are listed exclusive of taxable 26% (for Indoor Events) or  
30% (for Outdoor Events) service charge & applicable sales tax.



## GOURMET SLIDERS\*

Beef, Southern Fried Chicken, Vegetarian

Brioche Bun, Lettuce, Tomato, Caramelized Onions, Assorted Cheeses V

**42 per person**

## FRENCH FRY V

*Chef Attendant Required\**

Skinny Cut Fries - Parmesan Cheese, Herbs

Sweet Potato - Sea Salt

Potato Tots - Chili Lime

House Made Potato Chips - Truffle Oil, Black Pepper

*Dipping Sauces:*

Malt Vinegar, Garlic Aioli, Ketchup

**36 per person**



\* Option to add Chef Attendant

\* One Chef/Attendant per 100 guests at \$300/chef

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## CARVING STATIONS

Based on two-hour continuous service

\*Chef attendant required for all carving stations

## SEAFOOD

**CEDAR PLANK ROASTED SALMON FILET GF**  
Red Onion Marmalade

**480 each**  
*Serves 20 Guests*

## MEAT & POULTRY

**MUSTARD CRUSTED COLORADO RACK OF LAMB GF**  
Herbs de Provence

**340 each**  
*Serves 8 Guests*

**PORK PORCHETTA**  
Potato Salad, Pickled Vegetables, Whole Grain Mustard Sauce

**480 each**  
*Serves 25 Guests*

**COLORADO ROASTED LAMB GF**  
Leg of Lamb, Rosemary and Garlic Jus, Mint Jelly

**480 each**  
*Serves 25 Guests*

**TARRAGON AND GARLIC ROASTED TURKEY GF**  
Served with Seasonal Berry and SoCal Orange Relish

**500 each**  
*Serves 25 Guests*

**APPLEWOOD SMOKED KUROBUTA HAM GF**  
Maple Grain Mustard and Apricot Jus, Mini Portuguese Rolls

**625 each**  
*Serves 25 Guests*

**ROAST STRIPLOIN OF BEEF GF**  
Maple Grain Mustard and Apricot Jus, Freshly Baked Pain au Lait Buns

**680 each**  
*Serves 25 Guests*

**ROAST TENDERLOIN OF BEEF GF**  
Cabernet Jus and Grainy Mustard, Freshly Baked Pain au Lait Buns

**700 each**  
*Serves 20 Guests*

**SEA SALT AND FIVE-PEPPER CRUSTED PRIME RIB GF**  
Creamy Horseradish, Grainy Mustard, Au Jus, Garlic Rolls

**800 each**  
*Serves 30 Guests*

**BEEF WELLINGTON**  
Mushroom Duxelles Demi-Glace

**750 each**  
*Serves 25 Guests*

**BRISKET STATION GF**  
Pancetta-Brussels Sprouts, Yellow Mustard

**550 each**  
*Serves 25 Guests*





## DESSERT STATIONS

Based upon two-hour continuous service

Order in conjunction with our Canapé Menu, or a minimum of five (5) stations required for dinner

Stations require a minimum of twenty (20) guests

### AMERICAN CLASSICS IN MASON JARS v

Apple Pie

New York Cheesecake

Key Lime Pie

Peach Cobbler

Gluten-Free Devil's Chocolate Cake

**35 per person**

### S'MORES STATION v

*Attendant Required\**

*Maximum (100) Guests*

*(2) Fire Pits Required at \$400 per Fire Pit*

Graham Crackers, Marshmallows, Assorted Candy Bars including Dark Chocolate, Milk Chocolate, Reese's and Mr. Goodbar

**30 per person**

### DONUT ICE CREAM SUNDAE v

*Attendant Required\**

Vanilla, Chocolate, Coffee Ice Cream, Raspberry Sorbet

Cinnamon Sugar, Chocolate Glazed and Old Fashioned Donuts

Assorted Toppings:  
Hot Fudge, Raspberry, Caramel Sauce, Chocolate Chips, Chopped Nuts, Crushed Oreos, Mini M&M's, Sprinkles, Amarena Cherries, Whipped Cream

**32 per person**

### COOKIE STATION v

*Attendant required\**

Soft Chocolate Chip, Sugar and Belgium Chocolate Cookies

Vanilla, Chocolate and Caramel Ice Cream

Toppings: Chocolate Syrup, Fresh Strawberry Compote, Chocolate Chips, Whipped Cream

**35 per person**

### BAJA CALIFORNIA STATION v

Cinnamon Churros with Chocolate Sauce

Gluten-Free Tres Leches GF

Vegan Spiced Chocolate Flan VEG

Dulce de Leche Cookies

**36 per person**

### GRANDMA'S FAVORITES v

Dutch Blueberry Cobbler with Vanilla Anglaise

Chocolate Chip Bread Pudding with Whipped Cream, Fresh Raspberries

Mini Cherry Pie, Oatmeal Cream Pie, Chocolate Pudding

**40 per person**

### CREATE YOUR OWN STATION

*Select 5*

Miniature Macarons GF

Raspberry White Chocolate Cheesecake

Lemon Blueberry Tart

Miniature Molten Chocolate Cake

Sea Salt Chocolate Cookies

Dulce de Leche Cookies

Fruit Loop Cereal Treat

Chocolate Chip Cannoli

Grand Marnier Cream Puff

Banana Lime Coconut Cream Pie

Cinnamon Churros with Caramel Sauce

Spiced Pot de Crème VEG

**35 per person**



BREAKFAST

BREAKS

LUNCH

RECEPTION

**DINNER**

BEVERAGES

DETAILS

# DINNER IS BETTER TOGETHER

Great food, great company





## DINNER BUFFET

All Buffets are served with  
Brewed Regular and Decaffeinated  
Coffee and Selection of Hot Teas

All buffets have a two-hour  
continuous time limit

Buffets are currently not offered for groups  
less than twenty (20) guests.

## REGATTA RECEPTION DINNER

### STARTERS

Assorted Artisanal Breads and Rolls

San Francisco Cioppino  
Seafood Soup, Garlic Croutons

Organic Mixed Greens, Baby Spinach, Crispy  
Kale, Roasted Baby Carrots and Squash,  
Oven-Dried Tomato, Sprouts, Smoked Chicken,  
Local Cheese, Assorted Dressings

Portobello Mushroom Salad, Goat Cheese,  
Sun-Dried Tomato, Pea Sprouts, Sherry  
Dressing V GF

Spinach-Frisée Salad, Caramelized Apple,  
Poached Pear, Point Reyes Blue Cheese,  
Candied Walnuts, Port Wine Dressing V GF

### MAINS

Seared Pacific Shrimp Garlic, Organic Farro,  
Tomato, Capers, Beurre Blanc

Petaluma Roasted Organic Chicken Breast  
Basquaise Bell Pepper, Tomato, Espelette  
Pepper, Chili Stew and Creamy Polenta GF

Pan-Seared Local Halibut  
Roasted Potato and Chorizo Hash with Lemon,  
Caper and Sun-Dried Tomato Beurre Blanc

