



Sheraton[®]
AGOURA HILLS HOTEL

Sheraton Agoura Hills

Reception Menu

RECEPTION TABLE

SEAFOOD TABLE

Selection of Jumbo Shrimp, Cracked Crab Claws, Seasoned Oysters, Littleneck Clams on the Half Shell Served with Cocktail Sauce, Remoulade, Mignonette and Garlic Herb Sauces[^] ~Based on Five Pieces Per Person 36.00

LUXURY CHEESE

Imported and Domestic Cheeses Served with Assorted Breads and Crackers 7.50

CRUDITES

Colorful Display of Young Garden Vegetables with Creamy Bleu Cheese, Pepper Ranch and Hummus Dip 5.00

ANTIPASTO

Bocconcini with Pesto and Smoked Mozzarella, Roasted Roma Tomatoes with Fresh Basil Chiffonade, Sliced Prosciutto, Genoa Salami, Capicola, Mortadella, Assorted Olives, Imported Red Peppers Ala Brace and Marinated Artichokes, Herbed Focaccia and Grissini 9.00

TAPAS

Dried Serrano Ham and Cabrales Cheese, Marinated Mushrooms, Jumbo Green Asparagus in Romesco Sauce, Spice-Marinaded Olives, Salted Almonds and Roasted Red Piquillo Peppers In Garlic and Extra Virgin Olive Oil, Chorizo Sausages, Seafood Salad, Grilled Portobello Slices with Balsamic Vinegar and Fresh Olive Bread 8.50

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

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

ENHANCEMENTS

Lemonade Bar

Electric Lemonade, Raspberry Pucker[®] Lemonade, Tennessee Sippin' Lemonade, Virgin Lemonade Drinks from a Variety of Natural Flavorings ~Per Person, Per Hour 14.00

Martini Bar

Classic Vodka Martini, Sour Apple Martini, Cosmopolitan and White Chocolate Raspberry Martini Prepared with Absolut[®] Vodka and Dekuyper[®] Cordials ~Per Person, Per Hour 18.00

Sliders

Flame Grilled Beef, Caramelized Onions, Cheddar, Bacon and Chipotle Ketchup[^] 6.00

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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Reception Menu

HOT DINNER TABLE

SOUTH OF THE BORDER

Avocado and Mango Ensalada, Cotija Cheese and Romaine Lettuce

Corn and Black Bean Salad with Queso Fresco and Cilantro Lime Vinaigrette

Fresh Tortilla Chips, Guacamole and Pico De Gallo Tortilla Soup

Spanish Rice and Refried Beans

Beef Tacos and Chicken Fajitas

Spicy Cabbage Slaw

All Condiments To Include: Corn and Flour Tortillas, Salsa De Ancho Chilli, Roasted Tomatilla Salsa, Chopped Onion, Radishes, Grilled Jalapenos, Roasted Green Onions and Lime Wedges

Churros with Chocolate Sauce; Mexican Flan 48.00

LA FAMIGLIA

Hearty Tuscan Style Minestrone

Caesar Salad with House Made Croutons and Shaved Parmesan

Penne Pasta or Cheese Tortellini with Choice of Creamy Garlic Alfredo or Fresh Tomato and Basil Marinara Sauce

Chicken Marsala

Fresh Seasonal Vegetables

Chocolate Tiramisu 45.00

TOGETHER

Southern California Grown Field Greens with Caramelized Walnuts, Point Reyes Blue Cheese, Sun-Dried Cherries and Cranberry Vinaigrette

California Halibut with Tomato Caper Relish

Sliced Sirloin with Roasted Portobello Mushrooms

Grilled Vegetables with Black Pepper Balsamic Drizzle

Roasted Fingerling Potatoes

Chocolate Éclairs 50.00

Dinner Tables Include Assorted Bread Rolls and Butter,

Freshly Brewed Regular and Decaffeinated Starbucks[®]

Coffee and Tazo[®] Teas

Additional Fee For Guarantees Less than 25 Guests, \$5 Per Person

ENHANCEMENTS

Chicken Cobb Salad

Tomatoes, Crumbled Bleu Cheese, Crispy Bacon, Smooth Avocado Dressing 6.00

Spinach Radicchio Salad

Caramelized Pears, Crispy Walnuts, Crumbled Blue Cheese, Balsamic Vinaigrette 5.00

