



DOLPHIN BUFFET DINNER PACKAGE

\$75/person

Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

Cold

Beef Tenderloin & Horseradish Cream Potato Pancake
Fresh Roma Tomato Bruschetta (V)
Asparagus Wrapped with Prosciutto
Sesame Seared Ahi on Cucumber, Avocado Lime Aioli
Buffalo Mozzarella, Roma Tomato, Basil Crostini (V) (GF)
Strawberry with Brie, Mandarin & Honey Drizzle
Smoked Salmon on Cucumber, Dill Crème Fraiche

Warm

Rolled Cheese Quesadillas with Chipotle Aioli
Mini Beef Wellington
Marinated Chicken Skewers with Thai Chili Sauce
Vegetable Spring Rolls with Thai Chili Sauce (V) (GF)
Artichoke with Ratatouille and Parmesan (V) (GF)
Bacon Wrapped Shrimp with Chipotle BBQ Sauce
Baby Lamb Chop Lollipop with Rosemary Demiglace

Additional appetizer selections +\$4/person per selection

Additional 30 minutes of service time +\$6/person

Salad

Served with dinner rolls & butter. Choose two:

SIMPLE GREENS Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette (V) (GF)
MEXICAN CAESAR Romaine, Cotija, Toasted Pepitas, Crispy Tortilla Strips, Cilantro Caesar Dressing (V) (GF)
CAPRESE Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze (V) (GF)

Entree

Choose two meats and one vegetarian:

HERB-MARINATED MARY'S CHICKEN Citrus & Herb Marinated Free Range Chicken
GRILLED NORTHWEST SALMON Skuna Bay Salmon, Papaya Salsa
FLAT IRON STEAK Sauteed Mushrooms, Pan Jus
GRILLED PACIFIC YELLOW TAIL Roasted Bell Pepper-Caper-Kalamata Relish
YUCATAN RATATOUILLE Portobello Mushroom, Marinara, Balsamic Glaze, Italian Lemon Olive Oil (V)
PAN FRIED GNOCCHI FLORENTINE Sun Dried Tomato Pesto, Parmesan Cheese, Squash Tagliatelle & Peppers, Gilroy Garlic, Micro Basil (V)

Sides

Choose one from each side:

Garlic Roasted Pee Wee Potatoes (V) (GF)
Garlic Mashed Potatoes (V) (GF)
Parmesan Polenta (V) (GF)
Creamy Basil Risotto (V) (GF)

Roasted Seasonal Vegetables (V) (GF)
Steamed Baby Vegetables (V) (GF)
Roasted Brussels Sprouts and Red Onion (V) (GF)
Carrot Puree (V) (GF)

Dessert

Served with coffee & tea.

Assorted Miniature Dessert Display

SAND PIPER PLATED DINNER PACKAGE

\$63/person

Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

Cold

Beef Tenderloin & Horseradish Cream Potato Pancake
Fresh Roma Tomato Bruschetta (V)
Asparagus Wrapped with Prosciutto (GF)
Sesame Seared Ahi on Cucumber, Avocado Lime Aioli
Buffalo Mozzarella, Roma Tomato, Basil Crostini (V) (GF)
Strawberry with Brie, Mandarin & Honey Drizzle
Smoked Salmon on Cucumber, Dill Crème Fraiche (GF)

Warm

Rolled Cheese Quesadillas with Chipotle Aioli
Mini Beef Wellington
Marinated Chicken Skewers with Thai Chili Sauce (GF)
Vegetable Spring Rolls with Thai Chili Sauce (V) (GF)
Artichoke with Ratatouille and Parmesan (V) (GF)
Bacon Wrapped Shrimp with Chipotle BBQ Sauce (GF)
Baby Lamb Chop Lollipop with Rosemary Demiglace (GF)

Additional appetizer selections +\$4/person per selection

Additional 30 minutes of service time +\$6/person

Salad

Served with dinner rolls & butter. Choose one:

