



BANQUET MENU SELECTIONS

2026

A San Diego icon since 1953

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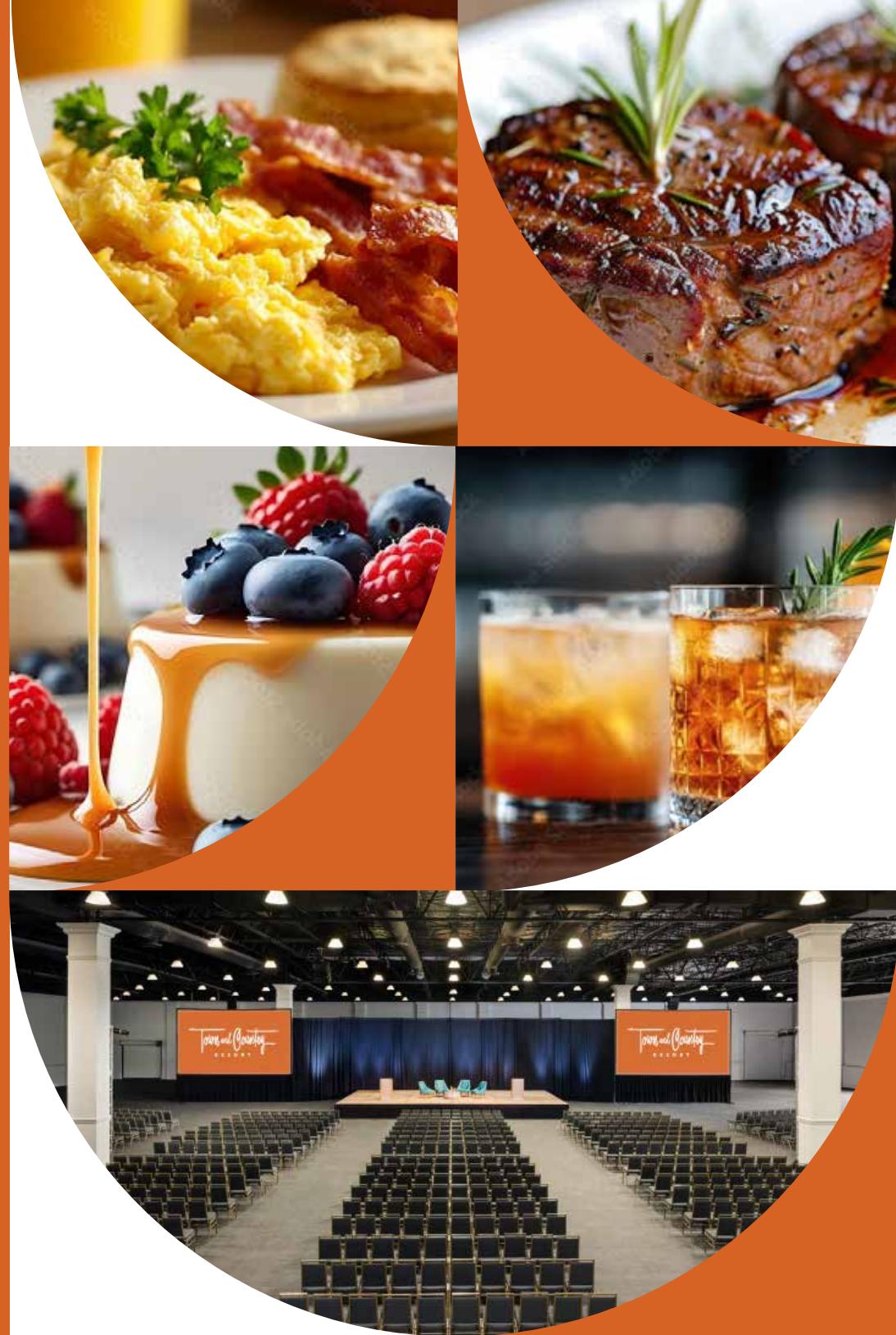


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BREAKFAST

T&C PLATED BREAKFAST

Plated breakfasts includes basket of daily breakfast breads, fruit cup, Lavazza coffee, tea and orange juice service.

SERVED

(Select One)

CLASSIC ALL AMERICAN \$55

Cage Free Scrambled Eggs, Applewood Smoked Bacon, O'Brien Potatoes

THE GOLDEN TOAST \$55

Cinnamon and Vanilla Brioche French Toast, Apple Chutney, Applewood Smoked Bacon

CRISPY PORK CARNITAS \$60

Boracho Beans, Oaxaca Cheese, Caramelized Onion, Breakfast Potatoes, Ranchero Sauce

BRAISED SHORT RIB HASH \$60

Mushrooms, Peppers, Roasted Tomatoes, Marbled Potatoes, Scrambled Eggs

HAM, BACON, LEEK BREAKFAST STRATA \$60

Herb Stuffed Tomatoes, Roasted Potatoes with Fresh Herbs

CHIMICHURRI SKIRT STEAK AND EGGS \$65

Fluffy Scrambled Eggs, Crisp Potatoes, Roasted Tomatoes

We are pleased to offer a variety of alternative breakfast meats to suit your dietary preferences.





T&C CONTINENTAL BREAKFASTS

SUNNY STATE OF MIND

\$52 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED TEAS

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins

Served with Butter and Assorted Fruit Preserves

STAY CLASSY!

\$60 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE & ASSORTED TEAS

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins

Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

Orange Honey Glaze

BAGELS & CREAM CHEESE

YOGURT PARFAITS

Granola, Assorted Berries

T&C BUFFET BREAKFASTS

SUNRISE SURPRISE

\$65 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE AND ASSORTED TEAS

FRESH SEASONAL SLICED FRUIT & BERRIES

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins
Served with Butter and Assorted Fruit Preserves

CAGE FREE SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

O'BRIEN POTATOES

Pepper & Onion Medley

MACK DADDY-O

\$80 per person

ORANGE JUICE

LAVAZZA REGULAR, DECAFFEINATED COFFEE
AND ASSORTED TEAS

OUR SELECTION OF BREAKFAST PASTRIES

Including Danish, Croissants and Muffins
Served with Butter and Assorted Fruit Preserves

SEASONAL FRUIT DISPLAY

Orange Honey Glaze

Select one from each category

Choice Of Egg

(Select one)

Scramble Florentine 

Fontina Cheese, Spinach,
Marinated Tomato, Crème Fraiche

Spanish Scrambled Eggs 

Bacon, Peppers, Mushrooms, Green Onions,
Manchego Cheese, Paprika

South of the Border Scramble

Chorizo, Bacon, Cheddar 

Choice of Meat

(Select one)

Chicken Apple Sausage

Applewood Smoked Bacon

Black Forrest Ham

Pork Sausage

Turkey Sausage

Canadian Bacon

Choice of Potato

(Select one)

Crispy Red B Potatoes   

Caramelized Onion and Fresh Herb

Potato Hash  

Mushrooms and Black Kale

Ranch Potatoes  

Peppers and Onions

Roasted Fingerling Potatoes   

Garlic Confit and Rosemary

Choice of Sweet

(Select one)

