

# 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  
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**

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**

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 and Avocado Salad in Phyllo Cups	\$ 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  
Gordon's London Dry Gin  
Pepe Lopez Tequila  
Cruzan Silver Rum  
Early Times Whiskey  
Grant's Scotch

### **Premium Brands**

*\$ 9.00++ per cocktail*

Absolut Vodka  
Tanqueray Gin  
Herradura Hornitos Tequila  
Bacardi Light Rum  
Jack Daniel's Whiskey  
Dewars Scotch

### **Super Premium Brands**

*\$ 11.00++ per cocktail*

Ketel One Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Mount Gay Rum  
Maker's Mark Bourbon  
Jameson Irish Whiskey  
Johnny Walker Red Scotch

### **Available Complimentary Mixers:**

**Assorted Sodas:** Coke, Diet Coke, 7up, San Pellegrino Lime or Orange,  
Ginger Ale, Tonic, Club Soda

**Juices:** Orange, Grapefruit, 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 Beer, House Wine, Soft Drinks and Bottled Water.

### **House Brand Bar**

Seagram's Extra Smooth Vodka  
Gordon's London Dry Gin  
Orendain Tequila  
Meyer's Platinum Rum  
Early Times Whiskey  
Grant's Scotch

*One Hour Package ~ \$16.00++ per person*

*Two Hour Package ~ \$26.00++ per person*

*Three hour Package ~ \$34.00++ per person*

### **Premium Brand Bar**

Absolut Vodka  
Tanqueray Gin  
Bacardi Light Rum  
Sauza Hornitos Tequila  
Jack Daniel's Whiskey  
Dewar's Scotch

*One Hour Package ~ \$18.00++ per person*

*Two Hour Package ~ \$30.00++ per person*

*Three Hour Package ~ \$38.00++ per person*

### **Super Premium Brand Bar**

Ketel One Vodka  
Bombay Sapphire Gin  
Sauza Conmemorativo Tequila  
Mount Gay Rum  
Maker's Mark Bourbon  
Bushmills Irish Whiskey  
Johnny Walker Red Scotch

*One Hour Package ~ \$20.00++ per person*

*Two Hour Package ~ \$32.00++ per person*

*Three Hour Package ~ \$42.00++ per person*

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

**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.