



## CATERING & EVENT MENUS

Contact Director of Catering & Events for Inquires:  
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# Meeting Packages

## Full Day Meeting Package

Pricing is based on a minimum of 20 people for all meeting packages

### The Pisa

#### Continental Breakfast

Fresh Baked Breakfast Pastries and Muffins

Whole Fresh Fruit

Fresh Orange Juice

Freshly Brewed Coffee and Assorted Herbal Teas

#### Morning Break

Assorted granola bars

Assorted Canned Sodas

Freshly Brewed Coffee and Assorted Herbal Teas

#### Lunch Buffet

Warm Panini Sandwiches (select two)

- Roasted Turkey with Basil Pesto & Peppers
- Ham & Swiss Cheese with Dijon Spread
- Roast Beef, Candied Onions & Blue Cheese
- Caprese: Fresh Mozzarella, Tomato, Basil Pesto
- Grilled Vegetables: Goat Cheese & Chipotle Aioli

Salad Bowls (select one)

- Spring Mix w/Carrots and Tomatoes
- Rotini Italian Pasta Salad
- Roasted Red Herb Potato Salad
- Traditional Caesar Salad

Variety Bags of Chips

House Baked Chocolate Chip Cookies

Freshly Brewed Coffee

Iced Tea with lemon

#### Afternoon Break

Assorted Candy Bars

Assorted Canned Sodas

Freshly Brewed Coffee and Assorted Herbal Teas

\$62.00 per person

### The Amalfi Coast

#### Executive Breakfast

Choice of two juices: Fresh Orange, Cranberry and Apple

Fresh Baked Breakfast Pastries, Muffins & Croissants

Housemade Granola

Sliced Fresh Fruit

Individual Flavored Yogurts

Freshly Brewed Coffee and Assorted Herbal Teas

#### Morning Break

Assorted Canned Sodas

Assorted Nutri-grain and granola bars

#### Lunch Buffet

Traditional Caesar Salad-Romaine, Shaved Parmesan, Garlic

Croutons

Penne Primavera-Julienne Vegetables and Herbed White Sauce

Three Cheese Tortellini with House Bolognese

Fresh Baked Garlic Bread

Macadamia Nut White Chip Cookies and Fudge Brownies

Freshly Brewed Coffee

Iced Tea with lemon

#### Afternoon Break

Assorted Canned Sodas

Almond and Chocolate Biscotti

Fresh Whole Fruit

Freshly Brewed Coffee and Assorted Herbal Teas

\$69.00 per person

# Breakfast Menus

## Calazione

(Breakfast & More...)

### Just the Beginning

Pricing is based on a minimum of 15 people.

#### Rise and Shine

Fresh Orange and Selection of Seasonal Juices

Fresh Baked Breakfast Pastries and Muffins

Fresh Sliced Seasonal Fruit

Freshly Brewed Coffee and Assorted Herbal Teas

\$24.50

#### Keep Fit

Egg White Scramble with Farmer's Vegetables

Vanilla and Flavored Greek Yogurts

House Granola with Raisins and Dried Fruit

Garden Tomatoes with Fresh Basil, Olive Oil and Sea Salt

Whole-Wheat English Muffins with Butter and Fruit Preserves

Fresh Orange and Selection of Seasonal Juices

Freshly Brewed Coffee and Assorted Herbal Teas

\$34.00

#### Country Style

Farm Fresh Scrambled Eggs

Roasted Potatoes with Tri-Colored Bell Peppers

Maple Sausage Links or Hickory Smoked Bacon

Fresh Sliced Seasonal Fruit

Whole-Wheat and Sourdough Breads with Toaster

Blueberry Muffins with Butter and Fruit Preserves

Fresh Orange and Selection of Seasonal Juices

Freshly Brewed Coffee and Assorted Herbal Teas

\$36.00

### Wanting More . . .

Breakfast enhancements to complement your existing Breakfast Buffet or Continental Breakfasts

#### Breakfast Burrito

*Scrambled Eggs, Chorizo Sausage, Black Beans, Jack Cheese, House Salsa . . . \$9.00 per person*