Steel Cut Oatmeal  

Brown Sugar, Raisins, Honey, Almonds,
Dried Fruit

Cinnamon & Vanilla

Brioche French Toast

Apple Chutney, Whipped Butter,
Warm Syrup

Belgian Waffles

Berry Compote, Whipped Butter,
Warm Syrup

Greek Yogurt Parfait 

Granola, Assorted Berries



BREAKFAST ENHANCEMENTS

OMELETS BY DESIGN

\$22 per person

Smoked Bacon, Ham, Chicken Apple Sausage, Jack & Cheddar, Green Onions, Diced Tomatoes, Red Onion, Pickled Jalapenos, Asparagus, Fire-Roasted Peppers, Spinach, Mushrooms

Whole Eggs or Egg Whites

Requires 1 Chef Attendant per 50 guests / \$200

PAPPALACCO ACAI BOWLS

\$18 per person

Local Acai Sorbet, Peanut Butter, Bananas, Toasted Coconut, White & Dark Chocolate Chips, Fresh Berries, T&C Granola, Almonds

BREAKFAST SANDWICHES

\$155 per dozen

Breakfast Wagyu Beef Slider

Brioche Slider Bun, Wagyu Burger, Shaved Ham, Fried Egg, Sharp Cheddar, Dijonaise

Triple Pork Sandwich

English Muffin, Pulled Pork, Shaved Ham, Bacon, Fried Egg, Provolone

Turkey Melt Croissant

Turkey Sausage, Spinach Egg White Frittata, Swiss Cheese

Muffin to See Here

English Muffin, Egg, Canadian Bacon, American Cheese

BREAKFAST BURRITOS

\$180 per doz

The Anchorman

Scrambled Eggs, Smoked Bacon, Crispy Potatoes, Cheddar Cheese
Wrapped in a Flour Tortilla

The Dizzy Chorizzy

Scrambled Eggs, Roasted Potatoes, Chorizo, Onions, Jack Cheese
Wrapped in a Flour Tortilla

The Machaca Mama

Scrambled Eggs, Beef Machaca, Tater Tots, Pepper Jack Cheese
Wrapped in a Flour Tortilla

The Braise of Glory

Scrambled Eggs, Potato Hash, Braised Short Ribs, Salsa, Oaxaca Cheese
Wrapped in a Flour Tortilla

The Beyond Burgandy

Egg Whites, Plant-based Crumbles, Sundried Tomatoes, Spinach
Wrapped in a Spinach Wrap

MORNING MEAT AND CHEESE BOARD

\$22 per person

A selection of cheese and meats to include:

Boursin, Brie, Sharp Cheddar, Black Forrest Ham, Salami Tartufo, Prosciutto, Capicola
Served with Fig Jam, Stone Mustard, Herb Mayonnaise, Honey

LOCAL BAGELS & LOX

\$20 per person

Tomatoes, Cucumbers, Sliced Red Onions, Cream Cheese, Capers,
Plain Bagels

STEEL CUT OATS

\$13 per person

Brown Sugar, Raisins, Honey, Almonds, Dried Fruit

EGG BITES

\$96 per dozen

Bacon and Cheddar
Spinach, Tomato and Cheese





Á LA CARTE

SEASONAL WHOLE FRUIT \$6 per piece

INDIVIDUAL ASSORTED FRUIT YOGURTS \$6 each

GRANOLA BARS \$8 each

MARKET FRESH SEASONAL FRUIT & BERRIES \$15 per guest

WHOLE GRAIN GRANOLA & YOGURT PARFAIT \$12 each

TRAIL MIX (Packaged) \$10 each

ASSORTED CANDY BARS \$8 each

ICE CREAM BARS (packaged) \$12 each

CHIPS/PRETZELS/POPCORN (packaged) \$7 each

NUTS (Packaged) \$10 each

HEALTHY ENERGY BOOST SHOT \$8 each 

COTTAGE CHEESE & PINEAPPLE \$7 each 

Toasted Coconut, Agave

SELECTION OF BOXED COLD CEREALS \$8 each

Milk, Non-Dairy Milk

HARD BOILED EGGS \$60 per doz

BAKERY SELECTIONS

\$92 per dozen

ASSORTED MINI DONUTS

ASSORTED BAKED PASTRIES

Danish

Muffins

Croissants

BAGELS & CREAM CHEESE

ASSORTED FRESHLY BAKED COOKIES

ASSORTED BARS

Fruit Oatmeal Bars

Lemon Bars

Pecan Bars

Magic Bars

BREAKFAST BREADS

Zucchini Bread

Banana Nut Bread

Lemon Poppyseed Bread

Coffee Cake

ASSORTED BLONDIES & FUDGE BROWNIES





BEVERAGES

COFFEE \$160 per gallon
Lavazza Regular, Decaffeinated Coffee & Assorted Teas

JUICES \$105 per gallon
Orange, Cranberry, V-8®, Apple, Pineapple, Grapefruit

SOFT DRINKS \$8 each

BOTTLED WATERS \$8 each

BOTTLED MANANALU WATER \$10 each
Sustainable Aluminum Can

BOTTLED TEAS \$8 each

SPORTS DRINKS \$12 each

ENERGY DRINKS \$12 each

BREWED ICED TEA \$110 per gallon

LEMONADE \$90 per gallon

CHEF'S SEASONAL INFUSED WATER \$45 per gallon

STARBUCKS® BOTTLED FRAPPUCCINO® \$12 each

MORNING BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

PASTRY SHOP

\$28 per person

COFFEE CAKE 

MINI CROISSANTS 

APPLE TURNOVERS 

SEASONAL FRUIT SALAD  

Agave Drizzle

SUNRISE

\$28 per person

WHOLE FRESH FRUIT  

MINI GREEK YOGURT PARFAITS 

House-made Whole Grain Granola, Assorted Berries

MINI BRAN MUFFINS 

MINI BANANA NUT MUFFINS 

THE MRKT

\$31 per person

ASSORTED BISCOTTI

MADELEINES

SCONES

LAVAZZA COFFEE, DECAFFEINATED COFFEE, TEAS

Flavored Syrups, Cinnamon, Cocoa, Cream, Nondairy Creamers, Sweetners



T&C BREAK

\$32 per person

MALASADAS 

Cinnamon Sugar

BACON AND CHEDDAR EGG BITES 

INDIVIDUAL BAGS OF SMOKED ALMONDS  

ELIXIR INFUSION SHOTS 

Bee Pollen

MORNING BOOST

\$34 per person

EVERYTHING BAGEL AVOCADO TOAST

BANANA NUT BREAD

ASSORTED KASHI GRANOLA BARS

MANDARIN TANGERINES

ASSORTED ENERGY DRINKS

STARBUCKS FRAPPUCINOS

PACIFIC TRAIL

\$30 per person

BUILD YOUR OWN TRAIL MIX

Deluxe Mixed Nuts, Mini Pretzels, M&Ms, Spicy Bar Mix, Dried Cranberries, Banana Chips, Coconut Shavings, Chocolate Chips, Goldfish Crackers, Yogurt-Covered Raisins



AFTERNOON BREAKS

Pricing based on 30 minute service. 25 guest minimum required.

