

Banquet Menu

provided by:



East meets West here at Ponzu Restaurant & the Serrano Hotel in San Francisco, where our dining menus bring together the corners of the world, featuring items that are sure to make your next meeting or event a unique one.

Banquets Policies and Guidelines

1. Guarantee

All final guaranteed attendance counts are due to the catering office (5) business days prior to your event. This number will be considered a "guarantee" and is NOT subject to reduction. You will be charged for the guarantee or the actual number of guests, whichever is larger. In the event that the final guaranteed attendance count is not received by your catering or conference manager, the estimated attendance count stated in the contract or actual number of guests, whichever is higher, will be utilized and billed as the guaranteed count.

2. Split Entrees

We request that all menu selections (starter, entrée, and dessert) be the same for all guests in attendance. We will be happy to offer split entrees for a minimum of 25 guests (limited to two entrees). A definite count of each entree is due (2) business days prior to event. The client must provide entrée cards or tickets for their guests that signify the guest's choice of entrée. In addition to the choice of two entrees, a Vegetarian option is always available regardless of group size.

3. Food & Beverage Control

The hotel does not allow any food or beverage to be brought on property at any time with the exception of wine and cakes. The hotel will assess a \$15.00 corkage fee per bottle of wine and \$5.00 per person cake cutting fee. All food and beverage must be consumed on the premises and take out boxes will not be prepared.

4. Tastings

Menu tastings are available on a limited basis (weddings, bar/bat mitzvahs, holiday parties, restaurant buyouts) of 150 guests or more with a signed contract. Scheduling for a tasting event requires 2 weeks notice. Limit 2 persons.

5. Audio-Visual

SWANK Audio Visual Company is in-house to accommodate any of your audio-visual requirements. If a different audio-visual company is used, a \$75.00 fee will apply.

6. Additional Fees and Charges:

All food and beverage charges shall be subject to a 13% gratuity and 8% administrative fee. Sales tax is applicable on all charges. Current sales tax is 9.50%. A \$50.00 labor charge will be applied to all events for 25 people or less. Bartender set up/labor fee is \$100.00 ++ per bar.

Union Square All Day Meeting Package

Continental Breakfast

Fresh Orange & Grapefruit Juices
Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas

Your selection of *three* of the following:

Assorted Breakfast Pastries
Breakfast Bars

Assorted Yogurts
Sliced Seasonal Fruits

Bagels & Cream Cheese
Healthy Granola

AM Refresh

A refreshing of Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas

Your selection of *one* of the following:

Assortment of Breakfast Pastries
Breakfast Bars

Assorted Yogurts
Sliced Seasonal Fruits

Bagels & Cream Cheese
Healthy Granola

Lunch Buffet

Accompanied by Freshly Brewed Iced Tea

Select Two

Fresh Garden Mixed Baby Greens with Balsamic Dressing
Namasu Salad: Cucumbers, Tomatoes, Dill, Red Onion and Carrot
Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

Select Two

Oven Roasted Lemon Herb Chicken
Asian Glazed Salmon
Flat Iron Steak with Red Wine & Mushroom Sauce
Macaroni and Cheese
Served with Seasonal Vegetables and a choice of Steamed Jasmine Rice or Oven-Roasted Potatoes
Chef's Selection of Dessert

or

Full Deli Lunch
Assorted Deli Meats, Cheeses, and Breads
Includes: an assortment of tomatoes, onions, lettuce and condiments
Gourmet Potato Chips or Chef's Potato Salad
Chef's Selection of Dessert

PM Refresh

Accompanied by Freshly Brewed Iced Tea

Select Two

Assortment of Freshly Baked Cookies
Individual Packages of Gourmet Chips

Freshly Baked Fudge Brownies
Granola Bars

Whole Fresh Fruit
Trail Mix

Package Price: \$ 65.00++ per person

Theatre District All Day Meeting Package

Breakfast Buffet

Fresh Orange & Grapefruit Juices
Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Fresh Sliced Seasonal Fruits
Gourmet Granola and Assorted Yogurts
Wheat and White Toast accompanied by Butter and Fruit Preserves
Scrambled Eggs
Your selection of a Protein: Choose from Sausage or Applewood Smoked Bacon

