

POLICIES & GUIDELINES

PAYMENT

A non-refundable deposit is required to confirm all meeting space. Full prepayment is due 3 business days (M-F) prior to the event, based on your final guarantee. Any charges incurred during the function must be paid upon conclusion of the event.

ROOM ASSIGNMENT

The hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreases or increases. If your function goes over the contracted ending time and you wish to retain the room for a longer period, you may do so at an additional charge per every hour, provided that the room is available. Resetting of banquet rooms from previously agreed set ups indicated on the contract, may result in additional cost to the client.

MENU SELECTION

Menu selections must be submitted to the Sales & Catering Department no later than two weeks prior to the event. When a selection of two or more entrees is served at the same event, an additional \$3 split entrée fee will be added to each entrée price. Our preprinted menus are offered as a guideline. We are happy to custom design a menu to meet your specific needs.

FOOD & BEVERAGE

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. All food and beverage must be provided by the hotel. No food or beverage may be removed from the event area at any time prior to, during, or after the event.

FINAL GUARANTEE

Attendance must be specified 3 business days (M-F) prior to your event date. This number will be considered your minimum guarantee and cannot be reduced. If the hotel does not receive a guarantee, the expected number of attendees listed on your contract will become your guarantee. Charges will be based on the number of people served, or the guarantee, whichever is greater. The hotel will prepare for 5% over the guarantee. If your guaranteed attendance increases by more than 5% in less than 48 hours prior to your event, the hotel reserves the right to charge a 5% surcharge, plus service charge and tax, on menu prices due to increased costs incurred.

SERVICE CHARGE & SALES TAX

All room rental, food, beverage, audio visual equipment rental and service fees are subject to a 21% taxable service charge and current California sales tax.

SHIPMENTS

Hotel does not have storage space for crates, pallets or large shipments. Special arrangements will need to be made with the Sales & Catering Office in advance. The Hotel does not assume responsibility for damage or loss of any merchandise left or sent to the Hotel prior to, during, or following a function. The hotel is not responsible for any packages left in the meeting or banquet rooms. The Hotel will accept small pre-paid shipments no sooner than three (3) working days prior to the function date. A handling and storage fee of \$5 per envelope, \$10 per box and \$20 per trunk, per day will be charged to the master account.

SHIPMENTS CONTINUED

If many boxes are received, where an available meeting room is needed to be used for storage of the items, full meeting room rental will apply. Any box/item received prior to 3 working days before the event, the storage fee will be \$30.00 per box/item, per day. Packages need to be clearly marked with the name of meeting, name of on-site contact and date of function. It is the group on-site contact's responsibility for proper return of their packages. The Hotel is not liable for any materials left without proper shipping information.

CANCELLATION

Cancellations made 91 days or more prior to an event will result in cancellation fees of 50% of the total anticipated revenue. Cancellations made 31 – 90 days prior to an event will result in cancellation fees of 75% of total anticipated revenue. Cancellations made within 30 days of an event will result in cancellation fees of 100% of the total anticipated revenue.

Parking

Self-parking is \$5 for less than 6 hours and \$15 for 6 – 24 hours per car. Client may host parking charges or have guests pay on their own.

DAMAGE

Materials may not be stapled, tacked or taped onto the walls or doors of the meeting rooms or any public space. You will be responsible for any damage or extensive clean up.

HOTEL LIABILITY

THE HOTEL IS NOT RESPONSIBLE FOR ANY ITEMS LEFT IN THE BANQUET ROOM. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel premises or property theft.

TECHNOLOGY

MEETING ACCESSORIES

| | |
|--|-------|
| Podium | \$30 |
| Podium with Microphone | \$50 |
| Easel | \$35 |
| Flipchart, non-adhesive pad & markers | \$50 |
| Flipchart, adhesive pad & markers | \$60 |
| 3'x4' whiteboard & markers | \$40 |
| 4'x6' whiteboard & markers | \$65 |
| CD player | \$50 |
| DVD/Monitor | \$200 |
| Speakerphone with direct line (outgoing calls are additional) | \$150 |
| Powerstrip | \$10 |
| Extension cord | \$5 |
| Black draped stage (up to 8'x32') | \$120 |
| Skirted AV cart | \$40 |

PROJECTORS

2300 lumen LCD projector \$325

SCREENS

6x6 \$40

7x7 \$50

8x8 \$60

8x8 professionally dressed \$100

AUDIO

Wired microphone \$45

Wireless lapel or handheld \$120

Eight channel mixer \$65

Portable sound system \$120

House sound patch \$75

When using more than one microphone or house sound patch, a mixer is required at \$65.00.

- Audio visual equipment rental prices are subject to 21% service charge and applicable sales tax.
- Prices listed are for in-house inventory only. Should additional equipment need to be ordered, rate will vary.
- You are welcome to provide and set your own audio-visual equipment. If you prefer to bring in your own equipment, the Sheraton La Jolla is not responsible for set-up or tear down.

