
CATERING MENUS



ALL-DAY MEETING PACKAGES

Minimum guarantee of 20 guests is required to avoid a room fee.

All packages include simple start continental, mid morning break, lunch and afternoon break.

BRONZE \$62

notepads, pens, wireless high-speed internet, flip chart with assorted color markers

SILVER \$73

notepads, pens, wireless high-speed internet, flip chart with assorted color markers, podium with microphone and P/A system, LCD projector package including 10-foot screen and cables

GOLD \$100

notepads, pens, wireless high-speed internet, flip chart with assorted color markers, podium with microphone and P/A system, LCD projector package including screen and cables, one lavalier microphone, one wireless microphone, power strip with extension cord and personal on-site A/V technician

SIMPLE START CONTINENTAL

fresh baked muffins, breakfast pastries, french baked croissants, butter and preserves, coffee and tea service

MID-MORNING BREAK

hot chocolate, coffee and tea service

LUNCH select one; see lunch buffets

New York Deli • Italian • South of the Border

AFTERNOON BREAK

assorted canned sodas, bottled water, chocolate chip cookies, hot chocolate, coffee and tea service

AUDIO/VISUAL a la carte; price per day

Flip Chart

easel, assorted color markers \$85

Power Strip

extension cord \$20

Podium

microphone and PA system \$150

LCD Projector Package

includes LCD projector, screen, power strip and extension cord \$350

Easel \$20

DVD Player \$60

Lavalier Microphone \$150

SPECIAL REQUESTS

Items not listed are considered a special request and costs will need to be determined at the time the request is made. Please note that this will be an additional charge passed on to the client and this extra cost may not be combined with rentals by the hour. A \$200.00 deposit in addition to the equipment rental cost must be made ten (10) days prior to the event date. If the equipment is returned in the condition that it was given to the client, the \$200.00 deposit will be applied to the cost of the room rental. If the equipment is lost or damaged, the \$200.00 deposit is forfeited and the client will be responsible for replacement costs.

BREAKS, SNACKS, BEVERAGES & A LA CARTE

BREAKS priced per person

Healthy \$15

fruit, yogurt, granola bars, trail mix, whole fresh fruit, bottled water, orange juice, coffee and tea service

Sweet Tooth \$12

candy bars, gourmet cookies, fudge brownies, coffee and tea service

South of the Border \$12

tortilla chips, guacamole, salsa, soft drinks, bottled water, coffee and tea service

SNACKS priced per person

Cheese Tray \$8

imported and domestic cheese, gourmet crackers
garnished with fruit

Vegetable Crudités \$5

ranch dressing

Seasonal Fruit Tray \$4

with berries

Tortilla Chips \$4

guacamole and salsa

Mixed Nuts \$6

cashews, peanuts and almonds

BEVERAGES

Coffee \$40/gal.

choice of regular or decaffeinated

Hot Tea \$50/gal.

assorted tea bags

Lemonade \$34/gal.

lemon wedges

Cucumber-Infused Water \$20/gal.

mint, basil

Bottled Water \$2 ea.

Juices \$32/L

choice of orange, cranberry or apple

Tropical Punch \$35/gal.

fresh fruit garnish

Iced Tea \$36/gal.

lemon wedges

Arnold Palmer \$40/gal.

lemonade and unsweetened iced tea

Assorted Soft Drinks \$3 ea.

Milk \$32/L

choice of whole or 2%

A LA CARTE

Fudge Brownies \$32/doz.

walnuts

Whole Fresh Fruit \$2 ea.

choice of apple, orange or banana

Breakfast Pastries \$34/doz.

assorted

Bagels \$36/doz.

cream cheese, butter and preserves

Oatmeal \$4 pp

choice of raisin, brown sugar or honey,
with whole or 2% milk

Fruit Yogurt \$4 ea.

assorted flavors

Gourmet Cookies \$22/doz.

chocolate chip, peanut butter or oatmeal raisin

French Croissants \$36/doz.

butter and preserves

Fresh Baked Muffins \$34/doz.

bran, walnut, blueberry and chocolate chip

Granola & Cereals \$4 pp

whole milk, 2% milk

BREAKFAST

CONTINENTALS priced per person; includes coffee and tea service

Simple Start \$15

orange juice, fresh baked muffins, breakfast pastries, french baked croissants, butter and preserves

