

# BANQUET MENUS

2010



T E M E C U L A C R E E K I N N <sup>®</sup>

# BREAKFAST

## CONTINENTAL BREAKFASTS

### ✿ YNEZ ✿

Fresh Squeezed Orange and Grapefruit Juice  
Display of Whole Fruit  
Danish Pastries, Muffins and Croissants  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Teas  
*\$13.95 per person*

### ✿ SANTA ROSA ✿

Fresh Squeezed Orange and Grapefruit Juice  
Cinnamon Rolls, Bear Claws and Turnovers  
Display of Sliced Fruit  
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk  
House-made Granola and Individual Cold Cereals with 2% Low Fat Milk  
Assortment of Yoplait Fruit Yogurt  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas  
*\$18.95 per person (minimum 10-40 people)*  
*\$16.95 per person (over 40 people)*

### ✿ ANZA BORREGO ✿

Fresh Squeezed Orange and Grapefruit Juice  
Selection of Chilled Seasonal Juices  
Old Country Assorted Sliced Bagels  
Assortment of Breakfast Breads  
Whipped Cream Cheese  
Display of Sliced Fruit  
Steel Cut Irish Oatmeal with Brown Sugar, Raisins & Milk  
Cold Cereals, Dried Fruit & House-made Granola  
Assorted Yoplait Fruit Yogurt  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Teas  
*\$18.95 per person (minimum 10-40 people)*  
*\$16.95 per person (over 40 people)*

*Please see the following page for delicious ways to enhance your Continental Breakfast*

# CONTINENTAL BREAKFAST

## ENHANCEMENTS\*

### RANCHEROS BREAKFAST WRAP

*\$5.95 per person*

Scrambled Eggs, Blended Cheddar Cheese, Roasted Salsa,  
Roasted Potatoes wrapped inside a Flour Tortilla

### SUNRISE OPEN-FACED BREAKFAST MUFFIN

*\$6.95 per person*

Applewood Smoked Bacon, Scrambled Eggs with Green Scallions  
and Melted Cheddar Cheese

### FRENCH TOAST OR BUTTERMILK PANCAKES

*\$4.95 per person*

Warm Maple Syrup and Butter

### BAGELS WITH THIN SLICED ATLANTIC SMOKED SALMON

*\$7.95 per person*

Chopped Hard Boiled Eggs, Sliced Vine-Ripened Tomatoes, Capers,  
Thin Sliced Red Onion and Dilled Cream Cheese

### SMOKED SALMON AND GREEN ONION QUICH

*\$5.95 per person*

Chopped Tomatoes, Boursin Cheese

### EGGS BENEDICT

*\$6.95 per person*

Poached Eggs over Canadian Bacon, English Muffin  
with Hollandaise Sauce

*\* Enhancements may be added to any Continental Breakfast. They may not be ordered ala carte.*

# BREAKFAST STATIONS

## PANCAKES OR FRENCH TOAST STATION

*Your Choice of:*

Buttermilk Pancakes and Cracked Whole Wheat Blueberry Pancakes or  
Plain and Cinnamon Raisin French Toast  
Warm Maple Syrup, Butter and Whipped Cream

*\$6.95 per person\**

## OMELET STATION

Prepared with your choice of:

Wild Mushrooms, Red Bell Peppers, Spanish Onions, Blended Cheddar Cheese,  
Baby Spinach, Honey Cured Ham, Applewood Smoked Bacon, Hothouse Tomatoes

*\$8.95 per person\**

## BELGIAN WAFFLE STATION

Thick Belgian Waffles prepared to order:

Warm Maple Syrup, Whipped Cream, Butter, Fresh Strawberries  
and Glazed Pecans

*\$7.95 per person\**

*\* An \$85.00 chef attendant fee will apply for items prepared or carved at the buffet.*

*(\*All Stations require a minimum of 25 guests)*

# BUFFET BREAKFASTS

## ❀ WINCHESTER ❀

Fresh Squeezed Orange and Grapefruit Juice, Seasonal Sliced Fruit  
Danish Pastries & Muffins, Cold Cereal Assortment  
Traditional Scrambled Eggs,  
Red Bliss Pan-Roasted Breakfast Potatoes  
Applewood Smoked Bacon and Breakfast Sausage  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas  
*\$18.95 per person (minimum 10-40 people)*  
*\$16.95 per person (over 40 people)*

## RANCHO CALIFORNIA

Fresh Squeezed Orange and Grapefruit Juices, Seasonal Sliced Fruit  
Assorted Old Country Bagels with Cream Cheese  
Cold Cereal Assortment  
Scrambled Eggs with Melted Cheddar Cheese & Scallions  
Red Bliss Pan-Roasted Breakfast Potatoes  
Applewood Smoked Bacon, Honey Cured Ham, Oven-Roasted Sage Breakfast Sausage  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas  
*\$22.95 per person (minimum 10-40 people)*  
*\$20.95 per person (over 40 people)*

## MANZANITA

Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices  
Seasonal Sliced Fruit, Danish Pastries & Croissants  
Spanish Scramble with Poblano Chilies, Spanish Onion and Fresh Diced Tomatoes  
Sopes with Refried Beans and Melted Cheese  
Roasted Tomato Salsa  
Applewood Smoked Bacon  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas  
*\$23.95 per person (minimum 10-40 people)*  
*\$21.95 per person (over 40 people)*

## HEALTHY START

Fresh Squeezed Orange and Grapefruit Juices, Chilled Seasonal Juices  
Assortment of Fresh Whole Seasonal Fruit and Half Grapefruit  
House-Made Granola with Fresh Strawberries,  
Non-Fat and Soy Milks  
Low-Fat Muffins with Chefs Own Lemon Zest Curd and Warm Fresh Honey Comb  
CHILLED PROTEIN SHAKE  
Blend of Blueberry, Soy Milk, Almond Butter, Oats, Flax Seed and Soy protein powder  
YOPLAIT FRUIT YOGURTS  
SCRAMBLED TOFU  
Stir-Fried with Onion, Pepper, Zucchini, Tomato, Lite Soy and Cracked Black Pepper.  
Oven-Baked Black Beans with Crumbled Goat Cheese  
Maple Glazed Turkey Bacon  
Freshly Brewed Ryan Bros. Gourmet Coffee and Decaffeinated Coffee, Select Tazo Teas  
*\$23.95 per person (minimum 10-40 people)*  
*\$21.95 per person (over 40 people)*

# MEETING BREAKS

(Minimum of 10 people)

## ❁ JULIAN APPLE ❁

Gourmet Apple Chips  
Warm Apple Cider  
Sliced Apples with Carmel Topping  
Apple Strudel  
*\$9.95 per person*