#### Breakfast Croissant

*Scrambled Eggs, Ham, Cheddar Cheese . . . \$9.00 per person*

#### English Muffin Breakfast Sandwich

*Scrambled Eggs, Cheddar Cheese and Smoked Canadian Bacon . . . \$8.00 per person*

#### Monte Cristo Breakfast Sandwich

*Scrambled Eggs, Ham, Swiss Cheese on French Toast Bread, accompanied with Strawberry Preserve . . . \$10.00 per person*

Farm Fresh Scrambled Eggs . . . \$4.00 per person

Buttermilk Pancakes w/Butter and Maple Syrup . . . \$5.00 per person

French Toast w/Butter and Maple Syrup . . . \$6.00 per person

Hickory Smoked Bacon . . . \$7.00 per person

Hot Oatmeal w/Raisins, Brown Sugar and Milk . . . \$6.00 per person

Assorted Individual Dry Cereals w/Milk . . . \$3.00 per person

Fresh Seasonal Sliced Fruit . . . \$6.00 per person

Assorted Individual Yogurts . . . \$4.00 per person

Hard Boiled Eggs . . . \$3.00 per person

Breakfast Breads (Fruit and Nuts) . . . \$36.00 per dozen

Assorted Bagels and Cream Cheese . . . \$40.00 per dozen

Lox Salmon, Capers, Red Onion . . . \$10.00 per person

\* Decaffeinated Coffee available upon request

\* Plated Breakfast Options Available for Groups 40 and under

# Break Menus

## Grande Calazione

(Brunch Style)

### Breakfast Taco Bar

Warm Flour and Corn Tortillas  
 Farm Fresh Scrambled Eggs  
 Chorizo Sausage & Hickory Smoked Bacon  
 Roasted Potatoes with Tri Colored Peppers  
 Black Beans with Cilantro & Lime  
 Shredded Jack & Cheddar Cheese  
 Sour Cream, Fresh House Salsa, Green Chili Salsa  
 Fresh Fruit & Berries Platter  
 Coffee, Decaffeinated Coffee & Assorted Teas  
 \$38 per person

### Bloody Mary Bar

Tito's Vodka  
 Fresh Tomato Juice/Spicy Mary Mix/Clamato Juice  
 Cayenne/Black Pepper/Celery Salt/Kosher Salt  
 Tabasco/Siracha/Worcester Sauce  
 Select (6) Toppings:  
 Gorgonzola Stuffed Green Olives  
 Assorted Skewered Picked Vegetables  
 Sweet Baby Corn  
 Pepperoni Sticks  
 Hickory Smoked Bacon Strips  
 Fresh Celery Sticks  
 Creamy Horseradish  
 Sliced Lemons & Limes  
 Dill Pickle Spears  
 Skewered Cheese Cubes  
 Pickled Green Beans  
 Cocktail Onion Pearls  
 Peperoncini  
 \$18 per person/per hour

### Champagne Brunch

Seasonal Farmer's Market Vegetable Frittata  
 Grilled Honey Ham Steaks  
 Herbed Roasted Red Potatoes  
 Warm Blueberry and Poppyseed Muffins with Butter and Fruit Preserves  
 Fresh Fruit & Berries Platter  
 Fresh Orange and Cranberry Juice  
 Opera Prima Champagne (One glass per person)  
 \$45 per person

### Champagne Mimosa Station

(Opera Prima Champagne)  
 Select (3) Juices:  
 Strawberry-Kiwi  
 Orange-Mango  
 Peach  
 Cranberry  
 Pomegranate  
 Cherry  
 Limeade  
 Raspberry Lemonade  
 Select (3) Fruit Toppings:  
 Strawberries  
 Oranges  
 Raspberries  
 Blackberries  
*Blueberries*  
*Lemon/Limes*  
*Cherries*  
*Peaches*  
 \$15 per person/per hour

# Pronto Pausa

(Ready for a Break)

Pricing is based on a minimum of 20 people for all packages

## Pause to Breathe

Assorted Flavored Greek Yogurts  
Fresh Sliced Fruit & Berries  
Assorted Granola Bars & Breakfast Bars  
Fruit Infused Water  
Freshly Brewed Coffee and Assorted Herbal Teas  
\$17.00 per person

## Day at the Movies

Red Vine Licorice  
Fresh Popped Popcorn  
Warm Soft Jumbo Pretzels w/Mustard  
Assorted Sodas and Bottled Water  
\$20.00 per person

## Chocolate Desire

Array of Decadent House-made Fudge Brownies  
House-made Chocolate Chip Cookies  
Assorted Sodas and Bottled Water  
\$15.00 per person

## Mediterranean Mambo

House Hummus and Picholine Olives  
Pita Bread and Baked Chips  
Vegetable Crudité with House Ranch Dip  
Assorted Sodas and Bottled Water  
\$21.00 per person

## Beyond the Break

House-made Fudge Brownies . . . . . \$50.00 per dozen  
House-made Chocolate Cookies . . . . . \$50.00 per dozen  
Almond and Chocolate Biscotti . . . . . \$55.00 per dozen  
House-made Lemon Bars . . . . . \$50.00 per dozen  
Assorted Granola Bars . . . . . \$5.50 each  
Peanut Butter Stuffed Celery Sticks . . . . . \$30.00 per dozen  
Whole Fresh Fruit . . . . . \$4.50 per piece  
Low Fat Mozzarella Sticks..... \$30 per Dozen  
Assorted Candy Bars and M&M's . . . . . \$4.50 per piece  
Tri-Colored Tortilla Chips and House Salsa . . \$100.00 per bowl  
Assorted Mixed Nuts . . . . . \$45.00 per pound  
Sweet & Savory Gourmet Flavored Popcorn . . \$7.00 per bag  
Fresh Baked Muffins and Pastries . . . . . \$35.00 per dozen

## Still Thirsty

Freshly Brewed Coffee (Regular or Decaf) . . . \$55.00 per gallon  
Assorted Herbal Teas . . . . . \$45.00 per gallon  
Orange, Apple, Cranberry, Grapefruit Juice . . \$50.00 per pitcher  
Fresh Brewed Iced Tea . . . . . \$75.00 per gallon  
Red Bull Energy Drink . . . . . \$7.00 per can  
Monster Energy Drink . . . . . \$7.00 per can  
Fresh Lemonade . . . . . \$50.00 per pitcher  
Assorted Sodas . . . . . \$5.00 per can  
Bottled Still Water . . . . . \$4.00 per bottle  
Bottled Sparkling Water . . . . . \$4.00 per bottle

# Lunch Menus

## Pranzo

(Lunch)

### Viva La Fiesta

Market Salad of Mixed Greens, Carrots, Tomatoes, House Croutons with House Dressing

Marinated Chicken, Grilled Sweet Peppers, Caramelized Onions

Grilled Carne Asada

Cilantro Lime Black Beans

Spanish Rice

Corn and Flour Tortillas

Salsa Fresca, Salsa Verde, Sour Cream, Shredded Cheese

Warm House Tortilla Chips & Salsa

Cinnamon Spiced Churros

\$43.00 per person

### Sandwich Shop

Market Salad with Mixed Greens, Carrots, Tomatoes, Croutons and House Dressing

OR

Rustic Potato Salad with Red Potatoes, Onion, Celery, Dill Pickles, Stone Ground Mustard Aioli

Select Two Sandwiches:

- Traditional BLT—Bacon, Lettuce, and Tomato, Herb Mayonnaise
- California Chicken Club—Chicken, Tomato, Lettuce, Avocado, Chipotle Aioli
- Roasted Turkey -Brie, Fruit Chutney
- Roast Beef- Cheddar, Tomato, Red Onion, Arugula
- Italian Cibatta- Salami, Ham, Capicola with Provolone and Olive Spread
- Veggie—Arugula, Tomatoes, Onions, Avocado, Cucumber, Picked Fresno Chilis, Olive Oil and Balsamic
- Vinegar

House Made Potato Chips

Freshly Baked Cookies and Brownies

\$31.00 per person

### Panini Station

Greek Salad with Kalamata Olives, Tomatoes, Feta, Red Onion with an Oregano Vinaigrette

OR

Chilled Farfalle Pasta Salad with Fresh Vegetables

Select Two Sandwiches:

- Turkey – Basil Pesto, Roasted Red Peppers
- Roast Beef - Caramelized Onions and Crumbled Bleu Cheese
- Honey Ham- Swiss Cheese and Dijon Spread
- Caprese -Buffalo Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction
- Italian - Salami, Capicola, Ham, Pepperoni, Provolone, Roasted Red Pepper Aioli
- Grilled Vegetables - Goat Cheese, Chipotle Aioli

House Made Potato Chips

Fresh Baked Chocolate Chip Cookies & Fudge Brownies

\$35.00 per person

### Mangia Pasta

Caesar Salad with Shaved Parmesan, Garlic Croutons, with Traditional Caesar Dressing

OR

Caprese Salad with Mozzarella, Vine-Ripe Tomatoes, Fresh Basil, Topped with Olive Oil Drizzle

Select Two Types Pasta:

- Cheese Tortellini
- Fettuccini
- Penne
- Farfalle

Select Two Types of Sauce:

- Alfredo
- Marinara
- Bolognese
- Pesto

Garlic Bread

Tiramisu

\$40.00 per person

\* All lunch selections served with Freshly Brewed Coffee, Iced Tea and an Assortment of Herbal Teas

\* Pricing is based on a minimum of 20 people. \$10 additional per guest under 20 people.

# Hors d'oeuvres Menu

Trays & Bowls	Small (serves 25)	Medium (serves 50)	Large (serves 100)
California Vegetable Crudité w/House Dip.....	\$150	\$300	\$450
Sliced Fresh Fruit .....	\$175	\$325	\$475
Imported & Domestic Cheese Display .....	\$200	\$350	\$500
<i>Chef's selection of Cheeses, Mixed Nuts and Grapes</i>			
Antipasto platter .....	\$250	\$400	\$550
<i>Italian Meats and Cheeses, Marinated Mushrooms, Artichokes, Olives, Peperoncini, Grape Tomatoes</i>			
Warm Tri-Colored Tortilla Chips .....	\$100	\$200	\$350
<i>With House Salsa</i>			
Mediterranean Dips w/Pita Chips and Lavosh Crackers .....	\$170	\$325	\$475
<i>Hummus, Tzatziki, Tabbouleh</i>			
Warm Spinach and Artichoke Dip .....	\$170	\$325	\$475
<i>With Garlic Crostini</i>			

## Skewers

**Priced Per Piece**  
All Skewers served 50 pieces

Mini Caprese .....	\$150
<i>Mozzarella, Grape Tomatoes &amp; Fresh basil, drizzled with Balsamic Glaze</i>	
Mini Fruit Kabobs .....	\$175
<i>Strawberries, Melons, &amp; Grapes, drizzled with Raspberry Glaze and Fresh Mint</i>	
Teriyaki Beef .....	\$300
<i>Teriyaki Sauce and topped with Sesame Seeds</i>	
Asian Chicken .....	\$300
<i>Peanut Sauce and topped with Sesame Seeds</i>	
Garlic Shrimp .....	\$400
<i>Lemon Butter</i>	
Italian Sausage .....	\$250
<i>Peppers and Onions</i>	

# Hors d'oeuvres Menu

All Trays served 50 pieces

## Cold Hors d'oeuvres

Bruschetta – Vine-Ripe Tomatoes, Fresh Basil and Roasted Garlic .....	\$200
Shrimp Spring Rolls – Rice Noodles, Thai Basil, Carrot, Cucumber, Served with Thai Sauce.....	\$250
Ceviche Tostada with Avocado Relish .....	\$300
Salmon Mousse on Crostini, Fried Capers and Dill .....	\$200
Avocado Deviled Eggs w/ Fresh Jalapeño .....	\$175
Bacon Wrapped Dates with Balsamic Vinaigrette .....	\$300
Tea Sandwiches: Cucumber, Egg-Salad, Ham, Salmon-Salad.....	\$200
Seared Oregon Albacore Tataki.....	\$300
Prosciutto Wrapped Asparagus Spears .....	\$300

All Trays served 50 pieces

## Hot Hors d'oeuvres

Bacon Wrapped Fried Pickles w/Chipotle Ranch Dip.....	\$225
Crab Stuffed Mushroom Caps.....	\$250
Coconut Shrimp w/Orange Sesame Sauce.....	\$250
Vegetable Pot Stickers w/Ginger Soy.....	\$175
Spring Egg Rolls w/Sweet Chili Sauce .....	\$175
Potato Skins w/Smoked Bacon, Cheddar Cheese, Green Onions, Sour Cream.....	\$200
Spicy Kung Pao Chicken Wings w/Pickled Fresno Chilis .....	\$200
Chicken Wings: Lemon Pepper, Buffalo, BBQ or Teriyaki.....	\$200
Sliders: BBQ Pork w/Pickled Red Cabbage .....	\$225
Sliders: Angus Beef w/Cheddar Cheese and Grilled Onions.....	\$250
Kansas City BBQ House Meatballs .....	\$200
Fried Cheese Ravioli w. Marinara Dipping Sauce .....	\$175

*Bite-sized, displayed, or tray passed Hors d'oeuvres are the perfect way to provide your reception guests with nourishment while socializing: Server Fee \$30/m per server for Tray Pass Option*

*30 minutes of service – select 4-5 pieces per guest*

*45 minutes of service – select 6-8 pieces per guest*

*60 minutes of service – select 8-10 pieces per guest*



# Hors d'oeuvres Menu

## Stazione

(Stations)

### Baked Potato or Tater Tot Bar (select six toppings)

Shredded Cheeses-Cheddar, Jack, Parmesan  
Sour Cream, Fresh Chives, Diced Scallions  
Homemade Bean Chili, Broccoli Florets  
Hickory Smoked Bacon Crumbles  
Fresh Sliced Jalapenos, Sautéed Peppers & Onions  
Spicy Nacho Cheese, Ranch Dressing  
Alfredo Sauce, Buffalo Sauce  
\$24.00 per person

### Little Mercado Salad Bar

Romaine Lettuce and Spinach Leaf  
Grilled Chicken Breast, Hard-boiled Eggs  
Red Onion, Cherry Tomatoes, Cucumbers, Garbanzo Beans  
Shaved Carrots, Crumbled Feta, Kalamata Olives, Croutons, Tri-  
Colored Bell Peppers, Shredded Cheddar  
Sliced Carrot Cake  
\$17.00 per person

### Taco Station (select one taco style)

*Served with: Petite Flour or Corn Tortillas, Pico de Gallo, House Salsa, Onions, Cilantro, Shredded Cheese, Sour Cream*  
Grilled Chicken Fajita w/Sweet Peppers and Onions  
Grilled Marinated Carne Asada  
Cod-Fish (Beer-Batter Fried or Lemon Grilled)  
Braised Pork Carnitas  
\$24.00 per person

### Dessert Station (select three)

Fudge Brownies, Carrot Cake, Triple Chocolate Cake, Assorted Cupcakes  
Chocolate-Chip Cookies, Mini Fruit Tarts,  
Cheesecake Slices w/Fresh Strawberries,  
Chocolate Dipped Strawberries, Chocolate Mousse  
\$14.00 per person

**\*Specialty Stations Must Be Ordered in Complement with other Hors d'oeuvres Selections to Meet Minimum Revenue Requirements**

### Carving Station (\*\*minimum 30 guests)

Service for 30 people

Prime Rib of Beef served with Au Jus and Horseradish Cream .....	\$450 ea.
Roasted Turkey Breast with Cranberry Chutney and Honey Mustard .....	\$325 ea.
Honey-Bourbon Glazed Ham with Assorted Mustards.....	\$300 ea.
Roasted Pork Loin with Apple Chutney .....	\$350 ea.
Tri-Tip Beef with Garlic Rosemary Rub .....	\$400 ea.

*\*All carving stations served with Silver Dollar Dinner Rolls*

**Each Carving Stations will be attended by a Chef at \$125 per chef for 60 minutes**

# Dinner Menus

## Cena

(Dinner)

### Taste of Little Italy

Traditional Caesar Salad- Romaine, Shaved Parmesan, Garlic Crouton

#### Pastas (Select Two)

- Farfalle- Italian Sausage in a Vodka Cream Sauce
- Three Cheese Ravioli- Fresh Vegetables in a House Marinara
- Penne Primavera- Julienne Vegetables in Herbed White Sauce
- Spaghetti Bolognese
- Hearty Sausage Lasagna
- Cheese Tortellini with House Marinara
- Fettuccine Alfredo with Grilled Chicken Breast
- Orecchiette with Grilled Chicken, Artichokes, Sun Dried Tomatoes in a Pesto Cream Sauce

Garlic Bread

Choice of One Dessert

\$50 per person

#### *Suggested Hors d'oeuvres Pairings:*

Mini Caprese Skewers  
Antipasto Platter  
Warm Spinach and Artichoke Dip  
Bruschetta

### Off the Grill BBQ

Mixed Greens Salad-Cucumber, Tomatoes, Red Onions, Carrots, Goat Cheese, Oregano Vinaigrette  
Creamy Cole Slaw

BBQ St. Louis Ribs

Chicken Leg Quarter with Spiced Dry Rub

Honey Baked Beans

Macaroni & Cheese Crisped with Panko Breadcrumbs

Green Bean Casserole OR Fresh Sautéed Green Beans

Jalapeno Cheese Cornbread

Choice of One Dessert

\$68 per person

#### *Suggested Hors d'oeuvres Pairings:*

Angus Beef Sliders  
Potato Skins  
Chicken Wings

### Street Taco Bar

House Salad with Tomatoes, Cucumber, Queso Fresco, Carrots with Spiced House Dressing

#### Taco Types (Select Two)

- Grilled Chicken, Sweet Peppers, and Onions
- Marinated Carne Asada
- Braised Pork Carnitas
- Cod Fish (Beer-Battered or Lemon Grilled)
- Soy Chorizo- Peppers and Onions

Flour and Corn Tortillas

Pico de Gallo, House Salsa, Onions, Cilantro, Shredded

Cheese, Sour Cream

Refried Beans

Mexican Rice

Choice of One Dessert

\$56 per person

Add Guacamole \$3 per person

#### *Suggested Hors d'oeuvres Pairings:*

Garlic Shrimp Skewers  
Tortilla Chips and Dips Platter  
California Crudit  Platter  
Ceviche Tostada

# Dinner Menus

## Cena

(Dinner)

### DINNER BUFFET SELECTIONS

Dinner buffets are served with rolls & butter and accompanied with two salads, two salads, one dessert, freshly brewed coffee and a selection of herbal teas.

\$55 per person  
(Includes One Entrée\*)

Chicken Piccata  
Capers, Garlic, Lemon

Flat Iron Steak  
Green Peppercorn Sauce

Cajun Chicken Penne Alfredo  
Mild Cajun spiced chicken breast, cream

Baked Cod  
Chardonnay Dill Sauce

Chicken Marsala  
Mushrooms, Marsala Wine, Thyme

Farmer's Market Veggie Lasagna  
Garden Fresh Season Vegetables

\$65 per person  
(Includes One Entrée\*)

Greek Chicken Breast  
Stuffed w/Spinach, Red Pepper & Feta

Short Rib Ragu Pappardelle

Chipotle Grilled Chicken  
Mango Salsa & Fresh Cilantro

Filet Steak  
Perigueux-Madeira Truffle Sauce

Crispy Skin Scottish Salmon  
Beurre Blanc Sauce

Fresh Mahi-Mahi  
Lemon & Capers

Braised Short Ribs  
Red Wine

### Salads (Select two)

Spring Mix, Shredded Carrots, Tomatoes, & Cucumbers  
Choice of House Dressings: Ranch, Oregano Vinaigrette or Blue Cheese

Greek Salad, Feta, Tomatoes, Red Onion, Kalamata Olives with Oregano Vinaigrette

Orzo Pasta Salad with Grilled Market Vegetables

Traditional Caesar Salad

Spinach Salad, Gorgonzola Cheese, Candied Walnuts  
Raspberry Vinaigrette

Tuscan Bean and Artichoke Salad, Roasted Capers, Sundried Tomatoes  
Arugula, Frisee, Golden Red Beets, Orange-Curry Vinaigrette

### Sides (Select two)

Garlic Roasted Rosemary Red Potatoes

Herbed House Mashed Potatoes

Salted Sweet Potatoes

Roasted Fingerling Potatoes

Mac-n-Cheese

Mediterranean Couscous

Wild Rice

Green Bean Casserole

Seasonal Market Vegetables  
Steamed, Roasted or Sautéed

### Dessert (Select one)

Carrot Cake, Chocolate Cake, Chocolate Mousse, Cheesecake w/Strawberries, Fudge Brownies, Chocolate Chip Cookies

*\*Additional entrées available at \$11 per person per item*

# Beverage Service

## Reception Beverage Packages

Cash Bar	<i>Per Drink</i>	Hosted Bar	<i>Per Drink</i>
Call Brands.....	\$9.00	Call Brands.....	\$8.50
Premium Brands.....	\$11.00	Premium Brands .....	\$10.50
Wine (House) .....	\$8.00	Wine (House) .....	\$7.50
Domestic Beer.....	\$7.00	Domestic Beer.....	\$6.50
Imported Beer.....	\$8.00	Imported Beer .....	\$7.50
Non-Alcoholic Beers.....	\$7.00	Non-Alcoholic Beers.....	\$6.50
Assorted Soft Drinks.....	\$3.00	Assorted Soft Drinks.....	\$2.75
Assorted Fruit Juice.....	\$4.00	Assorted Fruit Juice.....	\$3.75
Mineral Water .....	\$4.00	Mineral Water .....	\$3.75
Bottled Water.....	\$3.00	Bottled Water .....	\$2.50

*Call Brands: Absolute, Absolute Citron, Beefeater, Bacardi, Malibu, Myer's, Jose Cuervo, Sauza, Jim Beam, Seagram's, Southern Comfort, Johnny Walker Red, J&B*

*Premium Brands: Grey Goose, Ketel One, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi 151, Patron Silver, Patron Anejo, Jack Daniel's, Maker's Mark, Crown Royal, Johnny Walker Black, Dewar's White*

## Bar Packages

	First Hour	Second Hour	Each Additional Hour
Hourly Hosted Bar Packages	<i>Per Person</i>	<i>Per Person</i>	<i>Per Person</i>
Beer and Wine	\$15.00	\$10.00	\$8.00
Call Spirits	\$20.00	\$15.00	\$12.00
Premium Spirits	\$25.00	\$20.00	\$17.00

## Bottle Service

House Wine – Vista Point Chardonnay, Pinot Grigio, Cabernet Sauvignon.....	\$30.00 per bottle
House Champagne .....	\$35.00 per bottle
Corkage Fee – 750ml.....	\$15.00 per bottle

## Beer Kegs

Domestic Keg Beer .....	\$400
Domestic Premium Keg Beer.....	\$450
Imported Keg Beer .....	\$475 & up

*Bar revenue minimum of \$500 per bar is required or a \$150 bartender fee will apply (one bartender per 75-100 guests). Additional Bartenders available at \$150 per hour. Cocktail Servers available at \$50 per hour.*

# Add Ons

## Audio Visual

LCD Projector and Free-Standing Screen .....	\$150.00
60" Flat Screen with HDMI Connection .....	\$50.00
Flip Chart (Paper & Markers).....	\$60.00
Spider Conference Phone .....	\$100.00
Electric Power Strip .....	\$25.00
JBL Speakers w/microphone.....	\$250.00
Laser Pointer .....	\$75.00

**Special note to Mac users:** Although projector connections to PCs are relatively universal, Mac (Apple) computers require a variety of different adapters that are required to send a display signal to projector. While we will include the most popular Mac adapters with your rental, we cannot guarantee that any one of these units will work with your specific Mac device. We highly recommend that you find the adapter that likely came with your device and bring it with you to the presentation, otherwise we cannot guarantee connectivity to our projector.

