

Start Planning Your Next Important
Business Meeting or Special Occasion.



THE HISTORIC
Santa Maria Inn
SINCE 1917

Please Contact:
Catering Sales Manager
(805)346-7952
catering@santamariainn.com

General Information and Policies

Pricing: All pricing contained in this packet is subject to change without notice. Please speak with the Catering Sales Manager regarding specific price quotes for your event.

All food and beverage pricing contained in this packet does not include the 18% Service Charge or the applicable California State Sales Tax. Both of these percentages are mandatory and are subject to change at any time. Due to Market fluctuations, all food and beverage pricing will not be confirmed earlier than six (6) months prior to function date.

ROOM RENTALS & LABOR FEES:

Applicable room rental fees and/or labor fees will be assessed for your function. Fees are based upon the day of the week, time of the year, size of the room, number of guests anticipated, set-up requirements and related food and beverage requirements for the function. Since the function rooms are assigned based on the number of people anticipated, should the number of people decrease or increase, the Hotel reserves the right to move the function to a suitable sized room. Contracted access to function rooms will be one hour prior to your event. For earlier access, special arrangements must be made through our Catering Office. There will be a \$100.00 labor fee for each request to change a previously approved set-up.

The Hotel reserves the right to move any outdoor function indoors depending on weather conditions and availability.

If additional equipment is needed for the set-up of the function beyond what the Hotel has available, the client will be responsible for the additional charges for equipment rentals and will be responsible to contract with outside vendors separate from the Hotel. The Hotel will not assume any liability for any outside contracted items.

TIME ALLOTMENT:

Lunch functions are allotted an amount of 4 hours. Functions may be extended beyond this time limit at an additional cost of \$100.00 per hour if available. Additional hours must be contracted at least 3 days prior to the event date and will not be accommodated if requested on the day of the event. Functions held in the Cabanas and Kent Room must conclude by 10:00 p.m.

Upon signing of the contract, a minimum guarantee of guests will be assessed. A final guarantee of attendance is needed 3 days prior to your function. This guarantee cannot fall below the contracted minimum, and the guaranteed number is what will be billed regardless if fewer attend. Once guaranteed, counts are not subject to reduction. However, the hotel will prepare food for the guaranteed amount.

General Information and Policies

Outside Food & Beverage: Due to health and safety regulations, our clients and guests are not permitted to bring any outside food and/or beverages including alcohol into the hotel function space, nor may any food and/or beverages including alcohol be removed from a function space unless otherwise specified by the Catering Department.

Deposit: The Hotel requires an advanced deposit to confirm a function as definite. All deposits are non-refundable. Full payment of total estimated charges must be made no later than 72 hours prior to the start of the function. Any remaining balance is due at the end of the function prior to departure or will be charged to the required Credit Card Authorization on file. Any extra purchases requested must be paid at time of service.

Personal Belongings: The hotel will not assume any responsibility for damage or loss of any merchandise left in the banquet room prior or following a banquet. The hotel reserves the right to inspect and control all private functions. The hotel cannot assume responsibility for personal property brought onto the premises. Items left behind after your event will be discarded after 48 hours.

Decorations: The hotel cannot permit the affixing of anything to the interior of any room with nails, staples, pins, tape or any other substance unless approval is given in advance by the catering office. Confetti, birdseed, rice, glitter and bubble/fog machines are not allowed on the hotel premises. All Candle flames must be protected by an outer container in accordance with the local Fire Chief's policy. This will alleviate an additional cleaning charge of \$500.00.

No Host/ Hosted Bars: The hotel requires a 2 hour minimum and a 5 hour maximum for all banquet Bars. The hotel requires a \$35.00 per hour bartending fee for all banquet bars. All Hosted Bars are subject to an 18% service charge. Please note that the sale and serving of alcoholic beverages is regulated by the State of California, therefore guests are not permitted to bring in outside alcoholic beverages into the function space. Also, alcohol purchased at the hotel may not be taken off the premises, under ANY circumstances. If at any time during your function a minor is caught with alcohol, or there is any implied or verbal harassment from any of your guests towards employees or other guests your bar and or function will be shut down. The Hotel reserves the right to shut down your bar and or function at any time.

Audio Visual Equipment Fees

Subject to availability- price per function

LCD Projector	\$100	Flip chart with Markers	\$15
TV and DVD Unit	\$50	Additional Pads	\$10
VHS/ DVD VCR	\$30	Dry-Erase board with Markers	\$15
Microphone (first)	No Charge	Easel (second)	\$10
Microphone (second)	\$15	Screen	\$20

Special Items and Services

Subject to availability

Dance Floor...\$130

Piano with Bench...\$60

Chair Covers...\$3 Per Chair

Cake Cutting Service...\$1.50 Per Person

Corkage Fee...\$11 Per Bottle / Per Magnum...\$20

Carving Station...\$75

Meeting Rooms and Dimensions

These figures indicate maximum occupancy, and will decrease with additional features such as dance floors, buffet tables, bars, etc.

