

Sycuan

BANQUET & EVENT MENUS



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BREAKFAST

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Continental Breakfast

60 minutes of service time. All breakfast buffets served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Just the Basics \$25

Chilled Orange Juice

Seasonal Fruit and Berries

Selection of Breakfast Breads
and Pastries

Whipped butter and assorted preserves

Rise and Shine \$27

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads
and Pastries

Whipped butter and assorted preserves

The Deluxe Continental \$31

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Fruit Infused Water

Seasonal Fruit and Berries

Assortment of Yogurts

Granola With Agave

Steel Cut Oats

*Brown sugar and assorted
dried fruits and nuts*

Smoked Salmon

*Bagels, sliced tomatoes, capers,
sliced onions, and whipped cream cheese*

Selection of Breakfast Breads
and Pastries

Whipped butter and assorted preserves

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Breakfast Buffet

60 minutes of service time.

All breakfast buffets served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Working Breakfast \$33

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

New York Bagels

Strawberry, garlic herb, and garden veggie shmear

Breakfast Sandwiches - Choice of Two:

Groups over 100 people will only chose one option.

Bacon and Egg

*Fried egg, Applewood smoked bacon, Monterey Jack,
and fresh spinach, on a grilled sourdough roll*

Sausage and Egg

*Scrambled egg, sausage, and American cheese on a
toasted English muffin*

Breakfast Burrito

*Scrambled eggs, cheddar cheese, potatoes, and
Applewood smoked bacon*

Spinach and Egg

*Scrambled egg white, spinach, and Swiss cheese,
on a toasted croissant*

Good Beginnings \$35

Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads and Pastries

Whipped butter and assorted preserves

Steel Cut Oats

Brown sugar and assorted dried fruits and nuts

Scrambled Eggs

Apple Chicken Sausage and

Honey Glazed Ham

Potatoes O'Brien

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Breakfast Buffet

60 minutes of service time.

All breakfast buffets served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Classic \$39

Cranberry, Grapefruit, and Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads and Pastries

Whipped butter and assorted preserves

Steel Cut Oats

Brown sugar and assorted dried fruits and nuts

Scrambled Eggs

Applewood Smoked Bacon

Pork Sausage Patties

Potatoes O'Brien

French Toast Bread Pudding

With rum raisin maple syrup

Buttermilk Biscuits and Sausage Gravy

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Baja Sunrise \$39

Cranberry, Grapefruit, and Freshly Squeezed Orange Juice

Watermelon-Lime and Strawberry-Pineapple Aguas Frescas

Seasonal Fruit

Mango Tajin® dipping sauce and agave yogurt

Jalapeño Corn Bread

Selection of Pan Dulce

Roasted Potatoes

Garlic, cilantro, and chili flake

Machaca Con Huevos

Scrambled eggs, peppers, onions, and shredded beef

Papas Con Chorizo

Potatoes and chorizo in a spicy tomato sauce

Breakfast Enchiladas

Scrambled eggs and cheddar cheese in warm corn tortillas smothered in rancho sauce

Refried Beans

Guacamole, Pico De Gallo, Salsa Fresca, and Sour Cream

Warm Corn and Flour Tortilla, Tri-Colored Tortilla Chips



Breakfast Buffet

60 minutes of service time.

All breakfast buffets served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

The West Coast \$39

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads
and Pastries

Whipped butter and assorted preserves

Steel Cut Oats

Brown sugar and assorted dried fruits and nuts

Spinach and Egg White Scramble

Feta cheese and sundried tomato

Chicken Apple Sausage

Sliced Heirloom Tomato

Extra virgin olive oil, sea salt, and avocado

Roasted Red Breakfast Potatoes

Garlic and fresh chives

Priced per person. All Prices Subject to 20%

*Service Charge and 8.25% Sales Tax. Groups of fewer
than 24 people will be charged a \$200 set-up fee.*



Breakfast Enhancements

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Attended Stations:

Each Station Requires a \$150 attendant fee.

Mimosa Bar \$15

Champagne, orange, pomegranate and pineapple juices, with assorted fruit garnish

Omelet Station \$16 300 person maximum

Cheddar and Jack cheese, sausage, ham, bacon, peppers, tomatoes, spinach, mushrooms, salsa, and onion

Bloody Mary Bar \$15

Absolut® Peppar, bloody mary mix, assorted pickled vegetables, olives, peppered bacon strips, horseradish and assorted hot sauces

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Add-ons:

Seasonal Whole Fruit \$4

Breakfast Burrito \$10

Scrambled eggs, cheddar cheese, potatoes, and Applewood smoked bacon

Spinach and Egg Croissant \$10

Scrambled egg white, spinach, and Swiss cheese, on a toasted croissant

Mixed Berry Parfaits \$10

Granola layered with plain yogurt, berries and fruit compote

Cinnamon Rolls \$72

Fresh with cream cheese frosting – one dozen



Plated Breakfasts

All plated breakfasts served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon and honey, orange juice, and a selection of breakfast breads.

Starters - select one:

- Seasonal Fruit and Berries
- Berry and Yogurt Parfait
- Honey Torched Grapefruit
- Warm Apple Turnover
- Cheese Blintz
Raspberry compote

Breakfasts - select one:

- Goat Cheese and Spinach Frittata \$30
Tomato jam, roasted fingerling potato, and crispy pancetta
- Prime Rib Hash \$37
Bell pepper, onion, fingerling potato, and scrambled eggs with chive, horseradish cream
- Crab Benedict \$37
Bluefin crab cake, toasted English muffin, poached eggs, tomato hollandaise, and grilled tomato
- Eggs Benedict \$30
Canadian bacon, toasted English muffin, poached eggs, hollandaise and potatoes O'Brien
- Leek and Pancetta Quiche \$26
Gruyere cheese and buttery crust served with fresh fruit

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

A close-up photograph of a plate of French toast. The toast is golden brown with a slightly charred top, dusted with powdered sugar. A dollop of white whipped cream is placed on top. To the right of the toast are several fresh strawberries, some sliced. The plate is white and sits on a light blue cloth. In the background, more strawberries and another plate of food are visible, slightly out of focus. A white rectangular box with the word 'BRUNCH' in red capital letters is centered over the toast.

BRUNCH

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Brunch Buffet

All brunches served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.
90 minute service time.

Groups of fewer than 50 people will be charged a \$200 set-up fee.

