BANQUET & EVENT MENUS

hotel zelos
SAN FRANCISCO

DIRTY HABIT

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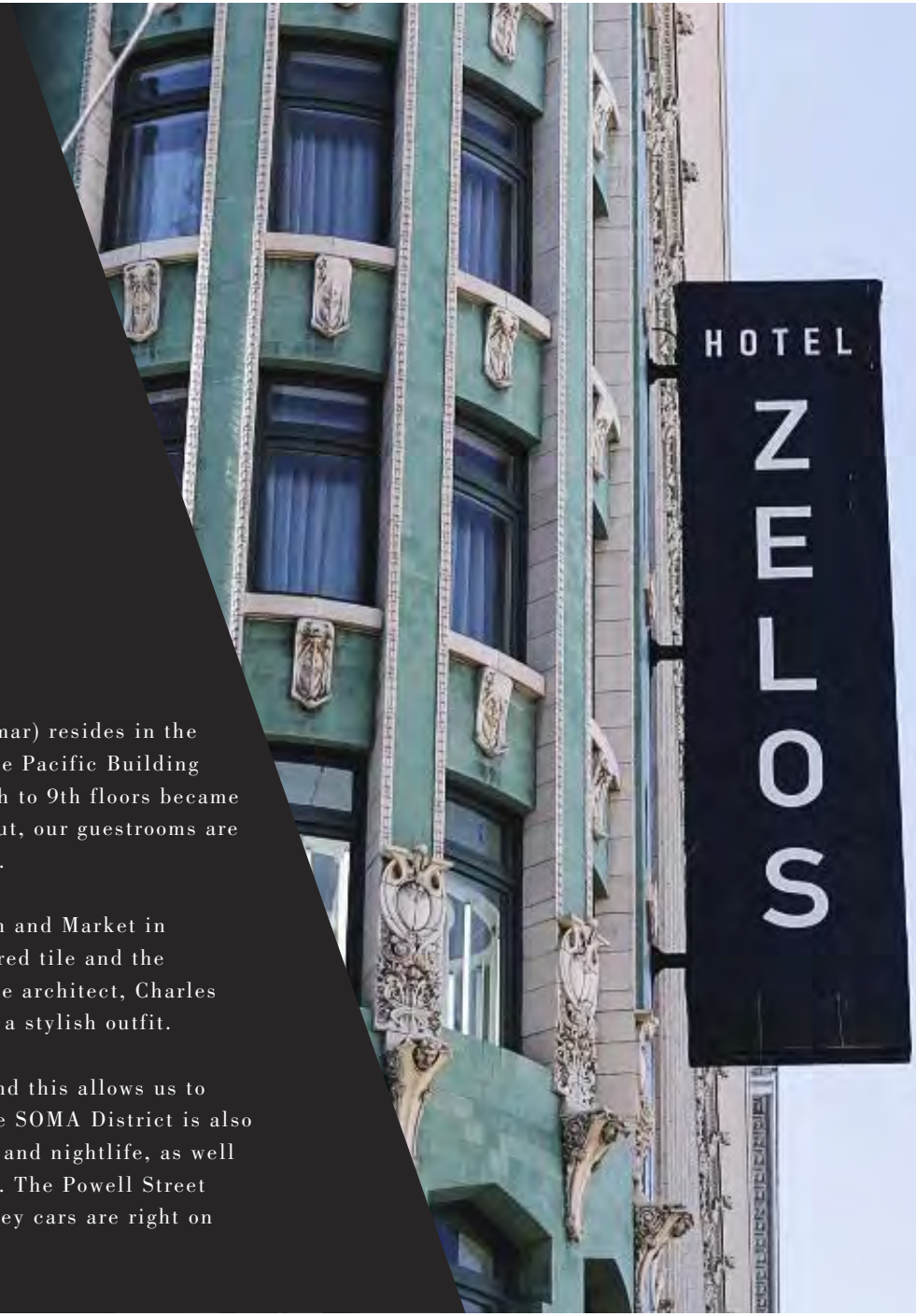
MEETING & EVENT MENUS

Hotel Zelos San Francisco (formerly the Hotel Palomar) resides in the historic Pacific Building, which opened in 1907. The Pacific Building was originally built as office space, however, the 5th to 9th floors became the Hotel Palomar in 1999. Due to the original layout, our guestrooms are larger than the average hotel room in San Francisco.

This architectural gem sits at the intersection of 4th and Market in the SOMA District. The lower floors are faced with red tile and the upper floors are green tile with white trim, which the architect, Charles Whittlesey, compared to a beautiful lady dressed in a stylish outfit.

