

HOTEL VITALE

SAN FRANCISCO



2010 WINTER MENUS

December | January | February

CONTINENTAL BREAKFAST MENUS

10 PERSON MINIMUM

VITALE CONTINENTAL BUFFET \$28.00 per person

House made Americano granola with organic yogurt
Fresh sliced seasonal fruit
Assorted local breakfast pastries including muffins, breads, and croissants

ITALIAN CONTINENTAL BUFFET \$32.00 per person

Assorted local yogurt
Hard boiled eggs
Platter of cured meats and cheeses
Sliced breads
Fresh sliced seasonal fruit

**With sliced prosciutto & cheeses, add \$5.00 per person to the menu price.*

**All continental breakfasts include: Selection of fresh-squeezed organic juices, Equator organic coffee, decaffeinated coffee, and selection of teas with milk, cream, honey & sugar*

AMERICANO HOT BREAKFAST BUFFET MENU

20 PERSON MINIMUM.

\$38.00 per person.

Please add \$5.00 per person, per additional selection.

THE BASICS, *includes all of the following:*

Fresh sliced seasonal fruit
House made granola with organic yogurt
Assorted local breakfast pastries including muffins, breads, and croissants
Selection of fresh-squeezed juices, organic coffee, decaffeinated coffee, selection of teas with milk, cream, honey, and sugar

EGGS, *please select one of the following:*

Lightly scrambled eggs
Scrambled eggs with sweet onion, tomato and basil
Hard boiled eggs
English muffin sandwiches with scrambled eggs, tomato, and apple wood smoked bacon, *add \$2.00 per person*

STARCH, *please select one of the following:*

Creamy polenta with mascarpone
Potato hash browns with herbs
Roasted Yukon gold potatoes with rosemary
Steel cut oatmeal

PROTEIN, *please select one of the following:*

Chicken and apple sausage
Apple wood smoked bacon
Black forest sliced ham
Pork Breakfast Sausage

THEMED BREAK MENU SELECTIONS

12 PERSON MINIMUM, BASED ON 30 MINUTE SERVICE

VITALE BASIC Equator Organic Coffee and Tea Selection	\$6.00 per person	GELATO CART Assortment of Traditional & Enticing House-made Gelato Selection of gourmet accompaniments to enhance your gelato creation and petite cookies	\$22.00 per person
CINCO DE MAYO House-made guacamole Pico de Gallo Salsa Warm, salted corn tortilla chips Non-alcoholic agua frescas	\$20.00 per person	TASTE OF THE MEDITERRANEAN Hummus Baba Ganoush Marinated Olives Herb Marinated Feta Pita Bread	\$24.00 per person
COOKIES AND FRUIT Selection of house made petite cookies Assorted sliced seasonal fruit	\$16.00 per person	"IT'S GOOD TO BE THE KING" Hog Island Oysters on the Half Shell with Classic Garnitures Champagne by the glass	\$42.00 per person
ENERGY ZONE Individual espresso shots Voss bottled energy drinks Energy bars Trail mix	\$19.00 per person	VITALE NATURAL REFRESHER Assorted granola & energy bars Fresh seasonal sliced fruit Seasonal crudite with dipping sauce Olive oil roasted almonds and chili cashews	\$20.00 per person
FERRY MARKET EXPERIENCE Assorted Sliced Seasonal Fresh Fruit Seasonal Crudités with Dipping Sauces Selection of Imported & Domestic Cheeses, Sliced Baguette, Roasted Almonds Americano Antipasti Platter featuring Salumi, Mortadella, Prosciutto, and Rosemary Bread	\$30.00 per person	MAKE IT A HAPPY HOUR Glass of Still or Sparkling Wine Domestic Beer	\$11.00 each \$6.00 each