The Brunch \$75

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads
and Pastries

Whipped butter and assorted preserves

Omelet Station

*Cheddar and Jack Cheese, sausage, ham,
bacon, peppers, tomatoes, spinach, salsa,
and onion*

Chicken Apple Sausage

Roasted Fingerling Potatoes

Panzanella Salad

*Walnut, tomato, Kalamata olive, basil, and
white balsamic vinaigrette*

Herb Roasted Salmon

Melted fennel and tomato cous cous

Roasted Chicken Breast

*Cipollini onion, Kalamata olives, roasted potato
and tarragon jus*

Tiramisu Mousse Crumble

Fresh Fruit Tartlet

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Brunch Buffet

All brunches served with freshly brewed Starbucks® coffee and an assortment of Teavana® teas with milk, lemon, and honey.
90 minute service time.

Groups of fewer than 50 people will be charged a \$200 set-up fee.

The Top Tier Brunch \$105

Cranberry, Grapefruit, and
Freshly Squeezed Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast
Breads and Pastries

Whipped butter and assorted preserves

Omelet Station

*Cheddar and Jack Cheese, sausage, ham,
bacon, peppers, tomatoes, spinach, salsa,
and onion*

Cheese Platter

*Chef selection of blue cheese, aged cheddar
and goat cheese, with olives, fig jam, hummus,
mixed nuts, pita, and crackers*

Chilled Seafood Display

*Jumbo shrimp, crab claws, seabass
ceviche, oyster shooters, fresh lemon, and
harissa cocktail sauce*

SoCal Caesar Salad

*Hand-cut romaine lettuce, Cotija cheese, avocado,
and cilantro Caesar dressing topped with tortilla strips*

Spinach Salad

Pickled red onion, asparagus, and shaved egg

Roasted Chicken Breast

*Cipollini onion, Kalamata olives, roasted potato, and
tarragon jus*

Poached Salmon

Tomato confit and citrus olive oil

Carving station - Choice of Two:

*Includes silver dollar rolls, creamy horseradish, and
grain mustard aioli - Honey glazed ham, roasted
turkey breast, or espresso rubbed beef striploin*

Tiramisu Mousse Crumble

Fresh Fruit Tartlet

Chocolate Dipped Strawberries

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Brunch Enhancements

Each brunch enhancement requires an additional \$150 attendant fee.

Mimosa Bar \$15

Champagne, orange, pomegranate, and pineapple juices, with assorted fruit garnish

Bloody Mary Bar \$15

Absolut® Peppar, bloody mary mix, assorted pickled vegetables, olives, peppered bacon strips, horseradish, and assorted hot sauces

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



LUNCH

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Buffet Lunches

All lunches served with freshly brewed Starbucks® coffee, Teavana® iced tea, and an assortment of Teavana® teas with milk, lemon and honey. 60 minute service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

That's a Wrap! \$45

Soup - Choice of Two:

Tomato Bisque
Clam Chowder
Hearty Chili

Wraps - Choice of Two:

Groups over 150 people will only chose one option.

Turkey Wrap

Shredded lettuce, tomato, Swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla

Baja Chicken Wrap

Romaine, corn, black beans, avocado, cheddar, and Valentina® ranch on a black bean tortilla

Grilled Salmon Wrap

Romaine, tomato, red onion, feta, and citrus aioli on a spinach tortilla

Roasted Eggplant Wrap

Cucumber, watercress, red pepper hummus, and feta cheese on a spinach tortilla

Seasonal Fruit and Berries

California Pear Salad

Mixed greens, pears, strawberries, crumbled blue cheese, and candied pecans tossed in balsamic vinaigrette

Pesto Pasta Salad

Artichokes, Kalamata olive, Parmesan cheese, and sundried tomato

Fresh Potato Chips

Parmesan & herb and sea salt & black pepper

Cookie Display

Chocolate chip, Heath Bar® Crunch, peanut butter, oatmeal raisin, and white chocolate chunk

Lemon Bars

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Lunches

All lunches served with freshly brewed Starbucks® coffee, Teavana® iced tea, and an assortment of Teavana® teas with milk, lemon and honey. 60 minute service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Almuerzo del Sol \$50

Corn and Black Bean Salad

Sweet corn, black beans, Cotija cheese, crispy tortilla, and Valentina® pepper dressing

SoCal Caesar Salad

Hearts of romaine, Cotija cheese, avocado, tortilla strips, and cilantro Caesar dressing

Ajillo Chicken Enchiladas

Garlic braised pulled chicken wrapped in corn tortillas and baked in rojo sauce with melted habanero jack cheese

Chile Verde

Tender braised pork in a spicy tomatillo sauce

Refried Black Beans

Fideo Vegetable Rice Pilaf

Guacamole, Pico de Gallo, Sour Cream, Corn, and Flour Tortilla Chips

Caramel Flan

Cinnamon Almond Capirotada

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Smokehouse Grill \$52

Seasonal Fruit Salad

Lime honey glaze

Roasted Corn Salad

Green beans, sweet cherry tomato, and cilantro vinaigrette

Mixed Green Salad

Shaved red onion, black olives, cherry tomatoes, iceberg, and cucumber in a sweet tomato vinaigrette

Roasted Cauliflower Mashed Potatoes

Baked Macaroni

Cavatappi pasta, three cheese sauce, and buttered bread crumbs

Smoked Wagyu Brisket

Strawberry-watermelon chutney

BBQ Chicken Breast

*Whole Kernel Cheddar
Corn Bread Pudding*

Selection Of Pickles

Warm Cheddar Rolls and Butter

*Cream Cheese Frosted
Preacher Cupcakes*

Bourbon Pecan Pie Tartlets



Buffet Lunches

All lunches served with freshly brewed Starbucks® coffee, Teavana® iced tea, and an assortment of Teavana® teas with milk, lemon and honey. 60 minute service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Home Comfort \$52

Modern Ambrosia

Greek yogurt dressing, fresh seasonal fruit, toasted coconut, and shaved meringue

Tossed Cobb Salad

Iceberg, bacon, roasted turkey, avocado, cherry tomatoes, egg, blue cheese crumbles, and herbed blue cheese dressing