AM Refresh

A refreshing of Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Your selection of one of the following:

| | | |
|-----------------------------|------------------------|-----------------------|
| Assorted Breakfast Pastries | Assorted Yogurts | Bagels & Cream Cheese |
| Breakfast Bars | Sliced Seasonal Fruits | Healthy Granola |

Lunch Buffet

Accompanied by Freshly Brewed Iced Tea

Select Two

Fresh Garden Mixed Baby Greens with Balsamic Dressing
Namasu Salad: Cucumbers, Tomatoes, Dill, Red Onion and Carrot
Chinese Chicken Salad with Sesame Soy Vinaigrette, & Wonton Crisps
Classic Caesar Salad with Garlic Croutons and Shaved Parmesan
Soup du Jour

Select Two

Grilled Thai Chicken with Sweet Pepper Chili Lime Sauce
Flat Iron Steak with Red Wine & Mushroom Sauce
Asian Glazed Salmon
Macaroni and Cheese
Served with Seasonal Vegetables and a choice of Steamed Jasmine Rice or Oven-Roasted Potatoes
Chef's Selection of Dessert

or

Full Deli Lunch

Assorted Deli Meats, Cheeses, and Breads
Includes: an assortment of tomatoes, onions, lettuce and condiments
Gourmet Potato Chips or Chef's Potato Salad
Chef's Selection of Dessert

PM Break

Accompanied by Freshly Brewed Iced Tea

Select Two

| | | |
|--------------------------------------|------------------------------|-------------------|
| Assortment of Freshly Baked Cookies | Freshly Baked Fudge Brownies | Whole Fresh Fruit |
| Individual Packages of Gourmet Chips | Granola Bars | Trail Mix |
| Mixed Nuts | Popcorn | Power Bars |

Package Price: \$ 70.00++ per person

Breakfast

Start the day off right with one of our following breakfast menus. Additional items are available on our a la carte menu.

Orpheum Theatre Continental Breakfast

Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Fresh Orange & Grapefruit Juices
Freshly Baked Croissants, Bagels, and Danish
Fresh Sliced Seasonal Fruit
Cream Cheese, Butter, & Fruit Preserves
\$ 17.00++ per person

Golden Gate Theatre Continental Breakfast

Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Fresh Orange & Grapefruit Juices
Fresh Sliced Seasonal Fruits
Gourmet Healthy Granola and Assorted Yogurts
Freshly Baked Croissants, Bagels and Danish
Cream Cheese, Butter, & Fruit Preserves
\$ 20.00++ per person

Curran Theatre Breakfast Buffet

Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Fresh Orange & Grapefruit Juices
Fresh Seasonal Fruits
Gourmet Healthy Granola and Assorted Yogurts
Freshly Baked Breakfast Pastries
Scrambled Eggs
Roasted Potatoes
Your selection of a protein: Sausage *or* Applewood Smoked Bacon
\$ 25.00++ per person

The Encore Frittata Buffet

Freshly Brewed Organic Caffeinated & Decaffeinated Coffee and Gourmet Teas
Fresh Orange & Grapefruit Juices
Fresh Seasonal Fruits
Freshly Baked Breakfast Pastries
Wheat and White Toast accompanied by Butter & Fruit Preserves
Choice of:
Mushroom, Spinach, & Chive Frittata *or* Ham with Red & Green Bell Pepper Frittata
\$ 26.00++ per person

Lunch

The Market Street Boxed Lunch

Featuring freshly prepared pre-made sandwiches, conveniently packaged for groups on the go. Designed to be compact and travel friendly!

Pre-made Sandwiches prepared on Assorted Rolls Includes Lettuce, Tomato, and Thinly Sliced Red Onions. Served with House Made Aioli & Dijon Mustard

Select Two: Ham, Turkey, Roast Beef, or Roasted Vegetable

Select Two: Cheddar, Swiss, or Jack Cheese

Your Choice of: Fresh Fruit Salad or Pasta Salad or Potato Salad

Gourmet Potato Chips and Freshly Baked Cookies

\$ 25.00++ per person

The Financial District Boxed Salad Lunch

For executives on the go. Entrée Salads prepared and packaged for guests to take with them. Accompanied by freshly baked bread & butter. For groups of less than 15 people, please select one. For groups of greater than 15 guests, you may select up to two.

