

Guarantee

Our Professional Banquet Staff will provide you with the finest service. However, we need your assistance in making your banquet a success. Please confirm expected attendance no less than five days in advance. This number is considered our minimum guarantee; not subject to reduction.

Refund/ Deposit Policy

Deposits are nonrefundable/nontransferable, and commit customer to 90% of estimated count / cost.

Cancellation Policy

All cancellations must be sent (in writing) to Matisse Catering Department Office as per terms and conditions of confirmation/contract agreements.

Seating

A floor plan detailing set up and table arrangements, as well as table numbers will be provided at your request.

Payments

Unless credit has been approved by our Credit Department, estimated payment in full is required at the time of guarantee (5 days in advance) in the form of cash, money order or cashiers check made payable to Matisse Catering. Any additional charges are due at the conclusion of the function.

Minimums

Beverage: A \$150.00 Bartender Charge (plus Service Charge and Tax) per bartender will apply to any private bar. No alcoholic beverages may be dispensed unless provided by our Banquet Department.

Linens

Ask about our wide variety of tablecloth and napkin colors. A nominal fee will be charged for special orders.

Music and Entertainment

Recommendations for entertainment are available through our Catering Department.

Matisse

RESTAURANT

Dance floors are available at \$150.00 plus service charge and tax. All entertainment must supply their own extension cords and duct tape. All cords must be safely secured. Music and Entertainment are subject to terms of our "Entertainment Agreement" when applicable.

Decorations

All decorations must meet with local fire department specifications and approval. Recommendations for floral designers are available through the Catering Department. The Hotel will not permit the affixing of anything to walls, floors or ceilings of rooms.

Security

The Catering Department shall not assume the responsibility for the loss or damage of any articles or merchandise left in the public space. Security arrangements for exhibits, merchandise or articles must be made prior to your function through the Catering Department.

Coordination Services

For the most important events in your life, a highly trained and experienced staff is at your service. Our courtyard is the perfect setting for your wedding ceremony.

Audio Visual Equipment

State-of-the-art visual equipment may be arranged through our Catering Department.

Service Charge and Tax

All prices are subject to a mandatory taxable 20% Service Charge plus prevailing taxes. No food or beverage can be brought in or removed from the Hotel.

Matisse

Wedding and Special Occasion Packages

(Minimum of 100 Guests)

SILVER RECEPTION PACKAGE

Glass of Champagne Upon Arrival

Three Plated Courses
(Salad, Entrée & Cake)

Guest Room for the Bride and Groom with One Bottle of
Champagne & Chocolate Dipped Strawberries

Wedding Cake & Cutting Service

Elegant Linen & Underlays in Available Colors

Dance Floor

Luncheon \$35.95 ++ / Per Person

Dinner \$51.95 ++ / Per Person

GOLD RECEPTION PACKAGE

Glass of Champagne Upon Arrival

Three Plated Courses
(Salad, Entrée & Cake)

Guest Room for the Bride & Groom with One Bottle of Champagne and Chocolate
Dipped Strawberries

Choice of Two Hors D'oeuvres

Two Bottles of Our House Wine Per Table

Votive Candles

Dance Floor

Wedding Cake and Cutting Service

Elegant Table Linens and Underlays in Available Colors

Luncheon - \$40.95 ++ / Per Person

Dinner - \$57.95++ / Per Person

MATISSE PACKAGE

Glass of Champagne Upon Arrival

Four Plated Courses
(Salad, Entrée, Light Dessert & Cake)

Guest Room for the Bride & Groom with One Bottle of Champagne
and Chocolate Dipped Strawberries

Choice of Three Hors D'oeuvres

Two Bottles of Our House Wine Per Table

Votive Candles

Dance Floor

Wedding Cake & Cutting Service

Elegant Linen and Underlays in Available Colors

Chair Covers with Sashes

Luncheon \$46.95 ++ / Per Person

Dinner \$62.95 ++ / Per Person

WEDDING PACKAGE MENU SELECTIONS

SALADS

Organic House Salad

Organic Baby Greens, Candied Walnuts, Red Seedless Grapes,
Citrus Segments, Goat Cheese, Citrus Vinaigrette

