

GENERAL INFORMATION

Food & Beverage Minimum

There is a food & beverage minimum for each private dining room (exclusive of tax and gratuity). Our Catering department will design a menu based on your needs to help you reach the food & beverage minimum. Should the food & beverage revenue fall short of the minimum contracted, the difference will be charged to the final bill.

Final Guarantee

The catering office must be notified 3 business days prior to your function with a guaranteed number of attendees. The number will constitute a guarantee and you will be charged accordingly. In the event that a final guarantee figure is not supplied, the estimated number of attendees will be your final guarantee. The engager will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

Food & Beverage Consumption

Due to state and local ordinances, all food and beverages must be consumed on the premises and purchased solely through the Grande Colonial.

Split Menus

For plated events, if the guest count is 25 or less, guests may have a choice of two entrées during the event. All other course items must be the same. If the guest count exceeds 25, the client is to select one entrée for all guests, or for an additional cost per person, the client may offer a dual entrée or have a choice of two entrées during the event. If the client provides pre-selected entrée counts two weeks prior to event, no additional fees will apply. All other courses must be the same for each guest.

Outside Food and Beverage

No food or beverage of any kind may be brought into the banquet rooms, with the exception of cakes for which a service fee will apply. Hotel regulations do not permit removal of food at conclusion of the event.

Service Charge and Sales Tax

A 20% service charge and applicable California State sales tax (currently 8%) will be added to all food and beverage charges. Service charge is taxable by California State Law. Tax and service charge will not be included or applied to the Food and Beverage Minimum.

Shipping and Receiving of Packages

Please ship all packages no more than 3 business days prior to your event using the following format:

GROUP NAME/RECIPIENT
Grande Colonial Hotel
910 Prospect Street
La Jolla, CA 92037

BREAKFAST BUFFET

Early Riser **\$32**

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants
Platter of seasonal fruit
Bagels with whipped cream cheese
Individual house-made granola & yogurt napoleons
Cold cereals

Sunrise **\$42**

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants
Platter of seasonal fruit
Bagels with whipped cream cheese
Individual house-made granola & yogurt napoleons
Cold cereals
Local Hilliker's Ranch scrambled eggs
Oven-roasted Yukon potatoes, herbs & onions
Choice of bacon or sausage

Breakfast Enhancements:

Oatmeal with brown sugar & golden raisins	\$7
House-made cheddar & chive biscuits	\$7
Local Hilliker's Ranch scrambled eggs	\$7
Sausage or bacon	\$7
Turkey bacon	\$7
Oven-roasted Yukon potatoes, herbs & onions	\$6

Deluxe Breakfast Enhancements:

Farmer's market vegetable quiche	\$8
Brioche French toast with seasonal fruit	\$10
Eggs Benedict	\$10
House-cured smoked salmon Benedict	\$14

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

BRUNCH BUFFET

The Jewel **\$56**

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants

Platter of seasonal fruit

Local Hilliker's Ranch scrambled eggs

Oven-roasted Yukon potatoes, herbs & onions

Choice of bacon or sausage

Choice of two of the following:

Brioche French toast with seasonal fruit

Farmer's market vegetable quiche

House-made pasta with San Marzano tomatoes, ricotta cheese & herbs

Chicken piccata

Pan-seared Loch Duart salmon

Pan-roasted white fish with roasted lemon & parsley

NINE-TEN Bakery house-made mini pastries & desserts

The Cove **\$60**

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants

Platter of seasonal fruit

Local Hilliker's Ranch scrambled eggs

Oven-roasted Yukon potatoes, herbs & onions

Choice of bacon or sausage

Choice of one of the following:

Hearts of romaine salad with parmesan cheese, croutons & white anchovy vinaigrette

Seasonal soup

Artisan cheese display with seasonal fruit & crackers

Choice of two of the following:

Brioche French toast with seasonal fruit

Farmer's market vegetable quiche

House-made pasta with San Marzano tomatoes, ricotta cheese & herbs

Chicken piccata

Pan-seared Loch Duart salmon

Pan-roasted white fish with roasted lemon & parsley

NINE-TEN Bakery house-made mini pastries & desserts

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

BRUNCH BUFFET

NINE-TEN Bakery **\$38**

Scones with seasonal fruit preserves

Assorted petit fours

Assorted tea cookies

Assorted finger sandwiches

Chef Attended Stations

Minimum of 20 guests; \$150 chef attendant fee

Omelet station **\$15**

Pasta station **\$15**

Prime rib carving station **\$30**

Brunch Beverages

Bubbles Bar

Mimosas, Bellinis and Hibiscus **\$14** per person (2 hours)

NINE-TEN Bloody Mary Bar **\$18** per person (2 hours)

House-made bloody mix, premium Vodka

Add bacon strips, grilled shrimp, pickled vegetables, house-made hot sauce **\$6** per person

Includes local Bird Rock Roasters gourmet coffee, hot tea, fresh squeezed orange juice & cranberry juice

PLATED LUNCH

Three-Course Plated Lunch **\$45** per person

Parties over 25, choose one entrée; parties 25 or less, choose two entrées. All additional courses will be the same for each guest.

Starters *(choice of one)*

Seasonal soup

Organic greens with champagne vinaigrette

Hearts of romaine, parmesan, croutons with white anchovy vinaigrette

Arugula, fennel & shaved parmesan with lemon vinaigrette

Entrées

Served with seasonal accompaniments

Market fresh white fish

Loch Duart salmon

Grilled chicken breast

Hanger steak

Grilled fish tacos, choice of fries or organic greens with champagne vinaigrette

Maple-brined smoked turkey melt, choice of fries or organic greens with champagne vinaigrette

Dessert *(choice of one)*

Seasonal sorbet & fresh fruit

Butterscotch parfait with candied hazelnuts

Seasonal fruit crisp with house-made vanilla bean ice cream

Lemon meringue tart

Caramel bread pudding with house-made vanilla bean ice cream & whipped cream

NINE-TEN signature half-baked chocolate cake & whipped cream

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

LUNCH BUFFETS

Minimum of 15 guests (based on 1 hour service)

NINE-TEN Prospect Street Deli **\$48**

Organic greens with champagne vinaigrette
Seasonal soup
Sliced New York-style pastrami, black forest ham, maple-brined smoked turkey
Cheddar & Swiss cheese
House-made rolls, artisan sliced breads
Mayonnaise, Dijon mustard, tomatoes, butter leaf lettuce
Seasonal fruit salad
Quinoa salad with tomatoes, cucumber, parsley, lemon vinaigrette
Kettle chips
NINE-TEN pickled vegetable jar
House-made cookies & bars

A Taste of Greece **\$52**

Greek salad with hearts of romaine, cucumber, red onion, kalamata olives & feta cheese
Marinated beef kabobs with dried spice
Oven-roasted white fish with roasted lemon & parsley
Roasted red potatoes with herbs
Fresh pita bread with hummus
Individual pistachio & orange parfaits with date jam

La Vita è Bella **\$52**

Organic greens with aged balsamic vinegar & parmesan cheese
Antipasto of cured meats
Grilled vegetables marinated in extra virgin olive oil
Baked house-made pasta with fresh sausage, ricotta cheese & herbs
Chicken piccata
House-made focaccia bread
Calivirgin olive oil & balsamic vinegar
Individual tiramisu

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

LUNCH BUFFETS

¡Olé!

\$52

Chicken tortilla soup
Local grilled fish tacos
House-made guacamole, salsa fresco & white sauce
Shredded cabbage & limes
Flour & corn tortillas
Tortilla chips
Refried beans & Spanish rice
Très leches cake
Add steak or chicken fajitas for an additional \$8

Jamaican

\$54

Chef Knibb's Jamaican jerk chicken
Escabeche fish with pickled onions & carrots
Mango relish
Sautéed snap peas & carrots
Coconut-curry long grain rice with green onions & cilantro
Banana rum cake