SIMPLE GREENS Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette (V)
MEXICAN CAESAR Romaine, Cotija, Toasted Pepitas, Crispy Tortilla Strips, Cilantro Caesar Dressing (V) (GF)
CAPRESE Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze (V) (GF)

Entree

Final Pre-Selected Entrée Count Due One Week Before Event

Choose Two Meats & One Vegetarian:

MARY'S GRILLED CHICKEN Citrus & Herb Marinated Free Range Chicken, Garlic Roasted Pee Wee Potatoes, Carrot Puree, Honey Mustard
GRILLED NORTHWEST SALMON Skuna Bay Salmon, Edamame-Cauliflower Puree, Roasted Brussels Sprouts, Papaya Salsa
SLOW-BRAISED SHORT RIBS Parmesan Polenta, Herb Grilled Asparagus, Pan Jus, Horseradish Crema
GRILLED FLAT IRON STEAK Garlic Mashed Potatoes, Sautéed Mushrooms, Baby Carrots, Pan Jus
GRILLED YELLOW TAIL Creamy Basil Parmesan Risotto, Roast Bell Pepper-Caper-Kalamata Relish
PORTOBELLO MUSHROOM Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic Glaze, Lemon Olive Oil (V)
PAN FRIED GNOCCHI FLORENTINE Sun Dried Tomato Pesto, Parmesan Cheese, Squash Tagliatelle & Peppers, Gilroy Garlic, Micro Basil (V)

Dessert

Served with coffee & tea. Choose one:

RED VELVET CAKE Chocolate Sauce, Whipped Cream & Fresh Berries
NEW YORK CHEESECAKE Raspberry Sauce, Whipped Cream & Fresh Berries
CHOCOLATE CRÈME BRÛLÉE Whipped Cream & Fresh Berries
ASSORTED MINI CUPCAKES Three Pieces Per Person, Served Family Style +\$4/person
ASSORTED MINI EUROPEAN PASTRIES Three Pieces Per Person, Served Family Style +\$6/person
ASSORTED MINI SHOT GLASS DESSERTS Three Pieces Per Person, Served Family-Style +\$8/person
Raspberry Lemon, Cappuccino, Chocolate Duo, Crème Caramel

(V) = Vegetarian (V) = Vegan (GF) = Gluten-Free

All pricing and menu items are subject to change at any time without notice.

Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.

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TRAY-PASSED OR DISPLAYED HORS D'OEUVRES

Hors d'oeuvres are well-suited to any occasion, from a light pre-dinner cocktail hour to a heavy hors d'oeuvres reception that replaces a meal. Below, Chef's recommendations to order the appropriate amount of hors d'oeuvres:

Light appetizers – ample for 30 to 45 minutes of service pre-dinner – 6 pieces per person

Moderate appetizers – ample for up to 60 minutes of service with or without a meal to follow – 10 pieces per person

Heavy appetizers – sufficient to replace a meal, up to 3 hours of service – 20 pieces per person or 18 pieces per person plus a Displayed Station Reception Enhancement or 17 pieces per person plus a Chef Action Station/Carving Station or 15 pieces per person plus a Displayed Station Reception Enhancement and a Chef Action Station/Carving Station.




Chilled Hors d'Oeuvres




Minimum Order of 25 Pieces Per Item, Tray Passed or Displayed, Priced Per Piece.

- HUMMUS & KALAMATA MINI BOUCHE | 3 
- ROLLED SALAMI CORONET WITH QUEEN OLIVE ON SOURDOUGH TOAST POINT | 3
- ROMA TOMATO & BUFFALO MOZZARELLA CROSTINI | 4 
- CAJUN CHICKEN & PAPRIKA AIOLI ON PUMPERNICKEL CROSTINI | 4
- TOMATO & BASIL BRUSCHETTA | 4 
- STRAWBERRY WITH BRIE, MANDARIN ORANGE & BLUEBERRY | 4 
- SESAME SEARED AHI ON CUCUMBER | 5
- ANTIPASTO SKEWER WITH MOZZARELLA, TOMATO, KALAMATA & BALSAMIC DRIZZLE | 5
- SMOKED SALMON PINWHEEL ON CUCUMBER | 5
- SMOKED DUCK WITH CRANBERRY MOUSSE ON RYE TOAST POINT | 5
- VIETNAMESE VEGETABLE SPRING ROLLS WITH GINGER TAMARI SAUCE | 5 
- SMOKED SALMON ROSETTE ON PUMPERNICKEL CROSTINI | 5
- SHRIMP CROSTINI WITH PESTO CREAM | 6
- BEEF TENDERLOIN ON POTATO PANCAKE WITH CREAMY HORSERADISH | 6
- PEPPERED AHI CROSTINI WITH WASABI "CAVIAR" | 6

