



STRATHALLAN

HOTEL & SPA

A DOUBLETREE BY HILTON

Catering Menu



ALL DAY F&B PACKAGE

20 PERSON MINIMUM, \$10 PER PERSON IF UNDER MINIMUM
FOCUS ON YOUR MEETING CONTENT & LEAVE THE DETAILS TO US. WE'LL HELP YOU
MEET THOSE LAST-MINUTE REQUIREMENTS WITH FAST,
FLEXIBLE OPTIONS TO ENSURE A PRODUCTIVE MEETING.

ALL DAY BEVERAGES

Freshly Brewed Coffee - Regular & Decaf, Selected Teas, Sodas, & Bottled Water

CONTINENTAL BREAKFAST

Assorted Fruit Juices
Muffins, Bagels, Croissants with Butter, Cream Cheese, & Preserves
Seasonal Sliced Fruit & Berries
Assorted Yogurts & House-Made Granola

LUNCH

Lunch Buffet or Plated Lunch (See Lunch Menus)

AFTERNOON BREAK

Snack Packages (See Breaks Menu)

\$68 PER PERSON



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A LA CARTE MENU

BEVERAGES

Freshly Brewed Coffee Regular & Decaf

Gallon, 20 people	\$65
Airpot, 14 people	\$45

Selected Teas: Herbal & Traditional

Gallon, 20 people	\$65
Airpot, 14 people	\$45

Assorted Sodas	\$3 each
Assorted Bottled Water	\$3 each
Assorted Fruit Juices	\$3.75 each
Bottled Iced Tea & Lemonade	\$3 each

SNACKS

Assorted Dessert Bars & Brownies	\$35 per dozen
Assorted Fresh Baked Cookies	\$35 per dozen
Assorted Bagels with Cream Cheese, Butter & Preserves	\$35 per dozen
Assorted Muffins, Danish & Croissants, Butter & Preserves	\$35 per dozen
Assorted Yogurts & House-Made Granola	\$5 per person
Seasonal Sliced Fresh Fruits	\$5 per person
Nutri Grain Breakfast Bar	\$3 per Item
Mixed Individual Bagged Popcorn, Pretzels, Potato Chips	\$3 per item

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BREAKS

20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

SWEET & SALTY

House-Made Chips with Parmesan & Chive Sour Cream
Brownies & Mini Doubletree Dipped Cookies
Iced Green Tea with Honey

AFTERNOON TEA

Mini Assorted Scones & Tea Cookies with Lemon Curd
Cucumber Sandwiches
Iced Tea with Lemon

SWEET TOOTH

House Mini Cupcakes
Pretzel Rods with Chocolate Dip & Honey Mustard Dip
Chocolate & Strawberry Milk

HEALTHY CHOICE

Seasonal Crudit , Roasted Red Pepper Hummus & Creamy Italian Dressing
Healthy Snacks to include Smart Popcorn, Sun Chips, Mixed Nuts,
Assorted Fruit Bread (Chef's Choice)
Infused Water

SPRING FLING*

Pita Chips with a Fresh Tomato Cucumber Mild Salsa
Watermelon Mint Gazpacho Shooter
Lemon Bars
Strawberry Lemonade

FALL FLAIR*

Donut Holes
Kettle Corn
Pumpkin Spiced Mixed Nuts
Apple Cider

\$15 PER PERSON

*Based on Seasonality of Items

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BUFFET BREAKFAST MENU

20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM

CONTINENTAL BREAKFAST

Assorted Fruit Juices

Muffins, Bagels, & Croissants with Butter,
Cream Cheese & Preserves

Seasonal Sliced Fruit & Berries

Assorted Yogurts & House-Made Granola

\$16 PER PERSON

STRATHALLAN BREAKFAST BUFFET

Assorted Fruit Juices

Muffins, Bagels & Croissants with Butter,
Cream Cheese & Preserves

Seasonal Sliced Fruit & Berries

Assorted Yogurts & House-Made Granola

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Thick Cut Bacon

Pork Sausage

\$26 PER PERSON

PLATED BREAKFAST MENU

10 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

THE EASTMAN

Orange Juice

Baked Frittata with Leeks, Wild

Mushrooms, Spinach with Fontina Cheese

Breakfast Potatoes

Applewood Smoked Thick Cut Bacon

\$19 PER PERSON

THE OXFORD

Orange Juice

Fruit Cup

Griddlecakes with Whipped Maple Butter

Pork Sausage

\$19 PER PERSON

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ENHANCEMENTS

- Griddle Cakes** with Sweet Cream & Maple Syrup
- Belgian Waffles** Poached Berries, Whipped Butter, & Maple Syrup
- Whipped Mascarpone** Stuffed Crepes with Seasonal Compote
- *Omelet Station Toppings to Include:** Shredded Cheese, Peppers, Onions, Bacon, Ham, Spinach, Mushrooms, & Tomatoes

\$7 PER ITEM

*CHEF ATTENDANT \$100 CHARGE, ONE CHEF PER 50 PEOPLE

ASSORTED QUICHES

CHOICE OF TWO

Onion & Bacon

Broccoli & Cheddar

Artichoke, Goat Cheese & Sun-Dried Tomatoes

\$15 PER PERSON

BREAKFAST SANDWICHES

Ham - Egg, Cheese on a Bagel

Turkey Sausage - Egg, Cheese on an English Muffin

Vegetarian - Mushrooms, Spinach, Tomatoes, Egg, Cheese on an English Muffin
(Available Upon Request)