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

\$ 13.00++ each

Roasted Chinese Chicken Salad with Sesame Soy Vinaigrette & Wonton Crisps

\$ 17.00++ each

Vietnamese Noodle Salad, Asian Noodles Tossed in a Crunchy Peanut Dressing with Mild Chilies, Napa Cabbage, & Asian Vegetables

\$ 15.00++ each

Add Marinated & Grilled Chicken Breast add \$ 4.00++ per person

Add Garlic Prawns add \$ 6.00++ per person

Add Grilled Tofu add \$ 4.00++ per person

The Cable Car Deli Luncheon

Assorted Fresh Baked Rolls and Sliced Breads

Assorted Deli Meats and Sliced Cheese Platter

Lettuce, Tomato, and Thinly Sliced Red Onions

House Made Aioli & Dijon Mustard

Add

Roasted Vegetables for \$2.50++ per person

Sliced Avocado for \$2.50++ per person

Bacon \$2.50++ per person

Vegetarian sandwich options available upon request

Select Two

Chef's Pasta Salad

Fresh Garden Mixed Baby Greens

Fresh Fruit Salad

Classic Caesar Salad

Gourmet Potato Chips

Soup du Jour

Classic Potato Salad

Select One

Assortment of Freshly Baked Cookies

Freshly Baked Fudge Brownies

Freshly Brewed Iced Tea

\$ 31.00++ per person

Touch of Asia Lunch Buffet

Buffet Service includes Fresh Baked Rolls and Sweet Butter, Chef's preparation of Seasonal Vegetables and Steamed Jasmine Rice.

Includes:

Namasu Salad: Cucumbers, Tomatoes, Dill, Red Onion and Carrot
Chinese Chicken Salad with Sesame Soy Vinaigrette, & Wonton Crisps

Select Two

Seasonal White Fish with Asian Herb Sauce
Thai Chicken with Sweet Pepper Chili Lime Sauce
Asian Style Ginger Vegetable Udon Noodles
Kiwi Marinated Flat Iron Steak

Chef's Selection of House Made Dessert
Freshly Brewed Iced Tea

\$ 34.00++ per person

Taste of Italy Lunch Buffet

Buffet Service includes Fresh Baked Rolls and Sweet Butter, Chef's preparation of Seasonal Vegetables and

Choose One:

"Roasted Potatoes or Herb Polenta".

Select One:

Caesar Salad with Garlic Croutons and Parmesan Cheese
Fresh Garden Mixed Greens with Balsamic Vinaigrette
Tomato and Fresh Herb Cucumber Salad with Balsamic Vinaigrette
Soup du Jour

Select Two:

Pan Roasted Salmon with Herb Crust
Oven Roasted Chicken Breast with Mushroom Sauce
Seasonal White Fish with Caper, Lemon and Brown Butter Sauce
Flat Iron Steak with Caramelized Onions
Vegetarian Lasagna
Lasagna with Meat Sauce
Penne Pasta with Bolognese Sauce
Macaroni and Cheese

Chef's Selection of House Made Desserts
Freshly Brewed Iced Tea

\$ 34.00++ per person

Taste of the East Plated Lunch

*Plated lunch entrees include freshly baked rolls and sweet butter.
Two entrees may be selected if counts are provided at least 48 hours prior to event.*

Starter

Select One

Chinese Chicken Salad with Sesame Soy Vinaigrette, & Wonton Crisps
Soup du Jour

Entrée

*All entrees are accompanied by Seasonal Vegetables and Steamed Jasmine Rice
Select One*

Seasonal White Fish with Asian Pesto
Thai Chicken with Sweet Pepper Chili Lime Sauce
Asian Style Ginger Vegetable Udon Noodles
Pork Tenderloin with Cilantro Noac Cham Sauce
Marinated Flat Iron Steak