Warm Hors d'Oeuvres

Minimum Order of 25 Pieces Per Item, Tray Passed or Displayed, Priced Per Piece.

- VEGETABLE SPRING ROLLS WITH THAI CHILI DIP | 3 
- ARTICHOKE BOTTOMS FILLED WITH RATATOUILLE & PARMESAN | 3 
- POLENTA FRITTERS WITH SPICY KETCHUP | 3
- RISOTTO CROQUETTES WITH MARINARA DIP | 4
- LAMB & RICOTTA MEATBALLS WITH MARINARA | 4
- MARGHERITA FLATBREAD TRIANGLES | 4 
- CHICKEN SATAY WITH THAI CHILI DIP | 4
- ROLLED CHICKEN QUESADILLA ROULADES WITH CHIPOTLE CREMA | 4
- MINI BEEF WELLINGTON | 4
- GRILLED LAMB CHOPS WITH ROSEMARY DEMI-GLACE | 5
- BACON WRAPPED SHRIMP WITH SWEET TAMARI GLAZE | 5
- BEEF SLIDERS WITH LETTUCE, TOMATO, CHEDDAR & CHIPOTLE AIOLI | 5
- COCONUT SHRIMP WITH COCKTAIL SAUCE | 5
- MINI DUNGENESS CRAB CAKE WITH DIJONNAISE | 6

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RECEPTION ENHANCEMENTS

Reception enhancements accompany and compliment your selection of passed or displayed appetizers.
Priced based on up to 90 minutes of continuous service.

Displayed Stations

Fresh Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew Melon, Mixed Berries, Yogurt Dipping Sauce
\$7/person

Fresh Vegetable Crudites Display

Broccoli, Cauliflower, Cherry Tomatoes, Cucumber, Carrots, Celery, Cajun Buttermilk Dip
\$7/person

Grilled Vegetable Display

Grilled Zucchini, Yellow Squash, Eggplant, Baby Carrots, Asparagus, Fennel, Artichokes, Red Bell Peppers, Spicy Tartar Sauce
\$8/person

Italian Meat Display

Prosciutto, Capicola, Salami, Italian Sausage, Crostini, Mustards, Caperberries
\$14/person

Artisanal Cheese Display

Marin French Triple Crème Brie, Point Reyes Bleu, Humboldt Bermuda Triangle, Fiscalini White Cheddar, Fresh Berries, Dried Fruits, Honeycomb, Sliced Baguette, Specialty Crackers
\$16/person

RECEPTION OR DINNER BUFFET ENHANCEMENTS

Dinner enhancements accompany and compliment your dinner buffet or heavy hors d'oeuvres reception.
Priced based on up to 90 minutes of continuous service.

Chef Action Stations




A \$150 Chef Attendant Fee applies per station per 50 guests.

Risotto Station *Uniformed Chef Preparing Risotto to Order*

Condiments to include Duck Confit, Grilled Chicken, Short Rib, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, Fresh Basil, Green Peas, and Bleu Cheese Crumbles
\$12/person

Macaroni & Cheese Station *Uniformed Chef Mixing Mac & Cheese to Order*

Condiments to include Duck Confit, Grilled Chicken, Short Rib, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, and Bleu Cheese Crumbles
\$12/person

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Carving Stations

A \$150 Chef Attendant Fee applies per station per 50 guests.
Carving stations include mini brioche rolls, sour cream, mayonnaise, and mustard.