## ❁ STADIUM BREAK ❁

Hot Soft Pretzels with Mustard  
Fiesta Tortilla Chips, Nacho Cheese & Jalapeños  
Fresh Popped Popcorn  
Cracker Jacks  
*\$10.95 per person*

## CHOCOLATE DECADENCE

Chocolate Peppermint Brownies  
Chocolate Chunk Cookies  
Hershey's Kisses  
Junior Snickers Bars  
Chocolate Covered Strawberries  
*\$10.95 per person*

## ❁ SOUTH OF THE BORDER ❁

Fiesta Tortilla Chips, Nacho Cheese & Jalapeños  
Guacamole, Salsa Fresca & Sour Cream  
Beef Taquitos  
Tropical Iced Tea  
*\$10.95 per person*

## TUSCANY

Assorted Tazo Teas  
Assorted Flat Breads, Crusty French Breads  
Olive Oil & Balsamic Vinegar  
Trio of Bruschetta  
Tapenade and Artichoke Dip  
*\$13.95 per person*

## STRAWBERRY FIELDS

\*Based on Seasonal Availability  
Strawberry Lemonade  
Milkshake with Whole Fresh Strawberries & Cream  
Strawberries and Brie en Croûte  
Chocolate Dipped Strawberries  
*\$15.95 per person*

## POWER BREAK

Fresh Fruit Smoothies, Arizona Iced Teas  
Basket of Whole Fresh Fruit  
Trail Mix  
Oatmeal Raisin Cookies  
Energy Bars  
Gourmet Vegetable Chips  
*\$12.95 per person*

## WINE COUNTRY

Artisan Breads  
Fresh Seasonal Fruit  
Roasted Garlic and Olive Tapenade  
Domestic and Imported Gourmet Cheese Assortment  
\*Please Refer to Your Catering/  
Conference Service Manager  
for assistance in Wine Tasting Selections  
*\$15.95 per person*

## ❁ COOKIES AND CREAM BREAK ❁

Chocolate Chip, White Chocolate  
Macadamia Nut, Oatmeal, Peanut Butter and  
Double Chocolate Cookies  
Chocolate Covered Pretzels  
Ice Cold Milk and Chocolate Milk  
Hot Chocolate  
*\$9.95 per person*

## ICE CREAM SUNDAE STATION

Häagen Dazs Chocolate and Vanilla Ice Cream  
Your choice of assorted toppings:  
Whipped Cream, Hot Fudge, Caramel Sauce,  
Chopped Nuts, M&M's, Maraschino Cherries, Chocolate  
Jimmies, Crushed Oreos and Peanut Butter Chips  
*\$7.50 per person*  
*(Minimum of 20 people)*

## FOR YOUR MID-MORNING OR AFTERNOON ENJOYMENT

### JUICES & BEVERAGES

Freshly Brewed Ryan Bros. Gourmet House Coffee,	
Decaffeinated Coffee and Select Tazo Teas . . . . .	\$42 per gallon
Freshly Brewed Iced Tea . . . . .	\$15 per pitcher
Tropical Iced Tea . . . . .	\$18 per pitcher
Freshly Squeezed Chilled Seasonal Juices . . . . .	\$17.50 per carafe
Nantucket Nectars. . . . .	\$4 each
Soft Drinks . . . . .	\$2.75 each
Bottled Water . . . . .	\$3.25 each
Mineral Water . . . . .	\$3.75 each
Arizona Iced Tea. . . . .	\$4 each
Chilled Frappuccino. . . . .	\$4.25 each
Fruit Yogurt Smoothie . . . . .	\$20 per pitcher
Lemonade . . . . .	\$15 per pitcher
Strawberry Lemonade . . . . .	\$17 per pitcher

### BREAK ACCOMPANIMENTS

Seasonal Sliced Fruit Platter . . . . .	\$36 (Serves 10)
Whole Fruit . . . . .	\$15 per dozen
Assorted Yoplait Fruit Yogurt . . . . .	\$2.75 each
Danish Pastry & Croissants . . . . .	\$24 per dozen
Sliced Bagels with Cream Cheese . . . . .	\$28 per dozen
Assorted Muffins . . . . .	\$24 per dozen
Assorted Breakfast Bread . . . . .	\$24 per dozen
Chocolate Brownies. . . . .	\$24 per dozen
Assorted Fresh Baked Cookies . . . . .	\$24 per dozen
Assorted Granola Bars & Nutri Grain . . . . .	\$3 each
Assorted Power Bars . . . . .	\$3.50 each
Trail Mix . . . . .	\$3.75 each
Stadium Popcorn . . . . .	\$36 (Serves 10)
Soft Pretzels with Mustard . . . . .	\$36 per dozen
Artisan Bread & Tapenades . . . . .	\$45 (Serves 10)
Spice Nut Mix. . . . .	\$18 per pound
Chips and Dip . . . . .	\$36 (Serves 10)
Tortilla Chips and Salsa . . . . .	\$36 (Serves 10)

# LUNCHEON MENU

(Each lunch entrée includes: choice of one starter, French rolls & butter, one dessert, coffee and decaffeinated coffee.)

## STARTERS

TOMATO BISQUE WITH BASIL CREAM

ZESTY MEXICAN SHRIMP GAZPACHO

SPINACH SALAD

Applewood Smoked Bacon, Craisins, Toasted Pumpkin  
Seeds, Crumbled Blue Cheese Dressing

MESCLUN AND BOSTON BIBB SALAD

Roasted Peppers, Crumbled Goat Cheese,  
Zinfandel Vinaigrette

VEGETARIAN MINISTRONE

TRADITIONAL HEARTS OF ROMAINE SALAD

Sourdough Croutons, Shaved Parmesan

WILD FIELD ITALIAN GREEN SALAD

Sun-Dried Pears, Toasted Batard Croutons, Tear Drop  
Tomatoes, White Balsamic Vinaigrette, Shaved Parmesan

LEMON TARRAGON ROCK SHRIMP TOSTADA SALAD

Roasted Jalapeno Vinaigrette

## ENTRÉES

### ❀ FOCCACIA CLUB SANDWICH ❀

Oven-Roasted Turkey, Bacon, Lettuce, Tomato  
& Swiss Cheese, Served with Fresh Fruit

*\$18.95 per person*

### ❀ ITALIAN COBB SALAD ❀

Grilled Chicken, Diced Tomato, Gorgonzola,  
Crispy Pancetta, Kalamata Olives & Avocado

*\$21.95 per person*

### ❀ GREEK SALAD WRAP ❀

Lemon Oregano Marinated Chicken, Shredded Lettuce,  
Red Onion, Feta Cheese Drizzle in Soft Lavosh.  
Vegetable Chips and Hummus