California \$18

orange juice, whole fresh fruit, fresh baked muffins, breakfast pastries, bagels with cream cheese, butter and preserves

Healthy Start \$20

granola, steel-cut oatmeal with raisins, brown sugar, whole and 2% milk, assorted yogurt, whole fresh fruit, bagels with cream cheese, butter and preserves

PLATED BREAKFAST ENTRÉES priced per person; includes orange juice, coffee and tea service

All American \$18

bacon or sausage, scrambled eggs, breakfast potatoes and breakfast pastries

Denver Omelet \$19

scrambled eggs with red and green peppers, jack and cheddar cheese, breakfast potatoes and breakfast pastries

New York Steak & Eggs \$24

10 oz. strip loin, scrambled eggs, breakfast potatoes and breakfast pastries

Smoked Salmon & Eggs \$22

nova smoked lox, scrambled eggs, green onions served with bagel and cream cheese and freshly sliced fruit

French Connection \$18

french toast, bacon or sausage, whipped butter and maple syrup and fresh sliced fruit

Breakfast Burrito \$14

bacon, sausage, egg, cheese, potato and salsa

BREAKFAST BUFFETS priced per person

Breakfast Buffet \$22

orange juice, bacon and sausage, scrambled eggs, breakfast pastries, breakfast potatoes, fresh fruit platter, coffee and tea service

minimum 25 guests or \$75 set up fee applies

Deluxe Breakfast Buffet \$26

breakfast buffet plus: belgian waffle or french toast
minimum of 25 guests; otherwise, a \$75 surcharge will apply

Brunch Buffet \$39

bacon, sausage, eggs benedict, breakfast potatoes, rosemary potatoes, chef's garden vegetables, house salad, freshly sliced fruit, mini desserts; choice of two (2): fillet of sole florentine, oven pot roast or chicken cordon bleu

live action omelet station includes: cooked to order eggs, bacon, sausage, chorizo, cheese and vegetables

live action belgian waffle station includes: whipped cream, whipped butter, maple syrup, bananas, fresh strawberries and fresh blueberries

additional items available at \$4 pp

minimum of 25 guests; otherwise, a \$75 surcharge will apply

ENHANCEMENTS priced per person; purchase of breakfast brunch buffet required

Honey Baked Ham Carving Station \$5

honey glazed ham with preserves

Tri Tip Carving Station \$6

au jus

Champagne \$5

extra dry brut

French Crepe Station \$6

whipped cream, nutella chocolate sauce, bananas, fresh strawberries and fresh blueberries

Roast Turkey Breast Carving Station \$6

cranberry sauce

LUNCH

ENTRÉE SALADS includes fresh rolls and butter, coffee and tea service

Classic Grilled Chicken Caesar \$23

parmesan crust, tomatoes and seasoned croutons served with caesar dressing

Chicken Classic Cobb \$25

roast turkey, bacon, avocado, crumbled bleu cheese, tomatoes and hardboiled egg

Crispy Ahi Tuna \$28

seared rare, baby greens, crispy wonton strips and asian slaw served with honey ponzu vinaigrette

SANDWICHES includes steak fries, chips or fresh sliced fruit, dessert selection, coffee and tea service

Roast Turkey Club Croissant \$24

avocado, swiss, lettuce and tomato

Bike Cheeseburger \$24

cheddar, onions, lettuce and tomato on a brioche bun

King of Clubs \$23

roasted turkey, bacon, tomatoes, cheddar cheese and avocado served on toasted sourdough bread

PLATED LUNCH OPTIONS

includes fresh rolls and butter, salad selection, two side selections, dessert selection, coffee and tea service

Chicken Marsala \$25

mushrooms and shallots cooked with marsala wine

Oven Roasted Tri Tip of Beef \$28

burgundy reduction

Swai Fillet of Sole Florentine \$28

spinach, bacon and pine nuts in a lemon wine cream sauce

Atlantic Salmon \$35

prima donna sauce

Chicken Champagne \$27

creamy garlic champagne sauce with green grapes

SALAD SELECTIONS

Classic Caesar

parmesan crust and garlic croutons

House Salad

baby greens, cucumbers, carrots and tomatoes

SIDE SELECTIONS

Mashed Potato

Garlic Mashed Potatoes

Red & White Rosemary Potatoes

Rice Pilaf

vegetable stock, noodles

Chef's Mixed Garden Vegetables

Green Beans Almondine

Baby Carrots & Asparagus

DESSERT SELECTIONS

Chocolate Mousse

Cheesecake

Tres Leches

Fudge Brownie

Carrot Cake

LUNCH BUFFETS

Minimum guarantee of 25 guests required. Otherwise, a \$75 surcharge will apply. 1 1/2 hour buffet service.

