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THE GUILD  
HOTEL

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BANQUET  
MENU SELECTION

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2026

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THE GUILD  
HOTEL

# BREAKFAST

## MENU SELECTION

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# BREAKFAST BUFFTE OPTIONS

15 Person minimum

Prices listed are based upon 90 minutes of service  
Prices increase by \$10 per person for less than 15 guests

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## CLASSIC CONTINENTAL

Assorted Breakfast Pastries  
Croissants, Muffins and Preserves  
Sliced Seasonal Fruit and Mixed Berries  
Selection of Assorted Yogurts  
Chilled Overnight Oats, Berries, Chia Seed, Almond  
Orange and Cranberry Juice  
Intelligentsia Blend Regular and Decaffeinated Coffee  
Assorted Herbal Teas

36 per person

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## PREMIUM CONTINENTAL

Assorted Breakfast Pastries and Preserves  
Selection of Assorted yogurts  
Sliced Seasonal Fruit and Mixed Berries  
Farm Fresh Scrambled Eggs with Cheddar Cheese  
Herbed Breakfast Potatoes  
Applewood Smoked Bacon  
Intelligentsia Blend Regular and Decaffeinated Coffee  
Assorted Herbal Teas

50 per person

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## BUENOS DÍAS

Assorted pastries and preserves  
Slice seasonal fruit and berries  
Huevos a la Mexicana (Tomato, Onion, Green Pepper, & Egg)  
Papas con Chorizo  
Burritos de Machaca (Shredded Beef & Tomato)  
Corn Tortillas, Refried Beans, Avocado, Salsa  
Orange and Apple Juice  
Turkey sausage  
Intelligentsia Blend Regular and Decaffeinated Coffee  
Assorted Herbal Teas

56 per person



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THE GUILD  
HOTEL

BREAKS SELECTION  
& REFRESHMENT

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# BREAKS & INTERRUPTIONS

15 person minimum

Prices listed are based upon 90 minutes of service

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## FIESTA

House Made Tortilla Chips Served with Salsas and Guacamole  
Cinnamon Sugar Churros and Dulce de leche  
Fresh Agua Fresca

24 per person

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## GARDEN PARTY

Seasonal Vegetable Crudit  and slice Fruited, Ceasar dressing and Hummus  
Pita chips  
Sliced Fruit and Mixed Berries  
Fresh Brewed Iced Tea and Lemonade

26 per person

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## SWEET SENSATION

Warm Cookies  
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia  
Brownies  
Chocolate, Salted Caramel

30 per person

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## BALL PARK

Individual Bagged Chips  
Tril mix, Assorted candies  
Nuts Bars

28 per person

# BEVERAGE SELECTIONS

## STATIONS

Lemonade	50 per Gallon
Black Iced Tea	50 per Gallon
Agua Fresca	50 per Gallon
Intelligentsia Regular Coffee	120 per Gallon
Intelligentsia Decaffeinated Coffee	120 per Gallon

## INDIVIDUAL

Water Bottles	2 each
Individual Sparkling Water	5 each
Coconut Water	6 each
Assorted Gatorade	6 each
Assorted Juices	8 each
Kombucha	8 each
Unsweetened Iced Tea	6 each

## BOOST

Coca Cola	6 each
Assorted Soft Drinks	6 each
• Energy Drinks RedBull	
• Regular RedBull	
• Sugar Free Assorted Celsius	
Individual Iced Lattes	8 each



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LUNCH  
MENU SELECTION

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# LUNCH BUFFET OPTIONS

15 Person minimum

Prices listed are based upon 90 minutes of service  
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## DELICATESSEN

Mixed Green Salad

California Goat Cheese, Cucumber, Cherry Tomato, Croutons, White Balsamic

Arugula Salad

Pickled Red Onion, Crumbled Blue Cheese, Fennel, Lemon Vinaigrette

Turkey Sandwich

Lettuce, Tomato, Provolone, Onion, Mayonnaise, Mustard

Roast Beef Sandwich

Lettuce, Tomato, White Cheddar, Onion, Mustard, Horseradish Cream

Vegetarian Sandwich

Hummus, Sprouts, Tomato, Pickled Carrot, Pepper Jack Cheese

Assorted Chips and Chocolate Brownies

56 per person

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## COUNTRY CLUB

Green Goddess Salad

Romaine Lettuce, Cucumbers, Cherry Tomato, Avocado, Shaved Red Onion, Goddess Dressing