ALA CARTE BREAK SELECTIONS

12 PERSON MINIMUM

BASED ON 30 MINUTE SERVICE

Breakfast pastries, muffins & scones	\$7.00 per person	Assorted petite cookies	\$7.00 per person
House made granola	\$5.00 per person	Chocolate brownies	\$7.00 per person
Local organic yogurt	\$5.00 per person	Mini candy bars, assorted	\$5.00 per person
Sliced fresh seasonal fruit	\$7.00 per person	Assorted candy bars	\$4.00 per item
Seasonal whole fruit	\$3.50 per piece	Granola / energy bars	\$5.00 per item
Assorted bagels, cream cheese	\$7.00 per person	Kettle chips, individual bags	\$5.00 per person
Bagels with smoked salmon	\$14.00 per person	Fresh popped popcorn	\$5.00 per person
Fresh house made smoothies	\$9.00 per person	Olive oil roasted almonds	\$10.00 per bowl
		Spicy Americano cashews	\$10.00 per bowl
Spa Water	\$5.00 per person	Cheese platter, serves 15	\$150.00 each
Mint Ice Tea	\$5.00 per person	Antipasti platter, serves 15	\$150.00 each
Custom Lemonade	\$5.00 per person	Seasonal crudite platter, 15	\$108.00 each
Voss still & sparkling waters	\$5.50 per item	Sliced fresh fruit, serves 15	\$125.00 each
Voss energy drinks	\$7.00 per item		
Izze Sparkling Juices	\$4.50 per item		
Assorted sodas	\$4.50 per item		

COLD LUNCH BUFFETS

10 PERSON MINIMUM

DELI BUFFET

\$32.00 per person

Mixed baby green salad with fresh herbs
Sliced turkey, ham, and roast beef & roasted vegetables
Sliced rolls with mustard & mayonnaise
Cheese, lettuce, house-made pickles & sliced tomatoes
Kettle chips
Assorted petite cookies

** please allow for additional time to create sandwiches **

EXPRESS SALAD BAR

\$45.00 per person

Mixed baby greens with seasonal chopped vegetables,
fresh herbs, cheese, and balsamic vinaigrette
Sliced marinated Fulton Valley chicken breast
Ahi Tuna conserva
Fruit salad with figs, mint and honey
Pasta salad with broccoli, oregano, pickled sweet chili and goat cheese
Fruit salad with figs, mint and honey

A DAY IN THE WINE COUNTRY BUFFET

\$55.00 per person

Roasted Petaluma chicken breast sandwich with tarragon aioli
Grilled flank steak sandwich with gremolata and roasted peppers
Roasted eggplant sandwich with pesto and Crescenza cheese
Selection of local specialty cheeses and antipasti
Water Crackers
Marinated olives
Roasted almonds with sea salt
Yukon gold potato salad with black truffles
Grape Clusters (seasonal)
House made chocolate truffles

GOURMET EXPRESS BUFFET

\$40.00 per person, 2 choices per category

\$46.00 per person, 3 choices per category

SOUP & SALAD SELECTIONS

Lentil salad with garlic, tomatoes, red wine vinaigrette
Mixed baby greens with seasonal chopped vegetables, fresh herbs, cheese and
balsamic vinaigrette
Pasta salad with feta cheese and chopped vegetables
Pasta Salad with broccoli, Oregano, pickled sweet chili and goat cheese
Yukon gold potato salad
Butternut squash soup with cinnamon crème fraiche
Tuscan bread soup
White bean and kale soup

SANDWICH SELECTIONS

Black forest ham & swiss cheese panini with dijon mustard on brioche
Chicken Caesar wraps with romaine lettuce and shaved parmesan cheese
Country chicken salad with roasted almonds, diced celery, and dried currants
Hot pastrami with sharp cheddar cheese and caramelized onions
Mushroom and fontina Panini
Roasted vegetables, basil mayonnaise, piquillo peppers on a semolina roll
Smoked salmon Panini with dill fromage blanc, pickled red onion and
watercress **add \$6.00 per person*
Truffled egg salad sandwich on whole wheat

SERVED WITH

Kettle chips
Chocolate brownies

Additional sandwiches, please add \$8.00 per person, per selection

Additional salads, please add \$7.00 per person, per selection

AMERICANO MARKET LUNCH BUFFET MENU

20 PERSON MINIMUM. \$50.00 per person.

STARTERS - *Select **two** of the following. Additional selections, please add \$5.00 per person, per selection*

Americano Caesar salad with parmesan and croutons

Farro Salad with pistachios, golden raisins and cauliflower

Greek salad with black olives, tomatoes, peperoncini & feta

Heirloom tomato soup with sourdough garlic croutons

Heirloom radicchios with local citrus and gorgonzola cheese

Pasta salad with roasted peppers, green beans and feta

Potato & leek soup

Star Route Farms organic mixed greens with balsamic

Yukon gold potato salad

SIDES - *Select **one** of the following. Additional selections, please add \$5.00 per person, per selection*

Cannellini beans with pancetta and herbs

Creamy polenta with mascarpone

Creamy mashed Potatoes

Roasted cauliflower with capers, pine nuts and golden raisins

Roasted Yukon gold potatoes with rosemary and olive oil

ENTREES - *Select **two** of the following. Additional selections, please add \$8.00 per person per selection*

