



THE HISTORIC

Santa Maria Inn

Holidays

BECAUSE GREAT BUSINESS
DESERVES GREAT CELEBRATIONS.

for a quote or more information
contact our sales team

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Hors D'Oeuvres

PLATTERS

ALL PLATTERS SERVE APPROXIMATELY 50 GUESTS

Mediterranean Anti Pasto | \$220

Sliced Prosciutto, Salami, Feta and Mozzarella Cheese, Mixed Olives, Artichoke Hearts, Pepperoncini's, Roasted Bell Peppers, Cherry Tomatoes, and Red Onions



Sliced Seasonal Fruit | \$200

A selection of Seasonal Sliced Melon, Pineapple, Berries and Grapes

Chips and Salsa | \$135

White Corn Tortillas Served with Bean Dip, Guacamole, Sour Cream, and Homemade Salsa



Baked Brie | \$130

Wrapped in a Puff Pastry Served with Crusty Baguette, and Red Wine Reduction

Bruschetta | \$210

Tomatoes, Basil, Baguettes

Vegetable Crudites | \$165

Grilled Portobello Mushrooms, Eggplant Zucchini, Yellow Squash, Asparagus and Red Bell Peppers with Balsamic Glaze

International Cheese | \$230

Assorted International Cheese Served with Assorted Crackers, Crostini, Berries, Fresh Fruit, Nuts and Compotes



Hors D'Oeuvres

BY THE DOZEN

ALL SELECTIONS ARE PRICED PER DOZEN & REQUIRE A 3 DOZEN MINIMUM ORDER
HORS D' OEUURES CAN BE TRAY PASSED FOR AN ADDITIONAL \$25/SERVER

Cold Hors D'Oeuvres

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|---|------------|
| Deviled Eggs | \$33/dozen |
| California Roll | \$33/dozen |
| Asparagus Wrapped in Prosciutto | \$33/dozen |
| Shrimp & Mango Salsa in Endive Spear | \$37/dozen |
| Tomato Bruschetta with Basil Pesto & Balsamic Glaze | \$37/dozen |
| Rosette of Smoked Salmon with Capers & Cream Cheese | \$35/dozen |
| Ahi Poke with Pineapple on Crispy Wonton | \$37/dozen |
| Parmesan Crispy with Lemon Black Pepper Goat Cheese Mousse | \$31/dozen |
| Ceviche with Lime & Pico de Gallo on a Mini Tostada | \$35/dozen |
| Cold Poached Shrimp with Cocktail Sauce & Lemon (*per pound*) | \$37/dozen |

Hot Hors D'Oeuvres

| | |
|---|------------|
| Chicken Tenders | \$30/dozen |
| Bacon Wrapped Dates | \$31/dozen |
| Grilled Shrimp Skewers | \$35/dozen |
| Chicken Sate with Peanut Sauce | \$33/dozen |
| Teriyaki Chicken or Beef Skewers | \$35/dozen |
| Spinach & Feta Cheese Wrapped in Phyllo | \$31/dozen |
| Bacon & Bleu Cheese Stuffed Mushroom Caps | \$31/dozen |
| Meatballs in Mushroom Burgundy Sauce | \$33/dozen |
| Tempura Vegetables with Soy Dipping Sauce | \$31/dozen |
| Vegetable Egg Rolls with Sweet & Sour Sauce | \$31/dozen |
| Buffalo Wings with Ranch or Bleu Cheese | \$31/dozen |
| Sesame Chicken Bites with Sweet Chili Sauce | \$31/dozen |
| Vegetarian or Pork Pot Stickers with Thai Sweet Chili Sauce | \$33/dozen |

Plated Luncheon Entree's

SERVED WITH WATER, ICED TEA & WARM ROLLS WITH BUTTER.
PLEASE LIMIT YOUR SELECTION TO TWO ENTREES PER EVENT IN
ADDITION TO A VEGETARIAN MEAL IF NEEDED.

START YOUR LUNCHEON WITH AN ADDITION OF A MIXED FIELD GREEN SALAD
FOR \$3.00 PER PERSON OR CLASSIC CAESAR SALAD AT \$6.00 PER PERSON

Roasted Turkey | \$31

Blistered Green Beans, Traditional Gravy,
Cranberry Sauce, Garlic Mashed Potatoes

Chicken Cordon Bleu | \$31

Mixed Vegetables, Mornay Sauce, Garlic
Mashed Potatoes

Airline Chicken | \$29

Bok Choy, Baby Carrots, Natural
Reduction, Wild Rice

6oz Filet Mignon | \$41

Roasted Asparagus, Horseradish Cream,
Fresh Thyme Sprigs, Demi Glaze, Garlic
Mashed Potatoes

