



HOPE GRAND

E V E N T S

CATERING MENU PACKAGES

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V Vegetarian

V2 Vegan

AVG Available Vegetarian Upon Request

DF Dairy-free

HOPE & GRAND
EVENTS
2023
BEVERAGE MENUS



BEVERAGE OPTIONS - NON-ALCOHOLIC



AM SELF-SERVICE COFFEE STATION

Includes Iced Water, Regular and Decaf Coffee, and Hot Tea

\$9 Per Person

PM TABLE SIDE DRINK SERVICE

Iced Water, Iced Tea, Coffee Service

\$9 Per Person

SOFT DRINKS

Coke, Diet Coke, Sprite, Bottled Water, San Pelegrino (500mL) \$5

Aqua Panna, San Pelegrino (Full bottles) \$12

SPECIALTY MOCKTAILS

Customized, non-alcoholic beverage

On Consumption - \$12 each

ICED WATER TOWER

A Self-Service Water station for your event refreshed by our team. Suggested One per 100 guests

\$150 per tower

BEVERAGE OPTIONS - 21+ PACKAGES



PACKAGES

CLASSIC Beer & Wine Only

First Hour \$24 per person | Every Hour After \$12 per person

Includes Stella Artois & Heineken, Heineken 0.0, IPA, Soft Drinks, Filtered Spa Water
Ballard Lane Cabernet, Ballard Lane Chardonnay, JP Chenet Sparkling

CLASSIC Beer, Wine, Cocktails

First Hour \$30 per person | Every Hour After \$15 per person

Includes Stella Artois & Heineken, Heineken 0.0, IPA, Soft Drinks, Filtered Spa Water
Ballard Lane Cabernet, Ballard Lane Chardonnay, JP Chenet Sparkling

Titos Vodka, Tanqueray Gin, Bacardi Superior Rum, Hornitos Blanco Tequila,
Dewars White Label Scotch, Jack Daniels Whiskey

Bar mixes and bar fruit provided

BEVERAGE OPTIONS - 21+ CONT



PACKAGES

PREMIUM

Beer & Wine Only

First Hour \$30 per person | Every Hour After \$15 per person

Includes Stella Artois, Heineken, Heineken 0.0, IPA, Soft Drinks, Filtered Spa Water
Boen Pinot Noir, Boen Chardonnay, Schafenberger Sparkling

PREMIUM

Beer, Wine, Cocktails

First Hour \$42 per person | Every Hour After \$21 per person

Includes Stella Artois & Heineken, Heineken 0.0, IPA, Soft Drinks, Filtered Spa Water
Boen Pinot Noir, Boen Chardonnay, Schafenberger Sparkling

Bombay Gin, Grey Goose Vodka, Bacardi Superior Rum, Patron Silver Tequila,
JW Black Scotch, Maker's Mark Bourbon

Bar mixes and bar fruit provided

BEVERAGE OPTIONS - A LA CARTE

Charged on Consumption - Beverage Minimum Required

Sparkling Wine & Champagne

JP Chenet \$45

Scharffenberger \$60

Lanson Champagne \$110

Lanson Rose Champagne \$130

Veuve Clicquot \$190

Red Wine

Ballard Lane Cabernet \$45

Boen Pinot Noir \$65

Brassfield Cabernet Sauvignon 19 \$75

Harvey & Harriet \$80

Flowers Pinot Noir \$110

Levianth \$100

White Wine

Ballard Lane Chardonnay \$45

The Calling Chardonnay 21 \$85

Boen Chardonnay \$65

Twomey Sauvignon Blanc \$85

Silverado Sauvignon Blanc 22 \$65

Harvey & Harriet White 21 \$75

Flowers Chardonnay \$95

Breakfast

Traditional Continental Breakfast **V**

Priced Per Person

Minimum of 50 Guests

An array of fresh baked muffins, pastries and croissants with whipped butter, seasonal fresh fruit, preserves, assorted bottled juices and fresh brewed coffee.

