

# HOTEL WINTERS



## *Special Event Packages*

12 ABBEY STREET  
WINTERS, CA 95694

530.505.9106

CATERING@HOTELWINTERS.COM

WWW.HOTELWINTERS.COM



## *Congratulations!*

Thank you for considering Hotel Winters for your upcoming Special Event. At Hotel Winters, we do one thing, and we have been widely recognized as being the very best at it. We provide unparalleled food & beverage event product & services, drawing upon our years of experience, utilizing our learning orientation towards each and every event, anticipating needs and details, all in service to exceeding expectations, and providing great value, always in steadfast integrity.

What really sets us apart from all the rest? We are diligently detailed, extremely responsive, easy to reach, and when you entrust us with the honor of serving you, we become your advocate, helping you ask key questions, and providing experience-based options with proven solutions.

We embrace continual improvement and refinement of our offerings and execution. WE LOVE WHAT WE DO, AND IT SHOWS!

Personalized site tours are available by appointment. Experience what sets us apart by calling to schedule your appointment today, at 530-505-9106

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# Reception Overview

## SPECIAL EVENT RECEPTION

### LUNCH RECEPTION HOURS:

9:00 am - 3:00 pm

### DINNER RECEPTION HOURS:

6:00 pm - 12:00 am

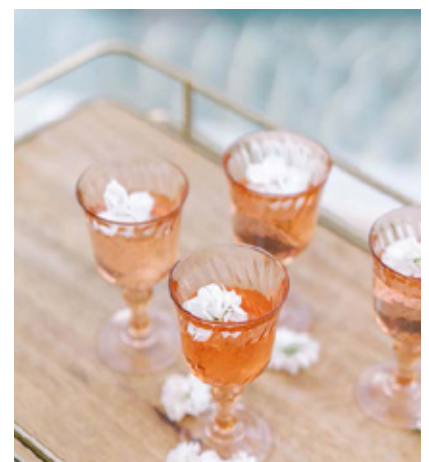


We are proud to share our lavish, yet affordable, Complete Special Event Reception Packages for your review. They are designed to be comprehensive to help simplify your planning.

We do not charge a facility fee for our Receptions... only varying Reception Package / Food Purchase Minimums.



ALL PACKAGES REQUIRE A  
50 ADULT GUEST COUNT MINIMUM





# Reception Packages

## AT A GLANCE

	GOLD	PLATINUM	DIAMOND	PREMIERE
Up to 6 Hours of Event Time	🍷	🍷	🍷	🍷
Wooden Parquet Dance Floor	🍷	🍷	🍷	🍷
Sweetheart, Head, Gift, Registration & Cake Tables	🍷	🍷	🍷	🍷
Eight Point Poly Table Linens & Napkins	🍷	🍷	🍷	🍷
Choice of Chiavari or Crossback Chairs	🍷	🍷	🍷	🍷
Decorative Easels, Table Numbers & Stands	🍷	🍷	🍷	🍷
Deluxe Suite	🍷	🍷	🍷	🍷
Plated or Buffet Meal Service	🍷	🍷	🍷	🍷
Tiered Cake & Cake Cutting Service	🍷	🍷	🍷	🍷
Cash Bar, Champagne/Cider Toast	🍷	🍷	🍷	🍷
Soft Drinks, Coffee, Iced & Hot Tea	🍷	🍷	🍷	🍷
Domestic Cheese Display & Champagne/Cider for Guests of Honor	🍷	🍷	🍷	🍷
Complimentary Parking	🍷	🍷	🍷	🍷
Professional Venue Coordinators, Banquet Manager & Wait Staff	🍷	🍷	🍷	🍷
Set-up & Clean-up	🍷	🍷	🍷	🍷
Grand Hors D'oeuvres Platter <i>(see page 10)</i>		🍷	🍷	🍷
3 Flameless Glass Hurricane Candles per Table		🍷	🍷	🍷
2 Bottles House Wine per Table		🍷	🍷	🍷
Choice of Meal Service Upgrade <i>(Salad, Starch or Vegetable)</i>		🍷	🍷	🍷
One Hour Hosted Bar up to House Brands		🍷	🍷	🍷
Upgrade to Grand Elite Hors D'oeuvres Platter <i>(see page 10)</i>			🍷	🍷
White Glove, Tray-Passed Hors D'oeuvres Service			🍷	🍷
Upgrade to 2 Bottles Premium Wine per Table			🍷	🍷
Poly Floor Length Linen Upgrade			🍷	🍷
Choice of Specialty Linen for Welcome, Cake & Head Tables			🍷	🍷
2nd & 3rd Hour Hosted Bar up to House Brands			🍷	🍷
Upgrade to Satin Floor Length Linen & Napkins				🍷
Choice of Silver or Gold Charger Plates				🍷
Decorative Ballroom Uplighting				🍷
4th & 5th Hour Hosted Bar up to House Brands				🍷
Choice of One Selection from Finishing Touches Menu <i>(see page 12)</i>				🍷

