

# Corporate Daytime Meetings

2019

## Room Rental

\$500.00

8 Hour Room Rental

Includes tables set up in classroom style, rounds, or combination of both  
Ivory Tablecloths and standard banquet chairs  
Overtime: \$200.00 Per Hour

## A/V Package

\$800.00

Includes drapery of the banquet room for presentation visibility  
Includes projector screen set up and rental of Cinnabar Hills Golf Club Projector  
(Laptop for presentations must be provided by client)

## **Breakfast**

Any meeting beginning before 9:00 am must provide breakfast  
(served between 7:00am and 10:00am)

## Continental Breakfast

(for groups of 15 or more)

### **Hawk**

Seasonal fresh fruit, assorted pastries and bagels with cream  
cheese Assorted juices, coffee and tea  
\$14

### **Cinnabar**

Assorted pastries and bagels with cream cheese  
Assorted juices, coffee and tea  
\$12

### **Quicksilver**

Assorted pastries and bagels with cream cheese  
Coffee and tea  
\$10

### **Oak**

Coffee and tea  
\$5

## Breakfast Buffet

(for groups of 20 or more)

### **Breakfast Buffet**

Includes seasonal fruit tray, assorted pastries, scrambled eggs, bacon, sausage, country potatoes, assorted juices, coffee and tea  
\$23

Add an entrée listed below for an additional \$3 per guest

### **Veggie Scramble**

Onions, bell peppers, mushrooms, tomatoes

### **French Toast**

### **Mini Pancakes**

### **Breakfast Frittata**

Mixed Vegetables, cheese, sausage, eggs and house spices

Prices and menu selections are subject to change – 20% service charge and applicable sales tax not included

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## Lunch Buffet

*(served 11:00a.m. – 2:00p.m. – for groups of 20 or more)*

*Includes your choices of salad and starch from the selections listed below, fresh seasonal vegetables, fruit display, rolls and butter and iced tea station*

**Choice of One Starch:** *Rice Pilaf, Yukon Gold and Sour Cream Mashed Potatoes, Roasted Potatoes.*  
*Add a second starch for \$3.00 per person*

**Choices of one entrée \$29**

**Choice of two entrees \$34**

**Choice of three entrees \$38**

### Salads

#### Caesar Salad

*Hearts of romaine, shaved parmesan and croutons  
Tossed in Caesar dressing*

#### Mixed Green Salad

*Hearts of romaine, tomatoes, cucumbers, and croutons, served  
with assorted dressings on the side.  
Ranch, Italian and Bleu Cheese*

#### Greek Salad

*Hearts of romaine, feta cheese, Kalamata olives, tomatoes, pepperoncini, red onions and cucumbers with Greek dressing*

### Meats

#### New York Striploin

*Served with a burgundy wine sauce*

#### Guinness Marinated Flat Iron Steak

*Guinness marinated flat iron steak with whole grain mustard  
sauce*

#### Sweet and Spicy Polynesian Steak

*Flank steak marinated with pineapple juice, soy sauce, brown sugar, garlic and spices, served with a sweet and spicy Polynesian sauce*

### Poultry

#### Chicken Parmesan

*Breaded chicken breast with marinara, provolone and  
parmesan cheeses*

#### Chicken Marsala

*Seared chicken served with a light mushroom marsala sauce*

#### Italian Stuffed Chicken

*Baked chicken breast stuffed with prosciutto, boursin cheese,  
spinach and sun-dried tomatoes, served with a tomato cream  
sauce*

#### Champagne Chicken

*Boneless chicken breast stuffed with a mixture of artichoke  
hearts, black olives, shredded parmesan and brie cheeses,  
served with a champagne-mushroom cream sauce*

### Seafood

#### Pan-Roasted Salmon

*Oven roasted and served with a lemon caper sauce*

### Vegetarian

#### Eggplant Parmesan

*Breaded and seasoned eggplant topped with provolone and  
parmesan cheeses and marinara sauce*

#### Mahi Mahi *(add \$2 per person)*

*Served with a tomato relish and spiced beurre blanc*

#### Vegetable Risotto

*Risotto with seasonal vegetables*

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