

BREAKFAST

CONTINENTAL BREAKFAST OF THE DAY | \$30pp
TO SELECT THE BREAKFAST OF THE DAY ON ANY DAY ADD \$5pp

TUESDAY thru THURSDAY

FROM THE BAKE SHOP MADE FRESH DAILY

- MULTIGRAIN CROISSANTS
- SLICED LEMON LOAF
- BLUEBERRY MUFFINS

BUILD YOUR OWN PARFAIT

- GREEK YOGURT
- HOUSE MADE STRAWBERRY GLAZE
- HOUSE MADE GRANOLA

FROM THE FRUIT STAND

- CITRUS BASED FRUIT BOWL W/SEASONAL CITRUS/PINEAPPLE/KIWIS *gf/v*
- GREEN EGGS AND HAM AVOCADO TOAST
- SOURDOUGH CROSTINI/BERNAISE/AVOCADO EGG SALAD/PROSCIUTTO/ALDON FARM GREENS

WEDNESDAY thru FRIDAY

FROM THE BAKE SHOP MADE FRESH DAILY

- GINA'S SCONE OF THE DAY
- HAZELNUT FILLED CROISSANT
- GLUTEN FREE PASTRY

HOUSE MADE OVERNIGHT OATS

- CHIA SEEDS/ALMOND MILK/BLUEBERRIES/LOCAL HONEY ON THE SIDE

FROM THE FRUIT STAND

- LOCAL MELON FRUIT BOWL/CANTALOUPE/ HONEYDEW/WATERMELON *gf/v*

SPINACH QUICHE

- BLOOMSDALE SPINACH/CAGE FREE EGGS/FETA CHEESE/PUFF PASTRY

SATURDAY thru MONDAY

FROM THE BAKE SHOP MADE FRESH DAILY

- ALMANDINE CROISSANT
- LEMON MUFFIN
- GLUTEN FREE PASTRY

BUILD YOUR OWN PARFAIT

- HOUSE YOGURT
- BERRY COMPOTE
- HOUSE MADE GRANOLA

FROM THE FRUIT STAND

- SEASONAL FRUIT BOWL/FARM TO TABLE SEASONAL FRUIT *gf/v*

STRATA

- GREEN PEPPERS/ONIONS/CAGE FREE EGGS/AGED CHEDDAR

SUNDAY

PICK YOUR CHOICE OF ANY DAY

Breakfast Includes Starbucks Coffee / Hot Tea / Fresh Orange Juice

**Pricing Based on 1.5 Hours of Service
Breakfast Buffet Minimum 25 People or Additional \$160 Fee to Apply**

gf = GLUTEN-FREE v = VEGAN

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

916-638-1100
11211 Point East Drive; Rancho Cordova CA 95742



BREAKFAST

LAKE NATOMA BREAKFAST BUFFET | 35pp

- FRESHLY BAKED ASSORTED PASTRIES
includes one *gf*
- GREEK YOGURT
- HOUSE MADE GRANOLA
- SEASONAL FRUIT BOWL *gf/v*
- HOUSE MADE POTATOES
RED BLISS POTATOES/BELL PEPPERS/ONIONS/HERBS
- CAGE FREE SCRAMBLED EGGS
PICO DE GALLO/SOUR CREAM/CHEDDAR CHEESE
- CRISPY BACON
- PORK SAUSAGE

BREAKFAST ENHANCMENTS

ENHANCMENTS MUST BE PAIRED WITH A BREAKFAST OF BREAKFAST BUFFET

- BREAKFAST QUESADILLA \$7pp
CAGE FREE EGGS/CHEESE/JALAPENO/PICO DE GALLO
- BREAKFAST BURRITO \$7pp
CAGE FREE EGGS/ CHORIZO/SPANISH RICE PICO
SERVED WITH SOUR CREAM/GUACAMOLE
- AVOCADO TOAST \$9pp
- BREAKFAST HASH \$7pp
- SAUSAGE BISCUIT \$7pp
- FRENCH TOAST \$7pp

AMERICAN RIVER BUFFET | \$40pp

- FRESHLY BAKED ASSORTED PASTRIES includes one *gf*
- STEEL CUT OATMEAL *gf/v*
- SEASONAL FRUIT BOWL *gf/v*
- ITALIAN FRITTATA
PEPERONATA/MUSHROOMS/FINE HERBS/RICOTTA SALATA
- HOUSE MADE POTATOES
RED BLISS POTATOES/BELL PEPPERS/ONIONS/HERBS
- CRISPY BACON
- CHICKEN SAUSAGE
- BREAKFAST LOX
SMOKED SALMON MOUSSE/CAPERS AND DILL CREAM/CHIVES/TOAST POINT
- **PLEASE SELECT ONE**
FRENCH TOAST
MINI WAFFLES

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BREAKFAST

PLATED BREAKFAST

Groups of 50 and under

- BREAKFAST HASH \$26pp
 - CRISPY POTATOES/GARDEN VEGETABLES/POACHED EGG/BACON/SAUSAGE/HOLLANDASSE HERBS
- SPINACH QUICHE \$23pp
 - BLOOMSDALE SPINACH/RICOTTA SALATA
- CHILAQUILES \$23pp
 - BRAISED TORTILLAS/GUACAMOLE/BLACK BEANS/PICO DE GALLO/COTIA CHEESE/FRIED EGG
 - ADD
 - CHICKEN \$4pp | SHREDDED BEEF \$5pp
- STEELCUT OATMEAL AND GRAINS \$19pp
 - SEASONAL BERRIES/GRANOLA/BECKERS LOCAL WILD FLOWER HONEY

