

Breakfast

Continental Breakfast Buffet

Seasonal fresh cut fruit, yogurt and granola, assorted pastries, selection of chilled juices, sweet cream butter and preserves, coffee and hot tea.

\$25.00 per person

Deluxe Continental

Seasonal fresh cut fruit, individual Greek and fruit yogurts, granola, steel cut oatmeal with raisins, honey, nuts and brown sugar, assorted pastries, bagels with cream cheese, sweet cream butter and preserves, coffee and hot tea.

\$28.00 per person

All-American Breakfast Buffet

Seasonal fresh cut fruit, yogurt and granola, assorted pastries, selection of chilled juices, scrambled eggs, choice of applewood smoked bacon or sausage, breakfast potatoes with peppers and onions, sweet cream butter and preserves, coffee and hot tea.

\$32.00 per person

Additions

Omelet Station

Create your own omelet or egg dish with a variety of fresh cheeses, vegetables and meats.

\$20.00 per person \$150.00 per attendant (one attendant per 50 people required)

Chilaquilies Station

Made to order, tortilla chips, cotija, black beans and tomatillo sauce.

\$20.00 per person \$150.00 per attendant (one attendant per 50 people required)

Breakfast Sweets

Made to order, pancakes or French toast, seasonal fruit, butter and syrup.

\$20.00 per person \$150.00 per attendant (one attendant per 50 people required)

Champagne and Chilled Juices

House champagne and select chilled juices.

\$25.00 per person \$150.00 per attendant (one attendant per 50 people required)

Please inform us of any food allergies or restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Menu items and prices are subject to change. Prices do not include applicable sales tax or 21% service charge.

Brunch

Almendra Brunch

Selection of chilled juices
Coffee and hot tea
Assorted pastries and croissants
Sweet butter and preserves
House made granola and yogurt
Bagels with cream cheese, smoked salmon, tomatoes, onion and caper
Sliced seasonal fruits and berries
Soft scrambled eggs
Breakfast potatoes with peppers and onions
Pancakes or French toast
Choice of Applewood smoked bacon or breakfast sausage
\$42.00 per person

Select one of the following to include in your brunch buffet:

Breakfast Burrito

Scrambled eggs, cheddar, salsa, potato, bacon

Egg Benedict

English muffin, hollandaise, Canadian bacon

Quiche

Wild mushroom, Bloomsdale spinach, aged cheddar

Prime Rib *add \$10.00 per person*

Herb crusted, slow roasted, rosemary, creamed horseradish

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Breaks

Breaks are served for up to 30 minutes.

Healthy

Fresh fruit kabobs, vegetable crudité's with buttermilk dip, pretzels, freshly brewed coffee and hot tea.
\$20.00 per person

Energize

Protein Bars, Red Bull, (regular and sugar free), warm double chocolate cookies, freshly brewed coffee and hot tea.
\$23.00 per person

Chocolate Break

Fudge brownies and chocolate chip cookies with individual milk cartons.
\$17.00 per person

Aperitivo

Corn tortillas, guacamole, tomatillo salsa, pico de gallo, sour cream, pepper jack cheese quesadillas, mango and cucumber salad.
\$25.00 per person

Carnival

Variety bags of chips, candy bars and popcorn, fudge brownies and cookies, cherry lemonade.
\$25.00 per person

Paso Break

Variety of local cheeses, crackers, vegetable crudité's with buttermilk dip, roasted almonds, dried fruits with iced tea or lemonade.
\$25.00 per person

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À la Carte Food Options

Assorted Energy and Protein Bars	\$5.00 each
Selection of Whole Fruit	\$8.00 per person
Roasted Almonds	\$5.00 per person
Candy Bars	\$5.00 each
Assorted Bag Chips	\$5.00 each
Cheese, Cracker and Dried Fruit Display	\$10.00 per person
Vegetable Crudités with Buttermilk Dip	\$10.00 per person
House Made Brownies	\$40.00 per dozen
Assorted Fresh Baked Cookies	\$40.00 per dozen

À la Carte Drink Options

Coffee and Hot Tea	\$65.00 per gallon
Freshly Brewed Iced Tea	\$60.00 per gallon
Squeezed Juices	\$30.00 per pitcher
Lemonade	\$30.00 per pitcher
Still and Sparkling Waters	\$4.00 each
Assorted Soft Drinks	\$5.00 each
Red Bull (regular or sugar free)	\$6.00 each

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Lunch Tables (Minimum 20 people)

Oxford Deli

Choice of three of the following pre-made sandwiches:

Sliced roast beef, tomato and horseradish cream on focaccia

Turkey, cranberry spread, havarti cheese and arugula on sourdough

Salami, red wine vinaigrette, roasted red peppers and mozzarella on ciabatta

Waldorf chicken salad croissant

Grilled vegetable wrap with provolone cheese

Served with house salad, pasta salad, sliced fruit and freshly baked cookies.

\$40.00 per person

Taqueria

House made guacamole, tortilla chips, tomatillo salsa, pico de gallo, corn and flour tortillas, Spanish rice with black beans, grilled corn salad, tequila marinated carne asada, citrus marinated Pacific Mahi-Mahi and charred mango-lime chicken.

\$45.00 per person

Backyard BBQ

House salad, country potato salad, watermelon, BBQ chicken and Santa Maria dry rub tri-tip. Served with cornbread and honey whipped butter, grilled vegetables and fresh fruit cobbler.

\$48.00 per person

Harvest Salad

Kale and quinoa salad with almonds, dried currant and citrus vinaigrette, seasonal house green salad, grilled Caesar with chicken. Fresh melon and berry kabobs with yogurt dip.

\$40.00 per person

Boxed Lunch

Chef's choice of sandwich (turkey ham or roast beef salami), bag of kettle chips, cookie, and bottle of water/assorted soft drink.

\$20.00 per person

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Plated Lunches

\$42.00 per person.

Choose one item from each of the following categories:

Starters:

- Mixed greens with cucumber, tomato, crouton and balsamic vinaigrette
- Spinach with goat cheese, tomato, boiled egg, mustard bacon vinaigrette
- Kale with Marcona almonds, Parmesan, focaccia croutons, anchovy dressing

Entrées:

- Roasted chicken breast with baby carrots, Yukon whipped potatoes, lemon thyme jus
- Flat iron steak with roasted fingerling potatoes and wild mushroom sauce
- Wild salmon with seasoned vegetables, broccolini wild rice, lemon fennel cream
- Pappardelle, brussel sprouts, wild mushroom, pepitas, Amaretto butternut cream

Desserts:

- Cheesecake with luxardo cherry
- Amaretto bread pudding
- Tiramisu

Boardroom Lunch

\$45.00 per person.

Almendra Boardroom only, 8 to 12 people.

Assorted half sandwiches served plated or on a platter (choose two options):

- Sliced roast beef, tomato and horseradish cream on focaccia
- Turkey, cranberry spread, havarti cheese and arugula on sourdough
- Salami, red wine vinaigrette, roasted red peppers and mozzarella on ciabatta
- Waldorf chicken salad croissant
- Grilled vegetable wrap with provolone

Served with house salad, fresh fruit and fresh baked cookies.

Assorted energy drinks, protein bars, still and sparkling water, coffee and hot tea set-up throughout meeting.

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Dinner Buffets

Minimum 20 people.

Includes artisanal bread, coffee and tea service, flat and sparkling water.

The Highlands

Caesar, Romaine hearts, Reggiano, garlic croutons

Roasted chicken breast, fingerling potato, lemon steamed broccolini

Jalapeno artichoke dip with sourdough baguette

French apple tart

\$55.00 per person

Willow Creek

Cabbage, chopped romaine, cucumber rice noodles, almonds, tangerines

Chicken skewers with peanut sauce, toasted sesame vin

Roasted pork tenderloin, Mongolian rice, roasted seasonal veggies

Amaretto bread pudding

\$60.00 per person

Templeton Gap

Jumbo shrimp cocktail

Iceberg wedge, bacon, red onion, tomato, smoked bleu cheese

Grilled jumbo asparagus, Yukon gold potato pureé

Carved flank steak

Choice of grilled salmon or swordfish

Cheesecake with luxardo cherry

\$70.00 per person

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Plated Dinners

Starter: \$20.00 per person

Please make a single selection for entire group:

Smoked Sonoma duck breast, rosemary-corn cake, dried cranberry marmalade

Fresh mozzarella and tomato napoleon, olive tapenade

Antipasto, local meat and cheeses, dried fruit, stone ground mustard and honeycomb

Fried ravioli, roasted butternut squash, sage crème

Soup/Salad: \$17.00 per person

Please make a single selection for entire group:

Beet salad, watercress, grapefruit, pistachio, goat cheese, lemon-sage vinaigrette

Spinach salad, goat cheese, tomato, boiled egg, mustard bacon vinaigrette

Iceberg wedge, bacon, red onion, tomato, smoked bleu cheese

Kale with Marcona almonds, Parmesan, focaccia croutons, anchovy dressing

Wedding soup, meatballs, chicken broth, spinach, parmesan

Tortilla soup, seasonal vegetables, crispy tortilla strips, cilantro

Petite Plates: \$25.00 per person

Please make a single selection for entire group:

Crispy sesame prawns, ginger pickled cucumber, sweet chili sauce

Dungeness crab cake, cole slaw, sauce remoulade

Pan seared diver scallops, parsnip pureé, brioche croutons, shallot brown butter

Jumbo shrimp cocktail, lemon and tomato horseradish crème

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Main:

Includes market fresh vegetables and accompaniments, artisan bread, coffee and tea service. Please make two selections, all entrees will be charged at the highest price selected.

Roast prime rib, au jus, creamed horseradish
\$50.00 per person

One half roasted chicken, rutabaga, grapes, brussel sprouts, shallots, chicken demi
\$35.00 per person

Rack of lamb, pistachio persillade, balsamic-rosemary lamb reduction
\$45.00 per person

Grilled king salmon, lemon-caper beurre noisette
\$40.00 per person

Citrus herb seared Pacific sea bass, nicoise olive tapenade butter
\$45.00 per person

Pan roasted duck breast, green faro, spiced currant gastrique
\$45.00 per person

Dessert: \$17.00 per person

Please make a single selection for entire group:

Cheesecake with luxardo cherry

Amaretto bread pudding

Tiramisu

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Reception Packages

All stations will be continually replenished for up to a two-hour duration.

High Tea

Cucumber Tea Sandwiches
Egg Salad and Radish Tea Sandwiches
Waldorf Chicken Salad Tea Sandwiches
Smoked Salmon Tea Sandwiches
Assorted Pastry
Coffee and Hot Tea
\$35.00 per person

Wine Country

Vegetable Crudités
Artisanal Meat and Cheeses
Assorted Breads and Crackers
Olives, Pickles and Onions
Mustard, Honey, Nuts and Dried Fruit
House Wine and Champagne
Domestic Beer
Soft Beverages
\$50.00 per person

Bridal Party

Minimum 10 People
For delivery to guest rooms only
Assorted Finger Sandwiches
Fresh Fruit Platter
Assorted Cheeses and Crackers
Assorted Cookies and Brownies
Assorted Soft Drinks and Waters
Fresh Juices for Mimosas
House Wine and Champagne
\$50.00 per person

Happy Hour

Spicy Chicken Wings, Bleu Cheese,
Ranch and Fresh Celery
Beef Meatballs
House Wine and Champagne
Domestic Beer
Soft Beverages
\$40.00 per person

Oktoberfest

Jumbo Soft Pretzels
Bratwurst
Stone Ground Mustard
805 Cheese Fondue
Pickles and Sauerkraut
House Wine and Champagne
Domestic and Imported Beer
Soft Beverages
\$45.00 per person

Grooms Party

Minimum 10 People
For delivery to guest rooms only
Spicy Hot Wings
Chips, Salsas and Guacamole
Assorted Spiced Nuts
Assorted Cookies and Brownies
Assorted Soft Drinks and Waters
House Wine and Champagne
Domestic and Imported Beer
\$45.00 per person

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Reception Pieces

Minimum one piece per person, tray passed or displayed.

Cold Selections \$10.00 per piece

- Chilled Shrimp with Cocktail Sauce
- Prosciutto, Arugula and Goat Cheese Roll
- Caprese Skewer
- Sesame Tuna Tartar on Wonton Crisp
- Belgian Endive with Chicken and Waldorf Salad
- Classic Deviled Eggs
- Smoked Salmon Canapés
- Ceviche Shooter

Hot Selections \$12.00 per piece

- Peppered Beef Tenderloin, Horseradish Cream with Pickled Onions and Artisan Crostini
- Chicken Sate with Peanut Sauce
- Spinach and Artichoke Dip 'n' Chip
- Bacon Wrapped Date with Almond
- Wild Mushroom Vol-au-vent
- Crispy Coconut Chicken Skewers with Pineapple Gastrique
- Baked Mushroom Caps with Dungeness Crab and Parmesan
- Garlic Chicken Quesadilla with Spicy Salsa
- Cumin Spiced Beef Empanada
- Vegetable Spring Roll with Sweet Chile Sauce
- Petite Quiche Assortment

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Reception Displays

Each selection serves 25-30 people.

Fruit Platter

sliced seasonal fruit and berries

\$175.00

Vegetable Crudités

sliced seasonal vegetables with house dip

\$175.00

California Cheese and Vegetable Antipasto

with sliced sourdough baguette

\$225.00

with a variety of smoked and cured specialty meats

\$275.00

Warm Dungeness Crab and Artichoke Dip

with artisanal breads and crackers

\$250.00

Baked Wheel of Brie

with sourdough bread

\$250.00

Jumbo Shrimp Crab Claw Cocktail

with house made cocktail sauce

\$225.00

Chip 'n' Dip

with house made guacamole and salsas

\$125.00

Humus and Tapenade

with assorted local ingredients

\$175.00

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Beverages

\$50.00 per bartender, per hour (one bartender per 50 people required).

Soft Drink Bar

Unlimited non-alcoholic beverages: assorted soda, still and sparkling water, fruit juices.

\$9.00 per person, per hour

House Bar

Unlimited house wine, champagne, domestic beer, soft drinks and bottled water (still and sparkling).

\$20.00 per person, per hour

Premium Bar

Unlimited upgraded wine and champagne, domestic and imported beer, soft drinks and bottled water (still and sparkling).

\$25.00 per person, per hour

House Full Bar

Unlimited well cocktails, house wine, champagne, domestic beer, soft drinks and bottled water (still and sparkling).

\$25.00 per person, per hour

Premium Full Bar

Unlimited premium cocktails, hand selected premium wine and champagne, imported and domestic beer, soft drinks and bottled water (still and sparkling).

\$30.00 per person, per hour

Non-Hosted/Cash Bar

Charged based on consumption.

Soft Drink *\$6.00 per*

Imported Beer *\$10.00 per*

Domestic Beer *\$7.00 per*

House Wine *\$13.00 per*

Upgraded Wine *\$17.00 per*

Well Cocktail *\$12.00 per*

Premium Cocktail *\$17.00 per*

Menu items and prices are subject to change. Prices do not include applicable sales tax or 21% service charge.

Helpful Information

Agreement

Once you have selected your preferred date, Oxford Suites Paso Robles will issue an Agreement for Catering Facilities. We require a copy of a catering contract signed by both parties prior to securing a date for your event.

Guarantees

The expected number of guest must be communicated to the Oxford Suites Paso Robles Sales Department a minimum of three (3) business days prior to the event. This number will be considered a guarantee and is not subject to reduction. If we do not receive a guarantee outside this time frame, the number of guest expected on the catering contract will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance or guaranteed guest count, whichever is greater. Additionally, the hotel will select appropriate space for your event, based on your attendance and setup requirements. Should the factors change through the course of your planning, your event locations will also be subject to change. Contact your Sales Manager prior to printing event locations in an agenda or invitation.

Outside Contractors

Upon contracting with Oxford Suites Paso Robles, we will provide a complete referral list of approved outside contractors who may assist you with flowers, photography, cakes, music and transportation. If you prefer, you are welcome to make arrangements with your own outside contractors. Outside contractors must be professional contractors and we ask that you advise them to contact Oxford Suites Paso Robles for instructions on our outside contractor policies. Oxford Suites Paso Robles reserves the right to approve or refuse any outside contractors.

Audio/Visual

The hotel will be the exclusive provider of audio/visual equipment and rental. In the event that an outside contractor is permitted by the hotel, they are required to follow the terms of our outside contractor policy.

Changes to Set-Up

After BEO is signed, changes to room set-ups or service hours made within 24 hours of event will incur a rush fee. Rush fees range from \$50.00 to \$100.00 depending on requested change.

Room Rental Fees

Fees for all our function space will be quoted by the Sales staff at the time of contracting. Fees will vary depending on the room(s) and times reserved and include event coordination, tables with linens, banquet chairs, stem ware and glassware. All set-up, clean-up and banquet staffing of your event is included. Special request items not stocked by Oxford Suites Paso Robles will have an additional rental charge.

Decoration

It is our pleasure to consult with you on your decorative preferences. Decorations, signage or displays brought into the hotel by the guest must be approved prior to arrival by your Sales Manager. Items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance other than those provided by the hotel. Blue painters tape is available upon request at a charge of \$15.00 per roll. Any damage to the hotel will be charged to master account.

Function Rooms

Function rooms are assigned by Oxford Suites Paso Robles according to the guaranteed minimum number of guests anticipated. Round tables of eight (8) or ten (10) guests are customary. Contact your Sales Manager for your meeting room set-up needs. Oxford Suites Paso Robles will provide Executive Set (note pads, pens, pitchers of ice water, glasses and hard candy) for all meeting rooms.

Alcoholic Beverage Policy

The sale and service of all alcoholic beverages is regulated by the California State Alcoholic Beverage Control (ABC). Oxford Suites Paso Robles is responsible for the administration of the regulations; therefore, it is our policy that no alcoholic beverage(s) are brought into your private event. In the event a group is granted permission in advance, to bring in their own wine, a corkage fee of \$20.00 per 750 ml bottle will be assessed. The hotel reserves the right to discontinue service of alcoholic beverage at any time. The hotel's authority in this matter is absolute.

Menu Selections

Enclosed for your review are a range of menus. Please note that the rates quoted are subject to 21% service charge and 8.75% California State tax applicable to all food, beverage, audio/visual equipment and room rental. Prices on the enclosed menus are subject to change, but will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection and type of event. All food and beverage must be provided by Oxford Suites. Please consult your Sales Manager for food and beverage minimums. Oxford Suites Paso Robles is the only licensee authorized to sell, serve or distribute any food and beverage on property. No food or beverage of any kind will be permitted to be brought into the hotel by any guest. In the event a group is permitted to bring in their own wine, a corkage fee of \$20.00 per bottle will be assessed. Any remaining food from an event may not be re-served.

Outside food and drink will incur a fee of \$250.00.

Shipping and Receiving

The Oxford Suites Paso Robles can accept packages for your meeting no more than five (5) business days prior to your first meeting date, please make arrangements with your Sales Manager prior to shipping. All packages for your program must be labeled as follows:

Group Name and Event Dates
Attention: Name of Sales Manager
800 4th Street
Paso Robles, CA 93446

Pallets will not be accepted without prior approval; packages cannot be accepted or shipped for non-registered guests. Box storage charges are \$5.00 per day per box outside of three (3) days prior to arrival and one day after departure. If you need packages shipped out at the conclusion of your meeting, please advise your Sales Manager. The charges outlined above will be charged for the storage of these packages. These charges do not include the cost of shipping. The charges will be billed to your master account.

Concierge Services

We will be happy to make arrangements for any special request such as car rentals, buses, tours or limousine service. Other special requests such as winery visits and restaurant reservations may be arranged through your Sales Manager.

Security

Oxford Suites Paso Robles shall not assume responsibility for damage or loss of any merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, additional security will be arranged and paid for by the client at the hotel's discretion.

Damages

Oxford Suites Paso Robles reserves the right to inspect and control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area.