Lacinato kale with sausage, chili and Manila clams

Chicken scaloppini with lemon caper sauce

Four Cheese lasagna with fresh tomato pomodoro and basil puree

Grilled Fulton Valley chicken breast with fennel and almonds

Grilled mahi mahi with black olive tapenade

Lasagna bolognese

Marinated flank steak with wild mushrooms & salsa verde

California swordfish green olive tapenade

Roasted pork loin with apples, bacon and Brussels sprouts

DESSERT - *Select **one** of the following. Additional selections, please add \$5.00 per person per selection*

Apple and cranberry crisp with walnut and brown butter sugar topping

Buttermilk panna cotta with blood oranges or huckleberries

Cinnamon angel food cake with citrus fruits

Dark chocolate mousse with sweet cream and biscotti

Fresh ginger cake with lemon cream

Meyer lemon semifreddo - sponge cake layered with lemon and mascarpone

Tcho chocolate ganache tart in a cookie crust with whipped cream

Vanilla and brown butter tart with cranberries or apples

PLATED LUNCH MENU

20 PERSON MINIMUM

STARTERS, *Select one of the following*

Americano Caesar salad with shaved parmesan
Heirloom radicchios with local citrus and gorgonzola cheese
Heirloom tomato soup with sourdough garlic croutons
Pasta salad with roasted peppers, green beans and feta
Star Route Farms organic baby greens with balsamic

ENTREE COURSE SELECTIONS, *Select one of the following*

Mushroom and spinach ravioli with Parmigiano	\$50.00
Grilled Fulton Valley chicken breast with fennel & almonds on mashed potatoes	\$53.00
Grilled New York steak with mashed potatoes and roasted broccoli	\$61.00
Seared ahi tuna Nicoise salad with hard boiled eggs, green beans, anchovies, tomato and romaine lettuce	\$55.00
Petrале sole picatta with brown rice and brown butter caper sauce	\$59.00
Cavatelli with whey braised veal sugo and lacinato kale	\$59.00

DESSERT, *Select one of the following.*

Apple and cranberry crisp with walnut and brown butter sugar topping
Buttermilk panna cotta with blood oranges or huckleberries
Cinnamon angel food cake with citrus fruits
Dark chocolate mousse with sweet cream and biscotti
Fresh ginger cake with lemon cream
Meyer lemon semifreddo - sponge cake layered with lemon and mascarpone
Tcho chocolate ganache tart in a cookie crust with whipped cream
Vanilla and brown butter tart with cranberries or apples

Menu service includes dinner rolls, ice water, ice tea, coffee, and hot tea service.

Menu prices are based on entrée selection. All menus will be billed at the highest selected entrée price.

Menu price reflects selection of (1) entrée plus vegetarian alternative. Please add \$10.00 per person for each additional selection requested.

Advance guarantees of each selection are required seven (7) days in advance of event date.

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Menus Presented by Americano Restaurant, Executive Chef Kory Stewart. All prices subject to 21% service charge and 9.5% sales tax. Menu minimums may apply.

HOTEL VITALE | 8 MISSION STREET | SAN FRANCISCO, CA 94105 | www.hotelvitale.com | MAIN: 415.278.3700 | EVENTS: 415.278.3719 | FAX: 415.278.3730

TRAY PASSED HORS D'OEUVRES MENUS

25 PIECE MINIMUM PER SELECTION. PLEASE ALLOW 1 PIECE PER PERSON PER SELECTION. EACH ITEM PRICED \$5.00++

FROM THE GARDEN

Arancini with smoked mozzarella cheese
Crescenza and apple crostini with toasted pecans
Eggplant involtini with fontina cheese and piquillo peppers
Fennel and olive tapenade crostini
Fromage blanc crostini with wild mushroom conserva and black truffle oil
Goat cheese and pumpkin crostini with toasted pepitas
Gougere with gruyere cheese
Ricotta bruschetta with mission fig and pistachio
Tomato fresca pizzeta with crushed tomato and fresh mozzarella
Wild mushroom and truffle pizzetta

FROM THE SEA

Grilled prawns bruschetta with romesco sauce and chives
Lemon marinated grilled shrimp skewers
New England style lobster rolls, *add \$2.00 per person*
Sautéed Dungeness crab cakes with spicy remoulade, *add \$1.00 per person*
Tuna tartare presented in little gem lettuce cups
Pacific shrimp cocktail with House made cocktail sauce