California Mixed-Garden Vegetables GF

Butternut Squash Ravioli  
Pomegranate Seeds, Kale Pesto Cream Sauce V

*Carving of:*

*Chef Attendant Required\**

Grilled Flat Iron Steak  
Black Pepper and Cognac Jus, Creamy  
Horseradish and Grainy Mustard, Herb  
and Garlic Butter Potato Gnocchi

### DESSERTS

Chocolate-Raspberry Cup GF V  
Glazed Lemon Strawberry Cake  
Crispy Apple Tart V  
S'mores Cupcake V

**195 per person**

## RANCHERO BBQ NIGHT

### STARTERS

Assorted Artisanal Breads and Rolls Chopped  
Romaine with Corn Bread Croutons, Sun-Dried  
Tomato, Parmesan Cheese, Caesar Dressing V

Watermelon and Cucumber Salad  
with Fresh Mint and Feta Cheese V GF

Shrimp and Chorizo Salad with Chipotle  
Dressing GF

### MAINS

Baby Back Ribs  
Carolina Mustard Barbecue Sauce

Grilled Portobello Mushroom Steak VEG

Grilled Swordfish  
Paella Rice, Smoked Tomato-Saffron Sauce GF

Herb Rotisserie Chicken, Garlic Jus

*Carving of:*

*Chef Attendant Required\**

Slow-Braised BBQ Brisket with  
Jack Daniel Glaze

Beer-Battered Onion Rings V

Double Stuffed Baked Potatoes  
with Garlic, Chives and Cheddar Cheese

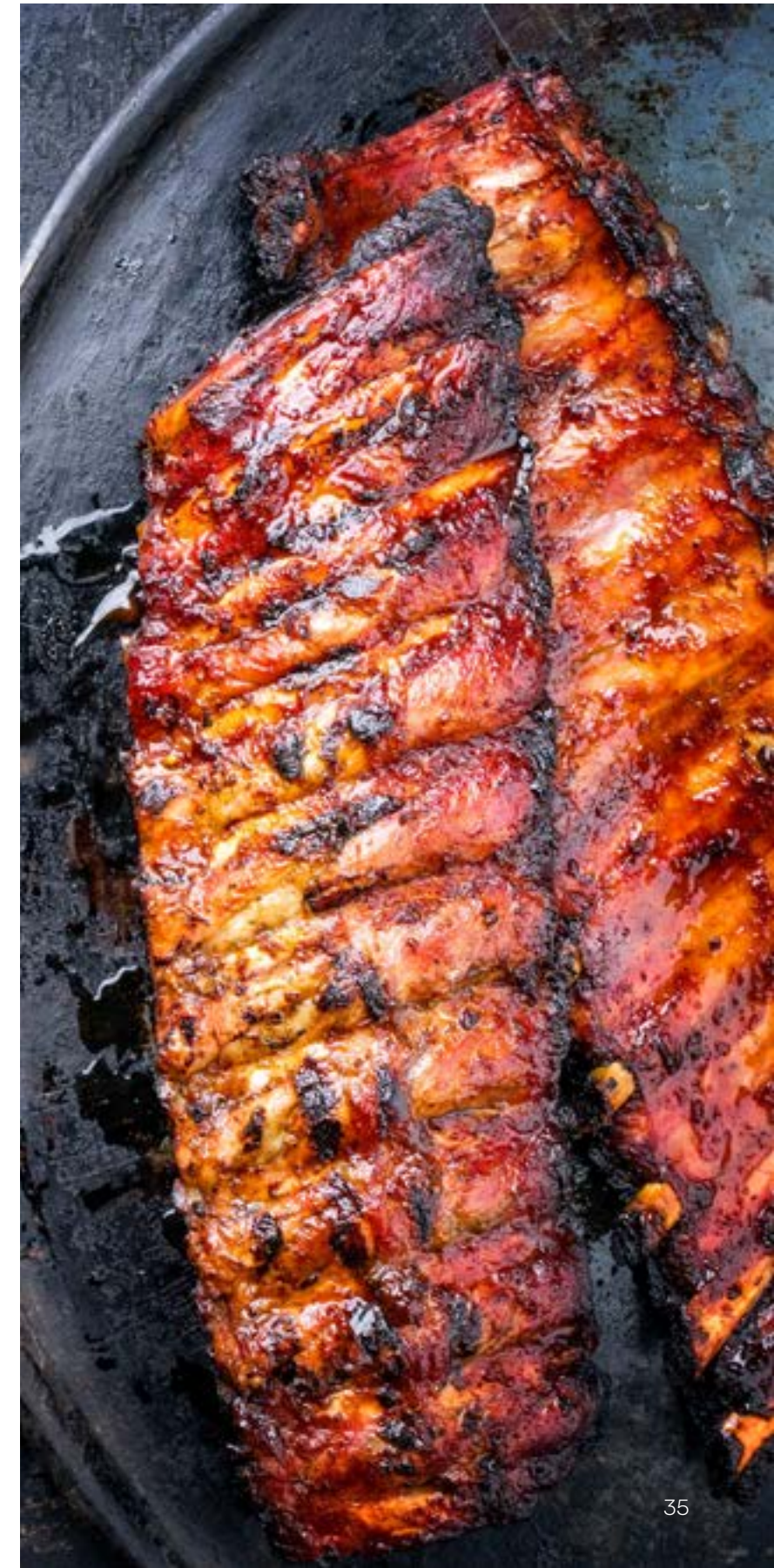
Mac & Cheese au Gratin V

Grilled Baby Garden Vegetable Medley V

### DESSERTS

Banana-Coconut Cream Pie V  
New York Cheesecake V  
Sugar Beignet with Caramel Sauce V  
Bourbon Pecan Chocolate Cake V

**195 per person**



GF - Gluten-Free • V - Vegetarian • VEG - Vegan

\* One Chef/Attendant per 100 guests at \$300/chef

Prices are listed exclusive of taxable 26% (for Indoor Events) or  
30% (for Outdoor Events) service charge & applicable sales tax.



## FESTA AL FRESCO

### STARTERS

Roasted Fennel and Tomato Soup  
with Cheese Croutons

Cannellini Bean Salad  
Tuscan White Beans, Celery, Shallots, Goat  
Cheese, Parsley

Prosciutto & Melon  
24 month aged Prosciutto, Burrata Cheese,  
Seasonal Melon, Barrel Balsamic Glazed,  
Micro Basil

### MAINS

Organic Chicken Breast  
Pepper Stew, Mushrooms, Orange, Natural Jus

Charred Branzino Filet  
Cauliflower Florets, Lemon Sauce

Porcini Crusted New York Steak  
Double Fried Fingerling Potatoes,  
Herb Gremolata

Cavatelli Pasta  
Fennel Sausage Ragu, Parmigiano, Fresh Basil

Roasted Broccolini  
Calabrian Chiles, Mayer Lemon, Garlic Chips

### DESSERTS

Citrus Cannoli

Cherry Torta Caprese  
(Flourless Chocolate Cake)

Pear Pistachio Tart

Amaretti Cookies

**195 per person**



\* One Chef/Attendant per 100 guests at \$300/chef  
Prices are listed exclusive of taxable 26% (for Indoor Events) or  
30% (for Outdoor Events) service charge & applicable sales tax.



