



THE O'CLUB

Restaurant • Catering • Events



CATERING MENU 2018

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A LA CARTE

MORNING

Beverages

| | |
|--|---------------------|
| Freshly Brewed Coffee, Tea, Decaffeinated Coffee | \$48.00 gallon |
| Iced Tea or Lemonade | \$35.00 gallon |
| Chilled Orange Juice or Cranberry Juice | \$35.00 gallon |
| Low Fat Milk | \$15.00 half gallon |
| Assorted Soft Drinks and Bottled Water | \$3.00 each |

Breads, Pastries & More

| | |
|--|---------------|
| Assorted Muffins, Croissants, and Breakfast Breads | \$36.00 dozen |
| Bagels and Whipped Cream Cheese | \$36.00 dozen |
| Mama's House Made Scones | \$36.00 dozen |
| Individual Assorted Cereals with Milk | \$3.00 person |
| Hot Oatmeal with Raisins and Brown Sugar | \$3.00 person |
| Granola Bars or Fruit Breakfast Bars | \$3.00 each |

Fruit

| | |
|-----------------------|---------------|
| Sliced Seasonal Fruit | \$5.00 person |
| Whole Fresh Fruit | \$3.00 each |

AFTERNOON

| | |
|-------------------------------------|---------------|
| Freshly Baked Assorted Cookies | \$26.00 dozen |
| Freshly Baked Brownies | \$26.00 dozen |
| Freshly Baked Assorted Dessert Bars | \$28.00 dozen |
| Assorted Candy Bars | \$3.00 each |
| Individual Bags of Chips | \$2.50 each |



All prices are subject to a 22% taxable service charge and applicable sales tax. All prices are subject to change.

HORS D'OEUVRES

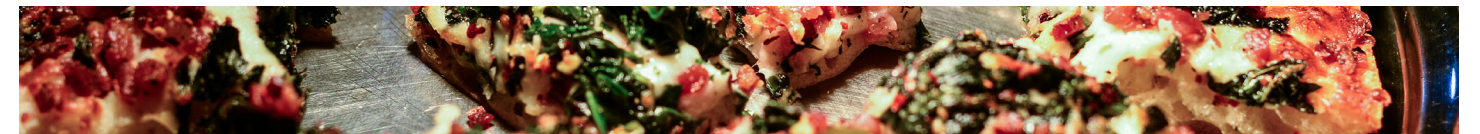
Hors d'oeuvres can be tray passed on request.

Chilled Each order is 50 Pieces

| | |
|--|----------|
| Spiced Apple and Brie Crostini with Candied Walnuts and Balsamic Reduction | \$140.00 |
| Hummus Deviled Eggs garnished with Kalamata Olive, Fresh Oregano and Paprika | \$140.00 |
| Tomato Basil Bruschetta with Parmesan and Balsamic Glaze | \$140.00 |
| Asparagus and Shiitake Mushroom Phyllo Cup with Red Pepper Mousse | \$145.00 |
| Tomato and Mozzarella Skewer with Kalamata Olive and Artichoke Heart | \$150.00 |
| Cajun Deviled Eggs garnished with Andouille Sausage and Cajun Spice | \$155.00 |
| Cheddar Chive Biscuit BLT with Smoked Bacon, Arugula, Tomato, Mozzarella and Pesto Aioli | \$200.00 |
| Sliced Beef Cocktail Sandwiches with Horseradish cream, Marinated Onions, and Spinach | \$200.00 |
| Soy and Ginger Marinated Prawns with Cilantro and Scallions | \$200.00 |
| Sesame Seared Ahi on a Wonton Chip with Cucumber Salsa, Wasabi and Red Chili Aioli | \$200.00 |

Warm Each Order is 50 Pieces

| | |
|---|----------|
| Polenta Cake with Roasted Pepper Relish and Feta Cheese | \$180.00 |
| Focaccia Pizza with Pesto Sauce, Sliced Tomatoes, Black Olives, and Mushrooms | \$180.00 |
| Coconut Prawn with Spicy Mango Sauce | \$215.00 |
| Dungeness Crab Cakes with Cilantro Caper Aioli | \$250.00 |
| Chicken Pot Stickers with Hoisin Chili Glaze | \$140.00 |
| Thai Curry Chicken Skewers with Sweet Chili Sauce | \$200.00 |
| Mini Cuban Mojo Chicken Tacos with Mango Slaw and Queso Fresco | \$200.00 |
| Korean Marinated Beef Skewers | \$215.00 |
| Mini Shepherd's Pie in a Tart Shell with Seasoned Ground Beef and Mashed Potato Garnish | \$225.00 |
| Meatball Sando Skewer with Italian Cheeses and Marinara Garnish | \$210.00 |
| Focaccia Pizza with Pancetta Greens, White Garlic Sauce and Chili Flakes | \$190.00 |



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DISPLAYS

Small serves 25. Large serves 50.