Roasted Brussels Sprout Salad

Leeks, cauliflower, goat cheese, and sherry vinaigrette

Crab and Lobster Bake

Cavatappi pasta, tarragon, cream cheese Mornay, and buttered breadcrumbs

Turkey and Beef Meat Loaf

Shropshire, Stilton, and a cranberry port demi glaze

Three Onion Whipped Potatoes

Caramelized shallot, scallion, and crispy onion strings

Roasted Baby Carrots

Honey thyme glaze

Warm Cheddar Rolls and Butter

Bread Pudding

Bourbon crème anglaise

Warm Apple Cobbler

Pacific Rim \$52

Baby Bok Choy Salad

Toasted almonds, red cabbage, shredded carrots, celery, crispy rice noodles and miso ginger dressing

Quinoa and Hamachi Poke Salad

Ginger, jalapeño, cucumber, radish, quinoa, carrots, and black garlic kalbi

Pork Egg Rolls

Ground pork and seasoned vegetables in a crispy egg roll wrapper, spicy plum sauce

Sushi Bar

California roll, Philadelphia roll, ahi roll, pickled ginger, wasabi, and soy sauce

Peppered Beef

Sliced beef, bell peppers, and sautéed onions in a spicy hoisin sauce

Soy and Orange Glazed Chicken

Warm ginger cabbage slaw

Pineapple Fried Rice

Coconut-curry, bell pepper, raisins, and cashews

Kung Pao Brussels Sprouts

Pineapple Coconut Sticky Rice Pudding

Almond and Fortune Cookies

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Lunches

All lunches served with freshly brewed Starbucks® coffee, Teavana® iced tea, and an assortment of Teavana® teas with milk, lemon and honey. 60 minute service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Cosmopolitan \$60

Spinach and Artichoke Flatbread

Ricotta, fingerling potato, extra virgin olive oil, and sea salt

Charcuterie Board

Chef selection of blue cheese, aged cheddar, goat cheese, bresaola, coppa and soppressata, with olives, fig jam, hummus, grain mustard, pita, and crackers

Blue Crab Salad

Arugula, grapes, almonds, tarragon, and grapefruit vinaigrette

Roasted Black Cod

Asparagus, brown butter Béarnaise, and hazelnut

Grilled Jumbo Shrimp

Saffron rice, peas, and chorizo Bilbao

Turmeric Roasted Chicken Breast

Eggplant, preserved lemon, and tomato jam

Warm Olive Rolls and Butter

Bourbon Caramel Salted Cake

Blueberry and Yuzu Cheese Cake

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Plated Lunches

All lunches served with freshly brewed Starbucks® coffee, Teavana® iced tea and warm rolls with butter.

Starters - select one:

Iceberg Wedge Salad
Stilton wedge, cherry tomato, and chervil dressing

Poblano Corn Chowder
Blue crab, lime infused olive oil, and cilantro

Tomato Basil Bisque
Goat cheese biscuit

Ale Cheddar Soup
Potato, bacon, and crispy leeks

Baby Kale Salad
Fried chickpeas, Parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad
Arugula, walnuts, and tarragon dressing

Mixed Green Salad
Mesclun greens, cucumbers, baby tomato, shredded carrots, and choice of ranch or balsamic vinaigrette

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Entrée - select two:

12 Hour Braised Short Rib \$45
Grilled polenta, forest mushroom, and Swiss chard

Lemon Butter Chicken Pasta \$40
100 person maximum. Farfalle, cherry tomatoes, preserved lemon, and spinach

Cobb Salad \$36
Turkey, egg, diced tomato, avocado, bacon, blue cheese crumbles, and ranch dressing

Shrimp Escabeche Salad \$40
Grilled pineapple, avocado, onion, bell peppers, arugula, and cilantro citrus vinaigrette

Roasted Pork Tenderloin \$43
Roasted apple, pancetta, fennel and parsnip puree, and crispy basil with natural jus

Wild Mushroom Ravioli \$36
Tarragon cream sauce, sautéed spinach, caramelized onions, and Parmesan

Salmon Veracruzana \$43
Roasted lime marinated salmon, fideo vegetable rice pilaf, and salsa Veracruz

Maple Mustard Chicken Breast \$40
Almond crust, haricot verts, and roasted fingerling potato

Grilled Top Sirloin \$45
200 person maximum. Whipped garlic potatoes, charred broccolini, and balsamic tomato jam



Plated Lunches

All lunches served with freshly brewed Starbucks® coffee and Teavana® iced tea.

Dessert - select one:

- Cream Cheese Frosted Carrot Cake
- Apple Tartlet With Cheddar Frico
- Caramel Cheese Cake
- Fresh Fruit Tartlet
- Double Chocolate Cake With Caramel
- Pineapple Coconut Cake
- Pear Galette
- Salted Caramel Ganache Bar
- Tiramisu
- NY Style Cheese Cake with Berries
- Dessert Display

Chef's Selection of Petit Desserts + \$10

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Lunch on the Go

All lunches include fruit salad, pasta salad, chips, cookie, and a bottle of water. Does not include service or servers.

Minimum of 10 people.

Select Two:

Turkey Wrap \$30

Shredded lettuce, tomato, Swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla

Roasted Eggplant \$26

Cucumber, watercress, red pepper hummus, and feta cheese on a spinach tortilla

Italian Sub \$30

Ham, salami, pepperoni, tomato, pepperoncini, shredded lettuce, shaved onion, provolone, and Italian dressing

Chicken Pesto \$30

Grilled sliced chicken breast, leaf lettuce, sliced tomato, mozzarella cheese, and pesto aioli on a French roll

Ham and Swiss \$30

Leaf lettuce, sliced tomato, and mayonnaise on wheat bread

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

A close-up photograph of several different types of cheese on a wooden cutting board. In the foreground, a wedge of yellow cheese with a rind is on the left, and a wedge of yellow cheese with small dark specks is in the center. To the left of the center wedge is a wedge of blue cheese with dark mold. In the background, there are more wedges of yellow cheese and a small herb sprig. A cheese knife with a wooden handle and a metal blade is lying on the board. The word "BREAKS" is written in a white box in the center of the image.

BREAKS

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Themed Breaks

Themed breaks include 30 minutes of service time.

Groups of less than 24 people will be charged a \$200 set up fee.