EACH MEAL COMES WITH

(1) BASKET OF FRESHLY BAKED PASTRIES

(1) BOWL OF SEASONAL MIXED FRUIT

PICO DE GALLO/SOUR CREAM/CHEDDAR CHEESE

- CRISPY BACON
- PORK SAUSAGE

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BREAKS

THE LEMONADE STAND \$22pp

- TWO FLAVORED LEMONADES
- LEMON BARS
- LEMON COOKIES
- CANDIED LEMON GUMMIES

THE DONUT SHOP \$22pp

- CHILLED BOTTLED STARBUCKS® BEVERAGES
- CHEF'S CHOICE OF SPECIALTY DONUTS
- BISCOTTI
- STARBUCKS® COFFEE BAR/FLAVORED SYRUP TO INCLUDE REGULAR/DECAF COFFEE

ENERGIZER \$22pp

- PROTEIN BARS
- FRESH WHOLE FRUIT
- HUMMUS/PITA CHIPS v
- CHILLED JUICES
- SPARKLING BEVERAGES

SWEET & SALTY \$21pp

- FRESHLY POPPED POPCORN/(3) FLAVORED SALTS
- TRAIL MIX
- ASSORTMENT OF CANDY BARS
- ASSORTED BOTTLED SODAS

GO FIESTA \$22pp

- HOUSE MADE TORTILLA CHIPS
- NACHO CHEESE/JALAPENOS/GUACAMOLE/SALSA/SOUR CREAM
- COMPRESSED WATERMELON
- CINNAMON/SUGAR CHURROS
- HOUSEMADE HORCHATA

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*Break pricing based on 30 minutes of service/should the service request extend beyond 30 minutes/additional charges will apply
minimum 25 people (additional fee for under 25)

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BREAKS

FROM THE BAKE SHOP

- ASSORTED FRESH BAKED DANISH/CROISSANTS/BREAKFAST BREADS/MUFFINS/BUTTER/VARIETY OF PRESERVES \$45 per dozen
- ASSORTED FRESH BAKED MUFFINS \$45 per dozen
- ASSORTED DONUTS \$49 per dozen
- ASSORTED FUDGE BROWNIES \$46 per dozen
- ASSORTED FRESH BAKED COOKIES \$46 per dozen
- SPECIALTY BAGELS/SEASONAL SPREADS \$49 per dozen
- CUSTOM CUPCAKES \$55 per dozen

FROM THE BEVERAGE BAR

- FRESHLY BREWED STARBUCK'S® COFFEE/DECAFFEINATED/TEAS \$79 per gallon
- FRESHLY BREWED ICED TEA \$68 per gallon
- FRUIT PUNCH \$68 per gallon
- LEMONADE \$68 per gallon
- ASSORTED JUICES \$37 per liter
- ASSORTED SOFT DRINKS OR BOTTLED JUICES \$6 each
- BOTTLED WATER OR SAN PELLEGRINO \$6 each
- ENERGY DRINK \$6.75 each

HEALTHY BREAK ENHANCEMENTS

- HARD BOILED EGG *gf* \$26 per dozen
- WHOLE FRUIT *gf/v* \$3.50 each
- SEASONAL FRUIT CUP \$5.00 each
- GREEK YOGURT/BERRY/GRANOLA PARFAITS \$8.75 each
- ASSORTED GRANOLA BARS \$4.75 each
- PROTEIN BARS \$6 each
- OVERNIGHT OATS \$8 each

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BUFFET LUNCH

SANDWICH BAR \$40pp

INCLUDES CHOICE OF (3) SANDWICHES/CHOICE OF (2) SIDE SALADS/CHEF'S CHOICE OF SOUP/BROWNIE BITES/COOKIES
FRESHLY BREWED STARBUCKS® COFFEE/DECAF/SELECTION OF HERBAL TEA/ICED TEA STATION

BOXED LUNCHES \$34pp

INCLUDES CHOICE OF UP TO (3) SANDWICHES/CHOICE OF (1) SIDE SALAD/BAG OF CHIPS/WHOLE FRUIT/FRESH BAKED COOKIE/BOTTLED WATER

SIDE SALAD SELECTIONS:

- QUINOA & TOMATO SALAD/CHERRY TOMATOES/FRESH HERBS/SHERRY VINAIGRETTE
- TRI COLORED PASTA SALAD
- RED POTATO SALAD/BLEU CHEESE/EGG/SCALLIONS
- ORZO SALAD/BABY VEGETABLES/MIXED HERBS/LEMON VINAIGRETTE

SANDWICHES & WRAPS SELECTIONS:

- SHAVED SLOW ROASTED TURKEY BREAST/BACON/ROMAINE/PRESERVED TOMATO/AVOCADO MOUSSE ON CIABATTA
- CHICKEN SALAD ON WHOLE WHEAT BREAD
- CAPRESE/FRESH MOZZARELLA/BASIL/TOMATO ON CIABATTA
- TUNA SALAD/CUCUMBERS/MIXED GREENS/CITRONETTE ON WHOLE WHEAT BREAD
- ROAST BEEF/CHEDDAR/RED ONIONS/TOMATOES/HORSERADISH ON A FRENCH ROLL
- GRILLED VEGETABLES WRAP/ROMESCO/MIXED GREENS/GOAT CHEESE IN A FLOUR TORTILLA
- SESAME STEAK WRAP/PEANUT SAUCE/CILANTRO/MINT/SHREDDED VEGETABLES/CABBAGE IN A FLOUR TORTILLA

BOXED SALAD LUNCHES \$32pp

INCLUDES CHOICE OF SALAD
WHOLE FRUIT
CHEF'S CHOICE OF DESSERT
BOTTLED ICED TEA

SALAD SELECTIONS:

CHEF SALAD/ROMAINE LETTUCE/HAM/TURKEY/BACON/CHEDDAR/TOMATO/CUCUMBER/HARD BOILED EGGS/ITALIAN DRESSING
CHILLED STEAK SALAD/ROMAINE LETTUCE/BLUE CHEESE/TOMATOES/BELL PEPPERS/RED ONIONS/RED WINE VINAIGRETTE