We are a contemporary hotel with 202 guestrooms and this allows us to offer a very personal experience. Our location in the SOMA District is also home to a variety of shops, businesses, restaurants, and nightlife, as well as walking distance to Chinatown and Union Square. The Powell Street BART station is just around the corner and the trolley cars are right on Market Street.



FIRST ON THE SCENE

BARREL MEETING PACKAGE $165 PER PERSON

CONTINENTAL BREAKFAST

PLEASE SELECT TWO
FROM THE FOLLOWING:

Selection of Croissants & Muffins

Seasonal Sliced Fresh Fruit Display

Steel Cut Oatmeal & Brown Sugar

Greek Yogurt Parfait

Vanilla Bean Scones

Assorted Bagels & Cream Cheese

ADD ONE CHEF'S
CHOICE SELECTION:

CALIFORNIA BREAKFAST BURRITO

FLUFFY SCRAMBLED EGGS &
HICKORY SMOKED BACON

BRIOCHE FRENCH TOAST
WITH MAPLE SYRUP

INCLUDES:

Mr. Espresso Coffee, Decaf,
& Mighty Leaf Tea

AM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

ASSORTED KIND BARS
With Naked Coconut Water
(1 per person)

FRESH FRUIT SKEWERS
With Freshly Brewed Iced Tea
(1 per person)

DIRTY HABIT MIXED NUTS
With Vitamin Water
(1 per person)

PRE-MADE SANDWICH BUFFET

CHOICE OF THREE
OF THE FOLLOWING:

ZOE'S CHICKEN SALAD
Sun-dried Tomato,
Bibb Lettuce, Focaccia

CAJUN SPICED TURKEY CLUB
Tomato, Lettuce, Smoked Bacon,
Sourdough Baguette

SALAMI
Provolone, Arugula, Basil Pesto,
Baguette

NICOISE ALBACORE TUNA SALAD
Romaine, Fresh Croissant

GRILLED PORTOBELLO
Avocado Mayo, Multigrain Bun

ROAST BEEF
Smoked Cheddar, Whiskey Onions,
House Steak Sauce, French Torpedo

CHOICE OF ONE
OF THE FOLLOWING:

Mixed Green Salad, Strawberries,
Almond, Balsamic Vinaigrette

Fresh Herb Potato Salad

Pasta Salad Nicoise

Greek Salad

PM BREAK STATIONS

PLEASE SELECT ONE
OF THE FOLLOWING:

MUNCHIES

Fresh Popped Popcorn

Individual Bags of Chips

Fresh Baked Cookies

Assorted Candy Bars

Assorted Soft Drinks

NATURE BREAK

Assorted Kind Bars

Pretzels & Mixed Nuts

Whole Fresh Fruit

Individual Yogurts & Granola

Naked Coconut Water

All buffet menus require a minimum of 12 guests. All items are subject to a 24% service fee, plus sales tax. Menu & prices are subject to change based on availability & market fluctuation. Substitutions may require additional charges. For groups of 12 or less a $125 labor fee will apply.

CASK MEETING PACKAGE $185 PER PERSON

CONTINENTAL BREAKFAST

PLEASE SELECT THREE FROM THE FOLLOWING:

Selection of Croissants & Muffins

Seasonal Sliced Fresh Fruit Display

Steel Cut Oatmeal & Brown Sugar

Greek Yogurt Parfait

Vanilla Bean Scones

Assorted Bagels & Cream Cheese

ADD ONE CHEF'S CHOICE SELECTION:

CALIFORNIA BREAKFAST BURRITO

FLUFFY SCRAMBLED EGGS & HICKORY SMOKED BACON

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP

INCLUDES:

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

AM BREAK STATIONS

PLEASE SELECT ONE OF THE FOLLOWING:

MIMOSA SHOOTER STATION
With Mini Pastry
(1 per person)

BLOODY MARY SHOOTER STATION
With Jumbo Prawn
(1 per person)

GREEN POWER SMOOTHIE STATION
With Mini Quiche Lorraine
(1 per person)

DH FAMILY-STYLE LUNCH

CHALLAH
Whipped Chive Butter

ROASTED BEET SALAD
Goat Cheese, Arugula, Lemon Vinaigrette

EGGPLANT CAPONATA
Crescenza, Sourdough, Soft Herbs

CHICKEN WINGS
Sweet Soy, Chili Vinaigrette

DIRTY HABIT SLIDERS
Cheddar, House Made Pickles, Steak Sauce

OVEN BAKED SALMON
French Beans, Chive Beurre Blanc, Fine Herbs

KENNEBEC FRIES
Harissa Aioli

SEASONAL VEGETABLES

DIRTY HABIT SEASONAL DESSERTS

PM BREAK STATIONS

PLEASE SELECT ONE OF THE FOLLOWING:

CALIFORNIA WINE COUNTRY

Artisanal Cheese Display

Charcuterie Display

House-Made Crackers

Baguette & Preserves

Chocolate Truffles

OLIVE BAR

Assorted Marinated & Stuffed Olives

House-Made Pita Chips

Hummus

Baba Ganoush

Tapenade

Raw Vegetables

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BREAKFAST

CLAUDE MONET CONTINENTAL

$38 PER PERSON

Seasonal Sliced Fresh Fruit Display

Croissants, Muffins, & Scones

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

Fresh Squeezed Orange & Grapefruit Juices

HEALTHY CLAUDE MONET

$45 PER PERSON

Seasonal Sliced Fresh Fruit Display

Tartine with Avocado & Hard Boiled Eggs

Greek Yogurt Parfait

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

Fresh Squeezed Orange & Grapefruit Juices

KICK START CONTINENTAL

$48 PER PERSON

Seasonal Sliced Fresh Fruit Display

Individual Assorted Yogurts

Muffins & Scones

Smoked Salmon served with Bagels, Cream Cheese, Hard Boiled Egg, Tomatoes, & Capers

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

Fresh Squeezed Orange & Grapefruit Juices

MICHELANGELO HOT BREAKFAST

$55 PER PERSON

Seasonal Sliced Fresh Fruit Display

Sliced Toast

Lightly Scrambled Eggs

Hickory Smoked Bacon

Breakfast Sausage

Home Fries

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

Fresh Squeezed Orange & Grapefruit Juices

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BREAKFAST

COLD BREAKFAST A LA CARTE

INDIVIDUAL YOGURT
$6 EACH

HOUSE-MADE GRANOLA
$8 PER PERSON

MUFFINS, SCONES
OR CROISSANTS
$65 PER DOZEN

SEASONAL COFFEE CAKE
$8 PER PERSON

ASSORTED BAGELS &
CREAM CHEESE
$65 PER DOZEN

SELECTION OF DRY CEREAL
WITH MILK
$6 PER PERSON

SLICED FRESH FRUIT TRAY
$9 PER PERSON

WHOLE FRESH FRUIT
$48 PER DOZEN

HARD BOILED EGGS
$4 EACH

HOT BREAKFAST A LA CARTE

BREAKFAST BURRITOS
$12 EACH

FRENCH TOAST & SYRUP
$12 PER PERSON

SCRAMBLED EGGS
$6 PER PERSON

HICKORY SMOKED BACON
$7 PER PERSON

BREAKFAST SAUSAGE
$7 PER PERSON

HOME FRIES
$6 PER PERSON

OATS, RAISINS, BROWN SUGAR
$7 PER PERSON

INDIVIDUAL VEGETABLE QUICHE OR
QUICHE LORRAINE
$13 PER PERSON

EGGS BENEDICT OR EGGS FLORENTINE
$14 PER PERSON

BEVERAGES

FRESH SQUEEZED ORANGE OR
GRAPEFRUIT JUICE
$18 PER PITCHER

WHOLE OR SKIM MILK
$15 PER PITCHER

MIGHTY LEAF ICED TEA
$18 PER PITCHER

COKE, DIET COKE, & SPRITE
$6 EACH

STILL & SPARKLING BOTTLED WATERS
$6 EACH

MR. ESPRESSO COFFEE, DECAF,
& MIGHTY LEAF TEA
$115 PER GALLON
$58 PER HALF GALLON

HOUSE-MADE LEMONADE
$18 PER PITCHER

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BREAKS

BUILD YOUR OWN TRAIL MIX
$26 PER PERSON

Dried Fruit & Berries
Selection of Nuts
House-Made Granola
Chocolate Chips
Assorted Vitamin Water (1 per person)

PLATO'S PARTY PACK
$28 PER PERSON

House-Made Pita Chips
Hummus
Baba Ganoush
Tapenade
Raw Vegetables
Marinated Olives
Freshly Brewed Iced Tea (1 per person)

CALIFORNIA WINE COUNTRY
$38 PER PERSON

Artisanal Cheese Display
Charcuterie Display
House-Made Crackers
Baguette & Preserves
Chocolate Truffles