Roast Tenderloin of Beef

With Pan Jus and Horseradish Cream
\$300 each (Serves Approximately 18 people)

Salmon en Croute

Topped with Spinach and Mushrooms, Wrapped in Puff Pastry and Baked Until Crispy.
With Dill Mustard Cream Sauce
\$160 each (Serves Approximately 15 people)

Whole Roast Turkey

With Fresh Cranberry Sauce and Turkey Gravy
\$190 each (Serves Approximately 35 people)

Prime Rib au Jus

With Horseradish Cream
\$400 each (Serves Approximately 20 people)

LATE NIGHT SNACK PACKAGE

Available 9pm to 11:30pm
\$35/person

Choose two from each side:

Cold

- Tortilla Chips with Salsa (V) (GF)
- Vegetable Crudite with Cajun Ranch (V) (GF)
- Popcorn (V) (GF)
- Pita Chips with Hummus (V) (GF)

Warm

- Cheeseburger Sliders
- Pepperoni Flatbread
- Chicken & Waffles
- Beignet Croissant Donuts (V) (GF)

Additional selections +\$6/person

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~BAR AND BEVERAGE PACKAGES~

Bartender fee of \$125 applies for up to three hours continuous service. Additional hours of service +\$30/hour.
Billed per person based on total attendance of adult guests at the event.

SANDPIPER BEER & WINE PACKAGE

\$14/person for the first hour
+\$8/person each additional hour

WINE SELECTIONS Mohua Sauvignon Blanc, Stone Cellars Chardonnay, Domaine Ste. Michelle Riesling, Caymus Conundrum Red Blend, Stone Cellars Cabernet, Robert Hall Merlot

BEER/CIDER/SELTZER SELECTIONS Bud Light, Budweiser, Blue Moon, Sierra Nevada, Lagunitas IPA, Stone IPA, Modelo Especial, Negra Modelo, White Claw, Angry Orchard

SOFT DRINKS Assorted Coca-Cola Soft Drinks and Juices

OYSTERCATCHER BEER & WINE PACKAGE

\$18/person for the first hour
+\$10/person each additional hour

WINE SELECTIONS Mohua Sauvignon Blanc, Stone Cellars Chardonnay, Domaine Ste. Michelle Riesling, Caymus Conundrum Red Blend, Stone Cellars Cabernet, Robert Hall Merlot

BEER/CIDER/SELTZER SELECTIONS Bud Light, Budweiser, Blue Moon, Sierra Nevada, Lagunitas IPA, Stone IPA, Modelo Especial, Negra Modelo, White Claw, Angry Orchard

SOFT DRINKS Assorted Coca-Cola Soft Drinks and Juices

CONDOR FULL BAR PACKAGE

\$22/person for the first hour
+\$13/person each additional hour

WINE SELECTIONS Mohua Sauvignon Blanc, Stone Cellars Chardonnay, Domaine Ste. Michelle Riesling, Caymus Conundrum Red Blend, Stone Cellars Cabernet, Robert Hall Merlot

BEER/CIDER/SELTZER SELECTIONS Bud Light, Budweiser, Blue Moon, Sierra Nevada, Lagunitas IPA, Stone IPA, Modelo Especial, Negra Modelo, White Claw, Angry Orchard

SPIRITS Old Forester Bourbon, Pinnacle Vodka, Cruzan Rum, Seagram's Gin, Stuarts Scotch, El Jimador Tequila

SOFT DRINKS Assorted Coca-Cola Soft Drinks and Juices

SEA OTTER FULL BAR PACKAGE

\$25/person for the first hour
+\$15/person each additional hour

WINE SELECTIONS Mohua Sauvignon Blanc, Robert Mondavi Fume Blanc, Duckhorn Decoy Chardonnay, Sonnet Cabernet Sauvignon, Calera Pinot Noir, Rabble Zinfandel