FROM THE NEIGHBORHOOD, PRICED AS MARKED. 100 PIECE MINIMUM PER SELECTION

American Caviar from with Blinis and Crème Fraiche	\$8.50
Fresh vegetarian spring rolls from Slanted Door	\$6.00
Fresh pork and shrimp spring rolls from Slanted Door	\$7.00

FROM THE RANGE

Bacon, arugula, and garlic pizzetta
Duck confit bruschetta with whole grain mustard and pickled shallots
Grilled chicken skewers with dipping sauce
Marinated beef tenderloin skewers with dipping sauce
Roasted chicken salad crostini with almonds and rosemary
Roasted short rib bruschetta with tomato conserva
Toscana salami pizzeta with Fra'mani toscano and pecorino
White bean puree crostini with bacon and caramelized shallot

FROM THE PASTRY COUNTER

Salted caramel and chocolate tartlets
Chocolate dipped coconut macaroons
Coconut macaroons
Lemon meringue tartlets
Miniature cupcakes
Ice cream meringue tartlets
Sorbet shots

Hog Island Oysters on the Half Shell	\$6.00
Selection of Yank Sing Dim Sum	\$6.00
Selection of Sushi from Ibisu	\$7.00

STATIONARY HORS D'OEUVRES MENUS

MINIMUM MENU COUNT REQUIRED

GRAZING STATION

Each platter serves approximately 15 people

Americano antipasti with salami, mortadella, prosciutto	\$150.00
Domestic and Imported cheese platter <i>sliced baguettes, market fruit</i>	\$150.00
Fresh market vegetable crudite platter with dipping sauces	\$108.00
Fresh sliced market fruit platter	\$125.00

MORE SUBSTANTIAL FARE

35 person minimum

Each station presented with rolls, condiments and a green salad

Whole turkey breast	\$24.00 per person
Top round of sirloin	\$30.00 per person
Filet of beef	\$40.00 per person
Roast leg of lamb	\$40.00 per person

**Enhance this menu with the addition of creamy polenta or mashed potatoes and roasted seasonal vegetables, Add \$15.00 per person*

AMERICANO RAW BAR - \$60.00 per person

30 person minimum

Served with grilled flat bread, salad and traditional accompaniments

Assorted local oysters presented on the half shell
Cracked Dungeness crab legs
Rock cod ceviche
Shrimp cocktail
Smoked salmon

CINCO DE MAYO FIESTA - \$50.00 per person,

35 person minimum

Warm chips salsa and pico de gallo
House made guacamole
Al pastor, carne asada, pollo asado
Quesadillas
Refried beans
Flour and corn tortillas
Cheese, sour cream, lettuce, cilantro, tomatoes, onions
Mexican wedding cookies

TASTE OF THE MEDITERRANEAN - \$30.00 per person

15 person minimum

Hummus
Baba ganoush
Marinated olives
Herb marinated feta
Pita bread

SUMMER BBQ - \$55.00 per person,

35 person minimum

BBQ Ribs
Pulled pork sandwiches
Hot dogs
House made coleslaw
Slow cooked baked beans
Corn salad (seasonal)
Assorted condiments
Chocolate brownies

AMERICANO DINNER BUFFET MENU

\$70.00 per person

STARTERS - *Select two of the following.*

Americano Caesar Salad with Shaved Parmesan Cheese
Heirloom radicchios with local citrus and gorgonzola cheese
Greek Salad with Black Olives, Peperoncini Peppers and Feta Cheese
Mixed Baby Greens with Fresh Herbs, Tomatoes and Balsamic Vinaigrette
Roasted Baby Beet Salad with Sonoma Goat Cheese
Additional selections, please add \$6.00 per person, per selection

SIDES - *Select one of the following.*

Creamy Polenta
Mashed Potatoes
Roasted Fingerling Potatoes with Rosemary and Sea Salt
Roasted cauliflower with capers, pine nuts and golden raisins
Additional selections, please add \$5.00 per person, per selection

PASTA - *Select one of the following.*

Lasagna Bolognese
Quattro formaggio lasagna
Orecchiette with wild mushrooms and black truffle butter
Additional selections, please add \$8.00 per person, per selection

ENTRÉE - *Select one of the following.*

Grilled Hawaiian Walu with Wild Mushrooms
Grilled Mahi Mahi with Black Olive Tapenade
Fulton Valley Chicken Breast with Gremolata
Pork loin with apples, bacon and Brussels sprouts
Grilled Petite Filet of Beef with Barolo Sauce
Roasted Tenderloin of Beef with Black Truffle Jus (*Add \$8.00 per person*)
California swordfish green olive tapenade
Additional selections, please add \$15.00 per person, per selection