Tomato and Mozzarella Salad

Basil Infused Olive Oil and Balsamic Reduction

California Mixed Greens Salad

Tomato, Curly Carrots and Daikon Sprouts,
Drizzled with Sherry Vinaigrette

Classic Caesar

Romaine Hearts, Toasted Crostini, Pecorino Romano Cheese
Traditional Homemade Caesar Dressing

Strawberry Arugula Salad

Strawberry, Arugula, Red Onions, Asiago Cheese
Raspberry Vinaigrette

Spinach Delight

Spinach, Caramelized Pear, Pecan, Goat Cheese
Champagne Vinaigrette

Entrée Selection

All meals include Rolls & Butter
Our Executive Chef's Selection of Fresh Vegetables & Potato or Risotto
Coffee, Decaffeinated Coffee & Matisse Tea Selection

Chicken Provencal, Baked Chicken Breast with Artichokes, Olives, Shallots and Sun-Dried Tomatoes

Macadamia Nut Crusted Salmon, Cilantro Cream Sauce

Chicken Breast, Sun-Dried Tomato & Provolone Cheese, Basil Cream Sauce

Flat Iron Steak, Merlot Wine Sauce & Fried Leeks

Panko Crusted Breast of Chicken, Wild Mushroom Sauce

Pan Seared Sea Bass, Lemon Thyme Sauce

Rosemary Chicken Breast, Mushroom, Brandy Sauce

Additional Charge of \$5.00 Per Person/Per Entrée Choice

Entrée Selection Upgrade

8 oz. Angus Cut Filet of Beef, Port Wine Sauce, Fried Onion Rings

\$10.00/ Additional Per Person

Combination Entrees

Flat Iron Steak, Cabernet Sauce & Shrimp, Lemon Garlic Butter Sauce

\$7.00/ Additional Per Person

Tenderloin Medallions of Beef & Salmon Chardonnay Chive Sauce

\$7.00/ Additional Per Person

Filet of Beef, Herb Demi-Glace & Chicken Provencal, Baked Chicken Breast with Artichokes, Olives, Shallots and Sun-Dried Tomatoes

\$7.00/ Additional Per Person

Rosemary Chicken Breast, Mushroom and Brandy Sauce
& Seared Salmon, Lemon Dill Cream Sauce

\$5.00/ Additional Per Person

Light Desserts

(Included in Matisse Package)

Gourmet Strawberries

Dipped in Dark & White Chocolate
Rolled in Assorted Chopped Nuts and Shredded Coconut
(One Plate of 10 Per Table)

White Chocolate Amore

Heart-Shaped Strawberry Sorbetto Gelato with a
Creamy White Chocolate Shell

Romantic Petit Fours

Layered Mousse Cakes: Lemon, Chocolate, Raspberries

Berry Patch Parfait

Layered Fresh Pickled Berries & White Chocolate Ice Cream
Showered with Macadamia Nut Brittle & Oatmeal Praline Tuile

Fruit Martini with Cherry Sorbet

Fresh Seasonal Berries Served with a Scoop of Homemade Cherry Sorbet
and a Crisp Almond Tuile

Amaretto Seashell

Seashell Shaped Amaretto Gelato, A Chocolate Gelato Center
Dipped in Bittersweet Chocolate

Warm Milk Chocolate Fondue

Served with Lemon Poppy Seed Pound Cake, Chocolate Brownies, Strawberries,
Bananas & Assorted Seasonal Fruit

Upgraded Dessert Options

Plated Dessert Trios

\$4.00/ Additional Per Person

Raspberry Crème Brulee, Seasonal Fresh Fruit Tart with Kiwi Glaze,
Chocolate Opera Cake with Mocha Sauce

Pear Caramel, Chocolate Pyramid with Raspberry Sauce,
Cream Puff & Fresh Berries

Tiramisu, Lemon Tart, White Chocolate Mousse

Reception Enhancements

Consider adding the following to make your event unforgettable!