Optional Add-ons

Chorizo and Egg Burrito

Pork chorizo, eggs, cheese, poblano rajas, tomatillo salsa verde, flour tortilla

Vegan Breakfast Burrito **V, V2, DF**

Plant-based sausage, tofu scramble, mushrooms, bell peppers, spinach tortilla

Early Riser

Fried egg, country ham, cheddar, toasted English muffin

Bistro Breakfast Sandwich

Local sausage, scrambled egg, cheddar, brioche

Everyday Breakfast – Chef’s Table

Priced Per Person

Minimum of 50 Guests

Seasonal Fresh Sliced Fruit **V, V2, AVG, DF**

Fresh Baked Pastries and Muffins **V**

Whipped butter, fruit preserves

Farm Fresh Scrambled Eggs **V**

Served with flour tortillas, shredded cheese, handmade salsa

Hash Brown Potatoes **V, V2, AVG, DF**

Griddled shredded potatoes, sweet onion

Smokehouse Bacon and Sausage **AVG, DF**

Thick cut Applewood bacon, local pork sausage links

Fresh Squeezed Juice

The Perfect Morning Chef's Table



Choose a total of two (2) entrees from the following selections; Fresh Scrambles, Crafted Frittatas or Signature Sandwiches/Burritos (feel free to mix and match!).
In addition to your entrées, the package will include bacon or local sausage links, fresh baked muffins, pastries and seasonal fresh sliced fruit

Priced Per Person
Minimum of 50 Guests

Fresh Scrambles

Smoked Chicken Chilaquiles **AVG**

Tortilla chips, pulled chicken, tomatillo salsa verde, queso fresco, pico de gallo, crema

Spinach and Mushroom **AVG, V**

Baby spinach, cremini mushrooms, caramelized onion, Fontina cheese

Grand Park **AVG**

Smoked ham, Applewood bacon, pork sausage, onion, bell pepper, cheddar

Loaded Vegan **V, V2, AVG, DF**

Organic tofu, black beans, onions, garlic, tomatoes, home-style potatoes, vegan cheese

Crafted Frittatas

Roasted Vegetable **V, AVG**

Asparagus, Cipollini onions, zucchini, bell peppers, baby portabella mushrooms, fresh herbs, goat cheese

Bacon, Red Pepper and Arugula **AVG**

Applewood bacon, potatoes, eggs, onion, arugula, roasted red peppers, Fontina cheese

Mediterranean **V, AVG**

Spinach, oven-dried tomatoes, red onion, artichokes, Kalamata olives, pesto, feta, eggs

Brisket, Sweet Potato and Kale **AVG**

Smoked brisket, spiral cut sweet potatoes, Tuscan kale, aged white cheddar, eggs

Signature Breakfast Sandwiches and Burritos

Avocado Toast **DF**

Smashed avocado, crispy prosciutto, fried egg, nine grain bread

Ultimate Bacon and Egg Sandwich

Hash browns, fried egg, bacon, cheddar, roasted tomatoes, arugula, pesto

Vegan Chorizo Burrito **V, V2, DF**

Soyrizo, tofu scramble, spinach, bell pepper, house salsa, flour tortilla

Carnitas and Egg Burrito

Scrambled eggs, cheese, pork carnitas, poblano rajas, avocado, tomatillo salsa verde

Charcuterie Brunch Board

Imported and domestic cheeses, fresh berries, sliced apples, grilled baguettes, toast points, fresh fruit compote, local honey, sea salt, cracked pepper, roasted Cipollini onion, Kalamata olives, Peri-Peri Marcona almonds

Lox and Bagel Board

Smoked salmon, local bagels, dill whipped cream cheese, sliced tomato, cucumber, red onion, capers, lemon, chopped cooked egg

Well Vegan Board

Fresh figs, grapes, roasted peppers, sliced yellow and red peppers, marinated artichoke hearts, endive, sliced bread, radicchio, strawberries and candied pecan and walnut mix

Sweet and Savory Board

Country Johnny cakes, mini muffins, fresh berries, chocolate pieces, candied pecans, Nutella spread, whipped honey butter, warm maple syrup, peppered bacon strips, grilled local sausage

Fresh Vegetable Crudité

Seasonal Fruit Display

Artisan Lunch Box



Includes: Kettle Chips, Salad, Mini Chocolate Chip Cookie
Select Two

Sandwich Selections

House Roasted Turkey Breast, Peach Chutney, Blue Cheese, Hydroponic Baby Arugula, on a hearty Sliced Toasted Wheat Bread

Grilled Hanger Steak, Arugula Pistu, Sliced Heirloom Tomatoes, Caramelized Onions, Mixed Greens, Soft Brioche

Roasted Chicken Club, Apple Smoked Bacon, Avocado, Tomatoes, Red Leaf Lettuce, Dijon Mayonnaise, Toasted Whole Wheat

