



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.



CONTINENTAL BREAKFAST

BASICS CONTINENTAL BREAKFAST

\$14.00 PER PERSON

Freshly Squeezed Orange Juice
Assorted Breakfast Pastries & Mini Muffins
Fresh Fruit Preserves & Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

CABANA CONTINENTAL BREAKFAST

\$21.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruit & Berries
Assorted Breakfast Pastries & Mini Muffins
Assorted Bagels with Whipped Cream Cheese
Fresh Fruit Preserves & Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

NEW YORKER CONTINENTAL BREAKFAST

\$24.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Danishes, Croissants & Breakfast Pastries
Assorted Bagels with Whipped Cream Cheese
Fresh Fruit Preserves & Butter
Sliced Smoked Salmon with Capers, Tomatoes & Onions
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

EUROPEAN CONTINENTAL BREAKFAST

\$26.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruit & Berries
Croissant, Brioche, & Soft Rolls
Fresh Fruit Preserves & Butter
Sliced Meats: Black Forest Ham, Honey Ham, Prosciutto, and Salami
Sliced Cheeses: Fontina, Brie, Cheddar, Gouda, and Emmental
Assorted Low Fat Fruit Yogurts Served with Berries & Granola
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

** Flavored Cream Cheese available for an additional \$3.00 per person

** Add: Hard Boiled at \$1.00 per person

CROISSANT: Chocolate, Almond, and Plain

DANISH: Apple, Apricot, Blueberry, Cherry, Cheese & Raspberry

SCONES: Blueberry, Current, and Glazed Maple

BAGELS: Cinnamon Raisin, Blueberry, Plain, Poppy Seed, and Whole Wheat

MUFFIN: Blueberry, Poppy Seed, Banana, and Bran



Crowne Plaza Cabaña 4290 El Camino Real, Palo Alto, CA 94306 Tel 650.628.0138 Fax 650.628.0195
www.cppaloalto.crowneplaza.com sales.catering@cabanapaloalto.com

All prices are subject to a 20% service charge & local sales tax. Prices are subject to change without notice.

BREAKFAST BUFFET

Minimum of 30 people on all Buffets

COUNTRY BREAKFAST

\$28.00 PER PERSON

*Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruit & Berries
Danishes, Croissants, Mini Muffins & English Muffins
Fresh Fruit Preserves & Butter
Assorted Cold Cereals & Granola Served with Skim Milk
Assorted Low Fat Fruit Yogurts
French Toast Served with Vermont Maple Syrup
Scrambled Eggs with Cheddar Cheese
Thick Sliced Bacon & Link Sausage
Country Breakfast Potatoes
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas*

MEDITERRANEAN BREAKFAST

\$28.00 PER PERSON

*Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Sliced Seasonal Fresh Fruit & Berries
Spinach, Feta & Mushroom Frittata
Chicken Apple Sausage
Breakfast Potatoes with Sautéed Peppers & Onions
Assorted Croissants & Scones
Whipped Honey-Butter & Fruit Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas*

CABANA CROWNE BREAKFAST

\$30.00 PER PERSON

*Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Grilled Cheese Crepes with Strawberry Syrup
Mini Blueberry Pancake with Maple Syrup
Assorted Bagels with Plain & Sun Dried Tomato Cream Cheese
Parmesan Potatoes
Scrambled Eggs with Chorizo
Shredded Cheddar & Tomato Fresca
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas*



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BRUNCH

Minimum of 50 people on Breakfast Brunch Buffet

CABANA BRUNCH BUFFET

\$39.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Apple Juices
Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Croissants, Danishes, Muffins & Scones
Assorted Bagels with Whipped Cream Cheese
Fresh Fruit Preserves & Butter
Assorted Low Fat Fruit Yogurts Served with Berries & Granola
Assorted Cold Cereals Served with Skim Milk
Smoked Salmon with Capers, Red Onions & Sliced Lemons
Mixed Baby Greens with Sweet Tomatoes & Balsamic Vinaigrette
Buffalo Mozzarella with Tomatoes & Basil
Farm Fresh Scrambled Eggs Served with Cheddar Cheese & Tomato Salsa (*on the side*)
Thick Sliced Bacon
Link Sausages
Potatoes O'Brien
Grilled Tender Beef in a Cabernet Sauce Served with Freshly Baked Rolls
Mini Desserts, Mango Mousse Cake & Chocolate Décadent Cake
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

BREAKFAST ENHANCEMENTS

BREAKFAST CROISSANTS *\$8.00 per person*
Black Forest Ham & Gruyere Cheese

BREAKFAST WRAP *\$8.00 per person*
Sliced Mushrooms, Onions, Green Peppers & Scrambled Eggs
Wrapped in a Flour Tortilla

CLASSIC QUICHE *\$8.00 per person*
House Made Mini Vegetarian Quiche

FRITTATA *\$8.00 per person*
Choice of: Italian Sausage & Trio Mushroom, Spinach with Sun Dried
Tomato & Parmesan Cheese, or Egg White with Grilled Vegetables

OMELET STATION *\$12.00 per person*
Ham, Mushrooms, Bell Peppers, Onions & Cheddar Cheese
Chef's fee required at \$225.00 for 1 hour of service



PLATED BREAKFAST

*For Groups of less than 20, additional \$150.00 server fee will be charged
Includes Freshly Squeezed Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas
Assorted Breakfast Pastries*

THE ALL AMERICAN

\$24.00 PER PERSON

Choice of Crisp Smoked Bacon, Sausage Links or Honey Baked Ham
Served with Scrambled Eggs & Skillet Potatoes

