

HOTEL MISSION DE ORO

SPECIAL EVENTS & MEETING CENTER

Wedding Ceremony

The ceremony fee includes the set up of white wooden folding chairs in the courtyard. If the weather is not permitting an outdoor ceremony, an event room will be provided 500.00

Bridal Room Rental

Includes wedding dress hook, vanity mirrors, Bluetooth music access, charcuterie board, mimosa station, and hydration station
+ 4-hour rental

Full-Service Catering

Event staff, china, silverware, stemware, white linen tablecloths, and napkins, setup, and break down of tabletops, plated or buffet style meal service.
+ Food & beverage: 20% service charge (not a gratuity) and 7.75% sales tax

Bar Services

Host & non-hosted banquet bars are available. 300.00 set up fee includes set up of bar and bartender fees | 600.00 minimum sales
+ Food & beverage: 20% service charge and 7.25% sales tax

Photobooth Services

A personalized logo | hashtag photos for you and your guests to share. Share online digitally through email or text 400.00

Decor Rentals

Wine Barrel tables 150.00 | gold or silver chargers .75 each | colored napkins .75 each | white chavarría chairs 5.00 each | dance floor 50.00

Audio & Visual

Projector and screens 50.00 each | post it flip charts with markers 50.00 | dry-erase board and markers 25.00 | easels 25.00 | podium 50.00 | 8x16 stage 200.00.

Security Fee

21.00 per hour for every 50 guests (max of 3 guards)
+ During the duration of your event. Minimum 4 hours

Deposit & Payments

A non-refundable deposit of 500.00 will confirm your reservation. Deposits are transferable one time to a different date. Payments can be made directly at the hotel front lobby or through our secure online credit card system. Payment in full is due 2 weeks prior to the event

Special Event Set Up

A two-hour agreed-upon window the day before special events will be available for decor
+ Flexible

SPECIAL EVENT ROOMS

Gazebo Courtyard

400.00 Monday - Thursday | 500.00 Friday - Sunday
+ Ceremony only | up to 200 seating

Isabella Ball Room

1000.00 Monday - Thursday | 1500.00 Friday - Sunday
+ up to 150 guests

Cabrillo Wine Room

400.00 Monday - Thursday | 600.00 Friday - Sunday
+ up to 40 guests

Cortez Room

600.00 Monday - Thursday | 800.00 Friday - Sunday
+ up to 80 guests

Franciscan

600.00 Monday - Thursday | 800.00 Friday - Sunday
+ up to 80 guests

Coronado

800.00 Monday - Thursday | 1000.00 Friday - Sunday
+ up to 225 guests

Ponce de Leon

800.00 Monday - Thursday | 1000.00 Friday - Sunday
+ up to 225 guests

6 Hour Rental Times

Dinner events end by 10 pm
+ Additional service fees may apply

PACHECO MEETING COMPLEX

Pacheco Main

400.00 Monday - Thursday | 600.00 Friday - Sunday
+ up to 40 guests | Includes projector, screen, and whiteboards

Pacheco South

300.00 Monday - Thursday | 400.00 Friday - Sunday
+ up to 24 guests

Pacheco West

300.00 Monday - Thursday | 400.00 Friday - Sunday
+ up to 18

Pacheco Board Room

300.00 Monday - Thursday | 400.00 Friday - Sunday
+ up to 12 guests



Breakfast Buffet

Served with bottled juice, fresh brewed coffee & infused water
20 or more guests ~

Continental

Assorted muffins & Danishes, juice, and fresh brewed coffee 16

Deluxe Continental

Assorted muffins & Danishes, seasonal fresh fruit with berries 18

Executive Continental

Bagels with cream cheese, jam, yogurt & granola, seasonal fresh fruit with berries 22

Mission Bell Breakfast Burrito

Scrambled eggs, country potatoes, cheddar, and Monterey Jack cheese rolled in a flour tortilla, served with a fire roasted salsa, and seasonal fresh fruit with berries
Choose 1: diced smoked ham or applewood smoked bacon 24

Croissant Breakfast Sandwiches

Egg, sliced smoked ham, cheddar cheese croissant sandwiches, yogurt & granola, seasonal fresh fruit with berries 24

Mediterranean Frittata

Eggs, spinach, green onion, diced sun dried tomatoes, and feta cheese. Baked in individual muffin pans, yogurt cups, seasonal fresh fruit with berries 24

20% service charge (not gratuity) and applicable sales tax will be added
Revised January 2023

