

Seacliff Inn

2020 Catering Menus

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 seven (7) 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 on the contract will automatically become the client's guarantee and charges will be made accordingly.

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. Prepared foods utilized for banquet events are not allowed to leave the function space. No exceptions.

Alcohol Beverage Services

All dinner parties with fifty (50) or more guests in the Seacliff Room 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. One hundred percent (100%) of the estimated final total is due seven (7) days prior to the event. Additional 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 prior to the event start date, the credit card on file will be used as payment. No exceptions.

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Room Rental Fees:

<u>Room Charge</u>	<u>Half Day (5hrs)</u>	<u>Full Day (5+hrs)</u>	<u>Capacity</u>
Seacliff Room	\$395	\$595	150 persons
Seabreeze Room	\$195	\$295	18 persons
Monarch Room	\$195	\$295	12 persons

Included in Your Room Rental Fee:

Standing Podium
Tables and Chairs
Service Ware
Room Set-Up
Room Clean Up
Ivory or White Tablecloths
Ivory or White Napkins
Water Station
Parking

Audio Visual Rentals:

Flip Charts with Pens	\$45
Handheld Microphone	\$50
Lapel Microphone	\$110
Wireless Microphone	\$110
Sound Mixer & Sound Plug-In	\$100

LCD Projector	\$250
Screen	\$125
Whiteboard with Pens	\$75
Dance Floor	\$200-\$600 price varies
Risers (4' x 8')	See Sales Manager for pricing
Portable Bar & Bartender	\$75
Mirror & Martini Glass Rental	\$15 per centerpiece

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Breakfast Menu

Priced Per Person
Minimum of 20

Express Breakfast (**Buffet Service Only**) \$13

Assorted Muffins, Danishes & Juices, Peerless Dark Roast Coffees, Herbal Teas and Water.

California Continental Breakfast (**Buffet Service Only**) \$16

Bagels & Cream Cheese with Butter and Preserves, Assorted Danishes, Seasonal Fresh Fruit Platter, Assorted Yogurts, Assorted Juices, Peerless Dark Roast Coffees, Herbal Teas and Water.

Beverage Menu

(priced per person unless otherwise noted)

Assorted Juices (Chilled Apple and Orange Juice)	\$4
Peerless Dark Roast Coffees, Herbal Teas and Water	\$6
Coffee Urn (Regular or Decaffeinated)	\$70 per urn

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.
Each Best Western® branded hotel is independently owned and operated.

Breakfast Buffet

20 Person Minimum
Available Until 11:00am

One Entrée - \$20 ++ Per Person
Two Entrée - \$26 ++ Per Person

Includes: Choice of One or Two Entrées from the List Below, Country Style Potatoes, Assorted Muffins & Danishes, Seasonal Fresh Fruit Platter, Assorted Yogurts, Assorted Juices, Peerless Dark Roast Coffees, Herbal Teas and Water.

Entrée Choices

Vegetarian Scramble

With Spinach, Mushrooms, Onions and Cheese

Scrambled Eggs, Bacon & Link Sausage

Homemade Spiced Apple Crêpes

Fresh Spiced Apples Topped with a Blueberry Sauce

Cheese Blintz

Topped with Strawberry Sauce

French Toast

With Maple Syrup

Traditional Eggs Benedict

Add \$2 ++ Per Person

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

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Brunch Buffet

30 Person Minimum

Available Until 2:00pm

\$30 ++ Per Person

Bottomless Champagne & Sparkling Cider: Add \$10 ++ Per Person

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, Peerless Dark Roast Coffees, Herbal Teas, Assorted Juices, and Water.