*\$19.95 per person*

### ❀ PENNE PASTA PRIMAVERA ❀

Roasted Vegetables, Basil Pesto Cream & Parmesan Cheese

*\$18.95 per person*

*Add: Rosemary Lemon Chicken Breast \$2.50*

### ❀ ASIAN CHICKEN SALAD ❀

Ginger Scented Breast of Chicken with Citrus Drizzle  
Bean Sprouts, Carrots, Red Bell Peppers, Napa Cabbage,  
Romaine, Crispy Wontons and Sesame Seeds  
Soy-Plum Vinaigrette with Green Scallions

*\$19.95 per person*

### KEY LIME HOISIN GLAZED CHICKEN BREAST

Slow Baked with Caramelized Onions,  
Seasonal Vegetables and Wild Brown Rice Pilaf

*\$23.95 per person*

### ❀ THE ITALIANO ❀

Prosciutto, Capicola, Mortadella, Salami  
Lettuce, Tomato, Red Onions & Provolone Cheese  
Served on Italian Roll with Oven-Roasted Vegetable Salad

*\$19.95 per person*

### ❀ CALIFORNIA CHICKEN SANDWICH ❀

Grilled Chicken Breast, Avocado, Tomato, Jack Cheese  
Served on Onion Roll with Artichoke Pasta Salad

*\$21.95 per person*

### ❀ VEGETABLE NAPOLEAN ❀

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,  
Roasted Mushrooms, Spinach, Zucchini,  
Charred Tomato Sauce

*\$21.95 per person*

### CHAR-GRILLED BALSAMIC GLAZED IRON STEAK

Shaved Onions and Mushrooms,  
Yukon Basil Pesto Mashed Potato

*\$27.95 per person*

### FILLET OF SALMON

Glazed with Honey Whole Grain Mustard,  
Oriental Vegetables, Citrus Scented Jasmine Rice  
Tarragon Butter Sauce

*\$24.95 per person*

### AUSTRALIAN BERRAMUNDI BASS

Roasted Garlic Sea-Salt Fingerling Potatoes  
Tomato Provençal Fine Herb Buerre Rouge

*\$26.95 per person*

## LUNCHEON DESSERTS

Carrot Cake

Seasonal Fresh Fruit

Lemon Tart with Fresh Raspberries

Chocolate Caramelized Banana Fosters Tart

Chocolate Mousse with Berries

New York Cheesecake

Fruit and Yogurt Parfait

Chocolate Seduction Cake

Apple Streusel with Crème Anglaise

Tiramisu

# BUFFET LUNCHEON MENU

## ❁ DELI ❁

### SALADS

Mixed Field Greens, Shredded Carrot,  
Red Onion, Grape Tomato,  
Creamy Buttermilk Ranch Dressing and  
Red Wine Vinaigrette  
Vegetarian Penne Pasta Salad, Sun Dried  
Tomato Pesto  
Marinated Red Onion, Cucumber, Tomato Salad,  
Lemon- Olive Oil Dressing

### LUNCHEON MEATS

Selection of Honey Cured Ham,  
Roasted Turkey Breast and Peppered Beef  
Assorted Breads and Rolls,  
Sliced Jack, Swiss and Cheddar Cheese  
Sliced Tomato, Red Onion, Dill Pickle & Leaf Lettuce  
Mayonnaise & Mustard

### DESSERTS

Fresh Fruit Salad  
Assortment of Fresh Baked Cookies

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee and  
Decaffeinated Coffee, Select Tazo Teas  
*\$22.95 per person (minimum 10-30 people)*  
*\$20.95 per person (over 30 people)*

## EXECUTIVE DELI

### SALADS

Field Greens with Kalamata Olives,  
Red Onions, Tomato  
Greek Oregano Vinaigrette and  
Creamy Buttermilk Ranch Dressing  
Orecchiette Pasta and Baby Spinach Salad,  
Marinated Mushroom, Red Onion,  
Lemon Mustard Seed Feta Vinaigrette  
Basil Pesto Rock Shrimp and Tomato Panzanella Salad

### LUNCHEON MEATS

Smoked Turkey, Prosciutto, Genoa Salami,  
Mortadella, Roasted Pepper Cumin Beef  
Gruyere, Provolone and Dill Havarti Cheese  
Sliced Tomatoes, Onion, Dill Pickles & Lettuce  
Sun-Dried Tomato Aioli, Fresh Herbed Aioli  
Whole Grain Mustard

### DESSERTS

Melon Fruit Salad with Berries  
Assortment of Fruit and Nut Bars

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee and  
Decaffeinated Coffee, Select Tazo Teas  
*\$25.95 per person (minimum 10-30 people)*  
*\$23.95 per person (over 30 people)*

# BUFFET LUNCHEON MENU

## FIESTA

### SALADS

Romaine Lettuce with Chipotle Buttermilk Dressing  
Crispy Tortilla Strips  
Jicama, Red Onion, Red Pepper and Pineapple Salad  
Spicy Cucumber and Tomato Salsa Salad

### ENTREES

Tostada Shells & Flour Tortillas  
Jalisco Spiced Beef Strips  
Guadalajara Spiced Chicken  
Guacamole, Salsa Fresca, Corn Salsa,  
Roasted Tomatillo Salsa,  
Lettuce, Cheddar Cheese, Sour Cream,  
Jalapeños & Olives  
Cheese Enchiladas Casserole  
Black Beans and Mexican Rice  
Baja Fish Tacos: add \$3.95 per person

### DESSERTS

Cinnamon Sugared Churros  
Chocolate Cinnamon Brownies

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$29.95 per person (minimum 10-30 people)*  
*\$27.95 per person (over 30 people)*

## ITALIAN

### SALADS

Portofino Romaine Salad with Basil Vinaigrette  
Antipasto Salad  
Hearts of Palm, Prosciutto, Ham, Genoa Salami,  
Carrots, Celery, Red Onions, Provolone, Black Olives,  
Artichoke Hearts

### ENTREES

Mushroom and Italian Sausage Pizza  
Three-Cheese Pizza  
Fettuccini with Fresh Spinach,  
Extra Virgin Olive Oil, Garlic and Roasted Tomatoes  
Baked Penne with Roasted Chicken A La Piccata,  
Capers Garlic-Lemon Butter  
Grilled Vegetables and Ricotta Cheese  
Warm Garlic Bread

### DESSERTS

Assorted Biscotti  
Tiramisu

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Tea  
*\$29.95 per person (minimum 10-30 people)*  
*\$27.95 per person (over 30 people)*

# BUFFET LUNCHEON MENU

## BRAZIER

### SALADS

Southwestern Potato Salad  
Toasted Pumpkin Seed Coleslaw  
Oven-Roasted Vegetable Salad

