



# EVENT & CATERING MENU



# BREAKFAST BUFFETS

PRICED PER PERSON | 20 GUEST MINIMUM

## OASIS CONTINENTAL \$28

SELECTION OF CHILLED JUICES  
SLICED & WHOLE SEASONAL FRUITS  
BERRIES  
CREAM CHEESES  
ASSORTED PASTRIES  
BUTTER & PRESERVES  
GREEK YOGURT  
SEASONAL FRUIT COMPOTE  
HOUSEMADE GRANOLA  
REGULAR COFFEE & DECAFFEINATED  
ASSORTED HOT TEAS

## DEATH VALLEY \$39

SELECTION OF CHILLED JUICES  
SLICED & WHOLE SEASONAL FRUITS  
ASSORTED PASTRIES  
BUTTER & PRESERVES  
SCRAMBLED EGGS  
SMOKED BACON  
CHEF'S BREAKFAST POTATOES  
WITH PEPPERS & ONIONS  
REGULAR COFFEE & DECAFFEINATED  
ASSORTED HOT TEAS

## BUFFET ENHANCEMENTS

### BREAKFAST BURRITO \$180/PER DOZEN

FLOUR TORTILLA  
SCRAMBLED EGGS  
SAUSAGE  
CHEDDAR  
BLACK BEANS  
SOUR CREAM & SALSA

### BREAKFAST SANDWICH \$156/PER DOZEN

SMOKED BACON  
FRIED EGGS  
CHEDDAR  
ROASTED TOMATO SPREAD  
CROISSANT

### BENEDICT DUO \$30/PER PERSON

TRADITIONAL BENEDICT | GRILLED  
PARMESAN TOMATO

### YOGURT PARFAIT \$15/PER PERSON

YOGURT | HOUSE MADE GRANOLA  
BERRIES

### OATMEAL \$10/PER PERSON

STEEL CUT OATMEAL | BROWN  
SUGAR | MAPLE SYRUP | GOLDEN  
RAISINS | 2% MILK

### HOUSEMADE CINNAMON ROLLS \$120/ DOZEN

### FRENCH TOAST \$17/PER PERSON

POWDERED SUGAR  
CINNAMON | LOCAL HONEY  
MAPLE SYRUP

### BANANA FOSTER FRENCH TOAST \$34/PER PERSON

BANANA | CINNAMON | CREAM  
CHEESE STUFFED FRENCH TOAST  
CANDIED PECANS | MAPLE SYRUP  
POWDERED SUGAR

### GREEK YOGURT \$12/PER PERSON

## OMELETTE STATION \$30/PER PERSON

CULINARY ATTENDANT REQUIRED \$250

MADE TO ORDER FROM THE FOLLOWING :

SAUTEED MUSHROOMS | ONIONS | PEPPERS  
BABY SPINACH | TOMATOES | HAM | SAUSAGE  
| CHEDDAR | PEPPER JACK | SWISS





# BREAKS

## BREAKS \$30/PER PERSON

### HEALTHY BREAK

HOUSE-MADE RED PEPPER HUMMUS WITH PITA CHIPS  
CELERY STICKS | CARROT STICKS | HOUSE-MADE  
TRAIL MIX | FRESH FRUIT WITH HONEY DRIZZLE

### SWEET & SALTY

CHOCOLATE CHIP COOKIES | BROWNIES POPCORN  
KETTLE CHIPS | BOURSIN RANCH DIP

### SIMPLY SALTY

BOWLS OF MIXED NUTS | ARCADIAN SPICY MIX DRY  
ROASTED PEANUTS | PRETZELS | CHEX MIX POPCORN



## BEVERAGES

*Sold on Consumption*

REGULAR COFFEE | DECAFFEINATED  
COFFEE | HOT TEA  
\$90/GALLON  
ASSORTED JUICES  
\$6 EACH  
ASSORTED SODA  
\$6 EACH  
ICE-TEA  
\$70/GALLON  
LEMONADE  
\$70/GALLON

