

events by Marriott



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crafted for you

Laguna Cliffs Marriott Resort & Spa

25135 Park Lantern | Dana Point | CA 92629

www.lagunacliffs.com

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25135 Park Lantern | Dana Point | CA 92629

949-661-5000 | www.lagunacliffs.com

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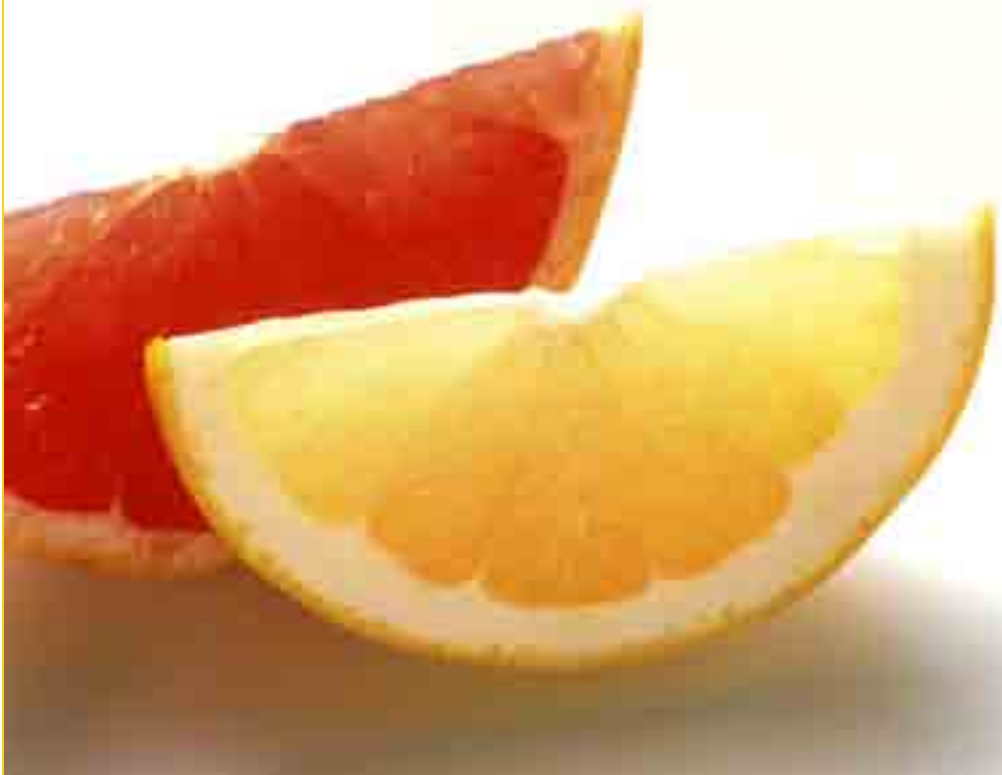
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continental breakfast

Basic | \$28

Fresh Orange and Grapefruit Juice

Assorted Breakfast Bakeries

Butter and Preserves

Freshly Brewed Coffee,
Decaffeinated and Specialty Tea

Sunshine | \$30

Fresh Orange and Grapefruit Juice

Assorted Breakfast Bakeries

Sliced Bagels with Flavored Cream
Cheeses

Butter and Preserves

Sliced Seasonal Fresh Fruit and Berries

Freshly Brewed Coffee, Decaffeinated
and Specialty Tea

enhancements | \$6

Tomato Juice or Cranberry Juice

Assorted Cold Cereals with Bananas, Raisins,
Dried Fruit Blend and Granola Skim, 2% and
Whole Milk

Yogurt Parfait with Fresh Granola and Berries

Fresh Belgian Waffle Station*

*Chef Attendant Fee \$125



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continental breakfast

Laguna Cliffs | \$32

Fresh Orange and Grapefruit Juice

Assorted Breakfast Bakeries

Select One Breakfast Sandwich

Ham and Cheese Croissant, Sausage and

Egg Biscuit or Breakfast Burrito

Butter and Preserves

Sliced Seasonal Fresh Fruit and Berries

Assorted Individual Fruit Yogurts

Freshly Brewed Coffee, Decaffeinated and
Specialty Tea

[enhancements](#) | \$6

Tomato Juice or Cranberry Juice

Assorted Cold Cereals with Bananas, Raisins,
Dried Fruit Blend and Granola Skim, 2% and
Whole Milk

Yogurt Parfait with Fresh Granola and Berries

Fresh Belgian Waffle Station*

*Chef Attendant Fee \$125

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plated breakfast

[Cinnamon Raisin French Toast](#) | \$28

Fresh Orange Juice

Thick Sliced French Toast with Maple Syrup

Sausage Links

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

[All American Breakfast](#) | \$28

Fresh Orange Juice

Fluffy Scrambled Eggs

Sausage Links and Crispy Bacon Strips

Breakfast Potatoes

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



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plated breakfast

[Fit for You](#) | \$30 

Fresh Orange Juice

Egg Beater Scramble with Wild Mushrooms,
Green Onions and Smoked Chicken

Steamed Fingerling Potatoes

Turkey Bacon

Freshly Brewed Coffee, Decaffeinated and
Specialty Tea

[Rise and Shine](#) | \$37

Fresh Orange Juice

Yogurt Garnished With Seasonal Berries and Granola

Choice of the Following:

Eggs Ham Benedict or Eggs Lox Benedict

Golden Hash Browns

Steamed Asparagus

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated and Specialty
Tea

breakfast buffet

West Coast Buffet | \$38

- Fresh Orange and Grapefruit Juice
- Sliced Seasonal Fresh Fruit and Berries
- Assorted Breakfast Bakeries
- Butter and Preserves
- Assorted Cold Cereals with Bananas, Sun-dried Fruit Blend, and Granola
- Skim, 2% and Whole Milk
- Individual Fruit Yogurts
- Fluffy Scrambled Eggs
- Sausage Links or Crispy Bacon Strips
- Breakfast Potatoes
- Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Energy Breakfast Buffet | \$38

- Fresh Orange and Grapefruit Juice
- Sliced Seasonal Fresh Fruit and Berries
- Scrambled Eggs with Shredded Jack Cheese
- Fresh Guacamole and Salsa Fresca
- Thick Cut Apple wood Smoked Bacon
- Grilled Sausage Links
- Roasted Vegetables
- Freshly Brewed Coffee, Decaffeinated and Specialty Tea



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breakfast buffet

Sunrise Breakfast Buffet | \$39

Fresh Orange and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries

Assorted Breakfast Bakeries

Butter and Preserves

Assorted Cold Cereals with Bananas,
Raisins, Dried Fruit Blend, and Granola

Skim, 2% and Whole Milk

Warm Apple Raisin Oatmeal

Thick Sliced Cinnamon French Toast
with Maple Syrup

Fluffy Scrambled Eggs

Sausage Links and Crispy Bacon Strips

Breakfast Potatoes with Onions and
Peppers

Freshly Brewed Coffee, Decaffeinated
and Specialty Tea

Lantern Bay Breakfast Buffet | \$45

Fresh Orange and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries

Sliced Bagels and Cream Cheese

Butter and Preserves

Assorted Cold Cereals with Bananas,
Granola and Dried Fruit Blend

Skim, 2% and Whole Milk

Omelet Station to Include:* Onions,
Peppers, Cheddar Cheese, Mushroom,
Salsa, Jalapeno and Egg Whites and Egg
Beaters