MEETING ROOM	Dimensions	Square Footage	Theater	Classroom	Conference	Cocktail	Banquet	Banquet
							Rectangular Tables	Round Tables
SANTA MARIA	75 x 38	2,850	270	180	350	250	220
CABANAS	52 x 18	950	100	30	30	60	80	60
GARDENS	350	350
RANCHERO	35 x 13	455	30	20	30	32	30
POLO	30 x 30	900	60	27	28	50	60	50
CECIL B. DEMILLE	30 x 30	900	60	27	28	50	60	50
HANCOCK	30 x 30	900	60	27	28	50	60	50
PRESIDENTS	15 x 30	450	12
KENT	70x 78	1,326	150	70	82	180	120	100

A La Carte Beverages and Snacks

The following selections can be used to create a custom menu

Freshly Brewed Regular Coffee	\$25 / Gallon	Assorted Muffins and Danish	\$24/ Dozen
Freshly Brewed Decaf Coffee	\$25 / Gallon	Bagels with Assorted Cream Cheese	\$24 / Dozen
Hot Water with Assorted Tazo Teas	\$25 / Gallon	Granola Bars	\$3 Each
Assorted Chilled Juice	\$18 / Pitcher	Western Trail Mix	\$18 / 16oz
Iced Tea	\$15 / Gallon	Candy Bars	\$3 Each
Lemonade	\$15 / Gallon	Assorted Freshly Baked Cookies	\$22 / Dozen
Fruit Punch	\$15 / Gallon	Assorted Freshly Baked Brownies	\$22 / Dozen
Assorted Regular and Diet Soft Drinks	\$2.50 Each	Vegetable Crudité with Ranch Dressing	\$60/ Platter
Yogurt	\$3 Each	Fruit and Domestic Cheese Platter	\$120 / Platter

Deluxe Breakfast Buffets

All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Variety of Tazo Tea and Assorted teas

Continental

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices.

\$14 per Person

The Santa Maria

Fresh Seasonal Fruit, Assorted Muffins and Danish and Assorted Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices, Fluffy Scrambled Eggs, Home Fried Potatoes

Your choice of:

Crisp Bacon or Sausage Links

\$18 per Person

The Classic

Fresh Seasonal Fruit, Assorted Muffins, Danish and Breakfast Breads with Butter and Preserves, Bagels and Cream Cheese with Assorted Juices, Fluffy Scrambled Eggs, Home Fried Potatoes, Crisp Bacon

Your choice of:

Sausage or Ham

Your Choice of:

French Toast or Pancakes served with Warm Maple Syrup

\$21 per Person

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Plated Luncheons

All Choices Include Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea ,
Served with Warm Rolls with Butter

Please Limit your Selection to Two Entrées per Luncheon.

Salads

Grilled Chicken Caesar Salad

Sliced chicken breast served over a bed of crisp romaine lettuce, tossed with parmesan cheese, croutons and our homemade Caesar dressing.

\$18 per Person

Ranch Cobb Salad

Diced grilled chicken and ham, crisp bacon, tomato, avocado, cheddar cheese and hardboiled egg, tossed with romaine lettuce and ranch dressing.

\$21 per Person

Sunburst Chicken Salad

Sesame chicken tossed with papaya, mango, bell peppers, and spicy pecans all in a toasted sesame seed dressing.

\$21 per Person

Chinese Chicken Salad

Marinated sliced chicken breast served with our mixed greens, shredded cabbage, carrots, cucumbers, and almonds, tossed with honey sesame dressing and topped with crispy rice noodles and wontons

\$18 per Person

Coastal Green Salad

Fresh strawberries, grapes, apples, with bleu cheese, candied pecans, and mixed greens in a balsamic vinaigrette.

\$17 per Person

Top off your Luncheon with your Choice of our Elegant Desserts

Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$4 per Person

Assorted Cookies, Brownies and Dessert Bars... Additional \$2 per Person

Plated Luncheons

All Choices Include Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea ,
Served with Warm Rolls with Butter

Please Limit your Selection to Two Entrées per Luncheon.

Sandwiches

All Sandwiches come with your choice of the following:
Potato Salad, Italian Pasta Salad, Fresh Fruit Salad, or Cole Slaw

Chicken Croissant Sandwich

Charbroiled chicken breast with lettuce, tomato, bacon and swiss cheese.