Luncheon Buffet

Includes lemonade & infused water

20 or more guests ~

Deli Luncheon

Assorted egg salad & tuna salad sandwiches on croissants or French roll and assorted Ms. Vicki's deli chips 22

Executive Deli Luncheon

Assorted cold sandwiches, smoked ham and cheddar & smoked turkey and Swiss on croissant or French rolls, Italian pasta salad and assorted Ms. Vicki's deli chips 24

Pulled Pork Sandwiches

BBQ pulled pork sandwiches on toasted max's artesian buns, coleslaw, and assorted Ms. Vicki's deli chips 24

Santa Maria Tri Tip

Served with scalloped potatoes fresh garden salad and garlic bread 26

Tuscany Lemon Herb Chicken

Served with penne pasta marinara, fresh garden salad & garlic bread 26

Snack Station by the Dozen:

Fresh Baked Chocolate Chip Cookies 36.00

California Trail Mix 36.00

Assorted Bagged Deli Chips 36.00

Variety Chewy Granola Bars 36.00

Fresh Baked Brownies 42.00

Fresh Seasonal Fruit Cups 68.00

Charcuterie Cups 72.00

2 lbs. House Made Chips 24 oz. Salsa 16 oz guacamole 48.00

1 Gallon Coffee 36.00

Bottled Water 2.00 ea.

Soft Drinks (coke products) 3.00 ea.

Red Bull Energy Drink 4.00 ea.

Hot Buffet

Choose One Entrée 28 or Two Entrées 32

Includes House Salad, Dinner Rolls, Infused Water, and lemonade
20 or more guests ~

Tuscany Lemon Herb Chicken

Marinated in Italian Herbs and Spices and Pan Seared

Chicken Marsala

Sautéed Mushrooms in Marsala Wine Sauce

Chicken Piccata

Sautéed with Capers, Lemon, Butter and White Wine

Santa Maria Tri Tip

Marinated in a Blackened Seasoning and Char Grilled

Korean BBQ Brisket

Slow Roasted and Basted with Rich BBQ Sauce

Chicken or Steak Fajitas

Seasoned with Fresh Herbs and Spices and Fire Grilled (*served with flour tortillas*)

Eggplant Parmesan ^v

Breaded Pan Seared Eggplant, Topped with House Marinara & Fresh Mozzarella, Drizzled with Pesto Oil

Sides

Choose one

Creamy Mashed Potatoes

Scalloped Potatoes

Roasted Baby Potatoes with Rosemary & Garlic

Penne Pasta Rustica (pink sauce roasted tomato, diced bacon & cheese)

Penne Pasta Alfredo or Marinara

Mac and Cheese

Rice Pilaf

Spanish Rice

Refried Beans

Vegetables

Choose one

Sautéed Vegetable Medley

Italian Style Green Beans

Sautéed Carrots with Brown Butter & Fresh Basil

(Cold Salads)– Fresh Elote Summer Corn Salad – Melon & Berry Fruit Salad

- Heirloom Caprese Salad (add .50)

Deluxe Dinner Buffet

One Entrée 36 or Two Entrées 42

Includes Caesar or spring mix salad, rosemary dinner rolls, butter,
Infused water and lemonade
20 or more guests ~

Salmon Piccata

Sautéed with Capers, Lemon, Butter and White Wine

Pan Roasted Herb Chicken Breast

Topped with Sun Dried Tomatoes, Capers, Artichokes in a White Wine Lemon Butter Sauce

Chateaubriand (Carving Station)

Seasoned and Roasted Filet Mignon

Prime Rib of Beef (Carving Station)

Au Jus and Horseradish

Slow Braised Boneless Short Ribs of Beef

Red Zinfandel Reduction, Roasted Carrots, Tomato & Mushrooms

Sides

Choose one

Whipped Mashed Potatoes

Roasted Baby Potatoes with Rosemary & Garlic

Creamy Polenta

Wild Rice Pilaf & Petite Peas

Parmesan Risotto with Asparagus Tips

Vegetables & Fruit

Choose one

Brussel Sprouts & Applewood Smoked Bacon

Roasted Baby Vegetables in Brown Butter

Brown Sugar Butter Glazed Baby Carrots & Brussel Sprouts

Sauteed Italian Green Beans

Kale & Butternut Squash (seasonal)

(Cold Salads)– Fresh Elote Summer Corn Salad – Melon & Berry Fruit Salad

- Heirloom Caprese Salad (add .50 per person)