Just Cookies Please \$13

Chocolate chip, Heath Bar® Crunch, oatmeal, white chocolate chunk, and peanut butter cookies

Chilled chocolate and low-fat milk

Blaze Your Own Trail \$15

200 person maximum

An assortment of nuts, fruits, dried fruits, and candies to build your perfect trail mix

Candied bacon sails

Carrot and ginger shooters

Watermelon fizz

Farmers Market Display \$15

150 person maximum

An assortment of seasonal fruit

Seasonal fresh fruit water

Mason jar crudité

Mediterranean Break \$16

Crispy za'atar chickpeas

Harissa baba ganoush and garlic hummus

Pita Chips

Tzatziki

Chilled pomegranate shooters

Salsa Spread \$18

Tri-color tortilla chips

Guacamole, pico de gallo, salsa roja, salsa verde, and molcajete salsa

Sopapillas, powdered sugar, and honey

Horchata shooters

Watermelon-lime and strawberry-pineapple aguas frescas

Add Corona®, Pacifico®, or Dos Equis® for an additional \$8 and a \$150 attendant fee.

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Themed Breaks

Themed breaks include 30 minutes of service time.

Groups of less than 24 people will be charged a \$200 set-up fee.

The Donut Shop \$14

Maple bacon, orange zest, and cinnamon spice donut holes displayed in miniature fryer baskets

French hot chocolate

Ball Park \$15

Jumbo pretzels

Roasted shell-on peanuts

Mini corn dogs

Sriracha mustard, bacon ketchup, jalapeño pickle relish

Pacific Rim \$20

Sesame beef sticks

Chile and salt edamame

Soba noodle salad with shrimp and ginger shooter

Chilled Teavana® mango tea

Wine Country \$22

Roasted vegetable platter

Charcuterie Board

Chef selection of blue cheese, aged cheddar, goat cheese, bresaola, coppa and soppressata, with olives, fig jam, hummus, grain mustard, pita, and crackers

Chocolate dipped strawberries

Afternoon Tea \$23 *100 person maximum*

Almond scones with assorted preserves and clotted cream

A selection of tea sandwiches

Cucumber, salmon, watercress and egg

Earl Grey Teavana® tea

Cream, sugar, and lemon

Fresh squeezed lemonade with mint

Fresh fruit tartlet

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



A La Carte

Snacks

Assorted Granola and Energy Bars
\$3 *each*

Individual Candy Bars \$3 *each*

Individually Bagged Chips \$3 *per bag*

Assorted Yogurts \$6 *each*

Assorted Whole Fruit \$4 *per piece*

Bagged Mixed Nuts \$4 *each*

Tortilla Chips, Salsa and Guacamole
\$10 *per person*

Quick Dozen Doughnuts
\$18 *per dozen*

Assorted Cookies \$24 *per dozen*

Chocolate Dipped Strawberries
\$36 *per dozen*

Freshly Baked Muffins \$36 *per dozen*

Freshly Baked Cup Cakes
\$36 *per dozen*

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*

Beverages

Cranberry, Apple, or Orange Juice \$5

Soft Drinks \$4

Voss® and Voss® Sparkling Water \$6

Powerade® \$5

Energy Drinks \$5

Freshly Brewed Coffee \$80 *per gallon*

Assorted Teavana® Hot Teas \$60 *per gallon*

Freshly Brewed Iced Tea \$70 *per gallon*

All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



DINNER

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Tray Passed

Prices include one server for 60 minutes of service time.
Additional servers can be added for an additional fee.

A minimum of 50 pieces of a single type must be ordered.

Chilled Hors D'oeuvre

Stuffed Endive \$6

Mascarpone, walnut praline, and orange peel

Tomato Bruschetta \$6

Balsamic, basil chiffonade, toasted baguette

Grilled Watermelon \$6

Crispy speck, whipped goat cheese, pomegranate reduction

Olive Toast \$6

Olive tapenade, and fresh mozzarella on toasted baguette

Citrus Beet \$6

Goat cheese snow

Tomato and Mozzarella Brochette \$7

Basil and balsamic glaze

Deviled Eggs \$7

Bacon, avocado, and chive

Curry Chicken Salad \$8

Phyllo shell

Miniature Ahi Poke Taco \$10

Fresh horseradish, scallion, finger lime

Salmon Mousse \$10

Cucumber and dilled crème fraiche

Spiced Shrimp \$12

Chili rubbed shrimp skewers with cantaloupe

Pork Belly Spoons \$10

Chili marinated pork, scallion slaw, and sesame

Seared Beef Medallion \$12

Whipped horseradish, crispy potato, and chive

Caviar and Potato \$12

Caviar, roasted new potato, whipped crème fraiche, and chive

Seared Hamachi \$10

Cucumber relish and honey glaze

Priced per piece. All Prices Subject to 20%

Service Charge and 8.25% Sales Tax.



Tray Passed

Prices include one server for 60 minutes of service time.
Additional servers can be added for an additional fee.

A minimum of 50 pieces of a single type must be ordered.

Warm Hors D'oeuvre

Beef Meatball \$6

Tomato sofrito

Spanakopita Triangles \$5

Spinach and cheese filling in a crispy phyllo crust

Brie and Cranberry Triangles \$5

Buttery phyllo dough

Chicken Sate \$10

Thai peanut sauce and sesame seeds

Saffron Arancini \$8

Parmesan cream

Boursin® Stuffed Mushroom \$7

Green olive tapenade

Bacon Wrapped Date \$8

Goat cheese and balsamic

Beef Picadillo Shu Mai \$8

Salsa roja

Beef Brochette \$10

Kogi BBQ sauce and chives

Crab Quesadillas \$10

Chipotle aioli and cilantro

Coconut Shrimp \$12

Sweet chili glaze

Bacon Wrapped Scallop \$10

Hazelnut vinaigrette

Beef Wellington \$12

Pastry wrapped tenderloin and horseradish aioli

Lamb Lollipop \$12

Seared baby lamb chops and spiced yogurt

Maryland Style Crab Cake \$10

Red pepper coulis

Short Rib Slider \$10

White cheddar cheese and smoked tomato jam

Priced per piece. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Attended Stations

Reception stations include 120 minutes of service time. A minimum of three stations are required for stand-alone functions.

Groups of fewer than 48 people will be charged a \$200 set-up fee. 400 person maximum.