SWEET & SAVORY

\$31 per person

BAVARIAN SOFT PRETZELS, HOUSE-MADE CHIPS

ONION DIP, COUNTRY MUSTARD, BEER CHEESE FONDUE

PECAN BARS & BROWNIES 

DIPS & CHIPS

\$34 per person

BABA GANOUSH, ROASTED RED PEPPER HUMMUS,
SALSA, GUACAMOLE

WARM SPINACH & ARTICHOKE DIP

PITA CHIPS, NAAN, TORTILLA CHIPS

GRILLED CHEESE BITES

\$33 per person

SMOKED PORK LOIN AND SWISS

HAM AND BRIE

AMERICAN CHEESE AND TOMATO

TOMATO BISQUE SHOOTER

7TH INNING STRETCH

\$36 per person

MINI CORN DOGS

Honey Mustard

SAN DIEGO PRETZEL BITES

Nacho Cheese

ROASTED SEA SALT PEANUTS, CRACKER JACK® CARAMEL POPCORN

ROOT BEER

FARMER'S MARKET

\$27 per person

LOCALLY SOURCED VEGETABLE CRUDITES 

White Bean Hummus, Ranch

SKEWERED BABY CAPRESE BITES 

HOUSE MADE POTATO CHIPS 

Sea Salt, Truffle-Parmesan, Barbecue



AFTERNOON BREAKS (CONT.)

Pricing based on 30 minute service. 25 guest minimum required.

BARRIO BREAK

\$31 per person

CUSTARD FILLED CINNAMON CHURROS

Dulce de Leche

MEXICAN WEDDING COOKIES

CHAMOY FRUIT CUPS

HOUSE MADE LIME TORTILLA CHIPS AND SALSA

CIAO BELLA

\$36 per person

CHARCUTERIE AND CHEESE BOARD

Olive Tapenade, Assorted Crackers, Crostini

FRIED RAVIOLIS

San Marzano Sauce

MINI CANNOLI

MINI PISTACHIO TARTS

TRIXIE ICE CREAM

\$29 per person

ASSORTED NOVELTY ICE CREAM BARS, POPSICLES, PALETAS, ICE CREAM SANDWICHES

FRESH BREWED LAVAZZA COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

COOKIE SANDWICH BREAK

\$30 per person

CHOCOLATE CHIP COOKIE SANDWICHES

RED VELVET WHOOPIE PIES

FRENCH MACARON



LUNCH



PLATED LUNCHES

All lunches are served with soup or salad, entrée, dessert, artisan bread and iced tea.

SOUPS & SALADS

(Select one)

TOMATO BISQUE

Goat Cheese Crouton, Basil Oil

BROCCOLI CHEDDAR

Broccoli Fritter, Chives

POTATO LEEK

Pesto, Truffle Oil, Crispy Leeks

ENTRÉES

(Select 1 entrée for group)

USDA PRIME NEW YORK STEAK \$72

Melted Leeks, Mashed Potatoes, Charred Broccolini, Thyme Roasted Carrots, Sauce Au Poivre

PAN SEARED SALMON \$66

Saffron Scented Rice, Romanesco, King Mushroom, Yuzu Butter Sauce, Tarragon Oil

APPLE BRINED BONE IN PORK CHOP \$62

Roasted Smashed Potatoes, Lacquered Carrots, Petite Green Beans, Brown Butter Almonds, Calvados Reduction

DESSERTS

(Select one)

SPICED CARROT CAKE

Cream Cheese Mousse, Pineapple Gel (contains nuts)

TROPICAL COCONUT CHEESECAKE

Pineapple, Mango, Passionfruit Compote, Chantilly

NEW ENGLAND CLAM CHOWDER

Bacon Relish

SPINACH SALAD

Enoki Mushrooms, Diced Egg, Sliced Almonds, Shaved Red Onion, Sherry Vinaigrette

BUTTER LETTUCE WEDGE

Roasted Tomatoes, Parmesan Crisp, Bermuda Onions, Lemon Garlic Dressing

LEMON & ROSEMARY CHICKEN PAILLARD \$64

Mushroom Risotto, Asparagus, Roasted Vine Ripe Tomato, Lemon, Dijon Butter Sauce

12 HOUR BRAISED BEEF SHORT RIB \$66

Sour Cream and Chive Whipped Potatoes, Crispy Brussel Sprouts, Roasted Tomatoes, Bordelaise Sauce

FRESH LEMON TART

Lemon Curd, Raspberry, Toasted Meringue

TRADITIONAL CHEESECAKE

Graham Crumble, Blueberry, Caramel

CAPRESE SALAD

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, Fresh House Herb Vinaigrette

CHICKEN MARGHERITA

WITH BUFFALO MOZZARELLA \$64

Crispy Sundried Tomato Polenta, Asparagus, Braised Swiss Chard, Lemon Caper Cream

BAKED EGGPLANT ROLLATINI \$62

Orzo Risotto, Broccoli, Tomato Coulis, Olive Oil, Herbs

GRILLED CAULIFLOWER STEAK \$62

Red Quinoa, Roasted Tomatoes, Brussel Sprouts, Turmeric Vinaigrette

CHOCOLATE FLOURLESS CAKE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

VEGAN CHOCOLATE FLOURLESS CAKE

Berry Sauce





LUNCH BUFFETS

All buffets are served with iced tea. 60 min service duration.

ARTISINAL DELI

\$75 per person

CREAMY CHICKEN AND VEGETABLE SOUP

CAVATAPPI PASTA SALAD

Red Kidney Beans, Olives, Artichoke Hearts, Sundried Tomatoes, Shaved Red Onions, Fresh Herb Vinaigrette

GARDEN SALAD

Cucumbers, Tomatoes, Herbs, Champagne Vinaigrette

DELI MEATS

Sliced Roast Turkey, Honey Ham, Salami, Roast Beef

DELI CHEESES

Muenster, Cheddar, Swiss

ACCOMPANIMENTS

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Pepperoncinis, Mayonnaise, Dijon Mustard

FRESH BAKED ASSORTMENT OF WHOLE GRAIN, SOURDOUGH, RYE BREADS

KETTLE CHIPS

DESSERTS

ASSORTED COOKIES

BROWNIES

TASTE OF PROVENCE

\$86 per person

ARTICHOKE SALAD

Roasted Tomatoes, Watercress, Hothouse Cucumbers

QUINOA SALAD

Radicchio, Roasted Fennel, Bell Pepper, Lemon Dressing

ENTRÉES

(Choice of two)

HERB CHICKEN PAILLARD

Picholine Olives, Tomatoes, Capers, Dijon Cream

CREAMY TUSCAN SALMON

Shaved Fennel Slaw, Melted Leeks, Tomatoes, Preserved Lemon Butter Sauce

CHIANTI BRAISED SHORT RIB

Roasted Mushrooms, Pearl Onion, Chianti Wine Reduction

ROASTED EGGPLANT ROLLATINI

Heirloom Tomatoes, Swiss Chard, San Marzano Tomatoes

ACCOMPANIMENTS

CREAMY CAVATAPPI

Asparagus, Mushrooms, Sundried Tomatos, Tomato Basil Cream

ROASTED SEASONAL VEGETABLES

Balsamic Reduction

CIABATTA DINNER ROLLS

DESSERTS

CANNOLIS

TIRAMISU

TAILGATE BBQ

\$86 per person

BBQ CHOPPED SALAD

Romaine, Charred Corn, Cucumbers, Feta, Red Onions, Tomatoes, Avocado Ranch

NICOISE POTATO SALAD

Artichokes, Hard Boiled Eggs, Roasted Tomatoes, Green Beans, Olives, Herb Vinaigrette