## CALIFORNIA COASTAL BUFFET

### CHILLED BUFFET SELECTION

#### *Build Your Own Green Salad*

Organic Greens, Caramelized Pears, Sliced Cucumbers, Grape Tomatoes, Toasted Walnuts, Red Beets, Toasted Pumpkin Seeds, Mandarin Sections, Dried Fruits, House Dressings & Vinaigrettes V GF

Grilled Asparagus Salad  
Prosciutto, Asiago, Balsamic Reduction GF

Heirloom Beet Salad  
Baby Arugula, Feta, Toasted Pistachios V GF

Togorashi Ahi Tuna  
Baby Arugula, Grilled Peaches, Ponzu Dressing

### FROM THE GRILL

#### *Optional Chef Attendant\**

Fresh Grilled NY Striploin Steaks GF

Garlic Butter Lobster Tails GF

### HOT BUFFET SELECTION

Lemon Verbena Chicken Breast  
Roasted Fingerling Potatoes, Marinated Artichokes, Williams Jus GF

Shoyu Miso Glazed Salmon Filet  
Sautéed Swiss Chard and Shiitake Mushrooms,  
White Port Ginger Emulsion GF

Roasted Cauliflower Tacos VEG

Baby Vegetable Medley

### MINIATURE DESSERTS

Lemon Madeleines V  
Coconut Macaroons GF V  
Red Velvet Cookies V  
Cherry Almond Crumble Tarts V  
Assorted Cupcakes GF V

**198 per person**

## BEACH BOY BASH CLAM BAKE

*Requires a minimum of fifty (50) guests  
Chef Attendant Required\**

Monarch Coastal Seafood Chowder  
Assorted Artisanal Breads and Rolls

### CALIFORNIA SALAD BAR

Locally Grown Baby Greens, Iceberg and Spinach Greens, Grilled and Raw Garden Vegetables, Diced Grilled Herb Chicken, Bacon, Pickled Onions, Toy Box Tomatoes, Sunflower Seeds, Corn Bread Croutons, Garlic Ranch Dressing, Temecula Olive Oil Vinaigrette

Country Potato Salad with Green Onions, Bacon, Whole Grain Mustard Dressing

Cucumber Namasu VEG GF

Tomato and Avocado Salad VEG GF

### SEAFOOD BAR

Bloody Mary Shooters with Old Bay Seasoning,  
Smoked Sea Salt, Grilled Rock Shrimp GF

West Coast Oysters in Half Shell GF

Jumbo Poached Shrimp GF

Crab Claws GF

Cucumber Mignonette, Cocktail Sauce, Hot Sauce, Lemon Wedges GF

### STEAMED

#### *Chef Attendant Required\**

Clams, Mussels, Maine Lobster, Potatoes, Linguica Sausage, Corn and San Clemente Beer, All Steamed Under Seaweed GF

Steamed Mussels Marinière with Chardonnay and Butter GF

### GRILLED

#### *Chef Attendant Required\**

Certified Angus Beef New York Steak, Cabernet Sauvignon Jus

Herb-Marinated Chicken Breast, Roasted Chicken Jus

Seasonal Vegetable Brochettes V

Half Rock Lobster Tails  
+ 15 per person

### DESSERTS

Boston Cream Pie V  
Peach Cobbler V  
Apple Pie with Whipped Cream V  
Mini Molten Chocolate Cake with Whipped Cream

**245 per person**

\* One Chef/Attendant per 100 guests at \$300/chef  
Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.





## TASTE OF MONARCH

### MONARCH BEACH BAY CLUB

"Bay Club" Clam Chowder  
Potato, Clams, Bacon, Herb

Beach House Wedge  
Baby Romaine, Heirloom Tomato, White  
Anchovies, Parmesan Cheese, Garlic  
Crouton, Lemon Caesar Dressing

Slow Braised Short Rib  
Sweet Red Pepper Polenta, Roasted Root  
Vegetable, Cipollini Demi-Glace, Crispy Shallot

### BOURBON STEAK

Ahi Tuna Tartare Asian Pear, Pine Nuts,  
Scotch Bonnet, Mint, Sesame

Heirloom Tomato Salad  
Blistered Tomato, Ricotta, Fennel Lavash,  
Sherry Vinaigrette V

Prime Delmonico Ribeye  
Black Truffle Mac N' Cheese, Charred  
Asparagus Meyer Lemon, Red Wine Reduction

### AVEO

Ceviche Mixto Ahi Tuna, Local Fish, Calamari,  
Leche de Tigre, Cucumber, Sweet Potato

Beef Skewer Anticuchos  
Panca Marinated, Huancaína Sauce

Pacific Ocean, Seafood, Tomato,  
Saffron Broth, Bomba Rice, Herbs,  
Aji Amarillo Pepper

Chilean Seabass  
Forbidden Black Rice, Coconut Sauce,  
Pickled Red Onion, Orange Segments

### CLUB 19

Chicken Club Sandwich  
Applewood Smoked Bacon, Havarti,  
Lettuce, Tomato, Honey Mustard  
Sauce, Sourdough Bread

BBQ Chicken Flatbread  
Mozzarella, Red Onion, Cilantro

Salmon Super Salad  
Quiona, Farro, Mesclun Greens,  
Cherry Tomatoes Cucumber, Avocado,  
Fig, Ginger-Citrus Dressing

Reuben on Rye  
House Pastrami, Sauerkraut, White  
Cheddar, 1000 Island Dressing

### DESSERT

Part & Parcel Ice Cream and Sorbet  
Station with Toppings and  
Chocolate Sauce V

Assorted Macarons V

Cake Pops V

Oreo Brownies V

Snickerdoodle Cookies V

**220 per person**

## DOWN SOUTH

### STARTERS

Tortilla Soup V  
Cotija Cheese, Cilantro

TJ Caesar  
Romaine Hearts, Pepitas, Tortilla Strips,  
Queso Fresco, Cilantro Caesar Dressing

Street Corn Salad V  
Cotija Cheese, Chili Lime, Crema,  
Jicama-Orange Salad Citrus Vinaigrette

Shrimp & Snapper Ceviche  
Leche de Tigre, Red onion, Radish, Cilantro

### MAINS

Puebla Chicken Mole  
Sesame Seeds, Shaved Onions

Orange Marinated Carnitas

Fire Roasted Skirt Steak  
Onions, Bell Peppers

Vegetarian Enchiladas V  
Calabasas, Queso Fresco, Tomatillo Sauce

### SIDES

Arroz Mexicano V

Refried Beans V

Corn & Flour Tortillas V

Tortilla Chips, Guacamole, Pico de Gallo,  
Roasted Tomato Salsa, Green Tomatillo  
Salsa, Escabeche Jalapenos, Onion,  
Cilantro, Sour Cream V

