



Best of the Best
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Seacliff Inn

7500 Old Dominion Court, Aptos, California 95003
(831) 688-7300 • (800) 367-2003

Thank you for your interest in the Best Western Seacliff Inn! Enclosed you will find information on our Meeting, Banquet and Catering facilities.

The Best Western Seacliff Inn prides itself on being a hotel dedicated to service and quality. Our guests are our top priority! We specialize in personalized attention to ensure that your group will have a successful meeting or banquet and a pleasant stay.

The Seacliff Room, our largest banquet and meeting facility, can accommodate up to 150 persons and may be partitioned for smaller groups. The Seabreeze Room, located upstairs with no elevator access, can accommodate up to 18 persons. The Monarch Room, located off our lobby can accommodate up to 10 persons. Our scenic Patio area can accommodate up to 80 persons.

The Best Western Seacliff Inn is located off scenic Highway 1, within walking distance to Seacliff State Beach. We are also convenient to many area attractions including The Santa Cruz Beach and Boardwalk, several PGA rated golf courses, local wineries, Chardonnay II sailing, Roaring Camp and much more!

If you should have additional questions about any of the information in this packet, please call us. We look forward to working with you and hope that you will choose The Best Western Seacliff Inn for your upcoming event.



Booking and Cancellation Policy

Deposit and Confirmation

The undersigned accepts the responsibility for the services and prices listed within the attached catering contract. All events are considered tentative until a deposit, credit card authorization, a signed copy of your catering contract and Booking and Cancellation Policy have been received and accepted by the sales and catering department. Reservations will be held as tentative for ten (10) business days pending receipt of a deposit, signed contract, and credit card authorization form. Reservations that are not confirmed within the applicable time period will be deemed canceled without notice. The Seacliff Inn will have no further obligation to the client to hold or reserve the date and will be free to solicit other business for the date. No exceptions. All changes to the above event must be stated in writing.

Guarantee

A final guest count is required ten (10) days prior to the event. This number will be the guaranteed number charged. If the group count surpasses the final count, the group will be charged for those in attendance. The guarantee number is used to purchase supplies and schedule staff; therefore, that number is the number that will be charged if fewer guests attend. If a guarantee is not provided, the estimated attendance figure will automatically become the client's guarantee and charges will be made accordingly.

Cancellation

A thirty-day (30) cancellation notice is required for a full refund of deposit and to avoid any banquet charges. Should the catering function be cancelled less than thirty-days (30) prior to the event, the Seacliff Inn reserves the right to keep the deposit made toward the initial event. Should you cancel your event seven (7) days and under, the Seacliff Inn will charge the full cost of the event to the credit card on file.

Outside Food and Beverage

Due to Health Department and Alcohol Beverage Control Laws and Regulations, all food and beverage products must be prepared and served by the Seacliff Inn staff. Exceptions include specialty cakes (i.e. Birthday or Anniversary). All specialty cakes brought in must be arranged with the Seacliff Inn in advance of the event, and may be subject to a fee. Food or beverage may not be removed from the premises. No exceptions.

Alcohol Beverage Services

All dinner parties with fifty (50) or more guests are encouraged to purchase a private bar in the banquet room. If a group decides against purchasing a bar, alcoholic beverages may not be purchased at the main bar and taken into the banquet room. As a licensee of the State Alcohol Beverage Control Authority, the Seacliff Inn strictly adheres to all laws and regulations pertaining to service and sale of alcoholic beverages. We ask for your understanding and must insist upon your cooperation in preventing sales to minors or intoxicated persons. The contact person for the function is responsible for all unpaid bar tabs opened by guests.

Billing

The contact noted on this contract is responsible for all banquet charges incurred. All banquet charges are to be paid upon completion of the event. Any inquiries regarding charges must be made within a one-week period to be valid for adjustments. Should payment not be received upon event completion, the credit card on file will be used as payment. No exceptions.

The Following Prices are Exclusive to Meeting and Banquet Facilities:

<u>Room Charge</u>	<u>4 hours</u>	<u>6 hours</u>	<u>8 hours</u>	<u>Maximum</u>
Seacliff Room	\$395.00	\$545.00	\$695.00*	150 persons
Severino's Patio#	\$150.00	\$250.00	--	80 persons
Seabreeze Room	\$150.00	\$170.00	\$195.00	18 persons
Monarch Room	\$150.00	\$170.00	\$195.00	10 persons

*Each additional hour will be \$100.00.