Chef's Selection of House Made Dessert

All Entrée Selections \$33.00++ per person

Taste of the West Plated Lunch

*Plated lunch entrees include freshly baked rolls and sweet butter.
Two entrees may be selected if counts are provided at least 48 hours prior to event.*

Starter

Select One

Classic Caesar Salad with Gourmet Croutons and Shaved Parmesan
Fresh Garden Mixed Greens with Balsamic Vinaigrette
Soup du Jour

Entree

Crispy Skin Pan Roasted Salmon
Oven Roasted Yukon Gold Potato, Sautee Spinach & Lemon Beurre Blanc Sauce

Grilled Chicken Breast with Mushroom Sauce
Yukon Potato Puree and Seasonal Vegetable

Seasonal White Fish with Oven Roasted Tomato Relish
Grilled Vegetables with Basil Oil

Flat Iron Steak with Roasted Potatoes, Broccolini & Red Wine Jus

Chef's Selection of a Vegetarian Pasta

Chef's Selection of House Made Dessert

All Entrée Selections \$33.00++ per person

Specialty Breaks

Healthy Break

Fuel your guests with energy rich and health conscience foods.

Trail Mix
Seasonal Sliced Fresh Fruit
Mixed Nuts
Power Bars
Vitamin Water

\$ 18.00++ per person

An Afternoon Matinee Break

Treat guests to a day at the show! These comforting snacks are sure to entertain any crowd!

Freshly Popped Buttered Popcorn
Trail Mix
Red Licorice
Candy Bars
Assorted Bottled Sodas

\$ 16.00++ per person

Its time to Ponzu!

Escape to the East with the exotic flavors of Ponzu, featuring savory creations from our adjacent restaurant!

Ponzu Spiced Nuts
Steamed Edamame
Assorted Chips & Dips

\$ 15.00++ per person

A La Carte Menu Selections

Beverages

| | |
|---|--------------------------------------|
| Freshly Brewed Organic Caffeinated and Decaffeinated Coffee and Gourmet Teas | \$ 75.00++ per gallon |
| Juice Assortment: Fresh Orange & Grapefruit Juices and Cranberry Juice | \$ 4.50++ per person |
| Bottled Artesian Still & Sparkling Water | \$ 4.50++ each, based on consumption |
| Assorted Soda | \$ 4.50++ each, based on consumption |
| Freshly Brewed Iced Tea | \$ 4.50++ per person |
| Vitamin Water | \$ 4.50++ each, based on consumption |
| Red Bull | \$ 6.50++ each, based on consumption |

Sunrise Treats

| | |
|---|--|
| Assorted Yogurts | \$ 3.50++ each, based on consumption |
| Oatmeal, with Raisins & Brown Sugar | \$ 6.00++ per person |
| Assorted Croissants, Danish, Pastries | \$ 37.00++ per dozen |
| Assorted Breakfast Cereals | \$ 3.00++ each, based on consumption |
| Breakfast Bars | \$ 3.00++ each, based on consumption |
| Fresh New York Style Bagel Assortment & Cream Cheese | \$ 35.00++ per dozen |
| Smoked Salmon & Classic Accompaniments | \$ 7.50++ per person w/a breakfast menu \$12.50++ per person a la carte |

Assorted Snack Food

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|-------------------------------------|--------------------------------------|
| Whole Fresh Fruit | \$ 2.50++ per piece |
| Seasonal Sliced Fresh Fruit | \$ 4.50++ per person |
| Assortment of Freshly Baked Cookies | \$ 38.00++ per dozen |
| Freshly Baked Fudge Brownies | \$ 38.00++ per dozen |
| Freshly Popped Popcorn | \$ 2.50++ per person |
| Granola Bars | \$ 3.00++ each, based on consumption |
| Protein Bars | \$3.50++ Each, based on consumption |
| Assorted Gourmet Potato Chips | \$3.00++ each, based on consumption |
| Assorted Candy Bars | \$3.00++ each, based on consumption |
| Edamame | \$ 4.00++ per person |
| Mixed Nuts | \$ 3.75++ per person |
| Trail Mix | \$ 3.25++ each, based on consumption |
| Ponzu's Spicy Mixed Nuts | \$ 5.50++ per person |