*Chef Attendant Fee \$100.00 per attendant

Crispy Belgian Waffles with Assorted Fruit
Toppings and Warm Maple Syrup

Sausage Links and Grilled Ham

Breakfast Potatoes with Onions and Peppers

Freshly Brewed Coffee, Decaffeinated and
Specialty Tea



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brunch

Harbor Brunch | \$61

Fresh Orange and Grapefruit Juice

Sliced Fresh Seasonal Fruit

Fluffy Scrambled Eggs

Crispy Bacon Strips

Golden Hash Browns

Cheese Blintzes

Tossed Greens with Oranges, Toasted Almonds and Lemon Vinaigrette

Primavera Pasta Salad

Grilled Salmon served on Asparagus

Seared Rosemary Chicken Breast with Roasted Garlic Au Jus

Vegetable Melody

Mini Bagels, Croissants, Biscuits

Assorted Cheesecakes and Lemon Tart

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Laguna Cliffs Brunch | \$70

Fresh Orange and Grapefruit Juice

Sliced Fresh Fruit

Smoked Salmon Display with Cream Cheese, Tomatoes, Red Onions and Lemons

Omelet Station or Eggs Benedict

Crispy Bacon Strips

Breakfast Potatoes

Fruit Crepes

Tossed Garden Greens with Toppings and Dressing

Marinated Vegetable Salad

Cucumber Yogurt Salad

Beef Bourguignonne with Rice Pilaf

Herb Roasted Chicken Breast with Garden Vegetable Sauté

Breakfast Breads, Rolls, Croissants and Mini Bagels

Chocolate Raspberry Torte, Fresh Fruit Tarts
Chocolate Éclairs

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



*Minimum of 50 Guests

\$125.00 labor Fee will apply if under the minimum

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specialty coffee breaks

Tropical Break | \$24

Snapple's Mango Madness, Kiwi Strawberry and Pineapple Juices

Tropical Fruit Salad Served in a Melon Boat

Macadamia Nut Bars

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Everyday is Sundae | \$24

Create Your Own Sundae with Haagen Dazs Vanilla Ice Cream*

Fresh Strawberries, Cherries, Chocolate and Caramel Sauce, Whipped Cream

Assorted Toppings

Selection of Ice Cream Bars

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

*Attendant Required \$100 per attendant

La Siesta Fiesta | \$24

Tri-Color Tortilla Chips

Fresh Guacamole, Salsa and Hot Cheese Sauce

Jalapeno Slices and Diced Tomatoes

Cinnamon Crisps

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Carnival Break | \$24

Hot Buttered Popcorn

Carnival Style Soft Pretzels Served with Mustard

Assorted Candy Bars

Selection of Ice Cream Bars

Assorted Soft Drinks, Bottled Waters, Root Beer and Lemonade

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



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The Health Fanatic | \$24

Fruit Yogurt Parfaits with Granola and Fresh Berries

Blueberry and Bran Muffins

Whole Fruits

Assorted Natural Juices

Fruit Smoothies Made to Order*

Arizona Green Tea with Ginseng

Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

*Attendant Required \$100 per attendant

Take Me Out to the Ballpark | \$26

Crackerjacks and Power Bars

Bags of Roasted Peanuts

Mini Corn Dogs

Gatorade

Assorted Soft Drinks and Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



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Meeting Packages



Del Mar | \$55

Continental Breakfast

Selection of Chilled Juice

Assorted Breakfast Bakeries

Bagels with Cream Cheese

Butter and Preserves

Freshly Brewed Coffee, Decaffeinated
and Specialty Teas

Morning Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated
and Specialty Teas

Afternoon Break

Freshly Baked Cookies

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated
and Specialty Teas

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Meeting Packages



Catalina | \$60

Continental Breakfast

Selection of Chilled Juices

Assorted Breakfast Bakeries

Bagels with Cream Cheese

Butter and Preserves

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

Morning Break

Raspberry Walnut Coffee Cake

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

Afternoon Break

Hot Buttered Popcorn

Assorted Candy Bars

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

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Meeting Packages



San Clemente | \$68

Continental Breakfast

Selection of Chilled Juices

Assorted Breakfast Bakeries

Bagels with Cream Cheese

Butter and Preserves

Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

Morning Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

Afternoon Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated and Specialty Teas

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Beverages

Flavored Coffees, Whipped Cream, Grated Chocolate, Orange Zest, Cinnamon Sticks, Rock Candy Stirrers	\$14 per person
Coffee, Decaffeinated Coffee & Specialty Teas	\$84 per gallon
Passion Fruit Iced Tea	\$82 per gallon
Fresh Orange & Grapefruit Juice	\$67 per gallon
Apple, Tomato, Cranberry Juices	\$68 per gallon
Hansen Smoothies, Assorted Ocean Spray Juices, Clearly Canadian Sparkling Flavored Waters	\$8 per bottle
Evian Water	\$8 per bottle
Assorted Diet and Regular Soft Drinks, Mineral Water	\$7 per bottle
Warm or Cold Cider with Cinnamon Sticks	\$68 per gallon
Milk	\$6 per pint
Lemonade, Fruit Punch	\$68 per gallon
Coffee, Tea, Herbal Tea, Decaffeinated Coffee	\$9 per person

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Assorted Snacks

Whole Fresh Fruit 	\$36 per dozen
Granola Bars	\$36 per dozen
Assorted Cereals & Cold Milk	\$5 per person
Chocolate Dipped Strawberries	\$46 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies	\$41 per dozen
Individual Fruit Yogurt	\$34 per dozen
Tea Sandwiches	\$46 per dozen
Bakers Basket: Home Baked Muffins Whipped Butter, Preserves	\$52 per dozen
Warm Cinnamon Buns	\$59 per dozen
Marriott Breakfast Sandwich	\$69 per dozen



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Assorted Snacks

Toasted Bagels & Flavored Cream Cheese	\$57 per dozen
Haagen Dazs Ice Cream or Yogurt Bars	\$65 per dozen
Assorted Candy Bars	\$47 per dozen
Chips & Dip	\$7 per person
Tortilla Chips, Salsa and Guacamole	\$8 per person
Pretzels & Nuts	\$7 per person
Soft Jumbo Pretzels with Spicy Mustard	\$57 per dozen
Mixed Nuts	\$10 per person
Sliced Fresh Fruit 	\$11 per person
Imported & Domestic Cheese Tray	\$13 per person
Peanuts, Goldfish or Party Mix	\$8 per person



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- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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Plated Lunch

All Entrees Include

Choice of one starter and dessert
Fresh vegetables and potato or rice
Fresh baked bread service
Coffee, decaffeinated and specialty tea service

Starters | choose one

- Caesar Salad
- Antipasto Sampler
- California Salad
- Iceberg Salad
- Seasonal Fruits and Berries


Desserts | choose one

- Mississippi Fudge Cake
- Key Lime Pie
- Golden Carrot Cake
- Fresh berries and cream
- Chocolate, Hazelnut, Coconut or Cappuccino Gelato
- Cheesecake with Fruit Topping



Hot selections

- Penne Pasta | \$43
Olive oil, garlic, summer squash, portabella mushroom, zucchini, onions, peppers and plum tomatoes
- Grilled Herbed Chicken Breast | \$50
Spinach and plum tomato with bowtie pasta
- Asian Style Chicken Breast | \$50 
Marinated Boneless Breast of Chicken with Soba noodles and Orange ginger sauce and stir fried vegetables
- Sirloin Steak | \$51
Wild mushroom sauce
- Sesame Seared Mahi Mahi | \$51
Asparagus relish and saffron rice pilaf
- California Grilled Salmon | \$50 
Citrus Vinaigrette and Israeli cous cous