(Please note, to include paired Red & White Wine Tastings add $15 per person)

MUNCHIES
$26 PER PERSON

Fresh Popped Popcorn
Individual Bags of Chips
Freshly Baked Cookies
Assorted Candy Bars
Assorted Soft Drinks (1 per person)

NATURE BREAK
$32 PER PERSON

Assorted Kind Bars
Pretzels & Mixed Nuts
Whole Fresh Fruit
Individual Yogurts & Granola
Naked Coconut Water (1 per person)

SWEET TREATS
$36 PER PERSON

Mini Cheesecake Bites
Chocolate Crunch Bars
Almond Biscotti
Shortbread Cookies
Hot Chocolate

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BREAKS

SMOOTHIE BAR

$28 PER PERSON

PLEASE SELECT TWO
FROM THE FOLLOWING:

JUMP START
Blueberries, Banana,
Greek Yogurt, Flaxseed

READY, SET, GLOW
Almond Milk,
Blueberries, Flaxseed,
Coconut Water

HUG YOURSELF
Peanut Butter, Banana,
Dark Chocolate

FOOD FOR THOUGHT
Strawberries, Apples,
Oranges, Wheatgrass

DH BLOODY MARY BAR

$38 PER PERSON

*MINIMUM OF 15 GUESTS REQUIRED
BUILD YOUR OWN STATION

MIXERS
Mild, Spicy, or Clamato

SALT RIMS
Harissa Rub, Sea Salt,
Celery Salt

GARNISHES
Bacon, Pickled Beans,
Carrot Sticks, Celery,
Cocktail Onions, Lemon,
Lime, Orange, Grapefruit,
Stuffed Olives

MUNCHIE
Mini Grilled Cheese Sandwich

SNACKS A LA CARTE

KIND BARS
$5 EACH

MIXED NUTS
$7 PER PERSON

ASSORTED CANDY BARS
$4 EACH

INDIVIDUAL BAGS OF POTATO CHIPS
$4 EACH

FRESH FRUIT SKEWERS
$9 PER PERSON

MARINATED OLIVES
$6 PER PERSON

VEGETABLE CRUDITÉ & ASSORTED DIPS
$21 PER PERSON

HOUSE-MADE PITA CHIPS & ASSORTED DIPS
$18 PER PERSON

ARTISANAL CHEESE DISPLAY
$30 PER PERSON

FRESHLY BAKED CHOCOLATE CHIP & OATMEAL COOKIE
$65 PER DOZEN

CHOCOLATE BROWNIES & RUSSIAN TEA COOKIES
$65 PER DOZEN

SOFT PRETZELS & ASSORTED DIPS
$60 PER DOZEN

CHARCUTERIE DISPLAY
$30 PER PERSON

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LUNCH

LOCAL FARMER'S MARKET SALAD BUFFET

$55 PER PERSON

Mixed Greens & Hearts of Romaine
Roasted Chicken, Country Ham & Smoked Turkey
3 Assorted Salad Dressings
Chef's Selection of Toppings
Fresh Herb Potato Salad
Fresh Baked Bread, Olive Oil & Balsamic Vinegar

INCLUDES:
Freshly Baked Cookies & Brownies
Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

THE "MISSION" BUFFET

$68 PER PERSON

Cheese Quesadillas
Tortilla Chips
Pico de Gallo, Guacamole, & Sour Cream
Cilantro Rice
Black Beans
House-Made Carnitas
Warm Corn & Flour Tortillas
House-Made Churros
Aguas Frescas

INCLUDES:
Freshly Baked Cookies & Brownies
Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

DELI BUFFET

$60 PER PERSON

Platter of Assorted Zoe's Turkey,
Ham & Pastrami Deli Meats
Tomato, Lettuce, and Pickles
Marinated Eggplant, Pickled Mustard Seed,
Cornichon, Piquillo Pepper
Whole Grain Mustard, Mayonnaise
Mixed Green Salad, Dried Apricot, Feta,
Sherry Vinaigrette

CHOICE OF ONE OF THE FOLLOWING:
Fresh Herb Potato Salad
Marinated Pasta Salad
Potato Chips

INCLUDES:
Freshly Baked Cookies & Brownies
Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

PRE-MADE SANDWICH BUFFET

$62 PER PERSON

CHOICE OF THREE OF THE FOLLOWING:

ZOE'S CHICKEN SALAD
Sun-dried Tomato, Bibb Lettuce, Focaccia

CAJUN SPICED TURKEY CLUB
Tomato, Lettuce, Smoked Bacon, Sourdough Baguette

SALAMI
Provolone, Arugula, Basil Pesto, Baguette

NICOISE ALBACORE TUNA SALAD
Romaine, Fresh Croissant

GRILLED PORTOBELLO
Avocado Mayo, Multi-grain Bun

ROAST BEEF
Smoked Cheddar, Whiskey Onions, House Steak Sauce, French Torpedo

CHOICE OF ONE OF THE FOLLOWING:
Mixed Greens, Strawberries, Almond, Balsamic Vinaigrette

Fresh Herb Potato Salad
Pasta Salad Niciose
Greek Salad

INCLUDES:
Assorted Potato Chips
Freshly Baked Cookies & Brownies
Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

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LUNCH

PAUL KLEE

TWO ENTRÉE BUFFET $70 PER PERSON • THREE ENTRÉE BUFFET $78 PER PERSON

STARTERS

CHOICE OF TWO OF THE FOLLOWING:

Seasonal Soup

Mixed Greens Salad with Strawberries, Almond, and Balsamic Vinaigrette

Dill Cucumber Salad with Chilled Shrimp

Baby Lettuce Cobb Salad

Hearts of Romaine Caesar Salad
*add chicken for $5 per person

ENTREES

CHOICE OF TWO OR THREE OF THE FOLLOWING:

Braised Chicken Tagine, Olives, Preserved Lemons

Roasted Salmon, French Beans, Chive Beurre Blanc, Fine Herbs

Braised Short Ribs, Roasted Baby Carrots

Penne Pasta with Olives, Wild Mushrooms, Basil Tomato Sauce

SIDES

CHOICE OF TWO OF THE FOLLOWING:

Rosemary Heirloom Potatoes

Potato Puree

Israeli Couscous

Rosemary & Goat Cheese Polenta

Roasted Seasonal Vegetables

DESSERT

CHOICE OF ONE OF THE FOLLOWING:

Seasonal Berry Chocolate Tarts

Seasonal Fruit Panna Cotta

Traditional Strawberry Shortcake

Fresh Baked Bread, Olive Oil & Balsamic Vinegar

Mr. Espresso Coffee, Decaf, & Mighty Leaf Tea

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FROM DUSK TILL DAWN

EXECUTIVE CHEF: THOMAS WEIBULL

RECEPTION

SELECTION OF THREE ITEMS
$25 PER PERSON

SELECTION OF FOUR ITEMS
$30 PER PERSON

SELECTION OF FIVE ITEMS
$35 PER PERSON

*Vegetarian Option

PANISSE FRIES*
aleppo pepper aioli, heirloom tomato

OYSTER ON THE HALF SHELL
mignonette

PORT CHICKEN LIVER
pumpernickel toast

SOUTHERN FRIED OYSTERS
pickled green tomato, hot peppers

TUNA POKE
black sesame cornet

SPANAKOPITA
spinach, feta cheese

TRUFFLED WILD MUSHROOM TART*
goat cheese

BANH MI MEATBALL SKEWERS
(ADD $2 PER PERSON)

FILET MIGNON
on mushroom conserva toast
(ADD $2 PER PERSON)

GRILLED SHRIMPS
chorizo, chimichurri

CHICKEN WINGS
chili vinaigrette

EGGPLANT CAPONATA*
crescenza, fried sourdough

FALAFEL*
tahini yogurt sauce

CASSAVA CHEESE BALL
long pepper strawberry jam

SMOKED SALMON
vol-au-vent, caviar

SEAFOOD CRUDO
mango, black garlic oil

HERBED POTATO CROQUETTE
harissa aioli

PEKING DUCK ROLL
peking style duck, crispy vegetables

KOREAN BBQ SPRING ROLL
braised short rib, pickled carrot

CAVIAR TOAST
brioche toast, crème fraîche, egg

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RECEPTION

COLD DISPLAYS

ARTISANAL CHEESE SELECTION
$30 PER PERSON
dried fruit, crackers, marcona almonds

CHARCUTERIE SELECTION
$30 PER PERSON
crackers, dijon mustard, cornichons

GRILLED VEGETABLE PLATTER
$25 PER PERSON
seasonal vegetables, assorted dipping sauces

CARVING STATIONS

*MINIMUM 15 GUESTS REQUIRED
*ALL STATIONS INCLUDE MINI ROLLS
*$250 CARVING ATTENDANT FEE PER STATION

HONEY HAM CARVING STATION
$45 PER PERSON

PRIME RIB CARVING STATION
$75 PER PERSON

FILET MIGNON CARVING STATION
$95 PER PERSON

SLIDER & FRIES STATION

$10 PER SLIDER
please provide total number of sliders and quantities for each beef, pork, and mushroom sliders