Dinner

All dinners accompanied by fresh baked rolls and sweet butter

Eastern Influences

Plated Service

Please choose *one* first course and *one* entrée and *one* dessert
Two entrees may be selected if counts are provided at least 48 hours prior to event.
\$ 50.00++ *per person*

Or

Buffet Service

Please choose *two* starters and *three* entrees
Accompanied by the Chef's Selection of House Made Desserts
\$ 52.00++ *per person*

Please choose *three* starters and *three* entrees
Accompanied by the Chef's Selection of House Made Desserts
\$65.00++ *per person*

Starters

Crispy Coconut Shrimp with Ginger-Sesame Aioli
Garlic Naan Bread with Cucumber Yogurt
Kalbi Short Ribs on Red Leaf Lettuce with Mint Sauce (*20 person maximum*)
Beef Satay Skewers with Cilantro-Mint Chutney Sauce
Pork Spring Rolls with Mizuna Salad and Sweet Chile Pepper Sauce
Mixed Green Salad with Yuzu Champagne Vinaigrette

Entrees

Accompanied by Seasonal Vegetables and Steamed Jasmine Rice
Asian Glazed Salmon
Thai Chicken with Sweet Pepper Chili Lime Sauce
Asian Style Ginger Vegetable Udon Noodles (Tofu or Shrimp)
Flat Iron Steak
Asian Herb Seasonal White Fish

Desserts (Plated menus only)

Pineapple Upside Down Cake with Caramel Sauce with Vanilla Gelato
Vanilla or Coconut Panna Cotta with Fresh Seasonal Fruit Compote
Bread Pudding with Warm Sauce
Flourless Chocolate Cake with Raspberry Sauce

Sunset on the West Buffet

*Buffet service includes fresh baked rolls and sweet butter
and
Chef's selection of House Made Desserts*

Select *two* Starters and *three* Entrees.
\$ 57.00++per person

Starters

Select Two

Caesar Salad with Garlic Croutons and Shaved Parmesan

Tomato and Fresh Herb Cucumber Salad with Balsamic Vinaigrette

Fresh Garden Mixed Greens with Balsamic Vinaigrette

Soup du Jour

Entrees

Select Two (parties under 30 people)

Select Three (Parties over 30 people)

Accompanied by Seasonal Vegetables and Roasted Potatoes

Pan-Roasted Salmon with Lentils

Chicken Coq Au Vin

Seasonal White Fish with Oven-Roasted Tomato Relish

Whole Roasted Pork Loin with Seasonal Chutney

Grilled Steak with Lyonnaise Sauce

Vegetarian Entrée Available Upon Request

Sunset on the West Plated Dinner

Dinner served with fresh baked rolls and sweet butter

First Course

Select One

Classic Caesar Salad with Garlic Croutons and Shaved Parmesan

Fresh Garden Mixed Greens with Balsamic Vinaigrette

Soup du Jour

Petite Crab Cake with Remoulade

Entrée Course

Two entrees may be selected if counts are provided at least 48 hours prior to event.

With the selection of 2 entrees, the cost per person will be based upon consumption.

Pan-Roasted Salmon with Herb Puree

Oven-Roasted Yukon Gold Potato and Braised Greens

\$ 50.00++

Grilled Chicken Breast with Mushroom Sauce

Potato Gratin and Seasonal Vegetables

\$ 50.00++

Chef's Seasonal Vegetarian Plate

\$50.00++

Chef's Selection of Seasonal White Fish

Oven-Roasted Tomato Relish, Grilled Vegetables, and Basil Oil

\$55.00++

Filet Mignon with Red Wine Sauce

Sautéed Broccolini, Mushrooms and Potato Gratin

\$ 58.00++

Half Rack of Lamb with Mustard Demi-Glace

Whipped Potatoes and Seasonal Vegetables

\$ 58.00++

Desserts

Select One

Pineapple Upside Down Cake with Caramel Sauce with Vanilla Gelato

Vanilla or Coconut Panna Cotta with Fresh Seasonal Fruit Compote

Bread Pudding with Warm Sauce

Flourless Chocolate Cake with Raspberry Sauce

Reception Menu

All hors d'oeuvres may be served as stationary or passed items, or a combination of both.

