



Sheraton[®]

AGOURA HILLS HOTEL

Sheraton Agoura Hills

Lunch Menu

DELI COUNTER

Sandwiches are Served with Lettuce, Tomato, Relish, Kalamato Olives, Pickles and Potato Chips

Choice of Two Starters:

Cole Slaw

Peach and Walnut Chicken Salad

Dill Potato Salad

Penne Pasta Salad

Caesar Salad with Croutons and Shaved Parmesan

Field Greens with Teardrop Tomatoes and Cucumbers

Choice of Three Meats:

Black Forest Ham

Roasted Turkey Breast

Hot Pastrami

Hot Corned Beef

Roast Beef

Choice of Three Cheeses:

Swiss

Pepper Jack

Cheddar

American

Provolone

Choice of Two Desserts:

Fudge Nut Brownies

Assorted Fresh Baked Cookies

Lemon Bars

Gourmet Apple Pie[^]

36.00

Luncheon Tables Include Freshly Brewed Regular and Decaffeinated Starbucks[®] Coffee and Tazo[®] Teas.

Based on 60 Minutes of Continuous Service

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

ENHANCEMENTS

Home-Style Cake Selections: Lemon Cake; Carrot Cake; Chocolate Fudge Cake; New York Style Cheesecake

~Per Item 5 .00

Coke[®], Diet Coke[®], Sprite[®]

~Per Btl 3.50

Bottled Water ~Per Btl 3.50

GRAB AND GO

Create Your Own Sandwich Selections

Choice of Deli-Style Sandwiches: Oven Roasted Turkey Breast; Black Forest Ham; Tender Roast Beef; Vegetarian [^]
Includes A Soft Drink, Potato Chips, Whole Fruit and Cookie
25.00

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

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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Lunch Menu

HOT LUNCH TABLE

SOUTH OF THE BORDER

Tortilla Soup

Avocado and Mango Ensalada, Cotija Cheese and Romaine Lettuce

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

Fresh Tortilla Chips and Guacamole

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, Grilled Jalapenos, Roasted Green Onions and Lime Wedges

Churros with Chocolate Sauce

Flan 38.00

LA FAMIGLIA

Hearty Tuscan Style Minestrone

Caesar Salad with House Made Croutons and Shaved Parmesan

Chicken Marsala

Penne Pasta or Cheese Tortellini with Choice of Alfredo or Marinara Sauce

Fresh Seasonal Vegetables

Tiramisu 35.00

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 40.00

Lunch 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, Bacon, Avocado Dressing 6.00

Spinach Radicchio Salad

Caramelized Pears, Candied 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

The Artisan

California Cobb Salad with Avocado and Shrimp

Select Three Grilled Sandwiches:

Monterey Jack Cheese, Gruyer and Pepper Jack on Rustic Sourdough

Prosciutto Ham, Sun-Dried Tomato, Pepperoncini, Provolone and Pesto Basil on Ciabatta Bread

Portobello, Mozzarella, Caramelized Red Onion and Balsamic Vinaigrette on Focaccia

Roasted Turkey Breast, Maple Pepper Bacon, Sharp Cheddar and Sweet Mustard on Mutli Whole Grain Bread

Cuban Pork and Ham Sandwich, Homemade Pickles and Black Bean on Corn Rye

Assorted Cookies and Lemon Bars 34.00

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HOT PLATED LUNCH

Marinated Tri-Tip
Citrus Marinated, Gorgonzola Mustard Sauce
Herb Roasted Red Potatoes 36.00
Roasted Chicken Breast
Wilted Spinach, Prosciutto, Sage and Shallots
Rice Pilaf 31.00
Blackened Salmon
Honey Smoked Cream Sauce
Roasted Garlic Mashed Potatoes 34.00
Grilled Top Sirloin
Cabernet Mushroom Sauce
Parmesan Au Gratin Potatoes 36.00
Chicken Fettuccini
Grilled Chicken, Creamy Alfredo Sauce 29.00
Hot Plated Lunches 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[®]

CHILLED PLATED LUNCH

BBQ Chicken Salad
Chopped Romaine Hearts, Tossed with Fresh Corn,
Black Beans, Diced Tomatoes, Cucumber and Fresh
Avocado in a Creamy Ranch Dressing Served with a
Sweet and Tangy BBQ Dressing and Garnished with
Fried Tortilla Chips
Gourmet Apple Pie 25.00
Cobb Salad
Chopped Romaine Hearts, Diced Turkey Breast, Diced
Tomatoes, Bleu Cheese Crumbles, Chopped Egg, Bacon
and Fresh Avocado, Served with Blue Cheese Dressing
New York Style Cheesecake 28.00
Chilled Plated Lunches Include Fresh Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Starbucks[®]
Coffee and Tazo[®] Teas.