#Severino's Grill Patio has a \$1,500 minimum before gratuity and tax on Friday evenings.

The Seacliff Inn Will Provide at no Cost:

- Standing Podium and Hand Held Microphone
- Tables and Chairs
- Service Ware
- Room Set-Up
- Room Clean Up
- Ivory or White Tablecloths
- Linen Napkins
- Water Station
- Parking
- Whiteboard with Pens



Available for Rental:

Big Screen TV and VCR	\$150.00
Lapel Microphone*	\$110.00
Flip Charts and Pen	\$15.00
Wireless Microphone*	\$110.00
LCD Projector*	\$150.00
Dance Floor	\$100.00
Portable Bar & Bartender	\$75.00
Mirror & Martini Glass Rental	\$15.00 per centerpiece

*Items subject to a \$75.00 delivery fee. All rental equipment is subject to 9% sales tax.
Each Best Western hotel is individually owned and operated.

Banquet Breakfast Service

(Priced per person)

California Continental Breakfast (Buffet Service Only) \$11.95

Includes: Bagels and Cream Cheese with Butter and Preserves, Assorted Danish, Seasonal Fresh Fruit Platter, Assorted Granola Bars, Assorted Juices, French Roasted Coffees, Herbal Teas and Water.

Express Breakfast (Buffet Service Only) \$7.95

Homemade Coffee Cake, Assorted Juices, French Roast Coffees and Herbal Teas.

Groups smaller than twenty persons will receive homemade muffins in substitution of homemade coffee cake.

Beverage Service

(priced per person)

French Roast Coffees, Herbal Teas and Water \$4.95

Assorted Juices \$2.95
(Chilled Apple and Orange Juice)

18% Gratuity and 9 % Sales Tax will be Added
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Breakfast Buffet Service

(20 Persons Minimum)

One Entrée - \$13.95 + Gratuity and Tax Per Person

Two Entrée - \$15.95 + Gratuity and Tax Per Person

(Children's Prices are Available)

The Breakfast Buffet includes Choice of One or Two Entrées from the list below,
Country Style Potatoes, Homemade Coffee Cake, Seasonal Fresh Fruit Platter,
Assorted Granola Bars, Assorted Juices, French Roast Coffees and Herbal Teas.

Entrée Choices:

Vegetarian Scramble

With Spinach, Mushrooms, Onions and Cheese

Scrambled Eggs, Bacon & Link Sausage

Homemade Spiced Apple Crepes

Fresh Spiced Apples Topped with a Blueberry Sauce

Cheese Blintz

Topped with Strawberry Sauce

French Toast

With Maple Syrup

Traditional Eggs Benedict

(Please add \$2.00 to the buffet price)

English Muffins topped with Canadian Bacon, Poached Egg and Hollandaise Sauce

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Brunch Buffet Service

(30 Persons Minimum)

\$19.95 + Gratuity and Tax Per Person

(Children's Prices are Available)

The Brunch Buffet includes Choice of Two Entrées from the list below, Country Style Potatoes, Seasonal Fresh Fruit Platter, Mixed Green Salad with Assorted Dressings, Assorted Fresh Baked Cookies, French Roast Coffees, Herbal Teas, Assorted Juices, Bottomless Champagne and Sparkling Cider.

Entrée Choices:

Mini Vegetarian Quiche

Scrambled Eggs,
Bacon & Link Sausage

Homemade Spiced Apple Crepes
Fresh Spiced Apples, topped with a Caramel Sauce

Traditional Eggs Benedict
English Muffins Topped with Canadian Bacon, Poached Egg
and Hollandaise Sauce

Roasted Tri Tip
Topped with Sautéed Mushrooms and Onions

Honey Baked Ham

Extra Entrée: Add \$2.00 Per Person

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Banquet Lunch Service

Choice of Two Entrées
(20 Persons Minimum)

Entrees Include a Mixed Green Salad with a Balsamic Vinaigrette, Bread and Butter,
Fresh Brewed Iced Tea, French Roast Coffees, and Chef's Choice Dessert.