Asian Inspired Flavors

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|---|----------------------|
| Pork Spring Rolls with Sweet Chile Pepper Dipping Sauce | \$ 3.00 ++ per piece |
| Asian Chicken Salad in Endive Cups | \$ 3.00 ++ per piece |
| Coconut Tiger Prawns with Thai Ketchup | \$ 3.00 ++ per piece |
| Crispy Pork Wontons with Creamy Ginger Dip | \$ 3.00 ++ per piece |
| Crispy Crab Wontons with Spicy Avocado Dip | \$ 4.00 ++ per piece |
| Seared Ahi Tuna on Sesame Cracker with Mango Salad | \$ 4.00 ++ per piece |
| Spicy Korean Chicken Wings | \$ 3.00 ++ per piece |
| Chicken or Beef Satay with Chile Peanut Sauce | \$ 4.00 ++ per piece |
| Vegetarian Salad Rolls with Thai Basil and Mint | \$ 3.00 ++ per piece |
| Chef's Seasonal Vegetarian | \$ 3.00 ++ per piece |

Classic Western Tastes

| | |
|---|----------------------|
| Mini Vegetable Quiche | \$ 3.00 ++ per piece |
| Mixed Mushroom Ragout Tartlet | \$ 3.00 ++ per piece |
| Roasted Tomato and Goat Cheese Tartlet | \$ 3.00 ++ per piece |
| Dungeness Crab Cake with Spicy Remoulade | \$ 4.00 ++ per piece |
| Seared Ahi Tuna Crostini with Olive Tapenade | \$ 4.00 ++ per piece |
| Smoked Salmon and Cucumber Salad on Brioche Toasts | \$ 4.00 ++ per piece |
| Buffalo Chicken Salad in Endive Cups with Bleu Cheese | \$ 3.00 ++ per piece |
| Lamb Brochettes with Yogurt Mint Dip | \$ 4.00 ++ per piece |
| Seared Steak with Black Pepper Crème Fraiche | \$ 4.00 ++ per piece |
| Classic Chilled Shrimp Cocktail | \$ 4.00 ++ per piece |

Stationary Displays

Cheese Platter, with Creamy & Hard Cheeses, Baguettes,
Crackers, and Fresh Fruit Garnish
\$ 7.00 ++ per person

Marinated & Grilled Vegetables served with Roasted Garlic & Herb Aioli
\$ 5.00 ++ per person

Miniature Dessert Display
Seasonal Fruit Tart, Chocolate Cake and an assortment of Little Bites.
\$ 9.50 ++ per person

Beverage & Bar Packages

House Brands

\$ 8.00++ per cocktail

Seagram's Extra Smooth Vodka
Seagram's Gin
Pepe Lopez Tequila
Cruzan Silver Rum
Korbel Brandy
Early Times Whiskey
Grant's Scotch

Premium Brands

\$ 9.00++ per cocktail

Absolut Vodka
Tanqueray Gin
Herradura Silver Tequila
Bacardi Light Rum
Korbel Brandy
Jameson Irish Whiskey
Dewars Scotch

Super Premium Brands

\$ 11.00++ per cocktail

Belvedere Vodka
Bombay Sapphire Gin
Herradura Reposado Tequila
Mount Gay Rum
Hennessy VS Brandy
Maker's Mark Bourbon
Johnny Walker Black Scotch

Available Complimentary Mixers:

Assorted Sodas: Coke, Diet Coke, Sprite

Ginger Ale, Tonic, Club Soda

Juices: Orange, Grapefruit, Pineapple and Cranberry

Wine: Please request to see our current wine list

Assorted Beers: Budweiser, Bud Light, Corona, Heineken, Tiger, Tsingtao,
Clausthaler (Non-Alcoholic)

\$7.00++

Non-Alcoholic: Bottled Artesian Still or Sparkling Water, Assorted Juices and Soda

\$ 4.50++

Bar Packages

Bar Packages Include Assorted Bottled Beer, House Wine, Soft Drinks and Bottled Water.