Gourmet Box Lunch

\$40

Choice of smoked turkey, black forest ham or vegetarian sandwich on multi-grain bread
Piece of whole fruit
Kettle chips
Granola bar
Chocolate chip cookie
Bottled water

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

EXECUTIVE MEETING PACKAGE

Executive Meeting Package \$58

Standard meeting set includes pens, writing pads, mints, bottled water

Breakfast

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants

Platter of seasonal fruit

Bagels with whipped cream cheese

Individual house-made granola & yogurt napoleons

Cold cereals

Fresh squeezed orange juice & cranberry juice

Add bacon or sausage, oven-roasted Yukon potatoes, herbs & onions & local Hilliker's Ranch scrambled eggs for **\$10** per person

Breakfast Enhancements *(Minimum of 10 guests)*

Oatmeal with brown sugar & golden raisins **\$7**

House-made cheddar & chive biscuits **\$7**

Local Hilliker's Ranch scrambled eggs **\$7**

Sausage or bacon **\$7**

Oven-roasted Yukon potatoes, herbs & onions **\$6**

Farmer's market vegetable quiche **\$8**

Brioche French toast with seasonal fruit **\$10**

Eggs Benedict **\$10**

House-cured smoked salmon Benedict **\$14**

Lunch

Not included in package price. Please see lunch menus for pricing.

Mid-Afternoon Break *(choice of one)*

Whole fruit, protein bars & granola bars

Seasonal vegetable platter with parmesan & black pepper dip

Artisan cheese plate with dried fruit, nuts & crackers

Assorted freshly-baked cookies & bars

All Day Beverage Station

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

LOFT PACKAGE

Loft Package

\$95 per person (*maximum of 8 guests*)

The Loft is located on the top floor of the private Little Hotel by the Sea wing featuring panoramic ocean views and private, ocean-view rooftop deck. The room is ideal for small meetings and comes equipped with seating for up to 8, an LCD television and complimentary, high speed wired and wireless Internet access. Use of The Loft for private functions requires the reserving of a minimum number of suites in the Little Hotel by the Sea wing (current minimum number is eight suites).

Breakfast

NINE-TEN Bakery house-made breakfast breads, coffee cake & croissants

Platter of seasonal fruit

Bagels with whipped cream cheese

Individual house-made granola & yogurt napoleons

Cold cereals

Fresh squeezed orange juice & cranberry juice

Add bacon or sausage, oven-roasted Yukon potatoes with herbs & onions & local Hilliker's Ranch

Scrambled eggs for **\$10** per person

Lunch

Included with package. Choice of NINE-TEN Prospect Street Deli buffet or Gourmet Box Lunch.

Mid-Afternoon Break (*choice of one*)

Whole fruit, protein bars & granola bars

Seasonal vegetable platter with parmesan & black pepper dip

Artisan cheese plate with dried fruit, nuts & crackers

Assorted freshly-baked cookies & bars

All Day Beverage Station

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

TAKE FIVE

Something Extra

Pita chips with hummus & olive tapenade	\$8
Tortilla chips with salsa fresca & guacamole	\$7
Spicy mixed nuts	\$6
House-made parmesan herb popcorn	\$6
Assorted olives	\$7
Protein or granola bars	\$6
Assorted house-made truffles	\$36 <i>per dozen</i>
Cookies	\$48 <i>per dozen</i>
Brownies	\$48 <i>per dozen</i>

Beverages

Bird Rock Roasters gourmet coffee & hot teas	\$72 <i>per gallon</i>
Fresh squeezed orange juice	\$22 <i>per carafe</i>
Cranberry or apple juice	\$22 <i>per carafe</i>
Fresh squeezed lemonade	\$22 <i>per carafe</i>
Fresh brewed iced tea	\$20 <i>carafe</i>
Assorted soft drinks	\$4.75 <i>each</i>
FIJI bottled water 500ml	\$6 <i>each</i>
Pellegrino sparkling mineral water 500ml	\$6 <i>each</i>

All Day Beverage Station

\$15 per person

Unlimited local Bird Rock Roasters gourmet coffee, hot & iced teas, assorted sodas & sparkling & still bottled water

PLATED DINNER

Three-Course Plated Dinner \$82 per person

(Add an additional course \$12 per person; choice of or dual entrée \$15 per person; parties over 25, choose one entrée; parties 25 or less, choose two entrées. All additional courses will be the same for each guest.)