Sliced Fruit

Seasonal Sliced Fruits Garnished with Assorted Berries

Small Display \$115.00

Large Display \$210.00

Dip It

Choice Two: Lemon Cilantro Hummus,

Jalapeno Artichoke Dip or Spinach Dip

Served with Carrot Sticks, Celery Sticks, Snap Peas

Sliced Sourdough Bread and Baked Crostini's

Small Display \$125.00

Large Display \$230.00

International Cheese Display

Imported and Domestic Cheeses Garnished with Berries

and Nuts, Crackers & Sliced Baguette

Small Display \$155.00

Large Display \$285.00

Grilled Vegetables

Assortment of Seasonal Grilled Vegetables

With Pesto Drizzle and Balsamic Glaze

Small Display \$120.00

Large Display \$220.00

Antipasto

Salami, Turkey, Capicola, Provolone, Swiss Cheese,

Roasted Red Peppers, Mixed Olives, Cherry Peppers,

Roasted Garlic Cloves, Gherkins

Assorted Crackers & Sliced Baguette

Small Display \$160.00

Large Display \$300.00

Mini Sweets

Chef's Selection of Cupcakes, Dessert Bars, Chocolate

Dipped Strawberries & More

Small Display \$225.00

Large Display \$415.00



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BREAKFAST

CONTINENTAL Minimum of 25 guests

Classic Continental

Chilled Orange Juice and Cranberry Juice

Sliced Seasonal Fruits and Berries

Assorted Breakfast Breads, Muffins and Croissants

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

\$14.00 per person

Deluxe Continental

Chilled Orange Juice and Cranberry Juice

Sliced Seasonal Fruits and Berries

Assorted Breakfast Breads, Muffins and Croissants

Individual Flavored Yogurts with Granola Topping

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

\$18.00 per person

All American Buffet

Chilled Orange Juice and Cranberry Juice

Sliced Seasonal Fruits and Berries

Assorted Breakfast Breads, Muffins and Croissants

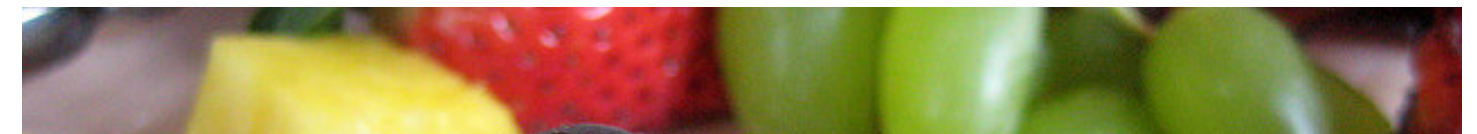
Fluffy Scrambled Eggs with Fresh Herbs

Breakfast Sausage or Crisp Bacon

Skillet Potatoes with Sautéed Bell Peppers and Onion

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

\$21.00 per person



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PLATED BREAKFAST

All Plated Breakfasts are served with Orange Juice, Cranberry Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, a Basket of Baked Breakfast Goods and a Platter of Sliced Fruits & Berries.

All American

Scrambled Eggs, Bacon or Sausage,
Served with Breakfast Potatoes and Fruit Garnish
\$23.00 Per Person

Frittata

Italian Cheese, Leek and Potato Frittata
Bacon or Breakfast Sausage with Roasted Cherry Tomatoes
\$24.00 Per Person

EXECUTIVE RETREAT

Morning

Chilled Orange Juice and Cranberry Juice
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Fruit Preserves and Sweet Butter
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Afternoon

Freshly Baked Assorted Cookies and Brownies
Assorted Soft Drinks and Bottled Waters
\$23.00 per person