*\*Restrictions Apply*

*Selections subject to change, restrictions apply. 2/23*



# Plated Selections

ONE ENTRÉE SELECTION, CHOICE OF ENTRÉE, OR DUET OF TWO ENTRÉES

## SALADS

CHOICE OF ONE

### Mixed Greens

Melange of California Mixed Greens and Fresh Seasonal Vegetables, Choice of Dressings

### Classic Caesar

Crisp Romaine, Parmesan Cheese, Herbed Croutons, Creamy Caesar Dressing

### Spinach

Delicate Green Leaf Spinach with Mushrooms, Bacon, Hard-Boiled Egg, Raspberry Vinaigrette Dressing

#### UPGRADED CHOICE OF:

### Delicata

Spinach, Arugula, Fresh Strawberries, Goat Cheese, Champagne Vinaigrette Dressing

### Clubhouse Medley

Mixed Baby Greens, Candied Pecans, Dried Cherries, Bleu Cheese Crumbles, Raspberry Vinaigrette Dressing

### Caprese

Crisp Romaine, Fresh Mozzarella, Roma Tomatoes, Basil, Reduced Balsamic Vinaigrette Dressing

## ENTRÉES

Includes Chef's Seasonal Vegetables, and Choice of Herb Oil Linguine, Fettucine Alfredo, Roasted Red Potatoes, Potatoes Au Gratin, Garlic or Wasabi Mashed Potatoes, Spanish Rice or Rice Pilaf, Black or Refried Beans

### Ginger-Apricot Chicken

Baked Boneless Chicken Breast, Ginger Infused Apricot Glaze

### Chicken Picatta

Pan Seared Chicken Breast, Lemon Caper Butter

### Clubhouse Chicken Royale

Panko Breadcrumbs, Stuffed with Sun-Dried Tomatoes, Mushrooms, Spinach & Mozzarella Cheese, Herb Cream Sauce

### Lemon Herb Chicken

Slow-Roasted Boneless Breast, Delicate Lemon Butter Sauce

### Chicken Marsala

Pan Seared Chicken Breast with Wild Mushrooms, Demi-Glaze Marsala Wine

### Chicken Enchiladas

Corn Tortillas, Jack Cheese, Tomatillo Salsa

### Pacific Salmon Fillet

Garlic and Sun-Dried Tomato Sauce with Basil

### Asian Salmon Fillet

Baked Boneless Chicken Breast, Ginger Infused Apricot Glaze

### Oven Baked Orange Roughy

Citrus Buerre Blanc Sauce

### Cherry Pork Tenderloin

Oven Roasted, Cherry-Infused Port Wine Glaze

### Winemaker's Angus Filet

Cabernet Sauvignon Sauce  
UPGRADED SELECTION

### Filet & Lobster or Shrimp Scampi

Classically Prepared  
UPGRADED SELECTION

### Prime Rib of Beef Au Jus

Blackened Cajun-Style or Slow-Roasted with Rock Salt, Served with Creamed Horseradish  
UPGRADED SELECTION