Banana Foster Station \$18

Warm banana and caramel sauce sautéed with rum over vanilla bean ice cream

Ice Cream Sandwich Bar \$18

Chocolate chip cookies, royal cookies, brownies, vanilla bean ice cream, chocolate ice cream, whipped cream, nuts, and sprinkles

1893 Ice Cream Float Bar \$18

Vanilla bean ice cream, chocolate ice cream, whipped cream, and assorted flavored syrups

Bellas Artes Street Tacos \$24

Carne asada, shrimp, and carnitas with mazina tortillas, lime marinated onion, pickled radish, salsa roja, mojito sauce, guacamole, and Cotija

Slider Station \$24

Kobe beef slider with pickles and burger sauce, pulled pork slider with tangy slaw, pulled chicken slider with Swiss cheese and mojito sauce

Fresh Shucked Oyster Bar (MP)

Seasonal available oysters served with classic mignonette, yuzu chili glaze, and harissa cocktail sauce

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Receptions

Receptions include 60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Displayed Receptions

Fresh Vegetable Display \$10

Carrots, celery, cherry tomatoes, broccoli, cauliflower, radish, cucumbers, green goddess dressing, creamy pesto, and roasted pepper romesco

Cheese Platter \$15

Chef selection of blue cheese, aged cheddar, and goat cheese, with olives, fig jam, hummus, mixed nuts, pita, and crackers

Charcuterie & Cheese Board \$20

Chef selection of blue cheese, aged cheddar, goat cheese, bresaola, coppa and soppressata, with olives, fig jam, hummus, grain mustard, pita, and crackers

Themed Receptions

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Cornucopia of Chips \$20

Salsa roja, salsa verde, pineapple pico de gallo, fresh guacamole, queso fundido, corn tortilla chips, flour tortilla chips, mazina tortilla chips, and buñuelos

Pacific Rim \$30

Sushi rolls, nigiri, spam musubi, spring rolls, beef sticks, chili, and salt edamame, crispy chicken bao, wasabi, ginger, soy, and peanut sauce

Seafood Soiree \$50

Shrimp, oysters, mussels, scallop ceviche shooters, crab claws, chili glazed salmon, green goddess, red garlic mojito sauce, harissa cocktail sauce, and classic mignonette

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Dinner

All buffet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea and an assortment of Teavana® teas with milk, lemon, and honey. 60 minute service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Avanti \$60

Pancetta Baby Spinach Salad

Crisp pancetta, grated Parmesan, cherry tomatoes, and sherry vinaigrette

Baby Gem Salad

Charred red onion, sundried tomatoes, and lemon anchovy vinaigrette

Antipasto Platter

Chef selection of blue cheese, aged cheddar, goat cheese, bresaola, coppa and soppressata, with olives, fig jam, hummus, grain mustard, pita, and crackers

Grilled Market Vegetables

An array of fresh grilled vegetables, artichoke tapenade, and feta aioli dipping sauces

Bruschetta Chicken

Heirloom tomatoes, fresh basil, fresh mozzarella, and candied pine nuts

Rustic Brown Butter Gnocchi

Italian sausage, arugula, grated Parmesan, and rich brown butter sauce

Grilled Asiago Polenta

Forest mushroom ragu and fresh herbs

Tarragon Grilled Swordfish

Lemon caper butter

Warm Olive Rolls and Butter

Tiramisu Mousse Crumble

Cookie Cannoli and Espresso Cream

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Dinner

All buffet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea and an assortment of Teavana® teas with milk, lemon, and honey. 60 minute service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Casa Cocina \$67

Corn and Black Bean Salad

Sweet corn, black beans, Cotija cheese, crispy tortilla, and Valentina® pepper dressing

Grilled Caesar Salad

Hearts of romaine, shaved red onion, Cotija cheese, and cilantro Caesar dressing

Sea Bass Ceviche

New York Striploin Fajitas

Sliced New York strip over a bed of seared peppers, onions, and tomatoes

Lime and Garlic Roasted Chicken

Grilled Swordfish

Tangerine pico de gallo, and micro cilantro

Drunken Beans

Bacon, poblano peppers, onions, and tomato simmered in Dos Equis® Amber

Fideo Vegetable Rice Pilaf

Guacamole, Pico de Gallo, Sour Cream, Corn, and Flour Tortilla Chips

Caramel Flan

Cinnamon Almond Capirotada

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Dinner

All buffet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea and an assortment of Teavana® teas with milk, lemon, and honey. 60 minute service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Pacific Cove \$67

Lemon Ginger Cucumber Salad

Baby cucumber, heirloom tomatoes, shaved red onions, and yuzu ginger vinaigrette

Baby Bok Choy Salad

Toasted almonds, red cabbage, shredded carrots, celery, crispy rice noodles, and miso ginger dressing

Seared Hamachi

Pickled ginger and ponzu dipping sauce

Steamed Gyoza

Tender pork, carrots, onion, and ginger-vinegar sauce

Rollled Sushi Bar

California roll, Philadelphia roll, ahi roll, pickled ginger, wasabi, and soy sauce

XO Kobe Beef

Sliced Kobe beef, XO sauce, snow peas, and sautéed onions

Lemongrass Chicken

Panko breaded chicken, ginger wilted napa cabbage, and garlic lemongrass sauce

Pineapple Fried Rice

Coconut-curry, bell pepper, raisins, and cashews

Kung Pao Brussels Sprouts

Pineapple Coconut Sticky Rice Pudding

Lychee Panna Cotta

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Buffet Dinner

All buffet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea and an assortment of Teavana® teas with milk, lemon, and honey. 60 minute service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Urbane Class \$69

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

The Coastal Salad

Baby gem greens, heirloom tomatoes, baby cucumber, pickled asparagus, goat cheese, and roasted tomato vinaigrette

Roasted Beet Salad

Pickled radish, cherry tomatoes, petite greens, and charred lemon-basil dressing

Roasted Thyme Chicken

Butter poached green beans with artichoke and prosciutto tapenade

Rock Shrimp Bake

Sautéed rock shrimp, cavatappi pasta, baby spinach, and triple cream sauce

Apple Brandy Braised Short Rib

12 hour braised short rib, white balsamic mushrooms, and Calvados brandy sauce

Thyme Scented Fingerling Potatoes

Warm Onion Rolls and Butter

Savory Blue Cheesecake and Port Poached Pears

Bourbon Caramel Salted Chocolate Cake

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Carving Stations

All carved items served with assorted silver dollar rolls and include one hour of service time. Carving stations require a \$150 Chef Fee.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Rosemary Garlic Crusted
Beef Tenderloin \$25

*Chanterelle mushroom essence and
whipped horseradish*

Espresso Rubbed Beef Striploin \$23

Mint pesto and vanilla carrot puree

Herb Roasted Prime Rib \$25

Whipped horseradish and whipped blue cheese

Yogurt Cured Roasted Leg of Lamb \$20

Tzatziki, date chutney, and tikka masala aioli.