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BUFFET LUNCH

FARM TO FORK BUFFET \$46pp

- MIXED BABY GREENS/CHERRY TOMATOES/RADISHES/CUCUMBERS/ASSORTED DRESSINGS gf/v
- FRESH SEASONAL FRESH FRUIT DISPLAY
- PAN SEARED CHICKEN AU JUS/BLOOMSDALE SPINACH
- GRILLED FLANK STEAK/CHIMICHURRI gf
- ROASTED LOCAL FINGERLING POTATOES gf/v
- CHEF'S CHOICE OF SEASONAL VEGETABLES gf/v
- ARTISAN BREADS/OLIVE OIL/BALSAMIC VINEGAR/BUTTER
- ASSORTED DESSERTS

ASIAN BUFFET \$44pp

- ASIAN NOODLE SALAD/LO MEIN NOODLES/SESAME SEEDS/THAI PEANUT SAUCE/JULIENNE MIXED PEPPERS/HONG KONG SCALLIONS
- CHINESE SALAD/NAPA GREEN/CILANTRO/CANDIED CASHEWS/CRISPY WONTONS/MUSTARD GINGER VINAIGRETTE
- MISO COD/MISO AIOLI/HONG KONG SCALLION/SESAME SEEDS gf
- GINGER BEEF BROCCOLI/VELVET BEEF/BROCCOLI/CARROTS/ONIONS
- FRIED RICE/CHINESE SAUSAGE/EGGS/LOCAL VEGETABLES/AROMATICS/SOY SAUCE
- WOK CHARRED VEGETABLES/LOCAL VEGETABLES/MUSHROOMS/SNAP PEAS/AROMATICS/LO MEIN SAUCE
- ASIAN-INSPIRED DESSERT

FRESH MEX BUFFET \$46pp

- GRILLED MEXICAN SALAD/MIXED GREENS/GRILLED ONIONS/PEPPERS/CORN/ZUCCHINI/CHERRY TOMATO/RADISH/CILANTRO VINAIGRETTE
- CARNE ASADA gf
- CHICKEN ADOBO
- FAJITA VEGETABLES gf
- BLACK BEANS/SPANISH RICE gf
- SALSA/GUACAMOLE/SHREDDED LETTUCE/CHEDDAR CHEESE/PICKLED JALAPENOS
- FLOUR & CORN TORTILLAS
- SWEET CREAM CHEESE XANGOS & CINNAMON CHURROS

RANCHO BBQ BUFFET \$43pp

- MIXED BABY GREEN SALAD/RANCH DRESSING gf/v
- HOUSE RED POTATO SALAD/RED BLISS POTATOES/BUTTERMILK DRESSING/EGGS/HERBS gf
- SMOKED BBQ CHICKEN/MANGO CHIPOTLE SAUCE gf
- HERB MARINATED ROASTED SLICED TRI TIP/CHARRED CHERRY TOMATO VINAIGRETTE gf
- MAPLE BACON BBQ BAKED BEANS gf
- ROASTED CORN gf/v
- JALAPENO CORNBREAD/HOUSE MADE HONEY BUTTER
- SLICED WATERMELON gf/v

*Buffets include freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas/iced tea station
Lunch buffet minimum 25 people or additional \$160 fee to apply*

Maximum of 90 minutes for all lunch buffets

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PLATED LUNCH

SALADS

CHOOSE ONE

- CAESAR/CRUNCHY SOURDOUGH CROUTONS/HOUSE MADE CAESAR DRESSING/PARMESAN
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE ^{gf/v}
- BABY ICEBERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- BABY GREEN SALAD/MIXED BABY GREENS/BRIE CHEESE/CITRUS PEPITAS/TAPENADE VINAIGRETTE ^{gf}

UPGRADE \$7pp ADDITIONAL

BUTTER LETTUCE CUP SALAD/MIXED GREENS/CHERRY TOMATO/RADISH/CANDIED WALNUT/SEASONAL FRUIT/BAKED GOAT CHEESE/BASIL OIL/BALSAMIC VINAIGRETTE ^{gf}

ENTREES

SELECTION OF TWO ENTREES PLUS A VEGETARIAN OPTION – HIGHER PRICE PREVAILS

- PAN SEARED CHICKEN BREAST/AU-JUS/MUSHROOM RISOTTO \$38pp
- GRILLED CHILLED CHICKEN/CHIMICHURRI/FINE HERBS/ORZO PASTA/CHILLED RATATOUILLE \$32pp
- BUTTER POACHED HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/WASABI POTATO \$37pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE \$39pp
- ROASTED PORK LOIN/APPLE CHUTNEY/BRAISED TRI-COLOR BEETS/CRISPY SHALLOTS \$43pp
- FILET MIGNON/BORDELAISE SAUCE/SAUTEED BLOOMSDALE SPINACH/MASHED POTATOES \$48pp
- NY STEAK/CIPOLLINI SAUCE/GLAZED RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$46pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/ZUCHINNI/SQUASH CONFIT \$31pp
- LOCAL FARM STRUDEL/FINE HERBS/TOMATO FENNEL FONDUE/AGED BALSAMIC \$31pp
- SEASONAL CHEF'S CHOICE \$28pp

VEGAN OPTION

- MARINATED TOFU/FRESH SEASONAL BABY VEGETABLES \$28pp
- FARROTTO BUTTERNUT SQUASH PUREE/KALE/LOCAL FARM BABY VEGETABLES \$30pp
- SEASONAL CHEF'S CHOICE \$28pp