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Buffet lunch

Dana Deli Buffet | \$54

Pasta Salad

Steamed Red Bliss Potato Salad with Bleu Cheese and Bacon Dressing

Mixed Greens Salad with Toppings and Dressings

Classic Tuna Salad

Sliced Roast Beef, Genoa Salami, Baked Ham, Turkey Breast and Pastrami

Swiss and Cheddar Cheeses

Sliced Garden Tomatoes, Onion, Lettuce, and Assorted Relishes

Appropriate Condiments

Bread Rolls, Multigrain Bread, and Marble Rye

Fruit Cobbler

Dessert Bars

Sliced Fresh Fruit

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Buffet lunch

[Sandwich Buffet](#) | \$56

Antipasto Salad

Spicy Vegetable Slaw

Oriental Noodle Salad

Chef Made Sandwiches

(Choice of 3)

Roast Beef and Swiss on an Onion Roll with Horseradish Sauce

Roasted Turkey on Sourdough with Cranberry Relish

Sliced Chicken Sandwich on Herb Focaccia

Wrap Sandwich with Zucchini, Portobello Mushroom, Roasted Peppers and Hummus Spread

Turkey Breast, Baked Ham, Swiss and Cheddar on French Bread with Olive Pepper Relish

Pastrami and Provolone on Rye with Spicy Mustard

Club Rollup with Turkey, Ham, Bacon, Lettuce, Tomato and Pesto Mayonnaise

Individual Bags of Potato Chips and Pretzels

Assorted Homemade Cookies and Dessert Bars

Whole Fresh Fruit Display

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Buffet lunch

[Oriental Luncheon Buffet](#) | \$54

Egg Flower Soup

Bok Choy & Water Chestnut Salad

Soba Noodle Salad with Sesame Wasabi Dressing

Orange Peel Chicken

Beef & Broccoli with Oyster Flavored Sauce

Stir Fry Vegetables

Cilantro Fried Rice

Fortune and Almond Cookies

[Italian Luncheon Buffet](#) | \$54

Asparagus, Artichoke and Gemelli Pasta Salad

Classic Caesar Salad

Fresh Mozzarella and Tomato with Balsamic Vinaigrette

Roasted Vegetable Platter

Chicken Marsala with Sautéed Portobello Mushroom

Farfalle Pasta with Pesto Cream

Pizza with Assorted Toppings

Eggplant Parmesan

Italian Breads and Rolls

Traditional Tiramisu and Cannolis

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Buffet lunch

Mexican Buffet | \$54

Tortilla Soup with Cheddar Cheese & Tortilla Strips

Classic Caesar Salad

Make your own Taco Bar:

Shredded Beef & Chicken Machaca

Adobe Rice

Mexican Pinto Beans

Cheese Enchiladas

Served with Warm Flour Tortillas, Taco Shells, Cheddar Cheese,

Fresh Salsa, Guacamole, Sour Cream, Shredded Lettuce & Tortilla Chips

Caramel Flan & Cinnamon Crisps

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Buffet lunch

BBQ Buffet | \$54

Grill attendant required \$100.00 per attendant

Southern Potato Salad

Creamy Cole Slaw

Spicy Five Bean Salad

Grilled Jumbo Hamburgers

Herb Marinated Grilled Chicken Breast

Plump Kosher Hot Dogs

Sliced Garden Tomatoes, Onion, Lettuce and Assorted Cheeses

Appropriate Condiments

Home-style Baked Beans

Corn on the Cob

Individual Bags of Potato Chips and Pretzels

Assorted Buns

Apple Pie

Sliced Watermelon

Ice Cream Bars

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Buffet lunch

The Chairman's Buffet | \$58

Plum Tomato, Red Onion and Cucumber Salad

Potato Salad with Corn and Chillies

Mixed Garden Greens with Toppings and Dressings

Entrees

(Choice of 3)

Sliced Roast Sirloin of Beef with Red Wine Sauce

Roast Pork Loin with Mustard Glaze

Pecan Crusted Catfish with Rémoulade Sauce

Seafood Jambalaya with Rice

Grilled Chicken Breast with Lime Scented Spring Vegetables

Grilled Salmon with Creamy Caper Sauce

Oven Roasted Vegetables tossed with Penne Pasta and Olive Oil

Rice Pilaf or Oven Roasted Red Bliss Potatoes

Fresh Garden Vegetables

Bread Rolls

Chef's Selection of Cakes and Pies

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Buffet lunch

Heart Healthy Buffet | \$56 

Chef's Soup du Jour

Sliced Fresh Fruit

Mixed Garden Greens with Toppings and Dressings

Marinated Pasta Salad

Classic Tuna Salad

Curried Chicken Salad with Wild Rice

Green Bean and Red Potato Salad with Olives

Cucumber Yogurt Salad

Steamed Garden Vegetables drizzled with Aged Balsamic Vinaigrette

Croissants, Multigrain and Pita Bread

Frozen Yogurt

Fruit Shortcake



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Light Luncheons

Chicken Caesar Salad | \$38

Grilled Chicken Breast served over Crisp Assorted Garden Greens with Caesar Style Dressing. Garnished with Wedges of Tomatoes, Scallions, Croutons and Aged Parmesan Cheese.

Oriental Salmon | \$43

Soba Noodles, Napa Cabbage, Bean Sprouts, Scallions and Red Peppers. Dressed with Ginger Mustard Dressing.

Salad Trio | \$40

Tuna Salad, Curry Chicken and Raisin Salad, Shrimp Salad. On Field Greens with Croissants

New Orleans Muffaletta Sandwich | \$38

Salami, Ham and Swiss on Sourdough Roll with Olive Dressing, Sliced Tomato. Paired with Grilled Vegetable Salad

Chicken Fiesta Salad | \$38

Grilled Marinated Chicken, Mixed Greens, Tomatoes, Olives, Monterey Jack Cheese. Dressed with Cilantro Vinaigrette.

Beef Tenderloin Salad | \$47

Mustard Rosemary Crusted Tenderloin on a Bed of Baby Spinach and Blue Cheese Potato Salad.