Starters *(choice of one)*

Seasonal soup

Lobster bisque

Organic greens with champagne vinaigrette

Arugula, fennel & shaved parmesan with lemon vinaigrette

Waldorf salad, shaved celery, walnuts, grapes with buttermilk dressing

Iceberg lettuce with blue cheese, tomato & creamy bacon champagne vinaigrette

Hearts of romaine, parmesan, croutons with white anchovy vinaigrette

Entrées

Pan-roasted Loch Duart salmon with orange emulsion

Market fresh white fish

Herb roasted Shelton organic chicken breast

Thyme & black pepper marinated 7 oz. filet mignon with cabernet reduction

Grilled 8 oz. New York steak with cabernet reduction

Vegetarian entrée available upon request

Dessert *(choice of one)*

Lemon cake with lemon mousse & pistachio butter

Vanilla bean panna cotta with local farmer's market fruit

Chocolate layer cake with fresh berries & candied cocoa nibs

White chocolate peanut butter crunch bar with salted peanuts & caramel

Seasonal sorbet with fresh farmer's market fruit & meringue crisp

NINE-TEN signature half-baked chocolate cake & whipped cream

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

DINNER BUFFET

\$96 per person (*minimum of 15 guests*)

Salad (*choice of one*)

Organic greens with champagne vinaigrette

Hearts of romaine, parmesan, croutons with white anchovy vinaigrette

Iceberg lettuce, blue cheese, tomato & creamy bacon champagne vinaigrette

Entrée (*choice of two*)

Herb-roasted Shelton organic chicken breast with lemon thyme sauce

Oven-roasted pork loin with herbed pork jus

Smoked paprika marinated flat iron steak with red wine sauce

Oven-roasted Loch Duart salmon with orange emulsion

Market fresh fish

Thyme & black pepper marinated 7 oz. filet mignon with cabernet reduction

Grilled 8 oz. New York steak with cabernet reduction

Starch (*choice of one*)

Anson Mills white corn polenta with mascarpone cheese & herbs

Herb-roasted fingerling potatoes

Yukon gold mashed potatoes

House-made pasta with San Marzano tomatoes & basil

Vegetable (*choice of one*)

Roasted root vegetable

Roasted shallots & butternut squash

Mushroom fricasee

Chino Farms roasted sweet potatoes

Creamed spinach

Braised greens with shallots & bacon

Dessert (*choice of two*)

Individual portions

Vanilla bean panna cotta with fresh fruit

Lemon cheesecake parfait

Chocolate hazelnut ganache

Seasonal fruit tart with Bavarian cream

Includes freshly baked bread, whipped butter, local Bird Rock Roasters gourmet coffee & selection of hot & iced teas

HORS D'OEUVRES & RECEPTIONS

HORS D'OEUVRES

Minimum of 20 pieces per selection; Tray-passed or served on platters

Fig marmalade bruschetta with shaved parmesan	\$6
Shaved fennel bruschetta with parmesan, lemon & olive oil	\$6
Tuna tartar spoon	\$7
Crab lettuce cups with lime & avocado purée	\$7
Crispy ginger glazed pork belly lettuce cup, cucumber carrot slaw	\$7
Vietnamese vegetable spring roll with dipping sauce	\$6
Mushroom arancini	\$6
Boneless short rib cubes	\$7
Crab cake with chipotle aioli	\$7
Avocado & melted brie crostini	\$7
Spiced marinated lamb brochettes with olive tapenade	\$7
Marinated beef brochettes with red pepper relish	\$7
Curry chicken brochettes with mango relish	\$7
Tempura shrimp	\$7

RECEPTION PACKAGES

Minimum of 20 guests

Teaser **\$24**

Based on 30 minute – 1 hour reception

Two tray-passed hors d'oeuvres
Artisan cheese board

Lighter Fare **\$48**

Based on 30 minute – 1 hour reception

Three tray-passed hors d'oeuvres
Two stationary platters
Spiced nuts & parmesan herb popcorn