Additional Hors D'oeuvres

Chocolate Fondue Station

Viennese Dessert Table

Courtyard Cigar & Cordial Station

Specialty Cocktail Station

Ice Sculpture/Drink Luge

Cappuccino/Specialty Coffee Service

Mini Bottles of POP Champagne & Pink POP Rosé
Sofia Coppola Mini Blanc de Blancs

Specialty Linen

Enhance Your Party with Specialty Spotlights
Available in Yellow, Blue, Red and Green

Reception Menu

Cold Hors d'oeuvres

Ahi Poke on an Asian Spoon

Lemon Marinated Tortellini, Roasted Tomato Skewer

California Roll

Shrimp Cocktail Shooters

Bruschetta with Sun Dried Tomato Tapanade, Fresh Mozzarella Pearls

Individual Chinese Chicken Salad with Chop Sticks

Shrimp and Mango Ceviche, Crisp Tortilla Chip in a Mini Martini Glass

Hot Hors d'oeuvres

Petite Gourmet Burger

Pan Asian Chicken Lollipop with Cilantro Sweet Chili Sauce

Wild Mushroom and Prosciutto Flatbread

Korean BBQ Beef Skewer

Maryland Crab Cake, Mango Aioli

Vegetable Spring Roll, Asian Mustard Sauce

Beef Brisket Slider, Caramelized Onions, Horseradish Aioli

Artichoke and Boursin in Filo

Matisse Tray Passed or Buffet Hors d' oeuvres

Minimum Order of (36) Pieces Per Selection

Hot Selection

Priced Per Piece

Vegetable Spring Rolls, Sweet Chili Sauce \$3.25
Chicken Pot Stickers, Soy Ginger Glaze \$4.25
Maryland Crab Cake, Roasted Corn Salsa \$5.25
Beef Brisket Slider, Caramelized Onions, Horseradish Aioli \$4.25
Shrimp Tempura, Orange Sesame Glaze \$5.25
Chicken Lollipop with Cilantro Chili Glaze \$5.25
Roasted Lamb Chops, Jalapeño Demi Glace \$5.25
Mini Sirloin Burger, Bacon, Lettuce & Tomato, Many Island Dressing \$4.25
Korean BBQ Tenderloin Skewer \$4.25
Stuffed Red Potatoes, Cheesy Sour Cream Bacon and Chives \$4.25
Fried Creamy Artichoke Beignets \$4.25
Wild Mushroom and Prosciutto Flatbread \$4.25
Chicken Quesadilla with Aged Cheddar \$4.25

Cold Selection

Priced Per Piece

BLT Slider \$4.25
Roasted Tomato & Mozzarella on Grilled Garlic Bread \$4.25
Roasted Turkey, Cranberry Chutney on Orange Zest Mini Muffin \$4.25
Asparagus Bruschetta, Tomato Basil Relish & Goat Cheese \$4.25
Individual Chinese Chicken Salad with Chopsticks \$4.25
Cocktail Shrimp Shooters \$5.25
Shrimp & Mango Ceviche, Crisp Tortilla Chip in a Martini Glass \$5.25
Mozzarella Cheese, Cherry Tomato, Kalamata Olive Skewer \$4.25
Mango Lobster Salad in a Wonton Cup \$5.25
Ahi Mango Poke, Ponzu Glaze in Cones \$5.25
Spicy Salmon Tartare, Cucumber Wrap on an Asian Spoon \$5.25
Lemon Marinated Tortellini, Roasted Tomato Skewer \$4.25

Reception Buffet Selections

Chef Attendant additional \$125
(Two Chefs Required for 50+ Guests)

Imported and Domestic Cheeses

Smoked Gouda, Danish Bleu, Spiced Goat Cheese Logs, French Double Cream Brie, Emmenthaler Swiss and the Cheddar Family, Fresh Berries and Dried Fruit
Crisp Lavosh, Baguettes and Toasted Crostini