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SPECIALTY BREAKS

Minimum of 25 guests

Nacho Break

House Made Tortilla Chips
Nacho Cheese, Salsa, Pickled Jalapeños,
Sour Cream, Black Olives
Iced Tea and Lemonade
\$10.00 per person

The Sweet Stop

Assorted Cookies, Fudge Brownies, and Dessert Bars
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, and Ice-Cold Milk
\$10.00 per person

Seventh Inning Stretch

Mixed Dried Fruits and Nuts
M&M's, Reese's Peanut Butter Cups, Red Vines
Iced Tea and Lemonade
\$12.00 per person

Power Up Break

Almonds, Cashews, Blueberries,
Cheddar, Swiss, and Pepper Jack Cheese,
Hard Boiled Egg, Carrot Sticks, Dried Apricots
Iced Tea and Lemonade
\$13.00 per person



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ALL DAY EVENT PACKAGE

Minimum of 25 guests. \$42 per person.

Morning

Chilled Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins and Croissants
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Lunch

Accompanied with Iced Tea and Lemonade
Choice of one:

Deli Buffet

House Salad with Chef's Seasonal Garnish and Herb Ranch Dressing
Sliced Deli Meats and Cheeses:
Smoked Turkey, Black Forest Ham, Sliced Salami, Cheddar, Provolone, Swiss
Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips
Mayonnaise, Yellow Mustard
Assorted Sliced Breads

Pasta Buffet

Caesar Salad with House made Caesar Dressing, Croutons, and Parmesan Cheese
Cheese Tortellini with Pesto Cream Sauce and Penne Pasta with Meat Ragu Sauce
Garlic Bread Sticks

Mexican Buffet

Pork Chile Verde and Shredded Chicken, Tomatillo Rice, and Refried Beans,
Shredded Cheese, Sour Cream, Tomato Salsa, Shredded Lettuce,
Homestyle Corn Tortillas, and Tortilla Chips

Afternoon

Freshly Baked Assorted Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee or Iced Tea

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LUNCH

LIGHT LUNCHES

Minimum of 25 guests. Accompanied with fresh baked rolls and butter, fresh baked cookies, iced tea and lemonade.

Salad Buffet

\$20.00 per person
Served with Grilled Sliced Chicken

Asian Noodle Salad
Chilled Noodles, Carrots, Red Peppers,
Celery, Snap Peas, Bean Sprouts,
Peanuts, Sesame Seeds, Cilantro,
Scallions, Crunchy Noodles
& Sesame Ginger Vinaigrette

Taco Salad
Chopped Romaine, Black Beans,
Shredded Jack Cheese, Tomato,
Fresh Corn Salsa, Crispy Tortilla Strips
& Cilantro Lime Vinaigrette

Tortellini Pasta Salad
Three Cheese Tortellini, Kalamata
Olives, Cherry Tomatoes,
Cucumber, Artichoke Hearts,
Red Onion, Feta Cheese & Basil
Vinaigrette

Add Soup du Jour \$2.00 per person

Plated Salads

Choice of One

Caesar Salad with Chicken
Chopped Romaine, Grated Parmesan Cheese,
Cherry Tomatoes & Garlic Croutons
\$20.00 per person

Asian Noodle Chicken Salad
Chilled Noodles, Carrots, Red Peppers, Celery, Snap Peas,
Bean Sprouts, Peanuts, Sesame Seeds,
Cilantro, Scallions, Crunchy Noodles & Sesame Ginger
Vinaigrette
\$22.00 per person



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BOX LUNCHES

Choice of two sandwiches:

- Roasted Turkey and Swiss on a Brioche Roll
- Black Forest Ham and Cheddar on a Brioche Roll
- Roast Beef on a Brioche Roll
- Traditional Hummus

All Options Come with Lettuce, Tomato, Red Onion,
Mayonnaise and Mustard

Green Salad with Seasonal Garnish and House Vinaigrette

Bag of Chips

Chocolate Chip Cookies

Bottled Water or Soda

\$22.00 per person

DELI LUNCH BUFFETS Minimum of 25 guests.