### DESSERT

Cinnamon Churros with  
Chocolate Sauce V

Guava Raspberry Tres Leches V

Dulce de Leche Cookie V

Mexican Chocolate  
Coffee Cake V

Caramelized Pina Arros  
Con Leche V

**195 per person**



## PLATED DINNER

Entrée pricing is based on three courses. Select one (1) Soup or Salad, one (1) Entrée and one (1) Dessert

When selecting multiple Entrées, the Entrée with the highest price will apply to all Entrée selections. An accurate count of each Entrée is required five (5) business days prior to event. We require that choices be kept to two (2) options, plus a Vegetarian. If multiple Entrées are selected, then a master list and seating cards are required

All Plated Dinners are served with Seasonal Vegetables, Warm Rolls and Sweet Butter, Brewed Regular and Decaffeinated Coffee and assorted Hot Teas

## COLD APPETIZERS

*Optional Additional Course*

### CAPRESE NAPOLEON

Vine Ripened Yellow and Red Tomatoes with Marinated Buffalo Mozzarella, Basil Cress, Fresh Arugula Pesto, Toasted Pine Nuts and Balsamic Reduction V GF

**28 per person**

### GRILLED MEDITERRANEAN VEGETABLE TOWER

Herb Goat Cheese, Citrus Quinoa Salad, Corn Salsa and Pea Tendrils, White Balsamic and Basil Dressing V GF

**28 per person**

### BLACK PEPPERCORN CRUSTED BEEF CARPACCIO

Pickled Honey Enoki Mushrooms with Baby Arugula, Pecorino, Crostini, Aged Balsamic and Truffle Oil

**33 per person**

### HEIRLOOM TOMATO AND BURRATA

Baby Arugula, Pine Nut Crumb, Temecula Balsamico and Olive Oil, Basil Cress V GF

**35 per person**

### CHILLED SEAFOOD TRIO

West Coast Smoked Salmon, Pan Seared Scallop and Jumbo Shrimp, Cucumber Carpaccio with Apple Orchard Pear Salsa and Mango Emulsion GF

**38 per person**

### SHRIMP AGUACHILE

with Plantain Chips GF

**38 per person**

## HOT APPETIZERS

*Optional Additional Course*

### ROASTED STUFFED AUTUMN ARTICHOKES

Temecula White Balsamic Grilled Vegetables, Red Quinoa and Shaved Parmesan, Sautéed Organic Spinach, Yellow Pepper Coulis, Ginger Carrot Emulsion V

**32 per person**

### LEMON BASIL GRILLED SALMON

Green Pea and Herb Risotto, Pickled Red Onions, Roasted Fennel, Yellow Tomato Emulsion GF

**33 per person**

### RICOTTA AGNOLOTTI PASTA

Sautéed Spinach and Bell Peppers, Sun-Dried Tomato Sauce, Basil Pesto Drizzle V

**33 per person**

### SMOKED CHICKEN AND PORTOBELLO AGNOLOTTI PASTA

Sautéed Spinach and Bell Peppers, Sun-Dried Tomato Sauce, Lemon Chipotle Drizzle

**34 per person**

### LEMON BALM SEARED SEA SCALLOP

Cauliflower Purée, Confit Grape Tomatoes, Passion Fruit Beurre Blanc GF

**36 per person**





**FOREST MUSHROOM RISOTTO**

Parmigiano Reggiano, Truffle Oil V

**36 per person****LOBSTER MASCARPONE RAVIOLI**

Smoked Tomato Cream and Preserved Lemon Vinaigrette Drizzle, Micro Opal Basil, Confit Fennel, Cherry Tomatoes

**38 per person****MAPLE SHOYU ROASTED BLACK COD**

Butternut Squash Purée, Sautéed Spinach, Tangerine Jus, Chive Essence

**39 per person****SOUPS, BISQUES AND CHOWDERS**

Served Tableside

**FOREST MUSHROOM BISQUE V**

Sautéed Mushrooms, Basil Oil

**FIRE-ROASTED TOMATO AND JUNIPER BISQUE V**

Confit Tomato, Basil

**ROASTED BUTTERNUT SQUASH V**

and Apple Bisque

**CLASSIC CLAIM CHOWDER****LOBSTER BISQUE**

Confit Fennel, Tarragon

+10 per person

**"PAUL BOCUSE" SOUP DUCK CONFIT**

Consommé, Truffle Puff Pastry

+ 20 per person

**PALATE CLEANSERS**

Champagne Sorbet

+ 12 per person

Lemon Sorbet

+ 12 per person

Sicilian Orange, Mint Sorbet

+ 12 per person

**SALADS****ORGANIC GREENS GF V**

Caramelized Orchard Apples, Sun-Dried Golden Raisins, Watermelon, Cucumbers, Toasted Walnuts, White Balsamic Chervil Vinaigrette

**BABY SPINACH SALAD WITH ROASTED BUTTERNUT SQUASH V**

Candied Pecans, Sun-Dried Cranberries and Pea Shoots, Stone Brewing Co. Ale and White Truffle Vinaigrette

**FARM MESCLUN SALAD GF V**

Shaved Asiago, Dried Figs, Grape Tomatoes, Toasted Pine Nuts, Orange Lavender Dressing

**ORGANIC BABY ARUGULA AND SHAVED FENNEL V**

Grapefruit and Orange Segments, Hearts of Palm, Freshly Picked Mint, Sun-Dried Cranberries, SoCal Citrus Dressing

**ENDIVE AND RADICCHIO SALAD V**

Belgian Endive, Radicchio, Roasted Beets, Pistachio Crusted Goat Cheese, Walnut Vinaigrette

**ROMAINE CAESAR**

Sun-Dried Tomatoes, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

**ENTRÉES OPEN RANGE****ROASTED FREE-RANGE CHICKEN BREAST**

Spinach-Stuffed Free Range Chicken Breast, Mashed Yukon Gold Potatoes, Seasonal Vegetables, Brandy-Chicken Jus

**148 per person****LEMON THYME ROASTED ORGANIC CHICKEN BREAST**

Roasted Organic Yellow Potato Puree, Seasonal Vegetables, Chicken Jus

**148 per person****ROASTED DUCK BREAST GF**

Mashed Sweet Potatoes, Seasonal Vegetables, Cherry Reduction

**155 per person****ROSEMARY GRILLED BONE-IN PORK CHOP GF**

Yukon Gold and Sweet Potato, Succotash, Apple, Mushroom-Onion Ragout

**165 per person****PASSION & PROFESSION**

**“Just as no day is the same, no event is the same. I find inspiration in building connections with each guest and translating their vision into a curated and unforgettable gathering.”**

- Eileen Hanly, Director of Events



**STOUT BRAISED BEEF SHORT RIB**

Roasted Shallot Yukon Mash, Pearl Onion Jus, Forest Mushroom Mélange, Chanterelle Emulsion