Grilled Chicken Sandwich | \$38

Marinated Chicken Breast on Whole Grain Roll with Pesto Pasta Salad. Paired with Fresh Fruit



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Box Lunches To Go

Sandwich Selection | \$39


Roast Beef and Swiss Cheese On Kaiser Roll with Horseradish Sauce

Sliced Chicken Sandwich On Whole Wheat with Honey Mustard

Oven Roasted Vegetable Sandwich Wrap to include Zucchini, Portobello Mushroom, Roasted Peppers with Hummus Spread 

New Orleans Muffaletta Sandwich

Roast Turkey, Baked Ham, Swiss and Cheddar Cheeses on French Bread With Olive Pepper Relish

Roasted Turkey On Sourdough with  Cranberry Relish

Side Items | choose 3

Whole Fruit

Cookies

Brownies

Nutri Grain Bars

Rice Krispy Squares

Potato chips

Pasta Salad

Pretzels



Executive Box Lunch | \$41


Chilled Sliced Tenderloin

On a French Baguette with Multigrain Chips

Pasta and Fruit Salads

Oreo Cookies

Soft Drink and Water Selection

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ESSENCE

canapés

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tenderloin

dim sum

oysters

cheese

Hot Hors d'oeuvres



Hot Selection | \$7

Vegetarian Spring Rolls with Sweet and Sour Dipping Sauce

Petite Quiche Lorraine

Chicken Tenderloins with Honey Mustard Sauce

Tomato and Feta Wrapped in Phyllo Dough

Smoked Chicken Quesadilla

Parmesan Artichoke Heart

Portobello Mushroom Triangle

Spinach Spanikopita

Onion Tartlet 

Teriyaki Beef Kabobs

Hawaiian Chicken Kabobs

Sesame Chicken Soy Ginger Sauce 

Chicken Sate

Hot Selection | \$8

Petite Crab Cakes with Remoulade Sauce

Scallops Wrapped in Bacon

Hot Selection | \$9

Coconut Shrimp

Crab Stuffed Mushrooms

Baked Mussels

Seafood Turnover

Crispy Asparagus Straws

Roasted Red Duck Crostini

Baby New Zealand Lamb Chop with Pepper Sauce



Cold Hors d'oeuvres



Cold Selection | \$7

Ham and Asparagus Roulade

Smoked Salmon on Rye Diamonds

Belgian Endive Filled with Herb Boursin and Gorgonzola

Proscutto with Melon

Cucumbers with Herb Cheese

Grilled Zucchini Canapé 

Beef Tenderloin and Boursin

Grilled Shrimp and Onion

Bay Shrimp and Avocado Tartlet

Ham and Cheese Pinwheel on Rye

Crab Mousse Tart

Artichoke Stuffed in Boursin

Curry Chicken Stuffed in Cherry Tomato 

Pepper Beef Canapé

Cold Selection | \$8

Chilled Tuna Roll 

Smoked Salmon Pinwheel

Crisp Asparagus Straws with Ham and Boursin

Cold Selection | \$11

Russian Caviar Canapé

Chilled Lobster Medallions

Foie Gras with Roasted Pear



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Seafood Specialties

Cold | \$8

Oysters Rockefeller

Clams Casino

Alaskan Snow Crab Claws on Ice with Cocktail Sauce and Lemon Wedges

Jumbo Shrimp on Ice with Cocktail Sauce and Lemon Wedges

[Lemon Grass Glazed Poached Salmon Display](#) | \$510 

(Serves 40 guests)

Served with Party Breads, Capers and Onion Fennel Relish

[Whole Side of Smoked Nova Scotia Salmon Display](#) | \$600

Whole Side of Smoked Nova Scotia Salmon

Served with Rye Bread, Round Mini Bagels, Cream Cheese, Capers, Red Onions and Sliced Tomatoes



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Market Square*

Vegetable Market | \$850 

Zucchini and Summer Squash,
Broccoli Florets, Radishes,
Cucumber, Fresh Asparagus,
Carrots, Celery, Cherry Tomatoes

Served with Garlic Cheese Dip
and Onion Dip

Seasonal Fresh Fruit | \$975 

Display of Sliced Fruits including
Golden Ripe Pineapple, Melon,
Strawberries and Seasonal
Tropical Fruit



Mediterranean Display | \$900

Tabbouleh, Humus, Kalamata Olives,
Feta Cheese, Grilled Vegetables
and Toasted Pita

Pate Mirror | \$900

Chef's Selection of Both Land and
Sea Based Pates and Terrines

Served with Sauces, Crackers and
Petite Bread Slices



* Price per 100 servings



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Market Square

International Cheese Display | \$1100

A selection of Imported and Domestic Cheeses

Served with French Bread and Crackers

Garnished with Seasonal Fruit and Berries

Traditional Spinach Dip | \$675

Served in a Sourdough Bread Bowl

Traditional Paella | \$1300

Sautéed Chicken, Ham, Chorizo Sausage, Vegetables and Saffron Rice.

Presented in a large paella pan

Baked Wheel of Brie | \$750

Served Warm and Accompanied by French Bread and Seasonal Berries

Seafood Paella | \$1500

An Array of Ocean Seafood to include Shrimp, Lobster, Mussels and Clams

Combined with Chorizo Sausage, Vegetables and Saffron Rice.

Presented in a large paella pan



Themed Specialties for Buffets

Pasta Presentation | \$14

Penne and Bowtie Pasta Tossed with Prosciutto Ham, Sundried Tomato, Sliced Mushrooms and Parmesan Cheese

Sushi Station | \$27

California Rolls, Spicy Tuna, Cucumber Rolls. Garnished with Pickled Ginger, Wasabi and other dipping sauces

Oriental Stir Fry Station | \$19

Marinated Chicken and Shrimp Sautéed with Fresh Snow Peas, Broccoli, Water Chestnut, Carrots, Celery, Bok Choy, Baby Corn and Bean Sprouts. Accompanied with Steamed Rice.

Fajita Station | \$19

Flour Tortillas filled with Charred Beef and Spicy Chicken Tenderloins. Accompanied with Sour Cream, Jalapeños, Pico del Gallo, Diced Tomato, Cheese, Guacamole and Black Bean Corn Salsa

Panini Station | \$18

Hot Sandwiches made to order and Pressed in a Panini Grill. Variety of Breads – Focaccia, French and Sliced Breads. Provolone, Sharp Cheddar, Swiss, Parmesan, Havarti Cheese, Pastrami and Grilled Vegetables.



Themed Specialties for Buffets

Shrimp Scampi Station | \$26

Gulf Shrimp Sautéed in Olive Oil, Garlic, Fresh Herbs and White Wine.
Accompanied with Linguini Pasta

Mashed Potato Bar Station | \$17

Silky Mashed Potatoes. Garnished with Smoked Salmon, Capers, Crème Fraiche, Chives, Caramelized Onion, Shiitake Mushrooms, Bacon, Bleu Cheese, Parmesan, Vodka cream, Mushroom Demi Glace and Chive Butter

Asian Pasta Bar Station | \$17

Pick Two: Chicken, Beef or Shrimp

Assorted Oriental Noodles and Sauces. Paired with Stir fried vegetables



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Carved Specialties*

Whole Steamship of Beef | \$1075

Serves 150 people. Assorted Rolls, Mayonnaise, Mustard and Creamed Horseradish Sauce

Whole Tenderloin of Beef | \$500

Serves 25 people. Creamy Horseradish Sauce, Vidalia Onion Relish and French Rolls

Lemon Pepper Pork Loin | \$425

Serves 35 portions. Assorted Rolls, Whole Grain Mustard and Pineapple Relish

Roasted Tom Turkey | \$400

Serves 50 people. Assorted Rolls, Mayonnaise, Mustard and Cranberry Relish

Orange Mustard Glazed Ham | \$500

Serves 50 people. Assorted Rolls, Pineapple relish and Mustard Selections

Pepper Crusted Prime Rib | \$700

Serves 40 people. Assorted Rolls and Creamy Horseradish Sauce

Salmon Wellington | \$500

Serves 30 people. Whole side of salmon wrapped in a puff pastry

* Chef's Fee of \$100 required for each item.

