

# Sustenance

## A Catering Menu

Written by Hotel Triton  
2015

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TRITON™

A KIMPTON® HOTEL

# Sustenance

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# Prologue

## Hotel Information



We tend to think with our left brain. Which means we get creative streaks, especially when it comes to helping you plan meetings and events.

Our business and social event space has all the vital necessities (we're talking complimentary Wi-Fi, 72" smart TV, a sound system, and more). And we also deliver with a very inspirational environment: an indoor Creative Zone with big windows and bold colors.

Hotel Triton meeting and social event space boasts of eco-friendly practices, such as no Styrofoam or disposable cups, use of washable teaspoons and mugs for coffee stations, paper recycling containers, organic tea options, and environmentally safe cleaning products used.

### AUDIO-VISUAL

FLAT SCREEN TV \$300 per day

PROJECTOR WITH SCREEN \$350 per day

FLIP CHARTS/MARKERS \$50 per day

POWER STRIPS/EXTENSION CORDS \$6 each

POLYCOM PHONE \$175 per day

BRING IN YOUR OWN PROJECTOR \$50 fee per day

## Chapter One

### Breakfast Buffets



#### QUICHE & PASTRIES \$25 per person

Choice of either Ham & Swiss, Bacon & Pea,  
or Vegetable Quiche

Basket of Mini Breakfast Pastries, Butter & Preserves  
Orange & Cranberry Juice

#### TART & PASTRIES \$25 per person

Choice of either Potato & Ham or Vegetable Tart

Basket of Mini Breakfast Pastries, Butter & Preserves  
Orange & Cranberry Juice

#### LIGHT BREAKFAST \$18 per person

Assorted Mini pastries, butter & preserves  
Fruit Salad  
Orange & Cranberry Juice

#### HEARTIER BREAKFAST \$30 per person

Choice of either Ham & Swiss, Bacon & Pea,  
or Vegetable Quiche

Assortment of pastries and bread, Butter & Preserves  
Fruit Salad  
Orange & Cranberry Juice

## Chapter Two

### A la Carte Breakfast



#### FRUIT SALAD \$10 per person

An assortment of fresh seasonal fruit

#### BREAD BASKET \$8 per person

Fresh bread made of raisin and apple with  
butter and jam

#### PASTRY BASKET \$9 per person

A basket of fresh baked croissants, chocolate croissants,  
almond croissants, fruit danish  
and orange cinnamon morning buns

#### BREAD AND PASTRY BASKET \$10 per person

An assortment of breads and pastries

#### QUICHE \$10 per person

Traditional pastry crust filled with egg & savory ingredients  
Lorraine (ham & swiss), Bacon & Pea, or Vegetable

#### TART \$10 per person

Traditional pastry crust filled with savory ingredients  
Vegetable, or Potato & Ham

#### YOGURT PARFAIT \$14 per person

Make-your-own parfait with all the mixings

# Chapter Three

## Lunch



### PETIT LUNCH \$39 per person

Sandwich Platter (Choose up to 3 types of sandwiches)  
Choice of Salad (Mixed greens, Chef, or Pear Salad)  
Chef's Choice of Dessert

### GRAND LUNCH \$42 per person

Sandwich Platter (Choose up to 3 types of sandwiches)  
Choice of Salad (Mixed greens, Chef, or Pear Salad)  
Assorted Chips  
Chef's Choice of Dessert

### SALADS \$12 per person

#### MIXED GREENS

tomato, candied pecans, balsamic vinaigrette

#### CHEF SALAD

ham, swiss, egg, tomato, asparagus, pine nuts, greens,  
balsamic vinaigrette

#### PEAR SALAD

pear, walnut, blue cheese, greens, balsamic vinaigrette

### SANDWICH PLATTERS (Choose up to 3) \$19 per person

#### BLT

bacon, lettuce, tomato, goat cheese & aioli on ciabata

#### HAM & CHEDDAR

tomato, lettuce, aioli on plain croissant

#### TUNA SALAD

cheddar, tomato, lettuce & aioli on sliced 8-grain

#### TURKEY & SWISS

lettuce, tomato & aioli on plain croissant

#### PROSCIUTTO

fig, swiss cheese & butter on walnut baquette

#### SALAMI

cornichon & butter on baguette

#### HUMMuS

tomato, avocado, cucumber and sprouts on sliced 8-grain

#### APPLE & BRIE

on walnut peasant bread

#### PESTO CHICKEN

tomato, lettuce & aioli on sourdough

## Chapter Four

### Reception



**CROSTINI** \$12 per person  
Salmon & Cucumber  
Goat Cheese & Roasted Red Pepper  
Smoked Trout Spread

**BRIOCHE TEA SANDWICHES** \$12 per person  
Smoked Salmon, Prosciutto & Fig, Brie & Apple,  
Cucumber Arugula, Chicken Provolone, or  
Turkey Pesto

**CHARCUTERIE & CHEESE** \$28 per person  
(Choose 2 cheeses & 2 meats)  
A selection of meat & cheese served with housemade baguette,  
Dijon mustard, cornichons and mixed olives  
↪ Meat Selections: Ham, Prosciutto, Salami, or Smoked Turkey  
↪ Cheese Selections: Variety of Season Cheeses

**CHEESE & FRUIT** \$25 per person  
(Choose 3 cheeses)  
A selection of cheeses and seasonal fruit  
Housemade baguette

**CRUDITES** \$20 per person  
Fresh vegetables served with hummus & creamy vegetable dip

## Chapter Five

### Beverages & Breaks



**Coffee & Tea**  
Full Day: \$ 100  
Half Day: \$ 70

**WATER & SODAS**  
Fred Water: \$4.50  
Sparkling Water: \$5  
Orange Juice: \$4  
Soda: \$4 each  
Diet Coca Cola, Coca Cola, Sprite, Dr. Pepper, Orange  
(Based on Consumption)

**WINE & BEER**  
House Wine \$20 per bottle  
Beer \$5 per bottle Domestic  
\$8 per bottle Import

### BREAKS

**MILK & COOKIES** \$7 per person  
An assortment of cookies served with ice-cold milk

**HEALTHY BREAK** \$15 per person  
Water with fresh fruit basket and homemade granola bars

**COOKIES** \$5 per person  
An assortment of housemade cookies

**FRENCH SWEETS** \$7 per person  
An assortment of Chocolate Fondant,  
Madeleines and Canneles de Bordeaux

**MACARONS de PARIS** \$8 per person  
Assortment of traditional French macaroons

# Epilogue

## Policies & Guidelines



### GUARANTEE

The final guaranteed guest count is due by 12:00 noon, three (3) business days before the scheduled event. This number cannot be reduced. If the final guaranteed guest count is not confirmed three (3) days prior, the agreed attendance count stated in the contract will be considered the final guarantee. Final menu selections are required two weeks prior to the event date. The hotel reserves the right to substitute any item based on availability and comparable pricing. The guest will be notified if such changes are made.

### FOOD & BEVERAGE CONTROL

In order to secure meeting space or food & beverage, a signed contract and credit card authorization form must be signed and returned to the hotel. The hotel does not allow any outside food or beverage at any time with the exception of specialty cakes. The hotel will assess a \$5.00 per person cake handling fee.

### ROOM SET UP CHANGES OR ADDITIONS

Final room sets must be confirmed three (3) business days prior to the event. Same-day set changes or additions will require a labor fee of \$150.

### ADDITIONAL FEES & CHARGES

A service charge of 23% plus prevailing sales tax will be added on to all items.

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The End

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