Cheese Tortellini	\$13.95
In a Homemade Marinara Sauce or in an Herb Sauce with Pine Nuts	
Chicken Seacliff	\$14.95
Topped with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce Served with Seasonal Rice and Vegetable Medley	
Chicken Grand Marnier	\$14.95
Topped with Seedless Grapes and Mandarin Orange Segments Served with Seasonal Rice and Vegetable Medley	
Stuffed Pork Loin	\$15.95
Stuffed with Caramelized Onions, Spinach and Mushrooms Served with Mashed Potatoes and Vegetable Medley	
Roasted Tri Tip	\$16.95
Angus Beef Topped with Caramelized Onions and a Mushroom Demi-Glace Served with Mashed Potatoes and Vegetable Medley	
Celestino Salmon	\$16.95
Marinated in a Teriyaki Marinade Served with Seasonal Rice and Vegetable Medley	
Prime Rib	\$19.95
Angus Beef with Au Jus and Horseradish Served with Mashed Potatoes and Vegetable Medley	

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Lunch Buffet Service

Lunch Served Until 2:30pm
(30 Persons Minimum)

One Entrée - \$15.95 + Gratuity and Tax Per Person

Two Entrée - \$17.95 + Gratuity and Tax Per Person

(Children's Prices are Available)

The Lunch Buffet includes Choice of One or Two Entrées from the list below,
Mixed Green Salad with Assorted Dressings, Seasonal Fresh Fruit Platter, Fresh Vegetable Medley,
Bread and Butter, French Roast Coffees, Fresh Brewed Iced Tea and Chef's Choice Dessert.

Please Choose Between

Seasonal Rice – OR – Fettuccine Alfredo – OR – Roasted Baby Potatoes

Entrée Choices

Grilled Vegetable Ravioli

Topped with Homemade Marinara Sauce

Grilled Mahi Mahi

Served with Mango Buerre Blanc or a Tropical
Fruit Salsa

Chicken Castrovilla

Topped with Mushrooms, Artichoke Hearts and
Tomatoes in a Brandy Demi-Glace

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a Pomodoro
Sauce

Chicken Seacliff

Breast of Chicken served with Artichoke Hearts
and Mushrooms in a White Wine Cream Sauce

Roasted Tri Tip

Angus Beef Topped with Caramelized Onions and a
Mushroom Demi-Glace

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Lunch Deli Buffet Service

(30 Persons Minimum)

\$14.95 + Gratuity and Tax Per Person

Mixed Greens

Three Assorted Dressings

Rotelli Pasta Salad

Seasonal Sliced Fresh Fruit Platter

Sliced Meat Platter

Roast Beef, Turkey and Ham

Sliced Cheese Platter

Cheddar, Swiss and Monterey Jack

Sliced Bread Platter

White, Wheat, Sliced Sourdough and Russian Rye

To Accompany

Sliced Tomatoes, Lettuce, Red Onions,
Mayonnaise and Mustard

Beverages

Iced Tea, Assorted Sodas and Water

Dessert

Fresh Baked Cookies and Brownies

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Hors D'Oeuvres

Cold Items

Seasonal Sliced Fruit Platter	Serves 75	\$225.00
Garden Vegetable Platter with Dip	Serves 50	\$150.00
Italian Antipasto Platter	Serves 75	\$175.00
Pinwheel Wrap Sandwiches	100 count	\$150.00
Imported Cheese and Cracker Display	Serves 50	\$150.00
Prawn Cocktail on Ice	100 count	\$250.00
Assorted Canapes	100 count	\$175.00
Tortilla Chips and Salsa	Serves 50	\$75.00
Smoked Salmon and Cracker Display (Served with capers and onions)	Serves 75	\$225.00

Hot Items

Meatballs (Served with Homemade Marinara Sauce)	100 count	\$150.00
Stuffed Mushroom Caps (Mushroom Caps Stuffed with Sausage, Spinach and Onions)	50 count	\$150.00
Mini Quiche	50 count	\$125.00
Maryland Crab Cakes (Served with Southwest Remoulade and Corn Relish)	50 count	\$175.00
Coconut Prawns (Lightly Coated in Tempura and Coconut, Served with Mango Chutney)	50 count	\$175.00
Potstickers with Dipping Sauce	100 count	\$150.00
Mini Chicken Quesadillas	100 count	\$150.00
Baked Brie in Puff Pastry (Baked with Pesto or Sun-Dried Tomato)	Serves 50	\$175.00
Pear, Almond & Brie Cheese in Phyllo	100 count	\$175.00
Teriyaki Chicken Skewers	100 count	\$150.00
Spanakopita (Spinach & Feta Cheese in Phyllo)	100 count	\$150.00
Smoked Chicken Tequila Burrito	100 count	\$150.00
Bacon Wrapped Scallops	75 count	\$250.00
Mozzarella Sticks with a Homemade Marinara Sauce	100 count	\$125.00
Cranberry Gorgonzola Puffs	75 count	\$150.00
Beef Wellington Puffs	75 count	\$150.00
Portabello Mushroom Puffs	75 count	\$150.00