DUET ENTRÉES

- JUMBO SHRIMP & FILET MIGNON/BORDELAISE SAUCE/BLOOMSDALE SPINACH/POTATO PUREE \$50pp

Plated lunch includes bread & butter with freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas or iced tea

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PLATED DESSERTS \$7pp

CHOOSE ONE

- THREE LAYER CHOCOLATE CAKE
- CRÈME BRULÉE CHEESECAKE
- NEW YORK CHEESECAKE/MIXED BERRY SAUCE
- CARROT CAKE
- TIRAMISU CAKE/CHOCOLATE SHAVINGS
- SALTED CARAMEL CHEESECAKE
- GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

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BUFFET DINNER

MEDITERRANEAN BUFFET \$53pp

- MEDITERRANEAN SALAD/BABY MIXED GREENS/CHERRY TOMATO/CUCUMBER/RED ONIONS/ PEPPERONCINI/BLACK OLIVES/CRISPY GARBANZO/FETA CHEESE/LEMON VINAIGRETTE/BALSAMIC VINAIGRETTE _{gf}
- COUSCOUS SALAD/DRIED FRUIT/HAZEL NUTS/PINE NUTS/PISTACHIOS/FRESH MINT
- SEASONAL GRILLED VEGETABLES _{gf/v}
- SAFFRON BASMATI RICE _{gf/v}
- ROASTED CHICKEN/PRESERVED LEMONS/PLUM WINE SAUCE/CHARRED TOMATO/MIXED HERBS
- BEEF GOULASH/BABY VEGETABLES
- ARTISAN ROLLS/WHIPPED BUTTER/OLIVE OIL/BALSAMIC
- FRANGIPANE CAKE/SEASONAL PRESERVES

UPGRADE \$9pp ADDITIONAL

PAELLA STATION/SAFFRON RICE/CHICKEN/CHORIZO/SHRIMP/MUSSEL/CLAMS/BELL PEPPERS ONIONS/PEAS/LEMON/LIMES _{gf}

TUSCAN BUFFET \$50pp

- ANTI PASTA STATION/CROSTINI/ASSORTED BREAD/ROLLS/MARINATED OLIVES/MARINATED PEPPERS/GRILLED VEGETABLES/CHIMICHURRI/ANCHOVIES/FINE HERBS/SALAMI
- PANZANELLA SALAD/ROMAIN LETTUCE/CHERRY TOMATO/CUCUMBER/EGGPLANT/BELL PEPPERS/ZUCCHINI/SQUASH/OLIVES/TORN CROUTONS/BALSAMIC VINAIGRETTE
- ROASTED CHICKEN/MUSHROOM MARSALA SAUCE/GRILLED LEMONS/MIXED HERBS
- MARINATED TRI-TIP/CHARRED TOMATO/FINE HERBS/OLIVE OIL/BALSAMIC _{gf}
- ROASTED HERB POTATO/FRESH GARLIC/PARMESAN CHEESE/PARSLEY _{gf}
- BLISTERED GREEN BEANS/BACON BITS/SHALLOTS/GARLIC _{gf}
- ARTISAN ROLLS/WHIPPED BUTTER/OLIVE OIL/BALSAMIC
- TIRAMISU/BERRIES

ASIAN BUFFET \$55pp

- MISO COD BUTTER LETTUCE CUPS/STICKY RICE/BUTTER LETTUCE/MISO AIOLI/HONG KONG SCALLIONS
- SESAME CUCUMBER SALAD/SHAVED CARROTS/SHAVED PEPPERS/TOMATOES/SESAME VINAIGRETTE
- SALMON/PONZU GLAZE
- STONE-CHARRED STEAK/HONG KONG SCALLIONS/HOISIN SAUCE
- BRAISED SHORT RIBS/AU-JUS/CARAMELIZED PEARL ONIONS/FIVE-SPICE VEGETABLES
- WASABI MASHED POTATOES _{gf}
- FRIED RICE/CHINESE SAUSAGE/EGGS/LOCAL VEGETABLES/AROMATICS/SOY SAUCE
- CHEF'S CHOICE OF ASIAN-INSPIRED DESSERT

ALL- AMERICAN BUFFET \$52pp

- BABY ICEBERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE _{gf/v}
- ROASTED HERB POTATO/FRESH GARLIC/PARMESAN CHEESE/PARSLEY _{gf}
- ROASTED CAULIFLOWER GRATIN
- HONEY MUSTARD GLAZED CHICKEN _{gf}
- GRILLED NEW YORK/LOCAL FARM VEGETABLES/HOUSE STEAK SAUCE _{gf}
- MAC & CHEESE
- S'MORES BROWNIES,HOUSEMADE COOKIES/FRESH FRUIT

*Buffets include freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas/ iced tea station
Dinner buffet minimum 25 people or additional \$160 fee to apply*

Maximum of 2 hours for all dinner buffets

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PLATED DINNER

SALADS

CHOOSE ONE

- CAESAR/CRUNCHY SOURDOUGH CROUTONS/HOUSE MADE CAESAR DRESSING/PARMESAN
- MIXED BABY GREENS/TOMATOES/RADISHES/CUCUMBERS/RED WINE VINAIGRETTE gf/v
- BABY ICE BERG WEDGE/CHERRY TOMATOES/CHARRED FARM VEGETABLES/BACON/MIXED HERBS/CROUTONS/BUTTERMILK DRESSING
- BABY GREEN SALAD/MIXED BABY GREENS/BRIE CHEESE/CITRUS PEPITAS/TAPENADE VINAIGRETTE

UPGRADES

\$7pp ADDITIONAL

- BUTTER LETTUCE CUP SALAD/MIXED GREENS/CHERRY TOMATO/RADISH/CANDIED WALNUT/SEASONAL FRUIT/BAKED GOAT CHEESE/BASIL OIL/BALSAMIC VINAIGRETTE
- BABY BEET SALAD/BABY BEETS/BEET PUREE/GRAPEFRUIT SUPREME/TANGY PISTACHIO/LEMON HERB GOAT CHEESE MOUSSE