TECHNOLOGY CONTINUED

COMPUTER/INTERNET

| | |
|---|-------|
| VGA cable – 6ft | \$25 |
| VGA cable- 12ft | \$35 |
| RCA cable | \$30 |
| Wired high speed internet 1.54 mpbs (first line) | \$200 |
| Additional lines (price per person) | \$25 |
| Wireless high speed internet 3 megabit (first user) | \$200 |
| Additional users (price per person) | \$10 |
| In-house phone line for use of credit card machine | \$50 |

AUDIO VISUAL PACKAGES

| | |
|---|-------|
| LCD Projector Package | \$400 |
| LCD projector, screen, power strip and extension cord | |
| LCD Support Package | \$75 |
| 8x8 screen, draped table for client provided laptop/projector, power strip and extension cord | |
| Upgrade to professionally dressed screen | \$40 |
| Wired Microphone Package | \$100 |
| handheld microphone, house sound patch, power strip and extension cord | |
| add an additional microphone and mixer | \$100 |
| Wireless Microphone Package | \$200 |
| handheld or lapel microphone, house sound patch, power strip and extension cord | |
| add an additional microphone and mixer | \$150 |

- Audio visual equipment rental prices are subject to 21% service charge and applicable sales tax.
- Prices listed are for in-house inventory only. Should additional equipment need to be ordered, rate will vary.
- You are welcome to provide and set your own audio-visual equipment. If you prefer to bring in your own equipment, the Sheraton La Jolla is not responsible for set-up or tear down.

BREAKFAST BUFFETS

Assorted Chilled juices, fresh brewed Starbucks coffee, decaffeinated coffee & Tazo teas
Minimum of 20 guests required or an additional \$5 per person applies

CONTINENTAL BREAKFAST - \$19

Sliced fresh fruit

Locally sourced bagels and cream cheese

Locally sourced croissants, danish and muffins

Butter and fruit preserves

CLASSIC BREAKFAST - \$29

Sliced fresh fruit

Locally sourced croissants, muffins, and house made breakfast breads

Fluffy scrambled eggs

Country ham, crisp bacon, chicken apple sausage or sausage patties
(Choice of two)

Oven roasted potatoes *or* grilled hash browns with onions and parsley

Butter and fruit preserves

AMERICAN BREAKFAST - \$33

Sliced fresh fruit

Locally sourced croissants, danish, and house made breakfast breads

Fluffy scrambled eggs with herbs

Country ham, crisp bacon, chicken apple sausage or sausage patties
(Choice of two)

Oven roasted potatoes *or* grilled hash browns with onions and parsley

House-made French toast with mixed berry compote

Butter, fruit preserves & warm maple syrup

BREAKFAST BUFFET ENHANCEMENTS

Eggs benedict wraps - \$6

Hot egg and cheese croissants - \$6

Home-style oatmeal with raisins and brown sugar - \$6

General mills mini boxes of cereal with whole, low fat, soy or almond milk
(Choice of two milks) - \$4

Vanilla Greek yogurt parfait with fruit and granola - \$8

Hard boiled eggs - \$3

Mini breakfast burritos with egg, sausage, cheese and salsa - \$6

Bacon and cheese frittata in a soufflé cup - \$6

AM BEVERAGE CORNER

Fresh brewed Starbucks coffee or decaffeinated
\$36 – per silex
\$67 - gallon

Tazo teas
\$36 – per silex
\$67 per gallon

Hot chocolate - \$3 each

Bottled water - \$4 each

Assorted sodas - \$3.25 each

San Pellegrino sparkling fruit beverage - \$4.50

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

BREAKFAST ENTREES

Served with your choice of orange, cranberry or apple juice
Fresh brewed Starbucks coffee, decaffeinated coffee & Tazo teas

RISE AND SHINE - \$20

Fluffy scrambled eggs
Ham, bacon *or* chicken apple sausage
Grilled hash browns with onions and parsley
Locally sourced croissants, muffins, and house made breakfast breads
Fresh fruit garnish

FRENCH TOAST - \$20

House made French toast with
Cinnamon and brandy batter, berry compote
Smoked bacon *or* sausage patty
Butter, warm maple syrup
Fresh fruit garnish

LIGHT & HEALTHY - \$20

Sliced fresh fruit and berries
Cottage cheese *or* Greek yogurt
Organic Quinoa hash brown patty

BREAKFAST CROISSANT - \$21

Locally sourced fresh baked croissant filled with
Fluffy scrambled eggs
Country ham *or* smoked bacon
Cheddar cheese
Oven roasted breakfast potatoes with bell peppers and onions

EGGS BENEDICT WRAP - \$22

Fluffy scrambled eggs
Grilled Canadian bacon
Wrapped in a flour tortilla with
Hollandaise sauce
Fresh fruit garnish

