
CATERING MENUS



ALL-DAY MEETING PACKAGES

Minimum guarantee of 20 guests 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

Coffee and tea service, hot chocolate; refresh

LUNCH Select one; see lunch buffets

New York Deli • Italian • South of the Border

AFTERNOON BREAK

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

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, yogurts, 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, salsa

Mixed Nuts \$6

cashews, peanuts, 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 \$34/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 raisins, brown sugar or honey,
with whole or 2% milk

Fruit Yogurt \$4 ea.

assorted flavors

Gourmet Cookies \$22/doz.

chocolate chip, peanut butter, oatmeal raisin

French Croissants \$36/doz.

butter and preserves

Fresh Baked Muffins \$34/doz.

bran, walnut, blueberry, 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, breakfast pastries

Denver Omelet \$19

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

New York Steak & Eggs \$24

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

Smoked Salmon & Eggs \$22

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

French Connection \$18

French toast, bacon or sausage, whipped butter and maple syrup, 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, chicken cordon bleu

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

live action Belgian waffle station includes: whipped cream, whipped butter, maple syrup, bananas, fresh strawberries, 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, 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, seasoned croutons, Caesar dressing

Chicken Classic Cobb \$25

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

Crispy Ahi Tuna \$28

seared rare, baby greens, crispy wonton strips, Asian slaw, 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, tomato

Bike Cheeseburger \$24

cheddar, onions, lettuce, tomato, brioche bun

King of Clubs \$23

roasted turkey, bacon, tomatoes, cheddar cheese, avocado, sourdough

PLATED LUNCH OPTIONS

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

Chicken Marsala \$25

mushrooms, shallots, marsala wine

Oven Roasted Tri Tip of Beef \$28

Burgundy reduction

Swai Fillet of Sole Florentine \$28

spinach, bacon and pine nuts, 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, garlic croutons

House Salad

baby greens, cucumbers, carrots, 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

Kalamata olives, feta cheese, sun-dried tomato, Italian dressing

Cold Meat Tray

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

Spreads

mayonnaise, mustard, deli mustard, aioli spread

Pasta Salad

spring vegetables, roasted red bell pepper dressing

Fresh Condiments

tomatoes, red onions, leaf lettuce, pickles, pepperoncini

Bread

wheat, white, sourdough, 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, parmesan cheese, 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, jalapeño-lime dressing

Chicken or Beef Fajitas

red onions, bell peppers, cilantro

Cheese or Chicken Enchiladas

choice of green tomatillo or red ranchero cheese sauce

Dessert

flan, tres leches

ITALIAN \$40

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

Penne Pasta

Bolognese sauce

Chicken Cacciatore

tomato basil sauce, portabello mushrooms

Caprese Salad

tomato, buffalo mozzarella, julienne basil, virgin olive oil

Cheese Tortellini

fresh basil cream sauce

Garlic Bread

soufflé butter, Parmigiano-Reggiano cheese

Dessert

mini assorted pastries

BARBECUE \$42

Salads

potato salad, cole slaw and macaroni salad

Baby Back Pork Ribs

slow-roasted, barbecue sauce

Pulled Pork

slow-cooked, Southwest spice

Barbecue Chicken

grilled chicken breast, barbecue sauce

Barbecue Beans

bacon bits, honey, peppers

Corn Bread

butter

Corn on the Cobb

butter

Dessert

bread pudding, 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, mushroom cream sauce

Chicken Marsala \$31
mushrooms, 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, cognac sauce

Filet Duet \$55
petite filet, fillet of sole florentine, 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, crumbled bleu cheese, raspberry vinaigrette

Classic Caesar
Parmesan crust, tomatoes, 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, parmesan cheese, 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, julienne baby spinach, zucchinis, jalapeño-lime dressing

Chicken or Beef Fajitas

red onions, bell peppers, cilantro

Cheese or Chicken Enchiladas

choice of green tomatillo or red ranchero cheese sauce

Pollo Asado

Dessert

flan, tres leches

ITALIAN \$53

Classic Caesar

Parmesan crust, tomatoes, seasoned croutons

Penne Pasta

Bolognese sauce

Chicken Cacciatore

tomato basil sauce, portabella mushrooms

Caprese Salad

tomato, buffalo mozzarella, julienne basil, virgin olive oil

Cheese Tortellini

fresh basil cream sauce

Garlic Bread

soufflé butter, 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, barbecue sauce

Pulled Pork

slow-cooked, Southwest spice

Barbecue Chicken

grilled chicken breast, barbecue sauce

Barbecue Beans

bacon bits, honey, peppers

Fried Catfish

Corn Bread

butter

Corn on the Cobb

butter

Dessert

bread pudding, assorted 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, au jus

Tri Tip Carving Station \$8

creamed horseradish, 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, condiments

DINNER BUFFET DESSERT STATIONS

French Crepe Station \$8

whipped cream, Nutella chocolate sauce, bananas, strawberries, 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 25 persons

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

Thai Coconut Shrimp

sweet chili sauce

Cheese Tray

imported and domestic cheese, gourmet crackers
garnished with fruit

Meatballs

choice of sweet and sour sauce or dill cream sauce

Wing Dings

carrots, celery, ranch dressing

Chips & Guacamole

crispy corn tortilla chips

Fried Chicken Taquitos

Thai Chicken Satay

peanut sauce, cucumber salad

Pan Seared Pork Dumplings

ponzu sauce

Jalapeño Poppers

cheddar cheese, 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,
two crispy corn tortillas

Ahi Tuna Poke \$48

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

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

Thai Chicken Satay \$44

peanut sauce, cucumber salad

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, 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, 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, roasted vegetables

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

Chicken Tenders lunch \$16 • dinner \$22

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, but, if you prefer, we would be pleased to tailor a menu for your review.

BEVERAGE

The Bicycle Hotel 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.

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 seed, 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 you banquet of 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.