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Dessert Specialties

Fruit Rainbow* | \$825

Display of Fresh Fruit Kabobs – Melon, Pineapple, Strawberries and our Famous “Strawberry Tree”, Honey Yogurt, Whipped Cream and Chocolate Fondue

Cherries Jubilee* | \$675

Served over Vanilla Ice Cream

Bananas Foster* | \$675

Attendant Fee at \$100 per Attendant Required.
Served over Vanilla Ice Cream

Viennese Table | \$28 per person

Napoleons, Fruit Tartlets, Chocolate Crunch Bars, Truffles, Éclairs, Chocolate Dipped Strawberries, Biscotti and Other dessert specialties.

Flavored Coffees, Tea and Decaffeinated Coffee.
Offered with Chocolate shavings, fresh whipped cream, raw sugar, lemon twists and cinnamon sticks

* Priced per 100 people

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices. Subject to change without notification.

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Reception Packages



Package One | \$25

Dry Snacks

Mixed Nuts, Cajun Snack Mix, Tortilla Chips with Spicy Mexican Salsa, Potato chips with Garlic Ranch Dip

Vegetable Crudités

Zucchini and Summer squash, Jicama, Broccoli florets, Radishes, Cucumber, Fresh Asparagus, Carrots, Celery and Cherry Tomatoes. Paired with Garlic Cheese Dip and Onion Dip

International Cheese Display

A selection of Imported and Domestic Cheeses. Served with French Bread and Crackers and Garnished with Seasonal Fruit and Berries

Reception Packages



Package Two | \$39

Hors d' Oeuvres

Smoked Salmon on Rye Diamonds

Grilled Zucchini Canapé

Vegetarian Spring Roll

Chicken Tenderloins with Honey Mustard Sauce

Vegetable Crudités

Zucchini and Summer squash, Jicama, Broccoli florets, Radishes, Cucumber, Fresh Asparagus, Carrots, Celery and Cherry Tomatoes. Paired with Garlic Cheese Dip and Onion Dip

Baked Wheel of Brie

Served Warm and Accompanied by French Bread and Seasonal Berries

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Reception Packages



Package Three | \$100

Hors d' Oeuvres

Ham and Asparagus Roulade, Smoked Salmon on Rye, Petite Crab Cakes with Remoulade Sauce, Sesame Chicken with Soy Ginger Sauce

Vegetable Crudités

Zucchini and Summer squash, Jicama, Broccoli florets, Radishes, Cucumber, Fresh Asparagus, Carrots, Celery and Cherry Tomatoes. Paired with Garlic Cheese Dip and Onion Dip

Pasta Station

Penne and Bowtie Pasta Tossed with Prosciutto Ham, Sundried Tomato, Sliced Mushrooms and Parmesan Cheese

Fajita Station

Flour Tortillas filled with Charred Beef and Spicy Chicken Tenderloins. Accompanied with Sour Cream, Jalapeños, Pico del Gallo, Diced Tomato, Cheese, Guacamole and Black Bean Corn Salsa

Fruit Rainbow

Display of Fresh Fruit Kabobs – Melon, Pineapple, Strawberries and our Famous “Strawberry Tree”, Honey Yogurt, Whipped Cream and Chocolate Fondue

Whole Tenderloin of Beef

Creamy Horseradish Sauce, Vidalia Onion Relish and French Rolls

Jumbo Shrimp on Ice

With Cocktail Sauce and Lemon Wedges

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Plated Dinners

All Entrees Include

Choice of One Soup or Salad and Dessert
Fresh Vegetables and Chef's Selection of Starch
Fresh Baked Bread Service
Coffee, Decaffeinated and Specialty Tea Service


Dinner Soups and Salads | Choose One

Mixed Field Greens - Julienne Tomatoes and Toasted Mixed Nuts with Raspberry Walnut Dressing 

Spinach Salad - Sliced Mushrooms, Chopped Hard boiled eggs, Home-style croutons with Warm Bacon Dressing

Caesar Salad - Romaine leaves, Grated Aged Parmesan Cheese, Toasted Croutons and Parmesan Vinaigrette 

Laguna Cliffs Salad - Romaine, Carrot Ribbons, Cucumbers, Tomatoes with Papaya Seed Vinaigrette 

Bibb Lettuce Salad - Hearts of Bibb lettuce, Tomatoes, Carrots, Beets, Cucumbers and Herb Vinaigrette 

Fresh Fruit Plate - with Bleu Cheese and Toasted Walnuts 

New England Clam Chowder - with Oyster Crackers

Chilled Cucumber Soup - Garnished with Roasted Mustard Seeds 

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Plated Dinner Enhancements

Appetizer Salads

Portobello Salad | \$8

Roasted Portobello Mushrooms Presented on a Bed of Crisp Baby Lettuce, Plum Tomato, Artichoke Hearts, Drizzled with Aged Balsamic Vinegar and Warm Goat Cheese Crouton

Roasted Duck Salad | \$11 

Sliced Duck Breast with Endive, Green Beans and Napa Cabbage Drizzled with Sherry Soy Vinaigrette

Nova Scotia Smoked Salmon | \$8

Smoked Salmon, Tender Mache, Frisse Lettuce, Julienne Tomato, Sliced Red Onions with Toasted Bagel Chips and Caper Dressing

Seared Tuna Salad | \$10 

Sesame Seared Ahi Tuna with Seaweed Salad and Crisp Wonton Chips with Wasabi Dressing

Tomato Mozzarella Salad | \$8

Plum Tomato, Soft Mozzarella, Baby Lossa Rosa Lettuce, and Balsamic Vinaigrette

Greek Salad | \$7 

Mixed Greens, Marinated Artichoke Hearts, Cucumbers, Feta Cheese, Julienne Prosciutto and Calamata Olives with Greek Dressing

Appetizers

Lobster Bisque | \$10

Cheese Twist

Chilled Shrimp Cocktail | \$18 

Spicy Tomato Horseradish Sauce

Grilled Jumbo Shrimp | \$15 

Spicy Ginger Mango Sauce

Roasted Portobello Mushroom | \$11 

Soft Gorgonzola Polenta and Aged Balsamic Syrup

Maryland Style Crab Cake | \$15

With Corn Sauce

Lobster Ravioli | \$16

With Crayfish Sauce and Caviar

Shrimp, Scallops and Lobster | \$19

Sautéed and Served in a Crisp Pastry and Sherry Sauce

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Plated Dinners

Entrée Selections

Montrachet Chicken Breast | \$65

Chicken Breast stuffed with Artichoke Hearts and Goat with White Wine Sauce

Chicken Wellington | \$67

Boneless Breast of Chicken highlighted with Duxelles of Mushrooms in Puff Pastry with Garlic Basil Sauce

Roast Prime Rib of Beef | \$78

Creamy Horseradish Sauce

New York Strip | \$81

Exotic Mushrooms and Red Wine Sauce

Filet Mignon | \$96

Shallot Sauce

Herb Crusted Veal Chop | \$100

With Wild Mushroom Sauce

Grilled Atlantic Salmon | \$68 

Crab Crusted Grouper Fillet | \$68 

Served on a Bed of Orzo pasta and Mushroom Ragout

Horseradish Crusted Red Snapper | \$70 

Lime Butter Sauce



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Plated Dinners

Entrée Selections

Seared Pacific Halibut | \$71 

Mashed Potato and Saffron Sauce

Caribbean Pork Tenderloin | \$66

Presented on Spicy Black Bean Sauce and Tropical Relish

Grilled Colorado Lamb Chops | \$89

Peppercorn Sauce

Duet Entrée Selections

Filet of Beef and Maine Lobster Thermidor | \$112

Garlic Butter Sauce

Mixed Grill | \$96

Filet of Beef, Lamb Chop, and Chicken Breast

Filet and Shrimp Scampi | \$91

Tarragon Beurre Blanc

Filet of Beef and Grilled Salmon | \$90

Red Wine Bordelaise and Citrus Cream Sauce

Herb Crusted Chicken Breast and Sliced Beef Tenderloin | \$86

Served with Horseradish Demi-glace



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enhancements | \$7

Laguna Cliffs Trio - Petite Portions of Key Lime Cheesecake with White Chocolate Sauce, Chocolate Raspberry Cake with Melba Sauce and Strawberry Kiwi Tart with Kiwi Sauce

