



Banquet & Meeting Room Information

Accommodations: Catering through Olive's Bistro (Outside Catering is Not Allowed), Free Parking, Complimentary Wireless Internet and Water Station.

Audio/Visual Rental Rates:

Television Studio A	\$65	Whiteboard	\$15
Television Studio B	\$100	Screen	\$35
Microphone	\$35	Flipchart	\$30
Projector	\$65	Conference Phone	\$25
Podium	\$25		

*Extension cords and power strips are complimentary.

Additional Fees:

Cake Cutting Fee	\$1 per person
Linen Charge	Varies Based on Fabric and Color
To Go Box	\$1.00 per box

Music/Entertainment & Décor:

Please contact our Sales Department directly for Packages and Pricing.

Studio A

Studio Room Size: 550 Square Feet

- 40 People Max Theatre Style
- 24 People Max Classroom Style
- 32 People Max Banquet Style
- 20 People Max Conference/Boardroom Style
- 22 People Max U-Shape Style

Studio A Room Rental:

1/2 Day Rate (4-5 Hours)	\$400
Full Day Rate (7-8 Hours)	\$600
Over 9 Hours	Additional \$100

If you meet \$ 1,000 food order the meeting room rental will be waived

Studio B

Studio Room Size: 650 Square Feet

- 100 People Max Theatre Style
- 50 People Max Classroom Style
- 54 People Max Banquet Style
- 35 People Max Conference/Boardroom Style
- 35 People Max U-Shape Style



Studio B Room Rental:

1/2 Day Rate (4-5 Hours)	\$500
Full Day Rate (8-9 Hours)	\$650
Over 9 Hours	Additional \$100

(if you meet \$ 1,500 food order the meeting room rental will be waived)

Patio

Patio Area Size: 975 Square Feet	24 X 45
Patio (2-3 Hours)	\$ 650.00
(3-4 Hours)	\$ 1,000.00
(Whole Day)	\$ 1,500.00

(if you meet \$ 2,500 food order the meeting room rental will be waived)

Cancellation Policies:

- All events not cancelled thirty (30) calendar days prior to the date of the event will be charged in full.

Banquet/Meeting Room Policies:

- Outside food and beverages including alcohol are not allowed into the banquet rooms and will result in a \$500 penalty being charged if these terms and conditions are not followed.
- All events/functions will be charged a cleaning fee of \$200 if there is outside food and beverages brought into the banquet room.
- Additional charges will be applied if the event/function exceeds the time frame indicated on the contract.
- Reservations for banquet rooms will not be guaranteed until contract is signed, submitted and received with a completed credit card authorization and appropriate copies.
- Payments must be made in the form of a Visa, MasterCard, American Express or Discover. Checks will not be accepted as a form of payment.
- All events/functions will be charged in full 30 days prior to the event/function date.



BUFFET PACKAGE

BREAKFAST: \$40.00
Minimum of 20 Guests
(Second Service at an Additional Cost)

Breakfast Selections

Entrées

Choose Three

- *Pancake *French Toast
- *Scrambled Eggs *Western Skillet
- *Ham & Egg Medley

Sides

*Toast

*Home Fried Potatoes or Hashbrown (half & half/request)
Additional \$7 Bacon & Sausage (2 bacons & 1 sausage)

Refreshments

Coffee *Tea *Orange Juice

Pastries

*Freshly Baked Croissants & Mini Muffins
Fresh Seasonal Fruits

Prices are subject to change and do not include sales tax, service, or gratuity



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BUFFET PACKAGE

LUNCH: \$55.00

DINNER: \$65.00

Minimum of 20 Guests

(Second Service at an Additional Cost)

(Additional Fresh Baked Rolls are \$7.00 Per Dozen)

*Buffet Includes Fresh Baked Rolls & Whipped Butter.
Coffee, Tea, Iced Tea and Sodas*

Salads

Choose Two for Lunch or Three for Dinner

- *Caesar Salad *Pasta Salad *California Mixed Greens*
- *Sliced Tomatoes & Onions with Italian Vinaigrette*
- *Fresh Tomatoes & Basil *Medley of Seasonal Fresh Fruit*

Entrées

Choose Two for Lunch

- *Chicken Breast with Lemon Herb Butter Sauce*
- *Grilled Salmon with Creamy Dill Sauce*
- *Baked Penne Casserole with Roasted Vegetable and Smoked Mozzarella*

Choose Three for Dinner

- Chicken Breast with Lemon Herb Butter Sauce*
- Grilled Salmon with Creamy Dill Sauce*
- Baked Penne Casserole with Roasted Vegetable and Smoked Mozzarella*
- Sirloin Steak with Red Wine Reduction*