Deli Buffet

\$21.00 Per Person

House Salad

Chef's Seasonal Garnish and Herb Ranch Dressing

Sliced Deli Meats and Cheeses:

Smoked Turkey, Black Forest Ham, Sliced Salami,
Cheddar, Provolone, Swiss,

Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill

Pickle Chips

Mayonnaise, Yellow Mustard

Thick Sliced Breads and French Rolls

Freshly Baked Cookies

Iced Tea and Lemonade

Deluxe Deli Buffet

\$24.00 per Person

House Salad

Chef's Seasonal Garnish and Herb Ranch Dressing

Pasta Salad

Sliced Deli Meats and Cheeses

Smoked Turkey, Black Forest Ham, Sliced Salami, Roast
Beef, Cheddar, Provolone, Swiss,

Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill

Pickle Chips, Pepperoncini, Mayonnaise, Yellow Mustard,
Whole Grain Mustard

Thick Sliced Breads and French Rolls

Assorted Bags of Chips

Freshly Baked Cookies

Iced Tea and Lemonade

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PLATED MENUS

Minimum of 25 guests.

Maximum of two entrée selections. The per person charge will reflect the higher entrée price.

All Entrées Include:

Choice of Salad and Dessert (See Dessert Menu for List of Choices)

Chef's Selection of Fresh Seasonal Vegetables

Choice of One:

Roasted Garlic Mashed Potatoes, Basmati Rice Pilaf or Herb Couscous

Accompanied with Fresh Baked Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea, & Lemonade

Salads (Choice of One)

House Salad

Seasonal Garnish and Champagne Vinaigrette

Chopped Greek Salad

Cucumber, Red Onion, Tomatoes, Kalamata
Olives, Feta, and Herb Vinaigrette

Traditional Caesar

Chopped Romaine, House Caesar Dressing,
Croutons and Parmesan Cheese

Spinach Salad

Dried Cranberries, Spiced Walnut, Gorgonzola
Crumbles, and Balsamic Vinaigrette

Entrée

Cheese Ravioli with Vodka Cream and
Seasonal Vegetables

\$28.00

Rosemary Rubbed Pork Loin with
Whole Grain Mustard Pan Sauce

\$29.00

Sliced New York Strip Loin with
Pink Peppercorn Demi

\$38.00

Seared Chicken Breast with
Dijon Sage Sauce

\$30.00

Seared Salmon with Lemon Cream

\$36.00

Grilled 10 oz. Bone in Pork Chop with
Cranberry Dijon Pan Sauce

\$37.00

Pecan Topped Chicken Breast with
Bourbon Brown Sugar Glaze

\$32.00

Slow Grilled Sliced Tri Tip with
Rosemary Demi

\$33.00

Pistachio Crusted Salmon with
Citrus Buerre Blanc

\$38.00

Briased Short Ribs with Red Wine Demi

\$33.00

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PLATED MENUS CONTINUED

Desserts

(Lunch or Dinner)

Chocolate Cake with Chocolate Icing

Carrot Cake with Cream Cheese Icing

Triple Chocolate Mousse Cake

Lemon Cream Cake

Strawberries and Cream Cake

Tiramisu

Assorted Cheesecake: Strawberry, Vanilla, Triple Chocolate, and Lemon Blueberry

Assorted Sweets to Include: Cookies, Brownies and Dessert Bars

Dessert Enhancements

Add \$2.00 Per Person

Dessert enhancements are baked fresh by Bella Bru Baking Company

Chocolate Grand Marnier Cake

Lemon Raspberry Chiffon Cake

Tres Leche Layer Cheesecake

Individual Size Fruit, Chocolate, Key Lime, or Banana Cream Tart

Assorted Mini Sweets to Include; Petite Fours, Mini Éclairs, Chocolate Dipped Strawberries,

Cream Cheese Brownies, and Assorted Mini Tarts



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STATIONS

CARVING STATIONS

All carving stations include fresh baked rolls and butter.

Slow Roasted New York (Serves 30)

Mushroom Demi and Horseradish Cream

\$345.00

Slow Roasted Beef Tenderloin (Serves 30)

Pink Peppercorn Demi, Chimichurri Sauce & Horseradish Cream

\$425.00

Brown Sugar Glazed Ham (Serves 30)

Bourbon Brown Sugar Glaze

\$215.00

Brined Organic Deep-Fried Turkey (Serves 30)

Herb Gravy and Cranberry Compote

\$300.00

Slow Roasted Boneless Turkey Breast (Serves 30)

Pan Gravy and Cranberry Compote

\$230.00

THEMED STATIONS

Minimum of 25 people.

