



Sheraton®
AGOURA HILLS HOTEL

Sheraton Agoura Hills

Breakfast Menu

Breakfast Table

Sliced Seasonal Fresh Fruit and Berries
Assorted Cold Cereals and Granola with Bananas and Raisins, Whole, 2% and Skim Milk, Individual Yogurts
Steel Cut Oatmeal, Dried Fruit and Brown Sugar
Fluffy Scrambled Eggs - Garnished with Sautéed Mushrooms, Cheddar Cheese and Diced Ham
French Toast Baguettes with Warm Maple Syrup
Hickory Smoked Bacon and Turkey Sausage
Lyonnais Potatoes with Caramelized Onions and Peppers
Assorted Bagels and Cream Cheese
30.00

Energize

Sliced Seasonal Fresh Fruit and Berries
Assorted Cold Cereals and Granola with Bananas and Raisins, Whole, 2% and Skim Milk, Individual Yogurts
Steel Cut Oatmeal, Dried Fruit and Brown Sugar
23.00

Continental

Sliced Fresh Seasonal Fruits and Berries
Assorted Bagels and Cream Cheese
20.00

Breakfasts Include Fresh Juices, Freshly Baked Muffins, Pastries and Croissants, Assorted Fruit Preserves, Sweet Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Teas.

Based on 60 Minutes of Continuous Service

Enhancements

Buttermilk Pancakes
with Vermont Pure Maple Syrup, Whipped Organic Butter 6.00
Steel Cut Oatmeal Dried Fruit and Brown Sugar 6.00
Assorted Bagels and Cream Cheese 4.00
Smoked Salmon Chives, Hard Boiled Egg, Cream Cheese and Bagels 9.00
Breakfast Sandwich - Buttery Croissants, Ham, Fluffy Scrambled Eggs and Cheddar Cheese 5.00
Breakfast Burrito - Scrambled Eggs, Chorizo, Pepper Jack Cheese and Tangy Tomato Salsa 5.00
Omelet Station - *Prepared with Farm Fresh Eggs*
Cheddar Cheese, Swiss Cheese, Ham, Onions, Spinach, Peppers, Mushrooms and Salsa* 8.00
Eggs Benedict - Poached Eggs, Canadian Bacon on an English Muffin and topped with Hollandaise 6.00
Fresh Fruit and Berry Smoothies 5.00
Chilled Apple Juice 3.00
Ocean Spray® Cranberry Juice 5.00

**Chef Attendant Required 125.00*

30100 Agoura Road, Agoura Hills, CA 91301 Phone: 818-707-1220

All prices are exclusive of 22% taxable service charge and current state sales tax (currently 9%)



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Sheraton Agoura Hills Breakfast Menu

PLATED BREAKFAST

CONNECT WITH THE MORNING

Eggs Benedict

Poached Eggs, Canadian Bacon on an English Muffin and topped with Hollandaise
24.00

COMFORT

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon, over Cured Plum Tomato,
Lyonnaise Potatoes
21.00

FROM THE GRIDDLE

Cinnamon French Toast with fresh fruit, Chicken
Sausage
22.00

Plated Breakfasts Include Fresh Orange Juice, Freshly
Brewed Regular and Decaffeinated Starbucks[®] Coffee
and Tazo[®] Teas.

ENHANCEMENTS

Virgin Bloody Mary with Heart of Celery 5.00

Freshly Baked Muffins, Pastries and Croissants 4.00

Sliced Seasonal Fresh Fruit and Berries 5.00

All Natural Granola and Berry Yogurt Parfait 7.00

Smoked Salmon, Chives, Hard Boiled Egg,
Cream Cheese and Bagels 9.00

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Sheraton Agoura Hills Brunch Menu

BRUNCH

Sliced Seasonal Fresh Fruit and Berries
Assorted Bagels and Cream Cheese
Assorted Cold Cereals and Granola with Bananas and Raisins, Whole, 2% and Skim Milk, Individual Yogurts
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Chicken Sausage
Breakfast Potatoes
Chef's Selection of Fresh Seasonal Vegetables and Starch
Pasta Primavera
Choice of Two Carved Items*
Honey Glazed Ham
Cajun Turkey Breast
Roasted Sirloin
Roasted Pork Loin
Assorted Cakes, Pies and Tortes^
40.00