\$9 EACH

SMOKED SALMON

Assorted Bagel Platter

Red Onions, Whipped Cream Cheese, Vine Ripe Tomatoes & Capers

\$12 PER PERSON

BREAKFAST SHEET PIZZA

Cheddar & Egg

Cheddar Egg & Bacon

Cheddar, Egg, &

Chef Choice of Vegetables

\$36 EACH

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BRUNCH BUFFET

20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

CLUB BRUNCH

Served with Assorted Fruit Juices
Individual Fruit, Yogurt, & Granola Parfaits
Seasonal Soup

SALAD

CHOICE OF ONE

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers,
Shaved Carrots, served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings,

Quinoa Salad, Chickpeas, Avocado with Cilantro

Tomato & Cucumber Salad

Sweet Potato Salad, Ricotta Salata, Spinach, Jerk Cashews, Cranberries, Shallot Dijon Vinaigrette

MINI TEA SANDWICHES

CHOICE OF THREE

Creole Chicken Salad with Celery & Tomatoes

Lobster Salad with Old Bay & Watercress

Shaved Canadian Bacon with Swiss Cheese & Mustard Aioli

Smoked Salmon with Dill Cream Cheese

Roasted Vegetable with Pesto Cream Cheese

QUICHE

CHOICE OF TWO

Onion & Bacon

Broccoli & Cheddar

Artichoke, Goat Cheese & Sun-Dried Tomatoes

MINI ASSORTED SCONES

Chef's Choice of Flavors

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BRUNCH BUFFET

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FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

DOWNTOWN BRUNCH

Assorted Fruit Juices

Muffins, Bagels & Croissants with Butter, Cream Cheese, Preserves

Seasonal Sliced Fruit & Berries

Assorted Yogurts & House-Made Granola

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon & Pork Sausage

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers, Shaved Carrots, served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings

Choice of TWO

Pan Seared Chicken Breast

Wild Mushroom, Asparagus, Roasted Garlic Chimichurri

Chicken Milanese

Lemon Aioli, Watercress & Olive Caper Salad, Shaved Red Onion, Olive Oil

Truffle & Three Cheese Sachetti Pasta

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

Baked Parmesan Crusted Atlantic Cod

Lemon Caper Cream Sauce, Fresh Dill

Grilled Atlantic Salmon

Olive, Tomato & Artichoke Medley, White Wine, Smoked Tomato Bechamel

Herb Crusted Pork Loin

Fennel & Ground Mustard Jus

\$36 PER PERSON

ADDITIONAL ENTRÉE \$10

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PLATED PRE-ORDER LUNCH

GROUPS UP TO 20 PERSON
PRE-ORDERS TAKEN BY 10AM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

Hot Chicken Sandwich

Spicy Fried Chicken, Slaw, BBQ Aioli, House-Made Pickles, Brioche Roll served with French Fries

Longhorn Beef Burger

Albanese Farms, Caramelized Onions, Char Sauce, Swiss Cheese, Cornichon Pickles served with French Fries

BLT

Pecan Wood Smocked Bacon, Heirloom Tomato, Butter Lettuce, Garlic Aioli, Brioche Toast served with French Fries

Lobster Cobb Salad

Mixed Greens, Butter Poached Lobster, Avocado, Bacon, Egg, Local Cheddar, Poppyseed Vinaigrette

4 Oz Petite Filet

Served with French Fries

*Fries Can Be Substituted for Small Char Salad
Heirloom Tomato, Red Onion, Radish, Local Blue Cheese,
Smoked Heirloom Tomato Vinaigrette

Vegan/Vegetarian Option (Chef's Choice)

Family Style Cookies & Brownies

\$28 PER PERSON



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PLATED LUNCH MENU

20 PERSON MINIMUM, \$7 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR, DECAF, & SELECTED TEAS*

SALAD

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers,
Shaved Carrots, served with Chef Choice of House-Made Creamy & Vinaigrette

ENTRÉES

CHOICE OF THREE

Roasted Turkey Club

Applewood Smoked Thick Bacon, Avocado, Tomato, Lettuce,
Roasted Scallion Aioli, Multigrain Bread, Crispy Fries

Pan Seared Airline Chicken Breast

Spinach & Preserved Lemon Farro Risotto, Grilled Baby Carrots

Truffle & Three Cheese Sachetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

6oz Bison Burger

Candied Scallion Bacon, Chipotle Avocado Aioli, Shredded Lettuce,
Roasted Tomatoes, Crispy Fries

Creole Chicken Wrap

Cajun Chicken, Roasted Bell peppers, Grilled Onions, Muenster Cheese,
Creole Mustard, Roasted Garlic Aioli, Crispy Fries

Pan Seared Salmon

Seasonal Chef Vegetables with Tomato Basil Pesto

Ahi Tuna Salad

Sesame Crusted, Mix Greens, Soy Almonds, Pickled Carrot & Red Onion, Crispy Edamame,
Tempe, Thai Chili Oil, Hijiki Salad, served with Carrot Ginger Dressing

Grilled Tenderloin Salad

Spring Greens, Crispy Mushrooms, Crushed Hazelnuts, Shaved Red Onions,
Haricot Verts, Sharp Provolone, served with Port Wine Honey Shallot Vinaigrette

Mediterranean Stuffed Mushroom (VE)

Artichokes, Kalamata Olives, Bell Peppers, Vidalia Onion, Farro Salad, Greek Dressing