### ENTREES

Grilled 1/2 Pound Hamburgers\*  
Grilled Bratwurst and Italian Sausage\*  
Free-Range Chicken Breast  
Sliced Smoked Gouda, Swiss and Cheddar Cheese  
Sliced Tomatoes, Onions, Dill Pickles & Lettuce  
Mayonnaise & Mustard

### DESSERTS

Bread Pudding with Crème Anglaise  
Assortment of Sliced Melons

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$25.95 per person (minimum 20 people)*  
*\*An \$85.00 Chef Attendant Fee will apply for items  
prepared or carved at the buffet*

## SOUP AND SALAD BAR

### CHEF'S CHOICE OF TWO SEASONAL SOUPS

### FRESH GARDEN VEGETABLE SALADS

### FIELD MIXED GREENS

Topped with Grape Tomato, Cucumber, Carrot,  
Red Onion, Croutons, Sunflower Seed,  
Black Olives, Italian Vinaigrette, Blue Cheese Dressing

### CAESAR SALAD

Hearts of Romaine, Shaved Parmesan Cheese,  
Toasted Croutons, Caesar Dressing  
Rock Shrimp Orzo Pasta Salad with Fresh Herbs  
Tossed with Pesto, Black Olives, Tomato  
and Toasted Almonds

### TUNA NICOISE

Tossed with French Green Beans, Black Olive,  
Red Potato Wedge, Grape Tomato, Julienne Onion,  
Roasted Red Pepper Vinaigrette

### GREEK SALAD

Tossed with Feta Cheese, Diced Tomato, Cucumber,  
Kalamata Olive, Oregano Vinaigrette

### DESSERT

Raspberry Fruit Mousse Parfait  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$25.95 per person (minimum 20 people)*

# BUFFET LUNCHEON MENU

## BISTRO

### SALADS

Butter Lettuce Wedge with Mushrooms, Tomatoes and  
Bleu Cheese  
Grilled Vegetables with Lemon Shallot Vinaigrette  
Mediterranean Pasta Salad

### ENTREES

*Choice of Two Entrées:*

(Additional Entrée Selection Available for \$5.00 per person)

Roasted Sirloin Strip with Horseradish and  
Onion Confit  
Free-Range Breast of Chicken with a  
Mushroom Marsala Sauce  
Roasted Pork Loin with Potatoes Au Gratin  
North Atlantic Salmon with a Lemon Cream Sauce

Fresh Vegetables  
Chef's Selection of Rice or Potato  
Rolls & Butter

### DESSERTS

Crème Brulée  
Kahlua Cheesecake

### BEVERAGES

Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas

*\$32.95 per person (minimum 20 people)*

# LUNCH BOXES

*(Lunch Boxes are provided as a "to go" option)*

## ❁ OAKS ❁

Italian Submarine with Honey Cured Ham, Genoa Salami,  
Mortadella, Provolone, Roasted Peppers, Roma  
Tomato & Romaine Lettuce, Oil and Vinegar  
*\$15.95 each*

## ❁ STONE HOUSE ❁

Albacore Tuna Salad Sandwich on Squaw Bread  
with Monterey Jack, Organic Greens & Tomato  
*\$17.95 each*

## ❁ CLUB HOUSE ❁

La Francaise Croissant with Roasted Turkey, Applewood Smoked Bacon,  
Swiss, Red Leaf Lettuce & Tomato  
*\$16.95 each*

## ❁ CREEK ❁

Peppered Roast Beef with Stone Ground Mustard, Sliced Onion,  
Roma Tomatoes & Watercress on Sourdough  
*\$17.95 each*

## ❁ VEGETARIAN ❁

Grilled Portobello and Roasted Vegetables on an Onion Roll  
*\$15.95 each*

*Above Listed lunch boxes include the following:*

Tri-Color Pasta Salad  
Gourmet Chips  
Freshly Baked Cookie  
Whole Fresh Fruit

# RECEPTIONS

## HORS D'OEUVRE À LA CARTE\*

*(Prices are per Piece)*

### COLD SELECTIONS

Mini Chicken Tostada .....	\$1.75
Melted Brie & Toasted Walnut Tartlet .....	\$1.75
House-Made Gravlox with Traditional Condiments .....	\$2.00
Belgian Endive with Gorgonzola & Walnuts .....	\$2.00
Roasted Japanese Eggplant Caponata Crostini .....	\$2.00
Caprese Crouton, Mozzarella, Tomato & Balsamic Essence .....	\$2.25
Roasted Vegetable Wraps .....	\$2.75
Blackened Chicken on Puffed Pastry with a Sour Cherry Relish.....	\$2.75
Herb Marinated Goat Cheese with Mango Chutney on Brioche Crouton .....	\$2.75
California Sushi Roll .....	\$3.00
Canapé of Smoked Salmon with Herbed Butter, Capers, Red Onions and Chives .....	\$3.00
Seared Five Spiced Crusted Tuna on Wonton Crisp .....	\$3.00
Heart of Artichoke topped with Italian Marinated Shrimp and Kalamata Olive .....	\$3.25
Charred Rare Beef of Tenderloin on Crostini with Horseradish Cream .....	\$3.25
Asian Ahi Tuna Tartar presented on White Porcelain Chinese Spoon .....	\$3.25

### HOT SELECTIONS

Spinach and Feta Cheese Spanakopita .....	\$1.75
Mini Quiche with Smoked Salmon, Green Onions and Cream Cheese.....	\$1.75
Mushroom Duxelle and Boursin Cheese Stuffed Mushroom Cap .....	\$2.00
Parmesan Crusted Artichoke Hearts.....	\$2.75
Chicken Satay with Sweet Soy, Ginger and Curry .....	\$2.75
Mini Beef Wellington .....	\$3.00
Balsamic Glazed Beef Satay with Pearl Onion .....	\$3.00
Dried Ancho Rubbed Tenderloin Beef Medallions with Caramelized Onion .....	\$3.00
Coconut Shrimp with Mango Sauce.....	\$3.25
Maryland Style Crab Cake with Spicy Red Pepper Aioli .....	\$3.50
Applewood Smoked Bacon Wrapped Scallops .....	\$3.75

### CHILLED SEAFOOD ENHANCEMENTS

Ceviche Shooter .....	\$3.50 each
Champagne Steamed Mussels .....	\$3.50 each
Jumbo Shrimp with Cocktail Sauce.....	\$3.75 each
Oysters on the Half Shell .....	\$4.00 each
Fresh Cracked Snow Crab Claw .....	\$4.25 each

*\* Hors D'œuvres are sold in 25 piece increments.*

### SEAFOOD EXTRAVAGANZA OVER SHAVED ICE

Ready Peeled Shrimp Cocktail and Snow Crab Claws, Ceviche with Tortilla Chips,  
 Rock Shrimp Martini Cocktail layered with Avocado Mousse,  
 Chilled Steamed Mussels and Manila Clams and Poached Fillet of Salmon  
 Serve with Spicy Cocktail Sauce, Horseradish, Brandy Marie Rose,  
 Mignonette Sauce, Yogurt Dill Sauce and Lemon Wedges