DIRTY HABIT'S BEEF SLIDER
smoked cheddar cheese

PULLED PORK SLIDER

PORTOBELLO MUSHROOM SLIDER

add Kennebec Fries and Harissa Aioli
for an additional $5 Per Person

FRUTTI DE MARE

PRAWN COCKTAIL
$85 PER DOZEN
cocktail sauce, lemon

SLICED SASHIMI, OYSTERS, SHRIMP, SHUCKED CLAMS, FRESH LOBSTER, CRAB LEGS
$95 PER PERSON
cocktail sauce, mignonette, soy sauce, wasabi, & lemon

CAVIAR PLATTER
$130 PER OUNCE
egg white, egg yolk, capers, pickled red onion, chives, rye crackers

RAW BAR

SASHIMI PLATTER
$75 PER PERSON
wasabi, ginger, soy sauce, ponzu

OYSTER STATION
$75 PER DOZEN
mignonette, cocktail sauce, lemon

PASTA STATION

$35 PER PERSON (PLEASE SELECT TWO)

SPAGHETTI CARBONARA
guanciale, egg, parmigiano-reggiano, black pepper

PENNE ARRABIATA
tomatoes, garlic, chili peppers, olive oil

FETTUCCINI BOLOGNESE
beef, bacon, mushroom, tomato sauce

RICOTTA RAVIOLI ALFREDO
cheese filled ravioli, cream, parmigiano, black pepper

PETITS FOURS

CHEF'S SELECTION OF SEASONAL SWEETS
$25 PER PERSON

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DINNER

THREE COURSE PLATED DINNER

$96 PER PERSON

Bread service is not included with packages
To add bread service, there will be an additional fee of $2 per person

For groups larger than 30 the quantity of each entrée is due five business days prior to the event date

ONE (SELECT 1)

MIXED GREEN SALAD strawberries, almond, balsamic vinaigrette

FENNEL BLACK WALNUT SALAD citrus, lemon vinaigrette

LETTLE GEM SALAD sun-dried tomatoes, fried sourdough croutons, green goddess

TWO (SELECT 2)

ROASTED HALIBUT braised spinach, roasted potato, saffron-olive jus

POACHED KING SALMON crispy potato, swiss chard, caviar beurre blanc

BRAISED CHICKEN TAGINE olives, preserved lemons, israeli couscous

RED WINE SHORT RIB roasted baby carrots, potato puree

FILET MIGNON whiskey onions, potato puree, red wine jus

SEASONAL VEGETARIAN ENTREE

THREE (SELECT 1)

APPLE BUTTER PUFF TART buttermilk ice cream

SEASONAL BERRY TART mixed berries, vanilla pastry cream, tart shell

CHOCOLATE PANNA COTTA candied orange zest, cocoa nibs, dehydrated mandarins

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DINNER

FOUR COURSE PLATED DINNER

$110 PER PERSON

Bread service is not included with packages
To add bread service, there will be an additional fee of $2 per person

For groups larger than 30 the quantity of each entrée is due five business days prior to the event date

ONE (SELECT 1)

BUTTERNUT SQUASH spiced peitas, crème fraîche

WILD MUSHROOM SOUP onions, sherry, thyme, cream

DUNGENESS CRAB BISQUE curry oil, lardon

TWO (SELECT 1)

MIXED GREEN SALAD strawberries, almond, balsamic vinaigrette

FENNEL BLACK WALNUT SALAD citrus, lemon vinaigrette

LITTLE GEM SALAD sun-dried tomatoes, fried sourdough croûtons, green goddess dressing

THREE (SELECT 2)

ROASTED HALIBUT braised spinach, roasted potato, saffron-olive jus

POACHED KING SALMON crispy potato, swiss chard, caviar beurre blanc

BRAISED CHICKEN TAGINE olives, preserved lemons, israeli couscous

RED WINE SHORT RIB roasted baby carrots, potato puree

FILET MIGNON whiskey onions, potato puree, red wine jus

SEASONAL VEGETARIAN ENTREE

FOUR (SELECT 1)

