



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:

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|------------|------|------------------|------|
| Television | \$65 | Whiteboard | \$15 |
| Microphone | \$35 | Podium | \$25 |
| Projector | \$65 | Flipchart | \$30 |
| Screen | \$35 | Conference Phone | \$25 |

*Extension cords and power strips are complimentary.

Additional Fees:

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|------------------|----------------------------------|
| Cake Cutting Fee | \$1 per person |
| Linen Charge | Varies Based on Fabric and Color |

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:

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|---|------------------|
| ½ Day Rate (4-5 Hours) | \$250 |
| -Room rental will be waived with a \$500 minimum food & beverage order, not including tax & gratuity. | |
| Full Day Rate (7-8 Hours) | \$400 |
| -Room rental will be waived with a \$750 minimum food & beverage order, not including tax & gratuity. | |
| Over 9 Hours | Additional \$100 |

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) \$400

-Room rental will be waived with a \$1,000 minimum food & beverage order, not including tax & gratuity.

Full Day Rate (8-9 Hours) \$650

-Room rental will be waived with a \$1,500 minimum food & beverage order, not including tax & gratuity.

Over 9 Hours Additional \$100

Patio

Patio Area Size: 975 Square Feet

24 X 45

Studio B & Patio before 5pm:

- \$1,500 minimum food & beverage order for a half day (4-5 hours), not including tax & gratuity.

- \$2,000 minimum food & beverage order for a full day (up to 8 hours), not including tax & gratuity.

Studio B & Patio after 5pm:

- \$2,500 minimum food & beverage order, not including tax & gratuity.

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: \$25.00
Minimum of 20 Guests
(Second Service at an Additional Cost)

Breakfast Selections

Entrées

Choose Three

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

Sides

- *Toast
- *Home Fried Potatoes

Refreshments

- *Coffee
- *Tea
- *Orange Juice

Pastries

- *Freshly Baked Croissants & Mini Muffins
- *Fresh Seasonal Fruits - Additional \$3.00 per person

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



COAST anabelle hotel™

BUFFET PACKAGE

LUNCH: \$35.00

DINNER: \$45.00

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 or 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 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: \$42 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: Cake

Ixtapa Mexican Station: \$42 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: Cake

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



\$25.00 Per Person (Inclusive of Tax & Gratuity)
All Entrée's served with Choice of Coffee, Tea or Soda.

Classic Burger

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

Turkey Croissant

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

California Cobb Salad

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

Linguini Pomodoro

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

\$35.00 Per Person (Inclusive of Tax & Gratuity)

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

Salmon with Dill Cream Sauce

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

Macadamia Nut Crusted Chicken Breast

Macadamia Nut Crusted Chicken Breast topped with Mango Chutney

Three Cheese Ravioli

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

South of the Border Salad

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

Prices are subject to change



\$45.00 Per Person (Inclusive of Tax & Gratuity)

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

Grilled to Order and served with a Red Wine Reduction Sauce

Chicken Jerusalem

Served with Artichoke Lemon Butter Sauce

Tropical Grilled Salmon

Grilled Salmon Topped with Fresh Fruit Salsa

Baked Cod

Cod with Creamy Lemon Dill Sauce

Pasta Primavera

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

****The \$25, \$35 and \$45 per person are inclusive packages with plated entrée's 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 less.*

Prices are subject to change



Breakfast Selections

Express Continental

Freshly Squeezed Orange Juice, Assortment of Mini Muffins and Croissants, Freshly Brewed Coffee, Decaffeinated Coffee or Assortment of Tazo Teas
\$12

Anabelle Continental

Choice of Mini Danish, Muffin or Croissant. Choice of Fresh Seasonal Fruit or Fruit Yogurt.
Choice of Freshly Brewed Coffee or an Assortment of Tazo Teas & Juice
\$13

The Coast Breakfast

Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes. Served with a Muffin, Fresh Seasonal Fruit, Freshly Brewed Coffee or Tea & Orange Juice
\$17

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
\$17

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



REFRESHMENTS & DESSERTS

BEVERAGES

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|---|---------------------|
| 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) | \$17.00 PER PITCHER |
| ASSORTED SOFT DRINKS (Canned) | \$3.00 EACH |
| ICED TEA, LEMONADE OR SODA | \$16.00 PER PITCHER |
| BOTTLED WATER (Flat) | \$3.00 EACH |
| BOTTLED WATER (Sparkling) | \$4.00 EACH |

BAKERIES

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|---|-------------------|
| FRESH PASTRIES, MUFFINS AND/OR CROISSANTS | \$37.00 PER DOZEN |
| FRESH NY STYLE BAGELS WITH CREAM CHEESE | \$40.00 PER DOZEN |
| FRESH BAKED COOKIES | \$24.00 PER DOZEN |
| ROCKY ROAD BROWNIES | \$41.00 PER DOZEN |

SNACKS

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

DESSERTS

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|-----------------------------------|--------------------|
| NY STYLE CHEESECAKE | \$6.00 PER SLICE |
| BANANA CHOCOLATE MOUSSE CAKE | \$7.00 PER SLICE |
| CARROT CAKE | \$7.00 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 | \$6.00 PER SLICE |
| FRUIT MEDLEY | \$7.00 PER SERVING |

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



ONE DOZEN ORDER MINIMUM
PRICES PER DOZEN

COLD HORS D'OEUVRES

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|---|---------|
| JUMBO SHRIMP WITH HOMEMADE COCKTAIL SAUCE | \$35.00 |
| OLIVE TAPENADE CROSTINI | \$25.00 |
| BRUSCHETTA | \$25.00 |
| GRILLED ASPARAGUS WRAPPED WITH PROSCIUTTO | \$35.00 |
| ASSORTED SANDWICH PLATTER WITH SALAD | \$37.00 |
| ASSORTED WRAPS WITH SEASONAL FRESH FRUITS | \$35.00 |
| 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

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|---|---------|
| SPANAKOPITA | \$30.00 |
| THAI CHICKEN SKEWERS WITH PEANUT DIPPING SAUCE | \$35.00 |
| FLAME BROILED BEEF KEBABS WITH VEGETABLES | \$40.00 |
| VEGETABLE SPRING ROLLS WITH SESAME DIPPING SAUCE | \$35.00 |
| POPCORN SHRIMP WITH COCKTAIL SAUCE | \$35.00 |
| THREE CHEESE RAVIOLI WITH MUSHROOM THYME SAUCE | \$30.00 |
| BAKED ARTICHOKE DIP | \$30.00 |
| MINI ROASTED VEGETABLE QUESADILLAS | \$30.00 |
| MINI BLACKENED CHICKEN QUESADILLAS | \$40.00 |
| CHICKEN POTSTICKERS WITH PLUM CHILI DIPPING SAUCE | \$25.00 |
| CRISPY CHICKEN STRIPS | \$30.00 |

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