DESSERT

SELECT ONE OR ALTERNATE
CHOCOLATE FLOURLESS TORTE
NEW YORK STYLE CHEESECAKE

\$30 PER PERSON

*Client required to provide counts & placecards

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LUNCH BUFFET MENUS

20 PERSON MINIMUM, \$7 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

BACKYARD BBQ

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers, Shaved Carrots, served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings

Bone-in BBQ Chicken
Slow Roasted Smoked Pulled Pork
Cheddar Jalapeno Corn Bread

CHOICE OF TWO

Smoked Gouda Mac & Cheese
Classic Memphis Cole Slaw
Smoked Paprika Marble Potato Salad with Scallions and Crispy Bacon
Roasted Poblano Baked Beans
Mexican Street Corn

Warm Apple Crisp

\$32 PER PERSON
Additional Side \$5 Per Person

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LUNCH BUFFET MENUS

20 PERSON MINIMUM, \$7 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

CLASSIC

CHOICE OF ONE
Chef's Soup Du Jour

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers,
Shaved Carrots, served with Chef's Choice of House-Made
Creamy & Vinaigrette Dressings

CHOICE OF TWO

Roasted Brussels Sprouts
Sweet Potato Salad, Ricotta Salata, Spinach, Jerk Cashews, Cranberries
& Shallot Dijon Vinaigrette
Honey Glazed Carrots
Chef's Seasonal Vegetables
Garlic Roasted Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Smoked Gouda Mac & Cheese

CHOICE OF TWO

Seared Steak with Wild Mushroom Cream Sauce
Sliced Top Round Beef with Bourbon Cream Sauce
Sliced Beef Sirloin with Roasted Garlic Bordelaise
Parmesan Encrusted Chicken with Roasted Tomato Cream Sauce
Roasted Garlic Chicken
Goat Cheese & Spinach Stuffed Chicken
Peppercorn Encrusted Pork Loin
Firecracker Shrimp
Baked Flaky Cod with Lemon Dill Tartar
Cauliflower Steaks (VE) Miso Marinated

Assorted Mini Desserts

\$32 PER PERSON

Additional Entrée \$10 Per Person / Additional Sides \$5 Per Person

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LUNCH BUFFET MENUS

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FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

CLASSIC

CHOICE OF ONE
Chef's Soup Du Jour

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers,
Shaved Carrots, served with Chef's Choice of House-Made
Creamy & Vinaigrette Dressings

CHOICE OF TWO

Roasted Brussels Sprouts
Sweet Potato Salad, Ricotta Salata, Spinach, Jerk Cashews, Cranberries
& Shallot Dijon Vinaigrette
Honey Glazed Carrots
Chef's Seasonal Vegetables
Garlic Roasted Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf
Smoked Gouda Mac & Cheese

CHOICE OF TWO

Seared Steak with Wild Mushroom Cream Sauce
Sliced Top Round Beef with Bourbon Cream Sauce
Sliced Beef Sirloin with Roasted Garlic Bordelaise
Parmesan Encrusted Chicken with Roasted Tomato Cream Sauce
Roasted Garlic Chicken
Goat Cheese & Spinach Stuffed Chicken
Peppercorn Encrusted Pork Loin
Firecracker Shrimp
Baked Flaky Cod with Lemon Dill Tartar
Cauliflower Steaks (VE) Miso Marinated

Assorted Mini Desserts

\$32 PER PERSON

Additional Entrée \$10 Per Person / Additional Sides \$5 Per Person

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LUNCH BUFFET SELECTIONS

20 PERSON MINIMUM, \$7 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

SLIDER - LUNCH

House-Made Chips

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers, Shaved Carrots, served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings

CHOICE OF THREE

Served on Sweet Rolls

Avocado Bacon Burger with Provolone, Red Onion, Cajun Aioli
Impossible Burger with Spicy Tzatziki, Sliced Tomato & Arugula
Rock Shrimp Po Boy with Creole Mustard, Shredded Lettuce, Shrimp Salad
Nashville Chicken, Breaded Cutlet, Dill Pickles, Nashville Hot Sauce
Teriyaki Chicken Salad, with Wakame, Thai Chili, Cilantro Soy Aioli

CHOICE OF TWO

Strathallan Pasta Salad with Crispy House-Made Guanciale, Grape Tomatoes, Shaved Onion
Smoked Gouda Mac & Cheese
Sweet Potato Fries with Creamy Ranch Dip
Onion Rings with Spicy Blue Cheese Dip

Assorted Cookies & Brownies

\$32 PER PERSON



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LUNCH BUFFET SELECTIONS

20 PERSON MINIMUM, \$7 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

DELI SANDWICHES & WRAPS

House-Made Chips with Parmesan & Chive Sour Cream

Quinoa Avocado Salad

Kalamata Olives, Scallions, Red Oak Lettuce, Marinated Artichokes, Orange Segments,
Creamy Mixed Berry Dressing

Fresh Mixed Greens

Toppings to Include: Shaved Red Onion, Grape Tomatoes, English Cucumbers, Shaved Carrots,
served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings

CHOICE OF THREE

Slow Roasted Angus Roast Beef with Watercress, Grilled Red Onion, Peperonata, Dijon Honey Aioli

Creole Chicken Salad with Celery, Tomatoes

Chicken Milanese on Brioche with Arugula, Caper Lemon Aioli

Roasted Turkey Club with Lettuce, Tomato, Candied Scallion Bacon, Avocado, Creole Aioli

