

### BREAKFAST BUFFETS

#### PRICED PER PERSON | 20 GUEST MINIMUM

### OASIS CONTINENTAL

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

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 ENHANCMENTS

#### BREAKFAST BURRITO

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

#### BREAKFAST SANDWICH

SMOKED BACON
FRIED EGGS
CHEDDAR
ROASTED TOMATO SPREAD
CROISSANT

#### BENEDICT DUO

TRADITIONAL BENEDICT | GRILLED PARMESAN TOMATO

YOGURT PARFAIT

YOGURT | HOUSE MADE GRANOLA
BERRIES

#### OATMEAL

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

HOUSEMADE CINNAMON ROLLS

#### FRENCH TOAST

POWDERED SUGAR
CINNAMON | LOCAL HONEY
MAPLE SYRUP

#### BANANA FOSTER FRENCH TOAST

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

GREEK YOGURT

#### OMELETTE STATION

#### CULINARY ATTENDANT REQUIRED

MADE TO ORDER FROM THE FOLLOWING:

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





#### BREAKS

#### 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

ASSORTED JUICE

ASSORTED SODA

ICE-TEA

LEMONADE

# ALL DAY BREAK PACKAGE

#### 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

BOWL OF MIXED NUTS

KETTLE CHIPS

FRESH FRUIT WITH HONEY DRIZZLE

#### A LA CARTE/ PER DOZEN

COOKIES
BROWNIES

JUMBO SOFT PRETZELS WITH MUSTARD
ASSORTED PASTRIES
HOUSE-MADE CINNAMON ROLLS



#### **BOXED LUNCHES**

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

## 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

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

томато

ONION

**PESTO AIOLI** 

**GORGONZOLA SPREAD** 

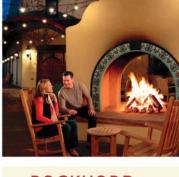
AVOCADO MAYO

CIABATTA ROLLS

MULTIGRAIN

BAGUETTE

ICE TEA



# BACKYARD PICNIC BUFFET

POTATO SALAD
BAKED BEANS
COLESLAW
HAMBURGERS

(Veggie Burgers on

Request)

**BEEF HOT DOGS** 

CHIPS

TOMATO

**LETTUCE** 

ONION

CHEDDAR

SWISS

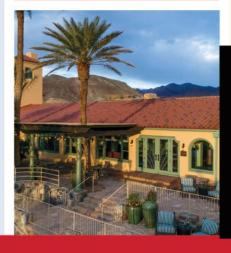
RELISH

KETCHUP

MUSTARD

MAYONNAISE

LEMONADE



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





# 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

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

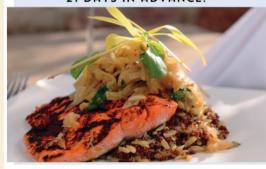
# FILET MIGNON & CRAB CAKE

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

SEASONAL PANNA COTTA

VANILLA CUSTARD CAKE

**BERRY SHORTCAKE** 

SEASONAL BREAD PUDDING





### DINNER BUFFET







## DEATH VALLEY BBQ

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

#### 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

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

> SPICY COLD
> BOILED SHRIMP
> SHOOTERS

TOMATO CAPRESE SKEWERS

**CRUDITE SKEWERS** 

CRAB SALAD
PHYLLO CUP

TRADITIONAL BRUSCHETTA HOT PASSED HORS D'OEUVRES 50 PIECES

MINI CRAB CAKES WITH REMOULADE

PORK POT STICKERS WITH THAI CHILI SAUCE

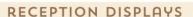
CHICKEN SATAY & PEANUT SAUCE

SPINACH FETA SPANAKOPITA & TZATZIKI SAUCE

COCONUT SHRIMP WITH DRAGON SAUCE

> VEGETABLE SPRING ROLLS

BACON WRAPPED &
STUFFED CALIFORNIA
DATES



#### ANTIPASTO

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

#### ARTISAN CHEESE BOARD

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

#### CRUDITE

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

#### **HUMMUS**

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

#### PORK LOIN

MARINATED PORK LOIN APPLE BOURBON GLAZE DINNER ROLLS

#### BAKED HAM

WHOLE GRAIN MUSTARD CREAM SAUCE DINNER ROLLS

#### TURKEY BREAST

CRANBERRY AIOLI DINNER ROLLS

#### TENDERLOIN OF BEEF

HORSERADISH CREAM | AU JUS DINNER ROLLS

#### STRIP LOIN OF BEEF

BLACK PEPPER CRUSTED ANGUS BEEF STRIP BRANDY PEPPERCORN SAUCE DINNER ROLLS







# BAR PRICING





# CUSTOM CRAFT COCKTAILS

CHAMPAGNE TOAST

# CALL BAR

ALL BARS ARE CHARGED ON CONSUMPTION

DOMESTIC	LIQUOR	WINE
IMPORTED		GLASS
CHOICE OF	TITOS	CHOICE OF
TWO	BEEFEATER	TWO WHITE
DOMESTIC	BACARDI SUPERIOR	& TWO RED
& THREE	SAUZA TEQUILA	OFF
IMPORTED	SEAGRAMS VO	CURRENT
BEERS OFF	JIM BEAM	GLASS POUR
CURRENT	J&B	LIST
MENU		

