

Congratulations!

The Sheraton Agoura Hills Hotel is pleased to present our guests with packages designed to make your wedding an enjoyable and memorable event.

Please take some time to review all of the wonderful options the Sheraton Agoura Hills Hotel has to offer and let me know if there is anything more that I can do to make your celebration unforgettable.

In addition to your wedding, we can help you with the planning for all of the events involved with your special day.

Bridal Shower ~ a perfect fit for your bridal shower! Our rooms can accommodate any size party from 10 to 100 people.

Rehearsal Dinner ~ whether traditional or themed, the Sheraton Agoura Hills Hotel will make it personal and uniquely you.

Family Brunch ~ bring a nice close to the weekend by having your family members join you for a relaxing brunch before departing.

Catering Sales
818.707.1220

*All prices are subject to applicable service charge of 22% and sales tax of 9%
All prices are per person unless otherwise noted*

Wedding Ceremony

The Sheraton Agoura Hills Hotel welcomes the opportunity to host your wedding ceremony.

Inclusions

The ceremony price of \$800 includes:
banquet chairs (set-up and break-down),
one hand-held microphone and sound system,
dressing rooms for both the Bride and Groom and
complimentary use of the ceremony site for
rehearsal based on availability.

White garden chairs - \$5 rental per chair

Sites

The ceremony sites include usage of
Upper Terrace or the Grand Ballroom
depending on guest count and availability.

Upper Terrace

Overlooking our sparkling pool and at the base of the
Santa Monica Mountains, the Upper Terrace can
accommodate up to 200 guests.

Grand Ballroom

Our newly renovated Grand Ballroom
will accommodate up to 350 guests and with its modern style
your wedding guests will be thoroughly impressed!

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Wedding Package

Minimum of 50 Guests

All Wedding Packages include:

- Cocktail reception area for one hour
- Dinner reception area for four hours
- Professional Banquet Captain
- Complete reception set-up and break-down
- Standard tables, tableware & glassware
- Floor length ivory tablecloths and napkins for your tables
- Dance floor
- Draped & skirted gift, cake, guest book & seating card tables
- Draped & skirted DJ table
- Complimentary cake cutting & service
- Champagne or Sparkling Cider Toast
- Bartender for host or cash bar
- Special room rates for overnight guests (based on availability)
- Children 10 & under are half price



Classic Package

Minimum of 50 Guests

Cold hors d'oeuvres

choice of two

Caprese Skewers

Thai Chicken Salad on a Crispy Wonton Coin

Cucumber Coconut Gazpacho

Hot hors d'oeuvres

choice of one

Fried Vegetable Pot Stickers

Chipotle Glazed Chicken Quesadillas

Soy Glazed Chicken Satay

Spanakopita

Starter Course

choice of one

Roasted Tomato Bisque

Agoura Hills Mixed Green Salad with Feta, Dried Cranberries, Cucumber,
Tomato & Raspberry Vinaigrette

Tomato & Mozzarella Caprese Salad with Fresh Basil & Olive Oil

Entrée

choice of two

Pan Roasted Herbed Chicken, Sherry Wine Mushroom Sauce

Horseradish Potato Crusted Salmon, Creamy Hollandaise Sauce

Rosemary Crusted Hanger Steak, Merlot Reduction

Mushroom Polenta with English Pea, Tomato Confit, Grilled Vegetables & Herb Infused Oil

Accompaniments

choice of one

Au Gratin Potatoes

Roasted Potatoes

Rice pilaf

All entrees served with chef's selection of seasonal vegetables

Coffee & Tea Service

Freshly Baked Rolls & Butter

Lunch \$44; Dinner \$49

(\$5 additional for Plated Dessert)

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Timeless Package

Minimum of 50 Guests

Cold hors d'oeuvres

choice of three

Smoked Salmon, Apple & Fig Salad on a Crouton
Seared Ahi Tuna Pop with Ponzu & Wasabi Crème Fraîche
Caprese Skewers
Thai Chicken Salad on a Crispy Wonton Coin
English Pea Purée Hummus on a Pita Chip

Hot hors d'oeuvres

choice of two

Orange Soy Glazed Beef Satay
Brie with Candied Walnut Puff
Korean Beef Taco with Spicy Cabbage Salad
Fried Vegetable Pot Stickers
Chipotle Glazed Chicken Quesadillas

