



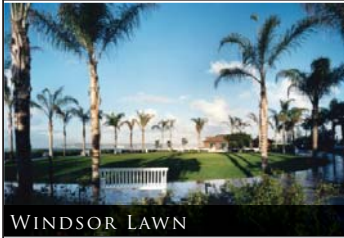
HOTEL DEL CORONADO®

GROUP DINING

*~Season 2011~*

## GROUP EVENT VENUES

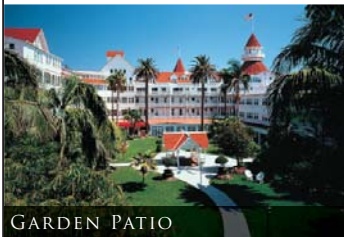
Located on 28 oceanfront acres, The Del features a variety of newly renovated indoor and outdoor venues. Whether you have a group of 15 or 400, the Hotel del Coronado is the perfect spot for your next event.



WINDSOR LAWN



BEACH



GARDEN PATIO



VISTA WALK



SUN DECK

### WINDSOR LAWN

Extending from the Victorian building and reaching toward the Pacific Ocean, the expansive Windsor Lawn provides the ultimate Southern California outdoor event setting.

### BEACH

Named one of the top 10 beaches in the U.S. by The Travel Channel, Coronado beach is the perfect location for a fun group outing or theme party on the sand.

### GARDEN PATIO

The Garden Patio is the centerpiece of the Victorian Building. Surrounded by the resort's Queen Anne architecture, this courtyard features beautiful gardens and lawn areas.

### VISTA WALK

The Del's famed signature turret is the backdrop for this beautiful garden setting.

### SUN DECK

The Sun Deck is the perfect spot for an outdoor luncheon or sunset cocktail event, featuring fire pits and the always-popular panoramic ocean views.

### BALLROOM

The elegant Ballroom features crystal chandeliers, tapestry draperies, built-in stage and panoramic views of the Pacific Ocean.

### CROWN ROOM

With crown chandeliers designed by Wizard of Oz Author L. Frank Baum, the historic Crown Room has played host to presidents and celebrities and is a magical setting for any corporate or social occasion.

### GRANDE HALL

The most expansive Del event space, the contemporary Grande Hall features nearly 11,000 square feet of unobstructed space and multiple connected break-out rooms.

### WINDSOR COMPLEX

Smaller venues like the Windsor Complex combine the modern conveniences of high-speed Internet access and multimedia capabilities with stunning views - perfect for an intimate gathering or executive luncheon.

### GARDEN ROOM

The charming Garden Room features a wall of windows out to the picturesque Garden Patio, that flood the room with natural light. It's the perfect location for a luncheon or welcome reception.



BALLROOM



CROWN ROOM



GRANDE HALL



WINDSOR COMPLEX



GARDEN ROOM



GROUP DINING COLLECTION



## BEGINNINGS

Prices are per person and based on a maximum of 90 minutes  
unless otherwise noted and a minimum order of 30 persons

~Items remaining from breakfast may not be served during breaks~

### THE BASICS

Selection of Squeezed and Chilled Fruit Juices

Babcock & Story Bakery Basket  
Sweet Cream Butter, Jams, Jellies

Coffee, Decaffeinated Coffee, Specialty and  
Herbal Teas

### THE BABCOCK & STORY

Selection of Squeezed and Chilled Fruit Juices

Whole and Wedged Seasonal Fruits

Babcock & Story Bakery Basket  
Sweet Cream Butter, Jams, Jellies

Coffee, Decaffeinated Coffee, Specialty and  
Herbal Teas

### BAGELS, BAGELS & MORE BAGELS

Selection of Squeezed and Chilled Fruit Juices

Whole and Wedged Seasonal Fruits  
Assorted Individual Flavored Yogurts

Babcock & Story Bakery Basket  
Sweet Cream Butter, Jams, Jellies

Bagel Selection to Include Plain, Onion,  
Whole Wheat, Cinnamon Raisin  
Accompanied with Regular and Light  
Cream Cheese

Coffee, Decaffeinated Coffee, Specialty and  
Herbal Teas

## PLATED BREAKFAST

Prices are per person and based on a maximum of 90 minutes  
unless otherwise noted and a minimum order of 30 persons

~Items remaining from breakfast may not be served during breaks~

### THE DEL SUNRISE

Freshly Squeezed Orange Juice and Raspberry Puree

Babcock & Story Bakery Basket

Sweet Cream Butter, Jams, Jellies

Eggs Benedict Served on Volauvent with Sauce Choron

(select one)

Classic

Florentine: Spinach and Tomato

Crab

Corned Beef

OR

Quiche Served with Roasted Seasonal Fruit

(select one)

Lorraine: Bacon and Swiss Cheese

Spinach and Mushroom

Crab with Mornay Sauce

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

### ENHANCEMENTS

Breakfast Meats: Bacon or Chicken Apple Sausage

Potato Lyonnaise

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.

VICTORIAN BREAKFAST

Selection of Squeezed and Chilled Fruit Juices

Whole and Wedged Seasonal Fruits

Honeycomb Yogurt with House Made Granola

Belgian Waffles, Warm Maple Syrup

Scrambled Eggs

Country Sausage Links

Double-Smoked Bacon

Country Hash Browns

Babcock & Story Bakery Basket

Sweet Cream Butter, Jams, Jellies

Coffee, Decaffeinated Coffee, Specialty  
and Herbal Teas

CORONADO SUNRISE

Selection of Squeezed and Chilled Fruit Juices

Whole and Wedged Seasonal Fruits

Assorted Individual Flavored Yogurts

Assorted Dry Cereals with Whole, 2% and Nonfat  
Milk, McCann Steel Cut Oats, Brown Sugar and  
Dried Fruit

Breakfast Scramble with Potato, Cheese, Red Peppers,  
Country Ham

Babcock & Story Bakery Basket

Sweet Cream Butter, Jams, Jellies

Coffee, Decaffeinated Coffee, Specialty  
and Herbal Teas

ENHANCEMENTS

Omelet Station or Waffles Made-To-Order Sta-  
tion

Atlantic Smoked Salmon (served with capers, shaved  
onions and Crème Fraiche)

Traditional Eggs Benedict

Cinnamon French Toast, Warm Maple Syrup

Breakfast Flatbread with Scrambled Egg and Chef's  
Selection of Toppings

Del Jumbo Egg and English Muffin

Breakfast Bagel Sandwich

Breakfast Quesadilla with Salsa Fresca

Yogurt Parfait with Chef's Selection of Fruits  
and Toppings

McCann Steel Cut Oats, Brown Sugar and Dried Fruit

## REFRESHMENT BREAK SOLUTIONS

Prices are per person and based on a maximum of  
30 minutes unless otherwise noted  
~ Minimum order of 30 persons ~

### MARILYN'S MUNCHIES

Popcorn with Seasonings to Dress  
Cracker Jacks and Assorted Candy Bars  
Jumbo Soft Pretzels with Honey Mustard  
Assorted Sweets and Candy Treats from our own Spreckels Candy Shop

### GOT MILK?

Assortment of Oven Fresh Cookies and Sweet Bars  
To Include Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia,  
Peanut Butter and Sugar Cookies  
Double Fudge Brownies and Blondies  
Ice-Cold Whole, 2% and Skim Milk

### CHRONIC CUPCAKES

Large House Made Cupcakes Including Vanilla, Chocolate and Red Velvet  
Topped With Butter Cream and Cream Cheese Frostings  
Ice-Cold Whole, 2% and Skim Milk

### FITNESS BREAK

Hand and Stone Fruit, Granola Bars, Power Bars, Cliff Bars

### PUB GRILL

Beer and Corn Nuts, Beef Jerky  
House Made Potato Crisps with Cheese Sauce  
Crumbled Bacon and Diced Green Onion

### BEACHCOMBER

Assortment of Fruit Yogurts and Smoothies  
Assorted Granola Bars  
Fresh Fruit Skewers and Whole Fruit  
Assortment of Dried Fruits and Mixed Nuts

### GUILTLESS

Assorted Flavored Hummus with Lavosh and Pita Crisps  
Raw and Blanched Seasonal Vegetables Served with Dipping Sauces

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.