## ALL DAY BREAK PACKAGE

\$55/PER PERSON

### MORNING

ASSORTED CHILLED JUICES  
SLICED & WHOLE SEASONAL  
FRUIT  
ASSORTED PASTRIES  
BUTTER & PRESERVES

### MID-MORNING

MAKE YOUR OWN YOGURT  
PARFAIT

### AFTERNOON

PICK TWO

ASSORTED COOKIES  
WARM JUMBO PRETZELS & MUSTARD  
ASSORTED CANDY BARS  
RED PEPPER HUMMUS & CRUDITE

## A LA CARTE/ PER PERSON

HOUSE-MADE RED PEPPER HUMMUS  
WITH PITA CHIPS  
\$20/PER PERSON  
BOWL OF MIXED NUTS  
\$20/PER PERSON  
KETTLE CHIPS  
\$20/ PER PERSON  
FRESH FRUIT WITH HONEY DRIZZLE  
\$20/ PER PERSON

## A LA CARTE/ PER DOZEN

COOKIES / \$55 DOZEN  
BROWNIES /\$55 DOZEN  
JUMBO SOFT PRETZELS WITH MUSTARD  
\$55 DOZEN  
ASSORTED PASTRIES/ 55 DOZEN  
HOUSE-MADE CINNAMON ROLLS  
\$120/DOZEN



# LUNCH

## BOXED LUNCHES \$21.50

ALL BOXED LUNCHES  
INCLUDE:  
CHOICE OF SANDWICH  
POTATO CHIPS  
WHOLE FRUIT  
COOKIE  
BOTTLED WATER  
INSULATED LUNCH  
BAG

GLUTEN FREE BREAD  
UPON REQUEST

**TURKEY CLUB**  
SMOKED TURKEY  
CHEDDAR | LETTUCE  
TOMATO | ONION  
WHOLE WHEAT

**CROISSANT CLUB**  
HONEY HAM | SMOKED  
TURKEY | SWISS  
LETTUCE | TOMATO  
ONION | CROISSANT

**HAM & SWISS  
WRAP**  
HONEY HAM | SWISS  
LETTUCE | TOMATO  
ONION | TORTILLA

**VEGETARIAN  
VEGAN WRAP**  
SPINACH | AVOCADO  
LETTUCE | TOMATO  
SPINACH FLOUR TORTILLA

BOXED LUNCH REQUEST MUST BE  
ORDERED 48 HOURS IN ADVANCE



## DEATH VALLEY BBQ BUFFET \$58/PER PERSON

### HOUSE-MADE CHILI

*Cheddar Cheese  
Chopped Onion  
Saltine Crackers*

### POTATO SALAD MAC & CHEESE

### ENTREE'S Pick Two:

### GRILLED SALMON

### BEEF BRISKET

### BBQ CHICKEN BREAST

### GRILLED PORTABELLA MUSHROOM

### LEMONADE ICE TEA

## EXECUTIVE DELI BUFFET \$45/PER PERSON

MIXED GREEN  
SALAD  
KETTLE CHIPS  
CHEF'S PEPPER DIP  
BUILD YOUR OWN  
SANDWICH BAR:

SLICED SIRLOIN  
GRILLED CHICKEN  
SHAVED TURKEY BREAST

BACON  
HAVARTI

SWISS  
FRESH MOZZARELLA

LETTUCE  
ARUGULA

TOMATO  
ONION

PESTO AIOLI

GORGONZOLA SPREAD

AVOCADO MAYC  
CIABATTA ROLLS

MULTIGRAIN

BAGUETTE  
ICE TEA



## BACKYARD PICNIC BUFFET \$43/PER PERSON

POTATO SALAD  
BAKED BEANS  
COLESLAW  
HAMBURGERS

(Veggie Burgers on  
Request)