### Carne Asada

Grilled, Thinly Sliced, Orange-Cilantro Marinated Flank Steak

### Top Sirloin Steak

Maitre D' Butter  
UPGRADED SELECTION

### New York Strip Steak

Shallot Brandy Sauce  
UPGRADED SELECTION

### Roast Tri-Tip

Slow-Roasted, Peppercorn Au Jus or Chimichurri

### Chicken Parmigiana

Lightly Breaded, House Marinara Mozzarella Cheese

### Cheese Ravioli

Pasta Stuffed with Ricotta Cheese and Herbs, Chardonnay Cream or Marinara Sauce

### Pasta Primavera

Roasted Vegetables with Penne Pasta, Marinara Sauce

### Eggplant Parmigiana

Lightly Breaded Eggplant Stuffed with Mozzarella & Parmesan Cheese, Marinara Sauce

#### UPGRADED CHOICE OF:

Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes, Creamy Mascarpone Basil Risotto, Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus





# Buffet Selections

(SEE PLATED SELECTIONS FOR DESCRIPTIONS)

## SALADS

- Mixed Greens • Caesar • Marinated Mushrooms • Pesto Pasta with Salami and Cheese
- Fresh Fruit • Marinated Tomatoes • Artichoke, Cucumber with Peppers and Onions
- Antipasto Platter • Spinach, Mushrooms, Bacon, Hard-Boiled Egg

*Upgraded Choice of Delicata, Clubhouse Medley or Caprese  
(see Plated Selections for descriptions)*

## VEGETABLES

- Carrots with Orange-Dill Butter • Broccoli with Sesame Butter • Black or Refried Beans
- Ratatouille • Roasted Sweet Corn, Red Peppers and Peas • Asian Stir Fry • Green Beans Almondine

*Upgraded Choice of Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus*

## STARCHES

- Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin
- Herb Oil Linguine • Fettuccine Alfredo • Spanish Rice • Black or Refried Beans

*Upgraded Choice of Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato,  
Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto*

## ENTRÉES

- Lemon-Herb Chicken • Chicken Parmigiana • Chicken Picatta • Chicken Marsala • Chicken Enchiladas
- Ginger-Apricot Chicken • Clubhouse Chicken Royale • Oven Baked Orange Roughy
- Pacific Salmon Fillet • Cherry Pork Loin • Roast Tri-Tip • Carne Asada • Korean Short Ribs
- Asian Salmon Fillet • Prime Rib with Carving Station UPGRADED SELECTION

## STANDARD BUFFET

Three Salads, One Vegetable, One Starch, Two Entrées

## DELUXE BUFFET

Three Salads, One Vegetable, Two Starches, Three Entrées



# Hors D'oeuvres

Fresh Fruit Display  
 Vegetable Crudit  with Ranch Dressing  
 Domestic Cheese Board with Assorted Crackers  
 Imported Cheese Board with Assorted Crackers  
 Tri-Color Tortilla Chips with Salsa Add Guacamole  
 Antipasto Platter  
 Whole Poached Decorated Salmon  
 Sliced Smoked Salmon with Condiments  
 Barbecued Pork Tenderloin  
 Hot Spinach and Artichoke Dip with Garlic Toast  
 Italian Meatballs with House Marinara  
 Asian Pork Potstickers with Orange Ponzu  
 Coconut Shrimp Skewers with Mango Chutney  
 Mini Crab Cakes with Pepper Aioli  
 Chicken or Beef Empanadas  
 Crisp Asparagus with Asiago Cheese  
 Mini Beef Wellington  
 Spanakopita – Spinach & Feta Cheese in Phyllo Dough  
 Crab-Stuffed Mushrooms  
 Teriyaki Chicken or Beef Kabobs  
 Vegetarian Egg Rolls with Sweet Thai Chili Sauce  
 Breaded Parmesan Artichoke Hearts w/ Tomato Herb Sauce  
 Brie En Crou  with Raspberries  
 Belgian Endive w/ Bleu Cheese Butter & Candied Walnuts  
 Prosciutto with Fresh Mozzarella  
 Teardrop Tomato and Fresh Mozzarella Caprese Skewers  
 Spiced Shredded Chicken on Belgian Endive  
 Gulf Prawns with Cocktail Sauce  
 Assorted Sushi – Wasabi, Pickled Ginger, Aged Soy Sauce  
 Bruschetta – Balsamic Basil Tomato Concasse  
 Smoked Salmon Canapes w/ Caviar & Cr me Fraiche  
 Assorted Canapes  
 Chocolate Dipped Strawberries  
 Assorted Petit Fours or Fruit Tarts