Pan Asian Station

Chicken Egg Rolls with Hoisin Sauce, Pork Pot Stickers with Jalapeno Sesame Sauce,

Pork and Shrimp Wontons with Sweet Chili Sauce and Chicken Chow Mein

\$14.00 per person

Italian Trattoria

Meatballs in Marinara, Focaccia Pizza, Bruschetta,

Italian Sausage Stuffed Mushrooms and Garlic Breadsticks

\$16.00 per person

Build Your Own Slider

Slider Rolls, Hawaiian Rolls, Ciabatta Rolls, Slider Burger Patties, Slow Cooked Pulled Pork, Blackened Chicken Breast

All the Fixings: Bacon, BBQ Sauce, Sliced Cheddar, Swiss, Ketchup, Mustard, Mayonnaise, Slaw,

Lettuce, Onions, Tomatoes, Sliced Pickles

\$15.00 per person

Street Taco

Home Style Corn Tortillas with Beef Carne Asada, Pork Carnitas and Shredded Chicken, Diced Onion,

Fresh Cilantro, Cabbage Slaw, Lime, Sour Cream, Guacamole, Roasted Tomato Salsa and House Made Tortilla Chips

\$15.00 per person

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BUFFET

LUNCH OR DINNER

Lions Gate Buffet

Mixed Green Salad with Seasonal Garnish & Champagne Vinaigrette
Dijon Sage Pan Jus Seared Chicken
Slow Grilled Sliced Tri Tip with Rosemary Jus
Roasted Garlic Mashed Potatoes
Chef's Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea and Lemonade
Fresh Baked Rolls and Butter
Chefs Selection of Dessert
\$32.00

BBQ in McClellan Park

Mixed Green Salad with Ranch Dressing
Grilled Chicken Legs and Thighs
Slow Cooked Beef Brisket
Southern Style Red Potato Salad
Creamy Cole Slaw, Roasted Seasonal Vegetables
Sliced Bread and Butter
Assorted Fresh Baked Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea, and Lemonade
\$32.00

Greek Goddess

Chopped Romaine Greek Salad with Artichoke Hearts, Tomato, Olive, Red Onion and Pepperoncini
Seared Mediterranean Marinated Chicken Breast with Lemon Oregano Pan Sauce
Choice of Slow Roasted Beef or Roasted Leg of Lamb with Mint and Dill Yogurt Sauce
Basmati Rice Pilaf with Tomatoes and Leek, Roasted Seasonal Vegetables,
Pita Bread and Hummus, Traditional Baklava
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea and Lemonade
\$30.00

Beyond the Border

Chopped Romaine, Corn, Black Beans, Spicy Ranch, and Tortilla Strips
Choice of 2: Pork Chili Verde or Cuban Chicken Mojo or El Salvadoran Shredded Beef
Flour and Home Style Corn Tortillas
Tomatillo Cilantro Rice, Refried Beans & Shredded Cheese
Tortilla Chips with Roasted Tomato Salsa, Sour Cream & Guacamole
Warm Churros Rolled in Cinnamon
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea, and Lemonade
\$31.00

Taste of Italy

House Made Caesar Salad
Potato Gnocchi with Peas, Ham, and Parmesan Cream
Baked Ravioli Lasagna with Spinach
Seasonal Roasted Vegetables
Garlic Breadsticks
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea, and Lemonade
\$30.00

BAR SERVICE

WELL LIQUORS

Bacardi
Bombay Gin
Christian Bros
Dewar's Scotch
Gordon Gin
Jim Beam
Jose Cuervo
Seagram's 7
Sobieski

CALL LIQUORS

Absolute
Baileys
Beefeaters
Bombay Sapphire
Captain Morgan
Cutty Sark
Jack Daniels
Jägermeister
Jameson
Johnny Walker Red
Kahlua
Ketel One
Malibu Rum
Meyers
Tanqueray

WHITE WINES

Estancia Chardonnay

RED WINES

Stone Cellars Cabernet Sauvignon
Stone Cellars Merlot

TOP SHELF LIQUORS

Crown Royal
Glenlivet
Grey Goose
Hennessey
Johnny Walker Black
Makers Mark
Patron Silver
Remy Martin

DOMESTIC BEER (bottled)

Budweiser
Bud Lite
Coors Light
O'Doul's (non-alcoholic)

IMPORTED BEER (bottled)

Corona
Lagunitas
Sierra Nevada

SODAS & MINERAL WATER

Still Bottled Water
Sparkling Water
Pepsi
Diet Pepsi
Sprite
Red Bull

BAR SERVICE OPTIONS

Option #1:

Full Cash Bar – guests pay for their own drinks

Option #2:

Hosted Dollar Amount of Beverages
(i.e.: \$1,000.00-dollar amount)

Option #3:

Hosted Open Bar by the Hour
Request pricing information from your catering manager.