BEEF HOT DOGS  
CHIPS

TOMATO  
LETTUCE

ONION  
CHEDDAR

SWISS  
RELISH

KETCHUP  
MUSTARD

MAYONNAISE  
LEMONADE



20 GUEST  
MINIMUM.  
LUNCH INCLUDES  
TWO HOURS OF  
SERVICE AND  
MUST BE  
COMPLETED BY  
2P.M.



# PLATED DINNER



## SALADS

CHOOSE ONE

### SIGNATURE

SPINACH | FRISEE  
STRAWBERRIES | GOAT  
CHEESE | CANDIED PECANS  
CITRUS VINAIGRETTE

### CLASSIC CAESAR

FRESH ROMAINE | HERBED  
CROUTON | PARMIGIANA  
REGGIANO | HOUSE MADE  
CAESAR DRESSING

### WEDGE SALAD

BLEU CHEESE CRUMBLES  
CRUMBLED BACON | DICED  
TOMATO | GREEN ONION  
CHOICE OF BLEU CHEESE OR  
RANCH DRESSING



## ENTRÉE

\$112 PER PERSON

CHOICE OF THREE

### FILET MIGNON

PORT WINE REDUCTION | WILD  
MUSHROOM RISOTTO

### EGGPLANT PARMESAN

ROASTED TOMATO ORZO

### CHICKEN

#### RENAISSANCE

ROASTED RED PEPPER  
SPINACH | MOZZARELLA | WILD  
RICE PILAF

### CHICKEN LIMONE

PAN SEARED CHICKEN  
BREAST LEMON CAPER  
SAUCE | ARTICHOKE HEARTS  
SPINACH | PASTA

### BLACKENED SALMON

PECAN WILD RICE PILAF  
BEURRE BLANC

### FILET MIGNON &

#### BBQ SHRIMP

WILD MUSHROOM  
RISOTTO

### FILET MIGNON &

#### CRAB CAKE

WILD MUSHROOM PORT  
LUMP CRAB | BOURSIN  
CREAM



ALL PLATED DINNERS INCLUDE  
YOUR CHOICE OF SALAD, CHOICE  
OF THREE ENTRÉES, FRESH BAKED  
DINNER ROLLS, AND CHOICE OF  
DESSERT.

FINAL MEAL CHOICES, SPECIAL  
REQUESTS, AND DIETARY  
RESTRICTIONS MUST BE RECEIVED  
21 DAYS IN ADVANCE.



