

# CATERING MENU 2024





# 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 \$41

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/DOZEN

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

### BREAKFAST SANDWICH \$156/DOZEN

SMOKED BACON  
FRIED EGGS  
CHEDDAR  
ROASTED TOMATO SPREAD  
CROISSANT

### BENEDICT DUO \$30/PERSON

TRADITIONAL BENEDICT | GRILLED  
PARMESAN TOMATO

### YOGURT PARFAIT \$15/PERSON

YOGURT | HOUSE MADE GRANOLA  
BERRIES

### OATMEAL \$10/PERSON

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

### CINNAMON ROLLS \$144/DOZEN MADE IN HOUSE

### FRENCH TOAST \$17/PERSON

POWDERED SUGAR  
CINNAMON | LOCAL HONEY  
MAPLE SYRUP

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

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

### GREEK YOGURT \$12/PERSON

## OMELETTE STATION \$30/PER PERSON CULINARY ATTENDANT REQUIRED

MADE TO ORDER FROM THE FOLLOWING :

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





## BREAKS \$32 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/GAL  
ASSORTED JUICE  
\$7 EACH  
ASSORTED SODA  
\$7 EACH  
ICE-TEA & LEMONADE  
\$75 GALON

## ALL DAY BREAK PACKAGE \$67 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  
\$22 PER PERSON  
KETTLE CHIPS  
\$15 PER PERSON  
FRESH FRUIT WITH HONEY DRIZZLE  
\$24 PER PERSON

### A LA CARTE/ PER DOZEN

COOKIES  
\$65 DOZEN  
BROWNIES  
\$65 DOZEN  
JUMBO SOFT PRETZELS WITH MUSTARD  
\$55 DOZEN  
ASSORTED PASTRIES  
\$50 DOZEN  
HOUSE-MADE CINNAMON ROLLS  
\$144 DOZEN



# LUNCH



## BOXED LUNCHES \$27

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

## EXECUTIVE DELI BUFFET \$56 PER PERSON

**MIXED GREEN SALAD**  
CUCUMBER | RED ONION | TOMATO  
CROUTONS | RANCH | BALSAMIC  
**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 MAYONNAISE  
CIABATTA ROLLS  
MULTIGRAIN  
BAGUETTE  
ICE TEA & LEMONADE



## BACKYARD PICNIC BUFFET \$45 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 & ICED TEA



20 GUEST MINIMUM.  
LUNCH INCLUDES TWO  
HOURS OF SERVICE.  
11A.M.-2P.M. ONLY



# 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

## \$125 PER PERSON 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  
CAKE**

**SEASONAL PANNA COTTA**

**VANILLA CUSTARD CAKE**

**BERRY SHORTCAKE**

**SEASONAL BREAD  
PUDDING**





# DINNER BUFFET

## MESQUITE FLATS

**\$85 PERSON**

### GARDEN SALAD

CUCUMBER | RED ONION | TOMATO  
CROUTONS  
RANCH | BALSAMIC

### CORN TORTILLAS

### FLOUR TORTILLAS

### MARINATED GRILLED

### CHICKEN

### SEASONED GROUND BEEF

### CHEESE ENCHALADAS

### REFRIED BEANS

### SPANISH RICE

### CHIPS & SALSA

### CHURROS

### GUACAMOLE

### SHREDDED LETTUCE

### SHREDDED CHEDDAR CHEESE

### PICO DE GALLO SAUCE

### DICED TOMATOES

### JALAPEÑOS

### DICED ONIONS

### LIMES

### SOUR CREAM

### LEMONADE & ICED TEA



## DEATH VALLEY BBQ

**\$95 /TWO CHOICES**

**\$107 /THREE CHOICES**

### 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

**\$102/TWO CHOICES**

**\$115/THREE CHOICES**

### 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

DESSERT TABLE







**BAKED POTATO BAR**  
**\$18 PERSON**

BAKED POTATOES  
BUTTER  
SOUR CREAM  
BACON  
SHREDDED CHEDDAR CHEESE  
CHIVES

**PIZZA**

**\$38 EACH**

(MINIMUM ORDER 10 PIZZAS)