Starter Course

choice of one

Clam Chowder, Tomato Bisque, Potato Leek Soup
Roasted Beet Salad with Baby Greens, Bleu Cheese & Shallot Vinaigrette
Caramelized Pear with Boston Bibb Lettuce, Ricotta Salata, Cherry Tomatoes, Dried Fig, Cranberry Balsamic Vinaigrette
Classic Caesar Salad with House Made Crouton

Entrée

choice of two

Stuffed Chicken Roulade with Spinach, Boursin, Dried Cranberries, Shiitake Mushroom Sauce
Herb Crusted Salmon, Garlic Dill Butter Sauce
Grilled New York Steak, Port Wine Reduction
Seasonal Squash Risotto with Wilted Leeks, Bok Choy & Spinach

Accompaniments

choice of one

Garlic Mashed Potatoes
Roasted Potatoes
Wild Rice
All entrees served with chef's selection of seasonal vegetables

Coffee & Tea Service
Freshly Baked Rolls & Butter

Lunch \$54; Dinner \$59

(\$5 additional for Plated Dessert)

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Legendary Package

Minimum of 50 Guests

Cold hors d'oeuvres

choice of three

Smoked Salmon, Apple & Fig Salad on a Crouton
Seared Ahi Tuna Pops with Ponzu & Wasabi Crème Fraîche
Chilled Prawns, Vodka Cocktail Sauce
Caprese Skewers
Thai Chicken Salad on a Crispy Wonton Coin
Bruschetta

Hot hors d'oeuvres

choice of two

Roasted Lamb Pop with Pickled Cucumber Mint & Date Jus
Orange Soy Glazed Beef Satay
Brie with Candied Walnut Puff
Mini Crab Cakes with Garlic Aioli
Angus Slider with Cranberry & Jalapeno Relish
Spanakopita
Marinated Beef in Phyllo

Starter Course

choice of one

Porcini Mushroom Soup, Lobster Bisque Soup
Charred Asparagus, Endive, Arugula, Roasted Beets, Hearts of Palm & Brie with Vanilla White Balsamic Vinaigrette
Malibu Farm Meadow Mixed Greens, Pecan Crusted Goat Cheese, Asian Pears, with Citrus Vinaigrette

Entrée

choice of two

Pan Seared California Sea Bass with Tomato Jalapeno Chutney & Chardonnay Emulsion
Porcini Dusted Filet Mignon, Port Wine Demi
Blackened Mahi Mahi, Mango Salsa
Grilled New York Steak, Merlot Reduction
Pan Roasted Stuffed Chicken with Apple & Leek Mousse
Vegetable Wellington

Enhancement

choice of one

Barley Risotto
Mushroom Rice Pilaf
Roasted Rosemary Fingerling Potatoes
Parmesan Garlic Yukon Mash
Dauphinois Potatoes
Pear & Parsnip Puree

Vegetable

choice of one

Sautéed Kale, Fennel, Zucchini & Sundried Tomatoes
Braised Swiss Chard, Seasonal Squash & Rapini
Sautéed French Green Beans with Sliced Almonds Forest
Mushrooms & Lemon Butter
Roasted Eggplant Caponata

Coffee & Tea Service
Freshly Baked Rolls & Butter

Lunch \$60; Dinner \$65

(\$5 for each Additional Entrée)

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Buffet Package

Minimum of 50 Guests

Display Stations

Choice of two

Imported & domestic cheese

Seasonal fresh fruit

Vegetable crudité selection with broccoli, snow peas, celery, baby carrots & squash

Butler Passed Hors d'oeuvres

Orange Soy Glazed Beef Satay

Fried Vegetable Pot Stickers

Smoked Salmon, Apple and Fig Salad on a Crouton

Caprese Skewer

Salad Station

Charred Asparagus, Couscous & Cherry Tomato with Lemon Vinaigrette

Agoura Hills Mixed Green Salad with Feta, Dried Cranberries, Cucumber, Tomato and Raspberry Vinaigrette

California Caprese with Roma Tomato, Mozzarella, Roasted Golden Beets & Basil Infused Oil