BREAKFAST BURRITO - \$21

Scrambled eggs, cheese, ham, and
Green chilies wrapped in flour
Tortilla with salsa on the side
Fresh seasonal fruit cup

\$3 per entrée fee applies if split entrées are requested for up to 2 entrées

Prices are per person based on one hour meal service
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MEETING ENHANCEMENT & SNACKS

BEVERAGES

Fresh brewed Starbucks coffee
or decaffeinated
\$37 – per silex
\$67 - gallon

Tazo teas
\$37 – per silex
\$67 per gallon

Brewed passion fruit iced tea
\$37 per carafe
\$67 per gallon

Orange, apple or cranberry
juices
\$45 per carafe

Lemonade
\$37 per carafe

Assorted sodas - \$3.50 each

Bottled water - \$4 each

San Pellegrino sparkling fruit
beverage - \$4.50

Assorted Vitamin Water - \$5.00

LOCAL BAKED GOODS

Croissants - \$40 per dozen

Fruit danish - \$43 per dozen

Assorted muffins - \$47 per dozen

Bagels and cream cheese
\$44 per dozen

Assorted breakfast breads
\$38 per dozen

Lemon bars - \$42 per dozen

Fudge brownies - \$42 per dozen

Fresh baked cookies
\$42 per dozen

Paradise bars
\$44 per dozen

FRUIT

Fresh fruit skewers -\$10 per person

Sliced fresh fruit - \$8.00 each

Assorted Greek yogurt - \$5 each

Vanilla Greek yogurt parfaits with
fruit and granola - \$10 each

Chocolate covered strawberries
\$46 per dozen

OTHER SNACKS

Trail mix shooters - \$6 each

Sun chips - \$3 each

Candy bars - \$3 each

Warm corn chips, fresh tomato salsa,
and authentic guacamole
\$10 per person

Pita chips, red pepper hummus and
olive tapenade - \$10 per person

Haagen dazs ice cream bars
\$5 each

Fresh popped popcorn - \$5 per
person

Prices are per person based on one hour meal service

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ALL DAY MEETING BREAKS

WORK DAY - \$24

Fresh brewed Starbucks coffee,
decaffeinated coffee and Tazo teas
Sodas and bottled water

MID-MORNING BREAK

Fresh brewed Starbucks coffee,
decaffeinated coffee and Tazo teas
Sodas and bottled water

AFTERNOON BREAK

Sodas and bottled water
Fresh brewed Starbucks coffee,
decaffeinated coffee and Tazo teas

BUSINESS - \$36

Sliced fresh fruit
Locally sourced bagels and cream cheese
Locally sourced croissants, danish
and muffins
Butter and fruit preserves
Fresh brewed Starbucks coffee,
decaffeinated coffee and Tazo teas

MIDMORNING BREAK

Fresh brewed Starbucks coffee,
decaffeinated coffee and Tazo teas

AFTERNOON BREAK

Fresh baked cookies
Assorted bags of potato chips
Sodas and bottled water

EXECUTIVE - \$65

Sliced fresh fruit
Locally sourced bagels and cream cheese
Locally sourced croissants, danish and muffins
Butter and fruit preserves
Fresh brewed Starbucks coffee, decaffeinated
coffee and Tazo teas

MIDMORNING BREAK

Fresh brewed Starbucks coffee and decaffeinated
coffee and Tazo teas

DELI BUFFET LUNCH:

Mixed greens salad with ranch dressing
Rotelli and penne pasta salad
Sliced fresh fruit
Smoked turkey breast, honey cured ham
Roast beef, swiss and cheddar cheeses
Assorted locally sourced breads and rolls
Mayonnaise, mustard, sliced tomatoes
Onions, pickle spears, pepperoncini
Iced Tea & Lemonade

AFTERNOON BREAK

Cupcakes & bags of pretzels
Fresh brewed Starbucks coffee, decaffeinated
coffee and Tazo teas

ALL DAY MEETING BREAKS cont....

PLATINUM - \$75

Sliced fresh fruit

Locally sourced bagels and cream cheese

Locally sourced croissants, danish, and muffins

Butter and fruit preserves

Fresh brewed Starbucks coffee, decaffeinated coffee and Tazo teas

MIDMORNING BREAK

Fresh brewed Starbucks coffee, decaffeinated coffee and Tazo teas

Granola Bars

BUFFET LUNCH

Choice of one

ITALIAN BUFFET

Caesar salad

Free range chicken picatta

Cheese tortellini, asiago cream, wild mushrooms

Grilled vegetables in a roasted garlic sauce

Breadsticks and foccacia bread

Iced Tea & lemonade

MEXICAN BUFFET

Southwest Salad

Shredded beef

Grilled free range chicken, onion, bell peppers

Spanish rice

Refried beans

Flour and whole wheat tortillas

Crunchy taco shells

Guacamole and shredded cheese

Sour cream

Lettuce, tomatoes, jalapenos

Iced Tea

AFTERNOON BREAK

Fresh popped popcorn & mini desserts

Sodas and bottled water

Prices are per person based on one hour meal service

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THEME BREAKS

Minimum of 10 people

BALL PARK BREAK - \$15

Fresh popped popcorn
Warm pretzels with mustard
Soda, lemonade and iced tea

BITE OF BAJA - \$17

Cheese quesadillas
Warm tri-color tortilla chips
Guacamole, sour cream and salsa fresco
Petit fruit empanada
Sodas and bottled water