## DESSERTS

CHOOSE ONE

### CRÈME BRULEE

### CHOCOLATE CHEESECAKE

### COCONUT PISTACHIO CAKE

### SEASONAL PANNA COTTA

### VANILLA CUSTARD CAKE

### BERRY SHORTCAKE

### SEASONAL BREAD PUDDING





# DINNER BUFFET



## DEATH VALLEY BBQ

\$85 TWO ENTREES  
\$97 THREE ENTREES

### GARDEN SALAD

CUCUMBER | RED ONION | TOMATO  
CROUTONS  
RANCH | BALSAMIC

### BAKED POTATO BAR

CHEESE | BUTTER | SOUR CREAM | BACON  
CHIVES

### MAC & CHEESE

## ENTRÉES

SLOW COOKED SHREDDED  
PORK

BABY BACK RIBS

GRILLED SALMON

BEEF BRISKET  
BBQ CHICKEN BREAST

GRILLED PORTABELLA  
MUSHROOMS

## DESSERT

ASSORTED BAR COOKIES

## THE INN

\$95 TWO ENTREES  
\$107 THREE ENTREES

## SALAD

CLASSIC CAESAR SALAD BAR  
OR  
CAPRESE SALAD | OLIVE OIL  
BALSAMIC VINEGAR

## SIDES

PASTA FLORENTINE  
LEMON ROASTED POTATOES  
MARKET FRESH VEGETABLES  
DINNER ROLLS & BUTTER

## ENTRÉES

SLICED SIRLOIN STRIP  
PORT WINE REDUCTION

PAN SEARED CHICKEN  
BREAST  
MUSHROOMS | HERBS | GARLIC  
OLIVE OIL

HONEY BALSAMIC  
SALMON  
GRILLED CAULIFLOWER  
STEAK CHIMICHURRI

## DESSERT

CHEF'S DESSERT TABLE





# RECEPTION



## COLD PASSED HORS D'OEUVRES 50 PIECES

**TENDERLOIN  
WASABI CREAM  
WONTON CRISP**  
\$300

**SPICY COLD  
BOILED SHRIMP  
SHOOTERS**  
\$350

**TOMATO CAPRESE  
SKEWERS**  
\$225

**CRUDITE SKEWERS**  
\$225

**CRAB SALAD  
PHYLLO CUP**  
\$350

**TRADITIONAL  
BRUSCHETTA**  
\$250

## HOT PASSED HORS D'OEUVRES 50 PIECES

**MINI CRAB CAKES  
WITH REMOULADE**  
\$350

**PORK POT STICKERS  
WITH THAI CHILI  
SAUCE**  
\$300

**CHICKEN SATAY &  
PEANUT SAUCE**  
\$275

**SPINACH FETA  
SPANAKOPITA &  
TZATZIKI SAUCE**  
\$350

**COCONUT SHRIMP  
WITH DRAGON  
SAUCE**  
\$350

**VEGETABLE  
SPRING ROLLS**  
\$325

**BACON WRAPPED &  
STUFFED CALIFORNIA  
DATES**  
\$325

## RECEPTION DISPLAYS

### ANTIPASTO \$24 PER PERSON

HERB GRILLED PORTOBELLO  
MUSHROOMS | YELLOW SQUASH  
ZUCCHINI | ASPARAGUS | RED  
ONION | ROASTED ROMA  
TOMATO | SALAMI | IMPORTED  
OLIVES | PARMIGIANO-  
REGGIANO | MOZZARELLA  
CRUSTY BREADS | HERBED  
OLIVE OIL | BALSAMIC VINEGAR