Italian Tiramisu - Classic Cake Garnished with Chocolate Covered Coffee Beans

Plated Dinners

Dinner Desserts | Choose One

Fresh Apple Torte - A Classic Light Dessert garnished with Walnuts and Caramel Sauce

Key Lime Cheesecake - A Creamy Cheesecake with a hint of Key Lime Flavor

Chocolate Mousse Cake - Creamy Rich Chocolate Mousse Filling with Moist Crust with Raspberry Sauce

Pecan Praline Cheesecake - New York Style Cheese Cake Swirled with Praline and Pecans. Garnished with Fresh Strawberries

Chocolate Almond Torte - Chocolate Sponge Cake Layered with Almond Cream and Garnished with Toasted Almonds

Chocolate Peanut Butter Cake - Chocolate Cake with a Light Peanut Butter Mousse

Sandeman Port Raspberry Tart - Chocolate Raspberry Tart served with a Raspberry Port Sauce

Key Lime Tart - Florida's Favorite Dessert Garnished with Fresh Strawberries

Cappuccino Cheesecake - Coffee Flavored Cheesecake Topped with Cinnamon Cream and Mocha Sauce

Strawberry Shortcake - Strawberries on a Sugar Biscuit with Whipped Cream

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Welcome to California* | \$103

San Francisco

Crab Corn Chowder

Tropical Fruit Salad to include Kiwi

Garden Greens with Toppings and Dressings

To include Papaya Seed Vinaigrette and Citrus Vinaigrette

Los Angeles

Jerk Pork with Red Stripe Sauce

Jicama with Fresh Orange Tamarind Lime Dressing

Grilled Chicken Breast with Mango Salsa

Coconut Rice

"Coconut Grove" Pie

Sacramento

Grilled BBQ New York Strip Loin – Carved to Order

Oven Roasted Potatoes and Grilled Winter Vegetables

Strawberry Shortcake

Dana Point

Oysters Rockefeller

Beer Steamed Clams with Appropriate Sauces

Gulf Shrimp Sautéed with Fresh Tomatoes, Capers and Garlic

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

*A per person charge of \$7.50 will apply to groups of less than 50 guests

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Laguna Cliffs Buffet* | \$101

Marinated Mushrooms, Peppers Onions and Mozzarella

Olive Oil Dressing

Seafood, Asparagus, Hearts of Palm with Louis Sauce

Herb Cous Cous Tossed with Cranberries and Toasted Nuts

Marinated Plum Tomatoes, Artichokes and Sweet Peppers on a Bed of Leaf Spinach with Saffron Vinaigrette

Chilled Jumbo Shrimp with Cocktail Sauce and Lemons

Roast Prime Rib and Creamy Horseradish

Herb Crusted Red Snapper

Seared Rosemary Chicken Breast

Onion Jus

Seasonal Vegetables

Chef's Selection of Potato or Rice

Sliced Seasonal Fruits accompanied with Imported Cheeses

Assorted Tortes and Pies

Rolls and Butter

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

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Gallery Buffet* | \$94

Crisp Garden Greens with Dressing

Salad Nicoise

Broccoli Salad

Five Bean Salad with Roasted Red Pepper Dressing

Sautéed White Sea Bass over Caviar Beurre Blanc

Rosemary Marinated Chicken Breast Presented on a Bed
Mushroom Ragout and Red Wine Sauce

Carved Top Round with a Creamy Horseradish

Melody of Steamed Vegetables

Chef Selection of Starch

Sliced Fresh Fruit

Chef's Selection of Dessert to include

Fresh Berry Tart

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

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Cookout Buffet* | \$92

Chuck Wagon Chili with Chopped Onions and Shredded Cheese

Garden Greens with all the "Fixings"

Macaroni Summer Salad

Tomato and Onion Salad

New York Strip Steak seasoned with Garlic, Onions, Rosemary and Black Peppers

Honey Mustard BBQ Chicken

Smoked Spare Ribs

Buttered Corn on the Cob

Idaho Baked Potatoes with Sour Cream, Chives and Bacon Bits

Hearty Baked Beans with Molasses

Bakery Fresh Rolls and Butter

Corn Bread

Apple Walnut Tarts and Pecan Pie

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Chef Attendant Fee \$100 per attendant Required

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Fit for You Buffet* | \$96

- Mixed Seasonal Greens with Assorted Dressings
- Grilled Vegetable Salad with Aged Parmesan
- Cucumber, Yellow Tomatoes and Fennel with Feta Cheese
- Asian Cilantro Chicken Slaw
- Carved Prime Rib of Beef served with au jus
- Herb Crusted Salmon with Champagne Beurre Blanc
- Grilled Breast of Chicken with Saffron Broth
- Fresh Roasted Vegetables
- Grilled Asparagus
- Display of California Cheeses with Dried Fruit and Mixed Nuts
- Freshly Brewed Coffee, Decaffeinated and Specialty Tea

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enhancements

May we suggest a fire pit, steel drum band and tiki bar to complete your themed dinner buffet

*A per person charge of \$7.50 will apply to groups of less than 50 guests

Clam Bake* | \$129

West Coast Chowder

Freshly Tossed Garden Greens with Spinach Leaves

Chef's Selection of 6 Toppings and 3 Dressings

Creamy Cole Slaw

Seafood Pasta Salad

Peel and Eat Shrimp

Cocktail Sauce and Lemon Wedges

Beer Steamed Clams with Appropriate Sauces

1/2 Broiled Pacific Lobster with Drawn Butter

Carved Roast Round of Beef with Creamy Horseradish Sauce and Miniature Rolls

Herb Marinated Chicken Breast

Red Bliss Potatoes

Corn on the Cob

Hush Puppies

Bakery Fresh Rolls

Key Lime Pie

Coconut Cake

Fruit Tarts

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

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- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
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red wines

Dry Light Intensity Red Wines, Pinot Noir

"A" by Acacia, California	\$39
La Crema Sonoma Coast	\$43
David Bruce, Sonoma Valley	\$67

Dry Medium to Full Intensity Red Wines, Merlots & Cabernets

Beringer Merlot Founders' Estate California	\$28
Francis Coppola Blue Label Diamond Series, California	\$41
Raymond Merlot Reserve Napa Valley	\$47
Beringer Cabernet Sauvignon Founders' Estate California	\$28
Franciscan Oakville Estate, Napa Valley	\$46
Kendall – Jackson Vintner's Reserve, California	\$47
Heitz Cellars, Napa Valley	\$76

Zinfandel/Shiraz

Rancho Zabaco Zinfandel Heritage Vines Sonoma County	\$32
Greg Norman Estates Shiraz Limestone Coast	\$33
Jacob's Creek Grenach/Shiraz, South Eastern Australia	\$47

