



THE GUILD
HOTEL

BANQUET
MENU SELECTION

2026



THE GUILD
HOTEL

BREAKFAST
MENU SELECTION

BREAKFAST BUFFET OPTIONS

15 Person minimum

Prices listed are based upon 90 minutes of service

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

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

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

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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BREAKS SELECTION
& REFRESHMENT

BREAKS & INTERRUPTIONS

15 person minimum

Prices listed are based upon 90 minutes of service

Fiesta

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

24 per person

GARDEN PARTY

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

26 per person

SWEET SENSATION

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

30 per person

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

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LUNCH BUFFET OPTIONS

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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

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

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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DINNER

MENU SELECTION

DINNER BUFFET SELECTION

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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

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

RECEPTION DISPLAY

Prices listed are based upon 90 minutes of service

FRUIT PLATTER

Selection of Sliced Seasonal Fruits and Berries

Small 225 (Serves 20-25)

Large 450 (Serves 50-60)

LOCAL CHEESE PLATTER

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

Small 250 (Serves 20-25)

Large 500 (Serves 50-60)

CHEESE AND CHARCUTERIE PLATTER

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)

CRUDITÉ PLATTER

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

COLD HORS D'OEUVRES

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

HOT HORS D'OEUVRES

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

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

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

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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BAR & SPIRITS
SELECTIONS

HOSTED BARS PACKAGES

SIGNATURE

New Amsterdam Gin
New Amsterdam Vodka
Plantaray 3 Star Rum
Pueblo Amigo Tequila
Old Grandad 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

PREMIUN SPIRITS

Titos Vodka
Beefeater Gin
Arette Tequila
Plantaray 3 Star Gum
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