Entrée Choices

Vegetarian Quiche

Scrambled Eggs,
Bacon & Link Sausage

Homemade Spiced Apple Crêpes

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

Add \$2 + Gratuity & Tax Per Person

Honey Baked Ham

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Plated Lunch

Choice of Three Entrées
20 Person Minimum
Available Until 2:00pm

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

Cheese Tortellini **\$22**

In a Homemade Marinara Sauce or in Pesto Sauce

Chicken Seacliff **\$26**

Topped with Artichoke Hearts and Mushrooms in a White Wine Cream Sauce
Served with Seasonal Rice and Vegetable Medley

Chicken Grand Marnier **\$26**

Topped with Seedless Grapes and Mandarin Orange Segments
Served with Seasonal Rice and Vegetable Medley

Roast Pork Loin **\$27**

Infused with Roasted Garlic and Topped with a Marsala Wine and Mushroom Demi-Glace
Served with Mashed Potatoes and Vegetable Medley

Roasted Tri Tip **\$30**

Angus Beef Topped with Caramelized Onions and a Mushroom Demi-Glace
Served with Mashed Potatoes and Vegetable Medley

Celestino Salmon **\$32**

Marinated in a Teriyaki Marinade
Served with Seasonal Rice and Vegetable Medley

Prime Rib

Angus Beef Served Au Jus with Horseradish Sauce
Served with Mashed Potatoes and Vegetable Medley

\$36

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Lunch Buffet

30 Person Minimum
Available Until 2:00pm

One Entrée - \$26 ++ Per Person

Two Entrée - \$31 ++ Per Person

Includes: Choice of One or Two Entrées from the List Below, Choice of One Side Dish,
Mixed Green Salad with Assorted Dressings, Caesar Salad, Fresh Vegetable Medley, Bread and Butter,
Peerless Dark Roast Coffees, Fresh Brewed Iced Tea, Water and Chef's Choice Dessert.

Side Dish Choices

Roasted Baby Potatoes, Chef's Choice Mashed Potatoes, Fettuccine Alfredo,
Penne Pasta with Pesto or Fresh Herb Butter Sauce, Seasonal Rice

Entrée Choices

Spinach & Ricotta Ravioli

Topped with Homemade Marinara Sauce and
Grilled Vegetables

Chicken Seacliff

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

Chicken Castroville

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

Seasonal Fish

Topped with Chef's Choice
Sauce

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a

Pomodoro Sauce

Roasted Tri Tip

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

Add \$2 + Gratuity and Tax Per Person

Salmon Options Available Upon Request at Market Price

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Deli Buffet

25 Person Minimum*

Available until 2:00pm

\$32 ++ Per Person

Mixed Greens

Three Assorted Dressings

Bowtie 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, Lemonade, and Water

Dessert

Fresh Baked Cookies and Brownies

*Groups less than twenty-five persons will receive assorted pre-made sandwiches instead of sandwich makings.

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Hors D' Oeuvres

Cold Items

Seasonal Sliced Fruit Platter	Serves 50	\$200
Garden Vegetable Platter with Dip	Serves 50	\$175
Italian Antipasto Platter (Grilled Mushrooms, Carrots, Bell Pepper and Zucchini, Tomatoes, Olives, Cheese and Salami)	Serves 50	\$200
Pinwheel Wrap Sandwiches	100 count	\$175
Imported Cheese and Cracker Platter	Serves 50	\$200
Tortilla Chips and Salsa	Serves 50	\$100
Prawn Cocktail on Ice	100 count	Market Price
Crostini (Tomato, Basil, Garlic & Olive Oil, or Mediterranean w/ Sundried Tomatoes, Artichoke, Mozzarella & Olives)	75 count	\$200
Smoked Salmon and Cracker Platter (Served with Capers and Onions)	Serves 50	\$225

Hot Items

Meatballs with a Homemade Marinara Sauce	100 count	\$200
Gourmet Sausages with Spicy Mustard Dip	Serves 50	\$200
Stuffed Mushroom Caps (Mushroom Caps Stuffed with Sausage, Spinach and Onions, or Ricotta Cheese, Spinach and Onions)	50 count	\$200
Mini Quiche	50 count	\$175
Maryland Crab Cakes (Served with Southwest Remoulade and Corn Relish)	50 count	\$250
Coconut Prawns (Lightly Coated in Tempura and Coconut, Served with Mango Chutney)	50 count	Market Price
Vegetarian Spring Rolls	75 count	\$200
Teriyaki Chicken Skewers	100 count	\$200
Spanakopita (Spinach & Feta Cheese in Phyllo)	100 count	\$200
Smoked Chicken Tequila Burrito	100 count	\$200
Mini Chicken Quesadillas	100 count	\$200
Mozzarella Sticks with a Homemade Marinara Sauce	100 count	\$175