Smoked Pit Ham with Cheddar, Bread & Butter Pickles, Truffle Honey Aioli

Sesame Ahi Tuna Steak Wrap with Pickled Carrot & Shaved Red Onion Slaw,

Mix Greens, Crispy Edamame, Ginger Carrot Dressing

Roasted Vegetable Wrap (V) with Chef Choice Seasonal Vegetables,

Fresh Mozzarella, Mixed Greens, Scallion Aioli

Assorted Bars & Brownies

\$30 PER PERSON

ASIAN

Crispy Asian Chop Salad with Napa Cabbage, Red Cabbage, Bok Choy, Bell Peppers, Scallions, Snow Peas,
Chow Mein, Carrots, Cilantro, Toasted Sesame Seeds, Sesame Ginger Dressing

Beef & Broccoli with Garlic Sauce & Sesame Seeds

Crispy Chicken Drunken Noodles with Thai Chilis, Udon Noodles, Scallions, Sesame Oil

Vegetable Lo Mein with Carrots, Snow Peas, Bell Peppers, Red Onion, Mung Bean Sprouts, Broccoli,

Celery, Water Chestnuts, Mushrooms, Bamboo Shoots, Lo Mein Sauce

Vegetable Egg Rolls with Cabbage, Onion, Bell pepper, Bean Sprouts,

Egg Roll Wrapper, Ginger Soy Reduction

Stir Fry Rice with White Rice, Carrots, Peas, Onions, Eggs, Celery, Sesame Seeds, Stir Fry Sauce

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COCKTAILS, WINE, & BEVERAGES

*OPEN BAR

UNLIMITED CONSUMPTION/PRICE PER PERSON

FIRST HOUR
SECOND HOUR
EACH ADDITIONAL

CALL	PREMIUM	ULTRA
\$20	\$23	\$25
\$8	\$10	\$11
\$7	\$8	\$9

*HOST BAR

HOST PAYS FOR DRINKS CONSUMED

COCKTAILS
DOMESTIC/IMPORTED BEERS
HOUSE BRAND WINES
BOTTLED WATER, SODAS, JUICE

CALL	PREMIUM	ULTRA
\$8	\$9	\$12
\$6	\$6	\$6
\$9	\$9	\$9
\$4	\$4	\$4

*CASH BAR

GUEST PAYS FOR DRINKS CONSUMED

COCKTAILS
DOMESTIC/IMPORTED BEERS
HOUSE BRAND WINES
BOTTLED WATER, SODAS, JUICE

CALL	PREMIUM	ULTRA
\$9	\$10	\$13
\$7	\$7	\$7
\$10	\$10	\$10
\$4	\$4	\$4

*BLOODY MARY STATION

Vodka with Plain & Spicy Bloody Mary Mix
Toppings: Horseradish, Celery,
Bacon, & Olives

\$10 Per Person for First Hour
\$6 Per Person for Each Additional Hour

MAKE-YOUR-OWN MIMOSA STATION

Champagne Served with Orange, Cranberry, &
Grapefruit Juice & Seasonal Fruit Garnishes

\$9 Per Person for First Hour
\$5 Per Person for Each Additional Hour
***Bartender optional**

PRE-MADE PUNCHES

Alcoholic Punch \$70 Per Gallon
Non Alcoholic Punch \$30 Per Gallon

***BARTENDERS FEE \$100.00,**
1 BARTENDER FOR 50 PEOPLE

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BEVERAGES OFFERINGS

CALL BRAND SPIRITS

Svedka Vodka
Seagram's Gin
Cruzan White Rum
Lunazul Tequila
Evan William
Black Label
Old Overholdt Rye
J&B

PREMIUM BRAND SPIRITS

Titos
Beefeater
Bacardi
Espolòn
Four Roses Yellow Label
Jack Daniels
Dewars White Label

ULTRA BRAND SPIRITS

Grey Goose
Bombay Sapphire
Bacardi
Captain Morgan
Espolòn
Makers Mark
Johnnie Walker Black

PRICES & BRANDS ARE SUBJECT TO CHANGE

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HORS D'OEUVERS

ALL PRICES ARE PER PIECE, MINIMUM ORDER PER SELECTION 25 PIECES

COLD

Ahi Tuna Cucumber Cups (GF) with Thai Chili, Sesame Seed, Hijiki, Pickled Carrot, Radish, Ginger Soy Sauce **\$5**

Crostini with Chilled Sliced Roast Beef Tenderloin with Smoked Bleu Cheese, Caramelized Onion, Horseradish, & Arugula **\$4.5**

Beef Tartare with Red Onion, Caper, Parsley, Lemon, Olive Oil, Cracked Pepper, Truffle Crème on a New Potato Crisp **\$4**

Shrimp Cocktail Shooters (GF) with Spicy Bloody Mary, Lime, Cilantro & Serrano Pepper **\$4**

Goat Cheese Tartlets (V) with Whipped Goat Cheese, Toasted Almonds, Truffle Honey, Chive **\$3.5**

Curry Chicken Phyllo Cups with Pickled Leeks, Bell Pepper, Toasted Hazelnut Dust, Paprika Honey **\$3.5**

Spicy Temple Wonton Crisps (VE) with Hijiki Salad, Shitake Mushrooms, Edamame, Crispy Garlic, Chili Oil **\$3.5**

Caprese Skewers (GF) with Ciliegine Mozzarella, Prosciutto, Grape Tomatoes, Basil & Cherry Balsamic Reduction **\$3**

Roasted Beet Phyllo Cups (V) with Whipped Ricotta, Red Onion, Sweet Drop Peppers, Roasted Tomatoes, Basil, Cherry Balsamic Reduction **\$3**

Pickled Mushroom Cucumber Cups (VE/GF) with Brussel Sprouts, Sesame Seeds, Miso, Thai Chili, Spicy Peach Mirin **\$3**