#### 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

DOMESTIC IMPORTED	LIQUOR	WINE
CHOICE OF	GREY GOOSE	CHOICE OF
TWO	BOMBAY SAPPHIRE	TWO
DOMESTIC &	MOUNT GAY RUM	WHITE &
THREE	FORTALEZA BLANCO	TWO RED
IMPORTED	CROWN ROYAL	OFF
BEERS OFF	MAKERS MARK	CURRENT
CURRENT	CHIVAS REGAL	WINE LIST
MENU	SWEET & DRY	
	VERMOUTH	
	ANGOSTURA BITTERS	

#### 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
NONNEGOTIABLE
FEE FOR
EVERY BAR.





# CUSTOM CAKES & PASTRIES

# 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



















# VENUE PRICING





THE OASIS COMPLEX		
THE GOLD RUSH ROOM		
THE INN BOARDROOM		
THE PANAMINT DECK		
STARGAZERS TERRACE		
THE MISSION GARDEN		
BORAX DECK		
WILDROSE HALL		

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











### WEDDING PACKAGES







# ENCHANTED GARDENS ELOPEMENT PACKAGE

- CEREMONY SITE FOR UP TO 10 GUESTS IN THE OASIS GARDENS FOR UP TO ONE HOUR
- CASITA SUITE FOR ONE NIGHT FOR BRIDE AND GROOM
- ROSE PETAL TURN DOWN SERVICE
- PRIVATE FIVE COURSE DINNER WITH WINE PAIRING FOR TWO SERVED IN OUR ENCHANTED HIDEAWAY.
- CUSTOM WEDDING CAKE
- DEDICATED SERVER FOR COURSE OF THE EVENING
- CHAMPAGNE TOAST FOR UP TO 10 GUESTS
- PERSONALIZED MENU FOR BRIDE AND GROOM.
- BREAKFAST FOR TWO AT THE INN DINING ROOM



# WEDDING PACKAGES





# GOLD RUSH PACKAGE UP TO 35 GUESTS

- CEREMONY SITE AND SET-UP FOR UP TO 35 GUESTS IN THE MISSION GARDENS
- CHAMPAGNE TOAST FOR UP TO 35 GUESTS
- TWO HAND PASSED HORS D'OEUVERS
- ALL LINENS CHINA, TABLES CHAIRS, CRYSTAL VOTIVE CANDLES
- PLATED DINNER IN GOLD RUSH ROOM FOR UP TO FOUR HOURS
- CUSTOM WEDDING CAKE
- COFFEE SERVICE





# WEDDING PACKAGES









# MISSION GARDENS PACKAGE (25-100 GUESTS)

- CEREMONY SITE
   AND SET-UP FOR
   UP TO 100 GUESTS
   IN THE MISSION
   GARDENS
- · CHAMPAGNE TOAST
- THREE HAND PASSED HORS D'OEUVERS
- FRUIT AND CHEESE PLATTER
- · ALL LINEN
- CHINA, TABLES CHAIRS, CRYSTAL VOTIVE CANDLES
- INN BUFFET WITH THREE CHOICES
- CUSTOM WEDDING CAKE
- COFFEE, DECAFFEINATED COFFEE, HOT TEA STATION



## **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 my 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 Sales Department. All boxes shipped must be scheduled to arrive at the resort M-F between 9a.m.-4p.m. We do not store packages and guest must be present to accept any incoming items. If guest is not present items will be returned. Each incoming or outgoing package will be charged a handling fee by weight:

These charges are in addition to actual freight cost.

O-25 LBS.-\$10.00 26-50 LBS.-\$20.00 51-100 LBS.-\$50.00 100 LBS. & OVER-\$100

SHIP TO:

ATTN: GUEST NAME 328 GREENLAND BLVD. DEATH VALLEY, CA 92328



# 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

\$250 to reserve the shuttle for an event plus \$50 per hour charge.



#### AUDIO VISUAL DAILY RATES

- · SPEAKER WITH STAND.
- · WIRELESS LAVALIER-
- · HAND-HELD MICROPHONE-
- · PODIUM-
- · LCD (DATA & VIDEO) PROJECTOR
- · 6FT OR 8FT PROJECTION SCREEN
- · POWER STRIP
- EXTENSION CORD 25'-75'
- EXTENSION CORD UP TO 25'
- · HDMI CABLE

#### **ADD-ON SERVICES**

- · ADDITIONAL SERVER
- · ADDITIONAL BARTENDER
- TABLES
- · HEATERS
- FIRE PITS
- · FLIP CHART WITH MARKERS
- · EARLY SET UP