Plated Entrees

All entrees are served with choice of starch and vegetables. Wedge salad or strawberry spinach salad, fresh dinner rolls, sundried tomato infused butter, cucumber water & coffee

Prime Rib of Beef

Au Jus and Creamy Horseradish 44

Chateaubriand and Prawns

Garlic Herb Filet Mignon, Prawns in Lemon Herb Garlic Sauce, 46

Slow Braised Boneless Short Ribs

Red Zinfandel Reduction, Roasted Carrots, Tomato, Cremini Mushrooms Sauce 44

Pan Roasted Herb Chicken

Topped with Sun Dried Tomatoes, Capers and Artichokes in a White Wine Lemon Butter Sauce 42

Stuffed Chicken Florentine

Chicken Breast Stuffed with Spinach and Ricotta Cheese in Garlic Herb Cream Sauce 44

Salmon Piccata

Sautéed with Capers, Lemon, Butter and White Wine Sauce 42

Eggplant Parmesan ^v

Breaded Roasted and Grilled Eggplant, Topped with House Marinara & Fresh Mozzarella, Drizzled with Pesto Oil 42

V: Vegetarian

Passed Hot Hors D' oeuvres**50 pieces per order**

Korean BBQ meatballs 120.00

Teriyaki Beef Kabobs 160.00

Chicken satay kabobs w/ spicy Thai peanut sauce 160.00

Bacon wrapped sea scallops 225.00

Vegetable egg rolls 150.00 w/ sweet chili sauce

Crab stuffed mushrooms 210.00

Parmesan & pesto stuffed mushrooms 160.00

Grilled linguisa bites 125.00

Grilled Italian sausage bites 125.00

Pork pot stickers w sweet & sour dipping sauce 160.00

Fried raviolis w/ marinara dipping sauce 150.00

Fried coconut prawns w/ sweet chili sauce 175.00

Passed Chilled Hors D' oeuvres**50 pieces per order**

Italian Bruschetta 160.00

Ahi poke 250.00

Caprese bites 200.00

Melon, mozzarella, prosciutto bites drizzled with balsamic reduction 220.00

Turkey or ham pinwheels 140.00

Shrimp ceviche shooters 210.00

Shrimp cocktail 210.00

Hummus & fried pita chips 80.00

Boards:

Artisan cheese & cracker board 300.00

Charcuterie board 450.00

Charcuterie wine barrel table 600.00 *(serves 75-100)*

Desserts

desserts 7.00 each

New York Style Cheesecake

Topped with fresh berries & whipped cream

Lemon Curd & Berry Tart

Individual tarts filled with lemon curd topped with whipped cream & berries

Strawberry Shortcake

Sweet vanilla cake, fresh strawberries, and whipped cream

Tiramisu

Italian custard dessert layered with espresso dipped ladyfingers, mascarpone & chocolate

Tuxedo Truffle Mousse Cake

Chocolate & vanilla cake with milk chocolate & white chocolate truffle mousse

Cakes by the Slice

5.00 each

Chocolate Cake

Decadent chocolate cake with chocolate butter cream

Lemon Cream Cake

Lemon shortcake cake with lemon curd & cream

Carrot Cake

Topped with cream cheese frosting

*Cutting/dessert fee 1.00 per person if dessert is provided by guest
(No cutting fees for dessert purchase from Hotel Mission de Oro)*

Full-Service Banquet Bars

Host or Cash Bars Available

(must meet 600.00 minimum)

300.00 Set up fee (includes bartenders fee)

Craft & Domestic Beer 6.00

805, Lagunitas IPA, Modelo Especial,

Bud light, Coors Light, White Claw & Heineken 00

Well Liquor 8.00

Vodka, Gin, Rum, Tequila, Scotch, Bourbon

Call Liquor 10.00

Tito's, Tanqueray, Bacardi, Casadoras, Jack Daniels, Cutty Sark

Premium Liquor 11.00

Greygoose, Bombay Sapphire, Captain Morgan, Patron, Crown Royal, Dewars

House Wine 8.00

Cabernet Sauvignon, Chardonnay & White Zinfandel

Premium Wine 11.00

Cabernet Sauvignon, Chardonnay & White Zinfandel

20.00 wine cork fee 750 ml bottles each (if providing own table wine or champagne)

Our ABC certified event bartenders will I.D guests who look under 35 year of age. Event bars will open on arrival (stated on contract) and close 30 minutes prior to end of event (stated on contract) Outside food or beverages are not permitted. Failure to abide the policy may be subjected to closure of bar

20% service charge (not gratuity) and applicable sales tax will be added to all host bar