SAY CHEESE - \$17

Selection of artisanal cheeses
Pears, apples and grapes
Crackers and baguettes
Baked sweet potato wedge on corn chips with lemon artichoke dipping sauce
Sodas and bottled water

POWER ENERGY - \$16

Cubed fresh fruit
Granola, nutri-grain and power bars
Trail mix shooters
Bottled water and Vitamin water

MEDITERRANEAN - \$16

Roasted red pepper hummus
Cilantro hummus, olive tapenade
Feta cheese, Greek olives
Pita bread and pita chips
Sodas and bottled water

FIT AND HEALTHY - \$17

Sliced fresh fruit
Crudité of carrots, celery, broccoli, cucumbers and cherry tomatoes with red pepper hummus and house made ranch dressing
Greek yogurt
Vitamin water, lemonade and bottled water

CHOCOLATE LOVERS - \$15

Fresh baked chocolate chip cookies
Chocolate fudge brownies
Assorted chocolate candy bars
Sodas and bottled water

CHEESECAKE MARTINI BAR- \$18

New York cheesecake
White chocolate raspberry cheesecake
Mango cheesecake
Chantilly cream and graham cracker toppings
Sodas and bottled water

***BREAK PACKAGE ENHANCEMENTS**

Fresh brewed Starbucks coffee or decaffeinated
\$36 - per silex
\$67 - gallon

Tazo teas
\$36 - per silex
\$67 per gallon

Bottled water - \$4 each

Assorted sodas - \$3.25 each

San Pellegrino sparkling fruit beverage - \$4.50

*Can be added to any break package

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SALAD & SANDWICHES

Salads served with rolls, butter, all entrées served with dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

QUINOA SALAD - \$28

Roasted apples, shaved fennel
Red organic quinoa, roasted fresh beets
Romaine Lettuce, market tomatoes
Apple vinaigrette and popcorn shoots

CALIFORNIA COBB - \$29

Mixed greens, grilled free range chicken
Smoked bacon, avocado
Tomato, crumbled blue cheese, sliced eggs
House made ranch

HUMPREYS STEAK SALAD - \$30

Charbroiled medallions of filet mignon
Baby lettuce tossed with balsamic herb dressing
Summer tomatoes, maytag blue cheese
Crispy shoestring potatoes

SALMON SALAD - \$31

Pan seared fresh sustainable farmed atlantic salmon
Baby mixed greens
Grilled eggplant
Roasted peppers
Honey lime cilantro dressing

VEGGIE WRAP - \$28

Lettuce, cucumber, sprouts
Avocado, tomato, onion
Jack cheese on a tomato basil wrap
Fresh fruit salad

TURKEY CIABATTA SANDWICH - \$28

Smoked turkey, lettuce, tomato
Swiss cheese, dijon aioli
Ciabatta roll
Pearl pasta salad

GRILLED CHICKEN - \$29

Grilled free range chicken breast, avocado
Bacon, tomato, melted swiss
Herb mayonnaise, Rosemary focaccia
Rotelli and penne pasta salad

ITALIAN SUB - \$29

Capicola ham, salami, prosciutto
Mozzarella cheese on a fresh Italian roll
Italian dressing, rotelli and penne pasta salad

DELI CLASSICS BOX LUNCH - \$32

(Choice of three sandwiches)

Turkey, havarti cheese, lettuce, tomato
Honey mustard spread on wheat bread
Grilled free range chicken with smoked mozzarella, roasted peppers, onions and herb aioli on artisan bread
Black forest ham, swiss cheese, lettuce, tomato and honey mustard spread on artisan bread
Mozzarella, tomatoes, spinach, red onion and pesto on focaccia bread
Served with:
Red potato salad, pasta salad **or** sun chips
Fruit cup
Brownie
Soda, San Pellegrino fruit beverage **or** bottled water

Prices are per person based on one hour meal service
Prices subject to 21% service charge and sales tax Prices subject to change

LUNCH ENTREES & BUFFETS

Served with starter salad, rolls, butter, dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