*\$17.95 per person (Minimum 50 people)*

# RECEPTION STATIONS \*

## CRUDITÉS

Colorful Arrangement of Farm Fresh Raw Vegetables  
Chunky Blue Cheese, Onion or Buttermilk Ranch Dips  
*\$4.25 per person*

## GOURMET CRUDITÉS

Melted Brie Fondue  
Farmer's Gourmet Selection of Fresh Raw Vegetables  
accompanied with Toasted Baguette, Lavash and Batards.  
Served with Sun Dried Tomato Tapenade  
*\$5.25 per person*

## CHEESE TRAY

An Arrangement of Imported & Domestic Cheeses  
Dried Fruits, Roasted Nuts, Grapes & Assorted Crackers  
*\$5.95 per person*

## BRIE EN CROUTE

Serves 25-30 Guests  
Imported Brie wrapped in Puff Pastry and Baked until Golden Brown  
Served with Lingonberry Sauce  
*\$95.00*

*\*Minimum of 10 People*

# INTERNATIONAL STATIONS \*

## NACHO STATION

Cheddar Cheese Dip, Sliced Jalapeños, Refried Beans & Guacamole Dip  
*\$6.95 per person*

Enhance Your Nacho Station  
Chili Seasoned Ground Sirloin, Grated Cheese,  
Spicy Mexican Salsa Fresca and Sour Cream  
*\$2.95 per person*

## MEDITERRANEAN

Pita Bread Triangles with Hummus and Baba Ghanoush  
Roasted Chicken with Cous Cous and Lemon Feta Vinaigrette,  
Dolmas (Stuffed Grape Leaves)  
*\$13.95 per person*

## ITALIAN

Stuffed Spinach and Beef Cannelloni, Cheese-Filled Tortellini Carbonara  
Garlic Bread, Herbed Focaccia Bread with Olive Oil and Balsamic Vinegar  
*\$14.95 per person*

## LATIN AMERICAN

Mini Baja Fish Taco Station with Salsa Verde and Lime Crema  
Havana Chicken and Black Beans with Fresh Fruit Salsa  
*\$16.95 per person*

## PACIFIC ASIAN

Pot Stickers, Chicken and Pineapple Kabobs  
Egg Rolls, Hot and Sour Chicken Wings  
*\$12.95 per person*

## FRENCH

Whole Brie en Croûte  
Garden Salad with Champagne Dijon Vinaigrette  
Sliced Baguettes, Apples & Grapes  
Sautéed Filet of Salmon with Champagne Cream Sauce  
*\$16.95 per person*

## DESSERT & COFFEE

Miniature Desserts, Almond Cookies and Tiramisu  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$9.95 per person*

*\*Minimum 25 people*

# RECEPTION COOKING STATIONS \*

## PASTA STATION

Choice of Cheese Tortellini, Fettuccini and Penne Pasta  
Tossed to order with Marinara, Alfredo or Basil Pesto Cream Sauce  
and Roasted Vegetables

*\$11.95 per person*

## RISOTTO BAR

Sweet Arborio Rice Tossed with Your Choice of:  
Wild Mushrooms, Grilled Chicken, Roasted Vegetables, Basil Pesto, Fresh Spinach,  
Mascarpone and Parmesan Cheese

*\$13.95 per person*

## MASHED POTATO BAR

(Served in Martini Glassware)  
Yukon Garlic Mashed Potatoes  
Gorgonzola, Chives, Crispy Onions, Pancetta, Parmesan Cheese,  
Red Wine Sauce and Sun-Dried Tomato Tapenade

*\$12.95 per person*

## FAJITA STATION

Chicken Tamales and Marinated Beef Fajitas,  
Grated Cheese, Salsa Fresca, Guacamole,  
Soft Flour Tortillas and Sour Cream

*\$14.95 per person*

## “SMOKIN’ HOT” JAMAICAN SHRIMP

Dry Rubbed Jerk Spiced Shrimp sautéed to order with Fresh Salsas:  
Pineapple and Jalapeño Salsa with Mint  
Fennel, Citrus and Tarragon Salsa with Red Onion

*\$21.00 per person*

*\*An \$85.00 chef attendant fee will apply*

*\*Minimum 30 people*

# THE CARVING BOARD

*Includes Attendant Carver*

## TAMARIND BARBECUED PORK LOIN

with Tropical Fruit Slaw  
and Mini French Rolls  
\$110.00 (serves 15)

## SALMON WELLINGTON

with Sautéed Spinach and Mushrooms  
Wrapped in Puff Pastry with White Wine Sauce  
\$170.00 (serves 25)

## ROASTED BACON WRAPPED TURKEY BREAST

with Spiced Cranberry Sauce,  
Mayonnaise and Mini French Rolls  
\$175.00 (serves 30)

## TOP SIRLOIN OF BEEF

with Creamed Horseradish, Whole Grain Mustard  
and Mini French Rolls  
\$195.00 (serves 50)

## MOLASSES AND APPLE CIDER GLAZED BONE-IN HAM

with Calvados Apple Butter  
and Mini French Rolls  
\$250.00 (serves 50)

## TENDERLOIN OF BEEF

with Balsamic Glazed Pearl Onions,  
Choron Sauce and Mini French Rolls  
\$395.00 (serves 20)

## HERB CRUSTED NEW YORK STRIP LOIN OF BEEF

with Zinfandel Roasted Garlic Jus  
and Mini French Rolls  
\$350.00 (serves 30)

## AHI TUNA SEARED RARE

with Crispy Wonton Strips,  
Wasabi Cream, Sea Weed Salad  
\$395.00 (serves 30)

# DINNER MENU

(Each dinner entrée includes: choice of one starter, French rolls & butter, one dessert, coffee, and decaffeinated coffee.  
Second course option may be added at an additional cost.)