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE



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HORS D'OEUVERS

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WARM

Pineapple Miso Lamb Lollipops (GF) with Cilantro Ginger Reduction **\$8**

Maine Lobster Cakes with Avocado Mousse, Crispy Garlic **\$6**

Beef Tenderloin Kabobs (GF) with Peppers, Onions, Chimichurri **\$4.5**

Stuffed Artichokes (V) with Crispy Three Cheese, Aioli **\$4**

Applewood Smoked Bacon Wrapped Scallops (GF) with Black Garlic Molasses **\$4**

Crispy Shrimp with Bang Bang Sauce, Cilantro, Sesame Seed **\$4**

Mini Veal Meatballs with Spicy Blush Sauce, Parsley **\$4**

Teriyaki Chicken Satay (GF) with Sweet Chili Lime Glaze **\$3.5**

Wild Mushroom Tartlets (VE) with Sun-Dried Tomatoes, Black Garlic Vegan Crema **\$3**

Crispy Tofu Bites (VE) with Edamame Mousse, Sesame Oil, Serrano Pepper Relish **\$3**

Smoked Gouda Aranini (V) with Tomato Ragu **\$3**

Chicken Lemongrass Potstickers with Yuzu Aioli, Scallion **\$3**

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE



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HORS D'OEUVERS DISPLAYS

PRICE PER PERSON - 20 PERSON MINIMUM

CHILLED DIPS

Fresh Pico de Gallo & Guacamole, Tortilla Chips **\$4**

Smoked Salmon, Dill Cream Cheese, Scallions, Minced Red Onion, Capers, Rye Bread Crostini **\$7**

Bruschetta, Roasted Garlic Crostini **\$4**

WARM DIPS

Spinach & Sun Dried Tomatoes, Artichokes, Kalamata Olive, Scallion, Parmesan, Cream Cheese, Grilled Focaccia **\$5**

Jalalpeno Pepper, Crispy Bacon, Pico De Gallo, Cheddar, Cilantro, Cream Cheese, Warm Tortilla Chips **\$5**

CAMEMBERT EN CROUTE

Camembert Wheel, Dried Fruit, Nuts, Toasted Hazelnut Honey, Roasted Garlic Crostini, Whole Grain Toast, Crackers, Berry Medley **\$5**

CRUDITÉ

Chef's Choice Seasonal Vegetables, Carrots, Cauliflower, Broccoli, Celery, Radish, Olives, House-Made Hummus, Creamy Ranch **\$9**

ANTIPASTO

Cured Meats including Capicola, Soppressata & Prosciutto with Provolone & Parmesan Cheeses. Presented with Pickled & Marinated Assortment of Vegetables, Blue Cheese Stuffed Dates, Assorted Olives, & Crostini **\$15**

CHEF'S CHEESE BOARD

Chef's Selection of Local & Hand-Crafted Cheese Accompanied by Fresh Fruit, Marcona Almonds, Sliced Baguettes & Assorted Crackers **\$12**

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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM
3-STATION MINIMUM IF NOT USED AS AN ENHANCEMENT

TACO/TEX MEX STATION \$16

Soft Wheat & Hard Corn Tortillas

Toppings to Include: Roasted Sweet Corn & Black Bean Pico De Gallo, Fresh Spicy Tomato Salsa, Olives, Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde, & Sour Cream
Grilled Marinated Chicken Breast & Bavette Steak

Chile Rellenos

Warm Pinto Bean & Corn

Mexican Style Rice

SLIDER STATION \$15

Served On Sweet Rolls

CHOICE OF TWO

Avacado Bacon Burger with Provolone, Red Onion, Cajun Aioli

Impossible Burger with Spicy Tzatziki, Sliced Tomato & Arugula

Rock Shrimp Po Boy with Creole Mustard, Shredded Lettuce, Shrimp Salad

Nashville Chicken, Breaded Cutlet, Dill Pickles, Nashville Hot Sauce

Teriyaki Chicken Salad with Wakame, Thai Chili, Cilantro Soy Aioli

French Fries

Additional Slider \$5 Per Person

STRATH PLATES \$15

Zweigles Hot Dogs, Hamburgers & Cheeseburgers, Onion, Mac Salad, Home Fries, Meat Sauce
Served with Sliced Home-Made French Bread

POUTINE \$10

Sweet Potato Fries, Waffle Fries & Seasoned Straight Cut Fries, Cheese Curds,
Cheddar Cheese, Braised Beef Short Rib Gravy

SHELLFISH/RAW BAR STATION (MARKET PRICE)

Clams on ½ Shell · Jumbo Shrimp · Oysters on ½ Shell · Lobster Claw & Tails

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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM
3-STATION MINIMUM IF NOT USED AS AN ENHANCEMENT

SALAD BAR \$10

Lettuce:

Mixed Greens, Romaine Hearts, Baby Iceberg

Dressings:

Ranch, Preserved Lemon Caesar, Balsamic Vinaigrette, Buttermilk-Gorgonzola Dressing

Choose 1 Topping Group:

Croutons, Bacon Bits, Carrots, Shaved Red Onion,
English Cucumbers, & Shaved Parmesan

Roasted Peppers, Kalamata Olives, Feta, Grape
Tomatoes, & English Cucumbers

Add Protein: Chicken \$3, Sliced Steak \$5, Grilled Shrimp \$5 per person

* PASTA STATION \$14

CHOICE OF THREE

Cavatelli-Bolognese

Cheese Ravioli-Marinara with Fresh Basil

Spaghetti-Basil Pesto with Rock Shrimp

Mezze Rigatoni-Spicy Italian Sausage, Roasted Tomatoes with Caramelized Onion

Truffle & Cheese Sachetti- Wild Mushrooms, Sundried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

Radiatore-Pecorino Cream - Peas, Prosciutto, Grilled Chicken Breasts

Butternut Squash Ravioli-Brown Butter with Sage

Upon Request Gluten Free Options May Be Made Available

PIZZA \$36 EACH

Serves 15 people

Cheese with Red Sauce & Mozzarella Cheese

Classic with Red Sauce, Pepperoni & Mozzarella Cheese

Meat Trio with Red Sauce, Spicy Italian Sausage, Pepperoni, Ham, & Mozzarella Cheese

White Garden Veggie with Garlic, Olive Oil, Onions, Mushrooms, Roasted Sweet Peppers,
Cherry Peppers, & Mozzarella Cheese

CHICKEN WINGS

\$24 DOZEN

CAULIFLOWER BITES

\$16 DOZEN

Wings Served with Ranch, Blue Cheese Dressing & Celery Sticks

Choice of Sauce: Buffalo Mild, Buffalo Hot, & Garlic Parmesan

* CHEF ATTENDANT OPTIONAL - \$100 PER CHEF, ONE CHEF PER 50 PEOPLE

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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM
3-station minimum if not used as an enhancement

MAC & CHEESE STATION \$10

Radiatore Pasta Bake

Creamy Aged Cheddar, Smoked Gouda, Gruyere with Parmesan Cheese Sauce

Toppings to Include: Crispy Bacon, Scallions, Asparagus, Caramelized Onions,
Broccoli Florets, Crushed Ritz Crackers

ENHANCEMENTS \$17 Per Person

Lobster Mac & Cheese with Creamy Aged Cheddar,
Smoked Gouda, Gruyere with Parmesan Cheese Sauce

POTATO STATION \$10

Baked, Fries & Mashed Potatoes

Toppings to Include: Crispy Bacon, Scallions, Ham, Peas, Asparagus, Caramelized Onion,
Broccoli Florets, Sour Cream, Aged Cheddar, Gruyere, Brown Gravy, Butter

*CARVING STATION

Frenched Herb Lamb Rack with Traditional Tzatziki Sauce **\$30 Per Person**

Pan Seared Beef Tenderloin with Port Wine Demi-Glace **\$24 Per Person**

New York Strip with Bordelaise Sauce **\$14 Per Person**

Herb Porchetta with Rosemary Port Au Jus **\$12 Per Person**

Sirloin with au Poivre Sauce **\$11 Per Person**

Soy Glazed Pork Loin **\$10 Per Person**

Smoked Turkey Breast with Turkey Gravy **\$10 Per Person**

Maple Glazed Ham with Stone Ground Mustard **\$8 Per Person**

Served with Rolls & Butter

*** CHEF ATTENDANT OPTIONAL - \$100 PER CHEF, ONE CHEF PER 50 PEOPLE**

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DINNER BUFFET

20 PERSON MINIMUM, SERVED WITH ROLLS AND BUTTER
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

SOUP OR SALAD

Chef's Soup DuJour

Fresh Mixed Greens: Toppings to include: Shaved Red Onion, Grape Tomatoes, English Cucumbers, Shaved Carrots, served with Chef's Choice of House-Made Creamy & Vinaigrette Dressings

CHOICE OF TWO SIDES

Wild Mushroom Risotto, Mascarpone & Truffle

Kale with Chiles, Prosciutto & Breadcrumbs

Broccoli Sautéed with Garlic, Chile & Olive Oil

Roasted Brussel Sprouts with Apple & Guanciale

Loaded Baked Potato, Build Your Own with Bacon, Cheddar, Scallions & Sour Cream

Baked Mac & Cheese with Smoked Gouda, Radiatore Pasta & Butter Cracker Crumbs

ENTRÉES

CHOICE OF TWO

Sautéed Chicken Breast, Wild Mushrooms, Marsala Wine & Roasted Chicken Jus

Slow Roast Chicken Leg & Thigh with Roasted Tomato, Sherry, Pearl Onions & Roasted Sweet Peppers

Chicken Breast Lightly Battered with Egg, Mixed Mediterranean Olives, Capers, Chiles,

Stewed Artichokes, White Wine, Lemon & Herbs

Baked Penne Rigate, Braised Tuscan Kale with Spicy Italian Sausage, Caramelized Onions,

Roasted Tomato, Ricotta & Fontina Cheeses

Truffle & Three Cheese Sachetti Pasta, Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,

Parmesan Truffle Cream Sauce

Roasted Atlantic Cod with Crab, Tomato, Breadcrumbs & Saffron Cream

Atlantic Salmon, Preserved Lemon Beurre Blanc

Herb Crusted Wrapped Pork Loin with Ground Mustard

Braised Beef Short ribs, Tomato & Red Wine, Cipollini Onions, Gremolata

Slow Roasted Sliced Sirloin with Roast Garlic & Bordelaise

Grilled Eggplant Parmigiana with Goat Cheese & Ricotta, Basil, Capers, & Fresh Tomato Sauce

Red Wine Braised Lamb Leg with Rosemary & Garlic

Chilean Sea Bass, Citrus-Brown Butter \$3 Enhancement

DESSERT DISPLAY

Assorted Mini Desserts

TWO ENTRÉES \$50 PER PERSON

ADDITIONAL ENTRÉES \$10 PER PERSON, ADDITIONAL SIDES \$5 PER PERSON

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SPRING/SUMMER PLATED MENU

20 PERSON MINIMUM, SERVED WITH ROLLS AND BUTTER,
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

TWO COURSE

STARTER/CHOICE OF ONE

Fresh Mixed Greens Salad, English Cucumber, Shaved Red Onion, Grated Carrots, & Grape Tomatoes

Baby Gem Salad, Herb Goat Cheese, Pistachio Vadouvan Granola, Vanilla Macerated Strawberries,
Ginger Port Dressing, & Grapeseed Oil

Organic Baby Greens, Pickled Red Onions, Carrot, Curried Cucumber, Roasted Chickpeas,
& Roasted Garlic Balsamic Vinaigrette

Chef Soup DuJour

ENTRÉES

Planner Selects 4 Entrée Items, Pre-Orders Required 7 Days Out, Placecards Required

Pan Seared Chilean Sea Bass, Fava Beans, Porcini Mushrooms, Kalamata Olive Tapenade, & Chili Oil

Smothered Chicken & Bok Choy Cavatelli, Mushroom, Onion, Manchego, & Herb Cream Sauce

Baked Atlantic Salmon, Roasted Fennel, Turnips, Crispy Beet Chips, Preserved Lemon & Parsley Jus

Truffle & Three Cheese Sacchetti Pasta, Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,
& Parmesan Truffle Cream Sauce

Radiatore Puttanesca, Olive Medley, Capers, Stewed Tomatoes, Chili Flakes, Parmesan Cheese

Herb Roasted Chicken, Garlic Spinach, Kohlrabi Puree, Crispy Parsley Fingerling Potatoes, & Pan Jus

Grilled 6oz Filet of Beef, Lemon Paprika Roasted New Potatoes, Beet Thyme Puree,
Crispy Leeks, & Roasted Garlic Bordelaise

Garden Lasagna, Layered Seasonal Vegetables, Smoked Gouda Bechamel,
Fresh Basil Pesto, Fontina, & House Ricotta

\$50 PER PERSON (duo plate \$5 per person upcharge)

THREE COURSE

DESSERT/CHOICE OF ONE

Rustic Fruit Tart

Fresh Whipped Cream

White Chocolate Cheesecake

Fresh Raspberries & Raspberry Drizzle

\$56 PER PERSON

FOUR COURSE ENHANCED

CHEF CHEESE BOARD

Chef's Selection of Local & Hand Crafted Cheese Accompanied by
Fresh Fruit, Marcona Almonds, Sliced Baguettes, & Assorted Crackers

STARTER/CHOICE OF ONE

Jumbo Lump Blue Crab Cakes, Petite Radish Greens & Citrus Salad
with Lightly Spiced Melon 'Gazpacho' Sauce

Roasted Rapini Gnocchi, Crispy Garlic, Fava Beans, Spring Peas,
Charred Tomatoes, & Scallion Bechamel

DESSERT

\$70 PER PERSON

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AUTUMN/WINTER PLATED MENU

20 PERSON MINIMUM, ALL SERVED DINNERS INCLUDE ROLLS AND BUTTER,
FRESHLY BREWED COFFEE - REGULAR & DECAF, SELECTED TEAS

TWO COURSE

STARTER/CHOICE OF ONE

**Fresh Mixed Greens Salad, English Cucumber, Shaved Red Onion, Grated Carrots,
Grape Tomatoes**

Strathallan Caesar Salad, Wedge of Baby Romaine, Shaved Parmesan, Creamy Garlic
Lemon Parmesan Dressing, House Croutons

Chef's Soup Du Jour

ENTRÉES

Planner Selects 4 Entrée Items & Pre-Orders Required 7 Days Out, Placecards Required

Chia Seed Encrusted Salmon, Fennel, Pickled Red Onion Slaw, & Celeriac Cauliflower Puree

Braised Veal Mezze Rigatoni, Spinach, Wild Mushrooms, Crispy Pancetta, Parmesan Blush Sauce,
Garlic Toast Points, & Asiago

Grilled Aleppo Miso Pork Chop, Edamame, Sweet Potato Puree, Gai Lang, Pickled Fresno Peppers,
& Miso Pineapple Glaze

6oz Filet of Beef, Garlic and Herb Crusted, with Thyme au Poivre Sauce, Whipped Potatoes, & Brussel Sprouts

Amish Chicken Salmibocca, Sage, Prosciutto, Kalamata Olive, Roasted Garlic Whipped Potatoes,
White Wine Jus, & Parsley

Creole Chicken, Smoked Tomato Ragù, Cornbread Dirty Rice, & Creole Mustard Broth

Baby Beet & Butternut Squash Cannelloni, Ricotta, Asiago, Hazelnuts, Spanish Oil, Porcini,
Sage Crema, & Balsamic Reduction

\$50 PER PERSON (duo plate \$5 per person upcharge)

THREE COURSE

DESSERT/CHOICE OF ONE

Spice Cake

with Apples & Cinnamon Butter Cream

Pumpkin Cheesecake

Cinnamon Whipped Cream
& Chocolate Shavings

\$56 PER PERSON

FOUR COURSE ENHANCED

CHEF CHEESE BOARD

Chef's Selection of Local & Hand-Crafted Cheese
Accompanied by Fresh Fruit, Sliced Baguettes, &
Assorted Crackers