**175 per person****DIJON HORSERADISH CRUSTED BEEF TENDERLOIN GF**

Savoyard Potato, Caramelized Shallot and Peppercorn Sauce

**185 per person****SMOKED TOMATO CRUSTED FILET MIGNON GF**

Lemon Thyme Yukon Mash, Butternut Squash Purée, Pinot Noir Ju

**185 per person****PORTOBELLO DUXELLE CRUSTED BEEF TENDERLOIN ENCROUTE**

Wheat Berry Artichoke Risotto, Asparagus Tips, Cabernet Jus, Porcini Emulsion

**188 per person****MUSTARD AND GREEN PEPPERCORN CRUSTED COLORADO RACK OF LAMB GF**

Tomato, Artichoke, Pearl Onions, Castelvetroano Olives, Sucootash, Garlic Fingerling Potato, Rosemary Jus

**200 per person****BOUNTY OF THE SEA****GRILLED WILD SALMON FILET GF**

Seasonal Vegetables, Tomato, Red Onions, Capers, Scallion, Basil Salsa

**165 per person****LEMON-HERB CRUSTED HALIBUT FILET**

Cauliflower Purée, Seasonal Vegetables, Red Pepper & Almond Romesco, Squid Ink Tuile

**185 per person****MISO-GLAZED BLACK COD**

Shiitake Brown Rice Cake, Baby Bok Choy, Ginger-Soy Reduction

**175 per person****PAN-SEARED CHILEAN SEA BASS**

Forbidden Rice, Coconut Sauce Orange segment, Micro Cilantro, Pickled Onion GF

**185 per person****SEAFOOD BOUILLABAISSSE**

Lobster, Sablefish, Scallops, Clams, Mussels, Potato, Zucchini, Saffron Broth, Parmesan Crouton

**195 per person****GRILLED BRANZINO FILET**

Leek Fennel Confit, Baby Squash, Peewee Potato, Basque Lemon Buerre Blanc

**185 per person****SURF AND TURF DUOS****GRILLED FILET MIGNON AND SALMON GF**

Yukon Gold Potatoes, Caramelized Shallots, Seasonal Vegetables, Pinot Noir Sauce

**190 per person****HERB ROASTED BEEF TENDERLOIN AND TIGER PRAWNS GF**

Roasted Garlic-Chive Potatoes, Seasonal Vegetable Buerre Rouge

**198 per person****HERB-ROASTED BEEF TENDERLOIN AND MISO-GLAZED BLACK COD GF**

Red Bliss Herb Potato Risotto, Orchard Apple and Citrus Salsa, Sonoma Cabernet Pan Jus

**198 per person****BRAISED SHORT RIBS AND TEMPURA MAINE LOBSTER TAIL GF**

Baby Bok Choy, Shiitake Mushrooms, Lotus Root, Wasabi Mash

**205 per person****SEARED BEEF TENDERLOIN AND BUTTER-POACHED HALF LOBSTER TAIL**

Rosti Pavé, Perigourdine Sauce, Lemon Emulsion

**210 per person****JIDORI CHICKEN BREAST AND PAN SEARED SCALLOPS**

Parmesan Polenta, Peas, Carrots, Saffron Chicken Jus

**190 per person**



## VEGETARIAN ENTRÉES

### ROASTED VEGETABLE STRUDEL V

Herb Roasted Potatoes, Organic Spinach, Sun-Dried Tomatoes, Kalamata Olives, Marinated Artichokes, Crispy Chickpeas, Roasted Red Pepper Coulis

**145 per person**

### VEGETARIAN RIGATONI BOLOGNESE V

Shaved Parmesan

**155 per person**

### STIR FRY VEG

Jasmine Rice, Seasonal Vegetables, Scallions, Toasted Sesame Seeds & Jasmine Rice

**155 per person**

### DUO OF ROASTED VINE RIPENED STUFFED TOMATO AND ROASTED VEGETABLE STRUDEL VEG

Ratatouille, Tofu, Forbidden Rice, Seasonal Vegetable, Sweet Pepper Sauce

**155 per person**

### ROASTED BELL PEPPER WELLINGTON V

Spinach, Grits, Pepper, Tomato Coulis

**155 per person**

### VEGETARIAN BOUILLABAISSSE V

Artichoke, Leeks, Fennel, Zucchini, Celery, Baby Spinach, Toasted Country Bread, Aioli

**155 per person**

## DESSERTS

### CLASSIC TIRAMISU V

Kahlua Soaked Lady Finger Sponge, Mascarpone Cream, Pistachio Biscotti

### S'MORES V

Creamy Chocolate, Graham Crumble, Toasted Marshmallow

### VANILLA BEAN CRÈME BRÛLÉE GF V

Coconut Cake, Berry Brochette

### CHOCOLATE HAZELNUT ROCHER V

Vanilla Sabayon, Chocolate Cream, Lemon Sable

### TROPICAL POPSICLE GF V

Passion Fruit Mousse, Green Tea Financier, Mango Mousse

### CHOCOLATE MOLTEN PURSE V

Whipped Cream, Fresh Raspberry

### CITRUS TART V

Lemon Curd, Almond Cream, White Chocolate Chantilly, Mixed Berry Compote

### CRUNCHY CHOCOLATE CAKE V

Hazelnut Praline Brownie, Passionfruit Coulis

## DUO DESSERT

### HAZELNUT ROCHER AND CITRUS TART V

Vanilla Sabayon, Mixed Berry Compote  
+10 per person

### TROPICAL POPSICLE AND CRUNCHY CHOCOLATE CAKE V

Passion Fruit Coulis, Fresh Berries  
+10 per person

### CLASSIC TIRAMISU AND NUTELLA CHOCOLATE TART V

Crème Anglaise, Candied Hazelnuts  
+10 per person





## LATE-NIGHT SNACKS

Minimum two (2) dozen per item.

Late Night Snacks are to be served after dinner service. Late Night Snacks are not available to be served prior to a meal and/or dinner service.

### ASSORTED BITE-SIZED GRILLED CHEESE SANDWICHES ON RUSTIC BREAD

Caramelized Mushrooms and Brie Cheese Sandwich V

**12 per piece**

Caramelized Onions and Gouda Cheese Sandwich V

**12 per piece**

Ham and Gruyère Cheese Pesto Sandwich

**12 per piece**

Beef Short Ribs, Sharp Cheddar Chipotle Remoulade Sandwich

**12 per piece**

### TIMELESS & TASTY

Cheese Quesadillas V

**12 per piece**

Chicken Quesadillas

**14 per piece**

Mini Pizzas with Tomato, Spicy Sausage and Cheese

**13 per piece**

Mac and Cheese with Comté Cheese and Truffle in a Spoon V

**13 per piece**

Mini Kobe Beef Slider with Cheese on Brioche Bun

**18 per piece**

Southern Fried Chicken Sliders with Aioli and Dill Pickles

**17 per piece**

Turkey Sliders with Havarti Cheese and Sun-Dried Tomato Aioli

**17 per piece**

### SALTY & SAVORY

Truffle Fry Cones V

**14 per piece**

Truffle Popcorn Cones V

**12 per piece**

Herb French Fry Cones V

**12 per piece**

Sweet Potato or Regular Potato Fry Cones V

**12 per piece**

Rosemary Potato Chips Basket V

**12 per piece**

### SWEET TREATS

Chocolate Covered Strawberries V GF

**10 each**

Assorted Gold Chocolate Truffles V

**12 each**

Assorted French Macarons V GF

**13 each**

Funfetti and Chocolate Cake Pops V GF

**13 each**

Whisky Chocolate and Limoncello Mini Cupcakes V GF

**14 each**

Nutella Donut Bite V

**11 each**





BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

**BEVERAGES**

DETAILS



EVERY EMPTY BOTTLE  
IS FILLED WITH A  
GREAT STORY

Cheers to another beautiful day



# BEVERAGES

For your convenience, we offer multiple bar options – a set price per person, per hour for consumption of Beverages.