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

STARTER

Traditional New England Clam Chowder
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

ALA CARTE

Traditional New England Clam Chowder ^4.00
Assorted Small Fruit and Berry Tartelttes
Selection of Mini French Pastries 6.00
Lemon Raspberry Cheesecake 5.00
Seasonal Berry Shortcake
Citrus Curd, Vanilla Cream 5.00
Decadent Chocolate Truffle Cake 6.00
Apricot Glazed Apple Tart, Pistachio Nut 5.00
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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Break Menu

BREAK

MORNING BREAK

All Natural Granola and Berry Yogurt Parfait
Organic Wild Berry and Banana-Pineapple Smoothie
15.00

ENERGIZE

All Natural Granola Berry Parfait with Mint Crema Yogurt,
Berries, Granola
Assorted Mini Bundt Cakes
19.00

MOVIE NIGHT

Gourmet Kettle Corn, Red Vines, M&Ms, Chocolate Covered
Raisins, Malt Balls
15.00

AUTHENTICALLY DELICIOUS

Soft Pretzels with Mustard
Warm Corn Chips
Fresh Tomato Salsa and Authentic Guacamole
17.00

SUNDAE SHOP

Ice Cream Bars, Ice Cream Sandwiches
Root Beer Floats with Vanilla Ice Cream
15.00

MILK AND COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies
Milk and Chocolate Milk
\$12.00

All of Our Sustainable Menus are Served with Freshly
Brewed Regular and Decaffeinated Starbucks[®] Coffee and
Tazo[®] Teas.

Based on 30 Minutes of Continuous Service

ENHANCEMENTS

Refreshing Elixirs

Pineapple Raspberry Ginger; Mango Lime Mint;
Orange Strawberry Lemongrass 8.00

All Natural Nuts, Seeds and Fruit Trail Mix 6.00

Baked Multigrain and Simply Naked Pita Chips

Red Pepper Hummus and Eggplant Dip 8.00

Freshly Popped Corn, Nuts, Dried Fruit and Berries
5.00

Assorted Freshly Baked Chocolate Chip, Oatmeal
Raisin and Peanut Butter Cookies ~ Per Dz 37.00

Tangerine Infused Iced Teas with Honey and Ginger
4.00

Starbucks[®] Frappuccino Bottled Coffee 4.00

Filtered Berry Infused Water 2.00

Hand Crafted Pineapple-Mint, Raspberry-Basil and
Grapefruit-Rosemary Soda 5.00

Tangerine Infused Iced Teas with Honey and Ginger
4.00

Coke[®], Diet Coke[®], Sprite[®] ~ Per Btl 3.50

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Break Menu

BREAK

TODAY'S JOURNEY

Early Morning

Chilled Assorted Juices

Fresh Baked Muffins, Pastries and Croissants

Fresh Baked Bagels and Cream Cheese

Sliced Seasonal Fresh Fruit and Berries

Mid-Morning

Energize with Naked[®] Cherry Pomegranate Smoothie and
Orange Mango Motion Smoothie

Crumb Cake

Mid-Afternoon

Freshly Baked Cookies, Brownies and Lemon Bars

Freshly Popped Corn, Nuts, Dried Fruits and Berries

Raspberry Lemonade

35.00

ALL DAY MEETING PACKAGE

Early Morning

Chilled Assorted Juices

Fresh Baked Muffins, Pastries & Croissants

Fresh Baked Bagels and Cream Cheese

Sliced Fresh Seasonal Fruits and Berries

Mid-Morning

Granola Bars, Coffee Refresh

Italian Buffet Lunch

Assorted Breads and Rolls

Caesar Salad and Mixed Green Salad

Penne Pasta with Marinara or Alfredo Sauce

Chicken Marsala

Fresh Seasonal Vegetable

Tiramisu

Mid-Afternoon

Freshly Baked Brownies, Coffee Refresh

60.00

All Day Breaks Include Freshly Brewed Regular and
Decaffeinated Starbucks[®] Coffee and Tazo[®] Teas.

Based on 30 Minutes of Continuous Service

ENHANCEMENTS

Breakfast Burrito - Scrambled Eggs, Chorizo, Pepper
Jack Cheese and Tangy Tomato Salsa 5.00

Ham and Gruyere Cheese, Sourdough Panini Sticks
6.00

All Natural Granola and Berry Yogurt Parfait ~ Per
Item 4.00

All Natural Nuts, Seeds and Fruit Trail Mix 6.00

Refreshing Elixirs - Pineapple Raspberry Ginger;
Mango Lime Mint; Orange Strawberry Lemongrass
8.00

Acqua Panna[®] and San Pellegrino[®] ~Per Btl 5.00
Coke[®], Diet Coke[®], Sprite[®] ~ Per Btl 3.50

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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.