## A LA CARTE SUGGESTIONS

### BEVERAGES

#### Per Gallon:

Fresh Orange or Grapefruit Juice  
Coffee (Regular & Decaffeinated)  
Specialty and Herbal Teas  
Iced Tea  
Lemonade

#### Each:

Bottled Fruit Juices  
Assorted Soft Drinks  
Assorted Frappuccino  
Red Bull® Energy Drinks  
Mineral Waters  
Bottle Water  
Milk  
Powerade  
Flavored Snapple Teas

### SWEET AND SAVORY SUGGESTIONS

#### Per Dozen:

Fresh Butter Croissants  
Assorted Bagels (Regular/Light Cream Cheese)  
Assorted Freshly Baked Muffins  
Assorted Freshly Baked Cookies  
House Made Coconut Macaroons  
Assorted Miniature Biscotti  
Lemon Bars  
Warm Jumbo Pretzels with Honey Mustard  
Chocolate Truffles  
Pecan Bars  
“S’mores” Bars  
Fudge Brownies  
Rice Krispy® Treats  
Haagen Dazs® Ice Cream Bar  
Dreyer’s® Strawberry Fruit Bar

#### Each:

Assorted Granola Bars  
Assorted Candy Bars  
Assorted Balance Bars and Power Bars  
Individual Bagged Chips or Pretzels  
Assorted Fruit Yogurts  
Seasonal Whole Fresh Fruit

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## PLATED LUNCH

All meals are presented with fresh rolls and butter culminating with regular, decaffeinated coffee, specialty and herbal teas and ice tea

~ Minimum order of 30 persons ~

### SOUP

Fire Roasted Tomato and Fennel Bisque, Sorrel Pesto

Wild Mushroom Bisque, Porcini Foam, Chive Oil

### OR

### SALAD

California Citrus Salad, Bibb Lettuce, Radicchio, Fresh Oranges and Basil Balsamic

Classic Caesar, Hearts of Romaine, Parmesan Croutons, Garlic Dressing, Grilled Ciabatta

Field Salad, Oven-Dried Romanita Tomatoes, Cucumber Curis, Shallot Dressing

### ENTREE

(select one)

Penne with Italian Sausage, Roasted Peppers, Smoked Tomato, Basil, Roasted Garlic Veloute

Chicken Rock Shrimp Picatta, Roasted Pepper Polenta, Marinated Spring Vegetables

House-Made Kobe Salisbury Steak, Mushroom Fricassee, Horseradish Potato Mousseline, English Peas and Carrots

### DESSERT

(select one)

Classic Vanilla Bean Cheesecake with Berries

Caramelized Apple and Apricot Tart, Red Wine Reduction

Triple Silk Chocolate Torte, Black Currant Berries

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## “BENTO STYLE” LUNCH

All meals are presented with fresh rolls and butter culminating with regular, decaffeinated coffee, specialty and herbal teas and ice tea

~ Minimum order of 30 persons ~

### PRE-SET PETITE TRIO

#### SOUP/SALAD (select one)

Smoked Tomato Fennel Bisque  
Curried Lentil  
Cold Melon Soup  
California Field Salad with Carrot and Cucumber, Shallot Vinaigrette

#### PETITE SANDWICH TRIO (select three)

Nueske Smoked Bacon on Sourdough, Heirloom Tomatoes, Avocado Aioli  
Smoked Salmon Slider on Brioche  
Chicken Salad, Sliced Almonds, Golden Raisins and Micro Greens on Multigrain  
Roasted Turkey, Brie, Rocket Lettuce, Fig Jam on Walnut Bread  
Prosciutto, Manchego Cheese, Basil Pesto on a French Baguette

#### DESSERT (select one)

Fresh Fruit Salad with Seasonal Berries  
Majorie Chocolate Brownie Wedge  
Brown Butter Cake, Vanilla Creme Anglaise

### PRE-SET COLD

(select one)

Roasted Beet, Baby Arugula, Goat Cheese, Sherry Vinaigrette  
Poached Beef Tenderloin with Bearnaise Aioli  
Grilled Jumbo Prawns, Basil Pesto, Asparagus and Roasted Tomato  
Brown Butter Cake with Vanilla Creme Anglaise

#### California Citrus Salad

Harissa Chicken Salad with Watercress

Pickled Petite Vegetables, Lemon Vinaigrette, Tabouleh Salad

Malted Milk Chocolate Cheesecake with Pecan and Shortbread Crust

Grilled Vegetable Napoleon Salad

Cold Poached Salmon with Butter Bean Salad and Tomato Pesto

Garlic Braised Greens

Chocolate Noir Cake with Raspberry Coulis

## BUFFET LUNCHEON SUGGESTIONS

Please note: An additional \$7.00 per person will be charged for buffets  
under 50 people; prices are per person and based on 90 minutes

### SOME LIKE IT HOT

Soup du Jour

Market Salad Bar

Mixed Head Lettuce, Currant Tomatoes, Onions, Olives, Sprouts  
Green Peas, Edamame, Cucumber, Chickpeas, Pickled Carrots Cornichons Crumbled  
Bacon, Goat Cheese, Pepperoncinis  
Croutons, Selection of Dressings

Toasted Fregola Salad with Wild Mushrooms and Sun-Dried Tomatoes

Roasted Turkey Breast, Rosemary Jus, Deli-Style Pastrami, Pickled Onion  
Carolina Pulled Pork, Sweet and Sour BBQ Sauce

Dijon and Grain Mustard Cole Slaw, Kosher Dill Pickles, Horseradish Cream  
Served with Sourdough Hoagies, Country Wheat and Marble Rye

Linzer Bars, Sugar Cookies, Apple Strudel, Mixed Fruit Cobbler

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

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FLAVORS OF THE DEL

Spinach BLT Salad with Avocado and Black Pepper Vinaigrette

Cous Cous

Orange and Grapefruit Salad, Fennel, Frissee, Sunflower Seeds

Roasted Lemon Thyme Breast of Chicken

Grilled Skirt Steak, Salted Fingerling Potato, Shallot Bordelaise

Pan Seared Salmon, Meuniere Sauce, Braised Greens with Fresh Basil and Pesto Butter

Fresh Rolls and Butter

Oxnard Strawberry Tart, Orange Mousse Cake

Petit Éclairs and Date Nut Macaroons

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

PACIFIC RIM

Shitake Miso Soup, Tofu and Scallions

Hearts of Palm, Tomato Salad and Tat Soi Salad, Maui Onion, Black Pepper Vinaigrette

Hoisin Lo-Mein Salad, Edamame, Daikon, Toasted Sesame Seeds  
Ginger Peanut Dressing

Grilled Pineapple and Toasted Macadamia Nuts, Tamarind Glaze

Szechuan Beef Tender Tips

Japanese Curry Chicken and Potato over Five Rose Sticky Rice

Pan Seared Seabass with Wasabi Mango Beurre Blanc, Roasted Yams

Stir-Fried Broccoli with Cashews

Fresh Rolls and Butter

Island Cookies, Macaroons, Mango Flan, Chocolate Macadamia Cake

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

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TASTE OF ITALY

Caprese Salad, Tomatoes, Mozzarella, Basil, Olive Oil and Balsamic Vinaigrette

Hearts of Romaine with Shaved Asiago, White Anchovy Caesar Dressing

Sicilian Antipasta, Fresh Olive Oils, Grilled Calamari, Roasted Chorizo, Citrus Segments, Marinated Chick Peas and Assorted Olives

Braised Chicken Breast, Tomato, Green Olives

Cheese Tortellini, Beef Short Rib Bolognese

Pan Roasted Local Catch of the Day, Stewed Artichoke and Favva Beans

Green Beans with Roasted Shallots and Olive Oil

Mascarpone Trifle with Berries, Assorted Biscotti

Panettone Bread Pudding with Marsala Sauce

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

CHARUTOS

Soup du Jour

Mixed Baby Head Lettuce, Manchego, Spiced Almonds, Banyuls Vinaigrette

Roasted Asparagus and White Bean Salad, Arugula Pesto

Celery Root with Roasted Apple Salad, Chive Crème Fraiche

Charutos (Rolled Sandwiches on Fresh Baguettes):

Chicken Salad: Sliced Almonds, Golden Raisins, Micro Greens

Italian Salami: Provolone, Green Olive Tapenade, Pickles

Caprese & Fresh Mozzarella: Basil Pesto

Roasted Turkey: Rocket Lettuce, Brie and Fig Jam

S'mores Bars, Pecan Bars, White Chocolate Macadamia and Chocolate Chip Cookies

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas





## LUNCH ON THE RUN

Please choose a total of two (2) sandwiches and/or charuto  
to offer your guests a choice of lunch entrée

Please note there is a surcharge of \$5.00 per person for split sandwiches  
and an additional \$7.00 per person for expanded selections

### SIGNATURE SANDWICHES

Deli Special Sub On Baguette, Cappicola, Prosciutto, Salami and  
Provolone Cheese, Sliced Onion, Tomato and Shredded Lettuce