DESSERT - *Select one of the following.*

Apple and cranberry crisp with walnut and brown butter sugar topping
Buttermilk panna cotta with blood oranges or huckleberries
Cinnamon angel food cake with citrus fruits
Dark chocolate mousse with sweet cream and biscotti
Fresh ginger cake with lemon cream
Meyer lemon semifreddo - sponge cake layered with lemon and mascarpone
Tcho chocolate ganache tart in a cookie crust with whipped cream
Vanilla and brown butter tart with cranberries or apples
Additional selections, please add \$5.00 per person per selection

*Menus include dinner rolls, one starter course selection, one dessert selection, ice water, ice tea, coffee, and hot tea service.
Multiple entrée selections require an exact guarantee of entrée service a minimum of seven (7) days in advance of the event date.
Prices vary pending entrée selections. In the event of multiple entrees, group will be billed at the highest entrée price for all guests.*

PLATED DINNER MENU

24 PERSON MINIMUM

STARTERS - *Select one of the following*

Americano Caesar Salad with Shaved Parmesan Cheese
Heirloom radicchios with local citrus and gorgonzola cheese
Greek Salad with Black Olives, Peperoncini Peppers and Feta Cheese
Star Route Farms Baby Greens with Balsamic Vinaigrette

ENTRÉE - *Select one of the following. Advance entrée guarantee required.*

Chicken Breast, Fennel, Green Olives, Almonds with Mashed Potatoes	\$67.00
Grilled New York steak with mashed potatoes and roasted broccoli	\$78.00
Filet of Beef with Atlantic Lobster and Bearnaise Sauce	\$96.00
Petrале sole with brown rice and brown butter caper sauce	\$69.00
Filet Mignon with Creamy Potato Gratin and broccoli	\$82.00

DESSERT - *Select **one** of the following. Additional selections, please add \$5.00 per person per selection*

Apple and cranberry crisp with walnut and brown butter sugar topping	Meyer lemon semifreddo - sponge cake layered with lemon and mascarpone
Buttermilk panna cotta with blood oranges or huckleberries	Tcho chocolate ganache tart in a cookie crust with whipped cream
Cinnamon angel food cake with citrus fruits	Vanilla and brown butter tart with cranberries or apples
Dark chocolate mousse with sweet cream and biscotti	<i>Additional selections, please add \$5.00 per person per selection</i>
Fresh ginger cake with lemon cream	

*Menus include dinner rolls, one starter course selection, one dessert selection, ice water, ice tea, coffee, and hot tea service.
Multiple entrée selections require an exact guarantee of entrée service a minimum of seven (7) days in advance of the event date.
Prices vary pending entrée selections. In the event of multiple entrees, group will be billed at the highest entrée price for all guests.*

BEVERAGE SERVICE

NON ALCOHOLIC BEVERAGES

Coffee, Decaf, Tea Service	\$4.00
Sodas, Bottled Still or Sparkling Water	\$5.00
Non alcoholic spritzers	\$6.00
VOSS energy drinks	\$7.00

BEER SELECTIONS \$6.50

Bud Light, Dos Equis, Fat Tire, Prohibition Ale, Stone Mill, or Trumer Pilsner, Becks

Additionally available upon request:

Amstel Light, Anchor Steam, Corona, Peroni, Sam Adams Light, Sierra Nevada, Stella, Heinekin, St. Pauli NA

LIQUOR SELECTIONS

SELECT BRAND SPIRITS \$10.00
Stoli, Tanqueray, Bacardi, Herradura Tequila, Makers Mark, Johnny Walker Red

PREMIUM \$12.00
Ketel One, Bombay Sapphire, Mt. Gay Rum, Don Julio, Knob Creek, Johnny Walker Black

SUPER PREMIUM \$14.00
Grey Goose, Belvedere, Hendricks Gin, Oronoco, Patron Silver, Basil Hayden Bourbon, Glenmorangie 10 year

SPECIALTY COCKTAILS \$14.00
Americano Martini – choice of Vodka or Gin with Gorgonzola stuffed olives
Melograno Cosmo – Citrus Vodka, Cointreau, Pomegranate juice, fresh lime
Americano Mojito – Rum with muddled mint, simple syrup and limes

Customize your own beverage with our Bar Manager based on Americano seasonal cocktail menu

Wines are priced per bottle based on your selection for the event. Per glass prices for a cash bar will be set accordingly.

An additional enhanced wine list can be provided upon request.

All full service bars are subject to a per bartender labor charge of \$250.00 for a minimum three (3) hour period.

All hosted arrangements are subject to 21% service charge and current sales tax.

WINE LIST

DRY SPARKLING WINES:

Zonin Prosecco, Veneto	\$36.00
Piper Sonoma, Sonoma County	\$40.00
Roederer Estate "Brut", Anderson Valley	\$48.00
Piper Heidsick, Reims	\$80.00
Veuve Clicquot "Yellow Label", Reims	\$100.00
J Rose, Russian River	\$60.00

LIGHTER AROMATIC WHITE WINES:

Pinot Grigio, Maso Canali, Trentino	\$34.00
Pinot Gris, King State, Willamette Valley, Oregon	\$44.00
Riesling, Loredona, Monterey	\$34.00
Verdejo, Naia, Ruedes, Spain	\$38.00
Viognier, Loredona, Monterey	\$38.00

CRISP DRY WHITES:

Sauvignon Blanc, Forefathers, Marlborough, New Zealand	\$40.00
Sauvignon Blanc, Cakebread, Napa Valley	\$48.00
Sauvignon Blanc, Angeline, Russian River	\$34.00
Chardonnay, Sequoia Grove, Napa Valley	\$45.00
Chardonnay, Jordan, Sonoma	\$65.00

FULLER BODY WHITES:

Chardonnay, Chalone, Monterey	\$34.00
Chardonnay, Sonoma Cutrer, Russian River	\$44.00
Chardonnay, Stags' Leap, Napa Valley	\$68.00
Chardonnay, Rombauer, Russian River	\$78.00

LIGHTER TO MEDIUM BODIED REDS:

Pinot Meunier, Domaine Chandon, Napa Valley	\$54.00
Pinot Noir, Carmel Road, Central Coast	\$42.00
Pinot Noir, Kim Crawford, Marlborough, New Zealand	\$45.00
Pinot Noir, Row Eleven, Santa Maria	\$65.00
Pinot Noir, Angeline, Russian River, California	\$38.00
Merlot, Franciscan, Napa Valley	\$48.00
Cabernet, Conn Creek, Napa Valley	\$42.00
Cabernet, Chateau Souverain, Alexander Valley	\$48.00

FULLER BODIED REDS:

Merlot, Angeline, Russian River	\$38.00
Zinfandel, Kenwood "Yalupa", Sonoma	\$38.00
Merlot, Rombauer, Carneros	\$68.00
Syrah, Curtis, Santa Barbara	\$46.00
Cabernet, Stonestreet, Alexander Valley	\$75.00
Cabernet, Joel Gott, Napa Valley, California	\$46.00
Cabernet, Hess Collection, Napa Valley	\$68.00

Wines are priced per bottle based on your selection for the event. Per glass prices for a cash bar will be set accordingly.

Vintages subject to change

An additional enhanced wine list can be provided upon request.

All full service bars are subject to a per bartender labor charge of \$250.00 for a minimum three (3) hour period.

All hosted arrangements are subject to 21% service charge and current sales tax.

MEETING AND EVENT TERMS AND CONDITIONS

FOOD AND BEVERAGE MINIMUM

Minimums expenditures are for food and beverages only, and are exclusive of 21% service charge and 9.5% sales tax. Valet parking, florals, music, labor charges, set-up fees, audio-visual equipment, amenities, and miscellaneous charges are billed in addition to and do not apply to the food and beverage minimums. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed in other venues within the Hotel or in times outside of the contracted event times, will be charged in addition to and do not apply to the minimums.

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages must be provided by the Hotel. Outside food or beverage items may not be brought into the Hotel for meetings, events or private dining functions. The Hotel will assist in sourcing any special menu items not offered on our menus, at an additional charge, based on availability.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Executive Chef. In this event, the Hotel will make every effort to alert the Group in advance of the event date with suitable alternatives.

Menu selections will be confirmed two weeks prior to the event date. The Hotel will publish specialty seasonal menus two weeks prior to the Event date to better guarantee availability. The Hotel requests a la carte menu selections and enhancements no later than two weeks prior to the event date.

BEVERAGE SERVICE:

All beverages are charged based on consumption. The Hotel will provide an extensive wine list as well as full bar menu to complement each event. Signature cocktails and local beer selections are available. A bartender fee of \$250.00 will apply for any bars with liquor service. Beer and wine only bars do not require a bartender fee.

- Wine requests should be made a minimum of three business days in advance to ensure availability.

CORKAGE

If the Group opts to provide their own wine, a corkage fee of \$20 per bottle for up to six (6) bottles will be assessed. Corkage is only permitted for wines not on the Hotel or Restaurant wine list.

SERVICE CHARGE AND TAXES

Minimums and food and beverage prices do not include 21% service charge. The service charge is based on food and beverage total charges. 9.5% sales tax will be applied to the total bill. California state law stipulates that the service charge is taxable.

CONFIRMATION OF SPACE

To reserve the Amalfi Coast meeting space during business hours, Monday – Friday, 8:00 a.m. – 5:00 p.m., the Hotel requires a minimum sleeping room commitment, if meeting space is requested outside of 30 days. Meeting space can be confirmed during business hours, within 30 days of the event, without a minimum sleeping room commitment.

Meeting and event space is available to confirm up to twelve (12) months in advance of the event date for meetings and/or events starting after 6:00 p.m. on weekdays or anytime on weekends.

DEPOSITS AND FEE SCHEDULES

A deposit consisting of 50% of the food and beverage minimums, credit card authorization form, and signed contract is required to hold the space. This deposit is applied to the Group's final bill. The signed contract and deposit must be received within 7 business days of receiving the contract to secure the room and date. The Group is responsible for payment of estimated event balance no later than 2 weeks prior to the event.

Any additional fees accrued by the Group during the event are due upon event conclusion and will be applied to the credit card on file.

The Hotel accepts all major credit cards and company checks. Personal checks are not accepted.

GUARANTEE

Group will provide the Hotel with an anticipated guest count two weeks from the event date. Group is permitted to decrease attendance up to 20% up until three (3) business days prior to the event date.

Group will provide the Hotel with a final attendance guarantee a minimum of three (3) business days prior to the event date. After three business days, the Hotel can only accept increases in this number. The confirmed guest count will be used as the minimum in finalizing the Group's total charges. In the event the Group does not provide a final guarantee, the expected guarantee will be charged or the actual attendance, whichever is greater.

CANCELLATION:

Cancellations from signature of contract to 90 days prior to the event date, will be assessed a cancellation fee of 50% of the paid deposit. The remaining 50% of the paid deposit will be retained and applied to a future event, booked within six (6) months from the event based on Hotel availability. If the group does not schedule another event within this time, any paid deposits or fees become non-transferable and non-refundable.

Cancellations within 90 to 30 days prior to the event date, will be assessed a cancellation fee of the entire paid deposit.

Cancellations within 30 to 7 days prior to the event date will be assessed a cancellation fee of the entire food and beverage minimum.

Cancellations within 7 days of the event date will be assessed a cancellation fee of the entire event anticipated balance including food, beverage and additional charges.

Cancellation fees are non-refundable and non-transferable. Cancellation fees are due to the Hotel within 30 days from issue of invoice.

DÉCOR AND SIGNAGE:

In order to prevent damages to the fixtures and furnishings of the Hotel, Group's décor and/or signing must not attach to any stationary wall, floor, ceiling, or any other substance. Group is financially responsible in the event of any damages to the Hotel. A statement outlining applicable charges will be provided following the event. Applicable fees are due within 30 days of issuance.

Glitter and confetti are not permitted. Events using fresh flower petals are subject to a cleaning fee at the Hotel's discretion.

Groups are not allowed to post signs, banners, or displays throughout the public areas of the Hotel.

Group may post signs, banners or displays in contracted event spaces only, during event hours, provided items are in compliance with Hotel policies and do not result in damage to Hotel.

CAKES

Arrangements can be made to procure a special cake using one of our preferred vendors at an additional charge. The Hotel will assess a cake servicing fee of \$3.00 per person.

FLORALS

The Hotel can arrange custom floral arrangements, including eco-friendly or re-usable arrangements using preferred vendors at an additional charge.

MUSIC AND ENTERTAINMENT

The Hotel will permit amplified music or entertainment in event spaces, outside of Americano Restaurant, provided the Group is in compliance with the Hotel's noise limitation policy. All amplified music must conclude by 9:00 p.m. on Sunday – Thursday evenings and by 10:00 p.m. on Friday – Saturday evenings. Group is required to hire a Hotel preferred musician, entertainer, or DJ. The Hotel reserves the right to turn down amplified sound levels and / or remove amplification all together if the Group does not comply with the Hotel's noise policy.

SECURITY:

The Hotel may require security guards at an additional cost to the Group, pending venue location and/or event logistical requirements. The Hotel requires preferred and approved security vendors for any security guards contracted by the Group.