Pesto Caprese **V** Sliced Heirloom Tomatoes, Fresh Mozzarella, Marinated Red Bell Pepper, Basil Pesto, Mixed Greens, Balsamic Glaze, Focaccia

Kale Wrap **V, V2**

Panini Selections

House Roasted Turkey Breast, Swiss Cheese, Dijonnaise, Ciabatta Bread
Ham, Cheddar Cheese, Dijonnaise, Ciabatta Bread

Veggie Muffuletta, Assortment of Veggies (Squash, Zucchini, Red Peppers), Dijonnaise, Ciabatta Bread

Meat Muffuletta, Assortment of Meats (Ham, Salami, Peperoni), Swiss Cheese, Dijonnaise, Ciabatta Bread

Salad Selections

Baby Green Salad, Herb Marinated Goat Cheese, Gala Apples, Dried Cherries, Shaved Carrots, Blood Orange Vinaigrette

Classic Caesar with house made croutons

Mixed Field Greens with sliced strawberries, blue cheese crumbles and thinly sliced red onion and champagne vinaigrette

Add Ons + \$

Kettle Chips **V, AVG**

Trail Mix

Fresh Baked Cookies **V**

Gourmet Brownies **V**

Build Your Own Salads

Cost is Per Person - Minimum of 50 Guests

Farmer's Market Greens

Build your salad from the fresh market ingredients and our action chef will toss it with your favorite in-house prepared dressing, and serve with old world sliced breads and Artisan crackers

Greens (Select Two)

Romaine, Spring Mix, Arugula

In the Mix (Select Three)

Heirloom, cherry tomatoes, broccoli, roasted Cipollini onion, charred baby bell peppers, English cucumber, carrots, hard boiled eggs, crispy chickpeas, olives, sunflower seeds, dried cranberries, croutons

Chef Carved Proteins (Select Two)

Herb roasted sirloin
 Citrus brined turkey breast
 • Blackened pork loin
 Rotisserie chicken
 Grilled tofu

Cheese (Select Two)

Ciliegine mozzarella
 Shaved Parmesan
 Blue
 Feta
 Goat

House Made Dressing (Select Two)

Honey chipotle vinaigrette
 Buttermilk ranch
 Blue cheese
 Citrus vinaigrette
 Caesar
 Balsamic vinaigrette

Power Lunch



Cost is Per Person - Minimum of 50 Guests

Protein Power Wraps & Bowls

Adobo Chicken Bowl V, AVG

Pulled chicken adobo, fire roasted corn, quinoa, red onion, black beans, avocado, tomato,
lime vinaigrette

Steak and Sweet Potato Bowl V, AVG

Kale, roasted sweet potatoes, grilled sirloin, tomato, red onion, avocado, balsamic
vinaigrette

Mediterranean Wrap V, V2, DF

Hummus, greens, tomato cucumber relish, olive tapenade, spinach tortilla

Snacks

Whole grain tortilla chips with black bean dip V, V2, DF

Hard boiled eggs V, AVG, DF

Trail mix V

Snack Pack



Pub Board

Local sausage Artisan and domestic cheese Cornichons Giant Spanish corn nuts, soft pretzel sticks Grain mustard, beer cheese and mesquite honey

Mezze Board V

Mediterranean hummus Crisp vegetables Country olives Feta cheese Olive oil roasted tomatoes Tzatziki Grilled flatbreads

Chips and Queso AVG

Corn tortilla chips House pork rinds Creamy guacamole Handmade salsa Chorizo chile con queso

Salty Snack Pack V

Fresh popcorn Assorted nuts Snack mix Potato chips with sour cream & onion and roasted garlic parmesan dip

Truffle Popcorn V, AVG, DF

Grilled Garden Vegetables V, V2, AVG, DF

Chef's seasonal selection of asparagus, squash, sweet peppers and more

Seasonal Fruit Display V, AVG

Seasonal organic fruits, local honey, vanilla whipped cream cheese

Chef's Tables



West Coast Deli*

Chef Carved Pastrami Brisket and Roast Turkey

Kosher Dill and New Pickles V, V2, AVG, DF

Sweet & Sour Slaw V, AVG

Russet Potato Chips V, V2, AVG, DF

Macaroni Salad

* Requires a Chef Attendant

MexiCali

Street Tacos (Shrimp, Carnitas, Barbacoa & Accompaniments)