Assorted Small Fruit and Berry Tartelettes

Selection of Mini French Pastries 6.00

Seasonal Berry Shortcake

Citrus Curd, Vanilla Cream 5.00

Decadent Chocolate Truffle Cake

Passion Fruit Sauce 6.00

Coke[®], Diet Coke[®], Sprite[®]

~Per Btl 3.50

Bottles Water ~Per Btl 3.50

Tropical Mango Lemon Iced Tea 4.00

Crushed Mint Lemonade 3.00

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Dinner Buffet Menu

CREATE YOUR OWN BUFFET

STARTER | CHOOSE THREE

Caesar Salad, House Mixed Green Salad, Fresh Mozzarella and Roma Tomato Salad, Soup of The Day, Fresh Sliced Fruit

ENTRÉE | CHOOSE THREE

Herb Crusted Chicken
Stuffed Chicken Florentine
Seared Chicken Breast
Horseradish Potato Crusted Salmon
Grilled Mahi-Mahi
Seared Fresh Halibut
Apple Stuffed Roast Pork Loin
Grilled New York Strip Steak
Choice of Sauce for Entrees
Roasted Garlic Cream
Sun-Dried Tomato and Red Pepper
Wild Mushroom Champagne Cream
Creamy Hollandaise
Cajun Mango Chutney
Lemon Butter Creole Cream

SIDES | CHOOSE TWO

Rosemary Roasted Potatoes
Rice Pilaf
Roasted Eggplant Caponata
Green Beans with Sliced Almonds

DESSERT | CHOOSE TWO

New York Cheesecake
Chocolate Fantasy Cake
Carrot Cake
Tiramisu
Chocolate Swirl Cheesecake
Assorted Freshly Baked Cookies
Raspberry White Chocolate Cake
Snickers Cheesecake

55.00

Dinner Tables Include Assorted Bread Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks[®] Coffee and Tazo[®] Teas

Based on 90 Minutes of Continuous Service Minimum of 35 People

ENHANCEMENTS

California Wine Bar

Taste from Smooth Floral To Crispy Whites, Riesling, Sauvignon Blanc, Pinot Gris, Chardonnay

Sip on the Reds from a Lighter Note to More Robust Pinot Noir, Merlot, Shiraz, Cabernet Sauvignon 17.00

Decadent Chocolate Truffle Cake, Passion Fruit Sauce 6.00

Assorted Small Fruit and Berry Tartelettes Selection of Mini French Pastries 6.00

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Dinner Menu

PLATED DINNER

Gulf Shrimp and Filet of Beef
Tender Filet and Shrimp Scampi
Dauphinois Potatoes ^ 59.00
Filet of Beef Tenderloin
Rosemary Red Wine Reduction
Rosemary Roasted Fingerling Potatoes ^ 50.00
Grilled New York Strip Steak
Wild Mushroom Champagne Sauce
Herb Roasted Red Potatoes 47.00
Seared Fresh Halibut
Cajun Mango Chutney
Steamed Jasmine Rice 38.00
Horseradish Potato Crusted Salmon
Creamy Hollandaise Sauce
Brown Rice Pilaf 38.00
Stuffed Chicken Florentine
Ricotta Cheese and Spinach Stuffed Breast, Mushroom
Risotto, Wilted Spinach and Cured Tomato 36.00
Vegetable Wellington
Portobello Mushroom, Eggplant and Roasted Red
Pepper, Pastry Crust, Roasted Tomato and Marinara
33.00

Hot Plated Dinners Include Soup or Salad Selection,
Chef's Selection of Seasonal Vegetables, Dessert,
Assorted Rolls and Butter, Freshly Brewed Regular and
Decaffeinated Starbucks[®] Coffee and Tazo[®]

*All Pricing is Per Person, Unless Noted Otherwise
^Consuming Raw or Undercooked Meat, Poultry,
Seafood, Shellfish and Eggs may Increase your Risk of
Food-Borne Illness*