# Terms & Conditions

## Banquet Terms & Conditions

### Guarantees

Final attendance must be specified and communicated to the Porto Vista Hotel by 12:00noon a minimum of three (3) business days prior to the event. The number will be considered a final guarantee not subject to reduction. If a guarantee is not given to the Hotel by 12:00noon on the date it is due, the expected number(s) indicated on the banquet event order (BEO) will become the guarantee. We will set up for 3% over the guarantee for the group, after that a surcharge will apply. Any increase in the guarantee after the three (3) business days' count is given, will not be subject to overset. The Hotel will not be responsible for delivering an identical meal service to more than 3% over the guarantee. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements, the Hotel reserves the right to provide special meals to a number not greater than 5% of the actual guarantee. Meals required due to an allergy condition will be accommodated.

### Function Rooms

The setup requirements are considered final once you have signed the BEO. Changes made to set up on the day of your event are subject to a re-set fee depending upon the amount of labor needed for the change. Extra charges may also apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.

### Decorations, Music & Entertainment

Recommendations for florists, décor, specialty linens, and entertainment can be provided by your Event Manager. Any outside vendor must file a Hold Harmless Agreement with the Hotel and all equipment must be removed immediately upon the conclusion of the event. Please be advised that screws, nails, hooks, glue, strong adhesive tape or any permanent fixtures are prohibited when decorating.

### Audio/Visual Services

All audio/visual services are subject to a labor charge, service charge and applicable sales tax. The Hotel is not responsible for services and equipment provided by customer or outside audio/visual company.

### Menu Selection

Final menu selections be submitted no later than four (4) weeks prior to the event. All prices listed herein are valid through December 31, 2018, and are subject to a taxable 22% service charge and 8% applicable state sales tax. For bookings beyond December 31, 2018, please add 5% increase as a standard guideline. Our menus are subject to change and ingredients may vary based on seasons and availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. All food and beverage, including alcohol, must be purchased through the Hotel and served by Hotel staff. All pricing is guaranteed 90-days in advance of event.

### Outdoor Events

Due to the demands of scheduling staff and equipment movement, the Hotel will meet with you eight (8) hours prior to the start of your event to decide whether the function will be held inside or outside. Weather back-up arrangements must be discussed at the time of booking. Any weather back-up accommodations for the Ripassi Rooftop such as a tent, canopy, umbrellas or other coverings are the responsibility of the group contact.

### Labor Charges

Bartenders: If additional bartenders are required, a fee of \$150 per bartender will be charged. One (1) bartender is required per 75-100 guests. Chefs and Carvers: some menu items require a Chef attendant or Carver and are charged at \$125 each for a 60-minute period.

### Payment

Final Payment is required 10 days prior to the function unless credit has been established with the Hotel. For payments via check, the check must be delivered to the Hotel 14 business days prior to the first day of your event. If direct billing via a credit application process is approved, the complete account is due and payable no later than 30 days from the date of the event.

### Service Charge, Gratuities & Taxes

The current hotel service charge is 22% of the food and beverage total, plus the applicable 8% state and/or local taxes. A portion of this service charge is a gratuity and will be fully distributed to specific employees assigned to the event. The remaining portion of the service charge is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of your event. We will notify you in advance of your event of any increases to the combined charge should different gratuity and/or service charge amount be in effect on the day of your event. The gratuity and service charge fees are currently taxed at 8%.

### Lost & Found

The Hotel will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the Hotel prior to, during, or following any event.

### Packages

Packages for meetings (maximum 5 boxes) may be delivered to the Hotel three (3) business days prior to the date of the meeting. The following information must be included on all packages to ensure proper delivery: The Porto Vista Hotel, GUEST NAME AND ARRIVAL DATE, NAME OF EVENT, 1835 Columbia Street, San Diego, California 92101. Any packages received sooner than (3) days prior to the event will be subject to storage fees.

### Valet

Valet parking only is available for your guests at \$15.00 per car for the duration of your event. Overnight Valet parking fees are \$25 per car. Fees apply for oversized vehicles.

ALL MENU PRICES ARE SUBJECT TO CHANGE. ADDITIONAL 8% TAX & 22% SERVICE FEE TO BE APPLIED

Porto Vista Hotel – Event Menu's 0819