

SANCTITY<sup>®</sup>  
HOTEL

TAPESTRY  
COLLECTION  
by Hilton™



EVENTS/CATERING MENU  
BY **DURANGO**  
COCINA & ROOFTOP

# Space Fees

## First Floor

**Private Room - \$500 space fee / \$2,500 F&B min**  
*15 seated*

**1st Floor Outside Patio - \$1,250 space fee / \$4,500 F&B min**  
*65 Seated / 85 Cocktail Reception*

**1st Floor Buyout Inside Only- \$2,500 space fee / \$7,500 F&B min**  
*85 Seated / 120 Cocktail Reception*

**Full Buyout First Floor - \$5,000 space fee / \$15,000 F&B min**  
*120 Seated / 175 Cocktail Reception*

# Space Fees

## East Side Rooftop

*150 Cocktail Reception*

**The Serpentine Lounge**

**\$750 / \$2,500 F&B min**

*30 seated / 40 cocktail reception*

**East Side Rooftop Buyout**

**\$5,500 space fee / \$7,500 F&B min**

*(Mon – Thursday / Sunday)*

**\$6,500 space fee / \$10,000 F&B min**

*(Friday and Saturday)*

## West Side Rooftop

*75 Cocktail Reception*

**West Side Rooftop Buyout**

**\$2,250 space fee / \$4,500 F&B min**

*(Monday – Thursday / Sunday)*

**\$3,500 space fee / \$5,500 F&B min**

*(Friday and Saturday)*

## Full Buyout Rooftop

*120 Seated / 280 Cocktail Reception*

**\$7,500 space fee / \$10,000 F&B min**

*(Mon – Thursday / Sunday)*

**\$10,000 space fee / \$15,000 F&B min**

*(Friday and Saturday)*

# Breakfast Brunch Buffet Options

*All brunches are accompanied with fresh brewed regular and decaffeinated coffee, assortment of teas, organic and herbal condiments*

## **Good Morning Rancho!**

*\$50 pp*

- Fresh Squeezed Valencia Orange Juice
- House Baked Basket of Croissants / Danishes
- Hand Selected California Seasonal Fruits and Berries
  - Assorted Bagels
  - Whipped Cream Cheese and Jelly
  - Homemade Granola, Greek and Fruit Yogurt
- Scrambled Farm Fresh Cage-Free Eggs with Chives
  - Applewood Smoked Bacon
  - Chicken Apple Breakfast Sausage
- Breakfast Potatoes, Sweet Peppers and Green Onion

### **Dessert:**

*Mini Assorted Desserts, Flan, and  
Churros with Mexican Chocolate sauce*

## **Durango Brunch**

*\$68 pp*

- Fresh Squeezed Valencia Orange Juice
- House Baked Basket of Croissants / Danishes
- Hand Selected California Seasonal Fruits and Berries
  - Waffles
  - Chilaquiles
  - Scrambled Eggs
- Applewood Smoked Bacon
  - Smoked Sausage
- Breakfast Potatoes, Sweet Peppers and Green Onion
- Ensalada De Conejo, Mixed greens, Roasted Carrots, Pipicha Dressing, Carrot Pico De Gallo, Crispy Tortilla
  - Ceviche w/ Tomato, Passion Fruit, Cilantro

### **Dessert:**

*Mini Assorted Desserts, Flan, and  
Churros with Mexican Chocolate sauce*

# Lunch Buffet Options

## THE SANDWICH DELI

*\$50 per person*

*Hand Cut Seasonal Fruit Salad*

*Caesar Salad  
with Sourdough Croutons, Caesar Dressing*

### **Mains:**

*Herb Marinated Grilled Chicken Breast  
Shaved Prosciutto*

*Roasted Turkey Breast and Roast Beef  
Sliced Aged Cheddar, Gruyere and Smoked Gouda*

### **Sauces:**

*Selection of Mayonnaise, Garlic Aioli, and Whole  
Grain Mustard*

### **Bread:**

*Ciabatta, Brioche Buns and French Baguette*

### **Dessert:**

*Assortment Of Cookies, Blondies, Brownies and  
Lemon Bars*

## EL DURANGO

*\$65 per person*

*Caesar Salad  
with Sourdough Croutons, Caesar Dressing*

### **OR**

*Southwest Salad  
with hopped Romaine, Black Beans, Roasted  
Corn, Jicama, Black Olives and Chipotle Ranch  
Dressing*

### **Taco Bar:**

*Warm Corn and Flour Tortillas*

*Carne Asada and Chicken*

### **Sides:**

*Chopped White Onion, Cilantro, Green and  
Red Salsa, Pico De Gallo, Lime Wedges, Cotija,  
Guacamole*