## STARTERS

**TOMATO BISQUE WITH BASIL CREAM**

**CORN CHOWDER BISQUE WITH  
ACHIOTE CREAM**

**WILD ITALIAN FIELD GREEN SALAD**

Sun-Dried Pears, Toasted Bataard Croutons,  
Shaved Parmesan Tear Drop Tomatoes,  
White Balsamic Vinaigrette

**MESCLUN AND BOSTON BIBB LETTUCE SALAD**

Roasted Peppers, Crumbled Goat Cheese,  
Zinfandel Vinaigrette

**WILD MUSHROOM SOUP WITH  
PORT DRIZZLE**

**GREEK SALAD WITH FETA CHEESE**

Kalamata Olive, Chopped Tomatoes, Red Onions and  
Cucumber, Oregano Vinaigrette

**SPINACH SALAD**

Applewood Smoked Bacon, Craisins, Toasted Pumpkin  
Seeds, Crumbled Blue Cheese Dressing

**TRADITIONAL HEARTS OF ROMAINE SALAD**

Sourdough Croutons, Shaved Parmesan

## SECOND COURSE OPTION

Mushroom Sherry Ragout in Puff Pastry, Rosemary Cream . . . . . \$4.00 per person  
Tiger Prawn Cocktail with Avocado Tomato Relish . . . . . \$4.00 per person  
Cream of Roasted Onions with Caramelized Fennel . . . . . \$6.00 per person  
Roasted Corn & Chili Polenta, Goat Cheese and Braised Shiitake  
Mushroom with a Lime Balsamic au Jus . . . . . \$7.50 per person  
Dungeness Crab Cake with Spicy Red Pepper Aioli . . . . . \$9.50 per person

## ENTREES

❀ **VEGETABLE NAPOLEAN** ❀

Ricotta and Mozzarella Cheese Layered in Fresh Pasta,  
Roasted Mushrooms, Spinach, Zucchini, Roasted Red  
Pepper and Charred Tomato Coulis  
\$28.95 per person

❀ **PAN-SEARED BREAST OF CHICKEN** ❀

Apricot Glazed Chicken Breast  
Wild Rice Slivered Almond Pilaf, Ginger-Lime Beurre Blanc  
\$37.95 per person

**IRON-SKILLET SEA BASS**

Balsamic Brown Butter,  
Capers, Tomatoes and Herbed Basmati Rice  
\$46.95 per person

❀ **MARINATED GRILLED CHICKEN BREAST** ❀

Roasted Tomato Béarnaise with Dungeness Crab,  
Herbed Roasted New Potato  
\$42.95 per person

**FILET MIGNON**

Roasted Tenderloin of Beef, Yukon Mashed Potato  
Tri-Peppercorn Brandy Sauce  
\$47.95 per person

❀ **PAN ROASTED ATLANTIC SALMON** ❀

Roasted North Atlantic Salmon with  
Thornton Champagne-Shiitake Mushroom Sauce  
\$40.95 per person

❀ **FREE RANGE CHICKEN AND PRAWNS** ❀

Tuscany Spiced Free Range Chicken and Prawns  
Sea Salt-Roasted Fingerling Potatoes with Shallots  
Wild Mushroom Sangiovese Sauce  
\$43.95 per person

❀ **RATATOUILLE ENCRUSTED PORK LOIN** ❀

Sun-Dried Tomato and Basil Risotto,  
Extra Virgin Olive Oil and Roasted Garlic Drizzle  
\$41.95 per person

**CRUSTED SALMON & Tournedo of Beef**

Arugula Crusted Salmon & Roasted Filet Medallion,  
Whole Grain Mustard and Scented Green Peppercorn Sauce  
\$48.95 per person

❀ **DRY HERB ROASTED RIBEYE** ❀

Yukon Mashed Potatoes  
Cabernet Jus with Crumbled Gorgonzola  
\$44.95 per person

## DINNER DESSERTS

Tiramisu  
Chocolate Mousse with Pirouette Cookie  
Cappuccino Cheesecake

Chocolate Seduction Cake

Carrot Cake  
Génoise Raspberry Square  
Fruit Tart

# WINE COUNTRY DINNERS

Please mix and match to create your very own customized Wine Country Dinner.

Feel free to build as many courses as you like. The items listed below are proven winners but we can also create customized menus if there's something else you had in mind. Please understand that for us to make this a special experience this menu is limited to sixty (60) people or less.

*Four-Course Menu \$55.95 per person*

*Five-Course Menu \$65.95 per person*

*Add a Traditional Sixth-Course of Cheese \$70.95 per person*

## STARTERS

Avocado Crab Chowder

Cream of Onion Soup, Caramelized Fennel

Creamy Roasted Corn Polenta, Wild Mushroom, Crispy Pancetta

Wild Mushroom Puff Pastry Ragout, Sherry, Black Truffle Oil Drizzle

Pan Seared Sea Scallops, Saffron Risotto, Green Scallion Red Pepper Salsa

## INTERMEDIATE COURSE

Hearts of Romaine and Sweet Onion Compote,

Shaved Parmesan Cheese and Zinfandel Vinaigrette

Mesclun Greens with Caramelized Pears,

Candied Walnuts, White Balsamic Vinaigrette

Baby Spinach, Gala Apples, Dried Cranberries, Brie and

Raspberry Vinaigrette

Oven Roasted Vegetables and Chopped Romaine Lettuce

Toasted Almonds, Manchego, Spanish Sherry Vinaigrette

## ENTREES

Grilled Pepper Crusted Filet of Beef, Charred- Shallot and Cremini

Mushroom Sauce, Russet Au Gratin Potatoes

Pan Seared Diver Scallops, Preserved Lemon Cous Cous, Oven-Roasted Asparagus, Citrus Ginger Reduction

Roasted Free Range Chicken, Tuscan Herb Au Jus, Boursin Whipped Potato,

Cranberry Port Wine Jus

Herb Encrusted New Zealand Lamb Chops with Rosemary Jus

French Lentil Ragout and House-made Mint Chutney

Roasted Pork Lion with Toas Chili Spice, Sage-Scallion Mashed

Potatoes and a Chipotle Demi-Glace

## DESSERT

Chocolate-Cinnamon Genoise with Kahlua Sauce

Raspberry Cobbler Square, Chocolate Mint, Crème Anglaise

Apricot and Hazelnut Crème Brulee

Tiramisu with Espresso Crème Anglaise

*\*Your Catering/Conference Service Manager will gladly help you pair your wine to complete the event. Inquire for details.*

# BUFFET & THEME DINNERS

## ❁ ALL AMERICAN PICNIC BUFFET ❁

### STARTERS

Array of Mixed Field Greens with Croutons  
Creamy Buttermilk Ranch Dressing and  
Cabernet Vinaigrette  
Large Ribbed Elbow Macaroni Salad  
Red Bliss Potato Salad  
Spicy Marinated Cucumber Salad  
with Red Onions

### ENTREES

Grilled Hamburgers\*, Grilled Bratwurst  
& Italian Sausage\*  
Barbecued Pork Sandwich  
Monterey Jack, Swiss and Cheddar Cheese  
Mayonnaise, Mustard & Ketchup  
Sliced Tomatoes, Onions, Dill Pickles & Lettuce  
Corn on the Cobb,  
Old-Fashioned Maple Kettle Beans with Bacon  
Seasoned Potato Wedges  
*Add BBQ Chicken for \$5.00 per person\**