STARTER

Traditional New England Clam Chowder
Caramelized Onion Soup
Sherry, Smoked Gouda Crostini
Cream of Green Asparagus
Oregano and a Dollop Crème Fraîche
Tuscan Vegetables and White Bean Minestrone with
Basil Pesto
Tender Field Greens
Tear Drop Tomatoes, Toasted Pine Nuts, Champagne
Vinaigrette
Caesar Salad
with Shaved Parmesan Garlic Focaccia Croutons
Vine Ripened Tomato and Mozzarella Caprese Salad
The Iceberg Wedge
Tomato, Crumbled Bleu Cheese, Chopped Bacon, Red
Wine Vinaigrette

DESSERT

Tiramisu
Raspberry Mousse
Carrot Cake
Strawberry Shortcake
Cream Puff
Flourless Chocolate Cake
Black Forest

ENHANCEMENTS

Old Bay[®] Spiced Jumbo Shrimp
Avocado Tomato and Cilantro Relish 14.00
Diced Yellowfin Tuna Stack
Wasabi Cream Sesame Wonton Crisp^ 13.00

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Beverages Menu

SPARKLING WINES

Chandon Brut Classic
Sparkling, California 36
Veuve Clicquot
Champagne, France 90
Perrier Jouet
Champagne, France 200
Dom Perignon
Champagne, France 250

WHITE WINES

Trinity Oaks
Chardonnay, California 26
Bollini
Pinot Grigio, Italy 46
Hogue
Pinot Grigio, Columbia Valley 30
BV Century Cellars
Chardonnay, Sonoma County, California 25
Clos Du Bois
Chardonnay, North Coast, California 46
Sterling
Chardonnay, Central Coast, California 46
Yealands
Sauvignon Blanc, New Zealand 48
Murphy Goode 'The Fume'
Sauvignon Blanc, Sonoma, California 24
Terra D'Oro
Moscato, California 42

RED WINES

Souverain
North Coast Red Blend, California 42
BV Century Cellars
Merlot, Sonoma County California 24
Cellar No. 8
Merlot, California 38
14 Hands
Cabernet Sauvignon, Columbia Valley 34
Jordan
Cabernet Sauvignon, Napa Valley 80
BV Century Cellars
Merlot, Sonoma County California 24
Trinity Oaks
Pinot Noir, Napa Valley, California 26
Deloach
Pinot Noir, California 38
Mark West
Pinot Noir, Edna Valley, California 38
Erath
Pinot Noir Estate Selection, Willamette Valley 66
Red Diamond
Shiraz, Washington State 34
Dona Paula
Malbec, Argentina 38

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Bar Menu

HOSTED BAR

Familiar Brands
Bourbon: Jim Beam
Scotch: Johnnie Walker Red Label
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Seagrams 7
Rum: Bacardi Select
Tequila: Jose Cuervo 7.50
Appreciated Brands
Bourbon: Jack Daniels
Scotch: Chivas Regal
Vodka: Absolut
Gin: Bombay
Whiskey: Canadian Club
Rum: Bacardi Superior
Tequila: Hornitos 8.50
Luxury Brands
Bourbon: Makers Mark
Scotch: Johnnie Walker Black Label
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Rum: Ten Cane
Tequila: Patron Silver 9.50
Domestic Beer 5.50
Imported Beer 6.00
House Wine/Sparkling Wine 7.50
Soft Drinks and Bottled Water 3.50
Fruit Juice 4.00

All Pricing is Per Drink Unless Noted Otherwise

Cash Bars

~ Add .50 Per Drink

Bartender Fee Based on 3 Hour Period ~125.00

Bartender Fee for Additional Hours ~25.00 Per Hour

BAR PACKAGES

Wine and Beer
One Hour 13.00
Two Hours 20.00
Three Hours 25.00
Four Hours 30.00
Familiar Brands
One Hour 15.00
Two Hours 24.00
Three Hours 30.00
Four Hours 36.00
Appreciated Brands
One Hour 17.00
Two Hours 27.00
Three Hours 34.00
Four Hours 41.00
Luxury Brands
One Hour 19.00
Two Hours 31.00
Three Hours 41.00
Four Hours 51.00

SPECIALTY BARS

MARTINI BAR

Classic Vodka Martini, Sour Apple Martini, Cosmopolitan and White Chocolate Raspberry Martini
Prepared with Absolut Vodka and Deukyper Cordials 18.00

SANGRIA BAR

White Peach or Blood Orange Sangria ~Per Gal 90.00

CALIFORNIA WINE BAR

Taste From Smooth Floral To Crispy Whites, Riesling, Sauvignon Blanc, Pinot Gris, Chardonnay