ENTRÉES

(Choice of two)

ROSEMARY MARINATED CHICKEN BREAST

Charred Peppers, Fried Jalapenos, Bacon, Cajun Cream Sauce

BBQ TRI TIP

Bourbon BBQ Sauce, Grilled Scallions, Crisp Potato Wedge

SMOKED BABY BACK RIBS

Marinated Cabbage, White BBQ Aioli Drizzle

VEGAN CHILI

Ground Beyond "Meat", Pinto Beans, Stewed Tomatoes, Green Chile

ACCOMPANIMENTS

CREAMED CORN

BROWN SUGAR & BACON BAKED BEANS

CORN MUFFINS

DESSERTS

MINI PECAN PIE

MINI APPLE PIE

LUNCH BUFFETS (CONT.)

All buffets are served with iced tea. 60 min service duration.

RIKI TIKI

\$86 per person

ISLAND-STYLE MAC SALAD

Macaroni, Shredded Carrots, Scallions, Kewpie Mayo

BIBB LETTUCE & LYCHEE

Boston Lettuce, Lychee Fruit, Roasted Pineapple, Daikon Sprouts, Passion Fruit Vinaigrette

ENTRÉES

(Select two)

CRISPY ORANGE CHICKEN

Roasted Peppers, Pearl Onions, White Sesame Seeds

ASIAN BBQ PORK ROAST

Fermented Napa Cabbage, Edamame, Plum BBQ Sauce, Wonton Strips

SHOYU GLAZED SALMON

Charred Broccolini Salad, Mango Relish, Sweet Yakitori Sauce

CURRY TOFU

Green Curry, Coconut Milk, Opal Basil, Lemon Grass

ACCOMPANIMENTS

STEAMED JASMINE RICE

Furikake

WOK CHARRED JULIENNE VEGETABLES

DESSERTS

BUTTER MOCHI

PINEAPPLE COCONUT PANNA COTTA



TIME FOR SOME BAJA

\$86 per person

CILANTRO LIME COLESLAW

Toasted Pepitas

MIXED GREEN SALAD

Hearts of Palm, Heirloom Tomatoes, Avocado, Queso Fresco, Cilantro Dressing

TORTILLA CHIPS & MOLCAJETE SALSA

ENTRÉES

(Select two)

ACHIOTE ROASTED CHICKEN

Sautéed Tomatoes, Cilantro, Charred Jalapenos

SEARED BEEF FAJITAS

Sautéed Bell Peppers, Onions

CILANTRO MOJO PORK CARNITAS

MUSHROOM AND CHEESE EMPANADA

Salsa, Chipotle Aioli

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

CILANTRO RICE

BORACHO BEANS

Bacon, Pico De Gallo

CONDIMENTS

Shredded Cabbage, Diced Tomatoes, Onions, Shredded Cheese, Shaved Radish, Pickled Jalapenos, Guacamole, Sour Cream

DESSERTS

CINNAMON CHURROS

Dulce De Leche

SPICED POT DE CRÈME



IT'S A WRAP!

\$75 per person

POTATO LEEK SOUP

Crispy Onion, Chives

SPINACH & FRISEE SALAD

Walnuts, Cranberries, Braeburn Apples, White Balsamic Dressing

ROASTED CAULIFLOWER SALAD

Chickpeas, Black Kale, Onion, Parsley, Lemon Dressing

CAVATAPPI PASTA SALAD

Roasted Tomatoes, Carrots, Fresh Herbs, Italian Dressing

GREEK CHICKEN WRAP

Cucumbers, Feta, Tomatoes, Shredded Lettuce, Hummus

STEAK WRAP

Roasted Peppers, Onions, White Cheddar, Dijonnaise

TURKEY WRAP

Sweet Chili Aioli, Provolone, Lettuce, Roasted Tomatoes

ACCOMPANIMENTS

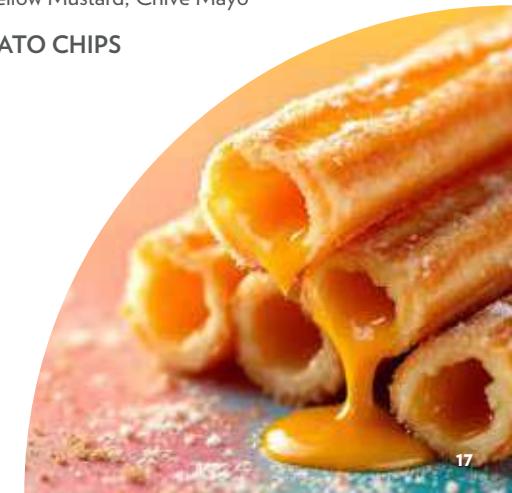
Dijon Mustard, Yellow Mustard, Chive Mayo

SEA SALT POTATO CHIPS

DESSERTS

BROWNIES

BLONDIES



GRAB & GO

Lunches are "walking" lunches and are served in "to go" packaging.

BOXED LUNCHES

\$70 per person

Includes whole fruit, chef's choice of individual salad, potato chips, choice of sandwich or wrap, chef's choice dessert, choice of soft drink or bottled water.

SANDWICHES

(Choice of up to 2 sandwiches or wraps)

ROAST BEEF

Chipotle Aioli, Smoked Gouda, Tomato, Crisp Lettuce, Pretzel Bun

HONEY BAKED HAM

New York Cheddar, Goat Cheese Tomato Jam, Crisp Lettuce, Tomato, Brioche Bun

ROASTED TURKEY

Havarti, Arugula, Tomato, Avocado, Focaccia, Dijonnaise

WRAPS

CHICKEN CAESAR

Grilled Chicken Breast, Romaine, Shaved Parmesan, Garlic Aioli, Spinach Tortilla

TURKEY CLUB

Smoked Turkey Breast, Applewood Bacon, Tomato, Red Leaf Lettuce, Basil Mayonnaise, Tortilla

GRILLED STEAK

Roasted Peppers, Leaf Lettuce, Garlic Aioli, Crispy Shallots, Tortilla

ROASTED VEGETABLE*

Grilled Portabella, Roasted Red Peppers, Spinach, Sun Dried Tomatoes, Herb Goat Cheese, Spinach Tortilla

MEDITERRANEAN*

Romaine, Tomato, Cucumber, Kalamata, Feta, Hummus, Oregano Dressing



RECEPTIONS



HORS D' OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

COLD

\$12 per piece

AHI POKE 
Dynamite Sauce

BAJA SHRIMP CEVICHE 
Fresh Lime, Tortilla Crisp

CURRY CHICKEN SALAD
Phyllo Cup

DEVILED EGGS 
Caviar

BABY RED POTATO 
Boursin Cheese, Crisp Bacon

TOMATO BRUSCHETTA 
Heirloom Tomatoes, Mozzarella, Micro Basil

ANTIPASTO SKEWER  
Olives, Artichoke, Roasted Tomatoes, Bocconcini

BRIE CHEESE & WALNUTS 
Fig Jam, Toasted Crostini

BUFFALO MOZZARELLA 
Cherry Tomato, Pesto, Toasted Focaccia

CRAB CROSTINI
Lemon Tarragon Aioli



HORS D' OEUVRES

Minimum 75 pieces per item.