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white wines and champagne

Dry Sparkling Wines and Champagne

Domaine Ste. Michelle Sparkling Wine Blanc de Blancs Columbia Valley NV	\$28
Piper Sonoma Sparkling Wine Brut Sonoma NV	\$39
Moët & Chandon White Star Champagne NV	\$80

Sweet White/Blush Wines

Beringer White Zinfandel California	\$28
Chateau Ste Michelle Saint "M" Riesling, Pfalz	\$33

Dry Light Intensity White Wines

Francis Coppola Pinot Grigio Bianco, California	\$29
Brancott Sauvignon Blanc Classic Marlborough	\$32
MacMurray Ranch Pinot Gris Russian River Valley	\$39

Dry Medium to Full Intensity White Wines

Beringer Chardonnay Founders' Estate California	\$28
Kendall-Jackson Vintner's Reserve California	\$35
Sonoma Cutrer, Russian River Ranches, Sonoma Coast	\$44
Frei Brothers Reserve Russian River Valley	\$41
Cakebread Cellars, Napa Valley	\$76

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Hosted cocktails

Beverage Service on a Per Drink Basis

Deluxe Brands | \$7

Premium Brands | \$8

Domestic Bottled Beer | \$6

Imported Bottled Beer | \$7

House Wine (Glass) | \$8

Wine Coolers | \$8

Cordials | \$9

Soft Drinks | \$4

Mineral Waters | \$5

Evian/Ferrarelle Waters | \$5

*Bartender Fee \$150 if bar revenue per bar does not exceed \$500

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Cash cocktails

Beverage Service on a Per Drink Basis

Deluxe Brands | \$8

Premium Brands | \$9

Domestic Bottled Beer | \$7

Imported Bottled Beer | \$8

House Wine (Glass) | \$9

Wine Coolers | \$9

Cordials | \$10

Soft Drinks | \$5

Mineral Waters | \$6

Evian/Ferrarelle Waters | \$6

*Bartender Fee \$150 if bar revenue per bar does not exceed \$500

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Open Bar Package

Deluxe Brands

\$17 per person First Hour

\$8 per person for Each Additional Hour

Premium Brands

\$20 per person First Hour

\$10 per person for Each Additional Hour

Charges to be guarantee bases, not subject to reduction

*Bartender Fee \$150 if bar revenue per bar does not exceed \$500

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Breakfast Items

Fit for You Plated Breakfast | \$30

Fresh Orange Juice

Egg Beater Scramble with Wild Mushrooms, Green Onions and Smoked Chicken

Steamed Fingerling Potatoes

Turkey Bacon

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

Energy Breakfast Buffet | \$38

Fresh Orange and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries

Scrambled Eggs with Shredded Jack Cheese

Fresh Guacamole and Salsa Fresca

Thick Cut Apple wood Smoked Bacon

Grilled Sausage Links

Roasted Vegetables

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



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Break Items

The Health Fanatic | \$24 per person

Fruit Yogurt Parfaits with Granola and Fresh Berries

Blueberry and Bran Muffins

Whole Fruits

Assorted Natural Juices

Fruit Smoothies Made to Order*

Arizona Green Tea with Ginseng

Bottled Waters

Freshly Brewed Coffee, Decaffeinated and Specialty Tea

*Attendant Required \$100 per attendant

Coffee, Decaffeinated and Specialty Tea | \$84 per gallon

Whole Fresh Fruit | \$36 per dozen

Sliced Fresh Fruit | \$11 per person



Fit for You items have been Selected to Meet the Divers Dietary Needs of Our Guests

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Lunch Items

Asian Style Chicken Breast | \$50

Marinated Boneless Breast of Chicken with Soba noodles and Orange ginger sauce and stir fried vegetables

California Grilled Salmon | \$50

Citrus Vinaigrette and Israeli cous cous

Chicken Fiesta Salad | \$38

Grilled Marinated Chicken, Mixed Greens, Tomatoes, Olives, Monterey Jack Cheese. Dressed with Cilantro Vinaigrette

Grilled Chicken Sandwich | \$38

Marinated Chicken Breast on Whole Grain Roll with Pesto Pasta Salad

Heart Healthy Buffet | \$56

Chef's Soup du Jour

Sliced Fresh Fruit

Mixed Garden Greens with Toppings and Dressings

Marinated Pasta Salad

Classic Tuna Salad

Curried Chicken Salad with Wild Rice

Green Bean and Red Potato Salad with Olives

Cucumber Yogurt Salad

Steamed Garden Vegetables drizzled with Aged Balsamic Vinaigrette

Croissants, Multigrain and Pita Bread

Frozen Yogurt

Fruit Shortcake



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Reception Items

Hot Hors d' Oeuvres | \$7

Onion Tartlet

Sesame Chicken Soy Ginger Sauce

Cold Hors d' Oeuvres | \$7

Grilled Zucchini Canapés

Grilled Shrimp and Onion

Curry Chicken Stuffed in Cherry Tomato

Cold Hors d' Oeuvres | \$8

Chilled Tuna Roll

Lemon Grass Glazed Poached Salmon | \$510

Vegetable Market | \$850

Seasonal Fresh Fruit | \$975

Sushi Station | \$27 per person



Fit for You items have been Selected to Meet the Divers Dietary Needs of Our Guests

Dinner Items

Plated Grilled Atlantic Salmon | \$68

Plated Crab Crusted Grouper Fillet | \$68

Served on a Bed of Orzo pasta and Mushroom Ragout

Plated Horseradish Crusted Red Snapper | \$70

Lime Butter Sauce

Plated Seared Pacific Halibut | \$71

Mashed Potato and Saffron Sauce

Fit for You Buffet* | \$96

Mixed Seasonal Greens with Assorted Dressings

Grilled Vegetable Salad with Aged Parmesan

Cucumber, Yellow Tomatoes and Fennel with Feta Cheese

Asian Cilantro Chicken Slaw

Carved Prime Rib of Beef served with au jus

Herb Crusted Salmon with Champagne Beurre Blanc

Grilled Breast of Chicken with Saffron Broth

Fresh Roasted Vegetables

Grilled Asparagus

Display of California Cheeses with Dried Fruit and Mixed Nuts

Freshly Brewed Coffee, Decaffeinated and Specialty Tea



Fit for You items have been Selected to Meet the Divers Dietary Needs of Our Guests

Laguna Cliffs Marriott Resort & Spa
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949-661-5000 | www.lagunacliffs.com