ENTREES

\$7pp ADDITIONAL

SELECTION OF TWO ENTREES PLUS A VEGETARIAN OPTION – HIGHER PRICE PREVAILS

- PAN SEARED CHICKEN BREAST/AU-JUS/MUSHROOM RISOTTO \$42pp
- BUTTER POACH HALIBUT/COCONUT HOLLANDAISE/SAUTEED BEET GREENS/PURPLE YAM MASH \$43pp
- ATLANTIC SALMON/PEPERONATA VINAIGRETTE/CHARRED FENNEL/CARROT GINGER PUREE gf \$45pp
- ROSEMARY CRUST PORK LOIN/ROASTED ROOT VEGETABLE/BRUSSEL SPROUTS/ROSEMARY AU-JUS gf \$47pp
- HERB CRUSTED FRENCH LAMB RACK/HEIRLOOM BABY CARROTS/POTATO/PEA PUREE \$49pp
- GRILLED NEW YORK STEAK/CIPOLLINI SAUCE/GLAZE RAINBOW CARROTS/CHEF'S APPROPRIATE STARCH \$50pp
- FILET MIGNON/BORDELAISE/BLOOMSDALE SPINACH/MASHED POTATOES \$54pp
- BRAISED SHORT RIBS/POTATO PUREE/TRI COLORED CAULIFLOWER/SHORT RIB JUS \$49pp

VEGETARIAN OPTION

- GRILLED PORTOBELLO MUSHROOM/SAUTEED BLOOMSDALE SPINACH/SUNDRIED TOMATO/ZUCHINI/SQUASH CONFIT gf/v \$31pp
- LOCAL FARM STRUDEL/FINE HERB/TOMATO FENNEL FONDUE/AGED BALSAMIC \$31pp
- BUTTERNUT SQUASH RAVIOLI/BROWN BUTTER SAUCE/SEASONAL VEGETABLES \$31pp
- SEASONAL CHEF'S CHOICE \$28pp

VEGAN OPTION

- MARINATED TOFU/BABY VEGETABLE gf/v \$30pp
- MIXED GRAIN RISOTTO/BUTTERNUT SQUASH PUREE/ KALE/BABY LOCAL FARM BABY VEGETABLES gf/v \$30pp
- SEASONAL CHEF'S CHOICE v \$28pp

PLATED DESSERTS \$8 pp

- THREE LAYER CHOCOLATE CAKE.
- CRÈME BRULÉE CHEESECAKE
- NEW YORK CHEESECAKE/MIXED BERRY SAUCE
- CARROT CAKE
- TIRAMISU CAKE/CHOCOLATE SHAVINGS
- SALTED CARAMEL CHEESECAKE
- VEGAN/GLUTEN FREE OPTION

DUET ENTRÉES

- JUMBO SHRIMP & FILET MIGNON/BORDEAISE SAUCE/BLOOMSDALE SPINACH/POTATO PUREE \$66pp
- CHICKEN ROULADE & CRUSTED LAMB LOIN/SEASONAL FARM VEGETABLES \$58pp

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Plated dinners include bread & butter with freshly brewed Starbucks® coffee/decaffeinated/selection of herbal teas/iced tea

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RECEPTION

COLD HORS D'OEUVRES \$6 per piece

MINIMUM ORDER :50 PIECES

- MINI CHINESE CHICKEN SALAD IN WONTON CUPS
- STEAK CROSTINI/TAPENADE/WASABI CREAM
- MINI SHRIMP TACO/AVOCADO PUREE/FINE PICO DE GALLO
- SHRIMP COCKTAIL ON VERRINES _{gf}
- CRAB LOUIE/HORSERADISH PANNA COTTA/AVOCADO/SWEET & SPICY KETCHUP _{gf}
- HAMACHI TARTAR ON ASIANS SPOONS _{gf}

PRESENTATION STATION

SUSTAINABLE SEAFOOD STATION \$45pp

- EXTRA LARGE SHRIMP _{gf}
- NEW ZEALAND MUSSELS _{gf}
- SNOW CRAB CLAWS _{gf}
- HOUSE CURED SALMON _{gf}
- FRESHLY SHUCKED OYSTERS _{gf}
- COCKTAIL SAUCE/MIGNONETTE/ITALIAN VINAIGRETTE/TABASCO/LEMON/LIMES _{gf}

CHARCUTERIE BOARD \$29pp

- THREE TYPES CURED MEATS _{gf}
- THREE TYPES DOMESTIC CHEESE _{gf}
- MARINATED OLIVES/ PEPPERS _{gf}
- PICKLED VEGETABLES _{gf/v}
- WARM BAGUETTES
- SEASONAL FRUIT CHUTNEY/DIJON MUSTARD/SWEET MUSTARD GRAIN/HONEY _{gf}

ANTIPASTI STATION \$26pp

- MARINATED OLIVES/PEPPERS _{gf}
- GRILLED SEASONAL VEGETABLES _{gf/v}
- ANCHOVY/FINE HERBS _{gf}
- BEEF TARTAR/LENTILS/OLIVES _{gf}
- MOZZARELLA/OLIVE OIL/FINE HERBS _{gf}
- BRIE CHEESE _{gf}
- WARM BAGUETTES/ASSORTED CRACKERS

CRUDITE STATION \$18pp

- GRILLED SEASONAL VEGETABLES _{gf}
- FRESH FRUIT _{gf}
- HOUSE MADE RANCH DIP _{gf}
- OLIVE OIL _{gf/v}
- BALSAMIC REDUCTION _{gf/v}