Butler passed attendant fee at \$150, one attendant per 75 guests.

HOT

\$12 per piece

VEGETABLE SPRING ROLLS

Thai Sweet Chili

MINI BEAN BURRITOS

Molcajete Salsa

CHICKEN SAMOSA

Mango Chutney

LOBSTER CORN DOGS

Cajun Caper Aioli

BACON WRAPPED SHRIMP

Pineapple BBQ Sauce

CHICKEN SATAY

Mole

CRAB CAKE

Remolade

SPICY SAUSAGE CALZONE

San Marzano Tomato Sauce, Basil

QUINOA FALAFEL

Lemon Tahini

LAMB MEATBALLS

Tzatziki, Micro Herbs

COCONUT SHRIMP

Mango Chili Sauce

CLASSIC BEEF WELLINGTON

Tarragon Chimichurri

BEEF YAKITORI

Hoisin Glaze

PORK POTSTICKER

Sweet Chili Sauce





SIGNATURE DISPLAYS

Prices are based on a 60 minute reception with a minimum guarantee of 30 people.
Prices and selection subject to change.

CALIFORNIA ARTISAN CHEESE GUILD ⚡

\$42 per person

Selection of Fine Cheeses from the World-Famous Creameries of California's Coast
Point Reyes Blue Cheese, Red Hawk Triple Cream, Point Reyes Gouda, Toma Cheese,
Cowgirl Creamery Brie

Fig Jam, Local Honey

Crostini, Assorted Crackers, Baguette

CALIFORNIA FARMERS MARKET CRUDITÉ ⚡

\$28 per person

Heirloom Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini,
Radishes, Peppers

Red Pepper Hummus, Grilled Onion Dip

ANTIPASTO DISPLAY

\$38 per person

Roasted Peppers, Balsamic Cipollini Onions, Artichoke Hearts, Cornichons,
Cherry Peppers, Olives

Smoked Gouda, Feta Cheese, Bocconcini

Prosciutto, Mortadella, Bresaola

Whole Grain Mustard, Crostini, Assorted Crackers

BRIE EN CROUTE

\$250 (serves 25 people)

Local Honey, Fig Jam

Sliced Baguette

AMERICANA "SWEET"-CUTERIE ⚡

\$35 per person

Assorted Fruit, Red Vines, Salted Pretzels, Donut Holes, Chocolate Wafers,
Red Velvet Whoopie Pies, Marshmallows, Oreos, Vanilla Wafers, Hershey's Chocolate



SIGNATURE DISPLAYS (CONT.)

Prices are based on a 60 minute reception with a minimum guarantee of 30 people.
Prices and selection subject to change.

SO. CAL SUSHI

Market Price

Minimum of 3 pieces per person for a 30-minute reception. 100 piece minimum.

Minimum of 5 pieces per person for a 1-hour reception

Add a Sushi Chef to create maki, nigiri, hands rolls and sashimi selections for \$375 per Sushi Chef

ROLLS

\$10 per piece

California Roll

Yellow Fin Tuna

Organic Veggie Roll

SPECIAL SUSHI

\$11 per piece

Nigiri Combo

Assorted Fresh Slices of Fish on Hand

Fresh Cut Sashimi

Chef's Choice of Assorted Fresh Slices of Fish

Makizushi Roll

ALL SERVED WITH:

Pickled Ginger, Wasabi, Soy Sauce

BUTCHER BLOCK

Pricing based on 60 minute service. Prices and selection subject to change. Chef attendant required per station at \$200 per attendant. One attendant per 100 guests.

PRIME RIB OF BEEF

\$1100 (Serves 30 people)

Au Jus, Creamed Horseradish, Potato Puree, Buttery Asparagus, French Rolls

ROAST BEEF TENDERLOIN

\$900 (Serves 20 people)

Bearnaise, Roasted Fingerling Potatoes, Seasonal Vegetables, Sourdough Rolls

BFF

\$700 (Serves 40 people)

Whole Asian Style Fried Local Sea Bass, Cucumber Namasu, Dynamite Sauce, Bao Buns



BLACK PEPPER CRUSTED NEW YORK STRIP LOIN

\$900 (Serves 30 people)

Roasted Fingerling Potatoes, Roasted Petite Carrots, Red Wine Demi, Brioche Rolls

WHOLE "LECHON" PIG ROAST

\$1200 (Serves 40 people)

Hoisin Sauce, Pineapple Coleslaw, Island Macaroni Salad, Hawaiian Kings Roll

ROSEMARY CRUSTED TURKEY

\$800 (Serves 25 people)

White Cheddar Scalloped Potatoes, Green Bean Casserole, Turkey Gravy, Rolls, Cranberry Chutney



RECEPTION STATIONS

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

STREET TACOS

\$38 per person (Select 2)

GRILLED CARNE ASADA

CHILI SMOKED CHICKEN

THELMA BEER BATTERED COD

CHIPOTLE PORTOBELLO MUSHROOMS 

FRESH CORN TORTILLAS

CONDIMENTS

Pico de Gallo, Roasted Tomato Salsa, Shaved Cabbage, Queso Fresco

CRAFT PUB SLIDERS

\$150 per dozen

Minimum 3 dozen per item | Served on slider buns

WAGYU

Onion Jam, Dijonnaise, Pickle Chip, Cheddar Cheese

GOCHUJANG FRIED CHICKEN

Savoy Slaw, Pickle, Gochujang Aioli, Jack Cheese

BBQ PULLED PORK

Cilantro, Jicama

QUINOA BLACK BEAN 

Roasted Tomatoes, Onion Jam, Balsamic Reduction

CHICKEN PARMESAN

Roasted Romas, Buffalo Mozzarella

SNAP-O-RAZZO DAWG

Chiptole Crema, Pico de Gallo

RED WINE BRAISED SHORT RIB

Creamed Horseradish, Pickled Onions

CHICKEN COUP

\$32 per person

ZESTY BUFFALO WINGS 

Charred Citrus, Red Hot Butter Sauce

CHIPOTLE BBQ WINGS 

Green Onions, Crispy Onions

SWEET THAI CHILI WINGS 

Sesame Seeds, Crushed Peanuts, Cilantro

GOCHUJANG CHICKEN WINGS

Tonkatsu Yogurt Dipping Sauce

ACCOMPANIMENTS

Carrots, Celery Sticks, Chunky Blue Cheese Dressing, Buttermilk Ranch

TIMES SQUARED PIZZA

\$34 per person

Rustic 1/2 Sheet Pizzas (Choose 3)

MARGHERITA 

BBQ CHICKEN

PEPPERONI

PESTO SHRIMP

TARTUFO FUNGI 

CONDIMENTS

Grated Parmesan, Chili Flakes

CATALINA ON ICE

\$45 per person

AGRUMATO SCENTED JUMBO SHRIMP

HERB MARINATED GREEN LIP MUSSELS

SNOW CRAB CLAWS

CONDIMENTS

Mignonette, Horseradish Cocktail, Riki Tiki Hot Sauce, Roasted Pepper Tartar Sauce, Fresh Lemon



RECEPTION STATIONS (CONT.)

Stations are designed for 90 minutes and to be used as enhancement for receptions or in combination of three or more.

BYO ULTIMATE MAC N CHEESE

\$45 per person

CRISPY SHREDDED PORK BELLY

BONE MARROW BRAISED SHORT RIB

Onion Straws, Shitake Mushrooms, Heirloom Cherry Tomatoes, Cherry Peppers, Scallions, Shaved Parmesan, Buttered Herbed Bread Crumbs

PASTA BAR

\$46 per person

CAVATAPPI

Spicy Sausage, Braised Fennel, Roasted Pepper, Tomato Basil

CHEESE TORTELLINI 

Herb Roasted Chicken, Baby Spinach, Wild & Domestic Mushroom, Almond Cream Sauce

PENNE PASTA

Lemon-Garlic Rock Shrimp, Capers, Caramelized Onion, Romesco Sauce

ACCOMPANIMENTS TO INCLUDE

Breadsticks, Parmesan, Olive Oil, Red Pepper Flakes, Black Pepper

JUST “POKÉ” AROUND

\$40 per person

AHI TUNA

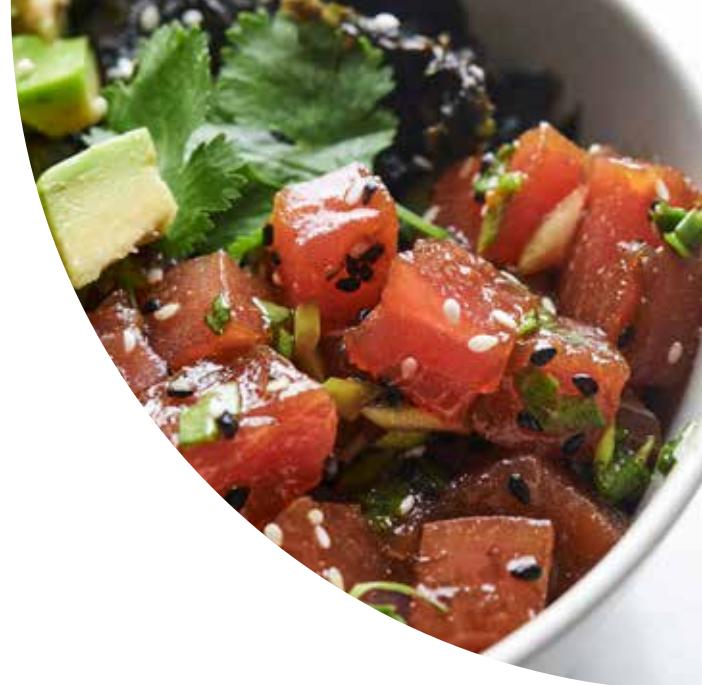
LOMI LOMI SALMON

RICE WINE ROASTED RED BEETS 

Sushi Rice, Brown Rice

ACCOMPANIMENTS

Masago, Scallions, Cucumbers, Nori Strips, Wakame Salad, Edamame, Pickled Ginger, Wasabi, Gluten Free Poke Sauce, Sriracha Mayo, Furikake



NUEVA LATINA ENSALADA & SALSA BAR

\$39 per person

GUACAMOLE CART

Fresh Hass Avocados, Lime, Jalapeño, Onion, Sea Salt, Cilantro

WHITE CORN SALAD 

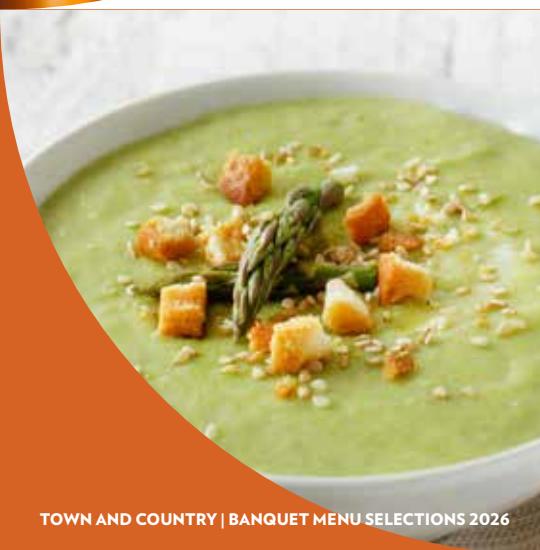
Tajin, Cilantro, Queso Fresco

WATERMELON SALAD 

Sliced Onion

Fire Roasted Tomato Salsa, Salsa Verde, Guajillo Salsa

Hecho en Casa Tortilla Chips



DINNER

PLATED DINNERS

Three course plated dinner includes a choice of soup or salad, entrée, dessert, artisan bread, Lavazza coffee, decaffeinated coffee and a selection of assorted teas.

Selection for first course must be identical for every guest. Alternating dessert include a \$5.00 per person surcharge. Split menus priced at the highest entrée selection prices and selection subject to change.

SOUPS

ASPARAGUS

Asparagus Fritters, Chives

ROASTED BUTTERNUT SQUASH

Toasted Pepitas, Crème Fraiche, Sautéed Apple

SALADS

ORGANIC BABY FIELD LETTUCES

Petite Heirloom Tomatoes, Pickled Radishes, Shredded Carrots, House Herb Vinaigrette

SPINACH SALAD

Enoki Mushrooms, Diced Egg, Sliced Almonds, Shaved Red Onions, Sherry Vinaigrette

ENTRÉES

FILET MIGNON

\$133 per person

Truffle Parmesan Dauphinoise Potatoes, Carrot Wrapped Asparagus, Herb Crusted Tomatoes, Red Wine Reduction

PEPPER CRUSTED NEW YORK SIRLOIN

\$119 per person

Potato Puree, Thyme and Sea Salt Rainbow Carrots, Asparagus, Cognac Morel Sauce

COMBINATIONS

CHIANTI BRAISED SHORT RIB

& PROVENCALE SHRIMP

\$130 per person

Truffle Butter Broccoli, Whipped Potato, Balsamic Pickled Cipollini Onions, Chianti Demi, San Marzano Tomatoes

BEEF TENDERLOIN & DAY BOAT SCALLOPS

\$165 per person

Truffle Dauphinoise Potatoes, Carrot Wrapped Asparagus, Spinach, Tomatoes, Green Peppercorn Sauce, Roasted Shallot Butter

SEARED AIRLINE CHICKEN AND SALMON

\$135 per person

Roasted Garlic Mashed Potatoes, Braised Chard, Heirloom Carrots, Whole Grain Mustard Cream, Red Wine Demi

LOBSTER BISQUE

Fleuron, Chive Cream

VEGAN WHITE BEAN & SPINACH

Sweet Chiles

SWEET GEM WEDGE

Cherry Tomatoes, English Cucumber, Fire Roasted Peppers, Goat Cheese, Lemon Garlic Dressing