Sliders
(Pulled Pork or Hamburger on a Fresh Baked Potato Roll)

50 count

\$200

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Mid-Day Snacks

Price Per Person Unless Otherwise Noted

Assorted Sodas	\$4 per can
Bottled Water	\$3 per bottle
Fresh Baked Cookies and Assorted Sodas	\$13
Fresh Baked Brownies, Assorted Cookies, Sliced Fruit and Assorted Sodas	\$15

Desserts

Price Per Person Unless Otherwise Noted

Fresh Baked Cookies or Brownies (1 dozen)	\$26
Bite-Sized Miniature Cheesecake Squares (50 count)	\$75
Cream Puffs (50 count)	\$100
Seasonal Fruit Tarts (50 count)	\$140

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Plated Dinner

Choice of Three Entrées
20 Person Minimum

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

Cheese Tortellini	\$30
In a Homemade Marinara Sauce or a Pesto Sauce	
Chicken Marsala	\$34
Sautéed Chicken Breast with Mushrooms and Demi-Glace in a Marsala Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Chicken Seacliff	\$34
Chicken Breast Served with Artichoke Hearts and Mushrooms in a White Wine Sauce Served with Seasonal Rice and Vegetable Medley	
Stuffed Chicken	\$35
Chicken Breast Stuffed with Prosciutto, Basil and Gruyere Cheese and Topped with a Champagne Cream Sauce Served with Seasonal Rice and Vegetable Medley	
Salmon Dijon	\$40
Baked Fillet in a Light Herb Crust, Topped with Lemon Chive Beurre Blanc Served with Seasonal Rice and Vegetable Medley	
Roast Pork Loin	\$35
Infused with Roasted Garlic and Topped with a Marsala and Mushroom Demi-Glace Served with Mashed Potatoes and Vegetable Medley	
Prime Rib of Beef	\$44
Angus Beef Served Au Jus with Horseradish Sauce Served with Mashed Potatoes and Vegetable Medley	
Garlic Stuffed Filet Mignon	\$42
Angus Beef Served in a Roasted Shallot Demi-Glace Served with Mashed Potatoes and Vegetable Medley	

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Dinner Buffet

30 Person Minimum

\$42 ++ Per Person

Includes: Choice of Two Entrées from the List Below, Choice of Two Side Dishes, Mixed Green Salad with Three Dressings, Caesar Salad, Fresh Vegetable Medley, Bread and Butter, Peerless Dark Roast Coffees, Herbal Teas, Water and Chef's Choice Dessert.

Side Dish Choices

Roasted Baby Potatoes, Chef's Choice Mashed Potatoes, Fettuccine Alfredo, Penne Pasta with Pesto or Fresh Herb Butter Sauce, Seasonal Rice

Entrée Choices

Stuffed Chicken Breast

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

Chicken Seacliff

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

Blackened Salmon

Topped with a Tropical Fruit Salsa

Salmon Dijon

Baked Fillet in a Light Herb Crust, Topped with Lemon Chive Beurre Blanc

Tortellini Pomodoro

Cheese Filled Tortellini Topped with a Pomodoro Sauce

Seasonal Fish

Topped with Chef's Choice Sauce

Roasted Tri Tip

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

Our Chefto Carve:

Angus Prime Rib of Beef with Au Jus
\$50 ++ Per Person

Prawn Scampi

Wild White Prawns Sautéed with Mushrooms, Tomatoes and Green Onions in a White Wine Garlic Butter Sauce

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

BBQ Buffet

30 Person Minimum

\$42 ++ Per Person

Please Choose Two Entrées

BBQ Chicken

Whole chicken, cut into eighths

BBQ Tri-Tip

BBQ Ribs

Includes:

Bowtie Pasta Salad, Mac & Cheese or Potato Salad

Tex-Mex Chili Beans

Caesar Salad

Garlic Bread

Iced Teas and Water

Chef's Choice Dessert

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Fiesta Buffet

30 Person Minimum

\$40 ++ Per Person

Please Choose Two Entrées

Chicken, Cheese, or Angus Ground Beef Enchiladas

Chicken or Beef Fajitas

Taco Buffet

Ground Beef, Taco Shells and Shredded Cheeses

Includes

Mixed Green Salad

With Red Bell Peppers, Black Beans, Tomatoes and Assorted Dressings

Tortilla Chips and Salsa

Refried Beans

Spanish Rice

Pico de Gallo, Guacamole & Sour Cream

Peerless Dark Roast Coffees, Teas and Water

Chef's Choice Dessert

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Taste of Italy Buffet

30 Person Minimum

\$40 ++ Per Person

Please Choose Two Entrées

Vegetable or Meat Lasagna

Chicken Pesto Pasta

Chicken Parmesan

Spaghetti with Meatballs

Includes

Mixed Green Salad with Three Assorted Dressings

Caesar Salad

Vegetable Medley

Garlic Bread

Peerless Dark Roast Coffees, Herbal Teas and Water

Chef's Choice Dessert

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage,
audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Kids Menu

(Ages 10 and Under)

Maximum 10 per event

Sit Down Service Only. Entrées Must be Ordered in Advance. Limit of Two Entrée Choices per Event.

Add \$4 per Entrée to Include Dessert Provided with Adult Menus

Sandwiches

Served with French Fries

Hamburger Sliders - \$9

Cheeseburger Sliders - \$10

Grilled Cheese Sandwich - \$8

Peanut Butter & Jelly Sandwich - \$7

Pasta

Spaghetti with Butter - \$8

Spaghetti with Marinara Sauce - \$9

Other Items

Served with French Fries

Chicken Tenders - \$10

Mini Corn Dogs - \$9

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Wine List

(Priced Per Bottle)

Champagne & Sparkling Wine

Seacliff Inn House Sparkling Wine	\$28
Varichon et Clerc Brut	\$34
Moët & Chandon Imperial	\$89
Veuve Clicquot Yellow Label	\$99

Chardonnay

Seacliff Inn House Chardonnay	\$28
Kendall-Jackson	\$40
Storrs	\$56
Rombauer	\$72

Interesting Whites

Fess Parker Riesling	\$32
----------------------	------

Brancott Sauvignon Blanc	\$36
Bargetto Pinot Grigiot	\$40

Interesting Reds

Rosenblum Zinfandel	\$32
Carol Shelton Old Vine/Lodi	\$44

Cabernet Sauvignon

Seacliff Inn House Cabernet Sauvignon	\$28
Kenwood Six Ridges	\$52
BV Tapestry	\$90
Stag's Leap	\$92

Merlot

Sandstone	\$44
Robert Mondavi	\$48
Provenance	\$54

Pinot Noir

Meiomi	\$40
Alfaro	\$52

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

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.

Kegs

Domestic Brands (MGD, Bud, Bud Light, Coors & Coors Light)	\$270 per keg
Imported/Premium Brands (Red Hook, Anchor Steam, Heineken, Newcastle, Stella Artois, Bass, Sierra Nevada)	\$350 per keg

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

Non - Alcoholic Beverages

Martinelli's Sparkling Apple Cider	\$11 per bottle
Fruit Punch (5 Gallons)	\$50
Iced Tea Pitcher	\$8
Juice Carafe (Orange Juice, Lemonade or Apple Juice)	\$12
Assorted Sodas	\$4 per can
Bottled Water	\$3 per bottle

Alcoholic Beverages

Well Drinks	\$7
Premium Drinks	\$9 - \$14
Wine by the Glass	\$9 - \$18
Domestic Beer	\$5
Imported/Premium Beer	\$7

Bar Set Up

There is a \$75 fee, plus 18% Service Charge, plus 9% tax, to provide a bar at your function. There is a \$350 bar minimum required per event. 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.

Service charge of 18% & sales tax of 9% will be added to menu price for all food, beverage, audio visual and function space.

Each Best Western® branded hotel is independently owned and operated.