Sides

Choose Two

- *Fresh Seasonal Vegetables*
- *Roasted Potatoes*
- *Mashed Potatoes or Garlic Mashed Potatoes*
- *Jasmine Rice*
- *Spanish Rice*

Desserts

- *Freshly Baked Cookies & Brownies*
- *Assorted Chef's Selection of Pastries - Additional \$5.00 per person*
- *Prices are subject to change and do not include sales tax, service, or gratuity**



Buffet Packages Require a Minimum of 20 Guests

Buffet Includes Fresh Baked Rolls & Whipped Butter:
Coffee, Tea, Iced Tea and Sodas

Roman Italian Station: \$60 Per Person

Marinated Tomato Cucumber and Red Onion Salad with Light Herb Dressing
Spinach and Cheese Ravioli with Mushroom Sauce
Sautéed Spiced Italian Sausage with Bell Peppers and Red Onion
Chicken Parmesan with Fresh Marinara Sauce
Sautéed Vegetables with Garlic
Dessert: *Freshly Baked Cookies & Brownies

Ixtapa Mexican Station: \$60 Per Person

Taco Salad with Ice Berg Lettuce, Tomatoes, Cucumbers, Cheese and Lemon
Cilantro Vinaigrette
Chicken, Beef or Shrimp Fajitas with Flour Tortillas
Accompanied with Sour Cream, Guacamole and Salsa
Spanish Rice and Pinto Beans
Dessert: *Freshly Baked Cookies & Brownies

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Per Plate

All Entrée's served with Choice of Coffee, Tea or Soda.

Classic Burger \$25

Grilled to Order with Cheddar Cheese. Served with Green Leaf Lettuce, Tomato, Pickle, Onion & choice of French Fries or Coleslaw—

Turkey Croissant \$25

Smoked Turkey Breast, Green Leaf Lettuce, Tomato & Swiss Cheese on a Flaky Butter Croissant. Served with a side of Fresh Fruit-

California Cobb Salad \$25

Crisp Romaine Lettuce, Tomato, Bleu Cheese Crumbles, Applewood Bacon, Fresh Avocado & Grilled Chicken Tenders. Served with Balsamic Vinaigrette or Ranch Dressing-

Linguini Pomodoro \$25

Roma Tomatoes, Garlic, Fresh Basil & Extra Virgin Olive Oil tossed with Linguini Pasta, topped with Button Mushrooms-

Per Plate

All Entrée's served with Choice of Mixed Greens Salad or Caesar Salad
Fresh Baked Rolls and Whipped Butter; Chef's Dessert Special; and Choice of Coffee,
Tea or Soda.

Salmon with Dill Cream Sauce \$55

Grilled Salmon topped with Creamy Dill Sauce. Served with Jasmine Rice and Fresh Seasonal Vegetables

Macadamia Nut Crusted Chicken Breast \$45

Macadamia Nut Crusted Chicken Breast topped with Mango Chutney. Served with Jasmine Rice and Fresh Seasonal Vegetables

Three Cheese Ravioli \$45

Three Cheese Ravioli topped with Creamy Garlic, Mushroom and Rosemary Sauce. Served with Garlic Bread.

South of the Border Salad \$45

Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Sour Cream, Guacamole and Salsa topped with Ground Beef

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Per Plate

All Entrée's served with Choice of Mixed Greens Salad or Caesar Salad; Fresh Baked Rolls and Whipped Butter; Chef's Dessert Special; and Choice of Coffee, Tea or Soda.

Sirloin Steak \$65

Grilled to Order and served with a Red Wine Reduction Sauce. Served with Mashed Potatoes and Fresh Seasonal Vegetables

Chicken Jerusalem \$45

Served with Artichoke Lemon Butter Sauce, Served with Jasmine Rice and Fresh Seasonal Vegetables

Tropical Grilled Salmon with Shrimps \$65

Grilled Salmon with Shrimps, Topped with Fresh Fruit Salsa, Served with Jasmine Rice and Fresh Seasonal Vegetables

Baked Cod \$45

Cod with Creamy Lemon Dill Sauce, Served with Jasmine Rice and Fresh Seasonal Vegetables

Pasta Primavera \$45

Fresh Fettuccini Tossed in Homemade Cream Sauce. Topped with Fresh Broccoli, Zucchini and Yellow Squash, Mushrooms and Asparagus

Surf & Turf \$65

Grilled New York steak paired with shrimp. Served with fresh seasonal vegetables and creamy mashed potatoes.