\$19 per Person

Santa Maria Tri-Tip Sandwich

Marinated grilled and sliced certified Angus tri-tip, served on a garlic butter French roll with local pinto beans and homemade salsa.

\$21 per Person

Deli Trio Sandwich

Toasted French roll piled high with sliced turkey, ham, roast beef, lettuce, tomato and swiss cheese.

\$19 per Person

Southwest Chicken Sandwich

Chicken breast on grilled sourdough bread with melted jack cheese, Ortega chili, guacamole, lettuce and tomato.

\$20 per Person

Turkey Club

Shaved turkey breast piled onto wheat toast with pesto aioli, bacon, mozzarella cheese, mixed greens and tomato.

\$19 per Person

Grilled Vegetable Wrap

Mixed grilled vegetables wrapped in a flour tortilla with lettuce, tomato, goat cheese and green black olive vinaigrette.

\$18 per Person

Top off your Luncheon with your Choice of our Elegant Desserts

Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$4 per Person

Assorted Cookies, Brownies and Dessert Bars... Additional \$2 per Person

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Plated Luncheons

All Choices Include Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea ,
Served with Warm Rolls with Butter

Please Limit your Selection to Two Entrées per Luncheon.

Entrées

Start your luncheon with a mixed field green salad for an Additional
\$3 per person

Chicken A La Inn

Boneless chicken breast topped with white wine mushroom cream sauce, served with rice pilaf and mixed vegetables.

\$21 per Person

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and swiss cheese, topped with Mornay sauce and served over mashed potatoes with mixed vegetables.

\$22 per Person

Tri-Tip Plate

Marinated grilled and sliced certified Angus tri-tip served with roasted new potatoes, pinto beans, garlic bread and homemade salsa.

\$23 per Person

Grilled Salmon

Served with rice pilaf, grilled vegetables and a lemon caper butter sauce.

\$23 per Person

Mediterranean Pasta

Penne pasta tossed with roasted red and yellow bell peppers, zucchini, Kalamata olives, arugula and extra virgin olive oil

\$19 per Person

Top off your Luncheon with your Choice of our Elegant Desserts

Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional \$4 per Person

Assorted Cookies, Brownies and Dessert Bars... Additional \$2 per Person

Themed Buffet Luncheons

All Choices Include Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea .

30 Person Minimum Required for All Buffets

Classic Deli Buffet

Mixed Field Green Salad bar with Cherry Tomatoes, Cucumber, Carrots, and Mushrooms.
Served with Ranch, Italian and Balsamic Vinaigrette Salad Dressings

Choice of: Potato Salad or Italian Pasta Salad

Fresh Fruit Salad

Sliced Turkey, Ham, Roast Beef, Salami and Capicola, Lettuce, Tomato, Sliced Onions, Pickles and Peppercinis, Sliced Cheddar, Swiss, American and Smoked Gouda Cheese, Fresh Rolls and Bread Served with Traditional Condiments

\$23 per Person

Santa Maria Style BBQ

Mixed Field Green Salad bar with Cherry Tomatoes, Cucumber, Carrots, and Mushrooms.
Served with Ranch, Italian and Balsamic Vinaigrette Salad Dressings

Choice of: Potato Salad or Fresh Fruit Salad

Corn

Pinquito Beans
BBQ Chicken (bone-in)
Tri-Tip
Garlic Bread
Fresh Salsa
\$26 per Person

Italian Buffet

Caesar Salad

Cherry Tomato and Mozzarella Salad
Mixed Sautéed Vegetables, Penne Pasta Served with Marinara and Alfredo Sauces and Garlic Bread

Your Choice of One Entree:

Chicken Parmesan with Tomato Sauce and Mozzarella Cheese
Chicken Piccata with Lemon Caper Butter Sauce
Chicken Marsala with Wine and Mushroom Sauce
\$23 per Person

Mexican Buffet

Fiesta Salad with Salsa Ranch Dressing
Tortilla Chips with Fresh Guacamole, Salsa and Sour Cream
Refried Beans and Spanish Rice
Warm Corn and Flour Tortillas

Your Choice of One Entree:

Tequila Lime Chicken
Chipotle Beef Tinga
Pork Chili Verde
Chicken or Steak Fajitas
Shrimp Fajitas add \$1 per person
\$23 per Person

Top off your Luncheon with your Choice of our Elegant Desserts

Chocolate Layer Cake, Carrot Cake or Apple Pie... Additional **\$4 per Person**

Assorted Cookies, Brownies and Dessert Bars... Additional **\$2 per Person**

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