*Refried Beans*

*Mexican Rice*

### **Dessert:**

*Tres Leches Cake, Mexican Chocolate Pot De  
Crème*

## THE ALL-AMERICAN

*\$65 per person*

*Caesar Salad  
with Sourdough Croutons, Caesar Dressing*

### **OR**

*Garden Salad*

### **Mains:**

*Chicken Wings (buffalo)*

*Mini Sliders (beef and pulled pork)*

*BBQ Ribs*

### **Sides:**

*Fingerling Potato Salad with Fresh Dill Pesto*

*Macaroni and Cheese*

*Corn Bread*

*Baked Beans*

### **Dessert:**

*Brownies, Chocolate Chip Cookies, Mini  
Cheesecakes*

# TRAY PASSED HORS D'OEUVRES

50 pièces per order

## COLD

Smoked Salmon, Fried Capers, Saffron Aioli, Focaccia - \$250

Street Corn, Lime Aioli, Cotija Cheese, Sal De Chapulin - \$200

Shrimp Tostada, Avocado, Yuzu Aioli, Serrano, Cilantro - \$225

Seasonal Melon, Shaved Parma Prosciutto - \$200

Seared Beef Carpaccio, Dijon, Cornichon, Crostini - \$300

Heirloom Cherry Tomato, Fresh Mozzarella, Pesto Oil Skewer - \$200

Mini Avocado Toast w/ Pickled Onion, Hearts of Fire, Cucumber - \$200

Guacamole Cups, Fresh Guacamole, Pico De Gallo - \$225



## HOT

Empanada De Huitlaoche, Queso, Epazota, Salsa Verde, Truffle Cream - \$300

Mini Sliders with Cheese, Poblano Aioli and Grilled Onions - \$325

Veggie Skewers, Adobo, Amaranto - \$250

Crispy rolled taquitos w/ our house-blend masa - \$300

Grilled Chicken Skewers w/ oregano and ancho - \$350

Chorizo Skewer w/ avocado crema and salsa verde - \$350

Seasonal Vegetable Skewers glazed in miso-honey - \$300

Crispy Fried Cozy Shrimp Sweet Chili - \$300

Coconut Shrimp - \$300

Chicken Quesadillas and Guacamole - \$300

Mini Braised Beef Short Rib Tacos with Onion Marmalade - \$400

Mini Shredded Chicken Tacos - \$375

# TRAY PASSED DESSERTS

50 pieces per order

*Assorted Cake Pops - \$300*

*Assorted Mini Cups Cakes - \$325*

*NY Cheesecake Bites (Blueberry or Strawberry) - \$325*

*Homemade Chocolate Chip Cookies - \$250*

*Chocolate Mousse with Raspberry Sauce - \$250*

*Fruit Skewer with Honey Glaze (VG) - \$250*

*Chocolate Peanut Butter Tort - \$300*

*Tiramisu Pudding Shots with Lady Finger Cookies - \$300*

*Vegan Cookies (Chocolate Chip, Oatmeal Raisin) (VG) - \$350*

*Mini Pan Dulce - \$300*

**Assorted Dessert Display - \$650**

*Chef Selection Mini Desserts*

40 – 50 people



# Dinner Buffet Options

## Sabor Select

*\$95 per person*

### STARTER

Choose One

#### **Caesar Salad**

*Charred romaine, house-made charred Caesar dressing, adobo croutons, and enchilada cheese*

or

#### **Spinach Salad**

*Garlic-sautéed spinach, quesillo cheese, crispy onions, lime-infused spinach chips*

### MAINS

Choose Two

*Short Ribs w/ morita glaze*

*Eggplant Parmesan*

*Charcoal-roasted chicken breast*

*with adobo seasoning*

*Salmon with miso glaze*

*Sweet Corn Ravioli, Squash Blossoms*

### SIDES:

Choose Two

*Roasted Seasonal Vegetables*

*Oven Baked Fingerling Potatoes, Rosemary*

*Yukon Gold Mashed Potato*

*Jumbo Asparagus*

*Brussel Sprouts, Toasted Almonds, Salsa Verde*

## Fiesta Feist

*\$110 per person*

### STARTER

Choose One

#### **Caesar Salad**

*Charred romaine, house-made charred Caesar dressing, adobo croutons, and enchilada cheese*

or

#### **Spinach Salad**

*Garlic-sautéed spinach, quesillo cheese, crispy onions, lime-infused spinach chips*

### MAINS

Choose Three

*Short Ribs w/ morita glaze*

*Eggplant Parmesan*

*Charcoal-roasted chicken breast*

*with adobo seasoning*

*Salmon with miso glaze*

*Sweet Corn Ravioli, Squash Blossoms*

### SIDES:

Choose Two

*Roasted Seasonal Vegetables*

*Oven Baked Fingerling Potatoes, Rosemary*

*Yukon Gold Mashed Potato*

*Jumbo Asparagus*

*Brussel Sprouts, Toasted Almonds, Salsa Verde*

## Casa Grande

*\$120 per person*

### STARTER

Choose One

#### **Caesar Salad**

*Charred romaine, house-made charred Caesar dressing, adobo croutons, and enchilada cheese*

or

#### **Spinach Salad**

*Garlic-sautéed spinach, quesillo cheese, crispy onions, lime-infused spinach chips*