### DESSERTS

Apple Crumb Pie  
Vanilla Bean Ice Cream  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$39.95 per person (minimum 20-40 people)*  
*\$36.95 per person (over 40 people)*

## ❁ WESTERN STEAK FRY ❁

### STARTERS

Pickled Relishes Display  
Carrots, Celery, Pepperoncini, Sweet Dill Pickles, Peppers  
Marinated Olives, Radishes with  
Buttermilk Ranch Dipping Sauce  
Iceberg Wedges with Creamy Blue Cheese  
and Oregano Vinaigrette  
Old Fashioned Macaroni Salad  
Char-Roasted Vegetable Chop Salad

### ENTREES

Mesquite Grilled New York Steak\*  
Tequila-Key Lime Marinated Char-Grilled Chicken\*  
Texas Chili Station with Traditional Condiments  
Baked Potatoes with Sour Cream & Whipped Butter  
Blue Lake Green Beans Almandine with Crispy Onions  
Crusty Sourdough Bread with Whipped Butter  
Add BBQ Pork Ribs for \$6.00 per person

### DESSERTS

Warm Fruit Crisp  
Bread Pudding with Raisins & Crème Anglaise  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$45.95 per person (minimum 20-40 people)*  
*\$42.95 per person (over 40 people)*

*\*An \$85.00 chef attendant fee will apply for items  
prepared or carved at the buffet*

# BUFFET & THEME DINNERS

## ❁ MEXICAN FIESTA BUFFET ❁

### STARTERS

Fiesta Tortilla Chips with Guacamole & Salsa Fresca  
Grilled Zucchini & Red Bell Pepper Salad  
Jicama, Red Onion, Red Pepper and Pineapple Salad  
Tijuana Caesar Salad

### ENTREES

Cheese Enchiladas Casserole  
Roasted Chicken Breast in Tangy Achiote Citrus Sauce  
Marinated Sirloin Fajitas with Red Onion,  
Bell Peppers and Cilantro  
Lettuce, Sour Cream, Jalapeños, Cilantro, Onions, Cheese  
Roasted Tomato Salsa, Corn and Onion Salsa  
Mexican Rice with Fresh Tomatoes  
“Borracho” Beans with Green Onions and Melted Cheese  
Maiz Con Pimientos, Flour & Corn Tortillas  
*Add Tomatillo Stewed Pork with Spanish Onions 4.50 per person*  
*Add Fish Tacos for \$6.00 per person*

### DESSERTS

Kahlua Crème Brulée  
Chocolate Cinnamon Brownies  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Tea  
*\$43.95 per person (minimum 20-40 people)*  
*\$40.95 per person (over 40 people)*

## LA DOLCE VITA BUFFET

### STARTERS

Wild Italian Baby Greens with Roasted Pepper Vinaigrette  
Antipasto Style Salad  
Fennel Salad with Olives, Red Onions and Citrus

### PASTA STATION

*Prepared to Order:\**

Cheese Tortellini with Basil Pesto  
Penne Arrabbiata with Roasted Eggplant  
Gorgonzola Gnocchi with Alfredo Sauce

### ENTREES

Breast of Chicken Marsala  
Peppered Beef Pizzaola with Sweet Onion, Tomato,  
Bell Pepper and Crumbled Gorgonzola  
Medley of Balsamic Roasted Vegetables  
Focaccia Bread

### DESSERTS

Tiramisu  
Cannoli  
Amaretto Cheese Cake  
Freshly Brewed Ryan Bros. Gourmet Coffee  
and Decaffeinated Coffee, Select Tazo Teas  
*\$46.95 per person (minimum 40 people)*

*\*An \$85.00 chef attendant fee will apply for items  
prepared or carved at the buffet*

# BUFFET & THEME DINNERS

## EPICUREAN DINNER BUFFET

### STARTERS

Organic Mixed Baby Greens and Fresh Spinach, White Balsamic Gorgonzola Vinaigrette

Grilled Vegetables with a Balsamic Drizzle and Fresh Herbs

Marinated Artichokes, Olives, Mushroom and Roasted Pepper Salad

### ENTREES

*Choice of Two Entrées*

(Additional entrée selection available for \$6.00 per person)

Petite Strip Loin Steak, Brunt Sage Jus, Garlic Mashed Potatoes

Grilled Chicken Breast with Garlic Herb Cream Sauce

Tips of Beef Braised in Green Peppercorn Sauce

Penne Pasta with Jumbo Sautéed Shrimp, Roasted Corn and Sun-Dried Tomato Cream Sauce

Sautéed Salmon Medallions over Basmati Rice

Buttery Seasonal Vegetables

Rolls & Butter

### DESSERTS

Warm Black Cherry Clafoutis

Crème Brulée

Chocolate Marbled Cheesecake

Freshly Brewed Ryan Bros. Gourmet Coffee and

Decaffeinated Coffee, Select Tazo Teas

*\$52.95 per person (minimum 40 people)*

# BEVERAGES

## WINE LIST

The Temecula Creek Inn features a comprehensive wine list. Wine selections vary seasonally so please consult with your Catering/Conference Service Manager for current availability.

## HOSTED BARS

Hosted Bars are available either on consumption or as a package. Packages require a Thirty- guest (30) minimum. All Bars are stocked with the appropriate mixers and condiments.

## HOUSE SELECTIONS\*

Gordon's Vodka, Gordon's Gin, Barton Rum, Matador Tequila, Jim Beam Bourbon, Seagram's 7, Cuddy Sark Whiskey Blend, Christian Brothers Brandy, Assorted DeKuyper Cordials

## PREMIUM SELECTIONS \*

Skyy, Absolut, Tanqueray, Captain Morgan, Cruzan Rum, Jose Cuervo Silver, Makers Mark, Jack Daniels, Dewar's, Johnny Walker Red, Crown Royal, Seagram's V.O., Hennessy Cognac, Kahlua

## ULTIMATE SELECTIONS\*

Ketel One, Belvedere, Bombay Sapphire, Meyers Rum, Cuervo 1800, Chivas Regal (12), Glenlivet, Johnny Walker Black, Remy Martin V.S.O.P., Grand Marnier, Bailey's Irish Cream, Midori

*\* Specialty Liqueurs are available by request with two (2) week notice. Prices per bottle will vary.*

## PER DRINK PRICING

House Wine by the Glass	\$6.00
Premium Wine by the Glass	\$8.50
Ultimate Wine by the Glass	\$10.00
House Brand Liquor	\$6.75
Premium Brand Liquor	\$8.50
Ultimate Brand Liquor	\$10.25
Domestic Beer	\$3.75
Imported Beer	\$4.25
House Margaritas	\$8.50
Premium Margaritas	\$10.25
Ultimate Margaritas	\$12.00
Mineral Waters	\$3.25
Soft Drinks	\$2.75
Draft Beer	\$225.00 1/4 Keg \$325.00 1/2 Keg
Import/Premium Draft Beer	\$295.00 1/4Keg \$395.00 1/2 Keg