Spinach Salad

Feta Cheese, Dried Cranberries, Candied Almonds, Sherry Dijon Vinaigrette

Herb Garlic Roasted Heirloom Potatoes and Seasonal Grilled Vegetables

Grilled Salmon

Preserved Lemon Dill Sauce

Roasted Chicken

Caper and Artichoke Sauce

Flat iron steak

Red Wine Sauce

Mini Cheesecakes

88 per person

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## MEDITERRANEAN

Greek Salad

Leaf Lettuce, Feta, Cucumber, Red Onion, Tomato, EVO, Mint Vinegar

Falafel

Chickpea Croquettes

Tabbouleh

Cous-Cous, Parsley, Onion, Tomato, Bell Pepper, Mint, EVO

Chicken Kebab and Lamb Kebab

On side: Rice Pilaf, Tzatziki Sauce and Pita bread

Baklava

68 Per Person





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THE GUILD  
HOTEL

DINNER  
MENU SELECTION

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# DINNER BUFFET SELECTION

15 Person minimum

Prices listed are based upon 90 minutes of service

Prices increase by \$10 per person for less than 15 guests

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## BUONA NOTTE

Caprese Salad Heirloom Tomato,  
Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction  
Caesar Salad  
Romaine Lettuce, Shaved Parmesan, House-made Croutons, House-made Caesar Dressing  
Minestrone Soup  
Orzo, Zucchini, carrots, celery, onion and tomato broth  
Cheese Ravioli  
Boscaiola Sauce: mushroom, onion, chili flakes and parsley.  
Chicken Marsala  
shallots, garlic, mushrooms, and fresh herbs.  
Fish al Limone e Capperi  
Lemon Caper Sauce, Parsley  
Beef Osso Buco  
Assorted Dessert Cups  
Strawberry Cheesecake, Lemon Cream, Raspberry  
Traditional Tiramisu

100 per person

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## BUENAS NOCHES

Romaine Salad  
Grilled Corn, Black Beans, Roasted Poblano, Tortilla Strip Cilantro Dressing  
Tortilla Soup  
Panela Cheese, Avocado, Fried Pasilla, Sour Cream, Onion, Cilantro, Tortilla Chips House  
Chicken Mole & Carne Asada  
with Red Rice and Fried Black Beans  
Flour and Corn Tortillas  
On the Side  
Tortilla Chips Guacamole, Salsa, Onion, crema, fresh cilantro, lime  
Traditional Flan  
Cinnamon Sugar Churros with Mexican Chocolate Sauce

88 per person



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# RECEPTION

TRAY PASS AND PLATED DINNER

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# RECEPTION DISPLAY

Prices listed are based upon 90 minutes of service

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## FRUIT PLATTER

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Selection of Sliced Seasonal Fruits and Berries

Small 225 (Serves 20-25)

Large 450 (Serves 50-60)

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## LOCAL CHEESE PLATTER

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Selection of Artisan Cheese, Seasonal Fruit Compote, Honeycomb, Mixed Nuts, Grapes, Bread and Crackers

Small 250 (Serves 20-25)

Large 500 (Serves 50-60)

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## CHEESE AND CHARCUTERIE PLATTER

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Selection of Local Cheeses, Cured Meats, Honeycomb, Mixed Nuts, Dried Fruits, Mustard, Pickled Vegetables, Bread and Crackers

Small 350 (Serves 20-25)

Large 700 (Serves 50-60)

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## CRUDITÉ PLATTER

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Seasonal Vegetable Crudité and Dip, Artisanal Crackers and Baguette, Fresh Fruits and Berries

Small 250 (Serves 20-25)

Large 500 (Serves 50-60)

# TRAY PASS

Minimum 30 Pieces Per Selection

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## COLD HORS D'OEUVRES

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Brie Cheese

Fig Marmalade, Walnut Bread

Ahi Tuna Tataki

Avocado Mousse, Cucumber, Sesame-Onion Crunch.

Spring Roll

Rice wrap, cucumber, carrot, cabbage, cilantro, mint and Thai peanut sauce.

Ceviche

White Fish, Mango, Cucumber, Avocado, Pickle Pineapple, Cilantro, Corn Tostada

Tomato Bruschetta

Heirloom Tomato, Parmesan Reggiano, Arugula, Balsamic Glaze

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## HOT HORS D'OEUVRES

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Crab Cakes

Cream Cheese, Onion, Garlic and Lemon dill Aioli.

Nduja Dates

Bacon Wrapped, Blue Cheese, Confit Tomato

Moroccan Meatballs

Couscous, Carrot, Harissa Glaze

Short Rib Croquette

Potato, Parmesan, Chives, Dijon

Arancini Balls

Mushroom, Parmesan, Pepperoncini Aioli and Marinara

9 each

# PLATED DINNER

Select one salad, two main entrees, and one vegetarian option

Pricing at the highest selected entree price

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## SALAD

### Harvest

Spring Mix, Candied Walnuts, Feta Cheese, Green Apple, Balsamic Dressing.