## GRAND HORS D'OEUVRE PLATTER

Vegetable Crudit  with Ranch Dressing, Fresh Fruit Display and Domestic Cheese Board with Assorted Crackers *(Included in Platinum, Diamond & Premiere Packages)*

## GRAND ELITE HORS D'OEUVRE PLATTER

*Grand Platter and Any Two of the Following:* Teriyaki Beef Kabobs, Teriyaki Chicken Kabobs, Italian Meatballs, Spanakopita, Beef Empanadas, Chicken Empanadas, Asian Potstickers, or Vegetable Egg Rolls *(Included in Diamond & Premiere Packages)*

## TRAY PASSED HORS D'OEUVRES

*(Included in Diamond & Premiere Packages)*

# Beverage Services

## HOST BAR

During a Host Bar, beverages are complimentary to your guests.

## CASH BAR

Guests pay for their own beverages.

## HOST BAR BASED ON TIME

Host determines the type of beverages hosted hourly.

## HOST BAR BASED ON CONSUMPTION

Host is charged for drinks served.

## PARTIAL HOST BAR

Host determines dollar amount and/or type to be hosted.

## ALSO AVAILABLE:

### KEG BEER

Domestic • Imported

## CHAMPAGNE, ETC.

Martinelli's (Non-Alcoholic) • House • Fruit Punch • Champagne Punch

## WINE

House Chardonnay, White Zinfandel, Cabernet, Merlot.

*Please Inquire About Additional Premium Selections*

## CORKAGE

We will be happy to prearrange service of your Wine or Champagne.

No other food or beverage may be brought on premises.

# Event Enhancements

Colored Up-Lighting

Floor Length Poly Linen

Floor Length Satin Linen

Satin Napkins

Silver or Gold Charger Plates

Flameless Glass Hurricane Candles

White Dance Floor

Photo Booth

Courtyard Heaters, Farm or High Boy Tables





# Finishing Touches

INCLUDED IN PREMIERE PACKAGE

## Gourmet Sliders

*Choice of 1 of the Following:*

Turkey or Beef Sliders

Served with French Fries

Sweet Hawaiian Buns, Lettuce, Tomato, Onions,  
Cheese, Ketchup, Mustard, Thousand Island Dressing  
and Clubhouse BBQ Sauce

## Street Tacos

*Choice of 2 of the Following:*

Chicken, Beef or Carnitas

*Choice of:* Flour or Corn Tortillas

Lettuce, Onions, Tomato, Shredded Cheese,  
Salsa, Cilantro, Sour Cream and Guacamole

## Ball Park Hot Dogs

100% All Beef Hot Dogs

Steamed Buns, Ketchup, Mustard,

Relish, Onions, Jalapeños, Chili and Cheese

## Fiesta Nachos

*Choice of 2 of the Following:*

Shredded Chicken, Beef or Carnitas

Tortilla Chips, Nacho Cheese, Refried Beans,  
Olives, Sour Cream and Guacamole

## Chicken Wings

Spicy Buffalo and Tangy BBQ Chicken Wings

Celery, Carrots, Ranch and Bleu Cheese Dressing

## Campout S'mores

Graham Crackers, Marshmallows and

Milk Chocolate Squares

*Includes Skewers and Sternos  
for Roasting*

## Waffle or Churro Sundae Bar

*Choice of 2 Ice Cream Flavors:*

Chocolate, Vanilla or Strawberry

Whipped Cream, Chocolate Syrup,

Sprinkles, Cherries, Nuts and

Choice of Belgian Waffles or Churros

## Sweets Station

Mini Cupcakes, Assorted Cookies,

Petit Fours and Chocolate Dipped

Strawberries

## Gourmet Coffee & Donuts

Assorted Mini Donuts

Deluxe Gourmet Coffee Station

with Freshly Brewed Coffee, Decaf,

Flavored Creamers, Assorted Sugars,

Rock Candy Stirrers, Cinnamon Sticks,

White and Dark Chocolate Chips









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# HOTEL WINTERS



## *Outside Catered Ceremony & Reception Packages*



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## *Congratulations!*

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# Ceremonies

RECEPTION REQUIRED

Includes Padded Folding Chairs  
Courtyard with Backdrop Water Feature  
Sound System with Standing Microphone & Speaker  
Ceremony Coordinator  
One-Hour Ceremony Rehearsal  
*Rehearsal Dinners and Farewell Brunches Available*