House Brand Bar

Seagram's Extra Smooth Vodka
Seagram's Gin
Pepe Lopez Tequila
Cruzan Silver Rum
Korbel Brandy
Early Times Whiskey
Grant's Scotch

One Hour Package ~ \$18.00++ per person

Two Hour Package ~ \$28.00++ per person

Three hour Package ~ \$36.00++ per person

Premium Brand Bar

Absolut Vodka
Tanqueray Gin
Bacardi Light Rum
Herradura Silver Tequila
Korbel Brandy
Jameson Irish Whiskey
Dewar's Scotch

One Hour Package ~ \$20.00++ per person

Two Hour Package ~ \$30.00++ per person

Three Hour Package ~ \$38.00++ per person

Super Premium Brand Bar

Belvedere Vodka
Bombay Sapphire Gin
Herradura Reposado Tequila
Mount Gay Rum
Hennessy VS Brandy
Maker's Mark Bourbon
Johnny Walker Black Scotch

One Hour Package ~ \$22.00++ per person

Two Hour Package ~ \$34.00++ per person

Three Hour Package ~ \$44.00++ per person

A non-alcoholic beverage package is also available at \$7.00++ per person per hour.

All bars have a \$100.00 Bar Setup/Labor Fee.

Wine List

We offer a full and varied wine list for all dining needs. Please request the wine list from your Catering or Conference Manager, as our featured wines do change. We would be more than happy to offer recommendations on wines that will compliment your menu.

General Catering Information and Policies

Items included with each meeting room at no additional cost:

Ice water with sliced seasonal fruit served in pitchers, Pads of unlined paper, 5" x 8", Kimpton pens, Hard Candies

Packages:

Packages for meetings may be delivered to the Hotel three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: Conference name; Clients name; Catering Manager's Name, Date of Function. There will be a handling charge of \$6.00 per package.

Additional meeting needs:

Outside phone lines are available at a charge of \$150.00 connection fee and include all related phone charges.

Wireless High Speed Internet Lines:

Basic Group Internet Access (384 bandwidth) for up to 20 users - \$300.00. \$150.00 each additional day. \$11.00 per user after 20 per day

Premium Group Access (768 bandwidth) for up to 20 users - \$400.00. \$200.00 each additional day. \$15.00 per user after 20 per day

Maximum Group Internet Access (Unlimited bandwidth and public IP address) for up to 20 users - \$1,000.00. \$750.00 each additional day. \$25.00 per user after 20 per day

Special network configurations services are available. Pricing determined based on individual request.

Policies

In order to work together in planning a successful event, we ask for your cooperation in complying with the following stipulations:

1. A minimum attendance guarantee is required three (3) business days in advance of your event. If we do not receive your guarantee within the specified time, your expected attendance will serve as your guarantee. This minimum guarantee is not subject to reduction, and charges will be made accordingly. The hotel will set and prepare five (5) percent over the guaranteed number requested.
2. Function rooms are assigned by the hotel according to the guaranteed minimum number of people anticipated. We reserve the right to relocate your function.

3. A \$50.00 labor charge is applied to meal functions when less than twenty (25) people are guaranteed.
4. All food and beverage charges shall be subject to a 13% gratuity and 8% administrative fee. All charges are subject to applicable taxes.
5. All food and beverage must be consumed on the premises and purchased solely through the Serrano Hotel
6. Food and beverage is not allowed to leave the hotel.
7. All prices are subject to change due to market fluctuations. Confirmed prices will be quoted ninety (90) days prior to the function.
8. Audio Visual Equipment and services such as, music, entertainment, decorations and floral arrangements are all available through your catering representative.
9. A \$125.00 per hour labor charge will apply for events occurring between the hours of 1:00am to 6:00am.