### Simple Greens

Spring mix, Goat Cheese, Cherry Tomato, Cucumber, White Balsamic Vinaigrette.

### Caesar

Romaine, Parmesan cheese, house made croutons and Caesar Dressing.

### Wedge

Iceberg, Tomato, Bacon, Crispy onion, Blue Cheese crumble and Blue cheese dressing

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## VEGETARIAN

### Mushroom Risotto

Farro Rice, Vegan Parmesan, Vegan Butter, Vegetable Stock.

\$75 per person

### Cauliflower Steak

Quinoa, Pickled Fresno Peppers, Macadamia, honey Carrots and Tahini Sauce.

\$78 per person

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## FARM & SEA

### Roasted Airline Chicken

Potato Puree, Broccolini, Lemon Thyme Jus

\$80 per person

### Braised Short Rib

Celeriac Puree, Honey Glazed Carrots, Red Wine Demi

\$85 per person

### Filet Mignon

Wild Mushrooms, Truffle Potato Puree, Red Wine Demi

\$85 per person

### Seasonal White Fish

Creamy Orzo, Grilled Asparagus, Lemon Thai Sauce

\$76 per person

### Pacific Salmon

Macadamia Quinoa, Beetroot, Pomegranate Seed, Beurre Blanc.

\$78 per person



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THE GUILD  
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BAR & SPIRITS  
SELECTIONS

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## HOSTED BARS PACKAGES

### SIGNATURE

New Amsterdam Gin  
New Amsterdam Vodka  
Plantaray 3 Star Rum  
Pueblo Amigo Tequila  
Old Granddad Bourbon  
Jameson Irish Whiskey

Cham de Ville Blac de Blancs  
Canyon Road Sauvignon Blanc  
Canyon Road Chardonnay  
Canyon Road Pinot Noir  
Canyon Road Cabernet  
Sauvignon

Stone Buenaveza Mexican  
Lager  
Stone Delicious IPA  
Ashland Hard Seltzer

30 First Hour  
16 Additional Hour  
(Maximum of 5 Hours)

### PREMIUM

Titos Vodka  
Beefeater Gin  
Arette Tequila  
Plantaray 3 Star Gum  
Jameson Irish Whiskey  
Johnnie Walker Black Label  
Marker Mark Bourbon

Threadcount Sauvignon Blanc  
Hahn Chardonnay  
Elouan Pinot Noir  
Daou Cabernet Sauvignon  
La Marca Prosecco

Stone Buenaveza Mexican  
Lager  
Stone Delicious IPA  
Miller High Life  
Ashland Hard Seltzer

34 First Hour  
18 Additional Hour  
(Maximum of 5 Hours)

### BEER & WINE

Stone Buenaveza Mexican  
Lager  
Stone Delicious IPA  
Miller High Life

Canyon Road Sauvignon  
Blanc  
Canyon Road Chardonnay  
Canyon Road Cabernet  
Sauvignon  
Canyon Road Pinot Noir  
Cham De Ville Blanc de  
Blancs

22 First Hour  
12 Additional Hour  
(Maximum of 5 Hours)

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES & MIXERS  
Bartender Fee Per 75 Guests: 150



## ON CONSUMPTION PACKAGES

### SIGNATURE SPIRITS

New Amsterdam Gin  
New Amsterdam Vodka  
Plantaray 3 Star Rum  
Pueblo Amigo Tequila  
Old Grandad Bourbon  
Jameson Irish Whiskey

15 each

### PREMIUM SPIRITS

Titos Vodka  
Beefeater Gin  
Arette Tequila  
Plantaray 3 Star Rum  
Jameson Irish Whiskey  
Johnnie Walker Black Label  
Marker Mark Bourbon

18 each

### SIGNATURE WINE

Cham de Ville Blac de Blancs  
Canyon Road Sauvignon Blanc  
Canyon Road Chardonnay  
Canyon Road Pinot Noir  
Canyon Road Cabernet  
Sauvignon

12 each

### PREMIUM WINE

Threadcount Sauvignon Blanc  
Hahn Chardonnay  
Elouan Pinot Noir  
Daou Cabernet Sauvignon  
La Marca Prosecco

15 each

### BEER

Stone Buenaveza Mexican  
Lager  
Stone Delicious IPA  
Miller High Life  
Ashland Hard Seltzer

9 each

### SOFT DRINK

Coke  
Diet Coke  
Sprite  
Tonic  
Juice

6 each

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES & MIXERS

Bartender Fee Per 75 Guests: 150