Tableside wine is offered on consumption, per bottle.

Specialty Tray Passed Beverages, Selections from the Wine List, Cordials and Signature Cocktails are not included in Beverage Packages.

Hourly Packages include Spirits, Wines and Beers.

One Bartender is scheduled for every 100 guests.

Our beverage list has been thoughtfully curated to suit a variety of menu pairings and preferences. Kindly note custom beverage requests are subject to a la carte pricing and sourcing fees, based on availability.

Bar packages include freshly squeezed juices, Fever Tree club soda, ginger ale and ginger beer

All Liquor and Wine products are subject to availability.

## MONARCH SELECTIONS

Domaine Ste Michelle Brut, Columbia Valley, Washington

Daou, Cabernet Sauvignon, Paso Robles, California

Daou, Chardonnay, Paso Robles, California

Tito’s Handmade Vodka GF

Bombay Sapphire Gin

Bacardi Superior Rum

1800 Silver Tequila

Bulleit Bourbon

Jack Daniel’s Whiskey

Johnnie Walker Black Label Scotch

Dekuyper Cordial

## WALDORF SELECTIONS

Perrier-Jouët, Champagne, France

Iconoclast, Chardonnay, Napa Valley, California

Iconoclast, Cabernet Sauvignon, Napa Valley, California

Ketel One Vodka

Tanqueray 10 Gin

Ron Zacapa Rum

Casamigos Blanco Tequila

Knob Creek Bourbon

Crown Royal Whiskey

Glenmorangie Original 10 Yr. Scotch

Dekuyper Cordial

## LUX SELECTIONS

Champagne, Ruinart Blanc de Blancs, Reims, France

ZD, Chardonnay, Carneros, California

Husch, Cabernet Sauvignon, Mendocino, California

Grey Goose and Grey Goose Citron Vodka

The Botanist Gin

Diplomatico Rum

Casa Dragones Blanco Tequila

Don Julio 1942

Woodford Reserve Bourbon

WhistlePig 10 Rye

Oban 14 Scotch

Remy Martin VSOP Cognac

	MONARCH	WALDORF	LUX	NON- ALCOHOLIC*
1/2 Hour	29 per person	35 per person	46 per person	-
1 Hour	49 per person	58 per person	78 per person	16 per person
2 Hours	65 per person	76 per person	102 per person	26 per person
3 Hours	83 per person	96 per person	128 per person	34 per person
4 Hours	102 per person	118 per person	159 per person	44 per person
5 Hours	118 per person	137 per person	184 per person	56 per person
+ 1 Hour	+24 per person	+27 per person	+37 per person	+12 per person

GF - Gluten-Free • V - Vegetarian • VEG - Vegan

\*For guests under 21 years of age.

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.

We are in accordance with all requirements for the sale and service of alcohol per the California Alcoholic Beverage Control Board.



## BEER SELECTIONS

Blue Moon, Bud Light, Miller Lite, Corona Extra, Stella Artois, Samuel Adams Boston Lager, Heineken 0.0, Sierra Nevada Hazy Little Thing IPA, Lagunitas IPA, Assortment of Seasonal Local Craft Beers

### SOFT BAR

Soft Drinks & Mineral Waters, including Coca Cola Products

### CORDIALS

The following beverages are offered on a per drink consumption charge

Amaretto Disaronno

Baileys®

Frangelico

Godiva® Chocolate Grand Marnier

Kahlúa

Taylor Fladgate Vintage Port

**23 each**

## SIGNATURE COCKTAILS

### 1812 STRAIGHT WATER

Woodford Reserve, Lemon Juice, Orgeat, Orange Blossom Water, Angostura Bitters

**28 each**

### MONARCH PALOMA

Casamigos Blanco, Aperol, Lime Juice, Agave, Grapefruit Juice

**28 each**

### THE MANDARIN

Grey Goose l'Orange, Cranberry Juice, Lemon Juice, Simple Syrup

**28 each**

## SIGNATURE MOCKTAILS

### BERRY SPRITZER

Berries, Fresh Mint Leaves, Lime Juice, Agave, Club Soda

**16 each or 210 per gallon**

### STRAWBERRY COOLER

Muddled Strawberry, Basil, Honey Simple, Lime Juice

**16 each or 210 per gallon**

### POM SPRITZ

Pomegranate Juice, Rosewater, lime, Club Soda

**16 each or 210 per gallon**

### CUCUMBER REFRESHER

Dill, Agave, Lemon & Lime Juice, Cucumber Juice

**16 each or 210 per gallon**





## WINE LIST

All pricing is per bottle.

All wines are subject to change,  
based upon availability

Please submit your selections  
fourteen (14) days prior to event  
date to ensure availability

### SPARKLING

Chateau Ste. Michelle, Brut, Washington	62
Roederer Estate, Brut, Anderson Valley	60
Taittinger, La Francaise, Champagne	110
Lanson Pere & Fils Brut, Champagne, France	120
Telmont, Brut Reserve, Champagne	140
Perrier-Jouët, Champagne, France	146
Veuve Clicquot 'Yellow Label' Champagne, Reims	146
Moët & Chandon, Imperial Brut, Epernay	149
Veuve Clicquot Rosé Champagne, Reims	180
Ruinart, Blanc de Blanc, Champagne, Reims	212
Dom Pérignon, Brut, Epernay	348

### WHITE & ROSÉ

Terlato Family, Pinot Grigio, Italy	60
Iconoclast, Chardonnay, Napa Valley, California	72
Craggy Range Te Muna, Sauvignon Blanc, New Zeland	74
Alma de Cattleya, Sauvignon Blanc, Sonoma	80
Attitude by Pascal Jolivet, Sauvignon Blanc, Loire Valley, France	88
Cloudy Bay, Sauvignon Blanc, New Zealand	96
Hess 'Shirttail Ranches,' Chardonnay, California	62
ZD, Chardonnay, Carneros	90
Sanford, Chardonnay, Sta. Rita Hills, California	100
Hartford Court, Chardonnay, Russian River Valley	104
Rombauer, Chardonnay, Carneros	116
Stag's Leap Wine Cellars 'Karia,' Chardonnay, Napa Valley, California	116
Chateau Montelena, Chardonnay, Napa Valley	144
Far Niente, Chardonnay, Napa Valley	156
Whispering Angel Rosé, Côtes de Provence, France	72

### RED

Bodegas Norton, Malbec Reserva, Mendoza	59
Davis Bynum, Pinot Noir, Russian River Valley	84
Ponzi Tavola, Pinot Noir, Willamette Valley, Oregon	84
Sanford Estate, Pinot Noir, Sta. Rita Hills, Californi	102
Flowers, Pinot Noir, Sonoma Coast	118
Frank Family, Pinot Noir, Carneros	132
Belle Glos 'Dairyman,' Pinot Noir, Russian River Valley	140
Daou, Cabernet Sauvignon, Paso Robles	80
Swanson, Cabernet Sauvignon, Napa Valley, California	80
Husch, Cabernet Sauvignon, Mendocino, California	90
Iconoclast, Cabernet Sauvignon, Napa Valley, California	94
Booker Vineyards My Favorite Neighbor, Cabernet Sauvignon, Paso Robles	112
Stag's Leap Wine Cellars, Cabernet Sauvignon, Napa Valley	128
Freemark Abbey, Cabernet Sauvignon, Napa Valley	144
Silver Oak, Cabernet Sauvignon, Alexander Valley	160
Heitz, Cabernet Sauvignon Napa Valley	178
Jayson by Pahlmeyer, Cabernet Sauvignon, Napa Valley	212
Col D'Orcia, Brunello di Montalcino, Italy	144
Justin 'Isosceles,' Red Blend, Paso Robles	144
Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley, California	148





## BEVERAGE EXPERIENCES

All beverage experiences require additional Sommelier or Mixologist fee of \$500.

### WINE AND CHEESE PAIRING

*60-90 Minutes, 20-60 Guests*

Our Resort Sommelier will custom select four wines, each paired with an accompanying cheese. You will then be guided through an interactive tasting of each wine and pairing, including the region, terroir and producer.

**120 per person**

### WINE TASTING

*60-90 Minutes, 10-50 Guests*

In either a seated or reception-style setting, this interactive sommelier-led tasting includes four 2 oz. pours from your choice of the following collections.

#### NEW WORLD AND OLD WORLD

**80 per person**

#### OLD WORLD

**100 per person**

#### CALIFORNIA

**110 per person**

#### RESERVE LIST

**160 per person**

## MIXOLOGY CLASS

*30 Guests Maximum*

Guided by our resort mixologist, you will learn basics of bartending and discover a new favorite cocktail to craft at home.

### BOURBON CLASSICS

Old Fashioned  
Manhattan  
Sazerac

**110 per person**

### AGAVE EXPERIENCE

Paloma  
Margarita  
Mezcal Negroni

**90 per person**

### MARTINI ENTHUSIASTS

Vesper  
Classic Martini  
Espresso Martini

**100 per person**

## SPIRIT TASTINGS

*10-30 Guests*

Enjoy a spirited tasting of whiskeys or tequila. In this interactive discussion led by our Resort mixologist, each liquor is paired with a festive small bite to highlight the nuanced flavor profile.

### WHISKEY TASTING

Scotch Whiskey paired with sharp cheddar cheese

Bourbon paired with chocolate chip cookie

Rye paired with dark chocolate peanut butter cup

Japanese paired with matcha chocolate almonds

**120 per person**

### TEQUILA TASTING

Blanco tequila paired with cinnamon dipped orange slice

Reposado paired with tamarind mango candy

Anejo paired with churro and chocolate sauce

Mezcal paired with smoked sea salt chocolate

**120 per person**

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.





# CHILDREN'S MENU

For guests under 12 years of age

## PLATED DINNER

### APPETIZERS

*Select One:*

Fresh Seasonal Fruit Cup V

Mixed California Greens with Tomatoes, Carrots and Herb Vinaigrette V

### ENTRÉES

*Select One:*

Chicken Fingers with Ketchup and French Fries

Hamburger or Cheeseburger and French Fries

Spaghetti and Meatballs with Grated Parmesan Cheese

Individual Cheese Pizza with Choice of Toppings

Macaroni and Cheese V

Chicken Quesadillas with Spanish Rice

### DESSERTS

*Select One:*

Ice Cream Sundae with Whipped Cream and a Maraschino Cherry V

Plain and Chocolate Dipped Cookies V

Brownies à la mode with Chocolate Sauce V

**55 per child**

Prices are listed exclusive of taxable 26% (for Indoor Events) or 30% (for Outdoor Events) service charge & applicable sales tax.

## CHILDREN'S DUO MEAL

Fresh Seasonal Fruit Cup and Garden Vegetables V

Homemade Chicken Fingers and Mini Beef Sliders with French Fries and Accompaniments

Ice Cream Sundae and Mini Brownie Bites V

**65 per child**

## CHILDREN'S BUFFET

**15 Person minimum required**

Fresh Seasonal Fruits and Vegetables V

Chicken Fingers with Honey Mustard Sauce

Macaroni and Cheese V

Peanut Butter and Jelly Sandwiches V

Milk and Cookies or Chef's Desserts V

**65 per child**

# VENDOR MEALS

## BOXED MEALS

*All Boxed Meals include:*

Lettuce, Tomato, Mustard, Mayonnaise V

Whole Fresh Fruit V

One Choice:

**45 per person**

Multiple Choices:

**50 per person**

### SANDWICHES

*Select One:*

Southwest Chicken

Turkey and Jack Cheese

Ham and Cheese

Roast Beef and Cheddar

Grilled Vegetarian V

Bread - Choice of One:

White, Wheat, Squaw, Rye, Focaccia, Croissant, Kaiser Roll, Tortilla Wrap V

### SALAD

*Select One:*

Pasta Salad, Golden Potato Salad, Couscous Tabouleh Salad, Traditional Cole Slaw

### BAG OF CHIPS

*Select One:*

Potato Chips, Corn Chips, Pretzels V

### DESSERT

*Select One:*

Chocolate Chip Cookie V

Double Fudge Brownie V

## HOT PLATED

Green Salad with Chef's Dressing V

Hot Chicken Entrée

Chef's Selection of Starch and Vegetables V

Chef's Dessert V

Assorted Bread and Rolls

Freshly Brewed Regular or Decaffeinated Coffee, Teas or Hot Herbal Infusions

**62 per person**

## COLD BUFFET

**15 person minimum**

Pasta Salad V

Tray of Deli Meats, Cheeses and Appropriate Condiments

Assorted Breads and Rolls V

Chips V

Chef's Dessert V

Fresh Fruit V

Freshly Brewed Regular or Decaffeinated Coffee, Teas or Hot Herbal Infusions

**52 per person**

## HOT BUFFET

**15 Person minimum**

Green Salad with Chef's Dressing V

Hot Chicken Entrée

Chef's Selection of Starch and Vegetables V

Chef's Dessert V

Assorted Bread and Rolls

Freshly Brewed Regular or Decaffeinated Coffee, Teas or Hot Herbal Infusions

**75 per person**



# BANQUET & CATERING TERMS AND CONDITIONS

## FOOD AND BEVERAGE

All food and beverage must be purchased exclusively from the Waldorf Astoria Monarch Beach Resort & Club, and consumed in designated function areas. The Waldorf Astoria Monarch Beach Resort & Club is the only licensed authority to serve and sell alcoholic beverages on the grounds; therefore, all food and beverage must be purchased through the resort. The Department of Health prohibits the resort from allowing food to be removed from the function location. No corkage fees are allowed.