### ARTISAN CHEESE BOARD \$24 PER PERSON

SELECTION OF ARTISAN  
CHEESES | BERRIES | GRAPES  
SEASONAL FRESH FRUIT  
BAGUETTES | FLAT BREADS

### CRUDITE \$19 PER PERSON

BROCCOLI | PEPPERS | CELERY  
CUCUMBERS | CARROTS  
CAULIFLOWER | SPINACH  
RANCH DIP | ROASTED PEPPER  
CREAM

### HUMMUS \$19 PER PERSON

HOUSE MADE HORSERADISH  
HUMMUS | ROASTED RED PEPPER  
HUMMUS | CILANTRO HUMMUS  
PITA CHIPS | CELERY | CARROTS

## CARVING STATIONS

SERVES 30 PEOPLE BASED ON ONE  
HOUR OF SERVICE  
REQUIRES CULINARY ATTENDANT  
ADDITIONAL \$250

### PORK LOIN \$350

MARINATED PORK LOIN  
APPLE BOURBON GLAZE  
DINNER ROLLS

### BAKED HAM \$350

WHOLE GRAIN MUSTARD  
CREAM SAUCE  
DINNER ROLLS

### TURKEY BREAST \$400

CRANBERRY AIOLI  
DINNER ROLLS

### TENDERLOIN OF BEEF \$475

HORSERADISH  
CREAM | AU JUS  
DINNER ROLLS

### STRIP LOIN OF BEEF \$450

BLACK PEPPER CRUSTED  
ANGUS BEEF STRIP  
BRANDY PEPPERCORN SAUCE  
DINNER ROLLS





# BAR PRICING



**CUSTOM CRAFT  
COCKTAILS**  
\$20-\$25

**CHAMPAGNE  
TOAST**  
\$12/PER PERSON

## CALL BAR

ALL BARS ARE CHARGED ON  
CONSUMPTION

\$9 DOMESTIC  
\$11 IMPORTED

LIQUOR  
\$15

WINE  
\$18 GLASS

CHOICE OF  
TWO  
DOMESTIC  
& THREE  
IMPORTED  
BEERS OFF  
CURRENT  
MENU

TITOS  
BEEFEATER  
BACARDI SUPERIOR  
SAUZA TEQUILA  
SEAGRAMS VO  
JIM BEAM  
J&B

CHOICE OF  
TWO WHITE  
& TWO RED  
OFF  
CURRENT  
GLASS POUR  
LIST

### MIXERS

SWEET & DRY VERMOUTH | ANGOSTURA  
BITTERS | HOUSE-MADE SOUR | SODAS | SODA  
WATER | TONIC | CRANBERRY JUICE | ORANGE  
JUICE | GRAPEFRUIT JUICE | PINEAPPLE JUICE  
LIMES | LEMONS | CHERRIES | ORANGES

## PREMIUM BAR

ALL BARS ARE CHARGED ON  
CONSUMPTION

\$9 DOMESTIC  
\$11 IMPORTED

LIQUOR  
\$18

WINE  
\$20 GLASS

CHOICE OF  
TWO  
DOMESTIC &  
THREE  
IMPORTED  
BEERS OFF  
CURRENT  
MENU

GREY GOOSE  
BOMBAY SAPPHIRE  
MOUNT GAY RUM  
FORTALEZA BLANCO  
CROWN ROYAL  
MAKERS MARK  
CHIVAS REGAL  
SWEET & DRY  
VERMOUTH  
ANGOSTURA BITTERS

CHOICE OF  
TWO  
WHITE &  
TWO RED  
OFF  
CURRENT  
WINE LIST

### MIXERS

SWEET & DRY VERMOUTH | ANGOSTURA BITTERS  
HOUSE-MADE SOUR | SODAS | SODA WATER | TONIC  
CRANBERRY JUICE | ORANGE JUICE | GRAPEFRUIT  
JUICE | PINEAPPLE JUICE | LIMES | LEMONS  
CHERRIES | ORANGES



**BARTENDER  
FEE**  
\$250 IS A  
NON-  
NEGOTIABLE  
FEE FOR  
EVERY BAR.





## MIRANDA MILETTE

*Pastry Chef*

MIRANDA WILL NEVER SETTLE FOR  
"GOOD ENOUGH", SHE STRIVES TO  
"EXCEED EXPECTATIONS".

HER ONE OF A KIND WEDDING CAKES,  
PASTRIES, AND ELEGANT DESSERT  
TABLES ARE LEGENDARY.

SHE IS ALWAYS ABREAST OF THE  
LATEST TRENDS IN UPSCALE  
WEDDING CAKES, MEETING THE  
DEMANDS OF THE LUXURY MODERN  
BRIDE WITH HER PERFECTLY ON  
POINT CREATIONS. EVERY CAKE IS  
AS UNIQUE AS EVERY BRIDE.

CONTACT:

[MMILLETTE@XANTERRA.COM](mailto:MMILLETTE@XANTERRA.COM)





# VENUE PRICING



EVENT VENUE	PRICE PER DAY
THE OASIS COMPLEX	\$1200
THE GOLD RUSH ROOM	\$1700
THE INN BOARDROOM	\$750
THE PANAMINT DECK	\$1000
STARGAZERS TERRACE	\$750
THE MISSION GARDEN	\$2250
BORAX DECK	\$2200

The Oasis reserves the right to make the final decision to use indoor facilities in the event of inclement weather. Hotel reserves the right to make updates or changes to meeting rental pricing as necessary.

## VENUE PRICING INCLUDES:

- SET UP OF EVENT SPACE
- TABLES
- CHAIRS
- LINEN
- CUTLERY
- STAFF TO SERVICE EVENT
- DEDICATED ONSITE EVENT COORDINATOR
- BACK-UP SPACE DUE TO INCLEMENT WEATHER





# HOTEL CATERING POLICIES & PROCEDURES

## FOOD AND BEVERAGE SERVICE

The Hotel is licensed to serve food and beverages; no food or beverage may be brought into the hotel. The staff at the Oasis is certified to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. An 18 % service fee and California State tax of 7.75% will be added to all food and beverage orders.