HOT HORS D'OEUVRES \$6 per piece

MINIMUM ORDER: 50 PIECES

- CHICKEN SKEWER/THAI PEANUT SAUCE
- BEEF SATAY/SOY GINGER/KEY LIME LEAF REDUCTION
- BACON WRAP MEATBALLS/MARINARA
- CRISPY SHRIMP/SPICY AIOLI
- BACON WRAP SCALLOP/PEPPER RELISH _{gf}
- CHICKEN POTSTICKER/PONZU SAUCE

CARVING STATIONS

ROASTED PRIME RIB _{gf} \$26pp

- HORSERADISH CREAM/ AU-JUS _{gf}

ROAST LEG OF LAMB _{gf} \$24pp

- MINT FRUIT COMPOTE/CHIMICHURRI _{gf}

HERB CRUSTED TENDERLOIN _{gf} \$26pp

- CIPOLLINI SAUCE/CHIMICHURRI _{gf}

ROASTED PORK LOIN ON BONE _{gf} \$25pp

- ROSEMARY APPLE CHUTNEY/ PORK AU-JUS _{gf}

GOLDEN BIRD _{gf} \$21pp

- CRANBERRY RELISH/HONEY MUSTARD _{gf}

SIDES

- ASSORTED SLICED ROLLS/WHIPPED BUTTER

gf = GLUTEN-FREE v = VEGAN

*Stations require one uniformed chef per seventy-five guests/additional \$125 attendant fee to apply

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

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RECEPTION

ACTION STATIONS

SLAMMIN SLIDER STATION \$16pp

- KOBE BEEF/GRILLED ONIONS/TOMATO/CHEDDAR/HOUSEMADE PICKLES
- FRIED CHICKEN/JALAPENO JACK CHEESE/PICKLES/HOUSEMADE BBQ SAUCE
- SALMON/SPICY ARUGULA/HOUSE MADE PESTO

SACRAMENTO STREET TACO STATION \$16pp

- GRILLED TILAPIA/CARNE ASADA/PORK CARNITAS
- SHREDDED CABBAGE/CHOPPED TOMATOES/CORN SALSA/BLACK BEANS
- QUESO FRESCO/PIQUILLO PEPPER AIOLI
- WARM CORN & FLOUR TORTILLAS

ACTION STATIONS CONTINUED

MASHED POTATO MARTINI BAR \$16pp

- MASHED YUKON GOLDS OR SWEET POTATOES
- GRAVY/CRUMBLER BACON/SHREDDED CHEDDAR/SOUR CREAM
- GREEN ONIONS/CORN/SWEET PEAS
- SALSA/HOUSE MADE CHILI

DESSERT STATION \$17pp

- CHOCOLATE FOUNTAIN/RICH MILK CHOCOLATE/FRUITS
- MARSHMALLOWS/RICE KRISPIE BARS
- CHOCOLATE DIPPED STRAWBERRIES
- ASSORTED MACAROONS
- FRESHLY BREWED STARBUCKS® COFFEE/ASSORTED FLAVORED SYRUPS
- HOT CHOCOLATE STATION/MARSHMALLOWS

UPGRADES \$12pp ADDITIONAL

- ASSORTED CORDIALS & APERTIFS

**Stations require one uniformed chef per seventy-five guests/additional \$150 attendant fee to apply*

gf = GLUTEN-FREE v = VEGAN

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

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COCKTAILS

PREMIUM BRANDS \$13 per drink

- KETEL ONE VODKA
- BOMBAY SAPPHIRE GIN
- KNOB CREEK BOURBON
- CROWN ROYAL WHISKEY
- PATRON SILVER TEQUILA
- JOHNNIE WALKER BLACK LABEL SCOTCH
- COURVOISIER VSOP COGNAC

DOMESTIC BEER \$7 per drink

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- O'DOUL'S (NON ALCOHOLIC BEER)

PREMIUM BEER \$8 per drink

- AMSTEL LIGHT
- BLUE MOON
- CORONA
- GUINNESS
- HEINEKEN
- SAMUEL ADAMS LAGER
- SIERRA NEVADA
- STELLA ARTOIS

PLEASE SELECT FOUR PREMIUM AND TWO DOMESTIC PER BAR

CALL BRANDS \$12 per drink

- TITOS VODKA
- TANQUERAY GIN
- BACARDI RUM
- JACK DANIEL'S WHISKEY
- BUSHMILLS WHISKEY
- CAZADORES TEQUILA
- JOHNNIE WALKER RED LABEL SCOTCH
- CAPTAIN MORGAN SPICED RUM

WELL BRANDS \$11 per drink

- SMIRNOFF VODKA
- GORDON'S GIN
- MYER'S PLATINUM RUM
- JIM BEAM 8 BOURBON
- SEAGRAM'S 7 WHISKEY
- JOSE CUERVO GOLD TEQUILA
- CHRISTIAN BROTHERS BRANDY

HOUSE WINE \$10 per glass

- RED
- WHITE
- BLUSH

SELECT WINE \$12 per glass

- VARIETY OF TWO REDS
- VARIETY OF TWO WHITES
- ONE BLUSH

The Sacramento Marriott Rancho Cordova has the sole alcoholic beverage license on the hotel premises. It is subject to the regulations of the state alcoholic beverage commission. Violation of these regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverage from outside sources to be brought on property without authorization & appropriate corkage fees.

A 23% service charge of the total food & beverage revenue (plus applicable taxes) will be added.