Hours: Morning 8 am | Evening 5 pm

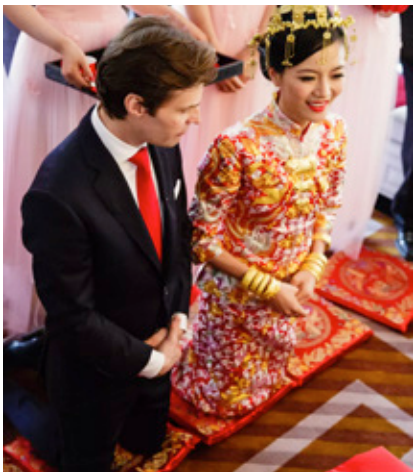


HOTEL  WINTERS

*Selections subject to change, restrictions apply. 2/23*







OUTSIDE CATERED

# Reception Overview

## OUTSIDE CATERED RECEPTION

### LUNCH RECEPTION HOURS:

9:00 am - 3:00 pm

### DINNER RECEPTION HOURS:

6:00 pm - 12:00 am



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ALL OUTSIDE CATERED PACKAGES REQUIRE  
A 50 ADULT GUEST COUNT MINIMUM



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OUTSIDE CATERED

# Reception Packages

AT A GLANCE

	EMERALD	RUBY	SAPPHIRE	OPAL
Up to 6 Hours of Event Time	🍷	🍷	🍷	🍷
Wooden Parquet Dance Floor	🍷	🍷	🍷	🍷
Sweetheart, Head, Gift, Registration & Cake Tables	🍷	🍷	🍷	🍷
Eight Point Poly Table Linens & Napkins	🍷	🍷	🍷	🍷
Choice of Chiavari or Crossback Chairs	🍷	🍷	🍷	🍷
Decorative Easels, Table Numbers & Stands	🍷	🍷	🍷	🍷
Deluxe Suite	🍷	🍷	🍷	🍷
Plated or Buffet Meal Service	🍷	🍷	🍷	🍷
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Cash Bar, Champagne/Cider Toast	🍷	🍷	🍷	🍷
Soft Drinks, Coffee, Iced & Hot Tea	🍷	🍷	🍷	🍷
Complimentary Parking	🍷	🍷	🍷	🍷
Professional Venue Coordinators, Banquet Manager & Wait Staff	🍷	🍷	🍷	🍷
Set-up & Clean-up	🍷	🍷	🍷	🍷
3 Flameless Glass Hurricane Candles per Table		🍷	🍷	🍷
2 Bottles House Wine per Table		🍷	🍷	🍷
One Hour Hosted Bar up to House Brands		🍷	🍷	🍷
White Glove, Tray-Passed Hors D'oeuvres Service			🍷	🍷
Upgrade to 2 Bottles Premium Wine per Table			🍷	🍷
Poly Floor Length Linen Upgrade			🍷	🍷
Choice of Specialty Linen for Welcome, Cake & Head Tables			🍷	🍷
2nd & 3rd Hour Hosted Bar up to House Brands			🍷	🍷
Upgrade to Satin Floor Length Linen & Napkins				🍷
Choice of Silver or Gold Charger Plates				🍷
Decorative Ballroom Uplighting				🍷
4th & 5th Hour Hosted Bar up to House Brands				🍷

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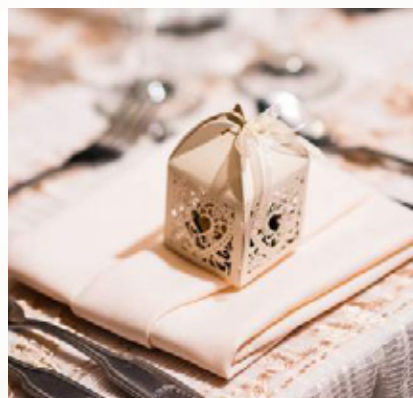
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