6oz Bacon Wrapped Top Sirloin | \$31

Baby Bok Choy, Demi Glaze
Scalloped Potatoes

Natural Pork Loin | \$29

Roasted Tomato & Olives, Rosemary,
Sprigs, Roasted Garlic, Yukon Gold
Potatoes, Artichoke Hearts

1/2 Cornish Game Hen | \$34

Baby Carrots, Fresh Herbs & Truffle
Sauce, Creamy Polenta

Pistachio Crusted Salmon | \$38

Sauteed Broccolini, Orange Scented,
Beurre Blanc Sauce, Chive & Olive Oil,
White Cheddar Risotto

DESSERT CAN BE ADDED FOR AN ADDITIONAL \$5.00/PERSON
ADD REGULAR COFFEE & DECAF COFFEE FOR \$50/GALLON
OR UPGRADE TO A HOLIDAY COFFEE & HOT CHOCOLATE BAR FOR \$10.00/PERSON!

Plated Dinner Entree's

SERVED WITH WATER, ICED TEA
MIXED FIELD GREEN SALAD WITH RANCH & ITALIAN
DRESSINGS, WARM ROLLS WITH BUTTER & CHOICE OF
DESSERT

PLEASE LIMIT YOUR SELECTION TO TWO ENTREES PER EVENT IN ADDITION TO
A VEGETARIAN MEAL IF NEEDED.

Rosemary Roasted Turkey | \$41

Carrots & Haricot Verts, Turkey Gravy
Traditional Stuffing

Honey Mustard Glazed Ham | \$41

Mixed Vegetables, Honey Mustard Sauce
Mashed Potatoes

Pistachio Crusted Salmon | \$48

Sauteed Broccolini, Orange Scented
Beurre Blanc Sauce, Chive & Olive Oil
White Cheddar Risotto

Three Cheese Ravioli | \$38

Marinara Bolognese, Lemon Cream, Fresh
Basil

Chicken Cordon Bleu | \$41

Mixed Vegetables, Mornay Sauce
Garlic Mashed Potatoes

6oz Bacon Wrapped Top Sirloin | \$45

Baby Bok Choy, Demi Glaze
Scalloped Potatoes

upgrade to an 8oz for \$52

6oz Filet Mignon | \$47

Peppercorn Brandy

Roasted Asparagus, Garlic Mashed
Potatoes

upgrade to an 8oz for \$53

1/2 Cornish Hen | \$39

Baby Carrots, Fresh Herbs, & Truffle
Sauce, Creamy Polenta

5-Day Bring Pork Loin | \$44

Green Bean Almandine, Scalloped
Potatoes

Seared Halibut | \$49

Saffron Risotto, Baby Carrots

10oz Prime Rib | \$47

Green Bean Almandine, Scalloped
Potatoes

ADD REGULAR COFFEE & DECAF
COFFEE FOR \$50/GALLON
OR UPGRADE TO A HOLIDAY COFFEE
& HOT CHOCOLATE BAR FOR
\$10.00/PERSON!

Holiday Buffets

SERVED WITH WATER, ICED TEA, MIXED FIELD GREEN SALAD BAR WITH ASSORTED TOPPINGS, WARM ROLLS WITH BUTTER, AND CHOICE OF DESSERT

Entree Selections

Please choose two to three entrees, one side dish, salad, and vegetable.

CHICKEN CORDON BLEU

PAN SEARED SCOTTISH SALMON

1-HOUR BRINED CORNISH GAME HEN

ROSEMARY ROASTED TURKEY

FIRE ROASTED PRIME RIB

BRINED SMOKED WHOLE PORK LOIN

HONEY MUSTARD GLAZED HAM

BACON WRAPPED TOP SIRLOIN \$3/ADDITIONAL

SIDE DISHES

GARLIC MASHED POTATOES
SCALLOPED POTATOES
TRADITIONAL STUFFING
BALL SPICED BUTTERNUT
SQUASH

SALADS

WALDORF SALAD
GRILLED VEGETABLE SALAD
CAESAR SALAD
FRUIT SALAD

VEGETABLE

HONEY GLAZED CARROTS
GREEN BEANS ALMANDINE
MIXED VEGETABLES
LEMON BEURRE BLANC
ASPARAGUS
ROASTED CORN & PEPPERS

Two Entree Buffet \$48.00/person

Three Entree Buffet \$53.00/person

**ADD REGULAR COFFEE & DECAF COFFEE FOR \$50/GALLON
OR UPGRADE TO A HOLIDAY COFFEE & HOT CHOCOLATE BAR FOR \$10.00/PERSON!**