VALET PARKING:

Limited valet parking services are available for the Group. The Group is requested to provide estimated valet requirements to the Hotel a minimum of two (2) weeks prior to the event date. A fee of \$20 plus tax will apply for cars on property up to three (3) hours. A fee of \$xx will apply for cars remaining on property from three (3) to six (6) hours. Cars remaining on property overnight will be assessed a fee of \$45 plus tax per car per day. The Group will confirm if valet parking charges will be posted to the master account or at the responsibility of the individual attendees.

OVERNIGHT ACCOMMODATIONS

Contracting a meeting, event or special celebration with the Hotel does not guarantee room availability. The Hotel will provide room availability and best available rates upon request.

LABOR CHARGES

Pending Group's requirements, additional labor charges may be required. Labor fees may apply, but are not limited to the following. An estimate of all event fees will be provided upon request.

- Bartender fee of \$225 per bartender for liquor service
- Chef / Carving fee of \$250 per attendant required
- Furniture removal from rooms/suites starting at \$275
- Patio furniture removal ranging from \$1000-\$3000
- Room re-setting fee of \$150 per re-set required

- Overtime event staff after three (3) hours event activity
- Overtime for bartender shifts after three (3) hours

PRICING

All prices are subject to change without advance notice. Prices are guaranteed only when the banquet event order (BEO) has been completed and a signed copy is on file with the Hotel.

WEDDING TERMS AND CONDITIONS

HOTEL VITALE WEDDING TASTINGS:

With a twist on the traditional wedding tasting, we have developed an innovative and enjoyable experience to guide you towards the choosing of your menu. Since your menu items will be created and executed by the Americano Chef, you will have the opportunity to dine at the Americano Restaurant within three months of your event. At this time, you will taste the style of Chef Kory's cuisine and taste wines that have been chosen for the current wine list. This is a chance to discuss preferences for your own menu with the Events Manager. One Month before your event, you will receive the Chef's Seasonal Menu Offerings to choose your menu. There will be a selection of hors d'oeuvres, 1st Courses, Entrees, and Desserts. This experience will ensure that you are choosing items that are seasonal, fresh, and inspired.

Menu tastings may be contracted however and scheduled upon request based on the Chef's availability. These tasting may only take place during the week on Tuesday or Thursday, two time options will be offered and the tasting will take place within thirty days of the scheduled event date. The fee for a tasting will be assessed by the Chef and will be charged to the credit card on file the day of the tasting.

WEDDING PLANNING & COORDINATION:

To insure a flawless and memorable wedding celebration, the Hotel recommends it essential to have a Day of Wedding Coordinator to assist with all ceremony and reception details. The Hotel's experienced Event Sales Managers are experts in planning every aspect of the food, beverage, room arrangements, and hotel details. A Day of Wedding Coordinator will oversee all aspects of the wedding celebration including the selection, contracting, and management of all vendors, including but not limited to, photography, florals, music, cakes, invitations, dresses, transportation and a myriad of other details.

The Day of Wedding Coordinator adds the finishing touch in orchestrating the music, seating assignments, gift and place card arrangement, and cuing for all involved at the perfect moment.

The Hotel will provide a list of preferred Professional Wedding Planners that offer Day of Wedding Coordination Services to contract directly for goods and services.

WEDDING FEES:

Wedding celebrations contracted through the Hotel without a Day of Coordinator will be assessed an additional charge based on the day of wedding details. These charges range from \$1500.00-\$3000.00 a description of the details included in this charge may be provided to the client in advance.

WEDDING REHEARSALS:

Rehearsal times may be booked two weeks prior to the scheduled event. Location and times are subject to space and availability. The Hotel requires all rehearsal times and venues to be confirmed in advance.

WEDDING TRIAL SET UP:

The hotel is happy to offer a trial set up of the event seating with tables and chairs only. Each trial set up will be charged \$250.00 per event space. Trial set ups and times are subject to space and availability.

WEDDING VENDORS:

The Hotel Vitale has carefully selected vendors to help you plan your special day that are not only local experts in their field, but they embrace the sensibility of the hotel and are inspired by its environment. You are not required to hire the vendors that we recommend, but we ask that each chosen outside vendor contact our Events Manager to discuss venue requirements prior to you signing a contract.

Event Upgrades

Specialty Chairs	Lounge Furniture	Tenting
Specialty Linen	Dance Floors	Lighting
Specialty Napkins	Table ware	Design and Floral
Printed Materials – menu cards, place cards, specialty signage	Umbrellas	Planning and Coordination