A Grande Fare **\$90**

Based on 1-2 hour reception

Five tray-passed hors d'oeuvres
Four stationary platters
Prime rib or roasted filet carving station

RECEPTION GRANDE PLATTERS & STATIONS

GRANDE PLATTERS *Minimum of 15 guests*

From the Farm Grilled or raw vegetables with parmesan & black pepper dip	\$15
Sliced Seasonal Fruit	\$15
California's Bounty Seasonal whole fruits, dried fruits, nuts & granola cookies	\$15
Energizer Assortment of protein bars, granola bars & whole fruit	\$12
Artisan Cheese Board Dried fruit, nuts & bread	\$18
Charcuterie Board Selection of cured meats, pickled vegetables, mustard & grilled bread	\$18
Lamb Meatballs San Marzano tomatoes, pine nuts & raisins	\$18
Grilled Marinated Shrimp Lemon aioli	\$15
Spoonful of Sugar Tartlets, macaroons, individual mousse cakes, truffles & verrines	\$18
Chocolate Factory Chocolate-dipped strawberries, truffles, mendiants, triple chocolate cookies & brownies	\$12

RECEPTION STATIONS *(based on 1 hour service)*

Minimum of 20 guests; \$150 chef attendant fee (excludes seafood display)

Herb-Roasted Prime Rib Au jus, horseradish, mustard & house-made rolls	\$30
Turkey Breast With mayonnaise, cranberry relish & house-made rolls	\$24
Roasted Filet With Point Reyes aioli & house-made rolls	\$32
Seafood Display Oysters with lemon & mignonette Shrimp with house-made cocktail sauce & lemons Ceviche with avocado & crispy tortilla chips	\$32

COCKTAIL SERVICE

Liquor service requires a \$150 bartender fee per bartender. Price is based on 2 hours.

Hosted Bar

Select liquor	\$10 per drink
Premium liquor	\$12 per drink
Domestic & local beer	\$7 per bottle
Imported & specialty beer	\$8 per bottle
Soft drinks	\$4.75 each
FIJI bottled water	\$6 each
Pellegrino sparkling mineral water	\$6 each

Non-Hosted Bar

Select liquor	\$13 per drink
Premium liquor	\$15 per drink
Domestic & local beer	\$9 per bottle
Imported & specialty beer	\$10 per bottle
Soft drinks	\$6 each
FIJI bottled water	\$8 each
Pellegrino sparkling mineral water	\$8 each

(non-hosted bar pricing is inclusive of tax & gratuity)

Hourly Bar Packages

Select Liquor: Vodka, Gin, Rum, Tequila, Bourbon & Scotch *(all house brands)*
Domestic & local beer, Sommelier choice wine, non-alcoholic beverages.
**Shots are not included in package.*

\$25 per person (1 hour)
\$35 per person (2 hours)
\$40 per person (3 hours)
\$50 per person (4 hours)

Premium Liquor: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Bourbon, Dewar's Scotch. Imported & specialty beer, Sommelier choice wine, non-alcoholic beverages. **Shots are not included in package.*

\$30 per person (1 hour)
\$40 per person (2 hours)
\$45 per person (3 hours)
\$55 per person (4 hours)

Wine Selections

Please contact your catering representative for our current Wine Spectator-rated wine list
Corkage: \$30 per bottle; Maximum number of bottles based on guest count.

AUDIO-VISUAL

Wired & wireless high speed Internet connection	Complimentary
Screen	\$85
LCD projector	\$350
AV support package (LCD TV, set-up, technical support)	\$150
Wireless PowerPoint remote	\$40
Polycom speaker phone	\$200
Easel	\$15
Flipchart (adhesive) with markers & easel	\$55
Whiteboard with markers & easel	\$50
Wireless lapel microphone	\$125
Podium	\$85
Handheld wireless microphone	\$125

Your catering representative will be able to assist you with specific audio-visual needs.