



notel june

HOLIDAY MENU

Beverages

Holiday Beverages

APPLE CIDER
\$70 per gallon

HORCHATA
rice milk, cinnamon
\$70 per gallon

EGG NOG
\$70 per gallon

& More...

COFFEE SERVICE BY COUNTER CULTURE
Decaf, Caffeinated
\$70 per gallon

TEA SERVICE BY TEALEAVES
\$60 per gallon

SOFT BEVERAGES
Coke, Diet Coke, Sprite, Ginger Ale
\$6 each

ICED TEA BY THE GALLON
\$65 per gallon

LEMONADE BY THE GALLON
\$50 per gallon

AGUA FRESCA
Cranberry, Blood Orange
\$70 per gallon

ICED WATER
\$25 (refillable)

FRUIT INFUSED WATER
Citrus or Cucumber Mint
\$50 per gallon

BOXED WATER (16.9oz)
\$6 each

ACQUA PANNA (25oz)
Natural Spring Water
\$12 each

SAN PELLEGRINO (25oz)
Sparkling Water
\$12 each

COUNTER CULTURE COLD BREW
\$70 per gallon

JUNESHINE KOMBUCHA (12oz, 6% abv)
assorted flavors
\$9 each

ANYTIME SPRITZ (12oz, 5% abv)
yuzu, lime, cranberry
\$9 each

(V)= VEGAN | (VG)= VEGETARIAN | (GF)= GLUTEN-FREE | (N)= CONTAINS NUTS | (D) = CONTAINS DAIRY

ALL FOOD & BEVERAGE IS SUBJECT TO 9.5% SALES TAX, 25% SERVICE CHARGE AND 4% WELLNESS FEE
\$250 SMALL GROUP FEE APPLIES FOR ANY BUFFET MENU ITEMS THAT ARE 10PPL OR LESS

Dinner

20 PERSON MINIMUM REQUIRED TO HOST THE FOLLOWING BUFFETS.
PRICED BASED ON 90 MINUTES OF SERVICE.

Hotel June Dinner Buffet or Family Style \$95

SALAD – SELECT TWO

- Caesar Salad | Romaine, Cotija Cheese, Seasoned Croutons, Red Radish, Chipotle-Anchovy Dressing
- June Chop Salad | Shredded Lettuce, Corn, Black Beans, Cotija Cheese, Sweet Peppers, Avocado, Cilantro, Onion, Tomato, Radish, Tortilla Strips, Creamy Cilantro Dressing
- Kale Salad | Quinoa, Grapes, Red Onions, Dried Fruit, Honey Dijon Dressing
- Beet Goat Cheese Salad | Walnuts, Cranberries, Spinach, Red Wine Vinegar Dressing

STARTERS – SELECT ONE

- Chips & Guacamole
- Seasonal Hummus & Pita Bread
- Vegan Ceviche | Mango, Cucumber, Jackfruit, Jalapeno, Lemongrass
- Shrimp Cocktail **+\$3**
- Brussels Sprouts, Kale, Fried Onion, Sherry Vinegar, Lime, Tajin
- Patatas Bravas
- Roasted Pumpkin Flatbread

ENTRÉE – SELECT TWO **add'l entrée selection +\$15pp**

- Pan Roasted Seabass | Chile, Green Olives, Caper Sauce
- Roasted Salmon | Tequila Lime Sauce
- Cider Roasted Chicken | Walnut, Goat Cheese, Grapes
- Curried Cauliflower Steak
- Pumpkin Ravioli with Brown Butter Sauce & Sage
- Grilled Shrimp | Tequila Lime Sauce
- Roasted Turkey with Homemade Gravy

SIDES – SELECT TWO **add'l entrée selection +\$6pp**

- Roasted Rosemary Yukon Potatoes
- Fresh Grilled Seasonal Farmers' Market Vegetables
- Mashed Potatoes
- Roasted Brussels Sprouts, Kale With Crispy Onions
- Multi Grains, Quinoa, Brown Rice, Farro, with Sweet Potato and Poblano Sauce
- Spanish Rice, Roasted Tomato, Seasonal Vegetables

MINI DESSERT TABLE – SELECT THREE

- Tres Leches Cake
- Horchata Panna Cotta
- Mexican Candied Sweet Potatoes infused with Comforting Spices
- Chocolate Chip Cookie, Sea Salt
- Churro, Chocolate Ganache
- Seasonal Farmers' Market Fruit and Berries
- Sweet Potato Tarte, Coconut Shavings, Sweet Potato Puree, Granola Crust, Marshmallow

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Dinner, contd.

Caravan Three-Course Plated Dinner \$115pp

CURATED FOR GROUPS OF 40 OR MORE

SHAREABLES

- Brussels Sprouts
- Chips & Guacamole

STARTERS – SELECT TWO

- Caesar Salad | Romaine, Cotija Cheese, Seasoned Croutons, Red Radish, Chipotle-Anchovy Dressing
- Caprese Salad | Fresh Mozzarella, Heirloom Tomatoes, Pesto (n)
- Roasted Beef Salad | Endives, Goat Cheese, Candied Walnuts, Red Wine Vinaigrette)
- June Chop Salad | Shredded Lettuce, Corn, Black Beans, Cotija Cheese, Sweet Peppers, Avocado, Cilantro, Onion, Tomato, Radish, Tortilla Strips, Creamy Cilantro Dressing