BEER/CIDER/SELTZER SELECTIONS Bud Light, Budweiser, Blue Moon, Sierra Nevada, Lagunitas IPA, Stone IPA, Modelo Especial, Negra Modelo, White Claw, Angry Orchard

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SPIRITS Bullet, Jack Daniel's, Jameson, Absolut, Tito's, Ketel One, Stoli, Bacardi, Myer's, Bombay Sapphire, Beefeater, Tanqueray, Venus, Johnnie Walker Red, Glenlivet, Dewar's, Cazadores, Miagro, Azunia

SOFT DRINKS Assorted Coca-Cola Soft Drinks and Juices

ELEPHANT SEAL FULL BAR PACKAGE

\$28/person for the first hour
+\$16/person each additional hour

WINE SELECTIONS Santa Margherita Pinot Grigio, Maison Louis Jadot Steel Chardonnay, Chateau Ste. Michelle Rose, Belle Glos Balade Pinot Noir, Justin Cabernet Sauvignon, Rabble Zinfandel

BEER/CIDER/SELTZER SELECTIONS Bud Light, Budweiser, Blue Moon, Sierra Nevada, Lagunitas IPA, Stone IPA, Modelo Especial, Negra Modelo, White Claw, Angry Orchard

SPIRITS Knob Creek, Maker's Mark, Woodford Reserve, Grey Goose, Hanger 1, Chopin, Belvedere, Mount Gay, The Real McCoy, Hendrick's, Nolet's, Macallan 12, Macallan 15, Oban 14, Glenfiddich 12, Don Julio Blanco, Don Julio Anejo, Patron Silver, Patron Anejo

SOFT DRINKS Assorted Coca-Cola Soft Drinks and Juices

SPARKLING WINE TOAST

Chateau Ste Michelle, Washington
\$9/person

CHAMPAGNE TOAST

GH Mumm, France
\$13/person

~SPECIALTY BEVERAGE STATIONS~

Bartender fee of \$125 applies for up to three hours continuous service. Additional hours of service +\$30/hour. Billed per person based on total attendance of adult guests at the event.

BLOODY MARY BAR

\$14/person per hour with two hour minimum
Premium Vodka, Dimitris bloody mary mix, applewood smoked bacon, assorted pickled vegetables, tabasco, horseradish, black pepper

BUBBLY BAR

\$12/person per hour with two hour minimum
Sparkling wine, fresh squeezed orange and grapefruit juices, fresh berries

~HOSTED BAR AND BEVERAGES A LA CARTE~

Bartender fee of \$125 applies for up to three hours continuous service. Additional hours of service +\$30/hour. Billed based on *actual* consumption.

ROSE AND SPARKLING WINES – BY THE 750ML BOTTLE

Hotel recommends two (maximum three) white wine selections at a hosted bar.
Chateau Ste Michelle, Rosé, Washington \$37

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Chateau Ste Michelle, Sparkling, Washington \$35
GH Mumm, Champagne, France \$67

WHITE WINES – BY THE 750ML BOTTLE

Hotel recommends two (maximum three) white wine selections at a hosted bar.

Chateau Ste Michelle, Riesling, Washington \$29
Santa Margherita, Pinot Grigio, Italy \$49
Robert Mondavi, Fume Blanc, Napa Valley, CA \$39
Mohua, Sauvignon Blanc, New Zealand \$35
Duckhorn "Decoy", Chardonnay, Sonoma County, CA \$35
Maison Louis Jadot Steel, Chardonnay, France \$39

RED WINES – BY THE 750ML BOTTLE

Hotel recommends two (maximum three) red wine selections at a hosted bar.

Robert Hall, Merlot, Paso Robles, CA \$39
Rabble, Zinfandel, Paso Robles, CA \$45
Calera, Pinot Noir, Central Coast, CA \$49
Belle Glos "Balade", Pinot Noir, Santa Maria Valley, CA \$63
Caymus "Bonanza", Cabernet Sauvignon, Napa Valley, CA \$35
Justin, Cabernet Sauvignon, Paso Robles, CA \$67
Caymus "Conundrum", Red Blend, Napa Valley, CA \$35

BOTTLED BEER – BY THE 12OZ BOTTLE

Hotel recommends four (maximum six) beer/cider selections at a hosted bar.