Chile Lime Chicharrones AVG

Frutta V, AVG, V2, DF

Elote Corn Salad V, AVG

Green Corn Tomales V, AVG

Charro Pinto Beans & Chorizo or Soyrito V, AVG

Westside Favorites

Craft Popcorn (Caramel & Truffle Parmesan) AVG, V

Street Corn Guacamole AVG

BLT Cobb Skewer AVG

Chicken & Doughnuts

Bulgogi Beef Tacos AVG

Machete Dog with Bacon

Santa Maria BBQ

14 Hour Smoked Brisket with housemade BBQ Sauce AVG, DF

Pickled Brined Chicken with Fingerling Potatoes AVG, DF

Pork Belly Mac & Cheese

Granny Apple Coleslaw AVG, V

Grilled Peach Caprese Salad AVG, V

Twisted Tater Chips & Dip AVG, V

Chef's Tables



Rustic Italian

Roasted Beets **V, AVG**

Salumi Spread **AVG**

Prosciutto, calabrese, salumi, aged cheese, olives,
Marcona almonds, fig jam

Italian Chopped Salad **AVG**

White Truffle Garlic Bread & Cheese **V**

Charred Cauliflower **AVG**

Rigatoni Pomodoro

Roasted Jidori Chicken & Vegetables **AVG, DF**

Tuscan Sirloin **AVG, DF**

White bean mash, rapini, blistered tomatoes

Backyard Banquet

Truffled Deviled Eggs **AVG**

White truffle, bacon crumbles

Pub Board

Local sausage, English cheddar, cornichons, Peruvian
corn nuts, mustard, pimento cheese, soft pretzel baguettes