**CHOICE OF TOPPINGS:**

CHEESE & HERB TOMATO SAUCE

SAUSAGE | HAM  
PEPPERONI | BACON  
OLIVES | MUSHROOMS  
ONIONS | TOMATO  
SPINACH | PINEAPPLE  
GREEN PEPPER JALAPEÑOS



**HOT CHOCOLATE BAR**  
**\$15 PERSON**

HOT CHOCOLATE  
FRESH WHIPPED CREAM  
MARSHMALLOWS  
CRUSHED PEPPERMINT  
CANDIES  
CHOCOLATE CHIPS



# 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**  
\$350

## RECEPTION DISPLAYS

**ANTIPASTO  
\$24 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 PERSON**  
SELECTION OF ARTISAN  
CHEESES | BERRIES | GRAPES  
SEASONAL FRESH FRUIT  
BAGUETTES | FLAT BREADS

**CRUDITE  
\$19 PERSON**  
BROCCOLI | PEPPERS | CELERY  
CUCUMBERS | CARROTS  
CAULIFLOWER | SPINACH  
RANCH DIP | ROASTED PEPPER  
CREAM

**HUMMUS  
\$19 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**

**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

\$18 EACH

## BLENDED DRINKS

\$19 EACH

## CHAMPAGNE TOAST

\$12 EACH

## CALL BAR

ALL BARS ARE CHARGED ON  
CONSUMPTION

DOMESTIC \$9  
IMPORTED \$11

LIQUOR  
\$12

WINE  
GLASS  
\$14

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

DOMESTIC \$9  
IMPORTED \$11

LIQUOR  
\$15

WINE  
\$18

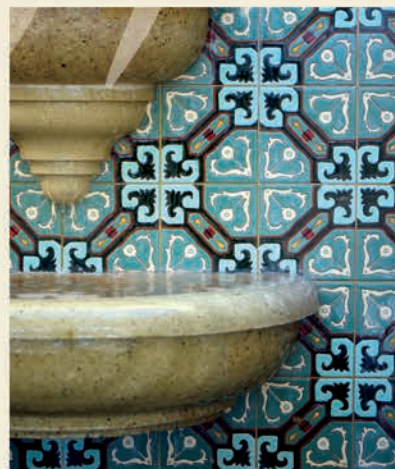
CHOICE OF  
TWO  
DOMESTIC &  
THREE  
IMPORTED  
BEERS OFF  
CURRENT  
MENU

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

NON-  
NEGOTIABLE 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. GLUTEN FREE, DAIRY FREE, AND VEGAN OPTIONS ARE ALL AVAILABLE.

CONTACT: [MMILLETTE@XANTERRA.COM](mailto:MMILLETTE@XANTERRA.COM) FOR A QUOTE.



WEDDING CAKES.....	CUSTOM
BIRTHDAY CAKES.....	CUSTOM
CINNAMON ROLLS.....	\$144 DOZEN
GLUTEN FREE, VEGAN, OR DAIRY FREE	\$175 DOZEN
COOKIES.....	\$65 DOZEN
GLUTEN FREE, VEGAN, OR DAIRY FREE	\$80 DOZEN
BROWNIES.....	\$65 DOZEN
GLUTEN FREE, VEGAN, OR DAIRY FREE	\$80 DOZEN
ASSORTED BAR COOKIES.....	\$65 DOZEN
GLUTEN FREE, VEGAN, OR DAIRY FREE	\$80 DOZEN
DATE BREAD.....	\$15 PERSON





# VENUE PRICING

## VENUE PRICING INCLUDES:

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

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.