Sip on The Reds from a Lighter Note to more Robust Pinot Noir, Merlot, Shiraz, Cabernet Sauvignon 17.00

BUBBLE BAR

Sparkling Wine and Champagne Selection in Style from Demi Sec To Brut, as Blanc De Blanc, Blanc De Noir and Rose 25.00

LEMONADE BAR

Electric Lemonade, Raspberry Pucker Lemonade, Tennessee Sippin' Lemonade, Virgin Lemonade Drinks form a Variety of Natural Flavorings 14.00

Package Bars and Specialty Bars are priced per person, per hour unless otherwise noted



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Action Station Menu

ACTION STATIONS

Beef Tenderloin

Served with Horseradish Cream, Whole Grain and Dijon Mustard and Assorted Petite Breads ~Serves 25 People*^ 375.00

Roasted Boneless Turkey

Served with Cranberry Relish, Assorted Mustards, Herbed Mayonnaise and Petite Rolls^ ~Serves 30 People* 275.00

Herb Crusted Strip Loin

Served with BBQ and Horseradish Sauces and Sourdough Rolls^

~Serves 25 People* 325.00

Honey Baked Virginia Ham

Served with Assorted Mustards and Buttermilk Biscuits^

~Serves 30 People* 225.00

Mashed Potato Martini Bar

Fluffy Mashed Potatoes, Sour Cream, Cheddar Cheese, Broccoli Florets, Chives, Gorgonzola Cheese, Roasted Garlic, Crisp Bacon and a Cabernet Sauvignon Infused Demi-Glaze 11.95

Fajita Fiesta

Sliced Chicken and Beef Sautéed with Red and Green Peppers and Onions, Refried Beans, Shredded Cheese, Guacamole, Sour Cream and Salsa, Warm Flour Tortillas* 15.00

Pasta Station

Penne with Spicy Andouille Sausage and Pomodoro Sauce

Spinach Tortellini, Sautéed Garlic Shrimp and Sweet Basil Pesto

Rainbow Bow-Tie Pasta with Roasted Vegetables, Portobello Mushrooms and Sun-Dried Tomatoes Garlic Cheese Bread Sticks* 12.00

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

**Culinary Attendant Fee of \$125 Per Station Minimum of 40 guests*

ENHANCEMENTS

MARTINI BAR

Classic Vodka Martini, Sour Apple Martini, Cosmopolitan and White Chocolate Raspberry Martini Prepared with Absolut[®] Vodka and Dekuyper[®] Cordials ~Per Person, Per Hour 18.00

HOLA SANGRIA

White Peach or Blood Orange Sangria ~Per Gal 90.00

Baked Brie En Croûte

French Bread, Crackers and Seasonal Berries ~Serves 50 Guests 150.00

CORDIALS, COGNACS

Amaretto Di Saronno, Bailey's[®] Irish Cream, Drambuie, Southern Comfort, Frangelico, Grand Marnier, Kahlua, Sambuca Romano, Courvoisier VSOP ~ Per Drink 10.00

CHAMPAGNE

Domaine Chandon, Brut ~Per Btl 55.00

Vueve Clicquot, None Vintage, Yellow Label ~Per Btl 95.00

GOURMET COFFEE BAR

Freshly Brewed Starbucks[®] Regular and Decaffeinated Coffee Displayed with Assorted Flavored Syrups, Whipped Cream, Chocolate Shavings and Sugar Sticks 13.00

CHOCOLATE STRAWBERRIES

Long Stem Duo Chocolate Dipped Strawberries ~Per Item 5.00

Key Lime Cheesecake Lollipop

~Per Item 4.00

All Bars Require A Minimum of 50 Guests

DESSERT TABLE

Jelly Beans and Cupcakes

Assorted Cupcakes and Gourmet Jelly Beans 15.00

Viennese Sweets Table

Assorted French Pastries, Mini Éclairs, Truffles, Cheesecake, Chocolate Mousse Cake and Petit Fours (4) Pieces Per Person 14.00

Chocolate Fondue

Dark or White Fondue with Assorted Fruits, Lady Fingers and Pound Cake 13.00

Based on 45 Minutes of Continuous Service Minimum of 50 People



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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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General Information

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.