

BANQUET & EVENT MENUS



Table of Contents

Breakfast

Continental Breakfast 4 Breakfast Buffet 5 Breakfast Enhancements 8 Plated Breakfasts 9

Brunch

Brunch Buffet 11 Brunch Enhancements 13

Lunch

Buffet Lunches 15 Plated Lunches 19 Lunch on the Go 21

Breaks

Themed Breaks 23 A La Carte Snacks 25

Dinner

Tray Passed 27 Attended Stations 29 Receptions 30 Buffet Dinner 31 Carving Stations 35 Family Style Dinner 36 Plated Dinners 38 Duets 40

Beverages

Bar Packages 44 Bar By The Hour 45 Beverages 46

Policies & FAQs 48

BREAKFAST





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



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 ranchero 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

BRUNCH

Sycuan



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





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



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





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



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



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.



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



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 SYCUAN BANQUET & EVENT MENU | 19



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 Gallette 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.



10 15 14

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

BREAKS

Sycuan



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 strawberrypineapple 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





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

Sycuan



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



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



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



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





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



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



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

Rolled 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





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



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



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



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





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 Gallette 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



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



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 Gallette Salted Caramel Ganache Bar NY Style Cheese Cake with Berries Dessert Display *Chef's Selection of Petit Desserts +\$10*

BEVERAGES





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 \$100 Per Gallon Assorted Teavana® Hot Teas \$100 Per Gallon Freshly Brewed Iced Tea \$80 Per Gallon

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

POLICIES & FAQs

ycuan

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.



5469 Casino Way El Cajon, CA 92019 | 619.659.3337 | groupsales@sycuan.com