## ALLERGY CLAUSE

In the event that any of the guests in your group have food allergies, you shall inform us of their names and the nature of their allergies, in order to take necessary precautions when preparing their food. We can provide, on request, full information on the ingredients of any items served to your group. Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that occurs as a direct result of our negligence or any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

## GUARANTEES

Final menu and event details are to be submitted to your Event Manager or Catering Manager no less than (21) days prior to event dates. If final menu selection is not received by (14) days prior to arrival, the hotel reserves the right to make those selections for you, to ensure availability and staffing.

A five-business day advance guarantee of the number of people attending all food functions is required. We will be prepared to set 3% (tables and chairs) over your final guarantee. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by five business days prior, the "Number Expected" as indicated on the Banquet Event Order will be the final guarantee.

Should your guaranteed final attendance be significantly less or more than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. For all buffet meal functions with a guarantee of less than twenty (20) guests, there will be an increase in menu price of \$10 per person.

## BUFFETS

Banquet buffets offer limited quantities of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Please note the minimum number of people required for buffets. All buffets have a two-hour time limit. For all buffet meal functions, a minimum of twenty (20) guests is guaranteed. Buffets are not offered for less than twenty (20) guests. Please reference our plated selections and boxed selections for offerings.

## MULTIPLE ENTREES

When choosing multiple plated entrées, the entrée with the highest price will apply to all entrée menus. An accurate count of each meal is required five-business days prior to the event. We require that choices be kept to two (2) options, plus a vegetarian option. Should you request your guests be given an option of entrées at the event; a 50% surcharge on the highest entrée price will apply. Should you request a choice of first course and/or dessert in addition to the multiple entrée, a \$15 per course surcharge will apply. If you would like to select two different dessert selections to be served, a \$10 surcharge will apply. Duo plates are recommended in place of multiple entrées. If multiple entrées are selected then a master list and seating cards are required.

## BARTENDER

A bartender charge of \$300 plus tax, per bartender, will be charged. One bartender is staffed per every 100 guests.

We welcome our clients to inventory the bars before and after the function.

Due to California State Liquor Laws, it is required that all guests have valid identification to consume alcoholic beverages. We require that all of your guests carry their identification with them to the function, as they are required to show proof of legal drinking age. The resort reserves the right to refuse service to any guest that may appear to be intoxicated.

## CUSTOMIZATION

Our culinary team has designed a robust catering menu to accommodate a variety of tastes and events, while highlighting local, seasonal offerings. Please note custom menus or ingredient requests are subject to an additional fee.

## CHEF / ATTENDANT FEES

If your function requires the use of a Chef or Attendant, One Chef Attendant is required for every 100 guests at a charge of \$300 per attendant (plus tax, based upon a two-hour period). The number of chefs will vary, depending on guest count and responsibilities. Sushi Chefs are available at the rate of \$500 plus tax, per two-hour period. If additional Chefs or attendants are required, a \$300 charge per hour, with a (4) hour minimum will apply.

If you request a Sommelier for your event, a charge of \$500 (plus tax based on a two-hour period will apply). This will be based on availability.

## SIGNAGE

Any signage on resort property must be pre-approved by the resort prior to posting. General directional signage is provided by hotel to event space. Personalized signage may be brought in with the approval of hotel. Banners and signs will not be allowed in public areas or in the resort's main lobby. Banners and signs are not permitted to be hung from hotel structures. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels, corkboards, and/or Post-It flipchart paper for use within your designated meeting room. The use of hotel flag poles is not permitted.



**DECORATIONS**

Decorations may not be affixed to walls, ceilings, or doorways. Extra cleaning costs, as a result of damage to equipment or structures, will be applied to your account. Please note there is no rice or confetti allowed in meeting rooms. In addition, colored rose petals may stain carpets, dance floor and walkways. Charges will be assessed if staining occurs.

**SERVICE CHARGE AND SALES TAX**

All banquet food, beverages, service, labor, and miscellaneous charges are subject to a 26% service fee (indoor events) and a 30% service fee (outdoor events) and applicable California Sales Tax. Service charges are subject to tax by California State Law (refer to State Board of Equalization).

**SUPPLEMENTAL SURCHARGES**

For Group’s information, supplemental surcharges are charges added to Group’s Master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the Event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up charges, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope contracted and paid products and services. Overtime fees apply to events that exceed 5 hours, the overtime fee is \$1,500.00 per additional hour.

**OUTDOOR EVENTS**

**INCLEMENT WEATHER**

In the event of inclement weather, you will be consulted regarding the reassignment of any outdoor event to an inside function room. However, the resort reserves the right to make final decisions to move any outdoor function due to inclement weather for the safety of your guests and hotel staff. Your Meeting & Event Manager or Catering Manager, based upon the complexity of your set-up, will assign a “weather call” time. Breakfast weather calls are made at 5:00pm the day prior to event. Lunch and Dinner weather calls are made 6 hours in advance of event time. Location decisions made within this time frame will incur a relocation fee of \$3,000.

**CURFEW**

There is a 10:00 p.m. curfew for all outdoor functions at the Grand Lawn, Club 19, Botanical Lawns, Pacific Lawn and all Terraces and Patios.

**AMPLIFICATION**

Amplified sound is not permitted prior to 9:00 a.m. or after 9:45 p.m. at the Grand Lawn, Pacific Lawn, Botanical Lawn, Club 19, and all Terraces. The City of Dana Point mandates that the noise level for all outdoor events be maintained at fifty-five (55) decibels. Permits from the City of Dana Point may be requested for any outdoor events which may exceed this level.

**ENTERTAINMENT**

The resort can arrange for all your entertainment needs. All entertainment for outdoor functions must end by 9:45 p.m.

Electrical power needs will be charged based on final requirements.

**HEATERS**

Space heaters for outdoor functions can be arranged at a cost of \$95 per heater.

**OUTDOOR LIGHTING**

Grand Lawn, Pacific Lawn, Botanical Lawn, Club 19, and all Terraces require additional lighting to appropriately illuminate elements for your function past sunset. Please contact our onsite audio visual provider for options.

**SECURITY**

The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior to, during, or following a banquet function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display.

Charges start at \$100 and up per hour per security guard (6 hour minimum) and can be arranged by your Meeting & Event Manager or Catering Manager.

Keys can be provided for securing office, storage or hospitality space. There will be a \$250 fee for any core lock changes requested. The Pacific Ballroom, Monarch Ballroom and Club 19 cannot be re-keyed.

**SPECIAL SERVICES**

Your Meeting and Event Manager or Catering Manager can assist you with confirming any special services to include entertainment, florals, linens, and décor.

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Organization Representative Initials

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Catering/Event Manager’s Initials



CONTACT US

We look forward to coordinating  
your next event. Please contact your  
Event Manager for more details

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WALDORFASTORIAMONARCHBEACH.COM

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