Dessert Selections

CHOOSE ONE PLATED OPTION OR TWO OPTIONS SERVED
BUFFET STYLE

PECAN PIE WITH CARAMEL SAUCE

PUMPKIN PIE WITH WHIPPED CREAM

WHITE CHOCOLATE BERRY CHEESECAKE

APPLE PIE WITH SALTED CARAMEL SAUCE

CHOCOLATE CAKE WITH RASPBERRY SAUCE

CARROT CAKE WITH WHIPPED CREAM

NEW YORK STYLE CHEESECAKE WITH CHERRY FILLING

Upgraded Coffee & Hot Chocolate

\$10.00 per guest

FRESHLY BREWED REGULAR & DECAF COFFEE
HALF AND HALF & FLAVORED SYRUPS
HOT WATER WITH ASSORTED TAZO TEAS AND HONEY
NESTLE HOT CHOCOLATE
WHIPPED CREAM
SPRINKLES
CHOCOLATE CHIPS
CANDY CANES
MARSHMALLOWS

*Thank you for Considering The Historic Santa Maria
Inn for your Holiday Event!*

General Information & Policies

PRICING

ALL PRICING OUTLINED IN THIS PACKET IS SUBJECT TO CHANGE WITHOUT NOTICE. FOR SPECIFIC PRICE QUOTES FOR YOUR EVENT, PLEASE CONSULT WITH THE SALES MANAGER. PLEASE NOTE THAT ALL FOOD AND BEVERAGE PRICING IN THIS PACKET EXCLUDES THE MANDATORY 20% SERVICE CHARGE AND APPLICABLE CALIFORNIA STATE SALES TAX, BOTH OF WHICH ARE SUBJECT TO CHANGE AT ANY TIME. DUE TO MARKET FLUCTUATIONS, FOOD AND BEVERAGE PRICING CANNOT BE CONFIRMED EARLIER THAN SIX (6) MONTHS PRIOR TO THE EVENT DATE.

ROOM RENTAL

APPLICABLE ROOM RENTAL AND LABOR FEES WILL BE CHARGED BASED ON THE DURATION OF YOUR EVENT, EITHER A FULL-DAY OR HALF-DAY RENTAL. LABOR FEES ARE DETERMINED BY THE TIME AND EFFORT REQUIRED TO SET UP YOUR EVENT. FUNCTION ROOMS ARE ASSIGNED ACCORDING TO THE ANTICIPATED NUMBER OF GUESTS; THEREFORE, IF THE NUMBER OF ATTENDEES CHANGES, THE HOTEL RESERVES THE RIGHT TO RELOCATE THE EVENT TO A MORE APPROPRIATELY SIZED ROOM. ACCESS TO FUNCTION ROOMS IS GUARANTEED ONE HOUR PRIOR TO YOUR EVENT; EARLIER ACCESS REQUIRES SPECIAL ARRANGEMENTS THROUGH OUR SALES OFFICE. A \$100.00 LABOR FEE WILL BE CHARGED FOR ANY REQUEST TO ALTER A PREVIOUSLY APPROVED SETUP. THE HOTEL RESERVES THE RIGHT TO MOVE OUTDOOR EVENTS INDOORS DUE TO WEATHER CONDITIONS AND AVAILABILITY. SHOULD ADDITIONAL EQUIPMENT BE REQUIRED BEYOND WHAT THE HOTEL PROVIDES, THE CLIENT WILL BE RESPONSIBLE FOR THE ASSOCIATED RENTAL COSTS AND FOR CONTRACTING WITH OUTSIDE VENDORS. THE HOTEL ASSUMES NO LIABILITY FOR ITEMS PROCURED FROM EXTERNAL SOURCES.

TIME ALLOTMENT

LUNCH FUNCTIONS ARE CONTRACTUALLY ALLOTTED FOUR (4) HOURS, WHILE DINNER AND WEDDING FUNCTIONS ARE ALLOTTED SEVEN (7) HOURS. IF AVAILABLE, EVENTS MAY BE EXTENDED BEYOND THESE TIME LIMITS AT AN ADDITIONAL COST OF \$200.00 PER HOUR. ANY REQUEST FOR ADDITIONAL HOURS MUST BE MADE AT LEAST 14 DAYS PRIOR TO THE EVENT DATE; SAME-DAY REQUESTS WILL NOT BE ACCOMMODATED. FUNCTIONS HELD IN THE CABANAS, GARDENS, AND PATIO FOUNTAIN MUST CONCLUDE BY 11:00 P.M., AND THOSE IN THE KENT ROOM MUST END BY 10:00 P.M.

MINIMUMS

UPON SIGNING THE CONTRACT, A MINIMUM GUEST GUARANTEE WILL BE ESTABLISHED. A FINAL ATTENDANCE GUARANTEE IS REQUIRED FIVE (5) DAYS PRIOR TO YOUR EVENT. THIS FINAL GUARANTEE CANNOT BE LOWER THAN THE CONTRACTED MINIMUM, AND YOU WILL BE BILLED FOR THE GUARANTEED NUMBER, REGARDLESS OF ACTUAL ATTENDANCE. ONCE CONFIRMED, THE GUARANTEED COUNT CANNOT BE REDUCED. OUR BANQUET DEPARTMENT WILL PROVIDE SEATING FOR AN ADDITIONAL 5% OVER THE GUARANTEED NUMBER; HOWEVER, FOOD PREPARATION WILL BE BASED STRICTLY ON THE GUARANTEED COUNT.