Flat bread is served in lieu of silver dollar rolls

Brown Sugar Glazed Ham \$20

Sweet mustard, apricot mostarda, and aioli

Oven Roasted Breast of Turkey \$20

*Cranberry relish, brandied pear compote,
and chimichurri*

18 Hour Smoked Brisket \$23

*Cider BBQ sauce, chipotle BBQ sauce,
sweet pickles, and tangy coleslaw*

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Family Style Dinner

Family style dining provides an intimate experience meant to be shared by groups of 32 to 160 people. All family style dinners served with freshly brewed Starbucks® coffee and Teavana® iced tea.

Nostalgic Nosh \$60

Chopped Salad

Crisp romaine, carrots, radish, celery, and onion in herb sour cream dressing

Fried Chicken

Garlic Herb Beef Tenderloin

Roasted mushrooms, and natural jus

Baked Macaroni and Cheese

Buttered Peas and Carrots

Garlic Roasted Fingerling Potato

Cream Cheese Frosted Carrot Cake

Aegean Hearth \$65

Meze Platter

Garlic hummus, pita, dolmas, feta, baba ganoush, tzatziki, and tabbouli.

Herb Marinated Chicken Kebobs with Peppers

Yogurt Marinated Beef Kebobs with Onion

Oven Roasted Lamb Leg

Saffron Rice

Grilled Market Vegetables

Warm Flat Bread

Baklava with Praline and Honey

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Family Style Dinner

Family style dining provides an intimate experience meant to be shared by groups of 32 to 160 people. All family style dinners served with freshly brewed Starbucks® coffee and Teavana® iced tea.

Coastal Comfort \$64

Spinach Salad

Candied walnuts, blue cheese, poached pear, and red wine honey vinaigrette

Crispy Skin Arctic Char Grenoblaise

Marinated Chicken Breast With
Tarragon Demi

Artichoke Barigoule and
Garbanzo Beans

Roasted Fingerling Potatoes and
Niçoise Olives

Blueberry and Yuzu Cheese Cake

Italiano \$70

Caprese Salad

Fresh mozzarella, heirloom tomato, balsamic, and basil

Palermo Style Ribeye

Broiled ribeye topped with capers and breadcrumbs, roasted tomatoes, and lemon

Pasta del Mare

Conchiglie pasta with shrimp and clams in a light tomato sauce

Rustic Brown Butter Gnocchi

Italian sausage, arugula, grated Parmesan, and rich brown butter sauce

Roasted Seasonal Vegetables

Lemon, chili flake, and extra virgin olive oil

Cookie Cannoli and Espresso Cream

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Plated Dinners

All dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea, and warm rolls with butter. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Starters - select one:

Poblano Corn Chowder

Blue crab, lime infused olive oil, and cilantro

Ale Cheddar Soup

Potato, bacon, and crispy leeks

Tomato Basil Bisque

Goat cheese biscuit

Baby Kale Salad

Fried chickpeas, Parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnuts, and tarragon dressing

Chilled Asparagus

Pickled radish, shaved egg, and dill vinaigrette

Crostini Flight

Honey goat cheese & walnuts, caponata & tomato cream cheese, and mushroom duxelle & whipped Gorgonzola

Mixed Green Salad

Mesclun greens, cucumbers, baby tomato, shredded carrots, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Entrées - select two:

12 Hour Braised Short Rib \$62

Grilled polenta, forest mushrooms, and Swiss chard

Maple Mustard Chicken Breast \$59

Almond crust, haricot verts, and roasted fingerling potato

Chicken Piccata \$59

Grilled asparagus with mushroom rice pilaf

Roasted Black Cod \$58

Lemon caper sauce, melted leeks, and roasted cauliflower mashed potato

Herb Crusted Salmon \$60

Parsnip puree, seared broccolini, and lemon dill crème fraiche

Grilled 10oz Ribeye Steak \$65

200 person maximum. Twice baked cheddar potato, and grilled asparagus with creamed horseradish

Stilton Crusted Filet Mignon \$65

Crushed Kennebec potato, grilled asparagus, and horseradish demi glaze

Wild Mushroom Ravioli \$50

Tarragon cream sauce, sautéed spinach, caramelized onions, and Parmesan

Steamed Atlantic Lobster Tail \$82

Grilled asparagus, lemon scented rice pilaf, drawn butter, and Béarnaise.

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Plated Dinners

All dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea, and warm rolls with butter. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Desserts - select one:

Cream Cheese Frosted Carrot Cake

Apple Tartlet with Cheddar Frico

Caramel Cheese Cake

Tiramisu Mousse Crumble

Double Chocolate Cake with
Caramel

Fresh Fruit Tartlet

Blueberry and Yuzu Cheese Cake

Chocolate Raspberry Torte

Fresh Berries with Chantilly Cream

Pineapple Coconut Cake

Pear Galette

Salted Caramel Ganache Bar

NY Style Cheese Cake with Berries

Dessert Display

Chef's Selection of Petit Desserts +\$10

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Duets

Build your perfect pair. All duet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea, and warm rolls with butter. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Starters - select one:

Poblano Corn Chowder

Blue crab, lime infused olive oil, and cilantro

Ale Cheddar Soup

Potato, bacon, and crispy leeks

Tomato Basil Bisque

Goat cheese biscuit

Baby Kale Salad

Fried chickpeas, Parmesan, and lemon vinaigrette

Gorgonzola and Grape Salad

Arugula, walnuts, and tarragon dressing

Chilled Asparagus

Pickled radish, shaved egg, and dill vinaigrette

Crostini Flight

Honey goat cheese & walnuts, caponata & tomato cream cheese, and mushroom duxelle & whipped Gorgonzola

Mixed Green Salad

Mesclun greens, cucumbers, baby tomato, shredded carrots, and choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crisp baby iceberg lettuce, candied crumbled bacon, and chervil dressing

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



Duets

Build your perfect pair. All duet dinners served with freshly brewed Starbucks® coffee, Teavana® iced tea, and warm rolls with butter. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Main Course - select one:

12 Hour Braised Short Rib \$77

Grilled 6oz Top Sirloin with
Balsamic Onion Jam \$77

8oz Petite New York and Whisky
Au Pois \$80

Seared 6oz Filet Mignon and
Red Wine Sauce \$87

*Upgrade To Natural Prime for an Additional
\$8 Per Person*

Vegetable - select one:

Balsamic Braised Brussels Sprouts

Honey Glazed Rainbow Carrots

Grilled Asparagus

Seared Broccolini

Accompanied By - select one:

Lemon Butter Chicken and Capers

Herb Crusted Pacific Salmon

Jumbo Shrimp Scampi +\$10

Steamed Atlantic Lobster Tail with
Drawn Butter +\$30

Starch - select one:

Wild Rice Pilaf

Oven Roasted Fingerling Potatoes

Whipped Garlic Potatoes

Caramelized Onion Potato
Croquette

*Priced per person. All Prices Subject to 20%
Service Charge and 8.25% Sales Tax.*



Duets

Build your perfect pair. All duet dinners served with freshly brewed Starbucks® coffee and Teavana® iced tea. Groups of fewer than 24 people will be charged a \$200 set-up fee.