*Liquor bars also include beer, wine, and sodas

Option #4:

Bottles of wine and kegs of beer may be purchased individually.

Personal bottles of wine or champagne may be brought in with a \$15.00 corkage per opened bottle.

Beer and Liquor may not be brought in to hotel.

McClellan Hospitality Catering Policies

The attendance for any function must be specified seven working days in advance. Once specified, this number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The attendance listed on the Event Order will automatically become the guarantee if the Catering Office is not advised by the above deadline.

We prepare meal functions 105% of the guarantee to a maximum of 20 people. If required to prepare beyond 105%, there will be an additional charge of \$2.00 per person for covers exceeding the allowed overage and selections will be based upon availability.

When providing a split entrée selection, the higher price entrée will prevail as the overall entrée cost. The final guarantee number is to be provided a minimum of seven (7) business days prior to your event. It is the responsibility of the client to provide a clear method for distinguishing final menu selections, which will expedite banquet service during the event.

All food and beverage, meeting room and audiovisual prices are subject to applicable service charge, administrative fee and sales tax. All prices are guaranteed 90 days prior to the function. Any function booked beyond 90 days may be subject to price changes without notice, based on prevailing market costs

We reserve the right to refuse service of alcohol to any person we deem inebriated.

Should you cancel this space, cancellation fees as outlined in the Confirmation Agreement will apply. McClellan Hospitality shall use its best efforts to resell the space any resulting cancellation fee will be based on the unsold portion of the guest rooms and function space.

Outside food or beverage is not permitted in function rooms. No food or beverage provided by McClellan Hospitality will be removed from function rooms. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Function rooms assigned are tentative and McClellan Hospitality may reassign rooms without prior notification. The Hotel will use its best efforts to notify the Meeting Planner of any unanticipated reassignments.

A labor fee of \$50.00 will apply for any food function for less than 25 guests.

McClellan Hospitality will not assume responsibility for damage or loss of merchandise and reserves the right to require security for certain events. Only McClellan Hospitality approved security firms may be utilized, or security can be arranged through the Catering office.

McClellan Hospitality is not responsible for lost or damaged items provided by you for use during your McClellan Conference Center or The O'Club Restaurant & Lounge event.

Only McClellan Hospitality-approved vendors may provide goods and/or services upon the premises of The O'Club Restaurant & Lounge. Our Catering staff will provide you with a list of approved vendors.

Vendors are responsible for their own equipment and set-up. They must keep any extraneous equipment in the ballroom out of sight of guests, and for safety reasons, must tape down electrical cords.

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No signage may be affixed to event space walls or doors without prior written approval from the Lions Gate Hotel and McClellan Hospitality. Only professionally printed signs may be displayed in the Hotel Lobby.

A labor fee may be incurred for any room set changes on day of function.

Function rooms will be left in a neat and orderly fashion, free of debris, trash or decorations. For disposal of substantial amounts of debris, a handling fee will apply. A labor charge of \$100.00 will be added to the charges for any function in which confetti, glitter, rice, sprinkles or similar items are used.

Either a completed Credit Card Authorization Form or approved Direct Bill application must be on file prior to the start of the function.

These policies shall be governed by and construed with the laws of State of California.

If any party commences action against the other to either interpret or enforce any contract terms, the losing party shall pay the prevailing party, in addition to any other amount awarded there to, an amount equal to the attorney fees, costs and expenses, court costs and other costs paid or incurred by the prevailing party in connection with the prosecution of defense of such action.

Any event exceeding the contracted time will incur an additional \$150.00 per hour, or portion of an hour, overtime labor fee.

McClellan Hospitality will allow you to provide your own wine/champagne for your event, subject to all applicable alcoholic beverage laws and regulations, which will be served by McClellan Hospitality staff in exchange for a corkage fee of \$15.00 per 750ml bottle.

Questions? Contact:
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