Smoked Ham and Horseradish Cheddar On Wheat Roll  
Sliced Pickles and Crisp Lettuce

Roast Beef and New York White Sharp Cheddar On Sourdough  
Sliced Tomato and Crisp Lettuce

Smoked Turkey, Boursin and California Avocado On Croissant  
Sliced Tomato and Crisp Lettuce

### SIGNATURE CHARUTOS

Rolled Sandwich on a Fresh Baguette

Roasted Chicken with Queso Fresco, Tomato Pesto, Bacon Cabbage Slaw

Italian Salami with Provolone, Green Olive Tapenade, Pickles

Prosciutto with Fresh Mozzarella, Basil Pesto

Roasted Turkey with Brie and Fig Jam

Bagged lunches Include One (1) entrée, Chips, Whole Fruit, Cole Slaw and Cookie

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## RECEPTION SUGGESTIONS

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### Hors d'oeuvres

Minimum order of 25 pieces each

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### CHILLED CANAPÉS

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|--|---|
| Heirloom Tomato Bruschetta                   | Port Poached Pear with Peppered Goat Cheese and Cress     |
| Curried Chicken in Bouchee                   | Jumbo Lump Crab Louis on Asian Spoon                      |
| Miniature "BLT"                              | Pate on Brioche, Fig Compote                              |
| Seared Ahi and Cucumber on Toast             | Five Spice Duck Rilette with Plum Sauce and Won Ton Crisp |
| Chipotle Spiked Hummus on Pita Chip          | Oven Dried Roma, Buffalo Mozzarella on Crostini           |
| Russian Corn Crusted Goat Cheese             | Mini Beef Filet, Horseradish Cream                        |
| Artichoke and Smoked Salmon Mousse on Endive | Atlantic Smoked Salmon with Fuji Apple Slaw               |
| Marble Potato with Basil Olive Tapenade      | Brie and Raspberry en Croute                              |
| Belgian Endive with Boursin Cheese           | Lobster, Avocado and Mango Salad on Asian Spoon           |
| Gorgonzola with Apricot and Grape on Toast   | Seared Ahi Tuna, Green Papaya Slaw                        |
| Smoked Tomato and Mozzarella Crostini        | Shaved Parma and Asparagus                                |
| Atlantic Smoked Salmon Pinwheel              | Brie and Date Tart  |
| Sugar Snap Pea with Point Reyes Blue Cheese  |   |

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## RECEPTION SUGGESTIONS

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### Hors d'oeuvres (continued)

Minimum order of 25 pieces each

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### HOT CANAPÉS

Southwestern Chicken in Phyllo  
Hotel Del Focaccia Bites  
Cheese-Stuffed Artichokes  
Caramelized Maui Onion Tart  
Porcini Mushroom Spanakopita  
Citrus Almond Chicken Saté  
Miniature Quiche Lorraine  
Vegetable Spring Rolls, Sweet Chili Sauce  
Sundried Tomato Phyllo  
Crispy Chile Beef Wonton

Mini Crab Cake, Chipotle Aioli  
Shrimp and Pork Pot Stickers  
Thai Shrimp Wonton  
Peruvian Pepper Rubbed Lamb Chops  
Lobster Hushpuppy with Mango Remoulade  
Tempura Long Beans with Sweet Soy  
Cumin Coconut Shrimp Saté  
Miniature Kobe Burger, Panca Pepper Aioli  
Mono de Lion Scallop, Sweet Thai Chili Glaze  
Scallop Pistachio Fritter, Tangerine Glaze  
Miniature Chicken and Cheese Cornucopia

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## SIGNATURE DISPLAYS

Prices are per person and are based on a one-hour reception unless otherwise noted  
Per person selections have a minimum guarantee of 30 persons

### CALIFORNIA COASTAL CHEESES

Micro Shaved Gruyere with Candied Fruit Relish  
Panko Goat Cheese with Two Pestos  
Brie with Dates and Toasted Almonds  
Point Reyes Blue with Black Figs and Walnut Chutney  
Crackers, Lavosh, Sliced French Baguette

### CHILLED FARM STAND VEGETABLES AND ANTIPASTI

An Arrangement of Seasonal Vegetables  
Presented with Marinated Olives, Artichokes, Giardini and Accoutrements  
Red Pepper Dipping Sauce, Balsamic Glaze, Green Onion Remoulade

### FLAT BREADS

Panko Crusted Baked Goat Cheese  
Black Olive and Sun-Dried Tomato Pestos  
Crab and Spinach Dip  
Served with Flat Breads and Lavosh

### ASIAN STATION

Vegetable Lo-Mein Noodles  
Won Ton Shrimp, Sweet Chili Sauce  
Barbecue Pork Dumplings  
Sesame Orange Chicken with Calrose Rice

### QUESO FUNDIDO

Chorizo, Poblanos, Fresh Salsa and Guacamole  
Tri-Color Tortilla Chips

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.





## PASTA DISPLAYS

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Presented in chaffing dishes and offered with focaccia  
to enhance your reception, pasta selections can be prepared to order  
Chef attendant at \$100.00 per hour, two-hour minimum  
One (1) chef attendant per 50 guests

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### RAVIOLI

Herbed Ricotta, Pine Nuts  
Sun Dried Tomatoes, Citrus Gremolata

### PENNE

Red Onions, Rapini, Italian Sausage  
Roasted Garlic Veloute

### POLENTA GNOCCHI

Laughing Bird Shrimp, Tomato Beurre Fondue  
Pine Nut Pecorino Streusel

### ORECCHIETTE DEL MAR

Rock Shrimp, Rainbow Chard, Lemon Olive Oil and Asiago Cheese

### TORTELLINI

Roasted Chicken, Pancetta, Parsley, Ricotta Cheese

### BAKED MAC AND CHEESE

Black Truffle and Goat Cheese Béchamel  
Basil Panko Crumb Top

## PIZZA SELECTIONS

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A selection of focaccia pizzas served under a heat lamp

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BBQ Chicken and Caramelized Onions  
Marinated Artichoke, Mushrooms, Oven-Dried Tomatoes  
Italian Sausage with Apple Wood Smoked Bacon  
Traditional Margherita

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## BUTCHER BLOCK

Chef attendant required at \$100.00 per hour, two-hour minimum  
One (1) chef attendant required per 50 guests

HERB ROASTED CLUB CUT NEW YORK  
Caramelized Shallot Cabernet Reduction  
(Serves 20 People)

PRIME RIB OF BEEF  
Horseradish Cream, Truffle Demiglace  
(Serves 20 People)

PEPPER CRUSTED BEEF TENDERLOIN  
Béarnaise Aioli, Port Wine Jus  
(Serves 20 People)

GRILLED FLAT IRON STEAK  
Sweet Sour Pickled Onion Rings, Smoked Paprika Sauce  
(Serves 20 People)

LEG OF LAMB  
Lemon Parsley Gremolata  
(Serves 30 People)

SMOKED BONE-IN HAM  
Sweet Violet Mustard Sauce  
(Serves 30 People)

PORK TENDERLOIN  
Tart Black Cherry Glaze  
(Serves 20 People)

WHOLE ROASTED TURKEY WITH  
SAGE AND LEMON RUB  
Peach Preserves and Cranberry Jus  
(Serves 20 People)

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## DELICACIES FROM THE DEEP

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### ICE-CHILLED SEAFOOD

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Cocktail Sauce, Calypso Sauce, Wedged Lemons, Hot Sauces  
Minimum Order of 25 Pieces Per Item

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JUMBO SHRIMP  
OYSTERS ON THE HALF SHELL  
ALASKAN KING CRAB LEGS  
STEAMED PRINCE EDWARD  
ISLAND MUSSELS

### SUSHI

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All served with Chopsticks, Wasabi, Pickled Ginger, Soy Sauce  
Minimum Order of 25 Pieces Per Item

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#### MAKI (ROLL)

CALIFORNIA (CRAB)  
CUCUMBER  
SPICY TUNA

#### NIGIRI (RICE CAKE)

AHI TUNA  
SHRIMP  
SALMON

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ATLANTIC SMOKED SALMON  
Capers, Red Onion, Crème Fraiche, Lavosh  
(Serves 30 Guests)

SEARED TUNA  
Carved Cardamom Seared Tuna  
Micro Green Salad  
(Serves 30 Guests)



## BEACH PARTY BUFFET DINNER

All meals are presented with fresh rolls and butter culminating with regular, decaffeinated coffee, specialty and herbal teas

### SALAD

Agua Fresca Bar, Watermelon Opal Basil, Honeydew Rosemary, Pineapple Tamarind, Tangerine Thyme