GRILLED SALMON - \$39

Oven roasted sustainable farmed atlantic salmon

Pinot grigio dill sauce

Almond couscous

Fresh local seasonal vegetables

HALIBUT MACADAMIA - \$40

Macadamia encrusted halibut

Dark rum raisin sauce

Jasmine stir fried rice

Fresh local seasonal vegetables

FLAT IRON STEAK - \$39

Grilled flat iron steak

Cabernet demi glaze

Roasted yukon gold potatoes

Fresh local seasonal

CHICKEN MADEIRA - \$37

Sautéed free range chicken breast

Asiago cheese, mushroom and

Madeira wine sauce

Garlic whipped potatoes

Fresh local seasonal vegetables

MAHI MAHI - \$38

Pan roasted mahi mahi

Tomato citrus butter

Tomato basil risotto

Fresh local seasonal vegetables

CHIMICHURRI SKIRT STEAK - \$39

Grilled chimichurri steak

Truffle corn & microgreen salad

Crushed new red potatoes

Fresh local seasonal vegetables

CHICKEN FLORENTINE - \$38

Chicken breast stuffed with

Spinach, basil, parmesan, mozzarella and ricotta cheeses in a light herb sauce

Mushroom risotto

Fresh local seasonal vegetables

CHICKEN AND VEGETABLE SKEWERS - \$37

Lemon Moroccan spiced free range chicken breast

Mushrooms, onions and bell peppers with mint yogurt sauce

Jasmine rice

TUSCAN STEAK - \$39

Tuscan seared flank steak

Red wine onion Jam, lemon pepper hollandaise

Wild mushroom risotto

Fresh local seasonal vegetables

TEQUILA CHICKEN - \$36

Grilled free range chicken breast sautéed with

Peppers and onions in a tequila lime sauce

Cilantro infused rice

Fresh local seasonal vegetables

\$3 per entrée fee applies if split entrées are requested for up to 2 entrées

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

LUNCH ENTREES

Served with starter salad, rolls, butter, dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

VEGETARIAN

CHEESE TORTELLINI - \$36

Tortellini pasta stuffed with parmesan, romano and ricotta cheeses

Asiago cream and herbs

Served with ratatouille

SESAME TOFU - \$36

Grilled sesame tofu

Udon noodles and stir fried vegetables

Ginger-soy dressing

PORTOBELLO WELLINGTON - \$38

Grilled marinated portobello mushroom

Eggplant duxelle, roasted red pepper and

Squash in a puff pastry with primavera sauce

Accompanied with potato risotto

VEGETABLE FEAST - \$38

Baked napoleon of eggplant, asparagus and herbed goat cheese

Florentine stuffed mushroom and grilled polenta

Accented with roasted tomato coulis

PASTA PRIMAVERA - \$36

Tri-color bell peppers and onions

Sautéed with olive oil and garlic

Tossed with fresh herbs and angel hair pasta

Garnished with pommodori roma tomatoes

Grilled mushrooms and steamed asparagus

PORTABELLO NAPOLEON - \$38

Portobello mushroom

Local seasonal vegetable

Potato puree

Oven roasted tomato sauce

\$3 per entrée fee applies if split entrées are requested for up to 2 entrées

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

LUNCH BUFFETS

Served with rolls, butter, dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

Minimum of 20 guests or a \$5 per person fee applies

LA JOLLA LUNCHEON

Choice of 2 entrees - **\$40**

Choice of 3 entrees - **\$45**

Hearts of romaine, shaved parmesan
with creamy caesar dressing

Mixed greens salad, red pepper ranch dressing

Entrees:

Sustainable farmed atlantic salmon
Local seabass, cucumber dill sauce
Seared herbed crusted free range chicken
Citrus free range chicken
Skirt steak chimichurri
Tri-tip of beef
Wild mushroom ravioli
Cheese tortellini

Fresh local seasonal vegetables

Red potatoes, garlic whipped or rice pilaf

Assorted mini desserts

LITTLE ITALY BUFFET - \$40

Roma tomatoes, buffalo mozzarella,
basil vinaigrette (caprese salad)

Caesar salad

Free range chicken picatta

Cheese tortellini, asiago cream,
wild mushrooms

Penne pasta, red pepper marinara

Grilled local vegetables in a roasted
garlic sauce

Breadsticks and foccacia bread

Mini desserts

OLE MEXICANA - \$42

Mixed greens with seasoned black beans,
Grilled corn, avocado, tomatoes, cilantro
and bell peppers topped with tortilla strips

Mexican caesar salad

Shredded beef

Grilled free range chicken, onion, bell
peppers

Cheese quesadillas

Spanish rice, refried beans

Tortilla chips, salsa

Flour and whole wheat tortillas, taco shells

Guacamole, shredded cheese, sour cream

Lettuce, tomatoes, jalapenos

Assorted mini desserts

CORNER MARKET DELI - \$38

Mixed greens salad with ranch dressing

Rotelli and penne pasta salad

Sliced fresh fruit

Smoked turkey breast, honey cured ham

Roast beef, swiss and cheddar cheeses

Assorted locally sourced breads and rolls

Mayonnaise, mustard, sliced tomatoes

Onions, pickle spears, pepperoncini

Lemon bars & cupcakes

***pre-made individually wrapped sandwiches available
at \$42 per person***

ALL AMERICAN - \$42

Mixed greens, ranch dressing

Fresh fruit salad

Buttermilk fried free range chicken

Bbq baby back ribs

Baked beans

House-made cole slaw

Red potato salad

Assorted mini desserts

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

SALADS & DESSERTS

Select one salad and one dessert to accompany lunch or dinner entrée

SALADS

(house ranch may be substituted) select one:

Mixed greens, Asian pears, tangerines, honey sesame vinaigrette

Hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar

Buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

Mixed greens, apple, white asparagus, smoked almonds, white balsamic dressing

Mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

Sliced roma tomato, buffalo mozzarella, basil vinaigrette - \$2 additional

DESSERTS

New york cheesecake with raspberry or white chocolate swirl

Sunset kiss

Chocolate crunch pyramid

Kahlua espresso mousse

Fresh berries with chantilly cream

Mini duet: napoleon and éclair

Caramel center chocolate bomb

Hibiscus Infused Myers Lemon Tart

Vanilla crème brulee

Mini trio: cheesecake, opera, fruit tartlet

DINNER ENTREES

Served with starter salad, rolls, butter, dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

POMERGRANTE CHICKEN - \$46

Pomegranate glazed free range chicken thighs
Fruited wild rice
Fresh local seasonal vegetables

CURRY BASIL RIB EYE - \$48

Grilled pork rib eye
Kabocha squash, fig port sauce
Jumbo onion rings
Fresh local seasonal vegetables

JUMBO PRAWNS – \$50

Sautéed jumbo prawns
tequila lime cilantro butter
Herbed couscous
Grilled vegetable skewers

ESPRESSO BEEF - \$50

Espresso coated medallions of beef
Chocolate demi sauce
Fingerling potatoes
Fresh local seasonal vegetables

CHICKEN RAPINI - \$45

Baked free range chicken breast, sautéed rapini
Almond, mushroom, parmesan sauce
Gnocchi sautéed with shallots, garlic and olive oil
Fresh local seasonal vegetables

JIDORI CHICKEN - \$45

Grilled jidori free range chicken breast
Tomato basil risotto
Kalamata tapenade, yellow pepper coulis
Fresh local seasonal vegetables

FILET MIGNON - \$52

Charbroiled filet
Blackberry sage cabernet sauce
Garlic whipped potatoes
Fresh local seasonal vegetables

SALMON FLORENTINE - \$48

Grilled sustainable farmed atlantic salmon
Feta cheese and sun-dried tomato pesto sauce
Herbed couscous
Fresh local seasonal vegetables

CHICKEN MADEIRA - \$45

Sautéed free range chicken breast
Asiago cheese, mushroom and
Madeira wine sauce
Garlic whipped potatoes
Fresh local seasonal vegetables

SEABASS WILSON - \$48

Fresh local pacific seabass
Dipped in dijon mustard and bread crumbs
Cucumber dill sauce
Baked polenta with asparagus ratatouille

\$3 per entrée fee applies if split entrées are requested for up to 2 entrées

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DINNER ENTREES

Served with starter salad, rolls, butter, dessert, fresh brewed Starbucks coffee, decaffeinated coffee, Tazo teas & iced tea

VEGETARIAN

CHEESE TORTELLINI - \$44

Tortellini pasta stuffed with parmesan, romano and ricotta cheeses

Asiago cream and herbs

Served with ratatouille

SESAME TOFU - \$44

Grilled sesame tofu

Udon noodles and stir fried vegetables

Ginger-soy dressing

PORTOBELLO WELLINGTON - \$46

Grilled marinated portobello mushroom

Eggplant duxelle, roasted red pepper and

Squash in a puff pastry with primavera sauce

Accompanied with potato risotto

VEGETABLE FEAST - \$45

Baked napoleon of eggplant, asparagus and herbed goat cheese

Florentine stuffed mushroom and grilled polenta

Accented with roasted tomato coulis

PASTA PRIMAVERA - \$44

Tri-color bell peppers and onions

Sautéed with olive oil and garlic

Tossed with fresh herbs and angel hair pasta

Garnished with pommodori roma tomatoes

Grilled mushrooms and steamed asparagus

PORTABELLO NAPOLEON - \$44

Portobello mushroom

Seasonal local vegetable

Potato puree

Oven roasted tomato sauce

\$3 per entrée fee applies if split entrées are requested for up to 2 entrées

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

DINNER BUFFETS

Served with rolls, butter, dessert fresh brewed Starbucks coffee, decaffeinated coffee, tazo teas & iced tea
Minimum of 20 guests

LA JOLLA DINNER

Choice of 2 entrees - \$55

Choice of 3 entrees - \$60

Soup du jour

Mixed greens salad, red pepper ranch dressing

ENTREES:

Sustainable farmed atlantic salmon, roasted tomato relish

Mahi mahi, white balsamic butter sauce

Citrus free range chicken

Free range chicken breast, pine nuts, basil cream

Flank steak, crimini mushrooms

Roast sirloin of beef

Florentine ravioli with parmesan, mozzarella and ricotta cheeses

Cheese tortellini

Grilled or sautéed vegetables

Rice pilaf or garlic whipped

Assorted mini desserts

LITTLE ITALY BUFFET - \$57

Roma tomatoes, buffalo mozzarella basil vinaigrette

Caesar Salad

Free range chicken picatta

Mustard crusted sea bass

Cheese tortellini, asiago cream, wild mushrooms

Marinated grilled portobello mushrooms, baked parmesan polenta, basil tomato confit

Breadsticks and foccacia bread

Mini desserts

BAJA MEXICO - \$57

Mixed greens with seasoned black beans
Grilled corn, avocado, tomatoes, topped with tortilla strips

Mexican caesar salad

Carne asada

Roasted free range chicken, lime achiote

Cheese enchiladas

Spanish rice, refried bean

Tortilla chips, salsa

Flour and corn tortillas

Guacamole, shredded cheese, sour cream lettuce, tomatoes, jalapenos

Assorted mini desserts

HORS D' OEUVRES BUFFET - \$62

Domestic and imported cheese with assorted crackers

Sliced fresh fruit display

Fresh local seasonal vegetable display

Roma tomato, buffalo mozzarella, basil balsamic vinaigrette on a crouton

Seared ahi with mango salsa on crostini

Mushroom caps stuffed with roasted tomato fresh herbs and chives

Vegetable spring rolls, plum dipping sauce

Free Range chicken teriyaki skewers

Mini beef wellington

Blue crab beignets, orange horse radish sauce

Seared beef tenderloin crostini

Mini desserts

Replenished for one hour; set for two hours

Prices are per person based on one hour meal service

Prices subject to 21% service charge and sales tax Prices subject to change

SALADS & DESSERTS

Select one salad and one dessert to accompany lunch or dinner entrée

SALADS

(house ranch may be substituted) select one:

Mixed greens, Asian pears, tangerines, honey sesame vinaigrette

Hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar

Buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

Mixed greens, apple, white asparagus, smoked almonds, white balsamic dressing

Mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

Sliced roma tomato, buffalo mozzarella, basil vinaigrette - \$2 additional

DESSERTS

New york cheesecake with raspberry or white chocolate swirl

Sunset kiss

Chocolate crunch pyramid

Kahlua espresso mousse

Fresh berries with chantilly cream

Mini duet: napoleon and éclair

Caramel center chocolate bomb

Hibiscus Infused Myers Lemon Tart

Vanilla crème brulee

Mini trio: cheesecake, opera, fruit tartlet

HORS D' OEUVRES

50 pieces per order

*may be tray passed at \$150

COLD - \$150

Specialty canapés*
Prosciutto and asparagus pinwheels*
Grilled free range chicken, tomato bruschetta,
Balsamic glaze
Smoked sustainable farmed atlantic salmon,
cream cheese on crostini
Tuna tataki on cucumber, creamy wasabi sauce*
Roma tomato, buffalo mozzarella, basil balsamic
vinaigrette on crouton*
Fruit kabobs*
Thai chicken in mini phyllo cups*
Seared ahi with mango salsa on crispy wonton*
Bruschetta, french baguette, tomato basil,
garlic relish*

COLD - \$200

Jumbo shrimp cocktail
Ahi, avocado tartar on a belgian endive*
California rolls*

COLD - \$250

Jumbo shrimp cocktail in a shot glass*
Sushi assortment*

HOT - \$250

Lollipop lamb chops
Lobster corn dogs
Blue crab beignets, orange horse radish sauce*

HOT - \$150

Abalone style calamari, lemon basil aioli
Meatballs, barbeque sauce
Free range chicken quesadillas
Veggie spring rolls, plum dipping sauce
Assorted mini quiche*
Free range chicken or beef teriyaki skewers*
Wild mushroom pot stickers
Bacon wrapped dates with four cheeses,
pomegranate balsamic glaze
Flatbreads:
Pesto shrimp
Free range chicken alfredo
Vegetable (asparagus, mushroom & artichoke)

HOT - \$200

Coconut shrimp, orange chile sauce
Mini free range chicken or beef wellington*
Shrimp tempura*
Crab stuffed mushroom caps
Bacon wrapped scallops*
Mini crab cakes, cilantro aioli
Lobster and rock shrimp quesadillas
Seared beef tenderloin, horseradish on crostini*
Portobello mushroom with fontina cheese in a
puff pastry*