CAPRESE SALAD

Bocconcini Mozzarella, Seasonal Tomatoes, Micro Basil, Red Onions, Balsamic Lacquer, White Balsamic Vinaigrette

PAN SEARED LOCAL CHILEAN SEABASS

\$110 per person

Creamy Mascarpone Polenta, Wilted Spinach, Charred Broccolini, Tamarind Butter Sauce

PAN ROASTED SALMON

\$105 per person

Asparagus Risotto, Orange and Honey Petite Carrots, Haricot Verts, Tarragon Beurre Blanc

TORTILLA SOUP

Street Corn Relish, Cilantro Oil

LOCAL GREENS

Wild Arugula, Baby Kale, Golden Raisins, Marcona Almonds, Curried Vinaigrette

BRASIED SHORT RIB

\$108 per person

Buttery Potato Mousseline, Baby Turnips, Romanesco, Red Wine Reduction

ALL NATRUAL CHICKEN BREAST

\$99 per person

Garlic Smashed Potatoes, Braised Rainbow Chard, Wild Mushroom Sauce

VEGETARIAN OPTIONS

ROASTED VEGETABLE WELLINGTON

\$90 per person

Sweet Potato Puree, Charred Broccolini, Petite Carrots, Oven-Roasted Tomatoes, Tomato Coulis

VEGETABLE NEAPOLITAN

\$90 per person

Tomato Coulis, Mushroom Risotto, Basil Oil





DESSERTS

CHOCOLATE ESPRESSO TART

Chocolate Ganache, Espresso Cream, Berry Gel

BANOFFEE

Banana Toffee Mousse, Flourless Chocolate Cake, Chocolate Sauce

CHOCOLATE DECADENCE

Rich Chocolate Cake, Dark Chocolate Cream, Chocolate Shavings, Strawberry

RASPBERRY MASCARPONE MOUSSE

Almond Vanilla Cake, Vanilla Chantilly, Berry Gel

FRESH LEMON TART

Torched Meringue, Strawberry

VEGAN CHOCOLATE FLOURLESS CAKE

Berry Gel (nut free)

BUFFETS DINNERS

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas.
Maximum service of one and a half hours.

TASTE OF ITALY

\$140 per person

SALADS

ARUGULA AND KALE SALAD

Roasted Tomatoes, Crisp Prosciutto, Roasted Beets, White Balsamic

PANZANELLA SALAD

Roasted Red Peppers, Roma Tomatoes, Capers, Red Onions

ANTIPASTO SALAD

Artichokes, Cherry Peppers, Salami, Pepperoncini, Kalamata Olives, Provolone, Oven Roasted Tomatoes, Herb Vinaigrette

ENTRÉES

(Select 3)

TUSCAN VEGAN RIGATONI

Heirloom Teardrop Tomatoes, Torn Basil, Baby Spinach, Pesto Mushroom Sauce

GRILLED FLAT IRON STEAK

Mascarpone Polenta, Cippolini Onions, Cremini Mushrooms, Herb Jus

SALMON PUTTANESCA

Tomatoes, Artichokes, Caper Berries, Charred Lemon, Basil Oil

PAN SEARED NATURAL CHICKEN BREAST

Pancetta Orzo Pilaf, Preserved Lemon Caper Sauce

ACCOMPANIMENTS

FOUR CHEESE RISOTTO

Parmesan, Mascarpone, Gruyere, Swiss, Truffle Oil

ROASTED ROOT VEGETABLES

Pesto, Garlic Confit

CIABATTA ROLLS

DESSERTS

AMARETTI COFFEE TART

VANILLA BEAN PANNA COTTA

PISTACHIO CANNOLI

SOUTH OF THE BORDER

\$151 per person

SALADS

TJ CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Herb Croutons, Toasted Pepitas, Classic Dressing

SHRIMP CEVICHE

Onions, Tomatoes, Avocado, Cucumbers, Jicama, Lime Tajin Vinaigrette

ENTRÉES

(Select 3)

CUMIN AND CHILI CRUSTED MAHI MAHI

Modelo Cerveza Veracruz, Roasted Tomatoes, Pico De Gallo

CHIMICHURRI CRUSTED SIRLOIN

Roasted Jalapenos, Pearl Onions, Arbol Demi

MOJO PORK CARNITAS

Pickled Vegetables, Cilantro, Ancho Chile Sauce

ASADO CHICKEN BREAST

Mexican Street Corn Relish, Tequila Lime Crema

CHILE RELLENOS

Mild Chiles, Jack Cheesee

ACCOMPANIMENTS

WARM CORN & FLOUR TORTILLAS

CILANTRO RICE

BORRACHO BEANS

CONDIMENTS

Shredded Lettuce, Diced Tomatoes, Salsa Fresca, Roasted Salsa, Guacamole, Crema

DESSERTS

CINNAMON BUNUELOS

Chocolate Sauce

ABUELITA POT DE CRÈME

MINI DULCE CHEESECAKE

BUFFETS DINNERS (CONT.)

Buffet selections require a minimum of 50 guests. All buffets include Lavazza coffee, decaffeinated coffee and assorted teas.
Maximum service of one and a half hours.

CALIFORNIA DREAMING

\$160 per person

STARTERS

SEAFOOD ON ICE

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell, Mignonette, Cocktail Sauce, Lemons

NEW ENGLAND CLAM CHOWDER

Water Crackers, Chives, Tabasco

CALIFORNIA SALAD

Shaved Vegetables, Goat Cheese, Tear Drop Tomatoes, Herb Vinaigrette

GRILLED ASPARAGUS SALAD

Roasted Tomatoes, Hazelnut Vinaigrette

ENTRÉES

PORCINI DUSTED SEARED ATLANTIC SALMON

Roasted Tomato Relish, Saffron Butter Sauce

GRILLED BEEF MEDALLIONS

Roasted Mushrooms, Potatoes, Wilted Greens, Peppercorn Sauce

PAN SEARED CHICKEN DIANE

Bacon, Pearl Onions, Classic Diane Sauce

ACCOMPANIMENTS

THREE CHEESE POTATO DAUPHINOISE

CHARRED BROCCOLINI

Balsamic Tomato Relish

ARTISAN BREAD & BUTTER

DESSERTS

LEMON TARTS

S'MORES BAR

STRAWBERRY PANNA COTTA

SO CAL BBQ

\$173 per person | Chef Attendant Required

SALADS

ALL AMERICAN CHEF SALAD

Ham, Cheddar Cheese, Hard boiled Eggs, Olives, 1,000 Island Dressing

CLASSIC WEDGE SALAD

Bacon, Tomatoes, Blue Cheese, Ranch Dressing

GRILLED ASPARAGUS PLATTER

Pancetta, Crumbled Goat Cheese, Lemon Olive Oil

ENTRÉES

CAJUN DUSTED BBQ JUMBO PRAWNS

White Cheddar Grits, Cognac Cajun Butter Sauce

SAGE ROASTED MARY'S CHICKEN

Crispy Onions, Roasted Brussels Sprouts, Creamy Chicken Gravy

SANTA MARIA-STYLE TRI TIP

Tillamook Cheddar Polenta, Red Eye BBQ Sauce

ACCOMPANIMENTS

CHEDDAR & LEEK POTATO GRATIN

BUTTERY CORN ON THE COB

Whipped Butter, Chili Powder, Sea Salt

HOGS HEAD CHEESE COLLARD GREENS

Bacon, Mushroom, Garlic, Chili Flakes

JALAPENO CHEESE CORN BREAD

BUTTERMILK BISCUITS

Honey Butter

DESSERTS

NUTELLA BANANA PUDDING

Whipped Cream

CHEESECAKE BARS

DULCE DE LECHE BROWNIES



BAR

Bar minimum is \$500 per bar.