Sweet & Sour Cucumber and Scallop

Jicama Green Bell Pepper and Cilantro, Chile Lime Vinaigrette

### PASTA

Lobster Lasagna

Canneloni with Eggplant Caponata

### CHEF'S SEASONAL VEGETABLE SELECTION

### BEEF

California Cabernet Braised Beef Short Rib

### POULTRY

Crispy Brick Pressed 1/2 Chicken

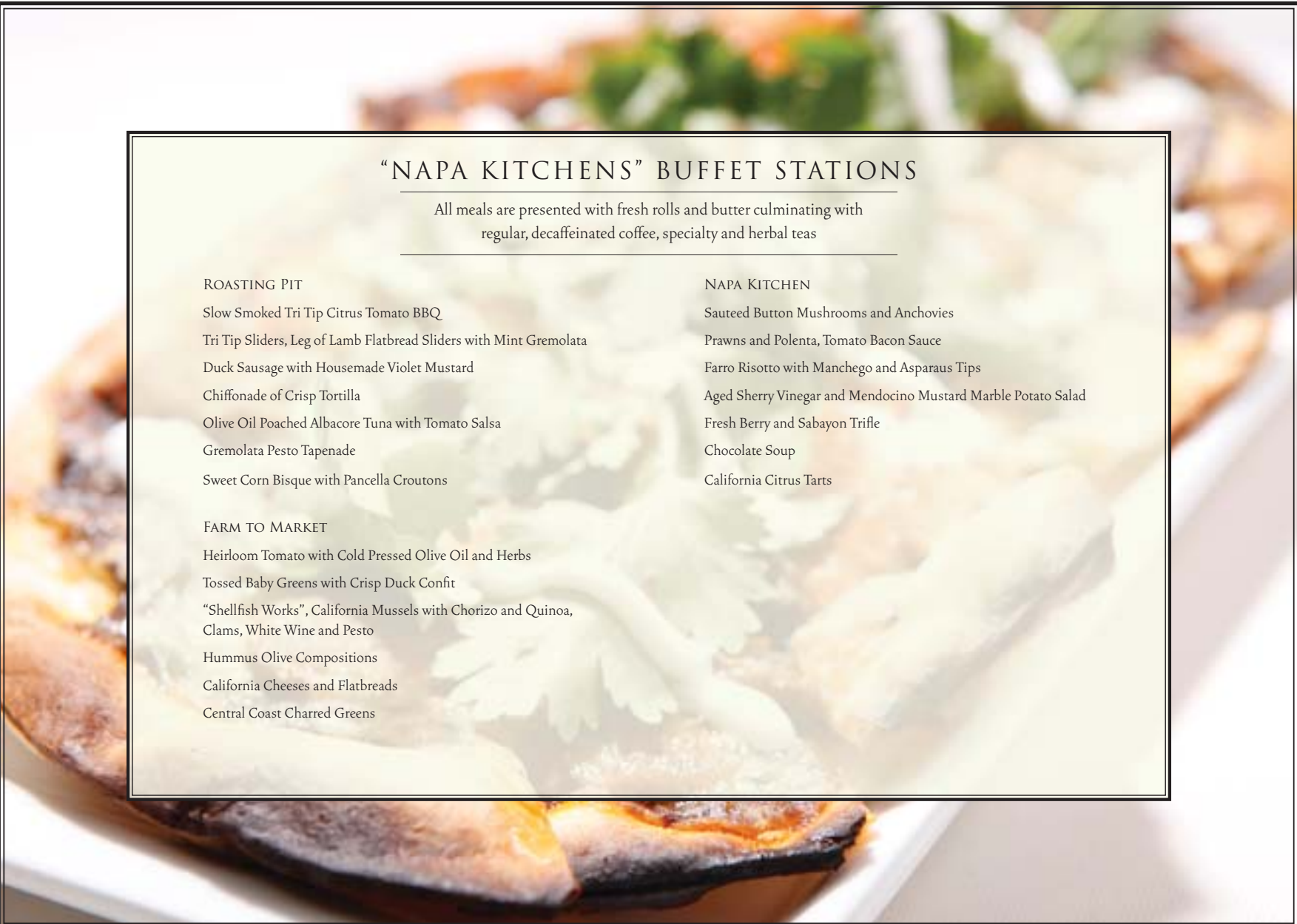
Tangerine Pasilla Chile BBQ

### DESSERT

Make Your Own S'mores with Firepit

California Cheesecake Bar, Chocolate, Vanilla, Strawberry Cheesecakes with assorted toppings and sauces

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## “NAPA KITCHENS” BUFFET STATIONS

All meals are presented with fresh rolls and butter culminating with regular, decaffeinated coffee, specialty and herbal teas

### ROASTING PIT

Slow Smoked Tri Tip Citrus Tomato BBQ  
Tri Tip Sliders, Leg of Lamb Flatbread Sliders with Mint Gremolata  
Duck Sausage with Housemade Violet Mustard  
Chiffonade of Crisp Tortilla  
Olive Oil Poached Albacore Tuna with Tomato Salsa  
Gremolata Pesto Tapenade  
Sweet Corn Bisque with Pancella Croutons

### FARM TO MARKET

Heirloom Tomato with Cold Pressed Olive Oil and Herbs  
Tossed Baby Greens with Crisp Duck Confit  
“Shellfish Works”, California Mussels with Chorizo and Quinoa, Clams, White Wine and Pesto  
Hummus Olive Compositions  
California Cheeses and Flatbreads  
Central Coast Charred Greens

### NAPA KITCHEN

Sauteed Button Mushrooms and Anchovies  
Prawns and Polenta, Tomato Bacon Sauce  
Farro Risotto with Manchego and Asparagus Tips  
Aged Sherry Vinegar and Mendocino Mustard Marble Potato Salad  
Fresh Berry and Sabayon Trifle  
Chocolate Soup  
California Citrus Tarts

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## BUFFET DINNER SUGGESTIONS

Prices are per person and based on two hours.

Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### WELCOME TO "THE DEL"

#### CALIFORNIA AND BAJA CHEESES

Jalapeno Pepper Jack with Mango Jam, Super Aged Winchester Gouda  
Brie Parfait with Dates and Toasted Almonds, Point Reyes Blue Cheese  
with Black Figs and Walnut Chutney, Crackers, Lavosh, French Baguette

#### CHILLED FARM STAND VEGETABLES AND ANTIPASTI

An Arrangement of Seasonal Vegetables, Presented with Marinated Olives  
Artichokes, Giardini and Accoutrements, Red Pepper Dipping Sauce  
Balsamic Glaze, Green Onion Remoulade

#### FLAT BREADS

Baked Goat Cheese with Black Olive, Sun-Dried Tomato Pesto  
Grilled Flat Breads

#### ASIAN STATION

Vegetable Lo-Mein Noodles, Won Ton Shrimp, Sweet Chili Sauce  
Barbecue Pork Dumplings, Sesame Orange Chicken with Calrose Rice

#### PASTA STATION

Presented In Chaffing Dishes and Offered with Focaccia  
Penne, Red Onions, Rapini, Italian Sausage, Roasted Garlic Veloute

#### BAKED MAC 'N' CHEESE

Black Truffle and Goat Cheese Béchamel, Basil Panko Crumb Top

#### CARVED TO ORDER (Chef Attendant Required)

Served with Fresh Rolls

Herb-Roasted Club Cut New York

Caramelized Shallot Cabernet Reduction

Whole Roasted Turkey with Sage and Lemon Rub

Peach Preserves and Cranberry Jus

#### DESSERT AND COFFEE STATION

Pastry Chef's Selection of Miniature Pastries, Tarts and Cakes  
Chocolate Fondue with Fresh Fruit, Pretzels and Dipping Cookies

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

Chef Attendants at \$100.00 Per Hour, Two-Hour Minimum;

One (1) Chef Attendant Required per 50 Guests

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.





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## LAS ISLAS CORONADAS

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Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### SOPAS Y ENSALADAS

Black Bean Soup With Cardamom Walnuts

Ensalada Caribe

Jicama, Pineapple, Cucumber, Orange Segments  
Tossed on Bed of Romaine, Spicy Chamoy Dressing

Ensalada Palmitos

Tossed Hearts of Palm, Escabeche, Piquin Shrimp,  
On a Bed of Arugula and Iceberg Lettuces  
Epazote and Honey Vinaigrette

### MARISCOS

Marisco del Mar

Shrimp, Scallops, Clams, Squid, Tilapia

Spicy Coconut Tomato Broth

Plantain Tostones

Yucatan Ceviche with Shrimp and Scallops

### TACOS TRADICIONALES

Braised Beef

Guacamole, Tomatoes, Shredded Jalapeño Jack  
Cheese, Salsa Roja, Salsa Verde, Sour Cream

Warm Flour and Corn Tortillas

Chorizo Twice-Baked Potatoes, Queso Fresco

Coconut Tamarind Rice

Fresh Rolls and Butter

### DUO POLLO

Seven Chile Mole Sauce

Hot and Sour Mango Chutney Sauce

Garnished with Roasted Tomatillo, Onion and  
Tomato Mojo

### DULCES

Caramel Flan

Sopapillas Filled With Kahlua Cream

Cinnamon Buñuelos and Churros

Coffee, Decaffeinated Coffee, Specialty  
and Herbal Teas

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.

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## POINT LOMA

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Prices are per person and based on two hours.

Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### SOUP

California Shrimp and White Corn Chowder  
with Oyster Crackers

### SALADS

Coastal Slaw with Horseradish, Toasted Caraway,  
and Sherry Vinaigrette

Olive Oil Poached Albacore and Macaroni Salad,  
with Parsley

Lump Crab with Celery Root Endive, Roasted Apple  
and Tarragon Aioli

Iceberg Lettuce with Pancetta, Bleu Cheese and  
Marinated Tomatoes

### FROM THE GRILL (Chef Attendant Optional)

Beach Side Brats:

Ale Marinated Bratwurst

Charbroiled Kielbasa

Offered With Sautéed Peppers and Onions

And Our Chef's Own Three Signature Barbecue  
Sauces and Relish

### FROM THE LINE

Skirt Steak with Salt Potatoes

Split Lobster Tails with Drawn Garlic Butter  
(Three Per Person)

Pale Ale Steamed Clams

Quartered Rotisserie Chicken

Fire Roasted Vegetables, Corn On The Cob

Fresh Rolls and Butter

### SWEETS

Chocolate Soup with Roasted Bananas  
in Porter Beer

Chilled Bread Pudding with Vanilla Bean Anglaise

Coffee, Decaffeinated Coffee, Specialty  
and Herbal Teas

Chef Attendants at \$100.00 Per Hour, Two-Hour  
Minimum; One (1) Chef Attendant Required per  
50 Guests

### S'MORES

May we suggest making your own s'mores  
after dinner? Enjoy a beach classic with marshmallows,  
chocolate, graham crackers with skewers to roast  
over an open flame. Complete Beach Fire Ring set up  
including Beach Chairs is \$500.00.

## GLORIETTA

Prices are per person and based on two hours.

Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### STARTERS

Prosciutto with Toasted Fennel, Black Pepper Cotta  
Bresaola with Dried Fruit, Herbed Salami  
Winchester Super Aged Gouda, Point Reyes Bleu,  
Sonoma Dry Jack, Goat Cheese with Pesto's  
Accompanied with Cornichons, Pearl Onions  
Festive Olives and Toasted Almonds

### SALADS

Toasted Fregola Salad, Sun-Dried Tomato  
and Spinach  
  
Romaine Spears, Toasted Pecans, Diced Pears, Dried  
Cranberries, Broken Goat Cheese Vinaigrette  
  
Marinated Mushroom Salad, Thyme Oil Vinaigrette

### CARVED TO ORDER (Chef Attendant Required)

Served with Fresh Rolls  
  
Grilled Flat Iron Steak  
Sweet Sour Pickled Onion Rings, Smoked  
Paprika Sauce

### FROM THE LINE

Roasted Citrus Chicken  
Braised Escarole and White Beans, Toasted Garlic

Juniper Rosemary Lamb Meatballs  
Toasted Farro and Roasted Fennel

California Almond Crusted Sand Dabs  
Saffron Risotto

Roasted Fingerling Potatoes  
Baby Root Vegetables with Sweet Onion Fondue

Fresh Rolls and Butter

### DESSERT

Chocolate Tarts, Mini Almond Raspberry  
Frangipane Cakes  
Chocolate Flourless Torte, Bailey's Anglaise  
New York Style Cheesecake, Wild Berry Compote

Coffee, Decaffeinated Coffee, Specialty  
and Herbal Teas

Chef Attendants at \$100.00 Per Hour, Two-Hour  
Minimum; One (1) Chef Attendant Required  
per 50 Guests



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## THE SMOKEHOUSE

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Prices are per person and based on two hours.

Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### STARTERS AND SALADS

Chopped Salad Tomatoes, Spiced Almonds and Pickled Onions  
Creamy Ranch Dressing  
Apple and Pecan Slaw with Black Pepper Horseradish  
Watermelon and Cress Salad, Cotija Cheese  
Macaroni Salad with Black Forest Ham and Sweet Peas

### SPECIALTIES

Slow Roasted Beef Brisket with Caramelized Cipolini Onions,  
Béarnaise Aioli  
Barbecue Pork Ribs, New Potato Hash  
Eggplant Ratatouille

### Brunswick Stew

Chicken, Lima Beans, Corn, Potatoes and Roasted Tomato

House Made Potato Crisps, Chipotle Ketchup

Fresh Corn Bread with Honey Butter


### ICE CREAM BAR

Chef's Choice of Two Ice Cream Flavors

Accompaniments to Include:

Warm Chocolate and Caramel Sauces, Fresh Whipped Cream  
Candied Nuts, Sprinkles, Toasted Coconut, Berry Compote  
Brownies, Chocolate Chip Cookies  
Warm Apple Strudel

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas



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## THE AMERICA'S CUP

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Prices are per person and based on two hours.

Please note: An additional \$7.00 per person will be charged for buffets under 50 people

### STARTERS AND SALADS

Roasted Tomato and Red Pepper Bisque  
Swiss Crusted Croutons

Beefsteak Tomato Salad  
Cucumber and Butter Lettuce

Roasted Corn and Nopales Salad  
Lime and Lemon Oil Vinaigrette

### FROM THE GRILL (Chef Attendant Optional)

Grilled All-Beef Hamburgers and Turkey Burgers  
BBQ Pulled Pork, Molasses Baked Beans  
Buttermilk Fried Chicken

### CONDIMENTS TO INCLUDE:

Lettuce, Sliced Tomato, Sliced Onions, Sliced Dill Pickles,  
Assorted Sliced Cheeses, Ketchup, Mustard  
and Mayonnaise, Brioche Buns

Spiced Seasoned Steak Fries  
Corn Bread Muffins with Honey Butter

### DESSERTS

Wedged Watermelon  
Double Fudge Brownies & Peanut Butter Cookies  
Warm Apple Oatmeal Crisp, Cinnamon Chantilly Cream

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



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## LITTLE HAVANA

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Prices are per person and based on two hours.

Please note: An additional \$7.00 Per person will be charged for buffets under 50 people

Seared Chilled Tuna Loin with Scotch Bonnet Salsa

Oven-Roasted Sweet Potatoes and Plantains

Grilled Pineapple and Toasted Macadamia Nuts, Tamarind Glaze

Fresh Rolls and Butter

Mixed Greens, Roma Tomatoes, Cucumber Ribbons  
Pumpkin Seeds, Mango Vinaigrette

Chocolate Macadamia Coconut Cake, Warm Deep Dish Mango  
and Cornbread Crumble

Green Papaya Avocado Salad

Coffee, Decaffeinated Coffee, Specialty and Herbal Teas

Grouper Escabeche

Roasted Pork with Sugar Cane and Ginger Glaze, Pulau Rice

Jerked Chicken, Rum Glazed Carrots, Curried Spinach

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## SERVED DINNER SUGGESTIONS

### BEEF

All meals are presented with fresh rolls and butter culminating with coffee, decaffeinated coffee, specialty and herbal teas

Please note: An additional \$10.00 per person will be added to served dinner events under twenty five (25) guests

FIRE-ROASTED TOMATO AND FENNEL BISQUE  
sorrel pesto

FRISSEE AND UPLAND CRESS SALAD  
Roasted Cauliflower  
Toasted Coriander Vinaigrette

BRAISED BEEF SHORT RIB OVER  
CRÈME FRAICHE POTATO MOUSSELINE  
French Green Beans, Forrest Mushrooms, Chipolini Onion

CHOCOLATE CHIPOTLE TORTE  
Dark Chocolate Ganache

ONION AND ROASTED GARLIC BISQUE  
Gruyere Crostini

ROMAINE SALAD  
Hot House Tomatoes and Cucumber  
Balsamic Vinaigrette

TENDERLOIN OF BEEF  
Warm Marble Potato Salad, Braised Leeks, Glazed Carrots, Bordelaise

BOLIVIAN CHOCOLATE SLUMP CAKE  
Burgundy Cherry Compote

## LAMB

All meals are presented with fresh rolls and butter culminating with coffee,  
decaffeinated coffee, specialty and herbal teas

Please note: An additional \$10.00 per person will be added to  
served dinner events under twenty five (25) guests

CHILLED ASPARAGUS AND WHITE  
TRUFFLE SOUP

HEIRLOOM TOMATO SALAD  
Feta, Watercress, Fennel Pollen  
White Balsamic Vinaigrette

LAMB MIXED GRILL  
Rack, Sirloin and Sausage Marquese  
White Bean Ragout and Seasonal Vegetable

ORANGE CUSTARD PANNA COTTA  
Seasonal Berries

ROASTED PARSNIP AND APPLE SOUP

MIXED GREENS AND HYDROPONIC  
WATERCRESS SALAD  
Basil and Ricotta Croutons, Lemon Pumpkinseed Vinaigrette

BRAISED LAMB SHANKS  
Wilted Spinach, White Bean Ragoût

BLACK AND WHITE BAVAROIS BOMBE  
Fig and Wine Sauce

## POULTRY

All meals are presented with fresh rolls and butter culminating with coffee,  
decaffeinated coffee, specialty and herbal teas

Please note: An additional \$10.00 per person will be added to  
served dinner events under twenty five (25) guests

WILD MUSHROOM BISQUE  
Porcini Foam, Chive Oil

BABY GREENS SALAD  
Belgian Endive, Fresh Raspberries, Candied Walnuts  
Sherry Shallot Vinaigrette

SUNDRIED TOMATO AND FOCACCIA STUFFED  
AIRLINE BREAST OF CHICKEN  
Lemon Beurre Blanc  
Roasted Garlic Mashed Potato with Seasonal Vegetable

PARIS BREST  
Raspberry Sauce

SMOKED TOMATO AND CRAB FONDUE  
Crusty Sourdough

SPINACH SALAD  
Sweet Onion, Poached Egg, Bacon, Orange  
Pesto Poppy Seed Dressing

ROASTED HALF CHICKEN  
Pancetta Rosemary Stuffing

ROASTED BANANA TIRAMISU  
Dark Chocolate Shavings, Belgian Chocolate Sauce



## SEAFOOD

All meals are presented with fresh rolls and butter culminating with coffee,  
decaffeinated coffee, specialty and herbal teas

Please note: An additional \$10.00 per person will be added to  
served dinner events under twenty five (25) guests

ARUGULA PAPERDELLE  
Mushroom Ragout, Duck Confit, Roasted Tomato

CALIFORNIA CITRUS SALAD  
Bibb Lettuce, Radicchio, Fresh Orange  
Basil Balsamic

GRILLED SALMON ESCALOPE  
English Pea Risotto, Chive Beurre Blanc

MILK CHOCOLATE HAZELNUT  
CREAM CAKE  
Port Poached Pears

LUMP CRAB SALAD

MICRO GREEN PETITE SALAD  
Champagne Vinaigrette

POACHED FILET OF HALIBUT  
Shellfish Bouillabaisse

APPLE TART TATIN, APRICOT  
CRANBERRY CHUTNEY ROYALE

CAULIFLOWER CRACKED BLACK  
PEPPER SOUP  
Pancetta, Hazelnut

CALIFORNIA FIELD SALAD  
Oven Dried Romanita Tomatoes, Cucumber Curls,  
Shallot Dressing

PAN ROASTED SEABASS  
Warm Potato Salad, California Almond Pesto  
Braised Rapini, Beurre Blanc

TRIPLE SILK CHOCOLATE TORTE  
Sauce Cassis, Black Currant Berries





## CLASSIC DUOS

All meals are presented with fresh rolls and butter culminating with coffee, decaffeinated coffee, specialty and herbal teas

Please note that an additional \$10.00 per person will be added to served dinner events under twenty five (25) guests

### SOUPS (Choice of One)

Fire-Roasted Tomato and Fennel Bisque, Sorrel Pesto

~ Or ~

Farro and Chorizo Soup, Parsley Gremolata

~ Or ~

Lobster Cappuccino, Lobster Bisque, Tarragon Froth

### SALADS (Choice of One)

Classic Caesar

Hearts of Romaine, Parmesan Croutons, Garlic

Dressing, Grilled Ciabatta

~ Or ~

Heirloom Tomato Salad

Feta, Watercress, Fennel Pollen

White Balsamic Vinaigrette

~ Or ~

Baby Greens Salad

Belgium Endive, Fresh Raspberries, Candied Walnuts

Sherry Shallot Vinaigrette

(Additional \$3.00)

### ENTRÉES

Herb Roasted Petit Filet Mignon Paired With Citrus

Poached Jumbo Shrimp

Parmesan Potato Gratin, Sauce Bordelaise

Prime Sirloin Of Lamb Paired with

Mono De Lion Scallop

Roasted Garlic White Corn Polenta, Truffle Thyme

Jus, Tarragon Butter

Braised Beef Short Rib Paired With Merris Crab Leg

Warm Fregola, Rainbow Chard, Chanterelle

Mushroom, Caviar Butter

Braised Chicken Paired With Rock Shrimp Risotto

Micro Bean Medley, Whole Grain Mustard Béarnaise

### DESSERTS (Choice of One)

Manjari Chocolate Tower, Raspberry Center,

Crème Anglaise

~ Or ~

Limoncello Mascarpone Cream, Raspberries and

White Chocolate

~ Or ~

Almond Frangipane Torte, Chocolate Caramel Pot

au Crème



## DINNER ENHANCEMENT SUGGESTIONS

### ENTRÉE SUBSTITUTIONS

Nova Scotia Lobster Tail  
Market Price

### INTERMEZZOS

Rose Petal Sorbet with Champagne Splash  
~ Or ~  
Lemon Thyme Sorbet

### DESSERT & COFFEE TABLE

Our Pastry Chefs Selection of Fruit Tarts, Parfaits, Torts  
Chocolate Fondue with Fresh Fruit, Pretzels and Dipping Cookies

Freshly Brewed Coffee, Decaffeinated, Herbal and Specialty Teas  
With Chocolate Shavings, Cinnamon Sticks, Vanilla, Rock Sugar

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.

## BEVERAGES

There is a bartender charge of \$100 per bar/bartender.  
These charges will be waived if each bar exceeds \$500 in sales exclusive of tax and gratuity.

VODKA

GIN

BOURBON

WHISKEY

SCOTCH

RUM

TEQUILA

WHITE WINE

RED WINE

PREMIER

Smirnoff

Beefeater

Wild Turkey

Seagrams 7

Cutty Sark

Myer's Platinum

Sauza Gold

Vista Point Chardonnay

Vista Point Merlot

GRAND

Belvedere

Tanqueray

Makers Mark

Canadian Club

Chivas Regal

Mount Gay

Sauza Commemorativo

Casa Lapostolle, Chardonnay

Casa Lapostolle, Merlot

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.

## 2011 GROUP DINING SUGGESTED WINE LIST

### SPARKLING WINE

Domaine Chandon Brut Rose  
Piper Sonoma, Brut, Sonoma  
"J", Brut, Russian River  
Chandon Reserve, Brut, Napa  
Moët et Chandon, Imperial  
Veuve Cliquot Yellow Label  
Dom Perignon

### CHARDONNAY

Vista Point, California  
Bogle, California  
St. Francis, Sonoma  
Benziger, Sangiacomo Sonoma  
Silverado, Monterey  
Simi, Sonoma  
Casa Lapostolle, Chile  
Sonoma Cutrer, Sonoma  
Ferrari-Carano, Sonoma  
Grgich, Napa  
Stag's Leap Wine Cellars, Napa  
Mondavi, Carneros  
Franciscan, Napa  
Wild Horse, Paso Robles  
Newton Red Label, St. Helena

### SAUVIGNON BLANC

Kim Crawford, Sauvignon Blanc  
Roth, Sauvignon Blanc  
Infamous Goose Sauvignon Blanc, NZ  
Mondavi, Fume Blanc

### CABERNET SAUVIGNON

Vista Point, California  
Bogle, California  
Benziger, Sonoma  
Franciscan Oakville, Napa  
Roth, Alexander Valley  
Simi, Sonoma  
Casa Lapostolle, Chile  
Estancia, Paso Robles  
Clos du Val, Napa  
St. Francis, Sonoma  
Robert Mondavi, Napa  
Stags Leap Winery, Napa  
Kendall-Jackson Vintner's Reserve  
Wild Horse, Paso Robles

### MERLOT

Vista Point, California  
Bogle, California  
Casa Lapostolle, Chile  
Kendall-Jackson Vintner's Reserve  
Estancia, Central Coast  
Benziger, Sonoma

Simi, Alexander Valley  
Franciscan, Napa  
Clos du Bois, Alexander Valley  
Matanza's Creek, Sonoma  
Pine Ridge, Crimson Creek, Napa Merlot  
Cuvaision, Napa  
Robert Mondavi, Napa  
St. Francis, Sonoma

### PINOT NOIR

Byron, Santa Maria  
King Estate, Oregon  
Robert Stemmler, Sonoma  
Acacia, Carneros  
Estancia, Monterey  
Wild Horse, Central Coast  
Domaine Carneros, Napa

### OTHER WHITE WINES

Santa Margherita, Pinot Grigio  
Chateau St. Michelle Eroica, Riesling  
Gutzler, Germany, Blanc de Noir

### OTHER RED WINES

St. Francis, OV Zinfandel, California  
St. Francis, Claret, Sonoma  
Newton Red Label, Claret  
Benziger, Syrah, Sonoma  
St. Francis, RED, Sonoma

## TRADITIONAL INDIAN MENU SUGGESTIONS

Please Note: An additional \$7.00 per person will be charged for buffets under 50 people  
Prices are per person and based on 90 minutes

### TASTE OF THE EAST

#### GARDEN SALAD

Fresh Greens, Tomato, Cucumber,  
Onions and Carrots  
Chef's Choice of Dressing

#### AAM SOUP

Mango Pulp Simmered with Ginger,  
Cloves and Cinnamon

#### ENTRÉES

Murgh Tikka Masala  
Skewered Chicken with Cream Sauce

#### SAG PANEER

Fresh Spinach in a Cream Sauce with  
Chunks of Homemade Paneer

#### Vegetable Masala

Blend of Garden Vegetables with  
Fresh Garlic, Ginger and Green Chilies

#### Basmati Rice

Garlic and Plain Naan

#### DESSERT

Mango Mousse  
Light and Fluffy Mousse Flavored  
with Mangos

### MANGO TANGO

#### APPETIZERS

Vegetarian Sampler  
Assorted Pakoras and Onion Bhaji  
Served with Mint Chutney and Tamarind  
Chutney

#### Choice of:

Garden Salad  
Fresh Greens, Tomato, Cucumber, Onions  
and Carrots  
Chef's Choice of Dressing

~Or~

AAM Soup  
Mango Pulp Simmered with Ginger,  
Cloves and Cinnamon

#### ENTREES

AAM Murg  
Chicken, Fresh Ginger and Chunks of  
Mango

#### Roghan Ghosht

A Yogurt-based Curry Cooked with  
Cubes of Lamb

#### Sag Paneer

Fresh Spinach in a Cream Sauce with  
Chunks of Homemade Paneer

#### Vegetable Masala

Blend of Garden Vegetables with Fresh  
Garlic, Ginger and Green Chilies

#### Basmati Rice

Garlic and Plain Naan

#### DESSERT

Mango Mousse  
Light and Fluffy Mousse Flavored with  
Mangos

#### Kheer

An Indian Variation of Rice Pudding

A taxable service charge of 23% and state sales tax of 8.75% will apply to food and beverage. Prices and selections are subject to change.



## TRADITIONAL INDIAN MENU SUGGESTIONS

Please Note: An additional \$7.00 per person will be charged for buffets under 50 people  
Prices are per person and based on 90 minutes

### GARAM MASALA

#### APPETIZERS

Veggie Sampler  
Veggie Samosa, Assorted Pakoras and Onion  
Bhaji  
Served with Mint Chutney and Tamarind  
Chutney

Garden Salad  
Fresh Greens, Tomato, Cucumber, Onions and  
Carrots  
Chef's Choice of Dressing

Murg Soup  
Spicy Chicken Curry

#### ENTREES

Murgh Tikka Masala  
Skewered Chicken with Cream Sauce

Paneer Tikka Masala  
Homemade Paneer with Exotic Spices and Herbs

Calcutta Shrimp  
A Simmered Creamy Dish

Mutter Paneer  
Combination of Peas and Cheese with a Rich  
Creamy Sauce

Kabab Curry  
Tender Lamb Sheikh Kabob Sautéed with  
Onions and Bell Peppers

Basmati Rice  
Garlic and Plain Naan

#### SAG PANEER

Fresh Spinach in a Cream Sauce with Chunks of  
Homemade Paneer

Sag Paneer  
Fresh Spinach in a Cream Sauce with Chunks of  
Homemade Paneer

Vegetable Masala  
Blend of Garden Vegetables with  
Fresh Garlic, Ginger and Green Chilies

Basmati Rice  
Garlic and Plain Naan

#### DESSERT

Mango Mousse  
Light and fluffy Mousse Flavored with Mangos

Light and Fluffy Mousse Flavored  
with Mangos



GROUP RECREATION

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## BOAT BUILDING REGATTA

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AKA "Build-A-Boat and Hope It Floats"

The Del's Boat Building Regatta is the perfect team-building program for getting even the most hesitant of participants involved! Your group will be divided into equal teams and challenged to construct their own seaworthy vessel, relying on their creativity, limited resources and teamwork. Each team will brainstorm to develop a boat design, evaluate strategies and choose a course of action. The crew must also come to a consensus on choosing a captain and first mate, naming their ship and presenting it to the group and judges. The crew will then paddle their boat across our pool in a timed competition. Through teamwork and team spirit, the crew will sail to success – we hope!

Bandanas: brightly colored bandanas help set the scene for fun in the sun (additional charge)

2-2½ hour event

## SEARCH FOR THE CROWN

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The popular "Search for the Crown" is a great event that allows teams to discover the many wonders of the historic Hotel del Coronado. Teams scramble around the hotel and surrounding areas solving puzzles with clever clues and mind boggling riddles while searching for the big treasure – the jeweled crown!

At the start of the activity, teams are given several puzzles that must be solved in the allotted time frame. Each clue will lead them to a puzzle piece. The assembled puzzle will mark the location of the hidden crown. Each team may utilize resources such as hotel associates and any other creative means. The team to arrive back at the start first with their crown will be the winners.

1-1½ hour event

## BEN HIAN'S RADICAL REPTILES

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Nationally recognized animal keeper Ben Hian will introduce some of his friends, including an albino hedgehog, frogs and a pair of racing water turtles, in this exciting show. Kids young and old will also enjoy a variety of animal-inspired games. Then put your taste buds to the test when we make our special worms and dirt treat. This event is definitely a walk on the wild side!

2-hour event

## WACKY RELAYS

---

Compete in five wacky relays on Coronado's award-winning beach.

**Warm Up:** Our staff will start the program off by getting the entire group energized with a dance and stretch.

**Dizzy Bat:** Teams run to a bat and place their forehead on the bat and circle five times, then return to the next member, tag them and the task is repeated until all members have had a turn.

**Water Balloon Launch:** Using our large 3-person slingshot, each team will launch water balloons to their teammates who will try to catch them in a baby pool.

## WACKY RELAYS

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**Waiters Relay:** The first team member runs down with an empty tray and puts a full glass of water on the tray and returns to the group. They then pass the tray to the next person who takes that glass and picks up another full glass. This is repeated until all full glasses are brought back to the starting line.

**Wacky Dress-Up:** Teams are given eight to ten articles of clothing including fins, hats, sunglasses and inflatable tubes. The first team member runs to the end of the row and puts on an article of clothing, runs back and gives the item to the next person in line. That person runs down and takes another article, and so forth until all articles have been retrieved.

**Shamu Shuffle:** One big inflatable whale is given to each team. The teams' task is to carry Shamu the whale over their heads with a pole between their legs down to the next set of members who will do the same and shuffle back.

**Final Team Cheer:** Each team will present their cheer to the judges for the last chance at additional team points.

**Team Scores:** The Recreation staff will tally all events to determine placing and scores for each team.

Our DJ will play all the great music you love. Your team can even incorporate a song into your team cheer.

1-hour event



## BEACH OLYMPICS

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Del Beach Olympics is a fun-filled team-building competition that takes place on Coronado's award-winning beach. After a warm-up stretch, teams compete in five wacky relays, a volleyball tournament or sandcastle building contest, and a final team cheer. Winners will be determined by totaling all the points of the day's competitions.

**Warm-Up:** Our staff will start the program off by getting the entire group energized with a dance and stretch.

**Fun and Wacky Relays:** The five relays offered are Waiters Relay, Water Balloon Launch, Shamu Shuffle, Wacky Dress-Up and Dizzy Bat.

**Sandcastle Building Contest or Volleyball (you choose one):** Each team will be given buckets, shovels, and tools to build their sandcastles. Judges will then score each creation. Or play volleyball in a round robin format (each team gets to play each of the other teams). Points will be tallied for all of the games played and added to their team score.

**Final Team Cheer:** Each team will present their cheer to the judges for the last chance at additional team points.

**Team Scores:** The Recreation staff will tally all events to determine placing and scores for each team.

3-3½ hour event



## SAND CASTLE BUILDING

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Your team will get down and sandy when creating sand formations and castles. This timed contest will have winners in the following categories: architecture/design, teamwork and most creative.

**Building Stations:** We will provide each team with sand tools and toys.

**Final Team Presentation:** Each team will present their castle to the judges for the chance to earn additional team points.

**Team Scores:** The Recreation staff will tally construction and presentation scores for each team.

1½-hour event

## SURFING LESSONS

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Surf's up! Experience what San Diego is all about... the ocean! Our highly skilled professional instructor will teach your group the basics of riding the waves. Get out there and "Hang Ten, Dude!"

**Includes:**  
Surfboard & Wetsuit

1 1/2 - 2 hour event

## CORONADO ON WHEELS BIKE TOUR

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Explore historic Coronado on a fascinating guided bicycle tour. You will see landmark homes, military installations, beach and bay views. The tour stops at the ferry landing for a short shopping excursion. We have many vehicle options for your ride from old-fashioned beach cruisers and ten speeds, to surreys and more.

Includes:  
Bicycle and Helmet  
Bottled Water

2 - 2 1/2 hour event

## A DAY AT THE BEACH

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Enjoy San Diego's year-round sunshine on the beach. The Recreation Department will provide and facilitate games including volleyball, frisbee, football, bocce ball, horseshoes, lasso golf and corn toss. We will also set up beach chairs and umbrellas so you can sit back and relax.

5-hour event

## BEACH GAMES

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Bocce Ball  
Croquet  
Lasso Golf

Corn Toss  
Horseshoes:  
Volleyball Court

4-hour rental

## VOLLEYBALL TOURNAMENT

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### Traditional Volleyball

Teams can bump, set and spike on the beach in a round-robin or elimination tournament. Our trained staff will have teams rotating, fans spectating and sand flying. We will post brackets, match-ups and team standings.

2-hour event

Let us organize a round-robin croquet tournament for your group. All

## CROQUET TOURNAMENT

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equipment is provided by and set up by the Recreation Department. This activity may be done on the beautiful Thomas Lawn or Garden Patio Lawn.

1 1/2-2 hour event

## BOCCE BALL TOURNAMENT

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Let us organize a round-robin bocce ball tournament for your group. All equipment is provided by and set up by the Recreation Department. This activity may be done on the beautiful Thomas Lawn or Garden Patio Lawn.

1 1/2-2 hour event



## YOGA ON THE BEACH

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This fabulous yoga class focuses on the mind, body, and spirit in the ultimate relaxing yoga room - the Pacific shore. Enjoy a memorable workout where the scent of the sea enlivens the senses, the sound of the ocean cleanses the mind and the feel of the sand connects you to the earth.

1-hour event

## BEACH BOOT CAMP

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Take advantage of the spectacular beach with this intense and challenging workout on the sand. Your instructor will push you to the limit with intervals of cardiovascular work and strength training.

1-hour event

## FITNESS WALK

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Come enjoy a scenic one-hour walk exploring the residential areas of Coronado. Let your senses come alive as you breathe the fresh air, experience beautiful flora and acquaint yourself with the Coronado lifestyle.

1-hour event





## ACCOMMODATIONS

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The Del's 757 rooms are located in the Victorian building, Ocean Towers, California Cabana buildings and Beach Village. There are several accommodation options based on size and views.

### Victorian Guestrooms

A National Historic Landmark, the Victorian building's guestrooms delicately combine rich tones creating classic ambience with contemporary amenities and features.

### Ocean Towers and California Cabana Guestrooms

The ocean-themed design of the Towers and Cabana guestrooms reflect The Del's premier seaside setting and feature tranquil beach-themed colors and fabrics.


## BEACH VILLAGE

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Inspired by a legend... destined to become one. This private enclave of cottages and villas right on Coronado's famed beach surrounds guests in contemporary luxury while offering all The Del's world-class amenities just next door.

The spacious two and three bedroom suites at Beach Village offer dining and living spaces, kitchens, cozy fireplaces and spacious ocean-view balconies and private terraces. Guests of Beach Village enjoy private pools and hot tubs, personalized concierge service and private access to the beach.





## SPA AT THE DEL

When it opened in 1888, The Del was considered a premier vacation and health destination, where the sea-swept air was both preservative and restorative. Victorians were also drawn to the soul-satisfying aesthetics the seascape provided. The Del's unparalleled oceanfront location gave early visitors the chance to enjoy one of nature's most inherently beautiful landscapes:

sand, sun and sea.

A century later, the timeless Pacific tides and breezes still have the power to

restore the mind, body and spirit.

Bathed in natural light, the spacious Spa includes 21 treatment rooms, sanctuary areas, hydrotherapy tubs and steam rooms. A private veranda and endless pool overlooking the magnificent Pacific offer the ultimate therapeutic retreat.

The spa offers a variety of health promoting treatments including massages, wraps and facials. Unique water therapy treatments allow guests to experience traditional offerings while submerged in special hydrotherapy tubs. All natural body restoratives include detoxifying exfoliation, masks and peels that replenish and revitalize. Here are a few of our favorites.

20% gratuity is automatically added to all Voyages, Journeys and Teen Packages. Pricing does not include tax or gratuity and is subject to change.

## SEASCAPES (SIGNATURE SERVICES)

### SHELL CORONADO MASSAGE

Tiger clam shells are gently heated and used to massage your body into a state of complete relaxation. Long Swedish strokes are used to apply lightly scented aromatherapy oils. 50 minutes

### SHELL CORONADO FACIAL

Our signature facial uses anti-aging elements designed to maximize cellular results. Heated and chilled shells bring the energy of the sea to the treatment and provide the ultimate in relaxation. Excellent for all skin types. 80 minutes

### JOURNEY FOR TWO

Choose any combination of massage or body treatments to enjoy side-by-side in the tranquil couples suite. The journey ends with a voucher to enjoy wine, cheese and/or chocolate at ENO Wine Room. Some restrictions apply. 50 or 80 minutes

### THERAPEUTIC DEEP TISSUE/SPORTS MASSAGE

Deep pressure is used to release areas of chronic tension and stretch muscles to increase range of motion. 50 or 80 minutes

### COMMANDER-IN-CHIEF FACIAL

This deep-cleansing and exfoliating facial is tailored for a man's unique skincare needs and focuses on providing relaxation and wellness. Excellent for all skin types. 50 or 80 minutes

### RAIN FOREST WRAP

An invigorating Tropical Sugar Scrub for a volcanic ash clay mask to purify, re-mineralize and balance tired, stressed skin. Enzyme-rich moisturizer seals the skin for long-lasting results. 50 minutes

### SUN-KISSED TAN

Enjoy the glow of natural-looking, sun-kissed skin without the sun's damaging effects. Includes a body exfoliation. 50 minutes

### SLIM AGAIN

This anti-cellulite slimming treatment uses a marine-based solution with natural seaweed to detoxify and take off the inches - perfect for preparing for a special occasion or just a day at the beach. 50 minutes

### TROPICAL SUGAR SCRUB

This island-inspired raw sugar scrub incorporates rich, aromatic oils to exfoliate the skin. An application of hydrating lotion leaves skin silky smooth. 50 minutes

### SALON

Our full-service salon offers a hair, nails and make-up services.



## DINING

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The Del's award-winning culinary team specializes in creating exceptional dining experiences for both small and large-scale events. From interactive stations to gourmet wine dinners, The Del's chefs will create the perfect cuisine to complement your gathering.

The Del offers a variety of dining venues including 1500 OCEAN, the resort's signature restaurant, featuring sophisticated Southland coastal cuisine and a spectacular sunset over al fresco cocktails by crackling fire pits.

For casual seaside dining, Sheerwater features breakfast, lunch and dinner menus that showcase the region's freshest catch and seafood offerings.

Sample flights of fine wine, cheese and chocolates at the trend-setting ENO Wine Room.

Don't miss cocktails and light fare at the legendary Babcock and Story Bar, named for the The Del's visionary founders.

San Diego's most sumptuous Sunday brunch is served under the spectacular domed ceiling of the historic Crown Room.

## SHOPPING

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Shoppers can enjoy over 15 boutiques and specialty stores showcasing home accents, apparel, bath and body, jewelry, shoes, toys, accessories and more. The resort also features a wide variety of customized corporate gifts, wedding favors and welcome amenities.