\$9.00 Per Person

Vegetables in the Grass

Seasonal Vegetables on a Bed of Wheat Grass
Buttermilk Ranch and Spicy Red Pepper Hummus
(25 Guest Minimum)

\$8.00 Per Person

Pasta Toss

Farfalle, Cavatappi, Penne Rigate Pasta Prosciutto, Chicken Tomatoes, Mushrooms, Peppers, Onions, Kalamata Olives, Basil
Tomato Basil & Lemon Dill Cream Sauce and Alfredo Sauce
(Pre-made or Pasta Chef)

(30 Guest Minimum)

\$15.00 Per Person

The Mini

Mini Cheese Burgers, Mini Grilled Cheese, Mini Flatbread Pizza Bites,
Mini Brisket Sliders, Mini Corn Dogs
(30 Guest Minimum)

Choice of Two \$7.50 Per Person

Choice of Three \$10.00 Per Person

Antipasto

Grilled and Roasted Vegetables, Italian Meats,
Olives and Marinated Artichokes
Imported and Domestic Cheese, Sun Dried Tomato Spread
Sliced Breads and Baguettes

\$13.00 Per Person

Mashed Potato Martini

Garlic Whipped Potatoes, Pulled Beef Brisket, Mushroom Merlot Sauce
Sautéed Petite Shrimp Scampi, Chive Bacon, Lobster Butter Sauce
Vegetable Ratatouille Over Peruvian Potatoes, Shaved Romano Cheese
(Serve Pre-made or with a Potato Chef)

(25 Guest Minimum)

\$15.00 Per Person

Reception Buffet Selections.....

**Chef Attendant additional \$125
(Two Chefs Required for 50+ Guests)**

Risotto Station

Wild Mushroom, Spinach, Asparagus
Grilled Chicken, Salmon & Shrimp
Tomato, Basil, Thyme and Lemon Zest
(Pre-made or with a Risotto Chef)
(30 Guest Minimum)
\$15.00 Per Person

Sushi Station

California Rolls, Spicy Tuna, Spicy Salmon, Vegetable Rolls, Inari
Nigiri Sushi: Salmon, Ahi, Halibut, and Unagi
Wasabi, Soy Sauce, Pickled Ginger
(30 guest Minimum)
\$26.00 Per Person
**Sushi Chef Fee \$200.00 for 1 ½ Hours, \$100.00
for every additional hour**

Seasonal Fresh Fruit Display

Sliced Melons, Pineapples, Berries, Kiwi, Papaya and Mango
\$7.00 Per Person

Matisse Beverage Service

(150.00 ++ Bartender Fee)

Cocktails-Call Brands

	<u>Hosted</u>	<u>Cash</u>
Vodka – Gilbey's	\$6.50	\$7.00
Gin- Gilbey's	\$6.50	\$7.00
Rum – Hana Bay	\$6.50	\$7.00
Bourbon- Jim Beam	\$6.50	\$7.00
Whiskey-Canadian Club	\$6.50	\$7.00
Scotch – Cutty Sark	\$6.50	\$7.00
Tequila – Sauza	\$6.50	\$7.00

Cocktails – Premium Brands

Vodka–Absolut	\$8.00	\$8.50
Gin–Tanqueray	\$8.00	\$8.50
Rum–Bacardi Light/ Captain Morgan	\$8.00	\$8.50
Bourbon–Jack Daniels	\$8.00	\$8.50
Whiskey–Sagrams VO	\$8.00	\$8.50
Scotch-Chivas Regal	\$8.00	\$8.50
Tequila 1800	\$8.00	\$8.50

Cocktails-Cordials & Cognacs

Baileys	\$8.50	\$9.00
Kahlua	\$8.50	\$9.00
Grand Mariner	\$8.50	\$9.00
Amaretto	\$8.50	\$9.00
Midori	\$8.50	\$9.00
Courvoisier VS	\$9.00	\$9.50
Hennessy VS	\$9.00	\$9.50