Brunch Buffet Includes Chilled Assorted Juice, Freshly Baked Muffins, Pastries and Croissants, Assorted Fruit Preserves, Sweet Butter, Freshly Brewed Regular and Decaffeinated Starbucks[®] Coffee and Tazo[®] Teas

*Based on 60 Minutes of Continuous Service
Additional Fee for Guarantees Less than 30 Guests, \$5 Per Person*

**Culinary Attendant Fee of \$125 Per Station*

^Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs may Increase your Risk of Food-Borne Illness

ENHANCEMENTS

Seafood Table
Selection of Jumbo Shrimp, Cracked Crab Claws, Littleneck Clams and Oysters on the Half Shell Served with Cocktail Sauce Remoulade and Garlic Herb Sauces^
~ Based on Five Pieces Per Person 36.00
Virgin Bloody Mary with Heart of Celery 5.00
Sparkling Strawberry Mimosa 7.00
Caesar Salad with Shaved Parmesan Garlic Focaccia Croutons 3.00
Vine Ripened Tomato and Mozzarella Caprese Salad 4.00
Belgian Waffles - Mixed Berry Compote, Whipped Cream, Sweet Butter and Warm Vermont Maple Syrup 5.00
Eggs Benedict -Poached Eggs, Canadian Bacon on an English Muffin and Topped with Hollandaise 6.00
Triple Layered Chocolate Raspberry Opera Cake 5.00
Dulce De Leche Cheesecake with Whipped Cream 5.00
Five Layered Carrot Cake with Frosted Cream Cheese 5.00

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General Information

MENUS AND PACKAGES

Our printed menus are for general reference. Our catering staff will be happy to propose customized menus to meet your specific needs. Menu prices will be confirmed by your Catering Manager. All prices listed are subject to change.

FOOD AND BEVERAGE SERVICE

The Sheraton Agoura Hills Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. The hotel's alcoholic beverage license requires the hotel to: (A) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and (B) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of two (2) selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until sixty (60) days prior to the time that the particular function takes place.

GUARANTEES

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed four (4) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four (24) hours prior to the function, subject to product availability. We will set and prepare food for three percent (3%) over the guarantee.

FUNCTION ROOM ASSIGNMENTS

Function room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either attendance figures.



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LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$100.00 per attendant for each four hour time period. A \$125.00 bartender charge will apply per bar: allow one (1) bartender per one-hundred (100) guests.

PAYMENTS

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total prepayment may be required. All private functions (example: weddings, anniversaries, etc.) require payment of estimated charges payable by cashier check or credit card four (4) business days prior to the event. Any new charges are payable by credit card on the day of the event.

AUDIO-VISUAL EQUIPMENT

A complete line of audio visual aids are available through our in-house audio visual company. Your Catering Manager can arrange for equipment suitable to your needs as well as any measures which need to be taken for security to monitor the equipment or merchandise prior to the event.

DECORATIONS

Arrangements for floral centerpieces, special props and entertainment may be made through the catering department. All decorations must meet with the approval of the Los Angeles Fire Department (i.e. smoke machine, candles, etc.). The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the catering department. All décor & rental items brought into the hotel must be removed at the end of the event unless prior approval is obtained from the Catering Manager.

SERVICE CHARGE, SALES TAX AND AUDIO VISUAL

A twenty-two percent (22%) taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audio-visual equipment charges and function room set-up/rental fees. California law states that the service charge is subject to sales tax. (California State Regulation 1603 Subsection F)

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. The hotel may require security for certain events at \$225.00 (up to 5 hours) per guard.

PACKAGE HANDLING POLICY

The hotel does not charge for package handling for up to ten (10) items. For over ten items please contact the hotel for pricing.

SIGNAGE

In order to maintain the ambiance of the hotel, all signs must be professionally printed; handwritten signs will not be allowed.