

Meeting packages

Groups of 25 guests minimum

Includes: Main Conference Room Rental, Breakfast, Lunch Buffet and 1 Break

CMP 1

Breakfast

Chilled Orange and Cranberry Juice
Seasonal Fruit Display
Freshly Baked Danish, Assorted Filled Croissants,
Assorted Muffin
Honey Vanilla Yogurt with Orange Supremes
Freshly Brewed Starbucks® Coffee and Tazo®
Tea

Lunch

BOXED LUNCH:

Sandwiches served with kettle chips, freshly baked
cookie, whole fruit, water or soft drink.

Choose 1

GRILLED VEGETABLE WRAP -Whole Grain
Wrap, Spring Mix, Roasted Peppers, Portabella
Mushroom, Zucchini, Balsamic Vinaigrette

ROAST BEEF BAGUETTE -Demi Baguette, Red
Onion, Boursin Cheese, Shredded Lettuce

PEPPERED TURKEY SANDWICH -Multi-
Grain Kaiser Roll, Avocado, Provolone Cheese,
Leaf Lettuce, Tomato

BLACK FORREST HAM -Multi-Grain Kaiser
Roll, Swiss Cheese, Leaf Lettuce, Tomato

CHICKEN CAESAR WRAP -Romaine Lettuce,
Grilled Chicken, Parmesan Cheese, Caesar Dressing

Break:

Choose 1

All Day Beverage Station, Build Your Own
Granola Yogurt Parfait, Morning Treat, Social,
Assorted Cookies

\$48

CMP 2

Breakfast

Chilled Orange and Cranberry Juice
Seasonal Fruit Display
Freshly Baked Danish, Assorted Filled
Croissants, Assorted Muffins
Honey Vanilla Yogurt with Orange Supremes
Whole Grain Oats and Honey Granola
Steel Cut Oatmeal with Brown Sugar and Dried
Cranberries
Freshly Brewed Starbucks® Coffee and Tazo®
Tea

Lunch

COCINA BUFFET

Mixed Green Salad, Roasted Corn and Peppers,
Black Beans, Lime Cilantro Vinaigrette
House Salsa with Tortilla Chips
Cheese Enchiladas with Red Chile Sauce
Seasoned Cola Braised Beef
Smokey Chipotle Marinated Chicken with
Tomatillo Sauce
Cilantro Lime Rice
Bacon Borracho Beans with Queso Fresco
Cream Filled Churros and Sopapillas with
Honey

Break:

Choose 1

Fruit Smoothies and Granola Bars,
Authentically Delicious, Freshly Pop Corn,
Brownies and Blondies

\$58

CMP 3

Breakfast

Chilled Orange and Cranberry Juice
Seasonal Fruit Display
Assorted Muffins
Spinach and Wild Mushroom Frittata with
Gruyere Cheese
Chicken Sausage
Steel Cut Oatmeal with Brown Sugar and
Dried Cranberries Honey Vanilla Yogurt with
Orange Supremes
Freshly Brewed Starbucks® Coffee and Tazo®
Tea

Lunch

TUSCAN TABLE

Assorted Rolls
Caesar Salad, Chopped Romaine, Garlic Herb
Croutons, Shaved Parmesan, Caesar Dressing
Caprese Salad, Fresh Mozzarella, Sliced
Cherry Tomato, Fresh Basil, Cherry Balsamic
Reduction
Chicken Piccata, Seared Herb Marinated
Chicken Breast, Lemon Tomato Caper Sauce
Red Wine Balsamic Marinated Beef, Wild
Mushroom and Herb Demi Glace
Oven Roasted Potatoes
Grilled Broccolini with Fresh Lemon Butter
Cannoli and Tiramisu

Break:

Choose 1 from our Break Menu with
exception of Charcuterie

\$68

Additional fee of \$125 on buffets for less than the minimum of 25 guests. Consuming raw or uncooked eggs, meat, or seafood may increase your risk of foodborne illness.

We are committed to preparing our menus with the focus on the environment and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All prices are per person unless otherwise noted. All prices are subject to a 22% service charge and 7.5% sales tax. The 22% service charge of the total food and beverage and meeting room rental revenue is retained by the hotel. No fee or charge is a tip, gratuity, or service charge for any employee. Prices are subject to change without notice.