Wine & Beer

Imported Beer – Heineken, Pacifico & Corona	\$5.00	\$5.50
Domestic Beer – Budweiser, Miller & Coors	\$4.50	\$5.00
House Wine	\$5.50	\$6.00
(Chardonnay, White Zinfadel, Cabernet Sauvignon Or Merlot)		
Premium Selection Wine	\$7.50	\$8.00
(Chardonnay, White Zinfadel, Cabernet Sauvignon Or Merlot)		

Hosted

Sodas	\$3.00	\$3.50
Mineral Water / Sparkling Water	\$3.00	\$3.50
Juices	\$3.00	\$3.50

Matisse Cocktail Reception Mixed Drinks

Martini Station

Lemon Drop, Mango, Melon, Green Apple, Peach & Raspberry
\$9.00 Per Drink

Margarita Station

Watermelon, Raspberry, Strawberry, Lime & Blueberry
\$9.00 Each

Chocolate Martini Station

White & Dark Chocolate Martinis
\$10.00 Each

Punch

**(Minimum Three Gallons,
Approximately 20 Glasses Per Gallon)**

Fruit Punch

\$40.00 Per Gallon

Champagne Punch

\$49.00 Per Gallon

Caribbean Rum Punch

\$64.00 Per Gallon

\$150.00 Bartender Charge (Plus Service Charge & Tax)
Per Bartender will Apply to any Private Bar

Matisse Wine List

Sparkling

103 Domaine Chandon Brut, Napa	\$45.00
102 Duetz Brut Classic	\$69.00
106 Veuve Clicquot Yellow Label, France, NV	\$75.00

Chardonnay

205 Chardonnay, J. Lohr	\$30.00
206 Chardonnay, Kendall Jackson	\$38.00
219 Chardonnay, Cambria, Katherine's Vineyard	\$36.00
203 Chardonnay, Raymond Collection, Monterey	\$32.00
211 Chardonnay, Nickel & Nickel, Truchard Vineyard, Carneros	\$76.00

Merlot

452 Merlot, Raymond Estates	\$35.00
449 Merlot, Kendall Jackson, Grand Reserved	\$49.00
461 Sterling, Three Palms, Napa	\$60.00

Cabernet Sauvignon

555 Cabernet Sauvignon, Rodney Strong, Sonoma County	\$35.00
556 Cabernet Sauvignon, J. Lohr Seven Oaks, Paso Robles	\$30.00
558 Cabernet Sauvignon, Raymond Estates 2006	\$38.00
557 Cabernet Sauvignon, Ferrari Carano, Alexander Valley	\$45.00

Zinfandel

651 Zinfandel, Ravenswood, Lodi County	\$35.00
655 Zinfandel, Seghesio, Sonoma County 2007	\$53.00
652 Zinfandel, Rombauer, Napa Valley	\$56.00

Matisse Hosted Bar Packages (Priced Per Person)

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
Package 1	\$6.00	\$8.00	\$10.00	\$12.00	\$14.00
Package 2	\$15.50	\$18.50	\$21.50	\$24.50	\$27.50
Package 3	\$16.00	\$20.00	\$24.00	\$28.00	\$32.00
Package 4	\$19.00	\$23.00	\$27.00	\$31.00	\$35.00

Package 1: Unlimited Soft Drinks

Package 2: Unlimited Soft Drinks, Imported And Domestic Beer and House Wines

Package 3: Unlimited Soft Drinks, Imported and Domestic Beer, House Wines and Call Brands (No Shots)

Package 4: Unlimited Soft Drinks, Imported and Domestic Beer, House Wines, Call and Premium Brands (No Shots)

House Wine

Chardonnay	\$24.00/Per Bottle
Cabernet Sauvignon	\$24.00/Per Bottle
Merlot	\$24.00/Per Bottle
Champagne	\$25.00/Per Bottle

Non Alcoholic Sparkling Cider \$12.00/Per Bottle

\$150.00 Bartender Fee

2-Hour Cocktail Service from the Restaurant Bar at a
\$25.00 charge Per hour/Per server
(2 Hour Minimum)