**Bartender's top crowd pleasers are indicated below with an asterisk. Unless otherwise requested, Bartender's top crowd pleasers will be served at hosted bars.*

Lagunitas IPA* \$6
North Coast Laguna Baja Mexican Dark Lager \$6
Modelo Especial Mexican Lager* \$6
Sierra Nevada Pale Ale* \$6
Coors American Lager \$6
Coors Light American Lager* \$4
Bud Light American Lager \$4
Blue Moon Belgian White Wheat Ale* \$6
Deschutes Pacific Wonderland \$6
Deschutes Black Butte Porter* \$6
Angry Orchard Crisp Apple Cider \$6
Ace Pineapple Cider \$6

~CASH BAR~

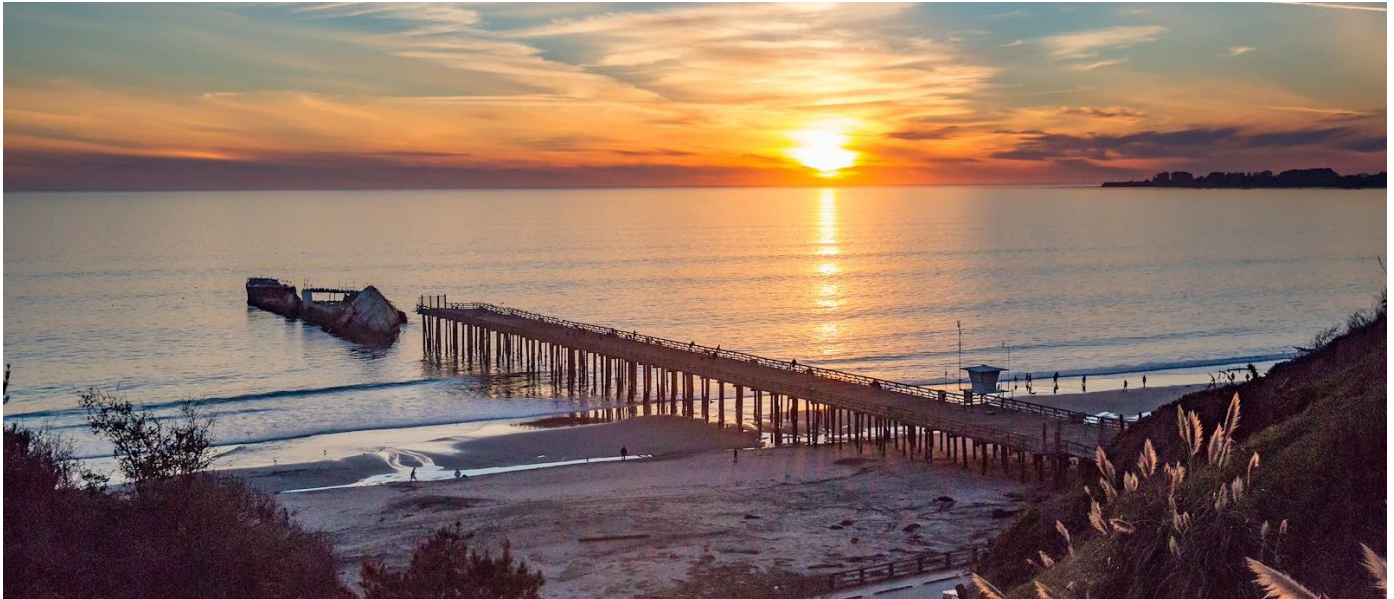
Bartender fee of \$125 applies for up to three hours continuous service.

Additional hours of service +\$30/hour.