ROASTED VEGETABLE FRITTATA

\$24.00 PER PERSON

Mushroom, Spinach, Bell Pepper, Onion, & Potato
Garnished with Baked Parmesan Tomato

BANANA AND MASCARPONE FRENCH TOAST (200 MAX)

\$25.00 PER PERSON

Thickly Sliced Bread with Banana & Mascarpone Cream
Dipped in Cinnamon Egg Batter & Grilled to Golden Brown
Served with Warm Maple Syrup & Hickory Smoked Bacon

SPINACH AND MUSHROOM QUICHE

\$24.00 PER PERSON

Served with Apple Chicken Sausage, Bell Peppers & Skillet Potatoes



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
Bear Claws	\$36.00 per dozen
Homemade Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter, & Macadamia)	\$36.00 per dozen
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 (Fudge, Espresso & Butter Blondie)	\$30.00 per dozen
Fruit & Nut Bars (Lemon, Apricot, Pecan & Keyline)	\$30.00 per dozen
Whole Fresh Fruit	\$2.50 per piece
Candy & Energy 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 (White or Dark)	\$38.00 per dozen
Mixed Nuts	\$25.00 per pound
Hot Stick Buns (Pecan or Walnut)	\$15.00 per dozen
Ciao Bella Sorbet or Ice Cream (Chocolate Hazelnut, Pistachio, Tahitian Vanilla, Silicon Blood Orange, Silicon Lemon & Mango)	\$6.00 each
Assorted Cupcakes (Red Velvet, Chocolate, Vanilla Bean, Peanut Butter, Lemon Meringue, Jelly Roll)	\$60.00 per dozen

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



BREAK PACKAGES

CABAÑA ALL DAY BREAK PACKAGES

10 Person Minimum

THE CONTINENTAL

\$39.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Apple Juices
Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Bear Claws & Mini Muffins
Assorted Bagels with Whipped Cream Cheese
Fresh Fruit Preserves & Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

Mid-Morning Refresh of Coffee & Tea
Assorted Sodas & Mineral Waters

Snack Break
Assorted Cookies & Brownies
Kettle Chips
Basket of Whole Fresh Fruit
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

THE NEW YORKER

\$44.00 PER PERSON

Freshly Squeezed Orange, Grapefruit & Apple Juices
Sliced Seasonal Fresh Fruit & Berries
Freshly Baked Danishes, Croissants & Zucchini, Carrot & Cranberry Breads
Assorted Bagels with Whipped Cream Cheese
Fresh Fruit Preserves & Butter
Sliced Smoked Salmon with Capers, Tomatoes & Onions
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

Mid-Morning Refresh of Coffee & Tea
Assorted Sodas & Mineral Waters

Stadium Snack Break
Soft Pretzels Served with Mustard
Buttered Popcorn & Kettle Chips
Carrot & Celery Sticks Served with Ranch Dip
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas



BREAK TIME

SNACK ATTACK BREAK

\$18.00 PER PERSON

Bowl of Pretzel Twists
Kettle Chips
Assorted Cookies & Brownies
Basket of Whole Fresh Fruit
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

SWEET TREAT BREAK

\$18.00 PER PERSON

Assorted Homemade Cookies
Selection of Ciao Bella Sorbet & Ice Cream
Basket of Whole Seasonal Fruit
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

STADIUM BREAK

\$18.00 PER PERSON

Warm Soft Pretzels Served with Mustard
Buttered Popcorn & Kettle Chips
Carrot & Celery Sticks Served with Ranch Dip
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

SOUTH OF THE BORDER BREAK

\$18.00 PER PERSON

Tortilla Chips
Guacamole & Salsa
Black Bean & Corn Dip
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

ALL DAY BEVERAGE PACKAGE

\$18.00 PER PERSON

Unlimited Beverage Service for a Full Day Meeting to Include:
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas
Assorted Sodas, Mineral Waters, & Bottled Water

HALF DAY BEVERAGE PACKAGE

\$10.00 PER PERSON

Unlimited Beverage Service for a Half Day or Evening Meeting to Include:
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas
Assorted Sodas, Mineral Waters, & Bottled Water
(Maximum of 4 hours)



SPECIALTY BREAKS

GOURMET COFFEE BAR

\$15.00 PER PERSON

Assorted Biscotti
Shaved Chocolate, Whipped Cream, Cinnamon Sticks, & Ground Nut Meg
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

MEDITERRANEAN TRIO

\$18.00 PER PERSON

Warm Pita Points
Hummus and Baba Ghanouj
Assorted Marinated Olives
Mini Mozzarella Balls
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

NACHO BAR

\$21.00 PER PERSON

Tri Colored Tortilla Chips
Hot Nacho Cheese Dip
Chili Beans (Beef or Vegetarian)
Sliced Jalapeños, Sour Cream, Fresh Salsa, & Guacamole
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

STRAWBERRY SHORTCAKE

\$21.00 PER PERSON

Sponge Cake Served in Martini Glasses
Sliced Strawberries Served with Strawberry Syrup
Fresh Vanilla Whipped Cream and Shaved Chocolate
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

DESSERT BAR

\$18.00 PER PERSON

Chocolate Covered Strawberries
Mini Assorted Chocolate Truffles
Mini Cheesecakes and Fruit Tartlet's
Assorted Sodas & Mineral Waters
Freshly Brewed Regular Coffee, Decaffeinated Coffee & Assorted Specialty Teas