APPLE BUTTER PUFF TART buttermilk ice cream

SEASONAL BERRY TART mixed berries, vanilla pastry cream, tart shell

CHOCOLATE PANNA COTTA candied orange zest, cocoa nibs, dehydrated mandarins

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BEVERAGES

BAR MANAGER: RAUL AYALA

LIBATIONS

Please select one bar option and one wine tier from the following below

MADEIRA DRUM BAR

$15 PER COCKTAIL

Spring 44 Vodka
Citadelle Gin
Evan Williams Bonded Bourbon
Old Overholt Rye
Los Altos Tequila
Don Q Cristal Rum
Isle of Skie 8 Year Blended Scotch

HOGSHEAD BAR

$16 PER COCKTAIL

Absolut Elyx Vodka
Fords Gin
Elijah Craig Small Batch Bourbon
High West Double Rye
Herradura Blanco Tequila
Plantation Dark Rum
Hine VSOP Cognac
Compass Box Great King Blended Scotch

QUARTER CASK BAR

$17 PER COCKTAIL

Titos Vodka
4 Pillars Dry Gin
Basil Hayden's Bourbon
Michter's Rye
Avion Tequila
Wahaka Espadin Mezcal
Diplomatico Matuano Rum
Christian Drouin Brandy
Highland Park Magnus Scotch

TIER ONE WINES

$50 PER BOTTLE

La Terre Chardonnay
La Terre Cabernet Sauvignon
Campo Viejo Brut or Sparkling Rose

Assorted Imported & Domestic Beers
$10 PER BOTTLE

Assorted Soft Drinks
$6 EACH

Still & Sparkling Bottled Water
$6 EACH

TIER TWO WINES

$65 PER BOTTLE

Silver Palms or Noble Vine Chardonnay
Silver Palms or Noble Vine Sauvignon Blanc
Nielsen or Noble Vine Pinot Noir
Nielsen or Noble Vine Cabernet
Mionetto DOC Treviso Prosecco

Assorted Imported & Domestic Beers
$10 PER BOTTLE

Assorted Soft Drinks
$6 EACH

Still & Sparkling Bottled Water
$6 EACH

TIER THREE WINES

$85 PER BOTTLE

Jackson Estate Chardonnay
Jackson Estate Sauvignon Blanc
Jackson Estate Pinot Noir
Jackson Estate Cabernet
G.H. Mumm Brut Cordon Champagne

Assorted Imported & Domestic Beers
$10 PER BOTTLE

Assorted Soft Drinks
$6 EACH

Still & Sparkling Bottled Water
$6 EACH

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LIBATIONS

BAR PACKAGES

QUARTER CASK with tier three wine
$34 for the first hour
$17 for each additional hour

HOGSHEAD with tier two wine
$32 for the first hour
$16 for each additional hour

MADEIRA DRUM with tier one wine
$30 for the first hour
$15 for each additional hour

JELLY SHOTS (GELATIN COCKTAILS)

$5 PER SHOT (FLAVOR)

Current Flavors are subject to change

OLD FASHIONED
NEGRONI
WATERMELON
PEACH
MANGO

*WATERMELON, PEACH and MANGO shots
can be customized with preferred spirit

PERSONALIZED COCKTAILS

BARTENDER CHOICE
$17 EACH

CLIENT CHOICE
$18 EACH

EITHER CHOICE WITH LOGO OR IMAGE
$21 EACH

Choices must be given 48-72 hours prior to the event date to prep the bar team

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DETAILS

DETAILS

AUDIO VISUAL RENTAL RATES

The following items are available for rental

VIDEO, DATA PROJECTORS, & MONITORS

LCD Projector Package with Cart, Screen, Slide Advancer, & Cords	$450.00
LCD Projector Package with Cart, Screen, & Cords	$400.00
70" LCD Smart TV with cords (Rickhouse/DeYoung/MOMA)	$200.00
52” Plasma Flat Panel Data/Video Monitor	$150.00
Slide Advancer	$50.00

GENERAL AUDIO VISUAL

Color Printer *includes 1 ream of paper	$450.00
Wireless Handheld Microphone & Speaker	$500.00
Wireless Handheld Microphone	$250.00
Speaker	$250.00
Speakerphone *phone line for domestic calls only	$175.00
Screen – Fast fold large screen (10 ft.)	$200.00
Screen – Tripod small screen (8 ft.)	$140.00
Flipchart Easel & Markers with Post-It Paper	$105.00
Flipchart Easel	$70.00
Whiteboard	$95.00
Uplights (price per unit)	$80.00
Computer Speakers	$75.00
Podium	$60.00
Wireless Mouse & Laser Pointer	$55.00
Easel	$45.00
AV Cart	$25.00
HDMI, VGA, DVI, Audio Cables	$30.00
Network Switch/Hub (with 4 inputs)	$30.00
Laptop Audio/Video adapters	$20.00
Extension Cord, Power Strip, Network Cables	$10.00

All AV items are subject to a 24% service fee, plus 8.5% sales tax.
A$600 fee with service fee and sales tax will be applied for approval of third party AV companies.