SOFT DRINKS \$4 each
DOMESTIC BEER \$7 each
CRAFT / INTERNATIONAL BEER \$8 each
HOUSE WINE \$10 per glass
PREMIUM WINE \$14 per glass
SPIRIT COCKTAIL \$12 per shot
PREMIUM SPIRIT COCKTAIL Market Price

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SEACLIFF INN EVENT FAQ'S

Do I need to provide event Insurance?

Yes, we require that you provide a Certificate of Liability Insurance in the amount of \$1,000,000.

Can I bring in my own food or specialty outside cake or display?

With the only exception for specialty cakes, outside food is strictly prohibited. We specialize in crafting a memorable experience for you and your guests. Inquire with your Seacliff Inn Event Manager if you wish to serve a specialty food item, specialty station, or other custom offering that is not listed on our menus. Notify your Event Manager about plans for an outside specialty cake. A cake cutting/plated fee will be assessed at \$6/person.

Can I choose my own vendors?

Seacliff Inn is pleased to offer a unique and one-of-a-kind venue for your special event. We provide the backdrop, the food and beverage as well as the staff to serve your event. We ask that you work with one of our Preferred Vendors for all other items needed to host the perfect event.

Do I need a professional Event Coordinator?

While we do not require you to have an Event Coordinator, we highly suggest you do so. We are happy to provide you with our Preferred Vendors list.

How much time will you provide us to decorate or drop off event supplies before the event inside the event room? Can I leave things in the room overnight?

Any time you want access to the event space will need to be predetermined and included in your event contract. Generally speaking, additional time requires an additional room rental fee. Even if you event is a multi-day function, the hotel reserves the right to reserve another event for any time that isn't contracted by

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you. Because of this, you are not guaranteed any additional time for setup, tear-down, decorating, or storing supplies.

Can we bring in our own alcohol?

For all events taking place on property, Seacliff Inn staff is pleased to offer and serve a wide selection of beverage packages. We are unable to serve and do not allow any outside alcohol including beer, wine, or spirits on-site.

What restrictions (if any) are there on decorations?

Nothing may be affixed to walls, ceilings, or furniture/fixtures. All fire code regulations must be followed. We only allow flameless candles. Sparklers, glitter, bird seed, rice and confetti are prohibited. Anything that requires additional staff time to clean beyond what is considered normal and reasonable will be assessed a cleaning fee.

Do I need to hire security?

Security is required for certain events. Your Seacliff Inn Event Manager will advise you if security is required and the fees associated.

Who is responsible for clean-up?

We require the venue to be free of trash, décor, gifts, other storage items, and any outside rental equipment used to service your event (such as rental tables and chairs) within the contract conclusion of your event. Seacliff Inn will manage the breakdown of any in-house equipment and food/beverage service.

Can we play music or have a live band/DJ?

You are welcome to play music or have a live band or DJ at your event until 11:00pm. At all times Seacliff Inn reserves the right to restrict volume levels to ensure the quiet enjoyment of our other hotel guests and neighbors. Just as with any other contractor or vendor for your event, consult your Event Manager to ensure your DJ or band is on our Preferred Vendors list.

How does parking work?

Self-parking is complimentary at Seacliff Inn. Due to limited availability of onsite parking, we advise that you ask your guests to carpool whenever possible. Availability of onsite parking is not guaranteed.

How early can we have access for setup? How late can we stay?

If you require access to the venue before or after your event start and end times, this additional time needs to be included on your contract and may come with an additional rental fee. Our late night events can be contracted to end no later than 12:00am. All food and beverage service concludes by 11:30pm.

What is included in the room rental and food & beverage minimum?

Included with your package is use of Seacliff Inn's available in-house inventory of tables, chairs, and your choice of white or ivory table linens. All food and beverage service items related to your orders will also be provided by Seacliff, such as plates, silverware, and glassware. Décor items such as centerpieces, colored napkins and chair covers are not included. Our Preferred Vendors will be happy to help with these specialty items to enhance your event.

Does Seacliff offer discounted hotel room rates for groups?

Discount hotel room rates are often available for groups that plan ahead. Rates vary based on exact dates and accommodation needs. Inquire with your Event Manager about the options available.

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