NEW YORK DELI \$37

Mixed Greens

Kkalamata olives, feta cheese and sun-dried tomato served with italian dressing

Cold Meat Tray

roast turkey, salami, roast beef, provolone and swiss cheese

Spreads

mayonnaise, mustard, deli mustard and aoili spread

Pasta Salad

spring vegetables and roasted red bell pepper with dressing

Fresh Condiments

tomatoes, red onions, leaf lettuce, pickles and pepperoncini

Bread

wheat, white, sourdough and deli rye

Dessert

gourmet cookies

SOUTH OF THE BORDER \$40

Mexican Chopped Salad

romaine hearts, crumbled bleu cheese, hardboiled egg, bacon, avocado, bell peppers, tomatoes, red onions and parmesan cheese served with honey vinaigrette

Roasted Squash

chayote with chicken stock

Black Beans or Refried Beans

Tortillas

corn and flour

Spanish Rice

peas, corn, carrots

Charred Corn Salad

roma tomatoes, cilantro, cotija cheese, julienned baby spinach, zucchinis and jalapeño-lime dressing

Chicken or Beef Fajitas

red onions, bell peppers and cilantro

Cheese or Chicken Enchiladas

choice of green tomatillo or red ranchero cheese sauce

Dessert

flan and tres leches

ITALIAN \$40

Classic Caesar

parmesan crust, tomatoes and seasoned croutons

Penne Pasta

bolognese sauce

Chicken Cacciatore

tomato basil sauce and portabello mushrooms

Caprese Salad

tomato, buffalo mozzarella and julienne basil with virgin olive oil

Cheese Tortellini

fresh basil cream sauce

Garlic Bread

soufflé butter and parmigiano-reggiano cheese

Dessert

mini assorted pastries

BARBECUE \$42

Salads

potato salad, cole slaw and macaroni salad

Baby Back Pork Ribs

slow-roasted with barbecue sauce

Pulled Pork

slow-cooked with southwest spices

Barbecue Chicken

grilled chicken breast with barbecue sauce

Barbecue Beans

bacon bits, honey and peppers

Corn Bread

butter

Corn on the Cobb

butter

Dessert

bread pudding and assorted tarts

DINNER

Minimum guarantee of 50 guests required. Otherwise, a \$75 surcharge will apply.

PLATED DINNER OPTIONS fresh rolls and butter, salad selection, two side selections, dessert, coffee and tea service

Champagne Chicken \$33
creamy garlic champagne sauce with green grapes

Chicken Cordon Bleu \$39
ham, cheese and mushroom cream sauce

Chicken Marsala \$31
mushrooms and marsala wine sauce

Oven Roast Tri Tip of Beef \$34
burgundy reduction

Braised Short Ribs \$41
burgundy reduction

Filet Mignon \$52
topped with gorgonzola butter and cognac sauce

Filet Duet \$55
petite filet, fillet of sole florentine and cayenne
lemon-pepper sauce

Swai Filet \$34
lemon cayenne pepper sauce

Atlantic Salmon \$42
prima donna sauce

SALAD SELECTIONS

Wine Country
baby greens wrapped in a cucumber, candied walnuts,
dried cranberries and crumbled bleu cheese with
raspberry vinaigrette

Classic Caesar
parmesan crust, tomatoes and seasoned croutons

SIDE SELECTIONS

Mashed Potatoes

Garlic Mashed Potatoes

Red & White Rosemary Potatoes

Rice Pilaf

Green Bean Almondine

Chef's Mixed Garden Vegetables

Asparagus & Baby Carrots

DESSERT SELECTIONS

Tres Leche Cake

Chocolate Mousse

Cheesecake

Mango Cheesecake

Carrot Cake

Fudge Brownie



DINNER BUFFETS

Coffee and tea service.

Minimum guarantee of 50 guests required. Otherwise, a \$75 surcharge will apply. 1 1/2 hour buffet service.

SOUTH OF THE BORDER \$48

Mexican Chopped Salad

romaine hearts, crumbled bleu cheese, hardboiled egg, bacon, avocado, bell peppers, tomatoes, red onions and parmesan cheese served with honey vinaigrette

Roasted Squash

chayote with chicken stock

Black Beans or Refried Beans

Tortillas

corn and flour

Spanish Rice

peas, corn and carrots

Charred Corn Salad

roma tomatoes, cilantro, cotija cheese, julienne baby spinach and zucchinis served with jalapeño-lime dressing

Chicken or Beef Fajitas

red onions, bell peppers and cilantro

Cheese or Chicken Enchiladas

choice of green tomatillo or red ranchero cheese sauce

Pollo Asado

Dessert

flan and tres leches cake

ITALIAN \$53

Classic Caesar

parmesan crust, tomatoes and seasoned croutons

Penne Pasta

bolognese sauce

Chicken Cacciatore

tomato basil sauce and portabello mushrooms

Caprese Salad

tomato, buffalo mozzarella and julienne basil served with virgin olive oil

Cheese Tortellini

fresh basil cream sauce

Garlic Bread

soufflé butter and parmigiano-reggiano cheese

Breaded Sole

Dessert

mini assorted pastries

BARBECUE \$53

Salads

potato salad, cole slaw and macaroni salad

Baby Back Pork Ribs

slow-roasted with barbecue sauce

Pulled Pork

slow-cooked with southwest spice

Barbecue Chicken

grilled chicken breast with barbecue sauce

Barbecue Beans

bacon bits, honey and peppers

Fried Catfish

Corn Bread

butter

Corn on the Cobb

butter

Dessert

bread pudding and assorted fruit tarts

ADD-ONS must accompany the purchase of a dinner buffet

ACTION STATIONS \$100 attendant fee applies; 1 1/2 hours

Prime Rib Carving Station \$10

creamed horseradish and au jus

Tri Tip Carving Station \$8

creamed horseradish and au jus

Roasted Pig (Lechon) \$10

suckling pig

Roast Turkey Breast Carving Station \$8

cranberry sauce

Roast Filet Mignon Carving Station \$12

burgundy reduction

Sushi Station \$12

assorted cut hand rolls, sushi, wasabi and condiments

DINNER BUFFET DESSERT STATIONS

French Crepe Station \$8

whipped cream, nutella chocolate sauce, bananas, strawberries and blueberries

Ice Cream Station \$6

assorted ice cream bars and popsicles

HORS D'OEUVRES HOUR

One hour reception per person. Must accompany lunch, dinner or action station.

Minimum of 25 people

TEMPTING TREATS \$25 cocktail hour (choice of 5)

Thai Coconut Shrimp

sweet chili sauce

Cheese Tray

imported and domestic cheese and gourmet crackers
garnished with fruit

Meatballs

choice of sweet and sour sauce or dill cream sauce

Wing Dings

carrots, celery and ranch dressing

Chips & Guacamole

crispy corn tortilla chips

Fried Chicken Taquitos

Thai Chicken Satay

peanut sauce and cucumber salad

Pan Seared Pork Dumplings

ponzu sauce

Jalapeño Poppers

cheddar cheese served with ranch dressing

Crispy Mozzarella Sticks

marinara sauce

Spinach Artichoke Dip

crispy corn tortilla chips

Pulled Pork Sliders

COLD HORS D'OEUVRES minimum four(4) dozen per each item chosen; priced per dozen

Jumbo Shrimp Cocktail \$48

cocktail sauce

California Sushi Roll \$44

Ceviche Tostada \$30

citrus marinated fish, onion, cilantro, tomato, avocado
and two crispy corn tortillas

Ahi Tuna Poke \$48

sushi grade ahi tuna, avocado, carrots, daikon radish,
macadamia nuts and crispy wontons served with poke
dressing

HOT HORS D'OEUVRES minimum four (4) dozen per each item chosen; priced per dozen

Thai Chicken Satay \$44

cucumber salad served with peanut sauce

Thai Coconut Shrimp \$48

sweet chili sauce

Pan Seared Pork Dumplings \$44

ponzu sauce

Spinach Spanakopita \$46

Pulled Pork & Gouda Sliders \$40

Fried Chicken Taquitos \$40

Vegetable Egg Rolls \$40

Bacon Wrapped Scallops \$44

Lump Crab Cakes Remoulade \$53

Meatballs \$42

choice of sweet and sour sauce or dill cream sauce

Jalapeño Poppers \$37

cheddar cheese served with ranch dressing

VEGETARIAN & CHILDREN'S SELECTIONS

PLATED VEGETARIAN OPTIONS includes fresh rolls and butter, dessert selection, coffee and tea service

Pasta Primavera Alfredo

lunch \$26 • **dinner** \$35

fusilli pasta, rich creamy garlic sauce and fresh vegetables
(may be prepared in tomato-basil marinara sauce)

Steamed Garden Vegetable Plate

lunch \$23 • **dinner** \$32

array of fresh garden vegetables

Vegetarian Lasagna

lunch \$28 • **dinner** \$37

lasagna noodles, mozzarella cheese, tomato chive cream sauce and roasted vegetables

CHILDREN'S OPTIONS (ages 3-10) includes fresh fruit cup and milk

Chicken Tenders

lunch \$16 • **dinner** \$22

served with french fries

Spaghetti & Meatballs

lunch \$16 • **dinner** \$22

Chicken Fettucini

lunch \$16 • **dinner** \$22



GENERAL INFORMATION

BILLING & DEPOSITS

Billing arrangements for all events must be made in accordance with hotel policies. A 25 % deposit is required at the time of signing the contract or Banquet Event Order (BEO). All advance deposits are considered non-refundable and non-transferable. Full amount is due 30 days prior to the event along with the Credit Card authorization form for any additions and guest count increases. All requests for direct bill must be authorized by our credit department 30 days prior to the event date.

FOOD

The Hotel & Casino must supply all food and beverage items. Menu selections, room requirements, and all other arrangements must be received 30 days prior to the event date. Our catering menus are suggested for your consideration, however if you prefer we would be pleased to tailor a menu for your review.

BEVERAGE

The Bicycle Hotel and Casino, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with California ABC regulations. If alcoholic beverages are to be served on the premises (or elsewhere under the Hotel alcoholic beverage license) the Hotel and Casino will require that the beverages be supplied and dispensed only by Hotel and Casino's staff. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and (2) refuse alcoholic beverage service to an obviously intoxicated guest. There is a bar minimum of \$500 required on all banquet bars.

GUARANTEES

The exact number of attendee's is required 72 hours prior to the event date. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. The Hotel will set up 5% over the meal final guarantee figure; however food is prepared for the guarantee only. If the guaranteed attendance is not received in the catering office, the expected number of people will serve as your guarantee.

DECORATIONS

The Hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, and tacks or any other substance. No confetti, bird seeds, pyrotechnics, bubbles, or fog machines. A \$ 500.00 clean up fee will be charged to the client, if this policy is compromised. Please consult with the Catering Department should you need assistance in finding a florist, decorator, or entertainment.

LOST AND FOUND

The Security Office administrates the Lost and Found. The Hotel cannot be responsible for damage or loss of any articles or merchandise left in the Hotel prior to, or following your banquet or meeting function. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended anytime.

FUNCTION ROOM AND SET-UP FEES

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the banquet function room. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. A function room set-up fee will be charged where applicable.

ENGINEERING OR AUDIO VISUAL

Special engineering requirements must be specified to our Catering Department at least 72 hours prior to the event date. Audio-Visual requirements are available through our in-house department. Price list available and quoted upon request. A \$ 50.00 Electrical/Sound patch fee will apply for all outside audio-visual equipment.

LIABILITY

The Bicycle Hotel and Casino reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto Hotel premises.

SERVICE CHARGE AND SALES TAX

All Food and Beverage functions including Meeting Room rental and Audio/Visual are subject to 10% service fee, 11% facilities fee and applicable sales tax. All buffet meals functions under 50 people are subject to a labor charge.

CANCELLATION POLICY

Should it be necessary to cancel an event function after you have signed the Contract or BEOs, the Hotel will be entitled to fees based upon contracted amount for food, beverage, room rental, miscellaneous and/or audio-visual.

For more catering information, please contact Laura Lovato at llovato@thebike.com or call (562) 806-4646 ext. 7219.