Desserts - select one:

- Cream Cheese Frosted Carrot Cake
- Apple Tartlet with Cheddar Frico
- Caramel Cheese Cake
- Tiramisu Mousse Crumble
- Double Chocolate Cake with Caramel
- Fresh Fruit Tartlet
- Blueberry and Yuzu Cheese Cake
- Chocolate Raspberry Torte
- Pineapple Coconut Cake
- Pear Galette
- Salted Caramel Ganache Bar
- NY Style Cheese Cake with Berries
- Dessert Display

Chef's Selection of Petit Desserts +\$10

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

A collection of wine glasses filled with white wine, arranged on a blue tablecloth. The glasses are of various shapes and sizes, some with stems and some without. The wine is a pale yellow color. The background is a blurred blue surface.

BEVERAGES

Sycuan



Bar Packages

All bars include your selection of deluxe, premium or super premium liquors, red and white wine, domestic and imported beers, soft drinks, and drink mixers. Pricing is based on a per drink basis for the actual number of drinks consumed. One Bartender required per every one hundred guests @ \$150 each – Billed to the master account.

Cash Bar

Soft Drinks and Juices \$4
Specialty Waters \$4
Domestic Beer \$7
Premium/Craft Beers \$8
House Wine \$9
Premium Wine \$10
Deluxe Liquors \$10
Top Shelf Liquors \$13
Cordials \$13

Hosted Bar

Soft Drinks and Juices \$3
Specialty Waters \$3
Domestic Beer \$6
Premium/Craft Beers \$7
House Wine \$8
Premium Wine \$9
Deluxe Liquors \$9
Top Shelf Liquors \$12
Cordials \$12

Priced per drink. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Top Shelf Brands

Grey Goose® Vodka
Bombay Sapphire® Gin
Bacardi® Rum
Herradura Blanco® Tequila
Makers Mark® Whiskey
Chivas Regal® Scotch

Deluxe Brands

Absolut® Vodka
Tanqueray® Gin
Bacardi® Rum
Hornitos Blanco® Tequila
Jack Daniels® Whiskey
Johnnie Walker Red Label® Scotch



Bar By The Hour

All bars include your selection of deluxe, premium or super premium liquors, red and white wine, domestic and imported beers, soft drinks, and drink mixers. Pricing is per guest, based on full guarantee for the specified time frame.

Top Shelf Package

1 Hour - \$26.00
2 Hour - \$37.00
3 Hour - \$45.00
4 Hour - \$52.00

Deluxe Package

1 Hour - \$23.00
2 Hour - \$33.00
3 Hour - \$42.00
4 Hour - \$48.00

Beer and Wine Package

1 Hour - \$20.00
2 Hour - \$30.00
3 Hour - \$37.00
4 Hour - \$42.00

*Priced per person. All Prices Subject to
20% Service Charge and 8.25% Sales Tax.*



Beverages

Cranberry, Apple, or Orange Juice \$5

Soft Drinks \$4

Voss® and Voss® Sparkling Water \$6

Powerade® \$5

Energy Drinks \$5

Freshly Brewed Coffee \$80 *Per Gallon*

Assorted Teavana® Hot Teas \$60 *Per Gallon*

Freshly Brewed Iced Tea \$70 *Per Gallon*

All Prices Subject to 20% Service Charge and 8.25% Sales Tax.



POLICIES & FAQs

Sycuan

Policies & FAQs

Banquet Room Availability

Banquet space is determined based upon the number of guests and set up requirements. If a change from the contracted room set up is required on the day of the event, a minimum of \$150 additional fee will apply for up to 3 hours of labor. Additional hours will be billed at \$150 each. Due to time required for our staff to prepare the area properly for your event, your contracted banquet room will be available to you and your hired vendors 90 minutes before the event start time. Arrangements must be made in advance to have access to the room before your contracted time, may be allowed based on availability, and additional rental charges will apply. Sycuan Casino Resort reserves the right to reassign banquet facilities as deemed necessary by management.

Menu

Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. Meals served after 2:00 p.m. will be priced as dinner functions. Food and beverage minimums do apply and are based on the banquet room, day of week, and time of day, which your Catering Manager can provide. If the food and beverage minimum is not met, the difference is billed as a room rental fee. 20% service charge and 8.25% sales tax (or such equivalent rate as charged by San Diego County) are added to the food and beverage minimums. We understand that some of your guests may have special meal requirements (vegetarian / low salt / no gluten) and we are happy to accommodate these requests with five business days advance notice. Specialty meals will be charged at the same price as the selected entrée. No food or beverage may be removed from your appointed banquet space at the conclusion of your function. Event space rental is a total of five hours. Outdoor events will end no later than 10:00pm with last call happening at 9:30pm. Additional room rental is \$125.00 per half hour until 12:00am. Our facility ends functions at 12:00am but can make special arrangements until 1:00am. Rental from 12:00am until 1:00am is \$1250.00 Your service bar will maintain an 11:30pm "last call" and bar services will not be available in this final 12:00am until 1:00am hour.

Outside Food & Beverage

The preparation and service of food and beverages at Sycuan Casino Resort is subject to health license regulations. Therefore, food and beverages may not be brought into the facility. The one exception is your wedding cake, which must be provided by an outside vendor. Our cake cutting fee is \$2.25 per person. Our corkage fee for Client provided wine is \$10.00 per 750 ML bottle, \$20.00 per 1.5L magnum bottle. Sycuan Casino Resort reserves the right to apply a service charge to any items ordered for your function.