Entrées

choice of three

Pan Seared Salmon, Lemon Dill White Wine Reduction

Tuscan-Style Grilled Chicken, Roasted Pear Onion Jus

Grilled New York Strip Loin, Caramelized Shallot Demi

Herb Crusted California Sea Bass, Mango Salsa

Roasted Apple Cider Glazed Pork Loin, Garlic Jus

Grilled Artichoke & Vegetable Strudel with Ricotta Cheese, Ratatouille Puree and Olive Oil

Enhancement

choice of two

Barley Risotto

Mushroom Rice Pilaf

Parmesan Garlic Yukon Mash

Penne Pasta with Marinara Sauce

Seasonal Vegetable Medley

Coffee & Tea Service

Freshly Baked Rolls & Butter

Assorted Cakes and Pies

Lunch \$66; Dinner \$72

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Enhancements

Minimum of 50 Guests

Vegetable Crudités

Assorted Fresh Seasonal Vegetables
or
Grilled Vegetable Selection of Asparagus, Bell Peppers, Eggplant And Baby Carrots with Dip
\$6 per person

Imported and Domestic Cheeses

Artisanal Cheeses, Fruit Chutney and Rustic Bread
\$7 per person

Middle Eastern Mezze

Grilled Pita Chips, Sliced Baguettes,
Sun-Dried Tomato Olive Tapenade,
Spinach Dip and English Pea Humus
\$7 per person

Asian Station*

Lettuce Wraps
Thai Chicken & Stir-Fry Vegetables,
Assorted Dim Sum
\$14 per person

Viennese Sweets Table

Grand Display Of Petit Fours, Chocolate Éclairs,
Fruit Tarts, Apple Strudel,
Cheesecake and Mini Napoleons
\$14 per person

Sushi Station

California Roll, Spicy Tuna Roll,
Spider Roll and Veggie Roll
\$25 per person

Carving Stations*

Citrus Marinated Roasted Salmon Fillet
served with Sherry Emulsion
and Mint Cucumber Yogurt Dip
serves 30
\$300 each

Maple Glazed California Turkey Breast
served with Champagne Cranberry Compote
and Thyme Gravy
serves 30
\$300 each

Moroccan Style Roasted Leg of Lamb
served with Mint Jus
serves 30
\$350 each

**Garlic and Herb Encrusted
Slow Roasted Baron of Beef**
served with Horseradish
and Natural Jus
serves 100
\$500 each

* Chef Attendant required

One attendant for every 75 guests for each station
\$100 Chef Attendant Fee

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Beverages

Familiar Bar

~ per drink hosted 7.50
 ~ per drink cash 8.00

Canadian Club Whiskey
 Sausa Gold
 Smirnoff Vodka
 Cruzan Aged Light Rum
 Beefeater Gin
 Johnnie Walker Red Label
 Jim Beam White Label
 Bourbon

Domestic Beer

~ per drink hosted 5.50
 ~ per drink cash 7.00

Appreciated Bar

~ per drink hosted 8.50
 ~ per drink cash 9.00

Jack Daniels Whiskey
 Jose Cuervo
 Absolut Vodka
 Bacardi Superior Rum
 Chivas Regal
 Johnnie Walker Black Label
 Jack Daniels
 Bombay Sapphire

Imported Beer

~ per drink hosted 6.00
 ~ per drink cash 7.50

Luxury Bar

~ per drink hosted 9.50
 ~ per drink cash 10.00

Crown Royal
 Patron Silver Tequila
 Grey Goose Vodka
 Ten Cane Rum
 Hennessy Cognac VSOP
 Johnnie Walker Black Label
 Makers Mark Bourbon
 Bombay Sapphire

House Wine

~ per glass hosted 7.50
 ~ per glass cash 8.00

Soft Drinks ~ 3.25

Two bottles of wine per table with dinner ~ 5.00

Corkage fee per bottle ~ 15.00

Bar Packages

Minimum of 50 Guests

Hosted Bar Per Person

The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.

Beer, Wine and Soft Drinks

First Hour	13.00
Second Hour	7.00
Each Additional Hour	5.00

Appreciated Brands

First Hour	17.00
Second Hour	10.00
Each Additional Hour	7.00

Familiar Brands

First Hour	15.00
Second Hour	9.00
Each Additional Hour	6.00

Luxury Brands

First Hour	19.00
Second Hour	12.00
Each Additional Hour	10.00

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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.

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.

Payment

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 AV

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.

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