Caesar Salad

Crispy Fingerlings **V, AVG**

Creamed Corn Brule **V, AVG**

Sage Fried Amish Chicken

Black pepper milk gravy, onion jam

Pressed Coffee Short Ribs **AVG**

Parsnip puree, cherry BBQ sauce, greens

Mussels and Chorizo

Tomato, onion, garlic toast

American Steakhouse

Shellfish Cocktail **V, AVG**

with all of the accoutrements

Burrata

Shaved Prosciutto, extra virgin olive oil, grilled ciabatta, pistachio pesto

Beefsteak Tomatoes **AVG**

Champagne vinaigrette, Point Reyes blue cheese, jumbo lump crab,
micro arugula

BLT Wedge

Chef Carved - 48oz Porterhouse Steak **AVG**

Lobster Twice Baked Potato **AVG**

Chargrilled Asparagus **V, AVG**

Chef's Tables



East Meets West Fusion

King Crab Guacamole **AVG**

Butter poached crab, mango salsa, tostada

Ramen Crunch Salad **V, V2, DF**

Cole slaw, edamame, carrots, scallion, mandarin oranges, almonds, toasted ramen

Crispy Pork Belly **AVG**

Sticky rice, coleslaw, plum wine sauce

Shrimp Tempura with Bao Buns

Sticky rice, spicy tuna, asparagus, truffle aioli, red pepper pico de gallo

Korean Hot Chicken

Crispy chicken thighs, gochujang, fried shallots

Kimchi Cauliflower **V**

Fuji apple, sesame seeds, scallion, Sriracha aioli, Served with noodles and rice

Al Pastor Pad Thai

Egg, scallion, pickled jalapeño, bean sprouts, tamarind, pork pastor

Short Rib Curry **AVG, DF**

Sweet potato, gastrique onion, peanuts, micro cilantro, steamed rice

Lite Bites

Fresh Vegetable Crudité

Cheese & Charcuterie

Lox & Bagel Board

Sweet & Savory Board

Seasonal Fruit Display

Dessert

Chef's Mini Decadence **V**

Cheesecakes, whoopie pies, tarts, macarons

Cupcake Assortment

Gourmet Cookies, Brownies & Treats

Chicago Cheesecake

Hors d'oeuvres



Smoked Salmon with Smoked Paprika and Dill Cream Cheese GF

Seared Beef Crostini with Blue Cheese and Red Pepper

Tequila Shrimp and Spicy Cocktail GF

Smoked Salmon and Cucumber GF

Crab and Apple Salad in a Phyllo Cup

Corn and Crab Salad on Plantain Chip

Mini Crab Cake and Fennel GF

Mini Beef Wellington with Black truffle

Cajun Braised Short Rib and Savory Turnip Puree on Tart

Blue Cheese Stuffed Dates with Celery GF, Vegetarian

Jerk Chicken Salad on a Plantain Chip GF

Jackfruit Jerk Salad on a Plantain Chip GF, Vegan

Curry Chicken Salad on Fried Plantain

Polenta Cake and Tapenade Vegan

Bacon & Date tart

Forrest Mushroom Bruschetta

Cranberry, Brie, and Prosciutto Crostini with Balsamic Glaze

Vietnamese Rice Paper Spring Roll with Shrimp and Sweet Chili Sauce GF

Reception Tables



Antipasti

Shaved Italian meats and salumi Pesto Ciliegine mozzarella Country olives Aged Parmigiano Reggiano Chargrilled baby bell peppers Artichoke pesto Marcona almonds
Grilled artisan ciabatta & grissini

The Slider Bar

Blackened filet mignon with lime chipotle butter on brioche
Shrimp burger banh mi with gochujang aioli Fried chicken with arugula, egg, bacon and truffle aiol

Raw Bar **AVG**

Snow crab claws Jumbo poached shrimp Oysters on the half shell
Littleneck clams Split Maine lobster tails Traditional accoutrements

Grilled & Gooey

Brie apple and fig spread
Burrata, bacon, arugula and tomato
Salumi, herb-whipped ricotta and olive
Local sausage, cilantro pesto, pico de gallo and Manchego

Plant Based **V, V2, DF**

Impossible slider with tomato jam and fried ratatouille
Kale power bowl with sweet potato, smoked almond, chickpeas, avocado and lemon tahini dressing
Buffalo cauliflower “wings” with vegan ranch and crisp vegetables

Action Stations



May Require a Chef Attendant

Chef Prepared Carving Stations

Perfectly Roasted Meats and Hand Crafted Condiments

Pork Steamship Al Pastor

Grilled pineapple pico de gallo, pickled red onion,
cilantro, charred jalapeño, corn tortilla

Rosemary Grilled Beef Tenderloin

Tomato, arugula, Point Reyes blue cheese,
Cabernet portabella demi, truffle aioli, brioche

Bourbon Brined Turkey Breast

Jalapeño-apple slaw, house-cured pickles,
brown sugar barbecue sauce, onion roll

Giant Meatball and Italian Rope Sausage

Grilled onions and peppers, shaved Parmesan,
Italian red gravy, crusty baguette

Salmon Teppanyaki

Honey-soy glazed salmon fillet, Asian slaw,
scallion pancakes, gochujang crema, cilantro, toasted sesame

California Pasta Fresh

Plant Based Italian Sausage V, V2, DF

Penne, Tuscan kale, white beans, rosemary, San Marzano tomatoes

Short Rib Radiatore

Pink vodka cream sauce, horseradish, wilted arugula, bread crumbs

Cauliflower Mac

Heavy cream, butter and shredded cheddar

Truffle Garlic Bread & Herb Focaccia V

Bowls

Sweet Potato and Green Rice Bowl

Crispy rice seared with fresh herbs, roasted sweet potatoes, black beans,
braised purple cabbage, matchstick carrots, spicy pepita seeds, jalapeño, lime
wedges and cilantro

Chermoula Beef and Dukkah Cauliflower Bowl

Crispy jasmine-garlic rice, Chermoula-marinated beef, roasted Dukkah
cauliflower, carrots, white onion stalks and toasted almond slivers

Plated Dinner



Salad Selections

Select One

Field Greens V, AVG

Balsamic roasted pear, Manchego, candied almonds, tomatoes, sherry vinaigrette

The Wedge AVG

Iceberg lettuce, Applewood bacon, tomatoes, fried shallots, blue cheese dressing

Caesar

Romaine, shaved parmesan, garlic croutons, house-made dressing

Caprese V, AVG

Grape tomatoes, Ciliegine mozzarella, arugula, torn basil, lemon-oregano vinaigrette

Chopped Vegetable V, AVG

Fresh mixed greens, avocado, roasted corn, queso fresco, black beans, roasted red peppers, heirloom cherry tomatoes, scallion, honey lime vinaigrette

Entrée Selections

Select One

Braised Beef Short Rib AVG

Braised and slow roasted beef short rib, Cotija whipped potatoes, charred rainbow carrots, micro herbs