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TECHNOLOGY

POPULAR PACKAGES

- FLIPCHART PACKAGE/EASEL/PAD/PENS \$71 each
- SELF ADHESIVE PAD \$91 each
- LCD SUPPORT/ROOM APPROPRIATE SCREEN/SKIRTED STAND/AC CABLE/POWER STRIP \$195
- FAST FOLD SUPPORT PACKAGE/FRONT/REAR SCREEN/SKIRTED STAND/POWER STRIP WITH 6' X 10' FRAME SCREEN \$380
- BLACK VELOUR SIDE DRAPE (PER 10' PANEL) \$175

VIDEO/DATA PACKAGE

- MEETING PROJECTION PACKAGE/3000 LUMEN LCD PROJECTOR/SKIRTED SCREEN/POWER STRIP \$650
- FLAT SCREEN PACKAGE/42-46" FLAT PANEL MONITOR/STAND/VIDEO CABLE \$680

LIGHTING PACKAGES

- WALL COLOR UP LIGHT (AMBER/BLUE/GREEN/RED) \$55 each
- ADDITIONAL VARIETY OF GOBOS/LIGHTING PACKAGES AVAILABLE call for quote

VIDEO EQUIPMENT

- MULTIMEDIA SEAMLESS SWITCHER \$685
- HDMI DISTRIBUTION AMPLIFIER 1 X 4 \$295
- HDMI CABLE 25' \$25
- VIDEO CONFERENCING call for quote

AUDIO EQUIPMENT

- WIRED MICROPHONE (LECTERN/TABLE OR STANDING) \$90
- WIRELESS HANDHELD/LAVALIER MICROPHONE \$210
- PRESIDENTIAL MICROPHONE \$90
- 4 CHANNEL AUDIO MIXER \$125
- 8 CHANNEL AUDIO MIXER \$150
- COMPUTER AUDIO INTERFACE \$70
- AUDIO CONFERENCING call for quote

A VARIETY OF AUDIO VISUAL PRODUCTS ARE AVAILABLE FOR YOUR EVENT. THESE PACKAGES REPRESENT ONLY A PORTION OF OUR MOST POPULAR EQUIPMENT AND SERVICES.

**REQUIRES MORE THAN ONE HOUR TO COMPLETE/WILL BE BILLED WITH A TWO-HOUR MINIMUM*

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TECHNOLOGY

INTERNET MANAGED SERVICES

SHARED BANDWIDTH

For events with fewer than 100 connections, consider our per-user pricing for non-dedicated bandwidth, available at two service-level options.

Attendees	Superior	Superior Per-Day Rate*	Simple	Simple Per-Day Rate*
<25	4 Mb/s	\$30.00/Attendee	2 Mb/s	\$20.00/Attendee
26 – 50	5 Mb/s	\$25.00/Attendee	3 Mb/s	\$18.00/Attendee
51 – 100*	10 Mb/s	\$20.00/Attendee	5 Mb/s	\$14.00/Attendee

*Bandwidth guidelines above are an estimate for the entire group and are not per attendees. Wired access priced separately.

DEDICATED BANDWIDTH

For events with more than 100 connections and/or in which internet is critical to the success of your event, choose from our dedicated bandwidth options, ensuring your event receives the allotted bandwidth it needs.

Bandwidth	Per-Day Flat Rate	Per-Week Flat Rate (3-7 days)	Suggested Attendance for "Medium" Bandwidth	Suggested Attendance for "Simple" Bandwidth
10 Mb/s	\$3,675	\$11,025	100	200
20 Mb/s	\$6,370	\$19,110	200	400
30 Mb/s	\$8,085	\$24,255	300	600
40 Mb/s	\$9,800	\$29,400	400	800
50 Mb/s	\$11,510	\$34,530	500	1,000

Dedicated Bandwidth rates and pricing assume multiple devices per attendee.

Prices include unlimited devices, Wi-Fi and the use of existing live-wired connections. Additional rental equipment and labor for wired connections will be added as required.

For events greater than 50 Mb/s or groups with high-bandwidth needs, please consult with our staff for a custom proposal.

Prices do not include 23% service charge or current tax.

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WELCOME

CATERING TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside the contracted event times will be charged in addition to and do not apply to the minimums. In the event the food and beverage minimums are not met, the difference will be charged to the final bill.

FOOD AND BEVERAGE EXCLUSIVITY

The Hotel must provide all food and beverages. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability. All food and beverage consumed in the Hotel's function space must be supplied by and prepared by the Hotel. In addition, no remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the Hotel. If outside food or beverage is found to be brought in, a fee of \$1,000.00 will be charged.

SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives. To ensure a quality experience, the Hotel will need the Group's menu selections, room set up, estimated number of attendees and other event details two weeks prior to the event. The Hotel will send a Banquet Event Order (BEO) to review with all the above noted information. The Group must make any corrections and sign and return the BEO no later than 3 business days prior to the event start date. (Our business days are Monday through Friday.) If the Group does not return the BEO by this date, the Group agrees that all information on the BEO is correct. Menu pricing is subject to change. All food and beverage is subject to applicable sales tax (currently 8.75%) and service charge (currently 23%) in effect on the date(s) of the event. If menu selections are not received by the menu due date listed on the catering agreement, a late fee of \$25.00 per day will be incurred. If menus are changed within 14 business days of event, a menu change fee in the amount of \$300.00 will be incurred.

GUEST ROOM DELIVERIES

Deliveries can be arranged through our guest services department. Room deliveries incur a fee beginning at \$3.00 per guest per room delivery. The Hotel does not permit items to be given out at the front desk during the check in process.

GUEST ROOM ACCOMMODATIONS

Should the Group require 10 or more guest rooms, a room block may be set up for guests. Check in time is 3pm and check out time is 12noon. Please advise the Catering or Convention Manager as they will provide the prevailing group room rates.

BEVERAGE SERVICE

All beverages are charged based on consumption. The Hotel will provide wine as well as a full bar menu to complement each event. Signature cocktails and local beer selections are available. Beer and wine only bars require a bartender fee. Wine requests should be made a minimum of one week in advance to ensure availability. Each bar must meet a \$300.00 beverage minimum. If the minimum is not met, a bartender fee of \$200.00 will apply to each bar. We recommend one bartender for every 75 guests.