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Mid-Day Snacks

(Price Per Person Unless Otherwise Noted)

Assorted Sodas	\$1.50 per can
Fresh Baked Cookies and Assorted Sodas	\$6.95
Fresh Baked Brownies, Assorted Cookies, Sliced Fruit and Assorted Sodas	\$10.95

Desserts

(Price Per Person Unless Otherwise Noted)

Fresh Baked Cookies OR Brownies (1 dozen)	\$15.00
Bite-Sized Miniature Cheesecake Squares (50 count)	\$50.00
White Chocolate Raspberry Cream Cake	\$3.95
Chocolate Mousse with Cookie	\$2.95
Vanilla Ice Cream with Chocolate or Strawberry Syrup	\$2.95
Tuxedo Cake	\$3.95
Crème Brule (up to 80 persons only)	\$4.95
Triple Chocolate Layer (served at dinner only)	\$3.95
Caramel Cheesecake (served at dinner only)	\$3.95
New York Cheesecake (served at dinner only)	\$3.95

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Banquet Dinner Service

Choice of Two Entrées
(20 Persons Minimum)

Entrées Include a Mixed Green Salad Topped with Balsamic Vinaigrette, Bread and Butter,
French Roast Coffees, Herbal Teas and Chef's Choice Dessert.

Cheese Tortellini	\$22.95
In a Homemade Marinara Sauce or an Herb Sauce with Pine Nuts	
Chicken Marsala	\$24.95
Sautéed Chicken Breast with Mushrooms and Demi-Glace in Marsala Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Chicken Seacliff	\$24.95
Chicken Breast Served with Artichoke Hearts and Mushrooms in a White Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Stuffed Chicken	\$26.95
Chicken Breast Stuffed with Prosciutto, Basil and Swiss Cheese and Topped with a Champagne Cream Sauce Served with Seasonal Rice and Vegetable Medley	
Tequila Prawns	\$27.95
Served over White Rice with Vegetable Medley	
Baked Salmon Dijon	\$26.95
Topped with a Lemon Chive Buerre Blanc Served with Seasonal Rice and Vegetable Medley	
Stuffed Seasoned Pork Loin	\$26.95
Filled with Mushrooms, Spinach, Onion and Fresh Herbs, Topped with Roasted Red Bell Pepper Sauce Served with Mashed Potatoes and Vegetable Medley	
Prime Rib of Beef	\$28.95
Angus Beef Served with Au Jus and Horseradish Sauce Served with Mashed Potatoes and Vegetable Medley	
Garlic Stuffed Filet Mignon	\$32.95
Angus Beef Served in a Roasted Shallot Demi-Glace Served with Mashed Potatoes and Vegetable Medley	

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Dinner Buffet Menu

(30 Persons Minimum)

\$25.95 + Gratuity and Tax Per Person

(Children's Prices are Available)

The Buffet Includes choice of Two Entrées from the list below, Mixed Green Salad with Three Dressings, Caesar Salad, Fresh Vegetable Medley, Bread and Butter, French Roast Coffees, Herbal Teas and Chef's Choice Dessert.

Please Choose Between

Roasted Baby Potatoes – OR – Fettuccine Alfredo – OR – Seasonal Rice

Entrée Choices

Stuffed Chicken Breast

Stuffed with Prosciutto, Fresh Basil and Swiss Cheese, Topped with a Champagne Cream Sauce

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a Pomodoro Sauce

Blackened Salmon

Topped with a Tropical Fruit Salsa

Caribbean Style Mahi Mahi

Grilled and Served with Black Bean Corn Relish

Chicken Seacliff

Topped with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce

Our Chef to Carve:

Angus Prime Rib of Beef with Au Jus

\$29.95 + Gratuity and Tax Per Person

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Fiesta Fun Buffet

(30 person minimum)

\$23.95 + Gratuity and Tax Per Person

(Childrens Prices Are Available)

Please Choose Two Entrees

Chicken or Cheese Enchiladas

Chicken or Beef Fajitas

Taco Buffet

Ground Beef, Taco Shells, Chopped Tomatoes, Onion and Shredded Cheeses

Also Includes

Mixed Green Salad with Assorted Dressings

Caesar Salad

Fresh Vegetable Medley

Tortilla Chips and Salsa

Refried Beans

Spanish Rice

Pico de Gallo, Guacamole & Sour Cream

Coffees, Teas and Water

Chef's Choice Dessert

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Mardi Gras Madness Buffet

(30 person minimum)

\$25.95 + Gratuity and Tax Per Person

(Childrens Prices Are Available)

Includes

Jambalaya

Deep Fried Tilapia

Red Beans & Rice

Mixed Green Salad with Three Assorted Dressings

Caesar Salad

Vegetable Medley

Cornbread

Coffees, Teas and Water

Chef's Choice Dessert

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Pasta Perfection Buffet

(30 person minimum)

\$23.95 + Gratuity and Tax Per Person

(Childrens Prices Are Available)

Please Choose Two Entrees

Vegetable or Meat Lasagna

Chicken Pesto Pasta

Chicken Parmesan

Spaghetti with Meatballs

Also Includes

Mixed Green Salad with Three Assorted Dressings

Caesar Salad

Fresh Vegetable Medley

Potato Salad

Garlic Bread

Coffees, Herbal Teas and Water

Chef's Choice Dessert

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Aloha Island Buffet

(30 person minimum)

\$25.95 + Gratuity and Tax Per Person

(Childrens Prices Are Available)

Please Choose Two Entrees

Blackened Salmon with Tropical Fruit Salsa

Teriyaki Chicken with Pineapple

Mahi Mahi with Mango Beurre Blanc Sauce

Sweet and Spicy Pork

Also Includes

Mixed Green Salad with Three Assorted Dressings

Ambrosia Salad

Fresh Vegetable Medley

White Rice

Bread and Butter

Coffees, Herbal Teas and Water

Chef's Choice Dessert

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Banquet Beverage List

(Priced Per Bottle)

Champagne

Seacliff Inn House Sparkling Wine	\$24.00
Gloria Ferrer Brut	\$28.00
Moet & Chandon Imperial	\$49.00
Veuve Clicquot	\$65.00
Moet & Chandon Dom Perignon	\$189.00

Chardonnay

Seacliff Inn House Chardonnay	\$24.00
Kendall-Jackson	\$29.00
Morgan	\$32.00
Rombaur	\$48.00

Sauvignon Blanc

Kendall-Jackson	\$29.00
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Cabernet Sauvignon

Seacliff Inn House Cabernet Sauvignon	\$24.00
BV Napa Valley	\$29.00
Stags Leap	\$69.00
BV Georges de Latour Reserve	\$89.00
Silver Oaks	\$92.00

Merlot

Seacliff Inn House Merlot	\$24.00
Sterling	\$28.00
Reynolds Family	\$59.00
Darioush	\$99.00

**Full List and Special Wines Available Upon Request
Prices and Availability Subject to Change**

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Banquet Beer

Domestic Brands (MGD, Bud, Bud Light, Coors & Coors Light)	\$270.00 per ½ keg
Imported/Premium Brands (Samuel Adams, Red Hook, Blue Moon, Stella Artois, Bass, Sierra Nevada)	\$350.00 per ½ keg

**More Selections Available Upon Request
Prices and Availability Subject to Change**

Non - Alcoholic Beverages

Martinelli's Sparkling Cran-Apple Cider	\$11.00 per bottle
Fruit Punch – 5 Gallon Punch Bowl	\$50.00

Hosted/No Hosted Bar Prices

Well Drinks	\$5.00
Premium Drinks	\$6.00 - \$9.00
Wine by the Glass	\$6.00 - \$9.00
Domestic Beer	\$3.50
Imported/Premium Beer	\$4.50

Bartender Charge

There is a \$75.00 fee, plus 9% tax, to provide a bar at your function. There is no bar minimum.
The bar can be set up for hosted or no-hosted cocktails.

It is the policy of the Seacliff Inn that no outside alcoholic beverages may be brought on premise.
Under state law, we are prohibited from serving alcoholic beverages to persons under age 21.
All guests will be expected to show proper identification.

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