Petite Filet Mignon Au Poivre Vert AVG

Roasted garlic and truffle mashed potatoes, broccolini and blistered tear tomatoes

Agave Glazed Chicken AVG

Agave-citrus glazed chicken, roasted corn, charred achiote-brussels, verde crema

Free Range Chicken AVG

Lemon ricotta risotto, oven dried tomatoes, artichoke pesto

Atlantic Salmon Alexander AVG

White wine, lemon shallot cream, rock shrimp, Bay scallops, asparagus, farro

Bacon Wrapped Pork Tenderloin AVG

Green chile and cheddar parsnip puree, street corn kernels, chipotle-barbecue demi-glace

Vegan and Vegetarian

Our chef will create a world class entrée using only the best seasonal, local ingredients

Plated Dinner



Desserts

Select One

Chicago-style Cheesecake V

Twin sauces, whipped cream, raspberries

Lemon Tart V

Fresh berries, mint, raspberry sauce

Chocolate Flan V

Prickly pear coulis, cinnamon whipped cream

Flourless Chocolate Torte V, AVG

Powdered sugar, raspberries, blackberries

Rustic Apple Blossom V

Whipped cream, cinnamon-custard sauce

Chocolate Avocado Pudding Parfait

V, V2, AVG, DF

Cherry compote, cookie crumble,
coconut whipped cream

Four Course Only

Appetizers

Select One

Roasted Beets V, AVG

Charred heirloom carrots, pistachio, feta, citrus

Burrata

Grilled peach, prosciutto, balsamic, crostini

Charred Cauliflower V, V2, AVG, DF

Harissa tahini, Medjool date, mint, pistachios

Elote Crab Cakes

Lump crab cake, fire roasted corn,
chipotle-lime aioli, cotija, micro cilantro

Shrimp Cocktail AVG, DF

Horseradish, cocktail sauce, lemon

Smoked Duck Quesadilla

Brie, caramelized onion, cherry-chipotle salsa

Five Course Only

Amuse-Bouche

Select One

Short Rib Arancini Spoon

Cilantro-pistachio pesto, smoked ancho aioli

Crab Guacamole Spoon AVG, DF

Mango guacamole, butter poached crab, taro chip

Watermelon Gazpacho Shooter V, V2, AVG, DF

Lime, cucumber, mint oil

Humboldt Fog Cheese V, AVG

Honeycomb, fig

Low Country Biscuit

Deviled egg spread, bacon, blackened shrimp

The Fine Print



CONSUMER ADVISORY

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval.

EVENT TIMELINE

Food events are based on a two-hour service window or until food runs out, whichever comes first. Event start or end times that deviate more than 30 minutes from the contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit chef table service to two hours.

SERVICE STAFF

Standard guest to server ratio is one server per 20 guests for plated meal functions and one server per 35 guests at chef table functions. Please note that these ratios are subject to change/increase based on scope, menu, execution and final guest count of event. All staffing is charged at a fourhour minimum of \$175.00 per four-hour shift. Additional labor charges may apply based on scope, execution and needs of event.

SERVICE CHARGE AND SALES TAX

Please note that all food, beverage and related items are subject to an 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

PRICING

Prices quoted do not include 22% administrative charge or 9.50% sales tax unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (three business days) of service will be charged 10% higher pricing than published menu prices. Events over 500 guests may require specialized menus, and our culinary staff is happy to customize the perfect menu for your event.

CANCELLATIONS

Any event cancelled within 30 days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

MENU PLANNING

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least (60) days prior to the function date. Your catering manager will assist you in selecting the menu items and making arrangements to ensure a successful event.

The Fine Print



PAYMENT

We will not commence service without the receipt of a NONREFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within thirty (30) full calendar days of the event provided billing privileges have been previously approved in writing through the Director of Operation's office. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation.

GUARANTEES

A guaranteed number of attendees/quantities of food is required seven (7) full business days prior to the event date for functions of 250 guests or less (a business day is defined as Monday through Friday and holidays and weekends are excluded from receiving guarantees). This guarantee must be submitted by end of business on the eighth business day. If the guarantee is not received, Hope & Grand Events reserves the right to charge the payment on file for the number of persons/ quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Hope & Grand Events will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event, and final guarantees must be received seven (7) business days prior to the event. Client agrees that there will be no reduction in the event price if fewer than the guaranteed attend the event. Minimum Guarantee - A \$200.00 service fee will be charged for any group under 25 guests.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises