

Sip & Savor the Season



PARADOX

AUTOGRAPH COLLECTION®
HOTELS

2024 Holiday Private Dining Menu

Holiday Hors d'Oeuvres

~Displayed or Tray-Passed~

Vegetarian

(v) denotes vegan (gf) denotes gluten-free

- MUSHROOM SOUFFLES cashew cheese stuffed (v) \$6
- 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
- SWEET POTATO BITES marshmallow cream, candied pecan (gf) \$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
- CRAB ARANCINI lemon aioli, micro basil \$8

From the Ranch

(gf) denotes gluten-free

- BACON WRAPPED BLUE CHEESE DATES fresh thyme, balsamic reduction (gf) \$7
- 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
- BUFFALO CHICKEN CROQUETTES blue cheese aioli \$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 include required fees to be charged. Specifically, a service charge of 16% of the total food and beverage is included, which will be provided to wait staff employees, service employees and/or service bartenders. Only employees employed by the hotel receive the service charge. Temporary staffing agency employees working banquet functions will not receive any portion of the service charge. An administrative fee of 10% is also included in the price 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'Oeuvres and Buffet Enhancements

~Chef Action Stations~



OVEN ROASTED TURKEY CARVING STATION

herb gravy, soft rolls + sweet butter
display serves 25 guests | \$225
display serves 50 guests | \$400

NEW YORK STRIP CARVING STATION

salsa verde, herb butter, fresh rolls
display serves 25 guests | \$525
display serves 50 guests | \$950

FILET MIGNON CARVING STATION

salsa roja, herb butter, fresh rolls
display serves 25 guests | \$575
display serves 50 guests | \$1,000

PRIME RIB OF BEEF CARVING STATION

horseradish cream, herb butter, fresh rolls
display serves 25 guests | \$625
display serves 50 guests | \$1,050

CORRALITOS HAM CARVING STATION

orange-pineapple sauce, mustard, soft rolls + sweet butter
display serves 25 guests | \$625
display serves 50 guests | \$1,050

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'Oeuvres 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 guests | \$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

fresh oysters on the half-shell, 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 guests | \$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 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

Tax will 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)

OR

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-guest package \$180

CARICATURE ARTIST

up 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~



Salad

Strawberry Spinach
farm greens, strawberries, blueberries, chevre, balsamic reduction

Mains

Local Lemon Rosemary Roasted Diestel Turkey
&
Snake River Farms Pineapple Glazed Spiral Ham

Sides

Green Bean Casserole
sautéed mushrooms, onions, bechamel, crispy onions

Sourdough Herb Stuffing
carrots, onions, celery, rosemary, thyme, vegetable stock

Honey Glazed Baby Carrots
garlic whipped potatoes, turkey gravy

Desserts

Truffle Pumpkin Cheesecake
toffee caramel, chocolate drizzle, coconut whipped cream

Fruit Tartlets
fresh berries, cream cheese filling, apricot glaze

\$55 per person

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Holiday Buffet

~West Coast Winter~



Salad

Winter Salad

dino kale, roasted butternut squash, apples, quinoa, pomegranate vinaigrette

Mains

Honey Mustard Glazed Skuna Bay Salmon

&

BBQ Braised Niman Ranch Short Ribs

Sides

Sesame Green Beans, Bell Peppers
roasted garlic, sesame oil, sesame seeds

Lemon Herb Risotto
shiitake, rosemary, thyme, vegetable stock

Garlic Whipped Potatoes

Desserts

Flourless Chocolate Truffle Tort
toffee caramel, coconut whipped cream

Pumpkin Crème Brulee
fresh berries, caramelized sugar crust

\$60 per person

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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

Sides

Bacon Brussel 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

Truffle 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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