STARTER/CHOICE OF ONE

Squash Ravioli, with a Sage Cream Sauce

Almond Crusted Diver Scallops,

Capers, & Brown Butter Sauce

DESSERT

\$70 PER PERSON

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MINI DESSERTS

PRICE PER 2 DOZEN

\$70/TWO DOZEN MINIMUM PER SELECTION,
\$35 EACH ADDITIONAL DOZEN

Assorted Mini Cupcakes, Strawberry, Chocolate, & Lemon

Mini Berry Tarts, Vanilla Pastry Cream, Fresh Berries

Flourless Chocolate Torte, Dark Chocolate Ganache

Cheesecake Bites, Chocolate & Strawberry

White Chocolate Mousse Cups

Cream Puffs, Enhanced Whip Creme

Assorted Cannoli, Pistachio Mascarpone & Chocolate Chip

Lemon Bars, Shortbread Crust

Assorted Cookies

Assorted Brownies

Assorted Cake Pops

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VEGETARIAN & VEGAN SUBSTITUTIONS CAN BE USED IN ANY LUNCH & DINNER PLATED OR BUFFET MENUS

ONLY ONE OPTION CAN BE SELECTED

Risotto (VE)

Roasted Beets, Spinach, Delicata Squash, Preserved Lemons, Tarragon

Three Cheese Sacchetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

Eggplant Lasagna (V)

Wild Mushrooms, Roasted Pomodoro Sauce, Basil, House Ricotta, Fontina

Radiator Puttanesca (VE)

Olive Medley, Capers, Stewed Tomatoes, Chili Flakes, add Parmesan Cheese (V)

Baby Beet & Butternut Squash Cannelloni (V)

Ricotta, Asiago, Hazelnuts, Spanish Oil, Porcini, Sage Crema, Balsamic Reduction

Citrus Chili Tofu (VE/GF)

Crispy Tofu, Yuzu, Quinoa & Lentil Pilaf, Pickled Fresno Peppers, Preserved Lemon Miso Glaze

Curry Whole Cauliflower (VE)

Toasted Pine Nuts, Asparagus, Peas, Mint, Shaved Radish, Coconut Rice, Crispy Chickpeas

Tikka Masala (VE)

Crispy Tofu, Cauliflower, Bell Peppers, Zucchini, Sweet & Spicy Masala Sauce, Basmati Rice, Vermicelli

Grilled Radicchio & Quinoa Cakes (VE/GF)

Vegan Bacon, Blistered Tomatoes, Roasted Fennel, Crisp Apples, Jerk Candied Pecans, Pickled Mushrooms, Roasted Scallion Chimichurri

Ratatouille Polenta (VE)

Roasted Tomatoes, Marinated Eggplant, Red Onion, Zucchini, Roasted Corn Polenta, Leek Oil

V = Vegetarian | VE = Vegan | GF = Gluten Free



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HOTEL INFORMATION & POLICIES

Thank you for selecting The Strathallan Hotel & Spa – a Doubletree by Hilton for your upcoming event. We look forward to providing you with exceptional hospitality, food and service. Our talented culinary team and banquet services staff is pleased to assist you in making your event successful.

ADMINISTRATIVE FEE & SALES TAX

All prices are subject to a 23% administrative fee & 8% Sales Tax. An administrative fee will apply to all food, beverage, audio visual and room rental charges. Administrative fees are subject to sales or other taxes in effect at the time of the Event. These fees and taxes are not considered part of the F&B minimum. The total administrative fee is retained by the hotel to cover labor and administrative costs. This charge is not directly distributed as a tip or gratuity to employee(s). The retained charge is used toward paying our staff a higher flat hourly wage not typical of a tipped server.

Any additional gratuity is at the sole discretion of our guests and is not required. The administrative charge is for administration of the banquet, special function, or package deal, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

ADDITIONAL FEES

Strathallan may impose additional fees for extra services, such as bars, culinary action stations or buffet for less than 25 people. Strathallan can impose additional fees of \$250 for any extensive last-minute room set up changes and for cleaning fees from glitter, wax, confetti etc. Additional fees may also be assessed for excessive waste left behind at the conclusion of the event.

OUTSIDE FOOD & BEVERAGE SERVICES

The Strathallan Hotel & Spa – a Doubletree by Hilton is responsible for the quality and freshness of the food served to our guests. Due to current NY State health regulations, all food served at the hotel must be prepared by our culinary staff. The only exception is cakes and dessert pastries which can be provided by a NYS licensed bakery. Food prepared by the hotel may not be taken off the premises after it has been prepared and served.

GUARANTEES

Five business days prior to function date, the final guaranteed number of attendees must be submitted no later than 12 p.m. est. If the guarantee is not submitted, the contracted expected attendance number will become the guaranteed.

The hotel will provide courtesy seating arrangements to all event functions up to 5% over the client's guaranteed set guest number. Oversets include linen, china, silver, glassware and reserved seating signage only.

Preset food and beverage meals are available for an additional per person at cost up to 5% over the guaranteed number. For set requests above and beyond 3%, additional labor fees will apply.

BUFFET TIMING

To ensure food quality, buffet pricing is based on a maximum of 2 hours. Extended hours of service will result in additional charges.

SHIPPING & RECEIVING

The following information must be included on packages:
Name of group, group contact and date of function. Deliver to

The Strathallan Hotel & Spa – a Doubletree by Hilton
550 East Avenue
Rochester, NY 14607

The hotel will not accept packages any earlier than three days prior to the event. Packages should be removed from the hotel no more than three days after your event. Special arrangements must be made in advance with your event manager.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following your meeting or banquet. Special arrangements for security can be made with your event manager.

OTHER

All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating and supply fees. All taxes and service fees are subject to change.

Cash bar does not apply to food and beverage minimums.