Sip & Savor the Season



AUTOGRAPH COLLECTION®

2025 Holiday Private Dining Menu



Holiday Hors d'Oenvres
-Displayed or Tray-Passed-

Vegetarian

(v) denotes vegan (qf) denotes qluten-free

BRUSCHETTA tomato, basil, garlic, balsamic reduction (v) \$6

PHYLO CARAMELIZED ONION TART chevre, pomegranate \$6

WILD MUSHROOM CROQUETTES smoked paprika aioli, sage \$6

BAKED BRIE BITES puff pastry, cranberry compote \$6

SPINACH + ARTICHOKE FLATBREAD provolone, roasted garlic \$6

Seafood

(gf) denotes gluten-free

SHRIMP COCKTAIL horseradish tomato sauce (gf) \$8

BACON WRAPPED SHRIMP citrus glaze \$8

CHILI GLAZED SALMON BITES soy, scallions \$8

From the Ranch

(gf) denotes gluten-free

SERRANO HAM, BRIE, FIG JAM CROSTINI toasted sourdough \$7
PROSCIUTTO, BRIE + APPLE FLATBREAD arugula, balsamic reduction \$7
SPANISH EMPANADAS spiced beef with chipotle sour cream \$7

PLANNER TIP:

How Much Should I Order?

"Light" appetizers – Ample for 30 to 45 minutes of service pre-dinner Chef recommends 4 to 6 pieces per guest

"Moderate" appetizers – Up to 90 minutes of service, with or without a meal to follow Chef recommends 6 to 9 pieces per guest

"Heavy" appetizers — Up to 3 hours of service; sufficient to replace dinner Chef recommends 12+ pieces per guest

Priced per piece. Minimum order of 25 pieces per selection. No outside food/beverage permitted.

The prices shown do not include services fees and tax. Specifically, a service charge of 16% of the total food and beverage, will be provided to wait staff employees, service employees and/or service bartenders. Only employees employed by the hotel receive the service charge. An administrative fee of 10% will be included to the prices shown. This administrative fee is retained by the Hotel for the administration of the banquet and will not be distributed as a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Applicable taxes are not included in the price displayed, currently 9.75% and subject to change.



Holiday Hors d'Oeweres and Buffet Enhancements
-Additional Stations

CANDY BAR

variety of seasonal candy display(customizable to color scheme) display serves 50 guests | \$200

S'MORES STATION

timeless classic ingredients, chocolate, marshmallow and graham crackers display serves 50 guests | \$300

HOT COCOA BAR

display serves 50 guests | \$250

TOP YOUR OWN PASTA

rotini pasta, <mark>chi</mark>cken, sausage, marinara and alfredo sauces, mushrooms, onions, peppers, display serves 50 guests | \$800

LIVE ACTION OYSTER BAR

housemade sauces, fresh lemon, Miyagi oysters display serves 50 guests | \$800 display serves 100 guests | \$1,350

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Holiday Hors d'Oeweres and Buffet Enhancements -Displayed Boards and Platters-

CHEESE + CHARCUTERIE BOARD

regional and imported cheeses, artisanal salumi, nuts, dried fruits, olives, preserves, crackers platter serves 25 guests | \$450 platter serves 50 quests | \$800

FRESH SLICED FRUIT + BERRIES

seasonal selection of sliced fresh fruit + berries platter serves 25 guests | \$200 platter serves 50 guests | \$350

VEGETABLE CRUDITE

sliced seasonal vegetables with assorted dips platter serves 25 guests | \$230 platter serves 50 guests | \$375

BAKED BRIE

warmed brie in flaky toasted pastry, served with preserves, nuts, dried fruit, bread and crackers platter serves 25 guests | \$325 platter serves 50 guests | \$530

CHILLED COASTAL SEAFOOD

jumbo shrimp cocktail, white fish ceviche + chips custom size platter, minimum 25 guests | market price

JUST DESSERTS

selection of cookies, brownies, bars and miniature desserts platter serves 25 guests | \$190 platter serves 50 quests | \$320

Priced per display for up to 90 minutes of continuous service. Minimum order applies for at least 30% of the total attendee guarantee of the event. All live action stations require a chef attendant at \$150 per 50 guests. No outside food/beverage permitted.

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-Holiday Libations-

CASH BAR PRICE LIST

List prices include applicable mandatory gratuity, administrative fee and sales tax.

BEER

domestic \$9 | specialty and import \$10 | craft and local \$12

WINE

house \$14 | premium \$16 | regional and super premium \$18

SPIRITS

house \$15 | premium \$18 | super premium \$20 - \$36 (market price based on spirit)

HOST BAR PRICE LIST

Service charge, administrative fee and tax also apply. Host bar billed based on actual consumption. Unless otherwise requested by the event host, host bar shall include availability of selections from all tiers.

BEER

domestic \$7 | import \$8 | craft and local \$9

WINE

house \$12 | premium \$14 | regional and super premium \$15

SPIRITS

house \$13 | premium \$16

Inquire with Events Department for Current Offerings and Specialty Wine List

PLANNER TIP: Want to host the bar, but on a budget?

Choose to host only beer & house wine (premium wine and cocktails available for guests to purchase)

Use drink tickets (1 per person or 2 per person) with additional drinks available for guests to purchase

Offerings vary. Priced per standard pour (12 oz beer, 5 oz wine, 1.5 oz spirits). Bartender fee of \$150 shall apply per 50 guests, based on final guarantee count of guests, up to 3 hours of continuous service. No outside food/beverage permitted.

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Experiential Enhancements
-Make it Memorable-

PICTURES WITH SANTA

priced per 2-hour experience, includes santa, photographer and festive backdrop \$1250

ACOUSTIC LIVE JAZZ MUSICIAN

priced per hour per musician, max three musicians \$350

360 PHOTO BOOTH

capture brief videos, share on social, priced per hour \$350

DIY COOKIE DECORATING STATION

holiday sugar cookies, DIY icing, sprinkles and more, priced per 25-quest package \$180

CARICATURE ARTIST

wup to two continuous hours in one event space \$600

DIY FRESH WREATH DECORATING

decorate fresh wreaths with holiday accents, bows and all the trimmings, 25-wreath minimum order priced per wreath \$100

FRESH FLORALS

greenery with white floral (other colors available by request), priced per arrangement \$80

SPECIALTY LINEN

choice of floor length linen and napkin color, priced per table \$65

UPLIGHTING

wash the walls in your signature accent color; package includes 6 lights in one event space \$600

Some offerings subject to limited availability. Minimum 3 weeks advance planning required. Outside vendors brought in by any group require insurance and advance approval by Hotel Paradox. No outside food/beverage permitted.

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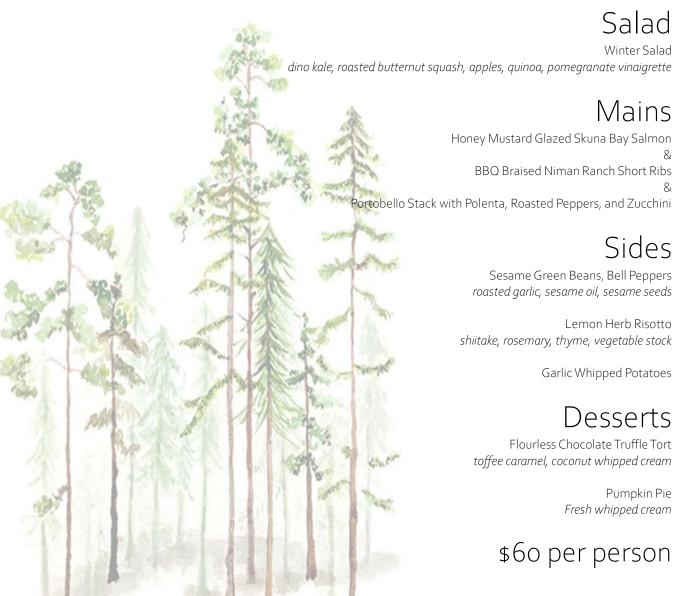
Holiday Buffet -The Traditional-



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Holiday Buffet -West Coast Winter-



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Holiday Buffet
-From Ranch to Sea-

Salad

Beet Harmony

farm greens, beet medley, oranges, flowers, chevre, burnt orange vinaigrette

Mains

Prime Niman Ranch New York Steak with Chimichurri

Pesto Crusted Local Halibut

Curried Cauliflower Steak, Pomegranate and Herbs

Sides

Bacon Brussels Sprouts thyme, rosemary, roasted garlic, aged balsamic

Honey Glazed Baby Carrots

Garlic Whipped Potatoes, Brown Gravy Jus

Mushroom Risotto onions, garlic, parsley, butter cream

Desserts

Pumpkin Cheesecake toffee caramel, chocolate shell, coconut whipped cream

> Mixed Berry Fruit Cobbler caramelized oat granola, blueberries, strawberries

\$65 per person

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