### MAINS

Choose Three

*Short Ribs w/ morita glaze*

*Eggplant Parmesan*

*Charcoal-roasted chicken breast*

*with adobo seasoning*

*Sweet Corn Ravioli, Squash Blossoms*

*Branzino topped w/ fish ranchero salsa*

*Dry-aged ribeye w/ chipotle demi-glaze*

### SIDES:

Choose Two

*Roasted Seasonal Vegetables*

*Oven Baked Fingerling Potatoes, Rosemary*

*Yukon Gold Mashed Potato*

*Jumbo Asparagus*

*Brussel Sprouts, Toasted Almonds, Salsa Verde*

# Beverage Packages

## **BEER AND WINE PACKAGE**

*\$50.00 per guest (3 hours open bar)*

## **WELL PACKAGE**

*\$65.00 per guest (3 hours open bar)*

## **PREMIUM PACKAGE**

*\$85.00 per guest (3 hours open bar)*

## **NON-ALCOHOLIC PACKAGES**

*\$8.00 per guest (3 hours open bar)*  
*sodas and juices*

## **Coffee and Tea Station**

*\$8 per guest*

## **CASH or CONSUMPTION BAR**

*(bartender fee applies for over 30 guests)*

## **BARTENDER / BAR SET UP FEE**

*\$150 PER BARTENDER*



**Pricing subject to 22% service charge, and current sales tax**  
*Service charge and sales tax are subject to change without notification*

**FOOD & BEVERAGE MINIMUMS AND VENUE RENTAL FEES**

*All event spaces require a food and beverage minimum and/or venue rental fee. These minimum requirements and rental fees are exclusive of current service charge and sales tax. These fees vary and your Catering Manager can quote pricing accordingly.*

**DEPOSITS & PRICING**

*Deposits are equal to the room fee or higher. The non-refundable initial deposit is due upon receipt of a signed contract. Final payment is due 5-7 days prior to your event. We require confirmation of guaranteed attendance no later than 7 business days in advance of all functions. Your bill will be based on the guaranteed number plus any additional charges*

**SERVICE CHARGES & SALES TAX**

*Service charges are applicable to all food & beverage and any venue rental which food and beverage is served. California sales tax will apply to all food, beverage and service charges incurred during the function.*

**GUEST ROOMS**

*The Hotel has 68 guest rooms. Our Sales Office will be happy to assist you with information about arranging a block of rooms for your out-of-town guests. For all guest rooms, check-in is at 3:00PM and check-out is 11:00AM. If you require early check-in, we recommend reserving the accommodation for the night prior.*

**BEVERAGE POLICY**

*Should the Hotel find any customer or guest bring in any alcohol onto hotel premises or allow any minor (under the age of 21) to consume alcohol or if a member of the party serves someone who has been deemed intoxicated, the hotel may choose to stop the service of alcohol and or ask that individual to leave after notifying the event contract person. Bartenders will card all individuals and notify management if there are any concerns regarding age.*

**DECORATIONS**

*Decorations or displays brought into the hotel must be preapproved through the Hotel Catering & Events Manager. Rice, confetti, or glitter are not to be used for any aisle or centerpieces. The hotel will provide standard polyester table linens. The hotel offers floor-length linens at an additional fee. The client may bring in candles only if they are in a votive, and the top of the flame is at least 4 inches from the top of the votive with an approved permit from local FD. Additional assistance with decorations may be coordinated through your Service Manager.*

**ENTERTAINMENT**

*Entertainment may be arranged for the event with proof of the vendors' COI provided. All entertainment needs to be approved by the Hotel Catering Manager.*

**SECURITY**

*Security is required for all weddings. The number of guards depends on the number of guests expected and the locations. Security guards are \$60/hour, per guard, minimum 5 hours each. Final requirements will be decided upon by the Hotel Catering Manager.*

**VENDORS**

*All vendors coming onto property must have submitted proper proof of their Certificate of Insurance (COI) prior to the event date. Vendors must provide adequate staff to set up and move their items. Hotel staff will not be responsible for cleaning up or moving and arranging flowers, décor, etc. Vendor parking is not included, and the client is responsible for informing their vendors of applicable parking charges.*

**PARKING**

*All parking is self-parking only. This may be hosted or non-hosted. Parking for event attendees is \$25.00. Special arrangements are necessary for buses, prices determined accordingly.*

**MENU PRICING**

*All menus and fees in the banquet menu packet are subject to change.*