Ribeye Steak \$65

Center cut ribeye smothered with sauteed mushroom and shallots in a red wine sauce. Served with Mashed Potatoes and Fresh Seasonal Vegetables

***All prices are per person and inclusive of packages with plated entrées, not buffet. Guests of the event will have the option to choose from one of the items indicated in the menu selection for each package. Available for parties with 20 guests or fewer.

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Breakfast Selections

Express Continental

Freshly Squeezed Orange Juice, Assortment of Mini Muffins and Croissants, Freshly Brewed Coffee, Decaffeinated Coffee or Assortment of Tazo Teas
\$18

Anabelle Continental

Choice of Mini Danish, Muffin or Croissant, Bagel Choice of Fresh Seasonal Fruit or Fruit Yogurt. Choice of Freshly Brewed Coffee or an Assortment of Tazo Teas & Juice
\$20

The Coast Breakfast

Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes. Served with a Muffin, Fresh Seasonal Fruit, Freshly Brewed Coffee or Tea & Orange Juice
\$25

Get Up and Go

Eggs Scrambled with Black Forrest Ham and Cheddar Cheese. Served with Home Fried Potatoes, Muffin, Fresh Seasonal Fruit, Freshly Brewed Coffee or Tea & Orange Juice
\$25

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REFRESHMENTS & DESSERTS

BEVERAGES

ITALIAN ROASTED COFFEE (Regular or Decaf)	\$34.00 PER GALLON
SELECTION OF HOT TAZO TEAS	\$31.00 PER GALLON
FRESH FRUIT JUICES (Tomato, Orange, Cranberry, Apple or Pineapple)	\$25.00 PER PITCHER
ASSORTED SOFT DRINKS (Canned)	\$4.00 EACH
ICED TEA, LEMONADE OR SODA	\$16.00 PER PITCHER
BOTTLED WATER (Flat)	\$4.00 EACH
BOTTLED WATER (Sparkling)	\$5.00 EACH

BAKERIES

FRESH PASTRIES, MUFFINS AND/OR CROISSANTS	\$40.00 PER DOZEN
FRESH NY STYLE BAGELS WITH CREAM CHEESE	\$50.00 PER DOZEN
FRESH BAKED COOKIES	\$24.00 PER DOZEN
ROCKY ROAD BROWNIES	\$50.00 PER DOZEN

SNACKS

ASSORTED FRUIT YOGURT	\$3.00 EACH
WHOLE FRESH FRUIT	\$4.00 EACH

DESSERTS

NY STYLE CHEESECAKE	\$7.00 PER SLICE
BANANA CHOCOLATE MOUSSE CAKE	\$8.00 PER SLICE
CARROT CAKE	\$8.00 PER SLICE
RED VELVET CAKE	\$8.00 PER SLICE
TIRAMISU	\$8.00 PER SLICE
ROCKY ROAD BROWNIE WITH ICE CREAM	\$8.00 PER SLICE
CHOCOLATE CAKE	\$8.00 PER SLICE
FRUIT MEDLEY	\$8.00 PER SERVING

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ONE DOZEN ORDER MINIMUM

PRICES PER DOZEN

COLD HORS D'OEUVRES

JUMBO SHRIMP WITH HOMEMADE COCKTAIL SAUCE	\$45.00
OLIVE TAPENADE CROSTINI	\$35.00
BRUSCHETTA	\$35.00
GRILLED ASPARAGUS WRAPPED WITH PROSCIUTTO	\$45.00
ASSORTED SANDWICH PLATTER WITH SALAD	\$50.00
ASSORTED WRAPS WITH SEASONAL FRESH FRUITS	\$50.00
VEGETABLE CRUDITE PLATTER WITH DIP	\$75.00
ASSORTED CHEESE AND CRACKER PLATTER	\$85.00
ASSORTED COLD CUT AND CHEESE PLATTER	\$95.00

HOT HORS D'OEUVRES

SPANAKOPITA	\$40.00
THAI CHICKEN SKEWERS WITH PLUM DIPPING SAUCE	\$40.00
FLAME BROILED BEEF KEBABS WITH VEGETABLES	\$65.00
VEGETABLE SPRING ROLLS WITH SESAME DIPPING SAUCE	\$40.00
POPCORN SHRIMP WITH COCKTAIL SAUCE	\$40.00
THREE CHEESE RAVIOLI WITH MUSHROOM THYME SAUCE	\$40.00
BAKED ARTICHOKE DIP	\$40.00
MINI ROASTED VEGETABLE QUESADILLAS	\$40.00
MINI BLACKENED CHICKEN QUESADILLAS	\$50.00
CHICKEN POTSTICKERS WITH PLUM CHILI DIPPING SAUCE	\$40.00
CRISPY CHICKEN STRIPS	\$45.00

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