If minimum is not met, a labor fee of \$200 will apply.

WELL

\$15

WHEATLEY VODKA

FARMER'S ORGANIC GIN

MILAGRO SILVER TEQUILA

PELOTON DE LA MUERTA MEZCAL

MOUNT GAY ECLIPSE RUM

BULLEIT BOURBON

DEWAR'S WHITE LABEL SCOTCH

DELUXE

\$17

TITO'S VODKA

GRAY WHALE GIN

LALO TEQUILA

DOS HOMBRES MEZCAL

MOUNT GAY RUM

BUFFALO TRACE BOURBON

GLENFIDDICH 12 YEAR SCOTCH

REDEMPTION RYE WHISKEY

PREMIUM

\$19

GREY GOOSE VODKA

HENDRICKS GIN

DON JULIO BLANCO TEQUILA

DOS HOMBRES MEZCAL

APPLETON SIGNATURE RUM

1792 SMALL BATCH BOURBON

BRUICHLADDICH CLASSIC SCOTCH

WHISTLEPIG PIGGYBACK WHISKEY

BEER, WINE, NON-ALCOHOLIC BEVERAGES

DOMESTIC BEER \$10

IMPORTED BEER \$12

MICRO BREW BEER \$12

HOUSE WINE \$15

SOFT DRINKS \$8

SPRING & MINERAL WATER \$8



BAR PACKAGES

Bar minimum is \$500.00 per event.

If minimum is not met, a labor fee of \$200 will apply.

BEER/WINE (SOFT BAR)

FIRST HOUR \$26 | EACH ADDITIONAL HOUR \$14

WELL

FIRST HOUR \$31 | EACH ADDITIONAL HOUR \$19

DELUXE

FIRST HOUR \$37 | EACH ADDITIONAL HOUR \$20

PREMIUM

FIRST HOUR \$41 | EACH ADDITIONAL HOUR \$25





WINE

REDS

Cabernet Sauvignon

JOSH CELLARS \$60

WILSON DANIELS ROUTESTOCK \$80

Pinot Noir

JOSH CELLARS \$60

DUCKHORN GOLDENEYE \$75

Merlot

JOSH CELLARS \$60

PROVENANCE \$75

WHITES

Chardonnay

JOSH CELLARS \$60

LA CREMA RUSSIAN RIVER \$80

Sauvignon Blanc

JOSH CELLARS \$60

LOVEBLOCK TERLATO \$75

Pinot Grigio

JOSH CELLARS \$60

Sparkling

VILLA SANDI PROSECCO \$60

MOET HENNESSY VEUVE CLICQUOT \$110

EVENT GUIDELINES

FOOD & BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverages must be consumed on premise and purchased solely through the Town and Country San Diego. We do not allow outside food or beverage to be provided in our event and banquet spaces by either clients or attendees with the exception of prearranged specialty cakes with a plating fee and wine/ champagne with a corkage fee.

PRICING, SERVICE CHARGE & STATE TAX

All menu pricing listed will be subject to 27% service charge. California state sales tax, currently 7.75%, is calculated on the total of all charges including service charge. Service charge and taxes are subject to increase without notice. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax.

EXPECTED NUMBER/GUARANTEES

To ensure proper and seamless execution of your events, all catering orders must be received with selections no later than 30 days prior to the start of the events. Signed Banquet Event orders must be received with signature 14 days, two weeks, prior to the start of the event with a reasonable expected number. A final confirmation of attendance or "guarantee" is required by noon, three (3) business days prior to the start of the first program function. If a guarantee is not received, the Resort will charge for the expected number of guests as indicated in the original Letter of Agreement. The number you guarantee is not subject to reduction. Final billing will be based on the greater number, guarantee or actual attendance. We will set for 3% over upon request.

CHOICE MENU SELECTION

Chef will gladly accommodate up to a three-entrée selection, that would include the vegetarian option, for plated/choice meals.

THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entrée must be provided by noon a minimum of (7) business days prior to your event date.
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées.
- Contact must provide one place card per guest indicating each selection.

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing banquet menus to meet your needs. Contracted food and beverage/ menu discounts and concessions do not apply to custom or modified menus.

DISPLAYED FOOD/BUFFETS

Buffet and display items will be presented for a maximum of one hour (60 min) to one-and-one-half hours (90 min) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food Preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

BUFFET MINIMUMS

A minimum of 25 guests is required for all buffet breakfast, break packages and lunches. With less than 25 guests a \$200 labor fee will apply. Dinner buffets for less than 50 guests, a labor fee of \$300 will apply.

BAR

The Town and Country Resort will supply one bartender per 100 guests. Each bar is required to make \$500.00 in revenue in order to waive the bartender fee of \$200 per bar per event. Any additional bartenders requested beyond these guidelines is subject to the \$200 fee. It is our policy, in accordance with our liquor license, that beverages only be dispensed by certified Resort bartenders/employees. The Town and Country Resort reserves the right to request proper identification from any guests ordering alcoholic beverages. Alcoholic Beverage service may be denied to any guests who appear intoxicated or are underage. No outside alcoholic beverages/ containers may be brought into an event by guests.

SUSTAINABILITY & QUALITY COMMITMENT

The Town and Country Resort is proud to present the finest in local, seasonal products and sustainable proteins. Our menus have been created to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

DECORATIONS

All decorations must meet with the approval of the Resort and the San Diego Fire Marshal. Smoke or fog machines require dedicated fire watch secured through the Resort Security Department. The Resort will not permit the affixing of any items to the walls or ceiling of the rooms unless written approval is given by the event department.

TIMING AND ROOM RESETS

The Resort schedules staff based on the agreed Event Orders submitted. If a room set is changed within 24 hours of the start of the function there will be a \$500 labor fee assessed. Changes to timing can incur extended shifts, any function time moved more than 30 mins prior to the agreed start or extended past the agreed end will incur a fee of \$300 per hour or fraction thereof.

OUTDOOR FUNCTIONS, WEATHER, NOISE ORDINANCE

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinances and the respect for other Resort guests, volume of events must be limited to 80db.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECOMMENDATION OF THE EVENT MANAGER AND BANQUET MANAGER.

- Breakfast Functions: evening before by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers. Use of pool area for event space will incur a per event fee that includes the removal and reset of existing furniture, set up and teardown of banquet furniture and cleaning. No glass décor or service ware may be used in the pool area.

NUTRITION SYMBOLS



VEGETARIAN



VEGAN



GLUTEN FREE



CONTAINS NUTS



NUT FREE