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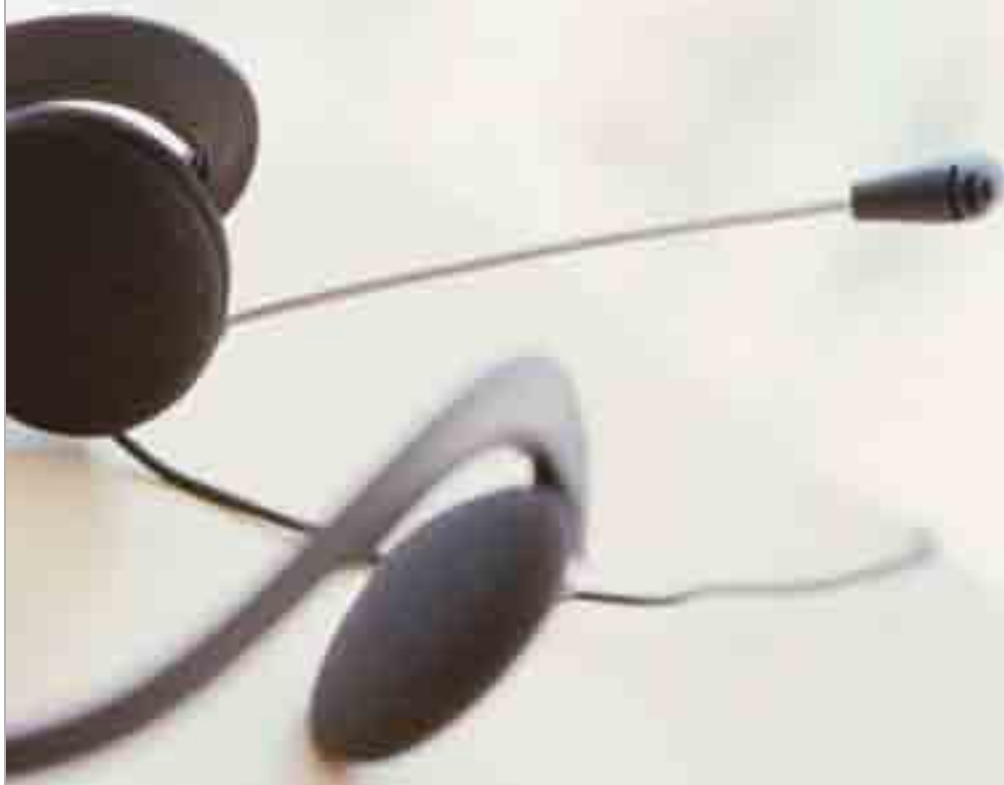
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Video equipment

Standard Display Package | \$650

Hi-Powered Display Package | \$900

Plasma Display Package | \$550

LCD Support Package | \$175

DVD Player | \$70

Professional DVD Player | \$100

VHS Player/Recorder | \$100

Betacam SP | \$375

Folsom Presentation Pro | \$400

Extron SW4 VGA Switcher | \$100

Panasonic AG-MX70 | \$350

Screens

7.5'x10' Fast Fold Screen | \$250

9'x12' Fast Fold Screen | \$300

Special Packages

Overhead Projector Package | \$100

Slide Projector Package | \$125

32" LCD Including VHS/DVD | \$325

Flipchart Package | \$60

Post-It Flipchart Package | \$75

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Audio equipment

Soundstation Single Speaker Portable Sound System | 200

Soundstation Dual Speaker Portable Sound System | \$250

Mackie 2 Speaker Sound System | \$400

Mackie 4 Speaker Sound System | \$700

Audio accessories

Wired Handheld Microphone or Gooseneck Microphone | \$60

Wireless Handheld Microphone or Lavalier Microphone | \$175

Crown PZM Microphone | \$65

Aisle or Tabletop Microphone Stand | \$12

Equalizer | \$100

Mixers

Four Channel | \$100

Fourteen Channel | \$145

Twenty four Channel | \$450

Tape/Digital/Player/Recorders

Cassette Player/Recorder | \$75

Sony Multi disk player | \$75

Pro CD-R/RW Recorder | \$125

MP3/WAV format | \$75

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Supplies and Services

Wireless Mouse | \$75

Speaker Timer | \$75

Laser Pointer | \$45

Masking Tape | \$5

C60 Audio Cassette | \$7

T120 Video Cassette | \$12

3'x4' Whiteboard with Markers | \$45

17" LCD Computer Monitor | \$175

Power strip | \$10

Extension cord | \$7

Flipchart Markers | \$2

Polycom Speakerphone | \$100

Labor Rates (Hourly Rate)

Equipment Operator | \$60

Technical Director | \$90

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices. Subject to change without notification.

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Food and Beverage

The enclosed menus are only a general suggestion as to the selection and variety of entrees and complements available to you. We take great pride in developing new ideas and themes or simply expressing your taste in a personally tailored menu. Please allow us to assist you in theme, decoration and music to enhance your event. No food and beverages (alcoholic or otherwise) to be consumed in public areas shall be brought into the hotel by the patron or attendees from outside sources. Laguna Cliffs Marriott Resort & Spa, as a licensee, is responsible for the administration of the sale and service of alcoholic beverage in accordance with California law. If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license) the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1.) Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced, and (2.) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

Request for Multiple Entrees

If multiple entrees are requested, the following stipulations will apply:

If there is a price difference between the entrees, the higher price will prevail for all entrees

Normal guarantee procedure is required indicating the number of each entree.

Some form of entree indication is required at the guest table (colored ticket, coded name tag, etc.) This will enable better service by our staff during the meal service.

Small Group Fee

All meal functions fewer than 20 persons will be assessed a flat \$100.00 labor charge.

Pricing

Food and Beverage prices will be confirmed 90 days in advance of your function.

Beverage Charges

A Bartender fee of \$150.00 per bar will apply if beverage revenue does not exceed \$500.00 exclusive of service charge and tax.

Room and Setup Charges

Function rooms are assigned according to the number of persons anticipated. With notification, we reserve the right to change function rooms, should attendance significantly change. Additionally, a setup fee will be charged if extraordinary set-up is required.

Decorations

Flowers, candles and green plants provide a lovely atmosphere to make your special function an outstanding event. You may make arrangements for your floral decoration through our catering office. The hotel will not permit affixing anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Please consult your catering representative for assistance in displaying materials.

Guarantee

To ensure adequate food and beverage preparation, the number of guests attending must be submitted to the hotel's catering department by noon, three business days prior to the event. This number will be considered your guarantee and not be subject to reduction. If no guarantee is received, the hotel will use the expected number as the guarantee. The client will be charged for the actual number of guests served or the guarantee, whichever is greater.

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Service Charge

All costs associated with your event are subject to a 22% service charge and 7.75% California sales tax subject to change without notice. The obligatory service charge will contain a gratuity, if applicable, and the amount of the gratuity will be determined and distributed at the discretion of management.

Liability

Laguna Cliffs Marriott Resort & Spa reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.

Security

If, in the sole judgment of the hotel, security is required in order to maintain order due to the size and nature of your event, the hotel may require you to provide, at your expense, uniformed or non-uniformed security personnel. Any and all provisions for security must be arranged through the hotel's Security office. The hotel shall have final approval on any and all security personnel to be utilized during your function.

Parking

Guest parking is available on premises for catered events. Self and valet parking is available for a fee in the hotel's parking ramp or at the hotel main entrance respectively.

Billing

We welcome new accounts, but request that credit be established through our accounting office if you require direct billing privileges. Approved billings are payable within (30) thirty days or receipt of statement.

Deposits

Advanced deposits of 25% of all estimated charges is required for all events these deposits are due when the contract is signed and are non-refundable. Full estimated payment is due one week prior to the date of the event.

Cancellations

In the event you should cancel your function the following cancellation fee will apply.

0 - 14 days in advance: 100% of estimated food, beverage and rental values or food/beverage minimum.

15 - 30 days in advance: 75% of estimated food, beverage and rental values or food/beverage minimum.

31 - 45 days in advance: 50% of estimated food, beverage and rental values or food/beverage minimum.

Contract Signing to 46 days: Forfeiture of advance deposit.

Shipping and Receiving

Small packages for meetings may be delivered to the hotel no more than one week prior to the program due to limited storage space at the hotel. Items should be addressed to the meeting contact in care of the hotel catering or convention staff member working on the program. Package should be marked "Hold for Arrival" and list the date of the program clearly on all labels.

The above information and specifications are approved and accepted.