ENTRÉE – SELECT TWO

- Pan Roasted Seabass | Chile, Green Olives, Caper Sauce
- Roasted Salmon | Tequila Lime Sauce, Marinated Grilled Vegetables
- Grilled Jidori Chicken Adobado | Adobo Marinated Chicken, Green Beans, Potatoes, Charred Lemon
- Hanger Steak | Papaya Marinade, Roasted Pepper, Charred Onion, Fingerling Potatoes, Chimichurri Sauce
- Chile Relleno | Grilled Squash, Corn, Quinoa, Black Beans, Cashew Cheese Sauce
- Filet Mignon | Asparagus, Chile, Potato Fondant, Tomato Jam
- Pumpkin Ravioli with Brown Butter Sauce & Sage

DESSERT – SELECT TWO

- Horchata Panna Cotta
- Tres Leches Cake
- Flourless Chocolate Cake
- Mini Churros with Chocolate Ganache

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Reception

Tray Passed Hors D'Oeuvres

\$34PP, SELECTION OF THREE | \$45PP, SELECTION OF FOUR

VEGGIE & VEGAN

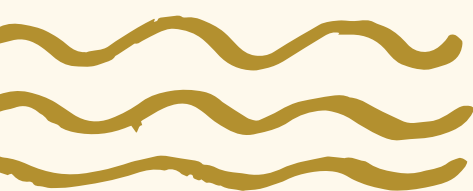
- Beet And Goat Cheese Bites, Candied Hazelnut
- Fruit Skewer, Lime, Tajin
- Avocado Toast, Cherry Tomato, Sprouts, Micro Cilantro
- Al Pastor Jackfruit Sliders with Potato Bun
- Spicy Roasted Tomato Flat Bread, Cotija Cheese, Cilantro
- Chipotle Cauliflower Bites, Tempura, Chipotle Sauce
- Roasted Pumpkin Flatbread

SEAFOOD

- Crudo, Ponzu, Micro Cilantro
- Ceviche Cup
- Tempura Shrimp, Crema, Aji Amarillo, Pico De Gallo
- Mini Lobster Roll, Tarragon Butter Sauce
- Crab Cake, Tartar Sauce, Lemon
- Tuna Poke Nachos

MEAT

- Prosciutto Wrapped Asparagus
- Carne Asada Slider
- Chicken Empanada, Roasted Tomato Salsa
- Meatball (Albondiga), Chile Tomato Sauce
- Mini Churrasco Skewer, Chimichurri



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Displayed Stations

ALL RECEPTION STATIONS ARE PRICED BASED ON 1.5 HOURS OF SERVICE.

Charcuterie & Cheeses \$28pp

Local Cured Meats and Cheeses, Rustic Table Bread and Assorted Crackers, Sweet Peppers, and House Made Pickled Vegetables

House Made Pickled Vegetables Cheese Board \$22pp

Local Cheese Selection, Rustic Toasted Bread & Assorted Crackers, Fruit, Honeycomb, Quince Paste, House Made Pickled Vegetables

Mezze Board \$22pp

Tabbouleh, Hummus, Baba Ganoush, Farmers' Market Seasonal Vegetables Served with Grilled Pita, Brushed with Garlic Butter Sauce

Crudit  Board \$20pp

Farmers' Market Seasonal Vegetables, Guacamole, Herb Dressing

Dessert

Assorted Cookies \$56 per dozen

Chocolate Chip, Oatmeal, White Chocolate Macadamia

Churro Station \$12pp

Chocolate Ganache, Cinnamon Sugar Powder

S'mores Station \$15pp

Enjoy by our Poolside Fire Pit

Chocolate, Marshmallows, Graham Crackers, Chocolate Chip Cookies, Pretzels, Strawberries, Pineapple, Caramel Ganache

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Beverage Package

2 HOUR OPEN BAR MINIMUM

BARTENDER FEE OF \$200 WILL APPLY - 1 BARTENDER PER 50 GUESTS

Cash Bar Pricing or On Consumption

Select from our Well or Premium Bar Options

- Well Cocktail **\$19**
- Premium Cocktail | Casamigos, Old Forester, Grey Goose, Hendrick's **\$23**

Bar Menu

Select 3 Cocktails

- June Margarita | Tequila blanco, dry curaçao, lime, agave (Traditional or Spicy)
- Classic Old Fashioned | Bourbon whiskey, demerara, angostura bitters, lemon & orange oils
- Poolside Spritz | Vodka, St. Germain, pomegranate, lemon, sparkling rose
- Gimlet | Gin, lime, sugar
- Dark And Stormy | Dark rum, lime juice, ginger beer, angostura bitters

- Wine | Dark & Bold, Bright & Crisp, Pool Party x Hotel June **\$16**
- Beer | Calidad Lager, Swamis IPA, MadeWest Pale Ale **\$9**
- Zero Proof | NA Three Weavers Lager, La Marciana (passion fruit, pineapple, lime, demerara) **\$12**
- Assorted Soft Beverages | Coke, Diet Coke, Sprite, Ginger Ale **\$6**

2-Hour Beer & Wine Bar Package

\$40 per person | Each Additional Hour \$20

- Wine | Dark & Bold, Bright & Crisp, Pool Party x Hotel June
- Beer | Calidad Lager, Swamis IPA, MadeWest Pale Ale

2-Hour Well Bar Package

\$65 per person | Each Additional Hour \$30

- Choice of 3 Cocktails. Wine, Beer, Zero Proof and Assorted Beverages included.

2-Hour Premium Bar Package

\$85 per person | Each Additional Hour \$40

- Casamigos, Old Forester, Grey Goose, Hendrick's
- Choice of 3 cocktails. Wine, Beer, Zero Proof and Assorted Beverages included.

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