WARNING

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.; certain foods sold or served here can expose you to chemicals including acrylamide in many baked or fried foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov/alcohol and www.P65Warnings.ca.gov/restaurant

WELCOME

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$20.00 per bottle will be assessed. Corkage is only permitted for wines not on the Hotel or Restaurant wine list

BUFFETS

All buffets are designed and priced for 90 minutes of service and/or replenishing. Buffets open longer than 90 minutes are subject to a \$10.00 per person surcharge per hour extended. A minimum order of 25 per hot buffet, break package or reception station is required. For food orders with less than 25 guests, a \$5.00 per person surcharge will apply.

SERVICE CHARGE AND TAXES

A 23% service charge will be applied to all food and beverage and sales tax will be applied to all taxable sales including room rental and audio-visual charges. Please note that the service charge is taxable.

CONFIRMATION OF SPACE & SET-UP

The selection of a banquet or meeting room is based on the anticipated number of guests and the function requirements provided at the initial booking. In the event such requirements change, the Hotel reserves the right to transfer the function to a room of more suitable size and to apply a surcharge equal to the room rental fee for any space initially reserved, but not used. If the need to increase function space occurs, the Group will be responsible for the meeting the minimum food revenues for the increased space. Preliminary setup arrangements are due two (2) weeks prior to the event date. Confirmation of final room setup is due at the time of the final guest count guarantee and not later than 24 hours prior to the start of the event. Changes made on the day of the event will incur a minimum \$100.00 labor charge. The Hotel will set each room for 5% above the meal guarantee but will not include food and beverage preparation for this additional seating. The Hotel will not store packages or items prior to or after the conclusion of an event without prior agreement. Storage fees will apply.

DÉCOR AND SIGNAGE

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signage must not attach to any stationary wall, floor, ceiling or any other substance. Group is financially responsible in the event of any damages to the Hotel. A statement outlining applicable charges will be provided following the event. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion. Groups are not allowed to post signs, banners or displays throughout the public areas of the Hotel without prior permission from the Hotel. Group may post signs, banners or displays in contracted event spaces only during event hours and provided items are in compliance with Hotel policies and do not result in damage to Hotel. Candles with open flame, confetti, bird seed, rice and glitter may not be used at the Hotel. The Hotel shall not be responsible for any damage or loss of any items brought into the Hotel or for any items left unattended.

REQUEST FOR MULTIPLE ENTRÉES

Multiple entrée selections are permitted with proper notice. A group may choose up to three entrées with a guarantee of each entrée due three business days prior to the event. All meals will be charged upon the highest priced entrée. Group must also provide a method in which our wait staff can determine each guest's selections. The Client is responsible for providing entrée coded place cards indicating each guest's selection.

SECURITY

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

PAYMENT AND DEPOSITS

All banquet charges are subject to applicable taxes and service charge (currently 23% service charge and 8.75% sales tax) in effect on the date(s) of the event. Estimated full payment of the event must be received 5 business days prior to event. Full payment must be paid with cash, money order or credit card. Checks are not permitted for full payment unless they are received 14 days prior to event.

WELCOME

CONDUCT

Patrons will conduct the function in an orderly manner in compliance with the rules of the Hotel Management and with all applicable laws, ordinances and regulations. Hotel reserves the exclusive right to direct the conduct of all bands, musicians, performers, entertainers, DJs, etc. performing at the Hotel, even if hired by the Group. Functions must be confined to room(s) rented and scheduled and the Hotel reserves the right to exclude or eject any and all objectionable persons from the functions or Hotel premises without liability. Should there be any misuse or damage of equipment or property by the Group or attendees, the Hotel will apply those costs to the final invoice. Hotel quiet hours are enforced from 10:00pm until 8:00am.

AMPLIFIED SOUND IN MEETING ROOMS AND OUTSIDE TRELLIS

In consideration to overnight guests, amplified sound timelines for all events booked are as follows:

Sunday – Thursday: 8:00am – 10:00pm

Friday – Saturday: 8:00am – 11:00pm

The maximum decibel level for ALL Hotel events is 70 decibels.

LABOR CHARGES

Pending the Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- Bartender fee of \$200.00 per bartender for liquor service if \$300.00 bar minimum is not met

- Chef/Carving fee of \$100.00

- Overtime labor fees starting at \$250.00 per 30 minutes after three hour duration

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

STORAGE, DAMAGE AND LOSS

The Group is responsible for all shipping, handling and payment arrangements for any items to be shipped to the Hotel. All items must be addressed to the attention of the Hotel Catering Department and must clearly identify the name of the contact, the organization name, and the date of the event. The Hotel will neither receive nor store any items more than 72 hours in advance of the event. Therefore, if necessary, the Group must make arrangements with their shipping company to receive and store such items and have them delivered to the Hotel no earlier than 72 hours prior to the event. In addition, the Group must give the Hotel prior notification of all incoming deliveries. All unlabeled and unclaimed items will be discarded seven days following completion of the event. A handling and storage fee of \$5.00 per box/item or \$10.00 per crate will be added to the Group's bill.

ADVERTISING

Any advertising or printed material prepared for the function using the Hotel name must be approved by the Director of Sales and Marketing prior to publication or announcement. The use of any Hotel telephone number for publication of advertising is prohibited unless the Director of Sales and Marketing gives prior approval.

LICENSE FEES

Music/Audio-Visual – Licensing fees required for music, live music and movie or television program presentations are the responsibility of the Group.

LICENSE AND PERMITS

Group shall be responsible for obtaining all and any necessary permits or licenses as required by the state, city, and county in which the Hotel is located.

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