6-10 pieces per person recommended if serving prior to dinner

12-14 pieces per person recommended if serving in lieu of dinner

Pricing subject to 21% service charge and sales tax

CARVING STATIONS

Serves 50 people

Requires carver at \$100

ROAST SIRLOIN OF BEEF - \$425

Pepper and rosemary crusted

PRIME RIB OF BEEF - \$495

Creamy horseradish, natural roasting jus

HONEY GLAZED HAM - \$425

Brown spicy mustard, honey mustard and tarragon aioli

ROAST BREAST OF TURKEY - \$475

Fresh cranberry compote, dijon mustard

***The above are served with fresh rolls**

RECEPTION PLATTERS

VEGETABLE PLATTER

Crisp seasonal vegetables

choice of:

Spinach dip, ranch or red pepper hummus

25 people - \$150

50 people - \$275

100 people - \$525

FRUIT PLATTER

Sliced fresh, seasonal fruit, berries and melons

25 people - \$200

50 people - \$375

100 people - \$725

DOMESTIC & IMPORTED CHEESE BOARD

Assorted domestic and imported cheeses garnished with grape clusters

Assorted crackers and french baguettes

25 people - \$225

50 people - \$425

100 people - \$825

FRUIT AND CHEESE PLATTER

Domestic cheeses, seasonal and tropical fruits assorted crackers and french baguettes

25 people - \$200

50 people - \$375

100 people - \$725

DESSERTS & BERRIES PLATTER

Petit fours, cream puffs

Chocolate mousse cups, mini tarts,

Mini éclairs, fresh mixed seasonal berries

25 people - \$300

50 people - \$575

100 people - \$1,100

Prices subject to 21% service charge and sales tax

Prices subject to change

BAR SERVICE

\$150 bartender fee waived with a minimum of \$500 in beverage sales.
One bartender for every 100 guests is recommended.

CASH BAR

| | |
|-----------------------|--------|
| Call brands | \$9 |
| Premium brands | \$10 |
| Super premium | \$11 |
| Domestic beer | \$5.50 |
| Craft / imported beer | \$7.50 |
| House wine | \$7 |
| Sodas | \$3.50 |
| Bottled water | \$4.50 |

HOSTED BAR

| | |
|-----------------------|--------|
| Call brands | \$8 |
| Premium brands | \$9 |
| Super premium | \$10 |
| Domestic beer | \$5 |
| Craft / imported beer | \$7 |
| House wine | \$6.50 |
| Sodas | \$3.25 |
| Bottled water | \$4 |

BAR PACKAGES

House:

| | |
|-------------|------|
| One hour | \$16 |
| Two hours | \$30 |
| Three hours | \$46 |
| Four hours | \$60 |

Premium:

| | |
|-------------|------|
| One hour | \$20 |
| Two hours | \$34 |
| Three hours | \$50 |
| Four hours | \$64 |

Super Premium:

| | |
|-------------|------|
| One hour | \$24 |
| Two hours | \$38 |
| Three hours | \$54 |
| Four hours | \$68 |

CORKAGE

Per bottle provided by client

| | |
|----------------|------|
| 750 milliliter | \$14 |
| 1.5 liter | \$22 |

Corkage permitted only during meal service

All beverage pricing is subject to 21% service charge and current state sales tax.
Sheraton La Jolla reserves the right to refuse beverage service to any guest.
Prices subject to change.

BEVERAGES

Pricing is per 1.5 gallons

NON -ALCOHOLIC

| | |
|-------------|------|
| Fruit Punch | \$40 |
| Lemonade | \$40 |
| Margarita | \$40 |
| Mai tai | \$40 |

ALCOHOLIC

| | |
|-------------|-------|
| Mojito | \$85 |
| Lemon twist | \$85 |
| Margarita | \$85 |
| Sangria | \$100 |

SPECIALTY BARS

Pricing is per person per hour

MARGARITAS - \$12.00

Traditional
Strawberry
Melon
Mango
Pomegranate

MARTINI - \$14.00

Classic
Cosmopolitan
Lemon Drop
Appletini
Chocotini

MOJITOS - \$12.00

Classic
Mango
Strawberry
Raspberry

*Call liquor will be used for all cocktails. If premium liquor is requested a \$3 upcharge will apply.

SHERATON LA JOLLA BRANDS

CALL

Jack Daniels
Jim Beam
Chivas Regal
Malibu
Absolute
Beefeaters
Sauza Silver

PREMIUM

Gentleman Jack
Grey Goose
Knob creek
Glenlivet 12
Kettle One 750
Johnnie Walker Black
Bacardi 151

SUPER PREMIUM

Basil Hayden
Balvenie
Glenrothes
Hennessey Vsop
Macallan
Spice Box
Remy martin Vsop

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Miller Lite

CRAFT / IMPORTED BEERS

Sam Adams
Blue Moon
Corona
Corona Light
Heineken
Heineken Light
Ballast Point Amber Ale
St Pauli Girl – Non Alcoholic