## CAPACITY CHART

VENUE	SQ. FEET	DIMENSIONS	RECEPTION	THEATER	SQUARE	U-SHAPE	ROUNDS	CLASSROOM	CONFERENCE
The Oasis Complex	2179	----	110	n/a	n/a	n/a	96	n/a	48
Oasis Room	995	36'-6" X 27'-3"	50	80	36	24	48	48	24
The Gold Rush Room	1400	25'-2" X 55'-7"	65	n/a	n/a	n/a	n/a	n/a	28
The Boardroom	325	16' X 10'-4"	n/a	n/a	n/a	n/a	n/a	n/a	12
Panamint Deck	1944	35'-6" X 54'-9"	65	150	48	n/a	120	n/a	n/a
Stargazers Terrace	1467	36'-5" X 41'-5"	65	100	42	32	48	n/a	34
Mission Gardens	12,675	107'-5" X 118'	200	280	80	60	200	200	n/a
Casita Lawn	40,000	----	500	500	n/a	n/a	300	n/a	n/a



# WEDDING PACKAGES



## ENCHANTED GARDENS ELOPEMENT PACKAGE \$2995

- CEREMONY SITE IN GARDENS
- CASITA SUITE FOR ONE NIGHT
- 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.
- PERSONALIZED MENU FOR BRIDE AND GROOM.
- BREAKFAST IN ROOM FOLLOWING MORNING.

**\*ONLY AVAILABLE FROM 9/15-5/15 DUE TO TEMPERATURE FLUCTUATIONS.**





# WEDDING PACKAGES



## GOLD RUSH PACKAGE FOR UP TO 28 GUESTS \$5740

- CEREMONY SITE AND SET-UP IN THE CASITA LAWN.
- CHAMPAGNE TOAST FOR 28 GUESTS.
- TWO HAND PASSED HORS D' OEUVRES.
- ALL LINENS CHINA, TABLES CHAIRS, CRYSTAL VOTIVE CANDLES.
- BUFFET DINNER WITH TWO ENTRÉE CHOICES IN GOLD RUSH ROOM.
- CUSTOM WEDDING CAKE.
- COFFEE SERVICE.





# WEDDING PACKAGES



## MISSION GARDENS PACKAGE (UP TO 50-100 GUESTS) \$195 PERSON

- CEREMONY SITE AND SET-UP IN THE MISSION GARDEN
- CHAMPAGNE TOAST FOR UP TO 100 GUESTS.
- TWO HAND PASSED HORS D' OEUVRES.
- ALL LINENS, CHINA, TABLES, CHAIRS, CRYSTAL VOTIVE CANDLES.
- BUFFET DINNER WITH TWO ENTRÉE CHOICES.
- CUSTOM WEDDING CAKE.
- COFFEE SERVICE.
- BACK UP SPACE FOR INCLEMENT WEATHER.
- **MINIMUM 50 GUESTS**





# STARGAZER PACKAGE



## STARGAZER PACKAGE (29-50 GUESTS) \$200 PERSON

- SUITE 435 FOR THE NIGHT OF THE EVENT.
- CEREMONY SITE AND SET-UP IN THE CASITA LAWN
- CHAMPAGNE TOAST FOR UP TO 50 GUESTS.
- TWO HAND PASSED HORS D' OEUVRES.
- ALL LINENS, CHINA, TABLES, CHAIRS, CRYSTAL VOTIVE CANDLES.
- BUFFET DINNER WITH TWO ENTRÉE CHOICES.
- CUSTOM WEDDING CAKE.
- COFFEE SERVICE.
- BACK UP SPACE FOR INCLEMENT WEATHER.
- **MINIMUM 29 GUESTS**





## 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 are made 8 hours prior to the start of the event. 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 does not accept or ship any packages on behalf of any guest. The guest must be on property and have arrangements made to receive any packages. The Oasis at Death Valley does not store any packages for guests. All items must be locked in individual guestrooms.



# 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.

## 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. \$75
- HAND-HELD MICROPHONE- \$100
- PODIUM-\$75
- PROJECTOR AND SCREEN \$\$200
- POWER STRIP \$35
- EXTENSION CORD 25'-75' \$40
- EXTENSION CORD UP TO 25' \$35
- HDMI CABLE \$35

## ADD-ON SERVICES

- ADDITIONAL SERVER \$250
- ADDITIONAL BARTENDER \$250
- TABLES \$100
- HEATERS \$150
- FIRE PITS \$200
- FLIP CHART WITH MARKERS \$200
- EARLY SET UP / ADDITIONAL 20% - 50% OF TOTAL FOOD AND BEVERAGE CHARGES.

