



THE PLACE TO MEET



CROWNE PLAZA

CABAÑA HOTEL - PALO ALTO

GENERAL INFORMATION

These printed menus are guidelines designed to assist you in selecting a menu for your event. The Crowne Plaza Cabana Palo Alto Catering staff will be happy to prepare unique menus for each individual event. All prices are subject to increase and should be confirmed by your Catering Manager.

GUARANTEE

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 11am seven (7) business days in advance or the expected attendance will become the final guarantee, not subject to reduction. For per person meals, the Hotel will set and prepare for five percent above the guarantee.

SECURITY

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the banquet room prior to, during, or following the function. Arrangements for security of exhibits or merchandise that is set up for display must be made 21 days prior to the event. The Hotel reserves the right to expel any guests if they engage in illegal, disorderly or disruptive conduct. If it has been deemed that hotel requires additional security you will provide, at your own expense, un-armed security personnel supplied by a licensed guard or security agency currently doing business in the Santa Clara County. Hotel requires that you provide the name of the Security Agency and contact information including telephone and email address to the Hotel for approval at least 3 weeks prior to the event. If the Hotel requires security and does not receive the information by the due date specified the hotel may contract a security agency of their choice and will add the costs of this service to your final bill.

LABOR CHARGES

A \$150.00 labor charge will be applied to breakfast, lunch and dinner functions with fewer than 20 guests. A fee of \$100.00 per bartender will be applied to **all** bars if the minimum revenue of \$350.00 is not met.

Carvers, chefs and additional wait staff are available at \$225.00 per person for a three hour period. Wait service hours, including setup and tear-down, are 3 hours for breakfast, 3 hours for luncheon, 5 hours for dinner and 6 hours for reception/dinner. If event extends beyond these times, additional charges of \$500.00 per hour will apply.

ELECTRICAL/AUDIO VISUAL

A complete line of modern audio visual equipment and services are available through our In-house Audio Visual Company. Your Catering Manager can assist you with these services.

FOOD AND BEVERAGE POLICY

No food or beverage may be brought in to the Hotel by the Client or his/her attendees without contracted approval. Approved Ethnic licensed caterers are allowed. Caterers are to provide restaurant/caterer permit and certificate of insurance for \$1,000,000.00 with the certificate holder as: Crowne Plaza Cabana Hotel Palo Alto.

SERVICE CHARGE AND SALES TAX

Currently a 20% service charge and applicable state sales tax of 9.25% will be added to all food and beverage charges. According to California Tax Codes, service charges are subject to sales tax.



A LA CARTE & BEVERAGES

A LA CARTE

Assorted Low-Fat Fruit Yogurts	\$4.50 each
Assorted Cold Cereals Served with Skim Milk	\$4.50 per person
Assorted Bagels with Whipped Cream Cheese	\$38.00 per dozen
Zucchini, Carrot & Cranberry Breads	\$38.00 per dozen
Assorted Croissants	\$36.00 per dozen
Assorted Mini Muffins	\$36.00 per dozen
Assorted Danishes	\$36.00 per dozen
Assorted Biscotti	\$36.00 per dozen
Assorted Scones	\$36.00 per dozen
Brioche	\$36.00 per dozen
Bear Claws	\$36.00 per dozen
Homemade Cookies	\$36.00 per dozen
<i>(Chocolate Chip, Oatmeal Raisin, Peanut Butter, & Macadamia)</i>	
Chocolate Covered Pretzels with and without Nuts	\$36.00 per dozen
Freshly Popped Popcorn & Pretzels	\$18.00 per bowl
Kettle Chips	\$24.00 per bowl
Assorted Brownies <i>(Fudge, Espresso & Butter Blondie)</i>	\$30.00 per dozen
Fruit & Nut Bars <i>(Lemon, Apricot, Pecan & Keyline)</i>	\$30.00 per dozen
Whole Fresh Fruit	\$2.50 per piece
Candy & Energy Bars, Clif Bars	\$4.00 each
Frozen Fruit Bars & Ice Cream Bars	\$4.00 each
Warm Soft Pretzels with Mustard	\$28.00 per dozen
Chocolate Dipped Strawberries	\$38.00 per dozen
Mixed Nuts	\$25.00 per pound
Hot Stick Buns <i>(Pecan or Walnut)</i>	\$15.00 per dozen
Ciao Bella Sorbet or Ice Cream	\$6.00 each
<i>(Chocolate Hazelnut, Pistachio, Tahitian Vanilla, Silicon Blood Orange, Silicon Lemon & Mango)</i>	
Assorted Cupcakes	\$58.00 per dozen
<i>(Red Velvet, Chocolate, Vanilla Bean, Peanut Butter, Lemon)</i>	
Mini Cupcakes	\$28.00 per dozen
Trail Mix with Dried Fruits	\$28.00 per pound
Dried Fruits	\$30.00 per pound
<i>(Mango, Papaya, Cranberry, Pineapple, Banana)</i>	

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas	\$55.00 per gallon
Freshly Brewed Iced Tea with Sliced Lemons	\$3.50 per person
Assorted Soft Drinks	\$4.00 per bottle
Sparkling Mineral Water	\$4.00 per bottle
Bottled Water	\$4.00 per bottle
Vitamin Flavored Water	\$4.00 per bottle
Fresh Seasonal Fruit Smoothie	\$65.00 per gallon
Orange, Apple, Cranberry, Tomato & Grapefruit Juices	\$65.00 per gallon
Fresh Fruit Punch or Lemonade	\$55.00 per gallon
Odwalla Juice	\$6.00 per bottle
Izze's Sparkling Soda	\$6.00 per bottle