## SOFT BAR PACKAGE

Includes House Wine, Domestic Beer, Import Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$17.00  
For 2 hours per person: \$20.00  
For 3 hours per person: \$23.00  
For 4 hours per person: \$25.00

## HOUSE BAR PACKAGE

Includes House Wine, House Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$19.00  
For 2 hours per person: \$22.00  
For 3 hours per person: \$25.00  
For 4 hours per person: \$27.00

## PREMIUM BAR PACKAGE

Includes Selected Local Wine, Premium Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$21.00  
For 2 hours per person: \$25.00  
For 3 hours per person: \$28.00  
For 4 hours per person: \$30.00

## ULTIMATE BAR PACKAGE

Includes Selected Ultimate Wine, Ultimate Brand Liquor, Domestic and Imported Beer, Sodas, Bottled and Mineral Waters, and Juices

For 1 hour per person: \$25.00  
For 2 hours per person: \$29.00  
For 3 hours per person: \$32.00  
For 4 hours per person: \$33.00

## BARTENDER CHARGE

The minimum sales required for each bar/bartender is \$250 over the duration of the event. In the event bar sales do not reach \$250 per bar/bartender, the client will be responsible for the difference in sales to reach that minimum. Corkage Fee is \$24.00 per Bottle

# GENERAL INFORMATION

## AUDIO-VISUAL EQUIPMENT

Our audio-visual provider, AV Solutions, can furnish a comprehensive offering of equipment and services. Please consult with your Catering/Conference Service Manager for pricing and selection.

## BILLING

Payment will need to be made in advance unless credit arrangements have been established.

## FUNCTION CONTRACTS & POLICIES

1. All prices are subject to change without notice.
2. All prices quoted are subject to a 21% service charge and applicable sales tax.
3. In arranging private functions, the attendance must be specified 3 business days in advance. The number will be considered a guarantee for which you will be charged even if fewer guests attend.
4. Failure to notify the Catering/Conference Services Department 3 days in advance will result in the estimated figure becoming the guarantee.
5. A maximum of two (2) entrée selections may be made for plated meals and are subject to a \$3.00 per person surcharge. Client must provide printed place cards indicating entrée selection for each guest. Exact guarantees must be provided 3 business days in advance. Please discuss options with your catering manager prior to making selections.
6. The Temecula Creek Inn agrees to prepare for 5% over the guaranteed number for the function.
7. No food or beverage of any kind may be brought onto hotel grounds by the patron, guests, or invitees without the expressed written consent of the hotel. The hotel reserves the right to charge for the service of such food & beverage. Hotel regulations do not permit removal of food at conclusion of the function.
8. Temecula Creek Inn will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following your function.
9. The hotel is excused from performance of this contract, at the hotel's option, and without obligation to the patron for damages, if the performance of the hotel is prevented, substantially interfered with, or rendered significantly more difficult due to labor troubles; disputes or strikes; government regulation; utility shortages or restrictions; restrictions upon travel, transportation, foods and/or beverages, or supplies; Acts of God; and/or any other cause whether or not specifically enumerated herein beyond the control of the hotel.
10. Room rental fees and/or food and beverage minimums may apply. Please check with your Catering/Conference service manager for details.
11. Functions that exceed the allotted time noted on the banquet event orders will be subject to an additional \$500.00 labor fee per hour.

# AUDIO-VISUAL EQUIPMENT

## PACKAGES

PROJECTOR SUPPORT PACKAGE	\$50
A/C Extension Cord, A/C Multi-Strip, Projection Table, Appropriately Sized Screen	
LCD PROJECTOR PACKAGE	\$225
LCD Projector, A/C Extension Cord, A/C Multi-Strip, Projection Table, VGA Cable, Appropriately Sized Screen, House Sound Connection	
VIDEO PACKAGE	\$150
32" TV Monitor, DVD/VHS Player, Draped Cart	
FLIPCHART PACKAGE	\$40
Flipchart Easel, Standard Flipchart Pad, (3) Markers	
Add on: Sticky Back Flipchart Pad \$10	
WHITEBOARD PACKAGE	\$40
Dry Erase Whiteboard, Easel, Eraser, (3) Markers	
OVERHEAD PROJECTION PACKAGE	\$85
Overhead Projector, A/C Extension Cord, A/C Power Strip, Projection Table, Appropriately Sized Screen	

## SCREENS

Existing Meeting Room Screen	\$40
6' X 6' Tripod Screen	\$40
8' X 8' Tripod Screen	\$45
10'x 10' Cradle Screen	\$85

## DRAPERY

Black Velour Drape, 16' High X 4' Wide	\$56
--	------

## MICROPHONES

Table or Standing Microphone	\$35
Wireless Handheld or Lavalier	\$130
Wireless with Podium	\$150

## AUDIO

### MIXERS

4 Inputs	\$35
12 Inputs	\$70
14 Inputs	\$85
16 Inputs	\$145

## SPEAKERS(S) WITH AMPLIFIER

Up to 100 People (stereo)	\$130
Up to 300 People (stereo)	\$175
Portable CD Player	\$35
CD Player, Multi-Disc	\$40
iPod Cord	\$10
House Sound Connection	\$25

## CAMERAS

A full line of cameras is available

## LIGHTING

A wide variety of lighting scenarios are available. Since each scenario is unique, please speak to the Audio Visual Department about your individual requirements.

## LABOR

Some events may require an Audio Visual Technician. Technician rates are by the hour with a four hour minimum.

Monday - Friday 8 a.m. - 6 p.m.	\$50
Pre/Post Hours	\$65
Weekend and Holidays	\$80

## VIDEO / DATA

DVD Player	\$50
VHS Player/Recorder	\$50
TV Monitor (32")	\$50

## DATA AND VIDEO PROJECTORS

XGA,	\$175
VGA Data Cable	\$20
Video Switcher/Converter	\$100
36" Flat Screen Monitor	\$250

## HIGH-SPEED INTERNET CONNECTION

Wireless Internet is Complimentary in all meeting Rooms.

Wired Hub/Switcher with Cables	\$35
--------------------------------	------

## ADDITIONAL MEETING NEEDS

Mobile AV Cart	\$30
Extension Cord with Power Strip	\$10
Polycom Conference Phone	\$85
Flipchart Easel	\$15
Printer (black & white)	\$100
Copier (black & white, staple & collate)*	\$300

\*Requires 48 hours advance notice to order

Laser Pointer	\$50
Direct "Dial 9" Phone Line	\$100

All Audio Visual is subject to a 21% service charge and sales tax.