## MENU SELECTIONS

The Oasis requests your selection of menus no less than 21 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices and items are subject to change until confirmed on banquet event orders due to the market and availability.

## DIETARY RESTRICTIONS

Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees. - Any dietary restrictive meals requested during the event, that take special preparation, will be charged accordingly based on meal period. The charges below will be applied in addition to your menu price. Breakfast \$25 • Lunch \$50 • Dinner \$75

## OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. This decision will be based on current and forecasted weather conditions from the National Weather Service. All weather decisions will be made 5 hours prior to the start of your function. Music at outdoor locations must conclude by 10:00PM

## BANNERS-SIGNS-DISPLAYS

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Oasis Engineering Department. If you intend to hang a banner, this will be handled by a member of the Oasis staff for a charge of \$50.00 per hour. Banners and signs are restricted to private group function areas.

## CHEF ATTENDANT FEE

A \$250 non-negotiable chef attendant fee will be added to each event where an attendant is required.

## BARTENDER FEE

A \$250 non-negotiable bartender fee will be added to each event space where alcohol is served.

## DAMAGE WAIVER

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Sales Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurances. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name The Oasis at Death Valley (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish The Oasis with the certificate of insurance or confirmation of coverage

## PACKAGE DELIVERY-STORAGE

The resort will only accept packages weighing under 150 pounds, unless previous arrangements have been made through the Conference Services Department. We kindly request that all boxes shipped be scheduled to arrive at the resort no earlier than 5 days prior to the event.

Packages delivered to the resort must be shipped prepaid and marked to the attention of the Sales Manager, with the name of the event. Packages sent C.O.D. will be refused. Removal of equipment and packages should be no later than the day following the completion of the program. This is the responsibility of the client. Cost of shipping plus handling charges of \$5.00 per package incoming and \$5.00 per package outgoing will be assessed on all boxes received. Additional labor charges may apply for movement of boxes by resort personnel beyond the primary meeting room or office assigned to the group. Each incoming or outgoing package will be charged a handling fee by weight:

These charges are in addition to actual freight cost.

**0-25 LBS. -\$10.00**

**26-50 LBS. -\$20.00**

**51-100 LBS. -\$50.00**

**100 LBS. & OVER-\$100**



# HOTEL CATERING POLICIES & PROCEDURES

## SERVICE CHARGE & SALES TAX

All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge of 18% will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event

## CONTRACTED FOOD & BEVERAGE

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

## OUTSIDE LIGHTING

The engineering staff at The Oasis must connect any outside lighting at a rate of \$50.00 per hour.

## SHUTTLE DRIVER

There is a non-negotiable shuttle bus driver fee of \$250.00 and an additional \$50.00 per hour if a shuttle is needed.

## AUDIO VISUAL DAILY RATES

- SPEAKER WITH STAND..\$75.00/EACH
- WIRELESS LAVALIER- \$85
- HAND-HELD MICROPHONE- \$50
- PODIUM-\$50
- LCD (DATA & VIDEO) PROJECTOR \$250
- 6FT OR 8FT PROJECTION SCREEN \$100
- POWER STRIP \$15
- EXTENSION CORD 25'-75' \$75
- EXTENSION CORD UP TO 25' \$25
- HDMI CABLE \$25

## ADD-ON SERVICES

- ADDITIONAL SERVER \$250
- ADDITIONAL BARTENDER \$250
- ADDITIONAL TABLES \$25/EACH
- HEATERS \$150
- FIRE PITS \$90
- FLIP CHART WITH MARKERS \$125
- EARLY SET UP \$500
- CAKE CUTTING FEE \$9 PER PERSON