Guarantee Numbers

During the initial planning of your event we request an estimated number of guests expected. A final guarantee is required five business days before the function. This count is not subject to reduction. You will be financially responsible for 100% of your guarantee or the actual number of guests served, whichever number is greater. If a guarantee is not provided five business days in advance, your last estimate will be used as the guarantee number. Sycuan Casino Resort will be prepared for five percent over that final guarantee. Any additional meals, tables, or chairs requested or served over that amount will be billed at 150% of the contracted entrée price.

Decorations & Personal Items

Sycuan Casino Resort furniture and décor must be kept in its place. No decorations are to be affixed to any walls or structures without prior written approval from the Director of Catering. All candles must be contained within a glass votive; no open flames are permitted on property. Absolutely no glitter, rice, sand, silly string, confetti, or sparklers may be used on property. Housekeeping will assess a \$250.00 service charge to the master bill should patron or their agents not comply with this policy. The Resort is not responsible for any items brought to your wedding or by outside vendors. All items must be taken at the conclusion of the event. We cannot guarantee storage or the safe return of any item left in the banquet room after your reception.

Policies & FAQs

Entertainment

Sycuan Casino Resort reserves the right to regulate the level of the music deemed appropriate during your function as well as the placement of instruments and equipment. If volume becomes a problem at any time during your event, Sycuan Casino Resort reserves the right to end your function. Full charges will still apply. Rental of our dance floor is \$500.00.

Linen

Sycuan Casino Resort is happy to provide complimentary house linen tablecloths and napkins. A wide assortment of colors available upon request for an additional charge (see your Catering Manager for a quote.) These specialty linens must be ordered a minimum of two weeks in advance.

Private Service Bar

One bartender is required per every one hundred guests. There is a \$150.00 service fee for bar/bartender service for any private banquet room or outdoor space with no minimum expenditure required. The service bar can be "hosted" with the total cost of beverages received by guests added to the master bill, or "no host" allowing your guests to purchase beverages on their own. Bar hours are reserved in the same time block as your function with "last call" 30 minutes prior to end time. Keg beer may not be brought on property from an outside source at any time. A private service bar can be arranged in a hotel suite, provided that all beverage ingredients are provided by Sycuan Casino Resort, and the beverages are hosted by the client. Cash and carry bar service is not available in hospitality suites or hotel rooms.

In accordance with California State Laws no minor(s) (under the age of 21) shall be served alcoholic beverage. In the event that minors will be in attendance at any function where alcohol is being served, Sycuan Casino Resort shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

Young Guests

We are happy to offer an option for children under 12 years of age. The number of children's menus served cannot exceed 10% of total plated

entrées ordered. For buffet service, a reduced price for children under 12 will be offered. Please advise our catering staff of any high chairs you may require for your function.

Payment

A deposit of 10% of the estimated total is required to establish your reservation with all funds being applied to the master bill at the end of your event. Any and all deposits paid to Sycuan Casino Resort are non-refundable and non-transferable. All functions are subject to one master bill. Individual checks/billing are not available. 50% of the estimated balance is due (60) days prior to your function or the reservation is subject to forfeiture. Sycuan Casino Resort has the right to change venue selection at this time based upon the estimated guarantee. Final payment is due 72 hours prior to your function. All food and beverages are subject to a 20% service charge and current sales tax.

Wedding Coordinator Services

In order to ensure a seamless event, a Professional Wedding Coordinator is required and is the responsibility of the Wedding Couple. During the planning process, your Professional Wedding Coordinator is able to assist you with preparing the countless details for your special day. Sycuan Casino Resort requires a Professional Wedding Coordinator for the following:

- Coordinate Wedding Rehearsal
- Provide Hotel with Day-of Timeline (no later than 14-days prior to event)
- Coordinate/Manage Wedding Ceremony (if held at the Hotel)
- Placement and Removal of ALL décor/items provided by Wedding Couple
- Removal of all Gifts and Cards after Ceremony and Reception
- Coordinate/Manage Wedding Reception
- Communication with all Wedding Vendors

**Wedding Coordinator must be present 2-3 hours prior to the start of ceremony/reception (whichever is first) until the contracted end time of reception.*

Policies & FAQs

Outdoor Events

Should weather conditions become inclement (either too warm or too cold) for your outdoor function we will do our very best to make indoor arrangements. We cannot, however, guarantee your weather back-up. Sycuan Casino Resort reserves all rights to modify the outdoor areas at any time. We cannot make any guarantees as to the foliage that will be in place at the time of the ceremony. Because of the natural foliage, bees and other insects may be present in these areas which are important to the ecosystem and will not be removed or exterminated for events held outside.

Liability For Damages

Liability for damages is assumed by the client. The patron agrees to reimburse Sycuan Casino Resort for any and all damages to the premises and other portions of the building, including fixtures, furnishings, and appurtenances. The patron agrees to leave the premises at the end of the event in the order and condition they were delivered (normal wear and tear excepted). Sycuan Casino Resort is not responsible and shall not be held liable for any damages or loss to vehicles, articles of clothing or other personal property of the client and/or guests. Sycuan Casino Resort reserves the right to charge a minimum \$250.00-\$500.00 security deposit which will be held and returned, after inspection, and only if no damages are incurred.

Indemnification

The client agrees to indemnify and hold harmless Sycuan Casino Resort, its officers, directors and employees from and against any civil, contractual, tortious, administrative, or any other type of claims and expenses arising from, or during the event, including reasonable attorney fees, arising out of or in connection with licensee's use of the casino, hotel, banquet facilities, spa or pool area before, during and after the event. Injuries to the person or property of individuals competing in, associated with, or attending the event, including any claims by additional parties based upon infringement of the rights of others, will also be included in this indemnification.

Hotel Rooms

If your guests will require sleeping rooms, please contact the hotel regarding price and availability prior to contracting a date with the catering office. Client is aware, and acknowledges that a Food & Beverage reservation does not guarantee hotel room availability. If you wish to reserve rooms for your guests, a contract with an attrition clause is required.

Guest Room Courtesy Rates

The Hotel will offer a discount off the current selling price on our website. This rate will be based on availability and available until 30 days prior to the event. Reservations can be made by individuals using the web based reservation method. Once this contract is signed by both parties, Hotel will supply the reservation link to Customer. Once the cutoff date arrives, the rate will no longer apply. Individuals shall be responsible for their own guest room, tax, incidental charges and any other charges not authorized by Group to be billed to the Master Account. All charges incurred are to be paid upon checkout. The Guest Room Rates set forth above are confirmed on a net, non-commissionable basis. Our guaranteed check in time is 4:00pm and check out is 12:00pm.

Sycuan

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