General Information & Policies

DEPOSIT & PAYMENTS

THE HOTEL REQUIRES AN ADVANCE DEPOSIT TO CONFIRM A FUNCTION AS DEFINITE. ALL DEPOSITS ARE NON-REFUNDABLE. FULL PAYMENT OF THE TOTAL ESTIMATED CHARGES MUST BE MADE NO LATER THAN 5 DAYS BEFORE THE START OF THE FUNCTION. ANY REMAINING BALANCE IS DUE AT THE END OF THE EVENT, PRIOR TO DEPARTURE, OR WILL BE CHARGED TO THE REQUIRED CREDIT CARD AUTHORIZATION ON FILE. ANY ADDITIONAL PURCHASES REQUESTED DURING THE EVENT MUST BE PAID FOR AT THE TIME OF SERVICE

OUTSIDE FOOD & BEVERAGE

IN ACCORDANCE WITH HEALTH AND SAFETY REGULATIONS, CLIENTS AND GUESTS ARE NOT PERMITTED TO BRING ANY OUTSIDE FOOD OR BEVERAGES, INCLUDING ALCOHOL, INTO THE HOTEL'S FUNCTION SPACES. ADDITIONALLY, NO FOOD OR BEVERAGES, INCLUDING ALCOHOL, MAY BE REMOVED FROM A FUNCTION SPACE UNLESS OTHERWISE AUTHORIZED BY THE SALES DEPARTMENT.

PERSONAL BELONGINGS

THE HOTEL IS NOT RESPONSIBLE FOR ANY DAMAGE TO OR LOSS OF MERCHANDISE LEFT IN THE BANQUET ROOM BEFORE OR AFTER THE EVENT. THE HOTEL RESERVES THE RIGHT TO INSPECT AND OVERSEE ALL PRIVATE FUNCTIONS. WE CANNOT ASSUME RESPONSIBILITY FOR PERSONAL PROPERTY BROUGHT ONTO THE PREMISES. ITEMS LEFT BEHIND AFTER YOUR EVENT WILL BE DISCARDED AFTER 48 HOURS.

DECOR

THE HOTEL DOES NOT ALLOW THE AFFIXING OF ANY ITEMS TO THE INTERIOR OF ROOMS USING NAILS, STAPLES, PINS, TAPE, OR ANY OTHER SUBSTANCES UNLESS PRIOR APPROVAL IS OBTAINED FROM THE SALES OFFICE. THE USE OF CONFETTI, BIRDSEED, RICE, GLITTER, AND BUBBLE OR FOG MACHINES IS PROHIBITED ON HOTEL PREMISES. ALL CANDLE FLAMES MUST BE ENCLOSED IN AN OUTER CONTAINER, IN ACCORDANCE WITH THE LOCAL FIRE CHIEF'S POLICY, TO AVOID AN ADDITIONAL CLEANING FEE OF \$500.00.

HOSTED & NON-HOSTED BAR

THE HOTEL REQUIRES A MINIMUM OF 2 HOURS AND A MAXIMUM OF 6 HOURS FOR ALL BANQUET BARS. A BARTENDING FEE OF \$35.00 PER HOUR APPLIES TO ALL BANQUET BARS. PLEASE NOTE THAT THE SALE AND SERVICE OF ALCOHOLIC BEVERAGES ARE REGULATED BY THE STATE OF CALIFORNIA. GUESTS ARE NOT PERMITTED TO BRING OUTSIDE ALCOHOLIC BEVERAGES INTO THE FUNCTION SPACE, AND ALCOHOL PURCHASED AT THE HOTEL MAY NOT BE TAKEN OFF THE PREMISES UNDER ANY CIRCUMSTANCES. IF A MINOR IS FOUND WITH ALCOHOL, OR IF THERE IS ANY HARASSMENT—IMPLIED OR VERBAL—TOWARD EMPLOYEES OR OTHER GUESTS, THE BAR AND/OR FUNCTION WILL BE SHUT DOWN. THE HOTEL RESERVES THE RIGHT TO SHUT DOWN YOUR BAR AND/OR FUNCTION AT ANY TIME.

SECURITY

EACH EVENT IS EVALUATED TO DETERMINE IF A COURTESY PATROL OFFICER IS NECESSARY. IF DEEMED NECESSARY, A FEE OF \$35.00 PER OFFICER, PER HOUR, WILL APPLY.