DETAILS

INTERNET FEES

Standard WiFi (5 Mbps Up/Down)*	Free
Custom WiFi SSID (Up to 20 users & Custom WiFi name/password)*	$250.00
Wireless Internet Fee or each additional 20 users*	$150.00
Custom Bandwidth & WiFi SSID (20 Mbps, Unlimited Users, 1st day)	$1,000.00
Custom Bandwidth & WiFi SSID (additional days)	$800.00
Premium Custom Bandwidth (30 Mbps and above, 1st day)	$1,500.00
Premium Custom Bandwidth (additional days)	$1,200.00
Hardwire network connection & configuration, per line	$100.00
Custom Bandwidth in excess of 30Mbps	Contact Events Manager for Quote

LABOR FEES

Room Setup	$75/hour
On-Site AV Support (Minimum 2 hours)	$125/hour
On-Site IT Support (Minimum 2 hours)	$125/hour

**Speeds cannot be guaranteed, and will fluctuate due to hotel occupancy and guest WiFi usage. Not recommended for web presentations/broadcasts or multiple streaming services.*

For additional audio visual requests, please speak with your Events Manager.
The above prices are daily rentals. An 8.5% Sales Tax and 24% Service Charge will apply.
Prices are subject to change. Set up fees may apply.

DETAILS

CATERING AND BANQUET POLICIES

Thank you for your interest in Hotel Zelos & Dirty Habit! We are confident our catering and banquet team will make your event a successful and memorable one. Please take the time to review our policies and procedures. These are in place to ensure your event runs successfully.

FOOD AND BEVERAGE

Hotel Zelos & Dirty Habit is the sole provider of all food and beverages. All food & beverage prices are subject to a 15% gratuity and 9% administrative fee (totaling 24% service fee) and 8.5% state sales tax. Client may bring bottles of wine; however, a $30 corkage fee per 750ML bottle will apply. Client may also bring in cake or cupcakes from an outside vendor for a cake cutting fee of $2.50 per person. Removal of food or beverages from the hotel is prohibited. Children's meals are available upon request for ages 12 and under. All prices are subject to change due to market fluctuations.

Menu selections and pricing are subject to change. Final menu selection are required at least 10 days prior to the event. All food and beverage must be purchased through Dirty Habit Restaurant. Final menu entrée selection on all plated banquet menu items is limited to three choices. If more than one entrée is offered, the client is responsible for providing entrée selection indicators for each guest. Please note, hot buffet selections require a minimum guarantee of 12 guests, regardless of the number of guests served. Please advise your catering representative of any food allergies prior to the event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department.

A private bar can be provided for groups of 75 or more for a duration of 5 hours. A fee of $250 per bartender will apply. Additional bar service is available at an overtime rate of $75.00 per hour. After the conclusion of the function, the non-consumed food becomes the property of the Catering Department. Due to health code, leftover food or beverage may not be packaged or removed from the function area.

RENTAL RATES

Banquet Room Rental and Food & Beverage minimum will apply for all banquet space reserved. Rates are determined by the length of the event, the estimated attendance, event date and season. All rental prices are subject to a 15% gratuity and 9% administrative fee (totaling 24% service fee) and 8.5% state sales tax. If coat check is required, it will be additional $250 with service fee and tax applied.

GUARANTEES

Guaranteed attendance is due ten (10) business days prior to any event. If the guarantee is not provided by the designated day and time, the estimated attendance on the Banquet Event Order will apply. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. However, should the number of attendees decrease, client will charged for guaranteed number of guests. Client will be responsible for the Final Count or the Guaranteed Number, whichever is greater.

DEPOSITS, PAYMENTS, BILLING & SERVICE CHARGES

All banquet events require a valid Credit Card on file for all groups and events. Deposit amount is 50% of the F&B Minimum and Room Rental Rate combined, inclusive of tax and service fee.

All payments are due (5) business days prior to the group event. If payment is being handled by a check, then the estimated final payment must be received (10) business days prior. Final payment will reflect estimated charges based on final count or food and beverage minimum, whichever is higher. A master account may be established by the group subject to a credit application being filed, processed, and credit approval being granted. Please allow for 30 working days in order to receive a direct bill decision.